

Cabbage Rolls - J. Stake

2^{lb} gv. meat

1/2 cup catsup

1/2 cup minute Rice

Salt + pepper to taste

onion

1/2 cup milk.

Mix together

1 cabbage - core + boil 15 min.:-

Pull leaves away

Place portion of meat in cabbage

and roll up and secure with
tooth picks.

Use large roomy pan.

Pour ^{part of} 1/2 can tomato juice in
bottom. Place cabbage rolls
into this. Pour remainder of
tom. juice over all. Cover with
1 can sauerkraut. Sprinkle with
black pepper. Cover + simmer 2 hrs.

HAM LOAF

Marty Kibler

2 lbs ham & 1 lb pork ground

1½ cups bread crumbs

4 eggs

1 cup pineapple juice

1 pinch ground cloves

MIX TOGETHER AND FORM LOAVES.

SAUCE 1 cup brown sugar, ½ cup vinegar, ½ TBS. dry
mustard, 1½ cups pineapple juice. Mix together
and baste every 15 minutes.

Bake 1½ hrs approximately. 350°

Sweet Ham Loaf

- 1# Sm. ham ground
- 1/2# Fresh Pork ground
- 2 beaten Eggs
- 1c. dry fine bread crumbs
- 1c. milk
- 1/8 teas. pepper
- Salt to taste

Bake 2 hrs. at 375°

Paste

every 15 min.
with sauce. (over)

1/4c. vinegar

1/2c. Br. Sugar

1/4c. water

1 T. dr. mustard

Bever's Sandwiches

1/2 # spiced ham - diced

1/2 # Am. cheese - diced

1/4 of an onion - minced

olives - optional

2 hard boiled Eggs - chopped

1/2 c. chili sauce

3 T mayonnaise

mix - put in

buns - in oven

4/25° - till

hot - 15 min?

GRANDMA NIC'S VEGETABLE SOUP

“Grandma dictated this to me. My handwriting looks like I was about 14.”---Cheri Lewis

2 lbs. chuck roast or stew meat

1 soup bone

1 can stewed tomatoes

potatoes

carrots

celery

onion

cabbage (optional)

1 can peas

1 can cut green beans

1 can corn

1 can navy beans

Cook the meat and soup bone until tender. Cool. Cut meat into small pieces and return to broth. Add tomatoes and fresh vegetables. Simmer. Add canned vegetables, one at a time, keeping broth boiling. Cook until vegetables are done.

Bride's Salad

1 pkg. lime jello dissolved in $1\frac{1}{4}$ C boiling water & cool

add 1 C dry cottage cheese

2 tsp. chopped pimentos or green pepper

1 tsp. chopped onion

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

$\frac{1}{3}$ C nut meats

$\frac{1}{2}$ C mayonnaise

1 C cream (whipped)

California Salad

Disolve 1 pkg. lemon jello in
1 cup hot water - add
1/4 C. sugar

1/4 tsp. salt and cool.

Add 3 oranges cut up
1 sm. can. W. pineapple
mold & chill - add nuts
if desired.

Carrot and Pineapple Salad.

4 carrots cut fine.

1 c. cr. pineapple
walnuts

celery
optional

dissolve 1 pkg. lemon jello
in 1 c. hot water. When cool
add carrots, pineapple & nuts.
Mold & serve with salad
dressing with wh. cream added.

Cole Slaw

— Betty Mag.

- 1 - 8oz. can cv. pineapple
- 2 c. Shredded Cabbage
- 1/2 c. Ch. Celery
- 2 T Ch. green pepper
- 2 T horseradish
- 3 T mayonnaise or salad dressing.

Combine ingredients and chill.

Fruit Gingerale Salad

2 lime jello or 1 l. + 1 lemon

2c. hot water to dissolve jello

2c. gingerale

4 T. sugar

2 bananas sliced

1 grape fruit in sections

2 oranges in sections

1/2 c. ch. nuts.

(1c. Malaga grapes)

1 pkg. Lime salad
1 c. Lime Jello
1 c. hot water - dissolve Jello
Add 1 pt. Lime Sherbert
1/4 teas. almond Extract.
1-16 oz. can gr. fruit sections
1/2 c. ch. Peas.

8 x Silylin. Saw

over

Luncheon Salad

1 can Kidney beans drained

2 c. shred. Cabbage

1 t. onion

2 T. pickles, cut up.

Moisten with mayonnaise

Serve on lettuce

Garnish with hard-cooked eggs.

Mand. orange salad

2 pkgs. Orange Jello

Dissolve in 2 cups boil. water.

Cool jello.

Add 1 pt. orange Sherbet & beat with
beater then add 1 med. can cr.

pineapple, (drain well)

2 small cans mand. oranges
(drain) Pour in molds or flat
dish to eat.

Salad

Use left over creamed peas
with hard boiled eggs chopped,
2 or 3 chopped sweet pickles.

1/4 c. of sharp cheese - grated
mix with mayonnaise
and serve on lettuce.

Pear Salad

1 pkg. lime jello

Dissolve in hot water - 1 cup

Add 1 cup ginger ale

Chill until thick & syrupy

Slice 8 canned pears

in juice of one lemon

Arrange in shallow dish
and pour thickened jello
over the pear halves.

Place ball of cr. cheese in hollow of pear ^{if desired}

Old-Time potato salad

1 1/2 # Small new potatoes
cooked in their jackets then
peeled and diced in 3/4 in. pieces
3/4 cup boiled dressing
1/4 " finely cut fresh onions, tops ok.
1 cup finely diced celery
Salt & pepper

Mix the hot diced potatoes with
1/2 cup dressing and let stand till
cool. add remaining dressing

to onions & celery - mix
lightly with potatoes and
salt and pepper to taste.

Tuna Salad

- 2 lg. can tuna fish
- 1 pkg. frozen green peas - cooked & cooled
- 2 cups chopped celery
- 4 tablespoons green pickle relish
- 2 " relish juice
- Mayonnaise to mix & a dash of lemon juice.
- Mix well & store in

refrigerator. Just before serving add 1 pkg. potato chips crushed. (39¢ size.)

Serve on lettuce leaf.

Tuna-Macaroni Salad

- 2 To 3 cups Cooked, Chilled Macaroni.
- 1 cup tuna fish, flaked.
- 1 medium onion Chopped
- 3 hard boiled eggs, sliced.
- 1 cup Chopped celery.
- 2 tblsp. Chopped piments
- 2 tblsp. Chopped green pepper.
- Chopped cucumber if desired.

Mix ^{over} well with mayonnaise

or salad dressing, season to taste, and store in refrigerator at least 2 to 3 hours before serving.

Ethel Field

TWO-TONE SALAD

Ruth Ann

Make 1 box jello and let set. Make a mixture of cream cheese (8oz.), chopped nuts and 1 can crushed pineapple. Add syrup from pineapple if necessary. Spread on top of bottom layer of jello. Chill in refrig. Then make 1 box of jello and pour on top.

