



Mason City, Iowa

**C O O K**  
**B O O K**

*The Staff of the Y W C A wish to thank the Board of Directors, members of the Y W C A and friends, for donating favorite recipes for use in this cookbook. In particular, we wish to thank Mrs. James Hanley, Jr. for her many hours of work in sorting and organizing the recipes.*

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## FRENCH BREAD

2 cups warm water  
1 teaspoon salt in bowl

Dissolve 2 packages yeast in 1/4 cup warm water and add to mixture in bowl.

Stir in 6½ cups flour and turn out on well floured board. Knead in all the flour it will take. Knead until velvety.

Let rise in bowl covered with damp cloth.

Then - Divide dough into 4 parts and roll each into long thin loaf. Slash top every 2 inches. Let rise. Brush top with egg white slightly beaten with 1 teaspoon water. Bake until light brown, then brush with egg white again and sprinkle with sesame seeds if desired.

Bake to deep brown. 350 degrees.

Mrs. Loren Grout

## NUT BREAD

2 Eggs  
2 Cups Brown Sugar  
2 Cups Sour Milk  
4 Cups Flour

½ Teaspoon Salt  
1 Teaspoon Baking Powder  
2 Teaspoons Soda  
1 Cup Walnut Meats or Pecans

Beat eggs and sugar. Add sour milk and beat well. Add flour, sifted with salt, baking powder and soda. Stir in nut meats. Bake in greased loaf pan.

Large loaf should be baked about 45 minutes in 350 degree oven. Small loaf pans bake 30-40 minutes.

E. Birdsall

## PRUNE BREAD

½ Pound Prunes

1 Cup Water

1 Cup Sugar

½ Cup Shortening

½ Teaspoon Cinnamon

¼ Teaspoon Nutmeg

½ Teaspoon Salt

2 Cups Flour

1 Teaspoon Soda

1 Egg

Soak prunes over night. Save one cup of water. Pick prunes from pits and cook in liquid, sugar, shortening and spice for 5 minutes. Cool, then add flour, soda, and beaten egg.

Bake 1 hour in 325 degree oven.

## **PUMPKIN BREAD**

**3½ Cups Flour**  
**½ Teaspoon Baking Powder**  
**1 Teaspoon Cinnamon**  
**1 Cup Shortening**  
**2/3 Cup Water**  
**3 Cups Sugar**

**2 Teaspoons Soda**  
**1½ Teaspoons Salt**  
**1 Teaspoon Nutmeg**  
**4 Eggs**  
**½ Teaspoon Black Walnut Flavoring**  
**1 No. 2 Can Pumpkin**

Mix shortening, sugar and pumpkin. Add eggs and water and dry ingredients.

Bake 350 degrees - 1 hour

Mrs. Gordon Allison

CHEESE - CARAMEL - EGG TRIST - 3 TRIST

**OATMEAL BREAD - 2 Loaves**

1 Package Yeast  
1 Tablespoon Sugar

**1 Square Yeast**  
**1 Cup Rolled Oats**  
**2½ Teaspoons Salt**  
**½ Cup Molasses or Honey**

1/3 Cup Warm Water  
1 Teaspoon Salt

**1/3 Cup Lukewarm Water**  
**2 Cups Boiling Water**  
**2 Tablespoons Soft Shortening**  
**6 Cups Flour**

Combine rolled oats and boiling water in large bowl and let cool. Add rest of ingredients and half of flour. Mix well. Add rest of flour to make soft dough and knead until smooth. Cover and let rise - shape in two loaves. Bake 325 degrees for 50 minutes.

Noreen Coyan

Noreen Coyan

**CHEESE - CARAWAY - EGG TWIST - 1 TWIST**

- 1 Package Yeast
- 1 Tablespoon Sugar
- 1 Egg
- 2 Tablespoons Caraway Seed

- 3/4 Cup Warm Water
- 1 Teaspoon Salt
- 1 Cup Grated Cheese
- 2 1/2 Cups Sifted Flour

Sprinkle yeast in water - stir. Mix in rest of ingredients and half of flour. Mix until well blended and stir in remaining flour to make a soft dough. Turn dough out and knead until smooth. Place in greased bowl, cover and let rise. Divide dough in half and form two 12 inch rolls. Twist two rolls together. Seal ends and place on baki sheet. Let rise. Bake at 375 degrees for 30-35 minutes.

Noreen Coyan

## RHUBARB COFFEE CAKE

**1 ½ Cups Brown Sugar**  
**½ Cup Margerine**  
**1 Egg**  
**2 Cups Flour (reserve ½ cup for rhubarb)**  
**1 Cup Sour Milk**  
**1 Teaspoon Soda**  
**1 ¾ Cups Diced Rhubarb**  
**¼ Teaspoon Salt**  
**1 Teaspoon Vanilla**

**Topping:**  
**½ Cup White Sugar**  
**1 Teaspoon Cinnamon**  
**½ Cup Chopped Nuts**

Cream sugar and shortening, add egg and beat until smooth. Sift dry ingredients together and add soda to sour milk, add alternately. Stir in vanilla and rhubarb.

Topping: Combine white sugar, cinnamon and nuts.

Bake 350 degrees - - 40 to 50 minutes.

Mrs. Leonard Lenze

## SWEDISH RYE BREAD

**1 Compressed Yeast Cake in  $\frac{1}{4}$  Cup Warm Water.**

**In Large Bowl Combine  $\frac{1}{4}$  Cup Brown Sugar**

**$\frac{1}{4}$  Cup Light Molasses**

**1 Tablespoon Salt**

**2 Tablespoons Shortening.**

**To Brown Sugar Mixture, add:  $1\frac{1}{2}$  Cups Hot Water, stir till sugar is dissolved.**

Cool to luke warm. Stir in  $2\frac{1}{2}$  Cups Graham Rye Flour; beat well; add softened yeast;  $3\frac{1}{2}$  to 4 Cups White Flour; Cover, let rest 10 minutes. Knead on a well floured surface till smooth. Place in greased bowl. Let rise till double – about  $1\frac{1}{2}$  hours. Punch down, divide in 2 portions, let rest 10 minutes. Shape in 2 loaves, let rise (about  $1\frac{1}{2}$  hours).

Bake in moderate oven about 25 to 35 minutes.

Brush with melted butter.

W. A. Swift

## PECAN ROLLS

½ Cup Butter

1 Cup Brown Sugar

2 Eggs

Salt

¼ Cup Flour

1 Teaspoon Vanilla

½ Cup Pecans, Chopped

Cream butter and sugar. Mix other ingredients. Drop 1 teaspoon only on greased cookie sheet, baking only six at a time for 10 minutes at 325 degrees. Remove with spatula, placing top side down. Roll up immediately. Dust with powder sugar when cold.

Yield -- 3 dozen.

Lucille Dustin

## SCOTCH SCONES

**2 Cups Sifted Flour**  
**½ Teaspoon Baking Soda**  
**1 Cup Thick Buttermilk or Sour Milk**

**1 Teaspoon Salt**  
**¼ Cup Butter or Margerine**

Sift together dry ingredients. Cut in butter finely. Add buttermilk gradually to form a stiff dough. Turn out on lightly floured surface. Knead a little. Shape into a ball. Roll out into an 8 - inch circle. Cut into 12 triangles. Bake at 400 degrees F. for 15 to 20 minutes or bake on hot ungreased griddle until brown and turn to brown other side. Yield 12 scones.

Mrs. Allen D. Patton

KOLACHE

### ICE BOX ROLLS

1 Cup Boiling Water  
1/4 Cup Sugar

1 Cup Water  
1 Teaspoon Salt

**2 Cups Boiling Water**  
**3 Tablespoons Lard**

**1/2 Cup Sugar**  
**2 Teaspoons Salt**

Mix, and cool to lukewarm. Dissolve 2 cakes yeast in 1/2 cup lukewarm water and 1 teaspoon sugar. 2 eggs well beaten. 4 cups flour, beat hard, then add 3 cups flour beat, cover and set in ice box. Put in pans 2 hours before baking.

Bake at 400 degrees for 25 minutes.

Mrs. Gordon Allison

Mrs. Leigh Curtis

## KOLACHE

1 Cup Evaporated Milk  
1/4 Cup Sugar

1 Cup Water  
1 Teaspoon Salt

Mix the first 4 ingredients together.

Crumble 2 cakes yeast in 1/4 cup warm water. Add 2 eggs (well beaten), 1/2 cup melted butter, approximately 8 cups sifted flour, 1/2 teaspoon grated lemon rind. Let rise twice and roll out.

Cut with cookie cutter into small rolls about 2 inches. Let rise (on greased cookie sheet). When light, make a depression in center of each and fill with fruit filling.

Bake at 400 degrees for 20 - 25 minutes.

Our favorite filling:

Soak, cook until soft 30 prunes. Drain, remove pits, mash with fork, add 4 table-  
spoons sugar, 1/2 teaspoon cinnamon and nuts if desired.

Mrs. Leigh Curran

## COFFEE CAKE

1 Cup Sugar  
½ Cup Margerine  
1 Egg  
1½ Cups Flour  
1 Teaspoon Soda  
1 Teaspoon Salt  
½ Cup Strong Coffee  
2 Cups Chopped Apples  
2 Tablespoons Sugar

Topping:  
½ Cup Brown Sugar  
1½ Teaspoons Cinnamon  
½ Cup Nut Meats  
(more if desired)

Cream sugar and shortening, add egg, beat until smooth. Add sifted dry ingredients alternately with coffee. Sprinkle sugar over apples and add apples. Use 2 round cake pans or large cake pan.

Topping:

Combine brown sugar, cinnamon and nuts and sprinkle over the top.

Bake at 350 degrees for 40 minutes.

Mrs. Leonard Lenze

# CASSEROLES

## RICE PILAF

2 Cups Long Grain Rice

1/3 Cup Butter

1/4 Cup Finely Chopped Green Pepper  
(Optional)

2 Teaspoons of Salt

1/2 Cup Finely Chopped Onion

1 Quart Hot Chicken Stock

1/4 Teaspoon Pepper

1/4 Teaspoon Oregano

Melt butter in heavy skillet; add onion and cook to golden brown. If green pepper is used add at same time as onion. Add dry rice and stir constantly until rice is light brown. Add broth and seasonings and pour into buttered 2 quart casserole. Stir. Cover and cook in moderate oven (350 degrees) 30 or 35 minutes. Remove cover the last 10 minutes so rice will be dry and fluffy. If rice becomes too dry during cooking, add more chicken broth or hot water. Servings: 6 to 8

Mrs. George Joyce

RICE BAKE

### HAMBURGER WITH CHOW MEIN NOODLES

- 1 Pound Hamburger - Browned
- 1 Small Green Pepper
- 2 Cups Celery Diced
- 1 Can Water

- 1 Small Onion
- Salt & Pepper
- 1 Can Tomato Soup
- ¾ Can Chow Mein Noodles

Mix all together and bake at 350 degrees for 45 minutes. Sprinkle O & C French Fried Onions on top or a few Chow Mein Noodles.

Mrs. R. C. Keister

Margaret Hedley

PASTY190

1/2 pound Spaghetti or Macaroni  
1/3 Cup Milk  
1 Tablespoon Butter or Olive Oil  
1 Small Onion Chopped Fine

1 Teaspoon Salt  
Pepper  
1/4 Teaspoon Cinnamon or Cinnamon Stick  
Pepper and Bit of Garlic if desired

### RICE BAKE

**Brown 1 pound Hamburger (Do not salt)**  
**1 Cup Diced Celery**  
**1 Can Chicken With Rice Soup**  
**2 Cups Water**

**1 Diced Onion (Medium) not brown, but soft**  
**Mix together and add 1 Cup Dry Rice**  
**1 Can Cream or Mushroom Soup**  
**1/4 Cup Soy Sauce**

Bake 1 hour at 350 degrees in 9 x 13 pan.

