



# FAVORITE RECIPES



Wallingford Chapter No. 204

Order of Eastern Star

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Dear Friend:

As you use this book you'll find...  
A host of recipes the best of their  
kind...You'll use them and love them  
and keep them about.....For the best  
cooks in Wallingford.....Have tested  
them out.

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1952

## BREADS

### DATE BREAD

1½ c. sugar  
½ c. fat  
2 eggs  
3 c. flour  
1 tsp. vanilla  
2 pkg. dates - cut fine )  
1½ tsp. soda ) Fix first and let stand  
2 c. boiling water )  
1 c. nuts )—Add last

Makes 2 loaves

CLARA MYERS

### PARKER HOUSE ROLLS

1 c. milk  
½ c. sugar  
3 beaten eggs  
½ c. Crisco  
2 cakes yeast (soak in ¼ c. warm milk)  
7/8 c. Fishers Blend Flour  
1 tsp. salt

Heat milk to scalding, add shortening, sugar and salt - cool to luke warm. Add yeast, stir, add eggs, well beaten. Add flour, mix to smooth soft dough. Press out and knead on board. Place in bowl and let rise in double - about 1½ to 2 hours.

Take dough out, place on board. Cut into 3 or 4 parts. Roll ¼ in. thick, round like pie, and cut into 8 parts, like pie, and spread with butter. Roll toward point and put on greased pan. Let rise double in bulk 2½ or 3 hrs. Bake in 400° oven.

IVA M. DAVIS

CAKES

MAYONNAISE CAKE

#1 Group:

- 1 c. Chopped Raisins
- 1/2 c. Chopped nuts
- Add 1 1/4 c. hot water, 1 tsp. soda, 1/4 tsp. salt
- Let stand and make second mixture

#2 Group:

- 3/4 c. Mayonnaise
- 1 c. Sugar
- 3 Rounding tbsp. cocoa
- 2 tsp. cinnamon
- 2 c. flour

Mix well. Alternately add flour and Group No. 1 to Group No. 2 and mix well. Place in 8x8x2 greased and paper lined pan. Bake at 350° for 55-60 minutes.

MARGUERITE JOHNSON

DEVILS FOOD CAKE

- 1-3/4 c. cake flour
- 2 eggs
- 1 tsp. salt
- 2 squares chocolate (melted)
- 1 tsp. baking soda
- 1/2 c. shortening
- 1 tsp. vanilla
- 1 c. sugar
- 1/4 c. vinegar
- 3/4 c. sweet milk

Sift flour, salt and soda. Cream shortening, add sugar slowly, cream until fluffy. Add eggs and beat well. Add melted chocolate and vanilla. Combine vinegar and sweet milk, and add to above mixture alternately with flour. Beat until smooth. Bake in two greased 8 inch layer pans at 375° for 25-30 minutes.

IRENE PAPPAS

BANANA BREAD

- 1/2 c. shortening
- 1 tsp. salt
- 1-3/4 c. flour
- 2 bananas

Cream sugar and shortening. Add eggs, milk and sifted dry ingredients all together. Mash bananas and add last. Bake 1 hr. at 350° in greased pan.

CAROLINE HAKIMAN

FRUIT BREAD

Dissolve 1 yeast cake in 1/2 c. of lukewarm water.

- 1 c. warm mashed potatoes
- 1/2 c. butter
- 4 tbsp. sugar

Beat until shortening is blended. Add 2 beaten eggs and the yeast. Add 1 c. lukewarm milk. Let stand 1 hour.

ADD:

- 6 c. flour
- 1 c. raisins
- 4 tbsp. sugar
- 1 dessert spoon salt

Let raise double in bulk. Make into loaves and let raise double in bulk. Bake 40 min. at 375°, reduce heat to 350° and bake 20 minutes.

FLOSS M. STULL

ORANGE NUT BREAD

- 3 c. flour, sifted
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1/4 c. sugar
- 1/2 c. walnuts
- 1/2 c. orange marmalade
- 1 egg, well beaten

Turn into well greased pan. Let rise 10 minutes. Bake 1 hr. at 350°.

HARRIETT WARDE

### DEVILS FOOD CAKE

- 2 squares chocolate
  - 1 c. brown sugar
  - 1 c. white sugar
  - 5 tbsp. butter
  - 2/3 c. milk
- Boil slowly until thick and cool.
- 3 yolks & 1 white beaten lightly
  - 2/3 c. milk
  - 1 1/2 c. flour sifted 3 times
  - 1 tsp. soda

When upper ingredients are cool add eggs, etc. and vanilla and salt. Bake 15 or 20 minutes. Fold in whites last. Frost with 7 minute frosting. 2 layers.

### MABEL KNOWLEDGE

### BUTTER MILK CAKE

- Cream 1 c. sugar, 1/2 c. butter
- Add 2 well beaten eggs
- Sift 2 c. flour )
- 2 tsp. B.P. ) Sift 3 times
- 1 tsp. soda )

Add to creamed mixture alternately with 1 c. sour or buttermilk. Flavor with 5 drops almond and 1 tsp. lemon extract. Bake at 375° for 25 to 30 minutes in layers.

LEMON FILLING: 1/2 c. sugar, add 1 tbsp. flour, 1 egg yolk, small piece of butter, grated rind and juice of 1 lemon, 1/2 c. hot water. Cook in double boiler until thick. Save whites for frosting.

FROSTING: 1 egg white, 3/4 c. sugar, 4 tbsp. water, 1/4 tsp. cream tartar, 2 tsp. Karo syrup, vanilla. Cook in double boiler 7 minutes. Add 8 marshmallows cut up and 1 tbsp. lemon juice.

### ROSE KUNE

### \$50.00 Cake Recipe WALDOFF ASTORIA CHOCOLATE CAKE

- 1/2 c. butter )
- 2 c. sugar ) cream well
- 2 eggs beaten
- 3 squares melted chocolate
- 2 c. cake flour )
- 2 tsp. baking powder ) sifted together
- 1/2 tsp. salt
- 1 1/2 c. milk
- 1 1/2 c. walnuts
- 2 tsp. vanilla

Batter will be thin. Bake in 2 layers at 350 for 40 minutes.

### ICING

- 1/4 c. melted butter
- 2 squares chocolate melted and cooled
- 1-1/3 c. powdered sugar )
- 1 egg beaten ) Mix together, add
- 1 tsp. vanilla ) other ingredients
- pinch of salt )
- 1 c. walnuts )

### EDNA PETTIBONE

### WHIPPED CREAM CAKE

- 1 1/2 c. cream (Measure then whip)
- 2 1/4 c. sugar
- 4 1/2 level tsp. Baking powder
- 3 c. of pastry flour (measure before sifting)
- 5 egg whites beaten
- 3/4 c. of warm water
- 1 tsp. vanilla
- 1/2 tsp. salt

Whip the egg whites and then the cream and fold together. Sift dry ingredients, fold into the cream mixture and add vanilla and water. Fold together until smooth. Bake 30 minutes - 350°. Makes three 9 inch layers. Very fine.

### M.FLOSS BUSCH

BANANA CREAM CAKE

- 2 1/2 c. sifted cake flour
- 1 1/4 c. sugar
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1/2 c. shortening (Crisco, Spry or Snowdrift)
- 2 med. eggs unbeaten
- 1 1/2 c. well crushed ripe bananas 4 or 5
- 1 tsp. vanilla

Sift 1st five ingredients into large mixing bowl. Add shortening, eggs, 1/2 c. bananas. Beat 2 minutes low med. speed. Add remaining c. bananas, vanilla, beat 1 minute longer. Bake 25 minutes 375 degrees. 8 inch pans well greased.

GLADYS MATTICE

SPONGE CAKE

5 egg yolks. Add 3 tbsp. cold water, beat until thick and lemon colored. Add slowly 1 c. sugar, 1/2 c. boiling milk, 1 tsp. vanilla. Add 1-3/4 c. cake flour sifted 4 or 5 times, add gradually. Fold in stiffly beaten egg whites into which you have gradually put 1/2 c. of sugar. Also 1/2 tsp. cream of tartar. Bake as for angel food.

KATHRYN CARNE

KISS TORTE

Cream 1/4 c. butter with 1/2 c. sugar, add 3 egg yolks and beat well; add 1 c. flour and 1 tsp. baking powder, sifted two times, and add 6 tbsp. of milk. Divide in two 8 or 9 inch (wax lined) cake pans. Beat 3 egg whites with 1 c. sugar until stiff and spread on layers, (yellow part of cake), cover with chopped nuts. Bake in 350° oven 30 minutes or until done. When cool whip 1 c. cream, add 1/2 c. sugar and add 1 c. or more of crushed pineapple and put between layers.

FREDA SORGE

FRESH COCONUT CAKE

- 1 c. butter or shortening
- 2 c. sugar
- 1 c. milk from coconut--if not enough use milk for the remainder
- 3 c. of flour
- 3 tsp. baking powder
- 5 egg whites
- 1 tsp. vanilla

Makes 3 large layers. Bake in moderate oven. Top icing with fresh coconut.

ANNA AVORRY

ALMOND CAKE  
(\$50.00 Recipe)

8 eggs  
1 1/4 c. powdered sugar  
1/2 lb. shelled almonds (do not blanch)  
Put almonds through grinder twice. Separate yolks. Beat yolks until lemon color, add sugar and almond, fold in whites. Bake in angel food pan one hour at 350°. No flour necessary.

JEAN COOBY

JEFFY CAKE

Put 4 tbsp. Crisco or Spry  
1 c. sugar  
1 egg  
1/2 c. milk  
1/2 tsp. salt  
1 1/2 c. sifted flour  
1 1/2 tsp. vanilla  
in bowl and beat well with rotary beater until smooth and light.  
TOP: 1/2 c. coconut  
1/2 c. chopped nuts  
Bake 350° for 35 minutes.

IDA JENNIFERSON

### GRAHAM CRACKER CAKE

- $\frac{1}{4}$  c. butter
- $\frac{3}{4}$  c. sugar
- 1 egg
- 2 c. rolled graham crackers
- 2 tsp. B.P.
- 1 c. chopped walnuts
- 1 c. milk

Bake in long pan 8x8x2 at 350, 45 minutes. Cut in squares and serve with whipped cream.

MABEL GABELL

### BANANA CAKE

- $\frac{1}{2}$  c. shortening
- $1\frac{1}{2}$  c. sugar
- 2 large eggs
- 2 c. sifted flour
- $1\frac{1}{2}$  tsp. B.P.
- $\frac{3}{4}$  tsp. soda
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{4}$  c. sour milk or buttermilk
- 1 c. mashed bananas (2 or 3)
- 1 tsp. vanilla

Bake either in loaf or 2 round 9" layers  $1\frac{1}{4}$ " thick in 350° moderate oven.

HELEN FLEISCHER

### GRAHAM CRACKER PINEAPPLE CAKE

Cream  $\frac{1}{2}$  c. shortening, 1 c. sugar. Fold in 2 beaten egg yolks, add 1 c. milk, 28 graham crackers crushed, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla. Fold in 2 beaten egg whites. Use 10x9 bread pan not greased. Bake for 30 minutes at 350°. Serves 10-12.

1 can crushed pineapple and juice, 1 c. sugar - boil 10 minutes. When both cake and topping are cold, pour sauce over cake. Serve with whipped cream. Make day before.

MARJORIE BOST

### APPLE SAUCE CAKE

- 1 c. sugar
- $\frac{1}{2}$  c. shortening
- 1 c. raisins
- 2- $\frac{3}{4}$  c. sifted flour
- $\frac{1}{2}$  tsp. cloves, cinnamon, nutmeg
- $\frac{1}{2}$  tsp. salt
- 1 tsp. soda
- 1 egg
- 1 c. sour apple sauce

Cream sugar and shortening, add spices, dissolve soda in hot water, add apple sauce and flour. Add  $\frac{1}{2}$  c. nuts, small gum drops, candied fruits, if desired. Bake 45 minutes @ 350° oven.

BLANCHE MINNICE

### POPPY SEED CAKE

- 1 c. poppy seed soaked in  $\frac{3}{4}$  c. milk few hours or over night
- $\frac{1}{2}$  c. shortening
- $1\frac{1}{2}$  c. sugar
- $\frac{1}{2}$  c. milk
- 2 tsp. B.P.
- $\frac{1}{2}$  tsp. salt
- 2 c. sifted flour

Add flour, E.F., salt, alternately with milk. Add soaked poppy seed and 1 tsp. vanilla, 3 egg whites beaten stiff and added last. Bake in layers in moderate oven. 350°.

FILLING:  $\frac{1}{2}$  c. sugar

- 1 c. milk
- 3 egg yolks beaten
- 1 tbs. flour
- $\frac{1}{2}$  tsp. vanilla
- $\frac{1}{4}$  tsp. salt

Cook all together until smooth and add  $\frac{1}{2}$  c. nut meats. Cool and put between layers and frost top and sides with butter icing.

CARMEN REKENTHALER

### MUSSELL TORTUE CAKE

- 6 eggs
- 1  $\frac{1}{2}$  c. sugar
- $\frac{1}{2}$  c. water
- 1 c. flour
- 1 tsp. cream of tartar
- $\frac{3}{4}$  c. chopped nuts
- $\frac{1}{4}$  tsp. salt
- 1 tsp. vanilla

Boil sugar and water until it spins a thread. Add to stiffly beaten egg whites and beat 10 minutes. Add beaten egg yolks, and all dry ingredients slowly. Bake in slow oven 300-325° for one hour.

MABEL OIMMULIX

### ENGLISH LEMON CHEESE

A tart filling, cake filling or sweet sandwich spread that will keep for weeks.

- 2 c. sugar
- 6 eggs
- $\frac{1}{2}$  c. butter
- Juice of 2 lemons

Beat eggs, add other ingredients: place all in a double boiler and cook until as thick as honey.

NELL (BILLIE) PARSONS

### ORANGE CAKE DESSERT

Juice of 1 orange,  $\frac{1}{2}$  lemon,  $\frac{3}{4}$  c. sugar. Combine and set aside.

CAKE: Grind peel of orange and lemon. Cream  $\frac{1}{3}$  c. butter and 1 c. sugar, add 1 egg not beaten, 1 c. buttermilk, 2 c. flour sifted with 1 tsp. soda,  $\frac{1}{2}$  tsp. baking powder. Add ground peel. Bake in flat pan about 8 x 14 inches or larger, 45 minutes, 350 oven. While still warm cut in squares and pour juice all over letting it run in between squares too. Serve with whipped cream.

MIMI HOFFMAN

### MOCHA SPICE CAKE with a BAKED-IN SAUCE

- 1 Pkg. spice cake mix
- $\frac{1}{2}$  c. white sugar
- $\frac{1}{2}$  c. brown sugar, packed
- $\frac{1}{4}$  c. cocoa
- 1 c. cold coffee

Beat cake mix as label directs. Turn into ungreased 9x9 pan. Combine sugar with cocoa and sprinkle over batter, pour on coffee. Bake 45 minutes in 350 oven. Serve warm in squares with ice cream if desired.

MARGARET SMITH

### EASY CHOCOLATE CAKE

- 1  $\frac{1}{2}$  c. sugar
- $\frac{1}{2}$  c. shortening
- 2 eggs
- 2 c. flour
- 1 tsp. soda
- $\frac{1}{2}$  tsp. cream of tartar
- $\frac{1}{2}$  tsp. salt
- vanilla
- 2 heaping tbsp. cocoa mixed in  $\frac{1}{2}$  c. water
- $\frac{1}{2}$  c. milk

Bake in 9x13 pan. Cream shortening and sugar, sifted dry ingredients, eggs and liquids.

DORA CULBERTSON

### CHEESE CHOCOLATE ICING

- 1 pkg. Phil. cream cheese
- 2 squares Bakers chocolate melted
- 2 or 3 tbsp. milk
- dash salt
- 2 c. confectioners sugar

Soften cheese with milk, add sugar slowly, then chocolate and salt. Beat until smooth.

NELLIE COOPER



CHRISTMAS CAKE

- 2 lbs. dates
- 2 c. walnut meats
- 3 slices candied pineapple
- 1 1/2 c. sifted all purpose flour
- 1 1/2 c. sugar
- 4 large eggs
- 1/2 lb. candied cherries
- 2 c. Brazil nuts
- 1 level tbsp. B.P.
- pinch of salt
- 1/4 c. liquid (rum, brandy, fruit juice-  
what have you)

Dump whole fruit and nuts in large bowl. Beat eggs. Add to fruit and nuts. Add dry ingredients sifted. Line tins with wax paper and bake 1 1/2 hours at 350°.

MARJORIE BOST

LAZY DAISY CAKE

Beat together with rotary until thick the following:

- 1 c. sugar
- 2 eggs
- 1 tsp. vanilla
- Heat: 1/2 c. milk and
- 1 scant tbsp. butter
- Put together:
- 1 c. flour
- 1 tsp. B.P.
- 1/4 tsp. salt

TOPPING:

- 7 tbsp. brown sugar
  - 4 tbsp. butter
  - 3 tbsp. cream
  - 1 c. coconut
- Cook three minutes and put under broiler to brown.

MYRTLE WATTERSON

CREAMY NUT FROSTING

- 1/2 c. milk
- 2 1/2 tbsp. flour
- 1/2 c. butter or shortening (scant)
- 1/2 tsp. vanilla
- Up to 1 c. confectioners sugar
- 1/2 c. chopped walnuts.

Mix together flour and milk and cook until it forms a very thick paste. Cool to lukewarm. Cream sugar and butter until light and fluffy. Mix paste with sugar and butter and beat until very light. Add confectioners sugar until frosting is of right consistency. Add vanilla and nuts.

HELEN MIELKE

PUMPKIN PIE

- 1/2 c. shortening
- 3/4 c. sieved pumpkin
- 2 tsp. B.P.
- 2 egg yolks
- 2 c. flour
- 2 tsp. caramel flavor or 3/4 tsp. mapleine
- 1/2 c. white sugar
- 1 c. brown sugar
- 1/2 c. sour milk or buttermilk
- 1/4 tsp. soda
- 1/4 tsp. salt
- 2/3 c. chopped nuts

Bake in 2 layers 25 minutes at 350°.

FLUFFY MOCHA FROSTING

- 4 c. powdered sugar
- 3 1/2 tbsp. cocoa
- 3/4 tsp. salt or less

Cream 1/3 c. butter, add 1/3 c. strong coffee, slowly add 1 tsp. vanilla, sprinkle with nuts. Sauted pecans are good.

EFFIE ALDRICH

### RAISIN CITRON CAKE

- 1 c. butter or substitute
- 2 c. white sugar
- 3 eggs
- 1 c. thick sour milk, warmed
- $\frac{1}{2}$  tsp. soda in milk
- 1 tsp. lemon flavor
- 3 c. sifted flour
- 1 c. white Sultana raisins
- $\frac{1}{4}$  lb. citron peel

GLAZED cherries and almonds sprinkled on top. Bake in loaf pan 350° for 2 hours or less according to thickness.

