

Favorite Recipes Of

Z. C. B. J.
DRILL TEAM



Cedar Rapids, Iowa

1963

*Especially Our Favorite
Czech Recipes*

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D E D I C A T I O N

Several years ago, our ZCBJ DRILL TEAM issued a limited number of cookbooks of our favorite tested recipes. These books sold so well that they were gone in a short time, and over the years we have had constant calls for more.

It was the continued interest of these kind friends that prompted us to issue a bigger and better edition of our favorite tested recipes.

TO YOU - OUR CHERISHED FRIENDS

We dedicate this new book, devoted mostly to the type of recipe YOU asked for:

CZECH FOOD

Like Mother used to make,

EASY TASTY RECIPES

Specially selected for
today's busy Homemaker.

May you enjoy them.

"DOBŘÉ CHUTNÁNÍ"

ZCBJ DRILL TEAM
Cedar Rapids, Iowa

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B E V E R A G E S

RUSSIAN TEA

Elsie Drahovzal

Boil 5 minutes: 12 cups of boiling water
 $\frac{1}{2}$ tsp. stick cinnamon
 $\frac{1}{2}$ tsp. whole cloves

Pour over: 2 tbsp. Black Tea

(Steep and strain the above)

Juice of 2 lemons, juice of $1\frac{1}{2}$ oranges, strain well and add 2 cups sugar. Add to above mixture.

Note: Will keep about a week. Don't reboil, but can be reheated.

PARTY ICE CUBES

Libbie Fields

Mash 5 bananas in food blender or chopper
Bring 6 cups water and 4 cups sugar to a boil, boil for 3 min. Cool, and add the following:

1 tall (46 oz.) can pineapple juice

1 small can frozen orange juice

3 small cans of water

3 tbsp. lemon juice

Add bananas and beat with egg beater, or use fork to blend. Makes 6 trays of ice cubes. Put 3 cubes in a glass and fill with 7-up or Squirt or any other carbonated drink.

EGG NOG

Mary Machacek

The yolk of an egg must be well-beaten with 1 tsp. of sugar, a dash of salt, $\frac{2}{3}$ glassful of milk; $\frac{1}{2}$ tsp. of rum and 1 tsp. of brandy. Lastly, add the white of an egg well-beaten, stir lightly. Add speck of nutmeg for flavoring. Makes 1 glass.

PUNCH (Serve 100)

Mary Story

$\frac{1}{2}$ gallon ice tea (black)
(2 tea bags to $\frac{1}{2}$ gal. boiling water)
2 large 12 oz. cans frozen lemonade
1 large 12 oz. can frozen orangeade
4 (6 oz.) cans frozen limeade
2 large (46 oz.) cans pineapple juice
2 quarts gingerale
1 pkg. frozen strawberries
Sweeten to taste.

Mix first five ingredients and put in gallon jar and refrigerate for 3 hours. Have a large bowl ready and pour in the liquid. Add gingerale and strawberries and sweeten to taste. Add ice cubes.

GRAPE COOLER DRINK

2 cans frozen grape juice	1 qt. ginger ale
1 qt. cold water	4 tbsp. lime juice

Mix 2 juices well. Then add water and ale.

MILK SHAKE

Mary Machacek

Fill a glass $\frac{2}{3}$ full of milk; sweeten to taste with any fruit syrup or with sugar, add a few drops of vanilla or orange flavoring. Fill up glass with cracked ice and shake together until well-mixed.

REFRESHING SUMMER DRINK

Mary Machacek

Squeeze the juice of 1 lemon into 1 cup of cold water. Sweeten to taste. When well-mixed, add 1 tsp. carbonate of soda; stir well and drink while the mixture is in an effervescent state.

B R E A D S

WHITE BREAD

Georgiana Brejcha

1 pkg. yeast (1 square)	1 cup flour
$\frac{1}{2}$ tsp. sugar	1 cup lukewarm water

Mix together in bowl and let raise 10 minutes.
Sift 2 cups flour) Add 1 cup lukewarm water,
1 tbsp. salt) then add above yeast
 $3\frac{1}{2}$ tbsp. sugar) mixture.

Add another cup of flour. Melt 3 tbsp. shortening and slowly add 1 tbsp. at a time. Mix thoroughly and let raise. Then add more flour until desired consistency, total amount 6 cups. Let raise 45 minutes. Knead down, and let raise another 45 minutes. Knead and divide and put in two pans. Grease tops. Let raise 45 minutes. Preheat oven. Bake 15 minutes at 425° , then bake 30 minutes at 350° . Brush top with shortening or butter 10 minutes before taking from oven. Take out of oven and cover with cloth until cooled.

FRENCH BREAD

Libbie Fields

1 pkg. yeast	$1\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ cups very warm water	1 tbsp. shortening
1 tbsp. sugar	4 cups sifted flour

Combine ingredients as usual and set aside to raise. Work through dough with spoon at 10 minute intervals for 5 times. Turn dough onto lightly floured board and divide into two balls, let stand ten minutes. Roll each ball into rectangle and roll firmly. Place on cookie sheet and score top 6 times. Cover and let raise for $1\frac{1}{2}$ hours. Brush top with melted butter. Bake 30 minutes at 400° .

RYE BREAD

Libbie Fields

1 cake yeast, $\frac{1}{2}$ tsp. sugar, $\frac{1}{2}$ cup lukewarm water - set in warm place for 5 minutes.

$1\frac{1}{2}$ cups potato water

1 tbsp. lard

$2\frac{1}{2}$ cups rye flour

1 tsp. caraway seed

Mix all ingredients together and set in warm room to raise for 2 hours. It will be bubbly on top. Add 5 cups rye flour, $1\frac{1}{2}$ tsp. salt. Mix well, finish on bread board, kneading the dough thoroughly. Form round loaf, return to greased bowl, grease on top and let raise until light and doubled in size, about $1\frac{3}{4}$ hours. Turn out on board and knead out the bubbles. Form into loaf and put in greased pan. Grease top and let raise about $\frac{1}{2}$ hour. Bake in 350° oven for 55 minutes. Wipe crust with moistened cloth when you finish baking.

DATE NUT BREAD

Mary Story

1 cup chopped dates

1 cup sugar

1 tbsp. butter

1 cup boiling water

Mix the first three ingredients together, add the cup of boiling water and let stand for 10 minutes, stirring often.

2 eggs

1 tsp. soda

2 cups flour

$\frac{1}{4}$ tsp. salt

1 tsp. vanilla

Then add eggs, beat well. Add the flour, salt, baking soda and vanilla. Add $\frac{1}{2}$ cup nuts. Bake in a slow oven about 45 minutes.

4 cups flour, sifted with 1 tsp. salt
2 tbsp. shortening
1 cake yeast
1 3/4 cups tepid milk
1 tbsp. sugar
1 small boiled potato, grated

Cut and blend shortening into flour and salt. Crumble yeast into $\frac{1}{2}$ cup of the tepid milk, add 1 tbsp. sugar and the grated potato, stir and let rise. Add the remaining milk, and combine with flour mixture. Beat thoroughly with a wooden spoon to make a soft dough. Let rise until double in bulk (about one hour). With two large spoons, scoop out dough and form round buns on greased and floured baking sheets, not too close together. This is more easily said than accomplished. If you have never watched it done, try using one large spoon, cutting toward the side of the bowl, to scoop out the dough. Bake in a hot oven, 450° to 475° for 15 or 20 minutes, until golden brown. When baked, brush each bun all over with butter, spread jam on the flat side, top with a spoonful of cottage cheese and serve hot. Some cooks prefer to place a second greased and floured baking sheet on top of the vdolky while baking, for a flat top, like English muffins.

Prune Jam:

Cook dried prunes according to directions on package. Cool, drain, remove stones. Chop, mash or press through a sieve. Heat again, sweeten to taste, add a small amount of butter, grated lemon rind, and a pinch of powdered cloves or cinnamon. Cook over low heat just long enough to melt butter and blend flavors.

BUNS

Evelyn Prucha

2 eggs, well-beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup shortening
2 tsp. salt
 $1\frac{1}{2}$ cups milk (scalded & cooled)
2 cakes compressed yeast
 $\frac{1}{2}$ cup lukewarm water
7 cups sifted flour

Dissolve yeast in $\frac{1}{2}$ cup lukewarm water. Cream together eggs, sugar, shortening and salt. Add milk and yeast and mix well. Add flour, 2 cups at a time. Add the last cup gradually because you want a soft dough and there is a big difference in the brands of flour. Grease top of dough and place in a greased bowl. Cover with a dish towel and let rise in a warm place until doubled. Punch down and let rise all over again. Form into balls a little larger than an egg. Place on a greased baking sheet about 3 inches apart. Brush with melted fat and press flat. Let rise in a warm place. Bake 15 minutes at 350°. Brush tops with melted butter on removing from oven if you like a soft crust. This dough will keep in the refrigerator 3 days. These buns stay moist and fresh for several days. You may use the dough for sweet rolls or pecan rolls or cinnamon rolls.

* * *

Sprinkle baking soda on grease spot on wool rug. Let stand overnight. In the morning, vacuum or brush away. Repeat if necessary.

CAKES & FROSTINGS

RAISIN GEM CAKES

Leona Janesovsky

$1\frac{1}{2}$ cups raisins	) Chop or grind together
$\frac{1}{2}$ cup nuts	
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ tsp. salt
1 cup sugar	1 tsp. vanilla
2 eggs, slightly beaten	1 tsp. soda
2 cups sifted flour	1 cup buttermilk or
1 tsp. grated orange rind	sour milk

Glaze: Mix $\frac{1}{4}$ cup sugar with 3 tbsps. orange juice, let stand 30 minutes.

Add orange rind to raisins and nuts. Cream shortening, add sugar. Beat until light and fluffy, add eggs. Mix flour and salt, add vanilla, soda to buttermilk. Add flour and liquid alternately, stirring well after each addition. Fold in raisin mixture. Fill 3 inch greased and floured muffin pans $\frac{2}{3}$ full (or use paper cup cakes). Bake in moderate oven 40 to 50 minutes. Cool 5 minutes, remove from pans. Dip top of each warm gem in glaze. Makes 18 cakes.

FRUIT CAKE

Marie Dohnal

Cream $\frac{1}{2}$ lb. butter with $\frac{1}{2}$ lb. brown sugar, add 3 eggs beaten; then alternately add dry ingredients with $\frac{1}{2}$ pint sour cream. The dry ingredients are 2 cups flour, 1 tsp. baking soda dissolved in a tsp. of hot water and a little salt. The soda can be put into the milk, then add one lb. each of shelled nuts: brazils and pecans, 1 lb. dates and $\frac{1}{2}$ lb. fruit (candied cherries and pineapple). Bake 2 hours, slowly.

* * *

When icing a cake, the icing will not run off if a little flour is dusted on the surface of the cake first.

DATE NUT CAKE

Erma Barta

1 lb. dates, cut up	)	
2 tsp. soda	)	
2 cups boiling water	)	Let cool
over dates and soda	)	

Then mix:	2 cups sugar	)	
	6 tbsp. butter	)	Add cooled date
	or oleo	)	mixture
	2 eggs	)	

Then add to the above:		
	3 cups flour	)
	1 tsp. vanilla	)
	1 cup nuts	)
		Bake in 350°
		oven 45 to 50 min.

TOPPING

1 lb. dates	1 tsp. vanilla
3/4 cups sugar	1 cup nuts
1/2 cup water	

Cook and let get cold, then spread on cold cake. Makes 24 servings.

PRUNELLA CAKE

Elsie Drahovzal

1/2 cup shortening	1 1/3 cup flour
1 cup sugar	1/2 tsp. each of soda,
2 eggs	salt, cinnamon, nutmeg,
2/3 cup sour milk	allspice, and baking
2/3 cup stewed prunes	powder.

Blend shortening with sugar and eggs. Add chopped prunes, stir in milk, add sifted dry ingredients. Pour into 2 layer pans, or in a regular flat cake pan. Bake in moderate oven about 25 minutes.

GERMAN'S SWEET CHOCOLATE CAKE

Mildred Karasek

1 pkg. Baker's German's Sweet Chocolate
 $\frac{1}{2}$ cup boiling water 1 cup butter or margarine
2 cups sugar 4 egg yolks, unbeaten
1 tsp. vanilla $\frac{1}{2}$ tsp. salt
1 tsp. baking soda
 $2\frac{1}{2}$ cups sifted Swans Down cake flour
1 cup buttermilk 4 egg whites, stiffly
 beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together salt, soda, and flour. Add alternately with buttermilk to chocolate mixture, beating well. Beat until smooth. Fold in beaten egg whites. Pour into three 8 or 9-inch cake layer pans, lined on bottoms with paper. Bake in 350° oven 30 to 40 minutes. Cool. Frost tops only.

COCONUT-PECAN FROSTING: Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, $\frac{1}{4}$ pound margarine, and 1 tsp. vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add 1 $\frac{1}{3}$ cup Baker's Angel Flake Coconut and 1 cup chopped pecans. Beat until thick enough to spread. Makes 2 $\frac{2}{3}$ cups.

APPLE LOAF

Helen Secl

$\frac{1}{2}$ cup shortening 2 cups flour
 $\frac{2}{3}$ cup sugar 1 tsp. baking powder
2 eggs 1 tsp. soda
2 cups ground unpeeled apples
 $\frac{1}{3}$ tsp. salt $\frac{1}{4}$ cup nuts

Cream shortening and sugar, blend in fruit and egg. Stir in alternately dry ingredients with liquid. Blend in nuts. Bake 350° for 60 minutes in greased loaf pan.

APPLE SAUCE CAKE

Ann Drahovzal

1 cup sugar	1 tsp. cinnamon
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ tsp. cloves
1 egg	1 tsp. lemon extract
$1\frac{1}{2}$ cups applesauce	

Mix above ingredients, then add 2 level tsp. soda in 3 tbsp. water and 2 cups flour. Mix again and add 1 cup raisins or chopped dates, and nuts (if desired). Bake in 9x13 pan at 375° until it springs up when pressed with finger.

VIRGINIA POUND CAKE

Bess Martin

1 pkg. white cake mix
1 pkg. lemon flavored gelatine
 $\frac{3}{4}$ cup water
 $\frac{3}{4}$ cup salad oil
1 tsp. lemon extract
1 tsp. orange extract
4 eggs

Turn cake mix into mixing bowl, add lemon gelatine, water, salad oil, lemon and orange extracts and blend well. Add eggs one at a time and blend well after each addition. Turn into buttered and floured angel food pan. Bake at 350°, 50 to 60 min. (Must be well baked). Cake will spring back when baked. Remove from oven and leave in baking pan till cold. Dust with powdered sugar.

Cake Glaze: Blend $\frac{1}{4}$ cup butter with 2 cups confectioners sugar, and from $\frac{1}{3}$ to $\frac{1}{2}$ cup lemon juice. When cake is taken from oven, prick top all over with fork and spread glaze over top. The hot cake will melt the glaze and let it seep down into the cake.

EGGLESS, MILKLESS, BUTTERLESS CAKE

Georgiana Brejcha

$1\frac{1}{2}$ cup sifted flour	1 tsp. vanilla
1 cup sugar	1 tbsp. vinegar
1 tsp. baking soda	5 tbsp. oil or shortening
3 tbsp. cocoa	1 cup cold water
$\frac{1}{2}$ tsp. salt	

Sift together flour, sugar, baking soda, salt and cocoa. Make 3 indentations and put vanilla, vinegar and oil in them. Beat until smooth. Put into flat ungreased cake pan. Bake for 35 min. at 350°. Remove from oven and cool for 10 min. Turn upside down on rack. Frost.

LIGHT FRUIT CAKE

Esther Lippert

Sift together: $1\frac{1}{4}$ cup sifted enriched flour
 $\frac{1}{2}$ tsp. double acting baking powder
1 tsp. salt
Cream together: $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup firmly packed brown sugar
Add 2 eggs, one at a time.
Blend in: $1\frac{1}{2}$ cup candied fruit
 $\frac{1}{2}$ cup dates
 $\frac{1}{2}$ cup raisins (optional)
 $\frac{1}{4}$ cup orange juice

Add the dry ingredients to the creamed mixture and blend thoroughly at low speed, when using electric mixer. Line a 9x4x3 inch pan with heavy paper, greased and floured (you may use several layers of wax paper, greased between each layer). Pour batter into pan and bake in slow oven 300° for $1\frac{1}{2}$ hours. Place a pan of water on lower rack of oven during baking. This makes the cake more moist.

* * *

If raisins are heated in the oven before being added to cakes or muffins, they will be more evenly distributed.

RAISIN CUP CAKES

Mary Story

Wash 1 cup raisins, add $1\frac{1}{2}$ cups water and 2 tbsp. of sugar. Boil 10 min., let cool. Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, 2 eggs. Sift 2 cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ tsp. allspice, $\frac{1}{4}$ tsp. cloves, $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{2}$ tsp. cinnamon. Add small amount of flour to creamed mixture, alternately with raisins and water. Add 1 cup nutmeats. Pour into greased cup cake pans, filling them $\frac{2}{3}$ full. Bake in 375° oven 20 min. or until done.

BLACK WALNUT BABOVKA (Crown Cake)

Louise Nekuda
Woodland Hills, Calif.

$1\frac{1}{2}$ cups sugar	1 cup milk
$\frac{1}{2}$ lb. butter	1 tsp. lemon juice
3 cups flour	1 tsp. grated lemon rind
$\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ cup chopped black
3 tsps. baking powder	walnuts, or other nuts
5 egg yolks, beaten	5 egg whites, beaten stiff

Sift flour, salt and baking powder together 3 times. Cream the sugar and butter thoroughly, until liquified. Add egg yolks, then add milk alternately with sifted flour mixture, beating well after each addition. Add lemon juice and rind, nuts, then fold in the stiffly beaten egg whites. Grease a babovka form pan, or an angel cake pan (with tube), and dust with fine, dry bread crumbs; pour in the batter, bake in oven which has been pre-heated to 325° . Baking time $1\frac{1}{2}$ hours. Allow to cool before removing from pan. Dust with powdered sugar before serving. This freezes well, too.

* * *

Never grease an angel food cake pan. How would you like to climb a greased pole?

QUICK AND SURE CAKE
(Rychlý a jistý dort)

Pavla Hromadka

I

4 eggs	2 tsp. baking powder
1 cup sugar	1 $\frac{1}{4}$ cups flour
1 tsp. crushed anise seed	

Beat the eggs and slowly add sugar and beat until thick and lemon colored. Then slowly add sifted flour and baking powder and add crushed anise seed. Pour batter into butter-greased long loaf pan 13 $\frac{1}{2}$ x9 $\frac{1}{2}$, and bake in a 325° oven about 25 min. After it has cooled (about 10 min.), invert pan to empty cake onto wax paper which has been sprinkled with powdered sugar. Cut cake in half lengthwise. Cover bottom half with black-berry or currant preserves and place top half over the bottom half. Cut into squares or bars. When placed in a long metal pan which has a sliding lid, this cake improves with flavor and also keeps better.

II

Fruit Squares: Use the same recipe as the above number I, only that you leave out the anise seed and add 2 cups of fresh blueberries or you may use 2 cups of pitted cherries. When cool, cut into squares and dust with powdered sugar.

III

Same recipe as number I, but leave out anise seed and add 1 cup chopped nutmeats and 1 cup cut-up dates. When cake has cooled, invert pan onto wax paper dusted with powdered sugar and cut into bars. Dust top of cake also. This makes 36 bars.
(Mrs. Hromadka often sends this treat to the W.B.F.A. Natl. office force at Christmas.)

JELLY ROLL

Vlasta Fajmon

3/4 tsp. baking powder	1 tsp. vanilla extract
1/4 tsp. salt	3/4 cup sifted cake flour
4 eggs	1 cup jelly
3/4 cup sugar	powdered sugar

Start oven at 400°. Grease a 15x10x1 inch jelly roll pan and line carefully with waxed paper. Put baking powder, salt and eggs in a bowl. Beat thoroughly with a rotary or electric beater. Now add sugar, a little at a time, and continue beating hard until mixture is very smooth, thick and light in color. Stir in vanilla extract, then sift flour on top and gently mix (or fold) into batter smoothly. Pour into pan and bake about 13 min. Then, sprinkle a coating of powdered sugar over a piece of foil. Invert cake over this and peel away waxed paper. Trim edges of cake with scissors or sharp knife and roll foil and cake together neatly. Cool 5 to 10 min. Unroll. Spread generously with jelly and reroll. Sprinkle surface with powdered sugar. Cool and cut in slices to serve.

SPECIAL RAISIN CAKE

Marie Wokoun

Cream $\frac{1}{2}$ cup butter in a bowl. Add 1 cup sugar and mix. Add 2 well beaten eggs. Sift together following:
2 $\frac{1}{2}$ cups flour, $\frac{1}{4}$ tsp. salt, $\frac{3}{4}$ tsp. baking soda $\frac{1}{2}$ tsp. baking powder, $1\frac{1}{4}$ tsp. cinnamon, $\frac{3}{4}$ tsp. nutmeg, $\frac{3}{4}$ tsp. cloves. Increase or decrease spices to suit taste. Combine all ingredients alternately with: 1 cup buttermilk, 1 cup sorghum, 1 cup raisins (softened by standing in hot water a few hours). When well mixed, pour into a pan 9 $\frac{1}{2}$ x13x2", in 350° oven between 45-50 min.

ROSE CAKE

Rose Martinek

$1\frac{1}{4}$ cups boiling water
1 cup quick oats

Let stand 20 min.

$\frac{1}{2}$ cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
 $1\frac{1}{3}$ cups flour
1 tsp. cinnamon
1 tsp. soda

Bake 35 min. in
 350° oven.

While cake is warm:

6 tbsp. butter
 $\frac{1}{4}$ cup cream
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ tsp. vanilla

Spread on cake, then put
1 cup coconut over top.
Use nuts if you wish.
Put under broiler until
brown.

DELICIOUS WHITE CAKE

Mae Jindrich

$2\frac{1}{2}$ cups cake flour, sift and measure
 $1\frac{1}{2}$ cups sugar, sift through with flour, twice.
 $\frac{1}{2}$ cup lard
 $\frac{1}{2}$ tsp. salt

Mix the above ingredients, as for pie crust.

Add 1 cup cold water.

$\frac{1}{2}$ tsp. vanilla

$\frac{1}{2}$ tsp. lemon flavor or almond or 1 tsp. vanilla,
as desired.

Add the above and beat in electric mixer for 6 min.
on slow speed (1), or 8 min. by hand.

Beat 4 egg whites till frothy and add 3 tbsp.

baking powder and continue beating until stiff.

Fold into batter. Pour into 2 layer pans (greased
and floured, or waxpaper lined) and bake at 350°
30-35 min. Plan to serve after 12 hours.

GOLDEN GLOW ANGEL FOOD

Georgiana Brejcha

Beat 12 egg yolks. Add 2 cups of sugar sifted 5 times. Beat until thick. Add 1 cup cold water. Beat slow speed. Sift 2 cups cake flour, add 2 tsp. baking powder, 5 times, and fold in by hand. Add 1 tsp. vanilla. Bake in tube pan 350° for 1 hour. Invert pan, and let cool.

POPPY SEED CAKE

Jennie Lanka

Soak overnight $\frac{1}{2}$ cup poppy seed in 1 cup milk, 1 tsp. vanilla. Cream $\frac{3}{4}$ cup butter, add gradually $1\frac{1}{2}$ cups sugar (cream after each addition). Sift together 2 cups sifted regular flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt.

Blend in alternately flour and poppy seed mixture to creamy mixture. Fold in 4 egg whites beaten stiff.

Grease, then flour 2 - 8" layer cake pans. Pour in batter, bake at 350° about 30 min. Cool 5 min. in pan, then cool on wire racks.

Yummy Filling:

Mix:	$\frac{3}{4}$ cup sugar	$1\frac{1}{2}$ cups milk
	4 egg yolks	$\frac{1}{4}$ tsp. salt
	2 tbsp. cornstarch	

Cook in double boiler 5 min. Stir constantly. Cool, add $\frac{1}{2}$ cup chopped nut meats, 1 tsp. vanilla. Spread in between layers, then frost with 7 min. frosting.

(Baking Hint: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.)

PEO CAKE

Lenore Topinka

1 pkg. yellow cake mix 3/4 cup corn oil
1 pkg. lemon gelatine 3/4 cup water
4 large eggs

Mix ingredients together for 5 min. in electric mixer. Pour into large 9x13½x2 greased pan and bake at 350° for about 40 min. (325° for glass dish and slightly longer baking time). Cool for 5 min. and then prick cake with two-prong kitchen fork at 1 inch intervals. Mix ½ cup orange juice with 2 cups powdered sugar and spread on cake. Cake cuts into 15 large squares or 18 small servings. You can use other favorite frostings or icings of your choice. This orange powdered sugar spread is very sweet.

ANOTHER VARIATION FOR PACKAGE CAKE

1 pkg. yellow cake mix
8 oz. pkg. cream cheese or 2 small pkgs.
4 eggs
½ cup milk
1/3 cup corn oil
1 tsp. lemon extract or vanilla

Mix thoroughly and bake in a greased and floured loaf pan or tube pan for 35 min. or until done at 350°.

(Household Hint: Flavoring Tea. - Stick a small clove into each side of lemon. The combination of the clove and lemon imparts a wonderful flavor to tea.)

WALNUT DATE CAKE

Libbie Fields

(Better than fruit cake and so easy to make)

3 cups English walnuts, shelled	3/4 cup sifted flour
1 lb. pitted dates	3/4 cup sugar
1 8 oz. jar drained mara- schino cherries	1/2 tsp. baking powder
	1/2 tsp. salt
	3 eggs
	1 tsp. vanilla

Put nuts, dates and cherries into large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit; mix with hands until nuts and fruits are coated. Beat eggs until foamy; add vanilla. Stir into nut-fruit mixture until well mixed. Turn into greased and waxed paper lined pan $9\frac{1}{4} \times 5\frac{1}{2} \times 2\frac{1}{2}$ ". Spread evenly in pan. Bake in a slow oven 300° , 1 hour and 45 minutes. Cake must be cooled before slicing. Yield: One, 3 lb. cake.

JELLY ROLL

Elsie Drahovzal

3 egg yolks	1 cup flour
1/2 cup sugar	1 tsp. baking powder
1/8 tsp. salt	3 egg whites, beaten
1 tsp. lemon extract	2/3 cup jelly
2 tbsp. water	1/3 cup powdered sugar

Beat egg yolks two minutes. Add sugar, salt, extract and water - beat one minute. Fold in flour, baking powder and egg whites. Bake in flat cookie sheet for 8 min. Invert on damp cloth immediately, spread with jelly and roll it - then sprinkle with powdered sugar.

* * *

To prevent nuts and raisins from sinking to the bottom in cake batter, roll in flour before adding to batter.

OATMEAL APPLE CAKE

Marie Dohnal

2 cups flour
 $\frac{1}{2}$ cup oatmeal

1 cup brown sugar
 $\frac{3}{4}$ cup melted shortening

Mix like pie crust. Save 1 cup for top. Pat rest in an oblong pan and put apples on top.

Mix: 1 cup water 1 tbsp. cornstarch
 1 cup sugar 1 tsp. vanilla

Boil until thick. Pour over apples and cover with the other cup of mixture. Bake for $\frac{1}{2}$ hour at 350°.

EASY MOCHA CAKE

1 cup white sugar
 $\frac{1}{2}$ cup butter or oleo
1 egg
1 cup sour milk
1 tsp. soda
2 tbsp. cocoa
 $1\frac{1}{2}$ cup flour
1 tsp. vanilla

Cream sugar, butter and egg together. Dissolve soda and cocoa in milk and add to creamed mixture. Add flour slowly to above mixture, add vanilla and beat for one minute. Put into a greased loaf pan and bake in a preheated oven for 30 min.

FROSTING:

1 cup powdered sugar
3 tbsp. butter
2 tbsp. hot coffee
2 tbsp. cocoa
1 tsp. vanilla

Combine ingredients, beat well and spread on warm cake.

(Helpful Hint: Pecans will come out of the shells more easily if the nuts are first cooked in boiling water for 15 min.)

COCONUT BUTTERSCOTCH SQUARES

Libbie Melsha

1 pkg. white cake mix	2 tbsp. light cream
$\frac{1}{4}$ cup butter or margarine	or top milk
1 cup brown sugar	1 cup shredded coconut

Mix cake according to directions on package. Pour into greased 7x11" pan. Bake in moderately hot oven, 375° for 25 to 30 min. Cream butter or margarine and sugar. Add cream or milk; mix well; add coconut. Remove cake from oven while warm, spread with coconut mixture. Broil until golden brown, about 5 min. Cool, cut in squares.

COLORVISION CAKE

Libbie Melsha

(Good tart flavor that men seem to like)

Follow easy directions for yellow two-egg cake printed on Betty Crocker Party Cake Mix package. Just before mixing, stir 3 tbsp. of your favorite fruit-flavored Gelatin Dessert into Party Cake ingredients.

TO ICE: Mix, in top of double boiler all the remaining fruit Gelatin in package

$\frac{1}{4}$ cup egg whites (2 small)	$\frac{1}{4}$ cup water
1 cup sugar	$\frac{1}{8}$ tsp. cream of tartar

Place over boiling water and beat with electric mixer on high speed, or rotary beater, until icing holds stiff peaks. Remove from over boiling water and beat about 1 min. longer.

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Baking a sponge cake in a layer pan? First grease only the bottom of the pan and then place a circle of waxed paper on top.

TEMPTATION SPICE CAKE

Leona Janesovsky

Have all ingredients room temp. (70° - 75°). Shortening should be soft, not melted. Preheat oven to 350° . Grease and dust with flour two 8" round layer cake pans ($1\frac{1}{4}$ " deep). Measure all ingredients level, before starting to mix.

Sift Together Into Bowl:

2 cups sifted flour	$\frac{1}{2}$ tsp. nutmeg
$3\frac{1}{2}$ tsp. baking powder	$\frac{1}{4}$ tsp. cloves
1 tsp. salt	Add: $\frac{1}{2}$ cup high grade
1 $\frac{1}{3}$ cup sugar	shortening
1 tsp. cinnamon	1 cup milk
	1 tsp. vanilla

Beat vigorously with spoon for 2 min. by the clock (about 150 strokes per min.). You can rest a moment when beating by hand; just count actual beating time or strokes. Or, mix with electric mixer on slow to medium speed for 2 min. Scrape sides and bottom of bowl frequently.

Add: 2 large eggs unbeaten ($\frac{1}{2}$ to $\frac{2}{3}$ cup). Continue beating 2 more minutes, scraping bowl frequently. Pour into pans. Bake 35 to 40 min. in moderate oven (350°). To favorite white icing add $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup cut-up raisins.

COCOA SPICE CAKE

Helen(Melsa) Walkley

$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ tsp. nutmeg
$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ tsp. cloves
$\frac{1}{2}$ tsp. cinnamon	

Cream together $\frac{1}{3}$ - $\frac{1}{2}$ cup whole eggs (2 large). Add $\frac{1}{3}$ cup cocoa mixture to a smooth paste with $\frac{1}{3}$ cup hot water. Blend ingredients. Then sift 2 cups sifted flour, 1 tsp. double action baking powder, $\frac{1}{2}$ tsp. baking soda, 1 tsp. salt. Add to creamed mixture with 1 cup buttermilk or sourmilk. Bake 30-35 min. at 350° .

FRUIT COCKTAIL CAKE

Mae Novotny

2 cups flour
1 cup sugar
 $1\frac{1}{2}$ tsp. soda

1 No. 2 can fruit cocktail
1 egg beaten

Sift together dry ingredients. Add egg and fruit cocktail. Pour into greased loaf pan. Spread on top of cake before baking - $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup nutmeats. Bake 350° for 35 to 45 min. Can be served with whipped cream or ice cream if desired.

CHOCOLATE CHIP CAKE

Mrs. Fred Vosmek

1 cup chopped dates)
 $1\frac{1}{2}$ cups boiling water)
 $1\frac{1}{2}$ tsp. soda)

Combine and let
stand to cool.

Cream $\frac{3}{4}$ cup shortening and 1 cup white sugar. Add 2 egg yolks well beaten and then the date mixture. Next add:

$1\frac{3}{4}$ cups all purpose flour
 $\frac{3}{4}$ tsp. soda
 $\frac{1}{2}$ tsp. salt

Before baking, sprinkle on cake:

1 - 6 oz. pkg. chocolate chips)
 $\frac{1}{4}$ cup white sugar) blended together
1 cup chopped nut meats)

Bake at 350° about 40 minutes.

RED COUTH CUP CAKES

Vera Kurka

Mix ingredients in order given:

$\frac{1}{2}$ cup shortening 2 cups flour
 $1\frac{1}{2}$ cups sugar 1 tsp. baking soda
1 egg 1 cup buttermilk
4 tbsp. cocoa with 3 tbsp. coffee 1 tsp. vanilla

350° oven about 20
minutes.

PLUM CAKE

Martha Light

$\frac{1}{2}$ cup shortening	1 tsp. baking powder
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tsp. salt
2 eggs	1 tsp. cinnamon
1 cup sifted flour	$\frac{1}{2}$ tsp. lemon extract

Topping: 10 canned plum halves, drained
 $\frac{1}{2}$ cup sugar
1 tbsp. cinnamon

Cream shortening, add sugar and beat until light and fluffy. Add eggs one at a time, beating well between each addition. Sift flour with baking powder, salt and cinnamon. Add flavoring. Pour into a well greased pan (6x11x2). Then put on topping by pressing plums into batter. Sprinkle sugar and cinnamon which have been mixed together, over top. Bake in 400° oven, approximately 30 to 35 min.

