

*Alvina Parsons*

METHODIST WOMAN'S  
COOK BOOK

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Compiled by the  
**WOMAN'S SOCIETY OF  
CHRISTIAN SERVICE**  
of the Spirit Lake Methodist Church



The emblem depicts a living Christ, who not only yearns over the world with compassion, but steps forth with hands outstretched, pleading with his followers to move onward with hope and courage. He expects us to make our step firm as we stride out in helping Him to bring peace and love and the hope of life eternal to our fellow men throughout the whold earth. The wheat is a Christian symbol for the Bread of Life which sustains us and gives us the strength for the task we have chosen.

Dear God, make our life a little light  
That shines for you where'er we go;  
A tiny flame that burneth bright  
Helping others to know your glow.

Dear God, make our life a light of love  
One of friendships, faith and cheer  
Helping others to know thy love  
And feel thy presence ever near.

Rev. L. G. Gartner

\* \* \*

## GOOD RECIPES

These recipes have been compiled  
With thoughts of you in mind.  
We trust they are just what you need  
With skill and taste combined.

That we must eat if we would live  
No sane mind will deny  
Good health is built with wholesome foods.  
Right here's the how and why.

She bought a copy of this book  
She was not seeing ghosts.  
Now of her culinary arts  
A well fed household boasts.

So buy this book, and use it too.  
You never will be sorry,  
Because those three square meals each day  
Will never cause you worry.

Rev. Fredrick Grantham

\* \* \*

## COOKIEZ

"Oh weary mothers,  
rolling dough,  
Don't you wish  
that food would grow?  
How happy  
all the world would be,  
With a cookie bush  
and a doughnut tree."

\* \* \*

## INDEX

|                                |     |
|--------------------------------|-----|
| Beverages - - - - -            | 1   |
| Breads - - - - -               | 3   |
| Cakes and Frostings - - - - -  | 28  |
| Candies - - - - -              | 50  |
| Canning - - - - -              | 55  |
| Casseroles - - - - -           | 66  |
| Cookies - - - - -              | 82  |
| Desserts - - - - -             | 108 |
| Meats - - - - -                | 129 |
| Party Fare - - - - -           | 136 |
| Pastries - - - - -             | 143 |
| Salads and Dressings - - - - - | 155 |
| Sandwiches - - - - -           | 173 |
| Sauces - - - - -               | 175 |
| Soups - - - - -                | 177 |
| Vegetables - - - - -           | 179 |

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## ABBREVIATIONS

tblsp. for tablespoon

gal. for gallon

tsp. for teaspoon

lb. for pound

min. for minute

oz. for ounce

pkg. for package

pk. for peck

pt. for pint

mod. for moderate

qt. for quart

\* \* \*

## RECIPE FOR A DAY

"Take a little dash of water cold  
And a little leaven of prayer,  
And a little bit of sunshine gold  
Dissolved in morning air.

Add to your meal some merriment  
And a thought of kith and kin,  
And then, as your prime ingredient,  
A plenty of work thrown in.

But spice it all with the essence of love  
And a little whiff of play,  
Let a wise old book and a glance above  
Complete the well-made day."

Rev. H. D. Herr

\* \* \*

## BEVERAGES

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### RHUBARB PUNCH

8 cups rhubarb juice (Cook rhubarb by scarcely covering with water, then strain through a cloth)

2 cups sugar

1 small can frozen lemonade

2 cups pineapple juice

1 bottle ginger ale

Mix all together and pour over ice cubes. A little red food coloring will add to the attractiveness of the punch.

MRS. CLAYTON WITTSTRUCK

\*\*\*

### PINK PUNCH (RHUBARB)

Combine: 2 1/2 cups diced rhubarb and 1 cup water

Cook until tender; strain. There should be 2 cups. (If necessary, add more water to pulp, simmer, strain.)

Add: 3/4 cup sugar

3/4 cup orange juice

1/2 cup cherry juice

1/4 cup pineapple juice

1/4 cup lemon juice

Chill thoroughly. Just before serving add 1 cup ice water and 1 cup iced ginger ale.

MRS. DICK MULLENBURG

\*\*\*

### BOHEMIAN TEA

24 cups boiling water

1 tsp. cloves

1 tsp. cinnamon

5 tsp. black tea

Put spices and tea in a bag, add to boiling water. Remove from stove and let stand five minutes. Remove spice and tea bag.

Add: Juice of 6 oranges

3 cups sugar

Juice of 3 lemons

Serve hot.

MRS. JUNE WICKENS

\*\*\*

### PUNCH FOR 50

1 gal. orange sherbet

1 qt. orange juice

8 qts. chilled ginger ale

Combine ingredients.

MRS. ROY J. SMITH

\*\*\*

### CRANBERRY PUNCH

3 bottles cranberry juice

1 bottle white soda

1 can sweetened pineapple juice

1 cup sugar

1 can concentrated frozen orange juice

Stir all together and add ice.

MRS. JOE BRUNS

## RUBY CRANBERRY PUNCH

Makes 1 1/2 quarts

1/4 cup sugar

1/2 cup boiling water

1 pint bottle cranberry juice cocktail

1 cup orange juice

1/4 cup lemon juice

2 7oz. bottles ginger ale

Add sugar to water, stirring to dissolve. Add fruit juices. Chill thoroughly. Just before serving add chilled ginger ale. Garnish with notched orange slices each topped with a fresh cranberry.

MRS. DICK MUILENBURG

\*\*\*

## LIME PUNCH

3 packages lime Kool-Aid

6 cups sugar

Juice of 6 lemons

5 qts. water

2 large bottles ginger ale

1 qt. softened lime sherbet

Mix ingredients as listed. Adding softened sherbet after the punch is poured into punch bowl. Stir slightly. Serves 30 to 35.

MRS. ARLO FOX

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## CHOCOLATE SODA

1/4 cup chocolate syrup

2 tbsp. milk

For each serving, mix syrup and milk in a 14 oz. glass. Add carbonated water to fill glass 3/4 full. Then add ice cream. Fill with more carbonated water.

1/2 cup chilled carbonated water

1 or 2 scoops vanilla ice cream

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## PINK CHERRY SODA

Put 3 tbsp. cherry syrup, 1/2 scoop cherry ice cream in a glass. Blend with a spoon. Fill glass 3/4 full with carbonated water. Then add 2 scoops of cherry ice cream.

\*\*\*

## ORANGE FREEZE FLOAT

For each glass combine 1/4 cup orange juice, 1/4 cup crushed ice, 2 scoops orange sherbet. Add 1/2 cup carbonated water. Mix till smooth. Add another scoop of sherbet. Fill glass up with carbonated water.

\*\*\*

## HOLIDAY EGGNOG

1/4 cup sugar

1/4 tsp. cinnamon

1/4 tsp. ginger

1/4 tsp. ground cloves

6 well beaten eggs

2 quts. orange juice, chilled

1/2 cup lemon juice chilled

1 qt. vanilla ice cream

1 qt. ginger ale chilled

Nutmeg

Beat sugar and spices into beaten eggs. Stir in chilled orange and lemon juices. Cut ice cream in chunks; place in punch bowl. Slowly pour ginger ale down side of bowl. Gently stir in egg mixture. Sprinkle with nutmeg. Makes about 20 servings.

## BREADS

"And give us this day our daily bread."  
Matthew 6:11

\*\*\*

## BISCUITS

1 cup sweet top milk  
1 tsp. salt

3 tsp. baking powder  
1 cup flour

Stir with spoon, put on floured board, pat out real thin and cut rounds. Spread with melted shortening and flip another round on top. Grease top and bake in 400 degree oven.

MRS. ROY J. SMITH

\*\*\*

## BAKING POWDER BISCUITS

2 cups flour  
4 tsp. baking powder  
1 tsp. salt

1/4 cup lard  
1/2 cup milk

Mix and sift dry ingredients. Work in lard using finger tips. Add liquid, mixing with knife. Roll or pat out 1 1/2 inch thick, cut. Bake close together in shallow pan.

MRS. I. N. CLARK

\*\*\*

## BAKING POWDER BISCUITS

2 cups flour  
4 tsp. baking powder  
1/2 tsp. cream of tartar  
1/2 tsp. salt

2 tbsp. sugar  
1/2 cup shortening  
2/3 cup milk

Sift dry ingredients, cut in shortening, add milk. Roll out and cut. Bake in 425 degree oven until done.

MRS. LELAND KUHLMAN

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## PERFECT BAKING POWDER BISCUITS

2 cups sifted all purpose flour  
1 tbsp. baking powder  
1 tsp. salt

1/2 tsp. cream of tartar  
1/4 cup shortening  
3/4 cup milk

Have ingredients at room temperature. Sift all dry ingredients together in large bowl. Measure milk and shortening, cut shortening in with pastry blender. The coarse fat particles make flaky biscuits. Gradually add milk, stir until mixture follows fork and forms ball-like mass. Use only milk enough to make a soft pliable dough. Turn on lightly floured pastry cloth and knead 8 to 10 times. Handle gently. Roll lightly into a 1/2 inch thick sheet. Cut with well floured 1 3/4 inch cutter. (For thin biscuits roll 1/4 inch thick.) Bake on an ungreased baking sheet in 450 degree oven 12 to 15 minutes. Makes 12-20 biscuits depending on thickness. Sometime cut biscuit with doughnut cutter and serve with creamed tuna, meat or chicken in center.

MRS. CECIL SHELTON

## CREAM OF TARTAR BISCUITS

|                        |                    |
|------------------------|--------------------|
| 3 cups flour           | 1 tsp. salt        |
| 2 tsp. cream of tartar | 1/3 cup shortening |
| 1 tsp. soda            | 1 3/4 cup milk     |

Mix dry ingredients together. Cut in shortening to make a coarse mixture. Add milk. Roll out on floured board and cut. Place on greased cooky sheet. Bake at 450 degrees about 12 minutes.

MRS. BURL ELLIS

\* \* \*

## PINWHEEL BISCUITS

|                                     |                          |
|-------------------------------------|--------------------------|
| 2/3 cup milk                        | 1/4 cup chopped pimienta |
| 2 cups packaged biscuit mix         | 1 tbsp. butter (melted)  |
| 1 1/2 cups shredded American cheese |                          |

Add milk to biscuit mix all at once; mix and knead according to package directions. Roll in rectangle 1/2 inch thick. Sprinkle with cheese and pimienta and roll as for jelly roll. Cut in 1 inch slices. Place on greased baking sheet and bake at 450 degrees for about 15 - 20 minutes.

MISS LOIS COLWELL

\* \* \*

## SOUR CREAM COFFEE CAKE

|                    |                        |
|--------------------|------------------------|
| 1 cup sugar        | 2 eggs                 |
| 1/4 cup butter     | 1 cup thick sour cream |
| 1/4 cup shortening | 2 cups flour           |
| 1/2 tsp. salt      | 1 tsp. soda            |
| 1 tsp. vanilla     | 1 tsp. baking powder   |

Cream sugar, shortening, butter, salt, vanilla and eggs together. Sift dry ingredients and add alternately with sour cream. Put half of mixture in greased, floured spring form pan. Cover with 1/2 of filling; add rest of mixture. Top with remaining filling. Bake at 325 degrees for one hour.

Filling: 1/2 cup white sugar, 2 tsp. cinnamon, 1/2 cup grated walnuts.

MRS. MILO CHOZEN

\* \* \*

## COFFEE CAKE

|                    |                      |
|--------------------|----------------------|
| 1/2 cup butter     | 3 cups flour         |
| 1/2 cup shortening | 3 tsp. baking powder |
| 2 cups sugar       | 1/4 tsp. salt        |
| 4 eggs, beaten     | 1 cup milk           |

Cream butter, sugar, add each egg and beat well after each egg. Add dry ingredients alternately with milk. Grease angel food cake pan, pour in 1/2 of dough, sprinkle with cinnamon and sugar; add remaining dough. Bake in 350 degree oven about 70 minutes.

MRS. ACE WILLIAMS

## BLUEBERRY COFFEE CAKE

- |                                       |                           |
|---------------------------------------|---------------------------|
| 1 1/2 cups flour                      | 1 egg, well beaten        |
| 1/2 cup sugar                         | 1/2 cup milk              |
| 3 tsp. baking powder                  | 1 tsp. grated lemon rind  |
| 1/2 tsp. salt                         | 1 cup drained blueberries |
| 1/4 cup shortening, melted and cooled |                           |

Sift dry ingredients; add milk, egg and lemon rind. Add shortening and stir just enough to mix ingredients. Blend in blueberries. Pour into greased 6 x 10 inch baking dish. Bake about 25 minutes in 425 degree oven.

MRS. CHARLES BUCHMAN

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## COFFEE CAKE

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 cup shortening - part butter | 1 can evaporated milk (15 oz.) |
| 1 1/2 cups sugar               | 3 cups flour                   |
| 3 eggs                         | 4 tsp. baking powder           |
| 1 tsp. vanilla                 | 1/2 tsp. salt                  |

Cream shortening, sugar and eggs. Add milk and dry ingredients, mix. Place 1/3 mixture in greased and floured angel food pan. Cover with filling, cover with another 1/3 of mix and rest of the filling. Top with remaining batter. Bake at 350 degrees for one hour.

Filling: 1/3 cup sugar mixed with 2 tbsp. cocoa and 1 tsp. cinnamon.

MRS. MILO CHOZEN

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## MILDRED'S COFFEE CAKE

- |                      |                     |
|----------------------|---------------------|
| 1 cake yeast         | 1/2 cup sugar       |
| 1 cup lukewarm water | 1 egg               |
| 2 cups hot water     | 1 tsp. vanilla      |
| 2 tbsp. melted lard  | 7 cups flour        |
| 1 tbsp. salt         | Raisins, if desired |

Dissolve yeast in lukewarm water. Combine hot water, lard, salt and sugar and let set until lukewarm. Stir in egg. Add yeast. Mix in flour and raisins. Cover and set in warm place. Let rise until double in bulk. Knead down and let rise again. Put into greased pie tins. Let rise about 1 hour. Butter the top and sprinkle with sugar and cinnamon before placing in 350 degree oven. Bake about 30 to 35 minutes. May be, frosted with powdered sugar frosting after baking if you wish.

MRS. J. E. FELLER

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## GRAHAM GEMS

- |                       |                    |
|-----------------------|--------------------|
| 1/4 cup sugar         | 1 cup Graham flour |
| 1 tbsp. butter        | 1 tsp. soda        |
| 1 1/2 cups buttermilk | 1 tsp. salt        |
| 1 cup white flour     |                    |

Melt butter, mix with sugar and add buttermilk in which the one teaspoon of soda has been stirred in; add salt and flour. Bake in 350 to 400 degree oven about twenty minutes.

MRS. MOODY CRAMER

### GRAHAM MUFFINS

1 cup whole wheat flour  
3/4 cup white flour  
1/4 cup sugar  
1 cup milk

3 tbsp. melted butter  
5 tsp. baking powder  
1 tsp. salt  
1 egg

Melt butter, mix with sugar. Add milk, flour, baking powder and salt. Bake in 400 degree oven about 20 minutes.

MRS. BURL ELLIS

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### BANANA MUFFINS

1 1/2 tbsp. shortening  
3 tbsp. white sugar  
2 tbsp. brown sugar  
1 banana cut thin  
1 egg, beaten

1 cup flour  
1 tsp. baking powder  
1/4 tsp. soda  
1/8 tsp. salt  
3 tbsp. milk

Mix all together and bake at 350 degrees until brown.

MRS. W. J. WAUGH

\* \* \*

### MUFFINS

2 cups boiling water  
2 cups Nabisco bran  
2 1/2 cups white sugar  
4 eggs, beaten  
1 cup shortening

1 quart buttermilk  
5 cups flour  
5 tsp. soda  
1 tsp. salt  
4 cups All Bran

Mix boiling water and 2 cups of bran and set aside. Cream shortening and sugar, add eggs and milk to bran mixture and then add sugar mixture. Add flour and soda, then add 1 tsp. salt and 4 cups All Bran. Bake at 400 degrees for 15 to 20 minutes. Makes 90.

MRS. CHARLES WALTERS

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### BLUEBERRY MUFFINS

1 cup sugar  
2 tbsp. butter  
1 egg  
1 cup milk  
2 1/2 cups flour

3 tsp. baking powder  
little nutmeg  
1 cup blueberries  
Pinch of salt

Mix sugar, shortening and egg. Add dry ingredients and mix as for muffins. Add blueberries. Place in prepared muffin tins and bake in 400 degree oven about 25 minutes.

MRS. SARAH HOYE  
MISS MARIE HOYE

\* \* \*

Place frozen pies on hot cookie sheet or foil in oven and you will never have a soggy bottom crust.

## HERB PAN ROLLS

- |                                 |                            |
|---------------------------------|----------------------------|
| 1 package active dry yeast      | 1/2 tsp. celery seed       |
| 3/4 cup water                   | 3/4 tsp. poultry seasoning |
| 2 1/2 cups packaged biscuit mix | 1/4 tsp. nutmeg            |

Soften yeast in warm water. Stir in biscuit mix and remaining ingredients; beat vigorously. Turn out on floured surface. Knead until smooth, about 25 strokes. Roll in a 14 x 6 inch rectangle, about 1/4 inch thick. Cut dough lengthwise in thirds, then crosswise at 2 inch intervals to make 21 squares. Form each in ball. In a greased 8 x 1 1/2 inch round pan, arrange 13 rolls around edge; arrange an inner circle of 8 rolls, leaving a 2 inch hole in center. Cover with damp cloth. Let rise in warm place about 1 hour. Bake at 400 degrees 15 to 20 minutes. Serve hot.

MRS. ALBERT GRIFFEE

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## ROLLS

- |                                                         |                     |
|---------------------------------------------------------|---------------------|
| 1 cake yeast and 2 tbsp. sugar,<br>(let set 10 minutes) | 2 tsp. salt         |
| 2 cup boiled and cooled milk                            | 2 eggs, well beaten |
|                                                         | 1/4 cup sugar       |

Stir all together, then stir in 2 cups white flour. Now add one third cup melted shortening. About 4 more cups flour, to make a soft ball. For whole wheat rolls use 3 cups whole wheat and one white. Let rise more than double, knead then rise more than double. Make into rolls, rise and bake.

MRS. RALPH LUSHER

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## BOHEMIAN KOLACHE

- |                            |                                       |
|----------------------------|---------------------------------------|
| 1 cup milk, scalded        | 1/2 tsp. mace                         |
| 1/3 cup sugar              | 1 cake fresh or 1 pkg. granular yeast |
| 1 tsp. salt                | 2 beaten eggs                         |
| 1/3 cup shortening         | 3 cups flour                          |
| 1/2 tsp. grated lemon rind |                                       |

Combine milk, shortening and sugar. Add salt, lemon rind and mace. Cool to lukewarm. Soften yeast in this mixture. Add eggs and flour, beat well. Cover and let rise until double in bulk, about 45 minutes. Roll out 1/2 inch thick, cut 1 1/2 inch rounds. Place on greased baking sheet. Brush with fat. Cover and let rise until almost double in bulk. Make deep depressions in center. Fill with apricot filling. Let rolls rise again until double. Sprinkle over the tops with sugar and cinnamon mixed together. Bake in hot oven 350 degrees about 15 minutes.

## APRICOT FILLING

- 1 cup cooked dried apricots, drained, chopped and mixed warm with 1 cup sugar.

MRS. EVA MOORE

\*\*\*

## BUTTERSCOTCH FOR ROLLS

Melt 1/2 cup butter or margarine in bottom of 9 x 13 inch cake pan, add 3/4 cup brown sugar and 1 cup nut meats. Place rolls on top and let rise. Bake until done to touch. Let set 5 minutes and invert pan on waxed paper.

## MA'S BUNS

2 cups water  
1/2 cup sugar  
1/4 cup shortening (never use butter or oleo)  
1 tsp. salt  
1 cake yeast  
6 cups flour

Boil water, sugar and shortening a few minutes. Let cool to lukewarm and crumble in yeast. Add salt. Add flour, stir in as much as possible then turn onto floured board and knead in the rest of the flour. Knead till elastic. Let rise in greased bowl until double in bulk. Make into buns. Place on cooky sheet. Flatten with a slap of the heel of your hand. Let rise till very light, at least 2 hours. Bake at 350 degrees until golden brown. About 10 to 12 minutes. DO NOT OVERBAKE!

MRS. ROBERT BERGQUIST

\*\*\*

## DANISH KRINGLE (Weiner Brod)

3 cups flour  
1 tsp. salt  
1 tbsp. sugar  
2/3 cup warm milk  
2 eggs, beaten  
1 cup shortening  
1 package yeast

Dissolve yeast in warm milk; mix flour, salt, sugar, shortening as for pie crust; add well beaten eggs, milk and yeast mix. Stir well and divide into 4 strips. Roll thin and spread topping of almond paste, prunes or dates on strips. Fold over so that there is a side of pastry on top with spread in folds. Brush top with butter and ground nuts and sugar. Bake in 350 degree oven for 20 minutes or until delicate brown.

Topping: 1 lb. cooked dates or prunes (pitted). Simmer with 1 tbsp. corn starch and 1/2 cup sugar mixed with 1/2 cup juice or water.

MRS. CHRISTINA NELSON  
MRS. LEON PILLSBURY

\*\*\*

## BUTTERHORNS

2 packages yeast  
1/2 cup sugar  
5 1/2 cups flour  
1/2 cup warm water  
2 tsp. salt  
2 eggs  
1 1/2 cups milk  
1/4 cup shortening

Soften yeast in water. Scald milk, add sugar, salt and shortening. Cool to lukewarm. Add 2 cups flour and yeast, beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board, knead until satiny. Place in lightly greased bowl; cover, let rise in warm place (80 to 85 degrees) until doubled. Punch down, divide dough into 3 portions. Roll each portion of dough into circular shape about 1/4 inch thick. Cut in pie shaped pieces. Brush with melted butter, roll up, beginning at wide end. Place on greased sheet and let rise until doubled (about 45 minutes). Bake in hot oven, 425 degrees, 15 to 20 minutes.

MRS. GLEN BIRDELL

\*\*\*

## SALT AND FLOUR CLAY FOR CHILDREN

1 cup salt, 1/2 cup flour, slowly add 1/2 cup water. Mix well as you go. Add vegetable coloring if desired. Store in covered container.

## ORANGE BUBBLE LOAF

1 package hot roll mix  
1/4 cup sugar  
2 tsp. grated orange peel

1/4 cup butter, melted  
Mixed candied fruits  
Walnut or almond halves

Prepare roll mix and let rise according to package directions. Form dough in 1 inch balls. Mix sugar and orange peel. Dip balls in butter then roll in sugar mixture. Grease a ring mold. Loosely fill pan 1/2 full with layers of balls. Let double. Bake in 375 degree oven 15 to 25 minutes. Invert on rack. Trim with candied fruits and nuts.

MRS. ALBERT GRIFFEE

\*\*\*

## SCOTCH BREAD

1 cup butter  
1/2 cup sugar, packed in cup, then sifted

2 cups sifted flour

Cream the butter thoroughly. Blend in sugar gradually. Add flour, small amount at a time. Knead to blend well. Roll out to 1/4 inch thick rectangle on lightly floured board. Prick or press any desired design on top. Cut in 2 x 2 inch squares. Place on ungreased baking sheet 1/4 inch apart. Bake at 350 degrees for 18 to 20 minutes. Cool on rack. Makes 3 dozen.

MRS. ELLA LEMON

## GREAT GRANDMOTHER'S GINGERBREAD

1/2 cup sugar  
1/2 cup lard  
1 1/2 tsp. soda  
1 tsp. cinnamon  
1 tsp. ginger  
1/2 tsp. cloves

1 egg  
1 cup molasses  
1 tsp. salt  
2 1/2 cups flour  
1 cup hot water

Cream shortening and sugar; add egg. Mix and add molasses then dry ingredients which have been sifted together. Add hot water last. Beat until smooth. Bake in a shallow pan for 40 minutes at 350 degrees.

MRS. LIONEL WAUGH

\*\*\*

## SOUTHERN SPICY GINGERBREAD

2 eggs  
3/4 cup brown sugar  
3/4 cup molasses  
3/4 cup melted shortening  
2 1/2 cups flour  
2 tsp. soda  
1 cup hot water

1 tsp. salt  
2 tsp. ginger  
1 1/2 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1/2 tsp. baking powder

Combine eggs, sugar, molasses and melted shortening together. Add dry ingredients. Add boiling water last. Put in a greased pan and bake at 350 degrees for 30 to 40 minutes

MRS. CHALMER SMITH

### APPLESAUCE NUT BREAD

|                      |                                |
|----------------------|--------------------------------|
| 2 cups sifted flour  | 1/2 tsp. cinnamon              |
| 3/4 cup sugar        | 1 cup coarsely chopped walnuts |
| 3 tsp. baking powder | 1 egg, beaten                  |
| 1 tsp. salt          | 1 cup medium thick applesauce  |
| 1/2 tsp. soda        | 2 tbsp. melted shortening      |

Sift together dry ingredients. In mixing bowl beat egg; add applesauce and melted shortening. Add dry ingredients. Stir just until blended. Fold in walnuts. Pour into greased loaf pan (8 x 4 x 4). Bake in 350 degree oven for 1 hour. Cool on rack.

MRS. HAROLD JAMES

\*\*\*

### OLD FASHIONED SPIDER CORN BREAD

Preheat oven to 350 degrees. Combine and sift together, twice;

|                      |               |
|----------------------|---------------|
| 1 1/3 cups corn meal | 1/4 cup sugar |
| 1 tsp. baking soda   | 1/2 tsp. salt |

Add the following which have been mixed together;

|                     |                 |
|---------------------|-----------------|
| 2 eggs, well beaten | 1 cup sour milk |
| 1 cup sweet milk    |                 |

Melt 2 tbsp. shortening in 9 inch skillet. Pour in corn meal mixture. Over this pour 1 cup sweet milk but DO NOT STIR. Bake in 350 degree oven for 50 minutes. Cut in 8 pieces.

MRS. RAY CHESNUT

\*\*\*

### HUSH PUPPIES

|                      |                                      |
|----------------------|--------------------------------------|
| 2 tbsp. flour        | 1 medium sized onion, minced         |
| 1 cup corn meal      | 1 egg                                |
| 3/4 tsp. salt        | 1 tbsp. shortening                   |
| 1/2 cup sugar        | 6 tbsp. canned milk or half and half |
| 2 tsp. baking powder |                                      |

Mix dry ingredients and minced onion; add egg and milk and mix well. Drop by tablespoon or lay out on waxed paper and shape into form like an egg and drop into hot fat and cook until brown.

MRS. ROY THRUSH

\*\*\*

### CORN MEAL PANCAKES

|                                |                           |
|--------------------------------|---------------------------|
| 1 cup buttermilk               | 1/2 tsp. salt             |
| 1/2 cup corn meal              | 1 egg, well beaten        |
| flour, enough to make a batter | 1 tbsp. melted shortening |
| 3/4 tsp. soda                  |                           |

Mix first three ingredients and let stand over night. In the morning add the remaining ingredients. Bake on a hot griddle.

MRS. CHET TEALE

### SURPRISE PANCAKES

- |                   |                      |
|-------------------|----------------------|
| 1/2 medium onion  | 1 cup flour          |
| 1/4 cup lettuce   | 2 cups fresh spinach |
| 2 medium potatoes | 1 tsp. baking powder |
| 2 eggs            | 1 1/2 tsp. salt      |
| 3 carrots         |                      |

Grate vegetables; add well beaten eggs. Sift dry ingredients and add to vegetables. Combine and drop by spoonfuls on greased griddle and fry until brown.

MRS. P. G. GRIMM

\*\*\*

### RAISED DOUGHNUTS

- |                    |                   |
|--------------------|-------------------|
| 3 1/2 cups flour   | 3/4 cup warm milk |
| 1/4 cup sugar      | 1 cake yeast      |
| 1/4 cup shortening |                   |

Dissolve yeast in 1/3 glass of warm water as for making bread. Now mix other ingredients together adding the yeast to your sponge. Beat until bubbly and knead it as for bread dough. Let it rise once and roll out for doughnuts. Fry in deep fat and roll in icing at once.

Icing:

- |                          |                     |
|--------------------------|---------------------|
| 1 package powdered sugar | 1 tbsp. corn starch |
| Butter size of egg       | 1 tbsp. cream       |
| 1 tsp. vanilla           |                     |

Enough warm water to make a liquid; make icing quite thick and do not cook.

MRS. EDNA MILLS

\*\*\*

### SWEET MILK DOUGHNUTS

- |                                 |                      |
|---------------------------------|----------------------|
| 4 egg yolks                     | 6 tsp. baking powder |
| 1 cup sugar                     | 1 tsp. salt          |
| 1/4 cup shortening              | 1 tsp. cinnamon      |
| 4 cups sifted all purpose flour | 1 cup milk           |

Beat egg yolks until light and thick. Add sugar gradually. Melt shortening and add to egg mixture, alternately with milk. Chill dough for 2 hours. Roll on lightly floured board about 1/3 inch thick; cut with floured doughnut cutter. Fry in fat until brown at 375 degrees. Drain on absorbent paper. Makes two dozen.

\*\*\*

### SOUR CREAM DOUGHNUTS

- |                            |                              |
|----------------------------|------------------------------|
| 2 eggs                     | 1/2 tsp. nutmeg              |
| 1 tsp. salt                | 1/2 tsp. soda                |
| 1 1/4 cups sugar           | 1 tbsp. hot water            |
| 1/2 cup sour cream - heavy | 2 heaping tsp. baking powder |
| 1 cup sweet milk           | Flour to make soft dough     |
| 1 tsp. vanilla             |                              |

Mix eggs, salt and sugar and beat well. Add cream, milk, vanilla and nutmeg and the soda dissolved in the tablespoon of hot water. Add baking powder to flour to make soft dough. Roll out and cut and drop in deep fat until golden brown - 370 degrees.

MRS. ART TOTT

## DOUGHNUTS

|                       |                                          |
|-----------------------|------------------------------------------|
| 1 1/2 cups sugar      | 1 tsp. soda                              |
| 2 eggs                | 1/4 tsp. salt                            |
| 2 tbsp. melted butter | 1 tsp. baking powder                     |
| 1 1/2 cups sour milk  | 4 cups flour (enough to make soft dough) |

Beat sugar, eggs, butter together; add sour milk then dry ingredients and make soft dough. Roll out and cut and drop into hot fat, 370 degrees, until golden brown.

MRS. JOE BRUNS

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## DOUGHNUTS

|                     |                        |
|---------------------|------------------------|
| 2 eggs              | 1 tsp. cream of tartar |
| 1 cup sugar         | 1/4 tsp. salt          |
| 4 tbsp. melted lard | 1/2 tsp. nutmeg        |
| 1 tsp. soda         | 3 1/2 cups flour       |

Add sugar to beaten eggs. Mix together the dry ingredients, add shortening and egg mixture. Roll out and cut with cutter and drop in deep fat, 370 degrees, until golden brown.

MRS. J. T. GADD

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## POTATO DOUGHNUTS

|                       |                    |
|-----------------------|--------------------|
| Sift together;        |                    |
| 4 1/2 cups flour      | 1/2 tsp. soda      |
| 4 tsp. baking powder  | 1 tsp. nutmeg      |
| Add;                  |                    |
| 3 eggs, beaten        | 1/3 cup sour cream |
| 1 cup mashed potatoes | 1/3 cup sour milk  |
| 1 1/2 cups sugar      | vanilla            |

Chill from one to three hours before baking.

MRS. B. A. LA DOUX

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## DOUGHNUTS

|                 |                       |
|-----------------|-----------------------|
| 1 cup sugar     | 1 tsp. baking powder  |
| 1 tbsp. butter  | pinch of salt         |
| 2 eggs          | 1/2 tsp. vanilla      |
| 1 cup sour milk | 1/4 tsp. nutmeg       |
| 1 tsp. soda     | 3 to 3 1/2 cups flour |

MRS. FRANK FLISS SR.

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## DOUGHNUT GLAZE

Boil 2 cups sugar and 1 cup water together for 5 minutes, add 1 teaspoon lemon juice, then set container in pan of hot water and dip doughnuts.

MRS. ROY J. SMITH

## DOUGHNUTS

|                  |                           |
|------------------|---------------------------|
| 3 eggs beaten    | 5 tbsp. melted shortening |
| 1 cup sugar      | 4 cups flour              |
| 1 cup sweet milk | 4 tsp. baking powder      |
| 1 tsp. vanilla   | a little salt             |
| 1 tbsp. vinegar  |                           |

Beat eggs well, add sugar, beat, then add milk, vanilla, vinegar and melted shortening. Add dry ingredients, mix and roll out. Cut out and fry in hot grease, 370 degrees until golden brown.

MRS. ALVIN SEBBERT

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## DOUGHNUT GLAZE

|                            |                         |
|----------------------------|-------------------------|
| 1 lb. powdered sugar       | Butter size of a walnut |
| 1 rounded tbsp. cornstarch | Dash of salt            |
| 2 tbsp. sweet cream        | 1 tsp. vanilla          |

Mix all ingredients and add warm water to make the right consistency for dipping easily.

MRS. C. D. McINTIRE

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## WAFFLES

|                       |                       |
|-----------------------|-----------------------|
| 3 eggs separated      | Pinch of salt         |
| 2 cups milk           | 2 tsp. baking powder  |
| 1/2 cup melted butter | Flour for soft batter |

Put 3 egg yolks, milk, melted butter, salt, baking powder into large mixing bowl. Add flour gradually until batter is just soft. Then fold in stiffly beaten egg whites and bake in waffle iron.

MRS. PAUL REDINGTON

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## DUMPLINGS

|                      |                |
|----------------------|----------------|
| 2 cups flour         | 1 tsp. salt    |
| 4 tsp. baking powder | 2 tbsp. butter |
| 1 cup milk           |                |

Mix like pie dough. Drop by small spoonful, cover and cook about 12 minutes.

MRS. MASON DIXON

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## DUMPLINGS

|                  |               |
|------------------|---------------|
| 1 1/2 cups flour | 2 eggs beaten |
| 1/2 tsp. salt    | 1/2 cup milk  |

Mix eggs and milk, add to flour, making soft dough. Drop by small spoon into soup. Cook for 12 minutes and serve.

MRS. MELVIN EISELE

## DUMPLINGS

|                          |                      |
|--------------------------|----------------------|
| 1 cup sifted flour       | 1 tsp. melted butter |
| 1 1/4 tsp. baking powder | 1/2 cup milk         |
| 1/2 tsp. salt            |                      |

Sift flour, add baking powder, and salt. Add butter to milk. Mix with dry ingredients. Drop into chicken or meat broth, cover and simmer about 10 minutes. This recipe may be doubled.

MRS. M. E. CRAMER

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## PINEAPPLE NUT BREAD

|                          |                                            |
|--------------------------|--------------------------------------------|
| 2 cups flour             | 1 egg, beaten                              |
| 1/2 cup sugar            | 1 tsp. vanilla                             |
| 1 tsp. baking powder     | 2 tbsp. melted butter                      |
| 1/2 tsp. salt            | 1 small can crushed pineapple, not drained |
| 1 cup raisins            | 1 tsp. soda                                |
| 1/2 cup walnuts, chopped |                                            |

Sift flour, sugar, baking powder and salt into a bowl. Add raisins and nuts. Combine egg, vanilla and butter; add to mixture. Dissolve soda in pineapple and add. Stir until blended. Pour into greased 8 x 4 x 4 inch loaf pan and bake one hour.

MRS. ERNEST WEDEKING

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## DATE NUT BREAD

|                        |                               |
|------------------------|-------------------------------|
| 2 cups flour           | 1 cup milk                    |
| 2 tsp. baking powder   | 1/4 cup sugar                 |
| 1 1/2 tsp. salt        | 1/2 cup pitted dates, chopped |
| 1 egg, beaten slightly | 1/2 cup nuts, chopped         |

Sift together flour, baking powder and salt. Combine egg, milk and sugar. Stir in mixture of dry ingredients. Add nuts and dates. Pour batter into slightly greased loaf pan. Let stand 20 minutes. Bake at 375 degrees for about 45 minutes.

MRS. HOMER RIDDER

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## DATE NUT BREAD

|                          |                         |
|--------------------------|-------------------------|
| 1 1/2 cups boiling water | 3 cups flour            |
| 1 lb. chopped dates      | 1 scant tsp. salt       |
| 1 heaping tsp. soda      | 1 1/2 tsp. vanilla      |
| 1 1/2 cups brown sugar   | 1 1/2 tsp. maple flavor |
| 3/4 cup shortening       | 3/4 cup chopped nuts    |
| 2 well beaten eggs       |                         |

Mix together boiling water, dates and soda. Let stand till lukewarm. Cream together sugar and shortening. Stir in the eggs and beat well. Sift together flour and salt. Add alternately with date mixture to the sugar mixture. Add maple flavoring, vanilla and nuts. Bake for 1 hour in a 350 degree oven.

MRS. CHET PHILLIPS

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### BANANA NUT BREAD

- |                            |                      |
|----------------------------|----------------------|
| 1 cup sugar                | 3 tbsp. sour milk    |
| 2 eggs (beaten separately) | 1 tsp. soda          |
| 3 bananas                  | a little salt        |
| 1 1/2 cups flour           | 1/2 cup chopped nuts |
| 1/2 cup shortening         |                      |

Cream sugar and shortening, add beaten egg yolks, mix well. Add sour milk, then well mashed bananas. Add dry ingredients which have been sifted together. Beat well. Fold in beaten egg whites last. Bake in moderate oven 30 to 40 minutes.

MRS. WALLACE DONOVAN

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### BANANA BREAD

- |                    |                      |
|--------------------|----------------------|
| 1 cup white sugar  | 1 tsp. soda          |
| 1/2 cup shortening | 1/2 tsp. salt        |
| 2 eggs, beaten     | 3 bananas, mashed    |
| 2 tbsp. sour milk  | 2 cups flour, sifted |

Cream the sugar shortening. Add the eggs and the remaining ingredients. Bake about 45 minutes in 350 degree oven in a loaf pan.

MRS. FLORENCE THOMAS  
MRS. HARRY YARNES

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### BANANA NUT BREAD

- |                           |                       |
|---------------------------|-----------------------|
| 3/4 cup sugar             | 1/2 tsp. salt         |
| 1/4 cup shortening        | 1/4 tsp. soda         |
| 1 cup mashed ripe bananas | 1 cup chopped walnuts |
| 2 cups sifted flour       |                       |

Mix sugar, shortening and eggs. Beat hard until light and add mashed bananas. Stir in dry ingredients that have been sifted together. Beat again until nearly smooth. Add nuts and bake at 350 degrees in a pan 9 x 5 x 3 for 60 to 70 minutes.

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### PRUNE NUT BREAD

- |                     |                              |
|---------------------|------------------------------|
| 1 tbsp. butter      | 1 cup white flour            |
| 1 cup sugar         | 2 tbsp. baking powder        |
| 1 egg beaten        | 1/2 tsp. salt                |
| 1/2 cup prune juice | 2 cups cooked chopped prunes |
| 1 cup sour milk     | 1 cup chopped walnuts        |
| 2 cups wheat flour  | 1/2 tsp. baking soda         |

Cream butter with sugar, add egg and blend well. Combine prune juice and sour milk. Add alternately with dry ingredients which have been sifted together. Also add prunes and walnuts. Put into 1 lb. loaf pans, bake 350 degree oven for 1 hour and 25 minutes.

MRS. NAN WINBURN

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When measuring shortening, rinse the cup with cold water and shortening will not stick.

### BROWN BREAD

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 cup sugar                     | 1 1/2 cup white flour        |
| 2 tbsp. fat                     | 2 1/2 cups whole wheat flour |
| 2 well beaten eggs              | 1 cup chopped raisins        |
| 1/2 tsp. salt                   | 1 tsp. cinnamon              |
| 1/2 cup syrup                   | 1/4 tsp. cloves              |
| 2 tsp. soda in 2 cups sour milk |                              |

Mix ingredients in order given. Bake one hour in covered cans. Fill cans half full.

MRS. RALPH LUSHER

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### BROWN BREAD

- |                    |                  |
|--------------------|------------------|
| 1 cup rye flour    | 1 tsp. salt      |
| 1 cup graham flour | 3/4 cup molasses |
| 2 cups corn meal   | 2 cups sour milk |
| 2 tsp. soda        |                  |

Add liquid to dry ingredients and mix well. Fill cans (any regular size can) 3/4 full and steam 1 1/2 to 2 hours. Large size cans, 3 hours.

MRS. HARRY YARNES

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### BROWN BREAD

- |                                         |                              |
|-----------------------------------------|------------------------------|
| 1 egg, beaten                           | 2 1/2 cups whole wheat flour |
| 2 cups sour milk                        | 1/2 cups white flour         |
| 1/2 cup brown sugar                     | 1 tsp. salt                  |
| 1/2 cup molasses                        | 1 cup cooked raisins         |
| 1 tsp. soda dissolved in spoonful water | 1/2 cup chopped walnut meats |

Combine liquid ingredients. Sift dry ingredients together. Add cooked raisins and walnuts to dry ingredients, add liquid ingredients. Let raise one hour, then bake in a slow oven 45 minutes.

MRS. WALTER SINGER

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### ORANGE NUT BREAD

- |                    |                            |
|--------------------|----------------------------|
| 3 oranges          | 2 cups sifted flour        |
| 3/4 cup sugar      | 1 3/4 tsp baking powder    |
| 1 tbsp. butter     | 1/2 tsp. salt              |
| 1 cup orange juice | 1/4 tsp. soda              |
| 1 egg, well beaten | 1/2 cup chopped pecan nuts |

Remove rind of the oranges with a sharp knife. Cut rind in very thin slivers with scissors. Combine sugar and water. Add rind stirring constantly over low heat until sugar is dissolved. Cook slowly for about eight minutes, should measure 2/3 cup. Add butter and stir until melted. Add orange juice and beaten egg. Sift together into mixing bowl flour, baking powder, soda and salt, mix in pecans. Add orange mixture and mix just enough to moisten ingredients. Batter should be lumpy. Bake in a 9 1/2 x 4 1/2 pan in a 325 degree oven for 1 hour and 15 minutes. Turn out on rack to cool. Makes one loaf.

MRS. CARL SIEVERS

## GOLDEN ORANGE BREAD

2 cups sifted flour  
3 tsp. baking powder  
1/4 tsp. baking soda  
1/2 tsp. salt  
1/4 cup sugar

nut meats  
1 egg, beaten  
1/2 cup thick sour cream  
1/3 cup orange juice  
1/3 cup orange marmalade

Sift together flour, baking powder, soda, salt and sugar. Add chopped nuts. Beat egg slightly, add sour cream, orange juice and marmalade. Blend together thoroughly. Combine liquid with dry ingredients, stir vigorously until all flour has been dampened. Do not beat. Turn into well greased loaf pan which has been lined on the bottom with waxed paper. Bake in 350 degree oven 50 minutes or until bread feels firm to touch. After first half hour of baking, brush loaf with a little butter. Makes one loaf.

MISS EDNA VEDERSTROM

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## TREASURE LOAF

1 cup sugar  
1 cup flour  
1/2 tsp. baking powder  
1 1/2 lb. dates  
4 eggs

1 8 oz. red maraschino cherries (use 2 tbsp.  
of the juice)  
1 lb. walnuts  
1 tsp. vanilla

Sift flour, salt, sugar and baking powder. Cut up dates, cherries and nuts and add to flour mixture. Beat eggs, add vanilla and mix with dry ingredients. Mix well; hands work best. Bake in a 5 1/2 x 9 1/2 bread pan greased in a 325 degree oven for about 2 hours. Bake the day before using.

MRS. G. McCOY

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## QUICK COFFEE CAKE

1 cup flour  
1/2 cup sugar  
1/4 tsp. salt  
2 tbsp. baking powder

1 tsp. cinnamon  
1 egg  
1/2 cup milk  
4 tbsp. melted butter

Sift dry ingredients together. Beat egg and add milk. Mix with dry ingredients. Add butter and mix lightly. Put into pie tin. Sift extra cinnamon and sugar over top and sprinkle chopped nuts over all. Bake 35 minutes in 350 degree oven.

MRS. TED BARBEE

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## COFFEE CAKE

3/4 cup sugar  
1/4 cup soft shortening  
1 egg  
1/2 cup milk  
1 1/2 cups flour  
2 tsp. baking powder

1/2 tsp. salt  
1/2 cup brown sugar  
2 tbsp. flour  
2 tsp. cinnamon  
2 tbsp. melted butter  
1/2 cup chopped nuts

Mix together white sugar, shortening and one egg. Then stir in the milk. Sift together flour, baking powder and salt and stir into batter. Mix together the brown sugar, 2 tbsp. flour, cinnamon, melted butter and chopped nuts and crumble over the top. Bake in a greased and floured nine inch square pan. Bake in 375 degree oven about 35 minutes. Serve warm.

MRS. Wm. CUNNINGHAM

## DANISH ABELSKINER

Mix 2 cups flour with enough warm sour milk to make a thick batter. Add 1/2 package yeast, which has been soaked in 1/2 cup warm water and 1/4 cup sugar. Let rise until light. Then add 3 well beaten egg yolks, 1 tsp. soda, 1/2 tsp. salt, a little sour cream or 3 tbsps. melted butter. Fold in 3 egg whites beaten fairly stiff. Bake in Abelskiner pan, not too hot. Turn just half way when brown, then all the way till done.

MRS. IVER JOHNSON

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## SMØR KRANSER (SWEDISH BUTTER RINGS)

|                   |                       |
|-------------------|-----------------------|
| 1 pkg. yeast      | 3 egg yolks           |
| 1 cup sweet cream | 1 tsp. salt           |
| 1/2 cup milk      | 3 to 3 1/2 cups flour |
| 4 tbsps. sugar    | 2 tsp. sugar          |
| 1/2 cup butter    |                       |

Sift flour with 4 tbsps. sugar and 1 tsp. salt. Add butter and mix until mealy. Scald milk and add 2 tsp. sugar. When lukewarm add soaked yeast and stir until dissolved. Add cream and beaten egg yolks. Stir this into flour, mixing to a smooth dough. Place in refrigerator over night. Next morning make into twist, braids or coffee cake. Let rise 1/2 to 3/4 hour and bake in 350 degree oven. When baked spread with sugar and water icing and garnish with nuts. Dough will be like a stiff cooky batter. Pinch off only what is needed as dough must be very cold to work into twists.

MRS. GEORGE W. DOERR

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## MILDRED'S COFFEE CAKE

|                      |                     |
|----------------------|---------------------|
| 1 cake yeast         | 1/2 cup sugar       |
| 1 cup lukewarm water | 1 egg               |
| 2 cups hot water     | 1 tsp. vanilla      |
| 2 tbsps. melted lard | 7 cups flour        |
| 1 tsp. salt          | Raisins if you wish |

Dissolve yeast cake in 1 cup lukewarm water. Combine hot water, lard, salt, sugar and let cool to lukewarm. Stir in egg and flavoring. Work in 7 cups flour. Add raisins if you wish. Let rise until double in size. Knead and let rise again. Put into pie tins, let rise about an hour. Butter the top and put sugar and cinnamon on top. Bake at 350 degrees for 30-35 minutes. You may frost with powdered sugar frosting if you prefer.

MRS. J. E. FELLER

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## FRENCH BREAKFAST PUFFS

|                          |                        |
|--------------------------|------------------------|
| 1/3 cup soft shortening  | 1/4 tsp. nutmeg        |
| 1/2 cup sugar            | 1/2 cup milk           |
| 1 egg                    | 1/3 cup butter, melted |
| 1 1/2 cups sifted flour  | 1/2 cup sugar          |
| 1 1/2 tsp. baking powder | 1 tsp. cinnamon        |
| 1/2 tsp. salt            |                        |

Heat oven to 350 degrees. Grease 12 medium muffin cups. Mix shortening, sugar and egg. Sift together flour, baking powder, salt, nutmeg and add alternately with milk. Fill cups 2/3 full. Bake 20-25 minutes. Immediately roll in melted butter, the mixture of sugar and cinnamon. Serve hot.

MISS LOIS COLWELL

## OATMEAL BREAD

- |                          |                   |
|--------------------------|-------------------|
| 1 pkg. active dry yeast  | 1 cup rolled oats |
| 1/2 cup warm water       | 2 eggs            |
| 1 1/2 cups boiling water | 6 cups flour      |
| 1/2 cup mild molasses    | 1 tbsp. salt      |
| 1/3 cup salad oil        |                   |

Dissolve yeast in warm water; set aside. Combine hot water, molasses, oil and let cool to luke warm in large mixer bowl. Stir in 2 cups sifted flour, oatmeal and eggs. Beat with mixer. Stir in softened yeast. Beat well. Add 2 more cups flour and salt. Beat then remove from mixer and add 1 1/2 to 2 more cups sifted flour, by beating with spoon. Dough will be a little sticky. Grease top lightly, cover and place in refrigerator 2 hrs. or overnight. Turn out on well floured surface and shape into 2 loaves, pushing out air bubbles with palm of hand. Place in glass loaf pan. Cover. Let rise in warm place about 1 1/2 hours. Do not let rise until double or it will make the bread too light. Bake at 350 degrees for 45 minutes.

MRS. DONALD F. RODAWIG, SR.

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## RYE BREAD

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 1/2 cups lukewarm water    | 3 pkgs. dry yeast                 |
| 1/2 cup molasses             | 2 tbsp. shortening                |
| 1 tbsp. salt                 | 2 3/4 cups sifted rye flour       |
| 1 heaping tbsp. caraway seed | 3 1/2 - 4 cups sifted white flour |
- Combine water, molasses, salt and caraway seed. Crumble in dry yeast. Stir until dissolved. Add shortening. Mix with spoon. Then with hands mix in the flour. Knead and let rise twice. Shape into two large loaves. Place on greased baking sheet. Let double. Bake at 375 degrees for 30 minutes.

MRS. PHIL SCOTT

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## RYE BREAD

- |                        |                           |
|------------------------|---------------------------|
| 2 yeast cakes          | 1 tbsp. salt              |
| 1/2 cup lukewarm water | 2 cups boiling water      |
| 2 cups rye flour       | 2 beaten eggs             |
| 1/4 cup brown sugar    | 1/2 cup melted shortening |
| 4 tbsp. molasses       | White flour, about 2 cups |

Let yeast soften in warm water. Combine rye flour, sugar, molasses, salt and boiling water. Cool. Then add eggs and melted shortening. Add yeast mixture. Add enough white flour to make a smooth batter. Knead till smooth and elastic. Let rise till double in bulk and shape in 3 loaves. Let rise again and bake in 375 degree oven for one hour.

MRS. RAY WOOLRIDGE

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## BREAD--ONE LOAF

- |                                    |                     |
|------------------------------------|---------------------|
| 1 cup warm milk                    | 1 pkg. dry yeast    |
| 2 tbsp. shortening, melted         | 1 egg               |
| 1 tsp. salt                        | 3 cups sifted flour |
| 1 tbsp. sugar, honey or corn syrup |                     |

Combine warm milk, shortening, sugar and salt in mixing bowl. Scatter dry yeast on top of this warm mixture and stir until yeast is dissolved. Add beaten egg. Gradually mix in flour. Let rise 1 hour in warm place. Bake for 1 hour in 375 degree oven.

## SWEET'N SPICY RAISIN BREAD

|                     |                        |
|---------------------|------------------------|
| 1 cup milk, scalded | 1/4 cup lukewarm water |
| 1/4 cup shortening  | 1 egg, beaten          |
| 1 1/2 tsp. salt     | 4 cups sifted flour    |
| 2 pkg. dry yeast    | 2 tsp. cinnamon        |
| 1/4 cup brown sugar | 1 1/2 cups raisins     |

Combine milk, sugar, shortening and salt in large bowl. Let stand until shortening melts and mixture is lukewarm. Dissolve yeast in lukewarm water. Stir into milk mixture with the beaten egg. Measure flour and cinnamon into sifter and sift into milk. Add raisins; stir until blended. Knead gently until smooth. Add enough additional flour to keep dough from being sticky. When smooth grease the top and cover. Let rise until double in bulk. Turn out on floured board and divide in half. Roll or pat out the dough in an oblong shape. Cut in 3 strips the long way and braid. Pinch the ends together. Place on a well oiled cooky sheet and let rise until almost double. Brush surface with mixture of 2 tbsp. melted shortening, 1 egg white, beaten and 1 tbsp. sugar. Bake in a moderate oven about 40-45 minutes.

MRS. VALORIS JOHNSON

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## AMANDA'S OATMEAL BREAD

|                    |                      |
|--------------------|----------------------|
| 2 cakes yeast      | 3 cups boiling water |
| 1 cup water        | 1/2 cup brown sugar  |
| 2 tbsp. shortening | 1 1/2 tsp. salt      |
| 3 cups oatmeal     | White flour          |

Mix shortening, oatmeal, boiling water, brown sugar and salt. Cool to almost lukewarm. Add other cup of water and soaked yeast. Add enough white flour to make a rather stiff batter. Let raise to double in bulk. Then add enough more flour for a real stiff dough. Let raise to double size again. Place on floured board and divide in 4 loaves. Let raise and bake first 20 minutes at 375 degrees. Reduce heat to 350 degrees and bake for 45 minutes.

MRS. D. J. REINKE

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## SO GOOD NUT BREAD

|                      |                                  |
|----------------------|----------------------------------|
| 2/3 cup soft butter  | 2 beaten eggs                    |
| 1 cup sugar          | 1 1/3 cups ripe bananas, mashed  |
| 2 1/2 cups flour     | 1/2 cup sour cream or buttermilk |
| 1 tsp. baking powder | 1 1/2 cups chopped nuts          |
| 1 tsp. soda          |                                  |

Sift flour; measure; add baking powder, soda and salt; sift again. Cream shortening; add sugar gradually; continue beating until light and fluffy. Add eggs and mix until smooth. Add dry ingredients alternately with the mashed bananas. Fold in sour cream and chopped nuts. Turn into greased pan and bake in a 350 degree oven about 1 hour.

MRS. J. M. TRITLE

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## CARMEL FOR PECAN ROLLS

2 1/2 cups sugar -- 1/4 lb. butter -- 1 1/4 cups white Karo syrup  
Carmelize sugar, add butter and white syrup. Just cook until butter melts. Pour into pans and arrange pecans in syrup mixture. Can be kept covered and stored in refrigerator.

## NUT BREAD

2 cups flour  
1/2 tsp. baking powder  
1 tsp. soda  
1/4 tsp. salt  
1 egg, beaten

1/2 tsp. vanilla  
3/4 cup brown sugar  
1 cup sour milk  
1/2 cup walnuts

Sift flour, baking powder, soda, and salt together. Beat egg and mix with vanilla. Mix sugar and egg together. Add sour milk to dry ingredients, stir in egg mixture. Add nuts. Bake in loaf pan at 350 degrees for 1 hour.

MRS. LYLE GADD

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## APPLESAUCE BREAD

1/3 cup shortening  
1 1/2 cup flour  
1 tsp. soda  
1 cup hot applesauce  
1/2 cup nut meats  
1 egg

1/2 tsp. cinnamon  
1/2 tsp. cloves  
1 cup raisins  
1 tsp. vanilla  
1 cup sugar

Cream butter and sugar. Add egg, well beaten. Stir in applesauce in which the soda has been dissolved. Add raisins and nuts, dry ingredients. Add flavoring. Pour into a greased loaf pan. Sprinkle top with a little sugar. Bake at 350 degrees for 45-60 min.

MRS. DICK MUILENBURG

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## WONDERFUL CHEESE BREAD

2 pkgs. dry yeast  
1 1/2 cups warm water  
2 tbsp. sugar  
2 1/4 tsp. salt  
6 1/2 cups flour

2 eggs, beaten  
2 cups grated sharp cheese  
1/4 cup caraway seeds, if desired  
Melted butter

Sprinkle dry yeast on warm water. Let soften. Stir in sugar and salt until dissolved. Add 2 cups flour; beat well with spoon. Then add eggs, cheese and caraway seeds; beat well. Beat in 4 more cups of flour to make a soft dough. Turn dough onto lightly floured surface; cover with bowl, inverted; let rest 10 minutes. Now knead remaining 1/2 cup flour into dough. Knead about 8 minutes. Place ball of dough in lightly greased large bowl. Grease surface. Cover and let rise in warm place about 1 1/2 hours. Punch down; let rise again. Punch down and turn on floured surface. Let dough rest 10 minutes while you grease 2 bread pans. Divide dough into 4 equal parts. Roll into rolls 1 1/2 times length of bread pan. Twist 2 rolls together; seal ends carefully; lay in bread pan against one side. Repeat with other two rolls. Let rise till almost double. Preheat oven to 350 degrees. Lightly brush loaves with melted butter. Bake about 35 minutes or until each loaf sounds hollow when tapped with fingers.

MRS. ARLO FOX

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To remove grease from wallpaper mix together Fuller's Earth, French Chalk, or a similar powder and a non-inflammable cleaning fluid to make a thin paste. Cover spot and let remain until completely dry. Dust off with soft cloth or brush. This is especially good for hair oil spots.

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To thaw chicken or meats quickly, place in waterproof plastic bag and place in very warm water.