JEAN COBB

### PINEAPPLE UPSIDE DOWN CAKE

- 1 large tbsp. butter - melted
  - 1 c. brown sugar
- Arrange pineapple slices with a nut in the center of each slice, put this in bottom of iron skillet.
- SPONGE CAKE:** 1 c. white sugar  
2 beaten egg yolks  
 $\frac{1}{2}$  c. cold water  
1 c. flour  
1 tsp. baking powder

Beaten whites of 2 eggs. Pour this sponge over the fruit and bake  $\frac{1}{2}$  hour in a moderate oven 350°.

MARY MCKAY

### WHOLE EGG ANGEL FOOD CAKE

Combine 3 egg yolks and  $\frac{3}{4}$  c. water, beat 5 minutes, then add  $1\frac{1}{2}$  c. sugar (sifted 5 times), beat 2 minutes or till very thick and lemon colored. Add 1 tsp. fresh lemon juice and grated rind. Fold in 1- $\frac{3}{4}$  c. flour. Lastly add 3 egg whites beaten stiff. Put in cold oven. Set oven to bake at 350° and bake 45 minutes.

MIMI HUFFMAN

### CHOCOLATE NUT CAKE

- $\frac{1}{2}$  c. butter
- 2 c. sugar
- 4 eggs
- 2 squares unsweetened chocolate
- 1 c. sweet milk
- $2\frac{1}{4}$  c. flour
- 4 tsp. B.P.
- $\frac{3}{4}$  c. chopped nuts
- 1 tsp. vanilla

Cream butter, add sugar gradually; add melted chocolate and egg yolks as creaming becomes difficult. Sift dry ingredients together several times; add chopped nuts, and alternate to the creamed mixture with milk. Add vanilla; fold in beaten egg whites. Bake in 3 layers 35 minutes at 375°.

### MOCHA FROSTING

- $\frac{1}{4}$  c. cake shortening
  - $\frac{3}{8}$  c. confectioners sugar
  - $\frac{1}{8}$  tsp. salt
  - 2 tbsp. cocoa
  - 1 egg
  - $\frac{1}{4}$  c. strong coffee (cold)
- a. Put shortening into mixing bowl. Sift in the confectioners sugar, salt, and cocoa.
- b. Add the egg and cold coffee.
- c. Beat until thoroughly blended and fluffy.

May be stored in tightly covered jar in refrigerator in advance of use so that it is not too cold to spread. Whip it again before use.

EDNA PETTIBONE

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After serving a cake, keep the unserved portion fresh by covering the cut surface with a strip of waxed paper. Use a few clean toothpicks to punch through the paper and into the cake, holding the paper securely.

### BOILED RAISIN CAKE

$1\frac{1}{2}$  c. seedless raisins  
 $1\frac{1}{2}$  c. water - boil together 2 minutes  
and drain. Save  $\frac{1}{2}$  c. juice.  
 $1\frac{1}{2}$  c. flour  
 $\frac{3}{4}$  c. sugar  
 $\frac{1}{4}$  tsp. each cinnamon, cloves & nutmeg  
 $\frac{1}{2}$  tsp. salt  
1 egg  
 $\frac{1}{2}$  c. melted shortening  
1 tsp. soda dissolved in cooled juice  
 $\frac{2}{3}$  c. walnuts  
Mix dry ingredients, add liquids, eggs, shortening,  
raisins and nuts. Bake 50 minutes at  $350^{\circ}$  in oblong  
pan.

MABEL KNOWLES

### CARAMEL DEVIL'S FOOD CAKE

2 c. sifted cake flour  
1 tsp. soda  
 $\frac{1}{2}$  c. butter or other shortening  
 $1\frac{1}{4}$  c. brown sugar, firmly packed  
2 eggs unbeaten  
 $1\frac{1}{2}$  squares Bakers Unsweetened chocolate-melted  
1 c. milk  
1 tsp. vanilla  
Sift flour once, measure, add soda and sift to-  
gether three times. Cream butter thoroughly, add  
sugar gradually and cream together until light and  
fluffy. Add eggs, one at a time, beating after each  
addition. Add chocolate and blend. Add flour alter-  
nately with milk, a small amount at a time. Beat after  
each addition until smooth. Add vanilla. Bake in  
two deep 9 inch layer pans in a moderate oven  $350^{\circ}$   
25 minutes.

LENETTA S. HOCKFORD

### STARLIGHT, DOUBLE DELIGHT CAKE

Bake  $350^{\circ}$  30-35 minutes. Makes 3 layers, 8 inch  
round pan. All ingredients room temperature.

CREAM: 2 pkg. cream cheese (Phil)

$\frac{1}{2}$  c. shortening

$\frac{1}{2}$  tsp. vanilla

$\frac{1}{2}$  tsp. peppermint extract

MEASURE: 6 c. ( $1\frac{1}{2}$  lb) sifted confectioners sugar.

BLEND: Half of sugar into creamed cheese mixture,  
add  $\frac{1}{4}$  c. hot water, alternately with balance of  
sugar. Blend in 4 squares (4 oz) chocolate (melt-  
ed). Reserve half of mixture, (2 c.) as frosting for  
baked cake.

THEN SIFT TOGETHER:

$2\frac{1}{4}$  c. sifted flour (enriched)

$1\frac{1}{2}$  tsp. salt

COMBINE:

$\frac{1}{4}$  c. shortening and remaining chocolate  
frosting mixture. Mix thoroughly.

BLEND IN:

3 eggs, 1 at a time. Mix thoroughly

MEASURE:

$\frac{3}{4}$  c. milk, add alternately with sifted dry  
ingredients to creamed mixture, beginning and end-  
ing with dry ingredients. (with electric mixer use  
low speed). Pour in well greased and floured pans.  
Bake  $350^{\circ}$  30-35 minutes. Cool. Frost with reserved  
chocolate frosting. Very good. Can be baked a day  
or two before serving.

JULIA WHITCHURCH

### DATE CAKE

1 c. dates cut fine, sprinkle with 1 tsp. soda.  
Pour over same 1 c. boiling water. Add 1 tbs. butter,  
1 c. sugar, 1 tsp. B.P.,  $1\frac{1}{2}$  c. flour, 1 egg, 1 tsp.  
vanilla. Beat well, add c. nuts. Bake in pan 9x12,  
oven  $450^{\circ}$ , 15 minutes. Cut in squares, serve with  
whipped cream.

NEILLIE COOPER

## CANDIES

### MILLION DOLLAR FUDGE

4½ c. sugar )  
1 tbsp. butter ) Boil 10 min. from time  
1 large can Pet Milk ) it starts to boil

Have ready:

2 5 oz. Hershey bars  
2 pkgs " chocolate chips  
1 pt. Hypolite Marshmallows Creme  
1½ c. walnut meats  
2 tsp. vanilla

Break up chocolate and put all ingredients into boiled mixture. Add walnut meats and vanilla. Beat until right consistency to pour. Makes 5 pounds.

MARJORIE BOST

### CHOCOLATE COCONUT DROPS

Melt over hot water....

2 sq. unsweetened chocolate (2 oz) cut up)

Stir in....

1 can sweetened condensed milk  
½ lb. coconut, chopped  
½ c. walnuts, cut-up

Drop by teaspoonfuls onto baking sheet in shape of bonbons. Place in mod. oven (350); turn off heat. Leave until candy has glazed appearance (15-20 min).

MYRTLE WATTERSON

### EASY FUDGE

4 tbsp. butter (melted)      4 tbsp. cocoa  
1½ c. sugar                      ½ c. canned milk

Cook at lowest heat. When it starts to bubble, turn heat up slightly. Cook until soft ball stage. Set in pan of cold water and start beating immediately. Add vanilla when take off stove. Add nuts or fruit. Canned milk must be used.

### MINTED NUTS

- 2½ c. broken walnuts
- 1 tsp. Karo
- 6 marshmallows
- ½ c. water
- 1 c. sugar
- 1/8 tsp. salt
- ½ tsp. essence peppermint

or 3 drops of oil of peppermint  
Cook sugar, water, Karo and salt slowly. Remove just before it forms a soft ball. Add marshmallows. Stir until they are melted, add peppermint and nuts. Spread until it hardens.

NELL (BILLIE) PARSONS

### PEANUT BRITTLE

- 2 c. sugar
- 2 tbsp. butter
- 1 c. corn syrup
- 2 c. raw peanuts
- ½ c. water
- 2 tsp. vanilla
- 1 tsp. salt
- 1½ tsp. baking soda

Mix sugar, corn syrup, water and salt; cover and boil 3 minutes. Remove cover and boil to hard boil stage - 250°. Add butter and peanuts. Cook slowly to 300° (hard cracked). Then stir in vanilla and baking soda gently. Pour on greased slab or platter. Let stand few minutes then turn and pull.

CAROL PETTIBONE

### DATE ROLL

- 2 c. sugar
- 1 c. milk
- 1 lb. dates (weigh before pitting)
- 1 c. nut meats

Boil sugar and milk until soft ball stage when tested in cold water. Then add dates. Cook until it leaves the sides of pan and then remove from heat and beat until very stiff. Form into roll on a damp cloth. Slice.

MILDRED WARDE

### APPLE DELIGHT

- 1 envelope of Knox sparkling gelatine
- ½ c. of cold apple juice
- 3/4 c. boiling apple juice
- 2 c. sugar
- 1 c. walnuts
- 1 tsp. vanilla
- powdered sugar

Soak gelatine in ½ c. of cold apple juice for ten minutes. Boil the 3/4 c. of boiling apple juice with the sugar. Add gelatine and boil ten minutes. Remove from fire and let stand until it begins to set. Stir in walnuts and vanilla. Turn into a pan covered with powdered sugar. When cold, cut into squares and roll in powdered sugar.

RUTH PFAU

### HONEY CREAMS

- ½ c. honey
- 1 small can canned milk
- 3 c. sugar
- Butter size of walnut
- 1 c. walnut meats

Mix all ingredients, except walnuts, and goil over slow heat, stirring almost constantly until a small drop in cold water hardens. Cool, then beat until creamy, pour in walnuts and turn out in buttered pan. Cut immediately.

MARJORIE ARCHER

### FONDANT

- 1/3 c. syrup (Karo)
- 1/3 c. water
- 2/3 c. sugar
- 1 egg white-beaten

Boil syrup, water and sugar until it forms a strong string. Pour slowly into beaten egg white. Stir constantly until starts to harden. Add whole walnuts, maraschino cherries and citron. Mold into loaf. When hard, cut in slices.

For mixture #1 - combine

- 3 C. granulated sugar
- 3/4 c. water
- 1 c. light brown corn syrup (Karo)

Stir together until syrup is well dissolved. Caution - do not stir). Cook until temperature 246° is reached on a candy thermometer. Wash down any sugar crystals which may form during cooking with a damp cloth.

While #1 mixture is cooking, combine <sup>1 cup</sup> sugar with 1/2 c. water. (In separate pan from #1 mixture). Stir until sugar is dissolved before putting on stove. When Mix.#1 is about half done, put #2 Mix. on stove to boil slowly. As soon as Mix. #1 has reached the 246° (firm ball in cold water) then remove from stove.

Have ready 3 egg whites which have been beaten stiff, but not too dry in a large bowl. Pour Mix. #1 in a very fine stream over the egg whites, adding very gradually and beating as you add. The first portion of the syrup you pour on the egg whites may be hard when it strikes the cold egg whites, but don't worry, it will dissolve and be O.K. Continue beating until the #2 Mix. has reached the temp. of about 255° (very firm ball in cold water. Pour this hot syrup into the first part of the candy gradually and beat well until the candy will not adhere to the fingers when the surface is gently touched. It will begin to look glossy about this time. Add rum flavoring or vanilla and any color you desire, also nuts or coconut if wanted.

If for some reason, the divinity does not harden in a few hours, add some powdered sugar and drop. It should hold its shape when dropped and not sprawl out.

It will keep several weeks in an air tight can with wax paper between and in a cool place. Makes a large batch.

CAROL PETTIBONE

- 3 c. sugar
- 3/4 c. white Karo
- 3/4 pt. cream
- 1 c. nuts

Cook first 3 ingredients until it forms a soft ball in water. Add nuts - stir and knead into a roll and cut.

ZELMA MILLER

PINEAPPLE SCOTCH

for Christmas

Boil 3 c. of brown sugar with a cup of liquid-half pineapple juice and half rich milk to 238°; or until it makes a rather firm soft ball in cold water. Two tbsps. of butter are added when the candy is removed from the stove and the mixture is cooled to lukewarm before beating. Add a half c. of well drained crushed pineapple and a half cup of chopped pecans, beat until creamy and turn into buttered pan to be cut into squares when cold.

One of those favored flavors, pineapple and brown sugar.

MRS. ROSE HASSELL

## COOKIES

### BROWNIES

- 2 c. sugar
- 1 c. butter
- 4 eggs well beaten
- 2 squares melted chocolate
- 1 c. flour
- 1 c. nuts - vanilla

Cream butter and sugar, add eggs, chocolate flour and nuts. Bake at 350° for 40 minutes in 9x13 pan. Frost with powdered sugar icing, or sprinkle with powdered sugar.

MILDRED BEYMER

### RUM VANILLA COOKIE BALLS

Uncooked

- 1½ c. vanilla wafers
- 1 c. powdered sugar
- 1 c. ground nut meats
- 3 tbsp. Karo syrup
- ½ tsp. vanilla
- 4½ tbsp. rum

Mix well and shape into balls. Roll in powdered sugar. Chocolate wafers may be used.

MARJORIE BOST

### SOFT GINGER COOKIES

- 1 c. molasses
- ½ c. Crisco or other shortening
- ½ c. buttermilk or sour milk
- 1 tbsp. soda dissolved in sour milk
- ¼ c. sugar

About 2½ c. flour or enough to make soft dough. Roll ¼ inch thick, cut and bake at 450° until light brown. Frost with white icing.

WINIFRED CRISPIN

### OLD FASHIONED SUGAR COOKIES

Cream:

- 1 c. sugar
- $\frac{1}{2}$  c. butter

Add and beat:

- 2 eggs
- 1 tsp. vanilla
- 1 tbsp. canned milk or cream

Add:

3 c. flour, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. salt. Add 2 c. flour and beat very light, then add last cup flour with baking powder sifted in, and just beat in. Place in refrigerator over night, roll out, sprinkle with sugar, cut and bake at 400°.

GOLDIE PEW

### SWEDISH BUTTER COOKIES

- $\frac{1}{2}$  lb. butter
- 1 c. sugar
- 2 eggs
- 3 c. flour, sifted before measured
- $1\frac{1}{2}$  tsp. cream of tartar
- 1 tsp. soda

Chill and roll thin, cut in any shape.

GRACE MANGOLD

### THUMB-PRINT COOKIES

- 1 c. butter
- $\frac{1}{2}$  c. brown sugar
- 2 c. flour
- 2 egg yolks

Beat well. Roll in balls. Dip in beaten egg whites and chopped nuts. Place on cookie sheet and bake at 375 for 5 minutes. Press holes in center with thumb and bake 8 minutes longer. Cool. Place in the thumb-prints, candied fruit or jelly and frost with powdered sugar icing.

GRACE MANGOLD

### MEXICAN WEDDING CAKE

- 1 c. butter
- 1 tsp. vanilla
- 6 tbsp. powdered sugar
- 2 c. unsifted flour

Cream and mix in order given. Roll about 1 tsp. dough around a nut. Bake until straw colored at 350°

### MAPLE PRALINE COOKIES

- $\frac{2}{3}$  c. shortening
- $\frac{1}{4}$  tsp. maple flavoring
- $\frac{2}{3}$  c. brown sugar
- 1 beaten egg
- $\frac{3}{4}$  c. flour
- $\frac{1}{4}$  tsp. soda
- 2 c. rice cereal
- 2 tbsp. melted butter

Cream shortening and sugar, add egg. Stir in dry ingredients. Crisp cereal in oven 300° about 10 minutes; pour over melted butter. Fold into batter. Drop from teaspoon on greased cookie sheet. Bake in oven 375° about 10 minutes.

MARJORIE ARCHER

### CRISP MOLASSES COOKIES

- 1 c. butter or Nucoa
- 1 tbsp. vinegar
- 1 tsp. cinnamon salt
- 1 c. light molasses
- 1 tbsp. ginger
- $\frac{1}{2}$  tsp. cloves
- 1 c. sugar

Heat above to boiling. Cool, add 2 beaten eggs, 1 tsp. soda dissolved in 1 tbsp. hot water. Add about 6 c. flour. Place in refrigerator overnight. Roll thin and bake 375°.

FREDA SORGE



DATE BARS

- 1 c. sifted flour
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{2}$  c. butter
- 2 eggs
- 2 tbsp. cold water
- 1 c. brown sugar
- 2 tbsp. flour
- $\frac{1}{2}$  tsp. baking powder
- $\frac{1}{2}$  tsp. vanilla
- $\frac{1}{2}$  c. chopped nuts
- 1 c. coconut

Sift flour and salt, cut in butter as for pastry until mixture resembles coarse meal. Pat firmly in to 7x14 pan. Prick with fork. Bake in 325° oven until light brown - about 15 minutes. Topping: Beat eggs with water, gradually add sugar. Sift flour, baking powder and salt, and add to egg mixture. Stir in vanilla, coconut and nuts. Spread over baked crust. Bake 325° about 25 minutes. While still warm, cut in bars.

LEZZETTA MERRILL

PINEAPPLE DROP COOKIES

- $\frac{2}{3}$  c. shortening
- 1 c. brown sugar
- 2 c. sifted flour
- 1 c. crushed pineapple, undrained
- 1 c. rolled oats
- 1 tsp. vanilla
- 1 egg beaten
- $2\frac{1}{2}$  tsp. baking powder
- 1 c. nuts

Cream shortening, sugar and vanilla. Add egg and mix well. Add flour sifted with baking powder, alternately with pineapple, rolled oats and nuts. Drop by teaspoons on greased cookie sheet. Bake 350°. Makes  $4\frac{1}{2}$  dozen.

MAUDE MERRY

DATE BARS

- 3 eggs
- 1 c. brown sugar
- 1 c. flour
- 2 tsp. B.P.
- $\frac{1}{2}$  tsp. salt
- 1 c. walnuts
- 1 lb. dates (put thru food chopper)
- 1 tsp. vanilla

Bake in 325° oven about 45 minutes. Cut while warm. Shake in bag with powdered sugar.

