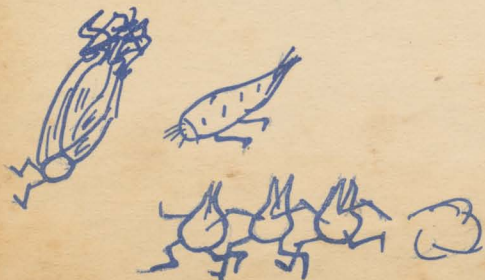
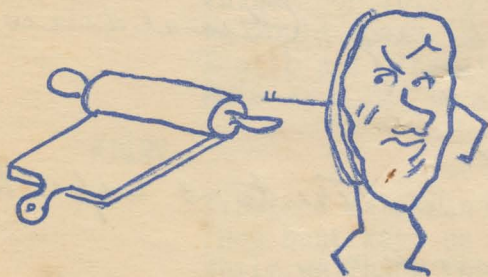






ORANGE RAY
of Poland Methodist Church
COOK BOOK
To Mother from Ethel

Christmas - 1947



IMPORTANT - Please note the following corrections
in your book.

<u>Page</u>	<u>Recipe</u>	<u>Correction</u>
6	Apricot Nut Bread	Add 5 tsp. baking powder after the salt
10	Never-Fail Devil's Food Cake	1/2 cup cocoa not chocolate
11	Old Fashioned Applesauce Cake	1 not 1/2 cup brown sugar
49	Pumpkin Chiffon Pie	Also, add: 1/2 tsp. each of cinnamon, ginger, nutmeg and salt. 1 T. Knox Gelatin soaked in 4 T. cold water.

Red Rasp berry. (Geraldine)
1 cup berries
1 " sugar
1 Tablespoon water to 3 cups Berries
Cook 6 min
Pour into pans and let set
several hours
Put into cans cold

Be present at our table, Lord
Be here and everywhere adored;
Thy creatures bless, and grant that we,
May feast with thee in Paradise

LET US GIVE THANKS

MORNING

Gracious giver of all good
Thee we thank for rest and food;
Grant that all we do or say
In Thy service be this day.

NOON

Father for this noonday meal
We would speak the praise we feel;
Health and strength we have from thee
Help us Lord, to faithful be.

NIGHT

Tireless Guardian of our way
Thou hast kept us well this day;
While we Thank Thee, we request
Care continued, pardon rest.

INDEX

	Pages
Bread and Rolls - - - - -	3 - 7
Cakes and Cookies - - - - -	8 - 24
Candies - - - - -	25 - 27
Desserts - - - - -	28 - 34
Meats - - - - -	35 - 39
Pickles and Preserves - - - - -	40 - 46
Pies - - - - -	47 - 51
Salads and Sandwich Spreads - -	52 - 55
Vegetables & Casserole Dishes -	56 - 59

TABLE OF WEIGHTS AND MEASURES

3 teaspoons	1 tablespoon
4 tablespoons	$\frac{1}{4}$ cup
5-1/3 tablespoons	1/3 cup
8 tablespoons	$\frac{1}{2}$ cup
12 tablespoons	$\frac{3}{4}$ cup
16 tablespoons	$\frac{1}{2}$ pint
A dash	less than 1/8 tsp.
2 cups	1 pint
4 cups	1 quart- 2 pints
4 cups flour	1 pound
2 $\frac{1}{2}$ cups grn. sugar	1 pound
2 tablespoons of butter	1 ounce
2 cups butter	1 pound
1 medium egg	2 ounces
8-10 egg whites	1 cup
14 egg yolks	1 cup

BREAD AND ROLLS

Georgia Sally Lunn
Butterscotch Nut Bread
Sour Cream Biscuits

Rolls

Banana Bread

Apricot Bread

Nut Bread

Apricot Nut Bread

Ice Box Rolls

Boston Brown Bread

Waffles

Apple Pie. Ritz

2 cups water

$1\frac{1}{2}$ " sugar

2 teas Cream Tartar

Boil 2 min

add
1 teaspoon butter

1 " cinnamon

$\frac{1}{2}$ " nutmeg.

Add 20 Ritz crackers

Put into pie

GEORGIA SALLY LUNN

Cream well $\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. sugar
Add little at a time 3 eggs beaten well
1 c. milk
Alternately with 2 c. flour
4 tsp. bak. powder
 $\frac{3}{4}$ tsp. salt

Bake in greased shallow pan so that Sally Lunn is about $\frac{1}{2}$ inch when baked, 425 degrees for 20 to 25 minutes. Serve while hot.

Mrs. Minor Sprague

BUTTERSCOTCH NUT BREAD

Beat 1 egg
Add 1 c. br. sugar
 $\frac{1}{2}$ T. melted butter
Sift 2 c. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. bak. soda
 $\frac{3}{4}$ tsp. bak. powder

Add to creamed mixture

Alternately with 1 c. buttermilk

Add $\frac{1}{2}$ c. chopped nut meats

Bake one hour at 350 deg. in greased loaf pan.

Mrs. Carl Steiner

SOUR CREAM BISCUITS

Mix 2 c. sifted flour
2 tsp. bak. powder
 $\frac{1}{2}$ tsp. salt
With 2 T. fat
Add 1 c. sour cream
 $\frac{1}{4}$ tsp. soda

Roll out and bake in hot oven.

Mrs. Frederick A. Thayer

ROLLS

1 cake comp. yeast	½ c. sugar
1 tsp. salt	2 c. lukewarm milk or water
1 egg	7 c. enriched flour-sifted

3 T. melted shortening

1. Crumble yeast into a large mixing bowl
 2. Add sugar, salt and water
 3. Add well beaten egg
 4. Add half flour, and beat well.
 5. Add melted shortening and mix in remainder of flour. Let rise to double it's bulk. Then shape into small rolls and place on greased pan Let rise slowly to double their bulk.
- Bake in hot oven 425 degrees F. for 20 - 25 minutes.

Mrs. Bertha Barger

BANANA BREAD

1 c. sugar	½ c. Crisco
1 tsp. soda dissolved in 1 T. sour milk	
2 eggs	2 c. flour
2 med. bananas	½ c. nut meats

Mix ingredients in order given and bake in a moderate oven.

Mrs. Anne Bowker

APRICOT BREAD

1 c. apricots	½ c. cold water
½ c. raisins	½ c. walnuts
1 T. gr. orange rind	¾ c. orange juice
2 T. melted shortening	2½ c. sifted all-purpose flour
½ tsp. bak. powder	½ tsp. soda
1 egg	1 c. sugar

1 tsp. salt

Soak apricots in water for 20 minutes. Put them thru food grinder along with the raisins and nuts. Add grated orange rind, orange juice, melted shortening and well beaten egg.

Mix thoroughly. Sift dry ingredients 3 times, then add to apricot mixture (use any water left from soaking them too.)

Mix only until dry ingredients are dampened. Bake in greased 8½ inch by 4½ by 3 inch pan for 1 hour at 350 degrees. Good with cream cheese for tea sandwiches.

Mrs. Alice Riley

NUT BREAD

Cream together..... 3 T. shortening
1 c. sugar
2 eggs well beaten
Add 3½ c. sifted flour
With 1 tsp. salt
4 tsp. bak. powder
Alternately with ¼ c. milk
Stir in 1 c. chopped nuts
Blend well and fill greased bread pans half full. Let rise
20 minutes. Bake in a moderate oven 350 deg. for one hour.

Mrs. Arnold Wilson

APRICOT NUT BREAD

Wash and boil 5 min. ½ c. dried apricots
Cream 2 T. shortening
½ c. sugar
Add 1 egg beaten
1 c. sour milk
Add and sift together 2½ c. sifted flour
½ tsp. soda
½ tsp. salt
Fold in ½ c. apricots
1 c. chopped nuts

Bake 25 minutes at 350 deg.

Mrs. J. W. Magnuson

ICE BOX ROLLS

Mix in order given:

¾ c. sugar
¾ c. crisco
2 cakes yeast dissolved in
1 c. cool water
6 c. unsifted flour
1 tsp. salt
2 beaten eggs

Place in ice box covered. When ready to use, shape into rolls.
Let rise to double in size.

Mrs. C. E. Montague

BOSTON BROWN BREAD

- Combine 2 c. br. sugar
- 1 T. butter
- 2 eggs
- 2 c. sour milk
- 2 tsp. soda
- 1 c. wheat flour
- 1 qt. graham flour

Steam for 3 hours or bake in a slow oven.

Mrs. Ellen Endres

WAFFLES

- Combine 2 c. sifted flour
- 4 tsp. bak. powder
- ¼ tsp. salt

Beat yolks and whites separately

- Combine 2 egg yolks
- 1½ c. milk
- 6 T. melted butter

Add flour gradually. Fold in egg whites.

Edith Billings

Graham Bread -

- 2 cups G. flour
- 1 " sour milk
- 1 teaspoon soda
- ½ cup sugar
- ½ cup syr. sup. (B. sugar)
- butter size of walnut.
- raisins

CAKES AND COOKIES

<i>Mrs. Kirk's Marble Cake</i>	<i>Chocolate Frosting</i>
<i>Spice Cake</i>	<i>Caramel Frosting</i>
<i>Ginger Bread</i>	<i>Chocolate Drop Cookies</i>
<i>Devil's Food Cake</i>	<i>Chocolate Cookies</i>
<i>Spice Cake</i>	<i>Pecan Squares</i>
<i>Old Fashioned Applesauce Cake</i>	<i>Peanut Butter Cookies</i>
<i>Yellow Cake</i>	<i>Hindus Cookies</i>
<i>Velvet Lunch Cake</i>	<i>Orange Cream Cookies</i>
<i>One Egg Cake</i>	<i>Walnut Cookies</i>
<i>White Cake</i>	<i>Peanut Butter Cookies</i>
<i>Christmas Cake</i>	<i>Butterscotch Cookies</i>
<i>Crumb Cake</i>	<i>Snowballs</i>
<i>Upside Down Cake</i>	<i>Raisin Cookies</i>
<i>Jam Cake</i>	<i>Coffee Cookies</i>
<i>Tomato Soup Cake</i>	<i>Cocoanut Cookies</i>
<i>Maraschino Cherry Cake</i>	<i>Old Fashioned Butter Cookies</i>
<i>Date Bars</i>	<i>Old Fashioned Ginger Cookies</i>
<i>Drop Cookies with Nuts</i>	<i>Mountain Rocks</i>
<i>Orange Cake</i>	<i>Sour Cream Cookies</i>
<i>Nut Cake</i>	<i>Grandma Little's Ginger Cookies</i>
<i>Angel Sponge Cake</i>	<i>Xmas Cookies</i>
<i>Fudge Cake</i>	<i>Doughnuts</i>
<i>Vanilla Wafer Ice Box Cake</i>	<i>Mashed Potato Doughnuts</i>
<i>Honey Cup Cakes</i>	

MRS. KIRK'S MARBLE CAKE

2 c. sugar

2/3 c. butter

Cream together and divide equally between light and dark parts.

