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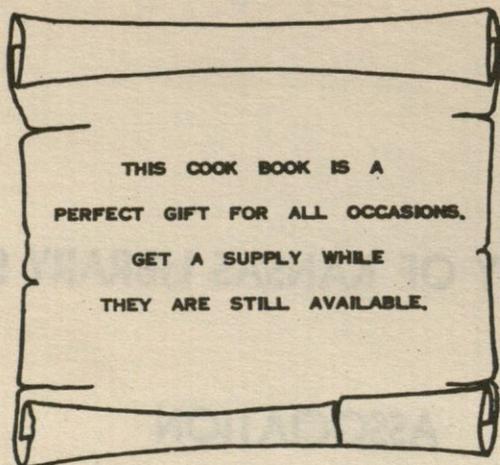
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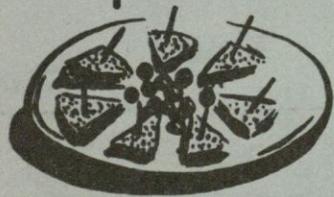
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HORS
D'OEUVRES

PICKLES



RELISHES

CANAPE TRAY

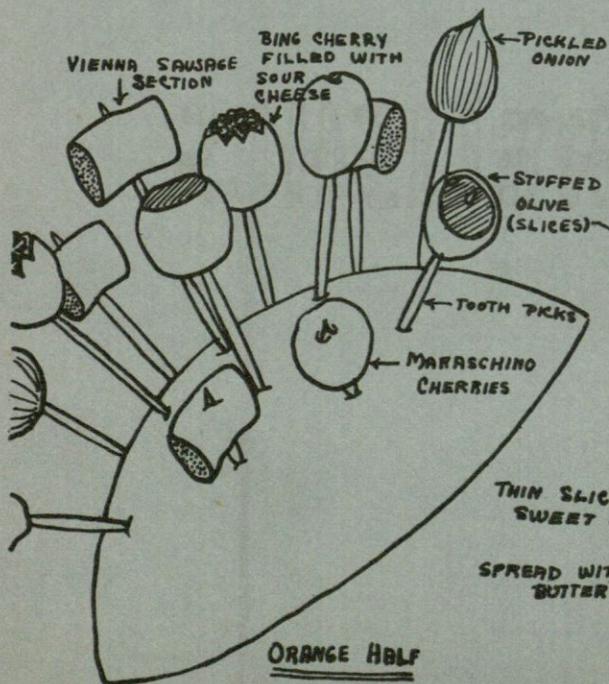
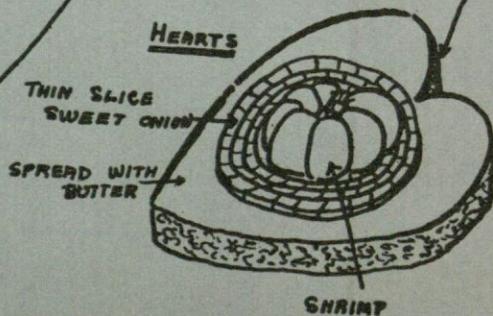
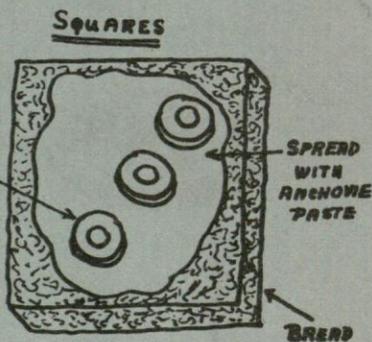
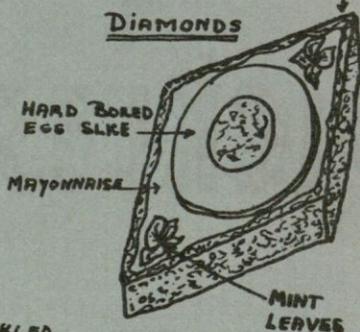
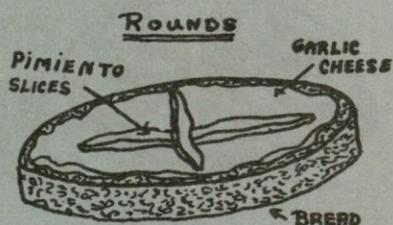
(FOR PARTIES, TEAS OR BEFORE DINNER)

FOR THE BASE OF THE CANAPES CUT BREAD IN SMALL DESIGNS OF YOUR CHOICE AND TOAST ONE SIDE ONLY. (SMALL ROUND CRACKERS MAY BE SUBSTITUTED.) ON THE UNTOASTED SIDE OF THE BREAD BUILD CANAPES USING ANY PREFERRED IDEAS. SOME SUGGESTED ONES FOLLOW--

FOR THE CENTER OF THE TRAY SLICE AN ORANGE (OR ANY CITRUS FRUIT) IN HALF, PLACING OPEN END DOWN ON TRAY. INSERT TOOTHPICK IN SKIN OF FRUIT ABOUT 3-4THS OF AN INCH. ON EXPOSED ENDS OF PICKS PLACE STUFFED OLIVES, RED & GREEN MARASCHINO CHERRIES, PICKLED ONIONS, BITS OF VIENNA SAUSAGES, BLACKBING CHERRIES STUFFED WITH SOUR CREAM CHEESE ETC.

PLACE THE CANAPES (ALL OF ONE KIND TOGETHER) AROUND THE CENTERPIECE OF FRUIT HALF.

USE LARGE TRAY BUT IF SMALL INDIVIDUAL TRAYS ARE DESIRED BE SURE AT LEAST ONE OF EACH KIND OF CANAPE APPEARS ON EACH TRAY.



HORS D'OEUVRES, PICKLES, RELISHES

A GARLIC CHEESE, SIMPLE BUT STINKING

Joseph Rubinstein

1 lb. of good yellow cheese, Wisconsin,
if possible

Soften at room temperature. Crush three large cloves of fresh garlic (never use old garlic; it loses its flavor) and mix. Pour in enough sherry to achieve correct texture (thick but not rocky), add sprinkle of chopped parsley, a little pepper. Serve with knives and crackers, and some California sherry, very slightly chilled. This gets better if it ages some hours.

Will keep in refrigerator if covered.

ANCHOVIES AU GRATIN

Gunhild Buckman

Anchovies au Gratin is a classic among Swedish Smorgasbord dishes.

It is usually called Janssons Frestelse (Jansson's Temptation).

Saute..... 2 sliced small onions in..... 1 tablespoon butter. Peel and cut lengthwise in strips..... 4 - 5 medium-sized raw potatoes. Arrange in layers, in a buttered baking dish, potatoes, onions and..... 20 CARLSON'S Anchovy fillets (a variety of imported canned anchovies available in this area). Sprinkle with..... 1 tablespoon anchovy juice, and 2 tablespoons butter. Bake in moderately hot oven (375°).

Add after 10 minutes, half of 1 1/2 cups cream, remainder after another 10 minutes. After 30 minutes baking reduce heat to 300° and bake another 30 minutes. Serve hot from baking dish.

SWEET PICKLES

Fay Talley

Take 75 or 80 cucumbers about 3 or 4" long and soak for 1 week in salt solution of 1 pint salt and 1 gallon water. Then take out of salt brine and pour boiling water over cucumbers to cover, with 1 tablespoon of powdered alum. Let stand 24 hours. Drain and split cucumbers. Cover again with boiling water and 1 tablespoon alum. Let stand another 24 hours. Drain and cover with 6 cups vinegar, 5 cups sugar, 1/2 ounce celery seed, 1/2 ounce cinnamon bark, 1/2 ounce of cassia bush. (You may double this to have enough to cover pickles). Every morning for 3 mornings, drain and heat liquid, adding 1 cup sugar each morning.

The following 4 mornings, drain and heat without adding sugar. Pack cucumbers in jar and pour hot liquid over them and seal.

BREAD AND BUTTER PICKLES

Laura Neiswanger

24 medium sized cucumbers
7 large onions

4 Tbsp. salt

Slice cucumbers (not peeled) and onions and add salt. Let stand several hours or overnight. Drain. Bring to a boil:

4 c. cider vinegar
1 c. water

3 c. sugar
1 Tbsp. mustard seed

Then add cucumber mixture and 1 cup diced celery. Bring all to a boil, but do not boil, and can in sterilized jars.

GREEN TOMATO MINCEMEAT

Mrs. Wm. Mitchell

2 c. chopped green tomatoes
3 c. chopped & cored tart apples
2 tsp. cinnamon
1 tsp. salt
1 tsp. allspice
1 tsp. cloves

1 c. granulated sugar
2 c. brown sugar
1 lb. seedless raisins
1/4 c. vinegar or cider
1 c. chopped suet

Peel and chop apples and tomatoes. Mix all ingredients together.

GREEN TOMATO MINCEMEAT (Continued)

Bring to a rapid boil, then simmer until thick (about an hour), taking care not to scorch. Pour into sterilized mason jars and seal. Makes about 4 pints. (We make every 2 years in batches of about 24 pints - there's no better way to spend an autumn afternoon and evening! Seems to flavor up after 2 -3 months. Can substitute currants for part of the raisins.

Be sure to get the green tomatoes before frost.)

CHEESE PUFFS

Mrs. Jean Schiltz

1 loaf firm, unsliced white bread
1 pkg. (3 oz.) cream cheese
1/4 lb. sharp Cheddar cheese

1/2 c. (1 stick) butter or oleo
2 egg whites, stiffly beaten

Trim crusts from bread. Cut bread into one inch cubes. Melt cheese and butter in top of double boiler over hot water until rarebit consistency. Remove from heat; fold in beaten egg whites.

Dip bread cubes into cheese mixture until well coated; place on cookie sheet. Refrigerate overnight.

Bake in hot oven (400°), 12-15 minutes or until puffy and golden brown. Makes about 4 dozen.

(Suggestion: double the recipe and then freeze, after refrigerating in plastic bag).

REFRIGERATOR SLICED PICKLES

Mrs. Jean Schiltz

Boil together about two minutes to make syrup:

4 c. sugar
4 c. vinegar

1/4 c. salt (not iodized)

Add to syrup:

1 1/3 tsp. celery seed
1 1/3 tsp. mustard seed

Into sterilized quart jars, slice washed green cucumbers (not peeled) and one onion to each jar.

Cool syrup slightly and pour over sliced cucumbers.

These will keep for a year in refrigerator.

CHEESE DIP

Miss Vicki Dugan
Kansas City, Kansas

1 (3 oz.) pkg. cream cheese
2 Tbsp. milk

1 tsp. frozen chopped chives

Combine cheese, milk and chives in a small bowl and blend well. Chill until serving time. Makes about 1/3 cup.

CHILI DIP

Miss Sondra Call
Kansas City, Kansas

1/2 c. bottled chili sauce
1/2 tsp. frozen chopped chives

1/2 tsp. prepared horseradish

In a small bowl combine chili sauce and horseradish and blend in the chives. Chill until serving time. Makes about 1/2 cup.

CHEESE CRACKERS LOUISE

Henry Hastings

Mix 1/4 pound soft butter or margarine with 1 ounce grated Parmesan-Cheddar cheese, and 1/2 teaspoon garlic salt and a dash of paprika.

Spread on about 6 dozen Crax or similar crackers. Place on cookie sheets in preheated (350°) oven. Bake 5 or 6 minutes. Watch carefully.

AN EASY HORS D'OEUVRE

Joseph Rubinstein

Place chicken livers on quarters of black bread, buttered, with a bay leaf under each liver. Salt and pepper, then broil until done, about 15 minutes.

PICKLED RADISHES, CHINESE

Joan Chao

1 plastic bag of radishes
1 tsp. of sherry

1 (16 oz.) jar of hot banana peppers
Salt

Prepare radishes as usual, unpeeled with ends removed. Place in pint jar, add half of the liquid from the banana pepper jar and 3 or 4 of the peppers, depending upon your liking for hot foods. Add the radishes, about 2 tablespoons salt, and cover with water. After a time stored in this liquid, the radishes become light pink all the way through. This liquid can be saved and reused for each succeeding batch of radishes, with the addition of more salt and water. Sherry can be added at will, if you like sherry. Be sure to use a clean fork with no trace of grease when taking out the radishes, or the liquid will cease to have power as a preservative.

Fresh cabbage, carrots, cucumber, cauliflower, or any similar vegetable may be used in place of radishes. Cabbage is sometimes used with the radishes.

PICKLED HERRING

Bill Shore

Take "Schmaltz" herring, from 2 to 6, depending on your appetite and number to be fed. Skin and clean. Keep roe, skin as much as possible, mash in large bowl with a couple teaspoons sugar. Add 2 cups cold water, bring to boil, remove from fire. Add enough sugar and vinegar to make sweet-sour.

Cut herring into bite size. Put into crock with handful of mixed pickling spices, including 2 or 3 red dried peppers and a couple of large onions sliced into thick slices.

Put into crock, pour roe mixture over, add cold water to cover and let stand in cool place for 24 - 48 hours.

CHOPPED LIVER

Faye Sobol

I will not even pretend that my recipe compares with those wonderful things one can get from Strasbourg - or used to be able to --made from goose liver, but I can tell you that it is indeed good.

Bake a pound of liver in the oven on a cookie sheet without fat or anything added. Run it through the mincer and after it, an onion of medium size, as well as three or four hard boiled eggs. Season with salt and pepper to taste. I add rendered chicken fat (when I have it!), but since this is not a common ingredient found in most American households, I suggest some mayonnaise. Some people even like it without either. Chill and serve on crackers, round of rye bread or as the first course in a meal, garnished with olives or pickles (the dill ones, please!)

Write Extra Recipes Here:

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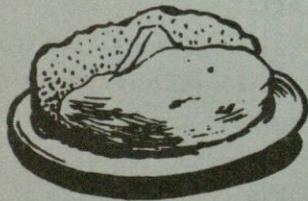
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SOUPS

SALADS



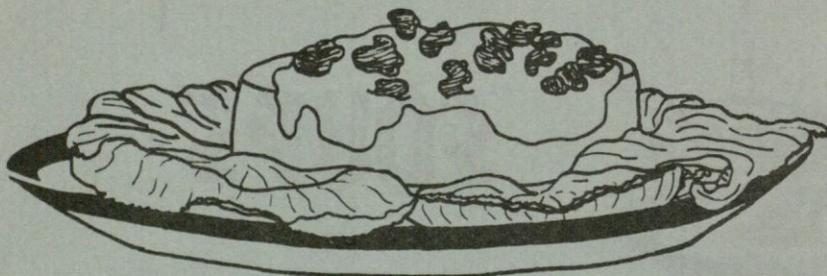
VEGETABLES

SPECIAL SALAD

(GOOD AT THANKSGIVING OR CHRISTMASTIME)

HEAD CRISP, CHILLED LETTUCE
CAN CRANBERRY SAUCE, CHILLED

1 PACKAGE BLACK WALNUTS
MAYONNAISE



MAKE BED OF CHILLED LETTUCE AND PLACE IN SALAD DISH. CUT CRANBERRY SAUCE IN SLICES ABOUT 3-4 INCH THICK (ROUNDS) & TOP WITH PLENTY OF MAYONNAISE. SPRINKLE BLACK WALNUTS FREELY ON TOP OF MAYONNAISE AND SERVE. THIS SALAD IS ESPECIALLY DELICIOUS WITH TURKEY, DUCK, GOOSE OR FOWL OF ANY KIND. IT IS BEST DURING THE WINTER SEASON.

TO ADD ZEST ...

TO SHRIMP SALAD

FRY ONE SLICE OF BACON (FRY CRISP) FOR EACH SHRIMP SALAD TO BE SERVED. DICE AND MIX THOROUGHLY WITH THE SHREDDED SHRIMP. THE BACON ACCENTS THE FLAVOR OF THE SHRIMP.

TO VARIOUS SOUPS

A SLICE OF LEMON IN BLACK BEAN SOUP WILL SHARPEN THE FLAVOR AS WELL AS ENHANCE THE LOOKS OF THE CUP OF SOUP.

RUB THE BOTTOM OF THE SOUP CUP WITH A SLICED WHOLE GARLIC TO ACCENT THE FLAVOR OF NAVY BEAN SOUP.

ADD SLICED PIMIENTOS (WITHOUT THE LIQUID) TO ASPARAGUS SOUP JUST BEFORE REMOVING FROM FIRE TO SERVE. DO NOT COOK PIMIENTOS IN SOUP FOR THIS WILL DESTROY THE ASPARAGUS FLAVOR.