JEAN COBB

PECAN CRISPIES

- $\frac{1}{2}$  c. shortening
- $\frac{1}{2}$  c. butter
- $2\frac{1}{2}$  c. brown sugar
- 2 beaten eggs
- $2\frac{1}{2}$  c. flour
- $\frac{1}{2}$  tsp. soda
- $\frac{1}{4}$  tsp. salt
- 1 c. chopped pecans

Cream shortening and sugar. Add eggs, beat well. Add flour sifted with salt and soda. Add nut meats. Drop from teaspoon to cookie sheet. Top each cookie with pecan. Bake 350° 12 to 15 minutes. Makes 6 dozen cookies.

DOROTHY GYER

OATMEAL COOKIES

- 4 c. rolled oats
- 2 c. brown sugar
- 1 scant c. Wesson oil

Mix sugar and oats and Wesson oil and let stand one hour. Add 2 beaten eggs,  $1\frac{1}{2}$  tsp. almond, 1 tsp. vanilla, 1 c. broken nut meats. Bake 400° 10-15 minutes. Drop from tsp. on greased pan.

MARJORIE BOST

## ENERGY BUILDERS

Cream  $1\frac{1}{4}$  c. sugar and  $\frac{1}{2}$  c. shortening. Add 2 beaten eggs, 6 tsp. molasses,  $1\text{-}3/4$  c. sifted flour, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. cinnamon,  $\frac{1}{2}$  tsp. salt, 2 c. quick cooking oats, 1 c. raisins and  $\frac{1}{2}$  c. chopped walnuts. Mix well and bake 9 minutes in  $400^{\circ}$  oven.

ISADORE HART

## ICE BOX COOKIES

6 tbsp. shortening (use part butter or margarine)

1 c. brown sugar tightly packed  
 $1\text{-}3/4$  c. sifted flour  
1 tsp. soda  
 $\frac{1}{2}$  tsp. salt, cinnamon  
1 egg unbeaten.  
2 tbsp. cold water  
 $\frac{1}{2}$  c. chopped nuts

Cream shortening and sugar, add egg unbeaten. Add dry ingredients alternately with cold water. Add nuts last. Chill over night, wrap in wax paper. This makes 2 rolls. Slice thin and space cookies 1 inch apart. Bake about 6 minutes at  $400^{\circ}$ . Makes about 60 cookies.

MARY DOWNING

## FUDGE BARS

2 squares chocolate (melted)  
 $\frac{1}{2}$  c. butter or shortening  
Add 2 well beaten eggs  
1 c. sugar  
 $\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  lb. walnuts  
1 tsp. vanilla

Bake about 45 minutes at  $275^{\circ}$ . Cut in squares.

MABEL KNOWLES

## FILLED COOKIES

1 c. brown sugar  
1 c. white sugar  
1 c. sour cream  
5 c. flour  
3 eggs  
1 tsp. soda  
1 tsp. vanilla

Roll out and cut with cookie cutter, spread with filling and cover with another cookie.

Filling:

$2\frac{1}{2}$  c. raisins  
1 c. sugar  
1 c. water  
1 tbsp. flour  
Cook until thick

MARGARET H. SMITH

## DATE FUDGE SQUARES

$\frac{1}{2}$  c. shortening  
 $\frac{1}{2}$  c. sugar  
2 eggs  
 $\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  c. walnuts  
1 square melted chocolate  
 $2/3$  c. cut-up dates or 1 c. raisins  
1 tsp. vanilla  
 $\frac{1}{4}$  tsp. baking powder

Cream shortening with sugar. Add beaten eggs, then chocolate and beat thoroughly. Add flour, baking powder, dates and walnuts, then vanilla. Bake in a shallow pan  $7\times 13$  at  $350^{\circ}$  for 25-30 min. Cut in finger length bars and ice with any favorite icing.

IVY INGELIS

Flour can be substituted for cornstarch. Use twice as much.

## CARROT COOKIES

- 2 c. flour
- 2 tsp. baking powder
- $\frac{1}{4}$  tsp. salt
- 1 c. shortening
- $\frac{3}{4}$  c. sugar
- 1 c. raw grated carrots
- $\frac{1}{2}$  tsp. orange extract
- 1 egg

Sift and measure flour. Resift with B.P. and salt. Cream sugar and shortening thoroughly. Add grated carrots, flavoring, well beaten egg. Work in dry ingredients. Drop by spoonful on well greased cookie sheet. Bake 10 to 12 minutes at 400°.

GLADYS MATTICE

## MATRIMONIAL COOKIES

- $\frac{3}{4}$  c. shortening
- 1 c. brown sugar
- $1\text{--}3\frac{1}{4}$  c. flour
- $\frac{1}{2}$  tsp. soda
- $1\frac{1}{2}$  c. rolled oats

Mix together, and pat  $\frac{1}{2}$  of the crumbs in pan 13x9, spread on filling, then balance of crumbs and bake 400° for 30 minutes.

Filling:

- 1 lb. dates or raisins chopped
  - $\frac{1}{2}$  c. sugar
  - $1\frac{1}{2}$  c. orange juice
- Cook together until thick.

NORVA MERRY

Keep lemons fresh longer in a tightly closed jar of water in the refrigerator. A cut lemon will also stay juicy for several days if a piece of waxed paper is pressed firmly over the cut.

## SWEDISH FRUIT COOKIES

- $\frac{1}{2}$  c. butter
- 1 c. brown sugar
- 2 egg yolks
- $\frac{1}{4}$  tsp. vanilla
- $\frac{1}{4}$  tsp. almond extract
- $1\frac{1}{2}$  c. flour
- $\frac{1}{2}$  tsp. baking powder
- 1 c. mixed nuts and candied fruit

Cream butter and sugar, add egg yolks and flavoring, nuts and fruit. Drop by  $\frac{1}{2}$  tsp. on greased pan 1 inch apart.

LILLIAN VOSS

## NUT AND DATE COOKIES

- Cream together:
- $1\frac{1}{2}$  c. brown sugar
  - 1 c. shortening (margarine or butter)
  - 3 eggs beaten
  - 1 tsp.  $\frac{1}{4}$  c. very warm water
- Sift together:
- 3 c. all purpose flour, add  $\frac{1}{2}$  tsp. cloves,  $\frac{1}{2}$  tsp. nutmeg,  $\frac{1}{2}$  tsp. allspice,  $\frac{1}{4}$  tsp. salt.
  - 1 pkg. dates
  - 1 c. walnuts

Put together in order given, drop from spoon size of walnut. Bake in 350° oven 10-12 minutes.

JANE DURAGE

## GRAHAM CRACKER COOKIES

- 20 Graham crackers rolled fine
- $\frac{1}{2}$  c. chopped nuts
- $\frac{1}{2}$  c. chocolate chips
- $\frac{1}{2}$  c. coconut
- 1 can Eagle Brand

Mix and bake in 10 inch square pan, 325° for 30 minutes. Cut in squares.

MILDRED WARDE

## TOFF NUT BARS

Mix together  $\frac{1}{2}$  c. butter or shortening,  $\frac{1}{2}$  c. brown sugar, 1 c. sifted flour. Press into an ungreased pan 9x13. Bake 10 minutes - cool.

Beat 2 eggs. Stir in 1 c. brown sugar, 1 tsp. B.P.  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla. Add last,  $\frac{1}{2}$  c. cocoanut,  $\frac{1}{2}$  c. chopped nuts.

Spread over crust and bake 25 minutes. Cool slightly and cut into squares.

LAURA ANDERSON

## DESSERTS

### DATE AND NUT PUDDING

- |                            |                                    |
|----------------------------|------------------------------------|
| 1 c. sugar                 | $\frac{1}{4}$ tsp. salt            |
| 4 tbsp. cake flour         | 3 eggs                             |
| 2 tsp. baking powder       | 1 c. chopped dates                 |
| 4 tsp. fine cracker crumbs | $\frac{1}{2}$ c. chopped nut meats |

Combine all dry ingredients, add egg yolks, beaten until thick and lemon colored. Add dates and nuts. Fold in stiffly beaten egg whites. Put in greased pan. Bake one hour at  $350^{\circ}$ . Do not cover. Serve hot or cold with whipped cream. Serves six.

FLORENCE PITNER

### CHOCOLATE ICE BOX DESSERT

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 c. butter                | $\frac{1}{2}$ lb. vanilla wafers |
| 2 c. powdered sugar        | 1 c. nuts                        |
| 3 eggs                     | 1 tsp. vanilla                   |
| 2 squares melted chocolate |                                  |

Cream butter and sugar. Add beaten egg yolks. Combine with melted chocolate and stir well. Fold in beaten egg whites carefully, nuts and vanilla. Crush wafers and put half in bottom of greased pan. Then cover with dessert mixture. Cover top with remaining crumbs and press in slightly. Chill 24 hours. Serve in squares topped with whipped cream.

HELEN CORWIN

### CHOCOLATE STEAM PUDDING

- |                         |                                   |
|-------------------------|-----------------------------------|
| 3 tbsp. shortening      | $4\frac{1}{2}$ tsp. baking powder |
| $2\frac{1}{3}$ c. sugar | 2 tbsp. cocoa or                  |
| 2 eggs well beaten      | $2\frac{1}{2}$ squares chocolate  |
| 1 c. milk               | $\frac{1}{4}$ tsp. salt           |
| $2\frac{1}{2}$ c. flour |                                   |

Sift together all dry ingredients. Cream together shortening and sugar. Beat eggs and milk and add to creamed ingredients alternately with the dry ingredients. Steam in greased pan for  $2\frac{1}{2}$  hours. Serves 10.

### FROST MINT CRUNCH

#### PART 1:

$\frac{1}{2}$  c. butter  
 $\frac{1}{2}$  c. brown sugar  
 $1\frac{1}{2}$  c. wheat flakes  
 $1\frac{1}{3}$  c. chopped nuts  
 Melt butter in saucepan and add brown sugar. Cook over low heat, stirring constantly, to hard ball stage. Remove from heat and add flakes and nuts. Stir until well coated. Spread on cookie sheet to cook.

#### PART 2:

1 c. pineapple juice  
 1 c. evaporated milk  
 2-3 drops mint flavor-  
 ing  
 $\frac{1}{4}$  c. lemon juice  
 1 c. drained crushed  
 pineapple  
 1 doz. marshmallows  
 few drops green  
 coloring  
 Pour syrup into top of double boiler. Add marsh-  
 mallow, cut small, and melt over hot water, stir-  
 ring until thoroughly blended. Stir in crushed pine-  
 apple, lemon juice, mint flavor and coloring. Cool.  
 Fold in whipped evaporated milk. Sprinkle  $\frac{1}{2}$  finely  
 crumbled crunch mixture into bottom of two refri-  
 gerator pans. Pour in filling and sprinkle with  
 remaining crunch. Freeze quickly.

JEAN COBB

### XMAS PUDDING

2 tbsp. butter  
 $\frac{1}{2}$  c. sugar  
 1 tsp. vanilla  
 $\frac{1}{2}$  c. milk  
 Cream together butter and sugar and add vanilla  
 and milk. Sift together dry ingredients and add to  
 creamed mixture. Blend well and add  $\frac{1}{2}$  cup of rais-  
 ins. Pat in greased pan 8x8 or 2 qt. casserole.  
 Work  $\frac{3}{4}$  cup brown sugar into 4 tsp. butter. Spread  
 over dough. Pour 2 cups boiling water over all.  
 Bake at 400° for 30 to 40 minutes. Serve warm.

GLADYS ABERNETHY

### ICE BOX PUDDING

$\frac{1}{2}$  lb. butter )  
 2 c. powdered sugar ) Cream well  
 Add 6 egg yolks, one at a time, mixing each well.  
 Add 1 c. crushed pineapple (not too dry) and 1 c.  
 nuts. Beat whites of 6 eggs and fold into above mix-  
 ture. Add  $1\frac{1}{2}$  tsp. vanilla, 3 doz. lady fingers or van-  
 illa wafers may be used. Put alternate layers of lady  
 fingers and above mixture in large pyrex dish. Let  
 stand 48 hours in refrigerator. Serve with whipped  
 cream.

ZELMA MILLER

### FROZEN CHRISTMAS PUDDING

$\frac{2}{3}$  c. sugar  
 $\frac{3}{4}$  c. water  
 3 egg whites  
 1 pt. whipping cream  
 $\frac{1}{4}$  c. crushed pineapple  
 $\frac{1}{4}$  c. candied cherries  
 $\frac{1}{4}$  c. sultana raisins  
 cut fine  
 1 tsp. vanilla

Boil sugar and water till thread stage. Beat egg  
 whites and cream in separate bowls till stiff. Pour  
 sugar syrup slowly over egg whites. Beat till cool.  
 Fold in whipped cream, vanilla and prepared fruit.  
 Freeze till set. Serves 8 to 10.

DOROTHY S. GUYER

### RAZZLE DAZZLE DESSERT

1 layer macaroon cookies )  
 1 layer sliced bananas ) enough to fill  
 1 layer pineapple - crushed ) pan  
 Pour over this a cooked custard of:  
 1 tbsp. flour  
 1 tbsp. butter  
 1 c. sugar  
 1 c. milk  
 Cook until heavy like cream and let stand over night.  
 Serve with whipped cream.

CAROLINE DUNCAN

## FOOD FOR ANGELS

1 pkg. vanilla wafers  
2/3 c. butter or substitute  
3 c. powdered sugar  
Cream butter, sugar, add 3 egg yolks, 1 tsp. vanilla.

Beat egg whites stiff, add to mixture. Whip 1 pint cream, drain med. size can crushed pineapple, add to cream with 1 tbsp. lemon juice, 2 tbsp. sugar. Crush wafers, put layer on bottom of large flat dish, pour layer of first mixture, then layer of cream mixture, cover with crushed wafers. Serves 10.

MARY WILL RENDALL

## HUSH DELIGHT

1 PKG. Rusks-rolled fine  
1/2 c. butter-melted (measure first)  
1/2 c. sugar

Mix well and spread on bottom of long pan. Pat down and around well.

### Custard

4 c. milk  
1 c. sugar  
8 egg yolks  
2 tbsp. cornstarch  
Cook. While hot spread over crumbs. Beat egg whites stiff, add 4 tbsp. powdered sugar. Spread over custard. Bake in 300° oven 20 or 30 minutes.

E. STILES

## PINEAPPLE PUDDING

Drain 1 cupfull of pineapple syrup from can of crushed pineapple. Cook with one cup of water, juice of 1/2 a lemon, 1/2 c. sugar and 2 tbsp. cornstarch. Cook in double boiler until thick. Take from heat, stir in beaten yolks of 2 eggs, then fold in beaten egg whites and one cup of pineapple. Set in slow oven in buttered dish for 20 minutes. Serve with whipped cream or plain.

FLORENCE ASHBY

## APPLE SAUCE PUDDING

1 egg-well beaten  
1 c. sugar  
1/4 c. butter  
1 c. flour  
1 tsp. cinnamon  
1 tsp. soda  
1/8 tsp. salt  
2 c. grated apples

Cream butter and sugar. Add well beaten egg, then dry ingredients, then apples, and mix well. Bake in 8" pan 25 minutes in 350 oven. Serve with whipped cream or the following sauce.

### Sauce

1 c. sugar  
1/2 c. butter  
1 egg, well beaten  
Juice & grated rind of 1 lemon

Boil with 1/2 c. boiling water until thick.

SUZANNE GERRITSON

## XMAS FRUIT PUDDING

1 pkg. Knox gelatin  
1 pt. boiling water  
3 eggs  
1 lb. chopped dates  
1 c. chopped nuts  
1 c. sugar  
1 tsp. vanilla

Soak gelatin in 1/2 c. cold water 1 minute. Add to boiling water, when dissolved add sugar until it is dissolved. Pour over beaten egg yolks slowly and beat constantly so eggs will not curdle. Stir constantly - cool. Add eggs and nuts and vanilla. Return to stove and cook until it thickens. When almost cold, fold in stiffly beaten egg whites. Whip until it begins to thicken. Pour into a wet mold and before completely set, whip a little to keep fruit from settling at bottom. Return to refrigerator. Serve with cream.

\*\*\*\*

HELEN MELKE

Get more juice out of lemons. Quickly beat them in hot water for several minutes before squeezing. Or roll to soften.

PINEAPPLE MARGUERITE DESSERT

- 4 tbsp. butter
- 1 1/2 c. graham cracker crumbs
- 1/2 c. chopped walnuts
- 18 marshmallows
- 4 slices DelMonte Pineapple
- 1/3 c. syrup drained from pineapple
- Whipped cream if desired

Cut butter into crumbs, mix with nut meats. Turn into buttered baking dish. Dip marshmallows in syrup from pineapple, place on crumb mixture. Pour remaining syrup over dish. Place in low temperature broiler, 5 inches or more from heat, and slowly brown the marshmallows. Arrange pineapple slices on top, brush lightly with melted butter. Replace in broiler about 5 minutes to heat pineapple slices. Serve while warm with sweetened whipped cream. Serves 4.

MIMI HUFFMAN

LEMON CREAM PUDDING

- 1 c. sugar
- 3 tbsp. flour
- 2 egg yolks -well beaten
- 1 c. milk

Add yolks and milk to sugar and flour mixture. Add juice and rind of 1 lemon. Add to mixture a dash of salt, and last fold in the beaten whites of 2 eggs. Pour into greased baking dish. Set in pan of water in oven 350°, and bake about 1 hour. Serves 4 or 5.

SUZANNE GERRITSON

MAPLE MOUSSE

- 2 egg yolks-beaten
  - 1/2 c. maple syrup
- ) Cook in double boiler until thick  
 1/2 pint whipping cream-beaten

Beat whites of 2 eggs and add all together carefully. Put in refrigerator pan and let set for 4 hours or more and serve as ice cream. Serves six.

JORDYCE PETERSON

DESSERT TORTE

- 3/4 lbs. Nabiscos
- 1 qt. strawberries or pineapple
- 1 1/2 c. Whipping Cream
- Crush Nabiscos, put 1/2 in pan, cream butter and sugar; add egg yolks one at a time and cream. Fold in beaten egg whites spread on Nabiscos, sprinkle nuts, berries, whipped cream and then Nabiscos on top. Cut in squares. Top with whipping cream and berries. Refrigerate over night. Serves about 12.
- 1/3 c. walnuts
- 3/4 c. soft butter
- 1 c. powdered sugar
- 2 eggs

MABEL CHEMELIK

ORANGE ANGEL FLUFF

- 2 tbsp. butter
- 2/3 c. sugar
- 2 egg yolks (unbeaten)
- 1/4 c. concentrated orange juice
- 2 tbsp. flour
- 1/8 tsp. salt
- 1 c. milk
- 2 egg whites stiffly beaten

Cream butter and sugar, add egg yolks, beat well. Pour in concentrated orange juice and add flour and salt. Blend milk gradually into mixture. Fold in egg whites. Pour in greased custard cups and place in hot water. Bake at 375° for 35 minutes. Chill and unmold and top with whip cream.

