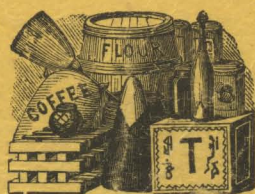


COOK BOOK



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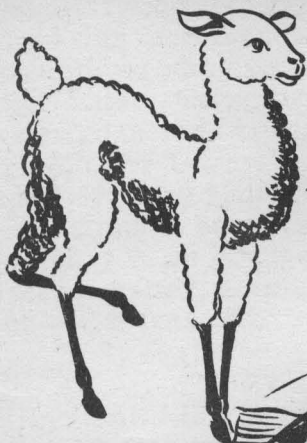
Presbyterian King's Daughters

ANN ARBOR, MICHIGAN

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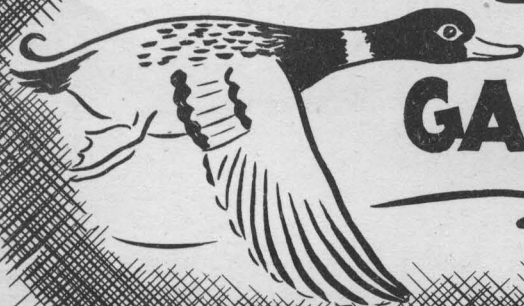
PRESBYTERIAN KING'S DAUGHTERS

ANN ARBOR, MICHIGAN



MEAT

FISH



GAME

M E A T S

FRICANDO

1 1/2 lbs. veal leg or shoulder, flour, salt, and pepper, 1/2 bay leaf or small piece of ginger.

Cut the meat about 1/2 inch thick and 2x2 inches square. Pound with meat nammmer or heavy wooden spoon. Dip in flour, mixed with salt and pepper. Brown meat in hot fat or butter. Turn, brown both sides. Pour on enough water so meat is almost covered. Add bay leaf or ginger. Simmer 1 hour. Thicken gravy with 1 tbsp. flour. Add 1 1/2 cups rich milk or thin cream. Simmer again 15 or 20 mins., being careful bottom doesn't burn. Darken with soy sauce or other meat sauce. Lift out meat, place on platter, pour steaming hot gravy over it. Serve with boiled potatoes. Mrs. E. L. Eriksen

MEAT LOAF

3/4 # ground beef, 1/2 # ground veal, 1 egg (big), 1 cup milk, salt, pepper, 4 crackers.

Mix. Use pan allowing space on each side. In sides pour 1/3 cup water. Bake in oven 325 degrees for 1 1/2 to 2 hours. Remove loaf. Make rather thick gravy. Add to gravy 2 tbsps. Velveeta Cheese or 1 small can mushrooms. Pour over meat. Garnish with parsley.

Mrs. H. H. Frisinger

CORN AND NOODLES

2 cups cooked noodles, 1 1/2 cups corn (cream-style), 1/3 cup grated cheese, 2 tbsps. chopped onions, 2 tbsps. chopped celery, 1 tsp. salt, 1/4 tsp. paprika, 1 beaten egg, 1/3 cup cracker crumbs, 4 tbsps. soft butter, 1 cup milk.

Mix with fork and bake in buttered pan in moderate oven. Save few crumbs and butter for top.

Mrs. Fred Harris

QUICK RAREBIT

Heat 1 can Campbell's Tomato Soup. Add 1/2 # cheese. Melt. Serve over crackers or toast.

Mrs. Russell Howland

SALMON TURBOT

1 pt. milk, 3 tbsps. flour (1/2 cup).

Cook milk and flour together. Add 1/2 cup butter or oleomargarine. When cold, add 3 well-beaten eggs. Salt and pepper. 1 can salmon. Mix. Bake 1/2 hour in moderate oven.

Mrs. Fred Benz

JOHNNY MAZETTI

Casserole for 25 people.

1 1/2 lb. lean pork (or beef) ground, 3 large onions (sliced fine), 2 pkgs. broad, flat noodles, 1 lb. yellow cheese, 1 bunch celery (diced), 2 green peppers (diced), 3 cans tomato soup (not diluted), 1 can large mushrooms, juice of 1/2 lemon, salt, pepper and paprika.

Fry pork and onions till brown, while noodles are boiling. Heat tomato soup, add all ingredients. Put in baking dish and bake slowly at 350 degrees for two hours. Cheese melts all through it. Serve tossed salad, with grapefruit and asparagus, with this dish and a light dessert. Excellent for Football weekends.

Mrs. Russell T. Dobson, Jr.

BARBECUE SAUCE FOR FRANKFURTERS

Good for Football Guests

2 medium onions (chopped fine), 1 cup celery (chopped fine), 4 tbsps. fat, 4 tbsps. vinegar, 4 tbsps. brown sugar, 4 tbsps. lemon juice, 1 can tomato paste, 2 tbsps. Worcestershire Sauce, 1 tbsp. prepared mustard, 1 cup water, 2 cups catsup, salt to taste, dash red pepper.

Brown onions and celery in fat. Add rest of ingredients and let simmer.

Mrs. Clifton Dey

MACARONI

1 cup macaroni (broken), 2 large onions (minced), 1 cup diced celery, 1 cup boiling salted water.

Cook for 15 minutes.

Cream sauce: 4 tbsps. shortening, 2 cups milk, 1/4 tsp. salt, 2 cups diced American Cheese, 4 tbsps. flour, 1 cup tomato soup, 1/4 tsp. pepper.

Mix and put in casserole. Put 2 or 3 slices bacon (partly cooked) on top. Bake at 350 degrees about 20 minutes.

Mrs. F. A. Collins

CHICKEN POT PIE (Pennsylvania Dutch)

Slowly stew a disjointed hen until tender (about 3 hours). Season to taste with salt and pepper. Then make the following pastry:

2 cups flour, 1/2 tsp. salt, 3 tbsps. butter, 5-6 tbsps. cold water.

Roll out as for pie crust but thinner. Cut into 1 1/2 inch squares and drop slowly one by one into the boiling broth and chicken. This pot pie is ready to serve when the pie squares have come to the surface and stewed for about 5 minutes.

Mabel Knoll

HAM LOAF

1 1/2 lbs. smoked ham, 1 1/2 lbs. fresh ham, 2 eggs (beaten), 1 heaping cup of cooked rice, 1/2 can of Campbell's Tomato Soup, 1/2 can water.

Mix thoroughly and bake in a slow oven for about an hour.

Kathryn Evans

NOODLE AND CORN CASSEROLE

2 cups cooked noodles, 2 cups canned cream style corn, 1/3 cup grated cheese, 2 tbsps. chopped onion, 2 tbsps. chopped celery, 1 beaten egg, 1/3 cup cracker crumbs, 1 tsp. salt, 4 tbsps. butter, 1 cup milk.

Mix all together and bake in a moderate oven about one hour.

Hazel Blouch

HAM LOAF

1 # fresh pork, 1 1/2 # smoked ham, 1 cup bread crumbs, 1 egg, 1 cup milk.

Mix well and make into loaf. Baste with:

1/2 cup brown sugar, 1/2 cup vinegar, 1 tbsp. dry mustard.

Bake in 350 degree oven 1 1/2 hours.

Mrs. Frank Hait

SAUSAGE NOODLE CASSEROLE

Boil pkg. noodles in salted water 20 min. Put layer of link sausage in bottom of casserole, cover with noodles, diced onion, and green pepper. Repeat. Cover over with pint can tomatoes. Bake 1/2 hour in moderate oven.
(Con.)

Sausage Noodle Casserole (Con.)
ate oven or until sausages are cooked through.
Emma K. Evarts

ONION CUSTARD

Cut in half 4 medium Spanish onions and slice. Simmer these in 1 tbsp. butter in a covered dish until tender and a trifle browned. Salt and cool. Beat 2 eggs, add 3/4 cup sour cream. Stir in the onions. Bake in a moderate oven until the custard is set, about 40 mins.
Mrs. Janet Chipman

MINCED HAM ON PINEAPPLE SLICES (Nice for Luncheons)

3 cups cooked ham (ground), 1 tsp. onion (ground with meat), 1 egg, 1/2 cup bread crumbs.

Mix ham, onion, egg and bread crumbs. Shape into patties. Place on pineapple slices. Pour over this sauce:

1 cup brown sugar, 1 tsp. mustard, 3 tsps. vinegar.
Broil 1/2 hour.

BAKED PORK CHOPS

Select the desired number of pork chops, dip in batter made with egg and salt, and roll in dry crumbs.

Brown each chop on both sides in buttered pan. As chops are browned, remove and pile in a covered roaster.

Bake slowly until thoroughly done and tender.

This is recommended as a convenient recipe to use when serving a large number of people.

Mrs. F. C. Henby

BEEF AND MACARONI CASSEROLE

1 1/2 tsps. salt, 2 tsps. butter, 1/8 tsp. pepper, 1 can condensed Tomato Soup, 3/4 lb. ground beef, 4 tsps. chopped onion, 1 1/2 cups uncooked elbow macaroni.

Melt the butter and cook the onion until soft but not brown. Add the beef and cook until brown. Add the macaroni which has been cooked until tender in boiling water. Add tomato soup and seasonings. Put mixture into a greased casserole, cover and bake in a 350 (Con.)

Beef and Macaroni Casserole (Con.)
degree oven for 20 to 30 minutes. Serves six.
Mrs. Gerald Miller

MACARONI MOUSSE

3 eggs, 1/2 cup uncooked macaroni, 1 1/2 cups scalded milk, 1/4 cup butter, 1 cup bread crumbs, 1 cup grated cheese.

Cook macaroni in 2 cups boiling water for 20 minutes. Pour scalded milk on bread crumbs. Add melted butter and cheese. Set in buttered baking dish in a pan of boiling water and bake 1/2 hour.

Sauce: 2 cups milk, 4 tbsps. butter, 4 tbsps. flour and seasoning, 1 small can mushrooms.

Cook for ten minutes. Serves eight. Nice luncheon dish.
Eleanor Lemon

CHEESE CASSEROLE

Serves three or four people.

3 slices of bread (buttered and cut into strips), 6 to 8 oz. cheese, 1 1/2 cups milk, dash of dry mustard, 3 eggs, 1/2 tsp. salt.

Place the bread strips, lattice-work fashion, in a quart casserole with sliced cheese between the layers of bread. Top layer should be cheese. Beat eggs, add milk and seasoning and pour over the bread and cheese. Bake at 375 degrees for a half hour, or until the egg is set. (Top should be brown).
Mrs. Julia Hart

VEAL AND NOODLE CASSEROLE

1 veal steak (cut in cubes), 1 large onion, 1/2 pt. of coffee cream, 1 large can mushrooms, pepper and salt, 1 package of broad noodles.

Brown meat in butter, add sliced onion and mushrooms. Brown all slightly. Add 1 cup water and the juice from mushrooms. Let simmer until the meat is tender. Have noodles cooked in salted water. Drain, and add to meat mixture. Put all in casserole, pour over the cream, sprinkle with cracker crumbs, dot with butter and bake 20 minutes.
Kathryn Evans

BARBECUED SPARE RIBS

Steam Spare Ribs until bones can be removed. Put meat in shallow pan, cover with barbecue sauce and brown in oven.

Barbecue Sauce: Pour off fat from the liquid in which the meat was steamed. To the liquid add:

1/2 tsp. sugar, 1/2 cup chili sauce, 2 tsps. mustard, 1/4 cup vinegar, 1 1/2 tsp. salt - pepper, 1/8 tsp. cayenne pepper.

