



We may live without friends, We may live without books, But civilized man cannot live without cooks.

Seattle, Washington
1939

TUNA FISH SOUFFLE

1 c top milk 1 c grated cheese 1 c soft bread crumbs 4 eggs beaten

1/3 c melted butter

1 c cooked macaroni chopped fine

1 tbsp minced pimento parsley

Mix dry ingredients, add butter, eggs and bake in pan water 30 minutes.

White Sauce 1/4 c butter

2 tbsp flour

1 c milk

1 can Tuna

1 hard cooked egg minced

1 Tbsp pimento minced

1 " parsley

LIME SALAD

2 c crushed pineapple & 2 c sugar heated 1 pkg of lime jello, ½ c cold water, soak and add to above. Juice I lemon. When begins to set add 2/3 c grated American cheese. 2 pint whipped cream.

CRUMB CAKE

2 tsp baking powder 2 c flour d c butter 1 tsp vanilla 1 c sugar 1 tsp cinnamon 1 tsp nutmeg

Rub together well and save 3/4 cup for top of cake. 2 eggs well beaten 2 c milk Add to remainder of crumbs and put in shallow pan, cover with crumbs and bake. Serve with whip cream.

CLARA MYERS KE 1506

BAKED NOODLES (Can be baked in mold ring)

1층 c milk

by pkg broken egg noodles 1/4 c butter 1 c soft bread crumbs

1 pimento chopped 3 eggs

salt & 1 tbsp chopped parsley 1 tbsp chopped onion pepper

1 pkg Velveta cheese 1 pimento chopped

Cook noodles, drain, place in bottom of dish. Heat milk in double boiler add Velveta broken. Stir until dissolved, add bread crumbs and other ingredients. Mix well, add beaten eggs Pour this sauce over noodles and bake in moderate oven.

MOLDED TUNA FISH SALAD

1 c mayonnaise Large can Tuna

2 egg whites beaten stiff .

 $\frac{1}{2}$ the gelatine in $\frac{1}{4}$ cup cold water dissolved over hot water.

l or more hard boiled eggs diced

½ c stuffed olives chopped 2 tsp dill pickles chopped

Flake tuna, add other ingredients, mix mayonnaise & gelatine, add and pour in mold. Slice and serve, no dressing is necessary on salad.

PRUNE CAKE

1 c flour l c sugar . spices and salt 1 c shortening 1 c dried prunes 3 eggs 4 tbsp sour milk cooked and cut fine 1 tsp soda Egg whites beaten and added last.

> KE 1292 DORA CULBERTSON

HOT ROLLS

l c scalded milk, let cool, and add 2 tbsp sugar 2 tbsp melted butter 1 Fleischman's yeast Stir in 3 cups flour until smooth 1 beaten egg white, 3 more cups flour knead 5 minutes, ½ tsp salt, add while kneading. Cover and set 2 hrs. Mold into biscuits. Set ½ hour and bake.

STUFFED TOMATO SALAD

6 medium tomatoes, scoop out center, salt and fill with mixture of 1 large can Tuna, 1 c diced celery 3 hard boiled eggs. Moisten with mayonnaise. Garnish with mayonnaise, paprika and olives.

APPLE CUSTARD PIE

4 eggs

2 c sugar mix with

1 dessert spoon flour

2 c scalded milk

1 tsp vanilla

1 tsp grated lemon peel

Fill 10 inch pie shell. Slice I large apple thin and lay close together in custard. Sprinkle nutmeg over top. Bake 45 minutes at 300°.

MAYBELLE HYLAND KE 4762

CHEESE SOUFFLE

6 slices white bread cubes, no crust
3 c milk pinch mustard
1 c grated sharp cheese 1 tsp salt
Soak together - add to 6 unbeaten
eggs. Bake 1 hour 325 oven. Serve
with white sauce, add shrimp or crab,
dash parsley. Serves 10.

PEA SALAD

1 can small peas
1 c chopped nuts
3 chopped pickles
3 chopped pimentoes
4 stalks chopped celery
 Mix all together with mayonnaise.
Serve on lettuce leaf.

ORANGE SHERBET

| 1/2 pkg. orange gelatine 3 egg whites 2 c orange juice | Pinch salt | 1/2 c sugar | 1/2 lemon | 1/2

Boil $\frac{1}{2}$ c sugar and boiling water for 1- minutes, pour over orange gelatine. Dissolve, add orange and lemon juice. Place in freezing tray and freeze to mush. Beat eggs until very stiff, add other $\frac{1}{2}$ c sugar slowly. Beat orange mixture until foamy, combine with egg whites and sugar. Return to tray and stir every $\frac{1}{2}$ hour until begins to freeze.

MYRTLE COFFIN ME 8674

2 cups nuts chopped

12 cups boiled rice

1 cup bread crumbs

2 hard boiled eggs

1 grated onion, salt.

Mix all together, put in baking dish, cover with melted butter.

Bake 45 minutes.

SALAD

2 pkg. lemon jello, dissolved in 1 cup hot water, add 3 cups ginger ale. Let cool, add any fresh fruit desired. Serve with mayonnaise on lettuce.

QUICK CAKE

2 eggs well beaten, add 1 cup sugar Heat ½ cup milk, add butter size of walnut, add to eggs and sugar. Add 1 cup flour, 1 tsp B.P. salt, 1 tsp vanilla. Bake in moderate oven. While cake is baking boil

5 tbsp brown sugar

3 tbsp butter

2 tbsp cream

Pour frosting over cake as soon as it has finished baking, sprinkle
cup cocoanut on top. Return to oven to brown.

MABEL A. CHMELIK ME 2369

1 medium onion grated $\frac{1}{4}$ c celery cut fine

4 thep butter, 1 1b ground steak

1 c canned tomatoes

l c canned corn

 $\frac{1}{2}$ c cheese grated 2 c cooked spaghetti

Saute onions & celery in butter, add ground steak, cook until brown. Add tomatoes, corn and simmer until meat is tender; add spaghetti, salt

Add tomatoes, corn and simmer until meat is tender; add spaghetti, salt and pepper to taste. Put in baking dish, extra $\frac{1}{4}$ cup cheese on top. Bake about 1 hour.