Remove from oven and sprinkle top with grated cheese.

Return to oven until cheese is melted and lightly brown.

Serves 12.

Margaret Hanley

## PASTITSIO

**¾ pound Spaghetti or Macaroni**  
**2/3 Cup Milk**  
**3 Tablespoons Butter or Olive Oil**  
**1 Small Onion Chopped Fine**  
**1 pound Ground Meat**  
**1 Cup Tomato Juice**  
**or 1 Cup Tomato Sauce and Water**

**1 Teaspoon Salt**  
**Pepper**  
**¼ Teaspoon Cinnamon or Cinnamon Stick**  
**Parsley and Bit of Garlic if desired**  
**2-3 Eggs**  
**½ Cup Tomato Puree**

Brown onion in fat, add meat and cook until brown. Add tomato, pepper, salt and cinnamon. Cook for about 20 minutes. Cook ½ or ¾ pound macaroni or spaghetti until tender. Drain and run cold water over macaroni. Drain. Beat eggs until light and add to the following sauce:

**4 Tablespoons Butter**  
**½ Cup Flour**

**2 Cups Milk**  
**Salt**

Make a roux, when sufficiently thickened add fluffily beaten eggs.

Meat sauce in the center.

Ann Magnani

## CABBAGE ROLLS

**1 Pound Ground Beef or Lamb**  
**¼ Cup Rice**  
**1 Teaspoon Salt**  
**Dash Black Pepper**  
**¼ Teaspoon Cinnamon**  
**½ Teaspoon Bouquet Garni**  
**1 Stick of Melted Butter**

**4 Tablespoons Water**  
**1 Small Can Tomato Juice or Tomatoes**  
**1 Clove Garlic**  
**1 4 Pound Head of Cabbage**  
**3 Slices Bacon**  
**¼ Teaspoon Sugar**

Remove core from head of cabbage. Place in pot of boiling water, cooking same for around 5 minutes, until leaves separate. Do not overcook. Cut larger leaves into two pieces, removing the heavy vein. Save unused cabbage to cover bottom of kettle. While cabbage cooks proceed with filling.

Mix meat, rice, butter, seasonings and water, mixing well with hands. Place one teaspoonful of mixture in center of each cabbage leaf and roll tightly. Place in rows carefully in kettle. Place bacon on top of layer of cabbage. In a bowl mix tomato juice, sugar, pressed garlic and dash of salt. Pour sauce over cabbage rolls, weight down with a heavy plate. Bring to boil--then simmer for 50 minutes.

Mrs. Sude Naifeh

## HAWAIIAN CASSEROLE

2 Cups Coarsely Chopped Cooked Ham  
1 Cup Coarsely Chopped Cooked String  
Beans  
1 Tablespoon Corn Starch  
2 Tablespoons Butter  
Salt and Pepper to Taste

1 Cup Coarsely Chopped Cooked Sweet  
Potatoes  
1 Cup Pineapple Juice  
¼ Teaspoon Ground Ginger  
Pineapple Slices  
Sugar and Salt to Taste

Combine ham, sweet potatoes and string beans. Melt butter, combine pineapple juice, corn starch and ginger. Add melted butter and cook until thick. Add to ham mixture and mix well. Put into greased shallow casserole. Lay pineapple slices on top. Bake in moderate oven (350 degrees) 20-30 minutes. Serves 4.

Mrs. T. E. Davidson

DELICIOUS CHICKEN & TUNA CASSEROLE

**SPAGHETTI CASSEROLE**

3 Ounces Macaroni (Shell or Spiral)  
1/2 Cup Chopped Green Pepper  
2 Tablespoons Flour

1 Pound Ground Round Steak  
Green Pepper, Chopped  
Garlic

1 Pint or More Tomato Juice  
Grated Cheese Over Top

1/2 Cup Chopped Onion  
2 Tablespoons Butter (or Substitute)  
1 1/2 Cup Milk

3/4 Box Ready Cut Spaghetti  
Onion, Chopped  
1 Cup Tomato Sauce  
Sugar and Salt to Taste

Bake in oven 1 hour at 350 degrees.

Mrs. Lou Luckel

**DELICIOUS CHICKEN & TUNA CASSEROLE**

- 3 Ounces Macaroni (Shell or Spiral)
- ¼ Cup Chopped Green Pepper
- 2 Tablespoons Flour
- 1 Can Creamed Chicken Soup
- 1 Can Chunk Tuna

- ½ Cup Chopped Onion
- 3 Tablespoons Butter (or Substitute)
- 1¼ Cup Milk
- ¼ Cup Chopped Pimento
- 1 Can Mushrooms (Stems and Pieces - Small Can)

Cook macaroni 7 minutes. Drain. Cook onion and green pepper in hot fat until tender. Add flour and blend. Add milk and cook over low heat until thick. Stir in chicken soup. Add remaining ingredients. Pour into buttered casserole. Bake at 350 degrees (325 degrees if glass) for 30 minutes. Garnish with cashew nuts before baking.

A double recipe will fill a 9 x 15 glass cake dish.

Mrs. Niels P. Petersen

## RICE WITH YAKNEE SAUCE

### RICE:

<b>¼ Pound Butter</b>	<b>½ Cup Vermicelli (Broken up into size of</b>
<b>2 Cups Rice (Washed twice in cold water)</b>	<b>cooked grains of rice. May use</b>
<b>4 Cups Boiling Water</b>	<b>Rosmaryanna)</b>
<b>2 Teaspoons Salt</b>	

Heat butter in pan, add vermicelli and fry slowly until golden brown. Remove salt foam from butter which comes to the top. Add the rice and stir softly for 2 minutes. Add boiling water and salt. Give it one good stir. Let the rice come to one full boil, cover tightly, turn fire very low and cook slowly 25 minutes. Do not stir or remove lid during cooking period.

### YAKNEE:

<b>1½ Pounds Chuck Roast cut up in 1 inch pieces (Lamb or Cooked Chicken may be used)</b>	
<b>2 Packages Frozen Cut Green Beans (Okra or Cauliflower may be used)</b>	
<b>1 Tall Can of Hunts Tomato Sauce</b>	<b>Dash of Salt &amp; Pepper</b>
<b>1 Teaspoon Flour</b>	<b>1 Clove Garlic</b>
<b>½ Teaspoon Cinnamon</b>	<b>1 Large Onion – Browned with Beef</b>

Salt and pepper meat, then brown lightly, add diced onion and continue browning. Sprinkle 1 teaspoon flour over meat mixture. Add 4 cups of boiling water and cook

(continued)

## CRUNCHY MEAT BALLS

- |                           |                         |
|---------------------------|-------------------------|
| 1 Package Onion Soup Mix  | 1/2 Cup Chopped Walnuts |
| 1 Cup Coarse Bread Crumbs | 2 Tablespoons Butter    |
| 1/2 Cup Scalded Milk      | 2 Cups Water            |
| 1 Egg                     | 1 Tablespoon Flour      |
|                           | 1 Tablespoon Catsup     |

1 1/2 hours or until meat is tender.

Drop frozen green beans into pan, add tomato sauce, garlic, cinnamon, salt and pepper. Cook slowly for 1 hour. Serve sauce over cooked rice.

1. Add 2 tablespoons onion soup mix (save remaining for sauce) and bread crumbs to meat mixture. Slice bread into small pieces to make crumbs.

2. Add this mixture, the egg and parsley to ground beef and mix slightly.

3. Sauté walnuts in butter until a rich brown, remove with slotted spoon and mix in the meat mixture. Form meat into 18 balls.

4. Add remaining onion soup mix, water, flour, catsup to butter in frying pan (in which walnuts have been sautéed) and heat, stirring constantly until sauce boils for a minute. Add meat balls to sauce and simmer slightly for 15 to 20 minutes.

Mrs. Sude Naifeh

Nine Pages

## CRUNCHY MEAT BALLS

1 Package Onion Soup Mix	½ Cup Chopped Walnuts
1 Cup Coarse Bread Crumbs	2 Tablespoons Butter
½ Cup Scalded Milk	2 Cups Water
1½ Pounds Ground Beef	1 Tablespoon Flour
1 Egg	2 Tablespoons Catsup
¼ Cup Chopped Parsley	

1. Add 3 tablespoons onion soup mix (save remaining for sauce) and bread crumbs to scalded milk and let stand 5 minutes. (Tear 2 slices bread into small pieces to make crumbs.)
2. Add this mixture, the egg and parsley to ground beef and mix slightly.
3. Saute walnuts in butter until a rich brown, remove with slotted spoon and mix in the meat mixture. Form meat into 18 balls.
4. Add remaining onion soup mix, water, flour, catsup to butter in frying pan (in which walnuts have been sauted) and heat, stirring constantly until sauce boils for a minute. Add meat balls to sauce and poach slightly for 15 to 20 minutes.

Nora Faktor

(Meat Balls wrapped in Grape Leaves with Egg Lemon Sauce)

**IRISH LAMB STEW**

Two pounds breast of lamb cut in 2 inch cubes. Brown in 2 tablespoons fat. Add 3 cups hot water. Season with salt and pepper and simmer – covered for 1½ hours. Then add 12 small onions, 3 medium sized carrots (quartered), 2 tablespoons of chopped parsley and 1 tablespoon chopped green pepper.

Continue cooking 30 minutes more and then add 1 teaspoon Worcestershire sauce. Thicken with 2 tablespoons flour blended in ¼ cup cold water. Add dumplings if desired.

Cover and cook 12 minutes.

Serves 6 to 8 SAUCE

4 Eggs

1/3 Cup Lemon Juice

Mrs. C. C. Foster

1 Teaspoon Corn Starch

Mrs. Foster says this recipe for the Irish lamb stew is very delicious. Was brought to the United States by a young Irish immigrant.

## DOLMADES

(Meat Balls wrapped in Grape Leaves with Egg Lemon Sauce)

Combine:

1½ Pound Ground Beef  
1 Large Onion (finely cut)  
Salt and Pepper to taste

½ Cup Rice  
Parsley or mint or dill to taste  
Grape Leaves (rinsed with warm water)

Wrap a small amount of ground beef mixture in each grape leaf; place these in large kettle; on top of the meat balls place a lid (smaller than that of kettle) directly on the meat balls so as to weigh them down (this prevents breakage when cooking); add boiling water into kettle so as to cover the meat balls and cook over fire until tender.

### EGG LEMON SAUCE

4 Eggs  
1 Teaspoon Corn Starch

1/3 Cup Lemon Juice

Beat eggs, with corn starch; add lemon juice gradually and beat well; add to this, the broth from the cooked meat balls, a very little bit at a time stirring the egg mixture constantly. Place this mixture over a low flame and cook until thick and smooth stirring constantly. Serve meat balls covered with this egg-lemon sauce.

Mrs. Paul Papantonis

## PASTITSO

1 Pound Macaroni  
1½ Pound Ground Beef  
½ Pound Butter

1 Medium Onion, finely chopped  
1 8 Ounce Canned Tomato Sauce  
¼ Pound Grated Cheese

### SAUCE:

3 Cups Milk  
3 Eggs

1 Tablespoon Corn Starch  
1 Tablespoon Flour ) Dissolved in  
Cold Milk

Brown chopped onion in butter; add meat and simmer; add tomato sauce and season with salt and pepper to taste; (note: a little cinnamon and allspice added to salt and pepper will improve taste). Simmer until lightly browned.