Mrs. Sydney P. Cook

MEATLESS CASSEROLE FROM A DANISH COOKBOOK

2 tbsps. butter, 1 1/2 cups milk, salt, pepper, 2 1/2 tbsps. flour, 4 eggs, 1 tsp. sugar, generous pound of carrots, 1 lb. Brussels Sprouts, butter for serving.

Clean carrots, pass through meat chopper. Boil Brussels Sprouts, (may substitute cauliflower if necessary). Boil only 6 minutes. Make a white sauce (smooth) of the butter, flour and milk. Remove from fire, stir in the yolks of the eggs, one at a time. To this batter, add the carrots and lastly fold in the stiffly beaten egg whites, salt, sugar, and white pepper to taste. Have a deep baking dish buttered and dusted with crumbs. Place batter, alternately with sprouts in baking dish until full. Dot generously with butter. Spread bread crumbs on top then more butter. Bake one hour in moderate oven. Serve with drawn butter.

Mrs. E. L. Eriksen

BOUEF-ALA-STROGANOFF

(Russian-Dish)

Take round or sirloin steak. Cut strips across steak about one fourth inch in width. Cut these strips into half inch lengths. Cook these pieces with lots of finely chopped onions in a skillet with a little bacon fat. This mixture should be cooked slowly, with lid on skillet until it is thoroughly done. Then remove lid and cook until moisture is gone, and onions are slightly brown. Add a beef bouillon cubes, mix it thoroughly with meat and onions, add salt, pepper. Then add a can of mushroom soup or fresh mushrooms, and the solid part of a can of tomatoes. Mixture should be thick and creamy, (not soupy) so if necessary, use a small amount of (Con.)

Bouef-Ala- Stroganoff (con.)

flour to thicken. Arrange in casserole, set into oven long enough to heat and dry surface. Baked-potato, or shoe-string-potato are best, to serve with it. (Its a heavenly hash). Helen B. Slocum (Mrs. Geo.)

CHEESE CUSTARD

4 slices buttered bread, 1/4 lb. cheese (cut or grated), 3 eggs, 1 1/2 cups milk, 1/2 tsp. salt, few grains pepper, 1 tsp. minced onion.

Butter a glass or earthenware baking dish. Cut the bread in cubes and place bread and cheese in the dish in layers, finishing with a layer of bread cubes, buttered side up. Beat the eggs slightly, add the milk and seasonings and pour this mixture over the bread and cheese. Set the baking dish in a pan of hot water and bake in a moderate oven (350 degrees) until custard is firm in the center, or about 45 minutes. Mrs. J. C. Christensen

CHINESE VEAL STEW

(Ngow-Jay-Law-Bok)

Serves 4.

Peel and cut in tiny cubes 2 cups young white turnips. Cook in little boiling water 5 minutes and add 6 ounces frozen peas and cook two minutes longer. In a heavy large preheated frying pan place: 4 tbsps. vegetable oil, 1 tsp. salt, 1 # lean veal (cut in cubes). Cook over a moderate heat stirring constantly until meat is brown. Cut fine and add: (optional) 1 cup celery, 1 medium size green pepper, 1 medium onion, 1 clove garlic (optional), 1 cup chicken bouillon or 1 cup hot water plus chicken bouillon cube.

Cover pan tightly and cook over a moderate heat until meat is tender. Add turnips, peas and the few tbsps. full of water in which they were cooked. Blend together and add:

2 tbsps. cornstarch, 2 tsps. soy sauce, 1/4 cup cold water.

Cook for a few more minutes stirring constantly until juice thickens. Serve very hot with rice or soy pancakes.

Mrs. H. S. Bull

ESCALLOPED OYSTERS

1 quart oysters, 3 cups warm milk. 2 1/2 cups rolled crackers, 2 eggs (well beaten), 1/2 cup melted butter.

Mix with fork. Salt and pepper to taste. Put in casserole, cover until begins to bubble. Take off cover and brown.

Mrs. F. A. Collins

APPLE STUFFING

1 tbsp. chopped onions, 1/4 cup raisins, 2 cups chopped apples, 1 cup bread crumbs.

Brown onions in fat and add rest of ingredients, salt, pepper and enough water or stock to moisten. This stuffing is especially good for pork chops or spare ribs.

Mrs. F. A. Collins

DUTCH DINNER FOR A BUSY DAY

Brown salted, peppered and floured pork chops in a deep iron or aluminum skillet. Cover with alternate layers of sliced onions, potatoes, chopped parsley, and green pepper. Thoroughly salt and pepper each layer. (Freshly ground pepper is best). Cover with milk or boiling water. Cover and cook slowly 45 minutes or until vegetables and meat are tender. Serve with a tossed salad, sliced tomatoes and dessert.

Julia Taylor Senstius

BAKED BEANS

2 lbs. small navy beans, 1 lb. salt pork, 2 lbs. fresh pork (desirable but not necessary), 1 large onion.

Cook together until almost soft. Remove bones from fresh pork and return to beans. Add:

1 cup brown sugar, 1/4 cup prepared mustard, 2 cloves of garlic (cut fine).

Place in baking dish. Cut salt pork into cubes and sprinkle on top. Sprinkle with paprika. Bake slowly 2-4 hours. Add water as necessary.

Mrs. John D. Finlayson

CORN CASSEROLE

2 cups cooked noodles, 1 1/2 cups cream style corn, 1/3 cup grated cheese, 2 tbsps. chopped onion, 2 tbsps. chopped celery, 1/3 cup rolled cracker crumbs (con.)

Corn Casserole (Con.)

4 tbsps. melted butter, 1 cup milk, 1 egg, 1 tsp. salt, 1/2 tsp. paprika.

Mix all together. Pour into buttered dish and bake one hour.

Mrs. John B. High

HAM LOAF

2 lbs. ground ham, 1 1/2 lbs. ground pork, 2 eggs (beaten), 1 cup milk, 1 cup cracker crumbs, salt and pepper to taste.

Bake in 350 degrees oven. When slightly brown, add hot sauce over loaf.

Sauce: 1 1/2 cups brown sugar, 1 tbsp. dry mustard, 1/2 cup vinegar, 1/2 cup water.

Bake over ham loaf two hours.

Mrs. Mabel Dowdle

FAVORITE DISH

Brown 6 pork chops and place in casserole. On top of each chop, put 1 tbsp. raw rice. On top of rice, 1 slice of tomato or a spoonful of firm canned tomato. On top of tomato, a slice of onion and then two strips of green pepper. Season. Pour at one side, 3 cups boiling water. Cover and bake at 375 degrees for about 3 hours. Occasionally add water to keep rice moist. Serves six.

Mrs. O. E. Roszel

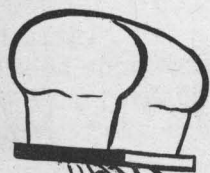
STUFFED EGG PLANT

1 medium sized egg plant, 3 medium onions, 1/2 cup rice (uncooked), 2 eggs, 3/4 cup butter or substitute, toasted bread crumbs.

Cut egg plant in half lengthwise, scoop out pulp and cook covered with water until tender. Drain. Chop onion fine. The amount of onion should equal about 2/3 the amount of egg plant pulp. Cook rice. Mix pulp and onion with 1/2 cup butter and simmer. Beat eggs well. Add rice and pulp mixture. Add toast crumbs until the consistency of dressing. Season to taste. Fill cases. Cover with crumbs and dot with remaining butter. Bake in moderate oven (350 degrees) long enough to brown. About 30 minutes.

Fannie Belle Malan

BREAD



BREADS

DATE BREAD

1/2 cup sugar, 1 1/2 cups sweet milk, 3 1/2 cups sifted flour, 1 cup dates (cut fine) or nuts, 1 egg, 4 tsps. baking powder, 1 tsp. salt (small).

Beat sugar and egg together. Add milk and flour alternately. Dredge dates or nuts with flour and add last. Pour mixture in bread tin and let stand 30 minutes. Bake 45 minutes.

Ellen B. Bach

BUTTER CAKE

2 cups flour, 3/4 cup milk, 1/8 tsp. salt, 2 1/2 tsps. baking powder, 1 cup sugar, 2 eggs, 1 tsp. vanilla, 1/3 cup shortening.

Blend shortening, sugar, eggs, add vanilla. Sift 3 times flour, baking powder, and salt. Beat by hand 2 minutes. Bake 40 minutes in 425 degree oven.

Mrs. E. E. Scott, Jr.

OLD FASHIONED BUCKWHEAT CAKES

On the evening before make the following batter:
Mix and allow to cool.

1 cup boiling water, 1 cup sweet milk, 2 tbsps. molasses.
Add: 1/2 cake compressed yeast (dissolved in water),
2 cups pure buckwheat flour, 1/2 cup yellow corn meal,
1 tsp. salt.

Beat until batter is free from lumps and set in a warm place to rise. In the morning add 1/2 tsp. baking soda (dissolved in water), 1 tbsp. melted butter. Beat well and allow to stand 10 minutes before baking on a hot griddle. Serve with maple syrup or honey.

Mabel Knoll

RICE GRIDDLE CAKES

1 cup cold rice, 1 tsp. sugar, 1/2 tsp. salt, 1 cup milk,
1 cup flour, 2 tsps. baking powder, 1 egg.

More milk may be added. Have batter as thick as the usual griddle cakes.

Jennie E. Bailey

ORANGE-NUT CAKE

1/2 cup shortening, 1 cup sugar, 2 eggs, 3/4 cup sour cream, 2 cups sifted flour, 1/2 cup chopped nuts, 1 tbsp. grated orange rind, 1 tsp. soda.

Mix in usual way. Add 2 tsps. grated rind to batter. Bake at 375 degrees for 30-35 minutes. Immediately upon taking from oven, pour and spread by spoonfuls over the top of the cake the following mixture.

1/4 cup orange juice, 1/4 cup sugar, 1 tsp. grated rind.

Mrs. Ralph A. Savage

COFFEE CAKE

1 cup sugar, 1 cup butter, 2 eggs, 1 lb. raisins, 1 cup molasses, 1 cup strong coffee, 1 tsp. soda, 1 tsp. cinnamon, 1/2 tsp. cloves, 1 tsp. nutmeg, 3 cups flour.

Mrs. R. T. Dobson, Sr.

SIXTY MINUTE ROLLS

Soften 2 cakes Fleischman Yeast in a cup of warm water. Add 1/2 cup scalded and cooled milk. Mix with 2 1/2 cups sifted flour, 1 1/2 tsps. sugar and a tsp. salt. Cut in three tsps. fat. Add the yeast mixture. Beat until smooth and bubbling. Add flour enough to dough so that it can be handled without sticking. Place in greased pans, let stand in warm place until double in bulk about 30 to 40 mins. Bake in an oven at 400 to 500 degrees.

Grace H. Carleton

NUT BREAD

2 eggs (beaten), 2/3 cup sugar, 1 cup nut meats, 1 tsp. salt, 1 cup milk, 4 cups flour, 4 tsps. baking powder.

Grease bread pans. Pour in dough. Let stand 15 minutes. Bake 1 hour in slow oven. Makes 2 small loaves.

Susan Wheeler

COFFEE CAKE

2 cups flour, 4 tsps. baking powder, 1 tsp. cinnamon, 1 tsp. salt, 1/2 cup sugar, 1 cup milk, 2 tsps. butter, 1 egg (added last).

