



**WHAT'S
COOKING
IN
CRANBURY**

WHAT'S COOKING IN CRANBURY

FAVORITE RECIPES

from

Cranbury, New Jersey

compiled and edited by

The Ways and Means Committee

of

The Woman's Club of Cranbury, Inc.

Grace C. Applegate, Chairman

Lil Conley

Barbara Munson

Janet Pape

Jan Rose

1972

Cover and Illustrations

by

Jane Huff

We would like to express our appreciation to all those who took time to share their favorite recipes with us; without their generous cooperation this book could not have been published.

We also want to thank all those people who gave so generously of their time and energy proof-reading and compiling this cook book. We would particularly like to give credit to:

Jackie Bencze

Lee King

Ethel Mesner

Kate Mercer

Marge Scott

Pat Scott

We hope you will enjoy using this book as much as we have enjoyed putting it together.

The Ways and Means Committee



Brand names have been used only when necessary for the safety of the recipe and the chef's good name.

IN MEMORY

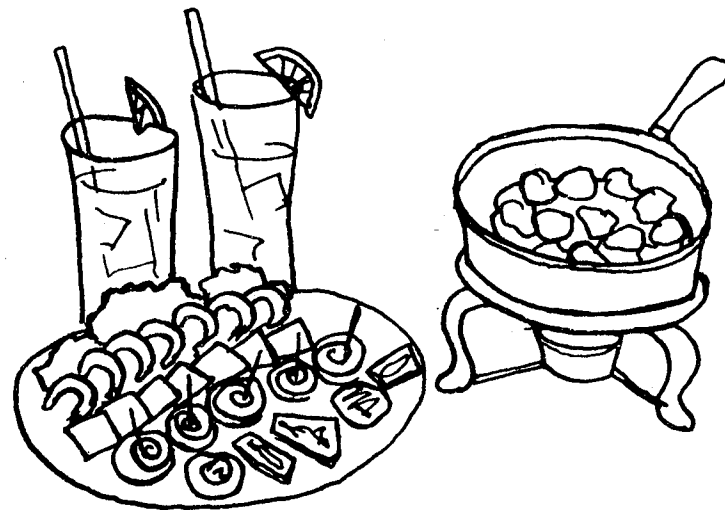
of

Ruth Schrader

who originated the idea of a Cranbury cookbook.

Wines we sell
Mons. Henri Pinot Cotes Du Rhone
Red - semi sweet.

APPETIZERS, BEVERAGES and RELISHES



ARTICHOKE SPREAD

6 mashed artichoke hearts (canned)
dash garlic salt
3 T. olive oil
1 T. lemon juice
salt and pepper

Mix all ingredients and chill. Serve with Triscuits.

Barbara Munson



Something different before dinner.

A "BEFORE" DINNER OR LUNCH (Martha Lust)

ketchup
egg
1 T. grated cheese, parmesan or swiss
butter

Grease an individual pudding pyrex cup; pour ½ inch of ketchup into it. Break an egg into the ketchup, do not mix. Top with cheese and dot with butter. Bake for about 30 - 35 mins.

Betty Sanders

FROSTED PIMENTO CHEESE ROLLS

Makes 100 to 120.

½ C. instant minced onion	1 C. chopped pimento (about 2 cans or jars, 4 oz. each)
1 C. water	
1 C. soft butter or margarine	1 ½ C. finely chopped watercress or parsley
1 C. mayonnaise	
4 qts. shredded American Cheese (about 4 lbs.)	100 to 120 sandwich bread slices, crusts trimmed

Stir the onion into water, let stand 5 minutes. Beat together the butter, mayonnaise and cheese. Mix in the onion, pimento and watercress or parsley. Spread one side of each bread slice with cheese mixture until you have used about 2/3 of the total amount. Roll each like a jelly roll. Place close together on baking sheets. Spread tops with remaining cheese mixture. Just before serving set into a moderately hot oven (350 degrees to 375 degrees) until rolls are deep golden brown, 10 to 12 minutes.

Beverly Gilbert



These hot finger sandwiches are a great addition to any party.

HOT BACON and CHEESE HORS D'OEUVRES

½ pound raw bacon
½ pound American cheese
1 medium onion
Worcestershire Sauce

Put ingredients through meat grinder. Add a few drops Worcester-
shire Sauce to "discolor". Spread on party rye bread and broil in
hot oven until brown and bubbly.

Margaret B. Paul



Store small amounts in freezer and take out for each party -
keeps indefinitely.

CORNED BEEF PATE

Makes 3 ¼ cups

2 tsp. instant minced onion	½ C. mayonnaise or salad dressing
2/3 C. water	1 T. vinegar
1 12 oz. corned beef	½ tsp. dry mustard
8 oz. Braunschwieger	

Soften onion in water for 5 minutes. Flake corned beef with a fork;
add Braunschwieger, mayonnaise, vinegar, dry mustard and onion
mixture. Put in blender, or mix well with beater. Turn into 3 ½ cup
mold or bowl. Chill. Serve with crackers.

Gladys Frisch



Very different and very good.

CLAM DIGGER'S DIP

3 T. butter	1 C. grated Cheddar cheese
3 T. chopped onion	¼ C. catsup
3 T. chopped green pepper	1 T. Worcestershire Sauce
1 can minced clams, drained	

Saute in butter the onion and green pepper. Add the clams, cheese,
catsup and Worcestershire Sauce. Serve in chafing dish with Bugles.

Grace Applegate



Easy and can be done ahead - refrigerated and warmed again
for serving.

CHEESE BALL

- 2 8 oz. pkg. cream cheese
- 2 C. chopped pecans
- 2 T. chopped onion
- 1 7 oz. can crushed pineapple, drained
- 1 chopped green pepper

Mix together and form into large ball. Chill. Roll in chopped nuts or parsley to serve.

Shirley Long

CHEESE BALL

- ½ C. mayonnaise
- 2 lb. cheddar cheese, sharp N.Y.
- 1 green pepper, minced
- 1 onion, minced
- ½ C. nuts, chopped fine
- 2 T. Worcestershire sauce
- 2 T. catsup
- 2 T. mustard (liquid)
- 2 dashes Tabasco

Cream cheese with mayonnaise until well mixed and soft. Add the rest of the ingredients and put in 1 large mold, or 2 little molds. I use plastic round molds. Let stand in refrigerator overnight and roll in chopped nuts to serve.

Gladys Frisch



Do ahead and chill overnight.

PARTY CHEESE BALL

- ½ C. chopped walnuts
- 3 to 5 ozs. Roquefort
- 8 oz. pkg. cream cheese
- ¼ tsp. garlic salt
- 1 T. chopped green pepper
- 1 T. chopped pimiento

Heat oven to 350 degrees. Spread walnuts in shallow pan and toast, stirring occasionally until golden (8 to 10 minutes). Blend cheeses, stir in garlic salt, pimiento and pepper. Chill until firm. Shape into ball. Roll in toasted walnuts. Chill until serving time. Serve with crackers.

Ruth Schrader



At Christmas, decorate with holly and pimiento.

CHEESE BALLS

- 1 small jar Kraft very sharp cheese
- ½ C. flour
- ¼ C. butter or margarine

Have cheese and butter at room temperature. Work in flour and form into small balls. Place on ungreased cookie sheet about 1½ inches apart, and place in refrigerator. Chill **thoroughly**. When ready to serve, bake about 12 minutes at 400 degrees. Serve hot.

Frances G. Fisher



A great hot appetizer!

PINEAPPLE-CHEESE BALL

Makes about 40 servings.

- 2 pkg. (8 oz. size) cream cheese, softened
- 1 can (8½ oz.) crushed pineapple, drained
- 2 cups chopped pecans
- ¼ C. finely chopped green pepper
- 2 T. finely chopped onion
- 1 T. seasoned salt

In medium bowl, with fork, beat cream cheese until smooth. Gradually stir in crushed pineapple, 1 cup pecans, the green peppers, onion, salt. Shape into ball. Roll in remaining nuts. Wrap in plastic film. Refrigerate until well chilled - overnight. To serve: Place cheese ball on serving board and surround with crackers. Any left-over cheese mixture can be reshaped and refrigerated for use another day.

Jean Fischer



Must be done ahead and chilled overnight.

GINGER CHEESE DIP

- 3 8 oz. pkg. cream cheese
- 1 C. orange-ginger marmalade
- 1 5 oz. can almonds (or other nuts)

Soften cheese in bowl. Add Marmalade and chopped nuts. Add a little milk if too stiff.

Shirley Long

CHEESE COIN DOTS

½ lb. sharp Cheddar cheese, grated
½ lb. margarine
2 C. flour

With mixer blend butter and cheese. Gradually add flour with spoon. Roll out ½" thick – cut into 1" rounds. Bake at 400 degrees for 10 - 15 minutes.

Pat Scott



Great in the fall with apple cider.

CHEESE SPREAD

¼ lb. Roquefort
2 pkgs. cream cheese (3 oz.)
1 glass Old English cheese
2 T. melted butter

1 tsp. Worcestershire
½ tsp. garlic juice (or garlic powder to taste)

Start with Roquefort (it is the hardest to get smooth) - add the other ingredients as you wish. When mixed smooth, mold into ball and let stand for several hours. Roll in parsley or chopped nuts. This freezes very well. Add parsley or nuts after thawing and serve at room temp.

Trudy Wright

HOT CHEESE 'N CRAB DIP

Makes about 3 cups.

1 8 oz. frozen pkg. of King Crab or 6½ - 7½ oz. can crabmeat
1 10 oz. stick sharp Cheddar cheese
1 8 oz. pkg. sliced sharp process Cheddar cheese
½ stick (¼ C.) butter or margarine
½ C. sauterne

Reserving a few pieces for garnish, shred crabmeat. Cut cheese in small pieces, combine in a saucepan with the butter and sauterne. Stir over low heat until cheese melts. Stir in the shredded crabmeat and continue cooking to heat through. Pour into chafing dish, garnish with reserved crabmeat pieces. Serve with shredded wheat wafers, or chunks of crusty bread and fondue forks.

Gayle Abrahams



Men really go for this!

CHEESE SURPRISE

24 large stuffed olives, drained
1 C. grated Cheddar cheese
3 T. soft butter
½ C. sifted flour
salt
½ tsp. paprika

Mix cheese, butter, flour, salt and paprika. Roll dough and cut into squares. Wrap dough squares around olive. Bake in 400 degrees oven for 10 minutes.

Ruth P. Field



These may be reheated to serve warm.

CRAB DIP

1 large can King crabmeat, cleaned
1 pint sour cream
½ green pepper, chopped
1 - 2 pkgs. Borden's dehydrated onion or chopped fresh onion
salt and pepper

Mix all ingredients and serve with chips or crackers.

Barbara Munson



Make a day ahead and refrigerate.

CRABMEAT DIP

1 3 oz. pkg. cream cheese	2 T. catsup
2 pkgs. frozen crabmeat	1 T. grated onion
1/3 C. mayonnaise	½ tsp. Tabasco (or hot pepper sauce)
1 T. lemon juice	
1 T. Worcestershire	4 tsp. capers (optional)

Soften cream cheese, add crab, mix well. Add other ingredients (except capers), mix. Add capers last and mix lightly.

Note: Drain crab well, or dip will be runny.

Trudy Wright

CRAB PATE

Makes 1 ½ cups.

1 7 ½ oz. can crabmeat, drain and slice fine	2 tsp. horseradish, less if desired
1 3 oz. pkg. cream cheese	¼ tsp. onion salt
2 T. chopped celery	½ tsp. salt
1 T. chopped green olives	¼ tsp. garlic salt
2 hard cooked eggs, chopped	1 T. wine

Mix well until blended. Pack into round mold and chill. Unmold and garnish with parsley, olives or pickles. Serve as spread for crackers.

Donna Urness



Guaranteed to be a hit at your next party.

CHILI-EGG SPREAD

Makes about 2 cups.

8 hard cooked eggs, chopped	1 tsp. chili powder
½ C. mayonnaise	1 tsp. Worcestershire sauce
2 tsp. lemon juice	½ tsp. prepared mustard
1 T. finely chopped onion	salt to taste

Blend all ingredients. Refrigerate for several hours to blend flavors. Garnish with pimento, if you wish.

Beverly Gilbert



A large green pepper, with top cut off and seeds removed might be used to serve this spread. Cut a thin slice off the bottom of the pepper so it will stand upright.

DAFFODIL DIP

½ C. mayonnaise	¼ tsp. garlic salt
8 oz. cream cheese	dash pepper
½ C. parsley	1 T. anchovy paste
½ tsp. onion salt	1 hard cooked egg

Combine all ingredients, reserving egg yolk to sprinkle on top. Use vegetable dippers: celery, carrots, cauliflower, radishes, cucumbers, cherry tomatoes. Add more anchovy paste, if desired, to taste.

Kate Mercer



Easy and good.

DEVILLED HAM and WALNUT-FILLED CELERY

Serves 8

1 can (2¼ oz.) devilled ham Dash nutmeg
3 T. toasted chopped walnuts Generous dash lemon juice
5 drops liquid hot pepper 24 1" pieces celery
 seasoning (Tabasco)
Dash Monosodium Glutamate

Mix together and chill in tightly closed plastic bag or bowl. Before serving, mound in celery pieces.

Shirley Long

LIVER PATE

1 envelope Knox unflavored gelatin
½ cup cold water
Sprinkle gelatin on cold water to soften
Heat 1 can beef consommé
Pour ½ into 4 small molds
Pour ½ into electric blender with:
 1 3 oz. cream cheese
 ¼ lb. liverwurst
 1 T. Worcestershire Sauce
 1 T. lemon juice
 1 T. onion

Pour on gelatin in molds when partially set. Refrigerate until firm. Unmold and serve.

Harriet Perrine



Easy and delicious pate.

LIVER-NUT PATE

1 small liverwurst
1 grated onion
mayonnaise to moisten
½ C. chopped pecans or walnuts
1 T. pepper relish

Mix together, shape into cone or ball. Frost with softened cream cheese and decorate with sliced green olives. Chill till serving time.

Shirley Long

COCKTAIL MEATBALLS

Serves 60

Meatballs:	Sauce:
3 lbs. ground beef	1 C. sugar
1 lb. ground pork	$\frac{3}{4}$ C. white vinegar
3 C. rolled oats	$\frac{3}{4}$ C. water
1 $\frac{1}{2}$ C. milk	3 15 oz. cans tomato sauce
3 T. Worcestershire Sauce	
3 T. horseradish	
1 T. dry mustard	
1 $\frac{1}{2}$ tsp. onion salt	
1 $\frac{1}{2}$ tsp. garlic salt	

Mix all meatball ingredients together. Roll in small bite-size balls. Broil in oven on cookie sheet covered with foil. Do not broil too long or they will become too hard. Turn once. Mix ingredients for sauce. Place meatballs in container and cover with sauce. Simmer in oven 30 minutes to one hour with sauce. The longer they marinate, the better they are. Serve in chafing dish.



Donna Urness

These can be made ahead and frozen.

SWEDISH MEATBALLS

Serves 6 - 8

1 lb. ground beef	$\frac{1}{2}$ C. milk
$\frac{1}{2}$ lb. ground pork	$\frac{1}{4}$ C. salad oil or fat
$\frac{1}{2}$ C. minced onion	$\frac{1}{4}$ C. flour
$\frac{3}{4}$ C. fine dry bread crumbs	1 tsp. paprika
1 T. minced parsley	$\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ tsp. salt	$\frac{1}{8}$ tsp. pepper
$\frac{1}{8}$ tsp. pepper	2 C. boiling water
1 tsp. Worcestershire sauce	$\frac{3}{4}$ C. sweet or cultured sour cream
1 egg	

Mix thoroughly the beef, pork, onion, bread crumbs, parsley, salt, pepper, Worcestershire sauce, egg, and milk. Shape into ball the size of a walnut. Brown in the fat or salad oil. Remove meat and stir into fat the flour, paprika, salt and pepper. Add the boiling water and the sour cream. Return meat to gravy and cook 15 to 20 minutes.



Beverly Gilbert

A great main dish, too, served with noodles.

SAUSAGE BALLS

2½ C. Bisquick
1 lb. pork sausage
6 oz. Cheddar cheese - grated

Mix the above in small balls. Bake at 350 degrees for 25 minutes.



Chris Clemmer

Excellent for appetizers.

BROILED SHRIMP ORIENTAL

Serves 8

Marinate 4-6 hours

Broil 4 minutes

1 lb. fresh raw shrimp, peeled and deveined
½ C. soy sauce
½ C. medium Sherry
Juice of ½ lemon
1 large clove garlic, crushed
¼ C. olive oil

Mix marinade well, pour over prepared raw shrimp and store in refrigerator 4 to 6 hours, stirring occasionally. Broil shrimp in oven, or on grill, or on hibachi in fireplace. Length of broiling time depends on size of shrimp, but not more than 2 minutes on each side. Should be slightly browned outside, pink and juicy inside.



Margaret B. Paul

Different and very tasty!

SHRIMP DIP

1 C. cooked shrimp (cut up)	½ C. sour cream
½ lb. cream cheese	2 T. milk
1 T. curry (more or less to your taste)	Sherry (to your taste)
¼ tsp. garlic powder	

Blend cheese, curry, garlic powder, milk and sherry. Stir in sour cream and shrimp. Chill and serve.



Harriet Perrine

Good shrimp dip without spending a fortune.

ELEGANT SHRIMP DIP

2 cans shrimp (deveined)	3 T. white wine
1 8 oz. cream cheese	1 dash seasoned salt
¼ C. mayonnaise	1 tsp. prepared mustard
1 garlic clove	1 tsp. sugar
1 tsp. grated onion	

Melt cheese over low heat, blend in other ingredients. Serve warm in chafing dish.

Minnie Porter
by
Grace Applegate



Can be done ahead and re-heated.

MARINATED SHRIMP

Serves 10 to 12

2 lbs. cooked shrimp	3 T. lemon juice
½ C. celery, chopped	¼ tsp. Tabasco Sauce
1 scallion, chopped	2 T. chili sauce
1 T. chopped chives	2 T. catsup
6 T. olive oil	2 T. horseradish
¼ tsp. paprika	1 T. prepared mustard
¾ tsp. salt	

Rub large bowl with garlic. Peel, devein, and dry shrimp. Combine with above ingredients. Marinate shrimp 6 to 12 hours. Drain and serve on hors d'oeuvres platter with toothpicks.

Margaret B. Paul



Must be done ahead — easy to serve.

RAW VEGETABLE DIP

6 T. mayonnaise	½ tsp. lemon juice
3 tsp. catsup	Dash of Tabasco
1/8 tsp. Worcestershire sauce	1/8 tsp. garlic salt
¼ tsp. horseradish	

Mix mayonnaise and catsup until smooth. Add remaining ingredients and mix thoroughly. Serve with raw cauliflower, carrot sticks, raw mushrooms.

Barbara Munson



Great as a salad dressing on tomatoes and cucumbers.

SOMBRERO SPREAD

Makes 1½ cups.

½ lb. ground beef
¼ C. chopped onion
¼ C. extra-hot catsup
1½ tsp. chili powder

½ tsp. salt
1 8 oz. can (1 C.) red kidney
beans
½ C. shredded sharp American cheese
¼ C. chopped stuffed green olives

Brown the meat and ¼ C. onion in skillet. Stir in catsup, chili powder and salt. Mash beans in liquid. Heat and mix above ingredients. Garnish with cheese, ½ C. chopped onion and olives. Serve hot as spread for corn chips.

Alvaire Michael



Nice and hot!

SWEETBREADS IN SHERRY

3 or 4 sweetbreads
3 T. butter
2 bunches scallions
1 T. flour
1 lb. mushrooms
2 or 3 fresh tomatoes

½ C. Sherry
1 tsp. meat extract
salt
pepper
Accent

Cook sweetbreads and separate. Melt butter and lightly brown the scallions. Sprinkle with flour. Add mushrooms, chopped. Add tomatoes, meat extract, salt, pepper, Accent and Sherry. Add water if necessary.

Barbara Erikson



Serve on Triscuits.

TUNA PUFFS

Makes about 1 dozen.

1 can tuna	toasted rounds, rye slices, biscuit
1½ tsp. prepared mustard	halves, roll halves
¼ tsp. Worcestershire sauce	tomato slices
3 T. mayonnaise	¼ C. shredded sharp cheese
1½ tsp. grated onion	2 T. mayonnaise
2 T. green pepper, chopped	

Mix tuna, mustard, Worcestershire sauce, mayonnaise, onion and pepper. Spread on rounds. Top with tomato slices. Mix shredded cheese and mayonnaise and spread this mixture on top of tomato. Broil 4 inches from heat until brown.



Donna Urness

Great in the summer with fresh Jersey tomatoes.

HOT BREAKFAST DRINK

1 jar (18 oz.) Tang
1 to 1¼ C. sugar
¾ C. instant tea
1 tsp. cinnamon
½ tsp. ground cloves
dash of salt

Combine together. Keep in covered jar or container.

For 1 serving: Place 2 - 3 tsp. in cup and pour in boiling water.

For 1 quart: Dissolve 2/3 C. mix in 4 cups boiling water. Serve with lemon wedge, if desired.



Pat Hawley

A nice change for the kids.

BUT-BAN PEANUT BUTTER-BANANA MILKSHAKE

3 tsp. peanut butter
1 banana
1 tsp. sugar
ice cream
milk

Liquefy in blender the peanut butter, banana and sugar. Add ice cream and milk to suit.



David B. Davies

Very different.

ICED TEA

6 tea bags
1 C. sugar
5 C. boiling water
juice of 1 lemon

Pour boiling water over tea bags and sugar. Stir and cover to steep for at least ½ hour. Add lemon juice. Pour over ice cubes.

Judy Field



For those who just aren't pleased with instant iced tea.

MOTHER'S ICED TEA

8 tea bags
1 qt. boiling water
1 1/8 C. sugar
Juice of 2 lemons

Place 8 tea bags, tied together (remove tags), in a large pitcher and add 1 quart of boiling water and brew for 10 minutes. Remove the tea bags and add the sugar and stir until dissolved. Squeeze and strain two lemons and add to the tea. Dilute with water to taste, and add ice.

Judy Cooke



Really great Iced Tea.

QUICK CELERY RELISH

1½ C. chopped celery
1 tsp. salt
4 T. confectioners sugar
¼ C. vinegar
½ tsp. mustard

Mix, cover and let stand in cool place 1½ hours, or until used. Shake occasionally.

Mrs. Arthur Perrine



Keeps well.

CAPERED CHERRIES

3 lbs. pitted sour cherries
1 pt. vinegar
3 lbs. sugar

Cover cherries with vinegar for 24 hours. Drain. Cover cherries with sugar. Stir several times a day for about a week until all sugar is dissolved.

Harriet Perrine



This is an old recipe of Mother Perrine's, which I have never found in a cook book. Capered cherries are a real treat with any meat.

CRANBERRY SAUCE

1 box cranberries
2 C. water
2 C. sugar

Cook cranberries and water until berries pop. Put them through a sieve and return to a medium heat. Add sugar and boil 3 minutes, stirring often. Pour into glasses. Makes 4 or 5 medium glasses.

Helen S. Davison



Delicious.

MOLLY PITCHER CRANBERRY RELISH

1 quart cranberries
2 cups sugar
1 whole orange

Grind 4 cups cranberries. Remove the seeds, then grind one whole orange. Stir the cranberries into the orange and add 2 cups of sugar. Put it in covered jars and refrigerate for two (2) days. It is now ready to be used with meat or fowl, or on freshly baked bread.

The Cranbury Inn



This little red berry was called "cranberry" by early settlers because they grew wild in swamps inhabited by the blue heron. The variations in colour are because of different varieties, rather than degrees of ripeness.

CRANBURY RELISH

1 lb. cranberries	Grated rind of 1 orange
½ C. walnuts, chopped	2 C. crushed pineapple, drained
½ C. raisins, seedless	2 C. liquid, add enough water to
2 C. sugar	the pineapple juice to make the
2 oranges, cut in small pieces	2 cups

Combine sugar and liquid and heat until dissolved. Add cleaned cranberries and boil for 5 minutes slowly. Add pineapple, oranges, and raisins and boil for 7 more minutes, slowly. Remove from fire immediately after adding the nuts. Put in sealed jars until ready to use.

Ethel Cook

MALAY RELISH

1 orange
½ lemon
2 C. cranberries (or use 1 lb. cranberry sauce)
1 C. sugar
1 C. crushed pineapple (drained)
1 tsp. curry powder

Grind orange and lemon. Mix together and store in refrigerator overnight.

Mrs. Arthur Perrine

SAUERKRAUT RELISH

1 qt. jar of sauerkraut - drained.
Cut this up small with scissors.

Add: 1 chopped green pepper
1 chopped red onion (I use the sweet Italian Red)
1 cup chopped celery
1/3 C. vinegar
½ C. salad oil
1¾ C. white sugar

Cut up some pimento for color. Let marinate overnight. Will keep indefinitely in the refrigerator.

Norma Crocker



This is a great relish for winter to always have on hand.

RELISH

2 scant cups sugar)
½ C. vinegar) Mix
2 tsp. salt)
1 large head cabbage)
½ green pepper) Grind coarse
3 small onions)
½ bunch celery)
1 tsp. mustard seed - white

Combine all. Let stand in refrigerator overnight or longer. Stir occasionally.

Ginny Swanagan

CANNED HOT PEPPERS

Makes 1 quart jar

3 C. vinegar
3 C. water
6 T. kosher salt

pinch of dried dill
½ T. mustard seed
1 clove garlic per jar

Combine vinegar, water and salt and bring to a boil. Wash and slice hot peppers. Red and green cherry tomatoes may be added to peppers for additional flavor and color. Pack peppers and tomatoes in sterilized jar. Add mustard seed, dill and garlic clove (sliced in four pieces). Add brine and cover. Boil in water for 15 minutes.

Daphne O'Brien



Increase quantities to do more canning.

SLICED CUCUMBER PICKLES

3 qts. sliced cucumbers
4 C. vinegar
2 C. sugar
1 T. salt

1 tsp. whole cloves
1 T. stick cinnamon
alum, size of a pea

Wash cucumbers, do not pare, slice. Bring other ingredients to hard boil. Put cucumbers in boiling mixture. Allow it to come to a hard boil again. Put in sterilized jars and seal.

Janet Bigelow

EASY SWEET PICKLES

1 qt. kosher dill pickles
¾ C. vinegar
1½ C. sugar
2 T. chopped onion

Drain 1 qt. kosher dill pickles. Slice and return to jar. Bring to boil vinegar and sugar. Let cool. Add chopped onion to pickles. Cover with vinegar solution. Let stand in refrigerator at least 3 days before serving.

Ethel Mesner

SOUPS and SAUCES



HOW TO PRESERVE A HUSBAND

Be careful in your selection; do not choose too young and take only such as have been reared in a good atmosphere. Some women insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, hard, and sometimes bitter. Even poor varieties may be made sweet, tender, and good by garnishing them with patience, well-sweetened with smiles and flavored with kisses to taste. Then wrap them in a mantel of charity, keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus prepared they will keep for years.

FISH CHOWDER

Serves 4 - 6

4 slices of salt pork	6 medium potatoes
1 haddock or Cod fish, 3 to 4 lbs.	1 evaporated milk
2 medium onions	1 qt. whole milk

Fry salt pork until crisp. Crumble and leave in kettle with fat. Add fish and water to cover. Cook until fish meat leaves bones. Carefully remove fish from water, remove bones and skin. Add diced potatoes and onions to fish water and cook until soft, but firm. Add milk, salt and pepper to taste, then heat to boiling before adding chunks of fish -- but do not boil. Add milk to make as rich as you like; flour may be added with milk to thicken.

Frances K. Osgood

I would suggest one small can of milk and one quart of whole milk, but you must decide by taste.

NEW ENGLAND FISH CHOWDER

Serves 6

¼ lb. fat salt pork (cut in cubes)	4 - 6 C. milk
1 C. sliced onions	1 box Seatoast or Pilot crackers
2, one lb., pkgs. frozen Haddock (or fresh, if you can get it)	Salt, Pepper
4 medium to large potatoes (sliced)	Lump of butter

In skillet, fry out salt pork, reserve to garnish, saute onion until just soft. Drain in kettle

In skillet, fry out salt pork, reserve to garnish, saute onion until just soft. Drain. In kettle bring 2 cups water to boil, add potatoes and frozen fish. When potatoes are done, add onions, milk, salt and pepper. Heat just to simmer. Add butter. Serve over Pilot cracker in soup plate. Garnish with pork cubes, if desired, and pass crackers to crumble.

Shirley Long



Serve with tossed salad, bread and butter pickles and Indian pudding for dessert -- you can hear the seagulls screech!

SALAD SOUP

1 clove garlic, mashed	3 tomatoes, diced (2 cups)
1 T. sugar	1 cucumber, diced (1 ½ cups)
1 ½ tsp. salt	1 green pepper, diced (¾ cup)
1 46 oz. can tomato juice	1 C. carrots, shredded
¼ C. olive oil	1 C. celery, very thinly sliced
2 T. lemon juice	¼ C. green onions, very thinly sliced
1 tsp. Worcestershire sauce	

Combine garlic, sugar, salt, tomato juice, olive oil, lemon juice, and Worcestershire sauce. Beat with mixer to blend in oil. Cover and chill while preparing vegetables. Prepare rest of ingredients (vegetables) and add to above. Chill one or more hours. Keep cold when serving by setting bowl in a larger one of crushed ice.

Sally Abruzzi



This is a California recipe -- best served on a hot summer day. A little goes a long way.

LEMON BUTTER

Makes about 1 ½ cups.

Juice of 3 lemons
1 C. sugar
¼ lb. butter
3 beaten eggs

Put the lemon juice, sugar and butter in double boiler. Heat until hot, add beaten eggs. Cook until it starts to thicken.

Mildred Schank

A dinner sauce.

BAKED HAM GLAZE

2 T. flour	1 C brown sugar
1 T. dry mustard	¼ C. vinegar

Combine ingredients and mix. Score the fat and stick with whole cloves. Pour on glaze and bake.

Grace Applegate



Gives the ham a great flavor.

QUICK CRAB OR LOBSTER BISQUE

- 1 C. or more, canned flaked crab or lobster
- 3 T. sherry or 1 T. Worcestershire sauce
- 1 can condensed tomato soup
- 1 can condensed pea soup
- 1 can rich hot milk or cream

Soak crab or lobster in sherry. Combine and heat to boiling point the tomato soup and pea soup. Stir in slowly the hot milk or cream. Add the crab. Heat soup hot, but do not boil.

Jean Campion

GAZPACHO (A chilled summer soup)

- | | |
|--|--------------------|
| 6 very ripe tomatoes, peeled
and chopped (3 cups) | 1½ C. tomato juice |
| 1 medium cucumber, peeled,
seeded and chopped (1 cup) | ¼ C. olive oil |
| 1 small onion, finely chopped | 2 T. vinegar |
| 1 small green pepper, finely
chopped (½ cup) | 1 tsp. salt |
| 1 small clove garlic, minced
or smashed | 1/8 tsp. pepper |
| | few drops Tabasco |

Combine ingredients, chill, serve with ice cubes and toasted bread cubes. A very "chunky" soup -- more tomato juice can be added, of course, to adjust consistency.

Ginny Swanagan



I have also molded this by adding dissolved gelatin.

GASPACHO ANDALUZ

- | | |
|------------------|--------------------|
| 6 slices bread | 1 large cucumber |
| 4 large tomatoes | 2 hard boiled eggs |
| 1 C. good oil | 1 raw pepper |

Place bread in bowl, add oil, chopped tomatoes, 2 cups water and several ice cubes. Place in refrigerator for about 3 hours. Blend in blender until creamy. Add chopped egg yolks beaten with 3 T. water. Add salt and vinegar to taste. Serve chopped egg white, cucumber and pepper separately to be sprinkled on top.

Marion Barclay



A great cold tomatoe soup.

FONDUE SAUCE

Makes 1½ cups

1 C. mayonnaise
¼ C. finely chopped green onions
1 hard cooked egg, finely chopped
2 tsp. prepared mustard
2 tsp. parsley

Combine all ingredients. Place in refrigerator until ready for use.

Grace Applegate



This is great with chicken or beef fondue.

MUSTARD – FONDUE SAUCE

2 T. dry mustard ¼ tsp. salt
1 T. flour ¼ C. evaporated milk or cream

Mix together and set aside.

Heat: ¾ C. evaporated milk or cream
¼ C. sugar

Stir mustard mix into hot mixture.

Add: 1 egg yolk beaten thick

Cook and stir until thick.

Add: ½ C. heated vinegar

Serve warm with beef fondue.

Judy Field



Great sauce with ham for a buffet.

HOMEMADE CHOCOLATE SAUCE

2 squares grated chocolate
1 C. sugar
½ C. water
2 tsp. butter (only)
dash salt
½ tsp. vanilla

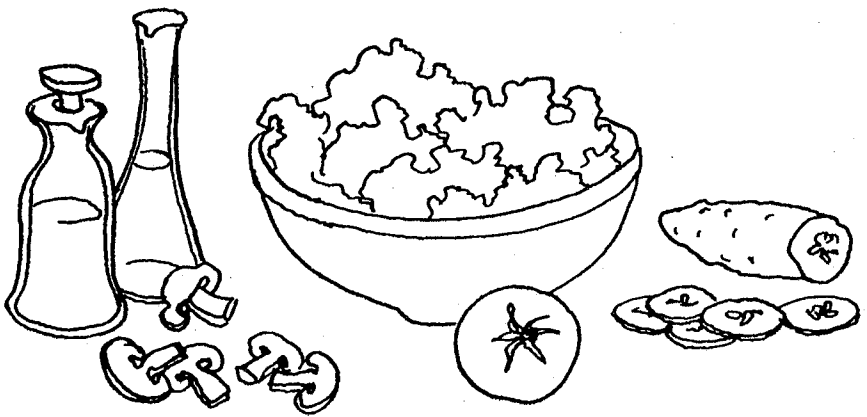
Heat sugar and water to boiling point. Simmer for 5 to 10 minutes.
Add chocolate, butter, salt and vanilla. Boil a few minutes more and
serve hot.

Virginia Meyer



Serve over ice cream – HOT.

SALADS and SALAD DRESSINGS



PRESERVED CHILDREN

Take one large field, half a dozen children, two or three 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 bathtub.

APRICOT NECTAR MOLDED SALAD

Serves 4 - 6

12 oz. can apricot nectar	¼ C. undrained crushed pineapple
3 oz. lemon Jello	2 T. water
2 T. lemon juice	1 sliced banana.

Heat apricot nectar, but do not boil. Add Jello and dissolve. Add lemon juice and crushed pineapple. Then add water. When almost set, add banana. Chill.

Ruth Naylor

CANTALOUPE GRAPE SALAD

2 3 oz. pkg. (or 1 family size) orange Jello	2 T. lemon juice
2 C. boiling water	2 C. diced cantaloupe
1 6 oz. can frozen orange juice	2 C. halved seedless grapes
1 juice can water	2 small cans mandarin oranges

Dissolve Jello in boiling water. Stir in orange juice, water and lemon juice. Cool until slightly thickened. Fold in fruit. Refrigerate. Chill until set. Serve on lettuce leaf and top with Cool Whip if desired.

Marjorie Snyder

CRANBERRY SALAD

Serves 8

1 pkg. cherry flavored gelatin	1 C. ground raw cranberries
1 C. hot water	1 orange, ground
1 C. sugar	1 C. drained crushed pineapple
1 T. lemon juice	1 C. chopped celery
1 C. pineapple syrup	½ C. chopped California Walnuts

Dissolve gelatin in hot water. Add sugar, lemon juice and pineapple syrup. Stir to dissolve. Chill until partially set. Add remaining ingredients. Chill in oiled shallow pan or individual molds until firm. Unmold on lettuce. Pass the mayonnaise.

Edna Brasch

MANDARIN ORANGE JELLO SALAD

Serves 8

- 1 pkg. orange Jello
- 1 C. hot water
- 1 small can crushed pineapple (juice and all)
- 1 can drained Mandarin oranges
- 1 small can frozen orange juice concentrate, thawed

Dissolve Jello in hot water, add orange concentrate and crushed pineapple. When it starts to set, stir in orange sections and pour into mold.

Lois Young

GELATIN SALAD

- 1 pkg. (8 oz.) cream cheese
- 20 large marshmallows
- 4 T. mayonnaise
- 2 pkg. lime gelatin
- 2 C. hot water
- 1 small can crushed pineapple
- 1 C. chopped nuts

In sauce pan melt cheese, marshmallows and mayonnaise, (set aside). Add to the gelatin two cups of hot water. Mix well, then add the cream cheese mixture, pineapple and nuts. Pour into dish and place in refrigerator until set.