TAPICO FRUIT DESSERT

- 1/3 c. tapioca and 4 tbsp. sugar cook in 1 c. water and 1 c. pineapple juice (drained from crushed pineapple). Cool, add 1 c. crushed pineapple, 10 marshmallows, 1 c. chopped walnuts, 3 chopped bananas, 1/2 pint whipped cream, folded in. Serve in sherbet glasses.

This dessert may be made the day before needed, leaving the cream to be folded in an hour or so before using.

NELL (BILLIE) PARSONS



### ZWEIBACK CUSTARD DESSERT

1 pkg. Zweiback rolled fine  
3/4 c. sugar  
4 tsp. cinnamon

Mix well and take out 1/2 cup of above and save for top. Add to rest 1/2 cup butter and blend well. Line pan with above crumbs. Cook stirring occasionally.

1/2 c. sugar  
2 tbsp. cornstarch  
1/2 tsp. salt  
3 egg yolks  
2 c. milk  
vanilla

Put into pan of crumbs and on top put 3 beaten egg whites and on top of that the 1/2 cup of crumbs saved out. Cool. Serves 5.

JORDICE PETERSON

### APRICOT NABISCO

1 lb. Nabisco wafers ground  
Cream 1/2 c. butter with 2 cups powdered sugar. Add 2 eggs (one at a time). Beat hard.  
1/2 lb. nuts  
1 No. 2 can apricots  
1/2 pt. cream whipped

Put 1/2 ground wafers in bottom of 10x10 pan. Put on butter and sugar mixture. Lay apricots on this, then spread nuts on this. Put on layer of whipped cream. Cover with rest of Nabisco. Let stand 12 hrs. in refrigerator. Serves 12 to 16.

### CHEERRY PUDDING

1 c. flour  
1 c. sugar  
1 tsp. soda  
1/2 tsp. salt  
1 egg  
2 c. well drained  
pie cherries

Mix dry ingredients, add beaten egg and cherries and bake for 50 minutes in moderate oven, 350°.

LILLIAN VOSS

### GRAHAM CRACKER PIE

3 egg whites  
3/4 c. graham cracker crumbs  
1 tsp. baking powder  
1 tsp. vanilla  
1 c. sugar

1/2 c. chopped walnuts  
1/2 c. dates, cut up  
Beat egg whites stiff. Add sugar gradually, then add crackers, nuts, baking powder, dates and vanilla. Spread in buttered pan and bake in moderate oven 25 minutes. Serve with whipped cream.

FANNY ROSS

### DATE PUDDING

Grease rather deep baking dish, add 1 1/2 cups brown sugar and 1 cup hot water. Dissolve over low heat. Make batter with

1 c. sugar  
1 c. milk  
1 c. sifted flour with  
1/2 tsp. salt  
1 tsp. baking powder  
1/2 c. dates  
1 tsp. vanilla

Pour batter into center of water and sugar. Do not stir or mix. Bake at 350° till done. Serve with whipped cream.

MARY MYRES

### PEANUT BRITTLE WHIP

To 1/4 pound crushed peanut brittle use 1/2 pint whipping cream and 1 cup quartered marshmallows. Fold marshmallows and peanut brittle into whipped cream. Chill and serve.

DAISY H. RENKEN

### MACARON PUDDING

Heat one pint milk. Beat yolks of 3 eggs. Stir in 2/3 cup sugar. Soak 1 tbsp. gelatin in a little cold milk. Stir this into the hot milk. Boil 3 minutes. Beat this into the well beaten egg whites and add 1 tsp. vanilla. Pour this over macaroons.

BETH OLSEN

## ANGEL PIE

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

Fold in 1 c. sugar, 1 tsp. vinegar,  $\frac{1}{4}$  tsp. vanilla.  
Bake in oblong pan 45 minutes at 225°. Divide meringue in half and put following custard between layers. Make meringe day before wanted.

### Custard

Yolks 4 eggs  
 $\frac{1}{2}$  c. sugar  
Juice and rind 1 lemon  
Juice and rind 1 orange

Cook in double boiler, cool and add 1 c. whipped cream, flavored but not sweetened.

### JANE DURACE

## ANGEL CUSTARD ROYAL

1 10" angel cake  
6 egg yolks-beaten  
 $\frac{3}{4}$  c. sugar  
 $\frac{3}{4}$  c. lemon juice  
(part water may be added)  
 $1\frac{1}{2}$  tsp. grated lemon peel

few drops yellow food coloring  
 $\frac{3}{4}$  c. sugar  
Trim crust from cake and tear in small pieces-size of walnut. Combine egg yolks,  $\frac{3}{4}$  c. sugar, lemon juice and peel. Cook over hot water (not boiling) until mixture coats a spoon, remove from heat; add gelatine mixture which has been softened in the  $\frac{1}{4}$  c. cold water. Cool until partially set, then fold in egg whites beaten with remaining  $\frac{3}{4}$  c. sugar. Add yellow food coloring.

Arrange  $\frac{1}{3}$  of cake pieces loosely in bottom of pyrex dish or pan. Pour over a third of custard so it will run between the pieces. Continue until there are 3 layers. Chill until firm, cut in squares and serve with whipped cream. Serves 12.

### WINIFRED CRISPIN

## CHERRY NUT CREAM

1 pkg. vanilla pudding 1- $\frac{3}{4}$  c. milk  
1 tbsp. unflavored 1/4 c. milk  
gelatin 1 c. heavy cream  
 $\frac{1}{4}$  c. sugar 1/2 tsp. vanilla  
16 vanilla wafers 1/2 c. diced marshmallows  
 $\frac{1}{2}$  c. chopped walnuts  $\frac{1}{2}$  c. chopped marachino cherries

Prepare pudding as directed using 1- $\frac{3}{4}$  cups of milk. Soften gelatin in  $\frac{1}{4}$  c. of milk. Stir gelatin in hot pudding until dissolved. Cool at room temperature. Whip cream and add sugar and vanilla. Then fold into cooled pudding mixture. Line an 8" square dish with vanilla wafers. Pour half the pudding over wafers. Sprinkle all the marshmallows and half the nuts and cherries. Pour remaining pudding mixture over and top with remaining nuts and cherries. Chill thoroughly. Cut in squares and top with whipped cream. Serves 9.

### ETHEL DAUGHERTY

## BUTTERMILK SHERBET

2 c. buttermilk 1/2 c. sugar  
1 small can crushed 1 tsp. vanilla  
pineapple (1 cup) pinch of salt  
Freeze to mush, then whip 2 egg whites, and 6 tbsp. sugar. Fold in and freeze.

### CORA STEED

## PINEAPPLE PARFAIT

1/3 c. sugar  $\frac{1}{2}$  c. crushed pineapple  
2 egg yolks 1 c. pineapple juice  
1 pt. heavy cream few grains salt  
Boil together juice, sugar and salt. Pour into egg yolks beaten light, stir over hot water until thick. Chill, add pineapple and fold into cream, whipped stiff. Chill.

### IDA A. LARGE

### BAKED CHERRY PUDDING

1 c. drained canned  
ple cherries  
1 c. sugar  
1 c. flour  
1 1/2 c. chopped walnuts  
1 egg  
1 tsp. melted butter  
1 tsp. soda

Beat the whole egg until light. Then add sugar and melted butter and beat well. Stir in the drained cherries, then add flour which has been sifted with the soda. Add chopped walnuts and spread in 9x12" pan which has been well greased. Bake in moderate oven 350° until brown, about 30 minutes. Serve warm or cold with hard sauce, whipped cream or ice cream.

### DATE PUDDING

1 c. dates  
1 c. sugar  
butter size of egg  
1 egg well beaten  
1 tsp. vanilla  
1 c. boiling water  
1 tsp. soda  
1 1/2 c. flour  
1/2 c. nuts

Chop dates and pour boiling water over them to which the soda has been added. Let stand until cool. Cream sugar and butter, add beaten egg, flour, date mixture, nuts and vanilla. Bake in moderate oven about 25 minutes. Serve with whipped cream or sauce.

RUTH PFAU

### FLAPPER PUDDING

2 eggs  
1 c. sugar  
1 c. crushed pineapple  
1/2 c. nut meats  
14 graham crackers rolled fine

Add well beaten eggs to sugar. Add crushed pineapple well drained and chopped nut meats. Spread half the crumbs in bottom of pan then add the pudding and finish with rest of crumbs. Pour 1/2 cup of pineapple juice over all. Cover and let stand in refrigerator 36 hours.

MARY MYRES

### MOULI GRATEE

Grate 1/2 lb. vanilla cookies and add 3 tbsp. melted butter. Put 1/2 of this in bottom of pan. Put in refrigerator to cool. Beat:  
1/2 c. butter  
2 c. powdered sugar  
3 eggs

Spread this on top of other mixture in pan. Drain flat can of crushed pineapple, add a little lemon juice and 1 tsp. sugar and spread this on top. Chop 1/2 c. of pecans and sprinkle these over the mixture. Beat 1 cup of cream and spread on top and add the rest of the wafers. Chill well. Serves 8.

MYRTLE WATERSON

### ROCKY ROAD DESSERT

1 pkg. raspberry jello  
1 c. boiling water  
1 8 oz. can crushed pineapple well drained  
1 pt. vanilla ice cream

Dissolve jello in boiling water when slightly thickened beat with rotary beater. Then add ice cream, tablespoon at a time, and pineapple last. To this mixture add 1 small angel food cake broken in small pieces. Place in refrigerator. Cut in squares, serve with whipped cream.

MARY MYRES

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Sticky dates, raisins or figs will come apart easily if placed in your oven for a few minutes. The wrapping paper, too, can easily be removed after this heat treatment.

### SUET PUDDING

2 c. bread crumbs  $\frac{1}{2}$  c. molasses  
3/4 c. chopped suet 1 c. sweet milk  
1 c. seeded raisins  $\frac{1}{2}$  tsp. soda  
1 egg  $\frac{1}{2}$  tsp. each of salt,  
nutmeg, cinnamon  
and mace

Steam 2 hours.

#### Pudding sauce

1 c. sugar  
1 tbsp. butter  
1  $\frac{1}{2}$  c. water  
cornstarch or flour to thicken  
Boil until clear. Add juice and fruit from small  
bottle of maraschino cherries.

BLANCHE MINNICE

### HOT FUDGE PUDDING

1 c. sifted flour 2 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt 3/4 c. sugar  
1 tbsp. cocoa  $\frac{1}{2}$  c. milk  
2 tbsp. melted butter  $\frac{1}{2}$  c. chopped nuts  
SAUCE  
1 c. brown sugar 2 tbsp. cocoa  
1-3/4 c. hot water

Sift flour, baking powder, salt, sugar and cocoa  
into bowl. Stir in milk, butter, vanilla and nuts.  
Stir until smooth. Spread batter in well greased 8"  
pan. Mix brown sugar and cocoa and sprinkle over  
batter. Pour hot water over the whole. Bake 30-40  
minutes in 350° oven.

CLARA MYERS

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Don't risk soggy fruit or pumpkin pies. Just brush  
the sides and bottom crusts with the beaten white of  
egg, then sprinkle lightly with flour and add the  
filling.

### MARSHMALLOW DESSERT

3/4 c. milk 1/2 c. chopped nuts  
3/4 lb. marshmallows 1/2 pt. whipping cream  
1 dozen vanilla wafers in crumbs  
Melt marshmallows in milk in double boiler. Cool.  
Spread half of vanilla wafer crumbs in bottom of a  
pan 8x11". Fold whipped cream into colled milk and  
marshmallow mixture. Spread over crumbs, sprinkle  
with nuts and remaining crumbs. Let stand in re-  
frigerator several hours. Serves 8.

MARY DOWNING

### LEMON DELIGHT

1 c. sugar  
 $\frac{1}{4}$  c. flour  
1/8 tsp. salt

Mix ingredients together. Stir in 3 tbsp. melted  
butter, juice of 2 lemons, grated rind of 1 lemon, 3  
egg yolks well beaten and 1  $\frac{1}{2}$  c. milk. Stir until  
smooth. Fold in 3 egg whites stiffly beaten. Turn  
mixture into greased custard cups and set in shallow  
pan of hot water, bake in 350 oven for 45 minutes.  
Turn out in individual dishes, top with whipped or  
plain cream. Very good warm or cold.

LAURA ANDERSON

### OZARK PIE

1 egg  
3/4 c. sugar  
pinch salt  
3 lbs. flour  
1 c. chopped raw apple  
 $\frac{1}{2}$  c. walnuts-chopped  
1 tsp. vanilla  
1  $\frac{1}{2}$  tsp. baking powder

Beat egg, add other ingredients one at a time. Put  
in Pyrex pie tin and bake  $\frac{1}{2}$  hour at 350. Cool and  
serve with whipped cream.

IRENE FARRELL



## HOT DISHES

### CHICKEN TURBUT

Stew chicken until tender. Pick from bones and cut in pieces. Pour broth over. Brown bread crumbs in melted butter. Put thin layer of bread crumbs in bake pan, then alternate with chicken mixture until all is used. Bake until delicate brown.

ZELMA MILLER

### LIMA BEANS AND HAM

Soak 1 lb. lima beans in 5 c. cold water overnight. The next day cook them in the water they were soaked in and a left-over ham bone. Boil slowly about 1 hr. Remove beans to baking dish and add left-over pieces of ham, one medium sized onion, (minced), a can of solid pack tomatoes, a small can of hot sauce or 1/2 c. catsup, 1 tsp. dry mustard, 2 05. 3 tbsp. sugar, salt and pepper, all or as much of the liquid the beans were cooked in to make a thin mixture.

Bake at 350° until sauce thickens, about 2 hours. Uncover the last 1/2 hour.

GLADYS ABERNATHY

### HAM LOAF

1 lb. ham  
1 lb. beef ground  
1 tsp. brown sugar  
1/2 loaf stale bread (small)  
1 pt. milk  
1/2 tsp. mustard  
2 eggs

Soak bread in milk for 1/2 hour, add eggs, mustard, pinch of cloves and sugar, add meat last and mix thoroughly. Bake in brown sugar, few whole cloves and pineapple juice if desired. Serves 6.

M.FLOSS BUSCH

### PORTO RICO CASSEROLE

- 1 5 lb. hen )
- 2 slices onion ) Boil gently together
- 1 stalk celery ) and cool in broth
- 1 carrot )
- 1 salt )
- 3 c. cooked rice---(This is 1 c. raw rice  
cooked for 10 minutes in salt water)
- 1 1/2 c. broth

Remove chicken from bones in not too small pieces.  
Simmer for 10 minutes on low heat.

#### White Sauce

- 1/4 c. butter
- 1/4 c. flour
- 1 c. cream

Seasoning to taste

Add: 1 medium can drained mushrooms  
1 small can pimento, diced and drained

- 1 c. blanched almonds

Place all in large buttered casserole - layers of  
rice, chicken, almonds, etc., and white sauce with  
rice the top layer. Add more broth if necessary.  
Bake at 275° 60 to 75 minutes. Serves 8.

### MYRTLE WATERSON

#### TURKEY DELIGHT

- 1/2 package spaghetti 2 tbsp. butter
- 2 c. tomato juice 1 1/2 c. diced turkey
- 1/2 c. mushrooms

Sauce: 4 tbsp. butter, 3 tbsp. flour, 3 c.  
milk, 1/2 c. grated cheese

Method: Cook spaghetti in boiling salt water. Brown  
mushrooms into 2 tbsp. butter. Reheat spaghetti in  
tomato juice. Add turkey to cream. Serve over hot  
spaghetti. Serves 6.

### MABEL KNOWLES

### CORN FRITTERS

- 3 eggs separated
- 1 #2 can whole kernel corn  
salt, pepper
- 1/4 c. pancake flour, add 2 tbsp. fat

Fry in deep fat.

### DORA CULBERTSON

#### RICE LUNCHEON DISH

- 1 large stalk celery 3 med. siz onions
  - 1 lb. link sausage 2 pkgs. Lipton's Chick-  
en Noodle Soup Mix
  - 1 c. brown rice salt, pepper, parsley
  - 1/2 lb. almonds (blanched)
- Chop celery and onions, and saute until light  
brown. Add link sausage and brown. Prepare Lip-  
ton's Soup as directed, and add to above ingredients  
with rice, almonds, salt, pepper and parsley. Bake in  
350° oven for 1 1/2 hours. Serves 12.

### GRACE HOLMAN

#### RICE HOT DISH

- 2 c. cooked rice 1 sm. minced onion
  - 3/4 tsp. dry mustard 2 eggs
  - 2 c. milk 1/2 c. celery cut fine
  - 1 c. grated cheese 1 pkg. chipped beef
- Bake at 350° 45 minutes. Serve with mushroom soup  
as sauce.

### GOLDIE PEW

#### BARBECUED SPARE RIBS

- 3 or 4 lbs. spare ribs 3/4 c. catsup
- cut in pieces 1/4 tsp. red pepper
- 2 tbsp. vinegar 1/2 tsp. black pepper
- 2 onions cut fine 1 tbsp. salt
- 1 tsp. chili powder 1 tsp. paprika

Mix ingredients for sauce together. Pour sauce  
over ribs and bake 1 1/2 hrs. at 350°. Baste occasionally.

### NOODLE HOT DISH

- 2 lbs. ground round
- 4 small onions
- 2 green peppers
- 3 cans tomato soup
- 2 bunches carrots
- 2 lb. pkg. noodles

Brown meat, onion and pepper. Add soup. Cook noodles and carrots and combine. Bake 45 minutes at 350°. Serves 30.

MILDRED WARDE

### EXCELLENT HOT DISH

- 1 c. milk
- 1 c. cream
- 1 c. fine bread crumbs
- 6 eggs separated
- 2 c. cooked mashed carrots

salt and pepper to taste  
Combine carrots, milk, cream, bread crumbs and yolks. Fold in stiffly beaten egg whites.

Bake in pan of water 325, 35 minutes. Serve with cream sauce, mushroom, crap, shrimp included. Serves 8.

JANE DURAGE

### TEXAS HASH

- 2 tbsp. oil
- 2 green peppers
- 2 large onions
- $\frac{1}{2}$  c. chopped celery
- 1 lb. ground beef

Brown above and add  $\frac{1}{2}$  c. uncooked brown rice, 1 tsp. chili powder, 2 cups tomato puree, combine and bake 1 hour at 350°. Cover for first  $\frac{1}{2}$  hour.

### BAKED STUFFED WEINERS

Split weiners and lay in a strip of American cheese. Wrap with a strip of bacon. Place in casserole and cover with 1 cup of diluted tomato catsup. Bake often and bake 40 minutes in 350° oven.