Sift dry ingredients, rub in butter. Add milk to beaten egg. Pour into flour mixture, and mix to smooth dough. Spread in shallow pan and top with the following:

(Con.)

Coffee Cake (Con.)

1 cup brown sugar and 1 piece of butter about the size of an egg rubbed together. Sprinkle ground pecans on top (nuts may be omitted). Bake in moderate oven.

Hazel Blouch

ORANGE BREAD

3 cups flour, 2 1/2 tsps. baking powder, 1/2 tsp. salt, 2 tbsps. butter, 1 egg, 1 cup milk, orange peel mixture.

Bake in moderate oven 45-60 minutes. Makes one very large loaf.

ORANGE PEEL MIXTURE

Take white lining from peel of 3 large oranges. Cut in small pieces, cover with water. Boil, and pour off water. Cover with water again and boil until tender. Add 1 1/2 cups sugar. Boil down until there are 2 cups of mixture. Cool and add to above. Mrs. Ralph A. Savage

POTATO PANCAKES

6 large raw potatoes, 3 eggs, 1 tsp. salt, 2 tbsps. flour, 1/4 tsp. baking powder, 1/4 cup milk.

Peel, grate and drain potatoes. Beat eggs, add with other ingredients to potatoes. Drop by spoonfuls into hot fat in a heavy frying pan. When brown on one side turn and brown on other side. Mrs. Charles A. Wehmer
yer

ICE BOX ROLLS

2 cups boiling water, 1/2 cup sugar, 1 heaping tbsp. shortening. Let this mixture cool. 2 cakes compressed yeast, 2 eggs (beaten), 4 cups flour. *salt*

Mix well; add three more cups of flour and knead. Let raise about 3 hours; knead down and put in ice box.

Mrs. P. A. Lee

BREAD CRUMB GRIDDLE CAKES

1 1/2 cups bread crumbs (fine), 1 1/4 cups scalded milk, 1 egg (drop in), 1 piece butter. Stir. 1 1/2 cups flour, 5 level tsps. baking powder, generous pinch salt. Mix.

Ethel Towar

BRAN BREAD

1 1/2 cups bran. 1 1/2 cups graham flour, 1/3 cup sugar, 1/2 tsp. salt, 1/2 cup dates, 1/2 cup raisins. Mix. 1 1/4 cups buttermilk, 1 tsp. soda, 1/4 cup molasses, 1 egg.

Bake slowly 45 minutes or 1 hour. Ethel Towar

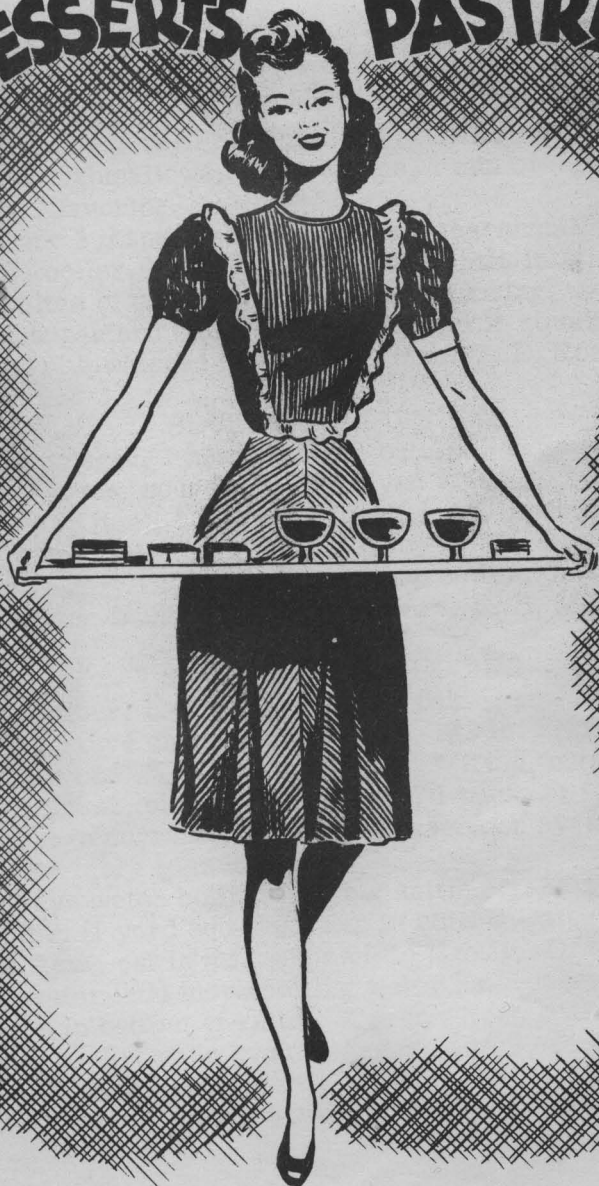
OATMEAL MUFFINS

1 cup quick-cooking oats, 1 cup sour milk, 1 egg, 1/2 cup brown sugar, 1 cup flour, 1/2 tsp. salt, 1 tsp. baking powder, 1/2 tsp. soda, 1/3 cup melted shortening (cooled)

Soak oatmeal in sour milk one hour: add egg and beat well. Add sugar and mix. Add flour sifted with salt, baking powder and soda. Add cooled shortening. Bake in greased muffin tins 15 to 20 minutes. One dozen muffins.

Mrs. H. S. Bull

DESSERTS PASTRIES



DESSERTS AND PASTRIES

LEMON RAMIKINS

1 cup sugar, 3 tbsps. butter, yolks of 2 eggs, pinch of salt, 3 tbsps. flour, juice and grated rind of one lemon, 1 cup milk.

Fold in beaten egg whites. Bake in ramikins.

Mrs. John B. High

MARSHMALLOW DAINTY

1 lb. marshmallows, 3 egg whites, 1 cup orange juice, 1 tbsp. flavoring.

Pour 3 tbsps. warm water over marshmallows in double boiler, leave until dissolved. Stir in stiffly beaten whites of eggs. Add juice and flavoring. Pour into shallow pan and chill. When firm, cut in squares and serve with whipped cream.

Mrs. O. E. Roszel

BLUEBERRY PUDDING

1/2 cup sugar, 1 heaping tbsp. butter, 3 eggs (well beaten), 3 tbsps. sour milk (dissolved with 1 tsp. soda in hot water (tsp)), 1 1/2 cups flour, 1 cup blueberries. Sauce-Cook.

1 cup sugar, 1 tbsp. flour, 1/4 cup butter, 8-9 tbsps. juice from fruit, 1 cup water.

Mrs. F. H. Mahoney

SCOTCH PLUM PUDDING

2 cups flour, 1 tsp. soda, 3 tps. baking powder, 1 cup sugar, 3 or 4 cups bread crumbs, 1/2 lb. beef suet (ground fine), 1/4 lb. mixed peel, 1/2 tsp. nutmeg, allspice, cloves, cinnamon and mace, 1 package raisins, 1 package currants, 1/2 cup molasses or syrup, 1 pt. milk or more to mix well.

Have water boiling in a big kettle. Take square piece cloth (1 yard square). Dip in boiling water, sprinkle with flour, put in mixture and tie tightly. Drop in boiling water (add more boiling water as necessary). Put pie tin in bottom of kettle. Cover. Keep boiling. Boil 4 hours. Brown in oven. Serves 24 to 30 people. Serve with Hard Sauce:

1/2 lb. butter, 2 cups powdered sugar, 1 tsp. vanilla.

Mrs. James Slocum

PUDDING

1 lemon jello, 2 cups water, $\frac{3}{4}$ cup grapenuts.

Cut fine: $\frac{3}{4}$ cup nut meats, $\frac{3}{4}$ cup seedless raisins, $\frac{3}{4}$ cup dates, 1 tbsp. each candied orange and citron.

Chill in refrigerator- serve in slices with whipped cream and cherry. (serves 8). Mrs. Gerald K. Miller

THREE-OF-KIND SHERBET

3 oranges, 3 lemons, 3 bananas, 3 cups water, 3 cups sugar, 3 egg whites.

Prepare juice of oranges and lemons. Mash bananas, put all through strainer. Add the water and sugar and stir constantly until dissolved. Put into refrigerator trays and freeze until the consistency of mush. Remove from refrigerator and stir in the stiffly beaten egg whites and return to refrigerator and continue freezing until firm.

Olla MacArthur

WASHINGTON PUDDING

(an upside-down cake)

Boil together until it forms a syrup: $1\frac{3}{4}$ cups sugar, 3 cups water, pinch salt.

Pour into a flat pan and pour over it the following mixture:

$\frac{1}{2}$ cup sugar, 1 tbsp. butter, $\frac{1}{2}$ cup sweet milk, 1 cup flour, 1 tsp. cinnamon, 4 tsps. baking powder, 1 cup raisins, 1 cup nut meats, 1 heaping tbsp. cocoa.

Bake slowly $\frac{3}{4}$ of an hour. Mrs. F. H. Mahoney

LEMON CAKE PUDDING

1 cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ tsp. salt, 2 egg yolks (well beaten), 1 cup milk, $\frac{1}{4}$ cup (or 1 lemon) lemon juice and ground rind.

Mix dry ingredients. Add milk, yolks, and juice. Fold in beaten egg whites. Bake in shallow dish in pan of water, 30 minutes in moderate oven. Let stand 1 hour before serving.

Mrs. Walter Smith

APPLE PUFFS

2 cups flour, 4 tsps. baking powder, $\frac{1}{2}$ tsp. salt, (con.)

Apple Puffs (Con.)

1/4 cup butter or margarine, 1/2 tsp. cinnamon, 2 apples, 2/3 cup milk, 1/2 tsp. nutmeg, 1 1/2 tbsps. sugar (or 2 tbsps.), 2 eggs.

Sift flour, baking powder and salt together. Cut in fat and add milk to which the beaten eggs have been added. Drop mixture into greased muffin pans. Arrange peeled and sliced apples on top, pushing apples into dough. Sprinkle top with the sugar, cinnamon and nutmeg. Bake in a hot oven 20 or 30 minutes. Serve with any desired sauce.

Mrs. A. B. McEachern

NORWEGIAN APPLE PUDDING

1 cup sugar, 1 cup flour, 1/2 cup butter or nucoa,

Mix well with pastry blender. Slice 6 medium apples into pyrex dish. Cover with above mixture and bake at 375 degrees for about one hour.

Mrs. W. A. Reichart

LEMON SAUCE

1 cup white sugar, 2 tbsps. cornstarch, 2 cups boiling water, 1/4 tsp. salt, 4 tbsps. butter, 3 tbsps. lemon juice, 1 tbsp. lemon rind, 1/4 tsp. nutmeg.

Mix sugar, lemon rind and cornstarch, gradually add the water while stirring constantly. Boil 5 minutes. Remove from fire and add butter, lemon juice, salt, and nutmeg.

Julia Taylor Sensius

CRANBERRY SAUCE

1 # cranberries, 1 cup water, 2 cups sugar, 1/4 tsp. salt. Boil slowly a long time.

Mrs. Elon Clark (formerly Grace Kelly)

APPLE SAUCE QUICKLY

1 medium apple. Peel and cut in very thin slices. Nearly cover with water and boil until soft. Add 1 tsp. full of sugar and the same amount of seedless raisins. Boil again until raisins are soft. Serve hot. (serves one)-

Miss Jennie D. Livingston

DATE SOUFFLE

1 cup sugar, 1 tsp. baking powder, 1 cup seeded dates, 1 tbsp. flour, 1 cup nut meats. Mix above. (Con.)