Frances G. Fisher

PINEAPPLE DELIGHT

- 2 pkg. cherry Jello
- 4 or 5 bananas
- 1 can crushed pineapple
- 1 lb. miniature marshmallows
- 1 jar maraschino cherries
- 1 pint heavy cream

Pour pineapple over marshmallows and let stand in refrigerator overnight. Mix Jello and let set. Beat Jello in mixer. Whip heavy cream in separate bowl, then mix everything together, except bananas. They are optional and should be added just before serving.

Flo Dey

LIME PINEAPPLE SALAD

Serves 6 - 8

1 C. boiling water
1 pkg. lime Jello
1 small pkg. cream cheese
1 small can crushed pineapple
1 C. pineapple juice
½ C. chopped nuts

Dissolve Jello in boiling water, add pineapple juice. Add cream cheese and beat immediately with rotary beater. Add pineapple and nuts. Pour into mold.

Virginia Tantum

LIME JELLO SALAD

Serves 12 or more

4 pkg. lime Jello
1 pint sour cream
1 large can crushed pineapple
½ C. crushed walnuts

Make Jello as directed on package. Put in refrigerator to set. Whip. Add sour cream to Jello. Whip. Add crushed pineapple, nuts and whip. Place in refrigerator to set.

Beverly Gilbert

PINEAPPLE CHEESE MOLD

Serves 8

1 3 oz. pkg. lime Jello	1 (1 lb. 4½ oz.) can crushed pineapple, well drained
1 C. boiling water	½ C. mayonnaise
1 C. evaporated milk	¼ C. chopped celery
1 C. cottage cheese	¼ C. chopped nuts

Dissolve gelatin in water; stir in remaining ingredients and pour into 1 quart mold. Chill until firm.

Alice P. Lentz

Cool and creamy.

CRANBERRY SALAD

1 C. ground raw cranberries	1 C. pineapple syrup
1 C. sugar	1 C. crushed pineapple, well drained
1 pkg. lemon Jello	½ C. broken walnuts
1 C. hot water	1 C. chopped celery

Dissolve Jello in hot water. Stir to dissolve. Add other ingredients. Chill in a pretty shaped mold. Garnish with frosted grapes.

Frosted grapes: Dip seedless grapes in a slightly beaten egg white, then in granulated sugar. Let stand a few hours before garnishing the salad.

Evelyn D. Flammer

CRANBERRY-ORANGE RING

Serves 8 - 10

1 3 oz. pkg. cherry gelatin	1 9 oz. can crushed pineapple
1 C. boiling water	1 T. lemon juice
1 jar cranberry-orange relish	½ C. each chopped celery and walnuts

Dissolve gelatin in boiling water, add relish and pineapple (with liquid) and lemon juice. Chill until partially set. Fold in celery and nuts, spoon into 5 cup ring mold and chill until firm.

Lil Conley



This is an easy cranberry molded salad because you don't have to cook the berries ahead.

LIME JELLO SALAD

Serves 8

1 family size pkg. lime Jello
1 large can crushed pineapple (drained)
2 C. boiling water
1 C. sour cream
½ C. nuts (optional)

Dissolve Jello in water and add liquid from drained pineapple. Place in refrigerator to partially set. Beat with electric beater until foamy; add sour cream, pineapple and nuts. Pour into mold. Place in refrigerator until firm.

*Eleanor Davies
Dorothy Lindenfeld*

SEVEN-UP SALAD

1 pkg. lemon or lime Jello	1 8 oz. pkg. cream cheese
1 C. hot water	1 C. crushed pineapple (drained)
1 T. sugar	1 C. 7-Up soda
1 tsp. vanilla	½ C. chopped nuts (optional)

Dissolve Jello and sugar in hot water. Add vanilla and cream cheese. Mix with beater until cheese is very smooth. Add other ingredients. Pour into mold and chill.

Marie McNally

HOLIDAY PINEAPPLE SALAD

Serves 8

1 (1 lb. 4 oz.) can pineapple slices	2 T. lemon juice
1¼ C. hot water	1 C. cold water
1 tsp. dried mint	½ C. white wine
1 (6 oz.) pkg. gelatin, strawberry flavored	2 C. avocado balls
¼ tsp. salt	

Drain pineapple; reserve syrup, about ¾ cup. Add hot water to syrup. Add mint and heat to boiling. Stir in gelatin and salt, continuing to stir until gelatin is dissolved. Strain through fine sieve to remove mint. Stir in lemon juice, wine and cold water. Cool until gelatin begins to thicken. Arrange 6 or 7 pineapple slices in bottom of 6-cup ring mold. Place an avocado ball in the center of each slice. Fold remaining avocado balls into slightly thickened gelatin and spoon into mold. Chill until firm. Unmold and garnish with remaining pineapple slices.

Mary W. Klug



This is delicious and pretty. Don't leave out the mint.

GOLDEN OR SUNSHINE SALAD

2 pkgs. Knox gelatin	½ C. vinegar
½ C. sugar	2 C. drained pineapple
½ tsp. salt	1 C. orange sections
1½ C. very hot pineapple juice	1 C. grated carrot
½ C. orange juice	

Mix gelatin, sugar and salt in hot pineapple juice. Add orange juice and vinegar. Chill until slightly set and then add remaining ingredients. Chill until set.

Dressing: Whip ½ pint heavy cream and add 2 tsp. salad dressing.

Flo Dey

CUCUMBER MOLDED SALAD

Serves 4

1 pkg. lime Jello
½ C. mayonnaise
1 cucumber, peeled and chopped (or grated)
1 T. grated onion
dash of salt

Pour 1 C. boiling water over Jello. When it begins to set, add mayonnaise, stirring well. Add cucumber and onion, salt. Mold.

Ethel Mesner



Light and Tasty.

COLESLAW SOUFFLE SALAD

1 pkg. lemon Jello	½ C. radish slices
½ C. mayonnaise	½ C. diced celery
2 T. vinegar	2 to 4 T. diced green pepper
¼ tsp. salt	1 T. diced onion
1½ C. finely shredded cabbage	

Dissolve Jello in 1 C. boiling water; blend in ½ C. cold water and mayonnaise, vinegar and salt. Chill until partially set. Beat until fluffy. Add rest ingredients and chill. May be garnished with radish slices.

Mrs. Arthur Perrine



No other dressing needed.

STRAWBERRY SALAD

- 2 - 3 oz. pkg. strawberry gelatin
- 2 C. boiling water
- 2 - 10 oz. pkg. frozen strawberries
- 1 - 13½ oz. can crushed pineapple
- 2 large bananas - diced
- 1 C. sour cream

Dissolve gelatin in boiling water. Add berries. Stir occasionally until thawed. Fold **undrained** crushed pineapple and bananas into above mixture. Pour half of this total mixture into 8" square pan. Chill until firm. Spoon dairy sour cream over gelatin in an even layer. Carefully pour on remaining gelatin mixture. Refrigerate. Cut in squares and serve on lettuce.

Roberta C. Blaich

STRAWBERRY NUT SALAD

- 2 pkg. strawberry flavored gelatin
- 1 C. boiling water
- 2 10 oz. pkg. frozen sliced strawberries, thawed
- 1 1 lb. 4 oz. can crushed pineapple
- 3 medium bananas, mashed
- 1 C. chopped walnuts
- 1 pt. sour cream

In a large kettle combine gelatin with boiling water, stirring until dissolved. Fold in all at once strawberries with juice, drained pineapple, bananas and walnuts. Turn half of strawberry mixture into 12 x 8 x 2" baking dish as first layer. Refrigerate until firm; spread top with sour cream evenly. Refrigerate. Before serving, cut into squares and serve on lettuce.

Ethel Stahl



Make a day ahead.

CARROT AND PINEAPPLE SALAD

Serves 6 - 8

- 1 pkg. Lemon Jello
- 1 C. hot water
- Syrup drained from canned pineapple + water to make 1 cup
- 1 tsp. grated orange rind
- 1 1/3 C. (No. 2 can) drained crushed pineapple
- 1 C. grated raw carrots

Dissolve Jello in hot water. Add pineapple syrup and water, and orange rind. Chill until slightly thickened. Then fold in pineapple and carrots. Pour into individual molds. Chill until firm. Unmold on escarole. Garnish with mayonnaise and pimento strip.

Ethel Bogart

RIBBON SALAD

Serves 24

2 (3 oz.) pkgs. lime flavor gelatin	1 (8 oz.) pkg. cream cheese
5 C. hot water	1 (1 lb. 4 oz.) can crushed pineapple
4 C. cold water	1 C. heavy cream, whipped
1 (3 oz.) pkg. lemon flavor gelatin	1 C. mayonnaise
½ C. miniature marshmallows, cut in pieces	2 (3 oz.) pkg. cherry flavor gelatin
1 C. pineapple juice	

Dissolve lime gelatin in 2 cups of hot water. Add 2 cups of cold water. Pour into 14 x 10 x 2" pan. Chill until partially set. Dissolve lemon gelatin in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add 1 cup drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly, fold in whipped cream and mayonnaise. Chill until thickened. Pour in layer over lime gelatin. Chill until almost set. Dissolve cherry gelatin in 2 cups of hot water. Add 2 cups cold water. Chill until syrupy. Pour over pineapple layer. Chill until firm.

Lydia Danser

FROSTED SALAD

Serves 10

1 No. 2 can crushed pineapple	2 pkg. lemon Jello
2 or 3 sliced bananas	2 C. hot water
1 C. small marshmallows	2 C. 7-Up soda

Drain and chill pineapple; reserve juice. Dissolve jello in hot water; add 7-Up. When thickened, fold in pineapple, bananas and marshmallows. Chill until firm. Spread with topping.

Topping

1 C. whipped cream	1 beaten egg
½ C. sugar	2 T. butter
3 T. flour	¼ C. grated cheese
1 C. pineapple juice (add water, if necessary)	

Cook over low heat until thickened: sugar, flour, juice and egg. Remove from heat and add butter. Cool and add whipped cream. Blend well. Sprinkle top with grated cheese.

Norma Keller

MOLDED SALAD

2¼ C. mayonnaise	½ tsp. Worcestershire sauce
1 bottle of chili sauce	salt and pepper to taste
¾ C. catsup	3 T. Knox gelatin
9 hard-boiled eggs, chopped	¾ C. cold water
1½ C. celery, chopped	½ C. grated onion
½ C. minced green peppers	few chives, chopped
1 tsp. sugar	

Put mayonnaise in a large bowl, add the chili sauce and catsup and mix. Add all ingredients except gelatin and water. Soften gelatin in ¾ cup of water; add to above mixture. Pour into mold to set. Surround with fresh parsley when serving.

Alberta C. Miller

STEWED TOMATO SALAD

Serves 6

1 1 lb. can stewed tomatoes
1 pkg. (3 oz.) lemon Jello
½ tsp. salt
1 T. vinegar

Pour tomatoes into saucepan. Save can. Bring tomatoes to boil, reduce heat and simmer 2 minutes. Add Jello, salt, vinegar and stir until Jello dissolves. Pour into can. Chill until firm. Puncture bottom of can and unmold onto salad greens.

Alice Wright



Do a day ahead.

HAWAIIAN SALAD

1 can (13½ oz.) pineapple tidbits	1 C. miniature marshmallows
1 can (11 oz.) mandarin orange sections	1 C. flaked coconut
sections	dash salt
1 C. dairy sour cream	

Drain pineapple and orange sections (do not use syrup). Lightly toss all ingredients together.

Roberta C. Blaich



Put a sprinkle of coconut on top if desired - or drained maraschino cherries.

MAKE AHEAD SLAW

½ C. water	½ tsp. mustard seed
½ C. vinegar (Tarragon)	1 small head cabbage, shredded
1½ C. sugar	1 small green pepper (sweet) shredded
½ tsp. salt	1 small red pepper (sweet) shredded
½ tsp. celery seed	2 stalks celery chopped

Heat water, vinegar, salt, mustard and celery seed and sugar to boiling. Pour over remaining ingredients. Stir. Cool. Store in refrigerator.



Keeps indefinitely.

Dot Patterson

CAESAR SALAD

1 bag fresh spinach (devein each leaf)

Add: 4 hard-cooked eggs (quartered)
1 box commercial croutons, or 2 C. home-made
1 pint sour cream
1 bottle Seven Seas Caesar salad dressing

Toss spinach, hard-cooked egg sections and croutons. Add sour cream and salad dressing - toss lightly.

Virginia Meyer

HEARTY MACARONI SALAD

Combine in bowl —

3 C. chilled cooked macaroni (1½ C. uncooked)
8 slices bacon (fried to a crisp and crumbled)
½ lb. Cheddar cheese, cubed
1 C. chopped celery (about 2 stalks)
2 T. minced onion
¼ C. minced green pepper (if desired)
salt and pepper to taste

Toss together with mayonnaise mixed with a little cream. Serve on crisp lettuce garnished with chopped hard-cooked eggs.

Flo Dey

FROZEN FRUIT SALAD

- | | |
|---------------------------------|--|
| 1 3 oz. pkg. cream cheese | 2 C. miniature marshmallows |
| 2 C. crushed pineapple, drained | ½ C. dried maraschino cherries |
| 1 can sliced peaches, drained | 1 pkg. Dream Whip (follow directions on package) |

Soften cheese, combine fruits and fold in whipped Dream Whip. Freeze in 10 x 13" pan.

Carolynn Barlow



Serve with luncheon rolls and coffee.

FRUIT SALAD

- 1 C. mandarin oranges
- 1 C. pineapple chunks
- 1 C. seedless grapes

Add:

- 1 C. coconut
- 1 C. baby marshmallows
- 1 C. sour cream

Mix well and put in refrigerator, and chill overnight.

Frances G. Fisher

TEXAS SALAD

Serves 4

- | | |
|-------------------------------|--|
| ½ head lettuce, shredded | 1 small can Mexican style beans,
drained and washed |
| ¼ C. longhorn cheese shredded | 3 chopped green onions |
| 1 tomato, cut up | |
| 8-10 stuffed olives, cut up | |

Toss with Italian dressing, and salt and pepper to taste. Top with a handful of Fritos.

Barbara Munson



Good with Mexican or Italian menu.

PINEAPPLE DELIGHT SALAD

1 large can sliced pineapple
2 small boxes marshmallows
1 bottle maraschino cherries

Red or green grapes (pitted or halved)
½ pint light cream
Nuts if desired

Cut pineapple and marshmallows into small pieces. Combine with remaining ingredients and pour into 2 quart bowl.

Joyce Starr



Make 24 hours ahead and allow to stand in refrigerator.

DIETER'S DELIGHT

1 pint of diet sour cream
1 C. flaked coconut
1 C. miniature marshmallows
1 small can mandarin orange slices -- drained
1 C. white grapes

Mix and chill.

Judy Cooke



Serve with a smile.

FROZEN FRUIT SALAD

Serves 8

15 marshmallows or 1½ cups miniature
1 small can crushed pineapple
6 maraschino cherries
1 large pkg. cream cheese
¼ C. mayonnaise
½ pint whipped cream

Soak marshmallows (cut into small pieces) for an hour in pineapple. Add cherries also cut into small pieces. Soften cream cheese at room temperature and blend with mayonnaise. Combine the two parts. Fold in whipped cream. Freeze.

Joyce T. Height



This quantity just fills an ice cube tray.

PLAIN AND FANCY SALAD

Serves 6

2 C. elbow macaroni	1 T. chopped pimento
¼ C. cream style French dressing	1 tsp. salt
1 T. chopped onion	¼ tsp. pepper
1/3 C. chopped green pepper	¼ tsp. dry mustard
½ C. diced celery	½ C. mayonnaise

Cook macaroni, drain and rinse in cold water. Toss with French dressing, then chill at least 3 hours. Lightly mix in remaining ingredients and serve.

Arden French

POTLUCK POTATO SALAD

Serves 8 to 10

1/3 C. French dressing	1/3 C. chopped onion
6 cooked medium potatoes, peeled, cubed	4 hard-cooked eggs, chopped
1½ C. chopped celery	1 C. mayonnaise
1 small cucumber, diced	

Pour dressing over warm potatoes, chill 2 hrs. Add remaining ingredients, mixing lightly. Chill.

Jean Bunting



Garnish with cherry tomatoes, if desired.

SHRIMP SALAD, LUKULLUS

1 5 oz. can shrimp, drained or	4 T. heavy cream
1½ C. frozen cooked shrimp	2 T. mayonnaise
1 8 oz. C. artichoke hearts, drained	1 T. ketchup
1 4 oz. can mushrooms, drained	Juice of 1 lemon
	Dash paprika or cayenne pepper

Mix shrimp, artichoke hearts, mushrooms lightly together. Whip heavy cream and mix with mayonnaise, ketchup, lemon juice, paprika or cayenne pepper and pour over salad. Chill for 1 - 2 hours.

Vera Hurschler



Serve on leaf lettuce.

SALAD DRESSING

Yield: 1½ qts.

3 T. flour	¼ C. vinegar
3 T. butter	2 T. sugar
2 C. milk	1 tsp. salt
3 tsp. mustard (dry)	4 eggs
1 pt. Miracle Whip	

Stir flour and butter together over low heat until well blended. Add milk a little at a time, stirring all the time to avoid lumps. Cook until boiling then set off fire while remaining ingredients are blended.

Mix mustard, salt and sugar with vinegar until smooth. Pour slowly over slightly beaten eggs -- beating all the time. Add to first mixture and cook until it boils, stirring constantly.

When cold, add 1 pt. Miracle Whip.

Evelyn C. Vandenberg.

SALAD DRESSING

Yield: 1 quart

1 10 oz. can tomato soup	1/3 C. white vinegar
1½ C. Miracle Whip	1/3 C. salad oil
2 T. catsup	1 C. sugar
1 tsp. prepared mustard	1 medium onion, chopped fine
1 tsp. salt	

Combine and beat well. Store in refrigerator.

Joyce Height



This will keep indefinitely!

FRENCH DRESSING

Yield: 3 cups

1 can tomato soup	1 tsp. onion juice (or onion cut up)
1 tsp. salt	¼ C. vinegar
1 tsp. Worcestershire sauce	½ tsp. paprika
1½ C. Wesson oil	½ C. sugar
½ tsp. pepper	1 T. mustard

Blend in blender.

Norma Keller

SOUR CREAM DRESSING

1 C. sour cream
3 T. sugar
4 T. lemon juice
1 tsp. salt
1 tsp. dry mustard

Mix dry ingredients. Fold in cream and add lemon juice. Chill.

SOUR CREAM COLE SLAW

Finely shred one large head of cabbage. Add 2 tsp salt. Mix and put in refrigerator for 2 hours. Drain. Toss with Sour Cream Dressing.

Mrs. Thornton S. Field

CELERY SEED DRESSING

1/3 C. sugar	1 C. oil
1 tsp. dry mustard	1 grated onion (small)
1 tsp. salt	1 T. celery seed
1/3 C. vinegar	

Combine in a glass jar. Shake well before using.



Sara Hoffman

Keeps in refrigerator for weeks. This is particularly good on grapefruit and avocado salad, and on watercress, spinach or endive.

SAUCE VINAIGRETTE (French Dressing)

4 T. good wine vinegar or lemon juice
¼ tsp. salt
½ tsp. dry mustard
8 T. olive oil or salad oil
Big pinch freshly ground pepper

Optional: 1 T. minced scallions and/or ½ tsp. tarragon or basil

Place all ingredients in a screw-top jar and shake vigorously for 30 seconds or more to blend thoroughly. Use on tossed salads and to season vegetables. Refrigerate when not in use.



Sally Strong

My husband's sister puts this in the center of the table at every lunch and dinner; and they put a teaspoon or two on everything, but the meat.

RUSSIAN FISH SALAD

2 lbs. fish fillet	mustard
1 apple, peeled and chopped	salt
1 medium beetroot, cooked and chopped	pepper
1 onion, chopped	lemon juice
1 medium sour pickle, chopped	sugar
1 C. sour cream	

Simmer fish fillet for 10 minutes in water; let cool. Put in layers in a bowl: fish, apple, onion, beetroot, pickle. Pur mixture of sour cream, salt, pepper, lemon juice and sugar over it. Refrigerate for 3 to 4 hours.

Vera Hurschler



Important: do not mix or stir ingredients together until 1 hour before serving.

SALMON CUCUMBER MOUSSE

1 lb. can salmon	1/3 C. mayonnaise
1 envelope plain gelatin	Dash cayenne pepper
3 T. lemon juice	1/2 C. diced celery
1 tsp. prepared mustard	3/4 C. diced cucumber

Drain liquid from salmon into measuring cup and add water to make 1 cup liquid. Heat to simmering. Soften gelatin in lemon juice, add to the hot liquid and stir until gelatin is dissolved. Cool until mixture is slightly thickened. Flake salmon into bowl. Stir in mustard, mayonnaise and cayenne. Add the thickened gelatin and blend well. Fold in celery and cucumber. Turn mixture into a 1-quart mold and chill several hours until firm. Unmold on salad greens and garnish with cucumber slices and parsley.

Beth Mason

FRENCH SALAD DRESSING

1 1/2 C. sugar	1 C. catsup
1 tsp. salt	2 C. oil (Mazola, or other)
Dash of pepper	Juice of 1 lemon
2 tsp. paprika	1 small onion - cut up
1 C. vinegar	

Mix all dry ingredients together. Add to remaining ingredients and put in blender. Mix well.

Darleen Mueller



Deliciously good!

COLE SLAW DRESSING

Mix: 1/3 C. condensed milk (not evaporated)
1/3 C. mayonnaise
2½ tsp. prepared mustard
Salt to taste
Up to 1/3 C. vinegar (not more)

Make an additional quantity without vinegar and use as a garnish down the middle of the bowl of cole slaw.

Other garnishes to add to slaw are shredded carrot, green or Tokay grapes, or raisins plumped in orange juice.

Nelda Poch

A can of Eagle Brand condensed milk contains 1-1/3 cups.

COLE SLAW DRESSING

2 eggs.
2 T. sugar
2 T. water
3 T. vinegar
1 scant tsp. dry mustard
1 tsp. butter

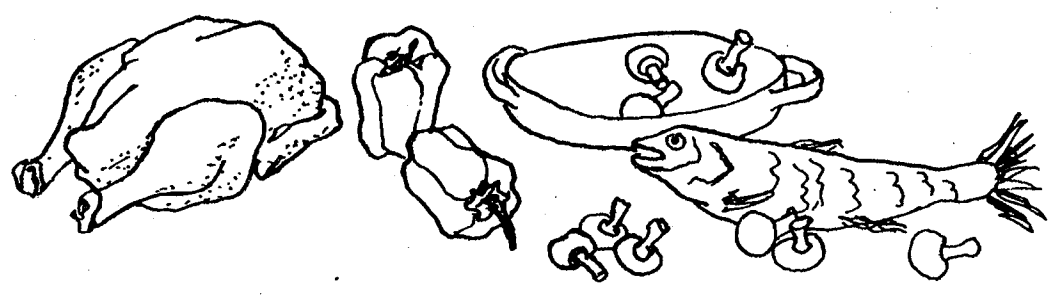
Beat eggs, add mustard, then all other ingredients; mix until smooth. Cook in enamel (preferably) pan until mixture bubbles. Take from stove and add about a tsp. of butter.

Pauline Spahr



This recipe came from Pennsylvania.

MAIN DISHES



THE KITCHEN

*Sometimes I like a kitchen best
When all the work is done,
And it is orderly and sweet.
With fragrance and with sun.
The floor waxed and the curtains crisp.
My apron on its hook --
A kitchen then has such a neat,
Precise, and pleasant look.
But often it seems pleasanter
at five o'clock, I think,
When suddenly it is time to fill
The kettle at the sink,
To start the fire, and lay the cloth
The old familiar way - - - - -
Oh, a kitchen is a lovely place
Any time of day!*

(Author unknown)

BARBECUE BEEF

Serves 12 - 15

5 lbs. ground chuck	¼ C. vinegar
1 C. chopped onion	¼ C. water
1 C. chopped celery	1 tsp. salt
1 C. chopped green pepper	¼ tsp. pepper
butter	¼ tsp. red pepper (optional)
1 medium bottle catsup	¼ tsp. chili powder
1 medium bottle chili sauce	2 - 3 tsp. sugar
2 T. mustard	

Brown chuck, onion, celery and green pepper in butter. Add catsup, chili sauce and rest of ingredients. Cook about ½ hour.



Great for a dinner bridge!

Arden French

BEEF BURGUNDY

Serves 6 - 8

3 - 4 lbs. round or chuck beef, cubed	1 pkg. Lipton's onion soup
1 can mushroom soup	1 can mushrooms
1 can tomato soup	¾ C. burgundy

Brown beef cubes in a small amount of oil. Combine and mix with remaining ingredients. Bake 3 hours at 350 degrees. Remove cover for the last hour. Serve over noodles.



Make ahead for a delightful company main dish.

Becky Hulick

CRUSTY BEEF, CHEESE, AND NOODLE CASSEROLE

Serves 8 - 10

2 T. vegetable oil	1 tsp. salt
1 onion, chopped	1 lb. fine noodles, cooked and drained
2 lbs. ground beef	1 lb. sharp Cheddar cheese, grated or shredded
4 cans (10¼ oz. each) meatless mushroom sauce (for spaghetti)	Seasoning salt

Heat oil, add onion and cook until golden. Add meat and cook until meat loses its red color, stirring. Add mushroom sauce and salt, heat. Arrange in casserole half of noodles, half of sauce and half of cheese; sprinkle with seasoning salt. Make another layer of noodles, add sauce and top with cheese. Bake in preheated moderate oven (325 degrees) for 1 hour; top should be nicely browned.

Mrs. Barry Moore

BEEF BURGUNDY IN CASSEROLE

Serves 4

2 or 3 lb. piece of lean beef chuck, blade or sirloin butt. A piece of round can also be used.	2 stalks celery, cut in fourths
1 tomato, diced	1 clove garlic (optional)
2 fresh carrots scraped	1 C. canned consomme
2 medium onions, peeled	½ C. burgundy
2 mushrooms, peeled	Salt and pepper as needed
	Chopped parsley

Brown meat quickly in a skillet. Place meat in a casserole. Add vegetables, consomme, wine and seasonings. Cover and bake at 350 degrees for about 2 hours or until the meat is tender. Serve with chopped parsley sprinkled over the top. Be sure to eat the vegetables, too.

Sandra Brown



You can also do thick hamburger patties the same way, and the juices make a delicious gravy.

BEEF PATTIES

2 lb. ground lean beef	4 slices toast
½ C. Madeira wine	1 small can liver pate (optional)
Salt and pepper	4 mushroom caps, browned in butter
½ stick butter	

Mix beef with 1 tablespoon butter and 1 teaspoon salt. Make into 4 patties. Marinate the patties in the Madeira for at least 1 hour. Remove. Sprinkle the patties with cracked pepper and saute in the butter over high heat for 3 minutes on each side. Place toast in the remaining butter and saute. Place a pattie on each slice of toast and cover with a slice of the liver pate. Top each with a mushroom cap. Pour the remaining marinade (Madeira) into the pan and simmer for 3 minutes. Pour over patties and bake at 400 degrees to desired degree of doneness, (3 minutes for rare.)

Sandra Brown

URSULA'S MESS OR ST. CROIX SALAD

1 T. (1 envelope) unflavored gelatin	1 C. chopped celery
½ C. cold water	¼ C. chopped green pepper
1/3 C. lemon juice	½ tsp. salt
1 C. mayonnaise or salad dressing	1 - 1 lb. can corned beef

Soften gelatin in cold water; dissolve over hot water. Add remaining ingredients. Mix lightly. Corned beef should be in large flakes. Pour into oiled mold; chill until firm. Unmold, garnish with hard cooked egg slices, cucumber sticks, and lemon.

Rose M. Eller

BEEF AND POTATO LOAF

4 C. thinly sliced potatoes, raw	¾ C. evaporated milk
1 T. chopped onions	½ C. crackers, crumbles or uncooked oats
1 tsp. salt	¼ C. catsup or chili sauce
1 tsp. parsley flakes	¼ C. chopped onions
1/8 tsp. pepper	1 tsp. salt
1 lb. ground beef	1/8 tsp. pepper

Arrange potatoes evenly in greased 2 quart baking dish. Add onions, then sprinkle salt, pepper and parsley flakes over top of potatoes and onions. Mix ground beef, milk, crackers, catsup, onions, salt and pepper. Spread evenly over potatoes. Bake in 350 degree oven for about 1 hour or more.

Dot Patterson

BOEUF BOURGIGNON a la DRIGGERS

Serves 6 to 8

2 lbs. chuck, in pieces	1/8 tsp. marjoram, crushed
1 T. Kitchen Bouquet	1/8 tsp. thyme, crushed
¼ C. cream of rice cereal	1½ C. burgundy or dry red wine
1 pkg. soup greens cut up	1 can (6 oz.) B & B mushroom crowns, including broth
2 tsp. salt	
1/8 tsp. pepper	

Place meat in 1½ quart casserole and toss with Kitchen Bouquet. Mix in cream of rice. Add remaining ingredients. Mix and cover and bake in 325 degree oven about 2½ hours. Stir meat every 30 minutes.

Kit Driggers



You may use any other vegetables also.

BEEF STROGANOFF

6 servings

1½ - 2 lbs. sirloin steak	1 can Campbell's Golden Mushroom Soup
2 T. all-purpose flour	1 can Campbell's Beef Broth
¾ tsp. salt	2 tsp. Worcestershire sauce
1/8 tsp. pepper	1 C. sour cream
2 T. salad oil	2 T. chopped parsley
¾ C. chopped onions	

Cut steak into thin strips. Coat with flour, salt and pepper. Brown quickly in oil in large fry pan. Add onions. Cook until tender. Stir in soups and Worcestershire sauce; bring to a boil. Cover and simmer for 10 minutes. Blend in sour cream and parsley. This recipe makes a lot of gravy; you can add 1 1/3 cups Minute Rice, if you like, or serve over noodles, or mashed potatoes.

Jan Rose

CORNED BEEF CASSEROLE

1 - 6 oz. pkg. macaroni
1 ½ C. cooked corned beef
¼ lb. American cheese cubed
1 ¼ C. milk
½ C. chopped onion
¾ C. well-buttered bread crumbs
1 - 11 oz. can condensed cream of chicken soup

Cook macaroni in boiling, salted water. Drain and rinse. Combine remaining ingredients, except crumbs, and alternate with layers of macaroni in greased 2 quart casserole. Top with ¾ C. of buttered crumbs. Bake in moderate oven (375 degree) one hour.

Leatha Feil

CORNED BEEF LUNCHEON SALAD

1 pkg. lemon Jello (3 oz.)
1 1/3 C. boiling water
1 can shredded corned beef
1 C. chopped celery
1 T. chopped onion
½ C. chopped sweet pickles
2 chopped hard boiled eggs
1 C. mayonnaise
1 tsp. lemon juice

Dissolve Jello in boiling water. Add other ingredients and chill in refrigerator until firm.



I do not use this dressing, as there is ample mayonnaise already.

Dressing: 1 C. sour cream
2 T. mayonnaise
1 tsp. horseradish
½ tsp. lemon juice

Joyce Height

CORNED BEEF CASSEROLE

1 6 oz. pkg. elbow macaroni
1 12 oz. can corned beef
¼ lb. American cheese, cubed
1 can cream of chicken soup
1 C. milk
1 can tomato sauce (15 oz.)
½ C. chopped onion
¾ C. buttered bread crumbs (for topping)

Cook macaroni in salted water. Drain. Add all other ingredients except bread crumbs. Mix well. Sprinkle bread crumbs on top. Bake in 375 degree oven, 45 minutes.

Ruth Quigley

- | | |
|---|---------------------------|
| 1 lb. ground beef | ½ tsp. poultry seasoning |
| ½ lb. each - pork & veal, ground
twice | 2 T. chopped parsley |
| 1 C. bread crumbs | 2 T. chopped onion |
| 2 eggs or 4 yolks | ¼ C. chopped green pepper |
| 2 tsp. salt | 1/3 C. chopped celery |
| ½ tsp. paprika | 1½ C. tomatoes |

Mix together. Put half in baking dish, cover with 1 C. each of corn and green beans seasoned. Cover with rest of meat. Bake 350 degree oven for 1½ hours.

Mrs. Arthur Perrine

SHERRIED HAMBURGER CASSEROLE

- | | |
|----------------------------|---|
| 4 slices bacon | 1 tsp. salt |
| 1 medium onion, minced | ¼ tsp. pepper |
| 1 clove garlic, minced | ¼ tsp. oregano |
| ¼ C. fine dry bread crumbs | 1 can (3 oz.) sliced mushrooms, drained |
| 1 lb. ground beef | 1 can (10½ oz.) golden mushroom soup |
| 1 egg | ½ C. dry sherry |

Cook bacon in skillet, drain on absorbent paper. Pour off most of the fat. Put onion and garlic in skillet and cook over low heat five minutes. Add crumbs and cook a few minutes longer. Mix with beef, egg and seasonings. Shape in 12 balls and brown on all sides in a little hot bacon fat. Put in 1½ quart casserole. Mix last three ingredients and pour over top. Sprinkle with crumbled bacon. Cover and bake in moderate oven 375 degrees about 45 minutes.

Joyce Sanchez



This recipe can also be used as hot hors d'oeuvres by making the meat balls very small and doubling the recipe.

POT ROAST, GERMAN STYLE "RINDERSCHMORBRATEN"

- | | |
|--------------------|-------------------------------------|
| Beef - round | 2 allspice |
| salt and pepper | 1 clove |
| 1 onion, quartered | fat |
| 1 carrot | 3 slices bacon |
| 1 stalk celery | 1 tsp. flour, mixed with cold water |
| 4 peppercorns | |

Mix salt and pepper and rub meat on all sides. Dust with flour and brown well in hot fat on top of stove. Add onion, carrot, celery and spices, then hot water (two-thirds covered). Put slices of bacon on top to keep meat moist. Put lid on and cook 300-325 degrees for 2 - 2½ hours. Remove meat and thicken gravy with the flour, add gravy browner; you may add sour cream. Check taste.

Ruth Naylor

"SLOPPY JOE" HAMBURGER

1½ lb. ground beef	1½ tsp. salt
½ C. chopped onion	½ bottle chili sauce or catsup
1 C. chopped celery	2 T. vinegar
2 T. butter or salad oil	¼ C. chopped green pepper
2 T. brown sugar	Hamburger buns

Brown beef, onions and celery in oil. Add rest of ingredients and simmer until thick and well blended. Spoon over toasted buns.

Sandra Brown

PIZZA HAMBURGER PIE

Serves 4

1 lb. ground beef	½ C. shredded soft cheese
1 tsp. salt	2 T. chopped parsley
½ tsp. pepper	¼ tsp. dried basil
1 C. well-drained canned tomatoes	2 T. finely chopped onion

Mix ground beef with salt and pepper. Pat out in a 9 inch pie pan. Spread tomatoes over hamburger and sprinkle with remaining ingredients. Bake in a moderate oven, 375 degrees, for 15 to 20 minutes (until meat is done to liking). Cut in wedges and serve.

Variation: To make Sunshine Meat Pie, fill hamburger "crust" with a mixture of 1½ C. well-drained whole kernel corn (12 oz. can), 1 C. well-drained canned tomatoes, ½ tsp. salt and ¼ tsp. basil. Bake as above.

Betty Phillips



Serve with: French fried potatoes, asparagus, apple dumplings.

PORCUPINES

½ C. uncooked rice	1 can tomato soup
1 lb. ground round steak or chuck	1 can water
¼ C. chopped green pepper	1 small can tomato paste
¼ C. chopped celery	1 small clove garlic
1 small chopped onion	celery tops, chopped
1 egg	

Combine and mix well the rice, chuck, green pepper, onion, celery. Form mixture into small balls. Put into deep skillet and add soup, water and tomato sauce. Mince garlic and add with celery tops to mixture. Simmer over a very low fire for 1 hour.

Lee King



An excellent one dish supper with a salad and hot bread.

DUTCH MEAT LOAF

Serves 4 - 6

1½ lbs. ground beef	1 egg - beaten
1 C. fresh bread crumbs	1½ tsp. salt
1 medium onion - chopped	¼ tsp. pepper
½ can 8 oz. tomato sauce	

Lightly mix and form into loaf. Place in a shallow pan and cook in a moderate oven (350 degrees): then combine:

½ can 8 oz. tomato sauce	2 T. vinegar
1 C. water	2 T. brown sugar or molasses
2 T. prepared mustard	

Pour over meat loaf in oven, continue baking 1¼ hours longer and baste occasionally.

Judy Cooke

HEARTY DELICIOUS STEW

Serves 6

1½ lb. beef cut in small pieces	½ tsp. Worcestershire sauce
1/8 C. flour	½ tsp. soy sauce
2 tsp. salt	2 C. warm water
½ tsp. pepper	1 C. tomato juice
2 T. butter	5 small potatoes
1/2 C. chopped onion	3 medium carrots
1 tsp. paprika	1 pkg. frozen or small can of peas
2 T. sugar	½ C. red wine
2 T. wine vinegar	

Shake beef cubes in a sack with the flour, salt and pepper. Brown meat in butter with onion, paprika, sugar, wine vinegar, Worcestershire sauce, soy sauce. When brown, don't let it stick, stir constantly, add the water, tomato juice and simmer for one hour. Add the potatoes, carrots, and peas. Cook covered for 25 minutes, until vegetables are done. Five minutes before serving add ½ C. red wine.

