# Trinity Circle

## Cook Book



## FOREWORD

We, of Trinity Circle, wish to express our appreciation to those who have so efficiently co-operated with us in making our book a success. The generous contributions of recipes, valuable suggestions and enthusiasm for our first publication, have made this book possible.

Each recipe has been tested and found to be nutritious and palatable as well as economical. Many subjects of general interest to the housewife have been chosen and the recipes are adapted to the conditions and tastes of the Southwest.

The Committee

## INTRODUCTION

Trinity Circle was organized in 1923 by the younger women of Trinity Presbyterian Church. The work of this group was dedicated to the social welfare of the church. Our record has been of continous growth; growth in membership and growth in service. Our scope for work has no limitations. It extends to needy families regardless of sect; to the support of the church nursery; to the upkeep of the church kitchen; to benefits for our young people and to happy friendships with newcomers to Tucson.

Each year we strive to make our financial project a success, not only for our budget but for the happy associations it brings to our members and friends. This cooperation enables us to continue our worthwhile work.

In presenting to you this cook book a very pleasant experience has been ours. We trust that the pride of possession may be yours.

Trinity Circle

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#### **Abbreviations**

#### (Weights and Measures)

2 teaspoonsful - 1 dessertspoonful	4 cupsful - 1 quart
3 teaspoonsful - 1 tablespoonful	4 quarts - 1 gallon
4 tablespoonsful - ¼ cupful	8 quarts - 1 peck
8 tablespoonsful - ½ cupful	2 cupsful liquid - 1 pound
16 tablespoonsful - 1 cupful	2 cupsful shortening - 1 pound
2 cupsful - 1 pint - 1 pound	4 cupsful flour - 1 pound

¼ pound butter - ½ cupful or 8 tablespoonsful Speck, pinch, or dash - less than ¼ teaspoonsful

#### **Explanation of Common Cooking Terms**

- To "Fold in" egg whites: with spoon or spatula, cut down through egg white to bottom of bowl. Then bring spoon along bottom of bowl and up over egg white. Repeat until egg white disappears.
- 2 To "Cream" shortening: Mash and stir until soft and creamy.
- 3 To "Sear": Form a coating on food by applying heat to keep juices in or to keep fat from soaking into food.
- 4 To "Baste": Pour hot liquid over food while cooking to keep it moist.
- 5 To "Simmer": Keep just below boiling point.

#### Contents of Canned Fruits and Vegetables

No. 1 can - 1-1/3 cupsful No. 2½ can - 3-1/2 cupsful. No. 2 can - 2-1/2 cupsful. No. 3 can - 4 cupsful.

#### Substitutions

- square chocolate (1 ounce) ¼ cupful cocoa minus ½ tablespoonful shortening.
- 1 cupful pastry flour 1 cupful flour minus 2 tablespoonsful.
- 1 tablespoonful cornstarch (for thickening) 2 tablespoonsful flour (thickening
- 1 teaspoonful baking powder  $\frac{1}{4}$  teaspoonful soda plus  $\frac{1}{2}$  teaspoonful cream of tartar.
- 1 cupful milk ½ cupful evaporated milk plus ½ cupful water.
- 1 cupful milk ½ cupful condensed milk plus ½ cupful water. Leave out sugar in recipe.
- 1 cupful milk 4 tablespoonsful powdered milk with 1 cupfulwater.

## **Cooking Temperatures**

Hard Ball Stage (Candies)245	desgress F
Soft Crack (Candies)260	degress F
Hard Crack (Candies)285	degress F
Very slow oven250	degrees F
Slow oven300	degrees F
Moderately slow oven325	degrees F
Moderate oven350	degrees F
Hot oven400	degrees F
Very Hot oven 450-550	degrees F

## **Timetable for Altitude Cooking**

How long to allow for boiling the beans up in the mountains is a baffler for the best of sea-level cooks.

1 hour's boiling at 1000 feet will become

at3000 feet - 1 hour and 25 minutes.

at 5000 feet - 1 hour and 50 minutes.

at 7500 feet - 2 hours and 15 minutes.

1-1/2 hours' boiling at 1000 feet will become

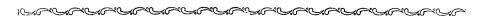
at 3000 feet - 2 hours and 5 minutes.

at 5000 feet - 2 hours and 40 minutes.

at 7500 feet - 3 hours and 25 minutes.

#### **Abbreviations**

Tsp. teaspoon
Tbsp. tablespoon
Oz ounce
Lb. pound
Pt pint
Qt. quart
Gal. gallon
C cup
Sq. square
Pkg. package
Pwd. powder
Med. medium
Hr. hour

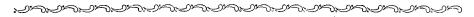


## BURNS FLOWER SHOP

## 25 North Stone Ave.

In thinking of loved ones far and near Let flowers express those thoughts so dear Hal Burns will help so never fear His flower shop is without a peer.

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#### APPETIZERS

Mary, Mary, quite contrary How does your appetite grow? With a shrimp cocktail, a fruit compote, Or canapes, all in a row!

## Crab or Shrimp Cocktail

4 tbsp. chili sauce 1 c. mayonnaise tsp. onion juice 2tsp. walnut catsup Yolk hard cooked egg 1 tsp. minced olives 2 tbsp. fresh caviar

Crab meat

Take fresh crab meat flaked, season with salt, paprika, chopped cloves and parsley. (A green pepper and a freshly skinned tomato cut in small pieces may be included). Fill glasses half full with crab flakes or shrimp and pour over them sauce made from above. Then fill glasses to the top with crab flakes or shrimp top with plenty of the sauce; one fourth teaspoon caviar in center. Serve in tall glasses with a slice of lemon.

Mrs. William B. Miller Sewickley, Penna.

**Cheese Surprise** 

Soak walnut meats in boiling water ten minutes. Drain. Mix equal parts of Roquefort and cream cheese. Form into balls and pat one half nut meat on each side.

Miss Josephine M. Wallace

Cottage Cheese Appetizer

3 tbsp. cream 4 anchovies 1/4 c sutffed olives, salt and pepper

1 tsp. onion 2 tsp. parsley.

Chop fine and add to one pint cottage cheese; chill in refrigerator and serve in nests of lettuce cups on large chop plate or tray and surround with crisp hot potato chips.

Mrs. L. Z. Cone

**Grapefruit for First Course** 

Cut grapefruit in half and prepare for serving. May be served in the following ways:

- 1 Sprinkle with brown sugar and broil until brown medium heat.
- 2 Add teaspoon grape juice and chill for several hours.
- 3 Add oranges and Queen Anne cherries (oranges cut in sections) to grapefruit and sprinkle with sugar. Either broil and serve hot or chill and serve cold with sprig of mint.

Mrs. Arthur C Mulvey

#### Tomato Cocktail

3 c tomato juice Celery tops ½ tsp. salt ½ tsp. Worcestershire sauce 1½ tsp. sugar 4 cloves

1/8 tsp. pepper

½ tsp. Tabasco sauce 1½ tsp. lemon juice

Combine all ingredients except lemon juice and cook slowly for 20 minutes. Add lemon juice and chill thoroughly. Serve very cold.

Mrs. Arthur Upson

#### Melon Ball Cocktail

Scoop out balls from watermelon, cantaloupe, honeydew or any melon in season; arrange in cocktail glasses; squeeze over them the juice of fresh lime or lemon. Chill thoroughly. Garnish with sprig of mint.

Mrs. Arthur Upson

## Gingerale and Fruit Cocktail

Put assorted fresh fruits (or canned, well drained) in cocktail glasses. Pour ginger ale which has been thoroughly chilled over fruit; top with orange or lemonice and serve immediately.

Mrs. H. A. Rollings

#### Crak Cocktail

1½ c flaked crab meat

34 c tomato catsup

1 tbsp. chopped green pepper

2 tbsp. chopped olive

1 tsp. onion juice

Mix and chill ingredients. Serve in chilled glasses. Serves 6.

Mrs. Edward Condit

## Cherry Cocktail

Put Queen Anne Cherries in glass; cover with ginger ale and serve.

Mrs. J. S. Bayless

#### Melon Cocktail

Cover balls of any melon or assorted melon balls with ginger ale and serve very cold.

Mrs. J. S. Bayless

#### BEVERAGES

"Drink to me only with thine eyes"
Is not enough in this land of "drys"
Concoctions here you'll find to sip
They'll soothe, we're sure, full many a lip.

#### Fruit Punch

6 bottles Maraschino Cherries

12 lemons

6 cans Pineapple

sugar to taste

6 oranges

25 lbs. ice

1 tbsp. tartaric acid

Serves 100

Mrs. Albert Montgomery

#### Mint Punch

6 lemons

3 c sugar

3 pts. water

Giner ale

2 c fresh mint leaves

Ice

Crush two cups mint leaves into a large bowl; add juice and rind of lemons. Boil the water and sugar; pour over mint and lemons while boiling hot. Stand over night and strain. Add a little green coloring to make better color. Put \(^1\)\_3 mint in glass and fill with gingerale and ice.

Mrs. A. W. Moreland

#### Punch

3 lemons

1 bottle ginger ale

1 c sugar

3 oranges 2 c cold water

Cut two lemons in small pieces; add 2 cups cold water and sugar. Boil two minutes. Remove pieces of lemon and seeds; add juice of other lemon and oranges. Add enough water to make one gallon with one pint ginger ale, which should be added just before serving. This recipe may be varied by the addition of mint leaves or of various fruit juices or syrups.

Mrs. Joseph Grier

## **Orange Sherbet Punch**

3 bottles gingerale

1 qt. pineapple juice

1 qt. orange sherbet

Mrs. B. L. Hitch

## One, Two, Three Fruit Punch

1 grapefruit

6 cups cold water & 1 pt. ginger ale

2 oranges

3 lemons

8 cups cold water or

Sugar to taste

Grate the rind of two oranges; combine the juice of fruit and add sugar to taste. Add grated rind of oranges and set aside to ripen for an hour. (This makes the punch a better blend, but not necessary) At serving time add water or water and ginger ale.

Mrs. James B. Henry

#### Patio Pick-up

½ pkg. India Ice Tea ¼ lb. size

2 c boiling water

¼ c Rubyette juice ¼ c Rubyettes

2 oranges

Sugar to taste

2 lemons

Sprig mint

Pour boiling water over tea; brew and strain. Add 6 cups cold water, fruit juices, Rubyeete juice, sugar and mint. Make frozen cubes of unsweetened India ice tea. Place cubes in frosted glasses and pour tea over same. By freezing ice tea cubes the strength of the tea is never reduced as when ice is used.

Miss Marie Kopsland

#### Hot Punch

1 qt. cranberries 2 oranges 3½ qts. water

1 piece mace 2 lemons 3 c sugar

3 sticks cinnamon 12 cloves

Cook cranberries, water and spices 25 minutes. Strain thru cheesecloth. Add sugar while liquid is hot. Serve hot.

Mrs. Joseph Grier

#### Russian Tea

3 lemons

3 qts. weak tea

3 oranges

1 pt. pineapple juice 2 tbsp. whole cloves

Squeeze juice from lemon and oranges. Pour boiling water over cloves and stand 10 minutes. Strain all and mix together. Sweeten to taste. Heat to boiling point and serve hot with thin slices of lemon. Any fruit juices are good to add to this. Serves 18.

Selected

#### Punch

1 qt. cranberries

3 sticks cinnamon

2 oranges 2 lemons

12 cloves

3 c sugar

3½ qts. water Wash fruit, cook 25 minutes; strain through cheesecloth; add sugar while

hot. Serve hot. Miss Edith B. albert

## **Orange Sherbet Punch**

1 qt. ginger ale

1 qt. fresh cherries left whole

1 qt. orange sherbet

Mrs. J. S. Bayless

#### Iced Tea with Cold Water

1 tbsp. tea-green, black or "ice tea blend". Add to 1 quart cold water. Let stand in ice box 12 hours and serve. This may be diluted to suit taste. Use more Mrs. W. H. Msser tea if desired stronger.

## **Beverages**

Canned apple fuice, or apple cider with equal amount of ginger ale.

Mrs. J. S. Bayless

#### BREAD

But though so much of learning Had been crammed into her head, She couldn't for the life of her Compound a loaf of bread.

## Easy Rolls

1 pt. warm water ½ cup warm water.

4 tbsp. butter, melted 2 tbsp. sugar

1 cake compressed yeast dissolved in 1 thsp. salt

Mix all together; add flour to make stiff dough to be handled easily. Let
rise to twice its bulk; make into rolls. Let them get very light and bake in hot

#### Refrigerator Rolls

1 cake yeast 1 egg

oven 10 or 15 minutes.

½ c sugar ½ c shortening 2 c milk 1 tbsp. salt

½ c warm water 8 c flour

Soak yeast in warm water. Heat 1 cup milk to boiling point, add salt, sugar and shortening. Beat egg and add 1 cup cold milk; then add hot mixture. Add yeast and mix well. Add 5 cups flour and make a smooth paste; add remaining flour but not too thick. Pour in a warm greased pan, cover and place in refrigerator to rise.

Mrs. N. D. Houghton

#### Chocolate Bread

1 c scalded milk ½ c sugar

3 tbsp. fat 3½ c flour sifted ½c chocolate 1 yeast cake (compressed) dissolved.

½ tsp. salt ¼ c milk

Sift together flour, chocolate, sugar and salt. Make as other bread. Let rise 1¼ hours and make 2 loaves. Let rise 1 hour more then bake 1 hour.

Mrs. Edward Condit

Mrs. Fay W. Perry

#### Ice Box Rolls

1 cake yeast dissolved in 2 tsp. salt 2 c lukewarm water 5 minutes 5 tbsp. sugar 1 egg 3 tbsp. melted fat

 $6\frac{1}{2}$  c flour.

Mix ingredients in order given. Let stand in warm place 2 hours. Knead down, use what you want, and put rest in ice box. Cover with waxed paper—work down each day until used up.

Mrs. Pete Bouschet

#### **Butter Horn Rolls**

1 cake compressed yeast ½ c & 1 tbsp. sugar

1 c lukewarm milk 3 eggs

½ c butter and lard Salt, and flour

Crumble yeast cake and mix with tablespoon sugar this soft; add milk. Add remaining ingredients with just enough flour to make soft dough. Let stand over night. Place on mixing board, cut in two equal parts. Roll each round to ½ inch thickness. Cut as pie in 16 pieces. Butter and roll each piece from outer edge to center, forming a horn. Place on greased and floured tin; let stand till twice their size. Bake in quick oven from half to three quarter hour.

Mrs. C. S. Linton

## Spoon Bread - Serves 4

Over ½ cup sifted corn meal pour 1 cup boiling water. Add 1 spoon of butter and heat until butter is melted. Let get cold, then add ½ cup buttermilk, ½ teaspoon soda, 1 well beaten egg, ½ teaspoon salt and ½ teaspoon baking powder Pour into buttered casserole, and bake 25 minutes until brown. Serve hot.

Mrs. Frank F. Jones, Jr.

#### Cinnamon or Coffee Cake

1 cake yeast ½ c light brown sugar ½ c milk 2 tbsp. butter

1 tbsp. sugar 1 egg 2 c flour ¼ tsp. salt

Scald milk and cool; dissolve yeast and 1 tablespoon sugar in milk. Add 34 cup flour to make sponge. Beat well; cover and let rise 45 minutes. Add butter and sugar creamed, egg well beaten and 11/4 cups flour, or sufficient to make soft dough, and salt. Knead lightly; place in greased bowl, Cover and let rise in a warm place about 2 hours or until double in bulk. Roll half inch thick and place in well greased pan and let rise until light - about an hour and a half. Cut across top with sharp knife, brush with egg, sprinkle with sugar and cinnamon. Bake 20 minutes in moderately hot oven.

## Southern Batter or Spoon Bread

½ tsp. salt 2 c corn meal 1 qt. milk 2 eggs

2 tbsp. baking pwd. 1 c cooked rice

Scald corn meal with boiling water. Add other ingredients. Bake 1 hour in moderate oven. Serve from baking dish with spoon. Serve with butter.

Mrs. Gertrude Cragin

#### Green Corn Bread

1 tsp. melted butter 3 eggs 1 pt. grated green corn 1 tsp. salt 1 tsp. baking pwd. 1 tsp. sugar Flour

2 tsp. milk

Mix in order given, adding enough flour for hot cake batter consistency. Bake 20 minutes in hot oven.

Mrs. Pauline Rodgers Young

#### Southern Brown Bread

1 egg 4 c meal 1 c molasses 2c flour 1 tsp. salt 1 tsp. soda 1 qt. milk

Stir thoroughly until there are no lumps. Steam 3 hours. Dry in oven.

"Unsigned"

#### Corn Bread

1 c sour milk 1 c yellow corn meal 1 tsp. soda 1 c flour ½ tsp. salt 2 tbsp. sugar

1 egg well beaten

Sift dry ingredients; add milk and egg. Have flat pan heating in the oven with 4 tablespoon fat. Pour hot fat in above mixture. Pour in greased pan and bake 25 minutes in quick oven. Selected

## Refrigerator Rolls

7 cups flour — about

Dissolve yeast in lukewarm water (water from potatoes may be used). Add shortening, sugar, salt and mashed potatoes to scalded milk. When cold, add yeast. Mix thoroughly and add eggs. Stir in enough flour to make stiff dough. Turn out on a floured board and knead well. Put into bowl large enough to allow for slight rising. Rub over with melted butter, cover tightly and place in refrigerator. About an hour and a half before baking, pinch off dough, shape, cover and let rise. Bake in hot oven 425 degrees 15 to 20 minutes.

Mrs. J. S. Bayless

#### Parker House Rolls

1 cake yeast 4 tbsp. lard or butter melted

1 pt. milk 3 pts. sifted flour 2 tbsp. sugar 1 teaspoon salt

Scald milk and cool; dissolve yeast and sugar in milk; add shortening and half the flour. Beat until smooth. Cover and let rise in a warm place 1 hour. Add remainder of flour or enough to make dough and salt. Knead well. Place in a greased bowl. Cover and let rise in a warm place for 1½ hours, or until double in bulk. Roll out ¼ inch thick. Brush over lightly with melted butter; cut with 2 inch biscuit cutter; crease thru center with dull edge of knife and fold over in pocketbook shape. Place in well greased shallow pans 1 inch apart. Cover and let rise until light - ¾ hour. Bake 10 minutes in hot oven

#### Baked Brown Bread

 $2\frac{1}{2}$  c sour milk  $\frac{1}{4}$  c molasses  $\frac{1}{2}$  c sugar  $\frac{1}{2}$  tsp. soda  $\frac{1}{2}$  c graham flour Pinch of salt

Raisins and nuts as many as desired

Mix, put into cans; let stand 1 hour. Bake with cans covered 1 hour in Mrs. W. J. Anderson

#### Steamed Brown Bread

3 c graham or white flour 1 pt. milk

2 c corn meal ½ pt. warm water

1 c molasses 1 tsp. salt

1 tsp. soda

Place in greased and floured cans and steam 2 hours. Then place in moderate oven 30 minutes.

Selected

#### Nut Bread

5 c wheat flour 1 c sugar 1 tsp. salt 3 eggs beaten 5 tsp. baking pwd. 2½ c milk

1 c nuts floured added last.

Let rise 30 minutes. Bake 350 degree oven 45 minutes to 1 hour.

Mrs. Charles Homer Davis

#### Cinnamon Roll

Butter size of egg

1½ c flour

1 c sugar

3 tsp. baking powder

1 egg

1 c nuts 34 c milk

1 lemon rind

Pinch salt

Cream butter, add sugar, egg, lemon rind and milk. Then add flour, salt and baking powder. Spread in shallow pan (greased and floured). Sprinkle cinnamon and sugar and nuts on top. Bake 20 or 25 minutes at 400 degrees.

Mrs. John G. Bostick

#### Plain Nut Bread

1 egg ½ c sugar

¼ tsp. salt 1 c nuts

34 c milk

2 c flour

2 tsp. baking pwd.

Mix dry ingredientse, add milk and egg. Let rise 20 minutes after putting into baking dish. Bake in slow oven 45 minutes.

Mrs. W. W. Beckley

#### **Date-Nut Loaf**

1 pkg. dates cut fine

1 c sugar 1 tsp. vanilla

1 c boiling water 1 tsp. soda.

1 egg

Cover and let steam; cool.

Pinch of salt

Cream sugar and egg. Add other ingredients and add date mixture. Then add 11/2 cups flour sifted with 1 teaspoon baking powder and 1 cup nuts chopped Mrs. E. P. Mathewson and floured. Bake 1 hour in moderate oven.

#### Nut and Raisin Bread

1 c sugar

1 tsp. salt 2 c white flour

2 c milk

4 tsp. baking pwd.

2 c graham flour

1 c. nuts

2 eggs

1 c raisins.

Let rise 20 minutes - bake half hour

Selected

#### Date Bread

1 box dates

1 egg

1 c boiling coffee

1 c sugar

1 tsp. soda

1 pinch salt

1 tbsp. butter

1 tsp. vanilla

1% c flour

34 c nuts

oven 1 hour or more.

Mix dates, coffee, soda and butter. Add other ingredients and bake in slow Mrs. John T. Judd

#### Nut Bread

2 eggs

2 c white flour

1 c sugar

2 c graham flour 4 tsp. baking powder

1 tsp. salt 2 c milk

1 c nuts

Bake in two loaves for 1 hour in slow oven.

Mrs. Clair Stephens

#### Banana Bread

 $\begin{array}{cccc} 1 \ c \ sugar & 1 \ tsp. \ soda \\ \frac{1}{2} \ c \ shortening & 2 \ eggs \\ 3 \ tbsp. \ sour \ milk & 2 \ c \ flour \end{array}$ 

3 bananas thru ricer

Cream shortening and sugar; add eggs beaten well, then bananas. Add flour alternately with sour milk in which soda is mixed. Bake very slowly for 1 hour. 325 degree oven.

Mrs. C. C. Hampshire

#### Banana Bread

 $\frac{1}{2}$  c shortening Pinch salt 1 c sugar 3 eggs

2 c flour 2 bananas crushed

1 tsp. soda

Mix in order given. Bake in moderate oven 40 minutes. Serve warm.

Mrs. Wm. B. Miller Sewickley, Penna.

#### Banana Bread

1 c sugar 2 eggs ½ c butter 2 c flour

1 tsp. baking pwd. 3 bananas mashed

Pinch salt 1 tsp. soda in little hot water added to

3 tbsp. sour milk.

Cream sugar and butter; add unbeaten eggs, one at a time, beating thoroly. Add soda and sour milk and flour sifted with baking powder. At the last add bananas and salt. Bake in moderate oven from 45 minutes to 1 hour

Mrs. S. H. James

## Refrigerator Gingerbread

 ½ c sugar
 2 c cake flour

 ¼ c butter
 1 tsp. baking powder

 ¼ c lard
 ½ tsp. ginger

 1 egg
 ½ tsp. allspice

 ¼ tsp. salt
 ½ tsp. cinnamon

 ½ c molasses
 1 tsp. soda in

 ½ c hot water

Cream butter and lard; add sugar, mix thoroly. Add well beaten egg and molasses. Sift flour, spices and salt; add alternately with hot water and soda. Grease cake pan and line with wax paper and pour in batter.

Bake in moderate oven 35 to 40 minutes.

Mrs. Leon Moore, Los Angeles

#### Walnut Bread

¼ c sugar2 c whole wheat flour½ c molasses1 c graham flour2 c milk½ c white flour1 tsp. salt2 tsp. baking powder1 egr1 then oil

1 egg1 tbsp. oil1 c nutsRaisins if desired

Place in two pans and bake slowly for 1 hour. Mrs. Warren Votaw

#### Baked Fruit Brown Bread

1-9 oz. pkg. dry mincemeat

½ c. cold water 1 corn meal

11/2 tsp. soda

½ c molasses1 c graham flour

1 c white flour 34 tsp. salt

1% c milk

Break mincemeat into pieces; add cold water. Place over heat and stir until all lumps are broken up. Bring to brisk and boil 3 minutes. Cool. Sift cornmeal, and flour; measure. Add soda and salt and sift again. Mix molasses and milk and add gradually to dry ingredients, blending thoroly. Fold in cooled mincemeat. Pour into greased loaf pan. Bake 1 hour in moderate oven 350 degrees.

Mrs. H. E. Beckley

## Orange Bread

¾ c orange peel

¼ c sugar 1 c milk

3 c flour

3 tsp. baking pwd.

2 tbsp. butter melted

1 tsp. salt ¼ c sugar 1 egg

2 tbsp. orange juice

1 c nuts

Put orange peel and 1 cup water over fire; boil. Drain and repeat. Drain again and add ½ cup water and sugar and let simmer till peel is tender. Cool, add milk and mix with dry ingredients. Add egg, orange juice, melted butter and nuts. Mix well and bake in loaf pan 1 hour in 350 degree oven.

Mrs. M. C. Comer

## Gingerbread

½ c brown sugar
½ c shortening
½ c molasses
1 egg
1½ c flour

1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. ginger
1/2 c boiling water

Cream shortening and sugar; add beaten egg, then molasses in which soda has been dissolved. Add flour and lastly boiling water. Bake in medium oven.

Mrs. Warren Votaw

## Gingerbread for Forty

1 c sugar 1 c shortening 3 tsp. soda

2 c molasses

2 tsp. cinnamon 1 tsp. cloves 4 eggs 5 c flour

1 tsp. baking pwd. 2 tsp. ginger

1 tsp. salt 2 c hot water

Cream sugar and shortening; add eggs. Sift flour, soda, baking powder and spices. Mix molasses and hot water. Add to first mixture a little at a time, alternating with dry mixture. Beat well and cook in slow oven 1 hr. Serve warm with whipped cream. Second day use hot sauce.

#### HOT SAUCE

4 tbsp. brown sugar 1 tbsp. flour 1 c hot water lump of butter

Mix above and cook in saucepan stirring constantly.

Mrs. S. H. Mathews

#### Soft Molasses Ginger Bread

Mix in order given, adding eggs last. Bake half hour. Nuts and raisins may be added if desired.

Mrs. Charles Gulden

## Mrs. Jefferson's Gingerbread

½ c sugar 1 tsp. cloves

1 c molasses 2 tsp. soda dissolved
1 tsp. ginger 1 c boiling water
1 tsp. cinnamon 2 well beaten eggs

 $\frac{1}{2}$  c butter  $2\frac{1}{2}$  c flour

Mix ingredients in order given, adding eggs last.

Mrs. Wallis Tener, Chautauqua, N. Y.

#### Graham Gems or Graham Cracker Muffins

16 graham crackers 1 egg

2 tbsp. sugar 2 tsp. baking pwd.

½ tsp. salt ⅓ c milk ⅓ c raisins 2 tbsp. butter

Crumble crackers, add sugar, salt and melted butter. Heat milk and pour over cracker mixture. Add beaten egg, baking powder and raisins. Bake in greased muffin tins in hot oven 425 degrees for 25 minutes.

Mrs. Martha Grafton

#### Muffins

2 c flour 4 tsp. baking powder

 $\frac{1}{2}$  tsp. salt 2 eggs 4 tbsp. shortening 6 tbsp. sugar

½ c liquid

Sift dry ingredients, chop in shortening. Drop in whole eggs and little of liquid at a time. Do not stir more than necessary. Bake in small greased muffin tins in hot oven.

Selected

## Huckleberry Muffins

 4 tbsp. shortening
 ½ tsp. salt

 4 tbsp. sugar
 2 c flour

 ¾ to 1 c milk
 1 egg

 4 tsp. baking pwd.
 ½ c berries

This makes 12 muffins. Bake 25 to 30 minutes in 400 degree oven.

Selected

#### **Date Muffins**

½ c fat

4 tsp. baking pwd.

¼ c sugar

1 egg

2 c whole wheat flour

1 c milk

1 c nuts and dates

Salt

Cream sugar and fat, add flour, then beaten egg and milk; lastly dates and nuts. Bake in hot oven 15 to 25 minutes.

Mrs. Warren Votaw

#### Scotch Scones

2 c flour

½ tsp. salt

½ c sugar

2 tsp. baking powder

1 egg

Currants

2 tsp. lard

Milk

Mix as for biscuits; roll out, cut in squares with sharp knife and bake a delicate brown.

Mrs. Wallis Tener — Chautauqua, N. Y.

## **English Muffins**

1 cake yeast

½ c evaporated milk

¼ c lukeworm water

1 egg

3 tbsp. butter 1¼ tsp. salt

2 tbsp. sugar 4 c flour

½ c boiling water

Dissolve yeast in warm water; dissolve butter, sugar and salt in boiling water. Add milk, yeast, beaten egg and flour. Knead until smooth. Place in buttered bowl and let stand until double in size. Roll ¼ inch thick and cut in round 5 inches in diameter. Let rise again. Lift carefully and bake slowly in heavy iron skillet on top of stove. Cook  $3\frac{1}{2}$  minutes on each side. Will keep several days. Split and toast.

Mrs. Lyndon R. Wilson

#### Pecan Shortbread

2 c flour

2 tsp. vanilla

2 c ground pecans

34 c butter

Put all ingredients in mixing bowl and mix as pastry. Mold and bake in hot oven 400 degrees for 10 minutes. Cool and roll in powdered sugar.

Mrs. George W. Barr

#### Black Walnut Waffles

2 c flour

1¼ c milk

14 tsp. salt

6 tbsp. fat

4 tsp. baking pwd.

1 c black walnuts chopped

2 tbsp. brown sugar

2 eggs

Bake on waffle iron 350 degrees for 4 minutes

Miss Lillian Gill

## Patsy Tyler's Waffles

2 eggs

2 c flour

1 c sour milk

¾ tsp. soda

1 c sweet milk

1 tsp. baking powder

1 tsp. lard Butter egg size

Sift flour, soda and baking powder. Add milk and eggs, beaten separately. Then melted lard and butter. (1 teaspoon sugar may be added.)

Mrs. Wallis Tener - Chautauqua, N. Y.

#### Waffles

1 c flour ½ tsp. baking powder

2 eggs 1 c sour cream  $\frac{1}{2}$  tsp. salt  $\frac{1}{2}$  tsp. soda 2 tbsp. butter

Beat eggs, add flour, salt, soda, baking powder, melted butter and cream. If egg whites are beaten separately the waffles are lighter in texture. Thin mixture with milk or water. Pour in hot iron and cook.

Mrs. John Luppe

#### Fruit Waffles

 $\frac{1}{2}$  c sugar  $\frac{1}{2}$  c shortening 2 eggs  $\frac{1}{2}$  tsp. baking pwd.

½ tsp. salt 1 c milk

½ tsp. lemon juice 1½ cup diced pineapple or fresh peaches

Serve sprinkled with powdered sugar or with fruit and whipped cream Selected

## Gingerbread Waffles

Add ¾ cup of water to the contents of one package of prepared gingerbread mix. Bake in waffle iron as usual and serve with whipped cream or ice cream and coffee for luncheon or bridge party

Mrs. D. T. Hart

## Baking Powder Doughnuts

4 c flour 1 c sugar 4 tsp. baking pwd. 2 eggs

½ tsp. salt 2 tbsp. fat melted 1 c milk Nutmeg or flavoring

Sift and measure flour; add salt and baking powder. Add sugar and fat, then milk and flour alternately. Roll, cut and let stand 5 minutes and fry.

Selected

## "Devil's-on-Horseback" (For luncheon or Sunday Supper)

Cut sandwich buns thru and lift top to insert a slice of American cheese  $\frac{1}{2}$  inch thick. Slash top and lay on  $\frac{1}{2}$  slice bacon. (fat will be absorbed thru cuts on top). Place under broiler to fry bacon and melt cheese. When browned slightly, remove, insert thick slice of peeled tomato on top of cheese.

Miss Carolyn Gill

## Maple Corn Meal Pancakes

 $\frac{2}{3}$  c flour 1 tsp. salt  $\frac{1}{3}$  c commeal 2 eggs

1½ tsp. baking pwd.

 $\frac{1}{8}$  tsp. soda  $\frac{1}{2}$  c milk

2 tbsp. melted butter

Sift flour, measure and sift again with cornmeal, baking powder, soda and salt. Beat egg yolks, add syrup, milk and butter; add to dry ingredients and beat until smooth. Fold in stiffly beaten egg whites. Drop by tablespoonsful on moderately hot, lightly greased griddle or heavy frying pan. Serve with melted butter and maple syrup.

Mrs. W. Beckley

#### Potato Pancakes

5 medium sized potatoes grated

1 tosp. salt

10 slices stale bread

1 egg

Soak bread in water after cutting off crusts; squeeze dry and break up. Add other ingredients; mix well and fry in hot pan. Mrs. F. H. Gelderman

Cornmeal Hot Cakes

½ c cornmeal 1 egg 1 tbsp. butter ½ c flour

1 tsp. soda

1 c sour milk or buttermilk

1 tsp. baking powder.

Mrs. Gertrude Cragin

#### Cousin Martha's Cornmeal Hot Cakes

1 c cornmeal

4 tsp. flour

1 c boiling water

3 tsp. baking pwd. 1 tbsp. molasses

% tsp. salt 1 egg

1 c milk

Scald meal and let stand 5 minutes. Add flour, salt and molasses. Thin to

a batter with beaten egg and milk and add baking powder.

Mrs. Albert Montgomery

#### **Biscuits**

2 c flour

1 tsp. salt

4 tsp. baking pwd.

4 tbsp. shortening

34 c milk

Sift flour before measuring. Place flour, salt and baking powder in large bowl. Cut shortening into dry mixture until quite crumby. Add milk and work only enough to combine ingredients. Turn out on floured board, pat or roll out to ¾ inch thick and cut with biscuit cutter. Bake 15 minutes at 450 degrees.

#### Cheese Biscuits

Us above recipe for baking powder biscuits, adding \(^2\)\_3 cup grated cheese cut in with shortening.

#### Date Biscuits

Follow baking powder biscuit recipe, adding 1 cup chopped dates before adding milk.

Selected

#### Cinnamon Biscuits

3 tbsp. shortening

Milk to make dough

3 tsp. baking pwd.

Melted Butter

2 c flour

Chopped nuts

Salt

Cinnamon

Mix as for biscuits; roll ¼ inch thick. Spread melted butter, sugar, chopped nuts and cinnamon on top. Roll and slice as for cinnamon rolls. Bake in hot oven.

Mrs. Alton Yarborough

#### Stuffed Finger Rolls

4 hard cooked eggs

2 tbsp. cheese 2 tbsp. catsup

½ c ripe olives 2 tbsp. green pepper

Onion or garlic

2 tbsp. parsley

Salt

8 finger rolls

½ c grated cheese

Chop eggs and vegetables. Mix ingredients, adding more catsup if too dry. Cut off tops and scoop out center of rolls; sprinkle with half cup of cheese. Replace top and wrap each roll tamale style with wax paper. Store in cool place until half hour before serving time, then place in 375 degrees oven and heat 25-30

minutes.

Mrs. E. F. Coble

#### CAKES

I'll eat anybody's cake An v kind or any make Am particular about my fish And my eggs in casserole dish; Awfully fussy about my steak But I'll always eat ANYBODY'S cake.

#### A Man's Delight

1 c applesauce 1 or 2 small eggs 1 tsp. soda 1 c white sugar 2 c flour 2 tbsp. hot water 1 tbsp. cinnamon ½ c shortening 1 c raisins ½ tsp. allspice 1/2 tsp. nutmeg

A good moist cake and a good keeper.

Mrs. Charles E. James

#### A Man's Cake

½ c shortening 2 tsp. baking pwd. 1 c sugar 1 c cold strong coffee 2 eggs 34 c walnuts 2¼ c flour 1 tsp. vanilla ½ tsp. salt

Blend sugar and shortening; add egg yolks. Alternate dry ingredients and coffee. Stir in nuts and flavoring. Fold in beaten egg whites. Bake in tube pan in moderate oven 1 hr.

