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Gourmet Gatherings from THE FOOTHILLS

LA MESA WOMAN'S CLUB

La Mesa, California

PRODUCED BY SOUTHERN CALIFORNIA PUBLISHING CO., LA MESA

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FOREWORD

This book is presented to commemorate fifty years of service to the community by the La Mesa Woman's Club.

The recipes are old favorites of the contributors, many of them having been handed down for several generations.

The Cook Book Committee sincerely thanks everyone who assisted in the production of this book. The business firms represented are deserving of your support, for it was largely through their cooperation that this book has been made possible.

COOK BOOK COMMITTEE

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Mrs. Mark H. Townsend, Chairman

HISTORY

OF THE

LA MESA WOMAN'S CLUB

The La Mesa Woman's Club was organized in 1902. By March 6, 1913, when the first meeting was held in the recently completed club house, the twelve Charter Members had grown to ninety. Today the membership is some 500.

The yearbooks, from the first in 1904 to the present, show active departments offering cultural opportunities to members. The chairmen listed indicate the scope of the interest and of community services of the Club. In the early days the Club housed the Public Library; and the auditorium was a center for public events and meant much in the small town of that time. The townspeople had cooperated in making the club house possible and they certainly reaped the benefit. Throughout these years the club house has been used by other organizations including many religious groups. During the two wars it was given for the use of the Red Cross, the Armed Forces in social ways, et cetera. The Club has been consistently interested in education and has sponsored youth groups and scholarships and campership.

By 1906 the La Mesa Woman's Club had federated with County, District, State and General Federations; and it has given many of its members to fill responsible offices in these groups. The La Mesa Club has always been looked upon as one of the finest in the County for friendliness and community spirit.

The present flourishing Junior Woman's Club is the fourth Junior organization in the Club; the first one functioned at the time of the First World War; the second, for

one year, and died for lack of leadership; the third became the La Mesa Evening Woman's Club and is now the Evening Division of the Club. In 1950 the merger of the two womens clubs made the La Mesa Woman's Club the second largest in the County. A new club house is in prospect.

On May 17 the Club will celebrate its Golden Anniversary, fifty years of sincere, continuing service to La Mesa and its people. The worth of any organization is in its value to the community.

—Carrie H. S. Crokat

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MISCELLANEOUS INFORMATION

KEY TO ABBREVIATIONS

T—tablespoon
qt—quart
gran—granulated
c—cup
pt—pint
XXX—powdered
t—teaspoon
lb—pound
b. p.—baking powder
pkg—package
oz—ounce

OVEN CHART

250-300—Very slow oven
325-375—Moderate oven
450-500—Very hot oven
275-325—Slow oven
375-450—Hot oven

MEASURES

3 t—1 T
2 c—1 pt
4 pecks—1 bushel
2 t—1 dessert spoon
4 c—1 qt
16 T—1 c
8 qt—1 peck

CAN SIZES

8 oz—1 c
No. 2—2½ c—1 lb. 4 oz.
No. 3—4 c—2 lb.
Picnic—1½ c
No. 1—2 c—1 lb.
No. 2½—3½ c—1 lb. 12 oz.
No. 10—13 c—6 lb. 8 oz.

EQUIVALENTS

2 T butter—1 oz.
2 c butter—1 lb.
1 cube butter—4 oz.
4 T flour—1 oz.
4 c flour—1 lb.
2 c gran sugar—1 lb.
2 2/3 c brown sugar—1 lb.

Cooktionery Of Serving And Cooking Terms

A la King—A rich cream sauce served with food.

Appetizers—Food served in small portions as first course or before meal.

Barbecue—Roasted meat or fowl over hot coals on a spit or in slow oven.

Baste—Melted drippings, juices or liquids used to prevent drying and to reflavor.

Batter—A flour and liquid mixture thin enough to pour.

Bisque—Thick soup made with fish.

Blanch—Almonds, pecans, etc., boiled in water to remove skin then rinsed in cold water.

Blend—An even and slow combining of ingredients to mix thoroughly.

Braise—Brown in hot oil or fat before adding liquid.

Canape—Tiny open-faced sandwiches used as appetizers before the meal.

Compote—Sweetened stewed fruit served usually with the meat course.

Consomme—Broth or soup highly seasoned and very clear.

Cream—Sugar and shortening mixture usually, blended until soft and smooth.

Croutons—Bread cubes fried or toasted.

Crumb—Dip or roll in cracker, cake or bread crumbs.

Cut In—Slicing with spatula or knife down through mixture across bottom then lifting to surface again.

Deep Fry—Cook in hot fat or oil which is deep enough to cover food.

Demitasse—Small cup of black coffee served with the last course or after.

Filet—Fish or meat which has been boned and skinned.

Cooktionery Of Serving And Cooking Terms

Flake—To break up into small bits with sharp knife or fork.

Fold—Spoon or fork slowly brought down through mixture and across bottom up to top so as not to lose fluffiness or lightness.

Frappe—Fruits and juices sweetened and frozen to a mushy consistency.

Garnish—To decorate with parsley, whipping cream, nuts, etc.

Glaze—Turning of food in a mixture of butter and honey on a low fire, or in oven.

Hors d'oeuvres—Small bits of meat, fish or cheese served as canapes or appetizers.

Julienne—Food cut in narrow strips.

Knead—Fold a dough or mixture toward you, press down lightly with knuckles, turn dough and repeat.

Macedoine—Vegetable or fruit mixture.

Marinate—To soak in liquid until well seasoned.

Poach—Simmer gently in hot liquid.

Preheat—Turning on oven to heat before putting food in.

Puree—To press through a seive or food mill.

Ramekins—Individual baking dishes.

Sautee—Fry in a little fat until light brown.

Scald—Liquid heated to 196 degrees F. but not boiled.

Scallop—Bake with liquid or sauce in a casserole.

Score—Indentations made with a knife or fork.

Sear—Surface browned quickly with intense heat.

Season—Flavor with condiment, spices or herbs.

Shallow Fry—Cook in a half inch of fat or oil.

Smothered—Cover completely over the top.

Steep—Cover with boiling water and let stand.

—Georgia W. Townsend (Mrs. Mark H.)

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Chapter 1

Appetizers, Canapes and Sandwiches

CHEESE PUFFS (Appetizers)

Blend well 1 "Pippin" cheese roll (Borden's), ¼ cup butter and ½ cup flour. Cut size of walnut and bake on greased cookie sheet 10 to 12 minutes at 400 degree oven.

—Georgia Campbell (Mrs. Sidney)

SWEDISH MEAT BALLS

¾ lb. beef
¼ lb. pork
1 onion
4 Zweiback
2 potatoes boiled
2 eggs

Grate onion and fry in butter. Have meat ground twice. Add onion and butter to meat. Grate Zweiback and potatoes and add, mixing well. Add eggs and salt and pepper and beat well. Form meat balls the size of a walnut and fry in pan as for hamburger. For hors d'oeuvres, make the size of a marble and serve on toothpicks.

—Ruth Kiesling (Mrs. Ramon)

CHEESE-FILLED BUNS

To fill 24 French rolls, grind together in a food chopper 6 hard boiled eggs, 2 lbs. Cheddar cheese, 1 large onion and a 5 oz. bottle stuffed green olives. Add ½ teaspoon chili powder, salt and pepper to taste and sufficient bottled chili sauce to make mixture of spreading consistency. Cut rolls horizontally through the middle, remove soft crumb part and fill with cheese mixture. Brush the rolls lightly with water and wrap individually in waxed paper, twisting the ends tight. Place rolls on cookie sheet and heat for 15 minutes in 350 degree oven. Serve with pickles, olives and potato chips for garnish.

—Mrs. Julius Acevez

BAR BURGERS

1 lb. ground meat **2 c celery (cut fine)**
1 large onion **1 t chili powder**

Brown meat and onions, salt and pepper to taste, then add rest of ingredients and cook slowly for about an hour. Thicken with cornstarch to right consistency to spread on buns.

—Corinne Gaeth (Mrs. C. W.)

TOP HATS SANDWICH

Scoop the centers out of hamburger buns and fill with the following: grind together ½ pound processed cheese, 4 green onions, 5 or 6 stuffed green olives. Add ½ cup salad oil and ¾ can tomato soup. Replace tops on buns and bake 20 minutes in 350 degree oven. Serve with salad. Makes 6 buns.

—Mrs. W. Don (Jean) Miller

CANAPE SPREAD

1 3-oz. pkg. Philadelphia cream cheese **cheese**
3 oz. Roquefort or Blue **2 cloves garlic**
2 T sherry

Mix the two cheeses well together; add the garlic cloves, which have been crushed; moisten with the sherry. Use for spread on crackers.

—Helen von Lang

SANDWICHES — HOT CHEESE DREAMS

1½ c grated American cheese **½ t dry mustard**
1 T melted butter **¼ t paprika**
½ c milk **1 egg**

Mix all ingredients to a paste; adding 1 teaspoon salt. Spread between slices of thin sliced bread and toast on sandwich grill or under the broiler.

—Helen von Lang

Permanent Wave Solution: apply with eye dropper instead of cotton.

Cake Flour: 1 tablespoon cornstarch to 1 cup flour sifted 5 times.

VANITIES

Beat two eggs until light, add a pinch of salt, 1 teaspoon of cream and enough flour to make dough as for noodles—a stiff dough. Knead until smooth, roll out thin. Cut into oblong pieces about one and one-half inch by two inches. Make slits through center with sharp knife. Drop into hot lard and fry until a golden color, a few seconds, turning once. When cold sprinkle with powdered sugar.

—Mrs. Louis E. Granger (Lillian)

GARLIC CHIVE BREAD

Muddle a clove of garlic in soft butter and let stand in warm place for several hours. Cut chives with scissors, very fine, and add to butter; add box of Parmesan cheese and stir well. Spread on French bread and heat in 300 degree oven for 30 minutes. Also good heated under broiler.

—Mrs. Harold K. Dalton

NUT AND CELERY SANDWICH

6 pieces celery — **8 slices buttered bread**
1/3 c nut meats — **2 T mayonnaise**

Put celery and nut meats through food chopper, using a medium knife. Add mayonnaise and salt. Spread between slices of bread, or make open faced sandwich.

—Mrs. Louis E. Granger (Lillian)

TID BITS FOR COCKTAIL TIME

Mix together a half pound box each of Cheeri Oats, bite size Ralstons, slim stick pretzels, peanuts, mixed nuts. Place mixture in flat pan and drizzle over all ½ pound of melted butter. Bake in 250 degree oven for 1 hour, stirring occasionally. Cool and store in covered glass jars.

—Mrs. Laurence G. Boeing

HORS D'OEUVRE SPREAD

Combine ½ pound cream cheese, 4 tablespoons sour cream (or mayonnaise), ¼ cup chopped chives, ¼ cup chopped cucumber, 1 can crabmeat, salt, garlic salt and dash of Worcestershire.

—Mrs. Wm. (Bertha) Starr

APPETEASERS

Have your favorite butcher slice chipped beef a little thicker than usually comes in the cans. Spread each slice with a smokey, or nippy cheese spread, set in a pan of hot water to get spreading consistency. Roll the the slice of chipped beef and cut in one inch lengths, stab with a tooth pick and serve. They're "purty" as well as tasty.

—Mrs. Mark H. Townsend

CANAPE COMBINATIONS

Peanut butter and horse-radish mixed to spread. Crumbled crisp bacon as garnish.

Cream cheese and chutney mixed, spread on canapes.

Mix liverwurst softened with mayonnaise, add few drops wine vinegar.

Round of bread ½ inch thick, lettuce same size, mayonnaise, 1 shrimp or slice of large shrimp.

2 packages Philadelphia cream cheese, mix with 1 tablespoon capers, 1 small onion or chives, 1 tin of anchovies.

—Mrs. Henry Jackson Adams

PIMENTO CHEESE SANDWICH SPREAD

2 hard boiled eggs **1 small c pimento**

½ small onion **¼ lb. New York cheese**

1 dill pickle

Put pimento and pickle through meat grinder and drain, then put rest of ingredients through grinder, add dash of salt and red pepper. Enough mayonnaise to make right consistency to spread.

—Mrs. Ralph A. Peterson (Mary Anna)

SPICED CORN BEEF FOR SANDWICHES

Cover 3 pounds of corned beef with water, 1 tablespoon pickling spice, garlic, cloves, bay leaves and onion. Cook very slowly 4 to 5 hours.

—Mrs. Wm. Gottlieb

AVOCADO DIP

Mash 1 avocado, add salt, 2 tablespoons lemon juice and dash of hot pepper juice, mix well.

—Mrs. Norman S. Austin

HORS D'OEUVRE CHEESE BALLS

2 pkgs. cream cheese
1 pkg. Old English cheese
¼ lb. Roquefort cheese
Worcestershire sauce
1 small onion
1 c broken pecans
cayenne, salt
parsley, dill seed

Put all ingredients through meat grinder. Pack in bowl lined with waxed paper and refrigerate. Mold into balls; serve on tray with parsley, radishes and olives. Serve with butter spreaders. Will keep in refrigerator for a long time.

—Mrs. Hiram D. Newton

NOTES

MY OWN FAVORITE RECIPE

Chapter 2

Breads, Biscuits and Rolls

GRAHAM NUT BREAD

2 eggs
¾ c sugar
2 c white flour
2 c graham flour
8 t b. p.
1 t salt
1½ c milk
1 c chopped nuts

Beat eggs slightly, add sugar. Sift dry ingredients. Add milk a little at a time, add chopped nuts. Bake at 350 degrees for 45 minutes. Yields two small loaves.

NUT DATE BREAD

3 c dates, cut up
2 t soda
½ t salt
2 c boiling water

Mix all together and let cool, then mix the following and add to above:

2 c sugar
2 eggs, well beaten
3½ c sifted flour
1 c nuts, ground
1 t vanilla
5 T melted butter

Cook 1½ hours at 325 degrees. This makes two loaves.

—Mrs. J. F. Laursen

NUT BREAD

1 c sugar
3 c flour
3 t b. p.
1 egg
1 t salt
1 c chopped nuts
1 c milk

Sift dry ingredients together. Add beaten egg with milk. Mix and let stand 20 minutes before putting in oven. Bake in moderate oven 350 degrees for about 45 minutes.

—Jacqueline Moxness (Mrs. Hobart)

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Sheets: pencil new, old, wide or narrow in corner.

Pillow Cases: fold together as one, thus a pair is handy.

ORANGE BREAD

Put through grinder, 1 whole orange and 1 cup raisins. Cream ¾ cup sugar, with 4 tablespoons melted butter. Add 1 beaten egg, ¼ teaspoon salt, 2 cups flour and 1 teaspoon baking powder and 1 teaspoon soda and ½ cup sweet milk. Shape in two loaves and bake about 1 hour in 300 to 325 degree oven.

—Minnie S. Kissell (Mrs. O. B.)

BISCUITS

2 c sifted flour
3½ t b.p.
½ t salt
2 t sugar
½ t cream of tartar
½ c shortening
2/3 c milk

Sift dry ingredients into mixing bowl. Add shortening and using pastry blender or fingers, mix to consistency of corn meal. Add milk and stir just enough to mix. Either roll out and cut with biscuit cutter or drop from spoon onto a greased pie pan. Bake in 450 degree oven for 10 to 12 minutes.

—Mrs. Arthur S. Wilks

KARTOFFEL PFANNKUCHEN

(Potato Pancakes)

3 c fresh ground potatoes
2 eggs, well beaten
2 T flour
⅛ t b. p.
1 t salt
½ c cold water

Peel large potatoes and cover with water and let stand an hour or so before using. Pour off water and grate. Drain water off grated potatoes. Add flour, baking powder, salt and mix. Add the eggs and mix lightly. Drop by spoonsful on hot, well-greased skillet and brown on both sides. Makes about twelve 3 inch cakes.

—Esther Wright (Mrs. Milton L.)

Paint Protector: rubber-headed tacks on backs of furniture.

Crisp Shrimp: when french frying add beer to pancake batter.

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CUSTARD CORNCAKE

¾ c corn meal
¼ c flour (sifted before measured)
2 T sugar
½ t salt
2 t b. p.
1 egg
1 c milk
2 T melted shortening

Sift dry ingredients into mixing bowl. Stir in well beaten egg and 1 cup milk, stir in melted shortening. Pour into a pie tin or square cake pan. Then pour ½ cup of milk over mixture in pan. **DO NOT STIR.** Bake 20 to 25 minutes in 425 degree oven. There will be a thin film of custard in the middle. Much more moist than regular corn bread.

—Mrs. Arthur S. Wilks

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La Mesa, California

ICE BOX ROLLS

2 eggs
½ c sugar
1 t salt
2 cakes yeast
1 c cold water
1 c boiling water
2 T butter
6 c flour

Mix eggs, sugar and salt. Mix yeast into cold water and then add to beaten eggs. Boil water and add butter; add to former mixture and add flour. Put into large container and store in refrigerator. It will double in bulk. Make rolls any shape, let raise again and bake. Recipe can be cut in half for small household. Oven 375 degrees for 30 minutes. My Grandmother's recipe.

—Ruth Kiesling (Mrs. Ramon)..

COMPLIMENTS OF

LA MESA-EL CAJON SAVINGS AND LOAN ASSN.

JOHN A. DAVIS, President

MINCE MEAT COFFEE CAKE

½ c fat
1 c sugar
2 eggs (beaten)
1 c syrup (dark Karo)
1 lb. mincemeat
1 t vanilla
3 c flour
1 c coffee
½ t salt
1 t soda
2 t b. p.
Nuts if desired

Method: Cream ½ cup fat and 1 cup sugar. Add beaten eggs, syrup and coffee and mix well. Sift flour, soda, salt, baking powder. Add gradually to first mixture, then fold in the mincemeat. (Vary flour according to softness of mincemeat if necessary). Add vanilla. Bake 30 to 40 minutes in moderate oven, 375 degrees. Makes a large cake. Very good also for cup cakes.

—Hallie Holmes (Mrs. Earl)

QUICK COFFEE CAKE WITH BAKED TOPPING

1½ c flour
2 t b. p.
½ t salt
½ c sugar
4 T shortening
1 egg, beaten
2/3 c milk

Sift flour and baking powder together, add salt, cut in shortening and add egg and milk which have been previously mixed. Pour into 8 inch square pan. Bake 20 minutes at 400 degrees. Remove from oven and very quickly spread topping over it. Return to oven and bake 10 minutes longer.

TOPPING: 1 egg, beaten well, blend in ½ cup brown sugar, 2 tablespoons flour, 1½ teaspoons cinnamon and ½ cup nuts.

—Dorothy A. Evans (Mrs. Ira L.)

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GRANDMA GEIGER'S PFANNKUCHEN
(Pancakes)

3 eggs
½ t salt
2 T melted butter
½ c evaporated milk
½ c flour
2 T sugar

Beat eggs, add flour, salt, milk, beating constantly. Add sugar and lastly the melted butter. Spoon out on medium hot griddle, about two tablespoons to a cake, brown slightly on each side. Place on deep plate and spread with butter and sprinkle sugar on each. Stack all cakes on one stack and serve. Serves two.

—Esther Wright (Mrs. Milton L.)

APPLE BUTTER MUFFINS

½ c shortening
1 c sugar
1 egg, well beaten
½ t salt
½ c apple butter mixed with ¼ c. milk
½ t soda
2 c flour
1 t b. p.

Cream shortening and sugar, add egg and apple butter mixture. Sift dry ingredients and add alternately with milk. Fill greased muffin tins 2/3 full and bake 375 degrees for 20 to 25 minutes. Yield 12.

—Georgia W. Townsend

BANANA MUFFINS

3 bananas mashed
¾ c sugar
1 egg, well beaten
1 3 c melted butter or shortening
1½ c sifted flour
1 t baking soda
1 t b. p.
½ t salt

Mash bananas, add sugar and egg. Sift dry ingredients, add. Stir in melted butter. Bake in oiled muffin tins for 20 minutes at 375 degrees.

Mrs. E. Morris (Virginia) Hansen

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CHEESE MUFFINS

2 c sifted flour
3 t b. p.
¼ t soda
½ t salt
1 egg
½ c milk
½ c molasses
¼ c melted shortening
2/3 c grated Cheddar cheese

Sift together dry ingredients, beat egg and milk and add, then molasses and shortening and cheese. Fill greased muffin tins 2/3 full. Bake in oven 350 degrees for 20-22 minutes. Yields 12.

—Helen Penny

PEANUT BUTTER MUFFINS

1¼ c milk
2 T shortening
1/3 c peanut butter
¾ c rolled oats
1 egg
¾ c sifted flour
2½ t b. p.
¾ t salt
3 T sugar

Heat milk; add fat and peanut butter and mix until blended. Remove from heat and pour over rolled oats. Let stand about three minutes. Add well beaten egg. To sifted flour add baking powder, salt, sugar and resift. Add to first mixture, stirring only enough to dampen flour. Fill well-greased muffin pans 2/3 full. Bake in moderately hot oven about 20 to 25 minutes. Makes 12 muffins.

—Mrs. Howard (Sue) Quam

RICE MUFFINS

1 c boiled rice
2 eggs
½ t salt
3 t b. p.
1 c milk
5 T melted shortening or salad oil
1½ c flour
2 t sugar

Beat well the rice, milk, beaten eggs, shortening. Sift flour, sugar, salt and baking powder into batter. Mix only enough to combine. Do not beat. Bake in greased muffin tins. Makes 12 average muffins. Temperature, 400 degrees for 25 minutes.

—Mrs. W. L. LaSalle

CORN BREAD WAFFLES

1 c sifted flour
¼ c sugar
1 t b. p.
½ t soda
¾ t salt
1 c corn meal
1 egg
1 c buttermilk
3 T melted butter

Sift first 5 ingredients into a bowl. Stir in corn meal. Then add buttermilk, beaten egg, add melted butter. Bake in waffle iron.

—Mrs. Arthur S. Wilks

SIXTY MINUTE ROLLS

¼ c lukewarm water
1¼ c milk
4 c flour
3 T sugar
1 t salt
4 T butter

Place sugar, milk, salt and 2 tablespoons butter in pan and heat until lukewarm, add 2 yeast cakes and flour. Put in warm place for 15 minutes. Turn on floured board and pat until ¾ inch thick. Cut with biscuit cutter. Fold in half to form Parker House rolls with a piece of butter between fold. Place on baking sheet and let rise 15 minutes and bake 10 minutes at 450 degrees.

—Lillian Gustafson

YEAST PANCAKES

2 c warm milk
1 cake yeast
2 T sugar
2 eggs(beaten)

Beat eggs and sugar, 1 teaspoon salt, milk and crumble yeast into it. Mix. Add enough flour (like waffle dough). Let rise 1 hour in warm place. Bake on hot griddle.

—Mrs. Louis E. Granger (Lillian)

BANANA NUT BREAD

Mash 3 bananas and add 1 teaspoon soda. Cream together ½ cup shortening and 1 cup sugar, add 1 beaten egg, add to banana mixture alternately with 2 cups sifted flour, 1 cup chopped nuts, pinch of salt. Bake 1 hour in 350 degree oven.

—Ruth Keith (Mrs. W. T.)

ORANGE NUT BREAD

Grate the rind from 1 orange into mixing bowl; squeeze juice from orange into 8 ounce measuring cup. Add boiling water to fill cup and pour over rind. Stir in 2 tablespoons shortening, 1 teaspoon vanilla and 1 cup raisins or dates. Sift together 2 cups flour, ¼ teaspoon salt, 1 teaspoon baking powder, ½ teaspoon soda, 1 cup sugar and ½ cup nut meats. Add to first mixture. Stir in 1 beaten egg. Bake in well greased loaf pan at 350 degrees for 1 hour. Slices better the second day.

—Mrs. Laurence Boeing

VITAMIN-RICH CORN BREAD

Mix the following dry ingredients together: 1 cup corn meal, ½ cup whole wheat flour, ¼ cup polished rice, ¼ cup wheat germ, 2 tablespoons raw sugar, 4 tablespoons powdered skim milk, 2 teaspoons powdered brewer's yeast, ¾ teaspoon salt and 4 teaspoons baking powder. Mix following wet ingredients and add 1 egg, 1 cup milk, 4 tablespoons shortening or oil, mix quickly, bake in 350 degree oven.

—Harriett Babcock

BANANA NUT BREAD

1 c sugar
½ c shortening
4 T milk
2 eggs
vanilla
½ t soda
½ t b. p.
2 c flour
2 bananas, mashed
½ c walnuts

Cream sugar and shortening, add rest of ingredients. Bake in large loaf pan and bake in 300 degree oven for an hour or until dry in middle.

—Georgia Campbell (Mrs. Sidney)

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ORANGE BREAD

Cut whole orange (peel and pulp) into 6 or 8 sections, put through chopper with 2/3 cup pitted dates, ½ cup shelled walnuts. Add ½ cup hot water and 2 tablespoons butter, 1 well beaten egg. Sift together 2 cups flour, ¼ teaspoon salt, ½ teaspoon soda, 1 teaspoon baking powder and ¾ cup sugar. Add to fruit mixture. Bake 1¼ hours in 350 degree oven.

—Mrs. James Tank Porter (Lenore)
—Mrs. Laurence Boeing

STREUSEL-FILLED COFFEE CAKE

1½ c flour
3 t baking powder
¾ c sugar
½ t salt
¼ c shortening
1 egg
½ c milk
1 t vanilla

Sift flour once before measuring, then sift dry ingredients. Cut in shortening with two knives or a blender until mixture is like fine corn meal, add well-beaten egg, milk and vanilla and beat just enough to mix well. Pour half of the batter into a well-greased and floured 6x10 heavy baking pan. Sprinkle with half the streusel mixture, add remaining batter and sprinkle remaining streusel mixture on top. Bake 25 to 30 minutes in oven at 325 degrees.

Streusel Filling and Topping

Mix ½ cup brown sugar, 2 tablespoons flour, 2 teaspoons cinnamon together. Add 2 tablespoons melted butter, ½ cup chopped nuts, mix well and use as described above.

—Mrs. Thomas F. Hayes

WALNUT FRUIT BREAD

Mix together 3 cups sifted flour, 1 cup sugar, 1½ teaspoon salt, 4 teaspoons baking powder. Add 1 egg, beaten, 1 cup milk, stir well. Mix in walnuts and ½ package fruit cake mix, pour in greased loaf pan. Let stand 20 minutes, then bake 65 to 75 minutes in 350 degree oven.

—Pat Osborne

ROLLS WITH MASHED POTATOES

Mix well 1 cup mashed potatoes, ½ cup shortening, 1 egg, ½ cup sugar, 1 teaspoon salt, 1 cup flour. Add slowly the following: 1 cup hot milk to 1 yeast cake dissolved in ½ cup warm potato water, stir well. Place mixture in pan and cover with cloth, keep in warm place until spongy looking, and has risen 3 to 4 times its original size. Add 1 teaspoon salt, enough flour to make a soft dough (about 5 cups). Shape rolls and place in greased pan. Cover with cloth, let rise in warm place 1½ hours. Bake 20 minutes in oven at 375 degrees. Dough may be stored in refrigerator in greased pan covered with waxed paper. Keeps 3 to 4 days.

—Alice Hardin

ROLLS

Pour 1 cup lukewarm water over 1 package yeast, add 1 tablespoon sugar, stir and let stand. Pour 1 cup scalded milk into mixing bowl and add 2 teaspoons salt, 3 tablespoons sugar and 6 tablespoons shortening. When lukewarm, add yeast and 3 cups flour, beat until smooth, add 1 egg beaten and 3 more cups flour. Knead into smooth, elastic dough, using little more flour or liquid as necessary. Dough should be softer than for bread. Let rise in a warm place until doubled. Fold dough down and let rise again until light. Shape into rolls, let rise in greased pans until doubled. Bake 15-20 minutes at 375 to 400 degrees.

—Mrs. O. Chas. Martens
—Mrs. Wilbur (Pat) Bradley, Jr.

IRISH SODA BREAD

4 c flour
4 t b. p.
1 t salt
1 t shortening
1 t baking soda
2 t caraway seeds
1 c raisins
2 c buttermilk

Mix flour, salt, soda and baking powder, rub in shortening with tips of fingers, add caraway seeds, raisins and buttermilk. Bake 50 minutes at 350 degrees.

—Mrs. W. D. Ungricht

PRUNCHO BREAD
(Delicious for Sandwiches)

Sift together 2½ cups flour (sifted), 4 teaspoons baking powder, ½ teaspoon soda, ½ teaspoon salt, ¼ cup sugar, ¼ cup ground chocolate, 1 teaspoon cinnamon. Add ½ cup raisins, ½ cup chopped walnuts, 1 cup chopped cooked prunes, 1 cup sour milk. Beat well 1 egg and combine with fruit mixture, adding 1 tablespoon melted shortening. Pour in well-greased loaf bread pan, bake at 350 degrees for 50 to 60 minutes. When cold, slice thin, spread with creamed butter and make sandwiches.

—Mrs. John (Corinne) Hancock

BREAD

Scald then cool 1½ cups milk and 1 tablespoon Crisco. Dissolve 1 package compressed yeast in ½ cup lukewarm water; add 1 tablespoon sugar, 1 tablespoon salt. Add 5 cups flour. Knead 10 minutes. Let rise 2½ hours or until double in size. Shape into 2 loaves and put in greased pans. Let stand about 1 hour, then bake in moderate oven about 45 minutes. Rub top with buttered paper after removing bread from pans.

—Corinne Dall (Mrs. J. R.)

BRAN GRIDDLE CAKES

Add 1 teaspoon soda to 1 cup milk, 1 cup bran and let stand until moisture is absorbed. Sift together 1¼ cups flour, 1 tablespoon sugar, 2 teaspoons baking powder, 1 teaspoon salt. Mix with other ingredients, add 1 cup milk, 1 tablespoon melted butter, 1 egg and beat well. Bake on slightly greased griddle.

—Eva N. Walters

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OATMEAL BREAD

Combine 1½ cups boiling water, 2 teaspoons salt, 1 tablespoon shortening, and stir in 1 cup rolled oats. Let stand ½ hour until lukewarm. Dissolve 2 yeast cakes in ¾ cup lukewarm water. Add ¼ cup molasses, ¼ cup brown sugar, 1 cup flour and beat until smooth. Combine with oat mixture and 4 cups of flour. Knead, place in greased bowl, cover, let rise until double in bulk (2 hours). Remove dough, divide into 2 parts and let rise for 30 minutes. Shape in loaves, let stand 1 hour. Bake at 375 degrees for 50 minutes.

—Mrs. Virgil Duea

MOLASSES BROWN BREAD

1 c Kellogg's Bran
½ c raisins
½ c molasses
2 T shortening
¾ c hot water
1 egg
1 c sifted flour
½ t soda
½ t salt
½ t cinnamon

(1) Measure first 4 ingredients into bowl. Add water, stir until shortening melts. Add egg, beat well. (2) Sift together flour, soda, salt, cinnamon and add to All-Bran mixture, stirring only until combined. Bake in loaf pan 8x8 at 350 degrees for 45 minutes.

—Cora B. Payson (Mrs. E. E.)