Vegetable, macedo Salad - Ruth

Maurice

1 pkg. lemon jello

1 cup boiling water

1/2 " grapefruit juice

1 T vinegar

1/2 cup. chopped cabbage

1/3 " diced celery

2 T. ch. green pepper

1/3 cup grated raw carrots

1 T minced onion

1 T sugar.

1/3 teas. salt

1/4 teas. pepper

Mrs. H. E. Blair

Harvard Beets

Mix - $\frac{1}{2}$ C sugar

1 T cornstarch

$\frac{1}{8}$ T ~~cornstarch~~ salt?

Add - $\frac{1}{2}$ C. cider vinegar and
 $\frac{1}{3}$ C. of beet juice from can.

Cook until sauce is clear and
thickened. Add 2 to 2 $\frac{1}{2}$ cans
of small beets and let heat.

Before serving add 2 T butter and 2 T orange

juice.

Cabbage Au gratin

- 1 small cabbage, shredded
- 1 cup medium 'white sauce'
- $\frac{3}{4}$ cup sharp cheese, grated
- $\frac{1}{2}$ cup mild cheese
- $\frac{1}{2}$ tsp. nutmeg, optional

Cook cabbage and drain. Add nutmeg and mild cheese to cream sauce or slice in over the top. Place cabbage, cr. sauce, & grated cheese in casserole in layers. Bake 400° about 20 min.

Peas and Onions

1 can peas drained
Cut 2 onions in thin slices
& separate into rings
Melt 2 T. butter in fry pan
add onions, saute till tender
and brown. Add peas, salt
and pepper. Heat again &
serve at once.

Here's what's cookin' Crunch Top Potatoes Serves 8



Recipe from the kitchen of Mary Nicolls

6 T_s. butter or marg.

3 or 4 lg. bak. potatoes

paped - cut in crosswise
1 slice

$\frac{3}{4}$ c. crushed corn flakes

1 c. shredded sharp cheese

1 teas. salt

1 " paprika

melt butter in $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ in
pan at 375°
over

Add a single layer of potatoes;
turn once in the butter.

Mix remaining ingredients;
sprinkle over the potatoes.

Bake $\frac{1}{2}$ hr. or till done
and tops are crisp.

Serve hot.

Sauerkraut Casserole

1 can sauerkraut
 $\frac{1}{8}$ t. pepper
1 c. tomato juice
4 frank furters
Mix sauer. pep. + tom. juice
& pour into greased $1\frac{1}{2}$ qt.
casserole. Cut frank. lengthwise
& then crosswise and arrange
on top of sauerkraut. Bake in
hot oven 30 min. basting twice.

String Bean Casserole

onion rings
on top

put drained canned

string beans

in casserole, pour over them

a can of cream of mushroom

soup & bake in oven till

heated thru - about 20 min.

String Beans *à la* Française

3 slices Bacon cut up + fried
Remove from skillet and put
1/2 c onion in skillet and fry
till Brown. Then add 1 can
string beans, salt + pepper
and heat thoroly. Garnish
with bacon.

over

English Relish

1 doz. green cucumbers
10 green peppers
8 onions
1/2 pk. green tomatoes

Chop fine, salt to taste, let stand awhile, then drain!

Add 2# Br. sugar, mustard seed and celery seed or 2 stalks celery. Add vinegar to cover. ^{cook} till ^{tend.} soft.

Sauce for pork chops - many
Brown p. chops in skillet
Pour over them

Sauce: -

1/2 c. catsup

1 teas. salt

(1 " celery seed)

1/2 " nutmeg

1/3 cup vinegar

1 cup water

(1 bay leaf)

Bake in oven 1 hr.

Sour-Sweet Sauce for Beets

1/2 c. sugar

1 T. corn starch

1 teas. salt

1/2 c. vinegar

1/4 c. water from beets

Cook 5 minutes

Add 2 T. butter.

Bran Muffins (refrigerator)

{ 1 stick oleo ($\frac{1}{2}$ c.) Half of original (2 qt. of batter)

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

1 tsp. salt

2 eggs

1 pt. (2 c.) buttermilk

Batter will keep a month in refrigerator.

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

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

Bake 20 min. 350°-375°

1 $\frac{1}{2}$ c. 40% Bran Flakes

1 $\frac{1}{2}$ c. all Bran } Soak in 1 c. of boiling
1 $\frac{1}{2}$ c. raisins } water while mixing rest

Raisin Bran Flakes.

(Mickey)

makes 2 1/4 doz.

1/2 box - 15oz. Raisin Bran Flakes

2 1/2 cups Flour

2 1/2 teas. B. soda

1 teas. Salt

1/2 c. oil

1 1/2 c. sugar

2 c. Buttermilk

2 Eggs

(over)

Mix dry ingredients

Add eggs, oil and
Buttermilk.

Mix well

Bake 15 to 20 min.

at 400° in greased

muffin tins or
muffin paper

Batter keeps in Refrig.
up to 6 wks.

C. Leaf Rolls - Mr. Miller
2 sm. yeast cakes or 2 dry yeast
1/4 cup warm water
1 T. sugar
1 cup milk scalded
1 " water
1 1/3 T. sugar
3 T shortening
1 T salt
6 cups flour over for method

Soak yeast in 1/4 c. warm water
and add 1 T sugar.

Scald milk & add water. ^{Sugar}
_{shortening}
_{1 T salt}

- When cool - add yeast
and flour - let rise once.

Shape into rolls and let
rise again.

Sally Barr's Nut Roll (Strudel)

4 c. flour

$\frac{1}{2}$ # also

4 Eggs

over for
filling

4 tablespoons sugar

1 Lg. Yeast dissolved in
 $\frac{1}{2}$ cup warm water.

Nut Roll Filling

1 # nuts

add 1 cup hot milk, $\frac{1}{4}$ c sugar
3 tbs. also $\frac{1}{2}$ cup honey

Bring to boil stirring constantly
add 2 beaten eggs and cook
slowly until thick - add
 $\frac{1}{4}$ tsp. salt.

Pumpkin - Raisin - nut Bread. ^{Opp.}
W. H. C. Book

1 c salad oil
4 eggs
2/3 c. water
2 c. canned pumpkin
3 1/3 c. flour
3 c sugar
1 1/2 teas. salt
1 tea. nutmeg
1 " cinnamon
2 " B. soda
1 cup Raisins
1 " ch. nuts (over)

Mix oil, eggs, water and pumpkin in a large bowl. Add flour, sugar, salt, nutmeg, cinnamon + soda; Beat until well-blended. Add raisins + nuts.

Pour into 4 greased + floured 7 3/8 x 3 5/8 x 2 1/2 in. pans. Bake at 350° about 50 min. to 1 hr.

