



# Snack-time Symphony

**QUICK-EASY**

*Time-Tested*

- ♪ TV TIDBITS
- ♪ PARTY TREATS
- ♪ PATIO PICNICS
- ♪ BUFFET LUNCHES
- ♪ DESSERT DELIGHTS

*Snack-time Symphony*



**PRESENTED BY**

**BAND MOTHERS**

**ACKLEY, IOWA**

# Snack-time Symphony

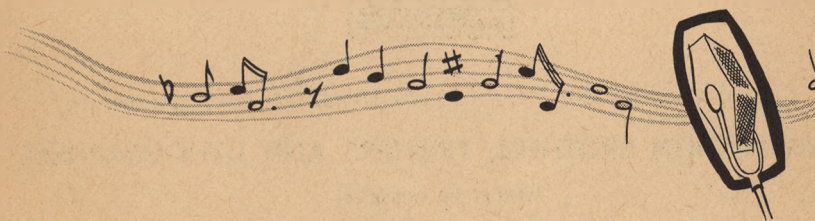


**A DISTINCTIVE REPERTOIRE  
OF APPETIZING TABLE TREATS  
ARRANGED FOR LIMELIGHTING  
YOUR HOURS OF ENTERTAINMENT**

As the celebrated musical artist enlivens our world with listenable pleasure from honoured masterworks of the eminent composers, so does the kitchen performance of today's skillful housewife satisfy the incessant demand of the palate from practical and popular techniques.

This carefully-selected volume of quick-and-easy recipes is designed to assist any hostess in fascinating her every guest in our leisurely, carefree way of life we enjoy today.

A special effort has been put forth to present the recipes of this collection in an interesting and unique manner. Although purposely printed in concise form, sufficient guidance is included with each presentation to insure a vibrant success—and to gather applause from even the most scrutinizing guest.



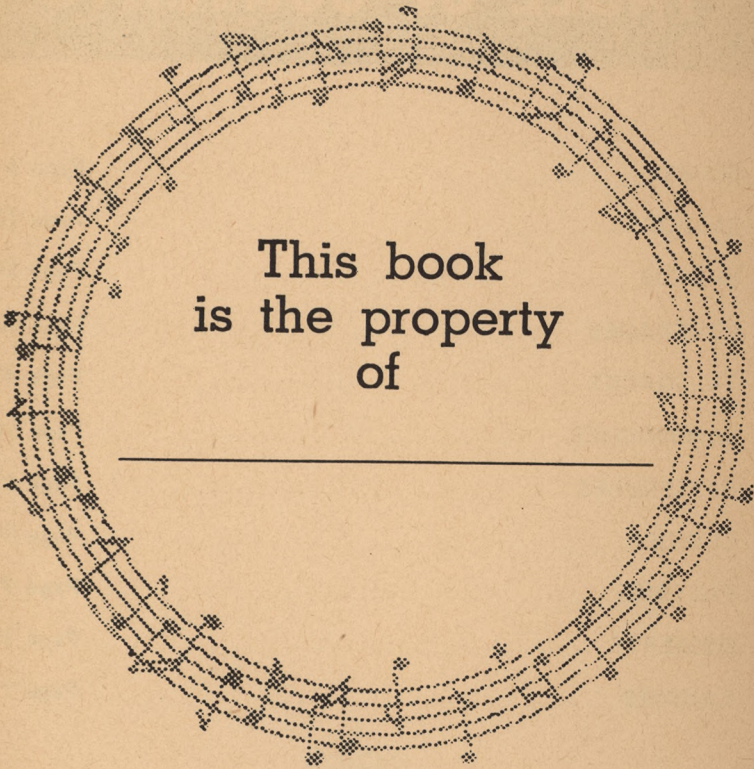
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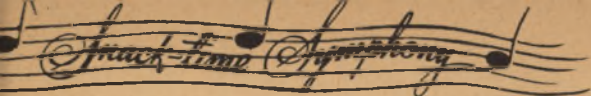
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## HARVEST MOON VEGETABLE SOUP

2 to 3 lbs. shank beef bone (must be meaty and fat)	6 cups cold water
3 tablespoons meat drippings	½ cup onion, diced
2 cups (raw) potatoes, diced	¼ cup celery, chopped
3 cups canned tomatoes	1 bell pepper
1 cup whole kernel corn	¼ cup carrots, diced
1 clove garlic	6 okra pods
1 bay leaf (on toothpick)	½ cup cabbage, raw
¼ teaspoon pepper	1½ teaspoons salt
	Pinch of Accent

Boil shank bone in large pot of salted water until tender. Add other ingredients and simmer for 1 to 2 hours. Remove bay leaf. Simmer for 2 or more hours. Add Accent shortly before serving. Serve piping hot. Serves six.

## GLOCCA MORRA CREAM OF POTATO

Into a white sauce, put 4 cups coarsely-diced cooked potatoes and 2 teaspoons chopped pimiento. Add 1 medium onion, diced, 3 tablespoons butter or oleomargarine, 1 cup cream or evaporated milk. Season with salt and pepper, and mace, if desired. Heat. Serve hot. To each serving add parsley. Serves 10.

## CALAMITY JANE CREAM OF TURNIP SOUP

1 quart milk	1 teaspoon salt
1 onion, cut in half	Chopped parsley
1 tablespoon flour	2 tablespoons melted butter or oleomargarine
2 cups raw turnips, grated	

Heat milk in double-boiler with onion. Add flour blended with shortening. Add turnips and salt. Cook until tender (about 10 minutes). Remove onion. Sprinkle individual servings with parsley. Serves 6.

## MOULIN ROUGE FRENCH ONION SOUP

4 large onions, sliced thin	1 teaspoon Worcestershire Sauce
2 tablespoons butter	2 French or hard rolls, sliced and toasted
3 cans condensed consomme	Grated Parmesan cheese
Salt and pepper to taste	

Cook onions in butter until lightly brown. Add consomme. Bring to boil, season with salt and pepper. Sprinkle toast generously with Parmesan cheese. Pour soup into bowls and float toast slices on top.

## CONCERTMASTER'S CORN CHOWDER

8 to 10 ears sweet corn	1 teaspoon salt
3 tablespoons butter	1 tablespoon sugar
1½ cups cream or evaporated milk	Cold water
Mushrooms, diced	1 pimiento, diced

Prepare corn by rubbing off silk, cutting out bad places, and scoring with sharp knife to cut through all kernels. Cover with cold water, salted, and let simmer for about 10 minutes. Remove corn, saving cooking water, and after cooked, remove kernels by scraping. Return corn pulp to cooking water. Add remaining ingredients and heat. Do not boil. Serve piping hot. Serves 6. Popped corn, either plain or with melted cheese, may be used for garnish.

# S O U P S

## IVY LEAGUE BERKSHIRE SOUP

1 onion, finely chopped	2 tablespoons sugar
¼ cup butter	1 teaspoon salt
½ bay leaf	½ teaspoon pepper
12 peppercorns	2 cups water
2 tablespoons flour	1 cup corn
1 can tomatoes	½ cup cream

2 egg yolks

Cook onion and butter 5 minutes, stirring constantly. Add bay leaf, peppercorns and flour. Cook 2 minutes. Then add tomatoes, sugar, salt, pepper, boiling water and simmer 20 minutes. Add corn, cook 10 minutes, and force through puree strainer. Just before serving, add egg yolks slightly beaten and diluted with cream.

## DECEMBER BRIDE LIMA-CHEESE SOUP

½ lb. sharp Cheddar cheese, grated	1 sprig parsley
1 1-lb. can dried lima beans	1 bay leaf
1 cup milk	1 teaspoon Worcestershire Sauce
(Optional Seasonings:)	Dash of Tabasco
1 small onion	1½ teaspoons salt

¼ teaspoon pepper

Mix cheese, lima beans and ¼ cup of milk, in a blender. Pour into saucepan and add remaining ¾ cup milk. Season to taste. Simmer 10 minutes. Serves 6.

## COTTON PICKIN' CREOLE SOUP

3 tablespoons green pepper, chopped	1 pint tomatoes, fresh or canned
2 tablespoons onion, chopped	Salt and pepper
¼ cup savory fat	2 tablespoons grated horseradish
2 tablespoons flour	1 teaspoon vinegar
1 quart stock	

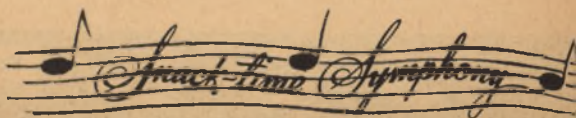
Cook chopped green pepper and chopped onion in savory fat for five minutes. Add flour, stock, tomatoes, and simmer fifteen minutes. Rub through sieve and season with salt and pepper. Just before serving add grated horseradish and vinegar.

## ANNIE OAKLEY'S CHEESE SOUP

6 ounces young Cheddar, grated	½ cup minced onion
6 ounces well-cured Cheddar grated	½ cup minced celery
4 tablespoons butter	½ cup flour
½ cup diced carrots	1 quart well-seasoned chicken stock
½ cup diced green peppers	3 to 5 cups fresh milk
	Salt and white pepper

Garlic salt

Melt butter in double-boiler top. Add vegetables. Braise till tender, not brown. Blend in flour. Cook 1 minute, stirring constantly. Add stock and cook; stir until thick. Add cheese, stir until it melts. Thin with milk to creamy consistency. Season with salt, pepper. Re-heat in double-boiler. Serve hot—or in warm weather, very cold. Makes 2 quarts.



## HIGH FIDELITY CHICKEN GUMBO

- |   |                                |
|---|--------------------------------|
| ½ cup chopped green pepper  | 1 bay leaf                     |
| 1 medium onion, chopped   | ⅛ teaspoon Tabasco             |
| ¼ cup butter or chicken fat   | 1 quart chicken stock (4 cups) |
| 1 lb. okra, cut into ½-inch pieces, or 1-10 oz. package frozen okra | 1 to 2 cups cubed chicken      |
|   | 1 No. 2 can tomatoes           |
|   | Salt to taste                  |
- 1 cup uncooked rice

In kettle, cook green pepper and onion in fat until beginning to brown, stirring constantly. Add remaining ingredients, except rice. Simmer ½ to ¾ hour, until okra is done and seasonings have blended. (Amount of salt to use depends on amount already in chicken stock.) Meanwhile cook rice, keep hot. Serve in soup plates, adding generous portion of hot rice to each serving. 8 servings. Shrimp, oysters or crabs may be added to gumbo 15 minutes before serving.

## MOONLIGHT BAY OYSTER STEW

- |                      |                       |
|----------------------|-----------------------|
| 1 quart oysters      | Salt, pepper, paprika |
| 4 tablespoons butter | 1 quart rich milk     |

Put cleaned oysters, strained oyster liquor, butter, and seasoning into a saucepan and simmer gently until oysters curl at the edges. Add milk and bring quickly to the simmering point. Serve very hot.

## MARDI GRAS SHRIMP STEW

- |                           |                             |
|---------------------------|-----------------------------|
| 1 large onion             | 1 can tomato sauce or paste |
| 1 large green bell pepper | 1 cup water                 |
| 6 large cloves garlic     | 3 lbs. fresh shrimp         |
| 1 cup chopped celery      | 2 thin slices lemon         |

1 can tomato gravy

Worcestershire Sauce, salt, red and black pepper to taste

Make a roux, using 1 large kitchen spoon of fat and one-half cup flour, and brown to a golden brown. Add chopped vegetable seasoning and when limp, add tomato sauce and water. Simmer for forty-five minutes on a very low flame in tightly covered pot. Add peeled shrimp, lemon slices and seasoning. Cook for twenty minutes longer and serve with rice.

## LADY OF SPAIN CHILI CON CARNE

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1 lb. ground beef                     | 1 teaspoon salt          |
| 1 cup beans (chili, pinto, or kidney) | 2 teaspoons chili powder |
| 1 large onion, sliced                 | 1 bay leaf               |
| 2½ tablespoons fat                    | 1 clove garlic           |
| 2 cups canned tomatoes                | 1 green pepper           |
| 1 stalk celery                        | 1 cayenne pepper         |
|                                       | 1 teaspoon sugar         |

Wash beans, cover with cold water, and soak overnight. Cook in boiling water, salted, for about 1 hour, or until tender. Brown onion, green pepper, celery, and meat in hot fat. Add tomatoes and seasonings. Let simmer slowly (about 2 hours or more), adding more water if needed. Then add beans. Cover and simmer 30 to 40 minutes. Serve hot. Serves 6.

## CROUTON CAVALCADE

Cut stale bread into slices about one-third inch thick, and remove all crust. Spread with butter, cut in cubes and bake in oven until delicately browned. If preferred, these cubes of bread may be fried in deep fat or sauteed in just enough fat to keep them from burning. Put in soup at time of serving, or pass in a separate dish.

# S O U P S

## DOUBLE HEADER SOUPS

As suggested by many soup canners, zippy flavors are easily obtained by combining two or more canned soups for appetizing variations. Blend, heat, and serve:

Cream of Tomato Cream of Spinach	Vegetable Chicken Noodle
Cream of Oyster Corn Chowder	Cream of Mushroom Cream of Pea
Clam Chowder Chicken Gumbo	Cream of Celery Chicken Noodle
Chicken Bouillon Onion Soup	Corn Chowder Chicken Soup
Cream of Asparagus Chicken Gumbo	Chicken Noodle Chicken Bouillon
Cream of Oyster Cream of Mushroom	Cream of Spinach Cream of Celery
Tomato Soup Cream of Pea	Corn Chowder Cream of Tomato
Chicken Soup Celery or Tomato	Cream of Celery Onion Soup

Serve hot in bowls, mugs or cups with crisp crackers, toast, or seasoned bread sticks. Savory partytime garnishes include ice-cold celery sticks, carrot sticks, or pickles, tart olives, lemon slices, green onions, green pepper strips, radishes, nippy cheese, sliced franks, popped corn, fritos, potato chips, or hard rolls.

**S O U P S**

TO BE ADDED BY OWNER OF BOOK



## ADOBE HACIENDA SALAD BOWL

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 pound fresh asparagus     | 2 tablespoons wine vinegar         |
| 1 cup ripe olives           | 1 teaspoon salt                    |
| 2 green onions              | $\frac{1}{4}$ teaspoon dry mustard |
| 4 radishes                  | Freshly ground black pepper        |
| 1 carrot                    | 2 hard-cooked eggs                 |
| 1 quart broken salad greens | 1 large tomato                     |
| $\frac{1}{3}$ cup olive oil | Whole ripe olives for garnish      |

Cook asparagus until tender. Drain and cool. Chop olives into large wedges. Combine olives with thinly-sliced onions, radishes, coarsely-grated carrots, and salad greens. Blend oil, vinegar, seasoning; pour half over lettuce mixture. Toss lightly. Top with asparagus spears, egg and tomato wedges. Top with remaining dressing. Serves 5 to 6.

## STROMBOLI ITALIAN SALAD

- |  |                                       |
|--|---------------------------------------|
| 1 small head lettuce, shredded               | 3 hard-cooked eggs, diced             |
| 1 bunch romaine (or endive or fresh spinach) | $\frac{1}{2}$ cup left-over baked ham |
|  | Tomato wedges                         |

Cucumber slices

Dressing: Combine in screw-top jar:

- |                             |                                    |
|-----------------------------|------------------------------------|
| $\frac{3}{4}$ teaspoon salt | $\frac{1}{4}$ teaspoon celery seed |
| $\frac{1}{8}$ teaspoon dill | $\frac{1}{4}$ cup tarragon vinegar |
| $\frac{3}{4}$ cup salad oil |                                    |

Shake jar vigorously until mixed well. Before serving add a cup of toasted bread cubes which have been heated in garlic butter. Add dressing to above and toss lightly.

## RICH MAN'S MACARONI-BOLOGNA SALAD

- |   |  |
|---|--|
| 2 cups cooked elbow macaroni            | $\frac{1}{4}$ lb. American cheese, cubed |
| $\frac{1}{2}$ cup chopped sweet pickles | $\frac{3}{4}$ teaspoon salt              |
| 1 tablespoon grated onion               | Pepper to taste                          |
| 2 tablespoons chopped parsley           | 1 teaspoon dry mustard                   |
| $\frac{1}{4}$ lb. bologna, cubed        | Salad dressing                           |

Cool macaroni and combine first eight ingredients. Blend mustard into salad dressing. Stir into salad. Chill.

## TOO-RA-LOO-RA-LOO-RAL POTATO SALAD (With Shrimp)

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 6 medium potatoes, cooked and diced | 1 minced onion                  |
| 1 can shrimp (5 ounces)             | $\frac{1}{2}$ cup celery, diced |
| 2 to 4 hard-cooked eggs             | $\frac{1}{2}$ cup pickle, diced |
|                                     | Mayonnaise or salad dressing    |

Salt and pepper

Chop two of the eggs and mix with other ingredients. Arrange on lettuce leaves with slices of eggs and shrimp on top. Sprinkle with paprika and serve cold. Good with hot rolls.

## METROPOLITAN LETTUCE BOURRE

Wash, but keep together, a head of lettuce. Scoop out part of the inside with a grapefruit knife, mix the scooped-out part with grated carrots, raisins, minced chives, and French Dressing. Pack filling back into lettuce head and chill. Serve in slices. (Serves four to six.)

# SALADS

## THE WARBLER'S CARDINAL SALAD

- |                       |  |
|-----------------------|--|
| 2 large beets         | ½ cup asparagus tips                       |
| 2 tablespoons vinegar | Mayonnaise made with<br>vinegar from beets |
| ½ cup wax beans       | Lettuce                                    |
| ½ cup peas            |  |
- Radishes for garnish

Boil beets until tender, slice, cover with vinegar and let stand until the following day. Drain off vinegar and use it in making the mayonnaise. Arrange white wax beans, peas, asparagus tips and red mayonnaise in small rose-like nests of lettuce leaves, and garnish with red radishes.

## LILI MARLENE GERMAN POTATO SALAD

- |                          |                        |
|--------------------------|------------------------|
| 6 boiled potatoes        | 1 tablespoon flour     |
| Salt and pepper to taste | ¼ cup vinegar          |
| Onion                    | ¾ cup water            |
| 3 slices bacon           | 3 to 5 teaspoons sugar |

Slice and cut potatoes, onion and bacon and brown. Put browned bacon over potatoes. To bacon grease add flour, vinegar and water as well as sugar. Cook about 5 minutes. Add sliced potatoes, onion, bacon, and allow to heat slowly. Avoid overcooking potatoes. Serve hot. Serves 5.

## CYRANO'S FRENCH POTATO SALAD

- |                               |                       |
|-------------------------------|-----------------------|
| 4 cups boiled potatoes        | 1 teaspoon salt       |
| 1 chopped onion               | 4 tablespoons mustard |
| 2 tablespoons chopped parsley | 2 tablespoons cream   |
| 1 cup chopped celery          | 2 tablespoons sugar   |
- 2 tablespoons vinegar

Cool potatoes, cut in cubes, combine with onions, parsley, celery and salt. Make dressing of remaining ingredients and mix with salad. Serves 6.

## PAUL BUNYAN KIDNEY BEAN SALAD

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1 can red kidney beans      | 1 cup chopped celery                  |
| 2 hard-cooked eggs, chopped | 2 tablespoons chopped<br>sweet pickle |
| 1 teaspoon minced onion     |                                       |
- Salad dressing

Pour beans into a strainer and rinse with cold water. Drain well and mix with other ingredients. Toss together and add enough salad dressing to hold together. This makes a delicious main dish salad.

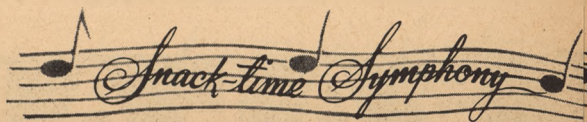
## SAN FERNANDO PINEAPPLE & BANANA SALAD

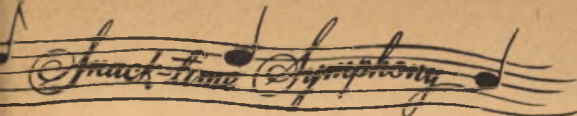
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|-------------------------|----------------------------|
| 1 package lemon Jello   | 12 marshmallows, quartered |
| 1 can crushed pineapple | 3 bananas                  |

Make Jello as usual, then combine other ingredients. When jello is semi-set, make dressing:

- |                       |                     |
|-----------------------|---------------------|
| 1 cup pineapple juice | 2 tablespoons flour |
| ½ cup sugar           | 1 egg               |

Cook above until thick. Cool and add 1 cup whipped cream. Spread topping on firm Jello. Serve on lettuce leaf or plain.



**VAUDEVILLE FRUIT & VEGETABLE TANGO**

- |                           |                        |
|---------------------------|------------------------|
| 1 cup white grapes, diced | 1 cup shredded cabbage |
| 1 cup crushed pineapple   | 1 cup shredded carrots |
| 2 bananas, diced          | Juice of 1 lemon       |
| 3 apples, diced           | ½ cup sugar            |
| 10 maraschino cherries    | Pinch of salt          |
| quartered & diced         | 1 cup whipping cream   |

Put prepared fruit and vegetables in bowl and add salt, sugar and lemon juice. Toss together until well mixed. Let stand for a few minutes while the cream is whipped. Serve on crisp lettuce bed topped with whipped cream to which has been added juice of maraschino cherries for cherry pink effect.

**AMERICAN BEAUTY BEET SALAD**

- |                                  |                                  |
|----------------------------------|----------------------------------|
| 1 tablespoon unflavored gelatine | ¼ cup vinegar                    |
| ¼ cup cold water                 | 1 teaspoon salt                  |
| 1 cup boiling water              | ½ cup cabbage, shredded          |
| ¼ cup sugar                      | ½ cup cooked green peas          |
|                                  | 1 cup cooked beets cut in strips |

Soften gelatine in cold water, dissolve in boiling water. Add sugar, vinegar and salt. Cool. Place in refrigerator. When thickened, add vegetables. Place in refrigerator to congeal. Serve on watercress or lettuce.

**MODERN RENDITION SALAD**

- |                       |               |
|-----------------------|---------------|
| 2 packages lime Jello | ½ cup vinegar |
| 5 cups boiling water  |               |

Mix together, let chill, then add:

- |                        |                        |
|------------------------|------------------------|
| 1 cup shredded cabbage | 1 cup shredded carrots |
| 1 cup shredded onions  |                        |

Stir into chilled Jello, cover top with sliced cucumbers.

**EXHIBITION CRANBERRY VEGETABLE SALAD**

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1 tablespoon unflavored gelatine | 2 cups cranberry sauce        |
| ¼ cup cold water                 | ¼ teaspoon salt               |
| ½ cup hot water                  | 1 cup chopped celery          |
|                                  | 1 cup cabbage, finely chopped |

Soften unflavored gelatine in cold water. Dissolve in hot water. Place cranberry sauce in mixing bowl. Pour gelatine over sauce, add salt and beat mixture until well blended. Cool until mixture begins to thicken. Add celery and cabbage. Pour into 6 individual molds, which have been rinsed in cold water. Chill until firm. Unmold onto salad greens. Use favorite salad dressing.

**MASS APPEAL GOLDEN GLOW SALAD**

- |                              |                             |
|------------------------------|-----------------------------|
| 1 package of lemon Jello     | ½ cup Hellmann's mayonnaise |
| 1 cup hot water              | ¼ teaspoon salt             |
| ½ cup cold water             | Dash of pepper              |
| 2 tablespoons of lemon juice |                             |

Dissolve jello in hot water. Add cold water, lemon juice, mayonnaise, salt, pepper. Blend with mixer. Pour in refrigerator tray. Quick chill for 15 or 20 minutes. Turn in bowl and whip until fluffy. Fold in 2 shredded carrots, ½ cup moist cocoanut, and ½ cup shredded pineapple.

# SALADS

## TWELFTH STREET TOMATO ASPIC

1 8-ounce can tomato sauce  
(Spanish)  
1 package lemon Jello

Equal amount of pineapple  
juice  
Dash Tabasco Sauce

Combine tomato and pineapple juice, bring to boiling point, add jello and stir well. When cool add Tabasco Sauce to taste. Pour in molds. Serve on lettuce with pineapple cubes and mayonnaise.

## DUDE RANCH SALAD

Dissolve 1 package lemon Jello in 1 cup hot water. Add 1 cup cold water, 1 tablespoon vinegar, and pinch of salt. When slightly thickened, fold in  $\frac{3}{4}$  cup diced cucumber,  $\frac{1}{2}$  cup thinly-sliced red radishes, and  $\frac{1}{2}$  cup thinly-sliced green onions. Pour into individual molds, or 1-quart mold. Chill until firm. Serve on crisp greens. Yield: 4 to 6 servings.

## TOP OF OLE' SMOKY SALAD

1 package lemon Jello  
2 cups boiling water  
 $\frac{1}{2}$  lb. marshmallows  
 $\frac{1}{2}$  cup whipping cream  
 $\frac{1}{4}$  lb. cream cheese, grated

$\frac{1}{2}$  cup mayonnaise  
(Miracle Whip)  
1 small can crushed  
pineapple, drained

Mix Jello in the boiling water. Add marshmallows to hot mixture and stir until marshmallows are dissolved. Then add drained pineapple. Put into 8x8 inch pan. Put into refrigerator until Jello is set. Just before serving, whip cream, then mix in Miracle Whip. Spread over the Jello mixture. Top with cream cheese.

## BEAUTIFUL OHIO MOLDED EGGS

2 tablespoons plain gelatine  
 $\frac{1}{2}$  cup cold water  
2 cups mayonnaise  
1 cup diced celery  
 $\frac{1}{4}$  cup green pickle relish

$1\frac{1}{2}$  teaspoons salt  
8 hard-cooked eggs, diced  
2 tablespoons lemon juice  
 $\frac{1}{4}$  cup chopped green pepper

Soak the gelatine in cold water for five minutes. Dissolve over boiling water. Cool slightly, then stir into mayonnaise. When smooth add other ingredients and mix well. Chill until firm in mold. Serve on lettuce bed.

## STORMY WEATHER GINGER ALE SALAD

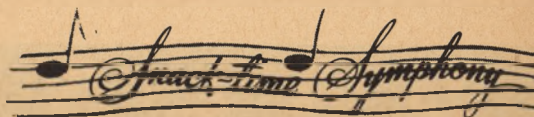
1 can Royal Ann Cherries  
(white)  
1 No. 2  $\frac{1}{2}$  can pineapple  
1 cup chopped nuts  
1 package lemon gelatine

$1\frac{1}{2}$  cups ginger ale  
Juice of 1 orange  
Juice of 1 lemon  
1 package orange gelatine

Drain juice from pineapple, heat and dissolve gelatine in it. Cool, add ginger ale, orange and lemon juice. When thickened add fruit and pour into mold. When firm, unmold on lettuce.

## FRANKIE & JOHNNIE'S 7-UP SALAD

One package lemon or orange Jello dissolved in 1 cup hot applesauce. Fold in juice and rind of  $\frac{1}{2}$  orange and 1 bottle 7-Up. This salad (using orange jello) can be decorated for Halloween, using green pepper strips for stem and raisins for eyes. Set in a flat pan and cut with cookie cutter.



**SINGIN' SAM'S COLA SALAD**

2 packages cherry Jello  
1 can black cherries

1 can crushed pineapple  
2 bottles cola

Pecans

Take 2 cups juice from cherries and pineapple, if not enough, finish with water. Bring to a boil. Dissolve Jello in this, pour in cola and add fruit and nuts and chill.

**EASTER PARADE BUNNY SALAD**

Shred lettuce on individual plates. Place a slice of pineapple on plate and on this put half pear, oval side up. Make a rabbit by using cloves for eyes, nose and mouth; 2 blanched almonds for ears and a piece of marshmallow for tail. Spread a whipped cream dressing on pineapple around the rabbit for the nest. Scatter jelly beans on the cream.

**CHI CHI'S RED HOT APPLE SALAD**

1 package cherry Jello  
 $\frac{1}{4}$  cup red hots

1 cup chopped apples  
 $\frac{1}{2}$  cup chopped celery

$\frac{1}{2}$  cup chopped nuts

Dissolve Jello in 1 cup hot water. Add red hots to  $\frac{1}{2}$  cup water and stir until dissolved, adding enough cool water to make 1 cup. Add this to Jello mixture. Cool until thick, add chopped apples, celery and nuts. Place in mold and chill until set. Top with white dressing. Sprinkle with red hots.

**PENNY'S PECAN WALDORF SALAD**

1 large red skinned apple  
1 stalk celery  
4 teaspoons olive oil  
2 tablespoons red wine vinegar  
 $\frac{1}{4}$  teaspoon sugar

$\frac{1}{4}$  teaspoon (scant) salt  
One-sixteenth teaspoon  
paprika  
Salad greens  
8 pecan halves

Wash and dry apple, leaving skin on. Cut into eighths; cut away core. Slice into thin fan-shaped pieces into mixing bowl. Dice celery stalks (without leaves) and add. Push apple and celery to side of bowl and on other side put olive oil, vinegar, sugar, salt and paprika. Stir dressing well with spoon before mixing with apple and celery. Arrange salad greens in two individual salad bowls and top with apple and dressing mixture and broken pecan halves. Serve at once. Makes 2 servings.

**LOUIE'S "400" PLATE**

Orange wedges  
Sliced bananas

Strawberries

Grapefruit wedges  
Pineapple chunks

Arrange in attractive manner on salad plate atop crisp lettuce leaves. Use honey cream dressing. Canteloupe may be added, if in season.

**SALAD A LA CHANTICLEER**

Dice 2 cups cooked chicken, moisten with broth. Coarsely grate 1 carrot. Chill these ingredients. Add salad dressing thinned with lemon juice, mix lightly. Add salt if required. Serve it on lettuce garnished with olives. For a sandwich filling, put chicken through food chopper.

# SALADS

## OL' LAMPLIGHTER'S GRAPEFRUIT SALAD

- |                     |                              |
|---------------------|------------------------------|
| 1 head firm lettuce | 2 tablespoons vinegar        |
| 2 large grapefruit  | 6 tablespoons oil            |
| ¼ teaspoon salt     | Dash of red and black pepper |

Shred lettuce. Arrange sections of grapefruit on shredded lettuce on salad plate. Pour over this the French dressing. Chill. Serves 4-6.

## WINDY CITY CHERRY-GRAPEFRUIT SALAD

Dissolve one package of cherry Jello in one cup hot water. Add one cup juice from canned black cherries and canned grapefruit. Chill until slightly thickened. Stir in one cup drained cherries and one cup drained grapefruit sections. Chill until firm. Serve on lettuce, topped with salad dressing or creamed cheese.

## MANAGUA, NICARAGUA AVOCADO SALAD

- |   |   |
|---|---|
| 3 large avocados, cut in halves                               | ½ cup mayonnaise                                  |
| 2 cups lettuce, finely shredded                               | ½ teaspoon salt                                   |
| 1 cup cooked chicken, turkey,<br>shrimp or fish, chopped fine | 1 hard-cooked egg or ¼ cup<br>aspic, cut in cubes |
| ¼ teaspoon pepper   |   |

Cut avocados in half and remove the seed. One-half is used for each serving. Sprinkle the avocado with salt and lemon juice. Mix chicken, turkey, shrimp or fish with the lettuce and mix with mayonnaise. Season with salt and pepper. Mound the filling high in the cavities of the avocado and spread mayonnaise over the top. Garnish with hard-cooked egg or aspic cubes. Sprinkle with paprika. (Serves 6.)

## TISKET-TASKET CANDY SALAD

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| 1 3-ounce package cherry<br>gelatine | ½ cup boiling water                |
| 1 cup hot water                      | 1 cup apples, pared and<br>chopped |
| ¼ cup red cinnamon candies           | 1 cup celery, chopped              |
| ½ cup walnuts, broken                |                                    |

Dissolve gelatine in hot water. Add cinnamon candies to boiling water. Stir well. Add enough water to make 1 cup liquid. Add to dissolved gelatine. Cool until partially set. Add remaining ingredients. Pour into molds and chill until firm. Serve on crisp lettuce. Serves six.

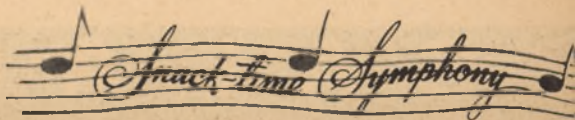
## SHERIFF OF NOTTINGHAM'S PEA SALAD

- |                     |                             |
|---------------------|-----------------------------|
| 1 can peas, cooked  | 1 small can pimiento, diced |
| 1 cup grated cheese | Mayonnaise                  |
| 2 hard-boiled eggs  | Salt and pepper to taste    |
| Onion, if desired   |                             |

Mix all ingredients and serve on lettuce.

## THEME VARIATIONS FOR FRENCH DRESSING

Many variations may be made by the addition of other ingredients to French Dressing. Grated cheese may be added, also bits of parsley, catsup, horse-radish, garlic, green peppers, and other condiments.



**NIGHT OWL CHEESE SALAD**

- |                         |                         |
|-------------------------|-------------------------|
| 1 cup crushed pineapple | 1 box lemon Jello       |
| ½ cup sugar             | ½ cup pimiento, chopped |
| Juice of 1 lemon        | ¾ cup cheese            |
| ½ pint whipping cream   |                         |

Boil pineapple, sugar and lemon juice for 3 minutes. Dissolve jello in 1 cup boiling water and mix with pineapple mixture. Add pimiento and cream when it begins to set.

**BALI BALI CHEESE COMBO**

- |   |                       |
|---|-----------------------|
| 1 No. 2 can diced pineapple,<br>drained | 1 cup pineapple juice |
| 2 tablespoons plain gelatine            | Juice of 1 lemon      |
| ½ cup cold water                        | ¾ cup sugar           |
| ½ pound cottage cheese                  |                       |
| ½ pint heavy cream, whipped             |                       |

Drain pineapple, keeping juice. Put gelatine in the cold water, combine fruit juices and heat. Dissolve gelatine and sugar in fruit juices. Chill. When gelatine mixture begins to thicken, add remaining ingredients. Pour into mold. Chill until firm. Serve with cream cheese salad dressing.

**SENATE INQUIRY CHICKEN SALAD**

- |                                |                         |
|--------------------------------|-------------------------|
| 2½ cups cold chicken or turkey | Pinch of pepper         |
| 1 cup white grapes             | 1¼ tablespoons gelatine |
| ½ cup almonds, cut             | 4 tablespoons water     |
| 2 tablespoons minced parsley   | ½ cup chicken stock     |
| 1 cup celery, chopped          | ½ cup cream, whipped    |
| 1 teaspoon salt                | 1 cup mayonnaise        |

Mix minced fowl, celery, grapes, almonds, parsley and season with salt and pepper. Soak gelatine in cold water 5 minutes and dissolve over boiling water. Add gelatine, cream and chicken stock to mayonnaise and stir until mixture begins to thicken. Fold in chicken mixture. Put in molds or pan. Serves 8.

**ON LOCATION DUTCH LETTUCE**

- |                    |                       |
|--------------------|-----------------------|
| 6 slices bacon     | ½ cup vinegar         |
| 1 tablespoon flour | 1 medium head lettuce |
| 1 tablespoon sugar | 4 or 5 green onions   |
| ½ cup water        | Bunch green spinach   |

Cut well-seasoned bacon slices into small pieces and fry on medium or third heat until crisp, and brown. Sift flour and sugar into the crisp bacon pieces and 2 tablespoons only of bacon fat. Stir over low heat until mixture is absolutely smooth. Pour mixture of water and vinegar into bacon paste; stir until dressing bubbles and becomes smooth and thick as soup. Pour bacon dressing, while still warm, over a salad bowl full of lettuce and chopped green onions or other favorite salad greens and toss thoroughly. Serves 8-10.

**SPIRIT OF GENEVA SHRIMPS**

- |                              |                            |
|------------------------------|----------------------------|
| 2 cans shrimp, whole         | 4 hard-boiled eggs, sliced |
| Watercress or spinach leaves |                            |

Arrange watercress or spinach leaves on salad plate. Place cooked shrimp in mound in center of plate. Line the outer edges of the plate with egg slices. Serve with chili sauce or any dressing preferred.

# SALADS

## HIGH NOON TUNA FISH SALAD

- |   |  |
|---|--|
| 2 6-ounce cans tuna fish,<br>chunk style        | 1 envelope plain, unflavored<br>gelatine |
| 2 hard-cooked eggs, chopped                     | ¼ cup cold water                         |
| ½ cup chopped, stuffed olives                   | 2 cups mayonnaise                        |
| 2 tablespoons capers                            | Chicory or lettuce                       |
| 1 tablespoon chopped chives<br>or minced onions | Tomatoes, skinned and<br>quartered       |
| 1 pared avocado, sliced                         |  |

Combine first 5 ingredients. Soak gelatine in cold water, dissolve over hot water, then add gradually to mayonnaise, while stirring. Fold into fish mixture. Turn into a ring mold 10x2 inches. Chill until firm. Unmold on salad greens. Fill center with marinated tomatoes and avocado. Serves 6 to 8. (An equal amount of crab meat may be substituted for tuna in above recipe.)

## COMMAND PERFORMANCE SALMON SALAD

One can of salmon, well picked and boned, some celery, chipped in small pieces, three pickles, half-a-pint of cracker crumbs, mixed well.

### DRESSING FOR SALMON SALAD

Two eggs, third-of-a-cup of sugar, one teaspoon of dry mustard, one level teaspoon of salt, half-a-pint of vinegar. Cook until as thick as mush, let cool and add one cup of sweet cream.

## WATERFRONT SALMON WITH OLIVES

- |                                      |                              |
|--------------------------------------|------------------------------|
| 1 envelope Knox gelatine             | ½ cup green pepper, diced    |
| ¼ cup cold water                     | 2 tablespoons olives, sliced |
| ¾ cup hot water                      | ¾ cup mayonnaise             |
| 1 cup salmon, flaked (red<br>salmon) | ½ teaspoon salt              |
| ½ cup celery, chopped                | ¼ teaspoon paprika           |
|                                      | 1 tablespoon mild vinegar    |

Put cold water in bowl. Sprinkle in gelatine. Stir in hot water. Let stand until it begins to congeal. Add mayonnaise to cooled gelatine. Fold in other ingredients. Put in molds, (eight small or six large molds). Set in refrigerator. Serve on lettuce. Top with mayonnaise and whole olives.

## WORLD'S FAIR FRENCH DRESSING

Into a water bottle put:

- |                            |                              |
|----------------------------|------------------------------|
| 1¼ cups salad or olive oil | 3 tablespoons chili sauce or |
| 7 tablespoons lemon juice  | 1 teaspoon horseradish       |
| 2½ teaspoons salt          | 1 teaspoon mustard           |
| ¼ teaspoon pepper          | Worcestershire Sauce         |
| 1 tablespoon sugar         | 2 cloves garlic (whole)      |

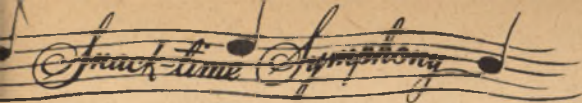
Shake vigorously then store in refrigerator. Shake well before using.

## MARTINIQUE JIFFY FRENCH DRESSING

- |                   |                             |
|-------------------|-----------------------------|
| 2 teaspoons salt  | ½ teaspoon paprika          |
| 1 teaspoon sugar  | 1 teaspoon prepared mustard |
| ½ teaspoon pepper | ½ cup vinegar               |
| 1½ cups salad oil |                             |

Combine and shake well in large, covered bottle. Shake again before serving. Store in refrigerator. Makes 2 cups.