NUT BREAD

Beat 1 egg, mix with 1 cup brown sugar, add 1 tablespoon baking soda to 1 cup sour milk or buttermilk, add to egg and sugar, add pinch of salt, 2 cups flour and ½ cup chopped nuts. Bake in greased loaf pan 45 to 60 minutes at 300 degrees.

—Mrs. George Krueger

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SPOON BREAD

Scald 1 pint of milk, add 1 cup corn meal and 1 teaspoon salt sifted together. Stir over low heat until thick, remove from stove. Add 1 teaspoon baking powder to 4 egg yolks and beat to lemon yellow and thick. Mix with corn meal mixture, beat 4 egg whites until stiff, fold in, bake in buttered casserole 325 to 350 degrees oven until firm and delicately brown. Serve with cream chicken, dried beef or ham or with cream, milk or syrup.

—Philura Green (Mrs. Harry E.)
—Eva N. Walters

ORANGE MARMALADE BREAD

Sift 3 cups flour, 4 teaspoons baking powder, ¾ teaspoon salt. With pastry cutter blend in ¼ cup shortening, add 1 egg well beaten, which is mixed with 1 cup milk. Add ½ cup orange marmalade, 2 tablespoons grated orange rind, 1 cup nuts and ~~¼ cup sugar~~ ¼ c. sugar. Bake 50 minutes at 350 degrees.

—Mrs. Hugh C. Latham

ORANGE MUFFINS

Cream ½ cup shortening, ½ cup sugar, 1 egg, ½ cup orange juice, 1¾ cup flour, 2 teaspoons baking powder, ¼ cup milk, ¼ teaspoon soda, 1 tablespoon grated orange rind, ½ teaspoon salt. Mix well, fill muffin tins 2/3 full and bake.

—Mrs. Clifford (Agnes) Hansen

OATMEAL PANCAKES

Combine 2 cups quick Quaker Oats and 2 cups buttermilk, let stand over night. Add 4 egg yolks slightly beaten, 8 tablespoons melted butter, 2/3 cup flour, 3 teaspoons baking powder, 1 teaspoon baking soda, ½ teaspoon salt. Beat whites of egg and fold in. Fry on hot griddle.

—Mrs. Wilbur (Pat) Bradley, Jr.

REFRIGERATOR COFFEE CAKE

4 c sifted flour — **½ c shortening**
½ c butter — **½ c sugar**
1 t salt — **½ t nutmeg**

Mix as for pie crust, the above ingredients. Beat thoroughly: 1 cup lukewarm water into which one cake of yeast has been dissolved, 2 eggs, 3 tablespoons sugar. Add this to flour mixture. Put into greased bowl, cover with wax paper and refrigerate over night. Cut dough into three parts, roll out as for pie crust. Spread with melted butter, sprinkle with brown sugar, cinnamon, nuts and raisins. Roll as for jelly roll; place in well greased pans and let stand until double in size. Sprinkle with white sugar and bake 30 to 35 minutes at 350 degrees.

—Mrs. Paul Cudney

JOHN M. TWYMAN
Realtor
8899 La Mesa Blvd., La Mesa, Calif. Tel. H6-0517

Chapter 3

Casseroles

MY FAVORITE SPAGHETTI

2 T salad oil
1 t sugar
1 t salt
pepper
1 lb. pkg. spaghetti
½ c buttered bread crumbs
1 minced onion
1 large can tomatoes
1 can creamed mushroom soup
½ c sliced ripe olives
¼ c grated Italian cheese

Heat oil, cook onions till slightly brown, add tomatoes and seasonings and simmer 20 minutes. Add soup and olives and spaghetti and place in buttered baking dish and sprinkle cheese and bread crumbs over top. Bake in 350 degree oven for 30 minutes. Serves 6.

—Esther Wright (Mrs. Milton L.)

ORANGE SOUFFLE

One egg white beaten stiff. While beating, add a little at a time, 1 tablespoon sugar and 1 tablespoon stiff marmalade (orange). Grease with butter the upper part of a double boiler and pour in the mixture. The water in lower part must be boiling. Cover and steam for 45-50 minutes. Do not stir. Put a plate over the boiler and turn upside down carefully; it will come out in a mound and can be sliced. Eat hot or cold; put whipped cream or crushed berries over it. This will serve one person. For two persons, use 2 egg whites, 2 tablespoons sugar, 2 tablespoons marmalade. For three, use 3 eggs, etc.

—Mattie Lou Matteson

COOK UP A DEAL WITH—
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NOODLE POT LUCK DISH

1 pkg. noodles (cooked)
1 glass pimento cheese
1 large can tuna
1 green pepper cut fine
1 c cream sauce
1 small can mushrooms
stuffed olives

Method: Mix with cream sauce and bake at 350 degrees about half hour.

—Georgia Campbell (Mrs. Sidney)

HAMBURGER HOSPITALITY

1 lb. hamburger
6 raw potatoes, sliced
1 c corn
1 large onion
1 c tomato soup
1 t Worcestershire sauce
salt, pepper, cayenne
bacon drippings

Method: Grease casserole and add all the potatoes. Season with salt and pepper. Add seasoned corn. Braise beef in the minced onion in bacon fat. Season and add to make a third layer in casserole. Add soup which has been seasoned with Worcestershire sauce, salt, pepper and cayenne. Bake covered in 350 degree oven 1 hour. Serves 6.

—Georgia Campbell (Mrs. Sidney)

RICE RING WITH CREAMED CHICKEN

2 c uncooked rice
1 qt. boiling water
3 eggs
2 t salt
1 c milk
salt and pepper

Boil rice in boiling salted water for approximately fifteen or twenty minutes. Drain. Add 1 cup milk and three beaten eggs. Season with salt and pepper and, if desired, a bit of grated cheese may be added. Pour mixture into a greased ring mold or individual ring molds. Amount is sufficient for eight individual servings. Bake 40 minutes, 350 degrees. Creamed chicken may be made by using 1 cup cooked chopped chicken, 1 package frozen peas cooked, 1 cup diced carrots cooked, 1 small can drained mushrooms added to thickened chicken broth. Add enough salt and pepper to taste.

—Esther Wright (Mrs. Milton L.)

NOODLES WITH SAUSAGE AND CORN

1 lb. pork sausage — **1 pkg, egg noodles, 8 oz.**
1 can corn, cream style — **1½ c medium white sauce**

Fry pork sausage until it is crumbly and brown, drain off most of the fat, add corn and white sauce. Cook noodles in salted water until tender, put in colander and pour cold water over them. Add noodles to sausage and corn and put in baking dish. Sprinkle cracker crumbs over top and bake in moderate oven, 350 degrees, for 30 minutes.

—Mrs. R. H. (Katherine) Green

RICE RING

Parboil 1½ cups of shredded carrots for 5 minutes in salted water. Drain thoroughly and add 1 tablespoon chopped onion, cup cooked rice, 1 beaten egg, salt and pepper to taste; 1 cup American cheese, grated. Turn mixture into greased ring mold, bake 30 minutes in moderate oven, 350 degrees. Unmold onto platter and fill the center with creamed fresh or frozen green peas.

—Mrs. Hobart M. Moxness

HOMINY PIE

1½ lbs. ground beef — **1 No. 2 can (2½ cups) yellow hominy**
1 T flour — **1 med. size onion chopped**
2 c canned tomatoes — **¼ lb. American cheese**
salt and pepper
1 t chili powder

Brown meat in hot fat; add flour, tomato and seasoning. Brown hominy and onion in hot fat, add to meat mixture. Place in greased casserole, sprinkle with cheese, bake in moderate oven, 350 degrees, 30 minutes. Serves 6.

—Louella W. Fellows (Mrs. Paul R.)

SPECK AND BEANS

Cook 3 **lbs. of ham** in water 3 hours, keeping 1 quart liquid. Add **1½ to 2 pounds of green beans,** cut and partially cooked. Add 5 potatoes which have been peeled and quartered. **Salt** and **pepper** to taste. Cook until vegetables are tender.

—Barbara Shive (Mrs. John O.)

H6-4171

La Mesa Frozen Food Locker

BUDGET PLAN



JAMES CULVER,
MANAGER

8676 LA MESA BLVD.
LA MESA, CALIF.

BAKED CRAB

4 T butter
4 T flour
2 c milk
½ c pimentos
½ t salt
¼ t pepper
½ t Worcestershire sauce
1 c flaked crabmeat or shrimp
½ c toasted shredded almonds
4 hard cooked eggs
½ c soft bread crumbs
2 T melted butter

Make white sauce with flour, butter, milk, salt and pepper. Add chopped pimentos, crab, almonds and chopped eggs. Mix well, pour into casserole. Top with buttered bread crumbs and bake until heated through, about 30 minutes at 375 degrees.

—Mrs. Russell Carter

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CHAMBERS **WESTWOOD**

ONE DISH MEAL

Butter family sized casserole and put in:

1 layer sliced potatoes
1 layer sliced onions
1 layer ground beef
1 layer cooked rice
1 layer canned tomatoes
pepper, salt and butter

Repeat until casserole is filled. Cover with buttered bread crumbs and bake in moderate oven.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

CARROT LOAF

Brown 1 medium size onion (chopped) in 2 teaspoons of butter then add the following:

2 c ground carrots
1 c boiled rice
1 c dried bread crumbs
1 c milk
1 egg, beaten
salt and pepper

Blend all ingredients well and bake in greased baking dish in slow oven for 1 hour. Serve with sauce made: 1 can cream mushroom soup and 2 hard boiled eggs chopped fine.

—Harriet Babcock

SURPRISE MEAT BALLS

1 lb. ground beef
½ lb. ground pork
salt and pepper
¼ c cream
2 c toasted bread crumbs
3 T salad oil
1 t poultry seasoning
1 10-oz. can mushroom soup
½ can water
1 small onion chopped fine

Combine meats, seasoning and cream, mix well. Form into 16 patties. Combine bread crumbs, onion, salad oil, and poultry seasoning and mix well. Place stuffing on 8 patties and cover with remaining patties, press into balls. Brown in hot fat, place in baking dish, cover with soup which has been mixed with water, and bake 1 hour in 350 degree oven.

—Genelle Smyd

LA MESA LUMBER COMPANY
4795 Spring Street La Mesa, California
H6-0511

BAKED BEANS

1 lb. navy beans
¼ lb. salt pork
1 large onion
½ c molasses
1 T dry mustard
½ c brown sugar
water in which beans are boiled.

Wash beans and cook in water to cover for 1 hour. Strain, reserving water to be added to beans while baking. Cut salt pork and onion in small pieces and mix with beans. Place mixture in bean pot or other covered baking utensil. Mix all other ingredients together, adding the water in which the beans were cooked, and pour over beans. Bake at 350 degrees for 5 to 6 hours, adding more water if necessary, to keep the beans moist.

—Mrs. Roy Churchill (Geneva)

CORN SUPREME

1 can whole kernel corn
2 eggs
2 T sugar
3 T flour
1 t salt
dash of pepper
1½ c milk
1 T melted butter

Add eggs to corn. Mix sugar, flour, salt and pepper and add milk gradually until smooth. Add to eggs and corn and pour into greased casserole. Set pan in hot water and bake at 325 degrees for 1 hour.

—Dorothy A. Evans (Mrs. Ira L.)

SCHNITZ UN KNEPP

(Apples and Buttons)

Cover 2 **lbs. dried apples or peaches** with cold water and soak over night. **Boil 3 lbs. of ham** three hours. Add apples and their water and boil 1 hour. **Add 3 T brown sugar.** Make dumplings by combining **2 c flour, 4 t baking powder** and **¼ t pepper** with **1 beaten egg, 3 T butter** and **1 t salt** which have been previously combined. Drop dumpling by spoonsful on hot liquid on ham and apples, cover pan tightly and steam for 15 minutes. Serve very hot.

—Barbara Shive (Mrs. John O.)

POTATOES AU GRATIN

Grease glass casserole with bacon drippings or butter. Make a layer of sliced raw potatoes, tablespoon grated onion, generous sprinkle of grated, nippy cheese, salt, pepper and flour; dot with butter. Repeat until casserole is full, then pour milk in to halfway level. Bake in 300 degree oven for 2 hours. Crumbled fried bacon can be used on each layer. It's lush for that barbecue dinner.

—Georgia W. Townsend (Mrs. Mark H.)

CAULIFLOWER AU GRATIN

Boil a whole head of cauliflower and place in casserole. Prepare a sauce of 1 No. 2 can tomatoes, ½ teaspoon salt, pepper and 1 teaspoon sugar; cook until almost dry and pour over cauliflower; top with 1 cup Tillamook cheese, sprinkle with ¼ cup bread crumbs, dot with butter and bake, 350 degree oven.

—Mrs. Max Gundry

TUNA DELIGHT

1 egg **2 Shredded Wheat broken up**
1 can tuna **2/3 c milk**

Mix well and put in a flat dish and cover with 1 can mushroom soup. Bake 30 minutes at 350 degrees.

—Mrs. E. C. Upp.

HAM LOAF

Grind together 2 pounds fresh pork and 1 pound smoked ham, add 1 cup milk, 2 eggs and 1 cup bread crumbs. Mix thoroughly and form into loaf. Make a topping of 1 cup brown sugar, ¼ cup vinegar, ¼ cup water and 1 heaping tablespoon dry mustard; spread over loaf. Bake 2 hours in 375 degree oven.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

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BAKED CHEESE SANDWICH

12 slices bread
½ lb. American cheese
4 eggs
3 c milk
prepared mustard
¼ t Worcestershire sauce
butter
salt, pepper, garlic to taste

Grease large pan with butter. Cut crusts off bread. Place six slices in bottom of pan and cover with sliced cheese and spread with mustard. Butter other six slices of bread and place butter side up on top of cheese. Beat eggs slightly, add milk, salt, pepper, dash of garlic salt and Worcestershire sauce. Pour over sandwiches. Let stand in refrigerator over night. Bake in slow oven, 300 degrees, for 1 hour. Serve at once.

—Kathleen Shinn (Mrs. John)

UNEXPECTED GUEST VEAL STEAKS

1 lb. ground beef
1 lb. ground veal
2 eggs
1 c bread crumbs
1 can mushroom soup
½ c canned milk

Mix the meat and season with salt and pepper; form into 8 steaks. Beat eggs. Dip steaks in flour then into egg and pat well in bread crumbs. Brown in oil and place in baking dish. Dilute mushroom soup with canned milk. Pour over meat. Sprinkle cheese over soup. Bake 30 minutes, 350 degree oven.

—Esther Wright (Mrs. Milton L.)

GLAZED HAM ROLLS

2 T butter or margarine
1 c grated apple
1 t each sugar, dry mustard
½ c dry bread crumbs
¼ t salt, dash pepper
½ t ginger

Mix all together and divide into six parts and place on six slices boiled ham. Roll and secure with tooth picks. Mix ½ cup dark Karo syrup, 2 tablespoons water, 3 tablespoons vinegar, 4 cloves and 1 stick cinnamon and simmer 5 minutes. Add ½ teaspoon grated orange rind. Pour over ham rolls and bake 30 minutes at 400 degrees.

—Marie Dalton (Mrs. Harold)

PORK CHOPS

Brown pork chops in a skillet. Salt and put ground onions and green pepper on top, then raw washed rice on top of that. Pour tomato juice or tomato sauce over all and add a little water after they cook. Put in a pan so they all lie out flat and cover tightly and cook for 2 hours in a very slow oven. Watch to see they don't go dry. Allow 1 pork chop per person and ¼ cup rice per person. (Wonderful for guests or family who are late, as it will keep).

—Georgia Campbell (Mrs. Sidney)

BAKED PINEAPPLE

Mix 1 cup sugar, 2 heaping tablespoons flour together. Add juice of 1 large can pineapple. Pour over pineapple which has been cut in small pieces. Put in baking dish and bake until juice thickens and clears. Stir occasionally. If too thick, thin with water. Bake 30 minutes in moderate oven, 375 degrees. (Swell with ham).

—Hallie Holmes (Mrs. Earl)

EGGPLANT EN CASSEROLE

1 eggplant **1 T butter**
1½ t salt **½ c grated cheese**
2 T chopped green pepper **dash of pepper; crumbs**

Peel eggplant, dice, cook until just tender in boiling water which has been salted lightly; drain. Place half the eggplant in a casserole, sprinkle lightly with salt, pepper, half the chopped green pepper and half the cheese. Repeat, using the rest of the ingredients as for first layer. Top with crumbs and dot with butter. Bake in 350 degrees until cheese is melted and crumbs are lightly browned.

—Mrs. O. G. von Lang

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YORKSHIRE PUDDING
(Serve with meat gravy)

Melt enough lard to cover entire bottom of large covered roaster. Prepare a batter just thick enough to run off the tines of a fork, using 1 well beaten egg, ½ cup milk, ½ teaspoon salt and 4 tablespoons flour. Put roaster on top of stove and heat until grease smokes. Pour batter in, cover and bake in very hot oven. Do no touch for 15 minutes. Turn pudding over and cook 15 minutes more. Have meat gravy hot, serve over pudding after second 15 minute cooking as it will not keep.

—Carol S. Sperry

MADRAS CURRY

2 c diced lean meat (cooked or raw)
1 med. onion, sliced
1 med. apple, sliced
½ c diced celery
1 chopped pickle
½ c diced carrot
1 t vinegar
1 T raisins
½ t sugar
2 T Madras Curry powder
1 c water or meat stock
2 T flour or cornstarch

Brown onion in meat trimmings or fat in deep skillet; add dry ingredients and toss until slightly brown. Mix sugar, cornstarch, vinegar, ¼ teaspoon salt, curry powder with water; stir into contents of skillet, cover, cook slowly 1 hour. Stir to prevent burning. Should be thick. Serve with boiled rice.

—Evie Fairbairn (Mrs. D. F.)

GLAZED HAM LOAF

If you are on friendly terms with your butcher, get him to grind together: ½ pound each, ham, beef and pork. Add:

¾ c milk
½ c cracker crumbs
½ c tomato soup
1 egg

Shape all of this into a loaf and place in an open pan — not a loaf pan. Mix: ¼ cup vinegar, ¼ cup water and ¾ cup sugar, and boil for 8 minutes. Bake the loaf in 350 degree oven for 1½ hours, basting with the syrup.

—Mrs. Andrew Smith

CASSEROLE

4 med. potatoes, sliced — **2 med. onions, sliced**
1 can cream style corn — **1 can tomato soup**
1 lb. link or bulk sausage — **salt and pepper to taste**

Put sliced potatoes on bottom of casserole, salt and pepper, then sliced onions, then pour can of corn over all. Arrange sausage over corn and pour soup over all. Bake in moderate oven until done.

—Mrs. James Culver

CARROT TORTE (Dessert)

1 c sugar — **4 T dry bread crumbs or cracker meal**
6 eggs, separated — **1 c chopped nuts**
1 c finely grated carrots
1½ t vanilla or almond

Cream sugar and egg yolks, add carrots, nuts, crumbs and flavoring. Fold in beaten whites. Bake in form 45 minutes, 350 degrees. Frost with sweetened whipped cream and sprinkle nuts over the top.

—Salome Rothenberg (Mrs. Wm.)

CABBAGE TAMALE

Mix together ½ pound ground pork, 1 pound ground beef, 1 large onion, chopped, 2 mashed cloves garlic, ½ cup raw rice, 1 cup cooked red beans, 1 teaspoon chili powder, salt and pepper to taste. Gently loosen large leaves from head of cabbage, put in boiling water until clear. Shape meat mixture in rolls and roll in cabbage leaf, put in large pan and cover with 2 cups tomato sauce, 1 cup tomatoes, 1 teaspoon chili powder and water off beans, salt and pepper. Bake 3 hours at 350 degrees.

—Mrs. Roy Graham

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EGGPLANT SOUFFLE

One medium eggplant peeled, cooked and well drained. Make a cream sauce of 2 tablespoons butter, 2 tablespoons flour and 1 cup milk. Add to this sauce 1 cup American cheese, grated, 2 teaspoons grated onion, 1 tablespoon tomato catsup, the beaten yolks of 2 eggs, salt and pepper to taste. Blend well with the eggplant and as the last step, fold in the stiffly beaten egg whites (2). Bake in moderate oven, 350 degrees, for an hour.

—Ethel Prosser

CRANBERRY BREAD

Cream together 1 cup sugar and 2 tablespoons melted shortening, add 1 egg, beaten; add following dry ingredients, sifted: 2 cups flour, ½ teaspoon salt, 1½ teaspoons baking powder, ½ teaspoon soda, alternating with 1 cup cranberries in quarters, 1 cup chopped nuts, juice of orange and hot water to make ¾ cup, grated rind of 1 orange. Bake 1½ hours, 325 degrees. Standing 24 hours improves.

—Mrs. Gilbert Hopkins

CREAMED SWEET POTATOES IN ORANGE CUPS

Boil 6 large potatoes thoroughly done; peel and wash well; beat until all lumps disappear. Add 1 cup sugar, 1 whole egg beaten, ½ cup raisins, ¼ cup milk, ¼ cup cream, and 1/3 cup melted butter, pinch of salt, ½ teaspoon ginger, ½ teaspoon cinnamon, 1/3 cup black walnuts or pecans, chopped. Fill orange cups, pulp removed, and halved, with filling. Cook in medium oven 20 minutes.

—Mrs. Lee (Dorothy) Butterfield

TUNA CASSEROLE

Put in casserole one 5-ounce bag potato chips, press down with hand. Spread 1 can flaked tuna over chips. Heat 1 can mushroom soup with 1 can milk measured in soup can. Pour over tuna and chips. Sprinkle with paprika; heat about ½ hour.

—Mrs. Claire Risley Cook

TAMALE PIE

Have ¼ pound beef, ¼ pound veal, ¼ pound of pork and ¼ pound smoked ham ground together. (Or 1 pound ground beef may be used).

Mix ¼ cup milk with ¾ cup yellow corn meal. Saute meat, 1 onion and 1 green pepper, chopped fine, in about 3 tablespoons fat. When browned, add 1 8-ounce can tomato sauce, 1 tablespoon salt, 2 tablespoons sugar, 2 teaspoons chili powder, 1 No. 2 can corn, 1 small 5- or 6-ounce jar of stuffed olives, use the juice, too. Simmer a few minutes. Add corn meal and 1 cup hot water. Pour into baking dish. Cover and bake 1½ hours. Remove cover during last half hour.

—Elsie Rector (Mrs. Fred)

LOBSTER OR CRABMEAT CASSEROLE

1 can crabmeat, spined; heat 3 cups of thick white sauce and 2 cups grated mild cheese in double boiler, stir until smooth. Add 1 teaspoon celery salt, ½ small green pepper, chopped, 4 ounce can sliced mushrooms and crabmeat. Pour into casserole, cover with cracker crumbs, dot with butter, bake 30 minutes at 350 degrees. Serves 6 to 8.

—Frances Kenward

LUNCHEON DISH

In bottom of greased pan cross 2 strips of bacon for each serving. ½ slice of pineapple next, make 4 patties of 1 pound ground pork, seasoned, place patty on pineapple, mash sweet potatoes and patty on top of meat, last the other half of pineapple. Fold bacon ends up and over and secure with tooth pick. Bake 1½ hours in 350 degree oven. Serves 4.

—Mrs. Lee (Dorothy) Butterfield

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DIFFERENT CARROT DISH

Soak 2 cups bread crumbs in 2 cups milk, add 2 cups grated carrots, 1 small onion, 2 eggs, 2 teaspoons salt, ¼ teaspoon pepper and 1 heaping teaspoon mustard. Mix well and bake in greased loaf pan set in water for 2 hours in moderate oven. Cheese may be added.

—Philura Green (Mrs. Harry E.)

SALMON—MACARONI CASSEROLE

1 (8-oz.) pkg. macaroni
2 T butter
2 T flour
1½ c milk
¼ c tomato catsup
1 (1 lb.) can salmon
1 c peas
¼ c bread crumbs

Cook macaroni in boiling salted water until tender; drain, rinse, drain again. Make sauce of butter, flour, milk; cook until thick. Add catsup, flaked salmon, peas to sauce; combine with macaroni. Place in baking dish, sprinkle with crumbs, dot with butter. Bake in 375 degree oven until slightly browned, about 30 minutes.

—Mrs. Paul D. (Parthy) Engstrand

SCALLOPED OYSTERS

1 pt. oysters
6 T oyster liquor
2 T cream
¾ c melted butter
1 c stale bread crumbs
1 c cracker crumbs

Mix crumbs, add melted butter. Place thin layer of crumbs in shallow baking dish, a layer of oysters, half the liquid, dash of salt and pepper; add another layer of crumbs, oysters; add remaining liquid, top with remaining crumbs. Bake in hot oven ½ hour.

—Mrs. A. J. Donohue

VERY QUICK ONE-DISH MEAL

Put 1 can hominy in baking dish, cover with layer of sliced green onions (or dry onions). Sprinkle 1 cup grated cheese, pour over this 1 can chili con carne (without beans). Top with grated cheese. Bake in medium oven about 45 minutes.

—Mrs. Charles A. (Madeline) Dormann

CHEESE SOUFFLE

Cut crust off 4 slices buttered bread, cube. Alternate bread with 1 cup grated cheese, in baking dish. Pour mixture of 4 beaten eggs, 2 cups milk, 1 teaspoon salt and 1 scant teaspoon dry mustard, over all. Bake 1 hour in pan of hot water in moderate oven. Serve plain or with mushroom soup.

—Etoile H. Floto (Mrs. A. E.)

SLUMGULLION

1 lb. hamburger
2 c uncooked macaroni
1 small can cream corn
1 can Campbell's tomato soup
2 c grated Tillamook cheese
1 diced onion
½ diced green pepper
2 slices bacon

Dice the bacon and brown, add onion and pepper. Add meat and cook until done but not browned, season highly. Cook the macaroni, drain and add with the soup and corn. Pour half of mixture into greased casserole, add a layer of cheese, then the remainder of the mixture, topped with another layer of cheese. Bake at 350 degrees for about one hour. **VARIATIONS:** Increase or diminish amounts of meat and macaroni to suit your taste and pocketbook. Use more tomato soup in proportion. Corn may be omitted, but never the browned onion or cheese.

—Gwen Baker (Mrs. Mearl)

TAMALE PIE

Brown 1½ pounds ground shoulder, 2 big chopped onions, clove garlic, salt and pepper to taste. Add 4 tablespoons chili powder, No. 2 can cream corn, No. 2½ can tomatoes, 1 can tomato sauce, can pitted ripe olives, 1 large green pepper, 1 large sack Fritos (crumbled). Bake in 350 degree oven until brown on top. Serves 8-10. ½ lb Tillamook cheese

—Mrs. Al E. (Helen) Riley

AMAZING RICE SOUFFLE

In double boiler put 1 cup cream, 1/3 cup raw rice, then add 2½ cups canned tomatoes, 1 cup chopped ripe olives, salt and pepper to taste. Cook 2 hours without stirring, then stir and serve.

—Mrs. Hiram D. Newton

SHRIMP CASSEROLE

Make 3 cups white sauce adding 3 small chopped green onions and ½ pimento. Combine ½ cup bread crumbs with butter, 2 cups cooked macaroni, 4 hard-boiled eggs, 1 pound fresh asparagus tips cooked until almost tender. Cook 1 pound green shrimp in boiling salt water with 1 bay leaf, 1 stalk celery, 1 teaspoon pickling spices, and 1 tablespoon vinegar. When shells turn pink, drain; cover with cold water, drain again, remove shells and black viscera, cut in ½ inch pieces. Place a layer of shrimp in greased casserole, macaroni, eggs cut in fourths, asparagus, ½ of cream sauce, ½ of bread crumbs, repeat. Bake in 350 degree oven for 45 minutes. Serves 4 to 6.

—Nova Lee Dickenson

SHRIMP CASSEROLE

Make 1 cup of white sauce with ¼ teaspoon Worcestershire sauce. 6 hard-boiled deviled eggs, halved, arrange in bottom of casserole buttered. Sprinkle 1 cup canned shrimp cut up over eggs, ½ cup mushrooms and juice and season with garlic salt. Pour white sauce over all, topping with ½ cup shredded corn flakes. Bake at 300 degrees for 30 minutes.

—Kathleen Shinn

LIMA BEANS AND PEARS

1 lb. dried limas **¼ lb. butter or margarine**
1 large can pears **1 c brown sugar**

Soak beans over night. Boil until tender and season with salt to taste. Melt butter, add brown sugar and liquid from pears and mix with beans. Put layers of beans and layers of cut up pears in casserole. Pour liquid mixture over and bake 2 to 3 hours, 275 degrees. Serves ten.

—Salome Rothenberg (Mrs. Wm.)

CARROT LOAF

1 cup cooked rice, 1 cup grated cheese, 1½ cup cooked mashed carrots, 1 tablespoon grated onion, 1 egg. Mix well together, bake 30 minutes, serve with creamed shrimp. Entree or luncheon dish.

—Mrs. C. W. (Agnes) Hansen

Chapter 4

Cakes, Cookies and Pastries

COWBOY CAKE

Mix in bowl until it crumbs, 2½ cups flour, 2 cups brown sugar and 2/3 cup shortening. Take out 2/3 cup of crumbs and set aside for topping. Mix 2 teaspoons baking powder, ½ teaspoon soda, ½ teaspoon cinnamon, ½ teaspoon nutmeg and add to flour mixture. Beat 2 eggs into 1 cup sour milk, put in greased pan, adding crumb topping over top and bake 20 minutes at 375 degrees. Can be baked in 2 tins, has own frosting, never fails, excellent hot or cold.

—Wanna Stewart (Mrs. Roxie)

ANGEL SPONGE CAKE

¾ c cold water
3 eggs
1¼ c sugar
pinch of salt
1 t lemon extract
1½ c sifted flour
1 t baking powder

Put cold water in quart bowl. Drop in yolks of 3 eggs. Beat until bowl is full. Have sugar in large bowl. Turn in beaten yolks. Beat 7 minutes. Fold in flour and baking powder. Last fold in beaten egg whites. Bake in ungreased angel pan 60 minutes in a 325 to 350 degree oven.

—Mrs.Wm. McEwen

PECAN BALLS

4 T sugar
2¼ c flour
1 c butter
2 c ground pecans

Shape into balls and bake in a slow oven, 275 to 325 degrees, for one-half hour. Roll in powdered sugar.

—Mrs. John L. Graham.

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MY MOM'S DEVIL FOOD CAKE

1½ c sugar
¾ c butter
1 c sour milk
2 eggs
2 sqs. melted chocolate
2 c flour
1 t b. p.
1 t vanilla
¾ t soda in ¼ c boiling water

When company came and my mom didn't have a thing to serve, she greased a square pan 10x10x2, lit the oven, put the chocolate in a little pan to melt, beat the sugar, butter and eggs in her favorite bowl, added the flour in which was sifted the baking powder, added the milk and vanilla, then she added the melted chocolate and soda with the hot water and beat the batter real smooth, put it in the pan and baked it about 40 minutes or until the cake was pulled away from the side of pan. She quickly made a butter chocolate icing and iced the top and immediately cut it and served it to her guests. This cake never got cold and lasted only one round.