Florise Pritchard



Wedges of cabbage or 2 cups of mushrooms added with the wine make a good variety to this delicious stew. Serve with corn bread. This makes it company fare with lemon pie for dessert.

MEAT-EGGPLANT CASSEROLE

Makes 4 - 6 servings

1 medium eggplant, peeled and cubed	1 lb. lean ground beef
1 C. water	½ lb. Cheddar cheese, cubed
½ tsp. salt	½ C. fine dry bread crumbs
1 T. salad oil	1 can (10¾ oz.) tomato soup

Preheat oven to 350 degrees. Combine eggplant, water and salt in a saucepan. Cook over low heat for 5 minutes. Heat oil in skillet. Add meat. Cook, stirring with fork to break up meat, until lightly browned. In bottom of greased 1½ quart casserole, place a layer each of eggplant, meat and cheese. Sprinkle with 1/3 of the bread crumbs. Top with 1/3 of the soup. Repeat layers twice, ending with soup. Bake covered for 30 minutes.

Ethel Bogart

CHANTIE GIRL SPECIAL

Serves 6

1 chopped onion	pepper
1 chopped green pepper	1 can kidney beans
¼ C. butter	1 6 oz. can tomato paste
½ to 1 lb. hamburger	1/3 C. parmesan cheese
1 tsp. salt	½ C. chopped, stuffed olives

Saute onion and pepper in butter for 5 minutes. Add hamburger, salt and pepper. Cook about 10 minutes. Add kidney beans, tomato paste, cheese. Heat until cheese melts and add olives.

Mrs. Arthur Perrine

FANCY MEAT LOAF with Glaze

Serves 12

3 lbs. ground beef	¼ C. horseradish
1 large onion, chopped	1 T. salt
5 slices bread	1 T. mustard
3 eggs	

Glaze: 1 C. catsup
½ C. brown sugar
1 tsp. nutmeg
4 tsp. mustard

Preheat oven to 350 degrees. Combine beef, onion, bread, eggs, horseradish, salt and mustard. Divide in half in 2 meat loaf pans. Prepare glaze by mixing catsup, brown sugar, nutmeg and mustard. Pour glaze over meat loaves and bake 1 hour.

Joan C. Kearney

BRISKET WITH VEGETABLE GRAVY

4 - 5 lb. first cut brisket
1 large onion, sliced
medium green peper, cut up
3 carrots, sliced

2 - 3 stalks celery
1 (8 oz.) can tomato sauce
½ C. water

Brown brisket in skillet. Place brisket in roasting pan. Around brisket place raw vegetables. Pour tomato sauce and water over meat and vegetables. Cook covered in oven at 325 degrees for about 2 hours or until tender. Remove meat from gravy and cool. Pour vegetables and liquid left in roaster into blender. Blend until desired consistency. (You may need to add hot water to thin down gravy). When ready to serve slice meat while cold. Slice against grain. Heat gravy in a covered dish or pan in oven. When gravy is good and hot, add sliced meat. Meat will take about ten minutes to heat.

Carol Lindenfield



This is a good dish to make a day ahead for company. When you are ready to serve all you need worry about is heating.

BEEF STEW - ORIENTAL ACCENT

Serves 6

2 lb. boneless beef cut in 1" cubes
½ C. flour
1½ tsp. salt
1/8 tsp. pepper
2 T. shortening
1 (13½ oz.) can pineapple tidbits
1 (8 oz.) can water chestnuts,
drained

1 C. liquid drained from pineapple and
water chestnuts
1 C. water
1 T. soy sauce
½ tsp. ginger or sliced preserved ginger
1 medium size onion, sliced
1 green pepper cut in strips
1 T. cornstarch

Coat beef cubes with flour combined with salt and pepper, and brown on all sides in hot fat in heavy kettle. Drain pineapple tidbits and water chestnuts, reserve, and add liquid with water, soy sauce and giner to meat.

Cover and simmer over low heat for 1½ to 2 hours until meat is just tender. Add green pepper and onion for the last ½ hour of cooking time; the pineapple and chestnuts for 20 minutes. Dissolve cornstarch in a little cold water and stir into meat mixture. Continue cooking, stirring constantly until sauce is thickened. Serve with rice.

Jean Bunting

PEPPER STEAK

3½ lb. chuck steak (1 inch thick)	pepper
2 T. shortening	1 can (1 lb.) tomatoes
4 large green peppers, cut in strips	1 can (8 oz.) tomato sauce
2 large onions, thinly sliced	1 bay leaf
salt	1 cube beef bouillon cube, crumbled

In a dutch oven, heat shortening, add steak and brown well on both sides. In a bowl mix remaining ingredients, including bouillon cube. Pour over the meat and cover. Cook over low heat until meat is fork tender. If liquid in pan evaporates during cooking, add water from time to time, keeping at least 1 cup liquid in pan.



Marion Hagerty

Serve with shipped potatoes and a salad.

GOLDEN NUGGET MEATBALLS

1 lb. ground beef	2 T. shortening
1 egg slightly beaten	1 can (10¾ oz.) condensed tomato soup
¼ C. dry bread crumbs	1/3 to ½ C. water
¼ C. minced onion	1 medium clove garlic minced (or small amount of garlic salt)
¼ tsp. salt	1/8 tsp. oregano
12 cubes (½ inch) mild process cheese	

Thoroughly mix first five ingredients and divide in 12 parts. Shape meat around each cheese cube to form meatball. Brown in skillet in shortening. Pour off fat. Add remaining ingredients, cover, cook over low heat 20 minutes or until done. Stir now and then.

Caryl Haynes

MANDARIN MEAT BALLS

1 lb. ground beef	2 T. water
¼ C. bread crumbs	2 T. soy sauce
½ C. chopped onions	¼ C. vinegar
1 tsp. salt	¼ C. sugar
2/3 C. milk	½ C. green onions
dash of pepper	1 13 oz. can Pineapple Tidbits
3 T. butter	½ C. green pepper strips
1½ T. cornstarch	1 C. sliced celery
pineapple juice (from Tidbits)	

Mix beef, bread crumbs and onions, and cook in frying pan. Remove. Melt butter, add cornstarch, pineapple juice, water, soy sauce and vinegar. Cook until thickened. Add sugar, onions, pineapple, green pepper, celery to sauce. Then add meatballs. Cook until tender but not mushy. Serve with rice and garnish with tomato wedges and ¼ C. toasted almonds.

Caryl Haynes

SWEDISH MEAT BALLS

Makes 6 to 8 servings

1 lb. ground beef	1½ tsp. salt
½ lb. ground pork	1/8 tsp. pepper
½ C. minced onion	1 tsp. Worcestershire sauce
¾ C. fine dry bread crumbs	1 egg
1 T. minced parsley	½ C. milk

Meat Ball Gravy: ¼ C. flour	1/8 tsp. pepper
1 tsp. paprika	2 C. boiling water
½ tsp. salt	¾ C. sour cream

Mix first 10 ingredients thoroughly. Shape into balls the size of a walnut. Brown in ¼ C. hot fat or vegetable oil. Remove meat balls and make gravy. To make gravy, mix flour, paprika, salt and pepper in hot fat. Add boiling water and cream. Return meat balls to gravy and cook 15 to 20 minutes.

Sally Giovanos

LONDON BROIL

1 flank steak
½ C. French dressing
½ C. Beef sauce

Wipe steak, marinate in French dressing for 2 - 3 hours. Score meat. Place on broiler and sear. Spread with ½ beef sauce. Broil 7 minutes, turn. Spread with ½ beef sauce. Broil 7 minutes more. To serve, cut in narrow slices diagonally against grain.

Beef Sauce

1 clove crushed garlic
1 tsp. salt
1 tsp. Worcestershire sauce
½ C. chili sauce
Dash of Tabasco

French Dressing

3 C. salad oil
½ C. olive oil
1 tsp. lemon juice
1 C. basil or wine vinegar
Dash of Tabasco
3 tsp. salt
2 tsp. pepper
1 tsp. mustard

Norma Stackpole

RICE HOT DISH

Serves 5 - 6

- 1 lb. hamburger meat
- 1 medium onion
- 1 C. uncooked rice
- 1 can cream of mushroom soup
- 2½ T. soy sauce

Brown chopped meat and sliced onions together. Season with salt in large casserole. Mix rice and hamburger mixture. Put soup in frying pan and stir in 1½ cans (soup) of water. Add soy sauce. Mix together. Cover and bake at 350 degrees for 45 minutes.

Pat Hawley

ROAST BEEF CASSEROLE

Serves 4

- 2 C. cubed soft bread (4 thin-sliced bread with crust removed)
- ½ C. grated sharp cheese
- 2 T. butter, melted
- 1 C. peas
- 1½ C. cream sauce*
- 2 T. chopped onion, saute in butter for cream sauce
- 2 C. cubed cooked rare roast beef
- 1 large tomato, sliced

*Cream Sauce

- 4 T. butter, brown onion in this
- 4 T. flour
- ½ tsp. salt
- 1½ C. milk

Mix bread cubes, cheese and melted butter. Put half in greased 1 quart casserole. Add peas. Mix beef in cream sauce. Place on top of peas. Circle tomato slices on top of casserole. Put remaining bread cubes on very top. Bake for 30 minutes in pre-heated 350 degree oven. To make the cream sauce, melt butter, brown onion, add flour and salt. Let bubble up together, remove from heat. Add milk all at once. Return to heat. Stir constantly until sauce thickens.

Ruth Schrader

ALSATIAN MIXED PLATTER

1 lb. thick sliced bacon	6 small onions (each stuck with a clove)
6 smoked pork chops or cutlets	6 medium potatoes (12 small) in jackets
6 sausages	6 frankfurters
2 quarts sauerkraut	3 C. stock
	2 C. dry white wine

Line the bottom of a heavy casserole or kettle with half of the bacon. Add the sauerkraut. Place the pork chops, sausages, onions and potatoes over the sauerkraut. Cover with remaining bacon, pour the stock and wine over all. Cover tightly and simmer 1 3/4 hours. Uncover, add the frankfurters and simmer 15 minutes. Place sauerkraut on a large platter, arrange meats and vegetables around it. Serve with thick-sliced rye bread.

Virginia Eden

ITALIAN PORK CHOPS WITH HERBS

4 servings

1 to 2 tsp. crushed dried rosemary	1/4 tsp. pepper
1 to 2 tsp. ground sage	4 large pork chops
1/2 tsp. garlic salt	water
1/8 tsp. salt	1/2 C. dry white wine*

Combine herbs and seasonings. Rub mixture on both sides of chops and put chops in skillet. Pour water over chops to cover (just barely). Cook covered, over low heat for about 1 hour. When the water has evaporated, the chops will begin to brown. Turn several times until browned on both sides. When chops are browned, add wine. Bring to boil and remove from heat. Put chops in heated serving dish and pour sauce over top.

Cheryl Norland (Mrs. Eric)



I have also used a red wine with great success.

JAPANESE PORK ROAST

Serves 4 - 5

4 - 5 lb. pork roast	1 8 oz. can pineapple with syrup
2/3 C. Kikkoman Soy Sauce	1/4 tsp. pepper
1 T. honey	1/2 C. white wine

Combine all ingredients and marinate roast for at least 2 hours, turning often. Place meat in roasting pan, fat side up. Roast at 325 degrees (40 minutes/lb.). Remove pineapple and baste roast often with sauce. Save some sauce, mix with pineapple, heat and serve over rice.

Pat Hawley

PORK CHOPS PARMESAN

Serves 6

6 thick pork chops - trim off fat	2 eggs slightly beaten
¼ C. flour	2 T. cooking oil
1 tsp. salt	6 slices mozzarella cheese
½ tsp. garlic salt	1 small can tomato sauce
½ tsp. pepper	½ tsp. oregano

Bread crumb mixture: 1 C. bread crumbs
½ tsp. paprika
¼ C. Parmesan cheese

Combine flour, both salts, and pepper. Flour pork chops, dip chops in beaten eggs and cover with bread crumb mixture. Brown in frying pan both sides in cooking oil. Arrange in baking dish. Pour tomato sauce over chops, place slices of mozzarella cheese over each chop. Sprinkle with oregano. Cover with foil. Bake at 325 degrees for 1 hour.

Beth Greczyn

PORK CHOPS AND SAUERKRAUT

Serves 4

4 pork chops	1 C. water
salt	1 tsp. bouillon or 1 cube
pepper	1 can sauerkraut
paprika	1 onion, sliced

Brown chops on both sides. Sprinkle with salt, pepper, and paprika to taste. Meanwhile, cook sauerkraut with bouillon and water. Simmer while chops are browning. Lift sauerkraut out of liquid with a slotted spoon and add to chops along with onion. Lower heat and simmer for 1½ hours.

Anne Allen

For a great variation, add about ¼ C. applesauce at the same time the sauerkraut is added to the chops.

HOT SPICY HAM SANDWICHES

1 lb. wafer thin spiced ham
1 jar chili sauce
1 tsp. lemon juice
2 T. brown sugar
¼ tsp. onion juice or grated onion

Place all ingredients, except ham, into large fry pan and bring to a boil. Add ham slices a few at a time. Heat through thoroughly. Serve piping hot between soft rolls. Ketchup may be added to sauce if need be.

OLD ENGLISH MEAT PUDDING

2 lb. round steak, cut in thin squares
1½ large onions, chopped
salt and pepper

Dough: 2 C. pastry flour
1 tsp. salt
½ T. baking powder
½ C. Crisco

First have a muslin cooking cloth, 18" in diameter. Then a small dish for the bottom of the cooking pot. Fill your container half full of water. Have water boiling when you add the meat pudding. Spread your cooking cloth over your dish. Then put the rolled dough on the cloth. Put a thick layer of meat, a layer of onions, salt and pepper, another layer of meat, and onions, and salt and pepper, and lastly, a layer of meat. Pull dough up around the meat and pinch together. Bring up cloth and tie. Add to the boiling water. Cook 2½ to 3 hours. Serve with remainder of broth from cooking. Remove cooking cloth and serve from large bowl.

Mrs. Alan Balcomb

PORK CHOP VEGETABLE CASSEROLE

Serves 6

2 T. shortening	3 T. flour
6 lean pork chops (1 inch)	2 tsp. salt
Browning time: 15 minutes	¼ tsp. pepper
2 C. thinly sliced raw potatoes	2 C. milk
2 C. thinly bias-sliced carrots	Cook: about three minutes
½ C. thinly sliced onions	

In a large, heavy skillet, heat the shortening; add chops and brown well on both sides. In a greased (2 qt.) casserole alternate layers of potatoes, carrots, and onions. Arrange browned chops over vegetables. Stir the flour into the skillet drippings; add salt and pepper; gradually add the milk; cook, stirring constantly until smooth and thickened. Pour over vegetables and meat. Bake covered in a quick oven (400 degrees) for 45 minutes. Uncover, and bake 30 minutes longer, or until chops are tender.

Donna Urness



Add a salad and your meal is complete!

QUICK CURRIED HAM

Serves 4

2 T. onion	1/3 C. mayonnaise
2 T. green pepper	2 C. cubed cooked ham
1 can cream of celery soup	3 oz. can mushrooms
2/3 C. milk	1/2 tsp. (or more) curry powder

Saute onion and green pepper. Stir in soup, milk and mayonnaise. Add ham, mushrooms, and curry powder. Serve on rice.

Ethel Mesner

VENISON STEW DELUXE

Marinade:

1 1/2 C. wine vinegar	1/2 medium onion, sliced
2 juniper berries cut in 4 pieces (optional)	1/2 small carrot, sliced
1 tsp. salt	2 T. sugar
1/2 tsp. whole black peppers	2 whole cloves
1 medium bay leaf	2 1/2 lb. venison

Cut meat in 2" cubes. Place in bowl with marinade and refrigerate for 2 days. Drain meat and save 3/4 Cup strained marinade.

Stew:

3 T. shortening	1 1/8 tsp. salt
1 medium onion, sliced	1/2 C. pureed tomatoes
3/4 C. water	1 T. flour
1/8 tsp. pepper	

Brown meat in shortening. Add marinade and salt and pepper. Cover and simmer for 1 1/2 hours. Add tomatoes, onion and simmer for 1 hour. Thicken with flour mixed with water.

Alvaire Michael

VEAL AND PEPPERS

Serves 4 - 5

1½ lb. veal cutlet	¼ to ½ C. olive oil
5 or 6 green peppers	salt and pepper to taste
1 large can tomatoes (1 lb. 13 oz.)	1 tsp. sugar

Cut veal into 3" strips. Cut green peppers into 1" strips. Place oil in skillet. Saute peppers until golden or tender. Remove from skillet. Saute veal strips until golden. Add tomatoes, salt, pepper, and sugar. Cover skillet and simmer for 1 hour. Return peppers to skillet with veal and tomatoes. Turn heat up to heat peppers through.

Betty Lou Ziegler

Round steak may be used instead of veal.

VEAL PARMESAN

Serves 4

5 or 6 very thin veal cutlets, pounded as if for scallopini	Mozzarella cheese
egg	spaghetti or marinara sauce
Italian bread crumbs	oregano
Parmesan cheese	

Dip meat in egg, then in a mixture of 2 parts Italian bread crumbs to 1 part Parmesan cheese, (i.e., 1 cup crumbs, ½ C. cheese). Then brown in olive oil. Place meat in ungreased baking dish. Cover with a layer of Mozzarella cheese. Generously cover cheese with spaghetti or marinara sauce. Sprinkle Parmesan cheese and oregano on top. . Bake for ¾ hour at 350 to 375 degrees.

Joyce Height

SWISS CHEESE FONDUE

Serves 4

1 lb. Swiss cheese or ½ lb. Swiss and ½ lb. Gruyere	3 T. Kirsch or cognac
1 clove garlic	dash of Tabasco
2 C. dry white wine or vermouth	Nutmeg or other favorite spice
1 T. lemon juice	2 loaves French bread
flour	

Dice cheese. Cut garlic in half and rub fondue pot with it. Heat wine and add lemon juice until wine is hot, not boiling. Dredge cheese lightly with flour. Add slowly to wine and stir until melted. Stir in Kirsch, Tabasco and spices. Blend smooth. Cut bread in fork size cubes. Spear bread and swirl in cheese fondue. Serve with white wine.

Ruth Naylor

QUICHE LORRAINE ala Florise

One 9 inch unbaked pastry shell

8 slices of crisp bacon	dash nutmeg
8 oz. natural Swiss cheese (2 cups shredded)	3 well-beaten eggs
1 T. all purpose flour	1¾ C. milk
½ tsp. salt	

Bake pastry shell in hot oven (450 degrees) 7 minutes. Remove from oven, reduce oven to 325 degrees.

Crumble drained, cooked bacon in shell: Combining rest of ingredients, beating well before adding cheese, stir lightly and pour into pie shell. Bake in 350 oven for 40 - 45 minutes - until center is set. Let stand 15 minutes before serving.

Florise Pritchard



Serve with fruit salad to bridge group for lunch.

"FALSE" QUICHE LORRAINE (Martha Lust)

½ lb. ham	salt
½ lb. Swiss cheese	pepper
4 eggs	paprika
¼ C. half and half cream	any herb you prefer (nutmeg, parsley, etc.)

Cut ham and cheese in small pieces. Lay in greased pyrex dish. Mix eggs with cream, season with salt, pepper, paprika and herbs. Pour over ham and cheese and bake in 350 degree oven for about ¾ of an hour, or until done.

Betty Sanders

CHEESE ONION FONDUE

1 pkg. frozen Welsh rarebit
½ C. sour cream
1 T. dry onion soup mix

Heat ingredients in double boiler. Transfer to fondue pot, place over fondue burner. Suggested dippers: Cherry tomatoes, French or pumpernickel bread cubes, cooked shrimp, celery or carrot sticks.

Sally Giovanos



This can be a main course or an appetizer.

1 lb. baby beef liver	¼ tsp. pepper
8 slices of bacon	¾ tsp. salt
2 medium sized onions, sliced and separated into rings	1/3 C. wine vinegar
¼ C. flour	

Cook bacon in large skillet. Remove, crumble and set aside. Combine flour, salt and pepper. Coat liver with seasoned flour. Cook onions in bacon fat and then remove and set aside. Saute liver quickly in same skillet over high heat, taking care not to overcook. When liver is still pink in center, add wine vinegar to remove brown bits. Place onions on top of pieces of liver for a minute or two, then remove to serving platter and top with crumbled bacon. Spoon wine vinegar over each serving of liver.

Flo Dey

GLAZED BARBECUED LAMB

Serves 6

1 leg of lamb (5-6 lbs. boned)	2 T. butter
¾ C. orange marmalade	1 T. A1 Sauce
2 cloves garlic, crushed	2 T. lemon juice

Have lamb boned without cutting through meat. Insert 2 skewers through meat on either side, crossing in center. Place fat side down on medium hot coals. Mix sauce ingredients and heat. Brown lamb on both sides using skewers to turn. Brush often with glaze. Cook 1 - 1½ hours. To carve, start at one end and cut across grain into desired thickness.

Pat Hawley

NAVARIN DE MOUTON (LAMB STEW)

Serves 4 - 6

2 lbs. shoulder of lamb, cut for stew	1 medium onion studded with cloves.
2 T. butter	1 bay leaf
¼ tsp. sugar	pinch of thyme
1 T. flour	½ tsp. salt
2 C. lukewarm water	¼ tsp. pepper
1 C. consomme	12 medium potatoes, quartered

In Dutch oven or large heavy saucepan, heat butter. Add meat and cook until browned on all sides. Add sugar and cook 3 minutes, stirring constantly. Pour fat off pan. Sprinkle meat with flour, and cook until brown, stirring constantly. Stir in water and consomme. Add onion, bay leaf, thyme, salt and pepper. Bring to a boil. Cover and simmer 1 hour. Add potatoes. Cover and continue simmering for another hour. Serve hot.

Ruth Naylor

LAMB CURRY

left over lamb or stewing lamb	1 T. brown sugar
1 onion	½ tsp. salt
1/3 green pepper, sliced	freshly ground pepper to taste
2 sticks celery	½ C. seedless raisins
¼ tsp. ground ginger	2 T. butter
1 T. curry powder	

Cut all meat from bone, trimming away fat and gristle. Put bone and trimmings in to small saucepan and cover with water, about 2 cups. Bring to a boil, then simmer about 1 hour. Remove bones, etc. from broth and add diced meat, about 1 inch cubes. (2 cups, at least). Simmer until meat is just soft. Melt butter in large frying pan, add sliced onion, pepper and celery and cook until onion is clear. Then add spices and broth and cook until celery is just tender. Add raisins and meat. Thicken broth with flour mixed with cold water. Serve over hot rice.

Jean Bunting



If you are unfamiliar with curry it may be wise to try half the amount, first, and taste. A curry should be hot and spicy. A bit of candied orange peel and/or preserved ginger add piquancy to the flavor. Curry should always be served with a choice chutney (Major Grey's or Cross & Blackwells are good.) and other accompaniments, such as shredded coconut, slivered almonds, chopped macadamia nuts, preserved ginger, indeed whatever the imagination suggests.

PRONTO PUPS

1 lb. hot dogs
Round sticks

Batter Mix:

½ C. yellow corn meal
1½ C. plain flour
¼ C. sugar
2 tsp. salt
4 tsp. baking powder
1 C. milk
1 beaten egg

Mix dry ingredients. Add beaten egg and milk. Beat with rotary beater until smooth. Put stick in each hot dog. Dip in batter. Drop in hot deep fat.

Grace Applegate



These are known as Corny Dogs in the South. Children of all ages love them dipped in mustard.

CHICKEN NAPOLI (Barbecued on Grill)

Makes 6 - 8 servings

3 - 4 lb. chicken breasts	¼ C. lime juice
3 pkg. Good Season's Italian regular dressing	½ tsp. salt
3 sticks butter	½ tsp. pepper

Remove skin and fat from chicken breasts. In a small saucepan melt butter, the add rest of above ingredients.

Have coals on grill ready to cook and fix grill so that it is in highest cooking position away from coals. Constantly turn and baste chicken every 15 minutes with liquid mixture. Approximate cooking time 45 - 50 minutes.

Jan Rose

CHICKEN SUPREME

Serves 6

1 can cream of celery soup	1 soup can white wine
1 can cream of chicken soup	1 C. wild rice (well washed)
1 pkg. dry onion soup mix	3 chicken breasts, boned, split

Mix soups, wine, rice and let stand for a few hours. Arrange chicken on top of rice mixture in buttered casserole or baking dish. Cover and bake for 1 hour at 350 degrees. Remove cover and stir gravy. Cook another hour.

Judy Field



An easy buffet dish.

BAKED OMELET

6 eggs, separated
1 C. milk
1 T. flour
salt and pepper

Thicken milk with flour. Add beaten egg yolks, season with salt and pepper. Add well-beaten egg whites. Bake in a well-buttered casserole 10 minutes at 400 degrees.

Janet Bigelow

HOT CHICKEN SALAD

Serves 6 - 8

1 whole breast and 2 legs and thighs of chicken, cooked and diced
1 C. celery, diced
½ C. pecans
1 can cream of chicken soup, undiluted
3 hard boiled eggs, cut up
touch of onion
¾ C. mayonnaise
2 C. potato chips, crushed

Combine and mix all ingredients. Cover with 2 C. potato chips, crushed and bake in 350 oven for 25 minutes.

Sara Hoffman

HOT CHICKEN SALAD

Serves 8 - 10

2½ C. diced chicken
2 C. diced celery
½ C. toasted, slivered almonds
1 tsp. salt
½ tsp. pepper
1 C. mayonnaise
1 tsp. Accent

Combine all ingredients into casserole. Sprinkle heavily with grated cheese (sharp). Cover top ¼" thick with crushed potato chips, then more cheese. Use rectangular casserole. Bake for 25 minutes at 350 degrees.

Barbara Bunting

HOT CHICKEN SALAD

4 heaping C. cooked chicken breasts (bite size)
4 C. celery (bite size)
1 C. slivered almonds
4 tsp. salt
1 tsp. Accent
4 tsp. lemon juice
2 C. Hellman's mayonnaise
1 C. shredded Velveta cheese
2 C. crushed potato chips
½ C. chopped onion

Mix onion, salt, Accent, lemon juice with mayonnaise. Toss lightly with chicken, celery and almonds. Put into a 10" x 10" dish and top with mixture of cheese and potato chips. Bake at 400 degrees for 25 minutes.

Ruth Quigley

CHICKEN DIVAN

Serves 6

5 large chicken breasts, boiled and deboned
cooked broccoli
1 pkg. onion soup mix, dry
1 pint sour cream
½ pt. whipping cream, whipped

Cut cooked chicken into large pieces. Place layers of chicken and broccoli. Mix onion soup, sour cream and whipped cream together. Pour over chicken and broccoli. Repeat layers again. Bake ½ hour at 350 degrees.

Dot Patterson

CHICKEN DIVAN

Serves 6

2 - 3 lb. fowl	1 C. milk
1 bunch broccoli	1 C. sharp cheese
5 T. flour	5 T. cooking sherry
5 T. margarine	salt
1 C. chicken stock	pepper

Boil chicken. Remove meat from bones. Reserve liquid. Cool. Make sauce from flour, margarine, chicken stock, milk, sharp cheese, sherry, salt, and pepper. Cook one bunch of broccoli. Drain. Lay broccoli in bottom of casserole, then chicken, then sauce. Heat until bubbly hot in a 350-degree oven.

Lois Young

CHICKEN DIVAN

Serves 8

4 whole cooked and boned chicken breasts, split
2 pkg. frozen broccoli, cooked
Parmesan cheese

Place broccoli in buttered baking dish, 9" x 13". Cover with chicken breasts. Pour the following sauce over all, sprinkle with Parmesan cheese and bake in 400 degree oven for 20 minutes.

Sauce: 6 T. butter
6 T. flour
2 C. chicken broth
1 C. light cream
3 T. sherry

Ruth Schrader

HOT CHICKEN SALAD

2 C. cut-up cooked chicken	1 C. mayonnaise
2 C. finely cut celery	2 tsp. lemon juice
½ C. toasted almonds	½ C. grated cheese
½ tsp. salt	1 C. crushed potato chips
2 tsp. grated onion	

Combine all ingredients except cheese and potato chips and almonds. Place in ungreased casserole. Sprinkle cheese, chips and almonds on top. Bake for 30 minutes at 375 degrees.

Mary G. Campbell

SUNDAY BAKED EGGS

Serves 4 or 5

2 tomatoes, sliced medium thick	¼ C. bread crumbs
8 - 10 eggs, figure 2 per person	Salt and pepper to taste
6 slices of ham or Canadian bacon, thinly sliced and cut into wide strips	butter
	½ C. grated American cheese

Cheese Sauce:

½ C. Cheddar, Monterey Jack or Swiss cheese, or
a combination of all, cubed
2 heaping T. butter
2 T. flour
1 C. plus 2 T. milk
dash of Worcestershire sauce (optional)
dash of Tabasco (optional)

Line buttered baking dish with ham or bacon. Lay tomato slices flat on ham. (I cut a small hole in the tomato slice so the egg won't run off). Break eggs over tomatoes carefully. Make cheese sauce by melting butter in pan and blending in flour. Add milk very gradually, stirring constantly. When smooth and thickened, add bits of cheese, salt, pepper, dash each of Worcestershire and Tabasco. Cover egg mixture with cheese sauce, bread crumbs and butter dots. Bake in preheated oven at 325 degrees for 20 minutes, or longer if harder cooked eggs are desired. I cook mine longer.

Donna Urness



This is great for Sunday Brunch.

BAKED OMELET

Serves 3 to 4

5 eggs, beaten separately	1 C. milk
¼ tsp. cream of tartar	2 slices bread
2 T. butter	salt and pepper

Break bread slices in small pieces and add milk. Heat in saucepan until lukewarm. Add yolks, beaten until thick and lemon-colored. Beat egg whites with cream of tartar with a wire whip. Fold into bread, milk and egg yolk mixture. Season to taste with salt and pepper. Bake in large, deep frying pan approximately 9" in diameter and 3" deep. Melt butter in pan, pour in omelet mixture. Bake at 350 degrees for about 20 minutes or until knife comes out clean. Omelet should be lightly browned on top. Serve immediately. Cut in pie-shaped wedges.

Gertrude H. Danser



This is a souffle-type omelet and should be very light and fluffy.

LYNN'S CHICKEN IN WINE SAUCE

Serves 6 - 8

1 can cream of mushroom soup	Approximately 6 fair sized chicken
½ pint sour cream	breasts or 8 small ones
1 jar dried beef	½ - ¾ C. Sherry
5 slices bacon	

Tear chipped beef and line bottom of pan. (I use a Pyrex dish approximately 7½" x 11½" for this amount. You may use a smaller pan or dish if you are using less chicken.) Bone and skin chicken (raw) and place on top of beef. Cut bacon (raw) into small pieces and put a layer over chicken. Mix mushroom soup, sour cream and Sherry together, and pour over chicken. Bake at 325 degrees for 1½ hours.

Sally Woodbery

CHICKEN CACCIATORE

Serves 4

1½ lb. chicken, in pieces	1 clove garlic or ¼ tsp. garlic powder
1½ C. tomato juice, thick	½ tsp. basil
5 oz. chopped onion	1 tsp. Italian seasoning
¼ C. green pepper, chopped	1 to 2 pkg. artificial sweetener
1 oz. white vinegar	(2 to 4 tsp. sugar)
1 tsp. salt	4 oz. drained mushrooms
1/8 tsp. pepper	

Broil chicken until brown. Then cook in sauce ½ hour. Cover 15 minutes longer and add sweetner and mushrooms.

Wilma Shimer

CHICKEN, YAMS, PINEAPPLE, CHERRIES

Serves 4

Chicken parts	1 can (8½ oz.) sliced pineapple
1 tsp. MSG	2 T. lemon juice
¾ tsp. salt	¼ tsp. ginger
¼ C. butter	¼ tsp. cinnamon
1 T. cornstarch	¼ tsp. thyme (leaf)
1 can (1 lb. 2 oz. yams or sweet potatoes in syrup)	4 Maraschino cherries

Sprinkle chicken with MSG and salt. Brown chicken in butter in skillet. Then put in casserole at 375 degrees for 20 minutes.

Meanwhile; combine cornstarch and syrup from pineapple and add to skillet all the remaining ingredients. Stir slowly until sauce comes to a boil and thickens. Add yams and pineapple to casserole; pour sauce over the top. Bake casserole for 20 minutes at 350 degrees, basting occasionally. Garnish with Maraschino cherries and serve.

Kay Gartner



Bake 20 minutes longer for larger chicken parts.

CHICKEN CASSEROLE

Serves 6 - 8

1 stewing chicken - 3½ lb. or larger	2 T. lemon juice
1 C. chopped celery	¾ tsp. salt
1 C. nuts chopped (walnut, pecan or almond)	¼ tsp. pepper
2 T. minced onion	paprika
1 (10½ oz.) condensed cream of chicken soup	crushed potato chips
1 C. mayonnaise	

Steam chicken until very tender. Remove meat from bones and cut into bite-size pieces. Mix with remainder of ingredients except potato chips and paprika. Turn chicken mixture into greased 2 quart casserole (I use 9"x13" flat). Top with potato chips. Sprinkle with paprika. Bake uncovered in moderate oven (350 degrees) until bubbly, about 30 minutes.

Pat Scott



This can be made ahead and frozen.

CHICKEN CASSEROLE

4 C. diced, cooked chicken	1 C. mayonnaise
1 C. chopped celery	2 T. lemon juice
1 C. walnuts, pecans or almonds, chopped	$\frac{3}{4}$ tsp. salt
2 T. minced onion	$\frac{1}{2}$ tsp. pepper
1 (10 $\frac{1}{2}$ oz.) can condensed cream of chicken soup	fine buttered bread crumbs or crushed potato chips

Combine all ingredients except bread crumbs. Turn into greased casserole and top with bread crumbs. Bake uncovered in moderate oven 350 degrees until bubbly - 30 to 40 minutes.

Alice Lentz

CHICKEN CASSEROLE

4 oz. noodles	2 cans cream of chicken soup
$\frac{2}{3}$ C. chopped celery	3 C. chicken (chopped)
$\frac{1}{4}$ C. chopped onion	2 T. pimento (chopped)
$\frac{1}{4}$ C. butter	1 can of milk
Canned bread crumbs	

Cook celery and onions in the butter until soft. Blend in soup and milk. Fold in cooked noodles and pour into dish. Sprinkle with bread crumbs and bake 45 minutes at 350 degrees.

Frances G. Fisher

CHICKEN CHILI

Serves 4

2 T. butter or margarine	1 T. chili powder
$\frac{1}{2}$ C. chopped onion	$\frac{1}{4}$ tsp. ground black pepper
$\frac{1}{3}$ C. chopped green pepper	2 C. diced cooked chicken
1 can (No. 2) tomatoes	1 can (No. 2) red kidney beans
1 tsp. salt	

In a heavy skillet, melt the butter. Add the onion and green pepper, cooking until onion is straw-colored. Add the tomatoes and seasonings and simmer until thickened. Stir in the chicken and kidney beans; reheat. Serve in bowls with crisp crackers.

Betty Phillips

ITALIAN STYLE CHICKEN

Serves 4

1 whole roasting chicken, cut up	2 tsp. salt
6 potatoes, quartered	2 tsp. black pepper
1 C. grated Romano cheese	2 tsp. parsley, fresh

In a flat roasting pan put a little Wesson oil so your chicken won't stick. Place chicken and potatoes in pan and then spread all seasonings and cheese over potatoes and chicken. Dot with butter or margarine. Place in 400 degree oven and roast for approximately 1½ hours.

Pat Miros

CHICKEN LOAF

1 C. bread, broken fine	¼ tsp. paprika
2 C. milk	3 C. diced chicken
2 eggs, beaten	½ C. almonds
½ tsp. salt	¼ C. chopped pimento

Mix in order named. Beat eggs with salt. Press in a greased pan or ring mold. Bake in slow oven for 40 minutes.

Sara Hoffman



A mushroom cream sauce poured over this is delicious, but not necessary.

BAKED CHICKEN BREASTS SUPREME

6 chicken breasts, boned	3 cloves garlic, chopped
2 C. sour cream	2 tsp. salt
½ C. lemon juice	½ tsp. pepper
4 T. Worcestershire sauce	1¾ C. bread crumbs
4 tsp. celery salt	½ C. butter
2 tsp. paprika	½ C. shortening

Half and bone breasts, wipe. Combine sour cream, lemon juice, Worcestershire sauce, celery salt, paprika, garlic, salt and pepper. Add chicken, coating each piece well. Let stand covered in refrigerator overnight.