## COCOANUT GROVE HARVEST SALAD

2 cups shredded cabbage 1/2 cup cocoanut

Mix and make individual salads in nest forms. Fill with:

3 apples, unpared, cored and chopped 3/4 cup chopped dates  
1/3 cup toasted cocoanut

Salad dressing

## STAGECOACH MAYONNAISE, UNCOOKED

1 cup cold salad oil Juice of 1 lemon or  
2 to 4 egg yolks 2 tablespoons vinegar  
1/4 teaspoon salt Garlic, if desired

Beat egg yolks until fluffy. Add salad oil, drop by drop. Beat constantly until thick and light. Add lemon juice or vinegar and salt. Use on favorite salad.

## CLASSICAL THOUSAND ISLAND DRESSING

1 cup mayonnaise, or more 1 tablespoon chopped green pepper  
4 tablespoons chili sauce 3 tablespoons chopped red pepper  
1 tablespoon chives 1 teaspoon paprika  
3 tablespoons catsup Onion or garlic, if desired  
1 teaspoon tarragon vinegar

Add chili sauce, chives, catsup, pepper, paprika and vinegar to mayonnaise.

## HEAR YOU KNOCKIN' RUSSIAN DRESSING

2/3 cup boiled salad dressing 2 tablespoons diced pimientos  
4 tablespoons strained chili sauce 1/2 tablespoon tarragon vinegar  
1/2 tablespoon chopped chives

Mix the ingredients together in the order given. Chill well and serve on lettuce.

## GOLD RECORD ROQUEFORT DRESSING

1/2 teaspoon salt 3 tablespoons salad oil  
1/8 teaspoon pepper 1/4 cup Roquefort cheese  
1 tablespoon vinegar (or Blue cheese)

Mix together the seasonings and vinegar and beat in salad oil. Blend in cheese slowly, and pour at once over hearts of lettuce.

## RED RIDING HOOD OLIVE-CHEESE DRESSING

1/2 cup ripe olives, chopped 1/2 cup tomato juice  
1 3-ounce package cream cheese 1/2 teaspoon prepared horseradish  
1 tablespoon lemon juice

Mix olives and cheese. Blend in tomato juice. Stir in remaining ingredients. Makes a cup and a half.

# SALADS

## WHITE AZALEA SOUR CREAM DRESSING

1 cup sour cream	Pepper
2 tablespoons vinegar	Paprika
1 tablespoon lemon juice	Mustard
1 teaspoon sugar	Celery seed
1 teaspoon salt	1 canned pimiento, minced

Beat cream until stiff, then add vinegar, lemon juice, sugar, salt, pepper, paprika and mustard to taste. Beat all together until very thick. Add a few celery seed, and pimiento to give variety. Serve on cucumbers or cole slaw.

## SIMPLE MELODY CREAM DRESSING

2 hard-boiled eggs, mashed	1 cup top milk or single cream
1 1/2 teaspoons dry mustard	1 1/2 teaspoons sugar
2 tablespoons salad oil	1/4 cup vinegar
Salt and pepper	

Mix dry ingredients with egg then add other ingredients.

## RETURN ENGAGEMENT HONEY SALAD

3/4 cup salad oil	1/2 teaspoon salt
1/4 cup lemon juice	1/4 teaspoon mustard
1/2 teaspoon paprika	Dash of cayenne
4 tablespoons honey	

Combine all ingredients in a covered jar and chill. Shake vigorously just before using. Serve with fruit salads. Serves six.

## DIE FLEDERMAUS DRESSING (For Cabbage Slaw)

2 tablespoons sugar	1/2 cup vinegar
1 tablespoon prepared mustard	Salt and pepper to taste

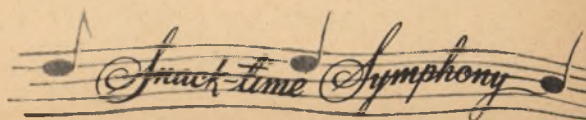
Chip several slices of bacon and brown. To the bacon chips and grease add the above ingredients and bring to a boil. Pour immediately before serving onto the slaw.

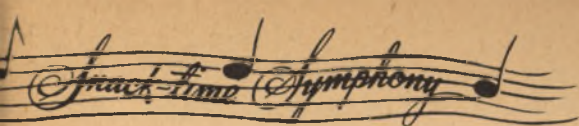
## BUTTON & BOW DRESSING (For Potato Salad)

Heat to boiling, 9 tablespoons vinegar, 3 tablespoons water and butter (size of an egg). Mix together:

3 eggs, beaten	1 tablespoon flour
3 tablespoons sugar	1 teaspoon salt
1 teaspoon mustard	

Mix dry ingredients and stir into eggs. Stir vinegar into mixture. Cook until it boils and is thick. Thin with cream to use.

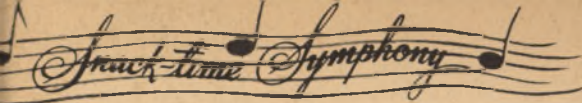




**S A L A D S**

TO BE ADDED BY OWNER OF BOOK





## MOTHER MACHREE'S WHITE BREAD

(Makes 2 1-pound loaves)

1 cup milk

2 tablespoons sugar

1 tablespoon shortening

or salad oil

1 cup water

1 cake fresh yeast

2 tablespoons lukewarm water

6 cups flour

2 teaspoons salt

Scald milk, add sugar, salt and shortening or salad oil, stir until dissolved. Add 1 cup water, cool to lukewarm. Dissolve yeast in lukewarm water, add to first mixture. Gradually add flour, mixing to smooth stiff dough. Knead on lightly-floured board until smooth and satiny. Shape into ball, place in greased bowl. Cover, let rise in warm place until double in bulk. Knead, divide in  $\frac{1}{2}$ . Shape each  $\frac{1}{2}$  into ball, cover, let stand 10-15 minutes. Mold each  $\frac{1}{2}$  into loaf, place in greased loaf pans  $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$  inches. Cover, let rise in warm place until double in bulk. Bake in hot oven 400 degrees 40-45 minutes. Remove from pan, cool on wire rack.

## MRS. MINIVER'S WHOLE-WHEAT BREAD

(Without Yeast)

One pint of whole-wheat flour, half pint of corn meal, one teaspoon of soda, one small teaspoon of salt, one pint of sweet milk (or use part water), three-quarters cup of molasses. Steam four hours. In steaming one can use smallest-size lard bucket with top fitted tightly, set in an old-fashioned iron pot in which there is some boiling water. Keep a weight on the bucket and add boiling water whenever needed. After steaming, remove bucket from water (2 coffee cans may be used), place in hot oven (450 degrees) and bake 5 minutes before removing lid.

## NEW RELEASE BOSTON BROWN BREAD

1 cup wheat or graham flour

1 cup corn meal

1 cup rye meal or rolled oats

$1\frac{1}{2}$  cups milk

5 teaspoons baking powder

1 teaspoon salt

3 cups molasses

Mix thoroughly the dry ingredients, add molasses to milk and add to dry ingredients. Beat thoroughly and put in greased molds, filling them  $\frac{2}{3}$  full. Steam  $3\frac{1}{2}$  hours. Then remove cover and bake until top is dry.

## MADAME BUTTERFLY'S RICE BREAD

1 cup cold rice

2 cups white Indian meal

3 eggs

1 tablespoon melted butter

2 heaping teaspoons baking powder

$1\frac{1}{4}$  pints milk

1 teaspoon salt

Beat yolks and whites of the eggs together until very light, then pour in milk, mixing gradually. Add well-prepared meal, into which will have been mixed salt and baking powder. Beat well. Then add melted butter and rice which will have been pressed through sieve. Mix all thoroughly and beat until very light. Then grease bottom of shallow pan and turn mixture in and bake 30 minutes in hot oven. Serve hot, buttering slices freely. A delicious breakfast bread.

# BREADS

# BREADS

## INGRID'S SWEDISH RYE BREAD

5 cups lukewarm water  
2 teaspoons salt  
1 cake Fleischmann's yeast

1/2 cup sugar  
3 cups rye flour

Mix all these and beat until smooth

Let rise, light, then add:  
1 cup dark molasses  
2 teaspoons salt

1/2 cup melted lard  
1 cup lukewarm water  
12 cups flour

Knead enough not to stick to hands. Form in loaves. Brush loaves with butter. Bake 1 hour at 325 degrees. Makes 6 big loaves.

## BOX OFFICE RAISIN BREAD

Sift together:

3 cups flour  
1 teaspoon soda

1 teaspoon salt  
1/2 teaspoon baking powder

Grind together:

1 cup raisins  
1/4 cup walnuts  
Blend together:

1/3 cup shortening  
1 cup brown sugar  
Raisin-nut mixture

1 egg, well-beaten

Measure: 1 cup sour milk or buttermilk, add alternately with dry ingredients to rest of mixture. Pour into 2 well-greased loaf pans. Bake in 350 degree oven 50 to 60 minutes. Makes 2 medium loaves.

## HURRICANE ZELMA PRUNE BREAD

1 lb. prunes, tenderized  
2 cups sugar  
3/4 cup shortening  
2 cups water  
1 teaspoon cinnamon  
1 teaspoon cloves

1/2 teaspoon nutmeg  
1 teaspoon salt  
2 eggs  
4 cups flour  
2 teaspoons soda  
1/2 cup nut meats

Cook prunes in specified amount of water. Save juice after cooking. Cool prunes, pit and cut in small pieces. Put back in pan with juice, add shortening and spices and sugar, cook 5 minutes. Let cool, add eggs and beat, then add flour and soda (mixed together). Mix well. Put in a greased loaf pan (3 small or 2 large). Bake at 350 degrees for 50 to 60 minutes.

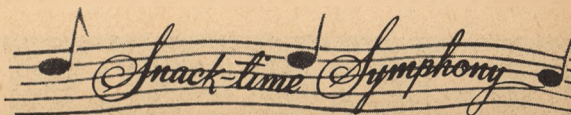
## OOH LA-LA ORANGE BREAD

Bring 3 or 4 orange rinds to a boil and cook until tender. Remove from fire and scrape away white lining, leaving only paper thin yellow of rind. Make syrup of 1/2 cup sugar in 1/2 liquid from the boiled rinds. When syrup is thick add the ground rinds and remove from fire.

Combine:  
1/2 cup sugar  
Butter size of egg  
3 cups flour

3 teaspoons baking powder  
1 teaspoon salt  
1 egg  
3/4 cup milk

Add orange mixture last. Bake in a loaf at 350 degrees.



### MERRY WIDOW'S CHERRY BREAD

- |               |  |
|---------------|--|
| 2 eggs        | 1½ tablespoons baking powder                               |
| ½ cup walnuts | 1 8-ounce bottle of maraschino cherries, chopped and juice |
| 1 cup sugar   |  |
| 1½ cups flour |  |

Beat eggs well, add sugar, a little at a time, then add juice. Fold in flour, baking powder, cherries (with juice) and nuts. Bake forty-five minutes in 350 oven in ungreased pan. When done remove from pan and butter on all sides. If dry wrap in waxed paper and put in refrigerator.

### THUMBELINA FIG BREAD

- |                           |                           |
|---------------------------|---------------------------|
| 2 cups flour              | 1 cup finely-chopped figs |
| 4 teaspoons baking powder | 2 eggs, beaten            |
| 1 teaspoon salt           | ¼ cup melted shortening   |
| ½ cup sugar               | 1 cup milk                |

Sift together, flour, baking powder, salt and sugar. Add figs. Combine eggs, shortening and milk. Add to flour mixture, stirring only until flour is moistened. Pour into greased loaf pan. Bake in moderate oven 350 degrees for 1 hour. Makes 1 loaf.

### OLE' MAN RIVER HONEY BREAD

Scald one pint milk, add 2 tablespoons shortening, 2 tablespoons honey and 1½ teaspoons salt. Allow to cool to lukewarm. Meanwhile dissolve (in small pieces) 1 cake Fleischmann's yeast, in ¼-cup lukewarm water. Add to milk and honey mixture. Sift and measure 6 cups flour. Stir in four cups sifted flour and beat thoroughly. Add remaining flour and knead to smooth dough. Cover, set in warm place and allow to rise until double in bulk. Punch down lightly, do not knead. Turn dough over and allow to rise again. Form into two loaves. Place in well-greased baking pans and let rise until double in bulk. Bake 60 minutes in a moderate oven (350 degrees). Brush top with butter just before removing from oven.

### CAROLINA MILK & HONEY GINGERBREAD

- |                                     |                          |
|-------------------------------------|--------------------------|
| ¼ cup fat                           | ½ teaspoon baking powder |
| 1 egg, beaten                       | 2 tablespoons sugar      |
| 2¼ cups honey graham cracker crumbs | ⅓ cup molasses           |
| ¼ teaspoon cinnamon                 | ¾ cup hot water          |
|                                     | ½ teaspoon ginger        |
|                                     | ⅜ teaspoon salt          |

Cream sugar and shortening. Add beaten egg and molasses and beat until smooth. Add sugar, milk and honey graham crumbs. Pour hot water over spices and baking powder. Add to first mixture. Bake in buttered (square) pan for 15 minutes in hot oven.

### FLIP SIDE RAISIN LOAVES

- |                          |                                 |
|--------------------------|---------------------------------|
| 1½ cups dates or raisins | 2 beaten eggs                   |
| 3 teaspoons soda         | 1 cup sugar                     |
| 2 cups boiling water     | 4 tablespoons melted shortening |
- Let stand overnight, Add:

Beat well and add to above mixture. Then add 3 cups sifted flour together with 1 teaspoon soda and ½ teaspoon salt, 1 cup nut meats. Bake 1 hour. Makes 2 large loaves. Bake 250-300 degrees.

# BREADS

## DRAMATIC APRICOT UPSIDE DOWN GINGERBREAD

- |                                   |                           |
|-----------------------------------|---------------------------|
| 3 tablespoons butter              | ½ teaspoon salt           |
| 1½ cups brown sugar               | ½ cup shortening          |
| 1-1½ cups drained canned apricots | 2 eggs, beaten            |
| 2 teaspoons baking soda           | 1 cup molasses            |
| 2 teaspoons ginger                | 2½ cups sifted cake flour |
|                                   | 1 cup sour milk           |

Melt butter in skillet, add 1 cup of sugar gradually and stir until melted. Arrange apricots, cut side up, to cover bottom of pan. Cream shortening, add ½ cup sugar gradually and cream until fluffy. Add beaten eggs and molasses and beat thoroughly. Sift flour, soda, ginger and salt together. Add alternately with sour milk in small amounts mixing thoroughly after each addition. Pour batter over apricots and bake in moderate oven (325-350 degrees) for 35 to 50 minutes. Serve with whipped cream. Serves 16.

## CURTAIN CALL CHOCOLATE CHIP GINGERBREAD

- |                            |                                      |
|----------------------------|--------------------------------------|
| 2½ cups sifted cake flour  | ½ cup sugar                          |
| 2½ teaspoons baking powder | ½ cup butter or other shortening     |
| ¼ teaspoon soda            | 1 egg, well-beaten                   |
| ½ teaspoon salt            | ¾ cup milk                           |
| 1 to 2 teaspoons ginger    | 1 package semi-sweet chocolate chips |
| 1 teaspoon cinnamon        |                                      |
|                            | ½ cup molasses                       |

Sift flour once, measure, add baking powder, soda, salt, spices, and sugar, and sift together three times. Cream shortening. Add dry ingredients, egg, milk, and molasses, and stir until all flour is dampened. Then beat vigorously 1 minute. Add chocolate chips. Bake in greased pan, 8x8x2 inches, in moderate oven (350 degrees) for 50 minutes, or until done. Serve plain, or spread with coffee-chocolate frosting. For best results have all ingredients at room temperature before mixing.

## TIN PAN APRICOT NUT BREAD

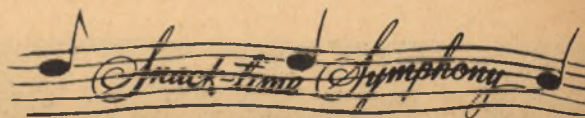
- |                             |                           |
|-----------------------------|---------------------------|
| 2 cups dried apricots       | 2 cups sifted flour       |
| 2 cups water                | 3 teaspoons baking powder |
| 1 egg, well-beaten          | ¼ teaspoon soda           |
| 1 cup sugar                 | ¼ teaspoon salt           |
| 2 tablespoons melted butter | 1 cup nuts                |
|                             | ¾ cup orange juice        |

Soak apricots ½ hour in water. Drain and grind. Combine all ingredients. Bake 1 hour at 350 degrees.

## PECAN-PRALINE GINGERBREAD DUET

- |                     |                          |
|---------------------|--------------------------|
| ⅓ cup Crisco        | 1½ cups sifted flour     |
| ⅓ cup sugar         | ½ teaspoon salt          |
| ⅓ cup molasses      | ½ teaspoon baking powder |
| ⅓ cup boiling water | ½ teaspoon soda          |
| 1 egg               | ¾ teaspoon ginger        |
|                     | ¾ teaspoon cinnamon      |

Blend together Crisco, sugar and molasses. Beat in egg. Sift dry ingredients together and stir into first mixture alternately with water. Beat until smooth. Bake 30 minutes at 350 degrees.



**ROXANNE'S GARLIC FRENCH BREAD**

Cream  $\frac{1}{2}$  cup butter and  $\frac{1}{4}$  teaspoon garlic powder. Slash loaf of French bread diagonally to  $\frac{1}{2}$  inch of crust. Spread butter mixture between each slice and on top of loaf. Sprinkle top of loaf with paprika powder. Wrap in aluminum foil and heat in moderate oven (350 degrees) 10 or 15 minutes. Serve in bread basket leaving foil around it so it retains heat.

**GAY NINETIES JOHNNY CAKE**

Two cups of cold grits, one egg, one-half cup of sweet milk, one pint of flour, one teaspoon of baking powder. Spread very thin in greased biscuit pans. When brown cut in squares, open and butter.

**ELEANOR'S OWN CLOVERLEAF ROLLS**

1 cake Fleischmann's yeast	2 cups warm water
$\frac{1}{2}$ cup sugar	1 egg, well-beaten
1 teaspoon salt	7 cups sifted flour
3 tablespoons shortening	

Crumble yeast into large mixing bowl. Add salt, sugar and water. Add egg. Add half of flour and beat well. Add melted shortening and mix in rest of flour. Let rise to double in bulk. Punch down, cover and put in refrigerator. About 1 hour before baking, put in pans and allow to rise. Bake 20-25 minutes at 425 degrees.

**OLD KENTUCKY HOME SODA BISCUITS**

Sift one scant teaspoon of soda with one quart of flour, add two full teaspoons of lard, and two even teaspoons of salt; make a very soft dough with buttermilk and let it stand. It will become perfectly smooth by standing and the necessary handling, while kneading, gets the flour out of proportions. To have perfect soda biscuit, make up one meal for the next, and in summer keep in the refrigerator. Always keep a small piece of dough and drop it in about a pint of buttermilk for the next time.

**DAVY CROCKETT BUTTERMILK BISCUITS**

$\frac{1}{2}$ cup lard	$\frac{1}{2}$ level teaspoon soda
3 cups flour, sifted	3 level teaspoons baking powder
$\frac{1}{2}$ level teaspoon salt	
1 $\frac{1}{4}$ cups buttermilk	

Cut lard into mixture of dry ingredients. Slowly add buttermilk. Roll onto floured board and cut. Bake in hot oven 425 degrees, 15 minutes.

**OLE' VIRGINNY CORN BREAD**

1 teaspoon salt	1 $\frac{3}{4}$ cups sweet milk
1 cup white corn meal	2 eggs, well-beaten
1 cup boiling water	2 tablespoons melted shortening
$\frac{1}{4}$ cup vinegar	
1 teaspoon baking soda	

Combine salt and corn meal. Add slowly to boiling water while stirring constantly to prevent lumping. Combine vinegar and milk. Add  $1\frac{1}{2}$  cups of the vinegar and milk to corn meal mixture; mix well. Add eggs and melted shortening. Stir until well blended. Dissolve baking soda in remaining  $\frac{1}{2}$  cup of vinegar and milk. Add to corn meal mixture immediately and stir until completely blended. Pour in'o greased  $1\frac{1}{2}$  quart casserole. Bake at 400 degrees (hot oven) for 1 hour. Serve immediately with a spoon. Makes 5 to 6 servings.

# BREADS

## SWANEE SPOON BREAD

1 cup boiling water  
1 teaspoon salt  
2 cups yellow corn meal  
1½ cups milk  
2 tablespoons butter  
2 teaspoons baking powder  
2 eggs

Pour water over corn meal and salt, stirring while pouring. Add butter and, when cool, the baking powder, well-beaten eggs and milk. Beat thoroughly, turn into well-buttered baking dish and bake 30 to 40 minutes in moderate oven—350-375 degrees. Serve with spoon from dish in which it is cooked. One-third cooked rice may be substituted for similar quantity of corn meal, if desired.

## ALL-STAR PECAN WAFFLES

2 cups sifted all-purpose flour  
1 teaspoon baking soda  
1 tablespoon sugar  
½ teaspoon salt  
¾ cup chopped pecans  
2 eggs, separated  
¼ cup vinegar  
1¼ cups sweet milk  
½ cup melted shortening

Sift flour, baking soda, sugar and salt together. Beat egg yolks, vinegar, and milk together. Add dry ingredients, melted shortening and pecans. Stir until batter is smooth. Beat egg whites until stiff but not dry and fold into batter. Pour batter on heated iron to about one inch of edge. Bake at once. Bake 3-4 minutes or until waffle stops steaming. Serve with butter and syrup.

## THE BARITONE'S BANANA WAFFLES

2 cups sifted flour  
4 teaspoons baking powder  
½ teaspoon salt  
1½ cups milk  
1 tablespoon sugar  
2 eggs, separated  
⅓ cup melted shortening

Sift dry ingredients into mixing bowl. Beat egg yolks, add milk and melted shortening. Stir liquid ingredients into dry ingredients. Add bananas. Fold in stiffly-beaten egg whites. Bake in pre-heated waffle iron. Makes 8 waffles.

## HIGH & MIGHTY SALT RISING BREAD

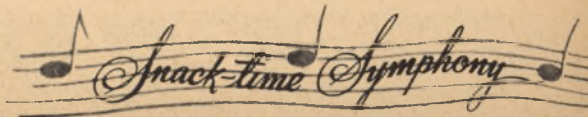
4 tablespoons white corn meal  
Boiling fresh milk  
1 pint tepid water  
1 teaspoon salt  
Bread flour to knead (about 3½ quarts)  
1 teaspoon sugar

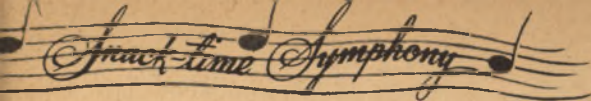
Scald white corn meal with enough boiling fresh milk to make a thick batter, Then set in warm place to rise overnight. In the morning it should be somewhat light. To this sponge, add warm water, salt and sugar and thicken with flour to medium sponge. Set this in warm water bath and keep at same temperature until raised light. It will be necessary to change water occasionally. Keep near heat, if possible. When light enough, add flour to knead. Shape into loaves at once, and when double in bulk, bake in hot oven 400 degrees 15 minutes, then reduce temperature to moderate 350 degrees and bake 45 minutes longer.

## HUBBA, HUBBA POPOVERS

2 eggs  
2 cups flour, sifted  
2 teaspoons salt  
2 cups milk

Beat eggs until frothy. Add flour, sifted, with salt and 1 cup of milk. Beat mixture well, then add remaining milk and beat again until smooth. Chill batter. Grease muffin pan with unsalted vegetable fat and heat to sizzling point. Pour in batter and bake 15 minutes in 450 degree oven, then 20 minutes at 350 degrees.





## SHOWCASE BREAD STICKS

(To garnish soups or salads)

### ONION CHEESE STICKS

Spread 2 tablespoons grated processed cheese and 1 teaspoon minced onion on bread slices. Toast at 350 degrees until crisp. Slice into inch-wide sticks.

### CARAWAY OR POPPY SEED STICKS

Remove crusts from bread. Butter both sides. Cut into strips. Roll in caraway or poppy seeds. Place on cookie sheet and toast in 350 degree oven for 10 or 12 minutes. until crisp.

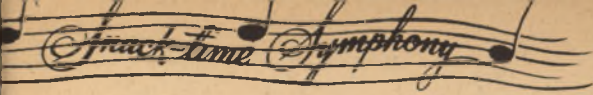
### HORSERADISH STICKS

Spread mixture of 2 tablespoons butter, 1 tablespoon horseradish, and 1 teaspoon mustard on one side of bread slices. Toast under broiler until crisp. Cut into strips.

### ONION STICKS

Make mixture of 2 tablespoons Wesson oil and 2 teaspoons scraped onion. Dip strips in mixture until coated. Sprinkle with parsley. Toast under broiler until crisp.





### CHANGING PARTNER'S LEMONADE

Juice of 1 orange  
Juice of 2 lemons  
2 cups ice water  
 $\frac{1}{4}$  cup sugar  
 $1\frac{1}{3}$  cups grape juice

Combine sugar and lemon juice. Let stand until dissolved. Add grape juice and water. Chill. Serves six.

### TEDDY BEAR'S PICNIC PUNCH

1 pint grape juice  
1 pint cold water  
 $\frac{1}{2}$  cup sugar  
2 bottles ginger ale

Combine grape juice, cold water and sugar. Pour in punch bowl over ice. Add ginger ale. In order to retain sparkle and carbonation of ginger ale do not stir.

### MIDSUMMER'S NIGHT MINT JULEP

Boil water and  $1\frac{1}{2}$  cups of granulated sugar for 5 minutes. Add to this a bunch of fresh mint, and one cup of lemon juice. Add this to a pitcher containing two quarts of ginger ale, well iced. Serve in tall glasses over ice cubes.

### CHERRY-ORANGE PUNCH WITH A FRINGE ON TOP

1 or 2 packages cherry  
flavored gelatine  
2 cups hot water  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
2 bottles (8-ounce) ginger ale  
4 cups orange juice  
 $\frac{3}{4}$  cup lemon juice

Dissolve gelatine in hot water. Add sugar and salt, stirring until dissolved. Add cold water, juice and ginger ale. Chill until ready to serve. Garnish with beaten egg white if desired.

### TOOT TOOT TOOTSIE ORANGE BLEND

Dip one and one-half quarts orange sherbet into a large bowl by tablespoons. Over the sherbet pour 3 quarts ginger ale and 6 tablespoons lemon juice. Top with maraschino cherries or sprigs of mint.

### DANNY BOY'S GREEN NIGHTCAP

1 quart pineapple juice  
2 quarts ginger ale  
1 quart lime sherbet  
1 package lime-flavored  
drink powder

Pour powder into punch bowl. Stir in pineapple juice, a little at a time. Spoon in sherbet, pour ginger ale over top. Garnish with fruit slices and mint leaves. Serves 25.

### ROSIE O'GRADY LIME MIST

Combine 1 cup of warm water and 1 cup light corn syrup, mixing to dissolve. Add  $\frac{1}{2}$  cup lime juice,  $\frac{1}{2}$  teaspoon mint extract, and a little green food coloring, if desired. Syrup may be stored in refrigerator for a short time. When ready to serve, add one 8-ounce bottle of lemon-lime carbonated beverage. Fill glasses with cracked ice and pour syrup over. Garnish with cherry, a wedge of lime and fresh mint. Makes  $2\frac{1}{4}$  quarts.

# BEVERAGES

# BEVERAGES

## BLUEBIRD OF HAPPINESS GRAPE FLOAT

Fill glass one-third with grape juice, one-third with chilled ginger ale. On top place small-scoop of grape sherbet.

## SMILIN' THROUGH RASPBERRY FROST

Cook 1 cup sugar and 1 cup water 5 minutes. Chill. Add juice of 6 lemons and 3½ cups cold water. Put spoon crushed red raspberries in bottom of 6 glasses. Add ice, pour lemonade over.

## CITY SLICKER SHERBET FRAPPE

To the juice of five lemons add one and one-half cups of sugar, one-half cup of water. Then add leaves from one bunch fresh mint. Let stand for one-half hour. Strain. Add a large piece of ice and three bottles of ginger ale. Add pint block of mint sherbet and serve at once.

## COMPANY'S COMIN' SHERBET PUNCH

4 cups pineapple juice  
1 quart pineapple sherbet

1 bottle ginger ale

Shake pineapple juice and ginger ale together until frothy. Put in small dips of sherbet and serve. Serves eight.

## SOUTH OF THE BORDER ICE-CREAM FLOAT

4 teaspoons fruit-flavored  
summer drink powder  
(orange, lime, cherry or  
strawberry)

½ cup sugar  
4 cups milk  
½ pint vanilla ice cream

Combine drink powder and sugar. Add milk and stir until well blended. Pour into glasses and top with scoops of vanilla ice cream. 4 to 6 servings.

## MOONGLO SUMMER PUNCH

1 pint orange juice  
1 pint orange sherbet

1 pint vanilla ice cream  
1 pint chilled ginger ale

Beat together the orange juice, sherbet and ice cream, then stir in the ginger ale. Serves 10.

## CHOCOLATE SOLDIER SODA

2 tablespoon chilled  
chocolate or cocoa syrup  
½ cup cold milk

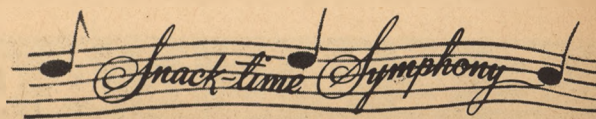
1 scoop each of chocolate  
and vanilla ice cream  
Chopped ice

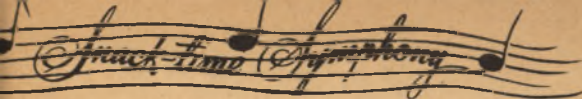
½ cup carbonated water

Blend the chocolate syrup with the milk in a tall glass. Stir in carbonated water. Mix well. Add ice. Float ice cream on top. Serve with straw and long-handled spoon.

## STAGESTRUCK CHERRY SODA

Put 3 tablespoons of cherry sundae syrup (or whatever fruit flavor desired), a small scoop of cherry ice cream in tall glass. Fill glass ¾ full with fine stream of cold carbonated water. Mix. Float two scoops of cherry ice cream on top. Serve with long-handled spoon and a straw.



**RETURN ENGAGEMENT EGGNOG**

1 egg  
1 cup milk

3 tablespoons sugar  
1 teaspoon vanilla

Beat sugar and egg until thick. Add milk and vanilla.

**MELODY TIME ORANGE EGGNOG**

2 6-ounce cans orange  
juice, undiluted

1 quart milk

1 quart bottled eggnog  
1 quart ice cream

Beat milk and orange juice until well blended. Add eggnog mix and ice cream, whipping ice cream well into mixture.

**THREE O'CLOCK IN THE MORNING CHOCOLATE MILK**

1 glass cold milk

2 to 3 tablespoons Hershey's  
syrup

Add syrup to measured glass of cold milk. Mix with spoon, shaker, or beater.

**GOODNIGHT LADIES COCOA MILK SHAKE**

Place in mixing bowl:

1 tablespoon sugar  
1 tablespoon cocoa

2 tablespoons cream

Pinch of salt  
1 egg

Beat with rotary beater until well blended. Add 2 cups milk,  $\frac{1}{2}$  teaspoon vanilla, and a dash of nutmeg. Beat until frothy. Serves 2.

**BARNACLE BILL'S BANANA MILK SHAKE**

4 fully ripe bananas  
1 quart chilled milk

Pinch of salt

2 tablespoons sugar  
 $\frac{1}{2}$  teaspoon vanilla

Peel bananas, slice into a large bowl. Beat with an egg beater until smooth and creamy. Add slowly the milk, sugar and vanilla. Beat until well blended. Serve in tall glasses. Serves six.

**GUEST STAR PEPPERMINT MILK SHAKE**

$\frac{1}{4}$  lb. peppermint stick candy  
 $\frac{1}{8}$  teaspoon salt

1 quart chilled milk  
Whipped cream

Crush candy thoroughly. Add salt and one cup milk, cover. Chill two or three hours. Stir occasionally until candy dissolves. Before serving top with whipped cream and sprinkle with crushed peppermint candy.

**PETER PAN MILK PUNCH**

1 jar instant coffee  
1 cup boiling water  
2 cups sugar

12 quarts sweet milk  
3 quarts vanilla ice cream  
3 quarts chocolate ice cream

Brew coffee and let cool. Blend. If serving over a long period of time, chill mixture in refrigerator and do not add ice cream at one time.

# BEVERAGES

# BEVERAGES

## HILLS OF HOME HOT CHOCOLATE

1 square chocolate  
2 tablespoons sugar

1 quart hot milk  
2 tablespoons hot water

Pinch of salt

Put chocolate, sugar, salt, and water in pan. Boil until smooth. Stir constantly. Add hot milk gradually. Boil several minutes. Serve with whipped cream or marshmallows.

## GOODNIGHT IRENE COCOA

1 cup sugar  
 $\frac{3}{4}$  cup cocoa

1  $\frac{1}{2}$  cups warm water  
1 gallon milk

Combine sugar, cocoa, and water and boil for two minutes. Heat one gallon of milk. Add above syrup to milk. Serve hot. Yield: 25 cups.

## CLEAR CHANNEL FRUIT TEA

1 small can lemon juice  
Cold water

1 medium can pineapple juice  
1 medium can orange juice

Stick of cinnamon

Add enough water to make 20 cups. Sugar to taste. Heat to desired temperature and serve hot in cups or mugs.

## MASQUERADE PARTY LEMONADE

Put 3 tea bags in 2 cups boiling water and let stand about 5 minutes. Add  $\frac{1}{2}$  cup sugar, and stir well. Add 1 can frozen lemonade, stirring until dissolved. Add 2 cups cold water. Allow to cool and add 1 No. 2 can chilled pineapple juice. Rum extract to taste may be added, if desired. Pour over ice in glasses until glass is about  $\frac{3}{4}$  full. Add ginger ale to fill glasses. Garnish with lemon wedges.

## SWEET ADELINE'S MINT SPARKLE

20 sprigs fresh mint  
1 cup orange juice  
2 lemons, sliced thin

5 pints weak tea  
Juice of 3 grapefruit  
4 bottles ginger ale

Sugar to taste

Crush mint and pour tea over it. Add fruit juices and lemon sliced thin. Sugar to taste. Chill and add ginger ale just before serving. Place a sprig of mint in each glass.

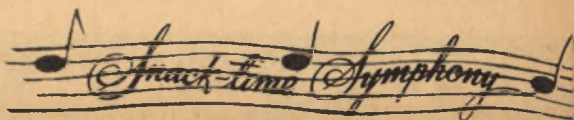
## AMERICAN PATROL SPICED TEA

1 gallon boiling water  
2 cups sugar  
1 small package tea

Lemon to taste  
1 teaspoon cloves (in small  
cloth bag)

1 can crushed pineapple

Steep tea with boiling water, with cloves. Strain, add remaining ingredients. Serve hot if desired. The above recipe is adequate to serve 24 to 30 cups.



**HANDS OF TIME MINT COCKTAIL**

Pour 4 cups strong tea over 6 tablespoons chopped mint. Add:

1½ cups lemon juice

2½ cups orange juice

1 cup grapefruit juice

2 cups sugar

¼ cup lime juice, if desired

Rind of 3 cucumbers, cut in long strips

Let stand until cool. Strain and chill. Before serving add 7½ cups grape juice, 4 12-ounce bottles chilled ginger ale, and 2 12-ounce bottles chilled sparkling water. (25 servings)

**MAKE BELIEVE HOT SPICED TEA**

1 teaspoon whole cloves

1 stick of cinnamon

3 quarts water

1 cup sugar

2½ tablespoons black tea

Juice of 3 oranges

Juice of 1½ lemons

Tie spices loosely in cheesecloth and place in water. Bring water to boil. Add tea tied loosely in cheesecloth and steep 5 minutes. Remove cheesecloth bags. Heat fruit juices and sugar until sugar is dissolved. Serves 25.

**NIGHT AND DAY ICED TEA**

1¾ quarts boiling water

3 tablespoons black tea

Let stand one hour after making. Strain. Add juice from 1½ lemons, 7 or 8 tablespoons sugar and 1½ trays ice cubes.

**CLASSICAL MINT ICE CUBES**

Boil together 2 cups water and ½ cup sugar five minutes. Pour this over ½ cup finely-chopped mint leaves. Let stand until cool. Add juice of three lemons, strain and color green. Pour into tray and freeze, so allow enough time or freeze day before needed. Serve in tea, lemonade, etc.

**RIO RITA'S COFFEE KEYBOARD**

1. Use only freshly-ground or vacuum-packed coffees to obtain proper flavor and aroma. Avoid purchasing coffee in extra-large quantities as it deteriorates easily after it is opened. For freshness, keep tightly closed at all times.

2. Use plenty of soap and water to scour coffee maker daily. This removes oils, sediment, and odors. Scald pot with boiling water just before using.

3. Use proper amount of freshly-drawn cold water.

4. Select the particular grind suited to your own coffee maker or use the all-purpose grind.

5. Use acceptable and standard proportions of 2 level tablespoons of coffee to each cup of water. Measure both coffee and water with standard measuring spoons and cups to maintain uniformity of strength for each potful.

6. Do not boil. Serve clear, mellow coffee each time by bringing to near-boiling point and no further! Boiling brings bitterness. Keep hot until serving time.

# BEVERAGES

## CLANCY'S COCKTAIL (For Teetotalers)

Blend part tomato juice, one tenth of one part sauerkraut juice, dash of garlic juice, and small amount of some kind of pepper sauce flavoring. Stir before serving.

## STANDING ROOM ONLY TOMATO SURPRISE

1 cup cottage cheese, mashed                      1 quart tomato juice, chilled

Mix with rotary beater, adding a few drops of Worcestershire Sauce, if desired. Serve at once with crackers or cheese wafers.

## ELEVENTH HOUR TOMATO JUICE

2½ cups tomato juice                                      ½ teaspoon grated onion  
1 teaspoon diced celery                                2 tablespoons lemon juice  
Dash of Worcestershire                                ½ teaspoon salt

Blend ingredients in large pitcher and chill for thirty minutes to 1 hour. Strain and serve. Enough for four.

## OLD MILL STREAM SPICED CIDER

1 quart hot tea    3 sticks cinnamon  
1 gallon sweet cider                                    1 tablespoon allspice  
Juice of 5 lemons                                        1 tablespoon whole cloves  
5 oranges, sliced                                        2 pieces whole mace  
1¼ lbs. brown sugar                                    ½ teaspoon salt

Mix juices. Add sugar and boil for 15 minutes. Serve hot. Enough for big party.

## SUSANNA'S COUNTRY CLUB PUNCH

3 cups sugar    Juice of 12 lemons  
3 quarts water    1 quart grape juice  
1 cup strong tea                                        1 small can crushed pineapple  
Juice of 12 oranges                                    2 quarts ginger ale

Ice cubes

Boil sugar and water together for 8 minutes, add tea, then chill. Add orange juice, lemon juice, grape juice and pineapple. Place in refrigerator to mellow for about 2 hours. Before serving add 2 quarts ginger ale and ice cubes. For small parties this recipe may be divided into thirds. If served in a punch bowl, add slices of orange and lemon and 1 small bottle maraschino cherries. Serves about fifty.