FLOSS STULL

### HAM SQUARES

- $\frac{1}{2}$  lb. baked ham ground
- $\frac{1}{2}$  lb. American Chees (sharp)
- 1 c. cracker crumbs
- 3 eggs beaten slightly
- 1 tbsp. Worcestershire sauce
- 1 c. melted butter
- 1 c. milk

Put ham, cheese and crackers through food chopper. Mix other ingredients and spread about 1 inch thick in pan. (cover). Bake 45 minutes 300° to 350° oven. Serve with mushroom sauce. I use a can of mushroom soup. Serves 8.

M.FLOSS BUSCH

### MEAT BALLS

- 1 lb. ground beef
- 2 raw potatoes, medium size grated
- 1 onion grated
- 1 egg

Salt to taste

Make into small balls and brown. Four over  $\frac{1}{2}$  tsp. mustard, 1 can tomato paste, 1 small can tomatoes,  $\frac{1}{2}$  green pepper, 1 small can of mushrooms. Bake 1  $\frac{1}{2}$  hours in medium oven. Serves 6.

M.FLOSS BUSCH

### BAKED CRAB SALAD

- 1 green pepper chopped
- 1 lb. crab meat
- 1 c. shrimps
- 1 tsp. Worcestershire sauce
- 1 sm. onion grated fine
- 1 or 2 beaten eggs
- $\frac{1}{2}$  tsp. salt
- 1 c. bread crumbs

$\frac{1}{4}$  hard boiled eggs, cut in pieces

Mushrooms may be substituted for shrimp

Bake 40 minutes 350°. Sauté green pepper in butter and combine with other ingredients.

ISADORE HART



## CHICKEN & RICE CASSEROLE

1 5 lb. chicken, cook and dice  
1 c. rice (measure before cooking)  
8 hard boiled eggs  
1 can mushrooms (large)  
1 c. bread crumbs  
3 pts. chicken gravy  
Cook chicken, remove from bones, dice in medium large pieces. Cook rice. Make a chicken gravy (thick), add mushrooms, rice and chicken also bread crumbs. Mix hard boiled eggs in last and very gently. Pour into buttered casserole, cover with buttered crumbs. Bake in hot oven 45 minutes. Serves 20.  
(I add a few drops of yellow coloring to the gravy to give it a richer color.)

## M. FLOSS BUSCH

### DIXIE HOT DISHES

1 c. raw rice  
1 c. ground carrots  
1 lb. mild cheese ground  
1 lb. ground beef  
2 onions ground  
1 gr. pepper-ground  
1 qt. milk

Seasoning--garlic salt, salt and pepper  
Bake in moderate oven for 2 hours or until thick.  
Serve with sauce of mushroom soup and 1 can sliced mushrooms. Serves 12.

### SAUSAGES AND NOODLES

3 oz. egg noodles (cooked)  
1/2 lb. pork sausages, cut in pieces, fry slowly.  
Pour off all fat except 1 tbsp. Then add:  
1/3 c. diced celery  
1/2 c. diced onion  
1-1/4 c. tomato puree  
Simmer on top of stove or bake 1 hour. Serves 6.

## JORDYCE PETERSON

## CRAB ON BREAD BASKETS

Put into double boiler; 1 tbsp. butter, 1 tbsp. flour, 1/2 cup cream, 1/2 cup milk, 2 tbsp. grated cheese, 2 cloves garlic, (remove later) dash cayenne, salt, pepper, paprika. When 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. Serves 6.

## MABEL CLARK

### SALMON MUFFINS

1 can salmon (drained)      1/2 c. diced celery  
2 c. corn flakes            2 tbsp. green pepper  
1 c. milk                      1 tbsp. parsley  
2 eggs beaten separately    1/4 c. chopped onion  
Salt and pepper to taste.

Fold in the egg whites last. Grease muffin tins well and bake in 350° oven 40 minutes.

Use the juice from the salmon and thicken with flour and add milk for a medium white sauce for the top of the muffins.

## MARGUERITE JOHNSON

### SALMON TIMBALES

1 can (1 lb) salmon - bone and flake. Mix with 1 cup soft bread crumbs, 1/4 cup milk, 2 tbsp. melted butter, 1 tbsp. chopped onion, 2 beaten eggs. Add seasoning. Bake in buttered custard cups 30 minutes at 350°.

unmold and serve hot with this sauce: Melt one package of creamed Old English cheese in top of double boiler with 1/3 cup milk, stirring until smooth. Serves 4.

## BLANCHE MINNICE

### CHIPPED BEEF & NOODLE

Cook 4 c. noodles  
1/3 c. pimentoes cut up  
1 c. mushrooms  
2 medium glasses smoky cheese melted in white sauce made with 1/3 c. shortening, 1 tbsp. flour  
1 qt. milk, heavier if desired. Add a little garlic.  
(Mushroom soup may be used in place of white sauce)

Add: 2/3 lb. chipped beef. Put all together and bake 1 hour at 375 . Sprinkle crumbs on top. Serves 20.

ELVA ROBINSON

### HOOSIER SPECIAL

2 c. corn (fresh or canned)  
1/2 lb. bacon, 1 large onion, 1 large can tuna fish, 2 c. macaroni (shell shaped), 3 c milk, 2 eggs, 2 tsp. salt  
Grease casserole dish, dust with cracker crumbs, add corn. Fry chopped bacon and onion until brown. Sprinkle thin layer of cracker crumbs on corn, then add bacon and onion mixture; sprinkle again with crumbs, add cooked macaroni as next layer. Add tuna-repeat and sprinkle top with grated cheese. Over top pour milk and beaten egg and again cover with crumbs.  
Bake in slow oven until mixture sets, like custard. Serves 15.

DORA CULBERTSON

### LAMB CURRY CASSEROLE

6 slices lamb - place in glass dish, then put a slice of tomato on each slice. Cover with cooked rice to almost fill dish. Sprinkle with curry powder, salt and pepper; and pour stock, or gravy, or white sauce to cover rice. Bake 1 hour in moderate oven. Serves 6.

KAYE HILTON

### HALF HOUR SHRIMP CASSEROLE

2 C. well seasoned white sauce  
1/4 c. finely chopped green pepper  
1 tbsp. minced onion  
6 hard cooked eggs, sliced  
1 c. canned shrimp, drained  
1 1/2 c. canned peas, drained  
1 c. buttered bread crumbs

Sprinkle about 1/3 buttered crumbs on bottom of greased pan. Add green pepper, onion, sliced eggs, shrimps and peas to white sauce, and mix gently. Place in pan and top with remaining crumbs. Bake in hot oven until crumbs are nicely browned, about 25 min.

MARY ELLEN AMBUHL

### HAUNTED SPECIAL

1 small onion 1 1/2 tbsp. lemon juice  
1 tbsp. shortening 2 c. diced cooked veal  
1 tsp. curry powder 1/4 tsp. salt  
2 1/2 c. tomato puree

Chop onions, saute in melted shortening until limp, but not browned. Add curry powder. Stir well. Add tomato puree, lemon juice, meat and salt, and simmer 20 minutes. Pour over mounds of steamed rice. Serves 6.

MARY DOWNING

### TUNA CASSEROLE

1 can mushroom soup 1 c. milk  
2 c. cooked rice 1 egg  
1 can tuna 1/2 c. gr. cheese  
1-25¢ pkg. potato chips 1 tbsp. grated onion  
1 tbsp. parsley

Mix all together and bake 1 hour. Serve with sauce made of 1 can mushroom soup and 1 can cream of chicken soup mixed together.

LILLIAN VOSS

### SALMON LOAF SUPREME

- 1 lb. can salmon, flaked
  - 1 c. grated Am. Cheese (may be omitted)
  - 1 egg beaten
  - 3/4 c. milk
  - 1 c. cracker crumbs or bread crumbs
  - 1 c. buttered crumbs for covering
- Combine, shape into loaf. Bake about 25 minutes. Serve with hot cheese sauce. Serves 4 to 6.

DORA CULBERTSON

### FRIED RICE

- 2 to 4 cups cooked rice
  - 1 medium onion diced
  - 1 egg
  - 2 chopped green onions
  - 1/2 to 1 c. diced meat, cooked or raw (pork, beef, fowl or shrimp)
  - 1/2 c. shredded lettuce (optional)
- Use a large, heavy skillet. Turn heat on high, grease with 2 tbsp. fat or oil. When hot, put in meat and onion. Fry until done. Break egg into pan and scramble with meat and onion. Turn heat on low and put in rice. Mix well and season with salt and soy sauce, at the same time add chopped green onion and lettuce. Mix well and serve immediately.

CLARA MYERS

### TUNA SUPREME

- 1 can tuna fish-shredded
  - 1 pkg. potato chips-crushed
  - 1 can mushroom soup
  - 1 c. milk
  - 1 c. cream corn
  - 1 c. peas
- Bake 30 minutes 350° oven.

LIZETTA MERRILL

### CHEESE SOUFFLE

- 1 c. raw rice-cooked
- 2 eggs
- 1/4 tsp. paprika
- 1/8 tsp. pepper
- 2 c. milk
- 1 tsp. salt
- 1/4 tsp. dry mustard
- 1 c. grated cheese

Spread rice in baking dish, cover with cheese. Add beaten eggs and seasonings to milk and pour over rice and cheese. Mix with fork. Bake 1 hr. 15 min. 350°. Cut in squares and serve with creamed crab, shrimp or chipped beef. Serves 6 or 8.

KAYS HILTON

### GREEN RICE MOLD

- 3 c. boiled rice
- 3 tbsp. gr. pepper
- 1/4 c. olive oil
- 1 tbsp. chopped onion
- 2 tbsp. parsley
- 3/4 c. milk
- 2 eggs

Bake in slow oven until firmly set.

Sauce:

Make rich white sauce. Add grated cheese, olives, parsley, mushrooms, crab, shrimp or diced chicken.

MYRA HILLIS

### ESCALLOPED CHICKEN & CORN

- 1-3 or 4 lb chicken, stew off bones, skin and giblets through chopper
  - 2 c. whole kernel corn
  - 1 c. soft bread crumbs
  - 3 eggs beaten
  - 2 c. med. white sauce
- Mix and put in shallow buttered pan and top with bread crumbs and butter. Bake in 350 oven until brown.

SAUCE: Broil broth down to 2 cups and thicken as for thin gravy. Add 1 small can sliced mushrooms. Pour over each serving. Serves 9 generously.

MYRTLE WATERTON

### TAMALE PIE

6 large onions  
 1 c. olive oil  
 1 1/2 lb. ground round steak  
 Grind onion and pepper, brown all in olive oil.

#### Part II

1 pint milk, 2 cups corn meal, 1 can tomatoes, 1 can corn. Season with salt, cayenne and chili. Heat a little. Add 1 cup ripe olives. Mix 1 and 2 and cover with bread crumbs. Bake 1 hour in slow oven. Serves 12.

NELLIE COOPER

### CHICKEN LIVERS FOR SPAGHETTI

2 tbsp. butter ) After heating take  
 2 tsp. olive oil ) out garlic  
 2 cloves garlic )

Add chicken livers and brown.

Add:

1/4 c. chopped ground onion  
 1 c. canned tomatoes  
 1/2 c. mushrooms  
 Cook 20 minutes.

Cook spaghetti and then cover over with a sauce.

MABEL KNOWLES

### TAMALE LOAF

1 c. yellow corn meal 1 sm. onion  
 1 #2 can Tomatoes 1 tsp. salt  
 1 green pepper 1 #2 can cream style corn

Cut green pepper fine, also dice onion. Mix well and let stand over night. When ready to bake, add 2 beaten eggs, 1 1/2 cups canned milk. Put in buttered baking pan and bake 1 1/2 hours, 300. Serve with cream sauce and diced ham, mushrooms and diced pimento added. Serves 10.

MIMI HUFFMAN

### ESCALLOPED EGGPLANT

1 medium sized eggplant 1 1/2 c. milk  
 1 1/2 c. cracker crumbs small amount of butter  
 1/2 c. of grated cheese

Peel eggplant and cut into small pieces. Cook until tender in just enough boiling water to cover. Drain. Place a layer of eggplant in greased casserole.

Season with salt, pepper and small pieces of butter. Over this place a layer of cracker crumbs. Sprinkle with grated cheese. Now add another layer of eggplant seasoning as before - another layer of cracker crumbs and grated cheese. Pour milk over all and bake in moderate oven until nicely browned. It tastes somewhat like escalloped oysters.

RUTH PFAU

### CORN CREOLE

1 onion )  
 1 green pepper ) chopped and sauted  
 1 small bud garlic ) in bacon fat  
 2 tsp. salt

1 lb. ground round steak, browned with onion etc.

ADD:--1 1/2 c. stewed tomatoes

1 c. cream style corn  
 1/2 c. corn meal  
 1 1/2 c. milk  
 1/2 c. chopped ripe olives (optional)  
 Bake at 350° for 1 hour. Serves 6.

MILDRED WARDE

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Wilted asparagus will come to life if the stems are set for a while into cold water.

Don't waste cauliflower stalks. Eat them. They're delicious, cook. Serve with a white or Hollandaise sauce.

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## MEAT BALL AND VEGETABLE CASSEROLE

- 1 lb. hamburger or any ground raw meat
- 2½ tsp. salt
- 1 tsp. celery salt
- 1 tbsp. shortening
- 2½ c. water
- 3 medium-size potatoes -
- 4 tbsp. grated onion
- 4 medium-size carrots
- 4 tbsp. enriched flour
- 2 medium-size tomatoes
- ½ c. milk

- a. Combine meat with 1 tsp. of the salt and celery salt. Shape into balls the size of walnuts; brown in hot melted shortening in heavy frying pan.
- b. Remove meat balls; add water, milk, thinly sliced potatoes, and onion. Cover; parboil 10 minutes.
- c. In well greased casserole arrange alternate layers of potatoes, coarsely grated raw carrot, and meat balls, ending with the carrots. Sprinkle vegetable layers with flour and the remaining salt. Pour over liquid remaining from parboiling.
- d. Bake in hot oven (450°) 40 minutes, or until potatoes are done. Garnish with semicircle of thick tomato slices. Continue baking 5 minutes longer. Serves 6.

## EDNA PETTIBONE

### MACARONI LOAF

- 1 c. macaroni (cooked)
  - 1 c. scalded milk (not dry)
  - 1 c. grated cheese
  - 3 egg whites (beaten)
  - 1 tbsp. green pepper
  - 1 tbsp. minced onion
  - 1 c. bread crumbs
  - 3 egg yolks (beaten)
  - 1 tbsp. pimento
  - ½ c. melted butter
  - Salt & pepper to taste
- Mix together all ingredients but butter, milk and eggs. Melt butter in scalded milk and add to beaten egg yolks, then add stiffly beaten egg whites. Add to other ingredients. Bake in pan of water 45 min. 350° - 375°.
- Serve with creamed chicken, tuna or ham.

JEAN COEBB

## RICE AND CRAB LOAF

- 3 c. cooked rice
- 1 c. milk
- 3 eggs
- 1 c. diced cheese
- ¾ c. shredded parsley
- 1 small onion grated
- 1 clove garlic, sliced or grated

Mix well and bake 1 hr. at 300 in pan of water. Make 1 cup cream sauce, add 1 cup tomato soup to which has been added a little soda. Add 1 can tuna or crab. Serve on rice. Serves 5 or 6.

## FANNY ROSS

### CRAB SUPREME WITH RICE

Rice ring: 1 c. uncooked rice, 1 c. parsley, 1/2 gr. pepper, 2 egg yolks beaten, 1/2 c. cream, salt and pepper to taste.

Put pepper and parsley through food chopper and mix beaten egg yolks and cream and add to rice with green pepper and parsley. Season to taste and fold in stiffly beaten egg whites. Put in greased mold and bake at 350° for 30 minutes.

Fix the following cream sauce and let stand in double boiler until ready to serve over rice.

3 tbsp. butter, 3 tbsp. flour, 1 c. chicken stock or 2 bouillon cubes, ½ of 8 oz. pkg. processed pimento cheese, 1 4 oz. can sliced mushrooms, 3 tbsp. Sherry, salt, pepper and paprika, 2 c. flaked crab meat.

## RUTH SOULE

### CHICKEN ALMOND

2 lbs. pork sausage - fry out

Chop 2 onions, 1 green pepper, 1 stalk celery.

Mix and cook for short time. Add 2 cups raw rice, 9 cups water, 3 pkgs Lipton Noodle Soup, 1 tbsp. catsup, 1 tbsp. Worcestershire sauce, 1 c. sliced almonds (blanched).

Bake 1½ hours to 2 hours in covered dish. Serve with canned chicken soup as sauce. Serves 20.

### CHICKEN TETRAZINI

1 pound chicken or turkey meat, diced  
2/3 c. chopped green onions  
2/3 c. chopped green pepper  
2 c. diced cheddar cheese  
1 small can pitted ripe olives  
1 pint chicken broth  
3/4 package spaghetti - broken  
pinch of garlic salt, Rosemary, Thyme,  
bayleaf, cayenne, chili powder, celery  
salt, or anything else you have and want  
to add.  
3/4 tsp. salt  
pepper to taste  
a few almonds

Add an equal amount of water to broth and bring to  
boil. Add chicken. Simmer 10 or 15 minutes with sea-  
sonings.

Then add onions, green peppers, and olives and one  
cup of cheese and spaghetti. Stir slightly. See that  
spaghetti is covered with liquid. Add more if nec-  
essary. Do not stir. Simmer slowly an hour. Add re-  
mainder of cheese just before serving. Serves 6 or 8.

HENRY ROSS

### CHICKEN NIT

1 1/2 lbs. shoulder pork  
1 1/2 lbs. veal  
7 slices bread  
6 eggs

Add salt and pepper-celery and onion  
til tender. Cut meat in small pieces, add bread cut  
in small pieces (not ground), add one quart of the  
stock from meat. Add the eggs (separated and beaten)  
whites last. Bake in shallow pan (greased) 45 min-  
utes, 350°. Serve at once. 12 servings.

MAUDE ALLEN

### JIFFY CLAM CAKES

2 eggs, well beaten  
1 10-oz. can minced clams  
Saltines or similar crackers  
Milk

Empty contents of can of clams, liquor and  
all, into beaten eggs. Then crumble crackers into  
mixture until it is thick but still very moist. The  
addition of a little more milk and more crackers will  
extend the amount and gives a more delicate flavor.  
The exact proportions are not important. Using crack-  
er crumbs instead of flour makes much lighter clam  
cakes. Fry as hot cakes.

MABEL BARTHOLOMEW

### NOODLES AND PORK

Fry 1 onion in butter  
Add 1 lb. ground lean pork and 1/4 green  
pepper ground  
Cook 1 small package noodles for 15 minutes in salt  
water.  
Mix noodles and meat with 1/2 lb. grated cheese and  
1 can tomato sauce. Put in casserole and top with  
bread crumbs and butter and bake 1 hour. Serves 8.