Pre-heat oven to 350 degrees. Roll coated chicken in bread crumbs. Arrange in single layers in shallow baking pan. Melt butter and shortening. Spoon half over chicken. Bake uncovered 45 minutes. Spoon rest of butter over - bake 10 to 15 minutes longer.

Dot Patterson

CHICKEN A LA KING OVER BREAD CUPS

Serves 6

12 slices bread
Butter or margarine
2 cans (10½ oz. each) Chicken a la King
1 pkg. (10 oz.) frozen peas
1/3 C. slivered, toasted almonds

Trim crusts from bread. Brush both sides of bread with soft butter. Press bread into muffin pans, shaping bread into a cup shape. Bake at 400 degrees for 12 to 15 minutes until bread is golden brown. Heat chicken a la king. Add frozen peas and simmer 10 minutes or until peas are tender. Spoon hot mixture over toast cup, allowing two of the cups per serving. Sprinkle top with the almonds.

Marilyn Logan

CHICKEN CASSEROLE

Serves 6 - 8

2½ C. diced cooked chicken	1 tsp. minced onion
1 C. cream of chicken soup	½ tsp. salt
¼ C. mayonnaise	½ C. slivered almonds
1 C. diced celery	1 C. cornflakes
1½ C. cooked rice	

Mix chicken, celery, rice, onion, soup, salt, and mayonnaise. Place in a buttered casserole. Sprinkle with cornflakes. Bake at 375 degrees for 25 minutes. Sprinkle top with almonds and bake 10 minutes more.

Dorothy Montelius

SIX BARBECUED CHICKEN BREASTS

6 chicken breasts	4 T. brown sugar
French dressing	2 tsp. mustard
¼ C. catsup	

Lightly salt and pepper chicken breasts after thoroughly washing them. Cover each breast with French dressing on both sides. Cook, or bake in oven for 30 minutes at 375 degrees. Remove chicken from oven and reduce oven heat to 300 or 325 degrees. Pour sauce made from catsup, brown sugar and mustard over the chicken. Return chicken to oven for 45 minutes.

Rachel Denison



Increase ingredients, according to the number of breasts and common sense.

CANARD A L'ORANGE

Stock for Sauce:

Duck wing ends, neck, giblets	2 C. water
2 T. oil	4 parsley sprigs
1 carrot, sliced	1 bay leaf
1 onion, sliced	¼ tsp. sage
1 bouillon cube	

Chop duck parts into small pieces, and brown in oil with carrot and onion pieces. When brown, transfer to small pan, add bouillon cube and 2 cups water, (cover with enough water - by one inch). Simmer, strain off scum, add herbs, simmer two hours. Strain, remove all fat and boil down until you have two cups. Refrigerate until needed.

Orange Peel:

2 oranges
1 pint water

Cut orange part of skin with a vegetable peeler. Cut into fine julienne strips. Simmer in water for 10 minutes until slightly softened, and bitterness removed. Drain, rinse in cold water and dry. Refrigerate the peel and orange until needed.

Roasting the duck:

5 lb. duck	pepper
salt	1/3 orange peel

Prepare the duck by removing pieces of fat, part of wings, and lightly salt within cavity. Prick carefully all over with a fork. If you prick deeply, ugly brown spots will be on your golden duck, so be gentle. This must be done to keep fat draining. Heat oven to 450 degrees and set duck breast up in roasting pan. After 15 minutes turn down oven to 350 degrees, and turn roast every fifteen minutes. Cook until the juices from drumstick run rosy to clear, when pricked. Make certain duck is well cooked.

Orange Sauce:

3 T. sugar	2 T. arrowroot mixed with 2 T. port
¼ C. red wine vinegar	rest of orange peel and orange
2 C. stock	

Blend sugar and vinegar in small pan, swirl over heat to melt sugar completely. Boil carefully until mixture is caramel-brown. Remove from heat, add half the stock, stir, dissolve the caramel. Add rest of stock, blend in arrowroot mix. Add peel and simmer 3 or 4 minutes. This will be lightly thickened and clear. Cut white part of skin from orange, cut orange in neat segments. Do not do this too far ahead as orange will lose some fresh taste.

(continued)
page 74

CHICKEN BREASTS WITH MUSHROOMS (Martha Lust)

6 chicken breasts
1 large basket of mushrooms
butter
1 pint sour cream

½ C. dry sherry
salt
pepper

Bone chicken breasts and take the skin off. Salt and pepper them and lay them in a well-greased pyrex dish. Slice mushrooms and saute in butter until they draw just a little water and start to cook. Turn off heat. Mix the sour cream with the sherry until smooth. Then mix with mushrooms and pour over chicken breasts. Bake in 350 degree oven for about 1 hour, basting from time to time with the gravy that forms.

Betty Sanders

BAKED CHICKEN SUMMER STYLE

Serves 4

1 3 lb. chicken, cut into six serving pieces
2 T. olive oil
2 T. butter
3 slices bacon, cut in half
6 slices fresh ripe tomatoes

2 tsp. chopped fresh basil
2 tsp. chopped parsley
1 clove garlic, finely chopped
Salt and freshly ground black pepper to taste
½ C. dry white wine

Preheat oven to 350 degrees. Brown chicken on all sides in hot oil and butter. Transfer the chicken to a baking dish and cover each piece with one-half slice of bacon and a slice of tomato. Sprinkle with mixture of basil, parsley, garlic, salt and pepper. Add wine to pan and place chicken in oven.

Bake chicken thirty minutes, basting occasionally with the fat in which chicken was browned. The chicken is done when it is tender when pricked with a fork.

Pat David

SWEET & SOUR CHICKEN

Serves 8

1 bottle (8 oz.) Russian Dressing
1 jar (10 oz.) apricot preserves
1 envelope dry onion soup
Chicken for 8

Combine dressing, preserves and soup, and pour over chicken. Bake at 350 degrees for about 1¼ hours.

Eva Conley Dey

ROAST CHICKEN

1 package Lipton Onion Soup
1 C. catsup
1 C. water
1 tsp. lemon juice
1 tsp. Worcestershire sauce
1 roasting chicken

Heat above ingredients in saucepan. Pour over chicken. Put in oven — roast at 325 degrees to 350 degrees for 1½ hours, or until done.

Carol Lindenfeld



Add potatoes around chicken if desired.

CORNISH HENS A LA BOURBON

6 Rock Cornish Game Hens
salt
pepper
¼ C. bourbon
½ C. butter
Currant jelly
1 box "Uncle Ben's" long grain and wild rice
1 can sliced mushrooms, drained
1 small pkg. slivered almonds

Make wild rice dressing by cooking according to instructions on the box of wild and long grain rice, but do not use enclosed seasoning. Add mushrooms, almonds, salt and pepper. Stuff hens with dressing, tie legs, place in shallow pan. Salt and pepper. Bake at 350 degrees for one hour and 15 minutes, basting every 15 minutes with bourbon and melted butter. Melt currant jelly and baste chicken. Bake another 20 minutes or until brown-glazed.

Kate Mercer

PHEASANT AMBASSADOR

1 pheasant
1 C. white sauce
1 tsp. nutmeg, freshly ground
¾ C. fresh mushrooms
¼ C. white wine
salt and pepper to taste
parsley
¼ tsp. celery salt
¼ tsp. onion salt
celery or onion

Bring to a boil the pheasant in enough water to cover. Boil adding a stalk of celery or an onion to flavor. Cook slowly one hour. Remove bird, cool and then remove meat; cutting it into chunks. Make your favorite white sauce recipe (1 cup). Add meat, seasonings, nutmeg, chopped parsley and mushrooms. Thin with wine. Place in double boiler and heat when ready to serve.

Ann Hogarty



This recipe may be made by substituting a chicken for the pheasant. Wild rice or white rice with raisins and chopped nuts compliments this dish. Surround with parsley.

Serving:

(*Canard A l'Orange, continued*)

½ C. dry port
sauce
2 to 3 T. orange liquor

Drops of orange bitters, or
lemon juice
2 T. butter

Place roasted duck on platter and keep warm until ready to serve. Pour off fat from pan, pour in wine, scrape pan with wooden spoon. Pour mixture into sauce, simmer gently, add orange liquor. Taste, add bitters or lemon juice if too sweet. Swirl in butter, by large spoonfuls. Decorate duck with orange segments. Pour a bit of sauce over duck, pour rest in gravy boat, and serve.

Betty Graydon



This is a very time-consuming recipe to prepare so make the sauce a day before. The sauce is worth all the work.

TURKEY CURRY

Makes 6 - 8 servings

4 slices bacon
¼ C. sliced celery
¼ C. chopped onion
1 clove garlic, minced
2 T. flour
1 C. milk
1 C. water

½ C. applesauce
3 T. tomato paste
3 tsp. curry powder
2 chicken bouillon cubes
3 C. cubed leftover turkey or chicken
hot cooked rice
assorted condiments

Cook bacon 'til crisp; drain, reserving 1 tablespoon drippings. Crumble bacon and set aside. Cook celery, onion and garlic in bacon drippings; blend in flour. Stir in milk, water, applesauce, tomato paste, curry powder and bouillon cubes. Cook and stir until thickened and bubbly. Stir in turkey (or chicken) and bacon; heat through. Serve over hot cooked rice. Accompany with raisins, toasted coconut, chutney, and diced green peppers.

Marion Batt

TURKEY JAMBALAYA

½ C. chopped onions
¼ C. chopped green pepper
¼ C. chopped celery
margarine
¼ C. long grain rice (not pre-cooked kind)
28 oz. pkg. frozen sliced turkey with gravy

Saute onions, green pepper and celery in margarine. Add rice. Place thawed turkey with gravy on top of rice and vegetables, and cook 35 minutes on top of stove, covered.

Flo Dey

BAKED CRABMEAT

Makes 4 servings

2 T. butter	2 C. buttered bread crumbs
2 T. flour	1 C. mayonnaise
1½ C. milk	2 T. chili sauce
2 T. sliced mushrooms	crabmeat
½ tsp. salt	

Blend the butter and flour in a double boiler; add the milk, stirring until thickened (about 10 minutes). Pick over the crabmeat; mix with mushrooms and salt; add to the cream sauce and mix. In a buttered baking dish place alternate layers of crumbs and the crab mixture, having the last one crumbs. Bake in a 350 degree oven about 30 minutes. Serve with mayonnaise and chili sauce, which have been mixed together.

Evelyn D. Flammer

CRAB IMPERIAL

Serves 3

1 lb. crabmeat	¼ C. mayonnaise
1/3 of a green pepper (chopped)	1 tsp. dry mustard
1 small pimento (chopped)	¼ tsp. pepper
1 egg (beaten)	½ tsp. salt

Combine gently all ingredients and place in shells. Bake at 350 degrees for 15 minutes.

Wilma Shimer

CRABMEAT CASSEROLE

Serves about 3

2 pkg. broccoli
1 pkg. crabmeat
1 can cream of celery soup
1 C. Pepperidge Farm stuffing
grated Cheddar cheese

Cook broccoli. Put in bottom of casserole. Cover with crabmeat and ½ can of soup. Cover with stuffing and add the rest of the soup and sprinkle with grated cheese. Bake 1 hour at 350 degrees.

Gladys Frisch

DEVILED CLAMS

Makes 1 dozen clams

20 clams, ground or chopped fine	1 T. cornstarch
parsley, chopped fine	1 egg yolk
½ C. cream	bread crumbs
1 T. butter	

Mix and cook together until thickened, the cream, butter, cornstarch, and egg yolk. Add clams and parsley. Fill 1 dozen clam shells, sprinkle with bread crumbs and bake ½ hour at 350 degrees, or until firm.

Anne M. Taylor

DEVILED CLAMS

2 C. chopped clams	4 T. butter
½ C. clam juice	1/8 tsp. pepper
2 T. minced onion	½ tsp. mustard
2 T. minced green pepper	¾ C. bread crumbs
¼ C. chopped celery	Cheddar cheese

In melted butter cook onions, green pepper and celery until tender. Combine and mix with remaining ingredients. Fill greased shells or custard cups. Bake at 350 degrees for 20 minutes. Top with slice of Cheddar cheese and bake until melted.

Becky Hulick

CRABMEAT AU GRATIN

Serves 4 - 6

4 T. butter	1 lb. all lump fresh crabmeat
5 T. flour	salt and pepper, to taste
1 C. heavy cream	1 C. freshly grated Parmesan cheese
1 C. milk	

Melt butter, add flour to make a smooth roux. Add cream and milk slowly until cream sauce is thick and smooth. Add cheese, except for 3 heaping tablespoons. Add salt and pepper to taste. Lightly mix in the crabmeat, being careful to preserve it in lump form. Turn into a casserole, sprinkle the remaining Parmesan on top. If you expect dinner will be delayed, brown at 325 degrees. If you want to hurry the serving, bake at 400 degrees until brown and bubbling. The sauce can be made a day ahead.

Sandra Brown

SEAFOOD CASSEROLE

2 C. cream sauce
1½ pkg. Velveta cheese
1 tsp. Worcestershire sauce
½ C. sherry
2 lbs. halibut, cooked
1 large can crabmeat

Melt cheese in cream sauce, add sherry. Pour over halibut and crabmeat, and heat thoroughly in medium oven.

Emma Burroughs

FISH CASSEROLE

1 lb. fish fillets
1 envelope French's Instant Mashed Potatoes
1 can mushroom slices
1 can cream of mushroom soup
1 C. grated Cheddar cheese
1 medium onion
½ green pepper
1 tsp. salt
¼ tsp. pepper
3 hard cooked eggs

Mix mushroom slices and liquid with soup and ½ C. cheese. Cook until cheese melts. Stir in onion, green pepper and all seasonings. Put in layer of fish, eggs and another layer of fish, and then eggs. Cover with sauce. Prepare potatoes according to package instructions. Top casserole with potatoes and sprinkle with cheese. Bake 30-35 minutes at 350 degrees.

Gladys Frisch



Use fish fillets of your choice. I use flounder.

BAKED FISH WITH SPINACH

2 pkg. frozen spinach
1 pkg. frozen filet of sole, or perch
salt and pepper
lemon juice
2 T. butter
flour
sour cream
liquid from fish, or water
grated cheese, Parmesan, Swiss, or Mozzarella
butter

Defrost spinach and fish. Wash fish and add salt, pepper and sprinkle well with lemon juice. Let stand for 1 to 2 hours. Make a thick cream sauce with butter, flour, sour cream and liquid from fish, or water. Butter a baking dish, arrange spinach which has been squeezed to get rid of additional water. Add fish, cream sauce and cover with grated cheese. Dot with butter and bake at 350 degrees for about 1 hour or until cheese on top is nicely browned and fish is done.

Betty Sanders



You can use green beans with, or in place of, the spinach.

LOBSTER CANTONESE

Serves 6

2 lbs. fresh or frozen lobster tails, or use half shrimp and half lobster tails	2 C. boiling water 2 T. cornstarch 1 T. soy sauce
¼ lb. ground pork	1 tsp. ground ginger
1 clove garlic, sliced	½ tsp. salt
¼ C. melted butter or oil	¼ tsp. sugar
½ C. sliced green onions	1 egg, slightly beaten
2 MBT broth packets, or bouillon cubes	

Cut lobster tails in half lengthwise, then crosswise into 1½ inch pieces. Fry pork and garlic in butter until brown. Add onions and lobster. Cook for 10 to 15 minutes longer or until lobster is tender, stirring occasionally. Combine remaining ingredients except egg; add to lobster mixture. Cook until thick and clear, stirring constantly. Stir in egg. Serve on a bed of rice.

Margaret B. Paul

SCALLOPED OYSTERS

3 boxes soda crackers	salt to taste
2 dozen large oysters	milk
¼ lb. butter	

Rub the inside of a large round baking dish with butter. Put a layer of broken crackers in the bottom, 12 oysters, then another layer of crackers, oysters, then crackers on top. Put butter between layers. Put in enough milk until it comes to the top of the crackers. Bake about 1 hour at 350 degrees.

Laura Dolan

SHRIMP NOEL

2 lb. shrimp, cooked	¼ C. chopped onion
2 C. cooked rice	salt
1 can tomatoes	pepper
1 lb. fresh mushrooms	chili powder
1 C. chopped celery	¼ lb. butter
½ C. chopped pepper	pimento

Take one-half of the butter and saute mushrooms, celery, pepper and onions. Combine shrimp, rice and drained tomatoes. Add sauted material and thoroughly mix seasoning to taste. Put in casserole.

Melt remaining butter and pour over casserole. Bake in 350 degree oven - 1 hour.

Jackie Bencze



For holiday treat, decorate with pimento and olives, and green pepper, in shape of wreath.

CONNECTICUT SHRIMP

2 lbs. cleaned fresh shrimp
½ C. margarine
1 garlic clove, minced
1 tsp. A-1 Sauce
½ tsp. pepper
2 T. chopped parsley
juice of one lemon

Melt margarine in frying pan. Add remaining ingredients, except shrimp. Blend well. When mixture is warm, add shrimp and cook for fifteen minutes. Serve with rice.

Marie McNally

SHRIMP CURRY

Serves 4

1 C. milk	½ C. chopped apple
1 pkg. flaked coconut	¼ C. chopped celery
2 C. water	½ tsp. Worcestershire sauce
1 T. lemon juice	light cream
1 tsp. salt	1 tsp. curry powder
1 lb. fresh shrimp	½ tsp. salt
2 T. butter	½ tsp. flour
1 minced garlic clove	½ tsp. ginger
½ C. chopped onion	¼ tsp. pepper
1 peeled, chopped tomato	

Scald milk and pour over coconut; let stand for 20 minutes. In a saucepan bring to boil: water, lemon juice and teaspoon salt. Add shrimp; cover and simmer about five minutes. Remove shrimp from liquid; set aside 3 T. of shrimp liquid to use in preparing puree. Melt butter in skillet; saute garlic and onion until brown. Add tomato, apple, celery and Worcestershire sauce. To the coconut milk add enough light cream to make 1½ cups; stir into skillet. Cover and bring to boil. Blend curry, salt, flour, ginger and pepper with enough water to make a paste. Stir into skillet; cover and simmer 20 minutes over low heat, stirring occasionally. Add shrimp, cook 5 minutes longer and serve on rice.

There should be a condiment tray, ingredients to be placed on shrimp and rice. Fill 7 small individual dishes with: Chutney; chopped hard-cooked egg whites; chopped hard-cooked egg yolks; crumbled crisp bacon; chopped sweet pickles; chopped peanuts; and minced scallions.

Wendy Katzenbach



To complete the dinner I serve green beans with raisins and a fruit tray for dessert.

FILLETS ELEGANTE

Serves 3 - 4

1 lb. fish fillets	¼ C. shredded Parmesan cheese
2 T. butter	paprika
1 can frozen condensed cream of shrimp soup, thawed	fresh ground pepper

Arrange fish in buttered pie plate, dash with pepper and dot with butter. Spread thawed soup over fillets and sprinkle with Parmesan cheese and paprika. Bake at 400 degrees for 25 minutes.

Joan C. Kearney

FLORISE'S EASY-DO SEAFOOD GUMBO

1 C. chopped onion	1 ¼ oz. can shrimp - drained - or 1 cup small frozen shrimp
½ chopped green pepper - small	1 can clams - 8 oz. - NOT drained
1 crushed clove garlic	1 tsp. salt
2 T. pure vegetable oil	1 bay leaf
1 (14 oz.) solid pack tomatoes	¼ tsp. thyme
2 8 oz. cans tomato sauce	dash red pepper
¼ C. rice	1 quart hot water
1 can crab - drained - 7 oz.	

Saute onion, green pepper and garlic in oil in large saucepan. Add remaining ingredients and bring to a boil, stirring occasionally. Reduce heat and simmer 15 minutes. Cover tightly and let stand for 5 - 10 minutes.

Florise S. Pritchard



Serve in large heated casserole or tureen, using small soup bowls. Pass hot rolls - poppy seed crescents go good with this, and a fruit salad. Serve plenty of hot coffee and tea, and pass chocolate mints or cookies for dessert.

SEAFOOD CASSEROLE

3 C. cooked brown rice	½ C. diced green peppers
1½ C. cooked lobster, cut in pieces	mayonnaise
1½ C. cooked and cleaned shrimp	Worcestershire sauce
1 pkg. cooked, frozen peas	salt
½ C. diced celery	Tabasco sauce
¼ C. diced onions	bread crumbs

Blend rice, lobster, shrimp, peas, celery, onion, green pepper with enough mayonnaise to moisten well. Season with Worcestershire sauce, salt and Tabasco to taste. Place in a greased casserole, cover with bread crumbs. Bake in a 350 degree oven until heated, about ½ hour.

Dorothy Montelius

STUFFED SHRIMP

Serves 3 to 4

1 lb. fresh jumbo shrimp (12 to 15 shrimp)	½ tsp. salt
½ lb. lump crabmeat	1 small onion, minced
2 slices fresh bread, cubed	½ green pepper, finely chopped
2 T. mayonnaise	½ C. melted butter (half margarine)
1 tsp. Worcestershire sauce	3 drops Tabasco
1 tsp. prepared mustard	

Shell shrimp, leaving tail shells on. Split shrimp down back and spread apart, butterfly fashion. Remove any shell particles from crab meat. Combine crab meat, bread cubes, mayonnaise, Tabasco, Worcestershire sauce, mustard and salt. Saute onion and green pepper in two tablespoons melted butter until soft; add to crabmeat mixture. Stuff shrimp firmly with crabmeat mixture. Place shrimp, tail sides up, on a greased shallow baking dish; brush with remaining butter. Bake in hot oven, 400 degrees about 15 minutes or until lightly browned.



Janet Pape

Good anytime of the year.

SHRIMP CREOLE

Serves 8

3 lb. shrimp (deshelled, deveined, uncooked)	¼ tsp. oregano
¾ C. chopped onion	1 small bay leaf
¾ C. chopped green pepper	1 T. vinegar
¾ C. chopped celery	1 T. sugar
1 large can (No. 2½) tomatoes	¾ tsp. salt
1 large can (12 oz.) tomato sauce	¼ tsp. pepper

Brown onion, pepper, celery in 2 T. margarine. Add rest of ingredients. Bring to boil, then turn back to simmer. Simmer for ½ hour. Add shrimp and heat slowly for about 15 minutes. Serve in rice ring – or over rice. (May be thickened with 1 T. cornstarch, if desired.)

Janet Pape

TUNA CASSEROLE

1 C. elbow macaroni	3 T. melted butter or margarine
1 can tuna fish (drained)	½ C. chopped onion
1 can cream of chicken soup	¼ of a green pepper

Boil macaroni 7 minutes. Mix all ingredients together and bake covered at 350 degrees for 30 minutes. Crushed potato chips may be placed over top.

Pat Hawley

SICILIAN PAELLA

Serves 4

3 T. olive oil	1 16 oz. jar spaghetti sauce with ground beef
1 (3 lb.) broiler fryer chicken, cut in quarters	1 C. beef bouillon
¼ C. raw rice	½ lb. Italian sweet sausage
1 clove garlic, finely chopped	½ lb. shelled, deveined raw shrimp
2 tsp. salt	1 pkg. (10 oz.) frozen peas

Preheat oven to 400 degrees. Heat oil in skillet. Add chicken and brown well. Put browned chicken in 3-quart casserole. Add raw rice, garlic to skillet and cook until rice is slightly brown. Add the bouillon to the rice and cook until almost done. Add to casserole along with salt, spaghetti sauce. Cover and bake 30 minutes. Meanwhile cut sausage into pieces and brown in skillet. Add sausage, raw shrimp and frozen peas, broken in pieces, to casserole. Cover. Bake 40 minutes longer at 350 degrees.

Rose M. Eller

SHRIMP ELEGANTE

Serves 8

½ onion, minced	3 T. chili sauce
½ stick butter	1 2/3 C. water
2 to 3 lb. fresh shrimp	1 1/3 C. instant rice
½ lb. mushrooms	1 C. sour cream
1 tsp. salt	1 T. flour
1/8 tsp. pepper	1 T. parsley

Saute onion in butter, add raw shrimp and mushrooms. Cook and stir until pink. Add salt and pepper, and chili sauce to mix. Bring to a boil. Cook rice in water and drain. Combine sour cream and flour, and add to cooked rice. Mix all together. Heat gently and sprinkle with parsley.

Gloria Chamberlin



A good luncheon or supper dish.

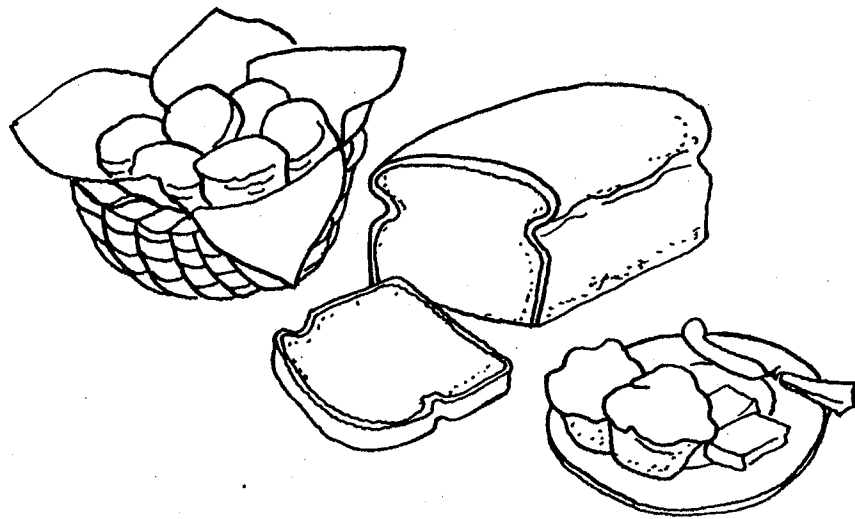
MING TUNA CASSEROLE

1 can water flaked tuna	½ can Chinese noodles
2 C. chopped celery	1 can mushroom soup
1 C. chopped onions	¾ can water
½ C. cashew nuts	

Mix ingredients together. Put in casserole and pour over mushroom soup, diluted with water. Sprinkle top with noodles and bake 350 degree oven for 1 hour.

Mrs. Arthur Perrine

BREADS



RECIPE FOR A HAPPY FAMILY

*1 Husband
1 Wife
Children - 1 Bible for each
1 Home
Generous portions of Prayer
3 cups Love, firmly packed
1 package Work
1 package Playing Together
1 portion Patience
1 portion Understanding
1 portion Forgiveness
1 small Paddle
1 cup Kisses*

Mix thoroughly and sprinkle with awareness. Bake in moderate oven of everyday life, using as fuel all the grudges and past unpleasantness. Cool. Turn out onto a platter of cherrfulness. Garnish with tears and laughter in large helpings. Serve God and country and community.

Author unknown

APPLE STREUSEL MUFFINS

Makes 12 muffins

2 C. sifted regular flour	2 tsp. grated lemon rind
½ C. sugar (for batter)	1 egg
3 tsp. baking powder	2/3 C. milk
1 tsp. salt	¼ C. chopped nuts
½ C. margarine or butter	2 tsp. sugar
1 C. tart apples, pared and diced	

Sift together flour, sugar, baking powder and salt into large bowl. Cut in butter until mixture is crumbly. Measure out ½ C. for topping and set aside. Stir in apples and lemon rind into remaining mixture. Beat egg well. Stir in milk. Add all at once to apple mixture. Stir lightly until evenly moist. Spoon into greased muffin pan cups.

Blend saved crumb mixture with nuts and sugar. Sprinkle over batter in each cup. Bake in hot oven 425 degrees for 20 minutes, or until nicely browned.

Dottie Ochs

APRICOT BREAD

1/3 C. sugar	1 slightly beaten egg
2 3 oz. cream cheese, softened	½ C. orange juice
1 T. all purpose flour	½ C. water
1 egg	1 17 oz. apricot-nut bread mix
1 tsp. grated orange peel	

Combine cream cheese, sugar and flour; beat in the first egg and the orange peel. Set mixture aside. Combine the slightly beaten egg, the orange juice and water. Add quick bread mix, stirring until moistened. Turn 2/3 of the apricot batter into greased and floured 5" x 3" loaf pan. Pour cream cheese mixture over top; spoon on remaining apricot batter. Bake at 350 degrees for 1 hour. Cool 10 minutes. Remove from pan. Cool. Wrap in foil; refrigerate.

Helen Pember

BANANA BREAD

½ C. Crisco or Spry	1 tsp. baking soda
1 C. sugar	pinch of salt
2 eggs	2 C. flour
4 bananas crushed	

Cream together Crisco and sugar. Add eggs and bananas. Sift together flour, salt and baking powder. Mix well. Bake slowly about 1½ hours in 350 degree oven. This makes two small loaves, or one large one.

Sarah Hoffman

BACON AND ONION BREAD

1 package dry yeast	½ C. minced onion
¼ C. lukewarm water	½ C. minced bacon
2 T. sugar	1 clove garlic, optional
4½ C. flour	¾ tsp. salt
1/3 C. nonfat dry milk	

Soften the yeast in ¼ cup of the water with 1 tablespoon sugar. Mix the remaining water and sugar, 2 cups of flour and the milk. Add yeast and mix.

Saute the onion, bacon, and garlic (without browning). Cool. Add the bacon and onion to the sponge. Add salt and flour. Turn onto a floured board and knead until dough is smooth. Place in a greased bowl, turn to grease top of dough. Cover and let rise until double in bulk, about 1 hour. Knead and **pound** into shape. Place in greased pie tin. Cover and let rise until double in size, about 45 minutes. Bake in preheated 400 degree oven 10 minutes. Lower temperature to 350 degrees and bake 30 minutes longer. Rub top of hot loaf with butter.

Marion Batt

Cut into quarters first, then slice and arrange the loaf in serving basket or bowl like this:



A good idea for any round loaf!

Look at your pans to get one that will have good support for the bottom curve of your round loaf.

CRANBERRY BREAD

1 stick margarine	2 C. flour
1 C. sugar	½ tsp. salt
2 eggs	½ pint sour cream
1 tsp. baking powder	1 tsp. almond extract
1 tsp. baking soda	1 C. whole cranberry sauce

Cream margarine, add sugar, and unbeaten eggs. Add dry ingredients, alternating with sour cream, ending with dry ingredients. Add extract. Pour half of the batter in greased tube pan, then half of the cranberry sauce, add rest of batter and remainder of cranberry sauce. Bake at 350 degrees for 55 minutes. Remove from pan after 5 minutes.

Glaze: ¾ C. 10X sugar
2 T. warm milk
½ tsp. almond extract

Marjorie Bloom

BANANA BREAD

1 egg	1½ C. flour
1 C. sugar	1 tsp. salt
¼ C. melted butter	1 tsp. baking soda
3 ripe bananas	½ C. chopped walnuts

Beat egg slightly. Mix in sugar and melted butter. Mash and beat bananas. Sift flour, soda, and salt into mixture. Add nuts. Bake in loaf pan for 45 minutes at 375 degrees.

Evelyn D. Flammer

BLACK WALNUT BREAD

1 egg	½ tsp. salt
1 C. sugar	2 tsp. baking powder
1 C. milk	1 C. walnut meats
2 C. flour	

Beat eggs and sugar thoroughly. Add milk. Blend well. Add flour sifted with salt and baking powder. Stir in nut meats. Bake in waxed paper lined pan 5" x 9" at 350 degrees -- 1 hour.

Jean Campion

CRANBERRY BREAD

1 orange	½ C. chopped walnuts
2 T. butter	2 C. flour
1 egg	½ tsp. salt
1 C. sugar	½ tsp. baking soda
1 C. chopped cranberries	

Grate the rind of one orange, squeeze the juice and add enough boiling water to make ¼ cup liquid. Add the grated rind. Add the butter and stir to melt. In another bowl beat the egg and sugar together and stir into the orange mixture. Add the cranberries and walnuts. Sift the flour, salt and baking soda together and stir into the orange mixture. Spoon into a buttered loaf pan (9"x5") and bake for 1 hour at 325 degrees.

Sally Giovanos

BLUEBERRY MUFFINS

Makes 18 muffins

2/3 C. sugar	4 tsp. baking powder
1/3 C. shortening	1/2 tsp. salt
2 eggs, beaten	2/3 C. milk
2 C. flour	1 C. blueberries - fresh or frozen

Cream sugar with shortening. Add eggs, mix well. Sift together flour, baking powder, and salt. Add alternately with milk to creamed mixture. Blend in blueberries. Fill greased muffin pans one-half full and bake in 400 degree oven for 15 minutes.

Marion Batt

CORN FRITTERS

1 egg
1/4 C. milk
1 C. pancake mix
1 can whole kernel corn (drained)
Oil to depth of 1" in skillet

Blend egg and milk. Add pancake mix, stirring just until smooth. Fold in corn. Do not overbeat. Drop by teaspoonfuls in hot oil. Cook slowly until golden brown, about 4 minutes. Drain on absorbent paper.

Marie McNally

FRESH CORN SPOONBREAD

6 - 8 servings

1 1/2 C. corn (about 3 ears cut from cob)	2 tsp. sugar.
1/3 C. yellow corn meal	white pepper to taste
2 C. hot milk	1 tsp. minced onion
1 1/2 tsp. salt	2 eggs, separated
1/4 C. margarine	

Mix corn with cornmeal and stir in hot milk. Cook and stir over moderate heat until thickened (5 minutes). Remove from heat and stir in margarine, salt, sugar, pepper and onion. Beat a little of the hot mixture into 2 slightly beaten egg yolks. Stir back into remaining hot mixture. Fold in 2 stiffly beaten egg whites. Turn into buttered 1 1/2 quart casserole and place in pan of hot water. Bake in a 325 degree oven until knife inserted in center comes out clean - about one hour.

Flo Dey



A good addition to any meal. . . tastes mighty good.

CROWN COFFEE BREAD

2 pkg. dry yeast	2 T. butter
½ C. water	4½ C. flour
¼ C. milk, scalded	1 beaten egg
½ C. sugar	1½ tsp. shredded orange peel
1½ tsp. salt	1½ tsp. shredded lemon peel

Soften dry yeast in lukewarm water. Combine milk, sugar, salt, and butter. Cool to lukewarm. Stir in 1½ cups flour; beat well. Add egg, softened yeast, orange and lemon peel. Add enough remaining flour to make moderately stiff dough. Turn on lightly floured board and knead 10 minutes. Place in lightly greased bowl, turning to grease top. Cover and let rise 1 hour. Punch down; let rest 10 minutes. Pat ¾ of dough into a greased 10 inch angel cake pan. Divide remaining dough in half and roll each into a 26 to 28 inch strip. Twist together and place on top of dough. Hide ends. Let rise until almost double, 45 minutes. Bake in a 375 degree oven 40 to 45 minutes.

Marion Batt



Attractive plain, or with a confectioners' icing. Candied fruits and nuts may be added, making a gay Christmas wreath. I serve this to my guests, cutting it on a fancy board at the table.

DATE BREAD

1½ C. milk	4 tsp. baking powder
1 C. chopped dates	½ C. sugar
3 C. flour	1 egg
1½ tsp. salt	

Scald milk and add dates. Set aside to cool. Sift together flour, salt, baking powder and sugar. Add egg and date mixture. Stir quickly and lightly. Bake 1 hour in greased loaf pan at 350 degrees.

Marilyn Logan

OLD-FASHIONED GINGERBREAD

1 C. sugar	4 C. flour
1 C. butter	1 tsp. soda
2 C molasses	3 tsp. ginger
1 tsp. cinnamon	1 C. sour milk

Mix together all ingredients and pour into two **ungreased** pans. Bake in a pre-heated 350 degree oven for 1 hour. **Let cool in pan.**

Note: To sour milk, add 2 T. lemon juice.

Dagney Ernest



This recipe is over one hundred years old!

DATE NUT BREAD

1½ C. dates, cut	2¾ C. flour
1½ C. boiling water	1 tsp. soda
2 T. shortening	1 tsp. cream of tartar
1½ C. sugar	1 C. chopped nuts
1 T. salt	½ tsp. vanilla
1 egg	

Pour boiling water over dates. Add shortening, sugar and salt. Set aside to cool. When cool, add beaten egg, flour sifted with soda and cream of tartar, nutmeats and vanilla. Beat well. Turn into greased and floured pans. Bake in moderate oven (350 degrees) about 45 minutes. This recipe makes 2 small loaves or 1 huge loaf. For 1 small loaf, cut recipe in half, but use 1 egg anyway. For huge loaf, bake 1½ hours.

Roberta C. Blaich

LEMON BREAD

6 T. shortening (Oleo)	grated rind 2 lemons, or 1 orange
1 C. white sugar	1½ tsp. baking powder
2 eggs	¼ tsp. salt
½ C. milk	1½ C. flour

Mix in order. Grease and line a loaf pan with paper (bag). Let rise 20 minutes. Bake for 40 minutes at 350 degrees. Remove bread from pan. Loosen paper while hot. Brush with syrup of ½ C. sugar and juice of 2 lemons or oranges.