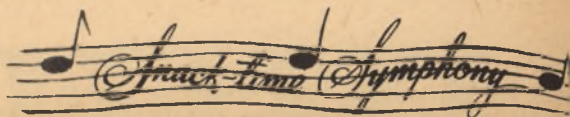
## TWENTY-NINE PALMS HULA DRINK

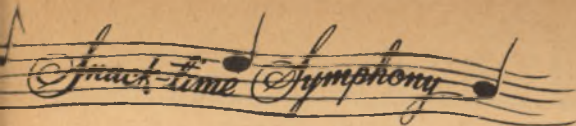
Mix 2 cups syrup (drained from crushed pineapple), 2 cups ice water and 2 cups grape juice. Serve with crushed ice.

## SHANGRILA SPICED LEMONADE

2 cups water    2 cloves  
2 cups sugar    1 small stick of cinnamon  
1 lemon

Boil about 15 minutes. Add a few mint leaves and cool. Add 1½ cups lemon juice. Lime may be substituted. Serve on crushed ice. For fruit punch, add desired juices.





## DOCTOR, LAWYER, INDIAN CHIEF PUNCH (Serves 100)

- |                                 |   |
|---------------------------------|---|
| 2 quarts orange juice           | $\frac{3}{4}$ quart weak tea            |
| 3 quarts pineapple juice        | 1 quart sugar syrup                     |
| $\frac{3}{4}$ quarts ginger ale | Cherries or fruit slices,<br>if desired |
| 1 quart lemon juice             |   |

Pour above ingredients into large container in order given. Mix thirty minutes before serving. Garnish with orange and lemon slices.

## STEROPHONIC FRUIT PUNCH

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 2 cans frozen orange juice  | 2 quarts ginger ale                   |
| 1 large can pineapple juice | 1 16-oz. bottle cherries<br>and juice |
| 1 can frozen lemonade       |                                       |

Dilute frozen fruit as directed on cans. Mix all fruit juices. When ready to serve, add ginger ale. Serves 25. If fresh fruit juices are used instead of the frozen, add sugar syrup to taste.

## YANKEE DOODLE MIX

- |   |  |
|---|--|
| 1 46-oz. can unsweetened<br>pineapple juice | 2 quarts Tom Collins mix<br>Cherry ice cubes |
|---|--|

Combine above ingredients and pour over ice cubes. Make cherry ice cubes by freezing a cherry in each ice cube. Makes  $3\frac{1}{2}$  quarts.

## OAKEN BUCKET CHERRY PUNCH

- |                                |                               |
|--------------------------------|-------------------------------|
| 2 cups canned cherries, pitted | 1 cup sugar                   |
| 6 cups water                   | 1 cup light corn syrup        |
| 3 whole cloves                 | $\frac{1}{2}$ cup lemon juice |
| 1 stick cinnamon               | 1 teaspoon red cake coloring  |

Put cherries, water, cloves and cinnamon in a saucepan and cook together for 5 minutes. Strain through fine sieve or cheesecloth. Add sugar and syrup and heat until mixture comes to a boil. Remove from heat. When cooled to room temperature, add pineapple and lemon juice and the coloring. Stir well and chill thoroughly.

## FIESTA TIME CRANBERRY PUNCH

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 can jellied cranberry sauce  | $\frac{3}{4}$ cup orange juice |
| $2\frac{1}{4}$ cups cold water | 1 teaspoon almond extract      |
| $\frac{1}{2}$ cup sugar        | 1 cup ginger ale               |
| $\frac{1}{2}$ cup lemon juice  | Mint leaves                    |
- Clove-studded lemon slices

Crush cranberry sauce in can with a fork. Empty into saucepan. Beat with mixer, add water. Beat until sauce is melted. Add sugar. Cool. Stir in other juices, almond extract and ginger ale. Just before serving dilute with  $\frac{1}{2}$  cup ginger ale. Serve well iced in frosted glasses. Garnish with mint and clove-studded lemon circles. If frosted glasses are used, omit sugar in punch. To frost rims of glasses: dip rim of each glass in saucer holding  $\frac{1}{4}$ -inch strained lemon juice. Remove, then carefully dip glass rim in saucer holding granulated sugar. Chill in refrigerator until ready to serve.

# BEVERAGES

## SOPHISTICATED LADY DEMITASSE (After-Dinner Coffee)

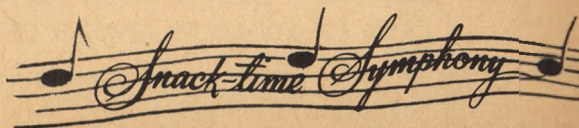
To one measuring cup of water use 3 to 4 tablespoons coffee. Brew in any desired manner. Serve hot in small cups (usually black) with sugar cubes for those who desire them.

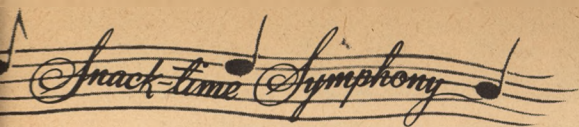
## MOCKIN' BIRD COFFEE COOLER

1 cup strong coffee  
Dash of salt

2 large servings vanilla  
ice cream

Mix all until blended. Serve at once.

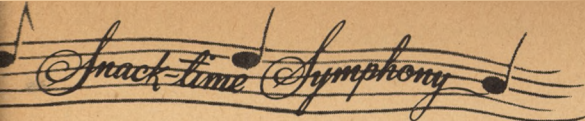




# BEVERAGES

TO BE ADDED BY OWNER OF BOOK





## LAZY SUZAN APPETIZERS

Whether you prefer to call them appetizers, canapes, cocktail tidbits, or before-bedtime bites, the simple snacks outlined in table form below will prove to spark any occasion, plain or fancy.

Load them on a relish tray, salad board, or lettuce-lined plate, serve with cold milk, hot coffee, or chilled juice, and even the more shy of your guests will be helping himself. Although most of them will be picked up for eating, furnish salad forks if necessary. Be certain to serve the cold ones cold and the hot ones hot. Your imagination in combining, adding to, and substituting the ingredients given can very easily result in numerous tantalizing varieties.

Spread potato chips and whole-wheat wafers with Roquefort cream spread.	Spread crackers with creamy peanut butter. Top with uncooked bacon bits. Broil. Serve hot.
After selecting choice, large pecan halves, sandwich them with your favorite cream cheese.	Remove stems from big button mushrooms. Fill with sharp cheese. Broil. Serve on toothpick.
Spread slices of dried beef with cream cheese. Roll, chill until firm, and slice crosswise.	Make sandwich of two potato chips. Use grated carrots, anchovy paste, cream cheese for center.
Spread cracker with mayonnaise. Cover with scored, peeled cucumber slice. Top with cheese.	Spread creamy liver cheese on small crackers. Garnish with sliced olives or onion chips.
Remove center of large dill pickle. Pack with favorite cheese. Chill. When firm, slice.	Spread cream cheese on small toast strips. Place anchovy filet on each. Top with pimiento.
Roll small balls out of cream cheese. Roll either in chopped nut meats or chopped parsley.	Mix cream cheese, anchovy paste, and grated onion. Spread on crackers or dip with pretzels.
Mix small amounts of grated onion and horseradish. Spread on potato chips or crackers.	Place potato chips on cookie sheet. Sprinkle with garlic salt. Heat in oven until crisp.

# TV SNACKS

Replace pimienta in olives with cheese. Wrap in bacon. Secure with toothpick. Broil slowly.

Chop Vienna sausage into one inch lengths. Roll in biscuit dough and bake until brown.

Season ground beef highly. Roll to golfball size. Broil as desired. Serve on toothpick.

Spread favorite cheese on salami or bologna. Roll. Fasten with toothpick. Chill. Slice.

With 2 cups mashed carrots mix egg, red pepper, bread crumbs. Roll into balls. French fry.

Slice pickles lengthwise. Sandwich with luncheon meat. Fasten with toothpicks. Cut in halves.

Combine cream cheese with chopped onions. Form in balls. Roll in finely-chopped dried beef.

Cut bacon slices in half. Wrap around fresh shrimp. Fasten with toothpicks. Broil. Dip.

Cut Vienna sausages in small pieces. Alternate on skewer with small pickled onion. Broil.

Replace pimienta stuffing in large olives with creamy ham spread. Serve on toothpick.

## MASTER OF CEREMONIES TV NIBBLING

Melt two or three sticks of butter or oleomargarine (three sticks if you want them well buttered). Add to melted butter:

1 tablespoon Worcestershire  
sauce

$\frac{1}{4}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon garlic powder

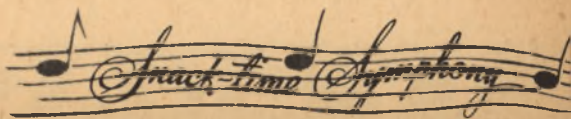
Dash curry powder

Pour above over these dry cereals that have been well mixed in a roasting or baking pan:

1  $\frac{1}{2}$  cups Cheerios  
1  $\frac{1}{2}$  cups Rice Chex  
1 cup Wheat Chex

1 cup slim pretzels, broken  
1 cup Pretzel Bits  
1 cup mixed nuts

Heat in a slow oven, stirring often, until butter is well absorbed (about 45 minutes or an hour). If not eaten immediately or soon thereafter, nibblings may be kept in tightly-closed jars. Any favorite dry cereal may be added or substituted for the ones suggested. A favorite of young and old alike.



## AUTOGRAPH SEEKER SCRABBLE

- |   |   |
|---|---|
| ½ box <b>Cherrios</b> or <b>Wheat Thins</b> | <b>Add:</b>                             |
| 1 box <b>Rice Chex</b>                      | 2 teaspoons <b>savory salt</b>          |
| 2 boxes <b>long, thin pretzels</b>          | 2 teaspoons <b>celery salt</b>          |
| 1 lb. <b>pecans</b> or <b>mixed nuts</b>    | 2 teaspoons <b>Worcestershire sauce</b> |
| Melt 1 lb. <b>oleomargarine</b>             |   |
| 1 teaspoon <b>garlic salt</b>               |   |

Pour oleomargarine mixture over cereals. Stir. Bake in oven at 225 degrees one hour. Stir at least every 15 minutes. Good 'late hour' tidbit.

## LYRICAL PARTY SNACK

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 box <b>Ralston Rice Chex</b> | 1 box <b>Cherrios</b>       |
| 1 box <b>Wheat Chex</b>        | 1 box <b>Kix</b>            |
| 1 box <b>short pretzels</b>    | ½ lb. <b>salted peanuts</b> |

Combine with ½ lb. melted butter. Put in a pan and place in a warm oven 200 degrees, heat slowly 1 to 1½ hours, stir occasionally. Serve in bowls as you do pop corn.

## EXTENDED PLAY CHEESE STRAWS

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 cup <b>flour</b>              | 1 cup <b>grated sharp cheese</b> |
| ½ teaspoon <b>salt</b>          | 3 tablespoons <b>butter</b>      |
| ¼ teaspoon <b>baking powder</b> | Dash of <b>cayenne pepper</b>    |
| 4 tablespoons <b>ice water</b>  |                                  |

Sift flour, salt and baking powder. Cut in butter and mix well. Add cheese, then ice water. Then add cayenne pepper and mix well. Roll on floured board, so it can be handled easily. Cut in 5-inch strips, very narrow, pencil thin. Bake on greased sheet in moderate oven. Don't let straws get too brown.

## SLEEPY LAGOON CHEESE STICKS

- |  |                              |
|--|------------------------------|
| 1 lb. <b>cheese</b> (Wisconsin or N. Y. State) | 1 teaspoon <b>salt</b>       |
| ¼ lb. <b>butter</b> or <b>oleomargarine</b>    | ½ teaspoon <b>red pepper</b> |
|  | 2 cups <b>flour</b>          |

Grate cheese and cream into shortening that has been softened. Add flour, salt, and pepper. Mix thoroughly. Roll out and cut into thin strips, or press through a cookie press. Bake 10 minutes, or until golden brown in 375 degree oven. Good summer or winter.

## LONE STAR CHEESE BARS

Mix 1 cup of flour with ½ cup of arated cheese (Parmesan if preferred), a dash of cayenne, ½ teaspoon of salt and yolk of one egg. Add enough water to make paste stiff enough to roll. Place on a board and roll to ¼-inch thick, cut it into narrow strips and roll so each piece will be the size and length of a lead pencil. Place in a baking tin and press each end on pan to avoid contract. Bake to light brown.

## PRETENDING MINTED NUTS

- |                    |                       |
|--------------------|-----------------------|
| 1 cup <b>sugar</b> | 1 cup <b>nuts</b>     |
| ½ cup <b>water</b> | <b>Peppermint oil</b> |

Cook sugar and water until syrup spins a thread. Add flavoring and stir. Add nuts and drop on waxed paper.

# TV SNACKS

## TEXAS RANGER TOMATO TIDBITS

Slices of small tomatoes  
Round slices buttered toast

Black caviar  
Chopped hard-cooked eggs

Remove seed sections from tomato slices. Place on toast. Fill alternate sections with caviar and hard-cooked egg. Serve with other canape variations.

## HIGH BUTTON CHEESE CRESCENTS

Cut bread into slices one-half inch thick. With a biscuit cutter cut into circles. Moving the cutter a little lower, cut them into crescent form, or if preferred, cut the bread into strips three inches thick and one and one-half inches wide. Fry them in butter on both sides to an amber color. Cover them with a thick layer of grated cheese, sprinkle with salt, pepper and a dash of cayenne. Fifteen minutes before serving time place them in oven to soften cheese. Serve hot at once.

## SLUMBERTIME CANDIED CARROTS

Cook 2 bunches of small carrots in boiling salted water until tender, (about 20 to 25 minutes). Drain. Melt  $\frac{1}{2}$  cup butter in skillet, stir in  $\frac{1}{2}$  cup honey. Add carrots and cook (medium heat), turning several times until well glazed. Sprinkle with parsley. Serves six.

## WEE HOURS POTATO WAFFLES

Slice pared potatoes with waffle potato cutter. Put one layer deep onto baking sheet. Brush with salad oil. Bake in hot oven (425 degrees), brushing often with oil, until tender (about 45 minutes). Sprinkle with salt and parsley at serving time.

## ALMOST TOMORROW SEXTET

Peel 6 large potatoes, cut into small pieces. Boil. When almost done, throw off excess water, add 6 large apples. Boil together with a little salt until soft. Mash and serve with brown butter sauce. With little sausages or veal cutlets this is a different and delicious snacktime favorite.

## ANCHORS AWAY SHRIMP COCKTAIL

1½ cups cooked shrimp  
(fresh or canned)

Lettuce leaves  
Cocktail sauce

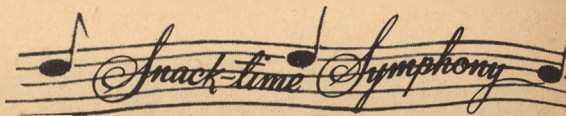
Remove the black veins from shrimp. Chill thoroughly. Line cocktail glasses with lettuce leaves and arrange shrimps on top. Serve with cocktail sauce. Serves six.

## GOLDEN STATE CHINESE CHOOS

1 package dates  
Dash of salt  
1 cup sugar  
2 eggs, beaten

1 cup nut meats  
1 cup flour  
1 teaspoon baking powder  
Milk to moisten

Cut dates and chop nuts, add sugar, salt, eggs, baking powder and flour. Mix well and add a little milk if needed. Spread in shallow, greased, floured pan and bake at 350 degrees until nice and brown on top. Different and delicious.



### AMOUR SEAFOOD DUNKING SAUCE

One cucumber, pare and grate. Add  $\frac{1}{2}$  cup chili sauce, 1 tablespoon onion juice, 1 teaspoon salt, 2 tablespoons lemon juice, Tabasco to taste. Serve cold.

### BELASCO MELON CUP

- |  |                                |
|--|--------------------------------|
| 1 cup watermelon balls                 | 1 14-ounce can pineapple cubes |
| 1 cup cantaloupe balls                 |                                |
| $\frac{1}{2}$ cup syrup from pineapple | $\frac{1}{2}$ cup orange juice |
| 2 tablespoons lemon juice              |                                |

Cut balls from watermelon and cantaloupe using melon-ball cutter or half-teaspoon measuring spoon. Combine pineapple syrup and fruit juices. Place chilled fruits in sherbet glasses. Pour juice over. Top with cherry. Serves six.

### YELLOWHAMMER MELON COCKTAIL

- |  |                              |
|--|------------------------------|
| $2\frac{1}{2}$ cups melon balls<br>or watermelon balls | 2 tablespoons powdered sugar |
| 2 tablespoons lemon juice                              |                              |

Let stand and chill thoroughly. Place in small glasses and serve as appetizer or as late snack.

### THE CROONER'S COCKTAIL

- |  |   |
|--|---|
| 2 cups fresh pineapple<br>(or canned, cut) | Juice of 1 lime or $\frac{3}{4}$ cup<br>pineapple juice |
| 2 cups Royal Anne cherries                 |   |

Pit cherries, add pineapple. Pour over fruit juice and chill. Serve as appetizer or nightcap.

### PODIUM PRUNE COMPOTE

- |   |                                      |
|---|--------------------------------------|
| $\frac{1}{2}$ lb. prunes (1 cup halved<br>and pitted) | 1 cup Royal Anne cherries,<br>pitted |
| 1 large red-skinned apple,<br>unpeeled, cut fine      |                                      |

Combine the fruits, cover with ginger ale and chill before serving. Serves 6.

### SEVEN BRIDES SALAD EGGS

- |                          |                             |
|--------------------------|-----------------------------|
| 1 dozen hard-boiled eggs | 2 teaspoons salt            |
| 4 tablespoons mayonnaise | 2 tablespoons anchovy paste |
| 1 teaspoon mustard       | Dash of horseradish         |

Cut eggs in half, lengthwise. Remove yolks and mix with mayonnaise, mustard, salt, anchovy paste, and horseradish. Put mixture in egg hollows. Top with thin slices of stuffed olives. Place on lettuce leaves surrounded by small crackers or potato chips.

### WILD BILL'S CREAMED EGGS

Combine 1 can mushroom soup with  $\frac{1}{4}$  cup milk and heat. Add 4 or 5 sliced, hard-cooked eggs and  $\frac{1}{4}$  cup melted pimiento. Stir lightly. Serve hot and creamy on toast.

# TV SNACKS

## GRAND BALLROOM SHRIMP SALAD

- |                              |   |
|------------------------------|---|
| 1 cup cold cooked rice       | 2 tablespoons French Dressing               |
| 1 cup fresh cooked shrimp    | 1/3 cup mayonnaise or salad dressing        |
| 2 green onions, chopped      | Stuffed green olives for garnish if desired |
| 1/2 cup chopped green pepper |   |
| 1/2 cup chopped cucumber     |   |
- Salt and pepper to taste

Cook and cool rice or use leftover rice. Combine rice, shrimp, vegetables and French Dressing. Let stand 1/2 hour in refrigerator to blend. Add mayonnaise and seasonings. Chill well, then heap up on greens and garnish with olives. Rice makes shrimp go further. A jiffy snack everyone likes. Serves 4.

## TOO FAT SALAD SNACK

- |  |                                   |
|--|-----------------------------------|
| 1 16-ounce can pork and beans, drained | 1 tablespoon finely-chopped onion |
| 1 cup cubed Cheddar cheese             | 1/3 cup diced celery              |
| 1/4 cup chopped pimiento               | 1/4 cup mayonnaise                |

Mix all ingredients. Serve with frankfurters, sandwiches, or other picnic fare.

## GILDED CAGE STUFFED CELERY

- |                        |                                   |
|------------------------|-----------------------------------|
| Celery                 | 2 or 3 drops Worcestershire sauce |
| 1 package cream cheese | Mayonnaise                        |
| 1/4 teaspoon salt      | 1/8 teaspoon paprika              |
| 1/8 teaspoon pepper    | 1 tablespoon mashed pimiento      |

Wash celery, separate and use tender inner stalks. Mash cheese with fork, add salt, pepper, paprika, Worcestershire sauce and enough mayonnaise to make a smooth spreading consistency. Add pimiento. Fill celery stalks with this mixture. Sprinkle with paprika. Chill before serving.

## THREE-QUARTER TIME CELERY STICKS

- |                          |                           |
|--------------------------|---------------------------|
| 8 celery sticks          | Dash Worcestershire sauce |
| 1/2 lb. Roquefort Cheese | 1/4 teaspoon paprika      |
| 1 tablespoon olive oil   | 1 tablespoon butter       |

Mix and spread on celery. Sprinkle with paprika. Serve with crackers.

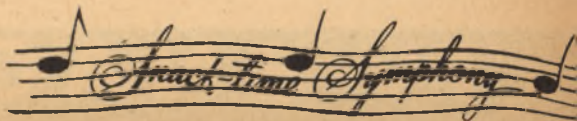
## PREMIERE COTTAGE CHEESE SOLO

- |                                   |  |
|-----------------------------------|--|
| 1 package cottage cheese          | Dash of garlic juice, salt, and Tabasco sauce to taste |
| 1/2 teaspoon Worcestershire sauce | 1 teaspoon moist mustard                               |

Whip cottage cheese with egg beater. Add seasonings. If not moist enough, add cream. Allow mixture to stand about 2 hours so seasonings blend. Place in bowl surrounded by crisp potato chips. Dip chips into mixture.

## NUTCRACKER DIP

Mash two packages of Philadelphia Cream Cheese. Add juice of one lemon. Add one can anchovy filets and mix thoroughly. Use as dip with crackers. Mayonnaise may be added.



**LITTLE SPANISH TOWN DEVILED EGGS**

- |                                  |   |
|----------------------------------|---|
| $\frac{1}{3}$ cup chopped onion  | 1 teaspoon salt                         |
| $\frac{1}{3}$ cup chopped celery | $\frac{1}{4}$ teaspoon pepper           |
| $\frac{1}{3}$ cup butter         | $\frac{1}{4}$ teaspoon garlic salt      |
| 3 tablespoons flour              | $\frac{1}{2}$ cup dry bread crumbs      |
| $3\frac{1}{4}$ cups tomatoes     | 6 hard-cooked eggs, deviled             |
| 1 teaspoon sugar                 | $\frac{1}{2}$ cup buttered bread crumbs |

Cook onions, and celery in butter until golden, blend in flour and add tomatoes. Cook until thickened, stirring constantly. Add sugar, salt, pepper and garlic salt. Sprinkle bottom of a baking dish with  $\frac{1}{2}$  cup of dry bread crumbs. Top with tomato mixture. Arrange deviled eggs in the sauce. Sprinkle with buttered bread crumbs and bake at 425 degrees for 10-15 minutes.

**STILL OF THE NIGHT PICKLED EGGS**

- |                        |                           |
|------------------------|---------------------------|
| 1 can of red beets     | $\frac{1}{2}$ cup vinegar |
| To juice of beets add: | $\frac{1}{2}$ cup sugar   |
| Salt to taste          |                           |

Heat and put in a jar. Alternate whole hard-boiled eggs and beets (about 8 eggs to a quart jar). Let stand overnight. Eggs have red color of beets when sliced.

**DIXIELAND EGG CROQUETTES**

- |   |                            |
|---|----------------------------|
| 6 hard-cooked eggs                        | 1 teaspoon chopped parsley |
| 1 teaspoon onion juice or<br>grated onion | 3 teaspoons butter         |
| 1 cup milk                                | 3 teaspoons flour          |

Melt the butter, add flour, then milk, and cook, making a thick cream sauce. Add  $\frac{1}{4}$  teaspoon salt and pepper to taste. Mix with chopped egg, onion and parsley. Spread out on platter to cool. When thoroughly cool and set, take up by large spoonfuls and shape into croquettes, handling lightly. Dip in lightly-beaten egg, to which 1 teaspoon water has been added. Cover well with egg, then roll in dry bread crumbs. Place on rack and let stand several hours or until raw egg has become thoroughly dry. Fry in deep fat. Yield 10 to 12 croquettes. Won't keep you awake.

**HOLD ME ANCHOVY EGGS**

- |  |                              |
|--|------------------------------|
| 6 hard-cooked eggs, halved<br>lengthwise | 2 tablespoons anchovy paste  |
| 1 teaspoon sugar                         | $\frac{1}{2}$ cup mayonnaise |

Remove yolks and blend with anchovy paste, mayonnaise and sugar. Fill whites with the mixture and sprinkle with chopped parsley.

**CENTENNIAL SHRIMP SAUCE**

- |   |                                    |
|---|------------------------------------|
| $\frac{1}{4}$ cup catsup or chili sauce | 1 tablespoon minced olives         |
| $\frac{1}{4}$ teaspoon Tabasco sauce    | $\frac{1}{4}$ teaspoon horseradish |
| 2 teaspoons lemon juice                 | 3 teaspoons vinegar                |
| $\frac{1}{2}$ teaspoon salt             |                                    |

Combine ingredients in order given. Use as dip or cocktail sauce (for 1 lb. shrimp).

# TV SNACKS

## ROCKY'S SHRIMP RAREBIT

1 tablespoon chopped onion	½ teaspoon Worcestershire sauce
2 tablespoons chopped green pepper	1 tablespoon flour
6 tablespoons butter	½ cup milk
1 lb. cooked shrimp	¼ lb. Cheddar cheese
Dash of dry mustard	5 slices toast

Salt and pepper to taste

Cook onion and green pepper slowly in 5 tablespoons butter (about 5 minutes). Add shrimp, mixing thoroughly. Blend remaining butter, flour, and milk gradually. Add seasonings and cook until thickened. Add cheese and stir until melted. Serve on toast. Garnish with one whole shrimp per serving. A tried and true simple midnight snack dish.

## PIONEER WELSH RABBIT

1 tablespoon butter	Few grains pepper
1 tablespoon flour	¼ teaspoon mustard
1 cup milk	¼ to 1 lb. of cheese
½ teaspoon salt	shaved or cut fine

6 slices buttered toast

Make a white sauce in top of double boiler, using first six ingredients, mixing mustard with other dry ingredients. Set the top part of boiler over hot (but not boiling) water. Add cheese, cook and stir until melted. Serve on hot toasted bread or on crackers. One cup chopped olives may be added. This dish may be varied by adding one or two slightly beaten eggs just after the cheese has melted and continuing the cooking until the egg has thickened the mixture. Pimiento can be used also. Good any hour of the day.

## WALL STREET TOMATO RAREBIT

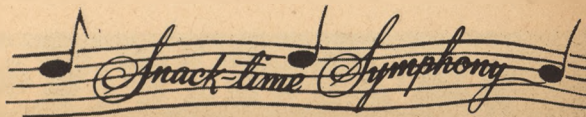
Cook 1 tablespoon chopped onion in 1 tablespoon butter for 5 minutes. Add 1 can tomatoes or tomato soup. Cook 2 minutes and strain in a saucepan. Melt 2 tablespoons butter, add 1 tablespoon flour, and ¼ cup thin cream or milk. Cook until thickened, then add 2 cups cheese, cut in dices or thinly shaved. Then add tomato mixture and 2½ teaspoons each of mustard and salt and ¼ teaspoon paprika. Stir until cheese is melted and mixture is smooth. Add 2 slightly-beaten eggs if desired. Cook 1 minute and serve on toast or heated crackers. Fit for a king!

## HARMONY TOAST CUPS

Trim crusts from bread slices. Brush with melted butter. Press (with buttered sides down) into muffin pan, forming shells. Bake at 375 degrees for about 18 minutes or until toasted. Serve hot creamed meats, fish, chicken, or vegetables in the toast cups. Top with olive or pimiento. Sprinkle with paprika.

## FAITHFULLY YOURS STUFFED WIENERS

Split wieners on one side and stuff with cheese. Place in cake pan and cover lightly with catsup. Bake in oven until cheese melts and wieners are heated through. Serve with green vegetables and cheese crackers.



**DAISY MAY'S PORCH WIENERS**

Remove crusts of bread. Spread with mixture of 4 tablespoons mustard and 2 tablespoons horseradish. Place wieners cornerwise on sliced bread, wrap edges over, and fasten with toothpick. Brush with melted butter. Bake on cookie sheet at 300-350 degrees for about 15 minutes. Top with stuffed olives and pickled onions, or french-fried onions. Enough spread for 10 or 12 persons.

**WIZARD OF OZ SNACK**

8 wieners  
8 slices bacon

1 14-ounce can (1½ cups)  
pineapple chunks, drained

Slice each wiener in fourths. Thread end of bacon slice on skewer and weave over and under chunks of wiener and pineapple, alternating them on skewer. Fill 8 skewers. Broil about 5 inches from heat about 14 minutes, turning frequently. Serve with catsup. Makes 4 servings.

**ANNIE ROONEY SAUSAGE BISCUITS**

½ cup ground pork sausage  
4 teaspoons baking powder  
4 tablespoons butter

2 cups flour  
½ cup milk  
1 teaspoon salt

Mix and sift dry ingredients. Cut in shortening. Add milk. Roll to one-third inch thickness. Cut with cutter and crease in middle with dull knife. Place heaping teaspoon sausage in each biscuit and turn the other half over. Bake 20 minutes. Hot oven. With fried apples this is dandy 'before bed' snack.

**BENEFIT PERFORMANCE PORRIDGE**

2 cups milk  
1 tablespoon sugar  
¼ teaspoon salt

¼ teaspoon finely crushed  
cardamom seeds  
½ cup currants

¼ cup farina

Scald milk in double boiler. Put in the other ingredients. Cover. Cook about 30 minutes over simmering water, stirring occasionally. Serve in big bowls. Top each with a little butter. Sprinkle with brown sugar and cinnamon. Serve with cream. Excellent wintertime snack after TV. Serves four.

**SPICED NUTS TANGO**

1 cup nuts  
½ cup boiling water  
1 tablespoon butter

1 teaspoon cinnamon  
Pinch of salt  
Vanilla

2 cups nuts

Let above cook for 4 to 5 minutes. (Until it pops like molasses candy when soda is added). Turn out fire. Add nuts and stir constantly until crystallized.

**MOONBEAM GARLIC CHEESE DIP**

1 3-ounce package cream  
cheese  
½ cup olive butter

⅓ cup mayonnaise  
½ clove garlic, crushed  
Salt and pepper to taste

Potato chips

Mash cream cheese well with fork. Blend in olive butter and mayonnaise and mix until creamy. Add seasonings. Use as dip for potato chips.

# TV SNACKS

## SCHEHERAZADE SHRIMP SPREAD

1 can shrimp, cleaned and  
mashed  
1 package Philadelphia  
cream cheese

1 teaspoon grated onion  
Dash red pepper  
Soften with homemade  
mayonnaise

Add paprika to taste

Make stiff for sandwiches, juicy for dip. Serve with crackers or potato chips.

## SHOW-ME NIPPY SPREAD

1 cup grated American cheese  
2 hard-boiled eggs, chopped  
2 pimientos  
3 or 4 olives

1 pickle  
Salt and pepper to taste  
Dash of Tabasco sauce  
Dash of Worcestershire sauce

Prepared mustard to taste

Mix with mayonnaise to soften. Serve on Ritz crackers.

## VANITY FAIR PARTY SPREAD

1 package cream cheese  
¼ cup cream

1 tablespoon finely-diced  
onions

Dash of garlic salt

Mix to spreading consistency. Serve with soda crackers, Ritz crackers or potato chips.

## OLD COLONY SALMON SPREAD

1 can salmon, drained and  
boned  
4 hard-boiled eggs

4 sweet pickles  
Small quantity cheese  
½ onion

Chop all together fine and mix in mayonnaise dressing. Serve as salad, sandwich filling, or with crackers. serves 12 to 14.

## SARATOGA SARDINE SPREAD

2 lbs. cream cheese  
½ cup lemon juice  
3 to 4 cans sardines

Salt, pepper to taste  
Paprika  
Onion juice

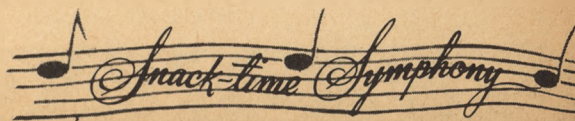
Mash cream cheese well with a fork. Beat in lemon juice, bit by bit, and then beat in the well-mashed sardines. Season with salt, pepper, and paprika. Add a little onion juice. Spoon mixture into a well-oiled mold and chill thoroughly. Unmold on a large plate and surround with pumpernickel fingers and crackers.

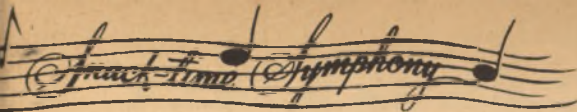
## MR. CHIPS' AVOCADO DIP

3 avocados, very ripe  
1 clove garlic, minced fine  
1 tablespoon lemon juice  
½ teaspoon salt, optional

Diced Olives  
Diced onions  
Chopped anchovies  
Dash of Worcestershire

Cut avocados in half, remove seed. Spoon out flesh. Mash and whip, using fork. Add remaining ingredients. Serve with potato chips as cocktail dip.





### JAI-ALAI JIFFY DIP

1 lb. sharp, aged, Cheddar  
cheese, cut in pieces

½ lb. butter  
Seasoning, as desired

Allow ingredients to come to room temperature, place in large bowl and beat with electric beater at least 20 minutes. Serve in bowl with crackers as a snack.

### RIGOLETTO SNAPPY DIP

Grind together:  
1 lb. sharp Cheddar cheese  
1 lb. American cheese  
1 clove garlic  
Add:

3 tablespoons Worcestershire  
sauce  
1 teaspoon salt  
1 teaspoon dry mustard  
Cayenne or Tabasco, to taste

Mix all together (with electric mixer on "slow"). Store in covered container. For sandwiches or dip.

### CHOREOGRAPHER'S RED DIP

Put 1 can of small red beets through food chopper. Grind three onions, one dill pickle, three hard-boiled eggs together. Season with red pepper, celery and garlic salt. Place in middle of tray in a deep dish and surround with Vienna sausage, boiled shrimp, or tidbits.

### SOFT SHOE POTATO-CHEESE BALLS

2 cups mashed potatoes  
½ cup cheese, grated  
Grated onion

Bread crumbs  
1 egg  
1 tablespoon milk

Seasonings to taste

Add cheese and seasonings to potatoes. Make into balls. Roll in crumbs and in egg which has been beaten with the milk. Brown at 450 degrees until crisp.

### BOOGIE-WOOGIE CHEESE ROLL

3 lbs. American cheese  
¼ lb. pecans, cut fine

1 package Philadelphia cream  
cheese

1 garlic clove, grated fine

Cream cheese, add pecans and grated garlic. Roll and sprinkle heavily with paprika. Put in refrigerator until ready to serve. Slice thin and serve on small crackers.

### SCHEDULED APPEARANCE CHEESE PUFFS

½ cup butter  
½ lb. cheese

1½ cups sifted flour  
2 teaspoons garlic salt

Cream butter until light. Add cheese and blend. Sift flour and garlic salt together and add to creamed mixture. Roll into 1-inch balls. Flatten to about ¼-inch thickness. Bake on cookie sheet at 350 degrees for 10 minutes.



Because they are easy to make and easy to serve, in addition to offering a full classification of nutrients in a single dish, sandwiches, with their wide variety of content, occupy an humble but steady position of importance in our meal planning.

Although numerous suggestions and combinations are given below, the cook's own ingenuity and imagination will blend the proper sandwich filling with the need at hand.

Whether the sandwiches you prepare are for plate service, school or worker's lunch boxes, a picnic, a barbecue, or an impromptu supper, they should be served as fresh as possible. Sandwiches for lunch boxes should be wrapped in waxed paper or put in waxed paper envelopes and the envelopes tightly closed. Those sandwiches to be kept overnight should be also wrapped in waxed paper, then in a clean, damp cloth and placed in the refrigerator. In addition to giving added flavor to the filling itself, butter or oleomargarine, as basic spreads, prevent soft fillings from soaking into the bread. Both slices of bread should be buttered thinly.

Tea sandwiches and canapes, simple or elaborate, are the more delicate members of the sandwich family and are designed to accompany other foods. The wise hostess will have an assortment well chosen, varying in color, texture, shape, and flavor.

Any sandwich filling, for any occasion, will be complimented by the proper selection of the right kind of bread, which includes white bread; whole-wheat bread; rye bread; nut, date, or fruit bread; pumpernickel or whole grain, dark bread; cheese or garlic bread; and cornbread. Crusts, trimmed or not trimmed, is a matter of individual taste.

Avoid robbing the filling proper of the spotlight by using leafy greens sparingly. Lettuce, and like greens, are for garnish and should not compete with the filling. Lettuce leaves, tomato slices, pickle, or bacon should be added just before serving. Colorful garnishes which can be picked up with the fingers include radishes, crisp lettuce hearts, olives, pickles, and celery sticks.

Grated sharp cheese, dried beef pieces, dash of horseradish, mayonnaise, mustard.	Cold bologna pieces, horseradish, grated onion, green peppers, hard-cooked eggs, mayonnaise.
Cottage cheese creamed with mayonnaise, chopped nut meats, diced celery, mayonnaise, onion salt.	American cheese slices, crushed pineapple, bacon strips, mustard toast. Broil open face.
Roquefort or bleu cheese, finely-chopped almonds, grated onion, mixed with meat sauce.	Toast spread with mayonnaise, tomato slice, American cheese slice, bacon. Broil open face.

# SANDWICHES

Two thin hamburger patties. Sandwich with tomato and onion slices. Broil or pan fry.

---

Chopped cooked prunes, peanut butter, salt to taste, mayonnaise.

---

Mashed cold sardines, grated onion, vinegar, mustard, mayonnaise. Serve on rye bread.

---

Chopped cured fried ham, hard-boiled eggs, diced sweet pickle, seasonings, mayonnaise.

---

Chopped cold chicken, broken nut meats, drained crushed pineapple, mayonnaise.

---

Philadelphia cream cheese, drained crushed pineapple. Mix with mayonnaise and leftover juice.

---

Peanut butter, minced raisins, chopped sweet pickle, mayonnaise. Serve on whole-wheat bread.

---

Chopped corned beef, grated onion, chopped Kosher pickle, tomato puree and diced celery.

---

Peanut butter, shredded cocoanut, honey, orange juice, grated orange rind. Serve on rye bread.

Cooked sliced frankfurters, mustard, onion (green or sliced), salt. Serve on rye bread.

---

Diced cold chicken, celery, seasonings, mixed with mayonnaise. Serve on thin bread.

---

Cheese, crisp bacon pieces, celery, pickles, olives, mayonnaise, Worcestershire sauce.

---

Chopped crisp bacon, grated cheese, a few drops of onion juice, mayonnaise.

---

Cheese, pimienta, pickle, onion, hard-cooked egg, seasonings, mayonnaise.

---

Cold sliced meat loaf, catsup or mustard, celery or onion salt. Serve on whole-wheat bread.

---

Philadelphia cream cheese, dried beef pieces, grated onion, diced celery, cream for mixing.

---

Minced pimientos, cucumbers, onion, chives mixed with mayonnaise spread on whole-wheat bread.

---

Liverwurst, chopped stuffed olives and celery, mayonnaise. Serve on rye bread.

Any cooked chopped meat, chili sauce, minced celery and watercress, seasonings, mustard.