#### Icing

1 c brown sugar 1/8 tsp. salt ½ c white sugar

½ c strong coffee

Put all together and cook until it spins a thread. Pour 1/2 of syrup on 2 egg whites, beaten stiff and beat while pouring. Cook remainder until it form a soft ball in cold water and add to icing. Beat till consistency to spread.

Mrs. Edward Condit.

## Quick Cake

½ c shortening 2 c pastry flour 1½ c sugar 2 tsp. baking powder 2 eggs 1 tsp. salt

1 c milk 1 tsp. flavoring

Cream shortening and sugar. Add well beaten eggs; sift flour, baking pwd. & salt 3 times. Alternate with flour and milk; flavoring last. Bake in layers 20 minutes 375 degrees. Mrs. N. S. Ballinger

#### One Egg Spice Cake

½ c butter ½ tsp. grated nutmeg 1 c sugar 1 tsp. cream of tartar 1 c milk 1 tsp. soda 1 egg 1 tsp. all spice 2 c flour 1 tsp. cloves 2 tsp. cinnamon

Cream butter, add sugar and egg slightly beaten; add milk and dry ingredients alternately. Mrs. Clarence R. Smith

## Prize Spice Cake

1 tsp. baking pwd. % tsp. cinnamon 3 c flour % c butter

½ tsp. salt 2 c brown sugar

 $\frac{1}{2}$  tsp. cloves 2 eggs 1 tsp. nutmeg 1 c but

1 tsp. nutmeg 1 c buttermilk 1 tsp. vanilla 1½ tsp. soda.

Sift flour once and measure. Add baking powder, spices and salt to flour and sift three times. Cream butter; add sugar gradually, beating till light and fluffy. Add unbeaten eggs, one at a time and beat briskly one minute. Add flour mixture alternately with buttermilk in which soda has been dissolved; add vanilla Beat well. Pour into two 9 inch pans and bake in 375 degree oven 30 minutes,

Mrs. Gilbert McGeehen

#### Date Loaf

1 lb. dates 1 c sifted flour ½ lb. walnuts 2 tsp. baking pwd.

½ lb. almonds 1 c sugar

Sift flour 3 times; then sift over dates and nuts. Add sugar. Beat white and yolks of eggs separately. Add the yolks and mix well. Add whites lastly and bake in pan lined with buttered paper.

Mrs. Albert Montgomery

#### Peach Short Cake

3 tbsp. brown sugar
2 c pared sliced fresh peaches
3 tbsp. white sugar
½ tsp. salt
½ c butter
1 c pastry flour
1 egg
2 tsp. baking pwd.
2 c pared sliced fresh peaches
½ tsp. salt
½ c butter
2 tegg

¼ tsp. cinnamon

Line bottom of shallow baking pan with brown sugar and little of the butter place peaches on top of this. Sift together flour, baking powder, salt, nutmeg, white sugar (2 tbsp.). Work in butter until crumblike in consistency; then add egg and milk beaten together. Spread on top of peaches. Sprinkle remaining white sugar which has been mixed with cinnamon on top. Bake in 400 degree oven for 40 minutes. Serve with plain cream.

Mrs. Frank J. Nelson

#### Peach Cake

2 c flour 3 tbsp. sugar  $\frac{1}{2}$  tsp. salt 1 c milk 3 tsp. baking pwd. 2 eggs  $\frac{1}{4}$  c butter

Sift flour, salt, baking powder and sugar together. Add milk and well beaten egg yolks; add melted butter. Beat well. Fold in stiffly beaten egg whites. Spread mixture evenly in a well buttered shallow pan. Peel, stone and cut in quarters or eighths ripe peaches. Press sharp edges into batter in 2 or 3 parallel rows, according to size of peaches. Sprinkle with sugar, finely blanched almonds and lightly with mace. Bake 25 to 30 minutes in 350 to 400 degree oven. Serve hot with sweetened cream.

Mrs. R. M. Jones

#### Orange Cake

2 c sugar Pinch of salt % c shortening 3 tsp. baking pwd. 3 eggs 3 c flour

2 oranges

Grate yellow from oranges; use half in cake and half in frosting. Cream butter and sugar, add well beaten egg yolks. Add alternately sifted flour, baking powder, and salt with juice from 1½ oranges in cup filled with cold water.

#### FROSTING

Powdered sugar, juice orange and grated rind. Mrs. Charles Homer Davis

#### Jam Cake

34 c butter 34 c buttermilk or sour cream

 1½ c sugar
 3 c flour

 5 eggs
 ½ tsp. cloves

 2 c jam
 ½ tsp. cinnamon

 1½ tsp. soda

Bake in deep square tin or in layers.

#### Frosting

 2½ c white sugar
 1 c citron

 1 c canned milk
 1 c nuts

 1 c raisins
 ½ cube butter

Cook milk, sugar and butter till it forms a soft ball. Remove from stove and add the other ingredients. Beat until cool enough to put on cake.

Miss Allen Atwood

#### Apple Sauce Cake

½ c shortening 1 c thick hot applesauce.

1 c sugar 1 tsp. cinnamon
1 egg beaten ½ tsp. cloves

1% c flour 1 c mixed raisins, nuts & dates

1 tsp. soda 1 tsp. vanilla

Cream shortening and sugar; add beaten egg. Mix soda with applesauce and add flour, spices, fruit and vanilla. Beat 1 minute. Turn into loaf pan. Sprinkle top with granulated sugar and arrange row of fresh apples sliced, down center of cake. Bake in 375 degree oven 40 minutes.

Mrs. T. J. Boettger

Apple Delight

Cut up and slice four apples and spread on bottom of baking pan; Sprinkle with cinnamon. Combine and mix.

1 cube soft butter

1 c flour

1 c brown sugar

1 tsp. vanilla

Spread dough on apples and bake in 300 degree oven 25 minutes.

Mrs. J. Clayton Baum

#### Blue Berry Tea Cake

½ c shortening 3 tsp. cream of tartar

 $\begin{array}{lll} 1 \ c \ sugar & 2 \ eggs \\ \frac{1}{2} \ c \ thin \ cream & 2 \ c \ flour \\ 1 \ generous \ cup \ blue \ berries & 1 \ tsp. \ soda \end{array}$ 

Cream together shortening and sugar. Add beaten egg, then alternately, dry ingredients and cream. Lastly add blue berries. Place in greased loaf pan and bake 30 minutes in modrate oven. Serve warm with plenty of butter.

Mrs. Arthur Mulvey

#### Prune Cake

½ c butter1 tsp. baking pwd.1½ c sugar1 tsp. soda1 c buttermilk1 tsp. allspice2 c cake flour2 tsp. cinnamon1 c prunes1 tsp. cloves3 eggs1 tsp. nutmeg.

Cream butter and sugar; add slightly beaten egg yolks. Then add baking soda to buttermilk. Alternate with flour which has been sifted 3 times and baking powder added. Add prune pulp and beat well. Add all the spices and fold in beaten egg whites. Bake in 375 degree oven, increasing heat after first 15 minutes.

Mrs. Graham Bell

#### Potato Cake

2 c sugar
2 c cake flour
1 c shortening
3 eggs
4 c mash potatoes
4 c milk or coffee
2 tsp. baking pwd.
2 tsp. spices

Cream sugar and shortening; add beaten yolks; then milk or coffee, mashed potatoes, melted chocolate, baking powder, spices ,and flour. Beat well. Add egg whites last. Bake in loaf or pound cake tin.

Mrs. E. T. Kibler - Glendale, Calif.

#### Domecan Cake

1 egg 2 squares melted chocolate

Mix in order given; bake in square tin.

M. L. Dominick, M. D.

From Cornell University, School of Home Economics

## Pear Honey Cake

34 c butter1 pinch soda2 c cake flour1 c pear honey1 c sugar1 c chopped nuts3 eggs1 tsp. cinnamon4 tbsp. milk1 tsp. allspice1 tsp. baking pwd.

Cream butter and sugar; add beaten egg yolks, milk and pear honey. Mix dry ingredients and nuts with pinch of soda and baking powder. Lastly fold in stiffly beaten egg whites. Use carmel icing on cake.

## **Pear Honey**

1 peck pears 1 lb. fruit

34 lb. sugar to 2 cans pineapple grated

Peel pears, run thru fine part of meat grinder; then weigh fruit and sugar.

Cook pears till tender; add sugar and pineapple and cook till syrup has a thick consistency.

Mrs. Frank F. Jones, Jr.

#### Sungold Cake

2 c sugar 3 c cake flour
1 c butter 3 tsp. baking pwd.
4 eggs 2 tsp. vanilla
1 c milk Pinch of salt

Cream sugar and butter; add well beaten yolks. Add other ingredients and lastly the well beaten whites. Bake in oven at 350 degrees. Mrs. Walter Young

## Upside Down Cake

½ c butter2 c flour1 c sugar3 tsp. baking pwd.2 eggs½ c milk1 tsp. vanilla

Cream butter and sugar; add eggs whole and beat well. Sift flour once and measure; add baking powder and sift again. Add milk and flour alternately and beat; add vanilla. Dot a 9x6 cake pan with butter. Melt over low fire; sprinkle with brown sugar. When dissolved cover with crushed pineapple and add cake mixture. Bake in 350 to 375 oven. Remove when done by turning upside down. Serve plain or with whipped cream.

Mrs. Walter E. Lovejoy

## Eggless Coffee Cake

1 c sugar 2½ c flour

1 tbsp. butter 2 tsp. baking powder

1 c milk Salt

Cream sugar and butter; add milk. Beat to a cream with flour and baking pwd. Pour in shallow pan. Dot top with butter crumbs. Sprinkle with brown and white sugar. Bake 20 minutes.

Mrs. Mary Dalrymple

#### German Coffee Cinnamon Cake

 $\frac{1}{2}$  c butter 2 c flour 1 c sugar 2 eggs

1 c milk 2 tsp. baking pwd.

Pinch salt

Cream butter and sugar; add eggs. Sift baking powder, flour and salt. Add alternately with milk. Melt 2 tablespoons butter, mix with ½ cup sugar, ¾ cup flour and teaspoon cinnamon. Spread mixture on cake and bake in moderate oven.

Mrs. Harry Ransom.

#### Graham Cracker Cake

½ c butter1 tsp. vanilla1 c sugar26 graham crackers3 eggs1 tsp. baking powder¾ c milkCocoanut may be added.

Cream butter and sugar; add the well beaten egg yolks, milk and vanilla Mix baking powder and graham crackers that have been rolled fine. Add this to mixture. Fold in whites of eggs which have been well beaten. Bake in two layers.

Mrs. F. H. Gelderman

#### Graham Torte Cake

4 eggs 1 c graham cracker crumbs

1 c sugar 1 tsp. vanilla

1 tsp. baking powder

Mix above, adding beaten egg whites last. Bake in two layers.

Icing

1 c dates ½ c pecans

½ c sugar ¾ c water

2 egg whites

Chop dates and nuts and boil till thick. Remove from fire and add vanilla and beaten egg whites. Spread this filling between graham layers when cool and serve with whipped cream.

Mrs. William E. Collin

S. Pasadena, Cal

Gum Drop Cake

½ c butter 1½ c sugar

3 tsp. baking powder 4 tsp. salt

3 eggs 1 cup small spicy gum drops % c milk
1 tsp. vanilla

2 - 1/4 c flour

Cream butter and sugar till light and fluffy. Add egg yolks one at a time beating well between each addition. Sift flour and sift again with baking powder and salt. Add vanilla to milk and add alternately with flour to creamed mixture. Fold in stiffly beaten egg whites. Place gum drops in strainer and pour very hot water over to remove sugar coating. Drain and fold into cake batter. Bake in moderate oven 360 dgrees 30 minutes.

Icing

Use powdered sugar, butter icing with few drops of peppermint as flavoring.

Mrs. Baylor Young

Sour Cream Cake

1 c sour cream 1 c sugar

1 tsp. soda 2 eggs

1½ cups cake flour

1 tsp. vanilla Pinch salt

This makes two layers.

Mrs. N. S. Ballinger

Eggless Chocolate Cake

1 c sugar 2 tbsp. melted butter ½ tsp. salt 1 tsp. vanilla 1 c milk

1½ c flour 4 tsp. baking pwd.

2 sq. chocolate

Mix sugar, flour, butter, baking powder, salt and vanilla. Put the milk and unsweetened chocolate on heat till chocolate is melted. Add it to other mixture and beat well.

Frosting

1½ c sugar

1 tsp. butter

½ c canned milk

Cook till it will form a soft ball in water. Beat well and add vanilla.

Mrs. Fay W. Perry

## Mocha Cake

1 c sugar % c butter 2 eggs 1% c flour

½ c strong coffee

½ tsp. salt

½ c nuts

2 tsp. baking pwd.1 tsp. vanilla

. Cream butter and sugar together. Add egg yolks and beat well. Sift flour, baking powder and salt and add alternately with coffee. Add nuts and vanilla; fold in beaten egg whites last.

Mrs. James I. Fitz-Patrick

#### **Burnt Sugar Cake**

½ c butter 3 tsp. burnt sugar 2 eggs 1 tsp. vanilla

1 c cold water 2 tsp. baking powder

 $2\frac{1}{2}$  c flour  $1\frac{1}{2}$  c sugar

Cream butter and sugar; add egg yolks and water. Add 2 cups of flour and beat 5 minutes. Add burnt sugar, vanilla and remainder of flour. Beat and add baking powder and beaten egg whites. Bake in moderate oven 25 to 30 minutes. To burn sugar for cake: ½ c granulated sugar in pan and stir over slow fire till sugar softens and then melts, finally becoming liquid and throwing off an intense smoke; allow to slightly burn. Remove from fire and pour in ½ cup boiling water. Stir rapidly and allow it to boil until you have syrup like molasses. Bottle this as it will make three cakes.

#### Filling and Icing

 $1\frac{1}{2}$  c sugar 2 tsp. burnt sugar  $\frac{1}{2}$  c water 2 egg whites beaten

1 tsp. vanilla

Stir over fire-sugar and water till dissolved. Boil without stirring till it spins. Stir in gradually white of eggs; add vanilla and burnt sugar.

Mrs. Louis Young

#### Chocolate Delight Cake

Sift flour; measure; resift with cocoa twice. Cream shortening and sugar; add beaten eggs, flour and cocoa. Add sour milk in which soda has been added. Add vanilla and beat. Add boiling water. Bake 350 degrees 35 minutes.

Mrs. Clair Stephen

#### Prize Devil Food

 $\frac{1}{2}$  c butter  $\frac{1}{2}$  squares melted chocolate 2 c brown sugar  $\frac{1}{2}$  tsp. baking powder  $\frac{1}{2}$  eggs  $\frac{1}{2}$  c sour milk

2½ c cake flour ½ c boiling water

½ tsp. salt1 tsp. soda1 tsp. vanilla.

Cream butter, add 1 cup sugar gradually, creaming mixture thoroly. Beat eggs light, add other cup of sugar to eggs. Add this to creamed butter and beat well. Sift flour once, measure, add salt and baking powder and sift three times; then add to first mixture, alternating with sour milk, beating well after each addition. Into boiling water, stir soda and melted chocolate and add to cake mixture; add vanilla. Bake in three layers.

## **Fudge Frosting**

2 c sugar % c milk
2 squares chocolate 2 tbsp. butter
2 tbsp. corn syrup 1 tsp. vanilla

Cook until a very soft ball is formed in cold water; remove from fire; add butter; cool until luke warm. Add vanilla and beat till creamy.

Mrs. Alfred Atkinson

## Maple Walnut Cake

1 c sugar ½ c butter

2 eggs 1 c flour 1 tsp. cinnamon 1 tsp. baking pwd.

½ tsp. salt ½ c milk

% chopped nuts

Vanilla

Cream butter (or substitute) and sugar; add egg yolks. Sift flour with baking powder and cinnamon and salt; add with milk, alternately to butter mixture; add nuts and flavoring. Fold in beaten egg whites last. Bake in loaf in 350 degree oven 40 minutes.

## Icing

¼ c soft butter 11/2 c powdered sugar 1 tbsp. cream or top milk ½ tsp. maple flavoring.

Mrs. J. O. Nabours

## Lazy Daisy Cake

2 eggs

1 tsp. baking powder

1 c sugar

1 tsp. vanilla

1 c flour ¼ tsp. salt

Beat eggs with rotary beater until thick, light and fuffy; add sugar slowly, beating thoroly. Heat ½ cup milk and 1 level tablespoon butter to boiling point and add all at once, last thing to other mixture. Beat till smooth. Bake in loaf pan in slow to moderate oven 30 minutes.

## **Broiled Icing**

3 tbsp. melted butter

2 tbsp. cream

5 tbsp. brown sugar

½ c cocoanut

Mix altogether and when cake is done spread over top and put under broiler until frosting is golden brown. Mrs. Lee Copeland

## Sponge Cake

1¼ c sugar

1 c cake flour

1 c water

1 tsp. cream tartar

6 eggs

¼ tsp. salt

Combine sugar and water and place over slow fire; stir till sugar is dissolved and continue cooking without stirring till sugar spins a thread. Beat egg whites till stiff; pour syrup over same stirring constantly until cool. Beat yolks till thick and add vanilla, mixing well. Add to egg white mixture. Sift flour with cream of tartar and salt. Fold into egg mixture carefully. Bake in angel cake pan 1 hour in moderate oven. Cool upside down as for angel cake.

Mrs. Lucretia Brown

## Sunshine Cake

1¼ c sugar 5 tbsp. water 6 eggs

1 c cake flour

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¼ tsp. cream tartar.

Boil sugar and water till it hairs; pour over beaten egg whites. Add beaten volks and beat mixture till cold. Fold in flour sifted twice with cream of tartar. Bake 1 hour in slow oven.

#### Caramel Frosting

1 c brown sugar 1 c white sugar ½ c water 3 tbsp. cream 1 tbsp. butter

Boil sugar and water till it hairs; add cream and cook for second or two till it becomes frothy. Remove from fire; add butter; beat till creamy.

Mrs. Arthus Upson

#### Nut Devil's Food

 2½ c cake flour
 2 c sugar

 1 tbsp. baking pwd.
 4 eggs

 ½ tsp. salt
 1 c milk

 ½ tsp. vanilla
 1 c nuts

2 sqs. chocolate

Sift flour, baking powder and salt. Cream shortening; add sugar gradually Add beaten egg yolks; mix. Add melted chocolate and beat well. Add sifted dry ingredients, alternately with milk mixing well after each addition. Add flavoring and nut meats; fold in egg whites beaten stiff. Bake in 3 layers in 350 degree oven, 30 minutes for layers, 50 minutes for loaf.

Mrs. C. C. Hampshire

Mahogany Cake

2 c sugar 3 eggs white and yolks beaten separately

½ c shortening½ tsp. salt½ c sour milk¾ c hot water½ c grated chocolate1 tsp. soda2 c flour

Dissolve soda in sour milk; put grated chocolate in hot water. Cream sugar and butter; add melted chocolate, sour milk and other ingredients (vary recipe by adding ¾ c nuts to flour). Lastly fold in egg whites. Bake in medium oven 1 hour.

Mrs. William Farley

#### Pound Cake

5 eggs 2 c cake flour
1 c butter 1 tsp. vanilla
1% c sugar ¼ tsp. salt

Cream butter and sugar; mix dry ingredients; add 1 egg at a time and beat 5 minutes after each egg. Cook in stem pan 45 minutes to 1 hour in a slow oven.

Mrs. Lee Beverly

Boiled Icing Cake

1 c sugar
1 c water
1 tsp. cream tartar
6 eggs
14 tsp. salt

eggs ½ tsp. sal Flavoring

Boil sugar and water slowly till it threads. Pour slowly over beaten egg whites. Beat till cool. Add well beaten yolks. Fold in flour to which salt and cream of tartar have been added; add flavoring. Bake in angel food pan 1 to 1½ hours.

Mrs. John T. Judd

## White Nut Cake

½ c butter1 tsp. baking powder1½ c sugar1 tsp. vanilla

% c water4 egg whites beaten2 c flour1 c chopped ntus

Sift sugar five times ;also flour and baking powder together. Add egg whites last.

Mrs. E. S. Peters

#### **Excellent White Cake**

2 c sugar 5 small or 4 large egg whites

½ c shortening 3 c flour

1 c cold water 3 tsp. baking pwd.

1 tbsp. boiling water ¼ tsp. salt
1 tsp. vanilla

Beat egg whites stiff. Cream shortening, add sugar and cream again. Add salt, flour and cold water alternately. Sift baking powder with flour. Beat well after each addition. Fold in egg white and flavoring; add hot water just before putting into pans; bake in 350 to 375 degree oven 30 minutes.

Mrs. Frank Peyton

#### White Cake

 $1\frac{1}{2}$  c sugar 1 tsp. vanilla  $\frac{1}{2}$  c butter  $2\frac{1}{2}$  c flour

2 eggs 2 tsp. baking pwd.

1 c ice water

Cream sugar and butter; add eggs, one at a time without beating. Sift flour and baking powder. Add to above alternately with ice water. Add vanilla. Beat thoroughly and bake in a loaf or 2 layers. Mrs. Joseph A. Hunter

#### White Cake

 2½ c flour
 ½ lb. butter

 1 c sugar
 1 c milk

 4 egg whites

Cream butter and sugar; add flour and milk alternately. Add flovoring.

Mrs. J. P. Ricketts

#### Angel Food Cake

12 large egg whites ½ c powdered sugar

1 tsp. cream tartar Pinch salt
1 c sugar 1 c flour
1 tsp. vanilla

Beat eggs till frothy; add cream of tartar. Beat egg whites till stiff. Add sifted sugar gradually (previously sifted 4 times); add vanilla. Now light oven and turn gas very low. Fold in flour ( sifted four times) slowly. Pour into angel food cake pan and bake 50 to 60 minutes in slow oven.

Mrs. Bertram L. Hitch

## Yellow Angel Food Cake

5 eggs 5 Losp. cold water ½ tsp. cream tartar 1 c pastry flour 1 c sugar 1 tsp. vanilla

Separate eggs; beat whites till foamy; add cream of tartar; continue beating till dry. Beat yolks till lemon color; add sugar gradually. Add water and then flour, sifted twice; add vanilla. Fold in whites. Bake in angel food cake pan. Place in cold oven and turn gas to 300 degrees and gradually increase to 400 degrees. Bake 1 hour; place pan upside down and let stand till cool.

Mrs. C. W. Early

#### Devils Food Cake

½ c sugar½ tsp. almond and1 c water¼ tsp. cloves if desired.Boil 5 minutes; cool; add vanilla½ cake bitter chocolate1 c sugar2 tsp. vanilla.½ c butter1 tsp. soda in2 beaten eggs3 tbsp. hot water½ c milk2 c flour

Cream butter and sugar; add eggs with soda dissolved in hot water. Then dry ingredients and chocolate mixture. Bake in moderate oven 40 minutes. Good with whipped cream

¼ tsp. salt

Miss Elizabeth Henry

## Pineapple - Meringue Cake

½ c butter4 tbsp. milk½ c sugar1 tsp. baking powder4 egg yolks2 tbsp. cake flour1½ c cake flour½ tsp. salt.

Cream butter and sugar; separate eggs, add the yolks, well beaten and mix thoroly; add cake flour, sifted before measuring, alternately with milk. Sift remaining 2 tablespoons flour with baking powder and salt; add last. Pour into two 8 inch layer cake pans and add:

## Meringue Topping

4 egg whites 1 tsp. vanilla 34 c sugar 34 c nuts chopped

Beat egg whites till frothy; add light sifting of sugar, continue to add sugar until all is added. The meringue should hold a point when beater is withdrawn. Add vanilla and spread meringue on top of unbaked layers. Sprinkle nuts on top of meringue. Bake 20 to 25 minutes at 325 to 350 degrees. Cool, remove from pans and fill with:

## Pineapple Filling

1 c whipping cream  $\frac{1}{1}$  tsp. vanilla  $\frac{1}{1}$  tbsp. powdered sugar  $\frac{1}{1} c$  pineapple

Place one layer, meringue side down on cake plate. Whip cream, add sugar, drained crushed pineapple and vanilla. Spread this filling on the first layer; place other layer on top with meringue side up.

Selected

## Devil's Food Cake

 $1\frac{1}{2}$  c sugar 1 tsp. vanilla  $\frac{1}{2}$  c butter 1 tsp. soda in 2 c flour 1 c sour cream 3 eggs 1 tsp. baking powder o tbsp. cocoa

Cream butter, add sugar; sift flour twice with baking powder. Add beaten egg yolks; Add alternately flour and sour cream and mix well. Put cocoa in small amount boiling water; mix. Add vanilla. Fold in beaten egg white. Bake in two layers in moderate oven.

Mrs. Douglas Frantz

## Sour Cream Fudge Cake

1½ c sugar
2 sqs. chocolate
2 c flour
½ c boiling water
2 eggs
4 tsp. salt
1 tsp. vanilla.

Melt chocolate in boiling water; add sugar and eggs well beaten. Sift flour with soda and salt and add to chocolate mixture alternately with cream. Bake in loaf or layers.

Mrs. R. M. Jones

#### **Devil's Food Cake**

½ c shortening1 tsp. vanilla1¼ c sugar1 tsp. salt2 eggs1 tsp. soda1¾ c flour1 c sweet or sour milk

2 sgs. chocolate

Cream shortening and add sugar gradually. Add well beaten eggs; sift flour before measuring; then sift flour, salt and soda; add to creamed mixture alternately with milk; add melted chocolate and vanilla.

Mrs. Pete Bouschet

#### Chocolate Nut Loaf

2½ c cake flour5 eggs beaten½ tsp. salt1 c nuts1 tsp. soda1 c buttermilk1 c butter2 tsp. vanilla2 c sugar3 sqs. chocolate

Sift flour once, measure, add salt and soda and sift three times. Cream butter and sugar; add eggs and beat well. Add chocolate (melted and cooled) and nuts. Add flour alternately with milk beating after each addition. Add vanilla. Bake in loaf pan in 325 degrees oven 1 hour.

## Mocha Chocolate Frosting

2 sqs. chocolate ½ c strong coffee 2 tbsp. butter 5 c powdered sugar

Combine chocolate, butter and coffee and mix well. Add sugar gradually until right consistency to spread.

Mrs. Pearle Hart

#### Chocolate Cake

2½ c sugar 2 c flour (before sifting)

5 eggs ¾ c butter

3 tsp. vanilla ¾ cake bitter chocolate

1 c buttermilk 1 tsp. soda

Cream butter and sugar; add eggs well beaten together. Steam chocolate Add buttermilk to chocolate and rub smooth. Add soda which was dissolved in 1 tablespoon boiling water. Add chocolate to sugar and eggs; stir in flour and flavoring. Bake in 350 degree oven.

## Bittersweet Chocolate Icing

Melt four squares of bitter chocolate and four tablespoons butter together. Add one-half cup powdered sugar, followed by two-thirds cup table cream. Bring to boil. Remove from fire and stir in enough powdered sugar to consistency of a smooth icing. Beat well and add 1 teaspon vanilla.

Mrs. Milton M. Cohan

## Light Fruit Cake

4 c cake flour 1/2 lb citron 1 tsp. baking pwd. 1 lb. almonds ½ tsp. soda 1 c butter ½ tsp. salt 11/2 c sugar ½ lb. candied orange 10 egg whites ½ lb. lemon peel 1 c applesauce ½ lb. pineapple 1 lb. raisins ½ lb. red cherries 1 tbsp. lemon juice.

Sift flour once, measure, add baking powder, soda and salt; sift again. Cream shortening and add sugar; add flour. Fold in egg whites, stiffly beaten. Bake 2½ hours.

Mrs. Jack Kerby

## Cherry Spice Cake

2 c sugar
1 c applesauce sweetened & cooled
1 c butter
1 tsp. nutmeg
3 c flour
½ tsp. cinnamon
1 tsp. soda in
2 eggs

1 c buttermilk 1 c pecans

1 small bottle maraschino cherries

Cream sugar and butter; add eggs beaten separately. Sift dry ingredients several times and add alternately with milk and soda. Add cherries, nuts and applesauce. Bake in 3 layers. When cooled put together with

## Caramel Filling

2 c sugar

1 c sweet milk

Boiled together a few minutes

 $\frac{1}{2}$  c sugar and butter size of walnut browned together; add brown mixture to white and stir until dissolved, cooking slowly all the time. Beat till cool and spread on cake.

Mrs. W. J. Anderson

#### Light Fruit Cake

1 lb. butter
1 lb. sugar
1 lb. sugar
1 lb. flour
1 lb. flour
9 eggs
1 lb. candied cherries
1 lb. candied pineapple
1 lb. almonds
1 lb. mixed peel.

Cream butter and sugar, then add eggs one at a time, beating well after each egg is added; add flour beating well. Add fruit and nuts. Bake 300 degeee oven about 3 hours.

Miss Elinor Wood

#### Old Virginia White Fruit Cake

1 c white rainsins½ c blanched almonds1 c candied pineapple¼ c candied citron½ c candied cherries3 tbsp. grape juice

Mix fruits and cover with grapejuice and stand over night to soften.

1 c butter2 tbsp. rose water $1\frac{1}{2}$  c sugar $\frac{1}{2}$  c orange juice6 egg yolks3 c flour

6 egg yorks 3 c flour ½ lb. cocoanut 6 egg whites

Cream butter and sugar; add the well beaten egg yolks; then cocoanut which was chopped and soaked in rose water. Beat in orange juice alternately with flour. Fold in stiffly beaten egg whites; carefully fold in mixed fruits and nuts. Pour into tube pan and bake slowly 3 to 4 hours.

Mrs. W. Arthur Sewell

#### Viking Fruit Cake

1 c dried apricots 1 c citron 1 c candied pineapple 1 c nuts 1 c " " orange peel 2 c sugar 1 c " " lemon peel 6 eggs 1 c white raisins 4 % c flour 1 c butter 2 tsp. paking pwd. 1 c candied cherries 1 tsp. salt 1 tsp. flavoring 1 c orange juice

Wash apricots in hot water and cut in small pieces. Cream sugar and butter. Add well beaten eggs; combine all the fruits with nuts and add to mixture. Sift flour with baking powder and salt; add to mixture alternately with 1 cup orange juice and flavoring. Bake in 275 to 300 degree oven 3½ hours. May be baked in one large loaf or several small ones.

Mrs. George R. Armstrong

#### Devils Food Cake

(Two Layers)

 1 c sugar
 ¼ tsp. salt

 1 c sour thick cream
 1 tsp. soda

 1 tsp. vanilla
 2 c flour

 2½ tbsp. cocoa
 2 eggs

Mix sugar, salt, cocoa (which has been dissolved in ¼ c boiling water); dissolve soda in cream; add to above; add flour and lastly 2 eggs beaten slightly; bake in 350 degree oven 20 minutes.

Mrs. Ward Hill

#### Fruit Cake

(15 pounds)

1 lb. butter or substitute ¼ tsp. soda dissolved in

1 lb. brown sugar 1 tbsp. hot water
12 egg yolks 2 lbs. seeded raisins cut small

1 c molasses 2 lbs. Sultana raisins chopped

12 egg whites 1 lb. currants, cleaned

4 c pastry flour ½ preserved lemon rind, cut small

4 tsp. allspice ½ lb. preserved orange rind, cut small
4 tsp. cinnamon 1 lb. candied cherries, cut small

4 tsp. cinnamon 1 lb. candied cherries, cut small 1 tsp. nutmeg 1 lb. candied pineapple cut small

1½ tsp. mace1½ thinly sliced citron1 c fruit juice2 c preserved strawberies

1 lb. chopped blanched almonds

Cream together until thoroly blended butter and sugar. Add beaten egg yolks and molasses and beat well. Fold in stiffly beaten eggs whites. Sift flour and spices. (Reserve 1 cup flour for dredging fruit.) Add flour to egg mixture. Mix fruits except citron and dredge with flour. Add strawberries, almonds and fruit juice to mixture and mix well. Add soda dissolved in hot water. Have ready five or six large loaf pans greased and floured. Place a layer of batter in each pan, then a layer of citron, then another layer of batter, filling pans about three fourths, full. Place pieces of citron on top. These may be either steamed or baked. For baking, place in slow oven 275 degrees for 3 to 4 hours for large ones or 2 hours at 325 degrees for small cakes. Or, cover the pans closely with waxed paper and steam the large pans 2 hours; then remove the paper and bake 2 hours at 275 dgrees, or 1 hour steaming for smaller ones and 1 hour baking at 325 degrees. Should be made several weeks before using.

Mrs. H. A. Rollings

## Orange Sauce for Angel Food Cake

4 egg yolks

1 c sugar

juice and grated rind 2 oranges

Beat yolks lightly and add the sugar gradually; then the juice and grated rind. Cook in double boiler for 20 minutes. Before serving fold in a pint of whipping cream. This can be used for sponge cake, using 2 whole eggs instead of yolks.

Selected.

**Butter Scotch Sauce** 

1½ c boiling water1 tbsp. cornstarch¾ c brown sugar¼ tsp. salt1 tbsp. flour1 tbsp. butter1 tsp. vanilla

Mrs. George W. Barr

## Chocolate Frosting

2 squares bitter chocolate

1¼ c sugar ¼ c milk

¼ c milk ¼ c cold water Salt

Butter size of walnut 1 scant tsp. vinegar 6 or more marshmallows

Melt chocolate; then add the other ingredients. Let it boil slowly and stir only enough to keep it from burning. Remove from fire when it forms a soft ball; add marshmallows just before removing from fire; let dissolve. When beating the frosting place pan in cold water.

Mrs. F. H. Gelderman

**Chocolate Frosting** 

11/2 c sifted powdered sugar

1 egg white unbeaten

2 tbsp. boiling water

1 tsp. vanilla

11/2 squares unsweetened chocolate; melt

This acts as a foundation for any creamy frosting. Use coffee in place of water and omit chocolate for Mocha frosting. Use cream in place of water and omit chocolate for a creamy white frosting.

Mrs. Walter E. Lovejoy

#### Seven Minute Frosting

2 egg whites 1½ c sugar

1 tsp. vanilla 5 tbsp. cold water

¼ tsp. cream of tartar

Egg whites unbeaten; put all ingredients (except vanilla) in double boiler. Beat until mixed thoroly. Place over rapidly boiling water, beating constantly with beater and cook for 7 minutes of until frosting stands in peaks. Remove from fire add vanilla and beat until thick enough to spread.

Mrs. B. W. Simons

#### Caramel Frosting

2 large c light brown sugar ½ pt. cream

1 tsp. vanilla ¼ lb. butter

Mix sugar, cream and butter. Cook over slow fire until it forms a soft ball in water. Let cool and then beat until thick. Add vanilla and spread on cake. If it becomes too thick add a small amount of boiling water and stir well.

Mrs. Douglas Frantz

#### Caramel Icing

1½ c brown sugar

½ c thick cream

Marshmallows

Cook until soft ball forms; add marshmallows to make smooth and creamy.

(3 tbsp. butter may be added)

Miss Ruth E. Burnett

## Divinity Frosting

1¼ c sugar¼ c white karo¼ c boiling water

1 egg white ½, tsp. vanilla

¼ tsp. lemon extract

Pinch Salt

Boil sugar, salt, karo and water until it threads. Pour half of mixture slowly over stiffly beaten egg white. Boil remainder until it is hard when tried in cold water. Add to egg also. Add flavoring and beat until stiff enough to spread.

Miss Elizabeth Henry

## Marshmallow Filling and Icing

2½ lbs. granulated sugar

Pinch cream of tartar ½ pt. egg whites

½ pt. water ½ ounce gelatin

½ pt. glucose may be used

Boil sugar, glucose and water with cream of tartar to 240 degrees or to a soft ball. While sugar is boiling, heat the whites and a small handful of icing sugar may be beaten in.. Pour sugar mixture on wires, beating constantly until mixture stands; add gelatin, mixing thoroly; if it does not dry readily, add more icing sugar altho this may form a hard surface if too much is used.