SALAD

l pkg lemon jello
2 c liquid, boiling
1 small can sliced pineapple
1 2 bottle stuffed olives
Use pineapple juice in liquid.
When jello begins to set, slice
olives, cut pineapple in small
pieces.

APPLE SAUCE CAKE

l c sugar \frac{1}{2} c butter
l egg beaten l c raisins
4 tbsp hot water
l\frac{1}{2} c thick apple sauce
l\frac{1}{4} cup nut meats 2\frac{1}{2} cups flour
l\frac{1}{4} tsp salt l tsp soda
l\frac{1}{2} tsp baking powder
l\frac{1}{4} tsp cloves \frac{1}{4} tsp nutmeg
l tsp einnamon

Cream sugar & butter add egg well beaten, apple sauce, raisins nuts & hot water. Mix well, add dry ingredients. Bake in slow oven 1 hour.

FLOSS STULL KE 0440

1 1b weal cut fine

1 pkg noodles (Chinese)

1 med onion, 1 stalk celery cut fine

1 green pepper cut fine

1 can mushrooms.

1 small jar stuffed olives, whole
Fry onion and pepper and brown veal.
Place in layers in baking dish. Pour
over this 1 can mushroom soup. Bake
1 hour at 300°. Add buttered crumbs,
brown just before taking from oven.

MOLDED VEGETABLE SALAD

l pkg Lime jello, 2 c boiling water 3/4 c cabbage - shredded 1/4 c carrots - shredded 1/2 c sweet pickles - chopped 1/2 c celery - chopped 1/4 c green pepper - chopped 1 strip pimento. Salt to taste Mix in order given and pour in individual molds and chill. Top with your favorite dressing.

DANISH PUDDING

6 eggs - beaten separately

by kg Knox gelatine

1 small can pineapple - crushed

1 c sugar

Beat yolks adding sugar gradually. Add pineapple and fold in the white mixture. Chill and serve with whip cream.

RUTH FRANCK ME 7000

SHR IMP CREOLE

Fry 4 slices diced bacon crisp & brown, add 1 c diced shrimp 2 c tomatoes in puree 1 tbsp onion juice $\frac{1}{4}$ c diced celery $\frac{1}{4}$ c " green pepper Cook until pepper is done, about 15 min. Cook separately 1 tbsp butter, 1 tbsp flour 3/4 c milk, add to first mixture. Season with salt, pepper and paprika. Serve over cooked rice.

MCULDED CHEESE SALAD

Chop 1 pimento $\frac{1}{2}$ c nut meats $\frac{1}{2}$ c green pepper $\frac{1}{2}$ c green clives Add $\frac{1}{2}$ 1b Am. cheese, grated, (nippy) 1 c mayonnaise 2 the plemon and

1 c mayonnaise 2 tbsp lemon juice 2 knox gelatin

2 tsp Worcestershire Sauce.

l cup Whip Cream Mix first 7 ingredients well, add gelatin dissolved in cold water, over hot water, add W Sauce, fold in whipped cream, season with salt and pepper and pour into pan or individual moulds and put in frigidaire.

PINEAPPLE WHIP

Dissolve 1 pkg Knox Gealtin in $\frac{1}{2}$ cup cold water, add 2 cups boiling water, juice of 1 lemon, 1 cup sugar. Let stand until it begins to set, then whip well and add $\frac{1}{2}$ pt whipped cream and 1 can crushed pineapple. Serve topped with whipped cream.

IRENE FARRELL HE 2824

l tbsp butter in frying pan, add c chopped onions, c chopped green pepper, l lb ground round steak, brown nic ley and put in casserole, then add

1 can tomatoes

1 can french peas

2 small cans mushrooms

1 tbsp Worcestershire sauce

1 tsp tobasco sauce

l cup boiled and washed rice, measure after rice is cooked, salt and pepper, bake in slow oven 1 hr. garnish with hard boiled eggs.

MOLDED SALAD

l pkg Orange jello &l pkg Strawberry dissolve both jellos with 3 cups boiling water, add 1 c peach juice. Place large peach in each mold, fill molds with jello.

PINEAPPLE CHARLOTTE

l pkg Knox gelatin (1 envelope)

1/3 c cold water

1/3 c boiling water

1 small can crushed pineapple

3 egg whites

1/2 pint whipping cream

Soak gelatin in cold water, add boiling water and dissolve; add sugar, pineapple. Chill, when thick, beat. Add beaten egg whites, lastly fold in whipped cream. Pile in sherbert glasses and top with cherry.

CHARLOTTE JACKSON ME 5799

l cup macaroni 2 eggs

la cups milk 1 tsp butter
small onion a la lb medium
sharp cheese.

Cook macaroni tender, drain, put onion and cheese thru food grinder, add $\frac{1}{2}$ of this to hot macaroni with butter, let melt thoroly. Add milk to well beaten eggs, then mix all together. Put in buttered baking dish, top with remaining cheese & bake 375 oven. Serves 5 or 6.

GRAPEFRUIT & ORANGE SALAD

Lay alternate segments of orange and grapefruit on lettuce leaf. Top with French dressing or whipped cream and cherry.

BUTTERSCOTCH TARTS

l cup brown sugar $\frac{1}{4}$ cup butter 2 tbsp water. Heat together till smooth, pour over one egg wellbeaten, return to fire and cook 2 or 3 minutes. Cool, add 1 tsp vanilla, $\frac{1}{2}$ cup shopped nuts, $\frac{1}{2}$ cup chopped raisins and pour into individual baked tart shells. Top with whipped cream.

CORA STEED VE 0072

RICE TAMALE PIE

2 large onions minced & browned in bacon fat
2 lbs finely ground beef 1 qt milk
1 cup rice RAW 2 tsp chile powder
1 can corn salt and pepper
1 can tomatoes small can ripe .
1 green pepper chopped chopped olives

Mix well and bake until rice is done - about $1\frac{1}{2}$ hours. Serves 10 or 12.