SOUPS, SALADS, VEGETABLES

LENTIL SOUP

Florence Johnson

1 c. dried lentils
1 carrot
1 onion
1 stalk celery

1 ham bone or 2 Tbsp. butter
6 c. water
Salt & pepper to taste

Soak lentils in water overnight. Without draining add enough water to make 6 cups. Add carrot, onion, celery, salt, pepper, and ham bone (if used for seasoning).

Cook slowly for 1 hour, stirring occasionally to keep from sticking. Add butter (if preferred to ham) and onion salt on serving. Add more water if thinner consistency is desired.

Serves six.

GAZPACHO SOUP

Lorraine Vosper

A marvelous cold soup which will restore an interest in living on the hottest Kansas summer day.

1 clove garlic
3 lbs. tomatoes
2 cucumbers
1/2 c. minced green pepper
1/2 c. minced onion

2 c. tomato juice
1/3 c. olive oil
3 Tbsp. vinegar
Salt & pepper
Dash of Tabasco or small hot red pepper

Rub large bowl with cut clove of garlic. Peel 3 pounds very ripe tomatoes, cut in rather small pieces. Don't lose juice - - pour it and tomatoes into the bowl.

Add chopped cucumbers, green pepper, onion, and tomato juice. Now add remaining ingredients and chill thoroughly. This may be served with an ice cube in each bowl. Enough for 10 or 12.

CLAM CHOWDER

Margaret Weston

1/4 c. finely cut bacon or salt pork
1/4 c. minced onion
1 pt. shucked fresh clams with liquor or
2 cans (7 oz. each) minced or whole
clams

2 c. finely diced raw potatoes
1/2 c. water
2 c. milk
1 tsp. salt
1/8 tsp. pepper

Saute bacon and onion in large kettle. Drain clams; add liquor, potatoes and water to onion and bacon. Cook until potatoes are tender, 15 minutes. Just before serving, add clams, milk, salt and pepper.

Heat to boiling, stirring occasionally. Serve immediately. 4 servings.

BORSHCH

Mrs. Leslie Dienes

3 medium beets, cut into strips
1 stalk celery, sliced
1 medium potato, cubed
1 onion, chopped
(1/2 may be sauteed)
1 carrot, sliced
Little cabbage, chopped (optional)
2 bouillon cubes
5 c. water
1 tsp. vinegar

1 Tbsp. sugar
1 tsp. salt
Pepper to taste
2 Tbsp. ketchup
1/2 tsp. pickling spices, (wrapped in
cheesecloth for easy removal)
1 bay leaf
1 clove garlic, minced

Bring to a boil all ingredients. Do not cover. Simmer for 30 to 45 minutes. Let stand about 2 hours before serving. Salt and pepper to taste. (If you have not sauteed one-half of the onions, this soup may be served cold). Reheat. Serve with small amount of sweet cream, sour cream, or milk.

CURRIED ONION SOUP (Serves 6)

Mrs. Leslie Dienes

1 pkg. onion soup
1 tsp. curry (or, to taste)

1 c. medium white sauce

1. Prepare soup according to directions.
2. Add white sauce and curry. Stir until smooth.
3. Heat to boiling. Serve.

EIERSCHNEEKLOSSE (Egg White Dumplings)

Ingrid Winter

Beat 1 - 2 egg whites with sugar until they are very stiff. Have some hot water ready in a skillet. Pinch off little dumplings of egg white with a spoon, put on surface of water, cover skillet for 5 minutes. Put 2 or 3 dumplings on each dish of soup.

GRIESSKLOSSE (Cream of Wheat Dumplings)

Ingrid Winter

A little more than 1/2 c. of milk
Some butter
Dash of salt

Dash of nutmeg
60 gr. Cream of Wheat
1 egg

Bring butter, milk, spices to a boil, take off the fire, add Cream of Wheat, stir until it forms a soft ball, and heat again for 1 minute, stirring constantly. With a wet spoon pinch off little dumplings, cook in the soup until done, about 5 - 8 minutes.

RUSSIAN VEGETABLE SOUP: "BORSHCH"

Mrs. Bogdan Kuzmanovich

1 lb. beef for soup
2 medium size carrots
1 medium size beet
1 medium size onion
2 medium size potatoes
4 fresh tomatoes or 2 Tbsp. tomato paste

1 medium size head of cabbage
2 Tbsp. shortening
1 Tbsp. flour (all purpose)
Salt, pepper, sour cream

Put beef in a 4 quart soup pan, fill half of it with water. Salt and bring to boiling point. In the meantime, dice the vegetables. Add carrots and onions to the meat broth. Let it boil slowly.

Melt the shortening in a frying pan, add diced beet, let simmer for about 15 minutes. Mix in 1 tablespoon of flour and pour in the soup. Add tomatoes (diced, if fresh), cabbage, potatoes, and a dash of pepper. Let all boil until vegetables are done. Makes about 10 servings. (Add water in process of cooking, if necessary).

Serve with sour cream (1 teaspoon per serving).

BEAN SOUP

Mrs. Wm. Mitchell

In a stew pot, over a slow fire, 2 tablespoons bacon drippings with one medium onion, shredded fine. Add one small head of white cabbage, cut in pieces, 1 carrot, cut fine, 2 - 3 cloves garlic, cut fine, about 4 whole cloves, 6 - 8 pepper-corns and 1/2 pound white (or red) beans which have soaked overnight.

Add 3 quarts cold water, cover pot and allow to cook slowly about 3 hours. Salt to taste. When serving into soup plates, add a few drops of wine vinegar. Serves 8.

(Better the second day).

WHITE SALAD

Bessie Wilder

Take yolks of 4 eggs, beaten light, stir in juice of 1 lemon, 1/4 teaspoon dry mustard, and beat well. Add 1/4 cup sweet milk (lukewarm), stir, put on stove, and boil. Remove and cool. Whip 1 pint of cream, add to dressing, and combine with the following fruit mixture:

1 lb. marshmallows, quartered
1 1/2 lb. white grapes, seeded
(Continued)

1/4 lb. pecans, chopped
1 qt. pineapple, cut into pieces

WHITE SALAD (Continued)

Let salad stand 24 hours before serving. Makes 16 nice helpings.
You can vary this salad with various combinations of fruit. I like especially:

1 (#2 1/2) can pineapple
1 (#2 1/2) can white cherries

1 (#2 1/2) can pears

Another good combination:

Maraschino cherries
White cherries

Pears
Almonds

GURKENSALAT (Cucumber Salad) A LA W. W.

Ingrid Winter

Take 2 large cucumbers, as slender as you can possibly find. (Don't take any dried up, wrinkled ones!) Peel, taste and cut off bitter ends, if any. Slice one cucumber very thin into a bowl, add 1 - 2 tablespoons vinegar, 1 tablespoon sugar, salt and pepper. Slice the other cucumber on top of the first, add the same ingredients once more. Let it stand for about 15 minutes, stir repeatedly during the following hour, add chopped fresh parsley, and let the salad stand for another hour. Keep and serve cool, but don't freeze it.

A delicious variant or two: Replace parsley by fresh green dill; replace vinegar by sour cream and lemon juice.

LEMON SOUP

Ingrid Winter

On a cold winter day, a hot lemon soup is wonderful. Take the juice of 1 lemon, mix with water to make 1 quart of liquid. Bring it to a boil with a thin piece of lemon peel (be careful not to take the white part of the peel, it has a bitter taste). Thicken with cornstarch (approximately 1 ounce for this amount of liquid).

While stirring the soup, add 1 beaten egg yolk; "warm it up" carefully with some of the warm liquid before adding it.

Season with 3 - 4 heaped tablespoons of sugar and a dash of salt. Serve with hot toasted cubes of white bread or with "Eierschneeklooschen".

FRUCHTSUPPE

Ingrid Winter

In Northern Germany we are very fond of "Fruchtsuppe", fruit soup, made out of fresh fruit. We eat it cold (wonderful in summer) or warm; we mostly start the meal with it, but you may just as well eat it for dessert.

Take 1 pound of fresh fruit (apples, pears, cherries, plums, gooseberries, currants, rhubarb) clean, peel, cut into pieces or whatever is necessary to do, cook in 1 quart water with a thin piece of lemon peel. If done, strain off the liquid and heat it again with approximately 4 tablespoons sugar and a dash of salt. Thicken with cornstarch or tapioca.

You may want to leave the fruit in the soup. In this case start with half of the fruit, cook until well done, strain off the liquid, and cook the remainder of the fruit and sugar in this liquid until they are done, but have not completely lost their shape.

The soup may be served with toasted cubes of white bread or "Griessklooschen".

CUCUMBER WHIP

Henry Wilson

Add together:
1 pkg. lime jello
1 c. boiling water

1/2 c. cold water
Pinch salt

Cool. Measure:
1 c. mayonnaise
1/2 large cucumber with rind (grated)
1/2 large onion (grated)

1 tsp. vinegar
1 Tbsp. horseradish

When jello is cool, but not set, whip; add mayonnaise, vinegar, horseradish, whip again. (Continued)

CUCUMBER WHIP (Continued)

Add cucumber and onion. Chill again. Makes about 12 servings. Very good with pork or fowl.

ANGEL SALAD

Alta Lonnecker

1 large can pineapple	1/2 c. nut meats
1 lb. white grapes (seeded) or 1 can white grapes	1/2 c. mayonnaise
1 lb. marshmallows	1 c. whipping cream (before whipped)
2 bananas	1/4 c. sugar
1 apple	1 Tbsp. flour
	1 egg
	1 Tbsp. butter

Open pineapple and empty into colander to drain. Cut pineapple, marshmallows into small pieces; combine; add grapes and put into refrigerator to blend.

Using the juice from pineapple plus juice from canned grapes (if used) make salad dressing as follows: Put juice onto boil. Beat egg, add gradually 1/4 cup sugar to which the flour has been added; then add butter. Pour boiling juice over egg and flour mixture and stir until smooth. When cool, set in ice box until you are ready for salad. Then add bananas and pineapple cut very fine. To the dressing add the mayonnaise and the whipped cream when well blended (by folding together, not beating). Add to fruit mixture. Top with nuts.

Serves 10.

The fact that the fruit and marshmallows can rest in the refrigerator for 12 or more hours before remaining ingredients are added makes this a favorite.

BLUEBERRY SALAD

Polly Trillich

1 carton sour cream	1 pkg. raspberry jello
1 can blueberry pie filling	2 c. boiling water
1 pkg. black raspberry jello	

Make jello with the 2 cups water and let set until partially firm. Whip until fluffy. Fold in blueberries and sour cream. Put in mold and refrigerate. Serve on lettuce.

STRING BEAN AND BACON SALAD

Mrs. Roger Anderson

1 tsp. salt	3 Tbsp. catsup
Dash of pepper	2 c. cooked green beans, drained (1 use canned French style)
1/2 tsp. sugar	3 slices cooked bacon
1/3 c. salad oil	Salad greens
2 Tbsp. vinegar	

Combine salt, pepper, sugar, oil, vinegar and catsup and mix well.

Toss beans in mixture. Crumble bacon and add to beans. Line a bowl with salad greens and top with salad. I also like to use ripe tomato wedges as a garnish.

RUBY CONSOMME

Mrs. Roger Anderson

4 c. tomato juice	1 beaten egg white
2 c. chicken broth	1/4 clove garlic
1 Tbsp. chopped chives or onion	1 tsp. sugar
1 stalk celery, chopped	1/2 tsp. salt
1/2 tsp. Worcestershire sauce	2 whole cloves
	1 Tbsp. lemon juice

Simmer all ingredients except egg white and lemon juice for 45 minutes. Then add egg white and lemon juice. Stir well and strain. Serve hot. Serves 6 - 8.

BEAN SALAD

Georgiana Bowers

- | | |
|--------------------------------------|-----------------------|
| 1 small can mixed vegetables | 1 Tbsp. chopped onion |
| 1 small can garbanzo beans | 1 Tbsp. pickle relish |
| 1/4 c. sliced or diced pickled beets | 1 Tbsp. catsup |
| 1/2 c. croutons | 1/4 c. salad dressing |

Place all ingredients except beets and croutons in a bowl and mix. Chill. Just before serving mix beets and croutons into salad. (Beets will turn it all red and croutons will get soggy if placed in salad too early).

Herb croutons may be used with flavorful results.

SPARKLING FRUIT MOLD

Miss Sondra Call
Kansas City, Kansas

- | | |
|--|--|
| 1 (12 oz.) pkg. frozen mixed fruit | 1 c. lemon-lime flavored carbonated beverage |
| 1 (3 oz.) pkg. black cherry-flavored gelatin | Salad greens |

Drain mixed fruit, reserving and measuring syrup. Add enough water to syrup to make 1 cup liquid. Place liquid in a small saucepan and bring to a boil over moderate heat (about 250°). Add gelatin and stir until dissolved. Pour into a medium-sized bowl. Cool to room temperature. Stir in soda. Chill until mixture is the consistency of an unbeaten egg white.

Gently fold in drained fruit. Pour into a 9 x 5 x 2 3/4 inch loaf pan. Chill until firm, about 3 hours. Cut into squares. Serve 2 of the squares on salad greens.

Cover rest of mold and refrigerate for another meal. Makes 4 servings.

MANDARIN ORANGE JELLO

Winona Dingman

- | | |
|--------------------------------------|---------------------------------------|
| 2 pkgs. orange jello | 1 carton sour cream |
| 1 c. boiling water | 1 or 2 cans Mandarin oranges, drained |
| 1 can crushed pineapple, not drained | |

Dissolve jello and cool. Add crushed pineapple and sour cream to which a little jello has been added and Mandarin oranges. Put into custard cups or into 13 x 9" pan and set.

RED AND GREEN SURPRISE (Especially nice for Christmas Season)

Bernice Jackson
Kansas City, Kansas

- | | |
|---------------------------------|-----------------------------------|
| 1 (3 oz.) pkg. lime gelatin | 1 (8 oz.) pkg. cream cheese |
| 1 c. crushed pineapple, drained | 1/2 c. nut meats, chopped |
| 1/2 c. mayonnaise | 1 (3 oz.) pkg. strawberry gelatin |

Prepare lime gelatin as directed on package. Chill until slightly thickened and fold in pineapple. Pour into an 8 inch square pan; chill until firm.

Add mayonnaise to softened cream cheese and mix well. Add nut meats and spread over molded gelatin layer. Chill until firm.

Prepare strawberry gelatin as directed on package and pour over cheese mixture. Chill until firm. Cut as desired and serve on lettuce with additional mayonnaise, if desired.

ENDIVE SALAD

Mrs. H. Robert Malinowsky

- | | |
|---|------------------------------------|
| 1 head of endive with lots of the white-yellow part in the middle | 1 good sized clove garlic, crushed |
| 1/2 c. Miracle Whip salad dressing | Salt to taste |
| 1/2 c. vinegar | Pinch of sugar |

Soak endive in cold water about one hour before serving to take out any bitterness. When ready to serve use only the tender inside part.

Mix salad dressing, vinegar, garlic, salt and sugar well. Pour over endive and serve. You must be garlic lovers for this.

PENNSYLVANIA DUTCH CABBAGE

Mrs. Richard Wilborn

- | | |
|-----------------------|-----------------------|
| 5 c. shredded cabbage | 1/2 c. water |
| 4 slices bacon, diced | 1/3 c. vinegar |
| 2 Tbsp. brown sugar | Salt, pepper |
| 2 Tbsp. flour | 1 small onion, minced |

Cook cabbage in two quarts salted boiling water for 7 minutes. Fry bacon pieces and set aside, to bacon fat add sugar and flour, blend. Add water, vinegar, and seasonings to taste. Cook until thickened. Add the sweet sour sauce with the onion and bacon to the cooked, drained cabbage. Heat thoroughly and serve.

SPINACH CASSEROLE

Mary Royer

- | | |
|---|----------------------------|
| 2 pkgs. frozen spinach, cooked and drained real dry | 1 c. commercial sour cream |
| 1/2 pkg. Lipton onion soup | |

Mix above ingredients, top with buttered bread crumbs and Parmesan cheese.

Bake until heated through, about 20 minutes.