Liverwurst (mashed), horseradish, mustard, mayonnaise, Worcestershire sauce, minced celery, salt.

Philadelphia cream cheese, cinnamon apple butter. Spread on buttered gingerbread slices.

Sauteed mushrooms, Worcestershire sauce, chopped almonds, seasonings. Chopped meat, if desired.

Philadelphia cream cheese, dates, nut meats, dash of lemon juice, pineapple, mayonnaise.

Tuna, salmon, or sardines with diced celery, seasonings, mayonnaise, dash of onion juice.

Philadelphia cream cheese, finely-scraped cucumber, minced onion tops on raisin bread.

Philadelphia cream cheese, apricot juice, dash of mayonnaise. Serve on whole-wheat bread.

Diced cold chicken, seeded tokay grape halves, finely-chopped celery, seasonings, mayonnaise.

Cottage cheese, crisp bacon pieces, seasonings, horseradish, mayonnaise. Serve on rye bread.

Cottage cheese, finely-chopped green onion (including tops), mayonnaise, paprika.

Philadelphia cream cheese mixed with raspberry jelly or jam. Serve on whole-wheat bread.

Hard-cooked eggs, chopped stuffed olives, diced celery, seasonings, mayonnaise.

Fresh peanut butter, creamed with mayonnaise, banana slices. Serve on whole-wheat bread.

Cold pork and beans, shredded cheese, pickle relish, chili sauce, seasonings.

Chopped raisins, shredded carrots, lemon juice, salt, mayonnaise.

# SANDWICHES

## TRAVELIN' SALESMAN HAMBURGERS

1½ lbs. ground beef  
1 egg

1 teaspoon onion powder  
1 teaspoon seasoning salt

2 tablespoons mustard

Combine ingredients. Pat into 6 cakes. Spread mustard generously on each patty before broiling. Spread halved tomatoes with mayonnaise and mustard and broil with hamburgers. Serve with boiled onions glazed in brown sugar and butter.

## SANTA ANA SLOPPY JOES

1 lb. hamburger  
¼ cup chopped green pepper  
¼ cup chopped onion

Salt and pepper to taste  
1 can tomato paste  
½ teaspoon chili powder

Brown hamburger, green pepper and the onion. Drain off excess fat. Add tomato paste and seasoning and simmer until thickened. Serve on heated buns. Makes 8 generous servings. Chopped lettuce adds to the flavor.

## FORMAL FANCY-PANTS HAMBURGERS

1 lb. chopped beef

4 slices American cheese

Form into 8, thin hamburger cakes. On four place cheese. Top with remaining cakes. Pinch edges together. Sprinkle salt and garlic over bottom of frying pan, heat pan very hot, brown hamburgers on both sides. Cover with 1 can of tomato sauce. Simmer until sauce is sizzling.

## KNICKERBOCKER JUICY BURGERS

Two lbs. ground beef, ½ cup chopped onions. Brown slowly. Add 1 pint tomato juice, ½ cup tomato catsup, 1 teaspoon pepper, 1 teaspoon mustard, 1 tablespoon salt, 1 cup chopped celery. Cook 15 minutes. Thicken with 2 tablespoons flour.

## BEWITCHED BARBECUED HAMBURGERS

Mix together and fry:

2 lbs. hamburger meat  
1 cup oatmeal

½ teaspoon salt

½ cup milk  
¼ cup onion

Mix in pan for sauce:

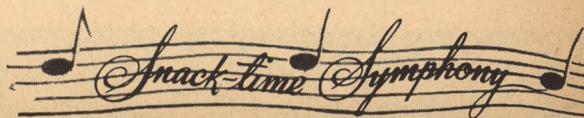
½ cup chili or tomato sauce  
¼ cup molasses or brown sugar  
2 tablespoons Worcestershire sauce  
1 tablespoon A-1 sauce  
¼ teaspoon black pepper

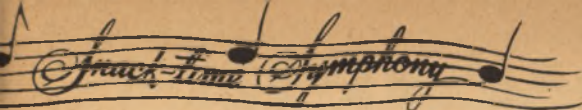
2 teaspoons salt  
4 teaspoons dry mustard  
½ cup water  
½ cup onion  
¼ cup vinegar  
¼ cup minced celery

Mix together and simmer for several minutes. Load onto buns.

## CORNHUSKER PIGS IN BLANKET

Cook ½ cup rice. Scald cabbage. Mix rice, 1 lb. hamburger, 2 diced potatoes, onion, salt and pepper. Wrap in cabbage leaves. Put in pan and pour over 2 cans tomato soup. Cook under low heat.





## LEATHERNECK BURGERS IN FOIL

1 lb. ground beef	½ teaspoon monosodium glutamate
2 tablespoons catsup	¼ cup pickle relish
1 ¼ teaspoons salt	4 slices onion
Dash pepper	

Mix ground beef with catsup, salt, monosodium glutamate, pepper. Form into 8 thin patties, using ¼ cup meat mixture per patty. Spread 4 patties with pickle relish. Top with remaining patties, sealing edges. Top each patty with onion slice and wrap each tightly in aluminum foil. Place on broiler pan, folded side down, about 3 inches from heat. Broil 10 minutes. Turn and broil 10 minutes longer. To brown, slit foil, fold back and broil 3 minutes. Four servings.

## AUNT JENNY'S FRENCH-FRIED HOT DOGS

Mix:	2 tablespoons corn meal
1 cup pancake mix	1 tablespoon sugar
Add: ⅔ cup water	

Beat hard. Dip cold wieners in batter, drain and fry in fat at 375 degrees for 2 or 3 minutes until browned. Split, add relish and put in hot wiener buns, or slip on a skewer and serve.

## CHEEK-TO-CHEEK STUFFED FRANKFURTERS

2 cups pork and beans mashed	2 tablespoons chili sauce
2 tablespoons pickle relish	12 frankfurters
	12 slices bacon

Mix the first three ingredients. Split frankfurters lengthwise without cutting apart. Stuff with bean mixture, wrap each with a slice of bacon fastened with toothpick. Bake in a hot oven about 25 minutes or broil if desired.

## EMBRACEABLE LOLLIPOP HOT DOGS

1 cup flour	⅔ cup corn meal
2 tablespoons sugar	1 lb. frankfurters
1 ½ teaspoons baking powder	2 tablespoons shortening
1 teaspoon salt	1 egg, slightly-beaten
¾ cup milk	

Sift dry ingredients. Cut shortening in. Combine egg and milk. Add to flour mixture. Insert wooden skewer into end of each frankfurter. Spread batter evenly over each frank. Fry two at a time in hot fat until golden brown. Lift fry basket and let drain. Serve with catsup and mustard. Makes 9 lollipops.

## MEDICINE SHOW HOT DOG DANDIES

Slit large frankfurters lengthwise. Fill generously with American cheese. Wrap each one in slice of bacon, fastening with toothpick. Put under broiler for about 20 minutes. Serve while hot.

## PROTEGE HOT DOG SAUCE

1 pint tomatoes	Chili powder
1 tablespoon flour	1 onion, chopped
Dash of red pepper	1 clove garlic
Cook down low.	

Fry ¾ pound hamburger, add to above. Stir well.

# SANDWICHES

# SANDWICHES

## PEPPER HOT MEXICAN FRANKS

1 lb. wieners  
½ lb. ground beef  
¼ cup catsup  
½ teaspoon salt

1 tablespoon sugar  
1 tablespoon chili powder  
1 medium onion, diced  
1 teaspoon pepper

Brown ground beef with diced onion. Add catsup, salt, sugar, pepper and chili powder. Mix thoroughly. Add wieners and stew until done. Serve on toasted buns.

## WOLVERINE TUNABURGERS

1 7-ounce can tuna, drained  
¼ cup diced celery  
¼ teaspoon salt  
Dash pepper

3 tablespoons mayonnaise  
¼ cup butter  
6 hamburger buns  
6 slices cheese

Combine tuna, celery, seasonings, and mayonnaise, mix well. Spilt buns, butter each half. On bottom half of each bun, place ¼ cup tuna mixture. On top half, place a slice of cheese. Place all on baking sheet and broil under moderate heat for about 5 minutes or until cheese is bubbly. Replace tops and serve immediately. Makes 6 servings.

## TOWN AND COUNTRY TASTY SNACK

1 can tuna fish  
3 hard-boiled eggs  
2 tablespoons chopped onion  
2 tablespoons sweet pickle,  
chopped

2 tablespoons sweet pepper,  
chopped  
2 tablespoons stuffed olives,  
chopped  
½ cup grated American cheese

¼ cup mayonnaise

Fill wiener buns with the mixture. Roll each bun in aluminum foil and bake ½ hour at 250 degrees.

## TEEN-AGE TUNA SNACK

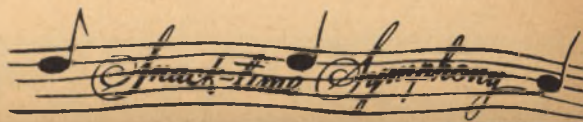
One can tuna, 1 cup grated cheese, 2 tablespoons each grated or chopped green peppers, onions, sweet pickles, and green olives, 3 eggs (hard-cooked), ½ cup mayonnaise. Keep in refrigerator, when ready to use spread on six or more hamburger buns, open face and place under broiler. Serve hot.

## CONEY ISLAND HUSHPUPPIES

⅓ cup corn meal  
⅔ cup cold water  
1 teaspoon salt  
1¾ cups boiling water  
1 7-ounce can solid pack tuna  
(drained)

Sifted dry bread crumbs  
¼ cup chopped celery  
½ cup grated Cheddar cheese  
¼ cup sweet pickle relish  
¼ cup mayonnaise  
1 egg, well-beaten

Combine corn meal and cold water. Add corn meal mixture and salt to rapidly boiling water. Cook over medium heat until corn meal is done (about 30 minutes). Turn into small loaf pan. Cool, chill until firm. Flake tuna add celery, cheese, pickle relish, and mayonnaise. Mix well. When corn meal is solid, cut into 12 equal slices. Spread tuna mixture on six slices, cover with remaining slices to form sandwiches. Dip sandwiches first in egg, then in crumbs. In a skillet melt fat to depth of ½ inch. Fry sandwiches in hot fat until browned on both sides. Serve with tomato sauce if desired. Makes 6 sandwiches.



**BLUE HEN TUNA AND EGG DUET**

- |                             |                             |
|-----------------------------|-----------------------------|
| 1 7-ounce can tuna          | 2 eggs, beaten              |
| ¼ cup chopped green pepper  | 2 tablespoons milk          |
| 2 tablespoons oleomargarine | 1 tablespoons chopped onion |
| ¼ teaspoon salt             |                             |

Split six buns, toast and spread with butter or oleomargarine. Separate fish into small flakes, melt oleomargarine in skillet over low heat, add green pepper and cook until tender. Add fish, eggs, milk, onion and salt, cook over low heat, stirring constantly until egg is set. Spread mixture on bottom half of bun, cover with top half. Makes 6 sandwiches.

**HYDE PARK EGG SANDWICH**

- |                      |                   |
|----------------------|-------------------|
| 1 egg                | ¼ teaspoon salt   |
| 1 onion, grated fine | Few grains pepper |

Beat egg. Add onion. Fry in butter slowly, until brown on both sides. Serve on bun.

**ROCKY MOUNTAIN DENVER SANDWICHES**

- |                       |       |
|-----------------------|-------|
| Green pepper, chopped | Onion |
| Bacon                 | Eggs  |
| Salt and pepper       |       |

Fry bacon crisp, remove from skillet and bread into small bits. Brown chopped onions in bacon fat. Stir bacon, peppers and onion into well-beaten eggs and season to taste with salt and pepper. Cook in large spoonfuls on greased griddle until done. The size should be governed by size of bread slices. Serve between slices of bread and lettuce as sandwiches.

**CASANOVA'S MIDNIGHT DELIGHT**

- |                        |  |
|------------------------|--|
| 6 eggs                 | ¼ cup ham, bacon, or lunch<br>meat, chopped fine |
| 3 sweet pickles, diced | Dash of salt and pepper                          |
| ½ green pepper, diced  |  |

Beat eggs. Add other ingredients. Pour into skillet containing fat. When partially cooked, cut into fourths and turn pieces over. Toast four white and four whole-wheat slices of bread. Place cooked-egg between a slice of each. Serve with tomato wedges or green onions.

**SUSQUEHANNA EGG SANDWICHES**

- |  |                              |
|--|------------------------------|
| 1 package refrigerated biscuits          | 1 cup grated American cheese |
| 1 can condensed cream of<br>chicken soup | ¼ cup milk                   |
| 1 cup peas, drained                      | 1½ cups cooked chicken       |
|  | 5 hard-cooked eggs           |

Bake biscuits as directed. In double boiler, combine soup, peas, cheese, milk, and chicken. Heat, stirring occasionally, until hot. Split hot biscuits. Spoon sauce in between and over tops. Garnish with egg slices. Five servings.

**CAMPTOWN RACE PICNIC SANDWICHES**

- |                       |  |
|-----------------------|--|
| ½ lb. cream cheese    | ½ lb. cold minced ham or<br>boiled ham, chopped fine |
| ½ dozen sweet pickles |  |
| ½ can pimientoes      |  |

Butter thin slices of bread, place a lettuce leaf on each piece. Spread mixture on bread.

# SANDWICHES

# SANDWICHES

## HIGH "C" PIMIENTO CHEESE STRETCHER

- |                                      |                       |
|--------------------------------------|-----------------------|
| 1 lb. American cheese,<br>diced fine | 6 tablespoons vinegar |
| 3 tablespoons minced onion           | ½ teaspoon salt       |
| 3 tablespoons flour                  | 2 tablespoons butter  |
| 2 cups milk                          | 2 tablespoons sugar   |

Blend butter, flour, salt, onion. Add milk and cook until thick. Stir in cheese, vinegar and sugar and cook slowly until cheese melts. Add chopped pimiento. Pour into bowl and cover until cool. Keeps several days in refrigerator.

## OPEN HOUSE PIMIENTO CHEESE SPREAD

- |                            |                                      |
|----------------------------|--------------------------------------|
| 1 lb. round cheese, grated | 1 large can Pet or Carnation<br>milk |
|----------------------------|--------------------------------------|

Melt together and beat slightly. Remove from heat and beat 5 minutes. Add:

- |                          |   |
|--------------------------|---|
| 1 teaspoon paprika       | A little mayonnaise                     |
| Tabasco sauce to taste   | Garlic or onion salt too,<br>if desired |
| 1 to 2 teaspoons vinegar |   |
| Salt to taste            |   |

## BIG HIT NIPPY CHEESE FILLING

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 pint strained tomatoes, heated | ¼ teaspoon Worcestershire<br>sauce |
| 2½ cups grated cheese            | ¼ teaspoon mustard                 |
| 1¼ cups dried beef, cut fine     | Pinch of pepper                    |
| 2 tablespoons minute tapioca     |                                    |

Add tomatoes to tapioca and cook until clear. Add cheese gradually, and stir until melted. Remove from fire and add dried beef and seasonings. Allow to cool before spreading. Makes 2½ cups.

## GUEST ARTIST GARLIC CHEESE

- |  |                    |
|--|--------------------|
| 1 package Philadelphia<br>cream cheese | ¾ lb. round cheese |
|  | 2 garlic buttons   |

Grind up and mix well, roll in waxed paper on which 2 teaspoons chili powder and ½ teaspoon cayenne pepper has been sprinkled. Let stand for a few hours and slice.

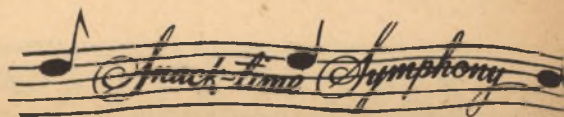
## CANNONBALL WAFFLE SANDWICH

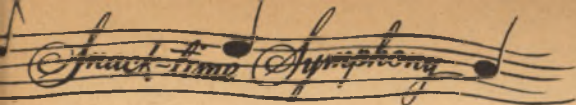
Slice bread ½ inch thick. Trim crusts and place slice of American or Pimiento cheese between bread. Dip sandwich into melted butter and place on waffle iron, which has been pre-heated. Close lids and toast until brown.

## BLARNEY SOUFFLEED CHEESE SANDWICH

- |                              |                   |
|------------------------------|-------------------|
| 6 slices bread               | ¼ teaspoon salt   |
| Sliced cheese to cover bread | 3 eggs, separated |
| ¼ cup salad dressing         |                   |

Toast bread on one side. Cover untoasted side with cheese. Add salt to egg white and beat until stiff. Add salad dressing to yolks and beat until light. Fold into egg whites. Heap on top of cheese and bake at 350 degrees about 15 minutes.





### VAGABOND KING HAM SANDWICH

1 cup cooked or baked ham  
1/4 cup crushed pineapple  
1 tablespoon brown sugar  
10 slices bread

1 tablespoon mayonnaise  
1/2 to 1 tablespoon horseradish  
1 teaspoon Worcestershire  
sauce

Mix all of the ingredients together and put between slices of bread. Can use one slice of whole wheat and one white if desired. Cut crosswise and arrange the different colors on plate.

### CHATTANOOGA HAM AND CHEESE COMBO

Mix 1/2 cup ground cooked ham with 1/2 cup finely chopped celery, a small package of cream cheese and a little minced green pepper. Serve with lettuce and mayonnaise between whole wheat bread.

### STUFFED SANDWICH SERENADE

Chop fine:  
1/2 lb. ham or luncheon meat  
1/2 lb. Cheddar cheese

2 hard-boiled eggs  
1/2 cup ripe olives  
1/4 cup onion

Mix together with 1/2 cup chili sauce, 3 tablespoons mayonnaise. Stuff into wiener buns. Roll in foil and store in refrigerator until ready to use. Heat 20-30 minutes in 400 degree oven at serving time. Makes 12.

### G. I. JOE'S SPAM-WICH HIT

Grind the following:  
1/4 lb. cheese  
3 hard-cooked eggs  
1 can Spam

1 small onion  
Then add:  
2 tablespoons pickle relish  
1/2 cup salad dressing

Fill 6 or 8 buns. Wrap in foil and place in 250 degree oven for about 30 minutes or until cheese melts. Can be spread on bread and placed in broiler until cheese melts and browns. Serve very hot.

### SHOO SHOO SOUPY BURGERS

Brown together 1 lb. hamburger and 1 small onion. Add 1 can chicken gumbo soup and continue to simmer until quite thick. Serve this on heated buns.

### TIVOLI CHICKEN SANDWICH SPREAD

1/4 cup minced, cooked chicken  
3 tablespoons mayonnaise

1/3 cup crushed pineapple,  
drained

Combine above ingredients and mix well.

### BONNIE LASSIE CHICKEN SCORE

1 can (5-ounce) boned chicken  
4 slices tomato  
2 buns, split and toasted

1 can cream of chicken soup  
1/2 cup shredded mild cheese  
4 slices bacon, partially cooked

Place chicken and tomato on buns to make 4 open-faced sandwiches. Place in oven-proof skillet. Stir soup until smooth. Pour over sandwiches. Top each with cheese and bacon. Broil slowly until bacon is done and sandwiches hot.

# SANDWICHES

# SANDWICHES

## ELMER'S BEEF SALAD MIX

2 teaspoons lemon juice  
2 cups diced, boiled beef  
1 cup diced celery  
1 cup chopped pickles

4 tablespoons mayonnaise with  
2 tablespoons cream  
1 chopped onion, small  
1 boiled egg

Sprinkle lemon juice over beef, mix lightly. Combine remaining ingredients using enough mayonnaise to moisten well. Add to beef and mix well.

## MAINSTAY DRIED BEEF SANDWICHES

2 cups ground dried beef  
½ cup chopped celery

1 3-ounce package cream  
cheese

Mayonnaise dressing

Combine beef and cheese. Add celery, moisten with mayonnaise to a spreading consistency. If desired, 2 hard-cooked eggs (chopped), may be added.

## POCAHONTAS POW WOW SANDWICH

½ lb. bacon  
¾ cup shredded dried beef

¾ cup chili sauce  
½ cup sweet pickle relish

Crush crisply-fried bacon into small pieces. Add other ingredients. Spread on half of bun and top with slice of cheese. Place top on bun and wrap in foil. Heat in 325 degree oven for 25 minutes. Serve hot.

## LONE RANGER'S B.L.T. FAVORITE

Trim crusts from slices of bread and toast them on one side. Spread the untoasted side with mayonnaise. Place a slice of peeled tomato on each slice of toast. Place a slice of American processed cheese on each slice of tomato. Arrange two slices of partially broiled bacon on each slice of cheese. Place under moderate broiler heat until the cheese melts.

## MODERNAIRE BACON VARIETY

Mix chopped lean salt pork or bacon, fried crisp, with one or more of the following: chopped hard-cooked eggs, raw cabbage, onion, cottage cheese or pickles.

## POLICEMAN'S BALL SANDWICH SPREAD

Grind and mix well:  
1 package Velveeta cheese  
1 can Spam  
1 small onion

3 tablespoon cream  
3 tablespoons melted butter  
3 tablespoons catsup  
3 tablespoons pickle relish

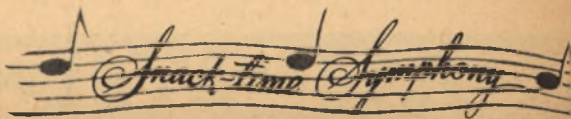
## LIFE AT FORTY PICNIC SPREAD

¾ lb. big bologna  
2 or 3 hard-cooked eggs

¼ cup sweet pickles, chopped  
¼ cup nut meats

Relish, mayonnaise

Grind meat, eggs, and nut meats through a food chopper. Add mayonnaise until of spreading consistency. Makes servings for 6 large hamburger buns.



### MRS. WINDSOR'S CHICKEN QUARTET

Alternate layers of chicken salad and cranberry sauce with thin slices of bread. Cover with an icing made of whipped cottage cheese to which dashes of mustard, Worcestershire sauce and food coloring have been added. Store in refrigerator until ready to serve. Use two fillings of chicken and 1 of canned cranberry sauce to four slices of bread for one sandwich. Cut diagonally before serving. Garnish with parsley and paprika.

### CISCO'S TURKEY SALAD SPREAD

Combine 1 cup chopped turkey, 1 cup finely-diced celery, 1 tablespoon sweet pickle relish and  $\frac{1}{2}$  cup mayonnaise or salad dressing. Season to taste with salt and pepper. Spread turkey mixture on 3 split toasted hamburger buns or 6 slices butter toast. Sprinkle grated cheese on each (1 cup cheese is sufficient). Place in hot oven or under broiler, until cheese melts. Serve with a dash of chili sauce and sprig of parsley. Makes 6 sandwiches.

### FERDINAND'S MEXICAN TACOS

Fold tortillas in center, dip in hot grease using a pancake turner to hold tortillas until the shell forms. Remove tortillas when crisp. Stuff with finely-cut chicken or meat, then add shredded lettuce and tomatoes. Should be eaten as soon as prepared to get full flavor.

### SWEET SUE SARDINE SANDWICH

1 can sardines	2 tablespoons mayonnaise
2 tablespoons lemon juice	1 tablespoon French dressing
2 hard-boiled eggs	

Drain and mash sardines. Chop eggs. Mix with lemon juice, mayonnaise and French dressing. Blend well and spread on buttered bread. Use sliced pickles in sandwich, if desired.

### BLUE DANUBE OYSTER SANDWICHES

Place two or three fried oysters between two buttered slices of brown or white bread. They may be sprinkled with pepper, salt, horseradish, lemon juice, Tabasco, Worcestershire, or watercress, according to taste.

### PLAY HOUSE MOCK OYSTER SANDWICHES

1 $\frac{1}{2}$ lbs. hamburger	1 cup tomatoes, drained
$\frac{1}{2}$ cup bread crumbs	2 eggs
Salt, pepper to taste	

Make into oblong cakes, fry and place into sandwiches. Slices of pickle or onion are good served with these.

### TWEEDLE DEE LIMA BEAN SANDWICHES

1 cup lima beans	3 tablespoons salad dressing
2 hard-boiled eggs, chopped fine	3 crackers rolled into fine crumbs
2 small pickles, chopped fine	Melted cheese, if desired

Mash lima beans and add eggs, then add finely-chopped pickles, cracker crumbs, cheese and salad dressing. Stir and spread.

# SANDWICHES

# SANDWICHES

## FUNNY FACE FRUIT SANDWICH

1 small loaf unsliced bread  
1 cup ground, cooked ham  
mixed with  $\frac{1}{4}$  cup  
mayonnaise  
3 to 4 hard-cooked eggs,  
mashed, mixed with  $\frac{1}{4}$  cup  
mayonnaise

About 1 cup chopped olives  
mixed with  $\frac{1}{4}$  cup  
mayonnaise  
3 packages cream cheese  
About  $\frac{1}{4}$  cup cream  
1 No. 2  $\frac{1}{2}$  can fruit cocktail

Remove crusts from bread (saving for bread pudding or crumbs). Cut bread in 4 lengthwise slices, about  $\frac{1}{2}$  inch thick. Butter sides of slices, spread filling between. Wrap loaf tightly in damp cloth, then waxed paper. Chill thoroughly in refrigerator, overnight if desired. Unwrap, "frost" loaf with the cream cheese softened to spreading consistency with the cream or top milk. Decorate and serve with drained fruit cocktail and greens. Serves 8 to 10.

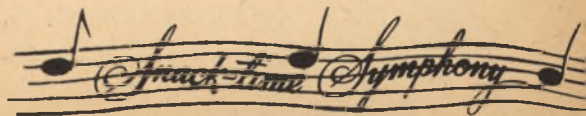
## NETWORK COTTAGE CHEESE NUMBER

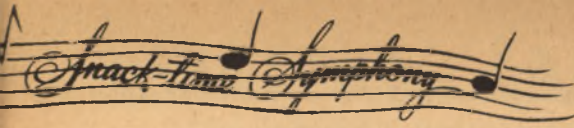
6 slices bread  
3 tablespoons butter  
1 egg  
2 teaspoons chopped onion

$\frac{1}{2}$  teaspoon salt  
Dash of Worcestershire sauce  
1  $\frac{1}{2}$  cups cottage cheese  
 $\frac{1}{2}$  green pepper, chopped fine

Diced pimiento, as desired

Toast bread on both sides. Spread one side lightly with butter. Combine cottage cheese, between egg, and other ingredients. Spread on the toast. Broil until light brown. Garnish with paprika. Serve with crisp celery sticks. Makes six sandwiches.

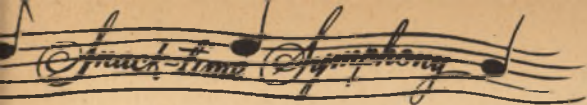




# SANDWICHES

TO BE ADDED BY OWNER OF BOOK



**DOUBLE EAGLE TUNA AND RICE**

- |                                     |  |
|-------------------------------------|--|
| 1 1/2 cups flaked tuna              | 1/2 tablespoon parsley, minced               |
| 1 cup cold boiled rice              | 2/3 cup mayonnaise                           |
| 6 sliced olives                     | 2/3 cup whipped cream                        |
| 2 small chopped sour pickles        | 1 tablespoon gelatine                        |
| 2 tablespoons green pepper, chopped | 2 tablespoons cold water                     |
| 3/4 cup chopped celery              | Salt, black pepper and red pepper as desired |

Combine the tuna, rice, olives, pickles, green pepper, celery and parsley. Add mayonnaise and whipped cream. Then add the gelatine which has been softened in cold water five minutes and melted over hot water and cooled. Add salt and pepper to taste. Combine all the ingredients and chill in mold.

**APRON STRINGS ESCALLOPED TUNA**

- |                               |               |
|-------------------------------|---------------|
| <b>Make a white sauce of:</b> | 1/4 cup flour |
| 1/4 cup butter                | 2 cups milk   |
| 1/2 teaspoon salt             |               |

Add 1 cup grated cheese and combine. Add 3/4 cup stuffed olives, cut, 1/2 cup minced onions, 1 cup flaked tuna, combine. Line bottom of buttered casserole with 1 cup bread cubes (day old). Spread 1/2 of mixture of tuna-cheese mixture. Place another layer of bread cubes (1 cup) and remainder of tuna and cheese mix. Spread 3/4 cup corn flakes on top and 1/2 cup grated cheese. Bake 25 minutes in 350 degree oven.

**LARGE SCREEN PARTY CASSEROLE**

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 1 8-ounce package noodles      | 1 small can shrimp                    |
| 1/4 cup salad oil              | 1 tablespoon flour                    |
| 2 7-ounce cans flaked tuna     | 1 teaspoon Worcestershire sauce       |
| 2 4-ounce cans mushrooms       | 1 can condensed cream of chicken soup |
| 1 clove garlic                 |                                       |
| 1 small onion, minced          |                                       |
| 1/2 cup grated Parmesan cheese |                                       |

Heat the oven to 350 degrees. Cook the noodles in boiling salted water, as directed on package. Drain. Meanwhile, put salad oil and oil drained from tuna into skillet, add garlic, cut in half, and onion. Cook, stirring until onion is brown. Remove garlic. Blend in flour, stir in mushroom liquid and Worcestershire sauce. Cook until thickened, stirring in the soup. Break tuna into bite-size pieces and add with shrimp and noodles to sauce. Place in 3-quart casserole. Sprinkle with cheese. Bake at 350 degrees about 40 minutes. Serves twelve.

**VANESSA'S TUNA CASSEROLE**

Combine 1 can mushroom soup, 1/2 cup milk, a 7-ounce can drained, flaked tuna, 1 cup drained cooked peas, 1 cup crushed potato chips. Bake at 375 degrees 25 minutes.

**GETTIN' SENTIMENTAL TUNA EGGS**

- |                           |                          |
|---------------------------|--------------------------|
| 6 hard-cooked eggs        | 1/4 teaspoon dry mustard |
| 1/2 cup chunk style tuna  | 1/4 teaspoon salt        |
| 1/4 cup mayonnaise        | 1/8 teaspoon pepper      |
| 1 tablespoon minced onion | Paprika                  |

Cut eggs in half lengthwise. Remove yolks and mash. Combine with tuna and remaining ingredients, except paprika. Fill egg whites. Sprinkle with paprika.

**CASSEROLES**

# CASSEROLES

## HEARTBREAK TUNA CHOWDER

- |                                 |                     |
|---------------------------------|---------------------|
| ½ cup finely-sliced onion       | 1 quart milk        |
| ½ cup chopped celery            | 2 tablespoons flour |
| 3 tablespoons butter            | 1 teaspoon salt     |
| 1 7-ounce can tuna fish, flaked | Dash pepper         |

Brown onions and celery lightly in butter in large saucepan. Remove from heat. Add tuna fish. Add flour, salt and pepper to milk. Beat until just blended. Add to tuna mixture. Cook over low heat until thoroughly heated. Do not boil. Serves four.

## BLUE SKIES SALMON CASSEROLE

- |                             |                      |
|-----------------------------|----------------------|
| 1 package small egg noodles | 2 cans mushroom soup |
| 2 cans salmon               | 1 cup grated cheese  |
- Salt and pepper to taste

Into a well-greased casserole dish place enough cooked egg noodles to cover bottom. Add salmon and mushroom soup in alternate layers until dish is filled. Then cover with grated cheese. Place in oven heated to 350 degrees for ½ hour. Serves 6 to 8 persons.

## WILD IRISH SHRIMP CREOLE

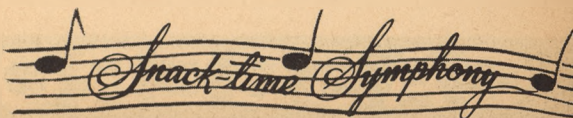
- |   |   |
|---|---|
| ½ cup shortening                            | 1 lb. peeled deveined,<br>fresh-frozen shrimp |
| ¼ cup flour                                 | 3 teaspoons salt                              |
| 1 tablespoon minced garlic<br>(or to taste) | 2 bay leaves                                  |
| ½ cup minced onion                          | ¼ teaspoon cayenne pepper                     |
| ½ cup minced parsley                        | ½ teaspoon monosodium<br>glutamate            |
| 2 cups water                                |   |
- 2 tablespoons tomato paste

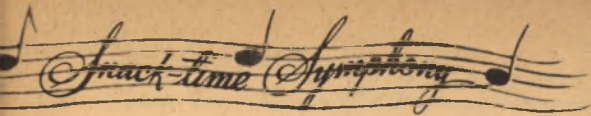
Melt shortening in heavy, deep frying pan over high heat. Add flour, brown to a rich golden tone. (Do not let it scorch or become dark.) Turn off heat, add garlic, onion and parsley. Stir and cook about 2 minutes as the pan cools. Add water gradually. Bring to a boil, add shrimp. Add remaining ingredients, cover closely. Simmer 20 minutes. Serve hot over rice. Serves four.

## CHEROKEE PEPPERED SHRIMP AND EGGS

- |  |   |
|--|---|
| 2 strips bacon                           | 1 cup peeled, deveined shrimp<br>(fresh-frozen or pre-cooked) |
| 2 tablespoons butter or<br>oleomargarine | ¼ teaspoon cayenne pepper                                     |
| 1 medium green pepper,<br>sliced thin    | 4 eggs  |
| 1 small onion, sliced                    | 3 teaspoons coffee cream                                      |
| 1 teaspoon salt                          | ½ teaspoon Worcestershire<br>sauce                            |

Fry bacon crisp, drain. Break into small pieces. Drain nearly all bacon fat from pan, add butter. Cook green pepper and onion until nearly tender, but not brown. Add shrimp. If fresh shrimp, cook mixture gently 5 to 6 minutes or until nearly moisture-free. Season with salt and cayenne. If canned or pre-cooked shrimp, cook only 1 or 2 minutes, using less salt. Beat eggs slightly. Add cream and Worcestershire sauce. Stir in slowly. While mixture is cooking (over low heat, about 5 minutes) add minced bacon. Serves four.



**RED RIVER VALLEY OYSTER LOAF**

2 dozen oysters (about 1 pint)  
 ½ cup cream

Salt, pepper, Tabasco and  
 cayenne pepper to taste

1 loaf French bread

Cut off top crust of French bread loaf and hollow out center. Brush inside of loaf with butter. Toast slightly in hot oven. Fry oysters (a few at a time) in butter until edges curl. (Preserve liquor and add cream and seasonings.) Cook until oysters are done. Fill loaf with mixture, put on top crust, brush with butter, cream and cayenne. Bake 20 minutes in 375 degree oven. Slice and serve.

**HOT DIGGETY OYSTER-CORN DOUBLE**

1 pint oysters  
 2 cups dry bread crumbs  
 1½ cups cooked whole kernel  
 corn

2 teaspoons onion, minced  
 1 cup oyster liquid and milk  
 2 tablespoons butter or  
 oleomargarine

Salt and pepper

Drain the oysters, reserving liquid. Combine oysters, 1½ cups bread crumbs, corn and onion. Add enough milk to oyster liquid to make 1 cup. Combine with first mixture. Salt and pepper to taste. Pour into a greased baking dish or divide among individual casseroles. Top with remaining crumbs and dot with butter. Bake in a moderate oven (375 degrees) 30 minutes or until well browned. Serves 4 to 6.

**SEVEN DAYS MACARONI AND CHEESE**

2 lbs. macaroni  
 2½ lbs. sharp and aged cheese,  
 grated

½ lb. butter or substitute  
 Salt  
 Milk

Bring water to fast boil, add salt and macaroni and boil slowly until soft (10 or 15 minutes). Do not drain. Grease baking dish. Put in thick layer of macaroni then thick covering of grated cheese, bits of butter. Repeat until dish is filled, cheese and butter last. If macaroni has soaked up water and seems dry, add a little milk just before putting in oven. Bake in hot oven until brown. Serves 12 to 15 persons.

**PORT-au-PRINCE CHEESE AND OLIVE CUSTARD**

8 ounces elbow macaroni  
 2 well-beaten eggs  
 1 cup grated American cheese  
 2 cups milk

Salt to taste  
 ½ teaspoon Angostura bitters  
 Tabasco to taste  
 Paprika

Stuffed olives

Cook macaroni according to directions on package. Drain and rinse in hot water. Put macaroni in mixing bowl and combine with egg, milk, cheese, salt, Tabasco, Angostura bitters and sliced olives. Use the taste system on salt and Tabasco. Pour into a well-buttered baking dish. Set dish in pan of hot water. Bake in moderate oven, 350 degrees, until mixture is firm (about 25 minutes). Keep olives on top or hold back a few for the top. Sprinkle paprika on the top to give casserole a glow. Serves five.

**CASSEROLES**

# CASSEROLES

## PANCHO LOPEZ SPAGHETTI

- |                          |                    |
|--------------------------|--------------------|
| 1 lb. spaghetti          | 1 lb. ham, ground  |
| 3 large onions           | 1 quart tomatoes   |
| 1 stalk celery           | 1 can tomato paste |
| 4 green peppers, chopped | Garlic clove       |
| Chopped parsley          |                    |

Grind onion and ham. Add chopped garlic. Put into saucepan and saute. Cook celery, chopped fine, peppers, salt to taste, and a little water. Add tomatoes. Add ham and onion mixture and boil down. Half-hour before serving add large can mushrooms. Serve over spaghetti and garnish with Parmesan cheese.

## SEQUOIA MEAT BALLS

- |                              |                        |
|------------------------------|------------------------|
| 1 lb. veal, ground           | 1 tablespoon salt      |
| 1 lb. pork, ground           | 1 clove garlic, minced |
| 3 eggs                       | 1 cup bread crumbs     |
| 1 teaspoon paprika           | 1 cup milk             |
| ½ cup grated American cheese |                        |

Fry above ingredients light brown in cooking oil. Pour over 1 can tomato paste and simmer for 2 hours.

## HAVANA CHICKEN TAMALES BOWL

- |   |                              |
|---|------------------------------|
| 1 cup tomato paste                        | ¼ cup raisins, chopped       |
| 1 cup canned kernel corn                  | 1 teaspoon salt              |
| 1 cup chopped ripe olives                 | 2 teaspoons chili powder     |
| 1 cup gravy from the cooked chicken broth | 2 cups diced, cooked chicken |
| 8 tamales, canned                         |                              |
| ½ cup grated American cheese              |                              |

Mix all ingredients, except the cheese, and pour into a casserole lined with the sliced tamales. Sprinkle with cheese. Bake in a moderate oven (350 degrees) for about 1 hour.

## Y'ALL COME CHICKEN LOAF

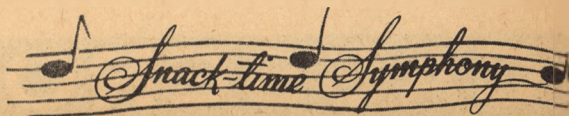
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|--------------------------|---------------------|
| 1 chicken, cooked tender | ¼ teaspoon paprika  |
| 2 cups dry bread crumbs  | 4 eggs, well-beaten |
| 1 cup rice, cooked       | ¼ cup butter        |
| 1 teaspoon salt          | ¼ quart milk        |

Pick chicken from bones, dice. Combine all ingredients and mix well. If chicken broth is used, use less salt. Bake from 45 to 60 minutes. When firm, slice.