Serve with cr. cheese if desired.

Sweet Rolls.

350° 12-15 min

1/2 C. shortening	} cream	} Dissolve 2 pkgs
1/2 C. sugar		
add 2 eggs + 2 tsp salt.		Warm Water.

Add yeast to above. 3/4 C milk.

about 4 cups flour.

Let dough rise until light. Roll into rectangular shape. Spread with butter, sugar + cinnamon. Roll up + slice into 1-1 1/2 in rolls. Rise until light again. Place in well greased Pan.

Kanuche

— Mrs. Anglen

3 cups of Br. Sugar

1 cup of milk

1 tbs. of butter

2 cups of chopped nuts

1 tbs. vanilla.

Boil milk & sugar to soft ball
Add butter, remove from fire add
vanilla & nuts — Best.

Walnut Divinity Fudge

R. D. Davis

2½ c. sugar }
½ c. water } Boil to soft ball.
½ c. Wh. Karo } 230°

Beat 2 Egg whites till stiff
Add to it ½ the syrup beating
constantly.

Cook remainder of syrup to hard
ball. 250° add slowly to first mixture.
Beat until stiff.

or cherries -

Add 1 c. ch. Walnuts and 1 teas. vanilla

Peanut Clusters

1# milk chocolate chunk or bar

1# Spanish peanuts

Heat choc. over hot (not boiling) water until melted - add the peanuts (remove some of the shells) & stir well - drop by teaspoons on waxed paper & put in cold place to set.

Pink Popcorn

5 cups slightly salted pop corn

1/2 cup wh. sugar

1/2 " water

Red food coloring

1 1/2 T. Confectioners' sugar

Put p. corn in lg. bowl.

In 1 qt. saucepan combine sugar

and water. Stir over low heat until sugar is dissolved; then cook gently to 238° - soft ball stage.

Remove from heat, then tint delicate pink with food coloring. Pour over pop corn, stir until well coated. Sprinkle with P. sugar & stir.

Pop Corn Balls

2c. Kars Red label

2c. gv. sugar

1c. water

4T. butter

Cook to 290° or hard
crack
stage.

Yours truly,

Mrs. Dwight Weeks, Jr., Treasurer
Woman Society of Christian Service

Banana Cake → ← g. season
1 1/2 cups w. sugar
1/2 " shortening
2 eggs
2 or 2 1/2 cups flour
2 bananas mashed (over for frosting)
1/2 teas. salt.
1/2 " soda
1 " B. powder
1 cup sober milk
vanilla

optional frosting:
Caramel "

Grand
Household

3c. Br. sugar
1c. water
Boil to soft Ball stage
Add 1 T butter + 1 teas. vanilla
Let cool - then Beat until thick
add cream till of consistency spread

Choco. ~~Flour~~ Cake with Karo

1/2 c. Crisco Blend Crisco, Sugar
3/4 c. Sugar salt, vanilla + eggs
1/2 teas. Salt Add syrup and
1 teas. Vanilla Choco. Beat well.
2 eggs Sift dry ingred. Add
1/2 cup wh. Karo to Crisco mixture
2 sq. Choco. melted alternately with
1 3/4 cups sifted cake flour milk.
1 teas. bak. Soda Bake in 2-9 in pans
1 cup sour milk 350° - 30 to 35 min

Brownies

CHOCOLATE SHEET CAKE

Mother's
G. Hamilton

(use jelly-roll pan, bake 20 min. 350°)

Sift into bowl 2 c. sugar
2 c. flour
1 tsp. soda

In pan, melt 2 sticks oleo (1 c.)
4 Tbsp. cocoa
1 c. water

Bring to rapid boil, pour over dry ingredients,
stir until well mixed.

Add 1/2 c. buttermilk
2 eggs

1 tsp. vanilla (frost while hot)-over

Pour into sheet-cake pan, bake 20 min. 350.

Icing:

Melt 1 stick oleo
add 6 Tbsp. buttermilk
4 Tbsp. cocoa

Bring to boil and add 1 box powdered
sugar

1 Tbsp. vanilla
1 c. nuts

Spread on cake while hot.

Cinnamon Ozzie Cake

1 1/2 cups flour

1/2 teas. B. powder

1/2 cup sugar

1/4 teas. salt

4 T butter

1 egg

2/3 cup milk

1/2 cup B. sugar

1/2 teas. cinnamon

Bake 30 to 40 min.
in 400° oven.

good served warm.

over for method

Sift flour once before measuring. Sift flour, B. powder and salt together. Cut in butter until finely blended. Blend in beaten egg and milk (mixed together)

Beat vigorously. Pour into a greased pan and sprinkle with cinnamon & B. sugar

Pineapple Upside Down Cake

Bake 40 min. 325°

1 1/4 c. sift. cake flour
1/4 teas. B. powder
1/4 " salt
4 T. shortening
1/2 c. sugar
1 egg well-beaten
1/2 c. milk
1 teas. vanilla
① Prepare batter

② Melt
1 T butter in
8 in. iron skillet
add 1 c. Br. Sugar
Stir until melted.
On top of this
arrange 4 to 6 slices
pineapple and
1 c. pecan meats ^{pour}
over this _{batter}

Granny's Spice Cake.

1 1/2 c. flour

2 " Brown sugar

1/2 " Crisco

1/2 " sour milk

1 Teaspoon B. soda 1/2 in milk & 1/2 in flour

4 Egg leaving out white of one for frost.

Salt. Cinnamon cloves & nutmeg
to suit taste.

Strawberry Cake -

Ellen -

Pour into mixing bowl and beat for 2 minutes with an electric mixer:

1 white cake mix (Pillsbury)

3 tbsp. cake flour

$\frac{3}{4}$ c. Wesson oil

$\frac{1}{2}$ c. cold water

1 reg. size box strawberry jello

Add 4 eggs - one at a time - beating well after each addition

Beat in approximately 1 cup fresh or

frozen strawberries (omit juice)

Thoroughly beat the strawberries into the batter.

Pour into 2 - 9 in. pans or 3 - 8 in. pans and bake in a 350° oven for 30 min.

Cool cake thoroughly in pans before removing -

Frosting

1 stick oleo

1 box powdered sugar

1 c. strawberries

Cream also at room temp. with
the sugar adding strawberries -

For variety - use just enough
frosting for the filling between the
layers and use whipped cream or
Dream Whip to frost the top and
sides.

Mrs. Howard Burns
Strawberry Cake

1 box white cake mix
4 eggs
3/4 cup cooking oil
1/2 cup water
3/4 cup crushed (fresh or frozen)
strawberries
3 tablespoons flour

1 box strawberry gelatin, dry

Mix all together. Bake in two
9-inch layers or loaf pan at
350° for 30 or 35 minutes.