Date Souffle (Con.)

2 egg yolks (beaten), 2 egg whites (beaten stiff).

Pour into flat greased tins. Bake 20 minutes in moderate oven. Serve cold with whipped cream.

Mrs. George McConkey

YORKSHIRE PUDDING

1 cup milk, 2 eggs, 1 cup flour, $\frac{1}{4}$ tsp. salt.

Beat eggs (egg-beater) thoroughly. Add milk and flour with salt alternately, still using egg beater till smooth batter. Pour batter into sizzling hot dish in which fat from roast has been added. Bake in 450 degrees oven for 20 or 30 minutes. Serve with roast and gravy.

Mrs. Fred Harris

PRUNE WHIP

30 to 35 prunes, pinch of salt, 5 tbsps. sugar, 5 egg whites, $\frac{1}{4}$ tsp. cream of tartar.

Cook prunes until very soft, remove seeds & chop fine. Beat the eggs slightly, add salt, cream of tartar and sugar, beating well. Lastly add prunes, turn into baking dish. Place dish in hot water, bake in a moderate oven until delicately browned. Serve with whipped cream.

Mrs. W. C. Broady

SUET PUDDING

1 cup chopped suet, $\frac{1}{2}$ cup molasses, 1 cup sour milk, $\frac{1}{2}$ cup sugar, 1 tsp. soda, cinnamon and chopped fruit, Steam 2 hours. Flour if desired. Fanny Groves

LOLLY POP

1 pkg. cream cheese, $\frac{1}{2}$ pt. whipping cream, raspberry jam.

Crumble cheese in cream and beat until it stands in peaks. Put spoonful of raspberry jam around on the top.

Mrs. P. A. Lee

CHERRY PUDDING

1 cup flour, 2 tsps. baking powder, $\frac{1}{2}$ cup sugar, heaping tbsp. butter, $\frac{1}{2}$ cup milk.

Mix above ingredients and spread in pan. (Con.)

Cherry Pudding (Con.)

Filling: 1 cup sugar, 1 cup water, 1 quart cherries.

Mix and spread on batter. Bake nearly one hour.

Mrs. George Crosman

ANGEL CHARLOTTE RUSSE

Soften 1 tbsps. gelatine in $\frac{1}{4}$ cup milk. Dissolve in $\frac{1}{4}$ cup hot milk and add $\frac{3}{4}$ cup sugar. Cool until the mixture thickens. Roll $\frac{1}{2}$ dozen dry almond macaroons. Cut into small pieces 8 or 10 maraschino cherries. Beat until stiff 1 pint heavy cream. Fold into it the above gelatine mixture, the macaroon crumbs, the cherries, 2 tbsps. cherry juice and $\frac{1}{4}$ cup chopped pecans. Pour into a dish partially lined with lady fingers. Chill.

Hope Chipman

CUSTARD BREAD PUDDING

1 cup bread crumbs, 1 egg (slightly beaten), $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ tsp. vanilla, 2 cups milk (scalded), 2 tbsps. melted butter, $\frac{1}{4}$ cup sugar (granulated), $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. cinnamon.

Combine sugar, salt, flavoring, butter, cinnamon and egg. Add bread crumbs and raisins. Mix thoroughly. Pour into well greased baking dish. Set in a pan of water. Bake in moderately slow oven 325 to 350 about 1 hour. Serve hot or cold with cream.

Mrs. George Kyer

ICE-BOX LEMON PUDDING

4 eggs, 4 tbsps. boiling water, 1 $\frac{1}{2}$ cups sugar, 1 $\frac{1}{2}$ tbsps. lemon rind, 3 $\frac{1}{2}$ tbsps. lemon juice, $\frac{1}{2}$ tbsps. Knox Clear Gelatine, 2 tbsps. cold water.

Beat egg yolks till thick and lemon colored. Gradually add $\frac{1}{2}$ the sugar. Add slowly the boiling water and mix thoroughly. Cook in double boiler to the custard stage. Remove from fire, add gelatine which has been soaked in the cold water, and the rind and juice of the lemon. Beat egg whites till stiff, but not dry. Beat in the remaining sugar. Fold this meringue into the custard. Split lady-fingers and line bottom and sides of pan. Pour lemon filling into pan and put in ice box for several hours. Either cut in serving size in the pan or remove whole from and cover with whipped cream. (may use sliced stale sponge cake instead of lady- (Con.)

Ice Box Lemon Pudding (Con.)

fingers).

Mrs. J. B. Edmonson

BLITZ TORTE

1/2 cup butter, 4 egg whites (well beaten), 5 tbsps. milk, 1/2 cup sugar (granulated), 1 tsp. vanilla, 1 cup flour, 1 tsp. baking powder, 4 egg whites (beaten stiff).

Cream butter. Beat in sugar gradually. Add egg yolks, vanilla, milk and flour, sifted with baking powder. Spread in two round greased shallow cake pans. Whip whites very light and add 1 cup sugar gradually. Spread on unbaked mixture in both pans. Sprinkle with 1/2 to 1 cup finely chopped pecans. Bake 30 minutes in 350 degree oven. Cool and spread custard filling between layers.

Custard: 1 egg (well beaten), 2 tbsps. flour, 1/2 tsp. vanilla, 1/2 cup sugar, 1 1/4 cups milk.

Mrs. George W. Kyer

DESSERT-MERINGUE

5 egg whites (beaten with pinch salt) until stiff enough to stand alone. 5 tbsps. sugar beaten in one at a time. Put in large pie tin, cook in slow oven until brown and firm. Cool slowly. When nearly cold slice bananas over the top. (Peaches or Berries). Spread over the fruit 1/2 pint cream (whipped) and sweetened with powdered sugar. Put dish in cool place until time to serve. May be prepared 2 or 3 hours before serving.

E. May Goodrich

FRUIT CRISP

1/4 cup sugar, 3/4 cup flour, 1 egg, 1/8 tsp. salt, 1 tsp. baking powder, 1 qt. cooked fruit; peaches, cherries, apricots or uncooked apples.

Fill well greased baking dish with fruit and cup of fruit syrup, made by boiling sugar and fruit juice. Sprinkle with spice of choice. Mix dry ingredients with egg. Spread over the fruit. Dot well with butter. Bake 30 minutes 350 degrees. Serve with rich milk or cream.

Mrs. F. D. Ostrander

NEVER-FAIL PIECRUST $\frac{1}{2}$

Place 1 cup lard in mixing bowl. Pour ~~one~~ cup boiling water over it, stirring quickly until lard is dissolved. Add 3 cups sifted flour, $\frac{1}{8}$ tsp. salt. Mix lightly with fork. Do not knead. Makes 2 double-crust pies. Use as soon as cool or cover and keep in refrigerator for 3 or 4 days. Bake at 400. Ada M. Cahow (Mrs. F. C.)

HEAVENLY PIE

1 $\frac{1}{2}$ cups white sugar, 4 eggs (separated), $\frac{1}{2}$ pt. cream (whipped), $\frac{1}{4}$ tsp. cream of tartar, 3 tbsps. lemon juice, 3 tbsps. lemon rind.

Sift 1 cup sugar and cream of tartar. Beat egg whites stiff but not dry. Gradually add salt and cream of tartar. Line greased pie tin, being careful not to spread too close to rim. Bake at 275 degrees 1 hour. Cool. Beat egg yolks. Stir in $\frac{1}{2}$ cup sugar, lemon juice and rind. Cook in double boiler, stirring constantly, until very thick. Cool and add whipped cream. Fill shell. May be stored in refrigerator day or two before using.

Mrs. Edward Bliska

LEMON PIE FILLING

1 cup sugar, 2 level tbsps. cornstarch. 1 cup boiling water, juice of 1 lemon, grated rind $\frac{1}{2}$ lemon, 3 eggs (separated), 3 tbsps. powdered sugar (or 2 tbsps. marshmallow fluff).

Mix sugar and cornstarch. Add boiling water and cook for 5 minutes. Remove from heat and add butter, lemon juice and rind and egg yolks. Cook 2 min. longer. For meringue: add sugar (or marshmallow fluff) to stiffly beaten egg whites. Brown in slow oven.

Mrs. Frank Carson

LEMON CHIFFON PIE

Beat together yolks of three eggs, $\frac{1}{2}$ cup sugar, juice and grated rind of one lemon. Add 2 tbsps. hot water. Cook until thick and let get cold. Beat whites of three eggs stiff. Add $\frac{1}{3}$ cup sugar, 1 tsp. vanilla and beat again. Fold the custard into the beaten whites. Put into a baked cold shell. Brown quickly.

Mrs. R. T. Dobson, Sr.

DATE PIE

1 cup pulverized sugar, 1 cup chopped walnuts, 1 cup chopped dates, 2 tbsps. flour, pinch of salt, 2 eggs, 1 tsp. baking powder.

Mix flour, baking powder, nuts and dates. Beat yolks of eggs, add sugar. Mix with dry ingredients and fold in egg whites which have been beaten until stiff. Put mixture in greased square cake pan and bake from 20 to 30 minutes in moderate oven. Mrs. Clifton Ries

STRAWBERRY BISQUE PIE

1 qt. strawberries, 1 1/2 cups powdered sugar, 1/2 pt. cream (whipped), 2 egg whites, 3 level tbsps. sugar.

Prepare and cut strawberries into quarters. Drain and add powdered sugar. Set in refrigerator until well chilled. Have baked 9 inch flaky pie crust. Just before serving fold strawberry mixture into whipped cream. Turn into shell. Cover with thick creamy meringue. Slip under preheated broiler for about 1 1/2 minutes. This must be done quickly to leave center well chilled. Serve at once. Mrs. F. D. Ostrander

LEMON MERINGUE PIE

1/2 cup water and 7 tsps. cornstarch to thin paste. 1 1/2 cups water, 1 1/4 cups sugar, 3 egg yolks (slightly beaten), 1 lemon (grated rind and juice), 1 tsp. butter, 1 baked pie shell.

Combine 1 1/2 cups water and sugar in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook until mixture begins to thicken. Put pan in lower part of double boiler and continue cooking until thick and smooth. (15 mins.) Pour over slightly beaten egg yolks and return to double boiler, cooking 1 minute longer. Add lemon rind and juice and butter and blend well. Cool and pour into pie shell. Top with meringue made 3 egg whites, 9 tbsps. sugar and 1 tsp. lemon juice. Mrs. L. Roger Westphal

PECAN PIE

From "New Orleans Recipe Book"

1 cup sugar, 1 cup syrup (Louisiana or Karo), 1 cup chopped pecans, 1 cup pecan halves, 3 eggs, 1 (Con.)

Pecan Pie (Con.)

tbsps. butter, 1 tsp. vanilla.

Cream butter, sugar, eggs. Add syrup, vanilla and chopped nuts. Turn into pie pans lined with raw piecrust. Place the pecan halves in symmetrical design on top of pie mixture. Bake in moderate oven. Very rich and very good.

Laura Kingery

LEMON CAKE PIE

Mix thoroughly: 1 cup granulated sugar and 2 1/2 tbsps. flour. Add 1/4 tsp. salt. Separate 2 eggs. Beat egg yolks. Add 2 tbsps. cold water to egg yolks. Add 2 tbsps. melted butter (slightly cooled). Add juice of 1 large lemon. Combine this mixture with dry ingredients. Then add 1 cup milk. Beat egg whites until stiff but not dry. Fold into liquid mixture. Don't stir too much. Pour into unbaked pie shell and bake in a moderate oven (350 degrees) for 45 minutes or until top is springy.