COLLEGE SALAD

head cauliflower RAW
for 5 carrots RAW
medium onion RAW

Run all above through meat grinder, mix with dressing made of $\frac{1}{2}$ cup Tang, 1 tsp sugar, 1 tbsp vinegar. Garnish with parsley or avacado rings or green pepper.

CHERRY ICE CREAM

Scald two cups milk in double boiler.

Mix 2/3 cup sugar, 1/3 cup light corn
syrup, 1 tbsp flour and pinch of salt
with 2 eggs, beaten, and add hot milk
slowly to this mixture. Return to double
boiler and cook until thick. Cool, and
add one pint whipping cream, whipped,
and 1½ cups maraschino cherries, cut in
small pieces and 2 tbsp vanilla. Freeze
in automatic refrigerator. Serves 12.

JANE CULLEY WIRTH KE 7839

TWIN MOUNTAIN MUFFINS

Sift flour, measure, sift again with dry ingredients. Add liquids which have been combined with melted butter. Combine quickly using 30 strokes, only enuf to dampen flour. Fill greased muffin pans 2/3 full, bake 20 to 25 min. 400 oven.

CHICKEN LOAF

4-5 lb chicken 1 can small peas
3 tbsp pimento 2 tsp Knox gelatin
1 lb grated raw carrot or cooked & diced
1 c water 2 c chicken stock
salt, onion salt and celery salt
Add gelatin to cold water, let stand
5 minutes, add hot stock. When starting
to set add other ingredients. Hard
boiled eggs may be molded in center.
Chill. Serves 8 to 10.

ORANGE ICE BOX CAKE

2 c whip cream
1 c sugar
1 lb marshmallows
2 tbsp gelatin
2 doz lady fingers
2 tbsp lemon juice 1 c cnopped nuts
1 c orange juice and pulp.
Boil sugar and water 20 min. Dissolve gelatin in cold water for 10 min. add to boiling syrup. Add strained lemon and orange juice and pulp. Chill 1 hr.
Beat until light, add whipped cream & marhsmallows. Line pan with lady fingers bottom and sides. Pour in above mixture and sprinkle nuts on top. Top with whip cream. Serves 15

FLOSS BUSCH ME 4930

OYSTER PAN ROAST

1 c Tomato Catsup in hot pan 1 tbsp Worcester Sauce Butter size of egg, pinch salt and cayenne pepper 1 pint milk, thicken with flour like gravy, add 1 pint 11ympic Oysters. Heat thru. Serve on toast with horseradish.

HOT CABBAGE SALAD

1/3 head cabbage shredded. Heat $\frac{1}{4}$ c vinegar.

1 tbsp melted butter

2 tbsp sugar

salt and pepper
Beat 1 egg and add \(\frac{1}{4} \) c sour cream
Pour this into heated mixture,
stirring constantly. Pour over
cabbage and serve while hot.

GLORIFIED RICE

l c rice ½ tsp salt
Boil and blanch.

l medium can grated pineapple

c sugar, heat, blend with rice
l tsp vanilla
l pt whipped cream, folded into
mixture, saving some for topping.
Serve cold.

GERTRUDE PALMER ME 6270

IMPERIAL SALAD

½ c pineapple juice, I the vinegar and enough water to make pint. Heat and add ½ pkg lemon jello and ½ pkg cherry jello. As jello begins to set add 3 slices diced pineapple, ½ can shredded pimentos, I med cucumber, salted and cut fine and little finely cut celery. Mold and serve with mayonnaise.

SOUTHERN GOULASH

3 tbsp butter, 1 1b ground round steak
4 tbsp chopped green pepper, 6 tbsp
chopped onion, 6 tbsp chopped celery
2 tsp salt, ½ tsp pepper. Soak 2 cups
lima beans, cook until done, but not
too soft. Place butter in frying pan,
add meat, cook until well-browned, add
all other ingredients, simmer in the
skillet, covered until beans taste
well done, about 1 hour. Beans should
retain their shape for an appetizing
dish.

LEMON CHIFFON PIE

l tbsp KNOX gelatine, \(\frac{1}{4}\) c cold water l c sugar, 4 eggs, 4 tbsp lemon juice, l tsp grated rind, \(\frac{1}{2}\) tsp salt.

Put gelatine in cold water, beat egg yolks, add \(\frac{1}{2} \) c sugar, salt and juice and cook over hot water until of custard consistency; add gelatine and peel, stir well and cool. Beat egg whites, add other \(\frac{1}{2} \) c of sugar and combine two mixtures. Fill baked pie shell & chill. Before serving, cover with thin coating whipped cream.

ISADORE HART ME 5172

To 1 qt white sauce add:

l c chipped beef - chopped

1 c cooked asparagus - cut

1 c grated cheese

l small can mushrooms
When thoroly heated fill 8 six inch
pie shells. Sprinkle with grated
cheese. Set in oven to partly melt
cheese. Dash top with paprika.

STUFFED LETTUCE

1 pkg. Phila cream cheese
2 tbsp Roquefort cheese
2 tbsp Grated carrots
2 tbsp diced tomatoes
1 tbsp minced green pepper
1 tsp minced onion
1/8 tsp salt and paprika
1 med. head lettuce chilled. Take
out center and stuff with above mixture, wrap in damp cloth and cool
until cheese hardens.

STEAMED CHOCOLATE PUDDING

\frac{1}{4} c shortening \frac{1}{4} tsp salt
\frac{1}{2} tsp soda 1 tsp vanilla
2/3 c sugar 1 egg unbeaten
1\frac{1}{2} oz. choc. melted
3/4 c sifted flour \frac{1}{2} c milk
Combine first four ingredients
add sugar and cream together until
light and fluffy. Add egg & beat.
Add choc. & blend. Add flour alternately with milk beating after
each addition until smooth. Pour
into 1 qt greased mold, cover
tightly & steam 1\frac{1}{2} hrs. Serves 6

GRACE MANGOLD KE 7336

1 can Hominy \frac{1}{4} cup butter
2 eggs beaten 1 cup milk
1 tbsp sugar salt & pepper
1 c grated cheese 1 c ham cubed
Scald milk and add the above
May add mushrooms and green pepper
Bake 45 minutes in moderate oven.
Sprinkle cheese over top.