When completely cool ice
with:

Icing

1 cube butter
1/2 cup crushed strawberries
Pinch of salt
1 box powdered sugar
Cream butter, sugar and salt.
Add strawberries. Spread on
cool cake.

Brown Sugar Frosting
2 egg whites
1 1/2 cups Brown sugar
Salt
1/3 cup water
1 teas. vanilla

Beat over boiling water 7 min.
or until peaks form.

g from pans, finish cooling on wire rack
ALTITUDE DIRECTIONS... SEE SIDE OF BOX



Ivory Satin FROSTING

Frosts two 8 or 9-inch layers.

COMBINE in top of double boiler, $\frac{1}{2}$ cup **sugar**, $\frac{1}{4}$ cup firmly packed **brown sugar**, $\frac{1}{4}$ cup light **corn syrup**, 2 **egg whites**, 2 tablespoons **water**, $\frac{1}{4}$ teaspoon **cream of tartar** and $\frac{1}{8}$ teaspoon **salt**.

COOK over boiling water, beating constantly until mixture stands in peaks. Remove from heat. Add $\frac{1}{2}$ teaspoon **vanilla**; beat until of spreading consistency.

For another delicious fluffy frosting, use Pillsbury Fluffy White Frosting Mix. Easier too.

Edelweiss Fudge Pie - Mary N. Serves 8

- 2 oz. german's sweet chocolate.
- 1/2 c. butter
- 3 lg. eggs - about 2/3 c.
- 1/2 c. sugar
- 1/2 c. firmly packed brown sugar
- 1/2 c. all purpose flour w/ self-rising
- 1 tess. vanilla
- 1 c. wh. cream whipped

In medium saucepan over low heat, melt chocolate and butter -

Stirring constantly just until both are melted. Remove from heat; cool mixture to room temp. (may cool a few minutes in refig. or freezer.) In large mixer bowl beat eggs at high speed 2 min. until foamy. Add sugar + br. sugar. Beat at high speed 1 min.

At low speed blend in flour for 1 min. Add cooled choc.-butter mixture - beat 1/2 min. at med. speed until mixture is well-combined. Pour into well-greased 9 in. pie pan. Bake at 325° for 40 min. Cool. Serve with wh. cream. 1/2 c. ch. nuts or flaked coconut

May be stirred into mixture

Lemon Sponge Pie

Bl. Cover

2 T. butter

1 c. sugar

1 c. milk

1 T. flour - level

3 eggs

Juice + rind of 1 lemon

Cream butter + $\frac{1}{2}$ of the sugar

Add egg yolks lightly beaten

Add grated rind and juice

Mix other $\frac{1}{2}$ of sugar and the flour, add milk and stir well add to first mixture.

Fold in 3 egg whites.

Pour into un-baked crust.

Bake in 425° oven for 15 min.

then 300° " " 25 " "

Raisin Pie

2 Cups seeded white raisins }
currents if you have them } Cook 'til
Lick Salt } tender
2 C. water

Add:

1/4 C. Sugar
1 T. corn starch mixed with water
4 tsp. Concentrated orange juice
2 tsp. " lemon juice
1/2 C. chopped walnuts (over)

Brush top crust with milk &
sprinkle with sugar.

Bake at 350° 'til golden
brown.

Sue Ellen McClintock

5/5/73

Raisin Meringue - 2 crust Raisins
1 c. hot water 1 Box raisins
1 c. raisins cook 20 min.
1 c. sugar Add 1 c. sugar
1/2 c. flour (scant) 5 min. before
2 egg yolks taking from stove.
1 T. vinegar Fill pie.
1 T. butter

Cook raisins and water in double
boiler 20 min. - add flour & sugar
mixture - then eggs & rest of ing. ^{Cook} 2 min

Fresh Strawberry Pie

Ellen's

1 1/2 c. sugar

1 1/2 c. water

1/4 c. cornstarch

} cook until
transparent

Add! 3oz pkg. strawberry jello
stir 'til dissolved. Cool in
refrigerator. When cold add
1 qt fresh berries + mix.
Put in baked pie shell + chill.

Beverage

Chocolate Cookies

Their flavor is on the milk-chocolate side and their texture is crunchy.

1½ cups fork-stirred all-purpose flour

1 teaspoon cream of tartar

½ teaspoon baking soda

¼ teaspoon salt

½ cup butter

1 large egg

½ cup sugar

1 teaspoon vanilla

1 square (1 ounce) unsweetened chocolate, melted

Stir together the flour, leavenings and salt; with a pastry blender cut in the butter until fine. Beat the egg, sugar and vanilla until thickened and lemon color; stir into the flour mixture; stir in the chocolate until blended and smooth. Using a level tablespoon for each, roll into balls. Place several inches apart on greased cookie sheets. With the bottom of a 6-ounce custard cup, pressing down very lightly to keep the dough from sticking, flatten each cookie to ¼-inch thickness. Bake in a preheated 375-degree oven for 8 to 10 minutes. Remove to wire racks to cool. Tops may be covered with chocolate frosting. Makes about 2½ dozen.

Choc. Oatmeal Cookies. - Jeannette^{m.}
melt 1 stick, also over low heat.
add 2c. sugar + 1/2c. milk,
+ 1c. Tablesp. Cocoa. mix + stir ^{over} heat
until sugar dissolves.
Remove, and add 1 teas. vanilla
and 3 cups of minute rolled oats.
Dates nuts, raisins, or coconut
may be added if desired.
Drop by teas. on wax paper
and chill in Refrig.

Mr. & Mrs. Minor Smith
R. F. D. #3
Poland, Ohio

Dates and Nut Squares (Bishop's Bread)

Beat until foamy: 2 Eggs 325°
25 to 30 min

Beat in: 1/2 c. Sugar
1/2 teas. Vanilla

Sift together and stir in:

1/2 c. sifted flour

1/2 teas. B. powder

1/2 " salt

Mix in: - 1 c. cut-up walnuts (over)
2 c. finely cut-up dates.

spread in well-greased
3 in. sq. pan.

Bake until top has dull
crust. Cut into squares
while warm.

Cool, then remove from pan.
If desired, dip in conf. sugar.

Date Bars

1 3/4 c. Quick Oats
1 c. Br. Sugar
1 tsp. Soda
1 1/2 c. Flour
3/4 c. Butter
1/2 teas. Salt
mix ^{dry ingredients} together
with hands
then mix in butter
until mealy. (over)

- Ovens

Cook 3/4 c dates
1 c. water ^{cut}
1 c. wh. sugar
3/4 c. nuts (cut fine)
Add water,
sugar + dates
till thick -
about 10 min.
Cool + add nuts.

Grease bottom of 12 by 9 in pan
(7 1/2)
+ sprinkle with flour.

Put layer of dry ingredients
in pan (1/2 of mixture) then
spread date mixture over this
+ sprinkle rest of dry ingred.
over the top + press down lightly.
Bake at 350° for 30 min.