Mrs. Jas. Van Pernis

COOKIES & CAKES



COOKIES AND CAKES

CHOCOLATE OATMEAL COOKIES

1/3 cup shortening, 1/2 tsp. vanilla, 1/4 tsp. almond extract, 1 cup brown sugar, 1 egg, 2 tbsps. water, 1 1/4 cups sifted flour, 1/2 tsp. salt, 1/2 tsp. soda, 1 cup quick oatmeal, 1/4 cup nuts, 1/2 cup semi-sweet chocolate.

Mix all ingredients and drop from spoon on buttered tin. Bake in a quick oven. Ruth Goodlander

JAM BARS

1/2 cup syrup or honey, 1/2 cup shortening, 1 tsp. baking powder, 1 tsp. mixed spices, 1 1/2 cups sifted flour, 3/4 cup any kind of jam, 1 tsp. flavoring.

Mix all ingredients excepting jam, place half mixture in bottom of 7 by 12 in. pan. Cover with jam, then cover with remaining mixture. Bake 25 to 30 minutes in 400 degree temperature. Cut in bars when baked.

Mrs. Leslie Wikel

SCOTCH COOKIES

2 cups butter, 1 cup sugar, 1 egg (well beaten), 1 tsp. vanilla, 4 cups flour.

Bake 10 minutes in 400 degree oven.

Mrs. James Slocum

ROCKS

1 cup butter or substitute, 1 1/2 cups sugar, 3 eggs, 1 cup dates or raisins (cut fine), 1 tsp. soda, 1/8 tsp. each cinnamon, cloves, nutmeg, 3 cups sifted flour.

Drop on greased pan. Bake about 10 minutes at 375 degrees.

Lea Hoisington

CHILDREN'S LACE CAKES

2 eggs, 2 cups rolled oats, 1 cup sugar, pinch salt, 1 tsp. baking powder (level), 1 tsp. vanilla.

Mix and drop on buttered tin. Mrs. H. O. Whittemore

WHITE COOKIES

3 eggs, 1 1/2 cups sugar, 1/2 cup of butter or crisco, 2 tps. baking powder, 1 cup sweet milk, 2 cups flour.

Mrs. Lewis C. Hammond

DATE STICKS

3 eggs (well beaten), $\frac{7}{8}$ cup light brown sugar, $\frac{2}{3}$ cup sifted pastry flour, $\frac{3}{4}$ tsp. baking powder, salt, $\frac{1}{2}$ # chopped dates, $\frac{1}{4}$ cup nut meats, 1 tsp. vanilla.

Mix beaten eggs and brown sugar together. Add other ingredients in order given. Bake in moderate oven (375 degrees) in pan 8x8. Cut into strips and roll in powdered sugar.

Emma K. Evarts

ORANGE SQUARES

1 medium orange (ground fine), 1 cup raisins, $\frac{1}{2}$ cup butter, 1 tsp. soda, 2 eggs (beaten until thick), 1 cup sugar, $\frac{1}{2}$ cup sour milk, 1 $\frac{3}{4}$ cup flour.

Cream sugar and butter together. Add well-beaten egg, orange, raisins, sour milk mixed with soda, and flour. Bake in moderate oven (300 degrees).

Mrs. Frank Carson

BROWN SUGAR BROWNIES

(light brownies)

$\frac{1}{4}$ cup butter or margarine, 1 cup brown sugar, 1 egg, 3-4 cup flour, 1 tsp. baking powder, 1 tsp. vanilla, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ cup nut meats.

Melt butter in saucepan; add sugar in same pan; add egg and beat, add rest of ingredients. Spread thin in squares or rectangular cake pan and bake at 350 degrees. Cut in squares while still warm.

Mrs. Julia Hart

COCOANUT TEA SQUARES

Mix well: $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, 1 cup flour. Put in ungreased pan. Bake at 350 degrees for 10 minutes. Beat 2 eggs until light. Then add: 1 cup brown sugar, 2 tbsps. flour, 1 tsp. baking powder, 1 tsp. vanilla, 1 tsp. salt, 1 cup cocoanut, 1 cup nuts. Spread this on first mixture. Bake at 350 degrees for 35 minutes. Use pan 9x13 in. Mrs. J. B. Edmondson

MOLASSES COOKIES

1 cup brown sugar, 1 cup of shortening and cream together, 2 eggs, 1 $\frac{1}{2}$ cups molasses, 1 cup buttermilk, 2
(Con.)

DATE STICKS

3 eggs (well beaten), $\frac{7}{8}$ cup light brown sugar, $\frac{2}{3}$ cup sifted pastry flour, $\frac{3}{4}$ tsp. baking powder, salt, $\frac{1}{2}$ # chopped dates, $\frac{1}{4}$ cup nut meats, 1 tsp. vanilla.

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MOLASSES COOKIES

1 cup brown sugar, 1 cup of shortening and cream together, 2 eggs, 1 $\frac{1}{2}$ cups molasses, 1 cup buttermilk, 2
(Con.)

Molasses Cookies (Con.)

tbpsps. soda, 1 tsp. ginger, 1 tsp. cinnamon and 1 of salt, flour to make a soft dough. Mrs. Lewis C. Hammond

EDINBURG TEA SQUARES

1/2 cup shortening, 1/2 tsp. salt, 1 cup sifted flour, 1 cup rolled oats, 1 cup brown sugar (packed), 1/2 cup bread crumbs.

Cream butter, add sugar gradually. Add flour, rolled oats, salt, and bread crumbs. Spread 1/2 of mixture over a well greased pan and add date filling and spread remaining mixture on top. Bake in 400 oven until brown.

Date Filling: 1 cup pitted dates, 1 cup water, 1 tsp. lemon juice.

Cover dates with water. Cook until soft. Add lemon juice and cool. Mrs. Charles A. Wehmeyer

BROWN COOKIES

3/4 cup shortening, 1 cup brown sugar (full), 1 egg, 4 tbpsps. molasses, 1/4 tsp. salt, 2 1/4 cups flour, 2 tbpsps. soda, 1 tsp. lemon, 1 tsp. ginger, 1/2 tsp. cloves.

Cream sugar & shortening, etc. Sprinkle water over top. Bake at 375 degrees oven temperature.

Emily McKim

DROP MOLASSES COOKIES

1 cup sugar, 1 cup shortening (melted), 1 cup molasses, 1 egg, 1/2 cup boiling water, 3 tbpsps. soda (scant), 1 tsp. ginger, 2 tbpsps. cinnamon, 1/2 tsp. salt, 4 1/2 cups All-Purpose Flour.

Drop and bake at 375-400. Mrs. John A. Wessinger

COCOANUT KISSES

3 egg whites, 3 cups granulated sugar, 3 cups cocoanut, nut meats.

Beat egg whites until stiff, gradually add sugar and cocoanut. Drop by spoonfuls on well greased baking sheet. Top with nut meats. Bake for 20 minutes at 325. Makes 36 kisses. Mrs. Sydney P. Cook

CHOCOLATE BROWNIES

1 cup butter or shortening, 2 cups sugar, 3 squares melted chocolate, 4 eggs (well beaten), 1 1/2 cups all purpose flour (measure, then sift), 1 cup nut meats.

Cream sugar and butter, add melted chocolate, stir well, add well beaten eggs. Mix flour and nuts and add. Bake in 9x13 pan at 350 degrees for 45 minutes.

Mrs. W. A. Reichart

BOSTON COOKIES

1 cup butter or substitute, 1 1/2 cups brown sugar, 3 eggs, 1/2 tsp. soda, 2 tbsps. hot water, 3 1/4 cups flour, 1/2 tsp. salt, 1 tsp. cinnamon, 1 cup chopped nuts, 1/2 cup currants, 1/2 cup raisins.

Cream butter, add sugar and beat well. Add well beaten eggs. Sift flour-measure and sift again with salt and cinnamon. Add hot water to egg, sugar and butter mixture. Mix the chopped nuts, raisins and currants with flour and add to cookie mixture. Drop by teaspoon on greased cookie sheet. Bake in moderate oven (350 degrees) until done.

Fannie Belle Malan

BROWN SUGAR COOKIES

1 cup shortening (creamed), 2 cups brown sugar (lightly packed), 3 eggs, 1 level tsp. soda, 2 level tsps. baking powder, 4 cups sifted flour, flavoring.

Chill, roll medium thin and cut. Bake about 10 minutes at 375 degrees.

Lea Hoisington

GINGER COOKIES

1 cup molasses, 1 cup sugar, 1/2 cup shortening, 1 egg, 1 tsp. cinnamon, cloves, ginger, salt, 2 tsps. soda, 3 cups flour, 3/4 cup warm water. Mrs. S. L. LaFever

CHOCOLATE BROWNIES

1/2 cup butter, 1 cup sugar (creamed), 1/2 cup walnut meats, vanilla, 2 eggs (beaten), 3/4 cup flour, 2 squares Baker's Chocolate (melted).

Spread thinly in pan and bake 10 or 15 minutes. Cut in squares while warm. Remove from pan when cooler.

Mrs. Geo. J. Crosman

CHOCOLATE DROP COOKIES

(36 small cookies)

1 1/2 cups sifted flour, 1/4 tsp. salt, 1 tsp. baking powder, 2 squares chocolate, 1 cup brown sugar, 1/2 cup shortening (melted), 1/2 cup milk, 1/2 cup chopped nuts (if desired), 1 egg, 1 tsp. vanilla. May be frosted.

Sift dry ingredients. Melt chocolate and add to melted shortening. Add sugar and egg mixed. Put in dry ingredients. Drop from tsp. on greased baking sheet. Bake at 375 degrees 12 to 15 minutes.

Mrs. H. E. Thompson

BROWNIES

2/3 cups sifted flour, 1/2 tsp. baking powder, 6 1/2 tbsps. butter or other shortening, 2 squares chocolate (melted), 1 cup sugar, 2 eggs (well beaten), 1 tsp. vanilla, 1/2 cup walnut meats (broken).

Sift flour, measure, add baking powder. Add butter to chocolate. Combine sugar and eggs. Add flour, flavoring and nuts. Bake 350 degrees for 35 minutes, in 8x8x2 greased pan. Cut in squares. Sarah Lee Bush

MOLASSES COOKIES

1 cup sugar, 1 scant cup butter or other shortening, 1 cup molasses, 1 cup milk, 1 cup raisins, 1 cup broken nut meats (if desired), 5 1/2 cups flour (1/2 cup with raisins), 2 eggs, 2 rounded tsps. soda.

E. May Goodrich

2 EGG BROWNIES

2 eggs, 2 squares chocolate, 1/2 cup melted spry, 3/4 cup flour (sifted), 1 cup sugar, 1/2 tsp. baking powder, 1-2 cup nut meats. Bake 35 minutes at 350 degrees.

Mrs. Walter Burrows

BOSTON COOKIES

3 eggs, 1 1/2 cups brown sugar, 1 1/2 cups raisins and currants, 3/4 cup butter, 1 tsp. soda, 1 tsp. cinnamon, 1/2 tsp. cloves, 2 cups flour.

Bake in sheet and cut in squares. Fanny Groves

RICH COOKIES

1/2 cup butter, 1/3 cup sugar, 1 egg (well beaten), 1 scant cup flour, 1/2 tsp. vanilla, raisins, nuts or citron.