BROCCOLI

Mrs. Wm. Mitchell

- | | |
|-------------------------------|-----------------------------|
| 2 Tbsp. olive oil | 3 Tbsp. water |
| 3 cloves garlic, chopped fine | 1 small onion, chopped fine |
| 1/2 tsp. oregano leaves | Pinch cayenne pepper |
| 3/4 tsp. salt | 3 - 4 stalks broccoli |

Wash and cut broccoli into small pieces. Heat olive oil in large frying pan, add all ingredients, cover tightly and cook slowly about 15 minutes or until broccoli is tender. Serves 4 - 6.

(Good too the next day cold with mayonnaise).

EASY RICE CASSEROLE

Mrs. Jean Schiltz

- | | |
|--------------------------|--------------------------------------|
| 1 can onion soup | 1/2 stick melted butter or margarine |
| 1 can beef bouillon soup | 1 small can sliced mushrooms |
| 1 c. rice (uncooked) | 1 pkg. slivered almonds |

Mix all ingredients together except almonds. Bake at 350° for 45 minutes uncovered. Add almonds to top and bake 15 minutes.

Mushrooms and/or almonds may be omitted.

FRIED RICE

Sook Hyun Kim

- | | |
|-----------------------|--|
| 2 Tbsp. oil | 1 Tbsp. soy sauce |
| 2 c. onions | 1/2 tsp. salt |
| 2 c. cold cooked rice | 2 c. chopped cooked meat (bacon, or ham) |
| 2 eggs | |

Heat pan, add 2 tablespoons oil, and fry 2 cups onions, coarsely chopped, until brown. Add 2 cups cold cooked rice and saute.

Add a mixture of 2 eggs, stirred slightly, 1 tablespoon soy sauce, add 1/2 teaspoon salt, saute until done.

For variety add 2 cups chopped cooked meat or green peppers.

Heat thoroughly. Serves 5 to 6.

MOROS Y CRISTIANOS (Black Beans And Rice)

Mrs. Zorayda A. Fort (Cuba)

1/2 lb. bacon	1 tsp. oregano
1/2 c. olive oil	1 c. black beans (cooked)
1 onion (chopped)	3 c. water (saved from the black beans)
2 green peppers (in strips)	2 c. rice
6 small pieces of garlic	1 Tbsp. salt

Cook the black beans in pressure cooker about 1/2 hour with 4 cups of water. And save the water.

Fry bacon in deep pan until light brown. Then add onion, pepper and garlic with 3 tablespoons grease of bacon. Then add the beans and fry the mix a little.

Add the water (saved from the beans), rice, oil, salt and cover. Cook until boiling. Reduce to low heat. Cook about 30 minutes or until dry. Serves about eight.

ORANGE FLAVORED RICE

Barbara E. Clason

1/4 c. butter	1 tsp. salt
2 Tbsp. chopped onion	1/2 tsp. nutmeg
3/4 c. chopped celery	1 c. raw regular white rice
1 Tbsp. grated orange peel	1/3 c. slivered, blanched almonds or chopped walnuts
1 1/2 c. orange juice	

In hot butter in 3 quart saucepan, saute onion and celery until tender - about 5 minutes. Add 1 cup water, orange peel, orange juice, salt, nutmeg; bring to boiling. Slowly stir in rice; bring back to boil. Reduce heat; cook, covered and over low heat about 25 minutes or until liquid is absorbed and rice is tender.

Remove from heat. Add almonds, tossing lightly to combine. Serve hot as an accompaniment to ham, pork, or poultry. Makes 4 to 6 servings.

BROILED CHEESE POTATOES

Mrs. Lois Alston

2 medium-sized cold peeled cooked potatoes	2 Tbsp. melted butter or margarine
	1/4 c. grated Parmesan cheese

Slice potatoes into 1/4 inch slices. When kebobs are ready to turn, arrange potatoes on rack in broiler pan with kebobs. Brush potato slices with butter. Sprinkle with Parmesan cheese. Broil about 5 minutes, or until golden brown.

Serves 2.

BROCCOLI CASSEROLE

Sue Groves

1/4 c. finely chopped onion	2 pkgs. (10 oz.) frozen chopped broccoli, thawed and well drained
6 Tbsp. butter or margarine	3 eggs, well beaten
1/2 c. water	
1 jar (8 oz.) pasteurized process cheese spread (Cheese Whiz)	

Saute onion in 4 tablespoons of the butter until soft. Stir in 4 tablespoons flour, add water. Cook over low heat, stirring until mixture thickens and comes to boil. Blend in cheese.

Combine sauce and broccoli. Add eggs, mix gently until blended. Bake in 1 1/2 quart casserole, top with buttered soda cracker crumbs. (325°, 30 minutes).

ASPARAGUS

Winifred Heron

Wash and trim asparagus and if desired, cut slant-wise into 2 inch pieces. Melt 2 or 3 tablespoons of butter or margarine in frying pan. Put asparagus into pan, turning frequently until thoroughly coated and well heated. Add salt and MSG, cover and gently steam until tender, not more than five minutes. (DO NOT ADD WATER), usually less depending on thickness of asparagus.

This method is quick, the vegetable remains bright green and just a little crisp and tastes much better than when boiled the usual way.

Serve with hollandaise or with mayonnaise made with olive oil and lemon juice.

VARIATION ON A BAKED POTATO

Janice Lintecum (Mrs.)

1 medium-to-large russet potato 1 large egg

Bake the potato about 45 minutes at 400° (this technique results in a particularly hard-shelled potato). When the potato is quite done (use the fork test), split lengthwise, not quite from end to end, and push on the ends to open it slightly.

Into the potato put a soft-boiled (or soft-poached) egg. Season with salt and coarsely ground pepper.

Particularly tasty served with broccoli. 205 calories (with broccoli, 240 calories).

For low-sodium diets: omit salt. Mg. sodium: 70.

SCALLOPED EGGPLANT

Eva Morrison

1 medium sized eggplant	1 large cooked tomato, drained
1 c. dry bread in small pieces	Pinch of sage
3/4 c. bacon, cut in small pieces	Salt & pepper to taste
1 medium sized onion, minced	1/2 c. bread or cracker crumbs
1 egg, slightly beaten	1/2 c. grated cheese

Cook eggplant whole. Cool, peel and chop. Mix with bread, bacon, onion, tomato, seasoning and egg. Turn into greased baking dish. Top with crumbs and grated cheese. Bake in medium oven about 30 minutes. If the mixture seems too dry, moisture may be added before baking; a little of the tomato juice, if you like more tomato flavor, or a tablespoon of milk. The dryness takes away some of the stickiness from the eggplant.

CARROTS A LA GIESEY

Joseph Rubinstein

This is from France, and was given to me by a friend who spent two years there on a Fulbright. Carrots are, like liver, neglected. They do have possibilities, however. For instance, try them boiled, mashed and eaten with butter, salt and pepper. But for the French way, mince two onions for every six large carrots. Slice carrots thinly, put onions, carrots and two tablespoons of butter in a covered pan.

Do not add any water. Let cook about forty minutes on a very low flame, stirring every five or ten minutes. The carrots will be painted with a rich golden glaze and the onions will be a light orange-red. Salt and pepper. If you like, sprinkle with a little sherry and some parsley for color.

GLORIFIED CABBAGE

Alta Lonnecker

1 large head of cabbage	1 Tbsp. butter
1 lb. ground beef	1 large Tbsp. flour
1/2 lb. sharp cheese	1 tsp. salt
1 pint milk	Little pepper, if desired

Remove inside of cabbage head, leaving about a 4 leaf basket. After removing the heart, chop the cabbage and add it to the ground meat together with the salt and pepper. Mix well. Put this mixture inside the cabbage basket and place in a baking dish that is small and deep enough to hold the basket in shape. Put 1 cup of water in the bottom of the baking dish and place same in oven, 350°, for 45 minutes. (Continued)

GLORIFIED CABBAGE (Continued)

Make heavy cheese sauce with the cheese, milk, butter and flour. (I melt the butter in a saucepan and add flour and stir well, then add milk and stir. Add the cut up cheese and stir until it is thick and creamy).

Pour cheese sauce over the cabbage just before serving. I prefer to brown the ground meat in a little fat before I add it to the cabbage mixture (optional, however).

TWO WAYS TO PREPARE RED CABBAGE

Ingrid Winter

2 lb. red cabbage
2 - 3 oz. lard
1 c. water
Caraway seed
Salt
1 lb. sour apples

Or - - -

2 lb. red cabbage
2 - 3 oz. lard
1 c. water
2 Tbsp. vinegar
1 lb. sour apples
1 Tbsp. currant preserves (or some juice)
Sugar
Salt

Remove outer leaves, slice cabbage very thin. Pare, core and slice apples. Heat lard. When very hot, add cabbage. Simmer until cabbage looks somewhat glazed. Add water, apples, spices. Simmer for approximately 1 1/2 hours. Season to taste. If necessary, thicken with some cornstarch. And you know, of course, red cabbage tastes best, when reheated the next day!

ONIONS WITH NUT SAUCE

Bill Shore

1 1/2 lb. small white onions
3 Tbsp. butter

4 Tbsp. chopped walnuts

Peel and wash onions; cook in 1/2 inch boiling water 15 to 20 minutes or until tender. Drain. Add butter and chopped nuts; heat until butter melts.
8 servings.

SUMMER SQUASH - Sweet and Sour

Faye Sobol

Along with eggplant in Israel we ate summer squash until it came out of our ears and yet there is nothing nicer than young, tender squash fresh from your own garden washed, sliced (if it is tender you need not even peel), sauteed with an onion in a saucepan until lightly brown. You may then add some tomato sauce or chopped fresh tomatoes, lemon juice, sugar and salt.

Eaten warm or cold this is a dish which can even the blase palate, if one may use this expression.

EGGPLANT CASSEROLE

Lorraine Vosper

1 eggplant
1 egg
1 1/2 tsp. salt
2 Tbsp. olive oil
1/2 lb. soft Monterey jack
(I used Mozzarella)

Flour
1 can tomato cooking sauce
1/2 tsp. marjoram
1 Tbsp. sherry
Salt
Pepper

Wash and slice eggplant with or without peeling, 3/4 inch slices. Beat egg thoroughly, add 3/4 teaspoon salt. Heat oil in skillet. Dip eggplant in egg, then flour, brown lightly on both sides. Put layer of eggplant, then thinly sliced cheese, in greased casserole, until all of both are used. Top layer should be cheese.

Pour tomato sauce into pan where eggplant was sauteed, add remainder of salt, pepper, herbs, and sherry. Stir until it boils, pour over eggplant and cheese. Bake in slow oven, covered, for 1 hour, basting with the sauce occasionally.

Remove cover last 15 minutes, allowing dish to brown. Serves 4.

BOSTON BAKED BEANS

Shirley Branner

2 c. pea beans
1/4 lb. fat salt pork
1 onion
1 tsp. salt

1/2 c. molasses, unsulphured
(Grandma's "old-fashioned" is the
best available in Lawrence)
1/2 tsp. dry mustard
1 Tbsp. sugar

Wash beans and discard imperfect ones. Cover with cold water and soak overnight. Drain and cover with fresh water. Cook very slowly until skin bursts when you take a few on the tip of a spoon and blow on them (about 1 hour). Drain - but reserve the water.

Scald pork. Cut off 1/4 inch slice of the fat and put in earthenware beanpot with the onion (Pot will have to hold at least 2 quarts). Cut through rind of remaining pork every half inch, making cuts 1 inch deep. Put beans in pot and bury pork in beans, leaving rind exposed.

Bring reserved water to boiling point and add 1 cup to salt, molasses, mustard and sugar. Pour mixture over the beans and add enough more bean water to cover. (If you don't have enough bean water you may use plain water).

Cover bean pot. Bake about 10 to 12 hours at 300°. Add water as needed to keep beans moist. Uncover the last hour of baking so that rind will be brown and crisp.

Caution: Do not use your bean pot for any other cooking, and do not ever use a metal or an electric one!

Substitute: 1 1/2 lb. of brisket of beef may be used instead of pork.

POTATOES ("Schon rundlich die Kartoffeln sind und weiss wie Alabaster") - (Matthias Claudius)

Ingrid Winter

There is one thing Germans have been very grateful for to the Americans: Die Kartoffeln, the potatoes. Particularly in Northern Germany there is hardly a meal without potatoes. To us they are not just ordinary vegetables; they are an essential part of almost every meal. They have even required literary standing: a rather famous poem by one of Germany's best-loved poets, Matthias Claudius (1740-1815) elaborates on all the advantages potatoes have over, say, pies and things like that.

As a rule, our "Kartoffeln" are quite a bit smaller than those giants here, and one even suspects no respectable Idaho farmer transplanted to Germany would insist on growing large specimens - in view of a very well-known German proverb: "Die dummsten Bauern haben die grossten Kartoffeln" - the most stupid farmers have the biggest potatoes.

A well-know "Feinschmecker" here says that it is very simple to prepare potatoes. Well, maybe we are simple people, but we do like to think that this is the most delicious meal in springtime: Garden-fresh potatoes, not larger than a small egg, scrubbed until the peel is gone, cooked in salted water; with butter, cottage cheese and cucumber salad!

And here are some other ways of preparing potatoes we like:

BRATKARTOFFELN (German fried potatoes)

2 lb. potatoes
1 onion
2 -3 oz. bacon (I use pork jowl which is Salt
not too salty)

Scrub potatoes well, boil them in jacket (20-30 minutes), peel. When cold, cut them in thin slices. Cut bacon into small cubes, chop onion. Fry bacon, brown onion, put in potatoes, season with salt. Saute until potatoes are golden brown, turning occasionally (10-15 minutes). Serve hot with salad (lettuce, tomato, cucumber, etc.), and/or sour or smoked fish, scrambled eggs, pickles, hamburgers, filled cucumbers or anything else you like.

(Continued)

POTATOES (Continued)

ROHE BRATKARTOFFELN: ("Roh" means, "raw, uncooked")

Same ingredients. Pare potatoes, slice very (!) thin. Fry bacon, brown onion, add potatoes and salt. Saute slowly in covered skillet (uncover for the last ten minutes) turning occasionally, until potatoes are no longer glazy, but light-brown and tender (25-30 minutes).

BAUERNFRUHSTUCK ("Farmer's breakfast" a more substantial variant)

2 lb. potatoes	3 Tbsp. milk
4 oz. bacon	Minced chive
3 eggs	Salt
Cubed ham	

Begin in the same way as for "Bratkartoffeln". While potatoes are frying, beat eggs and milk well, add salt, ham cubes, chive. Pour over browned potatoes. Serve as soon as eggs are done.

KARTOFFELPUFFER (Potato Pancakes)

Pare and grate some large potatoes (large, for your convenience), mix well with some grated onion and salt. Heat oil in skillet. Pour small amounts of mix into very hot oil, flatten with spoon to form thin pancakes (3-4 in a large skillet). Brown well on both sides. Serve hot with sugar or apple (cranberry, blueberry) sauce. (When I was 17, I would eat 20 of them - and some people say I looked like that, too!)

KARTOFFELBREI-SAUERKRAUT-AUFLAUF: (Mashed Potatoes-Sauerkraut-Casserole)

1 1/2 lb. sauerkraut	1 c. water
2 oz. lard	Salt
2 onions, chopped	Sugar
2 lb. potatoes	Butter
1/4 c. milk	Salt

2 - 3 Tbsp. bacon and onion cubes,
browned

Heat lard, brown chopped onions, add sauerkraut, salt, some sugar, simmer for a while, then add water, simmer for about 30 minutes. Season to taste.

Prepare mashed potatoes. Grease a casserole. Put in a layer of potatoes, cover with some bacon and onion cubes. Add a layer of sauerkraut and so on. The top layer should be potatoes. Bake in moderate oven for approximately 45 minutes. Serve with corned beef.

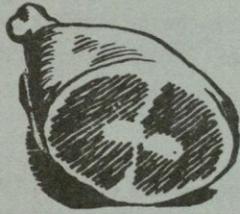
SWEET - SOUR CABBAGE

Magda Jensen

To about 6 cups of chopped cabbage, the red preferred, use 2 1/2 table-
spoons bacon drippings or even butter. Heat the drippings or butter, add 1 medium
onion (chopped), 1/2 teaspoon salt, a pinch of pepper. Steam in very little water
until tender, but not soft. Add about 1/2 cup vinegar and 1 to 2 tablespoons sugar,
depending on how sweet you like to have it. Boil several minutes more until all is
well blended.

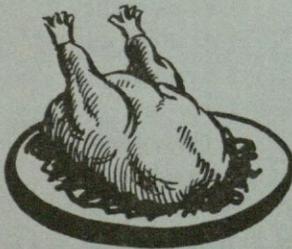
Of course, if you are in a great hurry, steam the cabbage about ten minutes,
then add vinegar and sugar and salt and skip the rest. Just before serving, stir in 1
tablespoon butter.