DARK PART:

Butter and sugar mixture

2 tsp. cocoa dissolved in hot water

1/2 c. sweet milk

1/4 tsp. cinnamon

1 egg & yolks of 2

1/4 tsp. cloves

1 1/4 c. flour

1/2 tsp. vanilla

1/2 tsp. bak. powder

LIGHT PART:

Butter and sugar mixture

1 1/4 c. flour

1/2 c. sweet milk

4 beaten eggwhites

1/2 tsp. vanilla

1 1/2 tsp. bak. powder

If a third color is desired, add pink cake coloring to part of white.

Drop colors alternately in baking pan. Bake in moderate oven.

Mrs. Edythe Myers

SPICE CAKE

1 lg. c. sugar

1 lump butter-size of egg

1 egg yolk - white for frosting

1 c. buttermilk

1 c. raisins - if desired

1 tsp. soda

1 tsp. cinnamon

2 c. four - or little more

Mrs. Robert Kerr

GINGER BREAD

1 c. sugar

2 1/2 c. flour

1 c. shortening

1 c. molasses

1 tsp. cinnⁿmon

2 eggs

pinch of cloves

1 c. boiling water

1 tsp. nutmeg

1 tsp. bak. soda

Cream butter and sugar, add whole eggs and beat well. Add molasses and water, and flour sifted with spices. Bake in moderate oven.

Mrs. Tom Campbell

Refrigerator Cookies

2 cups B sugar

1 scant cup lard & oleo.

2 eggs vanilla

3/4 [1 teaspoon C. Tartar]

1/2 [1/2 " soda]

4 cups flour

1/2 cup nuts.

Mix and roll up. Place in waxed paper. Slice and bake when needed. Put in waxed paper place in refrigerator

DEVIL'S FOOD CAKE

- | | |
|--------------|---------------------------------|
| ½ c. butter | 1½ c. sugar |
| 2 eggs | 1 c. sour milk |
| 2 c. flour | 2 sq. bitter chocolate |
| ½ tsp. salt | 1 tsp. vanilla ^{2 oz.} |
| 1 T. vinegar | 1 tsp. soda |

Cream butter and add sugar gradually, cream thoroughly. Add one egg unbeaten. Mix well. Add other egg unbeaten, beat two minutes. Add milk and flour alternately, then add melted chocolate and lastly, soda dissolved in vinegar and mix well. Bake 375 deg. for 25 minutes.

Mrs. Anna Johnston

DEVIL'S FOOD CAKE

- | | |
|----------------|--------------------|
| 2 c. br. sugar | ½ c. fat |
| ½ c. sour milk | 2 tsp. soda |
| 2 eggs | ½ c. BOILING water |
| ¼ c. chocolate | 2 c. flour |
- G. B. Christy

NEVER-FAIL DEVIL'S FOOD CAKE

- | | |
|----------------------------|-------------------------------|
| Cream | ½ c. shortening |
| Add gradually..... | 1 c. sugar |
| | 2 well beaten eggs |
| | ¼ c. chocolate |
| Sift together | 1½ c. flour |
| (Sift flour-then measure) | ½ tsp. salt |
| | 1 tsp. soda |
| | 1 tsp. bak. powder |
| Add alternately with | 1 c. hot water to 1st mixture |
| Add | 1 tsp. vanilla |

Grease pan and line with wax paper. Bake about 55 minutes in moderate oven.

Mrs. Jean Bullen

ANGEL SPONGE CAKE (Prize cake at Canfield Fair for past 10 years)

1/4 c. egg whites (9--11 egg whites)
 1/2 tsp. salt
 6 egg yolks
 1/2 tsp. vanilla - white pt.
 1/2 tsp. orange extract - yellow pt.
 1 c. & 2 T. sugar
 1 tsp. cream of tartar
 1/2 c. flour sifted - white pt.
 2/3 c. flour sifted - yellow pt.

Put egg whites on large platter, beat until foamy. Add salt and cream of tartar. Beat until stiff but not dry. Carefully fold in the sugar and divide the mixture in two parts. To one part carefully fold in 1/2 c. flour, sifted 5 times, and 1/2 t. vanilla. To the other part fold in 6 beaten egg yolks, 2/3 c. flour sifted 5 times and 1/2 tsp. orange extract. Put by spoonfuls into ungreased angel pan, alternating yellow and white as in making marble cake. Bake 60 min. in a slow oven (300-350 deg. F.) Invert pan, let stand 30-40 min. before removing from pan.

Mrs. Victor H. Good

YELLOW CAKE

1 1/2 c. wh. sugar
 salt
 3 c. flour
 2 tsp. cream of tartar or
 1 tsp. soda
 1/2 c. shortening
 3 egg yolks
 1/4 c. milk
 4 tsp. bak. powder

Last thing blend in 2 egg whites beaten stiff but not dry.

Laura Kerns

ONE EGG CAKE

Cream 1/4 c. butter
 Add 1 c. sugar
 Add 1 egg yolk well beaten
 Sift 3 times 1 c. milk
 Add 2 c. flour
 Add 3 tsp. bak. powder
 Add 1 egg white well beaten.

Mrs. Steve Chery

Lemon Pie
 1 cup sugar
 2 or 3 eggs + 4 T butter
 1 T flour
 Add juice of 2 lemons
 Add 1/2 milk.

Beat egg & pour into unbaked pie shell adding grated

lemon rinds.

WHITE CAKE

2 c. sugar	½ c. butter
1¼ c. ice water	¾ c. sifted flour
4 egg whites	5 tsp. bak. powder

Flavoring

Cream sugar and butter. Sift flour and baking powder. Add flour alternately with ice water. Fold in egg whites. Bake in moderate oven 350 degrees. Ice with 7 minute frosting.

SEVEN MINUTE FROSTING

2 egg whites	1½ c. sugar
5 T. water	pinch cream tartar

Mrs. Herman Olson

CHRISTMAS CAKE

1½ c. wh. sugar	1 sm. c. shortening
3 c. flour sifted 3 times	1 tsp. bak. powder
2 eggs - save 1 white	1½ tsp. soda in sour milk
Put through food chopper:	1 c. raisins and 1 c. nuts

Bake 45 minutes. Batter is stiff.

FROSTING

¾ c. sugar (pt. br. & pt. wh.)	
½ T. Karo	1/3 c. boiling water

Beat white of one egg, add syrup slowly, beat until it doesn't run. Add vanilla.

Mrs. Steve Chuey

CRUMB CAKE (Needs no frosting)

2 c. sugar (brown)	1 c. shortening
2 eggs	1 c. sour milk
3 c. flour	1 T. allspice
1 T. cinnamon (1 c. only)	2 tsp. soda

Beat together the sugar, eggs, sour milk and the spices and soda. Crumb up like pie dough the following: 1 c. brown sugar, 3 c.

flour, 1 c. shortening. Mix with the other ingredients very lightly. Leave out ½ c. of crumbs and put over top of cake dough before baking cake. Bake in moderate oven 350 degrees.

Mrs. C. Montague

UPSIDE DOWN CAKE

1 c. sugar
¼ c. shortening
2/3 c. milk
1 egg
1 tsp. bak. powder
1½ c. flour

Mix as ordinary cake. Line pan with peaches, apples (sweetened) pineapple, and etc. Sprinkle with brown sugar. Cover with above. Bake 30 to 45 min. at 375 deg.

Edith Billings

JAM CAKE

2 c. flour
1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ c. lard
1 c. sugar
3 eggs
1 c. jam
¼ c. buttermilk

Sift flour, measure and sift with soda, salt and spices. Cream lard, add sugar and cream until light and fluffy. Add eggs one at a time, beating after each addition. Add jam and beat until smooth. Add dry ingredients alternately with buttermilk. Bake in oven 375 deg. for 35 min. Cool and ice with jam frosting.

JAM FROSTING

½ c. jam
2 egg whites
½ c. corn syrup
½ tsp. lemon juice

Combine ingredients and beat until consistency of marshmallows.

Mrs. Edythe Myers

TOMATO SOUP CAKE

1 c. wh. sugar
1 10¢ can Heinz Tomato Soup - 2 cups
2½ c. sifted flour
½ tsp. salt
1 c. raisins
1 c. nuts
½ c. butter or shortening (melted)
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg

Sift flour, soda and spices several times. Add nuts and raisins. Stir and blend well. Add rest of ingredients in order and bake in a loaf pan for 45 min. at 375 deg.

ICING

Mix 1 pkg. (¼ lb.) Philadelphia Cream Cheese with confectioner's sugar enough to spread on top of cake.

Mrs. Marjorie Kern

MARASCHINO CHERRY CAKE

Sift together 2¼ c. cake flour
3 tsp. bak. powder
¼ tsp. salt
1-1/3 c. sugar
Add ½ c. shortening
¼ c. cherry juice
16 maraschino cherries cut
in small pieces
½ c. milk
Mix with mixer 2 minutes.
Add 4 unbeaten egg whites
Mix 2 minutes.
Fold in..... ½ c. nuts chopped
Bake in 2 layers 30 minutes at 30 minutes at 375 degrees F.
Mrs. Leon Miller

DATE BARS

1¼ c. Quick Oats 1½ c. bread flour
1 c. br. sugar ¼ c. butter
1 tsp. soda ½ tsp. salt
Mix the dry ingredients together with your hands, then work
in butter.
¾ c. dates cut fine 1 c. gran. sugar
1 c. water ¼ c. nut meats--cut fine
Boil dates, sugar and water until thick - about 10 minutes.
Take from stove and cool, then add nuts. Use one 12x7½ pan.
Grease bottom of pan well and sprinkle with flour. Put layer
of dry ingredients in pan (½ mixture) then spread date mix-
ture on top. Press down lightly with spoon. Bake in 350 deg.
oven for 30 minutes. Makes 55 cookies.

Bertha C. Olson

DROP COOKIES WITH NUTS

2 c. br. sugar 3½ c. flour
1 c. butter 1 tsp. cloves
1 c. coffee 1 tsp. cinnamon
2 eggs 2 tsp. soda
1 c. nuts 1 tsp. bak. powder
Cream butter and sugar, add eggs and beat. Add dry ingredients
alternately with coffee. Add nuts and drop by spoonfuls on cookie
sheet.

Mrs. C. A. Werner

FUDGE CAKE

Cream 4 T. shortening
1½ c. sugar
Blend with creamed & 4 sq. choc. melted
mixture 2 egg yolks
Sift 1¼ c. flour
2 tsp. bak. powder
½ tsp. salt
Add alternately with.. 1½ c. milk
Add 1 tsp. vanilla
1 c. chopped nuts
Beat until stiff 2 egg whites (¼ c.)
Beat in ½ c. sugar
Gently cut and fold this meringue in the batter.
Bake in oblong (8x12) cake pan 55-60 min. at 350 deg.