Selected

## Chocolate Seven Minute Icing

2 egg whites, unbeaten

11/2 tsp. light corn syrup

1½ c sugar

1 tsp. vanilla

5 tbsp. cold water

3 sqs. bitter chocolate

Put egg whites, sugar, water and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroly mixed. Place over rapidly boiling water, beating constantly for 7 minutes, or until it stands in peaks. Remove from fire, add vanilla and beat until thick enough to spread. Stir in melted chocolate; do not beat.

Mrs. Robert Riddell

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#### CANDY

Sweets like these are oft tabooed But times there are when they're so good; Try your hand at making some 'Twill cost you less - and it's such fun.

#### Date Roll

4 c sugar

Butter size of egg

1 c condensed milk

1 c walnuts

1 lb. dates

 $\frac{1}{2}$  tsp. baking pwd.

Pinch salt

Boil sugar, milk, butter, nuts, dates and salt till they form a soft ball. Add baking powder and beat until very stiff; pour on a damp tea towel; mold into a roll by folding in the towel. When cold slice.

Miss Joan S. Reeves

# Chocolate Fudge

2 c sugar

1 c milk

2 tbsp. cocoa

1 tbsp. butter Dash salt

Mix cocoa and sugar thoroly, add milk and place over a moderate flame Stir constantly until mixture begins to boil. Do not stir while boiling. When it tests a soft ball, remove from fire; add the butter and salt. Allow to cool, then beat until creamy. Pour in buttered tin and cut in ¾ inch squares.

Mrs. Orville Larsen

# Divinity

3 c sugar

1 c chopped nuts 2 egg whites

1 c water % c karo syrup

Vanilla.

Put sugar, Karo and water together and stir until mixture boils; then boil without stirring until mixture spins from spoon. Beat egg whites very stiff and pour syrup (very Slowly over whites, beating constantly until it is dry and tihck. Add nuts and vanilla and pour into buttered pan. Cut in squares.

Mrs. Louis Young

### Cocoa Fudge

1 c milk

3 tbsp. cocoa

2 c white sugar

1 tsp. butter 1 tsp. vanilla

Boil until it forms a soft ball in water. Put pan in pan of cold water until the candy is lukeworm. Then add butter and vanilla and beat until creamy.

Mrs. Martha Grafton

# **English Toffee**

1/2 lb. butter

1 c almonds

1 c sugar

Sweet chocolate (1 square)

Cook in iron skillet. Melt batter add sugar slowly stir constantly until medium tan in color. Have almonds spread on cooky sheet and pour mixture over almonds. Melt chocolate and spread over mixture and sprinkle with chopped almonds. Turn over and repeat process. Let cool until chocolate hardens and break into pieces. (Do not have flame too high.) While mixture is cooling, it goes through several peculiar forms - do not be alarmed. When butter and sugar is well blended and tan in color remove from fire.

Mrs. John G. Anderson

#### **Pralines**

4 c brown sugar 1 c syrup

4½ c pecans1½ c water1 tbsp. butter

Dissolve sugar with water. Place on fire and skim. Add syrup; let boil for a few minutes. Be careful not to burn. Break ½ c up pecans and add to bioling syrup. When firm ball is formed in cold water, the cooking is completed. Beat until creamy. Add the remaining pecans and drop by spoonsful on buttered slab. If desired the pecans may be lightly toasted.

Mrs. E. A. Johnston.

# **Creole Pralines**

3 c sugar

2 tbsp. butter

1 c thin cream

4 c pecans

Stir over fire until sugar is melted. Boil without stirring until soft ball stage. Put an additional cup of sugar in iron skillet stir until melted and the color of maple syrup. When both mixtiures are ready combine; boil up once and beat until thick. Then add 4 cups pecans and drop from spoon on oiled paper.

Mrs. Helen Weber

# **Butter Scotch Suckers**

1½c brown sugar

1 tsp. vanilla 1 c syrup

½ c butter

½ tsp. soda.

Cook sugar, butter and light karo syrup until it forms a medium hard ball in water.. Add other ingredients. Pour on plate; when cool shape on sticks.

Mrs. Archer LaForce

# Peanut Toffee

2/3 c butter melted

1¼ c white sugar Chopped peanuts

Add sugar to melted butter slowly, stirring all the time. Cook slowly until light brown. Turn over chopped peanuts. Spread thin in greased pan.

Mrs. B. L. Hitch.

# Nut Fudge

2 oz. unsweetened chocolate

⅔ c milk

1 c brown sugar

1 c white sugar

2 tbsp. butter

Cook chocolate and sugar and milk to soft ball stage. Stir until sugar dissolves, then occasionally. Remove from stove and add butter. Beat until creamy.

solves, then occasionally. Remove from stove and add butter. Beat until creamy. Add ½ cup nut meats; beat until fairly thick. Add 1 teaspoon vanilla. Pour into greased pan. When cold cut in squares.

Mrs. B. W. Simons

# **English Toffee**

1 c brown sugar

 $\frac{1}{2}$  1 b butter

Crushed nuts

Place brown sugar and butter in sauce pan. Cook over medium fire 12 minutes, stirring constantly. Pour over crushed nuts in pan. Place 1 - 5c bar Hershey chocolate bar over hot candy and spread as it melts. Cover the chocolate with a layer of crushed nuts.

Mrs. Carl H. Young

#### Mexican Pinoche

4 c light brown sugar

4 tsp salt 1 c thin cream 1 tsp. vanilla

1 tbsp. butter

2 c nuts

Boil sugar, cream, salt, to soft ball. Just before removing from stove add butter, nuts and vanilla. Cool in teaspoonful drops on waxed paper.

Miss Joan S. Reeves

# Sugared Walnuts

3 c sugar 1 c water 1 tsp. grated orange peel

1/2 c orange juice

1 lb. walnuts

Mix sugar, water and orange juice and boil to a soft ball stage. Remove from stove: add orange rind and nuts and stir until syrup looks cloudy, Pour on heavy waxed paper and as mixture cools, break apart.

Mrs, Carl H. Young

# Date Loaf

3 c sugar 34 c milk

1 c nuts

1 pkg. dates

Cook until mixture forms soft ball in cold water. Beat until stiff. Wrap in damp cloth; when hardened cut in slices.

Mrs. Walter Young

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#### CASSEROLE DISHES

The thrify housewife can be a good cook If for ideas in this section look Choose your dish with greatest care Around it plan the remaining fare. In your most appropriate pan Bake your mixture, for anyone can. These simple meals with trimmings few Will satisfy guests, and glorify you.

#### Smothered Beef

2 lbs. round steak 1 inch thick 1½ c tomato juice

¼ c flour 1 tsp. salt

½ tsp. pepper 1 tsp. Worcestershire sauce

½ tsp. paprika2 tosp. mustard3 tbsp. fat1 tsp. celery seed3 medium onions1 tsp. brown sugar

1 tbsp. parsley.

Roll meat in flour, salt, pepper and paprika. Heat fat in pan and brown steak on both sides. Remove from pan, add onions and cook until brown to one side; place steak in pan and pile onions on top. Mix remaining ingredients, except parsley, and pour over steak. Cover and cook slowly till tender about 2 hours. Mix 1 tbsp. flour with a small amount of water to make a smooth paste. Stir into gravy and simmer two minutes. Place meat in center of platter, pour over gravy and sprinkle with parsley. Serves 6.

Mrs. Charles Homer Davis.

#### Casserole

1 large can kidney beans 1 small can tomatoes 1 onion Several slices bacon

1 green pepper

Simmer onion and green pepper. Put all in casserole and sprinkle cheese on top. Bake 45 minuts. Serve with toasted French bread.

Mrs. Roscoe Kerr

Hominy and Stuffed Apples

Wash, core and partly pare red baking apples (leaving red ring in center). Put small sausage in center. Bake 40 minutes in hot oven, basting with accumulating sausage fat. Serve with cooked hominy in center of platter surrounded by apples.

Miss Edna Ginn

Italian Spaghetti

½ c olive oil1 small can green chili½ c butter½ tsp. pepper3 large onions1 qt. tomatoes1 lb. ground steak1 can mushrooms3 garlic cloves1 c olives1 tsp. salt1 lb. spaghetti1½ lb. cheese

Brown onions and steak in butter and olive oil; then add green chili, garile, tomatoes, salt, pepper and simmer 2 hours. During last half hour add mushrooms and olives; (chopped) Cook spahetti in bay leaf water until tender; drain and rinse in cold water. Reheat in water and pile on a hot platter; cover with grated cheese; then pour the meat over it and more cheese on top.

Mrs. Thomas Gibbings

# Corn Custard (MEAT SUBSTITUTE)

1 can com

% c grated cheese

1 c cooked rice

½ c rich milk

i e cooked rice

3 eggs beaten separately

Combine ingredients as given. Bake in buttered baking dish. Cover with buttered crumbs. Bake 1 hr. in very slow oven.

Mrs. Walter Willson

#### Tamale Pie

1-4 or 5 lb. chicken

1 can mushrooms ( medium)

1 can ripe olives

1 c chili sauce

6 tamales

1 c cream coffee

1 can corn large
Cook chicken: mix altogether in casserole Cover a

Cook chicken; mix altogether in casserole. Cover with grated cheese and bread crumbs. Bake long enough to brown and heat. Serves 10

Mrs. Roscoe Kerr

### Casserole of Macaroni

1 c macaroni

1 tbsp. chives

1½ c scalded milk

1½ c American Cheese

1 c soft crumbs % tsp. salt

¼ c melted butter 1 pimiento chopped

½ tsp. pepper

1 tbsp. parsley

Paprika

3 eggs

Cook macaroni and drain. Pour scaldeding milk over crumbs; add fat, pimiento chives, cheese and seasoning. Then add well beaten eggs. Put macaroni in greased casserole and pour milk and cheese mixture over it. Bake 50 minutes in 350 degree oven until firm. Serve with mushroom sauce. Serves 6

#### Mushroom Sauce

½ lb. mushroom

4 tbsp. fat ½ tsp. salt

2 c liquid 4 tbsp. flour

Pepper

Remove stems from mushrooms and cook stems slowly in 2 cups water 20 minutes. Discard stems and measure liquor. Use in place of an equal amount of milk in a medium white sauce. Melt the fat and add flour, salt and pepper. Pour in liquid and stir until thick. Saute the sliced mushrooms until brown and add.

Mrs. William H. Howe

#### Meat Luncheon Dish

1 lb. ground steak

1 No. 2 can tomatoes

1 medium onion1 tbsp. shortening

1 med. can mushroom
1 lb. noodles

Heat shortening in skillet; cut onions fine and brown in fat. Add steak and let simmer for 15 minutes. Cook noodles in hot water with teaspoon of salt for 15 minutes. Drain noodles, add to meat; also tomatoes. Let simmer 1 hour. Add mushrooms last. Grated cheese may be added before serving.

Serves 4.

Mrs. Earl Flick

# Beefsteak and Kidney Pie

1 lb. chopped raw beef

Salt

½ lb beef kidney

Pepper

1 tsp. parsley

Thyme

Smother in pan with chopped onion and seasoning; add thyme and parsley. Cook slowly until meat is done. Put in baking dish; cover with rich pie dough; bake 10 or 15 minutes..

Mrs. Morris Fried

# "To-ri-che"

"To" — Tomatoes

"Che" - Cheese

"Ri" - Rice

3 c raw rice

1 c tomatoes

2½ qts. water

½ c grated cheese

Boil rice in water 30 minutes. Drain thru wire sieve, lifting with fork so it does not pack during cooling. Add rice to tomatoes and cheese. Scatter cheese over top. Bake 20 minutes to half hour. Serves 4 Mrs. Bert Underwood

#### Baked Bean Casserole

3 small onions 2 No. 2 cans pork & beans 3 green peppers 34 c American cheese 4 tbsp. butter ½ c bread crumbs

6 slices bacon

Cook onions and peppers chopped fine in 2 tablespoons fat till tender and brown. Add beans and combine thoroly. Arrange alternate layers with cheese having beans on top. Top with crumbs mixed with 2 tablespoons fat. Arrange bacon over top and bake in 375 degree oven 30 minutes. Serves 6

Mrs. William H. Howe

#### **Mystery Casserole**

½ ground steak 1 can ripe olives ½ lb. pork sausage 1 can tomato sauce 1 pkg. noodles Diced onions 1 can corn niblets Seasoning

Brown meat with onions and add to cooked noodles; then add to rest of ingredients and place in greased baking dish; Sprinkle with bread crumbs and bake 45 minutes to 1 hr. in slow oven. Mrs. Herbert J. Gerhardt

#### Dinner-in-a-dish

1 medium onion ½ c cheese 2 heaping tbsp. butter 1 can No. 1 can corn ½ lb. ground steak 1 can tomato soup 1 c water 1 c uncooked noodles

Saute chopped onion in butter. Add meat and brown; add tomato soup and water. Add noodles and cook till tender. (More water maybe needed). Stir in corn, salt and pepper. Pour in greased casserole. Sprinkle with grated cheese; bake 35 to 45 minutes in 400 degree oven. Mrs. Jack Elliott

#### Tamale Pie

2 tbsp. oil 1 large can corn 2 medium onions 1½ c milk 2 lb. ground pork 1½ c cornmeal 2 tbsp. chili powder 1 c ripe olives 1 No. 2 can tomatoes

Scald milk, add cornmeal; add tomatoes corn, olives. Cook half hour. In another pan fry onions in oil; add meat and chili powder; cook half hour. Combine with meal and bake 40 minutes. Serves 12.

Mrs. William Steenbergen

#### Chicken Pie

5 lb chicken 2 c chicken broth ½ pkg. spaghetti ½ pt. coffee cream 14 c melted butter 1 c tomato soup 1 c pimientoes 1 med. can mushroom

2 tbsp. flour

Cook chicken. Put above ingredients in casserole and cover with American cheese. Bake 45 minuts. Mrs. Gorge W. Barr

# Italian Rice

2 thsp. butter

4 medium onions

1 c rice

1/2 tsp. salt.

3 c chicken broth

Dash red pepper

Melt butter in shallow pan; cut up onions and put in butter. At same time put in dry rice (rice should not be washed; it can be picked over a clean towel as it will not brown if there is any moisture). Let onions and rice brown; add chicken broth and simmer 34 hour. (If chicken broth is not available, a bullion cube dissolved in 3 cups boiling water can be used; or chicken broth canned). Cook in very slow oven. Mrs. B. H. Ormand

# Fresh Corn Souffle

2 c fresh corn

½ tsp. white pepper

2 thsp. butter

2 eggs 1 c milk

2 tbsp. flour

14 tsp. salt

Melt butter and add gradually flour and milk. Add corn. Beat yolks until lemon colored; add seasoning. Fold in stiffly beaten whites and bake 20 minutes in moderate oven. Mrs. Clark H. Johnson

# Rice Supreme

1 tbsp. butter

1 med, can tuna, flaked

1 tbsp. flour

11/2 c cooked rice

11/2 c evaporated milk

1 med, can mushrooms sliced

2 hard cooked eggs

Melt butter and add gradually, flour and milk. Add corn. Beat yolks until and cook until smooth and thick, stirring constantly. Add flaked tuna, mushrooms, eggs and rice. Place in buttered baking dish and bake in 350 degree oven 30 minutes. Serve hot, Serves 8.

Josephine Wallace

#### Spanish Rice

1 lb. weiners

1 No. 2 can tomatoes 1 tbsp. onions

3/4 c rice

1/4 c green olives

½ c oil

1 c chopped ceelry

½ c cheese

1 c hot water

Seasoning Brown rice in oil; add other ingredients and cook 1 hr. Either bake or cook in heavy frying pan on top of stove. Serves 8.

Mrs. Wiliam Steenbergen

#### **Escalloped Salmon**

1 c milk

2 tbsp. chili sauce

1/2 c cheese

1 tbsp. vinegar

Make a rich cream sauce; add vinegar, cheese and chili sauce. Fry 4 thin slices of bread a light brown in butter. Cut strips. Arrange bread strips and salmon in layers and pour sauce between layers and on top. Use one pound can salmon, removing skin and bones. Bake at 350 degrees for 30 minutes. Serves Mrs. A. Willard Voorhees 6 to 8.

Tuna a la King

¼ tbsp. butter or chicken fat

1/3 c pimientoes

1 tbsp. flour

1 tbsp. butter

1 can tuna, small

½ c hot milk

1/4 c ripe olives

1/3 c hot cream

Blend chicken fat and flour; bring milk and cream to boiling point. Add

egg yolk. other ingredients, also

Mrs. Gertrude Cragin

#### Sea Food Avocado

2 c crab meat or shrimp 3 avocados
1 c milk 4 tbsp. flour
1 c thin cream Garlic, salt
4 tbsp. butter Dash salt, pepper.

Make white sauce of flour, butter, milk and seasoning. Add sea food broken in small pieces. Cut 3 avocados into lengthwise pices and remove seeds. Peel carefully; then fill each half with hot creamed mixture. Put in shallow pan, adding a little hot water; bake 15 to 20 minutes at 375 degrees. A whole shrimp on top makes a pretty garnish. Keep pan covered while baking to keep avocados from discoloring. Serve on crisp hot Chinese noodles.

Mrs. Arthur Mulvey

#### Creamed Salmon on Noodles

Six ounce package medium width egg noodles. 1 c fresh cooked peas 1 No. 2 can salmon 1 c white sauce

Cook noodles in boiling salted water 15 minutes. Drain. Cool slightly and arrange little nests on a serving plate. (The heat of the creamed salmon will reheat when served.) Separate salmon into large pieces, removing all skin and dark piecs. Make medium white sauce and drop in salmon. Dip creamed salmon over noodle nests so as not to break or streak salmon thru sauce. Put few hot cooked peas over sauce. Serve very hot. Serves 6.

Mrs. W. H. Calmes

#### Diner-in-a-dish

1 lb. ground steak
2 small onions
1/4 tsp. chili pwd.
1 can tomatoes
1/4 tsp. salt
1 bell pepper
1 can corn
1 c bread crumbs
3 eggs

Fry onion in fat; add meat, and chili. Remove from stove and add eggs, corn, tomatoes. Top with bread crumbs, dot with butter and bake 35 minutes.

Mrs. Clark H. Johnson

#### Temato Rarebit

 2 tbsp. butter
 ½ tsp. soda

 2 tbsp. flour
 2 c cheese

 ¾ c thin cream
 2 eggs

 Salt
 Mustard

 ¾ c stewed tomatoes
 Cayenne

Melt butter; add flour. Pour on cream gradually and when mixture thickens add tomatoes (strained) mixed with soda. Then add cheese, eggs and seasoning to taste. Add dash paprika over each serving. Also garnish with lettuce, olives and radishes.

Mrs. W. R. Lyon

#### Tallarene

2 c uncooked noodles 1 can olives
1 lb. ground steak 1 c cheese
1 can tomatoes (sauce or soup) 1 med. onion
1 can corn 2 tbsp. butter
1 c water

Mince and fry onion in butter till brown; add tomatoes and water. Add noodles and cook until tender. (More water may be added to keep mixture moist.) Salt to taste; add corn and ripe olives. Pour into buttered casserole, sprinkle with grated cheese; cook 45 minutes in 350 degree oven. Let stand in oven with heat off for 15 minutes before serving.

Mrs. Claude C. Hampshire

# Ring of Plenty

11/2 c cooked macaroni 1/8 tsp. pepper 1 c grated cheese 3 tbsp. butter 1 c bread crumbs 1 tbsp. onion 1 tbsp. parsley 1 c milk (scalded) 3 tbsp. pimientoes 1 egg 1 tsp. salt

Cut macaroni in short pieces. Combine ingredients in order given. (Chop parsley, pimientoes and onion.) Pour into greased ring mold or individual molds and put in pan of hot water. Bake in moderate oven till firm, 35 minutes. Serve hot. Ring can be filled with creamed left, over meat, chicken or fish.

Mrs. Alfred Atkinson

#### Tombstone Tamale Pie

2 tbsp. butter ½ can corn ½ c ripe olives ½ can tomatoes 1 lb. lean pork ground ½ tbsp, salt 1 onion chopped 1 garlic clove ½ c corn meal 2 or 3 eggs 1½ tbsp. chili pwd. ¾ c milk

(Beef with little salt pork may also be used.) Fry onion and garlic in butter; add all other ingredients except corn meal, milk and eggs. Cook 10 or 15 minutes Remove from stove, add corn meal, milk and eggs in order named, stirring each thoroughly into first mixture. Pour into greased baking dish and bake 45 min-Mrs. James B. Henry utes in 400 degree oven.

# Pigs in Pocket

6 or more potatoes

6 small pork sausages

Salt to taste

Scrub potatoes clean; make hole lengthwise through potato with apple and put in pan of hot water. Bake in moderate oven till firm; 35 minutes. Serve potatoes and plug up holes. Place in slow oven or in ashes and bake until potato Miss Marie Kopsland is soft and mealy.

# Romany Rolls

1 slice bologna

Generous spreading mustard

1 medium slice Old English Cheese

1 slice bacon for each roll

1 long sandwich roll for each serving.

Spread bologna with mustard; roll slice of cheese inside. Wrap bacon around bologna and hold with toothpick. Broil until bacon is done. Place inside buttered Miss Marie Kopsland roll and serve immediately.

#### Crab Souffle

4 tbsp. flour ½ tsp. salt

4 eggs

½ c cheese

4 tbsp. butter 1 c milk

1 c crab meat

Separate eggs. Add white sauce to beat yolks. Add crab meat and cheese. Fold in whites and bake in 350 degree oven until brown. Serves 4 or 5.

Mrs. V. G. Presson

**Baked Hominy** 

3 c canned hominy 1 tbsp. shortening 2 c tomato soup

4 tsp. pepper 1 tbsp. onion 34 c grated cheese

1 tsp. salt

Mix together melted shortening, hominy, soup, chopped onion, salt and pepper. Place in a greased baking dish and cover with grated cheese. Bake in 350 degree oven until cheese is melted. Serves 6.

Mrs. W. W. Beckley

# Timbale of Macaroni

Break macaroni in very short length, Let it be rather overdone. Dress it with butter and grated cheese; work in 1 or 2 eggs, according to quantity Butter and bread crumb a plain mold and when macaroni is nearly cold fill mold with it, pressing it well down and having a hollow in center into which place a well flavored mince of meat, poultry or game; then fill up the mold with more macaroni, pressed well down. Bake in moderate oven.

Mrs. H. E. Beckley

Danish Timbale Ring

½ c cooked macaroni

¼ c finely crumbed corn flakes

1 c condensed milk 1 c bread crumbs

½ green pepper 3 eggs

½ c butter

1 tsp. onion juice.

Melt butter, add crumbs and mix thoroughly; season well. Add minced pepper and onion juice; next the macaroni. Beat eggs separately and blend well into other ingredients. Place in ring; cover top with corn flakes and bake 1 hr. in pan of hot water. Turn out of mold and serve in center creamed chicken or creamed mushrooms and celery.

Miss Josephine M. Wallace

#### Hungarian Goulash 12 potatoes

1½ lbs, neck meat 1 onion 3 c water 1 tsp. paprika 1 chili pepper 1 bay leaf

6 carrots 6 onions 6 turnips

1 garlic clove 2 c water

Fry chopped onion in oil; sear meat well and brown slightly; place meat in casserole; add water and paprika. Simmer one and a half hours. Prepare vegetables; add more oil and brown in frying pan; add to meat mixture. Season to taste with seasoning; simmer one and a half hours more. Serve on platter with vegetables heaped around meat.

Mrs. Edward Condit

### Tuna Souffle

5 tbsp. butter

3 egg whites stiffly beaten

6 tbsp. flour 2½ c milk

3 egg yolks 2 tbsp. pimiento

1 tsp. salt

2 tbsp. celery

¼ tsp. paprika

2 tbsp. green pepper 1½c tuna fish

Melt butter and add flour; add milk and cook till very thick. Add seasoning, egg yolks and tuna and beat 3 minutes. Fold in egg whites. Pour into individual molds and set in hot water or bake in large dish 25 minutes in slow oven. Serves 8. Mrs. F. L. Densford

#### Creole Rice

1½ c rice5 slices bacon3 c water1½ c chopped onion1 tsp. salt2 garlic cloves2 tbsp. bacon fat3 fresh tomatoes or2 green peppers1 No. 1 can tomatoes

Boil rice 15 minutes; fry bacon crisp and chop into rice. Fry onions, green pepper and garlic (which is optional) in bacon fat; add tomatoes. Cook 5 min. add seasonings and add to rice. Mix well. Cook slowly for 20 minutes. Garnish with parsley and 2 or 3 crisp slices of bacon. Left over chicken, turkey, ham or roast may be used instead of bacon.

Mrs. Lloyed Meenan

# Braized Liver and Vegetable

Cut liver in two inch squares and roll in seasoned flour. Brown on all sides in shortening; remove and arrange in casserole. Brown onion, celery and carrots in same shortening; then place in casserole with liver, strained tomatoes and bay leaf. Cover and bake 350 degrees 1 hour or until tender.

Mrs. Lloyed Meenan

# Apple and Sweet Potato Casserole

6 medium sweet potatoes Marshmallows 6 medium sized apples Brown sugar Butter

Peel and slice sweet potatoes. Parboil in salt water; peel and slice apples. Place layer of each in casserole until filled. Add butter and brown sugar to each layer. Top with marshmallows. Bake in moderate oven 45 minutes.

Mrs. J. W. Buchanan

# Italian Delight

14 c oil1 small green pepper1 small onion1 lb. ground steak2 garlic cloves1 can tomato soup1 can corn14 lb. cheese grated

Chop onion, garlic and pepper and fry in oil. Brown steak in oil after onion etc. are tender. Add soup, corn and cheese. Cook 1 package spaghetti and mix in above. Grate 1/4 lb. cheese over top and set in oven until melted.

Mrs. Harold Cochrane.

# American Chop Suey

2 lbs. ground meat
3 tsp. salt
3 c cooked rice
3 green peppers
6 onions browned in
2 bunches celery
1 qt. tomatoes
1/2 tsp. pepper.

Brown onions in butter; add meat and brown. Add other ingredients and bake in covered casserole. Serves 16.

Mrs. A. Willard Voorhees

# Chicken and Corn Casserole

2½ c chicken 3½ c corn 2 thsp. butter ½ onion 2 tbsp. flour 1½ c milk ½ tsp. pepper ½ tsp. paprika

Arrange cubes of previouly cooked chicken and corn cut from cob in advance in a casserole in alternate layers. Melt butter and add onion. Cook slightly add flour mixed with milk. Stir till thick and add the seasoning. Pour over the corn and chicken and bake at 400 degrees 40 minutes.

Mrs. H. E. Beckley

# Vegetable and Meat Casserole

6 pork chops 1 No. 2 can peas 3 medium potatoes 1½ tbsp. flour 2 c milk or water

6 carrots

2 tbsp. fat

Salt, pepper

Brown pork chops in fat; add flour and brown. Add milk or water; season well. Arrange peas in bottom of casserole; then cubed uncooked carrots and potatoes. Put pork chops on top. Pour gravy over all and bake 1 hour or until vegetables are done.

Mrs. Carl Teeter

# The Casserole (a la Southern Pacific)

2½ lb. lamb shoulder (skinned and boned)
1 medium onion
½ lb. butter
2 bunches celery
1 pt. lamb broth

12 small potatoesboiled in salted water and then browned.

4 or 5 carrots
4 turnips quartered
12 small onions
1 tbsp. flour
1 c peas

1 c tomato puree Salt - pepper

Parsley

Cut lamb in 1% inch cubes; dredge with salt, pepper; saute lightly. Add chopped onion, celery and cook till soft. Add flour, brown; then add toato and broth. Bring to boil and put in casserole. Braise carrots and turnips in butter and add brown onions; add to meat. Bake in oven 40 minutes. Serves 16. Remove surplus fat and garnish with potatoes peas and parsley.

Mrs. Arthur Mulvey

### Baked Chicken, Rice and Almonds

May be prepared day before - favorite for June Bride Affairs

Clean a 5 lb. hen and boil gently, whole, in water to cover, adding a few slices of onion, a stalk or two of celery and a carrot. Add salt to taste during the last hour of cooking. When very tender, remove from heat and let cool in broth. Take out chicken, remove all bones and cut meat in not too small pieces with scissors. Wash 1 cup rice, add 1¼ cupsful of chicken broth, bring to boiling then let cook, tightly covered 10 minutes over low heat.

Make a medium thin white sauce, using ¼ cup butter, ¼ cup flour, 1 cup milk and 1 cup cream or evaporated milk; season to taste. Add 1 medium sized can mushrooms, drained, 1 small can pimiento drained and diced and 1 cup blanched almonds, chopped. Into large buttered casserole put first a layer of rice, then chicken then white sauce and sprinkle with pimiento, almond and mushroom. Repeat until all ingredients are used ending with rice. Add a little more chicken broth if mixture does not seem moist enough. Cover with buttered cracker crumbs and bake in moderate oven 45 to 60 minutes. If desired, chicken gravy may be made with remaining broth.

Mrs. Ian Briggs

# Chop Suey

1 can chop suey vegetables

2 c celery

1 can mushrooms

2 onions

soy sauce

1 lb. pork (veal)

1 tbsp. molasses or sugar

1 lb. rice

Roll meat in flour and fry in oil. Fry onions and celery with meat 15 minutes. Put in vegetables, mushrooms and molasses. Cook 20 minutes more. Wash rice, place in cold water (have water cover 1 inch above rice); cover. Boil 10 minutes. Don't tak off lid. Turn gas low and cook 10 minutes.

Mrs. Paul Abbott

# Lamb Casserole

4 lamb chops seared

2 c raw potatoes 2 c green peas

% c milk

2 mint leaves Salt - pepper

Place vegetables in bottom of casserole, place lamb chops and mint leaves on top. Pour milk over all and bake 1 hour.

Mrs. Roscoe Kerr

#### Hot Tamale Pie

2 cans tomato soup

2 c cornmeal yellow

1 can corn (whole kernel) 1 c chopped olives 21/2 lbs. ground beef

1 tbsp. salt % coil 2 eggs

½ lb. ground pork 1 tbsp. butter 4 tbsp. chili pwd. 1 c milk 1 med. onion.

Cut onion fine. Brown in fat and add ground meat. Stir till brown. Add other ingredients, the cornmeal last. Cook in a flat pan at least 1 hour. Serves 14. Mrs. E. E. Gill

# **Bubble and Squeak**

Pieces of round steak

Potatoes uncooked.

Pour over this a can of mock turtle soup. Bake till done. Mrs. Roscoe Kerr

# Spaghetti and Veal (Spanish Style)

1 small can mushrooms

1½ tbsp. Worcestershire sauce

1 box spaghetti

1/8 tsp. red chili pepper

1 lb. veal round steak

1 can tomato soup 1/2 c cheese

1 large onion 1 tsp. chopped garlic

½ tsp. paprika

Cube round steak and fry in butter till browned. Fry onion and garlic with meat (garlic may be left out.) Cook spaghetti in large amount of water till tender. Drain and put in with prepared meat. Over very slow fire cook tomato soup. ground cheese and seasonings. Pour over meat and spagheeti. To this add mushrooms with juice. Season to taste. Cook slowly 1 hour in casserole in oven, or Mrs. R. D. Whitacre cook in double boiler.

#### COOKIES AND DOUGHNUTS

When you are planning a tea For many or three, Just open this book. Under "Cookies" you look And there you will find Recipes of all kinds Many simple to make But delicious when baked.

# **Swedish Dainties**

½ c butter 3 tbsp. sugar

1 c flour

Almond or lemon

flavoring

Cream butter and sugar; add flour and flavoring. Form in two small rolls. Roll in colored sugar. Place in refrigerator over night. Cut in very thin slices. Brush top with egg whites and sprinkle with chopped nuts. Bake 10 to 15 minutes in moderate oven.

Beulah E. Ekstrum

#### Lace Cookies

½ c brown sugar

1 c quick oats packed tightly

 $\frac{1}{2}$  c white sugar

1 tsp. flour 1 tsp. vanilla.

14 lb. butter or substitute 1/4 c nut meats

Almond or lemon flavoring

Cream butter and sugar and add eggs; then other ingredients; nuts lastly. Drop mixture in little balls about size of marbles on a cookie sheet, leaving space for them to spread. Bake about 8 minutes in 375 degree oven.

Mrs. John Worcester Detroit, Michigan

#### **Butter Cookies**

1/4 lb. butter

1 egg

1/3 c sugar

1 c cake flour 1 tsp. flavoring

Cream butter and sugar, add well beaten egg and sifted flour. Add flavoring. Drop by teaspoonsful and bake in 350 degree oven.

Mrs. E. T. Kibler Glendale, Calif.

# Dream Bars

1/2 c butter

½ c brown sugar

1 cup flour

Mix together to a crumbly mass and pat into a large flat pan, covering the bottom. Bake in a moderate oven 375 degrees for 10 min. Set aside to cool.

#### PART 2

2 eggs

½ tsp. salt

1 c brown sugar 1 tsp. vanilla 1 tsp. baking pwd. 1% c cocoanut

2 tbsp. flour

1 c nuts chopped

Beat the eggs, vanilla and sugar together. Mix flour, salt and baking powder and sift over the cocoanut and nuts; then add to the egg mixture. Pour into the baked crust previously prepared, spreading evenly and bake at 375 degrees for 20 minutes. Cool and cut into bars. They are delicious with fresh fruits and with fruit drinks.

Mrs. F. L. Ginter

# Smith College Crisps

1 tbsp. butter ½ tsp. salt

1 c sugar  $2\frac{1}{2}$  cups rolled oats 2 eggs 2 tsp. baking pwd.

1 tbsp. vanilla 1 tbsp. flour

Beat eggs, add sugar and butter. Mix baking powder with flour and oats. Add other ingredients in order. Beat well. Drop by teaspoon, placed about 2 inches apart on a well buttered pan. Bake 350 degree oven. Remove from pan. Bake while warm.

Josephine Wallace

#### Sand Tarts for Tea

% c butter 1 tbsp. cream ½ c powdered sugar 1 tsp. vanilla

1 egg 2 c pastry flour

Cream butter and sugar; add egg beaten lightly. Add cream, vanilla and sifted flour. Chill in refrigerator 1 hour. Roll out to  $\frac{1}{2}$  inch in thickness. Sprinkle with mixture of 1 teaspoon sugar and  $\frac{1}{2}$  teaspoon cinnamon and cut diagonally thus forming diamond shapes. Bake in 450 degree oven for 10 minutes.

Mrs. Grace Amos Pruitt

# Ice Box Cookies

1 c white sugar 1 tsp. nutmeg 1 c brown sugar 1 tsp. soda

2 c shortening 1 tbsp hot water

1 tsp. salt 3 eggs

1 tsp. cinnamon 6 or 6½ c flour

Cream shortening and sugar; mix soda in hot water. Add well beaten eggs. Add other ingredients. The last cup of flour is used for kneading on board. Place in refrigerator over night. Bake in moderate oven.

Mrs. Karl P. Buswell

# Nut Wafers

¼ c butter
½ c white sugar
¼ tsp. salt
1 tsp. baking pwd.

2 eggs 1 tsp. vanilla

1 c pastry flour Grated rind 2 orange

34 c nuts

Cream butter and sugar; add eggs and orange rind and flavoring. Sift dry ingredients over nuts and add to above mixture. Lastly the well beaten egg whites. Drop in  $\frac{1}{2}$  teaspoons on greased sheet. Cook in 375 degree oven until brown.

Mrs. George J. Peake

#### **Peanut Butter Cookies**

1 c brown sugar 1 c peanut butter 1 c white sugar 2½ c flour

1 c shortening 1 tsp. soda 2 eggs 1 tsp. salt

Knead with hands and roll into small balls. Then mash with fork. Bake in 350 degree oven 15 minutes.