SPONGE CAKE

Elsie Drahovzal

6 eggs	1 tsp. grated lemon rind
1 cup sugar	1 cup cake flour
$\frac{1}{4}$ cup cold water	$\frac{1}{2}$ tsp. cream of tartar
1 tsp. lemon extract	$\frac{1}{4}$ tsp. salt

Separate eggs. Beat yolks, add sugar, water, lemon and flour. Add cream of tartar and salt to egg whites and beat with wire whisk until stiff. Fold into yolk mixture and bake at 350° for about 40 min. Use regular angel food cake pan. Invert pan and allow to cool.

* * *

When you bake an angel food cake in a loaf pan, slip a clothespin over the edge of the pan at each corner after you remove it from the oven. Then you can invert pan for cooling.

DELICIOUS CHOCOLATE CAKE

Vlasta Fajmon

2 sqs. chocolate
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups white sugar
 $\frac{1}{2}$ cup butter

3 eggs
 $1\frac{1}{2}$ cups flour
1 level tsp. soda
 $\frac{1}{2}$ cup sweet milk

Heat together chocolate and milk until mixture thickens. Let cool. Cream butter and sugar; break in eggs one at a time, mixing well after each one. Dissolve soda in milk, then add flour and milk alternately to the creamed mixture. Stir in chocolate last. Bake in two layers in preheated 375° oven for about 25 min.

ICING:

2 sqs. chocolate
1 cup sugar
 $\frac{3}{4}$ cup milk

1 tbsp. butter
1 tsp. vanilla

Boil chocolate, sugar and milk together until mixture thickens (thick enough when a small amount dropped from a tsp. into a glass of water forms a soft ball). Add butter and vanilla. Stir occasionally to prevent sticking. You may also use the following icing for this cake:

FLUFFY SOFT ICING:

3 tbsp. flour
1 cup milk
1 cup white sugar

1 cup butter
1 tsp. vanilla

Cook and stir flour and milk until thick and smooth. COOL. Cream the sugar and butter; and the cooked mixture and cream until consistency of heavy whipped cream. Add vanilla. For variation, add a small can of crushed pineapple, drained.

CARAMEL FROSTING

Marie Dohnal

2 cups brown sugar) Boil these 2 ingredients
 and) 2 min., timing when boiling
6 tbsp. milk or cream) point is reached.

Add 2 tbsp. butter. Beat until slightly cooled, then add 1 tsp. vanilla and 1 cup sifted powdered sugar. Beat until stiff and creamy. If too stiff, add a little milk or cream.

CREAMY FROSTING

Evelyn Prucha

2½ tbsp. cake flour. Gradually blend in ½ cup milk. Cook to thick paste and cool to lukewarm. Cream ½ cup vegetable shortening with ½ cup granulated sugar and ¼ tsp. salt. Then add paste and beat until fluffy. Fold in ½ tsp. vanilla and 1 cup sifted powdered sugar or as much as is needed for right consistency.

CHOCOLATE FUDGE FROSTING

Libbie Fields

Melt 3 - 4 sqs. unsweetened chocolate and 3 tbsp. butter over hot water. Measure 4 cups sifted confectioners' sugar and 1/8 tsp. salt, 7 tbsp. milk, 1 tsp. vanilla and blend. Add hot chocolate mixture and mix well. Let stand, stirring occasionally until consistency to spread on cake. Makes enough for two - 9" layers.

* * *

Stir a half package of chocolate chips into your 7-minute frosting while it is still hot. It will turn out creamy and taste wonderful.

SEVEN MINUTE FROSTING

Libbie Fields

2 egg whites, unbeaten
5 tbsp. water
 $1\frac{1}{2}$ tsp. light corn syrup

$1\frac{1}{2}$ cups sugar
1 tsp. vanilla

Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. A good way to tell if it is thick enough - when the frosting will hold firm little swirls or ridges as it falls back from the beater. Makes enough frosting to cover tops and sides of two - 9 inch layers, or top and sides of 8x8x2" cake (generously), or about 2 dozen cup cakes.

VARIATIONS:

Fold in chopped nut meats, flaked coconut, or pieces of dried or candied fruit, or by tinting delicately with colorings. Decorate with walnut halves for a scrumshus-looking cake.

HUNGARIAN ICING

Anne Mutchler

3 sqs. unsweetened chocolate
 $1\frac{1}{2}$ cup powdered sugar (measure before sifting)
 $2\frac{1}{2}$ tbsp. hot water
3 egg yolks
4 tbsp. butter

Melt chocolate in top of double boiler. Remove from water and add sifted powdered sugar and water and blend. Add egg yolks one at a time beating well after each. Add butter a tbsp. at a time, beating thoroughly each time. Makes enough for top and sides of 9" layer cake.

GUM DROP BREAD

Ottilie Miska

$\frac{1}{2}$ lb. fruit flavored gum drops (omit black), and
cut into thirds.

$\frac{1}{2}$ lb. white raisins $\frac{3}{4}$ cup nuts
 $\frac{1}{4}$ cup flour - dredge above ingredients

Cream: $\frac{1}{2}$ cup shortening 1 cup sugar
 $\frac{1}{2}$ tsp. vanilla 1 egg

$\frac{3}{4}$ cup strained apple sauce
 $\frac{1}{2}$ cup hot water 2 cups sifted flour
 $\frac{1}{2}$ tsp. soda $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon $\frac{1}{8}$ tsp. cloves
 $\frac{1}{8}$ tsp. nutmeg

Add apple sauce to cream mixture, sift dry ingredients and add alternately with hot water to creamed mixture. Last, mix in fruit mixture. Bake in greased waxed-lined loaf pans at 350° from $1\frac{1}{2}$ to $1\frac{3}{4}$ hours.

CHOCOLATE YEAST CAKE

Ottilie Miska

$\frac{1}{2}$ lb. butter 3 eggs (well beaten)
2 cups sugar 2 sqs. melted bitter choc.
3 cups flour 1 cup milk
 $\frac{1}{2}$ cup chopped nuts 1 tsp. vanilla
 $\frac{1}{2}$ cake yeast dissolved in
 $\frac{1}{4}$ cup lukewarm water

Mix well together and refrigerate over night. Next morning dissolve 1 tsp. baking soda in 3 tbsp. boiling water. Mix well with above mixture and beat well. Bake in angel food pan in 350° oven.

* * *

For a nice decoration on white frosting, shave colored gumdrops very thin and stick on. They will curl like little roses.

FROSTED CREAMS (Bar Cookies)

Josephine Kuba

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup ginger molasses

1 tsp. soda, dissolved in $\frac{1}{2}$ cup boiling water

$\frac{1}{4}$ cup shortening

1 egg

Cream sugar and shortening, add remaining ingredients alternately with sifted flour, making a thin enough batter that runs easily in the pan. Bake in jelly roll pan in moderate oven, 15 to 20 minutes. Frost with powdered sugar icing.

* * *

When packing a lunch, sprinkle powdered sugar on the wax paper before wrapping a piece of frosted cake. Half the frosting won't be left on the paper, but will unwrap nicely.

C A N D I E S

PINK DIVINITY

Leona Janesovsky

3 cups sugar 3/4 cup light corn syrup
3/4 cup water 2 egg whites
1 pkg. raspberry jello 1 cup chopped walnuts
(candied fruit may be added, if desired)

Combine sugar, syrup and water in 3 qt. saucepan; heat slowly stirring until sugar is dissolved. Attach thermometer and let mixture boil over medium heat to hard ball stage (252°F.), stirring occasionally. Beat egg whites until fluffy, gradually add jello, beating to a stiff peak stage. Pour thin stream of hot syrup into whites, beating constantly until mixture holds its shape and loses gloss. Fold in nuts and pour into buttered 9x9x2 inch pan. With knife dipped in hot water mark squares before candy sets. Yields 36 - 1½ inch squares. Also may be dropped on waxed paper. Decorate with candied fruit if desired.

FOUR WAY CHRISTMAS FUDGE

Milly Ortnier

1 jar marshmallow cream 1½ cups sugar
2/3 cup evaporated milk ¼ cup butter or oleo
¼ tsp. salt 1 tsp. vanilla
2 pkgs. (6 oz. each) or 1 (12 oz.) pkg. semi-sweet chocolate pieces

Combine marshmallow cream, sugar, evaporated milk, butter and salt in 2 qt. saucepan. Bring to a full all-over boil, stirring constantly. Continue to boil over moderate heat, stirring constantly, 5 minutes. Remove from heat, stir in chocolate pieces and vanilla; beat until smooth. Turn into greased 8 inch square pan. Chill in refrigerator until firm. Cut into squares; top half the squares with whole nut meats, cut remaining squares in half; roll between palms of hands to make balls or patties, roll in chopped nuts. Makes 2 1/8 lbs.

POPPY SEED CRUNCH - candy

Ottilie Miska

3 tbsp. butter	$\frac{1}{2}$ cup sugar
2 egg yolks	1 tsp. vanilla
$1\frac{1}{2}$ cups flour (sifted)	$\frac{1}{8}$ tsp. salt
$1\frac{1}{2}$ tsp. baking powder	2 egg whites
1 cup brown sugar	1 cup ground poppy seed

Cream butter, gradually adding sugar. Mix in egg yolks and vanilla. Sift together flour, salt and baking powder and add to butter mixture. Put into 8 inch square buttered pan. Beat egg whites until they begin to stiffen, beat in brown sugar. Fold in the poppy seed. Spread over dough. Bake 350° for 25 minutes, or until light brown. Cool and cut in squares.

ENGLISH TOFFEE

Leona Janesovsky

1 cup oleo or butter (2 sticks)	
1 cup brown sugar	3 tbsp. water
1 tsp. vanilla	4 Hershey bars
chopped nuts	

Combine butter, sugar and water in 2 quart sauce pan. Attach candy thermometer and cook until it reaches 300° (or hard crack stage) stirring constantly. Add vanilla and pour into buttered 9 x 9 pan and lay Hershey bars on while hot. Sprinkle chopped nuts on top. When cold, break into pieces.

TWO MINUTE FUDGE

Helen Dvorak

2 cups sugar	$\frac{1}{2}$ cup condensed milk
$\frac{1}{4}$ cup syrup	2 tbsp. cocoa
1 tsp. butter	1 tsp. vanilla

Cook very slowly and keep stirring until it comes to a boil. Boil exactly 2 minutes and remove from fire. Beat until thick.

WHITE FUDGE

Vlasta Fajmon

2 cups sugar	2 tbsp. butter
$\frac{1}{2}$ cup evaporated milk	1 tsp. vanilla
$\frac{1}{2}$ cup water	$\frac{1}{2}$ cup marshmallow cream
$\frac{1}{2}$ tsp. salt	

Combine sugar, milk, water, and salt; heat to boiling over moderate heat. Brush sides of pan with wet pastry brush to remove sugar crystals. Cook, stirring frequently, to soft ball stage (236°). Add butter and vanilla. Cool at room temperature, without stirring, until lukewarm (110°). Beat until mixture holds its shape. Add marshmallow cream and heat again until thick. Quickly spread in greased pan. When firm, mark into squares.

DIVINITY FUDGE

Mary Machacek

2 cups sugar	2 egg whites
$\frac{1}{2}$ cup corn syrup	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ cup nutmeats	$\frac{1}{2}$ cup boiling water

Cook sugar syrup and water until it forms a hard ball in cold water. Beat egg whites, and pour hot mixture into egg whites, stirring mixture. Add nut meats and vanilla. Stir until it hardens. Place in buttered pan and when cold, cut into squares.

CREAM DATES

Mary Machacek

Boil $1\frac{1}{2}$ cups of sugar, $\frac{3}{4}$ cup sweet milk; add $\frac{1}{2}$ tsp. of butter. Boil about 10 minutes. Let it cool; when lukewarm, beat, adding 1 tsp. lemon juice. When it becomes a soft, creamy mixture, have ready pitted dates, fill with this cream and serve.

QUICK AND EASY BUTTERSCOTCH PENUCHE Mae Novotny

2 cups marshmallow creme $\frac{1}{4}$ tsp. salt
1 (6 oz) can evaporated milk $\frac{1}{3}$ cup butter
1 (6 oz) pkg. butterscotch chips (1 cup)
1 $\frac{3}{4}$ cups sugar
1 cup coarsely chopped nuts

Combine in heavy saucepan the creme, milk, salt butter and sugar. Place over medium heat and stir constantly till mixture comes to a full boil. Remove from heat, add butterscotch pieces, stirring until smooth. Stir in nuts. Pour in buttered 8x8x2 inch pan. Chill till firm. Cut into 1 inch squares.

MARSHMALLOW-ROAD FUDGE

Helen Secl

$\frac{3}{4}$ cup broken walnuts 2 cups sugar
1 cup evaporated milk $\frac{1}{4}$ tsp. salt
1 (12 oz.) pkg. choc. chips 1 tsp. vanilla
2 cups tiny marshmallows

Sprinkle walnuts evenly over bottom of buttered 9x9x2 inch pan, set aside. Butter sides of heavy 2 qt. sauce pan. In it combine sugar, milk and salt. Heat and stir till sugar is dissolved. Bring to rolling boil and boil 2 min. (222°), stirring frequently to prevent sticking. Remove from heat, immediately stir in chocolate and vanilla. Beat until chocolate is melted and blended. Cover walnuts with half of fudge mixture. Top with tiny marshmallows, pressing them gently into fudge. Spread with remaining fudge. Chill and cut into squares.

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If butter is rubbed around the top of the pan when making fudge, it will not boil over.

CREAMY FUDGE

Libbie Fields

4 cups sugar
1 large can carnation milk
 $\frac{1}{4}$ cup butter

Boil until soft ball stage. Take off stove and add 2 (6 oz.) pkgs. chocolate chips, 1 square of chocolate, 1 pt. marshmallow creme, 1 cup nut meats and 1 tsp. vanilla. Beat until smooth and spread on well-buttered 10 x 15 cookie sheet. Makes about 5 lbs. of delicious candy.

CHOCOLATE FUDGE

Georgiana Brejcha

2 cups sugar	$\frac{1}{3}$ cup corn syrup
$\frac{1}{2}$ cup milk	2 tbsp. butter
2 tbsp. cocoa	

Bring to boiling point, and cook 5 minutes. Do not stir. Remove from heat, cool without stirring to lukewarm. Add $\frac{1}{2}$ tsp. vanilla. Beat until thick and no longer glossy. If desired, stir in $\frac{1}{2}$ cup broken nuts. Spread in buttered pan and cut into squares. Makes 1 pound.

FIG, DATE, NUT BALLS

Mary Machacek

$\frac{1}{2}$ cup dried figs	1 tbsp. lemon juice
$\frac{1}{2}$ cup dates	powdered sugar
1 cup nut meats, chopped	

Put figs and dates through food grinder, add nut meats. Combine all ingredients, mix until blended. Shape into balls about $\frac{3}{4}$ inch in diameter. Roll in powdered sugar.

CHOCOLATE DIPS

Libbie Fields

(Makes 150 chocolates)

1 stick oleo 3 cups nuts, chopped
2 lbs. powdered sugar, sifted 1½ tsp. vanilla
1 can angel-flake coconut
1 can Eagle Brand sweetened evap. milk

Cream oleo and powdered sugar, add rest of ingredients. Form into balls size of walnut, place on wax paper. Chill overnight. Melt in double boiler 8 oz. chocolate chips, 4/5 of one bar of paraffin (there are 4 bars to 1 lb. pkg.). Pick up candy ball with toothpick and dip in chocolate mixture. The cool candy sets the chocolate coating immediately.

SUGARLESS SWEETS

Mary Machacek

1 cup chopped pitted dates 1 cup seeded raisins
1 cup chopped nuts 1/8 tsp. salt

Combine ingredients. Form into balls. Dip in melted chocolate, or roll in coconut or powdered sugar.

C A N N I N G

MIXED PICKLES

Emmy Turkington

Peel and cube large and small cucumbers, about $1\frac{1}{2}$ gallons.

2 or 3 large carrots, cut in small sticks

1 pt. small onions

$\frac{1}{2}$ each red & green peppers, cut in small pieces

1 head cauliflower (optional)

Soak cucumber cubes in salt brine overnight ($\frac{1}{2}$ cup salt to 1 qt. water). In the morning rinse and drain. Parboil carrot sticks and cauliflower for about 5 min. in a little salt water.

Heat together:

6 cups sugar 3 tsp. mustard seed

4 cups cider vinegar 2 tsp. tumeric

3 tsp. celery seed 1 tsp. salt

Bring to boil and add cucumbers and other vegetables. Let boil a few minutes and then seal in hot jars.

DILL PICKLES

Erma Barta

8 cups water)

3 cups vinegar) Bring to a boil.

$\frac{1}{2}$ cup pickling salt)

Place dill, small clove of garlic, and small piece of horseradish root in bottom of each 2 qt. jar.

Pack washed, raw pickles in jars; cover with dill, and pour boiling mixture over pickles to fill jar. Seal tightly and store in cool, dark place.

DILL PICKLES

Libbie Fields

(Taste like old-fashioned dills made in crock)

Pack 10 quart jars with medium-sized cucumbers and at least one flowerette of dill. Pour the following mixture over pickles, which has boiled for 10 minutes:

5 qt. water $1\frac{1}{2}$ cups salt

1 qt. vinegar 1 tbsp. alum

Seal and let stand about 4 weeks before eating.

DILL PICKLES

Libbie Vig

Wash about 35 four-inch cucumbers.

Sterilize 6 to 8 quart jars. Put a couple pieces of dill and a large grape leaf into the bottom of each jar, then pack in the cucumbers. The larger ones may be cut in half. Add $\frac{1}{8}$ tsp. of powdered alum or a lump of alum about the size of a pea. If desired, add a clove of garlic.

Fill each jar with hot brine made by heating the following to boiling point:- 1 quart white cider vinegar, 3 quarts water and 1 cup coarse pickling salt.

Top each jar with dill and grape leaf. Seal the jars immediately and let ripen.

SWEET SOUR DILL PICKLES

Elsie Drahovzal

Use dill-size cucumbers. Put them in cold water overnight. Wash well and put in jars, sliced lengthwise in quarters. Add dill and pour this mixture over them, after it is heated to boiling point:

5 cups water 2 cups sugar

$2\frac{1}{2}$ cups cider vinegar $\frac{1}{2}$ cup salt.

BREAD AND BUTTER PICKLES

Elsie Drahovzal

24 med-sized cucumbers	12 onions, sliced
$\frac{1}{2}$ cup salt	1 qt. vinegar
2 cups brown sugar	2 tsp. celery seed
2 tsp. mustard seed	2 tsp. ginger
1 tsp. tumeric	

Wash cukes, cut into thin slices. Let stand in cold water over night. Drain and stand $\frac{1}{2}$ hour with salt. Drain, bring to boil and seal.

LAZY HOUSEWIFE PICKLES

Libbie Fields

(Delicious pickles with little effort)

Pack jars with medium-sized cucumbers which have been quartered, and in each jar add 2 small onions, piece of horseradish, dill and small piece alum.

Liquid for each 4 qts. of pickles:

1 qt. vinegar	$\frac{1}{2}$ cup salt
1 pt. water	3 cups sugar

Boil together, pour over pickles while hot. Seal.

ONE DAY PICKLES

Margie Secl

Wash pickles. Cover pickles with boiling water and let stand while you get jars ready. Put a little dill on jar bottom. Cut pickles in halves or quarters, depending on size of pickles. Large ones can be sliced, tiny ones can be left whole. Pack in jars. Put dill on top of pickles in jar and place jars upside down to drain water. Add 1 tsp. salt to each quart. Boil these ingredients for syrup:

4 cups sugar, 5 cups vinegar, 1 cup water

This is enough for about 4 quarts - depends on tightness of pack. Pour boiling syrup over pickles. Seal jars and place in canner or some other receptacle. Pour boiling water over jars and let stand until cold.

CRYSTAL PICKLES

Lillian Vyskocil

Put 25 cukes in brine of 2 cups salt to 1 gallon water, stir till salt is dissolved. Let stand 2 weeks, take out, and wash. Add pieces of alum and water to cover (overnight), drain. Then for 3 days heat the following everyday and put over pickles:

2 sticks cinnamon

$\frac{1}{4}$ tsp. mace

7 cups sugar

1 tbsp. whole cloves (in bag)

Add 1 qt. white vinegar (bring to boil)

The 4th day, put pickles in jar and pour hot syrup over cukes and seal.

OPEN CROCK DILL PICKLES

Betty Sramek

1 peck 4 to 6-inch pickles or slightly more, washed and placed in alternate layers in 4 gallon crock with grape leaves and dill.

Heat 6 qts. water, $1\frac{1}{2}$ pints vinegar and $1\frac{1}{2}$ cups of canning salt in a large dishpan, and bring to a boil. Then add 2 level tbsp. alum. Cool this liquid, then pour over the pickles. Cure for 10 days. If desired, a clove of garlic or 1 level tsp. of powdered garlic may be added to the crock, but do not add until the 8th day.

GOOD DILL PICKLES

Vlasta Fajmon

3 qts. clean rain water

1 cup vinegar

1 cup coarse salt

Bring to boil. Scald pickles quickly and pack into jars, placing grape leaves, garlic and dill on bottom and on top. Pour liquid over pickles and seal. This make 5 two-qt. jars.

GARDEN'S END SWEET RELISH

Fraternal Herald

12½ lbs. green tomatoes (wash and core)
3 medium onions
1 stalk celery
4 medium red peppers
2 medium green peppers

Grind up all these vegetables (coarse blade),
sprinkle with ½ cup salt; let stand one hour,
then drain. Heat 6 cups vinegar, and
6 cups sugar
Add ½ cup mustard seed

Bring to a boil, add drained vegetables. Boil
gently 10 minutes stirring occasionally. Can hot
into pints.

CHILI SAUCE

Libbie Fields

40 ripe tomatoes, peel and mash
15 onions)
9 green mango peppers) Put all through
3 red mango peppers) food grinder
If preferred real hot, also grind in some red
peppers and chili peppers.
7 cups vinegar 6 tbsp. salt
5 cups brown sugar 1 tsp. ground cinnamon
Put in a cloth bag and drop in mixture: 1 tbsp.
each of cloves, stick cinnamon, allspice and mus-
tard seed. Mix all ingredients together in a
large kettle, simmer for two hours or until thick.
Seal in hot sterilized jars. Yield--8 pints.

* * *

Do not peel pears for canning. Simply scald
as you do tomatoes and the skins will slip off.

CORN RELISH

Libbie Fields

12 ears sweet corn (cut off the cob)

1 qt. onions

3 sweet green peppers)

1 qt. ripe cucumbers) Put through

1 qt. ripe tomatoes) food grinder

1 doz. small red peppers)

You may also put in carrots and cauliflower.

$\frac{4}{4}$ cups sugar

$\frac{1}{2}$ tsp. tumeric

$\frac{1}{2}$ cup salt

1 tbsp. mustard seed

7 cups vinegar

Cook until thick, about 1 $\frac{3}{4}$ hours, and seal in jars. Yield -- 5 pints.

TOMATO SOUP

Edna McBride

1 peck tomatoes

6 medium onions

1 bunch celery

Chop onions, celery, and unpeeled tomatoes.

Cook in large kettle, till celery is very done.

Put through colander. Add $\frac{1}{4}$ cup salt, $\frac{1}{3}$ cup sugar, and $\frac{1}{2}$ cup flour, $\frac{1}{2}$ tsp. red pepper.

Add $\frac{1}{2}$ cup butter. Stir, and simmer 45 minutes.

Can in sterile pint jars. When you open a pint, add 3 cups milk; or 1 cup cream and 2 cups milk.

Simple, but very tasty.

EASY GRAPE BUTTER

4 cups grapes, stemmed and washed

4 cups sugar

Bring to a rolling boil and boil for 15 minutes.

Run through a sieve and put in glasses.

Yield -- 4 glasses.

PEAR JAM

Mary J. Nechville

1 orange
1 lemon or lime
12 large pears

Grind all of the fruit and add as many cups of sugar as you have fruit. If the pears are the real juicy kind, pour off excess juice from them. In this case grind the pears separately, first. Boil until thick.

FABULOUS ORANGE JUICE JELLY

Libbie Fields

Combine $\frac{3}{4}$ cup (6 oz. can) concentrated frozen orange juice with 3 tbsp. lemon juice; set aside. Measure $3\frac{1}{4}$ cups sugar and 1 cup water into large saucepan and mix well. Place over high heat and bring to a full rolling boil, stirring constantly. Boil hard 1 minute. Remove from heat. Stir in $\frac{1}{2}$ bottle certo pectin. Add fruit juices and mix well. Then pour into glasses. Paraffin unnecessary--just cover with lid or foil and place in refrigerator until gobbled up. This will set more as it ages. Yield: 5 medium glasses.

RHUBARB JELL

Edna McBride

5 cups diced rhubarb $3\frac{1}{2}$ cups sugar
1 pkg. Raspberry Jello

Cut fresh rhubarb into quite small pieces, stir in the sugar, and cook for about 5 minutes. (After it starts to boil), remove from fire, and stir in 1 pkg. Raspberry Jello. Pour into jelly glasses, and when it has cooled store in refrigerator. Will keep for several weeks.

STRAWBERRY JAM

Bess Martin

4 cups strawberries - mash slightly
Add 2 cups sugar and 2 tbsp. lemon juice

Stir and boil 4 minutes, then add

2 more cups sugar and boil 4 more minutes.
Put in shallow pan overnight and put in glasses
and seal in the morning.

CORN RELISH

Betty Sramek

12 ears corn or more
1 small cabbage)
3 red peppers)
3 green peppers) Put through food chopper
10 small onions)
2 bunches celery)
4 tbsp. salt
5 tbsp. ground mustard
2 cups sugar
2 to 2½ cups vinegar

Mix all ingredients. Boil slowly for 30 to 40
minutes. Add about 1 tsp. tumeric before taking
from fire for color.

Food For Thought

Preserved Children

Take 1 large field, half a dozen children, 2 or 3
small dogs, a pinch of brook and some pebbles. Mix
the children and dogs well together; put them on the
field, stirring constantly. Pour the brook over the
pebbles; sprinkle the field with flowers; spread over
all a deep blue sky and bake in the sun. When brown,
set away to cool in the bath tub.

C O O K I E S

MERINGUE WREATHS

Mrs. Agnes Coufal
Chicago, Illinois

1 3/4 cups granulated sugar 5 egg whites
drop of flavoring extract

Beat egg whites with extract until they form stiff peaks, either by hand or on the electric beater, high speed. Add half of the sugar, one tbsp. at a time, beating constantly. Fold in the balance of the sugar, one tbsp. at a time. Put waxed paper on a baking sheet. Place a star tip in pastry bag and form wreaths. Sprinkle each wreath with colored sugar or decorettes (tiny candies). Bake in a 250° oven for at least 45 min. (This type of cooky does not bake but actually dries in the oven) Remove the wax paper immediately upon removing wreaths from oven. Food coloring may be used for tinted wreaths.

COCONUT FORK COOKIES

Mrs. James Hospodka, Sr.
So. Omaha, Nebraska

1 cup brown sugar	1 tsp. soda
1 cup white sugar	1 tsp. baking powder
1 cup shortening(part butter)	1/2 tsp. salt
2 eggs, 1 tsp. vanilla	2 cups uncooked oatmeal
2 cups flour	2 cups coconut

Cream shortening and sugars, add eggs and vanilla, cream all together thoroughly. Add sifted dry ingredients, mixing after each addition. Grind the uncooked oatmeal and the coconut, and mix in thoroughly. Do not chill. Shape into small balls and place on greased cookie sheets. Press down and criss cross lightly with a fork. Bake in a 350° oven until light brown. Do not overbake! These are very good, making about 5 dozen cookies.

THUMBPRINT COOKIES

Libbie Fields

(A pretty Christmas cooky)

$\frac{1}{2}$ cup soft shortening (half butter)
 $\frac{1}{4}$ cup brown sugar (packed)
1 egg yolk
 $\frac{1}{2}$ tsp. vanilla

Mix these ingredients thoroughly. Sift together and stir in 1 cup sifted flour and $\frac{1}{4}$ tsp. salt. Roll into 1" balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts ($\frac{3}{4}$ cup). Place about 1" apart on ungreased baking sheet and press thumb gently into center of each. Bake until set. Cool. Place in thumbprints a bit of chopped candied fruit, sparkling jelly, or tinted confectioners' sugar icing. Temp: 375°, 10 to 12 min. Yield: 2 dozen.

COFFEE BARS

Mrs. Ant.Holecek

1 cup raisins	2 eggs
$\frac{2}{3}$ cup strong coffee	$1\frac{1}{2}$ cups sifted flour
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ tsp. baking powder
$\frac{2}{3}$ cup shortening	$\frac{1}{2}$ tsp. baking soda
1 cup sugar	$\frac{1}{4}$ tsp. salt

Combine raisins, coffee and cinnamon; let stand. Cream shortening and sugar; add eggs, one at a time, beating well after each addition. Mix and sift flour, baking powder, baking soda and salt. Spread batter in greased shallow pan, 10x15x1" (jelly roll pan). Bake in 350° oven 20 to 25 min. While warm spread with coffee glaze made by adding enough strong coffee to $1\frac{1}{2}$ cups confectioners' sugar to get a thin, spreading consistency. May be simply powdered with sugar. Cut in bars when cool.

DATE-FILLED COOKIES

Filling:

1 lb. dates, pitted & cut in small pieces)
1 cup chopped nuts)Cook until
 $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water)thick, cool.

Dough:

1 cup brown sugar 3 eggs
1 cup white sugar 1 tsp. vanilla
1 cup butter
4 cups flour, pinch of salt, 1 tsp. soda, sifted together

Mix dough as usual, and roll out to big circle about $\frac{1}{2}$ " thick. Spread date filling on dough carefully and roll up like jelly roll. Cut in two, wrap in wax paper, and refrigerate overnight. Cut in $\frac{1}{2}$ " slices and bake 375° , 10 to 12 minutes.

JUBILEE JUMBLES

$\frac{1}{2}$ cup soft shortening	2 $\frac{3}{4}$ c. sifted flour
1 cup brown sugar	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ cup white sugar	1 tsp. salt
2 eggs	1 cup cut-up walnuts,
1 cup undiluted evap. milk	or shredded coconut,
1 tsp. vanilla	or cut dates or raisins or 1 pkg. semi-sweet chocolate pieces.

Mix thoroughly shortening, sugars, eggs. Stir in evap. milk, vanilla. Sift together flour, soda, salt and stir in. Blend in walnuts. Chill 1 hour. Heat oven to 375° . Drop rounded tbsps. 2" apart on greased baking sheet. Bake about 10 min. until delicately browned. Frost with Burnt Butter glaze. Makes about 4 dozen.

BURNT BUTTER GLAZE: Heat 2 tbsps. butter until golden brown. Beat in until smooth 2 cups sifted confectioners' sugar and $\frac{1}{4}$ cup evaporated milk. Top each cookie with a walnut half.

CHRISTMAS FRUIT COOKIES

Geraldine Cabrnach

$\frac{1}{2}$ cup butter
1 cup sugar
1 beaten egg
 $\frac{1}{2}$ cup nuts
 $\frac{1}{4}$ tsp. salt
 $2\frac{1}{2}$ tbsp. milk

1 $\frac{3}{4}$ cups sifted flour
2 tsp. baking powder
1 tsp. nutmeg
 $\frac{1}{4}$ cup chopped red candied
cherries
 $\frac{1}{4}$ cup chopped green can-
died cherries

Cream butter, add sugar and cream together. Beat in eggs. Fold in fruit and nutmeats. (Drain cherries, chop and dry out a little in refrigerator before using). Sift dry ingredients together and add alternately with the milk. Pack dough into desired mold and place in refrigerator to chill. Slice and bake on cooky sheet in a 375° oven.

OVER THE TOP COOKIES

Bess Martin

(These are easy to make)

Cream 1 cup sugar and $\frac{1}{2}$ cup shortening. Add $1\frac{1}{2}$ cups sifted flour, $1\frac{1}{2}$ tsp. baking powder, 1 whole egg and 1 egg yolk. Add 1 tsp. vanilla. Spread this thick batter on bottom of a greased 9 x 12 pan. Spread mixture to cover the bottom of pan. Cover with following mixture:
1 egg white beaten stiff, 1 cup brown sugar, $\frac{1}{2}$ cup chopped nut meats, 1 tsp. vanilla. Spread over thick batter. Bake at 375° oven about 15 to 20 min. Cut like date bars.

* * *

Put your recipe book or recipe card in a plastic bag. You can see through it but it won't get messy while baking or cooking.

PEANUT BUTTER CRINKLES

Georgiana Brejcha

3/4 cup sifted flour	1/2 cup light br. sugar
1 tsp. baking soda	1/2 cup granulated sugar
1/4 tsp. salt	1 tsp. vanilla
1/2 cup shortening	1 egg
1/2 cup peanut butter	

Sift together flour, baking soda and salt. Cream shortening and peanut butter with brown sugar, granulated sugar and vanilla. Beat in egg. Stir in sifted ingredients. Chill about 10 min. Pack dough (one-half at a time) into a cookie-shaping device, using desired disc, and press out cookie 2 inches apart on greased cookie sheet. Bake in moderate - 375° oven 8 min. or until lightly browned. Makes 5 to 6 dozen medium-thick cookies.

CRESCENT COOKIES

Esther Lippert

1 cup soft butter	1 cup nut meats
3/4 cup confectioner's sugar	2 cups flour
2 egg yolks	

Mix together thoroughly. Roll with hands into rolls about like a pencil, and about 2 1/2 inches long. Form into crescents on ungreased baking sheet. Bake until set in 325° oven 14 to 16 min - not brown. While slightly warm, carefully dip in confectioners sugar. When thoroughly cool, sift more sugar over cookies. Makes about 5 doz. cookies.