—Esther Wright (Mrs. Milton L.)

APPLE SAUCE CAKE

½ c shortening
1½ c brown sugar
1 t soda
1½-2 c flour
1 egg
1 c thick apple sauce
1 t salt
1 t cinnamon
½ t cloves

Cream shortening, sugar and egg. Dissolve soda in apple sauce and add. Sift salt, cinnamon, clove and part of flour. Add enough more flour to make a stiff batter. Bake in greased loaf pan in moderate oven, 350 degrees, 50 to 60 minutes. 1 cup raisins may be added.

—Georgia W. Townsend (Mrs. Mark H.)

OLD FASHIONED GINGERSNAPS

1 c sugar
1 c shortening
1 t soda
1 c molasses
1 egg
1 t ginger
salt
6 c flour (about)

Roll quite thin and bake.

—Mrs. Maude W. Babcock

"DOM ECON" CAKE

2 sq. chocolate
¼ c shortening
½ c boiling water
1 c sugar
1 c pastry flour
¼ c sour milk
¾ t soda
1 egg

Pour boiling water over chocolate and sugar and stir until melted. Sift flour, sugar and soda together, add to first mixture, add milk and break in egg, beat well. Bake in two layers at 350 degrees for 30 minutes; cool 2 minutes. Remove from pans.

Filling:

1 c milk
2 T flour
1 egg yolk
1 sq. chocolate
½ c sugar

Scald milk, melt chocolate in it. Beat egg yolk and add sugar and flour mixed together, pour hot mixture over egg mixture. Cook until it forms a custard, cool and put between layers. Ice with either white or chocolate frosting.

—Mrs. L. B. Gile

SWEDISH PIE CRUST

Sift together 2¼ cups flour, 1 teaspoon salt and blend in 1 cup shortening. Beat well 1 egg and add 4 tablespoons water, add to first mixture. Proceed as for ordinary pie crust.

—Jean Miller (Mrs. W. Don)

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EGGNOG PIE

Mix 1½ teaspoons gelatin and 1½ tablespoons cold water, let soak. Have 1 baked pie shell. Mix well 3 tablespoons cornstarch, ¼ teaspoon salt, ½ cup sugar, combine with 1 cup hot milk, cook until quite thick in double boiler. Combine with 3 beaten egg yolks and cook until thick. Remove from fire and add gelatin mixture, let stand until it starts to jell. Add 1 cup whipped cream, 1 teaspoon vanilla, folding into custard mixture. Pour into pie shall and sprinkle liberally with nutmeg. Cool before putting in refrigerator.

—Helen Riley (Mrs. Al)

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BLACK MIDNIGHT CAKE

¾ c shortening
2 c sugar
3 large eggs
¾ c cocoa
2¼ c sifted flour
¾ t salt
1½ t soda
½ t b. p.

Combine cocoa in 1½ cup hot water and dissolve. Add to creamed shortening, sugar and eggs alternately with dry ingredients. Bake 55 minutes in 350 degree oven.

—Midge Vogt (Mrs. Jack)

CHOCOLATE MAYONNAISE CAKE

1 c chopped nuts
1 c raisins or dates
1 t soda
1 c boiling water
1 c mayonnaise
1 c sugar
1 t cinnamon
4 T cocoa
2 c sifted flour
1 t vanilla

Pour boiling water over fruit, nuts and soda, let cool. Mix in mayonnaise and sugar with ½ teaspoon salt. Add dry ingredients and vanilla. Mix well. Bake in loaf 9x9x2 for 55 minutes in 350 degree oven. Ice when cool with 1 pkg. Philadelphia cream cheese, 1¾ cup powdered sugar and 1 teaspoon vanilla.

—Esther Wright (Mrs. Milton L.)

DREAM BARS

Mix ½ cup butter, ½ cup brown sugar (sifted) and 1 cup flour. Spread in shallow pan, bake 18 minutes at 350 degrees. Spread over this mixture, 2 eggs, 1 cup brown sugar, 2 tablespoons flour, ½ teaspoon baking powder, ¼ teaspoon salt, 1 teaspoon vanilla, 1 cup coconut and ½ cup nutmeats. Bake 25 minutes at 350 degrees. Cut in strips while warm.

—Julia Fischer
—Mrs. Travers Carey

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BANANA SPICE CAKE

1¾ c enriched flour
1 t salt
1 t allspice
½ t nutmeg
2½ t b. p.
1 t cinnamon
½ t cloves
¾ c sugar
½ c brown sugar, firmly packed
½ c shortening
½ c milk

1 cup ripe bananas

Sift together all the dry ingredients, add sugar, shortening and then milk. Beat for 2 minutes, until batter is well blended. (Use mixer at low speed for 2 minutes). Then add ¼ cup milk and 2 eggs unbeaten. Bake at 350 degrees for 30 to 35 minutes. Makes 2 3-inch layers.

Marguerite Gates (Mrs. Robert)

ORANGE-RAISIN CAKE

1 c raisins
1 orange peel
½ c shortening
1 c sugar
2 eggs, well beaten
¾ c buttermilk
1 t soda
2 c flour

Grind together the raisins and orange peel. Cream shortening and sugar. Add eggs and then the soda dissolved in the buttermilk. Add orange peel and raisins last. Bake in shallow pan 7x12 for 30 minutes. Put on top, while warm, the juice of 1 orange and ½ cup sugar and cut in squares.

—Adelle Olds (Mrs. H. W.)

TOMATO SOUP CAKE

1 c sugar
½ c shortening
1 egg
1 c creamed tomato soup
1¾ c flour
2 t b. p.
1 t each soda, nutmeg, cinnamon, salt
¼ t ginger
½ t cloves
1 c raisins
½ c chopped nuts
1 t vanilla

Cream sugar, shortening and egg. Add sifted dry ingredients and soup. Beat. Add nuts and raisins and vanilla. Bake in either loaf or layer. Bake in oven for 30 minutes at 350 degrees.

—Dona Conery
—Mrs. W. D. Ungricht

OLD KENTUCKY NUT CAKE

½ c shortening
1¼ c sugar
2 eggs
2 c sifted cake flour
2 t b. p.
½ t salt
¾ c milk
1 c nuts
1 t vanilla

Cream shortening and sugar until like whipped cream. Add well beaten eggs and cream some more. Sift dry ingredients and add alternately with milk and vanilla. The nuts should be added with last amount of flour. Add vanilla. It is important when adding flour to not mix any more than necessary to get a smooth batter or cake will be tough. Pour into two layer pans that have been greased and paper lined. Sides of cake pans should never be greased. Bake in 325 degree oven for approximately 20 minutes. Ice with seven minute frosting.

—Mrs. Arthur S. Wilks

SUNSHINE CAKE

6 eggs
½ t cream of tartar
1½ c sugar
1 t vanilla
1 c flour

Break whites in a large bowl, yolks in small, add a pinch of salt to whites and beat until stiff, then add cream of tartar and beat very stiff, add sugar sifted once and beat hard, then add the yolks well beaten, flavoring, then flour sifted once and fold in very carefully. Bake 45 minutes at 325 to 375 degrees.

—Mrs. John L. Graham.

RAISIN NUT CUP CAKES

Boil together 1 cup raisins and 2 cups water, then add ½ cup shortening and cool. Sift together and add to first mixture the following: 1¾ cups flour, 1 cup sugar, ½ teaspoon salt, 1 teaspoon soda, ¼ teaspoon cloves, ½ teaspoon nutmeg, ½ teaspoon allspice and ½ teaspoon cinnamon. Then add 1 beaten egg and ½ cup walnuts. Beat very hard, pour into cupcake pans and bake 20 minutes at 375 degrees.

—Mrs. Max Gundry.

PEACH CHIFFON PIE

Mix in top of double boiler 2 egg yolks and ½ cup sugar. Stir in 1½ cup sieved or riced, drained peaches. Cook over hot water until slightly thickened (about 15 minutes) stirring constantly. Dissolve 1 tablespoon unflavored gelatin in ¼ cup water. Stir into hot mixture. Add: ½ cup peach juice, 4 teaspoons lemon juice, ¾ teaspoon lemon rind (grated) and a dash of salt. Cool until mixture starts to set (about 1 hour). Beat slightly, let stand while making meringue.

MERINGUE: 2 egg whites and ⅛ teaspoon cream of tartar. Beat until stiff, then gradually beat in ¼ cup sugar. Carefully fold into cooled peach mixture. Pile into cooled baked 9-inch pie shell. Chill in refrigerator at least 2 hours before serving. Top with whipped cream.

—Alma Lessner (Mrs. William)

BUTTERMILK PIE

1 c sugar
2 T butter
2 T flour
½ c buttermilk
1 t vanilla
2 eggs separated

Mix the flour, sugar and cream with butter. Add the well beaten egg yolks, buttermilk and vanilla. Bake in uncooked pie crust about 30 minutes, 350 degrees, or until filling is firm to the touch. Make meringue of the egg whites and cover filling and brown.

—Hallie Holmes (Mrs. Earl)

MY GRANDMA GEIGER'S VINEGAR PIE

2 c boiling water
¾ c flour
1-1/3 c sugar
½ t allspice
½ t salt
½ c vinegar
¼ c water
1 heaping T butter
1 baked pastry shell, 9 inch

Mix flour, allspice, salt, sugar. Add the vinegar and ¼ cup cold water. Pour slowly into boiling water and cook until clear. Add the butter and pour into baked shell. Serve when cool. Not necessary to chill.

—Esther Wright (Mrs. Milton L.)

CHOCOLATE SUNDAE PIE

1½ c milk
3 eggs, separated
½ c sugar
¼ t nutmeg
½ t vanilla
pinch salt
1 T gelatin
¼ c water

Heat milk, beat egg yolks, sugar and salt. Pour milk over eggs, mix well, cook in double boiler till thick. Remove from stove. Soak gelatin in water, add vanilla, and add to mixture when cool. When ready to set, beat till foamy and fold in beaten egg whites. Pour into baked pastry shell. Decorate top with sweetened whipped cream and grated chocolate.

—Dorothy A. Evans (Mrs. Ira L.)

CHESS PIE

½ c shortening
1 c sugar
(½ brown, ½ white)
½ t vanilla
¼ t salt
3 eggs
1 c coarsely chopped walnuts or pecans
1 c seedless raisins
1 9 inch unbaked pastry shell

Cream shortening and sugar together until light and fluffy; add vanilla and salt. Add eggs, one at a time, beating well after each egg is added. Stir in nuts and raisins. Pour mixture into unbaked pastry shell and bake in moderate oven 350 degrees, about 40 minutes. Serve warm or cold.

NOTE: Use a two-crust pie recipe and make 18 individual molds.

—Doretta G. Brown (Mrs. Orivel L.)

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NINA'S BUTTERSCOTCH PIE

1½ c water
1½ c brown sugar
2 T flour
3 T cornstarch
2 eggs
3 T butter
1 t vanilla
few grains salt

Mix together the flour, cornstarch, salt and sugar. Add enough water to make a runny mixture. Add to rest of water and cook slowly until thickened. Beat egg yolks, add very carefully to cooked and slightly cooled mixture. Cook one minute longer. Add butter and vanilla. Pour into baked pie shell. Beat whites and add 2 tablespoons sugar and spread on top of pie. Bake in 250 degree oven 15 minutes, or until golden brown.

—Esther Wright (Mrs. Milton L.)

PRIZE COCONUT CREAM PIE

2 cups milk scalded in double boiler with 3 tablespoons coconut. 2 well-beaten egg yolks added to ½ cup sugar and 2 rounded tablespoons cornstarch. Add above to scalded milk and cook until thick. Add 2 tablespoons butter and pinch of salt and beat well. Turn into baked pie shell and top with meringue of 2 egg whites and 4 tablespoons sugar. Coconut on top and brown. Serve cold.

—Mrs. H. D. Jeter

DROP BROWN SUGAR COOKIES

2 c flour
¾ t soda
1 c butter or substitute
1 c brown sugar
2 eggs
1 c chopped nuts
1 c raisins
2 T milk
1 t vanilla

Sift flour, measure, add soda and sift three times. Cream butter, add sugar gradually and cream thoroughly. Add eggs, one at a time, beating hard after each addition. Add nuts, raisins, milk and vanilla. Fold in flour and mix well. Drop by teaspoonful on baking sheet and bake in hot oven at 400 degrees 15 minutes.

—Jean Miller (Mrs. W. Don)

SALVATION ARMY WORLD WAR I DOUGHNUTS

4 c flour
3 t b. p.
½ t salt
1 t nutmeg
½ t cinnamon
1½ T shortening
½ c sugar
2 eggs
1 c milk
½ t vanilla
3 lbs. shortening for frying

Sift flour, measure, sift again with salt, baking powder, nutmeg, and cinnamon. Cream shortening in large bowl, add sugar and cream well. Add eggs one at a time, beating thoroughly after each addition. Add milk with vanilla mixed in, alternately with flour mixture. Turn dough out on well floured board. Handle as little as possible. Roll out to about 1/3 inch thickness and cut with doughnut cutter. Cut all doughnuts before starting to fry them. Spread on sheets of wax paper. Shortening should be hot enough to brown a bread cube in 1 minute. Fry four or five at one time, turning once only, as soon as underside is brown. Remove from fat and drain on absorbent paper, Makes 36.

—Mrs. W. H. Abel

BROWN RIM COOKIES

1 c shortening
1 t salt
1 t vanilla
2/3 c sugar
2 eggs well beaten
2½ c sifted flour

Drop by teaspoonful on cookie sheet, press down with wine glass, having bottom covered with piece of muslin, and dip in cold water before pressing on cookie dough. Bake at 375 degrees, 8 or 10 minutes. When done they will be light in center and tiny rim of brown on edge. Delicious.

—Louella W. Fellows (Mrs. Paul R.)

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ICEBOX COOKIES (Basic Mix)

2 c white or brown sugar **3½ c flour**
1 c shortening **2 t b. p.**
1 t salt **1 T vanilla**
2 eggs beaten

To this mix may be added chopped nuts, dates, raisins, 1 teaspoon cinnamon, nutmeg or other spice. Mix well and knead as dough. Make into long rolls, wrap in waxed paper and set in refrigerator until cold. Slice thin as possible and bake in 350 degree oven for 10 minutes. When nuts, raisins, dates and spices are all added, add 2 tablespoons water to moisten dough. Do not freeze. Makes 5 dozen tea cookies.

—Mrs. G. Richter

CREAM CHEESE COOKIES

1½ c flour **3 oz. pkg. cream cheese**
½ t salt **3 T light corn syrup**
½ c shortening **jam (any kind)**

Sift flour, measure, add salt and sift again. Cream shortening, add cream cheese and blend well. Combine syrup with creamed mixture, add flour and mix thoroughly. Chill well; then roll out ⅛ inch thick on lightly floured board. Cut into any desired shape and top each with a bit of jam. Place on ungreased baking sheet and bake in moderate oven 350 degrees for about 10-12 minutes.

I've found these unusual cookies very popular.

—Ethel Prosser.

SOUR CREAM CHOCOLATE CAKE

Beat together 3 egg yolks and 1 cup thick sour cream; gradually add 1½ cups sugar, beat until thick. Dissolve 2 1-ounce squares of chocolate in ¼ cup hot water; cool; add to first mixture with 1 teaspoon vanilla, 1¾ cups cake flour, sifted three times with ¼ teaspoon salt and 1 teaspoon soda; fold in stiffly beaten egg whites (3). Bake in 2 greased 8 or 9 inch layer pans in oven 350 degrees, for 30 minutes. Put layers together with whipped cream when cool.

—Ruth Keith (Mrs. W. T.)

POTATO DOUGHNUTS

5 c flour
2 t b. p.
½ t soda
1 t nutmeg
3 eggs (6 to 8 yolks are better)
2 c sugar
2 T melted shortening
2 c hot mashed potatoes
1½ t salt
1 c buttermilk or milk

Sift flour, measure, sift again with dry ingredients. Add eggs, or yolks, if used, one at a time and beat thoroughly. Turn out on floured board and roll to 1/3 inch thickness. Cut all the dough out and place on waxed paper. Heat shortening (3 lbs.) hot enough to brown cube of bread in one minute. Fry as directed in the above recipe.
Mother's recipe.

—Georgia W. Townsend (Mrs. Mark H.)

MARBLE CAKE

1 c Crisco (small)
1 c sugar
1 c milk
3 c flour
1 t cinnamon
2 T cocoa
3 t b. p.
4 eggs
1 t nutmeg
1 t flavoring

Cream sugar and Crisco, add salt and flavoring, separate eggs and beat yolks well, add milk to yolks. Add flour and beat again and fold in beaten egg whites (not too stiff) add baking powder and flavoring. To 6 or 7 tablespoons of batter, add 2 tablespoons cocoa, 1 teaspoon cinnamon, 1 teaspoon nutmeg. Line angel food pan in bottom with 2 thicknesses waxed paper well greased. Pour ½ of white batter in pan, add layer of chocolate batter, then the white. Bake in slow oven, about 300 degrees for 1 hour and 20 minutes.

—Gladys Busch (Mrs. H. D.)

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CARROT FRUIT CAKE

2 c grated raw carrots
2-2/3 c sugar
2-2/3 c cold water
1½ c raisins
4 T shortening
1 t cinnamon
1 t allspice
1 t powdered cloves

Boil above 20 minutes and cool. Dissolve 3 teaspoons soda in a little cold water and add 4 cups sifted flour and 2 cups chopped nuts. Mix alternately with above mixture, add soda and mix well. Add 2 pounds mixed citrus fruit and 1 cup currants; bake in two 8x8x2-inch pans for 1 hour at 300 degrees.

—Mrs. Wm. K. Henderson

HOT MILK CAKE
(Coconut)

2 eggs
1 c sugar
1 c flour
1 t b. p. and pinch of salt
½ c milk
1 t butter

Add sugar to well beaten eggs and beat hard. Add dry ingredients, add butter to milk and scald, stir in last. Pour batter in greased pan and bake 15 minutes in moderate oven. While baking, make frosting of 6 tablespoons brown sugar, 4 tablespoons cream, 4 tablespoons butter and 1 cup coconut. Mix together: when cake is done spread on top and brown under broiler. Watch closely.

—Mrs. Louis E. Granger (Lillian)

OATMEAL ICE-BOX COOKIES

1½ c flour
1 c margarine
1 c white sugar
1 c brown sugar
1 t soda
2 eggs
3 c uncooked oatmeal
1 t vanilla

Sift together flour, soda and salt. Blend in bowl margarine, white and brown sugar, add eggs one at a time, beating well. Add sifted dry ingredients, mix thoroughly. Add oatmeal and vanilla. Shape into rolls about 1½ inches thick. Keep in refrigerator until wanted. Bake in ungreased pan 10 minutes at 350 degrees.

—Marguerite T. Richal (Mrs. M. A.)

SODA CRACKER PIE
WALNUT COIL
MARY'S TORTE WITH ALMONDS

12 soda crackers — **½ t b. p.**
1 c sugar — **1 t vanilla**
3 egg whites — **½ c chopped nuts**

Beat egg whites stiff and fold all ingredients into whites. Bake in pie pan 30 minutes at 325 degrees. Serve with whipped cream, crushed pineapple added to cream.

—Mary Anna Peterson (Mrs. Ralph A.)
—Ada Will —Mary Hollingsworth

CHOCOLATE ANGEL FOOD CAKE

1½ c egg whites — **1½ t cream tartar**
2 c sugar — **½ c cocoa**
1 c Swansdown — **1 T lemon juice**

1 tsp. vanilla

Beat egg whites to which cream of tartar has been added. When stiff fold in dry ingredients which have been sifted together three times. Add lemon juice and vanilla. Bake 1¼ hours in slow oven, 325 degrees.

—Van (Mrs. C. N.) Leach

CALIFORNIA ORANGE CAKE

Cream ¼ cup butter and ½ cup sugar. Add 2 beaten eggs and grated peel from 1 orange. Sift together three times, 1½ cups cake flour, ¼ teaspoon salt and 1 teaspoon baking powder, add to mixture alternately with ¾ cup pure orange juice. Bake in layers or loaf in 375 degree oven until done. Icing with 3 tablespoons orange juice, 1 grated orange rind, 1 tablespoon lemon juice, 2 tablespoons butter; heat until butter melted. Stir in enough powdered sugar to make icing consistency of heavy cream. Let stand 10 minutes before spreading on cake.

—Evie Fairbairn (Mrs. D. F.)



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DELINQUENT PIE
(Mush and Dates)

¾ c butter
1 c brown sugar
1 t soda
1¼ c Quick Quaker oatmeal
1¼ c flour
1 pinch of salt

Cream together and put half the mixture as crust and sides in a Pyrex pie plate. Cook until thick, stirring constantly, 2 cups chopped Dromedary dates, ½ cup white sugar, 1 cup boiling water. Pour into pie shell, top with remaining mixture as top crust. Add nuts, if desired. Bake at 350 degrees until bubbles. Watch carefully, as it burns easily on the bottom. Cool, cut and serve plain or with whipped cream.

—Mrs. Mearl Baker (Gwen)

SPICE CAKE

1½ c sugar
1 c buttermilk
2/3 c shortening
2 eggs
1 t soda
½ t salt
2 c sifted flour
1 c chopped nuts
1 t each: ginger, cloves, nutmeg, allspice and cinnamon

Cream shortening and sugar. Add eggs and beat well. Sift flour with spices and salt. Add soda to buttermilk and add alternately with the flour to the creamed mixture. Add nuts. Pour into a lightly oiled and floured pan 10x14, or into 2 smaller ones. Bake in 350 degree oven. While warm, spread with butter and sprinkle with sugar.

—Mrs. Andrew Smith (Mary)

MISSIONARY CAKE

Boil together for 3 minutes: 1 cup sugar, 1 cup water, 1½ cups seedless raisins, ½ cup chopped nuts, ½ cup shortening or bacon grease, 1 teaspoon each of cinnamon, cloves, nutmeg and pinch of salt. Cool, then add 2 cups flour and 1 teaspoon baking powder which has been sifted together, 1 teaspoon soda dissolved in 1 teaspoon hot water. Bake in large flat pan, cool and ice.

—Mrs. W. Don (Jean) Miller

SPONGE CAKE

6 eggs
½ c cold water
1½ c sugar
1½ c cake flour
½ t vanilla
½ t almond
¾ t cream tartar
½ t lemon flavoring

Beat egg yolks until thick and lemon colored. Add water gradually. Add sugar and sifted flour and ¼ teaspoon salt. Add flavorings. Beat egg whites until stiff but not dry, adding cream of tartar gradually. Fold egg whites into egg yolk mixture. Bake in large tube pan in 325 degree oven for 1 hour. Invert cake pan upon removing from oven and let stand until cold before removing from pan.

—Mrs. Samuel Friedman

CRUMB CAKE

3 c flour
2 c brown sugar
1 c shortening
2 eggs
¾ c buttermilk or sour milk
1 t salt
2 t soda
1 t cinnamon
½ t cloves
½ t nutmeg
½ t allspice

Make crumbs of flour, shortening and 1 cup sugar. Reserve 1 cup of crumbs for topping. Add all the remaining ingredients to crumbs. Mix thoroughly. Put in loaf pan greased and floured. Sprinkle with cup of crumbs. Bake at 350 degrees for 30 minutes. —Mary Gould (Mrs. C. A.)

LEMON CURD

(Used for Pie Shell or Sandwich Spread)

In a quart jar which is placed in a pan of water to cook, put the following: ¼ pound of butter, 5 well beaten eggs, 2 cups of sugar and 2 lemons (juice and grated rind). Cook until thick, stirring constantly.

—Carol S. Sperry

JOE EATON

DODGE PLYMOUTH

8068 La Mesa Blvd. H6-3215

OATMEAL SUGAR COOKIES

1 c white sugar
1 c butter
1 egg
3 T sour cream
2½ c flour
1 c oatmeal
1 t vanilla
1 t soda in the cream

Mix sugar and butter, substituting other shortening for half the butter if desired. Add egg beaten first, sour cream in which soda has been mixed, and dry ingredients. Bake on greased cookie sheet, rolling into ball size of a walnut, and pressing down with a fork to a little less than ¼ inch in thickness. Sprinkle white sugar on cookies. Baking time: 10 to 12 minutes in 350 degree oven.

—Mrs. David C. Cook

PINEAPPLE-RAISIN DROP COOKIES

Cream ½ cup shortening with 1 cup brown sugar, add 1 egg and mix. Sift together 2 cups flour, 1 teaspoon baking powder and 1 teaspoon soda, add to first mixture along with ½ cup crushed pineapple, ½ cup raisins and 1 teaspoon vanilla. Drop from spoon, bake in 325 degree oven for 12-15 minutes.

—Mrs. R. M. Hoskins

BLACK CAKE

Beat together 1 cup butter or shortening, 2 cups sugar and 3 eggs. Sift together 3 cups flour and 1 teaspoon each of baking powder, soda, nutmeg, cloves, 2 teaspoons cinnamon, 6 teaspoons cocoa, 1 cup chopped nuts, 1 cup raisins and 1 cup strong black coffee, beat all together and bake in oven for 50 minutes. Can be cut in squares and topped with whipped cream. Makes a large cake and hard to ruin.

—Mrs. A. Weinstock (Salome's Mother)

CHOCOLATE CHIPS

cream 1 c sugar and
½ c butter
add 2 eggs beaten lightly
1 c flour
2 squares melted chocolate
1 t vanilla
½ c chopped nuts

Spread ¼-inch thick in flat pan, sprinkle nuts over it and bake slowly. Cut in squares.

—Mrs. W. Don Miller (Jean)

ENGLISH BUTTER COOKIES

2 c flour — **1 c butter or substitute**
1 c sugar — **½ t soda**

Sift dry ingredients, rub in butter and moisten with 1 well beaten egg. Add more flour if necessary, to make stiff dough. Knead the dough well, shape into rolls and place in refrigerator to become hard enough to slice thin. Make a mixture of 1 beaten egg, ¼ cup sugar and finely chopped walnuts. Spread some of this mixture on each cookie and bake in hot oven about 8 minutes.

—Mrs. W. Don Miller (Jean)

CHEWY COOKIES

3 eggs — **1 c flour**
1 lb. brown sugar — **½ t soda**

Line cookie platter with waxed paper. Beat eggs slightly, add sugar and mix well. Sift flour, soda and beat into first mixture, beat and add 1½ cups chopped walnuts. Bake in slow oven 25 minutes. Turn cooked mixture onto cutting board, peel off waxed paper and cut into oblongs, roll in powdered sugar.

—Mrs. William H. Jennings

CRUMB CAKE

2 c brown sugar — **½ t nutmeg**
2 c flour — **½ t cinnamon**
½ c shortening — **1 t soda**
1 egg — **1 c buttermilk**

Rub together like pie crust: sugar, flour, shortening, nutmeg, cinnamon and soda then take out ½ cup. To the remainder add the egg, buttermilk and ½ cup walnuts. Pour in greased pan and sprinkle the ½ cup crumbs on top. Bake in moderate oven for 35 minutes.

—Mrs. E. R. Hollingsworth (Mary)

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CHEESE PIE

Line 9-inch pie pan with 16 graham crackers, ¼ cup butter, ¼ cup sugar, 1 teaspoon nutmeg mixed well, adding enough water to make hold together. Bake in moderate oven 8 minutes.

Filling: Blend well 3 small packages cream cheese, ½ cup sugar, 2 eggs, 2 teaspoons vanilla. Pour into baked shell and bake 15 minutes. Remove from oven and spread with ½ pint sour cream, 2 tablespoons sugar and 1 teaspoon vanilla, blended together. Return to oven and bake 5 to 7 minutes. Make 24 hours before serving and store in refrigerator.

—Mrs. Joseph Levikow (Mimi)

PERSIMMON COOKIES

Cream together ½ cup shortening, 1 cup sugar; add 1 egg, 1 cup persimmon pulp and 1 teaspoon soda mixed into pulp. Sift and add 2 cups flour, 1 teaspoon cinnamon, ½ teaspoon nutmeg. Lastly, add 1 teaspoon vanilla, 1 cup nuts, 1 cup raisins. Drop on cookie sheet and bake at 350 degrees.

—Mrs. Sidney Campbell

SUGAR COOKIES

Cream 1 cup shortening, 1 teaspoon salt, 2 eggs, 2 cups sugar. Sift 4 scant cups flour, 1 teaspoon soda and add alternately with 1/3 cup milk to the creamed mixture. Flavor with 1 teaspoon anise, lemon or vanilla. Chill dough and roll to ⅛-inch thickness, cut into desired shapes; place on greased baking sheet, brush with milk and sprinkle with sugar. Bake in hot oven for 10 minutes. Makes 80 cookies.

—Mrs. W. Don Miller (Jean)

PECAN PIE

(Old Southern Recipe)

⅛ lb. butter
1 c sugar
1 c white Karo
2 well beaten eggs
¼ t salt
1 c chopped pecans

Cream butter and sugar. Add rest of ingredients and mix thoroughly. Pour into uncovered pie shell and bake in 350 degree oven for 1 hour. Walnuts may be used.

—Alice Noel

CANDY CAKE

2 oz. (squares) chocolate
1 cube butter
3 eggs, beaten
1 c flour
½ t b. p.
½ t vanilla

Melt chocolate and butter together; beat sugar into eggs. Sift flour with ½ teaspoon salt and baking powder; fold into eggs and sugar. Stir in chocolate mixture, nuts and vanilla. Pour into buttered baking pan about 9 inches square, bake at 375 degrees, 25 minutes. Cool in pan, cover with chocolate frosting; cut in 2-inch squares.

—Louise R. Fuller

MOCHA CAKE

2 sq. chocolate
2/3 c coffee
½ c shortening
1½ c sugar
1 c milk
3 c cake flour
1 t soda
1 t cream of tartar
½ t salt
5 egg whites (beat stiff)
½ t salt (in egg whites)

Cook chocolate and coffee until thick as custard and let cool slightly. Cream shortening and sugar. Sift dry ingredients and add alternately with milk, starting with milk. Fold in egg whites and bake 50 minutes in 350 degree oven.

—Mrs. Harold C. Hart

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and Her Staff

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MASHED POTATO DO-NUTS

3 T butter
1 c sugar
2 eggs
½ t mace
½ t nutmeg
½ t cinnamon
1 c hot mashed potatoes
¼ c milk
2½ c pastry flour
3 t b. p.

Cream butter, add sugar, add beaten eggs, stir in freshly mashed potatoes and milk. Add the dry ingredients sifted together. Fry in deep fat.

—Mrs. Thomas Walters (Lillian)

CHOCOLATE CAKE WITH MAYONNAISE

Sift and combine in bowl, 2 cups cake flour, 1 cup sugar, 2 teaspoons baking soda, ½ cup cocoa and ¼ teaspoon salt. Add 1 cup mayonnaise, 1 cup cold water, 1 teaspoon vanilla. Blend well and bake in 2 8-inch pans, well greased and floured, for 30 minutes at 350 degrees. Ice with any icing.