Mrs. Herbert J. Gerhardt

# Filbert Drops

2 lbs. filberts

4 eggs

2 c sugar

1 c bread crumbs ½ tsp. baking pwd.

Shell and grind the nuts; mix well and mold into small balls. Flatten them in the pan and bake in moderate oven until brown. (Burn easily).

Madison, Wis.

#### Ice Box Cookies

1 c sugar

1 tsp. baking pwd.

1 c brown sugar

1 c nuts

1 c butter

½ tsp. ginger ½ tsp. cinnamon

3 eggs 1 tsp. soda

4 c flour

Cream together the two kinds of sugar and butter. Add slightly beaten eggs. Combine all dry ingredients and add to above, shape into loaves and place in refrigerator to cool for 2 hours, or until next morning. Slice thin and bake.

Mrs. C. M. Kelley

Beaver City, Nebr.

# Orange Drop Cookies

2 tbsp. grated orange rind

4 tbsp. orange juice

4 tbsp. butter

2 c flour

1 c sugar

4 tsp. baking pwd.

2 eggs

½ tsp. salt

Cream butter and sugar; add beaten eggs, orange juice; then dry ingredients. Drop by spoonsful on greased pan. Candied cherries may be added for decoration.

Mrs. Joseph A. Hunter

Lemon Squares

2 eggs

1 oz. bicarbonate of ammonia

21/2 or 3 c white sugar

dissolved in 1 pt. milk Grated rind of 3 or 4 lemons

1 c shortening

Flour to thicken

Rell thin as pie crust; prick with fork; cut in squares and bake in quick oven.

Rebecca Inghram

# Holiday Cookies

1 lb. butter

2 tbsp. vanilla

2 eggs

1 c sugar

5 c flour

Beat eggs; add sugar gradually. Work in flour until mixture looks like meal. Then work in butter. Divide into as many parts as you want colors. Color, shape with cookie cutter. Bake in slow oven.

Mrs. Rocla B. Johnson

# Sugar Cookies

1 c butter

Little salt

1 c white sugar

1 tsp. vanilla 1 tsp. soda

2 eggs

2 tsp. cream of tartar

4 tbsp. milk

4 c flour

Roll thin and sprinkle with granulated sugar before cutting.

Mrs. Alfred Atkinson

# **Gum Drop Cookies**

4 eggs 2 c brown sugar

1 c orange slice or mixed gumdrops ½ c chopped nuts

4 tsp. salt

1 tbsp. water

2 c pastry flour

Slice candy very small and mix with nuts in one cup of the flour. Cream eggs and sugar and add water, salt and the first cup of flour. Add nut and candy mixture last. Put on greased and floured cookie sheet; bake 40 minutes in 350 degree oven. Cut in squares while hot.

Mrs, George J. Peake

# Russian Cookies

1½ c flour

2 tsp. water

2 large eggs

1 pinch salt

(If eggs are large beat with 2 tsp. water.) 1 tsp. sugar granulated or pwd.

Knead well until it is not sticky. Roll very thin; cut into squares or fancy shapes and fry quickly in deep fat. Sprinkle with powdered sugar or fill with jelly.

Mrs. H. E. Keyes, Phoenix

#### Rock Cakes

1 c butter

2 tbsp. hot water

1½ c brown sugar

1 c raisins 1 c nuts

3 eggs 1 tsp. soda

2¼ c flour

Beat butter and sugar until creamy. Dissolve soda in water. Drop by teaspoons on greased tin and allow for spreading.

Mrs. Alfred Atkinson

#### Snacks

½ c white sugar

1 tsp. vanilla

½ c butter 2 eggs yolks

1 tsp. baking pwd. 1½c pastry flour

Salt

Spread cake ½ inch thick. Spread on the following topping:

1 c brown sugar

2 stiffly beaten egg whites

1 c walnuts

Bake in moderate oven 350 degrees from ½ to ¾ hours.

Mrs. Robert Erickson— Madison, Wis.

# Fruit Cookies

2 c sugar

1 tsp. cinnamon

1 c shortening

1 tsp. cloves
1 c raisins

1 c sour milk 2 eggs

1 c nutmeats

2½ c flour

¼ tsp. salt

2 tsp. baking pwd.

1 tsp. soda

Cream sugar and shortening; add beaten eggs; add the sour milk in which the soda has been dissolved. Add the dry ingredients which have been sifted together. Drop from spoon on a baking sheet and bake in moderate oven.

Mrs. Grace Amos Pruitt

#### Shortbread Puffs

1½ c flour

1/8 tsp. salt 1/2 c butter

Cream butter, add flour (sifted three times.) Make into small balls, press down flat. Nut or raisin may be placed on each one if desired. Cookies should be ¼ inch thick; bake in slow oven. Roll in powdered sugar while hot.

Mrs. Joseph Grier

#### Chocolate Cookies

1 c brown sugar ½ c melted butter

1 tsp. vanilla 34 c nuts

1 egg

1 tsp. soda stirred

1½ c cake flour

2 squares melted chocolate

(Add chocolate last)

Drop from teaspoon and bake in hot oven. Frost..

Mrs. Frank Bonnell

# Hershey Bar Cookies

½ lb. Hershey bar

1 square bitter chocolate

3 c corn flakes

Melt chocolate and stir in the corn flakes. Drop from a spoon and let harden.

Joan S. Reeves

#### **Fudge Bars**

½ c shortening

2 squares chocolate

% c sugar

½ c flour 1 tsp. vanilla

2 eggs

⅓ c walnuts

Cream shortening and add sugar gradually; add eggs slightly beaten. Melt chocolate. Add flour, then vanilla and nuts. Bake in shallow pan in moderate oven. Cut in squares like fudge.

Mrs. George W. Barr

# Chocolate Cocoanut Drops

1 can Eagle Brand Milk

½ lb. or more shredded cocoanut

2 squares unsweetened chocolate

1 tsp. vanilla.

Mix thoroughly and drop on pan in small spoonsful. Bake slowly.

Mrs. Warren Votaw

#### Ginger Snaps

2 c brown sugar

tablespoon of vinegar

1 c shortening

2 eggs

1 c dark molassess

1 tsp. ginger

1 tsp. soda dissolved in

1 tsp. cinnamon

Mix stiff with flour (but not too stiff.) Do not roll. Form little balls in hand and pat them flat on greased cookie pan. Leave space for cookies to spread.

Mrs. William Farley

#### Raisin Fudge Squares

½ c sugar

3 tbsp. cocoa (melted)

½ c shortening 2 eggs (beaten)

½ c flour 1 c raisins

2 squares chocolate or

1 tsp. vanilla.

Nuts

Mix in order given. Bake in moderate oven about 25 minutes. Ice with thin layer butter cream icing.

Mrs. F. E. Crookshank

#### Chocolate Roll

4 eggs

½ c sugar

4 tbsp. cocoa

½ pt. whipping cream

Beat egg whites stiff. Beat yolks until light; add to whites. Mix sugar and cocoa, add to eggs a little at a time. Put in pan lined with waxed paper. Bake 45 minutes at 325 degrees. When cool spread with whipped cream and roll.

Mrs. J. A. Worcester

-Detroit, Michigan:

# Indians

2 c granulated sugar 4 tbsp. cocoa (scant) ½ tsp. salt

4 eggs 1½ c flour 1 tsp. vanilla

34 cmelted butter

1 c pecan nuts

Bake 30 minutes at 350 degrees in oblong pan that has been buttered and floured When nearly done cut in squares and roll in powdered sugar.

Mrs. John G. Bostick

# Date and Nut Sticks

1 c sugar

1 c nuts cut fine

3 eggs beaten light

1 tsp. baking powder

1 c flour

1 c dates cut fine ¼ tsp. salt

2 tsp. vanilla

Mix in order given. Bake 20 minutes in 325 degree oven. Shake pwd. sugar over top when done. Cut in strips.

Mrs. Albert Montgomery

#### **Date Filled Cookies**

½ c sour milk

1 c rolled oats

1 c flour

1 scant tsp. soda sifted in flour

½ c shortening

Rub shortening into the dry ingredients as for pie crust. Add sour milk. Roll half the mixture into a sheet. Place bottom layer in a pan. Spread with filling. Place other rolled half of crust on top and bake. Cut into cookies when cooled.

# Filling

1pkg. dates chopped

34 c water

1 c sugar

½ c walnut meats (if desired)

Boil first three ingredients to a paste; cool. Stir paste while boiling.

Mrs. Marion H. Vosskuhler

#### Almond Cookies

1 lb. unblanched almonds

1 lb. shortening

1 c walnut meats

4 c flour 14 tsp. salt

5 tbsp. sugar

2 tbsp. vanilla.

Put nut meats turu meat grinder; then mix with flour and sugar. Work the shortening into the dry ingredientes. Lastly add flavoring. Firmly pat this mixture into greased pan no thicker than 3/3 inch. Place in slow oven. When thoroughly heated through, cut into squares and return to oven. Let cookies remain in very slow oven 1 hour. Remove from oven and roll in powdered sugar. Mrs. R. D. Whitacre Makes 4 dozen 11/2".

# Banana Puffs

2 egg yolks2 egg whites $\frac{3}{4}$  c bananas $\frac{1}{3}$  c milk1 tbsp. butter $\frac{1}{2}$  c flour

1 tsp. baking pwd.

Beat egg yolks light; mash bananas. Sift flour and baking powder. Mix together, adding stiffly beaten egg whites last. Fry in deep fat and dredge with powdered sugar.

Mrs. Grace Amos Pruitt

Little Doughnuts for a Tea Party

Beat 1 eggs light. Beat in all the flour possible and roll thin as paper. Cut in strips and fold over as many times as possible. Fry in hot fat. Sprinkle with pwd. sugar. Any coloring may be added to the egg.

Mrs. J. S. Bayless

**Doughnuts** 

2 eggs 4 tbsp. butter
1 c sugar 1 c milk
2 tsp. baking pwd. nutmeg cinnamon Flour

Beat eggs well, add sugar, milk and melted butter. Sift baking powder with flour. Use enough flour to make it stiff enough to roll out; not too stiff. Add nutmeg and cinnamon to taste. Either sweet or sour milk may be used. If sour, add 1 tsp. soda instead of baking powder. Fry in deep fat.

Mrs. Frank Sharman

# Potato Fried Cakes

2 c hot mashed potatoes

2 c sugar

2 tsp. salt

1 tsp. cinnamon

2 tbsp. butter

3 eggs

1 tsp. nutmeg

5 tsp. baking pwd.

Mix hot potatoes, sugar, salt and butter; 1st let stand until cold. When cold add other ingredients. Mix with hand. (Do not use a spoon). Roll about ½ inch thick; cut with doughnut cutter and fry in deep fat. Makes 7 dozen

Mrs. Frank Forsyth Mrs. Lucretia Brown

# **Date Sticks**

1 c sugar 1 c flour

1 tbsp. butter1 tsp. baking pwd.2 eggs½ c nuts chopped1 tbsp. hot water1 lb. date cut fine

Mix in order given and bake in shallow pan. Bake in moderate oven 325 degree 25 minutes. Stand till coll. Cut in strips  $3\times 1$  and roll in powdered sugar.

Mrs. Frank E. Alder.

# Cookies or Ice Cream Wafers

½ c powdered sugar¼ tsp. salt½ c butter1 egg1 tsp. vanilla.¾ c flour

Mix butter and sugar; add egg and beat well. Add vanilla, flour and salt and mix well to a soft dough. Drop by teaspoons into a greased pan and bake 8 to 10 minutes. Nuts may be added or cinnamon or nutmeg.

Mrs. John Luppe

#### Almond Cookies

1 lb. butter or substitute

1 lb. pwd. sugar

1 lb. almonds, before shelled

4 or 5 c flour

Shell and grind almonds. Cream butter and sugar; add ground nuts and mix well. Start working in flour, using 1 cup at a time. Work in sufficient amount to make smooth dough (more flour may be worked in summer than in winter,) Break off small amount of dough, mold and shape like thumb. Bake on a cookie in slow oven till brown. Remove and while very hot roll in powdered sugar. (These cookies require a long time for making and cooking but they remain fresh and keep indefintely.

Mrs. Roela B. Johnson

# Sand Dabs

4 c butter4 tbsp. sugar2½ c flour

2 tsp. vanilla

2 tsp. cold water

1 c finely chopped nuts

Cream butter and sugar, add rest of ingredients and mix well. Pinch off bits of dough and roll about size of finger. Bake from 40 to 50 minutes in oven set at 325 degrees. While still warm roll in powdered sugar.

Mrs. L. Z. Cone.

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#### **Baked Custard**

4 eggs ½ c sugar

½ tsp. salt 4 c milk 1 tsp. vanilla

Beat eggs slightly; stir in sugar being sure it is dissolved; add milk salt and vanilla. Strain; pour into custard cups which in turn should be placed in pan of water. Bake at low temperature, not over 350 degrees.

Mrs. J. L. McKnight

# Failure Proof Baked Custard

34 c sweetened condensed milk

3 eggs

2¼ c hot water

¼ tsp. salt Nutmeg.

Blend milk with hot water which has been heated to the boiling point and gradually pour over slightly beaten eggs; add salt. Pour in baking dish or custard cups; sprinkle with nutmeg. Place in pan filled with hot water to the depth of the custard. Bake in slow oven, 325 degrees about 40 minutes or till custard is set. A knife blade inserted will come out clean when custard is done. Serves 6.

Mrs. Paul B. Hulfish, Atlanta, Georgia

# Strawberry or Raspberry Mousse

1 c crushed berries

14 tsp. salt

1 tsp. lemon juice

34 c sugar

2 c whipped cream

Crush berries, Add lemon juice, salt and sugar and mix well. Let stand in refrigerator 10 minutes. Add whipped cream and pour into freezing tray of eelectric refrigerator. Allow to freeze 4 hours, stirring it well twice during this time to make it smooth in textur.e.

Miss Marie Kopsland

#### Macaroon Custard

6 eggs

24 almond macarons

1 qt. milk

1 c sugar

2 tbsp. gelatin

½ tsp. almond extract

½ tsp. vanilla

34 c cold water

Separate eggs; scald milk, add yolks and sugar which have been beaten together. Add gelatin in which has been soaked in the cold water. Cool and fold in rolled macaroons; add flavoring. After it begins to set, add beaten whites. Pour in molds: serve with whipped cream and a sprinkle of rolled macaroons with a cherry on top.

Mrs. Alfread Atkinson.

#### Date Custard

1/2 lb. macaroons 1/2 lb. dates

2 eggs

2 tosp. cornstarch

2 c milk

34 c sugar

1 tsp. vanilla

Crumb macaroons; cut up dates. Make custard of other ingredients. Butter baking dish, put in layer of crumbs then layer of dates until all has been used. Pour custard over all and bake in slow oven until custard is set. Serve cold with whipped cream. Can be made day before.

Mrs. William E. Collin

#### Date Roll

1 lb. graham cracker

1 pkg. dates

½ lb. marshmallows

½ lb. walnuts

½ pt. cream

Crush crackers and cut other ingredients fine. Add heavy cream, mix and roll in oiled paper. Will keep indefinitely. Serve with whipped cream.

Mrs. Warren Votaw

# Mousse

6 egg yolks

1 c Log Cabin Syrup

1 pt. whipping cream

Beat yolks until light and lemon colored. Add syrup and put in double boiler. cook until thick. When cold, add cream whipped. Pack in ice and salt; let stand 3 hours. Mrs. Charles Gulden

# Maple Mausse

34 c maple syrup

3 eggs

1 c light cream or rich milk

1 pt. whipping cream

Pinch of salt in whites of eggs lightly beat the egg yolks; add to milk and syrup. Cook in double boiler until thick. When cold, fold in stiffly beaten egg whites; beat the cream and fold in. Pour in try and put in refrigerator and freeze.

Mrs. R. D. Whitacre

#### Lemon Sherbet

1 pt. sweet milk

2 lemons juice

Grated rind of lemon

2 eggs whites

2 tbsp. sugar

½ pt. coffee cream (whipped).

Mix sugar and milk, stirring until dissolved. Add lemon juice and grated rind. This will form a curd. Freeze until mush, about 45 minutes, stirring occasionally. Add egg whites beaten with 2 tbsp. sugar. Add last whipped cream. Mrs. Walter Willson, Phoenix, Ariz.

# **Tropical Sherbet**

2 c milk

1 c sugar

1 tsp. lemon juice

1 tsp. gelatine

34 c sugar

2 eggs

1 c stewed apricots

1 ripe banana

Rind 1/2 orange

1 tsp. almond extract

Soak gelatin in half cup of milk. Heat remaining milk; beat egg yolks with sugar; add to hot milk; add gelatine, then apricots which have been sieved and egg whites, stiffly beaten. Stir lightly to blend; Let stand in freezing unit to start freezing; add well mashed banana, flavorings and orange rind. Beat smooth with rotary beater and return to freezer.

Mrs. Vergne A. Nixon

#### Five-Three Sherbet

3 oranges

3 lemons

3 c sugar

3 bananas

3 c water

Make syrup of sugar and one cup water. Cool by adding the other two cups of water; then add the strained juice of oranges and lemons and mashed bananas. Freeze. Mrs. Orville Larsen

#### Lemon Milk Ice

1 quart milk

Grated rind 1 lemon

2 c sugar

½ c lemon juice 1 c heavy cream

Scald milk, sugar and rind but do not boil. Chill. When cold, add cream and start freezing; after partly frozen, add lemon juice. Makes 2 quarts.

Mrs. B. L. Hitch

# Spanish Cream

1½ tbsp. gelatin 2 tbsp. milk

2 c scalded milk 1 tsp. vanilla

4 egg yolks ½ c sugar

4 egg whites

Few grains salt

Soak gelatin in cold water 5 minutes. Beat egg yolks and add sugar and salt; mix well. Combine with scalded milk and cook over hot water, stirring constantly till thickens like custard. Add gelatin and stir until dissolved. Strain and cool; when partly cool, add vanilla and fold in stiffly beaten egg whites. Turn into molds and chill until firm.

Mrs. C. E. Patterson

# Cottage Pudding

1 c sugar

1 c flour

1 tbsp. butter

1 tsp. baking powder

1 egg

Pour over sliced apples that have been sugared; also sprinkle cinnamon and dot with butter before adding batter. Bake in moderate oven.

Miss Mary E. Harper

#### Peach Ice Box Cream

1½ pt. peach pulp

1 can evaporated milk

¼ c sugar

2 lemons juice

½ c water

1 can sweetened condensed cream

½ c sweet milk

Pour half the water over sliced peaches and sugar and boil until tender. Mash to pulp and chill; add lemon juice and mix well; stir in all other ingredients. Put in tray and let set. Stir thoroly at least twice before it freezes solid. Freeze quickly as possible; after frozen turn unit down to medium and let mellow. Makes 1 quart. Uncooked strawberries put thru sieve may be used.

Mrs. J. W. Seale, Houston, Tex.

# Maple Parfait

1 pt. maple syrup 3 egg whites

1 pt. whipping cream

Pinch salt ½ pt. milk

Heat maple syrup and stir hot syrup into the whites of the eggs which were well beaten; beat until cool. Whip the cream and milk. Freeze slowly so chunks of butter won't appear. Miss Ruth E. Burnett

# Ice Box Dessert

4 squares chocolate
1, lb. butter
1 lb. butter
Cook in double boiler and cool.
Add 2 tsp. vanilla
2 c pwd. sugar
8 egg whites

Use glass tray. Line bottom and side with waxed paper. Place layer of lady fingers in bottom and side. Pour in half chocolate mixture; another layer of lady fingers and rest of chocolate mixture. Cover top with lady fingers. Place a waxed paper over top and put weight on it. Place under freezing unit. In 24 hours remove paper and cover with whipping cream. Place under freezing unit for 4 more hours. Servs 16.

Mrs. George W. Barr

# Heavenly Pineapple Ice Box Cake

12 lady fingers or 2 c crushed pineapple

½ lb. vanilla wafers3 egg yolks1 tbsp. gelatin4 c milk

3 egg whites  $\frac{1}{2}$  c pineapple juice  $\frac{1}{2}$  c sugar 1 pt. whipped cream

Beat yolks till light; add sugar, then juice; cook until thick. Pour over soaked gelatin and cool. Add stiffly beaten egg whites, cherries ,nuts, pineapple and whipped cream; alternate in pan with lady fingers or wafers. Decorate with nut or cherry. Chill 4 or 5 hours. Serves 8.

Mrs. Roscoe Kerr

# Strawberry Ice Cream

1 can Eagle Brand condensed milk ½ c powdered sugar 1 c water 2 c whipped cream

2 c strawberries crushed 1 tbsp. lemon juice

Blend milk and water thoroughly; add fruit and sugar; chill. Whip cream to custard like consistency and fold in chilled mixture. Place in freezing unit. After mixture has frozen to stiff mush, scrape mixture from pan and beat 2 minutes. Smooth out and replace in freezing unit 1 hour or until frozen. Canned or fresh raspberries, peaches or apricots, may be used instead of strawberries. Serves 12

Mrs. Milton M. Cohan

#### Lemon Ice Cream

Grated Rind 1 Iemon 1 c sugar

Juice 1 Iemon 1 c whipped cream

1½ c whole milk 3 egg whites

To lemon juice and rind, add sugar, then milk and cream; fold in well beaten egg whites; freeze in rotary freezer.

Makes 1 quart.

Mrs. E. Borman

# Eggless Vanilla Ice Cream

1 can condensed milk
1 c evaporated milk
1 tsp. gelatin

½ c water 1 c evaporated milk whipped

Thoroly blend condensed milk, water and gelatin; add vanilla; fold in whipped evaporated milk. Pour into refrigerator pan; stir occasionally from the sides and bottom of pan. Freezes in from 4 to 6 hours. Serves 8.

Mrs. Morris Fried, Brooklyn, N. Y.

# Ice Box Dessert

1 pkg. lemon jello

½ c whipped cream ½ pkg. wafers

2 egg whites 43 c sliced almonds

1/3 c cherries

Dissolve jello as usual with part fruit juice; when it begins to jell, beat light and add the stiffly beaten egg whites and cream. Scatter broken sponge wafers over bottom of pan and pour over the mixture. Scatter nuts and cherries or any other fruit over top. Let set and slice. Serve with whipped cream.

Mrs. F. J. Rucker

# Ice Box Cake

¼ c water ½ c sugar 24 lady fingers

2 squares chocolate 1 c powdered sugar 4 egg yolks
1 c butter
1 tsp. vanilla
4 egg whites

Cook water, sugar and chocolate in double boiler until smooth; add beaten egg yolks. Cook 1 minute, beating constantly. Cream butter and slowly add sugar and vanilla. Add to cooled chocolate mixture. Beat egg whites very stiff and add. Line square cake pan with waxed paper; arrange lady fingers, split around the side and across bottom. Add a layer of chocolate mixture; alternate. Set in ice box 24 hours. Unmold and serve in slices with whipped cream.

Mrs. Fred Smith

# Turnover Fruit Pudding

1 tbsp. butter

½ tsp. salt

¼ c brown sugar

2 tbsp. shortening

1 tsp. baking pwd. 1 c flour

½ c milk 2 tbsp. sugar Any desired fruit

Melt butter in bottom of pan and stir in brown sugar. Sift baking powder and flour, salt and sugar. Cut shortening into above; add slowly the milk. Place fruit in butter and sugar mixture. Pour batter over fruit. Bake. If canned pineapple is used, thicken juice with 1 tbsp. flour. If apples are used serve with orange

sauce:

½ c brown sugar

1 c orange juice

1 c water 1 tbsp. flour

Mrs. Bert Underwood

# Fig or Fruit Pudding

1 c molasses

1 tsp. soda

1 tbsp. shortening

½ tsp. cinnamon

1 c figs ground or

2 eggs

1 c figs, nuts, raisins, dates.

½ tsp. nutmeg

¾ c milk

1 c craker crumbs 1 tbsp. hot water

Mix molasses and shortening; add figs then seasoning and eggs; dissolve soda in hot water. Then add other ingredients. Pack in pound moulds and steam for 2 hours.

# Sauce for Fig Pudding

1 egg white

Vanilla

½ c powdered sugar

1 egg yolk

½ c whipped cream

Beat egg white stiff and add sugar; then other ingredients. Chill.

Mrs. C. J. Hellerstedt

# Steamed Chocolate Pudding

Butter size of walnut
1 square chocolate
1/2 c sugar
1 egg beaten light
1/2 c milk
1 c flour
1 tsp. baking pwd.
1 tsp. vanilla

Melt chocolate in milk in double boiler. Add to sugar and butter which has been creamed. Add well beaten egg; then flour and baking powder which were sifted together. Add vanilla and steam 2 hours.

Mrs. Alfred Atkinson

# Sauce for Chocolate Pudding

2 eggs ½ c thick cream ½ c sugar Pinch salt

Beat eggs separately. Cream yolks and sugar. Whip cream and add to above; add beaten whites and pinch of salt just before serving.

Serves 6

Mrs. Alfred Atkinson

Brown Pudding

1 c milk 1 c raisins
½ c molasses 1 egg

½ c butter 1 tsp. soda

Pinch salt 2½ c flour

Mix well. Steam for 21/2 hours. Serve with hard sauce.

Mrs. T. J. Boettger

# My Mother's English Plum Pudding

1 c flour 1 c citron
1 c sugar 1 c raisins
1 s milk 1 c currants
1 c chopped suet 1 c bread crumbs
1 c nuts ½ tsp. cinnamon
1 c dates ½ tsp. nutmeg
½ tsp. all spice

Mix all dry ingredients thoroly. Add milk and mix well again. Place in well greased covered cans and steam 2½ hours. Serve with hard sauce as follows:

Mix 1/3 of quarter pound of butter with 1 cup powdered sugar; add 1 tbsp. cream and vanilla to taste; mix until smooth.

Mrs. J. W. Buchanan

# Lemon Sauce Pudding

 2 tbsp. shortening
 2 lemons

 1½ c sugar
 4 eggs

 4 tbsp. flour
 2 c milk

Cream sugar with shortening. Add egg yolks well beaten; also juice and grated rind of lemon. Alternately add flour and milk; fold in egg whites beaten stiff. Cook in baking dish in pan of hot water in moderate oven for 35 minutes only. If baked longer it isn't so light. Serve warm; No sauce is needed.

Mrs. Leland H. Koewing

# **Macaroon Pudding**

18 macaroons 1 c cold water

% pt. milk
4 eggs
1 tbsp. gelatin
1 c sugar
% tsp. vanilla

Break up macaroons in mold. Mix sugar, egg yolks, milk and gelatin, and cook 3 minutes. Pour over egg whites then over macaroons. When cold, place in ice box. Serve with whipped cream.

Mrs. Edgar Stephens

# Steamed Pudding

1 c flour 1 tbsp. sugar

1 tsp. baking pwd. 1 egg

 $\frac{1}{2}$  tsp. soda.  $\frac{1}{4}$  c molasses

Pinch of salt \( \frac{1}{4} \) c boiling water

Combine in order given; put in greased pudding pan and steam 1 hr. Serve hot with following sauce:

1 egg white beaten stiff 1 c whipped cream

1 c powdered sugar mixed in the yolk of 1 egg; combine all together.

Mrs. Frank J. Nelson

# Steamed Fig Pudding

½ c butter 2 c flour

2 eggs 3 tsp. baking powder 1 c milk 1 c chopped figs

2 tbsp. sugar 1 c molasses

Cream butter and sugar; add well beaten eggs. Sift baking powder with flour and add alternately with milk. Add figs and steam 1 hour. Serves 12. Serve with lemon sauce.

Mrs. Frank Sharman

# **Suet Pudding**

1 c suet 1 tsp. soda
1 c milk 1½ tsp. salt
3 c flour ½ tsp. cloves
1 c molasses ½ tsp. ginger
½ tsp. nutmeg

Mix as usual, add raisins, currants or nuts as desired and steam 3 hrs.

Miss Edith B. Talbert

#### Indiana Persimmon Pudding

3 c persimmon 2½ flour 2 c sugar 4 eggs

½ c butter 1 c sour milk

1 tsp. soda

Mash persimmon; dissolve soda in milk. Bake in pudding dish in moderate oven 40 minutes.

Mrs. F. L. Densford

#### Lemon Pudding

Grated Rind and juice 1 lemon 1 c milk
% c sugar 2 tbl. flour
1 tbsp. butter 2 egg yolks
Pinch of salt

Cream butter and sugar; add rind and juice of lemon; add egg yolks, then milk, flour and salt. Fold in beaten egg whites. Bake in pan of hot water for 40 minutes.

Mrs. Edgar Stephens

# Orange Pudding

¼ c flour ¼ tsp. salt Juice 1 orange Juice ½ lemon Grated rind of both

1 c milk 2 eggs

Mix sugar, flour and salt together. Add well beaten egg yolks, orange and lemon juice and rind. Add milk slowly. Fold in beaten whites. Pour into shallow buttered pan or individual cups; place in pan of cold water. Bake in oven set at 400 degrees for 35 minutes.

Mrs. Archer LaForce

# Rhubard and Tapioca Pudding

⅓ c tapioca

3 c rhubarb, cut small

11/4 c boiling water

1½ c sugar ½ tsp. salt

Put tapioca, water and salt into the top of double boiler and cook until tapioca has absorbed the water. Add rhubarb and sugar and cook until rhubarb is soft and tapioca transparent. Serve with whipped cream.

Mrs. F. H. Gelderman

#### **Sunshine**

6 egg whites

6 tbsp. pwd. sugar

2 heaping ths. dates (chopped)

Beat whites of eggs in a broad plate to a very stiff froth; then add gradually sugar. Beat for 30 minutes. Add dates, placing a liberal portion of this mixture over whipped cream which has been sweetened and flavored and put in individual dishes. Preserved peaches (1 tbsp.) or chopped sundried figs (2 tbsp.) may be used.

Mrs. Otto Hatcher (Auburn, Calif.,

# Cherry Pudding

1 c sugar

1 c cherries with juice

1 tbsp. butter

1 c flour 1 tsp. soda

1 egg

1 tsp. vanilla

Mix sugar, butter and eggs; then add other ingredients. Bake in 1x10 inch pan 30 minutes or more. Cut in squares and serve with sauce topped with whipped cream and a maraschino cherry.

# Sauce for Pudding

1 c boiling water

1 tbsp. flour

I c sugar

1 tbsp. vínegar

Let boil for minute or two and add 1 teaspoon butter.

Mrs. L. B. Fortney

# Pequot Pudding

¼ c granulated tapioca

1 tsp. soda if sour milk is used.

2 tbsp. cornmeal

½ tsp. salt

4 c shredded cocoanut

I qt. milk

1 c brown sugar

Mix dry ingredients, except sugar with milk. Cook till it begins to thicken; add sugar and pour into buttered baking dish. Bake 45 minutes at 350 degrees. Serve hot with melted butter or cold with cream.

Mrs. S. A. Lay

Chocolate Pudding

4 tbsp. sugar 3 egg whites 4 tbsp. water Pinch Salt

½ cake sweet chocolate 3 egg yolks 18 lady fingers 1 tsp. vanilla

Melt chocolate in double boiler. Boil sugar and water 5 minutes and add to melted chocolate; add well beaten egg yolks to above. Add vanilla, salt and fold in well beaten egg whites. Line loaf pan with oiled paper. Split lady fingers and line bottom of pan, then pour over it the chocolate mixture. Put in refrigerator to set and chill. Serve with whipped cream.

Mrs. James C. Clark

# Cherry Pudding

1 c sugar Salt

½ c shortening 1 c fresh cherries

1 egg 2 c flour

1 c milk 2 tsp. baking powder 1 tsp. almond flavoring

Cream sugar and shortening; add beaten egg. Add alternately milk and

flour containing the baking powder and salt. Stir into batter the cherries and flavoring. Bake and serve with your favorite sauce. Other fruits may be used.

Mrs. Floy P. Batterton

Raspberry Mold

 $\frac{3}{4}$  c canned raspberries  $\frac{1}{2}$  tbsp. gelatin  $\frac{3}{4}$  c canned raspberry juice 2 tbsp. water

1 tbsp. lemon juice 1 c whipping cream

Mash raspberries; add juice and heat to boiling point. Add gelatin softened in cold water. Stir until dissolved. Cool and when it begins to harden fold in whipped cream. Turn into molds to chill. Serve with whipped cream. Serves 8 or 10.

Mrs. William E. Collin

Frozen Apple Whip

1 tbsp. gelatin 1 c heavy cream 2 tbsp. cold water  $1\frac{1}{2}$  c macaroon

2 c applesauce ½ tsp. almond flavor

Sprinkle gelatin over cold water; dissolve gelatin in hot applesauce, sweetened. Whip cream; add crumbs, applesauce and flavoring. Freeze until firm. Mrs. Frank Bonnell

#### **Marshmallow Float**

1 lb. marshmallows 2 egg whites ½ lb. chopped nuts 1 pt. pastry cream

Cut marsmallows into fine pieces. Beat egg whites stiff and fold in cream; mix nuts and marshmallows and add to cream and egg whites. Sweeten to taste. Pineapple, macaroons, lady fingers may be added.

Mrs. Thomas Gibbings

Lemon Pudding

1 c sugar Juice and rated rind 1 lemon

3 egg yolks 1½ c milk ½ c flour 2 tbsp. butter 3 egg whites

Mix sugar, lemon juice and rind. Add egg yolks and beat; add sifted flour. Mix well and add melted butter and milk; fold in beaten egg whites. Put in greased casserole set in a pan of hot water and bake 45 minutes 350 degrees.

Mrs. C E. Patterson

# Orange Cream Delight

1 c whipping cream 3 medium oranges

Grated rind of 1 orange

4 egg volks 34 c sugar

Beat egg volks till thick; add sugar and orange juice and grated rind. Cook slowly, stirring constantly until thick. Chill and fold into cream which has been beaten thick. Pour into refrigerator tray and freeze without stirring. Instead of freezing this may be used as a sauce on angel food or sponge cake.

Mrs. W. L. English

# Pineapple and Vanilla Wafer Dessert

2 envelopes gelatine

½ c pineapple juice 1 lb. marshmallows

¾ c sugar 6 eggs

1 small can pineapple

1 lb. vanilla wafers

Soak gelatine in juice 5 minutes; beat egg yolks, add sugar and gelatine. Cook all together in double boiler until it coats spoon. Cool; add pineapple and marshmallows cut fine; then fold in stiffly beaten egg whites. Roll wafers fine and line bottom of pan; put in filling and remainder of crumbs on top. Let stand at least 6 hours in ice box. Serve with whipped cream and cherry. Serves 12.

Mrs. D. L. Secrist

# Spanish Cream

1 tbsp. gelatín

½ tsp. salt

1/4 c cold water 34 c boiling water 6 tbsp. sugar 2 c milk

3 eggs

1 tsp. vanilla

Soak gelatin in cold water; then dissolve it in boiling water. Scald milk Beat yolks of eggs slightly; add sugar and salt. Pour milk slowly on egg yolks. Return to double boiler; cook till thick, stirring constantly. Remove add flavoring and stiffly beaten egg whites. Turn into individual molds first dipped in Mrs. A. H. Speese cold water.

# **Mock Maple Spanish Cream**

1½ c milk

2 eggs

¾ tsp. gelatin 1/2 c brown sugar

1/4 tsp. salt 1 tsp. vanilla

Scald milk with gelatin; add sugar mixed with egg yolks and salt. Stir and cook 2 minutes and remove from stove. Beat egg whites stiff but not dry; add hot custard, then flavoring, mix gently and turn into dessert glasses. Chill until Mrs. George W. Barr firm before serving.

# Snow Pudding

1 pt. boiling water

4 egg whites 1 pt. milk

Juice 1 lemon ½ c sugar

3 egg yolks

4 tbsp. cornstarch

1 egg

½ c cold water

34 c sugar

Dissolve cornstarch in cold water; add with lemon and sugar to boiling water. Cook till thickened. Remove from fire, cool and add well beaten egg whites. Serve with custard made as follows: Beat yolks, add sugar and add to milk just as it comes to boil. Add egg, well beaten. Too much cooking will cur-M. L. Dominick, M. D. del.