Then the first recipe can be prepared with apples instead of the onion. It is
very good that way, also.



MEAT

FISH



POULTRY

WILD GAME RECIPES

ROASTED WILD DUCK

Clean, wipe and dry the ducks. Sprinkle generously with flour, salt and pepper. Place whole peeled onion inside each duck and place them in self-basting roaster. Fasten with toothpicks 2 or 3 strips of bacon across each bird. If desired, ducks may be stuffed with wild rice dressing made by boiling rice (wild) and seasoning with salt, pepper and chopped onion. Cover bottom of roaster with water. Cover tightly and roast in oven at 350 degrees for 1 1/2 to 2 hours, depending on the number and size of ducks. Remove cover of roaster for last 15 - 20 minutes, before taking from oven to allow skin to brown.

LARDED GROUSE

On each bird lay thin slices of bacon until bird is completely covered. Wrap with string to keep bacon in place. Put in roasting pan and pour over birds sufficient water to provide basting. Roast for 20 - 25 minutes at 400 degrees. Remove strips of bacon, brush birds with melted butter, dredge with flour and place in oven again until the birds turn a rich brown.

SOUTHERN FRIED QUAIL

Dry pick quail. Clean and wipe thoroughly, salt and pepper and dredge with flour. Have a deep (heavy) frying pan with close fitting lid half full of hot fat. Put in quail, cook for a few minutes over a hot fire, then cover skillet and reduce heat. Cook slowly until tender, turning the quail to the other side when golden brown. Serve on hot platter garnished with slices of lemon and sprigs of parsley.

VENISON WITH SOUR CREAM

2 lbs. venison	1 clove garlic
1/4 c. fat	1 c. diced carrots
1 c. diced celery	2 c. water
1/2 c. minced onion	1 tsp. salt
1 bay leaf	4 Tbsp. flour
4 Tbsp. butter	1 c. sour cream

Cut venison in pieces and melt fat in heavy frying pan. Add meat and garlic. Brown on all sides and arrange in dish. Put vegetables in remaining fat and cook for 2 minutes. Add salt, pepper and water. Pour over meat. Bake in slow oven until meat is tender. Melt butter in frying pan and stir in flour. Add water that the meat was cooked in and boil until thick. Add sour cream and more salt if necessary. Pour over meat and vegetables.

Serve with buttered noodles and currant jelly.

MOOSE STEAK

1/2 c. onions, chopped fine	2 Tbsp. butter
1/2 c. sweet or sour cream	2 Tbsp. flour
1 c. chopped mushrooms	

Fry onions, brown in butter. Sear steak on both sides in butter and browned onion. Cover and let simmer for 1/2 hour. When almost tender add the mushrooms and the flour, stirred into the cream. Cover and let simmer for 20 minutes.

MEAT, FISH, POULTRY

VEAL PARMIGIANA

Joseph Rubinstein

Very thin slices of veal, from the round,
without bones

Pound even thinner. Prepare coating of cracker crumbs and grated Parmesan, even proportions. Dip veal in coating, then in egg which has been beaten with a little cold water, then in coating and coat well. Saute until brown in olive oil with clove of garlic in oil (throw clove out when black). Throw in white wine and simmer until absorbed (this part is not orthodox for this dish, but who cares) and veal is soft.

Remove to baking dish, place thin slice of Mozzarella on each piece of veal, dust with paprika and parsley and brown under broiler. Best with spaghetti Milanese, that is, with butter, much garlic and parsley.

VEAL POT ROAST, SPICY

Barbara E. Clason

Choose a 5 pound rump roast of veal with the bone. Mix 1 tablespoon dry mustard, 1 tablespoon brown sugar, 1 tablespoon salt, pepper, and rub into the roast.

Brown very slowly in 3 tablespoons fat. Add 1/2 cup diced onion, 2 tablespoons vinegar and cover tightly. Simmer over low fire for 2 1/2 hours. Add water to keep from sticking.

ROAST TURKEY, SAUSAGE AND CHESTNUT STUFFING

(French Christmas Fare)

Shirley Branner

12 lb. turkey
1 lb. chestnuts
1/2 lb. sausage meat
3 oz. butter

2 Tbsp. flour
Salt, pepper
1/4 pt. stock or water

Slash each chestnut twice and cover with boiling water. Boil 20 minutes and peel while hot. Fry sausage and chestnuts in hot butter 5 minutes. Stir in flour and stock. Season. Cook another 3 minutes. When the stuffing cools it should be thick. Stuff the turkey, sew up the openings, truss, and place on a rack in an oven roasting pan. Pour 1/2 pint water mixed with 1 teaspoon salt in the bottom of the pan and baste with this mixture every half hour. Roast in a 350° oven, allowing 25 minutes per pound.

SALTIMBOCCA

Betty Ball

The name of this dish implies that it is so good it jumps into one's mouth. It seems to please people who ordinarily will not eat veal. Use thin cutlets. Sprinkle lightly with salt, pepper and powdered sage. Place a very thin slice of ham or Prosciutto cheese on each cutlet. Top with another cutlet and pin with a toothpick.

Brown on both sides in butter for a few minutes until veal is well tanned, then put the slices on a shallow serving dish. Add a couple of tablespoons hot water or white wine to frying pan and scrape up all the bits.

Pour over the meat in serving dish. Add a little more butter and heat well over a low fire. Mild cheese slices (Munster or Mozzarella) may be placed between cutlets with ham).

SWEET AND SOUR PORK CHOPS

Joan Chao

Heat the frying pan very hot. Then add lard or vegetable oil. The secret of Chinese cooking is to have the fat very hot before adding the food to be fried. Brown the chops. Mix in a small bowl about 1/4 cup soy sauce (for 4 chops), 2 tablespoons vinegar, 1 or 2 tablespoons sugar, 1 tablespoon salt, and 1 tablespoon of sherry. Vary the vinegar and sugar to suit your own taste. Pour this mixture over the browned chops and simmer for five minutes or longer.

DINNER-IN - A - DISH

Shirley Hastings

1 lb. ground beef
1 can whole kernel corn
1 can tomatoes
Salt, pepper, Accent to taste

1 onion, chopped
1/2 green pepper, chopped
2 slices dried bread, cubed

Brown meat, onion, and green pepper. Simmer for 10 minutes. Mix with corn, tomatoes, and seasonings. Put in greased casserole, cover with bread, dot with butter. Bake 30 minutes at 350°.

Also delicious reheated.

CHICKEN CACCIATORE

Mary Perret

Chicken that's really different:

Cut a 4 1/2 pound chicken into serving pieces, wash and dry. In a large pan, brown chicken in olive oil to which has been added 1 clove of garlic, minced, and 1 onion, minced.

Add:

1 (No. 2 1/2) can tomatoes
1 can mushroom pieces
1/2 c. red wine

3 sprays parsley
Pinch of rosemary
Salt & pepper

Simmer, covered, until chicken is tender (about 1 1/2 hours). Serves 6.

BELGIAN CHICKEN

Joseph Rubinstein

Take a whole fryer or roaster and brown in butter and a little olive oil. For last few minutes of browning throw in thinly sliced carrots, onions and green peppers.

Take chicken out when brown and let vegetables get very dark. Place vegetables in bottom of tight casserole with bay leaf and tarragon and 1 cup water; lay chicken on top, cover and simmer on top of stove or in oven until bird is almost done, about an hour and fifteen minutes. Add glass of white wine, salt, and pepper.

Cut chicken into pieces (not carve) and serve in bowls with French bread.

KANSAS QUAIL

Joseph Rubinstein

November is quail season in Kansas. Acquire some friends who hunt quail and gather quail in the freezer. Unfreeze day before cooking. Certainly there are many ways to cook these holy ghostlets, but they respond very well to a diet of gin.

Soak for some hours in gin, bay leaf, onion, parsley and juniper berries.

Dry, rub with more juniper berries inside and out and with a clove of garlic, wrap in thick bacon and roast for about twenty minutes in a high oven.

Remove, pour off bacon fat, douse with a good glass of warm gin, spoon blaze over and serve over wild rice and mushrooms. The little ghosts are strong enough to take a chilled rose, but any dry white wine will do.

SPAGHETTI BUGATTI

Joseph Rubinstein

If you really want to know how this name came about do not ask an Italian. He never heard of it. It is because a Bugatti roadster is simple and spare, but solid just like this dish.

Melt lots of butter with three crushed cloves of garlic and let stand an hour. Get immense pot of cold, salted water to boiling and slide spaghetti in. Let cook not more than 12 minutes. Place in warmed bowl, pour garlicked butter over, dust with parsley and grated cheese - Romano or Parmesan - mix and eat and eat and eat.

With, of course, a lettuce salad and a bottle of sour red wine.

VEAL BOHEMIAN

Lee Wilkie

Cut:

2 lb. veal steak or cutlets into serving pieces and dredge with flour

Brown well in . . . 2 tablespoons oil. Combine:

1 tsp. salt	1 tsp. dry mustard
1/8 tsp. garlic powder	1/2 tsp. Worcestershire
1/8 tsp. pepper	2 Tbsp. catsup
1/2 tsp. paprika	1 c. hot water

Stir until well blended. Pour over browned veal, cover and simmer 1 hour. Remove to platter and keep hot.
Add 1 cup sour cream to drippings in pan, heat, but do not boil. Pour over meat and serve with broad noodles.

SWEET BREADS

Joseph Rubinstein

I have eaten sweetbreads from Tokyo to Mexico City and only once were they not delicious. I simply couldn't believe it, but left the restaurant sad and despondent over the pitfalls of life until my spirits were revived the next night at dinner by another dish of sweetbreads.

They are prepared in two fundamental ways - sauteed and en brochette. But you begin the same way for both. Get beef or veal sweetbreads; they must be absolutely fresh and do not linger on the way home in hot weather. If you cannot use them immediately they still must be given the following preliminary preparation: Get a court bouillon of white wine, water, stalk of celery, onion, bay leaf, salt, pepper and two spoons of vinegar simmering. Drop sweetbreads in and simmer until soft, white and somewhat like snowballs. Immediately wash in running cold water and chill with ice. They can now be kept chilled in refrigerator for a day or so if necessary. Remove membrane and fat while slightly cool.

To broil, thread long skewer with alternate pieces of sweetbread and bacon and broil until crisp and brown, having placed skewer in shallow pan to catch drippings which result from drenching in butter and little sherry. Come to think of it, this is absolutely perfect with the butter and sherry - which I can say for practically nothing else except grapes and sour cream.

To saute slice thinly and place in skillet with much butter, a chopped onion and some fresh mushrooms, cut on the bias. The latter takes less time so place in after former have been sauteeing a while. Get all very brown, sprinkle with basil and throw in a good wine glass of sherry for the last 5 minutes. The whole thing should take about 30 minutes. Serve on rounds of toast. One may also burn this off in brandy instead of using sherry. In that case, use cream to thicken.

STEAK RICHELIEU

Joseph Rubinstein

This is not named after the scoundrelly but great Frenchman; but the chap is immortalized. This recipe is hardly known even among cordons bleus. No matter how silly it sounds, try it.

Take a good steak 1 inch thick or slightly smaller, and saute in butter until about three-quarters done to taste. (Of course, there is only one way to eat a steak --rare; anything else is not eating; merely exercise of the teeth). Place on a warm platter. A small amount of finely minced onion is sauteed in the butter left in the pan until golden; sprinkle little dry mustard - - not too much --on the onions, and then pour 1/4 glass of brandy in the pan. Mingle all for a few minutes. Slide some thick cream in the pan, slowly, and let simmer a few minutes. Return the steak to the pan, finish cooking, salt and pepper and serve.

Should be eaten with French fried potatoes and a green salad.

BAKED PORK CHOPS

Magda Jensen

6 pork chops ---cut 1/2 inch thick 1/2 c. orange juice
1/2 c. catsup 1/4 tsp. salt
Grated rind of 1/2 orange

Wipe chops with damp cloth; brown on both sides in heavy frying pan; pour off excess fat. Combine catsup, orange rind, juice and salt. Place chops in baking dish. Pour above mixture over and around them. Bake covered, in a slow oven (325°), for about one hour, or until chops are tender.

LITTLE HATS

Beatrice Malan

Prepare a chicken-cheese stuffing by browning a chicken breast until tender in 2 tablespoons of butter. Chicken is then chopped, mixed with 1 pound of cottage cheese, 1 whole egg, 1 egg yolk, 3 tablespoons grated Parmesan, dash nutmeg, plus salt and pepper to taste.

Now prepare the little hats; stir 3 lightly beaten eggs into 4 cups flour, add 1 tablespoon butter, dash salt, enough water (about 1 cup) for a firm dough. Knead dough well until it is smooth, manageable. Mixing, kneading and rolling that follows may all be done on a pastry board or on a table top. Divide dough in two mounds. Flatten one ball out, cut in half, roll each half in paper-thin sheets. Deal with the remaining dough similarly. Cut dough into rounds, put 1 teaspoon stuffing on each, fold over, press edges gently but firmly to form small rim, bring tips of fold together.

In large pot of rapidly boiling salted water cook the little hats until tender, or about 5 minutes. Or boil in chicken broth for good soup. Serve the little hats with grated Parmesan cheese and tomato sauce.

Amounts specified for the dough and the stuffing result in about 60 little hats.

LIVER AND VERMOUTH

Joseph Rubinstein

Some people think they don't like liver. They won't even eat it when it's truffled. For those who remain adamant there is nothing to do except divorce them or don't invite them to dinner any more. But if they have shown signs of possible regeneration: saute liver (beef or calf) in butter, after sprinkling with paprika and rubbing with a clove of garlic. When liver is done, remove to a warm plate. Throw a good glass of dry vermouth in the pan, let sizzle with the juices and over the liver it goes. Sprinkle with parsley. You can also saute onions with the liver and treat the same way.

KIDNEYS

Joseph Rubinstein

Kidneys are good all the time, but especially on June 16th, Bloomsday. Nothing is easier than a little kidney stew; take beef kidneys, remove fat and cut into small cubes. Brown an onion lightly, add fresh mushrooms (or canned), saute a little more and add a can of tomato sauce. Simmer with some oregano and a half cup of sherry. Add the kidneys, some chopped parsley and simmer about 15 minutes. Kidneys get hard if overcooked. Serve with chunks of crisp French bread, which should be torn, not sliced.

Or they can be sauteed like the sweetbreads. Brown kidney cubes, onion and mushrooms in butter or olive oil, throw in some stock or consomme, chopped parsley and some sherry. Let cook down until moist, but not too much liquid remains and serve over rounds of toast or rice.

CHICKEN PAPRIKA

Shirley Branner

1 frying chicken 1 c. sour cream
1 - 1 1/2 c. chicken stock 2 Tbsp. paprika
1 large clove of garlic Salt, pepper, butter

Sprinkle chicken with salt and pepper. Saute in butter on both sides until brown. Add chicken stock, garlic (cut in pieces), and paprika. Cover and simmer for one hour, turning every 15 minutes. Remove all to oven casserole (covered) and bake for one hour. (Continued)

CHICKEN PAPRIKA (Continued)

Stir in sour cream, cover and let bake 15 more minutes.

BRAINS IN BLACK BUTTER

Joseph Rubinstein

Take beef brains, remove thick white fat and slice about 3/8" thick. Get some butter hot in skillet, place brains in same, brown quickly until crisp (brains can be dusted with flour); remove brains to hot plate and continue to cook butter until nearly burnt. Pour over brains, swash pan in sherry and pour, then sprinkle with parsley. One may also--one often does--throw vinegar and capers into the butter five minutes before done. In this case, omit the sherry.

TUNA EGG CASSEROLE (A non-starchy tuna dish)

Eva Morrison

1 c. chopped celery	2 tsp. grated lemon peeling
1/2 c. water	4 hard-cooked eggs
1/8 tsp. paprika	1/2 tsp. salt
1 (10 1/2 oz.) can mushroom soup	1/2 tsp. pepper
1 can tuna	1/2 c. grated American cheese

Simmer celery in water until softened. Add half mushroom soup and blend. Combine tuna, lemon peeling and remainder of soup. Grease 1 quart casserole. Arrange layers of tuna, chopped egg white and crumbled yolk, celery and soup material, salt and pepper. Top with cheese and paprika. Bake in hot oven at 450° for 15 minutes or until bubbly and brown.