Boil macaroni and drain; combine ground beef mixture, macaroni and grated cheese and sauce.

Sauce: Heat milk to scald; cool until lukewarm; beat eggs; add corn starch and flour mixture; then add lukewarm milk to this mixture very slowly; cook this slowly until it thickens, stirring constantly.

Bake entire mixture in moderate oven of 350 degrees for an hour or more.

Mrs. Tom Jolas

## **BAKED BEANS**

**1 #10 Can Pork and Beans**  
**1 Pound Brown Sugar**  
**½ Jar (small) Prepared Mustard**

**1 Bottle Tomato Catsup**  
**1 Pound Bacon**

Put beans in colander, wash with cool running water. When thoroughly drained, place in large kettle, add coarsely chopped bacon, catsup, brown sugar and mustard. Mix thoroughly. Place in large cake pan or baking dish, bake at 300 degrees for one hour or until bacon is done. Serves 30.

Ruth Dorsey Webb

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## BARBECUED MEAT BALLS

### Hors d' Oeuvres

#### Sauce:

1 Onion, chopped fine  
2 Tablespoons Brown Sugar  
3 Tablespoons Worcestershire Sauce  
1 Cup Water

Combine all ingredients; heat slowly.

#### Meat Balls:

1/2 Pounds Hamburger  
1/3 Cup Cracker Crumbs  
1 Small Onion, chopped

2 Tablespoons Vinegar  
1 Cup Catsup  
1/2 Tablespoon Mustard  
1/2 Cup Celery, chopped

1 8 Ounce Can Tomato Sauce  
1/4 Teaspoon Salt  
1/4 Cup Water  
1 Tablespoon Prepared Mustard

1 Egg  
Salt and Pepper

Mix well. Shape into 1 inch balls. Add to sauce. Stir only to cover meat balls. Simmer 1 hour. Serve with toothpick from chafing dish.

Mrs. Rudy Alman

SWEET SOUR PORK

1 Pound Lean Pork  
1 Teaspoon Garlic Salt

1 Tablespoons Soy Sauce  
2 Tablespoons Salad Oil

**DUTCH MEAT LOAF**

**1½ Pounds Lean Ground Beef**  
**1 Medium Onion, chopped**  
**1 Egg**  
**¼ Teaspoon Pepper**  
**2 Tablespoons Brown Sugar**  
**1 Tablespoon Vinegar**

**1 Cup Bread Crumbs**  
**1 8 Ounce Can Tomato Sauce**  
**1½ Teaspoons Salt**  
**¾ Cup Water**  
**2 Tablespoons Prepared Mustard**

Mix together ground beef, bread crumbs, onion, ½ can of the tomato sauce, egg and seasonings. Shape into loaf in shallow pan. Combine remaining ingredients with tomato sauce; pour over meat loaf. Bake at 350 degrees for 1¼ hours. Baste loaf several times. Serves 6.

Ruth Dorsey Webb

## SWEET SOUR PORK

**1 Pound Lean Pork**  
**1 Teaspoon Garlic Salt**

**2 Tablespoons Soy Sauce**  
**2 Tablespoons Salad Oil**

Cut pork in cubes, size you wish, mix with soya sauce and fry in salad oil, add garlic salt, cook until brown and cooked through.

**2 Tablespoons Flour**  
**1½ Teaspoons Salt**  
**¼ Cup Chicken Bouillon**  
**4 Slices Canned Pineapple cut in fourths**  
**3 Green Peppers, cut in strips**  
**1 Egg Beaten**

**1 Large Carrot, cut lengthwise ¼ inch thick**  
**12 Maraschino Cherries**  
**3 Tablespoons Corn Starch**  
**2 Teaspoons Soya Sauce**  
**¼ Cup Vinegar**  
**½ Cup Light Corn Syrup**

Combine egg, flour, ½ teaspoon salt and dip cooked pork cubes in this batter. Heat salad oil, turning to brown on all sides. Remove meat, drain off all but 1 tablespoon oil. Add 1/3 cup bouillon, pineapple, cherries, green peppers and carrots. Simmer 10 minutes. Blend corn starch, soya sauce, vinegar, and syrup and remaining bouillon. Add to pineapple mixture. Cook slowly, stirring until thickened. Pour over meat. Serve with rice. Serves four.

Mrs. T. E. Davidson

## SACHSITZES (Pigs in the Blanket)

An Old Dutch Recipe

**2 Cups Flour**

**½ Cup Lard**

**3 Teaspoons Baking Powder**

Mix by hand with enough milk to make a light biscuit dough. Chill dough.

Grind roast pork to 1½ pounds. Add seasoned pork sausage in same amount. (Use salt, pepper, sage, sausage seasoning.) Mix meats with 1 egg and 1 cup oatmeal.

Roll dough thin and cut in 5 inch squares. Shape meat in small rolls and wrap with dough. Brush tops with milk. Bake at 350 degrees until browned lightly. These may be frozen before or after baking. These are served after the tree on Christmas with hot coffee, fruit, cookies and candy.

Pat Cooper

VEAL PAPRIKA

## **RASPE KUMLA**

Norwegian

**4 Large Potatoes Pared and Grated**  
**1 Tablespoon Butter**

**1 Egg Well Beaten**

Thicken with flour. Drop by spoonfuls into broth and boil 20 minutes. Ham or pork  
broth is best. Good with navy beans or split peas.

Flour in 1 cup sour cream and 1 teaspoon paprika. Stir well. Cook 1 minute.

Serve on cooked noodles.

Mrs. Anna Halverson

Mrs. Robert Zimmer

CHINESE WALNUT CHICKEN

1 Cup Coarsely  
Broken Walnuts  
1/4 Cup Salad Oil  
2 Chicken Breasts

1/4 Cup Star-cut  
Celery Sticks  
1 1/2 Cups Chicken Broth  
1 Teaspoon Sugar

2 Tablespoons  
Cooking Sherry  
1 Egg  
Shrimp, drained

**VEAL PAPRIKA**

2 pounds veal, steak or stew, cut in small cubes and sprinkled with salt and pepper.

Saute one clove of garlic, chopped, in three tablespoons of olive oil or salad oil for three minutes.

Add meat and brown well. Add 1 1/2 cup stock to meat mixture, cover and simmer 1 hour.

Pour in 1 cup sour cream and 1 teaspoon paprika. Stir well. Cook 1 minute.

Serve on cooked noodles.

Mrs. Robert Zimmer

Mrs. Robert Spiegel

## CHINESE WALNUT CHICKEN

1 Cup Coarsely  
Broken Walnuts  
¼ Cup Salad Oil  
2 Chicken Breasts  
(raw), boned and  
cut lengthwise in  
very thin strips  
1 Cup Onion Slices

1½ Cups Bias-cut  
Celery Slices  
1¼ Cups Chicken Broth  
1 Teaspoon Sugar  
1 Tablespoon Corn Starch  
¼ Cup Soy Sauce  
½ Teaspoon Salt  
Hot Cooked Rice

2 Tablespoons  
Cooking Sherry  
1 5 Ounce Can Bamboo  
Shoots, drained  
1 5 Ounce Can Water  
Chestnuts, drained  
and sliced

In skillet, toast walnuts in hot oil, stirring constantly. Remove nuts to paper towels to drain. Put chicken into skillet. Sprinkle with salt. Cook, stirring frequently, 5 to 10 minutes or until tender. Remove chicken. Add onion, celery, and ½ cup of the chicken broth. Cook uncovered 5 minutes or until vegetables are slightly tender. Combine sugar, corn starch, soy sauce, and cooking sherry; add remaining broth. Pour over vegetables. Cook and stir until sauce thickens. Add chicken, bamboo shoots, water chestnuts, and walnuts. Heat through. Serve with hot rice. Makes 4 to 6 servings.

Mrs. Robert Spiegel

## **LIVER DUMPLINGS**

**(Leber Klosse)**

**1 Pound Pork Liver (Ground)**  
**½ Pound Pork (Ground)**  
**1 Cup Coffee Cake or Bread Crumbs**  
**1 Cup Bread Soaked in Water and  
Pressed Dry**  
**1 Egg**  
**7/8 Cup Flour**  
**Salt and Pepper**

**¼ Teaspoon Nutmeg**  
**½ Cup Minced Onion**  
**Chopped Parsley if desired**  
**4 Tablespoons Butter**  
**½ Cup Dry Bread Crumbs**

Mix first 10 ingredients in order given and drop by teaspoonful into boiling salted water. Boil 15 minutes. Remove to serving dish and top with crumbs which have been browned in butter.

Dinner Bell Restaurant

## CHICKEN CACCITORI

1/3 Cup Salad Oil, Flour to Brown Chicken.

Heat Fat, Brown Chicken on both sides, cook for 45 minutes.

### Sauce:

1 Can (#2) Tomatoes

2 Small Onions sliced

1 8 Ounce Can Tomato Sauce

1 Clove Garlic

1 Bay Leaf

1/2 Teaspoon Celery Seed

1/2 Teaspoon Oregano

Cook all ingredients 10 minutes, pour over chicken, and bake for 30 to 45 minutes.

Serve sauce with cooked rice and the chicken.

## MODERN SWEDISH MEAT BALLS

**2¼ Pounds Ground Beef**  
**¼ Pound Ground Pork**  
**2 Eggs**  
**2½ Tablespoons Grated Onions**  
**Salt and Pepper to taste**

**Few Grains Nutmeg and Cloves**  
**¼ Teaspoon Allspice**  
**1¼ Cups Milk**  
**1¼ Cups Bread Crumbs**

Mix meat, eggs, spices and onions. Then crumbs. Next the milk and beat in slowly. Make into 1½ inch meat balls. Brown on all sides in Stry or other fat. Take meat out and put in a casserole. Add 2 or 3 tablespoons flour to fat, brown thoroughly and make thin gravy. Pour over meat balls in deep casserole. Bake about 1½ hours at 350 degrees.

When using with mashed potatoes keep plenty fairly thin gravy.

Mrs. Harry A. Vick

## GENUINE EAST INDIAN CURRY

1 Small Onion  
1 Tablespoon Curry, level  
1 Pint Stock or Hot Water  
2 Pounds Veal or Lamb

1 Heaping Tablespoon Butter  
1 Tablespoon Flour  
1 Teaspoon Salt

Fry onion in tablespoon of butter, then mix a tablespoon of curry, one of flour, and salt, together and stir into the onion and butter. Cook until a dark brown, add gradually stock or hot water.

Cut meat into small pieces and brown in hot fat. Then add to the gravy. Cover and simmer gently for 2 or 3 hours. Watch closely. If necessary, add water.

Serve with boiled rice and chutney.