MYRTLE WATERSON

### SOUFFLE MACARONI

Scald 2 c. of milk, add butter size of  
walnut  
1 c. cheese melted  
1/2 tsp. salt added to milk  
2 cups macaroni cooked (have real cold), grind macar-  
oni, add 1/2 cup minced parsley, 1 small onion, 1/2  
green pepper, grind with macaroni.  
Add to first mixture and fold in 3 well beaten eggs.  
Bake at 350°. After it comes from oven add can of  
mushroom soup.

MARY MYRES

CORN LOAF

- 1 can creamed corn )
- 1 can tomatoes ) #2
- 1 cup yellow corn meal
- 1 cup sharp cheese grated
- 1 green pepper minced fine
- 1 medium onion minced fine

salt and pepper to taste

Let the above mixture stand over night. In the morning add:

- 2 eggs beaten together
- 1 c. commercial cream

Mix well and pour into a greased 16x10 cake pan and bake in a slow oven 350° 1½ hours.

Serve with a rich white sauce in which chopped hard cooked eggs and crab have been added.

The corn loaf is cut in squares and the sauce is served over the top. Serves 12.

GLADYS MATTICE

HAM LOAF

- 2 c. left over or picnic ham
- 1/2 c. ground fresh pork
- 1/4 c. minced onion
- 1 c. milk
- 1 tsp. salt
- 1 tsp. Worcestershire sauce
- 1 tsp. dry mustard
- 1 egg.

Topping:

- 1/4 c. brown sugar, firmly packed
- 1/2 c. crushed pineapple
- 1 tsp. dry mustard
- 2 tsp. vinegar

Combine all ingredients except last four. Blend thoroughly. Mix remaining ingredients for topping.

Bake 350° for 1-1/4 hours. Let stand 10 minutes.

EDITH TIMBERLAKE

HAM LOAF

- 2 lbs. ham )
- 1 lb. fresh lean pork ) ground together
- 1 heaping c. bread crumbs
- 1 c. tomato juice

Mix well. No salt. Bake slowly 1½ hours.

NINA BOGUE

POTATO AND CHEESE PUFFS

- 3/4 lb. mashed potatoes
  - 2 oz. grated cheese
  - 1 egg
  - 1 oz. butter or substitute
- Seasoning

Melt butter and mix with potatoes in sauce pan. Add egg yolks and beat, add seasoning and mix in grated cheese. Whip egg whites and mix in as lightly as possible. Put in rough lumps on greased baking sheet, cook until set and browned in hot oven.

BETH INGLIS

MACARONI LOAF

- 2 c. cooked macaroni
- 1 pimiento chopped
- salt
- 1 tbs. chopped parsley
- 3 eggs (beaten)
- 1 tbs. chopped onion
- 1 c. soft bread crumbs
- 1½ c. milk
- ¼ c. melted butter
- 1 c. sharp cheese

Melt cheese in top of double boiler with milk over low heat. Mix macaroni, bread crumbs, melted butter, pimiento, parsley and onion, season to taste. Pour into well greased pan and pour over well beaten egg. Add cheese and egg mixture. Bake in 350° oven 50 minutes or until firm.

SAUCE: 1 can cream of chicken soup and 1 can of cream of mushroom soup. Beat together.

NELLIE COOPER

## WILD RICE AND PORK

2 c. wild rice - washed until clear, soak over night then cook 30 minutes. Drain. Let stand  $\frac{1}{2}$  hr. to fluff.

$\frac{1}{2}$  c. minced onion

$\frac{1}{2}$  c. green pepper chopped fine

Saute in butter 3 lbs. pork (shoulder pork lean and ground. To season add sage.

1 tsp. salt

1 #2 can mushrooms

1 can mushroom sauce

1-2 cups Sherry wine

1 tsp. Worcestershire sauce

Bake 2 hours at 350 . Sharp grated cheese and pine nuts may be used to vary. Serves 16-20.

IRENE FARRELL



## PIES

### DAVENPORT PIE

3 eggs-beaten                      1 c. white Karo  
1/3 c. sugar                        1/2 c. butter  
   3/4 c. nuts

Combine ingredients. Bake 45 min. in raw crust in slow oven 250-325°.

NELLIE COOPER

### SPANISH CREAM PIE

1/2 c. whipping cream              1 tbsp. Knox gelatine  
2 eggs-separated                  1/4 c. cold water  
1/3 c. sugar                         1/4 tsp. salt  
1 tsp. vanilla                      Candied cherries

Whip cream and beat egg whites. Add sugar to yolks and beat. Fold yolks into whites. Fold into whipped cream. Soak gelatine in cold water and dissolve over hot water. Add slowly to mixture, add vanilla. Pour into baked pie shell. Decorate with cherries.

PEARL STAMMERS

### CHERRY CREAM TARTS

6 Baked Tart shells or 9" pie shell  
1 c. scalded milk                  1 1/2 c. canned pie cherries  
1 1/2 tbsp. cornstarch              1 c. cherry juice  
1/4 c. sugar                         1/2 c. sugar  
1/8 tsp. salt                         2 tbsp. cornstarch  
2 egg yolks, slightly  
    beaten                          A little red coloring  
1 tsp. vanilla                      Few drops almond extract

Bake and cool tart shells. Mix cornstarch, salt and sugar. Stir quickly into scalded milk. Cook until thick. Add beaten egg yolks and vanilla. Add coloring and extract. Then add cherries. Cool slightly. Pour on top of custard in tart shells. Cover with meringue.

JEAN COBB

## LEMON PIE

1 BAKED CRUST      4 egg. yolks, beat well  
                         1 c. sugar beaten in

Juice of  $1\frac{1}{2}$  lemons - grated rind of one. Cook in double boiler, stirring frequently, until consistency of heavy cream. Cool. Add whites of 2 eggs beaten stiff, into cooked mixture. With the whites of the other two eggs make meringue.

GRACE MANGOLD

## SLICED LEMON PIE

$1\frac{1}{2}$  lemons                              1 tbsp. flour  
2 eggs                                     $\frac{1}{4}$  c. water  
 $1\frac{1}{2}$  c. sugar                               $\frac{1}{2}$  tsp. salt  
                         1 tbsp. melted butter

Grate rind of one lemon. Peel white skin from lemons and slice pulp very thin, discarding seeds. Beat eggs until light. Combine sugar and flour and add gradually to eggs. Add grated rind, water, butter, salt and lemon slices. Bake between two crusts. Place in  $450^{\circ}$  oven for 10 minutes. Reduce heat to  $350^{\circ}$ . Continue baking for 30 minutes.

FLORENCE ASHBY

## GRAHAM CRACKER CREAM PIE

15 graham crackers                     $\frac{1}{2}$  c. sugar  
    mashed fine                          $\frac{1}{2}$  c. melted butter  
   1/16 tsp. salt

Mix and pat into 9" pie pan, save a little for top of pie.

$\frac{1}{2}$  c. sugar                                2 egg yolks  
2 c. milk                                  $\frac{1}{2}$  tsp. vanilla  
2 tbsp. flour                            1/16 tsp. salt

Cook filling until it thickens-cool and pour into crust, cover with beaten egg whites to which 2 tbsp. powdered sugar has been added. Sprinkle rest of crumbs on top and brown in oven for about 20 minutes.

ZELMA MILLER

### CARROT PIE

2 c. carrots, cooked and mashed  
 $1\frac{1}{2}$  tsp. mixed spices-cinnamon, cloves and  
allspice  
2 c. rich milk  
2 or 3 eggs, beaten  
Scant c. sugar  
Pinch of salt

Mix eggs, sugar and spices. Add carrots, then milk.  
Bake in unbaked crust in  $350^{\circ}$  oven until done.

MABEL CHMELIK

### WASHINGTON NUT PIE

$1/8$  lb. butter                      3 whole eggs  
 $1/2$  c. sugar                         $3/4$  c. Brere Rabbit  
Juice of 1 lemon                      molasses  
1 c. chopped nut meats-walnuts  
   or pecans

Cream butter and sugar, add molasses, eggs and  
lemon juice. Beat with egg beater. Add nut meats and  
beat. Pour into nine inch pie crust (uncooked). Spr-  
inkle nuts over top and bake 10 minutes at  $450^{\circ}$  and  
30 minutes at  $375^{\circ}$ . Serve plain or with whipped cream.

MARY ELLEN AMBUEL

### LEMON CHIFFON PIE

3 eggs                                  1 c. sugar  
1 lemon                                3 tbsp. boiling water

Cook the beaten egg yolks, grated lemon rind and  
lemon juice, boiling water and  $1/2$  c. sugar, in dou-  
ble boiler until thick, then cool.

Beat whites of eggs and remaining sugar. Add cool-  
ed yolk mixture and fold together until well mixed.  
(I add a tbsp. or so of uncooked lemon juice at this  
time to give an added tartness). Pour into baked  
crust and bake in slow oven  $350^{\circ}$  about 20 to 25 min.

GLADYS ABERNATHY

## PINEAPPLE CHIFFON PIE

1 c. pineapple juice      3/4 c. sugar  
Heat above mixture.

1/4 tsp. salt      Juice of 1 lemon  
1 tsp. grated rind      3 egg yolks

Mix and add to first mixture. Cook about 2 minutes stirring constantly. Soften 1 pkg. gelatin in 1/4 c. water. Add to hot mixture and stir to dissolve. Beat egg whites, add 1/4 c. sugar. Beat. Pour hot mixture over egg whites, folding in slowly. Add 1 c. or less of drained diced or crushed pineapple, mixing in lightly. Put in refrigerator to cool, stir from time to time to keep fruit from settling. When cool put in baked pie shell. Trim with whipped cream.

GOLDIE L. PEW

## PUMPKIN PIE

1 No. 2 1/2 can pumpkin      1 1/2 c. brown sugar  
4 eggs      1 tsp. cinnamon  
1/2 tsp. nutmeg      1/2 tsp. mace  
1 tsp. salt  
1 can condensed milk and  
enough homogenized milk  
to make 3 c.

Bake at 400° 15 min., reduce to 350° and cook about 45 minutes or until custard does not stick to silver knife. Makes 1 9" pie and 2 8" pies.

GOLDIE PEW

## RHUBARB PIE

2 eggs—slightly beaten      1 c. sugar  
2 tbsp. flour      1/4 tsp. salt

Blend above well. Mix in 3 c. rhubarb, cut fine. Bake in lattice or double crust at 400° for 15 min. reduce to 350° for 30-45 min., until rhubarb is tender when tried with a toothpick.

GOLDIE PEW

## SALADS

### MOCK CRAB SALAD

Shred finely 2 c. raw parsnips  
1 c. diced celery  
8 chopped green or ripe olives  
Sprinkle with salt and pepper  
Toss with Thousand or Mayonnaise dressing. Chill and  
serve on lettuce. It fools real crab addicts.

MARJORIE BOST

### CUCUMBER MOLDED SALAD

1 pkg. lime jello  
1-1/3 c. hot water  
3 tbsp. lemon juice  
1/4 tsp. salt  
Mix and let it stand - then whip. Add:  
1 c. cottage cheese  
1/2 c. mayonnaise  
1 large tbsp. onion juice & grated onion  
1 small cucumber, grated  
1 c. blanched almonds  
Peel the cucumber and grate or grind the almonds.  
Let stand over night in ice box.

MARY MYRES

### PERFECTION FRUIT SALAD

1/2 c. cold water                      2 c. cold water  
1/2 c. mild vinegar                    2 tbsp. lemon juice  
1 c. sugar                                1/2 tsp. salt  
3 c. fresh fruit                        1 envelope Knox gelatin  
Let cool and harden

#### Dressing

Heat the juice from a large can of pineapple. Mix  
butter size of an egg, 1/3 c. sugar, 1 tbsp. flour.  
Pour heated juice over mixture. Beat 2 eggs and  
cook until thick. Add whipped cream.

BLANCHE MINNICE

### LAYERED PINEAPPLE SALAD

1 pkg. cherry jello    1-3/4 c. hot water  
Dissolve and pour into bottom of  
2 quart mold

2 pkg. lime jello  
3 1/2 c. hot water  
1 c. celery, cut up  
1/2 c. walnuts  
2 c. crushed drained pineapple.

Dissolve jello and when ready to set add rest of the ingredients, and pour over the cherry jello, which must be quite firm.

ETHEL DOUGHERTY

### LUNCHEON SALAD

1 10 1/2 oz. can condensed tomato soup  
1 1/2 tbsp. (1 1/2 envelopes) unflavored gelatin  
1/2 c. cold water  
2 3-oz. pkg. cream cheese  
1 c. mayonnaise  
1 c. chopped celery  
2 tbsp. chopped green pepper  
1 tsp. minced onion (if desired)  
1/2 c. broken nut meats

Heat tomato soup, add gelatin softened in cold water. Cool. Mash cheese with fork before adding to mayonnaise. Combine with remaining ingredients, then add gelatin to mixture. Chill until firm. Serves 8 to 10.

SALLY FARMER

### MACARONI SALAD

1 pkg. macaroni cooked and cooled  
1 can diced shrimp  
1/2 c. diced white cheese, diced celery,  
green onions, dill pickle

Add mayonnaise to make a very moist salad.

DORA CULBERTSON

## CHICKEN SALAD

1 c. diced chicken	1 c. pineapple cubes
$\frac{1}{2}$ c. shredded almonds	2 c. tomato juice
1 sm. chopped onion	1 chopped stalk celery
1 tsp. grated lemon rind	2 tsp. plain gelatin
$\frac{1}{4}$ c. lemon juice	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ c. cold water	$\frac{1}{2}$ c. whipped cream
$\frac{3}{4}$ c. mayonnaise	salt and pepper

Combine tomato juice, onion, celery, lemon rind and  $\frac{1}{2}$  tsp. salt in a sauce-pan, bring slowly to a simmering point and simmer for five minutes. Strain this into the gelatin which has been soaking in the lemon juice and cold water.

When the gelatin is entirely dissolved, turn into a border mold and place on ice until it sets. Unmold and place on lettuce leaves. Fill center with a mixture of chicken, pineapple and almonds. Season with salt and pepper. Garnish with whipped cream and mayonnaise which have been mixed together and thoroughly chilled. Serve, and watch the compliments come rolling in.

## FROZEN FRUIT SALAD

1 3 oz. cake of cream cheese
2 tbsp. cream
2 tbsp. lemon juice
1 c. canned pineapple
1 large can of fruit cocktail
$\frac{1}{2}$ c. nuts
$\frac{1}{3}$ c. mayonnaise
1 c. whipping cream
2 tbsp. sugar

Mix cheese thoroughly with 2 tbsp. cream. Add mayonnaise, lemon juice and salt. Cut pineapple, drain fruits and add sugar and chopped nuts. Then fold in whipped cream. Pour into 12x8 Pyrex dish or two freezing trays. Freeze without stirring. Set control to coldest position until frozen, then turn control to regular position to hold. Serves 10 to 12.

## FROZEN FRUIT SALAD

- 3/4 c. canned pineapple juice
- Scant 1/3 c. ice cream powder
- 1/4 c. mayonnaise
- 1/2 c. seeded canned cherries (cut)
- 1/2 c. diced orange sections
- 1/2 c. canned peaches (diced)
- 1/2 c. crushed pineapple
- 3/4 c. finely chopped almonds
- 1 c. whipped cream

Add pineapple juice very gradually to ice cream powder stirring until dissolved. Add mayonnaise and blend; then add fruit and nuts. Fold in whipped cream; turn into tray. Freeze rapidly without stirring. Time 4-6 hours. Serve in slices.

LYLA COTTOM

## CHILI SAUCE CRAB SALAD

- |                          |                     |
|--------------------------|---------------------|
| 1 c. crabmeat            | 1 c. cottage cheese |
| 1 c. mayonnaise          | 1 c. chili sauce    |
| 1 1/2 c. celery cut fine | 1 c. whipped cream  |
| 2 tbsp. gelatin          | 1/4 c. cold water   |
| 2 tbsp. lemon juice      | salt                |

Heat chili sauce, add gelatin, then add crab, cheese, lemon juice, celery and salt. When it begins to set, add whipped cream. Serve with grated cucumber.

BLANCHE MINNICE

## TOMATO ASPIC

- 1 pkg. Raspberry jello or cherry  
or strawberry
- 2 c. tomato juice or
- 2 c. V-8 heated
- 1 c. grated carrot
- 1 c. peas or
- 1 c. crushed pineapple.

LIZETTA MERRILL



DOUBLE DECK CHERRY SALAD  
There's cream between the layers

- 1 #2 can sliced pineapple
- 1 pkg. cherry flavored gelatin
- 1 3/4 oz. pkg. cream cheese
- 2 to 3 tbsp. top milk
- 1 #2 can pitted Bing cherries
- 1/3 c. lemon juice
- 1 pkg. orange gelatin
- 1/2 c. sliced olives

Drain pineapple. Add water to pineapple syrup to make 1-3/4 c. Heat to boiling, dissolve cherry gelatin in hot liquid. Chill until partially set. Add pineapple slices cut in 1/8 slices or pieces. Pour into oiled 8 inch square pan; chill until firm. Soften cheese with cream; spread over gelatin. Drain cherries. Add water and lemon juice to make 1-3/4 c. liquid. Heat liquid to boiling; dissolve orange flavored gelatin in hot liquid. Chill until partially set. Add cherries and olives. Spread over cheese; chill until firm. Cut in squares to serve. Serves 9.

BLANCHE MINNICE

FLUFFY VEGETABLE SALAD

- 1 pkg. lemon jello
  - 1 c. hot water
  - 1 tbsp. sugar
  - 1 tbsp. vinegar
- Mix and chill until ready to congeal. Whip. Grate:
- 1/2 c. carrots
  - 1/2 c. cabbage
  - 1 tsp. onion
  - 1/2 c. finely cut celery
- Whip 1/2 c. chilled canned milk. Fold vegetable, beaten milk, 1/2 c. mayonnaise, 1/2 c. creamed cottage cheese into whipped jello and mold.

LYLA COTTOM

## TOMATO LOAF SALAD

3 c. tomato juice	1 sm. onion grated
1 tsp. sugar	salt and pepper
2 tbsp. granulated sugar	$\frac{1}{2}$ c. cold water
1 c. chopped, boiled ham	1 tsp. prepared mustard
1 c. cream cheese	2 tbsp. sour cream

Simmer tomato juice, onion and sugar 5 minutes. Add salt and pepper to taste. Soften gelatin in cold water for 5 min. then dissolve in hot tomato juice; cool. Mix ham with mustard and moisten well with mayonnaise; blend cheese, sour cream and salt. Pour  $\frac{1}{5}$  of dissolved gelatin into loaf mold, lightly greased with oil, and chill until firm. Cover with ham mixture, add  $\frac{1}{5}$  of gelatin and chill. Cover with cheese mixture, add last of gelatin; chill until firm. Unmold on large platter, garnish with lettuce.