## OLD LISBON CHICKEN PEPPERS

- |                              |   |
|------------------------------|---|
| 7 green peppers              | 2½ tablespoons butter                             |
| 2 cups cold chicken, chopped | ¾ cup chicken broth (in which chicken was cooked) |
| 2 cups boiled rice           | 2 tablespoons dry bread crumbs                    |
| 1 cup strained tomatoes      |   |
| 1 tablespoon onion, grated   |   |

Prepare the peppers by removing tops and seeds. Then boil about 2 minutes in salted water. Drain. Mix the chicken, rice, tomatoes and melted butter. Stuff peppers. Place in greased baking dish and sprinkle heavily with crumbs. Pour chicken broth around peppers, and bake 25 minutes at 350 degrees, basting often with broth.



## BEAUTIFUL DOLL CHICKEN CROQUETTES

2½ cups chopped chicken  
2 tablespoons lemon juice  
Onion juice  
1½ cups finely-minced celery  
1 tablespoon parsley

Sauce:  
1½ teaspoons salt  
½ teaspoon pepper  
1 pint milk  
⅓ cup fat  
½ cup flour

Chop chicken very fine. Add the minced celery and then the seasonings. Make the sauce and add chicken to this. Cool the mixture, shape into cones. Cover this with egg and cracker crumbs. Fry in deep fat. Drain on brown paper and serve at once. Top with white sauce and sprig of parsley.

## \$64,000 FRIED CHICKEN

1 frying chicken  
cut in 6 to 8 pieces

½ cup flour  
2 teaspoons salt  
Shortening

Roll the chicken pieces in flour and salt, mixed together. Brown in hot shortening in large frying pan. When well browned, reduce heat, cover and cook until done (about 30 minutes). For gravy, pour off the drippings leaving about ¼ cup in pan. stir in 2 tablespoons flour. Add 1½ cups milk, stir constantly over medium heat until boiling. Reduce heat, simmer and stir 2 minutes more. Salt and pepper to taste.

## SWEET MYSTERY OVEN CHICKEN

1 young chicken, 3 to 3½ lbs.,  
disjointed  
1 teaspoon thyme  
1 teaspoon marjoram  
1 teaspoon celery salt  
½ cup hot water

1 teaspoon salt  
¼ teaspoon pepper  
⅓ cup enriched flour  
½ cup fat  
Paprika

Sprinkle the chicken with thyme, marjoram, celery salt, salt, and pepper. Roll well in flour, brown slowly in hot fat. Place chicken in shallow baking dish and sprinkle with paprika. Pour some hot water into the skillet. Stir and pour over the chicken. Bake uncovered in moderate oven (375 degrees) about 45 minutes, or until tender. Serves 5.

## MASTERWORK BROILED CHICKEN

2 young chickens (1½ to 2½  
lbs. split in half  
⅓ cup salad oil  
2 tablespoons chopped parsley  
1 teaspoon salt

1 teaspoon Accent  
½ teaspoon marjoram  
½ teaspoon paprika  
¼ teaspoon pepper  
¼ teaspoon tarragon

1 teaspoon thyme

Place the chicken in a shallow pan. Mix remaining ingredients. Pour over the chicken and let stand about 2 hours, turning occasionally. Drain off sauce and keep. Place chicken skin side down on broiler pan (not rack). Broil about 4 inches from heat for about 30 minutes, turning and basting often with the sauce. Chicken is done when thick part of the drumstick can be cut easily with no pink showing. Sprinkle with paprika and minced parsley. Enough for four.

# CASSEROLES

## THAT EXTRA BOW CHICKEN CACCIATORE

- |  |   |
|--|---|
| 1 young chicken, 2½ to 3½ lbs., disjointed | ¾ cups canned tomatoes or 8 medium tomatoes |
| ½ cup olive oil, scant                     | 1 clove garlic                              |
| 1 finely-sliced onion                      | 1 teaspoon salt                             |
| ¼ teaspoon pepper                          |   |

Dry chicken. Cook gently in hot olive oil until lightly browned, turning occasionally. Add onions and cook until onion is transparent and golden. Add tomatoes, garlic, salt and pepper. Cover tightly and simmer until the chicken is tender and tomatoes are reduced to a thick sauce (about ¾ hour). Remove garlic clove before serving. Serves 4 to 5 persons.

## STATUE OF LIBERTY BEEF STEW

- |                         |                                 |
|-------------------------|---------------------------------|
| 2 lbs. round steak      | 2 bay leaves                    |
| ½ cup water             | 1 teaspoon whole black pepper   |
| ½ cup vinegar           | 1 teaspoon Worcestershire sauce |
| ¼ cup catsup            | 1 clove garlic, minced          |
| 1 teaspoon chili powder | 2 teaspoons salt                |
| Dash of Tabasco         |                                 |
| 2 large onions          |                                 |

Cut steak in crosswise strips about 1 inch wide. Mix water, vinegar, catsup and other seasonings. Pour over meat, let stand several hours, turning meat occasionally. Lift meat from liquid, saving vinegar mixture. Cover, simmer gently over low heat for 1½ to 2 hours, adding vinegar mixture as required to keep liquid about ½ inch deep in pan. Remove meat and onions to hot platter. Strain liquid, then boil hard 3 or 4 minutes. Pour over meat and serve.

## HALLS OF MONTEZUMA BEEF STEW

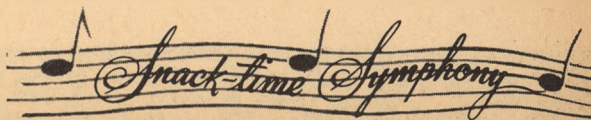
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| 3 lbs. lean beef       | 1 teaspoon dried parsley |
| 2 tablespoons fat      | 1 bay leaf               |
| ½ teaspoon salt        | 1 pinch of thyme         |
| ½ teaspoon onion salt  | 6 small carrots          |
| ½ teaspoon celery salt | 3 large potatoes         |
| ¼ teaspoon garlic salt | ½ lb. small onions       |

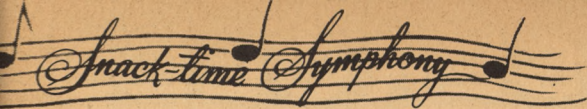
Cut meat in small pieces, brown in fat. Add water to cover and seasonings. Simmer covered about 2 hours. Add vegetables and simmer ½ hour more. Thicken slightly.

## DADDY-O KRAUT PEPPERS

- |                            |                                 |
|----------------------------|---------------------------------|
| 6 large green peppers      | 1 teaspoon sugar                |
| Salt                       | ½ teaspoon Worcestershire sauce |
| 2 cups loose kraut         | 1 teaspoon caraway seeds        |
| 1 6-ounce can tomato paste | ¼ to ½ cup chopped onions       |

Remove seeds and membrane from peppers. Parboil in boiling salted water from 5 to 10 minutes. Drain. Combine kraut, tomato sauce, sugar, Worcestershire sauce, caraway seeds and onions. Mix well. Stuff pepper cases with kraut mixture. Place in shallow pan with ½ inch water, making sure the peppers are nested together so none will tip over during cooking. Bake in a moderately hot oven, 375 or 350 degrees, for about 30 minutes or until tender.



**GRAND CANYON SPAM MEAL**

$\frac{3}{4}$ cup sliced onion	2 tablespoons Worcestershire sauce
2 tablespoons fat	$\frac{1}{2}$ teaspoon salt
1 cup catsup	Dash pepper
$\frac{1}{4}$ cup sugar	1 12-ounce can Spam
1 tablespoon vinegar	
1 box parsley rice	

Cook the onion in hot fat until tender, but not brown. Add remaining ingredients except meat and parsley rice. Cut meat in sticks and add to sauce. Heat to boiling. Arrange parsley rice in center of serving dish, surround with barbecued meat sticks. Serve at once. Makes enough for six.

**BICYCLE FOR TWO DEVILED BEANS**

$\frac{3}{4}$ cup finely-chopped onion	Dash of pepper
2 large cans baked pork and beans	2 tablespoons butter or oleomargarine
1 tablespoon prepared mustard	2 3-ounce cans deviled ham
2 tablespoons brown sugar	1 teaspoon salt

Brown onion in the butter or oleomargarine. Combine with the other ingredients. Pour into a baking dish and bake in a 350 degree oven for one hour. Serve with grilled franks.

**TOO OLD TO DREAM HAMBURGER CAKE**

1 lb. hamburger	1 bottle catsup
$\frac{1}{4}$ cup chopped onion	1 can (12-ounce) whole kernel corn
1 teaspoon salt	1 package corn muffin mix
$\frac{1}{2}$ teaspoon chili powder	

Into a 10 inch skillet with oven-proof or removable handle, combine first 4 ingredients with  $\frac{1}{2}$  cup of catsup. Break meat apart with fork, fry until just brown. Push meat back around edge of skillet. Spread undrained corn in center. Mix muffin batter as directed on package, pouring evenly over meat and corn. Bake in hot oven 20 to 25 minutes, or until muffin layer is done. Remove from oven, let stand about 5 minutes, and turn out upside down on warm serving plate. Heat remaining catsup and serve as a sauce. Serves 4 to 6.

**ENDEARING YOUNG POTATOBURGERS**

$\frac{3}{4}$ lb. ground beef	2 tablespoons chopped green pepper
$\frac{3}{4}$ cup ground or grated potatoes	1 teaspoon salt
$\frac{1}{4}$ cup ground or grated onions	Drippings or other fat
	1 cup tomato juice or puree
1 tablespoon flour	

Mix all ingredients except fat, tomato juice, and flour. Form 4 to 5 flat cakes. Brown cakes in fat in frying pan. Add tomato juice, cover, and simmer slowly for about 25 minutes. Remove cakes and keep hot. Mix flour with a little water and stir into tomato juice. Cook slowly until thickened. Pour over cakes.

**ON WITH THE WEDDING PEACH CUPS**

Grind or chop 1 can of Spam, combine with  $\frac{1}{2}$  cup uncooked rolled oats,  $\frac{1}{2}$  cup milk, 2 tablespoons catsup, 1 teaspoon prepared mustard. Shape into 6 balls. Place in hollows of 6 peach halves. Broil 10 to 12 minutes, about 6 inches from flame.

# CASSEROLES

# CASSEROLES

## AMERICAN IN PARIS SPUDBURGERS

- |                          |                               |
|--------------------------|-------------------------------|
| 1 lb. hamburger          | 2 stalks celery, chopped      |
| 3 medium potatoes, cubed | 1 can tomato sauce or soup    |
| 2 medium onions, cubed   | Pinches of thyme and rosemary |
| Season to taste          |                               |

Brown hamburger regular way. Add potatoes, onions, celery, tomato sauce and herbs. Bake in oven about 1 hour or simmer on top of stove 20 to 30 minutes. Serves four.

## ROCK-A-BYE CORN AND BEEF CRADLE

- |                                    |                                       |
|------------------------------------|---------------------------------------|
| 2 tablespoons butter               | 1 can condensed cream of chicken soup |
| 3 tablespoons chopped green pepper | $\frac{1}{4}$ cup milk                |
| 1 4-ounce package chipped beef     | 1 12-ounce can whole kernel corn      |
| $\frac{1}{4}$ teaspoon dry mustard |                                       |

Melt the butter in skillet. Add the chopped green pepper and cook over low heat until tender. Add chipped beef. Cook about 2 minutes. Remove mixture from skillet. Empty can of cream of chicken soup into skillet and add milk and dry mustard. Stir over low heat until well blended. Add corn, green pepper and beef. Blend. Cover skillet and cook until heated through. Serves four.

## FLAT TOP CREOLE PEPPERS

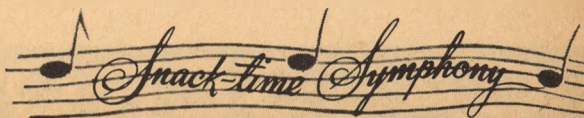
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| 16 large peppers                          | 1 No. 2 can tomatoes           |
| 2 cloves garlic, minced                   | 2 eggs, well-beaten            |
| 4 onions, chopped fine                    | 4 cups cracker crumbs          |
| $\frac{1}{2}$ cup butter or oleomargarine | Salt and pepper                |
| 1 cup chopped ham                         | 1 teaspoon sugar               |
| 1 cup water                               | Bread crumbs                   |
| 1 cup tomato juice                        | Melted butter or oleomargarine |
| Dash of paprika                           |                                |

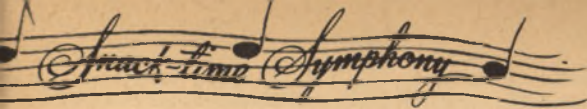
Chop 4 peppers leaving in seeds. Saute in the butter with garlic and onions until tender. Add the ham, water, tomato juice and tomatoes. Cook until the liquid is absorbed. Stir in the eggs and cracker crumbs. Season to taste. Cut off tops and remove seeds from remaining 12 peppers. Parboil with sugar until tender. Stuff with tomato mixture. Cover lightly with bread crumbs, butter or oleomargarine and a sprinkle of paprika. Bake at 350 degrees for about 20 minutes or until the peppers are piping hot. Enough for twelve.

## BE-BOP MOCK ENCHILADAS

- |                                 |  |
|---------------------------------|--|
| 1 lb. ground beef               | 1 No. 1 can (2 cups) chili con carne, with beans |
| 2 tablespoons fat               | $\frac{1}{2}$ lb. American cheese, diced         |
| $\frac{1}{3}$ cup chopped onion | 1 package corn chips                             |
| $\frac{1}{4}$ teaspoon pepper   |  |

Brown meat in hot fat. Add onion. Cook until golden. Season with salt and pepper. Add chili con carne. Place layer of corn chips in well-greased 2-quart baking dish. Alternate layers of chili con carne, corn chips, and cheese. Bake in moderate oven (350 degrees) about 10 minutes.





## FIGHTING IRISH POTATOES AND LIVER

1 lb. liver, sliced thin  
1 quart thinly-sliced potatoes  
1 small onion, minced

Salt and pepper  
2 tablespoons bacon fat  
1½ cups milk  
Flour

Salt and flour liver, brown lightly in bacon fat. Place a layer of raw potatoes in a greased baking dish, sprinkle with salt and pepper, add some of the liver and onions, and continue until all are used. The top layer should be potatoes. Pour on milk, cover, and bake for about 1 hour in a moderate oven (350 degrees), or until the potatoes are tender. At the last remove cover and allow potatoes to brown on top.

## SIXTEEN TON MEAT LOAF

1 lb. ground beef  
½ lb. ground pork  
½ lb. ground veal  
½ cup finely-chopped onion  
½ cup diced celery and tops  
2½ teaspoons salt  
¼ teaspoon pepper

1 teaspoon dry mustard  
2 beaten eggs  
1 tablespoon Worcestershire sauce  
4 slices soft bread, cubed  
1 cup warm milk  
½ cup boiling water

Mix the meats thoroughly. Add onion, celery, seasonings, mustard, eggs and Worcestershire sauce. Mix. Soak bread cubes in warm milk, add to meat mixture and mix well. Form into loaf. Place on greased shallow baking pan. Dent top with spoon. Pour water around loaf. Bake uncovered in moderate oven (350 degrees).

## VIENNA WOODS SMOTHERED PORK CHOPS

2 lbs. pork chops, cut thick  
2 unpeeled lemons, sliced  
1 large sweet onion,  
cut in rings

1 green pepper, cut in rings  
1 teaspoon salt  
2 cups tomato juice  
1 tablespoon butter

Wipe meat with cold, damp cloth. Put chops in a large covered skillet and cover the top of the meat with lemon, onion and pepper. Sprinkle with salt. Pour the tomato juice over all and dot with butter. Cover and cook on the top of the stove for about 1½ hours or until done. Lift onto a hot platter, being careful to keep the rings in place and serve.

## TURNTABLE BREADED LAMB CHOPS

8 lamb chops, about  
1-inch thick  
1 cup flour  
2 beaten eggs

2 tablespoons butter or fat  
2 cups cracker crumbs  
1 teaspoon salt  
¼ teaspoon pepper

Wipe chops with cold, damp cloth. Roll in flour, dip in eggs, roll in crumbs. Sprinkle with salt and pepper. Melt butter in pan. Put chops in pan and saute, turning often. 10 to 12 minutes. Serve plain or with medium white sauce. If desired, the crumbed and seasoned chops may be fried in deep, hot fat (380 to 390 degrees) about 8 minutes. Drain on unglazed paper. Allow 2 chops per serving.

# CASSEROLES

# CASSEROLES

## PLATTER PARADE TENDERLOINS IN CREAM

Into 2 tablespoons of hot fat in medium skillet, saute chopped clove of garlic until golden. Remove garlic. Cut 2 whole fresh pork tenderloins crosswise into 2 inch pieces. Cover with flour. In fat in skillet, brown pieces on all sides. Then sprinkle with  $\frac{1}{2}$  teaspoon salt. Pour in  $\frac{1}{2}$  cup sour cream, simmer, covered for about 40 minutes, or until tender. Just before serving, stir 2 tablespoons sour cream into gravy. Makes 4 servings.

## PERSONAL APPEARANCE STEAK WITH WILD RICE

2 cups cooked wild rice	2 tablespoons fat
2 lbs. steak	2 tablespoons flour
$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ cup chopped parsley
1 can beef consomme	

Pound the steak and season and cover with flour. Brown the onion and fat, add flour and  $\frac{1}{4}$  cup beef consomme. Cook and add rice and parsley. Spread on steak, roll and fasten with skewers. Sear well. Add remainder of beef consomme and bake slowly for about 2 hours.

## ROCK 'N ROLL SWISS STEAK

(With Olives)

3 lbs. round steak	1 medium onion
1 can tomato soup	1 jar stuffed or whole olives

Cut servings of steak and brown in hot pan. Put in baking dish with tomato soup and onions on top. Bake  $\frac{1}{2}$  hour in moderate oven. Just before serving, pour olives and juice over steak and heat thoroughly. Serve.

## BAND OF GOLD VEAL BIRDS

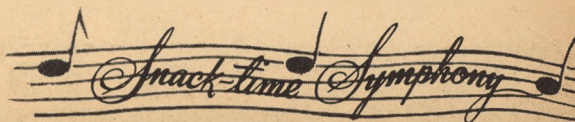
2 lbs. $\frac{1}{2}$ inch veal steak	3 tablespoons melted butter or oleomargarine
$1\frac{1}{4}$ teaspoons salt	$\frac{3}{4}$ teaspoon salt
Dash of pepper	$\frac{1}{2}$ teaspoon poultry seasoning
3 cups dry bread cubes	Dash pepper
$2\frac{1}{2}$ tablespoons chopped onion	

Pound the steak thoroughly with meat pounder to  $\frac{1}{4}$  inch thick. Sprinkle with salt and pepper. Cut in 3x5 inch pieces. To make stuffing, combine the remaining ingredients. Add water to moisten (about 2 teaspoons). Top veal with stuffing. Roll, fasten with toothpicks. Brown in hot fat, add  $\frac{1}{3}$  cup hot water. Cover tightly and cook slowly until tender for about 1 hour, turning occasionally. Serves six.

## FOUR LEAF CLOVER VEGETABLE DISH

1 can peas, drained	1 can pimiento, minced
1 can mushroom soup	1 can asparagus tips, drained
Dash salt, Tabasco and butter	

Mix together with grated cheese. Put in oven and bake about 15 minutes.



## TUTTI-FRUTTI SAUSAGE POTATOES

- |                              |                                |
|------------------------------|--------------------------------|
| ½ lb. sausage                | 1 tablespoon flour             |
| 2 medium-size sweet potatoes | 2 tablespoons sugar            |
| 3 medium apples              | 1 tablespoon sausage drippings |
| ½ teaspoon salt              |                                |
- ½ cup cold water

Cut link sausage into ½-inch pieces. If bulk sausage, shape into small balls. Pare and slice potatoes and apples. Mix salt, flour, and sugar together and blend with cold water. Arrange layers of potatoes, apples, and sausage in a baking dish, pouring some of the flour and sugar mixture over each layer. Top the dish with apples and sausage and add drippings. Cover and bake at 375 degrees until tender (about 45 minutes).

## HUMDINGER

- |               |                    |
|---------------|--------------------|
| 1 can spinach | 1 small onion      |
| 6 potatoes    | 1 can tomato sauce |
| ½ lb. ham     | 1 tablespoon flour |
- 1 tablespoon shortening

Brown flour in shortening in a deep pot. Dice onion. Add to roux. Add can of tomato sauce. Let simmer. Add water when needed. Dice potatoes, spinach and ham and then add. Add water to cover. Let cook until the potatoes are done. Will serve 6.

## ALL-STAR SAUSAGE AND EGG RING

Make an egg dressing ring. While ring is baking, cook 16 link sausages in flat pan in the same oven and prepare four cups of fluffy, mashed potatoes. Turn ring out of mold onto hot platter and fill with mashed potatoes, arrange sausages over top of potatoes like wheel spokes. Prepare gravy, using sausage drippings and serve as a side dish.

### Egg Dressing Ring

Moisten 6 cups bread crumbs with water, add salt and pepper, 1 tablespoon minced parsley. Add 3 well-beaten eggs. Brown 1 minced onion in 3 tablespoons drippings and add to bread and egg mix. Fill well-buttered ring mold and bake in 375 degree oven 25-30 minutes, or until well browned. Unmold and fill as directed.

## HOOP-DEE-DOO GOULASH

- |                   |                                  |
|-------------------|----------------------------------|
| 1 medium onion    | 2 cans Franco-American spaghetti |
| 3 tablespoons fat | 1 teaspoon chili powder          |
| 1 lb. hamburger   |                                  |
- Salt and pepper to taste

Slice onion finely and cook in fat until done. To this add hamburger and cook until done. adding chili powder, salt, and pepper. Then add spaghetti, stirring lightly until well mixed and thoroughly hot. Serves four.

## ACADEMY BEANS AND FRANKS

- |                             |                               |
|-----------------------------|-------------------------------|
| Place in large bowl:        | 1 tablespoon prepared mustard |
| 2 No. 2 cans pork and beans | 5 tablespoons brown sugar     |
| 1 8-ounce can tomato sauce  | Salt and pepper               |

Mix well. Slice 6 or 7 frankfurters. Add to bean mixture. Place in baking dish. Bake in moderate oven 30 minutes.

# CASSEROLES



### PRETTY EYED RAISIN DROP COOKIES

- |                              |                           |
|------------------------------|---------------------------|
| 3 tablespoons butter         | 3 tablespoons milk        |
| 1/2 cup brown sugar          | 1 cup flour               |
| 1 egg                        | 1/4 teaspoon salt         |
| 1/2 cup raisins              | 2 teaspoons baking powder |
| 1/2 teaspoon ground cinnamon |                           |

Cream together butter and sugar; add gradually well-beaten egg, stir in raisins, seeded and coarsley chopped, then milk alternately with the flour, salt, baking powder and cinnamon sifted together. Drop by teaspoon a little distance apart on greased baking sheet and bake about twelve minutes in moderate oven (350-400 degrees).

### BARRY'S RAISIN-OAT DELIGHTS

- |                          |                   |
|--------------------------|-------------------|
| 1/2 cup brown sugar      | 1/2 teaspoon soda |
| 1/2 cup granulated sugar | 1 cup oatmeal     |
| 1/2 cup shortening       | 1 egg             |
| 1 scant cup flour        | Pinch of salt     |
- Vanilla to flavor

Melt brown sugar in 1/2 cup of water. Bring to boil, cool and add to dry ingredients. Cream granulated sugar and shortening. Dough will be quite stiff to drop well. Bake in moderate oven 10 to 15 minutes.

### MAYBELLENE'S MACAROONS

- |                         |                     |
|-------------------------|---------------------|
| 1 cup brown sugar       | 2 eggs, well beaten |
| 1 cup white sugar       | 1 cup cocoanut      |
| 1 cup melted shortening | 1 teaspoon vanilla  |
| 1 teaspoon salt         | 1 teaspoon soda     |
| 1 cup sifted flour      | 4 cups rolled oats  |

Mix in order given. Shape into small balls with hand. Place on greased cookie sheet and bake in 375 degree oven.

### KALAMAZOO KISSES

Beat to a froth. 2 egg whites, add 1/2 teaspoon cream of tartar, pinch of salt and beat until it stands in peaks. Add gradually 1 cup sugar, beat well and add: 1 cup nuts, and 1 cup dates, chopped. Drop by teaspoon on greased cookie sheet and bake very slowly to dry out.

### ADVANCE SALE MOLASSES COOKIES

- |                      |                            |
|----------------------|----------------------------|
| 3/4 cup shortening   | 1 teaspoon salt            |
| 1 cup sugar          | 1 teaspoon soda            |
| 2 well-beaten eggs   | 2 teaspoons cinnamon       |
| 1 cup light molasses | 1 teaspoon ginger          |
| 4 cups sifted flour  | 3/4 cup cold strong coffee |

Cream shortening and sugar, add eggs and molasses, beat well. Sift dry ingredients, add to creamed mixture alternately with coffee. Drop from teaspoon onto greased baking sheet. Bake 15 minutes in 350 degree oven. Yield: 6 dozen or more.

# COOKIES

## HERNANDO'S HERMITS

- |                                    |                    |
|------------------------------------|--------------------|
| 1 3/4 cups flour                   | 1/2 cup shortening |
| 1/2 teaspoon soda, salt and spices | 1 cup coffee       |
| 1 egg                              | 1 cup raisins      |
|                                    | 3/4 cup nuts       |

Mix all together and drop by teaspoon on greased baking sheet.

## VLADIMIR'S RUSSIAN ROCKS

- |                       |  |
|-----------------------|--|
| 1 cup sugar           | 1 box raisins                          |
| 2/3 cup butter        | 1 lb. chopped dates                    |
| 1/3 cup boiling water | 1 teaspoon cinnamon                    |
| 2 cups flour          | 1 teaspoon soda dissolved in hot water |
| 2 eggs                |  |
- 1 teaspoon cloves

Mix thoroughly. Drop from spoon and bake.

## GOLDEN GATE PINEAPPLE COOKIES

- |                     |                           |
|---------------------|---------------------------|
| 1 cup white sugar   | 1/2 teaspoon soda         |
| 1 cup brown sugar   | 1 cup crushed pineapple   |
| 1 cup shortening    | 2 teaspoons baking powder |
| 2 eggs, well beaten | 3 cups flour              |
- 1 cup chopped nuts

Cream sugar and shortening. Beat in eggs. Add sifted dry ingredients alternately with pineapple. Stir in nuts. Drop by teaspoon onto greased cookie sheet. Bake in moderate oven (350 degrees) for 12 to 15 minutes.

## YUKON PETE'S BANANA NUGGETS

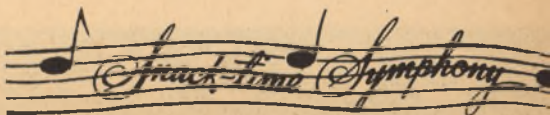
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|--------------------------|--|
| 1 1/2 cups sifted flour  | 1 egg, well-beaten                     |
| 1 cup sugar              | 1 cup mashed bananas (2 to 3 bananas)  |
| 1/2 teaspoon baking soda | 1 package semi-sweet, chocolate pieces |
| 1 teaspoon salt          |  |
| 3/4 cup shortening       |  |
- 1 3/4 cups rolled quick oats

Sift together flour, sugar, soda, salt and cinnamon in mixing bowl. Cut in shortening. Add egg, bananas, rolled oats and chocolate pieces. Beat until thoroughly blended. Drop by teaspoon onto ungreased cookie sheet. Bake in moderately hot oven. (400 degrees).

## SHENANDOAH VALLEY APPLESAUCE COOKIES

- |                            |                     |
|----------------------------|---------------------|
| 1/2 cup shortening         | 1/2 teaspoon salt   |
| 1 cup sugar                | 1 teaspoon cinnamon |
| 1 egg                      | 1/2 teaspoon nutmeg |
| 1 teaspoon soda            | 1/2 teaspoon cloves |
| 1 cup sweetened applesauce | 1 cup raisins       |
| 1 3/4 cups sifted flour    | 1 cup bran          |

Blend shortening and sugar; add egg and beat well. Add soda to applesauce. Sift flour with salt and spices; add to the first mixture alternately with applesauce. Add raisins and bran. Drop by teaspoons onto greased baking sheet, about 2-inches apart to allow for spreading. Bake in moderate oven 375 degrees 15 to 20 minutes. Yield: 3 dozen cookies, 2 1/2 inches in diameter.



## DIPSY DOODLE DAINTIES

- |                                  |  |
|----------------------------------|--|
| ½ cup shortening                 | 1 cup and 2 level tablespoons sifted flour |
| ¼ cup granulated sugar           | ½ teaspoon soda                            |
| ½ cup brown sugar, firmly packed | ½ teaspoon salt                            |
| ½ teaspoon vanilla               | 1 package Hershey's semi-sweet Dainties    |
| 1 egg, well-beaten               |  |
| ½ cup chopped nuts               |  |

Mix shortening, sugar and brown sugar and vanilla until fluffy. Fold in egg. Sift flour, soda, salt. Add to creamed mixture. Stir in Hershey's semi-sweet Dainties and chopped nuts. Mix thoroughly. Drop by teaspoon on greased cookie sheet. Bake in 385 degree oven about 10 minutes. Yield: about 4 dozen.

## SEVENTH HEAVEN COCOA DROPS

- |                      |                           |
|----------------------|---------------------------|
| 1 cup shortening     | 4 cups flour              |
| 1½ cups brown sugar  | 1 teaspoon salt           |
| 2 eggs               | 3 teaspoons baking powder |
| 1 cup milk           | ¾ cup cocoa               |
| 2½ teaspoons vanilla | 1 cup chopped nuts        |

Mix shortening and sugar together. Add eggs and beat well. Alternate milk and vanilla with sifted dry ingredients. Add nuts. Drop by teaspoon on greased cookie sheet. Bake at 350 degrees for about 15 minutes.

## PACKED HOUSE WALNUT CLUSTERS

- |  |                          |
|--|--------------------------|
| ¼ cup soft butter or oleomargarine       | ½ teaspoon salt          |
| 1½ squares unsweetened chocolate, melted | ½ cup sugar              |
| 2 cups coarsely-broken walnuts           | 1¼ teaspoons vanilla     |
|  | ¼ teaspoon baking powder |
|  | ½ cup sifted flour       |
|  | 1 egg                    |

Cream butter or oleomargarine and sugar until fluffy. Add egg and vanilla; beat well. Stir in melted chocolate, then flour sifted with baking powder and salt. Add walnuts. Drop by teaspoons on greased baking sheet. Bake in moderate oven, 350 degrees, 10 minutes. Cool on rack. Makes about 30.

## ROBIN HOOD ENGLISH DROP COOKIES

Cream 2 cups sugar with 1 cup butter or other shortening. Add 1 cup cold coffee. Sift together 3 times, the following dry ingredients.

- |                          |                     |
|--------------------------|---------------------|
| 3 cups flour             | 1 teaspoon soda     |
| 1 teaspoon baking powder | 1 teaspoon cinnamon |
| ¾ teaspoon nutmeg        |                     |

Add to dry ingredients, 1 cup raisins and 1 cup nuts, then add to liquid mixture. Mix well and add 1 beaten egg and a pinch of salt. Drop from a teaspoon on greased pan. Bake in moderate oven.

## GRAND MARCH DANISH COOKIES

Cream 1 cup butter and 1 cup sugar. Add ½ cup sweet cream. Then add 1 teaspoon vanilla and work in 2¾ cups flour. Roll into long roll, then put in refrigerator overnight or until real cold. Slice and bake in 375 degree oven.

# COOKIES

## DEBUTANTE HONEY DROPS

$\frac{1}{4}$ cup shortening	1 cup sifted flour
$\frac{1}{2}$ cup honey	3 teaspoons baking powder
1 egg	$\frac{1}{2}$ teaspoon salt
1 cup rolled oats	$\frac{1}{2}$ cup chopped raisins (optional)
1 tablespoon milk	
	$\frac{1}{2}$ teaspoon cinnamon

Cream shortening and honey together. Add egg and blend. Stir in oats and milk. Add sifted dry ingredients with raisins and mix well. Drop from teaspoon onto greased baking sheet. Bake in a 400 degree oven 18-20 minutes. Makes  $2\frac{1}{2}$  dozen cookies.

## SISTER EILEEN'S SNICKERDOODLES

<b>Mix Together:</b>	<b>Sift together and stir in:</b>
1 cup shortening	$2\frac{3}{4}$ cups sifted flour
$1\frac{1}{2}$ cups sugar	2 teaspoons cream of tartar
2 eggs	1 teaspoon soda
	$\frac{1}{2}$ teaspoon salt

Roll into balls the size of small walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place about 2-inches apart on ungreased cookie sheet. Bake 8 to 10 minutes in 400 degree oven until light brown, but still soft. Cookies puff at first, then flatten out with crinkled tops.

## PALLADIUM PEPPER NUTS

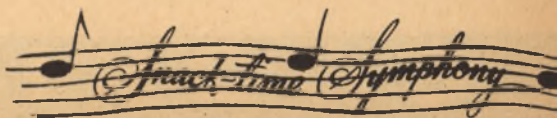
1 cup shortening	About 9 cups flour
3 beaten eggs	2 cups sugar
1 cup coffee	1 cup molasses
About 6 drops anise or peppermint oil	1 teaspoon soda
	1 teaspoon salt
	$\frac{1}{2}$ teaspoon cloves

Cream shortening, sugar, and eggs until smooth. Stir in molasses, add coffee, and oil, then flour which has been sifted with soda, salt and cloves. Mix to a smooth soft dough. Chill overnight. Make small balls and bake on greased sheet 15 minutes at 350 degrees.

## CAESAR'S OATMEAL REFRIGERATOR COOKIES

$\frac{1}{2}$ cup butter	2 eggs, well beaten
$\frac{1}{2}$ cup lard	$1\frac{1}{2}$ cups flour, sifted
1 cup brown sugar	1 teaspoon soda
1 cup white sugar	$\frac{1}{2}$ cup shredded cocoanut
3 cups quick cooking oats	$\frac{1}{2}$ cup walnut meats

Cream fats and sugars until smooth and creamy. Add beaten eggs and beat. Sift flour, soda and salt and add to first mixture. Add oats, cocoanut and nut meats and chill in refrigerator after forming into long rolls and wrapped in waxed paper. Cut  $\frac{1}{4}$ -inch slices and place 2-inches apart on lightly-greased baking sheet. Bake 12 to 15 minutes in 375 degree oven. Dough may be kept in refrigerator for several days, if well wrapped.



**SONG PEDDLER'S PEANUT BARS**

Cream together:  
½ cup shortening  
½ cup white sugar  
½ cup brown sugar  
Blend in:  
2 egg yolks  
1 teaspoon vanilla

Add alternately: 3 tablespoons cold water with dry ingredients:  
2 cups sifted flour  
2 teaspoons baking powder  
1 teaspoon soda  
½ teaspoon salt

Press dough into two well-greased pans. Sprinkle one 7-ounce package of chocolate bits over the dough and press in gently. Beat 2 egg whites until foamy. Gradually add 1 cup firmly-packed brown sugar and beat until stiff. Spread over chocolate bits. Top with ¼ cup finely-ground salted peanuts.

**BACKSTAGE CHOCOLATE-MINT WAFERS**

⅔ cup shortening  
1 cup sugar  
1 egg  
2 cups sifted enriched flour  
¼ cup milk  
¼ cup cocoa  
1 teaspoon baking powder  
½ teaspoon salt  
½ teaspoon soda

Cream shortening and sugar. Add egg, well-beaten. Sift dry ingredients, add alternately with milk, mixing thoroughly. Chill. Roll ⅛-inch thick. Cut with floured cutter. Bake on greased baking sheet in moderate oven (350 degrees) for about 8 minutes. Put two cookies together with Mint Filling: Combine ½ cup sifted powdered sugar, dash of salt, 2 to 3 drops peppermint flavoring, and 3 teaspoons light cream. Beat until easily spread. Yield: about 2 dozen.

**MARILYN'S BLONDE BROWNIES**

6 eggs  
1 ½ quarts brown sugar  
1 ½ cups butter, melted  
1 quart cake flour  
2 ⅔ tablespoons baking powder  
2 teaspoons salt  
2 teaspoons vanilla  
3 cups pecans, chopped

Beat eggs until thick and frothy. Add sugar gradually. To this mixture add sifted dry ingredients. Stir in vanilla and nuts. Spread on greased baking sheet. Bake at 350 degrees for 30 to 40 minutes. Cut while warm. Makes 95.

**MR. SANDMAN'S MARSHMALLOW FUDGE BROWNIES**

½ cup shortening  
¾ cup sugar  
2 eggs, beaten  
¾ cup sifted flour  
¼ teaspoon baking powder  
2 tablespoons cocoa  
¼ teaspoon salt  
1 teaspoon vanilla  
½ cup chopped nuts  
18 marshmallows, halved

Cream shortening and sugar, add eggs and beat well. Sift dry ingredients, add to creamed mixture. Mix well. add vanilla and nuts. Bake in 12x8-inch pan 20 minutes in 325 degree oven. Take from oven and put halves of marshmallows on top. Return to oven for 3 minutes. Then spread until top is covered with marshmallows. Let cool, then frost with following: Combine and boil for 3 minutes ½ cup brown sugar, ¼ cup water, 1 square unsweetened chocolate. Add 3 tablespoons butter, 1 teaspoon vanilla and let cool. Then stir in 1 ½ cups powdered sugar.

# COOKIES

## TOWN TOAST NORWEGIAN COOKIES

- |                          |                        |
|--------------------------|------------------------|
| 1 cup white sugar        | 3½ cups flour          |
| 1 cup brown sugar        | 1 teaspoon baking soda |
| 1 cup shortening         | 4 tablespoons water    |
| 1 teaspoon baking powder | 1 cup nut meats        |
| 3 eggs                   | ½ teaspoon salt        |
| 1 teaspoon vanilla       |                        |

Mix and make into two rolls and put in refrigerator to chill. Cut in thin slices and bake in hot oven (400 degrees).

## CARIBBEAN CINNAMON-CLOVE SLICES

- |                  |                           |
|------------------|---------------------------|
| 2 eggs           | ¼ cup milk or water       |
| 2 cups sugar     | 3 teaspoons baking powder |
| ½ cup shortening | 3 cups flour              |

Cream butter, add sugar gradually and mix well. Add well-beaten eggs, then alternately milk or water and flour sifted with baking powder. Roll out about ½-inch thick, sift ground cinnamon or cloves over evenly, and roll up like jelly cake. Cut slices with buttered or floured knife, about ½-inch thick from roll. Drop into granulated sugar and bake thoroughly with sugared side up.

## QUEEN OF SHEBA SUGAR COOKIES

- |                        |                             |
|------------------------|-----------------------------|
| ½ cup butter           | 3 tablespoons milk          |
| ½ cup oleomargarine    | 1 tablespoon vanilla        |
| 1½ cups sugar          | 4 tablespoons baking powder |
| 2 eggs, well-beaten    | 1 teaspoon salt             |
| 3½ cups enriched flour |                             |

Cream butter and sugar well. Add eggs and extract, beat well. Sift together dry ingredients. Add alternately with milk to egg mixture. Cover bowl, chill overnight. Roll small portions of dough and cut out. Place on greased baking sheet one inch apart. Bake at 400 degrees about 6 minutes. Yields about 12 dozen cookies.