## CINNAMON ROLLS

|                    |                    |
|--------------------|--------------------|
| 1 pkg. yeast       | 1 tsp. salt        |
| 1/4 cup warm water | 1 egg              |
| 1/4 cup sugar      | 1 cup scalded milk |
| 1/4 cup shortening | 3 1/2 cups flour   |

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt and cool to lukewarm. Stir in egg. Add yeast mixture. Mix in flour. Let raise till double in size. Punch down and shape into cinnamon rolls. Let raise till double in size again. Bake in 350 degree oven.

MRS. PEGGY STANTON

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## TWO-HOUR BUNS

|                   |                           |
|-------------------|---------------------------|
| 3 pkgs. yeast     | 3 tbsp. melted shortening |
| 1/3 cup sugar     | 1 tsp. salt               |
| 2 eggs            | 7 cups flour              |
| 2 cups warm water |                           |

Put warm water, yeast, eggs, melted shortening into large mixing bowl and beat hard until foamy. Add salt and flour and mix to a soft dough. Let rise 2 hours. Mix down and let rise again. Shape into buns, let rise and bake at 375 degrees for 12 minutes.

MRS. FRED SCHUNEMAN

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## BUTTERHORNS

|                    |                    |
|--------------------|--------------------|
| 1 cup milk scalded | 2 pkgs. yeast      |
| 1/2 cup shortening | 3 eggs, beaten     |
| 1/2 cup sugar      | 4 1/2 cups flour   |
| 1 tsp. salt        | 1/4 cup warm water |

Combine milk, sugar, salt and heat. Cool to lukewarm. Add yeast, which has been dissolved in warm water; stir well. Add eggs and flour. Mix to smooth dough. Knead lightly on floured surface. Place in a greased bowl. Cover and let rise until double in bulk. Divide dough in thirds. Roll each third on floured surface to a 9 inch circle. Brush with melted butter. Cut in 12 wedge shape pieces. Roll each, starting at wide end and roll to the point. Place on greased tin with point down. Let rise until light. Bake at 350 degrees for 15 minutes.

MRS. VALORIS JOHNSON

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## ROLLS

|                         |                    |
|-------------------------|--------------------|
| 2 pkg. yeast            | 1/2 cup shortening |
| 2 tbsp. sugar           | 1 tsp. salt        |
| 1/2 cup warm water      | 2 eggs, beaten     |
| 1 1/2 cups scalded milk | 4-5 cups flour     |
| 1/2 cup sugar           |                    |

Combine yeast, 2 tbsp. sugar and warm water and let stand till light. Add to the cooled milk, sugar, shortening, salt and eggs. Mix in flour to make soft dough. Knead till elastic. Let stand in a warm place. Shape into rolls. Bake at 350 degrees.

MRS. ROY J. SMITH

## SWEET DOUGH ROLLS

|                     |                        |
|---------------------|------------------------|
| 2 pkgs. yeast       | 1/4 cup lukewarm water |
| 1 cup milk          | 1/4 cup sugar          |
| 1/2 tsp. salt       | 1/4 cup shortening     |
| 2 eggs, well beaten | 5 cups flour           |

Dissolve yeast in lukewarm water. Scald milk; add sugar, salt and shortening. Cool to lukewarm. Add enough flour to make a thick batter. Add yeast and eggs; beat well. Add rest of flour and place on floured board. Let rest 10 min. Knead until smooth and satiny. Place in a greased bowl; cover and let rise until double in bulk. Turn on lightly floured board and shape into rolls. Let rise and bake.

MRS. HAROLD YARNS

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## BUTTER TWISTS

|                                       |                   |
|---------------------------------------|-------------------|
| 1/2 cup milk, scalded                 | 1 beaten egg      |
| 3 tbsp. shortening                    | 1 beaten egg yolk |
| 1/4 cup sugar                         | 3 cups flour      |
| 1/2 tsp. salt                         | 1 egg white       |
| 1 cake fresh or 1 pkg. granular yeast | 2 tbsp. water     |
| 1/2 cup lukewarm water                |                   |

Combine milk, shortening, sugar, salt; cool to lukewarm. Add yeast softened in 1/2 cup water, egg, yolk, flour. Knead on floured surface until smooth and elastic. Place in greased bowl; grease top; cover; let rise until doubled in bulk, about 2 hours. Roll into rectangle about 1/2 inch thick. Dot with butter. Fold in thirds to make 3 layers. Roll 1/2 inch thick and fold again. Cover; chill 30 minutes. Roll 1/2 inch thick. Cut strips 1 x 6 inches. Twist; shape in snails. Place on greased sheet. Cover; let rise until doubled. Brush with egg white mixed with remaining water. Bake in hot oven 400 - 425 degrees for 15 minutes. Top with confectioners frosting and nut meats. Makes 2 dozen.

MRS. LA UREL JOHNSON

\*\*\*

## PARKER HOUSE ROLLS

|                     |                          |
|---------------------|--------------------------|
| 2 cups scalded milk | 1/2 pkg. dry yeast       |
| 1/2 cup sugar       | 1/2 cup lukewarm water   |
| 1/2 cup shortening  | 1 egg                    |
| Mix and let cool    | Flour to make soft dough |

Let yeast and water soften while first ingredients cool. Beat 1 egg, add. Add all ingredients together. Add flour enough to knead. Put in container and let rise till double in bulk. Roll and cut dough. Spread with butter and fold over and let rise again. Bake at 375 degrees.

To make coffee cake put some of the bun dough in a pan 10 x 14. Stick in raisins, as many as you like. Let rise double in size. Spread with sour cream, sprinkle with one cup sugar and cinnamon. Bake at 375 degrees.

MRS. W. J. WAUGH

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Most coffee and chocolate stains will come out when laundered. If brown stain remains, bleach with chlorine bleach. For non-washable material, sponge spot with warm water.

### BEST EVER BANANA BREAD

|                      |                                      |
|----------------------|--------------------------------------|
| 1 cup sugar          | 2 cups flour                         |
| 1/2 cup butter       | 1/2 tsp. salt                        |
| 2 eggs               | 1 tsp. soda                          |
| 1 cup mashed bananas | 1 cup coarsely chopped black walnuts |
| 4 tbsps. sour milk   |                                      |

Mix in order given. Sift dry ingredients together and add nutmeats mixed in a little of the flour. Bake in a greased and floured 4 1/2 x 12 1/2 x 2 1/4 bread pan. Set oven at 350 degrees and bake for one hour.

MRS. LESTER KUHSE

\*\*\*

### GUMDROP BREAD

|               |                            |
|---------------|----------------------------|
| 1 cup sugar   | 3 1/4 cups flour           |
| 2 eggs        | 3 1/2 tsp. baking powder   |
| 1 cup milk    | 2 tbsps. melted shortening |
| 1/2 tsp. salt | 1 lb. gumdrops             |
| 1 cup nuts    |                            |

Cut the gumdrops into sixths and dust them with 1/4 cup flour, as you cut. Beat eggs and sugar until light. Add milk, melted shortening, salt and mix well. Fold in the flour which has been sifted with the baking powder. Fold in the nuts and cut gumdrops. Pour into greased loaf pan and let stand 20 minutes. Bake 1 hour at 350 degrees.

MRS. ETHEL CHRIST

\*\*\*

### BANANA BREAD

|                              |                     |
|------------------------------|---------------------|
| 1/2 cup vegetable shortening | 1 tbsps. soda       |
| 1 cup sugar                  | 1/2 tsp. salt       |
| 2 eggs, beaten               | 3 bananas, mashed   |
| 2 tbsps. sour milk           | 2 cups sifted flour |

Cream shortening and sugar; add eggs; mix well. Add milk alternately with dry ingredients, which have been sifted together. Add bananas. Bake in 350 degree oven about 45 minutes.

MRS. FLORENCE THOMAS

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### BANANA NUT BREAD

|                    |                           |
|--------------------|---------------------------|
| 1/2 cup shortening | 1/2 tsp. baking powder    |
| 3/4 cup sugar      | 1/2 tsp. salt             |
| 1 egg              | 1/2 tsp. soda             |
| 2 mashed bananas   | 3 tbsps. sour milk        |
| 2 cups flour       | 1/2 cup chopped nut meats |

Cream shortening, beat in the egg. Add bananas. Mix well. Add sour milk and dry ingredients. Stir in nuts. Bake one hour at 350 degrees.

MRS. CARL E. PARSONS

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## BANANA TEA BREAD

1 3/4 cups sifted flour  
3/4 tsp. soda  
1 1/4 tsp. cream of tartar  
1/2 tsp. salt  
1/3 cup shortening

2/3 cup sugar  
2 eggs, well beaten  
1 cup mashed bananas  
1/2 cup chopped walnuts

Sift flour, soda, cream of tartar and salt, three times. Rub in shortening, to creamy consistency, with back of spoon. Stir in sugar, a few tbsp. at a time. Continue beating until light and fluffy. Add eggs, beat well. Add flour mixture alternately with bananas. Beat after each addition until smooth. Pour in well greased loaf pan. Bake at 350 degrees for 1 hour.

MRS. CLAUD HARTMAN

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## NUT BREAD

1 cup sugar  
3 tbsp. butter  
1 egg, well beaten  
3 cups flour

3 tsp. baking powder  
1 tsp. salt  
1 cup chopped walnut meats  
1 1/4 cups milk

Sift flour once, measure, add baking powder and salt; sift three times. Cream shortening. Add sugar; then milk and egg. Mix only until smooth. Fold in nuts. Bake in loaf pan at 350 degrees for one hour.

MRS. MARGIE HERON

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## DATE BREAD

1 tsp. salt  
7 1/2 oz. chopped dates  
2 tsp. baking soda  
2 cups boiling water  
2 cups sugar

2 tbsp. melted butter  
1/2 cup chopped nuts  
2 beaten eggs  
2 tsp. vanilla  
4 cups sifted flour

Add boiling water to salt, dates and soda, which have been placed in mixing bowl. Add sugar, butter, nuts, eggs and vanilla. Then add flour. You may add fruit cake mix of citron and candied fruits if desired. Mix well. Grease #2 cans (6 of them), line bottom with wax paper, and fill about 1/2 full of batter. Bake in 350 degree oven for 40 -50 minutes. May be baked in loaf pan.

MRS. PAUL PHELPS

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## HALF DAY BUNS

1 1/2 cups scalded milk  
1 cup sugar  
1/2 cup lard

1 cup mashed potatoes  
1 pkg. dry yeast

Let milk cool until lukewarm, add lard, sugar and potatoes, beat well. Add yeast dissolved in warm water. Make a soft biscuit dough; let rise 1 hour and place in pans, let rise again and bake.

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## PINEAPPLE COFFEE CAKE

3/4 cup drained crushed pineapple  
1 cup unsifted flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
2 tbsp. shortening

1/2 cup milk  
2 tbsp. melted butter  
3 tbsp. sugar  
1/3 cup chopped nuts  
cinnamon

Set oven at 450 degrees, drain pineapple. Sift flour, baking powder and salt together in mixing bowl; cut in shortening until mixture looks mealy. Add milk, all at once. Stir with fork till mixture leaves sides of bowl. Shape into a soft ball and knead 8 times. Work a little flour in each time dough is turned. Roll thin in oval shape. Place on baking sheet; spread with melted butter. Scatter half of sugar over surface, the pineapple and remainder of sugar and nuts. Sprinkle with cinnamon and bake for 15 minutes. Cut into wedges and serve hot.

MRS. ARLO FOX

\* \* \*

## RAISED POTATO DOUGHNUTS

1 cup potato water  
3/4 cup sugar  
1 tsp. salt  
1 cup flour  
1 pkg. yeast  
1/4 cup lukewarm water

1 cup hot mashed potatoes  
1/2 cup butter, softened  
2 eggs  
1/2 tsp. nutmeg  
6 - 7 cups more flour

Beat water, sugar, salt and flour. Beat till smooth in large mixing bowl. Mix yeast with 1/4 cup water and let stand 5 minutes. Stir, then beat into first batter. Cover bowl with cloth and let rise in warm place about 4 hours. Beat mashed potatoes, butter, eggs and nutmeg. Add to the batter. Add flour to make a stiff dough. Knead 8 minutes. Place in greased bowl. Grease top; let rise 2 hours. Punch down, roll 1/3 inch thick. Cut. Place cut doughnuts on floured board. Cover let rise till double. Fry in 365 degree fat. Drain. Roll in sugar while warm.

MRS. RICHARD WIECHMAN

\* \* \*

## BOSTON BROWN BREAD

2 cups buttermilk  
1/2 cup dark syrup  
2 cups white flour  
2 cups dark flour, whole wheat or  
graham

2 eggs, well beaten  
1/2 cup raisins  
2 tsp. soda  
1 tsp. salt

1/2 cup nutmeats

Mix eggs, milk, sugar, syrup, raisins and nutmeats. Sift white flour, soda and salt with dark flour. Add to liquid mixture. Do not overmix. Bake 30 minutes in oven 350 degrees.

\* \* \*

## OATMEAL BREAD

2 cups oatmeal  
1 quart boiling water poured over oatmeal and let cool; add 3/4 cup sugar,  
3 tsp. salt, 2 tbsp. butter and 1 cake compressed yeast, 9 or 10 cups flour. Mix to a stiff dough and let rise to double its size. Make into three loaves and let rise again and bake one hour.

## DESSERT PANCAKES

3 eggs  
1 tbsp. sugar  
1/2 tsp. salt  
3/4 cup sifted flour  
2 cups milk  
Powdered sugar

Beat eggs well. Stir in sugar, salt and 1/2 the milk. Blend in flour; then remaining milk. This makes a very thin batter. Grease medium hot griddle with butter. Pour on batter, making small sized pancakes, brown on 1 side. Turn and brown on second side. Sprinkle hot pancakes with powdered sugar; roll. Serve with orange sauce.

Orange sauce:

1/2 cup sugar  
1 tbsp. cornstarch  
1/4 tsp. salt  
1 cup orange juice  
2 tsp. grated orange rind

Combine sugar, cornstarch and salt in saucepan. Blend in juice and rind. Cook over medium heat until mixture boils; stirring constantly.

MRS. ARLO FOX

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## POTATO PANCAKES

3 large potatoes  
1 small onion  
2 eggs  
1/2 cup sifted flour  
3/4 tsp. salt  
Dash pepper  
Shortening for frying

Grate potatoes and onion, using medium grater, and mix. Add unbeaten eggs; stir until blended. Add flour, salt, pepper; mix. Put enough shortening in skillet to make about 1/2 inch when melted. When shortening is very hot, spoon in potato mixture. About 1/4 cup for each pancake makes a nice size. Spread to desired thickness. Fry on both sides until golden brown. Makes 12.

MRS. JAMES BEVINGTON

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## APRICOT COFFEE CAKE

2/3 cup butter  
1/2 cup sugar  
1/2 cup chopped almonds  
1/2 cup apricot jam  
Grated rind of 1 lemon  
1 1/2 tsp. active dry yeast  
1/4 cup warm water  
2 eggs  
1/4 cup milk  
2 cups flour, sifted  
1/2 tsp. salt

Mix half the butter, half the sugar, almonds, apricot jam and lemon rind in a saucepan. Cook gently for 5 minutes. Cool. Sprinkle yeast over warm water to soften. Work remaining butter and sugar to a creamed mixture. Beat eggs lightly, reserve 1 tbsp. of egg, then add the rest to creamed mixture. Add yeast mix, milk, flour and salt. Mix thoroughly. Grease 9 inch square pan and spread almost all the dough on bottom of pan. Save about 1/2 cupful for top decoration. Cover with the apricot filling. Take the 1/2 cup of dough, stir in 2 tbsp. flour and roll into a long tube about 1/4 inch thick. Arrange over filling in a criss cross fashion and brush with the reserved tbsp. egg. Cover and let rise in a warm spot. About 1 hour. Bake in a 375 degree oven for 25 minutes.

MRS. BRUCE COOK

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## CAKES - FROSTINGS

"And he looked and behold a cake baken on the coals."  
I Kings 19:6

\*\*\*

### LEMON UPSIDE-DOWN CAKE

|                |                            |
|----------------|----------------------------|
| 2 cups sugar   | 4 tbsp. flour              |
| 2 cups milk    | 4 egg yolks                |
| 2 tbsp. butter | Juice of one lemon         |
| 1/4 tsp. salt  | 4 egg whites, beaten stiff |

Mix together and fold in the stiffly beaten egg whites last. Cook in cake pan, but set pan in a pan of water to bake.

MRS. RACHEL COLWELL

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### LEMON CAKE-PIE

|                |                         |
|----------------|-------------------------|
| 1 cup sugar    | 2 eggs, separated       |
| 3 tbsp. flour  | 1/2 cup evaporated milk |
| 3 tbsp. butter | 1/2 cup water           |

Juice and rind of one lemon

Cream sugar, flour and butter; stir in beaten egg yolk. Add lemon juice and rind and milk, slowly. Beat egg whites and fold into mixture. Pour into unbaked pie shell; bake in a 350 degree oven until firm.

MRS. EDNA MILLS

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### ORANGE DATE CAKE

|                                     |                        |
|-------------------------------------|------------------------|
| 1 cup sugar                         | 1/2 tsp. baking powder |
| 1/2 cup shortening                  | 1/2 tsp. salt          |
| Rind of 1 large orange, ground fine | 2 cups flour           |
| 1 egg                               | 1/2 cup dates          |
| 1 cup sour milk                     | 1/2 cup nuts           |
| 1/2 tsp. soda                       |                        |

Combine in usual method. Bake at 350 degrees and while still hot, pour over cake juice of orange well mixed with 3/4 cup sugar.

MRS. MILTON JERGENSEN

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### ORANGE DATE CAKE

|                      |                      |
|----------------------|----------------------|
| 1 cup sugar          | 1/2 cup sour milk    |
| 1/2 cup shortening   | 1 tsp. soda          |
| 2 eggs               | 1 tsp. vanilla       |
| 1/2 tsp. salt        | 1 tsp. lemon extract |
| 1/4 cup orange juice | 2 cups flour         |

Grind together and add last: 1 whole orange (including rind), 1 cup dates and walnuts if desired. Bake at 350 degrees.

MRS. HOMER RIDDER

## PRUNE CAKE

|                             |                   |
|-----------------------------|-------------------|
| 1 cup sugar                 | 1 3/4 cups flour  |
| 3/4 cup butter              | Pinch of salt     |
| 3 eggs                      | 1 tsp. soda       |
| 6 tbsp. sour cream          | 1/2 tsp. allspice |
| 3 tbsp. prune juice         | 1/2 tsp. nutmeg   |
| 1 cup cooked prunes, cut up | 1/2 tsp. cinnamon |

Bake in two layers, using waxed paper in the bottom of pans. Bake at 350 degrees.

Cool. Spread with the following:

|                  |                       |
|------------------|-----------------------|
| 1 cup sugar      | 1 cup chopped raisins |
| 2 egg yolks      | 1 cup nut meats       |
| 1 cup sour cream |                       |

Cook all together until the raisins are thoroughly cooked; beat until cool and thick enough to spread. Spread between layers and on the top and sides of cake.

MRS. CARL E. PARSONS

\* \* \*

## APPLE SPICE CAKE

|                          |                  |
|--------------------------|------------------|
| 1 cup sugar              | 1 tsp. cinnamon  |
| 1/2 cup shortening       | 1/2 tsp. cloves  |
| 1 beaten egg             | 1 tsp. soda      |
| 1/2 cup cold coffee      | 1 1/2 cups flour |
| 1/2 cup seeded raisins   | 1/2 tsp. salt    |
| 1 cup raw chopped apples | 1 cup nut meats  |

Cream shortening, sugar and egg. Add coffee and mix well. Sift in dry ingredients; add raisins, apple and nuts. Mix thoroughly and bake in moderate oven, 350 degrees, for 45 to 60 minutes.

MRS. CHARLES SPEER

\* \* \*

## APPLE SAUCE CAKE (Eggless cake)

|                     |                                |
|---------------------|--------------------------------|
| 2 cups flour        | 1/2 cup butter                 |
| 2 tsp. soda         | 1 cup sugar                    |
| 1 1/4 tsp. cinnamon | 1 1/2 cups apple sauce         |
| 1/2 tsp. cloves     | 1 cup raisins                  |
| 1/4 tsp. allspice   | 1 cup chopped nuts, if desired |

Sift together flour, soda, and spices. Cream butter and sugar. Add dry ingredients and applesauce alternately, mixing well. Add raisins and nuts. Bake in 9 x 13 inch pan or smaller at 350 degrees for approximately one hour.

MRS. KENNETH GRANT

\* \* \*

## APPLE SAUCE CAKE

|                                             |                 |
|---------------------------------------------|-----------------|
| 1 cup sugar                                 | 2 cups flour    |
| 1/2 cup shortening (half butter, half lard) | Nuts if desired |
| 1 1/2 cups apple sauce                      | 1 cup raisins   |
| 2 tsp. soda                                 | 1 tsp. cinnamon |

Mix in order given and bake for about 35 minutes at 350 degrees.

MRS. F. W. LA DOUX

### APPLE SAUCE CAKE

|                                    |                                        |
|------------------------------------|----------------------------------------|
| 1 cup sugar                        | 1 tsp. cinnamon                        |
| 1/2 cup fat                        | 1/2 tsp. cloves                        |
| 1 1/2 cups unsweetened apple sauce | 1 1/2 cups chopped or seedless raisins |
| 2 tsp. soda in 1 tbsp. hot water   | 2 cups flour                           |

Mix and bake.

### PUDDING SAUCE

|                |                    |
|----------------|--------------------|
| 2 tbsp. butter | 2 cups brown sugar |
| 2 tbsp. flour  | 1 1/2 cups water   |

Boil together until thick

MRS. RALPH LUSHER

\* \* \*

### APPLE SAUCE CAKE

|                                  |                 |
|----------------------------------|-----------------|
| 1 cup white sugar                | 2 cups flour    |
| 1/2 cup shortening               | 2 tsp. soda     |
| 2 eggs                           | 1 tsp. cinnamon |
| 1 cup stewed raisins             | 1/4 tsp. cloves |
| 1 1/2 cups sweetened apple sauce | 1 tsp. vanilla  |
| 1 cup chopped nuts               |                 |

Cream butter and sugar; add well beaten eggs, raisins and applesauce. Sift dry ingredients together, add nuts and add to creamed mixture. Add vanilla. Bake at 350 degrees for about 35 minutes.

MRS. DICK BOWEN

\* \* \*

### APPLE SAUCE CAKE

Cream together;  
1 cup white sugar  
1/2 cup butter  
1 egg

Take 1 cup dry raisins, cover with water and cook until plump; thicken with 1 tbsp. flour. Cool.

|                                 |                 |
|---------------------------------|-----------------|
| 1 1/2 cups sweetened applesauce | 1/4 tsp. cloves |
| 1 cup chopped nuts              | 1 tsp. vanilla  |
| 2 cups flour                    | 2 tsp. soda     |
| 1 tsp. cinnamon                 |                 |

Mix all together and bake at 350 degrees for about 40 minutes.

MRS. DICK MC CANN

\* \* \*

### APPLE FRUIT CAKE

|                       |                |
|-----------------------|----------------|
| 2 cups chopped apples | 1 cup molasses |
| 1/2 cup butter        | 1 cup raisins  |

Cook until tender and cool, then add to the following mixture:

|                  |                 |
|------------------|-----------------|
| 1 cup sugar      | 1 tsp. cinnamon |
| 3 1/2 cups flour | 1 cup sour milk |
| 1 tsp. cloves    | 1 egg           |
| 1 tsp. soda      | 1 cup nut meats |

Beat the sugar into the cooked mixture; beat in the egg. Add milk and flour alternately; soda and spice sifted with the flour. Bake at 350 degrees for 40 to 50 minutes.

MRS. MARY ANN HANBY

## ORANGE CUP CAKES

|                      |                                               |
|----------------------|-----------------------------------------------|
| 2 cups sifted flour  | 1 cup sugar                                   |
| 2 tsp. baking powder | 2 eggs, unbeaten                              |
| 1/2 tsp. salt        | 1/2 tsp. lemon or orange flavoring            |
| 1/2 cup shortening   | 1/3 cup orange juice mixed with 1/3 cup water |

Sift together flour, baking powder, salt. Combine in large bowl shortening, sugar, eggs and flavoring; stir until well blended. Beat between alternate additions of orange juice and water mixture. Grease and dust with flour the cup cake pans. Fill pans 1/2 full of batter. Bake at 350 degrees for 15 to 18 minutes. Loosen edges with spatula; put on rack to cool. Frost as desired. 32 two inch cup cakes.

MRS. NAN WINBURN

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## PRUNE CAKE

|                                 |                                    |
|---------------------------------|------------------------------------|
| 1 cup sugar                     | 1 cup prunes, cooked and sweetened |
| 2 eggs                          | 1 tsp. cinnamon                    |
| 2 tbs. lard                     | 1 tsp. allspice                    |
| 3/4 cup sour cream              | 1/2 tsp. cloves                    |
| 1 tsp. soda, dissolved in cream | 2 cups flour                       |

## FILLING FOR CAKE

|                    |                     |
|--------------------|---------------------|
| 2 eggs             | 1 tsp. vanilla      |
| 1 cup sugar        | 1 cup cooked prunes |
| 1/2 cup sour cream | 2 tbs. butter       |

Cook all together until thick enough to spread between layers. Use white frosting on top.

MRS. GLADE BRETT

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## BOILED RAISIN CAKE

|                                |                  |
|--------------------------------|------------------|
| 1 1/2 cups sugar               | 2 1/2 cups flour |
| 2 eggs (not necessary to beat) | 2 tsp. soda      |
| 1/2 cup butter                 | 1 tsp. cinnamon  |
| 1 cup raisin water             | 1 tsp. nutmeg    |
| 2 cups cooked raisins          |                  |

Mix in order given. Bake at 350 degrees about 35 or 40 minutes.

MRS. IRA PEACOCK

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## APPLE SAUCE CAKE

|                        |                     |
|------------------------|---------------------|
| 1 cup sugar            | 1 cup raisins       |
| 1/2 cup butter         | 1 tsp. cinnamon     |
| 1 egg                  | 1/2 tsp. cloves     |
| 1 1/2 cups apple sauce | 2 cups flour, scant |
| 2 tsp. soda            | 1 cup walnuts       |

Cream butter and sugar, add egg. Mix soda with apple sauce and add to the sugar mixture. Sift spices with the flour, adding the raisins and nuts.

MRS. EVA TROWER

### APPLE SAUCE CAKE

- |                     |                                 |
|---------------------|---------------------------------|
| 1/2 cup butter      | 1 cup hot sweetened apple sauce |
| 1 cup sugar         | 1 cup chopped raisins           |
| 1 egg               | 1 tsp. soda                     |
| 1 3/4 cups flour    | 1/3 cup walnut meats            |
| 1 1/2 tsp. cinnamon | 1 tsp. flavoring                |
| 1/2 tsp. cloves     |                                 |

Mix usual way, adding soda to sauce. Put in square pan and sprinkle with sugar. Bake in a moderate oven, 350 degrees, 35 to 40 minutes.

MRS. F. G. GRANTHAM

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### CHOCOLATE CAKE

- |                    |                   |
|--------------------|-------------------|
| 1 egg, unbeaten    | 1 tsp. soda       |
| 1/2 cup cocoa      | 1 tsp. vanilla    |
| 1/2 cup shortening | 1/2 cup hot water |
| 1 1/2 cups flour   | 1 cup sugar       |
| 1/2 cup sour milk  | 1/2 tsp. salt     |

Put ingredients in mixing bowl in order given; stir or beat until smooth. Pour into pan 8 x 8 x 3 inch. Bake 50 minutes at 350 degrees. Frost with your favorite icing.

MRS. HARRY LOCEY

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### CHOCOLATE CAKE

- |                    |                     |
|--------------------|---------------------|
| 2 cups sugar       | 2 cups flour        |
| 3/4 cup shortening | 2 tsp. soda         |
| 3/4 cup cocoa      | 1 tsp. salt         |
| 2 eggs             | 1 tsp. vanilla      |
| 3/4 cup sour milk  | 1 cup boiling water |

Cream sugar, shortening and cocoa (shortening may be part butter and part lard), beat in eggs, one at a time; add vanilla. Sift salt, soda and flour together, add alternately with sour milk. Last add boiling water.

MRS. LEON SHARP

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### CHOCOLATE CAKE

- |                       |                                        |
|-----------------------|----------------------------------------|
| 1 1/2 cups sugar      | 1/2 tsp. salt                          |
| 1/2 cup shortening    | 1 cup cold water                       |
| 1 tsp. vanilla        | 1 tsp. soda mixed in 1 tbps. hot water |
| 1/2 cup cocoa, packed | 3 stiffly beaten egg whites            |
| 2 cups flour          |                                        |

Cream shortening and sugar, add vanilla, add flour and salt together with the cold water and soda. Fold in the egg whites. Bake at 350 degrees.

MRS. LELAND KUHLMAN

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If fruit stains in wash goods are wet with spirits of camphor before washing, they will come out without any trouble.

## SOUR CREAM CHOCOLATE CAKE

Cream together:

1/2 cup shortening

2 cups sugar

2 eggs

1/2 tsp. salt

1 tsp. vanilla

Heat to boiling 1 cup water, then add 1/2 cup cocoa; remove from burner and add 2 tsp. soda; cool. Sift 3 cups cake flour; add alternately with 1 cup heavy sour cream; add chocolate mixture last. Oil bottom of 9 x 13 inch pan; pour in batter. Bake at 325 degrees about 25 or 30 minutes.

### CHOCOLATE DE LUXE ICING

Beat with electric mixer until fluffy; 1 egg, 2 cups sifted confectioner's sugar; 1/2 tsp. salt, 1 cup soft shortening, 2 sq. melted unsweetened chocolate, 1 tsp. vanilla. Spread carefully on cooled cake.

MRS. F. V. MAYTUM

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## CHOCOLATE CAKE

Beat together;

1 cup sugar

1/2 cup shortening

Add;

1/2 cup cocoa and 1/3 cup cold water mixed

2 1/2 cups cake flour

1 cup cold water

1/8 tsp. salt

1 tsp. vanilla

1 1/2 tsp. soda dissolved in hot water

Fold in three egg whites that have been beaten with 3/4 cup sugar. Bake in 350 degree oven in loaf, cup cakes or layers.

MRS. K. W. JOINES

\*\*\*

## DEVIL'S FOOD CAKE

1 1/4 cups white sugar

2 eggs

2 tbsp. melted butter

1 1/2 cups sour cream

1 3/4 cups flour

1/2 tsp. salt

4 tbsp. cocoa

2 tsp. soda dissolved in 1/4 cup boiling water

1 tsp. vanilla

Cream sugar, eggs and butter. Sift together flour, salt and cocoa and stir into creamed mixture. Add the balance of ingredients; mix well. Bake in 350 degree oven for 30 to 40 minutes.

MRS. KENNETH DODDS

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## HINT

Try adding two squares chocolate to a large apple sauce cake. It is real good and stays moist, but tastes like Devil's Food Cake.

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## LARGE DEVIL'S FOOD CAKE

|                               |                       |
|-------------------------------|-----------------------|
| 2 cups sugar                  | 1 tsp. baking powder  |
| 2 eggs, well beaten           | 1/2 cup cocoa         |
| 1 cup sour milk or buttermilk | 1 tsp. soda           |
| 2 cups cake flour             | 1/2 cup boiling water |

Cream sugar and butter together. Add eggs and milk; stir into the creamed mixture the flour and baking powder. Mix the cocoa, soda and boiling water together and add to the first batter. Bake in large cake pan at 350 degrees for 30 minutes.

MRS. E. C. HINSHAW

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## SOUR CREAM DEVIL'S FOOD CAKE

|                      |                                      |
|----------------------|--------------------------------------|
| 1 1/4 cup sour cream | 1 heaping tsp. soda                  |
| 1 1/2 cup sugar      | Pinch of salt                        |
| 2 eggs               | 1 tsp. vanilla                       |
| 2 scant cups flour   | 3 squares chocolate or 3 tbsp. cocoa |
| 1/2 cup hot water    |                                      |

Beat cream, add eggs and beat, then add sugar and beat hard. Add dry ingredients and vanilla. Lastly add the chocolate that has been dissolved in hot water. Bake at 375 degrees.

MRS. IVAN BROWN

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## WHIPPED CREAM CHOCOLATE CAKE

|                                       |                   |
|---------------------------------------|-------------------|
| 1 1/2 cups either sweet or sour cream | 1 tsp. soda       |
| 3 eggs                                | 1/4 tsp. salt     |
| 1 1/2 cups sugar                      | 2 1/2 cups flour  |
| 1 tsp. vanilla                        | 2/3 cup cocoa     |
| 1/4 tsp. cinnamon                     | 1/2 cup hot water |

Melt cocoa in hot water, if not sufficient add more water; whip cream until thick, add egg at a time and beat; add sugar and beat, small amount at a time; add vanilla, cinnamon and salt, and beat again; stir in cooled cocoa; add flour, small amount at a time, and beat well after each addition. Bake in a moderate oven

MRS. GLADE BRETT

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## ONE HUNDRED DOLLAR CAKE

Sift together four or five times 2 cups flour, 2 tsp. soda, 4 tbsp cocoa and 1 cup sugar. Put in mixing bowl and add 1 cup water, 1 tsp. vanilla and 1 cup salad dressing. Beat together until smooth. Bake in slow oven. The batter will be rather thin.

MRS. JOHN WILEY

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If your water glass is water spotted rub good with vinegar before washing.

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After using a paint brush, wipe with a cloth, then rub with vaseline and it will stay nice and soft.

## BOSTON FUDGE CAKE

2 cups brown sugar  
1/2 cup butter or vegetable shortening  
2 eggs  
1 tsp. vanilla  
1/4 tsp. salt  
1/2 cup sour cream; fill cup with water  
1 tsp. soda  
2 cups cake flour, sifted  
3 tbsp. cocoa; add hot water to make a thick paste.

Cream the butter and sugar; add eggs, vanilla and salt; beat well. Add sour cream alternately with flour, and beat well after each addition. Lastly add cocoa and beat until smooth. Pour into greased and floured 7 1/2 x 12 inch cake pan. Bake at 375 degrees for 40 minutes.

MRS. J. G. STINOGL

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## COCOA CAKE

Cream together:  
1 1/2 cups white sugar  
1/2 cup shortening  
Add:  
1 egg  
1/4 tsp. salt  
2 tsp. soda dissolved in 1 cup warm water

Sift together:  
2 1/4 cups sifted flour  
4 tbsp. cocoa  
1/2 cup milk  
1 tsp. vanilla  
1/2 tsp. red coloring

Mix well. Bake in loaf pan 30 minutes at 350 degrees.

MRS. RICHARD WIECHMAN

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## DEVIL'S FOOD CAKE

1 3/4 cups sifted flour  
1 1/3 cups sugar  
1 tsp. soda  
1 tsp. salt  
6 tbsp. cocoa  
1/2 cup shortening  
1 cup buttermilk  
1 tsp. vanilla  
2 large eggs

Stir dry ingredients together; beat in shortening and buttermilk for 2 minutes; beat in eggs for 2 minutes; add vanilla. Bake in 350 degree oven for 35 minutes.

MRS. HARVEY WHITE

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## BANANA CREAM CAKE

2 1/4 cups sifted cake flour  
1 1/4 cups sugar  
2 1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 cup soft shortening  
2 eggs, unbeaten  
1 1/2 cups mashed bananas  
1 tsp. vanilla  
1/2 tsp. salt

Sift together first five ingredients into large mixing bowl. Drop in shortening and eggs; add 1/2 cup of bananas; beat at low to medium speed; add remaining 1 cup bananas; beat 1 minute. Bake in moderate oven.

MRS. MARY CHRISTENSON

## DATE LOAF CAKE

|                        |                      |
|------------------------|----------------------|
| 1 cup boiling water    | 1/2 cup chopped nuts |
| 1 cup quick oatmeal    | 1 cup sifted flour   |
| 2 eggs                 | 1 tsp. soda          |
| 1 cup brown sugar      | 1/2 tsp. cloves      |
| 1/2 cup white sugar    | 1/2 tsp. cinnamon    |
| 1/2 cup shortening     | 1/4 tsp. salt        |
| 1/2 cup dates, chopped |                      |

Pour boiling water over oatmeal, stir and cool to lukewarm. Mix together flour, soda, spices and salt and add to egg mixture; combine with oatmeal mixture and bake in loaf pan one hour. Oven 350 degrees.

MRS. ANNA THOMAS

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## DATE CAKE

|                       |                      |
|-----------------------|----------------------|
| 1/2 lb. dates, cut up | 3 egg yolks          |
| 1 tsp. soda           | 2 cups flour         |
| 1 cup boiling water   | 1 tsp. baking powder |
| 1/2 cup butter        | 3 egg whites, beaten |
| 1 cup sugar           |                      |

Boil together dates, soda and water and let cool. Cream the butter, sugar and egg yolks and add to date mixture. Stir in flour and baking powder and the beaten egg whites. Bake in loaf or layers.

### Frosting

|                     |                             |
|---------------------|-----------------------------|
| 1 cup brown sugar   | 1/2 cup sweet or sour cream |
| 1/2 cup white sugar | 1 tsp. vanilla              |

Cook to soft ball stage; remove from heat; cool and beat. Add vanilla.

MRS. RUDOLPH HELDT

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## DATE CAKE

Pour 1 cup boiling water over 1 cup chopped dates and let stand.

Mix together:

|                    |                |
|--------------------|----------------|
| 1/2 cup shortening | 1 egg          |
| 1 cup white sugar  | 1 tsp. vanilla |

Add the date mixture to the above and add:

|                  |              |
|------------------|--------------|
| 1 2/3 cups flour | 1 tsp. soda  |
| 1/2 tsp. salt    | 1/2 cup nuts |

Mix thoroughly and bake at 325 degrees about 30 minutes. Have ready the following:

|                     |               |
|---------------------|---------------|
| 1 cup chopped dates | 1/2 cup water |
|---------------------|---------------|

1 cup white sugar

Cook together just a little. Spread on cake and add 1/2 cup nuts on top. Serves 15.

MRS. E. W. ANLIKER

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Can't get that layer cake out of the pan? Set it on the lighted stove burner for just a minute. Remove at once and invert pan.

## DATE CAKE

1 rounding cup dates put in pan and put 1 tsp. soda on them. Cover with 1 cup boiling water.

1 egg beaten

1 tbsp. butter

1 1/2 cups sugar

Nuts if desired

1 1/2 cups flour

Mix well and bake at 350 degrees for about 40 minutes.

MRS. F. W. LA DOUX

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## UNBAKED FRUIT CAKE

1 pt. heavy cream

1 lb. brazil nuts

1 lb. marshmallows

2 lbs. fruit cake mix or maraschino

2 lbs. graham crackers

cherries

1 lb. walnut meats

1 lb. dates

1 lb. pecans

1 lb. raisins (optional)

Cut marshmallows fine and let soak in cream 24 hours in the refrigerator, (stir once or twice). Put graham crackers thru food grinder or roll fine. Combine the ingredients. Put into desired mold and store in cool place.

MRS. GERALD YARNES

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## FRUIT CAKE

1 qt. water

1 tsp. nutmeg

1 tsp. salt

1 tsp. cinnamon

2 cups white sugar

2 small pkgs. mixed peel or 1 large pkg.

2 tbsp. butter

1 lb. currants

1 tsp. cloves

1 lb. raisins

Boil above ingredients in tightly covered kettle for 15 minutes; then cool and add:

4 cups flour

1 tsp. soda

1 tsp. baking powder

Bake in slow oven for 1 hour; 1 1/2 hours for regular bread pans at 350 degrees.

MRS. JOE LIGGETT

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## NOBBY APPLE CAKE

3 tbsp. butter

1 tsp. soda

1 beaten egg

1 cup sifted flour

1 cup sugar

3 cups diced apples

1/2 tsp. cinnamon

1/2 cup chopped nuts

1/2 tsp. salt

1 tsp. vanilla

Cream butter and sugar together; add egg. Mix well. Add remaining ingredients. Pour into greased 8 x 8 x 2 inch pan at 350 degrees for 40 minutes. Top with glaze of:

1 tbsp. melted butter

1 1/2 cups powdered sugar

2 1/2 tbsp. orange juice

1 tbsp. orange rind

MRS. BURL ELLIS

## APPLE CAKE

|                    |                                      |
|--------------------|--------------------------------------|
| 1 cup sugar        | 1/4 tsp. salt                        |
| 1/2 cup shortening | 1 tsp. soda                          |
| 1 egg              | 1 tsp. cinnamon                      |
| 1/2 cup water      | 2 cups diced apples                  |
| 1 1/2 cups flour   | 1/2 cup nuts (save 1/2 for cake top) |

Mix ingredients in order given. Place into greased pan. Sprinkle top of cake with 4 tbps. sugar and 1/4 cup nuts. Bake 45 minutes at 325 degrees.

MRS. BURL ELLIS

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## APPLE CAKE

|                     |                              |
|---------------------|------------------------------|
| 1 cup white sugar   | 1 cup chopped, peeled apples |
| 1/2 cup shortening  | 1 1/2 cups sifted flour      |
| 1 egg               | 1/2 cup nutmeats             |
| 1/2 cup cold coffee | 1 1/2 cups raisins           |
| 1 tsp. soda         |                              |

Cream sugar and shortening. Add egg and beat well. Mix soda in coffee and add to mixture. Add flour, to first mixture, then apples, raisins and nuts. Bake 35 minutes at 350 degrees in 8 x 8 pan.

MRS. ELLA LEMON

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## APPLE SAUCE CAKE

|                                              |                      |
|----------------------------------------------|----------------------|
| 2 cups sugar                                 | 3 1/2 cups flour     |
| 1 cup butter                                 | 1 tsp. baking powder |
| 2 cups unsweetened apple sauce               | 1 tsp. vanilla       |
| 2 tsp. soda, dissolved in a little hot water | 2 cups raisins       |
|                                              | 1 cup nuts           |
| 1 tsp. cloves                                |                      |

Cream sugar and butter together. Add soda. Sift dry ingredients together. Add alternately to creamed mixture with apple sauce. Add vanilla. Fold in raisins and nuts. Bake in 350 degree oven.

MRS. FLORENCE TURNER

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## FRUIT COCKTAIL CAKE

|               |                                         |
|---------------|-----------------------------------------|
| 1 cup flour   | 1 egg, beaten                           |
| 1 cup sugar   | 1 #2/2 can fruit cocktail, well drained |
| 1 tsp. soda   | 1/2 cup nut meats                       |
| 1/2 tsp. salt | 1/2 cup brown sugar                     |

Sift flour, white sugar, soda and salt together three times. Add egg and fruit cocktail. Sprinkle nutmeats and brown sugar over cake. Bake for 45 minutes at 300 degrees.

MRS. BURL ELLIS

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When measuring molasses, dip the cup into flour and molasses will not stick.

## BOILED RAISIN CAKE

1 cup brown sugar  
1 cup warm water  
Boil the above 3 minutes and add the following when it is cool:  
1 cup chopped nuts  
1/4 cup chopped citron  
1/2 tsp. each cinnamon, cloves,  
allspice  
1/4 tsp. nutmeg  
1/4 tsp. salt  
1 1/2 cup raisins  
1/3 cup lard  
1 tsp. soda dissolved in 2 tbsp. water  
2 cups flour  
1 tsp. vanilla  
1 tsp. baking powder

Place in loaf pan. Bake at 325 degrees for 45 minutes.

MRS. BURL ELLIS

\* \* \*

## WHITE CAKE

1 1/2 cups sugar  
3/4 cup shortening  
1/2 cup milk  
1/2 cup water  
2 3/4 cups cake flour  
2 rounding tsp. baking powder  
1 tsp. vanilla  
1/8 tsp. salt  
5 egg whites, beaten stiff

Cream sugar and shortening until light and fluffy. Add vanilla, stir. Sift dry ingredients together. Add alternately with milk and water. Fold in egg whites. Bake in layer or loaf pan at 350 degrees.

MRS. K. W. JOINES

\* \* \*

## MAPLE PECAN CHIFFON CAKE

Preheat oven to 325 degrees

Step 1: Measure and sift together into mixing bowl the following:

2 1/4 cups sifted cake flour (sift lightly into cup, don't pack)  
3 tsp. baking powder  
1 tsp. salt  
3/4 cup sugar  
Mix in 3/4 cup brown sugar

Make a well and add in order:

1/2 cup corn oil  
3/4 cup cold water  
5 unbeaten egg yolks  
2 tsp. maple flavoring

Beat until smooth with spoon, or beat with electric mixer on medium speed for 1 min.

Step 2: Measure into large mixing bowl:

1 cup egg whites (7 or 8 eggs)  
1/2 tsp. cream of tartar

Beat until whites form very stiff peaks or with electric mixer at high speed for 3 to 5 minutes. Do not underbeat.

Step 3: Pour egg yolk mixture gradually over beaten egg whites, gently folding with rubber scraper just until blended. Do not stir. Sprinkle over top of batter, gently folding in with a few strokes, 1 cup very finely chopped pecans. Pour immediately into greased tube pan. Bake 55 minutes in 325 degree oven, then increase oven to 350 degrees for 10 to 15 minutes, or until top springs back when lightly touched. Turn pan upside down over neck of bottle. When cool remove from pan and frost with the following:

Never Fail Caramel Icing:

3 tbsp. butter  
6 tbsp. brown sugar  
6 tbsp. white sugar  
1/2 cup sweet cream or milk, add more butter if milk is used

Mix all together and bring to boil for 2 minutes. Remove from heat and add 9 marshmallows, stir until melted; add 1 1/2 tsp. vanilla and 1 1/2 cups powdered sugar.

MRS. VIRGIL PERKINS

## "GERMAN'S" SWEET CHOCOLATE CAKE

|                                   |                              |
|-----------------------------------|------------------------------|
| 1 pkg. "German's" sweet chocolate | 2 1/2 cups sifted cake flour |
| 1/2 cup boiling water             | 1 tsp. baking soda           |
| 1 cup butter or margarine         | 1/2 tsp. salt                |
| 2 cups sugar                      | 1 cup buttermilk             |
| 4 egg yolks, unbeaten             | 4 egg whites, stiffly beaten |
| 1 tsp. vanilla                    |                              |

Melt chocolate in 1/2 cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and chocolate, mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk to chocolate mixture, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8 or 9 inch layer pans, lined on bottoms with paper. Bake at 350 degrees for 30 to 40 minutes. Cool. Frost top and between layers with the following frosting:

### COCONUT-PECAN FILLING

|                             |                          |
|-----------------------------|--------------------------|
| 1 cup evaporated milk       | 1 tsp. vanilla           |
| 1 cup sugar                 | 1 1/3 cups flake coconut |
| 3 egg yolks                 | 1 cup chopped pecans     |
| 1/4 lb. butter or margarine |                          |

Combine milk, sugar, egg yolks, butter and vanilla in sauce pan. Cook over medium heat, stirring constantly until mixture thickens. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency. Makes about 2 1/2 cups.

MRS. IVER JOHNSON

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## CHOCOLATE CRAZY CAKE

|                         |                   |
|-------------------------|-------------------|
| 1 1/2 cups sifted flour | 1/3 cup salad oil |
| 1 cup sugar             | 1 tbsp. vinegar   |
| 1 tsp. soda             | 1 tsp. vanilla    |
| 1/2 tsp. salt           | 1 cup milk        |
| 3 tbsp. cocoa           |                   |

Sift dry ingredients together onto a sheet of waxed paper. Sift again into ungreased 8 inch pan. Make 3 wells in dry ingredients. Pour into first well salad oil, into second well the vinegar and into third the vanilla. Add milk and stir with a fork until well mixed. Bake at 350 degrees for 25 minutes.

MRS. LEONARD COOK

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## CHOCOLATE MAYONNAISE CAKE

|               |                      |
|---------------|----------------------|
| 2 cups flour  | 1/2 tsp. salt        |
| 1 cup sugar   | 1 cup Salad dressing |
| 2 tsp. soda   | 1 cup water          |
| 4 tbsp. cocoa | 1 tsp. vanilla       |

Mix salad dressing with water and vanilla. Mix dry ingredients together and add salad dressing mixture to it. Pour into greased loaf pan and bake for 30 minutes at 350 degrees.

MRS. EARL WAISNER

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Pinch of salt in boiling water and eggs can be taken from refrigerator and put in water and shells will not crack.

## JELLY ROLL

|                      |                |
|----------------------|----------------|
| 3 eggs               | 1 cup flour    |
| 1 cup sugar          | 1/4 tsp. salt  |
| 5 tbsp. water        | 1 tsp. vanilla |
| 1 tsp. baking powder |                |

Beat egg yolks until thick and lemon colored; gradually beat in 1/4 cup sugar and vanilla. Beat egg whites until almost stiff; gradually add remaining sugar and beat until very stiff. Fold yolks into whites, then add sifted dry ingredients, folding in carefully. Bake in waxed paper-lined 10 1/2 x 15 inch jelly roll pan. Bake at 375 degrees for 15 minutes. Turn out on towel sprinkled with confectioner's sugar. Remove wax paper; trim crusts. Roll quickly with fresh sheet of waxed paper on inside of roll. When cool, unroll and spread with jelly and roll again.

MRS. ALVA BAKER

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## WACKY CAKE

|                               |                 |
|-------------------------------|-----------------|
| 1 1/2 cups flour              | 3 tbsp. cocoa   |
| 1 cup sugar                   | Pinch of salt   |
| 1 tsp. soda                   |                 |
| Sift all ingredients together |                 |
| 6 tbsp. cooking oil           | 1 tbsp. vinegar |
| 1 cup warm water              |                 |

Beat together in ungreased 9 x 9 inch cake pan. Bake in moderate oven 15 minutes.

Frosting:

|                   |                     |
|-------------------|---------------------|
| 1 cup brown sugar | 1/3 cup canned milk |
|-------------------|---------------------|

Boil slowly 5 minutes; add small piece butter. Beat in about 1/2 cup powdered sugar. Vanilla.

MRS. IKE KISSINGER

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## EVERY DAY CAKE

|                    |                                       |
|--------------------|---------------------------------------|
| 1 cup sugar        | 1 tsp. vanilla                        |
| 1/2 cup shortening | 2 cups flour, sifted three times with |
| 2 eggs             | 3 tsp. baking powder                  |
| 1 cup milk         |                                       |

Mix all together and bake at 350 degrees.

Frosting:

When cake is baked have ready 1 cup brown sugar and enough sweet milk mixed together to form a paste. Spread over cake and sprinkle with cocoanut. Place under broiler for about 5 minutes.

MRS. JOHN WILEY

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## HINT

If out of sour milk which your recipe calls for, add one tablespoon of vinegar to a cup of sweet milk.

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## WHITE CAKE

|                                     |                      |
|-------------------------------------|----------------------|
| 1 cup butter, or 1/2 cup butter and | 4 tsp. baking powder |
| 1/2 cup vegetable shortening        | 1 tsp. salt          |
| 2 cups sugar                        | 1 1/3 cups milk      |
| 1 1/2 tsp. lemon extract            | 6 egg whites         |
| 3 cups sifted cake flour            |                      |

Cream sugar and butter until light and fluffy. Add lemon extract. Sift flour, salt and baking powder. Add dry ingredients alternately with milk. Beat well. Beat egg whites until stiff. Fold into batter. Pour into three greased and floured nine inch cake pans. Bake 350 degrees for 25 to 30 minutes. Cool on rack for five minutes. Remove from pan and let cool completely. Spread lemon-nut filling between layers. Frost top and sides with your favorite fluffy white frosting. Sprinkle with coconut if desired.

Lemon-nut Filling:

|                          |                               |
|--------------------------|-------------------------------|
| 1/2 cup sugar            | 1 tbsp. butter                |
| 1 tbsp. flour            | 1 tsp. lemon extract          |
| 1/4 tsp. salt            | 1 tsp. lemon juice            |
| 1/2 cup coffee cream     | 1/2 tsp. lemon peel           |
| 4 egg yolks, beaten well | 1/3 cup chopped black walnuts |

Combine sugar, flour, and salt in double boiler. Blend in cream, egg yolks and cook until thick. Stir in butter. Cool and add lemon juice, lemon extract, peel and nuts. Chill. Spread between layers of cake.

MRS. ED ARTHUR, SR.

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## WHITE CAKE

|                         |                      |
|-------------------------|----------------------|
| 1 cup milk              | 3 tsp. baking powder |
| 1/2 cup shortening      | 1 tsp. salt          |
| 1 tsp. vanilla          | 1 1/4 cup sugar      |
| 1 tsp. almond flavoring | 3 egg whites         |
| 2 1/2 cups sifted flour |                      |

Add to the shortening, 2 tbsp. milk, vanilla and almond flavoring. Whip until light and fluffy or about 2 minutes on mixer at medium speed. After the dry ingredients are sifted together, add them to the shortening mixture with 2/3 of the milk. Beat until smooth. Add rest of milk and unbeaten egg whites. Beat until smooth. Pour into 8 inch cake pans. Bake at 350 degrees about 27 minutes.

MRS. HARRY LOCEY

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## WHITE CAKE

|                       |                      |
|-----------------------|----------------------|
| 1 1/2 cups sugar      | 3 cups cake flour    |
| 1/2 cup butter        | 3 tsp. baking powder |
| 1 1/4 cups cold water | 5 egg whites         |

Cream together sugar and butter. Add alternately the water and flour. Fold in stiffly beaten egg whites. Bake in three layers in moderate oven. Put together when cool with lemon filling. Frost with 7 minute frosting.

MRS. B. A. LA DOUX

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## MOCK ANGEL FOOD CAKE

2 cups sifted cake flour  
2 cups sugar  
1 cup boiling water

6 egg whites  
3 tsp. baking powder  
1 tsp. lemon extract

Sift flour and sugar together five times. Add boiling water and stir until smooth. While this mixture cools, beat egg whites until frothy; add baking powder and beat until stiff. Add this to the flour mixture. Flavor with the extract. Bake at 375 degrees for one hour.

MRS. LEONARD CAAUWE

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## ANGEL FOOD CAKE

1 cup cake flour

1 1/2 cups sifted powdered sugar

Sift powdered sugar and flour together three times.

1 1/2 cups egg whites

1 cup sugar

1/4 tsp. salt

1 tsp. vanilla

1 1/2 tsp. cream of tartar

Beat egg whites until frothy and add salt and cream of tartar. Beat until stiff and glossy - not too dry. Add sugar, one tablespoon at a time. Fold in vanilla. Sift flour mixture over top of egg white mixture, a little at a time. Fold in gently. Bake at 350 degrees for 1 hour.

MRS. IVER JOHNSON

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## SUNSHINE SPONGE CAKE

6 eggs, separated

1 tsp. vanilla & 1 tsp. lemon extract

1 cup sugar, sifted

1 tsp. grated orange rind

1 cup flour, sifted

1/2 tsp. cream of tartar

1/4 cup cold water or orange juice

1/4 tsp. salt

Beat whites of eggs until frothy; add cream of tartar and salt; beat until stiff. Add 1/2 cup sugar, a tablespoon at a time, beating constantly for 3 minutes. Beat egg yolks until thick and lemon colored; add 1/2 cup sugar, a little at a time, then 1 tbsp. flour and 1 tbsp. water until all is added, beating slowly, adding flour at last and at first before water. Bake as angel food in a 325 degree oven for one hour.

MRS. P. G. GRIMM

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## BANANA CAKE

Combine:

1 1/2 cups sugar

1/2 tsp. salt

2 cups sifted flour

1/2 tsp. soda

1 tsp. baking powder

In measuring cup, combine thoroughly;

2 eggs

milk, to fill cup

1 tsp. vanilla

To dry ingredients add this liquid and 1/2 cup shortening.

Add 1 cup mashed bananas.

Beat one minute more. Bake at 350 degrees for 35 minutes.

MRS. LEONARD COOK

## BANANA CAKE AND FILLING

|                    |                             |
|--------------------|-----------------------------|
| 1 1/2 cups sugar   | 2 tsp. baking powder        |
| 1/2 cup shortening | 1/4 tsp. salt               |
| 3 egg yolks        | 3/4 tsp. soda               |
| 1/2 cup water      | 1 cup mashed bananas        |
| 2 cups cake flour  | 3 stiffly beaten egg whites |

Cream shortening and sugar. Add egg yolks. Sift dry ingredients together. Add alternately with water. Beat well. Add bananas. Fold in egg whites. Bake in 2 nine inch layer pans which have been greased and floured. Oven should be at 375 degrees. Bake 30 minutes.

## CREAMY NUT FILLING AND ICING

Cook to thick paste:

|                        |              |
|------------------------|--------------|
| 2 1/2 tbsp. cake flour | 1/2 cup milk |
|------------------------|--------------|

Cool. Cream together:

|                              |               |
|------------------------------|---------------|
| 1/2 cup vegetable shortening | 1/4 tsp. salt |
|------------------------------|---------------|

1/2 cup granulated sugar

Add above to the paste and beat till fluffy. Fold in:

|                  |                                  |
|------------------|----------------------------------|
| 1/2 tsp. vanilla | 1/2 cup coarsely chopped walnuts |
|------------------|----------------------------------|

Use about 1/3 of the filling between cake layers. To the rest add 1 cup powdered sugar and spread on cake for icing.