Date + Nut Kisses

(Burlak)

1 c. dates

1 c. broken walnuts

1 c. conf. sugar

2 egg whites

1 tbs. vanilla

Beat eggs very stiff - add sugar gradually. Beat until very thick. Fold in nuts and dates. Drop by teaspoons on buttered tin. Bake at 275° until light brown.

DATE PECAN BALLS

1 C soft butter	2 C ground pecans
½ C sugar	1 C BORDO whole dates, cut up
2 tsp. vanilla	
2 C sifted flour	

Cream butter and sugar. Add vanilla and mix. Add flour and mix. Blend in pecans and dates. Roll teaspoonfuls of dough into balls. Refrigerate balls for 1-2 hours. Bake at 350 degrees on greased cookie sheet for approximately 20 minutes. Remove from oven and roll balls into powdered sugar. Sprinkle them again with powdered sugar after cookies have cooled.



Filled Cookies

Betty Crocker

- 1/2 c. Shortening
- 1 c. sugar
- 2 Eggs
- 1 t. Vanilla
- 2 1/2 c. Flour
- 1/4 t. Soda
- 1/2 t. Salt

Bake 8 to 10 min.
400°

Filling

- 2 c. dates or raisins
finely cut up
 - 3/4 c. sugar
or 1/2 c.
 - 3/4 or 1/2 c. water
 - 1/2 c. ch. nuts
optional
- Cook all but nuts
slowly, stirring till

Cool -
thick.

Fudge Dreams

M. Meeder

1 c. butter or oleo }
1 ²/₃ c. cups sugar } cream tog.

add 4 eggs - one at a time.

Beat well after each addition.

Add 1 c flour }
4 ¹/₂ c cocoa } sift

1 teas. vanilla

1 c. walnuts broken

Bake at 350° for 30 mins.

GINGER CREAMS

TEMP. 400

BAKE 7-8 min.

Mix together thoroughly:

$\frac{1}{4}$ c. soft shortening
 $\frac{1}{2}$ c. sugar
1 small egg
 $\frac{1}{2}$ c. molasses

Stir in :

1 tsp. soda dissolved in $\frac{1}{2}$ c.
hot water

Sift together and stir in :

2 c. sifted flour
 $\frac{1}{2}$ tsp. salt
1 tsp. ginger
 $\frac{1}{8}$ tsp. nutmeg
 $\frac{1}{8}$ tsp. cloves
 $\frac{1}{2}$ tsp. cinnamon

Chill dough - drop rounded teaspoonfuls on highly greased
cookie sheets.

Bake until set.

While slightly warm, frost.

Ellen Nicolls

Molasses Cookies - Penns. Cookbook

1 c. butter or shortening - softened

1/3 c. molasses - added to shortening

1 c. Br. sugar

1 c. sour milk

1 T vinegar

1 T soda

1 beaten egg

1 T ginger

1 T cinnamon

Flour to make soft dough. Roll out.

375°

B.C. Cookbook

Molasses Crinkles

Mix together thoroughly:

3/4 c. Soft Shortening

1 c. Br. Sugar

1 Egg

1/4 cup molasses

chill dough,

Roll in balls.

dip tops in sugar.

Place on greased

pan 3 in apart.

sprinkle with few drops of water.

Bake till set.

10 to 12 mins.

Sift together and stir in:

2 1/4 c. sifted Flour

1/2 teas. cloves

2 teas. soda

1 teas. cinnamon

1/4 " salt

1 " ginger

Betty's Oatmeal Cookies

1 c. Raisins

1 c. Sugar

3 Eggs

1 c. Raisins

1/2 cup nuts

2 cups flour - 1 teas. Soda

1/2 teas. salt

1 teas. cinnamon

1/2 " allspice 2 cups rolled oats

1/2 " cloves

Oatmeal Cookies 400° - 10 to 12 min.

1 c. raisins

cook raisins

1 c. shortening } cream
1 c. sugar }

5 min. in enough
boiling water to

add 3 beaten eggs

cover. Drain 6 T

sift { 2 c. flour } of the water to add
1/2 t. salt 1/2 t. soda to batter. add oats,
1 t. cinnamon [raisins + nuts last.
1/2 t. allspice
1/2 t. cloves 1 c. nuts
2 c. quick oats 6 T raisin fluid

Peanut Butter Cookies - R. Maurice

1 C. Wh. sugar

1 C. Br. sugar

1 C. Crisco

2 eggs beaten

1 cup peanut butter

3 cups flour

1 teas. Soda

1/2 " salt

1 " Vanilla

Roll in balls - flatten. & baked later.

375°

may be rolled
and refrigerated
till and sliced.

Pecan Tassies

1- 3 oz pkg. cream cheese

$\frac{1}{2}$ c. butter or marg.

1 c. sifted flour

o o o o o o o o o o o o o o o o

1 egg

$\frac{3}{4}$ brown sugar

1 T butter or marg.

1 t vanilla

dash salt

$\frac{2}{3}$ c. coarsely broken pecans.

cheese pastry: Blend softened cr. cheese and butter. Stir in flour. Chill about 1 hr. Shape in 2 doz 1-inch balls - place in $1\frac{3}{4}$ " muffin pans. Press dough evenly against bottoms and sides of each.

Pecan filling - mix ingred. - fill pastry lined pans.

Bake in slow oven 325° - 25 min. or until filling is set. Cool before removing from pans.

Pennachi Fingers - B. Sloan
1/4 cup also
cream and add:
1 cup Br. sugar + add.
2 Eggs - well-beaten when cool
1 teas. Vanilla cut in fingers
Sift 3/4 cup cake flour lengths.
+ add 1/2 teas. Salt
add 1 cup chopped nuts
Pour in shallow pan so batter is
1/4 in. thick. Bake at 375° for 20 min.

Maple milk
Pie Crust Cookies.

Nice to Decorate.

1 cup shortening } mix like pie.
3 " flour. }
1 teas. salt.

add. 2 eggs. beaten

1 cup sugar.

3 tab. cream

1 teas. soda in cream.

Nutmeg & Vanilla

Chill till dough is cold. roll & bake 375°

Salted Peanut Crisps

Betty
Crocker

375°

1 c. Shortening

1 1/2 c. Br. sugar (packed)

2 eggs

2 t. vanilla

3 c. flour

1/2 t. soda

1 t. salt

2 c. salted peanuts

Bake 8 to 10 min.

Drop teas. - 2" apart
on l. gr. sheet. Flatten with greased glass dipped

in sugar

10/19/67

Betty Olson.

VII Layer Bars

- 1 stick ($\frac{1}{2}$ lb) butter melted
- 1 c. graham cracker crumbs (6 lg. pieces)
- 1 can ($3\frac{1}{2}$ oz. or $\frac{1}{2}$ c. heaping cup) Angel Flake
- 1 pkg. (6oz.) choc. chips coconut
- 1 pkg. (6oz.) butterscotch chips
- 1 c. Chopped nuts
- 1 can Eagle brand milk.