Mrs. Elias Sutt

VANILLA WAFER ICE BOX CAKE

Mash fine ¼ lb. vanilla wafers
Cream ½ c. butter
2 c. confectioner's sugar
Add one at a time and
beat well 4 eggs
Put ¼ of crumbs in bottò. of pan and put creamed mixture
over top.
Combine 1 c. whip. cream whipped
1 c. cr. pineapple
1 c. nuts
8 oz. chopped maraschino cherrie
Put on top of creamed mixture and put rest of crumbson top.
Chill for 24 hours. Serve with whipped cream.

Mrs. Lears Miller

HONEY CUP CAKES

Cream gradually ½ c. butter
½ c. sugar
Beat in..... juice & gr. rind of 1 lemon
2 eggs well beaten
Mix together 2½ c. pastry flour
¼ tsp. salt
2 tsp. bak. powder
Stir in , ¼ c. broken walnuts
Add alternately with .. ¼ c. honey
Bake in either cup cakes or a loaf pan.

Milly Nixon

CHOCOLATE FROSTING

Melt over hot water 2 T. spry
1 T. butter
3 oz. chocolate
Pour 5 T. hot milk
Over 1/2 c. sifted pwd. sugar
Add 1/2 tsp. vanilla
1/4 tsp. salt

Add chocolate mixture and beat until smooth and thick enough to spread. Makes enough for 2 eight inch layers.

Mrs. Arnold Wilson

CARMEL FROSTING

Combine 1/3 c. lt. br. sugar
1 tsp. vanilla
1 T. butter
1 T. milk

Cook for 3 minutes after it begins to boil.

Mrs. Sylvia A. Werner

CHOCOLATE DROP COOKIES

Melt ½ c. shortening
Stir in 1 c. sugar
Add 2 eggs well beaten
3 sq. chocolate
½ c. milk
Add sifted together 2 c. flour
2 tsp. bak. powder
½ tsp. salt
Add ½ tsp. vanilla
¾ c. nut meats
Drop by spoonfuls. Bake 10 to 15 minutes. Cool, decorate with icing.

Cream 2 T. Crisco
1 egg yolk
¼ tsp. salt
1 c. pwd. sugar

Add another cup of sugar and liquid alternately (milk or cream to moisten) until spreading consistency. Add few drops of vanilla.

Mrs. Carl E. Nicolls

CHOCOLATE COOKIES

Cream ½ c. shortening
1 c. br. sugar
Add 1 egg
Combine salt
¼ tsp. bak. powder
1-2/3 c. flour
Add alternately with ½ c. sour milk
Add to last of sour milk .. ¼ tsp. soda
Add 2 sq. melted chocolate
½ c. nuts

Drop on well greased pan by spoonfuls. Use butter icing.

Mrs. F. W. Magnuson

PECAN SQUARES

Melt ¼ c. butter
Blend with 1 c. br. sugar
Add 1 egg
Mix and let stand a few minutes.
Add and sift together 1 c. flour
1 tsp. bak. powder
¼ tsp. salt
Stir in ½ c. pecan meats
Spread in greased pan. Bake and cut in squares.

Mrs. Edythe Myers

PEANUT BUTTER COOKIES

Mix well ½ c. peanut butter
½ c. shortening
½ c. sugar
½ c. honey
1 egg
Sift together 2 c. flour
1 tsp. salt
1 tsp. bak. powder

Mix all together well. Drop by spoonfuls on cookie sheet and flatten with fork. Bake in hot oven 12 or 15 minutes.

Ina Bagnal

HINDUS COOKIES

Cream 1/3 c. shortening
1/3 c. sugar
Add 1 egg
1/3 c. molasses
Sift together and add 2 sq. melted chocolate
1 c. flour
¼ tsp. salt
1 tsp. bak. powder
Stir in 2/3 c. nut meats
Drop from spoon. Bake 15 minutes at 350 deg.

Mrs. J. W. Magnuson

ORANGE CREAM COOKIES

Cream 1½ c. sugar
½ c. shortening
Add 2 eggs-beating 1 in at a time
Stir in 1 orange-juice & grated rind
Sift together 4 level c. flour
3 tsp. bak. powder
½ tsp. salt
Add alternately with 1 c. sour milk
In which has been added 1 tsp. soda
Stir in 1 tsp. vanilla
Let stand and then beat again.

Mrs. Earl Steiner

70 WALNUT COOKIES

Sift twice 4 c. pastry flour
½ tsp. salt
1 tsp. bak. powder
1 c. sugar
- 1½ c. Crisco
Rub crisco in with hands until well mixed
Stir in 1 c. chopped nuts
5 beaten eggs

Roll and cut with round cutter and place walnut half in center of each cookie.

Mrs. J. W. Magnuson

PEANUT BUTTER COOKIES

Cream ½ c. shortening
1/3 c. peanut butter
½ c. br. sugar
½ c. wh. sugar
Add 1 egg well beaten
Sift 1½ c. flour
1 tsp. soda
½ tsp. salt & ½ tsp. vanilla

Form in small balls, press with fork and bake for 10 or 12 min.

Mrs. Arnold Wilson

BUTTERSCOTCH COOKIES

Mix 2c. br. sugar
½ c. melted shortening
2 eggs
½ tsp. salt
3½ c. sifted flour
1½ tsp. bak. powder

Add a few drops of water if necessary in order to absorb all flour. Form into 2 or 3 rolls, wrap in wax paper and keep in freezing unit of refrigerator until ready to use. Slice down and bake at 350 deg.

Mrs. Minor Sprague

SNOWBALLS

Beat until creamy..... 1 c. shortening (pt. butter)
Add 5 T. pwd. sugar
½ tsp. salt
½ tsp. vanilla
½ tsp. almond
1 tsp. water
2 c. flour
1 c. nut meats (chopped)

Form into balls about the size of walnuts. Let stand over night in refrigerator. Bake at 350 deg. about 15 min. or until nice and brown. Cool and roll in pwd. sugar.

Mrs. Park Dressel

RAISIN COOKIES

Combine 2 c. br. sugar
¾ c. Crisco
(meas. 1st & then sift) 4 c. flour
1 lb. raisins
½ c. nut meats
1 tsp. soda dis. in 5 T. hot water
2 eggs
pinch salt

Mrs. John Mosley

COFFEE COOKIES

- | | |
|-------------------------------|---------------------------|
| 1 c. sugar | 1 tsp. bak. powder |
| 1 c. br. sugar | 1 tsp. cinnamon |
| $\frac{3}{4}$ c. lard | 1 tsp. soda |
| 1 c. cold coffee | $\frac{1}{2}$ tsp. cloves |
| 2 eggs | $\frac{1}{2}$ tsp. salt |
| 4 c. sifted flour | 1 tsp. allspice |
| 2 c. steamed raisins and nuts | |

Drop from teaspoon on greased baking sheet. Bake in hot oven 425 degrees for 10 minutes or until done.

Mrs. Herman Olson

COCOANUT COOKIES

- | | |
|-------------------------|--------------------------------|
| 1 c. br. sugar | 1 tsp. soda |
| 1 c. wh. sugar | $\frac{1}{2}$ tsp. bak. powder |
| 1 c. butter or oleo | $\frac{1}{2}$ tsp. salt |
| 2 eggs | 2 c. wheaties |
| 2 c. cocoanut | 1 tsp. vanilla |
| $2\frac{1}{2}$ c. flour | 2 or 3 T. milk |

Drop by spoonfuls on cookie sheet. Bake at 350 deg. for 15 minutes.

Mrs. C. Montague

OLD FASHIONED BUTTER COOKIES

- | | |
|-----------------|-------------------------|
| 1 c. sugar | 1 tsp. soda (level) |
| 1 c. butter | 1 tsp. vanilla |
| 2 eggs | $\frac{1}{2}$ tsp. salt |
| 1 c. sour cream | 1 tsp. nutmeg |

Add enough flour to make a soft dough.

Cream butter and sugar, add eggs and beat 2 minutes. Add cream mixed with soda, add flour, flavoring and chill.

Mrs. Anna Johnston

OLD FASHIONED GINGER COOKIES

- | | |
|----------------------------|-----------------------------|
| Cream | 1 c. shortening |
| | $1\frac{1}{2}$ c. br. sugar |
| Add | 1 egg |
| | 1 c. Duff's Molasses |
| Sift! | 5 c. flour |
| With | 1 tsp. ginger |
| | 1 tsp. cinnamon |
| | 1 tsp. cloves |
| Mix alternately with | 1 c. thick sour milk |
| To which | 2 t. soda has been added |

Chill over night and roll to a medium thickness and cut.

Mrs. Robert Kerr

MOUNTAIN ROCKS

Dissolve 1 tsp. soda
In 1 c. buttermilk
Melt 1 c. lard
Add to 2 c. br. sugar
Add 4 c. flour
2 eggs
1 lb. raisins
½ lb. currants
(English or Black Walnuts) ½ c. nut meats
Pour in soda and buttermilk.

Mrs. John Cover

SOUR CREAM COOKIES

Sift together..... 2 c. flour -sift then measure
2 tsp. bak. powder
½ tsp. soda
½ tsp. salt
½ tsp. nutmeg
Cream ½ c. shortening
Add gradually 1 c. br. sugar
Mix until light
Add and beat again 1 egg well beaten
Add dry ingredients alternately with ½ c. sour cream
Beat until smooth after each addition
Stir in 1 c. chopped nuts

Drop by teaspoon on greased cookie sheet and bake. Makes about 6 dozen cookies.

Mrs. John Cover

GRANDMA LITTLE'S GINGER COOKIES

3 c. flour 1 tsp. ginger
1 c. bak. molasses 1 tsp. cinnamon
1 c. br. sugar 1 c. lard
1 T. soda 1 c. buttermilk & pinch of salt
1 tsp. vinegar
Thicken with enough flour to roll.

Mrs. Clara Werner

XMAS COOKIES

22 Graham crackers rolled 1 can. Eagle Brand milk
1 box or pkg. Chocolate Chips
Mix well and spread on cookie pans, well greased. Bake in moderate oven for 20 min. Cut in small squares as soon as baked.

Mrs. Tom Campbell

DOUGHNUTS

One cup of sugar, one cup of milk,
 Two eggs beaten as fine as milk;
 Salt and nutmeg (lemon will do)
 Of baking powder, teaspoons two,
 Lightly stir the flour in,
 Roll on pie board not too thin.
 Cut in diamonds, twists or rings,
 Drop with care the doughy things
 Into fat that briskly swells
 Even the spongy cells;
 Watch with care the time for turning,
 Fry them brown just short of burning;
 Roll in sugar, serve when cool,
 Price a quarter for this rule.

Mrs. Howard Myers

DOUGHNUTS

3 eggs
 2 c. sugar
 1/2 tsp. salt
 2 c. milk
 4 tsp. bak. powder
 flavoring
 Flour enough to make a soft dough.