MRS. ARLO FOX

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## BURNT-SUGAR CHIFFON CAKE

|                       |                          |
|-----------------------|--------------------------|
| 3/4 cup sugar         | 1/2 cup salad oil        |
| 1 cup boiling water   | 5 unbeaten egg yolks     |
| 2 1/4 cups cake flour | 6 tbsp. water            |
| 1 1/4 cups sugar      | 1 tsp. vanilla           |
| 3 tsp. baking powder  | 1 cup egg whites         |
| 1 tsp. salt           | 1/2 tsp. cream of tartar |

Melt sugar in heavy skillet over low heat until clear and medium brown. Add water. Stir over low heat until lumps dissolve. Sift dry ingredients; make a well and add salad oil, egg yolks, water, vanilla and 6 tbsp. burnt sugar syrup. Beat until satin smooth. Combine egg whites and cream of tartar and beat until they form very stiff peaks. Fold egg yolk batter into egg whites. Bake in 10 inch tube pan at 325 degrees for 55 minutes. Then at 350 degrees for 10 to 15 minutes. Invert pan for one hour to cool.

## BURNT SUGAR FROSTING

Melt 3 tbsp. butter; remove from heat; blend in 3 tbsp. cake flour and 1/2 tsp. salt. Stir in 1/2 cup burnt-sugar syrup; heat to boiling, stirring constantly; boil for 1 minute. Remove from heat and beat in alternately 4 cups sifted confectioner's sugar and 4 tbsp. milk. Cream in 1/2 cup butter. Add 1 tsp. vanilla. Cool, beating until of spreading consistency.

MRS. CLAUDE HARTMAN

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## BUTTERSCOTCH CAKE

Beat together 2 cups sugar and 4 eggs; add 2 cups flour and 3 tsp. baking powder. Add 1 tsp. vanilla and a pinch of salt. Heat together 3 tbsp. butter and 1 cup milk and add to first mixture. Bake in large loaf pan.

Frosting: Mix together 10 tbsp. brown sugar, 6 tbsp. butter and 4 tbsp. cream and pour over the baked cake; sprinkle with coconut and nut meats and return to oven or place under broiler until it bubbles and becomes a delicate brown.

MRS. R. E. ROUSE

## GOLD CAKE

|                          |               |
|--------------------------|---------------|
| 2 3/4 cups cake flour    | 1/2 tsp. salt |
| 3 1/2 tsp. baking powder | 8 egg yolks   |
| 1 1/4 cup sugar          | 3/4 cup milk  |
| 1 tsp. lemon extract     |               |

Sift flour, salt and baking powder three times. Cream shortening, add sugar gradually while continuing to beat until light and fluffy. Beat egg yolks until thick and lemon colored - add to creamed mixture and beat. Add flour alternately with milk. Bake in 4 layers. This is a good way to use the yolks when making an angel food cake.

MRS. PAUL REDINGTON

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## CHEESE CAKE

|                                                                           |                        |
|---------------------------------------------------------------------------|------------------------|
| 16 graham crackers                                                        | 1/2 cube melted butter |
| 2 cups sugar                                                              |                        |
| Mix above and pat into a pie pan and bake 8 to 10 minutes at 350 degrees. |                        |
| 12 oz. Philadelphia cream cheese,<br>softened                             | 1/2 tsp. vanilla       |
|                                                                           | 1/2 cup sugar          |
| 2 eggs                                                                    | 1/2 tsp. lemon juice   |
| Mix and bake 20 minutes in pie shell                                      |                        |
| 1/2 pt. sour cream (home soured cream<br>preferred)                       | 1 tbsp. lemon juice    |
|                                                                           | 1 tbsp. vanilla        |
| 1 tbsp. sugar                                                             |                        |
| Spread this on top and bake 10 minutes.                                   |                        |

MRS. CARL E. PARSONS

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## FRUITY NO-BAKE CHEESE CAKE

Combine 1 cup sieved apricots and 1/2 cup well-drained crushed pineapple. Add 1 tsp. salt, 2 cups sieved dry cottage cheese, lightly packed. Blend well. Heat to boiling 1/4 cup pineapple juice and 1/4 cup apricot juice. Pour over 1 package lemon flavored gelatin. Stir until gelatin is dissolved. Thoroughly blend gelatin and cheese mixture. Whip 1 cup cream and sweeten with 1/4 cup sugar. Fold in and chill several hours or overnight in oiled 8 1/2 inch round pan.

For crumb topping: Combine 1/2 cup graham cracker crumbs, 2 tsp. chopped nuts, 2 tbsp. soft butter, 1/4 tsp. cinnamon and nutmeg. Sprinkle a few crumbs on large serving plate. Sprinkle remaining crumb mixture over top and sides of cake.

MRS. ELMER MC KINNEY

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## WHITE CAKE WITH CHERRY TOPPING

|                       |                    |
|-----------------------|--------------------|
| 1 pkg. white cake mix | 4 tbsp. cornstarch |
| 1 can pie cherries    | 2 cups sugar       |

Drain cherries, bring juice to a boil and thicken with cornstarch. After removing from fire add sugar and stir. Add cherries. Spread over cooled cake and serve with whipped cream.

MRS. KENNETH DODDS

## BURNT SUGAR CAKE

1 cup sugar  
1/3 cup butter  
1 cup sour milk  
1 tsp. soda  
1 egg, beaten

2 cups flour  
1/2 tsp. baking powder  
6 tsp. burnt sugar liquid  
1 tsp. vanilla

Cream sugar and butter until fluffy. Add egg and vanilla, beat well. Sift dry ingredients together; add to creamed mixture alternately with milk. Add burnt sugar liquid. Bake in 13 x 9 x 2 inch cake pan in 350 degree oven about 35 minutes. To make burnt sugar liquid: Melt 1 cup sugar in a heavy frying pan over low flame. Beat till golden brown. Stir in 1/2 cup boiling water. Stir over low heat till all lumps are dissolved.

MRS. ARTHUR CROWELL

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## ICINGS

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### SEVEN MINUTE FROSTING

2 unbeaten egg whites  
1 1/2 cups sugar

5 tbsp. water  
1 1/2 tbsp. light corn syrup

Combine these ingredients in top of double boiler, beat with rotary beater and cook seven minutes, or until frosting will stand in peaks. Remove from boiling water, add 1 tsp. vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9 inch layers.

MRS. RALPH LUSHER

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### SEVEN MINUTE MARSHMALLOW FROSTING

1 egg white  
7/8 cup sugar

1 tbsp. corn syrup  
3 tbsp. water

Mix. Cook 7 minutes over rapidly boiling water, in double boiler, beating constantly with rotary egg beater. Remove from fire, add 7 marshmallows cut in small pieces. Beat until right consistency to spread.

MRS. B. A. LA DOUX

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### CHOCOLATE FROSTING

2 1/2 cups white sugar  
2/3 cup evaporated milk

1 jar marshmallow cream  
1 pkg. chocolate chips

Cook milk and sugar until thick. While still hot stir in chocolate chips and marshmallow cream. Miniature marshmallows may be used if desired.

MRS. FLORENCE TURNER

\*\*\*

## WHITE FROSTING

1 cup sugar

1/4 tsp. salt

1/2 tsp. cream of tartar

2 egg whites

3 tbsp. water

1 tsp. vanilla

Mix and stir all together in double boiler. Set in boiling water and beat fast for 1 minute. Turn off fire and continue beating for 4 or 5 minutes, or until it stands in peaks.

MRS. R. E. ROUSE

\* \* \*

## DELICIOUS CAKE TOPPING

1 cup sugar

5 egg yolks

1 orange rind, grated

1/2 cup orange juice

1/2 pint whipped cream

Cook the first four ingredients in double boiler until thickened. Cool and add the whipped cream. Serve over cake. Will serve 16-20.

MRS. HARLEY RHOADS

\* \* \*

## SUPER UNCOOKED FROSTING

Mix:

2 unbeaten egg whites

1 1/2 cups sugar

2 tsp. vanilla

1/2 tsp. cream tartar

Add:

1/2 cup boiling water and beat for 12 to 15 minutes. Store cake uncovered to keep frosting creamy.

MRS. RICHARD NIEWENDORP

\* \* \*

## BROWN SUGAR FROSTING

1 1/2 cups brown sugar (packed)

1/2 cup butter

1/4 cup plus 2 tbsp. milk

1/4 tsp. salt

Mix ingredients together thoroughly. Bring to a full rolling boil, stirring constantly.

Boil 1 minute. Remove from heat and beat until lukewarm. Add 3/4 tsp. vanilla.

Beat till thick enough to spread. Nuts may be pressed into side of cake and on top if desired.

MRS. HARRY LOCEY

\* \* \*

## LEMON FILLING

1 cup sugar

1/4 cup flour

1/4 tsp. salt

Sift above and add juice and grated rind of one lemon, then beaten yolks of two eggs.

Add 1 cup of boiling water and cook until it thickens. Cool and spread between layers of white cake.

MRS. B. A. LA DOUX

## QUICK FLUFFY ICING

Blend:

1/3 cup vegetable shortening

1 tsp. vanilla

1 lb. powdered sugar

1 whole egg

pinch of salt

Beat at high speed with mixer, adding 1/3 cup milk (or less) a little at a time. The amount of milk will vary with the size of the egg. Store in covered container in refrigerator to use when needed. This will keep indefinitely.

MRS. RAY CHESNUT

\*\*\*

## FLUFFY WHITE FROSTING

Mix 3 tbsp. flour and 1 cup milk, cook until thick stirring constantly. Cream 1 cup sugar and 1 cup butter and 1 tsp. vanilla until as creamy as possible. Add cooled flour and milk mixture and beat until smooth.

MRS. W. E. PARKS

\*\*\*

## NEVER FAIL FROSTINGS

1 cup granulated sugar

2 unbeaten egg whites

1/4 teaspoon salt

3 tbsp. water

1/2 tsp. cream of tartar

1 tsp. vanilla

Combine all ingredients except vanilla and cook in double boiler. Beat constantly with electric mixer at high speed until frosting is fluffy and holds its shape - about 3 minutes. Add vanilla.

Variations for Never Fail Frosting:

Caramel - Use 1 cup brown sugar in place of white sugar

Maraschino - Substitute 3 tbsp. maraschino cherry juice in place of water. Add chopped cherries before spreading.

Orange - Use 3 tbsp. orange juice in place of water. Add a little grated rind and tint orange with vegetable coloring.

Pineapple - Use pineapple juice in place of water. Add bits of cut up pineapple.

Berry - Use 3 tbsp. crushed strawberries or raspberries and omit water in recipe.

\*\*\*

## BROWNED BUTTER ICING

6 tbsp. butter

6 tbsp. cream

powdered sugar

1 tsp. vanilla

Brown butter, add other ingredients and mix.

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## PALE LEMON FROSTING

2 egg whites, unbeaten

1 tsp. grated lemon rind

1 1/2 cups sugar

yellow coloring

3 tbsp. water

2 tbsp. lemon juice

Mix and cook over double boiler about 7 minutes. When done add grated lemon rind and yellow coloring.

## CHOCOLATE FROSTING

2 sq. melted chocolate                      1 egg  
2 cups powdered sugar                      1 tsp. vanilla  
3 tbsp. butter

Melt chocolate and butter together. Pour on sugar. Break in egg, beat well. Spread on cooled cake.

MRS. DON FLATT

\*\*\*

## MILK CHOCOLATE FROSTING

1 large milk chocolate bar                      1 tbsp. butter  
1/4 cup milk                                      3/4 tsp. vanilla

Melt bar over hot water. Add milk and butter, mix till smooth. Remove from heat and beat until spreading consistency.

MRS. ART SARAZINE

\*\*\*

## QUICK FUDGE FROSTING

1/4 cup melted butter                              1/4 cup cocoa  
1 cup sugar                                      1/4 cup water

Let come to a rolling boil that won't stir down. Boil one minute. Stir until cool enough to spread.

MRS. W. H. CUNNINGHAM

\*\*\*

## CHOCOLATE-PINEAPPLE FROSTING

1/2 cup undrained crushed pineapple                      2/3 cup semi-sweet chocolate bits  
1 cup sugar                                      1 1/2 cups miniature marshmallows  
1/4 tsp. salt                                      1 tsp. vanilla  
2 tbsp. butter

Mix first four ingredients and bring to a boil. Boil for 5 minutes. Stir continuously. Remove from heat and add remaining ingredients. Continue stirring until frosting is of spreading consistency. Pour frosting on cake all at one time.

MRS. LEON PILLSBURY

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## CHOCOLATE FROSTING

2 tbsp. vegetable shortening                              1 cup sifted confectioner's sugar  
4 tsp. water                                      1 tsp. vanilla  
2 tbsp. cocoa                                      pinch of salt

Put shortening and water into small sauce pan and heat together. When melted, stir in remaining ingredients. Beat till smooth, spread on brownies, cookies or cake.

MRS. CHARLES H. ARTHUR

## CANDIES

"Take of the best fruits of the land in your vessels, and carry down the man a present, a little balm, and a little honey, spices, and myrrh, nuts and almonds."

Gen. 43:11

\*\*\*

### MAPLE PECAN ROLL

1 cup thin cream  
2 cups white sugar  
1 cup brown sugar  
1/2 cup white syrup  
1/2 to 1 cup pecans (or black walnuts)

Cook cream, sugars and syrup to soft ball stage. Beat until cool. Turn onto pastry board dusted with powdered sugar and knead until firm. Shape in roll and cover with nuts.

MISS CLARA STURIES

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### "ALOHA PANOCOA"

1/2 cup brown sugar  
1 cup white sugar  
1/4 cup sweet cream  
1/2 cup canned crushed pineapple  
1 tbsp. butter  
1 tsp. vanilla  
1/2 cup walnut meats

Cook sugars, cream and pineapple until it forms a soft ball when dropped in cold water. Remove from fire; cool; beat until creamy; add vanilla and nuts. Pour into greased pan and cut in squares.

MRS. FLORENCE TURNER

\*\*\*

### QUICK NO-COOK FONDANT

1/3 cup soft butter  
1/3 cup white corn syrup  
1/2 tsp. salt  
1 tsp. vanilla  
3 1/2 cups (1 lb.) sifted confectioner's sugar

Blend butter, syrup, salt and vanilla in large mixing bowl. Add sifted confectioner's sugar all at once. Mix all together - first with a spoon and then with hands, knead in dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Divide into three portions. Add 1/2 tsp. peppermint flavoring and red food coloring to make pink, to one portion. Add 1/2 tsp. lemon flavoring and yellow food coloring to the second portion. Add a few drops oil of wintergreen to the third. Roll into balls and make patties. May be decorated. Makes 1 1/3 lbs. fondant.

MRS. R. E. WAISNER

\*\*\*

### BOSTON CREAMS

2 cups white sugar  
1/2 pt. whipping cream  
2/3 cup white corn syrup

Cook slowly to soft ball stage; beat while hot. Add 1 tsp. vanilla. Add nutmeats.

MRS. F. R. MC COY

## CHOICE KARO CARAMELS

- |                       |                     |
|-----------------------|---------------------|
| 2 cups sugar          | 1 tsp. vanilla      |
| 1 cup butter          | 2 cups cream        |
| 1 3/4 cups Karo syrup | 1 cup nuts, chopped |

Cook sugar, syrup, half the cream and butter together. When it boils, stir in the rest of the cream (do not allow boiling to cease). Test for firm ball in cold water. (Boiling sometimes requires nearly one hour.) Add vanilla and nuts. Turn into buttered pan. When nearly cold, cut in cubes, let harden; lift it from pan and strike hard on under side to break, after creasing.

MRS. GLEN BIRDELL

\* \* \*

## CARAMEL CORN

- |                     |                   |
|---------------------|-------------------|
| 1 cup Borden's milk | 1 cup white syrup |
| 3 cups brown sugar  | 1/2 cup butter    |

Cook to a soft ball stage at 250 degrees. Pour over freshly popped corn.

MRS. E. W. HATCH

\* \* \*

## CANADIAN STRAWBERRIES

- |                                |                                    |
|--------------------------------|------------------------------------|
| 2 cups ground coconut          | Pinch of salt                      |
| 1 cup sweetened condensed milk | 1 1/2 pkg. of dry strawberry jello |
| 1/4 tsp. cream of tartar       |                                    |

Mix together and let stand in refrigerator overnight. In morning pinch off bits and shape like strawberries and roll in remaining half box of dry jello. Decorate with green leaves and stems. One half of recipe makes 4 dozen. Can leave in refrigerator and make a few at a time.

MRS. GLENN JONES

\* \* \*

## CREAMY FUDGE

- |                                  |                      |
|----------------------------------|----------------------|
| 2 cups sugar                     | 2 tbsp. white syrup  |
| 1 cup milk                       | 2 tbsp. butter       |
| 1/2 tsp. salt                    | 1/2 tsp. vanilla     |
| 1/3 cup cocoa or 2 sq. chocolate | 1/2 cup chopped nuts |

Stir all together and cook gently, stirring occasionally. Cook to 238 degrees or until a little of the mixture dropped in cold water forms a soft ball. Remove from heat. Add butter. Do not stir. Cool to lukewarm and add vanilla. Beat until candy loses its gloss. Add nuts and turn quickly into greased pan.

MRS. ED ARTHUR, JR.

\* \* \*

## BROWN SUGAR FUDGE

- |                        |                |
|------------------------|----------------|
| 1 1/2 cups brown sugar | 2/3 cup cream  |
| 1 1/2 cups white sugar | 2/3 cup butter |

Stir all together and bring to a boil; cook 3 minutes at a rolling boil. Remove from fire and let stand 10 minutes. Beat until it starts to harden and place in pan to cool.

MRS. JACK JENSEN

## FUDGE

2 1/4 cups sugar  
Boil for 10 minutes.  
1 6 oz. pkg. chocolate chips  
1/3 cup white syrup  
1 tsp. salt  
1 small can condensed milk  
1 tsp. vanilla  
1/2 cup butter  
10 marshmallows  
Put into syrup and beat until dissolved. Turn out into 8 x 8 inch greased pan. When cool, cut in squares.

MRS. MAUD HANSON

\* \* \*

## CHOCOLATE FUDGE

3 cups sugar  
1 cup half and half milk  
1 tbsp. butter  
2 oz. unsweetened chocolate or 6 tbsp. cocoa  
1 tsp. vanilla  
Put sugar, milk and cocoa into saucepan. Stir and boil until it reaches soft ball stage. Add butter; cool and stir until creamy. Add vanilla. Pour on buttered plate and cut into squares.

MRS. LEONARD CAUWE

\* \* \*

## CHOCOLATE FUDGE

2 cups sugar  
2 sq. chocolate  
2/3 cup cream  
2 tbsp. white corn syrup  
2 tbsp. butter  
1 tsp. vanilla  
Pinch of salt  
Place sugar, chocolate, syrup, butter and salt in saucepan; cover; bring to boiling point; cook at 240 degrees, or soft ball stage; cool; add vanilla and beat. Place in buttered pan.

MRS. F. R. MC COY

\* \* \*

## SOUR CREAM FUDGE

2 cups white sugar  
1 cup sour cream  
4 tbsp. light or dark syrup  
Pinch of salt  
4 tbsp. cocoa  
1 tsp. vanilla  
1 cup nutmeats  
Mix together all ingredients, except nutmeats. Boil 15 minutes to soft ball stage. Remove from fire; cool slightly; beat and add nutmeats. Place in buttered pan. When cool, cut in squares.

MRS. DARWIN MYRICK

\* \* \*

To clean out the pet cock of your pressure cooker quickly and easily, use a pipe cleaner.

## FUDGE

Boil together five minutes:

4 cups sugar

1/8 lb. butter

1 cup condensed milk

Add:

16 large marshmallows

2 small or 1 large pkg. chocolate bits

1 lb. Hershey chocolate bar

1 tsp. vanilla

Place in 9 x 12 inch buttered pan. Makes 4 lbs.

MRS. F. R. MC COY

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## DIVINITY

Boil to hard boil stage:

3 cups white sugar

1 cup white corn syrup

1/2 cup water

Boil to hard thread stage:

1 cup white sugar

1/2 cup water

Meantime whip whites of 3 eggs; add to first pan of syrup, then to second pan. May add nuts, vanilla and coloring if desired. Drop by spoon on waxed paper.

MRS. F. R. MC COY

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## SPICED PECANS

1 lb. pecan meats

1/2 cup sugar

1 egg white

1/4 tsp. salt

1 tsp. cold water

1/2 tsp. cinnamon

Beat egg white and water until frothy, not stiff. Add pecan halves and mix until all nuts are coated. Mix sugar, salt and cinnamon in a bowl. Add nuts and mix thoroughly. Place in a 10 x 15 inch buttered pan. Bake in a 225 degree oven for one hour. Stir every 15 minutes.

MRS. C. E. RECTOR

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## PEANUT CLUSTERS

2 cups sugar

1/2 cup canned milk

1/2 cup white corn syrup

3 tbsp. cocoa

Place over low flame and stir until sugar dissolves and comes to a rolling boil. Boil 2 minutes; remove from heat and add the following: 1 tbsp. butter and 1/2 tsp. vanilla. Beat until quite thick. Add peanuts and drop from spoon on waxed paper. Store in refrigerator.

MRS. CHARLES SPEER

\*\*\*

## PEANUT BRITTLE

Cook at 290 degrees or hard ball;

2 cups white sugar

1/4 tsp. salt

1 cup white syrup

1 lb. raw peanuts

1/2 cup water

Take off stove; add 1 tsp. soda; 1 tbsp. butter. Thoroughly butter 2 cookie sheets; pour onto sheets and stretch to outer edge.

## CANDY MINTS

2 egg whites, unbeaten  
1 or 2 tbsp. water

1 tsp. glycerine  
2 pkgs. powdered sugar (or enough to make  
into balls)

Coloring may be added to make different colors. A few drops of peppermint, clove oil, or cinnamon oil may be added for flavoring. Form into balls and flatten out on waxed paper. These may later be decorated by using a cake decorator.

MRS. H. F. HILL

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## CHOCOLATE CARAMELS

2 cups granulated sugar  
2 cups white syrup  
2 cups sweet cream

2 heaping dessert spoons cocoa  
1 cup butter

Cook all together slowly, stirring occasionally to keep from sticking, until it forms a soft ball in cold water. Turn into greased pan and mark squares before it hardens. Cut and wrap in individual wax papers. Leave out the cocoa for light caramels.

MRS. GAY ORR

\*\*\*

## SUPER CARAMEL CANDY

1 cup brown sugar  
1 cup white sugar  
1 cup white corn syrup

1/4 cup butter  
2 cups cream  
1 tsp. vanilla

Boil sugars, syrup, butter and 1 cup cream to soft ball stage; add second cup of cream and cook to the hard ball stage; add vanilla and pour into buttered pan. After second cup of cream has been added, watch carefully that the mixture does not settle and burn. This makes delicious caramel apples. Half and half may be used in place of cream, only the cooking takes longer. Nuts may be added.

MRS. C. D. MC INTIRE

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## CARAMEL CANDY

2 1/2 cups white sugar  
1/8 tsp. cream of tartar  
3/4 cup white corn syrup  
1 cup milk

1/2 cup cream  
1/2 cup butter  
1 tsp. vanilla  
nutmeats

Add cream of tartar to 1 cup of sugar and burn until golden brown. Combine the remaining ingredients and add to the sugar when it is burned. Boil until a hard ball is formed when dropped in cold water. Beat until cool. Add nuts and vanilla. Pour into a buttered platter. The mixture may appear spoiled after adding the cold ingredients to the burned sugar, but it boils out all right.

MRS. ETHEL CHRIST

\*\*\*

Cookies sticking to the cooky sheet? Slide them back into the warm oven for a moment.

## CANNING

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### MINCE MEAT

|                                              |                                            |
|----------------------------------------------|--------------------------------------------|
| 3 lbs. lean beef (cooked)                    | 1 oz. nutmeg                               |
| 1 lb. suet (uncooked)                        | 1/2 oz. cloves                             |
| Measure and add twice as much tart<br>apples | 4 cups brown sugar                         |
| 3 lbs. raisins                               | 1 qt. molasses                             |
| 3 lbs. currants                              | 2 qts. sweet cider                         |
| 1 oz. cinnamon                               | 1 glass currant jell (or other tart jelly) |

Cook all slowly about two hours. Let cool and add 2 cups grape juice and a little lemon juice if desired.

MRS. ELDO REID

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### RHUBARB JUICE

Cover rhubarb with water and soak until tender, then strain. Add 1 cup sugar to 5 cups of juice. Heat to boiling and can.

MRS. GEORGE SKEWIS

\*\*\*

### PIE APPLES

Peel and pare apples, drop in water until enough are fixed to make a gallon. Slice in a gallon jar, sprinkle a cup of sugar throughout the apples. Weight down over night. Pack in jars in the morning, makes four quarts. Divide juice in the jars, seal, put in warm water bath and boil four minutes.

MRS. PAUL REDINGTON

\*\*\*

### PIE APPLES

Place sliced apples in flat pan or roaster; sprinkle about 1 cup sugar to 1 quart apples. Let stand over night. Cook until transparent and can.

MRS. CHAS. OLSON

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### QUICK RHUBARB JELLY

Boil 4 cups rhubarb and 4 cups sugar for 20 minutes. Remove from heat and add 1 pkg. any flavored jello. Seal as for regular jelly.

MRS. RAY CHESNUT

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Pinch of salt in boiling water and eggs can be taken from refrigerator and put in water and shells will not crack

### FROZEN STRAWBERRY JAM

3 cups berries (crushed)

6 cups sugar

Mix until sugar is dissolved, add 1/2 bottle of Certo and freeze. Store in freezer and use as needed.

MRS. ED KOLB

\* \* \*

### STRAWBERRY JAM

Put 8 cups of strawberries in collander. Pour 2 quarts boiling water over berries. Drain. Add 4 cups sugar. Bring to a rolling boil and boil 2 minutes. Add 2 more cups of sugar and boil 8 minutes. Let stand over night. Stir a few times in evening if it seems rather juicy. Otherwise stir in morning only. Put in glasses and seal with paraffin.

MRS. IVER JOHNSON

\* \* \*

### RHUBARB JELLY

4 cups rhubarb

4 cups sugar

Let stand together a little while. Then boil hard for 15 minutes. Put in one package of strawberry or raspberry jello. Be sure this is dissolved. Pour into glasses and seal.

MRS. WM. K. SCHOLTEN

\* \* \*

### GRAPE JELLY

4 lbs. stemmed grapes

1/2 cup water

Cook together until the grapes are soft. Let drain over night. Measure the juice and with two cups of juice as a basis, follow these directions exactly:

Bring two cups of juice to the boiling point. Pour over three cups of granulated sugar in a bowl or pan. Stir until the sugar is all dissolved. Pour at once into sterilized glasses. Seal. Four pounds of grapes will make about 6 glasses of jelly.

MRS. J. F. MOORE

\* \* \*

### QUEEN OF ALL CONSERVES

1 small can pineapple

5 1/4 cups sugar

10 medium pears, sliced

1/2 orange, rind and all

Boil very slowly until quite thick. Remove from fire. Add 1 small glass maraschino cherries and a little of the juice. Seal in jelly glasses.

MRS. J. F. MOORE

\* \* \*

### HINT

Before pouring hot paraffin over jelly jars, put a piece of string across the jars. When ready for use, the paraffin can be easily removed.

## PEACH CONSERVE

12 peaches

2 oranges

1/4 lb. blanched almonds, cut fine

8 cups sugar

Cut up one whole orange in small pieces and one orange peeled. Boil peaches 3 minutes. Add oranges and sugar. Boil 1 hour. Add almonds just before you put conserve into jars.

MRS. W. A. BRAINARD

\*\*\*

## TOMATO COCKTAIL

2 qts. cooked tomatoes

2 tsp. salt

1 tbsp. sugar

1/4 tsp. celery salt

1/4 tsp. worcestershire sauce

1/4 tsp. tabasco sauce

1/4 green pepper

2 minced onions

Cook until tender. Drain and can while hot.

MRS. MARY PEACOCK

\*\*\*

## TOMATO SOUP

1 red pepper

1 peck tomatoes

Cook until done and run through sieve. Heat again and add:

4 tbsp. sugar

4 tbsp. flour or cornstarch

1 large onion

1 bunch celery

3 tbsp. salt

Bring to a boil. Just before you remove from stove add 1 cup browned butter. Process.

MRS. CARL SIEVERS

\*\*\*

## COLD CATSUP

1 peck ripe tomatoes

6 large onions

4 bunches of celery

2 qts. vinegar

1/2 cup salt

2 cups sugar

1 tsp. cinnamon

2 tsp. black pepper

2 green peppers

1 cup white mustard seed

Chop onions, tomatoes and celery, put in spices, sugar and vinegar, bottle and seal.

Will keep a long time open.

MRS. F. W. LA DOUX

\*\*\*

## CHILI SAUCE

12 large ripe tomatoes

2 green peppers

2 onions

2 tbsp. salt

1/2 cup sugar

1 1/2 cups vinegar

1 tbsp. cinnamon

Chop tomatoes, peppers and onions fine. Add vinegar and spice. Cook 1 1/2 hours.

MRS. R. E. WAISNER

### CHILI SAUCE WITH APPLES

|             |                |
|-------------|----------------|
| 12 tomatoes | 9 small onions |
| 12 apples   | 1 green pepper |

Cook the above until tender and add:

|               |                |
|---------------|----------------|
| 1/4 cup salt  | 2 cups vinegar |
| 4 cups sugar  | 1 tsp. mustard |
| 1 tsp. cloves | 1 tsp. ginger  |

Cook all together until thick and place in jars. Seal while hot.

MRS. BURL ELLIS

\*\*\*

### CORN RELISH

|                                       |                  |
|---------------------------------------|------------------|
| 1 head cabbage, chopped               | 4 onions, ground |
| 12 ears corn, cooked and cut from cob | 1 pepper, ground |

Mix all together. Sprinkle with salt and let stand 1 hour. Add to the vegetables the following dressing:

|                      |                |
|----------------------|----------------|
| 1 qt. vinegar        | 1 cup sugar    |
| 1 tbsp. celery seed  | 1 tbs. flour   |
| 1 tbsp. mustard seed | 1 tsp. tumeric |

Let all come to a boil and simmer for 20 minutes. Seal in jars. Makes 6 pints.

MRS. BURL ELLIS

\*\*\*

### UNCOOKED TOMATO RELISH

|                              |                          |
|------------------------------|--------------------------|
| 4 qts. chopped ripe tomatoes | 2 red peppers, chopped   |
| 2 cups onion, chopped        | 2 green peppers, chopped |
| 1 tbsp. white mustard seed   | 1 qt. vinegar            |
| 2 cups celery, chopped       | 1 cup sugar              |
| 1/3 cup salt                 |                          |

Drain chopped tomatoes 1 hour or longer. Add remaining ingredients. Mix well and seal in glass jars.

MRS. CHARLES SPEER

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### RIPE TOMATO AND APPLE RELISH

|                  |                         |
|------------------|-------------------------|
| 12 ripe tomatoes | 3/4 tsp. cloves         |
| 12 apples        | 1 tsp. ginger           |
| 9 onions         | 1 tsp. dry mustard      |
| 1 pt. vinegar    | 1 tbsp. pepper          |
| 1/2 cup salt     | 2 red peppers, cut fine |
| 2 1/2 cups sugar |                         |

Grind apples and onions in coarse chopper. Chop tomatoes and add to apples, onions and vinegar. Boil all together until tender. Add remaining ingredients, boil just a little longer. Seal in sterile jars.

MRS. CHAS. SARAZINE

## PEACH CONSERVE

12 peaches

2 oranges

1/4 lb. blanched almonds, cut fine

8 cups sugar

Cut up one whole orange in small pieces and one orange peeled. Boil peaches 3 minutes. Add oranges and sugar. Boil 1 hour. Add almonds just before you put conserve into jars.

MRS. W. A. BRAINARD

\*\*\*

## TOMATO COCKTAIL

2 qts. cooked tomatoes

2 tsp. salt

1 tbsp. sugar

1/4 tsp. celery salt

1/4 tsp. worcestershire sauce

1/4 tsp. tabasco sauce

1/4 green pepper

2 minced onions

Cook until tender. Drain and can while hot.

MRS. MARY PEACOCK

\*\*\*

## TOMATO SOUP

1 red pepper

1 peck tomatoes

Cook until done and run through sieve. Heat again and add:

4 tbsp. sugar

4 tbsp. flour or cornstarch

1 large onion

1 bunch celery

3 tbsp. salt

Bring to a boil. Just before you remove from stove add 1 cup browned butter. Process.

MRS. CARL SIEVERS

\*\*\*

## COLD CATSUP

1 peck ripe tomatoes

6 large onions

4 bunches of celery

2 qts. vinegar

1/2 cup salt

2 cups sugar

1 tsp. cinnamon

2 tsp. black pepper

2 green peppers

1 cup white mustard seed

Chop onions, tomatoes and celery, put in spices, sugar and vinegar, bottle and seal. Will keep a long time open.

MRS. F. W. LA DOUX

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## CHILI SAUCE

12 large ripe tomatoes

2 green peppers

2 onions

2 tbsp. salt

1/2 cup sugar

1 1/2 cups vinegar

1 tbsp. cinnamon

Chop tomatoes, peppers and onions fine. Add vinegar and spice. Cook 1 1/2 hours.

MRS. R. E. WAISNER

### CHILI SAUCE WITH APPLES

|             |                |
|-------------|----------------|
| 12 tomatoes | 9 small onions |
| 12 apples   | 1 green pepper |

Cook the above until tender and add:

|               |                |
|---------------|----------------|
| 1/4 cup salt  | 2 cups vinegar |
| 4 cups sugar  | 1 tsp. mustard |
| 1 tsp. cloves | 1 tsp. ginger  |

Cook all together until thick and place in jars. Seal while hot.

MRS. BURL ELLIS

\* \* \*

### CORN RELISH

|                                       |                  |
|---------------------------------------|------------------|
| 1 head cabbage, chopped               | 4 onions, ground |
| 12 ears corn, cooked and cut from cob | 1 pepper, ground |

Mix all together. Sprinkle with salt and let stand 1 hour. Add to the vegetables the following dressing:

|                     |                |
|---------------------|----------------|
| 1 qt. vinegar       | 1 cup sugar    |
| 1 tbs. celery seed  | 1 tbs. flour   |
| 1 tbs. mustard seed | 1 tsp. tumeric |

Let all come to a boil and simmer for 20 minutes. Seal in jars. Makes 6 pints.

MRS. BURL ELLIS

\* \* \*

### UNCOOKED TOMATO RELISH

|                              |                          |
|------------------------------|--------------------------|
| 4 qts. chopped ripe tomatoes | 2 red peppers, chopped   |
| 2 cups onion, chopped        | 2 green peppers, chopped |
| 1 tbs. white mustard seed    | 1 qt. vinegar            |
| 2 cups celery, chopped       | 1 cup sugar              |
| 1/3 cup salt                 |                          |

Drain chopped tomatoes 1 hour or longer. Add remaining ingredients. Mix well and seal in glass jars.

MRS. CHARLES SPEER

\* \* \*

### RIPE TOMATO AND APPLE RELISH

|                  |                         |
|------------------|-------------------------|
| 12 ripe tomatoes | 3/4 tsp. cloves         |
| 12 apples        | 1 tsp. ginger           |
| 9 onions         | 1 tsp. dry mustard      |
| 1 pt. vinegar    | 1 tbs. pepper           |
| 1/2 cup salt     | 2 red peppers, cut fine |
| 2 1/2 cups sugar |                         |

Grind apples and onions in coarse chopper. Chop tomatoes and add to apples, onions and vinegar. Boil all together until tender. Add remaining ingredients, boil just a little longer. Seal in sterile jars.

MRS. CHAS. SARAZINE

## SANDWICH SPREAD

1 pt. green tomatoes with juice  
1 medium sized green pepper  
1 medium sized ripe pepper  
Add 1 tsp. salt to tomatoes and peppers. Let stand a few minutes; drain off juice.  
Add 1/2 cup water and boil until tender. Add 1/2 dozen ground pickles to your mixture and keep hot until the following is prepared:  
1 cup sugar  
2 tbsp. flour  
2 tbsp. prepared mustard  
1/2 cup vinegar  
1 cup sour cream  
3 eggs well beaten  
Let come to a boil, pour dressing over tomatoes and can. Not necessary to seal.

MRS. F. W. LA DOUX

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## PEPPER RELISH

12 red peppers  
12 green peppers  
12 medium onions  
2 cups vinegar  
2 cups sugar  
3 tbsp. salt  
Cover peppers and onions with boiling water and let stand 5 minutes. Bring to a boil a syrup made of the remaining ingredients. Boil peppers and onions in syrup for five minutes or until clear. Seal.

MRS. J. R. ESTES

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## PEPPER RELISH

12 green peppers  
12 red peppers  
6 tart apples  
6 large onions  
6 large carrots  
Grind together. Cover with 1 pint of boiling water and 2 tbsp. salt. Let stand 15 minutes. Drain.  
Heat:  
1 qt. vinegar  
1 qt. sugar  
2 tsp. salt  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. red pepper(optional)  
Add to first mixture and boil 20 minutes.

MRS. CHALMER SMITH

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## OLD FASHIONED CHOW-CHOW

1 peck of tomatoes, chopped fine  
Mix together and let stand over night in a collander. Add:  
8 onions, chopped  
3 green peppers, chopped fine  
Boil 1/2 hour and drain. Then cover with:  
1 1/2 qts. vinegar  
1 lb. sugar  
2 tsp. cinnamon  
1 tsp. cloves  
1 cup salt  
1 qt. vinegar  
2 qts. water  
1 tsp. allspice  
1 tsp. mustard seed  
1/2 tsp. pepper  
1/2 tsp. ginger  
Heat to boiling point, put in sterilized jars. Seal while hot.

MRS. M. L. WADSLEY

## INDIAN RELISH

|                         |                   |
|-------------------------|-------------------|
| 1/2 doz. ripe tomatoes  | 1/4 cup salt      |
| 1/2 doz. large apples   | 1/2 tsp. ginger   |
| 2 large onions, ground  | 1/2 tsp. cloves   |
| 1 pt. vinegar, weakened | 1/2 tsp. cinnamon |
| 2 cups sugar            | 1/2 tsp. pepper   |

Combine all ingredients. Boil until thick. Seal in sterilized jars.

MRS. J. F. MOORE

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## BREAD AND BUTTER PICKLES

|                         |                |
|-------------------------|----------------|
| 4 qts. sliced cucumbers | 1 green pepper |
| 6 medium whole onions   | 1 red pepper   |
| 3 cloves garlic         | 1/3 cup salt   |

Put in ice cold water for 3 hours. Put ice cubes in water.

Syrup:

|                    |                        |
|--------------------|------------------------|
| 3 cups vinegar     | 1 1/2 tsp. celery seed |
| 5 cups sugar       | 2 tbsps. mustard seed  |
| 1 1/2 tsp. tumeric |                        |

Drain vegetables well. Pour over syrup and bring to a boil. Put into hot jars.

MRS. BURL ELLIS

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## BREAD AND BUTTER PICKLES

Soak in salt water 1 hour; 1 dozen sliced cucumbers, and 3 or 4 sliced onion. Drain. Boil together:

|                     |                    |
|---------------------|--------------------|
| 2 cups sugar        | 1 tsp. celery seed |
| 1 tsp. black pepper | 1 tsp. tumeric     |

Put in cucumbers and onions and bring to a boil again. Seal in jars while hot.

MRS. CARL SIEVERS

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## BREAD AND BUTTER PICKLES

|                            |                   |
|----------------------------|-------------------|
| 1/2 gal. 4 inch cucumbers  | 4 cups cold water |
| 2 cups sliced white onions | 4 tbsps. salt     |

Wipe cucumbers with damp cloth. Cut in thin slices. Mix with rest of ingredients and let stand three hours.

|                       |                            |
|-----------------------|----------------------------|
| 2 cups sugar          | 1 tbsps. celery seed       |
| 2 cups vinegar        | 1/2 tbsps. powdered cloves |
| 1 tbsps. mustard seed | 1/2 tbsps. cinnamon        |

Mix ingredients and boil 2 minutes. Add pickles and onions and cook slowly till well glazed. Pour into sterilized jars and seal.

MRS. CLAUDE HARTMAN

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For variety and flavor use jello instead of sugar on dry or cooked cereal.

## LIME PICKLES

1 gal. sliced cucumbers  
2 gals. water

2 cups lime

Soak cucumbers in lime water for 24 hours. Drain and rinse. Soak cucumbers in clear water for 3 hours. Prepare syrup:

2 qts. vinegar

1 tsp. celery seed

10 cups sugar

1 tsp. whole cloves

1 tbsp. salt

1 cinnamon stick

Bring syrup to a boil and cook. Pour over pickles and let stand 24 hours. Then bring pickles and syrup to a boil. Simmer for 40 minutes. Seal. To make pickle sticks, peel and cut cucumbers in finger length size and process the same way.

MRS. LESTER STEPHENSON

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## SANDWICH PICKLES

1 cup white sugar

2 tbsp. salt

1 cup vinegar

1/4 tsp. alum

1 cup water

Bring these to a boil. This makes enough for 1 quart of pickles. Wash and slice pickles the long way. Pack into jar. Have dill in bottom of jar. Put hot solution over the cucumbers in the jar. Put in 1 piece of red pepper and 1 "toe" of garlic. Seal. Let set 2 weeks before using.

MRS. LOUIE ZAHRADNIK

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## HAMBURGER PICKLES

Slice cucumbers and pack into jars with dill, 1/2 bud garlic and 1/8 tsp. alum.

Boil following brine 3 minutes:

3 qts. water

1 qt. vinegar

1 cup salt

Pour over sliced cukes in jar. Put jars in hot water (up to neck of jar). Let water cool before removing jars.

MRS. J. EARL MILLER

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## DILL PICKLES

1 qt. vinegar

1 cup pickling salt

2 cups water

4 head of dill

Combine all above and bring just to boiling stage. Pour over cucumbers. Add a clove of garlic if you wish. Seal.

MRS. LOUIE ZAHRADNIK

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## DILL PICKLES

Scrup cucumbers and pack into hot sterilized jars. To each quart add 2 heads of dill. Boil together; 3 qts. water, 1 cup salt, 1 qt. vinegar, and 1 tsp. powdered alum. Pour over pickles while solution is hot. Seal.

MRS. FRANK FLISS

## DILL PICKLES

Scrub and dry dill sized cucumbers and pack in jars. Have dill on top and bottom of jars. Add alum size of a pea to each quart. For each quart of pickles boil together; 2 cups water, 1 cup vinegar and 2 tbsp. salt. Pour over cucumbers while hot and seal. You can add onion if you desire.

MRS. CARL SIEVERS

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## RAG PICKLES

|                      |               |
|----------------------|---------------|
| 2 qts. cabbage       | 10 onions     |
| 1 qt. green tomatoes | 2 red peppers |
| 1 qt. cucumbers      |               |

Slice all very thin. Pour over the vegetables:

|                     |                      |
|---------------------|----------------------|
| 1 qt. vinegar       | 2 tbsp. mustard seed |
| 2 cups sugar        | 2 tbsp. salt         |
| 2 tbsp. celery seed | 1 tsp. tumeric       |

Let boil 1/2 hour. Seal while hot.

MRS. CARL SIEVERS

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## LAZY PICKLES

1903

|                         |                        |
|-------------------------|------------------------|
| 2 qts. 4 inch cucumbers | 3 cups vinegar         |
| 1/4 cup salt            | 1 cup cold water       |
| 1/4 cup sugar           | 2 tbsp. ground mustard |

Fill 2 one quart jars with cucumbers. Make a brine with the remaining ingredients. Fill jars with the brine and seal tight. Turn the jars upside down. Turn jars upright the next day. Turn jars for four days then put in a dark place.

MRS. C. C. GRAVATT

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## VIRGINIA SWEET PICKLES

Take 9 lbs. cucumbers and split lengthwise. Cover with brine strong enough to float an egg. Let stand 3 days. Drain and soak in clear, cold water. Do this for 3 days. On the 7th day drain and simmer for 2 hours in 2 qts. water, 1 pt. vinegar and alum the size of a walnut. Drain. Make syrup of: 6 cups vinegar, 5 lbs. sugar, 1 oz. whole allspice, 1 tbsp. celery seed, 1/2 oz. stick cinnamon. Bring to a boil and boil 5 minutes. Drain this syrup off the pickles; reheat and pour over pickles three different mornings. Seal in jars.

MRS. LYALL MITCHELL

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## SWEET DILL PICKLES

Select cucumbers about 1 inch in diameter. Wash, slice 1/2 inch thick. To each quart, add dill and a clove of garlic. Cover with boiling syrup then seal. Syrup: 2 cups vinegar, 1 cup sugar, 2 tbsp. coarse salt. This makes enough for 2 pints.

1969

MRS. LOUIS RANK

## SLICED PICKLES

1 gal. cucumbers, sliced thin

1/2 cup salt

8 small onions, sliced

1 qt. cracked ice

Mix salt and cracked ice and combine with onions and cucumbers. Let stand 3 hours.

Drain. Pickling syrup:

5 cups sugar

1 1/2 tsp. ground cloves

5 cups vinegar

2 tbsp. mustard seed

1 1/2 tsp. tumeric

1 tsp. celery seed

Mix and pour over pickles. Place over low heat and keep stirred under liquid. Bring to a scalding point. Do not boil. Pour in sterilized jars and seal. You can add a speck of alum to hot mixture for crispness if desired.

MRS. JENS ANDERSON

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## CUCUMBER PICKLES

Use large cucumbers, about the size you would slice for table use. Peel and slice about 3/8 inch thick. Let stand in brine over night. Make brine of 2 tbsp. salt to each gallon of sliced cucumbers. Cover with boiling water. In the morning drain and rinse with warm water. Cook cucumbers in prepared vinegar until very tender. Can them while boiling hot.

Vinegar solution:

1 qt. vinegar

1 cup brown sugar

1 tsp. celery seed

If strong cider vinegar is used add 1 pint of water. More sugar may be added if desired.

MRS. CLAUDE HARTMAN

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## CRYSTAL PICKLES

Put 25 cucumbers of dill size in a brine strong enough to float an egg. Leave a bit of stem on each cucumber. Let stand two weeks. Take out and drain. Wash, cut in slices or chunks. Put a piece of alum the size of a walnut in enough water to cover cucumbers. Let stand over night. Drain and wash. Tie in sack, 2 sticks of cinnamon, 1/4 tsp. mace and 1 tbsp. whole cloves. Add to 1 qt. vinegar and 2 qts. sugar. Bring to a boil. Pour on cucumbers. Repeat for 3 mornings, draining off liquid and bringing to a boil. On fourth morning put cucumbers in jars, pour boiling vinegar solution over them and seal. Add green coloring if you wish.

MRS. CHARLES ARTHUR

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## RUMMAGE PICKLES

2 qts. green tomatoes

3 red peppers

1 qt. ripe tomatoes

3 bunches of celery

3 green peppers

3 large onions

2 small heads of cabbage

Grind up rather fine. Let stand overnight with 1/2 cup salt over the top. Drain in morning. Add 2 lbs. sugar, 1 tsp. mustard, 1 tsp. celery seed, 3 pt. vinegar. Cook 1 hour or until clear.

MRS. R. E. WAISNER

## 14 DAY PICKLES

Take as many sliced cucumbers as you like. Make brine strong enough to float an egg. Soak cucumbers in this 3 days. On the 4th day, drain and cover with cold water. On the 8th day drain and cook in equal parts of water and vinegar. Let stand in this three days. On the 11th day, drain and throw away this liquid.

Make syrup of:

|                      |                     |
|----------------------|---------------------|
| 1 pt. vinegar        | 3 lbs. brown sugar  |
| 1/2 cup mustard seed | Few sticks cinnamon |

Whole spice, pickling spice and clove (use to your taste)

Heat syrup and pour on cucumbers while hot. Repeat with same syrup 3 days (heating syrup each time). Pickles do not need to be sealed tightly.

MRS. L. V. DOWD

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## COMPANY BEST PICKLES

|                     |                      |
|---------------------|----------------------|
| 10 medium cucumbers | 5 tsp. salt          |
| 8 cups sugar        | 4 cups cider vinegar |

2 tbsp. mixed pickling spices

Cover whole cucumbers with boiling water. Let stand until next morning. Drain.

Repeat this procedure for next 3 mornings. On 5th day, drain and slice cucumbers in 1/2 inch pieces. Combine sugar, spices, salt and vinegar. Bring to a boil. Pour over cucumbers. Let stand two days. On the third day bring to a boil and seal in hot sterilized jars. Makes 7 pints.

MRS. ANNA SEEMAN

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## SWEET-SOUR DILL PICKLES

Select cucumbers about 1 inch in diameter. Wash and slice 1/2 inch thick. To each quart add dill seed and clove of garlic. Cover with the following: 2 cups vinegar, 1 cup sugar, 2 tbsp. coarse salt. Heat the syrup before pouring over pickles.

MRS. F. W. LA DOUX

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## GLAZED PICKLES

Make a salt brine of 1 part salt to 8 parts water. Soak whole medium sized cucumbers in this brine for 3 days, then drain well and soak in clear water for 3 days. Change the water each day. Cut cucumbers in medium thin slices and soak 3 days in solution of 1 cup vinegar, 4 cups water and 1 tsp. powdered alum. Make enough solution to nicely cover sliced cucumbers. After the 3 days are up, drain well. Make syrup of 2 cups vinegar, 2 cups sugar and 1 tbsp. mixed pickling spices. You can add green coloring if you desire. Pour over pickles and let stand 1 day. Drain off syrup; add 2 cups of sugar to this syrup and bring to a boil. Pour over pickles. Next day repeat this procedure, adding 2 more cups of sugar to the syrup. Next day, drain syrup, bring to a boil. Pack pickles in sterilized jars, fill with hot syrup and seal.

MRS. LEONARD CAAUWE

## WATERMELON PICKLES

7 lbs. watermelon rind  
7 cups sugar  
2 cups vinegar

1/2 tsp. oil of cinnamon  
1/2 tsp. oil of cloves

Make a brine of 1/4 cup salt to 1 qt. of water. Soak rind in brine over night. Drain and rinse in cold water. Cook just tender, drain. Combine sugar, vinegar, oil of cinnamon and oil of cloves. Heat. Pour rind into syrup and bring to a boil. Set off to cool until the next morning. Drain off the syrup and heat. Pour over the rind and let set until morning. Heat rind in the syrup and put into sterilized jars. Seal. Makes 8 pints.

MRS. MARY PEACOCK  
MRS. FRANCES HOOVEL

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## CHERRY WATERMELON PICKLES

Prepare rinds in usual way. Trim off all pink meat and green rind. Cut in cubes. Soak over night in salt water. In the morning drain and cook in clear water until transparent. Drain and make this syrup:

2 cups vinegar  
6 cups sugar  
1 tsp. whole cloves

2 sticks cinnamon  
1 bottle maraschino cherries

Cook this together for 10 minutes. Add rind and cook 10 minutes.

MRS. HARRY SWANSON

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## SUPER WATERMELON PICKLES

Remove rind and pink meat and slice. Cover with hot water and boil until a fork will pierce them, but do not let them get soft. For 7 lbs. fruit use the following syrup:

7 cups sugar  
2 cups vinegar

1/2 tsp. oil of cinnamon  
1/2 tsp. oil of cloves

Fruit coloring if desired

Bring syrup to a boil and pour over the drained rind. Let stand over night. In morning drain off syrup, reheat and pour back over rind. Next morning heat both rind and syrup to a boil and seal in jars. Do not overcook at any stage or they will be soft. They are deliciously crisp and tangy if carefully done.

MRS. HERMAN GRAESING

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## WATERMELON PICKLES

Soak 10 lbs. watermelon rinds over night in 1 gal. water and 3 tbsp. salt. In morning rinse well, and cover with cold water; bring to a boil and cook until tender this syrup:

2 qts. vinegar  
7 lbs. sugar  
4 tbsp. cloves

4 tbsp. stick cinnamon  
1 tbsp. pepper corns

Put spices in cloth bag and boil syrup for 3 minutes. Add melon rinds and 1 large bottle of maraschino cherries, juice and all. Boil 45 minutes. Pack in jars and seal.

MRS. EARL WAISNER

## CASSEROLES or MEATS

"She riseth also while it is yet night, and giveth meat to her household, and a portion to her maidens."

Prov. 31:15

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### CHEESE SOUFFLE

Make white sauce of 1 tbsp. flour, 1 tbsp. butter and 1/2 cup milk. Stir till thick. Add 4 tbsp. grated cheese, salt and pepper to taste. Take from fire and put in well whipped yolks and whites of three eggs (separated). Bake in well-buttered dish set in a pan of hot water for 25 minutes or till golden brown. 350 degrees. Serve at once.

MRS. O. E. SMITH

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### CHEESE FONDUE

|                               |                 |
|-------------------------------|-----------------|
| 1 cup scalded milk            | 1 tsp. salt     |
| 1 cup soft stale bread crumbs | Pepper to taste |
| 1 cup grated cheese           | 3 eggs, divided |
| 1 tsp. butter                 |                 |

Mix first six ingredients and add well beaten egg yolks. Fold in whites stiffly beaten. Pour in well-buttered dish and bake in moderate oven 20 or 30 minutes. Serve immediately. (Good as supper dish with muffins.)

MRS. WALTER BEDELL

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### CHICKEN POTATO CHIP SCALLOP

|                                      |                         |
|--------------------------------------|-------------------------|
| 2 cups coarsely crushed potato chips | 4 tbsp. flour           |
| 4 tbsp. butter                       | 1 cup chicken stock     |
| 2 tbsp. chopped green pepper         | 1 cup rich milk         |
| 1 tbsp. minced onion                 | 1/2 cup American cheese |
| 1/2 cup sliced mushrooms             | 2 cups cooked chicken   |

Melt fat, add pepper, onion and mushrooms. Simmer until onion is limp. Stir in flour, milk and stock and thicken. Beat in cheese, add chicken. Scatter 1 cup crushed chips on bottom of greased casserole. Add chicken mixture. Top with remaining chips.

Bake at 350 degrees for 25 minutes. Garnish with whole chips. This serves six. You can use cream of mushroom soup instead of stock and milk.

MRS. CLAYTON WITTSTUCK

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### BAKED CHICKEN

|                                   |                            |
|-----------------------------------|----------------------------|
| 1 4 lb. chicken, boiled and boned | 1 cup celery chopped       |
| 6 cups coarse bread crumbs        | 2 eggs beaten              |
| 1 onion                           | 2 cups broth               |
| 1/2 tsp. baking powder            | 1 can mushroom soup        |
| 1 tsp. salt                       | 1/2 tsp. poultry seasoning |
| 1/4 tsp. pepper                   |                            |

Mix and bake 1 hour. May be topped with crumbled potato chips. 350 degrees.

MRS. A. W. VEDERSTROM

## ESCALLOPED CHICKEN

1 qt. coarsely cubed stewed chicken

Make gravy of: 1 qt. broth (free from fat), 4 tbsp. flour and 4 tbsp. chicken fat.

Dressing:

1 1/2 qts. bread, cut in 1/2 inch cubes

3/4 tsp. salt

3/4 cup melted butter

Pepper to taste

1 1/2 tsp. powdered sage

2 tbsp. finely chopped onions or chives

1/4 cup stock

Mix lightly with fork. Put 1 1/2 inch layer of chicken in flat pan. Cover with dry dressing. Pour gravy evenly over top of dressing. Bake about 35 minutes in 350 degree oven, or until dressing is brown.

MRS. GLENN METCALF

MRS. LEE SMITH

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## ESCALLOPED CHICKEN

1 fat chicken

1 loaf old bread

1 doz. eggs

Cook chicken and season as for stewed chicken. Remove from bone and cut rather fine with scissors. Make a gravy of broth. Use inside of loaf of bread and cube. Hard boil the eggs. Use rather large flat baking dish. Spread in layer of cubed chicken, then layer of rather finely cut eggs, then layer of cubed bread crumbs. Pour over all a cup or two of gravy. Continue until all is used, using bread crumbs and gravy last. Bake half hour in moderate oven. Dot with butter if chicken is not rich enough. Serves 16.

MRS. WILBUR MORELAND

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## CHICKEN RICE DISH

Cook one chicken until tender; remove from broth. Cook 1 1/4 cups rice in broth; season and add the following:

1 can mushroom soup

1 small can pimiento, cut fine

2 small cans mushrooms, cut fine

Mix with cut up chicken. Top with well-buttered bread or cracker crumbs and bake 1 hour at 325 degrees.

MRS. GLEN HUGHES

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## CHICKEN NOODLE CASSEROLE

5 cups chicken, cooked and cubed

1 cup cream

1 cup blanched almonds

1 cup milk

1 can mushrooms or 1/2 lb. fresh

2 cups broth

2 tbsp. onions, chopped

1/2 cup flour

3/8 cup butter or chicken fat

1 1/2 tsp. salt

Noodles for bulk, cooked in broth

Saute onions and mushrooms in butter until tender. Add flour and blend. Add hot liquid, chicken and almonds and salt. Cover with buttered crumbs. Bake until brown.