Melt butter in pan about $1" \times 9" \times 12"$.
Add ingredients in order named spread
evenly. Bake 350° about 30 min-

utes. Cut warm.

Any mild flavored margarine
can substitute for butter.

Snow Ball Cookies

1 cup butter or oil

2 cups sifted flour

5 // powdered Sugar

1/2 cup ground nuts [pecans

1 teasp. Water

1/2 " vanilla

1/2 " lemon or almond ext.

1/4 " Salt

Cream butter to consistency of whipped cream, work in flour & sugar (over)

add
multigrain
1 c. pec.
2 1/2 c. flour
1/2 c. C. Sugar
1/4 tsp. Salt
400°
8"
preferred
1/2 tsp.
1/2 tsp.

add nuts, water & flour.

Roll in a ball the size of a walnut & keep in cold refrig. over-nite. Bake at 400° 10 to 15 min.

Roll in powdered sugar while Food coloring can be added to nuts.

C. M. M.

3256

Strawberry Jam Cookies

CREAM

- 1/2# oleo
- 1 c. Sugar
- 2 egg yolks

50 min
cut squares.

Add 2 c. flour
1 c. Fruit ch.

Put a layer of the mixture in 8 in. sq. pan - press down - spread jam over this - then add rest of mixture over this. Press down.

Crisp Cookies

1 C. Ous eo

1 C. Sugar

1. egg

1/2 C. Sour milk

1/2 tsp. Salt

1 tsp. B. Soda

flour roll thin

softer dough GOOD. 3 cups

Grandma
Minnie's
Sugar Cookie
Recipe

Soft Sugar Cookies -

orange
s.c. recipe

2 c. sugar

1 c. shortening

3 eggs

1 c. sour cream or buttermilk

2 t. soda dissolved in

3 or 4 t. lemon extract

Flour for soft dough

Roll thin. 375° oven

Soft Sugar Cookies

2 c. sugar

1 c. shortening

3 eggs.

1 c. sour cream or buttermilk

2 t. soda dissolved in above.

3 or 4 t. lemon extract

Flour for soft dough.

375°

Thumb Print Cookies

Temp. 375°
(B. Locker)

Mix thoroughly { $\frac{1}{2}$ cup soft shortening
 $\frac{1}{4}$ cup Br. sugar
1 egg yolk
 $\frac{1}{2}$ teasp. vanilla

Sift together & { 1 cup sifted flour
Stir in $\frac{1}{4}$ teasp. salt
Roll into 1 in. balls. Dip in slightly beaten
egg whites. Roll in finely ch. nuts ($\frac{3}{4}$ cup) ^{over}

Place about 1 inch apart on
ungreased cookie sheet. Bake 5 min.

Remove from oven. Quickly
press thumb gently on top of each
cookie. Return to oven and bake
5 min. longer. Cool.

Place in thumb prints a bit of
jelly or tinted conf. icing.

Toll House Pax Cookies

2 $\frac{1}{4}$ C. flour	1 tsp. Vanilla
1 tsp. B.S.	2 Eggs
1 tsp. salt	1 (12oz) Pkg. Morsels
1 C. Marg., softened	1 C. Chopped Nuts
$\frac{3}{4}$ C. Sugar	
$\frac{3}{4}$ C. Br. Sugar	

Preheat oven to 350°. In small bowl combine flour, salt & B.S.; set aside

In lg. bowl beat margarine, sugars, & vanilla until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in morsels & nuts. Spread into greased 15" x 10" x 1" baking pan or cookie sheet.

Bake at 350° for 15-20 min.
Cool & cut into 2" squares.
Makes 35 squares.

Sue Ellen
July, '77

AMERICA'S
Favorite
Desserts
★



Care of the Freezer

Always see that the can and dasher are sweet and clean before using. Use two or three drops of good machine or automobile oil on each bearing in gear frame. Rinse tub well after using and dry before setting away.

Directions for Freezing

Assemble the freezer ready for use. With a needle point ice chipper, chip for 2 qt. Freezer 8 to 10 lbs. ice, in a tight tub or box, so that there are no big pieces to jam the can. To the ice add about 2 lbs. coarse ice cream salt mixing thoroughly with the ice. For other size freezers use proportional quantities of ice and salt. Pack the ice and salt and any brine that may have accumulated, around the empty freezer can up nearly to the top. Turn crank several times to settle the ice and add more ice and salt. Allow 5 minutes for the ice and salt to thoroughly chill the can, during which time make up your cream or mix for freezing. Pour mix into can, which should not be more than two-thirds full to allow for the swell of the cream. Allow the cream to chill thoroughly in the can, turning the crank two or three revolutions every minute to prevent cream from freezing to side of can. After 3 minutes chilling, turn the crank steadily for 5 minutes when the cream should be thoroughly frozen. Remove the dasher and let the cream stand an hour or more for ripening and hardening before serving. It may be necessary to pour off a little brine and add more ice and salt for hardening or packing purposes.

CHOICE DESSERTS

FOUNDATION ICE CREAM, No. 1. (Philadelphia). To one quart of light cooked or uncooked cream add one cup of sugar stirring until dissolved. Flavor when cool and freeze. Makes three pints.

FOUNDATION ICE CREAM, No. 2. Two eggs, one-fourth cup white corn syrup, one cup milk, two teaspoons vanilla, one-fourth cup sugar, one cup whipping cream. Scald the milk, separate the eggs, and add the egg yolks mixed with the sugar. Add the corn syrup and cook until the mixture coats the spoon. When cool add the two egg whites beaten stiff, flavoring and the whipped cream. Freeze. Makes about one quart.

FOUNDATION ICE CREAM, No. 3. Scald one quart of milk and one cup of cream together. Add three eggs, one cup of sugar and one tablespoon of flour beaten together and cook twenty minutes. When cool, flavor and freeze. Makes two quarts.

VANILLA ICE CREAM. Use any of the three recipes for foundation ice cream and flavor with vanilla. Freeze as usual.

VANILLA ICE CREAM VARIATIONS. Add one-half cup chopped dates and one cup chopped walnuts.

Add one small bottle maraschino cherries run through the food chopper with about half the liquid.

Caramelize to golden brown half the sugar used in making the custard, and add to the hot-milk before adding the egg yolks.

Add one cup any well-mashed fresh fruit.

Add two tablespoons orange marmalade.

Add one cup Grape-Nuts.

Add one cup chocolate cookie crumbs or one cup almond macaroon crumbs.

These additions will increase the amount of mixture.

CHOICE DESSERTS

CHOCOLATE ICE CREAM. Melt two squares of chocolate with one-half teaspoon of cinnamon, one tablespoon of sugar, and two tablespoons of milk or water, and add to any of the three foundation ice creams while the custard is hot, beating with egg beater. Freeze.