* * *

When using a recipe card, put the card between the tines of a fork and place the fork in a glass. The card will be held at just the right angle for reading, and will be kept off the table where it might become soiled.

HONEY COOKIES (Perníčky)

Pavla Hromadka

1½ cups flour
¼ cup butter
¼ cup sugar
1 egg

1 tbsp. honey
1 tsp. cocoa
½ tsp. cinnamon
1 tsp. ground anise
1 tsp. baking powder

Cream butter, sugar and honey, add beaten egg and remaining ingredients and work until smooth. Roll out to 1/8 inch on floured board and cut with cookie form. Brush with beaten egg, sprinkle with ground nuts and bake 10 minutes at 350°.

COFFEE CHIPS

Elsie Drahovzal

Sift together: 2 cups flour, ½ tsp. salt
 1 tsp. baking powder
 2 tsp. instant coffee

Cream: 2/3 cup butter
 ½ cup brown sugar
 1/3 cup sugar

Blend in: 1 egg and ½ tsp. vanilla

Add dry ingredients, mix well and stir in:
2 squares semi-sweet chocolate. Shape into roll, wrap in wax paper, chill two hours. Cut into 1/8" slices and place on greased sheets. Place pecan half on each cookie. Bake 8 to 10 min. at 400°. Makes 4 dozen.

CHRISTMAS DREAMS

Helen Secl

1 pkg. chocolate chips 1 can coconut
22 rolled graham crackers 1 can condensed milk

Mix all together, press into long pyrex pan, bake about 20 min. Cut in bars and roll in powdered sugar.

MARZIPAN MUSHROOMS (Czech)

Pavla Hromadka

1 1/3 cups powdered sugar
4 cups finely ground blanched almonds
1 egg white
1 tbsp. lemon juice
3 tsps. cocoa

Cream sugar and egg white and lemon juice. Add ground almonds and work into smooth paste by hand. Divide into two parts, add cocoa to one part and mix well. From the dark paste make small "mushroom caps", and make small indentation with tip of little finger on underside of cap. From the light paste, make the stems. Dry on waxed paper. The next day dip ends of the stems into egg white and insert into the dent in the mushroom cup. Again let dry thoroughly. THESE ARE VERY GOOD TO EAT.

RAISIN OATMEAL COOKIES

Mary Machacek

1 cup raisins
1/2 cup shortening
1 cup sugar
2 eggs
1/4 cup milk

1 2/3 cups rolled oats
1 1/2 cups flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon

Wash raisins in hot water and drain. Cream shortening with sugar until light and fluffy. Add beaten eggs and milk. Combine with oatmeal, raisins, and mix well. Add flour sifted with soda, salt, and cinnamon and beat thoroughly. Drop onto greased pans and bake about 12 to 15 minutes in 375° oven. Makes 3 dozen medium sized cookies.

* * *

Put a teaspoon of sugar in a vase of marigolds and it will help to eliminate the odor.

GUM DROP COOKIES

Mary Machacek

2 cups flour	2 cups brown sugar
1 tsp. baking powder	1 tbsp. cold water
$\frac{1}{4}$ tsp. salt	$\frac{1}{3}$ cup nuts
1 tsp. cinnamon	1 cup gum drops or orange
4 eggs	slices cut fine.

To the well-beaten eggs, add the sugar gradually. Add water. Sprinkle some of the flour over the gum drops. Sift flour, baking powder, salt and cinnamon together. Add to the egg mixture. Add the gum drops and nuts. Pour into two square well-greased pans. Bake at 325° about 30 min. Ice while hot with the following: 3 tbsp. melted butter, 3 tbsp. orange juice and enough powdered sugar for right consistency to spread. When cool, cut into squares. If preferred without icing, these may be cut into bars and rolled in powdered sugar.

BUTTER TARTS (Máslové koláčky) Anna Koudele, Schuyler, Nebr.

1 lb. unsalted butter	flour to make dough
$\frac{1}{2}$ cup sugar	quite stiff
12 egg yolks	chopped or ground
grated lemon rind	almonds
	currant jelly

Combine first five ingredients to make a stiff dough. Pinch off pieces of dough, the size of a walnut, form into balls and press down center. Brush top with egg yolk (diluted with a little water), dip in chopped or ground almonds. Then bake, taking care not to burn them. When cool, fill the centers with about a tsp. of currant jelly.

PUMPKIN COOKIES

Esther Lippert

$\frac{1}{2}$ cup shortening	1 tsp. vanilla
1 cup sugar	1 tsp. soda
1 cup canned pumpkin	1 tsp. baking powder
1 cup raisins or dates	1 tsp. cinnamon
$\frac{1}{2}$ to 1 cup chopped nuts	2 cups sifted flour

Cream sugar and shortening, add pumpkin, mix well, add raisins or dates and nuts. Sift together soda, baking powder, cinnamon and flour. Add to mixture. Drop small spoonfuls on greased cookie sheet. Bake in 370° oven for 15 or 20 minutes. Ice with powdered sugar icing while still warm. Use powdered sugar and orange juice, or coffee or maple flavoring.

CHOCOLATE DROP COOKIES

Jennie Lanka

1 well-beaten egg	1 $\frac{2}{3}$ cups cake flour
1 cup brown sugar	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup sweet or sour milk
2 - 1 oz. sqs. chocolate, melted	$\frac{1}{2}$ c. broken nut meats

Beat eggs and sugar until light. Add vanilla and shortening, melted with chocolate, blend well. Add sifted dry ingredients alternately with milk. Add nut meats. Drop small portions 2 inches apart on greased cookie sheet. Bake in moderate oven 325° 10 to 12 minutes. Frost with powdered sugar frosting while still warm.

* * *

To keep often used cans containing vegetable shortening, etc., from marking the cupboard shelf, before opening the can, turn it upside down and place plastic or mystic tape around the bottom edge.

STRIP O' CHOCOLATE BARS

Viola Zahradnik

6 cups puffed rice or puffed wheat
 $\frac{1}{4}$ cup butter
 $\frac{1}{3}$ cup peanut butter
 $\frac{1}{2}$ lb. marshmallows
1 - 6 oz. pkg. chocolate chips
 $\frac{1}{2}$ cup peanuts

Put puffed rice into a shallow pan. Heat in a moderate oven for 10 minutes. Pour into greased bowl. Melt butter, peanut butter and marshmallows in a double boiler, stirring occasionally. Pour over puffed rice, stirring until evenly coated. Pack half of mixture in a greased 7x11 inch pan. Cover with chocolate chips. Place in moderate oven 2 to 3 minutes, until chocolate chips soften. Remove from oven and spread chocolate chips with spatula; sprinkle with peanuts. Top with remaining puffed rice mixture. Cool and cut into bars.

GRAHAM NUT LOAF

Mrs. John V. Rompotl

1 lb. dates	$\frac{1}{2}$ lb. Eng. walnuts
1 lb. graham crackers	$\frac{1}{2}$ pt. coffee cream
$\frac{1}{2}$ lb. marshmallows	pinch of salt

Cut dates into small pieces, and also marshmallows. (Miniature marshmallows may be used, eliminating the cutting). Chop nuts. Roll crackers fine, mix all dry ingredients, and slowly add cream, and mix with hands as it will be very stiff. Form into a solid roll and wrap in wax paper, and store in refrigerator. To serve, cut into slices, and top with whipped cream.

CHRISTMAS SAND COOKIES

Alice Dahlberg
Owosso, Michigan

2 cups flour
1 cup butter ($\frac{1}{2}$ lb.)
2 tbsp. powdered sugar
1 cup ground nut meats, pecans only
 $\frac{1}{2}$ tsp. almond extract

Cream flour and sugar into butter. Add nut meats and almond extract. Chill the batter. Then shape into small balls or any desired form, place on ungreased cookie sheets, bake at 350° for 10 min. or until just slightly blonde. While still warm, sprinkle with powdered sugar. Makes 3 dozen.

OATMEAL REFRIGERATOR CRISPS

Ottilie Miska

1 cup shortening	$1\frac{1}{2}$ cups flour
1 cup brown sugar	1 tsp. salt
1 cup gran. sugar	1 tsp. soda
2 eggs	3 cups rolled oats
1 tsp. vanilla	$\frac{1}{2}$ cup chopped nuts
	(black walnuts very good)

Thoroughly cream shortening and sugars. Add eggs and vanilla. Beat well, sift together flour, salt, and soda; add to creamed mixture. Stir in oats and nuts. Mix well. Form dough in rolls. (Save small juice cans and pack into cans - about 5). Wrap and chill thoroughly. Make dough one night and bake next day. With sharp knife, slice cookies about $\frac{1}{4}$ inch thick. Bake on ungreased cookie sheet in 350° oven for 10 minutes.

* * *

When ironing large straight pieces, such as curtains and tablecloths, turn your ironing board end for end and use the wide end.

CHOCOLATE PIXIES

Elsie Drahovzal

Sift together: 2 cups sifted flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Melt: $\frac{1}{4}$ cup butter and
4 sqs. chocolate, cool slightly

Blend in: 2 cups sugar
4 eggs, 1 at a time
Beat 1 minute.

Add: $\frac{1}{2}$ cup Eng. or blk. walnuts and
dry ingredients. Mix well.

Chill 15 minutes or more. Shape into balls using 1 tbsp. of dough for each. Roll in confectioner's sugar. Place on greased baking sheets. Bake in slow oven - 300° - 18 to 20 minutes.

FIG CHEWIES

Elsie Drahovzal

1 cup (chopped) figs, $\frac{1}{2}$ cup water. Cook till tender, about 5 minutes.

Sift together: 1 $\frac{3}{4}$ cup flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Blend together: 1 cup spry
1 cup brown sugar

Blend in: 1 egg
1 tsp. vanilla

Add cooked figs and dry ingredients. Chop 1- $\frac{1}{2}$ cups coconut. Drop dough by rounded tsp. into coconut and form into balls. Place on greased sheets, top with a pecan half. Bake in 375° oven for 12 to 15 minutes.

CHOCOLATE COOKIES

Libbie Melsha

$\frac{1}{2}$ cup butter	2 sq. melted chocolate
1 cup brown sugar	$\frac{1}{2}$ cup milk
1 egg	$\frac{1}{2}$ cup nuts
2 cups flour	1 tsp. vanilla
1 tsp. baking powder	$\frac{1}{4}$ tsp. salt

Cream butter and sugar, add egg, melted chocolate, alternately add milk, and flour sifted with baking powder and salt. Add nuts, vanilla. Drop from spoonful, and bake at 375° for 10 to 12 minutes. Frost with white frosting. These are good and moist.

TOLL HOUSE COOKIES

Dorothy Dvorak

Cream 1 cup butter or shortening, $\frac{3}{4}$ cup brown sugar and $\frac{3}{4}$ cup white sugar, 2 beaten eggs. Dissolve 1 tsp. soda in 2 tbsp. hot water. Add 1 tsp. salt to $2\frac{1}{4}$ cups flour. Alternate flour and hot water. Lastly add 1 cup chopped nuts and 1 pkg. chocolate chips and 1 tsp. vanilla. Drop by half tsp., bake 10 to 12 minutes at 375° .

WALNUT CRESCENTS

(České Vánoční rohlíčky)

Libbie Melsha

(Melt-in-your-mouth cookies - the dainty kind you like to serve company)

$\frac{1}{2}$ cup butter or margarine	2 cups flour
$\frac{1}{2}$ cup shortening	pinch of salt
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ cup chopped nuts
2 tsp. water	confectioners' sugar
2 tsp. vanilla	

Cream butter to soften; then thoroughly cream butter, shortening, and sugar. Mix in water and vanilla, then flour and nuts; chill 3 to 4 hrs. Form dough in long rolls, $\frac{1}{2}$ " across; cut in 3" lengths and shape in crescents. Bake ungreased sheet 325° -15 min. Remove from sheet, cool and sugar. Makes 4 dozen.

OATMEAL DROP COOKIES

Mary Machacek

3/4 cup flour	1 cup oatmeal
1 tsp. baking powder	1/3 cup milk
1/2 cup butter	1 cup raisins
1/4 cup brown sugar	1/4 tsp. salt
1 egg, well beaten	1/4 tsp. nutmeg

Sift flour, salt, baking powder and nutmeg three times. Cream butter, add sugar gradually and cream until light. Add egg and raisins, then oatmeal. Add flour alternately with milk. Mix well and drop by teaspoons on greased baking sheet. Bake in hot oven 10 minutes.

COCONUT BARS

Viola Zahradnik

Mix $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter or lard and 1 cup flour. Put in shallow pan and bake 10 minutes in moderate oven. Then mix:

1 cup brown sugar	$\frac{1}{2}$ tsp. baking powder
2 eggs	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	$1\frac{1}{2}$ cups coconut
2 tbsp. flour	1 cup pecans or walnuts

Pour this mixture over baked crust. Bake for 20 minutes in moderate oven. Cut into bars and roll in powdered sugar.

MOLASSES CRISP COOKIES

Georgiana Brejcha

Cream: 1 cup sugar and $\frac{3}{4}$ cup shortening
Add: 1 egg and $\frac{1}{4}$ cup molasses to above & cream.
Sift: 2 cups flour - $\frac{1}{2}$ tsp. salt, 2 tsp. soda
 $\frac{1}{2}$ tsp. ground cloves, $\frac{1}{2}$ tsp. ginger,
1 tsp. cinnamon. Add slowly to above mixture.
Make small balls, roll in sugar, place 2" apart on greased pan. Do not flatten. Bake at 350° about 10 minutes.

RANGER COOKIES

Margie Secl

1 cup shortening	$\frac{1}{2}$ tsp. salt
1 cup white sugar	$\frac{1}{2}$ tsp. baking powder
1 cup brown sugar	2 cups oatmeal
2 eggs	2 cups rice krispies
1 tsp. vanilla	1 cup coconut (optional)
2 cups flour	1 pkg. choc.chips(optional)
1 tsp. soda	

I use Cocoa Krispies and omit chips.
Cream shortening and sugars, then add eggs and vanilla. Add sifted dry ingredients, the flour, soda, salt and baking powder. Lastly, stir in oatmeal, rice krispies, coconut. Shape in balls about the size of a walnut and mash down with fork. Bake about 10 minutes in 350° oven.

SNICKERDOODLES

Mary Ann Pochobradsky

Mix together thoroughly:

- 1 cup soft shortening
- $1\frac{1}{2}$ cups sugar
- 2 eggs

Sift together and stir in:

- 2 $\frac{3}{4}$ cups sifted all purpose flour
- 2 tsp. soda, 2 tsp. cream of tartar
- $\frac{1}{2}$ tsp. salt

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of 2 tbsp. sugar and 2 tsp. cinnamon. Place about 2 inches apart on ungreased baking sheet. Bake until lightly browned...but still soft. (These cookies puff up at first, then flatten out with crinkled tops). Bake at 400° - 8 to 10 minutes. Makes 5 dozen.

* * *

Stick baby safety pins into a bar of soap. Will keep them sharp enough to slip through several layers of cloth.

CHOCOLATE COOKIES (no-bake) Viola Zahradnik

2 cups sugar 1/2 cup milk
1/4 lb. butter or oleo 5 heaping tbsp. cocoa

Put in heavy sauce pan, and bring to a boil.
Add 2 cups oatmeal and 1 cup coconut. Stir
and let cool until you can drop on waxpaper.

CHOCOLATE HALF 'N HALF BARS Viola Zahradnik

1 cup shortening 2 cups flour
1 1/2 cups br. sugar 1/4 tsp. soda
1/2 cup gran. sugar 1 tsp. baking powder
2 eggs 1 pkg. chocolate chips
1 tbsp. water nuts

Cream shortening. Add 1/2 cup brown sugar and
granulated sugar. Add egg yolks and water, then
add flour, soda and baking powder. This is a
crumbly mixture. Pat into a greased 9x13 pan.
Beat egg whites stiff, add remaining brown sugar
and spread over top of batter. Sprinkle choco-
late chips and nuts on top. Bake 25 minutes at
350°.

PEANUT PILLOWS Viola Zahradnik

1 - 18 oz. pkg. semi-sweet chocolate chips
2 tbsp. sifted powdered sugar
1/2 cup peanut butter
1 tbsp. butter

Place in double boiler. Stir until melted and
remove from fire. Coat one at a time about
2 1/2 cups of junior size shredded wheat. Set on
wax paper and let cool.

* * *

Cloves on pantry shelves will exterminate ants.

CHOCOLATE TOP PEANUT BUTTER COOKIES

Erma Barta

Cream together: $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar

Add: 1 tsp. vanilla
1 $\frac{3}{4}$ cups flour
1 tsp. soda
1 egg

Form balls, roll in white sugar. Bake 10 min. at 350°. Remove and put a chocolate star in middle of cookie, press down. Place in oven for 3 to 5 min.

SNOWBALL NUT COOKIES

Esther Lippert

1 cup soft butter	2 $\frac{1}{4}$ cup sifted flour
$\frac{1}{2}$ cup powdered sugar	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	1 cup finely chopped nuts

Mix dough well. Roll into 1 inch balls. Place on ungreased baking sheet. Bake in 400° oven 10 to 12 minutes until set - not brown. While still warm, roll in powdered sugar. Cool, roll in sugar again or sift over top. About 4 doz. cookies.

CRACKLING COOKIES

Helen Secl

2 cups finely ground pork cracklings
2 cups brown sugar
 $\frac{1}{2}$ cup milk - 2 eggs - 1 tsp. baking soda
2 tsp. baking powder - 4 cups sifted flour
 $\frac{1}{2}$ cups nut meats - $\frac{1}{2}$ cup raisins

Mix in order given. Drop by spoonful on ungreased sheet. Bake 350° about 12 minutes.

ROCK COOKIES

Vera Kurka

$\frac{1}{2}$ lb. sweet butter	2 tsp. vanilla
2 cups flour	3 tbsp. cold water
1 tsp. baking powder	$\frac{1}{2}$ lb. chopped pecans
3 tbsp. powdered sugar	

1. Mix ingredients.
2. Bake at 350° for about 15 min. or light brown.
3. While warm, coat with powdered sugar.

WALNUT Dainties

Vera Kurka

1 pkg. Philadelphia cream cheese (small)
 $\frac{1}{4}$ lb. butter
1 cup sifted flour

Filling: $\frac{3}{4}$ cup brown sugar (Lightly packed)
1 tsp. vanilla
1 whole egg
dash of salt
1 tsp. soft butter
 $\frac{2}{3}$ cup walnuts chopped

Beat egg slightly and mix all ingredients together. Soften butter at room temperature. Add cream cheese. Beat until smooth and creamy. Add small amounts of flour at a time, blending well after addition to make smooth dough. Form 24 equal balls. Grease and sprinkle a small amount of nuts in bottom of each cup of small muffin pans. Reserve some nuts for top. Place each ball in cup and press with thumb to line bottom and sides. Fill with above filling, using 1 tsp. for each cup. Sprinkle tops with remaining nuts. Bake at 350° for 30 min. When cold, dust with powdered sugar and place in small colored paper cups to serve.

FRYING PAN COOKIES

Milly Ortner

1½ cups chopped dates	1/2 tsp. salt
2 eggs	2½ cups rice crispies
1 cup white sugar	½ cup chopped walnuts
1 tsp. vanilla	

Place dates, eggs and sugar in frying pan. Cook slowly, stirring until thick enough to hold together. Remove from fire and add vanilla and salt, then the rice crispies and walnuts. Stir, then let cool. Form into balls about size of walnuts and roll in coconut or wheat flakes.

SALTED PEANUT COOKIES

Elsie Drahovzal

1 cup brown sugar	1 cup oatmeal (toasted)
1 cup white sugar	1 cup salted peanuts (with red skins)
1 cup shortening	
2 eggs	1 tsp. baking powder
1 cup corn flakes(crushed)	1 tsp. soda
1 tsp. vanilla	2 cups flour

Cream sugar and shortening, add eggs, then remaining ingredients. Make balls and roll in sugar. Place on cookie sheet, one inch apart. Do not flatten. Bake in medium oven 10 to 12 min.

GINGER COOKIES (Zázvorky)

Anna Koudele
Schuyler, Nebr.

2 eggs	grated rind of 1 lemon
2 yolks	¼ tsp. ginger
2 cups powdered sugar	2 cups flour
	pinch of salt

Combine all ingredients and beat for 30 min. Roll out in powdered sugar, cut with a doughnut cutter, and let stand overnight. Bake in a slow oven.

CHRISTMAS REFRIGERATOR COOKIES Mary Machacek

1 cup brown sugar	1 tsp. vanilla
1 cup white sugar	1 tsp. baking powder
1 cup butter	$\frac{1}{2}$ tsp. soda
3 eggs	4 cups flour

Mix as for usual cookie dough and divide into 2 equal parts. Spread out with the hands into 10 inch squares and spread with the following filling:

$\frac{3}{4}$ lb. dates	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup diced candied cherries	$\frac{1}{2}$ cup water

Cook together, stirring constantly until smooth. Cool slightly before spreading on the dough. Roll cookie dough up as for a jelly roll, wrap in waxed paper and place in refrigerator to chill. Slice and bake 10 to 12 minutes in 350° oven.

EGG WHITE COOKIES

Vera Kurka

$\frac{1}{4}$ lb. sugar
3 oz. ground almonds or other nuts
3 whites
1 tsp. vanilla

Mix together and cook in frying pan, making a mush. Do not overcook, only till it sticks together. Be teaspoons, place on a parafined cookie sheet and smooth with a knife and cold water. Bake in 325° oven for 15 minutes.

* * *

Roll your sugar cooky dough out in powdered sugar instead of flour to keep it from getting stiff and tough.

CHOCOLATE CHIP COOKIES

Martha Light

Cream well: 3/4 cup white sugar
3/4 cup brown sugar
1 cup shortening

Add: 2 unbeaten eggs 1 cup nuts (optional)
1 tsp. hot water 1 large pkg. chocolate chips
1 1/2 cups flour 2 cups oatmeal
1 tsp. salt 1 tsp. vanilla
1 tsp. soda coconut (optional)

Cream shortening and sugar. Add eggs, one at a time, beating after each egg. Then add the tsp. of hot water. Add sifted dry ingredients, then chocolate chips, nuts and oatmeal and vanilla. Drop with tsp. on greased pans. Bake 350° about 8 or 10 min. They will look soft and unbaked, but take them out and remove with spatula from pans at once.

STARLIGHT MINT SURPRISE COOKIES

Libbie Fields

(The children are delighted with these)

Sift together: 3 cups sifted flour, 1 tsp. soda
1/2 tsp. salt

Cream: 1 cup butter (half shortening may be used)

Add: 1 cup sugar gradually, 1/2 cup firmly
packed brown sugar, creaming well.

Blend in: 2 eggs, unbeaten; 2 tsp. water, 1 tsp.
vanilla and beat well.

Add dry ingredients, mix thoroughly. Cover and refrigerate at least 2 hours. Open 1 pkg. (9 oz.) Rockwood chocolate mint wafers, enclose each wafer in about 1 tbsp. of chilled dough. Place on greased baking sheet about 2" apart. Top each with a walnut half. Bake in 375° oven 10 to 12 minutes. Yield: 4 1/2 dozen cookies.

APPLESAUCE COOKIES

3/4 cup soft shortening	1/2 tsp. soda
1 cup brown sugar (packed)	1/2 tsp. salt
1 egg	3/4 tsp. cinnamon
1/2 cup applesauce	1/4 tsp. cloves
2 1/4 cups sifted flour	1 cup seedless raisins
1/2 cup chopped nuts	

Heat oven to 375°. Mix together thoroughly shortening, brown sugar, egg. Stir in applesauce. Sift together flour, soda, salt spices and stir in. Mix in raisins, nuts. Drop by teaspoonfuls onto greased cooky sheet. Bake 10 to 12 minutes. Makes 4 dozen.

PECAN FINGERS

Mary Ann Pochobradsky

2 cups flour	1 tsp. vanilla
1 cup butter	1 tbsp. water
1/4 cup powdered sugar	1/4 tsp. salt
2 cups pecan meats, ground	

Cream butter; add sugar, vanilla, salt and water and cream well. Add flour and ground nuts. Place in refrigerator and chill 1 hour. Form into small rolls about the size of a finger. Bake 50 min. in 300° oven. Roll in powdered sugar when still warm. Place on cooling rack until cold.

PEANUT BUTTER COOKIES

Vlasta Fajmon

1 cup white sugar	1 cup shortening
1 cup brown sugar	3/4 cup peanut butter

Mix all well together and add 2 eggs well beaten, 2 3/4 cups flour with 2 tsp. soda and pinch of salt sifted in. Add 1 tsp. vanilla and mix. Pinch off in small balls and flatten with fork. Bake in moderate oven.

DESSERTS

LEMON DAINTY

Mary Ann Pochobradsky

1 cup sugar	grated rind of 1 lemon
4 tbsp. flour	3 well-beaten yolks
1/8 tsp. salt	1½ cups milk
2 tbsp. butter(melted)	3 stiff-beaten whites
5 tbsp. lemon juice	

Add blended sugar, flour, and salt to butter; add lemon juice and rind, blend well. Add egg yolks and milk, stir well. Fold in egg whites, pour into greased custard cups and place in pan of hot water. Bake in moderate oven - 350° 45 minutes. When baked, each cup will have custard on bottom with sponge cake on top. Serve with whipped cream.

CHEESE CAKE

Leona Janesovsky

Crust: 3½ cups rolled graham crackers
3 tbsp. brown sugar
¼ lb. margarine

Line baking dish and chill. Save a little for top.

1 package lemon jello
1 cup boiling water

Pour hot water over jello, mix well, let cool and place in refrigerator to chill - DO NOT SET!

Mix in bowl: 1 - 8 oz. pkg. Philadelphia cream cheese; 1 cup sugar; 1 tsp. vanilla.

Add to jello mixture. Beat with electric mixer, 1 large can evaporated milk, until whipped; add cheese and jello mixture, put all this into graham cracker crust and sprinkle top with cracker crumbs. Chill in refrigerator until ready to serve.

DIFFERENT RICE PUDDING

Libbie Melsha

Beat large can Carnation or other milk with 1 cup water, 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp. salt and $1\frac{1}{2}$ tsp. vanilla. Pour over 2 cups cooked brown rice (cook rice according to directions on package), add $\frac{1}{4}$ cup flaked or shredded coconut in 2 quart casserole. Place casserole in pan of water, bake in moderate oven 350° for 30 minutes. Stir lightly, continue baking 30 minutes more. Top with $\frac{1}{4}$ cup coconut during last 5 - 7 minutes. Cool before serving. Makes 4 to 6 servings.

VARIATIONS:

1. Mix raisins instead of coconut into rice. Top with coconut.
2. Use $\frac{3}{4}$ cup brown sugar instead of $\frac{1}{2}$ cup white--with either coconut or raisins.

DATE PUDDING

Mae Jindrich

1 cup chopped dates 1 cup boiling water
 $\frac{1}{2}$ tsp. soda

Bring to a boil, and boil 2 to 3 minutes, and then cool. While this is cooling, cream:

1 cup sugar 3 tbsp. butter 1 egg

Beat well, and add to the cooled mixture. Then add: $1\frac{1}{2}$ cups flour, 2 tsp. baking powder, 1 tsp. vanilla. Bake in a greased cake pan at 375° , for 25 to 30 minutes. Place $\frac{1}{2}$ cup dates chopped, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, 2 tbsp. butter in a pan and cook over low heat till done. Pour warm, over warm pudding. Top with whipped cream and nuts.

BLUEBERRY TORTE

Vera Kurka

20 graham crackers)
 $\frac{1}{4}$ cup sugar) Press into 8 x 10 pan
 $\frac{1}{4}$ cup butter)

Beat $\frac{1}{2}$ cup sugar into 2 eggs. Add 8 oz. pkg. cream cheese. Pour over graham cracker crust. Bake at 350° for 20 minutes. While above is baking - drain 1 can of blueberries. To the juice, add 2 tbsp. cornstarch, $\frac{1}{2}$ cup sugar, and 1 tbsp. lemon juice. Cook until thick, add the blueberries and spoon over the baked mixture while hot. This need not be refrigerated.

FRUIT COCKTAIL PUDDING

Marie Wokoun

1 cup sifted flour	1 (1 lb.) can fruit cock-
1 tsp. baking soda	tail
$\frac{1}{4}$ tsp. salt	$\frac{1}{3}$ cup lt. brown sugar
1 egg	$\frac{1}{2}$ tsp. cinnamon
$\frac{2}{3}$ cup granulated sugar	$\frac{1}{2}$ cup coarsely chopped
1 tsp. vanilla	pecans or walnuts

Sift together the flour, baking soda and salt. In a 2-qt. casserole, thoroughly beat together the egg and granulated sugar; stir in vanilla and fruit cocktail, including the syrup in the can. Stir in the sifted dry ingredients. Mix together the brown sugar, cinnamon and nuts; sprinkle over top of pudding. Bake in 350 oven 40 to 45 minutes. Serve warm (or reheat) with whipped cream, sour cream or whipped cream cheese. Serves 6.

* * *

Use powdered sugar to sweeten whipped cream as it holds up nicer and for a longer period of time.

CHOCOLATE DREAM CREAM

Libbie Melsha

1 egg yolk	1 sq. Baker's Unsweetened
2 cups milk	Chocolate
2 tbsp. Minute Tapioca	1 egg white
1/3 cup sugar	2 tbsp. sugar
1/8 tsp. salt	1/2 tsp. vanilla

Mix egg yolk with a small amount of the milk in saucepan. Add remaining milk, Minute Tapioca, 1/3 cup sugar, salt and chocolate. Place over medium heat. Cook until mixture comes to a full boil, stirring constantly--this takes 5 to 8 min. (Do not overcook . . mixture thickens as it cools) Remove from heat. Beat egg white until foamy throughout. Add 2 tbsp. sugar, 1 tbsp. at a time, and continue beating with rotary egg beater until mixture will stand in very soft peaks. Add hot tapioca mixture, stirring constantly. Add vanilla. Cool, stirring after 15 to 20 minutes. Chill. Serve in sherbet glasses. Garnish with whipped cream and pecan halves. Makes 4 to 5 servings of the dreamiest dessert this side of heaven. Looks so party-pretty, tastes so wonderfully good, no one would dare guess it's so quick and easy to fix. Economical, too!

TUTTI FRUITTI MARLOWE

Libbie Melsha

20 marshmallows	1/4 tsp. salt
1 cup milk	1/4 c. maraschino cherries,
1 c. whipping cream	chopped
1 tsp. vanilla	1 small can cr. pineapple
	1/2 cup chopped nuts

Heat milk and dissolve marshmallows, add salt. Cool and add whipped cream. Add vanilla, cherries, pineapple, and nuts. Pour into freezing tray. After half-frozen, whip well, and return to freezer.

ORANGE SHERBET

Helen Secl

1 cup dry milk
1 - 6 oz. can frozen orange juice
1 cup sugar - juice of 1 lemon
1 qt. whole milk

Mix dry milk and sugar thoroughly. Add milk gradually, stir well. Add juices. Pour into trays and freeze quickly. Take from freezer, break into pieces into a bowl. Beat with an electric beater (lots of beating improves texture). Return to freezer at medium cold temperature.

PINEAPPLE CHEESE CAKE

Milly Ortner

1 - 8 oz. pkg. cream cheese
2 cups milk
1 pkg. Jello, pineapple cream (or Lemon) Instant
pudding
9 inch graham cracker crust

Stir cream cheese until very soft. Gradually blend in $\frac{1}{2}$ cup milk until smooth and creamy. Add remaining milk and the pudding mix. Beat slowly with egg beater 1 minute. Do not overbeat. Pour into cool graham cracker crust. Sprinkle graham cracker crumbs on top to make it extra crunchy. Then chill.

Crust:

1 packet grahams, $\frac{1}{4}$ cup melted butter, 3 tbsp.
powdered sugar

Roll grahams to fine crumbs. Add sugar, and melted butter. Mix thoroughly. Reserve 2 tbsp. of the mixture for topping and press the remainder firmly on bottom and sides of 9 inch buttered pie plate. Chill about 15 minutes.

EASY CHERRY DELIGHT

Delores Jindrich

$1\frac{1}{2}$ or 2 cups crushed graham crackers
 $\frac{1}{4}$ cup melted butter
 $\frac{1}{4}$ cup sugar

Press into pan or pyrex dish which has been greased with butter. Save at least $\frac{1}{2}$ cup for top.

Melt $\frac{1}{2}$ lb. marshmallows with $\frac{1}{2}$ cup milk. Let stand until cool. Then add 1 package Dream Whip which has been prepared according to the instructions on the package. Mix well, and put one-half of this mixture into the graham cracker crust, then add 1 can of cherry pie filling, and the rest of marshmallow mixture. Sprinkle some graham cracker crumbs on top.

CHERRY DELIGHT

Mae Novotny

32 graham crackers, rolled fine
1 cup powdered sugar
1 cup melted butter

Mix these together and pat in bottom of 10 x 14 inch pan. Warm 2 packages cream cheese so it will be soft. Beat 3 large eggs and add. Mix in 2 cups sugar. Pour this mixture over graham cracker crust and bake in slow oven 325° for about 30 minutes. Cool. Pour two cans of cherry pie mix over this and refrigerate until ready to use. This is good served with a dip of ice cream on top. Serves 15.

* * *

Frosted cranberries are an added garnish for desserts. Dip whole berries in lightly beaten egg white; roll in sugar; let dry before using.