## MOLLY DARLIN'S FUDGE BROWNIES

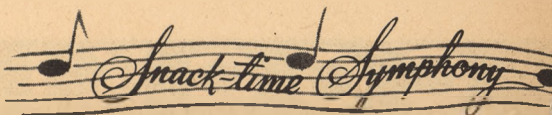
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|--------------------------------|-------------------------|
| ½ cup sifted all-purpose flour | 1 cup chopped nuts      |
| ½ teaspoon baking powder       | 1½ cups sugar           |
| ½ cup cocoa                    | 2 eggs, well-beaten     |
| ¼ teaspoon salt                | ⅓ cup melted shortening |
| 1 teaspoon vanilla             |                         |

Sift flour, baking powder, cocoa, and salt together. Add nuts and mix well. Add sugar gradually to eggs, beating constantly. Blend in shortening. Add flour and nut mixture and beat thoroughly. Add vanilla. Pour into a greased and floured 8x8-inch baking pan. Bake at 350 degrees for 30 to 35 minutes. Cook and turn out of pan. Cut into squares.

## MISS AMERICA'S LADYFINGERS

- |                              |             |
|------------------------------|-------------|
| ½ cup butter, melted         | 1 cup nuts  |
| 2 tablespoons powdered sugar | 1 cup flour |
| 1 teaspoon vanilla           |             |

Cream butter and sugar, add vanilla. Add gradually, flour and finely-cut nut meats. Roll into finger shape and bake in a slow oven about 325 degrees until lightly browned. Roll in powdered sugar while hot.



**GRANDPAPPY JONES' OATMEAL FAVORITES**

- |                        |                        |
|------------------------|------------------------|
| 2 cups sugar           | 2 cups oatmeal, ground |
| 1 cup butter           | 2½ cups flour          |
| 2 eggs, lightly beaten | 1 teaspoon soda        |
| 1 cup raisins, ground  | ½ teaspoons salt       |
| 1 teaspoon cinnamon    |                        |

Cream butter and sugar. Add egg and mix thoroughly. Add raisins. Roll into small balls. place on greased cookie sheets and bake in a moderately hot oven (375 degrees, 10 to 15 minutes).

**HIGH SOCIETY PEANUT BUTTER WAFERS**

- |                   |                     |
|-------------------|---------------------|
| 1 cup brown sugar | 1 cup peanut butter |
| 1 cup white sugar | 2 eggs, beaten      |
| 1 cup shortening  | 2 teaspoons soda    |
| Pinch of salt     | 2½ cups flour       |

Mix sugar and shortening. Add peanut butter, then eggs, etc. Roll.

**ONE MAN'S CHOCOLATE ICE-BOX COOKIES**

- |   |                              |
|---|------------------------------|
| ½ cup shortening                                      | ½ teaspoon vanilla           |
| 1 cup light brown sugar                               | ½ cup walnuts                |
| 1 egg   | 2 cups sifted enriched flour |
| 1½ 1-ounce squares<br>unsweetened chocolate<br>melted | ½ teaspoon baking powder     |
|   | Pinch of soda                |
|   | ¼ teaspoon salt              |
| 3 tablespoons sour milk                               |                              |

Cream shortening and sugar, add egg and beat well. Add chocolate and vanilla, mix well. Stir in nuts. Sift dry ingredients, add to creamed mixture alternately with sour milk. Shape in rolls. Roll in waxed paper; chill thoroughly. Slice very thin. Bake on greased baking sheet about 10 minutes in 400 degree oven. Yield: about 50 cookies.

**AMATEUR HOUR CHERRY WINKS**

- |                    |                           |
|--------------------|---------------------------|
| ¾ cup shortening   | 1 cup dates               |
| 1 cup sugar        | 1 cup maraschino cherries |
| 2 eggs             | Sift together and add:    |
| Blend in:          | 2¼ cups flour             |
| 2 tablespoons milk | 1 teaspoon baking powder  |
| 1 teaspoon vanilla | ½ teaspoon soda           |
| 1 cup nuts         | ½ teaspoon salt           |

Put in refrigerator for 2 hours, then shape in balls and roll in corn flakes, top each with ¼ maraschino cherry. Bake 10-12 minutes at 375 degrees.

**CHAMBER MUSIC COOKIES**

- |                   |                     |
|-------------------|---------------------|
| 1 egg             | 1½ cups flour       |
| ½ teaspoon salt   | ½ teaspoon vanilla  |
| ¾ cup white sugar | ½ cup butter        |
| ½ teaspoon soda   | 1-10¢ Baby Ruth bar |

Cut candy bar in small pieces. Cream butter and sugar, beat in egg. Stir in other ingredients. Chill. Drop by ½ teaspoon on greased sheet. Bake at 375 degrees for 12 minutes.

# COOKIES

## DOWN YONDER HOLIDAY JAM SQUARES

½ cup shortening	1 cup raspberry jam
½ teaspoon almond extract	1 teaspoon baking powder
½ teaspoon vanilla	¼ teaspoon salt
½ cup corn syrup	½ teaspoon cinnamon
1 ½ cups sifted flour	¼ teaspoon cloves
	1 egg

Mix shortening and extracts, add syrup. Sift flour, baking powder, salt, cinnamon and cloves. Add to shortening. Add beaten egg. Spread half of dough in 7x12 pan. Spread jam and cover with remaining dough. Bake at 375 degrees, 25 to 30 minutes.

## SOUTH PACIFIC DATE SQUARES

<b>Crust:</b>	1 ½ teaspoons soda
2 ½ cups sifted flour	3 ½ cups quick oatmeal
½ teaspoon salt	2 cups brown sugar
	1 ½ cups shortening

Sift together flour, salt, soda. Combine with oatmeal and brown sugar. Cut in shortening as for pastry. Reserve 2 cups for topping. Pack the rest in bottom of pan 9x12.

<b>Filling:</b>	2 cups water
1 lb. dates or raisins, chopped	1 cup sugar
	3 tablespoons flour

Cook dates, sugar and water until soft. Add flour mixed with a little water. Bake 350 degrees for about 20 to 25 minutes. Cut into squares.

## PENTHOUSE HONEY BARS UNCOOKED

2 cups raisins	¼ cup honey
	1 cup mixed nuts

Grind raisins and nuts. Mix with honey and press into sheets ½-inch thick. Cover, and place weight on top for 24 hours. Cut in bars. Roll in white or colored cocoanut.

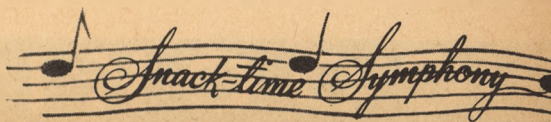
## TRUST YER' WIFE MATRIMONIAL BARS

1 ¾ cups oatmeal	1 cup brown sugar
1 ¾ cups flour	1 teaspoon soda
	1 cup butter or lard

Mix until crumbly (with hands). Put ½ mixture in greased tin and spread over with date and nut filling. Sprinkle remaining crumbs over filling. Filling: Pour ½ cup hot water over 1 package dates (1 pound), 1 cup sugar and 1 cup nuts. Let dissolve. Cut while still warm.

## PLATTER PARTY GUM DROP COOKIES

Beat 4 eggs until thick. Add 1 teaspoon vanilla and 1 box dark brown sugar. Cut up one pound of orange slices and 1 cup of pecans. Mix into 2 cups of flour and 2 teaspoons of baking powder. Add 2 eggs and sugar. Bake at 350 degrees for 40 minutes. Makes two 9x9 pans. Cut while warm. Dust with powdered sugar.



**CORONATION TOFFEE BARS****First Mixture:**

Mix 1 stick butter ( $\frac{1}{2}$  cup),  $\frac{1}{2}$  cup brown sugar, 1 cup flour. Bake 10 minutes in ungreased pan. Cool and pour over top.

**Second Mixture:**

2 eggs	1 teaspoon baking powder
$\frac{1}{2}$ cup brown sugar	1 teaspoon vanilla
2 tablespoons flour	1 cup cocoanut
	1 cup nuts

Bake 30 to 40 minutes in 350 degree oven.

**COMEDY HOUR COCOANUT MAPLE BARS**

$1\frac{1}{4}$ cups flour	$\frac{2}{3}$ cup maple syrup
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ teaspoon salt
$\frac{3}{8}$ cup butter	1 cup shredded cocoanut
$\frac{1}{2}$ teaspoon vanilla	

Set oven 350 degrees. Mix flour, sugar,  $\frac{1}{2}$  cup butter and crumble into coarse crumbs with fingers. Press firmly in bottom of pan, 9x9x2. Bake 15 to 20 minutes or until lightly browned. Mix syrup, remaining butter, and salt together. Cook, stirring occasionally, until slightly thickened, about 8 minutes. Remove from heat, add cocoanut and vanilla. Spread over crumb mixture, return to oven. Bake 15 minutes longer, or until top is browned. Cut into squares.

**JAM SESSION HONEY BALLS**

<b>Mix:</b>	1 cup strained honey
1 cup peanut butter	$1\frac{1}{2}$ cups dry milk

Make into balls the size of walnut. Roll in crushed cereal or graham crackers or cake crumbs.

**AFTER THE BALL GINGER SNAPS**

1 cup brown sugar	1 tablespoon molasses
$\frac{1}{3}$ cup shortening	1 teaspoon soda
$\frac{1}{3}$ teaspoon salt	1 teaspoon cinnamon
1 teaspoon ginger	$\frac{1}{2}$ grated rind of lemon or orange
$\frac{1}{2}$ teaspoon nutmeg	Flour to stiffen
1 egg	

Roll in waxed paper and bake as ice-box cookies. Mix sugar, shortening. Add egg, spices, salt and soda, molasses and grated lemon and flour. Roll. Bake at 350 degrees, 15 minutes.

**ARMY & NAVY GINGER BALLS**

$\frac{3}{4}$ cup shortening	1 teaspoon cinnamon
1 cup sugar	$\frac{1}{2}$ teaspoon cloves
1 egg	1 teaspoon ginger
4 tablespoons molasses	2 cups flour
2 teaspoons soda	Pinch of salt

Cream sugar, shortening and add egg and molasses. Mix soda and spices with flour and combine with first mixture. Roll into 1-inch balls then roll in sugar. Bake 12 to 15 minutes at 350 degrees.

# COOKIES

## BIG TOWN OATMEAL-FUDGE BALLS

- |   |                          |
|---|--------------------------|
| 1½ cups sifted flour                                    | ¾ cup shortening, melted |
| 1 cup sugar   | 1½ cups uncooked oatmeal |
| 2 ounces (2 squares)<br>unsweetened chocolate<br>melted | ½ teaspoon salt          |
|   | ¼ cup cold coffee        |
|   | Chopped nut meats        |

Sift together flour, sugar, and salt into bowl. Add shortening, melted chocolate, and cold coffee. Beat until smooth. Fold in rolled oats. Shape dough in hands to make balls. Roll in chopped nut meats. Bake on ungreased cookie sheet in a moderate oven (350 degrees) 10 to 12 minutes. Makes 3 dozen cookies.

## INAUGURAL MARCH SNOWBALLS

- |                          |                     |
|--------------------------|---------------------|
| ½ cup butter             | 2 egg yolks, beaten |
| 1 cup granulated sugar   | 1 cup nuts          |
| 1 cup pineapple, crushed | 2 egg whites, stiff |
| 1 pint whipping cream    | Vanilla cookies     |

Cream butter and sugar. Add egg yolks, pineapple, nut meats and fold in egg whites. Spread on cookies four deep and let stand in refrigerator 24 hours. Two hours before serving cover with whipped cream and coconut.

## IMPROMPTU CHOCOLATE MELT-AWAYS

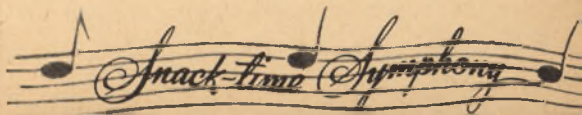
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|------------------------|--|
| 1 cup butter           | ½ teaspoon salt                          |
| 1¼ cups powdered sugar | 1 cup nuts, grated                       |
| 1 teaspoon vanilla     | 9 ounces sweet milk chocolate,<br>melted |
| 1¼ cups flour          |  |

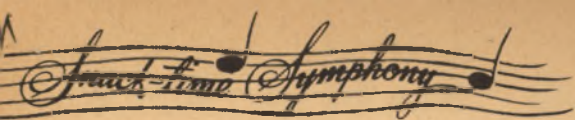
Cream butter. Add powdered sugar gradually. Cream well. Add vanilla. Sift flour and salt together. Add sifted dry ingredients and grated nuts. Melt chocolate over hot water. Blend into above mixture. Shape into balls (use 1 teaspoon of dough). Place on greased cookie sheets. Bake at 250 degrees about 40 minutes. Makes 11 dozen.

## ARKANSAS TRAVELER COOKIES

- |                    |                           |
|--------------------|---------------------------|
| 1 cup shortening   | 2 eggs                    |
| 1 teaspoon vanilla | 1 cup peanut butter       |
| 1 cup brown sugar  | 3 cups sifted flour       |
| 1 cup white sugar  | 2 teaspoons baking powder |

Cream butter, add vanilla. Add peanut butter. Mix well. Sift flour and baking powder. Stir into creamed mixture. Add 1 cup chopped dates or nuts. Roll into little balls and flatten with spatula. Bake at 375 degrees for 10-15 minutes.

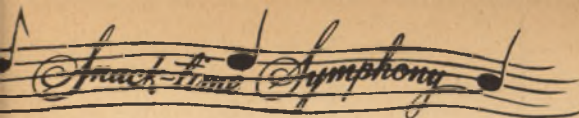




**COOKIES**

TO BE ADDED BY OWNER OF BOOK





### INGRID'S SWEDISH TEA RING

1 cup milk, scalded  
¼ cup shortening  
½ cup sugar  
1 teaspoon salt  
1 cake yeast  
Melted butter

Chopped nuts  
¼ cup lukewarm water  
4 egg yolks or 2 whole eggs  
Grated rind of 1 lemon  
4½ cups flour  
Cinnamon

Pour milk over shortening, sugar and salt. Cool to lukewarm. Soften yeast in lukewarm water, combine mixtures and add beaten eggs and lemon rind. Beat in half the flour. Add rest of flour and knead. Form in ball and place in greased bowl. Cover and let rise until double in bulk. Knead down and form in rectangular sheets, brush with butter and sprinkle with cinnamon. Roll jelly-roll fashion and shape into ring. Place on greased baking sheet and cut with scissors at 1-inch intervals almost through the ring. Turn slices slightly. Cover and let rise until double in bulk. Bake in moderate oven (375 degrees) 25 to 30 minutes. While warm frost with white icing and sprinkle with chopped nuts.

### SAVOY SPICY CHERRY COFFEE CAKE

½ cup butter or  
oleomargarine  
1 cup boiling water  
¼ cup sugar  
1½ teaspoons salt  
2 teaspoons grated lemon rind  
1 teaspoon nutmeg  
½ teaspoon cinnamon  
2 yeast cakes

1 egg  
3½ cups flour, sifted  
3 tablespoons butter or  
oleomargarine, melted  
¼ cup butter or oleomargarine  
2 tablespoons flour  
½ cup brown sugar  
¼ teaspoon cinnamon  
½ cup pecans, chopped

Mix butter, or oleomargarine, and boiling water in a large bowl. When butter is melted add sugar, salt, lemon rind, nutmeg and cinnamon. When mixture is lukewarm, crumble in yeast cakes and stir until softened, then stir in unbeaten egg well. Grease bottom and sides of 10" skillet, or 9" x 2" cake pan. Turn rough into skillet or pan and smooth surface with a spatula. With spatula cut dough into quarters and each quarter into thirds. Brush entire surface of dough with 3 tablespoons melted butter or oleomargarine. Cover skillet or pan with towel, let rise in warm place until double in bulk (about 1 hour). Blend remaining ingredients: butter or oleomargarine, flour, brown sugar, cinnamon and nuts. Sprinkle on dough doubled in bulk. Bake cake at 425 degrees for 20 minutes. Serve warm, with butter.

### SWING AND SWAY APPLE CRUNCH

1 cup butter

2 cups flour

1 cup sugar

Mix with fingertips. Place a layer of apples 1 or 2 inches deep. Sprinkle with cinnamon and a little sugar. Add a dash of salt. Cover with a layer of butter, sugar and flour mixture and bake in a moderate oven.

### INITIAL SUCCESS APPLE DUMPLINGS

Pare and core apples. Envelop each in a layer of biscuit dough. Roll thinly (¼-inch). Fill center with sugar and cinnamon. Put in baking pan. Sprinkle with sugar and cinnamon and half fill pan with water. Bake and baste often while baking.

# PASTRIES

# PASTRIES

## DRURY LANE TEA CAKE

1 cup sour milk  
2 cups sugar

1 cup butter or shortening  
1 teaspoon soda

Cream shortening or butter with sugar. Dissolve soda in sour milk and add to sugar and butter. Add enough flour to make a stiff dough. Knead and roll thin. Cut and bake in moderate oven until done.

## OLD CORRAL CHERRY COFFEE CAKE

2 cups flour  
 $\frac{2}{3}$  cup shortening  
 $\frac{1}{2}$  cup sugar

3 teaspoons baking powder  
1 teaspoon salt  
 $\frac{3}{4}$  cup milk

Mix dry ingredients, cut in shortening, add milk and stir only until well mixed. Press dough into bottom and sides of a well greased 8 x 10-inch pan. Fill with cherry filling and sprinkle almond struesel topping over filling. Bake in moderate oven, 35 to 40 minutes.

## DELILAH'S PINEAPPLE COFFEE CAKE

1  $\frac{1}{2}$  cups sifted flour  
 $\frac{1}{3}$  cup sugar  
2 teaspoons baking powder  
 $\frac{1}{2}$  cup pineapple juice

$\frac{1}{2}$  teaspoon salt  
1 egg, beaten  
 $\frac{1}{4}$  cup shortening, melted

Sift all dry ingredients together, add egg, shortening and pineapple juice. Spread batter in an 8 x 8 x 2 inch greased cake pan. Bake. Spread with pineapple topping.

## RHUMBA COFFEE BROWNS

2 cups milk  
1 yeast cake  
1 cup warm water  
6  $\frac{1}{2}$  cups flour  
1 cup sugar

3 eggs  
 $\frac{1}{2}$  teaspoon nutmeg  
 $\frac{1}{4}$  cup melted butter  
 $\frac{1}{4}$  teaspoon salt  
Deep fat

Scald the milk and set it aside to cool. Dissolve the yeast in water and add  $\frac{1}{2}$  cup flour and mix to a batter. Add the scalded milk and, when mixture is lukewarm, stir in 1 teaspoon sugar and about 3 cups flour. Set in a warm place to rise overnight. In morning add eggs, well-beaten, nutmeg, butter, sugar, salt. Mix thoroughly. Stir in flour until batter can't be stirred with a spoon. Set aside to rise until light. Roll on a well-floured board and cut with a doughnut cutter. Let rise again and then fry in hot fat until golden brown.

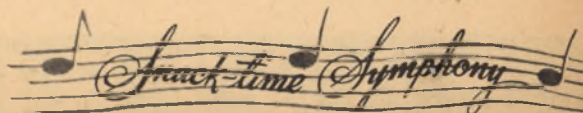
## LaMESA PECAN BALLS

1 cup shelled pecans  
2 tablespoons sugar  
1 teaspoon vanilla

$\frac{1}{2}$  cup butter or  
oleomargarine  
1 cup flour

Pinch salt

Form in balls. Bake in 375 degree oven 15 to 20 minutes. When baked, roll in powdered sugar.



## PLAYBACK CANADIAN TEA CAKES

### Pastry:

½ cup butter

1 cup flour

Cream flour and butter together and pat out thin in bottom of pan. Bake in slow oven about 20 minutes.

Beat 2 eggs—Add:

1¼ cups brown sugar

Pinch of salt

2 tablespoons flour

1 can dry coconut

½ teaspoon baking powder

1 teaspoon vanilla

Mix, pour on top of cooked crust. Cook slowly for about 20 minutes. Let cool in pan.

### Icing:

2 tablespoons butter

2 tablespoons thick cream

½ box powdered sugar

1 tablespoon vanilla

Mix and spread. When cold cut in squares and remove from pan.

## MAGNOLIA STRAWBERRY SHORTCAKE

Two cups of flour, two teaspoons of baking powder, two tablespoons of butter and a pinch of salt. Mix with milk, roll out in two layers, butter and bake. Spread with berries, sprinkle with sugar, place the top layer on and cover with berries. Over this spread a meringue made of the beaten whites of two eggs and four tablespoons of sugar. Brown quickly without cooking the berries. Serve with whipped cream, a cup of sweetened juice and whole berries.

## HEART OF STONE CHERRY SHORTCAKE

Make a soft dough of four cups sifted flour, two teaspoons baking powder, one teaspoon salt, and four scant tablespoons butter. Mix with milk. Cook in two layers, buttered. When brown, remove from the oven, butter again, spread the bottom layer with cherries that have been stoned and sweetened. Put on the top crust and cover with whole cherries. Serve with cream.

## WEEKLY SPOT BANANA TEA BREAD

1¾ cups sifted flour

½ cup shortening

2 teaspoon baking powder

¾ cup sugar

¼ teaspoon soda

2 eggs, well-beaten

½ teaspoon salt

1 cup mashed bananas

Sift together flour, baking powder, soda and salt. Cream shortening and add sugar. Beat until light and fluffy. Add eggs and beat well. Add flour and bananas alternately. Pour into well-greased bread pan and bake 350 degrees for one hour. Nuts may be added if desired.

## SELL-OUT STRAWBERRY-CHEESE TARTS

1 cup grated cheese

¼ teaspoon salt

1 stick butter, softened

½ teaspoon red pepper

2 cups flour

Strawberry preserves

Mix all ingredients except preserves. No liquid is used. Roll and cut into squares about 2 inches square. Place in center of each square 1 teaspoon of strawberry preserves or jam and fold over at corners. Bake at 375 degrees until slightly brown on top.

# PASTRIES

## LITTLE BOY BLUE RAISIN TARTS

Line muffin tins with pie pastry, fill with following:

1 cup sugar  
¾ cup butter

1 egg  
1 teaspoon vanilla

1 cup raisins

Cream sugar and butter, add egg and beat, add vanilla and raisins. Bake in moderate oven about 30 minutes. Makes 1 dozen tarts.

## JUST AROUND THE CORNER PEACH TARTS

Fill tart shells with custard. Place one-half of peach on top of each shell. Fill centers of peach halves with your favorite jelly, jam, preserves, or marmalade. Brush edges of tart shells with syrup from peaches and sprinkle with shredded coconut.

## RED MILL PEACH TARTLETS

2 cups canned peaches, halves  
½ cup butter  
½ cup sugar  
1 egg, unbeaten  
Grated rind of ½ orange

Juice of ½ orange  
1 cup flour  
1 scant teaspoon baking powder  
½ teaspoon salt

Pastry

Line individual pans (or one large pie plate) with pastry. Cut peaches into rather large dices and place into pastry-lined pans. Beat the butter and sugar until creamy. Add the egg, orange juice and rind, then the flour, baking powder and salt, sifted together. Put a spoon of batter over the fruit in each pan, sprinkle with sugar and bake in a medium oven (350-375 degrees) for 15 to 20 minutes.

## PAPER MOON JIFFY CHERRY TARTS

6 baked tart shells  
1 15-ounce can Eagle Brand milk

¼ cup lemon juice  
1 No. 2 can drained red, sour pitted cherries

¼ teaspoon almond extract

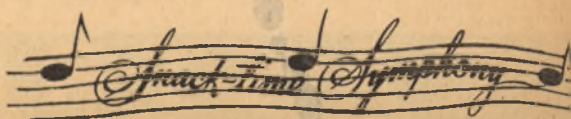
Blend Eagle Brand sweetened condensed milk and lemon juice until thickened, add cherries and flavoring. Mix well, place in tart shells and chill.

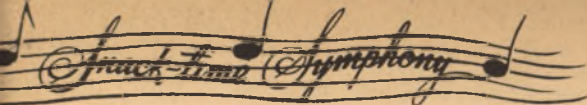
## DELIGHTFUL, DELOVELY RAINBOW TART SHELLS

2¼ cups sifted cake flour  
1 teaspoon salt

¾ cup shortening  
5 to 6 tablespoons water

Heat oven to about 425 degrees. Mix flour with salt. Cut in shortening. Sprinkle with the water and mix well with fork. Round up dough, roll out thin, and cut into 5-inch squares or circles. Prick edges with fork. Place over inverted cups or salad molds on baking sheet. Bake about 15 minutes. The separate shells take shape while baking. For a variation of rainbow colors, stripe pastry before pricking with fork. Dilute red, green, or yellow food coloring with water. Dip a round cocktail pick in coloring and draw lines with the length of the pick from center of pastry to edge, rolling pick to spread color. To accent colors, draw lines with full-strength food color. After baking, cool before removing from cups or molds. Serve with desired filling. Makes twelve.



**BANDMASTER'S BANANA FRITTERS**

4 bananas, quartered  
 ¼ cup butter  
 ½ cup sugar

2 cups flour  
 ¾ cup milk  
 ½ teaspoon vanilla

Mix butter and sugar. Add flour, milk, vanilla, making a stiff batter. Roll banana quarters in batter until covered. Drop in hot fat and fry until golden brown. Turn once.

**NIGHT CLUB PEACH COBBLER**

10 or 12 overripe peaches  
 1½ cups sugar  
 1 cup sifted flour  
 1 teaspoon salt

2 teaspoons baking powder  
 2 teaspoons sugar  
 ¾ cup cream  
 1 tablespoon butter

Peel and slice peaches in baking dish (8x12 inches). Sprinkle 1½ cups sugar over peaches. Mix flour, salt, baking powder, 2 spoons sugar. Add butter and cream, then mix lightly. Roll and cut in strips, place over peaches lengthwise or crosswise and bake in pre-heated oven 400 degrees until a golden brown (20 or 25 minutes).

**SCHEDULED APPEARANCE CHERRY COBBLER**

¼ cup Crisco  
 ½ cup sugar

1 cup flour  
 ¾ cup milk  
 2 teaspoons baking powder

Mix this and pour into a greased baking dish. Pour your fruit over this. Bake 25 minutes at 400 degrees. Serve with ice cream or whipped cream.

**SHATTERING SUCCESS CHERRY TEA CAKES**

1½ cups flour  
 1½ cups sugar  
 ½ cup butter  
 1 tablespoon milk  
 1½ teaspoons baking powder

½ cup toasted almonds,  
 chopped  
 1 egg  
 1 tablespoon almond extract  
 Maraschino cherries

Mix as for pie crust, handle as little as possible. Beat egg, add milk and flavoring. Add to dough. Wrap around cherries to make small balls size of walnut. Roll in granulated sugar. Bake 375 degrees.

**RUDOLPH'S JAM COFFEE CAKE**

¼ cup shortening  
 ⅓ cup sugar  
 1 teaspoon vanilla  
 1 egg, well-beaten

⅓ cup milk

⅓ cup raspberry or  
 strawberry jam  
 1 cup sifted flour  
 1½ teaspoons baking powder

Mix as for cake. Spread on round greased pan. Spread jam over batter. Sprinkle with crumb topping. Bake at 375 degrees for 30 minutes.

**(Crumb Topping)**

2 tablespoons sugar  
 ¼ cup flour

½ teaspoon cinnamon  
 2 tablespoons butter

# PASTRIES

# PASTRIES

## INSPECTOR WATSON'S SWEET PASTRY

2½ cups flour  
⅔ cup butter  
Pinch of salt

About 2 teaspoons water  
1 egg  
2 tablespoons sugar

Sift flour into mound. Break the egg into center of flour. Cut butter in pieces over surface. Cut in egg and butter until well blended. Add salt and sugar. Add enough liquid to form dough. Knead until smooth, about 5 minutes. Let stand for an hour or two. Roll out. line pastry pan. Bake at 400 degrees.

## WHEEL OF FORTUNE ECLAIRS

½ cup shortening  
⅓ teaspoon salt

1 cup boiling water  
4 eggs, unbeaten

1 cup sifted flour

Add shortening and salt to boiling water and heat to boiling. Reduce heat, add flour all at once and stir vigorously until mixture forms ball around spoon, leaving pan clean. Remove from heat. Add 1 egg at a time, beating thoroughly after each addition. Continue beating mixture until it is thick and shiny and breaks from spoon. Shape on ungreased baking sheet, into strips 1-inch wide and 4-inches long. Bake in very hot oven (450 degrees) for 20 minutes. Reduce heat to moderate (350 degrees) and bake 20 minutes longer. Cool. Make a slit on one side of each puff and fill with cream puff filling. Frost with uncooked chocolate frosting. Makes 12.

## TRANSCRIBED APPLE DUMPLINGS

2 cups sifted flour  
4 teaspoons baking powder  
½ cup sugar  
½ teaspoon salt  
4 tablespoons shortening  
¾ cup milk  
4 large baking apples

2 tablespoons butter or  
oleomargarine  
1 tablespoon lemon juice  
1 teaspoon grated lemon rind  
¼ teaspoon cinnamon  
Few drops red food coloring  
¼ cup hot water

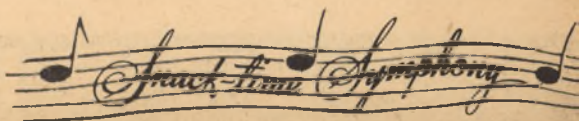
Sift together the flour, baking powder, 2 tablespoons sugar and salt. Cut in shortening. Add enough milk to make a stiff dough. Roll out ⅛-inch thick on lightly floured board, cut in 6-inch squares. Wash, pare and core apples. Place apple in center of square. Fill center of apple with combined butter or oleomargarine, lemon juice, lemon rind, cinnamon and remaining sugar. Add red food coloring. Draw corners of dough toward center of apple. Fasten with toothpick. Place in 8-inch square pan. Chill in refrigerator 1 hour. Add hot water to bottom of pan. Bake in hot oven 450 degrees for 15 minutes, reduce temperature to slow 325 degrees, bake 30 minutes longer.

## BARNSTORMIN' APPLE FRITTERS

1 cup sifted flour  
¼ cup sugar  
1 teaspoon salt  
1½ teaspoons baking powder

⅓ cup milk  
1 egg  
1 cup chopped apples  
½ cup powdered sugar

Sift flour, sugar, salt and baking powder. Add milk and egg. Beat until smooth. Add apples. Drop by teaspoon in hot fat (375 degrees). Fat should be 1½-inches deep. Fry about 2 or 3 minutes or until nicely brown. Drain and roll in the powdered sugar.



**BITTERSWEET GRAHAM MUFFINS**

1 cup graham flour  
¼ cup sugar  
1 teaspoon salt  
1 egg, well-beaten

1 cup flour  
2 teaspoons baking powder  
1 cup milk  
1 tablespoon butter, melted

Sift together thoroughly the flour, sugar, baking powder, and salt. Add gradually the milk, egg, and butter. Bake in hot buttered muffin pan at 375 degrees for 25 minutes.

**SHOWBOAT BLUEBERRY MUFFINS**

Wash 1½ cups fresh blueberries, drain thoroughly. Mix and sift 1½ cups flour with ½ teaspoon salt, 3 tablespoons sugar, 3 teaspoons baking powder. Beat 1 egg and mix with ¾ cup fresh milk or equal parts evaporated milk and water. Stir the egg and milk into the flour mixture, then add the berries and 3 tablespoons melted shortening. Mix well and pour into greased muffin pans, filling each one three-fourths full. Bake in a hot oven (400 degrees) for 20 minutes. Makes nine to twelve muffins, depending on size.

**YOUNG LOVER'S CRANBERRY MUFFINS**

1 cup raw cranberries  
½ cup sugar  
2 cups flour  
¼ teaspoon salt

¾ teaspoon soda  
¼ cup sugar  
1 egg  
¾ cup buttermilk

¼ cup melted shortening

Clean, wash and chop cranberries coarsely. Mix with ½ cup sugar. Set aside. Sift flour and measure. Measure salt, soda and ¼ cup sugar. Sift with flour. Beat egg lightly with fork. Measure buttermilk and melted shortening. Add to egg. Stir until well mixed. Pour into flour mixture. Stir only until just blended. Add cranberries, stir lightly. Pour into greased muffin tin. Bake at 400 degrees for 20 minutes.

**LONDONDERRY ORANGE MUFFINS**

½ cup shortening  
1 cup sugar  
2 eggs  
1 cup buttermilk

2 cups flour  
1 teaspoon soda  
Grated rind of 2 oranges  
½ cup raisins, ground

Mix as given and bake in cups or tins. Glaze with one cup brown sugar and juice of 1 orange. Cook until blended.

**COVENT GARDEN JIFFY COFFEE CAKE**

½ cup butter  
2 cups sugar  
2 whole eggs

1 cup milk  
2 teaspoons baking powder  
2½ cups cake flour

½ teaspoon nutmeg

Cream butter and sugar. Add eggs with nutmeg. Then add flour, baking powder alternately with milk. Put in well-greased pan (about 10" x 14"). Dot with butter and sprinkle generously with sugar and cinnamon mixed. Bake 30 minutes at 350 degrees. Serve warm (cut in squares) with butter for breakfast or morning coffee.

# PASTRIES

## WHIFFENPOOF AFTERNOON TEAS

- |                                  |                           |
|----------------------------------|---------------------------|
| 1 cup butter or other shortening | 3 cups flour              |
| 1 cup sugar                      | 1 cup chopped raisins     |
| Add 2 well-beaten eggs           | 2 teaspoons vanilla       |
|                                  | 2 teaspoons baking powder |

Drop on buttered tins and flatten with fork. Bake in 350 degree oven.

## WHITE AZALEA RAISIN CUP CAKES

- |                          |                     |
|--------------------------|---------------------|
| 1 cup raisins (cooked)   | 2 cups flour        |
| 1 cup brown sugar        | 1 teaspoon cinnamon |
| ½ cup shortening         | 1 teaspoon allspice |
| 1 egg                    | 1 teaspoon soda     |
| ¾ cup juice from raisins | Pinch of salt       |

Cream together sugar and shortening, add egg. Sift dry ingredients together and add alternately with the raisin juice to the creamed mixture. Sift a little flour into the raisins and add last. Put into paper baking cups. Bake in moderate oven. Frost if desired.

## ROCKIN' CHAIR PINEAPPLE CUP CAKES

- |                  |                      |
|------------------|----------------------|
| ¼ cup shortening | 1½ cups sifted flour |
| 1 cup sugar      | 1 teaspoon soda      |
| 1 egg            | ¼ teaspoon cinnamon  |
|                  | ½ teaspoon salt      |

Cream shortening and sugar, add remaining ingredients and 1 cup crushed pineapple, not drained. ¾ cup chopped nuts and ½ cup red cherries may be added if desired. Bake about 20 minutes in 350 degree oven.

## NAVAJO TRAIL PEACH CUP CAKES

- |                            |                            |
|----------------------------|----------------------------|
| <b>Sift:</b>               | <b>Cut in and combine:</b> |
| 1½ cups flour              | ½ cup shortening           |
| 1½ teaspoons baking powder | 2 eggs, well-beaten        |
| ½ teaspoon salt            | 1 teaspoon vanilla         |
| ¼ cup sugar                | ¼ cup milk                 |

Add to flour mixture, stir just to moisten flour. Pour into paper cups or tins. Arrange 1 thick peach slice on each cup cake. Sprinkle with topping made by combining:

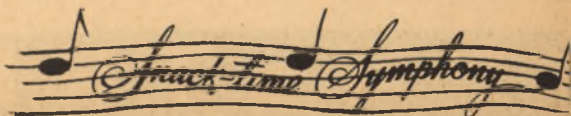
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|----------------------|-----------------|
| 2 tablespoons flour  | ½ cup sugar     |
| 2 tablespoons butter | ¼ teaspoon salt |

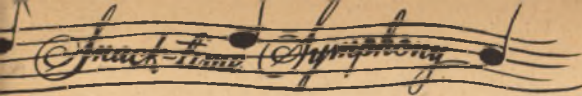
Bake at 375 degrees for 35 minutes.

## APRIL SHOWERS DOUGHNUTS

- |                      |                                   |
|----------------------|-----------------------------------|
| 3 eggs, beaten-light | ½ teaspoon nutmeg                 |
| 1 cup sugar          | 5 cups flour                      |
| 1¼ cups sweet cream  | 4 rounded teaspoons baking powder |
| 1 teaspoon vanilla   | 1 teaspoon salt                   |
| ¾ cup sweet milk     |                                   |

Roll out to desired thickness and fry. Drain on heavy brown paper. (If cream is very thick, use 1 cup cream and 1 cup milk.) Roll in any of preferred sugars.





## TWENTIETH CENTURY REFRIGERATOR DOUGHNUTS

¼ cup sugar  
1 cup milk  
3 egg yolks  
3 cups flour

1 teaspoon salt  
½ cup melted shortening  
1 cake yeast  
Flavoring to suit

Dissolve yeast in warm milk. Combine all ingredients. Knead lightly. Place in refrigerator overnight. In the morning roll, cut, and let rise at room temperature until double in size. Fry in deep fat. Glaze if preferred. Serve hot.

## OKLAHOMA ORANGE DOUGHNUTS

Sift together:  
5½ cups flour

1¼ cups fine sugar

4 teaspoons baking powder  
1 teaspoon salt

Add the grated rind of an orange. Add 3 eggs, 1 cup milk, 6 tablespoons shortening. Roll on floured board about ¼-inch thick. Fry in deep fat. Powder with white powdered sugar while hot.

## BLACK MAGIC CHOCOLATE DOUGHNUTS

4 cups sifted flour  
4 teaspoon baking powder  
1½ teaspoons salt  
1¼ cups sugar

1 cup milk

3 eggs, well-beaten  
3 squares unsweetened  
chocolate, melted  
1 teaspoon vanilla

Sift the flour once, measure, add the baking powder and salt, and sift together three times. Add sugar gradually to eggs, beating thoroughly. Then add chocolate and vanilla. Blend. Add flour, alternately with milk, a small amount at a time, mixing thoroughly after each addition. Knead lightly on well-floured board. Roll ⅓-inch thick. Cut with floured, medium doughnut cutter. Fry in deep fat (385 degrees) 3 to 4 minutes, or until done, turning frequently. Drain on unglazed paper. Sprinkle with powdered sugar or dip in mixture of granulated sugar and cinnamon. Makes 4 dozen.

## MADEMOISELLE'S FRENCH DOUGHNUTS

1 package granular yeast  
1 tablespoon white sugar  
1 tablespoon brown sugar  
1 tablespoon salt

1 egg  
1 cup milk, scalded  
3 cups flour  
½ teaspoon nutmeg

Fry in hot deep fat 385 degrees until brown turning once. Drain on paper towel. Dust with confectioner's sugar. Serve hot.

## WARSAW DOUGHNUTS

1 cake yeast  
¼ cup lukewarm water  
2 tablespoons sugar  
1½ teaspoons salt

¼ cup shortening  
¾ cup boiling water  
1 teaspoon vanilla  
2 to 3 cups flour

Dissolve yeast in lukewarm water. Place sugar, salt and shortening in a bowl. Add boiling water and stir until shortening is melted. Cool. Add yeast, vanilla and about half of flour. Beat thoroughly. Add remaining flour gradually. Knead until smooth and elastic. Roll out ⅓-inch thick. Cut with doughnut cutter. Let rise on floured board until light, doubled in bulk. Fry in deep fat (375 degrees) for about three minutes or until brown on each side. Drain on absorbent paper. Cool. Sprinkle lightly with confectioners sugar, or dribble thin icing on top.