CLARA MARSHAL

## CHICKEN MOUSSE

1 c. cooked white chicken meat cut in chunks  
1 c. chicken broth  
3 egg yolks  
1 tbsp. granulated gelatin  
 $\frac{1}{4}$  tsp. salt  
few grains paprika  
 $\frac{1}{2}$  pt. cream, whipped

Beat yolks of eggs and stir lightly into the broth, add seasoning and cook in a double boiler like a custard until smooth and creamy. Just before removing from the fire, add the gelatin which has been allowed to soften in  $\frac{1}{4}$  tsp. cold chicken broth and stir until dissolved. Pour this custard over the chicken meat and stir over ice water till it begins to set, then fold in the whipped cream, turn the mixture into a mold, let stiffen and serve garnished with parsley. Serves 6.

MYRTLE WATTERSON

### SAILORS SALAD

- 2½ c. cold cooked halibut, tuna or shrimp
- 1 cucumber, peeled and cubed
- 1 tbsp. chopped onion
- ½ c. chopped capers
- 1 pimento chopped
- 1 tsp. salt
- 1/8 tsp. tarragon
- ¼ tsp. pepper
- 1 c. mayonnaise

Well drain tomato cups. Flake halibut, moistened with French dressing. Chill thoroughly. Combine chilled halibut with cucumber, onion, capers, pimento, seasonings and mayonnaise. Fill tomato cups with fish mixture, garnish with cuke slices or pimento. Serve on crisp lettuce leaves. Serves 6.

CLARA MARSHALL

### CRANBERRY SALAD

Cook:

- 2 c. cranberries in cup water
- 1 c. sugar

When they pop open, remove from heat and add 1½ tbsp. gelatin dissolved in ¼ c. cold water. When cool but not set add ½ c. chopped cashew nuts, ½ c. chopped apple, ½ c. diced celery. Mold and serve on lettuce. Good with roast fowl.

DORA CULBERTSON

### BAKED BEAN SALAD

- 2 c. baked beans
- 1 c. chopped cabbage
- ½ tsp. onion juice
- 2 tbsp. pimento
- 2 tbsp. chopped sour pickles
- mayonnaise

Toss ingredients lightly together to mix and serve on lettuce leaves. (An excellent way of using left-over baked beans).

ROSE HASSELL

## CHICKEN SALAD

- 2 c. cooked diced chicken
- 1 c. celery, diced
- $\frac{1}{2}$  c. green pepper, chopped
- $\frac{3}{4}$  c. mayonnaise
- $\frac{1}{4}$  c. diced cucumber
- 1 tbsp. minced onion
- Salt and pepper
- 2 tbsp. lemon juice
- 2 sliced hard cooked eggs

Mix all ingredients except mayonnaise and chill thoroughly. Before serving, fold in mayonnaise lightly and serve on bed of lettuce.

MARJORIE BOST

## RED CABBAGE, CELERY AND ONION SALAD

Select a small, solid head of red cabbage, remove the wilted leaves. Cut in quarters and cut out the tough stalk and the coarse ribs of the leaves. Cover with cold water and let soak until cabbage is crisp. Drain, then shave in thin shreds, and mix with the hearts of two or three heads (according to their size) of crisp celery cut in small pieces crosswise. Add on medium-sized Spanish onion, finely chopped, and dress with boiled salad dressing. Serve in lettuce heart leaves or in nests of cress.

## ASPIC SALAD

- 3- $\frac{3}{4}$  c. tomato juice
- 5 slices of onion
- 1 tsp. salt
- 3 drops of Tobasco

Simmer for 10 minutes. Then add:

- 2 envelopes of gelatin that has been soaked in  $\frac{2}{3}$  c. of cold water. Add 2 tbsp. Tarragon vinegar.

Pour through sieve into greased mold.

MARGARET H. SMITH

### FLUFFY COTTAGE CHEESE MOUNDS

2 c. cottage cheese (sieve)  
2 tsp. plain gelatin  
3 tbsp. cold water  
dash salt  
1 medium sized red apple  
 $\frac{1}{2}$  c. diced canned pineapple  
 $\frac{1}{2}$  c. coarsely chopped nuts  
Salad greens

Soften gelatin in cold water and dissolve by setting over hot water. Stir in cheese, blending thoroughly. Add salt, Dice unpared apple. Fold apple, pineapple and walnuts into cheese. Turn into individual molds and chill. Unmold on salad greens to serve. Makes 8 small individual molds.

HELEN MIELKE

### HOLIDAY CRANBERRY SALAD

Dissolve:

1 pkg. raspberry gelatin in  
 $1\frac{1}{2}$  c. hot water

When partially set, add

1 can Ocean Spray cranberry sauce  
(jellied or whole)

1 apple cored and put through food chopper  
 $\frac{1}{2}$  lemon, put through food chopper, rind  
and all.

Chill until firm. Serves 6.

GLADYS ABERNATHY

### MOLDED SALAD

2 pkg. lime jello    2 c. boiling water  
 $\frac{1}{2}$  c. chopped walnuts    1 c. mayonnaise  
 $\frac{1}{2}$  lb. cottage cheese    1 sm. can crushed pineapple  
1 sm. can condensed milk, whipped

Dissolve jello in water and let stand until cool. Add remaining ingredients and put in mold

ROTH MUNS

### CRAB SALAD

- 1 pkg. lemon jello
- 1 c. boiling water
- 1 can Campbell's tomato soup

Add 1/2 soup now.

- 1 1/2 pkg. Phil. Cream cheese

Add remaining soup. When it starts to congeal, add

- 1 c. crab meat - salmon can be used
- 1/2 c. sliced stuffed olives
- 1/2 c. diced celery
- 1 tbsp. onion juice
- 1 c. mayonnaise

Garnish with mayonnaise and ripe olives.

GRACE MANGOLD

### WHIPPED JELLO\*PINEAPPLE SALAD

- 1 pkg. lime jello
- 1 c. hot water
- 1 c. pineapple juice
- 1 pkg. Phil. Cream cheese
- 1 can grated pineapple (2 or 2 1/2 size)
- 1 c. whipping cream

Dissolve jello in hot water, add pineapple juice, and let set. When ready to congeal, add Phil. Cream cheese and whip. Add whipped cream and drained pineapple. Put in mold and set.

LYLA COTTOM

### SHRIMP SALAD

- |                              |                     |
|------------------------------|---------------------|
| 1 tsp. minced onion          | 1 can broken shrimp |
| 1 avocado diced              | 1 can tomato soup   |
| 1 pkg. Knox gelatin          | 1/2 c. cold water   |
| 1 c. chopped celery          | 2 hard boiled eggs  |
| 1 c. mayonnaise mixed with 1 |                     |
| pkg. 8 oz. cream cheese      |                     |

Heat soup and add gelatin which has been dissolved in the cold water. Cool. Add remaining ingredients and chill. Serves 10.

### BLARNEY STONE SALAD

1 pkg. lime jello  
1½ c. boiling water  
1 can crushed pineapple & juice (small can)  
Pour in ring mold and let harden.  
1 pkg. lemon jello ) allow to harden a bit  
½ c. boiling water )  
1 pkg. Phil. Cream cheese softened to liquid  
state with some of lemon above

Add 1 c. cream whipped stiff. Pour in ring mold on top of lime. Unmold and fill center with celery, tuna, cucumbers, stuffed olives and mayonnaise. Garnish with tomatoes and ripe olives. Serves 12.

MYRTLE WATTERSON

### CHERRY SALAD

1 pkg. lemon jello  
1 c. large sweet cherries  
¼ c. diced pineapple  
½ c. nutmeats  
1 c. hot water  
1 c. cold water

Dissolve lemon jello in hot water, add the cold water. Coat mold with gelatin when it begins to chill. Decorate molds with halves of cherries, round sides out. When this has set, pour in the rest of the gelatin, to which has been added the other ingredients.

LYDA COTTOM

### HUNTERS SALAD

1 c. small peas  
½ c. diced sweet pickles  
½ c. cheese  
1 c. celery  
1 tbsp. mayonnaise  
Mix and serve on lettuce leaf.

CLARA MARSHALL

### FROZEN GINGER ALE SALAD

1 tbsp. gelatin	$\frac{1}{4}$ c. orange juice
2 tbsp. lemon juice	$\frac{1}{4}$ c. sugar
1 c. ginger ale	$\frac{3}{4}$ c. mayonnaise
1 c. whipping cream	$\frac{1}{2}$ c. crushed pineapple
$\frac{1}{2}$ c. diced pears	$\frac{1}{2}$ c. mashed straw- berries or rasp- berries

Soak gelatin in orange juice 5 minutes. Add lemon juice and place in hot water until dissolved. Add sugar and ginger ale. Add fruit and cool until slightly thickened. Fold in mayonnaise and whipped cream. Freeze in trays in refrigerator.

LYLA COTTOM

### DAFFODIL FLUFF

1 pkg. lemon jello	$\frac{1}{2}$ c. sugar
$\frac{1}{4}$ tsp. salt	1 pt. boiling water
2 eggs	2 tbsp. sugar

Combine jello, sugar and salt with 3 tbsp. water. Add egg yolks and stir well. Add remaining water gradually, stirring until jello is dissolved. Chill until slightly thickened. Whip. Beat 2 tbsp. sugar with egg whites until stiff. Fold into jello. Chill.

ALENE PETTIBONE

### AVACADO SALAD

2 Avacados mashed
1 c. celery cut fine
$\frac{1}{2}$ c. walnuts cut fine
2 pkg. lime jello
2 c. boiling water
1 c. milk
1 c. mayonnaise

Pour boiling water over jello, let cool, stir in milk, mayonnaise and avacados, blend until smooth. Then add celery and nuts. Yield 16 servings.

MYRA HILLIS



## PIMENTO CHEESE SALAD

- 1 pkg. lemon jello
- 1 large can crushed pineapple
- 2 pkgs. Phil. Cream cheese
- 1 small can pimento
- 1 c. celery (cut in small pieces)
- $\frac{1}{2}$  c. nuts
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  pt. whip cream

Drain juice from pineapple and let come to a boil, then dissolve jello in hot pineapple juice, mash together well the pimento and the cheese. Then add crushed pineapple. Mix all well and add celery and nuts. Whip the cream and add last and put into molds to set. Serves 12.

WINNIFRED CRISPEN

## PINEAPPLE LUNCHEON SALAD

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| 2 c. pineapple chunks              | 1 can luncheon meat               |
| 2 c. shredded lettuce              | cut in strips                     |
| 2 c. diced celery                  | $\frac{1}{2}$ c. green pepper cut |
| $\frac{3}{4}$ c. mayonnaise type   | in strips                         |
| dressing                           | 3 tbsp. lemon juice               |
| $\frac{1}{2}$ tsp. prepared horse- | 1 tsp. prepared mustard           |
| radish                             | $\frac{1}{4}$ tsp. pepper         |
| $\frac{1}{2}$ tsp. salt            | Escarole or other greens          |

## TUNA TOMATO SALAD

- |                       |                               |
|-----------------------|-------------------------------|
| 1 pkg. lemon jello    | 1 c. boiling water            |
| 1 c. tomato sauce     | 1 c. grated carrots           |
| 1 c. grated celery    | $\frac{1}{4}$ c. green pepper |
| 1 tsp. grated onion   | $\frac{1}{4}$ c. walnuts      |
| 1 tsp. Worcestershire | $\frac{1}{4}$ c. mayonnaise   |
| 1 tbsp. vinegar       | 1 7 oz. can Tuna              |

Dissolve jello in boiling water, add tomato sauce, vinegar and Worcestershire sauce. Chill until partially set. Add remaining ingredients. Serves 8.

MILDRED BEYMER

## UNDER THE SEA SALAD

- 1 pkg. lime jello
- 1  $\frac{1}{2}$  c. boiling water
- $\frac{1}{2}$  c. juice from canned pears
- $\frac{1}{4}$  tsp. salt
- 1 tbsp. vinegar
- 2 pkgs. Phil. cream cheese
- 1/8 tsp. ginger
- 2 c. canned pears diced

Dissolve jello in boiling water, add pear juice, salt, vinegar. Pour  $\frac{1}{2}$  in loaf pan. Chill until firm. Chill remainder of jello until cold and syrupy. Whip with egg beater until thick and fluffy like whip cream. Cream cheese and ginger - fold into whipped jello - fold in pears. Pour over first layer of jello. Chill. Serves 10.

## FAVORITE SALAD

- 1 c. vinegar ) Boil until it spins
- 1 c. sugar ) a thread

Add 1 envelope Knox gellatin which has been soaked in 1 cup cold water. Add to boiling syrup, also 1 cup pineapple juice. When cool, add 1 cup drained diced pineapple,  $1\frac{1}{2}$  cups blanched chopped almonds, 1 cup grated raw carrots. Makes about 10 salads.

NINA BOGUE

## 24 HOUR SALAD

- 4 eggs - cook yolks in juice of 2 lemons
- 1 lb. marshmallows cut fine
- 1 can pineapple cut fine
- 1 lb. grapes red or white - seeded
- 1 c. nut meats
- 1 pt. cream whipped

Add to cooled eggs and lemon juice. Fold in rest of ingredients and let ripen 24 hours before serving.

MARY MYRES

### SEASIDE SALAD

- 1 pkg. lime jello
- 1 c. boiling water
- 2 tbsp. lemon juice
- 1 pkg. Phil Cream cheese or
- 1 c. drained cottage cheese
- 3/4 c. (less 2 tbsp) pineapple juice
- 1 tbsp. chopped green pepper
- 1 tbsp. chopped pimento
- 1 c. Seafood (shrimp or crabmeat or both)
- 1/4 c. pineapple
- 1/4 c. mayonnaise

Dissolve gelatin in boiling water and add lemon juice. Cool slightly. Crush cheese and add all ingredients. Pour into forms and chill.

HATTIE PREVEL

### BEEF SALAD

- 1 pkg. lemon jello
- 3/4 c. beet juice (from can)
- 1/2 tsp. salt
- 1 tbsp. sugar
- 1 c. diced cooked beets
- 1 tsp. onion
- 1 c. hot water
- 3 tbsp. vinegar
- 1 tsp. horseradish  
(heaping)
- 1 c. celery diced

Mix and chill.

ETHEL DOUGHERTY

### GRATED CHEESE SALAD

- 1 pkg. lemon jello
  - 1/2 tsp. salt
  - 1 tsp. minced onion
  - 1/2 c. milk
  - 1 1/2 c. water
  - 1/4 tsp. pepper
  - 1 tsp. lemon juice
- Chill and when it congeals, whip well and add:  
1 c. mayonnaise      2 c. or liess of  
1/2 c. pimento if desired      grated Am. cheese
- Put into mold.

GLADYS JAMIESON

## SALAD DRESSING

### DELICIOUS FRENCH DRESSING

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

1 tsp. each salt, prepared mustard, paprika  
celery seed, onion juice

Mix with silver fork in bowl and add 4 tbsp. vinegar and slowly beat in 1 c. salad oil.

MATTIE PREVEL

### BOILED SALAD DRESSING

1 tbsp. cornstarch	)	
1 tsp. mustard (dry)	)	Put on slow fire and
1 tsp. salt	)	stir. Just before it
$\frac{1}{2}$ tea cup sugar	)	boils add 2 well beaten
Butter size of an egg	)	eggs.
$\frac{1}{2}$ c. cold water	)	
$\frac{1}{2}$ c. vinegar	)	

This dressing is especially good for fruit salads.  
Fold in whipping cream if desired.

MARY LEE SWANN

### FRENCH DRESSING

12 tbsp. powdered sugar	)	
1 tsp. salt	)	Sift together in
1 tsp. paprika	)	bowl

Add:

1 small can (8 oz) Tomato Hot Sauce  
12 tbsp. vinegar  
24 tbsp. Wessen Oil

Beat with egg beater until well blended.

Note: the can of sauce holds a little more than 12 tbsp. so to save measuring by tbsp. after the tomato sauce is emptied, measure vinegar and oil in can.  
Makes 1 quart.

NINA BOCUE

### FRUIT DRESSING

- 1 #2½ can pineapple juice
- Juice of 1 orange
- Juice of 1 lemon
- 2 eggs
- ½ c. sugar
- 2 tbsp. corn starch

Sift together and cook until thick. Add 16 to 20 marshmallows. Chill and when ready to serve, add whipped cream. This will keep for several days in the ice box. Add cream as it is used.

RUTH KUNS

### THOUSAND ISLAND DRESSING

- Rub the bowl with garlic
- ½ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. paprika
- 1 tsp. Worcestershire Sauce
- 1 c. mayonnaise
- ½ c. Heinze's Chille sauce
- ½ c. Heinze's Tomato catsup
- 1 hard boiled egg chopped fine

Leave garlic in dressing for at least 1 hour.

ALICE PLANTZ

### FRENCH DRESSING

- 1½ c. catsup )
- ¾ c. vinegar )
- 1 tsp. mustard )
- 1½ c. salad oil )
- juice of 1 lemon )
- ½ tsp. paprika )
- 1 tbsp. Worcestershire )
- ½ c. sugar (scant) )
- 1 tsp. minced or grated )
- onion )

#### METHOD:

Put in quart jar  
and shake well  
before serving.

IDA HENDERSON

## Edna Helen's Apple Sauce Cake

NON-CANCELLABLE ACCIDENT AND SICKNESS • LIFE • GROUP • HOSPITALIZATION

$\frac{1}{2}$  cup Shortening  
 $1\frac{1}{2}$  cups brown sugar  
1 egg  
1 teaspoon soda  
1 cup thick applesauce  
1 teaspoon salt  
1 teaspoon cloves  
 $1\frac{3}{4}$  cups sifted flour  
 $\frac{1}{2}$  cup chopped walnuts  
 $\frac{1}{2}$  cup raisins

Cream shortening and sugar together  
Add egg and beat until fluffy. Dissolve  
soda ~~in~~-applesauce and add <sup>to</sup> egg mixture.

Sift together salt, spices and  $1\frac{1}{2}$  cups of  
flour. Add to applesauce mixture. Mix re-  
~~flour~~ maining  $\frac{1}{2}$  cup of flour with nuts  
and raisins. Add to batter and stir in.  
(If applesauce was moist, it may be necessary  
to add an additional  $\frac{1}{2}$  cup flour.) Batter  
should be fairly stiff.

Turn in greased loaf pan and bake in  
moderate oven, 350 degrees, 50 to 60 min.  
Serve plain or with butter icing.

## SAUCES

### ITALIAN SPAGHETTI SAUCE

Shortening to brown ) Brown - add onions  
1 $\frac{1}{2}$  large onion ) when meat is just  
1 $\frac{1}{2}$  or 2# ground beef ) about done. Fry  
meat until very  
fine.