Cream the fat, add sugar gradually. Add egg, flour and vanilla. Drop in small portions from a tsp. on buttered cooky sheet two inches apart. Spread thin with knife dipped in cold water. Pour raisins, nuts or citron on each cooky. Bake in a moderate oven until cookies are a delicate brown.

Grace H. Carleton

SPICY HONEY COOKIES

1/2 cup shortening, 1 tsp. salt, 2 tsps. cinnamon or allspice, 1/2 cup sugar, 1/2 cup honey, 1 egg (unbeaten), 1 tsp. soda, 1 1/2 cups flour, 1/4 cup milk or left-over coffee, 1 1/2 cups rolled oats, 1/2 cup nuts, 1 cup raisins.

Mix in order given and drop on baking sheet. Bake at 350 degrees.

Olla MacArthur

CHOCOLATE ICE BOX COOKIES

1/2 cup shortening, 1 1/2 cups sugar, 1 egg, 1/2 tsp. salt, 2 squares chocolate, 1/4 cup milk, 2 1/2 cups flour, 2 tsps. baking powder.

Cream shortening, add sugar and well beaten egg. Add melted chocolate and milk and dry ingredients sifted together. Form into rolls, wrap in waxed paper and place in ice box over night. When ready to bake slice thin and bake in a hot oven. (400 degrees).

Mrs. A. B. McEachern

LACE COOKIES

1 cup sugar and 1 tbsp. butter (mixed), 2 1/2 cups rolled oats (Quick), 2 tsps. baking powder, 2 tsps. vanilla, 2 eggs (beaten light), 2 level tsps. flour.

Drop on buttered tins and bake in moderate oven.

Ethel Towar

DATE STICKS

1 cup sugar, 2 eggs, 1 tsp. baking powder, 1/4 cup hot water, 1 tbsp. melted butter, 1/2 tsp. salt, 1 cup flour, 1 pkg. dates (chopped), 1 cup nut meats. (Con.)

Date Sticks (Con.)

Mix sugar, butter and hot water. Add salt, baking powder, flour, dates, nuts and eggs (well beaten). Bake in moderate oven. Test with straw. When cool, cut in strips.

Mrs. C. W. Lighthall

SUNSHINE CAKE

Mix together: 1 1/2 cups sifted sugar, 1 tbsp. water, 4 egg yolks (beaten with sugar ten minutes), 1/2 cup boiling water, 1 1/2 cups cake flour, 1/4 tsp. salt, 1/4 tsp. cream of tartar. Sift four times. Beat egg whites till stiff and add last. Flavor with vanilla, lemon or almond. Bake 50 minutes at 350 degrees. Invert to cool.

Mrs. M. D. Larned

MOLASSES CAKE

(This cake can be made ahead of time, refrigerated, and baked when wanted).

3/8 cup shortening, 1/2 cup sugar, 1 egg, 1/2 cup molasses, 1 tsp. soda, 1/2 cup sour milk, 1 3/4 cups flour, 2 tsps. ginger, 1/2 tsp. cinnamon, 1/2 tsp. salt.

Mix in usual way. Bake at 350 degrees.

Mrs. Ralph A. Savage

BANANA CAKE

2 cups sifted cake flour, 1 tsp. baking soda, 1/2 cup shortening, 2 eggs (beaten), 1 cup mashed bananas, 1/4 tsp. salt, 1 1/2 cups sugar, 1 tsp. vanilla, 1 tsp. lemon extract, 1 1/2 cups sour milk or buttermilk.

Mix and sift flour, soda and salt. Cream shortening, gradually add sugar, creaming until fluffy. Beat in flavoring and slightly beaten eggs. Add bananas. Add flour alternately with sour milk, beating until smooth after each addition. Turn into 3 greased layer tins. Bake at 350 degrees 30 minutes. Mrs. O. C. Applegate

EGGLESS SPICE CAKE

1/4 cup shortening, 1 cup sugar, 1 cup buttermilk, 2 tsps. molasses, 1 tsp. soda, 1 small tsp. baking powder, 1 tsp. cinnamon, 1/4 tsp. cloves, 1 cup raisins.

May substitute apple-sauce in place of buttermilk.

Mrs. M. D. Larned

APPLE CAKE

4 apples (sliced). Add sugar, spice and butter. Cover with batter in lumps: 1 cup flour, 1 cup sugar, 1 tsp. baking powder, 1 egg (beaten). Bake 30 minutes covered. Uncover and brown. Serve warm. Mrs. J. E. Swisher

MOLASSES CAKE

2/3 cup sugar (finish filling cup with molasses), 1 egg (beaten), 4 tbsps. melted butter, 1 tsp. each: cinnamon, cloves, nutmeg, 1 1/2 cups flour with 2 level tsps. soda. Stir well and add 1 cup boiling water.

Icing: Brown and cool butter (size of walnut). 1/2 cup sugar, 4 tbsps. milk. Cook until thick. Helen McNamee

WHITE CAKE

(Always reliable)

2 cups granulated sugar creamed with 1/2 cup butter, 1 cup milk, 1 tsp. vanilla, 3 cups flour, 3 level tsps. baking powder.

Beat whites of 4 eggs and add last thing. Then beat all until very light and creamed.

Boiled Icing

1 1/2 cups sugar, 3/4 cup water.

Boil until in hairs and add to the well beaten whites of 2 eggs and stir until cold. Mrs. C. E. Lovelace

CHOCOLATE CAKE

1 cup sugar, 1 cup lard, 1 egg, 1/2 cup sour milk, 2 cups flour, salt, 1 tsp. soda, 1 tbsp. vinegar, 2 tbsps. cocoa, 1 tsp. vanilla.

Mix in order given, then add 1/2 cup boiling water. Bake at 350 for 30 minutes. Mrs. David Stuart

HOT MILK SPONGE CAKE

2 eggs (well beaten), 1 cup cake flour, 1 tsp. baking powder, 1 tbsp. butter (melted), 1 cup sugar, 1/8 tsp. salt, 1/2 cup hot milk, 1 tsp. vanilla.

Sift flour 3 times with salt and baking powder. Add sugar to eggs gradually, and beat well after each addition. Fold in flour mixture. Add scalded milk, flavoring and melted butter, mixing well. Pour into buttered cake pans. Bake at 350 degrees about 15 to 20 (Con.)

Hot Milk Sponge Cake
minutes. Cool. Serves six. Mrs. J. E. Swisher

FRUIT CAKE

1 # (2 cups) shortening, 1 # (2 cups) light brown sugar, 7 eggs, 1 # (4 cups) flour, 2 tsps. cinnamon, 1/2 # date meats (chopped), 1/2 # citron (stripped), 2 tsps. mace, 2 tsps. baking powder, few grains salt, 2 tbsps. fruit juice, 2 tsps. milk, 2 # currants, 1 # nut meats, 2 # raisins (chopped).

Cream shortening, add sugar gradually and beat for 5 minutes. Beat egg yolks until light, and whites until stiff and dry. Add to butter and sugar mixture. Add milk, fruit juice, chopped nuts and fruit that have been rolled in flour. Add well sifted dry ingredients. Beat mixture thoroughly. Place in deep round cake pans lined with several thicknesses of oiled paper. Bake 3 to 4 hours in a slow oven. If the oven is difficult to regulate, cover with several thicknesses of oiled paper the last hour of baking. Mabel G. Dowdle

APPLE SAUCE CAKE

1/2 cup shortening, 2 well beaten eggs, 1 1/2 cups sugar (brown) or (1/2 cup sugar and 1 cup light corn syrup), 2 cups flour, 1/2 tsp. soda, 1/2 tsp. salt, 1 tbsp. ground orange peel, 1 cup raisins, 1/2 cup chopped nuts, 1 tsp. baking powder, 1 tsp. cinnamon, 1/2 tsp. allspice, 1/2 tsp. nutmeg, 1/8 tsp. cloves, 1 cup thick unsweetened sieved apple sauce.

Cream thoroughly shortening and sugar. Gradually add corn syrup, beat. Add eggs. Beat. Alternately stir in apple sauce and sifted dry ingredients. Mix until smooth. Stir in peel, raisins and nuts. Pour in 8x12 pan. Bake in 350 degrees oven 45 to 60 minutes. This cake keeps moist and fresh for a few days. It can be served with lemon sauce as dessert.

Julia Taylor Senstius

GINGER CAKE

1 cup molasses, 1 cup sugar, 1 cup buttermilk, 1 scant cup butter, 2 eggs, 1 heaping tsp. ginger, 1 tsp. soda, 1 tsp. cinnamon, 1 1/2 cups flour.

Put in hot oven, then slow. Mrs. P. A. Lee

DEVIL'S FOOD CAKE

1 cup white sugar, 1/2 cup shortening, 1 cup sour milk, 1 tsp. soda, 1 egg, 1 1/2 cups flour, 4 tbsps. cocoa, 1 tsp. vanilla, 1/4 tsp. salt.

Bake 350 degrees.

Mrs. John A. Wessinger

SCOTCH CHRISTMAS CAKE

1 1/2 cups brown sugar, 1 cup walnut meats, 3/4 cup butter, 1 1/4 cups flour, 1 # dates (2 boxes), 1/4 # lemon or orange peel, 1 tsp. soda (dissolved in 1 cup boiling water), 1 tsp. vanilla, 2 well beaten eggs.

Bake in slow oven in two cake tins. Turn out as soon as baked. Any rich butter frosting with 1 tbsp. rum or vanilla.

Mable G. Dowdle

GINGERBREAD

1 egg, 1 cup molasses, 1/2 cup buttermilk, 1 tsp. soda, 1 tbsp. butter, 1 tsp. ginger, 1 1/2 cups flour.

Mrs. H. B. Lodge

APPLE SAUCE CAKE

1 egg, 1 cup sugar, 1/2 cup shortening, 1 2/3 cups flour, 1/4 tsp. salt, cinnamon, cloves, nutmeg, 1 tsp. soda, salt, 1 cup unsweetened apple sauce, 1 cup raisins (flo-ured).

Bake about 1 hour in moderate oven.

Mrs. S. L. LaFever

DATE LOAF

1 cup brown sugar, 1 egg, 1 tbsp. butter.

Cream above together, and add:

2 cups flour, 2 tsps. baking powder, 1/2 cup dates (cut fine).

Sprinkle over them 1 small tsp. soda. Pour over them 1 cup hot water. When cool add to the first mixture. Bake in moderate oven.

Mrs. C. E. Lovelace

NUT CAKE

3 eggs, 1/2 cup milk, 2 1/2 cups flour, 1 1/2 cups sugar, 1/2 cup butter, 1 1/2 tsps. baking powder, 1 cup nut meats (any kind).

Mrs. H. B. Lodge

CRUMB CAKE

Rub together: 3 cups sifted flour, 1 cup white sugar, 1 cup brown sugar, 1/2 cup butter, 2 tsps. cinnamon. Take out 1 cup of crumbs for top of cake. Add to remaining crumbs: 1 egg, 1 cup sour milk, 1 tsp. soda (dissolved in 1 tbsp. of boiling water). Sprinkle cup of crumbs on top and bake in moderate oven 35 or 40 minutes.

Nan R. Laird

FRUIT CAKE

1/4 pound butter, 1 cup brown sugar, 2 small eggs, 1/3 cup white corn syrup, 2 cups sifted flour, 1 tsp. baking powder, 1/2 tsp. salt, 1 cup orange marmalade, 1 cup broken walnuts, 3 oz. citron, 3 oz. candied orange peel, 3 oz. candied lemon peel, 4 oz. candied cherries, 4 oz. candied pineapple, 4 oz. dried apricots, 1 pound white seedless raisins, 1 cup of any sweet California Wine.