# PASTRIES

# PASTRIES

## DOWN UNDER WAFFLES

1 cup sifted cake flour  
3 teaspoons baking powder  
1 cup heavy cream

½ teaspoon salt  
2 whole eggs  
2 egg whites, stiffly-beaten

Sift the dry ingredients. Beat eggs whites until light. Add cream and stir into the dry ingredients. Fold in egg whites. Mix well. Do not lift lid while baking. Top with ice cream, preserves, or sweetened fresh fruit. Variations: Add ½ cup chopped semi-sweet chocolate for Chocolate-Chip waffles; juice and rind of 2 oranges for Orange Blossom waffles; or ½ cup chopped pecans for Pecan waffles.

## WOODWIND COFFEE ROLLS

2 cups milk  
½ cup sugar  
4 cups flour  
½ teaspoon cinnamon  
1 teaspoon nutmeg  
Powdered sugar

1 yeast cake  
1 teaspoon salt  
2 eggs  
1 teaspoon mace  
Melted butter  
Vanilla

Scald milk. When lukewarm add yeast and as soon as dissolved add 3½ cups flour. Beat thoroughly, cover and let rise. Add beaten eggs, salt, sugar and enough flour to knead. Knead until well mixed. Cover and let rise. Turn out on floured board. Roll into long rectangular shape ¼-inch thick. Brush over with melted butter, cinnamon, nutmeg, mace, and roll up like jelly roll. Cut off pieces ¾-inch thick, place in buttered pan. Let rise until light. Bake in moderate oven 30 minutes. Cool and cover with butter icing made of powdered sugar, melted butter, vanilla and cream.

## FANNY'S CINNAMON TOAST

1 teaspoon cinnamon  
2 tablespoons sugar

6 slices hot toast  
2 tablespoons butter

Cut bread in finger pieces. Toast. Mix cinnamon and sugar and cover on toast. Set in oven until sugar melts. Serve immediately.

## NOM DE PLUME FRENCH TOAST

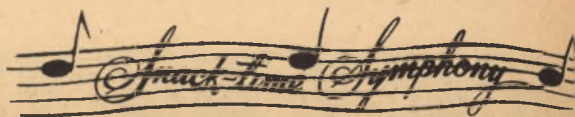
8 slices white bread  
1 egg

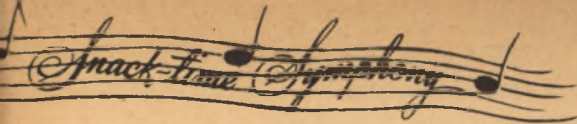
½ cup milk  
⅓ teaspoon salt

Remove crusts from bread, saving crusts for bread crumbs. Beat together egg, salt and milk until well blended. Dip bread quickly into mixture, so both sides are moistened. Fry on hot griddle, turning when browned, but do not burn. Serve at once with bacon, sausage, or with syrup or honey. This toast can be varied by adding a tablespoon sugar and a quarter teaspoon ground cinnamon to milk and egg mixtures. Sprinkle with powdered sugar mixed with cinnamon just before serving.

## MUSICAL CLOCK CREAM CHEESE TOAST

Cut dry toast in triangular halves. While still hot, spread liberally with Philadelphia cream cheese. Spread then with your favorite jam, jelly, or preserves.



**FACE THE MUSIC PASTRY**

One cup flour,  $\frac{1}{2}$  cup sugar, 3 teaspoons baking powder, pinch salt. Sift together and make a well. Add 4 tablespoons melted shortening,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  teaspoon vanilla and 1 egg. For coffee cake sprinkle with brown sugar, cinnamon and nuts if desired. Use for shortcake or cobbler. Bake in 400 degree oven.

**BLOSSOM TIME STRAWBERRY ROLL**

8 egg whites, beaten-stiff	$\frac{1}{2}$ teaspoon salt
8 egg yolks, beaten-light	$\frac{1}{2}$ teaspoon cream of tartar
1 cup powdered sugar	8 tablespoons cake flour

Blend sugar into egg yolks. Add flour, salt and cream of tartar (sifted together). Fold in egg whites. Bake in ungreased (jelly roll) pan in slow oven. Invert pan and let cake cool on damp towel. Spread with fresh strawberries which have been sweetened. Roll and serve topped with whipped cream and strawberries.

**PRETTY MAMMA HONEY ROLLS**

1 cup milk	$1\frac{1}{2}$ teaspoons salt
$\frac{1}{4}$ cup shortening	4 cups flour
$\frac{1}{3}$ cup honey	1 yeast cake
1 egg	$\frac{1}{4}$ cup lukewarm water

Scald milk, add shortening and honey, cool to lukewarm. Add yeast (softened in water), salt and 2 cups of flour. Add beaten egg and remainder of flour to form a soft dough. Mix lightly until smooth. Let rise twice. Form into rolls. Let rise until light. Bake in oven at 400 degrees about 20 minutes.

**VALENCIA'S AUSTRIAN NUT ROLL**

1 package yeast	<b>Filling:</b>
1 cup lukewarm milk	$\frac{1}{4}$ cup soft butter
1 teaspoon salt	1 egg
$\frac{1}{4}$ cup soft shortening	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup warm water	$\frac{1}{2}$ cup brown sugar
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup milk
1 egg	$\frac{1}{2}$ teaspoon lemon juice
4 cups sifted flour	2 cups walnuts, finely ground

Mix filling ingredients in order given. Dissolve yeast in water. Stir in milk, sugar, salt, egg and shortening. Mix in flour. Turn out on a lightly floured board. Let stand 10 minutes, knead until smooth and elastic. Put in a greased bowl and cover. When double in bulk place dough on a large floured cloth and roll out thin into a rectangle, 20 x 30. Spread filling over dough, roll up and seal well. Place in a greased oblong pan. Let rise for  $\frac{1}{2}$  hour. Bake in slow oven (325 degrees) for 45 minutes.

**LULLABY PECAN ROLLS**

$\frac{1}{2}$ lb. butter	Add 2 cups flour
4 tablespoons of powdered sugar, creamed with the butter	2 cups chopped nuts
	$\frac{1}{4}$ teaspoon salt
	1 teaspoon vanilla

Shape in small finger-like rolls and bake in slow oven until brown. Remove and roll in powdered sugar.

# PASTRIES

## MARRIAGE VOW CINNAMON STICKS

- |                          |                 |
|--------------------------|-----------------|
| $\frac{1}{2}$ cup butter | 1 egg yolk      |
| 1 cup sugar              | 2 cups flour    |
| 4 teaspoons cinnamon     | 1 cup nut meats |

Cream butter and sugar, add egg yolk. Sift flour and cinnamon and mix to a dough. Shape in a roll, and put on a cookie sheet. Roll under waxed paper until cookie sheet is covered. Add 1 cup nuts and roll into dough with rolling pin. Beat egg whites and brush over top. Brown in oven then remove and cut in long strips. Remove from pan at once.

## HOLLYWOOD AND VINE RASPBERRY BUNS

- |                                    |                          |
|------------------------------------|--------------------------|
| 1 cup plain flour                  | 1 cup rolled oats        |
| 2 ounces oleomargarine             | 2 ounces lard            |
| $2\frac{1}{2}$ ounces sugar        | 1 teaspoon syrup         |
| 3 tablespoons hot water            | 1 teaspoon baking powder |
| $\frac{1}{2}$ teaspoon baking soda | Pinch of salt            |
- Raspberry jam

Cream fats and sugar until light. Mix in dry ingredients and mix to a stiff consistency by adding the syrup dissolved in hot water. Place in 2 dozen small heaps on a greased baking sheet and bake for 15 minutes in a moderate oven. When cold, sandwich two together with raspberry jam. The buns may be decorated with a water icing flavored with a raspberry blancmange powder.

## COLORATURA'S JELLY ROLL

- |                     |                                 |
|---------------------|---------------------------------|
| 2 eggs, well-beaten | 1 teaspoon baking powder        |
| 1 cup sugar         | $\frac{1}{2}$ cup boiling water |
- 1 teaspoon vanilla

Beat eggs, add sugar, beating well. Sift flour and baking powder together and add. Beat until smooth, stir in boiling water, adding a little at a time. Flavor. Bake on cookie sheet in 325 degree oven. When done turn out onto a cloth that has been wrung out of cold water. Spread with jelly and use the cloth to help roll the cake. Roll in powdered sugar. This may be used as an ice cream roll. Leave out jelly and put waxed paper in its place. When cake is cool unroll and fill with ice cream. Re-roll. Place in freezing compartment of refrigerator. Serve plain or with favorite sauce.

## CASA LOMA JIFFY CINNAMON ROLLS

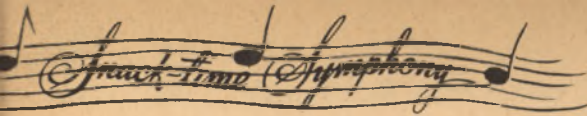
- |  |                             |
|--|-----------------------------|
| $2\frac{1}{2}$ cups sifted cake flour  | $\frac{1}{2}$ teaspoon salt |
| $2\frac{1}{2}$ teaspoons baking powder | 3 tablespoons butter        |
- $\frac{3}{4}$  cup milk

Sift flour, baking powder and salt together. Cut in butter or shortening with fork. Stir in milk and beat vigorously. Knead several times on a floured board. Roll to  $\frac{1}{4}$ -inch thickness. Spread with the following mixture that has been blended until fluffy:

- |                               |                     |
|-------------------------------|---------------------|
| 2 tablespoons butter          | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup brown sugar |                     |

Roll as a jelly roll and cut into  $\frac{3}{4}$ -inch slices. Place in an 8-inch square pan in which 4 tablespoons butter have been melted and blended with 4 tablespoons brown sugar. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake 15 minutes longer. Serve immediately.





### LAS VEGAS DOLLAR HOT CAKES

- |  |                           |
|--|---------------------------|
| Mix 1 cup of flour                             | 1 teaspoon of sugar       |
| 1/2 teaspoon of salt                           | 1 cup milk                |
| 2 teaspoons of baking powder, pour in and stir | 2 whole eggs              |
|  | 2 teaspoons melted butter |

Have batter thin enough to pour from pitcher onto sizzling hot griddle in cakes about size of dollar. Serves four.

### SIXTEEN-TON OLD-FASHIONED BUCKWHEAT CAKES

- |                             |                                 |
|-----------------------------|---------------------------------|
| 3 cups lukewarm water       | 2 tablespoons sugar             |
| 1 cake compressed yeast     | 1/2 teaspoon salt               |
| 3 cups pure buckwheat flour | 3 tablespoons melted shortening |
| 1/2 teaspoon soda           |                                 |

Dissolve yeast in water in large mixing bowl. Add flour and sugar, beat thoroughly. Cover mixture and let stand overnight. In the morning add salt, soda and melted shortening. Bake on hot, ungreased griddle.

### MOUNTAIN LAUREL BLUEBERRY PANCAKES

- |                                     |                       |
|-------------------------------------|-----------------------|
| (Makes about 24 medium-sized cakes) | 3/4 teaspoon salt     |
| 2 cups sifted flour                 | 2 eggs, well-beaten   |
| 1 teaspoon baking soda              | 1/4 cup vinegar       |
| 3 tablespoons sugar                 | 1 3/4 cups sweet milk |
| 1/2 cup blueberries, drained        | 1/4 cup shortening    |

Sift the flour, baking soda, sugar and salt together. Combine eggs, vinegar, milk, and shortening and mix well. Add to dry ingredients and stir until smooth. Pour batter from tip of large spoon or from pitcher onto large frying pan or griddle. Bake at once. When underside is browned and before bubbles burst on top, turn and brown second side.

### MILAN CINNAMON ROLLS

Roll dough as thin as possible. Melt 1 tablespoon butter, add all the sugar the butter will absorb and 1 teaspoon cinnamon. Spread on dough, roll up and cut in 1-inch pieces. Stand on end in cake pan. Let rise and bake in 375 degree oven. Spread with powdered sugar icing.

### FIGARO'S CINNAMON BOWKNOT ROLLS

- |                        |                                 |
|------------------------|---------------------------------|
| 1 cup milk             | 1 envelope yeast                |
| 2/3 cup shortening     | 1/2 cup water                   |
| 1 teaspoon salt        | 1/2 cup butter or oleomargarine |
| 2 eggs                 | 2/3 cup sugar                   |
| 4 1/2 cups plain flour |                                 |
| 2 teaspoons cinnamon   |                                 |

Scald milk, add shortening, sugar and salt. Cool to lukewarm, add eggs and 1 cup flour. Beat smooth, add yeast which has been dissolved in water. Beat well, add remainder of flour and mix to a smooth dough. Lightly grease top of dough and place covered in ice box to chill and hold until ready to use. Turn on floured board — roll out 1/4-inch thick and cut into strips 1/2-inch wide and 12-inches long. Dip in melted butter, then into sugar-cinnamon mix. Tie in knots place in muffin rings, bake in moderate oven (375 degrees) 15 to 20 minutes.

# PASTRIES

## ROSE FESTIVAL BANANA TEA MUFFINS

- |                           |                           |
|---------------------------|---------------------------|
| 1 3/4 cups sifted flour   | 1/3 cup sugar             |
| 2 teaspoons baking powder | 1 egg                     |
| 1/4 teaspoon soda         | 1 cup mashed bananas      |
| 3/4 teaspoon salt         | 1/3 cup melted shortening |

Sift together dry ingredients. Combine egg, bananas, and shortening. Add to dry ingredients, mixing only enough to dampen flour. Grease muffin tins. Fill 2/3 full. Bake at 400 degrees for 15 minutes. Serve hot or cold.

## MAHARAJAH'S STRAWBERRY PANCAKE STACK

Make large (8 or 9-inch) pancakes from recipe on package, using between 2/3 and 3/4 cup batter for each. Leave pancakes first done hot in oven while baking others. Stack each pancake with strawberry jam between each, stacking 4 or 5 cakes per serving. Cut into 8 wedges and garnish on top with fresh strawberries and mint. Serve with crisp bacon or ham.

## COLUMBINE OLD-FASHIONED JELLY ROLL

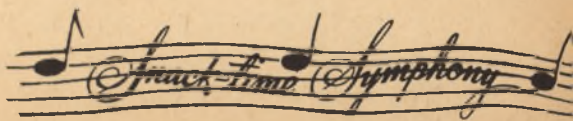
- |                      |                            |
|----------------------|----------------------------|
| 3/4 cup sifted flour | 4 eggs                     |
| 3/4 cup sugar        | 1/4 teaspoon salt          |
| 1 teaspoon vanilla   | 3/4 teaspoon baking powder |

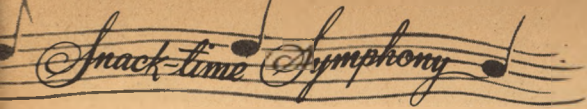
Beat eggs very light, add sugar, flour and baking powder sifted together. Bake in square pan, turn out on towel, spread jelly on cake and roll immediately.

## OLD NEW HAMPSHIRE JELLY ROLL

- |                     |                          |
|---------------------|--------------------------|
| 3 eggs              | 1/2 cup jelly            |
| 1 cup sugar         | 1 teaspoon baking powder |
| 5 tablespoons water | 1/4 teaspoon salt        |
| 1 cup flour         | 1 teaspoon flavoring     |

Beat eggs until very light. Gradually add sugar, continuing beating all the while. Add water and dry ingredients alternately. Pour into a well-greased 10 x 4-inch pan. Bake at 375 degrees until it pulls away from the sides of the pan. Turn out on a sugared cloth. Cut crust at ends several times. Spread with jelly and roll.





# PASTRIES

TO BE ADDED BY OWNER OF BOOK



**SWEET AND LOW VANILLA WAFER DESSERT**

- |                           |                       |
|---------------------------|-----------------------|
| ½ lb. vanilla wafers      | ¼ lb. pecan nut meats |
| ¼ lb. butter              | 3 eggs                |
| ½ lb. 4x sugar            | ½ teaspoon vanilla    |
| ½ teaspoon almond extract |                       |

Roll vanilla wafers. Cream butter, add sugar and nuts then egg yolks. Whip egg whites and fold in mixture. Put half of crumbs in bottom of pans, then custard, and top with rest of crumbs. Put in refrigerator 12 hours. Serves 10 or 12 persons:

**IDLEWILD GRAHAM CRACKER DESSERT**

- |  |                            |
|--|----------------------------|
| 18 graham crackers, rolled fine          | ½ cup butter, melted       |
| 20 marshmallows, diced                   | 1 cup powdered sugar       |
| 1 small can Hershey's<br>chocolate syrup | 3 egg yolks, beaten        |
| ½ cup walnuts, chopped                   | 3 egg whites, beaten stiff |
| 1 teaspoon vanilla                       |                            |

Line cooking tin with crushed graham crackers. Mix all ingredients as above, folding in egg whites last. Cover with crackers. Let stand in refrigerator for 12 hours. Serve with whipped cream. Top with cherry.

**ALEXANDER'S RAGTIME DESSERT**

Cut up 24 marshmallows. Add ¼ cup pineapple juice and ¼ teaspoon salt. Place in double boiler. Heat until marshmallows are half melted. Remove from fire and add drained crushed pineapple from a medium sized can. Slice in 3 bananas. Fold in 1 cup cream, whipped. Line loaf pan or tube cake pan with vanilla wafers. Pour in mixture. Cover with layer of cookies. Let freeze. Slice to serve. Maraschino cherries will add touch of color.

**TINY TIM'S ENGLISH TRIFLE**

- |                                      |                             |
|--------------------------------------|-----------------------------|
| 1 jelly roll                         | 1 pint heavy whipping cream |
| 3 medium-size bananas                | (½ pint heavy cream and     |
| 1 package raspberry gelatine         | 1 cup chilled evaporated    |
| 1 can fruit cocktail,<br>medium-size | milk may be used)           |
| 1 package vanilla pudding            |                             |
| Maraschino cherries                  |                             |

Prepare gelatine with fruit cocktail and allow to set in a deep bowl. Dice bananas and jelly roll into pieces and place in layers on gelatine. Pour over cooled vanilla pudding. Top with whipped cream and garnish with cherries.

**BALLERINA CRANBERRY-WALNUT DESSERT**

- |                               |                            |
|-------------------------------|----------------------------|
| ½ cup sugar                   | ⅓ cup melted butter or     |
| 1½ cups graham cracker crumbs | oleomargarine              |
| 1 teaspoon cinnamon           | 1 tablespoon grated orange |
| ½ cup chopped walnut meats    | rind                       |
| ½ cup cream, whipped          | 3 cups cranberry sauce     |

Mix together sugar, graham cracker crumbs, cinnamon, walnut meats and melted butter or oleomargarine. Pat ⅓ of this mixture into well greased, large yellow dish or heat-resistant glass refrigerator oven set. Add grated orange rind to cranberry sauce. Pour on top of crumb mixture in dish. Place remaining crumb mixture on top of cranberry sauce. Bake in moderate oven 350 degrees for 30 minutes. Cool and serve topped with whipped cream. Serves eight.

# DESSERTS

## SILVER THREADS INDIVIDUAL CUSTARDS

2 to 3 eggs  
3 tablespoons sugar  
1 cup maple syrup  
 $\frac{1}{8}$  teaspoon salt  
2 cups milk, strained

Use 2 large eggs to make individual custards, 3 if you are making 1 large dish. Beat eggs until white and yolks are combined. Add sugar, salt and milk which may be added warm to cut down cooking time. If heated, add eggs gradually or it may cook them.

Pour syrup into bowls, strain mixture into it, set in pan of hot water to reach half of their height. Bake in moderate oven (350 degrees). Should become firm in 40 minutes. Serve warm or at room temperature. 4 or 5 servings.

## STATE FAIR BREAD PUDDING

Put into greased baking dish 4 slices buttered bread cut into quarters. Sprinkle  $\frac{1}{3}$  cup raisins over bread. Then pour the following mixture over bread and raisins:

2 slightly-beaten eggs  
 $\frac{1}{4}$  cup sugar  
Pinch of salt  
1 cup Pet milk  
1 cup boiling water  
1 teaspoon vanilla

Let stand a few minutes and sprinkle with 4 teaspoons sugar mixed with  $\frac{1}{4}$  teaspoon cinnamon. Bake in oven (350 degrees) for 30 minutes. Serve with butter sauce if desired.

## ALAMO RAISIN & APPLE BREAD PUDDING

1  $\frac{1}{2}$  cups soft grated crumbs  
1 cup chopped apple  
 $\frac{3}{4}$  cup chopped raisins  
 $\frac{1}{2}$  cup brown sugar  
1 cup milk  
1 teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon cloves  
2 eggs  
 $\frac{1}{8}$  teaspoon salt

Mix apples, raisins, sugar, cloves and cinnamon well together, then add the bread crumbs and mix lightly together. Beat yolks of eggs with salt and milk and add to the first mixture, then fold in the stiffly-beaten egg whites. Pour into a buttered baking dish and bake in a slow oven until firm.

## WALTZING MATILDA BLUEBERRY PUDDING

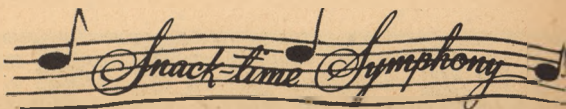
Blueberries  
Cream  
White bread

Cut crusts from white bread and line a casserole with it. Pour in cooked berries to cover bottom and place another layer of white bread on top. Place more berries and more bread continuing thus alternately until casserole is filled with berries on top. Place in refrigerator until well chilled and serve with cream, plain or whipped.

## MINNEHAHA'S INDIAN PUDDING

1 cup scalded milk in  
double boiler  
Add 5 tablespoons corn meal  
and cook 20 minutes  
Mix  $\frac{2}{3}$  cup molasses  
1 teaspoon ginger  
 $\frac{1}{2}$  teaspoon salt  
2 tablespoons butter

Add to corn meal mixture. Pour scant  $\frac{1}{2}$  cup milk over pudding. Bake in slow oven three to four hours



**RODEO CIRCUIT PINEAPPLE PUDDING**

2 packages vanilla tapioca  
pudding  
4 cups milk  
2 envelopes unflavored  
gelatine  
 $\frac{1}{2}$  cup cold water

2 egg whites  
3 tablespoons sugar  
 $\frac{1}{2}$  cup shredded cocoanut  
1 No. 2 can pineapple chunks  
4 to 6 Maraschino cherries,  
sliced

Make the pudding with milk according to package directions. Soften gelatine in cold water, stir into hot pudding. Beat egg whites until frothy. Continue beating while adding sugar a teaspoon at a time, until mixture stands in soft peaks. Stir pudding mixture into egg whites. Pour into mixing bowl. Chill 6 to 8 hours. At serving time, unmold and sprinkle with cocoanut. Arrange drained chunks and cherry slices on top and around mold. Serves eight.

**ENCHANTED EVENING MARSHMALLOW PUDDING**

2 cups nuts  
1 quart cream  
Maraschino cherries

1 lb. marshmallows, cut in  
quarters  
Sugar to taste

Vanilla to taste

Whip cream until very stiff. Add marshmallows and sugar about three hours before serving. Just before serving add nuts and cherries. Put in a spoon of juice from cherries in bottom of each glass, and a cherry on top.

**BROWN THRUSH APRICOT PUDDING**

1 lb. powdered sugar  
1 cup butter  
4 eggs  
1 lb. marshmallows

Juice of 1 orange  
Juice of 1 lemon  
1 No. 2 $\frac{1}{2}$  can apricots  
2 dozen lady fingers

Line a spring mold with wax paper. Stand the halves of lady fingers up around the sides with the rounded side out. Then line the bottom spoke. Fashion as if the tube were the hub. Place apricots over the ladyfingers. Add apricot juice to cup of marshmallows. Put that on top of apricots. Cream butter and sugar and add the well-beaten eggs, orange juice, and lemon juice. Pour this over marshmallows. Chill 48 hours. Turn out on a chilled platter and serve.

**FLAMINGO LEMON PUDDING**

Yolks of four eggs, one cup sugar, one quart milk, one pint bread crumbs, one teaspoon butter, grated rind of one lemon. When well done, spread over the top layer of jelly, and add the whites of the eggs whipped to a stiff froth sweetened with one cup of sugar and flavored with the juice of the lemon. Then set in the oven to brown slightly. Allow a half hour for baking the pudding.

**YELLOW ROSE LEMON MERINGUE**

1 package Jello lemon pudding  
 $\frac{1}{3}$  cup sugar

2 cups water  
2 eggs, separated

$\frac{1}{4}$  cup sugar

Combine pudding mix,  $\frac{1}{3}$  cup sugar,  $\frac{1}{4}$  cup water, egg yolks. Blend well. Add remaining water. Cook as directed. Make meringue with egg whites, add  $\frac{1}{4}$  cup sugar. Gradually fold into hot pudding. Serves six.

# DESSERTS

## BARN DANCE STRAWBERRY DESSERT

1 carton frozen strawberries  
1 teaspoon almond extract  
1 tablespoon melted butter

Baking-powder biscuit  
dough for 4 to 6 servings

Place partially-frozen strawberries in a well-buttered baking dish or 8" x 8" cake tin. Sprinkle almond extract and melted butter over the fruit. Add sugar if berries are unsweetened. Use your favorite baking-powder biscuit dough and place biscuits on top of berry mixture. Bake in a hot oven 450 degrees 20 to 25 minutes. Turn upside down on platter or plate (when done). Serve warm with whipped cream. Other fruits can be used.

## SUGAR DADDY FUDGE DESSERT

Cream 1 cup butter (do not melt, just soften), 1 cup nut meats, 4 egg yolks, 3 squares chocolate, melted. Fold in 4 egg whites, beaten stiff, 1 teaspoon vanilla and pinch of salt. For base, use vanilla wafers or graham crackers.

## SANTA FE PEPPERMINT MERINGUE BALLS

1½ quarts peppermint-stick  
ice cream

Coarsely-crushed meringue  
Chocolate sauce

Scoop ice cream into balls. Chill slightly on tray in freezer or freezing compartment of refrigerator. Roll in crushed meringue while still slightly soft. Freeze firm. Top with chocolate sauce. Makes 6 to 8 servings.

## STAGE DOOR ICE CREAM COCOA ROLL

5 eggs, separated  
¾ cup sugar  
¼ teaspoon salt

¼ cup flour  
½ teaspoon baking powder  
¼ cup cocoa

Beat egg whites until stiff. Set aside. Beat yolks until light, add sugar, beat well and add flavoring. Add dry ingredients which have been sifted together. Fold in stiffly-beaten egg whites. Grease a 10 x 16 inch shallow pan. Spread batter into pan. Let bake 10 to 15 minutes in moderately hot oven (350 degrees). Turn out on towel, sprinkled with powdered sugar, roll while hot and cover with a damp cloth. When cool, unroll and spread with ice cream or whipped cream. Roll-up again and put it in freezer until ready to serve.

## LADY OF INDEPENDENCE EGG CUSTARD

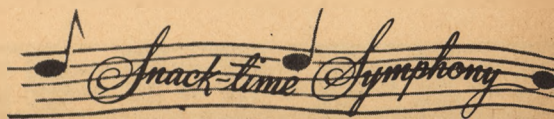
1 cup sugar  
½ stick butter or  
oleomargarine

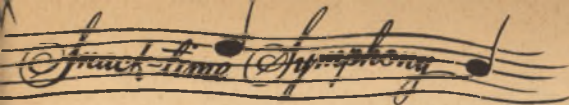
1 pint milk, scalded  
5 eggs  
Salt and nutmeg

Cream sugar and butter (room temperature). Add nutmeg and salt. Add 1 egg at a time using an electric mixer. Add milk. Pour into a 9-inch pie shell and bake at 450 degrees for 15 minutes or until edges begin to form then reduce heat to 325 degrees and finish cooking. Remove from oven while custard shakes and center is not done.

## HARBOR LIGHTS RAINBOW CUSTARD

Combine 1½ cups evaporated milk, ¼ cup water. Scald. Beat 5 eggs slightly. Add ½ cup sugar; ¼ teaspoon salt, 2 teaspoons vanilla. Stir hot milk into egg mixture. Tint with food coloring. Pour into custard cups. Set in pan of hot water. Bake in slow oven (300 degrees) 1 hour.





## MODERN SCHOOL CHOCOLATE PUDDING

Take a package (8-ounce size) of semi-sweet chocolate (Baker's Dot Chocolate is excellent for the purpose). Place in a saucepan with  $\frac{1}{4}$  to  $\frac{1}{2}$  cup of water to prevent sticking. Add about four generous dashes of salt (to taste). While the chocolate is melting take 3 eggs, separate, beat whites and yolks individually, and fold together. Add the melted chocolate and mix it well with the eggs. Pour into a bowl or into sherbet glasses, and chill. Makes 4 to 6 portions.

## MERRY-GO-ROUND BANANA PUDDING

6 bananas	$\frac{2}{3}$ cup sugar
2 cups milk	3 tablespoons cornstarch
2 egg yolks	2 tablespoons flour
3 tablespoons butter	

Cook until thick, pour over row of bananas, then row of vanilla wafers in bowl or pan, cover with beaten egg whites and brown.

## SLEEPY TIME COFFEE PUDDING

Melt in top of double boiler over boiling water 1 pound marshmallows diced in one cup hot, very strong coffee. Stir until dissolved. Chill mixture until about to set. Fold in one cup heavy cream whipped. Place in oiled ring mold and chill well. Invert, and cover top with slivered toasted almonds or crushed nut brittle. Serves six.

## DEAR JOHN LEMON RICE PUDDING

1 cup rich milk	$\frac{1}{2}$ cup sugar
1 tablespoon butter	3 egg yolks and whites
1 teaspoon cornstarch	Juice of 1 lemon
$\frac{1}{2}$ cup cooked rice	

Mix first five ingredients, cook slowly over low heat until thick. Beat egg yolks slightly before mixing with other ingredients. Add lemon juice and rice. Let cool, beat egg whites and put on top of dessert. Brown the meringue in moderate oven.

## PENNSYLVANIA AVENUE COFFEE MARLO

24 marshmallows	$\frac{1}{4}$ teaspoon vanilla
$\frac{3}{4}$ cup water	1 cup cream for whipping
1 tablespoons instant coffee	$\frac{1}{2}$ cup chopped walnuts
Dash of salt	4 walnut halves

Place marshmallows in medium-size saucepan with water. Cook over medium heat, stirring often, until marshmallows melt. Remove from heat. Stir in instant coffee, salt, and vanilla. Chill until thick. Whip cream in medium size bowl. Fold in coffee-marshmallow mixture. Spoon into 4 sherbet glasses. Chill. Just before serving, sprinkle chopped walnuts around rim of dessert; garnish top with a walnut half.

## DEEP PURPLE GRAPE DELIGHT

Stem 1 quart Concord grapes. Cook for juice.	2 cups juice
	$\frac{3}{4}$ cup sugar

Heat in double boiler, add 2 level tablespoons of cornstarch, dissolved in water and a pinch of salt. Cook until smooth. Chill and serve with cream. Serves six.

# DESSERTS

## KISS IN THE DARK CHOCOLATE SAUCE

- |                        |  |
|------------------------|--|
| ½ cup light corn syrup | 3 1-ounce squares<br>unsweetened chocolate |
| 1 cup sugar            | 1 teaspoon vanilla                         |
| 1 cup water            | 1 cup evaporated milk                      |

Combine the corn syrup, sugar, and water. Cook to the soft-ball stage (236 degrees). Remove from heat. Add chocolate and stir until it melts. Add vanilla. Slowly add evaporated milk. Mix thoroughly. Cool. Makes 3½ cups.

## TOP BILLING VANILLA SAUCE

- |                         |                      |
|-------------------------|----------------------|
| 1 tablespoon cornstarch | 1 cup water or milk  |
| ½ cup sugar             | 1 teaspoon vanilla   |
| ⅛ teaspoon salt         | 2 tablespoons butter |

Combine the cornstarch, sugar and salt in a pan. Add water slowly and stir until smooth. Cook on low heat until the starchy taste disappears. Add butter and vanilla.

## Understudy Lemon Sauce

Using above: omit the vanilla and substitute 4 tablespoons of lemon juice and ½ teaspoon grated lemon rind. Orange sauce: Substitute orange juice for water. Reduce butter to 1 teaspoon. Omit vanilla and add 1 teaspoon grated orange rind.

## FREE LANCE BUTTERSCOTCH SAUCE

- |                          |                      |
|--------------------------|----------------------|
| 1 cup brown sugar        | 3 tablespoons butter |
| 6 tablespoons corn syrup | ½ cup thin cream     |
| ¼ cup water              | ½ teaspoon vanilla   |

Combine the sugar, corn syrup, water and butter in a saucepan. Cook until mixture forms a soft ball in cold water. Add cream and vanilla. Stir until well blended.

## ANYTIME APRICOT TAPIOCA PUDDING

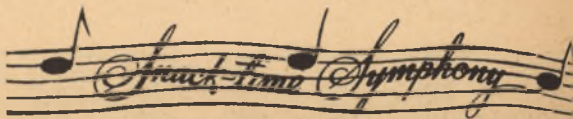
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| 3 tablespoons quick-cooking<br>tapioca | ¼ teaspoon nutmeg          |
| ¼ cup sugar                            | 1 No. 2 can apricot halves |
| ¼ teaspoon salt                        | 2 egg yolks                |
| ¼ teaspoon cinnamon                    | 2 egg whites               |
|  | 6 tablespoons sugar        |

Mix tapioca, ¼ cup sugar, salt, cinnamon and nutmeg. Drain apricots, reserving syrup. Add water to syrup to make 2 cups; add to tapioca mixture. Beat egg yolks; add. Cook over boiling water, stirring constantly 10 minutes or until slightly thickened. Reserve 8 apricot halves. Chop remaining halves, add to tapioca mixture. Pour into baking dish. Beat egg whites stiff, gradually add 6 tablespoons sugar, beating constantly. Swirl around edge of pudding. Place apricot halves in center. Bake in moderate oven 325 degrees 20 minutes.

## CORONATION JELLO RICE

- |   |                        |
|---|------------------------|
| 1½ cups cooked rice<br>let cool, sweeten to taste | 2 packages lemon Jello |
|---|------------------------|

Let stand until set, then whip, add rice and beat together, 2 cups whipped cream, folded in Jello and rice mixture. Add 1 can of crushed pineapple, drain off juice and add 2 teaspoons vanilla. Mix all together. Set in a cool place and serve.



### SPRING TRAINING SHERBET

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 1 6-ounce can frozen orange juice | $\frac{2}{3}$ cup sugar       |
| 2 cup milk                        | 1 cup shredded ripe pineapple |

Set refrigerator for fast freezing. Mash frozen juice in refrigerator tray. Add milk and sugar. Stir to dissolve sugar. Freeze until mushy. Turn into chilled bowl and beat smooth but not melted. Add pineapple to tray and freeze firm. Turn cold control back to normal. Pineapple may be omitted.

### FOOTBALL HERO'S SHERBET

- |                   |                                 |
|-------------------|---------------------------------|
| 2 cups milk       | 2 egg whites                    |
| 2 cups thin cream | Juice of 2 lemons and 2 oranges |
| 2 cups sugar      | Pulp of 2 bananas               |

Mix all ingredients except egg whites. Freeze partially in ice trays. Then put in large bowl and add well-beaten egg whites. Mix well and fill trays and freeze. Serves eight.

### GOLDEN DAYS LEMON SPONGE

- |                                  |                             |
|----------------------------------|-----------------------------|
| 1 cup sugar                      | 3 eggs                      |
| 1 $\frac{1}{2}$ cups milk        | 4 tablespoons flour         |
| Grated rind and juice of 1 lemon | 2 tablespoons butter        |
|                                  | $\frac{1}{8}$ teaspoon salt |

Cream butter, sugar, flour, salt and lemon juice. Beat egg yolks. Add milk. Add to flour mixture. Beat egg whites last and fold in. Put in buttered custard cups and bake in water 45 minutes.

### PLATTER WHIRL APRICOT WHIP

- |                       |                           |
|-----------------------|---------------------------|
| 1 cup stewed apricots | $\frac{1}{2}$ cup sugar   |
| 4 egg whites          | 2 tablespoons lemon juice |

Sieve apricots, add sugar and lemon juice. Fold mixture into the stiffly-beaten egg whites. Turn into a buttered baking dish and place in a pan of water. Bake until firm (about an hour) in a 275 degree oven. When cool, cover with whipped cream, sweetened or not, and sprinkle with chopped nut meats.

### LIBERTY BELL BANANA WHIP

- |                 |                           |
|-----------------|---------------------------|
| 6 ripe bananas  | 1 can crushed pineapple   |
| 24 marshmallows | 1 pint of whipping cream  |
|                 | 2 tablespoons lemon juice |

Add bananas and drained pineapple to whipped cream. Fold in partially melted marshmallows. Spoon into mold and freeze.

### HUMPTY DUMPTY ORANGE MOUSSE

- |                        |                 |
|------------------------|-----------------|
| 1 package orange Jello | 1 cup pineapple |
| 1 cup hot water        | 16 marshmallows |
| 1 cup orange juice     | 1 cup bananas   |

Pour boiling water over Jello. Add marshmallows, cut in fine pieces. Add orange juice. Chill to syrup consistency. Whip. Add fruits and mold. Serve with whipped cream or custard sauce.

# DESSERTS

## RE-RELEASE CHERRY GELATINE LOAF

- |                       |                           |
|-----------------------|---------------------------|
| 1 cup cherries, diced | 1/3 cup sugar             |
| 1 box marshmallows    | 1 package cherry gelatine |
| 1 cup cream           |                           |

Combine cherries, sugar and marshmallows. Let stand one hour. Dissolve gelatine. When thick, beat stiff. Fold in cherry mixture with whipped cream and mold. May add crushed pineapple and nuts.

## MY DESIRE STRAWBERRY DESSERT

Melt 42 marshmallows in 2 tablespoons milk. Add 8 tablespoons crushed sweetened strawberries. Fold in 2 cups cream, whipped. Pour into spring mold and freeze. Take from freezer 20 or 30 minutes before serving. Unmold on serving dish, fill center and garnish with whole ripe berries.

## HIGH SIERRA GRAPEFRUIT ALASKA

- |   |                              |
|---|------------------------------|
| 3 grapefruit, halved                              | 3 tablespoons powdered sugar |
| 6 teaspoons maraschino<br>cherry syrup (optional) | 4 egg whites                 |
| 1 pint ice cream                                  | 1/2 cup sugar                |
|   | 1/4 teaspoon almond extract  |

Loosen grapefruit sections, Remove seeds and core. Add 1/2 teaspoon sugar and 1 teaspoon cherry syrup to each half. Chill thoroughly. Place a spoon of ice cream in center. Flatten the top slightly. Prepare a meringue of egg whites and sugar. Flavor with almond extract. Spread over ice cream, bringing to edge of grapefruit. Brown meringue in 500 degree oven for 3-4 minutes. Serve immediately. (Serves 6)

## MONTE CARLO BAKED APPLES

Select large, good-quality, baking apples. Wash and remove core. Place in deep baking pan. In center of each apple place 1 or 2 tablespoons brown or granulated sugar and 1/2 teaspoon butter. Pour 1 cup water around apples and bake covered in moderate oven (375 degrees) about 45 minutes, or until tender. Apple centers may be filled with chopped dates, raisins, mincemeat, or cranberries. If baked uncovered, baste several times during baking.