Mrs. Lloyd Peck

## **SPANISH STEAK**

<b>4 Pounds Round Steak - Cut 2 inches Thick</b>	<b>1-2 Canned Pimientos – Chopped</b>
<b>2-3 Carrots – Diced</b>	<b>2 Cups Tomatoes</b>
<b>1 Mexican Pepper – Chopped</b>	<b>½ Cup Cooking Fat</b>
<b>Flour</b>	<b>Salt and Pepper</b>
<b>1-2 Onions, Diced</b>	<b>1 Green Pepper – Chopped</b>

Rub meat with salt and pepper. Pound all the flour possible into the steak. Sear in hot fat. Add remaining ingredients. Cover. Simmer slowly about 3 hours or until meat is tender. (12 Servings)

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## **SALAD DRESSING**

**(Boiled)**

**3 Egg Yolks (beaten)**  
**1 Teaspoon Dry Mustard**  
**1½ Tablespoons Flour**  
**½ Cup Water**

**1 Teaspoon Salt**  
**3 Tablespoons Sugar**  
**½ Cup Vinegar**  
**1 Tablespoon Butter**

**Method:** Mix dry ingredients. Add vinegar and water, slowly add beaten egg yolks. Cook in double boiler until thick – add butter. Makes 1 pint.

Mrs. George Joyce

## YUM YUM SALAD

**1 Package Lemon Jello**  
**2 Tablespoons Vinegar**  
**1/8 Teaspoon Salt**

**1 1/2 Cups Hot Water (part juice)**  
**2 Tablespoons Sugar**  
**1 Cup Crushed Pineapple (drained)**

Let set until syrupy. Fold in 1/2 cup whipped cream and 1/2 cup grated cream cheese.  
Let stand in refrigerator over night or until firm.

Serves 9 – 12

Mrs. George W. Atkinson

## BAVARIAN COLE SLAW

4 Cups Finely Shredded Cabbage

2 Red Apples Cut into Thin Wedges

1/3 Cup French Dressing (more if  
needed)

1 Bermuda Onion, Sliced and Separated into  
Rings

1/2 Cup Thin Slices of Dill Pickle

This salad may be tossed together an hour or two before serving. It tastes best if its chilled.

Use red cabbage for variation.

Mrs. H. F. Goplerud

CRANBERRY SALAD  
**LITTLE ICES**

1 Can Cranberry Sauce )  
1 Carton Sour Cream ( ) ) Mix

Add 2 cups sugar and let stand over night

Pour into little paper souffle cups and freeze. May be topped with a dab of whipped cream and a cranberry.

Add 1 small onion (ground)

Pretty for teas.

Serves 12

Mrs. Clarence Messer

Mrs. William Gilder

BEAN SALAD

--German Style--

**CRANBERRY SALAD**

1 Quart Green and/or Yellow Beans cut up  
1 Teaspoon Salt

Cover with water and cook until tender. Drain, but save  $\frac{1}{2}$  cup juice for dressing.

1 Pound Cranberries (ground)

Add 2 cups sugar and let stand over night.

Drain and use juice adding enough water to make  $3\frac{1}{2}$  cups liquid.

Dissolve 2 packages cherry jello in above liquid which has been heated.

Add 1 small onion (ground)

2 cups celery

Serves 12

Mix together and pour over beans. Add -- 1 medium chopped onion, 1 teaspoon  
chopped parsley greens may also be added.

Let stand  $\frac{1}{2}$  hour or more before serving. Stir occasionally.

--Wer nicht kommt es Fleisch in Zeit muss essen was dar übrig bleibt--

Mrs. William Gildner

Mrs. Jack Gaffney

## BEAN SALAD

—German Style—

1 Quart Green and/or Yellow Beans cut up  
1 Teaspoon Salt

Cover with water and cook until tender. Drain, but save  $\frac{1}{2}$  cup juice for dressing.

### SALAD DRESSING

3 Tablespoons Salad Oil

$\frac{1}{4}$  Teaspoon Salt

1 Teaspoon Sugar

2 Tablespoons Vinegar

3 Tablespoons Bean Juice

Dash of Celery Salt

Beat together and pour over beans. Add — 1 medium chopped onion. 1 teaspoon chopped parsley greens may also be added.

Let stand  $\frac{1}{2}$  hour or more before serving. Stir occasionally.

---Wer nicht kommt zu tisch in zeit muss essen was dar uherig bleibt---

Mrs. Jack Gaffney

## **SALATA SALAD DRESSING**

### **For Tossed Salads**

**1 Cup Mazola or Olive Oil**  
**Juice of 3 Large Juicy Lemons**  
**Dash Paprika**  
**1 Tablespoon or More of Sugar**

**2 Cloves Crushed Garlic**  
**4 Tablespoons Vinegar**  
**1/3 Teaspoon Oregano**  
**Salt and Pepper**

Shake well and store in refrigerator.

Mrs. Mary Naifeh

## **WARMER KARTOFFEL SALAT**

### **Warm Potato Salad**

**2 Pounds Potatoes**  
**1 Diced Onion**

**3 to 4 Ounces Diced Bacon**  
**Vinegar, Salt, Sugar and Pepper – To Taste**

Cook potatoes unpeeled. When done, peel and slice. Brown diced bacon and add onion – browning it also. Add the spices and pour hot over the sliced potatoes. Keep warm until serving. Serves Four.

Mrs. Anton Resler

## STRAWBERRY SALAD

**1½ Cups Boiling Water**  
**2 10 Ounce Packages Frozen**  
**Strawberries**  
**1 Cup Commercial Sour Cream**

**2 Packages Strawberry Gelatin**  
**1 Cup Crushed Pineapple**  
**½ Cup Chopped Pecans**

Add boiling water to gelatin and stir until dissolved. Add frozen berries immediately. Chill until slightly congealed. Add pineapple and nuts. Put half gelatin mixture into lightly oiled 9 inch pan or mold. Chill slightly. Fold sour cream into remaining gelatin mixture, put in mold. Chill until set. Makes 10-12 servings.

## LIME SALAD

- |                                     |                         |
|-------------------------------------|-------------------------|
| 1 Package Lime Jello                | 1 Cup Hot Water         |
| 1 Package Philadelphia Cream Cheese | 1 Cup Crushed Pineapple |
| 1 Cup Whipping Cream                | ½ Cup Chopped Nuts      |

Dissolve jello in hot water and cool. Add pineapple and let stand until it begins to thicken. Then add cream cheese which has been softened with a spoon and added to whipped cream. Add nuts and put in a mold or bowl.

Mrs. Merle Jensen

GERMAN LETTUCE

Cut bacon in small pieces, fry; drain.  
Add 1 Tablespoon flour to bacon drippings and brown.  
Add 1/2 cup (strong) Cook and set aside; let cool.  
Add 1/2 cup water.

## ORANGE JELLO SALAD

**1 Package Orange Jello**  
**1 Cup Cold Water**  
**1 Can Mandarin Oranges**

**1 Cup Hot Water**  
**1 Pint Orange Sherbert**

Dissolve jello in water. Add sherbert and beat well. Add oranges and let set until firm. (This is a very pretty salad served on a lettuce leaf.)

Pile some green over lettuce; toss and serve immediately.

Mrs. Merle Jensen

VEGETABLE SALAD

**GERMAN LETTUCE**

Cut bacon in small pieces; fry; drain.

Add 1 Tablespoon flour to bacon drippings and brown.

Add 1/3 cup vinegar) Cook and set aside; let cool.

Add 2/3 cup water )

Cut up small head of lettuce.

Add cut up onion as desired.

Add salt to taste.

Add some pepper.

1/3 cup sugar.

Pour warm gravy over lettuce; toss and serve immediately.

Mrs. Art Fishbeck

## VEGETABLE SALAD

1 Can Cut Green Beans )  
1 Can Whole Yellow (Wax) Beans ) Drain  
1 Can Red Kidney Beans )

½ Cup Bite Size Celery  
1 White Onion Cut in Rings  
1 Carrot Cut in Rounds

Beat following dressing and pour over vegetables in a glass or china bowl and let stand overnight. Toss 2 or 3 times that all vegetables may be marinated. This salad • keeps in refrigerator for several days.

### DRESSING:

¾ Cup Vinegar  
¼ Cup Salad Oil  
1 Teaspoon Celery Seed  
¼ Teaspoon Pepper

¾ Cup Sugar  
1 Tablespoon Mustard Seed  
1 Teaspoon Salt

Beat and pour over vegetables.

Mrs. Charles Cornwell

## JADE MOLDED SALAD

- 1 Package Lime Jello – Dissolved in 1 Cup Boiling Water
- 1 to 1½ Cups Cucumber – Grated
- 2 Tablespoons or Less Finely Cut Fresh Green Onions
- 1 Cup Cottage Cheese
- ¾ Cup Miracle Whip

Cool jello and add other ingredients.

Will serve 6 or 8.

Harriet Klath

24 HOUR SALAD

3 Egg Yolks  
3 Tablespoons Sugar

¼ Cup Cream or Evaporated Milk  
Juice of One Lemon

**CRANBERRY SALAD**

Cook thick in double boiler. Cool. Whip ½ pint cream (or Dress Whip) and add to dressing.

**Grind 1 Pound Cranberries**

**Drain Small Can Crushed Pineapple**

**Mix 1½ Cups Sugar**

**Dice 1 Pound Marshmallows**

**½ Pint Whipping Cream - Whipped**

Mix all together and fold in whipping cream.

Marilyn Tubbesing

LIME PINEAPPLE SALAD

**24 HOUR SALAD**

1 Package Lima Jello  
Boiling Water  
**3 Egg Yolks**  
**2 Tablespoons Sugar**

**½ Cup Cream or Evaporated Milk**  
**Juice of One Lemon**

Cook thick in double boiler. Cool. Whip ½ pint cream (or Dream Whip) and add to dressing.

**Fold in: 1 Pound Grapes, White or Red, Cut.**  
**1 Pound Marshmallows, Small.**  
Topping: **Large Can Pineapple Tidbits.**

Let stand in refrigerator 24 hours. Serves 12 to 16.

1 Tablespoon Butter  
1 Tablespoon Lemon Juice

Cook until thick. Cool. Then fold in 1 cup whipping cream and spread over jello.  
Sand chocolate chips over top.

Mrs. John Vestberg

## LIME PINEAPPLE SALAD

**1 Package Lime Jello**

**Add: 1 Cup Boiling Water**

**1 Cup Cold Water**

**1 Cup Drained Pineapple Tidbits (May be cut in two) (Save Juice).**

**2 Bananas (If Desired)**

**16 Marshmallows (Small Ones Best)**

Pour in pan and set.

**Topping: Combine: 1 Cup Pineapple Juice**

**½ Cup Sugar**

**2 Tablespoons Flour**

**1 Egg – Beaten**

**1 Tablespoon Butter**

**1 Tablespoon Lemon Juice**

Cook until thick. Cool. Then fold in 1 cup whipping cream and spread over jello. Shred cheddar cheese over top.

Mrs. John Vesterby

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## BAKED JIFFY SHRIMP SKILLET

1 Can Frozen Cream of Shrimp Soup  
2/3 Cup "Minute Rice"  
1/2 Cup Diced Green Pepper  
1/2 Teaspoon Salt

3/4 Cup Boiling Water  
1 8 Ounce Package Frozen Cleaned Shrimp  
1 to 1 1/2 Teaspoons Curry Powder

Put frozen shrimp soup in skillet. Pour 3/4 cup boiling water over soup and bring to boil. Stir in 2/3 cup "Minute Rice", cleaned shrimp, celery and pepper. Add curry and salt. Cover, bring to boil and cook 10 minutes until rice and shrimp are done. Just before serving add 1/4 cup slivered almonds and 1/2 cup diced ripe olives.

Hints--For party fare I used 3 pounds shrimp and 3 times the recipe for extra large portions and this serves 12.