#### Jello Custard

1 pkg. lemon jello

3 eggs separated

1 c boiling water

½ c sugar

Dissolve jello in hot water; beat egg yolks and stir in jello. Beat egg whites and add sugar. Whip all together and put in pan. Crumb vanilla wafers on top. Place in refrigerator. Serve with whipped cream.

Mrs. Beulah E. Ekstrom

# Crumble Pudding

4 eggs

2 tsp. vanilla

1 c sugar

1 c bread crumbs (packed solid)

1 c nuts

2 tsp. baking pwd. 1 lb. dates cut fine

Mix dry ingredients and add to well beaten eggs; add nuts and dates and flavoring. Bake 40 minutes in slow oven. Crumble while hot. Serve cold with whipped cream or the following:

2 egg yolks

Butter size of egg

½ c powdered sugar

2 egg whites

1 pt. cream

Beat together, adding whites of eggs and whipped cream last.

Mrs. W. P. Wylie

# **Date Pudding**

1 box dates

2 eggs

1 c nuts

2 tbsp. flour

¼ to ½ c sugar

Beat eggs; add flour, sugar, chopped dates and nuts. Pour in buttered pan and bake 25 to 30 minutes in moderate oven. Serve with whipped cream.

Mrs. Charles Gulden

# Graham Cracker Pudding

¼ c sugar

1 tsp. baking powder

2 tbsp. butter ½ c nuts

½ c milk ½ tsp. vanilla

1 egg

1 c graham cracker crumbs heaping

Cream sugar and butter and add other ingredients. Bake in moderate oven Serve with lemon sauce. Serves 6

Miss Mary E. Harper

# Green Minted Apples

2 c sugar

1 tbsp. mint flavoring

2 c water

2 tbsp. fresh mint leaves

Place ingredients in sauce pan and boil until sugar is dissolved; strain out mint leaves and add enough coloring to make apples bright green. Solid apples must be used; pare and core same and simmer very slowly Turn apples constantly so as to color properly.

Mrs. C. W. Early

# English Rice Pudding

1 qt. milk

nutmeg

4 tbsp. raw rice

4 tbsp. sugar

Put rice and sugar, in milk; grate nutmeg over top. Place in 350 degree oven and bake 3 hours, stirring every half hour until it has been in 2½ hrs. Let top brown slightly. Serve warm.

Mrs. Bert Underwood

# Toasted Marshmallow Pudding

1½ thsp. gelatin½ c sugar1 thsp. cold watertsp. salt1 c boiling water4 large eggs

Dissolve gelatine in cold water; add boiling water, sugar and salt. Keep this mixture hot. Beat egg whites stiff; add hot mixture to egg whites stirring constantly; as egg stiffen pour mixture a little faster but great care must be taken. Continue to beat with wire beater till mixture becomes cold. Pour into pans lined with oiled paper and set in refrigerator over night. Remove from pancut in squares and cover each with pulverized graham crackers so it resembles a toasted marshmallow. Serve with whipped cream.

Mrs. W. P. Wylie

# **Date Pudding**

3 eggs 1 c dates 1 c sugar 3 tbsp. flour

1 c nuts 1 tsp. baking powder

Beat eggs thoroly; add flour and sugar gradually, baking powder sifted in with flour; add chopped nuts and dates last. Bake in greased pan in very slow oven 25 minutes. Serve in squares topped with whipped cream.

Mrs. C. M. Morgan

# Marshmallow Whip

1 c crushed pineapple ½ pt. whipped cream ½ lb. marshmallows ¾ c pecans ½ c sugar

Cook pineapple and sugar thick syrup; pour over marshmallows and nuts; add a little salt. Cool and add whipped cream.

Mrs. Alton Yarborough

#### Almendrado

1 envelope gelatín

1/2 cold water

1/2 c boiling water

1/2 tsp. almond flavor

1/2 lemon juice

1 tsp. vanilla

Dissolve gelatin in cold water; add boiling water and sugar; stir well till dissolved. Let cool but not until thick. Beat egg whites and add gelatin mixture (which has soaked 5 minutes in cold water); mix together very slowly one teapspoon at a time. Divide into 3 parts; leave 1 white, color 1 pink and 1 pale green. To white portion add juice of lemon; to pink one add vanilla and to green almon flavor. Chopped almonds should be added to each mixture. Serve with following:

#### Sauce

Beat eggs slightly, add sugar, salt and flavoring. Add to scalded milk and cook in double boiler until smooth and slightly thickened.

Mrs. W. B. Powhatan

#### Fried Cream

1 qt. scalded milk 4 eggs 3 tbsp. cornstarch 4 tbsp. sugar 1 stick cinnamon vanilla

Cook milk and cornstarch for half hour; to which cinnamon has been added. Beat eggs with sugar and add to cornstarch mixture; cook 5 minutes; remove and add vanilla. Pour into flat dish to cool. Next day cut into small squares dip in egg and crumbs and fry.

Mrs. Wallis Tener, Chautauqua, N. Y.

Torte

6 tbsp. butter 1 c flour

6 tbsp. milk 1 tsp baking powder

2 c sugar 4 eggs

Cream 1 cup sugar and butter; beat eggs and add yolks with other ingredients. (save egg whites and 1 cup sugar for top). Put cake batter in buttered pan; cover with meringue made of beaten whites and sugar and bake in a slow oven. Serve with crushed pineapple and whipped cream.

Mrs. W. B. Powhatan

# Hot Chocolate Pudding

2 c milk 1 tbsp. butter 2 ounces chocolate ½ c brown sugar

½ tsp. salt 1 egg

2 c stale bread crumbs

Heat the milk to a simmer; then add chocolate cut fine; add sugar and bread crumbs. Let stand 1 hour; add 1 egg and butter and bake 1 hour at 350 degrees.

Mrs. Bert Underwood

wiis. Best on

"Riz-a-l Imperatrice"

 $\frac{1}{2}$  c rice $\frac{1}{2}$  ounce gelatin2 qts. water2 or 3 tbsp. water $\frac{1}{2}$  pt. cream $\frac{1}{2}$  c powdered sugar1 tsp. vanilla1 c grape juice $\frac{1}{2}$  c granulated sugar

Boil rice in water; drain. Lift rice gently with fork while cooling. Whip cream and add sugar and vanilla; add to cold rice. Dissolve gelatin in cold water. Add to rice mixture and turn into mold; place in refrigerator. Serve with grape juice sauce:

#### Grape Juice Sauce

1 c grape juice Sugar to taste ½ c water 1 tbsp. flour

Mrs. Bert Underwood

#### Ice Box Cake

30 lady fingers½ c sugar1 c rich milk3 eggs1 tbsp. butter½ pt. heavy cream1 tsp. cornstarchJuice 1 lemon

Put cornstarch, slightly beaten yolks, milk and butter in a double boiler; cook slowly till thick, stirring constantly. Add lemon juice and whites, stiffly beaten, while mixture is still warm. Line mold with lady fingers and add alternately lady fingers and filling. Serve with whipped cream.

Selected

# Strawberry Ice Cream (Original)

3 boxes strawberries

2 c sugar

¼ c sugar

3 c milk

1/8 tsp. salt 1 c whipping cream

Mash berries with 2 cups sugar. Add milk and salt. Freeze in crank freezer to mushy stage. Add whipping cream, whipped stiff, and sweetened with ¼ cup sugar. Continue freezing until completely frozen. This may be served at once or packed in electric refrigerator.

Mrs. Frank E. Alder

"My Own" Freeze

½ c sugar dissolved in 1/4 c boiling water

1 can apricots

Salt

1 can pear juice

Put apricots thru collander; add salt and pear juice and apricot juice; freeze. If in ice box, stir every 10 minutes till hard or firm.

Mrs. Ward Hill

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### EGGS AND CHEESE

She read the fancy recipes Each on a tempting winner; Then dashing to the kitchen, fixed Some ham and eggs for dinner.

# Eggs in Tomatoes

Cut the tops from as many firm tomatoes as you desire to prepare; one for each person; remove centers with knife sprinkle generouly with salt and set in the oven until partly cooked. Remove from oven and carefully break a fresh egg into each tomato; sprinkle with salt and pepper and add to each a small lump of butter. Return to oven until eggs are set. Serve immediately.

Mrs. Wallis Tener, Chautauqua, N. Y.

#### Escalloped Egg Plant or Squash

1 large egg plant ¼ c butter
Equal amount squash 1 c bread crumbs
1 onion 2 eggs

3 pieces celery ½ tsp. black pepper

2 hard cooked eggs 1 c milk

Peel and slice egg plant and put in salt water 2 or 9 hours. Take from pan and wipe each piece dry. Cover with boiling salted water and cook until tender. Drain thoroly and mash. Chop onion and celery and fry in butter to light brown and add to egg plant. Then add two hard cooked eggs chopped fine; then bread crumbs, pepper, milk and well beaten eggs. Mix well. Place in casserole, cover with buttered bread crumbs and bake in moderate oven 45 minutes. Squash may be used in the same way.

Mrs. John H. Gardner

#### East Indian Rice

3 c cooked rice 1 lb. ham or bacon

2 small cans tomatoes 1 large onion

Brown diced ham and finely chopped onion. Alternate layers of ham, rice and tomatoes in greased baking dish. Pour over tomato liquor. Cover with bread crumbs and grated cheese. Bake in moderate oven until it shows no tomato juice.

Mrs. S. A. Lay

# Italian Egg

4 hard cooked eggs sliced
3 tbsp. butter
2 tbsp. onion
4 tbsp. flour
2 c tomatoes
4 tsp. paprika
3 c grated cheese

Melt butter, add flour and blend. Add tomatoes and cook until slightly thickened; then add eggs, celery, onion, salt and paprika. Pour into buttered pan; sprinkle with cheese and bake 20 minutes in moderate oven.

Mrs. C. B. Brown

# Scrambled Eggs with Mushrooms

½ c mushroom soup 4 eggs ¼ c warm water Bacon

Blend soup with water; add eggs, beaten until they are light; then salt and pepper. Scramble the mixture in butter. Serve with crisp slices of bacon.

Mrs. Clark H. Johnson

## Sour Cream Omelette

6 eggs separated 6 tbsp. sour cream

% tsp salt 1½ tbsp. butter pepper

Beat egg yolks till thick; add half of salt, pepper and cream. Beat egg whites with remaining salt until dry; fold other mixture in. Heat butter in large skillet. Pour in egg mixture and spread evenly. Cook over low flame; prick from time to time; then place in slow oven 5 minutes to dry on top. Omelette may be spread with marmelade or chopped ham or other filling before folding. May be made with milk or water but sour cream is best. Serves 4.

Miss Elizabeth Henry

## Wild Rice (Meat Sustitute)

1 c wild rice
1 c tomatoes
1 c American cheese
½ c onions
Salt

½ c olive oil
1 c mushrooms
1 c ripe olives
1½ c water (boiling)

Pepper

Wash rice; soak 1 hr. Drain and add all ingredients. Bake in moderate over 1 to 1½ hour.

Mrs. Lyndon R. Wilson

#### **Strawberry Omelette**

4 to 6 eggs

1 tbsp cream Salt

Separate eggs; beat yolks until creamy; add cream and salt. Beat egg whites till stiff; fold carefully into yolks. Have skillet hot with enough butter to cover pan. Let butter get a golden brown bfore putting in eggs. Turn fire low and let omelette puff up slowly: when the edges are firm, the omelette can be browned in the oven or folded and allowed to cook until done.

#### **Strawberry Sauce**

½ c sugar

1½ c water

½ c strawberries

1 tbsp. cornstarch

Bring to boil sugar, strawberries and water; add cornstarch which has been mixed with cold water. Cook for a minute or two, stirring constantly. Remove from fire and heat hard; return to slow fire and cook very gently until thick. Pour while hot over remaining box of berries. Pour this sauce over omelette and serve at once.

Mrs. Arthur Upson

#### Cheese Souffle

4 slices white bread, inch thick ½ lb. nippy cheese

½ tsp. salt 4 eggs

1 tsp. dry mustard

2½ c milk (sweet)

Dash cayenne

Remove crusts from bread and butter well. Crumble cheese and mix with seasoning. Butter baking mold, and put two slices of bread in mold. Spread over this half the cheese; sprinkle half seasonings over cheese. Repeat with other two slices. Next, beat well the eggs and add milk. Pour over bread and cheese in mold. Set in refrigerator 6 to 8 hours. Bake  $1\frac{1}{2}$  hrs.

Mrs. Walter E. Lovejoy

#### Cheese Souffle

4 tbsp. butter Few grains cayenne

4 tbsp. flour 1 c milk

½ tsp. salt 1 c cheese (grated)

% tsp. mustard 3 egg yolks 3 egg whites

Make a white sauce of butter, flour milk and seasonings; add cheese and well beaten yolks. Stir till cheese is melted. Cool slightly. Fold in stiffly beaten egg whites and turn into a buttered baking dish. Bake in moderate oven 35 min.

Mrs. E. T. Kibler - Miss E. S. Osgood

#### Brown Rice and Cheese

3 c milk 2 c grated cheese

2 eggs 1 tsp. salt

2 c boiled brown rice ¼ tsp. paprika

Scald milk; add beaten eggs and other ingredients. Bake in buttered custard cups set in pan of cold water in 350 degree oven until silver knife comes out clean. Serve very hot.

Mrs. S. A. Lay

#### Tuna or Salmon Souffle

1 can fish 1 heaping thep, flour

5 eggs 1 c milk

2 tbsp. butter Salt, pepper, onion salt

Make a white sauce of butter, flour and milk. Remove from fire and add beaten egg yolks, fish broken into small pieces and whites of eggs beaten stiff. Bake in greased casserole in moderate oven 40 minutes. Serves 6.

Mrs. C. A. Anderson

#### Chocolate Souffle

2 tbsp. butter ½ tsp. vanilla
2 tbsp. flour 1½ sq. chocolate
¾ c milk ½ c sugar

3 eggs

Melt butter, add flour, stir till smooth. Add milk, stir constantly; when it boils add melted chocolate; then sugar. Add this to beaten yolks. Cool slightly and add egg whites. Flavor. Pour into greased glass baking dish and bake in moderate oven till set - 25 minutes. Bake slowly in pan of water.

Mrs. George W. Barr

#### Tomato Rarebitt

2 tbsp. butter  $\frac{1}{3}$  tsp. soda 2 tbsp. flour 2 c grated cheese

 ¾ c thin cream
 2 oggs

 ¾ c tomatoes
 ½ tsp. salt

½ tsp. mustard ½ tsp. cayenn<sub>e</sub> pepper

Place butter in the heated chafing dish; when melted, add flour and when well mixed add the cheese. Stir until thoroly blended, then follow with cream, tomatoes and eggs well beaten. Use seasonings and serve on toast or crisp crakers. Sprinkle lightly over top with cayenne.

Josephine Wallace

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#### **MEAT - FISH - FOWL**

Hi diddle diddle, the man is our riddle Meat, fish and fowl are his boon, But lest you forget, and sit there and fret These recipes solve the problem soon.

#### Baked Veal

5 lb. of veal

1 tps. sage (may be omitted)

1 tbsp. powdered mustard 1 tbsp. brown sugar 1/8 tsp. pepper 3 tbsp. vinegar

1 tbsp. salt

1 c hot water Sliced bacon

Place meat in roaster and spread with dry ingredients mixed to a paste with the vinegar. Arrange strips of bacon over meat and place in hot oven 450— uncovered until bacon begins to brown. Add hot water and reduce oven temperature to 350. Baste occasionally with liquor in pan. For thorough cooking allow 30 minutes per lb.

Mrs. Joseph Grier

#### Veal and Mushrooms

2 lb. cooked veal

Salt, pepper, paprika to taste

1 c button mushrooms

Buttered bread crumbs 74 c flour

3 tbsp. melted butter 1 tbsp. minced onion

1 c milk and mushroom stock

1 c cream

Cube meat; make sauce of butter, onion, flour and liquids. Add veal, mush-rooms and seasonings. Pour into greased baking dish and cover top with buttered crumbs. Bake in hot oven 30 minutes.

Mrs. M. C. Comer

#### French Lamb Stew

2 lb. choice shoulder lamb cut small

1 can consomme

3 med. whole ripe tomatoes

1 bay leaf

% c fresh peas

4 small white onions

Garlic clove

Rub heavy skillet with garlic. Saute lamb in 2 tablespoons butter till brown. Add consomme and simmer 25 minutes. Season with salt, pepper and paprika, Add tomatoes, onions and bay leaf. Cook slowly till vegetables are done and meat tender. Cook peas separately and add just before serving. May be thickened if desired.

Mrs. C. A. Anderson

#### Veal Birds

2 lb. veal round steak 2 dry bread cubed ½ tsp. salt

Dash pepper

1/4 tsp. sage
1 tbsp. butter
1 onion

Hot water

Cut veal large enough for a serving. Make a dressing as follows: Mix all ingredients named above (except veal) with hot water. Put 2 tablespoons dressing on each piece of veal; roll and pin with a toothpick and put into a greased covered baking pan. Salt and pepper and add ½ cup hot water. Bake slowly 1 hour. After "birds" are done make gravy of the liquid in pan. Serves 6.

Mrs. J. O. Nabours

#### Veal Birds

1½ lbs. veal steak sliced thin½ c flour

2 tbsp. butter 2 tbsp. flour

11/2 c boiling water

Wash veal and trim off fat. Cut into 6 pieces uniform size and rectangular in shape. Spread each with favorite dressing. Form into little rolls and fasten with skewer. Roll "birds" in ¼ c flour and brown in melted butter. Add 2 tablespoons flour to fat in pan, stirring to prevent lumps. Add water and put in casserole. Cover and bake 1 hour at 400 degrees.

Elizabeth Osgood

#### Scrapple

Boil 1½ pounds pork shoulder in 2 quarts water; run through grinder and remove excess fat from water and strain. Moisten enough corn meal and stir in liquid to make a thick mush. Add ground meat and season to taste. Boil slowly ¾ hr. When cold cut in slices dip in flour and fry brown.

Mrs. Helen Weber

#### Barbequed Lamb

Either leg or shoulder may be used for this dish. There is more fat on shoulder cut. Rub meat generously with salt, and dredge with flour. Brown quickly in 450 degree oven; then reduce heat to 350 for remainder of baking. Cover with following:

1 c water

2 tbsp. Worcestershire sauce

½ c tomato catsup 2 tbsp. pepper sauce 1 med. onion sliced Garlic clove
Dash cayenne

ed. onion sliced Salt pepper

Mix all ingredients. Baste the lamb often with sauce in pan. A small roast

Mrs. J. O. Nabours

#### Lamb Stew

 $1\frac{1}{2}$  lb. lamb, cut from shoulder

will cook in  $1\frac{1}{2}$  to 2 hours.

4 potatoes 4 carrots

1 medium onion

Cut lamb in small pieces. Wipe meat with damp cloth. Brown onion in hot fat. Remove onion and brown meat on all sides. Add flour and stir till brown. Add water and onion. Cook slowly for 1½ hours. Add potatoes, peeled and quartered. About ten minutes before adding potatoes add a number of scraped carrots. Potatoes should be added about 1 hour after meat starts cooking.

Mrs. S. H. Mathews

# German Liver Dumplings

1 lb. liver (beef preferred)

½ tsp. salt

2 egg yolks 2 onions 3 tbsp. flour 3 celery stalks

1/2 c bread crumbs

Parsley Pepper

Grind liver, onions, celery and parsley thru medium grinder. Add egg yolks, bread crumbs, flour, salt and pepper. Mixture should be stiff; add more flour if necessary. Have prepared vegetable soup, drop mixture by tablespoons and boil 10 minutes. Serve in soup plates with soup, adding at the last butter which has been browned in frying pan.

Mrs. Harry Ransom

#### Tomato Steak

1 turnip 3 lb. round steak 3 lb. round steak (2 inches thick.) 2 tbsp. water 2 cloves 1 pt. tomatoes 2 tsp. salt 2 carrots 1/8 tsp. pepper 1 large onion 2 tbsp. flour

Score beef by slashing with sharp knife. Place in casserole and sear at 500 degrees for 20 minutes. Prepare vegetables by putting thru coarse knife of grinder. Cover and bake at 275 degrees 3 hours. Remove from oven; add flour mixed with 2 tablespoons water; boil over surface burner for a few minutes until gravy is thickened.

Mrs. G. J. Bretcher

### **Braised Tongue**

4 tbsp. butter 1 fresh tongue 1/2 c carrots 4 thsp. flour 1 sprig. parsley ½ c celery Salt pepper 1/2 c onion

2 tbsp. Worcestershire sauce

Cook tongue in water slowly 2 hours. After cooked remove skin and roots from tongue. Place tongue deep cooking pan with above vegetables. Brown butter; add flour; add 4 cups water in which tongue was cooked. Add seasonings and pour this liquor over tongue and vegetables. For variation 11/2 cups stewed or strained tomatoes may be used instead of water. Cover and bake 2 hours in slow oven 300 degrees. Turn tongue after cooking first hour. Serve tongue with sauce.

Mrs. Orval Polk

# Lamb Chops with Minted Apples

Brown loin chops on both sides. Reduce heat, cover and cook till tender. Salt and pepper.

#### Minted Apples

1 pkg, peppermint candies ½ c water Green fruit coloring. 1 c sugar

Core, pare apples and drop into syrup made of above ingredients. Cook till tender. Turn apples often and let cool in syrup. Plan 1 apple for each meat helping.

Mrs. M. C. Comer

# Hamburgers Diablo

11/2 lbs. ground meat Tiny bit garlic 2 tbsp. parsley 1 c evaporated milk 3 tbsp. ground onion 2 tsp. salt Pepper

Mix all ingredients together and shape into patties (about 6.) Fasten a strip of bacon around each. Bake at 400 degrees for 25 minutes. Then on top of each lay a slice of tomato and on top of this a thin slice of American cheese. Bake 10 minutes or until cheese is melted.

Mrs. J. P. Bloggett

City Chicken

wooden skewers

1 lb. veal cutlet

1 lb. lean pork % c cracker crumbs

1 egg beaten 1 c mushroom soup

2 thsp. onion juice Salt, pepper

Scald and wipe wooden skewers. Cut meat in 1 inch squares sprinkle with salt, pepper and onion juice. Insert skewers in center of pieces of meat, alternating veal and pork, using 5 or 6 pieces of meat. Mold meat into drum stick shape. Dip into beaten egg and cracker crumbs. Brown in 2 tablespoons hot fat and place in baking dish. Add soup, cover and ake in moderate oven 1 hour.

Mrs. John R. Stille

Cottage Roll

Slice round steak medium thick 1 lb. sausage

Score, salt and pepper steak; spread sausage over steak and roll together as for jelly roll. Cover with tomato puree and add several stalks of celery. Bake in moderate oven 1 hour.

Mrs. Walter Willson

Dumplings

1 c flour 2 tsp. butter

2 tsp. baking pwd. Salt

Milk enough to hold above ingredients together, but not too moist. Drop by spoonsful. Cover and cook 15 minutes without lifting cover.

Mrs. Bertram L. Hitch

Swedish Meat Balls

2 lbs. ground steak 1 can tomato juice or soup 1/4 lb. suet 1 or 2 tbsp. onion juice

1 c milk ½ tsp. mace
3 tbsp. cornstarch ½ tsp. all spice

Salt

Mix meat and suet; add milk and cornstarch. Mash with potato masher. Add onion juice and seasonings. Make into balls, roll in flour and brown in butter; then add tomato juice and simmer 1 hour.

Mrs. John R. Stille

Swedish Hildolenor

1 lb. ground beef ½ tsp. all spice ground

½ c rice Salt to taste

1 onion minced Head cabbage, large

Separate cabbage into leaves and boil 5 minutes. Cool. Cook rice in boiling salted water till tender; cool. Mix meat, rice, allspice and salt. Add a little water if mixture is too stiff. Roll a heaping tablespoon of mixture in leaf of cooked cabbage. Fold cabbage around it. Place rolls close together in greased baking dish. Dab each roll with butter. Bake in 400 to 450 degree oven till brown. Decrease heat and cook 1 hour. When done thicken juice in pan with flour and 1 cup thin cream.

Mrs. Harry Stille

Raisin Sauce

1 c seeded raisins 2 c cold water

½ c sugar 1½ tbsp. Iemon juice

1 tbsp. flour

Add raisins to water; simmer till soft. Add sugar and cook 15 minutes longer; add Iemon juice and flour.

Mrs. Robert Morrow

#### Spare Ribs Barbecued

11/2 lbs. spare ribs 1 tsp. horseradish 1 tbsp. salt ½ c water ½ tbsp. pepper 2 tbsp. flour 2 tbsp. butter 2 med. onions 1 green pepper 1 egg ½ c catsup

Cut spare ribs into individual servings; roll in mixture of salt, pepper and flour. Melt butter in heavy kettle and brown spare ribs. Mix finely chopped onion, green pepper, horseradish, catsup and water and pour over spare ribs; cover closely and simmer till tender (11/2 hrs.).

Mrs. J. L. McKnight)

#### Baked Ham

1 small boned ham 1 c pineapple juice 12 whole cloves 1 c vinegar 1 lb. brown sugar 1 can pineapple

Stick cloves in ham. Place meat in roaster and cover with 1 inch brown sugar. Put in a hot oven and let sugar melt over ham. Add vinegar and pineapple juice. Bake slowly basting often with liquid. About 20 minutes before serving place slices of pineapple (large can) over ham fastening firmly with toothpicks. Cover pineapple with brown sugar. Baste frequently with liquid. If liquid gets too thick thin with hot water.

Mrs. Carl H. Young

#### Ham and Pork Loaf

1 lb. ground ham (tenderized) 1 c milk 1½ lb. ground pork steak 2 eggs, beaten 1/8 tsp. pepper 1 c cracker crumbs

Mix together meats, beaten eggs, seasoning and cracker crumbs. Shape into a loaf. Bake 2 hours in 375 degree oven. Baste frequently with following:

Syrup

1½ c brown sugar 1 tbsp. mustard ½ c vinegar ½ c water

Combine and cook into thick syrup

Mrs. M. C. Comer

#### Ham Rolls

Use cold boiled ham, having slices cut rather thick. Roll each slice around 3 asparagus tips (canned) and arrange in f lat baking dish. Pour over ham rolls a white sauce seasoned with 1 cup grated cheese and a good sprinkling of paprika. Sprinkle bread crumbs over top and bake half hour in medium oven.

Mrs. S. H. James

#### Baked Slice of Ham

11/2 to 2 lbs. ham sliced thick ½ c pineapple or orange juice.

If ham is salty, soak 1 hour in water; then drain. Place in shallow pan. Sprinkle freely with brown sugar and stick several cloves in ham. Pour juice over. Bake uncovered 350 degree oven 1% hours. If tenderized ham is used, baking time will be less.

Mrs. W. L. English

#### Ham Loaf

3 eggs

1 lb. ground smoked ham

2 lb. ground lean pork 11/2 c bread crumbs

1 c white sauce 1 c milk

Beat eggs well and add to mixed meat. Mix in crumbs, white sauce and milk. Season with pepper and little salt. Divide into thirds; place hard boiled egg, sliced, on meat mixture; then place another third of meat; then sliced eggs; Do same to third layer. Put in greased pan. Bake in moderate oven 1 hour.

Mrs. J. O. Nabours

#### Ham Loaf

1 lb. ground ham 1 c bread crumbs moistened with milk

2 lb. ground lean pork 2 eggs well beaten

Salt and pepper to taste

Mix all ingredients and bake in slow oven 11/2 hours. Baste often. Serve with horseradish sauce.

#### HORSERADISH SAUCE

2 tbsp. butter

½ tsp. salt 1 c milk

1 tbsp. flour

Mix basic way for cream sauce. Just before removing sauce add ¼ cup horseradish and 1 well beaten egg. 3 tablespoons whipped cream added just before serving improves the sauce.

Mrs. S. H. Mathews

#### Baked Ham and Noodles

½ lb. raw ham

Pkg. noodles, fine, cooked

1/2 lb. American cheese

1 c mushrooms 1 c tomato soup

1 green pepper

Put ham, cheese and green pepper thru grinder. Cook noodles in boiling water till tender and drain. Add all ingredients to meat mixture and pour into baking dish. Bake 1 hour at 325 degrees.

Mrs. Oscar T. Richey

# **Baked Pork Chops**

Brown chops and place in baking dish. On each chop place a tablespoon of uncooked rice, 1 tablespoon diced celery, a little chopped onion and green pepper. Pour one large can of tomatoes over chops and bake in moderate oven till rice is tender. Baste occasionally to prevent rice from getting hard.

Mrs. Beulah E. Ekstrom

# Stuffed Baked Pork Chops

4 pork chops (cut 1 inch with pocket)

Salt, pepper

1 c toasted bread crumbs

1/2 c boiling water

2 tbsp. butter

Sage poultry dressing

Melt butter in water and pour over crumbs to which seasonings have been added. Fill pocket, close with toothpick. Put in baking pan; add ¼ cup boiling water. Bake in moderate oven until well done.

Mrs. W. R. Lyon

#### Meat Loaf

1 lb. ground steak½ tsp. pepper½ lb. lean pork1 egg, beaten1½ tsp. salt¾ c water1¾ c bread crumbs1 c tomatoes

Grind meats together twice. Soak bread in tomatoes and water. Add egg and other ingredients. Butter baking pan and pour mixture into pan. Dot top of meat loaf with butter and corn flakes. Bake ¾ hours in 350 degree oven.

Mrs. C. M. Herzog

#### **Meat Loaf**

1 lb. ground veal

½ tsp. mustard

½ tsp. celery salt

½ tsp. salt

1½ c water

½ tsp. pepper

1½ c bread crumbs

Few grains paprika

1 c tomato soup

½ green pepper

2 celery stalks

1 pimiento

Dice celery and green pepper; mix all ingredients. Rinse soup can with 1 cup water. Don not shape but bake in loaf pan for 2 hours in moderate oven.

Mrs. A. Willard Voorhees

#### Meat Loaf

1 lb. ground steak)
1 egg
14 lb. ground pork)
Salt
or all round
1 tbsp. lemon
steak may be used
1 c milk
Cracker crumbs
Pepper
Juice 1 small lemon

Mrs. E. M. Gibbs

#### Individual Meat Loaves

1½ lbs. ground beef1½ c bread crumbs¾ c evaporated milk1½ tsp. salt3 tbsp. onion¾ tsp. mustard3 tbsp. green pepper2 tbsp. horseradish

Mix above ingredients thoroly. Shape into 6 loaves; put in greased baking dish. Bake in hot oven 450 degrees 30 minutes. Cover tops of loaves with ½ cup catsup or tomato sauce. Reduce heat to 400 degrees and bake 15 minutes or until loaves are tender.

Mrs. Joe Stewart

#### Meat Loaf

2 lbs. ground beef

4 tbsp. Worcestershire

4 tbsp. horseradish

2 small onions

1 tsp. dry mustard

2 tsp. salt

4 tbsp. green pepper

2 eggs

34 c tomato catsup

2 c bread crumbs

Mince pepper and onion; mix all ingredients well, excepting catsup. Pack in greased pan. Cover loaf with catsup and bake in hot oven 45 minutes.

Betty K. Grove

#### Liver Loaf

½ Ib. liver chopped fine ¼ c cracker crumbs

1 lb. steak ground ½ onion

¼ lb. pork ground½ tsp. poultry seasoning¼ c uncorked oatmeal½ c milk

1 egg ¼ c flour 1 tsp. salt

Dice onion and cook till tender, but not brown, in hot fat. Mix with other ingredients, form into a loaf and dredge with flour. Dot with butter or arrange a few slices of bacon over top and bake in medium oven 35 minutes. Water, tomato juice or beef stock may be poured around edge of meat loaf to prevent too much crisping.

Mrs. Morris Fried - Brooklyn, N. Y.

#### Mock Chicken Legs

1 lb. pork steak 2 tbsp. milk
1 lb. veal steak Cracker crumbs

1 egg Bread crumbs or cornflakes

Salt - pepper

Have meat sliced thin; pound well and cut in strips  $1\frac{1}{2}$  inches square. Arrange on wood skewers alternately. Roll each drum stick in crumbs, in egg diluted with 2 tablespoons milk or watr and again in crumbs. Season and brown in hot fat. Add a small amount of water; cook slowly about 1 hour or till tender.

Mrs. Oscar T. Richey

#### Italian Meat Balls

1 can tomato sauce
2 c tomato paste
2 lb. ground beef
6 slices bacon
3 bay leaves
1 garlic clove
1 med. onion
1 tbsp. chili pwd.
Salt - pepper

Cut bacon in small pieces, fry and remove. Cut onion and garlic into small pieces and fry in bacon grease. Skin out and put pieces of bacon, onion and garlic in tight stew kettle. Salt and pepper meat and make into small balls, roll in flour and fry in same bacon grease. Put meat balls in kettle. Add 1 quart water, boiling. Simmer two hours. Serve with well boiled spaghetti.

Mrs. Lee Beverly

# Italian Spaghetti and Sauce

2 pkg. spaghetti 1 medium can button mushrooms

1½ lb. ground steak

¾ c parsley

¾ c cooking oil

1 No. 2½ can tomatoes

1 tbsp. chili pwd.

2 garlic cloves 1 tosp. cnin pwd. 4 med. carrots 3 onions, minced

Cook spagnetti in large amount of salted boiling water till tender. Drain and rinse in cold water.

#### Sauce

Cube meat and brown in cooking oil. Season with salt and pepper; add garlic, chopped carrots parsley, onions, chili powder and tomatoes. Cook slowly 1 hour.. Add mushrooms. Pour meat sauce over hot spaghetti. May be served encasserole.

#### Hamburg Cutlet and Sonbise Sauce

Shape ground round steak into cutlets. Broil or pan fry on both sides. Remove to hot platter. Pour over sauce.

#### SONBISE SAUCE

1½ c onions1 c onion stock3 tbsp. butter½ c evaporated milk

3 tbsp. flour Salt - pepper

Cook chopped onions in water till very soft. Drain but reserve onion stock. Rub cooked onions thru sieve. Melt butter, add flour and when smooth add onion stock and milk—when sauce boils, add onion pulp and season to taste. Pour over hos hamburg cutlets and serve.

Mrs. D. L. Secrist

#### American Chop Suey

1½ lbs. veal or pork1 tbsp. brown sugar1 c onions1 small can mushrooms1½ c celery1 tbsp. soy sauce

1 c chop suey vegetables 1 tbsp. cornstarch

1/2 c water

Dice meat and put in pan with onions and 2 tablespoons butter; brown slightly. Add can of vegetables, diced celery and mushrooms. Season to taste with salt and pepper. Simmer slowly for 40 minutes; then mix cornstarch, water, sugar and soy sauce Add to meate mixture.

Mrs. J. O. Nabours

#### Corned Beef Hashburgers

Chill can of coined beef, remove from can; cut in 4 or 5 slices. Put slices in shallow casserole; cover generously with ketchup or chili sauce. Bake in moderate oven 350 degrees 15 minutes. Serve on half toasted hamburger rolls.

Mrs. Jack Elliott

#### Pork and Corn Loaf

3 lb. Shoulder pork ground 1 c cracker crumbs 1 No. 2 can corn 1 minced onion 2 eggs Salt - pepper

Allspice

Beat eggs and mix all ingredients thoroly. Pack into greased loaf pan. Sprinkle top with dry bread crumbs. Bake 2 hours at 350 degrees to 375. This makes two small or one large loaf. Serves 12.

Mrs. Arthur W. Sewell.