Serves 5.

BAKED OYSTERS PIPPIN

Joseph Rubinstein

Clams suggest oysters, a blessed association of ideas indeed. The Romans delighted in oysters; it is said that some Roman gourmets were so proud of the excellence of their cuisine they served their guests only oysters which had pearls.

You cannot eat a pearl but you can bake an oyster. Take 2 pint cans of chilled oysters, drain and mix the liquor with a little more than one can of tomato sauce. Have at hand some chopped green pepper and cracker crumbs. Place a layer of oysters in a baking dish, sprinkle with layer of pepper, one of crumbs and one of tomato. Salt and pepper and use dill seed sparingly. Repeat until all ingredients are used. Bake at 350° for about 35 minutes. Serve piping hot with toasted French bread and a dry white wine. The dish carries a sweet dessert and is perfect for Sunday night suppers.

MOM'S STUFFING

Mrs. Wm. Mitchell

1 c. dried out bread crumbs	2 tsp. poultry seasoning
2 c. corn bread, crumbled	1 c. pecans, chopped
2 small onions, chopped fine	Salt & pepper, to taste
1 c. celery, cut fine	Sweet milk to moisten

Fry onions in fat until light brown, add celery and cook a little longer. Add bread crumbs, corn bread and seasoning moistened with milk. Watch closely so it gets heated through, but doesn't scorch. Then add pecans, stuff into chicken (or put in greased bowl) and bake.

TOAD-IN-THE-HOLE

Eleanor Symons

4 oz. flour	1 c. milk
1/2 tsp. salt	1 lb. sausage
1 egg	fat

Preheat oven to 500°.

Put fat into shallow pan 8" x 10" heat. Add sausage (cut into 1/2" slices), cook in oven for about 5 minutes.

Meanwhile, make batter. Sift flour and salt into a bowl, leaving a well in the center. (Continued)

TOAD-IN-THE-HOLE (Continued)

Put the egg and half the milk into the well. Start mixing from the center, gradually working in the flour from the sides. Beat thoroughly. Add the rest of the liquid.

Pour the batter over the sausages and hot fat in the pan. Cook at 500°, for about 10 minutes. Reduce heat to 425°, and cook for another 30 minutes. Batter should be well-risen, brown, and hollow inside. Serve immediately.

(Without the sausages, this is of course Yorkshire Pudding, cooked in the pan drippings after the roast beef has been cooked, and served in Yorkshire as a first course, in the rest of England with the meat).

BARBEQUED RIBS

Mary Nugent

3 - 4 lbs. country style ribs	1/3 c. Worcestershire sauce
1 lemon, thinly sliced	1 tsp. chili powder
1 large onion, thinly sliced	1 tsp. salt
1 c. catsup	2 dashes Tabasco sauce
	2 c. water

Place ribs in shallow roasting pan with pieces of lemon and onion on top. Combine remaining ingredients in saucepan and bring to boil. Pour over ribs. Bake at 325° until sauce thickens and ribs are tender. Baste occasionally. Skin off fat. Cook approximately 2 1/2 to 3 hours.

"FESTIVAL CHICKEN"

Mary Wiegand

1/3 c. butter	2 c. clear chicken bouillon or stock
2 tsp. curry powder	2 c. heavy cream
2 Tbsp. flour	1/2 c. canned pineapple juice
6 c. washed, sliced fresh mushrooms, or 3 small cans	3 Tbsp. lemon juice
	1 tsp. salt
	5 c. cooked chicken, cut up

Melt in Dutch oven or large pan 1/3 cup butter. Stir in curry powder, flour, mushrooms, chicken stock, heavy cream. Simmer for 10 minutes, then add pineapple juice, lemon juice and salt. (Add more salt if needed). Stir in cooked chicken. Simmer one hour. Serve over rice.

GREEN PEPPER STEAK

Elizabeth Smith

1/4 c. salad oil	1/4 tsp. ginger
2 large green peppers	2 large tomatoes
1 c. julienne celery	1 Tbsp. cornstarch
3 or 4 minute steaks	3 Tbsp. soy sauce
4 tsp. garlic salt	

Heat salad oil in skillet. Add green peppers, cut into strips and celery. Saute for 3 to 4 minutes, then move to one side of skillet. With shears, cut minute steaks into strips. Season with garlic salt, ginger. Brown for about 4 minutes. Cut tomatoes into wedges and add to skillet. Add cornstarch blended with soy sauce. Cook for just 2 minutes, stirring constantly. Vegetables should not lose their identity. Serve with rice.

Serves 4 to 5.

CRAB SALAD SANDWICH

Mary Royer

Mix and let stand overnight:

1 c. crab	1 c. Cheddar cheese, grated
1/2 c. mayonnaise	1 tsp. grated onion

Slice bottom off onion bun or use egg muffin, put crab mixture on bottom part of bun and broil until mixture is bubbly.

FISH IN RAREBIT SAUCE

Norma B. Osborne

2 lbs. defrosted Haddock, Perch, or Cod	2 c. milk
1/2 c. flour	2 c. shredded Cheddar cheese
2 tsp. dry mustard	2 Tbsp. butter
1/2 tsp. salt	

Lay fish pieces in well-buttered baking dish. Sprinkle with salt and pepper. Mix flour, mustard and the 1/2 teaspoon salt together in saucepan, then stir in enough of the milk to make a smooth paste, add the rest of milk. Cook, stirring constantly until thick. Add cheese and butter. Blend until cheese and butter are melted and sauce is smooth. Pour over the fish and bake at 350° for 30 minutes. Dust with paprika.

Serve with buttered green peas and new potatoes in their pink jackets.
Serves 6 - 8.

SAUERBRATEN

Norma B. Osborne

1/2 c. water	1 1/2 - 2 lbs. beef chuck or round, cut 1" thick
1/2 c. cider vinegar	2 medium onions, sliced
1 tsp. salt	2 Tbsp. oil or short ening
1 tsp. whole allspice	Pepper
4 or 5 whole cloves	

Combine and heat first 5 ingredients. Pour this over meat in a crock or glass dish. Let stand at least 2 hours, turning meat frequently. Drain and save the liquid. Brown the meat with onions in shortening in a heavy skillet (not cast iron). Sprinkle meat lightly with pepper. When meat and onions are well browned, add the drained liquid. Cover tightly and simmer 1 1/2 to 2 hours or until meat is very tender. Put meat on hot platter. Add some water or broth to the pan liquid, thicken and serve as sauce over meat. Buttered noodles with chopped parsley make a typical German accompaniment. Serves 5 - 6.

COMPANY IRISH STEW

Mary Nugent

1 can bouillon or beef broth	4 Tbsp. Minute tapioca
2 lbs. stew meat	1/2 c. red wine
6 small whole carrots or large carrots, cut crosswise.	1 Tbsp. brown sugar
1 can small whole onions, or 1/2 pkg. frozen small whole onions	2 Tbsp. salt
1 (1 lb.) can tomatoes	1 tsp. Accent
1 can green beans, drained or 1 pkg. frozen green beans	1 bay leaf
	6 - 8 small whole potatoes
	1/2 c. bread crumbs

Put in covered baking pan. Cook in oven 5 to 6 hours at 225°. Serves 8.
Serve with hot French bread and Ripple red wine or sparkling burgundy.

MEAT BALL CASSEROLE

Connie Mangum

1 lb. ground beef	1 c. diced potatoes
1 c. chopped celery	1 can of your favorite creamed soup
1/2 c. chopped onions	Salt, pepper, Worcestershire sauce to season hamburger

Place potatoes, celery and onions in bottom of casserole. Form meat balls and put on top of vegetables. Pour creamed soup over meat balls. Cover casserole and bake at 350° for one hour or until potatoes and meat are done. Serves 4 - 6.

(Note - you can also add a small amount of milk if needed, variations are made by adding other vegetables and/or cheese).

MALINOWSKY TACOS

Mrs. H. Robert Malinowsky

Sauce:

1 (1 lb.) can tomatoes
 Grated onion
 Salt
 Vinegar
 Oregano

Oil
 Chopped green chilies
 Chili powder or Tabasco or both
 MSG

Strain tomatoes into bowl, pushing through strainer. Grate onion into bowl. Add oregano, salt, vinegar, oil, chopped green chilies, MSG, chili powder or Tabasco or both. Mix this altogether and let set for an hour or so. Taste the whole time you are mixing it remembering that the taste will intensify and get hotter as it sits.

Filling:

1 head shredded lettuce
 1 chopped onion

3 diced tomatoes
 8 oz. grated sharp cheese

Arrange all the above on a platter or lazy susan keeping each one separate.

Meat:

1 lb. hamburger

1 (1 lb.) can of Frijoles Refritos (refried beans)

Brown the hamburger until the pink is just barely gone. Add the Frijoles and some salt to taste. Cook this on a low heat for a short time. Serve warm.

Tortillas: Buy the frozen tortillas and cook according to package directions. To serve:

Place everything on the table in dishes. Each person puts their own together with the Tortilla first followed by the meat mixture. The other things can be put on in any order after that ending up with sauce and plenty of it. Also serve big napkins as it has been known to drip off elbows.

This will barely serve four and is a real self service meal that requires nothing else with it but a cold glass of beer.

HAMBURGERS HAWAIIAN (6 Servings)

Carolyn Lawson

1 1/2 lbs. ground beef
 1/2 c. chopped onion
 2/3 c. cracker crumbs or oatmeal

1 tsp. seasoned salt

Sweet-Sour Sauce:

Drain 13 1/2 oz. can pineapple (crushed or chunks). Combine pineapple syrup and water to make 1 cup. Mix syrup with:

2 Tbsp. cornstarch
 1/4 c. vinegar

1/4 c. brown sugar
 2 Tbsp. soy sauce

In saucepan. Heat until thickened and clear. Add pineapple and 1 cup coarsely chopped green pepper if desired.

Form 6 (4") individual patties. Brown patties in skillet. Pour off fat. Cover hamburgers with sauce and simmer over low heat for 15 minutes.

PORK WITH CELERY

Sook Hyun Kim

2 Tbsp. oil
 2 c. celery

2 Tbsp. soy sauce
 1/4 c. soup stock

Heat pan, add 2 tablespoons oil, and fry for a few seconds, 2 cups celery, sliced diagonally. Add 2 tablespoons soy sauce, 1/4 cup soup stock. Remove from pan.

1/2 lb. pork
 2 Tbsp. cornstarch

1 Tbsp. soy sauce
 2 Tbsp. oil

Dredge 1/2 pound uncooked clean pork, sliced thin, with a mixture of 2 tablespoons cornstarch, and 1 tablespoon soy sauce. Reheat pan, add 2 tablespoons

(Continued)

PORK WITH CELERY (Continued)

oil, and at once add dredged pork; saute until done. Add celery and heat thoroughly, serve at once.

BAKED SEA FOOD CASSEROLE

Barbara Jones

- | | |
|-------------------------------------|-----------------------------|
| 1 medium green pepper, chopped | 1/2 tsp. salt |
| 1 c. chopped celery stalk | 1/8 tsp. pepper |
| 1 medium onion, chopped | 1 tsp. Worcestershire sauce |
| 1 (6 1/2 oz.) can crab meat, flaked | 1 c. mayonnaise |
| 1 (5 oz.) can shrimp, cleaned | 1 c. buttered crumbs |

Combine all ingredients, but crumbs; place in individual sea shells or in greased casserole and bake 30 minutes at 350° (celery should still be crisp). Serves 6 to 8.

SHRIMP CURRY

Sara Hill

- | | |
|---|---------------------------------------|
| 1/2 stick of butter, melted in skillet or fry pan | Seasoning---salt, pepper, garlic salt |
| 1 small onion, chopped and add to butter | 2 tsp. curry powder |
| Some chopped green pepper | 1/2 tsp. ginger |
| 1 pint sour cream | 1/2 tsp. chili powder |

Mix well and simmer over low heat. Add the shrimp and simmer about 10 to 15 minutes. Serve over rice. Serve with crumbled bacon, coconut, peanuts, chuntesy, spiced peaches, etc.

BEEF STROGANOFF

Sara Hill

- 1/2 stick of butter melted in skillet or fry pan

Cube meat (round steak) and season it according to taste. Brown meat in butter. Add chopped onion and mushrooms, if desired, 1 pint sour cream and garlic salt, 1/2 cup wine (red), several dashes Worcestershire sauce. Simmer, stirring occasionally. About 20 - 30 minutes, until it thickens. Serve over rice.

BARBECUED BRISKET

Carole Garris

Mix 3/4 teaspoon liquid smoke, garlic and onion salt, salt and pepper and rub on brisket. Wrap tightly in heavy-duty foil and bake 8 to 10 hours at 200°. Cool overnight and skim off grease. Put remaining juice with barbecue sauce in skillet. Slice meat and warm in sauce.

GERMAN SPAGHETTI

Carole Garris

- | | |
|--------------------------|-----------------|
| Large soup bone | 1 onion (large) |
| Stew meat | Garlic salt |
| 3 or 4 red chili peppers | Tabasco |
| 2 cans tomatoes | Salt and pepper |
| | Spaghetti |

Cook stew meat and soup bone about six to eight hours. Add remaining ingredients and simmer for 2 hours. Cook spaghetti separately and blanch. Add to sauce and serve.

CABBAGE ROLLS

Carole Garris

Parboil cabbage leaves a few minutes until soft. Mix ground beef, rice, salt and pepper. Put a small amount of mixture on each cabbage leaf, roll and fasten with toothpick. Put canned tomatoes in Dutch oven, add cabbage rolls and cook 45 minutes.

Add sour cream and warm. Serve with noodles.

BEEF STROGANOFF

Carole Garris

3 Tbsp. flour	1/2 c. minced onions
1 1/2 tsp. salt	1/4 c. water
1/4 tsp. pepper	1 can chicken broth
Round steak	1 lb. sliced mushrooms
1 cut clove garlic	1 c. sour cream
1/4 c. butter	Meat tenderizer

Trim fat from meat. Rub both sides with garlic. Pound flour, salt, pepper and meat tenderizer into meat. Cut meat into 1 1/2" x 1" strips.

In hot butter in Dutch oven or deep skillet brown meat strips, turning them often. Add onions, saute until golden. Add water; stir to dissolve brown bits in bottom of Dutch oven. Add broth, mushrooms; cook uncovered over low heat, stirring occasionally, until mixture is thick and meat is fork-tender, about 45 minutes.

Just before serving, stir in sour cream; heat, but do not boil. Serve with saffron rice (a pinch of saffron added to water the rice is cooked in).

LEG OF LAMB WITH HONEY-SOY SAUCE

Carole Garris

6 - 7 lb. leg of lamb	1/2 tsp. pepper
1 tsp. salt	1/3 c. honey
2 cloves garlic	6 Tbsp. soy sauce

Start heating oven to 450°. Trim as much fat as possible from lamb. Make slits in lamb and insert slices of garlic. Place lamb on rack in shallow open pan. Rub with salt and pepper; brush with honey.

Pour about 1 quart water into pan, or just enough to make water 3/4" deep. Bake lamb 1/2 hour. Reduce heat to 350°. Pour half of soy sauce over lamb; roast 3 to 3 1/2 hours longer (about 35 minutes per pound), basting lamb every 1/2 hour (at second basting, pour rest of soy sauce over lamb).

When lamb is done, remove to heated platter. Pour juices into bowl; let stand 1 minute; skim off as much fat from surface as possible.

Serve juice as is over sliced lamb or thicken if desired.

BEEF MARINADE

Miss Vicki Dugan
Kansas City, Kansas

1/2 c. water	1 Tbsp. ground ginger
2/3 c. soy sauce	1/2 tsp. garlic powder
1/4 c. sugar	

Combine all ingredients and blend well. Pour over beef and marinate covered, overnight.

BOJI BURGERS

Nancy Cole
(Mrs. Chris)

1 lb. ground beef	1/2 tsp. salt
1 egg	1/2 tsp. pepper
1 handful crushed Wheaties	Mustard
1 small onion, chopped	1 pkg. hamburger buns

Mix all ingredients together. Spread mustard on bottom of buns. Cover entire bun with mixture then put in oven on broil for 15 to 20 minutes. Add top of bun if desired.