BAKED ORANGE PUDDING

Libbie Melsha

Slice or section 3 peeled oranges into bottom of baking dish. Sprinkle with 3 tbsp. sugar. Prepare 1 package vanilla pudding according to package directions. Add 1 tsp. grated orange rind; cool. Pour this mixture over oranges. Make a meringue with 2 egg whites and pinch of salt and 4 tbsp. sugar. Heap onto pudding. Bake in moderate oven, 350⁰, 10 minutes. Cool and serve.

GLORIFIED RICE

Libbie Melsha

(Cost about 97¢)

2 cups cooked rice, cooled	15 marshmallows
$\frac{1}{2}$ cup whipping cream	2 cups shredded pine-
$\frac{1}{2}$ cup sugar	apple

Have rice cooked. Whip cream, add sugar, marshmallows, pineapple, and rice. Let stand in refrigerator 3 or 4 hours before serving. Serve in sherbet glasses, top with maraschino cherry. Serves 5.

RHUBARB AND BANANAS

Libbie Melsha

When you first get home, cook the frozen, cut-up pink rhubarb according to directions on the package, adding sugar or honey as desired. It takes only a few minutes. Get it into the refrigerator to chill, for it should be cold if it's to be refreshing. Just before serving time, lace the sauce with sliced bananas. Their smooth texture and mild flavor blend beautifully with the sweet sharp tang of rhubarb.

* * *

Wax candles burn longer if chilled thoroughly in refrigerator before lighting.

ICE CREAM DELIGHT

Mae Novotny

$\frac{1}{2}$ gallon soft vanilla ice cream
2 cups rice chex (crushed)
1 cup shredded coconut
 $\frac{2}{3}$ cup brown sugar
 $\frac{1}{3}$ cup melted butter
 $\frac{1}{2}$ cup chopped nuts

Mix all ingredients well, except ice cream. Put $\frac{2}{3}$ of the mixture on bottom of 8 x 12 cake pan. Spread softened ice cream on top, then sprinkle remaining crumbly mixture on top. Put in freezer until ready to serve.

PEACH DESSERT

Helen Secl

1 cup mashed peaches	1 cup water
1 cup sugar	3 tbsp. cornstarch

Blend together and cook until thick, then pour over sliced peaches in a graham cracker crust. Chill.

PEACH DELIGHT

Rose Polehna

$\frac{1}{2}$ tbsp. plain gelatin	3 tbsp. lemon juice
$\frac{1}{4}$ cup cold water	few drops almond ext.
$\frac{3}{4}$ cup syrup (from canned peaches)	
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ c. crushed canned
$\frac{1}{2}$ cup sugar	peaches
$\frac{1}{2}$ cups whipping cream	

Soften gelatin in cold water. Heat peach syrup with sugar, salt and dissolve gelatin in it. Blend in lemon juice and almond extract. Crush enough peaches to make $\frac{1}{2}$ cups. Stir into gelatin mixture and cool until slightly thick (jelly-like). Whip cream stiff and fold in mixture. Pour into mold which has been lined with lady fingers, or vanilla wafers.

HEAVENLY HASH

Mildred Drahovzal

1 No. 2 $\frac{1}{2}$ can fruit coctail drained
1 or 2 bananas sliced
 $\frac{1}{2}$ cup cup seeded grapes
1 cup miniature marshmallows (colored)
2 tbsp. sugar
 $\frac{1}{2}$ cup whipping cream whipped
lettuce

Combine fruit, sugar and marshmallows. Fold in whipped cream. Chill. Keep chilled until ready to serve. Pile on crisp lettuce with assorted crackers. Serves 8 to 10.

STRAWBERRY CREAM SQUARES

Mildred Drahovzal

Melt $\frac{3}{4}$ stick of butter in small sauce pan. Stir in 1 cup corn flake crumbs, 1 tbsp. sugar and 1 tsp. almond flavoring. Press $\frac{1}{2}$ mixture into 8 x 8 pan. Heat 1 cup water to boiling, remove from fire and stir in 1 - 3 oz. strawberry jello until dissolved. Stir in 1 pt. strawberry ice cream, softened and 1 (10 oz.) pkg. frozen strawberries thawed (will thicken very quickly). Pour into prepared pan. Sprinkle remaining crumbs on top. Chill two hours or until firm. Cut into squares. Serves 9.

APPLE CRUNCH

Sisters of Lodge
No. 70, Wilber, Neb.

Butter a 9 x 12 x 2 inch baking dish. Spread 8 cups peeled, sliced apples. Cover with batter of:

1 cup flour	$\frac{1}{2}$ cup brown sugar
pinch of salt	2 beaten eggs
$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ cup butter

Bake at 350° until it has a bubbly light brown crust. Cut in squares. Serve hot or cold, topped with whipped cream or ice cream.

CHERRY PUFFS

Mary Story

2 cups Bisquick	$\frac{1}{4}$ cup sugar
$\frac{3}{4}$ cup milk	1 cup cherries, cooked and drained

Mix sugar with Bisquick and add milk. Add cherries and drop portions of dough in greased muffin tins. Bake 450°.

Sauce: 1 cup sugar $\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ cup cherry juice $\frac{1}{4}$ tsp. salt
 $2\frac{1}{2}$ tbsp. cornstarch 2 tbsp. butter

Mix sugar, salt and cornstarch together. Add water and cherry juice gradually, stirring constantly. Boil five minutes, add butter. Pour over Cherry Puffs, and serve.

RHUBARB CRUNCH

Vlasta Fajmon

Mix till crumbly:

1 cup sifted flour	$\frac{1}{2}$ cup melted butter
$\frac{3}{4}$ cup oatmeal, uncooked	1 tsp. cinnamon
1 cup brown sugar, packed	

Press about $\frac{1}{2}$ of this mixture into oblong pan (greased). Put in 4 cups diced rhubarb. If rhubarb is older, pour hot water through it to cut tartness. Combine: 1 cup white sugar, 1 cup water, 1 tsp. vanilla and 2 tbsp. cornstarch. Cook over low heat until thick and clear. Pour over rhubarb, top with remaining crumbs. Bake at 350° for $\frac{1}{2}$ hour or until done. Top with whipping cream or ice cream.

* * *

Put stockings over shoes when painting. If you splatter on the floor, just "skate" it up.

BAKED PINEAPPLE

Libbie Fields

(Takes only 10 minutes)

Place one can pineapple slices in a baking dish, sprinkle with lemon juice, nutmeg, cinnamon and a little brown sugar. Bake 10 minutes in a 400° oven. Serve warm, showered with coconut. A beautiful dessert by itself, or especially good with a scoop of vanilla ice cream. Or serve it as a side-dish at a buffet supper.

JONQUIL CAKE

Libbie Melsha

(This takes a little more work, but is festive-looking for a party.)

6 beaten egg yolks	$\frac{1}{2}$ cup water
$\frac{3}{4}$ cup sugar	6 stiff-beaten egg whites
$\frac{3}{4}$ cup lemon juice (3 lemons & water)	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ tsp. grated lemon peel	1 large angel food cake, purchased or made from mix
1 tbsp. unflavored gelatine (1 envelope)	

1 cup cream whipped & 3 tbsp. pwd. sugar
Make custard of egg yolks, $\frac{3}{4}$ cup sugar, lemon juice and peel. Cook over hot water (not boiling) until mixture coats spoon. Remove from heat, add gelatine softened in cold water. Fold in egg whites beaten with remaining $\frac{3}{4}$ cup sugar. Tear angel food cake in bite-sized pieces, place in angel food cake pan, oiled with salad oil. Pour custard over, work in well with silver knife. Chill until firm. Unmold. Frost with whipped cream. Serves 10 to 12.

* * *

For a new flavor touch, stir in enough wine to add zest to cranberry sauce. Very good with dessert pancakes.

LEMON PUDDING CHEESECAKE

Libbie Melsha

(Delicious!)

1 8 oz. pkg. cream cheese 2 cups milk
1 pkg. Lemon Instant Pudding Pinch of salt
1 8-inch graham cracker crust

Soften cream cheese, blend with $\frac{1}{2}$ cup milk and salt. Add $1\frac{1}{2}$ cups milk and the pudding mix. Beat slowly with egg beater just until well-mixed, about 1 minute (Do not overbeat.) Pour at once into graham cracker crust. Sprinkle graham cracker crumbs lightly over top. Chill at least one hour. Serve to 8 delight people. Quick and easy to prepare.

VARIATION: Instead of cream cheese, use 1 small carton of cottage cheese. Drain off as much liquid as possible, then beat with egg beater to make a smoother consistency, and proceed as regular recipe. Instead of using crumbs on top, just before serving spoon as much prepared cherry pie filling as desired. Ummm good!

LEMON FRUIT DESSERT

Libbie Fields

(A dream dessert)

1 pkg. lemon gelatin 12 marshmallows
1 No. 2 can cr. pineapple, 3 bananas
drained (reserve juice for custard)

Prepare gelatin according to directions on box, add drained pineapple, marshmallows cut fine, and diced bananas. Put in 12 x 8 x 2 pan and let set until hard.

Custard topping:

1 cup pineapple juice $\frac{1}{2}$ cup sugar
1 egg $\frac{1}{2}$ pt. whipping cream
1 tbsp. flour Grated American cheese

Cook pineapple juice, egg, sugar and flour together until thick. Cool, add whipped cream. Spread on top of gelatin mixture, chill overnight. Sprinkle top with grated American cheese before serving. Serves 12.

FROZEN STRUDEL

Rose Privet
Berwyn, Ill.

Mix as for pie crust:

$\frac{1}{4}$ lb. butter or oleo 2 cups flour
 $\frac{1}{4}$ tsp. salt

Add: 2 egg yolks $\frac{1}{2}$ cup cold water

Mix well, and refrigerate for a few hours.

Sprinkle large cloth with flour. Divide dough into 2 parts and refrigerate half until you use it. Roll dough very thin. Proceed as you do with other strudel: Slice apples very thin, sprinkle with sugar, cinnamon, raisins that have been rinsed in hot water and drained, toasted buttered bread crumbs, and nuts. Roll dough carefully. Bake in 425° oven 1 hour. When ready to serve, sprinkle with powdered sugar.

APPLE CRISP

Esther Lippert

1 cup sugar $\frac{1}{4}$ lb. butter or oleo
1 cup flour $\frac{1}{2}$ cup oatmeal
 enough sliced apples to fill 8 x 11 pan

Cream the sugar, butter and flour and mix in the oatmeal. Line bottom and sides of pan with mixture. Fill with the cut apples and sprinkle with cinnamon and sugar and dot with butter. Cover the apples with the remaining mixture. Bake in 350° oven about 30 minutes or until apples are done.

* * *

To save daily washing of ash trays, wax them. Ashes won't cling, odor won't linger, and disposable tissues will wipe them clean.

APPLE STRUDEL (Strudel)

Elsie Drahovzal

2 cups flour	$\frac{1}{2}$ cup warm water
1 tbsp. melted butter	1 egg
$\frac{1}{2}$ tsp. salt	

Mix water, egg and melted butter, add salt. On a floured board work the liquid mixture into the flour, kneading until the dough is very elastic and no longer sticks to board. Cover with a warm bowl and let stand one hour. Meanwhile prepare the filling.

Filling:

$\frac{1}{2}$ cup dry bread crumbs, fried in 3 tbsp. butter
until brown
 $\frac{1}{4}$ cup melted butter
4 large apples, sliced
 $\frac{1}{4}$ cup raisins
1 cup sugar mixed with $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ cup chopped walnuts or almonds

Spread a cloth over a large table and sprinkle it lightly with flour. Roll dough evenly into a large square and place it in the center of the cloth. Begin pulling and stretching the dough away from the center, gently, to prevent tearing until it is evenly thin as paper. Snip off the thick edge, brush dough with melted butter and sprinkle the fried crumbs over three-quarters of the surface. Spread apples, raisins and nuts on the crumbs. Sprinkle sugar and cinnamon mixture over it. Lifting and tilting the cloth, start rolling the dough from the filled side (like a huge jelly roll) toward and over the empty side. Place carefully on a greased baking sheet, brush top with butter and bake at 400° for 30 minutes. Reduce heat to 350° and bake another 30 minutes. Baste with melted butter.

CHEESE STRUDEL (Tvarohovy-Závin)

Helen Secl

2 cups flour	1 egg
$\frac{1}{2}$ cup butter, softened	2 tbsp. sour cream
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ tsp. salt

Beat softened butter together with sugar, egg and sour cream. Sift flour with salt on a board, add first mixture and work into a medium stiff dough. Roll $\frac{1}{3}$ inch thick, spread with cheese filling and roll into a strudel. Place carefully on a greased baking sheet and bake 350° for about 1 hour. Test with fork before taking out of oven.

Cheese Filling:

2 cups cottage cheese	1 tsp. lemon rind
$\frac{1}{4}$ cup soft butter	$\frac{1}{4}$ cup raisins
2 egg yolks	2 egg whites
$\frac{1}{4}$ cup sugar	
$\frac{1}{4}$ cup chopped blanched almonds	

Put cheese through strainer. Beat egg yolks with sugar and creamed butter. Add rest of ingredients and fold in stiffly beaten egg whites.

BROWN BETTY (Zemlová Bába)

Ottillie Miska

Cut six slices of bread into thin wafers. Beat three eggs with a quart of milk, adding a dash of salt, and pour it over the bread. Butter a baking dish, place a layer of bread into it, then a layer of thinly sliced peeled apples, sprinkle with raisins, sugar and cinnamon, then a layer of bread and proceed until all is used. Beat two eggs with a cup of cream, pour over the betty, dot with butter and bake at 350° for 30 to 40 minutes till brown.

QUICK APPLE COBBLER

Mary Story

2 cups apple sauce(canned)	1 tsp. cinnamon
$\frac{1}{2}$ cup seedless raisins	$\frac{1}{4}$ tsp. nutmeg
$\frac{1}{2}$ cup light br. sugar	1 cup biscuit mix
$\frac{1}{2}$ cup chopped walnuts	$\frac{1}{2}$ cup sugar
	$\frac{1}{4}$ cup butter

Combine apple sauce, raisins, brown sugar, walnuts, cinnamon and nutmeg. Pour into 9 inch pie pan. Combine biscuit mix and sugar, cut in butter. Sprinkle evenly over apple sauce. Bake in hot oven - 400° 25 to 30 minutes.

BAKED APPLE CRISP

Libbie Melsha

-with crunchy nut top

About 5 cups sliced apples - or enough to fill a 7 $\frac{1}{2}$ x12 inch loaf pan about $\frac{3}{4}$ full.
 $\frac{1}{2}$ cup enriched flour
1 cup brown sugar and $\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{3}$ cup chopped California or black walnuts.

Arrange apple slices in baking pan. Combine flour and sugar and butter until crumbly. Add nuts, sprinkling over apples. Bake in 375° oven 40 to 45 minutes or until apples are tender. Serve warm or cold with plain cream, whipped cream or ice cream, or as is.

FRENCH APPLE SLICES

Bess Martin

2 cups sifted flour
 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ cup shortening

2 egg yolks
7 tbsp. cold water
1 tbsp. lemon juice

Filling:

8 cooking apples
1 cup sugar
 $\frac{1}{4}$ tsp. salt

$\frac{3}{4}$ cup seedless raisins
1 tbsp. flour
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg

Sift flour, measure and resift with salt in bowl. Cut in shortening as for pie dough. Beat egg yolks slightly, add water, lemon juice and blend. Add to flour mixture. Stir until soft dough is formed. Peel apples, slice thin. Combine sugar, flour, salt and spices. Blend thoroughly. Toss with apple slices to coat. Roll half of dough $\frac{1}{2}$ inch thick, on light-floured board. Place in bottom of 7 x 12 baking dish. Arrange alternately layers of apples and raisins on the crust. Roll out top crust. Cut several slits to allow steam to escape. Place on top of apples. Seal edges, bake 350° - 1 hour or until apples are tender. Frost with thin powdered sugar frosting.

CHERRY SLICES

Mabel Kletecka

Cream 1 cup butter thoroughly. Add 1 $\frac{3}{4}$ cup sugar and beat well. Add 4 eggs (one at a time). Add 1 tsp. vanilla. Sift 3 cups flour with 1 $\frac{1}{2}$ tsp. baking powder and $\frac{1}{2}$ tsp. salt. Add sifted dry ingredients gradually, beating well. Spread in a large 11 x 17 greased pan, saving a little more than a cup of the batter. Spread 1 can of cherry pie filling to within a half-inch from edges of pan. Place remaining dough by spoonfuls over the cherry filling. Bake at 350° about 45 minutes. When cool, sprinkle with powdered sugar. Makes 35 slices.

CHERRY CRUMB DESSERT

2 cans cherries 1 cup sugar 2 tbsp. flour

Bring to a boil. (Can use cherry pie mix instead).

Mix: $1\frac{1}{2}$ cups flour $1\frac{1}{4}$ cups brown sugar
 $1\frac{1}{2}$ cups rolled oats $\frac{2}{3}$ cup butter or oleo

Put half of crumbs in bottom of pan, pat down.
Pour on cherries and rest of crumbs. Bake 45
minutes at 350° .

SUSAN'S HEAVENLY PIE

Lillian Janousek

$1\frac{1}{2}$ cups gran. sugar 3 tbsp. lemon juice
 $\frac{1}{4}$ tsp. cream of tartar 1 tbsp. lemon rind
4 egg whites $\frac{1}{8}$ tsp. salt
4 egg yolks 1 pt. heavy cream
strawberries -- coconut (optional)

Heat oven to 250° . Sift 1 cup sugar with
 $\frac{1}{4}$ tsp. cream of tartar. Separate 4 eggs. Beat
whites adding sugar gradually. When meringue
makes stiff, glossy peaks, spread it over
bottom, up sides, just to rim of well-greased
8 inch pie plate, making bottom $\frac{1}{4}$ inch thick,
sides 1 inch thick. Sprinkle rim with 2 tbsp.
coconut. Bake 1 hour. It should be light
brown, crisp. Cool.

Beat 4 egg yolks slightly in double-boiler top.
Stir in $\frac{1}{2}$ cup sugar, 3 tbsp. lemon juice, 1 tbsp.
lemon rind, $\frac{1}{8}$ tsp. salt. Cook stirring over
boiling water till thick - about 3 to 5 minutes.
Cool. Whip 1 cup cream and fold custard into it.
Fill cooled meringue shell with custard filling.
Chill at least 12 hrs., preferably 24. Before
serving, garnish with unsweetened whipped cream
(1 cup); toasted coconut (opt.) and strawberries.
(To the left-over meringue, I add $\frac{1}{2}$ cup chopped
nuts and drop by spoonfuls on a well-greased
sheet. Bake 1 hour.

RICH CHOCOLATE REFRIGERATOR DESSERT Vlasta Fajmon

2 sqs. chocolate, melted 1/3 cup hot water
2/3 cup granulated sugar 1/8 tsp. salt

4 eggs

1 1/2 tsp. plain gelatin (1 envelope)

1 tbsp. cold water

1 tsp. vanilla extract

1 1/2 cups whipping cream

1/2 cup finely chopped nuts

lady fingers or sponge cake

Melt chocolate over hot water, add sugar, hot water and salt. Cook until smooth. Separate eggs and beat yolks lightly. Stir yolks into chocolate mixture. Cook and stir until it thickens. Soften gelatin in cold water and dissolve in hot chocolate mixture. Vanilla and cool. After it cools, fold in stiffly beaten egg whites and whipped cream and nuts. Cover bottom and sides of oblong pyrex dish with strips of sponge cake. Fill alternate layers of chocolate mixture and sponge cake. Chill over night, unmold and slice to serve. You may make sponge cake a day ahead of time so as to have it ready when you want to make the chocolate mixture.

ICE BOX CAKE

2 cups powdered sugar	1/2 cup nutmeats (opt.)
2 sqs. chocolate	3 egg yolks beaten
1/2 cup butter	3 egg whites beaten
1 tsp. vanilla	very stiff

Cream sugar, butter and chocolate. Add vanilla, nuts then egg yolks. Fold in egg whites. Roll 1 box vanilla wafers to crumbs. Line bottom of 9x13 pan with crumbs. Save some for top. Put chocolate mixture on crumbs, then 1 qt. vanilla ice cream. Sprinkle with crumbs. Keep in freezer.

DUMPLINGS AND NOODLES

RAISED YEAST DUMPLINGS (Knedlíky) Elsie Drahovzal

Step One:

Scald 2 cups milk; into this dissolve a cake of yeast, 1 tsp. sugar and $\frac{1}{2}$ tsp. salt. Add 1 whole egg and 1 yolk and gradually stir in 4 cups flour. Set into warm place and let raise until double in size.

Step Two:

Add 2 slices bread (which have been cubed and toasted); and 1 cup flour. Work in $\frac{2}{3}$ to 1 cup additional flour. Divide into 6 even portions and form into oblong shapes. Let raise.

Step Three:

Cook in rapidly boiling water (use large 8 qt. kettle) to which has been added $\frac{1}{2}$ tsp. salt. Cook each dumpling approximately 7 minutes on each side. Test by inserting cake tester which should come out dry. Remove on board and slice with thread into desired slices - usually 6 to a dumpling.

PLUM DUMPLINGS (Svestkové knedlíky) Helen Secl

1 and $\frac{1}{2}$ cups mashed potatoes
1 tsp. salt
2 beaten eggs
 $\frac{1}{4}$ cup farina or cream of wheat
1 and $\frac{1}{2}$ cups flour
about 20 plums

Mix all together and roll out on floured board about $\frac{1}{4}$ inch thick and into squares to wrap around plum. Boil about 12 minutes. Serve hot, topped with cottage cheese, cinnamon and sugar and melted butter. Crushed vanilla cookies are also good sprinkled on.

RAISED DUMPLINGS (Kynuté Knedlíky) Vlasta Fajmon

These are simple for beginners to make, if you follow the recipe closely. Serve with roast pork, sauerkraut, and gravy.

Warm $\frac{1}{3}$ cup milk to lukewarm. In this dissolve $\frac{1}{2}$ square fresh yeast or $\frac{1}{2}$ package dry yeast, and a pinch of sugar. Let raise by setting the cup in a small pan of warm water. In a mixing bowl beat 2 eggs until light. Add yeast mixture. Then add $1\frac{1}{2}$ cups of sifted flour to which $\frac{1}{2}$ tsp. salt has been added, and beat till bubbly. If mixture is too thin, add more flour. Add $\frac{3}{4}$ cup bread crumbs (dry) or toasted cubes; sprinkle with 2 tbsp. of melted butter. Mix well and knead on floured board until smooth. Dough should be soft. Shape into 2 long rolls, about 3 inches thick and about 6 inches long. Cover and let raise on board in a warm place for 45 minutes. Have large pan of boiling water started and boil dumplings for 7 minutes on one side, then turn over and boil them for about 5 minutes. Be sure pan is at least 12 inches across as dumplings will more than double in size when boiling. Remove them quickly, but carefully to board and cut with heavy, white thread through the center to let steam escape. Then proceed to make slices. An easy way to use the thread, is to slip it under the dumpling, bringing the ends up and crossing them, thus cutting the slice.

COTTAGE CHEESE DUMPLINGS

Vera Kurka

$\frac{1}{4}$ lb. cottage cheese	salt
1 tsp. sugar	1 egg
about $\frac{1}{2}$ tsp. soft butter	About $\frac{1}{3}$ to $\frac{1}{2}$ c. milk
	flour to thicken

Use either dry or creamed cottage cheese. If you use the dry, use more milk. If canned fruit is used, be sure it is well drained, so the dumplings wont open while boiling. Boil for 15 min. Cream butter and sugar with cream cheese, add milk and flour.

PLUM DUMPLINGS

Bess Martin

12 plums, washed & slit to pit
1 heaping cup flour 1 egg
1 cup mashed potatoes $\frac{1}{2}$ tsp. salt

Fill plums with sugar. Make dough with egg, flour and potatoes. Roll dough and cut in squares, seal a plum in each square. Drop in boiling salted water and cook 15 minutes. Put dumpling in serving dish, sprinkle with crumb topping and sugar.

Topping:

$\frac{2}{3}$ stick butter, melted 3 tbsp. white sugar
2 tbsp. bread or cake crumbs 3 tbsp. brown sugar

Melt butter, add crumbs and brown lightly.

FRUIT DUMPLINGS

Bess Martin

$\frac{1}{2}$ lb. dry cottage cheese 1 tsp. salt
2 eggs 2 cups flour
 $\frac{1}{2}$ cup milk Plums and sugar

Mix in order given until dough is stiff enough to pull away from sides of bowl. Roll out and cut in 4 inch squares. Wash and slit plum to pit and sugar. Seal in dough, drop in boiling salted water and cook 20 minutes. Serve with following sauce:

$\frac{1}{2}$ cup brown sugar, 1 tbsp. butter, $\frac{1}{2}$ cup cream.
Combine and bring to a rolling boil.

* * *

Dumplings of any kind freeze well for future meals. They may be thawed first and then steamed before serving.

FRUIT DUMPLINGS

Ottilie Miska

1 pint milk, scalded. Add enough flour gradually to make stiff dough. Cook this mixture until it is smooth, stirring all the while. Then add 1 tbsp. butter, 1 tsp. salt. Let cool. The above mixture will be of the consistency of mashed potatoes. After it is cool, add 3 egg yolks and 1 whole egg which have been beaten. Add enough flour for a stiff dough, about 2 cups. You may knead this on a board. Roll out and cut into squares. Then wrap fruit with the dough, being sure to pinch the seams and drop into boiling water for about 8 min. You may pour melted butter over the dumplings and cinnamon and sugar, or allow each person to add the butter and cinnamon and sugar at the table.

POTATO DUMPLINGS

Bess Martin

Add 2 tsp. salt, 2 tbsp. lard and 2 eggs to 4 medium potatoes which have been cooked, peeled and mashed. Beat until smooth. Gradually add 2 cups sifted flour, kneading with hands if necessary to work in all flour. Cut 4 slices day old white bread into cubes and fry in 2 tbsp. butter until lightly browned, then knead bread cubes into dough. Divide dough into 6 or 8 portions, shape into small balls. Drop into 4 qts. boiling, salted water, cover and cook about 15 minutes. Sprinkle with chopped parsley and serve immediately.

* * *

Insert a tsp. in the toe of your nylons when hanging them on the line to prevent blowing and snagging.

POTATO DUMPLINGS

(Bramborové
Knedlíky)

Esther Lippert

6 medium sized, cooked and mashed potatoes. If halved, put through ricer. 1 tsp. salt, 2 eggs, 1/4 to 1/3 cup cream of wheat. Mix this together thoroughly, then stir in: 1/2 cup milk and 2 cups sifted flour.

Sprinkle about 1/2 cup flour on board and knead well so dough will not be sticky. Shape into several oblong rolls and cook in salted boiling water about 20 to 25 minutes. (These will be a harder dumpling). If raw potatoes are used, after they are put through ricer, squeeze out water then mix as usual.

ITALIAN PRUNE DUMPLINGS

(Svestkové Knedlíky)

Esther Lippert

2 eggs

1/2 cup milk

2 1/2 cups flour

1 tsp. salt

Mix all ingredients together well. If necessary, mix in a little more flour so dough is not too soft when handled. Take tsp. of dough or about the size of a walnut and pat into circle on floured board. Make large enough to cover one prune and press dough together tightly around prune. Cook in salted boiling water about 15 minutes. To serve, cut dumplings, pour on hot melted butter and sprinkle with sugar and cinnamon.

BRAMBOROVÉ PLACKY (Potato Pancakes) Evelyn Prucha

3 large potatoes grated raw; 1 egg; 3 tbsp. flour. Salt this mixture to taste and bake on hot greased griddle as you would regular pancakes.

FRUIT DUMPLINGS (Plum)

Mrs. M. L. Hromadka

2 cups flour

1 egg, beaten

2 tbsp. melted butter

$\frac{1}{4}$ cup hot milk

1 tsp. salt

1 tsp. sugar

Sift the flour with the salt and sugar in a bowl. Make an indentation in the mixture and add the beaten egg, melted butter and mix all together with the hot milk. Work well into a smooth dough. Place on a floured board and roll to the thickness of one inch. Cut into small squares. Place the fruit on these squares and cover well with the dough. Cook in boiling water for 8 to 10 minutes. Remove the dumplings and pour heated butter over them. They may be sprinkled with sugar and cinnamon, or grated cottage cheese, or fried grated bread crumbs. Fresh fruit such as apricots, peaches, sweet cherries, Italian prunes or apples cut in quarters may be used. This makes about 14 dumplings.

POTATO DUMPLINGS (Noky)

Lillian Janousek

Two medium potatoes, boiled and mashed. Let cool. Add 1 egg, salt and enough flour to make a stiff dough. Take a small portion and mold in hand to an elongated shape (about size of a large thumb). Use flour on hand to keep from getting sticky. Boil 10 minutes. These are especially served with pork and sauerkraut.

They may also be made from left over mashed potatoes. They are good the next day, fried. This is a fairly average recipe.

* * *

Stir a spoonful of marmalade into hot buttered beets.

EASY ROLL NOODLES

Linda and Viola Zahradnik

Beat lightly 3 whole eggs. Add 1 tbsp. melted butter. Stir in gradually about 2 cups flour. Remove to floured board and knead in additional flour to make stiff dough. Divide into 3 balls. Let sit on board about 5 minutes or more. Then roll out each ball into paperthin sheets. Spread out to dry. Before the sheets are too dry to handle, cut them into strips, stack strips one on top of another. Cut into very thin shreds or noodles. Toss apart and let dry thoroughly. You may also use 1 tbsp. of thick sweet cream in place of the butter.

RAISED DUMPLINGS FOR 100 PEOPLE

Mrs.A.Bohac

We mix these in a huge mixer, but could be mixed by hand also. (Nice to have strong men around).

3 qts. skim milk	12 heaping tsp. salt
18 eggs	12 lbs. flour(use a good flour)
large cake yeast (2 oz.)	1 tbsp. sugar(small fist full)

Prepare: 1 loaf white bread, buttered and cubed, toasted in oven.(Do not brown).

Warm milk to lukewarm and pour into mixer. Crumble in the yeast. Add the sugar. Stir, and let raise a little. Then add eggs, unbeaten, and flour to which the salt has been added. Beat in the mixer for 10 or 15 min., pushing the dough off the top of the beater. Add flour if necessary. The dough must be stiff and not sticky to the touch. Empty batch into a well greased large pan. Grease top of dough and cover with clean cloth and let raise until pan is full. Then add bread cubes and mix in well. Let raise again, not too long, then make dumplings 3/4 lb. in size. Knead and mold, sealing all bread cubes and creases. Dumplings should be oblong in shape. Make only 15 at a time. When water in half-filled boiler is

Cont.

boiling, drop 5 dumplings in and boil 9 min. on one side, then turn and boil 8 or 9 minutes on the other side. Remove 1 dumpling and cut in half with a strong thread to see if it is cooked inside. If done, immediately take rest of dumplings out and cut each one in half with the thread, turn over and slice, using the thread. Place slices in a warm crock or pan which has been greased on the bottom. Grease each layer of slices with a mixture of 1/2 sweet butter and 1/2 lard with added meat drippings. Keep warm until ready to serve. (It usually takes a whole 25 lbs. of flour for 2 batches.)

K O L A C H E S and F I L L I N G S

KOLACHES

Viola Zahradnik

2 cakes of yeast
1 cup potato water
1 cup mashed potatoes
2 whole eggs and 1 egg yolk
1 cup milk or 1/2 cup milk and 1/2 cup cream
1/2 cup shortening
1 cup sugar
2 tsp. salt
7 to 8 cups flour
1/4 tsp. mace

Dissolve the yeast in the 1 cup potato water, add 1 tbsp. sugar and enough flour to make a sponge. In the meantime, scald the milk, to it add the sugar, shortening and salt. When this is slightly cooled, add about 1 cup flour, beat well. Add the beaten eggs and mashed potatoes and beat well. Next add the yeast sponge and beat well. Add the remaining flour, sifting a small amount over the batter at a time, and beating very thoroughly after each addition. Use only enough flour so that after beating the dough, you can touch it with the back of your hand and it does not stick. I very seldom need all 8 cups of flour. Cover and place in refrigerator over night. Next day, put dough out on slightly floured board. Form into small balls the size of walnuts, place on greased cookie sheet. Brush balls with melted butter, let rise until doubled in size. Press down center with fingers, fill with filling. Let rise until light. Bake in 450° oven 8 to 10 minutes. This dough may also be used for doughnuts. About 1/4 tsp. cinnamon instead of mace makes them very nice.

KOLACHES

Evelyn Prucha

3/4 cup milk scalded	1/2 tsp. nutmeg or mace
1/3 cup butter	1 cake fresh yeast
1/3 cup sugar	1/4 c. lukewarm water
1 tsp. salt	2 egg yolks
1/2 tsp. grated lemon rind	3 cups flour

Crumble yeast in lukewarm water with about 1 tbs. sugar. Set aside to raise. Put flour in large bowl with sugar and lemon rind and nutmeg. When scalded milk has cooled, add butter, the beaten egg yolks and yeast mixture to flour mixture and beat for three minutes with electric mixer. Set in refrigerator over night. Take dough from refrigerator and put on slightly floured board. Form into small balls the size of walnuts and place on greased cookie sheet. Brush balls with melted butter and let rise until double in bulk. Press down the center with your fingers and fill with any fresh fruit or dried cooked prune filling or any of the filling recipes listed. Let rise again until double in bulk and bake in a 425° oven 8 or 10 minutes, or until nice and brown. Remove from oven and brush with butter again. Yield 2½ to 3 dozen kolaches.