SALAD

2 pkg Lemon jello 4 c hot liquid 1 lb cottage cheese

1 green pepper - shredded

1 large can grated pineapple.
When jello is cool, beat and fold in cheese, pepper and pineapple.

in cheese, pepper and pineapple.
Use pineapple juice and water for liquid.

PINEAPPLE PARFAIT

1 lb Nabisco, bulk 1/3 c nuts 1 c posdered sugar 2 eggs 3/4 c soft butter No. $1\frac{1}{2}$ can crushed pineapple, do not drain. $\frac{1}{2}$ pt. whip cream for top. 1 tsp vanilla or almond extract.

Cream sugar and butter, add l egg yolk at a time, add beaten whites last. Spread \(\frac{1}{2}\) crushed nabiscoes over bottom of pan, spread sugar mixture, then pineapple, layer of nabiscoes. Top with whipped cream. Put in a low oblong pan.

BEE BERRY ME 6100

NORWEGIAN MEAT BALLS

2 lbs ground round steak l tsp ginger
1 large raw potato grated l tsp mace
1 onion grated salt & pepper
2 eggs to taste

Form into balls and brown in pan.
Add 2 cups boiling water, 2 boullion
cubes, simmer 10 min. Thicken gravy.

CABBAGE AND BEET SALAD

8 small cooked beets 1 tsp salt
6 c shredded cabbage 1 tsp sugar
\[\frac{1}{4} \] c minced onion dash pepper
\[\frac{1}{2} \] c sweet pickles \[\frac{1}{2} \] c mayonnaise

Cut beets into \[\frac{1}{4} \] inch dice and cover

with pickle juice. Let stand 2 hours,
dice pickles and combine with remaining ingredients. Chill. Arrange in

cups of crisp lettuce. Make depression
in center of each and fill with beets

drained.

NORWEGIAN PRUNE PUDDING

| 1 lb dried prunes | rind & juice | lemon | 2 c prune juice | 1 tsp cinnamon | 2 c tapioca | 1/4 tsp salt |

Combine all ingredients except prune pulp which has beet pitted and chopped. When tapicca is transparent, add prune pulp and chill. Serve with whipped cream

CRAB ON BREAD BASKETS

Put in double boiler -

1 tbsp butter 1 tbsp flour 2 cup cream 2 cup milk

2 tbsp grated cheese

2 cloves garlic (remove later)
dash cayenne, salt & pepper, paprika
Serves six. When thoroly heated,
add 2 cups crab meat.
BASKETS--Use unsliced bread, cut off
all crust, cut in 2 inch slices and
make 2 baskets of each. Hollow out in
center, brown all around in frying pan
using butter. Serve hot crab mixture
on these.

APPLE SLICES

Make 3 slices of each apple, not peeled. Syrup, 1 c sugar, 12 c water 2 tbsp butter

4 tbsp cinnamon

Boil 4 minutes.

Add apple slices and bake 25 minutes.

Add squares current jelly or cranberry jelly to each slice when serving.

LEMON PIE

2 eggs yolks in bowl ½ cup lemon juice Add grated rind of one lemon, add juice and contents of 1 can Eagle Brand condensed milk alternately, beating continuously. Place in baked pie crust.

TOP -- Beat 2 egg whites, add 1 tsp water, 4 tbsp sugar, 1/8 tsp cream of tartar. After placing on pie bake at 325° for 15 minutes.

MABEL CLARK CA 4735

MOLDED CHICKEN

Cook a 4 or 5 1b chicken and 2 1bs lean veal. Remove from cones and chop meat into fine pieces. Add 3 well beaten eggs 1 o bread crumbs 1 pint milk. Season with 1½ tsp salt, pepper, 1 tbsp green pepper and onion. Pack firmly into greased 1 1b baking powder cans and steam 3 hours. Serve with gravy made of chicken broth. Add 1 egg yolk to gravy for color. Serves 12

AVACADO SALAD

1 pkg Lime jello
1-3/4 c boiling water
2 tbsp vinegar, dash salt
1 c avacado
2 tbsp sweet pickle
2 " pimento
1 " grated onion
2 cup chopped celery

ENGLISH APPLE PUDDING

6 apples sliced as for pie
Put in buttered baking dish
Cover with 1/3 cup sugar
1 c brown sugar
1 c flour
2 cup butter
Work together until crumbly
Cover apples with mixture and
bake 1 hour in moderate oven.
Serve with whipped cream.

MARGARET DUNCAN ME 2502

2 lbs lean pork

1 lb ham
2 eggs
1 tsp salt and pepper
3 cups Heinz rice flakes
1 small can tomatoes or
1 cup tomato juice
Bake in medium hot oven

MOLDED SALAD

l can tomato soup

l pkg lemon jello

cup hot water

pkgs Philadelphia cream cheese

cup selery

cup saltod blanched almonds

cup mayonnaise

cup stuffed clives

Heat soup and water, dissolve

jello, blend cheese and mayonnaise.

Mix all ingredients and mold.

RASPBERRY JELLO DESSERT

l pkg raspberry jello, dissolved in boiling raspberry juice. When mixture sets, whip and add l pint whipping cream. Place in pan with layer of rolled vanilla wafers, layer of mixture, etc.

MARY MYRES ME 4094

2 c chichen ground

3/4 cup bread crumbs

3 eggs slightly beaten

2 tbsp chopped green pepper

1 tbsp grated onion

Combine and add enough milk to moisten. Add egg whites last. Bake in casserole in moderate oven 30 minutes. Serve with mushroom sauce.

FROZEN SALAD

t pt whipped cream

l cup mayonnaise

cups fruit (bananas and marachino cherries or fruits in season) Add marshmallows and Freeze.