Cream butter and brown sugar and blend with well beaten eggs. (If electric beater is used, beat about 5 minutes.) Sift and measure flour, then sift again with baking powder and salt, and add to butter-sugar mixture. Mix in coarsely broken walnuts, and finally fold in marmalade. Then combine with the fruits, cut or left in fairly large pieces. Soak the fruit overnight in the wine, then combine with the batter. Turn into loaf pans which have been lined with 3 thicknesses of heavy oiled paper. Bake in a very slow oven (250) for 3 1/2 or more hours, depending on the size of the loaves. A one-pound loaf takes about 3 1/2 hours, and the 2-pound loaf 4 1/2 hours. Mrs. E. B. Mains

BLACK DEVIL'S FOOD CAKE

2/3 cup crisco, 1 1/2 cups sugar, 2/3 cup cocoa, 1/2 cup hot water, 2 tsps. baking powder, 3 eggs, 1 cup thick sour milk, 1/2 tsp. soda, 1 tsp. vanilla, 2 cups flour, 1 tsp. salt.

Blend crisco, sugar and eggs thoroughly in one operation. (Note how easily and thoroughly three separate, difficult operations are now combined with the help of crisco, which comes to you already creamed). Beat cocoa into hot water until smooth and add to first mixture. Sift flour, salt and baking powder together (Con.)

Black Devil's Food Cake (Con.)

and add to first mixture. Sift flour, salt and baking powder together and add to sugar mixture alternately with the milk to which has been added the soda and flavoring. Bake in three Criscoed 8-inch layer cake pans in moderate oven (350 degrees F.) for about 20 minutes. When cool put layers together with the following icing: Cook 1 3/4 cups granulated sugar and 1/8 tsp. salt with 1/2 cup water to a temperature of 238 degrees F. or until syrup forms a soft ball in cold water. Pour slowly over 3 egg whites beaten stiff, beating mixture as you do so. While icing is still hot, fold in 12 marshmallows which have been cut in pieces. Beat until of consistency to spread. Mrs. Paul L. Proud

GINGER CAKE

1 cup sour cream, 1 cup molasses, 2 cups flour, 1 egg, 1 large spoon sugar, 1 tsp. soda, 1 tsp. ginger, 1 tsp. salt.

Make a nice dessert served with whipped cream.

Note: 1 cup of syrup may be substituted for the molasses, and cinnamon and nutmeg may be substituted for the ginger. Makes a delicious spice cake.

Mrs. J. C. Christensen

ORANGE FRUIT CAKE

1 1/2 cups sugar, 3/4 cup lard, 3 eggs, 1 cup sour milk, 3 cups flour, 1 1/2 tsps. soda, 1 tsp. cinnamon, 1/2 tsp. nutmeg, grind 1 1/2 cups raisins, pulp and rind of 1 1/2 oranges.

Mix sugar and lard well, add eggs (well beaten). Mix spices with flour, add to other ingredients gradually with the sour milk. Stir in the raisins and oranges last. Bake 25-30 minutes, 375 degrees. Use 9x12 pan. Greased lightly.

Mrs. K. A. Farrell

PREFERNUSSE

1 tsp. ground cloves, 1 tsp. ground nutmeg, 1/3 tsp. cinnamon, 1/2 tsp. baking soda, 5 cups flour, 2 cups brown sugar, 4 eggs.

Stir the sugar slowly into the slightly-beaten eggs, then add the flour, soda and spices, sifted and (Con.)

Preffernusse (Con.)

mixed together. Roll out half an inch thick and cut with a small round cutter. Let it stand over night on an oiled or greased sheet to "ripen". In the morning, bake in a moderate oven for about 15 minutes, then ice with white frosting. If desired, add a few chopped almonds and a little chopped peel to the mixture before baking.

Mrs. Paul L. Proud

COCOANUT SPONGE CAKE

2 cups granulated sugar, 2 cups flour, 2 tsps. baking powder, 4 eggs, 1/2 cup cold water, flavoring.

Sift flour and baking powder together several times. Beat eggs (cold) in a large cold mixing bowl. Add sugar gradually and beat vigorously 3 to 5 minutes, or until the mixture thickens. Add cold water and sift in flour and baking powder. Bake immediately in moderate oven.

FROSTING

3/4 cup sugar, cocoanut, 1 egg white, 7 tbsps. water, flavoring.

Boil sugar and water together until it spins a thread. Slowly pour this over the beaten white of egg. Beat until cool. Flavor. Spread over the cake and sprinkle a thick layer of fresh grated cocoanut over the top and sides of cake. If a generous amount of frosting is desired, double this rule. The cake may be made with 5 eggs taking out two whites for the frosting.

Mrs. C. H. Kauffman

YELLOW ANGEL FOOD CAKE

1 1/2 cups sugar (sifted 3 times), yolks of 4 eggs, 1 tbsp. cold water, 1 tsp. vanilla.

Stir this 10 minutes, then add 1/2 cup boiling water. Add 1 1/2 cups cake flour sifted with 1/2 tsp. cream of tartar. Fold in stiffly beaten whites of eggs. Pour into an ungreased tube pan and bake 50 to 60 minutes (275 degrees for 30 minutes, then increase to 325 degrees.) Turn upside down to cool. This cake is delicious--When served with butter custard, it is a dessert fit for any company no matter how important.

BUTTER CUSTARD

Put 2 egg yolks in sauce pan, blend in 4 tbsps. (Con.)

Butter Custard (Con.)

sugar and then $\frac{2}{3}$ cup milk, stirring until well blended. Place over moderate flame and stir vigorously. Just before it reaches a boil snatch it from the heat. (Pause in the stirring to watch for first bubble). Allow to cool, not chill. Add 1 tsp. vanilla. When mixture is room temperature, 75 degrees, add $\frac{1}{2}$ cup softened butter and beat with Dover beater until mixture is smooth and thick. (Temperature is important, I sometimes place the bowl in a pan of water in which I have a thermometer).

When the cake is cool, remove from pan onto the serving plate. Slice cake through the middle. Spread the lower part with custard. Put on the top half of cake. Spread the rest of the butter custard on top and sides of cake. Sprinkle generously with chopped pecans.

Mrs. Janet Chipman

ARABIAN RIBBON CAKE

3 cups sifted flour, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ cups sugar, 3 egg yolks (unbeaten), 1 tsp. vanilla, $1\frac{1}{2}$ tsps. cinnamon, $2\frac{1}{2}$ tsps. cloves, $\frac{1}{2}$ tsp. mace, $\frac{1}{2}$ tsp. nutmeg, 3 tbsps. dark molasses, 3 tsps. baking powder, $\frac{2}{3}$ cup butter or other shortening, $1\frac{1}{4}$ cups milk, 3 egg whites (beaten and added last).

Mix ingredients, all but spices and molasses, according to usual methods. Fill one 9 in. layer cake tin with $\frac{1}{3}$ mixture. To remaining mixture, add spices and molasses. Turn into two 9 in. layer cake tins. Bake at 375. Spread filling between layers and ice top. Place white layer between dark layers.

RAISIN ORANGE FILLING

3 tbsps. flour, $\frac{1}{2}$ cup orange juice, $\frac{3}{4}$ cups water, $\frac{2}{3}$ cup nut meats, $\frac{1}{2}$ cup sugar, 1 tbsp. grated orange peel, 2 cups seeded raisins.

Combine ingredients and cook gently 5 minutes or until thickened, stirring constantly. Cool, and spread between layers.

Ada M. Cahow (Mrs. F. C.)

TART LEMON FROSTING

(For Arabian Ribbon Cake)

1 tsp. grated lemon peel, 4 tbsps. butter, 3 cups sifted
(Con.)

Tart Lemon Frosting (Con.)

Confectioner's Sugar, 3 tbsps. lemon juice, dash of salt.

Combine ingredients and beat thoroughly.

Ada M. Cahow

VEGETABLES & SALADS



VEGETABLES AND SALADS

YUM-YUM SALAD

2 cups crushed pineapple, juice of 1 lemon, $\frac{3}{4}$ cup sugar, 2 tbsps. gelatine, $\frac{3}{4}$ cup grated cheese, $\frac{1}{2}$ pt. cream (whipped stiff).

Heat pineapple, add sugar and lemon juice. Soak gelatine in $\frac{1}{2}$ cup cold water 10 minutes. Add to hot mixture and stir until dissolved. When starts to cool, add cheese and whipped cream. Mold. Dressing: Mayonnaise, with green pepper, onion and cucumber added.

Mrs. Henry Whitker

FRENCH DRESSING

(my favorite)

$\frac{1}{2}$ cup sugar, 1 tsp. celery salt, 1 cup catsup, 1 $\frac{1}{2}$ cups Mazola Oil (or Wesson), $\frac{3}{4}$ cup vinegar (diluted), $\frac{1}{4}$ cup lemon juice, a large grated onion, 1 tsp. paprika.

Beat all together well and store in glass jar in ice box.

Hazel Fletcher

FLUFF SALAD

1 cup shredded cabbage, 1 cup shredded apples, 1 cup shredded pineapple, $\frac{1}{2}$ lb. marshmallows (cut fine), a few nuts, $\frac{1}{2}$ pint whipped cream.

Mix cream with mayonnaise and add to above.

Mrs. W. C. Broady

FRENCH DRESSING

1 cup Mazola, $\frac{1}{2}$ cup catsup, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, 1 onion (grated fine), $\frac{1}{2}$ tsp. salt, 1 garlic put in for two hours and then removed. Double this for one quart. Shake well.

Mrs. P. A. Lee

CRANBERRY SALAD

2 cups raw cranberries, 1 slice orange with rind (put through food-chopper). Add $\frac{1}{2}$ cup sugar, let set. 1 box orange jello, 1 $\frac{1}{2}$ cups boiling water, 1 cup celery, $\frac{1}{2}$ cup nut meats (cut up).

Mrs. Dora Vandawarker

PINEAPPLE, COTTAGE-CHEESE SALAD

1 pkg. lemon jello, 2 cups liquid (including juice), 1 can crushed pineapple.

When partially set, whip jello. Add: crushed pineapple, 1 pint cottage-cheese, 1 cup cream (whipped).

This salad may be frozen. Mrs. S. L. LaFever

PEANUT SALAD

1 # peanuts, 8 hard boiled eggs, 6 large sized pickles, salt, 1/2 pt. mayonnaise dressing.

Grind peanuts and pickles. Chop eggs. Mix with dressing and serve on lettuce. Jennie E. Bailey

FROZEN FRUIT SALAD

1 cream cheese, 1/2 cup salad dressing, 1 cup crushed pineapple, 1/2 cup cherries, 1/2 cup ground pepper, 1/2 cup pecans, 1 cup cream (whipped).

Mrs. Kenneth Easlick

CHICKEN ASPIC

5 # chicken (cut up and stewed until very tender). Carefully remove all bones. Skim fat from chicken stock and strain. Soak 2 envelopes Knox Gelatine in 2 cups cold stock. Add 5 cups boiling stock. Stand in cold place until starts to jell. Stir in chicken (cut rather fine), 1 can peas, 1 small can pimentos (cut fine), 4 hard boiled eggs (sliced). Let stand several hours in cold place to jell. Will serve 18 persons. E. May Goodrich

FRENCH DRESSING

Combine: 1 can tomato soup, 3/4 cup vinegar, 2 tsps. salt, 1/2 tsp. paprika, 1 tbsp. Worcestershire Sauce, 1/2 cup salad oil, 3/4 cup sugar, 1/2 tsp. pepper, 1 tbsp. dry mustard, 1 tsp. onion juice (or dry), 1 small garlic clove (or garlic salt).