FRUIT KOLACH

Vera Kurka

2 cups flour	4 tbs. sugar
2 tsp. baking powder	pinch of salt
1/4 lb. butter	1 tsp. vanilla

Mix as for pie. Beat 2 eggs and add 4 tbs. milk. Add to the mixture. Then flatten and pat out on pan. Add fruit or topping. Cover with a mixture of flour, sugar and butter as for coffee cake topping. Bake in a 350° oven for 35 min.

ICE CREAM KOLACKY

Bess Martin

4 cups flour
2 tbsp. sugar

1 lb. butter
1 pt. vanilla ice cream

Sift flour, measure, blend with sugar. Cut in butter until mixture resembles fine corn meal. Add softened ice cream and blend well. Wrap in foil or heavy wax paper and chill overnight. Roll out $\frac{1}{4}$ inch thick, cut in squares, fill with a teaspoon of desired filling - cottage cheese or prune, etc., pinch corners together and bake at 350° for 20 to 25 minutes. These can also be frozen after baking.

PHILADELPHIA CREAM CHEESE KOLACKY

Vera Kurka

$\frac{1}{2}$ lb. sweet butter	1 $\frac{3}{4}$ cups flour
2 pkgs. Phil. Cream Cheese	1 tsp. baking powder
2 yolks of eggs	$\frac{1}{2}$ tsp. salt

Mix in order given. Then add sifted dry ingredients and mix well. Turn out on floured board and roll out $\frac{1}{4}$ inches. Cut with round cookie cutter; place filling in the center of each, bake in 350° oven about 25 minutes.

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Lemons heated before squeezing will give almost double the quantity of juice.

* * *

If you must cook eggs in their shells from refrigerator temperature, pierce the large end of the shell with a needle; helps prevent cracks.

PRUNE FILLING

1 lb. dry prunes, cooked and pitted
1 cup liquid from cooked prunes
1/2 cup sugar
1 tbsp. lemon juice
1 tsp. lemon rind
1/2 tsp. cinnamon
1/2 tsp. allspice

Cook prunes, liquid and sugar over slow flame, stirring constantly until smooth and thick. Add lemon juice and flavoring.

APRICOT FILLING

Same as above, using dry apricots, instead of prunes. Omit lemon juice, rind, cinnamon and allspice.

POPPY SEED FILLING

Vlasta Fajmon

1/2 lb. ground poppy seed. Grind yourself or have it ground at the bakery or where bought. Add 1 cup or less water to moisten and cook through a little. When thickened, pour enough milk, about 1 cup, to cover. Continue cooking slowly for about 10 minutes being careful that it doesn't scorch. Add 1 tbsp. butter, 1 tsp. vanilla and 1/2 tsp. cinnamon. Then add 1 cup sugar. Continue cooking for about 5 minutes and remove from flame. If the mixture is too soft, add a few vanilla wafers or you may use 3 or 4 graham crackers crushed. Softened raisins may be added if you like and cut up nuts may be sprinkled on top when used on open kolaches. This makes enough filling for approximately 30-36 kolaches.

NUT FILLING

Libbie Fields

2 eggs	$\frac{1}{2}$ tsp. vanilla
$\frac{3}{4}$ cup sugar	2 cups ground nuts
$\frac{1}{4}$ cup butter	

Beat egg yolks and half of the sugar. Beat in the soft butter until quite stiff. Beat egg whites until stiff and add remaining sugar a little at a time. Fold into egg yolk mixture. Add vanilla and nut meats.

Crunch Topping:

$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup sugar
1 tbsp. butter	$\frac{1}{8}$ tsp. cinnamon

Fills 18 kolaches generously.

COTTAGE CHEESE FILLING

Vlasta Fajmon

1 lb. cottage cheese
2 yolks mixed with 3 tbsp. butter
a little grated lemon rind
 $\frac{1}{2}$ tsp. vanilla
sugar to taste
 $\frac{1}{2}$ cup raisins which have been washed
in hot water

Mix all ingredients together. If the cheese was not the real dry kind, you may add a little cream of wheat to thicken it. This mixture should stand awhile. May be prepared before starting kolach dough.

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Save the green top from fresh pineapple for an unusual house plant. Root it in water and pot it in sand or sand mixture.

PINEAPPLE FILLING

Norma Newmeister

1 (13½ oz.) can crushed pineapple
¼ cup water
¼ cup sugar
2 tbsp. cornstarch (level)

Cook until thick, stir in 2 tbsp. butter while warm. Cool before using. Top with following:

Butter Crunch Topping:

¾ cup flour - ½ cup sugar - 1/3 cup butter

Mix ingredients until crumbly.

M E A T - F I S H and C A S S E R O L E S

ROAST GOOSE OR DUCK

(Cesky Zpusob)

Clean, wash and dry goose or duck. Rub inside cavity and outside of bird with salt, and minced garlic or garlic salt. (If using garlic salt, use less of the regular salt).

Stuff lightly with your favorite stuffing (about 3/4 cup stuffing for each pound of bird), or leave unstuffed. Czech cooks usually leave bird unstuffed and make dressing in another pan.

Place on rack in uncovered roaster, breast side up. Do not cover pan. Roast at 325° at rate of 40 to 45 minutes per pound for duck, and 25 to 30 minutes per pound for goose.

During roasting, pour off accumulated fat in pan. Test for doneness by moving drumstick. If it separates easily from body in the joint, bird is done. If it is browning too fast, cover with aluminum foil loosely so steam can escape. However, a crisp brown skin is desired.

A 4 to 5 pound duck serves 4. An 8 pound goose serves 5 to 6.

POTATO STUFFING

2 cups hot mashed potatoes	-1 tsp.sage
1 cup bread crumbs	4 tbsp. melted butter
1/2 tsp. pepper	2 tbsp. onion juice
1/2 tsp. salt	or saute chopped onions

Mix the ingredients in order given. Makes 3 cups.

POULTRY DRESSING (Goose)

Esther Lippert

Heart, liver and gizzard from poultry plus 1 extra slice of pork or beef liver and $\frac{1}{2}$ small pork heart. Cook meat in enough salted water to cover until almost tender. Remove from liquid (save) and put through meat grinder. While meat is cooking, toast 1 loaf day old bread in slow oven. When bread is starting to turn brown, remove and put in large mixing bowl. Add the ground meat, about 2 or 3 stalks of diced celery and 1 large onion, chopped, 3 or 4 whole eggs, $\frac{1}{2}$ tsp. sage, salt and pepper to taste. Pour the liquid from the meat over bread and add enough milk to mix the bread well. (Use hands to mix if necessary to break up the bread). The amount of milk depends upon how dry or moist you like the dressing. A $\frac{1}{2}$ pint of mushrooms also may be added. More or less sage may be added according to taste. I usually use a 13 to 15 lb. goose. Rub inside and outside with salt and pepper before filling. Fill the goose lightly and close. Dressing expands when baking. About an hour before goose is baked, pour any of the left over dressing around the goose and bake until done.

BAKED MUSHROOM LOAF (Nádivka)

Esther Lippert

1 loaf day-old bread	1 clove garlic, mashed (op)
1 pt. mushrooms, canned	$\frac{1}{4}$ cup butter, melted
3 whole eggs	salt and pepper to taste
1 medium onion, chopped	milk

Break bread in small pieces and add enough milk to mix well, add the other ingredients. If dry, add more milk to make it almost of pouring consistency. Pour in greased 9 x 13 pan and bake in 350° oven about one hour or until done.

PORK OR VEAL HEARTS

Vlasta Fajmon

Wash 4 hearts thoroughly. Soak for about 15 min., then cover with fresh boiling water. Add 2 tsp. salt, 1 bay leaf, 3 whole allspice, 2 sliced carrots, a piece of celery, 1 small onion cut in half. Cook until hearts are tender. Remove hearts to cool and save broth. Make gravy out of broth by adding thickening (2 tbsp. flour mixed well with 1/2 cup water). Use only the amount of broth that you will need. Add 1/2 cup thick, sour cream. Mix well. When hearts have cooled, remove membranes and fatty parts. Cut hearts up into bite size pieces and add to gravy. Heat before serving. Season to taste.

LIVER DUMPLINGS

Ottillie Miska

Cream 4 tbsp. of butter, add 6 eggs, 3 cloves of garlic mashed to paste with the salt, grated rind of half a lemon, pinch of salt, pepper, marjoram and ground allspice, and mix all together well. Grate or grind two lbs. of fresh liver, add to the above mixture, then add enough bread crumbs or rolled crackers to form balls, remembering that you must allow room for the bread crumbs to swell. Let this stand half hour, then form balls the size of an egg and boil half an hour in salted water. These can be boiled in a beef broth and served as soup, or in the water, and served with grated bread crumbs and melted butter over them.

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To thaw out frozen meat in a hurry, unwrap it and put in a plastic bag. Lay the plastic bag in hot water. The meat will be ready to use in about ten minutes.

LIVER DUMPLINGS

Mildred Drahovzal

Mince fine - 1 lb. of veal or beef liver, taking out all veins and skin. Mix in 2 tbsp. of soft butter, a pinch of marjoram, one clove of garlic creamed to paste with salt, a pinch of mace, 2 eggs, salt and bread crumbs, (enough to make mixture workable, but not too thick). Make the balls about 3/4 inch round (they swell up while boiling) and put into boiling soup. Ten min. is usually enough. Take one out, cut in half to see if done. If noodles and vegetables are in soup, it makes a complete meal.

BARLEY-MUSHROOM CASSEROLE (Cerna Kuba)

Mary Janesovsky

1 pt. canned mushrooms
1 cup pearl barley or barley grits
2 pork cheeks and 1 snout
1 clove of garlic creamed with salt
1/4 tsp. pepper
1/4 tsp. marjoram
1/4 tsp. caraway seed (optional)
salt to taste (about 1 1/2 tsp.)

Wash and clean meat thoroughly, cover with water, add salt and cook until half done. Then add barley and caraway seed and finish cooking until meat is soft. Remove meat to cool, so that the meat can be ground or chopped not too fine. Chop up the mushrooms and mix with the cooked barley, add the ground meat, garlic, marjoram and pepper. Mix all of this in a baking dish and place in slow oven for about 1/2 hour. You may use fresh mushrooms, which have been cooked or dry mushrooms, washed and soaked for about 2 hrs. to insure flavor.

CERNA KUBA

Josephine Kuba and Helen Secl

1 lb. sausage 1 pint ground mushrooms
1 large onion, ground 2 cloves crushed garlic
salt, pepper $\frac{1}{2}$ tsp. marjoram
 $1\frac{1}{2}$ cup barley (uncooked) 2 or 3 beaten eggs
3 slices white bread, soaked like for dressing

Cook barley in (3 times as much water), drain and add rest of ingredients. Bake slowly about 1 to $1\frac{1}{2}$ hours, until brown. If dry, add a little water.

BEEF KIDNEYS - with cream gravy

Ottilie Miska

Soak beef kidneys one hour in cold water, then cut into slices, cover with cold water and boil. Skim the foam that arises, when clear, add salt, two or three tablespoons of vinegar, a piece of lemon rind, a bay leaf, six whole allspice, four whole cloves, a sliced onion and a tablespoon of butter. Cover and simmer. When tender, add a cup of sour cream thickened with a tablespoon of flour. Let kidneys stew in this for a while and before serving, add one beaten yolk.

GOULASH

Ottilie Miska

Cut into small squares two pounds of meat from the shoulder. Fry one large onion minced in 2 tablespoons of butter until golden brown. Add the meat, salt, four whole cloves, eight whole allspice, a slice of lemon, a bay leaf, two tablespoons of vinegar, one tablespoon of sugar, and allow to stew. When the meat is tender, dust with a tablespoon of flour and if quite dry, add a little hot water, two or three tablespoons of catsup and a pinch of paprika. Allow this to stew for a while longer, then serve.

LIVER LOAF

Mildred Drahovzal

$1\frac{1}{2}$ lbs. beef liver, ground with 1 large onion
3 eggs $1\frac{1}{2}$ cups bread crumbs
1 cup milk, with melted butter (1 heaping tbsp.)
 $1\frac{1}{2}$ tsp. salt Pepper to taste

Mix well. Make into loaf and put into greased pan and bake 45 minutes at 350°.

LIVERWURST

Georgiana Brejcha

$1\frac{1}{2}$ lb. beef liver	2 tbsp. lemon juice
4 slices bacon	$\frac{1}{2}$ cup catsup
1 egg	1 tsp. garlic salt
1 medium onion	$1\frac{1}{2}$ tsp. salt
1 cup soft bread crumbs	$\frac{1}{4}$ tsp. pepper

Drop liver in boiling water and leave for 5 min. Drain. Grind liver, bacon, onion. Mix all together and bake in covered dish at 350° for one hour. Dish should be put in pan of hot water to bake. Uncover and bake $\frac{1}{2}$ hour longer.

VEAL HEARTS AND DRESSING

Libbie Fields

Parboil hearts 45 minutes with salt, onion, and bay leaf. Chop one onion and brown in fat, add the hearts, which have been trimmed and cut in pieces. Add stock from hearts, cover, and simmer until nearly done.

Dressing: Soak four slices of bread in a little soup stock; add one egg, salt and pepper, shortening, ginger, sage and parsley. Spread dressing over the hearts and place in 375° oven for 30 minutes or until brown on top.

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Rub chigger bites with an aspirin tablet; slightly dampened.

NOODLES AND HAM (Flicky)

Bess Martin

1 8 oz. pkg. noodles
2 or 3 cups chopped or cubed cooked ham
1/8 tsp. mace 1/2 tsp. grated lemon rind
1 tbsp. melted butter dash of pepper
2 egg yolks milk or cream
 salt, if needed

Combine cooked, drained noodles in bowl with ham, seasoning and butter. Toss lightly to blend, add salt to taste, turn into buttered casserole. Beat egg yolks, slightly, add milk or cream to fill a cup. Pour over ham and noodles. Bake at 350° for 35 or 45 minutes.

✓ SUNKA FLEKY

Esther Lippert

Ham 'n Noodle Casserole

1 pkg. noodles 1 cup milk
 1/2 lb. ham or any left-over ham

Cook noodles until tender. Cut ham in cubes and mix with noodles in 1 1/2 qt. casserole. Add the milk and bake in 350° oven for about 1/2 to 3/4 hour. You may add 2 slightly beaten eggs to milk if you wish.

POTATOES AND PORK (Bramborník)

Evelyn Frucha

Grate 8 or 9 potatoes fine, add about 3 tbsp. flour, salt to taste and 1 egg slightly beaten and 1 lb. of pork steak (lean) cut up in squares. Mix all of these ingredients together and place in well-greased frying pan so it will be about 1 inch thick. Bake at 400° for about 1 hour or until golden brown and done. Chopped onions may be added.

SULC

Frank Melsha

3 pork hocks (about 2 lbs.)

1 veal shank

1 lb. pork cheeks

(Note: Pig ears and/or veal tongue can be substituted or added.)

Cover hocks with about 2 quarts of water, add 1 tsp. salt, 1 medium onion and 2 cloves garlic cut up quite fine. Add 1 tsp. pickling spice in tea ball or clean cloth bag. Boil hocks about 20 minutes, then add the veal shank and pork cheeks, and boil until all meat is tender, adding water if necessary. When testing for doneness, add more salt if necessary (should be slightly on the salty side as the saltiness tends to disappear when the sulc gets entirely cold). When done, take out and cool the meat and cut it off the bones. Then cut meat in small pieces. Measure the broth, and if there is not at least one and one-half quarts, add water to make that much (or even a little more if you like more jelly than meat). Discard the pickling spice and add about 1 3/4 cups vinegar, and 1/8 tsp. pepper (more, if you like it quite peppery). Put cup up meat back into the broth and bring all to a boil, then boil for about 3 minutes. Taste broth, and if it needs more vinegar, salt or pepper, add now. Here again it should taste just a little more vinegary while the broth is hot, because the vinegar taste tends to tone down a bit when the sulc is chilled. Pour into medium roaster, or two smaller pans, or what have you, and let cool, mixing once or twice when it begins to congeal. (It takes several hours to congeal, so don't worry about it.) Place in refrigerator and let set overnight for the flavor to develop. Cut in pieces and eat with rye bread. When constantly refrigerated, will keep at least a week - but NOT at our house!

BOILED BEEF

Mrs. Will. Dudliceck
New Lenox, Illinois

3 lbs. rump beef, or chuck (include bone, if any)
soup greens (celery, onion, carrot, parsley)
2 quarts water
salt to taste

Add the meat to boiling water. Cover, and when water returns to a boil, add vegetables and salt and simmer gently until the meat is tender to the touch of a fork. Cut the beef into small pieces and serve with dumplings and tomato gravy.

TOMATO GRAVY (Rajská omáčka) Mrs. Will. Dudliceck

2 tbsp. butter or oleo	dash of salt and pepper
1 qt. tomatoes	2 cups beef stock
1 onion, chopped	1 to 2 tsp. sugar (taste)
1 tsp. spices (whole)	1 tbsp. vinegar
Piece of citron crust (opt.)	

Combine butter, tomatoes, onion, spices and citron crust, and let simmer and cook together about $\frac{1}{2}$ hour. Then press thoroughly through sieve into a saucepan and mix with 2 cups beef stock, add sugar and vinegar. Thicken with a paste of flour and water. Altogether, this mixture should simmer for about 30 minutes. The beef may be cut up and added to gravy. Serve with dumplings. Save left-over broth from beef for soup.

Suggested spices: pepper, allspice, 1 clove,
small bay leaf.

* * *

Peel onions under water to avoid weeping!

To remove onion smell from hands, rub with salt before washing them.

SAUERBRATEN (Svíčková Pečené)

Pavla Hromadka

For true Czech Svíčková, a beef tenderloin should be used, although other cuts of boneless beef may be used. Clean meat well, and salt. Lard with finely cut bacon. Place in deep dish.

In a large kettle make brine of two cups vinegar and 3 cups water, add 1 large onion sliced thin, 1 stick cut up celery, and 1 carrot sliced. Add a piece of ginger, pinch of thyme, 1 bay leaf, several whole black peppers and several whole allspice. Boil all for a half hour. Cool to lukewarm, pour over the meat, and let marinate for two days, turning the meat each day. Place meat in a roaster, take the vegetables out of the brine, place on the meat, and dot with butter. Roast in a slow oven, 300°, basting occasionally with the brine. When meat is done, remove it from roaster, and keep hot. Blend 2 tbsp. flour into $\frac{1}{2}$ pint of sour cream, and pour carefully over the vegetables in the roaster. Add 1 level tbsp. sugar or less, according to taste, simmer carefully, stirring constantly. If gravy is too thick, add more of the leftover brine, as gravy should be on the thin side, add more salt if necessary. Strain through fine strainer. The gravy may be poured over the sliced meat, or served separately. This is best served with dumplings.

Note: This is also an excellent way to prepare wild rabbit.

* * *

To make fresh hard-cooked eggs peel easier, crack them about a minute or so before they have finished cooking. Or, to make them peel easier, you can also add one teaspoon salt while boiling them.

RABBIT - HASEN PFEFFER

Helen Secl & Bess Martin

One rabbit	3 cups water
3 cups vinegar	$\frac{1}{2}$ cup sugar
1 med. onion (chopped)	2 tsp. salt, pepper
1 tsp. pickling spices,	dash of garlic salt

Cut the rabbit into serving portions, place in crock or non-metallic container, then cover with mixture of vinegar, water, onion and spices. Refrigerate about 2 days. Remove rabbit from marinade, wipe off. Put about a handful of pancake flour in sack and shake rabbit pieces in it, till well-coated with flour. Brown in hot fat on both sides, add gradually about $1\frac{1}{2}$ cup marinade. Bake about $1\frac{1}{2}$ hours or until tender, remove meat and use enough flour and marinade to make gravy. (Sour cream added makes a richer gravy.)

BEEF BIRDS (OR VEAL, PORK)

Libbie Melsha

Round or Flank steak cut $\frac{1}{4}$ to $\frac{1}{2}$ inch thick	
flour for dredging	
2 cups fine dry bread or cracker crumbs	
lard for browning	Meat broth
1 small onion grated	Salt and pepper
$\frac{1}{2}$ cup finely diced celery	1 clove garlic
1 egg	Pinch sage & poultry seasoning

Cut steak into individual servings. Make dressing by combining crumbs, celery, onion, salt, pepper, garlic, sage and poultry seasoning. Moisten with beaten egg and meat broth. Place in center of meat slice and roll. Fasten with toothpicks. Dredge rolls with flour and brown in hot lard. Add $\frac{1}{2}$ cup water or less, season with salt and pepper and cover tightly. Cook slowly until done, about 1 hour. Or bake covered in medium oven.

SAUERBRATEN

Helen Secl

(good for beef, venison and rabbit)

About $3\frac{1}{2}$ lbs. meat	$\frac{1}{2}$ tsp. peppercorns
4 bay leaves	2 med. onions (sliced)
8 whole cloves	1 stalk celery (chopped)
1 small carrot minced	$2\frac{1}{2}$ cups water
$1\frac{1}{2}$ cups red wine vinegar	
$\frac{1}{4}$ cup butter	

Rub meat with salt and place in crock or glass bowl, add spices and vegetables. Heat the vinegar and water to boiling and pour hot over meat. Cool and refrigerate 2 to 3 days. Turn meat about twice a day.

When ready to cook, remove meat from marinade and dry with paper towels. Melt the butter in dutch oven and brown meat all over. Strain the marinade and pour over meat. Put on tight fitting cover, bake $2\frac{1}{2}$ to 3 hours or until tender. (Rabbit about $1\frac{1}{2}$ hours.) Remove meat, keeping it warm and make gravy.

GINGER SNAP GRAVY: For 2 cups gravy, melt 2 tsp. sugar in skillet, stirring till golden brown, gradually stir in $1\frac{1}{2}$ cups hot marinade and $\frac{1}{2}$ cup water. Add about 8 gingersnaps, cook and stir until mixture thickens, if you like (add $\frac{1}{2}$ cup sour cream), salt to taste, ladle some over meat, pass remainder in bowl. Good with dumplings.

DILL GRAVY (Koprova Omacka) Mrs. Pavla Hromadka

Boil 2 cups of water to which salt to taste has been added. (You may use half beef broth for better flavor.) Add 1 cup sour cream which has been mixed with 2 tbsp. flour. Stir until smooth, then add fresh dill chopped and a little white vinegar to taste. Mix well and remove immediately from flame. This must be served immediately as re-cooked gravy likes to curdle. Serve with new potatoes fresh from your garden or with string beans.

BEEF STROGANOFF

Vera Kurka

2 or 2½ lbs. round steak
½ tsp. garlic salt
4 tbsp. flour
2 dashes pepper and salt
4 tbsp. butter or shortening
1 onion
½ cup chicken broth or chicken
bouillion dissolved in 1 cup hot water
1 can mushroom soup
1 can mushrooms
1 cup sour cream

Rub both sides of steak with garlic salt, flour and pepper. Pound it in meat. Cut meat in 1 to 1½ x 1 inch strips and brown in butter on both sides. Push meat to side of pan and add onion. Saute until tender but not brown. Add chicken broth and mushrooms and soup. Cover tightly and let simmer about one hour. Add sour cream just before serving.

SAVORY POT ROAST

Libbie Melsha

(for the "different flavor")

4 lb. pot roast
1 tsp. each of pepper,
gr. cloves, mace, allspice
1 tbsp. salt
1 large onion
1 clove garlic
4 tbsp. Wesson oil
2 tbsp. lemon juice
1 tbsp. vinegar
1 bay leaf

Wipe meat with damp cloth, mix dry ingredients and rub into cut surfaces. Chop onion and garlic fine, add lemon juice, vinegar and oil. Pour this mixture over meat, turning it several times so that all parts are well-covered. Let stand in refrigerator overnight or at least 5 hours. Turn occasionally. When ready to cook, sprinkle with flour, heat 2 additional tbsp. Wesson oil in heavy pan over high heat. Sear meat on all sides until dark brown. Reduce heat, add liquid in which meat was soaked, and about ½ cup of water, and crushed bay leaf. Simmer 3 hours or until done. Serve with gravy. -----Or, 45 minutes before done, add carrots, onions, peeled potatoes. Serve with thickened gravy.

BRAISED SHORT RIBS OF BEEF
with Vegetables

Mary Machacek

3 lbs. short ribs of beef
6 medium-sized potatoes
6 medium-sized onions
8 carrots
salt and pepper

Place the short ribs, fat side up, in a baking dish. Brown them uncovered, in a hot oven. Season them with salt and pepper, add 1 cup water and cover. Reduce the temperature, and braise slowly for two hours. During the last hour of cooking, add the vegetables and enough water that they will steam. Serve on a large platter with the meat in the center, and the vegetables arranged around it.

IRISH STEW

Elsie Drahovzal

1½ lbs. veal round steak (cubed)
4 large potatoes (cut to size of walnut)
6 large carrots (sliced)
4 stalks of celery (chopped)
1 medium onion (chopped)

Brown onion and cubed veal steak. Use a large pan, preferably a pressure cooker, now fill the pan layer by layer, starting with the meat, then potatoes, etc., and salt and pepper to taste, and add butter. DO NOT STIR, but cover entire contents with water. If you make it in a pressure cooker bring to 15 lb. pressure and cook ½ hour. If you use a large heavy wear-ever pan, cook slowly for 1½ hours. Makes four generous servings.

* * *

To obtain tender stew meat, never boil it -
simmer it!

HUNGARIAN GOULASH with
Bread Dumplings

Lydia Scannell

2 lbs. beef chuck or neck	2 whole cloves
3 slices bacon	2 peppercorns
2 medium onions	$\frac{1}{2}$ bay leaf
4 cups water	2 tbsp. catsup
2 tbsp. vinegar	

Wipe the meat with a damp cloth and cut into 2 inch cubes. Dice the bacon and brown in lower section of steamer, adding the chopped onion during browning. Add the meat and brown well. Add water and seasonings. Cook slowly about $1\frac{1}{2}$ hours. Serve with bread dumplings.

BREAD DUMPLINGS:

8 slices bread	2 tbsp. bacon drippings
milk	2 eggs
1 medium onion	dry bread crumbs
3 tbsp. chopped parsley	salt and pepper

Dice bread finely and soak in a little milk. Squeeze out excess milk. Brown the onion and parsley in the fat, adding the bread. Add eggs. If mixture is too moist add extra crumbs. Season with salt and pepper and shape into balls. Place on rack in steamer and set over goulash and steam 15 minutes.

BAKED PORK CHOPS with
Cream of Mushroom Soup

Geraldine Cabrnock

4 pork chops browned quickly, add salt and pepper Dilute one can of cream of mushroom soup with about $\frac{1}{2}$ can of water.

Put browned pork chops in baking dish, pour soup mixture over chops and bake in a 325° oven about an hour, or until pork chops are done. Soup mixture on meat serves as gravy.

CHICKEN

Mildred Drahovzal

1 lb. bacon 2 large onions, sliced
2 frying chicken, seasoned 1 bay leaf

Cut chicken into small serving pieces, season and wrap a piece of bacon around each piece. Hold together with toothpick. Put into roaster that has some shortening on the bottom. Sprinkle the onion around the chicken. Divide the bay leaf into three or four pieces and put on the chicken. Cover and roast in 350° oven. Turn in a half hour. Very delicious and different.

EASY CRISP OVEN-FRIED CHICKEN

Vlasta Fajmon

Melt $\frac{1}{4}$ cup fat (half butter) in shallow baking pan in 400° oven. Dip 2 $\frac{1}{2}$ lb. frying chicken, cut in pieces in seasoned flour made up of 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, $\frac{1}{4}$ tsp. paprika (if desired) and 1 cup flour. Use more or less seasoning to suit taste. Place in baking pan in single layer, skin-side down. Bake 30 minutes. Turn and continue baking until tender, about 30 minutes.

SPEEDY CHICKEN

Canned chicken gravy, canned or leftover chicken chunks, seasonings from spice shelf, topped with crumbs and heated.

* * *

To cooked rice, add ground cinnamon, dried currants and toasted diced almonds. Serve with chicken.

BARBECUED SPARERIBS

4 lbs. spareribs	2 tbsp. lemon juice
2 tbsp. butter or oleo	2 tbsp. Worcestershire
$\frac{1}{2}$ cup finely-chopped onion	sauce
1 cup water	2 tbsp. brown sugar
1 cup catsup	1 tsp. dry mustard
2 tbsp. vinegar	1 tsp. salt
	$\frac{1}{4}$ tsp. pepper

Have spareribs cut in serving-size pieces. Brown slowly in two 10-inch skillets, then put in baking pan. Pour fat from skillet; melt butter in skillet, add onion and cook until brown. Add remaining ingredients and simmer 20 minutes. Set oven for 350° and pour sauce over ribs. Bake covered for 90 min.

SPECIAL BAR-B-Q SAUCE

Jan Elm

Mix and boil the following:

1 diced onion	3 tbsp. vinegar
1 bay leaf	3 tbsp. Worcestershire
1 dash of cloves	sauce
1 cup catsup	1 tsp. salt
$\frac{3}{4}$ cup water	1 tsp. paprika
1 tsp. chili powder	$\frac{1}{2}$ tsp. pepper
$\frac{1}{2}$ tsp. cinnamon	

MILD BARBECUE SPARE RIBS

Mildred Drahovzal

4 lbs. meaty ribs, salted	1 can water
1 large onion, chopped	1 tbsp. vinegar
2 cans Campbells tomato soup	$\frac{1}{2}$ tsp. paprika
$\frac{1}{4}$ tsp. chili powder	$\frac{1}{4}$ tsp. red pepper

Place ribs in roaster, combine all ingredients and pour over ribs. Bake in oven at 350° until meat starts to separate from ribs. The same can be made with pork steak for a meatier dish.

TWIN MEAT LOAVES

Ellen Kepler

(Good cold too, for sandwiches)

$1\frac{1}{2}$ lbs. ground beef) can use
 $\frac{1}{2}$ lb. ground pork) 2 lbs. ground beef
 $\frac{1}{4}$ cup chopped onion
2 tbsp. finely chopped celery
2 tsp. salt
 $\frac{1}{2}$ tsp. poultry seasoning
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. dry mustard
1 tbsp. Worcestershire sauce
4 slices soft bread, cubed (optional if using
gr. beef alone)
 $\frac{1}{2}$ cup milk
2 eggs
1 cup chili sauce (can sprinkle chili powder
and celery salt on loaves
which is good)

Mix meats well; stir in next 7 ingredients. Soak bread in milk, add egg, beat with rotary beater. Combine meat and egg mixtures. Form two loaves. Place in greased shallow baking dish. Spread $\frac{1}{2}$ cup chili sauce over each loaf. Pour $\frac{1}{2}$ cup boiling water around loaves. Bake uncovered at 350° for 1 hour.

BEEF AND TOMATO LOAF

Bess Martin

Drain contents of 1 can (1 lb.) tomatoes. Reserve liquid. Pour $\frac{1}{2}$ cup tomato liquid over $1\frac{1}{2}$ cups soft bread crumbs. Add 2 pounds ground beef, 2 tsp. salt, and $\frac{1}{4}$ tsp. pepper, 1 tbsp. prepared horseradish, 1 tbsp. Worcestershire sauce, $\frac{1}{2}$ cup chopped onion, $\frac{1}{4}$ cup chopped green pepper, 2 beaten eggs. Mix lightly and pack in loaf pan (9 x 5). Bake at 300° for $1\frac{1}{2}$ to 1 $\frac{3}{4}$ hours.

MINIATURE MEAT LOAVES

Viola Zahradnik

1½ lbs. ground beef	1 cup quick cooking rolled
1 tsp. salt	oats
¼ tsp. pepper	1 egg beaten
1 cup milk	Tomato Mushroom sauce

Mix first 6 ingredients thoroughly. Form 6 to 8 small loaves and place in ovenproof skillet. Score top of each loaf. Pour sauce over meat loaves. Bake at 350° for 1 hour.

Sauce: 1 can cream mushroom soup
1 can cream tomato soup
2 tsp. paprika
¼ cup chopped green pepper

Heat to boiling point and pour over meat loaves.

STUFFED BAKED HAMBURGER

Ottilie Miska

1½ lbs. ground chuck
1½ tsp. salt
4 tsp. parsley
¼ cup olive oil

Combine and mix lightly. In covered dish, put layer of meat, then stuffing in layers, so that top layer is stuffing. Top with bacon curls and sliced tomato.

Stuffing: 1½ cups bread crumbs
2 tsp. onion and parsley
thyme - salt and pepper
2 tbsp. water (or more)

Bake covered 1 hour, then uncovered for 15 minutes.

* * *

When making meat loaf, place 2 or 3 slices of bacon under the meat; this keeps it from sticking.

SATURDAY NIGHT SPREAD

Libbie Melsha

1 lb. ground beef	2 tbsp. catsup
$\frac{1}{2}$ cup chopped onion	2 tbsp. prep. mustard
2 tbsp. fat	$\frac{1}{2}$ tsp. salt
1 (11 oz.) can consomme or clear bouillon	pepper

Brown meat in hot fat; add onion and cook until golden. Add remaining ingredients. Simmer over low heat about 30 minutes. Serve on hamburger buns. Serves 6 to 8.