Barbara Bunting

OATMEAL BREAD

6 C. flour	1 C. quick rolled oats
2½ tsp. salt	2 C. boiling water
2 T. butter	2 pkg. dry yeast
½ C. honey	1/3 C. water (warm)

Let oats stand in boiling water ½ hour until soft. Soften yeast in warm water for 5 minutes. Add yeast to oats mixture while still warm. Add salt and honey. Add 2 C. flour, blend. Then add next 2 C. flour - - may be hard to blend. Knead in last 2 C. flour. Use ½ C. additional flour to knead. Let rise 2 hours. Cut down with 2 knives. Put in 2 pans. Let rise. Bake at 325 degrees for 50 minutes.

Ruth Quigley

HOT CROSS BUNS

2 pkg. dry yeast	5 C. sifted flour
½ C. lukewarm water	¼ tsp. allspice
1 C. milk	1 tsp. cinnamon
2 tsp. salt	1 C. currants
½ C. sugar	1 egg white
¼ C. shortening	white icing
2 eggs	

Soften yeast in water. Scald milk. Add sugar, salt, shortening to milk. Cool to lukewarm. Add flour to make a thick batter. Add softened yeast and eggs. Beat well. Add spice, currants and enough more flour to make a soft dough. Turn out on a lightly floured board. Knead until smooth. Place in a greased bowl, cover, let rise in warm place 1½ hours. Punch down. Let rest 10 minutes. Divide dough into halves. Roll each half to ½ inch thickness. Cut with floured 2½ inch biscuit cutter. Shape into balls. Place on greased baking sheet. Let rise 45 minutes. Brush with egg white. Bake in 350 degree oven 20 to 25 minutes. Makes two dozen buns. Make cross of white icing on each bun.

White Icing: Add 1½ cups confectioners' sugar gradually to one unbeaten egg white. Add ¼ teaspoon vanilla. Use pastry tube to form crosses on buns.

Marion Batt

ICE-BOX MUFFINS

3 C. sugar	1 C. Crisco (heaping)
5 tsp. soda	1 tsp. salt
2 C. boiling water	5 C. flour
1 qt. buttermilk	4 C. Kelloggs All Bran
2 C. Nabisco 100% bran	4 eggs, beaten
	Raisins (optional)

Pour hot water over 100% bran. Cream shortening and sugar. Add eggs, buttermilk, and 100% bran. Sift flour, soda, and salt together. Add all at once with Kelloggs All Bran. Fold in only until all ingredients are moistened. Add raisins. Bake in muffin tins as needed - 2/3 full. Makes 1 gallon - 12 muffins = 1 pint. Keeps in refrigerator 6-9 weeks.

Pat Scott



I've never been able to keep it that long to find out how good it is at the end of that time.

ORANGE NUT BREAD

2 C. flour	¼ C. shortening
1 C. sugar	¾ C. orange juice
1½ tsp. baking powder	2 T. grated rind
1 tsp. salt	1 beaten egg
½ tsp. baking soda	½ C. finely chopped pecans

Sift together flour, sugar, baking powder, salt and baking soda. Cut shortening into dry ingredients until it is like coarse cornmeal. Combine egg, juice, and rind, then pour all at once into mixture enough to dampen. Carefully fold in chopped nuts. Put in 9"x5"x3" greased pan. Spread sides and corners higher than center. Bake in moderate oven 350 degrees for about 1 hour. Remove from pan and cool on rack. When cool, store overnight for easy slicing.

Evelyn Langdown

PARKER HOUSE ROLLS

1 C. milk, scalded	1 cake compressed yeast (dried yeast may be used)
1 tsp. salt	2 T. luke warm water
¼ C. sugar	1 egg
6 T. butter or other shortening	4 C. flour

Break the yeast into small pieces and drop in the warm water to soften. Combine milk, salt, sugar and butter in large bowl, cool to luke warm and then add the softened yeast. Beat egg well and add to mixture. Stir in about half of the flour and beat vigorously. Add more flour, enough to make the dough easy to handle. Grease surface and store in refrigerator overnight. Next day (after three hours, if rushed) turn onto floured board and roll ½ inch thick; cut with 2¼ inch cookie cutter. With a dull blade of knife crease across each round a little to one side of center. Brush one side with butter, fold, press ends together and place in a greased pan touching each other. Cover and let rise in warm place until double in bulk (1½ hours). Butter top and bake for 15 minutes in a 425 degree oven.

Frances G. Fisher

PARKER HOUSE ROLLS

Yields: 50 2" rolls

4 or 5 T. water (85 degrees)	4 T. butter
1 cake of yeast	1½ tsp. salt
2 C. milk	2 eggs
2 T. sugar	5 or 6 C. flour

Dissolve yeast in water for about 10 minutes. Scald milk. Mix together sugar, butter and salt. Add milk. Beat in eggs. Sift in flour to mixture. Stirring some, and kneading the rest. Use enough flour to make dough elastic-like. Place in greased bowl, brush top with butter and cover. Place in warm place. Let rise until double in bulk. Shape into biscuits and place in greased pans. Let biscuits rise in warm place - about 30 minutes. Bake in pre-heated oven 425 degrees for about 20 minutes. Remove from pan.

Daphne O'Brien

BREAD

TEA BISCUITS - (A Maine recipe)

Makes 12 biscuits

2 C. flour	1 tsp. salt
1 tsp. soda	6 level T. Crisco
2 rounding tsp. cream of tartar	1 C. milk

Sift all dry ingredients and cut in Crisco. Add milk and stir just lightly. After you have kneaded the dough about 5 times slightly, press out dough with fingertips until about 1" in thickness. Cut out tea-size biscuits and bake 10 - 13 minutes in a 450 degree oven.

Helen S. Davison

PINEAPPLE BREAD

¼ lb. butter (room temperature)
1 C. sugar
4 eggs - well beaten
1 can crushed pineapple (drained)
8 slices of bread (cut crusts off - cut up in small cubes)

Grease 1½ quart casserole. Cream sugar and butter. Add well beaten eggs. Stir in drained, crushed pineapple and bread. Mix thoroughly, (I use electric mixer). Bake uncovered until brown - 350 degree oven for 45 minutes.

Marge Snyder



Delicious either warm or cold.

PUMPKIN BREAD

3 C. sugar	2 tsp. baking soda
1 C. oil	1½ tsp. salt
2/3 C. water	1 tsp. cinnamon
2 C. pumpkin	1 tsp. nutmeg
4 eggs	½ C. chopped nuts
3 1/3 C. flour	1 C. raisins

Put all ingredients in a bowl together and mix well. Makes 3 to 4 loaves. Bake one hour in 350 degree oven.

Helen S. Davison

PUMPKIN BREAD

Yield: 2 loaves

4 eggs	3 ½ C. flour
3 C. sugar	2 tsp. baking soda
1 can prepared pumpkin	1 tsp. cinnamon
2/3 C. water	1 tsp. nutmeg
1 C. cooking oil	salt

Beat well eggs, sugar, pumpkin, water, and oil with electric mixer on medium speed. Add dry ingredients and mix well. Line bread pans with foil. Bake 1 hour at 375-400 degree oven. Lift bread out by foil and cool.

Eileen McGillan



Tasty with holiday dinners, or just with coffee for a snack.

PUMPKIN BREAD

2/3 C. Crisco	2 tsp. soda
2 2/3 C. sugar	1½ tsp. salt
4 eggs	1 tsp. cinnamon
1 C. pumpkin	1 tsp. cloves
2/3 C. water	1½ C. chopped walnuts
3 1/3 C. flour	2/3 C. dates or raisins
½ tsp. baking powder	

Cream together Crisco, sugar and eggs. Add pumpkin and water. Sift together flour baking powder, soda, salt, cinnamon and cloves. Add to pumpkin mixture. Mix well. Stir in nuts and dates last. Divide batter into 3 small loaf pans. Bake 1 hour at 350 degrees.

Alvaire Michael



Batter can also be divided into three 1 lb. coffee cans which have been greased and floured, for nice round loaves.

PUMPKIN BREAD

3 C. sugar	2 tsp. baking soda
1 C. oil	1½ tsp. salt
2/3 C. water	1 tsp. cinnamon
2 C. pumpkin	1 tsp. nutmeg
4 eggs	½ C. chopped nuts
3 1/3 C. flour	1 C. raisins

Put all ingredients in a bowl together and mix well. Makes 3 to 4 loaves. Bake one hour in 350 degree oven.

Helen S. Davison

PUMPKIN BREAD

Yield: 2 loaves

4 eggs	3 ½ C. flour
3 C. sugar	2 tsp. baking soda
1 can prepared pumpkin	1 tsp. cinnamon
2/3 C. water	1 tsp. nutmeg
1 C. cooking oil	salt

Beat well eggs, sugar, pumpkin, water, and oil with electric mixer on medium speed. Add dry ingredients and mix well. Line bread pans with foil. Bake 1 hour at 375-400 degree oven. Lift bread out by foil and cool.

Eileen McGillan



Tasty with holiday dinners, or just with coffee for a snack.

PUMPKIN BREAD

2/3 C. Crisco	2 tsp. soda
2 2/3 C. sugar	1½ tsp. salt
4 eggs	1 tsp. cinnamon
1 C. pumpkin	1 tsp. cloves
2/3 C. water	1½ C. chopped walnuts
3 1/3 C. flour	2/3 C. dates or raisins
½ tsp. baking powder	

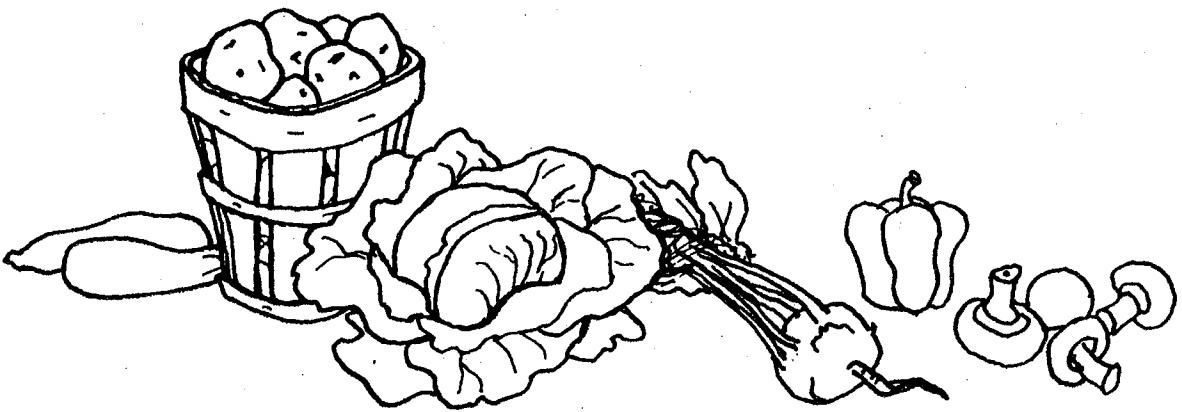
Cream together Crisco, sugar and eggs. Add pumpkin and water. Sift together flour baking powder, soda, salt, cinnamon and cloves. Add to pumpkin mixture. Mix well. Stir in nuts and dates last. Divide batter into 3 small loaf pans. Bake 1 hour at 350 degrees.

Alvaire Michael



Batter can also be divided into three 1 lb. coffee cans which have been greased and floured, for nice round loaves.

VEGETABLES and SIDE DISHES



"Food is a subject of conversation more spiritually refreshing than the weather, for the number of possible remarks about the weather is limited, whereas of food one can talk on and on and on."

A. A. Milne

BARBECUED BEANS

6 lbs. canned butter beans
1½ boxes brown sugar
large bottle catsup (family size)
1 lb. bacon cut in small pieces

Mix all ingredients together and place in open roasting pan. Stir occasionally and cook in 350 degree oven for 2½ hours.

Ginny Swanagan



Different and just delicious.

BAKED LIMA BEANS

1 lb. dried lima beans (soaked overnight)	1 tsp. salt
1 tsp. dried mustard	¼ C. brown sugar
¼ tsp. black pepper	¼ C. molasses
2 small onions (grated)	2 T. sweet pickle juice

Boil beans until tender - retain liquid. Mix all other ingredients with beans. Place in baking dish and cover with strips of bacon. (Use some of the bean liquid if necessary). Cover and bake in 300 degree oven about 3 hours. Uncover and bake another ½ hour. If beans appear to dry during baking, some of the retained liquid can be added.

Flo Dey

GREEN BEAN BAKE

Serves 6

1 can Campbell's Cheddar Cheese Soup
1/3 C. milk
3 C. cooked and drained French style green beans (fresh, canned, or frozen)
1 can (3½ oz.) French fried onions

In 1½ qt. casserole, stir Cheddar Cheese Soup until smooth; gradually add milk. Mix cooked beans and ½ can of onions into soup mixture. Bake at 350 degrees for 20 minutes or until bubbling. Sprinkle remaining onions over top of casserole. Bake 5 minutes long.

Frances G. Fisher

FRIED CABBAGE

2 strips bacon
2 T. butter or margarine
1 head cabbage

Cut bacon into small pieces, fry until done. Leave grease in pan, add butter or margarine. Cut cabbage into strips, put in frying pan with bacon and margarine. Cover and simmer about 30 minutes.

Carolynn Barlow

BROCCOLI CASSEROLE

3 pkg. frozen chopped broccoli
 cooked and drained
1 C. sharp cheese (grated)
1 C. mayonnaise

1½ C. mashed potato chips
2 eggs beaten
1 can mushroom soup

Mix all together, except potato chips. Pour into 2½ qt. greased casserole. Top with potato chips. Bake 30 minutes at 350 degrees.

Lil Conley



A really nice way to dress up broccoli.

BROCCOLI CASSEROLE

1 C. cooked rice
2 pkgs. chopped broccoli, cooked
½ C. celery, chopped
1 small onion, chopped

½ stick margarine
1 can Cream of Chicken soup
1 small jar Cheese Whiz
1 tsp. salt

Saute celery and onion in margarine. Add rice, broccoli, salt. Mix soup and cheese together and add to first mixture. Bake 30 minutes at 350 degrees.

Nancy Van Cleef



A vegetable delight.

GLAZED BROCCOLI WITH ALMONDS

Serves 6

2 lbs. broccoli, or
 2 pkgs. (10 oz. each) frozen broccoli
½ tsp. salt
4 T. (¼ C.) flour
¾ C. hot water
2 T. sherry
Pepper to taste
¼ C. grated Parmesan cheese, or
 ½ C. Cheddar

¼ C. slivered toasted almonds
4 T. butter or margarine
1 C. table cream
1 bouillon cube
2 T. lemon juice
½ tsp. monosodium glutamate

Separate broccoli and wash thoroughly. Put broccoli in a small amount of boiling water seasoned with the ½ tsp. salt, and cook until just barely tender; drain, then arrange in a 8" x 12" baking dish or casserole. While broccoli is cooking, melt butter and blend in flour. Pour cream in and the bouillon cube dissolved first in the ¾ cup of hot water; stirring, cook until smooth and thickened. Add the sherry, lemon juice, pepper and monosodium glutamate. Pour sauce over the broccoli. Sprinkle grated cheese and almonds over top. Bake in moderately hot (375 degree) oven for 20 minutes.

Ethel P. Cook



Source unknown.

BLUSHING CAULIFLOWER

Serves 4 - 6

1 head or 2 pkgs. frozen cauliflower, cooked
2 T. butter
1 T. minced onion
1 T. curry powder
1 T. cold water
¼ tsp. salt
1 C. tomato soup

Melt butter. Blend in the remaining ingredients. Simmer 10 minutes and serve over cooked cauliflower.

Lil Conley



Delightful change-of-pace flavor!

CURRIED FRUIT

1 can pineapple chunks	½ C. butter
1 can pear halves	1 C. brown sugar
1 can apricot halves	curry powder (to taste)

Thoroughly drain all the fruits and place them in a casserole. In a pan melt the butter. Add the brown sugar to the butter and stir until smooth. Combine the curry powder with the brown sugar and butter mixture. (The amount of curry powder you use depends on how well you like the taste of curry.) Pour the mixture over the fruit and bake in a 350 degree oven for one hour. Cover the casserole before baking.

Sandra Brown



This is a very good side dish for a roast of lamb or pork. You can also use the fruit as a warm sauce for vanilla ice cream. You may also use peach halves in the recipe -- either as a fourth fruit, or as a substitute.

CELERY AMADINE

Serves 6 - 8

1 bunch pascal celery	3 green onions
½ C. water	1 jar pimento
salt	1 C. chicken broth
¼ C. butter	1 C. half and half milk
¼ C. flour	½ C. grated Swiss cheese
½ tsp. salt	¾ C. slivered almonds
dash of pepper	1 T. butter

Wash and trim celery and cut diagonally into 1 inch pieces. Cook in salted boiling water for 5 minutes. Drain. Melt butter, blend in flour, salt and pepper. Add onions with tops, thinly sliced. Add pimento, chopped; the chicken broth, and half and half. Cook, stirring constantly until sauce has thickened and is smooth. Saute almonds in butter. Reserve part of almonds. Mix celery and almonds. Place in 6 to 8 buttered individual casseroles or one large casserole. Top with sauce and Swiss cheese. Sprinkle with reserved almonds. Bake in 350 degree oven.

Emma Burroughs

INDIANA CORN PUDDING

as made by the Indiana Indians

*Very good
double recipe*

Serves 4 - double for 6 or 8 hungry people

1 egg, beaten	½ T. melted butter
1 C. milk	Dash of cayenne pepper
½ tsp. salt	1 C. cooked corn, scraped from ear, or
½ tsp. sugar	1 C. whole kernel corn, frozen or canned

Add milk to beaten egg, mix well. Add salt, sugar, butter and pepper. Mix in corn. Put in buttered baking dish and bake in 350 degree oven for 45-50 minutes, until silver knife inserted in center comes out clean.

Florise Pritchard



This is not a dessert - - but good enough for one. It is served with beef or pork in the main course of dinner.

EGGPLANT CASSEROLE

1 eggplant, thinly sliced
1 onion, thinly sliced
tomato sauce
sharp cheese
Pepperidge Farm stuffing
Seasonings to taste

Make layers of eggplant, onion, tomato sauce, cheese, stuffing. Season to taste. Bake 1½ hours in 350 oven. Cover for the first hour.

Trudy Wright



Easy and very good.

EGGPLANT PARMIGIANA

1 medium eggplant (sliced ½" thick - unpeeled)	onion and garlic
1 egg (slightly beaten)	Parmesan cheese (grated)
Flavored bread crumbs	Mozzarella cheese (sliced)
Tomato sauce	Ground meat (optional)
Oregano	Olive oil
Salt and pepper	

Mix egg with a little water, salt and pepper. Dip eggplant slices into egg, then crumbs. Refrigerate 30 minutes or more to set coating. Mince onion and garlic, saute in oil; add tomato sauce and seasoning and simmer 1 hour. (Ground meat sauted with onion is a good addition, for flavor.)

Heat oil until hot and fry eggplant until browned on both sides. Arrange in single layer in greased shallow baking dish, and some tomato sauce, and sprinkle with grated cheese. Put sliced cheese on top. Can be one layer only, or alternate layers of eggplant, sauce and cheese. Bake at 400 degrees about 20 minutes.

Sally Abruzzi



Can be made ahead, and refrigerated before baking.

EASY SCALLOPED POTATOES

Serves 4 - 6

1 can Cheddar cheese soup	1 small onion thinly sliced
½ C. milk	1 T. butter
4 C. thinly sliced potatoes	1 shredded carrot, if desired
paprika	

Stir cheese soup until smooth and gradually add milk. In buttered 1½ qt. casserole arrange layers of potatoes, onion and sauce. Dot with butter. Sprinkle with paprika. Cover and bake for 1 hour in 375 degree oven. Remove cover and bake for 15 more minutes.

Barbara Munson

SWEET POTATO—APPLE CASSEROLE

4 large firm apples - MacIntosh or Delicious	½ tsp. salt
1 can (16 oz.) dry-packed sweet potatoes	1/8 tsp. cinnamon
2 T. chopped almonds (reserve 1 tsp.)	¼ C. melted butter
2 T. brown sugar	¼ C. maple syrup

Wash and dry apples. Cut a slice from the top and bottom of each apple, just enough to even it or make each end flat. Cut each apple in half crosswise and core. Place the 8 unpeeled slices in an oblong casserole. With electric mixer mix sweet potatoes, almonds, sugar, salt and cinnamon. Place ice cream scoop full of potato mixture on top of each apple slice. Heat the butter and maple syrup together. Pour ½ of this mixture over the potatoes. Sprinkle reserve nuts on each potato scoop. Bake 1 hour at 325 degrees, basting with reserve syrup at ½ hour.

Evelyn Norland

SWEET POTATO AND APPLE SCALLOP

Serves 6

3 large cooked, peeled sweet potatoes	1/8 tsp. ginger
¾ C. sugar	1/8 tsp. nutmeg
Grated rind of 1 orange	2 C. tart thinly sliced apples
¼ C. butter or margarine, melted	1/3 C. unstrained orange juice
½ tsp. salt	1/8 tsp. almond extract
1/8 tsp. ground cloves	

Cut sweet potatoes in ½" slices. Make a paste of the sugar, rind, butter or margarine, salt, and spices. In a greased 1½ quart casserole place alternate layers of apples and sweet potato, spreading the paste over the sweet potato layers. Reserve enough paste to spread over top layer of sweet potato. Combine orange juice and almond extract, pour over potato and apple mixture; cover and bake at 350 degrees for 45 minutes. Remove cover during last 20 minutes of baking time.

Emma Romweber

CHEESE GRITS

1 C. grits (quick)
1 roll Cheddar cheese
1 stick margarine
2 eggs
milk

Cook quick grits per box instructions, (until it bubbles up and is stiff). Stir cheese and margarine into grits until blended. Add eggs with enough milk added to make 1 cup. Mix. Pour into greased casserole and bake 30-45 minutes at 350 degrees.

Helen Pember



Excellent substitute for potatoes or rice.

CHARLESTON MACARONI PIE

Serves 6

6 slices of bacon	2 1 lb. cans tomatoes
1 medium onion	8 oz. box elbow macaroni
1 tsp. salt	½ C. butter
1 tsp. pepper	1 - 2C. sharp cheese (grated)

In large fry pan cook bacon until crisp. Remove and drain on paper towel. Pour off grease from pan. Dice onion into pan. Pour in tomatoes. Salt and pepper to taste. Bring to a boil, cover and cook over low heat for 20 minutes. Add bacon in pieces. Cook macaroni and drain. Stir in butter and cheese. In 9" square casserole, layer macaroni, cheese and sauce. Repeat. Put cheese on top. Dot with butter. Bake at 350 degrees.

Grace Applegate



A Southern delight!

STUFFED MUSHROOMS

1 lb. medium mushrooms (about 12)	¼ tsp. thyme
3 T. chopped parsley	½ tsp. salt
¼ C. butter	pepper
1 C. finely chopped nuts	½ C. heavy cream
1 clove garlic, crushed	

Remove stems from mushrooms, reserve them. Wipe mushroom caps with a damp cloth and arrange in a shallow baking dish, hollow side up. Chop stems (about 1 cup), and mix with parsley, butter, nuts, garlic, thyme, salt and pepper. Heap mixture into mushroom umbrellas. Pour cream over mushrooms, and bake in moderate oven, 350 degrees, for 20 minutes, basting once or twice with cream in dish.

Wendy Katzenback



A real treat for all mushroom lovers.

AU GRATIN POTATOES

Serves 6

6 C. sliced potatoes	½ tsp. salt
1 can (10½ oz.) mushroom soup	1/8 tsp. black pepper
½ C. whole milk	canned onion rings
1 C. grated sharp or mild cheese	

Cook potatoes in boiling salted water 6 to 8 minutes, or until slightly tender. Combine soup, milk and cheese. Grease a 2-qt. casserole and alternate layers of potatoes and soup mixture. Season layers of potatoes with salt and pepper. Bake at 350 degrees for 25 minutes. Top casserole with crushed, canned onion rings (½ of can). Return to oven uncovered and bake for 10 minutes.

Jan Rose

CRISPY POTATO SKINS

Baked potatoes
Oil
Melted butter
Garlic powder

Hollow out baked potatoes, use for mashed potatoes or potato cakes. Brush skins with oil. Broil until golden. Brush lightly with melted butter and garlic powder.

David B. Davies



Serve these at your next party, sit back and listen to the comments.

GOLDEN POTATO LOAF

6 medium potatoes	½ C. grated sharp cheese
2 or 3 medium onions	4 eggs
10 soda crackers	1 tsp. salt
3 T. milk	½ tsp. pepper

Peel and grate potatoes and onions. Crumble crackers and soak in milk for a few minutes. Add crackers to grated potatoes, onions and cheese. Beat egg yolks slightly and add to potato mixture along with seasonings. Beat egg whites until stiff but not dry, and fold into potato mixture. Spoon into a well greased pyrex loaf pan. Bake 350 degrees for 1 hour 15 minutes. Turn out on warm platter and invert. Slice and serve.

Jean Fischer

MINNIE'S POTATO CASSEROLE

8 medium potatoes
½ C. butter
1 can cream of chicken soup
1 pint sour cream
1/3 C. chopped green onions
1½ C. grated cheddar cheese
1 C. Cornflakes crushed in 2 T. melted butter

Cook potatoes until tender, dice. Heat ½ C. butter with soup. Blend in sour cream, onion, and cheese. Place potatoes in 2½ qt. casserole, pour sauce over. Mix in good. Top with buttered cornflakes. Bake at 350 degrees for 45 minutes.

Grace Applegate



This is the very best way I have found to fix potatoes. Do not freeze.

MASHED POTATOES

Put mashed potatoes into a casserole. Spread with whipped cream and shredded cheese – then bake until brown on top.

Sandy Brown

SWEET POTATO CROQUETTES

2 cups canned mashed sweet potatoes
½ C. chopped pecans or walnuts
¼ C. coconut
2 T. softened butter
¾ C. drained crushed pineapple
1 tsp. salt
½ tsp. nutmeg

Combine all ingredients. Shape into balls and roll in crushed corn flakes. Bake about 30 minutes at 325 degrees.

Frances G. Fisher

SWEET POTATO CASSEROLE

6 large sweet potatoes
½ tsp. salt
dash of pepper
½ tsp. Accent
1/8 tsp. cinnamon
Dash nutmeg
½ C. white sugar
¼ C. orange juice
4 or 5 T. melted butter
1 tsp. grated orange rind
1 (8 oz.) can crushed pineapple
crushed corn flakes

Cook and mash potatoes. Mix with rest of ingredients, except corn flakes. Put into casserole dish and bake 25 minutes in 325 degree oven. Add crushed corn flakes and bake 15 minutes longer.

Virginia Tantum



Make this a day ahead and refrigerate. Bake at room temperature according to above directions.

ZUCCHINI SQUASH or EGGPLANT CASSEROLE

1½ C. frozen squash, thawed - or 4 cups
fresh squash diced, cooked until tender
and then drained
1/3 C. milk
1 C. condensed cream of mushroom soup

1 egg slightly beaten
½ C. chopped onion
¾ C. herb stuffing (dressing) mix

Topping: ½ C. herb dressing mix - crushed
2 T. melted butter
1 C. grated cheddar cheese

Cook squash in boiling water until tender, and drain. Stir milk into mushroom soup, blend this into egg, add squash, onion, and stuffing mix, and toss lightly and pour into greased baking dish.

Toss ingredients for topping and sprinkle on top. Bake at 350 degrees 20-30 minutes until bubbly hot.

Rose Lazzeri



This will go well with pork chops and a salad.

ZUCCHINI and TOMATO

Serves 6

2 large tomatoes, thinly sliced
3 medium zucchini, sliced
½ medium onion, chopped

3 T. fresh parsley, chopped
¼ C. olive oil
Parmesan cheese

Boil zucchini 5 minutes in salted water. Place zucchini in shallow baking dish. Cover with sliced tomatoes. Saute onion and parsley in olive oil. Pour onion-parsley mixture over zucchini and tomatoes. Sprinkle with cheese and bake in 400 degree oven for 30 minutes.

Barbara Munson



Even squash-haters like this!

YAM PUDDING

3 medium sized yams (must be yams)
1 C. white sugar
¼ C. light brown sugar
½ stick butter
2 C. milk (approximately)

Grate yams on cole slaw grater into 9" x 9" casserole dish. Add the next 3 ingredients, mix well. Pour milk over this until casserole is almost to the top. Bake at 300 degrees for 1½ hours.

Chris Clemmer

PUMPKIN CASSEROLE

½ C. pumpkin
2/3 white sugar
1 large can evaporated milk
2/3 C. brown sugar

¼ C. plain flour
½ tsp. nutmeg
pinch salt
½ stick butter

Mix all of the above ingredients together and pour into greased casserole dish. Bake 1 hour at 350 degrees.

Chris Clemmer

CURRIED RICE

1½ C. cooked rice (cold)
¼ C. minced scallions or onion
1 T. vinegar

2 T. salad oil
2 tsp. salt
¾ tsp. curry powder

Mix. Let stand 3 hours or overnight.

Add: 1 C. chooped celery
½ C. mayonnaise
1 C. cooked green peas

Helen Pember



Chutney is a good compliment to this dish.

RICE CASSEROLE

1 stick butter or margarine
1 chopped onion (small)
1 can beef consomme or beef broth (bouillon)
¼ C. water
1 C. uncooked rice

Saute onion in butter. Add beef broth, water and rice. Put into casserole and bake at 325 degrees for one hour.

Frances G. Fisher

RICE CASSEROLE

1 chopped onion
1 stick butter or margarine
1 C. rice, uncooked
2 cans Campbell's Consomme of Beef soup
1 tsp. salt

Saute onion in butter or margarine. Cook until yellow - don't brown. Mix in casserole rice, soup, and salt. Add onion mixture. Bake at 325 degrees for one hour.

Variation: Saute green pepper and mushrooms with onion mixture. Use 1 can soup and add 1 can water.

Nancy Van Cleef

SQUASH CASSEROLE

2 lb. yellow summer squash - cooked and drained
1 carrot grated
1 onion grated
1 stick butter
1 can Cream of Chicken soup
1 8 oz. can sour cream
4 oz. seasoned herb stuffing

Mix ingredients, putting in half the stuffing. Top with remaining half of crumbs. Bake at 350 degrees for 20 - 30 minutes.

Grace Applegate



You won't believe it is squash.

SQUASH

Serves 6

4 to 5 squash, medium size	chopped parsley
1/3 C. bread crumbs	3 T. Basil leaves, dry
2/3 C. grated cheese (Italian, Gruyere)	2 cans tomato sauce
1 onion, medium - chopped	olive oil, butter, salt, pepper
2 cloves garlic - chopped	

Peel squash, slice thin, like dollars! Heat oil, saute onions, garlic, parsley and Basil for a few minutes. Add squash, turn well, pour tomato sauce over. Simmer for 10 minutes. Add salt and pepper. Remove from pot, pour into baking dish. Mix cheese and bread crumbs. Mix $\frac{3}{4}$ into vegetable - rest on top. Add pieces of butter before baking for 30 minutes - medium heat.

Vera Hurschler

NOODLES AND SWISS CHEESE

Serves 6

1 8 oz. pkg. medium noodles	¼ C. melted butter
½ lb. Swiss cheese, grated	1 pint sour cream
1 T. onion juice	½ C. buttered crumbs
1 tsp. Worcestershire sauce	

Cook and drain noodles, add cheese while hot; add onion juice, Worcestershire sauce and butter. Cool. Combine with sour cream, mix lightly but thoroughly. Place in buttered casserole. Top with buttered crumbs and bake in 350 degree oven for one hour.

Marion Barclay



Can be made in advance and baked later.

STUFFED ONIONS

Serves 6

6 large onions, peeled	1 egg
3 T. bread crumbs	salt
2 T. chopped parsley	pepper
2 T. chopped ham	2 T. butter

Take out centers of onions. Mix together bread crumbs, parsley, ham, egg, salt, pepper and butter. Stuff onions with this mixture and bake until tender, about 1½ hours at 325 degrees.

Anne M. Taylor



A nice addition to any meal.

PINEAPPLE BREAD PUDDING

½ C. margarine
1 C. (minus 2 T.) sugar
4 eggs (slightly beaten)
1 No. 2 can crushed pineapple
6 slices bread (cubed and crust removed)

Cream the margarine and sugar thoroughly; add the eggs and beat until thick and lemony. Fold in the pineapple and bread cubes. Bake in buttered 2 qt. casserole in 325 degree oven for 50 minutes.

*Ruth Sachs
from
Janet Pape*



A tasty accompaniment with baked ham.

ZUCCHINI SQUASH – ITALIAN STYLE

squash	Oregano
tomatoes	salt
onions	pepper
parsley flakes	cheese, Parmesan or Mozzarella

Cube zucchini, tomatoes and onions in proportions you like. If squash is young, leave skins on. Add parsley, oregano, salt and pepper. Cook in covered pot over slow heat - add **no** water as vegetables make liquid. When vegetables are completely cooked, add cheese of your choice.

Sally Gioranos



It's like stew -- even better the second day, reheated.

BAKED STUFFED TOMATOES

Serves 4

4 large tomatoes	salt
½ C. crumbled bacon	1 onion, chopped
1 C. bread crumbs	½ C. grated Parmesan cheese
¼ C. celery, chopped	

Hollow out tomatoes, place pulp in a bowl and mix with rest of ingredients. Stuff tomatoes with mixture and bake in greased pan at 350 degrees for 30 minutes.

Pat Hawley

TOMATOES OREGANO

Serves 6

6 large ripe tomatoes
Oregano
garlic salt and pepper
1 C. soft bread crumbs
1 T. salad oil
grated Parmesan cheese

Cut each tomato in half. Place cut side up in baking dish. Sprinkle liberally with Oregano, garlic salt and pepper. In small bowl moisten bread crumbs with oil. Top each tomato with some crumbs and 1 tsp. grated Parmesan cheese. Bake for 30 minutes at 350 degrees.

Joyce Height

EGGPLANT CASSEROLE

Serves 4

1 medium sized eggplant	Salt and pepper
4 raw tomatoes, sliced	½ C. Parmesan cheese
2 medium sized onions, sliced	4 T. butter or margarine

Peel eggplant and cut in ½ inch thick slices. Cover bottom of buttered casserole (2 qt.) with eggplant slices. Top with a layer of tomato slices, then onion. Season to taste. Sprinkle with part of the cheese, dot with part of the butter. Repeat layer by layer until casserole is filled, ending with tomatoes topped with cheese. Cover casserole. Bake at 375 degrees for 45 minutes.

Evelyn C. Vandenberg

RATATOUILLE

Serves 4 - 6

1 eggplant	olive oil
1 zucchini	salt
1 C. onion	pepper
1 green pepper	parsley
2 cloves garlic	½ C. Parmesan cheese
1 lb. tomatoes	

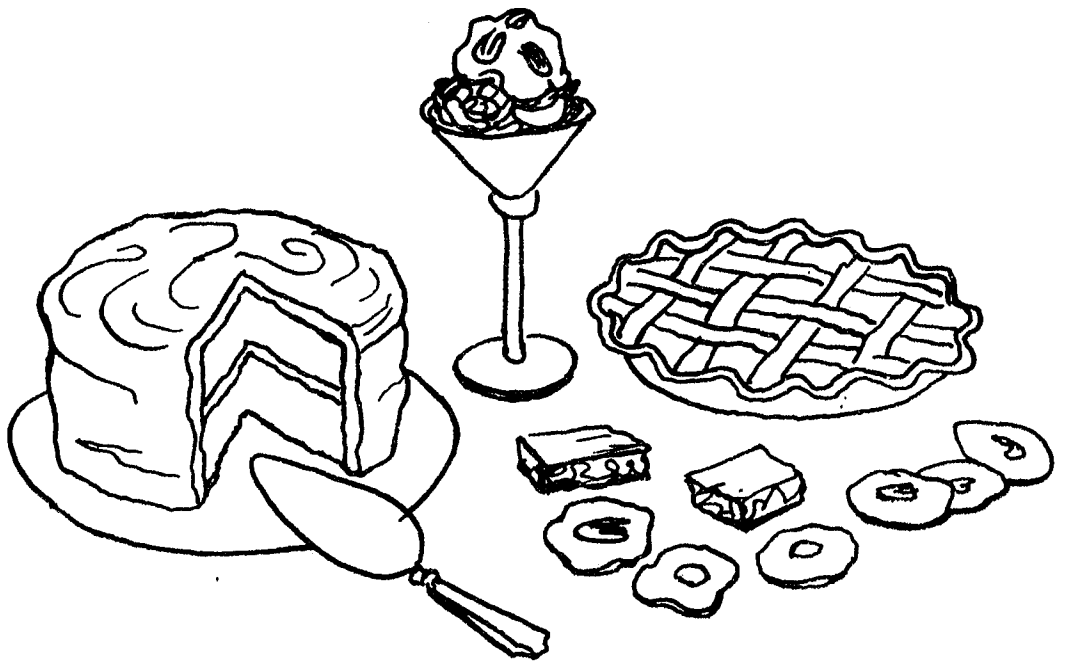
Peel eggplant and zucchini (if large). Slice both 3/8 inch thick. Place in bowl, sprinkle with 1 tsp. salt and let stand for ½ hour. Drain and blot dry. Heat oil. Saute eggplant until brown, set aside. Saute zucchini, set aside. Saute pepper (cut into squares) and onions until soft. Stir in crushed garlic, salt, pepper and chopped parsley. Add tomato slices and cook for a few minutes. Layer tomato mixture with eggplant and zucchini, ending with tomato. Cover and cook for 20 minutes. If desired, sprinkle with Parmesan cheese and place under broiler for a few minutes until browned.