—Mrs. Arnold Dahl

LAZY DAISY CAKE WITH BROILED FROSTING

Beat 2 eggs well, add 1 cup sugar and beat, add 1 cup sifted cake flour, 1 teaspoon baking powder, ¼ teaspoon salt, 2 teaspoons vanilla. Heat ½ cup milk to boiling point with 1 tablespoon butter, alternate with flour mixture, batter very thin. Bake in buttered square tin for ½ hour at 350 degrees. When done, spread over top of cake the following: 5 tablespoons brown sugar (rounded), 4 tablespoons melter butter, ½ cup grated coconut and 3 tablespoons cream. Place under broiler and brown.

—Mrs. Harold L. Flegal

PINEAPPLE UPSIDE DOWN CAKE

In large frying pan melt 1/3 cup butter and 1 cup brown sugar, add medium can crushed pineapple (drained). Make a batter of 3 eggs, well beaten, 1½ cups sugar, 1½ cups flour, ½ cup pineapple juice which has been boiled and cooled. Pour over mixture in frying pan and bake 50 to 60 minutes at 325 degrees. Turn out on plate immediately.

—Mrs. Ronald Fallick (Barbara)

EMELINE'S FRUIT AND NUT CAKE

1 c sugar
½ c Spry
2 eggs (beaten)
2 c flour
1 t soda
2/3 c sour milk
½ c raisins and nuts
1 orange

Cream Spry and sugar, add beaten eggs, sift flour and pinch of salt. Add soda to sour milk and add milk and flour alternately. Grind nuts and raisins together, grate orange rind and add all to mixture. Bake 50 minutes at 325 degrees.

Topping

Mix ½ cup of sugar, juice of 1 orange, let warm while cake is baking. Pour over cake when it comes from oven.

—Mrs. Lewis A. Jameson

LEMON PIE

1-1/3 c sugar
¼ c cornstarch
2 c boiling water
3 eggs
½ t salt
2 t grated rind
1/3 lemon juice
¼ t vanilla

Measure 1 cup sugar and ¼ cup cornstarch and salt in sauce pan. Slowly add 1 cup boiling water, stir constantly; when smooth, add other cup of boiling water, bring to gentle boil and boil 5 to 10 minutes until clear and thick. Remove from heat. Beat egg yolks, lightly sprinkle in 1/3 cup sugar; when well blended, stir filling in this egg mixture. Pour back into pan and boil gently for 2 minutes. Remove from heat and add grated rind and juice of lemon. Cool. To meringue, add 6 tablespoons sugar, 1 at a time, and ¼ teaspoon vanilla extract.

—Jessie (Mrs. E. E.) Wyatt
—Louella Fellows

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MARSHMALLOW PIE

30 marshmallows
½ c milk
1 pt. cream (whipping)
12 graham crackers
3 T butter
1 c semi-sweet chocolate

Grate graham crackers, add melted butter, spread one-half on bottom of pie pan, save remaining crumbs for top of pie. Heat together in double boiler ½ cup milk and marshmallows, stir until melted. Cool until lukewarm. Whip cream and fold into marshmallow mixture, add ½ cup finely shaved semi-sweet chocolate. Pour over crumbs in pan and sprinkle remaining crumbs on top. Chill. Serves 12.

—Reba Blossom (Mrs. Elmer)

WESTERN FRUIT PIE

1 unbaked pie shell (deep)
4 banana apples, sliced thin
12 satsuma plums (halved)
½ t allspice
2 T lemon juice
½ c sugar
1½ T cornstarch
5 T butter
½ c brown sugar
½ c flour

Mix apples, plums, allspice, lemon juice, sugar and cornstarch in earthen bowl, let stand 1 hour. Mix brown sugar and flour, then cut in the butter until mixture is mealy. Fill pie shell with plum and apple mixture, allowing apples to form a pattern on top of mixture. Sprinkle brown sugar, butter and flour over top of pie. Bake at 400 degrees for 15 minutes, continue at 300 degrees 45 minutes.

—Mrs. Wm. J. (Connie) Bobisch

WESSON OIL CAKE

2 c flour (sifted before measuring)
1½ c sugar
3 t b. p.
1 t salt
4 eggs
¾ c water
½ c Wesson oil
½ t cream of tartar

Sift dry ingredients 6 or 8 times, make hollow and add water, oil, flavoring and egg yolks. Fold together. Beat egg whites and cream of tartar until stiff. Fold into first mixture. Bake at 350 degrees in tube pan.

—Mrs. Widrig Tonkinson

POTATO CAKE

Sift, then measure, 2½ cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon each of cinnamon, allspice, cloves, pinch of nutmeg; sift again. Cream 1 cup shortening, add gradually 2 cups sugar, cream until light and fluffy. Add 1 cup mashed potatoes (cool), ½ cup cocoa dissolved in 4 tablespoons hot water, cream, add 4 well-beaten eggs. Add dry ingredients alternately with ½ cup milk, 1 cup chopped walnuts, 1 tablespoon vanilla. Beat vigorously; pour into 3 greased 8 or 9 inch pans; bake in moderate oven 25-30 minutes.

—Mrs. Paul D. (Parthy) Engstrand

CAKE WITH MYSTERY ICING

Cream 1 cup sugar, 1 cup shortening; add 2 beaten eggs. Sift 2 cups flour with 1½ teaspoon soda, ½ teaspoon salt; add alternately with 1 cup milk. Add 1 cup each chopped raisins and nuts, ½ teaspoon vanilla. Bake in large pan, 35 minutes in 350 degree oven. Mix ¾ cup sugar, juice of 1 orange and ½ lemon. Pour over cake when removed from oven, but while still hot.

—Mrs. George Clarke

SUNSHINE CAKE

6 eggs (separated)
1½ c sugar
½ c water
1 c Swansdown cake flour
¾ t cream of tartar
1 t lemon extract

Boil sugar and water until it forms soft ball; pour over stiffly beaten egg whites, beating constantly. Add egg yolks (beaten until yellow and stiff) and fold in flour sifted with pinch salt and cream tartar. Add extract, bake about 1 hour at 375 degrees in ungreased tube pan.

—Mrs. R. O. Logsdon

HOT WATER PASTRY

Melt together ½ cup shortening, ¼ cup boiling water. Sift into mixture 1½ cup flour, ½ teaspoon salt, ½ teaspoon baking powder; cool and roll.

—Mrs. Willard (Georgia) LaMoe

WHITE BUTTER CAKE

(San Diego County Fair First Prize Winner)

Preparation: Grease and flour two 8-inch layer pans. Start oven at 350 degrees. Sift flour once before measuring.

Ingredients:

2 c sifted cake flour
2½ t b. p.
½ t salt
1 c sugar
½ c shortening (room temp.)
¾ c sweet milk
1 t vanilla
¼ t almond extract
3 egg whites beaten to meringue with ¼ c sugar

Method: Beat shortening and sugar with electric mixer until smooth and creamy. Add vanilla and almond extract to milk, alternately adding milk and flour until all but 1/3 cup each has been used. Add baking powder and salt to remaining flour, alternate flour mixture and milk as before until all has been used. Beat egg whites and ¼ cup sugar into meringue and fold into mixture last. Bake 30 minutes at 350 degrees or until cake draws away from sides of pan. Cool and ice with any frosting desired.

—Josephine Modlin (Mrs. C. D.)

PUMPKIN PIE WITH NON-SOGGY CRUST

Mix ¾ cup sugar, 1 teaspoon cinnamon, ¾ teaspoon ginger, ½ teaspoon salt, until smooth. Add to 1½ cup strained pumpkin and mix well. Add 2 well-beaten eggs, 1½ cup milk, ½ teaspoon vanilla, few drops of lemon juice. Cook on low heat until begins to thicken, stirring often. Pour into baked shell (not brown) and bake in moderate oven until set.

—Mrs. Charles A. (Madeline) Dormann

HICKORY NUT CAKE

Cream 2 cups of sugar with 1 cup of butter, sift and measure 3 cups flour, 2 teaspoons baking powder, pinch salt. Add to first mixture alternating with 1 cup of milk and 4 eggs, beating after each egg. Last, 1 pint of hickory nuts, chopped. Bake in moderate oven for 1 hour in angel food tube pan. Frost with 7 minute frosting.

—Doris Bennett

APPLE SAUCE CAKE

½ c shortening
2 c sugar
2 eggs
2 c or 1 can unsweetened apple sauce
2½ c sifted flour
½ t salt
1 t vanilla
½ t each cloves, allspice and cinnamon
1 c raisins
½ c chopped walnuts
2 t soda
½ c boiling water

Cream shortening and sugar together, add well-beaten eggs, blend in apple sauce, sift dry ingredients together, dissolve soda in boiling water and add alternately with dry ingredients. Add raisins and nuts last, mixed with a little of the flour. Bake 1 hour in 350 degree oven.

—Ida J. Adams

LEMON DROP COOKIES

2 c flour
3 t b. p.
¾ t salt
½ c shortening
2 t lemon rind, grated
1 c sugar
1 egg
¼ c lemon juice
¼ c cold water
½ c coconut (optional)

Cream shortening and sugar, add rind, egg, juice and water. Mix well. Add dry ingredients and coconut, if used. Bake at 400 degrees, 8 to 10 minutes. Makes 4 dozen.

—Georgia Campbell (Mrs. Sidney)

CHOCOLATE PUFFS

Cream ½ pound butter, ½ cup sugar; add 2½ cups flour (less 2 heaping tablespoons), 2 tablespoons cocoa, 2½ tablespoons vanilla, 1 cup ground nuts. Alternate flour and vanilla. Roll in palms of hands to size of marble. Bake 30-35 minutes in 275 degree oven. Cool, roll in powdered sugar.

—Mrs. George Clarke

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LA MESA, CALIFORNIA

CHEESE PIE

Make crush of 1¼ cups Zweiback crumbs mixed with 1/3 cup melted butter and seasoned with a little cinnamon. Grease sides and bottom of 9-inch pie pan with cold butter and press in mixture. Chill.

Beat 3 eggs until very light, add ½ cup sugar, 3 packages Philadelphia Cream Cheese, ½ cup half and half, ¼ teaspoon salt, juice of 1 medium lemon, dash of cinnamon. Pour in chilled crust and bake at 350 degrees for 30 minutes. Cool. Spread with 1 carton of Hampshire (sour) cream mixed with 3 tablespoons sugar, pinch of salt, ½ teaspoon lemon juice. Return to 425 degree oven for 10 minutes. Chill after cooled. Serve cold in small pieces.

—Beatha Boysen

ENGLISH CHESS PIE

Line a pie tin with uncooked crust. Fill with following:

1 c sugar
½ c melted butter
yolks of 3 eggs
1 c chopped walnuts
1 c raisins
1 t vanilla
3 T cream

Bake. Top with meringue made from whites of eggs.

—Mrs. S. L. Harkleroad

PECAN CRUNCHES

Beat 2 eggs lightly, add 1 cup sugar, 1 cup flour, which has been sifted with 1 teaspoon baking powder, ½ teaspoon salt, add 1 cup pitted dates, 1 cup raisins and 1 cup pecans which all have been run through food chopper, 1 teaspoon vanilla, ½ teaspoon almond flavoring. Drop from teaspoon onto pan with sides, greased and floured. Bake 20 minutes in 350 degree oven.

—Georgia W. Townsend (Mrs. Mark H.)

CARAMEL ICING

Put in double boiler and beat until dissolved: 6 rounded tablespoons brown sugar, 4 tablespoons cream, 2 tablespoons butter, add enough powdered sugar to spread.

—Corinne Gaeth (Mrs. C. W.)

JELLY PIE

3 eggs
2 T flour
2 T butter
½ c jelly (for small pie)
1 c sugar
½ t lemon extract

Beat egg yolks and add other ingredients, mix well. Bake in uncooked pie shell until filling is thick, 40 minutes at 350 degrees. Top with meringue made by beating egg whites until stiff, gradually adding 3 tablespoons sugar and flavoring. Brown. Any tart jelly may be used. If larger pie is desired double amount of jelly.

—Hallie Holmes (Mrs. Earl)

CHERRY CHIFFON PIE

1 envelop Knox gelatin
¼ c cold water
4 eggs, separate yolks
2/3 c sugar
¼ t salt
½ c cherry juice
1 T lemon juice
1 c drained cherries (canned)

Add ½ cup sugar, cherry juice and salt to beaten egg yolks and cook over boiling water until custard consistency. Soften gelatin in cold water and add to hot custard, stirring until dissolved. Add cherries and lemon juice. Cool. When mixture begins to thicken, fold in thickly beaten egg whites to which the remaining sugar has been added. Fill cold baked pie shell and chill.

—Philura Green (Mrs. Harry E.)

CORN FLAKE COOKIES

Cream together 1 cup sugar, 1 cup shortening. Add 2 eggs, 2 cups sifted flour with ½ teaspoon salt, 1 teaspoon each soda, cream of tartar, vanilla. Fold in 2 cups corn flakes (3 if not crushed), 1 cup dates, nuts and raisins. Drop by spoonfuls and bake in moderate oven until brown.

—Amy Anderson

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BANANA CAKE

Cream together 2/3 cup shortening, 1½ cups sugar and add 2 eggs well beaten and cream more. Mix 1 teaspoon soda in 4 tablespoons sour milk. Add alternately with 2 cups sifted cake flour, 1 teaspoon baking powder, ½ teaspoon salt, then add 1 cup mashed bananas and 1 teaspoon vanilla, to first mixture. Bake in 2 layers 350 degree oven, start testing after 20 minutes. Use 7 minute frosting. (Sour milk is made by adding 1 teaspoon vinegar to 1/3 cup sweet milk).

—Mrs. Arthur S. Wilks

BOURBON BALLS
(Uncooked Cookies)

3 c ground vanilla wafers **1 c ground nuts**
1 c powdered sugar **3 T light Karo**
1½ T cocoa **½ c Bourbon whiskey**

Mix wafers, cocoa, nuts, Karo and whiskey, and make into balls and roll in powdered sugar. Set aside to ripen.

—Carol S. Sperry (Mrs. Jay V.)

DATE PIN WHEELS

Cream ½ cup shortening, add gradually 1 cup brown sugar, 1 egg, vanilla. Sift 2 cups flour, ½ teaspoon salt and ¼ teaspoon soda. Add and mix thoroughly. Roll out like jelly roll, spread with following date mixture: 1 cup chopped dates, ½ cup chopped nuts, 1 tablespoon water and ¼ cup sugar. Roll into rolls and store in refrigerator until set, 3 hours or over night. Cut into thin slices and bake in moderate oven.

—Mrs. Russell J. (Roseabel) Eaker
—Mrs. L. F. (Florence) Otten

STRAWBERRY PIE

Cook until thick the following: 1 box crushed strawberries, 1 cup sugar, 2 tablespoons lemon juice and 5 tablespoons cornstarch. Cool, add 1 box sliced strawberries, pour into pastry shell, top with whipped cream and serve.

—Mrs. Hugh C. Latham

OATMEAL COOKIES

¾ c brown sugar
¾ c white sugar
¾ c melted shortening
2 eggs
1 c rolled oats
2 c flour
1 t each, soda, b. p., vanilla and salt

Mix thoroughly. Mixture should be very stiff. Bake at 350 degrees for 15 minutes. These cookies are delicious just plain. However, for variety add 1 cup coconut, chopped nuts or chocolate chips. Drop by teaspoonful on greased cookie sheet.

—Alma Boeing (Mrs. L. G.)

PEANUT BUTTER COOKIES

1 c brown sugar
1 c white sugar
1 c shortening
1 c peanut butter
2 eggs
2 t soda
pinch of salt
3 c flour

Roll into small balls and press down on cookie sheet with fork. Bake at 350 degrees about 10 minutes.

—Georgia Campbell (Mrs. Sidney)

FILLED COOKIES

Mix 1 cup sugar, ½ cup shortening, 1 egg, ½ cup milk, 3½ cups flour, 3 teaspoons baking powder and 1 teaspoon vanilla. Roll thin and cut cookies. Place a teaspoon of the following filling in center of each cookie; cook together 1 cup chopped raisins (or dates, figs, nuts, candied fruit or mincemeat), ½ cup sugar, 1 teaspoon flour and ½ cup of water. Cover with another cookie; pinch edges slightly. Bake in 375 degree oven 10 minutes.

—Mrs. R. O. Logsdon
—Eva N. Walters

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EGGNOG PIE

Soak 1 teaspoon gelatin in 1 tablespoon cold water. Scald 1 cup milk. Combine ½ cup sugar, 2 tablespoons cornstarch and ¼ teaspoon salt, add to scalded milk, cook until thick and smooth, then cook 15 minutes longer, stirring constantly. Stir a small amount of mixture into 3 beaten egg yolks, return to double boiler and cook a few minutes longer. Add gelatin, 1 tablespoon butter, cool, add 1 teaspoon vanilla or rum. Fold 1 cup heavy cream which has been whipped. Pour into baked pie shell, sprinkle with nutmeg and chill until ready to serve.

—Mrs. Clifford (Agnes) Hansen

PUMPKIN CHIFFON PIE

Mix together: 1½ cups canned pumpkin, ½ cup sugar, 2/3 cup milk, ½ teaspoon each of salt, ginger, nutmeg and cinnamon. Cook in double boiler until blended and hot, add to 3 slightly beaten egg yolks and return to double boiler. Stir until thick. Mix 1 tablespoon gelatin in ¼ cup cold water, when soft add to pumpkin mixture. Stir until dissolved. Let stand until thick and cool, then stir in egg whites stiffly beaten with ¼ cup sugar. Mix 19 graham crackers with 1/3 cup melted butter, press in pie tin, bake in 400 degree oven for 10 minutes, remove and cool, then fill with pumpkin mixture and chill in refrigerator.

—Mrs. John (Corrine) Hancock

PINEAPPLE UPSIDE DOWN CAKE

Melt ½ cup butter and 1 cup brown sugar in heavy skillet. Place 4 rings of pineapple, whole or cubed, and nuts. Add following cake batter: 3 egg yolks, beat to lemon color, 1 cup sugar, 5 tablespoons pineapple juice, 1 teaspoon vanilla. Sift together 1 cup flour, 1 teaspoon baking powder, ¼ teaspoon salt, fold in stiffly beaten egg whites. Bake in 325 degree oven for 45 minutes. Turn out on large plate as soon as removed from oven, serve with whipped cream or plain.

—Mrs. Wm. McEwen
—Mrs. Arthur Wilks

ANGEL FOOD CAKE

(San Diego County Fair First Prize Winner)

Preparation: Let eggs stand at room temperature at least 1 hour before using. Use ungreased 10-inch tube pan. Sift flour once before measuring.

Ingredients:

1 c cake flour
½ c sifted granulated sugar
1 doz. large egg whites
¼ t salt
1¼ t cream tartar
1 c sifted granulated sugar
1 t vanilla
¼ t almond extract

Method: Sift flour with ½ cup sugar 4 to 6 times. Beat egg whites and salt with rotary beater (**not** electric mixer) until foamy. Add cream of tartar and continue beating until they stand in soft peaks (**not dry**). Add remaining 1 cup sugar gradually. Add flour and sugar mixture gradually folding in with wire whisk beater. Fold in vanilla and almond extract.

Baking: Start in **cold** oven at 325 degrees. Bake 1 hour. Remove from oven and invert pan on cooling rack.

—Josephine Modlin (Mrs. C. D.)

GINGERBREAD

1 c sugar
2 t ginger
1 t cinnamon
½ t cloves
1 c dark molasses
½ c melted butter
1 c boiling water
1 t soda
2 eggs, well beaten
2 c flour

Mix ingredients together. Bake 45 minutes to 1 hour in cool oven, 315 degrees.

—Marie Hinck Crable

BUTTERSCOTCH CAKES

Melt ¼ cup butter, add 1 cup brown sugar, beat in 1 egg, ½ cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, ½ cup nuts or citron. Line small square pan with waxed paper. Bake 30 minutes at 350 degrees. When done invert pan at once over waxed paper. Cut in squares and roll in powdered sugar.

—Mrs. Hiram D. Newton

HERMITS

Cream together: 1½ cups sugar, ½ cup butter, add 2 eggs beaten separately. Boil 1 pound raisins until tender, dissolve 1 teaspoon soda in ½ cup of raisin water, add 1 teaspoon each of nutmeg, cinnamon, ½ teaspoon cloves, ½ cup sour milk, add enough flour to make a soft batter. Bake in gem pans in moderate oven.

—Mrs. Harold L. Flegal

STRAWBERRY GUAVA PIE

Mix 2 to 2½ cups uncooked guava pulp, sprinkle of salt, 2/3 cup sugar, 1½ tablespoons flour or cornstarch, 1 teaspoon lemon juice, if fruit is very ripe double amount of lemon juice. Pour into unbaked pie shell which has been brushed with milk or egg whites to seal ~~around edge~~. Make lattice top. Bake in 450 degree oven 10 minutes, then in 350 degree oven for 30 minutes.

—Mrs. W. H. (Margaret) Jennings

BRANDY SNAP

(Sold at Country Fairs in England)

3 c flour	**3 c molasses**
6 T lard	**1½ c sugar**
3 T butter	**1 dessert spoon ginger**

Mix butter, lard, sugar, flour, etc. Pour on molasses. Mix in small balls. Place on greased cookie sheets, press flat with knife dipped in water. Bake in quick oven, 350 degrees. When done, roll over rolling pin handle and let cool.

—Carol S. Sperry (Mrs. Jay V.)

SERVICE BOYS FAVORITE COOKIES

Cream 1 pound margarine, 1 cup brown sugar, 1 cup white sugar, add 1 teaspoon soda, dissolve in 3 tablespoons boiling water, 5 cups flour and ½ pound walnuts, mix well and form into rolls 2 inches in diameter, 10 inches long. Wrap in wax paper, store in ice box. Slice ¼ inch thick and bake in 350 to 375 degree oven until won't sink when touched with finger.

—Lena Kasitz (Mrs. Walter)

GUM DROP COOKIES OR ROOKIE COOKIES

Beat 4 eggs in large bowl, stir in 1 pound package brown sugar, sift in 2 cups flour, ½ teaspoon salt, 1 teaspoon cinnamon, add 1 cup chopped walnuts, and lightly floured gum drops, about 1 cup of orange slices (candy) spread 1/3 inch deep in cookie sheet, 12x18 inch, lined with waxed paper. Bake 20 minutes in 350 degree oven, turn out immediately and peel off paper. Cut into bars while hot and roll in granulated or powdered sugar.

—Mrs. Robert E. (Glenette) Bruce
—Mrs. Travers Carey

PINEAPPLE COOKIES

Turn oven to medium heat then proceed. Cream 2/3 cup shortening, 1½ cups white sugar until fluffy. Make hole in center, break 2 eggs into it, beat with spoon or beater. Dissolve ½ teaspoon soda in tablespoon hot water, mix with 4 tablespoons pineapple juice, add to first mixture, stir in 3 cups sifted pastry flour, ¼ teaspoon salt, 1 teaspoon lemon extract. Butter pan, drop by spoon, well apart, press tiny bit of pineapple in center of each cookie, bake. When done, place on papered tray and sprinkle with sugar.

—Mrs. Theodore Vita

SYLVIA'S FUDGE BROWNIES

Cream together ½ cup shortening, 2 cups sugar and 4 eggs. Sift together and add 1-1/3 cups flour, 1 teaspoon salt, add ½ cup milk, 2 teaspoons vanilla and 4 squares chocolate, unsweetened and melted. Pour into cookie sheet and bake 20 minutes in 375 degree oven. Cut in 2-inch squares while warm.

—Mrs. F. W. Wadhams (Sylvia)

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HEAVEN-ON-EARTH CAKE

Mix to crumb consistency and pack in square loaf pan, 1 cup butter, 1 tablespoon powdered sugar, 2 cups flour and ¼ teaspoon salt. Mix and spread over crumb mixture, 1 cup dates, chopped, 1 cup nuts, 1 teaspoon soda, ¾ cup coconut, 1 cup brown sugar and 3 eggs. Bake 1 hour at 300 degrees. Cool and spread with 4 tablespoons butter, 1 egg, 1 teaspoon vanilla, 2 cups powdered sugar, and pinch of salt.

—Mrs. Milton L. Wright

CHESS PIES

Mix together 1 cup sugar (brown, white or mixed), ¼ cup butter, 1 cup seedless raisins, 4 tablespoons canned cream, 2 eggs, 10 walnuts, cut fine, ½ teaspoon vanilla and pinch of salt. Line cup cake tins with pie crust, fill with mixture. Bake 30 minutes in hot oven. Makes 12 pies.

—Mrs. George Clarke

GRANDMA'S SUGAR COOKIES

Cream together ½ cup butter or margarine and 1 cup sifted sugar. Add 2 well-beaten eggs, 1½ teaspoon vanilla, 3 cups flour sifted with 1 teaspoon soda, ½ teaspoon salt. Store in refrigerator 2 hours. Roll, cut, sprinkle with sugar and bake 8 minutes in hot oven.

—Mrs. Andrew Donahue

BROWNIES (Cookies)

Melt 2 squares of chocolate and ¼ pound butter. Add 1 cup sugar, 2 unbeaten eggs and stir well. Stir in ½ cup flour and 1 cup nuts. Bake at 350 degrees for 15 minutes in pan. Cut into squares when cool.

—Georgia Campbell (Mrs. Sidney)

CHOCOLATE DROP COOKIES

Cream together 1 cup brown sugar, ½ cup shortening. Add 1 egg, ½ cup milk, 1½ cups flour, 1 teaspoon baking powder, 4 teaspoons cocoa, mix well. Drop by spoonfuls and bake in 375 degree oven.

—Mrs. Widrig Tonkinson

LUSCIOUS LEMON PIE

¼ c flour
1/3 c cornstarch
½ c sugar
1½ c boiling water
3 beaten egg yolks
1/3 c lemon juice
1 t grated lemon rind
2 T butter
1 stiff beaten egg white

½ c. sugar

Mix flour, cornstarch, ½ cup sugar, pinch of salt; slowly add water; cook in double boiler until thick. Beat egg yolks with remaining sugar, lemon juice and rind until thick. Add a little hot mixture; stir into remaining hot mixture. Cook 2 minutes, add butter. Cool slightly, fold in egg white. Pour into baked shell, cool until firm.
Topping: cook ½ cup sugar, dash salt, ¼ cup water, ⅛ teaspoon cream tartar, to thread stage. Gradually pour over 2 stiffly beaten egg whites, beating constantly. Add dash of lemon rind.

—Louella W. Fellows

PECAN PIE

Beat 3 whole eggs, blend in 2 tablespoons melted butter, 2 tablespoons flour, ¼ teaspoon vanilla, ⅛ teaspoon salt, ½ cup sugar, 1½ cups dark corn syrup. Sprinkle 1½ cups broken pecan halves over bottom of unbaked pie shell. Pour syrup mixture in and bake in 425 degree oven 10 minutes, then 325 degrees for 40 minutes. Serves 6.

—Mrs. Irvin (Helen) Kriel

ORANGE RAISIN CAKE

Beat until smooth, about 3 minutes, with an electric beater or 100 strokes by hand, the following: 2 cups sifted flour, 1 cup sugar, 1 teaspoon soda, 1 teaspoon salt, ½ cup vegetable shortening, ½ cup sour milk, 2 eggs, beaten first then added, 1 unpeeled orange, seeded and finely ground, 1 cup raisins ground. Bake at 350 degrees for 35 to 45 minutes.

—Mrs. G. von Hegerhorst

FROSTED CREMES CAKE

Cream ½ cup sugar and ½ cup shortening, add 1 unbeaten egg, ½ cup molasses and stir. Add 1 teaspoon soda mixed in 2/3 cup sour milk. Sift and add alternately with sour milk, 2 cups flour, ¼ teaspoon salt and 1 teaspoon ginger. Bake 40 to 50 minutes in 8x8x2 greased pan at 350 degrees. Frost with uncooked icing.

—Mrs. Teddy E. Hall

COCONUT KISSES

2 egg whites
½ t vanilla
¼ t almond
¼ t salt
1 c sugar
1 can grated coconut

Beat egg whites but not stiff, add flavoring and salt; continue beating and slowly add 1 cup sugar and 1 can grated coconut. Bake 10 minutes in slow oven.

—Georgia W. Townsend (Mrs. Mark H.)

BUTTERSCOTCH SQUARES

Melt ¼ cup butter, remove from heat and add 1 cup brown sugar, cool, stir in 1 egg. Sift together and stir in ½ cup flour, 1 teaspoon baking powder, ½ teaspoon salt, ½ teaspoon vanilla and ½ cup chopped nuts. Spread in greased and floured pan, 8x8x2, bake 20 to 25 minutes at 350 degrees. Cut into squares while warm. Makes 18.

—Frances Kenward

GINGER COOKIES

Bring to a boil 2 cups molasses and 1 cup shortening. Sift with 1 quart of flour, a teaspoon each of ginger, cinnamon and soda, also ½ teaspoon salt, add to molasses mixture. Best to mix at night and let stand in ice box over night. Roll on well-floured board, cut figures and bake at 375 degrees for 7 to 10 minutes.

—Mrs. R. O. Logsdon

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LEMON PIE WITH ORANGE

Beat 3 egg yolks well, stir in 5 tablespoons cornstarch, 1½ cups sugar, ½ teaspoon salt, 2 tablespoons butter, juice and grated rind of 1 lemon and 1 orange, 1½ cups water; cook in double boiler until thick, cool. Pour in baked shell, cover with meringue made with 3 egg whites and 6 tablespoons sugar. Brown in oven, cool.

—Mrs. Hugh C. Latham

CHOCOLATE MACAROONS

Beat until stiff, 2 egg whites, fold in 1 cup sugar and ⅛ teaspoon salt, beat again. Add ½ teaspoon vanilla, work in 1½ cups shredded coconut and 1½ ounce square unsweetened chocolate which has been melted over hot water. Drop by teaspoon on greased pan, bake at 275 degrees about 20 minutes. Yields 20.

—Julia Fischer

SOFT MOLASSES CAKE

Mix 1 cup molasses with 1 cup sugar and 1 cup shortening. Add 1 egg, 2 cups sifted flour, 1 teaspoon cinnamon, 1 teaspoon vanilla. Mix well, add cup boiling water with 2 teaspoons soda. Bake at 375 degrees, 30 to 40 minutes.

—Mrs. Al (Vergie) Yale

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Chapter 5

Desserts and Sweet Sauces

CREAM PUFFS

First Step:

Place 1 cup water, ½ cup butter or margarine and ⅛ teaspoon salt in a heavy saucepan. Heat to boiling, add 1 cup sifted flour, stir vigorously and cook until mixture is thick and glossy. Mixture leaves sides of pan. Remove from heat and cool slightly.

Second Step:

Beat in 4 eggs one at a time and continue beating until mixture is thick and breaks off when spoon is raised. Drop on greased baking sheet in equal portions, using teaspoon for very small puffs. Leave plenty of room between puffs to allow for spreading. Bake 450 degrees for 15 minutes, to pop the shells, then reduce heat to 350 degrees and bake for 15 to 20 minutes to dry centers. Cut a thin slice from the top of each puff, fill with any desired filling (usually whipped cream) and replace tops. Sprinkle with confectioner's sugar.