ANGEL PIE

Whites of 4 eggs beaten stiff \$\frac{1}{4}\$ tsp cream of tartar

Fold in 1 cup sugar, 1 tsp vinegar, \$\frac{1}{2}\$ tsp vanilla. Bake in obling pan 45 minutes at 2250

Divide meringue in half and put following custard between layers

Make meringue day before wanted.

Custard - Yolks 4 eggs,

juice and rind 1 lemon
" " 1 orange

de cup sugar
Cook in double boiler, cool and
add l c whipped cream, flavored
but not sweetened.

JANE DURAGE KE 1046

HAM HOT DISH

12 slices boiled ham 36 asparagus tips

Roll 3 asparagus tips in each slice of boiled ham, place in baking dish, make cheese sauce with

3 tbsp butter 3 tbsp flour 12 cups milk

Melt butter, add flour and stir in milk a little at a time. Add 1 cup grated cheese, cook until smooth, pour over ham rolls. Bake 30 min. 375 oven.

CRANBERRY SALAD

l lb cranberries 2 c sugar

3 oranges, put thru finest chopper

1 pkg Lemon jello

Put berries thru chopper, add sugar and oranges, let stand few minutes. Drain, add enough water to make 2 cups bring to boil, add to jello. Add fruit when jello cools.

ANGEL PUDDING

2 eggs beaten stiff 1 tsp B P
1 c dates chopped fine 2 tbsp flour
1 c nuts " 2 tbsp sugar
Bake 20 minutes and serve with
whipped cream.

MYRA HILLIS WE 8919

TUNA AND SHRIMP DELIGHT

1 can peas. drained

1 oup chopped celery

1 can Shrimp, diced

1 can Tuna

1 cup salad dressing

1 tsp grated onion

1 tsp Worcestershire sauce

1 cup bread crumbs.

Mix and bake 45 minutes.

GRAPEFRUIT OR AVOCADO SALAD

Cut a ripe avocado lengthwise, separate halves and remove seeds. Fill avocado half with 4 or 5 grapefruit segments and garnish with sprigs of mint. Serve with French dressing.

RAZZLE DAZZLE DESSERT

- 1 layer macaroon cookies
- 1 layer sliced bananas) enough to
- l layer pineapple, crushed) fill pan Pour over this a cooked custard of:
- 1 tbsp flour
- 1 tbsp butter
- 1 cup sugar
- 1 cup milk

Cook until heavy like cream and let stand over night. Serve with whipped cream.

CAROLINE DUNCAN EV 0489

CORN CASSEROLE

1 c corn $\frac{1}{2}$ c y-cornmeal 1 c tomatoes $\frac{1}{2}$ c fat or butter

2 1b ground beef 1 c tomato juice

l large onion ½ green pepper

1 stalk celery salt and pepper 2 tbsp Worcestershire sauce.

Brown meat and onion in fat, add corn, tomatoes & other ingredients. Heat, gradually sift in corn meal, stirring constantly. Pour in buttered baking dish, bake 2 hrs. 2500

SOUR CREAM CABBAGE

l head cabbage med. 2 ubsp sugar

c vinegar

c Whip Cream

Shred cabbage very thin. Whip cream

add sugar & vinegar, pour over cabbage, whip to froth. Serves 12

LEMON DELIGHT

1 qt milk -- 2 tbsp sugar

4 eggs - beat whites separately

½ tsp salt - ½ c sugar

2 tbsp lemon juice

2 tbsp corn starch

Heat milk until it steams. Fold 2 tbsp sugar into stiffly beaten egg whites. Spread evenly over steaming milk & steam 3 min. Remove egg whites to sherbet cups. Remove milk from heat, cool slightly. Mix beaten yolks sugar, corn starch, lemon juice & salt. Put into warm milk, cook slowly, stir constantly, till thickens. Pour over egg whites, chill & serve. Serve 12

PEARL STAMMERS KE 8604

1 c yellow corn meal, 6 c boiling water 1 tsp salt, 1 med onion, 2 tbsp shorteng 2 c ground steak, 2 c tomatoes, 1 green pepper, 2 cloves garlic, 12 ripe olives.

Cook corn meal, water & salt 30 min. Saute chopped onion, garlic & green pepper until brown. Add meat & fry. Add tomatoes, olives. Line oiled casserole with mush, put mixture in center cover with mush. Bake 350° 2 - 2½ hrs.

CRAB OR SHRIMP SALAD

Arrange crab or shrimp with chopped celery on lettuce. Cover with dressing. 1 pt miracle whip,4 hard boiled eggs chopped, ½ pt ripe clives,1 tbsp chopped sweet pickle,1 c catsup,thin with cream.

CHOCOLATE DELIGHT

2 doz lady fingers -- l doz macaroons to butter -- 1to powdered sugar. 4 eggs. 4 sq choc, 2 tsp vanilla, 1 c chopped walnuts, 12 c whip cream. Split lady fingers, line round mold. Place macaroon in center bottom of mold and radiate lady fingers around it. Cream butter adding sugar gradually, add egg yolks one at a time, beating after each. Add choc melted over hot water, vanilla nuts & whipped cream. Fold in stiffly beaten egg whites. Put a layer of mixture into prepared mold, sprinkle with fragments of lady fingers and macaroons crushed. Repeat layers until mold is filled. Top with halved lady fingers, Chill over night, unmold and garnish with whipped cream and candied cherries Serves 20

HOT CRAB SALAD (Serves 16)

Tall can cream \frac{1}{2} \text{cup flour}

Equal measure skim milk \frac{1}{2} \text{cup butter}

1 lb almonds blanched 1 tsp salt

and slivered 1 lb crab meat

6 hard boiled eggs

Make cream sauce of flour, butter and milk, add salt and other ingredients. Put in casserole, cover with buttered crumbs. Bake 350° 25 minutes. Serve with mayonnaise on lettuce.

BEET SALAD

l pkg lemon jello dissolve in l cup
boiling water. l c beet juice
l onion minced l tbsp horse radish
c celery diced l c beets diced
Mix and chill in molds.