#### Barbecue Sauce

 $\frac{1}{2}$  tbsp. mustard $\frac{1}{2}$  c butter1 tbsp. sugar2 c water1 tbsp. salt1 tbsp. vinegar1 tbsp. chili pwd. $\frac{1}{2}$  tbsp. tobasco

Pinch cayenne ½ tbsp. Worcestershire sauce

16 tsp. black pepper 1 tbsp. catsup 1 tsp. paprika 1 tbsp. onion

Mrs. J. P. Ricketts

#### Mushroom Sauce

1/4 lb. mushrooms or

1/4 c chicken stock ½ c mushroom stock

1 c canned mushrooms 2 tbsp. butter

Salt

2 tbsp. flour

Pepper

Wash and peel mushrooms and remove stems. Put stems and peelings in a little water and simmer for 15 minute. Strain. Cut mushroom caps in thin slices. Sauté in butter 5 minutes. Add flour and mix well. Add chicken and mushroom stock and bring to boiling point, stirring constantly. Season with salt and pepper. If canned mushrooms are used drain thoroly, slice, sauté in butter and proceed as above.

Mrs. Frank F. Jones, Jr.

#### American Chow Mein

1 lb. pork, round

1 pimiento

1 lb. veal, round

2 tbsp. molasses

1 stalk celery

1 c mushrooms

2 med. onions

Salt - Pepper

Remove all fat from meat and cut in small pieces. Cover meat with water and cook 11/2 hours. Cook vegetables 3/4 hour. Combine with meat and diced pimiento, mushrooms and molasses. Thicken with cornstarch. Serve with fried noodles or rice.

Mrs. Lyndon R. Wilson

#### **Baked Pickled Pork**

12 or 13 lb. pickled pork

8 large onions quartered

(Fresh pork pickled or corned

12 garlic cloves

by butcher day before).

1 pt. vinegar. Cover meat and above ingredients with boiling water and boil gently for 2 hours, or until cooked thru. Let stand in kettle till next day. Remove pork, score as for baked ham (after removing rind ) using brown sugar and cloves. Bake

in medium oven till brown.

Mrs. Lee Yocum

#### Hill's Meat Patties

2 lbs. fresh ground meat

1 can mushroom soup

Salt - Pepper

2 c post toasties Mix meat, post toasties and seasoning; make into patties. Place in pan and pour soup over. Bake slowly for 1 hour.

Mrs. Ward Hill

**Baked Lamb Chops** 

Use rib lamb chops cut thick. Wipe chops, salt, dip in bread crumbs, egg, well beaten. Arrange in baking dish and bake in moderate oven for 30 or 40 minutes. Arrange chops on a platter around a mound of new peas or mashed potatoes.

Mrs. Joseph Grier from her California Cook Book.

Spaghetti Dinner with Meat Balls

½ lb. ground round steak

1 minced onion season to taste

1/2 lb. ground pork

1/2 c bread crumbs

1/2 lb. ground veal

1 egg

1/4 c sweet milk

Mix all ingredients thoroly. Mold meat into small round patties. Grease well and roll in flour. Arrange in broiling pan and broil 15 minutes at 400 degrees. Turn meat patties and broil 15 minutes on the uncooked side. Keep hot until ready to serve.

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### Spaghetti

½ lb. long spaghetti

1-10c pkg. parmesello cheese

Drop spaghetti in boiling salt water and cook till tender; 15 minutes. Drain and put in deep casserole; sprinkle with cheese and some of hot sauce. Mix thoroly and repeat.

Spaghetti Sauce

2 cans Spanish tomato sauce

½ c meat ball mixture

Put tablespoon butter or substitute in sauce pan with meat patties. Cook till brown. Pour Spanish sauce over this and let simmer 15 or 20 minute. Before serving pour all the sauce over spaghetti dish, sprinkle cheese on top. Garnish by placing meat balls around edge of dish.

Miss Madeline Barley

#### Ham Loaf

1 c milk

3/3 lb. cured ham ground 11/3 lb. fresh pork ground 1 c fine cracker crumbs

1 tbsp. dry mustard 2 eggs beaten

¼ tsp. pepper

1/3 c brown sugar

¼ c vinegar

Combine meat, crumbs, pepper, eggs and milk. Mix well, form into loaf and place in baking pan. Mix sugar, mustard and vinegar and pour over meat. Bake in 350 degree oven 1 hour.

Mrs. Oscar Richey

#### Ham Baked in Milk

Slice of Ham 11/2 inches thick

Cover with prepared mustard on both sides and generously sprinkle with brown sugar over the mustard. Place in baking dish. Cover with sweet milk and bake 11/2 hours, in moderate oven.

Mrs. Walter Willson

#### Fish Chowder - Salt Codfish

2 c shredded codfish 4 medium potatoes 1 medium onion ½ tsp. flour

Paprika 1 can milk 1 tsp. butter Salt - pepper

Shred codfish and cook in one quart of water. Add grated onion and potatoes cut fine. When potatoes are tender mash with fork. Do not drain. Melt butter, add flour; mix well before adding milk. When creamy add to first mixture and season. Serve on toast.

Miss Josephine Wallace

#### Deviled Crab

3 hard cooked egg yolks 3 tbsp melted butter

1 beaten yolk raw egg 34 c boiling water

3 tbsp. Worcestershire sauce

Pinch salt and red pepper

Rub cooked yolks into melted butter; add sauce and seasonings. Stir in yolk of raw egg and add chopped whites of cooked eggs. Then add boiling water.

1 large and

1 c cracker crumbs

1 small can Japanese crab meat

1 egg white

Mix dressing through flaked crab meat. Add beaten egg white. Put in buttered ramekins or baking dish. Sprinkle top with cracker crumbs and bits of butter, Serves 8.

Mrs. W. H. Quesnel

#### Escalloped Tuna Fish

1 medium can tuna fish

1 large pkg. potato chips crushed

1 medium can mushrooms

2 c thick white sauce unsalted.

Mix all ingredientes together and put in buttered baking dish. Top with a few crushed potato chips. Bake in moderate oven about 30 minutes.

Mrs. Zane Grey Smith

#### Jamaica Salmon (Original Recipe)

1 tall can salmon

1/2 tsp. pepper

1 medium onion

1 small green pepper

1 ripe tomato

1 tsp. salt

3¼ tsp. butter

 $\frac{1}{2}$  c corn flakes

Remove the bones and any other undesirable portions from the salmon and flake. Sauté chopped onion, green pepper and tomato in 2 tablespoons of the butter for 10 minutes. Add flaked salmon, salt and pepper. Place in buttered baking dish. Sprinkle with corn flakes and dot with small pieces of butter. Bake in 350 degree oven 30 minutes. Serves 6.

Miss Josephine M. Wallace

#### **Escalloped Oysters**

Fut into a baking dish a layer of oysters, salt and pepper; dot with butter. Then a layer of cracker and dried bread crumbs mixed (using more bread than cracker); then a layer of oysters, etc. until dish is filled. Use crumbs on top-Mix I egg well beaten with I pint very rich milk (or thin cream). Pour this over the oysters. Cover dish and bake I hour in medium oven. When almost done remove cover and brown

Mrs. W. H. Calmes

#### Tuna Luncheon Dish

I medium size can tuna

1 pkg. potato chips 1 can mushroom soup

Mix ingredients together with fork. Place in greased pan. Sprinkle top with crushed potato chips and pieces of butter. Heat thoroly about half hour.

Mrs. John G. Anderson

#### Tuna Fish Souffle

1 small can tuna

Butter - salt, paprika

1 can mushroom soup

celery salt or cooked celery.

2 eggs beaten

Bake slowly for 45 minutes.

Mrs. Arthur Upson

#### Mock Hollandaise Sauce

2 tbsp. butter

Cayenne Pepper

2 tbsp. flour

1 tsp. salt

½ tsp. paprika

½ c milk

2 egg volks

½ c butter 1 tbsp. lemon juice

Melt butter; add flour; then seasoning. Add milk and stir until thick and smooth. Stir in egg yolks, beaten and diluted with a little of the hot mixture. Add butter bit by bit until smooth after each addition. Lastly add lemon juice.

Mrs. Robert Morrow

#### Curry of Salmon

1 tall can salmon 1 c milk
1 lemon (juice) 1 tbsp. butter
1 tsp. curry pwd. 1 tbsp. flour
4 eggs hard cooked Salt

Bone salmon and pour over it the lemon juice. Let this stand while sauce is being made. Make white sauce and add curry powder. Put over slow heat and add salmon. Let it heat thoroughly and then pour all onto a platter for serving Garnish with hard cooked eggs cut lengthwise.

Mrs. Fay W. Perry

#### Crab Cakes or Croquetes

(Tuna Fish or Salmon)

2 c crab meat 1 tbsp. cold water

2 tbsp. butter 1 egg
1 tbsp. flour Bread crumbs
1 tbsp. minced onion 1 egg beaten

Melt butter, add onions and cook; add seasonings, flour, crab meat and when cool add 1 egg. Form into cakes or cones, dip in egg and crumbs and fry in hot fat. Serves 6 (If anything is made and dipped in egg and cracker crumbs in morning; then dipped again early in afternoon and put back in refrigerator,

Mrs. A. H. Speese

#### Salmon Croquettes

2 c salmon 1 c cream
1 c cracker crumbs 1 egg beaten
Salt - pepper Pinch of nutmeg

Pick over salmon and remove all dark spots, bones and skin. Thoroly mix salmon, crumbs, cream and seasoning. Mold and roll in crumbs; then in beaten egg and again in crumbs. Let them stand several hours before frying in deep fat.

Mrs. J. S. Bayless

#### Macaroni with Salmon

1 pkg. macaroni ½ c grated cheese 1 tall can salmon 2 c white sauce

Mix well the cooked macaroni, salmon and white sauce and seasoning. Put in greased baking dish and sprinkle the top with grated cheese. Bake 20 minutes in moderate oven.

Mrs. Krank Peyton

# Parsley Butter Sauce for Fish

4 tbsp. butter

1/8 tsp. pepper

½ tsp. salt

1 tbsp. parsley

Chop parsley and combine with other ingredients.

Mrs. John G. Bostick

#### Fish Friandises

1 egg

2 tbsp. butter

2 tbsp. flour 2 c cold fish

 $1\frac{1}{2}$  c scalded milk  $1\frac{1}{2}$  c buttered crumb

Make sauce of butter, flour and milk. When it thickens add well beaten egg. Flake fish (tuna or salmon may be used). Put thin layer of buttered crumbs in bottom of baking dish, cover with fish, sprinkle with salt and paprika. Pour in layer of sauce then fish; alternate until dish is filled. Cover with buttered crumbs. Bake 20 min.

Mrs. E. T. Kibler, Glendale 'alif.

#### **Tartar Sauce**

1 c mayonnaise

1/2 tbsp. capers

1/2 tbsp. pickles

1/2 tbsp. pickles

1/2 tbsp. parsley

1 tbsp. lemon juice

Chop ingredients fine and mix with mayonnaise.

Mrs. J. P. Ricketts

#### Baked Stuffed Fish

Use white fish, lake trout, pike or pickerel.

Stuffing for Fish

1½ c stale bread crumbs

1 tsp. capers

tsp. salt
 tbsp. onion

¼ c melted butter

1 well beaten egg

1 tsp. parsley

Moisten crumbs with egg and melted butter. Add all other ingredients. Chop onions, capers and parsley and mix well. Prepare the fish, season with salt and pepper. Stuff and bake in open pan. Paste with butter sauce. Cook in medium oven.

Mrs. John G. Bostick

#### Tuna Pie with Cheese Roll Crust

 $\frac{1}{2}$  c sliced green peppers1 tbsp. lemon juice2 slices onion3 tbsp. butter6 tbsp. flour $\frac{1}{2}$  tsp. salt3 c milk1 large can tuna

Melt butter; add green pepper and onion and cook till soft. Add flour stirring until well blended; add salt, then milk slowly, stirring constantly. Bring to boil and boil 2 minutes. Add other ingredients and pour into large baking dish and cover with cheese rolls. Serves 8.

#### Cheese Rolls

 1½ c flour
 3 tbsp. shortening

 1 tsp. baking pwd.
 2 pimientoes

 ½ tsp. salt
 ½ c milk

 ¾ c grated cheese
 Cayenne

Sift together flour, baking powder and seasoning; add shortening. Mix thoroly with fork; add liquid to make soft dough and toss lightly on floured board till outside looks smooth. Roll into sheet 8x12 inches. Sprinkle with cheese and pimiento. Roll up like jelly roll; cut in 8 slices; flatten slightly and lay on top of creamed mixture. Bake in hot oven 450 degrees about 30 minutes.

Mrs. E. M. Gibbs

#### Hollandaise Sauce for Fish

½ c butter Yolks 2 eggs

½ tbsp. vinegar ¼ tsp. salt

1 tbsp. lemon juice Few grains cayenne

Divide butter in three pieces; put one piece in double boiler with lemon juice and egg yolks; stir, then add second piece of butter and as it thikens add third piece. Remove from fire and add salt and cayenne.

Mrs. E. E. Gill

#### Salmon Loaf

1 large can salmon ¾ c cracker crumbs

 ½ tsp. salt
 3 egg yolks

 ¼ tsp. pepper
 3 egg whites

 2 tbsp. lemon juice
 ½ c hot milk

 ¼ tsp. paprika

Remove skin and bones from salmon; mash fine. Mix together the salmon, salt, pepper, lemon juice, beaten egg yolks, cracker crumbs and hot milk. Lastly fold in stiffly beaten egg whites. Pour into greased loaf pan. Sprinkle with paprika. Bake  $1\frac{1}{2}$  hours in 350 degree oven.

Mrs. Wm. L. English

#### Skimpy Shrimp

1 can shrimp or 6 slices bread ½ inch thick ½ lb. fresh shrimp ½ tsp. cayenne pepper

½ lb. grated American cheese 2 c milk.

Arrange half of the bread in greased baking dish. Spread with half the shrimp. Sprinkle with half the cheese and bit of dry mustard. Add remainder of bread, cheese and shrimp. Put cheese on top of mixture. To three slightly beaten eggs add cayenne pepper and milk. Mix together and pour over the shrimp and bread mixture. Bake 40 minutes in 325 degree oven.

Mrs. M. C. Comer

#### Roast Chicken (Southern Style)

Prepare a chicken for roasting. Dust with salt, pepper and powdered thyme. Stuff with following dressing made wih corn bread.

#### Stuffing for Chicken

 1 medium onion
 1 egg

 1 tbsp. ham fat
 1 tsp. sage

 1 tsp. thyme
 ¾ tsp. pepper

 Corn bread
 2 tsp. salt

 ¾ c milk

Crumble corn bread and add other ingredients; stuff the chicken, truss and roast until tender and a delicate brown. Serve with boiled rice, candied sweet potatoes and a tart relish salad.

Mrs. Arthur Sewell

#### Chicken Croquettes

6 tbsp. butter 1 large can mushrooms 6 tbsp. flour 3 c broth

3 c milk 3 tsp. paprika

Salt - pepper 3 tbsp. Worcestershire sauce

6 c chicken

Make  $sauc_e$  of above ingredients excepting mushrooms and chicken. Add the chicken and mushrooms. Pour into large shallow pan; let it get very cold. Mold into croquettes, dip in beaten egg and roll in cracker crumbs. Return to ice box until ready to fry in deep fat.

Mrs. B. P. Storts, Jr.

#### Baked Chicken

Prepare young chickens as for frying. Cut into joints - salt, pepper and season to taste; roll in flour; lay snugly together on bottom of sheet iron baking dish and bake in oven, basting occasionally with gravy made of butter, water, salt and pepper.

#### Another Way

Cut open through breast and boil until nearly done; then lay it in a dripping pan and bake.

Mrs. J. A. Bayless

#### Chicken Shortcake

1 c diced chickenSalt - pepper½ c diced celery2 tbsp. butter1 c chicken stock or milk2 tbsp. flour

Make a bisquit dough and roll ¾ inch thick. Cut with small cutter and bake in 450 degree oven. Make sauce of flour, butter, chicken stock or milk. Brown celery in 1 tablespoon butter and add to sauce. Add diced chicken and heat thoroughly. Break open hot biscuits and put chicken mixture between and over top.

Mrs. M. C. Comer

#### Chiken Pie

Joint and prepare for cooking a 5 lb. chicken. Keep meat covered with water during entire cooking period. Cook till meat removes from bone. While hot, remove meat from bones. Line a deep baking dish with rich pie crust rolled a trifle thicker than for ordinary use. Lay in the chicken; thicken and eason stock and pour over same; cover with top crust. Leave a round opening in center to allow steam to escape. Bake in slow oven about 2 hours. Serve hot.

Mrs. Thomas Elliott

#### Chicken Loaf

Cook chicken until tender; remove bones and chop in fine pieces. Add 1 cup rolled cracker crumbs,1 pint sweet milk, 1 egg, 1 teaspoon salt, pepper to taste. Mix all together, form into loaf and bake half hour in moderate oven. Baste with broth of chicken.

Mrs. George Darnell

#### **Barbequed Chicken**

2 tbsp. vinegar
2 tsp. brown sugar
1 tsp. chili pwd.
1 tbsp. A-1 Sauce
1 pinch red pepper
1/2 tsp. black pepper
2 tbsp. Worcestershire sauce
1 tsp. chili pwd.
2 tomato catsup
3/4 c tomato catsup
3/4 c hot water
1/2 tsp. Tobasco sauce

Baste and turn chicken several times. Keep covered at first; last fifteen minutes uncovered. Cook till tender.

Mrs. L. Z. Cone

#### Chicken Spaghetti

3 lbs. chicken 6 qts. boiling salted water
3 large onions 2 tbsp. shortening
1 c mushrooms 1 c celery
2 tsp. chili pwd. 2 No. 2 cans tomatoes
1 green pepper ½ c water chestnuts
2—9 oz. spaghetti.

Saute sliced onions in shortening; add celery, green pepper and chicken. diced. Mix, add mushrooms and chestnuts, tomatoes and chili powder. Season and cook slowly 45 minutes. Add some chicken stock if mixture becomes too thick. Cook spaghetti in boiling water 9 minutes. Add to first mixture and allow to stand until ready to serve.

Mrs. L. Z. Cone

#### Michigan Dressing for Fowl

Dress and stuff fowl; truss well so bird is very compact. Place in roaster and cover breast with slices of bacon. Salt and pepper and rub butter and flour

into body of bird.

3 tbsp. fat

6 c dry bread ½ c melted butter

½ green pepper 3 links sausage

1½ med. onions

1/4 tsp. black pepper

Grind dry bread or toast; mince onions and pepper. Mix ingredients all together with enough melted fat from fowl to give proper consistency. This amount sufficient for 6 or 8 pound fowl.

Mrs. John G. Bostick

#### Chicken and Noodles

Cut chicken into pieces for serving. Place in kettle and cover with water and cook till tender. Salt and pepper to taste. 20 minutes before serving remove chicken but keep warm. Drop noodles in broth.

#### Noedles to Serve Eight

5 large eggs

½ egg shell water

1 tsp. salt, scant

Add sufficient flour to eggs (well beaten) and water to form a consistent mixture for rolling. Be careful not to get too dry. Roll and cut into strips. Drop in broth and cook 20 minutes. Serve at once.

Mrs. I. R. Nicholson

#### Chicken Baked in Brown Gravy

Clean and cut up chicken (which can be old fowl). Wash, drain and wipe thoroughly. Put in large baking pan cover with cold water and add 2 teaspoons salt, 1 small sliced onion and pepper to taste. Bring slowly to the boiling point in oven. Then thicken the broth by mixing 4 tablespoons flour with cup cold water. Stir until smooth before adding to broth on chicken. Continue cooking till chicken is tender and browned on both sides.

Mrs. George Darnell

# Chicken a la King (Serves 150)

65 lbs. chicken

38 lbs. cut and cleaned

161/2 lbs. cooked, boned and cut up meat

#### Sauce

9 lbs. white sauce 3 lbs. green pepper

1 gal. milk 2 large cans pimientoes

1 gal. stock or broth 2 large cans button mushrooms

Pour sauce over cut chicken and serve hot in pattie shells.

Mrs. C. W. Early - Mrs. J. O. Nabours

#### Stuffing for Fowl

1 loaf bread 1 c celery Salt, pepper and sage to taste

4 eggs beaten

1 large onion, minced

Stale bread sliced. Soak bread in cold water and squeeze dry. Put fat in skillet and fry bread until brown. Let cool, add well beaten eggs, chopped celery, onions and seasonings. Stuff fowl and roast.

Mrs. W. E. Lovejoy

#### Chicken Puff

1½ c flour 1½ c chicken gravy

 2 tsp. baking pwd.
 2 eggs

 ½ tsp. salt
 1 c milk

 2 tsp. onion
 1 c chicken

2 tbsp. butter or chicken fat \( \frac{1}{4} \) c grated carrot

Mix all ingredients except gravy; fold in egg whites, beaten last. Bake in flat pan and serve with hot gravy.

Miss Alice Anson

#### Fowl

Method for cooking turkey that is too large for roaster.

Dress the fowl as for roasting; have fowl perfectly dry and encase it in a dough made of flour and water rolled out like pie dough. Tuck dough all around the fowl so that none of it is exposed. Place on a flat pan and put in hot oven until casing is firm. Lower temperature of oven and cook required time for the number of pounds. Hot water should be added to pan to keep pan from burning. Use giblets for gravy as very little juice escapes. This casing must be cracked to be taken off.

#### Stuffing for Turkey

3 c soft white bread crumbs 1 c onion 1 c corn bread ½ pt. oysters

2 eggs 1 c chopped celery 1 small bunch parsley

Chop onion and parsley; mix all together and pour juice from turkey over mixture until it is very soft and juicy. Put in casserole and bake in a moderately hot oven until firm-

Mrs. Neal B. Waugh

#### Brunswick Stew

 1 chicken
 ½ lb. bacon

 1 pt. tomatoes
 ½ pt. corn

 ½ pt. lima beans
 1 pt. potatoes

Cut chicken for stewing and bacon in chunks. Add six quarts of water. Cook till tender and remove bone. Add other ingredients; season with butter, pepper and salt. Cook stew slowly again for 1 hour. A little okra may be added. This should cook half hour. Do not allow sticking or scorching.

Miss Lillian Cavett.

# Tongue and Chicken Loaf

1 medium sized tongue 2½ lbs. 1 box gelatine

1 medium sized chicken 1 medium sized bottle stuffed olives

Pepper, salt and paprika

Cook chicken and tongue till tender and season while cooking. To liquor from both add gelatine which was previously soaked in cup of cold water. Chop tongue and chicken fine. Strain half liquor over tongue; half over chicken. Put tongue and liquor in bottom of casserole and slice olives over it. Then add chicken mixture over olives. Place mold in refrigerator; slice when cold. Serves 24 generously.

Mrs. William Baxter, West Liberty, Iowa

#### PIES AND PASTRY

Sing a song of sixpence A pocket full of rye Four and twenty recipes You'll find here for your pie And when the pie is opened Your folks will start to sing, Now, isn't that an easy way Their happiness to bring?

#### Plain Pastry

1½ c flour½ tsp. baking powder

⅓ tsp. salt
⅓ c shortening
Cold water

Sift together flour, baking powder and salt. Add the shortening and blend with two knives or a pastry blender until whole resembles coarse meal. Gradually add just enough cold water to make a stiff dough. Chill pastry for 1 hour if possible. Turn onto a slightly floured board and pat the pastry in to a long narrow sheet ¼ inch thick. Roll up like a jelly roll and cut off as needed.

Selected

#### Lemon Meringue Pie

½ c water 1 tbsp. cornstarch 1½ c water 1¼ c sugar 3 egg yolks
1 lemon (grated)
rind and juice)
1 tbsp. butter
1 baked pie shell

Mix water and cornstarch to thin paste. Combine remaining water and sugar in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook until mixture begins to thicken; cook until thick and smooth. Pour over slightly beaten egg yolks and cook 1 minute longer. Add lemon rind, juice and butter. Cool and pour into pie shell. Top with meringue made with 3 egg whites, 4 tbsp. sugar and 1 tsp. lemon juice.

Mrs. Leslie E. Hartley

#### Lemon Chiffon Pie

4 eggs 1 pkg. gelatin 1 c sugar ½ c cold water
½ c lemon juice
1 lemon rind, grated
½ tsp. salt

Beat egg yolks with salt till thick; add sugar, lemon juice and rind and cook in double boiler till thick. Stir constantly. Soak gelatin in cold water till dissolved; mix in with custard and let cool. Beat egg whites until dry: add other half cup sugar and beat for a minute. Fold this into custard. Put in re-2 c crushed graham crackers

1/8 lb melted. butter

2 tbsp. powdered sugar.

patted into pan. It is better to make crust first and let it set in refrigerator for 1 to 2 hours before pouring in filling. Garnish with whipped cream.

Mrs. W. B. Powhatan

#### Baked Shell

14 c flour

1/3 cup lard

1/2 tsp. salt

3 tbsp. cold water

Sift flour and salt together. Add 1/2 of lard to flour. Cut in with pastry blender or two knives until mixture loks like meal. Add remaining lard and continue until particles are the size of a navy bean. Sprinkle water, 1 tbsp. at a time over mixture. With fork work lightly together until all particles are moistened and in lumps. Add just enough water to moisten. Press dampened particles together into a ball. Chill and bake in hot oven 15 minutes. Cool and pour cool lemon filling into crust.

Mrs. Leslie E. Hartley

## Lemon Meringue Pie

3 eggs

Dash salt.

1 c sugar

1 c milk

2 tbsp. flour

2 tbsp. butter (melted) 1 lemon juice and rind

Combine sugar, salt and flour. Beat egg yolks, add milk, then add to sugar mixture, stirring until smooth. Cook in double boiler until thick. Just before removing from fire, add butter and lemon. Then turn into baked pie shell and top with meringue made by beating egg whites stiff and adding 4 tbsp. sugar. Return to oven and brown.

Mrs. Robert Riddell

#### Sunny Silver Pie

I tsp. gelatin

4 egg yolks 4 egg whites

1/3 c water

12 graham crackers

1 c sugar 3 tbsp. lemon juice

4 Ib. butter

Grated rind 1 lemon

1 tbsp. sugar

Dissolve gelatin in water for half hour. Beat egg yolks and put in upper part of double boiler; add lemon juice, rind and half cup sugar. Cook over hot water till thick, beating all the time. Reduce heat and add gelatin. Beat egg whites stiff, add other half of sugar and pinch of salt. Blend with other mixture. Turn into baked shell made with graham crackers; let chill and serve with whipped cream.

#### To Make Shell

Blend crackers with melted butte rand sugar; pat firmly into pan and bake slowly 20 minutes. Flavor whipped cream with teaspoon lemon juice.

Mrs. William Baxter, W. Liberty, Iowa

#### "All Good" Pic

4 egg yolks

1 tsp. allspice

11/2 c sugar

1 tbsp. butter melted

3 tsp. vinegar

1 c raisins

1 tsp. cinnamon

1 c nuts chopped

Beat eggs, add sugar, butter, vinegar and spices. Beat whites of eggs and add. Last add nuts and raisins. Make a bottom crust only, Bake in slow oven. Makes 2 pies.

Mrs. Clarence R. Smith

#### Pumpkin Pie

1 c canned pumpkin 2 eggs

½ c sugar ½ tsp. ginger

1 c rich milk Salt

2 tbsp. butter 1 tsp. cinnamon

Pinch cloves, and allspice

Add spices and salt to sugar. Mix with pumpkin. Add milk and beaten eggs. Add melted butter. Pour into unbaked pie crust shell and cover with crushed pecans or walnuts. Bake a few moments in hot oven, then slowly till firm.

Mrs. Carl H. Young

#### Pumpkin Chiffon Pie

1 envelope gelatin
½ tsp. nutmeg
½ c cold water
½ tsp. cinnamon
1¼ c canned pumpkin
½ tsp. salt
½ c milk
3 eggs
½ tsp. ginger
1 c sugar

To slightly beaten egg yolks add half the sugar; then pumpkin, milk, salt and spices. Cook till thick. Pour cold water in a bowl and sprinkle gelatin over it. Add to hot pumpkin mixture; mix thoroly and cool. When it begins to thicken add remaining sugar and fold in stiffly beaten egg whites. Pour into previously baked pie shell. Chill. Garnish wih whipped cream.

Mrs. C. C. Hampshire - Mrs. W. H. Howe

#### Pecan Pie

2 tbsp. cornstarch
1 c sugar
2 tbsp. butter
1 c white karo
3 eggs
2 c pecans

Melt butter. Add ingredients in order given. Bake in uncooked pie shell at 350 to 375 degrees.

Mrs. G. W. Kiehnhoff

# Apple Meringue Pie

1½ c unsweetened applesauce3 tbsp. flour1 c sugar½ tsp. salt2 tbsp. sugar½ c water½ tsp. cinnamon2 tbsp. butter

3 eggs, separated

Line a 9 inch pie pan with pastry making rim. Prick well and bake. (Or use crumb crust; cool) Mix cinnamon, flour, salt and ¾ cup sugar in top of double boiler; add water, butter. Slightly beaten egg yolks and applesauce; cook till thickened, stirring constantly. Cool and pour into pie shell. Cover with meringue made by beating egg whites stiff and adding remaining 6 tbsp. sugar. Bake at 300 degrees 30 minutes.

Mrs. J. P. Blodgett

# Swiss Apple Pie

5 apples 1 egg unbeaten

½ c sugar 1 c cream or top milk

½ tsp. nutmeg Pinch salt

Line pie plate with pastry. Put apples thru food chopper using coarse knife. Add sugar, nutmeg, egg and c cream. Mix well and pour into pie crust. Lay strips of pie crust over top and bake in moderate oven 375 degrees.

Mrs. John L. Hartwein

# **Butterscotch Apple Pie**

3 cups sliced apples 1½ c brown sugar ¾ c water 1 tsp. cinnamon 3 tbsp. butter
3 tbsp. flour
1 tbsp lemon juice
4 tbsp. sugar
1 tsp. vanilla

Mix brown sugar with water, add juice and apples; cover and cook till pies are tender. Mix flour and sugar and add to apples; cook till blend. Add vanilla and butter, cool. Pour into unbaked crust and cris-cross strips across top. Bake 10 minutes in hot oven and lower heat and bake 25 minutes in moderate oven.

Mrs. Minnie B. Cheesebro

#### Pecan Pie

3 eggs 1 c sugar

¼ tsp. salt ½ tsp. vanilla

1 c dark karo

<sup>2</sup>⁄<sub>3</sub>c. pecans

Place pecans in bottom of rich pie crust. Cover with above ingredients and bake in moderate oven.

Mrs. R. B. Vinson

# Pecan Pie

2 c sugar 1½ c dark karo ½ lb. butter

Vanilla Pecans

Beat eggs, sugar, karo, melted butter, flavor. Put in uncooked crust, cover with pecans and cook in a very slow oven. Makes 2 pies.

Mrs. Walter Cross

#### French Strawberry Pie

1 9 inch baked pie shell

1 c sugar

1 pkg. cream cheese 1 qt. strawberries 1 tsp. cornstarch
1 c cream whipped

Spread cream cheese (blended with enough cream to soften it) over bottom of baked pie shell. Place half the berries on same. Mash and strain remaining berries thru sieve. Bring to boiling point and slowly stir in sugar and cornstarch. Cook slowly ten minutes, stirring constantly. Cool and spread over uncooked berries in shell. Place pie in refrigerator until cold. Serve with whipped cream.

Mrs. Ward Evans

# Strawberry Pie

1 c water 34 c sugar

1 box crushed berries 1 tbsp. cornstarch

Pinch salt

Put best berries in pie shell previously baked. Prepare sauce of above adding rest of berries. Boil until it thickens, remove and cool. Put over berries in shell and top with whipped cream.

Mrs. George A. Harper

#### Raisin Pie

% c raisins ½ lemon, rind and juice ½ c sugar 1 tbsp. flour

1 egg

 $\frac{1}{2}$  c water Pinch salt

Cook five minutes. Put between two crusts and bake 20 minutes.

Mrs. W. P. Wylie

#### Chocolate Pie

 $1\frac{1}{2}$  c milk $\frac{1}{2}$  c sugar $1\frac{1}{2}$  tbsp. flour1 tbsp. butter1 egg1 tsp. vanilla $\frac{1}{2}$  tsp. salt1 sq. chocolate

Melt chocolate over hot water; add milk and cook till smooth. Sift sugar and flour, mix with well beaten egg and add to above. Pour into previously baked pie shell and top with meringue. Butter and vanilla should be added just before pouring into shell.

Mrs. Frank Sharman

#### Chocolate Sundae Pie

1½ c milkPinch Salt½ tsp. nutmeg½ c sugar3 egg yolks1 tsp. vanilla3 egg whites3 tsp. cold water¾ tbsp. gelatin

Beat egg yolks with sugar, add salt, vanilla and milk. Cook in double boiler until thick as cream. Add gelatine which has soaked in cold water. When ready to set, beat with egg beater and fold in beaten whites. Pour in baked shell and put in ice box for three hours. When set, cover with sweetened whipped cream over which unsweetened chocolate is grated.

Mrs. T. J. Boettger

#### Fudge Pie

Melt chocolate in double boiler with butter. Mix rest of ingredients and add chocolate mixture. Bake 12 minutes in shallow pan in hot oven 400 degrees Mrs. Leland H. Koewing

#### Rhubarb Pie

2 c finely chopped rhubarb

1 envelope gelatin

2 tbsp. lemon juice

4 eggs

4 c cold water

Soak gelatin in water 5 minutes. Cook rhubarb and sugar for 10 minutes, add slightly beaten egg yolks and cook in double boiler till egg is cooked. Add gelatin and lemon juice and stir till dissolved. Chill. When mixture begins to set, fold in stiffly beaten egg whites and put in baked pie shell.

Mrs. John H. E. Nilson, Tulsa, Okla.

#### Rhubarb Pie

2 c brown sugar 3 to 4 cups rhubarb  $\frac{1}{4}$  tsp. salt 1 tsp. flour 2 tbsp. butter 1 egg 1 tsp. vanilla

Wash, string and cut rhubarb in 1 inch lengths. Mix above ingredients and pour over rhubarb. Bake as any fruit pie.

Mrs. Earl E. Gill

#### Chess Pie

3 eggs

3 tbsp. milk

% c sugar % c butter

1 tsp. cornstarch

1 tsp. vanilla

Mix cornstarch in sugar and add to creamed butter; add egg yolks, beaten; add milk. Bake in pie crust and when done, spread on meringue made of 3 egg whites stiffly beaten and 3 dessert spoons sugar. Brown in slow oven.

Mrs. W. A. Vaughn-Clarendon, Ark.

#### Sour Cream Pie

1 c sugar

¼ tsp. cloves
1 c sour cream

½ c raisins ½ tsp. cinnamon

3 eggs

72 csp. cumamon

Pinch nutmeg

Combine sugar and spices with egg yolks; add sour cream and white of 1 egg, stiffly beaten. Put in unbaked shell and bake in slow oven till set. Remove, cover with meringue made of whites of 2 eggs and 2 tablespons sugar; return to oven and slightly brown.

Mrs. W. W. Beckley

#### Graham Cracker Pie

12 graham crackers

Pinch salt

½ c melted butter

2 c milk ½ c sugar (scant)

2 tbsp. sugar 2 egg yolks

2 tbsp. cornstarch

v anilla

Mix crackers, butter and salt and fit into tin like crust. Save a few crumbs for top of meringue. Make cream filling, cook till thick. Cover wih meringue made of whites of eggs; scatter crumbs over top and bake 20 minutes in slow oven.

Mrs. A. J. Hammond

#### Crumb Pie

2 c dry bread crumbs

¼ c sugar

1 tbsp. cinnamon

1/4 c melted butter

Mix together and pat into pie pan. Bake 15 minutes in slow oven.