Betty Graydon



The trick of this wonderful melange of fresh summer vegetables is to saute each vegetable separately.

SWEETS



*She measured out the butter
with a solemn air,
The milk and sugar also;
she took the greatest care
To count the eggs correctly
and to add a little bit
Of baking powder, you know,
beginners oft omit,
Then she stirred it all together
and she baked it full an hour,
But she never quite forgave herself
for leaving out the flour.*

CAKES

GERMAN ALMOND CAKE

Dough

6 eggs
1 C. sugar
2 C. flour
dash vanilla

Glaze

1 C. confectioners sugar
1 - 2 T. rum

Filling

8 oz. almond, peeled and ground
1 C. milk
1 T. cornstarch
1 egg
½ C. sugar
2 sticks butter
1 C. confectioners sugar

Preheat oven to 400 degrees. Grease spring form pan with a little butter. Beat egg yolks with sugar, slowly add sifted flour. Beat egg whites and vanilla until stiff. Gently fold egg whites into egg yolk mixture. Bake in spring form pan 45 minutes at 400 degrees. Cool for 5 minutes before removing from pan. Prepare filling:

Mix ground almonds, milk, sugar, cornstarch and egg. Cook gently just below boiling point, stirring all the time until thickened. Stir frequently until cold. Meanwhile, beat butter with confectionery sugar. When almond cream is absolutely cold, add drop by drop to the butter cream, beating all the time.

When cake is completely cold, split and fill with Almond Cream. Cover cake with Rum Glaze and decorate with almonds.

Ruth Naylor

MOCHA CREAM FILLED ANGEL CAKE

1 baked angel food cake - homemade or package
1 pkg. instant vanilla pudding, prepared according to package directions
1 T. instant coffee
2 C. heavy cream
¼ C. sugar

Cut ¼ inch round slice from top of cake - save. Cut canal around inside of cake - save pieces. Add instant coffee to vanilla pudding. Set in refrigerator. Beat heavy cream with sugar until stiff. Fold 2/3 of whipped cream into pudding - fold in cake pieces, and fill cake shell. Replace top slice of cake and spread with remaining 1/3 whipped cream. Sprinkle with broken nut meats. Store in refrigerator until ready to serve.

Gayle Abrahams

APRICOT BRANDY CAKE

3 C. sugar	½ tsp. rum flavoring
1 C. (½ lb.) butter	1 tsp. orange extract
6 eggs	½ tsp. lemon extract
3 C. flour	1 tsp. vanilla flavoring
¼ tsp. baking soda	½ C. apricot brandy
½ tsp. salt	
1 C. sour cream	

Grease and flour bottom of a large tube pan. Preheat oven to 325 degrees. Cream butter and sugar. Add eggs, one at a time, beating thoroughly. Sift together flour, baking soda and salt. Combine sour cream, flavorings and brandy. Add alternately, flour and sour cream mixture to the sugar mixture. Mix just until blended. Pour into prepared tube pan. Bake for 70 minutes, or until done.

*Margaret B. Paul
(From Dorothy Bader)*

BLACK WALNUT CAKE

1 C. butter, or part Crisco	1½ C. milk
2 C. sugar	2 T. cornstarch
4 eggs	2 tsp. baking powder
2 tsp. vanilla	1 full C. black walnuts, chopped fine
3 C. sifted cake flour	

Put cornstarch in cup, fill up with flour to make 1 of the cups of flour. Sift baking powder and flour together. Cream butter, sugar, add beaten eggs, milk, vanilla, flour, nuts. Put in large tube pan and bake ¾ to 1 hour in slow oven.

May Schanck

BLUEBERRY CAKE

2 C. flour, plus 2 T.
2 tsp. baking powder
1½ C. fresh blueberries, coated with 2 T. flour
½ C. butter
1¼ C. sugar (¼ C. to be mixed with ¼ tsp. of nutmeg and ¼ tsp. cinnamon to be sprinkled over top of cake)
2 eggs
½ C. milk

Preheat oven to 350 degrees. Grease a 13" x 9" x 2" pan. Sift flour with baking powder and set aside. Cream butter with sugar; blend in milk and eggs; then flour. Fold in berries and pour into pan. Sprinkle top of cake with sugar and spice mixture. Bake 35 minutes.

Lil Conley



My family loves this cake.

APPLESAUCE CAKE

2 C. sugar	3 tsp. cinnamon
¾ C. shortening	1 tsp. cloves
1 egg	½ tsp. salt
2 C. hot applesauce	2 C. raisins (if desired)
2 tsp. soda	2 C. chopped nuts (if desired)
3 C. flour	

Mix sugar, shortening and egg together. Mix the applesauce and baking soda together and add to the first mixture. Sift the flour, cinnamon, cloves and salt together and add to the rest. Add raisins and/or nuts if desired. Bake in well greased **large** loaf pan at 300 to 325 degrees about 1 hour.

Emma Stults



This is a large cake and for regular purposes one-half the quantity might be enough. It is not too spicy; keeps well and is moist.

DUTCH APPLE CAKE

1 qt. apples, sliced, pared thinly	1 tsp. cinnamon
2 C. sugar	3 eggs, beaten
2 C. flour	½ C. corn oil (or any salad oil)
1½ tsp. baking soda	1½ tsp. vanilla
1 tsp. salt	

Sift sugar, flour, baking soda, salt and cinnamon. Mix eggs, corn oil and vanilla together. Add to dry ingredients. Stir in apples. The batter will be stiff. Pour into lightly greased and flour-ed pan (9" x 13"); top with the following mixture: ¾ C. brown sugar, ¾ C. chopped nuts. Bake at 350 degrees for 45 minutes to 1 hour, or until it shrinks from sides of pan. Serve warm or cooled; plain or with cream.

Pauline W. Hoops



We like it best a day or so old.

APPLESAUCE CAKE

½ C. shortening (I use oleo)	½ tsp. soda
1½ C. sugar	1 tsp. cinnamon
2 eggs, beaten	½ tsp. cloves
1 generous C. applesauce	little nutmeg
2 C. regular flour	1 C. raisins (I use half white, half dark)
¼ tsp. salt	6 maraschino cherries, cut up
1 tsp. baking powder	6 pecans, chopped

Cream shortening, sugar; add eggs and beat well. Add applesauce; add sifted dry ingredients. Beat; fold in raisins, nuts and cherries. Bake at 350 degrees for 60 minutes in small tube pan or 8" square pan, lined with waxed paper.

Betty Poling

APPLE CAKE

2 C. flour	3 tsp. baking powder
2 C. sugar	1/3 C. orange juice
1 C. cooking oil	2½ tsp. vanilla
4 eggs	6 large apples

Mix: 2 tsp. cinnamon, and
5 T. sugar - hold to be sprinkled over apples.

Measure first seven ingredients into one bowl and mix well. Use a tube pan. Grease it and dust with flour. Have apples peeled and sliced. Put half the cake mixture in the prepared tube pan. Cover with half of the apples. Sprinkle them with half of the cinnamon and sugar mixture. Add the rest of the batter and top with the remaining apples and cinnamon and sugar mixture. If you wish, sprinkle some chopped walnuts over it all. Bake in preheated 350 degree oven for 1¾ hours. Test, if not done, bake a little longer. (Sometimes 20 minutes longer.)

Margaret B. Paul



Large, moist and easy!

FRESH APPLE BUTTER CAKE

One tube cake pan

1 C. butter	1 tsp. cinnamon
2 C. sugar	1/8 tsp. nutmeg
3 eggs	2 tsp. vanilla
3 C. sifted flour	3 C. peeled, chopped apples
1½ tsp. soda	2 C. chopped walnuts
½ tsp. salt	

In a bowl beat the butter and sugar until well combined. Add the eggs, one at a time, beating well after each addition. Gradually add the sifted flour, soda, salt, cinnamon, and nutmeg. Stir in vanilla. Fold in chopped apples and walnuts. Pour into a greased and floured tube pan. Bake in moderate oven - 325 degrees - for one and one-half hours, until a cake tester inserted in cake comes away clean. Remove to rack. Let stand 15 minutes. Turn onto a cake plate.

Cake can be served with ice-cream, whipped cream, or dusted with confectioner's sugar, or spread with sherry glaze.

Sherry Glaze: In a saucepan, stir one and one-half cups sugar and one-half cup sherry. Cook, stirring constantly until syrupy (about 2 minutes).

Gloria Fernandes

OLD-FASHIONED JEWISH CHEESECAKE

2 pts. sour cream
3 large (8 oz.) Philadelphia
cream cheese packages
5 large eggs
juice of large fresh lemon

dash vanilla
dash nutmeg
dash salt
1 C. sugar

Graham cracker crust: 2 C. graham cracker crumbs
3 T. melted butter

For the crust, use a 10" spring form pan. Press mixture against sides of pan. Chill in refrigerator while mixing contents.

Soften cheese and sour cream. Add sugar, spices and eggs (whole) and lemon juice. Beat in electric mixer until creamy smooth. Bake 350 degrees for 1 hour 15 minutes or until golden. When finished, leave in warm oven with door closed for 10 minutes. Gradually open oven door a little at a time for about 40 minutes. Store uncovered at room temperature overnight. Cover and serve next day -- after - refrigerate.

Virginia Meyer



Optional -- if desired - follow mixing directions except separate egg whites and fold in last minute.

CHOCOLATE CAKE

1/3 cake (2 2/3 squares) Bakers
unsweetened chocolate
3/4 C. sugar
1/2 C. water
1 C. sugar
1/2 C. butter
3 eggs

1/2 C. milk
2 1/4 C. cake flour
1 tsp. baking soda
2 tsp. cream of tartar
pinch of salt
flavoring

Shave off chocolate, mix with 3/4 C. sugar and 1/2 C. water in a sauce pan and boil till smooth. Let cool while mixing batter. Mix rest of ingredients as any cake, and bake in layers in 350 degree oven for 25 - 30 minutes.

Old Perrine Family Recipe



This is delicious put together with whipped cream or fresh coconut.

DUMP CAKE

1 can prepared Cherry Pie filling 2 sticks margarine
1 can crushed pineapple 1 pkg. yellow cake mix
1 can flaked coconut 1 C. chopped nuts

Pour pie filling in 9"x13"x2" pan, spread evenly. Add pineapple on top. Next sprinkle dry cake mix over it. Melt margarine and pour over dry cake mix. Sprinkle with coconut and nuts. Bake at 325 degrees for 1 hour. Serve warm with ice cream.

Cathy Applegate



This may be served warm to six one night and cold to six the next night. It's so easy that Mommy even lets me make it for her company.

GERMAN SWEET CHOCOLATE CAKE

Serves 15

1 pkg. (4 oz.) Baker's 2 C. sugar
 German sweet chocolate 1 tsp. soda
½ C. boiling water 1 C. yogurt
1 C. butter 4 eggs
2½ C. Heckers unbleached flour 1 tsp. vanilla
½ tsp. salt

Preheat oven to 350 degrees. Melt chocolate in boiling water; cool. Cream butter and sugar until fluffy. Add eggs all together. Beat well. Add melted chocolate mixture (which has cooled) and vanilla. Mix well. Add flour, to which has been added the salt and soda, slowly mixing after each addition until smooth. Pour into three 9" layer pans, greased and lined on bottom with wax paper. Bake 30 - 40 minutes. Cool - frost tops only. Filling makes 2½ cups.

Filling: 1 C. evaporated milk ½ C. butter
 1 C. sugar 1 tsp. vanilla
 3 egg yolks

Combine ingredients and cook in double boiler over medium heat until thickened (about 15 minutes); stir frequently. Add 1 1/3 C. Baker's angel flake coconut and 1 C. chopped pecans. Beat until thick enough to spread.

Louise Pritchard

CHEESE CAKE

½ lb. Ricotta
½ lb. cream cheese
1 C. sugar
5 eggs (separated)

1 pint sour cream
1 tsp. vanilla
1 tsp. lemon juice

Cream Ricotta, cream cheese, sugar and egg yolks together. Beat until creamy; add sour cream, vanilla and lemon, and beat. Beat 5 egg whites until stiff. Then fold into cheese batter gently. In spring form pan, fill a crust made of Graham crackers. Preheat oven 325 degrees and bake for one hour; turn off oven for one hour and then leave oven door open for another ½ hour.

Jean Bitetti

CHEESE CAKE

Crust: 1 1/3 C. graham cracker crumbs
¼ C. chopped nuts
¼ C. butter, melted

Combine and line angel food pan on the bottom and 2 inches up the sides. Save 2 T. for top.

Filling: 3 beaten eggs
2 tsp. vanilla
½ tsp. almond extract
3 C. sour cream

1 lb. softened cream cheese
1 C. sugar
¼ tsp. salt

Combine first 7 items and beat until smooth; then fold in sour cream. Carefully spoon mixture into crust and top with reserved crumbs. Bake 35 minutes at 375 degrees. Let cool in pan in refrigerator for 5 or 6 hours, or overnight. Carefully remove from pan.

Ethel Stahl

HOLLYWOOD CHEESE CAKE

2 8 oz. Philadelphia cream cheese
½ C. sugar
2 large eggs
¾ tsp. vanilla

Graham cracker crust: 1½ C. graham cracker crumbs
¾ stick butter or margarine

Beat cream cheese, ½ C. sugar, eggs and vanilla until smooth. Make crust by melting butter and adding to crumbs; pack on bottom and sides of spring form pan. Pour in cream cheese mixture and bake for 20 minutes in 375 degree oven. Remove for 10 minutes and spread on top of baked mixture: ¼ C. sugar, 1 tsp. vanilla and 1 pint sour cream which have been mixed together. Bake 10 minutes at 475 degrees. Chill. Serve cold.

Carleen Mueller



Like the Sara Lee Cheese Cake -- only better!

BRANDY REFRIGERATOR CAKE

1 C. butter, softened
2 C. confectioners sugar
5 egg yolks
½ C. brandy (inexpensive)
1 C. toasted, blanched almond slices
Angel Food cake

Blend butter with confectioners sugar. Beat until fluffy. Blend in egg yolks one at a time, beating well after each. Blend in brandy and almonds. Mix well. Line a round mixing bowl with waxed paper. Slice cake about ½ inch thick. Place a layer of cake on bottom, then a layer of brandy mixture. Continue until brandy mixture is used up. **Chill overnight.** Turn out and frost with: ½ pint heavy cream whipped, blending in ¼ C. brandy, ½ tsp. vanilla and 2 - 3 T. confectioners sugar. Serve well chilled.

Trudy Wright



A well-washed rose or camellia frosted with confectioners sugar is a perfect decoration for the top.

CHEESE CAKE

Serves 20

Crust: 2 C. graham cracker crumbs
2 T. sugar
1 tsp. cinnamon
¼ C. chopped nuts
¼ lb. butter, melted

Mix together and press into bottom of cheese cake pan (spring form pan).

Filling: 3 large packages cream cheese, soften and beat until fluffy

Add: 4 well beaten eggs
1 C. sugar
1 tsp. vanilla

Pour over crust and bake at 400 degrees for about 40 minutes. Remove from oven and let cool for 10 minutes.

Topping: ½ pint sour cream
2 T. sugar
½ tsp. vanilla

Mix and spread over cake. Return to oven for 5 minutes at 475 degrees.

Barbara Munson

MARTHA'S COFFEE CAKE

2½ C. flour	¾ C. salad oil
1 C. brown sugar	1 tsp. soda
¾ C. white sugar	1 tsp. baking powder
1 tsp. cinnamon	1 C. buttermilk
½ tsp. salt	1 egg

Mix flour, brown and white sugars, cinnamon, salt and salad oil thoroughly (remove ½ cup of this to use as topping, and mix with 1/3 cup nuts). Add soda, baking powder, buttermilk and egg to original mixture. Beat at medium speed for 4 minutes. Pour into 13"x9"x2" greased and floured pan, and bake at 350 degrees for 30 minutes.

Alvaire Michael

SOUR CREAM COFFEE CAKE

½ C. butter	1 tsp. baking powder
1 C. sugar	½ tsp. salt
2 eggs	1 C. sour cream
2 C. flour	1 tsp. vanilla
1 tsp. baking soda	

Topping: 1/3 C. brown sugar 1 tsp. cinnamon
¼ C. sugar ¼ C. pecans, chopped

Cream butter and sugar, add eggs, vanilla and sour cream. Sift dry ingredients and then add to mixture. Place half of mixture in round greased cake pan. Add one-half of topping; add remaining cake mixture and top with rest of topping. Bake at 325 degrees for 40 minutes.

Ann Hogarty



It stays moist and yummy.

SOUR CREAM COFFEE CAKE

1 C. butter	1 tsp. baking powder
2 C. sugar	¼ tsp. salt
2 eggs	1 C. chopped walnuts or pecans
1 C. sour cream	1 tsp. cinnamon
½ tsp. vanilla extract	4 tsp. sugar
2 C. flour	

Preheat oven to 350 degrees. Cream butter and add 2 cups sugar gradually, beating until very light and fluffy. Beat in eggs, one at a time, very well. Fold in cream and vanilla. Fold in flour, sifted with baking powder and salt. Combine 4 teaspoons sugar with nuts and cinnamon. Place about 1/3 of batter in well-greased /floured bundt or angel food pan (9"); sprinkle with ¾ of nut mixture. Spoon in remaining batter; sprinkle with rest of nut mixture. Bake for 60 minutes or until done. Cool on rack.

Dorothy Lindenfeld

CONFECTIONERS SUGAR CAKE

1 box confectioners sugar 3 sticks butter
6 eggs 2½ C. sifted flour
2 tsp. vanilla

Cream butter and sugar. Add eggs, vanilla, and flour. Just beat the ingredients enough to mix. Pour into tube cake pan which has been greased and floured. Bake (325 degrees) for 45 minutes to 1 hour. Cool in pan (right side up) until cool. Cake may be enjoyed plain or with your favorite glaze.

Kay Gartner



To store the cake: cover with cake cover or with foil. Stored in a cool place, cake will keep for several weeks. If frozen, then wrap well and cake will keep indefinitely.

COURT CAKE

½ C. butter 1 tsp. nutmeg
½ C. vegetable shortening 1 tsp. mace
2 C. sugar 1 C. sour milk
2 large eggs 1½ tsp. soda
3 C. flour 1 C. currants
1 tsp. salt 1 C. pecans

Cream butter, shortening and sugar. Add eggs. Sift together flour, salt, nutmeg and mace. Add alternately with flour mixture, milk and soda. Add currants and pecans, which have been chopped and floured lightly. Sprinkle top with sugar. Bake at 350 degrees for one hour in a large greased tube pan. Do not ice.

Caryl Haynes

MAPLE-FLAVORED WHIPPED CREAM CAKE

5 eggs 1¼ tsp. baking powder
1¼ C. sugar 3 C. heavy sweet cream
1¼ tsp. maple flavoring (mapleline) chocolate syrup

Preheat oven to 350 degrees. Beat sugar with eggs for 15 minutes. Add maple flavoring. Remove beaters. Sift flour and baking powder together. Fold into egg mixture with wire whisk. Bake in 9" spring form pan for 45 minutes. Cool cake. Split into 3 layers. Beat cream. Add chocolate syrup until color is maple. Spread between layers. Cover entire cake with remaining cream.



Prepare the day before and keep refrigerated.

Dorothy Lindenfeld

CRANBERRY COFFEE CAKE

1 stick margarine	2 C. flour
1 C. sugar	½ tsp. salt
2 eggs	½ pt. sour cream
1 tsp. baking powder	1 tsp. almond extract
1 tsp. baking soda	1 7 oz. can whole cranberry sauce

Cream margarine and add sugar gradually. Add unbeaten eggs, one at a time. Add dry ingredients alternately with sour cream, ending with dry ingredients. Add extract. Grease and flour tube pan. Put a layer of batter in bottom of pan, add half of cranberry sauce and spread around evenly. Add remaining batter, putting remaining sauce on top. Bake in 350 degree oven 55 minutes. Remove from pan after 5 minutes of cooling.

Topping: Mix well ¾ cup confectioners sugar, 2 tablespoons warm milk and ½ teaspoon almond flavoring. Spread over top of cake after taking out of pan and let topping run over sides of cake. Sprinkle with ¼ cup chopped nuts.

Jean Fischer

JEWISH COFFEE CAKE

¼ lb. butter	2 eggs
2 C. flour	1 tsp. baking soda
1 tsp. baking powder	1 tsp. almond extract
1 C. sour cream	¼ tsp. salt
1 C. sugar	

Topping: ¼ C. sugar
1 tsp. cinnamon
½ C. chopped walnuts

Cream butter and sugar. Add eggs and beat. Sift flour, powder, soda, and salt alternately with sour cream to creamed mixture. Add almond extract.

Mix topping. Pour half batter into greased tube pan. Sprinkle half topping. Repeat. Swirl batter with knife. Bake at 350 degrees for 45 minutes - 1 hour.

Judy Field



For your next coffee klatch.

APPLESAUCE FRUIT CAKE

1 C. butter	2 C. mixed candied fruits
2 C. sugar	1 tsp. baking soda
3 eggs	1 tsp. nutmeg
2 C. applesauce	1 tsp. cinnamon
3 C. plain flour	1 tsp. cloves
1 lb. raisins	1 C. English walnuts
1 C. pecans	

Cream butter and sugar. Dissolve soda in applesauce and add to creamed mixture. Add eggs one at a time. Dredge fruits in ½ cup of flour. Add spices to flour. Add fruits and flour alternately. Bake at 300 degrees for 2½ hours.

Frances G. Fisher

LIGHT FRUITCAKE

Makes 3 loaf-sized cakes

½ pt. inexpensive brandy	2 small or 1 large container red candied cherries
3 C. sifted flour	2 small or 1 large container green candied cherries
1½ tsp. almond extract	2 small or 1 large container candied pineapple
1½ C. shortening (3 sticks margarine)	1 box white raisins
1½ C. sugar	1 heaping C. walnuts
6 eggs (very well beaten)	1 pkg. cheesecloth (cut in half)
3 T. brandy	Saran wrap and aluminum foil

Cream shortening well in large bowl. Gradually add sugar and cream well; add eggs (beaten); brandy, almond extract. Combine salt with flour. Sift flour mixture in gradually and add until very creamy. Add 2 packages of all fruit, including raisins. Mix well, in another bowl. Add to batter with nuts. Mix with a spoon by hand. Put in pans (loaf pans) which have been lined with wax paper (fill a bit more than half-full). Have oven at 325 degrees - turn down to 300 degrees when cakes are in. Bake for 1½ hours. When cooled, wrap in cheese cloth, soaked in brandy; then in Saran wrap; then in foil to hold in moisture. Store in a cool place.

Roberta C. Blaich

10 LB. FRUIT CAKE

Yield: 10 pounds

2 lb. raisins	1½ lb. brown sugar (white can be used)
1 pkg. preserved pineapple	3½ C. flour
2 pkg. preserved cherries	1 C. molasses
1 lb. citron	1 lb. butter
1 tsp. nutmeg	4 eggs
1 tsp. allspice	½ qt. milk
1 tsp. ground cloves	¼ C. brandy
1½ T. cinnamon	2 tsp. baking powder

Beat eggs till light; cream butter and add sugar. Add eggs, flour and spices. Beat well with milk and brandy. Put into a well-greased/floured 11" x 15" pan and bake at 275 degrees for 3½ to 4 hours. Or: put into several small pans and bake one-half time.

Anne M. Taylor



A 100 year old recipe.

MATRIMONIAL CAKE

1 C. light brown sugar	1¼ C. oatmeal
1½ C. flour	12 T. butter (¾ C.)

Combine sugar with flour and add oatmeal and mix well. Soften butter and with hands make crumbs with dry mixture.

Filling: 1 C. cut dates 1 C. water
 ½ C. sugar 1 tsp. flavoring (almond, vanilla or lemon)

Boil dates, sugar and water slowly to a jam consistency. Take from heat and add flavoring.

Butter a square pan and spread ½ crumb mixture to make a layer. Spread jam mixture over that and add crumbs to form top layer and press down lightly. Chopped nuts can be sprinkled over top to add an extra touch. Bake in moderate oven, 350 degrees, for 20 minutes. Cool and cut in small squares.

Evelyn Langdown



These are bite size.

DEVIL'S FOOD CAKE

½ C. shortening (Crisco)	2 eggs
1½ C. sugar	2 C. flour
½ C. cocoa	1¼ tsp. salt
Hot water to make a smooth paste	1 tsp. vanilla
1 C. sour milk	

Put 2 tablespoons vinegar into cup and fill with milk. Blend hot water and cocoa until paste is smooth and thick. Cream shortening and sugar until fluffy (a small amount of cocoa mixture may be added during process). Add cocoa mixture and beat thoroughly. Add whole eggs, beating well. Blend in at low speed 1/3 of the sifted dry ingredients, then ½ of sour milk, another 1/3 of flour, other ½ of milk, then remainder of flour. Add vanilla, and beat ½ minute electrically, or 2 minutes by hand.

Pour batter into two 9" pans, which have been well-greased, covered with paper, greased and floured. Bake at 350 degrees for 20 minutes. If tooth pick comes out clean, remove cakes quickly from oven. Do not wait until cake leaves side of pan -- that is too late. Remove cakes from pans immediately. Cool completely before icing.

Devil's Food Icing: 1 C. sugar
½ C. water
4 T. Red Label (white) corn syrup
Boil to 242 degrees -- do not stir.

Have 2 egg whites beaten stiff when sugar reaches 242 degrees. Pour syrup gradually over egg whites while beating vigorously. When it holds shape, add: 1 tsp. vanilla and 3 drops peppermint oil. Melt 2 squares Baker's bitter chocolate over double boiler and pour over iced cake.

Barbara Bunting

DR. BIRD CAKE (JAMAICAN CAKE)

3 C. flour	1½ C. Crisco oil
1 tsp. baking soda	1½ tsp. vanilla
1 tsp. cinnamon	9 oz. can crushed pineapple, undrained
1 tsp. salt	2 or 3 diced bananas
2 C. sugar	1 C. chopped nuts
3 eggs	

Mix in large bowl altogether -- makes a stiff batter. Preheat oven at 350 degrees. Pour batter into a greased and floured tube pan. Bake for 1 hour and 20 minutes.

Blanch Delfino

DATE-NUT MAYONNAISE CAKE

2 C. cut up dates	2 C. sugar
2 tsp. baking soda	1 C. mayonnaise (Hellman's or Kraft)
1 C. boiling water	1 C. chopped walnuts or pecans
2 C. unsifted flour	

Grease and flour 13" x 9" x 2" cake pan. Mix dates, 1 tsp. baking soda and boiling water in large bowl. Cool. Add flour, sugar, mayonnaise, remaining soda and nuts. Beat until mixture is well blended. Pour in pan, bake about 45 minutes at 350 degrees. Frost with 1-2-3 icing.

One, Two, Three Icing: 3 T. brown sugar
3 T. cream
3 T. butter

Cook three minutes. Beat in 2 cups sifted powdered sugar slowly - beat about 1 minute - will thicken quickly. Spread.

Florise S. Pritchard

RING OF COCONUT FUDGE CAKE

2 C. sugar	2 tsp. baking powder
1 C. cooking oil	1½ tsp. salt
2 eggs	1 C. hot coffee
3 C. all purpose flour	1 C. buttermilk or sour milk
¾ C. unsweetened cocoa	1 tsp. vanilla
2 tsp. baking soda	½ C. shopped nuts

Filling: ¼ C. sugar 1 egg
1 tsp. vanilla ½ C. flaked coconut
1 8 oz. pkg. cream cheese, softened 1 C. (6 oz. pkg.) semi-sweet chocolate pieces

Generously grease and lightly flour a 10 inch tube or Bundt pan. Prepare filling, set aside.

Filling: In small mixer bowl, beat sugar, vanilla, cream cheese and egg until smooth. Stir in coconut and chocolate pieces.

In large mixer bowl, combine sugar, oil, and eggs; beat 1 minute at high speed, scraping bowl occasionally. Add remaining ingredients except filling; beat 3 minutes at medium speed. By hand stir in nuts. Pour ½ batter into prepared pan. Carefully spoon prepared Filling over batter; top with remaining batter. Bake at 350 degrees for 70 to 75 minutes until top springs back when touched lightly in center. Cool upright in pan for 15 minutes; remove from pan.

Cool completely; drizzle with glaze made by combining 1 cup powdered sugar, 3 tablespoons cocoa, 2 tablespoons cocoa, 2 tablespoons butter, 2 teaspoons vanilla and 1 to 3 tablespoons hot water.

Jean Fischer

OATMEAL CAKE

1¼ C. boiling water	2 eggs
1 C. Quick Oats	1½ C. flour
½ C. shortening	1 tsp. soda
1 C. brown sugar	1 tsp. cinnamon
1 C. white sugar	¼ tsp. salt

Pour boiling water over oats. Let stand for 20 minutes. Mix and add shortening, brown sugar, white sugar and eggs to oatmeal mixture. Add flour, soda, cinnamon and salt. Mix and bake 40 minutes at 350 degrees in 9" x 13" pan.

Mix: 6 T. butter 1 C. brown sugar
½ tsp. vanilla 1 C. coconut
¼ C. cream

and spread over cake and bake 10 minutes.

Alice Wright

ORANGE SPONGE CAKE

4 eggs, separated	1 C. flour
1 C. sugar	¼ tsp. baking powder
salt	juice of ½ orange

Beat whites of eggs hard for 5 minutes. Beat yolks of eggs hard for 5 minutes. Add ½ cup sugar to whites and beat 5 minutes. Add ½ cup sugar to yolks and beat 5 minutes. Add the two together and beat 5 minutes. Add juice of orange; fold in, but do not beat. Sift flour, baking powder 2 or 3 times. Put all together and bake in angel cake pan for 45 minutes at 350 degrees.

Ruth Gardiner

PUMPKIN CUPCAKES

Makes about 30 cupcakes

1 C. margarine	2 C. pumpkin
2 C. white sugar	1 tsp. cloves
3 eggs	1 tsp. nutmeg
2½ C. flour	1 tsp. cinnamon
2 tsp. baking soda	½ tsp. salt
1 C. coconut	1 C. raisins
1 C. nuts, chopped	

Cream margarine and sugar with eggs. Sift dry ingredients; add pumpkin and then dry ingredients to mixtures. Then add raisins, nuts and coconut. Fill muffin tins ¾ full. Bake at 350 degrees for 25 - 30 minutes.

Ann Hogarty



Excellent uniced with tea.

ITALIAN RUM CAKE

Serves 12 - 16

Beat together - 6 egg whites
½ C. sugar
½ tsp. salt

Beat till lemon colored: 6 egg yolks
½ C. sugar
1 tsp. vanilla

1 C. flour	1 cup rum
2 pkgs. large vanilla pudding	1 pint heavy cream
	1 C. pear juice

Fold whites into yolks, add 1 cup sifted flour. Pour into ungreased sheetcake pan. Bake 50 minutes at 300 degrees in middle of oven. Cool cake and pour over 1 cup pear juice and 1 cup rum.

Cook 2 pkg. vanilla pudding as directed. Spread, while warm, on cake. Refrigerate overnight, covered with waxed paper directly on pudding to prevent skin forming. Beat 1 pint cream with ½ cup confectioners sugar and 1 tsp. vanilla. Spread on cake and decorate with cherries, nuts, etc.

Shirley Long

QUICK CAKE

1 pkg. yellow cake mix (Duncan Hines)	¾ C. water
1 pkg. lemon Jello instant pudding	4 eggs
¾ C. Kraft or Wesson oil	

Mix ingredients for two minutes in mixer. Bake in ungreased pan 350 degrees, 30 to 35 minutes -- 15" x 11" pan. Let set for a few minutes, prick top of cake with a fork, pour over cake the following mixture:

3 cups powdered sugar
2/3 C. orange juice
2 T. hot water
3 T. melted butter

Alice Wright

Important to use a large 15" x 11" pan.

PINEAPPLE CAKE

Mix: 2 C. sugar
2 C. flour
1 tsp. baking soda
1 tsp. salt

Add: 2 eggs
1 can (No. 2) crushed pineapple
1 C. chopped nuts

Bake in 9" x 13" baking pan 35 to 40 minutes at 375 degrees. While cake is still warm,

Mix: $\frac{3}{4}$ C. evaporated milk (small can)
1 stick butter
1 C. sugar

Cook until thick (about 10 to 15 minutes) and add one can of coconut. Pour over the cake and spread.

Frances G. Fisher

POUND CAKE

$\frac{3}{4}$ lb. butter or margarine	1 tsp. salt
1 lb. box powdered sugar	$3\frac{1}{2}$ C. flour
6 eggs - whole	2 tsp. vanilla

Preheat oven - 275 degrees, slow. Whip butter until creamy and very fluffy. Add each ingredient, a little at a time. Keep the batter fluffy and full of air. Bake in angel food pan for $1\frac{3}{4}$ hours (105 minutes).

Emma Stults



Makes a large cake, is moist. I do not like dry cakes, you can see.

POUND CAKE

$1\frac{1}{2}$ sticks butter	2 tsp. vanilla
2 C. sugar	2 tsp. lemon extract
3 C. cake flour	3 tsp. baking powder
4 eggs, separated	
1 C. milk	

Cream butter and sugar until real fluffy. Add egg yolks and mix for 5 minutes. Sift flour, then measure. Add baking powder and sift again. Add milk and flavoring alternately with dry ingredients. Beat egg whites until stiff, fold in slowly. Pour into angel cake pan. Bake at 350 degrees for about 1 hour.

Evelyn Norland

STRAWBERRY SHORT CAKE

1½ C. flour
1½ tsp. baking powder
1 T. shortening

¾ C. milk
1 egg beaten with the milk

Bake in two 8 inch round, greased, cake pans at 375 degrees for approximately 20 minutes. Sweeten 1 quart strawberries crushed with ½ C. sugar. Top cake with strawberries and whipped cream.

Ruth Field

WALNUT CHRISTMAS CAKE

¾ C. Crisco
½ C. sugar
3 eggs
¾ C. milk

1 tsp. salt
2¾ C. flour
4 1/8 tsp. baking powder
2 lb. walnuts, shelled and chopped

Mix Crisco, sugar and eggs well beaten. Sift together flour, salt and baking powder. Add alternately with milk. Add nuts and bake in very slow oven in round pan, 3¼" x 9", or 2 quart size pan. Baking time - 1¾ to 2 hours.

Dorothy Meyers

PIES

SYLVIA'S FAVORITE BUTTERSCOTCH PIE

1 C. sifted brown sugar	1 tsp. vanilla
2 heaping tsp. flour	2 egg whites, beaten
2 egg yolks, beaten	4 T. sugar
5 tsp. melted butter	1 baked pie shell
1 C. milk	

Mix the sugar and flour well. Add beaten egg yolks, milk, butter and vanilla. In double boiler, cook until thick, stirring occasionally, about 10 minutes. Pour in baked pie shell. Cover with egg whites which have been beaten until thick, standing in peaks, folding in slowly 4 tablespoons sugar. Brown in a slow oven 325 degrees, 10 to 15 minutes.

Florise S. Pritchard

CHERRY MERINGUE PIE

Pastry:

1 $\frac{3}{4}$ C. sifted flour	$\frac{3}{4}$ C. butter or shortening
$\frac{1}{4}$ tsp. salt	3 egg yolks
1 tsp. baking powder	1 T. water
1 T. sugar	

Sift together flour, salt, baking powder and sugar. Cut in shortening. Add slightly beaten egg yolks mixed with water. Stir until dough clings in small balls. Spread mixture in a 10 inch pie pan, lining bottom and sides evenly. Bake in a moderate oven (375 degrees) about 15 minutes. Cool and add cherry filling.

Filling:

4 C. sour red cherries or 2 No. 2 cans	1 tsp. almond flavoring
1 $\frac{1}{2}$ C. sugar	Few drops of red food coloring
$\frac{1}{4}$ C. cornstarch	

Cook pitted cherries in 1 cup of water for 10 minutes. If cherries are canned, measure 1 cup of the juice and heat the cherries in it. Combine sugar and cornstarch and add to hot cherries. Cook until thickened, stirring to prevent lumping. Remove from heat. Add flavoring and coloring. Cool slightly and pour into baked pastry shell. Cool. Top with meringue made from 3 egg whites, $\frac{1}{2}$ teaspoon of cream of tartar and $\frac{1}{3}$ cup of sugar. Seal edges of pie well with meringue. Brown in a moderate oven (350 degrees) about 15 minutes.