POLISH HUNTER'S STEW

Carol Chittenden

2 lbs. round steak, in cubes	2 Tbsp. minced parsley
3 oz. garlic sausage, in 1/8" slices	1 Tbsp. flour
2 1/2 lb. sauerkraut	1 c. meat gravy or brown sauce (requires consomme)
1 c. sliced mushrooms	Salt & pepper
4 strips bacon, diced	2 Tbsp. sugar
1 large onion, chopped	1 c. Madeira or sherry

Rinse kraut, put in large, heavy casserole, stir in mushrooms, simmer covered 20 minutes. In skillet, cook bacon, onion, and parsley. Add them to kraut, then in same skillet, brown beef, using flour. Mix with sausage, and add all to kraut.

Season gravy or brown sauce (2 tablespoons butter, 2 tablespoons flour, blended and well browned, plus 1 cup consomme), with salt, pepper and sugar. Stir into casserole, and bake in slow oven about 1 1/4 hours. Stir in wine, bring just to a boil atop stove, then set aside in a cool place for a day. Reheat before serving.

Serves 8. Good with rice. Known to keep 3 weeks in refrigerator, and submits well to variations of ingredients. A sauerkraut recipe for people who hate sauerkraut.

SPAGHETTI FOR THE WORKING GIRL

Georgiana Bowers

The night before or morning of the day you plan to serve spaghetti for dinner place the following ingredients in a blender. Mix and store in refrigerator until needed.

1/2 c. chopped onion	1 tsp. salt
1 tsp. chopped garlic	1 tsp. pepper
2 large cans tomato sauce	1 Tbsp. sugar
1/4 c. Romano cheese, grated	2 tsp. oregano
	2 tsp. sweet basil

That night when you get home from work, cook 1 pound of hamburger in a large pan. Add mixture made in the morning and cook for 1/2 - 1 hour. Serve over hot spaghetti with Parmesan cheese. Tastes like you cooked it for hours.

SHRIMP NEWBURG

Ann R. Bergen

8 frozen patty shells	1 (4 oz.) pkg. shredded sharp Cheddar
2 cans frozen cream of shrimp soup	1 c. milk
2 c. cooked shrimp (fresh, frozen, or canned)	1/4 c. sherry
1 (1 lb.) can peas	

Bake patty shells according to package directions. Heat soup with milk; add shrimp and peas and continue to heat, stirring, until just simmering. Cook slowly, about 5 minutes. Stir in the sherry and one half the shredded cheese.

(Sprinkle remaining cheese in baked patty shells). To serve, spoon Shrimp Newburg into patty shells. Makes 8 servings.

CARBONNADE OF BEEF FLAMANDE (Serves 6 - 8)

Ann R. Bergen

3 lbs. boneless chuck	1 tsp. sugar
1/4 lb. bacon, cut into dices	1 Tbsp. vinegar
5 large onions, sliced	1 tsp. minced garlic
4 Tbsp. butter	1 tsp. thyme
3 Tbsp. flour	Bouquet of 4 sprigs parsley, 2 celery tops, 1 bay leaf, tied together
1 pint beer, preferable dark	2 Tbsp. minced parsley
1 c. beef stock or bouillon	

Fry bacon pieces in large frying pan and drain. Save bacon fat. Wipe meat with damp cloth, cut into 1" chunks and salt and pepper. Brown the meat, 4 or 5 pieces at a time, in a small amount of bacon fat (the less fat, the more quickly the meat will brown). Meanwhile, in another frying pan, heat the butter. When it foams, cook the sliced onions over moderate heat until lightly colored. Put browned meat and onions in casserole or Dutch oven. Preheat the oven to 325°. When the meat is browned, add the flour to about 2 tablespoons bacon fat in the frying pan, then add the beer and beef stock, and bring to a boil, stirring until the sauce is thick and smooth. (Continued)

CARBONNADE OF BEEF FLAMANDE (Continued)

Add the sugar, vinegar, garlic & thyme, simmer a few minutes and pour over meat and onions in casserole. If the sauce doesn't just about cover the meat and onions, add more beer. Add the herb bouquet, stir and cover the casserole. Bring to a boil on top of the range, then put it in the preheated oven, until the meat is tender, about 1 hour, 15 minutes, to 2 hours. When the carbonnade is done, sprinkle with the bacon bits and minced parsley and serve (with boiled potatoes or buttered noodles and ice cold beer).

SIMPLIFIED BEEF BURGUNDY

Ann R. Bergen

1 lb. (or so pkg.) beef stew meat (chunks of chuck) - cut meat in smaller pieces
1 can onion soup
1 c. Burgundy wine
1/2 c. bread crumbs (package of large bread crumbs)

Combine in casserole - stir - cover and put in oven for 2 1/2 - 3 hours at 325°. If stew becomes too dry, add more wine or onion soup. If too thin, add more bread crumbs. No need to brown meat first.

It is very good to add some fresh mushrooms for the last hour. No need to brown - - just wash and add.

MEAT LOAF EXTRAORDINAIRE (Serves 3 - 4)

Mrs. John V. Bergen

1 lb. ground chuck
3/4 c. sour cream
1 onion, chopped
1 tsp. Worcestershire sauce
1/2 c. bread crumbs
1/4 - 1/2 c. chopped Swiss cheese
Salt & pepper

Combine ingredients, except cheese. Place 2/3 of the mixture in meat loaf pan and hollow out. Put cheese in hollow. Cover with rest of meat loaf mixture and bake 1 hour at 375°.

SAUERBRATEN (Serves 6 - 8)

Ann R. Bergen

5 - 6 lbs. bottom round

Marinade:

1 qt. water
1 c. vinegar
2 slices seeded lemon
4 peppercorns
1 bay leaf
2 whole cloves
1 onion, sliced
Seasoned salt, pepper
1 onion, chopped
2 Tbsp. beef fat
2 Tbsp. flour
3 Tbsp. beef fat
2 Tbsp. canned tomatoes
1 small carrot, minced
Dash paprika
1 tsp. sugar
2 Tbsp. marinade

Sauce:

6 small gingersnaps, crumbled
1/3 c. sour cream
3/4 c. marinade

Trim excess fat and keep it. Wipe meat with damp cloth and rub it with seasoned salt (1 tablespoon) and pepper (1/2 teaspoon). Put meat in earthenware bowl and cover it with sliced onion. Combine ingredients for marinade and bring to a boil.

Pour over meat, cover bowl tightly and refrigerate for 24 hours. Next day; cook chopped onions in 2 tablespoons beef fat in skillet. Remove meat from marinade and save marinade. Rub meat lightly with flour and sear it to a light brown on all sides in a Dutch oven. Add cooked onions, carrot, tomatoes, marinade, paprika, sugar.

Cover the Dutch oven tightly and put it in a moderate oven (350°) for 3 1/2-4 hours. When done, remove to heated platter and thicken the sauce with remaining ingredients.

CHILLY-NIGHT CHILI

Marilyn Barnett
K. C. Mo.

1 lb. ground round
1 large chopped onion
1/2 green pepper
2 cloves of garlic

2 tsp. chili powder
1 can tomato soup
1 or 2 cans kidney beans (depending on service)

Cook ground round and chopped onion in small amount of butter until brown. Add the rest of the ingredients. Simmer for half an hour. Serve.

SWEEP STEAK

Marilyn Barnett
K. C. Mo.

2 to 3 lbs. round steak or pot roast

1 pkg. of onion soup mix

Put meat on aluminum foil sheet. Sprinkle onion soup mix on top, fold foil corners airtight. Put in a baking pan and bake for 3 hours at 300°.

You may add potatoes and carrots an hour before steak is done.

CHEESE STRATS

Mrs. Roger Anderson

12 slices white bread
3/4 lb. cheese, sliced
1 (10 oz.) pkg. frozen chopped broccoli, cooked and drained
2 c. finely diced cooked ham

6 slightly beaten eggs
3 1/2 c. milk
2 Tbsp. instant minced onion
1/2 tsp. salt
1/4 tsp. dry mustard

Cut 12 doughnuts and holes from bread. Fit scrapes of bread into lightly greased 13 x 9 x 2" baking dish. Place cheese in layer over bread then layer of broccoli then ham. Arrange bread doughnuts and holes on top. Combine remaining ingredients, pour over casserole. Cover and let stand overnight or at least 6 hours.

Bake uncovered at 325° for at least one hour or one hour and 10 minutes, until set.

Sprinkle with a little shredded cheese 5 minutes before taking out of oven. Let stand 10 minutes before cutting into squares. Serves 12.

BEEF STEW WITH DUMPLINGS

Mrs. Lois Alston
K. C. Kansas

1 1/2 lbs. lean beef top round, cut into 1 1/2 inch cubes
1 c. tomato juice
1 (12 oz.) can beer
2 c. thinly sliced onion
1 clove garlic, finely chopped
1 Tbsp. chopped parsley

1/8 tsp. dried thyme leaves
1 bay leaf
2 tsp. salt
1/8 tsp. pepper
3 medium-sized carrots, sliced into 2-inch pieces

Brush the bottom of a Dutch oven or heavy saucepan lightly with oil and heat over moderately high heat (about 350°); add some of the meat and brown on all sides. As meat browns, remove from pan. Continue until all the meat is browned. Reduce heat to low (about 200°). Add tomato juice to pan and heat, stirring to loosen meat drippings. Return meat to pan; add beer, onion, garlic, parsley, thyme, bay leaf, salt and pepper. Cover and simmer 2 hours. Add carrots and continue cooking for 30 minutes. Remove from heat and cool. Cover and refrigerate overnight. The next day, remove all fat from surface of stew. Place over moderate heat (about 250°) and cook until stew comes to a boil. Spoon heaping tablespoonfuls of dumpling batter over stew, leaving about 1 inch between each dumpling. Cook, uncovered, for 10 minutes; then cover and cook 20 minutes, or until dumplings are cooked through and dumpling surfaces are dull.

Serves 4 to 6.

FLUFFY DUMPLINGS

Mrs. Lois Alston
K. C. , Kansas

1 2/3 c. sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt

1/8 tsp. ground thyme
1 egg white
3/4 c. liquid skim milk

Sift flour, baking powder, salt and thyme into a bowl. Make a well in the center and add egg white and skim milk; stir until flour is moistened. Drop heaping tablespoonfuls of batter onto stew, following direction above.

GOLDEN ORANGE CHICKEN

Barbara Jones

1 frying chicken
2 eggs, well beaten
1/3 c. orange juice
1 c. bread crumbs

1 tsp. salt
1 tsp. shredded orange peel
6 Tbsp. butter

Dip chicken in mixture of eggs and orange juice. Dry on rack. Melt 6 tablespoons butter in baking pan at 400°. Arrange chicken in pan. Turn to coat. Bake 30 minutes, turn, bake 30 minutes more.

TACO-CREAMED CHICKEN

Mrs. Jean Schiltz

1. Boil a 4 pound chicken until all meat can be taken off bone. Cool.
2. Simmer - until thickens - then cool.

Saute:

1 onion
2 c. tomato juice

1 can tomato puree (or 1 small tomato
sauce - Spanish style)
3/4 to 1 small can (4 oz.) chilies (whole),
- chop them

3. Fry one package tortillas, cut in quarters, in oil until crisp.
4. Add to cool mixture:

2 c. grated Velveeta cheese

1 half-pint half & half cream

MIX WELL. Place in casserole as follows: Dip and scoop tortilla chips in mixture for first layer. Then chicken layer and so on. Pour remaining mixture on top as well as saving a couple of chips for top.

Heat thoroughly - about 250° for one hour.

CHICKEN MARENGO

Eleanor Symons

2 frying chickens, cut up
1 thinly sliced onion
1/2 c. olive oil
2 cans tomato soup

1 can tomato paste
1 can mushroom pieces
Salt
Pepper
Ginger (optional)
1 bay leaf

Rub the chicken pieces with salt, pepper and (if desired) ginger. Saute the onion in the olive oil, and remove. Add the chicken pieces and brown on all sides.

Put the chicken pieces, soup, sauce and mushroom pieces (drained) into a casserole. Add salt to taste.

Cover. Bake in a 350° oven for one hour or longer. This is a dish that can be prepared the day before and reheated. In fact, it improves with reheating.

KHORESH (A Persian Meat Sauce)

Eugene Wilson

2 eggplants
 2 tea towels (old ones the eggplants stain)
 Salt

1 large onion
 1/2 c. split peas

Meat Mixture:

2 or 3 lbs. lean beef or lamb cubes (bite size)
 2 cans tomatoes

2 tsp. turmeric
 1 Tbsp. lemon juice

Peel eggplants and slice long way into quarters or smaller if eggplants are large. Salt well and let dry on tea towel and cover with other one. Let dry 2 or 3 hours. It will discolor some, don't worry.

Meat Mixture:

Pressure cook meat cubes until done, or simmer on top of stove with just enough water to cover meat. Do not add more water as it cooks down. Add 2 cans of tomatoes, 2 teaspoons turmeric, and about 1 tablespoon lemon juice.

In a separate pan cook 1/2 cup split peas until tender. Wipe as much salt from eggplants as possible and brown in hot oil. Peel onion, saute in separate skillet with small amount oil until clear.

Add onions, eggplant, and meat mixture to split peas. Let simmer until eggplant is done, taste to see if needs more salt.

This is served over steamed fluffy rice.

POLSA

Loraine Gjording Vosper

Browned in bacon fat and served with a fresh farm egg polsa makes a fine breakfast for a cold, winter morning. In Sweden, where this dish originated centuries back, it was customary during the long bitter winters for every family to have a trough of frozen polsa, from which a chunk could be hacked off at will. There it is served with boiled potatoes and lingon berries (a little like our cranberries), or sometimes with fried potatoes and barley.

1 1/2 lb. chuck roast or boiling beef
 1/2 lb. beef liver
 1/4 lb. salt pork
 1/2 lb. barley

1 large onion
 1 Tbsp. salt
 1 tsp. allspice

Boil salt pork and beef until tender, adding liver toward end of cooking time. Remove meat and cook barley in the broth. Grind meat with onion and add to barley and broth. Adjust seasoning to suit. Cook entire mixture until thick - half an hour or longer. The simplest method is to put it in a slow oven.

Chill and when ready to serve, slice off desired amounts.

LEG OF LAMB, ROASTED A LA BASEMENT

Joseph Rubinstein

Whereas the recipe for rabbit properly begins with the instruction to catch a rabbit, this begins: buy or rent a house with a cool basement. If you don't have such, cease reading immediately. This dish will offend many; but the adventuresome may tackle it. It takes courage and patience, but the results are unbelievable. This was invented by one of the world's most distinguished living medievalists. The last time he bought a house he looked at fifty possibilities before finding a basement of the right description.

Now: Get a large 8 to 10 pound leg of lamb and tie it to a beam in your basement by a string after covering it with a paper bag which has no holes. Let it hang for about ten days, no matter what the neighbors say. Keep dogs and birds away. Then take it upstairs--it may look somewhat green and purple, but do not be discouraged... and carefully cut off every bit of fat and any obvious bad places.

Now... this is important--soak it in fresh milk for four days, changing the milk every day and keeping it completely covered.

Place it in an open roasting pan, cover the top with some slices of bacon or thin larding pork and roast about 20 minutes a pound at 325°. You do not have to add the usual complements of a leg of lamb such as garlic or rosemary. Take the juices

(Continued)

LEG OF LAMB, ROASTED A LA BASEMENT (Continued)

and warm with some of the wine you will drink with the roast. People have been known to offer their wives and grandmothers for another slice of this.

GOLEBKI

Charlotte Glinka

1 large head of cabbage	1 medium onion, chopped (optional)
1 lb. hamburger (rather lean)	1 can tomato soup (concentrated)
1/2 lb. rice (scant)	Salt & pepper to taste

Remove the leaves from a head of cabbage and immerse in boiling water until the leaves will fold without cracking. Rinse rice in cold water and drain. Pour boiling water over rice to cover to a depth of about 2 inches. Cook over a slow fire in covered pan, stirring occasionally. Remove rice from fire when it begins to thicken and the water begins to evaporate. Mix the raw hamburger into the rice and add the onion, salt and pepper. These ingredients should be mixed thoroughly in order to distribute the rice evenly. Place 1 tablespoon of this mixture on a cabbage leaf and roll compactly, securing with a toothpick if necessary. Pack closely in an enamel roaster, cover with the tomato soup (follow instructions on can) which may also be seasoned. Place roaster in oven at 350° for 1/2 hour or until a fork passes through a roll easily.

Golebki can be served hot or cold and will keep several days. (If simmered in aluminum utensil, it will sour quickly when allowed to stand for any length of time).