Mrs. John Evans

## BAKED SEAFOOD CASSEROLE

2 Tablespoons Knox Gelatin

½ Cup Cold Water      1 Dissolve gelatin

1 Pound Crab Meat and Lobster Meat  
Combined

1 Cup Mayonnaise

1½ Cups Finely Chopped Celery

1 Tablespoon Worcestershire Sauce

Add hot juice and seasonings to gelatin.

1 Pound Cooked and Deveined Shrimp

½ Cup Chopped Green Pepper

¼ Cup Minced Onion

½ Teaspoon Salt

2 Cups Crushed Potato Chips. (On top only)

Mix all ingredients except potato chips, fill baking pan and cover with potato chips.

3 Hard Cooked Eggs (Diced)

10 Sliced Stuffed Olives

Bake 400 degrees for 20 to 25 minutes

Mrs. Clarence Messer

Mrs. John Evans

## CRABMEAT ASPICS

2 Tablespoons Knox Gelatin)

½ Cup Cold Water ) Dissolve gelatin

2 Cups Seasoned Tomato Juice or V 8  
(Hot)

1 Teaspoon Lemon Juice

¼ Teaspoon Salt

¼ Teaspoon Paprika

Add hot juice and seasonings to gelatin.

1 Can Crab

1 Cup Diced Celery

2 Hard Cooked Eggs (Diced)

10 Sliced Stuffed Olives

Arrange in mold, pour gelatin over this.

Mrs. John Evans

## AMY'S CRABMEAT AU GRATIN

**Cream Sauce:** ½ Cup Butter  
(Very thick) 2/3 Cup Flour  
2 Teaspoons Salt  
2/3 Cup Milk plus 2/3 Cup Milk more

### Mix:

2 -- 6½ Ounce Cans Crab Meat  
½ Cup Whole Pimiento, Chopped and  
Drained  
4 Hard Cooked Eggs, Chopped  
4 Cups or Less Chopped Celery  
Grated Onion to Taste  
½ Cup Slivered, Toasted Almonds

Stir above mixture into cream sauce. Turn into greased casserole and top with 1 cup shredded cheddar cheese and buttered bread crumbs.

Bake at 350 degrees for 40 - 50 minutes. Serves 8

Mrs. Robert Layfield

## SHRIMP A LA NEWBERG

1 Pound Cooked Shrimp (or 2 Cans)  
Melt 2 Tablespoons Butter)  
1 1/4 Tablespoons Flour ) Thicken  
1 Cup Cream )

Add: Shredded Cheddar Cheese

3 Tablespoons Catsup  
3/4 Tablespoon Worcestershire Sauce

Add: 1/2 Cup Shredded Cheddar Cheese  
1/2 Cup Crisped Potato Chips

### Shrimp

Heat and season with salt, paprika, cayenne and at last minute add 2 tablespoons sherry.

Serve over toasted buns.

1/3 Cup Green Pepper - Chopped  
2 Cans Canned Tomatoes  
1/2 Teaspoon Cayenne Pepper  
1/4 Teaspoon Chili Powder  
1/4 Cup Rice - Cooked and Drained  
2 Cans Crab Meat Broken Into Flakes  
(8% water)

## **CRAB CASSEROLE**

**1 Medium Onion – Sliced**  
**1/3 Cup Butter**  
**1 Teaspoon Salt**  
**1 Tablespoon Worcestershire Sauce**  
**Dash Pepper**  
**1 Cup Shredded Cheddar Cheese**

**1/3 Cup Green Pepper – Chopped**  
**2 Cups Canned Tomatoes**  
**1/4 Teaspoon Cayenne Pepper**  
**1/4 Teaspoon Chili Powder**  
**3/4 Cup Rice – Cooked and Drained**  
**2 Cans Crab Meat Broken Into Pieces**  
**(6½ ounces)**

### **Topping:**

**1 More Cup Shredded Cheddar Cheese**  
**1/2 Cup Crushed Potato Chips**

Simmer onion and green pepper in butter. Stir in tomatoes, salt, seasonings, and cook 5 minutes. Blend in rice, 1 cup cheese and crab meat. Pour into oiled casserole. Sprinkle topping over top and bake 25 to 30 minutes in moderate oven (375 degrees). Serves 8 (Large)

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## GREEN BEANS AU GRATIN

5 Slices Bacon	2 Tablespoons Flour
2 Cups Cooked Fresh or Frozen Green Beans with Their Liquid	½ Cup Milk
½ Cup Bread Crumbs Mixed With 2 Tablespoons melted Butter	¾ Cup Grated Sharp Cheese

Pan broil bacon until done, drain off fat, remove bacon to absorbent paper. Measure 3 tablespoons drippings and return to skillet. Add flour and stir until blended, then add liquid drained from beans (there should be 7/8 cup) and add the milk, and stir constantly over direct heat until sauce boils and thickens. Add beans and grated cheese, and turn into a buttered 6 cup casserole. Sprinkle with buttered bread crumbs and bake (325 degrees F) for about 20 minutes or until browned and heated through. Two minutes before serving, sprinkle with chopped crisp bacon and return to oven. About 5 servings.

Mrs. Jack Buehner

## **SAUCE FOR VEGETABLES**

**2 Ounces Philadelphia Cream Cheese**

**¼ Cup Milk**

**1 Can Frozen Shrimp Soup**

**Add 2 Teaspoons Lemon Juice**

**Sprinkle With Slivered Almonds**

**Mrs. Mark Panther**

SCALLOPED CARCASS AND APPLES

2 Cups Shredded Raw Cabbage  
1 Teaspoon Salt  
¼ Cup Water

1 Cup Thin  
1 Teaspoon Sugar  
½ Cup Bread Crumbs

**BROCCOLI & CREAMED CORN**

Place 1 Package Frozen Broccoli in Bottom of Well Greased Casserole.  
Mix One Egg, ½ Cup Cracker Crumbs, ½ Cup Butter with 1 Large Can Creamed Corn.

Arrange cabbage and apples in alternate layers in a greased baking dish according  
Spread over broccoli and bake at 350 degrees for 45 or 60 minutes. with lid. Cover  
and bake in moderate oven (325 degrees) 30 to 40 minutes, to brown crumbs.

Makes 6 servings

Mrs. Mark Panther

Mrs. Willie Turner

## SCALLOPED CABBAGE AND APPLES

**3 Cups Shredded Raw Cabbage**  
**1 Teaspoon Salt**  
**¼ Cup Water**  
**2 Tablespoons Butter or Margarine**

**1 Cup Thinly Sliced Tart Unpeeled Apples**  
**1 Teaspoon Sugar**  
**½ Cup Bread Crumbs**

Arrange cabbage and apples in alternate layers in a greased baking dish seasoning each layer with salt and sugar. Add water, top with crumbs and dot with fat. Cover and bake in moderate oven (350 degrees) 30 to 40 minutes, to brown crumbs.

Makes 6 servings.

Mrs. Willie Turner

## SWEET SOUR CUCUMBERS

1 Dozen Medium-Sized Cucumbers  
2 Tablespoons Salt  
1 Medium-Sized Onion  
2 Cups Sugar

½ Teaspoon Pepper  
1 Pint Whipping Cream  
1 Pint Vinegar

Wash, peel, and slice cucumbers and place in earthen jar. Add salt and sliced onion, then cover jar with cheesecloth, plate and weight. Let stand 6 hours and drain off water. Add sugar and mix until dissolved; then add pepper and vinegar. Stir in cream. Put in refrigerator till cold and crisp.

Mrs. M. D. Kubicek

## GREEN BEANS PIZZARINO

### SCALLOPED EGGPLANT

Pour Off Liquid From 2 Cans (1 Pound Size) of Beans.

- 1 Large Eggplant**    **2 Tablespoons Olive Oil**    **1 Teaspoon Sugar**  
**2 Tablespoons Butter**    **1 Tablespoon Wine Vine**    **3 Tablespoons Grated Cheese**  
**1 Can Mushroom Soup**    **1/2 Cup Bread Crumbs**

Slice eggplant and soak in boiling water. Cook until tender. Arrange in layers in buttered baking dish, dot with butter, and pour can of mushroom soup over it. Sprinkle with bread crumbs, sugar, and cheese. Bake in medium oven 30 minutes.

Mrs. M. D. Kubicek

## SIGNORA TARENZI'S EGGPLANT CASSEROLE

### Eggplant Casserole:

2 Small Eggplants (About 2 Pounds)

Flour for Coating

4 Tablespoons Saled or Olive Oil

**Pour Off Liquid From 2 Cans (1 Pound Size) of Beans.**

Eggplant Sauce:

**Heat Beans With 2 Tablespoons Olive Oil**

4 Tablespoons Oil 2 Tablespoons Wine Vinegar

1 4-Ounce Can Tomatoes 2 Teaspoons Crumbled Dry Oregano

Dash Pepper 1 Teaspoon Garlic Salt

1/2 Pound Mozzarella 1/2 Cup Pitted Ripe Olives - Sliced

1/3 Cup Dry Bread Crumbs

Stir occasionally.

Prep, slice eggplants in 1/2" slices and sprinkle with salt. Be sure to save out two  
Serves 6. Cook in the sauce. Coat slices in flour and dip them in beaten eggs. Now heat  
saled or olive oil in large skillet and brown the eggplant slices on both sides. Since  
all the eggplant won't fit in the skillet, fry as many slices as will fit comfortably at  
one time. Set aside until sauce is ready.

Continued on next page.

## SIGNORA TERENZI'S EGGPLANT CASSEROLE

### Eggplant Casserole:

2 Small Eggplants (About 2 Pounds)      1 Teaspoon Salt  
Flour for Coating      3 Eggs  
6 Tablespoons Salad or Olive Oil

### Eggplant Sauce:

4 Tablespoons Oil, Butter or Margarine      1 Small Onion  
1 4-Ounce Can Tomato Paste      1 Teaspoon Salt  
Dash Pepper      Bit of Chopped Garlic  
¾ Pound Mozzarella Cheese, or Cheddar      3 Tablespoons Parmesan-Style Cheese  
1/3 Cup Dry Bread Crumbs

Peel, slice eggplants in ½" slices and sprinkle with salt. Be sure to save out two slices to use in the sauce. Coat slices in flour and dip them in beaten eggs. Now heat salad or olive oil in large skillet and brown the eggplant slices on both sides. Since all the eggplant won't fit in the skillet, fry as many slices as will fit comfortably at one time. Set aside until sauce is made.

Continued on next page.

## **SIGNORA TEREZI'S EGGPLANT CASSEROLE** **(Continued)**

To prepare the sauce: Heat 2 tablespoons of oil, butter or margarine in sauce pan. Chop onion coarsely and remaining 2 slices of eggplant into cubes. Fry onion and eggplant in fat until golden, or about 3 minutes. Pour in tomato paste and three tomato-paste cans of water. Season with salt, pepper and garlic. Cook about 30 minutes over a low heat or until sauce looks rather thick and "dense-ish." Now start your oven at 425 degrees or hot and grease a large baking dish or casserole with a little of the remaining oil, butter or margarine. Put a layer of fried eggplant slices in bottom of casserole, cover with a layer of mozzarella cheese slices, a sprinkling of grated parmesan-style cheese and some of the hot sauce. Add more layers until all ingredients are used, then cover the top with a shower of dry bread crumbs mixed in with the little bit of oil, butter or margarine you have left over. Bake for 10 minutes, then turn oven temperature to 350 degrees or moderate and continue baking for 15 to 20 minutes or until much of the sauce has been absorbed. Signora Terenzi, interestingly enough, serves this lovely tasting casserole on the coolish side and has learned through experience it serves 6 most generously.