MRS. MARVIN HAGEDORN

## CHICKEN SQUARES

1 4 1/2 lb. or 5 lb. stewing hen (3 to 4 cups cooked and diced)  
9 slices of bread, cubed 2 tbsp. minced parsley  
3 cups chicken broth 2 tsp. salt  
1 cup cooked rice 4 eggs, well beaten  
1/2 cup chopped pimiento

Cook chicken, cool and dice. Soak bread in broth. Add chicken, rice, pimiento, parsley and salt. Mix well. Stir in eggs. Place in greased baking dish, 13 x 9 1/2. Bake at 325 degrees for one hour. Cut in squares. Serves 10.

MRS. C. C. GRAVATT

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## CHICKEN SOUFFLE

1 cup milk 3/4 tsp. salt  
1 cup chicken broth Dash of pepper  
1 bay leaf 3 eggs  
1 sliced onion 2 cups chopped chicken  
6 tbsp. flour 1 cup chopped mushrooms  
3 tbsp. butter

Simmer milk, broth and bay leaf and onion ten minutes then strain. Melt butter in sauce pan, dissolve flour, add liquid and cook until blended. Salt and pepper. Set to cool. When ready to use, add chicken and mushrooms and stiffly beaten egg whites. Put in shallow baking dish and bake in slow oven at 300 degrees till it is rounded on top and brown. Serve at once.

MRS. C. F. FLEMMING

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## ESCALLOPED CHICKEN

Cook one chicken in salted water. Make gravy of one quart of broth, 4 tbsp. flour and 2 tbsp. chicken fat.

Dressing:

1 1/2 qt. bread cut in 1/2 inch cubes 3/4 tsp. salt  
3/4 cup butter Dash of pepper  
1/2 tsp. powdered sage 2 tbsp. onion, chopped fine  
1/4 cup cream or stock

Put 1 1/2 inches of chicken in bottom of pan, cover with dry dressing. Pour gravy made of broth, evenly over top of dressing. To serve cut in squares; to garnish, put a ring of green pepper on each square, or a piece of pimiento.

MRS. JENS ANDERSON

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## CHICKEN IN BROCCOLI

1 can condensed chicken soup 1/4 tsp. curry powder  
1/2 cup mayonnaise 1 pkg. frozen broccoli, drained  
1 tsp. lemon juice Rice Krispies

Mix chicken soup, mayonnaise, lemon juice, curry powder together. Place cooked broccoli in baking dish, cover with pieces of cooked sliced chicken. Pour rest of the ingredients over this. Top with Rice Krispies which have been sauted in butter. Bake until bubbly, about 30 minutes at 325 degrees.

MRS. ROY SMITH

## DUMPLINGS WITH CHICKEN OR BEEF

1 egg, well beaten  
1 cup sweet milk  
2 cups flour

3 tsp. baking powder  
Pinch of salt

Mix together and drop from dessert spoon into boiling broth and cook ten minutes.

MRS. HARRY BUCK

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## CHICKEN NIT

2 lbs. pork (lean and trimmed)  
2 lbs. veal  
1 1/2 cups bread crumbs

5 cups broth  
Salt and pepper  
4 eggs

Cook chunk meat together until tender; season to taste. Cool. Butter long pan. Cut meat in small cubes, add crumbs and broth. Mix and pour into long pan. Beat eggs until light and pour over top of meat mixture. Dip down in with spoon several times. Bake 1 1/2 hours in slow oven. Serves 14 to 16.

MRS. M. E. THORESON

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## MOCK CHICKEN PIE

Onions or onion salt  
1 tbsp. fat  
1 can lima beans  
1 can carrots  
2 cups biscuit mix

1 1/4 cups milk  
1 tsp. salt  
1/4 tsp. pepper  
1 can cream of chicken soup

Cook onions in fat. Remove from heat and add beans and carrots. Blend one-half cup milk and seasoning into soup; pour over vegetables. Combine remaining milk and biscuit mix and drop by teaspoons over top. Bake at 425 degrees for 20 minutes. Serves four. You can mix everything but 3/4 cup milk and biscuit mix in saucepan and pour over baking powder biscuits or toast.

MRS. DONALD LANE

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## BAKED CHOW MEIN

1 lb. cubed beef or veal  
1/2 lb. pork  
7 stalks celery

1 onion  
1 cup water  
Salt and pepper

Simmer ten minutes and add the following:

1 cup mushroom soup  
1 cup cream of chicken soup  
1 small can mushrooms

5 tbsp. soy sauce  
1 can water chestnuts (optional)  
1 cup dry rice (use minute rice or regular rice soaked overnight)

Bake 1 1/2 hours at 350 degrees. Serves eight.

MRS. PHIL SCOTT

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Cook your sliced potatoes a few minutes before you scallop them and the milk will not curdle.

## CHINESE DINNER

1 lb. veal  
1/2 lb. lean pork, cubed and browned  
7 stalks celery  
2 onions, browned in meat  
1 can mushroom soup  
1 can cream of chicken soup  
3 tsp. soy sauce  
1 small can mushrooms  
1/2 cup uncooked rice  
2 tsp. salt  
Bake in 9 x 13 inch pan for 1 1/2 hours at 350 degrees. Sprinkle top with Wheaties before baking. Serves ten.

MRS. E. C. HANSON

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## DE LUXE CHOP SUEY

1 cup uncooked rice  
Mix together:  
1 lb. ground beef, browned with medium sized onion  
1 lb. can chicken chop suey  
1 can mushroom soup  
1 1/2 cans water  
1/2 tsp. curry powder  
Chop suey sauce to taste  
Pour above mixture over uncooked rice in a casserole, bake for 1 hour at 350 degrees.

MRS. HARLEY RHOADS

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## CORNED BEEF MACARONI CASSEROLE

1 6 oz. box macaroni  
1 12 oz. can corned beef  
1/4 lb. cheese, cubed  
1 can cream of chicken soup  
1 cup milk  
1/2 cup chopped onion  
3/4 cup buttered bread crumbs  
Cook macaroni; add rest of the ingredients; top with buttered crumbs and bake one hour at 375 degrees.

MRS. C. D. MC INTIRE

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## CORNED BEEF CASSEROLE

8 oz. box macaroni  
1/4 lb. cheese  
1 can cream of chicken soup  
1/4 cup onion, cut fine  
1 can corned beef, broken in pieces  
Boil macaroni in salted water and drain. Mix other ingredients together; add to macaroni and bake 30 minutes.

MRS. R. E. ROUSE

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## CORNED BEEF DISH

1 12 oz. pkg. noodles (cooked)  
1 can corned beef  
1 can mushroom soup  
1 can cream of chicken soup  
2 soup cans milk  
1/2 lb. sharp cheese  
2 tbsp. grated onion  
Mix together and cover with crushed potato chips or corn flakes. Bake at 325 degrees for 45 to 50 minutes

MRS. M. E. THORESON

## GOULASH

2/3 cup salad oil  
1 large onion, chopped  
2 green peppers, chopped  
1 lb. hamburger steak  
1 large can tomato puree  
1 can corn  
Garlic salt

1 can mushrooms  
1 can ripe olives  
2 pkgs. noodles, cooked  
1 lb. grated cheese  
Salt  
Pepper

Brown onion and meat in hot oil. Combine with remaining ingredients. Season to taste. Place in greased casserole and bake at 350 degrees.

MRS. BURL ELLIS

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## GOULASH

1 tbsp. butter  
1 onion, chopped  
1 lb. hamburger

1 #303 can of tomato juice  
1 pkg. Kraft Dinner

Cook onion in butter until clear, not browned. Add hamburger and simmer; add tomato juice and spaghetti; then the cheese. If not moist enough add water. Cook on top of stove until well mixed.

MRS. ARTHUR CROWELL

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## SIX LAYER CASSEROLE DISH

In a large baking dish put a layer of sliced raw potatoes; 1/2 cup uncooked rice; 1 lb. hamburger which has been browned. Add a layer of carrots, layer of onions and pour on 3 cups of tomato juice. Season with salt and pepper. Bake at 325 degrees for 2 1/2 hours. Canned tomatoes may be used.

MRS. FRANK MC CAULEY

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## FIVE LAYER DISH

2 medium onions  
4 medium potatoes  
1 No 2 can creamed corn  
1 1/2 lbs. pork sausage made in patties

1 can tomato soup  
1/2 tsp. salt  
Dash of pepper and paprika

Place the ingredients in a buttered dish in the order given and bake one hour.

MRS. R. A. FURMAN

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## HAMBURGER DISH

Brown 1 lb. hamburger and 1 small onion.

Add: 1 can mushroom soup  
1 cup washed rice

1 can chicken noodle soup

Combine all together and bake 1 hour with cover on; remove cover and bake 10 min.

MRS. GLEN HUGHES

## HAMBURGER HOT DISH

Boil for 15 minutes;

1 lb. hamburger  
2 small onions, diced

1 cup celery, diced  
1 cup water

Add the following:

1 can mushroom soup  
1 can cream of chicken soup

1 cup water  
1 1/2 cans Chinese noodles

Mix well and pour into buttered pan; put remaining noodles on top. Bake one hour at 350 degrees.

MRS. C. C. CHALSTROM

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## HAMBURGER HOT DISH

Place in buttered baking dish (with cover) the following:

1 layer of sliced raw potatoes  
1 layer of hamburger patties

Another layer of hamburger patties  
Layer of sliced onions on top

Salt and pepper to taste

Cover with 1 can tomato soup (undiluted)

Another layer of potato slices

Bake 1 1/2 to 2 hours at 350 degrees, until potatoes are tender.

MRS. L. R. NORMAN

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## HAMBURGER HOT DISH

✓ 20-20  
1 lb. hamburger

2 onions

1 can tomato soup

1 can tomato juice

1/4 lb. cream cheese

1 pkg. medium cut noodles

4 tsp. soy sauce

1 can whole kernel corn

1/8 tsp. salt

1/8 tsp. pepper

Brown the hamburger and onion in small amount of fat. Add remaining ingredients.

Bake 30 to 40 minutes in medium hot oven.

MRS. F. V. REANEY

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## LASAG NE NEAPOLITAN

Green noodles:

1 cup flour

1 8 oz. jar strained spinach

1 egg

1/4 tsp. salt

Mix together. Roll out on board and cut. More flour may be added if dough is too soft to roll out.

Meat sauce:

Saute; 1 medium sized onion, diced and 1 lb. hamburger

Add:

1 can tomato paste

1 can of water

1 tbsp. Oregano

1 tbsp. garlic salt

1 tsp. majoram

Pepper to taste

Mazarella cheese

Parmesan cheese

In a greased casserole put a layer of meat sauce, layer of sliced cheese, sprinkle with parmesan, layer of cooked noodles. Continue until casserole is full, ending up with sliced cheese and parmesan. Pour 1/2 cup noodle water over this and bake at 375 degrees for about 30 minutes.

MISS LULU OSBORN

## LASAGNE

Brown 1 lb. ground beef and 2 cloves of garlic in 2 tbsp. oil.

Add:

1 pkg. dry onion soup

1 cup water

1 can tomato sauce

1 can tomato paste

Salt and pepper

1/2 tsp. sugar

Cover and simmer for 30 minutes. Cook lasagne noodles as directed on package.

Arrange layers as follows: Small amount of meat mixture in 12 x 8 inch baking dish, layer of lasagne then layers of Mozzarella cheese, cottage cheese, meat sauce and Parmesan cheese. Repeat layers ending with meat sauce and Parmesan cheese. Bake at 350 degrees for 30 minutes.

MRS. W. E. BECK

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## CASSEROLE DISH

1 lb. hamburger

1 minced onion

2 diced potatoes

3/4 cup diced Velveeta cheese

1/3 cup brown sugar

1/3 cup catsup

1 #2 can pork and beans

Brown hamburger and onion until it isn't pink; put in greased baking dish; add potatoes and cheese. Mix together brown sugar, catsup and pork and beans, and pour on hamburger and cheese; top all with strips of bacon; cover and bake at 375 degrees for 45 minutes. Remove cover and bake 15 minutes longer.

MRS. MARVIN UNDERWOOD

\*\*\*

## DE LUXE CASSEROLE

1/2 green pepper

1/2 cup onion

1/8 tsp. pepper

2 cups cooked noodles

1/2 cup mushroom soup

2 stalks celery

1 tsp. onion salt

1 tsp. salt

1 1/2 lbs. ground beef

1/2 cup water

Simmer hamburger, onion, pepper, celery and seasonings with water. Add noodles and soup. Bake at 325 degrees one hour.

MRS. EARL D. MILLER

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## HAMBURGER PIE

1 lb. hamburger

1/2 green pepper, chopped

1/2 cup bread crumbs

1 medium onion, chopped

3/4 cup tomato sauce

Mix above ingredients thoroughly. Press mixture to bottom and sides of a 9 or 10 inch pie pan. Add filling.

Filling: Cook 3/4 cup rice. Add 1 cup tomato sauce and turn onto hamburger "crust". Top with three slices processed cheese. Bake 30 to 40 minutes at 350 degrees. Serves six to eight.

MRS. LEO LA FONTAINE

## COVERED DISH MEAL

Brown: 1 lb. hamburger and 2 onions.

Add:

|                                |                          |
|--------------------------------|--------------------------|
| 4 oz. can mushrooms            | 1 can mushroom soup      |
| 1/4 cup stuffed olives, sliced | 1 cup water              |
| 1/4 lb. cheese, diced          | 1/2 pkg. noodles, cooked |

Bake 40 minutes in 350 degree oven. Sprinkle 1 cup chow mein noodles over the top when almost done.

MRS. LESTER KUHSE

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## QUICK BAKED BEEF CASSEROLE

|                            |                            |
|----------------------------|----------------------------|
| 1 lb. ground beef          | 1 onion, chopped fine      |
| 1 pkg. frozen peas, thawed | 1 1/2 tsp. salt            |
| 2 cups diced celery        | 1/2 tsp. pepper            |
| 1 cup mushroom soup        | 1 cup crushed potato chips |
| 2 tbsp. milk               |                            |

Brown beef until crumbly; turn into casserole; arrange peas over meat, layer of celery over peas. Combine mushroom soup, milk, onion, salt and pepper and pour over all. Cover with potato chips and bake at 375 degrees for 30 minutes. Serves 6.

MRS. ED ARTHUR, SR.

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## HAMBURGER-RICE CASSEROLE

|                              |                             |
|------------------------------|-----------------------------|
| 1 lb. ground beef            | 1 can cream of chicken soup |
| 1 onion                      | 1/2 cup uncooked rice       |
| 1 cup celery                 | 2 cups water                |
| 1 can cream of mushroom soup | 1 tsp. salt                 |

Brown the meat and onion. Mix all ingredients together and bake in covered dish for 2 hours. The last half hour of baking, sprinkle 1/4 lb. grated cheese over the dish and bake uncovered.

MRS. RALPH BAKER

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## HAMBURGER CASSEROLE

Boil for 10 minutes 1 cup celery, 2 cups noodles and 1 tsp. salt. Drain the liquid and save. Saute 1 lb. hamburger and add to the noodles. Add 2 cans vegetable beef soup plus one cup of the liquid from the celery. Mix well and cover with buttered toast crumbs. Bake at 325 degrees 1 1/4 hours.

MRS. R. C. JOHNSON

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When making hamburgers, place balls of hamburger between two sheets of waxed paper. Press or roll out to thickness desired.

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## MEAT CASSEROLE

1 lb. ground beef  
1 medium onion, chopped  
1 egg, beaten  
3/4 cup milk  
1 cup bread crumbs  
1 small can whole kernel corn  
1 can pork and beans or red kidney beans

Bake in 350 degree oven for 45 minutes.

MRS. TED BARBEE

\* \* \*

## HAMBURGER CASSEROLE

1 lb. ground beef  
2 eggs  
1 small can mushrooms  
small onion, if desired  
1 cup beef broth  
1/2 cup cracker crumbs  
1 cup crushed potato chips

Mix well and top with crushed potato chips. Bake at 350 degrees until lightly brown.

MRS. W. H. CUNNINGHAM

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## HAMBURGER NOODLES

1 8 oz. pkg. noodles, cooked and drained  
1 medium sized onion, chopped; saute in butter  
Add the following:  
1 lb. ground beef, not browned  
Salt and pepper  
1 small can broken mushrooms(optional)  
1 can mushroom soup  
1/2 soup can milk (more if needed)  
1/4 lb. Velveeta cheese

Stir all together, put in baking dish, cover with chow mein noodles. Bake at 350 degrees for 35 minutes.

MRS. R. E. ROUSE

\* \* \*

## HAMBURGER DE LUXE

Saute:  
1 lb. hamburger  
1 medium sized onion  
Salt and pepper

Add:  
1 cup cooked rice  
1 1/2 cups celery  
1 can mushroom soup  
2 tbsps. soy sauce

Mix together using rice broth, if any, to moisten and bake 3/4 hour. The last 15 minutes, sprinkle with wheaties or corn flakes, or any similar breakfast cereal.

MRS. ROY THRUSH

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When preparing cracker or cereal crumbs for breading or casseroles, place crackers or cereal in a plastic bag, tie and crush with rolling pin. This saves time and mess.

## PORK CHOP BAKED BEAN DISH

5 center cut pork chops  
1 #2 1/2 can baked beans

1 tbsp. prepared mustard

Brown chops. Add mustard to beans. Place beans in baking dish and arrange chops on top. Bake about 1 hour, 350 degrees.

MRS. LOIS BALDY

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## PORK AND VEAL HOT DISH

1/2 lb. pork

1/2 lb. veal or beef

Cube meat and brown in 1 tbsp. butter.

Simmer in 1 cup water the following:

1 pkg. noodles (boil with bouillon cube)

1 can chicken soup

1 small green pepper, chopped

1 can mushroom soup

Pimiento if desired

1/2 lb. grated cheese

Mix all together. Cover with bread crumbs and bake for 1 hour at 350 degrees.

MRS. R. A. FURMAN

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## NOODLE DISH

1 lb. lean pork, diced

1 onion cut finely

1 lb. lean veal, diced

Sear the above in 2 tbsp. butter. Add 1 cup water to above ingredients and cook until tender. Add 1 can mushrooms (mushrooms may be seared if desired). Thicken mixture with 2 tbsp. flour and 1/2 cup water mixed. Combine meat mixture with 1 pkg. egg noodles which have been cooked in salted water. Put in baking dish, cover with buttered crumbs or potato chips. Pour over this 1 cup of cream and bake 1 hour.

MRS. M. E. THORESON

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## MEAT PIE - FAMILY STYLE

4 cups beef or steak (left-overs)

2 cups mushrooms, sliced

1 cup cooked onions

1/4 cup shortening

3 cups cooked potato

Combine meat cubes, onions and potato balls. Cooked carrots may be added. Cook mushrooms in shortening until nicely browned. Make gravy or use left over gravy.

Combine all ingredients and pour into baking dish. Roll out baking powder biscuit dough. Spread with chopped pimiento and roll as jelly roll. Cut into 1/2 inch slices and place cut side up on meat filling. Bake in moderately hot oven.

MRS. EARL PETERSON

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Try adding canned consomme to a pot roast instead of the usual water. The gravy will be delicious.

## RICE DISH

- |                        |                             |
|------------------------|-----------------------------|
| 3 cups cooked rice     | 1/2 tbsp. onion             |
| 2 eggs, beaten         | 1/3 cup parsley             |
| 1 cup milk             | 1 tsp. worcestershire sauce |
| 1/4 cup butter         | 1 1/4 tsp. salt             |
| 1/4 cup cheese, grated |                             |

Combine ingredients and bake at 350 degrees about one hour. Slivered almonds add a fine flavor. If casserole seems dry after 1/2 hour of baking, add water or milk and stir.

MRS. PAUL PHELPS

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## RICE CASSEROLE

- |                                                     |                         |
|-----------------------------------------------------|-------------------------|
| 1 1/2 cups minute rice                              | 3/4 cup chopped carrots |
| 1/2 cube butter (1/8 lb.)                           | 3/4 cup chopped celery  |
| 3 cups boiling hot broth (3 chicken bouillon cubes) | 1/2 cup chopped onion   |
|                                                     | 3/4 cup chopped parsley |

Set oven at 350 degrees and put empty casserole in oven. Put butter in fry pan; when hot pour rice into the hot butter, stirring constantly until rice is hot to the touch, (3 to 5 minutes). When rice is sizzling hot, remove casserole from oven; pour in rice then pour in hot broth. Cover and return to oven. Cook 45 minutes. Ten minutes before serving remove from oven and add the chopped fresh vegetables, then return to the oven. Serves 6 to 8.

MRS. H. F. HILL

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## PILAF

- |                     |                                   |
|---------------------|-----------------------------------|
| 1 cup uncooked rice | 1 can mushrooms, pieces and stems |
| 1 tbsp. butter      | 1/4 cup slivered almonds          |
| 1 can onion soup    |                                   |

Brown rice in the butter. Add mushrooms and almonds to brown a little. Dilute soup with 1 can of water. Add to rice mixture and place in casserole. Cover. Bake at 350 degrees approximately 1 hour, or until rice is fluffy and tender.

MRS. BERKLEY BEDELL

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## TUNA CASSEROLE

- |                       |                      |
|-----------------------|----------------------|
| 1 can tuna fish       | 1 cup hot water      |
| 1 can Chinese noodles | 1 cup chopped celery |
| 1 can mushroom soup   | 1 cup cashew nuts    |

Arrange in layers the noodles, tuna, celery and nuts. Add the soup and pour the water over all. Save a few noodles and place on top. Bake 45 to 50 minutes at 350 degrees.

MRS. CARL E. PARSONS  
MRS. CHARLES SPEERS

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### TUNA FISH CASSEROLE

1 can tuna fish  
1 can peas

1 can mushroom soup  
1 pkg. noodles or spaghetti

Mix tuna fish, peas and mushroom soup and heat to the boiling point. Thicken with a package of noodles or spaghetti. Bake 30 minutes.

MRS. ESTHER RAEBEL

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### TUNA CASSEROLE

1 4 oz. package noodles

1/2 No. 2 can peas

1 6 1/2 oz. can tuna

1 cup crumbled potato chips

1 can cream of mushroom soup (undiluted)

3/4 cup milk

1 small onion, chopped (2 tbsp.)

Cook noodles in salted water. Drain. Place alternate layers of noodles, tuna, soup, peas and potato chips into greased casserole. Sprinkle onions throughout. Add milk around edge of dish. Bake at 400 degrees or until it bubbles, for about 1/2 hour.

MRS. W. F. BARRETT

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### TUNA CASSEROLE

1 can tuna fish

1 can (scant) cold water

1 can mushroom soup

1 can Chinese noodles

Mix all together and put in buttered casserole. Bake 1/2 hour. Top with crushed potato chips or reserve a few noodles for topping. Serves six.

MRS. ARTHUR TOTT

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### TUNA CASSEROLE

Combine one 7 oz. can chunk style Tuna with one can condensed mushroom soup and place in a buttered casserole. Cover with buttered corn flakes and bake at 450 degrees until top is brown.

MISS CLARA STURIES

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### RING OF PLENTY

3 cups cooked macaroni

6 tbsp. butter

2 cups diced cheese

2 tbsp. minced onion

2 cups soft bread crumbs

2 cups scalded milk

2 tbsp. minced parsley

2 eggs, well beaten

3 canned pimientos

Salt and pepper to taste

Mix lightly and put in mold. Bake 35 minutes at 350 degrees. Serve with creamed tuna, mushrooms and peas. Ham may be substituted for tuna. Serves 8.

MRS. B. F. SWEDE

## MACARONI SOUFFLE

4 cups cooked macaroni  
4 cups bread crumbs  
4 cups grated sharp cheese  
1 cup melted butter

8 egg yolks, beaten  
Grated onion  
Salt and pepper to taste  
Chopped pimiento

Combine above ingredients, add 4 cups hot milk. Fold in whites of 8 eggs beaten stiff with 2 tsp. baking powder added while beating. Bake in moderate oven about one hour. This will hold in ring if desired. Set in pan of water. Serve with any cream sauce such as tuna, chicken, etc.

MRS. GEORGE JECK

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## CORN SAUSAGE BAKE

1 lb. sausage  
3 eggs, beaten  
1 1/4 cups milk

1 1/2 cups white crackers  
3 tbsp. grated onion  
Salt and pepper

2 can cream-style corn

Beat eggs. Add milk, corn, onion, broken crackers and sausage. Season with salt and pepper. Stir until sausage is well distributed throughout mixture. Add catsup over top after putting in greased 8 x 11 inch cake pan. Bake one hour at 350 degrees. Serve in squares.

MRS. GEO. W. DOERR

\* \* \*

## MEAT CURRY OR KORMA

1 lb. meat  
2 small tomatoes  
2 small onions  
1 tsp. tumeric  
1/4 tsp. red pepper  
1 tbsp. coriander

Sprinkling of powdered black pepper  
1/4 tsp. ginger  
Pinch of garlic  
1 tbsp. salt  
2 tbsp. butter  
1 cup water

Sprinkling of powdered cumin seed

Cut meat in small pieces. Slice onions in thin pieces. Make a paste with tumeric, red pepper, ginger, coriander, garlic, salt and water. Put aside. Heat butter at 340 degrees. Brown onions, add paste. Stir for 10 seconds. Add meat. Brown meat, turning it all the time. Do not let spices or meat burn. Add 1 cup water and sliced tomatoes. Bring to a boil. Cover and let it cook at 300 degrees for 15 minutes. Then simmer for one hour. Sprinkle powdered cumin seed and black pepper just before turning off the heat. Serve hot.

MRS. S. M. SAGAR OF INDIA

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## SPAM HOT DISH

6 potatoes, cooked and diced  
Heat:

1 onion, chopped

1 can Spam, diced

1 can whole kernel corn

1/2 cup milk

Alternate layers of potato with cooked mixture. Top with grated cheese. Bake at 350 degrees for 30 minutes.

MRS. ROBERT CROCKER

### CHIPPED BEEF A LA MODE

- |                                                                   |                            |
|-------------------------------------------------------------------|----------------------------|
| 1 1 lb. package broad noodles, cooked<br>until tender and drained | 1 qt. milk                 |
| 1/4 lb. mushrooms (may omit)                                      | 1/2 cup flour              |
| 2/3 lb. chipped dried beef                                        | 2/3 lb. Old English cheese |
| 1/3 cup butter                                                    | 1/3 cup chopped pimiento   |

Cook mushrooms in butter 5 minutes. Add dried beef and flour. Add milk all at once, blend and cook. Add cheese and stir until melted. Add pimiento. Combine with the noodles in a buttered baking dish. Sprinkle with buttered crumbs. Bake at 350 degrees until crumbs are browned.

MRS. CHALMER SMITH

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### MEAT SUBSTITUTE CASSEROLE

- |                         |                             |
|-------------------------|-----------------------------|
| 2 cups shredded carrots | 1/2 green pepper (optional) |
| 1 cup boiled rice       | 1 can mushroom soup         |
| 1 cup dry bread crumbs  | 1 can water                 |
| 1 cup milk              | 2 hard cooked eggs, cut up  |
| 1 egg, beaten           | Chopped parsley             |
| 1 medium onion          |                             |

Brown pepper and onion in butter; add rice, carrots, bread crumbs, egg, milk and seasoning. Place in greased casserole and pour topping over it. Bake at 300 degrees for 45 minutes.

MRS. GAY ORR

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### SPANISH HOMINY

- |                                |                                                  |
|--------------------------------|--------------------------------------------------|
| 2 large cans hominy            | 2 small cans tomato paste                        |
| 2 chopped medium green peppers | 4 tbsp. butter (or drippings)                    |
| 2 ground medium onions         | 1 cup grated yellow cheese                       |
| 2 tsp. chili powder            | 2 small cans mushrooms or 1 can<br>mushroom soup |
| Salt to taste                  |                                                  |

Brown onions and peppers in butter. Stir in chili powder, salt, add tomato paste and mushrooms. Cook until thick and add hominy which has been heated and well drained. Add cheese a few minutes before serving.

MRS. LEO LA FONTAINE

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### HUNTER'S DELIGHT

- |                          |                                                        |
|--------------------------|--------------------------------------------------------|
| 1 lb. cured ham          | 2 cups cooked tomatoes                                 |
| 1 lb. bacon              | 1/2 cup mushrooms                                      |
| 2 cups canned corn       | 2 cups spaghetti, canned in tomato and<br>cheese sauce |
| 2 cups cooked lima beans |                                                        |

Cut the bacon and ham into 1/2 inch cubes. Place in a large skillet and saute until delicately browned. Add the corn, lima beans, tomatoes and cut mushrooms and cook gently for one hour. About 10 minutes before removing from the stove, add the spaghetti. Stir frequently to keep from sticking. Makes 10 servings.

MRS. J. R. JAHN

## MEAT PIE

One pound fresh pork and one-half pound beef cut in small pieces, cover with water and boil until tender. Add potatoes cut in small pieces. Continue boiling until potatoes are tender, keeping all well covered with water. Season well with salt and pepper. Make a rich biscuit dough, roll thin and line a baking dish, allowing dough to fall over edge about one-half inch. Fill the dish with hot meat and potato mixture; arrange the upper crust in place, having first been cut in several places to allow the steam to escape. Fold under crust over, pinch into place and bake in hot oven.

MRS. R. K. HARKER

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## BARBEQUED MEAT BALLS

|                     |                       |
|---------------------|-----------------------|
| 1 1/2 lbs. lamb     | 1 1/2 tsp. salt       |
| 3/4 cup rolled oats | 1/2 tsp. pepper       |
| 1 cup milk          | Flour to dredge balls |
| 3 tsp. minced onion |                       |

Combine ingredients and form in balls. Roll in flour and brown in fat. Arrange meat balls in a greased baking dish. Cover with well mixed barbeque sauce.

SAUCE: 2 tbsp. sugar, 2 tbsp. worcestershire sauce, 1 cup catsup, 1/2 cup cold water, 3 tbsp. vinegar, 6 tbsp. minced onion. Place on meat balls. Bake at 350 degrees for 30 minutes. Serves 8.

MRS. MILBERT KROHN

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## SAUER KRAUT AND DUMPLINGS

1 lb. can sauer kraut, 2 lbs. lean spare ribs, salt to taste. Boil ribs until almost done in a generous amount of water. Add kraut, boil until done. Make your favorite dumplings. Add 1 tbsp. at a time on top of kraut. Boil 10 minutes and serve.

MRS. LAURA HILL

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## SCALLOPED OYSTERS

|                            |                       |
|----------------------------|-----------------------|
| 1 pint oysters             | 1 cup cracker crumbs  |
| 4 tbsp. oyster liquor      | 1/2 cup melted butter |
| 2 tbsp. milk               | Salt and pepper       |
| 1/2 cup dried bread crumbs |                       |

Mix bread and cracker crumbs. Stir in butter. Put a thin layer in bottom of a buttered shallow casserole, cover with oysters; season. Add half of oyster liquor and milk. Repeat and cover top with remaining buttered crumbs. Bake 30 minutes in 400 degree oven. Never allow more than two layers for scalloped oysters. Serves six to eight.

MRS. ETHEL CHRIST

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## SHRIMP CURRY

1 can cream of chicken soup, 1/3 cup light cream, 1 tsp. curry powder. Heat these ingredients. Add 1 can shrimp and continue heating. Serve over hot boiled rice.

MRS. B. J. SWEDE

## COOKIES

"And it was like coriander seed white; and the taste of it was like wafers made with honey."

Ex. 23:31

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### NO-BAKE COOKIES

|                     |                                    |
|---------------------|------------------------------------|
| 1/2 cup white syrup | 3/4 cup peanut butter, chunk style |
| 1/2 cup white sugar | 1 tsp. vanilla                     |

Bring syrup and sugar to a bubbly boil; remove from fire and add peanut butter and vanilla. Stir until mixed and add 2 cups Kellogg's K cereal. Drop on waxed paper.

MRS. GLEN HUGHES  
MRS. M. E. THORESON

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### NO-BAKE CHOCOLATE COOKIES

|                |                  |
|----------------|------------------|
| 2 cups sugar   | 1 tsp. vanilla   |
| 1/2 cup cocoa  | 3 cups oatmeal   |
| 1/2 cup butter | 1/2 cup coconut  |
| 1/2 cup milk   | 1/2 cup nutmeats |
| 1 tsp. salt    |                  |

Bring sugar, cocoa, butter, milk and salt to a full rolling boil, remove from heat and add vanilla. Then add the rest of the ingredients. Drop on waxed paper and cool.

MRS. ORVILLE CARLSON  
MRS. E. G. MC COY  
MRS. GERALD YARNES

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### CHOCOLATE NO-BAKE COOKIES

|                       |                           |
|-----------------------|---------------------------|
| 2 cups sugar          | 2 tbsp. cocoa             |
| 1/2 cup butter        | 3 cups quick cook oatmeal |
| 2 tbsp. peanut butter | 1/2 tsp. vanilla          |
| 1/2 cup milk          | 1/2 cup chopped nutmeats  |

Bring sugar, butter, peanut butter, and milk to boil for 1 minute. Remove from heat, add the rest of the ingredients. Drop from teaspoon onto waxed paper and let cool. (Coconut may be added for variation if desired.)

MRS. ROGER OVEROCKER  
MRS. O. D. STANDLEY

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### CINNAMON REFRIGERATOR COOKIES

|                   |                    |
|-------------------|--------------------|
| 1 cup brown sugar | 1 tsp. cinnamon    |
| 1 cup white sugar | 1/4 tsp. salt      |
| 1 cup shortening  | 1 tsp. baking soda |
| 2 eggs            | 1 cup nutmeats     |
| 3 1/2 cups flour  |                    |

Cream sugar, shortening and eggs. Add sifted ingredients and nutmeats. Make into four rolls and refrigerate. Slice and bake at 375 degrees.

MRS. ELMER PETERSON

## CINNAMON SNAPS

|                                           |                         |
|-------------------------------------------|-------------------------|
| 3/4 cup shortening                        | 1/2 tsp. salt           |
| 1 cup sugar                               | 2 1/2 cups sifted flour |
| 1 egg, well beaten                        | 1 tsp. cinnamon         |
| 6 tsp. molasses                           | 1 tsp. ginger           |
| 2 tsp. soda dissolved in 1 tsp. hot water | 1/2 tsp. cloves         |

Mix ingredients in usual cookie method. Make balls the size of small walnuts. Dip top in sugar and place cookies on sheet, sugar side up. Bake in 350 degree oven.

MRS. VERNER SANDS

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## APPLESAUCE DROP COOKIES

|                      |                                                  |
|----------------------|--------------------------------------------------|
| 1 cup raisins        | 1 cup lightly sweetened smooth, thick applesauce |
| 2 cups sifted flour  |                                                  |
| 1 cup white sugar    | 1 cup chopped walnuts                            |
| 1/2 tsp. nutmeg      | 1/2 tsp. salt                                    |
| 1/2 cup shortening   | 1 tsp. cinnamon                                  |
| 1 tsp. soda          | 1/4 tsp. cloves                                  |
| 1 egg or 2 egg yolks |                                                  |

Pour boiling water over raisins to plump them, let stand a few minutes, then drain well. Toss the raisins with nuts and flour and set aside. Mix sugar, salt and spices; gradually add to shortening, creaming until fluffy. Add egg and beat. Stir soda into applesauce and add. Then stir in raisin-nut-flour mixture. Drop by tablespoon on lightly greased baking sheet. Sprinkle with mixture of 2 tbsp. white sugar and 1/2 tsp. cinnamon. Bake in 375 degree oven for about 15 minutes. Remove to rack to cool. Makes about 3 dozen soft, tender cookies which keep unusually well.

MRS. FLOYD THOMPSON

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## APPLESAUCE COOKIES

|                                     |                               |
|-------------------------------------|-------------------------------|
| 1 cup shortening                    | 4 1/2 cups flour sifted with: |
| 2 cups sugar                        | 2 tsp. cinnamon               |
| 3 cups applesauce                   | 2 tsp. nutmeg                 |
| 4 tsp. soda dissolved in applesauce | 1 tsp. each cloves and salt.  |

Combine sugar and shortening; add flour mixture and applesauce alternately. Add last 1 1/2 cups raisins and 1 cup nuts. Drop and bake 15 minutes at 375 degrees.

MRS. JOHN HANSON

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## GERMAN SPEKULATIUS (shaped spice cookies)

|                      |                                 |
|----------------------|---------------------------------|
| 2 cups sifted flour  | 1 tsp. vanilla                  |
| 2 tsp. baking powder | 1/4 tsp. cloves                 |
| 1/2 tsp. salt        | 1/4 tsp. nutmeg                 |
| 2/3 cup shortening   | 1/4 tsp. cinnamon               |
| 2/3 cup sugar        | 3/4 cup finely ground hazelnuts |
| 2 eggs               |                                 |

Cream shortening and sugar until light, add eggs one at a time, add vanilla and dry ingredients. Roll to 1/2 inch thickness on floured board, cut into shapes with cookie cutter. Place on greased baking sheets. Bake 8 to 10 minutes at 375 degrees.

BEVERLY WITTSTRUCK

## SPICE COOKIES

|                     |                          |
|---------------------|--------------------------|
| 1 cup sweet butter  | 1 tsp. cinnamon          |
| 1 cup sugar         | 1/4 tsp. cloves          |
| 4 egg yolks         | 2 1/2 - 3 cups flour     |
| 2 tsp. lemon rind   | 1/2 cup unsalted walnuts |
| 2 tbsp. lemon juice |                          |

Cream butter and sugar. Add egg yolks, mix well, then add other ingredients. Drop from a tbsp. on cookie sheet greased with unsalted shortening. Bake at 350 degrees for 15 minutes. These are soda and salt free.

MRS. HERMAN MASON

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## SAUCY BARS

|                        |                       |
|------------------------|-----------------------|
| 1/2 cup shortening     | 1/2 tsp. cloves       |
| 1 cup sugar            | 1 tsp. cinnamon       |
| 1 cup thick applesauce | 1/2 tsp. nutmeg       |
| 2 cups sifted flour    | 1 cup chopped raisins |
| 1 tsp. soda            | 1/2 cup chopped nuts  |
| 1/2 tsp. salt          | 1 tsp. vanilla        |

Mix shortening, sugar and applesauce. Sift flour, soda and spices together. Add. Stir in vanilla, raisins and nuts. Mix well. Spread in greased 13x9x2 pan. Bake 35 - 45 minutes. Frost with powdered sugar icing. While still warm cut in bars.

MRS. F. V. REANEY

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## SNICKER DOODLES COOKIES

|                         |                 |
|-------------------------|-----------------|
| 1 cup shortening        | 1 tsp. soda     |
| 1 1/2 cups sugar        | 1/2 tsp. salt   |
| 2 well beaten eggs      | 2 tsp. cinnamon |
| 2 3/4 cups sifted flour | 2 tbsp. sugar   |
| 2 tsp. cream of tartar  |                 |

Cream shortening and sugar; add eggs. Add sifted dry ingredients except for cinnamon and sugar. Mix. Chill dough. Mix together cinnamon and sugar. Take small teaspoon of dough and smooth out. Dip in cinnamon and sugar mixture. Place on ungreased cookie sheet. Bake at 375 degrees about 5 minutes.

MRS. BURL ELLIS

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## MARSHMALLOW COCONUT COOKIES

(unbaked)

|                 |                                             |
|-----------------|---------------------------------------------|
| 2 beaten eggs   | 1 tsp. vanilla                              |
| 1/4 cup butter  | 24 cut marshmallows or 2 1/2 cup small ones |
| 1 cup sugar     | 1/2 cup nuts                                |
| 1/2 cup coconut | 30 graham crackers, crushed                 |

Cook eggs, butter, sugar, coconut for 5 minutes in heavy pan. Remove from heat and add vanilla and rest of the ingredients. Mix until blended, pack in buttered pan.

MRS. K. W. JOINES

## COCONUT ICE BOX COOKIES

1 cup butter  
1 tsp. vanilla  
1/4 tsp. salt  
1 cup brown sugar  
1 cup white sugar  
1 1/2 cups quick oatmeal  
2 eggs

1 cup nuts  
1 cup raisins  
1 cup coconut  
2 cups sifted flour  
2 tsp. baking powder  
1/2 tsp. soda

Cream butter, salt, vanilla, sugar, oatmeal. Add eggs, nuts, raisins, coconut. Next the flour, baking powder and soda sifted together. Make into rolls, wrap in waxed paper and let set in cool place for ice box cookies. These can also be used at once for drop cookies.

MRS. DOROTHY MAHANNAH

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## MARSHMALLOW CRISPY TREATS

1/4 cup margarine  
5 cups rice cereal

3 cups miniature marshmallows

Melt margarine, add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well blended. Remove from heat. Add rice cereal and stir until well coated with marshmallow mixture. Put in well greased pan and cut into squares when cool.

MRS. ARNOLD VAN PELT

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## MACAROONS

2 egg whites  
1 cup sugar  
2 cups cornflakes

1 cup shredded coconut  
1 tsp. vanilla  
Chopped nuts

Beat egg whites to a froth. Add sugar. Mix in remainder of ingredients. Drop on greased cookie sheet. Sprinkle chopped nuts on each cookie. Bake in moderate oven.

MRS. M. L. WADSLEY

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## NUSSHAUFCHEN (MACAROONS)

4 egg whites  
1 1/2 cups sugar  
2 tbsp. lemon juice

1 1/4 cups finely grated almonds  
1 tsp. cinnamon  
1/4 tsp. cloves

Beat egg whites until stiff but not dry. Fold in sugar, then add lemon juice, grated almonds, cinnamon and cloves. Drop batter by teaspoonsful on greased baking sheets. Let stand 2 hours. Bake 15 minutes at 350 degrees.

BEVERLY WITTSTRUCK

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## OATMEAL MACAROONS

|                                       |                         |
|---------------------------------------|-------------------------|
| 1 cup brown sugar                     | 1 tsp. vanilla          |
| 1 cup white sugar                     | 1 cup coconut           |
| 1 cup soft butter or other shortening | 1 1/2 cups sifted flour |
| 2 eggs                                | 1 tsp. soda             |
| 1/2 tsp. salt                         | 4 cups oatmeal          |

Mix in order given. Shape into small balls - flatten slightly. Bake at 375 degrees for about 12 minutes. Makes 5 dozen cookies.

MRS. ARTHUR TAGUE

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## OATMEAL CRISPIES

|                   |                      |
|-------------------|----------------------|
| 1 cup shortening  | 1 3/4 cups flour     |
| 1 cup brown sugar | 1 tsp. salt          |
| 1 cup white sugar | 1 tsp. soda          |
| 2 eggs, beaten    | 3 cups quick oatmeal |
| 1 tsp. vanilla    | 1/2 cup nutmeats     |

Cream together shortening and sugar. Add eggs and vanilla. Beat well and add flour, salt and soda, then add oatmeal and nuts. Roll in waxed paper and chill. Slice and bake at 375 degrees.

MRS. ORVILLE CARLSON

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## OATMEAL DATE COOKIES

|                              |                           |
|------------------------------|---------------------------|
| 3/4 cup white sugar          | 1 tsp. baking powder      |
| 3/4 cup brown sugar          | 1/2 tsp. salt             |
| 1/2 cup vegetable shortening | 1 tsp. vanilla            |
| 2 eggs, beaten               | 1/2 pkg. dates or raisins |
| 1 cup quick oatmeal          | 3 tbsp. boiling water     |
| 1 tsp. soda                  | 2 cups flour              |

Cut dates into pieces and pour boiling water and soda over them. Let stand while you cream sugar and shortening. Add eggs, mix, add oatmeal, mix, then add dates and soda. Sift flour, baking powder and salt together and add to mixture. Add vanilla. Drop two inches apart on greased cookie sheet and press down with a fork dipped in water. Bake in hot oven. Makes 5 dozen drop cookies.

MRS. F. W. LA DOUX

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## OATMEAL RAISIN COOKIES

|                               |                     |
|-------------------------------|---------------------|
| 2 cups brown sugar            | 1 tsp. soda         |
| 1 cup butter or lard          | 1/8 tsp. salt       |
| 1 cup scalded raisins, ground | 2 eggs, well beaten |
| 2 cups ground oatmeal         | Nuts, if desired    |
| 2 1/2 cups flour              |                     |

Mix as any other recipe and roll into small ball and press down with a fork. Bake at 375 degrees about 10 minutes.

MRS. C. C. CHALSTROM

## OATMEAL GUMDROP COOKIES

- |                     |                                         |
|---------------------|-----------------------------------------|
| 1 cup shortening    | 1 tsp. hot water                        |
| 3/4 cup brown sugar | 1 tsp. salt                             |
| 3/4 cup white sugar | 1 1/2 cups flour                        |
| 2 eggs              | 2 cups uncooked oatmeal                 |
| 1 tsp. vanilla      | 1 cup chopped nuts                      |
| 1 tsp. soda         | 1 1/2 cups gumdrops cut in small pieces |

Cream shortening and sugar until light and fluffy. Add unbeaten eggs and beat well. Add vanilla. Dissolve soda in hot water and add. Add salt and flour. Lastly mix in oatmeal, nuts and gumdrops. Drop by spoonful on greased cookie sheet. Bake 10 to 12 minutes at 350 degrees.

MRS. CARL SWANSON

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## RANGER COOKIES

- |                        |                        |
|------------------------|------------------------|
| 1 cup shortening       | 1 tsp. soda            |
| 1 cup white sugar      | 1/2 tsp. salt          |
| 1 cup brown sugar      | 2 cups oatmeal         |
| 2 eggs                 | 2 cups rice crispies   |
| 1 tsp. vanilla         | 1 cup coconut          |
| 2 cups flour           | 1 cup nuts, if desired |
| 1/2 tsp. baking powder |                        |

Blend together the shortening, sugar, well beaten eggs and vanilla. Sift together and add the flour, baking powder, soda. Add oatmeal, crispies and coconut. Bake 12 to 15 minutes in 375 degree oven.

MRS. I. F. WILLIAMS

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## OATMEAL CRISPIES

- |                   |                          |
|-------------------|--------------------------|
| 1 cup shortening  | 1 1/2 cups flour         |
| 1 cup brown sugar | 1 tsp. salt              |
| 1 cup white sugar | 1 tsp. soda              |
| 2 beaten eggs     | 3 cups quick oatmeal     |
| 1 tsp. vanilla    | 1/2 cup nutmeats, ground |

Thoroughly cream shortening and sugar. Add beaten eggs and vanilla. Beat well. Add dry ingredients. Add oatmeal and nutmeats. Mix well. Shape in rolls and wrap in waxed paper and chill overnight. Slice 1/4 inch thick and bake on ungreased cookie sheet at 350 degrees for 10 minutes.

MRS. BUDD DANIELS  
MRS. WM. WAECHTER

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## CRISPY OATMEAL COOKIES

- |                   |                |
|-------------------|----------------|
| 1 cup white sugar | 2 cups flour   |
| 1 cup brown sugar | 2 cups oatmeal |
| 1 cup shortening  | 1 tsp. soda    |
| 2 eggs            | 1 tsp. vanilla |

Blend sugar, shortening and eggs. Add vanilla. Sift dry ingredients, add to blended mixture. Add the oatmeal last. Drop by spoonful on cookie sheet, and flatten lightly. Bake at 350 degrees.

MRS. ELWIN TRITLE

### OATMEAL JAM BARS

|                         |                      |
|-------------------------|----------------------|
| 2 cups quick oatmeal    | 2 cups flour         |
| 1 cup brown sugar       | 2 tsp. baking powder |
| 1 cup melted shortening | Jam                  |
| 1/2 tsp. salt           |                      |

Blend oatmeal and sugar well, add shortening. Spread 1/2 of mixture in a pan 9 x 12, 1/2 inch thick. Over this spread 1 cup jam. Then spread remainder of mixture over the jam. Bake about 25 minutes at 350 degrees. Cut into squares.

MRS. H. H. MASTELLER

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### QUICK RAISIN BARS

|                    |                   |
|--------------------|-------------------|
| 1 cup cold water   | 1/2 tsp. salt     |
| 1 cup sugar        | 1/3 tsp. cloves   |
| 1/3 cup shortening | 1/3 tsp. cinnamon |
| 1 cup raisins      | 1/4 tsp. nutmeg   |

Boil three minutes and cool. Then add:

|                        |                |
|------------------------|----------------|
| 1 tsp. soda            | 1/2 cup nuts   |
| 1/2 tsp. baking powder | 1 tsp. vanilla |
| 2 cups flour           |                |

Bake on cookie sheet for bars. Oven 350 degrees. Frost if desired.

MRS. WILBUR E. HANSON

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### SOFT RAISIN COOKIES

Cook 1 1/2 cups raisins 10 minutes in 1 cup water. Drain. Put 1 1/2 tsp. soda in 1 cup of water from the raisins. Let stand while you mix the following:

|                  |                 |
|------------------|-----------------|
| 1 1/2 cups sugar | 3 cups flour    |
| 1 cup shortening | 1 tsp. cinnamon |
| 2 eggs           | 1 tsp. nutmeg   |

Add the raisins. Spread on greased pan 12 x 17 inches. Bake at 325 to 350 degrees. When cool, frost if desired and cut into squares.

MRS. M. E. CARNAHAN

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### SPICE GINGER SNAPS

|                    |                 |
|--------------------|-----------------|
| 3/4 cup shortening | 2 cups flour    |
| 1 cup sugar        | 2 tsp. soda     |
| 1 egg, unbeaten    | 1 tsp. cinnamon |
| 4 tbsp. molasses   | 3/4 tsp. ginger |
| 1/2 tsp. salt      |                 |

Cream shortening and sugar. Add molasses and egg. Sift dry ingredients and add to first mixture. Chill. Form into small balls, roll in sugar. Do not flatten. Bake in moderate oven.

MRS. SILAS COBBS  
MRS. I. N. CLARK

## MOM'S GROUND RAISIN OATMEAL COOKIES

1 cup butter  
2 cups sugar  
2 eggs  
Nutmeats

1 tsp. soda  
2 cups oatmeal  
3 cups sifted flour  
2 cups ground raisins

Cream butter and sugar, add well beaten eggs. Sift together flour, soda, add oatmeal, raisins, nuts and flour. Form into rolls and let stand in refrigerator over night. Slice and bake 10 to 12 minutes at 375 degrees. (They brown quickly and burn easily so watch them closely.)

MRS. CLAYTON WITTSTRUCK

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## GINGER COOKIES

3/4 cup shortening  
1 cup sugar  
1 egg, beaten  
4 tbsp. molasses  
2 cups flour

2 tsp. soda  
1 tsp. cloves  
1 tsp. cinnamon  
1 tsp. ginger

Mix shortening and sugar together. Add egg and beat again. Add molasses. Sift dry ingredients together and add to mixture. Shape in balls the size of a walnut. Flatten with glass dipped in sugar. Bake in 350 degree oven about 10 minutes.

MRS. I. N. CLARK

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## FROSTED CREAMS

1 cup shortening  
1 1/2 cups sugar  
2 1/3 cups flour  
2 tsp. cinnamon

1 1/2 cups cooked raisins  
1 cup raisin liquid (cooled)  
1 tsp. soda  
2 eggs

Cook raisins leaving 1 cup liquid. Cream shortening, adding sugar and mix well. Add beaten eggs - sift dry ingredients adding liquid to dry, alternately, then raisins. Bake in large shallow pan. Ice with powdered sugar icing. Cool and cut in squares. Bake 30 to 35 minutes at 350 degrees.

MRS. M. FROENDT

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## DREAM BARS

1/2 cup brown sugar  
1 cup flour

1/2 cup butter

Mix like pie dough and press in pan 8 x 13 and bake 10 minutes at 350 degrees.

Combine:

2 eggs  
1/2 tsp. baking powder  
2 tbsp. flour  
1 cup brown sugar

1 tsp. vanilla  
1/4 tsp. salt  
1 1/2 cups coconut  
1/2 cup nut meats

Spread over first mixture and bake 15 to 20 minutes in moderate oven.

MRS. MILTON JERGENSON

### DATE BARS

|                         |                      |
|-------------------------|----------------------|
| 3 eggs, well beaten     | 1 cup chopped dates  |
| 1 cup light brown sugar | 1/2 cup chopped nuts |
| 1 tsp. vanilla          | 1 cup flour          |
| 1/4 tsp. salt           | 1 tsp. baking powder |

Bake in moderate oven for 30 minutes. Cut into bars and roll in powdered sugar.

MRS. R. A. FURMAN

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### DATE BARS

|                      |                      |
|----------------------|----------------------|
| 3 eggs, beaten       | 1 cup nuts, chopped  |
| 1 cup powdered sugar | 1 cup dates, chopped |
| 3 tbsps. flour       | 1 tsp. vanilla       |
| 1 tsp. baking powder |                      |

Bake in shallow pan.

MRS. ART SARAZINE

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### CHOCOLATE CHIP COOKIES

|                          |                         |
|--------------------------|-------------------------|
| 1 1/2 cups sifted flour  | 2 eggs                  |
| 1 tsp. soda              | 1 cup nut meats         |
| 1 tsp. salt              | 2 pkgs. chocolate chips |
| 1 cup shortening         | 2 cups oatmeal          |
| 3/4 cup brown sugar      | 1 tsp. vanilla          |
| 3/4 cup granulated sugar |                         |

Sift flour, soda and salt. Cream shortening and sugar, add eggs and flavoring, then chocolate chips, nuts, oatmeal and the sifted flour, soda and salt. Bake in oven at 425 degrees until cookies are nicely browned.

MRS. FRANCIS HOOVEL

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### CHOCOLATE CHIP COOKIES

|                     |                        |
|---------------------|------------------------|
| 1 cup shortening    | 1 tsp. hot water       |
| 3/4 cup brown sugar | 2 cups oatmeal         |
| 3/4 cup white sugar | 1 cup chopped nuts     |
| 2 eggs              | 1 pkg. chocolate chips |
| 1 tsp. vanilla      | 1 tsp. salt            |
| 1 1/2 cups flour    | 1 tsp. soda            |

Cream shortening and sugar till light and fluffy. Add eggs and vanilla. Dissolve soda in hot water and add to creamed mixture. Add flour and salt. Add oatmeal, nuts and chocolate chips. Beat well. Drop by teaspoon on baking sheet. Bake at 350 degrees for 10-12 minutes. Cool on rack.

MRS. WALLACE DONOVAN

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## CHOCOLATE COOKIES

- |                    |                                                        |
|--------------------|--------------------------------------------------------|
| 1 cup sugar        | 1 tsp. soda                                            |
| 1/2 cup shortening | 1 cup milk (use 1/2 cup of milk to make cocoa mixture) |
| 2 eggs             |                                                        |
| 2 1/4 cups flour   | 1 tsp. vanilla                                         |
| Pinch of salt      | 1 cup raisins                                          |
| 1/2 cup cocoa      |                                                        |

Cocoa mixture: Blend 1/2 cup milk and cocoa over low heat. Cool before adding to rest of mixture.

Cream the sugar and shortening. Add eggs. Add cocoa mixture and 1/2 cup milk to which soda has been added. Add vanilla, flour and raisins. Mix and drop on greased cookie sheet. Bake at 350 degrees until done.

### Frosting:

- |                    |                     |
|--------------------|---------------------|
| 2 cups white sugar | 1 tbsp. white syrup |
| 1/2 cup milk       | 1 tbsp. butter      |
| 2 tbsp. cocoa      | 1 tsp. vanilla      |
- Cook until it forms a soft ball. Let cool a little. Add butter and vanilla. Beat. If mixture gets too hard add cream.

MRS. J. E. FELLER

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## CHOCOLATE DROP COOKIES

- |                       |                    |
|-----------------------|--------------------|
| 1 cup brown sugar     | 1 1/2 cups flour   |
| 1/2 cup melted butter | 1/2 tsp. soda      |
| 1 heaping tbsp. cocoa | 1/2 tsp. salt      |
| 1 egg                 | 1 tsp. vanilla     |
| 1/2 cup sweet milk    | 1 cup chopped nuts |
- Mix in order given. Drop on greased cookie sheet. Bake in 375 degree oven for 10 to 12 minutes.

MRS. EDWIN ARTHUR, JR.

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## COCOA DROP COOKIES

- |                                  |                         |
|----------------------------------|-------------------------|
| 1/2 cup shortening (part butter) | 1 3/4 cups sifted flour |
| 1 cup sugar                      | 1/2 tsp. soda           |
| 1 egg                            | 1/2 tsp. salt           |
| 3/4 cup buttermilk or sour milk  | 1/2 cup cocoa           |
| 1 tsp. vanilla                   | 1 cup nuts              |
- Mix shortening, sugar and eggs thoroughly. Stir in buttermilk and vanilla. Sift dry ingredients and stir in nuts. Chill one hour. Drop by teaspoon on greased cookie sheet about 2 inches apart. Bake 8 to 10 minutes in 400 degree oven till set.