## MIS' SCARLETT'S CINNAMON APPLES

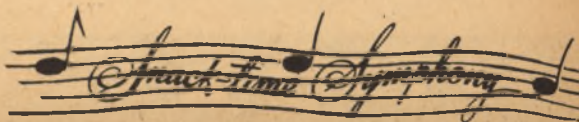
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|--------------|-------------------------------------|
| 2 cups water | 1/4 lb. red cinnamon candy<br>drops |
| 2 cups sugar |                                     |

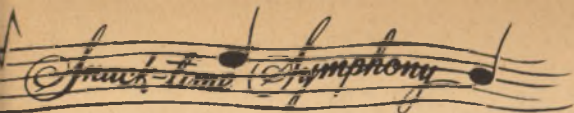
Pare and core medium-size apples and cook in syrup. Pour the remaining syrup over apples and serve cold.

## GOLDEN DAYS LEMON SPONGE

- |                                     |                      |
|-------------------------------------|----------------------|
| 1 cup sugar                         | 3 eggs               |
| 1 1/2 cups milk                     | 4 tablespoons flour  |
| Grated rind and juice of<br>1 lemon | 2 tablespoons butter |
|                                     | 1/8 teaspoon salt    |

Cream butter, sugar, flour, salt and lemon juice. Beat egg yolks. Add milk. Add to flour mixture. Beat egg whites last and fold in. Put in buttered custard cups and bake in water 45 minutes.





### CONSERVATORY HARD SAUCE

Cream, thoroughly, one cup butter and two cups sugar. This sauce requires to be creamed well. Season with any of the extracts. Place it lightly heaped, on a fancy dish or plate. This sauce may be varied by stirring in it a large tablespoon of apple or quince jelly, or the grated rind and juice of an orange or lemon.

### CONNECTICUT YANKEE CRANBERRY WHIP

Grind 1 lb. raw cranberries. Add 2 cups sugar, 2 cups crushed pineapple. Drain off liquid. Chill. Whip  $\frac{1}{2}$  pint heavy cream. Fold into cranberry mixture. Cut up  $\frac{1}{2}$  lb. of marshmallows and fold into mixture.



### CINDERELLA'S COCOA FUDGE

- |                       |                          |
|-----------------------|--------------------------|
| ¼ cup cocoa           | 2 tablespoons corn syrup |
| 1½ cups sugar         | ¾ teaspoon butter        |
| ½ cup evaporated milk | ½ teaspoon vanilla       |
| 1 cup nuts            |                          |

Combine cocoa, sugar and salt; add milk and corn syrup, then add butter. Cook over low flame until mixture boils, stirring constantly. Continue boiling without stirring until a small amount of mixture forms soft ball in cold water. Remove from fire and add vanilla. Beat until mixture begins to thicken and loses its gloss. Add nuts. Turn at once into greased pan. When cold, cut into squares.

### LATE SHOW FUDGE

- |                                 |                                |
|---------------------------------|--------------------------------|
| 2 cups sugar                    | 1 tablespoon butter            |
| 2 squares unsweetened chocolate | 1 teaspoon vanilla             |
| 1 cup thick sour cream          | 1 cup coarsely-chopped walnuts |

Combine first 4 ingredients. Heat. Stir until sugar is dissolved. Boil to soft ball stage (236 degrees.) Cool to lukewarm. Add vanilla and beat until creamy. Stir in nut meats. Turn into buttered pan. When firm, cut into squares. Makes about 1¼ pounds.

### ROCHESTER'S THOUSAND DOLLAR FUDGE

Melt 10 marshmallows in ¼ lb. butter or oleomargarine plus 1 tablespoon water. In another saucepan put 2 cups sugar, ⅞ cup Carnation milk and boil 6 minutes. Do not start counting the time until you have a good rolling boil. Combine the two mixtures and add one package of Nestle's chocolate drops, and pecans. When almost lukewarm, beat until thick and smooth. Pour into buttered dish. This fudge has a good smooth texture and will keep for weeks without getting dry or hard.

### MANDRAKE'S MAGIC FUDGE

- |                                 |  |
|---------------------------------|--|
| 3 squares unsweetened chocolate | 1 tablespoon vanilla                       |
| 1 can sweetened condensed milk  | 2 cups powdered sugar                      |
| 1 tablespoon butter             | 1 cup chopped nuts                         |
|                                 | 1 cup chopped dates or raisins, if desired |

Melt chocolate in top of double boiler, add can of condensed milk and stir over boiling water until very thick. Remove from fire, add butter, vanilla, sifted powdered sugar. Work into chocolate mixture, fold in chopped nuts and fruit. Drop from teaspoon on oil paper, and place in cool place until firm.

### OLD DOMINION BROWN SUGAR FUDGE

- |                          |                    |
|--------------------------|--------------------|
| 2½ cups brown sugar      | 1 cup milk         |
| 2 tablespoons shortening | 1 square chocolate |

Cook sugar, milk and chocolate together until mixture forms a soft ball in cold water. Stir in shortening and pinch of salt. Set in pan of cold water to cool. Beat until creamy. Pour into greased pan to harden. Cut into squares. Chopped nuts may be added if desired.

# CANDIES

## SUNSET BOULEVARD CARAMEL FUDGE

3 cups sugar	Pinch of salt
2½ cups heavy cream	2 tablespoons butter
3 tablespoons white syrup	1 teaspoon vanilla

Place ingredients in 3 quart kettle. Cover until mixture boils; remove cover and cook without stirring until forms firm ball in ice water. Add butter. Let set until cool. Beat until creamy. Pour into pan lined with waxed paper.

## LUCY'S GRAHAM CRACKER FUDGE

2 cups sugar	⅓ cup cream
2 tablespoons white syrup	⅓ cup milk
2 squares chocolate	Dash of salt

Boil to soft ball stage, then add 20 marshmallows and 3 cups crushed graham crackers. Pour into buttered pan. Cut in squares.

## LELANI'S HAWAIIAN FUDGE

2 cups sugar	½ cup cream
½ cup pineapple, crushed and drained	1 tablespoon butter
	Nut meats

Cook to soft ball stage and add nuts. (Do not over beat)

## HIALEAH ORANGE FUDGE

Juice of 1 orange	3 cups sugar
Milk to make ¾ cup liquid	Grated rind of orange
Pinch soda	3 tablespoons butter

Extract juice from orange into measuring cup, being careful not to get pulp and seed. Add soda, then milk to make ¾ cup. Pour over sugar and salt, and mix carefully to avoid grains on side of pan. Boil to soft ball stage. Remove from heat, add butter and orange rind. Cool, then beat until creamy. Pour into buttered dish.

## SOUTH SEA DATE FUDGE

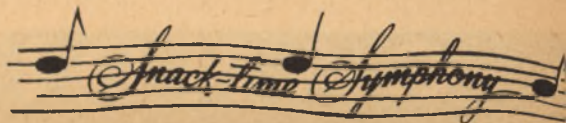
3 cups sugar	¾ pound dates
1 cup milk	2 tablespoons butter
1 tablespoon syrup	1 cup chopped nuts
1 tablespoon vinegar	1 teaspoon vanilla

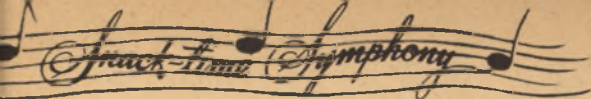
Mix sugar, milk, butter, syrup and vinegar. Let come to a boil, add dates which have been seeded and chopped fine. Stir for 5 minutes. Let cook until soft ball stage. Remove from stove, add vanilla and beat until stiff. When stiff, add nuts and pour into buttered pan.

## ROSEMARIE'S FONDANT

6 pounds sugar	1 pound butter (not oleomargarine)
1 quart milk	
1 quart white corn syrup	

Cook over low heat in extra heavy kettle to a soft ball stage. Work with small amount of fondant (2 or 3 cups) and add any flavoring, nuts or coconut to suit taste. This recipe makes approximately 10 pounds of candy and can be stored in air tight containers. It is much better after being stored for months than when freshly made.



**COVERED WAGON UNCOOKED FONDANT**

$\frac{1}{3}$  cup soft butter or  
oleomargarine  
 $\frac{1}{3}$  cup white syrup

$\frac{1}{2}$  teaspoon salt  
 $3\frac{1}{2}$  cups (1 lb.) sifted  
powdered sugar

1 teaspoon vanilla

Blend butter, syrup, salt and vanilla in large mixing bowl. Add sifted sugar all at once. Mix 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. Makes about  $1\frac{1}{3}$  pounds candy. Store in cool place. Flavor and shape may be varied as desired.

**RIVIERA (French) FONDANT**

4 cups sugar

1 cup hot water

$\frac{1}{3}$  teaspoon cream of tartar

Melt sugar and water. Add cream of tartar after it begins to boil. Do not stir. Cook to a soft ball stage, remove from heat. Cool until barely warm and stir until it goes to sugar. Work until it is creamy and soft. Mold into desired shapes. Use vanilla or lemon flavoring. You may remove pits from dates or prunes and stuff with fondant, or put halves of pecans or English walnuts together sandwich style with fondant.

**KILLARNEY POTATO CANDY**

2 tablespoons mashed  
potatoes

2 pounds powdered sugar  
Flavoring

Put mashed potatoes in large bowl, add about  $1\frac{1}{2}$  cups powdered sugar and mix. Will be runny at first but continue adding sugar until you can form into shapes. Use this way or divide and color or flavor differently. You can add melted chocolate or dip the different shapes in it.

**TREASURE ISLAND MINTS**

$\frac{2}{3}$  cup powdered milk  
3 cups powdered sugar  
3 tablespoons melted butter

2 tablespoons water  
 $\frac{1}{2}$  teaspoon peppermint  
flavoring

Coloring if desired

Mix together and drop on wax paper. Top with a pecan on each, if desired.

**DRESS REHEARSAL MINTS**

1 envelope Knox gelatine  
 $\frac{1}{2}$  cup lukewarm water

2 lbs. powdered sugar  
Flavoring and coloring

Soften gelatine in water; add sugar and knead well. Add flavoring and coloring as desired. Let stand 1 hour. Roll small amount at a time. Cut as desired.

**PATTI'S PEPPERMINT PATTIES**

Boil 1 medium-sized potato until thoroughly cooked, drain and mash. While still hot, work in enough powdered sugar to handle easily. Turn onto bread board that has been sprinkled with powdered sugar and knead mixture until it becomes a soft paste. Flavor with oil of peppermint to taste. Either roll or pat out  $\frac{1}{4}$ -inch thick and cut in small rounds. Cake coloring may be used for different colors; different flavors may be used also. Dip in melted chocolate and cool on wax paper.

# CANDIES

# CANDIES

## ALABAMA PEPPERMINT CREAMS

1 egg white  
Peppermint extract

Powdered sugar  
Royal icing

Place the egg white in a bowl and add a few drops of peppermint extract. Add sifted powdered sugar until the mixture can easily be molded. Then either form mixture into small balls and flatten into round shapes, or roll out with a rolling pin and cut into rounds with a small cutter. Place on waxed paper on a wire rack to dry. Other flavorings may be used and an assortment of colored candies may be produced by adding food coloring.

## OCEAN PARK SEA FOAM PUFFS

3 cups sugar  
 $\frac{1}{2}$  cup light corn syrup  
 $\frac{2}{3}$  cup water

2 egg whites  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla

1 cup nuts (optional)

Boil sugar, syrup, and water together until it forms a hard ball when dropped in cold water, or 254 degrees on candy thermometer. Beat egg whites and salt until they stand in peaks. Then pour syrup slowly into whites and continue beating until it passes the glossy stage. Quickly fold in the nuts and vanilla; drop by teaspoons on waxed paper. Variations: Tint with food coloring. Flavor with peppermint or almond. May be cut into squares.

## MICHELANGELO'S MARBLE DIVINITY

2 cups sugar  
 $\frac{1}{2}$  cup light corn syrup  
2 egg whites

$\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  cup ( $\frac{1}{2}$  package) semi-sweet  
chocolate pieces, melted

1 cup chopped walnuts

In saucepan, combine sugar, syrup, and  $\frac{1}{2}$  cup water. Bring to boil, cover, and cook for 3 minutes. Uncover, and cook without stirring until a little of the mixture dropped in cold water forms a hard ball (266 degrees). Beat egg whites until stiff but not dry, and slowly pour hot syrup on them, beating constantly. Beat until mixture becomes very stiff and loses its gloss. Add vanilla and nuts. Add chocolate slowly, stirring just enough to marbleize. Drop from tablespoon onto waxed paper. Note: For chocolate divinity, stir in chocolate until well blended, or omit chocolate altogether for snowy white divinity.

## AUNT MARY'S CHERRY DIVINITY

3 cups sugar  
 $\frac{3}{4}$  cup light corn syrup  
 $\frac{3}{4}$  cup water  
2 egg whites

$3\frac{1}{2}$  tablespoons ( $\frac{1}{2}$  package)  
cherry-flavored gelatine  
 $\frac{1}{2}$  cup chopped nut meats  
or mixed candied fruit

Combine sugar, corn syrup, and water in saucepan. Bring to a boil over low heat, stirring to dissolve sugar. Continue boiling, stirring occasionally, until a small amount of syrup forms a hard ball in cold water. Meanwhile, beat egg whites until stiff but not dry. Then add gelatine 1 tablespoon at a time, and continue beating until mixture will stand in stiff peaks. When syrup has reached hard ball stage, pour in a fine stream over the egg-white mixture, beating constantly. Continue beating until mixture will hold its shape and loses its gloss. Add nut meats and quickly pour into greased 9-inch square pan or drop by teaspoons onto waxed paper. Makes about 5 dozen pieces. If candy becomes too stiff, add a few drops hot water.



### PASEDENA PEANUT BRITTLE

2 cups sugar  
2 cups peanuts  
1 cup corn syrup  
 $\frac{1}{2}$  cup water

1 teaspoon butter  
 $\frac{1}{2}$  teaspoon vanilla  
 $1\frac{1}{2}$  rounded teaspoons soda  
1 teaspoon salt

Cook sugar, syrup, water until it thickens and bubbles. Add butter, peanuts and salt. Stir well. Cook until the nuts begin to brown. Remove from fire, stir in vanilla. Add soda, stir in until it foams. Pour on greased slabs as thin as possible.

### MAE'S UNCOOKED PEANUT BUTTER ROLL

1 egg white  
Dash of salt

$\frac{1}{2}$  teaspoon vanilla  
1 box powdered sugar

Peanut butter

To the egg white add salt and vanilla. Then add sugar until stiff enough to roll out. Spread with peanut butter. Roll up the dough and cut in desired pieces.

### OLYMPIC CHOCOLATE PEANUT KISSES

Melt 1 square unsweetened chocolate in double boiler, having lower part  $\frac{2}{3}$  full of boiling water. Add  $\frac{2}{3}$  cup Eagle Brand milk and stir until thick, about 3 minutes. Remove from fire and stir in 2 tablespoons peanut butter. Drop by tablespoons on waxed paper.

### INTERMISSION CARAMELS

1 cup sugar  
 $\frac{3}{4}$  cup dark syrup  
 $\frac{1}{2}$  cup butter

1 cup light cream  
 $\frac{1}{2}$  cup nuts or cocoanut  
 $\frac{1}{2}$  teaspoon vanilla

Combine sugar, syrup and  $\frac{1}{2}$  cup cream. Bring to boiling point, stirring constantly. Add remaining  $\frac{1}{2}$  cup cream and cook to very hard ball stage (260 degrees). Remove from heat, add nuts or cocoanut and vanilla. Pour into 8-inch greased pan. Mark in squares, when partially cool. Cut when cold and wrap in waxed paper. Makes 36 pieces.

### STUDIO TWO CARAMELS

2 cups sugar  
1 cup brown sugar  
1 cup light corn syrup

1 cup heavy cream  
1 cup milk  
1 cup butter

$1\frac{1}{4}$  tablespoons vanilla

Combine sugars, corn syrup, cream, milk and butter. Cook slowly, stirring occasionally, to firm ball stage (248 degrees). Remove from heat; add vanilla. Pour into greased 8x8x2-inch pan. Cool. When firm, turn onto board. Cut into squares. Wrap each square in waxed paper. If desired, add  $\frac{1}{2}$  cup chopped pecans with the vanilla.

### PINKY'S PENUCHE

2 cups brown sugar  
 $\frac{3}{4}$  cup sweet milk

2 tablespoons butter  
1 teaspoon vanilla

1 cup chopped nuts

Boil sugar and milk slowly until it forms soft ball when tried in cold water. Stir to keep from curdling. Remove from heat. Add butter, flavoring, and nuts. Beat until creamy. Pour onto buttered platter. When firm cut into squares

# CANDIES

## GOLDILOCK'S HONEY CARAMELS

1 1/4 cups sugar  
2/3 cup white syrup  
1/3 cup honey  
1 1/4 cups cream  
2 tablespoons butter  
1/4 teaspoon salt  
1 teaspoon vanilla

Use 3-quart saucepan. Mix sugar, syrup, honey, and half of cream. Cook almost 10 minutes, having flame just high enough to prevent boiling over. Add other half of cream, butter, and salt. Continue to cook to 244-246 degrees. Lower flame toward end, and stir occasionally. Take off heat, let cool a few minutes, and add vanilla. Pour into greased pan 7-inches square. When cold and firm, remove from pan and cut into squares.

## KEY WEST BUTTERSCOTCH SQUARES

1 cup light brown sugar  
1 cup butter and lard  
1 egg yolk  
2 cups flour

Mix well. Press thin on cookie sheet. Beat egg white very slightly and spread on top. Sprinkle with nuts. Bake 30 minutes at 350 degrees.

## BIG TOP BUTTERSCOTCH DROPS

1 cup sugar  
1/4 cup white syrup  
1/2 teaspoon vanilla  
1/4 cup water  
1 tablespoon butter

Combine sugar, corn syrup and water in saucepan. Cook over low heat, stirring until sugar is dissolved. Continue cooking without stirring to 265 degrees or until very hard ball forms when dropped in cold water. Add butter and continue cooking to 290 degrees or until it becomes brittle when dropped in cold water. Remove from heat; stir in vanilla. Drop from teaspoon on greased pan.

## INDIAN SUMMER MOLASSES TAFFY

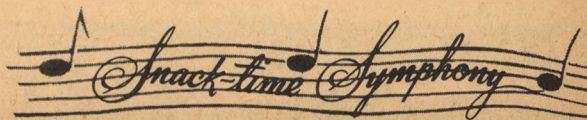
1/2 cup butter, melted  
2 cups sugar  
1 cup molasses  
1 cup light corn syrup  
1 1/2 cups water

Combine ingredients in kettle large enough. Place over high heat and stir constantly until sugar is dissolved. Cook rapidly, lowering heat slightly as mixture thickens and cook until a small amount of syrup forms a hard ball in cold water. Pour on greased platter or marble slab. As edges cool, turn toward center with spatula. When cool enough to handle, butter hands lightly and pull. Stretch out into long rope about 1/2-inch in diameter and cut with scissors. Wrap in waxed paper. Makes 1 1/2 pounds.

## LAWN PARTY HONEY TAFFY

1 cup sugar  
3/4 cup strained honey  
2/3 cup water  
1 tablespoon butter  
1/8 teaspoon salt  
1/8 teaspoon soda

Place sugar, honey, and water in saucepan. Heat, stirring until sugar is dissolved. Foams up easily and will have to be watched closely to keep from boiling over. Continue cooking, stirring occasionally until a little candy dropped in cold water is hard, but not quite brittle. Remove from fire, add butter, salt and soda and stir only enough to mix. Pour into pans, lightly greased with butter. Cool enough to handle. Rub hands lightly with butter and pull candy, using thumb and fingers. Stretch the pulled candy into a long rope and cut into pieces with greased scissors.



**ARTHUR'S HONEY-MINT TAFFY**

1 cup sugar	Pinch cream of tartar
$\frac{1}{2}$ cup golden syrup	1 teaspoon vinegar
$\frac{1}{2}$ cup strained honey	2 tablespoons butter
1 teaspoon peppermint extract	

Place sugar, golden syrup, and honey in saucepan. Heat, and when sugar is dissolved, add cream of tartar and boil, stirring constantly, for about 20 minutes. Add vinegar, butter and peppermint extract; allow to boil up, then pour into a buttered pan. When cool enough to handle, pull and cut into cushions.

**CARMEN'S WALNUT VINEGAR TAFFY**

2 cups sugar	1 cup water
$\frac{1}{2}$ cup vinegar	

Cook to hard ball stage. Do not stir. Sprinkle well-greased pan with nuts and add  $\frac{1}{4}$  teaspoon salt. Pour in hot syrup. Partially cool. Pull until white.

**CATALINA SALT WATER TAFFY**

1 cup white syrup	1 tablespoon cornstarch
$\frac{3}{4}$ cup water	$\frac{1}{2}$ tablespoon butter
2 cups sugar	$\frac{3}{4}$ teaspoon salt
1 teaspoon vanilla	

Combine sugar, cornstarch, salt and butter and stir until mixture boils rapidly. Boil until it forms a hard ball in cold water. Flavor, pour onto a large platter, greased with butter. When cool enough to handle, oil hands with butter. Pull into a rope and cut into inch lengths.

**GREAT LIFE CRACKERJACKS**

2 cups sugar	Butter, size of walnut
2 cups sorghum molasses	Soda, size of grain of corn

Cook until spins a thread. Pour over popcorn.

For crackerjacks made with sugar:

2 cups white sugar	1 tablespoon butter
2 cups brown sugar	2 teaspoons vinegar
$\frac{3}{4}$ cup syrup	$\frac{1}{2}$ cup water
1 teaspoon vanilla	

Boil to heavy syrup.

For a variety in popcorn balls add a cup of mincemeat to syrup while cooking it down to pour over popcorn.

Use puffed wheat or rice when popcorn is not handy for different crackerjacks.

**BUCKINGHAM ENGLISH TOFFEE**

1 tablespoon butter	3 cups sugar
2 teaspoons vinegar	$\frac{1}{2}$ cups crushed nuts

Melt butter, add sugar. Cook until it cracks in cold water. Spread crushed nuts on a cookie sheet, pour syrup over nuts. When candy sets pour melted sweet chocolate over it and add rest of nuts. Chocolate may be left off, if preferred.

# CANDIES

## HOUSE PARTY CHERRY BON-BONS

Melt in a 2-quart saucepan 3 tablespoons butter over low heat. Remove from heat and stir in  $\frac{1}{4}$  cup canned milk, 1 teaspoon vanilla and  $\frac{1}{4}$  teaspoon salt. Add gradually and mixing  $3\frac{1}{2}$  cups (1 pound) powdered sugar. Turn out on board sprinkled lightly with powdered sugar. Work with hands until smooth. Add and mix well:  $\frac{1}{3}$  cup nuts, chopped;  $\frac{1}{3}$  cup candied cherries, chopped. Shape into one roll, wrap in waxed paper. Chill until firm.

## CAPISTRANO CHOCOLATE BON-BONS

$\frac{1}{2}$ cup flour	1 cup milk
$\frac{1}{2}$ cup sugar	2 egg yolks
Dash of salt	1 package chocolate chips
2 tablespoons butter	1 cup chopped nuts

Mix flour, sugar and salt. Add milk, butter, and egg yolks. Cook over very low flame, stirring constantly until thick enough to hold shape. Gradually add chocolate chips. Stir until melted. Chill. Drop from teaspoon into nuts and form balls. Chill.

## TOREADOR MEXICAN KISSES

3 cups sugar	1 lump butter
1 cup sweet milk	1 teaspoon vanilla
1 cup nut meats	

Cook until soft ball forms in water. Take off heat and beat until ready to drop. Drop by teaspoon on waxed paper. Add nuts and butter, also vanilla as soon as taken off fire or before beating.

## JAMBOREE BUTTERMILK CANDY

2 cups brown sugar	1 tablespoon vinegar
1 cup buttermilk	2 tablespoons butter
1 teaspoon walnut flavoring	

Combine sugar, buttermilk, vinegar and butter. Cook slowly until it spins a thread. Remove from fire, add flavoring. Beat until creamy, then pour on buttered platter.

## FRENCH QUARTER'S PRALINES

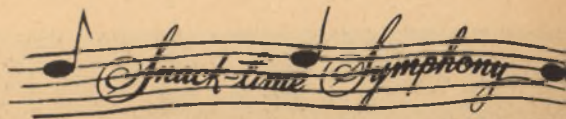
2 cups firmly-packed dark brown sugar	$\frac{1}{4}$ cup water $\frac{1}{3}$ cup butter
2 cups pecan meats	

Combine sugar, water and butter. Cook slowly, stirring constantly until mixture boils. Add nut meats. Boil slowly, stirring constantly to 246 degrees (or firm ball stage). Remove from heat and drop by tablespoon on waxed paper.

## DAYTONA SUGARED ORANGE PECANS

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup orange juice
Grated rind 1 small orange	3 cups pecan halves

Mix sugar and orange juice, cook to soft ball stage or 234 degrees. Remove from fire, add grated rind and pecans. Stir until mixture looks cloudy. Pour onto waxed paper, separating pecans. Yellow coloring may be added.



## CHEVY CHASE SUGARED WALNUTS

Boil  $1\frac{1}{2}$  cups sugar and  $\frac{1}{2}$  cup water until thermometer reaches 234 degrees or makes a soft ball in water. Take off stove and add cinnamon and 3 cups halved English walnuts. Stir until mixture begins to look cloudy. When it begins to sugar, drop each walnut on waxed paper.

## PALM BEACH ALMOND CLUSTERS

### Chocolate Dipped, Roasted

Cook unblanched almonds in oil at 325 degrees until golden brown and crisp inside (about 5 or 6 minutes) depending on number and size of almonds. When thoroughly cold, drop into melted milk chocolate or dark chocolate to form clusters. Single-cooked almonds or uncooked Brazil nuts may be dipped in the same manner.

## HAWKEYE MARSHMALLOW-NUT PUFFS

Dip marshmallows in hot cream until outside is soft. Roll in ground pecans. Flatten slightly and chill.

## WINDY CITY TURKISH LUMPS

1 package Knox gelatine  
3 cups sugar  
 $\frac{1}{2}$  cup cold water

$\frac{1}{2}$  cup boiling water  
Juice of 1 lemon  
1 orange

Put sugar and  $\frac{1}{2}$  cup cold water on fire. When it reaches boiling point add gelatine which has been dissolved in  $\frac{1}{2}$  cup boiling water. Boil 20 minutes very slowly. Before taking from fire, add juice of 1 lemon and orange and grated rind or orange. Strain and pour into buttered plate. When hard cut in squares and roll in powdered sugar.

## TEMPTATION POUND CANDY

3 ounces cocoa butter  
1 lb. milk chocolate  
1 lb. dates, chopped

1 lb. Brazil nuts, chopped  
1 lb. marshmallows, diced  
1 teaspoon vanilla

Melt cocoa butter and chocolate in pan set over hot water. Add marshmallows and keep over low heat. Stir until well mixed and marshmallows melted. Add about 1 teaspoon vanilla. Add dates and nuts and mix well. Put in well-buttered pans and smooth out. Will keep a long time if wrapped in waxed paper and kept cool.

## GISELE'S CHOCOLATE TAFFY KISSES

$1\frac{1}{2}$  cups sugar  
 $\frac{2}{3}$  cup white syrup  
 $\frac{2}{3}$  cup water  
 $\frac{1}{2}$  teaspoon salt  
 $1\frac{1}{4}$  teaspoons glycerine

2 tablespoons butter  
1 (or little more) ounces baking  
chocolate melted over hot  
water  
About 1 teaspoon vanilla

Use 2-quart saucepan. Mix all ingredients except butter, chocolate and vanilla. Mix well. Cook to 254-256 degrees. Remove from fire, add melted chocolate and butter. Stir gently only until blended. Pour onto greased cookie sheet. While cooling, turn edges toward center several times. When cool enough to handle, add vanilla, and pull for about 5 or 6 minutes. Stretch into a long thick rope and cut in pieces. Wrap in squares of waxed paper.

# CANDIES

# CANDIES

## SHOWTIME CHOCOLATE POPCORN

$\frac{2}{3}$  cup sugar  
 $\frac{1}{3}$  cup water  
3 tablespoons white syrup  
2 tablespoons butter

2 ounces baking chocolate,  
cut as fine as possible  
8 cups popped corn (less  
may be used)

1 teaspoon vanilla.

Use 1-quart saucepan. Mix sugar, water, and syrup. Mix well. Cook to 250 degrees. Add butter and finely-chopped chocolate. Cook over moderate flame, stirring often, to 272 degrees. Remove from stove, add vanilla, and at once pour over entire surface of popped corn. Blend chocolate and corn with two forks for several minutes. Turn out onto a flat surface. Separate and let stand until cold. Balls may be formed before pouring onto flat surface.

## MAMA MIA'S BOLOGNA CANDY

2 cups sugar  
1 cup cream (thin)  
1 package dates

1 teaspoon vanilla  
 $\frac{1}{2}$  cup coconut  
 $\frac{1}{2}$  cup nuts

Boil to soft ball stage. Add dates and cook until it leaves sides of pan. Remove from heat. cool. Add vanilla, coconut and nuts and beat until cold. Wring cloth from cold water and roll candy in it. When cool, slice off like bologna.

## LAZY BONE'S CORN FLAKE CANDY

1 lb. sweet chocolate

2 squares bitter chocolate

Melt over warm water. Stir in 5 cups of corn flakes. Drop by teaspoon on waxed paper and let harden.

## ZIEGFELD'S APRICOT CANDY ROLL

3 cups sugar  
1 cup cream  
1 cup dried apricots, chopped

$\frac{1}{2}$  teaspoon salt  
2 teaspoons vanilla  
 $\frac{1}{2}$  cup nut meats, finely ground

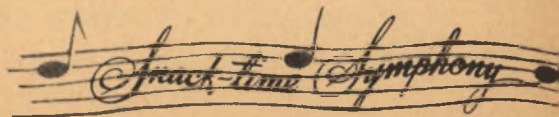
Combine sugar, cream, apricots and salt. Boil to soft ball stage (236 degrees). Cool to lukewarm. Add flavoring and nuts. Beat until stiff enough to knead. Put on board. Knead until smooth. Shape into roll. Chill. Slice.

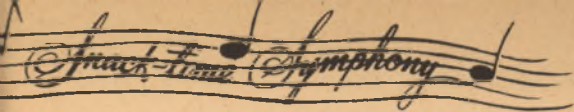
## ANY OLE' TIME HEALTH CANDY

1 lb. figs  
1 lb. dates

1 lb. raisins  
1 lb. nuts

Mix well with hands and knead with powdered sugar. Roll out on bread board  $\frac{1}{4}$ -inch thick. Cut in squares and dust sugar over top. If dry figs are used, add a few teaspoons of lemon juice.





**CANDIES**

TO BE ADDED BY OWNER OF BOOK

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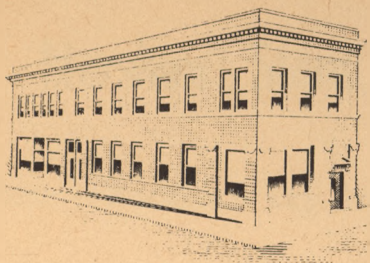
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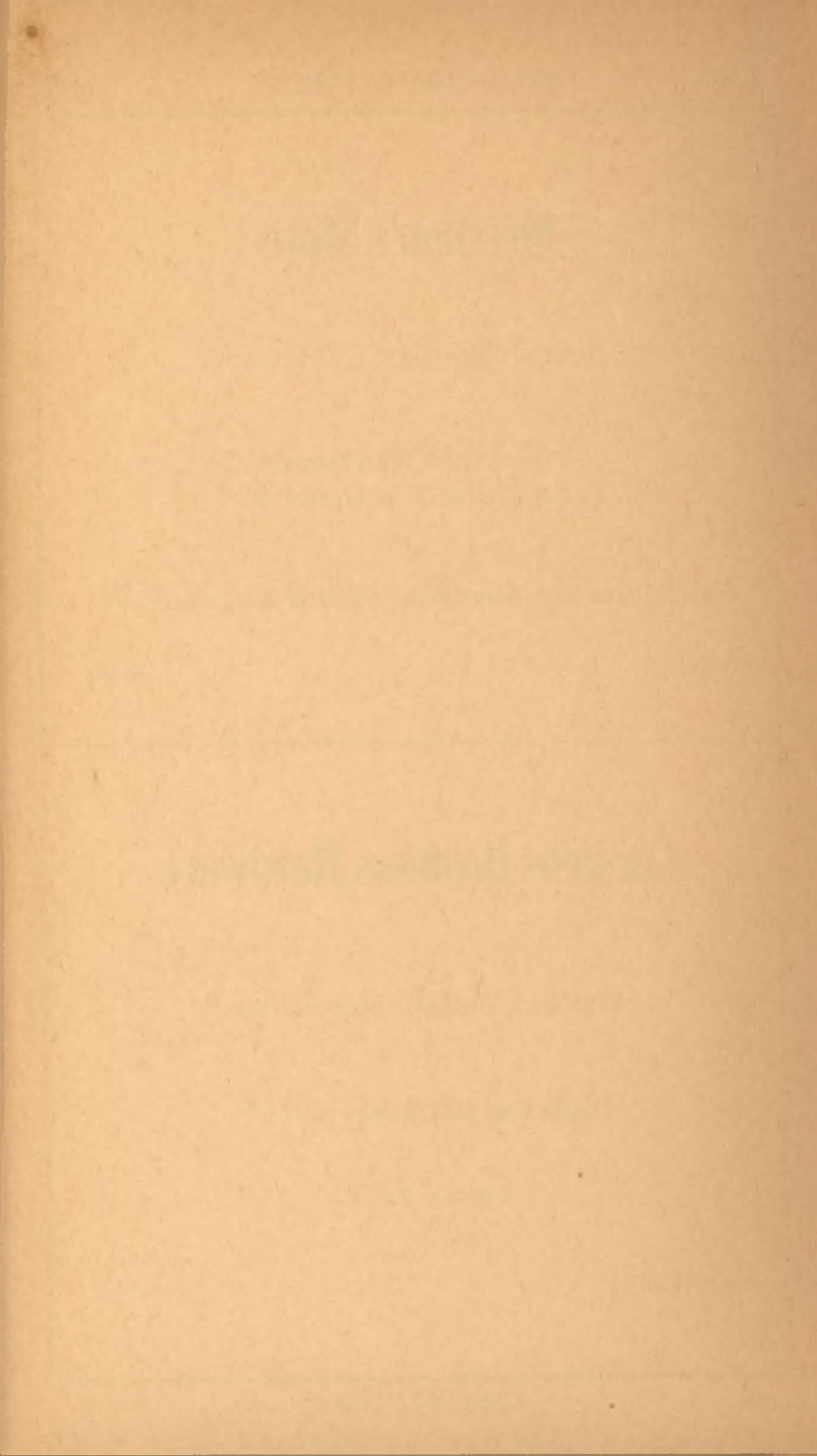


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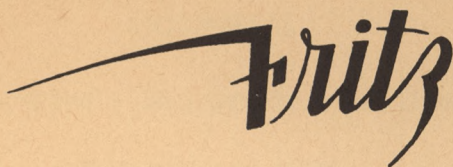
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SNACK-TIME SYMPHONY

A stylized, cursive logo for 'Fritz' in black ink. The letter 'F' is particularly large and features a long, sweeping horizontal stroke that extends to the left and then curves upwards and to the right, crossing over the top of the 'F'.

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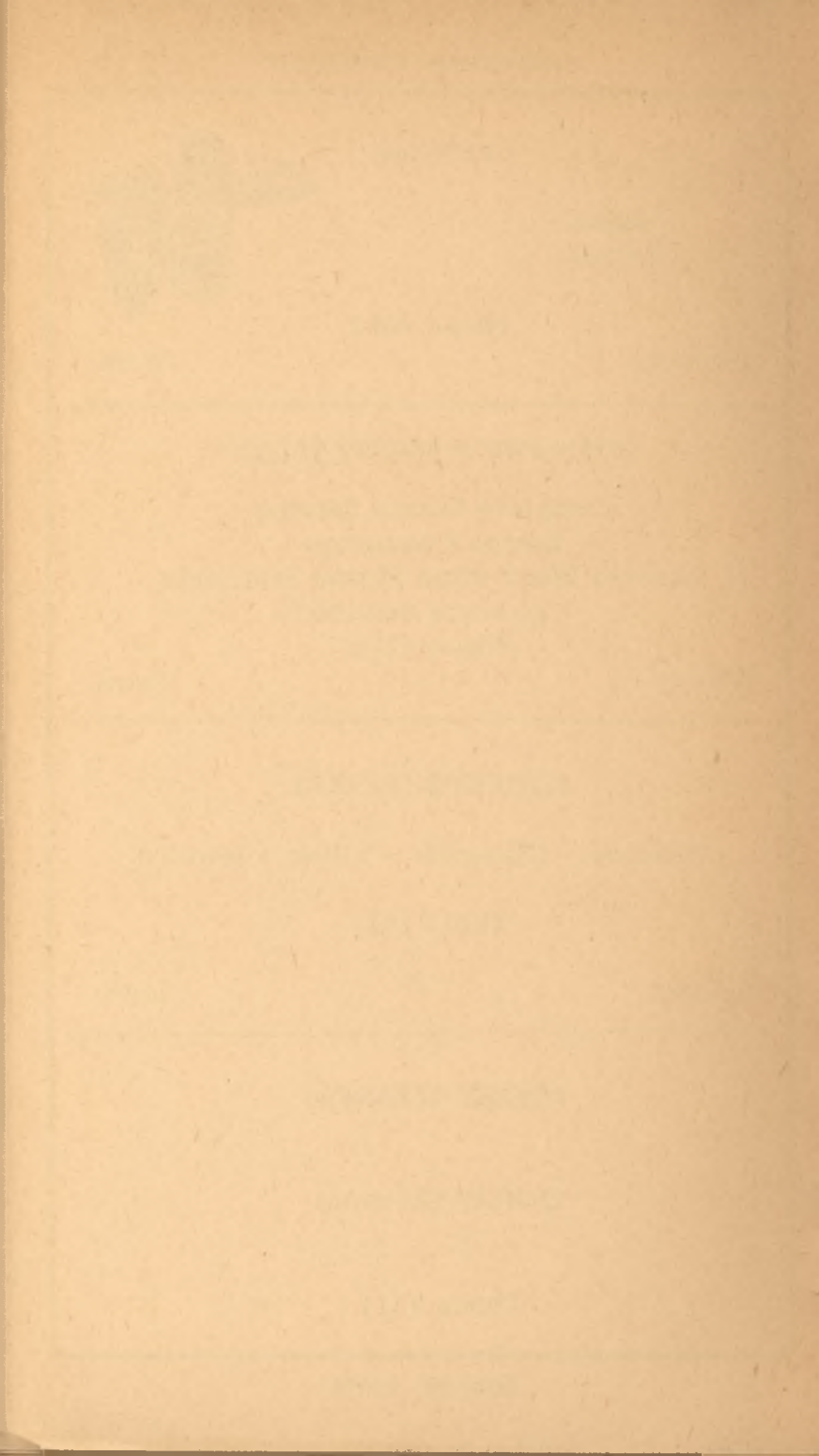
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