—Ruth Kiesling (Mrs. Ramon)
—Mrs. Wm. (Dorothy) Wilkinson
—Mrs. H. J. (Lenita) Hill

DELICIOUS DATE PUDDING

Mix together: 1 cup brown sugar, 2½ cups water, 1 tablespoon butter and 1 teaspoon vanilla, and put on to boil while mixing the following batter:

1 c white sugar
1 t cinnamon
2 t b. p.
1¾ c flour
bit of salt
½ c milk
2 T butter
1 c dates (cut up)
1 c nuts (chopped)

Drop in syrup mixture by tablespoonful and bake in hot oven, 375 to 450 degrees. Serve with whipped cream. Serves 12.

—Mrs. H. D. Jeter.

APPLE CRISP

1 c sifted flour
½ to 1 c sugar
1 t b. p.
½ t salt
1 unbeaten egg
5 or 6 sliced apples
1/3 c melted and cooled shortening
½ t cinnamon

Mix flour, sugar, baking powder, salt and egg until crumbly and sprinkle over apples which have been placed in a greased 6x10 baking dish. Pour over this the melted shortening and sprinkle with the cinnamon. Bake 30 to 40 minutes in 350 degree oven. Serve warm with cream.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

FUDGE PUDDING

1 c sifted flour
2 t b. p.
½ t salt
¾ c sugar
6 T cocoa
½ c milk
1 t vanilla
2 T melted shortening
¾ c chopped walnuts
¾ c brown sugar
1¾ c hot water

Sift together flour, baking powder, salt, white sugar and 2 tablespoons cocoa. Stir together milk, vanilla and shortening and add to above dry ingredients. Add nuts and pour into greased 9-inch square pan. Mix brown sugar and remaining cocoa, sprinkle over batter. Pour hot water over surface of uncooked batter in pan. Bake in 350 degree oven for 40 minutes.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

LEMON CHIFFON PUDDING

Sift together: 1/3 cup sifted flour, 1 cup sugar and ⅛ teaspoon salt, cream in 3 tablespoons soft butter. Add: 3 egg yolks beaten thick, 3 tablespoons lemon juice, ½ teaspoon lemon rind, 1 cup milk. Fold in 3 egg whites beaten stiff. Pour into buttered baking dish and set in pan of hot water. Bake 40 minutes in moderate oven, 350 degrees. Serve hot or cold.

—Mrs. John L. Graham

PEACH CRUMBLE

4 cups peaches (or other fruit) in large baking dish, using ½ cup sugar for fresh fruit. Mix together: 1 cup flour, 1 cup sugar, 1 teaspoon baking powder, ¼ teaspoon salt and 1 egg. Cover fruit, then melt ½ cup shortening, 1 teaspoon cinnamon, sprinkle over top of crumb mix. Bake 20-25 minutes in moderate oven.

—Wanna Stewart (Mrs. Roxie)

GRAHAM CRACKER DESSERT

3 eggs **1 c sugar**
1 c graham cracker crumbs **½ c walnuts**

Beat eggs, beat in sugar, beat in crumbs. Stir in walnuts and bake in greased pan 25 minutes at 350 degrees.

—Jean Miller (Mrs. W. Don)

CORN PUDDING DESSERT

Three well beaten eggs; ½ cup sugar, 2 cups milk, 1 can cream style corn or equal amount of corn cut thoroughly from cob; ½ teaspoon salt, nutmeg and vanilla for flavoring. Mix well and bake in pudding dish set in pan of water in slow oven until firm.

—Carrie Crokat (Mrs. E. A.)

GRAHAM CRACKER DESSERT

½ lb. graham crackers (rolled fine) **½ lb. marshmallows cut in thirds**
½ lb. dates, cut fine **½ lb. nut meats, cut fine**

Drop marshmallows in ½ cup cream, and allow to stand 1 hour. Grease pan with butter, pack mixture in tight and place in refrigerator for several hours or over night. Cut in squares and serve with whipped cream.

—Mrs. Jack Vogt

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MACAROON PUDDING

2 envelopes gelatin (2 T) **½ t vanilla**
4 eggs (separated) **8 T sugar**
1 qt. milk **dash of salt**

Soak gelatin in milk 5 minutes. Put on low heat and stir until dissolved. Beat egg yolks with 4 tablespoons sugar. Add a little hot milk to yolks, then return to remaining milk and bring to a boil. Cool slightly and fold into the egg whites which have been beaten stiff, with remaining 4 tablespoons sugar added gradually, add vanilla. Crumb 1 dozen large bakery macaroons into 8x14 casserole. Pour cooked mixture over them and place in refrigerator until set. Serve plain or with whipped cream. Serves 12.

—Mrs. Elmer Drew

REFRIGERATOR PERSIMMON PUDDING

1 c ripe persimmon pulp **½ c chopped coconut**
1 c graham cracker crumbs **12 dates, cut fine**
½ c nuts, chopped **12 marshmallows, cut fine**

Mix all ingredients, except cracker crumbs. Cover wax paper with a thick layer of cracker crumbs; then turn first mixture onto cracker crumbs and cover completely. Form into a 2-inch thick roll and wrap in wax paper. Chill in refrigerator for 3 to 4 hours. Slice and serve with whipped cream. Makes six large servings.

—Van Leach (Mrs. Clifford N.)

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PERSIMMON PLUM PUDDING

Sift together:
1 c sifted flour
½ c sugar
¼ t soda
⅛ t salt
½ t cinnamon
Add:
1 c persimmon pulp (coarse sieve)
½ c milk
1 egg yolk
1 t vanilla
1 T butter, melted
½ c chopped walnuts

Thoroughly mix and fold in stiffly beaten egg white. Bake in covered buttered baking dish for 1 hour at 350 to 365 degrees. Remove cover immediately upon taking from the oven. Serve warm with whipped cream.

—Edith Wight (Mrs. C. J.)

PERSIMMON PUDDING

1 pt. persimmon puree
1 qt. milk
1 egg
1½ c sugar
4 T flour
1 t soda
4 T butter

Mix all ingredients. Bake in moderate oven until dark brown and set like custard. Stir occasionally while baking. Serve cold with cream plain or whipped. My grandmother's recipe from Indiana.

—Dorcas Ann Spaulding (Mrs. Clarence)

CHOCOLATE DESSERT

¼ lb. margarine
2 egg yolks
½ t vanilla
1 c powdered sugar
1 sq. melted chocolate
½ c nuts

Fold in 2 beaten egg whites, pour mixture in pan 8x8x2 lined with crushed vanilla wafers. Sprinkle crumbs on top and store in refrigerator over night. Cut into squares. Serves 8.

—Georgia Campbell (Mrs. Sidney)

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ANGEL TORTE

Four egg whites beaten stiff, add slowly 2 cups sugar, ½ teaspoon cream of tartar. When satin smooth place in pie plate and bake in low, 250 degree oven, for 60 minutes. Four egg yolks, grated rind of ½ lemon, juice of 1 lemon, ½ cup sugar. Cook in double boiler until stiff. Cool. Spread evenly on cooled egg pie crust. Top with whipped cream. Set in refrigerator for 12 hours and serve. Do not freeze. Jelly, jam, marmalade, pineapple juice, etc., can be used as substitute for lemon mix.

—Mrs. G. C. Richter

PINEAPPLE CREAM

1 c sugar
½ c cold water
1 envelope Knox gelatin
1 small can crushed pineapple
juice of ½ or whole lemon
½ pt. whipping cream

Place sugar and pineapple in pan and bring to boil. Simmer for 10 minutes. Soak gelatin in cold water while pineapple is simmering. Add to first mixture and stir until dissolved. Add lemon juice and chill until thickish. Fold in whipped cream and nuts, if used. May chill in molds or a square pan and cut in squares for serving.

—Mrs. Arthur S. Wilks

CHERRY CRISP

Boil juice of 1 can of drained pie cherries (No. 2 can), 1 cup sugar, 3 tablespoons flour, until thick. Cool. Add cherries, a few drops of red coloring and ½ teaspoon of vanilla. Mix as pie crust, the following ingredients:

1½ c quick oats
1 c brown sugar well packed
½ t salt
1½ c flour
¾ c Crisco
¾ t soda

Divide into equal parts; pack half of mixture into lightly greased 8x12 baking dish. Spread on cooled cherry mixture; sprinkle other half of crust mixture over the top. Bake at 375 degrees for 30 minutes or until lightly browned. Serve warm or cold with whipped cream.

—Mrs. John L. Graham

APRICOT SHERBET

1 c apricot juice
1 c apricot pulp
½ c water
¼ c sugar
1½ T lemon juice
½ c coffee cream
2 egg whites
dash of salt

Cook apricot juice, water and sugar slowly for 10 minutes. Cool. Force through strainer. Add lemon juice and syrup. Chill. Freeze firm. Remove to bowl and beat until light. Add beaten egg whites and cream. Return to tray and finish freezing, stir every little while.

—Dorothy A. Evans (Mrs. Ira L.)

CRANBERRY SHERBET

1 can cranberry sauce
2 t grated lemon rind
3 T sugar
6 T orange juice
2 egg whites

Break up cranberry sauce with fork, add lemon rind and sugar dissolved in orange juice. Freeze in refrigerator tray until partially set—fold in stiffly beaten egg whites and freeze until firm.

—Cora B. Payson (Mrs. E. E.)

SNOW BALLS

½ lb. butter
1 c gran sugar
1 c chopped nuts
2 eggs
chocolate wafers
whipped cream

Cream butter, sugar and eggs, add nuts and 1 cup crushed pineapple (drained). Spread chocolate wafers (4 high), let stand at least 24 hours in refrigerator before serving. At the last minute spread with whipped cream, sides and top, and sprinkle with coconut. Serves 12.

—Mrs. Roswell Bolte (Betty)

QUICK FRUIT DESSERT

Drain 1 can of peaches or other fruit and arrange in bottom of 9-inch square buttered dish. Mix together 1 cup packaged pastry mix and ½ cup brown sugar. Sprinkle over fruit. Bake in 350 degree oven for 35 to 40 minutes. Top with whipped cream when served.

—Mrs. R. M. Hoskins

RASPBERRY ICE CREAM PIE

1 pkg. raspberry jello
1-2/3 c hot water
1 T lemon juice
1 pt. vanilla ice cream
1 c crushed raspberries
1 9-inch pie shell

Dissolve jello in hot water and add lemon juice. Chill until partially set. Beat ice cream into gelatin. Fold in raspberries and pour chilled filling into cooled pie shell. Chill pie until firm (about 1 hour). Top with whipped cream and raspberries.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

WINE SAUCE

½ c sugar
2 T cornstarch
dash of salt
1 c boiling water
1 inch strip lemon peel
2 T lemon juice
2 T butter
¾ c California port wine

Mix sugar, cornstarch and salt, add all at once to boiling water and lemon peel. Cook, stir until thick and transparent. Add lemon juice, butter and wine. Heat gently. Serve hot with steamed pudding. Add a dash of nutmeg. Makes 1½ cups.

—Dorothy A. Evans (Mrs. Ira L.)

STEAMED BROWN PUDDING

1½ c bread flour
2 T sugar
½ t salt
1 t soda
1 egg
½ c molasses
2 T melted butter
½ c boiling water

Sift dry ingredients; beat egg, add molasses, sifted dry ingredients, and boiling water. Turn into greased mold. Steam for 1 hour. Serve with Sherry Fluff Sauce.

Sherry Fluff Sauce

2 beaten egg yolks
1 c sugar
½ c sherry
1 c whipped cream

Beat egg yolks and sugar; add cherry and whipped cream. The sauce is cold and the pudding is hot which makes an interesting combination and good eating.

—Mrs. O. G. von Lang

WOODHAVEN PUDDING

Eight ounces dates cut in pieces; pour 1 cup boiling water over dates. Cool. Cream ½ cup shortening, 1½ cups sugar (granulated or brown), 1 teaspoon soda. Add: 2 eggs, beaten and the date mixture, 1¾ cups flour, 1 teaspoon cocoa, ½ teaspoon salt (sifted together). Pour into 9x11 dish. Scatter ½ package chocolate bits, ½ cup nutmeats over cake and bake at 350 degrees for 45 minutes. Sprinkle with powdered sugar. May be served warm with whipped cream or just as cake.

—Mrs. L. B. Gile (Marie Dalton's Mother)

½ c. butter PINEAPPLE ICE-BOX CAKE

Cream ~~egg yolks~~ with ½ c. sugar, beating 15 minutes. Add cup crushed pineapple, 1 cup chopped pecans, mix and keep a creamy consistency. Crush ¾ pound to 1 pound of vanilla wafers. Beginning and ending with the wafers, make layers of the two mixtures. Chill, serve with whipped cream, topped with maraschino cherry. 9-12 servings.

—Mrs. R. Blandin Smith

CHOCOLATE PUDDING CAKE

1 c flour
2 t b. p.
¼ t salt
2/3 c sugar
2 T cocoa
2 T shortening, melted
1 c nuts, chopped
½ c milk

Sift dry ingredients; stir in milk and shortening. Add nuts, pour in 4x8 inch pan. Mix 1 cup brown sugar and 4 tablespoons cocoa and sprinkle over cake. Pour 1¾ cup hot water over entire cake. Bake 40 to 45 minutes in 350 degree oven. Cut in squares, spoon sauce that tends to run to bottom of pan over top of cake.

—Darel Culver (Mrs. James)

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GRAHAM CRACKER TORTE

yolks of 6 eggs
1 c sugar
1 c chopped walnuts
1 c ground graham crackers
¼ t b. p.
whites of 6 eggs

Cream egg yolks with sugar, beating 15 minutes. Add chopped walnuts, ground graham crackers and baking powder which has been sprinkled over the crackers. Beat egg whites, add alternately with nut meats and crackers. Bake in 2 buttered tins about 20 minutes. Turn one layer onto a cake plate and cover with filling, then the other layer on top with whipped cream on top of all.

Filling:

¼ c powdered sugar
⅛ lb. butter
2 T sweet cream
1 t vanilla

—Mrs. Theodore Vita

MARSHMALLOW PUDDING

1 lb. marshmallows
1 can pineapple (diced small)
2 T pineapple juice
2 bananas
1 c nut meats
4 egg whites

Dissolve marshmallows and 2 tablespoons pineapple juice in bouble boiler. Add small can diced pineapple, 2 bananas cut in small pieces and 1 cup nut meats. Stir well and pour over beaten egg whites. Beat and set aside to cool. Serve with whipped cream.

—Mrs. I. U. Smith

PERSIMMON PUDDING WITH LEMON SAUCE

Cream together 1 cup sugar, 1 tablespoon melted butter, add 1 egg and mix well. Add 1 cup persimmon pulp. Sift together 1 cup flour, 2 teaspoons soda, 1½ teaspoons baking powder, add alternately with ½ cup milk, 1 teaspoon vanilla, last, 18 chopped dates. Bake 40 minutes at 325 degrees. Serve with lemon sauce: 2 eggs beaten, add 1 cup sugar and butter size of egg, then juice of 1 lemon. Cook until thick. dates optional

—Mrs. W. H. Jennings
—Mrs. George Downey
—Mrs. Edward Hopkins

PERSIMMON PUDDING

1½ c sifted flour
¼ t nutmeg
½ t salt
1 t cinnamon
1½ t baking soda
1 c seedless raisins
½ c chopped nuts
2 eggs (beaten)
1½ c sieved persimmon pulp
1½ c sugar
¼ c melted butter
1/3 c milk

Mix dry ingredients, stir in raisins and nuts. Beat eggs, add sugar, persimmon pulp and melted butter. Then add flour mixture and milk. Beat until smooth and pour into greased dish set into a shallow pan of water and bake at 325 degrees for 1½ to 1¾ hours. May also be poured into greased dish, covered and steamed 2½ hours. Serve hot with hard sauce, or cold with cream.

—Mrs. C. N. (Van) Leach

LEMON ICE BOX PIE

1 small can evaporated milk
2 eggs
1/3 c fresh lemon juice
½ c sugar
spiced crumbs
1 T grated lemon peel

Pour milk in ice cube tray, chill until crystals start to form. Separate eggs, mix yolks with sugar, lemon juice and grated peel. Beat egg whites until stiff then lightly mix in the yolk mixture. Turn chilled milk into bowl, beat stiff and carefully fold into egg mixture. Pour into ice cube tray lined with spiced crumbs, swirl top and decorate with lemon peel twists and freeze. Serves 6 to 8.

Spiced Crumbs: ¾ cup crisp toast crumbs, ½ cup brown sugar, ½ teaspoon nutmeg, ¼ teaspoon cinnamon, ¼ teaspoon ground cloves, ¼ teaspoon ginger. Mix well and work in 3 tablespoons melted butter and line ice cube tray, pressing with a spoon.

—Harriett Acevez (Mrs. Julius)

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ENGLISH TOFFEE DESSERT

Mix 6 ounces crushed vanilla wafers and 1 cup chopped nuts (use half to cover bottom of 9x9 pan). Cream ¼ pound butter and 1 cup powdered sugar, add 3 egg yolks, well beaten, 1½ squares unsweetened chocolate, ½ teaspoon vanilla, fold in 3 stiffly beaten egg whites. Pour over mixture in pan spreading remainder of crust mixture on top. Store in refrigerator over night. Top with whipped cream to serve. Serves 12.

—Mrs. Kenneth (Harriett) Kelly

LEMON SHERBET

(Ice cream consistency)

grate rind of 1 lemon
½ c lemon juice
½ c gran sugar
1 qt. rich milk

Combine: lemon rind, lemon juice and sugar. Let stand several hours or over night. Add above mixture to milk and mix well. May curdle but o.k. Pour into freezing pan and leave until hard. Put into large bowl and break up and beat until light and fluffy. Beater and bowl must be cold. Should not be thin. Return to freezing tray and leave. Serve in cold dishes. It will be ice cream consistency but melts like sherbet.

—Philura Green (Mrs. Harry E.)

DATE PUDDING

1 c walnuts (cut)
1 c chopped dates
2 T milk
2 T flour
1 c sugar
½ t b. p.
½ t salt
2 eggs

Fold in well beaten eggs. Pour in buttered baking dish placed in a pan of water and bake 1 hour at 350 degrees. Serve with whipped cream.

—Ada Will (Mrs. L. Fred)

SAUCE FOR DATE TORTE OR PUDDING

To 1 cup brown sugar, 1 cup white sugar, butter size of walnut, 1 tablespoon cornstarch or flour, add 1 cup boiling water. Boil and serve hot over pudding topped with whipped cream.

—Mrs. John F. Elliott (Beverly)

ZWIEBACK DESSERT

Make a crumb mixture of 1 package Zwieback rolled fine, 1 teaspoon cinnamon, ½ cup sugar, ½ cup melted butter or margarine, ¼ teaspoon salt. Save out of this mixture for topping. Pat into 8-inch square pan. In a double boiler make a custard of 2 cups milk, 3 egg yolks, ½ cup sugar and 1 tablespoon cornstarch, cook until thickened; pour over crumb mixture and top with stiffly beaten egg whites sprinkling crumbs over top. Bake for 30 minutes in 350 degree oven. Let stand 24 hours before serving.

—Mrs. M. W. Babcock

LEMON FLUFF DESSERT

1 c sugar
1 lemon (juice and rind)
2 eggs
3 T flour
1 c milk
½ t salt

Beat egg yolks, add sugar, flour, lemon juice and rind, milk and salt. Mix well, then fold in well beaten egg whites. Put in buttered baking dish, set in pan of water. Bake one hour at 300 degrees.

—Ada Will (Mrs. L. Fred)
—Mrs. Robert E. (Flora) Robertson

RAISIN PUDDING

Boil together for 10 minutes 1 cup raisins, 1½ cup sugar, 4 cups boiling water, 1 teaspoon vanilla, 1 teaspoon butter and ¼ teaspoon salt. Make a batter of 1 cup sugar, dash salt, 1 tablespoon Crisco, 1 tablespoon cocoa, 1 teaspoon cinnamon, ½ cup milk, 1 cup crushed nuts and 3 teaspoons baking powder sifted with enough flour to make stiff dough-like dumplings. Drop by spoonfuls in raisin mixture. Bake 30 minutes and serve warm.

—Mrs. A.E. Floto (Etoile)

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2 c flour	**¼ c shortening**
4 T sugar	**4 t b. p.**
pinch salt	**1 egg**

Add milk to soft dough; roll out like pie crust. Lay sliced apples on top and sprinkle with sugar and cinnamon. Bake in moderate oven, 300 degrees.

—Carol S. Sperry (Mrs. Jay V.)

DATE PUDDING

1 cup sugar, 1 teaspoon butter, 1 egg, 1¼ cups flour (scant). Mix 1 cup chopped dates with 1 cup boiling water and 1 teaspoon soda, add to first four ingredients, adding ½ cup nuts and 1 teaspoon vanilla. Bake slowly and serve with whipped cream.

—Mrs. C. W. Gaeth (Corinne)

APPLE CRISP

Cream ½ cup butter, 1 cup brown sugar, work in ¾ cup flour and 1 teaspoon cinnamon. Slice 4 cups of apples, using half to make a layer in bottom of buttered casserole, cover with half of first mixture, rest of apples and rest of butter mixture. Pour ½ cup water over all, dot with butter, bake uncovered 1½ hours at 350 degrees.

—Mrs. Travers Carey

FRUIT COMPOTE

Cook 1 cup sugar, 1 cup water, 3 tablespoons cornstarch, salt, cook until clear, add juice and grated rind of 1 orange and 1 lemon, cool, add finely cut banana, orange, apple and ½ cup dates. Fold in 1 cup whipped cream. Light and delicious dessert.

—Mrs. Wilbur (Pat) Bradley, Jr.

QUICK DESSERT

Boil 1 cup water and pour over package of jello, any flavor. Stir until dissolved. Add ice cream to hot jello and beat smooth. Chill.

—Mrs. Lee S. Packard

CHOCOLATE ANGEL CAKE DESSERT

Melt over hot water, two 7-ounce semi-sweet chocolate bits. Remove from heat and add 3 beaten egg yolks. Cool 5 minutes. Fold in the stiffly beaten egg whites and 1 pint whipped cream. Break 8-ounce angel food cake in bite-size pieces, spread layer of cake over bottom of 8x12x2 glass dish, using about ½ of cake. Cover with chocolate mixture, then layer of cake and finish with layer of the chocolate mixture. Chill overnight. Cut in squares, and sprinkle toasted almonds over top. Serves 14 to 16 people.

—Mrs. Charles B. Barnes

EVE'S PUDDING

Dice and slice 6 apples, dip in butter 6 slices of bread diced, 6 ounces of white raisins chopped fine, 6 eggs well beaten, ½ teaspoon salt and ½ teaspoon nutmeg. Mix together and steam 4 hours in buttered pudding mold or individual molds. Make a sauce of ½ cup butter, beaten to a cream, add 2 cups powdered sugar, add ½ cup warm wine, a little at a time. Place in bowl in pan of hot water and stir 2 minutes. Sauce should be smooth.

To serve, turn pudding on serving dish, encircle with ferns. Serve with wine sauce.

—Mrs. Wm. J. (Connie) Bobisch

FOAMING SAUCE

Sift 1 packed cup of brown sugar with 1 tablespoon flour. Add 1 egg yolk and 1 tablespoon butter, cream until smooth. Pour 1 cup of boiling water over ingredients, stirring constantly. Cook until thick, beat gradually into stiffly beaten egg white, season with spice or flavoring. Good hot or cold on cobblers or toasted old pound cake.

—Eva N. Walters

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A GOOD DESSERT

1 small angel food cake broken in small pieces and arranged in a pan. Soak 2 packages gelatin in 1 cup water. Separate 4 eggs. Beat yolks, add 1 cup sugar, 1 pint milk, cook in double boiler until thickened. Add gelatin to custard, a little salt, and let this mixture cool. Beat egg whites stiff and fold in 1 pint whipped cream, add 1 teaspoon vanilla, add this to custard and pour over the cake. Let stand a few hours, serve with fruit on top, if desired. Serves 12 to 15. —Etoile H. Floto

ANGEL PIE

Make a meringue shell by beating 3 egg whites until foamy, add ½ teaspoon cream tartar; beat until stiff. Fold in 1 cup sugar, spread in greased and floured pie tin. Bake 1 hour at 275 degrees. Make a lemon filling by beating the 3 egg yolks, add ½ cup sugar, rind and juice of 1 lemon. Boil until thick. Cool. Whip 1 pint of whipping cream stiff. Spread layer of cream on baked shell, spread filling over cream and top with remaining whipped cream, chill and serve. —Mrs. Raymond Olson (Mary)

DATE TORTE

Mix together 1 cup sugar, 1 teaspoon baking powder, pinch of salt. Beat 3 egg yolks and add to mixture. Then add 1 cup chopped dates, 1 cup chopped nuts, ½ cup dried bread crumbs; mix well. Fold in 3 well-beaten egg whites, pour into 2 buttered pans, bake 30 minutes in 350 degree oven. Serve with sauce made of 1 cup brown sugar, 1 cup white sugar, butter size of walnut, 1 tablespoon cornstarch or flour. Add 1 cup boiling water, bring to boil, remove from fire. Serve sauce hot over torte.

—Mrs. John F. (Beverly) Elliott

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BOYSENBERRY COBBLER

Put 2 cups of berries in 6x10x2 pan. Sprinkle with ½ cup sugar, ¼ teaspoon nutmeg, ¼ cup orange juice and ½ of the orange rind. Mix biscuit mix with ½ cup sugar, and work in 2 tablespoons butter. Stir in remaining orange juice and rind. Roll out on floured board to fit pan. Place crust on berries. Bake at 425 degrees for 25 minutes.

—Mrs. Bruce (Irene) Fitzgerald

BRANDY SAUCE

Combine 1¼ cups cold water, ½ cup sugar, ⅛ teaspoon salt, ½ lemon rind grated, 4 tablespoons brandy, ½ teaspoon butter, 1 inch stick cinnamon, add 1 teaspoon cornstarch mixed with a little cold water. Cook for 2 minutes, stirring constantly. Good on plum pudding, fruit cake or mince pie. Serve hot.

—Mrs. Nels T. (Muriel) Christensen

PINEAPPLE DELIGHT

½ pound vanilla wafers (crumbled). Put half of crumbled wafers in bottom of buttered dish. Cream together ½ pound butter (or substitute), 3 cups sugar, add 4 eggs, one at a time, mix well, then spread this custard over wafer layer. Whip 1 pint cream, add 2 cups (well drained) crushed pineapple. Put this over custard layer. Cover with remaining wafer crumbs. Chill for 24 hours. Serves 18.

—Dola Lawyer (Mrs. James)

CHERRY CREAM CHEESE PIE

Mix together 1 can condensed milk and ¼ cup lemon juice. Then mix separately 1 package cream cheese, 2 egg yolks; add 1 can sour cherries, then add milk mixture. Blend well, pour in baked pie shell.

—Mrs. Lawrence (Marjorie) Spear

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ORANGE CHARLOTTE

Soak 2 tablespoons Knox gelatin in ½ cup cold water, dissolve in ½ cup boiling water; add 1 cup sugar, 1 cup orange juice, 1 tablespoon lemon juice, rind of 1 orange grated. When mixture begins to thicken, add 1 pint whipped cream. Line mold with sponge cake, lady fingers or pound cake. Decorate with whipped cream. Makes 15 to 20 servings.

—Mrs. Henry Jackson Adams

CHOCOLATE CHIFFON PIE

Melt in double boiler 1 package semi-sweet chocolate chips, 3 tablespoons milk and 2 teaspoons sugar. Cool. Add 4 egg yolks, beating after each is added. Beat egg whites stiff and add to mixture. Place in refrigerator. Top with whipped cream.

—Mrs. W. F. (Beth) Rothert

GREEN'S DESSERT

Cream ½ cube butter, 1 cup sugar, add 2 well-beaten eggs, 1 teaspoon vanilla, 1 small can well drained crushed pineapple, ½ cup finely cut nut meats. Put layer of graham crackers in 9-inch pan; cover with mixture, then another layer of crackers. Over this, pour 1 package partially set lemon jello; let set over night. Serve with whipped cream.

—Olive W. O'Conner

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Chapter 6

Candies

HUNDRED DOLLAR FUDGE RECIPE

Have the following ingredients ready in a large bowl:

3 packages Baker's Dot chocolate broken in pieces. (Must be Dot)

1 8-oz. jar marshmallow cream

⅛ lb. butter

2 c nut meats, chopped

1 t vanilla

Cook 1 large can Carnation milk and 4½ cups white sugar until it boils. Turn down flame and cook slowly for 6 minutes after it boils. Then pour over mixture and stir until thoroughly blended. Pour in buttered Pyrex pans. Makes 4½ pounds.' Put in refrigerator for one hour to cut better.

—Mrs. Al Sebby (Mae)

PRALINES

(Burnt Sugar Candy)

3 c sugar

1 c light cream

⅛ t soda

¼ c butter

½ t vanilla

nut meats

Melt 1 cup sugar in heavy skillet over low heat, stirring constantly until melted and light caramel colored. Pour slowly into pan containing remaining sugar and cream. Cook to firm ball stage (246) stirring constantly. Remove from heat, add soda and stir vigorously. Add butter, cool 10 minutes. Add vanilla and beat until mixture is thick and loses shininess. Blend in nut meats. Spread in greased pan. Cool; cut in squares. Makes 3 dozen medium-sized pieces.

—Mrs. Raymond Olson (Mary)

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PENUCHE

2 c brown sugar
½ c Karo
½ c rich milk
½ T butter
¼ t salt
1/3 t vanilla

Boil until soft ball is formed in water. Cool. Add vanilla and beat until creamy. Add 1 or ½ cup nuts if desired.

—Mrs.Mark H. Townsend

A MARINE'S FAVORITE CANDY

2 c granulated sugar
1 c milk
2 T butter
2 c chopped walnuts
2 c chopped dates
2 c chopped figs (optional)

Bring sugar, milk and butter to boil, stirring constantly. When drop becomes semi-solid in glass of water, remove from fire. Beat well, stir in fruits and nuts until mixture becomes thick. Shape in rolls about 2 inches in diameter, roll in damp cloth and put in refrigerator until wanted. Slice as desired. May be made a week in advance so is good for Christmas.

—Madge Hale McKellar (Mrs. Earle)

PEANUT BUTTER FUDGE

3 c white sugar
1 c milk or condensed cream
1 T butter
¼ t salt
4 T peanut butter
1 T vanilla

Combine sugar, salt and milk and bring to boil. Add butter and peanut butter and boil until it forms a firm ball in cold water. Remove from fire, add vanilla and stir until it snaps. Pour into buttered pan.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

HONEYED WALNUTS

Boil 1½ cup sugar, ¼ cup honey, ½ cup water, ¼ teaspoon salt until syrup forms soft ball in cold water. Add ½ teaspoon flavoring, 2 cups walnut halves, stirring until syrup becomes soft and creamy. Separate with a fork on waxed paper.

—Mrs. E. L. Valleen

EASY DIVINITY

2 c white sugar **½ c white Karo**
½ c water and milk **2 egg whites**

Boil sugar and milk until ball is brittle in water. Beat egg whites stiff. Add above while beating. Drop from spoon. Cut nut meats may be added if desired.