Ann Magnani

## PARSNIP PATTIES

(What could be better with roast beef? You'll want to double this.)

**6 medium parsnips, scrubbed**

**½ cup light cream**

**2 tablespoons flour**

**1-½ teaspoons salt**

**Pepper**

**Butter or fat**

Cook parsnips in boiling water until tender. Cool, peel and mash. (If parsnips have woody cores, cut in half lengthwise, and strip out the tough fibers.) Should make 2 cups. Stir in cream, flour and seasonings; shape into 8 patties. Brown slowly in small amount butter for nice crisp crust. Makes 4 to 5 servings.

Mrs. M. D. Kubicek

## ZUCCHINI LAYERED CASSEROLE

½ Cup Soft Bread Crumbs  
2 Tablespoons Butter  
2 Medium Sized Tomatoes

**1 10-Ounce Can Tomato Puree**  
**¾ Cup Boiling Water**

½ Teaspoon each Pepper & Oregano  
2 Medium Sized Zucchini  
1 Large Onion

**1 Cup Brown Sugar**  
**1 Teaspoon Salt**

### TOMATO DELIGHT

Place ½ cup of the soft bread in bottom of well greased 1½ quart casserole. Boil above together 5 minutes, stirring constantly. While doing this let 2 cups bread cubes stand after pouring ½ cup melted butter over them. Pour boiled puree over bread cubes. Mix.

Bake in greased casserole ½ hour at 350 degrees.

Bake 1 hour at 350 degrees.

Serving's 4 to 6.

Lucille Dustin

## ZUCCHINI LAYERED CASSEROLE

**¾ Cup Soft Bread Crumbs**  
**2 Tablespoons Butter**  
**2 Medium Sized Tomatoes**  
**½ Teaspoon Salt**

**¼ Teaspoon each Pepper & Oregano**  
**2 Medium Sized Zucchini**  
**1 Large Onion**

Place ½ cup of the soft bread in bottom of well greased 1½ quart casserole.

Arrange thinly sliced squash, onions and tomatoes in layers. Sprinkle each layer with salt, pepper and oregano.

Top with crumbs.

Bake 1 hour at 350 degrees.

Serving's 4 to 6.

Mrs. Edward Ervin Pope

## **CALABACITAS MEXICANA'S (Mexican Squash)**

**3 Summer Squash**  
**2 Ripe Tomatoes – Diced**  
**2 Onion – Minced**  
**1 Hot Pepper – If Desired**

**½ Teaspoon Garlic Salt**  
**½ Teaspoon Comino**  
**1 Tablespoon Shortening**  
**Salt To Taste**

Wash, trim and dice green squash or pumpkin.

Boil until tender and drain.

Fry tomatoes in shortening, add onions, garlic, comino's, salt and sliced pepper if desired. Mix together and cook 5 minutes or till onion is cooked.

Mix in squash with tomato mixture cook over low flame to absorb flavor. Do not stir hard and mash squash. A little juice will still be on squash after being drained.

Serve hot.

## **EJOTES MEXICANO'S (Mexican String Beans)**

**1 Quart Cooked String Beans**

**2 Onions – Minced**

**2 Tomatoes – Dried**

**1 Sliced Hot Pepper if desired**

**½ Teaspoon Garlic Salt**

**½ Teaspoon Cominos**

**Salt To Taste**

**2 Eggs if desired**

Wash, snap or slice string beans. Boil till tender – add salt, and drain.

Fry tomatoes in shortening, add onion, garlic, cominos and pepper if desired. Mix together and cook 5 minutes or till onion is cooked.

Mix in string beans with tomato mixture. Cook to absorb flavor, add 2 raw eggs. Stir gently till eggs are set and coat some of the string beans.

Serve hot.

## PARTY BEAN CASSEROLE

4 Packages Frozen Sliced Green Beans  
1 Medium Onion, cut fine  
¼ Cup Flour  
1 Cup (½ plus ½) Milk and Cream  
1/8 Teaspoon Tobasco Sauce  
1 Teaspoon Salt  
1 5-Ounce Can of Water Chestnuts  
sliced

1 8-Ounce Can of Small Button Mushrooms  
1 Stick of Butter  
2 Cups Milk  
1/3 – ½ Pound Sharp Cheese, grated  
2 Teaspoons Soy Sauce  
1 Teaspoon Accent  
1 Cup of Sliced Almonds, slightly brushed  
with oil or bit of melted butter

Cook beans and put in large oblong pyrex pan. While beans are cooking, saute mushrooms and onions in butter. Add flour, milk, cream, cheese, seasoning and water chestnuts. Pour sauce over beans in casserole or pyrex pan and top with almonds. Bake 350 degrees – 20 – 30 minutes (until very hot). Serves 16.

Mrs. Paul Morgan

**CAKES  
AND  
COOKIES**

BLUEBERRY CAKE  
**CINNAMON COFFEE BARS**

Cream together:  $\frac{1}{4}$  Cup Soft Shortening  
1 Cup Brown Sugar  
1 Egg

Stir in :  $\frac{1}{2}$  Cup Hot Coffee

Sift together:  $1\frac{1}{2}$  Cups Flour  
1 Teaspoon Baking Powder  
 $\frac{1}{4}$  Teaspoon Soda  
 $\frac{1}{4}$  Teaspoon Salt  
 $\frac{1}{2}$  Teaspoon Cinnamon

Blend in:  $\frac{1}{2}$  Cup Raisins  
 $\frac{1}{4}$  Cup Nuts

Spread in greased and floured 13 x 9 inch pan.

Bake 350 degrees, 15 to 20 minutes. Cut in bars and frost while warm.

## **BLUEBERRY CAKE** **(Muerbe Tieg)**

**½ Cup Softened Butter**  
**Yolks of 2 Eggs**  
**1 Teaspoon Baking Powder**

**¾ Cup Sugar**  
**1 Cup Flour**

Cream butter and sugar, add egg yolks. Sift flour and baking powder and add to creamed mixture. Dip fingers in flour and spread mixture in shallow oblong pan. Dough may be refrigerated over night.

Then add filling.

**1 Pint Blueberries**

Mix together **2 Eggs**, **2 Tablespoons Cream** and **½ Cup Sugar**.

Put blueberries over dough.

Pour egg, cream and sugar mixture evenly over blueberries. (flavoring is optional).

Bake in hot oven 20 or 30 minutes.

Mrs. Robert Zimmer

## KARIDOPETA (Nut Cake)

10 Eggs (separate)  
7 - 8 Tablespoons Crushed Zwieback  
2 Tablespoons Baking Powder

10 Tablespoons Walnut (finely cut)  
1 Cup Sugar

Beat egg yolks well; add sugar slowly and beat well; combine walnuts, zwieback and baking powder and add to butter folding into batter gradually, beat egg white until stiff and then fold into batter slowly. Bake at 350 degrees about 30 - 35 minutes in pan that has been greased.

Syrup:

Bring: ½ Cup Water)  
1 Cup Sugar) to boil;

Add: 1 Teaspoon Lemon Juice

Add: 1 Teaspoon Vanilla or Almond Flavoring (this flavoring is optional).

When syrup is cool, pour over cake.

Mrs. Paul Papantonis

## APPLE CRISP OR CRUNCH

5 Cups Diced Apples  
1 Tablespoon Flour  
½ Cup Nutmeats

1 Cup White Sugar  
1 Teaspoon Cinnamon  
½ Cup Water

Mix together in casserole.

¾ Cup Oatmeal  
¾ Cup Brown Sugar  
¼ Teaspoon Soda  
¼ Teaspoon Salt

¾ Cup Flour  
1/3 Cup Melted Butter  
¼ Teaspoon Baking Powder  
½ Cup Nuts

Mix together. Spread over top of apple mixture and bake in moderate oven 30 – 40 minutes.

Serve with whipped cream or ice cream.

Mrs. David Foster

BOILED SPICE CAKE

**TOFFEE SQUARES**

Cream: **1 Cup Butter or Margarine**  
**1 Cup Brown Sugar**

Add: **1 Egg Yolk**  
**2 Cups Flour**  
Add: **1 Teaspoon Vanilla**

Spread thin on greased pan – Bake at 350 degrees 15–20 minutes.

Frost with large melted Hershey bars, sprinkle with chopped pecans.

Marian Atkinson

## WALDORF RED CAKE

### BOILED SPICE CAKE

2 Cups Raisins  
1 Teaspoon Allspice  
2 Cups Water  
1 Teaspoon Cloves

2 Cups Sugar  
2 Teaspoons Cinnamon  
1 Cup Shortening  
½ Teaspoon Salt

Boil above all together for 5 minutes and cool.

Add:

2 Eggs, (beaten)  
3 Cups Flour

2 Teaspoons Soda  
1 Cup Chopped Nuts

Be sure boiled mixture is cool before adding the above ingredients. Mix well.

Bake in loaf pan for 50 minutes at 350 degrees. This cake keeps well and stays moist.

Mrs. Herbert Zirbel

## \$300 WALDORF RED CAKE

½ Cup Shortening

1½ Cups Sugar

2 Whole Eggs

2 Ounces Red Food Coloring

(¼ Cup – 2 Bottles)

2 Teaspoons Cocoa

1 Teaspoon Salt – 1 Teaspoon Vanilla

1 Cup Buttermilk

2¼ Cups Cake Flour

1 Teaspoon Vinegar

1 Teaspoon Soda

Cream shortening and sugar. Add eggs. Make paste of cocoa and coloring. Add to sugar mixture. Add flour, buttermilk and vanilla in usual way. Last – Mix soda and vinegar until foamy and fold in.

Bake at 350 degrees for 45 minutes for large loaf cake, or 30 minutes for a 2 or 3 layer cake.

Frosting: 1 Cup Sugar )

1 Cup Butter ) Cream until fluffy (Do not use soft butter)

1 Teaspoon Vanilla)

3 Tablespoons Flour) Cook in double boiler until thick as oatmeal.

1 Cup Milk ) Cool and blend into sugar and butter mixture.

CREME or CHOCOLATE  
(French Chocolate Cream)

The smooth texture is due to a surprising ingredient—BASHED POTATOES—but we will never guess, so don't be tattletaling. It's best made a day ahead since it must be chilled in the refrigerator for at least eight hours.

**KRUMB-KAKE**

**(Crumb Cakes)**

5 Squares Unsweetened Chocolate

½ Cup Butter or Margarine

1 Cup Sugar

½ Cup Butter

2 Beaten Eggs

1 Cup Whipping Cream (Do not whip)

½ Package (1-1/3 Cups Max)

(Be sure they are plain washed potatoes)

2½ Cups Sifted Flour

¼ Teaspoon Baking Powder

1 Teaspoon Vanilla

½ Teaspoon Rum Extract

Bake on Krumb-Kake iron — Roll while warm.

...butter and vanilla. Beat in egg yolks. ... Add packaged washed potatoes to boiling water in small sauce pan. Remove from heat. Do not cook. Press potatoes into water with fork to masher. Add the washed potatoes to chocolate mixture. Mix well. Stir to mix. Pour in 8 x 8 x 1 inch loaf pan which has been oiled.

Chill in refrigerator for at least 8 hours. If you wish, the dessert may be spooned into individual soufflé cups.

## LES CRÊPES SUZETTE

Pancakes have been one of the most popular French entremets. There are various recipes for making them and they are garnished in different ways. The recipe given below is for Crepes Suzette.