HAMBURG STROGANOFF

Libbie Fields

(A gourmet's dish on a limited budget)

1 lb. ground beef	1 can (10 oz.) cream of celery soup
$\frac{1}{2}$ cup chopped onion	
1 clove garlic, minced	1 cup dairy sour cream
$\frac{1}{4}$ cup lard	2 tsp. parsley flakes
$\frac{1}{2}$ tsp. salt	1 pkg. (8 oz.) noodles, cooked
$\frac{1}{4}$ tsp. pepper	
1 can (8 oz.) mushrooms	

Cook onion and garlic in lard until tender. Add ground beef and brown lightly. Pour off drippings. Season with salt and pepper, add mushrooms and liquid and cook 5 minutes. Add undiluted cream of celery soup and simmer uncovered for 10 minutes. Add sour cream and parsley and cook just until heated through. Serve over noodles to 6 hungry people.

HAMBURGER MASQUERADE

Esther Lippert

$1\frac{1}{2}$ lb. hamburger	1 can Onion soup
1 can Chicken Gumbo soup	

Brown hamburger in skillet. Remove any grease that fries out of the meat. When nicely brown, add the soups and simmer together about 10 or 15 minutes. Serve on buns or bread.

BARBECUE HAMBURGER

Vera Kurka

2 lbs. hamburger
1 onion
1 green pepper
1 bottle chili sauce
1 bottle water
salt and pepper
2 tbsp. Worcestershire sauce
 $\frac{1}{2}$ tsp. Tabasco sauce

Brown onion, take it out, dry meat and green pepper, then add the rest of the ingredients and cook $\frac{1}{2}$ hour.

HOBO DINNER

Helen Secl

Brown hamburger. Place on square sheet of tinfoil. On top of meat put 1 slice onion; 2 slices potato; 3 slices carrot, dot with butter, salt and pepper. Wrap in tinfoil and bake about 1 hour.
Variations: frozen mixed vegetables, green pepper strips, catsup, cauliflower, etc.

SKILLET MEXICAN SUPPER

Bess Martin

1 lb. ground beef	$\frac{1}{4}$ cup yellow corn meal
2 tbsp. instant onion	1 tsp. salt and pepper
1 tsp. chili powder	$\frac{2}{3}$ cup evaporated milk

Blend, and form into balls rolled in 2 tbsp. flour, brown in $\frac{1}{4}$ cup butter, add 2 - 1 lb. cans tomatoes, 1 lb. can whole kernel corn, drained. Add 1 tsp. salt and dash pepper, cover and simmer for 20 minutes. For smaller family, use only 1 can to tomatoes.

* * *

When in a hurry to bake potatoes, take apple corer and remove a 1-inch cylinder from the end of the potato.

PIZZA BREAD DOUGH

Lottie Keenan
Fort Worth, Tex.

*(I usually make only half of the following recipe, using 1 pkg. of yeast):

*1 pkg. yeast	2½ tsp. salt
*1 tbsp. lukewarm water	½ cup shortening
1½ tsp. sugar	2 cups boiling water
	6 cups sifted flour

Soften yeast in 1 tbsp. lukewarm water. Put sugar, salt and shortening in bowl; add boiling water and stir until shortening is melted. Cool to lukewarm and add yeast mixture, stirring well. Add about half the sifted flour, beat thoroughly; then gradually add remaining flour. Divide dough into portions, turn onto lightly floured board and roll out immediately into rounds about ¼ inch thick. Put on lightly greased cookie sheets and let rise until double in bulk. Put on topping and bake in very hot oven (375° or 400°). Top pizza shells with: Grated cheddar cheese, drained and chopped solid-pack tomatoes (or paste) mixed with garlic salt, pepper and oregano. Mushrooms and sausage may also be added. Then bake.

HAM AND CHEESE SANDWICH

Evelyn Prucha

½ lb. ham, (cut in ½ inch cubes. You may use baked ham or luncheon ham.)
½ lb. sharp cheese cut in ½ inch cubes
(cheddar)
2 or 3 green onions sliced and ½ cup pimento
stuffed olives sliced. Chop 2 hard boiled eggs.
Combine with cheese, meat, and ½ cup tomato
paste or chili sauce. Blend in 2 tbsp. mayon-
naise. Spread mixture in 8 frankfurter buns,
split. Wrap in foil and bake in 350° oven for
15 minutes. Serve hot.

A MAN'S CASSEROLE

Mae Novotny

4 cups medium noodles ($\frac{1}{2}$ lb.)
3 or 4 onions chopped
2 lbs. ground chuck
2 tsp. salt
1 tsp. dried thyme
1 can cream of celery soup
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cup grated cheese (Am., Cheddar or sharp)
2 tbsp. butter or margarine
1 tbsp. salad or olive oil
 $\frac{1}{2}$ tsp. pepper
3 eggs, beaten

Early in day, cook noodles as directed, until barely tender. Drain and rinse. In large skillet saute onion in butter until tender. Set aside. In same skillet, cook meat in oil, stirring to break meat into pieces and adding salt and pepper, thyme, about 10 minutes or until meat loses its color but isn't browned. Add onion. In 3 qt. casserole arrange $\frac{1}{3}$ noodles then half the meat, half of soup combined with milk. Repeat. Arrange noodles on top. Refrigerate. About $1\frac{1}{4}$ hours before serving, start heating oven to 350° . Sprinkle grated cheese over top of casserole, pour beaten eggs over cheese. Bake uncovered 1 hour or until hot, bubbly and lightly browned (top will be very crisp). Serves 8 to 10.

BROILED HAMBURGERS

Georgiana Brejcha

1 lb. ground beef	$1\frac{1}{2}$ tsp. horseradish
$\frac{1}{2}$ cup chili sauce	minced onion
2 tbsp. mustard	salt and pepper

Mix all ingredients together. Cut buns open and spread mixture on them. Put in broiler for 8 minutes at 425° .

SALMON PATTIES with DILL SAUCE

Bess Martin

1 can (1 lb.) salmon $\frac{1}{2}$ tsp. salt, dash of
1 tbsp. minced onion pepper
1 cup fine bread crumbs 1 egg
 flour for dredging

Drain salmon and measure liquid. There should be 3 or 4 tbsp. Remove skin and bone from salmon, then flake. Return liquid to salmon, add seasonings, crumbs and egg. Shape into six patties, dredge with flour, fry on both sides in butter until golden brown.

Dill sauce: 2 tbsp. each of butter and flour
 $\frac{1}{2}$ tsp. salt, $1\frac{1}{4}$ cups milk,
 1 tsp. dill seed or crushed dill
 seed, or 2 tbsp. chopped dill
 pickle.

Melt butter in sauce pan, add flour and blend. Add salt and milk and cook and stir until smooth and thickened. Add dill or chopped pickle. Serve at once over browned patties.

SCALLOPED SALMON

Mary Machacek

Shred one can of salmon, place in a baking dish in layers; first a layer of rolled cracker crumbs, then one of salmon, butter, salt and pepper; repeat until dish is nearly filled. Then take a tbsp. each of butter and flour beaten well together and stir into a cup of boiling milk; when thoroughly cooked, stir in a beaten egg; pour this over dish and bake. When nicely browned it is done.

* * *

Add saffron to rice as it cooks. Sprinkle with chopped parsley. Serve with fish and seafood.

SALMON PATTIE SUPREME

Bess Martin

1 can (1 lb.) salmon
1 cup cream of celery or mushroom soup
1 egg, slightly beaten $\frac{1}{2}$ tsp. salt
1 cup fine bread crumbs dash of cayenne
1 tsp. finely minced onion cracker crumbs
3 tbsp. shortening

Remove skin and bone from drained salmon and flake with fork, add soup, egg, crumbs, onion and seasonings. Blend and chill mixture well. Shape into patties and coat with cracker crumbs. Put in refrigerator without covering for 1 hour. Brown in hot shortening until golden brown on both sides. Serve at once with any desired creamy sauce.

FISH SKILLET

Helen Secl

1 lb. package frozen fish fillets (Haddock, Halibut, etc.) 3 tbsp. oil, 1 chopped onion, 2 tbsp. chopped parsley, 1 (8 oz.) can tomato sauce, $\frac{1}{2}$ cup water, $\frac{1}{2}$ tsp. salt, pepper. Defrost fish, put oil in skillet, add onion and cook 5 minutes. Add remaining ingredients, except fish. Cook 5 more minutes. Add fish, cover and simmer 10 minutes.

LOBSTER AND MUSHROOMS

Leona Janesovsky

2 lb. lobster cooked, or 2 cups lobster meat
 $\frac{1}{4}$ cup butter $\frac{3}{4}$ lbs. mushrooms
few drops onion juice $\frac{1}{4}$ cup flour
 $1\frac{1}{2}$ cups milk salt and paprika

Remove lobster meat from shell and cut in strips. Cook butter with mushrooms broken in pieces and onion juice 3 minutes. Add flour and pour milk on gradually. Add lobster meat, season with salt and paprika.

TUNA BAKE

Libbie Melsha

1 small can tuna potato chips
1 can cream of mushroom soup

Put layer of tuna in bottom of baking dish. Add layer of crushed potato chips, another layer of tuna and top with potato chips. Pour over all a can of mushroom soup thinned with a little milk. Bake until all is heated through and soup bubbles.

Variation: Use noodles instead of chips. Add a little green pepper and/or onion for added flavor.

HAM AND SWEET POTATO CASSEROLE Anne Mutchler

1 lb. ground ham 1/4 cup sour cream
3/4 cup bread crumbs
parsley and minced onion to suit taste

Mix above ingredients and form into balls. Brown in skillet and place ham balls in casserole. Cut lengthwise 4 medium size sweet potatoes (cooked) and place over ham balls. Cover with 1 can of creamed chicken soup mixed with the remaining 3/4 cup sour cream and bake for approximately 30 minutes at 325°.

SPAM CASSEROLE

Mae Novotny

1 small onion, minced 2 tbsp. butter
2 cups cooked rice 1 can spam, ground
3 egg yolks well beaten
1 tbsp. minced green pepper
1 can mushroom soup, add 1/4 cup milk

Brown onion in butter, mix in the meat, rice, egg yolks, soup and pepper. Fold in beaten egg whites. Put in well greased casserole. Top with buttered corn flakes. Bake 30 min. at 350°.

TASTY CHOPS 'N RICE

Libbie Fields

6 pork chops - cut $\frac{3}{4}$ inches thick
2 tbsp. lard
4 medium onions, sliced thin
 $\frac{3}{4}$ cup rice
 $\frac{1}{4}$ tsp. marjoram
 $\frac{1}{4}$ tsp. sage
 $2\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
2 cups water

Brown pork steaks in lard. Cover tightly and simmer 30 minutes. Remove chops and pour off all but 1 tbsp. drippings. Cook onions in drippings, stirring constantly, until lightly browned. Add rice, marjoram, sage and salt, pepper and water. Mix well. Place pork chops on top of rice mixture. Cover tightly and continue to simmer for 30 min.

LIMA BEAN CASSEROLE

Viola Zahradnik

Drain 1 can (No. 1) lima beans or use an equal amount of frozen reserve liquid. Add enough cream to it to make $1\frac{1}{2}$ cups. Melt 3 tbsp. butter or drippings. Saute in it until light brown: $\frac{1}{4}$ cup onion and $\frac{1}{4}$ cup celery. Stir in $2\frac{1}{2}$ tbsp. flour until it bubbles. Stir in liquid slowly. Reduce heat. Add to this the lima beans and 6 frankfurters sliced. Ham or any left over meat that you wish to use would be good. Place ingredients in a baking dish. Cover the top with bread crumbs, and sprinkle on some cheese if desired. Bake in moderate oven for about 15 minutes.

* * *

To bake potatoes in half the usual time, place them in boiling water for 15 minutes before putting them in the oven.

As soon as potatoes are finished baking, prick them with a fork so the steam will escape and prevent the potatoes from getting soggy.

PORK CHOP CASSEROLE

Vera Kurka

Place 4 pork chops in bottom of baking dish.
Slice 2 spanish onions.

1 stalk celery	1 clove garlic
1 green pepper	3/4 cup uncooked rice
1 cup tomatoes	1 cup water
salt and pepper to taste	

Place all over pork chops in order given. On top place 2 or 3 strips of bacon. Bake in covered dish in moderate oven about 1½ hours.

HAMBURGER CASSEROLE

Mary A. Benda

1 lb. hamburger	1 can cream of chicken soup
3/4 reg. uncooked rice	1/4 cup la choy sauce
1 cup chopped celery	2 cups water
1 can cream of mushroom soup--1 sm. onion diced	

Brown hamburger and diced onion in a greased skillet. Add other ingredients to the hamburger and mix well. Pour into a large casserole and bake in 350° oven for 1½ hours. Serves 8.

HOT RAISIN SAUCE FOR HAM

Libbie Melsha

½ cup raisins	1 tbsp. flour
4 tbsp. brown sugar	½ tsp. salt
1 tsp. dry mustard	2 cups cider

Mix sugar, mustard, salt and flour. Add the cider gradually and stir over low heat until the mixture boils. Add raisins and let simmer for about 2 min. Lacking the cider, use 1½ cups of water, then add vinegar to the desired tartness.

CHICKEN, HAM OR VEAL CASSEROLE

Ottilie Miska

1 cup (cooked) meat
1 cup cream of chicken soup
3/4 cup Krafts mayonnaise
1 cup cut up fine celery
1 cup cooked rice
1/4 cup minced onion (or less)
1 tbsp. lemon juice
salt (unless salty ham is used)
3 eggs, hardboiled and cut up
green or red pepper (for color)
1/2 cup almonds (optional)

Mix all together and cover with corn flakes.
Bake until hot and light brown in 350° oven.

DRIED BEEF-VEGETABLE CASSEROLE Libbie Fields

(The ladies will like this at a luncheon)

1/4 lb. dried beef	2/3 cup diced carrots
1 tbsp. drippings	2/3 cup liquid from vegetables
4 tbsp. flour	3/4 cup evaporated milk
dash pepper	1 can cream of chicken soup
1 No. 2 can peas	

Heat shredded dried beef in drippings until the edges curl. Sprinkle with flour and pepper and stir well. Add liquids and cook about 1 min. Add other ingredients and heat slowly but do not boil. Serve over hot biscuits or toast.

Variation: Vegetables may be varied as desired, using corn, lima beans or green beans.

Nice Rice: Use onion soup mix in water for cooking rice. Garnish with diced green pepper. Good with beef.

CHILI CON CARNE

Libbie Melsha

Peel and slice 1 large onion. Brown in 3 tbsp. shortening. Add 1 lb. hamburger and 1 green pepper chopped. Brown, stirring as meat cooks. Add 3 cups canned tomatoes or tomato juice, $1\frac{1}{2}$ tsp. salt, 3 whole cloves, 3 whole allspice, 1 bay leaf crushed and 1 tbsp. chili powder. Cover and cook over low heat at least one hour (or more for better flavor). Add one No. 2 can red chili or kidney beans. If mixture seems too thick, add a little water. Simmer 5 minutes more until well heated. Season to taste. Note: Add more chili powder if hotter chili is desired. This is a good dish to make the day before serving, as it tastes better after reheating.

EXTRA FINE CHOP SUEY

Libbie Fields

(Genuine Chinese Recipe)

1 lb. cooked pork, diced chicken, veal or beef
1 can chop suey vegetables or bean sprouts
2 cups celery 1 tbsp. bead molasses
1 cup onions 2 tbsp. soy sauce
1½ cups soup stock 3 tbsp. cornstarch
(or gravy)

Heat 3 tbsp. oil or lard in skillet, and fry meat until well heated through, add 1 tbsp. soy sauce. Then add celery, onions and soup stock (can use vegetable liquid), saute 10 minutes. Add can of vegetables or bean sprouts, drained; cook 5 minutes. Add gravy, using 1 tbsp. molasses, 1 of soy sauce, 3 of cornstarch; 2/3 cup water; season to taste; mix all ingredients, stir until done. Serve with Chinese noodles and bottle of soy sauce for individual taste.

TRIPE SOUP (Drstková Polevka)

Pavla Hromádka

Clean well, and remove excess fat from about $1\frac{1}{2}$ lbs. tripe, cover with water and boil about 15 minutes. Pour off, and discard the water. Cover again with cold water, add salt and cook until tender, about 2 hours.

In another kettle make broth from beef soup-bone and vegetables.

When tripe is cooked, remove from water and place on plate to cool. Add the water from the tripe to the beef broth, brown some flour on butter until dark (but be careful not to burn), add to soup. Add pepper, marjoram, and garlic minced fine or creamed to a paste with salt. Add fresh chopped parsley and simmer a while.

Cut tripe into small noodle-like pieces, add to soup and simmer a bit longer. Add salt or other seasoning as necessary. This soup may be made well ahead of time and then re-heated before eating, as the flavors blend on standing.

Another version: Cut up tripe into small pieces before cooking, then it takes less time to cook. After cooking for 15 minutes and discarding the water, add the tripe immediately to the beef broth. Add vegetables later, after tripe is pretty well cooked.

* * *

Cook soup the day before you plan to serve it. The flavors will blend in standing.

To give vegetable soup an extra good flavor, tie 1 tbsp. of pickling spice in a small cloth. Add as soon as you start the soup.

BARLEY-MUSHROOM CASSEROLE (Černá Kuba)

1 cup dried mushrooms	1 cup pearl barley
2 cups water	1 tsp. salt
1 clove crushed garlic	2 tbsp. onion, chopped
$\frac{1}{4}$ tsp. pepper	$\frac{1}{4}$ tsp. marjoram

Wash the dried mushrooms well, then soak for 2 hours. Mushrooms may then be used as is, or drained, reserving the water, and ground. Combine barley, mushrooms, and if you do not have 2 cups water, add enough water to make 2 cups. Add salt and boil until barley is tender and most of water is absorbed. Because of the mushrooms, the water will be dark, which will darken the barley as it cooks, hence the name "Černá Kuba". Add rest of ingredients and enough melted goose lard (which you have saved from your last roast goose) to grease ingredients as desired. Some like more, some less. Add salt if necessary. Bake 350° for about 1 hour. If dry, add a little water.

ZELOVKA (Sauerkraut Soup) Mrs. M. L. Hromádka

Home made sauerkraut is best for true Czech Zelovka, because it is the addition of the sauerkraut juice which makes it so good. Lacking that, use canned sauerkraut, adding about three times as much water as there is kraut. Add 1 tsp. caraway seed (and a bit of finely chopped onion if desired). Cook for about $\frac{1}{2}$ hour. Thicken a carton of sour cream with flour, add to kraut. Should be like very thin gravy. Then dribble one or two eggs into soup and let cook a few moments before stirring so that egg will be shirred rather than smoothly blended in. (Small new potatoes, cooked, may be added).

Another variation: Eggs may be added, stirring carefully after each egg is dropped in, making sure that the eggs remain whole. Prepare one egg for each person served.

PIES and PIE CRUSTS

BUTTERSCOTCH RAISIN PIE

Mrs. Edw. Kvitek

2 egg yolks	1 tbsp. flour
1 cup white sugar	1 tsp. vanilla
1 cup milk	3/4 cup raisins
1/4 cup butter	pinch salt
1 1/2 tbsp. vinegar	

Cook raisins until tender. Drain well. Combine sugar, flour, salt, vinegar, milk and egg yolks. Cook until thick, then add raisins, vanilla, butter. Pour into baked pie shell. Cover with meringue. Brown lightly in oven.

FRENCH CHERRY PIE

Mae Jindrich

1 - 8 oz. pkg. cream cheese, room temperature
1 cup powdered sugar, or less. Blend with cheese.
Whip 1 pkg. of Dream Whip. Blend 1/2 the Dream Whip into the cream cheese, powdered sugar mixture. Line pan with dry graham cracker crumbs. Put in the cheese and powdered sugar mixture, then add a can of prepared cherry pie filling, or you can make your own peach, raspberry, etc. mixture to add. Add the rest of the Dream Whip, and sprinkle with graham cracker crumbs. Top with whole pecans. Refrigerate 1 hour before serving. Use a 9 x 9 inch square pan, or a pie tin.

* * *

When sweetening rhubarb pie, substitute 2 tbsp. of red-colored sugar for the regular sugar. The result is a beautifully-colored and appetizing pie.

VANILLA CREAM PIE

Vlasta Fajmon

Make 9 inch pie shell as follows: Mix 1 cup sifted allpurpose flour and $\frac{1}{2}$ tsp. salt. Cut in with pastry blender or knife, $\frac{1}{3}$ cup plus 1 tbsp. Crisco. Gradually sprinkle and mix the above with 2 tbsp. water. Mix with fork until all flour is moistened. Gather dough together and press firmly into a ball. Flatten on pastry cloth and roll out carefully to a size large enough to make high fluted edge in pan. Bake in a 475° oven for 8 to 10 min., light brown.

FILLING: Mix in sauce pan, $\frac{2}{3}$ cup sugar, 3 heaping tbsp. cornstarch, $\frac{1}{2}$ tsp. salt, 3 cups milk. Cook over med. heat stirring constantly until mixture thickens and boils. Boil 1 min. Remove from heat. Gradually stir about $\frac{1}{2}$ of mixture into 3 egg yolks of large eggs, slightly beaten. Then blend into hot mixture in saucepan. Boil 1 min. more, stirring. Remove from heat and blend in 1 tbsp. butter and $1\frac{1}{2}$ tsp. vanilla. Pour immediately into pie shell.

Meringue: 3 egg whites, $\frac{1}{4}$ tsp. cream of tartar, 6 tbsp. sugar, $\frac{1}{2}$ tsp. flavoring. Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. Do not underbeat. Beat until sugar is dissolved. Beat in flavoring. Spread meringue lightly on hot pie filling, sealing to edge of crust to prevent shrinking and weeping. Bake in a 400° oven - 8 to 10 min., or until delicately browned. Cool at room. temperature.

Banana Cream Pie: Use the above recipe except that the filling must be cool before pouring over sliced bananas, which are arranged $1\frac{1}{2}$ " deep on crust.

Chocolate Cream Pie: Use above recipe, except increase the sugar to $1\frac{1}{2}$ cups and use 3 sqs. cut-up bitter chocolate and melted in the milk, or $\frac{1}{2}$ cup cocoa and mix with the sugar.

STRAWBERRY SPONGE PIE

Libbie Fields

(Out of this world with fresh strawberries!)

$\frac{1}{2}$ cup sugar	3 egg yolks, slightly
$1\frac{1}{2}$ cups strawberries,	beaten
crushed	3 egg whites
1 pkg. strawberry gelatin	$\frac{1}{4}$ tsp. salt
1 cup hot water	9" graham cracker crust
	or baked shell

Sprinkle 4 tbsp. of the sugar over berries and let stand 10 minutes. Dissolve gelatin in hot water. Drain $\frac{1}{4}$ cup juice from berries, add to egg yolks, and cook in double boiler until thickened, stirring constantly. Remove from heat and add gelatin, stirring constantly. Chill until slightly thickened. Then fold in strawberries. Beat egg whites and salt until foamy. Add remaining 4 tbsp. sugar gradually, beating until mixture will stand in soft peaks. Fold into gelatin mixture. Turn into crumb crust or cold pie shell; chill until firm. Top with wreath of whipped cream, decorated with mint leaves and strawberries.

SPECTACULAR PIE

Libbie Fields

Make and chill a graham cracker crust. Now only 3 ingredients make the filling! Drain a 1 lb. $4\frac{1}{2}$ oz. can of pineapple tidbits - save the syrup - chill the pineapple. Add water to pineapple syrup to make 1 cup, bring to a boil, then stir into 1 pkg. lemon gelatin until completely dissolved. Gradually blend half of hot gelatin into an 8 oz. pkg. of creamed cheese warmed to room temperature. When smooth, pour into chilled crust, chill until set. Arrange pineapple on top and spoon remainder of gelatin over all. Chill. A beautiful pie and just minutes to make!

SOUR CREAM RAISIN PIE

Bea Trecek

$\frac{1}{2}$ pt. sour cream	1 cup sugar
$\frac{1}{4}$ tsp. ground cloves	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup seedless raisins	$\frac{1}{2}$ tsp. cinnamon
3 eggs	pastry shell, baked

Combine sour cream, raisins, sugar, spices, salt and egg yolks in double boiler and cook until smooth and thick. Fold in one beaten egg white. Pour into pie shell. Cover with meringue of 2 egg whites and 2 tbsp. powdered sugar, beaten stiff. Place in moderate oven until meringue is browned.

ICE CREAM PIE

Milly Ortnier

Make a pie shell by combining $1\frac{1}{4}$ cups of flaked coconut and 3 tbsps. soft butter. Press onto sides and bottom of pie pan and bake at 300° 10 to 15 minutes. Cool.

Let 1 quart vanilla ice cream soften slightly, then spread over cooled crust and freeze. When ready to serve, spoon sweetened, sliced fresh fruit - such as strawberries, peaches, or raspberries over each serving.

PECAN PIE

Anne Mutchler

3 eggs	$\frac{1}{4}$ lb. melted butter
$\frac{1}{2}$ cup sugar	1 cup dark corn syrup
1 cup whole pecan halves	

Beat eggs until light and fluffy and gradually add sugar, melted butter and corn syrup. Pour into unbaked pastry shell. Bake in slow oven 300° for 40 minutes. Remove from oven and cover with pecan halves. Return to 350° oven and bake for 20 minutes longer. Serve with whipped cream.

FROZEN LIME PIE

Libbie Melsha

(Good and festive looking)

2 eggs	1 cup coffee cream
$\frac{1}{2}$ cup sugar	1 cup milk
$\frac{1}{2}$ cup light corn syrup	$\frac{1}{3}$ cup lime juice
green coloring	1 tsp. grated lime peel
	pinch salt

Beat eggs until lemon colored. Add sugar gradually to egg until mixture is thick, custard-like. Add remaining in order listed. Freeze with temperature control at coldest position or in deep freeze. When frozen, remove to bowl and whip with electric or hand beater until light and creamy. Fill crust.

CRUST: 20 single graham crackers, rolled fine $\frac{1}{2}$ cup powdered sugar, $\frac{1}{4}$ cup butter or margarine. Blend crumbs with sugar and butter. Line pie pan with $\frac{3}{4}$ of crumbs. Chill thoroughly. Fill with filling. Cover with remaining crumbs. Garnish with strawberries or cherries. Freeze until firm with control at coldest point or in deep freeze.

RITZY RAISIN PIE

Libbie Fields

(Lattice top makes this a pretty pie)

1 cup seedless raisins	$\frac{1}{4}$ tsp. cinnamon
or chopped prunes	$\frac{1}{4}$ tsp. nutmeg
1 egg	$\frac{1}{2}$ tsp. salt
1 cup sugar	$1\frac{1}{2}$ cups sour cream
1 tbsp. flour	pastry for double 9" pie

Beat egg until thick. Mix together sugar, flour, nutmeg, cinnamon, and salt. Add to beaten egg. Fold mixture into sour cream. Fold in raisins. Pour into pie shell, cut pastry for top into strips $\frac{3}{4}$ inch wide and arrange over filling to form a lattice top. Brush lattice pastry with milk and sprinkle sugar over it. Bake in 375° oven for 50 to 60 min. or until lightly browned.

BUTTERSCOTCH PIE
(Very Good)

Libbie Melsha

2 eggs separated	4 tbsp. butter or
1 cup brown sugar	margarine
1/8 tsp. salt	1 tsp. vanilla
4 tbsp. cake flour	4 tbsp. gran. sugar for
1 1/2 cup milk (or more)	meringue

Combine beaten yolks, brown sugar, salt, flour, milk and butter in double boiler. Cook 15 min. stirring occasionally. Cool. Add vanilla and pour into baked 9 inch pie shell. Cover with meringue from the 2 whites and gran. sugar.

RAISIN NUT PIE

Libbie Melsha

(This always brings compliments)

Combine 1 cup brown sugar, 3 level tbsp. flour, 3 beaten yolks, 1 cup raisins, pinch of salt, and 1 1/2 cups milk and cook until thick. Remove from fire and add nuts (1 cup pecans) dash of cinnamon and 1/4 tsp. vanilla. Pour into baked pie crust and cover with a meringue made of the 3 well-beaten egg whites, 3 tbsp. sugar and 1/4 tsp. baking powder. Sprinkle the meringue with chopped pecans and brown in the oven quickly. This makes a large pie.

DELICIOUSLY DIFFERENT CHERRY PIE-Libbie Melsha
(Full of calories)

Cream together:

3 oz. pkg. cream cheese	1/2 cup powdered sugar
dash of salt	

Add: 1/2 pt. cream, whipped and 1 tsp. vanilla

Pour in bottom of baked pie shell. This may be made a day ahead. Just before serving, spoon 1 can of cherry pie mix over top.

Variations: 1. Add 2 tbsp. sugar and 1/4 cup chopped nuts to the pie crust. 2. Use graham crust.

SOUR CREAM PIE

Marie Dohnal

1 cup sugar	1/2 tsp. cinnamon
1 cup raisins	1/2 tsp. salt
1 cup sour cream	1/4 tsp. cloves
1 egg well beaten	1 tbsp. vinegar and
1/2 tsp. nutmeg	small piece of butter

Combine the above ingredients and bake in a double crust.

RHUBARB CUSTARD PIE

Dorothy Dvorak

Pour boiling water over $1\frac{1}{4}$ lbs. rhubarb, which has been cut into cubes. Drain after 5 minutes. Line pie tin with pie dough. Fill with rhubarb and pour following over the top:

1 cup sugar	1/8 cup water
$\frac{1}{4}$ cup flour	2 egg yolks

When pie filling is done, spread meringue over the top.

RHUBARB CREAM PIE

Mary Story

3 cups rhubarb, chopped fine- $1\frac{1}{2}$ cups sugar
2 tbsps. butter

Cook together until rhubarb is soft. Beat altogether the following ingredients until well mixed and add slowly to hot rhubarb and cook until thick and place into baked pie shell (9 inch shell):

3 egg yolks	2 heaping tbsp. cornstarch
$\frac{1}{2}$ cup cream	1 tsp. vanilla
$\frac{1}{2}$ cup sugar	use whites for top of pie

* * *

Try adding vanilla to apple pie. Improves the flavor.

GEORGIA PECAN PIE

Bess Martin

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tsp. salt
1 cup dark corn syrup	1 cup pecan halves
3 tbsp. butter or oleo	1 tbsp. flour
3 eggs	1 tbsp. sugar
	1 tsp. vanilla

Prepare 1 unbaked 9 inch pie shell. In a qt. saucepan over low heat bring the $\frac{1}{2}$ cup sugar syrup to boil, stirring occasionally. Stir in butter. In a medium sized mixing bowl, beat eggs just till yolks and whites are combined. Slowly pour hot mixture over the beaten eggs, stirring vigorously. Stir in vanilla, salt and pecans. Mix flour, 1 tbsp. sugar and sprinkle over bottom of unbaked crust. Bake at 350° . If glass pie plate is used, bake at 325° for 45 min. or until cake tester comes out clean.

VERY GOOD QUICK CHOCOLATE PIE

Bess Martin

Crust: 1 cup graham cracker crumbs, $\frac{1}{4}$ cup melted butter, 3 tbsp. powdered sugar. Pat in pie pan and chill. I like to use granulated sugar and bake the crust for 7 min. Chill.

Filling: $\frac{1}{4}$ tsp. unflavored gelatine, 1 pt. vanilla ice cream (2 cups packed), 1 cup milk, 1 pkg. chocolate instant pudding. Blend ice cream with milk and gelatine till well mixed. Add instant pudding. Beat just enough to combine well. Pour into chilled pie shell. Chill at least one hour. Top with whipped cream. Use vegetable peeler to shave bits of chocolate over the cream.

* * *

To get your tie backs on curtains even, simply pull down the window shade and use it as a guide at each side.

RITZ MOCK APPLE SLICES

Ottilie Miska

6 cups of water, 3 cups of sugar, 6 heaping tsp. cream of tartar. Boil all together for 2 min. Add 72 Ritz crackers. Do not stir. Boil for 2 more minutes, WITHOUT STIRRING. Set to cool for $2\frac{1}{2}$ to 3 hours.

Crust: Sift in large bowl 5 cups of flour, $1\frac{1}{2}$ tsp. salt. Cut in 6 heaping tsp. of Crisco or Fluffo (no other substitute) till flour is mealy. Then add at least $\frac{1}{2}$ cup of water or more. Work dough till it forms soft ball, divide into two balls, roll out on floured board. Make 2 crusts to fit cookie sheet. Pour filling in bottom layer, sprinkle a lot of cinnamon and about 1 tbsp. of nutmeg. Dot with butter or margarine, put top crust on, brush milk all over top crust. Slit top crust to let steam escape. Bake at 400° for 45 min. or till golden brown. Put frosting on slices while still warm.

Frosting: 6 tsp. of hot milk, 2 tsp. of butter, heat together till it comes to a boil, then add 2 cups of sifted confectioners sugar, remove from heat, stir in $\frac{1}{2}$ tsp. of vanilla, spread hot icing on slices while hot and let cool well before slicing.

PINEAPPLE PIE (EASY)

Bess Martin

$\frac{1}{2}$ lb. tiny marshmallows
1 can($13\frac{1}{2}$ oz.) crushed pineapple, not drained
1 cup cream, whipped
1 cup coconut flakes 9" baked pie shell

Combine marshmallows and pineapple, store mixture in refrigerator for several hours or over night. Fold in whipped cream and coconut, pour into shell, and chill for several hours.

PIE CRUST

Mae Novotny

3 cups flour
1 tsp. vinegar
1 tsp. salt

1 cup shortening
1 egg
5 tbsp. water

Crumble lard and flour. Add liquid ingredients which have been mixed with rotary beater.

PIE CRUST

Mae Jindrich

Pour $\frac{1}{4}$ cup boiling water over $\frac{1}{2}$ cup lard. Stir until lard is melted. Let this cool until you have sifted $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. baking powder. Be sure flour is sifted before measured. Add these dry ingredients to the shortening. Let chill. This makes 2 crusts.