—Georgia W. Townsend (Mrs. Mark H.)

BUTTERSCOTCH

(This candy is famous as Doncaster Butterscotch)

2 c sugar **½ c vinegar**
2 T butter (MARGARINE WILL NOT DO) **1 t vanilla**

Cook slowly, until brittle stage, test in water, drop by teaspoons onto buttered dish.

—Carol S. Sperry (Mrs. Jay V.)

NOTES

Chapter 7

Soups and Basic Sauces

POTATO AVOCADO SOUP

½ c avocado pulp **2 c milk**
1 c potato (cubed or mashed) **½ c water**
1 med. onion, chopped **1 T flour**

Boil milk, add potato mix, blend flour and water and salt and pepper to taste, add to milk and boil, add avocado pulp last and blend with other ingredients but do not boil.

—Mrs. G. C. Richter

MARTHA'S VINEYARD TESTED RECIPES
CLAM CHOWDER

Dice a small piece of fat salt pork and fry out until nicely browned. Dice three small onions and fry in the fat, taking care not to burn. Add two or three medium sized potatoes sliced thin and cover well with water and simmer until potatoes are done. Add one pint of clams with the clam water and bring to boil. Add one pint of hot water and one quart of milk and bring to boil and thicken with flour to the consistency of thin cream. Season to taste with salt and pepper.

—Carrie Crokat (Mrs. E. A.)

HOMEMADE TOMATO SOUP

Make 2 cups thick white sauce in large skillet. Heat 1 No. 2½ can tomatoes (or same amount fresh tomatoes stewed). Before combining be sure to have sauce and tomatoes hot. Using cup, add tomatoes very slowly to sauce. Stir constantly. Season to taste.

—Mrs. William (Teddy) Beck

CREAM OF CLAM SOUP

Melt 2 tablespoons butter, blend in 2 tablespoons flour and add ½ onion to flavor. Add 1 quart milk, cool slowly to thicken. Add 1 cup or more of cream, 2 cans minced clams, 1 cup cooked celery, cut fine. Season when hot.

—Mrs. Henry Jackson Adams

WHITE SAUCE

For a thin sauce, melt 1 tablespoon butter in saucepan and blend in 1 tablespoon flour, add 1 cup milk, stirring constantly, bring to boiling point, season with ¼ teaspoon salt, dash paprika or pepper. For medium thick sauce, double amount of butter and flour and for thick sauce, triple amounts.

—Mrs. Mark H. (Georgia) Townsend

SAUCE COMBINATIONS

Egg Sauce: to medium thick sauce add 2 hard-boiled eggs, minced fine.

Caper Sauce: add 1 tablespoon minced capers to thin sauce, serves 4.

Parsley Sauce: add 1 tablespoon finely chopped parsley to medium thick sauce. Serves 4.

Oyster Sauce: make thick white sauce then add 1 dozen oysters coarsely chopped, which have been scalded in their own liquor. Add oyster liquor seasoned with lemon juice. Serves 6.

Shrimp Sauce: add 1 cup diced shrimps and slight grating of nutmeg to medium thick sauce. Serves 6.

Pimento Sauce: add 2 tablespoons finely minced pimentos to medium thick sauce. Serves 4.

Horseradish Sauce: add 1 cup stock, 1 beaten egg yolk, 1 tablespoon freshly grated horseradish and 1 teaspoon lemon juice. Serves 6.

Anchovy Sauce: add ¾ teaspoon anchovy paste or 1 tablespoon anchovy sauce, omitting salt in thin white sauce. Serves 4.

Cheese Sauce: to medium thick sauce add ¼ cup grated cheese. Serves 4.

—Mrs. Mark H. (Georgia) Townsend

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Chapter 8

Meat, Fish, Fowl, Game and Barbecue

CHICKEN DIVAN

Wash and drain one large bunch of broccoli (or asparagus). Cook in boiling water — keep hot.

Make sauce as follows: Melt 4 tablespoons butter in saucepan, blend with 4 tablespoons flour and gradually add 2 cups chicken stock, stirring constantly until thick and smooth. Cook over low flame about 10 minutes, stirring frequently. Fold into the sauce ½ cup thick cream whipped, and 3 tablespoons sherry. Season to taste with salt and pepper. Place broccoli or asparagus on hot ovenproof platter or tin and pour over it one-half the sauce. To the remaining sauce, add ¼ cup grated Parmesan cheese. Over the sauce covered vegetable, arrange thin slices of cooked chicken or turkey, cover with remaining sauce and sprinkle with cheese. Set dish under broiler until sauce bubbles and is lightly browned.

—Mrs. Russell Carter

SHRIMP IN WINE

1½ lb. raw shrimp
2 c white wine
2 minced shallots or ¼ c minced onion
1 c chicken stock or bouillon
2 T butter
2 T flour
juice of ¼ lemon
2 egg yolks
½ c light cream
toast points

Shell shrimp and remove black line. Combine wine, shallots and stock; bring to boiling point, add shrimp. Simmer 15 minutes. Melt butter, blend in flour ¾ cup shrimp stock (stock used in cooking shrimp). Cook, stirring constantly, until mixture thickens. Add shrimp, cook 10 minutes. Add lemon juice. Beat egg yolks; add cream, add to hot shrimp mixture, stirring constantly. Serve in ramekins or on toast points. Garnish with chopped parsley. Yields six portions.

—Alma Lessner (Mrs. William)

BARBECUED PATTIES

Combine ½ cup soft bread crumbs with ¼ cup milk; add ½ pound ground round steak, salt and pepper to taste. Form into four patties and brown on both sides in 2 tablespoons melted fat or oil.

To make the sauce combine 2 tablespoons Worcestershire or A-1 sauce, 1 tablespoon vinegar, 2 tablespoons sugar, ½ cup ketchup or 1 small can tomato sauce and 1 medium onion chopped. Pour sauce over the browned patties and cook over low heat about 45 minutes. Serves four.

—Mrs. Wm. Rothenberg.

CORNED BEEF PATTIES

2 c flour 1 can corned beef **6 T shortening**
1 t b. p. **1 egg yolk (slightly beaten).**
½ t salt **1/3 c milk**

Mix shortening into dry ingredients with fork. Add egg to milk and then add to dry ingredients to make a soft dough. Roll out half the dough and cut in quarters. Repeat with other half. Fit pieces into muffin pans and fill with following:

Melt 2 tablespoons butter, add ¼ cup finely chopped onion. Add 2 tablespoons flour and stir until well blended. Add 1¼ cup canned tomatoes, dash of pepper. Bring to a boil, stirring constantly until thick and smooth. Simmer 10 minutes. Pour into patty shells, pinch top together and bake 20 minutes in hot oven, 425 degrees.

—Mrs. Max Gundry

WEINER LOAF

Put 8 weiners and 1 cup crackers through food chopper. Mix 1 egg, 1 cup canned tomatoes or sauce and 1 teaspoon prepared mustard thoroughly. Bake in loaf pan or casserole dish which has been oiled, at 350 degrees for 30 minutes.

—Mrs. Laurence Boeing

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VERMONT HAM

Brown 1½ inch thick slice of ham in hot fat. Cover and cook 20 minutes over low fire, surround ham with slices of cooked sweet potatoes and raw apple, cut lengthwise. Pour on enough maple syrup to cover, cook over low fire until ham is tender. (Use 1/3 water to 2/3 syrup which has been mixed before pouring over ham, to avoid sticking and scorching).

—Dorothy A. Evans (Mrs. Ira L.)

SAUCE FOR BARBECUED SPARERIBS

1/3 c sugar
1 c water
¼ t ginger
½ t salt
¼ t nutmeg
¼ t red pepper
½ t paprika
2 T butter
1 onion, chopped
1 clove garlic
1 T flour
1 c tomato juice
½ c vinegar
½ t Worcestershire sauce

Caramelize sugar in large frying pan; add water. Simmer until sugar is dissolved. Melt butter in pan and brown onion and garlic lightly. Add remaining ingredients and combine with syrup. Cook several minutes.

—Lillian Walters (Mrs. Thomas)

CORN BREAD STUFFING

(For 15 pound Turkey)

Mix together 4 cups corn bread, 3 cups bread crumbs or cubes toasted, ½ pound pork sausage, 4 hardboiled eggs, chopped, 4 raw eggs, ½ cup milk, 1 stalk celery, chopped fine, 2 large onions, chopped fine, and poultry seasoning, salt and pepper.

—Mrs. Wm. K. Henderson (Floy)

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PORK STEW WITH BROWN GRAVY

1 lb. pork, cut into 1 inch cubes (shortribs may be used)
2 cloves garlic
2 green peppers
2 large tomatoes
2 large potatoes cut in 1 inch cubes
1 c olives
½ c raisins
1 T vinegar
salt and pepper to taste

Brown meat in hot fat, add flour and brown well; add all the minced vegetables, water for gravy, and vinegar, and simmer until almost done; add the potatoes and cook until potatoes are done. Should have smooth brown gravy. Add the olives and raisins with the potatoes.

—Katherine B. McClain

COUSIN JACK PASTIES

Mix:
½ lb. raw beef (diced)
1 c onions (chopped)
1 c raw potatoes (diced)
salt and pepper

Make enough pastry for two average pies. Roll thin, shape the size of pie plate. Place half of mixed ingredients on one side of pie dough. Dot with teaspoon of butter. Fold other half of dough over filling. Press and roll edges together, trim, turnover fashion. Place two pasties in pie plate. Cut slit in top of each. Bake 20 minutes in hot oven, 400 degrees, or until browned. Reduce heat to 300 degrees and cook 1 to 1½ hours. Baste through slit in top occasionally with hot water with a little butter added for flavor.

—Mrs. Wm. K. Henderson (Floy)

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CORNED BEEF POPOVERS

2 T Crisco — **2 T flour**
1 med. onion — **1 No. 2½ can tomatoes**
1 can corned beef — **1 biscuit dough recipe**

Simmer onions in Crisco until soft. Add corned beef, cut in small pieces, mix well, add flour and tomatoes; should be quite thick. Divide biscuit dough and roll thin, cut in squares. Line muffin tins with biscuit squares, fill with corned beef mixture, fold corners of dough together over top. Bake 20 to 25 minutes in 450 degree oven. Serves 12.

—Mrs. L. G. Boeing (Alma)

TAMALE LOAF

1 lb ground beef — **3 t chili powder**
1 large onion — **1 qt. hominy (ground)**
3 T flour — **olives**

Brown meat and onion, cover with hot water and cook until tender; thicken with flour to thin paste, add chili powder, salt to taste. Simmer a few minutes, alternate meat mixture and hominy with olives added and raisins, if desired. Bake 20 minutes at 375 degrees. Serves 8.

—Reba Blossom (Mrs. Elmer)

BAKED SPARERIBS AND SAUERKRAUT

Place **spareribs** in roaster and cover with **sauerkraut.** Bake at 350 degrees for 1½ hours.

Combine 2 **cups of flour, 1 teaspoon baking powder** and **pepper.** Combine **1 beaten egg** and **1 cup of milk** and add to flour combine. Drop dumplings on kraut and ribs, cover tightly, and cook 30 minutes.

—Barbara Shive (Mrs. John O.)

VEAL IN SOUR CREAM

Cut 1 pound veal steak or chops in sizes for serving, sprinkle with salt and pepper, roll in flour. Melt ¼ cup fat in skillet and braise meat until rich brown. Add ½ pint thick sour cream, simmer over low fire, or bake in 350 degree oven, covered, for 1 hour. Remove veal and thicken sauce if necessary.

—Mrs. Travers Carey

BEEF A LA STROGANOFF

Saute 1½ cups sliced onions in ¼ cup shortening for 10 minutes. Add ½ pound sliced mushrooms, cook 5 minutes. In another pan, brown ½ pound chuck, or round steak cut in small pieces and rolled in flour, add 1 cup canned tomatoes, 1½ teaspoons salt, ⅛ teaspoon pepper, ¼ teaspoon Worcestershire sauce and simmer slowly 1 hour, stirring occasionally. Add to sauteed onion and mushroom mixture, ½ cup sour cream, 1 can mushroom soup, simmer ½ hour or until tender. Serve over wide cooked noodles.

—Mrs. Nels T. (Muriel) Christensen

BARBECUE SAUCE

(For Chicken, Spare Ribs, Etc.)

Mix in sauce pan and simmer 20 minutes uncovered the following: ¼ cup vinegar, ½ cup water, 2 tablespoons sugar, 1 tablespoon prepared mustard, ½ teaspoon pepper, 1½ teaspoons salt, ¼ teaspoon cayenne, 1 thick slice of lemon, 1 sliced onion, ¼ cup butter. Add ½ cup catsup, 2 tablespoons Worcestershire sauce and 1½ teaspoons liquid smoke; bring to boil. Makes 1¾ cups.

—Mrs. Lewis C. (Dorothy) Hansen
—Mrs. Norman S. Austin

TACOS

Saute together 1 pound ground beef, 1 onion, chopped, then add one 8 ounce can tomato sauce and same amount water, 2 teaspoons chili powder, dash of "Mexi-pep" if desired, salt and pepper to taste. Simmer uncovered about 20 minutes. Melt 1 tablespoon shortening in hot skillet, brown tortilla quickly on one side, fold in half and lift out, fill with large tablespoon meat mixture, sprinkle of cheese (Mexican white or American) add shredded lettuce and serve immediately. Makes 12 tacos.

—Mrs. Robert E. (Glenette) Bruce

TURN OVERS
(Grandma Wright's)

1 lb. ground beef — **¼ c ground raw onion**
1½ c ground raw potato — **salt and pepper to taste**
Mix together in bowl and let stand while mixing pastry.
3 c flour — **2¼ t salt**
¾ c peanut oil — **⅜ c milk**
Stir together and divide into six parts and roll each between waxed paper making six pastry rings. Fold one side over mixture, shaping into turnover and press edges together. Place on baking sheet, make slot in top and place 1 teaspoon butter in each turnover. Bake in hot oven, 425 degrees, for 10 minutes, then lower to 350 degrees, and bake 45 minutes longer. Turnovers are delicious served with gravy made of 1 can cream of mushroom soup diluted with ¾ cup of milk and ½ cup grated cheese melted and blended in soup.

—Esther Wright (Mrs. Milton L.)

PASTA SCHUTA

Fry 1 pound round steak, cut in small pieces in 2 tablespoons olive oil, until brown. Add salt and pepper to taste, small onion grated, garlic, ½ teaspoon thyme. Brown. Add 1 tablespoon flour, brown, 1 can tomato sauce, 1 cup hot water, small can mushrooms, chopped, cook 15 minutes, stirring. Turn heat low and simmer 45 minutes. Cook and drain 1 package spaghetti, add to gravy mixture. Sprinkle with 1 cup Parmesan cheese, put in oven for 30 minutes at 300 degrees.

—Mrs. David (Mary Ellen) Mari

GOULASH

Brown in butter, 1 large chopped onion, 1 green pepper; add 1 pound ground beef, salt and pepper. Add 2 cups elbow macaroni, 1 No. 2 can kidney beans, 1 No. 2 can whole tomatoes, 1 tablespoon chili powder and simmer 10 to 15 minutes.

—Mrs. Robert E. (Flora) Robertson

SPAGHETTI SUPREME

Cook ½ pound package spaghetti in large amount of boiling, salted water, 8-10 minutes. Drain, rinse, drain. Saute in 2 tablespoons fat in large skillet, onion, minced, green pepper, 2 celery stalks cut up. Add ½ cup grated American cheese, 1 can each cream style corn, cream tomato soup, mushroom soup, and drained mushrooms. Minced clove garlic, 2 teaspoons Worcestershire sauce add flavor, but may be omitted. Heat through on low fire. Put in bowl 1-1½ pounds ground meat; pour over ½ cup hot water, mash with fork, add to mixture in skillet. Season, pour over cooked spaghetti, mix. Bake in greased baking dish, sprinkle with Parmesan cheese, in hot oven for 30 minutes. Serve with green salad.

—Mrs. William (Teddy) Beck

PHEASANT, A LA HERSCHLA

2 pheasants, dressed **salt**
1 large onion, finely diced **pepper**
2 oranges **1 glass currant jelly**

Disjoint pheasants and brown in butter, adding a little bacon drippings for savory taste. Put one layer of pheasant pieces at the bottom of a large baking dish. Add a layer of the onion, salt and pepper to taste. Then a layer of thin orange rind strips and spread currant jelly over the top. Repeat this until pheasant is used. Add the juice of the oranges. Simmer until tender. Be sure to pour the remainder of the sauce over the pheasant when serving. Serves four.

—Emma Kindy (Mrs. R. O.)

RICE AND FRANKS

Saute 1 large onion in 3 tablespoons shortening, add 1 cup raw rice, 2 tablespoons brown sugar, 2 teaspoons vinegar, 2 cups water, 1 can tomato sauce (8 ounce), ½ teaspoon salt, 2 beef bouillon cubes, ½ pound weiners cut in ½ inch rings. Bring to boil, cover pan, simmer 25 minutes or until rice is tender. Stir carefully once or twice, add more water if liquid cooks away before rice is done. Serves 4.

—Mrs. Robert E. (Glenette) Bruce

RICE AND CURRY

Boil in salt water 3 chickens until tender. Remove meat from bones while hot then cool, this may be done the day before. Brown a little onion in 4 tablespoons butter, remove, add 4 tablespoons flour and when frothy, 1 teaspoon curry powder, and salt according to taste. Add 1 cup thin cream, 2 cups chicken broth, stir until thickens, then add diced fowl. Cook rice to stand apart. Serve 2 tablespoons rice with meat and gravy dipped over each serving. Pass two trays of condiments to expedite serving. Place in separate dishes on tray, boiled white of egg and yolk ground, ground salted peanuts, finely cut green olives, French fried onions. In center of trays a bowl of English chutney as the final top dressing. One can always use minced broiled bacon, jelly, pineapple, or Bombay Duck. Serves 10 to 12.

—Mrs. Henry Jackson Adams

CHICKEN WIGGLE

(For Buffet Suppers)

Cut up 4 to 5 pound chicken. Cook until tender. Let cool in broth. Remove chicken. To broth add 3 onions cut fine, 1 green pepper, 1 cup uncooked rice, 1 can tomatoes, and cook until rice is tender; add 2 bottles stuffed olives, 1 can of mushrooms and 2 cans of peas last thing. Put in baking dish with chicken which has been cut into large pieces and heat through in oven, 30 to 40 minutes, at 350 degrees.

—Doris Rogers

DOUBLE BOILER MEAT LOAF

2 lbs. ground round — **1 or 2 T, as desired**
1 onion (grated) — **2 eggs (beaten)**
1 c bread crumbs — **4 carrots (grated)**
1 c tomato juice — **1 c milk**
Worcestershire sauce, — **salt, pepper to taste**

Cook in double boiler for three hours. Turn out on platter. Garnish with parsley or cooked vegetables.

—Mrs. Hiram D. Newton

ROAST WILD DUCK WITH SAUERKRAUT

2 mallard ducks
1 c wild rice
2 c small toasted bread cubes
1 No. 2½ can sauerkraut or homemade
1 t salt, pepper, sage
1/3 c melted butter
2 medium sized onions, minced
1 celery heart, cut up
3 T butter
1 3½ oz. can chopped mushrooms with liquid
pinch of oregano
either boiled chicken livers or sausage meat may be added

Rub mallard duck with clove of garlic on the inside. Season lightly with salt and pepper and stuff with wild rice dressing. Truss and place, breast up, in a small roasting pan. Cover top and sides with sauerkraut, cover and roast in slow oven for 2½ hours or until done.

Soak wild rice overnight or boil until soft. Mince onions, celery heart and saute in 3 tablespoons butter until golden brown. Add toasted bread cubes to above with chopped mushrooms, including liquid, and the salt, pepper, oregano and add 1/3 cup melted butter. Either boiled chicken livers or sausage meat may be added if desired.

—Emma Kindy (Mrs. R. O.)

MDIVANI CHICKEN SPECIAL

2 broilers
butter
1 onion, sliced
1 c water
pepper
½ c tomato juice
4 T sherry wine
1 t salt
1 t paprika
rice

Cut broilers in 4 pieces each. Fry light brown then lay in baking dish. In same butter, fry onion then add water, tomato juice, wine, salt, paprika and pepper and pour sauce over chicken. Bake uncovered for 30 minutes in hot oven. Turn the pieces and bake 30 minutes more. Serve with plenty of rice cooked the pilaf way—steamed until soft in canned consomme enriched with butter and chicken giblets.

—Mimi Levikow (Mrs. Joseph)

BEEF STEAK

1 steak **1 egg**
2 cloves garlic **2 T water**
1 T flour

Pound the garlic cloves and scatter them over the steak and pound them well into the meat, as evenly as possible. Dip the steak in a batter made of the egg, flour and water. Fry until golden brown.

—Katherine B. McClain

DUMPLINGS SUPERIOR

Sift into bowl 2 cups flour, 3 teaspoons baking powder and 1 teaspoon salt. Rub 3 tablespoons butter into mixture with finger tips or blender. Add 1 egg which has been beaten in cup then filled with milk to measure 1 cup. Drop by teaspoon into boiling broth, chicken or beef. Cover tightly and cook 15 to 20 minutes.

—Mrs. Arthur S. Wilks (Dorothy)

FRANKFORDS

Slice frankfurters lengthwise, not quite through; spread with mustard, thin slice cheese. Fold together, wrap slice bacon around it, hold ends with toothpicks. Broil one side, then other.

—Mrs. F. E. (Lauretta) Crawford

"PORKYPINE" BALLS

Mix together well 1 pound ground beef, ¼ cup rice (raw), 1 onion, season to taste, pour 1 can tomato sauce, ½ cup water over balls made from meat mixture, cover and let simmer until rice is tender.

—Mrs. W. D. Ungricht

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Chapter 9

Salads and Salad Dressings

MOLDED SHRIMP SALAD

1 pkg. lime jello
1½ c hot water
4 T lemon juice
½ small onion, grated
½ c mayonnaise
1 large orange, diced
1 c shrimp, cut up
½ c celery, diced
salt, pepper, sugar, dash of garlic salt

Method: Dissolve jello in hot water. Add lemon juice, onion and seasonings. When jello begins to thicken, add orange, shrimp, celery and mayonnaise. Pour into oiled mold. For pink color, use lemon jello and add a few drops red food coloring. Can use more celery if desired. Also juice from diced orange.

—Kathleen Shinn (Mrs. John)

SALAD NOVELTY

2 bottles Coca-Cola
½ c water
1 pkg. lemon jello
¼ t salt
2 T lemon juice

Add one bottle Coca-Cola to water, heat in double boiler. Add jello and salt and stir until dissolved. Cool. Add second bottle Coca-Cola and lemon juice. Turn into molds. Chill and serve with fluff of mayonnaise topping.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

LA KING SALAD

1 pt. cottage cheese
1 c tomato soup
1 T (slightly rounded) unflavored gelatin
1/3 c cold water

Dissolve gelatin in cold water. Heat soup thoroughly, stirring constantly. Remove soup from fire and add gelatin. Mix well. Pour into individual ring molds and chill until firm, about 30 minutes. Unmold on lettuce leaf. Fill center with cottage cheese. Sprinkle with paprika. Serves six.

—La Miza King

BASIC GARLIC DRESSING

In wooden bowl, mash until consistency of paste, the following: 1 clove garlic, ½ teaspoon sugar, ¼ teaspoon pepper and ½ teaspoon salt. Add ¼ cup vinegar then ¾ cup olive oil or salad oil. To vary recipe add Roquefort cheese or tuna.

—Helen Riley (Mrs. Al)

AVOCADO AND PINEAPPLE SALAD MOLD

1 pkg. lime jello
1 c hot water
1 c pineapple juice
1 c grated pineapple
1 large avocado
½ c nuts chopped fine (or celery)
1 T vinegar
1 T salad dressing

Dissolve jello in 1 cup hot water, add pineapple juice and vinegar. Let stand until it begins to jell then whip jello with rotary beater and whip in the mashed avocado. Add the pineapple, nuts and salad dressing.

—Mrs. Paul Cudney

TWENTY-FOUR HOUR SALAD

2 T sugar
1 egg yolk
½ c cream
juice of 1 lemon
1 large can pineapple chunks (drained)
1 lb. white or pink grapes (seeded)
1 lb marshmallows (cut in fours)
8 oz. jar maraschino cherries (sliced)

Cook sugar, egg, cream and lemon juice until thickened and pour over combined remaining ingredients. Fold in 1 pint whipped cream. Place in refrigerator dish under ice cube compartment for 24 hours. Serve on lettuce leaf.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

CRANBERRY DELIGHT

One pound cranberries, 1 apple, 1 orange and 1 cup sugar. Grind fruit, skin included, add sugar, let stand 2 hours, add to 1 package lemon gelatin dissolved in 1 cup hot water.

—Wanna Stewart (Mrs. Roxie)

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MATTIE LOU'S FRUIT DRESSING

Juice and grated rind each of 1 orange, 1 lemon; add to 1 egg, 1 cup sugar and speck of salt. Cook until it coats the spoon well. Put in pint jar. Will keep well. Put with whipped cream when used.

—Mrs. Mattie Lou Matteson

CREAM CHEESE SALAD

Two packages Philadelphia cream cheese mixed with ½ pint coffee cream, 1 small can crushed pineapple with juice drained off, ½ cup walnuts and 1 package lime jello dissolved in 1 cup boiling water. Serves 8.

—Mrs. Sidney Campbell (Georgia)

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SHRIMP SALAD

1 c tomato juice
1 can tomato soup
1 T Worcestershire sauce
1 c dry cottage cheese
½ green pepper, chopped fine
1 stalk celery, chopped fine
2 hard cooked eggs, chopped fine
1 small can shrimp, cleaned

Soak 2 packages gelatin in ¼ cup cold water. Heat tomato soup and juice and add gelatin. Add rest of ingredients and a little salt. Put in molds or in a pan to be cut in squares and serve on lettuce leaf with mayonnaise. Serves 6-8. To stretch, I add a few slices of avocado with each serving.

—Mrs. Murray Kellock (Marion)

GOOD FRENCH SALAD DRESSING

Put into pint jar the following: 2 teaspoons sugar, 1 scant teaspoon salt, paprika, pepper, celery salt or onion salt (a shake or two). Fill jar one-third full of oil, one-third full of vinegar and half of remaining space in jar with catsup. Put lid on jar and shake well. Store in refrigerator away from freezing unit. If desired, ½ teaspoon prepared mustard may be added to above.

—Mrs. Clarence Osborn (Cleora)

FRENCH DRESSING

1 c sugar
½ c catsup
½ c tarragon vinegar
1 c Wesson oil
½ c cider
salt, pepper and garlic

Put all ingredients in a jar and shake well. Chill.

—Georgia W. Townsend (Mrs. Mark H.)

CHICKEN SALAD IN TOMATO CUPS

Season 3 cups diced chicken with 1½ teaspoon salt and ¼ teaspoon pepper, add ½ cup diced celery, 1 cup diced tart apples, 2 teaspoons grated onion, ½ cup seedless grapes cut in half, ½ cup shredded almonds. Blend 1 teaspoon curry powder with 1 cup mayonnaise and ¼ cup cream. Cut 6 tomatoes into sixths and arrange on lettuce cups, fill with salad and serve.

—Mrs. Hugh C. Latham

MY MOTHER'S DRESSING FOR CABBAGE SLAW

Cook together until thoroughly melted: ½ cup vinegar, ½ cup sugar and dash of mustard. Pour over very slowly a beaten egg, beating constantly. Cook until thick, add pat of butter and pour over cabbage.

—Georgia W. Townsend (Mrs. Mark H.)

BEET SALAD RING

Drain juice from 1 No. 2 can diced beets (should measure 1 cup, add water if necessary). Heat juice, dissolve 1 package lemon jello in it; add 2/3 cup either orange or pineapple juice, 2 teaspoons vinegar, 2 teaspoons horseradish (optional), 1 teaspoon scraped onion, 1 teaspoon salt. Chill; add diced beets, 1 cup chopped celery and pour into mold. If ring mold used, fill center with cottage cheese or marinated vegetables.

—Ethel Prosser

PINEAPPLE CHEESE SALAD

2 c grated yellow cheese
½ c sliced stuffed olives
1 c hot water
1 c whipped cream
3 T gelatin
½ t salt
½ t mustard
¼ t red pepper

Soak gelatin in cold water for 5 minutes. (Enough water to cover). Dissolve gelatin in the hot water. Add cheese and seasonings and stir until dissolved. Add cream last. Put in cans to harden. Use cans with same diameter as a pineapple slice. Dip can in hot water for a second and unmold. Cut slices of cheese mixture the same thickness as the pineapple slice. Serve on a slice of pineapple. Garnish with stuffed olive.

—Mrs. Theodore Vita

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AVOCADO SALAD

1 pkg. lime jello
1 c hot water
1 c celery (diced)
½ c bell pepper (diced)
1 pkg. Philadelphia cream cheese
½ c mayonnaise
1 large avocado
½ t Worcestershire sauce
2 T lemon juice
2 t onion (grated)

Dissolve 1 package lime ~~juice~~ Jello in 1 cup hot water, let cool. Dice 1 cup celery and ½ cup bell pepper. Mix 1 package Philadelphia cream cheese with ½ cup mayonnaise. Mash 1 large avocado and add to cheese mixture, then stir all of the above into the lime jello. Add ½ teaspoon Worcestershire sauce, 2 tablespoons lemon juice, 2 teaspoons onion and a pinch of salt.

—Mary Anna (Mrs. Ralph) Peterson

AVOCADO SALAD

1 pkg. lime jello
2 c boiling water
1½ c diced avocado
1 t onion juice or finely grated onion
½ c diced celery
½ c canned milk or whipping cream
¼ c mayonnaise
1 T lemon juice

Prepare jello and cool. Put salt to taste and lemon juice over avocado and celery and onion. Whip cream or chilled canned milk. Mix the mayonnaise with the cream. Put avocado mixture into jello. Add the cream mixture. Set and serve.

—Mrs. Theodore Vita

PARTY SALAD

2 envelopes of Knox gelatin
3½ c mixed juices (lemon, pineapple, grape)
1 c pineapple
½ c Welch's grape juice
1 lb. cottage cheese
1 c almonds (sauteed)

Soak gelatin in ½ cup grape juice for 10 minutes. Heat mixed juices and add softened gelatin. Stir until dissolved. Combine with cottage cheese, pineapple and nuts. Mold.

—Mrs. Hiram D. Newton

FRENCH DRESSING

1 can tomato soup
1 c Wesson oil
1 c vinegar
1 T Worcestershire sauce
1 T dry mustard
1 t salt
1 t paprika
2 T sugar
1 t pepper
1 clove garlic

Put all in quart jar and shake well several times, let stand over night. Always shake well before using. Makes 1 quart.

—Gladys Busch (Mrs. H. D.)