Mrs. Lloyd Battin

MASHED POTATO DOUGHNUTS (The potato keeps them moist)

Beat until light 2 eggs
 Add with 1 c. sugar
 1/2 tsp. nutmeg
 To 1 c. mashed potatoes
 Sift together 4 c. flour
 3 tsp. bak. powder
 1/2 tsp. salt
 Stir 1/2 tsp. soda
 Into 1 c. sour milk or buttermilk
 Add sifted dry ingredients to the potato mixture - alternate
 with the liquid.
 Add last 3 T. melted shortening
 Chill dough, roll out to 1/2 inch thickness with as little
 flour on the board as is necessary to handle the dough.

Mrs. Anna Johnston

CANDIES

Caramels

Fudge covered dates

Karo fudge

Date roll

Walnut divinity fudge

Pulled mints

Banana Cake.

$\frac{1}{4}$ cups W. sugar

$\frac{1}{2}$ cup butter + lard.

2 eggs

2 banana sliced thin.

Beat well

1 cup sour milk

1 teaspoon soda

1 teaspoon B.P

~~Vanilla~~. add vanilla

in 2 cups flour

CARAMELS

½ c. butter
2 c. sugar
1 tsp. vanilla
2 c. canned milk
2 c. wh. corn syrup
few grains salt

Boil together, stirring occasionally. When syrup is very thick (245 deg. F.) add the butter. Then add gradually so that the mixture does not stop boiling at any time, the canned milk. Stir constantly and cook rapidly to firm ball stage. The mixture will be very thick and sticks easily at the last. Add vanilla. Pour into greased pan without scraping the sides of the pan. Cool thoroughly before cutting. Wrap each piece in waxed paper.

Mrs. C. E. Nicolls

FUDGE COVERED DATES

One recipe of fudge
1 pkg. of dates
Cut dates in halves lengthwise and remove the pits and lay the halves at intervals on a greased dish. Make fudge according to any fudge recipe and drop a teaspoonful on each half date; this must be done quickly to avoid the fudge hardening. The hardening may be delayed by standing the pan in a larger one containing hot water.

Millie Nixon

KARO FUDGE

Boil to soft ball stage 4 c. wh. sugar
2/3 c. milk
2/3 c. karo
2 sq. chocolate
Add 4 T. butter
1 tsp. vanilla

Set in cold water to cool and add 1 c. nuts and beat until creamy.

Mrs. H. J. Maurice

DATE ROLL

2 c. sugar
1 c. chopped dates
1 tsp. vanilla
1 c. canned milk
½ c. chopped nuts

Mix in sauce pan the sugar and milk. Cook, stirring occasionally to soft ball stage. Add dates. Continue cooking to hard ball stage. Remove from heat. Add nuts and vanilla. Cook without stirring until lukewarm, beat until stiff enough to be kneaded. Shape into long roll and wrap in damp cloth. Remove cloth and slice when firm.

Mrs. C. E. Nicolls

CARAMELS

Boil 4 minutes..... $\frac{1}{2}$ c. eagle brand milk
1 c. Red Label Karo Syrup
3 c. white sugar

Then add $\frac{1}{2}$ c. E. B. milk

And boil until it forms a firm ball in cold water.

Add $\frac{1}{2}$ lb. butter
1 lb. walnuts
1 in. cube paraffin

Pour into buttered tins and let stand for 24 hours - then cut
Stir constantly while candy is on the fire.

Mrs. Neal Shafer

WALNUT DIVINITY FUDGE

Boil 2 c. sugar
 $\frac{1}{2}$ c. water
 $\frac{1}{2}$ c. white Karo

Until it forms a soft ball in cold water

Beat until stiff 1 egg white

And add it to $\frac{1}{2}$ the syrup, beating constantly. Cook
remainder until it forms a hard ball in cold water.

Add slowly to first mixture. Beat until stiff.

Add 1 tsp. vanilla
1 c. walnuts
Mrs. C. E. Nicolls

PULLED MINTS

2 c. wh. sugar
 $\frac{2}{3}$ c. water
1 tsp. vinegar
 $\frac{1}{8}$ lb. butter

Cook until 260 deg. F. or a hard ball forms in cold water.

Pour into buttered pans - when cool enough to handle,
gather up into hands and pull. Add coloring and flavoring
while pulling. Use lemon, wintergreen, vanilla and pepper-
mint. Cut in cube size.

Pinoche Candy Mrs. C. E. Montague

2 cups B. sugar

$\frac{1}{2}$ " milk

2 teaspoons butter

pinch salt
cook when thick

add nut meal

Pour into pan cut when warm

DESSERTS

Maple Walnut Tapioca

Prune Dainty

Butterscotch Sauce

Hard Sauce

Cherry Pudding

Plum Pudding

Date Pudding

Apple Crisp Pudding

Mrs. Endres' Apple Crisp

Graham Cracker Roll

Strawberry Mousse

Ice Cream Jello Dessert

Pear Whip

Tutti Fruitti Marlow

Short Cake

Cranberry Sherbert

Apricot Sherbert

Lemon Frozen Cream

Redfield Lemon Pudding

Brown Steamed Pudding

Steamed Suet Pudding

Cole Slaw

Blend 1 T mayonnaise and 1
T hot ketchup (or Chile sauce)
Toss with 1 cup shredded cabbage
1/4 cup collards chuse, a little
chopped green pepper and
onion

MAPLE WALNUT TAPIOCA

Cook 1/3 c. Minute Tapioca
In 2-qt. double boiler 1 pt. milk
for 15 minutes. 1/2 tsp. salt
sugar

Stir frequently.

Add 1 egg yolk beaten

Cook 3 minutes longer - Cool slightly and

Add 1/2 c. walnuts
1 c. maple syrup

Lucy Bennett

PRUNE DAINTY

Remove pits and mash 1 c. dried cooked prunes

Add 1/3 c. pwd. sugar

Beat very stiff 3 egg whites

Fold into prune mixture.

Chill and serve with custard sauce.

CUSTARD SAUCE

1 pt. milk 1/4 c. sugar
3 egg yolks 1/8 tsp. salt
1/2 tsp. vanilla

Heat milk in double boiler, beat eggs slightly, add sugar and salt. Add hot milk. Return to double boiler and cook until thickened, stirring constantly. Apricots may be used instead of prunes.

Mrs. Wm. Hart

BUTTERSCOTCH SAUCE (Good for ice cream topping)

1 c. br. sugar 1/4 c. butter
1/4 c. water 1 T. lt. corn syrup

Boil together until it forms a hard ball in cold water.

Mrs. Minor Sprague

HARD SAUCE

Beat together 3/4 c. pwd. sugar
1 egg yolk
butter - size of egg
Add 1 beaten egg white
nutmeg for flavor

To be served with pudding. Let stand in refrigerator until hard.

Mrs. Sepley

CHERRY PUDDING

2 T. butter
1 c. flour
½ tsp. salt
½ c. sugar
2 tsp. bak. powder
½ c. milk
Mix and put in baking dish. On top put 2 cups of cherries or other fruit.

J. Louise Fedaker

PLUM PUDDING

1 c. raisins
2 c. suet - sm. pieces
1 c. sour milk
1 c. molasses
4 c. flour
1 tsp. salt
1 tsp. soda
Mix all together and steam two hours.

Grace Kerns

DATE PUDDING

Pour 1 c. boiling water
Over 1 c. chopped dates
Add 1 T. butter
When cool - add batter made as follows:
Combine 1 c. sugar
1 egg beaten - pinch salt
½ c. flour
1 tsp. bak powder
1 tsp. vanilla
Bake as a cake in a shallow pan. When done and still hot, pour over the cake a dip made as follows:
Combine 1 c. chopped dates
½ c. chopped nuts
½ c. sugar
¾ c. water
Cook until thick.

Mrs. Wm. Brose

APPLE CRISP PUDDING

8 apples cut fine
¾ c. flour
1 tsp. cinnamon
7 T. butter or marg.
1 c. br. sugar
½ c. water
Butter pan and add apples - then pour over the water. Work together the sugar, cinnamon, flour and butter with finger tips until crumbly. Spread over apple mixture - then bake uncovered. Serve while warm with whipped cream or cream. Bake about 45-60 minutes at 375 deg.

APPLE CRISP- Mrs. Endres

- 1 c. flour
- 1 c. sugar
- 1 handful of sugar, cinnamon and butter for sprinkling on apples.
- 1 egg - pinch of salt
- 1 tsp. bak. powder

Grease baking dish with butter - slice apples and sprinkle with handful of sugar, cinnamon and butter as for apple pie. Mix flour, sugar, bak. powder and salt with one egg and let stand for one-half hour. Crumble this together and spread on top of the apples. Bake.

Mrs. Ellen Endres

GRAHAM CRACKER ROLL

- 1 lb. graham crackers rolled fine
- 1 lb. dates cut fine
- 1 c. nut meats
- 1 lb. marshmallows cut in two
- 1 can crushed pineapple

Soak marshmallows in one can of pineapple. Mix all together and roll in graham cracker crumbs. (Save 1/2 crumbs to roll it in.)

Mrs. Wallace Milligan

STRAWBERRY MOUSSE

- 1 T. gelatin
- 1/4 c. cold water
- 1/2 c. hot water
- 1/4 c. orange juice
- 2 T. lemon juice
- 1/2 c. sugar
- dash of salt
- 1 pint strawberries
- 1 egg white stiffly beaten

Soften gelatin in cold water, dissolve in hot water, add fruit juices, sugar and salt. Chill in oiled mold until set. Beat frothy. Crush 1 1/2 cups strawberries, add to gelatin mixture. Fold in egg white. Chill in oiled mold until set. Unmold and garnish with remaining berries, left whole. Serve with chilled custard sauce.

Mrs. Edna Smith

ICE CREAM JELLO DESSERT

- Dissolve 1 pkg. lemon jello
- In 1 c. hot water
- Melt in jello 1 pt. ice cream - vanilla
- Add 1 can fruit cocktail-incl. juice

Pour into pan and when set - cut in squares and serve. May also be used as a salad.

Mrs. Wm. Hart

CRANBERRY SHERBERT

Cook 1 qt. cranberries
In 2 c. water until soft
 Strain through a colander
Add 2 c. sugar
 juice of 2 lemons
 1 tsp. gelatin
Dissolved in ½ c. water
Freeze.

Mrs. Minor Sprague

APRICOT SHERBERT

Boil together 3 c. sugar
 3 c. water
Add juice of 3 lemons
 juice of 3 oranges
 1 lg. can apricots strained
Freeze. Makes 2 quarts.

Mrs. Minor Sprague

LEMON FROZEN CREAM

Combine:
2 eggs beaten until lemon colored
½ c. sugar, added gradually to eggs until mixture becomes
thick,
½ c. lt. corn syrup
2 c. top milk or 1 c. milk and 1 c. coffee cream
¼ c. lemon juice and 1 tsp. grated rind

Freeze in refrigerator until partially firm. Remove from
freezing tray and beat well with rotary egg beater. Return
to refrigerator and freeze until firm. One stirring is
sufficient and this is really smooth.