MRS. HARRY LOCEY

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## CHOCOLATE CHIP CHEWIES

|                    |                          |
|--------------------|--------------------------|
| 2/3 cup shortening | 1/2 tsp. salt            |
| 2 cups brown sugar | 1 tsp. baking powder     |
| 3 eggs             | 1 pkg. chocolate chips   |
| 1 tsp. vanilla     | 1/2 cup nuts, if desired |
| 2 cups flour       |                          |

Cream shortening, sugar, eggs and vanilla. Add rest of ingredients, mix well and spread in 10 x 15 pan. (Cookie sheet) Bake at 325 degrees for 20 to 25 minutes. Do not over-bake - it makes them dry.

MRS. GIFFORD GAMBLE

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## CHOCOLATE FUDGIES

|                          |                        |
|--------------------------|------------------------|
| 2 cups sugar             | 1/2 tsp. salt          |
| 1/2 cup milk             | 1 tsp. vanilla         |
| 1/2 cup butter or oleo   | 1/2 can flaked coconut |
| 1 3/4 cups quick oatmeal | 1/4 cup nutmeats       |
| 6 tbsp. cocoa            |                        |

Bring sugar, milk and butter to a boil and boil for 3 minutes. Remove from stove and add the rest of the ingredients. Let cool ten minutes, stirring often. Spoon onto cookie sheet. Let stand for a few hours to set.

MRS. ANN LEE

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## BROWNIES

|                                                                          |                     |
|--------------------------------------------------------------------------|---------------------|
| 2 cups white sugar                                                       | 3/4 cups cocoa      |
| 1 1/2 cups shortening (1 cup lard and<br>1/2 cup margarine creamed well) | 2 cups sifted flour |
| 2 eggs                                                                   | 1 cup nutmeats      |
| 1 cup milk                                                               | 1 tsp. vanilla      |

Mix above ingredients together and bake in a 350 degree oven for about 30 minutes in a greased jelly roll pan.

MRS. DOLLIE MAC RUNNELS

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## BROWNIES

|                            |                |
|----------------------------|----------------|
| 1 cup sugar                | 1 cup flour    |
| 2 eggs, beaten             | 1/2 cup nuts   |
| 1/2 cup shortening, melted | 1 tsp. vanilla |
| 3 tbsp. cocoa              | 1/2 tsp. salt  |
| 1/3 cup milk               |                |

Mix above ingredients together and bake for 20 minutes in a 350 degree oven.

MRS. ROBERT PUGH

## FUDGE BROWNIES

- |                                        |                |
|----------------------------------------|----------------|
| 1 1/2 cups sugar                       | 4 eggs         |
| 1 1/2 cups flour                       | 1 tsp. vanilla |
| 2 1/4 lb. squares or 1/2 lb. margarine | 1/2 cup nuts   |
| 1/2 cup cocoa                          |                |

Mix and blend sugar, oleo and eggs. Add the flour and cocoa mixed together. Add vanilla. Mix well. Mixture will be quite stiff. Add the nuts. Pour into a greased brownie or flat pan. Bake about 20 minutes in 350 degree oven. They should seem to be not quite done, as overbaking will make them too hard.

MRS. IVAN BROWN

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## BROWNIES

- |                        |                      |
|------------------------|----------------------|
| 1 1/2 cups brown sugar | 1 tsp. vanilla       |
| 1/2 cup butter         | 1 tsp. baking powder |
| 3 eggs                 | 1 1/2 cups flour     |
| 1/2 cup hot milk       | 1/2 cup nuts         |
| 6 tbsps. cocoa         |                      |

Cream sugar and butter. Add eggs and beat. Add hot milk and cocoa mixed together. Add vanilla. Sift baking powder and flour together and stir in. Add nutmeats. Spread in floured 18 x 12 pan. Bake at 325 degrees about 30 minutes. Cool and frost.

Frosting:

- |                       |                 |
|-----------------------|-----------------|
| 2 cups powdered sugar | 1 tbsps. butter |
| 1/3 cup cocoa         | 1 tsp. vanilla  |

Enough coffee to make spreading consistency.

MRS. DARWIN MYRICK

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## TWO-TONE BROWNIES

- |               |                    |
|---------------|--------------------|
| 2/3 cup flour | 1 cup brown sugar  |
| 1/2 tsp. soda | 2 cups oatmeal     |
| 1/4 tsp. salt | 2/3 cup shortening |

Sift flour, soda and salt in bowl. Stir in sugar and oatmeal. Mix well. Stir in melted butter (shortening). Pat into ungreased pan (11 x 15). Bake 10 minutes at 350 degrees. While baking stir up the following batter:

- |                    |                         |
|--------------------|-------------------------|
| 2 oz. chocolate    | 1 1/3 cups sifted flour |
| 1/2 cup shortening | 1/2 tsp. baking powder  |
| 1 1/2 cups sugar   | 1/2 cup milk            |
| 2 eggs             | 1/2 tsp. salt           |
| 1 tsp. vanilla     |                         |

Melt chocolate and shortening, stir in sugar and eggs. Mix well. Stir in vanilla and milk. Sift flour, baking powder, salt. Stir into chocolate batter and spread over baked base. Return to oven and bake 30 minutes or until cake part is done. Frost with chocolate frosting.

MRS. RALPH TRITLE

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## BROWNIES

Melt together 2 squares chocolate or use 2 level tablespoons cocoa. Cream 1/2 cup butter, 1 cup sugar, 2 eggs, 1/4 cup milk, 1 cup flour, 1/2 tsp. baking powder, 1/2 cup chopped nuts. Vanilla. Mix well and bake at 325 degrees.

Frost with the following:

1 tbsp. cocoa, 1 tbsp. butter, 3 tbsp. coffee, 1/2 tsp. vanilla. Bring to a boil. Let cool and add about one cup powdered sugar. Spread on brownies.

MRS. AUDREY REISSETTER

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## APPLESAUCE BROWNIES

Heat oven to 350 degrees.

Melt over hot water:

1/2 cup shortening 2 sq. chocolate

Blend in:

1 cup sugar 1/2 cup applesauce

2 well beaten eggs 1 tsp. vanilla

Sift together and stir in:

1 cup flour 1/4 tsp. soda

1/2 tsp. baking powder 1/4 tsp. salt

Fold in 1/2 cup chopped nuts. Spread in greased and floured 9 x 9 x 2 pan. Bake for 35 to 40 minutes.

MRS. FLORENCE DOUDNA

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## BUTTERSCOTCH BROWNIES

1/4 cup butter 1 tsp. baking powder

1 cup light brown sugar 1/2 tsp. salt

1 egg 1/2 tsp. vanilla

3/4 cup sifted flour 1/2 cup chopped nuts

Heat oven to 350 degrees. Melt butter over low heat. Take from heat. Blend in sugar then egg. Sift together flour, baking powder and salt and mix. Add vanilla and nuts. Spread in greased and floured pan 2 x 8 x 8. Bake 20 to 25 minutes. While warm cut in 16 squares.

MRS. SID NORTHEY

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## MARSHMALLOW FUDGE BARS

3/4 cup sifted flour 3/4 cup sugar

1/4 tsp. salt 2 eggs, well beaten

2 tbsp. cocoa 1 tsp. vanilla

1/4 tsp. baking powder 1/2 cup nutmeats

1/4 cup shortening

Cream together sugar and shortening. Add eggs. Add sifted dry ingredients to creamed mixture. Blend in vanilla and nutmeats. Spread in a greased and floured pan 12 x 8.

Bake at 350 degrees for 20 - 25 minutes. Then take out of oven and cover top with 12 marshmallows, cut up. Return to oven until marshmallows are soft enough to spread.

Take out of oven and spread evenly over cookies. Cool and frost.

Frosting: 1/2 cup brown sugar, 1/4 cup water, 1 sq. chocolate boiled together for 3 minutes.

Add 3 tbsp. butter, 1 tsp. vanilla. Cool. Blend in 1 1/2 cups powdered sugar.

MRS. E. W. ANLIKER

MRS. SID NORTHEY

### PEANUT COOKIES

- |                       |                              |
|-----------------------|------------------------------|
| 1 cup white sugar     | 1 tsp. vanilla               |
| 1 cup brown sugar     | 1 tsp. soda                  |
| 1 1/3 cups shortening | 1 cup salted peanuts, ground |
| 3 eggs                | 5 cups flour                 |

Cream together sugar and lard. Add well beaten eggs to sugar mixture. Add vanilla. Also add soda which has been dissolved in a little cold water. Add ground peanuts and flour. Mix well. Make into a roll, chill, and bake at 350 degrees.

MRS. WM. STANTON

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### PEANUT COOKIES

- |                   |                                |
|-------------------|--------------------------------|
| 1/2 cup lard      | 1 3/4 cups flour               |
| 1/2 cup butter    | 1 cup blanched, rolled peanuts |
| 1 cup brown sugar | 1 tsp. soda                    |
| 1 cup white sugar | 1 tsp. baking powder           |
| 2 eggs            | 3 cups oatmeal                 |

Make into small balls and press out flat. Bake at 375 degrees for 10 to 12 minutes.

MRS. ED KOLB

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### SALTED PEANUT COOKIES

- |                                |                      |
|--------------------------------|----------------------|
| 1 cup white sugar              | 1 1/2 cups flour     |
| 1 cup brown sugar              | 1 tsp. baking powder |
| 1 cup lard                     | 2 eggs               |
| 1 tsp. soda, in a little water | 1 cup salted peanuts |
| 3 cups oatmeal                 | 1 tsp. vanilla       |

Cream lard and sugars, add eggs, vanilla and soda to mixture and mix well. Add dry ingredients and peanuts. Drop from teaspoon on to greased cookie sheet and bake in a moderate oven 370 degrees until a light brown.

MRS. GLEA LLOYD

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### PEANUT BUTTER COOKIES

- |                       |                     |
|-----------------------|---------------------|
| 1/2 cup peanut butter | 1/2 cup brown sugar |
| 1/2 cup butter        | 1 egg               |
| 1/2 tsp. salt         | 1 tsp. soda         |
| 1/2 cup white sugar   | 1 1/2 cups flour    |

Mix thoroughly. Shape into balls. Place on greased cookie sheet and press down with a fork. Bake at 400 degrees.

MRS. BARBARA CLARK

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## PEANUT BUTTER COOKIES (UNCOOKED)

1 cup white sugar  
1 cup white syrup  
1 1/2 cups peanut butter

4 cups Special K cereal  
1 tsp. vanilla

Bring sugar and syrup to a rolling boil. Turn off heat and mix in other ingredients. Drop by teaspoon onto waxed paper. Makes 5 or 6 dozen.

MRS. ELWOOD GILBERT

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## ICE BOX SUGAR COOKIES

1 cup sugar  
1/2 cup butter  
1/2 cup shortening  
1 egg

1/4 tsp. salt  
2 cups flour  
2 tbsp. coffee cream  
1 tsp. vanilla

1 tsp. baking powder

Cream sugar, butter, shortening, then add egg. Beat very well. Sift together dry ingredients, then mix into above ingredients. Mix in coffee cream, vanilla. Shape into dough and then into a roll. Let stand overnight in refrigerator. Slice thin and bake 10 minutes at 350 degrees.

MRS. AMOS YAGER

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## SUGAR COOKIES

1/2 cup vegetable shortening  
1/2 tsp. salt  
1/2 tsp. grated lemon rind  
1/2 tsp. nutmeg  
1 cup sugar

2 eggs, well beaten  
3 tbsp. milk  
2 cups sifted flour  
1 tsp. baking powder  
1/2 tsp. soda

Combine shortening, salt, lemon rind and nutmeg and blend. Add sugar gradually and cream well. Add beaten eggs and milk and mix well. Sift flour with baking powder and soda. Add to creamed mixture, blending well. Drop from teaspoon onto baking sheets. Let stand a few minutes, then flatten cookie with a glass, covered with a damp cloth. Bake at 375 degrees for 8 to 10 minutes. Makes 3 1/2 dozen.

MRS. EVA I. TROWER

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## POWDERED SUGAR COOKIES

1 cup powdered sugar  
1 cup butter  
1 egg  
2 cups flour

1 tsp. almond flavoring  
1 tsp. soda  
1 tsp. cream of tartar  
1 tsp. vanilla

Cream sugar, butter and egg. Let set 10 minutes, then add rest of the ingredients. Make small balls from dough. Flatten with bottom of glass. Bake in 350 degree oven for 10 minutes.

MRS. ROY J. SMITH

## MELTING MOMENTS COOKIES

1 cup butter or margarine  
1 cup powdered sugar  
2 cups flour  
1 tsp. cream of tartar

1 tsp. soda  
1/4 tsp. salt  
1 egg, beaten  
1/2 tsp. almond flavoring

Method: Mix together first 6 ingredients, add beaten eggs and flavoring, mix well. Place in refrigerator 2 hours or more. Shape dough into small balls, place on greased cookie sheet and flatten cookies. (Sugar or cinnamon may be sprinkled on top.) Bake 12 to 15 minutes at 350 degrees.

MRS. ED HUTCHINSON

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## SPARKLE-CHRISTMAS COOKIES

1 cup butter, softened  
1 1/2 cups sifted confectioners' sugar  
1 tsp. vanilla  
1 egg

2 1/2 cups flour  
1 tsp. soda  
1 tsp. cream of tartar  
1/4 tsp. salt

Thoroughly cream the butter, confectioners sugar, vanilla. Add egg, beat. Sift together dry ingredients. Gradually stir into creamed mixture. Mix well. Chill 1 hour. Roll to 1/4 inch on board. Cut into desired shapes. Decorate. Bake about 10 minutes in 375 degree oven.

MRS. GRACE WIEGAND

\* \* \*

## VANITIES

3 eggs  
1 tbsp. sugar  
1 tbsp. cold water

1/4 tsp. salt  
1 3/4 cups flour

Beat eggs well, add remaining ingredients and knead well on a board. The dough will be very stiff. Divide into 4 portions. Roll one at a time on the board until paper thin. Do not be alarmed if it sticks to board. The thinner the dough the better. Then, TEAR (do not cut) into small, uneven pieces about the size of half your hand and drop into deep fat. Fry to a delicate golden tan. Turn once. Place on absorbent paper to drain and cool. Then sprinkle with powdered sugar. These are delightful with salads or as a light, flaky little cookie.

MRS. L. L. PORTER

\* \* \*

## OLD-FASHIONED SUGAR COOKIES

1 1/2 cups sugar  
2 eggs  
1 cup sour cream  
1 cup butter or oleo  
1 tsp. soda

1 tsp. baking powder  
Pinch of salt  
Pinch of nutmeg  
Flour to roll (not too stiff)

Chill dough. Roll out on floured board and cut with cookie cutters. Bake at 425 degrees about 8 minutes or until light brown. Makes 100 cookies.

MRS. FLOYD THOMPSON  
MRS. LESTER KUHSE

## SUGAR COOKIES

|                        |                  |
|------------------------|------------------|
| 1 cup sugar            | 1 cup shortening |
| 3 cups flour           | 3 tbsp. milk     |
| 1 tsp. cream of tartar | 2 eggs           |
| 1 tsp. vanilla         | 1 tsp. soda      |

Sift sugar, flour, cream of tartar together. Blend shortening thoroughly and add eggs, soda, milk and vanilla. Add dry ingredients and mix well. Let stand in refrigerator for a few hours. Roll thin and cut. Bake in hot oven until real light brown.

MRS. HAROLD YARNS

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## CRISP SUGAR COOKIES

|                                   |                         |
|-----------------------------------|-------------------------|
| 1/2 cup butter or shortening      | 2 1/4 cups sifted flour |
| 1 cup white sugar                 | 1 tsp. baking powder    |
| 2 eggs, well beaten               | 1/2 tsp. soda           |
| 1 tsp. vanilla or other flavoring | 1/2 tsp. salt           |
| 1 tbsp. milk                      |                         |

Cream butter, add sugar. Add eggs, flavoring and milk. Sift flour with baking powder, soda and salt. Add and mix well. Chill then roll out and cut. Place on greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Makes 4 dozen small or 3 dozen large cookies.

MRS. CLIFFORD WENING

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## SUGAR COOKIES

|                       |                                      |
|-----------------------|--------------------------------------|
| 1 1/2 cups sugar      | 1 tsp. vanilla or any flavor desired |
| 1 cup soft shortening | 2 1/2 cups flour                     |
| 2 eggs                | 1 tsp. soda                          |
| 1 tsp. salt           | 1 tsp. cream of tartar               |

Cream sugar and shortening. Add eggs, salt and vanilla. Sift together flour, soda and cream of tartar. Add. More flour may be added to handle. Make balls about the size of English walnuts; place 2 inches apart. Bake at 350 degrees.

MRS. LESTER STEPHENSON

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## CHRISTMAS COOKIES

|                         |                          |
|-------------------------|--------------------------|
| 1 cup sugar             | 1/2 tsp. salt            |
| 1/2 cup shortening      | 1 3/4 cups flour         |
| 1 egg, well beaten      | 3/4 cup candied cherries |
| 1/2 tsp. soda           | 3/4 cup dates            |
| 1/4 cup thick sour milk | 3/4 cup pecans           |

Cream sugar and shortening. Add egg. Put soda in sour milk and add to mixture. Mix salt with flour and blend into mixture along with cherries, dates and nuts. Drop on greased cookie sheet and bake at 350 degrees until done. Frost with cream, butter, powdered sugar and vanilla frosting. Top with a pecan or cherry.

MRS. J. E. FELLER

## ICE BOX COOKIES

- |                    |                          |
|--------------------|--------------------------|
| 1 cup butter       | 1 tsp. soda              |
| 2 cups brown sugar | 1 tsp. cream of tartar   |
| 2 eggs, beaten     | 1 cup nut meats, chopped |
| 3 1/2 cups flour   | 1 tsp. vanilla           |

Cream butter and sugar. Add eggs and vanilla. Sift flour, soda and cream of tartar twice. Add nuts. Make into two rolls, leave in ice box overnight. Slice and bake.

MRS. GLENN WILLIAMSON

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## COFFEE BARS

Combine; 1 cup raisins, 2/3 cup coffee, hot and 1/2 tsp. cinnamon.

Cream together 2/3 cup shortening and 1 cup sugar and add 2 eggs, one at a time.

1 1/2 cups flour 1/2 tsp. soda

1/2 tsp. baking powder 1/4 tsp. salt

Add raisins and coffee mixture. Bake in 10 x 15 x 1 inch pan at 350 degrees for 50 minutes.

While still warm spread with a frosting made with 1 1/2 cups powdered sugar and 1/2 cup coffee.

MRS. LEONARD STRANSKY

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## COFFEE BARS

- |                    |                        |
|--------------------|------------------------|
| 1 cup raisins      | 1 1/2 cups flour       |
| 2/3 cup hot coffee | 1/2 tsp. baking powder |
| 2/3 cup lard       | 1/2 tsp. cinnamon      |
| 1 cup brown sugar  | 1/4 tsp. salt          |
| 2 eggs             | 1/2 tsp. soda          |

Put raisins in hot coffee and let cool. Cream lard, sugar and eggs together. Sift dry ingredients together, add to creamed mixture. Stir in coffee and raisins. Spread in 10 x 15 pan. Bake at 350 degrees for 20 minutes. Frost lightly with powdered sugar.

MRS. ILENA STANTON

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## HONEY COOKIES

- |                      |                                           |
|----------------------|-------------------------------------------|
| 1/2 cup butter       | 1/2 tsp. warm water                       |
| 1/2 cup sugar        | 1/2 tsp. cinnamon                         |
| 1/2 cup honey        | 1/4 tsp. cardamom seed, ground (optional) |
| 1/2 tsp. baking soda | 2 cups sifted flour                       |

Cream butter and sugar. Beat in the honey. Dissolve soda in warm water and add.

Sift spices with flour and add to above mixture. Put through cookie press onto an aluminum cookie sheets. Bake 8 to 10 minutes at 400 degrees. These may be decorated with colored sugars for Christmas cookies.

MELICENT ANN ORR

## CARAMEL NUT COOKIES

- |                                     |                           |
|-------------------------------------|---------------------------|
| 1 cup soft shortening (part butter) | 1/2 tsp. salt             |
| 2 cups brown sugar (packed)         | 1 tsp. soda               |
| 2 eggs                              | 1 cup finely chopped nuts |
| 3 1/2 cups sifted flour             |                           |

Mix together shortening, sugar and eggs. Sift together flour, salt and soda; stir together; blend in nuts; form into two rolls 2 inches across. Wrap in waxed paper and chill overnight. Slice 1/8 inch thick and bake on an ungreased cookie sheet 8 to 10 minutes at 400 degrees.

MRS. LIONEL WAUGH

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## FORK COOKIES

- |                        |                  |
|------------------------|------------------|
| 2 cups brown sugar     | 3 eggs           |
| 1 cup shortening       | 2 tsp. vanilla   |
| 1/2 tsp. salt          | 2 tsp. lemon     |
| 2 tsp. cream of tartar | 3 3/4 cups flour |
| 2 tsp. soda            |                  |

Cream sugar and shortening, blend in eggs. Sift dry ingredients. Add vanilla and lemon to the blended mixture. Stir in dry ingredients. Chill. Roll in small pieces the size of walnuts, press down with fork. Bake at 350 degrees. (Must be watched.)

MRS. ELWIN TRITLE

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## PECAN CRISPIES

- |                        |                           |
|------------------------|---------------------------|
| 1/2 cup shortening     | 2 1/2 cups flour          |
| 1/2 cup butter         | 1/4 tsp. salt             |
| 2 1/2 cups brown sugar | 1/2 tsp. soda             |
| 2 beaten eggs          | 1 cup chopped pecan meats |

Cream shortening and sugar, add eggs and beat well. Add flour sifted with salt and soda. Add nut meats. Drop from teaspoon onto greased cookie sheet about two inches apart. Bake in oven at 350 degrees for 12 to 15 minutes. Makes about 6 dozen cookies.

MRS. F. B. WOOD

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## BUTTERSCOTCH BEAUTIES

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 cup shortening        | 1 tsp. soda                     |
| 1 cup white sugar       | 1 tsp. salt                     |
| 1 cup brown sugar       | 2 cups uncooked oatmeal         |
| 2 slightly beaten eggs  | 1 small pkg. butterscotch chips |
| 1 tsp. vanilla          | 1/2 cup chopped black walnuts   |
| 1 1/2 cups sifted flour |                                 |

Cream together shortening and sugars. Add vanilla and slightly beaten eggs. Mix thoroughly. Gradually add flour, soda and salt mixture, mix well. Stir in 2 cups uncooked oatmeal, chips and nut meats. Drop by teaspoon onto cookie sheet. Bake 10 to 12 minutes in 375 degree oven.

MRS. J. G. SEWICK

## BUTTERSCOTCH COOKIES

|                    |                                         |
|--------------------|-----------------------------------------|
| 1 cup lard         | 3 cups flour                            |
| 2 cups brown sugar | 1 tsp. cream of tartar                  |
| 1 tsp. soda        | 1 tsp. vanilla                          |
| Pinch of salt      | Nuts or raisins can be added if desired |
| 3 eggs             |                                         |

Cream lard and sugar together. Add eggs, vanilla and mix thoroughly. Add dry ingredients, which have been sifted together. Bake in moderate oven.

MRS. RACHEL COLWELL

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## PENUCHE BARS

|                                        |                           |
|----------------------------------------|---------------------------|
| 4 eggs                                 | 2 cups cake flour         |
| 1 lb. brown sugar                      | 1 tsp. baking powder      |
| 1 cup chopped nuts (walnuts or pecans) | Grated rind of one orange |

Stir eggs and sugar in top of double boiler. Cook for 20 minutes. Remove from heat, stir in nut meats, then flour and baking powder sifted together. Add orange rind. Spread in well greased shallow pan and bake about 15 minutes at 375 degrees. Cut into squares when cool and dust with confectioner's sugar.

MRS. B. F. SWEDE

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## BUTTERSCOTCH BARS

|                     |             |
|---------------------|-------------|
| 1/2 cup butter      | 1 cup flour |
| 1/2 cup brown sugar |             |

Mix above together and spread in pan to bake 10 minutes. Oven 350 degrees. Mix together:

|                   |                    |
|-------------------|--------------------|
| 1 cup brown sugar | 1 tsp. vanilla     |
| 3 tbsp. flour     | 1 1/2 cups coconut |
| 2 eggs            | 1 cup nutmeats     |
| 1/2 tsp. salt     |                    |

Pour over first mixture and bake 20 minutes longer.

MRS. A. W. VEDERSTROM

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## BUTTERSCOTCH COOKIES (ICEBOX)

|                       |                                           |
|-----------------------|-------------------------------------------|
| 7 cups flour          | 1 tbsp. soda                              |
| 4 cups brown sugar    | 1 tbsp. cream of tartar                   |
| 4 eggs, well beaten   | 1 tbsp. vanilla                           |
| Pinch of salt         | 1 cup of nuts or coconut may be added, if |
| 1 cup lard and butter | so leave out 1 cup of flour               |

Mix all ingredients together. Divide into rolls and wrap each in waxed paper. Chill overnight.

MRS. LEE W. SMITH

## BROWN SUGAR COOKIES

|                        |                  |
|------------------------|------------------|
| 1 1/2 cups brown sugar | 1 tbsp. cinnamon |
| 1 cup shortening       | 1/4 tsp. cloves  |
| 3 eggs                 | 1 tbsp. vanilla  |
| 3 cups flour           | 1 cup raisins    |
| 1 tbsp. soda           | 1/2 cup nuts     |

Cream sugar and shortening; add eggs and beat until fluffy. Sift flour and spices together. Add to creamed mixture. Blend in vanilla. Fold in raisins and nuts. Drop by teaspoon on a greased sheet and bake 10 to 15 minutes at 350 degrees.

MRS. HERMAN GRAESING

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## TOFFEE BARS

|                     |                     |
|---------------------|---------------------|
| 1 cup oleo          | 2 egg yolks, beaten |
| 1/2 cup brown sugar | 1 cup sifted flour  |
| 1/2 cup white sugar | 1 cup quick oatmeal |

Cream oleo and sugars together. Add eggs and beat. Add flour and oatmeal. Mix well and spread in 9 x 13 inch pan and bake for 20 minutes at 350 degrees. When cool cover with one package chocolate chips, melted. Cut into squares.

MRS. GLEN CARVER

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## MOLASSES SUGAR COOKIES

|                                             |                     |
|---------------------------------------------|---------------------|
| 3/4 cup shortening (measure after you melt) | 2 cups sifted flour |
| 1 cup sugar                                 | 1/2 tsp. cloves     |
| 1/4 cup molasses                            | 1/2 tsp. ginger     |
| 1 egg                                       | 1 tsp. cinnamon     |
| 2 tsp. soda                                 | 1/2 tsp. salt       |

Melt shortening over low heat. Remove from heat and let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill. Form into small balls, roll in sugar and place on greased cookie sheets. Bake in oven at 375 degrees for 8 to 10 minutes.

MRS. THOMAS OWEN

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## MOLASSES FILLED COOKIES

|                  |                                                 |
|------------------|-------------------------------------------------|
| 1 cup shortening | 2 tsp. cinnamon                                 |
| 1 cup sugar      | 2 tsp. lemon extract                            |
| 3 beaten eggs    | 2 tbsp. vinegar                                 |
| 1 cup molasses   | 2 tsp. soda dissolved in 1/2 cup boiling water. |
| 1/2 tsp. salt    | 4 cups flour, or more                           |

Cream shortening and sugar, mix all together well and chill dough. Roll out and cut size wanted. Fill with date filling:

|                            |                        |
|----------------------------|------------------------|
| 1 lb. dates, cut up        | 1 cup water            |
| 1/2 cup nut meats, chopped | 1/2 tsp. ground cloves |

1/2 cup brown sugar

Cook until thick. Bake in 350 degree oven.

MRS. MILO BROWN

## BLARNEY STONES

1 cup sugar, sifted 4 times  
2 eggs, well beaten  
Pinch of salt  
1 cup flour

1 heaping tsp. baking powder  
1/2 cup boiling water  
1 tsp. vanilla

Sift sugar 4 times. Beat eggs and salt about 10 minutes. Sift flour and baking powder together 4 times. Beat the sugar into the eggs; add the boiling water, add flour and the vanilla. Bake in greased 8 x 12 x 2 inch pan at 400 degrees for 20 minutes. When cool cut in squares; spread with frosting. Then roll in shelled peanuts which have been ground fine and roasted in oven.

Frosting:

Cream together; 1/2 cup butter, 1 egg yolk, 2 1/2 cups powdered sugar and 1/2 tsp. vanilla.

MRS. C. C. GRAVATT

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## FRYING PAN COOKIES

1/2 lb. chopped dates  
1/2 cup sugar  
1 egg, beaten well  
1 cup Rice Krispies

1 tsp. vanilla  
Pinch of salt  
1 cup walnut meats

Cook the dates for five minutes over low heat with the sugar and egg. Stir until mixture leaves side of pan. Cool slightly. Add rest of the ingredients. Form into small balls and roll in coconut. Place on waxed paper, cool and serve.

MRS. LYALL MITCHELL

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## DATE PIN WHEELS (ICEBOX COOKIE)

1 cup shortening (1/2 lard - 1/2 butter)  
1 cup sugar  
1 cup brown sugar  
3 eggs  
Filling:

4 cups flour  
1 tsp. soda  
1 tsp. vanilla  
1/2 tsp. salt

2 cups or 1 pkg. dates  
1/2 cup sugar

1/2 cup water

Spread filling on dough 1/2 inch thick. Roll as for jelly roll. Keep in icebox until used. Bake at 350 degrees for 10 minutes or until golden brown.

MRS. H. C. BRADFIELD

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## SWEDISH CRUMB COOKIES

2 cups flour  
1 cup brown sugar  
1 cup rolled oats  
Filling:

3/4 cup shortening  
1 tsp. soda  
1/4 tsp. salt

1 cup chopped dates  
1 cup brown sugar

1 cup water

Boil ingredients for filling until thick. Mix flour, rolled oats, salt, soda and sugar together until it makes crumbly mixture. Cut in the shortening. Press half the mixture into an 8 x 8 buttered square tin. Cover with filling. Sprinkle rest of mixture over the top. Bake at 325 degrees until brown.

## FRUIT COOKIES, DROPPED

|                              |                           |
|------------------------------|---------------------------|
| 1 1/2 cups light brown sugar | 1/2 tsp. cloves           |
| 1 cup butter                 | 1 tsp. cinnamon           |
| 3 eggs, well beaten          | 1 cup chopped nuts        |
| 2 tsp. soda                  | 1 cup raisins or currants |
| 1/2 cup sour cream           | 3 cups flour              |
| 1/2 tsp. allspice            |                           |

Cream shortening and sugar. Add eggs. Dissolve soda in cream and add to mixture. Mix fruit and nuts and flour slightly. Sift spices and flour together. Mix ingredients thoroughly and drop from teaspoon onto greased pan. Bake in moderately hot oven.

MRS. J. ROBERT CORNELL

\* \* \*

## DATE FILLED COOKIES

### Filling:

|                              |                  |
|------------------------------|------------------|
| 3/4 cup sugar                | 3/4 cup water    |
| 3/4 cup chopped pitted dates | 3/8 tsp. vanilla |

Cook together until thick, stirring constantly. Remove from heat. Cool.

### Dough:

|                          |                      |
|--------------------------|----------------------|
| 3/4 cup butter           | 1 tsp. soda          |
| 1 1/2 cups sifted flour  | 2 tsp. baking powder |
| 1 1/2 cups quick oatmeal | 4 tbsp. milk         |
| 1 cup brown sugar        |                      |

Blend butter, flour, oatmeal, brown sugar, soda and baking powder to resemble a coarse meal. Add milk gradually. Mix lightly but thoroughly with a fork until dough is moist enough to roll. Gather into ball, roll out on well floured board to 1/8 inch thickness. Cut with round cookie cutter. Place teaspoon of filling on cookie; cover with another disc. Bake on ungreased baking sheet at 375 degrees for about 15 minutes.

MRS. C. C. LA DOUX

\* \* \*

## LACE COOKIES

|                    |                   |
|--------------------|-------------------|
| 2 egg whites       | 1/2 cup nut meats |
| 1 cup sugar        | 1 cup coconut     |
| 2 cups corn flakes | 1/2 tsp. vanilla  |

Beat egg whites until they are stiff enough to hold their shape. Fold in sugar carefully. Fold in corn flakes, nut meats and coconut. Add vanilla. Drop on a well greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes.

MRS. J. E. FELLER

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## FRUIT DROPS

|                              |                                |
|------------------------------|--------------------------------|
| 2 cups sugar                 | 1 tsp. ground cinnamon         |
| 1 cup butter and lard, mixed | 1 cup chopped nuts             |
| 3 eggs                       | 1 cup chopped dates or raisins |
| 1 cup sour milk              | 4 cups flour                   |
| 1 tsp. soda                  |                                |

Mix all together and drop by teaspoon on baking sheet. Bake 10 minutes at 350 degrees.

MRS. FRANK FLISS, SR.

## FILLED COOKIES

|                        |                    |
|------------------------|--------------------|
| 3 1/2 cups flour       | 1/2 cup butter     |
| 1 tsp. soda            | 1 cup sugar        |
| 2 tsp. cream of tartar | 1/2 cup milk       |
| 1/2 tsp. salt          | 1/2 tsp. flavoring |

Sift dry ingredients together. Cream butter and sugar. Add milk and flavoring alternately with flour. Roll out. Cut into rounds. Put filling on half. Pinch the remaining rounds on as tops. Bake in moderate oven 12-15 minutes. The edges should be faintly brown. These cookies are unusual because they use no eggs.

Filling:

|                    |                               |
|--------------------|-------------------------------|
| 1 1/2 cups raisins | 1 1/2 tbsp. grated lemon rind |
| 1/2 cup sugar      | 1 1/2 tbsp. lemon juice       |
| 1 1/2 tbsp. flour  | 3/4 cup water                 |

Combine ingredients. Cook over low heat until mixture thickens. Let cool while making dough.

MRS. KENNETH GRANT

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## TANGY FRUIT BALLS

|                       |                           |
|-----------------------|---------------------------|
| 1/2 cup raisins       | 3/4 cup sifted flour      |
| 1/2 cup pitted prunes | 2 tsp. grated orange peel |
| 1/2 cup water         | 2 tbsp. orange juice      |
| 1/2 cup pitted dates  | 1 cup flaked coconut      |
| 1 medium banana       | 1/2 cup nuts              |
| 1/2 tsp. salt         |                           |

Combine raisins, prunes and water. Simmer 5 minutes. Drain well. Grind raisins, prunes, dates and the banana. Add the salt, flour, orange peel and orange juice. Form into balls. Roll 1/2 the balls in coconut, the other half in the nuts. Bake on lightly floured baking sheet for 5 minutes at 425 degrees.

MRS. PAUL R. JOHNSON

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## MAPLE DATE COOKIES

|                        |                      |
|------------------------|----------------------|
| 1 1/2 cups brown sugar | 1 tsp. baking powder |
| 1 cup shortening       | 1/2 tsp. salt        |
| 3 eggs                 | 3 cups flour         |
| 1 tsp. vanilla         | 1/2 cup dates        |
| 1/2 tsp. maple         | 1/2 cup hot water    |
| 1 tsp. soda            | 1 cup nut meats      |

Pour hot water over finely cut dates and soda. Cream sugar, shortening and add salt, eggs, flavoring. Beat. Combine rest of ingredients and add. Don't sift flour before adding. Drop by teaspoon on cookie sheet and bake at 400 degrees about 8 minutes. Frost with maple flavored frosting:

|                       |              |
|-----------------------|--------------|
| 2 cups powdered sugar | 1 tsp. maple |
| 2 tbsp. butter        | 2 egg yolks  |
| 1 tsp. vanilla        |              |

MRS. HARRY YARNES

## PRUNE COOKIES

|                             |                  |
|-----------------------------|------------------|
| 1 cup cooked prunes, cut up | 1/2 tsp. salt    |
| 2 cups sugar                | 1 tsp. soda      |
| 1 cup shortening            | 1 tsp. allspice  |
| 3 eggs                      | 3/4 cup nutmeats |
| 3 cups flour                |                  |

Cream together prunes, sugar and shortening. Add eggs. Add flour, salt, soda and allspice which have been sifted together. Add nuts. Drop on greased cookie sheet. Bake at 350 degrees until done.

MRS. J. E. FELLER

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## CHERRY WINKS

|                    |                             |
|--------------------|-----------------------------|
| 1 cup sugar        | 1 tsp. baking powder        |
| 3/4 cup shortening | 2 tbsp. milk                |
| 2 eggs             | 1 tsp. vanilla              |
| 2 1/4 cups flour   | 1 cup chopped dates         |
| 1/2 tsp. soda      | 1 cup chopped nuts          |
| 1/2 tsp. salt      | 1/3 cup maraschino cherries |

Cream sugar and shortening. Add eggs. Beat slightly. Add dry ingredients, vanilla, milk, dates, nuts and cherries. Shape into balls and roll in 3 1/2 cups corn flakes. Press with moistened fork. Bake in moderate oven.

MRS. DENNIS KNUDSEN

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## RICE CRISPY COOKIE

|                   |                        |
|-------------------|------------------------|
| 1 cup shortening  | 1/2 tsp. baking powder |
| 1 cup brown sugar | 1 tsp. soda            |
| 1 cup white sugar | 2 cups oatmeal         |
| 2 eggs            | 2 cups rice crispies   |
| 1 tsp. vanilla    | 1 cup coconut          |
| 1/2 tsp. salt     |                        |

Method: Mix in order given and bake on well greased cookie sheet at 350 degrees.

MRS. BESSIE TURNER

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## CHINESE CHEWS

|                          |                       |
|--------------------------|-----------------------|
| 3/4 cup flour            | 1/2 cup brown sugar   |
| 1/4 tsp. salt            | 1 cup chopped dates   |
| 1 tsp. baking powder     | 1 cup chopped walnuts |
| 1/2 cup granulated sugar | 3 well beaten eggs    |

Sift dry ingredients. Stir in remaining ingredients. Pour into greased 10 x 14 inch pan. Bake in slow oven 300 degrees for 30 minutes. Powdered sugar may be sifted over the top before cutting into bars, if desired.

MRS. LAUREL JOHNSON

## ORANGE COOKIES, DROPPED

|                                                 |                      |
|-------------------------------------------------|----------------------|
| 1 1/2 cups sugar                                | 1 tsp. soda          |
| 1 cup shortening                                | 3 1/2 cups flour     |
| 1 egg                                           | 1 tsp. baking powder |
| 1 medium sized orange, juice and<br>grated rind | 1 cup sour milk      |
|                                                 | Salt                 |

Cream shortening and sugar. Add beaten egg, orange juice and rind. Put soda in milk. Sift flour, baking powder and salt together and add alternately with milk. Drop by spoonsful on baking sheet and bake in 350 degree oven.

When cool ice with the following:

1 orange, juice and grated rind, 2 cups powdered sugar, sifted, melted butter.

MRS. J. G. STINOGL  
MRS. ROBERT CORNELL  
MRS. RALPH BAKER

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## ANGEL COOKIES

|                                |                        |
|--------------------------------|------------------------|
| 1/2 cup sugar                  | 1 scant tsp. soda      |
| 1/2 cup brown sugar            | 1 tsp. cream of tartar |
| 1 cup shortening (half butter) | 1/2 tsp. salt          |
| 1 egg                          | 1 cup coconut          |
| 1 tsp. vanilla                 | 1/2 cup nuts           |
| 2 cups flour                   |                        |

Cream sugar and shortening. Add egg and vanilla and beat well. Add the dry ingredients sifted together. Add coconut and nuts. Let stand for 1 hour or longer, shape into small balls. Dip top half in water, then in granulated sugar and place on well greased sheet. Bake at 350 degrees for 15 to 20 minutes. For color and variation press thumb into cookies and place small bit of maraschino cherry in depression. Makes about 5 doz.

MRS. CLARENCE CHRIST  
MRS. WM. HOLIDAY

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## CRISP LEMON THINS

|                      |                               |
|----------------------|-------------------------------|
| 1/2 cup butter       | 1/2 cup almonds, chopped fine |
| 3/4 cup brown sugar  | 1/4 cup rolled oats           |
| 1 unbeaten egg       | 1 tbsp. grated lemon rind     |
| 3/4 cup sifted flour | 1/2 tsp. lemon extract        |

Cream butter; gradually add sugar, creaming well. Blend in egg, beat well. Stir in flour, almonds, oats, lemon rind and extract. Mix well. Drop by teaspoon onto greased baking sheets. Bake in 350 degree oven 7 to 9 minutes. Remove from baking sheets immediately. Makes 3 dozen cookies.

MRS. JOHN MANN

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## ORANGE CARROT COOKIES

|                      |                            |
|----------------------|----------------------------|
| 1 cup shortening     | 2 cups flour               |
| 3/4 cup sugar        | 2 tbsp. orange juice       |
| 1/4 tsp. salt        | 1 tbsp. grated orange rind |
| 1 egg                | 1 cup cooked carrots       |
| 1 tsp. baking powder | 1/2 tsp. vanilla           |

Cream the shortening and sugar and salt. Beat in the egg, orange juice and rind. Sift the dry ingredients together and add to the first mixture. Add carrots and vanilla. Bake for 12 minutes in a 400 degree oven.

MRS. MATTIE FRANK

## DESSERTS

"My son, eat thou honey because it is good, and the honey comb which is sweet to thy taste."

\*\*\*

### APPLE DUMPLINGS

|                      |                    |
|----------------------|--------------------|
| 2 cups flour         | 1/3 cup shortening |
| 1/2 tsp. salt        | 3/4 cup milk       |
| 4 tsp. baking powder |                    |

Mix flour, salt, baking powder, cut in shortening and add milk, then roll out dough 1/8 inch thick, cut in squares, placing chopped apples, sugar and cinnamon for filling then fold corners to the center pinching same to seal filling inside. Set in baking pan, with sauce mentioned below, and bake 45 minutes at 350 degrees.

Sauce:

|                |                      |
|----------------|----------------------|
| 2 cups sugar   | 1 tsp. vanilla       |
| 1/2 cup butter | 3 cups boiling water |
| 3 tbsps. flour |                      |

Mix all ingredients together, boil until thick, then pour on dumplings before baking and then bake 45 minutes at 350 degrees.

MRS. GLEN WILLIAMSON

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### APPLE CRUNCH

*very good*  
Butter large cake pan. Fill pan about half full with sliced apples. Over the top of the apples but 1 cup brown sugar.

Mix:

|                        |                           |
|------------------------|---------------------------|
| 1 cup sugar            | pinch of salt             |
| 1 cup flour            | 1/4 lb. margarine, melted |
| 1 cup uncooked oatmeal |                           |

Cover apples with this mixture. Bake at 350 degrees until apples are done.

MRS. ARNOLD VAN PELT

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### APPLE DESSERT

|                     |                            |
|---------------------|----------------------------|
| 1 cup sugar         | 1/4 tsp. cinnamon          |
| 1/4 cup soft butter | 1 tsp. soda                |
| 1 beaten egg        | 1/4 tsp. nutmeg            |
| 1 cup sifted flour  | 2 cups finely diced apples |

Cream butter and sugar. Add beaten egg. Sift dry ingredients together and add. Fold in apples. Put into 9 inch pie pan, bake at 350 degrees for 30 minutes. Serve with sauce, whipped cream or ice cream.

MRS. DICK MUILENBURG

### EXTRA NUTRITIOUS APPLE CRISP

4 cups sliced, peeled apples  
1 tsp. cinnamon  
1/2 tsp. salt  
1/4 tsp. nutmeg

1/4 cup water  
1 cup wheat germ  
1 cup sugar  
6 to 8 tbsps. butter

Place apple slices into baking dish 10 x 6 x 2. Sprinkle with cinnamon, salt, nutmeg and water. Combine wheat germ and sugar. Then work in butter. Spread evenly over apples. Bake at 350 degrees for 40 minutes. Serve slightly warm with cream if desired. Makes six servings.

MRS. JACK MILLER

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### MY APPLE PRINCE

4 apples, sliced  
3/4 cup flour  
1 tsp. cinnamon

1/2 tsp. salt  
1 cup sugar  
1/2 cup butter

Arrange apples in a buttered baking dish. Mix flour, cinnamon, salt, sugar and butter together until mixture is crumbly. Pour over apples and bake 45 minutes in 350 degree oven. Serve with whipped cream or plain.

MRS. HARVEY LINDSEY

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### APPLE PUDDING PIE

1/4 cup butter  
1 cup sugar  
1 beaten egg  
1 cup flour  
1 tsp. soda

1 tsp. cinnamon  
1/4 tsp. nutmeg  
2 cups unpeeled apples  
1/2 cup chopped nuts

Cream together, butter and sugar, add beaten egg, then add 1 cup of flour sifted together with soda, cinnamon and nutmeg. Add unpeeled diced apples and nuts. Continue beating after apples are added. When well mixed put in a buttered square baking dish. Bake at 325 degree temperature. Serve plain or with whipped cream.

MRS. F. W. LA DOUX

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### PEACH CRISP

3 cups fresh peaches, sliced  
1 cup crushed pineapple with juice  
1 cup white sugar  
1/2 tsp. salt

1 cup brown sugar  
1 1/2 cups flour  
1/2 cup vegetable shortening

Mix peaches, pineapple, white sugar and salt and put into greased cake pan. Cover with a crumb mixture of the brown sugar, flour and shortening. Bake at 350 degrees for 45 to 60 minutes. Serve with Ice cream.

MRS. WILBUR E. HANSON

## APPLE DUMPLINGS

2 cups flour  
2 tbsp. shortening  
1/2 tsp. salt  
3/4 cup milk

Mix together flour, shortening and salt. Add milk. Roll out dough and cut into sections. Peel apples and core. Then fill with sugar and butter. Wrap dough around apples. Put a very small amount of water in a greased pan, put in apples and bake until dough is brown and apples are steamed. Bake at 350 degrees. Serves five.

MRS. LYLE GADD

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## DATE DESSERT

Mix and set till cool: 1 cup dates, 1 cup boiling water, 1 tsp. soda  
Mix together: 1 cup sugar, 1 tbsp. butter and 1 egg.  
Add to above: 1 tsp. baking powder, 1 1/2 cups flour, 1 tsp. vanilla and 1/2 cup nuts.  
Place in baking pan. Bake at 325 degrees for 35 minutes. Spread sauce on cooled cake.  
Sauce: 1 cup dates, 1/2 cup boiling water, 1 cup sugar, 1/2 cup nuts.

MRS. ROY J. SMITH

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## BAKED DATE PUDDING

1 lb. chopped dates  
2 tsp. soda  
2 cups boiling water  
1 cup granulated sugar  
1 cup brown sugar  
2 tbsp. melted butter  
2 eggs, beaten  
1 tsp. cinnamon  
2 1/2 cups flour  
1 cup chopped walnuts

Cook dates, soda and boiling water over low flame for about 10 minutes. Then add the other ingredients. Bake in shallow pan 10 x 14 inches in 350 degree oven for 45 minutes. Be sure to place pan on lower shelf of oven.

MRS. L. C. BOURNE

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## DATE PUDDING WITH WHIPPED CREAM

2 eggs, well beaten  
1/2 cup sugar  
2 tbsp. milk  
1 1/2 tbsp. flour  
1 tsp. baking powder  
2 cups dates  
1/2 cup nuts  
1 tsp. flavoring

Mix together all ingredients and bake in buttered dish, set in pan of water, slowly for 45 minutes at 325 degrees. Serve with whipped cream.

MRS. W. K. SCHOLTEN

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## DATE TORTE

3 beaten eggs  
3/4 cup sugar  
1/4 tsp. salt  
1 tsp. vanilla

Beat above ingredients until lemon colored. Add the following: 1/2 cup walnut meats, chopped, 1 cup graham cracker crumbs, 1 cup dates, chopped. Bake in 9 inch pie pan at 350 degrees for 35 minutes. Serve with whipped or ice cream.

MRS. O. D. STANDLEY

## DATE CAKE DESSERT

1 1/2 cups dates, chopped  
1 tsp. soda  
1/4 cup butter  
1 1/2 cups boiling water  
1 egg, beaten well

1/2 tsp. salt  
1 tsp. vanilla  
1 cup sugar  
1 1/2 cups flour  
1 tsp. baking powder

Combine dates, soda and butter with boiling water. Let cool. Mix together beaten egg, salt, vanilla and sugar. Beat well and add to date mixture. Then add flour and baking powder. Pour into greased pan and bake in 350 degree oven. Cool and spread with date mixture.

Date Spread:

1 cup dates, cut up fine  
1/2 cup water

1 tbsp. butter  
1 cup sugar

Cook these together. Cool and add 1/2 cup nut meats. Spread atop date dessert. Serve this dessert with whipped cream or ice cream. Serves 12 - 15.

MRS. RICHARD NIEWENDORF

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## SWEDISH FRUIT COBBLER

2 tbsp. butter  
1 cup sugar  
1 cup milk  
2 cups sifted flour

2 tsp. baking powder  
2 cups sweetened fruit  
1 cup fruit juice

Cream butter and sugar. Sift flour and baking powder together. Alternate milk and dry ingredients and add to creamed mixture. Pour dough in a buttered glass baking dish. Arrange fruit and juice on top. The fruit and juice will bake in and around dough. Bake at 375 degrees for 40 minutes.

MRS. HARVEY LINDSEY

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## CHOCOLATE CHIP TORTE

1 3/4 cups sifted all-purpose flour  
1/2 tsp. salt  
Sift above dry ingredients together.

2 tbsp. cocoa

1/2 cup butter or oleo  
1/2 cup vegetable shortening  
1 cup sugar  
2 beaten eggs

1 cup boiling water  
1 tsp. baking soda  
1 tsp. vanilla  
1 6 oz. pkg. chocolate chips  
1 cup chopped nuts, optional

1 cup finely cut up dates

Mix dates, boiling water and soda; allow to cool while proceeding with cake. Cream shortening, sugar and beat until fluffy. Add beaten eggs. Alternately add flour and date mixtures, blending after each addition. Add vanilla. Spread in greased 13 x 9 1/2 inch pan. Sprinkle with chocolate chips and nuts, if desired. Serve plain with ice cream or whipped cream. Bake at 350 degrees for 45 minutes.

MRS. LEO LA FONTAINE

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## CHOCOLATE MERINGUE TORTE

Heat oven to 275 degrees. Use meringue mix - follow directions on package. Spread in 2 - 7 1/2 inch circles on paper covered cookie sheet - bake 1 hour and let cool in oven 1 hour. You may add chopped nuts to meringue.

### Filling:

Melt 2 - 6 oz. packages semi-sweet chocolate bits - stir in 1 tbsp. powdered coffee, 1/4 cup boiling water and beat until smooth and creamy. Fold in 1 cup whipped cream, 1 tsp. vanilla. Spread between layers. Leave in refrigerator over night. Frost with whipped cream.

MRS. MILO BROWN

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## CHOCOLATE DESSERT

|                                  |                                    |
|----------------------------------|------------------------------------|
| 2 cups fine vanilla wafer crumbs | 2 tbsp. cocoa                      |
| 1/3 cup melted butter            | 1 cup whipped cream                |
| 1/2 cup butter                   | 1 cup walnuts, chopped             |
| 1 1/2 cups sifted powdered sugar | 1 ripe banana, mashed              |
| 2 eggs                           | 1/4 cup sliced maraschino cherries |
| 1/2 cup sugar                    |                                    |

Mix together crumbs and melted butter. Reserve 2 tbsp. crumbs for the top. Press remaining crumb mixture in bottom of large cake pan. Cream 1/2 cup butter with the powdered sugar. Add eggs, one at a time, beating after each addition. Spread this over the crumbs. Combine sugar, cocoa, whipped cream and whip till thick. Fold in nuts and fruits. Pour over top of mixture. Sprinkle reserve crumbs over the top. Chill for 24 hours, or this may be frozen. Serves 9 - 12.

MRS. ED MC MAHON

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## CHOCOLATE ROLL

|                                |                         |
|--------------------------------|-------------------------|
| 6 tbsp. powdered sugar, heaped | 1/2 tsp. soda           |
| 3 tbsp. cocoa                  | 6 egg yolks, beaten     |
| 1 tbsp. cake flour             | 6 egg whites, beaten    |
| 1 tbsp. baking powder (scant)  | 1/2 pint whipping cream |

Sift dry ingredients together. Beat egg yolks and add to dry ingredients. Fold in stiffly beaten egg whites. Bake 10 minutes in a greased and floured cookie pan in 350 degree oven. Cool. Whip 1/2 pint of cream, put on cake, roll.

### Chocolate sauce:

|                       |                |
|-----------------------|----------------|
| 3/4 cup sugar         | 1 cup milk     |
| 3 tbsp. cocoa         | 1 tbsp. butter |
| 1/2 tbsp. corn starch |                |

Mix together and cook 3 minutes. Serve with chocolate roll.

MRS. OSCAR TOTT

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To keep egg whites from weeping on pie add 1 tbsp. cornstarch moistened in water and add to 1/2 cup boiling water; cook until clear. When cooled add 3 stiffly beaten egg whites; add salt, 6 tbsp. sugar and beat until well mixed.

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## CHOCOLATE SOUFFLE

|                    |                  |
|--------------------|------------------|
| 2 tbsp. butter     | 3/4 cup milk     |
| 1 square chocolate | 1/2 cup sugar    |
| 1/4 cup flour      | 1/4 tsp. vanilla |
| 3 eggs             |                  |

Melt butter and chocolate over low heat or in double boiler. Slowly add milk and cook until thick. Remove from fire and add beaten egg yolk, then sugar. Cool. Add stiffly beaten egg whites and vanilla. Bake in pan set in pan of water. Bake at 350 degrees for 35 to 40 minutes. Serves 6. Will stand in a ring. Should be served warm. Serve with frozen whipped cream, ice cream or whipped cream.

Frozen cream: 1/2 pt. cream, whipped, 1/2 cup sugar, 1/2 tsp. vanilla. Freeze about one hour and cut in squares.

MRS. GEORGE JECK

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## CHOCOLATE LUSH

Sift together:

|                      |               |
|----------------------|---------------|
| 1 cup flour          | 3/4 cup sugar |
| 2 tsp. baking powder | 2 tbsp. cocoa |
| 1/2 tsp. salt        |               |

Combine:

|                           |                      |
|---------------------------|----------------------|
| 2 tbsp. melted shortening | 1 tsp. vanilla       |
| 1/2 cup milk              | 1/2 cup chopped nuts |

Add to dry ingredients, mix, and spread in ungreased small cake pan.

Combine: 3/4 cup brown sugar, 1 3/4 cups hot water and 4 tbsp. cocoa. Pour this over top of batter. Bake at 350 degrees for 45 minutes. Serve warm with whipped cream.

MRS. BILL NORMAN

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## BAKED DEVIL'S FOOD

|                    |                      |
|--------------------|----------------------|
| 1/2 cup sugar      | 1 cup flour          |
| 1 1/2 cups water   | 1/2 tsp. salt        |
| 12 marshmallows    | 1 tsp. baking powder |
| 2 tbsp. shortening | 3 tbsp. cocoa        |
| 1/2 cup sugar      | 1/2 cup milk         |
| 1 tsp. vanilla     | 1/2 cup nut meats    |

Cook 1/2 cup sugar and water together for 5 minutes. Pour into casserole. Put marshmallows on top of syrup. Mix remainder of ingredients together. Drop by spoonful over the marshmallows. Cover and bake 45 minutes at 350 degrees. Serves six.

MRS. CHALMER SMITH  
MRS. JOHN HANSON

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## ALMOND HERSHEY DESSERT

|                       |                                |
|-----------------------|--------------------------------|
| 8 marshmallows        | 1/2 pint whip cream            |
| 1/2 cup milk          | 1 pkg. vanilla wafers, crushed |
| 4 Almond Hershey bars |                                |

Mix fine wafers with 1/4 lb. butter. Melt marshmallows, milk and Hershey bars and cool. Whip cream and mix with marshmallow mixture. Pour over half the crumb mixture lining bottom of pan. Put remaining crumbs on top.

MRS. BOB ROSS

## CHOCOLATE UPSIDE-DOWN PUDDING

|                      |                        |
|----------------------|------------------------|
| 1 cup flour          | 2 tbsp. melted butter  |
| 1/4 tsp. salt        | 1 tsp. vanilla         |
| 3/4 cup sugar        | 1 sq. melted chocolate |
| 2 tsp. baking powder | 1/2 cup nutmeats       |
| 1/2 cup milk         |                        |

Sift together flour, salt, sugar and baking powder, then add milk, melted butter, vanilla, melted chocolate and nutmeats. Put in 8 x 8 baking pan. Pour over: 1/2 cup sugar, 1/2 cup brown sugar, 2 tsp. cocoa, which have all been mixed together. Over all pour 1 cup boiling water. Bake in moderate oven 35 to 40 minutes. Leave in pan until cool.

MRS. E. G. MC COY

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## RED CHERRY PUDDING

Sift:

|                          |               |
|--------------------------|---------------|
| 1 3/4 cups flour         | 1/2 tsp. soda |
| 1 1/2 tsp. baking powder | 1/2 tsp. salt |

Whip together:

1/4 cup shortening, 1 cup sugar, 1 egg.

Mix with the sifted ingredients. Add 3/4 cup milk. Fold in: 1 1/2 cups drained red cherries, canned or frozen, 1/2 cup nut meats, and bake in greased pan in 350 degree oven for 30 minutes. Serve with warm sauce.