AVOCADO DRESSING

1 can tomato soup
¼ c sugar
¾ c vinegar
1½ c olive oil (or sub.)
1 med. onion (grated)
1 t dry mustard
1 t salt
½ t paprika
1 T Worcestershire sauce
2 cloves garlice (mashed)

Mix all together in a quart jar, shake well. May be stored in refrigerator.

—Darel (Mrs. J. M.) Culver

SANTA CINNAMON SALAD

Dissolve 1 package cherry-flavored gelatin in 1 cup hot water, add ¼ cup red cinnamon candies to ½ cup boiling water, stir until dissolved, add enough water to make 1 cup than add to gelatin, cool until partially set then add 1 cup chopped pared apples, 1 cup chopped celery and ½ cup walnuts. Pour into molds and chill.

—Mrs. Hugh C. Latham

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YUM YUM SALAD

2 c crushed pineapple
1 c sugar
2 T gelatin, soaked in 1/3 c cold water
1 c dry grated yellow cheese
1 c cream
1/3 c lemon juice

Heat crushed pineapple with juice and add sugar and lemon juice. Soak gelatin in cold water 10 minutes, then add to hot mixture, and stir until gelatin is dissolved. When cool and begins to set, add grated cheese, and cream whipped stiff. Chill. Serve with lettuce and mayonnaise mixed with a pinch of mustard for tang. Serves approximately 12.

—Mrs. Theodore Vita (Irene)

COTTAGE CHEESE SALAD

1 pkg. lime jello
1 pkg. lemon jello
1 large pkg cottage cheese
1 c diced celery
½ c nut meats (chopped)
½ c mayonnaise

Mix lime jello as directed on package, pour in bottom of ring mold. Mix package of lemon jello, let stiffen slightly then whip until creamy. Add two small or one large carton cottage cheese, stuffed olives, celery, nut meats and mayonnaise. Pour in mold and chill.

—Reba Blossom (Mrs. Elmer)

WINE DRESSING

3 T vinegar — wine
3 T sugar
1 T oil (Wesson or olive)
paprika
salt and pepper
1 crushed garlic clove

Mix all thoroughly.

—Salome Rothenberg (Mrs. Wm.)

ROQUEFORT SALAD

1 c sour cream
1 c mayonnaise
1 clove garlic
1 t chopped green onions or chives
½ to 1 wedge Roquefort cheese (small wedge)
1 small can shoestring beets
salt to taste
1 hard-boiled egg

Crush garlic and cheese together, add onions, salt mayonnaise and sour cream and mix thoroughly. Chill. Clean and chill romaine; chill beets and egg. When ready to serve, tear romaine to desired size and mix with dressing, being generous with dressing, then spread shoestring beets over top and grate egg over entire salad. Serve with additional dressing.

—Beatha Boysen (Mrs. H. H.)

SHRIMP SALAD MOLD

1 pkg. lemon jello
2 c tomato juice
juice of 1 lemon
1 lb. shrimp
1/3 c mayonnaise
1 t scraped onion
Worcestershire sauce
1 c diced celery

Dissolve the jello in the tomato juice. Add lemon juice, onion, Worcestershire sauce to taste, celery. Beat in mayonnaise with rotary beater and add shrimp. (Fresh shrimp cooked, cleaned and cut in small pieces is best).

—Mrs. David Cathcart

PINEAPPLE SALAD

One package lime jello dissolved in 2 cups hot water; 1 envelope Knox gelatin dissolved in ¼ cup cold water. Heat 1 No. 2 can crushed pineapple with ¾ cup sugar, when cool mix together. Add 1 cup grated cheese and juice of 1 lemon. When jello has set a little, add 1 cup whipped cream.

—Mrs. Harold C. Hart

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DE LUXE APPLE SALAD

Mix 2 cups cooked macaroni, 1 cup each chopped banana, chopped apples, cut up marshmallow, California grapes halved, cut up dates, ½ cup nut meats. Flavor 1 cup whipped cream with vanilla, fold in fruits, chill. Makes 10 to 12 servings.

—Mrs. Claire Risley Cook

HOT POTATO SALAD

Boil together (approx. 25 minutes) 6 medium potatoes, cut in thirds, and 2 to 4 eggs in shell. Shell eggs, return to potatoes with ½ cup chopped onions, ¼ cup chopped sweet pickle, seasoning, ¾ cup salad dressing. Mash slightly or cut in with knife. Serve hot.

—Mrs. George Clarke

SALAD

Mix together 1 package lemon jello in ¾ cup hot water, 1 can tomato sauce, ¼ cup sugar and ¼ cup vinegar or lemon juice. When cool, add 1 cup diced celery, 1 or more cups diced avocado, salt, 1 cup sliced stuffed olives. Chill in mold.

—Mrs. A. E. Floto (Etoile)

THREE "B's" SALAD DRESSING

Put in jar with lid, 5 tablespoons tarragon vinegar, 1 cup salad oil, 1¼ teaspoons salt, ~~½ teaspoon salt~~, ½ teaspoon dry mustard, 1 teaspoon freshly ground pepper, ¼ teaspoon powdered sugar, ½ teaspoon paprika, 1 clove garlic, mashed. Shake well.

—Mrs. G. von Hegerhorst

FRENCH DRESSING

Put in bottle with cork the following: 1 cup salad oil, ½ cup catsup, ½ cup sugar, ½ cup vinegar, salt and pepper, 1 teaspoon paprika, garlic clove cut in half, ½ onion grated. Shake thoroughly.

—Mrs. W. Don (Jean) Miller

HAM AND POTATO SALAD MOLD

Four cups finely chopped meat, 1 small onion, chopped fine, ½ cup relish, 1 tablespoon gelatin dissolved in ¼ cup cold water, dissolve over hot water; 1 cup tomato sauce, ¾ cup mayonnaise, 2 teaspoons prepared mustard and 1 teaspoon Worcestershire sauce. Pour dissolved gelatin over meat mixture and blend well. Spread half the mixture in the bottom of 2 quart mold which has been rinsed with cold water. Chill until firm. Keep remaining mix at room temperature. Make the potato salad by chopping 3 cups potatoes (4), ¾ cup celery, 1 small onion, 2 tablespoons green pepper, 1 teaspoon salt, ⅛ teaspoon pepper, ½ cup salad dressing and 2 tablespoons milk. Dissolve 1 tablespoon gelatin in ¼ cup cold water, stir into potato salad. Spread layer over chilled meat, chill and spread balance of meat mixture on top. Chill thoroughly. Garnish with pineapple and serve with mixed greens. Serves 10-12.

—Mrs. Paul Cudney

CRANBERRY SALAD

Cook until done 1 pound cranberries in 1 cup water, add ½ cup sugar, package of lemon jello and ¼ cup chopped marshmallows, beat until dissolved. Add 1 cup each of apple, celery, nuts, pour into mold.

—Nova Lee Dickenson

AVOCADO SALAD

Dissolve 1 package lemon jello in 1 cup hot water, add 3 tablespoons lemon juice, ½ cup mayonnaise, 1 cup crushed avocado, 1 teaspoon salt, 1 cup diced celery, ½ cup whipped cream. Mix together and chill in mold.

—Mrs. J. B. Gilbert

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MOLDED CRANBERRY SALAD

Dissolve 1 package lemon jello in 1½ cups hot water, add 1 can cranberry sauce, beat until smooth. Add ½ cup crushed pineapple and 1 cup walnuts. Chill. Serves 8.

—Frances Kenward

FRENCH DRESSING

Blend together ½ cup sugar, 1½ teaspoons paprika, ½ teaspoon salt, 1 teaspoon dry mustard, add slowly ½ cup vinegar and 1 cup oil (Mazola or Wesson), beat 3 minutes.

—Corinne Dall (Mrs. J. R.)

ROMAINE SPECIAL

Cut romaine in 1 inch lengths, put in ice water until crisp, drain. Add enough oil to cover and lemon juice, Parmesan cheese and garlic salt to suit taste.

—Lena Kasitz (Mrs. Walter)

NOTES

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Chapter 10

Foreign Cookery

LASAGNE

Fry in small amount of fat, 1 chopped onion, garlic clove, 1 pound hamburger, ¼ pound spareribs, add 1 can solid pack tomatoes, 1 can tomato puree and cook slowly 2 hours. Season with bay leaf, basil, salt and pepper. Cook separately 1 pound Lasagne macaroni until tender, drain and wash. In oblong casserole place layer of macaroni, sauce, sprinkle cheeses which include 1 pound Mozzarellya cheese cut in small pieces, ¾ pound Ricotta cheese, ½ pound grated Parmesan cheese. Alternate layers until casserole is made. Bake 30 minutes at 375 degrees. Ingredients may be purchased at any Italian store.

—Mrs. Robert (Edythe) Pirazzini

PILAU

1/3 c rice
1 small onion
1 c canned tomatoes
4 T grated carrots
1 T grated horseradish
1 c cold meat cut in small pieces

Slice onion thinly; brown it and rice in bacon drippings. Add other ingredients, salt and pepper, and moisten with left-over gravy, hot water or consomme. Cover closely and simmer until rice is soft and water is absorbed. If mixture becomes too dry, add more water. Serve on hot platter or on hot buttered toast.

—Madge Hale McKellar (Mrs. Earle)

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PLATO CHILENO
(Chile)

1 c corn meal
1 c flour
1 t b. p.
1 c grated cheese
¼ lb. butter
1 med. can cream corn
2 eggs
1 c milk or more

Roast 6 long green peppers on hot griddle until blistered, wrap in cloth to steam. Mix dry ingredients, add shortening or butter and 1 teaspoon salt, eggs, corn and milk to make a stiff dough. Spread dough 1 inch thick on bottom of baking dish, cover with peppers (with skin and seeds removed) and a layer of cheese. Repeat layer of dough, peppers and cheese, then last layer of dough. Bake until brown.

—Josephine Barre

CHOW MEIN

Brown in oil 1 pound cubed pork, 2 tablespoons onion and 1 clove of garlic chopped. Add 2 chicken bouillon cubes which have been dissolved in 1 cup of boiling water. Cover and cook for 10 minutes. Add 1 large green pepper, chopped, and 1½ cups cut celery, cover and cook 5 minutes. Blend 2 tablespoons cornstarch with 2 tablespoons soy sauce and ¼ cup cold water, add to meat mixture, cook until thick. Serve with sauteed noodles or rice.

—Ruth Kiesling (Mrs. Ramon)

SWEDISH DELIGHT

Mix ½ cup butter and 1 cup flour together and press in 8x12-inch pan. Bake in moderate oven about 10 minutes. Make filling of the following:

2 eggs
1½ c coconut
2 T flour
1½ c brown sugar
1 c nutmeats
¼ t b. p.

Beat eggs; add brown sugar and mix well. Add coconut, nutmeats, flour, baking powder and ½ teaspoon salt. Spread on top of first mixture and bake 20 minutes or until done. Frost with powdered sugar frosting.

—Mrs. O. B. Kissell

RUS TAFEL

Boil until tender a fowl in salted water, remove and bone, boiling bones until liquid reduced to one quart. Strain. Fry 1 large onion in 2 tablespoons butter until soft, add 2 tablespoons flour and 1 tablespoon curry powder. Add chicken stock slowly with 1 teaspoon vinegar, salt and pepper to taste. Strain sauce into casserole and add chicken (veal and/or lamb may be used). Boil 2 cups rice, drain, keep hot in oven. In Java 30 or 40 side dishes may be served, some of which may be gotten in this county, such as chutney, baked bananas, shredded coconut, chopped peanuts, chopped bacon, onions, raisins, hard-boiled egg, pineapple and spiced fruit. In serving, place baked banana on each plate, cover with rice, then chicken and curry sauce. Pile on all the condiments plate will hold. With coffee, this makes an entire meal.

—Mrs. Vernon O. (Virginia) Clapp

BERENJERENA

(Egg Plant)

(Mexican)

1 eggplant
1 egg
2 T flour
2 medium onions
2 large tomatoes
2 or 3 green peppers

Slice eggplant and boil until barely done so the slices will hold their shape. Dip in egg batter and fry, turning quicky, remove and place on platter. Slice onions, pepper and tomatoes and saute with salt and pepper and water to make a thin gravy. Place slices of the fried eggplant in a baking dish and cover with some of the sauce and grated cheese, then more eggplant and sauce, cover with the rest of the cheese and bake.

—Josehpine Barre

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SWEDISH CRULLERS(Fattigman)

4 eggs, beaten **2 T melted butter**
4 T sugar **½ t vanilla**
4 T cream **¼ t nutmeg**

Mix together with enough flour to make a soft dough. Roll very thin. Cut in diamond shape about 2 inches wide. Slash center and pull one corner through. Fry in deep fat like doughnuts until delicate brown. Cool, shake in powdered sugar.

—Mrs. A. O. Payette (Margaret)

LEIBKUCHEN

Two eggs, beaten, add gradually 1 cup sugar and ½ cup honey. Sift together: 1½ cups flour, 1 teaspoon baking powder, 3 tablespoons powdered chocolate or cocoa, 1 teaspoon each of cinnamon, cloves, allspice and add to first mixture. Bake in 8x13 pan at 350 degrees about 30 minutes. While warm frost with 1 scant cup sifted powdered sugar, vanilla and water enough to spread. Cut into fingers.

—Salome Rothenberg (Mrs. Wm.)

SWEDISH RINGS

Cream 1 cup butter, and ½ cup powdered sugar, add 1¾ cups flour, 1 teaspoon vanilla and 1 cup ground pecans. Chill several hours. Shape into rings by pressing strips together. Bake 12 minutes at 350 degrees. Roll in powdered sugar while hot. Makes 50.

—Mrs. Travers Carey

TURKISH HASH

(Candy)

Boil together until it forms a soft ball in cold water, 2 cups sugar and 1 cup milk. Add 1 cup chopped dates, boil 1 minute. Remove from stove, cool, add 1 cup chopped nuts, 1 cup coconut and chunk of butter. Beat; drop on oiled paper.

—Ruth Keith (Mrs. W. T.)

BOHEMIAN KOLACHES

Combine 1 cup milk, scalded, with ½ cup shortening, ½ cup sugar, 1 teaspoon salt. Cool to lukewarm and crumble in one cake yeast, and stir to dissolve yeast. Add 3 slightly beaten eggs, 4½ cups flour and mix to a soft dough. Knead dough until smooth on lightly floured board, then place in greased bowl, cover and let rise until double in bulk. Divide dough into pieces the size of a large egg. Grease hands and roll dough into balls and place well apart on greased baking sheet. With fingers, press a hollow in center of each roll and fill with a drained, cooked and sweetened apricot or prune. Let rolls rise until double in bulk, then bake in 400 degree oven for 12 to 14 minutes or until nicely browned. Sprinkle tops of rolls with powdered sugar. Serve hot with plenty of coffee.

—Mrs. Milton L. Wright

CHILI RELLENOS

Split fresh long green chili peppers down the side and remove seeds. Parboil 5 minutes, drain, stuff with wedges of yellow cheese, dip in pancake batter to which 1 or 2 eggs have been added and fry in oil slowly. Serve with taco and fried beans. Rellenos will keep in pan in warm oven.

—Mrs. Willard La Moe (Georgina)

RUSSIAN EGGPLANT CAVIAR

Fry a medium chopped onion in 2 tablespoons of salad oil until done. Add 1 eggplant, grated, ¾ can tomato paste, salt and pepper, and pinch of cayenne pepper. Do not add any more oil. Serve cold on toast or crackers.

—Vera Young

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TAMAL CHILENO

(Chile)

1 chicken
2 tomatoes
pulp of 3 or 4 red peppers
2 c masa de mais (Corn dough such as is used for tamales)
2 t b. p.
salt
2 hard boiled eggs
sliced olives
pepper
1 t sugar
2 T shortening

Boil chicken and remove bones. Make a sauce with the pepper pulp and tomatoes and cook the chicken in the sauce while you beat the masa and the rest of the ingredients, and line the sides of a well greased baking dish, with some of the masa mixture. Now dump in the well seasoned chicken meat and spread sliced olives and sliced egg over the top and cover it with the rest of the masa and bake until brown.

—Josephine Barre

SWEDISH MEAT BALLS

1 lb. hamburger
½ c cracker crumbs
2 eggs beaten
½ lb. ground pork or sausage
1 large onion, chopped fine
1 t salt, ½ t pepper

Form into little balls. Put in saucepan, add 1 No. 2½ can tomatoes and same amount of water. Cover and boil gently for 3 hours. Stir occasionally to prevent scorching. Remaining liquid may need a little thickening at time of serving.

—Mrs. A. O. Payette (Margaret)

SCRAMBLED EGGS A LA MEXICAINE

Beat well together 6 eggs and 6 tablespoons rich milk. Crumble into a heavy skillet and mash thoroughly an inch and a half piece of chorize (Mexican sausage). Pour in the egg mixture and proceed as for scrambled eggs. Season for taste.

—Charles A. Dickenson

MEXICAN TACOS

For 24 tacos, boil 2 pounds stewing beef in a little salted water until tender enough to shred. (Save stock for soup). Combine shredded meat with 1 pound grated American cheese and 2 cans chopped ripe olives. Place some of the meat, cheese and olive mixture on a tortilla, roll it up and secure it with a toothpick. If tortillas are not soft enough to roll, warm slightly over a stove burner to avoid cracking. The rolling can be done early in the day, then just before serving, fry the tacos a few at a time in a small amount of fat until lightly browned. Sprinkle salt over the top and serve with salsa spooned into the center.

For the salsa, combine and mash with a fork 1 can tomatoes, 1 can long green chiles (Ortega brand), chopped fine, and 1 onion chopped, salt and pepper to taste. To serve; wrap one end of the taco in a paper napkin, serve each guest an individual bowl of salsa. Eat with fingers, spoon the amount of salsa to taste. A dash of "hot sauce" may be added to the salsa if desired.

—Mrs. Everett Bucklew

SOPA DE ABALONE

(Mexican)

1 large tenderized abalone minced (put through food chopper)
2 green peppers, long variety
½ clove garlic
1 medium onion
1 T flour
1 c water or more
1 T shortening

Mince all the vegetables and saute in hot shortening; add flour and water for gravy; add the minced abalone and cook a few minutes. Long cooking toughens abalone.

—Katherine B. McClain

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FRENCH GUMBO FILET (feelay)

3 c boiled rice
1 doz. oysters
1 slice boiled ham
2 T flour
salt
½ hen cut in small portions
2 T lard, rounded
1 large onion
1 t gumbo file
5 cups water

Use a dutch oven if possible, melt lard in pot, stir in flour and allow to brown, place therein the ½ hen and fry thoroughly but never allow to burn or get too brown. Cut onion very fine and add to pot; allow to fry until yellow. Add 5 cups water. Cut ham into small pieces and add. Cook about 2 hours, add oysters the last 15 minutes of cooking. Remove from fire and stir in the gumbo file. Serves 6. Gumbo file may be purchased in small bottles at Hamilton's. File is powdered sassafras leaves. This is truly an adventure in good eating.

—Mrs. Wm.V. La Salle

CARNE CON CHILI
(Mexican)

Make ½ inch cubes of 1 pound stew meat (chicken, beef, pork or lamb). Boil 4 red peppers, the hot kind; scrape pulp from skins, take out seeds. Brown meat in hot fat, add 2 tablespoons flour and brown well. Add water, salt and pepper, ¼ teaspoon oregano, 1 cup olives, 2 garlic cloves and ½ cup raisins. Simmer until done. Gravy should be dark red.

—Josephine Barre

BAKED CHAYOTE ON THE HALF SHELL

Parboil medium sized chayotes. Cut in halves, remove pulp from shells, mash pulp, add cooked tomatoes and ground cold meat (left-overs). Pile mixture in shells, sprinkle with grated cheese and bake in moderate oven, 350 degrees, for about three-quarters of an hour or until brown.

—Madge Hale McKellar (Mrs. Earle P.)

TALLERINIE

1 can whole kernel corn — **½ lb. cheese, diced**
1 lb. ground round — **1 pkg. egg noodles**
1 bell pepper — **1 large onion**
2 cloves garlic — **2 t chili powder**
2 cans tomato sauce — **salt and pepper to taste**

Brown onions, garlic and bell pepper, then add ground round and brown together. Add corn and tomato sauce and simmer a while. Cook noodles separate. Put in layers, noodles, sauce and diced cheese. Save some of cheese for the top. Bake in a large casserole or roaster. If it gets too dry, add some water and use your own judgment on the seasoning. Heat in 375 degree oven until heated through and cheese is melted.

—Mrs. Robt. Gates (Marguerite)

GARLIC CHEESE BREAD

1 loaf French bread — **1 small clove of garlic**
¼ lb. butter or margarine — **½ c grated Parmesan cheese**

In mixing bowl mash garlic. Mix with softened butter or margarine. Add grated cheese and blend to smooth mixture. Spread on both sides of sliced bread. Toast to golden brown.

—Madge Hale McKellar (Mrs. Earle P.)

CHINESE CHEWS

Part 1: Cream 2 tablespoons sugar and ½ cup butter; add 1 cup cake flour. Pat in bottom of pan and bake 15 to 20 minutes. Part 2: 1½ cups brown sugar, 2 beaten eggs, ½ cup dates, cut small, ½ cup nuts, cut small, and 2 tablespoons flour mixed well together. After Part 1 has cooled, pour this mixture on top and bake 45 minutes.

—Mrs. Mattie Lou Matteson

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BOHEMIAN DUMPLINGS

2 eggs — **½ c milk**
3 sliced bread (cubed) — **salt, flour**

Beat eggs, add milk and salt. Mix well. Add cubed bread and mix. Add flour (with a pinch of baking powder) until thick. Make into dumplings larger than grapefruit. Drop into boiling salted water, cook for 20 minutes. Cover not needed. If they drop to bottom of kettle, loosen with fork. Slice dumplings and serve with sauerkraut as follows: Drain kraut, add ½ cup water, grate 1 medium potato and add to kraut with ½ teaspoon sugar. Cook for 20 minutes. Just before serving, add some diced onion browned in butter. Dumplings may be served with roast pork.

—Ruth Kiesling (Mrs. Ramon)

SWEDISH CHEWS

2 eggs — **1 c walnuts**
1 T water — **½ t salt**
1 c water sugar — **1½ c flour**
1 c dates — **1 t soda**

Beat together the eggs, water and sugar, grind dates and walnuts together and add to the above. Sift the flour and soda, add to the above with the 1 teaspoon vanilla. Drop on greased cookie sheet and cook in moderate oven for ~~20~~ 12 minutes. 375°

—Mary Hollingsworth (Mrs. E. R.)

CURRIED CHAYOTE

1 lb. chayotes — **1 T butter**
1 clove garlic (mashed) — **¼ c cream (fresh or evap.)**
2 to 5 T curry powder (to taste) — **salt**

Peel chayotes and cut into small cubes, add garlic and simmer until tender. Drain. Add butter, cream, salt and curry and simmer for five minutes. Just before serving, add juice of half a lemon.

—Madge Hale McKellar (Mrs. Earle P.)

MEXICAN VEGETABLE SALAD

1½ c shredded raw carrot
½ c sliced green onion
2 or 3 T vinegar or lemon juice
1½ c shredded raw cabbage
¾ to 1 c sour cream
¼ c pimento strips

Rub the inside of the salad bowl with a clove of garlic. Place all ingredients in bowl. Add the vinegar, or lemon juice, to the sour cream and pour over vegetables just before serving. Salt and pepper to taste. Garnish with lettuce or other greens.

—Madge Hale McKellar (Mrs. Earle P.)

MENU FOR MEXICAN DINNER

Chilled tomato or vegetable juice cocktail.
Broiled Franks with cheese.
Mexican vegetable salad.
Beans la la Ursula
Garlic cheese bread.
Frozen citrus juice dessert.

—Madge Hale McKellar

FROZEN CITRUS JUICE DESSERT

One cup juice (orange, sweet lime or tangelo), 1 egg, ½ cup sugar. Beat egg yolk, add sugar and beat again. Add juice and beat again. Add well beaten white of egg. Pour into freezing tray. When mushy, remove from tray and beat well. Return to tray and finish freezing.

—Madge Hale McKellar (Mrs. Earle P.)

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and Lingerie

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JUANITA SISTARE

BEANS A LA URSULA

1 lb. pink beans **1 medium onion**
1 clove garlic **1 T caramelized sugar**

Soak beans over night. Cook until tender. Brown in cooking oil, thinly sliced onion and garlic, add 2 cups of beans to onion and mash well. Add this to the remainder of the beans. Add sugar and salt. A can of Las Palmas chili sauce can be added if a more peppery taste is desired. Bake in covered dish in slow oven for several hours. Sprinkle with grated cheese when served.

—Madge Hale McKellar (Mrs. Earle P.)

BROILED FRANKS WITH CHEESE

Select the short, fat frankfurters. Split open. Cover with slice of American or Cheddar cheese. Just before serving, place under broiler and cook until cheese is melted.
Serve hot.

—Madge Hale McKellar (Mrs. Earle P.)

NOTES

LA MESA FLORIST

Telephone H6-9477

8702 La Mesa Blvd. La Mesa, California

Chapter 11

Men's Cookery

HUSBAND'S PRIMER

(Barbecued Steaks)

6 top grade filet steaks
very hot bed of charcoal coals under a grill
big white chef's apron
long handled fork
salt, pepper
chef's tall cap
pot holder

Put yourself entirely and confidently at the mercy of your neighborhood butcher — you won't know a good steak if he shows you one. Tell him this is your first experience, so you want nothin' but the best. Wash the meat carefully (that's for sanitation), cut off most of the fat (it will catch fire) nick the edges ¼ inch (prevents curling), pat dry with paper towel and place in refrigerator until ready to use. Build a small wood (hickory is good) fire, then add enough charcoal to make the required size bed of coals. When no longer flaming, but smoking red hot (takes about an hour), grease your scrubbed wire grill (get off that rust), with bacon fat on a brush. Lay the steaks carefully in place and do not disturb for from three to five minutes (how do you like yours?). Sprinkle salt on the uncooked side and turn immediately. Cook another three to five minutes and don't keep poking at them with your fork (punctures the crust and lets out the juice.) While the Little Woman is bringing out her pan of scalloped potatoes, boiled peas, hot rolls, and green salad, grab the big paper plates, and yell "Come and Get It." Wipe the smoke off your glasses and turn to receive the acclaim of your guests. (You can't miss. I tried it once).

—Mearl Baker

Haizlip's PHARMACY
Haizlip's Pharmacy
San Diego Lemon Grove

A MAN'S SALAD

Take about on eighth or tenth of an onion, a piece about the size of the end of your thumb, if it is a man's thumb; mince it fine. Put it in the bottom of a small bowl or cup. Take a big spoon, bigger than a tablespoon, put in the salt for a whole head of lettuce, and paprika, pepper, and a pinch of mustard, not too much mustard; then add one part of vinegar and four parts of olive oil, or any other good salad oil, it makes no very great difference — even mineral oil will do if you need it in your business — and pour a big spoonful of the mixture, oil and vinegar, into the cup or bowl with the onion, the salt, and paprika, and the mustard. Stir it with a spoon and mash the onion until the flavor of the onion permeates the oil, and the salt and the paprika and mustard are worked well into the solution. Then take a head of lettuce and dry every leaf with a tea towel. Do not let any of it be wet or even damp. This is most important. Pull the leaves apart, put them in a big salad bowl, pour on the oil, onion and all, and then stir it; stir it again; stir it over and over; keep on stirring it, and when you think you have stirred it enough, stir it that much again until the oil is thoroughly distributed over and into the lettuce. Then serve quickly within a minute or two after it is ready. It is a dish for men only. Serve in big portions.

If you feel disposed to do so just before pouring the oil over the lettuce mash into the oil, onion, paprika and mustard enough Roquefort cheese to make a thick, creamy mess in which case stir the lettuce leaves and the dressing more than ever, but it will be worth while.

—Original recipe of the late William Allen White

MELT-IN-THE-MOUTH CATFISH

Thoroughly clean and skin catfish. Soak in milk for about ½ hour. Drain, dredge well in flour, season with salt and pepper. Fry in iron skillet until well browned. Serve with hot lemon butter.

—Earle P. McKellar, Sportsman Retired

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—Earle P. McKellar, Sportsman Retired

RICE CARNIVAL

CHAPTER 11

1 c rice
¼ c olive oil
1 clove garlic and
1 medium onion, both sliced thin
2 T sesame seeds
2 c white meat of turkey or chicken
½ to ¾ c blanched almonds, sliced
½ c catsup
½ t salt
1 large avocado
1/3 c hot water

Cook rice in 2½ cups boiling water with 1 teaspoon salt. Add ½ teaspoon shortening to rice, cover tightly and cook over low heat for 25 to 30 minutes. While rice is cooking, prepare meat mixture. Heat oil in heavy skillet then add onion, garlic, salt and sesame seeds and cook over low heat until onion is slightly brown and tender. Add meat and almonds and mix well and cook 5 minutes. Add catsup and blend thoroughly. Peel avocado and cut into cubes. Add to mixture and blend in. Add hot water, mix thoroughly, cover with lid and simmer about 10 minutes.

To serve, place ring of rice on each plate and fill center with meat mixture, or if preferred stir rice and meat mixture together and serve. Garnish with wedges of tomato, or ripe olives. Serves six.

—Robert M. Abel

CHOP SUEY

Shred 1 small head cabbage. Cube 3 small potatoes, 3 large onions, 6 stalks celery, 3 small turnips. Brown ½ pound round or pork steak cut in thin strips, add vegetables, 3 tablespoons soy sauce. Cook covered 10 minutes. Season, serve with rice or potato chips.

—Dr. R. O. Logsdon

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COOT SUPREME

Do you overlook the lowly "coot" or mudhen, when you are duck hunting? Don't do it. Properly prepared, the breast of coot makes a mouth-watering dish. Since there is little meat on else but the breast, discard all other portions. Skin the birds, soak overnight in a strong salt water solution to which ½ cup vinegar has been added. Next morning, drain, dredge well with flour, brown in hot bacon drippings. Add one medium sized onion, salt and pepper to taste, cover with water and cook slowly for several hours, adding more water as needed. When tender, remove meat from pan, thicken liquid with flour, adding enough milk to make a smooth gravy. Return the meat to the gravy. Serve on hot buttered toast. This can be made the main ingredient for a delicious pot pie.

—Earle P. McKellar, Sportsman Retired

OATMEAL AND FRUIT COOKIES

Grind together, 1 cup raisins, 1 cup fruitcake mix, 1 cup dried apricots, 2 cups walnuts. Cream together, 2 cups shortening and 2½ cups brown sugar, add 2 eggs. Sift together, 2 cups flour, 4 teaspoons baking powder, 1 heaping teaspoon each of cinnamon, nutmeg, allspice, cloves and salt. Add to first mixture alternating with ½ cup milk and 1 tablespoon vanilla, and 2 cups rolled oats. Drop from spoon on baking tin and bake 10-15 minutes in moderate oven, 375 degrees.

—Chet Kennedy

CHILI BEANS

2 c large red beans
3-4 dried chili peppers (small)
2 cans tomato sauce
1 large onion
1 T Worcestershire sauce
½ t chili powder
3 drops tabasco sauce
1 lb. hamburger, raw

Soak beans over night. Cook with chili peppers. About 1 hour before done add the other ingredients. Salt to taste.