#### **Custard Filling**

3 c milk

½ c sugar

4 egg yolks

3 tbsp. flour Lemon

Vanilla Len

Mix and pour on crust. Beat whites and add 8 tablespoons sugar. Spread on pie and cover with some of crumbs. Bake 15 minutes in 325 degree oven. Makes 2—9" pies.

Miss Josephine M. Wallace

# Open Apple and Raisin Pie

3 c peeled sliced apples 1/2 c chopped raisins

1 baked pie shell 2 tbsp. cornstarch

¾ c sugar

2 egg whites2 tbsp. pwd. sugar

½ tsp. cinnamon 2 tbsp, butter

¼ tsp. cinnamon

Combine apples, raisins and sugar and ½ teaspoon cinnamon. Add enough water to barely cover and cook until apples are tender. Cream butter and cornstarch; stir into hot apple mixture; cook a few minutes longer. Beat egg whites stiff and add powdered sugar and remaining cinnamon. Whip until stiff, spread on top of pie. Place in slow oven to brown about 12 minutes. Cool and serve.

Mrs. Charles Homer Davis

#### Cocoanut Cream Pie

% c sugar 2 c scalded milk

⅓ c flour 2 eggs

1 c grated cocoanut 1 tsp. vanilla 1 c whipped cream Pinch salt

Mix sugar with flour and add salt. Pour scalded milk over and stir till thickened. Cook 15 minutes in double boiler. Pour part of mixture over well beaten eggs; return to boiler, stir thoroly and cook 2 minutes longer. Cool; add vanilla and coconut. Pile in baked pastry shell and sprinkle with cocoanut.

Mrs. Edgar Stephens

#### Bride's Pastry (It Can't Fail)

1½ lb. ground Brazil nuts

3 tbsp. granulated sugar

Mix nuts with sugar in 8 inch pie plate. Press this mixture with palm of hand against pie plate. Fill with—

#### **Butterscotch Filling**

3 eggs ½ tsp. salt

1 c sugar 1 c coarsely chopped

1 c dark karo Brazil nuts

Mix slightly beaten eggs sugar, karo and nuts together. Pour into pastry lined pie tin. Bake in hot oven 450 degrees and bake till filling is firm 50 min.

Mrs. D. T. Hart

#### Southern Syrup Pie

2 c dark syrup

5 eggs

Cook syrup until clear; let cool. Add eggs one at a time, beating constantly as each egg is added. When well mixed, pour into unbaked pie shell and bake in moderate oven till shell is brown. Nuts may be added if desired.

Mrs. C. W. Early

#### Southern Fried Pies

Roll out pastry size of small plate. Place small amount apricot or peaches on half of dough. Fold over other half; press edges together. Fry in deep hot shortening. Use dried fruit that has been stewed, sweetened and chilled.

Mrs. L. Z. Cone

#### **Babbury Tarts**

2 c flour Little water

% c shortening 2 heaping tsp. flour

1 c sugar 1 egg

1 c raisins 1 lemon juice and grated rind

Make a crust with flour, shortening and water; roll and cut with large cookie cutter. Combine rest of ingredients and put a heaping teaspoonful on each piece of crust. Fold over and pinch edges together. Bake 30 minutes in slow oven.

Mrs. Earl E. Gill

#### Cream Puffs

 $\frac{1}{2}$  c shortening 1 c flour 1 c water 4 eggs Pinch salt

Put shortening in pan; add water and bring to boil. Add flour all at one time and beat until mixture makes a ball that comes away from the pan. Add pinch of salt. Remove from fire and add unbeaten eggs, one at a time, beating hard after each egg.. Drop mixture from a spoon on a greased baking sheet. Bake at 400 degrees for 20 minutes; reduce heat to 350 and bake 25 min. more.

#### **Filling**

1½ c milk ½ c cream ½ c sugar

½ c whipped cream
2 eggs
¼ tsp. salt
5 tbsp flour

Heat milk and cream in double boiler. Mix sugar, flour, salt and a little of milk while it is cool, and add to hot milk stirring constantly. Cook at least 15 minutes. Beat eggs and add, cooking 2 or 3 minutes more, stirring all the time. Cool and fold in the whipped cream.

Mrs. J. L. McKnight

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# PRESERVES HOW TO PRESERVE A HUSBAND

First be careful in your selection but be sure you get one—not too young, and of such a variety as has been reard in good moral, atmosphere, on the milk of human kindness preferred. When once decided upon, let that part remain for ever settled and give your thoughts to future needs. Some insist on keeping them in a pickle, while others are consistently getting them into hot water. Even poor varieties may be made sweet, tender and good by garnishing with patience, well sweetened with smiles, and flavored with kisses.

Wrap well in a mantle of charity, keep warm with a steady fire of domestic devotions and serve with a neat tidy dress, pleasant looks and kind words. When thus prepared, will, keep for years.

"Ann Onimus"

"My mission in life is a sweet one, I claim;

For the children's eyes brighten at hearing my name!"

#### Pear Preserve

24 pears

4 oranges large

2 pts. fig preserves

5 lb. sugar

2 c walnuts

Slice pears and add sugar; let stand 12 hrs. Add other ingredients and cook over slow fire until it forms a thick preserve. About 12 pints.

Mrs. R. D. Whitacre

#### Cranberry Conserve

1 lb. cranberries

1 large orange

2 large red apples

1 c sugar

Peel orange and remove all white pulp. Run all through food chopper; add sugar and stir well. Let stand at least 24 hours or longer.

Mrs. F. E. Crookshank

#### Orange Marmalade

2 oranges

1 grapefruit (Pulp)

2 lemon (rind & pulp)

Cut fruit very fine. Measure and for each cup of fruit add 3 cups water. Set aside in cool place for 24 hours. Let come to boil and boil 10 minutes. Set aside until next day. Measure and use cup for cup of sugar. Boil until syrup jells. Put in small jars and cover with paraffin.

Mrs. Ivan Peters

# Orange Marmalade (Large Recipe)

12 thin skinned oranges

3 grapefruit

6 lemons

Slice fruit very thin. To 1 pint of fruit (pressed down) add 3 pints water. Soak 24 hours. Then boil slowly until peel is tender. Let cool; add  $2\frac{1}{2}$  cups sugar to every pint of orange mixture. Let boil until thick (about 3 hours) and half hour before finished add the lemon juice. 12 pints.

Mrs. R. D. Whitacre

# Apple Mint Jelly

4 c apple juice

1 c mint (green) or

3 c sugar ½ c (dry)

Cook apple and mint juice together 20 minutes. Strain; reheat to point of boiling; add sugar, stir. Boil until mixture jells on spoon. Color delicate green and pour into hot sterilized jars.

Mrs. Thomas Gibbings

#### Raspberry Jam

Cup for cup berries and sugar.

Wash berries; Mix well with sugar. Boil long enough to skim; boil 3 min.

Mrs. Alfred Atkinson

#### Carrot Marmalade

2 level cups cooked carrot

2 lemons

4 c sugar

2 oranges

Grate enough of the peel from an orange and a lemon to make a teaspoonful. (the two mixed) when measured. Extract juice from fruit and mix all together and cook until clear and thick, stirring occasionally to prevent scorching.

Mrs. A. H. Speese

#### Honey Ginger

1 pineapple

12 oranges

Ginger root

Cut pineapple in wedges; remove all membrane from oranges and cut peel in strips. Boil bitterness out of peel and drain. Divide oranges into sections, taking out seeds. Pick up all the ginger root you can grasp in one hand four times; peel and cut each root in three pieces; bring it to a five minute boil in cold water; drain. Put the pineapple, oranges and peel and ginger root into a sauce pan and pour on honey until there is a finger length more on than is needed to cover them. Cook to th consistency of preserves.

Miss Edith B. Talbert

# 3-4-5-12 Strawberry Jam

3 tbsp. lemon juice

4 c strawberries

5 c sugar

Boil together rapidly for 12 minutes, put in sterilized jars and seal.

Mrs. T. J. Boettger

# Pomegranate Jelly

3 cups juice

 $6\frac{1}{2}$  c sugar

1 bottle Certo

Measure sugar and then juice into large saucepan. Stir and bring to boil. Add Certo at once stirring constantly and bring again to a full, rolling boil and boil for ½ minute. Skim; pour quickly and cover hot jelly at once with hot parafin.

Mrs. F. H. Gelderman

# Whole Strawberry Jam

Prepare only 2 or 3 boxes at a time. Wash and stem berries. Pour boiling water over them in colander and let drain. Add 1 cup sugar per box. Boil 3 minutes; remove and add another cup of sugar per box and boil again for 3 minutes. Let stand until next day—if syrup is not thick enough, place in sun for a few hours or let stand another day. Pour in glasses cold and cover with paraffin.

Mrs. Earl E. Gill

#### RELISHES

These concoctions are rightly named They honor these ladies, already famed

#### Chopped Relish

2 c sugar ½ c green pepper 2 tbsp. salt 1 c vinegar 2 tbsp. mustardseed 2 qt. green tomatoes 6 ripe tomatoes Tie in a small bag 1 c celery diced ½ tsp. cloves 1 c chopped onion

½ tsp. cinnamon ½ tsp. allspice

Cook sugar and vinegar together for a few minutes; add spices then chopped vegetables. Cook until tender. Seal in glass jars.

Mrs. S. H. James.

#### Cranberry Relish

4 c cranberries 2 apples 2 oranges 2 c sugar

Wash and measure cranberries; core apples and oranges but do not peel; cut in quarters. Grind all in food to chopper (not too fine). Mix all with sugar and seal. Will keep for some time in cool place.

Mrs. W. J. Anderson

#### Cucumber Relish

12 large cucumbers 2 tsp. yellow mustard seed

4 peppers (red and green) 2 c sugar

4 large onions 2 tsp celery salt

4 c distilled vinegar ½ c salt

Remove skins from half of cucumbers. Chop all cucumbers fine; sprinkle with salt, let stand over night. Drain off brine in morning. Have sugar, vinegar spices boiling hot. Add cucumbers, peppers and onions; let come to boiling point but do not boil. Stir frequently. Seal in hot sterile jars.

Selected

#### Corn Relish

6 green peppers 16 ears corn 2 c brown sugar 3 pts. mild vinegar 1 medium head cabbage 1 tbsp. celery seed 4 large onions 1 tbsp. tumeric seed . 1 tbsp. dry mustard

Grind onions, cabbage and peppers; boil all together 1/2, hr. then seal.

Mrs. W. P. Wylie

#### Green Tomato Pickles

1 peck, green tomatoes 2 tbsp. ground celery seed

6 green peppers 1 tbsp. whole cloves

3 qts. onions 1 tbsp. allspice

2 inch stick cinnamon 14 tbsp. white mustard seed

Slice tomatoes; sprinkle with salt and let stand 2 hours; drain brine. Add the chopped peppers and onions and spices. Arrange alternate layers of vegetables, seasoning each layer with spices. Cover with vinegar and cook slowly until tender or about 2 hours. When pickles are about done, add 3 pounds brown sugar. Cook 30 minutes longer. Put in crock with weight on top to keep covered or put in jars and seal.

Mrs. Clark H. Johnson

#### Sweet Dill Pickles

3 dill pickles cut crosswise (inch)

1 c sugar

3 or 4 garlic cloves ½ box pickle spices

34 c vinegar

Mix cold and let stand for several days.

Mrs. T. J. Boettger

#### Horseradish Sauce (To be used with cold tongue)

2 tbsp. butter

2 tbsp. flour

1½ c milk 2 tbsp. cream 11/2 tsp. sait

½ tsp. paprika

¼ tsp. white pepper Bit of bay leaf

4 to 6 tbsp. grated horseradish

Make a white sauce of butter, flour and milk. When smooth and creamy add seasonings; just before serving add the cream and horseradish.

Mrs. Frank F. Jones, Jr.

#### Pickle Pineapple

1 med. size pineapple

1 tbsp. cloves 1 c vinegar

2 c sugar

2 tbsp. cinnamon

Peel pineapple; cut lenthwise into strips 1 inch thick; place in pan; add sugar and vinegar and spices (tied in bag) Boil slowly 11/2 hours.

Mrs. Ward Hill

Transparent Pickles (Original Recipe)

To each cup of thinly sliced sour pickles, add one cup sugar. Let stand in covered crock three days, stirring occasionally. Drain syrup and boil with small bag of mixed spices ten minutes. Pour over the pickles and place them in a glass container. Keep in cool place, and use within a few days.

Mrs. Frank F. Jones, Jr.

#### "Last of the Garden"

2 lbs. lima beans (green or dry)

2 lbs. green or waxed beans

2 heads cauliflower 1 qt. dry onions

5 bunches carrots 3 qts. vinegar

2 lb. brown sugar

Pickle spices

Several big cucumbers or melon rind. Several bunches of celery

Cut everything into chunks-don't chop. Cook everything separately with salt enough to season. Don't cook to over done or vegetables will mush. Let cool. Heat 3 qts. vinegar and 2 boxes brown sugar. Tie box of mixed pickle spices in a bag or loose if desired. Put cooked vegetables all together in a large pan. Heat slowly with vinegar solution for juice. Mix 2 teaspoons tumeric and a little flour and 2 teaspoons prepared mustard. Blend well and stir carefully through it. This will slightly thicken the juice. Can in jars; seal.

Mrs. G. W. Gill

#### Peach Pickles

7 pounds peaches after peeled

1 at. cider vinegar t conve in each peach

5 lbs. sugar

2 sticks cinnamon

Put all in covered 2 gallon crock; put on lid and set in oven and bake 3 hrs. at 300 degrees.

Mrs. John H. Gardner

#### Fruit Chili Sauce

30 large rcd tomatoes 1 large green pepper

6 peaches 6 onions 6 pears 2 c diced celery

6 apples 1 qt. vinegar 4 c sugar 5 tbsp. salt 1 large red pepper

A bag of pickling spices about size of small peach. Boil until thick.

Mrs. A. J. Bruce

#### Chili Sauce

1 large can tomatoes with puree

1 c white and brown sugar

½ c celery

3 small red chili peppers

1 large onion 1 c vinegar

½ tsp. cinnamon

Cook until thick; bottle and seal.

½ tsp. cloves

Miss Edna Ginn

#### Crab Apple Pickles

1 lb. crabapples
34 lb. sugar

¾ lb. sugar1 c vinegar

Stick cinnamon

1 c water 12 whole cloves

Mace

Boil this together to thin syrup. Add firm apples that have been well washed but not pared and with stem. Simmer until tender. Seal in jars, adding syrup. Pears or peachs may be done the same way.

Mrs. A. C. Mulvey-Mrs. Clark H. Johnson

#### Cucumber Bread and Butter Pickles

Let firm ripe cucumbers or small pickles stand over night with ice and in the refrigerator so that they will be ice cold. Next morning pack them into jars and cover with the following cold preparation:

½ gal. cider vinegar

½ c salt

2 c brown sugar

½ c dry mustard

This will keep crisp and fine indefintely if made late in the fall so the pickles do not get warm.

Mrs. W. P. Wylie

R. L. Ishell

E. E. Gill

# **GILL ADVERTISING SERVICE**

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#### SALADS AND DRESSINGS

There was a man in our town And he was wondrous wise: He tasted all the salads Which were put before his eyes. And when he found that some were hot While others, - they were cold He started in to taste them all again From dish, or pan or mould.

#### Egg and Lettuce Salad

3 eggs hard cooked 1/3 c salad oil

1 head lettuce 1/3 diluted vinegar

1/3 c sugar

Salt to taste

While the eggs are still warm, peel and remove the yolks from the whites. Put the whites away to chill. Mash yolks with sugar; blend in salad oil a little at a time; chill. Shred crisp lettuce in a salad bowl; add egg whites cut in coarse pieces; add vinegar to egg yolks. Pour over lettuce and serve.

Mrs. C. B. Brown

#### Molded Cream Cheese Salad

1 pkg. lemon jello 2 c tomato juice

1 pkg. cream cheese

½ c celery

½ c stuffed olives

Heat tomato juice and mix with jello; dissolve cheese in mixture and add celery and olives. Green pepper may be added if desired.

Mrs. Hugh Kingsbury

#### Molded Avocado Salad

1 pkg. cream cheese

1 pkg, lime jello 2-3 avocados

Divide jello; mash cream cheese and put in half of jello. Put chopped avocado in other half. Let first mixture harden; then put second part on top. Cut salad in squares and serve on lettuce.

Mrs. John A. NcNary

#### Ginger Ale Salad

4 slices pineapple 1 c chopped celery 1 pkg. jello ½ pt. gingerale

12 stuffed olives

½ pt. pineapple juice

Dissolve jello in liquids; when it starts to set add other ingredients.

Mrs. John A. McNary

#### Potato Salad

15 small potatoes 1 can pimientoes

6 pickles 1 onion

2 oz. jar green olives 2 oz. jar ripe olives 1 tbsp. mustard

Juice ½ lemon Celery seed

4 hard boiled eggs

1 small cucumber ½ pt. mayonnaise Salt to taste Serves 12.

Mrs. J. P. Ricketts

#### Frozen Fruit Salad

4 egg yolks

4 tbsp. tarragon vinegar

4 tbsp. sugar

Cook in double boiler until thick. When cool add 1 pint cream whipped; Add 1 cup pecans, 4 slices pineapple, 1 bottle Marachino cherries, ½ pound marshmallows. Freeze in ice tray.

Miss Edith Talbert

Cranberry Salad

1½ c berries2 med. oranges

1 pkg. lemon jello 1½ c hot water

Put berries and oranges thru grinder. Mix jello and water; add sugar to taste; when jello cools, combine and mold; chill.

Mrs. J. C. Baum

#### Artichoke Salad

Scoop out tomatoes, salt and put in ice box to chill. Parboil green peppers and chop fine; add finely chopped celery. Then add minced canned artichokes with mayonnaise thinned with cream. Fill tomato cavity and serve.

Mrs. John H. Gardner

Avocado Crabmeat Delight

2 avocados

½ lb. white crab meat

4 hard cooked eggs

Pepper

8 tbsp. salad dressing

Salt

Peel, cut avocados in half, and place on nest of lettuce or water cress. Fill with crab meat and pour over it the salad dressing. Grate 1 hard cooked egg over this, chill and serve with crisp cheese straws.

Mrs. J. W. Seale, Houston, Texas

#### Pennsylvania Dutch Slaw

1½ qts. finely shaved cabbage

 ${f 1}$  c whipped cream

½ c sugar ¼ tsp. salt ¼ tsp. pepper ⅓ c strong vinegar

Place cabbage on bread board and pound salt and pepper into it with rolling pin until bruised. Dilute vinegar with ice water to make ½ cup. Pour over cabbage; chill. When ready to serve add whipped cream.

Mrs. Lee Beverly

#### 24 Hour Salad

4 egg yolks

1 can diced pineapple ½ lb. marshmallows

Juice 1 lemon ½ pt. cream

1 lb. grapes

Pinch salt

1 c nuts

 $\frac{1}{2}$  pint whipped cream

Cook egg yolks, lemon, cream and salt in double boiler until thick. Mix other ingredients and stand in refrigerator over night.

Mrs. Ambler F. Wilson

#### Cranberry Salad

1 qt. cranberries

ı c water

2 c sugar 2 oranges 2 tbsp. gelatin 1 c diced celery

1 c nuts

Grind cranberries and oranges, peel and put all thru food chopper. Add sugar, water and bring to boil. Dissolve gelatin in cup of cold water; add to mixture; let cool and add celery and nuts. Mold. Serves 16

Mrs. Jack Kirby

## Chicken Cream Salad

½ pkg. gelatin

1 c heavy cream

¾ c hot chicken broth

Pepper

1 c diced cooked chicken

Salt

Soak gelatin in ¼ cup chicken broth. Add to hot stock and strain. When mixture begins to thicken - beat. When frothy add whipped cream; also diced chicken. Turn into meld and chill. Serve with mayonnaise. Pork or veal may be used also.

Mrs. Wm. Baxter

## Raw Carrot Salad

1 pkg. lemon jello

½ c nuts chopped - pecans

1 cup boiling water 1 c pineapple juice

1 tbsp. vinegar ½ tsp. salt

1 c grated raw carrots

1 c pineapple

Turn into molds. Serves 8.

Mrs. James I. Fitzpatrick

## Cabbage Salad-Country Style

1 small head cabbage

½ c vinegar

3 medium onions

½ c sugar

½ c cream

Chop cabbage and onions fine; salt to taste; add other ingredients serve cold.

Mrs. Anna Croxon

### Frozen Cheese Salad

½ c whipping cream

½ c dates

2 tbsp. lemon juice

1/4 c mayonnaise

1 pkg. cream cheese

½ c crushed pineapple

Whip cream and chill; fold in lemon juice. Combine cheese and mayonnaise and blend until soft and smooth. Fold cheese mixture into whipped cream. Add fruit and mix. Place in freezing tray and set control at lowest degree and freeze 45 minutes or until frozen.

Mrs. Clark H. Johnson

# Gelatine Spicy Fruit Salad

1 pkg. raspberry or loganberry jello 1 can fruit - apricots, pears, peaches.

Dissolve jello in 1 pint liquid drained from canned fruit; add fruit to jello when it begins to thicken.

Mrs. James C. Clark

# Lime Cottage Cheese Salad

1 pkg. lime jello

1 egg white

Cottage cheese 2 c pineapple juice

Heat pineapple juice and dissolve gelatin in it. When slightly congealed beat; then add the beaten egg white and cottage cheese (any amount desired) and return to refrigerator.

Mrs. Roy Wollam

# White Grape Salad

1 lb. white grapes

1/2 lb. marshmallows

14 lb. blanched almonds

Cut grapes lengthwise and remove seeds; (they are much nicer if cold). Cut marshmallows into quarters with scissors; mix with grapes and add almends cut lengthwise.

## Avocado Salad

1 pkg. lemon jello

1 c boiling water

2 tbsp. lemon juice

½ tsp. salt

½ c mayonnaise

½ c whipped cream

1 c avocado pulp

Add boiling water to jello and cool before adding remaining ingredients. Serves 8.

Mrs. Bertram Hitch

## Cranberry Salad

1 c cranberries

1 c sugar

1 apple - cored but not peeled

1 pkg. cherry jello

1 orange - half peeled

¾ c boiling water

Put cranberries, orange and apple thru food chopper. Put sugar on fruit and stand over night. Put in jello mixture and mold.

Mrs. J. A. Worcester

# Pineapple and Cheese Salad

½ c cream cheese

1/2 lb. marshmallows

¼ c salad dressing

½ pt. whipping cream
1 can crushed pineapple

Mix cheese, salad dressing and marshmallows cut fine with pineapple. Beat cream stiff and fold in mixture. Let stand in refrigerator until stiff enough to slice. Serve with mayonnaise and cherry on lettuce leaf. Serves 12.

Mrs. G. W. Kiehnhoff

# Molded Cabbage Salad

1 pkg. lemon jello

Stuffed olives

1 pt. hot water

2 c cabbage

Dissolve jello in water; when partly set, add chopped cabbage and sliced olives. Turn into molds.

Mrs. Mary Dalrymple

## Summer Salad

2 apples

½ c grated American cheese

2 turnips 2 carrots 1 c celery diced

½ c salted peanuts½ c chopped raisins

Dice the apples and grate the carrots and turnips; place all ingredients in a bowl and mix. Serve on nests of shredded lettuce with mayonnaise.

Miss Madeline Barley

# **Dressing**

2 eggs

1/3 c fruit juice

½ c sugar

1 lemon

½ c whipped cream

Place the beaten yolks in the top of double boiler; add sugar and juices; cook until thick. Remove and cool before adding cream. The egg whites may  $\mathbf{b}_{e}$  beaten and added to the dressing if desired.

Mrs. George R. Armstrong

# Olive-Nut Salad

Mix an equal quantity of cream cheese with chopped olives and roll into balls the size of hickory nuts; roll each in chopped nut meats. Araange three on a lettuce leaf and serve with French dressing.

Mrs. Oscar T. Richey

### Hot Potato Salad

5 lbs. potatoes

1/3 c celery seed

1/3 lb. bacon

Salt

4 big onions

Pepper

Cook and dice potatoes; add diced onions, celery seed, salt, pepper and crisped bacon.

## Mayonnaise for Salad

¾ c vinegar

¾ c sugar

1 c water

2 eggs

Combine all and let boil for about 3 minutes. Pour over potatoes and mix well. Serve hot. Serves 20.

Mrs. Rudy Etter

## Candle Salad

On a plate lay a crisp lettuce leaf. On this lay a slice of canned pineapple, and directly over the hole stand a 4 or 5 inch piece of peeled banana to represent the candle. A little pointed piece of red cherry may represent the candle flame. Let a spoonful of mayonnaise, flavored with fruit juice drip down the sides of the banana. Sprinkle the pineapple with chopped pecans.

Mrs. R. D. Whitacre

## Hollywood Salad

3 oranges 2 bananas 2 tbsp. lemon juice

½ c ground nuts

6 marachino cherries

Peel oranges removing all white skin; cut in ¼" slices. Shred lettuce and arrange on individual plates; place 2 slices of oranges and 2 lengthwise quarters of bananas dipped in lemon juice and rolled in ground nuts. Top with slice of orange; garnish with a spoonful cooked dressing and cherry. Serves 6.

Mrs. Robert Morrow

## Pear Salad

Stuff inside of two canned pear halves with nuts and cream cheese; put together and hold together with toothpick. Roll in crushed vanilla wafers. Place cherry on toothpick; top with small amount mayonnaise

Mrs. P. M. Corke

Grapefruit Salad

Peel grapefruit, remove skin from each section and arrange on bed of lettuce.

Dressing

½ c sugar 1 tsp. salt

4 tbsp. vinegar

1 tbsp. mustard

2 tbsp. onion juice

1 c oil

1 tsp. celery seed

Mix dry ingredients, add oil, vinegar and onion juice. Beat well and let stand in refrigerator for some time before serving.

Selected

## Laizy Daisy Salad

1/2 head lettuce

2 slices canned peaches

2 canned green figs \frac{1}{4} cup french dressing

Shred lettuce and arrange on plates (Lay) 5 slices of peaches on lettuce arranging like a flower. In center lay half fig; sprinkle with paprika. Just before serving pour over each serving a tablespoon salad dressing. Serves 4

Mrs. E. A. Johnston - New Orleans, La.

Frozen Fruit Salad

4 egg yolks

4 tbsp. Tarragon vinegar

4 tbsp. sugar

Cook in double boiler until thick. Cool. Add 1 pint whipped cream. (Cream measured before whipping)

1 c pecan nut meats

4 slices pineapple cut

½ lb. marshmallows

1 c Marachino cherries cut

Mix all fruits into the dressing and still freeze overnight. Cut and serve on lettuce leaf. Serves 12.

Mrs. V. G. Presson

Apple Salad

2 c apples

½ c nuts

1 c white grapes 1 c white cherries 1 c celery ½ c marshmallows

Mayonnaise

Mix ingredients and serve cold on lettuce. Good with ham.

Mrs. Vane Swengel.

## Marshmallow Salad

2 tbsp. gelatin

½ c sugar

1 c water or pineapple juice

¼ c vinegar

2 c boiling water

1 lemon juice

Soak gelatin in cold water or pineapple juice 5 minutes; dissolve in boiling water. Add remaining ingredients, cool; When it begins to thicken add the following:  $\frac{1}{2}$  c nuts

½ c pineapple

2 pkg cream cheese

2 c marshmallows

1 c mayonnaise

Chop nuts and cut in small pieces pineapple and marshmallows; Put in mold and chill until jelly is firm. Serve on lettuce; garnish with stuffed olives or strips of pimentoes. Serve with mayonnaise.

Mrs. W. R. Lyon

## Frozen Salad

1 c mayonnaise
2 c whipping cream
3 c pineapple
3 c orange
3 c sliced peaches

1¾ c orange juice
1¾ pineapple juice
6 c bananas
2 c marshmallows
2½ tbsp. gelatin
2 c pecans

Dice fruit and quarter marshmallows; dissolve gelatine in heated juices; add to mayonnaise and whipped cream which have been folded together. Let stand until it begins to thicken; fold in fruits; set in refrigerator to freeze overnight. Serve on lettuce with a dressing made of equal parts mayonnaise and whipped cream.

Mrs. George W. Barr

# Banana Slaw Salad

1 small cabbage

3 or 4 bananas

½ c nuts

Whipped cream dressing

Chop cabbage, and nuts, mix with dressing and add bananas diced, just before serving.

**Dressing** 

To a cup of whipped cream add sugar, salt and lemon juice or vinegar to taste.

Mrs. James B. Henry

## **Cucumber Baskets**

6 large cucumbers

1 c celery

1 c cucumber

1 lettuce head

1 can pimentoes

Pare and cut each long cucumber in half crosswise. Cut out two sections each side of center, leaving handle. Hollow out basket. Fill one end with chopped cucumber; other half with celery and pimento; Serve on lettuce bed with de luxe drssing.

French Dressing de Luxe

3 tbsp. sugar

½ tsp. mustard

1 tsp. paprika

1 tsp. salt

½ c salad oil

1 thsp. horseradish

1 c vingar

1 tbsp. chili sauce

Place all dry ingredients in quart jar. Mix with spoon adding 1 to make a paste; then add vinegar. Shake for 10 minutes. Place in cool place. Shake before using. Can be used for head lettuce, asparagus tips or tomatoes.

"Miss" Josephine Wallace

### Tart Tomato Salad

1 pkg, lemon jello

1 tsp. Worcestershire sauce

1 pt. tomatoes

½ c celery

1½ tsp. lemon juice

½ c sweet pickle

Dissolve the salt in boiling tomato juice. Add lemon juice, salt and Wor-Worcestershire sauce. When slightly thickened add the diced celery and sweet pickles. Mold. Serve on lettuce leaf. Serves 8.

Mrs. James I, FitzrPatrick

### Frozen Salad

1 pkg. orange jello

1 can Queen Ann Cherries 3 cakes cream cheese

1 can pineapple

Large pimiento (cream with cheese)

Drain juice from fruit and use enough water to make 2 cups liquid Heat liquid and dissolve gelatin. When set, add fruit. Put layer of jello in tray; then layer of cheese then another layer jello; set until firm.

Mrs. P. M. Corke

#### Under the Sea Salad

1 pkg. lime jello

1/4 tsp. salt

11/2 c boiling water

1 tsp. vinegar

½ c pear juice

1/8 tsp. ginger

2 pkgs. cream cheese

2 c pears

Dissolve jello in hot water; add pear juice salt and vinegar. Pour about 1/3 mixture in loaf pan; chill. Chill remaining jello mixture until cold and consistency of syrup. Place in pan of ice water and whip with rotary egg beater until fluffy. Cream cheese with ginger and fold into whipped jello mixture. Then fold in diced pears; pour this over the firm layer of jello and set aside to chill.

Serves 10.

Mrs. A. H. Speese

#### Dinner Salad

1 No. 2 can baby green lima beans.

3 medium tomatoes

1 No. 2 can Shoe Peg Corn

1 small pkg. Roquefort cheese

French dressing

Mix beans, corn, crumbled cheese and tomatoes. When ready to serve add Mrs. Arthur Mulvey French dressing.

## Molded Salad

1 can crushed pineapple

½ c sugar

2 tbsp. gelatin ½ pt. whipped cream

1 lemon juice

1 c grated cheese

Boil pineapple, sugar and lemon juice for 5 minutes. Dissolve gelatine in ½ cup cold water; then add to boiled liquid. When it begins to set add whipped cream and cheese.

Mrs. P. M. Corke

## Lime Salad

1 pkg. lime jello 1 c lime Rickey

1 c hot water 1 c pineapple ½ c walnuts

Dissolve gelatin in boiling water. Add Lime Rickey. When it begins to congeal, fold in pineapple and nuts. Pour into molds. Chill.

Mrs. Elmer Coble

## Sun Bonnet Sue Salad

Bartlett Pears Cream cheese

Lettuce Nuts

Pimiento

Cloves

Mayonnaise

Red fruit coloring

Soften cheese with cream; flavor to taste with generous amount of mayonnaise. Fill cavity in pear half with cheese mixture. (Leaf lettuce makes more attractive salad), with rounded side up. Make eyes whole cloves, ears of nuts (whole almonds or pecan halves will do). Nose and mouth small bits of pimientos. Put a drop of red fruit coloring on each "cheek" of pear face. Pimiento cut in different sizes and shapes will vary the expression of mouth and make salad more interesting. Use curly hearts of lettuce to make bonnets. Top pear with mayonnaise for hair. When serving be sure to place salad facing the guest. A 21/2 can Bartlett pears serves 6 to 8. A gallon can serves 28 to 32. Mrs. Rocla B. Johnson

## Pineapple and Almond Salad

1 can pineapple cut in cubes

1/4 lb. almonds chopped.

## Dressing

2 eggs

2 tbsp. vinegar

½ tsp. salt

4 tbsp. water

1 tsp. butter

3 tbsp. sugar.

Cook in double boiler and pour over nuts and fruit when cool. Let stand in ice box overnight. Serve on lettuce leaf.

Mrs. D. L. Secrist

## Tuna Fish Salad

1 medium can tuna

½ c nuts

1 c celery

1tart apple

2 hard cooked eggs

Favorite salad dressing

Flake tuna and add other ingredients. Mix in salad dressing and serve on lettuce leaf.

Mrs. Otto Hatcher.

## Frozen Fruit Salad

1 pkg. cream cheese

1 tall can fruit cocktail (drained)

2 tbsp. mayonnaise

1 small pkg. marshmallows

Cream cheese with mayonnaise; add fruit and marshmallows cut in four tbs. Place in freezing tray. Serve on lettuce.

Mrs. Leslie T. Barnard

## Avocado and Crab Salad

5 avocados

Salt

1 c crab meat 1½ c diced lettuce 3 tbsp. catsup 34 tsp. mustard

6 tbsp. mayonnaise

34 tsp. paprika Lemon juice

Cut avocados in halves, remove seeds, spr nkle with lemon juice and salt. Combine all other ingredients, mixed thoroughly and fill shells. Serves 10.

Mrs. Charles L. Myers

## Macaroni Salad

½ c American cheese

34 c hot water 1/4 c celery

¼ tsp. salt

1 tsp. parsley

1 tbsp. lemon juice ½ tbsp. Worcestershirse sauce

1 tbsp. onion juice

1½ c cooked macaroni

1 pimento

1 tbsp. gelatin

Dissolve gelatin n hot water; chop celery and parsley and cut pimento in strips. When gelatin is cool add other ingredients; when beginning to congeal fold in 1/2c mayonnaise and 1/2 cup whipped cream. Serve with sliced tomatoes and cold meats.

Mrs. Otto Hatcher

# Cranberry Salad

3 oranges

2 c sugar

1 qt. cranberries

2 pkg. lemon jello 2 c crushed pineapple

Grate 1 orange and peel other two, and chop. Put cranberries thru food chopper. Dissolve jello in one pint hot water; chill. Then add pineapple, cranberries and oranges. Chill. Serve on lettuce leaves.

Mrs. Lucretia Brown

# Green Pepper-Pineapple Salad

3 green peppers

1 tsp. gelatin

2 pkg. cream cheese

1 pimento

½ c crushed pineapple

2 tbsp. pecans

Remove seeds of peppers and stuff with above ingredients. Mix the cheese, pineapple (drained) and nut meats. Soak gelatin in 2 tablesspoons of pineapple juice and dissolve over hot water. Add this to the pineapple mixture. Fill the pepper shells and st on ice to harden. With a very sharp knife cut crosswise the peppers in thin slices and serve on lettuce leaves wih mayonnaise dressing.

Mrs. John A. McNary

## Chicken Salad

2 c boiled chicken

1/8 tsp. pepper

1 c cut celery

2 hard cooked eggs

½ tsp. salt

1 c mayonnaise

Mix chicken with celery and seasoning; add one egg cut in small pieces. Mix in mayonnaise and serve on lettuce leaf very cold. Garnish with remaining egg and olives. Dust with paprika. (Crab salad may be made by this recipe by substituting 2 cups crab for chicken).