Sauce:  
1 3/4 cups cherry juice. Mix well and add to juice 1/2 cup sugar and 2 tbsp. cornstarch. Heat and stir constantly while cooking for 10 minutes. Then add; 1/2 tsp. almond extract, 2 tbsp. butter, 1/2 cup drained red cherries and red food coloring if needed.

MRS. MARVIN HAGEDORN

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## NUT CHERRY PUDDING

|                |                  |
|----------------|------------------|
| 2 cups sugar   | 2 tsp. soda.     |
| 2 cups flour   | 2 tsp. hot water |
| 1 tsp. salt    | can cherries     |
| 2 eggs         | 1 cup nuts       |
| 2 tbsp. butter |                  |

Mix sugar, flour, salt and then add beaten eggs and melted butter. Add soda dissolved in hot water. Add cherries and nuts. Bake at 350 degrees for 40 - 45 minutes.

Make the following while pudding is baking:

|                   |                 |
|-------------------|-----------------|
| 1 cup brown sugar | 1 tbsp. flour   |
| 1 tbsp. butter    | 1 cup hot water |
| 1 tsp. vanilla    | Pinch of salt   |

Boil 8 minutes. Stir frequently. Pour over pudding 10 minutes after you remove it from the oven. Serve warm.

MRS. RAY CHESNUT

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## CHERRY PUDDING CRISP

|                   |                         |
|-------------------|-------------------------|
| 1 1/2 cups sugar  | 2 cups drained cherries |
| 1 cup flour       | 1 beaten egg            |
| 1/2 tsp. salt     | 2 tbsp. melted butter   |
| 1/2 tsp. cinnamon | 1 cup chopped nuts      |
| 1 tsp. soda       |                         |

Sift together first five ingredients. Add to remaining ingredients. Put in greased 8 inch pan. Bake in 350 degree oven, 35 - 40 minutes.

## CHERRY PUDDING

2 tbsp. butter  
3/4 cup sugar  
1 cup flour

1 tsp. baking powder  
1/8 tsp. salt  
3/4 cup milk

Cream butter and sugar, add alternately dry ingredients, and milk. Pour in greased baking dish, then pour 1 lb. can cherries, 3/4 cup sugar over the batter. 2 x 6 x 10 pan is preferable. Bake 35 - 40 minutes in 350 degree oven. Serve hot or cold with cream.

MRS. CLIFFORD WENING

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## CHERRY PUDDING

2/3 cup milk  
1 cup flour  
1 cup sugar

1/2 tsp. salt  
1 can cherries and 1 cup sugar  
2 tsp. baking powder

Sift dry ingredients together and add milk. Mix well. Pour into baking dish. Heat cherries and sugar together. Pour over the batter. Bake 50 minutes at 350 degrees. Serve with plain or whipped cream

MRS. M.E. THORESON

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## CHERRY SUPREME DESSERT

2 cups graham cracker crumbs  
4 tbsp. sugar  
2 tbsp. butter  
2 cups whipped cream

4 tbsp. sugar  
1 cup miniature marshmallows  
1 can cherry pie mix  
nutmeats, if desired

Mix crumbs, sugar and butter together. Line cake pan with mix. Combine next four ingredients and spread half of it over crumbs. Spread cherry mix in pan. Then add balance of cream mixture. Sprinkle top of mixture of cracker crumbs and nuts.

MRS. K. L. CLAYTON

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## CHERRY DESSERT (Nine portions)

Cream well 1/2 cup sugar and 1/4 cup butter. Add 1 egg, beaten, 1 tsp. soda with 1 cup flour (save some), 1 cup drained cherries, rolled in the small amount of flour. Bake 25 minutes in moderate oven.

Sauce:

1 cup cherry juice, 1/2 cup brown sugar, 1 lump butter and 1 tbsp. cornstarch, dissolved in a little cold water. Add a few cherries and cook in double boiler.

MRS. A. M. JOHNSON, JR.

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## BOYSENBERRY DESSERT

15 graham crackers  
1/4 cup butter  
1 1/2 cups boysenberries

2 tbsp. flour  
1/2 cup sugar  
1 cup cream, whipped

Mix graham crackers with butter. Cook together boysenberries, flour and sugar. Cool. Add whipped cream. Place cracker mixture in layers with boysenberries and sprinkle cracker mixture on top. Put in refrigerator over night.

MRS. CHAS. OLSON

### BOYSENBERRY DESSERT

1/2 lb. marshmallows  
1/2 cup milk  
1 cup whipped cream  
1 1/2 cups boysenberries(frozen or canned)  
1/4 cup sugar  
2 tbsp. cornstarch  
15 graham crackers  
1/4 cup melted butter

Melt marshmallows in milk, let cool and add whipped cream. Heat berry juice, corn-starch and sugar until thickened. Cool. Mix graham cracker crumbs with melted butter. Line pan with half the crumbs, then cover with half of the marshmallow mixture, then berry mixture. Top with the rest of the marshmallow mixture. Sprinkle the rest of the crumb mixture on top. Chill several hours before serving.

MRS. CLAYTON WITTSTRUCK

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### BLUEBERRY DESSERT

16 graham crackers, rolled fine  
1/2 cup butter  
1/8 tsp. salt  
1/2 cup powdered sugar  
2 eggs  
1/2 cup sugar  
1 8 oz. pkg. cream cheese  
1 can blueberry pie mix  
1 cup cream, whipped

Mix crackers, salt, butter and sugar and pat into bottom of 9 x 9 inch pan. Beat together eggs, sugar and cheese and spread over crust. Bake at 375 degrees for 25 minutes. Spread blueberry mix over the above while it is still hot. Cool. Top with whipped cream and refrigerate before serving.

MRS. HOWARD BELDEN

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### RHUBARB PUDDING

3 cups rhubarb, cut in small pieces  
1 cup sugar  
1 tbsp. butter  
3 beaten eggs  
1 cup sugar  
1 tbsp. water  
1 cup flour  
1 tsp. baking powder  
1 tsp. vanilla  
Pinch of salt

Put rhubarb into an 8 inch greased pan. Sprinkle with 1 cup sugar and butter. Mix remaining ingredients together. Pour batter over rhubarb. Bake 30 min. at 375 degrees.

MRS. RALPH ECKARD

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### RHUBARB COBBLER

4 or 5 cups rhubarb  
3/4 cup sugar  
1/2 cup butter  
1 cup flour  
1 tsp. baking powder  
1/2 cup milk

Place rhubarb cut in small pieces in oblong cake pan. Cream sugar and butter, add dry ingredients and milk. Place this mix over rhubarb. Mix 1 cup sugar, 1 tbsp. cornstarch, pinch of salt and spread this over the batter and then pour 1 cup boiling water over all. Bake in moderate oven.

MRS. ORVAL TURNER

## RHUBARB GOODY

3 cups sliced rhubarb  
1 cup white sugar  
1 rounded tbsp. flour  
1/2 tsp. cinnamon

3/4 cup brown sugar  
3/4 cup quick oatmeal  
1/3 cup melted butter

Spread rhubarb in bottom of pan (9 in. square). Cover with white sugar, flour and cinnamon which have been mixed together. Mix rest of ingredients in bowl and spread over rhubarb. Pat down to cover all rhubarb. Bake 20 min. to 30 min. at 350 degrees.

MRS. ALAN CLAWSON

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## CHILLED STRAWBERRY CREME

2 cups sugar wafer or vanilla wafer crumbs 1/8 tsp. salt  
1/2 cup butter 2 eggs  
1 cup powdered sugar 1 pint strawberries, sliced  
1 tsp. vanilla 1 cup heavy cream, whipped

Line 11 x 7 x 1 1/2 inch glass baking dish with half of crumbs. Cream the butter, with electric mixer if possible, and gradually add sugar. Add vanilla and salt and beat until fluffy. Add eggs one at a time, beating well after each addition. Spread mixture carefully over crumbs in dish. Arrange sliced berries in layer over creamed mixture. Cover with the whipped cream, unsweetened, then top with remaining crumbs. Refrigerate at least 3 hours, preferably overnight. Cut in squares and top each serving with a berry. Makes 8 servings. (Raspberries can be used. Frozen berries must be thawed and drained.)

MRS. BILL REED

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## STRAWBERRY BUTTER TORTE

1/2 lb. vanilla wafers  
1/4 cup melted butter  
1 cup butter  
3 cups powdered sugar  
3 eggs

1/2 pt. whipping cream  
1/4 cup sugar  
1 1/2 cups fresh strawberries sliced  
3/4 cup chopped nuts

Crush cookies into crumbs. Combine with melted butter and line bottom of pan with half of crumbs. Save rest for top. Cream butter and sugar and add eggs one at a time and mix well. Pour over crumbs and sprinkle rest of crumbs on top. Put in refrigerator over night. Two hours before serving whip cream, fold in sugar, nuts and berries. Spread on top of crumbs. Return to refrigerator.

MRS. A. L. STEPHENSON

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## GRANT WOOD'S STRAWBERRY SHORT CAKE

1 qt. washed and hulled strawberries chopped and crushed with a silver spoon. Cover with 1/2 to 1 cup sugar and let stand at room temperature.

Biscuit dough:

Sift together 2 cups sifted flour, 3 tsp. baking powder, 1 tsp. salt. Cut in 6 tbsp. lard. Add 3/4 cup milk. Mix lightly. Grease 9 inch layer cake pan and spread dough with spoon. Bake at 425 degrees for 12 to 20 minutes. With fork break cake in two layers. Remove top layer with spatula. Butter bottom layer and cover with crushed berries. Butter top layer and place on bottom layer. Top with rest of berries. Serve with cream.

MRS. E. O. BEYARD

## STRAWBERRY PARTY DESSERT

2 pkgs. strawberry jello  
3 1/2 cups hot water  
1/2 cup whipped cream  
1/2 pkg. tiny marshmallows  
1 pkg. frozen strawberries, thawed  
1/2 angel food cake or loaf size angel food.

Dissolve jello in hot water. Let set until thickened but not solid. Add cream, marshmallows and strawberries. Break angel food cake in small pieces and put into bottom of a 9 x 13 inch pan. Pour mixture over cake. Chill. Cut in squares and serve. Serves 12 to 15.

MRS. WALTER SINGER

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## LEMON CRUNCH

2 cups white sugar  
4 beaten eggs  
1/2 tsp. salt  
4 tbsp. cornstarch  
2 cups cold water  
1/2 cup butter  
1 tsp. vanilla  
1 cup concentrated lemon juice  
1 1/2 cups crushed soda crackers  
2 cups brown sugar  
1 cup melted butter  
2 cups sifted flour  
1 tsp. soda  
2 cups coconut

Combine white sugar, eggs, cornstarch, salt and cold water. Cook until thick. Remove from heat. Add butter, vanilla, lemon juice. Cool. Mix together cracker crumbs, brown sugar and butter. Add flour, soda, and coconut to crumb mixture. Put 3/4 crumb mixture into bottom of buttered baking dish. Pour lemon filling over and sprinkle with remaining crumbs. Bake in 350 degree oven for 20 minutes. Chill. Serve with whipped cream. Serves 12.

MRS. H. E. ROUSH

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## LEMON ICEBOX DESSERT

Melt 1/4 lb. butter and mix with 1 cup graham cracker crumbs and 1/2 cup brown sugar and spread in flat baking dish. Mix together well and spread on crumb mix 3 egg yolks, 1 can sweetened condensed milk and 1/2 cup lemon juice. Then spread as third layer a meringue: 3 egg whites beaten until stiff, add 1 1/4 cups granulated sugar gradually and beat until sugar is dissolved. For a topping spread on chopped pecans mixed with 1 tbsp. melted butter. Bake 30 minutes in 350 degree oven. Serve hot or cold.

MRS. ELTON COX

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## LEMON DESSERT

Dissolve one package lemon gelatin in 1 cup of boiling water, let stand until partly thickened and beat until frothy. Chill one large can of evaporated milk and when ice crystals form beat and gradually add 1/3 cup of lemon juice; while beating add 3/4 cup sugar. Add gelatin mixture and put on vanilla wafer crust.  
Vanilla wafer crust: 1 1/2 cups vanilla wafers and 1/4 lb. oleo. Pat down smooth keeping a few crumbs to sprinkle on top of lemon mixture.

MRS. M. E. CARNAHAN

## ORANGE DESSERT

1 pkg. orange gelatin  
1/2 cup boiling water

1 pint orange sherbet  
1 can Mandarin oranges

Dissolve gelatin with boiling water. Add juice from oranges. Add sherbet. Add oranges which have been mashed with a fork. Mix all but do not beat. Place in refrigerator until firm. Serve on lettuce leaf or in sherbet glasses.

MRS. L. C. BOURNE

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## ORANGE DELIGHT

1/2 lb. marshmallows (about 20)  
1 cup orange juice

1 tbsp. lemon juice  
1/2 pint cream whipped

Melt marshmallows in top of double boiler with the orange juice. Cool; then stir in whipped cream and lemon juice. Allow to stand several hours or over night. Top with orange juice.

MRS. C. C. LA DOUX

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## CRANBERRY PUDDING

1/2 cup sorghum, 2 tsp. soda, 1/3 cup boiling water. Stir well and add 1 1/2 cups flour, 2 cups raw cranberries. Steam two hours in well greased pan. Serve hot with hot sauce. Hot sauce: 1 1/2 cups coffee cream (can use 1/2 cup milk and 1/4 cup butter), boil 10 minutes or until thick as cream. Pour over hot pudding. Serves 8 to 10.

MRS. ELMER MC KINNEY

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## CRANBERRY PUDDING

1/2 cup sorghum  
1/2 cup boiling water  
2 tsp. soda

Pinch of salt  
1 1/2 cups flour  
2 cups whole cranberries

Mix all ingredients together and let steam 2 hours.

Sauce: Mix 1 cup sugar, 1 can evaporated milk, 1/4 lb. butter and boil 2 minutes and add vanilla.

MRS. HUBIE WAUGH

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## MALLOW DESSERT

Heat together: 1 cup unsweetened pineapple juice and 1/2 cup orange juice. Add 24 marshmallows. Stir until dissolved. When cool add 1 cup whipped cream. Arrange alternate layers of vanilla wafer crumbs and pudding. Repeat so you have 3 layers with wafer crumbs on top. Nuts may be added to center layer. Refrigerate until set.

MRS. EVARD WILLIAMZ

## PINEAPPLE TAPIOCA PUDDING

|                            |                      |
|----------------------------|----------------------|
| 1 cup tapioca              | Juice of 2 lemons    |
| 1 lge. can chunk pineapple | 3 egg whites, beaten |
| 3 cups sugar               | Whipped cream        |

Soak tapioca over night in plenty of water. In morning put on stove and cook until clear. Add pineapple, sugar, lemon juice and cook. Just before taking off the fire add the beaten whites of three eggs. Stir thoroughly. Chill and serve with whipped cream. Use the pearl tapioca for this, not the minute tapioca.

MRS. C. E. RECTOR

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## PINEAPPLE DESSERT

|                              |                                   |
|------------------------------|-----------------------------------|
| 8 egg yolks, slightly beaten | 1 cup sugar                       |
| 1 cup sugar                  | 1 2/3 cups rolled graham crackers |
| 1 #2 can crushed pineapple   | 1/4 cup sugar                     |
| 1 pkg. orange jello          | 1/4 cup butter, melted            |
| 8 egg whites, beaten stiff   |                                   |

Mix egg yolks, sugar and pineapple together until thickened. Add jello and stir until dissolved. Beat egg whites till stiff. Add sugar and fold into cooked mixture. Line 9 x 12 inch cake pan with a crust made of remaining ingredients. Pour custard mixture into crust and allow to stand over night in refrigerator.

MRS. B. L. SMITH

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## PINEAPPLE DESSERT

|                           |                                  |
|---------------------------|----------------------------------|
| 1 box vanilla wafers      | 1 cup crushed pineapple, drained |
| 1 cup butter              | 1/2 pint whipping cream          |
| 1 1/2 cups powdered sugar | 1 cup nut meats, ground fine     |
| 3 eggs                    |                                  |

Roll wafers fine and put half into bottom of buttered pan. Cream butter and sugar and add eggs, one at a time. Beat well. Pour over crumbs. Spread pineapple over this. Whip cream. Add nuts and spread over pineapple. Sprinkle rest of crumbs on top. Refrigerate 24 hours.

MRS. ACE WILLIAMS

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## PINEAPPLE FLUFF

|                      |                                      |
|----------------------|--------------------------------------|
| 1 pkg. lemon gelatin | 1 cup crushed pineapple, not drained |
| 1 cup hot water      | 3/4 cup evaporated milk              |
| 1/2 cup sugar        | 1/2 cup coarsely chopped nuts        |
| Juice of 1 lemon     | Crumb crust                          |

Dissolve gelatin in hot water; add sugar and lemon juice. Drain pineapple and add the juice to gelatin mixture. Chill until syrupy. Meanwhile, place evaporated milk in refrigerator tray in freezing compartment until ice crystals form along the edges. Pour into chilled bowl and whip with chilled beater until thick and fluffy. Whip gelatin mixture and fold into whipped milk. Fold in the drained pineapple and nuts. Pour into an 8 x 12 inch pan lined with a mixture of 20 crushed graham crackers, 1/4 cup melted butter and 1/4 cup sugar. Serves 8.

MRS. SARAH HOYE  
MISS MARIE HOYE

## PLUM PUDDING

- |                   |                         |
|-------------------|-------------------------|
| 1 cup ground suet | 1 tsp. cloves           |
| 1 cup raisins     | 1/2 tsp. nutmeg         |
| 1 cup sour milk   | 1/2 cup molasses        |
| 1 tsp. soda       | 1/2 cup nuts and citron |
| 2 cups flour      | 1 orange (ground)       |
| 1 tsp. cinnamon   |                         |

Steam for 2 hours, then serve with the following pudding sauce.

Pudding sauce:

- |                             |               |
|-----------------------------|---------------|
| 1 cup sugar                 | 2 beaten eggs |
| 1/2 cup butter or margarine |               |

Cook over low heat or in double boiler until thick and clear. Then add 1 tsp. vanilla and 1 tbsp. vinegar.

MRS. V. A. HART

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## PLUM PUDDING

- |                             |                      |
|-----------------------------|----------------------|
| 1 cup molasses              | 1/2 tsp. soda        |
| 1 cup milk                  | 1 tsp. baking powder |
| 1/2 cup butter or margarine | 1/2 tsp. cinnamon    |
| 1/2 cup raisins             | 1/4 tsp. cloves      |
| 1/2 cup dates               | 1/4 tsp. nutmeg      |
| 2 1/2 cups flour            | 1/2 tsp. salt        |
| 1 egg                       | 1/2 cup currants     |
| 1/2 cup nuts                |                      |

Mix above ingredients together and steam for two hours. Serve with Hard Sauce.

Hard Sauce:

- |                             |                |
|-----------------------------|----------------|
| 1/4 cup butter or margarine | 1/8 tsp. salt  |
| 1 cup sifted powdered sugar | 1 tsp. vanilla |

Mix and then spread on plum pudding.

MRS. IDA TREMAN

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## ANGEL DELIGHT

- |                   |                            |
|-------------------|----------------------------|
| 1 angel food cake | 1 envelope gelatin         |
| 5 egg yolks       | Juice of 1 orange          |
| 1/2 cup sugar     | 5 egg whites, beaten stiff |
| Juice of 1 lemon  | 1 cup sugar                |
| Juice of 1 orange |                            |

Break angel food into small pieces and line bottom of pan with it. Beat egg yolks until light and add sugar gradually, along with juice of 1 lemon and 1 orange. Cook until thick. Dissolve gelatin in juice of 1 orange. Add to custard and cool. Beat egg whites until stiff. Add sugar gradually. Fold into custard. Pour over cake and let stand over night.

MRS. BURL ELLIS

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## ANGEL FOOD DELIGHT

|                                  |                        |
|----------------------------------|------------------------|
| 1 loaf angel food cake           | 4 egg whites           |
| 1 pkg. semi-sweet chocolate bits | 2 tbsp. powdered sugar |
| 1 1/2 tbsp. warm water           | 1 cup cream, whipped   |
| 4 egg yolks                      | 1 cup nuts             |

Break cake in small pieces and place in well greased shallow pan. (12 x 7 1/2 in. glass) Melt chocolate in top of double boiler with the warm water. Remove from fire and beat in egg yolks, one at a time. Add the powdered sugar. Beat egg whites until stiff and fold into whipped cream. Then fold this mixture into warm chocolate mixture. Add nuts and pour over cake pieces. Allow to stand at least four hours in refrigerator. Serve it with topping of more whipped cream. Serves nine.

MRS. SARAH HOYE  
MISS MARIE HOYE  
MRS. J. R. CORNELL  
MRS. CHAS. BUCKMAN

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## ANGEL FOOD DESSERT

|                          |                                        |
|--------------------------|----------------------------------------|
| 1 envelope plain gelatin | 1 cup sugar                            |
| 1/4 cup water            | 1 pint cream, whipped                  |
| 1/2 cup hot water        | 1 small can crushed pineapple, drained |
| 1 cup orange juice       | 1/4 cup nutmeats                       |
| Juice of 1 lemon         | 16 maraschino cherries, chopped        |

Dissolve gelatin in cold water. Add hot water, orange juice and lemon juice. When congealed, add whipped cream. Then add fruits and nuts. Crumble an angel food cake into a loaf pan and alternately use angel food cake with the above mixture. Chill.

MRS. RICHARD NIEWENDORP

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## ORANGE ICE BOX CAKE (12 to 15 servings)

|              |             |
|--------------|-------------|
| 2 cups water | 1 cup sugar |
|--------------|-------------|

Boil for 20 minutes. Soak 2 envelopes (2 tbsp.) gelatin in 1/2 cup cold water, add to syrup as taken from heat, cool a bit and add 1 cup orange juice and 2 tbsp. lemon juice. Chill until it starts to congeal. Whip until light and frothy, add 2 cups cream (whipped) 1/2 lb. marshmallows cut fine. In the meantime break oblong angel food cake (remove any brown crust) in bite size pieces. Put layer of angel food pieces, layer of cream filling, then angel food, finishing with cream filling on top - run spatula thru a bit. Chill. Top with whipped cream.

MRS. GEORGE W. DOERR

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## LEMON SHERBET

|                        |                          |
|------------------------|--------------------------|
| 1 1/4 cup sugar        | Grated rind of one lemon |
| 1/3 cup lemon juice    | Salt                     |
| 1/4 tsp. lemon extract |                          |

Stir above ingredients and add one pint rich milk. Freeze quickly. When solid beat until creamy and refreeze.

MRS. B. F. SWEDE

### LEMON SHERBET

|                        |                            |
|------------------------|----------------------------|
| 1 qt. milk             | 2 egg whites, beaten stiff |
| 1 cup sugar            | 2 tbsp. sugar              |
| Juice of 2 lemons      | 1 cup cream, whipped       |
| Grated rind of 1 lemon |                            |

Mix first four ingredients and let freeze to a mush. Whip cream to a custard and add to egg whites which have been beaten with the sugar. Add cream to frozen mixture. Freeze in refrigerator.

MRS. C. E. RECTOR

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### FRUIT SHERBET

|                            |                                          |
|----------------------------|------------------------------------------|
| 3 mashed bananas           | 3 cups sugar                             |
| Juice of 3 oranges         | 3 cups water                             |
| Juice of 3 lemons          | Small bottle maraschino cherries, cut up |
| 1 #2 can crushed pineapple |                                          |

Mix together. Put in freezing compartment. Stir two or three times as it freezes. Let get mushy before serving.

MISS JOANN CHAMPION

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### HOMEMADE ICE CREAM

Beat 4 eggs, add 2 small cups sugar, 2 tbsp. vanilla, 1/2 tsp. salt, 3 cups cream. Fill freezer with milk (6 cups). Makes a gallon.

MRS. MILBERT KROHN

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### ICE CREAM DESSERT

|                          |               |
|--------------------------|---------------|
| 1/4 cup melted butter    | 1 cup coconut |
| 1/2 cup brown sugar      | 1/2 cup nuts  |
| 1 1/2 cups rice crispies |               |

Mix butter and brown sugar well. Add remaining ingredients. Put half of mixture in bottom of a buttered pan. Spread on 1 quart of ice cream then put remaining crumb mixture on top of ice cream. When serving top with frozen raspberries or strawberries. Thicken juice of 2 packages of berries then add berries.

MRS. GLEN JONES

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### PEANUT BRITTLE DESSERT

|                              |                         |
|------------------------------|-------------------------|
| 1 cup peanut brittle, ground | 1/2 pint cream, whipped |
|------------------------------|-------------------------|

Mix and serve over any light cake.

MRS. HARLEY RHOADS

## FRUITY NO-BAKE CHEESE CAKE

|                                    |                         |
|------------------------------------|-------------------------|
| 1 cup sieved apricots              | 1/4 cup pineapple juice |
| 1/2 cup crushed pineapple, drained | 1/4 cup apricot juice   |
| 1 tsp. salt                        | 1 pkg. lemon gelatin    |
| 2 cups sieved, dry cottage cheese, | 1 cup cream, whipped    |
| lightly packed                     | 1/4 cup sugar           |

Combine apricots and pineapple. Add salt and cottage cheese and blend well. Heat fruit juices to boiling point. Pour over gelatin. Stir until gelatin is dissolved. Thoroughly blend gelatin and cheese mixture. Whip cream and sweeten with sugar. Fold in to mixture and chill for several hours in oiled 8 1/2 inch pan.

### Crumb Topping:

Combine 1/2 cup graham cracker crumbs, 3 tsp. chopped nuts, 2 tbsp. soft butter, 1/4 tsp. cinnamon, 1/4 tsp. nutmeg. Sprinkle a few crumbs on large serving dish. Turn cheese cake onto plate. Sprinkle remaining crumbs on top and sides of cake.

MRS. ELMER MC KINNEY

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## GLORIFIED RICE

|                                      |                           |
|--------------------------------------|---------------------------|
| 6 to 8 marshmallows, cut fine        | 1/2 cup nuts              |
| 6 to 8 maraschino cherries, cut fine | 1 box minute rice, cooked |
| 1 cup pineapple (well drained)       |                           |

Add above to the rice; fold into sweetened whipped cream. Allow to set before serving.

MRS. JACK MILLER

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## GLORIFIED RICE

|                                            |                       |
|--------------------------------------------|-----------------------|
| 1 pint whipping cream                      | 2 level tbsp. gelatin |
| 3/4 cup sugar                              | 1/2 cup hot water     |
| 1 cup pineapple (small pieces)             | 1 tsp. vanilla        |
| 1/4 cup maraschino cherries (small pieces) | Salt                  |
| 1 cup boiled rice                          |                       |

Soak gelatin in 4 tbsp. cold water, add hot water. Cool. Add rest of ingredients and fold in whipped cream, pack in loaf pan. Put in refrigerator until firm. Serve like brick ice cream.

MRS. EDA BURT

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## BAKED CUSTARD AND VARIATIONS

|               |                      |
|---------------|----------------------|
| 2 large eggs  | 2 cups milk, scalded |
| 1/3 cup sugar | nutmeg               |
| 1/4 tsp. salt |                      |

Butter 6 custard cups or a 1 1/2 qt. casserole. Beat eggs, sugar and salt together slightly. Pour scalded milk into egg mixture. Pour into cups or casserole. Sprinkle nutmeg on top. Set in pan of hot water. Bake in 350 degree oven for 30-35 minutes. Bake just until a silver knife comes out clean. Immediately remove from heat.

Caramel Custard: Use 3 eggs. Caramelize 1/2 cup of brown sugar. Pour a little into each cup. Tilt cups so a little stays on each side. When caramel is hard add custard and bake.

Chocolate Custard: Add 1 1/2 sq. unsweetened chocolate to the milk before scalding.

MRS. VERNA HARRIS

### EMERALD ISLE FLUFF

- |                           |                                         |
|---------------------------|-----------------------------------------|
| 1/2 lb. marshmallows      | 1/2 cup coconut                         |
| 1/3 cup evaporated milk   | 1 cup evaporated milk, chilled till icy |
| 2 tbsp. lime juice        | 1/2 cup toasted coconut                 |
| 1/2 tsp. grated lime peel | Few drops green food coloring           |
| 2 tbsp. water             |                                         |

Melt marshmallows with 1/3 cup evaporated milk over hot water. Stir to blend. Cool; add lime juice, peel, water and coconut; chill till thick. Whip the evaporated milk; fold in marshmallow lime mixture. Tint pale green. Pour into wafer crust. Top with toasted coconut. Chill till set, 3 - 4 hours. Makes 9 servings.

#### Wafer Crust:

Combine 1 1/3 cups vanilla wafer crumbs and 1/3 cup melted butter. Press in bottom of 8 x 8 x 2 inch pan. Chill thoroughly.

MRS. MARVIN HAGEDORN

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### TUTTI-FRUTTI DESSERT

- |                                    |                   |
|------------------------------------|-------------------|
| 2 1/2 cups fruit cocktail, drained | 1 tsp. soda       |
| 1 egg                              | 1/2 tsp. salt     |
| 1 cup sifted flour                 | 1 cup brown sugar |
| 1 cup sugar                        | 1/2 cup nuts      |

Beat egg and add fruit. Sift in flour, sugar, soda, salt; blend thoroughly. Pour into buttered and floured 9 x 13 pan. Combine sugar with nuts and sprinkle over the top. Bake at 350 degrees for 1 hour and 10 minutes. Cut into squares and serve with whipped cream.

MRS. R. E. ROUSE  
MRS. ETHEL WALSTON

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### TOLL HOUSE SPECIAL

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1/4 lb. graham crackers, rolled fine | 1/4 lb. nut meats, broken      |
| 1/4 lb. dates, cut small             | 1/2 cup cream, fresh or canned |
- Reserve 1/2 cup crumbs. Mix all together and shape in a roll. Cover with reserve crumbs. Refrigerate. Cut in slices and serve with whipped cream.

MRS. ETHEL WALSTON

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### HANDY PUDDING

- |                  |                 |
|------------------|-----------------|
| 1 cup lard       | 1/2 tsp. nutmeg |
| 1 cup raisins    | 2 eggs, beaten  |
| 1 cup cold water | 2 cups flour    |
| 1 cup sugar      | 1 tsp. soda     |
| 1 tsp. cinnamon  |                 |

Cook the first seven ingredients together until they come to a boil. Remove from fire and cool. Add flour and soda. Bake at 350 degrees for 45 minutes. Serve with whipped cream or butterscotch sauce.

MRS. C. D. MC INTIRE

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### BAKELESS CAKE

1/2 cup butter

1 cup sugar

2 egg yolks

2 egg whites, beaten

3 tbsp. cream

1 cup crushed pineapple, drained

Graham cracker crumbs

2 pkgs. red jello

Cream butter and sugar together; add egg yolks. Fold into beaten egg whites. Add cream, pineapple and nut meats. Put a layer of crushed graham cracker in bottom of cake pan. Pour above mixture over crumbs. Add another layer of crumbs. Prepare 2 pkgs. of jello according to directions on box. Chill. Whip when cold and pour over top of mixture. Serve with whipped cream.

MRS. ALVA BAKER  
MRS. LOUIS ZAHRADNIK

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### JELLO DESSERT

2 pkgs. lemon gelatin

2 cups hot water

2 cups pineapple juice (add water to make 2 cups)

1/2 pint whipping cream

1 can chunk pineapple, drained and cut up.

1/2 oblong angel food cake

Mix gelatin, water and pineapple juice, cool till thick, but not completely set, then whip. Add whipped cream and pineapple chunks. Trim brown off the cake and then cut angel food into strips. Pour 1/2 of the gelatin mixture in pan, then lay strips of cake on top and add remainder of the gelatin. Chill until serving time. Can be made the day before. Serves 8.

MRS. GLEN HUGHES

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### BAVARIAN CREAM

1 pkg. peach flavored gelatin

1 cup hot water

1/4 cup cold water

3/4 cup cream, whipped

2 cups mashed peaches

Dissolve gelatin in hot water. Add remaining water and chill. When chilled, whip till fluffy. Fold in whipped cream and peaches. Refrigerate.

MRS. BURL ELLIS

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### REFRIGERATOR DESSERT

1 1/2 sticks butter or oleo

1 1/2 cups powdered sugar

3 eggs

1/2 pint whipping cream

3 small cans crushed pineapple

1/2 lb. vanilla wafers, crushed

Spread 1/2 vanilla wafer crumbs in pan, 7 1/2 x 12. Cream butter and sugar, beat eggs separately (stir in yolks then fold in beaten egg whites). Spread egg mixture over crumbs in pan, then the drained pineapple and then spread the whipped cream. Top with the remaining cookie crumbs. Chill 24 hours.

MRS. ELMER PETERSON

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## DESSERT-COMPANY'S COMING

|                          |                           |
|--------------------------|---------------------------|
| 3 egg whites             | 18 soda crackers          |
| 3/4 tsp. cream of tartar | 1/2 pint cream, whipped   |
| 1 cup sugar              | 1 jar pineapple preserves |
| 1 cup pecans             |                           |

Beat egg whites until soft. Add sugar and cream of tartar, beat until very stiff. Add pecans and soda crackers(rolled fine). Put in greased pan and bake 40 minutes in 350 degree oven. Cool. Fold preserves in whipped cream and spread on baked mixture. Sprinkle coconut on top. Refrigerate over night.

MRS. DICK MC CANN

\* \* \*

## COCONUT CRUNCH TORTE

Combine 1 cup graham crackers; 1/2 cup shredded coconut and 1/2 cup nut meats. Beat 4 egg whites with 1/4 tsp. salt; 1 tsp. vanilla; 1 tsp. baking powder until foamy. Gradually add 1 cup sugar and beat until stiff. Fold in cracker mixture. Spread into well greased 9 inch pie plate. Bake at 325 degrees for 30 minutes. This can be made the day before. Serve with vanilla ice cream as topping.

MRS. GIFFORD GAMBLE  
MRS. EVA MOORE

\* \* \*

## PECAN PUFFIES

|                |              |
|----------------|--------------|
| 1/2 lb. butter | 2 cups flour |
|----------------|--------------|

6 oz. cream cheese

Mix as for pie crust. Chill. Press small portions into very tiny muffin tins forming crusts inside tin.

Filling:

2 eggs, slightly beaten

2 tbsp. melted butter

1 1/2 cups brown sugar

1/4 tsp. vanilla

Pecan halves

Mix the above ingredients together. Place 2 pecan halves, broken into pieces, in each tiny crust. Cover with filling and place 1 pecan half on top. Bake 15 minutes at 350 degrees. Reduce heat to 250 degrees and bake 10 minutes longer. Makes 3 dozen.

MRS. GLEN METCALF

\* \* \*

## MERINGUES

2 cups sugar

1 1/2 tsp. vinegar

6 egg whites

Beat eggs until stiff; beat in 1 cup sugar. Add 1/2 tsp. vinegar, flavor, beat in 1/2 cup sugar and 1/2 tsp. more of vinegar. Then beat in last 1/2 cup sugar and also last 1/2 tsp. vinegar. Drop on brown (not oiled) paper. Start oven at 275 degrees, bake 20 minutes, increase to 300 degrees and bake 30 minutes more. When cool cut in half and place ice cream in center, return top and serve with whipped cream. A maraschino cherry may be added if desired.

MRS. J. E. OSBORNE

## FOOD FOR THE GODS

|                               |                                         |
|-------------------------------|-----------------------------------------|
| 6 eggs                        | 1 lb. dates, cut into small pieces      |
| 2 cups sugar                  | 9 tbsp. saltine crackers, about 18 - 20 |
| 1/2 lb. walnut meats, chopped | 2 tsp. baking powder                    |

Beat eggs separately. Beat sugar into yolks; add 1/2 cup sugar to cut up dates. Mix baking powder into cracker crumbs and add to yolks that have been mixed with remaining sugar. Mix yolk mixture, dates, nuts and cracker crumbs and fold entire mixture into stiffly beaten egg whites. Bake in greased and floured pan at 300 degrees for 50 minutes.

MRS. GAY ORR

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## HASTY PUDDING

|                        |                      |
|------------------------|----------------------|
| 1 cup granulated sugar | 2 tsp. baking powder |
| 1 cup flour            | 1/2 cup nuts         |
| 1/2 cup milk           | 1/2 cup dates        |

Mix above and pour in greased pan.

|                   |                |
|-------------------|----------------|
| 1 cup brown sugar | 1 tbsp. butter |
|-------------------|----------------|

2 cups boiling water

Mix together and pour over batter. Bake 375 degrees for 30 minutes. Serves 8.

MRS. EDWARD HATCH

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## RASPBERRY WHIP CAKE

|                                                   |                             |
|---------------------------------------------------|-----------------------------|
| 2 egg whites, unbeaten                            | 2 tsp. lemon juice          |
| 2/3 cup crushed raspberries                       | 1 1/3 cups granulated sugar |
| 2 8 in. cake layers of any desired<br>yellow cake | Pinch of salt               |

Shortly before serving, combine all ingredients except cake in deep bowl and beat with beater until light and stiff enough to peak. Spread quickly over sides and top of each cake layer. Crushed strawberries may be substituted for raspberries. In serving, cut layer into 6 wedge shaped pieces. Serves 12.

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## BUTTERSCOTCH SAUCE

|                    |                   |
|--------------------|-------------------|
| 1 1/2 cups sugar   | 1/4 tsp. salt     |
| 1/2 cup butter     | 1 cup light syrup |
| 2 cups sweet cream | 1 tsp. vanilla    |

Boil sugar, salt, butter and syrup and 1 cup cream until it forms a hard ball when tested in cold water. Then add remaining cup of cream and just let it come to a boil. Remove from fire and put in jar and cool. Keeps indefinitely. Delicious served with whipped cream over angel food. Serves 18.

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## PEACH CRUMBLE

Drain a No. 2 can of sliced peaches. Arrange in shallow baking dish. Add 1/4 cup peach syrup, a little grated lemon rind and juice of 1/2 lemon. Mix 6 tbsp. flour, 1/4 cup sugar and 1/4 tsp. cinnamon. Work in 3 tbsp. butter. Sprinkle over top of peaches. Bake in oven at 375 degrees about 30 minutes. Serves 4.

## MEATS

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### MEAT BALLS

|                                        |                   |
|----------------------------------------|-------------------|
| 1 lb. beef, ground                     | 2 eggs            |
| 1 lb. pork butts, ground               | 1/2 cup raw rice  |
| Sauce:                                 |                   |
| 3 large onions, sliced                 | 1 large cup water |
| 1 can tomatoes, cooked with pinch salt |                   |

Mix meat, eggs and rice and season to taste, adding water to make quite soft. Shape into balls and put in roaster. Cover with the sauce. Cover roaster and bake one hour in moderate oven. Remove cover and bake one hour longer.

MRS. ROBERT J. CORNELL

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### MEAT BALLS

|                        |                         |
|------------------------|-------------------------|
| 1/2 lb. pork, lean     | 1 egg                   |
| 1/2 lb. beef           | Small onion             |
| 1 large slice bread    | Salt and pepper         |
| Sauce;                 |                         |
| 1 heaping tbsp. butter | 3/4 cup water           |
| 1 heaping tbsp. flour  | 1/2 small bottle catsup |
| 1/4 cup vinegar        |                         |

Grind pork and beef. Soak bread in milk and squeeze dry; add chopped onion and seasoning. Form into balls and place in small roaster. Pour over the meat balls the sauce and bake in slow oven one hour.

MRS. JOHN DEIBNER

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### MEAT BALLS WITH MUSHROOM SAUCE

|                             |                                        |
|-----------------------------|----------------------------------------|
| 6 slices white bread, cubed | 1 tsp. baking powder                   |
| 2 cups milk                 | 1/2 tsp. poultry seasoning             |
| 1 egg, slightly beaten      | Salt and pepper to taste               |
| 1 lb. ground beef           | 1 can condensed cream of mushroom soup |
| 2 tbsp. grated onion        |                                        |

Combine bread crumbs and 1 cup of milk. Let stand 5 minutes. Beat in egg. Add ground beef, onion, baking powder, poultry seasoning, salt and pepper and mix well. Shape into small balls, allowing about 1 tbsp. of mixture per ball. Heat fat in large skillet and brown meat balls on all sides. Remove to a casserole. Pour about all except 2 tbsp. drippings from skillet. Blend flour with drippings in pan; add mushroom soup and remaining 1 cup of milk. Cook, stirring constantly until mixture boils. Season with salt and pepper. Pour sauce over meat balls. Bake at 375 degrees for 30 to 40 minutes. Serve with fluffy rice.

MRS. JACK COLWELL

## MEAT BALLS

1/4 cup water  
1/4 cup evaporated milk  
1/2 cup dry bread crumbs  
1/2 lb. ground pork  
1/2 lb. ground beef

1 egg  
Salt and pepper  
Allspice to taste  
Dash of sugar  
Butter

Combine water and milk; add bread crumbs. Mix soaked crumbs with ground meats; add egg, mixing well; add seasonings to taste and form into balls the size of walnuts. Fry in butter until crisp. A gravy may be made and served with them.

MRS. AWALD WALLIN

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## HAMBURGER-RICE BALLS

1 1/2 lbs. hamburger  
1 large onion, chopped  
Salt and pepper

2 slices of bread soaked in water and not  
drained

1 egg

Mix the above ingredients together and add 4 tbsp. uncooked rice, shape into balls. Into a kettle put 1 qt. can of tomatoes, salt and pepper. Let come to a boil and drop in meat balls and let simmer for 40 minutes.

MRS. F. G. GRANTHAM

\* \* \*

## HAMBURGER WITH TOMATO SAUCE

2 tbsp. chopped onion  
2 tbsp. chopped celery  
2 cups tomatoes

1 lb. ground round steak  
1 tsp. salt  
1/4 tsp. paprika

Mix above ingredients and shape into a loaf. Place in baking dish and cover with the 2 cups of tomatoes. Dot with butter. Bake about 30 minutes at 325 degrees.

MRS. V. R. TRITLE

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## MEAT LOAF

2 1/2 lbs. hamburger  
2 small cans tomato sauce  
3 eggs  
1 can cream of mushroom soup  
2 cups oatmeal  
1 cup cracker or bread crumbs  
1 cup onion, cut up

1 green pepper, cut up  
1 tsp. celery salt  
1 tsp. sage  
1/4 tsp. majoram  
1/2 tsp. black pepper  
1 1/2 tsp. salt

Mix all together using 1 can of tomato sauce and when ready to bake pour the other can of tomato sauce over the top. Bake at 325 degrees for 2 hours, increasing heat to 350 degrees for the last half hour.

MRS. CARL SWANSON

### MEAT LOAF

|                     |                       |
|---------------------|-----------------------|
| 2 lbs. hamburger    | 1/2 cup ground carrot |
| 1 lb. pork          | 1 egg                 |
| 2 cups bread crumbs | 1 cup milk            |
| 1/8 tsp. pepper     |                       |

Blend all ingredients thoroughly. Put into greased loaf pan. Bake 1 hour. Oven 350 degrees. Serves 10 to 12.

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### MEAT LOAF

|                                            |                                  |
|--------------------------------------------|----------------------------------|
| 1 1/2 lbs. ground beef or may be part pork | 2 tsp. salt                      |
| 3/4 cup quick oatmeal                      | 1/4 tsp. pepper                  |
| 2 eggs                                     | 1 cup milk or 1 cup tomato juice |
| 1/4 cup onion, chopped                     |                                  |

Mix all ingredients thoroughly; shape into loaf or pack into loaf pan and bake in moderate oven for one hour. Let stand about 5 minutes before slicing.

MRS. LEON SHARP

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### INDIVIDUAL MEAT ROLLS

|                          |                       |
|--------------------------|-----------------------|
| 1 lb. ground beef        | 1 tbsp. melted butter |
| 1 lb. ground veal        | 1/2 cup sweet milk    |
| 1/2 lb. ground lean pork | 2 eggs, well beaten   |
| 1 lb. mashed potatoes    | Salt and pepper       |

Mix all ingredients together well, shape into roll, 4 by 1 1/2 inches. Roll in beaten egg and then in cracker crumbs. Fry brown in butter. Put in roaster and pour over these 1 1/2 cups sweet milk. Bake in slow oven for 1 hour. Makes 20 rolls.

MRS. JOHN DEIBNER

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### HAM ROLL-UP

|                    |                       |
|--------------------|-----------------------|
| 4 tbsp. shortening | 1/2 tsp. salt         |
| 5 tbsp. flour      | 1/4 tsp. pepper       |
| 1 3/4 cups milk    | 1/2 cup grated cheese |

Make a white sauce of above ingredients. Add 4 spears of asparagus to each slice of boiled ham; roll and top with the white sauce. Sprinkle with paprika; put on cookie sheet and bake 15 minutes at 450 degrees.

MRS. ART SARAZINE

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### HAM LOAF

|                    |                        |
|--------------------|------------------------|
| 1 lb. pork         | 6 tbsp. cracker crumbs |
| 1/2 lb. smoked ham | Salt and pepper        |
| 2 eggs, beaten     | 4 to 6 tbsp. milk      |

Mix all together thoroughly; form into a loaf, packing firmly. Roll loaf in cracker crumbs and bake with extra milk poured around it. Garnish with parsley or cherry sauce when serving.

MRS. ALVIN SEBBERT

## HAM LOAF

- |                           |                              |
|---------------------------|------------------------------|
| 1 lb. ground smoked ham   | 3/4 cup milk                 |
| 1/2 lb. ground fresh pork | 3 tbsp. peanut butter        |
| 2 cups wheaties           | 1 tbsp. worcestershire sauce |
| 1 egg, well beaten        |                              |

Mix well and bake one hour at 350 degrees in round mould and fill center with a mixture of whipped cream to which has been added mayonnaise and horseradish to taste.

MRS. AUDREY REISSETTER

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## HAM LOAF

- |                          |                      |
|--------------------------|----------------------|
| 2 lbs. ground smoked ham | 1 cup milk           |
| 1 1/2 lbs. lean pork     | 1 cup cracker crumbs |
| 2 eggs                   | 1 cup chopped celery |

Mix into loaf and baste with the following:

- |                     |                        |
|---------------------|------------------------|
| 1/4 cup water       | 1 1/2 tsp. dry mustard |
| 3/4 cup brown sugar | 1/4 cup vinegar        |

Boil together for 5 minutes and baste loaf often. Serves 16.

MRS. ARTHUR TOTT

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## BARBECUED HAM PATTIES

Brown boughten patties and place in roaster. Add barbecued sauce; cover and simmer slowly for 30 to 35 minutes.

Barbecue sauce:

- |                            |                  |
|----------------------------|------------------|
| 1 tbsp. butter             | 1 tsp. paprika   |
| 1/2 onion, sliced          | 1/2 cup catsup   |
| 1 tbsp. sugar              | 1/2 cup vinegar  |
| 1 tsp. mustard             | 3/4 cup water    |
| 1 tsp. celery salt or seed | Few whole cloves |

Melt butter, cook onion in it until soft; add dry ingredients mixed together; add catsup, vinegar, water and cloves. Bring to boil and pour over patties.

MRS. DONALD LANE

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## BUDGET BIRDS

- |                            |                        |
|----------------------------|------------------------|
| 1 cup soft bread crumbs    | Pinch of Thyme         |
| 2 tbsp. melted fat         | 1 clove of garlic      |
| 1 1/2 tsp. minced onion    | Salt and pepper        |
| 1/3 cup canned tomatoes    | 6 slices of boiled ham |
| 1/2 tsp. poultry seasoning | 6 slices of bacon      |

Combine bread crumbs, fat, onion, tomatoes and seasoning in bowl rubbed with garlic. Place one tbsp. dressing in each slice of ham. Roll up and wrap with bacon. Fasten with tooth picks. Brown quickly in hot fat, then reduce heat and cook until bacon is crisp, about 15 minutes. Serves 6.

MISS MARTHA WAGNER

\*\*\*

*good sauce  
but ribs  
burned when baked 1 1/2 hr*

### BARBECUED SPARERIBS

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| 4 lbs. spareribs                    | 1 cup catsup                         |
| 1 medium onion, finely chopped      | 3 tbsp. Worcestershire sauce         |
| 2 tbsp. butter                      | 1/2 tbsp. ground mustard             |
| 2 tbsp. vinegar                     | 1 cup water                          |
| 4 tbsp. lemon juice (about 1 lemon) | 1/2 cup celery or 1 tsp. celery salt |
| 2 tbsp. brown sugar                 | 2 tbsp. fat                          |
| 1/8 tsp. cayenne pepper (may omit)  |                                      |

Brown spareribs on both sides in hot fat. Remove to baking pan. Melt butter, brown onions and add rest of ingredients. When very hot, pour over spareribs. Bake at 350 degrees for 1 1/2 hours.

MRS. W. A. BRAINARD

\*\*\*

### CHICKEN LOAF

1 chicken cooked and cut in pieces. Place in flat pan. Make gravy of 1 qt. broth and 4 tbsp. flour. Pour over chicken. Cover with 1 1/2 qt. bread crumbs, 1 1/4 tsp. sage, 2 tbsp. onion, 1/4 cup chicken stock. Bake 1/2 to 3/4 hour.

MRS. RALPH BAKER

\*\*\*

### CHICKEN LOAF

1 5 lb. chicken, cooked and diced. Save broth.

Mix together:

2 cups bread crumbs

1 cup cooked rice

1 1/2 tsp. salt

1/8 can pimento

Bake at 325 degrees for 1 hour. Large pyrex pan is best to use. Serve with following:

1/2 cup butter

1/2 can mushrooms

2 cups chicken broth

1/4 cup flour

1 1/2 cups chicken broth

1 1/2 cups cream

Diced chicken

4 eggs, beaten - added last

1/4 cup cream

1 tsp. parsley

1 tsp. lemon juice

1/4 tsp. paprika

MRS. F. R. MC COY

MRS. LEO LA FONTAINE

\*\*\*

### BARBECUED CHICKEN

*Good*  
1 3 1/2 lb. chicken

1 medium sized onion

2 tbsp. fat

2 tbsp. vinegar

2 tbsp. brown sugar

1/4 cup lemon juice

1 cup catsup

3 tbsp. Worcestershire sauce

1 tbsp. prepared mustard

1 cup water

Salt and red pepper

Cut chicken in serving pieces; brown in hot fat. Brown onion in fat; add remaining ingredients. Simmer 30 minutes. Pour over chicken and bake 1 hour in uncovered dish at 325 degrees. Serves 6.

MRS. H. C. BRADFIELD

## PINEAPPLE STUFFED PORKCHOPS

6 double thick pork chops

Salt and pepper

Dressing:

1 cup dry bread crumbs

1 egg, beaten

3 slices pineapple, cut fine

2 tbsp. butter, melted

2 tbsp. pineapple juice

3/4 tsp. salt

1/2 cup chopped celery

Have pork chops cut double thick and pocketed for stuffing on bone side of chop.

Combine dressing and pack into pockets formed in the chops. Lay chops on a rack in a roasting pan; sprinkle with salt and pepper. Bake at 425 degrees for 30 minutes; cover and cook 1 hour at 350 degrees. Serve with half slices of pineapple heated in meat drippings.

MRS. ED ARTHUR, SR

\*\*\*

## SWEET-SOUR BEEF

2 cups cold roast beef, cubed

1 tsp. dry mustard

2 tbsp. butter

1/2 cup vinegar

2 tbsp. flour

1 1/2 cups hot water

1/2 cup brown sugar, firmly packed

1 pkg. dry onion soup mix

Brown beef in 2 tbsp. butter in a skillet. Stir in flour. Combine remaining ingredients and add to the first mixture. Simmer for 20 minutes. Cool. This mixture can be served at once over hot fluffy rice or it can be stored in a freezer container and reheated at a later date. This is my very best "left-over-beef" recipe.

MRS. CARL FERGUSON

\*\*\*

## ROAST LEG OF LAMB

Season roast with salt, pepper and garlic to taste. Place skin side down on rack in open roasting pan. Roast in 300 degree oven until meat is tender. Approximate roasting time: 35 minutes per pound.

MRS. D. F. RODAWIG, SR

\*\*\*

## SCRAPPLE

2 lbs. boneless pork

1/8 tsp. pepper

3 qts. water

1/4 tsp. savory and sage mixed

1 1/4 cups corn meal

Cook pork in water until very tender. Shred the pork in small pieces and add enough more liquid to make 1 1/2 qts. Return pork to stock and bring slowly to a boil. Add the corn meal very slowly to the boiling liquid to prevent lumping and cook 20 minutes, stirring constantly. Add the pepper and savory mixture. Pour into buttered pan and chill. Cut off in thin slices, roll in corn meal, fry in butter or bacon drippings until golden.

MRS. P. G. GRIMM

\*\*\*

When singeing a chicken use brown paper instead of newspaper and chicken will not become blackened.

## MARYLAND FRIED OYSTERS

1 pt. large or frying oysters, drained

Dip oysters in cracker crumbs; then dip in egg; then in cracker crumbs again. Mold in nice patties in palm of hand. Let dry a few minutes. Fry in deep fat until light brown on each side.

MRS. J. M. TRITLE

\* \* \*

## SALMON LOAF

1 lb. can of salmon

1/2 tsp. salt

2 eggs, slightly beaten

1 cup bread crumbs

2 tbsp. lemon juice

2 tbsp. onion

2 tbsp. pickles or relish

Dash of pepper

Mix well. Mix 2 cups biscuit mix with milk and roll out in 9 x 12 inch sheet. Place stuffed olives in one end. Spread on salmon mixture. Roll as jelly roll. Bake 40 to 50 minutes at 400 degrees. Cream 1 can of peas and pour over.

MRS. GLEN BIRDSSELL

\* \* \*

## SALMON LOAF

1 lb. can salmon

4 egg yolks

1/2 cup bread crumbs

4 tbsp. butter

1/4 tsp. pepper

1/2 tsp. salt

1 tbsp. minced parsley

4 egg whites, stiffly beaten

Flake salmon with fork; add beaten egg yolks. Mix in remaining ingredients in order given. Put into greased loaf pan. Bake 30 minutes at 400 degrees.

MRS. E. R. GAMBLE

\* \* \*

## MARINADE FOR MEATS

1/2 cup salad oil

1/3 cup cider or wine vinegar

1/2 tbsp. salt

1 tbsp. dried herbs (thyme, basil, sage, oregano)

Allow meat to stand over night in this solution. May be used on venison, beef, tongue, roasts or lamb. Add garlic salt and meat tenderizer to meat before browning.

MRS. BURL ELLIS

\* \* \*

When opening a can of asparagus, cut out the bottom end of can and the contents will slide out leaving the tips unbroken.

\* \* \*

Salads arrive at picnics chilled if they travel by double boiler. Put the chilled salad in the top compartment and fill the lower part with ice cubes.

## PARTY FARE

\*\*\*

### HINTS

Place potato chips on cooky sheet. Sprinkle with marjoram or basil. Heat in 350 degree oven for five minutes.

\*\*\*

With rolling pin flatten big red gumdrops between sugared sheets of waxed paper and cut in tulip shapes. Press in toothpicks. Stick in top of cake. Snip leaves from flattened green gumdrops.

\*\*\*

To decorate the salad platter: Put halves of English walnuts together with creamed cheese. Dip stemmed maraschino cherries into white corn syrup and roll in crushed nuts.

\*\*\*

Before unmolding gelatin, rinse plate with cold water so mold will slide on it. To remove the salad easily from the mold, lightly oil mold with salad oil before putting the salad mixture into the mold.

\*\*\*

Easy way to toss salad; hold salad fork in left hand, spoon in right hand, go to bottom of bowl with spoon as you go up and over with fork. Fork goes under, spoon over, till tossing is done.

\*\*\*

To make lettuce cups from a tight head of lettuce, do this: Wash, core and drain head then turn top down on hard surface. Press down with palms of hands and wiggle it first one direction then the other.

\*\*\*

Cut thin slice from stem end of large dill pickle. Hollow pickle with apple corer. Stuff with softened cream cheese. Chill well and slice.

\*\*\*

Roll edge of a pineapple slice in mayonnaise and then in chopped nuts. Fill center with cream cheese ball - a pretty and easy salad.

\*\*\*

Four pounds of mints will serve about 100 people.

\*\*\*

### DIPS AND SPREADS

**CREAMY AVOCADO DIP:** 2 peeled, pitted avocados; 1 cup commercial sour cream; 1/2 tsp. monosodium glutamate; 1/2 tsp. salt; 2 tbsp. horseradish; 1 grated small onion. Mash avocados to smooth pulp. Add rest of ingredients; mix well. Serve with bread sticks or crackers. Makes 2 to 2 1/2 cups.

\*\*\*

**PIQUANT SPREAD:** 18 oz. cream cheese; 1/4 cup mayonnaise; 2 small cans deviled ham; 1 tsp. minced onion; 2 tbsp. chopped stuffed olives; 2 tbsp. prepared mustard; 1/4 tsp. Tabasco. Cream cheese with mayonnaise. Add deviled ham, onions, olives; mix well. Stir in mustard, tabasco. Refrigerate. Serve heaped in bowl surrounded with a variety of crackers and potato chips. Makes 2 1/4 cups.