Alice Riley

REDFIELD LEMON PUDDING

Soak 2 qts. bread crumbs
In 1 qt. milk
Add 1 T. butter creamed
 sugar
 4 egg yolks
 ½ lemon rind and juice

Bake, using whites of eggs as meringue. Jelly may be spread
on pudding, under meringue.

Mrs. John Cover

BROWN STEAMED PUDDING

Combine and steam one hour:

1 T. shortening	2 c. flour
½ c. sugar	3 T. molasses
1 c. sour milk	1 tsp. soda
1 egg	½ c. nut meats
½ c. raisins and dates	

Serve with the following sauce:

1 T. butter	2 c. boiling water
1 T. flour	½ c. br. sugar
pinch of salt	

Mrs. Ellen Endres

STEAMED SUET PUDDING

Mix in order given and steam 2 hours:

2 c. dry bread crumbs	1 c. sugar
1/3 c. flour	¼ c. suet
2 tsp. bak. powder	½ c. milk
¾ tsp. salt	2 eggs
½ lb. dried mixed fruit	1 T. melted butter

Mrs. James Johnston

Hamburger Pie (Carroll)
2 Tablespoons oil or butter
1 medium onion chopped.
1 # ground beef
1 teaspoon salt
2 cups canned green beans (cooked)
1 can tomato soup
mounds of mashed potatoes
Bake 30 minutes.

MEATS

Veal Paprika with Dumplings

Hamburg Casserole

Meat Balls with Noodles

Porcupine Meat Balls

Mint Sauce for Lamb

Drop Dumplings

Pineapple Stuffing

Ham Loaf

American Chop Suey

Sweet Ham Loaf

Chicken Loaf

Dumplings

Leg of Lamb with Herbs

Pressed Veal Loaf

Oat Meal Bread

- 2 cups rolled oats } when cool
3 " boiling water } add
3 cups sugar
1/4 teaspoon salt
2 " teaspoons butter or lard.
1 yeast cake

Add flour for a stiff batter
Let stand till light, make
into loaves. let rise and
bake, makes 2 loaves

VEAL PAPRIKA WITH DUMPLINGS

4 T. shortening	2 c. water or beef broth
1 c. chopped onion	1 T. flour
$\frac{3}{4}$ t. paprika	$\frac{1}{2}$ c. sour cream
1 t. sugar	2 lbs. breast of beef

Melt shortening in a pan and brown onions slightly. Stir in paprika and sugar. Brown veal cut in 2 inch pieces. Add water or broth and simmer gently about $\frac{1}{4}$ hours covered. Mix flour with sour cream and stir into veal. Make dumplings, place on top, cover tightly and cook 15 minutes longer.

HAMBURG CASSEROLE

Mix	1 lb. hamburg
Put on bottom of casserole	1 lg. onion salt and pepper to taste
Add.....	1 can peas
Top with	1 can tomato soup thinned with juice from peas
Put on	1 c. cracker or bread crumbs

Bake one hour.

Mrs. O. E. Johnson

MEAT BALLS WITH NOODLES

Mix together thoroughly	$\frac{1}{2}$ lb. ground beef
	$\frac{1}{2}$ lb. ground pork
	$\frac{3}{4}$ c. pet milk
	$\frac{1}{2}$ c. soft bread crumbs
	2 T. finely cut onion
	$\frac{1}{2}$ tsp. salt
	$\frac{1}{8}$ tsp. pepper

When milk is absorbed, wet fingers with water and shape mixture into small balls. Roll balls in $\frac{1}{2}$ T. flour. Cook until brown on all sides in 2 T. hot fat. Cover with a $10\frac{1}{2}$ oz. can condensed vegetable or tomato soup and $\frac{3}{4}$ c. water. Cover and cook slowly for 30 minutes. Meanwhile boil 20 minutes or until tender, 3 c. broken noodles in 8 c. boiling water and 2 tsp. salt. Drain - then arrange noodles on platter leaving hollow in center. Arrange meat balls around noodles. Keep hot. Stir into soup remaining in pan $\frac{3}{4}$ c. Pet Milk. Heat but DO NOT BOIL. Pour in center of noodles. Serve at once. Serves 6.

Mrs. Howard Wallace

PORCUPINE MEAT BALLS

1½ lbs. gr. beef
½ c. uncooked rice
1 tsp. salt 1/8 tsp. pepper
1 T. grated onion
1-10½ oz. can tomato soup
1 can water

Select beef from neck, shank or plate and have ground. Combine meat, rice, seasonings and onion; shape in small balls. Mix tomato soup and water; heat. Drop in meat balls, cover and cook slowly 60 minutes. Serves 6.

Mrs. Minor Sprague

MINT SAUCE FOR LAMB

1 c. sugar
Lots of chopped mint

juice of 1 orange
juice of 1 lemon
F. Louise Zedaker

DROP DUMPLINGS

3 c. flour
3 tsp. bak. powder

3 T. melted lard
1 tsp. salt

Severt milk enough to make a stiff dough. Drop by spoonfuls in boiling liquid and boil fro, 10 to 20 minutes. With or without lid - Never fail.

Mrs. Howard Myers

PINEAPPLE STUFFING

3 T. minced onion
2 T. butter
2 c. bread crumbs

1 T. minced parsley
1 No. 2 can cr. pineapple
salt and pepper

Cook onion in melted butter until tender. Add bread crumbs and brown lightly. Add seasonings and drained pineapple. Mix well. Good with lamb.

Mrs. Howard Myers

HAM LOAF

2 lb. ham
1 lb. pork

1 egg to each lb. of meat
½ c. cracker crumbs to each lb. of meat

Milk to mix well. Mix brown sugar and mustard spread over top and bake.

Mrs. Ellen Endres

AMERICAN CHOP SUEY

- | | |
|------------------------|------------------------|
| 1 lb. gr. round steak | ¼ c. rice |
| 2 T. fat | 1 c. celery |
| 1 lg. onion chopped | 2 c. tomatoes |
| 1 green pepper chopped | 1 c. mushrooms & juice |
| 1 tsp. salt | |

Brown the steak in the fat over high heat, add remaining ingredients and cover tightly. Cook on high heat until steaming, then simmer 1 hour.

Mrs. Harold Withers

SWEET HAM LOAF

- | | |
|-------------------------|----------------------------|
| 1 lb. smoked ham ground | 1 c. dry fine bread crumbs |
| 1½ lb. fresh pork | 1 c. milk |
| 2 beaten eggs | 1/8 tsp. pepper |
| | salt to taste |

Form these ingredients together into one meat loaf. Bake 2 hours at 375 deg. Baste every 15 minutes with sauce made of

- | | |
|----------------|------------------|
| ¼ c. vinegar | ¼ c. water |
| ¼ c. br. sugar | 1 T. dr. mustard |
- Mrs. Earl Steiner

CHICKEN LOAF

- | | |
|--|--------------------|
| 1 four lb. chicken cooked and broken into pieces | |
| 2 c. soft bread crumbs | 1 c. cooked rice |
| ¼ c. pimento | 4 eggs beaten |
| 1 tsp. salt | ¼ c. melted butter |
| 3 c. broth or milk | |

Combine above ingredients. Put in large pan and bake in hot water in a slow oven 1¼ hours. Serve with mushroom sauce or with gravy.

J. Louise Fedaker

DUMPLINGS

- | | |
|--------------------|-------------------|
| 1½ c. flour | ½ tsp. salt |
| 3 tsp. bak. powder | 1 egg well beaten |
| 2/3 c. milk | |

Mix and sift together dry ingredients. Mix into dough about the same as biscuit dough. Mix with metal spoon. Dip spoon in gravy then lift spoonfuls of the dough and place on top of meat. Cover and cook 15 minutes.

Mrs. Arnold Wilson

LEG OF LAMB WITH HERBS

Don't say you don't like lamb until you've tasted this. Take a leg of lamb and wipe with a damp cloth. Place in roaster with a small amount of water and sprinkle with salt and pepper. Slice on clove of garlic in three or four pieces and place on the lamb at intervals. Sprinkle lamb with one tsp. of marjoram, $\frac{1}{4}$ tsp. of thyme and $\frac{1}{4}$ tsp. of rosemary. Place one bay leaf on top of roast. Roast slowly until very tender and well browned. Serve with brown gravy and a tossed garden salad. The above herbs may be purchased at most any market or may be grown in your garden and dried for use in the winter.

Mrs. Martha Baldwin

PRESSED VEAL LOAF

- 2 or $2\frac{1}{2}$ lbs. of meaty veal
- 6 or 7 soda crackers
- 3 hard boiled eggs
- 1 c. pecan meats or walnuts
- Bay leaf and onion

Cook veal with bay leaf and onion until very tender. Be sure and have a cup of liquid left. Take meat out and cool. Then grind meat together with the 3 hard boiled eggs and the soda crackers and nuts. Mix all together and mix the cup of liquid with it and press in a loaf pan. Leave in ice box over night and slice and serve.

Mrs. Japley

Banana - Nut Bread

- 1 cup sugar
 - $\frac{1}{2}$ " shortening
 - 2 eggs
 - 3 mashed Bananas
 - 2 cups sifted flour
 - 1 teaspoon soda
 - salt
 - $\frac{1}{2}$ cup nuts
- Bake at 350°

PICKLES AND PRESERVES

Orange Marmalade
Grape Marmalade
Apricot and Pineapple Preserves
Strawberry Jam
Twenty Minute Grape Butter
Catsup
Tomato Juice
Tomato Soup
Tomato Jam
Pepper Relish
English Relish
Chili Sauce
Corn Salad
Sweet Chunk Pickles
Million Dollar Pickles
Sweet Pickle
Bread and Butter Pickles
Watermelon Rind Pickles
Dill Pickles
Pickled Pears
Pickled Beets

Mocha Walnut Torte - (Ruth)

1-16 oz pkg Brownie mix
2 eggs
 $\frac{1}{4}$ c. water } Stir into Brownie mix

add $\frac{1}{2}$ c. chopped E. walnuts

Bake at 350 for 20 min in 2
round cake pans. remove & cool

Whip 1 cup of whipping cream
till it begins to thicken. then
add $\frac{1}{4}$ c. B. sugar and 1 Tablespoon
of instant coffee. continue beating until
and top of layers. Chill overnight or
longer before serving in refrigerator

ORANGE MARMALADE

12 oranges

3 lemons

^{sugar}
Slice fruit fine. For every qt. of fruit add 1 pt. of water. Let stand over night. Cook gently 1 hour and add $\frac{3}{4}$ c. sugar to each cup of fruit. Seal.

Mrs. Camilla Nixon

GRAPE MARMALADE

3 lbs. blue grapes

1 lb. seeded raisins

2 $\frac{1}{4}$ lbs. sugar

$\frac{3}{4}$ c. English walnuts

1 orange cut fine

grated rind of 1 orange

Cook grapes until skins separate. Put thru sieve, add sugar, raisins, orange rind, and boil until mixture is thick. Add coarsely nuts 5 minutes before removing from fire and boil briskly after adding them. Pour in jelly glasses and when cool, cover with paraffin.