CHOCOLATE CHIP PIE

Libbie Fields

Heat 24 marshmallows with $\frac{1}{2}$ cup milk. Let cool until slightly jelled. Grate 2 squares chocolate and whip $\frac{1}{2}$ pint whipping cream. Combine all ingredients. Nuts are optional. Pour into baked or graham cracker crust and set in refrigerator until ready to serve.

NO-WEEP MERINGUE

Bess Martin

2 egg whites at room temperature
 $\frac{1}{4}$ tsp. cream of tartar and $\frac{1}{8}$ tsp. salt

Beat this till almost stiff. Slowly add 2 tbsp. marshmallow cream. Beat well, then gradually beat in $\frac{1}{4}$ cup sugar. Bake at 550° . Watch, it only takes a minute or two. When cool, cut with buttered knife.

NEVER FAIL PIE CRUST

Libbie Melsha

1 cup lard or 1 cup plus 2 tbsp. vegetable shortening; 3 cups sifted flour; cut shortening into flour. Beat 1 egg, add 4 tbsp. water, 1 tsp. salt and mix together. Bake at 450° 10 to 12 minutes.

Makes 1 large double crust and one small single crust pie. I use as much as I need, wrap the rest in wax paper and store in refrigerator to use quickly later. Will keep at least a week and if rolled out between sheets of wax paper, no flour on board is needed. Often I mix crust day ahead and then roll out without any additional flour. Seems to make crust flakier.

GRAHAM CRACKER CRUST

Libbie Melsha

(Quick because no baking is necessary)

1½ cups cracker crumbs (20 crackers)

½ cup powdered sugar

¼ cup butter or margarine

Blend crumbs with sugar and butter. Line pie pan (large pie) with ¾ crumbs reserving ¼ for topping which a graham cracker crust usually calls for. Chill thoroughly before filling.

COCONUT CRUST

Libbie Melsha

(Especially good for making ordinary pie a special)

1 cup coconut (either flaked or southern style)

¼ cup butter or margarine

1½ cups vanilla cookie crumbs

Saute coconut in the butter or margarine until golden brown stirring constantly. Add crumbs and mix well. Press ¾ of mixture into a large pie pan reserving rest for topping. If topping is not needed and pie is small, cut recipe in half.

FOR PERFECT PIE CRUST

Read and follow recipe carefully. Preheat oven. Don't worry about overmixing pastry dough. It's the right amount of shortening, not the mixing, that makes tender pastry. Use at least $\frac{1}{3}$ cup per cup of sifted flour. Be sure to blend shortening and flour mixture thoroughly with water.

Shape dough into a flat round mass, being sure that there are no breaks at the outer edge.

Roll on a floured board or pastry canvas with short, light strokes, rolling from center to edges, keeping it circular in shape and of uniform thickness. Turn over once or twice. Roll $1\frac{1}{2}$ " larger than edge of inverted pie plate to be used.

Prick pastry shells generously over bottom and sides before baking and fit pastry loosely into pie plate, without pulling or stretching, to avoid shrinking or buckling.

Cut steam vents or make small cuts or pricks for steam vents in top crust of double crust pies.

A sheet of aluminum foil placed under a juicy fruit or berry pie will save cleaning the oven when juices bubble over edge of plate.

If pie crust doesn't brown or takes unusually long to bake, check the accuracy of your oven temperature control.

S A L A D S and D R E S S I N G S

TWENTY-FOUR HOUR SALAD

Martha Light

2 cups grapes (tokay) 2 cups diced pineapple
2 cups quartered marshmallows

Cook the following in double boiler until thick and then cool:

2 beaten eggs $\frac{1}{4}$ cup pineapple juice
 $\frac{1}{4}$ cup lemon juice $\frac{1}{3}$ cup sugar

When cooked mixture is cool, fold in cup of cream, which has been whipped. Pour over fruit and mix thoroughly. Let stand 24 hours and serve on lettuce.

LIME MARSHMALLOW JELLO SALAD

Mary Story

1 package lime jello
2 cups hot water
25 marshmallows
Philadelphia cream cheese ($\frac{1}{2}$ of large package)
1 (No. 2 can) crushed pineapple
 $\frac{1}{4}$ cup mayonnaise
2 tsps. salt
1 cup whipped cream (may use Dream Whip)

Dissolve the jello in the hot water and add marshmallows which have been melted. Then cool slightly and add the cream cheese. Mix well, with electric mixer, and place in refrigerator. After partially set, whip until smooth, then add the mayonnaise and pineapple, the whipped cream and salt. Mix well and chill in ring mold.

Note: The marshmallows will melt in the hot water jello mixture too but it takes a little while.

PINEAPPLE-LIME SALAD

Elsie Drahovzal

12 marshmallows, cut into pieces
1 pkg. lime jello
 $1\frac{1}{2}$ cup hot water

Pour hot water over jello until dissolved, then add the marshmallows. Stir until melted.

Add: 1 cup crushed pineapple
1 cup fine-curd cottage cheese

Beat $\frac{1}{2}$ cup whipping cream, and fold into above mixture. Chill.

ORANGE JELLO SALAD

Viola Zahradnik

2 pkgs. orange jello
1 tall can chunk or crushed pineapple
1 can apricots
 $\frac{1}{2}$ pkg. miniature marshmallows

Reserve 1 cup juice from both fruits for dressing. Make jello and use remaining juice. Add fruit and marshmallows and let set. Cover with dressing made as follows:

$\frac{1}{2}$ cup sugar and 2 tbsp. flour

Mix and add 1 cup juice mixed with 1 egg. Cook until thick and add 2 tbsp. butter. Let cool and add 1 cup cream (whipped). Spread over the top of the jello.

* * *

To remove rust, boil stained article in liquid made of 4 teaspoons cream of tartar and 1 pint of water. Boil and rinse thoroughly.

PEACH BUFFET SALAD

Mae Novotny

2 cups sliced well drained peaches
1 pkg. lemon jello
1 cup hot water (or water and peach syrup)
1 cup cottage cheese
1/2 cup chopped celery
2 tbsp. lemon juice
1/2 cup chopped nuts
1 cup canned milk

Cover bottom of mold with peach slices.
Chop remaining peaches. Dissolve jello in water. Chill until syrupy. Add cheese, pecans, celery, and chopped peaches. Chill milk in refrigerator tray until ice crystals form around edge. (15-20 min.). Whip until stiff (about 1 min.) add lemon juice. Whip very stiff (2 min. longer). Fold into jello. Spoon into mold; chill until firm.

RED AND GREEN APPLE SALAD

Libbie Melsha

(Complements a rich festive meal nicely)

1 box lime gelatin, prepared according to directions on box. Add $\frac{1}{4}$ tsp. salt and 1 tbsp. vinegar or lemon juice. 2 average reddest apples you can find. Scrub well, quarter and core, but do not peel. Dice into small pieces. 1 or 2 stalks celery cut up fine. $\frac{1}{4}$ to $\frac{1}{2}$ cup English walnuts, broken in not too small pieces. Add to cooled gelatin, and mix once or twice while salad is thickening.

Variation: (For other occasions than Christmas)

Use same ingredients as above but use apple gelatin instead of lime. The combination of apples and apple gelatin gives it an especially piquant flavor.

FRUIT SALAD

Mae Novotny

2 pkgs. lemon gelatin
No. 2 can crushed pineapple
12 marshmallows
3 bananas

Topping:

1 cup pineapple juice
1 egg
 $\frac{1}{2}$ cup sugar
1 rounded tbsp. flour
 $\frac{1}{2}$ pint whipping cream
(I use evaporated milk, chilled)

Prepare gelatin according to package directions. Add drained pineapple, cut up bananas and cut up marshmallows. Put into 12 x 8 pan and let harden.

To prepare custard topping, cook sugar, flour, pineapple juice and egg together until thick. Cool and add whipped cream. Spread on top of gelatin and sprinkle with grated cheese if desired. Refrigerate.

APPLE SALAD

Mary Story

1 pkg. cherry jello
 $\frac{1}{4}$ cup cinnamon candy
1 cup boiling water
1 cup celery
2 apples diced
 $\frac{1}{2}$ cup walnut meats

Dissolve candy in boiling water. Add enough boiling water to make 2 cups of liquid. Dissolve cherry jello and cool. When partly set, add celery, apples and nuts.

SUNSHINE SALAD

Mrs. Geo. J. Shultz

2 pkgs. orange jello	1 large can apricots
2 cups boiling water	1 med. can chunk pineapple
$\frac{1}{2}$ cup pineapple juice	10 marshmallows cut fine
$\frac{1}{2}$ cup apricot juice	

Dissolve jello in hot water, and add juices and cut up fruit, and marshmallows, cut fine. Let set until cold and firm.

Combine: 1 cup pineapple juice
 $\frac{1}{2}$ cup sugar
2 heaping tbsp. flour
1 beaten egg and 2 tsp. butter

Cook until thick, and when cold fold in 1 cup whipped cream (or Dream Whip). Spread this mixture over set jello and sprinkle with shredded mild cheddar cheese. This serves 12.

GREEN AND RED SALAD - (large) Libbie Melsha (Nice for Christmas company dinners)

2 pkg. lime gelatin - prepare according to directions using $3\frac{1}{2}$ cups water. Add 1 can crushed pineapple. When slightly thickened, pour into oiled mold. When firm, spread with 2 pkg. cream cheese, thinned with mayonnaise and cream. Chill, then add 2 pkg. raspberry gelatin, using 3 cups water. When slightly thickened, add 1 can cranberry sauce. Pour over lime gelatin and cheese in mold. Let set until good and firm. To unmold run knife around sides and dip form quickly in hot water. Serve with whipped cream mixed with mayonnaise.

* * *

Add zip to cranberry sauce with a touch of grated lemon or orange peel.

COCA COLA JELLO SALAD

Libbie Fields

1 package cherry jello
1 small can pineapple tidbits
1 bottle coke
1 package Philadelphia cream cheese, cut in bits
pecan meats

Heat 1 cup of liquid made from juice drained off pineapple and enough water to fill 1 cup. Add to jello, also the coke. Add remaining ingredients and cool in refrigerator.

CRANBERRY SALAD

Marie Dohnal

Put 3 cups cranberries through food chopper, add 1 cup sugar, $1\frac{1}{2}$ cups diced celery. Dissolve 1 package lemon flavor gelatin in $1\frac{3}{4}$ cups hot water.

Combine hot gelatin and cranberry mixtures, stirring to dissolve sugar. Stir in 1 tsp. lemon juice. Pour into oiled 8 inch ring mold. Chill until firm, at least 4 hours.

CRANBERRY SALAD

Esther Lippert

1 can cranberry sauce	$\frac{2}{3}$ cup diced apples and
$\frac{1}{2}$ cup hot water	pineapple
$\frac{1}{4}$ cup cold water	$\frac{1}{3}$ cup nut meats chopped
1 envelope gelatin	1 whole orange ground
	$\frac{1}{4}$ tsp. salt

Crush and heat cranberry sauce until completely smooth. Empty envelope of gelatin in cold water, then dissolve in hot water and add salt, diced apples and pineapple and nut meats to sauce. Pour in dish to set.

JELLIED CRANBERRY SALAD

Libbie Melsha

(Raspberry gelatin gives it that unusual flavor)

1 pkg. raspberry gelatin	$\frac{1}{2}$ cup cr. pineapple,
1 cup hot water	drained
$\frac{1}{2}$ cup cold water	1 lb. can whole cran-
1 small orange, peeled	berry sauce
and diced	$\frac{1}{4}$ cup shopped nuts

Dissolve gelatin in hot water. Add cold water and chill until partially thickened. Peel orange and cut segments in pieces. Fold orange, pineapple, cranberry sauce and nuts into gelatin. Pour into one large mold or individual molds (hearts, if you have them) and chill until firm. Turn out on chilled plate and serve with sour cream or mayonnaise and garnish with crisp greens. Yield: 1 qt. mold or 8 to 10 individual molds.

CRANBERRY ORANGE RELISH

Libbie Melsha

1 pkg. Eatmor cranberries, 2 oranges, 2 cups sugar or less.

Put raw cranberries and oranges through food chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving.

OLD-TIME KIDNEY-BEAN SALAD

Libbie Melsha

(Still a favorite!)

1 No. 2 can kidney beans, drained	
$1\frac{1}{2}$ cups chopped celery	2 hard-cooked eggs,
$\frac{1}{2}$ cup chopped sweet pickle	chopped
1 tbsp. chopped onion	2 tbsp. vinegar
$\frac{1}{4}$ cup salad oil	1 tbsp. pickle liquid
1 tsp. salt	$1\frac{1}{2}$ tsps. prepared mustard

Combine all ingredients. Toss lightly. If desired, serve in bowl lined with crisp cabbage leaves; garnish with egg slices. Makes 6 servings.

BEAN SALAD

Mrs. Geo. J. Shultz

1 can green beans
1 can yellow beans
1 can bean sprouts
1/2 cup green pepper, chopped (optional)
1/2 cup onion, chopped 1/2 cup vinegar
1/2 cup thin oil 3/4 cup sugar
1/2 tsp. pepper 1 tsp. salt

Mix together, and let stand overnite. Drain beans and sprouts before mixing.

CARDINAL BEET SALAD

Marie Wokoun

1 can (2 cups chopped) beets
1 pkg. lemon flavored gelatin
1 1/2 cup beet liquid and water
2 tbsp. vinegar
1 tsp. grated onion
3/4 cup chopped celery
1 1/2 tbsp. prepared horseradish

Drain liquid from beets. Add enough water for 1 1/2 cups. Dissolve gelatin in hot liquid, stir in onion, salt, horseradish. Chill until partially set, then add chopped or cut up beets and celery.

TUNA AND MACARONI SALAD

Libbie Fields

2 cups macaroni, cooked 1/2 cup chopped celery
1 can chunk tuna 1/4 cup shopped onion
1/2 cup cooked peas 1/2 cup grated cheese
2 hard-cooked eggs

Combine all ingredients with salad dressing, and let stand in refrigerator for a few hours to improve the flavor.

TOMATO ASPIC SALAD

Libbie Melsha

(Tart flavor is so right with a big dinner)

2 tbsp. (2 env) unflavored gelatin	
$\frac{1}{4}$ cup cold water	few celery leaves
4 cups tomato juice	2 tsp. salt
1 bay leaf	4 whole cloves
1 small onion,	2 tsp. sugar
thinly sliced	1 tbsp. lemon juice
	or vinegar

Soften gelatin in cold water. Combine tomato juice with seasonings. Heat to boiling. Simmer 10 minutes. Strain. Add softened gelatin; stir until gelatin dissolves. Add lemon juice. Pour into oiled individual molds. Chill until firm. Unmold. Garnish top of each with sprig of parsley. Serves 8 to 10.

Variation: Mix in celery and chopped cabbage.

CABBAGE SALAD

Evelyn Prucha

(for large gathering)

Boil and cool 4 cups sugar, 2 cups vinegar and 1 cup water. Add 1 tbsp. mustard seed and 1 tbsp. celery seed. Shred 2 large heads of cabbage, mix with 2 tbsp. salt and let stand 1 to 2 hours. Drain or squeeze out dry, discarding all liquid. Add 1 bunch celery, 2 green peppers, 2 red peppers or pimento. Mix syrup and cabbage all together, cover and place in refrigerator. Will keep a long time.

* * *

Spice-up fresh cranberry sauce with a few cloves and a stick of cinnamon added while it's hot.

FRENCH DRESSING

Anne Mutchler

1½ cups sugar
1 cup vinegar
¼ cup salt
2 cups oil
5 cloves garlic)
2 medium onions) Chopped fine

Combine salt, sugar, onions and garlic, and mix well. Add oil a little at a time, mixing well after each addition. Then add the vinegar slowly, mixing well as you add it to rest of ingredients. Makes a quart or better and keeps very well, but must be refrigerated.

SALAD DRESSING

1 onion	1 cup salad oil
1 green pepper	1 tsp. yellow mustard
¾ to 1 cup sugar	1 tsp. salt
1 cup vinegar	1 tbsp. Worcestershire sauce

Select an onion and green pepper of equal size and grind in a food chopper. Mix remaining ingredients, add the ground ingredients and mix well. Store in the refrigerator.

THOUSAND ISLAND DRESSING

Start with 1 cup mayonnaise
3 tbsp. sugar or less - to taste
3 tbsp. chili sauce
2 tbsp. lemon juice
2 tbsp. chopped sweet pickle relish
1 hard-cooked egg, finely chopped
¼ cup chopped celery, fine
Add chopped olives if you wish
Serve on head lettuce.

FRENCH DRESSING

Libbie Fields

(This will add zest to your green salads)

3/4 cup salad oil

1/2 cup catsup

1 cup sugar

1 1/2 tsp. salt

1/2 cup vinegar

1 small onion, minced

Place in bowl and beat with electric beater until thick, then add grated onion. Keeps very well under refrigeration.

Variation: Crumble bleu cheese into dressing after mixed, and let flavors blend for a day.

BLEU CHEESE SALAD DRESSING

1/2 lb. bleu cheese (1 cup)

2 tbsp. lemon juice

1 cup mayonnaise

1 tbsp. minced chives or onion

Dash of Worcestershire sauce

Pinch of salt

Mash bleu cheese and add remaining ingredients, beating until fluffy. Serve on lettuce wedges and tossed, or on fruit salads.

* * *

Grate a little lemon rind in mayonnaise for fruit salads.

MACARONI SALADS

Add sliced radishes, chopped parsley, pickle relish and French dressing to cooked macaroni. Toss with salad dressing.

Prepare a well-seasoned, thick cheese sauce; add cooked macaroni and some chopped olives. Turn mixture into a ring mold. Chill. Serve with chunks of cold cuts.

Combine cooked elbow macaroni, kidney beans and sliced frankfurters with a well-seasoned dressing for a hearty salad.

Add minced cooked shrimp to your favorite macaroni salad; place inside a cut tomato.

When cooking macaroni products, add a tblsp. of shortening to boiling water and it won't stick to bottom of pan.

SALADS

Cut celery into 3-inch lengths; make slits in ends to form fans. Chill on ice.

Using a vegetable parer, cut thin lengthwise strips from large crisp carrots. Roll strip around finger and chill curl on ice.

Separate cauliflower into flowerets; slice and chill well.

Draw the tines of a fork firmly down the skin of a cucumber; slice.

Sugar added to the water to crisp carrots works wonders.

S O U P S

BEAN SOUP

Mildred Drahovzal

2 or 3 smoked ham hocks, cut up
1 lb. navy beans - small white
1 carrot, diced fine
1 medium onion, diced
1 piece of celery

Cover with water, plus more. Cook in large heavy pan, covering after it starts to bubble. Turn down flame a little. Add water as needed. Soup is done when beans will mash easily. Take out the hocks and cut up. Mash the beans in the soup. Season to taste.

CREAM OF BEAN SOUP

Bess Martin

1 cup navy beans	1 potato cubed
$\frac{1}{2}$ stick butter ($\frac{1}{4}$ cup)	2 tsp. salt
$\frac{1}{4}$ cup chopped onion	3 cups milk
$\frac{1}{2}$ cup chopped celery	pepper to taste
1 medium carrot sliced	6 strips bacon, cut in fine strips

Wash beans, cover with cold water. Bring to boil, cook 10 minutes. Set aside for 1 hour. Pour water into measuring device. There should be 3 cups returned to beans. Cook onion in butter in large heavy saucepan until transparent, but not brown. Add the beans and water, bring to boil. Then reduce heat. Cover and simmer gently for $1\frac{1}{2}$ hours. Add celery, carrot, potato cubes and salt. Cook 30 minutes more or until beans begin to cook to pieces. Add milk and pepper and heat to serving temperature. Cut bacon into thin strips. Cook and stir over medium heat, until crisp; drain on paper toweling. Sprinkle bacon over soup in soup bowls.

BEAN SOUP

Betty Sramek

1 ham bone with generous amount of meat left on it. Pick over and wash 1 lb. navy beans, which have been soaked at least 4 - 5 hours with enough water to cover. Put in a large kettle. Add at least 3 qts. water, 2 average size chopped onions, 3 - 4 stalks of celery, chopped fine, 1 tsp. salt and then add the ham bone from which you have cut off most of the good meat. Cook this with beans until they seem tender (about 2 hours). Next put through food chopper (medium blade), 1 large potato, 1 large carrot and the meat that was cut off the ham bone. You can also use small amounts of ham fat. Add this to the boiling beans and simmer slowly for about 1 hour. Season to taste with salt and pepper and parsley flakes. This is enough for 10 people.

LIVER DUMPLING SOUP

Marie Vitek

$\frac{1}{2}$ lb. ground liver (baby beef, chicken or duck)
1 tbsp. melted butter 2 eggs, beaten
Enough bread crumbs to make mixture workable.
1 small garlic, crushed - $\frac{1}{2}$ tsp. salt - pinch
pepper - pinch marjoram.

Mix all ingredients together and with buttered hands, shape into balls the size of a walnut. Drop into boiling soup stock, (beef or chicken) and boil 10 minutes. If desired, add a few noodles.

EGG DROP FOR SOUP (Kapaní)

Helen Secl

1 egg beaten dash of nutmeg, optional
 $\frac{1}{4}$ tsp. salt ginger & pepper, "
 $\frac{1}{4}$ cup flour

Add ingredients to beaten egg. Stir until smooth. Drop by spoonfuls into boiling soup stock. Simmer 5 minutes.

CREAM OF POTATO AND ONION SOUP

Libbie Melsha

1 qt. potatoes cubed 3 tbsp. flour
2 tbsp. butter 1 tsp. salt
3 large onions, slice thin pepper to taste
1 tall can evap. milk with enough water to make
1 qt.

Cook potatoes in quart of water, drain, saving water and mash potatoes well. Melt butter and simmer onions until light brown. Sift in flour, stirring to blend, then slowly add potato water. Cook until thick. Mix milk and potatoes, add to soup with seasonings. Heat, serve with a dash of grated cheese and parsley.
To serve 2 -- use half recipe.

POTATO SOUP

Georgiana Brejcha

5 potatoes cubed $\frac{1}{2}$ cup mushrooms
2 onions, cut up 3 tbsp. flour
salt 4 stalks celery, cut up
 caraway seed (optional)

Cook potatoes until done in 6 cups of water. Also add onions and celery. Add salt to taste. Add mushrooms and caraway. Brown flour in skillet and add small amount at a time to soup mixture. Cook until soup looks slightly thick.

BOHEMIAN POTATO SOUP

Bess Martin

$1\frac{1}{2}$ lbs. potatoes (3 large) peeled and cut into cubes. 1 onion chopped. $1\frac{1}{2}$ cups water, 1 can cream of celery soup and 1 soup can of milk.
1 teaspoon salt, $\frac{1}{2}$ tsp. caraway seed.

Cook potatoes and onion in water until tender. Combine with cream of celery soup, milk, caraway and salt.

MY VITAMIN SOUP

Georgiana Brejcha

Cut up a carrot, potato, onion - whatever fresh vegetables one has on hand that would be appropriate for soup. Cover with water and cook until vegetables are almost done. Add $\frac{1}{2}$ cup barley, salt and pepper and one or two bouillon cubes. Cook until barley is tender. Add leftover vegetables and liquid from few days meals, heat and serve. Never throw out any liquid from vegetables, potatoes, beans, peas, etc. Store it in the refrigerator and when you have a few days collection, make this soup.

LENTIL SOUP (Čočkova Polévka) Pavla Hromadka

Pick over and wash $1\frac{1}{2}$ cups lentils and add to 1 quart cold water, salt to taste and simmer until soft. Brown a small amount of flour on butter, and add to soup (it should not be thick like gravy, but just enough thickening to give body to the soup). Add pepper, marjoram and garlic salt. (Just a speck of each). Simmer a bit longer. If the soup should be too thick, add hot water, and re-season. Leftover ham or other smoked meat, or sliced weiners may be added.

TRIPE SOUP (Dršťková Polévka) Pavla Hromadka

(This recipe may be found on page 135.)

SAUERKRAUT SOUP (Zelovka) Pavla Hromadka

(This recipe may be found on page 136)

S W E E T R O L L S and C O F F E E C A K E S

FILLED NUT ROLLS

Evelyn Prucha

$\frac{1}{2}$ cup milk	2 tbsp. sugar
$\frac{1}{2}$ tsp. sugar	4 cups flour
$\frac{1}{2}$ large cake yeast	6 yolks of eggs
$\frac{3}{4}$ lb. butter	

Heat the milk until lukewarm and then mix it with the yeast, adding $\frac{1}{2}$ tsp. sugar. Set aside to rise. Put flour, butter and 2 tbsp. of sugar on the bread board and cut it with a knife until it appears like corn meal. Make a circle of this flour on the board and pour in the egg yolks and fermented yeast as prepared above. Mix with a knife. Knead the dough as you would for noodles. Place in a bowl, cover, and allow to set over night in a cool place or in a refrigerator for two hours. Roll the dough to $\frac{1}{4}$ inch thickness and cut into 4-inch squares. Spread the following filling on the squares and roll the dough diagonally over the filling. Place the rolls on a greased shallow pan about $\frac{1}{2}$ inch apart and allow to rise 10 minutes in a warm place. Brush with beaten egg and bake 10 minutes at 450° , the first five minutes in the bottom of the oven and then five minutes in the top of the oven. Sprinkle with powdered sugar.

FILLING: $\frac{1}{2}$ lb. English walnuts
1 cup sugar
1 heaping tbsp. butter
2 egg yolks
6 ground vanilla cookies
2 egg whites

Roll the nuts with rolling pin. Mix the nuts, sugar, butter, egg yolks and cookies well. Then add two beaten egg whites. Mix well and fill rolls.

VANOCKA (Christmas Sweetroll)

Marie Vitek

8 cups flour	Rind of 1 lemon or 1 tsp. dry
1 cup butter	lemon peel
2 cups warm milk	$\frac{1}{2}$ cup raisins
1 cup sugar	$\frac{1}{2}$ cup candied fruit
$1\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ cup slivered almonds
2 eggs	2 tbsp. yeast or 2 envelopes
2 egg yolks	$\frac{1}{4}$ cup warm water with pinch of
2 tsp. vanilla	sugar

Mix all ingredients. Work in butter like you would for pie crust. Put cup of sugar into heated milk. Beat the eggs and 2 egg yolks together. When milk cools, start adding the flour. Keep mixing, add beaten eggs and egg yolks, then yeast, and keep adding milk until you have a nice smooth dough. Then add raisins, almonds and candied fruit. Mix well. Cover and let stand until it rises to double in bulk. Punch down and put on lightly floured board. Divide dough into nine parts. Roll each piece by hand into strips 12 inches long. Braid four strips together and put on a greased pan ($16\frac{1}{2}$ x 10"), braid 3 more strips together and place on top of the other. Then twist together the last two strips and put on top of the other two layers. Let rise about 35 minutes. Beat 1 egg with one tbsp. of milk and 1 tsp. of sugar. Brush this over the dough and put cake into pre-heated oven (350°) for about one hour.

This recipe may be cut in half for a smaller Vanocka. Follow the same method as for the large roll, but bake only 45 minutes. When cool, sprinkle powdered sugar on top of Vanocka.

For those who like their Christmas roll served with a sauce, Marie recommends her brandy sauce.

(Continued on next page)

Brandy or Rum Sauce

1 cup sugar	1 tbsp. vinegar
2 rounded tbsp. cornstarch	2 cups warm water
1 rounded tbsp. butter	

Boil ingredients for approximately 5 minutes; and then add brandy or rum to taste, or any other flavor preferred.

HOUSKA

Georgiana Brejcha

1 cup milk	$\frac{1}{4}$ cup lukewarm water
$\frac{1}{2}$ cup sugar	1 tsp. grated lemon rind
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ tsp. mace
2 tsp. salt	2 eggs - 1 egg yolk
About 5 $\frac{3}{4}$ cups flour	$\frac{1}{2}$ cup chopped nuts
1 cake compressed yeast	1 cup raisins

Scald milk, then add sugar, butter and salt. Cool to lukewarm. Add 1 cup flour. Soften yeast in lukewarm water and add to first mixture. Add lemon rind, mace, eggs, nuts and raisins which have been soaked until soft. Add remaining flour gradually to make a soft dough. Knead on lightly floured board until smooth. Place dough in greased bowl, cover and let rise until double. Punch down and divide in 5 equal parts, then let rest 10 minutes. Roll each portion into a long strand. Place 3 strands on a greased baking sheet, braid loosely beginning in middle. Twist remaining 2 strands and place on top. Tuck ends under and seal well. Cover and let rise until light. Bake at 350° for 40 minutes.

* * *

To make better muffins, grease only the bottom of the cups.

POPPY SEED BABOVKA

Louise Nekuda
Los Angeles, Cal.

3/4 cup shortening, butter and Crisco mixed
1 3/4 cups sugar
4 whole eggs
1 tsp. cinnamon
1 cup flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 lb. ground poppy seed
1/2 cup milk
1 cup mashed potatoes
1/2 cup walnuts

Sift flour, baking powder, salt and cinnamon together. Cream shortening with sugar, add eggs one at a time, beating well after each addition. Add milk alternately with flour mixture, then vanilla, potatoes, poppy seed and nuts. Beat well after each addition. Grease a babovka form or angel cake pan, and dust with flour. Bake at 350° for one hour. This keeps well, tastes even better second day.

ROLLED COFFEE CAKE

(Bábovka)

Margery Secl

1 cup butter
1/2 cup sugar
4 egg yolks
2 cups milk, lukewarm
1 cake yeast
about 6 cups flour
lemon rind and pinch
of mace

Cream butter and sugar. Add egg yolks one at a time beating well after each. Add yeast which you let rise in the lukewarm milk. Add flour gradually and work dough well. (Dough consistency is like for kolaches, doesn't stick to bowl or spoon.) Let raise then put on floured board and roll to 1/4 inch thickness and spread filling on the dough. Roll up like jelly roll and bake in mold in moderate oven (350°) for 45 minutes to 1 hour, until brown.

HOUSKA (Czech coffee cake)

Erma Barta

$1\frac{1}{4}$ cups milk, scalded	1 package active dry yeast
$\frac{1}{4}$ cup shortening	2 slightly beaten eggs
$\frac{1}{4}$ cup sugar	$4\frac{1}{2}$ cups sifted flour
1 tsp. salt	$1\frac{1}{2}$ cups seedless raisins

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs and sifted flour and raisins. Knead lightly until smooth. Place in greased bowl. Cover with damp cloth. Let rise until double. Divide dough into 2 equal parts. Let rest 10 minutes. Roll each part into rectangle lengthwise into 3 strips. Braid 3 strips in loaf form. Place on greased baking sheet. Let rise until double. Bake in moderate hot oven 370° for 30 minutes. Frost while warm with powdered sugar icing.

STREUSEL FILLED COFFEE CAKE

Streusel filling and topping:

$\frac{1}{2}$ cup brown sugar	2 tbsp. melted butter
2 tsp. cinnamon	$\frac{1}{2}$ cup chopped nuts
2 tbsp. flour	

Mix the filling and topping together with a fork before mixing coffee cake.

Coffee Cake:

$1\frac{1}{2}$ cups flour	$\frac{3}{4}$ cup sugar
3 tsp. baking powder	$\frac{1}{4}$ cup shortening
$\frac{1}{4}$ ts. salt	1 egg
	$\frac{1}{2}$ cup milk

Sift dry ingredients, cut in shortening, blend in well-beaten egg mixed with milk. Spread half the batter in greased and floured 6 x 10 pan. Sprinkle with half the streusel mixture. Add the other half of the batter, sprinkle remaining streusel over the top. Bake in a 375° oven for 25 - 30 minutes.

RAISIN ORANGE LOAF

Elsie Drahovzal

2 $\frac{1}{4}$ cups sifted flour	1 egg
2 tsp. baking powder	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ tsp. baking soda	$\frac{1}{2}$ cup orange juice
$\frac{3}{4}$ tsp. salt	2 tbsps. oil
$\frac{3}{4}$ cup sugar	2 tbsps. grated orange rind
1 cup raisins (rinsed in hot water and drained)	

In a medium mixing bowl, sift together the flour, baking powder, baking soda, salt and sugar. Beat egg until thickened and ivory-colored; add milk, orange juice and oil; beat to combine; stir in grated orange rind. Add sifted dry ingredients; stir until almost all of the flour mixture is moistened; fold in raisins being careful not to beat. Turn into a greased loaf pan (9 x 5 x 3). Bake in a moderate 350° oven for 1 hour or until cake tester inserted in center comes out clean. After it has cooled, wrap tightly and store in a tightly covered container, overnight. Will stay moist for several days.

COFFEE CAKE

Connie Holec

Cream together $\frac{1}{4}$ lb. oleo and 1 cup sugar; add 2 beaten eggs and mix well; add 1 cup sour cream and 1 tsp. soda and mix. Add $1\frac{1}{2}$ cup sifted flour and 1 tsp. baking powder, 1 tsp. vanilla and mix at medium speed for 5 minutes.

Topping: $\frac{1}{4}$ cup sugar $\frac{1}{2}$ cup nuts
1 tsp. cinnamon, or less if desired

Pour half of batter into 8 x 8 x 2 pan, sprinkle top with half of cinnamon mixture, pour rest of batter in and remaining cinnamon mixture on top. Swirl knife through to marbelize. Bake 350° 30 to 35 minutes. This cake is very moist.