\*\*\*

**BLUE CHEESE DUNK:** Mix 2 1/2 oz. blue cheese with 1/2 lb. creamed cottage cheese, a little grated onion, 6 tbsp. sour cream.

\*\*\*

**GARLIC CHEESE DIP:** Soften 2 3 oz. pkgs. cream cheese. Blend in 2 cups dairy sour cream. Add 1 pkg. garlic cheese salad dressing mix. Beat until smooth.

\*\*\*

**BRAUNSCHWEIGER-ONION SPECIAL:** Blend 10 ozs. Braunschweiger, 1 cup dairy sour cream, 1 envelope onion soup mix, 1 tsp. Worcestershire sauce, dash tabasco sauce.

\*\*\*

**CRANBERRY-PINEAPPLE DUNK:** Several hours ahead press 1 1 lb. can of jellied cranberry sauce through sieve. Stir in 2 tsp. vinegar, 1/2 tsp. prepared mustard. Chill thoroughly. Use as dunk for fresh, canned or frozen pineapple chunks. Makes 1 1/2 cups.

\*\*\*

**HOT SHRIMP DIP:** On low heat melt 3 tbsp. butter in saucepan. Add 4 tbsp. flour and combine thoroughly. Add 1 1/2 cups milk slowly and stir until completely blended. Cook three minutes. Add 1 pkg (6 oz.) onion cheese dip and stir until cheese is blended. Add 1 cup finely chopped shrimp, 1/2 pt. sour cream and 2 small green onions, finely chopped. Serve hot.

\*\*\*

### CHEDDAR CHEESE DIP OR SPREAD

|                                              |                         |
|----------------------------------------------|-------------------------|
| 1/4 cup softened butter                      | 3 - 4 tbsp. sour cream  |
| 3/4 cup finely shredded sharp cheddar cheese |                         |
| Few drops Worcestershire sauce               | Dash cayenne pepper     |
| 2 tbsp. chopped stuffed olives               | 1/4 tsp. French mustard |

Cream butter until light and fluffy. Add all ingredients except olives and mix well. Last add olives.

MRS. BURL ELLIS

\*\*\*

### HINTS FOR MAKING TEA SANDWICHES

1 1/4 lb. loaf of bread contains about 22 slices.  
1 3/4 lb. loaf of bread contains about 26 slices.  
2 lb. loaf of bread contains about 30 slices.  
1 lb. of softened butter spreads about 96 slices of bread.  
1 lb. of cheese averages about 16 slices.  
1 medium head of lettuce averages 16 leaves.  
1 pt. mayonnaise spreads about 50 slices of bread.

\*\*\*

In addition to white, whole wheat and rye bread try Vienna, French, cracked wheat, oatmeal, raisin, cinnamon, Boston brown or English muffins. Spread butter to the edges of the bread. Filling should always go to the edges. Trim crust before spreading. Use dried crusts for meat loaf, casserole toppings, stuffings or bread puddings.

\*\*\*

When preparing a quantity of sandwiches, make all the fillings first. Slice or cut bread as needed. Keep sandwiches moist until they are served. Make one kind of sandwiches at a time. If sandwiches are in several shapes garnish simply with parsley, sliced stuffed olives, radish roses. Or pipe on softened cream cheese.

\*\*\*

### TEA SANDWICHES

**PARSLEY CREAM CHEESE FILLING:** Blend together softened 8 oz. pkg. cream cheese, 2 tbsp. milk, 1 1/2 cups finely chopped parsley. Makes 1 cup.  
**EGG FILLING:** Chop 3 hard-cooked eggs, combine with 3 tbsp. mayonnaise, 1 tsp. prepared mustard, 1/4 tsp. salt. Makes 1/2 cup.

## TEA SANDWICHES

**STRAWBERRY PINWHEELS:** 2 pkgs. cream cheese, 2 cups sliced strawberries, 2 tbsp. powdered sugar. Soften cheese, blend in strawberries and sugar until smooth. Spread on lengthwise slices of bread. Roll up jelly-roll fashion. Wrap tightly in waxed paper. Chill 2 hours. Slice in tiny pinwheels.

\* \* \*

**WATERCRESS SANDWICHES:** Soften 12 oz. cream cheese. Add 3/4 cup finely chopped water cress, 3/4 tsp. onion salt, 1/4 tsp. pepper. Mix well. Makes about enough to spread 40 sandwiches.

\* \* \*

**DATE ROLL SANDWICHES:** Soften 3 oz. pkg. cream cheese. Stir in 1 tbsp. milk, 2 tsp. finely chopped candied ginger. Spread on date nut bread.

\* \* \*

**CHEESE BUTTER:** Mix 1 5 oz. jar sharp spreading cheese with 1/4 lb. soft butter.

\* \* \*

## DEVILED HAM BALLS

|                                   |                          |
|-----------------------------------|--------------------------|
| 3 2 1/4 oz. cans deviled ham      | Speck pepper             |
| 1/4 cup coarsely crushed pretzels | 3 3oz. pkg. cream cheese |
| 1/2 tsp. Worcestershire sauce     | Snipped chives           |

Blend deviled ham with pretzels and worcestershire sauce. Add pepper. Form into about 25 balls. Freeze on cookie sheet 30 minutes. Meanwhile work cream cheese until soft. Then roll each ham ball first in cheese then in snipped chives. Refrigerate until served. Arrange with a pick in each if desired.

\* \* \*

## HOT OLIVE-CHEESE PUFFS

|                           |                   |
|---------------------------|-------------------|
| 1 cup grated sharp cheese | 1/4 tsp. salt     |
| 3 tbsp. soft butter       | 1/2 tsp. paprika  |
| 1/2 cup sifted flour      | 24 stuffed olives |

Blend cheese, butter, flour and seasonings. Mix well. Wrap 1 tsp. cheese dough around each olive. Completely cover olive. Freezer wrap and freeze. To serve unwrap, arrange on ungreased cookie sheet. Bake at 400 degrees for 10 - 15 minutes. Serve warm.

\* \* \*

## BACON CHEESE ROLL-UPS

Start heating oven at 400 degrees. Trim crust from thinly sliced white bread. Cut slice in half. Spread with sharp cheese spread. Roll up each strip; then wrap with a half slice of bacon. Secure with toothpick. Place on cookie sheet and bake until bacon is crisp and bread is golden.

\* \* \*

## HAWAIIAN KABOBS

|                             |                     |
|-----------------------------|---------------------|
| 1 can luncheon meat         | 1 tbsp. brown sugar |
| 24 drained pineapple chunks | 1 tbsp. vinegar     |
| 2 tbsp. soy sauce           |                     |

Cut luncheon meat in 24 cubes. String 1 meat cube and 1 pineapple chunk on a toothpick. Refrigerate. To serve brush with mixture of soy sauce, vinegar and sugar. Broil, turning until golden brown.

## CRAB MEAT PUFFS

Start heating oven to 425 degrees. Make about 40 miniature cream puffs. Bake 15-20 minutes. Cool. Meanwhile blend 2 cups flaked crab meat, drained; 3/4 cup mayonnaisse; 1/2 cup chopped dill pickles; 1 tsp. monosodium glutamate. Split each puff part way; then fill with mixture. May be frozen. If frozen place in 400 degree oven for 10 min. before serving.

\* \* \*

## CHEESE STRAWS

1/4 cup butter

3/4 cup shredded sharp cheese

1/4 tsp. Tabasco sauce

2/3 cup sifted flour

Cream butter, tabasco; blend in cheese and flour. Chill 1 hour. On lightly floured surface, roll into rectangle, 1/8 inch thick. Cut in 6 x 3/4 inch strips. Bake on ungreased baking sheet at 350 degrees 10-12 minutes. Serve warm. Makes 20.

\* \* \*

## BROWN'N'SERVE TRICKS

**STICKIES:** In the bottom of a 9 inch loaf pan spread one of the mixtures below. Place rolls upside down on mixture. Bake at 400 degrees for 25 minutes. Let stand 1 minute; invert pan.

**NUT:** 3 tbsp. melted butter, 1/3 cup brown sugar, 3 tbsp. chopped walnuts or pecans.

**CARAMEL-ORANGE:** 1/4 cup granulated sugar, 1 tsp. grated orange rind, 1 1/2 tbsp. orange juice, 1/4 tsp. mace, 1 tbsp. melted butter.

**WEDGE ROLLS:** Cut wedge from top of each brown'n'serve roll. Brush rolls with melted butter. Insert one of the following mixtures and bake at 400 degrees for 12 minutes. Grated parmesan, mixed with mayonnaisse and garlic salt.

Soft chive cream cheese.

Cheese and bacon spread.

Jelly sprinkled with brown sugar.

\* \* \*

## TRICKS WITH REFRIGERATOR BISCUITS

**UPSIDE DOWNS:** In bottom of each muffin cup place one of the following mixtures. Place a biscuit on top of mixture. Bake at 425 degrees for 15 minutes. Let stand in pan 1/2 minutes. Invert pan onto waxed paper and cool for 5 minutes.

**BUTTERSCOTCH-NUT:** In each muffin cup place 1/2 tsp. melted butter, 1 tsp. corn syrup. Arrange 3 pecans in cup.

**PINEAPPLE:** 1/2 tsp. melted butter, 1 tsp. brown sugar, 2 tsp. drained crushed pineapple.

**ORANGE:** Cook 1/2 cup sugar with 1/4 cup orange juice, 1/4 cup butter and two tsp. grated orange rind for 5 minutes. Pour into muffin cups.

**CRANBERRY:** In each cup place 1 tbsp. canned whole cranberry sauce.

**PEEKABOOS:** Partly separate leaf of butter-flake rolls. Spread each leaf with soft butter, then with one of the fillings below. For toasty rolls set in muffin cups; for soft rolls, wrap in aluminum foil. Bake at 425 degrees 5 - 10 minutes.

Marmalade or preserves mixed with chopped nuts.

Blue cheese mixed with butter.

Brown sugar and cinnamon mixed with butter.

Deviled ham alternated with grated cheese.

Peanut butter mixed with honey and grated orange rind.

## HOT GARLIC BREAD

1 loaf French or Vienna bread

1 or 2 cloves minced garlic or 3/4 tsp. garlic salt

1/2 cup soft butter

Slice bread on the bias in 3/4 inch slices, but don't cut quite through the bottom crust.

Cream garlic into butter. Spread generously between slices. Wrap in aluminum foil.

Heat in 400 degree oven 20 minutes. You might like to add 1/2 cup grated American cheese to the butter mixture.

\*\*\*

## CRUNCHY HOLIDAY MIX

1/4 cup butter

1/4 cup salad oil

1/2 cup shelled spanish peanuts

1 cup bite size shredded rice

1 cup bite sized shredded wheat

1 cup doughnut shaped oat cereal

1 cup thin pretzel sticks

1 tsp. seasoned salt

Start heating oven at 300 degrees. Melt butter with salad oil. Place peanuts, cereals and pretzels in shallow pan; pour butter mixture over all. Sprinkle with salt. Bake 30 minutes. Stir every 10 minutes with wooden spoon. Store in covered container until serving time. Keeps well.

\*\*\*

## GLACED APRICOTS

2 cups dried apricots

2 cups sugar

1 cup water

1/8 tsp. cream of tartar

Quartered English walnuts

Granulated sugar

Rinse apricots. Cover with fresh water. Simmer slowly 5 - 10 minutes. Drain. Combine sugar, water and cream of tartar. Blend thoroughly. Cook until mixture reaches soft ball form. Add apricots. Boil slowly 10 minutes. Remove from syrup with slotted spoon. Drain and dry on cake rack. In about 1 hour roll each around an English walnut quarter. Roll in granulated sugar.

MRS. ARLO FOX

\*\*\*

## QUICK SPICED PEACHES

Combine: 1 No. 2 1/2 can peach halves, 1 tbsp. vinegar, 2 sticks cinnamon, 1 tsp. cloves. Heat to boiling; then simmer 5 minutes. Chill. Drain well before serving.

\*\*\*

## SPECIAL PARTY PIE

3 egg whites, beaten stiff

1 cup sugar

1 tsp. vanilla

14 soda crackers, rolled very fine

1/4 tsp. baking powder

1/2 cup chopped pecan meats

2 tbsp. crushed pineapple, drained

1 cup whipped cream

Slowly add sugar and vanilla to egg whites. Fold in the cracker crumbs, baking powder and nut meats. Butter 9 inch pie pan. Pour mixture into pan and bake at 325 degrees for 30 minutes. Cool. Add pineapple to whipped cream and spread on top of pie.

Refrigerate for 24 hours.

MRS. DON ROBERTS

## GLITTER TORTE

CRUMB LINER: 1 1/2 cups fine graham cracker crumbs, 1/3 cup sugar, 1/2 cup melted butter. Mix crumbs, sugar and butter; press in bottom and 2 1/2 inches high on sides of buttered 9 inch spring form pan. Chill.

GLITTER: 1 pkg. orange flavored gelatin, 1 pkg. lime flavored gelatin. Dissolve each kind of gelatin separately in 1 cup hot water. Add 1/2 cup cold water to each. Pour into an 8 inch square pan. Chill to firm. Cut in 1/2 inch cubes.

PINEAPPLE CREAM BASE: 1 pkg. lemon flavored gelatin, 1/4 cup sugar, 1 cup hot water, 1 cup crushed pineapple, 1/2 cup cold water, 3 tbsp. lemon juice, dash of salt, 1 1/2 cups whipped cream, 1/4 cup chopped walnuts. Dissolve gelatin and sugar in hot water. Add pineapple, cold water, lemon juice and salt. Chill till partially set. Whip till fluffy. Reserve some of the "Glitter" for trim; fold remainder into pineapple mixture; fold in whipped cream. Pour into crumb lined pan. Sprinkle top with walnuts and reserved "Glitter". Chill till set. Cut in wedges. Serves 12.

\* \* \*

## PETIT FOURS

|                          |                      |
|--------------------------|----------------------|
| 1/4 cup shortening       | 3 tsp. baking powder |
| 1 cup sugar              | 1/4 tsp. salt        |
| 1/2 tsp. vanilla         | 3/4 cup milk         |
| 1/4 tsp. almond extract  | 6 egg whites         |
| 2 cups sifted cake flour | 1/4 cup sugar        |

Cream butter and shortening. Gradually add 1 cup sugar. Add extracts. Sift together flour, baking powder and salt; add to creamed mixture alternately with milk, beating till smooth after each addition. Beat egg whites until foamy; gradually add 1/4 cup sugar and beat till mixture forms soft peaks. Fold into batter. Bake in paper-lined pan 13 x 9 x 2 inches, in 350 degree oven for about 40 min. Cool 5 minutes. Remove from pan. When thoroughly cooled cut in squares, diamonds or with biscuit cutter. Line cakes up on rack with cookie sheet below. Pour icing over cakes. Decorate as desired.

PETIT FOURS ICING: 4 cups sugar, 1/4 tsp. cream of tartar, 2 cups boiling water, 1 tsp. vanilla, about 3 cups powdered sugar, food coloring if needed. Cook sugar, cream of tartar and water to a thin syrup. Cool to lukewarm. Add vanilla. Stir in powdered sugar till frosting is of consistency to pour. Tint desired color. Frosts 10 tiny cakes.

\* \* \*

## HEAVENLY PIE

|                                     |                           |
|-------------------------------------|---------------------------|
| 1 1/2 cups granulated sugar         | 3 tbsp. lemon juice       |
| 1/4 tsp. cream of tartar            | 1 tbsp. grated lemon rind |
| 4 egg whites                        | 1/8 tsp. salt             |
| 3 tbsp. shredded coconut (optional) | 1 pt. heavy cream         |
| 4 egg yolks                         | Strawberries              |

Heat oven to 275 degrees. Sift sugar with cream of tartar. Separate eggs and beat whites till they stand in stiff, not dry, peaks. Slowly add sugar, beating. When meringue is very stiff and glossy spread in bottom of buttered 9 inch pie pan. Make bottom 1/4 inch thick. Sides should be 1 inch thick. Sprinkle rim with 2 tbsp. of coconut. Bake at 275 degrees for 1 hour. Cool. Beat 4 egg yolks in double boiler top, then stir in 1/2 cup sugar, lemon juice and grated rind and salt. Cook over boiling water till thick, about 8 or 10 minutes. Cool. Fold in 1 cup whipped cream. Pour into cooled meringue, making sure all the little pockets are filled. Smooth the top. Refrigerate for at least 12 hours, preferably 24. When ready to serve top with 1 cup of unsweetened whipped cream and garnish with strawberries.

MRS. ARLO FOX

## CHOCOLATE-COCONUT BAVARIAN PIE

|                                     |                                     |
|-------------------------------------|-------------------------------------|
| 2 sq. unsweetened chocolate         | 1 1/4 cups milk                     |
| 2 tbsp. butter                      | 3 egg whites                        |
| 2 tbsp. hot water                   | 1/4 tsp. salt                       |
| 2/3 cup sifted powdered sugar       | 1/4 cup granulated sugar            |
| 1 1/2 cups snipped shredded coconut | 1 cup cream, whipped                |
| 1 env. unflavored gelatin           | 1 tsp. vanilla                      |
| 1/4 cup granulated sugar            | 1 cup shredded coconut              |
| 3 egg yolks                         | 1 sq. unsweetened chocolate, grated |

Grease 9" pie pan. In double boiler, melt 2 sq. chocolate and butter; stir to blend. Combine hot water, 2/3 cup sugar; stir into chocolate mixture. Add coconut; mix well. Press to bottom and sides of pie pan. Refrigerate. Combine gelatin with 1/4 cup sugar. In double boiler top, beat yolks; stir in gelatin mixture and milk. Cook over hot, not boiling water, stirring until custard coats spoon. Refrigerate stirring occasionally, until custard mounds when dropped from spoon; then beat just until smooth. Beat egg whites with salt till quite stiff; gradually add 1/4 cup sugar, beating until stiff. Fold in custard mixture, then whipped cream, vanilla and 1/2 cup coconut. Pour into crust, reserving about 1/3 of mixture. Refrigerate pie and reserved filling until almost set; then heap remaining filling on center top of pie; refrigerate until serving time. To serve: About 15 minutes before serving, remove pie from refrigerator and let stand at room temperature. Garnish top with combined 1/2 cup coconut and grated chocolate.

MRS. ARLO FOX

\* \* \*

## AMOUNTS OF FOOD NEEDED TO SERVE 25 - 100 PERSONS

| FOOD                  | FOR 25         | FOR 100        |
|-----------------------|----------------|----------------|
| Baked beans, canned   | 1 #10 can      | 4 #10 cans     |
| String beans          | 1 #10 can      | 4 #10 cans     |
|                       | 5 #2 cans      |                |
| Roast beef            | 10 lbs.        | 40 lbs.        |
| Beets, canned         | 5 #2 cans      | 4 #10 cans     |
| Butter squares        | 1/2 lb.        | 2 lbs.         |
| Cabbage, shredded     | 4 lbs.         | 16 lbs.        |
| Coffee                | 1/2 lb.        | 2 lbs.         |
| Corn, canned          | 6 #303 cans    | 4 #10 cans     |
| Crackers              | 1/2 lb.        | 4 lbs.         |
| Cream for coffee      | 1 pt.          | 6 pts.         |
| Cream for whipping    | 1 pt.          | 1/2 gal.       |
| Ham, for baking       | 10 lbs.        | 36-40 lbs.     |
| Ice cream             | 1 gal.         | 4 gals.        |
| Jam                   | 1 1/2 lbs.     | 6 lbs.         |
| Lettuce for cups      | 4-5 heads      | 16-20 heads    |
| Meat for meat loaf    | 5 lbs.         | 18 lbs.        |
| Peas, canned          | 6 #303 cans    | 4 #10 cans     |
| Peas, frozen          | 5 12 oz. pkgs. | 6 40 oz. pkgs. |
| Potatoes, mashing     | 7 1/2 lbs.     | 28 lbs.        |
| Potatoes, scalloping  | 6 1/2 lbs.     | 25 lbs.        |
| Poultry, for creaming | 9 lbs.         | 36 lbs.        |
| Rolls                 | 4 doz.         | 16 doz.        |
| Salad dressing        | 1 qt.          | 4 qts.         |

## PASTRIES

\* \* \*

### NEVER-FAIL PIE CRUST

|                  |                |
|------------------|----------------|
| 3 cups flour     | 5 tbsp. water  |
| 1 cup shortening | 1 tsp. salt    |
| 1 egg            | 1 tsp. vinegar |

Cut shortening into sifted flour until crumbs are size of small peas. Beat egg and add salt, water and vinegar. Add to first mixture and combine thoroughly. Makes enough dough for two 8 inch double crust pies.

MRS. WM. HOLIDAY

\* \* \*

### PIE CRUST

|                    |               |
|--------------------|---------------|
| 2 cups flour       | 1 tsp. salt   |
| 3/4 cup shortening | 5 tbsp. water |

Blend flour and 1/2 cup shortening till about the size of a pea; add remaining 1/4 of shortening and blend till like corn meal. Add salt and water. (Add 4 tbsp. water then the 5th if needed.)

MRS. LESTER STEPHENSON

\* \* \*

### PIE CRUST

|                       |                 |
|-----------------------|-----------------|
| 3 cups flour          | 5 tbsp. water   |
| 1 1/4 cups shortening | 1 egg, beaten   |
| Pinch of salt         | 1 tbsp. vinegar |

MRS. OSCAR TOTT

\* \* \*

### PASTRY

Blend together:

|                 |                       |
|-----------------|-----------------------|
| 3 cups flour    | 1 1/2 cups shortening |
| Add together;   |                       |
| 1 egg, beaten   | 1 tsp. salt           |
| 1 tbsp. vinegar | 5 tbsp. water         |

MRS. E. G. MC COY

\* \* \*

## EASY TO HANDLE - FLAKY PIE CRUST

2 cups flour

1 tsp. salt

2/3 cup lard

Remove 1/3 cup flour. Add 1/4 cup cold water. Stir. Cut shortening into remaining flour and salt. Add flour paste; mix just enough so mixture holds together. Makes two single pies or one large double crust pie. Can be stored in tightly covered container in the refrigerator and used days later.

MRS. B. A. LA DOUX

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## PERFECT MERINGUE

1 tbsp. corn starch

3 egg whites, beaten stiffly

1 tbsp. cold water

6 tbsp. sugar

1/2 cup hot water

1 tsp. vanilla

Mix corn starch with cold water. Add hot water and cook till clear and thick. Cool. Beat 3 egg whites, fold in corn starch mixture, add flavoring and spread to side of crust.

MRS. BURL ELLIS

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## VIENNA PASTRIES

1/2 cup butter

1 cup flour

1/4 cup cottage cheese

Apricot jam or jelly

Cream butter and cheese, add flour, blend like pie crust, chill 20 minutes. Roll thin and cut in 4 inch squares. Put a scant tsp. of jam or jelly in center. Press points up together. Bake on greased cookie sheet at 400 degrees until brown.

MRS. C. H. KLEIN

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## RHUBARB PIE

2 cups rhubarb

3 tbsp. flour

1 egg

1 cup sugar

Beat egg, add flour and sugar, then rhubarb. Pour into crust. Bake at 425 degrees for 10 minutes then 300 degrees for 25 minutes.

MRS. DONALD FLATT

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## RHUBARB RAISIN PIE

1/2 cup cream

3 egg yolks

1/2 cup raisins

1 1/2 cups sugar

2 tsp. flour

2 1/2 cups rhubarb, cut fine

Mix together and pour into a large unbaked pie shell. Bake 50 minutes at 340 degrees. Top with the following meringue: 3 egg whites, 1/4 tsp. cream of tartar, 6 tbsp. sugar. Brown in 340 degree oven for 5 minutes.

MRS. ERNEST WEDEKING

## RHUBARB WHIPPED CREAM PIE

2 tbsp. unflavored gelatin  
1/2 cup cold water  
2 1/2 cups stewed rhubarb

1 cup sugar  
1 cup heavy cream, whipped  
1 Graham cracker pie shell or baked shell

Soften gelatin in water. Heat rhubarb and sugar to boiling, add gelatin and stir until dissolved. Cool. When mixture begins to thicken fold in whipped cream. Pour into pie shell and chill.

MRS. EARL WAISNER

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## RAISIN PIE

1 cup raisins  
1 cup rich milk  
2 eggs  
3 tbsp. flour

1/2 tsp. salt  
1/2 cup white sugar  
1 tsp. vanilla

Cook raisins, with enough water to cover them. After they are done add milk. Add together salt, sugar and flour with a little of the milk and add to the raisins. After this is cooked up, add the beaten egg yolks. Add vanilla. After this is cool, pour in baked pie shell. Cover with meringue of 2 egg whites.

MRS. HARRY LOERS

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## SOUR CREAM RAISIN PIE

1 cup sour cream  
1/2 cup raisins  
1/2 cup cinnamon  
1/4 tsp. cloves

1 cup sugar  
3 egg yolks  
2 egg whites

Combine cream, raisins, sugar and spices and cook until raisins are tender and mixture begins to thicken. Add egg yolks which have been well-beaten. Cook several minutes longer. Pour in baked pie crust and top with meringue made with egg whites.

MRS. MILTON JERGENSEN

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## APPLE-RAISIN PIE

9 inch pastry shell, unbaked  
2 tbsp. melted butter  
4 cups apple sauce or sliced apples  
2 1/2 tbsp. quick-cooking tapioca  
1/2 cup raisins

1 cup crushed corn flakes  
1/4 cup sugar  
1/2 tsp. ground cinnamon  
2 tbsp. butter

Line pan with pastry, brush with butter and chill. Mix together applesauce, tapioca and raisins and turn into pie shell. Mix together cornflakes, sugar and cinnamon and spread evenly on pie. Dot with butter. Bake at 425 degrees for 15 minutes then 375 degrees for 25 minutes. Cool before cutting.

MRS. FRANK ROTH

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## ARKANSAS PIE

3/4 cup raisins, ground  
1/2 cup butter  
1 1/2 cups sugar  
1 tsp. cinnamon

1/2 tsp. nutmeg  
3 eggs, separated  
2 tsp. vinegar  
1/2 cup chopped coconut

Cream butter and sugar thoroughly. Blend in beaten egg yolks and vinegar. Stir in raisins, spices, coconut. Fold in egg whites, beaten stiff. Turn into unbaked shell. Have oven 350 degrees for 10 minutes, reduce heat to 250 degrees and bake 30 - 35 minutes.

MRS. ROY J. SMITH

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## DUTCH APPLE PIE

Peel, core and quarter apples. Put on unbaked pastry shell, round side up. Mix one cup of sugar, one tbsp. flour and 1 cup of thick sweet cream and pour over the apples. Dot with butter and cinnamon. Bake one hour in a slow oven or until apples are well done and mixture well blended. This makes a large pie.

MRS. C. E. RECTOR

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## APPLESAUCE CREAM PIE

1 cup sweet cream  
1 egg, beaten  
1 tbsp. corn starch

1 cup sugar  
1 cup applesauce  
Nutmeg

If applesauce is sweetened, you may use 1/2 cup sugar. Mix together. Put nutmeg on top of pie before putting it in to bake. Bake in an unbaked pie shell as a custard pie at 350 degrees.

MRS. NORMAN ROUSE

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## LOVE APPLE PIE

1 cup sugar  
5 tbsp. corn starch  
1 1/4 tsp. salt  
1 1/4 tsp. nutmeg

1/3 cup light corn syrup  
2 tbsp. lemon juice  
4 cups green tomatoes, sliced thin  
1 tbsp. softened butter

Grated peel of 1 lemon

Pastry for double pie crust

Combine sugar, corn starch, salt and nutmeg. Stir in corn syrup, lemon juice and peel. Cook over medium heat, stirring constantly, until it comes to a boil. Remove from heat. Line a 9" pie pan with pastry. Place tomatoes on bottom crust. Pour corn syrup mixture over tomatoes. Dot with butter. Put on top crust. Make several slits in crust. Bake for 40 minutes at 425 degrees. Serve with cheddar cheese.

MRS. BURL ELLIS

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Grease pyrex pie pan and pies will brown on bottom.

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## CHERRY PIE SUPREME

### Crust:

18 graham crackers

1/8 cup soft butter

Combine ingredients. Press on bottom and sides of 9 inch pie pan and bake 8 minutes at 375 degrees. Cool.

### Filling:

1 8 oz. pkg. cream cheese

1 cup heavy cream, whipped

1/4 cup powdered sugar

1 can prepared cherry pie filling

Leave cream cheese at room temperature until nicely softened, then cream with powdered sugar. Fold in whipped cream and spread this mixture on bottom of pie shell. Cool well, then top with cherry pie filling. Serve topped with whipped cream.

MRS. L. V. DOWD

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## APRICOT MERINGUE ICE CREAM PIE

1 1/2 cups vanilla wafer crumbs

1/2 cup chopped nuts (optional)

1/4 cup sugar

1/2 cup melted butter

Mix above ingredients and press onto bottom and sides of a 9 inch pie pan. Bake for 8 minutes at 400 degrees. Chill.

1 pint ice cream

2 egg whites

1/2 cup apricot preserves (or pie filling)

2 tsp. sugar

10 marshmallows

Soften 1 pint ice cream and spread on bottom of pie crust. Spread 2 tbsp. apricot preserves over ice cream and repeat two more times with remaining ice cream and preserves, retaining 2 tbsp. of the preserves. Freeze until firm. Melt marshmallows over low heat, stir in 2 tbsp. preserves. Beat egg whites until frothy. Add sugar gradually while beating. Slowly pour melted marshmallows into egg whites, beating constantly until meringue is stiff. Spread on top of pie being careful to seal all edges. Place pie on a thick board and bake 8 minutes at 400 degrees. Remove from oven and place in freezer, at least 1/2 hour before serving.

MRS. LEO LA FONTAINE

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## PRUNE CHIFFON PIE

1 tbsp. unflavored gelatin

1/4 tsp. salt

1/4 cup cold water

2 tbsp. lemon juice

1 cup chopped prunes, cooked

1 tsp. grated lemon rind

3/4 cup prune juice

2 egg whites, stiffly beaten

1/2 cup sugar

1 baked pastry shell

Soften gelatin in water 5 minutes. Combine prunes, juice, sugar, salt, lemon juice and rind. Heat to boiling. Remove from heat, add gelatin and stir until dissolved. Cool. When slightly thickened, fold in egg whites. Pour into pastry shell and chill.

MRS. EARL WAISNER

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Add a teaspoon of sugar to each quart of water when boiling corn on the cob. This improves the flavor.

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## PRUNE PIE

1 cup dried prunes (sweetened, pitted and cut in pieces)  
2 egg yolks  
1 cup cream

1 tbsp. flour  
1/2 cup sugar

Mix flour, sugar, egg yolks and cream with prunes. Put into unbaked pie shell and bake until thick. Top with meringue made with 2 egg whites and 4 tbsp. sugar. Brown in slow oven.

MRS. CHAS. OLSON

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## CHOCOLATE PIE

1 cup hot water  
1/4 cup cocoa  
1 cup sugar  
2 eggs

1 tbsp. butter  
1 tbsp. cornstarch moistened with 1/4 cup milk  
1 tsp. vanilla

Boil cocoa and hot water for one minute; add other ingredients and cook until thick, retaining the whites of the two eggs for the meringue. Pour into baked pie shell.

MRS. EARL WAISNER

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## HONEY CHOCOLATE PIE

1 cup (6oz. pkg.) Semi-sweet chocolate  
chips

2 egg whites  
1/4 tsp. salt  
1/3 cup honey

1/2 cup sour cream, thick or commercial

Melt chips in top of double boiler over boiling water. Add egg yolks. Stir until mixture leaves sides of pan. Remove from heat. Blend until smooth. Set aside. Beat egg whites and salt until stiff, but not dry. Add honey slowly, beating well after each addition. Continue beating until it stands in stiff glossy peaks. Fold in chocolate mixture. Spoon into pie shell. Chill at least 2 hours. Garnish with whipped cream and toasted slivered almonds.

MRS. JOE LIEB

MRS. HOWARD GRAESING

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## CHOCOLATE CHIP PIE

30 marshmallows  
1/2 cup milk  
1 cup cream, whipped

2 1/2 or 3 sq. baking chocolate coarsely  
grated

10 graham crackers crushed and mixed with 1 tbsp. melted butter. Line bottom of pie pan and save a little to top pie.

Melt marshmallows in milk in top of double boiler. (Do not let water come against the bottom of the pan.) Cool. Add grated chocolate and whipped cream. Fold together gently. Pile into graham cracker crust and sprinkle top with remaining crumbs.

MRS. BERKLEY BEDELL

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### BITTER SWEET CHOCOLATE PIE

1/2 cup sugar  
2 tbsp. cornstarch  
2 tbsp. flour  
1/4 tsp. salt  
2 sq. chocolate

2 cups hot milk  
2 egg whites, beaten slightly  
1 tsp. vanilla  
1 tbsp. butter

Top with whipped cream and dust with cocoa or chipped chocolate. One 8 inch pie.

MRS. F. V. MAYTUM

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### CHOCOLATE PIE

Crust:

20 graham crackers

1/2 cup soft butter

Crush crackers fine, combine with butter and press into 9 inch pie plate or square pan. Bake at 375 degrees for 8 minutes.

Filling:

6 plain milk hershey bars (5¢)

16 marshmallows

1/2 cup milk

1 pkg. gelatin

Dissolve gelatin in small amount of liquid. Put candy bars in top of double boiler.

Add milk and marshmallows. Melt over hot water. Add dissolved gelatin. Let cool.

Fold in the whipped cream. Put filling in cooled shell and serve with more whipped cream.

MRS. L. V. DOWD

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### CHOCOLATE PIE

In the top of a double boiler combine 25 or 30 marshmallows and 1/2 cup milk. Melt over hot water. Remove from heat and cool. Fold in 1/2 cup cream, whipped and 2 squares chocolate (bitter) grated. Save 2 tbsp. chocolate. Pour into graham cracker crust made from 18 graham crackers rolled fine, 1/4 lb. butter and 3 tbsp. brown sugar. Top with the 2 tbsp. grated chocolate. Bake 8 minutes at 350 degrees.

MISS CHARLOTTE REINKE  
MISS MELICENT ORR

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### PUMPKIN CHIFFON PIE

2 1/2 tbsp. gelatin

1 tsp. salt

1 cup cold water

2 1/2 cups canned pumpkin

1 cup milk

1/2 cup egg yolks

1 tsp. nutmeg

2/3 cup egg whites

1 tsp. cinnamon

1 1/2 cups plus 1 tbsp. sugar

1 tsp. ginger

Baked pie shell (9 inch)

Soften gelatin in cold water. To slightly beaten egg yolks, add pumpkin, milk, salt, spices and 1/2 of sugar. Cook until thick. Add gelatin to this hot mixture, mix thoroughly and cool until it begins to congeal. Beat egg whites with remaining sugar until stiff. Fold pumpkin into egg whites. Add to baked pie shell. Chill. Serve with whipped cream. (2 pies)

MRS. W. F. BARRETT

## PUMPKIN PIE

1/2 can pumpkin (large size)  
1 small can evaporated milk  
2 eggs  
2 tbsp. flour  
Filling for one pie.

1 cup sugar  
1/2 tsp. cloves, salt  
1 tsp. ginger  
1 tsp. cinnamon

MRS. S. E. BEMIS

\* \* \*

## JUST RITE PUMPKIN PIE

1 cup pumpkin  
1 cup milk  
3/4 cup brown sugar  
1/4 cup sorghum

2 eggs  
1/2 tsp. cinnamon  
1/2 tsp. salt  
1/4 tsp. cloves

MRS. EARL WAINNER

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## FRESH STRAWBERRY PIE

Enough fresh strawberries to fill a 9 inch baked pie shell. Take 1 cup crushed berries, 1 cup sugar, 2 tbsp. cornstarch and boil until transparent. Pour hot over berries in baked shell. Chill and serve with whipped cream.

MRS. CHARLES SPEER

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## ORANGE FLUFF PIE

28 marshmallows  
1 can frozen orange juice

1 cup whipped cream  
Graham cracker crust

Melt marshmallows; add frozen juice and cool. Fold in whipped cream. Pour into crust. Use few cracker crumbs to top pie.

MISS LULU OSBORN

\* \* \*

## LEMON PIE

3 egg yolks  
1 cup sugar  
1/3 cup flour  
1/8 tsp. salt

Juice and rind of 1 large lemon  
1 1/3 cups water  
1 tsp. butter

Beat egg yolks slowly. Add sugar and beat for two minutes. Add flour, salt, lemon juice and rind. Add water and cook in double boiler until creamy. Add butter and pour in pie shell. Cover with meringue.

MRS. S. E. BEMIS

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## LEMON TORTE PIE

### Crust:

4 egg whites, beaten stiff

1 cup sugar

1 cup chopped nuts

12 soda crackers rolled fine

1 tsp. vanilla

Beat egg whites stiff. Add sugar by spoonful, continue beating until firm and glossy.

Fold in rolled cracker crumbs, nuts and vanilla. Pour into buttered pie tin or cake

pan. Bake 25 to 30 minutes at 325 degrees or longer for crisp.

Filling: Beat 4 egg yolks slightly. Stir in 1/2 cup sugar, 3 tbsp. lemon juice and 1 tbsp. grated lemon rind. Cook in double boiler until thick - 8 to 10 minutes. Cool. Whip 1/2 pint whipping cream and fold in lemon mixture. Pour into shell and serve immediately

MRS. H. L. MC MILLAN

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## LEMON PIE

1/2 cup butter

1/4 cup brown sugar

1 cup flour

1/2 cup pecans

Mix this together until crumbly. Spread in pan 13 x 18 and bake at 400 degrees for 15 minutes. Remove and crumble with fork, then press in bottom and sides of a 9 inch pie pan. Reserve a little to sprinkle on top.

Filling: Blend 1/2 cup sugar and 1/3 cup lemon juice, 4 egg yolks and 1 envelope of unflavored gelatin softened in 2/3 cup water. Cook over low heat until it comes to a boil. Remove and add 1/2 tbsp. lemon rind. Cool until mixture mounds then beat 4 egg whites with 1 tsp. cream of tartar and gradually beat in 1/2 cup sugar, fold into lemon mixture. Put into chilled crust and chill a couple of hours.

MRS. CARL PARSONS

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## LEMON PIE

Mix 9 level tbsp. cornstarch, 1 1/2 cups sugar and 3 cups boiling water. Stir well, boil until thick. Add 3 egg yolks, 1/2 cup lemon juice, 1 tbsp. grated lemon rind. Cook until thick again. Add 1 tbsp. butter. Cool. Pour into baked crust. Make meringue from 3 egg whites and brown in oven.

MRS. D. J. REINKE

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## FRENCH LEMON PIE

3 eggs

1 cup sugar

6 tbsp. butter

Grated rind from 2 lemons

Juice from 2 lemons

Beat eggs and sugar together until lemon colored. Add butter and cook over double boiler until butter melts. Cool. Add juice and lemon rind. Pour into chilled, unbaked pie crust. Bake at 400 degrees about 30 minutes; lemon filling will be browned on top.

MISS LULU OSBORN

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### PINEAPPLE MERINGUE PIE

|               |                                     |
|---------------|-------------------------------------|
| 1 cup sugar   | 2 tbsp. butter                      |
| 1/2 cup flour | 1 #2 can crushed pineapple, drained |
| 1/4 tsp. salt | 1 9" pie shell, baked               |
| 3 egg yolks   |                                     |

Mix the sugar, flour and salt together. Drain syrup from pineapple and add enough water to make 1 2/3 cups of liquid. Add to the sugar mixture. Cook in double boiler till thick. Beat egg yolks and slowly add to custard. Cook several minutes longer. Add pineapple and butter. Pour into pie shell. Beat 3 egg whites stiff. Add 9 tbsp. sugar. Swirl on pie and bake at 325 degrees for 20 minutes.

MRS. BURL ELLIS

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### PINEAPPLE REFRIGERATOR PIE

Cream together 2 cups powdered sugar and 1/4 lb. butter. Add 1 No. 2 can drained crushed pineapple and 1 cup chopped nutmeats. Crush 2 7 1/2 oz. boxes of vanilla wafers fine. Put half in bottom of 9 x 13 inch pan. Spread mixture evenly over crumbs. Top with balance of wafer crumbs. Refrigerate over night. Serve with whipped cream or ice cream.

MRS. ANN LEE

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### MILE HIGH LIME PIE

|                                    |                              |
|------------------------------------|------------------------------|
| 1 tbsp. gelatin                    | 4 egg whites                 |
| 1/2 cup cold water                 | 1/2 cup sugar                |
| 4 beaten egg yolks                 | 1/2 cup heavy cream, whipped |
| 1 6 oz. can of limeade concentrate | 1 9" baked pastry shell      |

In top of double boiler, soften gelatin in cold water. Add yolks and dash of salt. Cook and stir over hot but not boiling water until mixture is slightly thick. Remove from heat and stir in concentrate. Chill, stirring occasionally, until mixture mounds slightly when spooned. Beat egg whites until soft peaks form. Fold in gelatin mixture, then whipped cream. Add a few drops of green food coloring. Pile in pastry shell and chill until firm.

MRS. ARNOLD COOK

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### PARFAIT PIE

|                          |                      |
|--------------------------|----------------------|
| 1 pkg. lemon jello       | 1 1/2 cups hot water |
| 1 pint vanilla ice cream |                      |

Dissolve jello in hot water in two quart container. Add ice cream by spoonfuls, stirring until melted. Chill until thickened, but not set (15 to 20 min.). Turn into a baked 8" pie crust and chill until firm. Fruit may be added if desired.

Several different combinations of flavors and fruits may be used as:

Cherry jello - 1 1/2 cups sliced bananas

Lime jello - Crushed pineapple, using juice with water for liquid.

Orange jello - hot orange juice - 1 cup coconut

Raspberry jello - drained and pitted dark cherries.

MRS. FLORENCE DOUDNA

## ANGEL PIE

|                          |                         |
|--------------------------|-------------------------|
| 4 egg whites             | 1/2 cup sugar           |
| 1/4 tsp. cream of tartar | Juice of 1 lemon        |
| 1 cup sugar              | 1/2 pint whipping cream |
| 4 egg yolks              | 1 tbsp. sugar           |
| 4 tsp. water             | 1 tsp. vanilla          |

Beat egg whites and cream of tartar together until stiff. Fold in sugar. Bake in well buttered 9" pie plate for 1 hour at 300 degrees. Cool thoroughly. Cook egg yolks, water, 1/2 cup sugar and lemon juice in double boiler until thick. Cool thoroughly. Take brown crust off pie crust top and crumble on waxed paper. Whip cream, fold in sugar and vanilla. Put 1/2 the cream mixture over pie crust. Add all the lemon filling, spread over this the remainder of the whipped cream. Sprinkle pie with crumbled crust. Chill 24 hours.

MRS. MARVIN HAGEDORN  
MRS. ROBERT BERGQUIST

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## PECAN PIE

|                                  |                          |
|----------------------------------|--------------------------|
| 1/2 cup brown sugar, packed      | 1/4 cup white corn syrup |
| 1/2 cup soft butter or margarine | 1/2 cup light cream      |
| 3/4 cup granulated sugar         | 1 cup broken pecan meats |
| 3 eggs                           | 1/2 tsp. vanilla         |
| 1/4 tsp. salt                    | 7 pecan halves           |

Heat oven to 350 degrees. Line 8" or 9" pie plate with pastry; trim edge even with pie plate. From pastry trimmings, cut out dime-sized circles; moisten each circle; overlap circles around rim of pie plate, pressing down as you go. In double boiler top, cream together brown sugar and butter; stir in granulated sugar, eggs, salt, corn syrup, and cream. Cook over hot, not boiling water for 5 minutes. Stir constantly. Remove from heat; stir in broken nuts and vanilla. Pour into lined pie plate. Bake at 350 degrees for 50 minutes. Arrange pecan halves around top. Bake 15 minutes longer. Cool on wire rack. If desired you may top each wedge with a small ball of vanilla ice cream or small mound of whipped cream.

MRS. R. C. JOHNSON

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## PECAN PIE

|                           |                       |
|---------------------------|-----------------------|
| 1 cup white sugar         | 2 eggs                |
| 1 cup syrup               | 1/8 lb. butter        |
| 1 cup chopped pecan meats | 1/4 tsp. salt (scant) |

Cream butter and sugar; add salt, well beaten eggs, syrup and chopped nutmeats. Mix well. Bake in raw pastry shell at 325 degrees, 1 hour and 15 minutes or until fairly firm.

MRS. W. F. BARRETT

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## SOUR CREAM PIE

|                          |                    |
|--------------------------|--------------------|
| 1 egg                    | 1/2 tsp. nutmeg    |
| 1 tbsp. flour            | 1 cup sugar        |
| 1 tsp. cinnamon - cloves | 2 cups sour cream  |
| 3 tbsp. vinegar          | 1 1/2 cups raisins |

Stir flour, vinegar, eggs together, then mix the rest and bake in a two crust pie.

MRS. GLADE BRETT

## CHEESE PIE

3/4 cup sugar  
11 oz. cream cheese  
2 eggs, beaten

2 tsp. vanilla  
1 tsp. lemon juice

Beat thoroughly. Pour into graham cracker crust. Bake 15 to 20 minutes at 325 to 350 degrees. Take from oven and cool for 5 minutes. Pour on topping and bake another 10 minutes.

### Topping:

1 cup cultured sour cream  
3 1/2 tbsp. sugar

1 tsp. vanilla  
1 tsp. lemon juice

MRS. LOUIS RANK

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## NO-BAKE BREAD PUDDING

3 slices bread, buttered, with crusts removed. Cut in cubes. Butter inside of top of double boiler generously. Add 1 cup brown sugar, firmly packed, cubed bread, 1 cup milk and 3 eggs beaten together with 1 tsp. vanilla. Do not stir. Set in bottom of double boiler; cover and cook for 1 hour. Turn out on plate.

MRS. CHARLEY SANGL

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## SOUR CREAM PIE

### Cook:

1 cup raisins  
1/2 cup water

1/2 cup brown sugar  
Add 1/2 tsp. vanilla

Mix and add to cooled raisins:

2 egg yolks  
1 cup sour cream

1/2 cup sweet milk

### Mix:

2 tbsp. flour  
1 tsp. soda

1/2 cup white sugar

Stir into raisin mixture. Cook, stirring constantly, until thick. Cool and pour into baked pie shell. Frost with meringue.

MRS. RUDOLPH HELDT

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## GRAPE PIE

1 1/2 cups grapes  
2 tbsp. flour moistened with water

1 cup sugar  
3 eggs

Force grapes through a sieve. Heat the fruit and sugar. Add flour and boil about one minute. Remove from fire; add yolks of eggs and put into baked shell. Beat whites of eggs stiff and add 3 tbsp. sugar. Spread on top and brown slightly in oven.

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## CUSTARD PIE

3 eggs  
1 tsp. vanilla  
2 cups milk

1/4 tsp. salt  
3/4 cup sugar

Beat eggs slightly; add sugar, salt, and scalded milk slowly. Bake in a moderate oven 25 to 30 min. or until a knife comes out dry when inserted in the center.

## SALADS

### DRESSINGS

"the cucumbers, and the melons, and the leeks, and the onions and the garlick."

Numbers 11:5

\*\*\*

#### CABBAGE SALAD

|                        |                              |
|------------------------|------------------------------|
| 4 cups sugar           | 1 bunch celery, chopped      |
| 2 cups vinegar         | 2 green peppers, chopped     |
| 1 cup water            | 2 red sweet peppers, chopped |
| 2 medium heads cabbage | 1 tbsp. celery salt          |
| 2 tbsp. salt           | 1 tbsp. mustard seed         |

Boil sugar, vinegar and water; let cool. Shred cabbage; add salt; let stand two hours; squeeze dry. Add other ingredients and mix all together with syrup. Place in covered glass container; store in refrigerator. Keeps for weeks.

MRS. SILAS COBBS

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#### CABBAGE SALAD

1 small head cabbage, chopped fine

Dressing:

|                                     |                        |
|-------------------------------------|------------------------|
| 3 egg yolks                         | 1/4 cup vinegar        |
| 1/4 cup sugar                       | 1 large tbsp. butter   |
| 2 tsp. dry mustard or mixed mustard | 1 cup thick sour cream |
| 1/4 cup water                       |                        |

Beat egg yolks and sugar until creamy. Add mustard, water and vinegar. Cook until smooth. Add butter. When cool add the cream. Mix with cabbage just before serving.

MRS. E. O. BEVARD

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#### CABBAGE SALAD

|                         |                                       |
|-------------------------|---------------------------------------|
| 1 qt. cabbage, shredded | 1/2 red and 1/2 green pepper, chopped |
|-------------------------|---------------------------------------|

Soak in brine of 2 tsp. salt, 1 cup water for two hours. Drain and add 2 stalks of celery. Boil the following:

|                 |                      |
|-----------------|----------------------|
| 1 cup sugar     | 1/2 cup water        |
| 1/2 cup vinegar | 1 tbsp. mustard seed |

Cool and pour over drained cabbage. If desired add celery seed. Let set overnight.

MRS. R. E. ROUSE

## BEET SALAD

|                        |                     |
|------------------------|---------------------|
| 1 pkg. lemon jello     | 1/2 tsp. salt       |
| 1 cup celery, cut fine | 3 tbsp. vinegar     |
| 1 cup beets, diced     | 2 tbsp. onion       |
| 1 cup boiling water    | 1 tbsp. horseradish |

3/4 cup beet juice

Dissolve jello in water and beet juice; add other ingredients and chill in refrigerator.

MRS. HAROLD JAMES  
MRS. R. A. FURMAN

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## SALAD

|                         |                      |
|-------------------------|----------------------|
| 1 cucumber              | 1/2 tsp. mint leaves |
| 2 small carrots         | 1/8 tsp. pepper      |
| 2 medium sized tomatoes | 1 tbsp. water        |
| 2 oz. radishes          | Salt to taste        |

Grind mint leaves, green pepper and salt together. Add water. Cut cucumber, carrots, tomatoes and radishes in pretty shapes. Arrange them artistically on a small platter. Sprinkle the previously prepared mixture in an artistic way. Chill and serve.

MRS. S. M. SAGAR  
of INDIA

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## MILLION DOLLAR SALAD

2 pkgs. lemon jello dissolved in 1/2 cup boiling water. Add 1 can tomato soup. Let cool. Chop: 1 small green pepper, 1 small cucumber, 1 cup celery and 1 small onion. Blend 1 cup whipped cream and 1 cup mayonnaise. Combine all together, mold and chill.

MRS. JOHN HANSON

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## MOLDED TOMATO SALAD

|                               |                                |
|-------------------------------|--------------------------------|
| 2 cups tomato juice           | 1/2 cup stuffed olives, sliced |
| 1 pkg. lemon flavored gelatin | 1/2 cup diced celery           |
| 1/2 tsp. salt                 | 3 tbsp. lemon juice            |

Heat 1 cup tomato juice to boiling, pour over gelatin and stir until dissolved. Add 1 cup cold tomato juice. Cool until slightly thickened. Add remaining ingredients and chill thoroughly. Serves 6.

MRS. B. J. SWEDE

\* \* \*

## TOMATO ASPIC SALAD

|                            |                       |
|----------------------------|-----------------------|
| 2 pkgs. lemon jello        | 2 cups diced celery   |
| 1 cup boiling water        | 1 green pepper, diced |
| 3 cups V-8 or tomato juice | 2 tbsp. minced onion  |

Dissolve jello in hot water. Add juice and 1/2 tsp. salt. Stir well. Add remaining ingredients and chill until firm

MRS. FLORENCE TURNER

## CUCUMBER SALAD

1 pkg. lemon gelatin  
1/2 cup nutmeats

1 shredded cucumber

Pour a little of gelatin into mold and let harden. Add cucumber and nutmeats. Add to the gelatin in mold. Serve mayonnaise to which has been added 1 tsp. horseradish.

MRS. L. G. GARTNER

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## OLIVE WREATH MOLD

1 #2 can crushed pineapple  
1 3 oz. pkg. lime flavored gelatin  
1/2 cup grated American cheese  
1/2 cup chopped celery

2/3 cup chopped walnuts  
1/4 tsp. salt  
1 cup heavy cream, whipped  
Stuffed olives, sliced

Drain pineapple. Heat syrup to a boil. Add to lime gelatin and stir till dissolved. Cool. When gelatin begins to thicken add pineapple, cheese, celery, nuts and salt. Fold in whipped cream. Cover bottom of mold with sliced olives. Cover with gelatin mixture and chill until firm.

MRS. GLEN METCALF

\* \* \*

## CHICKEN SALAD

Meat from 1 chicken  
1 qt. cooked large macaroni  
6 hard-boiled eggs  
1 1/2 cups celery, diced

1/2 cup sweet pickles, diced  
1 cup nutmeats  
1/2 cup sugar  
1/2 tsp. salt

Enough salad dressing to combine. Serves 10 to 12.

MRS. GLEN HUGHES

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## CHICKEN LUNCHEON SALAD

2 1/2 cups cooked chicken, diced  
1/2 cup whipping cream  
1 cup mayonnaise  
1 cup celery

1 cup white grapes or ripe olives  
1/2 cup slivered almonds  
2 tsp. parsley, minced  
1 tsp. salt

Mix mayonnaise and whipped cream and pour over the other ingredients. Serve in lettuce cup garnished with slivered almonds. Serves 8.

MRS. ED ARTHUR, SR

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## SPECIAL CHICKEN SALAD

Cook and cool one chicken. Dice meat and add: 1 small can crushed pineapple, 1 cup diced celery, 1 pkg. slivered almonds and salt to taste. Let stand several hours before serving. Add: 1/4 cup mayonnaise, 1/2 pint whipped cream.

MRS. HARRY YARNES

## DEVILED MACARONI SALAD

|                                |                                              |
|--------------------------------|----------------------------------------------|
| 1 8 oz. pkg. macaroni, cooked  | 2/3 cup mayonnaise                           |
| 1/2 lb. American cheese, cubed | 2 tbsps. grated onion                        |
| 1/2 cup celery, chopped        | 2 cans deviled ham (and/or hard-cooked eggs) |
| 1 pimiento, chopped            | 2 tsp. vinegar                               |
| 1/2 green pepper, chopped      | 1 tsp. Worcestershire sauce                  |

Cook macaroni; allow to cool. Add cheese, celery, pimiento, green pepper. Combine mayonnaise, deviled ham (or eggs), onion, vinegar and Worcestershire sauce. Add the two mixtures; toss lightly with fork. Chill thoroughly; garnish with pimiento.

MRS. LEO LA FONTAINE

\* \* \*

## CRANBERRY SALAD

|                      |                          |
|----------------------|--------------------------|
| 1 pint cranberries   | 1/2 cup water            |
| 1 cup water          | 3/4 cup celery, cut fine |
| 1 cup sugar          | 1/2 cup nutmeats         |
| 1/2 pkg. lemon jello |                          |

Cook cranberries and water for 20 minutes. Add sugar, mix well and cook 5 minutes. Dissolve jello in 1/2 cup water. Stir into cranberry. Chill. When partially set add celery and nutmeats. Return to refrigerator.

MRS. MILBERT KROHN

\* \* \*

## CRANBERRY SALAD

|                               |                         |
|-------------------------------|-------------------------|
| 1 cup ground, raw cranberries | 1 cup crushed pineapple |
| 1 cup sugar                   | 1/2 cup walnut meats    |
| 1 pkg. lemon jello            | 1 cup celery            |
| 1 cup pineapple syrup         |                         |

Combine cranberries and sugar. Dissolve jello in hot water; add syrup and chill until partially set. Add cranberry mixture, pineapple, walnuts and celery.

MRS. SARAH HOYE  
MISS MARIE HOYE

\* \* \*

## CRANBERRY SALAD

|                          |                            |
|--------------------------|----------------------------|
| 2 cups cranberries       | 1 cup hot water            |
| 1 medium-sized orange    | 4 tbsps. pecans, chopped   |
| 1/2 cup white sugar      | 4 tbsps. crushed pineapple |
| 1 pkg. raspberry gelatin |                            |

Wash cranberries and orange. Drain cranberries and dry orange. Put cranberries and whole orange through food grinder, using a medium blade. Add sugar and mix well. Let stand one hour before using. Heat nuts in a medium hot oven. Cool and then chop. Dissolve gelatin in water. Heat water to temperature suggested on package. Let stand until lukewarm. Stir into the cranberry mixture, nuts and pineapple. Pour into oiled pan. Chill until firm. Cut into squares.

MRS. BILL REED

### CRANBERRY SALAD

1 cup raw cranberries, ground  
1 cup fresh apples, ground  
1/2 cup sugar

1 small can crushed pineapple  
1 cup whipped cream  
Nuts (optional)

Grind cranberries and apples by running through food chopper. Combine and mix with sugar. Let stand over night or until it is to be used, preferably two hours. Add crushed pineapple and fold in whipped cream.

MRS. JAMES MAY

\* \* \*

### CRANBERRY SALAD

2 pkgs. jello, lemon or cherry  
Add 1 lb. cranberries, ground  
2 cups sugar, let stand awhile

1 can crushed pineapple  
1 cup celery  
1 cup nutmeats

MRS. GLEN HUGHES

\* \* \*

### CRANBERRY RELISH

1 lb. cranberries  
2 large apples

1 lemon

Remove seeds from apples and lemon, but not skins. Put all through food chopper. Add 2 cups sugar and mix well. This can be put into jars and frozen.