BRAN GINGER CAKE

1 c whole bran\frac{1}{2} c sour milk1 tsp soda\frac{1}{2} c molasses1 tsp ginger\frac{1}{2} c flour2 tsp cinnamon1 egg\frac{1}{2} c sugar\frac{1}{4} c shortening\frac{1}{2} tsp salt

Cream sugar & shortening. Add egg, beat well. Add bran, mix and sift all dry ingredients; add to mixture alternately with sour milk & molasses. Pour in greased pan, bake 375 oven 35 min. Serve with FLUFFY LEMON SAUCE

Mix 1 egg, 1/3 c sugar, 2 tosp corn starch, ½ tsp salt. Add ½ c water, cook in double boiler until thick, stirring constantly. Then mix and add 1 tosp shortening, 2 tosp lemon juice, ½ tsp nutmeg, 2 egg whites beaten.

MINNIE FORD ME 2843

HALIBUT TURBUT

3 lbs Halibut 5 eggs 5 c milk 1/8 lb butter 12 med onion chopped 1/8 1b cream cheese grated 1/2 can pimento, 2 c bread crumbs, salt and

pepper to taste.

Boil halibut 15 min, separate into flakes. Butter baking dish. put in dry ingredients in layers, sprinkling each lightly with bread crumbs. Beat eggs, add milk, pour over mixture, with remaining bread crumbs on top. Bake 30 to 45 min moderate oven. Serves 16.

YUM YUM SALAD

Heat 2 c crushed pineapple, add juice 1 lemon & 1 c sugar. Stir until thoroly dissolved. Soak 2 tbsp gelatin in 2 cup water 10 min. add to mixture; when cool, and beginning to set, add 1 c grated cream cheese and a pt cream whipped, mix thoroly. Pour in molds until set. Serve with dressing made with finely chopped celery, 1 bottle stuffed olives. small amount green pepper, mix with mayonnaise. Serves 16

CARNATION CREAM DESSERT

1 lb Nabisco wafers 1 pkg lemon jello) & 2 c boiling water de cup sugar) Whip when cold juice of a lemon)

1 large can Carnation cream whipped (must be cold to whip) Fold into whipped Jello. Sprinkle 2 finely rolled Nabiscoes in bottom of pan 14 x 9. Pour mixture in remainder of nabiscoes on top. Set over night. Serves 16.

> NELLIE COOPER ME 3133

POTATO CHIP AND TUNA

4 tbsp butter - 4 tbsp flour 2 c cream mushroom soup 1 large pkg potato chips Can tuna - 1 c green peas 2 tsp pimento - 1 tsp lemon fuice Make sauce of first three ingredients. Crush potato chips, add remaining ingredients, save a little of chips for top. Bake 1 hour 3500.

TOMATO ASPIC SALAD

l large can tomatoes, add several celery tops, bring to boil. Add 1 tsp salt, 4 tbsp sugar. Soak 2 tbsp gelatine in ½ cup water. Strain tomatoes and in hot liquid dissolve gelatine. Add 2 c vinegar. When begins to congeal add 1 cup chopped celery and 1 green pepper. Pour mixture into molds.

ANGEL LEMON DELIGHT

Top part: 2 cup sugar 3 egg whites beaten stiff Lower part: 1 cup sugar 1 c flour. 1 tsp salt 3 egg yolks, 2 tbsp melted butter Juice 1 lg. lemon (grated rind) la cups milk

Deat egg whites stiff and fold in cup sugar. Set aside while you mix remaining ingredients in order given, beating until light & creamy Fold in egg whites, set baking dish in ran of hot water (1 in. deep) Bake at 3750, 35 min. Serve hot or cold with or without whipped cream.

LILLIAN VOSS KE 0548

2 c cooked noodles 1 can Tuna fish

2 hard cooked eggs, sliced

l tsp chopped onion, salt and pepper tbsp chopped

1 can mushroom soup, 1 tbsp chopped pimento.

Put layer of noodles in greased baking dish, then layer of tuna with eggs and seasonings, then rest of noodles. Pour over soup mixed with milk, top with buttered crumbs or grated cheese. Bake at 375° about 30 minutes.

VEGETABLE SALAD

Diced celery Beets, raw or cooked Green pepper Radishes
Green onions Grated carrots
Mix all with salad dressing, heap on lettuce leaf, and top
with mayonnaise.

MRS. COOLIDGE'S FAVORITE DESSERT

lower and soaked in loup milk for lour, loup dates cut up loup walnuts cut up loup walnuts cut up 32 graham crackers, rolled Mix all together and roll in graham crackers. Make in long roll and let stand over night in cool place.

Slice and serve with whipped cream.

HANNAH HOPPER ME 5731

BAKED CRAB

l tbsp chopped parsley l beef cube l tbsp chopped onions Cook in 2 tbsp hot water until water is evaporated. White Sauce:

2 tbsp butter \frac{1}{2} tsp dry mustard

2 tbsp flour l tbsp grated cheese

2 c milk salt and pepper

Add \frac{1}{2} lb or more of crab, parsley

etc. and can mushrooms (15\$\psi\$) juice and all. Cook \frac{1}{2} c rice, add and sprinkle with buttered bread crumbs and cheese. Brown in oven. May add green pepper and pimentos.

TART TOMATO SALAD

l pkg Lemon jello, l pt tomato juice

l tsp lemon juice (use "puree &

l tsp Worcestershire strain)

c diced celery c diced sw.pickle

Dissolve jello in boiling tomato

juice, add lemon juice, salt and Wor.

sauce. Chill. When slightly thickened

fold in celery and pickle. Turn into

pan 9x12 if wish 12 salads.

MACAROON DESSERT

l c crushed pineapple l c marshmallows l c whip cream l c macarcons l c macarcons l c marshmallows crumble macarcons. Put cherries and nuts. Let mixture stand in ice box l hr. Fold in whip cream. Leave in refrigerator until ready to serve.