Mrs. Howard Wallace

APRICOT AND PINEAPPLE PRESERVES

2 lb. apricots

1 lg. can pineapple

Soak apricots over night - next morning cook and put thru a food chopper. Combine with pineapple, then measure 1 c. sugar to 1 c. mixture and cook 20 minutes. Can.

Pearl Herr

STRAWBERRY JAM

4 c. strawberries

4 c. sugar

Method:

2 c. strawberries, 2 c. sugar, boil 5 minutes. Add remaining ingredients and boil 10 minutes more. Let stand over night. Seal and paraffin.

Mrs. Wallace Milligan

TWENTY MINUTE GRAPE BUTTER

Cook 20 minutes 1 qt. grapes

3 T. water

1 lb. sugar

Put through sieve and seal while hot.

Mrs. M. A. Kimmel

HEINZ CATSUP

3 c. sugar	½ tsp. cinnamon
1 T. pepper	1 t. cayenne pepper
1 tsp. ginger (scant)	1 qt. vinegar
1 tsp. cloves	¼ c. salt

Cook 1 peck of tomatoes until soft, drain over night, put thru sieve and throw all juice away. Take pulp and add to above. Cook 5 or 10 minutes and seal.

Mrs. Mary Milligan

CATSUP

Cook together 'til done..... ½ bu. tomatoes
2 or 3 medium onions
1 hot pepper

Put in a bag and let drain ½ hour or longer.
Put thru sieve.

Add ½ c. salt
2 c. vinegar
3 c. wh. sugar
3 T. pickling spice

Boil together 20 minutes and seal.

Mrs. Carl Nicolls

TOMATO JUICE

1 qt. tomatoes	1 slice onion
½ c. water	1 stalk celery
2 cloves	

Cook and strain. Bring to a boil and add:

1 tsp. salt
1 tsp. sugar

to each quart. Seal.

Margaret Thompson

TOMATO SOUP

1 peck ripe tomatoes	3 onions
2 bunches celery	salt & pepper

Cook and put through a sieve to strain seeds from tomatoes. Then cook 45 minutes. Make a thickening with 1 c. flour and add. Cook 15 minutes longer and seal.

Miss Dora McCullough

TOMATO JAM

3 c. peeled tomatoes 2 c. sugar
2 dozen whole cloves

Boil 20 minutes and put in jars.

Eva L. Kimmel

PEPPER RELISH

12 sweet red peppers 1 c. sugar
12 green peppers 1 T. salt
1 pod hot pepper 2 c. vinegar
9 onions 1 T. mixed spices

Chop peppers and onions, cover with boiling water and let stand 5 minutes. Drain, cover again with boiling water. Let stand 10 minutes and drain. Add other ingredients. Tie spices in a bag, cook 15 minutes and pack into jars and seal at once.

Mrs. Millie Nixon

ENGLISH RELISH

1 doz. cucumbers)
10 green peppers) -- Chop fine, salt to taste and
8 onions) let stand awhile, then drain.
½ pk. gr. tomatoes)

Add 2 lbs. brown sugar, mustard seed and celery seed or (2 stalks of celery chopped) Add vinegar to cover, cook until tender and can.

Mrs. Chas. Austin

CHILI SAUCE

12 tomatoes 1 tsp. cloves
2 onions 1 tsp. cinnamon
1 gr. pepper 1 T. salt
¼ c. br. sugar ½ c. vinegar
Peel tomatoes and onions, chop pepper, cook together until thick. Seal in glass jars.

Mrs. Margaret Thompson

CHILI SAUCE

18 ripe tomatoes 1 tsp. cloves
2 gr. peppers 1 tsp. cinnamon
1 onion, chopped ½ tsp. allspice
1 T. salt 1 c. br. sugar
1 c. vinegar
Place all ingredients in large kettle and boil slowly for 3 hours. Put in sterilized jars and seal at once.

Mrs. Delmer Kerr

CORN SALAD

12 ears of corn
1 head cabbage (small)
6 peppers (red & green)
1½ c. sugar
1½ c. vinegar ½ c. water

1 T. mustard seed or
1 tsp. dry mustard
1 tsp. celery seed
salt to taste

Put corn, cabbage and peppers through food chopper and mix with other ingredients and cook ½ hour and seal.

Mrs. Howard Myers

SWEET CHUNK PICKLES

1 pk. cucumbers (15 lbs.) Cover with salt brine (salty enough to hold up an egg) Let stand for one week. Drain, cover with boiling water and let stand for 24 hours. Drain and cut in pieces. Cover with boiling water to which has been added a lump of alum the size of a walnut and a jar of horseradish or root. Let stand 2 days. Drain and cover with following boiling syrup:

6 qts. sugar
2 qts. vinegar
1 pkg. whole cloves

1 pkg. celery
1 pkg. stick cinnamon

Let pickles stand in syrup 24 hours. Drain and bring to boil again and pour over pickles. Repeat this process for 4 days.

Nellie Milligan

MILLION DOLLAR PICKLES

1 qt. cucumbers, chopped }
1 qt. onions, chopped }
2 qts. cabbage, chopped }
4 green peppers, chopped }
Combine ingredients, mix with ½ c. salt, let stand 2 hours and drain

Make dressing of :

1 tsp. turmeric
2 T. dry mustard
2 T. mustard seed
1 T. celery seed

2½ c. wh. sugar
½ c. flour
3 c. vinegar
1 c. water

Combine dry ingredients. Blend with vinegar and water. Heat over hot water, cooking until smooth and well blended. Pour over vegetables, heat thoroughly and seal.

Mrs. Howard Myers

SWEET PICKLE

Wash pickles and place in scalded jars and fill with the following solution:

4 qts. vinegar
1 qt. water
1 c. salt

1 tsp. saccharine
1 tsp. mixed spices
1 sm. piece alum

Mustard if desired.

Mrs. R. Hutchison

BREAD AND BUTTER PICKLES

8 c. sliced pickles	2 tsp. celery seed
2 c. sliced onions	2 tsp. tumeric
2 c. vinegar	1 stick cinnamon
3 c. sugar	4 green peppers

Place onions and pickles in salt water and let stand 2 hours. Drain well and add rest of ingredients. Boil 20 minutes, no longer. Seal.

Mrs. Wilmer

WATERMELON RIND PICKLES

Peel rinds of one watermelon and soak overnight in 4 T. salt to a quart of water. Make a syrup of:

3 c. sugar	1 tsp. cloves
1 c. vinegar	1 tsp. celery salt
1 tsp. allspice	1 T. mustard seed

Pour over pickles (syrup) and cook until pickles are transparent. Leave set and next day heat vinegar only - do this for 3 days. Heat pickles in vinegar and seal

Mrs. Howard Myers

DILL PICKLES

Solution:

1 qt. cider vinegar)	
3 qts. water)	--Heat
1 c. salt)	

Prepare cucumbers - wash and dry. Use only perfect ones. Place 1 sprig of dill in bottom of jar, add one or two pieces of garlic, then pack in the cucumbers, fitting snugly. Put sprig of dill on top of filled jar and pour on hot vinegar solution. In order to keep the pickles nice and crisp, use a pinch of alum to each jar. Seal.

Mrs. Marjorie Herr

PICKLE PEARS

Select small sound pears and remove blossom end. Stick them with a fork several times. For each qt. of pears use:

1 pt. cider vinegar	1 c. sugar
1 tsp. allspice	1 tsp. cinnamon
1 tsp. cloves	

Boil together and when this solution begins to boil, add the pears. Cook until tender - about 15 minutes and then seal in jars, hot.

Mrs. Delmer Herr

PICKLED BEETS

3000	- 2 c. sugar	1	½ c. water
	1½ c. vinegar	½	¼ tsp. salt
	Beets		

Cook beets and skin enough for 4 pints. Make pickling syrup of the sugar, vinegar, water and salt. Put ingredients in kettle and heat to scalding. Add beets, lower heat and cook 20 minutes. Do not boil. Put beets in jars, pour syrup over them and seal.

Mrs. Howard Myers

Banana Bread -

$1\frac{3}{4}$ cups flour
 $1\frac{1}{4}$ Teaspoon B.P.
 $\frac{1}{2}$ " Soda
 $\frac{1}{2}$ salt
 $\frac{2}{3}$ cups sugar
 $\frac{1}{3}$ " shortening
 $\frac{1}{3}$ 2 eggs
 $\frac{1}{2}$ " nut meal
 2 or 3 mashed bananas
 cream sugar + shortening + eggs
 add nuts + blend.
 Add mashed bananas
 + sifted ingredients alternately
 banana pulp
 350 Temp

PIES

Fresh Strawberry Pie

Chess Pies

Eggnog Pie

Lemon Fluff Pie

Pumpkin Chiffon Pie

Pineapple Chiffon Pie

Frozen Lemon Pie

Pie Crusts

Pie Custard

Stick-Tight Pie

Rhubarb Pie

Sherbet

3 oranges juice

3 Lemons

3 Bananas

1 can no 2 crushed pineapple

3 cups sugar

1 cup light cream

1 cup milk

mix. Freeze in trays.

FRESH STRAWBERRY PIE

1 baked pie shell
1 c. sugar

1 qt. berries
4 T. flour or 2 T. cornstarch

Whipped cream to top

Mash 1 pint of the berries, add 1 c. sugar and 4 T. flour (or the cornstarch) Cook slowly until thick. Drain remaining berries well, put on bottom of pie shell and pour cooked mixture over them. Place in refrigerator and top with whipped cream when ready to serve.

Mrs. J. W. Magnuson

CHESS PIES

½ c. butter
1 c. wh. sugar
2 egg yolks
½ c. milk

1 box dates
1 c. nuts
1 c. cocoanut
pinch salt

1 tsp. vanilla

Cream butter and sugar. Add to that the yolks of eggs beaten slightly, then add dates, stoned and cut fine, walnuts chopped and cocoanut broken. Lastly, add whites of 2 eggs beaten to a stiff froth. Line gem pans with pie crust. Fill with mixture and bake slowly until crust is done. Soak the cocoanut in milk for a short time. Serves 12.

Marjorie C. Kern

EGGNOG PIE

2 tsp. unflavored gelatin
¼ c. cold water
½ c. milk
3 eggs, separated
¼ c. honey

¼ tsp. nutmeg
1 tsp. vanilla
¼ c. sugar
½ c. whipping cream
½ tsp. salt

Baked pie shell

1. Soak gelatin in water 5 minutes
2. Scald milk Beat egg yolks and blend with honey and salt, then milk.
3. Cook over hot water about 5 minutes-until custardy
4. Add softened gelatin, stirring until dissolved. Add nutmeg and vanilla.
5. Chill filling in refrigerator until it is partially set-about 20 minutes.
6. Beat egg whites until frothy. Add sugar.
7. Fold meringue into partially set custard. Pour into baked 9 in. shell, chill for 2 hours or longer.
8. When ready to serve, if desired, spread a thin layer of whipped cream over the top and sprinkle with nutmeg.