Put together in jar and shake well. Take out of refrigerator a while before using so oil will warm up.

Mrs. James Van Pernis

CALAVO OR AVOCADO PEARS WITH PINEAPPLE
(My favorite salad)

2 calavo pears, lemon juice, 2 tsps. minced green onion,
2 3 oz. pkg. cream cheese, 2 tbsps. cream, 4 tbsps.
finely chopped sweet pickle, 1 tbsp. minced parsley, 6
slices pineapple, garnish with greens.

Cut each pear into halves lengthwise, and remove
seeds and skin. Sprinkle inside and cut with lemon
juice and salt.

Combine cheese, pickle, onion, parsley, cream and
salt to taste and stir to blend. Fill seed cavity of pear
half with cheese filling, spreading well to sides. Put
corresponding halves together, wrap in waxed paper
and chill thoroughly. Slice crosswise in rings. Place
1 slice pineapple on each of six garnished salad plates
and top with Calavo slices. Serve French Dressing sep-
arately. Serves six.

Hazel Fletcher

JELLIES & PICKLES



JELLIES AND PICKLES

CHERRY CONSERVE

5 # cherries (after pitting), 5 # sugar, juice of 6 large oranges, rind (cut fine), 1 # raisins (cut), 1 cup dried currants (optional).

Cook all together like marmalade. Before serving, add nutmeats (cut fine). Mrs. Wm. Spencer

SANDWICH FILLING

12 green peppers, 12 red peppers, 12 green tomatoes, 2 medium onions.

Grind together. Drain few hrs.

3 tbsps. sugar, 1 tbsp. flour, salt, 1 qt. prepared mustard.

Mix and cook all together ten minutes. Remove from stove, add 1 quart mayonnaise. Mix thoroughly and seal in jars.

Violet Gere

SWEET PICKLES

Small cucumbers. Soak for 2 days in strong brine. Drain well. Put in kettle. Cover with vinegar. Let come to boil, remove from fire. Pack in jars. To each quart of vinegar add: 1 cup sugar, piece of alum (size of bean), 1 tbsp. black pepper, 2 tbsps. cinnamon, 2 tbsps. cloves.

Mrs. Wm. J. Miller

CUCUMBER PICKLES

1 gal. vinegar, 1 cup horseradish, 1 cup mustard (powdered), 1 cup salt, 1 tsp. powdered alum, 1 tsp. saccharin.

Mix well. Let this stand about an hour. Wash cucumbers. Pack in cans and pour liquor over cucumbers. Seal.

E. McKim

RED SAUCE

18 tomatoes, 8 onions, 8 red peppers, 1 hot pepper, 2 cups sugar (or less), 3 cups vinegar, 2 tbsps. salt.

Chop onions and peppers. Cut tomatoes in chunks, or chop slightly. Mix all together and boil one hour.

Ellen B. Bach

MINCE MEAT

Chop through food grinder: 2 # lean beef (boiled), 1 # suet (uncooked) minced to powder, 5 # apples, 2 # raisins, 1/4 # chopped citron, 3 tsps. cinnamon, 2 tsps. mace, 1 tsp. allspice, salt, 3 # brown sugar, 1/2 gal. sweet cider. Boil until thick. Can while hot.

Mrs. L. Roger Westphal

MUSTARD PICKLES

7 large cucumbers (sliced), 4 large onions (sliced). *4 pts med. cucum.*
Sprinkle with salt and stand over night and then drain.

For dressing: 3 tbsps. dry mustard, 2 cups sugar, 2 1/2 cups vinegar, 3/4 cup flour, 3/4 cup water, 1 tsp. ginger, 3/4 tsp. tumeric, 1/4 tsp. cayenne pepper.

Boil this for five minutes. Add cucumbers and onions and boil five minutes longer. Kathryn Evans

PEAR CONSERVE

4 lbs. peeled pears (rather hard), 4 lbs. sugar, 1 No. 2 1/2 can grated pineapple, 1 small bottle of maraschino cherries.

Boil 20 minutes--then stir in 1 package of Sure-jell. Boil about 2 minutes longer. Put in jars and seal.

Mrs. John D. Finlayson

HOTEL RELISH

1 pk. tomatoes, 4 red peppers, 4 large onions, 4 cups vinegar, 4 tsps. each: salt, ginger, allspice, cloves, cinnamon, nutmeg, 2 cups sugar.

Put onions and peppers through grinder. Put spices in cheesecloth bag. Boil, simmering 3 hours. If thickens sooner, remove from fire. Delicious 1000 Island Dressing: 1 spoonful relish, 1 spoonful mayonnaise, 1 spoonful milk.

Mrs. H. O. Whittemore

WHEN SUGAR IS SCARCE, TRY MAKING CRANBERRY SAUCE WITH KARO SYRUP

Pick over one pound of cranberries (washed). Put in double boiler, add two cups of Karo Syrup. Cook until tender. This will make it almost thick enough to mold, and plenty sweet.

Mrs. George Slocum

GREEN TOMATO MINCEMEAT

1 peck chopped green tomatoes, 1 1/2 pints chopped tart apples, 2 tsps. cinnamon, 1 tsp. each of salt, allspice, and cloves, 3 cups sugar, 1 lb. raisins, 1/4 cup vinegar, 1 cup suet.

Mix all together. Bring to rapid boil and simmer until thick. Pour into sterilized jars and seal.

Mrs. Geraldine Notley

PEACH PRESERVES

12-14 large peaches, 1 small bottle maraschino cherries (including juice), 2 large oranges or 3 small ones (remove seeds).

Grind or chop all together; add sugar, cup for cup or slightly less. Cook until somewhat thick. Place in glasses, cover with paraffin while hot.

Mrs. Geraldine Notley

SPICED GRAPES

Crush 4 pounds of ripe grapes. Cook them over a gentle heat until the seeds separate, then rub through a fine colander. Add two cups of Karo Syrup, half tsp. cinnamon, half tsp. cloves, 1/4 cup of cider vinegar. Cook for half hour, or until thick enough to suit taste. Seal in jars. This is delicious to serve with meat.

Mrs. George Slocum

UNCOOKED TOMATO RELISH

1/2 peck ripe tomatoes (ground). Let drain in cloth bag over night. 3 onions (chopped fine), 2 medium-sized red sweet peppers, 2 bunches celery (chopped fine), 1 oz. white mustard seed, 1/8 cup salt, 2 1/2 cups vinegar, 1 lb. white sugar.

Seal in fruit cans.

Mrs. M. D. Larned

SYRUP FOR CANNING

1 cup corn syrup, 2 cups sugar. Add: 2 cups water for thick syrup (preserves or sauces), 5 cups water for medium syrup (dessert fruit), 8 cups water for thin syrup (breakfast fruit).

Boil 5 minutes.

Mrs. Kenneth Easlick



CANDIES

FONDANT

3 heaping cups white sugar, $\frac{1}{3}$ cup Karo Corn Syrup, $\frac{3}{4}$ cup warm water.

Cook until threads. Have white of one large egg beaten stiff. Pour above into egg white. Flavor with vanilla. Add nut meats. Beat well. Pour into pan. Cut.

Elizabeth Spencer

MOLASSES POP CORN BALLS

$\frac{2}{3}$ cup molasses, $\frac{1}{2}$ cup water, $\frac{1}{4}$ tsp. salt, $1\frac{1}{2}$ cups sugar, 1 tsp. vinegar, 3 tsps. butter.

Mix in sauce pan, low heat, stirring only lightly. Cook till a soft ball can be formed in water or to 275 degrees. Beat and add butter, stirring only as necessary. Pour over 10 cups popcorn, using a wooden spoon.

Mrs. H. F. Smith

SEA FOAM CANDY

3 cups granulated sugar, 1 cup corn syrup, 1 cup water, whites of 3 eggs (beaten very stiff)

Cook sugar, syrup and water till mixture threads. Pour over whites of eggs. Beat. Add 2 tsps. vanilla and 1 cup chopped nut meats. Beat until stiff. Drop by teaspoonful on oiled paper.

Susan Wheeler



HOUSEHOLD HINTS

HOMEMADE HARD SOAP

10 lbs. lukewarm melted grease, 2 cans lye, 2 qts. cold water, 6 tsps. salt, 4 tbsps. sugar, 6 tbsps. Borax, 1 cup cold water, 1/2 cup ammonia, 1/2 cup glycerine (optional).

Dissolve lye in cold water being careful not to let it splash. Let it stand until cool. Add fat slowly, stirring constantly. Add other ingredients. Stir until thick, about one hour. Pour into a carton lined with paper. Let stand 24 hours or until hard enough to cut into bars. Let these dry thoroughly. The soap improves with age.

I find this isn't very good for the first couple of weeks, but is very usable at the end of that time. It does get much nicer after standing a longer time.

I put about twice the amount of borax in my first batch and thought it was a little better. I have not used the glycerine as it is pretty scarce right now.

Helen McNamee

Before starting a recipe, read it through carefully, assemble utensils and all ingredients. This will save time.

Flour and granulated sugar are piled lightly into the measuring cup.

Brown sugar is packed down in the measuring cup, because it is so coarse.

When substituting bread flour for cake flour, use two tbsps. less for each cup and sift twice for lightness.

When substituting corn starch for flour, remember cornstarch has twice the thickening power of flour.

Three tbsps. of cocoa and 2 tsps. fat equal 1 oz. (1 square) chocolate.

An apple placed in a can with brown sugar will keep it moist.

An apple is beneficial in keeping fruit cake moist.

Lemons will keep well if kept in a jar in the refrigerator.

To make canned peas taste like fresh ones, pour off the liquid, and boil it down with a slice of onion, a few lettuce leaves and 1 tbsp. butter and 1/2 tsp. sugar.

A little cheese or onion will add a new flavor to creamed potatoes.

One tsp. grated onion added to mashed potatoes is especially good when served with steak.

Make that "extra" pie. Roll the pie crust, line tin, and store in refrigerator for later use.

The rule that tops all rules is to serve cold dishes cold and hot dishes hot. Hazel Fletcher

To cook: Fill a large, deep kettle with water; add salt and bring to rolling boil. Place broccoli in the water with the stalks down, heads at the top. Cook at the boiling point uncovered until the stems are just tender. Then remove from the water immediately. Serve at once in a heated dish.

To prepare: First, let the broccoli stand 15 minutes in a large quantity of cool salted water; then wash thoroughly under cold running water. Now cut off the tough part of the stem end; finally with a sharp knife split the stalks into fourths--not through the head--to hasten their cooking.

Miss Jennie Livingston

Heat 2 tbsps. bacon drippings and 2 tbsps. butter or margarine in a large, heavy skillet; spread 3 cups diced cooked potatoes mixed with 1 tbsp. finely chopped onion in a single layer on the skillet. Cook until a brown crust forms on the bottom, shaking skillet occasionally. Do not stir.

Cut the crusted potatoes in half; turn each half with 2 pancake turners or spatulas. About 10 minutes before removing from heat add 1/4 cup cream without stirring; continue cooking until potatoes are brown on the bottom. They will absorb all the cream--will be moist inside, golden brown outside. Jennie Livingston