Emma Romweber

OUR FAVORITE CHOCOLATE PIE

2 C. milk	2 egg yolks
2 heaping T. cocoa	2 T. self-rising flour
1 C. sugar	1 T. vanilla

Heat milk and cocoa to boiling point. Mix flour and sugar together, then add these two mixtures together. Beat egg yolks and add to the above along with vanilla. Cook over medium heat, stirring to prevent lumping, until custard consistency. Pour into cooled, baked pie crust. Add 2 T. sugar to the beaten egg whites. Put on top of pie and brown.

Chris Clemmer

CHOCOLATE MOUSSE PIE

1 baked pie shell	2 egg whites
1 pkg. semi-sweet chocolate bits	1 C. heavy cream
2 egg yolks	¼ tsp. vanilla
1 egg	

Melt chocolate bits in top of double boiler. Remove from fire and add egg yolks and 1 egg (unbeaten). Stir well into chocolate mixture. Beat egg whites stiff and fold in. Whip cream; fold in; add vanilla. Pour into pie shell. Put in refrigerator and decorate with whipped cream.

Ethel Bogart

COCONUT CREAM PIE

½ C. sugar	2 C. milk
pinch salt	1 tsp. vanilla
3 tsp. flour	1 can coconut
3 egg yolks	

Mix first 3 ingredients together. Heat milk to boiling point. Beat 3 egg yolks slightly. Mix all together. Cook until custard consistency. Add coconut. Pour into a cooled baked pie shell. Add 2 tablespoons sugar to the beaten egg whites, put on top of pie and brown.

Gale Clemmer

FRESH CRANBERRY CHIFFON PIE

2 C. fresh cranberries	3 T. lemon juice
½ C. water	½ C. sugar
3 beaten egg yolks	3 stiff beaten egg whites
1 envelope (1 T.) unflavored gelatin	1 baked 9 inch pie shell
	Whipped cream

Cook cranberries in water until all skins pop (5 to 8 minutes); strain through fine mesh strainer. Beat egg yolks with ½ cup sugar; gradually stir into sieved cranberries; cook over hot water until thickened (about 10 minutes). Soften gelatin in lemon juice; stir into cranberry mixture; cool. Gradually add ½ cup sugar to beaten egg whites and beat until stiff peaks are formed. Fold into cranberry mixture. Pour into baked pie shell; chill until firm. Garnish with whipped cream.

Marcella Woodward

BLUEBERRY PIE

Pastry for 2 crust, 9" pie
3 C. berries
1 C. sugar
4 T. flour

½ tsp. salt
1 T. lemon juice

Fit lower crust into 9 inch pie pan. Blend sugar with salt and flour. Mix lightly with berries. Add lemon juice. Fill bottom crust and fit on top crust, cutting slits in top crust to allow steam to escape. Bake in 425 degree oven for 15 minutes. Continue baking at 350 degrees for another 45 minutes.

Joyce Height

FRENCH BLUEBERRY PIE

9 inch pie

4 C. blueberries
1 C. water
2 T. tapioca (soaked in ½ C. water)
1 C. sugar

1 T. butter
1 C. heavy cream, whipped and sweetened
1 baked pie shell

In a double boiler, place 1 cup berries, sugar, soaked tapioca, salt, water and cook until thick. Remove and add butter and rest of berries. Mix and cool in refrigerator. Just before serving, pour into pie shell. Cover with whipped cream and serve.

Ann Hogarty



You'll be asked to make this one again.

QUICK BLUEBERRY PIE

1 qt. fresh or frozen dry blueberries
¼ C. flour
2 T. butter
½ tsp. salt
2 T. lemon juice
¾ C. granulated sugar
¾ C. light brown sugar
1 qt. blueberries, uncooked
10" baked pie shell

Mix together in a sauce pan the first seven ingredients. Cook over low heat, stirring until the mixture thickens, about 5 minutes after it comes to a boil. Cool. When cool, add 1 quart blueberries, uncooked. Stir gently to combine the cooked and uncooked berries. Have ready a baked pie shell. Fill with the mixture of cooked and uncooked blueberries and chill. Spread with sweetened whipped cream before serving.

Florence P. Campbell



When sorting over the berries, I like to choose the choicest berries to make the uncooked quart.

FOOLPROOF PIE CRUST

Makes two 9" double crust pies and
1 pie shell, or about 20 tart shells

4 C. unsifted, all purpose flour	½ C. water
1 T. sugar	1 T. vinegar
2 tsp. salt	1 large egg
1¾ C. shortening (not oil, lard, butter, or margarine)	

Mix flour, sugar, and salt with fork. Add shortening and mix well until crumbly. In small bowl, mix water, vinegar, and egg. Combine two mixtures, stirring with fork until moistened. Divide into five portions and shape each into flat round patty. Wrap in plastic bag and refrigerate for at least ½ hour. When ready, flour lightly and roll. Bake as pie recipe suggests.

Marjorie Clayton



Can be refrigerated three days and can be taken out and rolled immediately. Can be frozen in patty form until ready to use.

PASTRY

Yield: Double crust 10" pie

2 C. flour	¼ C. shortening
1 tsp. sugar	5 T. water
pinch salt	

Blend together with fork or pastry blender. Divide dough in half. Roll on floured pastry cloth. Dough will roll easier if refrigerated a while.

Betty Lou Ziegler

DEEP-DISH APPLE PIE

6 - 8 tart cooking apples, sliced	½ tsp. cinnamon
½ C. water	¼ tsp. nutmeg
½ C. sugar	¼ C Karo syrup
½ tsp. salt	2 T. butter

Pastry -- enough for one-crust. Heat oven to 425 degrees. Parboil apples in water; spread in 6" x 10" x 2" casserole. Sprinkle apples with mixture of sugar, salt, cinnamon, and nutmeg. Dribble Karo over apples; dot with butter. Cover with pastry, rolled in rectangular shape. Trim and seal edges. Bake 30 minutes and crust is browned. Spoon out in individual dishes.

Barbara Balcomb

MONTGOMERY PIE

1 9" unbaked pie shell	1 beaten egg
1/2 C. molasses	juice and rind of one lemon
1/2 C. white sugar	1 T. flour
1/2 C. water	

Mix and pour into pie shell

1 C. white sugar	1/2 C. milk
1/4 C. butter	1 beaten egg
1 tsp. baking powder	1 C. flour

Mix and pour over liquid ingredients. Bake at 350 degrees for 40 minutes.

Janet Biegelow

NEW HAVEN PIE

13 graham crackers crushed (1 cup)	1 tsp. vanilla
3 eggs, separated	1/2 pint whipped cream
1 C. sugar	1/4 C. sugar
1/2 C. nuts, chopped fine	1/4 tsp. vanilla

Crush graham crackers with rolling pin, making 1 cup crumbs. Beat 1/2 cup sugar into egg yolks. Add to crumbs. Add nuts and seasoning. Mix well together, then fold in egg whites beaten with 1/2 cup sugar. Bake in greased pie plate at 350 degrees for 25 minutes. Allow to cool in oven, after heat is turned off. The center will fall and this is normal. Refrigerate. Just before serving, top with whipped cream, sweetened with 1/4 cup sugar and 1/4 tsp. vanilla.

Ginny Swanagan



This recipe was fortunately a success every time I made it -- as I received it as a newlywed (from a dear little librarian at the Yale University Library!)

PEACH FANCHONETTES

Serves 12

12 pastry lined tart pans, unbaked	1/3 C. cream
6 halves of peaches (large)	1/4 tsp. salt
1/2 C. of sugar	1/4 tsp. cinnamon
1 egg yolk	

Fill each tart pan with half of a peach. Mix egg yolk, cream, sugar, salt and cinnamon together and pour over fruit. Place a small piece of butter on each peach half. Bake at 425 degrees for 25 minutes.

Leatha Feil

PEACH PIE

1 unbaked pie shell
¼ C. butter
1 C. sugar
1/3 C. flour

6 ripe peaches, peeled
4 T. peach juice (if necessary, add
water to make 4 T.)

Combine for crumbs: butter, sugar and flour. Put half of crumbs on bottom of pie shell, cover with peach halves (upside down); pour peach juice and rest of crumbs over the peaches. Bake 30 - 45 minutes at 400 degrees.

Grandma Huff

Serve warm.

SOUTHERN PECAN PIE

Beat together:

3 eggs
2/3 C. sugar
1/3 tsp. salt
1/3 C. melted butter
1 C. dark Karo syrup

Mix in:

1 C. pecan halves

Pour into pastry lined pan. Bake until set and pastry is browned. (375 degree oven for 40 to 50 minutes).

Frances G. Fisher

PECAN PIE

Serves 6

3 beaten eggs
½ C. brown sugar
1 C. Karo syrup (light)

1 C. pecan nuts
2 T. melted butter

Mix all of the above ingredients and stir well. Pour into unbaked pie shell and bake for one hour at 350 degrees.

Joyce T. Height

(FRUIT)—O CHEESE PIE

Crust: 2½ C. graham cracker crumbs 1½ tsp. cinnamon
½ C. sugar 1½ sticks butter, softened
1½ tsp. flour

Mix ingredients until butter is evenly distributed in crumbs. Press into pie plate with goodly amount at bend in plate. Bake at 325 degrees for 10 minutes. Fill when cool.

Filling: 1 (8 oz.) pkg. cream cheese, softened
1 can Eagle sweetened condensed milk
1/3 C. lemon juice
1 tsp. vanilla extract

In medium-sized bowl, beat softened cheese until light and fluffy. Gradually stir in sweetened condensed milk until thoroughly blended. Turn into crust. Refrigerate 2 to 3 hours. Top with glaze of your choice.

GLAZE:

Cherry 1 (1 lb.) can sour pitted cherries
¼ C. sugar
1 T. cornstarch

Drain cherries; reserve juice. In small saucepan, combine sugar and cornstarch; stir in juice. Cook over low heat; stir constantly until thickened and clear. Add a few drops of red food coloring. Add cherries. Cool. Spread over top of chilled pie.

Peach 1 (1 lb. 14 oz.) can sliced peaches
1 T. cornstarch

Drain peaches, reserving juice. Arrange peach slices atop pie. In small sauce pan, combine 1 cup peach juice and cornstarch. Cook over medium heat stirring constantly until thickened and clear. Add a few drops of yellow food coloring. Cool. Pour glaze over top of chilled pie.

Strawberry 1 C. sugar ½ C. fresh or frozen berries, crushed
2 T. cornstarch 1 C. water
pinch salt 1 pint whole berries, hulled

In saucepan combine sugar, cornstarch, and salt. Add crushed berries and water. Cook over medium heat; stir constantly until thickened and clear. Strain. Add a few drops of red food coloring. Cool. Arrange whole strawberries atop pie. Pour glaze over top of chilled pie.

Blueberry 1 C. sugar 2 C. (1 pint) fresh blueberries, washed, drained,
2 T. cornstarch and stemmed
1 C. water

In small saucepan, combine sugar and cornstarch. Measure ½ cup berries, crush. Add crushed berries and water. Cook over medium heat; stir constantly until thickened and clear. Cool. Arrange remaining 1½ cups blueberries atop pie. Pour glaze over top of chilled pie.

Cheryl Norland (Mrs. Eric)

CREME de MENTHE PIE

14 Hydrox cookies
20 marshmallows
½ C. whole milk

3 T. creme de menthe
Cool Whip, large container

Grease an 8" or 9" pie plate with a tablespoon of soft butter. Crush cookies and press into pie plate. Melt marshmallows with milk. Cool. Mix creme de menthe with Cool Whip. Fold in marshmallow mixture. Sprinkle top with some of the crushed cookies. Put in freezer until frozen. Cut and serve frozen.

Marilyn Logan

LEMON PIE

1 baked pie shell
1 lemon
¾ C. sugar
1/3 C. flour
pinch of salt

1 C. boiling water
3 eggs, separated
2 T. sugar
1 tsp. butter

Grate rind of lemon and juice it. Put sugar, flour, salt and lemon rind in double boiler. Stir and mix well. Put on stove and have water in bottom of double boiler hot. Add boiling water to mixture, stirring constantly. (Spoon with holes is best to use.) When thickened, add butter, beat in 3 egg yolks, one at a time. Beat quickly (break eggs as you use them and they won't curdle). Cook until thick, about 5 - 10 minutes, stirring all the time. Pour into pie shell. Beat egg whites till stiff and add sugar, stirring in. Bake in 300 degree oven.

Ruth Field

LIME PARFAIT PIE

Graham Cracker Crust
1 pkg. lime Jello
1 pt. vanilla ice cream
Grated rind of two limes, plus juice

Mix Jello in 1¼ C. boiling water; add ice cream in chunks, stir or beat with mixer until melted. Sprinkle rind over top and juice to filling. When thickened, put in pie shell. Keep in refrigerator until served.

Mrs. Arthur Perrine

SHOOFLY PIE

Makes 2 8" pies

1 1/2 C. boiling water	2 C. brown sugar
1 tsp soda	1 C. shortening
1 C. molasses	1/4 tsp. salt
4 C. sifted flour	pastry for two pie shells

Pour boiling water over soda in a bowl and stir in molasses. Pour filling into pie shells, filling half. Mix ingredients for crumbs and sprinkle thickly on top of the pies. Bake at 350 degrees for 30-40 minutes until browned.

Joyce Sanchez

ANN'S STRAWBERRY PIE

9 inch pie

1 C. water	3 drops red food coloring
1 C. sugar	1 pint fresh strawberries
3 T. cornstarch	1 baked pie shell
3 T. strawberry Jello	

Bring first three ingredients to a boil and remove from heat. Add the Jello and food coloring; stir in well and set aside to cool. Put whole (if they are small and slice larger ones in half) strawberries in a baked and cooled pie shell. When filling is cooled, pour over strawberries in pie shell. Top with Cool Whip. I save a few whole berries for a garnish.

Sally Woodbery



I use the prepared graham cracker shell.

SUNNY SILVER PIE

4 egg yolks	4 egg whites
1/2 C. sugar	1/2 C. sugar
pinch of salt	grated rind of one lemon
juice of one lemon	baked pie shell
1/2 T. Knox gelatin	whipped cream

Beat sugar, salt and juice of lemon slowly into egg yolks. Dissolve gelatin in little cold water. Put mixture in double boiler and cook until thick and creamy, stirring constantly. Let cool. Beat egg whites, adding sugar and lemon rind slowly. Add to contents of double boiler. Do not cook. Pour entire mixture into baked pie shell and place in ice box. Spread thick whipped cream, not quite 1/2 pint.

Halchen Zingg



Forty years ago my mother attended a Woman's Club or church meeting in Cranbury when they served this. Since everyone liked it so much, they sold the recipe for 10 cents a copy.

AUNT GRACE'S STRAWBERRY PIE

1 qt. cleaned strawberries
1 9-inch baked pie shell
3 T. cornstarch
1 C. sugar

Mash one half of the berries. Boil these with the cornstarch and sugar until thick. Allow to cool. Place cool cooked berries in pie shell. Spread whole berries over top. Refrigerate. Serve with whipped cream.

Marie McNally

JULI'S SUGAR PIE

2 C. brown sugar - light
butter - lump, size of large egg
6 T. milk
4 T. flour
2 eggs
½ tsp. vanilla

Mix flour, sugar, then cream in butter. Beat milk and egg together. Add vanilla and stir into sugar mixture. Pour in 9" unbaked pie shell for 45 minutes. Hot oven - 425 degrees for 15 minutes, then reduce to 400 degrees - until silver knife comes out clean.

Florise S. Pritchard

SWEET POTATO PIE (Soul Food)

3 C. boiled sweet potatoes,
whipped well
1 C. sugar
2 whole eggs
½ stick butter or margarine
½ tsp. vanilla
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
2/3 C. sweet milk (whole)

Mix ingredients well and pour into unbaked 9" pie crust. Bake at 325 degrees until knife inserted in pie comes out clean.

Jan Rose

ZUCCHINI PIE

3 C. cooked zucchini - do
not peel, just dice
1 can evaporated milk
6 eggs
1 C. sugar
1 T. cinnamon
¼ tsp. ginger
¼ tsp. ginger
¼ tsp. nutmeg
¼ tsp. salt

Beat eggs and milk with zucchini. Add dry ingredients to the mixture. Pour in pie shell. Bake at 375 degrees for 1 hour.

Rose Lazzeri



This takes the place of pumpkin pie.

FAVORITE PUMPKIN PIE

9 inch pie

1 1/4 C. pumpkin	2/3 C. brown sugar
1/2 tsp. salt	1 1/4 tsp. cinnamon
1 1/4 C. milk	1/2 tsp. ginger
2 eggs beaten	1/2 tsp. nutmeg
2 T. white sugar	1/4 tsp. cloves
1 tsp. vanilla	1/4 tsp. mace

Combine ingredients, adding milk last. Pour into 9-inch unbaked pie shell. Bake 425 degrees for 45 minutes.

Ann Hogarty

GRANDMOTHER'S PUMPKIN PIE

Unbaked 9" pie shell	Sugar to taste
2 C. cooked pumpkin or hubbard squash	1 tsp. vanilla
3 eggs	1/2 tsp. cinnamon
1 T. cornstarch	1/2 tsp. nutmeg
1/4 C. milk	a sprinkle of ground cloves

Heat oven to 425 degrees. Dissolve cornstarch in milk. Combine all ingredients in large bowl. Beat until smooth. Pour into shell. Sprinkle top with more cinnamon. Bake at 425 degrees for 15 minutes; reduce heat to 350 degrees and bake 35 minutes, or until custard is set. Cool.

Betty Lou Ziegler

MARCIA'S PUMPKIN PIE

1 C. light brown sugar	1/2 tsp. ginger
1 1/2 tsp. cinnamon	1/2 tsp. salt
1/2 tsp. cloves	2 eggs
1/2 tsp. allspice	1 large can (1 2/3 cups) undiluted Carnation evaporated milk
1/2 tsp. nutmeg	1 1/2 C. canned pumpkin

1 9" unbaked pie shell. Blend all dry ingredients. Beat eggs and milk together, combine with pumpkin and the dry mixture. Beat until smooth. Pour into shell and bake in hot oven 425 degrees for 15 minutes. Reduce heat to 375 degrees and bake for 40 - 45 minutes more; until knife comes out clean when tested. Cool before serving to a hungry family.

Florise S. Pritchard



P stands for pie and the only kind is PUMPKIN.

RHUBARB PIE

Makes 2 pies

5 C. rhubarb	1/3 C. flour
3 or 4 eggs	juice of 1/2 to 1 lemon (optional)
1 1/2 C. sugar	2 unbaked pie crusts

Sprinkle small amount of flour in bottom of 2 pie crusts. Divide rhubarb in half and place in pie crusts. Sprinkle rest of flour on top of rhubarb. Mix sugar and eggs and pour evenly over two pies. Sprinkle on lemon juice if desired. Bake at 350 degrees for 1 hour.

Norma Keller

RHUBARB MERINGUE PIE

1 pastry for 9" pie	butter
3 C. rhubarb	2 egg whites
1 C. sugar	2 T. sugar
2 egg yolks	1 tsp. lemon juice
2 T. flour	

Line pie pan with pastry. Cut rhubarb into 1" pieces. Into bowl beat egg yolks till light; add sugar and flour. Into this mixture stir the rhubarb pieces. When covered, turn into pie pan. Dot with butter. Bake at 425 degrees till done.

Beat egg whites until stiff; add sugar gradually until mixture is shiny and stiff; add lemon. Spread over cooled pie. Bake at 425 degrees for 5 minutes.

Betty Graydon



This is a favorite pie in my family.

SHOO FLY PIE

1 unbaked 9" pie shell	Crumbs: 2 C. flour
1 C. molasses (Karo is good)	1 C. brown sugar
1 C. boiling water	1/2 C. butter/margarine creamed together
1 tsp. baking soda	

Dissolve baking soda in boiling water before molasses is added. For "wet" bottom: pour molasses-water mixture into crust all at one time. Add crumbs by hand slowly; for a uniform dry texture, add alternately. Bake at 450 degrees for 10 minutes; then at 350 degrees for 20 minutes or more.

Sally Abruzzi



This is my grandmother's recipe -- who never adds spices. She comes from Lancaster County, Pennsylvania -- Pennsylvania Dutch country.

DESSERTS

BANANA PUDDING

1 C. sugar 2 C. milk sliced bananas
3 T. flour 1 T. vanilla vanilla wafers
3 eggs, separated pinch salt

Heat milk. Mix sugar, salt, flour and egg yolks together and heat. Add these mixtures together and cool until thin custard consistency. Add vanilla and cool. Alternate a layer of vanilla wafers, bananas, and custard until all is used. Beat egg whites until stiff and spread on pudding; brown in oven. Let cool before serving.

Chris Clemmer

GRANNY'S BREAD PUDDING

10 slices white or whole wheat ½ C. sugar
bread ½ tsp. cinnamon
3 C. milk ½ C. raisins
3 eggs

Preheat oven to 350 degrees. Tear up bread and soak in milk. In another bowl mix eggs, sugar and cinnamon. Beat with hand mixer for one minute. Pour over bread; add raisins, and mix. Pour into large greased baking dish. Place dish in pan of hot water and bake for 45 minutes to 1 hour. Serve hot or cold.

Joan Hawley

EASY BAKLAVA

Serves 12

2 pkgs. frozen patty shells, thawed overnight in refrigerator
3 C. finely chopped walnuts or pecans
1 C. warmed honey
whipped cream, optional

Line 8" x 8" x 2" cake pan with foil. Grease lightly. Stack 3 thawed patty shells and roll on lightly floured surface, into a 9" square; trim to 8½" square. Place in foil-lined pan. Sprinkle with 1 C. nuts and dribble with ¼ C. warmed honey. Repeat 3 times, making top layer plain pastry. Mark in diamond pattern with tip of knife. Bake in 425 degree oven, 20 - 25 minutes. Cool slightly in pan. Brush with last of warm honey. Remove and peel off foil. Cut in diamonds. Serve with more honey or cream.

Shirley Long



Very rich!

MY DAD'S CHERRY BREAD PUDDING

Serves 8 - 12

10 slices white bread, with crusts	½ to ¾ lb. fresh bing cherries,
¼ C. butter or margarine	pitted if desired
4 eggs	Confectioners sugar, optional
5 C. milk	Custard sauce or zabaglione, optional
½ C. sugar	
½ tsp. salt	
½ tsp. vanilla	

Spread bread with butter; cut into strips, one-half inch wide. Beat eggs in medium bowl until frothy; stir in milk, sugar, salt and vanilla. Then add bread and cherries. Pour into well-buttered shallow oval baking dish (2½ qt.) or a pie plate (10 inch). Set in pan of hot water and bake in 350 degree oven for 45 minutes, or until knife inserted in center comes out clean. Sprinkle with confectioners' sugar, serve warm or cold with sauce.

Ethel Bogart

VIENNESE CHERRY-CHOCOLATE TORTE

½ C. butter plus 2 T.	4 T. flour (sifted)
½ C. sugar plus 2 T.	¼ C. slivered or chopped almonds
3 oz. semi-sweet chocolate	1 can (1 lb.) pitted tart red cherries,
3 eggs, separated	drained

Cream together butter and sugar. Add slightly cooled melted chocolate and egg yolks, blending well. Combine flour and almonds. Beat egg whites until stiff but not dry. Add egg whites and flour mixture alternately to the creamed mixture. Pour into slightly greased 10 inch spring form pan. Drop drained cherries a few at a time into batter. Bake at 350 degrees for about 40 - 45 minutes. Cool thoroughly. Remove the rim from pan. Decorate each slice with whipped cream if desired.

Marie Ross

DELICATE CHOCOLATE MOUSSE (German recipe)

Serves 4 or 5

3 egg whites, stiffly beaten	½ pt. heavy cream, whipped
½ lb. bitter-sweet chocolate	1 T. Cognac or orange liqueur
1 T. instant coffee	

Melt chocolate in double boiler and add the instant coffee. Mix the melted chocolate while still hot into the stiffly beaten egg whites. Heat until thoroughly mixed. (The German word was innig vermischen.) Then mix the Cognac and whipped cream into the chocolate mixture and keep on beating. Reserve about 1/3 of the whipped cream. Put mousse in a glass dish and add the remainder of the whipped cream in the middle of the mousse.

Betty Sanders



A good way to use egg whites.

APPLE PUDDING

1 C. sugar	1 C. flour
½ C. shortening	1 tsp. baking soda
1 egg	½ tsp. salt
1 tsp. vanilla flavoring	4 medium chopped apples
	½ C. nuts

Cream sugar, shortening, egg and vanilla flavoring. Add flour, soda, and salt. Mix well. Fold in apples and nuts. Bake at 350 degrees for 45 minutes.

Frances G. Fisher

GLAZED APPLES

Serves 4

3 large cooking apples	1/8 tsp. cinnamon
½ C. Rose wine	1/8 tsp. nutmeg
1 T. lemon juice	pinch of salt
1/3 C. sugar	2 T. apricot preserves

Pare and quarter apples. In 10" skillet over low heat stir together wine, lemon juice, cinnamon, nutmeg, salt and sugar until sugar dissolves. Add apples and cover skillet; simmer until apples are tender and transparent (about 20 - 25 minutes). With slotted spoon, remove apples to serving dish. Add apricot preserves to liquid in skillet; heat over low heat until the preserves melt. Spoon mixture over apples. Serve warm or cold with whipped cream.

Evelyn D. Flammer

APPLE DESSERT

Serves 6 - 8

6 apples, peeled, cored, cut in thin slices (MacIntosh)	¼ tsp. ground cloves
3 T. sugar	½ tsp. ground cinnamon
	2 T. lemon juice

Mix together and pour into greased 9" x 11" baking dish.

Top with:

4 T. sugar
4 T. flour
5 T. butter or margarine
2 T. walnuts

Mix well before spreading over apples. Bake in preheated oven, 375 degrees for 45 minutes. Serve warm or cold with vanilla ice cream or whipped cream.

Vera Hurschler

APPLE ROLL

6 medium apples
1½ C. sugar
1 pt. water

Peel, core and chop apples fine. Put sugar and water in 9" x 13" baking pan over slow fire. While syrup is cooking, make a biscuit dough:

2 C. flour	4 T. shortening
½ tsp. salt	1 egg, beaten
2 T. sugar	Milk to ¾ C., including beaten egg
4 tsp. baking powder	

Roll out ½ inch thick, spread with chopped apples. Roll into long roll, and cut in 1½ inch pieces. Place cut side down in syrup, sprinkle top with cinnamon, sugar and bits of butter. Bake at 425 degrees until golden brown. Serve with whipped cream or favorite sauce.

Naomi Tracy

OZARK BAKELESS PUDDING

Serves 6

½ C. butter	1 C. chopped nuts
1 C. sugar	1 small can crushed, drained pineapple
2 eggs	½ lb. graham crackers (about 16 crackers)

Cream butter and sugar, add well-beaten eggs, nuts and pineapple. Crush crackers, then alternate layers of crackers and mixture in oblong plan. Set in refrigerator for 12 hours. Serve with whipped cream.

Marcella Woodward

GRANDMOTHER'S BLACK PUDDING

3 C. flour	½ lb. raisins
1 C. milk	½ tsp. ground cloves
½ lb. suet, chopped fine	grated nutmeg
1 C. molasses	1 tsp. baking soda in a little hot water
½ lb. currants	

Sift flour; add to suet. Dissolve soda in hot water and add to molasses. Add to flour and suet. Add raisins and currants. Stir in spices. Grease pudding mold with butter. Put pudding mold in deep pot on inverted plate or any object to keep it from touching bottom (such as a trivet); put water in pot -- about 3 or 4 inches and add water as needed. Cover pot. Steam for 3 hours. Serve with hard sauce made with confectioners sugar, butter and brandy to taste.



Ruth Field

Brandy may also be put in center of pudding and lighted as it is brought to the table.

RASPBERRY CREME PARFAIT

1 pkg. (10 oz.) quick-thaw frozen raspberries	2 T. Kirsch
1 T. cornstarch	1 container (1 lb. 1½ oz.) frozen vanilla pudding, thawed
¼ C. currant jelly	

Thaw raspberries, drain liquid and save. Add enough water to raspberry liquid to measure ¾ cup. In small saucepan, blend liquid with cornstarch; bring to boil over medium heat, stirring. Reduce heat and simmer until translucent and slightly thickened, about 1 minute. Add jelly, Kirsch and drained raspberries. Cool sauce quickly by setting in a bowl of ice cubes. Stir until cool, about 5 minutes. In a bowl or parfait glasses, layer ½ cup raspberry sauce, then 1 cup pudding. Repeat layers ending with sauce. Place in refrigerator or freezer until serving time.

Marilyn Logan

RICE CREAM

Serves 8 - 10

½ C. rice (not instant)	2/3 C. sugar
1 C. water	1 pint heavy cream, whipped
1 pint hot milk	pinch of salt
1 T. gelatin soaked in 1 T. water	

Boil until dry ½ cup rice and water; add milk and cook in double boiler 1 hour or more. Add 1 tablespoon gelatin (soaked in water) and sugar. Let cool and add whipped cream and salt. Serve with hot maple syrup, chocolate syrup or fruit.

Halchen Zingg

TUTTI FRUTTI MINUTE TAPIOCA

Serves 6

2 apples	½ C. sugar
3 T. sugar	2/3 C. dates
3 T. minute tapioca	2/3 C. white grapes
¼ tsp. salt	¼ C. nuts

Slice apples and bake with 2 tablespoons water and 3 tablespoons sugar in 375 degree oven for 30 minutes.

Add tapioca and salt to 2 cups hot water and cook until clear, about 15 minutes. Add ½ cup sugar and cool; add apples, dates, white grapes and nuts. Serve with cream.

Mrs. Arthur Perrine

INDIAN PUDDING

Serves 8

2 C. scalded milk	1 tsp. salt
¼ C. yellow corn meal	¼ C. sugar
2 C. cold milk	1 tsp. cinnamon and/or ginger
½ C. molasses	¼ C. butter

Mix cornmeal with enough cold milk to pour easily. Stir until smooth; add slowly to scalded milk and cook in double boiler 20 minutes or until thick. Add molasses, salt, sugar, spice and butter. Pour into greased pudding dish, sit in pan of hot water in slow oven, 250 degrees. Bake 3 hours. Let stand ½ hour before serving. Serve with cream. Pudding will be soft and whey, or separate.

Shirley Long

MACARON PUDDING

Serves 6 to 8

1 C. milk	about ¼ lb. almond macaroons
3 eggs, separated	English walnut halves
½ C. sugar (or slightly over)	Maraschino cherries
1 T. plain gelatin	
¼ tsp. vanilla	

Heat milk in top of double boiler. Beat egg yolks very light, add sugar and add to hot milk. Cook, stirring, until mixture coats the spoon, but don't let it boil. Add gelatin which has been softened in ¼ cup water. Let cool.

Beat egg whites stiff, add vanilla, and fold into first mixture. Arrange macaroons, walnuts and cherries on bottom and sides of bowl, and pour custard carefully over them. Let set.

Katryn Wright

Recipe can be made day before. It is delicious as is, and is yummy served with whipped cream.

MANDARIN DELIGHT

Serves 8

1 can Mandarin oranges
1 can Bing cherries
½ can frozen orange juice
1 grated orange rind

Drain Mandarin oranges and cherries. Mix with remaining ingredients and marinate about 1 or 2 hours. Serve in sherbet glasses.

Ruth Schrader

CHOCOLATE ANGEL DESSERT

Serves 16

- 1 package angel food cake mix
- 1/8 tsp. nutmeg
- 2 C. heavy cream
- 2/3 C. fudge or chocolate sauce
- 1/2 lb. crushed English toffee

Day before: Make 10" angel-food cake as label directs, adding nutmeg to batter. Cool. Cut cake crosswise into two even layers. Whip cream until almost stiff; fold in fudge sauce. Frost lower layer with some of cream mixture; sprinkle with some of toffee. Set top layer in place. Frost top and sides with cream mix; sprinkle with rest of toffee. Refrigerate at least 8 hours.

To serve: Cut into wedges.

Barbara Flanner

CREAM PUFFS

Yield: 12 medium puffs

- 1 C. water
- 1/2 C. butter
- 1 C. flour (all purpose)
- 4 eggs

Heat oven to 400 degrees. Heat water and butter to boiling. Measure flour by dip-level-pour or sift. Stir in flour. Stir vigorously over low heat until mixture forms soft ball (about 1 minute). Remove from heat. Beat in eggs one at a time. Beat until smooth. Drop by spoon onto un-greased baking sheet. Bake 45 to 50 minutes. Makes about 12 medium puffs.

- Filling:**
- | | |
|------------------------|-----------------|
| 1 1/2 C. water | 4 T. cornstarch |
| 1 C. crushed pineapple | 2 eggs |
| 1 C. sugar | 1 T. butter |

Blend above ingredients together. Cook over medium high heat stirring constantly until mixture begins to thicken. Cool. Fill cream puffs.

Betty Lou Ziegler

GRANNY'S DOUGHNUTS

Yield: about 24

- | | |
|-----------------------|-------------------------|
| 1 egg | 2 tsp. baking powder |
| 1/2 C. milk | 1/4 tsp. salt |
| 1 tsp. vanilla | 1/3 C. granulated sugar |
| 1 1/3 C. sifted flour | 1 T. melted Crisco |

Beat egg, milk and vanilla together. Combine dry ingredients and add to liquid. Lastly, add Crisco. Mix thoroughly, but don't beat. Deep fry in skillet or pan. Drop batter by 3/4 - 1 tsp. into hot fat. After slightly cooled, roll in confectioners' sugar until coated.

EASY DESSERT DIPS

Insert toothpicks into bite-size pieces of your favorite fresh fruits and serve your favorite plain cookies.

- Dips: 1 C. thawed, frozen vanilla or lemon pudding
1 C. plain Cool Whip and/or
1 C. Cool Whip with 3 tablespoons Creme de Menthe folded in

Jan Rose

Try it, you'll like it! (and so will your guests.)

ENGLISH TRIFLE

- | | |
|---------------------------|----------------------------|
| 1 pkg. Lady Fingers | ½ pt. whipped cream |
| 1 pkg. frozen raspberries | 1 pkg. vanilla pudding |
| 3 T. sherry | Almonds and glace cherries |

Split Lady Fingers and place in a shallow glass dish. Pour on sherry. Drain raspberries and put berries on the sherry soaked Lady Fingers. Make up vanilla pudding as directed on package and while hot pour on raspberries and sponge fingers. Cool in refrigerator. Finally top with whipped cream and decorate with almonds and glace cherries.

Angela Holman

Very good!!
Serves 6

- 2 C. peaches
juice of ½ lemon

- Batter:** ¾ C. sugar
3 T. butter
½ C. milk

PEACH PUDDING

*Could probably use
other fruits*

- 1 C. sifted flour
1 tsp. baking powder
¼ tsp. salt

Pour batter over fruit in 1½ quart casserole.

- Combine:** 1 C. sugar
1 T. cornstarch

Sprinkle over batter. Pour 1 cup boiling water over all. Bake 1 hour in 350 degree oven.

Dorothy Meyers



Good with blueberries, too.

FORGOTTEN PUDDING

Serves 8

5 egg whites
¼ tsp. salt
½ tsp. cream of tartar
1½ C. granulated sugar

½ pint whipped cream
strawberries, fresh or frozen

IMPORTANT: Preheat oven to 450 degrees. Beat egg whites with salt and cream of tartar until peaks are formed. Add sugar 2 tablespoons at a time. Beat until glossy. Spread in a greased pyrex dish 8" x 12" x 2". Place in oven and turn off oven. Do not open oven door until morning. Whip cream and spread over pudding. Place in refrigerator until ready to serve. Top with strawberries.



Lil Conley

My children request this for a birthday cake!

GRAHAM CRACKER PUDDING

Serves 6

½ C. butter
1½ C. sugar
1 C. drained, crushed pineapple
½ C. nuts

3 eggs
1 tsp. vanilla
18 graham crackers, rolled fine

Cream butter and sugar. Beat eggs separately. Add yolks to butter and sugar and add crushed pineapple. Fold in beaten whites and vanilla. Grease dish, spread layer of crumbs and layer of mixture and nuts. Repeat once more. Let stand for at least 24 hours. Serve with whipped cream.

Gladys Clayton

HUCKLEBERRY PUDDING

1 C. sugar
2 T. butter
2 eggs, beaten separately
1 C. flour
¼ tsp. baking soda

½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
1 pint huckleberries

Mix ingredients. Bake in 8 or 9" square pan. Serve warm with hard sauce or Cool Whip.