—Mr. Chet Kennedy

"AMERICAN HASH IS NATIVE, AND BUILT RIGHT, IS GOOD"

Take a quarter of a pound of left-over beef, the ends of a steak or the leavings of a roast, or something out of the soup after it has been boiled for soup. Mince it up fine in a bowl, put with it a small onion, a pinch of garlic, not larger than a half of a finger-nail, add 2 or 3 stalks of celery, half green pepper, with hot part carefully scraped out, and a spray of parsley or so. Mince these all together with the meat. When they are minced, add boiled potatoes, 1 potato to each portion to be served. Do not chop the potatoes too fine, stop chopping before they get mushy. Add salt and pepper, then put the whole mess which should be dry, almost to the point of being crumbly, into a thick iron skillet, greased well with butter. Smear on a little thick rich chicken gravy or brown gravy from the roast beef, or any other well browned thick gravy. Let it rest on top of the hash. Let it stand over night if you can. Put a cover on the skillet, light the fire, let it cook slowly, and whatever you do, do not stir it. Shake it from time to time to keep it from sticking and then dump it out, upside down, brown side up. Serve with poached eggs.

—Original recipe of the late William Allen White

FISH CHOWDER

Cover bottom of deep pot with slices of salt pork cut very thin. Add layer of fish, layer of sliced potatoes, layer of sliced onion. Salt and pepper to taste. Repeat the layers until all fish is used. Cover with water, cook slowly 1 hour. Serve very hot.

—Earle P. McKellar, Sportsman Retired

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Congregational Church — 70th and Amherst
Mrs. Mark H. Townsend, President

Chapter 12

Holiday Suggestions

SCRIPTURE CAKE

4½ c of I Kings 4:22
1½ c of Judges 5:22 (last clause)
2 c Jeremiah 6:20
2 c I Samuel 30:12
2 c Nahum 3:12
1 c Numbers 17:8
½ c Judges 4:19
(last clause of verse) 6 of Jeremiah 17:11
1 pinch of Leviticus 2:13
3 T I Samuel 14:25
2 t of baking powder seasoned with II Chronicles 9:9

Follow Solomon's advice for making good boys, and you will have a good cake; Proverbs 23:14, or proceed as the regular cake making rule. Chop raisins, figs, blanched almonds and nuts. Bake in square loaf pan until done. (Handed down from mother to daughter).

—Georgia W. Townsend (Mrs. Mark H.)

SPICED NUTS

A change from the usual salted nuts and seem particularly appropriate for Christmas season. You can use either almonds or walnuts.

Sift together thoroughly 1½ cups confectioner's sugar, 2 tablespoons cornstarch, ¼ teaspoon cinnamon and ¼ teaspoon ginger. Beat together, just enough to mix, the white of 1 egg and 2 tablespoons cold water. Dip nuts into this and drain. Roll in the spiced sugar, spread on a tin so they do not touch each other and bake in a moderate oven until crisp and brown.

—Doris Rogers

CRANBERRY CHIFFON PIE

1 T plain gelatin
½ c cold water
1½ c canned jellied cranberries
⅛ t salt
2 t lemon juice
1 t grated orange rind
2 egg whites
2 T powdered sugar

Dissolve gelatin in cold water; let stand five minutes. Crush cranberries with fork and beat until smooth. Dissolve gelatin over hot water and stir into cranberries. Add salt, lemon juice and grated orange rind. Chill until mixture begins to set. Beat egg whites until stiff but not dry; add powdered sugar and beat until stiff. Fold meringue into cranberry mixture and blend thoroughly but gently. Pour into graham cracker crust; chill until firm. Top with sweetened whip cream. Refrigerate until serving.

Graham Cracker Crust

Combine 1¼ cups graham cracker crumbs with ½ cup of butter or margarine and ½ cup confectioner's sugar. Pat firmly into pie pan and chill for several hours. Fill with pie mixture and chill before serving. This is good when kept in refrigerator over night.

—Madge Hale McKellar

ENGLISH CHRISTMAS FRUIT CAKE

Mix together 2 cups of butter or margarine, 1 pound currants, ½ cup molasses, 2 ounces citron, 1 glass wine, ½ cup sour milk, plus 1 teaspoon baking soda, 6 beaten egg yolks, 3 cups brown sugar, 1 pound raisins, ½ pound lemon peel (candied), pinch salt, 4 cups flour and cinnamon, ginger, nutmeg to taste. Add stiffly beaten egg whites last. Line pan with oiled paper and bake 3 hours in oven at 250 degrees. Make almond paste for the cake: Blanch 2 pounds almonds, grind; add 1 egg and 6 ounces of sugar, ½ teaspoon vanilla and ½ teaspoon almond essence. Mix well and put on top of cooled fruit cake as topping, leave to ripen. (We make fruit cakes in October, or even the year before and wrap in cloth soaked in brandy to ripen).

—Carol S. Sperry

ENGLISH PLUM PUDDING

1 lb. suet
1 lb. citron
1 lb. currants
½ lb. figs
1 c made coffee
1 t cassia
1 cooking spoon salt
1 pt. sweet milk
1 lb. brown sugar
1 lb. raisins
1 lb. Saltines
1 lb stewed peaches or apricots
2 t allspice
2 t clove
6 eggs
1¼ lbs. flour

Steam 6 hours according to size.

Hard Sauce

Cream 1 cup powdered sugar with 1 large tablespoon butter. Beat lightly together with yolk of egg until mixture is smooth and creamy. Beat white of egg to stiff froth; mix all lightly but thoroughly. Heap sauce on glass dish; sprinkle with nutmeg. Let stand in cold place to harden.

—Mrs. A. L. Smith

MINCE MEAT CAKE

1/3 c shortening
1 c brown sugar
2 eggs (save 1 white)
½ c moist mince meat
¼ t salt
1¾ c sifted all-purpose flour
½ t soda
1 t cinnamon
½ t cloves
½ c sour milk

Cream butter, sugar and eggs, add mince meat. Sift dry ingredients and add alternately with the sour milk. Add ¼ cup chopped nuts. Bake in loaf pan at 375 degrees for 40-50 minutes.

Icing

Beat until creamy 1/3 cup butter, 1 1/3 cup powdered sugar, 1 egg white and ½ teaspoon vanilla. Spread on top of cake.

—Lois R. Hall

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NO EGG APPLE SAUCE FRUIT CAKE

1 c butter or margarine
2 c sugar
4 c applesauce, warm
½ c brandy
4 t soda
salt
1 pkg. seedless raisins
2 c shelled walnuts
3 pkg. (1½ lbs.) mixed fruits
4 c flour
1 t cloves
2 t cinnamon

Combine in order given and bake 2½-3 hours (275 degrees). About 7 lbs. of cake.

—Salome Rothenberg (Mrs. Wm.)

ENGLISH SUET PUDDING

(Vegetable base, so children may eat)

4 c flour
1½ lbs. brown sugar
2 lbs. stoned raisins
¾ lb. ground candied peel
2 nutmegs (grated)
6 large eggs
3 sour apples (grated)
1½ c bread crumbs
1½ lbs. suet (grated)
1 lb. seedless raisins
3 lemons (grate 1 rind)
2 oz. citron
2 large carrots (grated)
2 large potatoes (grated raw)

Mix well (each member in the house having a stir and making a wish!!!). Put into bowls, or cups, covered with clean cloth and boil 4 hours. Hang up to dry, and leave to ripen. Serve steaming. Make a cream sauce with whiskey in it. (Pour pure brandy on pudding and ignite at table).

—Carol S. Sperry

STEAMED CARROT PUDDING

Grind together 1 cup each of the following: raw potatoes, raisins, carrots, suet and ½ cup currants. Sift together 1 cup flour and 1 cup sugar, 1 teaspoon each of the following: salt, cloves, cinnamon, nutmeg and soda, add to other ingredients and steam in cans in pan of water for three hours. Make a sauce to serve on hot or cold puddings of one tablespoon cornstarch, 1 cup sugar and ½ teaspoon nutmeg and brandy. Pour 1 cup boiling water over sauce mixture mixing well.

—Mrs. Mark H. Townsend (Georgia)
—Mrs. Fred Rector

CHRISTMAS PORK CAKE

This is a family recipe generations old—
Only a select few, to whom this has been told!

1 lb. fresh pork fat (chopped fine)
2 lbs. brown sugar
1 pt. boiling water (pour over above ingredients)
3 T molasses
4 eggs, beaten well
1½ t allspice
1 t cloves
6 c flour (use 7 in high altitude)
2 t soda (one in molasses)
2 t cinnamon
2 t nutmeg
1 lb. currants
1 lb. sultana raisins

Chop the pork fat into fine pieces, combine with brown sugar and pour boiling water over the two. Add molasses to which 1 teaspoons soda has been added. Add and mix well the 4 beaten eggs. Combine and sift all dry ingredients, reserving 1 cup of flour which should be sprinkled generously over the fruit before adding. Mix all the ingredients well, then place the dough in loaf pans lined with brown paper; bake 1 hour in moderate oven or until the cake passes the straw test. Before storing or serving the cake, you may moisten it with brandy or fruit juice.

—Gladys Kirk (Mrs. T. V.)

SYLVIA'S APPLE SAUCE FRUIT CAKE (No Eggs)

Sift together 4 cups flour, 2 cups sugar, 4 tablespoons cornstarch, 4 teaspoons baking soda, 4 tablespoons cocoa or chocolate, 1 teaspoon each, cinnamon and salt, ½ teaspoon each of cloves, nutmeg, allspice, 1 or 2 cups chopped nuts and raisins and then add 1 package glazed Christmas fruit. Add to the above 1 cup salad oil, 3 cups apple sauce. Mix thoroughly and bake in 300 degree oven for 1 hour. Makes 1 large cake or 3 tube cakes, 8 inch.

—Mrs. F. W. (Sylvia) Wadhams

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MIRACLE FRUIT CAKE

2/3 butter or shortening
1¼ c brown sugar
1½ c hot water
1 pkg. (7¼ oz.) dates, sliced
1 c seedless raisins
1 lb. Dromedary Mix for Fruit Cake
1 c chopped nuts
3 c sifted flour
2 T cinnamon
½ t cloves
½ t nutmeg
1 t soda
1 t b. p.
1 t salt

Combine dates, raisins, butter, sugar and hot water in saucepan. Boil gently for 3 minutes. Pour into large mixing bowl and cool. Add Dromedary Mix for Fruit Cake and the nutmeats. Sift dry ingredients together. Add to first mixture, gradually beating well after each addition. Pour into 9-inch tube pan lined with greased wax paper. Bake in very slow oven, 275 degrees, for 2 hours. Yields 3½ pounds fruit cake.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

BOHEMIAN DUMPLINGS

Beat 2 eggs, add ½ cup milk, salt and mix well. Cube 3 slices of bread, add to first ingredients. Also add enough flour, with pinch of baking powder, to make a thick consistency. Make into dumplings larger than grapefruit; drop in boiling salt water for 20 minutes. Cover is not necessary; use a fork to loosen from bottom of kettle. When done slice the dumplings and serve with sauerkraut prepared as follows: drain kraut, add ½ cup water, 1 medium potato, grated, ½ teaspoon sugar and cook 20 minutes. Before serving, add diced onion which has been browned in butter. Good with roast pork.

—Ruth Kiesling (Mrs. Ramon)

CHRISTMAS SALAD

Grind 1 pound cranberries, 1 cup chopped nuts, add 1 cup celery, 2 cups diced marshmallows, 2 cups sugar, 2 diced apples. Fold in ½ pint of whipped cream, chill over night. Serves 12.

—Mrs. Robert Des Lauriers

HOLIDAY SPICE CAKE

Made with Cranberry Sauce

½ c Crisco
1 c brown sugar
1 t salt
2 eggs
1 c strained cranberry sauce
1 c chopped nuts
1 c seedless raisins
2¾ c cake flour
1 t soda
1 t cinnamon
1 t nutmeg
¾ c sour milk or buttermilk

Blend Crisco, sugar, salt and eggs; add cranberry sauce, nuts and raisins. Sift dry ingredients and add alternately with milk. Pour into greased tube pan (8 or 9 inch). Bake 1 hour at 350 degrees. When cool, remove from pan and frost with Cream Cheese Icing made of:

1 small pkg. cream cheese
2 c confectioner's sugar
2 T milk
½ t vanilla

Blend cheese and vanilla, add sugar and milk to form spreading consistency. Decorate with walnut halves.

—Mrs. W. M. Abel

BUTTER TAFFY

3 c white sugar
1½ c water
1 T vinegar
2 T butter

Blend all ingredients and bring to slow boil. Do not stir. Boil until a few drops form a very hard ball in water. Pour into buttered pans. Let cool until easily handled. Remove small portion at a time and pull until of a creamy firmness. Various colors can be determined at this point by using food coloring on each portion while in pulling stage.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

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CARAMELS

2 c white sugar
1½ c dark Karo
2 c unsweetened canned cream
1 c butter or margarine
1 c chopped walnuts or pecans

Combine sugar, Karo, butter and one cup cream, bring to a slow boil and then add gradually the other cup of cream. Stir continually until a few drops form a hard ball in cold water. Cool for 10 minutes, add nuts and beat mixture until it begins to show firmness. Pour into shallow greased pan and cut into small squares with a buttered knife.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

SUET PLUM PUDDING

Beat 3 eggs, add ½ pound ground suet, 1 cup brown sugar, 1 cup sour milk, ½ teaspoon soda, 1½ cups currants, 1½ cups raisins, ¼ pound citron, 3 cups flour, add salt, cinnamon, cloves to taste. Divide in 4 parts and fill No. 2 cans, steam 3½ to 4 hours in pan of water. When cool, remove from cans and wrap and store. To serve, steam. Makes 4.

—Mrs. L. F. Otten

HOT WASSAIL

2 lbs. brown sugar
8 large lemons, juice
1 T crushed cinnamon stick
1/3 t salt
4 gal. cider
2 T whole cloves

Spices can be tied in bag if desired. Simmer 10 minutes, strain and reheat when wanted. Serves 80 or more. Small red apples may be floated in the Wassail bowl.

—Jean Miller (Mrs. W. Don)

POPCORN BALLS

Mix 2/3 cup molasses and 2/3 cup of sugar, 1 tablespoon vinegar, 1 tablespoon butter, ½ cup water, boil gently without stirring until forms ball in cold water. Add ¼ teaspoon soda and mix well. Pour over 8 cups popped corn trying to cover each kernel. Spread hands with butter and form 8 balls. Cool, wrap in wax paper, fringing ends. Nice for Christmas visitors.

—Mrs. Harold Flegal

CREAMY COCOA FUDGE

3 c white sugar
1¼ c canned cream
3 T Karo
2 T cocoa
1 T butter
1 T vanilla

Blend all ingredients except butter and vanilla and bring to slow boil over low fire. Stir only to avoid sticking. Cook until few drops form soft ball in water. Cool 10 minutes, add butter and vanilla and beat until creamy.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

SNOWBALLS

Cream together thoroughly 1 cup powdered sugar, ½ pound butter and ½ pound margarine. Add 4 cups flour, ½ teaspoon salt, 1 teaspoon baking powder and 1 cup walnut meats. Form into small balls, bake in moderate oven until light brown. Remove from pan at once and drop into paper sack of powdered sugar and shake.

—Mrs. O. B. Kissell

HOLIDAY RICE

Saute 1 chopped onion and ½ green pepper in 3 tablespoons butter until brown. Add 1 cup white rice, stirring until light, toasted brown, add 1 can bouillon, cover, let steam 30 minutes until done. Add 1 can (small) sliced mushrooms, salt to taste. Add more water or buillon if rice becomes dry.

—Mrs. Wm. (Bertha) Starr

COMPLIMENTS OF

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TAMALE PIE

Fry 1 large onion in 1 cup of oil, also 2 cloves of garlic. Brown 2 pounds of meat, add and simmer together the following: 1 can of kernel corn, 1 cup small olives, 1 large can tomatoes, 2 tablespoons chili powder, 3 teaspoons salt and pepper to taste. Beat 2 eggs and add 1 cup milk, 1½ cups yellow cornmeal, mix and bake together in pan 2 inches deep, in 350 degree oven for 1½ hours. Serves 10-12.

—Mrs. Sidney Campbell (Georgia)

BUTTERSCOTCH CANDY

Cook together until it forms a hard ball in cold water, the following: Two tablespoons butter, 2 tablespoons water and 2 cups of sugar. Pour into buttered dish, when hard, break into desired pieces.

—Ruth Kiesling (Mrs. Ramon)

PORCUPINES

Cream together thoroughly ½ cup sugar and 1 tablespoon butter. Add 1 well beaten egg, ½ teaspoon vanilla, 1 cup ground dates and 1 cup chopped nut meats; mix thoroughly. Form in small balls and roll in coconut. Bake in greased tin until light brown in moderate oven.

—Mrs. O. B. Kissell

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MY OWN FAVORITE RECIPE

MY OWN FAVORITE RECIPE

Chapter 13

Quantity Cooking and Serving

QUANTITIES TO SERVE 50 PEOPLE

	Serving	Calories	Amount to buy
Asparagus	3 stalks	9	12 pounds
Beans, green	1/3 cup	15	12 pounds
Beans, baked	½ cup	87	8 No. 10 cans
Beets	1/3 cup	25	12 pounds
Berries, fresh	½ cup	50	9 quarts
Butter	½ ounce pat	112	2 pounds
Butter for 50 sandwiches (creamed)			1 pound
Bread— (20 slices to loaf)	2 slices	112	4 loaves
Cabbage (shredded)	½ cup	13	12 pounds
Carrots	1/3 cup	20	6 pounds
Celery	2 stalks	5	20 bunches

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QUANTITIES TO SERVE 50 PEOPLE (Continued)

	Serving	Calories	Amount to buy
Cheese, with pie	1 inch cube	70	3 pounds
Chicken	small slice	100	25 pounds
Coffee (clear)	1 cup	none	1¼ pounds
Corn	1/3 cup	63	8 No. 2 cans
Cream, coffee	1 tablespoon	60	1½ quarts
Cream, whipping	1 tablespoon	75	1 quart
French dressing	1 tablespoon	75	1 quart
Fruits, for salad	3 tablespoons	200	6 quarts
Ham, baked (sliced)	1 slice	200	two 8-lb hams
Ice Cream	½ cup	201	7½ quarts
Lemonade (32 lemons)	1 glass	50	2 gallons
Head lettuce salad	¼ head	12	12 heads
Lettuce, salad garnish	1 leaf	2	1 head
Mayonnaise for salad	1 tablespoon	100	1 quart
Meat loaf	1 slice	200	15 pounds
Milk (drinking)	1 glass	160	3 gallons
Olives	2	27	1½ quarts
Onions (cooked)	½ cup	60	10 pounds
Peas	½ cup	55	8 No. 2 cans
Potatoes	1	100	20 pounds
Potato chips	8-10	100	2½ pounds
Roast beef	1 slice	108	20 pounds

QUANTITIES TO SERVE 50 PEOPLE (Continued)

	Serving	Calories	Amount to buy
Salmon for loaf	1 slice	150-200	six 1-pound cans
Salted nuts	8-14	100	2 pounds
Sandwich filling for 50 sandwiches			2 quarts
Seafood, for cocktail	¼ cup	50	3 quarts
Soup, vegetable	¾ cup	75	9 quarts
Strawberries	½ cup	50	12 quarts
Sugar (cube)	1 cube	25	1 pound
Sugar (granulated)	1 tablespoon	56	1½ pounds
Tea (clear)	1 cup	none	1/3 pound
Tomato juice	½ cup	25	3 quarts
Tomatoes (can)	1/3 cup	26	10 No. 2 cans
Tomatoes (salad)	½ medium	18	16 pounds

—Mrs. Mark H. (Georgia) Townsend

NOODLE AND DRIED BEEF

Cook until crunchy, 3 cups diced celery. Cook in slightly salted water, 1 pound medium size noodles, drain and blanch with cold water. Mix with celery ½ cup chopped pimento and 1 pound dried beef cut in small pieces. Make a white sauce of ½ cup butter, ¾ cup flour and 1½ quarts milk, no salt. When thick, add 1 pound Old English cheese. Mix all ingredients, spread 1 cup buttered crumbs on top and bake 30 minutes in 375 degree oven until brown and hot all the way through. Serves 25.

—Mrs. R. C. Mark



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Chapter 14

Preserving, Canning and Relishes

SPICED JELLIED APRICOTS

¾ c canned apricot juice
¼ c vinegar
½ c sugar
12 cloves
1 stick cinnamon
12 apricot halves (canned)
1 pkg. orange jello
2 maraschino cherries, diced

Combine juice, vinegar, sugar and spices. Bring to boil. Add apricots and simmer 10 minutes. Remove apricots, strain pulp from syrup. To syrup add hot water sufficient to make 2 cups. Dissolve jello in hot liquid and chill until slightly thick. Add cherries. Arrange apricots in molds. Cover with jello mixture. Chill until firm. Serve as appetizer with meal.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

CRANBERRY CONSERVE

2 c cranberries
1 c raisins
2 oranges
1½ c sugar

Cut cranberries in half and wash out seeds. Cut raisins in half. Cut oranges in small pieces, chop rind of 1 orange fine, add ¼ cup water to sugar, mix all and simmer for 2½ hours. Pour into mold. —Mrs. I. U. Smith

STRAWBERRY PRESERVES

Wash 6 cups berries, sear by pouring boiling water over in sieve. Place in large flat bottom kettle. Add 5 cups sugar, boil 5 minutes, add 4 cups sugar and boil 4 minutes. Let stand 24 hours, turn several times to keep berries from going to top. Can cold. —Frances Kenward

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CHILI SAUCE

25 large tomatoes
8 onions
2 c vinegar
6 T salt
8 T sugar
1 T cinnamon
1 T cloves
6 green peppers
1 bottle horse-radish
2 red chili peppers

Method: Prepare vegetables. Cut green peppers and onions fine. Mix all ingredients together and simmer on slow fire for at least 4 hours. Cooking time is determined by thickness of mixture. Remove red chili peppers before sealing in sterilized jars. Makes 10 pints chili sauce.

—Josephine Modlin (Mrs. C. D.)

BEAUTIFUL STRAWBERRY JAM

This recipe requires two days of cooking. Bring to slow boil, 1 pint of choice, well cleaned strawberries and 1 pint sugar, continue boiling for 10 minutes. Remove from stove, shake well and let stand over night. Next day, add another pint of berries and another pint of sugar. Cook as before. Remove from fire, shake well and cool. When absolutely cold, pour into sterilized glasses and seal. Berries will be large and full and beautiful in color.

—Madge Hale McKellar (Mrs. Earle P.)

EASY CATSUP

Cook 6 cans tomato sauce until reduced to one-half volume. Put 2 tablespoons pickling spice in bag and boil in 1 cup vinegar 10 minutes. Add ¼ teaspoon cayenne, 2 tablespoons sugar, 1 teaspoon salt, 1 teaspoon onion extract and ½ teaspoon garlic salt. Add to tomato paste, boil 10 minutes and seal hot.

—Dorothy A. Evans (Mrs. Ira L.)

ORANGE MARMALADE

Slice very fine, 2 oranges, 1 grapefruit and 1 lemon, add 3 times as much water as bulk of fruit. Simmer 30 minutes then add cup for cup of sugar and boil hard until hard ball or 218 degrees. May use 3 oranges and 1 lemon, omitting grapefruit.

—Mrs. E. C. Upp

GRANDMA'S FAMOUS MANGO PEPPERS

6 large green bell peppers
½ head cabbage
½ t salt
1 T whole yellow mustard seed
2 c vinegar

Remove stems and cut off tops of peppers, remove seeds, being careful not to break the shells. Cut cabbage fine, add salt and mustard seeds. Mix thoroughly and stuff in pepper shells, pressing firmly. Place tops back on peppers, fastening in place with toothpicks. Place upright in stone jars, cover with the **cold** vinegar. Place cover over jar and put away in a cool place until wanted. May be kept for several months, if kept in a cool place.

—Madge Hale McKellar (Mrs. Earle)

BREAD AND BUTTER PICKLES

Slice without paring 9 medium cucumbers. Peel and slice 9 medium white onions. Mix together 2 cups brown sugar, 1 cup white sugar, 1 tablespoon each of salt, white mustard seed, celery seed, add ½ teaspoon tumeric and ½ teaspoon dry mustard, blend into a paste 3 cups cider vinegar and 1 cup water. Boil together for 5 minutes. Add cucumbers and onions and boil 3 minutes. Pack and seal in jars.

—Mrs. Mark H. Townsend (Georgia)

HOMINY

3 qt. shelled corn
1 heaping T soda

Boil in 4 quarts water until corn has thoroughly swelled and hulls begin to loosen, adding more water and stirring as needed. Wash in many waters, all hulls must be washed away. Cook in slightly salted water until tender. Keep in cool place, warming only small part at a time as needed. Nice served with cream.

—Mrs. Harold L. Flegal

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PICKLED FIGS

7 lbs. figs (washed in salt or soda water
4 lbs. sugar
1 qt. vinegar
3 heaping t cinnamon
2 heaping t allspice
2 heaping t cloves
1½ t ginger

Boil above for 5 or 10 minutes and then add figs and boil about 10 minutes. Take off fire and let stand over night. Next day repeat, i. e., boil 5 or 10 minutes. Third day, cook (simmer) about 1 hour and can.

—Doris Rogers

ITALIAN SPAGHETTI SAUCE

Heat to boiling in large kettle, 1 large can tomatoes, 1 can peas, 4 ounces dried beef (ground). Grind ½ pound bacon, brown. Add 1 pound ground white onions and brown, add to tomato combination, also 1 chopped green pepper and cook for 1½ hours. Salt and pepper to taste. Store in deep freeze. Serve over cooked spaghetti.

—Mrs. R. M. Hoskins

SPICED BEETS

1 c vinegar
1 c water
1 c br. sugar, firmly packed
1 T mixed pickle spices

Simmer above for 5 minutes. Put 2 cans of sliced or tiny beets in fruit jars and pour the spice mixture over them while it is hot. Add 1 medium onion and 1 lemon sliced thin. Let stand 24 hours in refrigerator before serving.

—Mrs. Andrew Smith

PICKLED FIGS

7 pounds figs cooked in the following syrup until they have glossy look. Make the syrup out of 3 pounds sugar, 1 cup vinegar, stick cinnamon and cloves.

—Marie Hinck Crable

COMPLIMENTS OF
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DILL PICKLES

Use 5 buttons garlic sliced, 5-6 stalks of dill blossoms, as many cucumbers as it takes to pack firmly in a 2 quart jar, using 2 tablespoons salt per jar. Cover with cold water, adding a heaping teaspoon of chili tepines, depending how hot you want the pickles. Seal with new lids an let stand 3 weeks before using. Rotate your jars and put on garage floor or where the run-over doesn't matter.

—Mrs. Mark H. Townsend

DILL PICKLES

Mix together and bring to boiling point the following: 3 quarts and 1 cup water, 1 cup salt, and 1 cup vinegar, let cool. Fill quart jars with fresh, crisp small cucumbers, about 3 inches long. Add ½ teaspoon powdered alum to each quart, plus a big bunch of dill and small clove of garlic. Pour pickling syrup over cucumbers and seal. Makes six quarts.

—Mrs. Gerald Sprung

CAPE COD CRANBERRY JELLY

Boil 4 cups of cranberries and 1 cup water 10 minutes with lid on, put through sieve, add 2 cups sugar and stir. Let come to a boil and remove immediately. This will not jell if allowed to remain on heat after it boils. This method is sure to jell. —Mrs. Thomas F. Hayes

CRANBERRY-ORANGE RELISH

Wash two cups of raw cranberries and put through medium grinder. Peel 2 oranges, taking off all white membrane, remove seeds. Then put through grinder. Add 2 cups sugar and let stand for 12 hours. Very small amounts of clove, cinnamon or allspice may be added for variety.

—Van (Mrs. C. N.) Leach

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SPICED PEACHES

1 No. 2½ c peach halves **1 to 2 sticks cinnamon**
1 T vinegar **1 t whole cloves**

Combine ingredients in sauce pan, heat to boiling and then simmer for 5 minutes. Let stand until ready to serve as appetizer with meal.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

CRANBERRY-PINEAPPLE RELISH

One can jellied cranberry sauce and 1 can crushed pineapple which has been drained. Crush cranberry sauce with fork and mix with pineapple. Chill for an hour and use as a relish to main dish.

—Isabelle S. Reagan (Mrs. W. C. Jr.)

NOTES

MY OWN FAVORITE RECIPE

Chapter 15

Miscellaneous

SOAP

5 lbs. lukewarm grease	**1 can lye**
1 qt. water	**2 T ammonia**
2 T sugar	**3 T Boraxo**

Pour lye in crock, add water and stir. Save ½ cup water, dissolve sugar and Boraxo. Wait for lye water to cool, then add grease. Stir and stir.

—Mrs. Mark H. Townsend

HOUSEHOLD HINTS

Bottle Opener: use nut cracker or pliers on catsup or vinegar tops.

Broken Knitting Needle: sharpen as pencil in pencil sharpener.

Jelly and Jams: add 1 teaspoon butter before cooking, no skimming.

Pan Broil: have skillet red hot, sprinkle salt generously then fry.

Tea Stain: immediately cover with salt, when washed will disappear.

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Baking Powder: mix 1 teaspoon of baking soda with 2 of cream of tartar.

Baked Potatoes: boil in water 15 minutes, cuts baking time in half.

Sausages: roll in flour before frying, they won't split or shrink.

Game or Fowl: tenderize by basting with orange juice.

Candles: when lit absorb goodly portion of cigarette smoke in room.

Walls: equal parts of water, vinegar and kerosene, use warm and apply, let stand while wiping off first applied area.

Broom: soak a new broom in suds, letting water cool; doubles the wear.

Jars: screw the ring collar to protect chipping of edges of jars.

Vases: bud, or vinegar cruets with narrow necks can be cleaned by applying window cleaner in liquid form and let stand.

Cauliflower: sprinkle cloves, cinnamon on lid to counteract cooking odor of cauliflower, or boil vinegar in a separate pan.

Mahogany Scratches: the oil from the black walnut tends to color the marked furniture.

Peanut Butter: mix a little water when preparing for sandwiches.

For Cheese Spread: grate cheese at room temperature, use electric beater and add milk to get spreading consistency.

Add 1 tablespoon of pickling spices, in cheese cloth bag, to your lamb stew, it gives that extra zip.

For unusual salad, place on lettuce leaf 1 large slice of orange then a very very thin slice of onion and topped with orange slice; serve with French dressing.

Peel and remove segments of grapefruit or use canned grapefruit, arrange in teacup, alternating with avocado segments same size as fruit, standing on end, chill, then turn out on lettuce leaf, garnish with your favorite dressing. Colorful, too.

Broiling grapefruit halves which have been cut loose from skins, sprinkle liberally with brown sugar and broil. Serve with lobster, broiled.

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Place new Nylon stockings in refrigerator tray after dampening. When stiff remove and let dry without wringing. Rinse in warm water and let dry again.

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