Mrs. Vane Swengel

## Pressed Chicken

One hen boiled perfectly tender and meat pulled from the bones with the fingers. Run through food chopper; season highly and pour over chicken a salad dressing. Boil 4 eggs hard; mash whites and grate yolks. Season with celery or almonds. Chopped pimentoes may be added if desired. Dissolve 1 box gelatine in cold water; then pour on chicken using enough water in which chicken was boiled to make very soft. Then add the four eggs and set to mold. When ready to use, slice and serve with mayonnaise.

Mrs. Otto Hatcher

Stuffed Celery Salad

1 tbsp. butter

French dressing

3 olives

1 pkg. cream cheese

Salt — Paprika

Cream buter and cheese; add other ingredients. Stuff celery stalks and cut in half inch pieces. Place on lettuce leaf and serve with mayonnaise. Sprinkle nuts over top.

Mrs. Alton Yarborough

French Dressing for Lettuce 1 tbsp. salt

1 c olive oil

1/2 c white wine vinegar

1/3 tsp. ground pepper, black

Pinch dry mustard

1 clove garlic cut in pieces Mix all together; cook tightly and shake for several minutes. Shake again before serving.

Mrs. Frank J. Nelson

## **Nectar Dressing** (For Fruit Salad)

1 pkg. cream cheese

Grated rind 1 lemon

2 tbsp. honey

1½ tbsp. lemon juice

% c salad oil

¾ tsp. salt

Beat cheese, honey, lemon juice and seasoning together with rotary beater. Add oil one tablespoon at a time, beating well after each addition until 4 tablespoons have been used. Add remaining oil 2 tablespoons at a time, beating well Chill. Serve same day.

"Unsigned"

# Salad Dressings Tomato French Dressing for Avocado and Grapefruit Salad.

1 tbsp. vellow mustard

½ can condensed tomato soup

1 tsp. salt

1 tbsp. grated onion

1/4 tsp. pepper

1 c salad oil

3 tbsp. sugar

½ cup vinegar

Combine dry ingredients and mix in grated onion. Blend in oil, drop or two at a time, and let stand 10 to 15 minutes. Add vinegar and tomato soup. Beat well until mixture is thick and well blended. Makes  $2\frac{8}{2}$  cups and will not separate Mrs. L. Z. Cone

French Dressing

1 c oli

2 tsp. grated onion

½ c vinegar

1/3 c chili sauce or catsup

1 lemon (juice)

½ tsp. paprika

1/2 or 1/3 c sugar

½ tsp. salt

Beat well

Mrs. Karl Buswell

## Mineral Oil Salad Dressing

¼ c sugar 34 c lemon juice 1 tsp. dry mustard

1 tsp. salt

1 tsp. paprika

1 c mineral oil 1 can tomato sauce

Bud garlic

1 tsp. Worchestershire sauce

Beat well.

Mrs. W. P. Wylie

# Mineral Oil Mayonnaise

1 egg

Few grains pepper.

1 tsp. salt

2 tbsp. vinegar or lemon juice

2 c mineral oil ¼ tsp. mustard

Mix dry ingredients; add vinegar or lemon juice and 1/3 the oil. Beat with dover egg beater 1 minute. Add another third of the oil; beat 1 minute; add remaining oil and beat 1 minute.

Mrs. John H. Gardner

# **Roquefort Dressing**

Mash 1/8 pound Roquefort Cheese to a paste; add 1 cup French dressing slowly while beating and 1 teaspoon onion juice.

VARIATIONS

Add 4 thsp. mayyonnaise to above dressing

2

Add 2 hard coked eggs to above dressing.

Mrs. Vane Swengel

# **Thousand Island Dressing**

1 c oil mayonnaise

1/3 c chili sauce I hard boiled egg

1 tbsp. grated onion

Salt, pepper and paprika

½ c whipped cream

½ c pimento

1/4 c green pepper

14 c olives Serve on head lettuce.

Mrs. John H. Gardner

# Russian Dressing

3 tbsp. mayonnaise

1 chopped pimento

1 tbsp. chili sauce

Little chives or onion (cut fine)

1 tsp. vinegar (Tarragon preferred)

Salt - Mustard — Paprika Mrs. F. E. Crookshonk

# Mayonnaise

1 egg

1/8 tsp. paprika

1 tsp. salt 1 tsp. sugar

1 tbsp. vinegar

1 tbsp. lemon juice 1 salad oil

½ tsp. mustard

Beat egg and seasonings together until thick, add vinegar and beat well Add oil slowly, 1 teaspoon at a time beating well between each addition. When  $\frac{1}{2}$  cup of the oil is added, the remainder may be added alternately with lemon juice. For a thicker mayonnaise use 1 or 2 egg yolks in place of whole egg.

Mrs. Orval Polk

# Parisienne Dressing

1 tsp. salt

1 tsp. dry mustard

1 tsp. suga

2 tbsp. catsup

¼ tsp. pepper

1 tsp. paprika

¼ c vinegar

1 c oil

Mix seasonings and catsup. Beat with rotary beater until thoroughly blended. Add 1 tablespoon of oil at a time, beating well after each addition until 6 tablespoons have been added. Beat in remaining oil 2 tablespoons at a time. Gradually beat in vinegar.

Beulah E. Ekstrom

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GROCERIES

NO LIQUEURS SOLD IN OUR MARKET

### SOUP

One morning in the garden bed
The onion and the carrot said
Unto the parsley group:
"Oh, when shall we three meet again
In thunder, lightening, hail or rain?"
"Alas!" replied, in tones of pain, the parsley
"In the soup!"

## Corn Soup

 1 No. 2 can corn
 2 tbs. butter

 1 qt. rich milk
 2 tbsp. flour

 1 tbsp. minced onion
 ½ tsp. salt

 Dash pepper

Heat onion in butter till clear. (If grains of corn are too large force thrustrainer; add flour to onion and butter. When smooth add milk and corn. Cook slowly a few minutes. Serve garnished with pop corn.

Mrs. B. P. Storts, Jr.

## Cream Corn Soup

1 can cream style corn put thru sieve Onion juice

1 qt. milk 3 tbsp. melted butter

1 rounded the flour Salt

1 tbsp. sugar Celery salt

Season to taste. Serves 8

Mrs. Bertram L. Hitch

# Baked Bean Soup

3 c cold baked beans Salt

3 pts. water 1½ c canned tomatoes strained

1 onion sliced 2 tbsp. butter
2 stalks celery 2 tbsp. flour
1 tbsp. chili sauce

Cook beans, water, onion and celery 45 minutes; put thru sieve; add tomatoes and chili sauce. Season to taste, with salt pepper. Bind with butter and flour cooked together.

Mrs. A. Willard Voorhees

# Vegetable Soup

Large soup bone cut in sections. 6 pieces celery 2½ qts. cold water 1 tbsp. salt

1 small can tomatoes with puree 3 medium carrots

1 medium onion ¼ cup rice ½ tsp. pepper

The best soup bone is a knuckle from the rump of beef. Put in kettle with cold water, cover, and allow to come to the boiling point slowly. Simmer gently for 1½ hrs. Add tomatoes. Grind the remaining vegetables thru food chopper and add. Then add the rice, salt and pepper. Cook 20 to 30 minutes. A bit of parsley, barley instead of rice and other vegetables may be added. If barley is used allow to cok the full time with the bone. Serve with croutons, pretzels, pop corn or toasted French rolls.

Mrs. Orville Larsen

## Consomme

3 lbs. beef 2 c celery cubes (scraped)

1 carrot 1 parsnip
1 turnip 1 red pepper
1 onion 1 tbsp. parsley
1 tbsp. whole cloves

Cover the meat with 3 quarts water and let simmer 4 hours. Add other ingredients and cook 1 hour. Strain and let stand overnight, Skim off grease; strain and serve hot or cold.

Mrs. Thomas J. Elliott

## Onion Soup

4 large onions Salt, pepper 3 tbsp. butter Salt, Pepper

1 can consomme 1 qt. milk

½ c grated Parmeson cheese

Cut up onions and cook until tender, letting water boil down some. Mash onions with small potato masher. Add Worcestershire sauce, consomme, seasoning and butter. Add milk; bring to boil and thicken to cream consistency with corn starch. Serve immedately and sprinkle top with cheese.

Mrs. J. Clayton Baum

# Vermicelli Soup

4 lb. vermicelli or macoroni 1 qt. warm water

1/4 lb. sweet butter

Swell vermicelli in water; add to it a good beef, veal, lamb or chicken soup or broth; add butter. Let soup boil 15 minutes; season with celery salt.

Mrs. George Darnell

## Navy Bean Soup

2 c navy beans 1 stalk celery

1½ lb. salt pork 1 carrot cut in 4ths.

 $\begin{array}{lll} 1 \ \ \text{medium onion} & & \frac{1}{2} \ \ \text{c cream} \\ \text{Salt} & & \text{Pepper} \end{array}$ 

Cover beans with cold water and soak overnight. In morning add enough water to cover and put in the salt pork, onion, celery and carrot. Cook slowly until beans are very tender, Remove the pieces of vegetables and salt pork. Season with salt and pepper to taste and add cream.

Mrs. John G. Bostick

# Cream of Celey Soup

3 c díced celery 3 tbsp. butter 2 c milk 4 c flour

Salt - pepper 1 tbsp. minced onion

Cook celery in just enough water to cover until tender. Put cooked celery thru sieve and add milk. Blend flour and butter and add to celery mixture. Season with salt, pepper and onion. Any water left after cooking celery can be added to soup.

Mrs. Harry Stille

# Golden Soup

1 qt. thin white sauce

8 medium carrots

## **Rinel Soup**

1 egg

34 tsp. salc

1½ c flour

Use beef broth or any strained soup

Put flour and salt into a bowl; beat egg into this mixture; sift off all excess flour from the dough which will be in little irregular lumps. Drop these lumps into boiling broth and cook 10 minutes. Then let stand a few minutes to absorb flavor of soup.

Mrs. W. Arthur Sewell

## White Sauce

1 qt. milk 4 tbsp. butter 4 tbsp. flour 1/2 tsp. ginger

Dash cavenne

1/8 tsp. pepper

1 tsp. minced onion

1 tsp. salt

Make flour into a paste with milk; add to boiling milk; add butter and seasonings. To this add cooked carrots (which were sliced) 1 cup of stock carrots were cooked in, the onion, ginger and cayenne. Add more salt if necessary. Heat thoroly and serve with a sprinkling of finely chopped parsley on each serving.

Mrs. W. Arthur Sewell

## Vegetable Soup

1 soup bone or 3 lbs. soup meat 1 turnip

3 quarts cold water 1 can tomatoes

2 tbsp. salt 1 c corn
1 onion 2 tbsp. rice
3 carrots Parsley

Let soup bone or meat simmer about 4 hours; then add salt. Put vegetables thru food chopper using coarse blade and add to meat stock. Cook slowly several hours. Serve hot with croutons. Noodles may be used instead of rice.

Mrs. George T. Grove

## Cream of Chicken Soup

An old chicken is much the best. Cut it up into quarters; put it into a soup kettle with half a pound corned ham and an onion; add 4 quarts cold water. Bring slowly to a gentle boil and keep this up until the liquid has diminished  $\frac{1}{3}$  and the meat drops from the bones; then add half a cup of rice. Season with salt pepper and a bunch of chopped parsley. Cook slowly until the rice is tender. Take out meat; stir in 2 cups rich milk thickened with a little flour. Chop some of chicken fine and add to the soup.

Mrs. George Darnell

## Split Pea Soup

1 c split peas 1 c potatoes 1 small onion 1 qt. water

1 c celery

1 ham shank or bone

Ham may be cooked or raw. Remove skin from shank; salt afterwards, according to taste. Cook 1 hr. at 15 pounds in pressure cooker. Serve croutons with soup, which are made by cutting bread in cubes and frying in butter until brown on all sides.

Mrs. F. H. Gelderman

### Potato Soup

1 thick slice salt pork 3 pts. boiling water 1½ pts. diced potatoes

3 onions diced

Simmer salt pork and onions 1 hr. Add potatoes and boil for half hr. Season to taste with salt, pepper and chopped parsley.

Mrs. Grace Amos Pruitt

## Puree Mongole

1 can tomato soup 1 can pea soup

1 tsp. onion juice 1 bay leaf

1 c water

Salt - Pepper

Cook slowly for a few minutes.

Mrs. B. P. Storts, Jr.

## **Duchess Soup**

2 tbsp. minute tapioca

2 tbsp. chopped parsley

1 tsp. salt

1 qt. milk scalded

1/8 tsp. pepper

¼ c grated cheese

1 tbsp. onion

2 tbsp. butter

Add tapioca, salt, pepper and onion to milk and cook in double boiler for 30 minutes, stirring occasionally. Add butter, cheese and parsley and cook until cheese is melted.

Mrs. A. Willard Voorhees

# **Beef Soup with Dumplings**

4 lbs. beef with large joint

Pepper

4 qts. water

1 large carrot

3 celery stalks

2 tbsp. salt 1 medium onion

Let above simmer gently 2 or 3 hours; then strain and add dumplings.

# **Dumplings**

½ pt. milk

1 tbsp. butter

Large pinch salt

Heat dumplings ingredients to boiling point; then stir in enough flour until it shells from side of mixing bowl. Take off fire and stir in 3 eggs, until batt er is smooth. When cool drop by spoonsful into broth; then boil 5 minutes. Before serving add parsley cut very fine over top.

Mrs. Grace Amos Pruitt

# Onion Soup

Chop fine six onions, and fry in 2 ounces of butter, stirring all the time till they are very light brown; then add six ounces of flour or oatmeal and three quarts of water; season to taste and stir 20 minutes while boiling; then pour into a dish containing cubes of toasted bread.

Mrs. J. S. Bayless

# MARKET SPOT

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# SOUTHWEST DISHES

These Souhwest dishes you'll find mighty nice Especially those containing chile and rice, But beware of the chili, it isn't cold But extremly hot so we are told.

## Macaroni and Meat-Spanish

 $1\frac{1}{2}$  lb. round steak  $1\frac{1}{2}$  c hot water 2 small onions 1 pkg. macaroni 1 cup chili sauce Flour, salt, pepper

Pound flour into meat which has been salted and peppered. Brown meat, Add chili sauce and hot water. Cook very slowly for 1 hour. Add cooked nacaroni.

Mrs. William English

# Spanish Veal Steak

1½ lb. veal steak3 large onions1 tsp. salt½ c chilli sauce½ tsp. pepper1½ c hot water4 tbsp. shortening½ c grated cheese2 tbsp. flour1½ c macaroni

Flour steak; brown in shortening, cover with onions and add hot water, and chili sauce. Cook 1¼ hours over slow fire. Add the cheese last 15 minutes. Remove meat and reheat macaroni in gravy.

Mrs. A. Willard Voorhees

#### Chili Con Carne

2 lbs. pork 1 tsp. Oregan (Mexican sage)

2 lb. beef 2 tbsp. vinegar 6 cans chili 3 tbsp. grease 6 cans water Salt to taste

Cut meat in cubes then rol lin flour. Melt grease and brown meat cubes. Pour chili and seasonings over meat and cook till tender. Serves 10-12.

Mrs. Bertram L. Hitch

# Spanish Rice

1 c uncooked rice ½ lb. frankfurters

1 can tomato soup Salt

Cook rice with salt until done; add soup and frankfurters that have been parboiled. Bake at minutes.

Mrs. S. H. Mathews

# Spanish Meat Loaf

½ lb. pork shoulder, ground1 can water2 lb. ground veal2 onions4 eggsSalt1 can tomato soup12 crackers

1 can pimientos (large size)

Mix ground meat well, adding beaten eggs, finely chopped onions and pimientoes, cracker crumbs, salt. Mix tomato soup and water. Use enough to give mixture a moist consistency. Shape meat into oblong loaf and place in roasting pan. Pour over rest of tomato mixture. Cover roaster. Bake in moderate oven 2 hours.

Mrs. Douglas Frantz

# Mexican Luncheon Dish

1 medium onion
2 tbsp. butter
2 pimientoes
1 tbsp. flour
2 t tsp. salt
2 c canned tomatoes
1 tsp. sage
1/2 tsp. pepper

Sauté onion chopped in butter until golden brown; add flour and stir till smooth. Add tomatoes, corn, pimientoes, salt, sage and pepper. Pour into buttered baking dish and cover with buttered crumbs. Bake in hot oven.

Mrs. Lloyd Meenan

## Mexican Bun Sandwich

½ lb. bacon½ c cheese gratted¾ c dried beef½ c sweet relish¾ c chili sauce12 toasted buns

Cook bacon till crisp. Remove bacon and drain off half of bacon fat. Brown dried beef in vemaining fat. Add chili sauce and cheese and stir till melted. Remove from fire and add sweet relish. Butter buns; serve bacon and sauce on buns. May be served hot or cold.

Mrs. Lyndon R. Wilson

## Tamale Pie

 $\frac{1}{2}$  c oil or other shortening 2 eggs 1 lb. steak ground 2 c milk

1 lb. lean pork cut in small pieces1 large can tomatoes2 large onions1 c yellow cornmeal1 garlic clove1 c ripe olives (whole)

Fry in the shortening the ground steak and pork with onions and garlic till slightly brown. Beat eggs; add milk, tomatoes, commeal and olives. Mix with meat mixture, place in greased baking dish and bake in slow oven 1 hour.

Mrs. N. D. Houghton

## Chicken Creole

1 fat hen Small piece garlic
1 small can tomatoes 3 large onions
1 large green pepper 1 tsp. paprika
Few stalks celery Chopped parsley
Dash cayenne

Unjoint hen as for frying; roll in flour seasoned with salt, pepper and cayenne. Brown in hot fat in Dutch oven. Add tomatoes, celery, green pepper cut in rings, sliced onions, a small amount of chopped parsley, paprika, cayenne and garlic. Add hot water to cover. Let simmer until chicken is gender.

Mrs. M. C. Comer

## Almondrado

1 c almonds, blanched and ground

Beat egg whites; soak gelatin in cold water. Add boiling water to fill cup. Add slowly to beaten egg whites. Add to this very slowly the sugar, beating well; add flavoring and almonds. Set in ice box to mold.

## Sauce

1 pt. cream Few drops almond flavor 6 egg volks Ground almonds

Scald cream; add well beaten egg yolks, stirring constantly. Add flavoring and almonds. Cook in double boiler until thickened. Cool and serve over Almondrado

Mrs. J. Clayton Baum

# Spanish Meat Loaf

1½ lbs. ground beef1 No. 2 can tomatoes1 green pepper½ tsp. celery seed1 large onoin1 egg2 tbsp. parsley½ tsp. sugar½ clove garlic1 tsp. salt¼ tsp. pepper

Combine, shape into loaf and place in baking pan. Place narrow strips of bacon on loaf. Pour canned tomatoes around and bake in moderate oven. 350 degrees. 35 minutes. Baste occasionally with tomatoes.

Mrs. Ivan Peters

### Tamale Loaf

1 pt. can tomatoes
2 tbsp. chili sauce
1 can corn
1 c cooking oil
10c worth lean salt pork
1 onion
1 tsp. salt
Pinch red pepper

Put onion and meat thru grinder. Cut olives fine. Cook above mixture 15 minutes and cool.

3 eggs

1 c milk

2 c yellow corn meal.

Beat eggs till light; add milk and commeal. Stir into first mixture. Grease pan well with butter and serve hot.

Mrs. W. B. Powhatan

# Empanada Chilean

2 c finely minced cold beef or veal

½ c ripe or green olives, cut.

1 small onion

12 raisins

1 green pepper

2 hard cooked eggs

Sauté chopped onion and pepper for a few minutes. Mix with cold meat, raisins, eggs sliced) olives and brown gravy. Place in casserole and cover with rolled pastry. Bake in hot oven 20 minutes.

# **Brown Gravy**

Brown 2 tablespoons flour in 2 tablespoons fat and add  $1\frac{1}{2}$  cups meat stock or milk.

Mrs. C. E. Patterson

# Mexico City Tamale Pie

From Sandborn's Famous Restaurant in Mexico City 6 tamales, not too large

o camero.

1 boiled chicken breast cut in rather thick slices.

¾ c Parmesan cheese

## Sauce

1 c tomato sauce ½ c chili sauce, sweet 1 c whole kernal corn

10 ripe olives, cut in strips2 tbsp. sugar2 tbsp. oil½ c raisins

Remove husks from fresh tamales and arrange in a buttered casserole. Place slices of chicken over these. Mix ingredients for sauce, tasting to see if it is seasoned perfectly. Add salt and pepper if needed. Pour over tamales and vhicken; sprinkle cheese over all and bake in a moderate oven 45 minutes. Serves 4 to 6. Double recipe for 8

Mrs. Ian Briggs

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24 North Stone Ave.

# Carl's Candy Shop

Center of Shopping District
Complete line of Candies and nuts for all occasion
in all seasons.

#### VEGETABLES

"Eat your vegetables now, my child" These words surely 'drive me wild' Maybe here you'll find a plan To ease the job with your little man.

## French Fried Onions

Slice Bermuda onions in  $\frac{1}{4}$ " slices. Separate rings; soak in milk 20 minutes. Drain. Fry in hot deep fat till golden brown.

Mrs. A. C. Mulvey

## **Best Cabbage**

1 head cabbage

2 eggs

½ c vinegar

1 tbsp. sugar 1 tbsp. butter

½ tsp. salt

1 tbsp. butter

Cut cabbage as for slaw; cook 12 minutes. Heat the other ingredients and pour over the eggs. Add dressing to cabbage and let cook for 5 minutes over

Mrs. Ambler Wilson

## **Beets Piquant**

3 to 4 c beets 2 tbsp. flour 1 to 3 tsp. sugar

very low heat ,or in double boiler.

¼ c cream ¼ c vinegar

2 tsp. butter Salt - pepper

½ c water

Melt butter, add flour and sugar; then add liquids and cook, stirring constantly until smoothly thickened. Season to taste; add the beets and reheat

Mrs. H. A. Rollings

## Egg Plant

1 egg plant

thoroly. Serves 4 to 6.

2 tbsp. bread crumbs

1 tbsp. sugar

¼ thsp. baking powder 1 thsp. melted butter

1 tbsp. cream

Dice egg plant and soak in salt water half hour. Drain; cook in boiling salt water until tender - about half hour. Mash and drain. Add 1 well beaten egg, salt and pepper to taste. Mix with other ingredients; form into cakes and

Mrs. Gertrude Cragin

## **Glazed Sweet Potatoes**

6 sweet potatoes

cook in butter until brown.

Butter

Salt and pepper

1 c brown sugar

1/4 c water

Boil potatoes without paring and when tender drain and strip of skins. Make a thick syrup of the sugar and water. Cut each potato in half, dip in syrup, lay in baking dish, season each piece with salt and pepper and bit of butter. Bake in quick oven until potatoes are brown. Pour remaining syrup over potatoes if desired.

Mrs. Anna Croxen

# Stuffed Peppers Supreme

2 c mushrooms

¼ c cream

2 tbsp. butter 2½ c peas

½ c buttered crumbs

6 peppers blanched

Sauté mushrooms, add peas, salt and cream. Fill peppers; cover with crumbs. Bake 30 minutes in moderate oven.

Mrs. George W. Barr

## Baked Bananas

Peel 6 medium sizedbananas and place in shallow baking dish. Cover with juice of 1 orange and 1 teaspoon brown sugar. Bake in moderate oven 20 min.

Mrs. Ivan Peters

## Sweet Potato Croquettes

Bake or boil potatoes in skins. Mash; add 1 egg yolk to each cup of potatoes. Make in balls with marshmallow inside; roll in egg and crumbs. Fry in deep fat.

Selected

# Egg Plant

I egg plant 1 tbsp. melted butter

1 egg 1 tbsp. cream

1 tsp. sugar 2 tbsp. cracker or bread crumbs

Dice egg plant, soak in water 1 hr. Drain and cook in boiling salt water 20 minutes; drain and add the other ingredients. Fry in butter until brown.

Mrs. Gertrude S. Cragin

## Stuffed Onions

Peel medium sized onions and cut a slice from the top of each one. Parboil in salted water till almost tender; drain. Remove centers. Fill with a well seasoned bread stuffing to which a little chopped ham has been added. Dot tops with butter. Put in baking dish with a little hot water in the bottom; cover and bake in moderate oven until tender. A mushroom on top of each onion may be added. Serve with roast beef or lamb.

Mrs. W. B. Simons

## Stuffed Tomatoes

6 large ripe firm tomatoes
1 c soft bread crumbs
1/2 c grated cheese
2 tbsp. butter
1 tbsp. onion.
1/2 tbsp. salt
1/4 tbsp. pepper
1 egg yolk

Wash, but do not peel tomatoes; scoop out portion. Mix ingredients with pulp. Put in baking pan; add ½ inch water. Bake 25 minutes. Put grated cheese on top.

Mrs. Edward Condit

## Rice and Carrot Ring

1 c cooked rice 1 c shredded cheese 14 c " carrots 1 egg

1½ c " carrots 1 eg

Bake in ring mold. When serving turn out on platter and fill inside ring with peas, or other green cooked vegetable.

Mrs. Callie B. Vinson

## Sweet Potatoes

Cream sweet potatoes, season with butter and sugar, salt, add pineapple juice. Put in baking dish and lay rings of pineapple on top. Sprinkle with brown sugar; let brown. Also good with grated pineapple in creamed potatoes.

Selected

## TIMELY TIPS

There was an old woman who lived in a "stew",

She had so many recipes she didn't know what to do, So she threw them away—(far undr hr bd

And now uses exclusiely, this cook book instead.

- 1.—To add zest to the flavor of vegetables soup, add three or four cloves. This also improves tomato soup.
- 2.—When meat seems tough, it can be made more tender by soaking one hr. in one quart of water and one tablspoon of vinegar before cooking.
- 3.—Pare onion under water and avoid tears.
- 4.—After cleaning celery rinse the last time in water to which is added the juice of half a lemon. This prevents discoloration.
- 5.—If tarnished silver is placed in a pan of sour milk for a few hours, it will polish perfectly without effort.
- 6.—A pinch of salt added to boiling syrup prevents crystallization.
- 7.—Granulated sugar sprinkled in bottom of sauce pan in which milk is scalded will prevent burning; it also will keep milk from boiling over.
- 8.—A strawberry huller is ideal for removing pin feathers from foul.
- 9.—In separating eggs, break them over a funnel; the whites will slip through, leaving the yolks in the funnel.
- 10.—To keep rugs from slipping on hardwood floors, use two or three fruit jar rings at each corner on under side. Hold firm with rubber cement.
- 11.—When eggs are strictly fresh, if placed in water they will lie on the side in the bottom of the pan; if stale, they will stand on end and if very stale, they will rise to the surface.
- 12.—Oranges placed in boiling water will peel more readily and are more juicy.
- 13.—A spoonful of corn starch added to your fudge will make it smoother and the flavor will be improved.
- 14.—If flour lumps when making sauces or gravies, try the egg beater. This also improves boiled salad dressing.
- 15.—Cranberries may be used as candied cherries. If you have never tasted these, try some: Pick over and wash one quart of cranberries; cover with ¼ cuy of sugar and ¼ cup of water. Soak five minutes or until the skins pop. Pour over these two cups of sugar; cover closely and place in a slow oven. Let bake until cranberries are clear and shiny. Use as you would cherries for a garnish. Keep in glass jar with tight lid.
- 16.—Cream can be whipped in half the usual time, if six or eight drops of lemon sijuice per pint are added.
- 17.—If nuts are soaked in salt water over night and cracked on the end, the meats will come out whole.
- 18.—Use bread crumbs when covering foods for frying, as they do not absorb the fat as crackers do.
- 19.—When boiling jellies or jams, needing constant stirring, a large glass marble placed in the kettle is better than a spoon as boiling keeps the marble moving and prevents burning.
- 20.—Always turn roasting or boiling meat with a spoon. A fork penetrates the surface and allows juices to escape.
- 21.- A little salt added to the water when poaching eggs will set the whites.

- 22.—Fill a small clean bag wih salt and rub it over the hot griddle when frying cakes. This will prevent sticking. Use each time before dropping the cakes. No fat need to be used if griddle is the right temperature. Test a few drops of water on griddle. If it evaporates at once the temperature is right.
- 23.—When soup is too salty a few pieces of raw potato will absorb the salt if allowed to boil for a few minutes.
- 24.—For molasses cookies or ginger bread each is improved if grated orange peel is added to the batter, and it gives a delicious flavor.
- 25.—Brown sugar will no harden if placed in fruit jars and sealed, providing it was soft when placed there. It will keep soft as long as sealed.
- 26.—If you break one end of an egg before boiling, crack the other end, then the contents will not fall out.
- 27.—A teaspoon of vinegar added to water when making pie crust will assure flakier crust.
- 28.—When making jellies on a hot day, add a handful of salt and soda to the cold water in which the mold is placed. This will make the jelly hold its shape better.
- 29—For onion, fish or any other stuborn household odors on the hands, try rubbing a little of any of the commercial cream deodorants on the fingers. Wipe off the surplus cream after a minute and the embarrassing odor will be gone.
- 30.—To remove adhesive tape, dampen the edges wih a piece of cotton which has been dampened in fingernail polish remover and the tape will come off without pulling. Also, after tape has been removed, gently rub skin with polish remover and the sticky substance which leaves a dark spot on the skin will come off instantly. This method will prevent the skin from becoming irritated and will save time.
- 31.—The liberal use of a common grater is invaluable for removing every trace burnt crust with no injury to the lightness or delicacy of cake or bread.
- 32.—Rub any cooking oil (or salad oil) in jello molds before using and molds of jelly will come out without placing in hot water.

# FRIENDLY HINTS TO REMOVE STAINS FROM TABLE LINENS WARNING !

Never allow a stain to remain, thinking to remove it in the indefinite future. Deal with it while its fresh.

#### COFFEE STAINS

Hold tightly and smoothly over a bowl, or stretch in an embroidery frame, so the stained portion is covered in the smooth space. Pour boiling water through holding water at some height to give force to the fall of water. Repeat this several times, or until stain disappears.

#### CHOCOLATE STAINS

Sprinkle the stain win powdered borax, soak in cold water for twenty min and then treat same as coffe stain.

#### PEACH STAINS

Cover stain with wet salt and let stand for twenty-four hours before washing in lukewarm water.

## OTHER FRUIT STAINS

Soak in milk for an hour or two then pour through boiling water as in treatment of coffee stain.

### EGG STAINS

Soak in cold water until removed.

## **GREASE STAINS**

Should be immedately removed with such solvents as benzine, naptha, ether or cloroform. They are all inflammable except chloroform.

#### IRON RUST STAINS

Cover stain with salt and lemon juice, spread in the sun, and continue to moisten with lemon juice until stain disappears.

#### BLOOD

Wash in Ivory soap and cold water and cover with a paste of starch and water.

#### CANDLE AND WAX

Place blotting paper on spot and rub with hot iron, changing paper often

#### CREAM & MILK

Wash immedately with cold water.

#### GRASS

Wash in Naptha soap and warm water. Apply ammonia and cold water at once.

## INK

Use either a special eradicator that may be bought, or soak in milk or salt and lemon juice.

#### MEAT JUICE

Wash first in cold water, then in soap and cold water.

#### MEDICINE

Soak in alcohol.

## MILDEW

Soak in preparation of chloride of lime made by mixing 1 tablespoonful in 4 quarts of water until mildew disappears. Rinse several times in clear water.

#### PAINT

Rub stain on wrong side with benzine or turpentine.

#### SCORCH

Put cloth immediately in sunlight. Do not wet it.

#### TEA

Spread stained section over bowl. Pour on Glycerine and follow with boiling water.



# STONECYPHER'S BREAD

"BAKED FRESH TWICE DAILY"

By a Local Institution Employing Local People

SOLD BY ALL GROCERS



# FOOD PORTIONS FOR SERVING 100 PEOPLE

	Pounds
	Coffee 2½
	Beef 18
	Potatoes 50
	Butter 3
	Tenderloin or Fillet Mignon 50
	Smoked Ham 20
	Cheese (Brick, Swiss, American) 10
	Bass (1/2 fish to each person) 50
	Salmon
	Gallons
	Milk 6
	Soup 4
	Ice Cream (Allow 10 cuts to brick) 21/2
	Peas—No. 2 cans
	Bread—long loaves 6
	Lettuce—heads
	Corn - Ears 100
	Cantaloupes 50
	Beef - Ribs of Raw 100
	Hams - Boneless Boiled 15
	Rolls - 1 to a person 100
	Cakes - average size 8
	Pies - average size 18
	Chickens - spring (1/2 per person 50
	MEAT LOAF
8 lbs. ground beef	3 tsp. pepper
4 lbs. ground pork	2 qts. milk
2 cans tomato soup	6 eggs
1 pkg. corn flakes	2 tbsp. A-1 Sauce
1 loaf bread	2 tlp. sage
	5 tbsp. salt

Mix well and form into loaves; roll loaves in cracker crumbs and brown before placing in oven. Serves 75. Mrs. S. W. Mote

### Menu for 150 FRUIT SALAD

Roast Turkey	Bread Dressing
Mashed Potatoes	Peas and Carrots
Dinner Rolls	Cranberry Sauce
Pumpkin Pie with Whipped Cream	Coffee
Amounts Nece	essary for Above
25 lbs. potatoes	10 lb. sugar
2½ gal. peas	2 qt. mayonnaise
12 bunches carrots	12 hds. lettuce
6 lbs. cranberries	3 bunches celery
10 lb. apples	12 eggs
6 grapefruit	2 lbs. onions
½ lb. nuts shelled	35 pumpkin pies
3½ lbs. coffee	15 doz dinner rolls
2 large cans pineapple	15 loaves stale bread.
6-20 lb. turkeys	Box salt, pepper and sage.

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#### Sandwiches

SANDWICHES:—1 loaf makes 20 sandwiches.

HAM:—7 lbs. boiled and ground, mixed with 1 qt. mayonnaise will make 350 Sandwiches.

BUTTER: 1 lb. will make 50 sandwiches.

TEA:-1/2 gallon will serve 25 people.

CHOCOLATE:-1/2 lb. for 1 gallon makes 28 cups.

BOUILLON:-1 quart for 8 people.

LEMONADE:-5 quarts for 25 people

SALAD:-1 chicken (5 lbs.) for 20 people 1 gallon serves 45 people.

## Chicken Salad for 100

35 lb. chicken

½ box mustard (10c)

13 large stalks celery diced

1 quart can Wesson oil.

8 lemons (juice)

8 eggs.

Mix this with equal amounts of coked mayonnaise.

## Cabbage Slaw

20 lbs. cabbage

3 No. 2 cans pineapple

4 lbs. marshmallows

(Shred cabbage and pineapple)

## Fruit Cocktail

2 dozen oranges

1 doz. bananas

11/2 doz. large grape fruit

8 No. 2 cans shredded pineapple

8 lbs. white grapes, sugared to taste.

## Fruit Salad

4 lbs. white grapes

3 doz. oranges

4 lbs. blue grapes

6 lemons

6 No. 1 cans shredded pineapple

3 lbs. marshmallows

1/4 crate lettuce

Reserve all fruit juices for dressing. Combine with 4 quarts of whipping cream and 2 glasses of current jelly. (Mayonnaise if preferred)

#### MEATS

35 lbs. ham, pork, beef, sausage or steak

10 beef tongues (1 tongue cuts 20 slices)

1 - 3 lb. chicken roasted or fried serves 6. Same amount creamed will serve 8.

#### ESCALLOPED OYSTERS

4 gallons oysters

8 lb. crackers

4 lbs. butter

CHICKEN PIES:- 15 chickens

HASH:—12 lbs. corned beef with double quantity of potatoes.

COFFEE:-1 lb. makes 40 cups.

Compiled by
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of
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