SALMON LOAF

Elisabeth W. Baker

1 1/2 c. milk	4 Tbsp. butter or margarine
2 slices bread (broken in small pieces)	

Cook in double boiler until creamy. Combine with:

2 c. canned salmon	1/2 tsp. salt
2 eggs, beaten	

Transfer to casserole and bake about one hour at 350°. Serve hot or cold.

BIERKARPFEN (Carp cooked in beer)

Hilde Farley

1 carp (caught in Kaw; don't throw any away --we welcome all unwanted specimens of <u>Cyprinus Carpio</u>)	1 1/2 oz. gingerbread, cut in cubes (or substitute crumbled gingersnaps)
1 onion, sliced	2 Tbsp. vinegar
2 - 3 carrots, sliced	1 Tbsp. molasses or caramel
2 bay leaves	1/2 c. browned butter
1 lemon rind, shredded, and juice	2 - 3 bottles of Stout (depending on size of carp and capacity of kibitzers; any other strong beer may be substituted)
1 dash paprika	Part of blood drained from carp for flavoring, if desired
1 tsp. cinnamon	

Pour additional vinegar over fish to turn scales blue. Clean fish, removing head and tail if squeamish. Put the carp in a large stew pan or casserole and add all ingredients so that the fish is covered. Bring to a boil and continue boiling for 10 minutes, then cover the pan and simmer for 15 minutes. The carp may now be served on a platter, surrounded by the vegetables, and topped with the gravy, which reminds the eye of rich dark beef gravy, and the nose of ---let's face it--beer.

WELSH RABBIT

Henry Hastings

Put water in lower part of double boiler and 1 tablespoon oleo in upper part. Heat. When oleo has melted, put in 1/2 pound sharp cheese (for 2 - 3 people), cut into small slices or diced or cubed. Allow cheese to melt to consistency of chewing gum, turning it over occasionally but not stirring it with rotary violence.

Meanwhile mix 1/2 teaspoon dry mustard, 1 or 1 1/2 teaspoons Worcestershire sauce, 1/2 teaspoon salt, 1 egg. Beat up mixture. Add 1/4 bottle of

(Continued)

WELSH RABBIT (Continued)

ginger ale or beer.

Slowly add this to melted cheese, stirring briskly. When whole mixture is smooth, turn off fire and let stand for 2 or 3 minutes. Serve on toast and sprinkle with paprika. Whether the rabbit is thin or thick depends on amount of beer.

JEWISH BLINTZES

Faye Sobol

To some uncreamed cottage cheese - the drier the better--add a spoonful or two of flour, salt, pepper and an egg. Set it aside. Grease a frying pan very, very lightly and set it on a medium flame. Beat two eggs well, add a tablespoon of water and another of flour, perhaps two. When the mixture is well beaten pour a little into the frying pan--just enough to cover the bottom. Let it sit a minute until you can see it has congealed. Lift the pan and turn the thin sheet out onto a piece of waxed paper.

Repeat until the egg mixture is finished. Onto each sheet drop some of the cheese. Fold the sides over until it makes an envelope, and fry in hot butter until brown on both sides.

This is delicious when served with sour cream poured on top while hot and with a green salad, with applesauce or with cinnamon and sugar sprinkled on top at the close of a meal. You may also substitute chopped, boiled meat or chopped liver for the cheese mixture.

MANICOTTI

Loraine Vosper

A rather complicated dish to make, but well worth the trouble, and one that can be made the day before and left standing ready to pop into the oven. It can also be reheated without disaster.

1 c. sifted flour
1 egg

Pinch of salt
1 c. water

Beat egg, water, salt. Add flour and beat until smooth. Fry into small pancakes on slightly buttered griddle. Use about 1 tablespoon batter per pancake. Cook quickly for about a minute. Do not brown. Chill pancakes for an hour or more.

Season 1 pound Ricotta cheese (dry cottage cheese will do) with garlic salt, parsley, pepper, etc. to taste. Put a 1/4 inch strip of Mozzarella cheese and a teaspoon of the Ricotta cheese mixture on each little pancake, and roll. Place the rolled pancakes in rows in a buttered casserole, cover with your favorite spaghetti sauce, generously sprinkle with grated Romano or Parmesan cheese and bake for about an hour in a 350° oven. Serve with a crisp green salad and garlic French bread, finish off with a fresh fruit compote flavored with Kirsch. A cup of good strong coffee and all your guests should go home happy.

Write Extra Recipes Here:

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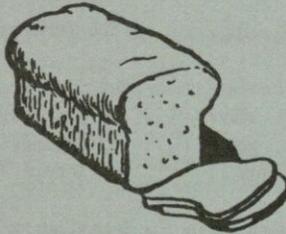
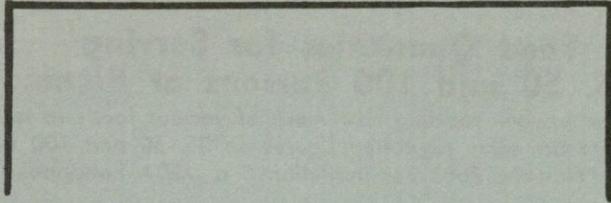
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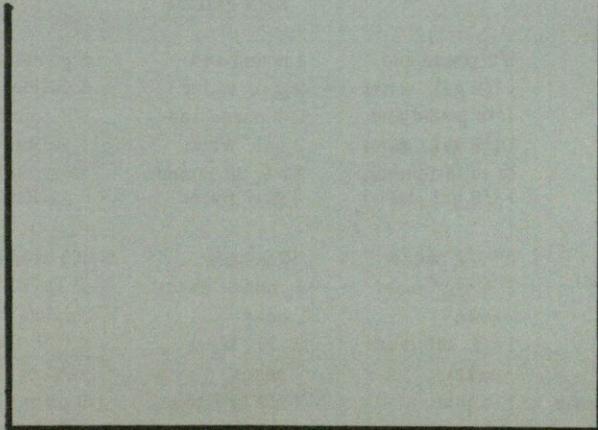


BREAD

ROLLS



PASTRY



Food Quantities for Serving 25, 50 and 100 Persons at Picnic

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook:

Food	25 Servings	50 Servings	100 Servings
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 pound	3/4 to 1 pound	1 1/2 pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed filling (meat, eggs, fish)	1 1/2 quarts	2 1/2 to 3 quarts	5 to 6 quarts
Mixed filling (sweet-fruit)	1 quart	1 3/4 to 2 quarts	2 1/2 to 4 quarts
Lettuce	1 1/2 heads	2 1/2 to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners	6 1/2 pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Ham (bone in)	14 pounds	28 pounds	55 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7 1/2 pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
Scalloped potato	4 1/2 quarts or 1 12 x20" pan	8 1/2 quarts	17 quarts
Spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Baked Beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Jello Salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Ice Cream:			
Brick	3 1/4 quarts	6 1/2 quarts	12 1/2 quarts
Bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Beverages:			
Coffee	1/2 pound and 1 1/2 gal. water	1 pound and 3 gal. water	2 pounds and 6 gallons water
Tea	1/12 pound and 1 1/2 gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gallons water
Lemonade	10 to 15 lemons, 1 1/2 gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gallons water
Desserts:			
Watermelon	37 1/2 pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake	1 12x20" sheet cake	2 12x20" sheet cakes
	1 1/2 10" layer cakes	3 10" layer cakes	6 10" layer cakes
Whipping cream	3/4 pint	1 1/2 to 2 pints	3 pints

BREAD, ROLLS, PASTRY

ORANGE - CRANBERRY BREAD

Magda Jensen

- | | |
|--------------------------|---|
| 2 c. sifted flour | 1/2 c. orange juice |
| 1/2 tsp. salt | 2 Tbsp. hot water |
| 1 1/2 tsp. baking powder | 3/4 c. chopped nuts |
| 1/2 tsp. soda | 1 c. cranberries (and please cut them by hand), quartered |
| 1 c. sugar | Grated rind of 1 orange |
| 1 egg, beaten slightly | |
| 2 Tbsp. butter | |

Sift dry ingredients together, sugar included. Add melted butter, hot water, orange juice and egg. Mix only until dry ingredients are moistened. Fold in nuts, orange rind, and lastly cranberries. Pour batter into a loaf pan. Let it stand for about 20 minutes or half an hour. Bake for one hour in a moderate oven (350°). Bake at least 24 hours before you wish to use this bread, so that the flavors may blend, and cutting is easier. Cut in thin slices and butter or not, it is delicious either way.

Smells, looks and tastes grand.

CRANBERRY - ORANGE MUFFINS

Magda Jensen

- Now should you have that sudden "urge" and cannot wait 24 hours, try this!

- which may be popped from the oven onto the table.

- | | |
|--------------------------------|----------------------------|
| 1 c. fresh cranberries, halved | 1 tsp. salt |
| 1/2 c. sugar | 1 egg, beaten |
| 2 c. flour, sifted | 1 c. milk |
| 1 Tbsp. baking powder | 2 Tbsp. melted shortening |
| 2 Tbsp. sugar | 1 Tbsp. grated orange rind |

Combine cranberries and the 1/2 cup sugar. Allow to stand while preparing remaining ingredients. Sift together flour, baking powder, sugar and salt. Combine egg, milk, shortening and orange rind. Add liquid mixture to flour mixture, stirring only until flour is moistened. Stir in cranberries with last few strokes. Fill greased muffin cups 2/3 full. Bake in hot oven (400°), about 25 minutes. Makes 1 dozen large muffins.

PINEAPPLE DATE BREAD

Ilse Barnes

- | | |
|---------------------------------------|----------------------|
| 1 beaten egg | 1 c. chopped dates |
| 1/3 c. milk | 3 c. sifted flour |
| 1/3 c. melted shortening or salad oil | 3/4 c. sugar |
| 1 (9 oz.) can pineapple, crushed | 3 tsp. baking powder |
| 1 c. chopped walnuts | 3/4 tsp. salt |
| | 1/4 tsp. soda |

Combine first 6 ingredients. Sift together last 5 and add to first, stirring just enough to moisten. Bake in loaf pan, in moderate oven, 350°, about 55 minutes.

WHOLE WHEAT CORNELL BREAD

Beth Cheney

Mix, let stand 5 minutes:

- | | |
|-------------------------|--------------------|
| 2 pkgs. quick dry yeast | 1/4 c. molasses |
| 3 c. warm water | 1/4 c. brown sugar |

Sift together:

- | | |
|--------------------------|------------------------|
| 6 c. whole wheat flour | 3 Tbsp. wheat germ |
| 1/2 c. stirred soy flour | 2 Tbsp. Brewer's yeast |
| 3/4 c. dried skim milk | 4 tsp. salt |

Have ready-----3 tablespoons melted shortening.

Add half of the flour mixture and 3 tablespoons melted shortening to yeast and sugar mixture. Add the rest of the flour mixture, mixing well. Turn into greased loaf pan (about 8 1/2 x 4 1/2 x 2 1/2). Let rise 30 minutes. Bake at 375° for 50

(Continued)

WHOLE WHEAT CORNELL BREAD (Continued)

minutes. Note: Plain flour may be substituted for the soy flour and/or the wheat germ. Brewer's yeast may be omitted.

PULLAA

Vera Carter

Sprinkle 2 packages dry yeast in 1/2 cup lukewarm water. Let stand 5 minutes, stir well. Scald 1/2 cup milk and pour onto 2 tablespoons butter, 1/2 cup sugar and 2 teaspoons salt. Add 10 crushed cardamom seeds (optional). When lukewarm add 2 beaten eggs and yeast. Mix in 4 to 5 cups flour, shape into a ball and place in a greased bowl. Cover and let rise until double in bulk. Shape into strips and cut each strip in half. Braid three strips and pinch each end together for each loaf.

Put in greased loaf pans and let rise until double in bulk.

Bake in moderate oven 30 to 40 minutes.

Or, roll very thin, brush with melted oleo, sprinkle sugar and cinnamon.

Roll and cut in desired shapes.

LEMON SPICE PUFFS

Magda Jensen

1 pkg. yeast
1/4 c. water
3/4 c. scalded milk
6 Tbsp. sugar
1 tsp. salt
5 Tbsp. shortening

1 Tbsp. lemon juice
2 beaten eggs
3 c. flour
1 Tbsp. sugar
1 tsp. cinnamon
1 Tbsp. grated lemon peel

Soften yeast in water. To scalded milk add: sugar, salt, shortening, lemon rind and juice. Cool. Add beaten eggs and yeast. Add flour, one cup at a time. Cover and let rise once. Stir down. Fill greased muffin pans one-half full. Sprinkle with sugar and cinnamon mixed. Cover and let rise. Bake about 20 minutes at 375°. Makes 18.

CARAWAY-RAISIN-BREAD

Lee Wilkie

Combine:

1 Tbsp. caraway seed

1 Tbsp. water in small pan

Bring to boil, heat gently stirring constantly until water is absorbed. Cool.

Mix thoroughly:

3/4 c. sugar
3 Tbsp. soft shortening

2 eggs in bowl

Stir in:

1 1/4 c. milk

2 tsp. grated lemon rind

Sift together:

3 c. all-purpose flour
3 1/2 tsp. baking powder

1 tsp. salt

Stir in 3/4 of the dry ingredients. Add:

1 c. seedless raisins and - - -

Caraway seed to remaining flour

Stir into batter. Turn into greased 9 x 5 x 3" loaf pan. Let stand 20 minutes. Bake at 350° for 60 - 65 minutes. Bread will test done when wooden pick inserted in center comes out clean. Serve warm or cold.

APPLE DUMPLINGS

Alta Lonnecker

4 apples
Cinnamon
Sugar
Butter

Pie-dough:
2 c. flour
1 c. shortening
1 tsp. salt
Small amount ice-cold water

Mix pie dough, roll out in one large sheet, about 1/4 inch thick. Cut in 6 squares. Peel apples and slice. Arrange apple slices on squares of dough, sift cinnamon on apples, add large teaspoon butter to the top and sprinkle about 4 tablespoons sugar on the top of apples. Fold dough over on apples to make a complete cover, pinch edges of dough together so apples will stay inside. Make a very few small holes in the very top of each dumpling to let the steam out.

I make a heavy syrup of 2 cups sugar and 2 cups of water, to which I add a large tablespoon butter. Select a baking pan (shallow) that is large enough for 6 dumplings, pour syrup in pan, then lay the dumplings carefully in the syrup. Bake in 350° oven for 30 minutes.

Serve with cream.

CHESS PIE

Barbara E. Clason

3 egg yolks
4 tsp. cake flour
2/3 c. sugar
1/2 tsp. salt
1 tsp. vanilla

1 1/3 c. cream
1 1/3 c. raisins
1 c. dates
1 c. nuts

Make 9 inch pie shell. Beat egg yolks until light and lemon-colored. Mix together and blend in flour, sugar, salt. Fold in vanilla, cream, raisins, cut-up dates, and nuts. Pour into pie shell. Bake 50 to 60 minutes in moderate oven (350°). Test with a silver knife.

ORANGE NUT BREAD

Lorraine Vosper

Juice 1 orange and add boiling water to make up 1 cup. Put peel through chopper, add raisins, dates or both to make 1 cup. Combine with first cup.

Add:

1 c. sugar
1 beaten egg

2 tsp. butter
1 tsp. vanilla

Sift and add:

2 c. flour
1 tsp. baking powder

1 tsp. soda
1/4 tsp. salt

Beat thoroughly and add 1 cup nuts. Bake in loaf pan about 1 hour in 350° oven. Cool in pan before slicing. This bread improves with a little aging.

RASPBERRY PARFAIT PIE

Barbara E. Clason

Use a browned and cooled pie shell or your favorite crumb crust for this one. Use 1 1/2 cups fresh raspberries, if you can ever find them around here. Otherwise, a package of frozen raspberries will have to do. The other ingredients are: 1 package of raspberry flavored gelatin, 1 pint vanilla ice cream, whipped cream.

Boil 1 1/4 cups water. Remove from heat, add gelatin, and stir until dissolved. Cut ice cream into 6 or 8 pieces, add to hot gelatin mixture, and immediately stir until ice cream is completely melted. Chill in refrigerator until mixture is thick, but not set (about 25 minutes). Fold in berries and pour into baked pie shell or crumb crust. Chill until firm (25 to 30 minutes) or until ready to serve.

It may be decorated with a border of whipped cream studded with berries.

Note: With quick-frozen raspberries, thaw 12 ounce package, drain and measure liquid. Add water to make 1 1/4 cups, heat, and use to dissolve the gelatin. Other fruits are good this way, too.