3 pieces parsley, 3 kernels garlic, 2 pkgs. dried mushrooms, (use canned buttons when dried are unavailable, 2 cans tomato sauce, 2 cans tomato paste, 1 can canned mushrooms, 1 qt. canned tomatoes.

After browning meat and onions, put in a four quart or larger stewing kettle, and add all other ingredients. Cook on a slow fire 2 to 2 $\frac{1}{2}$  hours. Can make sauce without meat and make meat balls instead.

JANE DURAGE

### ORANGE SAUCE

2 eggs  
1 c. sugar (scant)

Grated rind and juice of 1 orange, juice of half a lemon. Cook until thick and when cool add  $\frac{1}{2}$  pint of whipping cream.

ANNA AVERY

### CHOCOLATE SAUCE

1 c. sugar                       $\frac{1}{2}$  c. boiling water  
1 tsp. vanilla                1 $\frac{1}{2}$  squares chocolate  
1 tbsp. butter                2 tbsp. corn syrup

Melt chocolate over hot water; add butter, corn syrup, boiling water, and sugar, stirring constantly. Finish cooking over direct heat. Boil 3 minutes. Cool and add vanilla. Serve hot or cold.

M. FLOSS BUSCH

MUSTARD SAUCE FOR HAM  
(Serves 150-200)

- 1 Quart chicken broth
- 9 tbsp. cornstarch
- $\frac{1}{2}$  c. vinegar
- $\frac{1}{2}$  large jar prepared mustard
- 1 Quart whip cream
- $\frac{1}{2}$  c. powdered sugar

M. FLOSS BUSCH

SAUCE FOR HAM LOAF  
(Excellent)

$\frac{1}{3}$  as much prepared mustard as current jelly.  
Mix together thoroughly. Add a few drops of whipped cream.

M. FLOSS BUSCH

BARBECUE SAUCE

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 2 tbsp. butter                 | $\frac{1}{2}$ tsp. cayenne pepper |
| 1 sm. chopped onion            | 1 tsp. paprika                    |
| 2 tbsp. vinegar                | 1 tsp. chili powder               |
| 2 tbsp. lemon juice            | $\frac{3}{4}$ c. catsup           |
| 1 tsp. salt                    | $\frac{3}{4}$ c. water            |
| $\frac{1}{4}$ tsp. pepper      | 2 tbsp. Worcestershire            |
| $\frac{1}{2}$ tsp. dry mustard | sauce                             |

Put butter in skillet. Add onion and cook until browned. Add the other ingredients and cook slowly 20 minutes.

ETHEL DAUGHERTY

ANGEL MARSHMALLOW SAUCE

30 marshmallows ) Melt in double boiler  
1 c. orange juice ) and cool  
Whip  $\frac{1}{2}$  pt. cream, fold in marshmallow, cool in refrigerator 24 hours. Serve on slices of angel food cake or any plain cake.

PEARL E. GOIST



## BUTTERSCOTCH SAUCE

Mix thoroughly:

1 c. brown sugar  
2 tbsp. flour  
 $\frac{1}{2}$  tsp. salt

Add to dry ingredients:

1 tbsp. butter  
1 c. milk or cream

Cook in double boiler until it begins to thicken, stirring constantly. Add:

2 tbsp. butter  
 $\frac{1}{2}$  tsp. vanilla

Stir a moment until butter is melted. Serve hot.

M. FLOSS BUSCH

## SAUCE

1 c. sugar  
 $\frac{1}{2}$  c. butter  
 $\frac{1}{2}$  c. cream

Bring to a boil and serve

LILLIAN VOSS

\*\*\*\*\*

Believe it or not, a boiled egg should never be boiled. Simmering produces tastier, better results. The same is also true of "Hard-boiled" eggs.

## SNACKS

### LUNCHEON SANDWICH

Toast 1 side of bread. Butter untoasted side. Place SLICE of pressed or boiled ham, 1 slice tomato, 1 slice thinly sliced or grated cheese. Strip with bacon. Broil slowly in oven until cheese has melted. Cover with white sauce to which cheese, parsley and paprika have been added. Top with olive, and serve immediately. GRACE HOLMAN

### BACON AND TOMATO

Toast rounds of bread the size of tomato slices. Spread with crisp chopped bacon, blended with mayonnaise. Top with tomato slice, cucumber slice, and stuffed olive slice.

### CHEESE PUFFS

Blend 1 8 oz. pkg. of cheese with one well beaten egg, season to taste. Toast fancy shapes of bread on one side, spread other side with butter and pimento cheese mixture. Broil until brown and puffed. Makes 35.

### BARBECUED HAMBURGER

1 # ground beef )  
2 tbsp. butter ) Brown well  
1 small onion chopped  
 $\frac{1}{2}$  c. chili sauce  
1 tsp. prepared mustard  
1 tbsp. vinegar  
1 tbsp. sugar  
1 tbsp. Worcestershire sauce  
Salt and pepper

Cover on low heat for 1 hour. Can be cooked day before. Serves eight. Serve warm on toasted bun.

DORA CULBERTSON

### ORIENTAL SANDWICH

Mix: 3 tbsp. of chopped almonds  
2 tbsp. of chopped preserved ginger  
1½ tbsp. of orange juice

Spread on buttered wafers or between thin slices of bread or gingerbread.

### FRENCH-FRIED SANDWICH

Make sandwiches with filling of sliced chicken or chopped chicken or ham, cheese etc. Press slices firmly together. Beat one egg slightly, add 1 cup of milk, and dip sandwiches in mixture. Fry in deep fat or saute in butter. Serve with garnish of crisp bacon.

### CHEESE DIP

1 clove garlic  
½ # cheese grated  
3 green onions chopped  
2 tbsp. tomato catsup  
½ c. mayonnaise  
Season to taste  
1/3 c. cream

Blend until smooth, roll into balls or spread on crackers.

### SNAPPY SANDWICH

1 pkg. (3 oz) snappy cheese  
16 small stuffed olives  
2 hard cooked eggs  
1 tsp. minced onion  
2 tbsp. melted butter  
2 tsp. lemon juice  
1 loaf bread

Cream cheese until soft, add olives and eggs which have been finely chopped, onion, butter and lemon juice. Blend well and use as filling between slices of buttered bread.

## STUFFED PICNIC BUNS

8 weiner buns cut lengthwise and hollow out center. Mix 1 c. ground ham, 2 minced hard boiled eggs,  $\frac{1}{2}$  c. finely cut celery, dash of onion juice, salt and pepper. Moisten with salad dressing. Fill cavaties of buns, put top on and roll in wax paper. Put in oven at 300° for 15 minutes and serve warm.

## CHICKEN AND HAM SANDWICH FILLING

$1\frac{1}{3}$  c. butter  
 $\frac{1}{2}$  c. finely chopped cooked chicken  
 $\frac{1}{2}$  c. finely chopped cooked ham  
salt and paprika

Cream butter, add chicken and ham, season to taste.

MAUDE M. MERRY

## CHEESE SANDWICH SPREAD

1# cream American cheese  
1 small can cream  
2 tbsp. butter  
 $\frac{1}{2}$  tsp. paprika

Put in double boiler and melt. Whip until smooth.  
Put in pimentos if desired.

NELLIE COOPER

\*\*\*\*\*

Who's too proud for day-old bread? It's not only cheaper and just as nourishing, but actually better for the teeth and gums, according to experts.

## LARGE QUANTITIES

### CHICKEN DISH

- 8 lbs. chicken (cooked and cut in pieces)
- 1 qt. fresh bread crumbs
- $\frac{1}{2}$  lb. raw rice
- 10 eggs - beaten slightly
- $\frac{3}{4}$  qt. chicken broth
- 3 c. milk

Stuffed olives, celery, green pepper and pimento to taste

Bake at 300-350°, 45 min. depending on thickness  
Serve with creamed chicken soup. (2 cans) Serves 25.

JEAN COBB

### MEAT LOAF FOR 50

- 8 lbs. Beef ground
- 2 lbs. Pork ground
- 10 oz. bread crumbs
- 12 beaten eggs
- 2 qts. milk
- $2\frac{1}{2}$  oz. salt
- 2 oz. onion chopped
- 1 tsp. pepper

Mix well, place in 5 oiled pans 4x9. Bake 1 hour 45 minutes at 350°.

MABEL CHMELIK

### MACARONI SALAD FOR 50

- 2 pkgs. macaroni
  - 1 lb. shrimp
  - 1 can peas
  - 1 bunch celery
  - 1 doz. hard boiled eggs
  - Salt, pepper, paprika
- Shred  $\frac{3}{4}$  heads lettuce - serve on lettuce leaves.

FLORENCE ASHBY

## HARVEST SUPPER

4 lb. boneless pork	4 c. (2 #2 cans) peas
2 c. finely cut celery	2½ c. (1 #2½ can)
4 c. chopped onion	tomatoes
1 tbsp. salt	½ tsp. nutmeg
2 c. (1 lb.) rice	1 tsp. thyme
2 c. (1 No.2 can)	½ lb. cheese food
mushroom pieces	

Cut pork into 1/2 in. cubes. Combine pork, celery, onions and salt. Brown well in a heavy skillet. Cover and cook slowly about 1/2 hour. Cook rice according to directions on pkg. Drain. Combine with pork, vegetables, and seasoning. Put into a large baking pan (9x15x2½ in) Bake in moderate oven 350° about 2 hrs. Cover with sliced cheese food during last hour of baking period.

Note: May be kept hot or reheated. Serve from baking pan on buffet table.

Yield: 12 to 15 servings

MARJORIE BOST

## GREEN RICE

10 eggs  
4 c. finely chopped parsley  
10 small onions, minced  
5 c. grated strong cheese  
1½ c. salad or olive oil  
10 c. milk  
10 clove garlic, finely chopped  
20 c. cooked rice (about 6½ raw)

Beat eggs well. Add the remainder of the ingredients, except the oil and mix well. Place in a greased baking dish and pour the oil that remains over the top of the casserole. Bake at 325° for 30 to 40 minutes. Use any rich sauce over.

Serves 40

MARJORIE BOST

VEGETABLES - 50 Servings

String beans	15 lbs.
Carrots	15-18 lbs.
Cabbage slaw	8 lbs.
Canned corn	1 #10 can
Celery (iced)	16 bunches
Potatoes (mashed)	18 lbs.
Squash	20 lbs.
Sweet potatoes	15 lbs.
Peas	25 lbs. - 2 #10 cans
Olives	1 qt.

GLADYS MATTICE

BISCUITS - 50 Servings

17½ c. - 2 large Bisquick

5½ c. milk

Make soft, not sticky dough. Roll out ½ inch thick, cut with 2½ B. cutter. Bake 10-15 minutes.

GLADYS MATTICE

FRESH FRUIT OR BERRY COBBLER

50 Servings

24 c. fruit or berries (6 qts)

6-8 c. water

6-8 c. sugar

½ c. cornstarch

¼ c. butter

1-1/3 tbsp. cinnamon

2 large Bisquick

6½ c. cream or 4½ c. milk

2¼ c. butter

Add 1 c. sugar to mix if desired. Mix to smooth dough, roll ½ inch thick, for individual cakes cut with #3 cutter or roll square and cut. Bake 10-15 minutes (450°) oven. Serve when cool by splitting and fill and top with fruit or berries. Top with whipped cream.

NELLIE COOPER

WALDORF SALAD

50 Servings

Apples diced -  $7\frac{1}{2}$  lbs. - 7 qts. Vol  
 Celery chopped- 2 lbs. - 2 "  
 Salad dressing- 2 lbs. - 3 c.  
 Lemon juice - 2 oz. -  $\frac{1}{4}$  c.  
 Walnuts chopped- 4 oz. - 1 c.

ALENE PETTIBONE

CARROT & RAISIN

50 Servings

Carrots grated (raw)  $8\frac{1}{2}$  lbs. 6- $\frac{1}{3}$  qts.  
 Raisins 10 oz. 1- $\frac{3}{4}$  c.  
 Salt  $\frac{1}{2}$  oz. 1 tbsp.  
 Mayonnaise  $2\frac{1}{2}$  lbs. 1- $\frac{1}{4}$  qts.

CAROL PETTIBONE

VEGETABLE SALAD

50 Servings

Cucumbers (peeled & diced)  $5\frac{1}{4}$  lbs.-5 qts.  
 Celery chopped  $4\frac{1}{2}$  lbs.- $4\frac{1}{2}$  qts.  
 Tomato wedges 6 lbs.-3 qts  
 Toasted almonds 12 oz. - $2\frac{1}{2}$  c.  
 (blanched or sliced)  
 Salt 1 oz. -1 tbsp.  
 French dressing 4 lbs - 2 qts.

CRAB SALAD for 50

3 lbs. (or more) crab meat  
 4 stalks celery  
 $\frac{1}{2}$  qt. pickles  
 9 heads lettuce, outside leaves for serving  
 Season with salt, pimento, etc. Moisten with  
 salad dressing.

MABEL CHEMLIK



## CHICKEN a la KING

Butter - 4 c. - 2 lbs.  
Flour - 4 c.  
Salt - 2 tbsp.  
pepper -  $1\frac{1}{2}$  tsp.  
Chicken stock -  $10\frac{2}{3}$  c.  
Milk -  $5\frac{1}{3}$  c.  
Cream -  $5\frac{1}{2}$  c.

Diced cooked chicken - 8 c (2 quts),  $2\frac{2}{3}$  mushrooms sauted in  $\frac{1}{2}$  c. butter, 2 c. cut-up pimentos, 12 hard boiled eggs.

Melt butter. Blend in flour, salt and pepper. Remove from heat. Stir slowly in chicken stock, milk, and cream which has been heated together. Return to heat, cook slowly until thick and smooth, stirring constantly. Stir in chicken and mushrooms, continue cooking until heated through. Just before serving, add pimentos and hard cooked eggs. Serve in patty shells, on biscuit or over cooked rice. Serves 50.

GERTRUDE HILL

## CHILI CON CARNE

50 Servings

Ground beef - 6 lbs.  
Chopped onion -  $7\frac{1}{2}$  c.  
Fat or drippings - 1 c.  
Cooked kidney beans - 15 c.  
Tomato soup - 8 c. (2 qts.)  
Chili powder - 6 tbsp.  
Flour - 6 tbsp.  
Water - 1 c.  
Salt - 2 tbsp.

Brown beef and onions in fat in heavy frying pan., add beans and tomato soup. Cook 10 minutes. Make paste of chili powder, flour and water. Blend paste into meat mixture. Add salt. Cook over low heat 45 minutes, stirring frequently to avoid scorching. Bake 1 hour in  $375^{\circ}$  oven.

FLORENCE ASHBY

## COMPANY SALAD

- 2 pkg. Phil. cream cheese
- $\frac{1}{2}$  lb. marshmallows
- 1 c. grated pineapple
- 1 pkg. lime jello
- $\frac{1}{2}$  pt. whip cream

Cut marshmallows in small pieces. Break up cream cheese. Drain pineapple. Add cream whipped to above. Use 1 c. hot water to lime jello and add pineapple juice for rest of liquid. Cool well. Put loosely the pineapple, cheese and cream mixture in mold or small molds. Now pour jello over the top slowly so it runs down sides and in all cavities to bottom of mold. Let set. Serve with dressing for salad or whipped cream and cherry dessert. May use lemon or red jello if desired. Serves 10.

MILDRED WARDE

## FRUIT SALAD (24 hr.)

- 4 No.  $2\frac{1}{2}$  cans pineapple (broken slices)
- 4 No.  $2\frac{1}{2}$  cans fruit cocktail
- 2 No. 2 cans Royal Ann Cherries
- 4 lb. marshmallows

Cut pineapple in chunks, pit cherries. Drain well all fruit. Cut marshmallows in pieces. Mix together with fruit.

### Salad dressing

- 12 egg yolks
- 10 tbsp. milk
- 10 tbsp. vinegar
- 3 tbsp. butter
- 3 tsp. salt
- $\frac{1}{2}$  c. sugar

Cook all together and cool. When cool, add cream whipped ( $1\frac{1}{2}$  pt. whipping cream). Mix well with fruit and marshmallows. Let stand from 12 to 24 hours. Requires no other dressing when served. Serves 40.

MILDRED WARDE

## BAKED BEANS FOR 50

5 lbs. Navy beans. Wash, soak over-night. Drain, add 1 gal. 1 pt. water, cook until tender. Add 2 oz. salt, 6 oz. brown sugar, 1 tsp. mustard, 1 oz. vinegar, 8 oz. molasses, 1 lb. salt pork diced. Bake 4 hours 350°. Add more water if needed.

GLADYS MATTICE

## BAKED CREAM CHICKEN

6 lbs. chicken

1 can mushrooms

Boil chicken until tender - when cold, cut as for salad.

Put 1 qt. cream in kettle on stove. Mix 4 tbsp. butter melted and 4 even tbsp. flour and add slowly to cream. Stir until perfectly smooth, and stir constantly until thickens. Add a small onion grated, and season very highly with cayenne and salt.

Put chicken and mushrooms into mixture and put into baking dish. Cover top with bread crumbs and bits of butter. Then pour a little more cream over the top.

This must be seasoned highly (Sauce) or when you mix with the chicken it will taste flat. A little pimento may be added. Bake 25 min. in moderate oven. Serves 24.

LENETTA HOCKFORD & EDNA STILES

Turn one pound of butter into two with the magic of gelatin. Here's how: Work one pound of butter into small pieces. Let stand at room temperature until soft enough to beat. Soften one envelope of unflavored gelatin in  $\frac{1}{4}$  cup cold water or milk. Add 1- $\frac{3}{4}$  cups hot fresh or evaporated milk and stir until all gelatin is dissolved. Cool to lukewarm. Gradually whip milk into butter with beater or electric mixer. Add coloring if desired. Keep covered in refrigerator. Use within a week - as a spread - not for cooking.

## SANDWICHES

### HAM SALAD

50 Sandwiches

Ham cooked and chopped	2 lbs.- 1½ qts.
Eggs, hard cooked "	11 oz. - 2 c.
Celery fine "	6 oz. - 1½ c.
Sweet pickle - (relish) chopped fine. . . . .	6 oz. - 1 c.
Prepared mustard	¼ oz. - 1 tbsp.
Dressing cooked	1 lb. - 2 c.
Salt	1 tsp.

### TUNA SALAD

50 Sandwiches

Celery chopped fine	8 oz. - 5 c.
Tuna	2¼ lbs - 5 c.
Pickles chopped fine or relish. . . . .	6 oz. - 1 tbsp.
Lemon juice	1½ oz. - 1-2/3 tbsp.
Boiled dressing	1¼ lbs.- 2½ c.

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1 lb. coffee	50 cups
2½ oz. tea	50 cups
1 qt. cream	50 cups
2 lbs. sugar	50 cups

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POTATO SALAD - 12 qts. for 50 servings.