PECAN-DATE COFFEE CAKE

Tillie Prescott
Omaha, Nebraska

1 cup white sugar	2 cups sifted flour
1 tbsp. butter	2 tsp. baking powder
1 cup milk	1 cup chopped dates
	pecans

Grease and flour 9 x 13 baking pan. Cream butter and sugar. Sift flour and baking powder together, and flour the chopped dates with the mixture. Add milk, dry ingredients and dates to the creamed butter and sugar. Sprinkle top of cake generously with brown sugar and cinnamon. Dot with butter. Sprinkle pecans over top. Bake 30 - 35 minutes in 350° oven.

CRUMB COFFEE CAKE

Tillie Prescott
Omaha, Nebraska

3/4 cup brown sugar	1/4 tsp. salt
3/4 cup white sugar	3/4 cup melted shortening
2 1/2 cups sifted flour	(cool)

Mix all together until crumbly. Reserve 3/4 cup of this mixture for topping. Add to remaining mixture:

1 egg	1 tsp. baking powder
1 cup buttermilk	1 tsp. baking soda
1 tsp. vanilla	1/2 tsp. cinnamon

Mix, and put in greased and floured 9 x 13 baking pan. Sprinkle topping over batter. Nuts and cinnamon may be sprinkled on top before baking, if desired. Also, 3/4 cup raisins may be added to batter (last) if desired. Bake at 350° for 30 min.

* * *

Add a pinch of salt to coffee grounds to give your coffee better flavor.

SWEDISH TEA RING

Mary Machacek

1 cup scalded milk	1/8 cup finely chopped nuts
3/4 tsp. salt	1 yeast cake, softened in
1/4 cup sugar	1/4 cup warm water
6 tbsp. shortening	3 1/2 cups flour
1 egg	

Add the scalded milk to the salt, sugar and fat. When lukewarm add the yeast. Add one-half the flour and beat well. Let rise until very light. When light add the egg and the remaining flour and beat well. Let rise. Divide the dough into 2 parts and shape each in a long, round piece and form two circles, placing the circles on a baking tin. Brush with white of egg and sprinkle with finely chopped nuts. With a large pair of scissors cut toward the center of the ring, but not quite to the center, at intervals of two inches, placing the cut section each time flat on the tin, giving it a petal-like appearance. When light, bake in a hot oven (400°). With this dough make a Babovka, add the chopped nuts and candied fruit. Omitting chopped nuts, this dough makes buns, rolls and kolaches.

FEATHER TARTS

Vera Kurka

2 cups flour	1/2 pt. sour cream
1 cake yeast	1 cup shortening, melted & cooled
2 egg yolks	pinch of salt

Rub the yeast into the flour. Add egg and sour cream. Add shortening and salt. Mix well and place in the refrigerator overnight.

Roll very thin and cut into 2" squares. Place any desired filling in the center and bring the corners together to form a triangle, pressing edges together firmly. Place on ungreased pan and brush with slightly-beaten egg whites, and sprinkle with chopped nuts. Bake at 375° for 12 to 14 minutes.

CELESTIAL CRUSTS
(Boží Milosti)

Evelyn Prucha

Cream together three eggs, 3 level teaspoons sugar, 2 tablespoons melted butter or lard, $\frac{1}{2}$ of an egg shell of water or you may use cream, a dash of salt and enough flour to make a stiff dough, not quite as stiff as for noodles. Work this smooth, roll very thin, cut into squares, prick each several times with a fork, then fry in deep fat on both sides.

LISTY (Fried Leaves)

Mrs. Frank Cechura
Walkerville, Mich.

$\frac{3}{4}$ cup flour
4 egg yolks
4 tbsp. sweet cream
pinch of salt

Put the flour on the bread board, make a well in the center. Put the yolks, cream and salt into the well, then use a fork to work all together until it becomes thick enough to work it with your hands. When you start working it with a fork, you add a little flour each time around the well in the flour. When it is all mixed in, work the dough as for noodles, about 7 to 10 minutes. Cut dough in two pieces, roll out one at a time, very thin. Cut rolled dough in squares, pinch in the middle, then fry in hot shortening until they are light brown. Don't burn them, they fry very fast. Sprinkle with powdered sugar. Makes two big plates full.

* * *

If you plan to "drop" a biscuit dough from a spoon, rather than roll and cut it, grease the baking sheet.

FILLED DOUGHNUTS

Martha Light

$\frac{1}{2}$ cup lard	$1\frac{1}{2}$ cakes yeast
$\frac{1}{2}$ cup sugar	salt
2 whole eggs	flour (about 6 cups)
2 egg yolks	$\frac{1}{2}$ cup water
2 cups scalded milk (cooled)	

Dissolve yeast in lukewarm water. Add about 1 tbsp. flour and little sugar. Set aside to rise. Cream lard and sugar thoroughly. Add eggs, one at a time beating well after each egg. Add flour and salt alternately with milk. Then add yeast mixture. Beat well. Add enough flour to make dough easy to handle. Let rise till doubled. Pinch off pieces about the size of large walnut. Place 1 tsp. of poppy seed filling or prepared prunes on each piece of dough and wrap tightly. Let rise, and deep fat fry till nicely browned. When cool, roll in granulated sugar.

RAISED DOUGHNUTS (Koblihy)

Evelyn Prucha

Pint sweet cream	4 egg yolks
$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ cake yeast
$3\frac{3}{4}$ tsp. salt	

Flour enough to make a soft dough. Let rise then roll on board to about $\frac{1}{2}$ inch thick. Cut with small round cookie cutter. Let rise double in bulk. Fry in deep fat as for doughnuts. When cool, roll in powdered sugar.

* * *

When cutting cinnamon rolls for baking, place a string underneath, cross string over top and pull. Cuts rolls easily.

DROP DOUGHNUTS - Sputnik's

Mildred Drahovzal

Mix together: 1 cup sugar 2 eggs
1 tsp. vanilla
Then add: $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. salt
Then add: 3 cups flour, 2 tsp. baking powder
1 cup milk

Mix with electric mixer. Fry in electric fry pan $\frac{2}{3}$'s full of cooking fat or oil. Drop by teaspoonsful at 350° . When brown on one side, turn over. Sometimes they do this themselves. You may roll in sugar.

SPEEDY PECAN ROLL RECIPE

Erma Barta

$6\frac{1}{2}$ cups sifted flour
2 cups lukewarm water
 $\frac{1}{3}$ cup sugar
2 cakes compressed yeast
1 tbsp. salt
2 eggs
 $\frac{1}{3}$ cup melted shortening

Place lukewarm water, sugar, yeast in large bowl, add salt and 2 cups sifted flour and beat with electric or rotary beater for 2 minutes. Add eggs and cooled melted shortening, beat 1 minute. Gradually add $4\frac{1}{2}$ cups flour, stirring until dough is formed. Allow dough to rest in bowl for 20 minutes, for ease in handling. Dough is now ready for shaping into rolls.

Spread melted oleo, brown sugar and pecans in bottom of pan. Roll out dough $\frac{1}{4}$ at a time in rectangular shape and spread with melted oleo, cinnamon and brown sugar. Roll up and cut up in one-inch pieces. Place in pan, brush with melted oleo. Let raise 40 minutes. Bake 375° oven until brown.

CHOCOLATE CINNAMON BUNS

Viola Zahradnik

3/4 cup warm water	1/3 cup cocoa
1 pkg. dry yeast	2 1/4 cups flour
1/4 cup shortening	1 tbsp. butter (softened)
1 tsp. salt	1/2 tsp. cinnamon
1/4 cup sugar	3 tbsp. sugar
1 egg	

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar, egg, cocoa and 1 cup flour. Beat 2 minutes at medium speed. Scrape down sides of bowl, add remaining flour, blend well. Cover with cloth, let rise in warm place until doubled in bulk. About 1 hour. Stir down and turn out on well-floured board. Roll out into rectangle about 9 x 12. Spread with butter, sprinkle with sugar-cinnamon mixture. Roll, as you would a jelly roll. Seal edges. Cut into 12 pieces. Place in greased 9-inch square pan. Let rise until double, about 40 minutes. Heat oven to 375°. Bake 25 minutes. Remove from pan and frost top immediately with powdered sugar frosting. Sprinkle with chopped nuts.

BUTTER HORNS

Bess Martin

1 cup butter (scant)	1 cup lukewarm milk
1/2 cup sugar	1/2 tsp. salt
1 cake yeast	4 cups flour, or enough
2 eggs, lightly beaten	to make soft dough

Mix the yeast cake with one tbsp. sugar, then add the rest of the sugar gradually. Add the eggs, melted butter and other ingredients. Put in greased crock and let rise overnight. Knead down in the morning and let rise about 2 hours. Divide dough in two parts; roll about 1/4 inch thick, spread with melted butter and cut into 16 pie-shaped pieces. Roll each piece up, beginning at wide end. Brush with melted butter. Let rise until light. Bake about 20 minutes at 400°.

FLUFFY PLUM KUCHEN
(coffee cake)

Libbie Fields

2 cups sifted flour	1 large egg
4 tsp. baking powder	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup orange juice
$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ tsp. grated orange rind
$\frac{1}{4}$ cup shortening	10 large purple plums

Streusel Topping

Sift together flour, baking powder, salt and sugar. Cut in shortening until pieces are about the size of rice grains. With rotary beater, beat the egg until thick and ivory-colored; beat in milk and orange juice; stir in orange rind. Add to the dry-ingredients-shortening mixture; stir just until smooth; do not beat. Turn into buttered round cake pan (10 x 2) spread evenly. Arrange quartered plums, skin side down, over top. Sprinkle Streusel Topping over plums and batter. Bake in 375° oven 35 to 40 minutes or until cake tester inserted in center comes out clean. Make sure batter under plums is baked through. Cut into wedges in pan, removing with a wide spatula, and serve hot.

Streusel Topping: In a small bowl, mix together with flat tines of a fork, $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup flour, $\frac{1}{2}$ tsp. cinnamon and $\frac{1}{4}$ cup soft butter.

V E G E T A B L E S

SWEET-SOUR CABBAGE

Helen Secl

1 quart shredded cabbage	4 tbsp. brown sugar
2 sour apples (sliced thin)	2 tbsp. vinegar
2 tbsp. fat	salt & pepper
2 tbsp. flour	

Heat fat, add cabbage and apples. Cover and cook, slowly over low heat, until tender. Sprinkle with flour, add sugar, vinegar. Cook a little longer.

SAUERKRAUT COTTAGE PIE

Helen Secl

1 cup sausage (pork seasoned and fried)
2 cups sauerkraut
2 cups seasoned mashed potatoes
2 tbsp. butter or bacon fat

Put sausage in bottom of buttered baking dish, then sauerkraut and on top of that the potatoes. Dot with butter and bake until potatoes brown slightly.

SWEET POTATOES AND APPLES

Mrs. John V. Rompotl

Boil and peel sweet potatoes (about 2 lbs.). Butter baking dish, and slice the potatoes lengthwise. Start with a layer of potatoes, then a layer of apples, peeled and sliced. Alternate layers, finishing with sweet potatoes. Dot with butter, and pour over it - the following sauce:

1 cup cold water	$\frac{1}{2}$ cup sugar
1 tbsp. cornstarch	dash of salt

Boil till thick and clear. Pour over arranged potatoes and apples in casserole. Bake until the apples are done. 350° oven.

ASPARAGUS SOUR CREAM CASSEROLE

Evelyn Prucha

2 lbs. asparagus	$\frac{1}{4}$ tsp. onion juice
$\frac{1}{3}$ cup water	1 cup thick sour cream
$\frac{1}{2}$ tsp. salt	1 cup soft bread crumbs
$\frac{1}{8}$ tsp. pepper	2 tbsp. butter, melted
$\frac{1}{4}$ tsp. dry mustard	$\frac{1}{4}$ tsp. garlic extract salt or fresh garlic

Wash asparagus and peel tough ends, if using fresh asparagus. Cut into 2 inch pieces. Cook in water until tender. Drain and place in greased casserole. Combine salt, pepper, dry mustard, garlic, onion and sour cream. Spoon over asparagus. Combine bread crumbs and melted butter. Sprinkle over asparagus. Bake at 375° for 30 minutes or until crumbs are lightly browned. Serves 6 to 8.

STRING BEAN MUSHROOM CASSEROLE

Evelyn Prucha

1 (8 oz.) can mushrooms and stems
Chicken stock (canned or bouillon cube broth
may be used)
2 tbsp. chopped onion 3 tbsp. butter
3 tbsp. flour salt & pepper to taste
 $\frac{1}{3}$ cup sauterne or white wine
2 tbsp. grated Parmesan cheese
2 (No. 2) cans julienne green beans (drained)
 $\frac{1}{4}$ cup fine, dry bread crumbs
2 tsp. melted butter

Drain mushrooms and measure liquid; add enough chicken stock to the liquid to make 1 cup. Saute onion gently in butter 5 minutes, blend in flour, add reserved mushroom liquid-chicken stock mixture and wine. Cook stirring until mixture thickens. Add cheese, salt and pepper. Combine this sauce with mushrooms and beans. Turn into greased casserole. Mix crumbs with melted butter; sprinkle over vegetables. Bake in 375° oven for 25 minutes. Serves 6 to 8 people.

FRESH ASPARAGUS SOUFFLE

Vlasta Fajmon

(Makes 6 servings)

$\frac{1}{4}$ cup butter or oleo	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ cup sifted flour	$\frac{1}{8}$ tsp. garlic
1 $\frac{1}{3}$ cups warm milk	1 lb. asparagus, cooked
$\frac{1}{4}$ cup grated Am. Cheese	and finely chopped
5 egg yolks	5 egg whites
	$\frac{1}{2}$ tsp. salt

Melt butter; add flour and mix into a smooth paste. Add milk slowly and cook over low heat until thick, stirring constantly. Add cheese and cook only until melted. Remove from heat. To cheese mixture, add egg yolks, well-beaten with $\frac{1}{2}$ tsp. salt. Add garlic and asparagus. Sprinkle egg whites with $\frac{1}{2}$ tsp. salt and beat until stiff. Fold in cheese mixture and mix only until blended. Bake 60 minutes at 350° in a well-greased $1\frac{1}{2}$ qt. baking dish placed in a larger pan with 1 inch hot water.

SCALLOPED TOMATOES au Gratin

Viola Zahradnik

4 slices toast	
1 lb. tomatoes (1 qt. jar)	
1 small onion	
1 tbsp. brown sugar or molasses	
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ tsp. pepper
2 tbsp. melted butter	$\frac{1}{4}$ cup grated cheese

Cut 3 slices toast into cubes, mix tomatoes, grated onion, sugar and salt and pepper. Put into greased casserole in layers. Put left-over sliced toast on top and pour melted butter over this, and sprinkle with cheese. Bake 375° oven for 20 minutes.

* * *

Use muffin tins for baking apples, stuffed peppers and tomatoes.

SCALLOPED CORN

Libbie Melsha

2 eggs	Dash paprika
2 cups corn	Few drops onion juice
2/3 cup cracker crumbs	or chopped onion
1/2 tsp. salt	1 cup milk
1 tbsp. sugar	1/3 c. melted butter or
pepper	less

Beat egg, add milk, melted butter and rest of ingredients. Bake at 350° for 45 minutes until firm.

CORN-SPOON

Libbie Fields

3 eggs, separated	2 tbsp. butter or oleo
1 1/4 cups milk, scalded	1 can cream style corn
3/4 cup corn meal	3/4 tsp. baking powder
1 tsp. salt	

Grease 2-qt. baking dish. Beat egg whites (at room temperature) till stiff but not dry; beat yolks till thick and lemon-colored. Stir corn meal, salt, into scalded milk, beating hard. Cook a few seconds over low heat, stirring till consistency of thick mush. Blend in butter and corn, then baking powder. Fold in yolks, then whites. Pour into baking dish. Bake in 375° oven about 35 min. or till puffy, golden-brown, (knife inserted in center comes out clean). Delicious with butter or gravy - ham or chicken. Serves 5 - 6.

GREEN BEANS BAKED LUCETTE

Josephine Kuba

1-16 oz. can green beans	1 can cream of mush-
1/2 can french fried onions	room soup
1/2 c. grated sharp cheddar cheese	

Alternate layers of drained beans and onions in a baking dish. Pour mushroom soup over vegetables. Sprinkle with cheese. Bake in 350° oven about 30 min. Serves 6.

SCALLOPED CORN

Esther Lippert

1 can (1 lb. or 2 cups) golden cream style or whole corn
1 cup milk
1 cup cracker crumbs
3 tbsp. chopped pimento
3/4 tsp. salt
1 well beaten egg
1/4 cup chopped onions (optional)
1/2 cup buttered cracker crumbs.

Heat corn and milk. Gradually stir in egg. Mix in cracker crumbs, onion, pimento and salt. Pour into greased 1-1/2 quart casserole. Sprinkle buttered crumbs over top and bake in 350° oven about 20 minutes.

GREEN BEANS

Evelyn Prucha

2 cans or 2 boxes (frozen) green beans
salt, pepper, onion juice - to taste
1 can water chestnuts (sliced)

Toss together and place in a buttered baking dish. Add 1 can cream of mushroom soup (undiluted) and 1/4 lb. grated sharp cheese. Bake in 350° oven for about 1 hour.

SWEET POTATO CASSEROLE

Libbie Melsha

(Always brings raves from sweet potato lovers)

1 No. 2 1/2 can sweet potatoes
1/2 cup brown sugar
1/2 cup pineapple juice
2 tbsp. butter
1/4 tsp. salt
8 marshmallows

Cut sweet potatoes in halves and arrange in casserole. Make syrup by heating pineapple juice, brown sugar, butter and salt to the boiling point. Pour the hot syrup over potatoes and brown in hot oven (400°). Remove from oven and arrange the marshmallows on top. Toast marshmallows quickly under broiler. Serve at once. (Serves 6).

SAVORY BAKED BEANS

Libbie Melsha

(The Drill Team always enjoys these at potlucks.)

1-16-18 oz. can pork and beans	1 tsp. french mustard $\frac{1}{4}$ cup catsup
2 tbsp. or more brown sugar	2 slices bacon, cut in 1-inch pieces

Fry bacon and add with drippings to all other ingredients. You may also add chopped onion and vinegar if more tartness is needed. This has to be mixed by taste. Bake covered in greased $1\frac{1}{2}$ qt. casserole in 350° oven 20 minutes. Uncover and continue baking 20 min. or longer, mixing occasionally. Serves 4. Double this recipe for a potluck.

HARVARD BEETS

Libbie Melsha

(Good and easy)

2 cups cooked diced beets	$\frac{1}{4}$ cup vinegar
$1\frac{1}{2}$ tbsp. cornstarch	$\frac{1}{2}$ tsp. salt
2 tbsp. sugar	1 tbsp. fat

Combine sugar and cornstarch, gradually stir in the vinegar. Cook until thick, stirring constantly. If too thick, add water or beet water. Add salt and fat. Add beets, toss back and forth. Stir until beets are heated through. This sauce should be thick and just enough to sort of mask the beets & not have them swimming in it!

SOUR CREAM SAUCE FOR BEETS

Mary Janesovsky

1 cup sour cream	$\frac{1}{4}$ cup mayonnaise
$\frac{1}{4}$ tsp. dry mustard	juice from $\frac{1}{2}$ lemon
$\frac{1}{2}$ tsp. sugar	1 green onion (chopped)

Combine and serve over hot cooked beets. Makes $1\frac{1}{3}$ cups.

CARROT LOAF

Helen Secl

1/2 cup chopped onion
2 tbsp. butter
1 qt. cooked mashed carrots
3/4 cup cracker crumbs
3/4 cup chopped celery
3 beaten eggs
1 tsp. salt, 2 tsp. savory, pepper

Saute celery and onions in butter, combine rest of ingredients. Put into greased pan and bake 350° about 35 minutes.

SWEET SOUR CARROTS

Mary Machacek

1 bunch carrots	1 cup carrot water
1/2 cup sugar	1/4 cup vinegar
3 tbsp. flour	1/2 tsp. salt

Cook carrots until tender in boiling salted water. Mix other ingredients and cook over direct heat until thickened, stirring constantly. Add cooked carrots and continue heating until warmed through. Serves 5.

* * *

Use cake flour in making scalloped potatoes and they wont curdle.

To eliminate cabbage odor when cooking cabbage, drop a whole walnut into the boiling water.

FRESH EGGPLANT FRITTERS

Mary Janesovsky

8 cups (1 $\frac{3}{4}$ lbs.) diced fresh eggplant
3/4 cup boiling water
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. ground black pepper
1 $\frac{1}{2}$ tsp. baking powder
1 $\frac{1}{2}$ tsp. finely chopped onion
1 egg, beaten
3/4 cup fine, dry bread crumbs
1/3 cup flour

Cook eggplant 10 minutes or until tender in boiling salted water. Drain well and mash. Add remaining ingredients and shape into patties. Roll in additional fine dry bread crumbs. Brown on both sides in hot shortening or bacon fat. Drain on absorbent paper. Serve hot. Makes 8-9.

CREAMED SPINACH (Czech style) Vlasta Fajmon

Use fresh spinach that has been washed in several waters. Shake out as much water as possible and place in a large pan to cook. You will need 1 lb. to serve four. Add $\frac{1}{4}$ tsp. salt and cover and cook until spinach cooks through. Drain and save the water. Chop the spinach either on a board or you may chop it up right in the pan with a pastry blender. Set aside. In a skillet, brown 2 tbsp. of flour in 2 tbsp. butter or you may use $\frac{1}{2}$ chicken fat. Add 1 piece of garlic which has been mashed in a little salt. Now add the drained water and cook until thickened. You may use a small amount of chicken broth as part of liquid, for flavor. Add the chopped spinach, stir while cooking. Season to taste and serve.

* * *

Sprinkle salt in the water in which you are washing vegetables to bring any insects to the surface and make the task easier.

M I S C E L L A N E O U S

STANDARD WAFFLE RECIPE

Vlasta Fajmon

2 cups sifted all purpose flour
2 tbsp. sugar
1 tsp. salt
3 tsp. baking powder
2 eggs, separated
1 $\frac{3}{4}$ cups sweet milk
4 tbsp. melted butter or other shortening

Sift dry ingredients together into mixing bowl. Add egg yolks and milk slowly, beating until batter is smooth. Add melted shortening and fold in stiffly beaten egg whites.

Variations: Before folding stiffly beaten egg whites into the waffle batter, add any one of the following:

$\frac{1}{2}$ cup diced, crisply fried bacon
1 cup blueberries
1 cup drained, crushed pineapple
1 tsp. grated lemon rind and 1 tsp. lemon juice
2 cups finely chopped, unpeeled apples
 $\frac{3}{4}$ cup broken nutmeats

BROILED GRAPEFRUIT

Leona Janesovsky

Cut grapefruit in halves. Remove core with gadget or clip out with kitchen shears. With sharp paring knife cut sides of sections loose. Sprinkle each half with granulated or dark brown sugar. (If you like cinnamon flavor a little can be mixed into sugar), and dot with butter. Place under broiler until grapefruit is warmed through and the sugar melted. The grapefruit should be lightly browned.

* * *

Add a tsp. of sugar to each quart of water when boiling corn-on-the-cob. This improves the flavor. Salt corn at the table only.

POPOTOES LATKES (Polish Pancakes) Bess Martin

3 medium-sized potatoes, peeled
2 slightly beaten eggs
1 tsp. salt
1 tsp. caraway seed
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. baking powder
1 tbsp. flour

Peel and soak potatoes in water several hours. Drain and grate very fine. Put in sieve, drain, squeeze out liquid, and measure two cups. Add eggs, baking powder, caraway seed, pepper, salt, flour and mix well. Spoon batter onto a hot greased griddle, press flat with spoon. Fry over medium heat until well-browned on both sides.

APPLE FRITTERS Evelyn Prucha

2 cups flour	1 tsp. soda
1 egg	1 tsp. baking powder
$\frac{1}{3}$ cup sugar	3 apples sliced thin
pinch of salt	

Mix medium batter with about 1 cup of sweet milk. Drop by the spoon in deep, hot fat.

OMELET IN MILK (Svítek do Mléka) Mae Novotny

2 eggs (yolks and whites separated). Beat whites stiff, add a pinch of salt. Cream yolks and add a small amount of the beaten whites. Add 3 tbsp. farina or cream of wheat and mix quickly. Fold in remaining whites. Pour in a heavy skillet that has been greased. Brown on both sides. Then cut in squares and serve in warm milk. (This could be baked in the oven also.)

NIBBLE FOOD

Emmy Turkington

1 box Cheerios or Kix
1 box Ralstons Shredded Wheat or Rice Squares (Chex)
1 box thin pretzel sticks, bite size
1 lb. cashew nuts
1 lb. peanuts
 $\frac{1}{2}$ lb. margarine
1 tbsp. garlic salt
1 tsp. celery salt
2 tbsp. Worcestershire sauce

Melt margarine and combine salt and Worcestershire sauce. Spoon over and mix through dry ingredients. Bake in roaster, uncovered for 2 hours at 200°. Stir every 20 minutes. Makes one 5 lb. can full. Keep covered.

CHEESE DOLLARS

Libbie Fields

(A delicious cracker for salads, hors d'oeuvres, cheese dips and drinks)

$\frac{1}{2}$ lb. aged sharp cheddar cheese, grated fine
1 stick butter. Mix together at room temperature. Add 1 cup flour, unsifted, $\frac{1}{2}$ tsp. salt, and a hint of cayenne pepper.

Mix well, with hands if necessary. Shape into rolls about 2" in diameter & 6" long. Wrap in wax paper and chill overnight. Slice $\frac{1}{8}$ " thick, bake on cookie sheet at 350° till slightly brown, about 10 minutes. Do not overbake. Can be chilled when shaped to dollar size and they will keep in refrigerator as long as 6 weeks. This is before baking.

* * *

Beat cream cheese, blue cheese, a little cream and Worcestershire sauce together. Serve with potato chips.

LIPTAUER CHEESE

Libbie Melsha

(A favorite of Mr. & Mrs. M.L.Hromadka)

1 cup of cottage cheese and 1 cup of butter or margarine. Work them into a smooth paste. Add a couple of tablespoons of finely chopped capers, 1 scant tsp. salt, 4 chopped anchovies, 1 tsp. chopped onion, 1 tsp. mustard, $1\frac{1}{2}$ tsp. paprika and a dash of pepper. Mix thoroughly. Serve on party rye.

ANCHOVY CHIP DIP

Libbie Fields

Blend $\frac{1}{3}$ cup cream into 8 oz. cream cheese. Add $1\frac{1}{2}$ tsp. anchovy paste, 1 tsp. grated onion, $1\frac{1}{2}$ tsp. finely chopped parsley, dash of pepper. Mix well. Serve with crackers, potato chips.

TASTY HAM DIP

To 8 oz. cream cheese gradually add $\frac{1}{2}$ cup mayonnaise, 1 $2\frac{1}{4}$ oz. can deviled ham (Underwood's), 2 tbsp. chopped pimento, $\frac{1}{2}$ tsp. onion juice, $\frac{1}{4}$ tsp. Worcestershire sauce, salt and ground pepper to taste. Mix well until blended.

LAUNDRY SOAP

5 lbs. grease
6 qts. water
1 can Lewis Lye
3 tbsp. 20 Mule Team Borax

Mix in metal pan (not aluminum). Stir occasionally for 48 hours. Then cook over low heat for about 45 min. or until thoroughly melted. Pour into a wooden box, lined with a wet cloth. After 24 hours, cut into soap bars.

DIRECTORY OF COOKING SPICES

BASIL (Bazalka): Leaves and tender stems of European mint family plant.
Use for all tomato cookery. Dash in soups, stews, spaghetti sauce. Pinch in hamburger patties, sea food, with beef, pork, peas, squash, string beans.

BAY LEAVES (Bobkový List): Aromatic leaves of the laurel tree; known also as Laurel leaves.
Use for pickling. Fine in soups, stews, and spice sauces. Excellent for fish chowders; with fricasse of kidney, heart or oxtail.

CHILI POWDER: A blend of spices with Chili pepper as the basic ingredient. Originated in Southwest America.
Use in Mexican cookery. Pinch in meat loaf, hamburgers, barbecue and cocktail sauces. For scrambled eggs, canned corn, gravies, relishes, creamed sea food.

CINNAMON (Skorice): Aromatic bark of Eastern tree of laurel family.
Use for pickling, preserving, baking. Shake onto baked squash, sweet potato; add to broiling pineapple. Sprinkle on apple, peach pie. Dash in chocolate pudding.

CLOVES (Hřebíček): Nail-shaped bud of Far Eastern tree.
Use whole cloves in pickling; in hot fruit juices, pork, ham roasts. Ground cloves used in baked goods, puddings; add to stews and vegetables.

CURRY POWDER (Jirchářský Prášek): A blend of many spices originating in India. Delicious with eggs, fish, shrimp, chicken hash, scalloped tomatoes. Use cautiously with cottage and cream cheeses, salted nuts, and in tossed salad dressing.

GINGER (Zázvor): Root of tuberous, tropical plant. For chutneys, conserves, pickling. Stew with dried fruits or apple sauce. With coconut on chilled grapefruit; season glazed carrots, pot roasts, baked goods.

MARJORAM (Majoránka): Herb of the mint family. Add to lamb chops, cheese dishes, turkey and duck stuffings, fish basting broth. Pound into veal cutlets; with thyme in fried chicken. For peas, cole slaw, turnips.

MUSTARD (Hořčice): Powdered or whole seed from pod of European plant. Garnish for salads, meats. Add to biscuit mix to serve with meats. Cook with cabbage, casseroles. Blend with savory in deviled eggs.

NUTMEG (Muskátový Ořech): Kernel of fruit from tree grown in East and West Indies. Delicious with baked goods; dash in blueberry muffin mix, cherry pie, meat pie crust. Good with cauliflower, spinach and other vegetables, fried bananas.

OREGANO: Dried leaves of perennial herb of the mint family. Originated in the Mediterranean area. For pizza pie, spaghetti sauce, chili, Swiss steak, beef stew, pork dishes, and gravies. In stuffed fish, cheese, spreads.

PAPRIKA: Ground pods of a mild red pepper. Sweet or Spanish-type is mildest; Hungarian-type is lightly pungent. Colorful garnish on salads, vegetables, fried chicken, Hungarian goulash. Fine cracker canape mixed with cream sheese and celery seed.

PARSLEY FLAKES (Petržel): Dried leaves of parsley plant. Now grown in this country. Tasty and colorful garnish for soups, salads, cole slaw, meat stews. Add to fish, poultry, omelets, potatoes, and vegetables.

POULTRY SEASONING: A blend of Sage, Thyme, Marjoram, Savory and other spices. For poultry, veal, pork and fish stuffing. Fine with paprika in meat loaf. Add to biscuit dough to serve with poultry, to waffle mix to serve with creamed chicken.

ROSEMARY (Rozmarýn): Fragrant, fresh-tasting herb shaped like curved pine needle. Add to beef, pork or veal before roasting. Marinade for lamb; add to ham loaf. Pinch in chicken soup. Mix into corn bread or biscuit batter. For peas, string beans.

RED PEPPER (Červený Pepr): Ground blend of small, red peppers; a very pungent spice. Add carefully to meat sauces, fish, egg dishes. Pinch in oyster stew. Dash in butter sauce for vegetables. Crushed red pepper in sausages, Italian and Mexican foods.

SAGE (Šalvěj): Aromatic leaves of a shrubby mint. Sprinkle on pork chops, cheese dishes. In stews, duck or goose stuffing; on salt fish. Use sparingly with vegetables, salad greens. In sausage with thyme.

THYME (Demían): Strongly flavored leaves and stems of European mint family plant. Sprinkle on baked eggs, green beans, carrots, peas, green salads. Add to fish chowders, fricasses, chipped beef, vegetable soup.

FIVE "Spicy" Tips:

1. Spices must be fresh. You can check strength of spices by smelling them.
2. Store spices in a cool, dry place - never above or on cooking range.
3. Always keep them tightly covered. Spices, like perfumes, owe their fragrance to volatile oils. Don't let them escape.
4. Buy small-size containers of spice so you can renew your supply oftener.
5. If you experiment, start with $\frac{1}{4}$ tsp. to a liquid pint or pound. You can always add more on your next try.

PASTRY PROBLEMS - - - -

Have you ever made a pie that didn't turn out just right? It does happen sometimes. This chart may help you discover the cause and to prevent pastry failures.

WHEN THIS HAPPENS

IT MAY BE CAUSED BY THIS-

Dry dough hard to work with

1. Incomplete mixing
2. Not enough water or too much flour.

Tough pastry

1. Not enough shortening or too much flour.

Shrinking or buckling of pastry

1. Pastry stretched during fitting into pie plate.
2. Pastry shell not adequately pricked on sides & bottom before baking.

Soggy crust

1. Failure to provide steam vents for two-crust pie.
2. Crust too thick and not uniform.
3. Filling too thin.
4. Not enough shortening in crust.
5. Baked too slowly.

- - - - CAUSES AND CORRECTIONS

TO CORRECT IT, TRY THIS:

Don't worry about overmixing. Final mixing or shaping of dough may be done with hands. Let dough stand a few minutes before rolling.

Use full measure of water. Sift flour before measuring.

Use tested recipe. Use at least $\frac{1}{3}$ cup shortening for each cup of sifted enriched flour. Sift flour before measuring.

Use large enough recipe to fit pie plate without stretching.

Prick pastry generously over bottom and sides of pie plate.

Cut small holes in top crust.

Roll $\frac{1}{8}$ " thick. Keep same thickness for bottom crusts.

Cook cream fillings completely before adding lemon or orange juice. Cook filling with egg yolks for 3 to 4 minutes, after adding egg yolks. Drain canned fruit thoroughly for pie filling.

Use at least $\frac{1}{3}$ cup shortening per cup of sifted enriched flour.

Check accuracy of oven temperature.