MRS. RALPH LUSHER

\* \* \*

### WHOLE CRANBERRIES

3 cups cranberries  
1 1/2 cups sugar

1 cup boiling water

Mix cranberries, sugar and water together. Let stand five minutes. Then boil five minutes. Let stand off heat five minutes then cook another five minutes.

MRS. C. E. RECTOR

\* \* \*

### CRANBERRY SALAD

1 lb. cranberries  
2 apples

2 oranges and 1 rind  
1 pkg. lemon jello

Grind first three ingredients together. Measure and add an equal amount of sugar. Dissolve the jello in 1 1/2 cups hot water. Add above mixture and put into refrigerator until jellied.

MRS. E. C. HINSHAW

## JELLIED CRANBERRIES

1 qt. cranberries  
1 cup water

2 cups sugar

Cook cranberries in 1 cup water over a hot fire for about five minutes; or until berries burst. Press through a sieve. Add sugar and stir until sugar is dissolved. Pour into molds. Do not re-heat.

MRS. C. E. RECTOR

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## BIRTHDAY SALAD

Place thick round slices of canned pineapple on lettuce leaf on each plate for base of candle stick. Cut banana in half cross-wise and stand a half end-wise in center of pineapple ring for candle. Place cherry on top for flame. Form handle with strip of lemon or orange peel. A few shreds of coconut may be used to give the effect of dripping tallow. Whipped cream or salad dressing may be piped around pineapple.

MRS. GLEN BIRDELL

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## CHRISTMAS SALAD

1 pkg. lime jello

1 cup boiling water

1 pt. lime sherbet (mixed into above)

When thickened to proper consistency, add small can of pineapple tidbits; 1/4 cup nuts, 1/2 cup marshmallows, 1/2 cup celery and 1/2 cup unpeeled red apples cut like match sticks. Serve on lettuce leaf with mayonnaise.

MRS. GLEN BIRDELL

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## CHRISTMAS SALAD

1/2 lb. small marshmallows

3/4 lb. colored gumdrops, cut up

1 lb. white or red grapes

1 small jar Maraschino cherries

1 #2 1/2 can pineapple

1/2 cup nutmeats, if desired

Dressing: 1/2 cup sugar, 4 tbsp. flour, 1 tbsp. vinegar, juice of 2 lemons. Cook until thick; cool, add 1 pt. whipped cream. Mix all together and chill in refrigerator 24 hours or overnight.

MRS. CHARLES SPEER

\* \* \*

## SALAD

1 pkg. cream cheese

16 marshmallows, cut up

2 tbsp. salad dressing

1/2 pt. whipped cream

1 can crushed pineapple, drained

nut meats, broken up

1 bottle maraschino cherries, drained

Cream cheese and salad dressing together. Add fruit and marshmallows. Fold in whipped cream and nut meats. Chill firmly under freezer part of refrigerator.

MRS. DOROTHY VON VLEET

## SALAD LOAF

1 pkg. cherry jello  
1 pkg. lemon jello  
3/4 cup juice  
1 cup water

# 2 1/2 can fruit cocktail, drained  
4 oz. pkg. cream cheese  
1/2 cup mayonnaise  
1 3/4 cups hot water

Bring fruit juice from fruit cocktail to a boil, add lemon gelatin and 1 cup of water. Allow to cool slightly; add cream cheese mixed with mayonnaise. Beat with egg beater until thoroughly blended. Dissolve cherry jello in hot water. Place one half fruit in bottom of loaf pan. Cover with 1/2 the cherry jello. Chill until firm. Next add the cream cheese mixture. Chill until firm; add remaining fruit and cherry jello. Chill. Cut in slices to serve.

MRS. C. E. RECTOR

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## PINEAPPLE CHEESE SALAD

1 pkg. lemon or lime gelatin  
2 cups water  
Juice of 1 lemon  
1/2 cup sugar

1 cup cream, whipped  
1 cup crushed pineapple, drained  
1 cup crated American cheese

Cook hot water, sugar and lemon juice about 3 minutes. Dissolve gelatin in this syrup. Chill until partly set. Whip. Fold in whipped cream, pineapple and cheese. Refrigerate.

MRS. E. R. GAMBLE

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## FRUIT SALAD

1 can (12 oz.) apricot nectar  
1/2 cup pineapple juice  
1 pkg. lemon jello

2 tbsp. lemon juice  
1/4 cup crushed pineapple, drained  
1 ripe banana, sliced

Heat liquids and dissolve the jello in juice. Add remaining ingredients. Put in refrigerator to set.

MRS. C. C. N. WINSLOW

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## APRICOT SALAD

2 pkgs. orange gelatin  
2 cups boiling water  
1 cup apricot and pineapple juice,  
mixed

1 large can apricots, mashed  
1 large can crushed pineapple  
1 pkg. miniature marshmallows

When firm, top with the following:

1 cup apricot and pineapple juice,  
mixed  
1/2 cup sugar

2 heaping tbsp. flour  
1 beaten egg  
2 tbsp. butter

Cook until thick and when cool add 1 cup cream whipped. Spread over the firm gelatin and top with grated cheese. Serves 16.

MRS. RAY WOOLRIDGE  
MRS. CHARLES OLSON  
MRS. GLEN HUGHES

## FRUIT AND SHERBET SALAD

1 pkg. orange gelatin

1 cup cold water

1 cup hot water

1 pt. orange sherbet

1 cup Mandarin orange slices

1 banana

Prepare gelatin with 1 cup hot water and 1 cup cold water; let cool until consistency of syrup; whip and stir in sherbet. Fold in drained fruit last. Other fruits and sherbet may be used in this recipe.

MRS. C. D. MC INTIRE

MRS. WILLIAM MAY

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## LIME JELLO SALAD

1 pkg. lime jello

1/2 cup boiling water

1 cup pineapple juice

15 marshmallows

1 cup fine cottage cheese

1/2 pt. whipping cream

1 cup crushed pineapple

1 cup pecan nut meats

Dissolve jello in hot water; add juice; place in pan over low heat; add marshmallows, stirring constantly until dissolved. (Don't boil) Chill and whip. Add cottage cheese, pineapple, whipped cream and nuts. Pour in mold and chill.

MRS. L. R. NORMAN

MRS. MARY CHRISTENSON

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## COTTAGE CHEESE PINEAPPLE SALAD

1 pkg. lime jello, 1 pkg. lemon jello. Dissolve in 2 cups boiling water. Add 1 cup mayonnaise to hot mixture. (Beat until smooth) Add 1 cup evaporated milk, 1 lb. cottage cheese, 1 #2 can crushed pineapple, 1 tbsp. horseradish, 1/2 cup nutmeats. Let set.

MRS. LOIS BALDY

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## PINEAPPLE-PHILADELPHIA CREAM CHEESE SALAD

1 pkg. lime jello

1 cup hot water

1 cup crushed pineapple

10 colored marshmallows, or 1/2 pkg.  
small ones

1/2 cup diced celery

1/2 cup chopped walnuts

1 cup whipping cream

1 large pkg. Philadelphia cream cheese

Dissolve jello in hot water; add pineapple and let chill partially. Fold in marshmallows, celery, nuts, cheese and whipped cream. Pour into ring mold.

MRS. GLEA LLOYD

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## PINEAPPLE SALAD

1 large can pineapple

1/2 pkg. marshmallows

6 bananas, sliced

1 cup nutmeats, optional

Dressing: From the can of pineapple use the juice and heat. Add 1 egg well beaten; 4 level tbsp. flour; 1 tbsp. butter. Cook until thick. Cool. Pour over fruit and chill.

MRS. FLORENCE THOMAS

## PINEAPPLE SALAD

### Custard:

|                     |                 |
|---------------------|-----------------|
| 4 egg yolks         | 1/2 cup water   |
| 1/2 cup sugar       | 1 cup pineapple |
| 1/2 box lemon jello |                 |

Cook in double boiler. Beat 4 egg whites and 1/4 cup sugar. Add to custard. Roll vanilla wafers and place in bottom of pan. Chill and serve on lettuce leaf.

MRS. EARL D. MILLER

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## PINEAPPLE-CHEESE SALAD

|                       |                                |
|-----------------------|--------------------------------|
| 1 pkg. lemon gelatin  | 1 8 oz. can diced pineapple    |
| 1 cup boiling water   | 1/4 lb. grated American cheese |
| 1 cup pineapple juice | 3/4 cup whipped cream          |

Dissolve gelatin in boiling water. Add pineapple juice. Cool. When slightly thickened add diced pineapple and grated cheese. Fold in whipped cream. Chill until firm. Serve on lettuce.

MRS. RALPH BAKER

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## QUICKIE SALAD

|                     |                          |
|---------------------|--------------------------|
| 1 pkg. cherry jello | 2 cups applesauce        |
| 1 cup boiling water | 1/4 cup cinnamon candies |

Pour boiling water over the candy and jello; add the applesauce. Very good served with ham. If candy does not dissolve, then heat the mixture of water, jello and candy until dissolved, before adding applesauce.

MRS. HARRY LOERS

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## SPRING SALAD

|                      |                         |
|----------------------|-------------------------|
| 2 pkgs. lime gelatin | 1 cup crushed pineapple |
| 2 cups hot water     | 1 cup cream             |
| 3/4 cup sugar        | 1 cup chopped nuts      |
| 1 cup cold water     | 2 pkgs. cream cheese    |

Dissolve gelatin and sugar in hot water; add remaining water, pineapple, nutmeats and softened cream cheese which has been well mixed with cream. Serves 16.

MRS. ED ARTHUR, SR.

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## CHERRY COKE SALAD

|                            |                     |
|----------------------------|---------------------|
| 1 pkg. cherry gelatin      | 1 bottle coke       |
| 1 can dark pitted cherries | 1 pkg. cream cheese |
| 1 can crushed pineapple    |                     |

Heat juice of fruit and dissolve gelatin. Add one pkg. of cream cheese, diced, while still warm. When cool add fruit and let set.

MRS. E. G. MC COY

## WHITE SALAD

1 large can of chunk pineapple  
3/4 cup white sugar  
1 tbsp. flour  
2 eggs

Juice of 1 lemon  
1/2 cup whipped cream  
1 medium sized pkg. of marshmallows  
White grapes

Drain juice from pineapple, and if not quite 1/2 cup add a little water. Mix with the sugar, flour, eggs, lemon juice. Cook until thick. Cool and add whipped cream. Pour the dressing over the chunk pineapple and marshmallows and add the white grapes from which the seeds have been removed. Serve on lettuce leaf.

MRS. FLORENCE TURNER

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## CINNAMON APPLE SALAD

1 cup hot water  
2/3 cup small cinnamon candies

1 pkg. lemon jello  
1 1/2 cups applesauce

Dissolve candies in hot water; add jello and applesauce.

Cream together;

1 18 oz. pkg. Philadelphia cream cheese  
1/2 cup celery, chopped  
1/2 cup nuts  
1/2 cup mayonnaise

Put half of applesauce mixture in pan; let congeal; add cheese mixture and top with other half of applesauce mixture.

MRS. DON STEPHENSON

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## ORANGE GELATIN SALAD

2 pkgs. orange gelatin

3/4 cup cold water

1 cup boiling water

1 6 oz. can frozen orange juice(thawed)

1 can mandarin oranges and juice

1 cup crushed pineapple

Dissolve gelatin in boiling water, stir well, add rest of ingredients, mix well. Let set.

MRS. DICK MUILENBERG

MRS. K. W. JOINES

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## PARTY SALAD

1 cup orange chunks or canned mandarin oranges

1 cup flaked coconut

1 cup pineapple chunks, well drained

1 cup dairy sour cream

1 cup marshmallows, cut in half

Combine all ingredients and mix well. Place in 8 inch glass dish and let stand 24 hours in refrigerator.

MRS. ARNOLD COOK

MRS. GLEN HUGHES

MRS. IKE KISSINGER

MRS. HERMAN MASON

MRS. C. D. MC INTIRE

MRS. DICK MUILENBERG

MRS. LOUIS RANK

MRS. KINGSLEY RICHARDS

### ICE CREAM SALAD

1 pkg. lemon gelatin  
1 pkg. lime gelatin  
1 can crushed pineapple

1 can fruit cocktail  
1 pt. ice cream

Dissolve in 1 cup boiling water. Drain juice from pineapple and fruit cocktail and add enough water to make 2 cups liquid. Add this to the jello mixture, chill to jelly stage and whip. Add by spoonfuls the ice cream and fold in. Add fruit and chill.

MRS. CHARLES SPEER

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### GUMDROP SALAD

30 marshmallows  
1 cup pineapple juice  
1 lb. white grapes

1 can crushed pineapple, drained  
1/2 lb. gumdrops, cut fine  
1 pt. whipped cream

Melt the marshmallows with pineapple juice in top of double boiler. Cool. Add grapes, pineapple and gumdrops. Cool until partly congealed. Add the whipped cream and chill in refrigerator until set.

MRS. PAUL JOHNSON

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### BLACK CHERRY AND PEAR SALAD

1 pkg. cherry or raspberry jello  
1 cup hot water  
1 cup pear juice

2 cups canned pears, diced  
2 cups pitted black cherries

Dissolve jello in hot water. Add pear juice. Stir in fruit. Turn into mold. Chill until firm and serve on lettuce with mayonnaise.

MRS. R. A. FURMAN

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### AUTUMN FRUIT SALAD

2 pkgs. lemon gelatin  
2 cups hot water  
1 1/2 cups cold water  
1 8 oz. can crushed pineapple

1 can whole cranberry sauce  
2 apples, cut fine  
1 cup diced celery

Dissolve gelatin in hot water; add cold water and pineapple. Chill. Add cranberry, apples and celery.

MRS. FRANK MC CAULEY

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### FRUIT SALAD

2 pkgs. lemon gelatin  
4 bananas, sliced

1 can crushed pineapple  
1 cup miniature marshmallows

Make gelatin according to directions on box, let partly set then add rest of the ingredients. Let set till firm. Dressing for top of this salad found on page 169.

MRS. KINGSLEY RICHARDS

## BANANA SALAD

4 diced bananas  
1 pkg. miniature marshmallows  
Cook together until it makes thick paste:  
1/2 cup sugar, 1/4 cup flour, juice from pineapple cubes. Then add; 1 egg, 1 tbsp. butter and pinch of salt. When the dressing is cooled pour it over first four ingredients. There may be more dressing than you wish to use. This makes a good salad dressing for cabbage slaw also.

1 large can pineapple cubes, drained  
1/4 cup finely chopped English walnuts

MRS. ARLO FOX

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## NEAPOLITAN SALAD

3 cups cottage cheese  
3/4 cup cream, whipped  
Mix cheese with whipped cream and salt. Color 1/2 mixture pink with coloring. Add the pineapple to the rest of the mixture. Mold in brick shape or square pan, which has been dipped in cold water. First put in a layer of white, then one of pink and then white. Chill thoroughly before turning out. Slice with a sharp knife dipped in hot water. Serve on lettuce leaf and top with mayonnaise dressing.

1 cup grated pineapple, drained  
1/2 tsp. salt

MRS. R. K. HARKER

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## FRUIT AND CHEESE SALAD

1 No. 211 can crushed pineapple, drained  
1 No. 303 can fruit cocktail, drained  
1 pkg. lemon jello  
2/3 can fruit juice (drained from fruit)  
Heat fruit juice, add jello, lemon juice, marshmallows and cheese spread. Stir until dissolved. Cool, then add the drained pineapple and fruit cocktail. Fold in the whipped cream. Pour into oiled mold. Refrigerate until firmly set. Serve on large plate or tray with lettuce leaves. Serves 8.

1 tbsp. lemon juice  
1 cup small size marshmallows  
1 glass pimiento cheese spread  
1 cup cream, whipped

MRS. ED HUTCHINSON

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## OVER NIGHT SALAD

1 #2 1/2 can pineapple chunks and juice  
1 cup oranges, cut up  
Dressing:  
1/2 cup milk  
4 beaten egg yolks  
Pour milk over eggs, add mustard. Cook until thick and cool. Add whipped cream. Pour in the fruit. Let stand over night.

1 lb. marshmallows, cut up  
3/4 tsp. prepared mustard  
1 pt. whipping cream

MRS. JAMES E. BONSALE

## TWENTY-FOUR HOUR SALAD

4 egg yolks or 2 whole eggs, beaten  
4 tbsp. vinegar

4 tbsp. sugar  
2 tbsp. butter

Cook in double boiler until thoroughly done. Cool. Add 1 cup cream whipped and mix. Fold in 2 cups white cherries, 2 cups crushed pineapple, 2 oranges, cut in small pieces, and 2 cups cut marshmallows. Set in refrigerator and stir occasionally until ready to serve.

MRS. J. G. SEWICK

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## TWENTY-FOUR HOUR SALAD

2 cups seeded white cherries  
2 cups diced pineapple

2 cups marshmallows  
1/2 pt. cream, whipped

Dressing:

1/2 cup sugar  
1/3 cup flour  
1/4 tsp. salt

1/3 cup lemon juice  
1/2 cup water  
3 eggs, well beaten

Beat eggs, add lemon juice. Mix sugar, flour, salt and add to eggs. Cook in double boiler until thick and creamy. Cool. Add whipped cream and then fruit. Chill 24 hours. Serves 12.

MRS. ART SCHUNEMAN

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## FROZEN FRUIT COCKTAIL SALAD

6 oz. cream cheese  
1 cup mayonnaise  
1 cup cream, whipped  
1 #2 1/2 can fruit cocktail, drained

2 1/2 cups miniature marshmallows  
1/2 cup quartered maraschino cherries  
Few drops red food coloring

Soften cream cheese; blend with mayonnaise. Fold in remaining ingredients. Pour into 2 qt. mold. Freeze over night. Before serving let stand a few minutes, then slice. Makes 10 servings.

MRS. ARLO FOX

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## FROZEN SALAD SLICES

8 oz. pkg. cream cheese, softened  
3/4 cup mayonnaise  
1 cup pineapple tidbits, drained  
1/2 cup sliced maraschino cherries

1/2 cup sliced ripe olives  
3/4 cup broken nut meats  
Dash of salt  
1 cup heavy cream, whipped

Blend cream cheese, mayonnaise, fruits, olives, nuts and salt. Fold in whipped cream. Pile into a 1 quart refrigerator tray; freeze until firm. Cut in slices to serve. Serve on lettuce cups. Makes 8 servings.

MRS. EMMA TAGUE

## FROZEN SALAD

1 tbsp. flour  
1/2 cup sugar  
1 tsp. dry mustard  
1 egg

1/2 cup vinegar  
1/2 cup water  
2 tbsp. butter

Cook this until thickened. Cool. Next make a dressing of:

1/2 cup sugar  
1 tbsp. flour  
2 eggs

2 tbsp. butter  
1 cup pineapple juice

Boil this and let it cool.

4 oz. pkg. cream cheese  
1 #2 can cut up pineapple, drained  
2 bananas

3/4 cup marshmallows  
1/2 cup whipped cream

Slowly add cream cheese, which has been mashed, to the boiled dressing. Then add fruits and marshmallows. Fold in whipped cream. In mold put a layer of fruit mixture then a layer of pineapple dressing. Lastly the rest of the fruit dressing. Freeze and serve plain.

MRS. CARL E. PARSONS

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## FROZEN SALAD

3/4 cup sugar  
1 cup water  
Juice of 1 lemon  
Juice of 1 orange

2 crushed bananas  
1 small can pineapple  
6 maraschino cherries and 1 or 2 tsp. of the  
juice

Boil sugar and water together for 5 minutes, add rest of the ingredients. Put into desired dish or pan in freezer.

MRS. IDA TREMAN

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## SHRIMP SALAD

1 pkg. lemon gelatin  
1 1/4 cups tomato juice  
1 cup salad dressing  
1/2 cup diced celery

1 tsp. grated onion  
1/2 cup diced green pepper (optional)  
3 hard boiled eggs, diced  
1 can shrimp

Dissolve gelatin in heated tomato juice. Stir well and let set. With beater mix in salad dressing. Beat until smooth; add rest of the ingredients. Mix well, pour in mold. Let set. Serves 8.

MRS. GLENN CARVER

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## SHRIMP RING

Heat 1 can tomato soup. Dissolve 2 pkgs. cream cheese in soup. Dissolve 2 tbsp. gelatin in cold water, add to soup. Add 1 cup chopped celery, 3 tbsp. chopped onion, small green pepper, 2 cans shrimp, 1 cup mayonnaise. Place in ring mold over night. Turn out on bed of lettuce.

MRS. V. A. HART

### VELVET SALAD DRESSING

1/2 cup sugar  
2 tbsp. flour  
4 tbsp. vinegar  
1 tbsp. salad mustard

1 egg  
1 cup cold water  
4 tbsp. butter or oleo

Mix sugar, flour, vinegar, mustard, egg and water well. Cook in double boiler. Remove from fire. Beat well and add butter or oleo, beat again. One pint of commercial dressing may be added.

MRS. CHARLES ARTHUR

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### FRUIT SALAD DRESSING

1/2 cup sugar  
1 egg, well beaten  
2 tbsp. flour  
1 tbsp. butter

1/2 cup pineapple juice  
1/2 cup water  
1/2 pt. whipping cream  
2 tbsp. sugar

Cook 1/2 cup sugar, egg, flour, butter, juice and water slowly until thick, stirring constantly. Let cool. When cool add whipped cream and 2 tbsp. sugar. Use on fruit salad, page 165. Let set over night. May be used as salad or dessert.

MRS. KINGSLEY RICHARDS

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### FRUIT SALAD DRESSING

2 beaten eggs  
1/2 cup sugar  
1/2 tsp. salt  
1/4 cup lemon juice

1 tsp. lemon rind  
1 tbsp. vinegar  
1 tsp. butter  
1 cup heavy cream, whipped

Combine the first 6 ingredients. Cook over hot water, stirring constantly. When thickened add the butter and cool. Just before serving fold in whipped cream.

MRS. L. G. GARTNER

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### SALAD DRESSING

6 egg yolks, beaten  
1/2 cup sugar  
1 cup vinegar  
2 tsp. cornstarch

1 tsp. dry mustard  
1/4 cup water  
1/2 tsp. salt  
1/4 tsp. white pepper

Dissolve the cornstarch and mustard in the water. Combine all ingredients in the top of a double boiler and beat well. Boil until thick; stirring to keep smooth. You may add cream to this dressing when serving. Makes 1 pint. Will keep a long time when refrigerated.

MRS. LAURA HILL

### SALAD DRESSING

3/4 cup sugar

2 tbsp. flour

1 tsp. salt

1/8 tsp. dry mustard

1/2 cup water

1/2 cup vinegar

2 whole eggs or 4 beaten egg yolks

Mix dry ingredients, water and vinegar, cook over medium heat until smooth and thick, stirring constantly. Stir a little hot mixture into the eggs, add to remaining hot mixture, stirring constantly. Cook about 2 minutes longer, stirring. Add 2 tsp. butter. Cool. Store in covered jar in refrigerator. Makes 2 cups.

MRS. MILTON JERGENSEN

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### SALAD DRESSING

12 egg yolks

1 cup cream

1 cup sugar

1 tsp. salt

1/2 tsp. paprika

1 tbsp. dry mustard

Few grains of cayenne pepper

3 cups vinegar

1 cup butter

Beat egg yolks and add cream. Put in double boiler, add sugar, salt, paprika, mustard and pepper. Stir well. Heat the vinegar and butter together and pour slowly into egg mixture. Return to double boiler and cook until thick. Makes one and one-half quarts and will keep for some time.

MRS. C. E. RECTOR

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### SALAD DRESSING

Butter the size of an egg

1 tsp. salt

1/4 tsp. dry mustard

1/4 tsp. pepper

2 tbsp. sugar

2 eggs

1/2 cup vinegar

Boil all together and add 1 heaping tsp. cornstarch, moistened with cold water. Remove from heat, and when cold add 1 cup of cream. Will keep indefinitely.

MRS. R. E. WAISNER

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### SALAD DRESSING

Combine in pint jar in order given:

1/4 cup sugar

1 tsp. dry mustard

1 1/2 tsp. celery seed

1/2 tsp. salt

1/4 cup vinegar

1/4 cup salad oil

1/3 cup catsup

1 small clove of garlic

Shake each time before using as oil separates. Keeps almost indefinitely.

MRS. WILBUR MORELAND

## TOMATO-CHEESE DRESSING

Mash 1 3 oz. pkg. cream cheese. Add: 2 tsp. lemon juice, 1/2 tsp. salt, 3/4 cup mayonnaise and 1/2 cup condensed tomato soup. Mix well. Use on vegetable salad. Makes 1 pint.

MRS. L. G. GARTNER

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## RUSSIAN SALAD DRESSING

|                              |                                   |
|------------------------------|-----------------------------------|
| 1 cup sugar                  | 1 tbsp. celery salt               |
| 1 cup water                  | 1 cup catsup                      |
| 2 cups salad oil             | 1 tbsp. very finely chopped onion |
| 1 tbsp. salt                 | Juice of 1 lemon                  |
| 2 tbsp. Worcestershire sauce |                                   |

Boil the sugar and water to a thick syrup, about 10 minutes. Let cool. To the cooled syrup add the oil and beat well. Combine the rest of the ingredients with the oil mixture and beat well. This makes about 1 quart and keeps indefinitely.

MRS. H. L. MC MILLAN

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## UNCOOKED DRESSING

|                          |                       |
|--------------------------|-----------------------|
| 1 tbsp. prepared mustard | Pinch of pepper       |
| 2 tsp. sugar             | 1 cup evaporated milk |
| 1/2 tsp. salt            | 2 tbsp. vinegar       |

Place mustard, sugar, salt and pepper in a bowl. Add milk and mix well. When thoroughly mixed slowly add the vinegar.

MRS. EDNA CUNNINGHAM

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## SALAD DRESSING

|                    |                               |
|--------------------|-------------------------------|
| 1 cup salad oil    | 2 garlic buds, grated         |
| 1 cup catsup       | 1/2 tsp. black pepper         |
| 1/2 cup vinegar    | 1 tsp. salt                   |
| 1 cup sugar        | 1/2 tsp. Worcestershire sauce |
| 1 onion, grated    | 1 tsp. lemon juice            |
| 1 tsp. dry mustard |                               |

Place in quart jar and shake well. Refrigerate.

MRS. TOM MOEN

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## FRENCH DRESSING

|                    |                          |
|--------------------|--------------------------|
| 1 can tomato soup  | Piece of onion or garlic |
| 1/2 cup sugar      | 1 cup salad oil          |
| 1 tsp. dry mustard | 3/4 cup vinegar          |
| 1 1/4 tsp. salt    |                          |

Place in jar and shake well.

MRS. JOHN WILLIAMSON

### ONION DRESSING

|                    |                    |
|--------------------|--------------------|
| 1 cup sugar        | 1 onion, grated    |
| 1/2 cup vinegar    | 1 tsp. dry mustard |
| 1/4 tsp. salt      | 1 cup salad oil    |
| 1 tsp. celery seed |                    |

Chill or cool all the ingredients but the salad oil. When chilled, slowly add 1 cup of oil to the mixture and beat. Put in fruit jar and it will keep in refrigerator for a long time. Shake well before serving.

MRS. VERNER SANDS

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### FRENCH DRESSING

|                 |                              |
|-----------------|------------------------------|
| 1 cup salad oil | 1/4 cup vinegar              |
| 1/3 cup catsup  | 1 tbsp. Worcestershire sauce |
| 1/2 cup sugar   | 1 small onion, grated        |

Mix ingredients well. Place in covered jar and refrigerate. Keeps well.

MRS. RACHEL COLWELL

\* \* \*

### FRENCH DRESSING

|                     |                  |
|---------------------|------------------|
| 1 cup tomato catsup | 2/3 tsp. salt    |
| Juice of 1 lemon    | 2/3 tsp. paprika |
| 1 cup sugar, scant  | 1 cup salad oil  |
| 1/3 cup vinegar     |                  |

Beat the ingredients for five minutes. Add one onion, finely grated.

MRS. E. G. MC COY

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### FRENCH DRESSING

|                   |                        |
|-------------------|------------------------|
| 1 cup sugar       | 1 cup salad oil        |
| 2 tsp. paprika    | 1 tsp. mustard         |
| 1/2 tsp. salt     | 1 medium onion, grated |
| 1 can tomato soup | 1/4 tsp. celery seed   |
| 1 cup vinegar     |                        |

Place ingredients in a jar; shake well.

MRS. WILLIAM MAY

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### FRENCH DRESSING

Beat together 1 1/2 cups sugar and 3/4 cup vinegar. Then add 1 cup catsup, 1 1/2 cups cooking oil, 3 tsp. salt, 3 tsp. paprika. Beat all together for three minutes with egg beater. Makes 1 quart.

MRS. BUDD DANIELS

## SANDWICHES

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### "QUICK SNACK"

6 slices bread, toasted

6 slices luncheon meat

6 slices cheese

Top toast with luncheon meat and cheese. Broil till cheese melts. Remove from broiler and top with heated sauce. Serves 3.

Sauce:

1 can tomato soup

1/4 tsp. oregano

Salt and pepper to taste

Garlic salt to taste

MRS. REED POTTER

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### SPANISH TAVERN

2 lbs. ground beef

1 cup warm water

2 tbsp. salad mustard

1 small onion, chopped fine

3/4 tsp. salt

3/4 cup catsup

1 1/4 tsp. sausage seasoning

2 tsp. chili powder

Combine first four ingredients and cook 45 minutes. Stir often and have ingredients well blended and fine. Cool. For sauce, cook slowly the remaining ingredients for 45 minutes. Cool. When both meat and sauce are cool mix together. Reheat before serving.

MRS. DICK MUILENBERG

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### HAMBURGER SANDWICH

1 lb. hamburger

1 tbsp. vinegar

1 cup onion

1/2 tsp. ground cloves

1 cup catsup

2 tsp. dry mustard

1 tbsp. sugar

1/2 tsp. salt

Run onions through food grinder, add to ground beef and sear; add other ingredients and simmer for 1 hour. Serve on warm buns. Serves 10.

JEAN EKLUND

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### SLOPPY JOES

Saute one onion in butter; add 1 lb. hamburger, brown. Add salt and pepper to taste, 1 tsp. dry mustard, 2 or 3 tbsp. catsup, 1 can chicken gumbo soup and simmer one hour. Serve on wiener buns.

MRS. ETHEL WALSTON

## WESTERN COW BELL BURGER

|                              |                              |
|------------------------------|------------------------------|
| 1 lb. ground beef            | 1 tbsp. mustard              |
| 1 large onion, minced        | 1 tbsp. Worcestershire sauce |
| 1 can tomato soup            | 2 tbsp. vinegar              |
| 1 green pepper               | 2 tbsp. brown sugar          |
| 1/4 cup celery, chopped fine | 1 1/2 tsp. salt              |

Simmer 15 minutes. Put in warmed buns.

MRS. RICHARD BOWEN

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## MADE RITES

|                     |                 |
|---------------------|-----------------|
| 2 lbs. hamburger    | 1 tbsp. vinegar |
| 1 large onion       | Dry mustard     |
| 1 cup catsup        | Salt and pepper |
| 1/3 cup brown sugar |                 |

Brown hamburger and onion in a heavy skillet without fat. Add other ingredients and let simmer.

MRS. JOHN WILLIAMSON

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## SANDWICH FILLING

Put through food chopper:

|                      |                    |
|----------------------|--------------------|
| 1/4 lb. cream cheese | 1/4 lb. dried beef |
| 1 medium sized onion |                    |

Add 1 cup canned tomatoes. Cook until thick. Add 1 beaten egg and cook again for about 10 minutes. Cool.

\*\*\*

## PECAN BUTTER SANDWICH

Grind pecan meats through fine meat grinder; rup to a paste with back of spoon, moistening with cream; season slightly with salt and add 1 tbsp. maple sugar or syrup to 1 cup of nutmeats.

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## CHEESE SPREAD

|                               |                              |
|-------------------------------|------------------------------|
| 1/2 lb. sharp cheese          | 1 small onion, chopped fine  |
| 2 tbsp. chili sauce or catsup | 1 tbsp. horseradish          |
| 1 tsp. celery salt            | 1 tbsp. Worcestershire sauce |

Pepper

\*\*\*

## VEGETABLE SPREAD

Chop, then combine;

|                  |                       |
|------------------|-----------------------|
| 1 cup celery     | 1 cup cucumbers       |
| 1/4 cup onion    | 1/4 cup green peppers |
| 6 stuffed olives |                       |

Add enough salad dressing or mayonnaise to spread.

## SAUCES

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### THIN LEMON SAUCE

|                    |                     |
|--------------------|---------------------|
| 2 tbsp. cornstarch | 1/2 cup lemon juice |
| 1 cup sugar        | 4 tbsp. butter      |
| 2 cups water       |                     |

Mix sugar and cornstarch. Add water, blend and heat on low, 200 degree, fire. Let mixture come to boil, stirring constantly. Cook 2 minutes or until clear. Add lemon juice and butter. Serve on puddings or ice cream. Orange juice may be substituted.

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### YUMMY HOT FUDGE SAUCE

|                                    |                |
|------------------------------------|----------------|
| 2 cups sugar                       | 1/4 cup butter |
| 1 can evaporated milk (1 1/2 cups) | 1 tsp. vanilla |
| 4 sq. unsweetened chocolate        | 1/2 tsp. salt  |

Boil milk and sugar for one minute. Add chocolate. When melted, beat well until smooth and remove from heat. Stir in the butter, vanilla and salt. Store in a jar in the refrigerator and reheat in a double boiler before serving. May be thinned with a little milk or water if desired. Perfect for hot fudge sundaes, good on warm cake, fun to spread cold on crisp crackers.

MRS. H. C. BRADFIELD

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### HEAVENLY HOT FUDGE SAUCE

|                             |                                       |
|-----------------------------|---------------------------------------|
| 1/2 cup or 1/4 lb. butter   | 1/2 tsp. salt                         |
| 4 oz. unsweetened chocolate | 1 2/3 cups evaporated milk (tall can) |
| 3 cups sugar                |                                       |

Melt fat in top of double boiler over hot water; add chocolate and melt. Add sugar gradually about 4 tbsp. at a time. Be sure sugar is well moistened each time. Add milk slowly. Remove from fire as soon as sugar is dissolved. May be reheated over hot water. Makes about 1 quart.

MRS. C. D. MC INTIRE

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### CHOCOLATE SYRUP

Boil 2 cups water, 2 cups sugar, 1 cup cocoa for twenty minutes. (Boil longer if you want it thick for fudge sauce) Add 1 tsp. vanilla and a pinch of salt.

MRS. RAY CHESNUT

### CHOCOLATE SAUCE

|                             |                  |
|-----------------------------|------------------|
| 1 cup sugar                 | 1 tsp. butter    |
| 2 sq. unsweetened chocolate | Pinch of salt    |
| 1 small can condensed milk  | 1/2 tsp. vanilla |

Cook sugar, chocolate and milk in double boiler for 20 minutes. Remove from heat and add butter and salt. Vanilla may be omitted if desired. Delicious on ice cream.

MRS. CARL E. PARSONS

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### BUTTERSCOTCH SAUCE

|                    |                   |
|--------------------|-------------------|
| 1 1/2 cups sugar   | 1/4 tsp. salt     |
| 1/2 cup butter     | 1 cup light syrup |
| 2 cups sweet cream | 1 tsp. vanilla    |

Boil sugar, salt, butter and syrup and 1 cup cream until it forms a hard ball when tested in cold water. Then add remaining cup of cream and just let it come to a boil. Remove from fire and put in jar and cool. Keeps indefinitely. Delicious served with whipped cream over angel food. Serves 18.

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### CHOCOLATE WHIP

|                   |               |
|-------------------|---------------|
| 1 cup heavy cream | 3 tbsp. cocoa |
| 1 cup sugar       |               |

Mix thoroughly and let stand in refrigerator 1 hour. Then whip. This is delicious on angel food or sunshine cakes.

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### "YUMMY" WAFFLE SYRUP

To 1 cup warm honey, add 1/4 cup butter, 1/4 tsp. cinnamon and a dash of nutmeg.

MRS. RAY CHESNUT

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### MUSTARD SAUCE

|                     |                          |
|---------------------|--------------------------|
| 1/2 can tomato soup | 1/2 cup prepared mustard |
| 1/2 cup vinegar     | 3 egg yolks              |
| 1/2 cup sugar       | 1/2 cup butter           |

Cook in double boiler until thick.

MRS. H. L. MC MILLAN

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### BAR-B-QUE SAUCE

|                     |                       |
|---------------------|-----------------------|
| 1/2 cup water       | 3/4 tbsp. salt        |
| 1/2 cup vinegar     | 4 tbsp. brown sugar   |
| 1 cup catsup        | 1/4 tsp. dry mustard  |
| 1 bay leaf          | 1/4 tsp. chili powder |
| 1 tsp. black pepper | 1/4 tsp. red pepper   |

Boil together 15 minutes.

MRS. MELVIN EISELE

## SOUPS

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### SEA SHORE STEW

1 qt. water  
1 lb oz. pkg. lobster tails  
Simmer the above for 10 minutes. Remove fish and add the following:  
1 lb oz. pkg. shrimp  
14 peppercorns  
3 cloves  
1 onion  
1 pkg. sole fillet or haddock  
Simmer 5 minutes. Strain and then add all the fish. Thicken if desired.

1 tbsp. salt  
2 bay leaves  
1 clove garlic  
4 slices lemon  
1 1/2 cups tomatoes

MRS. TED BARBEE

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### CURRIED POTATO SOUP

2/3 cup finely chopped onions  
1/2 tsp. curry powder  
2 tbsp. butter  
3 cups finely diced potatoes  
Cook onions with curry powder in butter until tender but not brown. Add potatoes, water and salt. Cook until potatoes are soft; mash and add hot milk. Heat thoroughly. Makes 5 1/2 cups.

2 cups boiling water  
2 tsp. salt  
2 1/2 cups milk

MRS. GLEN JONES

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### DUTCH POTATO SOUP

5 cups sliced potatoes  
3 cups boiling water  
1/2 tsp. salt  
8 slices bacon  
Cook potatoes in boiling, salted water until done; drain; save water in which potatoes were cooked. Mash the potatoes. While potatoes cook, the bacon is cut into small pieces and fried crisp. The onions are added to bacon and cooked golden brown. All ingredients are then combined and heated.

2 cups sliced onions  
2 cups milk  
Dash of pepper

MRS. CLAYTON WITTSTRUCK

## VEGETABLE SOUP (canned)

|                         |                         |
|-------------------------|-------------------------|
| 12 cups carrots, cut up | 1 gal. tomatoes or less |
| 4 cups onion, cut up    | 10 level tsp. salt      |
| 7 cups celery, cut up   | 1 gal. cabbage, cut up  |

First cook carrots, then celery, cabbage, onions, then tomatoes. Cook until tender and add water as needed. (1 cup barley added to soup when you use it is good.)

MRS. LEE W. SMITH

\* \* \*

## HAMBURGER VEGETABLE SOUP

|                                     |                                |
|-------------------------------------|--------------------------------|
| 4 medium potatoes, pared and diced  | 1 medium onion, finely chopped |
| 1/4 cup uncooked rice               | 2 tbsp. salt                   |
| 1 lb. ground beef or left over meat | 1/2 tsp. pepper                |
| 2 cups diced carrots                | 1 1/2 qts. hot water           |
| 1 cup diced celery                  |                                |

Combine all together in large kettle; cover tightly and simmer slowly for 1 hour. Makes 3 quarts.

MRS. MARGIE HERON

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## HAMBURGER SOUP AND DUMPLINGS

|                 |                       |
|-----------------|-----------------------|
| 4 cups water    | Salt and pepper       |
| 1 onion         | 2 cans vegetable soup |
| 1 lb. hamburger |                       |

Bring water and onion to a boil. Add hamburger made into balls. Cook until the balls are done and add the vegetable soup. Cook for 10 minutes.

MRS. MELVIN EISELE

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## CHILI CON CARNE

Saute 1 large onion in 2 tbsp. butter. Add 1 lb. hamburger. Let this separate, then add 1 can red kidney beans and 1 can tomato sauce. Stir until well blended, then add salt and pepper to taste. Add 1 tbsp. chili powder. Simmer for 20 minutes.

MRS. JOHN WILEY

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## EXCELLENT BEEF STEW

|                            |             |
|----------------------------|-------------|
| 1 1/2 lbs. lean cubed beef | 2 tbsp. fat |
|----------------------------|-------------|

Brown in deep kettle or dutch oven and add:

|                      |            |
|----------------------|------------|
| 3 cups boiling water | 1 bay leaf |
| 1 1/2 tsp. salt      |            |

Simmer until meat is tender, and add:

|                        |                         |
|------------------------|-------------------------|
| 1 cup tomato soup      | 4 or 5 medium potatoes  |
| 4 medium whole carrots | 2 stalks celery, diced  |
| 10 small whole onions  | 2 tbsp. chopped parsley |

Cook 45 minutes and sprinkle with parsley.

MRS. HARRY YARNES

## VEGETABLES

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### ASPARAGUS LOAF

|                      |               |
|----------------------|---------------|
| 2 cups asparagus     | 2 eggs        |
| 1 cup cracker crumbs | 1/2 tsp. salt |
| 1 cup milk           |               |

Cook fresh or frozen cut asparagus according to instructions on package. The juice may be used if it does not exceed 1/2 cup. Beat eggs lightly; add asparagus (cooled); cracker crumbs; milk and salt. Pour into well buttered loaf pan 8 x 4 x 2 inches or a ring salad mold. Bake at 325 degrees for 35 minutes or until firm. If ring mold is used unmold on serving plate and fill center with seasoned squash or buttered peas and carrots.

MRS. ETHEL CHRIST

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### BEETS WITH ORANGE SAUCE

|                                   |                          |
|-----------------------------------|--------------------------|
| 1 can tiny whole beets            | 1 tbsp. orange marmalade |
| 1/2 small can frozen orange juice | 1/4 tsp. salt            |
| 2 tbsp. butter                    |                          |

Heat beets in their own liquid. Drain, then drizzle over them the orange sauce made as follows:

Heat butter, salt and orange juice, thoroughly blending. Add orange marmalade. Serve hot.

MRS. ELDO REID

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### BROCCOLI-LIMA BEANS CASSEROLE

|                                    |                                        |
|------------------------------------|----------------------------------------|
| 3 tbsp. butter                     | 1 pkg. frozen lima beans               |
| 1/2 tsp. curry powder              | 1 can condensed cream of mushroom soup |
| 2 to 3 cups rice biscuits (cereal) | 1 can celery soup                      |
| 1 pkg. frozen broccoli             |                                        |

Melt butter and add curry powder and cereal. Stir over low heat about 5 minutes to coat and crisp cereal. Set aside. Cook vegetables. Combine beans with soups and 1 cup cereal mixture, slightly crushed. Cut broccoli into small pieces and add. Place in buttered casserole and combine with remaining cereal, crushed to give coarse crumb effect. Bake about 30 minutes at 350 degrees.

MRS. TED BARBEE  
MRS. DOROTHY MAHANNAH

## BROCCOLI CASSEROLE

2 pkgs. frozen broccoli

1/3 can of milk

1 can mushroom soup

Cooked chicken

Place cooked broccoli in buttered baking dish, cover with layer of cooked chicken.

Pour mushroom soup thinned with 1/3 can of milk. Cover with buttered crumbs. Bake 20 minutes at 350 degrees.

MRS. DENNIS KNUDSEN

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## STUFFED CABBAGE

1/2 lb. ground pork

1 raw onion

1/2 lb. ground beef

3 lbs. cabbage

1/2 cup rice

Salt and pepper

1 egg

Red pepper

2 medium onions, fried

2 slices of bread soaked in warm water

1 clove garlic

1 medium sized can of tomatoes

Core cabbage, soak in warm water. This will separate leaves. Then pour boiling water over it. This makes leaves pliable. Combine pork, beef, egg, bread, fried onions, raw onion, garlic and seasoning. Make into balls and roll one serving in each cabbage leaf. In bottom of roaster spread sauerkraut. Place rolls of cabbage, cover with more sauerkraut. Pour medium size can of tomatoes over all. Cover this with boiling water from cabbage. Simmer 2 to 3 hours in oven. Makes 20 rolls or about 12 servings.

MRS. EVARD WILLIAMZ

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## CARROTS DE LUXE

Pare and dice 6 cups young carrots. Cook until tender. Take 2 cups medium white sauce to which add 1 tbsp. finely shredded celery and 1 tbsp. shredded parsley. Arrange the hot cooked carrots in serving dish and pour sauce over them.

MRS. CARRIE PARSONS

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## CARROT LOAF

10 good sized carrots, cooked until tender

2 cups rich milk

3 tbsp. melted butter

2 eggs

2 cups bread crumbs, grated

Salt and pepper

1 small onion, grated

Mash carrots, add butter, crumbs, onion, milk, seasonings and egg yolks. Fold in stiffly beaten egg whites last. Pour into buttered baking dish and bake in 350 degree oven for 1 hour or until loaf is firm in center.

MRS. JAMES BONSALE

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## GOLDEN CAULIFLOWER

Cook a head of cauliflower, whole, until tender. While hot, cover the top with grated cheese and sprinkle with paprika. Surround with hot diced carrots.

MRS. I. N. CLARK

## CAULIFLOWER WITH DRESSING

1 head of cauliflower

2 tbsp. butter

1 can tomato soup

1/2 cup grated cheese

Carefully cook cauliflower until barely tender. Melt butter, add tomato soup and grated cheese. When cheese is melted pour sauce over cauliflower.

MRS. L. G. GARTNER

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## TO DRY CORN

1 gallon of corn, cut off cob

1/2 cup sugar

1/2 cup salt

1 cup sweet cream

Boil until dry then put in oven at low temperature, 200 degrees, leaving oven door slightly open until thoroughly dry. Store in jars.

MRS. C. E. RECTOR

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## CORN FRITTERS

3 egg yolks, slightly beaten

1 can (1 lb.) cream style corn

1 1/2 cups prepared pancake mix

1/2 tsp. salt

3 egg whites, beaten stiff

Mix egg yolks, corn, pancake mix and salt. Fold in egg whites. Drop from a large spoon on lightly greased hot griddle. Brown on both sides. Serves six.

MRS. C. E. RECTOR

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## ESCALLOPED CORN

1 can corn (cream style)

2 eggs, well beaten

2 tbsp. sugar

2 tbsp. flour

1/2 tsp. salt

Bake in moderate oven, 30 minutes.

1 tbsp. butter

1 green pepper

1/4 lb. grated cheese

1/2 cup milk

MRS. C. C. GRAVATT

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## CORN AND CELERY CASSEROLE

1 cup chopped celery

1 cup corn

1/2 lb. grated cheese

2 cups cooked rice

Salt and pepper

1/2 cup onions and almonds

2 tbsp. butter

1 cup rich milk or cream

Brown onions and almonds in butter, add milk or cream. Mix with the rest of the ingredients. Bake in a 350 degree oven for 30 minutes.

MRS. HARLEY RHOADS

### CORN PUDDING

|                        |                         |
|------------------------|-------------------------|
| 1 can cream style corn | 1 tsp. salt and pepper  |
| 2 eggs, well beaten    | 1/4 lb. cream cheese    |
| 2 tbsp. sugar          | Green pepper if desired |
| 2 tbsp. flour          | 2 tbsp. melted butter   |

Mix all together and bake in moderate oven 1/2 hour.

MRS. MILDRED S. NOLL

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### CORN AND RICE CASSEROLE

|                                  |                       |
|----------------------------------|-----------------------|
| 2 cups cooked rice               | Salt, pepper, paprika |
| 1 cup whole kernel corn, drained | 1 cup rich milk       |
| 1 onion sauted in 2 tbsp. butter | 1 cup chopped celery  |
| 1/2 lb. American cheese, grated  | Slivered almonds      |

Mix in order given. Place in greased casserole. Bake at 350 degrees for 30 minutes.

MRS. DONALD F. RODAWIG,  
Sr.

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### GREEN BEAN CASSEROLE

|                                |                                 |
|--------------------------------|---------------------------------|
| 2 cans green beans, French cut | 1/2 can milk                    |
| 1 can whole small onions       | 1/4 lb. American cheese, grated |
| 1 can button mushrooms         | Tabasco sauce                   |
| 1 can cream of mushroom soup   | Buttered bread crumbs           |

Drain vegetables; mix with soup and stir well. Add milk, cheese and arrange in layers in casserole. Season with tabasco and top with buttered crumbs. Bake uncovered at 350 degrees about 45 minutes. Serves 8.

MRS. DONALD F. RODAWIG,  
Sr.

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### GREEN BEAN CASSEROLE

|                                       |                                         |
|---------------------------------------|-----------------------------------------|
| 1 can French cut green beans, drained | 1/2 cup sliced almonds or grated cheese |
| 1 can of mushroom soup                | Butter, salt and pepper to taste        |

Mix ingredients together and bake 1/2 hour in medium oven.

MRS. JACK STANTON

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### CASSEROLE BEANS

|                                 |                     |
|---------------------------------|---------------------|
| 1 can French cut beans, drained | 1 can mushroom soup |
|---------------------------------|---------------------|

Dilute mushroom soup with a little water, mix well; pour over beans in casserole. Put over top crushed cracker crumbs and slivered almonds. Put in oven till it bubbles and crumbs are brown. You can also put french fried onion rings on top of cracker crumbs for a different flavor.

MRS. ED MC MAHON

### GREEN BEAN CASSEROLE

2 cups canned green beans, drained      2 tbsp. chopped onion  
2 cups seasoned white sauce      Buttered bread crumbs  
1/2 pkg. chipped beef

Stir shredded beef into white sauce; place alternate layers of beans, onions and white sauce in casserole. Cover with crumbs and bake at 350 degrees for 30 minutes.

MRS. DICK MUILENBURG

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### GREEN BEAN CASSEROLE

2 cans green beans, drained      2 cups milk  
2 tbsp. bacon or ham drippings      1 tsp. ground sage  
    or butter      Salt and pepper to taste  
2 tbsp. flour      Garlic salt (may be omitted)

Heat drippings to sizzling, add flour and brown. Add milk and seasoning, stirring constantly over low heat till thickened. Pour over the drained green beans. Put into a buttered casserole, top with crumbs, grated cheese and dot with butter. Bake at 350 degrees till hot and the topping crusty brown.

MRS. REED POTTER

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### GREEN RICE

Prepare 3 cups fluffy boiled rice

Carefully stir in:

2 eggs, well beaten      1/2 cup minced parsley  
1 cup milk      2/3 cup minced spinach (use frozen if you  
1/4 cup butter      can't get fresh)  
1/4 cup grated sharp cheese      1 tsp. Worcestershire sauce  
1/2 tbsp. grated onion      1 1/4 tsp. salt

Pour into greased and floured 2 qt. casserole. Bake at 350 degrees for about 45 minutes. Serve hot with meat or fish. Serves 8.

MRS. DONALD F. RODAWIG,  
Sr.

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### WILD RICE RECIPE

1 lb. wild rice      1 1/2 lbs. cooked meat (chicken or beef)  
1 4 oz. can mushrooms      8 slices bread, toasted  
5 medium sized onions

Wash rice and add cold water. Cook until done. Do not overcook. Wash rice again. Boil chicken or beef till tender. Save the broth to pour over the bread. Cook onions until tender and drain. Put all together with mushrooms and mix with salt and pepper to taste. Put in baking dish and bake in moderate oven until heated through.

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### POTATO CHIPS

Slice potatoes thinly for chips, 1 quart oil, salt to season. Heat oil to 390 degrees. Have potatoes thinly sliced. Rinse and dry. Place layer of potato slices in basket and lower into oil. Cook 3 to 4 minutes until golden brown. Drain and salt.

## POTATO PUFFS

|                        |             |
|------------------------|-------------|
| 4 cups mashed potatoes | 1 cup milk  |
| 3 tbsps. melted butter | 1 tsp. salt |
| 2 egg yolks            | Dash pepper |

Whip potatoes and add melted butter. Beat eggs and milk together; add salt and pepper. Slowly add milk to potatoes and beat well. Form into puffs on a greased baking sheet, and bake in a hot oven 400 degrees. Bake until puffed and browned, about 20 minutes.

MRS. HAROLD JAMES

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## POTATOES IN CREAM

|                                   |                 |
|-----------------------------------|-----------------|
| 2 cups diced uncooked potatoes    | 1/4 tsp. pepper |
| 1 1/4 cup light cream or top milk | 1/4 cup parsley |
| 3/4 tsp. salt                     |                 |

Cover all after combined and cook slowly over low heat until potatoes are tender and most of cream is absorbed. Stir frequently. You can use your fry pan. Sprinkle with parsley.

MRS. MILO BROWN

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## FRENCH FRIED POTATOES

|                  |                               |
|------------------|-------------------------------|
| 1 qt. shortening | Potatoes cut for French Fries |
| Salt to season   |                               |

Place 1 qt. or 1 lb. shortening in pan or deep fat fryer. Heat to 375 degrees. Cut potatoes into strips for French frying. Rinse in cold water and dry on a towel. Place potatoes in a basket and lower into oil. Cook for 3 minutes. Remove from basket and drain. Cook all the potatoes to be used this much. Keep in a warm place. Before serving re-heat oil to 390 degrees. Place basket of pre-cooked potatoes in hot oil. Cook until golden brown. Drain. Salt and serve.

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## FRENCH FRIED ONION RINGS

|                                                   |                |
|---------------------------------------------------|----------------|
| 2 large onions (Bermuda) sliced 1/4<br>inch thick | 1 cup milk     |
|                                                   | 1/2 cup flour  |
| 1 qt. oil or shortening                           | Salt to season |

Preheat oil to 375 degrees. Slice onions and separate into rings. Dip rings into milk, and then into flour. Fry about 3 minutes, until golden brown. Stir frequently with fork. Drain on absorbent paper. Season with salt.

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## SAUERKRAUT (An old German recipe)

|                       |                   |
|-----------------------|-------------------|
| 5 lb. cabbage, grated | 3 1/2 tbsps. salt |
|-----------------------|-------------------|

Mix until a dew has formed. Pack firmly in jars, forms own juice, or fill within 1/2 in. of top with cold water. Use Kerr covers and leave on the bands.

MRS. J. E. FELLER

## HERBED TOMATO SLICES

1/3 cup salad oil  
2 tbsp. tarragon vinegar  
1/4 tsp. marjoram  
1/4 tsp. thyme

1/2 tsp. salt  
Dash of pepper  
3 tomatoes, sliced and peeled

Combine first six ingredients. Pour over tomatoes arranged in a shallow bowl. Chill for 2 or 3 hours. Drain.

MRS. ARLO FOX

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## HINTS

Use old drapery hooks for hanging ornaments on the Christmas tree.

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\* \* \*

Adhesive tape will take lint off of your dark suits or coats.

\* \* \*

To clean glass bottles, use fine shot and water and shake.

\* \* \*

To press wollens without a shine, cut a piece of muslin to fit the bottom of your iron. Then gather a slip of cloth into this piece, insert elastic or draw-string at the top and cover will hold firm.

\* \* \*

To protect fingers. If you have nothing but a double edge razor blade for ripping seams, try putting a piece of adhesive tape over one edge, you won't cut yourself on the blade.

\* \* \*

To stiffen doilies: 1 tbsp. flour  
1 tbsp. corn starch  
1/3 cup salt

Mix well and add 1 cup water. Bring to boil and let partly cool.

\* \* \*

To keep cut flowers: Gladiolas - 1 tbsp. vinegar to the water  
Nasturtiums - 3 tsp. sugar  
Asters - 1 tsp. sugar  
Zinnias - 2 tbsp. alcohol  
Peonies and Delphiniums - crush the stems and add 1 tbsp. alcohol  
Roses - 1 tbsp. alum  
Iris - burn the tips of the stems

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\* \* \*

## KITCHEN PRAYER

God bless my little kitchen;  
I love it's every nook.  
And bless me as I do my work  
Wash pots and pans and cook.

And may the meals that I prepare  
Be seasoned from above  
With Thy blessing and Thy grace,  
But most of all Thy love.

As we partake of earthly food,  
The table for us spread;  
We'll not forget to thank thee, Lord,  
Who gives us daily bread!

So bless my little kitchen, God,  
And those who enter in;  
May they find naught but joy and peace  
And happiness therein.

\* \* \*

## PRAYER

Lord of all pots and pans and things,  
Since I've no time to be  
A saint by doing lovely things,  
In watching late with Thee,  
Or dreaming in the twilight,  
Or storming Heavenly Gates;  
Make me a saint by getting meals  
Or washing up the plates.

Although I must have Martha's hands,  
I have a Mary's mind;  
And when I black the boots and shoes,  
Thy sandals, Lord, I find.  
I think of how they trod the earth  
Each time I scrub the floor.

Accept this meditation, Lord,  
I haven't time for more.  
Warm all the kitchen with Thy love  
And warm it with Thy peace;  
Forgive me all my worrying  
And make all grumbling cease.  
Thou who didst love to give men food,  
In room or by the sea,  
Accept this service that I do--  
I do it unto Thee.

\* \* \*