CHOCOLATE ICE CREAM. One cup of milk, one square chocolate, sixteen marshmallows. Melt together then beat with beater. Cool and add one cup cream whipped, one and one-half teaspoons vanilla and pinch of salt. Freeze. Makes about one quart.

STRAWBERRY ICE CREAM. To one quart of any of the three foundation ice creams, add one pint of mashed strawberries, sweetened to taste, and freeze. Makes two quarts.

FRUIT ICE CREAM. Raspberries, cranberry sauce, pineapples, peaches, bananas, baked apples and other fruits may be used in a similar manner to above with any of the foundation ice creams.

COFFEE ICE CREAM. Three cups milk, two cups cream, one and one-half cups sugar, six tablespoons ground coffee, two tablespoons arrowroot, two eggs. Scald the coffee and milk to boiling point; strain through cheesecloth. Beat eggs, sugar, and arrowroot together, stir in milk, and cook in a double boiler until mixture thickens. Remove from fire and when cold add cream whipped stiff. Freeze. Makes two quarts.

MAPLE MOUSSE. One and one-half cups maple syrup, two and one-half cups heavy cream, one cup milk, one tablespoon powdered gelatine, one tablespoon cold water, one-half cup chopped nuts. Mix the syrup and milk, add gelatine which has been soaked in cold water and then dissolved over boiling water. Fold in cream whipped stiff. Freeze. Makes two quarts.

COFFEE MOUSSE. One-half cup coffee, double strength, three-fourths cup sugar, one and one-half cups cream whipped. Scald coffee and sugar to almost boiling. Fold in whipped cream. Freeze. Makes one quart.

CHOICE DESSERTS

RASPBERRY MOUSSE. One pint raspberries, three-fourths cup sugar, one and one-half cups whipping cream. Force berries through a sieve, add sugar, and cook until berry mixture thickens, stirring frequently. Cool. Fold in whipped cream. Freeze. Makes one quart.

ORANGE FRAPPE. Three and one-half cups water, three cups orange juice, two cups sugar, one-half cup lemon juice. Grate rinds of three oranges, and one lemon into sugar, add water, and boil five minutes. When cold add fruit juice. Freeze. Makes about two and one-half quarts.

PINEAPPLE WATER ICE. Two large yellow pineapples, one and one-half pounds of sugar, one quart of water, juice of two lemons. Pare the pineapples, grate them and add the juice of the lemons. Boil the sugar and water together for five minutes. When cold add the pineapples and strain through a fine sieve, and freeze. Makes two quarts.

GRAPE JUICE FRAPPE. One quart grape juice, one-half cup lemon juice, three cups water, one cup sugar. Boil water and sugar five minutes; add lemon juice and grape juice. Freeze. Makes two quarts.

GINGER ALE ICE. One cup sugar, one teaspoon grated lemon rind, one cup water, one-fourth cup pineapple juice, one-fourth cup lemon juice, one pint bottle ginger ale. Mix sugar, water, and lemon rind. Boil five minutes. Cool. Add lemon juice and pineapple juice. Freeze. Makes one quart.

LEMON ICE. Four cups water, two cups sugar, three-fourths cup lemon juice. Boil water and sugar, to make syrup, add lemon juice. Freeze. Makes three pints.

LEMON MILK SHERBET. One quart of milk, two cups of sugar, juice of three lemons. Dissolve the sugar in the milk and partly freeze before adding the strained lemon juice. Crushed or preserved fruit served with the sherbet adds much to the deliciousness. Makes three pints.

CHOICE DESSERTS

FRUIT SHERBET. Any of the recipes for water ices may be used for sherbet by adding the well-beaten whites of two eggs for each quart of mixture, or by adding a meringue. The egg whites or meringues should be added after the mixture is half frozen.

GLENRIDGE SHERBET. Four cups water, four table-
spoons cold water, one cup sugar, two tablespoons finely-
chopped fresh mint, one tablespoon gelatine, juice of four
lemons. Make a syrup of sugar and water. Dissolve the
gelatine in four tablespoons cold water. Combine the two
and add lemon juice and chopped mint. Freeze. Makes
two quarts.

CHERRY SHERBET. This is a good hot weather des-
sert and excellent served with a meat course. Cranberry
juice may be substituted for the cherry juice for serving
with a turkey dinner. Two lemons, juice from one can
dark red cherries, one or one and a half cups sugar, ac-
cording to taste, one pint water, beaten white of one egg,
Add juice from cherries to juice of lemons, and sugar and
water. Freeze. When nearly frozen, add the beaten white
of egg. Makes three pints.

CHOCOLATE SAUCE. One square chocolate, two table-
spoons butter, one-half cup milk, one-half cup sugar. Melt
butter and chocolate together. Heat milk and add to but-
ter and chocolate. Cook slowly until smooth, then add su-
gar. Cook very slowly one-half to one hour. Serves four.

FRUIT SAUCES. Mash and sweeten to taste, straw-
berries, raspberries, blueberries, cherries, peaches, pine-
apples, or other fruit. Serve over each portion of cream.

HOT MAPLE NUT SAUCE. Two cups maple syrup, one
cup thin cream or evaporated milk, one teaspoon melted
butter, one-half cup chopped walnut meats or pecans.
Mix maple syrup, butter, and cream. Cook slowly without
stirring until a little dropped into cold water may be
rolled into a soft ball. Keep warm over a pan of hot water
until ready to serve. Sprinkle top of each dish with nuts,
chopped fine.

ICE CREAM MIXES. Many excellent ice creams can be
made easily with prepared liquid mixes like "Mideo" and
with ice cream powders similar to "Jello" or "Junket".



Cherry Dessert

1/3 cup graham cracker crumbs

1/2 " sugar

1/2 " margarine - soften - mix + put in long pan

2 eggs beaten

1/2 cup sugar (ocant) beat until smooth
mix together

Large Phil cheese - soften

Pour over graham cracker mixture

Bake 20 min. - 350 degrees - cool.

325 glass pan

Spread cherry filling over cooled dessert.

Keep in refrigerator -

Serve with whipping cream or
cream whip -

Let set
overnite.

Mrs. Gower's Cherry Dessert

1 box vanilla wafers

Roll to crumbs & add 8 T melted butter
↑ Dash of cinnamon if desired.

Soften 1 lb. pkg. Phila. ev. cheese and
mash with 1/2 c. P. sugar then fold
into 1 pkg. Dr. Whip-Beater.

Place 1/2 of crumb mixture in a 9 x 9 pan
spread over this 1/2 of cream mixture &
then a layer of 1 can Thank You Cherries
" over rest of cream mix & then rest of crumbs.