ANNA AVERY KE 8734

 $1\frac{1}{2}$ lb fresh pork ground 1 lb smoked ham ground 2 c bread crumbs - $1\frac{1}{2}$ c milk 3 eggs beaten, salt, pepper Bake 350° one hour

RED & WHITE SALAD

1 pkg cream cheese blended with 2 tbsp cream. Soften: a envelope unflavored gelatin in little cold water & dissolve in t c boiling water. Add to cheese and beat until creamy and smooth. Season with salt and pepper and tsp grated onion. Cool but don't let set. Rinse 6 molds in ice water. Put = stuffed olive in bottom of each mold. Fill half full of mixture. Chill. 1 tbsp gelatin in \(\frac{1}{4}\) c cold water. Heat 2 c canned tomato juice with 1 bay leaf, stalk celery, slice onion. Strain & disselve gelatin. in this. Add 2 tbsp vinegar, salt. Cool and pour over already set cheese.

MAPLE MOUSSE

1 pt whip cream 1 the gelatin 4 eggs $-\frac{1}{4}$ cup powdered sugar 1 c maple syrup 1 tsp vanilla 3/4 c walnut meats

Soak gelatin in water enough to cover. Boil sugar and maple syrup until it hairs. Beat yolks of eggs well and add hot syrup. Add gelatin when cool add egg whites beaten stiff, then cream (whipped).

ALICE PLANTZ EA 1374

2 cans Tuna Fish

2 cans Hot Sauce

2 Bouillon cubes dissolved in

2 cups of hot water

l large can Mushrooms
Cook in ½ cup clive cil till
tender 2 cups diced celery, l big
green pepper diced. Add salt, ½ tsp
Chili powder, l small clove garlic
(minced) and all other ingredients.
Cook until it boils, thicken with
4 tbsp flour in water. Serve over
rice or rice loaf.

ARTICHOKE SALAD

l pkg Royal gelatine (aspic)
2 cups tomato juice
1 can artichoke hearts
Use 1 heart for each serving, dash
of celery salt and onion salt. Top
with mayonnaise. Serves 6

EASY DESSERT

l pkg Cherry jello, add

2 cups boiling water

When jello starts to congeal, whip
until light. Fold in 1 pint vanilla
ice cream. Set in refrigerator at
least 1 hour. Serve in sherbet glasses.

Top with spoonful whipped cream and
maraschino cherry. Serve 8.

RUTH KUNS VE 3503

GREEN RICE

Beat 2 eggs with $\frac{1}{2}$ c salad oil Chop 1 clove garlic & 1 small onion $\frac{1}{2}$ green pepper & 1 c parsley ground. $2\frac{1}{4}$ c cooked rice 1 small pkg pimento cheese, mashed

3/4 large can condensed milk

Mix first 6 ingredients. Add salt pepper and pinch cayenne, Add blended cheese and milk. Bake 1 hour 350 oven. Serve with white sauce containing mushrooms or shrimp.

CLARA MARSHALL KE 5248

HUNGARIAN GOULASH

12 lb ground round steak, 1 lb veal 1 lb pork sausage, 6 slices bacon cubed 2 large onions, 1 can mushrooms cut up 1 c ground cheese, salt and pepper large green pepper chopped fine 4 stalks celery diced 4 cans Del Monte hot sauce 4 cans Campbell's tomato soup 1 tbsp poultry seasoning Saute diced onions and bacon in 2 tbsp cooking oil, stir 5 minutes. Add all meats and fry golden brown. Put into large kettle, add hot sauce, tomato soup and equal amount water. Add remaining ingredients and cook slowly 3 to 4 hours. Boil 1 lb spaghetti. Blanch. Put 1 layer of spaghetti, then layer of meat until pan is filled. Cover with buttered crumbs and strips of cheese and bake 50 minutes 325 oven.

MAE DE PUE PR 0177

VELVET POUND CAKE

3/4 c butter Rind 1 lemon grated

1\frac{1}{4} c sugar \quad 1\frac{1}{2} c flour

4 egg yolks \quad 1/3 tsp soda

4 tbsp lemon juice \quad 1/3 tsp salt

4 egg whites beaten stiff and add a pinch of cream of tartar.

Cream butter & sugar, add egg yolks, lemon juice and rind. Sift dry ingredients and add to creamed mixture, fold in beaten. egg whites. Bake in loaf about 1 hr 350°

MARCHIE BRUCE

BANANA BREAD

1 c shortening 2 eggs
3 ripe bananas 1 tsp B.P. & 1 tsp soda

1 c sugar 1/2 c water $2\frac{1}{2}$ c flour $\frac{1}{4}$ tsp salt

Cream eggs shortening and sugar, add bananas & water with dry ingredients. Bake 45 minutes 350°

BONITA VON ZEIGLER ME 6270

CARROT PUDDING

1 c grated carrots 1 c grated Potatoes 1 c sugar, 1 tsp ginger, cinnamon, cloves and nutmeg, 1 scant c suet chopped fine. 1 tsp soda dissolved in 2 tbsp boiling water. Add to mixture.

3 cups flour, 1 c raisins or currants 1 cup nuts, some candied fruit peel Steam $2\frac{1}{2}$ hours.

Cream suet and sugar, add spices, carrots and potatoes, then soda, flour and fruits. Serve with your favorite sauce.

FORREST WILKER ME 5152

BANANA CAKE

 $\frac{1}{2}$ c melted shortening, $1\frac{1}{2}$ c sugar 2 eggs, 1 c banana pulp, 1 tsp vanilla 4 tbsp sour milk, 2 cups sifted flour 1 tsp soad. $\frac{1}{4}$ tsp salt.

Mix in order given, add eggs whole. Sift soda & salt with flour. Bake in loaf pan 40 min 350°. Serve with whip cream.

RUTH HAWKES ME 2806

DATE NUT CAKE

½ c dates chopped, pour over same
1 c hot water in which 1 tsp soda is
dissolved. Let stand while you beat
1 egg, add 1 cup sugar, 1 c flour,
1 tbsp melted butter, ½ c floured walnuts, and dates. Bake in 3250 45 min.
Serve with whipped cream.