2 Cups Flour

2 Tablespoons Sugar

5 Eggs

1 Tablespoon Brandy or Rum

Pinch of Salt

3 Tablespoons Butter (melted)

1 Cup Milk

Put the flour, sugar and pinch of salt in a tureen or salad bowl, make a well in the center, and put in the eggs, one at a time, mixing in the flour gradually with a wooden spoon. Then add the milk, to which the melted butter had been added gradually, and start beating the mixture. Let the mixture stand in the kitchen for at least one hour, and then add the brandy or rum just before making the pancakes. Put a very small piece of butter in a small frying pan and when hot, put in a little of the mixture into it, tipping the pan from side to side so that there is a thin and even layer over the pan. cook one side till done, then toss and do the other side.

Before folding, the Crêpes Suzette are smeared with butter, worked to a cream with equal parts of sugar flavored with brandy or rum and the juice of tangerines. They usually are served flambees— hot brandy or rum being poured over them and set alight just before serving.

## FIGURE 8's

### An Old Dutch Recipe

4 Cups Unsifted Gold Medal Flour or 1 Pound Flour

1 Pound of Butter (no ole please)

2/3 Cup of Milk

Dash of Salt

Mix as for pie crust and cut in  $\frac{1}{2}$  inch strips. Form as an 8 and press ends and twist. Press in sugar and bake on an ungreased pan sugar side up. Lightly brown at 400 degrees. Watch carefully – they burn easily.

Pat Cooper

Part I:

1/2 Cup Butter or Margarine

1/4 Cup Cocoa

2 Cups Brown Sugar

3 Eggs (Double batch, add 1 egg and beat)

3 1/2 Cups Flour

1 Teaspoon Soda

1 Cup Chopped Nut Meats

**BUTTERSCOTCH REFRIGERATOR COOKIES**

1 Teaspoon Vanilla

1 Cup Butter

1 Teaspoon Vanilla

1 Teaspoon Cream Tartar

1 Teaspoon Salt

Cream butter and sugar; add eggs and vanilla. Sift dry ingredients all together then add to creamed mixture. Add nuts. Spoon dough into butter boxes and freeze. Cut frozen chunks in half or fourths; slice and bake in 375 degree oven. Coconut, peanuts, or chocolate chips can be used in place of nuts, then dropped instead of freezing.

Mix and spread on top of Part I and let harden.

Lillian Thiemann

Part III:

Melt together 4 ounces of semi-sweet chocolate and 1 tablespoon butter. Spread on top of Part II. Put in a cool place. Cut in squares. Refrigerate.

(Can use Jordan's Danish Eggplant, Custard or Raspberry flavor).

## REFRIGERATOR COOKIES

### Part I:

½ Cup Butter or Margarine

¼ Cup Cocoa

¼ Cup Sugar

1 Teaspoon Vanilla

Put in double boiler, add 1 egg and beat. Cook 5 minutes

Have ready 2 Cups Graham Cracker Crumbs, 1 Can Flaked Coconut, ½ Cup Chopped Pecans. Mix with Part I and pat in 8 x 12 pan.

### Part II:

½ Cup Butter or Margarine

3 Tablespoons Milk

1 Package Rennet Custard, Red Color

2 Cups Powdered Sugar

Mix and spread on top of Part 1 and let harden.

### Part III:

Melt together 4 ounces of semi-sweet chocolate and 1 tablespoon butter. Spread on top of Part II. Put in a cool place. Cut in squares. Refrigerate.

(Can use Junket Danish Dessert, Current or Raspberry flavor).

## SURPRISE MERINGUE COOKIES

2 Egg Whites  
1/8 Teaspoon Salt  
1/8 Teaspoon Cream of Tartar  
1 Teaspoon Vanilla

3/4 Cup Sugar  
1 (6 ounce) Chocolate Chips  
1/4 Cup Nut Meats

Beat egg whites until soft peaks form; add salt, cream of tartar and vanilla. Beat until you have added all the sugar, a tablespoon at a time. Beat until very stiff, then fold in chocolate chips and nuts. Cover cookie sheet with brown paper and drop by teaspoonful.

Bake in slow oven – 300 degrees for 25 minutes.

Esther Vander Schaaf

## ORANGE COOKIES

**1½ Cup Brown Sugar**  
**¾ Cup Butter**  
**2 Eggs**  
**1½ Teaspoons Baking Powder**  
**3 Cups Flour**

**1 Teaspoon Vanilla**  
**2 Tablespoons Grated Orange Rind**  
**½ Teaspoon Soda, Dissolved in**  
**½ Cup Sour Milk (Cream)**  
**¾ Cup Chopped Nuts.**

Drop on cookie sheet and bake at 375 degrees.

**Dip: 2/3 Cup Orange Juice**  
**2 Cups Sugar**  
**2 Tablespoons Grated Orange Rind**

Drop cookies in dip as soon as taken from oven and place on wax paper.

Lydia Carter

## FRUIT COOKIES

1 Teaspoon Soda	2 Well Beaten Eggs
¼ Cup Water	1 Cup Seedless Raisins
2 Cups Chopped Dates	1 Cup Coconut
1 Scant Cup Butter	1 Cup Nuts *
1½ Cups Sugar	2½ Cups Flour

Dissolve soda in water and pour over dates. Cream shortening and sugar until light. Beat in eggs, stir in raisins, coconut, nuts, and dates. Add enough flour to make soft dough. Drop on greased cookie sheet and bake at 350 degrees about 12 minutes.

*\*Almonds, raisins, maraschino cherries, pecans, or coconut may be substituted for walnuts.*

*Ann Lane*

## **NUT BONBON COOKIES**

Mix together with fork: **½ Pound White Cream Cheese**  
**1 Cup Soft Shortening, Part Butter**

Mix in well with hands: **2 Cups Flour**

Chill several hours. Roll out 1/8 inch thick on cloth cover which has been sprinkled generously with confectionary sugar (Dough will absorb 1 cup). Cut into 1" x 3" bars. Place walnut half on each and roll up. Place folded side down on baking sheet. Bake at 375 degrees for 15–17 minutes. About 9 dozen.

Prunes, raisins, maraschino cherries, pecans, or coconut may be substituted for walnuts.

Ann Linn

## KRISPIE DATE COOKIES

1 Pound Dates  
1 Cup Sugar  
2 Eggs, Well Beaten

3 Cups Rice Krispies  
1 Tablespoon Butter  
1 Teaspoon Vanilla

Cook dates, sugar and eggs until thickened. Add rest of ingredients, and mix well. Roll in balls and then in coconut and chopped nut meats.

## CHOCOLATE CHIP DATE CAKE

### SHORTBREADS

1 Cup Dates covered with 1 Cup Hot Water in separate bowl.

Cream 1 Cup Butter or Margarine with 1 Cup Sugar.

$\frac{1}{2}$  Cup Butter or Margarine Vanilla.

$\frac{1}{4}$  Cup Brown Sugar, Firmly Packed

$\frac{1}{4}$  Teaspoon Almond Extract

1 Cup Sifted Flour

Mix together:  $\frac{1}{4}$  Cup Flour

1 Teaspoon Soda Add to other ingredients

Mix. Chill dough. Bake at 300 degrees for 20-25 minutes. About 2 dozen.

Mix  $\frac{1}{2}$  Cup Chocolate Chips in butter. Place in greased, floured  $9 \times 13$  pan.

Sprinkle  $\frac{1}{2}$  Cup Chocolate Chips and  $\frac{1}{2}$  Cup Nuts on top.

Bake 350 degrees for about 40 minutes.

Joyce Carlson

## CHOCOLATE CHIP DATE CAKE

**1 Cup Dates** covered with **1 Cup Hot Water** in separate bowl.

Cream **1 Cup Butter or Margarine** with **1 Cup Sugar**.

Beat in **2 Eggs**; **1 Teaspoon Vanilla**.

Add dates in water.

Sift together: **1 1/4 Cups Flour** )

**1 Teaspoon Soda** ) Add to other ingredients.

**1 Tablespoon Cocoa** )

Stir **1/2 Cup Chocolate Chips** in batter. Place in greased, floured 9 x 13 pan.

Sprinkle **1/2 Cup Chocolate Chips** and **1/2 Cup Nuts** on top.

Bake 350 degrees for about 40 minutes.



Mrs. David Weltha

## DANISH PUFF

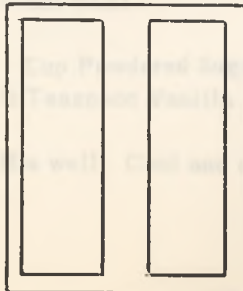
### Part 1

**1 Cup Flour - 1 Stick Oleo.** Work together with fork like pie crust. Divide into (2) parts and put in 2 rectangles on a cookie sheet.

### Part 2

**1 Cup Water and 1 Stick Oleo,** bring to boil until oleo is melted and then add **1 Teaspoon Almond Flavoring, 1 Cup Flour,** beat until smooth, add **3 Eggs** (one at a time) beaten well after each egg. Spread on top of first part. Bake for 1 hour at 350 degrees. Frost with **Powder Sugar Frosting** just as you take from oven, sprinkle with **Nuts.**

N. Mae Frenz



Pat first part out on cookie sheet like picture.

## LEMON BARS

Mix together:

**½ Cup Butter**  
**¼ Cup Powdered Sugar**

**1 Cup Flour**

Put into a 9" square pan and bake 15 minutes at 350 degrees. Cool

Mix together:

**2 Beaten Eggs**  
**½ Teaspoon Baking Powder**  
**2 Tablespoons Lemon Juice**

**2 Tablespoons Flour**  
**1 Cup Sugar**  
**Plus Grated Rind From 1 Lemon**

Pour into crust – return to oven and bake 25 minutes. Cool

Frost with:

**1 Cup Powdered Sugar**  
**½ Teaspoon Vanilla**

**3 Tablespoons Butter**  
**½ Teaspoons Cream or Milk**

Mix well. Cool and cut into squares.

Mrs. Clarence Messer

## BEST EVER COOKIES

Cook  $1\frac{1}{2}$  Cups Raisins and 1 Cup Water for a few minutes. Cool and add the following  $1\frac{1}{2}$  Teaspoons Soda.

Scant Cup Shortening

$1\frac{1}{2}$  Cups Sugar

2 Eggs

1 Teaspoon Cinnamon

$\frac{1}{2}$  Teaspoon Cloves

3 Cups Flour

Pinch of Salt

1 Teaspoon Vanilla

$\frac{1}{2}$  Teaspoon Nutmeg

Cream shortening and sugar, add eggs, raisin mixture, and vanilla. Stir in sifted dry ingredients. Drop by teaspoon on greased cookie sheet at 450 degrees about ten (10) minutes.

Mrs. R. C. Keister

## FRUITE CAKE COOKIES

4 Cups Flour	1 Teaspoon Soda and 1 Teaspoon Salt
1 Cup Vegetable Shortening or Mazola Oil	2 Cups Brown Sugar
2/3 Cup Sour Milk or Butter Milk	2 Eggs
1 Cup Chopped Pecans	1 Cup Candied Cherries (cut up)
2 Cups Dates (cut up)	1 Cup Candied Fruit and Peel

Sift flour and measure, sift soda and salt with the sifted flour. Cream shortening add sugar and beaten eggs. Then add rest of the ingredients. Chill over night. Drop by teaspoon full. Bake 10 minutes at 375 degrees.