Sara Hoffman

LEMON SQUARES

Cut in as pastry: 1 C. butter
½ C. powdered sugar
pinch salt
2 C. flour

Grease pan lightly (9" x 13"). Press pastry into bottom of pan. Bake 350 degrees for 20 minutes.

Mix with fork or mixer: 4 eggs juice of 2 lemons (4 tablespoons)
2 C. sugar some rind grated
6 T. flour

As soon as pastry has baked 20 minutes (or until lightly browned) pour this mixture on top. Bake 25 minutes. Cool - sprinkle with powdered sugar. Cut in squares. Keep refrigerated or freeze.

Marjorie Bloom

ORANGE SHERBET DESSERT

Serves 8

1 6 oz. orange Jello 1 11 oz. can Mandarin oranges (drained)
(or 2 3 oz. pkgs.) 1 C. heavy cream, whipped
1 C. boiling water
1 pint orange sherbet

Dissolve Jello in boiling water; add sherbet and mix well. When partially set, add oranges and fold in whipped cream. Pour into oiled 1½ qt. ring mold. Chill.

Dorothy Lindenfeld

PEACH COBLER

Serves 6

2 C. peaches 1 egg
1/3 C. sugar 2/3 C. sugar
1/8 tsp. cinnamon ¼ C. shortening
1 C. sifted cake flour ½ C. milk
1 tsp. baking powder ½ tsp. vanilla
1 tsp. salt

Start oven at 350 degrees. Grease 8" square baking dish. Combine peaches with 1/3 cup sugar and cinnamon. Spread evenly in baking dish. Sift flour, baking powder and salt together in mixing bowl. Combine remaining ingredients in glass container or blender. Blend one minute. Pour over sifted flour mixture. Stir until smooth. Spread this batter over peaches in baking dish. Bake about 35 minutes or until done. Serve warm with milk, cream or ice cream.

Carolynn Barlow



Can be made with blueberries, cherries, apples, etc.

HOMEMADE ICE CREAM

(Using 4 quart electric or hand crank type freezer)

1 qt. fresh or canned fruit	1 qt. whole milk
2 C. granulated sugar	1 T. vanilla flavoring
5 - 6 eggs	1 large bag crushed ice
1 can Eaglebrand condensed milk	1 box Ice Cream or Kosher salt

Chop up fruit until very fine and add 1 C. sugar. Refrigerate fruit while mixing other ingredients. In large mixing bowl, beat eggs one minute at a time, after adding each one. (Makes a high frothy mixture.) Add one cup sugar to beaten eggs, beating constantly. Then add condensed milk to whole milk, still beating with mixer. Add vanilla and fruit. Pour into freezer container and start freezing method. Get a brine solution as soon as possible by adding a 2 inch layer of ice and a layer of salt. Keep alternating layers of salt and ice till outside bucket is full of brine-making solution. Takes approximately 30 minutes.

Jan Rose

"CLEMMER'S HOMEMADE ICE CREAM"

3 eggs, beaten well	2 T. vanilla
Add 1 large can Pet milk	2 C. sugar (heaping)
¼ tsp. salt	

Beat first 2 ingredients. Add remaining items. Beat well. Put dasher in freezer. Pour mixture in freezer. Add milk to within 2 inches of top. Put in hand crank or electric freezer. Add crushed ice and rock salt alternately. Turn until frozen.

Chris Clemmer



An excellent way to make ice for the above. Use empty milk cartons filled with water. Place in freezer. Beat carton with hammer to crush ice.

LEMON BISQUE

Serves 8 - 10

1 can (13 oz.) evaporated milk (regular or fat-free)	3 T. lemon juice
1 3 oz. pkg. lemon Jello	grated rind of one lemon
¼ C. boiling water	1/8 tsp. salt
1/3 C. honey	2½ C. Sunshine vanilla wafer cookies or graham crackers, crushed up

Chill evaporated milk overnight in refrigerator. Dissolve Jello in boiling water. Add honey, salt, lemon juice and rind. When Jello mixture has congealed slightly, beat milk until quite stiff. Then whip gelatine mixture slowly into it. Put half of crushed wafers into a 10" x 15½" pan; pour lemon mixture slowly over it. Top with remaining crumbs and dot with maraschino cherries. Put in refrigerator to chill for 3 hours or more. Then -- enjoy it!

Alberta C. Miller



1 semi-freeze evaporated milk after pouring it out of can. I find it beats up thicker.

COOKIES and CANDY

COWBOY COOKIES

Makes 5 dozen

1 C. sugar	½ tsp. baking powder
1 C. brown sugar	2 C. flour
1 C. Wesson Oil	2 C. oatmeal
2 eggs	1 tsp. vanilla
1 tsp. soda	3 oz. chocolate chips
½ tsp. salt	¼ C. nuts
	¼ C. coconut

Mix sugars, eggs and oil well. Sift flour, soda, salt and baking powder and add to mixture. Add remaining ingredients. Drop teaspoon sized balls of the mixture onto ungreased cookie sheet. Bake 9 to 12 minutes at 325 degrees.

Barbara Munson

CREAM-CHEESE BROWNIES (Cake-like with distinct almond flavor)

Yields: 16

1 pkg. (4 oz.) sweet cooking chocolate	1½ tsp. vanilla extract
5 T. butter or margarine	½ tsp. baking powder
1 pkg. (3 oz.) cream cheese, softened	¼ tsp. salt
1 C. sugar	¼ tsp. almond extract
3 eggs	½ C. chopped nuts
½ C. plus 1 T. all-purpose flour	

Melt chocolate and 3 tablespoons butter over low heat; cool. Cream remaining butter with the cream cheese until fluffy. Gradually add ¼ cup sugar, creaming until light. Add 1 egg, 1 tablespoon flour and ½ teaspoon vanilla and mix until smooth; set aside. Beat remaining eggs until fluffy and lemon-colored. Gradually add remaining sugar, beating until thick. Fold in remaining flour and the baking powder and salt. Blend in chocolate mixture. Then add almond extract, remaining vanilla and the nuts. Measure 1 cup batter and reserve. Spread remainder in 9" square pan. Pour cheese mixture over top. Drop reserved chocolate batter by tablespoonfuls over top. Swirl mixtures together with spatula to marbleize. Bake in moderate oven (350 degrees) 35 to 40 minutes. Cool in pan on cake rack. Then cut in 2¼" squares.

Ethel Bogart

INSTANT BROWNIES

2 squares melted chocolate	1 C. sugar
½ lb. butter	dash of salt
2 eggs	dash of vanilla
½ C. flour	nuts, optional

Mix melted chocolate and butter together. Add eggs, flour, sugar, salt and vanilla. Bake at 350 degrees for 15 minutes. Turn oven to 200 degrees for 10 minutes. Cool and cut in squares. Use 8" x 8" pan or dish which has been greased and floured.

CHEWIES

1 box light brown sugar	1½ tsp. baking powder
3 eggs	½ tsp. salt
¼ lb. butter or margarine	1 tsp. vanilla
1½ C. flour	1 C. pecans

Sift flour, baking powder and salt together. Blend sugar and eggs and add dry ingredients. Add vanilla and pecans. Bake at 350 degrees for ½ hour in a greased pan (9" x 13½").

Sally Woodbery

CHINESE ALMOND COOKIES

4 C. sifted all purpose flour	1½ tsp. almond extract
1 tsp. baking powder	1 tsp. vanilla extract
2 C. soft shortening (margarine)	1 egg yolk slightly beaten
2 C. sugar	one blanched almond for each cookie
1 egg slightly beaten	

Preheat oven to 375 degrees. Sift flour with baking powder into a large bowl. Add shortening, sugar, the one egg, almond and vanilla extracts. Knead mixture until thoroughly mixed. Turn dough onto unfloured surface. Lightly pat into ¼ inch thickness. Using a 1½ inch floured glass rim, cut out cookies. Place 2 inches apart on ungreased cookie sheet. Combine the egg yolk with 1 tablespoon of water and lightly brush tops of cookies. Put an almond in the center of each. Bake until golden. About 15 minutes.

Norma Crocker



A favorite recipe.

CHRISTMAS CHERRIES

Yield: about 33 cookies

½ C. shortening	½ tsp. vanilla
¼ C. granulated sugar	1 T. lemon juice
1 egg, separated	1 C. sifted cake flour
1 T. grated orange rind	¾ C. chopped walnuts
1½ tsp. grated lemon rind	6 candied cherries

Cream shortening until fluffy; add sugar gradually, until light. Add beaten egg yolk, orange and lemon rind, vanilla and lemon juice and mix well. Add flour and mix well; wrap in wax paper, chill several hours or overnight in refrigerator. Roll into small balls, ½" in diameter. Roll in egg white (slightly beaten), then in walnuts. Place on greased cookie sheet and press small piece of cherry on each. Bake at 350 degrees for 20 minutes.

Marjorie Snyder

APPLESAUCE HERMITS

½ C. margarine	1 tsp. baking soda
1 C. light brown sugar, firmly packed	½ tsp. salt
1 egg, well beaten	½ tsp. cinnamon
1 15 oz. jar applesauce	¼ tsp. each ginger and nutmeg
2¾ C. flour	1 C. each raisins and chopped nuts

Cream butter, add sugar gradually, beat until fluffy. Beat in egg and applesauce. Add flour with baking soda, salt and spices, then nuts and raisins. Mix well. Drop by spoonful 2" apart on greased cookie sheet. Bake 10 - 12 minutes at 350 degrees.

Mary G. Campbell

BLACK RASPBERRY BARK

1 C. brown sugar	1 tsp. salt
¾ C. butter	1½ C. rolled oats
1¾ C. flour	1 jar seedless black raspberry preserves

Cream sugar, butter, add flour, salt. Stir in oats. Press half of mixture in greased 9"x13" pan. Spread with 1 12 oz. jar of preserves. Cover with remaining mixture; bake 400 degree oven for 25 minutes. Cut into bars.

Mrs. Arthur Perrine

CHERRY AND COCONUT BARS

Pastry	1 C. flour	
	½ C. butter or margarine	
	3 T. confectioners sugar	
Filling	2 eggs slightly beaten	1 tsp. vanilla
	1 C. sugar	¾ C chopped nuts
	¼ C. flour	½ C. coconut
	½ tsp. baking powder	½ C. quartered maraschino cherries
	¼ tsp. salt	

Heat oven to 350 degrees. With hands, mix flour, butter and confectioners' sugar until smooth; spread thin with fingers in 8" square pan. Bake for 25 minutes.

Stir rest of ingredients into eggs. Spread over top of baked pastry. Bake 25 minutes in 350 degree oven. Cool and cut in bars.

Gayle Abrahams

BROWNIES (Cake-like)

½ C. margarine	½ tsp. cinnamon
1 C. sugar	½ C. cocoa
2 eggs	1 C. chopped walnut meats
½ C. flour	½ tsp. vanilla
¼ tsp. salt	

Beat the first three ingredients until creamy. Sift flour, salt, and cinnamon together and add to creamy mixture. Add cocoa, nuts and vanilla. Spread evenly in 9" greased/floured pan. Bake in 400 degree oven for 20 minutes. When cool, cut into squares. Dust with sifted powdered sugar.

Emma Stults

BUTTERSCOTCH COOKIES

2 C. brown sugar	pinch of salt
1 C. butter	1 C. finely chopped nuts
2 eggs	1 tsp. vanilla
½ tsp. cream of tartar	3½ C. all-purpose flour (or enough to knead
1 tsp. baking powder (rounded)	and shape into 2 rolls)

Combine ingredients and allow to stand overnight. Shape rolls so cookies will be about 1½" in diameter. The rolls can be kept in refrigerator wrapped in wax paper for weeks. Slice and bake on greased pan in 375 degree oven for about 10 minutes.

Pauline Spahr



When someone drops in for tea, slice and bake the quantity you wish.

CINNAMON REFRIGERATOR COOKIES

Yield: 8 dozen

3½ C. flour	1 C. brown sugar
1 tsp. baking soda	1 C. butter
¼ tsp. salt	2 eggs
1 T. cinnamon	1 C. chopped nuts
1 C. sugar	

Sift flour, soda, salt, cinnamon. Cream butter and sugars. Beat in eggs and combine with dry ingredients. Mix well. Add nuts. Divide into 2 rolls; make long rolls about size of a silver dollar. Wrap in wax paper; chill. Slice very thin, dipping knife in cold water after each slice. Bake 350 degree oven from 7 to 10 minutes.

Mrs. Arthur Perrine

JIFFY COOKIES

1 C. raisins	½ tsp. nutmeg
1 C. water	½ tsp. cinnamon
½ C. shortening (8 T.)	½ tsp. cloves
1 C. white or brown sugar	1 egg, unbeaten
1 tsp. baking soda	1¾ C. regular flour
1 tsp. salt	

Icing: Juice of 1 lemon with grated rind
Powdered sugar, enough to spread

In a medium sized saucepan boil raisins and water. Add rest of ingredients and beat all together well. Spread in 12" x 24" greased pan and bake 20 minutes in a 375 degree oven. While still in pan, spread with icing made from the lemon and powdered sugar. Cut in squares.

Lee King



Good for school lunches.

MAGIC COOKIE BARS

1 stick melted butter	1 C. nuts (chopped)
1½ C. graham cracker crumbs	1½ C. coconut
6 oz. package chocolate chips	1 can Eaglebrand condensed milk

Layer in order given in 9"x13"x2" pan. Pour condensed milk over all. Bake at 350 degrees for 25 minutes.

Cindy Applegate



My mommy lets me make these because they are so easy and "boy" are they good!

MAPLE NUT BARS

Makes 1½ dozen

2 eggs	1 tsp. baking powder
1 C. sugar	1 C. chopped nuts
2/3 C. Wesson Oil	2 tsp. maple flavoring
1 C. flour	
½ tsp. salt	

Beat eggs; gradually add sugar and then salad oil. Mix well. Sift together dry ingredients and add to egg mixture. Add nuts and maple flavoring. Spread in well-greased pan (9"x9"x2") and bake at 350 degrees for 30 minutes. Cool slightly. Sprinkle top with powdered sugar and cut into bars with a sharp knife.

Joyce Height

MOLASSES SNAPS

1 C. molasses
¼ C. shortening
1 tsp. soda
pinch salt
flour (enough to make stiff)

Allow molasses to come to boil. When cool, mix shortening in. Add soda and salt and flour. Roll thin and bake in moderate oven, 350 degrees, for 8 - 10 minutes.

Ruth Gardiner

MERINGUE KISSES

4 egg whites
1 C. sugar
1 tsp. vanilla

Beat egg whites until stiff and dry. Beat 12 teaspoons sugar, 1 teaspoon at a time, and continue beating until it peaks. Add flavoring; fold in remaining sugar. Use brown paper on cookie sheets -- no grease. Using teaspoon, spoon onto cookie sheet; sprinkle nutmeg or sugar crystals on top. Bake in 250 degree oven for 50 minutes. Let stand for a few minutes before removing from paper.

Marge Scott



These are good at Christmas time with red and green crystals.

NO-BAKE FUDGE MELTAWAYS

Makes 3 or 4 dozen

½ C. butter	1 beaten egg
1 square bitter chocolate (1 oz.)	2 C. graham cracker crumbs
¼ C. sugar	1 C. coconut
1 tsp. vanilla	½ C. chopped nuts

In pan melt butter with chocolate; then add sugar. When blended, take from heat and add vanilla, egg, crumbs, coconut and nuts. Mix well. Press in buttered 9"x9" pan or dish and refrigerate.

Topping: ¼ C. butter
1 T. milk
2 C. sifted confectionery sugar

1 tsp. vanilla
2 square bitter chocolate

Soften butter; add milk, sugar and vanilla. Mix and spread over chocolate crumb mixture and chill. Melt chocolate and cover cream mixture. When cool, cut in squares before it is firm.

Evelyn Langdown



Can be frozen.

CHRISTMAS CREAM CHEESE COOKIES

½ lb. soft butter	¼ tsp. salt
2 3 oz. pkg. cream cheese	2 T. sugar
2 C. flour	1 T. cold water
2 tsp. baking powder	

Combine all ingredients. Roll out as for pie (1/8" thick). Cut into 3" squares and fill with jam. Fold in half and seal edges. Bake on greased cookie sheet for 18 to 20 minutes. When cool, sprinkle with powdered sugar.

Alvaire Michael

DATE ICE-BOX COOKIES

½ lb. dates, cut fine	½ C. white sugar
¼ C. sugar	½ C. brown sugar
½ C. water	1 beaten egg
¼ C. chopped nuts	2 C. sifted flour
½ C. salted shortening	½ tsp. soda

Cook dates, ¼ cup sugar and ½ cup water until thick. Add nuts. While mixture is cooling, mix shortening, sugars, cream well. Add egg and flour sifted with soda, and mix well. Roll into an oblong, spread with cooled date mixtures and roll. Wrap in wax paper and put in freezer. Chill for several hours. Slice thinly and bake at 350 degrees until nicely browned.

Alice P. Lentz

GINGER SPARKLES

Makes 5 dozen

2 C. flour	¾ C. shortening
1 T. ground ginger	1 C. sugar
2 tsp. baking soda	1 egg
1 tsp. cinnamon	¼ C. molasses
½ tsp. salt	

Measure and sift dry ingredients. Cream shortening and sugar; beat in eggs and molasses. Blend ingredients together. Form into marble sized balls; roll in granulated sugar. Coat completely. Place 2" apart on ungreased cookie sheet. Bake at 350 degrees for 12 - 15 minutes.

Lois Young

HUNGARIAN FILLED BUTTER COOKIES

1 lb. sweet butter
1 lb. cream cheese
4 C. flour
4 T. sugar

Cream butter and cream cheese thoroughly. Blend in sugar and sifted flour gradually to creamed mixture. Mix until smooth. Place dough in wax paper and chill thoroughly. When solid, roll out thin and cut into 2 inch squares. Put one teaspoon prune jelly or nut filling to one corner of square. Roll up and shape into half moon. Place on slightly greased baking sheet and bake in 350 degree oven for 15 to 20 minutes.

Barbara Fahrenholz

ICE BOX COOKIES

1 C. brown sugar
½ C. butter (not margarine)
½ tsp. baking soda
1 egg
1¾ C. flour

Mix brown sugar and butter; add egg unbeaten. Sift flour and baking soda 3 times. Form into 2 long rolls and wrap in wax paper. Chill. Slice ½" and bake in moderate oven, 350 degrees, on ungreased cookie sheet for 10 - 12 minutes.

Marie Shivers



For nut cookies, add ½ C. shopped pecans.

JELLY TARTS

Yield: 6 dozen

1 C. butter
½ C. sugar
2 egg yolks
2 C. flour
chopped nuts

Cream together and make small balls - size of marbles. Roll in egg whites, then in finely chopped nuts. Bake at 300 degrees for 5 minutes. Remove and make indentation in center with thumb - fill with jelly. Bake at 300 degrees for 15 minutes.

*Ruth Sachs
by Janet Pape*

STRAWBERRY MARGURITES

Yield: 4 dozen

1 egg white	salted crackers
½ C. strawberry jam	nuts
1/8 tsp. salt	cinnamon

Beat egg white till very stiff, fold in jam and salt. Pile on salted crackers; sprinkle with chopped nuts, dust with cinnamon. Bake in 350 degree oven about 15 minutes or until brown.

Mrs. Arthur Perrine

SUGAR COOKIES

½ C. butter	1 scant tsp. baking powder
1 C. sugar	½ tsp. vanilla
2 eggs, well beaten	if desired, add a little nutmeg
2 C. flour	
¼ tsp. salt	

Mix ingredients and roll out on well-floured board and cut into shapes with cookie cutters. Bake in 350 degree oven for about 10 minutes.

Ethel C. Symmes



I use this recipe for Christmas cookies and sprinkle some with red or green sugars and cut them out as wreath, Christmas trees, Santa Claus, etc. This recipe doubled will make 3 boxes of cookies - depending upon size of boxes.

TOFFEE

½ lb. butter
1 1/3 C. sugar
1 T. white Karo
2 T. water

Cook over medium heat to 300 degrees. Pour on foil covered cookie sheet, 8"x12". Place 3 or 4 small Hersey bars on hot toffee; allow to melt. Break when cool.

Marie Meyer

CANDY EASTER EGGS

1 scant C. mashed potatoes salt
3 lbs. confectioners' sugar 1 C. coconut
2 T. butter ½ C. milk

Shape into eggs or patties; cover with wax paper to dry and harden. Cover with Bakers dipping chocolate. May be kept for weeks.

Mrs. Arthur Perrine

COFFEE FUDGE

3 C. sugar 1 T. light corn syrup
1 C. milk 3 T. butter
½ C. light cream 1 tsp. vanilla
2 T. instant coffee 1½ C. pecans (or ½ C. nuts)
dash of salt ½ C. chocolate bits

Cook first 6 ingredients to soft ball stage. Remove from fire, and add rest of ingredients.

Mrs. Arthur Perrine

PEANUT BUTTER FUDGE

2 C. sugar
½ C. milk
2 T. peanut butter, heaping

Beat sugar and milk for 7 minutes. Add peanut butter and beat a few minutes; pour into buttered pan.

Evelyn D. Flammer

COCOA CREAM CANDY

4 T. 10X confectioners' sugar ½ tsp. vanilla
2 T. boiling water ½ C. chopped nuts
4 T. cocoa

Mix sugar with water until smooth. Add cocoa and vanilla. Mix until creamy. Dust hands with sugar and take up ½ tsp. of mixture and roll into ball. Dust plate with sugar, lay balls in plate to dry, about 2 hours. Then roll in chopped nuts.

Evelyn D. Flammer

OATMEAL COOKIES

About 40 cookies

¼ C. butter	2 T. milk
¼ C. shortening	1 egg
1 C. sugar	1 tsp. vanilla
1 C. flour	1 tsp. almond extract
½ tsp. cinnamon	1 C. rolled oats
½ tsp. baking powder	1 C. nuts and raisins

Cream butter, shortening and sugar. Add next seven ingredients and mix well. Stir in oats. Add nuts and raisins if desired. Drop by teaspoon on greased cookie sheet. Bake for 10 minutes at 350 degrees.

Grandma Huff

CHOCOLATE OATMEAL COOKIES (No-Bake)

Yield: 3 dozen

2 C. sugar	1 stick butter or margarine
1/3 C. cocoa	½ C. crunchy peanut butter
½ C. milk	3 C. One-minute Oatmeal

Mix first 4 ingredients and bring to boil over medium heat; boil for 3 minutes and remove from heat. Stir in peanut butter and vanilla. Slowly stir in Oatmeal until well coated with chocolate mixture. Drop by teaspoonsful onto waxed paper. (If mixture becomes too dry while dropping from spoon, add a few drops more of milk).

Jan Rose

SPICE COOKIES

1 C. Crisco/margarine	1 tsp. salt
2 C. brown sugar	1 tsp. baking soda
2 eggs	1 tsp. baking powder
1 C. buttermilk	1 tsp. cinnamon
3 C. flour	1 tsp. nutmeg
1 C. raisins	½ tsp. cloves

Cream sugar and shortening; add slightly beaten eggs. Dissolve baking soda in buttermilk. Sift flour and spices and rest of dry ingredients together. Add alternately with milk. Add raisins last. Put by teaspoonsful on greased cookie sheets. Bake at 350 degrees about 15 minutes per sheet.

Sally Abruzzi



A cake-like "everyday" cookie.

WHITE FUDGE

Yield: about 1½ pounds

2¼ C. granulated sugar
½ C. dairy sour cream
¼ C. milk
2 T. butter

1 T. light corn syrup
¼ tsp. salt
2 tsp. vanilla
1 C. coarsely chopped walnuts or pecans
1/3 C. quartered candied cherries

Combine sugar, sour cream, milk, butter, corn syrup and salt in heavy 2-quart saucepan. Stir over moderate heat until sugar is dissolved and mixture reaches a boil. Boil over moderate heat 9 to 10 minutes to 238 degrees (soft ball stage). Remove from heat and allow to stand until lukewarm (110 degrees) - about 1 hour. Add vanilla and beat mixture until it begins to lose its gloss and holds its shape (requires very little beating.) Quickly add nuts and cherries and turn into an oiled pan. Let stand until firm before cutting. Makes 1½ lbs.

Jan Rose



Size and shape of pan determines thickness.

HELPFUL HINTS

- To shell hard-boiled eggs, crack shell slightly while hot and immerse in cold water. This releases the shell.
- To soften butter, heat fork and run it through the butter. It creams quickly and easily for use in baking or sandwiches.
- To scald milk, rinse pan first with cold water to prevent sticking.
- Lightly spread a thin coat of currant jelly over hamburgers or a roast before cooking; people will swear you've got a charcoal grill in your kitchen.
- For that professional look in pastry, brush lightly with a slightly beaten egg.
- Sprinkle the under-crust of a fruit pie with bread crumbs or a beaten egg white to prevent that "soupy look".
- To cooked spring beans add some sauteed, but not browned, onion, plus ½ cup of chili sauce or serve with 1 teaspoon cream style horseradish with ½ cup sour cream.
- To keep grated potatoes white and less starchy grate into ice water, then drain just before using.
- Here are a few potato variations you might like:
 1. Add caraway seeds and chopped onions for that dash in fried potatoes.
 2. Cooked apples or pineapple combine well with sweet potatoes.
 3. A dash of rosemary in mashed potatoes.
 4. Sprinkle paprika on potatoes when making home fries.
- When cooking cauliflower in hard water, a bit of lemon juice keeps it looking white. Out of lemon juice? A dash of vinegar will do as well.
- Garnishes will help vegetables taste better and look better.

Here are a few:

 1. Chopped parsley in voiled carrots or whole new potatoes.
 2. Chopped scallions in green beans.
 3. Minced onion in spinach.
 4. Mushroom caps in peas.
 5. Sugar and cinnamon in carrots.
 6. Sauteed nuts with peas or beans.
- To prevent carrot strips from breaking, let carrots stand in warm water for a few minutes before cutting them.
- Chocolate covered mint patties, melted in top of a double boiler are a good emergency ice cream sauce or poured over a light cake.
- Were you heavy handed with the salt when making soup? A cut-up or whole potato will fix it up.
- To prevent grease from spattering in the oven, place water in the bottom of your broiler pan.
- Spaghetti can be made more flavorful by adding garlic salt, onion salt or bouillon cubes to the cooking water.

- For a quick gravy, make 1 package of onion soup according to directions, add 1 teaspoon Kitchen Bouquet (or Gravy Master) and thicken with 1 teaspoon corn-starch diluted with cold water. Simmer for 10 minutes.
- To prevent noodle and spaghetti products from sticking together or boiling over, add 1 tablespoon oil to the water.
- Strawberries are better if cut with a silver knife. Stainless impairs flavor.
- Add cold milk to too long whipped cream, and no one will know your error.
- To keep cheese in good shape, wrap lightly in a cloth wrung out in vinegar water before you refrigerate.
- Dry mustard rubbed on your hands prior to rinsing them in cold water will eliminate onion and garlic smells from them.
- Rice and spaghetti - pinch grain of rice between thumb and forefinger, when no hard core remains, it's done. Cook spaghetti until tender, but still firm - you can cut a strand with a fork.
- To test for doneness of baked custard, insert knife halfway between center and edge, making cut only ½ inch deep. Clean knife means custard is done.
- Only grease and flour the bottom of layer pans. The cake will climb higher and even if the pan sides are untouched.
- Add ¼ cup Kraft Oil with the first addition of liquid ingredients for a moist and more tender cake which will keep fresh longer.
- After jelly glasses are filled, place a short piece of white string over the tops with the ends hanging over, then pour the pariffin. When ready to use, pull upon string to remove pariffin.
- A little butter spread on the spout of a pitcher will prevent cream from dripping after it has been poured.
- To sour milk, add 2 tablespoons vinegar or lemon juice to each cup of fresh milk.
- To save egg yolks, place them in a dish and cover them with water in refrigerator until ready to use.

WEIGHTS AND MEASURES

Guide to Weights and Measures

1 teaspoon - 60 drops	1 pound - 16 ounces
3 teaspoons - 1 tablespoon	1 cup - ½ pint
2 tablespoons - 1 fluid ounce	2 cups - 1 pint
4 tablespoons - ¼ cup	4 cups - 1 quart
5 1/3 tablespoons - 1/3 cup	4 quarts - 1 gallon
8 tablespoons - ½ cup	8 quarts - 1 peck
16 tablespoons - 1 cup	4 pecks - 1 bushel

TIPS FOR SUCCESSFUL FREEZING AND REHEATING

Here are some hints to help you use freeze-ahead recipes.

- Freeze cooked foods as rapidly as possible, while they are still at their peak of flavor and nutrition that way they will be high in quality when you use them. Chill skillet dishes and casseroles first in the refrigerator. Metal utensils could be set in a sink filled with cold water. Freezer temperature should be 0 degree F. or lower.
- Package foods for long freezer storage in containers and wraps made for freezer use. For casseroles which you will be reheating in oven, use metal or glass containers that can double as heating and/or serving dishes. (Glass ovenware can go directly from freezer to oven only if your oven has been preheated. To save space, and containers, line casserole or other freezerproof container with heavy-duty foil, extending it above rim. Fill with food; freeze. Pull on foil to remove food; wrap; return to freezer. To reheat, unwrap food without thawing and place in container.
- When transferring frozen food from freezer container to cooking utensil, briefly dip container in warm water to loosen food.
- Frosted cakes, pies topped with whipped cream, other stocky foods, should be frozen before wrapping; when frozen solid, slip into plastic bag or carton and store in freezer.
- Leave as little air as possible in containers. Air speeds up drying, loss in quality.
- Freeze liquids in straight-sided, wide-mouthed glass, plastic or metal containers; allow about 1-2 inches headspace for expansion.
- Mark containers clearly with date, contents, number of servings, using freezer or masking tape.
- Freeze foods in amounts convenient for your family, or, for the quickest reheating, in individual portions.
- Any food, frozen or thawed, that's reheated in the oven, should be reheated at the original cooking temperature.
- Meats frozen raw, then cooked, may be frozen again. In general, thawed cooked foods should not be refrozen. The exception: baked goods such as bread, plain cake, which can be refrozen.

- Do not use prepared dishes that have been completely thawed, warmed to room temperature and left for over two hours.
- The following ingredients may not freeze well -- they often lose flavor, texture, or both: cheese, hard-cooked egg whites, fried foods, mayonnaise, cream cheese, creamed cottage cheese, sour or whipping cream, potatoes in soups or stew, crisp raw vegetables (greens, tomatoes, etc.), gelatin salad.
- Seasonings may change in strength during freezing, so use sparingly. You can always add more seasoning at serving time if necessary. Synthetic vanilla extract becomes bitter-tasting; use pure extract instead.
- Freezing stuffing in cooked or raw poultry is not recommended; because it takes so long to reheat, bacteria growth will be rapid.

SOME OF THE THINGS TO FREEZE

When mushrooms are down in price -- November until March, sporadically, in supermarkets -- buy by the basketful. Wash, slice, and brown with plenty of butter in the electric skillet about 2 cups at a time. These can be stored in two ways: freeze in ice cube trays if chopped fine, and when solid wrap in plastic bag. Or freeze in paper muffin cups in muffin pans, and later put in plastic bags. A cube or cup of mushrooms can be added to almost anything, to make it "special". Since the butter is in the mushrooms, you needn't add extra.

A crate of asparagus frozen in season can be eaten all winter at the price of peas.

You can pick red raspberries right from the bush and put directly into 1 pint freezer boxes - and pop into the freezer. The essence of June in January!

Unbaked pumpkin pie can be frozen very successfully.

HOW MUCH AND HOW MANY

Butter, chocolate

2 tablespoons butter - 1 ounce
1 stick or ¼ pound butter - ½ cup
1 square chocolate - 1 ounce

Crumbs

20 salted crackers - 1 cup fine crumbs
12 graham crackers - 1 cup fine crumbs
22 vanilla wafers - 1 cup fine crumbs
8-9 slices zwieback - 1 cup fine crumbs
1 slice bread - ½ cup soft crumbs

Cereals

4 oz. macaroni (1-1¼ cups) -
2¼ cups cooked
4 oz. noodles (1½-2 cups) -
2¼ cups cooked
4 oz. spaghetti (1-1¼ cups) -
2½ cups cooked
1 cup uncooked rice (6½-7 oz.) -
3-3½ cups cooked
1 cup precooked rice - 2 cups cooked

Fruits, vegetables

Juice of 1 lemon - 3-4 tablespoons
Grated peel of 1 lemon - 1 teaspoon
Juice of 1 orange - 6-7 tablespoons
Grated peel of 1 orange - about 2
teaspoons
1 medium apple, chopped - 1 cup
1 medium onion, chopped - ½ cup
¼ pound celery (about 2 stalks) chopped -
1 cup

Cheese and eggs

1 pound process cheese, shredded - 4 cups
¼ pound blue cheese, crumbled ¾ - 1 cup
12-14 egg yolks - 1 cup
8-10 egg whites - 1 cup

Nuts

1 pound walnuts in shell - 2 cups, shelled
¼ pound chopped walnuts - about 1 cup
1 pound almonds in shell - about 1 cup
shelled

SUBSTITUTIONS AND EQUIVALENTS

2 tablespoons fat - 1 ounce
1 cup of fat - ½ pound
1 pound of butter - 2 cups
1 cup hydrogenated fat plus ½ teaspoon salt - 1 cup butter
2 cups sugar - 1 pound
2½ cups packed brown sugar - 1 pound
1 1/3 cups packed brown sugar - 1 cup of granulated sugar
3½ cups of powdered sugar - 1 pound
4 cups sifted all purpose flour - 1 pound
4½ cups sifted cake flour - 1 pound
1 ounce bitter chocolate - 1 square
4 tablespoons cocoa plus 2 teaspoons butter - 1 oz. bitter chocolate
1 whole egg - 2 egg yolks
16 marshmallows - 1 pound
1 tablespoon cornstarch - 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk - 1 cup sour milk
10 graham crackers - 1 cup fine crumbs
1 cup whipping cream - 2 cups whipped
1 cup evaporated milk - 3 cups whipped
1 cup milk - ½ cup evaporated milk + ½ cup water
1 lemon - 3 - 4 tablespoons juice
1 orange - 6 - 8 tablespoons juice
1 cup uncooked rice - 3 to 4 cups cooked rice

A TABLE OF EQUIVALENTS

Food	Amount	Yields
ALMONDS (unshelled, whole)	1 lb.	1½ C. nutmeat
ALMONDS (blanched, whole)	1 lb.	3½ C. nutmeat
APPLES	1 lb. (3 med.)	3½ C. pared, sliced
APRICOTS	1 lb.	3 C. dried; 6 C. cooked
BANANAS	1 lb. (3 med.)	2-2½ C. sliced
BREAD	1 slice	¼ - 1/3 C. dry crumbs
BREAD	1 slice	¾ - 1 C. soft crumbs
BUTTER	¼ lb. stick	8 T.
BUTTER	1 lb.	2 C.
CANDIED FRUIT	½ lb.	1½ C. cut-up
FRUIT PEELS	½ lb.	1½ C. cut-up
CHOCOLATE (unsweetened)	1 oz. square	1 T. melted, 5 T. grated
CORNMEAL	1 C. uncooked	4 C. cooked
CREAM (heavy)	½ pint	2 C. whipped
DATES	1 lb.	2 C. pitted
EGG WHITES	8 - 11	1 C.
EGG YOLKS	12 - 16	1 C.
FIGS	1 lb.	2¾ - 3 C. chopped
FLOUR	1 lb.	4 C. sifted
LEMON or LIME	1 medium	3 - 4 T. juice
LEMON or LIME, RIND	1 medium	1½ - 2 T. grated
MILK (evaporated)	14½ oz. can	1 2/3 C.
MILK (sweetened, condensed)	14 oz. can	1¼ C.
ORANGE	1 medium	1/3 C. juice
ORANGE (rind)	1 medium	2 T. grated
SUGAR (brown)	1 lb.	2¼ C. packed
SUGAR (confectioners)	1 lb.	3½ - 4 C. sifted
WALNUTS (in shell)	1 lb.	1 2/3 C. nutmeat
WALNUTS (shelled)	1 lb.	4 C. nutmeats

ORDER BLANK

The Woman's Club of Cranbury
Cranbury, New Jersey 08512

Please send _____ copies of "*What's Cooking in Cranbury*" at \$3.95 per copy plus \$.30 for postage and handling.

Enclosed is \$ _____ Check _____ Money Order _____

Send to: _____

Make check or money order payable to: Woman's Club of Cranbury.

The proceeds from the sale of this cookbook will be used for the Scholarship Loan Fund.

ORDER BLANK

The Woman's Club of Cranbury
Cranbury, New Jersey 08512

Please send _____ copies of "*What's Cooking in Cranbury*" at \$3.95 per copy plus \$.30 for postage and handling.

Enclosed is \$ _____ Check _____ Money Order _____

Send to: _____

Make check or money order payable to: Woman's Club of Cranbury.

The proceeds from the sale of this cookbook will be used for the Scholarship Loan Fund.