Mrs. Minor Sprague

FROZEN LEMON PIE

Vanilla wafer crumbs
3 egg yolks
Grated rind of 1 lemon
Beat 3 egg whites and add 2 T. sugar. Beat into first mixture.
Add 1 c. cream whipped. Line a pan with vanilla wafer crumbs, fill with above mixture. Cover with additional crumbs and freeze.

Whipping cream

½ c. sugar

) Mix together

¼ c. lemon juice

Mrs. Harold Withers

PIE CRUST

1 c. flour

2 T. sugar

1 tsp. bak. powder

1 egg yolk

6 T. melted butter

Sift dry ingredients, add unbeaten egg yolk, then melted butter. Place all in a pie dish, mix and pat with a spoon or fingers into place, to line a pie pan with crust. Bake at moderate temperature. Use for one crust pie only, but can be used with filling, either before or after baking.

Mrs. Neal Shafer

FOOL-PROOF PIE PASTRY

2 c. flour

½ tsp. bak. powder

½ tsp. salt

2/3 c. Crisco or Spry

4 tsp. cold water

Sift flour, salt and baking powder. Rub or cut in shortening until mixture is like coarse meal, then lightly stir in water. Place on board and roll to 1/8 inch thickness. This makes a medium sized pie and a pie shell.

Mrs. Edythe Myers

PIE CUSTARD

3 eggs

1 tsp. vanilla

2 c. milk

dash nutmeg

½ c. sugar

few grains salt

Combine in order given. Pour in pie shell, unbaked. Bake 35 min. at 425 degrees.

Camilla Mason

STICK-TIGHT PIE

1 c. dk. Karo syrup

2 T. butter

½ c. sugar

½ c. halved pecans

3 eggs

½ tsp. vanilla

Combine and pour into unbaked pie shell. Bake in very slow oven for one hour, the first 15 minutes a little faster.

Mrs. Howard Wallace

HOT WATER PIE CRUST

Pour 1 c. boiling water
Over 2 c. shortening
(lard or crisco)
When cool - add 5 c. flour
1 tsp. salt

Mix with spoon. You may have to add a little more flour.
Keep in refrigerator and use when needed.

Mrs. R. Hutchinson

RHUBARB PIE

2 c. rhubarb cut into small pieces
1 c. sugar
3 T. flour
1 egg

Line pan with plain pastry. Mix above ingredients thoroughly
and pour into shell. Cover with top crust and bake in oven
at 375 deg. for about 35 minutes.

Mrs. H. C. Walker

Beet Sauce,

4 - 2 c diced Beets
1 - $\frac{1}{2}$ cup sugar
4 - 2 Tablespoons Butter
1 - $\frac{1}{2}$ Teaspoon salt
1 - $\frac{1}{2}$ cup vinegar (weak)
 $\frac{1}{2}$ - $\frac{1}{4}$ cup water
 $\frac{1}{2}$ - 2 Tablespoon flour
4 - 2
Cook 6 ingredients together
and pour over Beets

SALADS AND SANDWICH SPREADS

Frozen Fruit Salad

Cole Slaw

Tossed Garden Salad with Herbs

Spring Salad

Tangy Salad

Cranberry Salad

Mayonnaise

French Dressing

Salad Dressing

Sandwich Spread

7. dressing
 1 can T- soup
 1 cup Wesson oil
 3/4 " vinegar (tart)
 1/2 " sugar
 1/2 onion grated
 1 teaspoon salt pepper
 paprika, + D. mustard
 1 tsp Worcestershire
 sauce

Cranberry Salad

1 pk lemon jello

Dissolve in 1c hot water
 at once, add 1 can cranberry
 sauce (plain or whole)

Add 1 cup crushed pine apple
 with juice, 1 cup nuts if desired

FROZEN FRUIT SALAD

- | | |
|---------------------------|----------------------------|
| 1 c. shredded pineapple | 1 c. whipped cream |
| 2 T. pwd. sugar | 1 doz. maraschino cherries |
| ¼ lb. American cr. cheese | 8 marshmallows |
| 1 c. mayonnaise | |

Drain pineapple well, add sugar, cherries and marshmallows. Soften cream cheese, gradually work in mayonnaise to make mixture smooth. Fold in whipped cream and combine with fruit. Put in freezing trays, put on cherries, so when cut, one will be on each portion.

Mrs. Edythe Myers

COLE SLAW

- | | |
|---------------------------|---------------------------------|
| 1 8-oz. can cr. pineapple | 2 T. ch. green pepper |
| 2 c. shredded cabbage | 2 T. horseradish |
| ½ c. celery | 3 T. mayonnaise or sal. dressg. |

Combine ingredients and chill.

Mrs. J. W. Magnuson

TOSSED GARDEN SALAD WITH HERBS

Cut up fresh lettuce, tomato, celery, thinly sliced onion, and any fresh vegetables you have on hand. Add a sprinkling of garlic salt, one tsp. of marjoram, one tsp. of sweet basil, salt and pepper and parsley if available. Use mayonnaise with an oil base for dressing, or vinegar and oil with a dash of sugar..

Mrs. Martha Baldwin

FROZEN FRUIT SALAD

- | | |
|------------------------------|----------------------------|
| ½ pt. whipped cream | 1 pkg. Phila. cream cheese |
| 1 can drained fruit cocktail | 2 T. mayonnaise |
- Mix cheese with whipping cream and add mayonnaise, then fruit and freeze.

Mrs. Wallace Milligan

FROZEN FRUIT SALAD

- | | |
|-------------------|-----------------|
| 1 pkg. lime jello | 1½ c. hot water |
|-------------------|-----------------|
- When set whip and add 1 lb. cottage cheese, 12 marshmallows cut up.
- | | |
|--------------------|-------------------|
| 1 c. cr. pineapple | ½ pt. whip. cream |
|--------------------|-------------------|
- Freeze.

Mrs. Lucy Wagner

SPRING SALAD

Dissolve 1 pkg. lime jello
In 1/4 c. boiling water
Cool
Add..... 1 c. dry cottage cheese
2 tsp. pimento - chopped
1 tsp. onion - chopped
1/4 tsp. salt
1/3 c. nut meats
1/2 c. mayonnaise
1 c. cream - whipped

Pour into mold and chill.

J. Louise Zedaker

SALAD

1 pkg. lime jello 1 c. cream
1 pkg. Phila Cream Cheese 1 sm. can cr. pineapple
pecans

Dissolve jello in 1 c. water and pineapple juice and cool until it starts to jell. Mash cheese until soft - combine cheese, pineapple, whipping cream and jello. Add nuts.

Pearl Herr

TANGY SALAD

2 c. chopped cabbage 1 c. diced celery
1 c. diced cooked beets 1/4 tsp. salt
1/4 c. ch. sweet pickles 1/4 c. French Dressing
2 T. grated horseradish

Mix and chill.

CRANBERRY SALAD

1 pkg. gelatin 1/2 c. ch. celery
1/4 c. cold water 1/2 c. nut meats
1 c. sugar 1 tsp. salt
2 c. cranberries

Cook berries in 1 c. water for 20 minutes, stir in sugar and cook 5 minutes longer. Pour 1/4 c. cold water into bowl and sprinkle gelatin on top. Add to hot cranberries and stir until dissolved, strain and cool, when begins to thicken, add celery, nut meats and salt. Turn into molds and chill.

Mrs. Tom Campbell

MAYONNAISE

1 can Eagle Brand Milk 1 tsp. salt
1 tsp. dry mustard 2 eggs

Beat this together then add 1 c. vinegar and beat a little more.

Elsie Kridler

FRENCH DRESSING

1 c. vinegar ½ tsp. salt
1 sm. bottle olive oil 1 can Campbell's Tomato Soup
scant c. sugar 1 sm. grated onion

Put all in a jar and shake.

Mrs. Neal Shafer

SALAD DRESSING

Mix together 1 c. sugar
2 T. flour
 pinch of salt
Add ¼ tsp. prepared mustard
1 egg or 2 more yolks
½ c. water
½ c. vinegar

Cook until creamy.

Mrs. Edythe Myers

SANDWICH SPREAD

1-10¢ can Pimentos 1 pkg. Phila. cream cheese
3 hard boiled eggs 1 tsp. salt
¼ sm. onion ¼ tsp. cayenne pepper
1 T. each of flour - sugar - butter and vinegar

Put pimentos, hard boiled eggs and small onion through the food chopper. Cook 1 T. each of flour - sugar - butter - vinegar and 1 egg beaten. Add the cheese, salt and pepper to the above mixture of pimentos. Mix all together.

Mrs. Wallace Milligan

SALAD DRESSING

¾ c. wh. sugar 2 eggs
1 tsp. salt ¾ c. water
1 tsp. mustard ¾ c. vinegar
2 T. flour

Put ingredients in sauce pan as given. Cook over a slow fire until thick.

Mrs. Cyril J. Jones

VEGETABLE AND CASSEROLE DISHES

Corn pudding
Spanish Rice

Sweet Potato Pudding
Orange Sweet Potatoes

Boston Baked Beans
Harvard Beets

Asparagus Loaf
String Beans
Carrot Fritters
Noodle Mold

Glazed Carrots

2 cups raisins
1 cup water.
boak 5 min + cool

Add 1 cup shortening

2 " " sugar

3 eggs

4 cups sifted flour

1 teaspoon B.P

1 " " soda

1 1/2 " " cinnamon

1/4 " " allspice

1 " " Vanilla

1 " " salt

56 Bake at 375°

CORN PUDDING

- 1 pt. yellow corn
- 1/4 c. melted butter
- 2/3 tsp. salt
- 4 T. flour
- 1 c. milk
- 4 well beaten eggs
- 1 T. sugar

To mix, take flour and add a little milk, then add sugar. Beat well then add corn and other ingredients. Turn into well greased baking dish and bake in a moderate oven until firm in center.

Mrs. Steve Chuey

SPANISH RICE

- 1 1 c. rice
- 4 4 c. water
- 1 1 chopped onion
- 2 2 c. tomatoes
- 2 2 chopped peppers
- salt - pepper and butter to taste

Mrs. Steve Chuey

SWEET POTATO PUDDING

- Cook sweet potatoes and mash
- Add 1 c. br. sugar
- large lump of butter
- 2 egg yolks
- Beat thoroughly
- Beat and fold in 1 egg white
- Add 1/2 tsp. vanilla

Pour in baking dish. Cover with another egg white beaten stiff or with marshmallows. Bake 30 min. in moderate oven.

Mrs. Herman Olson

ORANGE SWEET POTATOES

- 1 c. orange juice
- 1 T. cornstarch
- 1/2 c. br. sugar firmly packed
- 2 tsp. grated rind
- 3 T. butter
- 1/3 c. wh. sugar

Mix and cook until thick, cover cooked sweets in a baking dish with mixture and bake 20 min. uncovered at 350 deg.