NELLE BECK WE 2073

CHOCOLATE CAKE

= c butter creamed 2 c brown sugar Add a little at a time $\frac{1}{2}$ c ground choc. melted in $\frac{1}{4}$ c hot water add to above. Beat well. 2 eggs, beat well after adding each egg. 2 c Swansdown flour, add alternately z c sour milk, z tsp vanilla tsp soda dissolved in 4 c hot water Fold soda in gentley and do not beat after it is added. Bake in 2 -- 8 inch pans in moderate oven 25 minutes. Frosting--22 c sifted powder sugar 2 sq Baker's choc. 1 heaping thep butter melted with choc. $\frac{1}{4}$ c hot cream, or top milk. Beat well. Nuts on top.

JESSIE HOMER ME 5036

CHILI CON CARNE

3 slices bacon cut fine

1 tbsp shortening

2 large onions cut fine

1 1b ground beef, brown together.

Add 1 can Campbell's Tomato soup

1 can Heinz Kidney beans

1 can hot water

1 tsp Chili powder Bake in oven 1 hr.

GERTRUDE HILL ME 1108

ESCALLOPED CLAMS

4 eggs beaten well

1 can clams

1 cup soft bread crumbs

l cup milk - top

1/3 cup butter - melted

± cup cheese- grated

Salt and pepper to taste. Parsley and pimento if desired. Mix in order given and bake in pan of hot water in moderate oven 30 minutes.

NELLIE HANSON VE 0728

PIN WHEEL MEAT LOAF

1½ lb ground round steak
4 slices bread, soaked and squeezed dry
1 small minced onion, pinch garlic
2/3 cup tomato soup. 2 eggs well beaten
4 tbsp butter melted, salt, pepper
1 cup ripe clives sliced
½ pkg unbroken spaghetti, cook 8 min.
Mix all except spaghetti. Spread
meat mixture on board, lay spaghetti
on top. Roll & bake in 400 oven 40 min.
Slice and serve.

PEGGY STILES KE 0577

PINEAPPLE SALAD WITH MARSHMALLONS

l large can crushed pineapple,
l lb marshmallows, ½ c walnuts.
Drain pineapple, mix with marshmallows (cut up fine) add nuts cut fine. Boil together ½ c sweet milk ½ tsp salt, ¼ tsp mustard. Add this to yolks of 4 eggs and beat well.
When cold, add juice of 1 lemon and 1 pint of whipping cream.
Mix well. Put in frigidaire and use

Mix well. Put in frigidaire and use following day for best results. Serve salted wafers.

JESSIE BURNS PR 0609

KISS PIE

Whites of 4 eggs beaten stiff

\[\frac{1}{4} \] tsp cream of tartar

Fold in 1 cup sugar, 1 tsp vinegar

\[\frac{1}{2} \] tsp vanilla. Bake 45 min. 225 oven.

Top with whipped cream into which

crushed strawberries or other fruit

has been folded.

EDNA STILES GA 5048

VE 1249

CRAB SALAD

l pkg lemon jello
l cup boiling water
l can Campbell's tomato soup
add ½ soup now.
l½ pkg Phil. cream cheese
add remaining soup.
When it starts to congeal, add
l cup crab meat
½ cup sliced stuffed olives
½ cup diced celery
l tbsp onion juice
l cup mayonnaise
Garnish with mayonnaise and ripe
olives.

MARJORIE SCOTT

CHICKEN SUPREME

One 4 lb chicken, cooked and diced 2 cups bread crumbs 1 cup cooked rice, measure after cooking $1\frac{1}{2}$ tsp salt 1/8 cup chopped pimento $1\frac{1}{2}$ cup chicken broth and $1\frac{1}{2}$ cup milk 4 eggs well beaten

Mix all together and stir in the wellbeaten eggs the last minute. Bake 1 hour in 350° oven.

Mushroom Sauce

| cup butter | decirate | cup cream | decirate | left | left | decirate | left | dec

IRENE BELL KE 7712

NUT BREAD

3 c flour 2 tsp baking powder 1 c sugar 1 tsp salt 1 c nuts cut fine 2 eggs 2 c milk Bake 1 hour. Makes 2 loaves

LIZETTA MERRILL ME 5858

ESCALLOPED EGGS

8 hard boiled eggs sliced

\[
\frac{1}{2}\] cup grated cheese
\[
\text{Make cream sauce of}
\]
1 c evaporated milk diluted with $1\frac{1}{4}$ c hot
water, 2 tbsp cornstarch, 3 tbsp butter,
1 tsp salt and 1/8 pepper. Put layer of
eggs in buttered dish. Add sauce & sprinkle
cheese on top alternately until all is
used. Bread crumbs on top. Bake brown.
\[
\text{RUTH M. SCULE} \text{ME 7619}
\]

CARROT SOUFFLE

Cook 2 bunches carrots, put thru ricer. Add 3 tbsp butter, ½ cup cream, 5 eggs slightly beaten. Soak one slice bread in cream & pick apart. Add salt & pepper. Bake ½ hour in pan of water.

FANNIE ROSS KE 4613

CHEESE & MUSHROOM SOUFFILE

1 lb mushrooms chopped. Cook in 4 tbsp butter for 3 min. Add 1 tsp salt, dash pepper, 3 tbsp flour. Blend thoroly with 1 c milk. Cook until thick. Remove from fire and add 3 well beaten egg jolks and 1 c grated American choose. Stir until smooth. Cool slightly and fold in 3 egg whites beaten stiff but not dry. Pour in greased baking dish. Set in pan hot water. Bake 3250 for 50 minutes.

VINNIE GOOD KE 7413

GERMAN CHICKEN PIE

4 lb chicken 1 lb veal 1/8 tsp nutmeg small bay leaf

Cover with water. Stew until tender and remove from bones.

 $\frac{1}{4}$ c flour to 1 c water to thicken. Put in large shallow pan and cover with this batter.

1 qt flour, 2 tsp cream tartar, 1 tsp soda, salt, 2/3 c shortening. Add water to make soft dough. Cover mixture and bake 30 minutes 3750

ALTA GRUBER GA 9165