Cocoa nog for children

$\frac{1}{2}$ cup Cocoa
 $\frac{1}{2}$ " Sugar
 $\frac{1}{2}$ " Water
dash salt
1 teas. vanilla
2 Eggs separated
5 cups milk

Put cocoa, sugar
water & salt in pan
& cook over moderate
heat for 3 min. stirring.
add vanilla & chill!
Beat egg yolks
with rotary beater
until thick and then
stir in the milk grad.

add chilled Cocoa syrup
and beat until smooth.

Fold in the stiffly beaten
egg whites & pour into glasses
(6)

Kitty Liddle's Donuts

1 1/2 c. wh. sugar

Butter size of egg.

2 lg. or 3 sm. Eggs.

2 level teas. soda dissolved in;

2 c. sour milk or buttermilk.

1 teas. B. Powder

1 " salt

1 " nutmeg sifted with

enough flour to make a soft dough.

5 to 6 cups

glorified Rice

$\frac{1}{2}$ c. Rice } cook in double boiler
 $1\frac{1}{2}$ c. milk } until milk is all
 $\frac{1}{2}$ t. salt } absorbed - about 35m.

combine with:

1 c. diced or ~~low~~ pineapple

12 reg. sized marshmallows

Chill - then fold in:

1 c. wh. cream

add 6 ch. m. cherries if desired.

Hot Fudge Sauce

2 sq. chocolate cut cho. into
1 c. cold water pieces & place
1 1/2 c. sugar in saucepan
1/2 c. l. corn syrup with water
pinch of salt and cook until
2 T butter smooth and well-
2 teas. vanilla) blended. Add sugar,
corn syrup & salt and stir until
dissolved. Boil for 3 min. add butter
and vanilla & serve. 1/2 c. cocoa may be used
in place of chocolate.

IN CRANK FREEZER—HAND OR ELECTRIC

BANANA ICE CREAM

2 cups mashed ripe bananas (5 or 6 bananas)	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ tablesp. fresh, frozen, or canned lemon juice	2 eggs, beaten
$\frac{1}{2}$ cup granulated sugar	1 cup milk
	$1\frac{1}{2}$ tsp. vanilla extract
	2 cups heavy cream

Mix together first 3 ingredients. Add salt, eggs, milk, vanilla. Stir in cream. Freeze in 2-qt. crank freezer until difficult to turn, using 8 parts crushed ice to 1 part ice-cream salt. Makes about 2 qt.

GRANDMA'S VANILLA ICE CREAM

$1\frac{1}{2}$ cups milk	2 eggs, or 3 egg yolks, slightly beaten
$\frac{3}{4}$ cup granulated sugar	$1\frac{1}{2}$ tsp. vanilla extract
2 tablesp. flour	$1\frac{1}{2}$ cups heavy cream
Few grains salt	

In double boiler, scald milk. Mix next 3 ingredients; stir in enough milk to make smooth paste. Stir into rest of milk in double boiler. Stir until thickened; cover; cook 10 min. Beat eggs slightly; stir in milk mixture; return to double boiler; cook 1 min. Cool. Add vanilla and cream. Freeze in 2-qt. crank freezer until difficult to turn, using 8 parts crushed ice to 1 part ice-cream salt. Makes $1\frac{1}{4}$ qt.

CHOCOLATE: Put 2 sq. (2 oz.) unsweetened chocolate in milk before scalding. When chocolate is melted, beat till smooth with egg beater.

COFFEE: Substitute $\frac{3}{4}$ cup cold strong black-coffee beverage for $\frac{3}{4}$ cup milk.

PEACH: Just before freezing, add $1\frac{1}{2}$ cups sieved fresh peaches combined with $\frac{1}{4}$ cup additional granulated sugar (or enough to sweeten) and few drops almond extract.

PINEAPPLE: Substitute 1 tablesp. fresh, frozen, or canned lemon juice for vanilla. Just before freezing, add 2 cups well-drained canned crushed pineapple.

RASPBERRY: Just before freezing, add $1\frac{1}{2}$ cups crushed raspberries mixed with about $\frac{1}{4}$ cup additional granulated sugar and few drops almond extract.

BUTTER PECAN: In $\frac{1}{4}$ cup butter, margarine, or salad oil in skillet, sauté 1 cup broken pecan meats until golden. Add, with $\frac{1}{4}$ tsp. salt, to cooked milk mixture.

Vanilla Ice Cream (custard)

2 c. scalded milk

1 T flour

1 c sugar

1 egg

1 Teas. salt

1 qt. thin cream

2 Teas. vanilla

Remove from
fire, cool, add
cream + vanilla -
stir + freeze

Mix fl. sugar + salt - add sl. beaten egg,
then milk gradually. Cook over hot water
for 15 to 20 m. stirring constantly at first.

Here's what's cookin'

LAZY BETTY

SKIP
HANKS

Serves _____

Recipe from the kitchen of _____

1 CAN PIE FILLING 2 CUPS

1 LAYER-SIZE YELLOW CAKE MIX (OR 1/2 REGULAR)

1 CUBE MELTED MARGARINE

1/2 CUP (YOUR CHOICE) CHOPPED NUTS



PUT PIE FILLING IN AN 8x8

PAN - SPREAD EVEN OVER

BOTTOM - CRUMBLE CAKE

(UNMIXED) OVER FRUIT.

SPRINKLE NUTS OVER THIS

AND DRIZZLE MELTED MARGARINE OVER

BAKE 30 TO 35 MIN. AT 375°.

Lemon Fruit Jello

1 pkg. lemon jello

dissolved in 1 cup hot water
Use juice from 1 can diced
pineapple - add water to
make additional cup of liquid.
When cool and slightly thickened
add the pineapple,

2 sliced bananas, and
1/2 cup. chopped nuts

Pineapple Pudding

1 stick oleo
1 cup w. sugar } Blend

Add 4 Eggs - 1 at a time
Beat well

Add 5 slices of cubed bread.

" 1 can (No. 2) ~~of~~ crushed
pineapple with juice.

Bake 350° - 1 hr. in buttered dish

Pistachio Pudding Salad
1 can ^(20 oz) cv. pineapple with
juice.

add 1 pkg. Royal
^(3 1/2 oz) Pistachio Instant

add miniature Pudding
miniature marshmallows

1 carton Cool Whip

nuts if desired.

mix + chill.

Prune Dainty

1 c. dried prunes
1/3 c. popd. sugar
3 egg whites
Cook prunes until
soft, remove stone +
mash. Add sugar.
Beat egg wh. very
stiff, fold into the
prune mixture.
Chill + serve with Custard Sauce.

Custard Sauce

1 pt. milk
1/4 c. sugar
1/2 t. vanilla
3 egg yolks
1/2 t. salt
Heat milk in
double boiler, beat
eggs slightly, add
sugar + salt. Add
Covers

Hot milk, return
to doub. boiler and
cook (stirring
constantly) until
thickened.

apricots may be
used instead of
prunes.