Mae Frenz

MELONKAKORRA  
(Honey Cookies)

2 Cups Oil (Vegeter or Mazela)  
2 Cups Unsalted Butter  
2 Cups Sugar  
2 Cups Butter  
Almond Flavor

1 Cup Almonds (split)  
1 Teaspoon Soda  
4 Raw Eggs  
Flour Enough to Make a Stiff Dough  
4 Hard Cooked Egg Yolks

**BERLINER KRANSE**

Wash butter in cold water. Mix cooked egg yolks with sugar. Add raw yolks, then butter little by little. Roll dough into long narrow rolls, cut off to form loops. Dip top side in beaten egg white then in sugar. Put on cookie sheet and bake till light brown in moderate oven.

Mrs. Ed Erickson

“Du lille nisse, med hue rod  
Kom og hent din Jule Grod”

## **MELOMAKAROUNA (Honey Cookies)**

**2 Cups Oil (Wesson or Mazola)**  
**2 Cups Unsalted Butter**  
**1½ Cups Orange Juice**  
**1½ Cups Sugar**  
**3 Egg Yolks**

**1 Cup Almonds (optional)**  
**1 Teaspoon Soda**  
**3 Teaspoons Baking Powder**  
**3 Teaspoons Cinnamon**  
**6 Cups Flour (approximately – enough to  
make dough of working  
consistency)**

Cream butter; add oil; beat well; add sugar gradually and beat well; add egg yolks; add soda to orange juice and then add to butter; sift flour, baking powder and cinnamon and add to butter.

Roll into 2 inch oblong form and bake until golden brown (about 15 minutes) at 375 degrees Fahrenheit.

After these all cool, dip them into warm honey and sprinkle with cinnamon and/or finely chopped nuts.

Mrs. Tom Jolas

Roll pastry shell

1/2 Cup Sifted Cake Flour

1/4 Cup Sugar

**2 Cups Sifted Flour**

**5 Tablespoons Powdered Sugar**

**1/2 Teaspoon Salt**

1/4 Cup Soft Shortening

Enough Milk to Mix

1 Teaspoon Baking Powder

1 Teaspoon Vanilla

**1 Cup Nuts (cut fine)**

**SWEDISH COOKIES**

Cream oleo and sugar, sift flour with salt, add to the creamed mixture, add vanilla, water and nuts. Roll into small balls, flatten with fork. Bake at 350 degrees 8 - 10 minutes until light brown. While still warm roll in powdered sugar. (Very good)

This recipe does not call for baking powder.

Mrs. E. F. Meier

In bottom of pastry shell, spoon jelly. Then pour enough cake mixture to cover and come 1/2 way up pastry.

Place in oven and bake 15 to 20 minutes. Then add sliced almonds on top for decoration and bake 5 to 10 more minutes. Test with toothpick. And serve warm.

## BAKEWELL TART

Baked pastry shell

**¾ Cup Sifted Cake Flour**  
**½ Cup Sugar**  
**1 Teaspoon Baking Powder**  
**Pinch of Salt**  
**Slivered Almond Nuts**

**1/6 Cup Soft Shortening**  
**Enough Milk to Moisten**  
**½ Teaspoon Almond Flavoring**  
**1 Egg**  
**3 Ounces Strawberry Jelly**

Heat oven to 350 degrees (moderate)

Sift flour, sugar, baking powder and salt together, add shortening, flavoring – and beat 2 minutes at medium speed, add egg and beat 2 more minutes, if needed add a little milk too.

In bottom of pastry shell, spoon jelly. Then pour enough cake mixture over jelly to cover and come ½ way up pastry.

Place in oven and bake for 30 minutes, then put slivered almonds on top for decoration and bake a few more minutes. Test with toothpick. And serve warm.

Mrs. Robert St. Clair, Jr.

## SCOTCH SHORTBREAD

1 Cup Butter  
2½ Cups Flour

½ Cup Sugar

Cream butter. Add sugar and cream until fluffy – add flour and chill. Roll to ¼ inch. Cut in 2 x ½ inch strips.

Bake on ungreased pan for 30 minutes at 300 degrees.

Makes 2½ dozen.

Mary T. Dougan

## KRUMKAKE

3 Well – Beaten Eggs  
½ Cup Butter  
1 Teaspoon Vanilla  
Pinch of Salt

½ Cup Sugar  
¾ Cup Sifted Flour  
¼ Teaspoon Nutmeg

Add sugar to beaten eggs and beat. Add melted butter, flour and flavors. Drop one teaspoon of batter on heated Krumkake iron. Bake approximately 20 seconds on each side over medium heat. Roll. Store carefully in tight container.

Variation: May be pinched at one end while warm, cooled and filled with whipped cream and/or fruit. If used this way they must be filled immediately before eating.

Mrs. Jerome Paulson

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## CHOCOLATE PEPPERMINT DREAMS

3 ½-Pints Whipping Cream  
1 Package Plain Chocolate Waffers

6 Small Peppermint Stick Candy Crushed

Whip cream add sugar to taste, add crushed peppermint candy. Put whipped cream mixture between cookies and lay them in a roll, frost the outside of roll with the remaining whipped cream mixture, put in refrigerator over night. Slice diagonally.

Mrs. Kenneth Kalahar

2 Cups Sugar  
1 Cup Milk  
½ Stick of Butter or Margarine

1-2 Tablespoons Cocoa  
1 Overflowing Tablespoon White Kew Syrup  
Block of Salt

**ENGLISH TOFFEE**

Boil the above ingredients over medium heat until the mixture reaches  
stage or 300 degrees on the thermometer.

**1 Cup Granulated Sugar**                      **½ Pound (1 cup) Butter or Margarine**  
**3 Tablespoons Water**

Place in pan and cook, stirring constantly, about 10 minutes or until golden brown  
(300 degrees on thermometer). Add 1 teaspoon vanilla and pour into a buttered pan  
a thin layer. Break onto top 3 plain 5¢ Hershey bars – spread over candy when  
chocolate has melted. Place pecan halves on chocolate (or spread ground nut meats).  
Break into pieces when all has cooled.

Mrs. Kenneth Long

Fudge may be kept indefinitely in refrigerator or freezer.

Serve in slices.

Mrs. Paul Morgan

## FUDGE

2 Cups Sugar  
1 Cup Milk  
¼ Stick of Butter or Margarine

2-3 Tablespoons Cocoa  
1 Overflowing Tablespoon White Karo Syrup  
Pinch of Salt

Boil the above ingredients over medium heat until the mixture tests to the soft-ball stage or 236 degrees on the thermometer.

Remove from heat and place pan in sink filled with cold water. Add to mixture:

1 Teaspoon Vanilla

2-3 Drops of Almond Flavoring

Beat until thick. Remove fudge onto a buttered board or sink drain board. Start kneading with hands or work fudge with two rubber scrappers—working into mixture an additional ¼ stick of butter or margarine. When fudge reaches the firm stage, form into 1-2 rolls, roll in crushed nuts and wrap in foil.

Fudge may be kept indefinitely in refrigerator or freezer.

Serve in slices.

Mrs. Paul Morgan

## CARAMEL

2 Cups Sugar  
1 Can Evaporated Milk  
1 Pint Whipping Cream  
Sprinkle of Salt

12 Ounces Light Corn Syrup  
1½ Ounces of Coconut Butter  
1 Teaspoon Vanilla

### Method:

Sugar, syrup, milk and cocoanut butter put into heavy kettle and cook until a rolling boil. Then add cream a little bit at a time so you do not break your boil. Then cook to 230 degrees and remove from stove and add vanilla and salt and pour into buttered pan.

Mrs. Vernon Gashel

## DIVINITY

2 1/3 Cups Sugar

1/4 Teaspoon Salt

2/3 Cup Corn Syrup (light)

1/2 Cup Water

2 Egg Whites Stiffly Beaten

1 Teaspoon Vanilla

Combine sugar, salt, corn syrup and water. Cook over low heat stirring constantly until sugar is dissolved and mixture boils. Continue cooking without stirring, until small amount of syrup forms hard ball in cold water (265 degrees F.). Wash away crystals from side of the pan with a damp cloth. Pour slowly over egg whites, beating constantly, and continue beating until candy holds its shape when dropped from spoon. Mix in vanilla (nuts if desired). Turn into greased pan or drop by spoonfuls on greased surface. Makes about 30 pieces.

Mrs. E. J. Hermanson

## ENGLISH TOFFEE

**1 Cup Butter**

**1 Tablespoon Light Corn Syrup**

**1 Cup Toasted Almonds**

**1 Cup Sugar**

**3 Tablespoons Water**

**2 Milk Hershey Bars**

Melt butter, add sugar and stir until dissolved. Put in syrup and water and cook to hard crack stage. (I chew the sample and when it doesn't stick to my teeth I know it's done.) Remove from fire, add  $\frac{3}{4}$  the nuts coarsely chopped, pour into shallow buttered pan. Lay Hershey bars on top to melt, then spread over toffee and add remaining chopped nuts.

Helen Gashel

## RASPBERRY DESSERT

### PIE CRUST

6 round waffle wafers (crushed)

Reserve 2/3 for top.

Butter bottom of 9 x 13 pan. Sprinkle 2/3 crumbs over bottom of pan. Layer No. 1 -

**3 Cups of Flour** (soft butter, add 2 eggs, and **5 Tablespoons of Milk**) Add 2 1/2 cups

**1 Cup of Lard** (Beat well.) Spoon over **1 Teaspoon Vinegar** evenly. Drain well

**1 Egg** (Frozen raspberries (2 large or 3 small packages.) Boil juice and add 2 round

tablespoons cornstarch to juice (put a little juice with cornstarch.) Boil till thick

Cut lard into flour, beat egg, combine milk and vinegar. Yields five single crust. Can store in freezer until ready to use.

Chill. Serves 12.

Mrs. Willie Turner

Mrs. C. A. Jewell

## RASPBERRY DESSERT

½ pound vanilla wafers (crushed)

Reserve 1/3 for top.

Butter bottom of 9 x 13 pan. Sprinkle 2/3 crumbs over bottom of pan. Layer No. 2 – Beat well ¼ cup soft butter, add 2 eggs, one at a time and beat well. Add 2½ cups powdered sugar. (Beat well.) Spoon over lower layer and spread evenly. Drain well 1 quart frozen raspberries (2 large or 3 small packages.) Boil juice and add 2 round tablespoons cornstarch to juice (put a little juice with cornstarch.) Boil till thick and clear, add drained berries and cool. When cool spread over 2nd layer. Whip ½ pint cream and sweeten. Spread over top and sprinkle remaining crumbs on top. Chill. Serves 12.

Mrs. L. A. Jewett

## CHOCOLATE CHERRY CENTERS

Put 3 tablespoons cream in cup and fill cup with milk.

2 teaspoons white karo and 2 cups white sugar. Boil until just before soft ball stage, remove from stove and beat with electric mixer, when cool enough to handle, set mixer bowl in a pan of hot water to keep cream filling warm.

Then take a teaspoon of the cream filling and make a flat patty, place a maraschino cherry in center and fold cream filling around cherry, making a round ball. When all are made and cool, dip in chocolate and place on wax paper.

Helen Gashel

## PRALINE PIE

1/3 Cup Butter                    )       Combine and cook  
1/3 Cup Brown Sugar            )       till sugar dissolves.  
1/2 Cup Chopped Pecans    -   Stir in.

Put mixture in bottom of lightly baked pie shell. Bake 5 minutes at 425 degrees.

1 Package Regular Butterscotch Pudding   )       Cook  
2 Cups Milk                                    )       

Add to pie, and cool.

Add Dream Whip and pecans on top.

Mrs. Rudy Alman