Mrs. Clarence McCormick

— Pickles —

- 2 cups water
- 2 " vinegar
- 1 1/2 cup sugar
- salt to taste
- pour over whole green beans
- after cooking until tender

BOSTON BAKED BEANS (from Maine)

Place in bean pot:

- 2 c. Navy or Kidney beans, washed
- 1 medium to large onion, cleaned and whole
- 1/3 tsp. dry mustard
- 1 1/2 T. molasses
- 1 lb. salt pork left on rind but cut in cubes or squares to the rind.

Have rind side up and the pork pushed into the beans. Then add water to fill the bean pot or at least enough so that there is some left after the beans soak over night. Bake at a very low temperature, adding water if and when necessary, for one day or two depending upon the beans and the way you like yours. These, with baking powder biscuits or fresh yeast rolls, pickles, custard pie and coffee are the standard Saturday night supper in Maine.

Alice Piley

HARVARD BEETS

- 1 can diced beets
- 1/2 c. vinegar
- 1 T. cornstarch
- 1/2 c. sugar
- 1 T. butter

Mix dry ingredients and add liquid. Cook until clear. Add butter and beets. Keep hot until served.

Mrs. Fannie Westerman

ASPARAGUS LOAF

- 1 T. butter
- 1 tsp. salt
- 1 c. milk
- 1/2 c. minced creamed chicken
- 4 Tsp. flour
- 1/4 tsp. pepper
- 2 c. asparagus
- 4 eggs

Make sauce of butter, flour and milk. Allow it to boil up once or twice and then add chicken, seasoning, and asparagus, and pour into the eggs which should be well beaten. Pour into a buttered pan, surround with boiling water and cook until firm in the center like a custard. Serve with extra creamed asparagus.

Millie Nixon

STRING BEANS (Different)

- 1 can string beans (yellow or green)
- 1 sm. onion or more as desired
- 1 sm. can (or fresh) mushrooms-button type
- Medium white sauce

Brown mushrooms and diced onion in butter or drippings; add to beans and white sauce in top of double boiler. Cook over hot water about ½ hour.

Helen Nixon

CARROT FRITTERS

- | | |
|-----------------|---------------------|
| 1 tsp. sugar | ½ tsp. bak. powder |
| 2 beaten eggs | 2 c. mashed carrots |
| ½ tsp. salt | 4½ T. flour |
| 1/8 tsp. nutmeg | 1 T. butter |

Mix sugar, eggs, salt, nutmeg and baking powder with mashed carrots. Stir in flour, add butter. Drop by spoonfuls into shallow fat and fry until lightly browned.

Mrs. Arnold Wilson

NOODLE MOLD

- | | |
|-----------------|-----------|
| 3 c. noodles | ¾ c. milk |
| salt and pepper | 3 eggs |
| 1 T. butter | |

Beat eggs slightly, add salt and pepper and butter. Last add the milk. Butter mold well, add noodles after all is stirred together well. Set in a pan of boiling water in oven and bake slowly about 45 minutes.

Mrs. Robt. Kerr

GLAZED CARROTS

- 4 lg. carrots 1 tsp. sugar 1 T. butter

Cut four large carrots into small pieces. Parboil them in salt water, drain and put in covered cooking utensil with 1 T. butter and 1 tsp. sugar. Let them simmer until they turn a darkish golden color stirring frequently.

Mrs. John Cover

Chile Con Carne

- $\frac{1}{2}$ # ground meat
1 onion chopped fine } fry.
Add 1 qt tomato juice
1 can Red Kidney Beans
Add $\frac{1}{2}$ cup soaked in salt water
1 Teaspoon Chile powder
1 Tablespoon sugar, salt.
-

- Pour 2 cups boiling water over
6 T. fat
6 T. sugar
1 T. salt
1 yeast cake
 $\frac{1}{4}$ cup warm water) cool + add
2 eggs beaten
8 cups flour
-

Date bread -

- 1 cup dates (chopped)
1 Teaspoon soda in boiling water
1 egg
 $\frac{1}{2}$ cup sugar
1 Tablespoon. Bitter
Vanilla
1 Teaspoon B.P.
flour for stiff batter

(Rose) Salad

- 1 - no 2 pineapple, tid-bits
- 1 - can Mariano oranges
- 1 - cup seedless white grapes
- 1 - cup small colored marshmallows

1 - $3\frac{1}{2}$ of can coconut

1 cup sour cream,

$\frac{1}{4}$ teaspoon salt,

Use whole fruit when
cut it is too juicy.

Apple Pan Dowdy-

1 qt peeled and sliced apples

1 cup B sugar

$\frac{1}{4}$ " flour

$\frac{1}{4}$ teaspoon salt

1 " vinegar

1 cup water

1 teaspoon vanilla

1 tablespoon butter or margarine

Place apples in a greased pan
Mix sugar, flour, & salt in a
1 qt sauce pan, add vinegar &
water, stir smooth. Cook over
low heat, until thick - boil -
add vanilla & butter. Pour
over apple slices

— Topping —

Sift 1 cup flour

$\frac{1}{2}$ teaspoon salt

2 teaspoon B. P. (twice)

Blend in $2\frac{1}{2}$ tablespoons shortening

Add $\frac{3}{4}$ cup milk stir well.

Spread over apple mixture

Bake in about 350°

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ cup milk

3 teaspoons b. f.

1 egg

$1\frac{1}{2}$ cups flour

1 teaspoon vanilla

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup shortening

Pour half batter in greased pan
Top with half filling - rest of batter
and then rest of filling.

Filling

$\frac{1}{2}$ cup nuts

$\frac{1}{2}$ cup br. sugar

2 teaspoons cinnamon

2 tablespoons flour

2 tablespoons melted butter

mix in order

1 cup sugar
 $\frac{3}{4}$ cup shortening
1 egg 1 cup mol
2 cups flour $\frac{2}{t}$ soda
 $\frac{1}{2}$ t salt
1 t cinnamon
1 t ginger
1 t cloves

Cream shortening + sugar, add
mol + egg, Sift flour, spices
salt + soda. Add to fat mixture
Roll into small balls, roll in
sugar

... 2 cups of stale bread
cheese and beat thoroughly, beat 3 eggs under
butter in pan and cook $\frac{1}{2}$ mixture at a time as this
Cook slowly. When it is set it will be as light as souffle. etc
and serve instantly.

Swiss Eggs

One tablespoon butter, 2 tablespoons grated cheese, 4 very thin slices of cheese, 4 eggs, 3 tablespoons cream, salt and pepper to taste. Melt the butter in a shallow baking dish, cut the slices of cheese in pieces of convenient size to cover the bottom of the dish, break the eggs and drop them into the dish over the cheese, season to taste, and pour the cream over the eggs, sprinkle the grated cheese on top, and bake in a moderate oven till the eggs are set and the cheese a delicate brown.

Mrs. G. W. Gorrell, Slippery Rock, Penna.

Egg Omelet

Three-fourths cup milk, 2 teaspoons flour, 2 eggs, whites beaten separate, a little salt, put a little butter in pan. Let it get good and hot. Bake slowly on top of stove and cover pan with a lid.

53

Pimento Cheese

... a chopper 1 pound of good cheese and 4 pimentos,
... and pack in a mold. If fresh pimentos are used, add
... olive oil to spread easily.

Spaghetti

Break 1 pound of spaghetti into small pieces, cover with boiling water, and boil slowly for 1 hour, strain and add 1 quart of strained tomatoes, or tomato soup, a pound of cheese, butter the size of a walnut, add sugar, salt and pepper to taste. Boil slowly for 1 hour, add 1 pint of sweet cream before serving.

Spanish Rice (Meat Substitute)

Two cups stewed tomatoes, 1 cup boiling water, 6 tablespoons raw rice, 2 tablespoons fat, $\frac{1}{2}$ to $\frac{3}{4}$ cup grated cheese (this may be omitted), 3 tablespoons chopped onions, if desired, salt and pepper to taste. Mix ingredients thoroughly, bake in moderate oven about 1 hour or until rice is soft. Stir occasionally to keep rice from settling, $\frac{1}{2}$ chopped green pepper may be added to vary flavor. *Nelly Burgess, Wyoming Co.*

54

	pts	gls	soft head
Tomatoes	35 min	45	min
apple	15 min	15	min
plum	15 min	15	min
Pear	40 min	40	min
Beans	2 1/2 hrs	3	hrs

Hot dog relish

6 cups $\frac{1}{2}$ Tomatoes

6 " ripe tomatoes

3 cups onion green

2 " sweet peppers

2 " red peppers

1 hot pepper

1 bunch celery or

1 Tablespoon celery seed

Chop ^{gimel} measure stir

in $\frac{1}{2}$ cup salt, let

stand overnight in bowl

In A.M. drain well

Cook for 2 hours Add

celery seed, 4 cups vinegar

6 cups sugar $\frac{1}{2}$ teas cloves

$\frac{1}{2}$ unamom 6 pts.

2 times during
sawer tract lettuce
Small can juice all
out. 2 spoonfuls oil
vinegar & water, sugar,
onion & celery.

Pears
A salad to accompany roast
lamb: fresh pear halves on salad
greens. The trick here is to fill
the core cavities of the pears
with mint jelly and to add
cream cheese balls rolled in
chopped nuts to the salad plate. part

FRIDAY LUNCH

If your family likes a stick-to-the ribs salad, this may be it.

Sardine and Egg Lunch Plate
Crusty Rolls
Fruit and Cookies Beverage

Sardine and Egg Lunch Plate

6 hard-cooked eggs
1 can (3¾ ounces) brisling sardines
¼ cup mayonnaise
1 tablespoon prepared mustard
2 teaspoons lemon juice
Salt and pepper to taste
2 tablespoons minced green pepper
Salad greens
8 ounces creamstyle cottage cheese
1 or 2 very large tomatoes
Cut shelled eggs into lengthwise halves. Remove yolks and mash with drained sardines, mayonnaise, mustard, lemon juice and salt and pepper. Refill white cavities with yolk mixture; sprinkle with green pepper. Arrange stuffed eggs on salad greens; add cottage cheese mounded on sliced tomatoes. Serve with French dressing if desired. Makes 4 to 6 servings.

COOKED CORN SLAW

- 3/4 cup sugar
- 1 1/2 teaspoons salt
- 3/4 cup cider vinegar
- 1 quart coarsely shredded green cabbage (packed down)
- 1 to 2 cups corn kernels (cut from cooked leftover corn on the cob)
- 1 green or red pepper (cut in thin strips or diced)
- 1/4 teaspoon tabasco

In a large saucepan stir together the sugar, salt and vinegar over low heat until sugar is dissolved; bring to a boil. Add cabbage, corn and green pepper. Stir and cook over moderate heat for 4 minutes. Stir in tabasco. Chill overnight in covered container to allow flavors to develop. Drain before serving. Makes 4 to 6 servings.

Dear Jamie Louise Ann
so glad you is shining
this evening. This pack-
age can get you + Bill
some thing for your home.
Of all you do for me I can
not ever

repay it
Happy Birthday
Mother.