APFELTASCHEN (Apple Pockets)

Ingrid Winter

250 gr. butter (unsalted) 2 Tbsp. sugar
 250 gr. flour Some salt
 2 Tbsp. water

Filling:

1 lb. tart apples or 1/4 apple for each pocket
 50-75 gr. sugar Some sugar
 50 gr. raisins
 Small piece of lemon peel

Icing:

100 gr. confectioner's sugar 1 egg yolk
 1 - 2 Tbsp. lemon juice or water 1 Tbsp. milk

All ingredients, utensils and cooks should be chilled! Place sugar and flour mixed, on work board. Sprinkle water over. Butter, which must be extremely cold, is thinly sliced over flour. Then cream butter into flour, using a knife. When butter has almost disappeared, knead as long as kneadful to form one ball. Chill.

Two kinds of fillings can be used. The simpler one is to place 1/4 of a peeled and cored apple and some sugar on each square of dough and fold as below. Or: Peel, core, quarter, slice apples, add remaining ingredients and simmer in pan until it resembles a thick applesauce.

Flour board and roll dough 1/8" thick. Cut into 3 1/2" squares. Place heaping teaspoon of filling (or 1/4 apple with some sugar) in middle of each square. Coat squares with egg yolk, beaten with milk, and fold corners into center. Place on greased cookie sheet. Preheat oven to 350°, and bake until light brown. Prepare icing exactly as for ZITRONENSCHNITTEN and apply in same manner - - and eat the APFELTASCHEN fresh!

SWEDISH RUSK

Alta Lonnecker

2 c. milk 1/2 c. cream
 1 pkg. dry yeast About 3 c. flour
 3 eggs 2 tsp. salt
 1/2 c. sugar

Put the yeast to soak in 1/8 cup water; put milk, to which has been added salt and sugar on the stove to scald. Take from the fire to cool. When cool, thicken with 1 cup of the flour, add yeast then set away to rise. When it has doubled its height, add the eggs well beaten, and the 1/2 cup of cream. Beat well together, then add the remainder of the flour. A great deal of success in measuring the amount of flour is the flour you are using, so if your mixture is not easy to handle, you may add little more. Of course, as in any bread, the less flour you can use and yet handle the dough easily, the lighter the rolls will be. Now set this bread dough to rise (this may be slow unless kept in a warm place as the sugar and cream and eggs are a hindrance to fast rising). When this has doubled in size, make out into either ordinary rolls or small loaves. Let them rise until light and bake. These are delightful warm, but more so sliced and toasted.

RYE BREAD

Beth Chaney

Scald together:

1 c. milk 1 Tbsp. salt
 2 Tbsp. shortening 3 Tbsp. dark molasses

Add:

3/4 c. cold water

Cool to lukewarm. Add and let dissolve: 1 yeast cake. Blend in:

3 c. white flour 3 c. rye flour

Knead 7 to 10 minutes; place in greased bowl; cover; let rise about 1 1/2 hours, or until 2 fingers make a lasting impression in dough. Punch down; turn over, (Continued)

RYE BREAD (Continued)

let rise about 1/2 hour. Shape into loaves; let rise about 1 hour or until almost double.

Bake at 375°, about 45 minutes, if you make mixture into 2 loaves (i. e. rye bread shaped loaves, to be baked on cookie sheet) or about 1 hour and 20 minutes if you make it into 1 loaf (standard size bread tin).

Note: Original recipe said 4 1/2 cups white flour to 1 1/2 cups rye. Molasses may be omitted. This is a good recipe from which to make other variations--use whole wheat instead of rye flour, for example.

PECAN MOLASSES PIE

Bessie Wilder

1 c. Karo syrup (Blue Label)	2 tsp. butter
1/2 c. sugar	1 Tbsp. flour
1 c. pecans (broken)	2 eggs, well beaten
	1/2 tsp. vanilla

Mix all together and bake in unbaked pie shell. Slow oven, 350°, about 45 minutes.

HERSHEY BAR PIE

Phyllis Talmadge

Melt together in double boiler:

20 marshmallows	1/4 c. milk
1 giant Hershey almond bar	

Cool and fold in 1 cup whipped cream.

Put into a graham cracker crust:

Mix:

1 1/2 c. graham cracker crumbs	1 tsp. cinnamon
1/2 c. butter (scant)	

Save some crumbs to garnish top.

Bake 10 minutes at 300°. Chill.

CHRISTMAS STOLLEN (Fruited Coffee Cake)

Magda Jensen

8 c. flour	1/2 c. candied cherries
2 c. scalded and cooled milk	1/2 c. citron
1 tsp. salt	1/2 c. candied pineapple
2 cakes compressed yeast	1 c. seedless raisins
1 c. sugar	1/2 lb. chopped nuts
4 whole eggs	1 lemon rind, grated
1 lb. butter or oleo, soft	8 crushed cardamom seeds (optional)

Set yeast with the milk and stir in one cup of flour. Let stand in warm place to rise. Cream butter with sugar, add eggs, one at a time, and beat well after each addition. Add lemon rind. Combine the two mixtures, add flour, and if you wish, a little nutmeg. Sprinkle a little flour over the diced dried fruits. I like to plump the raisins by soaking them in very hot water for about five minutes. Mix and add to dough. Add nuts, knead until smooth and elastic. Let rise until double its bulk. Toss on floured board. Make into loaves (about 5), and put into loaf pans.

(I like to put some loaves into Pyrex baking casseroles, round ones, that is. They trim up so prettily after they are baked). Let rise until almost double in bulk and bake in a moderate oven, about 350°, for 45 minutes. Remove from oven, glaze or frost with confectioner's sugar frosting and sprinkle with chopped fruits and nuts. These are good keepers, if well wrapped and stored.

Make nice gifts, too.

LEMON BREAD

Mary Royer

1/2 c. shortening	1/2 c. milk
1 c. sugar	1/2 c. chopped nuts
2 eggs, slightly beaten	Grated peel of 1 lemon
1 2/3 c. flour	1 tsp. baking powder
1/8 tsp. salt	

Topping:

1/4 c. sugar	Juice of 1 lemon
--------------	------------------

Cream shortening with sugar; add slightly beaten eggs. Sift flour, measure, sift again with baking powder and salt. Alternately add flour mixture and milk to the shortening mixture, stirring constantly. Mix in nuts and lemon peel.

Bake in greased 5" x 9" pan in oven for 1 hour at 350°. Combine sugar with lemon juice, pour over top of loaf when it comes from the oven. Cool, slice and serve.

DATE NUT BREAD

Polly Trillich

Put together, and set aside to cool:

1 c. dates (cut in small pieces)	2 c. boiling water
2 tsp. soda	

Cream together:

3 Tbsp. butter	Add 2 beaten eggs
2 c. sugar	

When date mix is cool combine with butter, eggs and sugar mix and stir in:

4 c. flour	1 tsp. vanilla
1 tsp. salt	1 c. pecans

Pour into ungreased tin cans (1 pound dog food cans are a good size). Fill only 3/4 full. Bake 50 to 60 minutes at 350°. When cooled, the bread will come out readily from cans. Can be frozen.

JALAPENO CORN BREAD

Sallie Thomas

1 c. yellow corn meal	3/4 tsp. salt
1 c. sweet milk	1 c. chopped onion
1 can cream style corn	1/2 lb. grated sharp cheese
(1 small can or 1/2 large can)	4 - 5 Jalapeno peppers, chopped
1/2 tsp. soda	4 Tbsp. bacon grease
2 tsp. baking powder	

Preheat oven to 350°. Melt bacon grease in oven in 10" round pan. Mix rest of ingredients together. Add hot grease to mixture. Pour all into hot pan. Bake 45 minutes at 350°. (Excellent with homemade vegetable soup! Eat with plenty of butter).

SPOON BREAD

Sallie Thomas

1 c. yellow corn meal	3 Tbsp. melted butter
2 c. sweet milk	1 tsp. salt
3 eggs - separated	1 tsp. sugar

Cook over slow fire, meal and milk until thick. Stir constantly. Cool until lukewarm and add butter, salt, sugar and beaten egg yolks. Then fold in stiff egg whites. Bake in buttered casserole, about 10" one, not too tall at 300° for 15 minutes, then at 350°. Should cook 40 minutes total time. Should not be dry. Serve with lots of butter. This goes real well with steak!

CORN MEAL BREAD

Ruth Miller

1 pkg. yeast
1/4 c. very warm water
2 c. milk, scalded
1/3 c. sugar
1/3 c. shortening

1 Tbsp. salt
3 c. sifted flour
2 eggs, well beaten
1 c. yellow corn meal
4 to 4 1/2 c. sifted flour

In measuring cup, sprinkle yeast into very warm water; stir until dissolved. In large mixing bowl combine milk, sugar, shortening and salt; then stir in 3 cups flour until blended. Add well beaten eggs, yeast and corn meal; gradually stir in 4 cups flour.

On lightly floured board, using remaining flour, knead corn bread dough 10 minutes, or until smooth and elastic.

Place dough in large, greased bowl, turning it until greased on all sides. Cover and let rise until doubled, about an hour and a half.

Grease two 9 1/2 x 5 x 2 3/4" loaf pans. Turn dough onto floured surface and knead a minute or two; shape and place, seam side down, in pans.

Let bread rise 20 minutes in warm place. Then bake at 375°, 35 to 45 minutes. Turn out on side to cool on a wire rack.

PUMPKIN BREAD

Mrs. Mason B. Runton

Cream together:

2 3/4 c. sugar

1 c. shortening or margarine

Add:

3 well-beaten eggs
1 (303) can pumpkin (2 cups)
3 1/2 c. sifted flour
1 tsp. soda

1/2 tsp. salt
1 tsp. each of cloves, cinnamon, nutmeg,
and allspice (according to taste, more
or less)
1/2 c. nuts may be added

Bake in regular size loaf pans (2) at 325° for about 1 hour and 15 minutes.

PUMPKIN BREAD

Mrs. Loren Jeffers
Grain Valley, Mo.

1 c. Wesson oil
1 can (No. 303) pumpkin
4 eggs
3 c. sugar
2/3 c. water
3 1/3 c. flour

1 1/2 tsp. salt
2 tsp. soda
1 tsp. nutmeg
2 tsp. cinnamon
1 c. white raisins
1 c. black walnuts

Cream oil and sugar, add eggs, pumpkin, spices. Beat at medium speed for 5 minutes. Add sifted dry ingredients with water alternately. Add raisins and nuts.

Bake at 350° for one hour in 4 (1 lb.) coffee cans. Grease and flour cans - fill 1/2 full.

UKRAINIAN TRADITIONAL EASTER BABKA

Mrs. Michael Palij

1 1/2 c. lukewarm milk
1/2 c. flour
3 pkgs. dry yeast
10 to 12 egg yolks
10 whole eggs
1 tsp. salt
1 c. sugar

1 c. melted butter
2 tsp. vanilla
Grated rind of one lemon
6 to 6 1/2 c. sifted flour
1 c. raisins, if desired

Make a sponge by combining the lukewarm milk, yeast and flour, cover it, and let it rise in a warm place until light and bubbly. Beat the egg yolks and the whole together along with the salt; add the sugar gradually and continue beating until light. Beat in the butter, vanilla and lemon rind. Combine this mixture with the sponge and mix well. Stir in enough flour to make a very soft dough and knead it in

(Continued)

UKRAINIAN TRADITIONAL EASTER BABKA (Continued)

the bowl by working the dough over and up continually for about 10 minutes. When raisins are used, they should be added after the dough is kneaded. Cover and let it rise in warm place until double in bulk. Prepare baking pans, large tube pans may be used. Fill the pans one-third full. Let the dough rise in warm place until it reaches the brim of the pan. Brush the loaves with a beaten egg diluted with 2 tablespoons of milk. Bake in a moderate oven, 375° for about 10 minutes, then lower the temperature to 325° and bake for about 30 minutes; then again lower the temperature to 275° and continue baking for 15 to 20 minutes longer.

KULITCH (Russian Easter Bread)

Barbara Backus

1 pkg. dry yeast	1 1/2 c. sugar
8 c. flour	1 tsp. vanilla
1 pint milk	1/4 lb. currants
1/2 lb. butter or margarine	1/4 lb. almond paste
4 eggs	

Dissolve yeast in 1/4 cup warm water. Scald 1 cup of the milk, and make a sponge with the yeast, milk, and 4 cups of flour. Let rise. Scald remaining cup of milk, and melt butter in it. Add the scalded, cooled milk and butter mixture to the sponge and mix well. Put the eggs and the almond paste in blender, and blend until smooth. (This is the best method I have found for breaking the almond paste up, and avoiding lumps). Add the eggs and almond paste, together with remaining flour, currants and vanilla. Knead thoroughly, adding more flour as necessary, until dough is smooth and elastic. Allow to rise until double in bulk. This dough is traditionally baked in a tall, cylindrical form, which is easily duplicated by using 46 oz. juice cans. Line juice cans with wax paper, allowing paper to extend four inches or more above top of can. Fill cans not more than 2/3 full --the dough will rise more than you might expect, and when baked will rise the full height of the wax paper collar.

Allow dough to rise, and bake in 325° oven, on bottom shelf, for about an hour. Yield: 3 - 4 loaves.

BASIC ROLL DOUGH

Ruth Fauhl

2 pkgs. dry yeast	2 tsp. salt
2 c. warm water	2/3 c. skim milk (powdered)
1/2 c. sugar	6 - 7 c. flour
1/4 c. shortening	
1 egg, slightly beaten	

Dissolve yeast in warm water. Stir in sugar, shortening, egg and salt. Mix in dried milk and flour with a spoon. Turn out on floured board. Knead until smooth. Allow to rest ten minutes. Place in a greased bowl until doubled. Punch down, cover, and place in the refrigerator. Take dough from refrigerator 2 hours before making into rolls. Allow rolls to double in size before baking. Bake for 15 minutes at 400°.

DINNER ROLLS

Miss Charlette Herndon
Kansas City, Mo.

1 pkg. dry yeast	1/2 tsp. baking powder
1 c. warm water	1 tsp. salt
1/4 c. sugar	3 c. flour (more or less)
1/4 c. cooking oil	

Dissolve yeast in warm water, then add sugar, salt and about 1 cup flour. Mix in oil, baking powder and enough flour to make a very soft dough. Turn dough onto a floured board or pastry sheet and knead about five minutes. Grease dough with cooking oil and place in a covered container in a warm place, out of drafts. Let rise about one hour or until double in bulk. Punch down and let rise again (this step may be omitted). Shape rolls as desired and let rise until double in size.

Bake at 375° about 15 minutes or until golden brown. Makes about 18 large rolls.

SIX WEEK BRAN MUFFINS

Margaret C. Weston

2 c. All Bran (or Bran Flakes)
1 c. plus 3 Tbsp. shortening
2 1/2 c. sugar
4 eggs
1 qt. buttermilk

6 c. flour
5 tsp. baking soda
2 tsp. salt
4 c. Bran Buds

Pour 2 cups boiling water over 2 cups All Bran and let stand. Mix shortening and sugar. Blend in eggs, one at a time. Add All Bran. Add soda and salt to flour.

Alternately add flour and buttermilk to mix, beating well after each addition. Fold in Bran Buds. Refrigerate mix for at least one week, but can be kept up to six. The batter improves with age. Bake for 15 minutes in a 400° oven.

ICE BOX ROLLS

Mrs. Fay Talley

1 CAKE YEAST
1 c. tepid water
1 c. potato water
1 c. mashed potatoes
2 eggs

1/2 c. shortening
3/4 c. sugar
3 tsp. salt
10 c. flour

Dissolve yeast in tepid water. Add potato water, mashed potatoes, well beaten eggs, shortening, sugar, salt and enough flour to make a batter. Beat smooth. Work in flour to make a stiff dough and knead until smooth (10 minutes).

Put in bowl and grease top. Place in refrigerator until ready to use. Mold buns. Let rise 1 1/2 hours until light.

Bake ten minutes in 425° oven.

KASHA

Mrs. Leslie Dienes

1 c. buckwheat, whole or cracked
1 medium onion, chopped
2 Tbsp. margarine

1 tsp. salt
1/8 tsp. pepper
2 1/2 c. boiling water

1. Fry onions in margarine until golden brown.
2. At same time place buckwheat in large frying pan and "dry" fry over low heat, stirring occasionally for 10 minutes (do not allow to burn or brown too much).
3. Add onions and margarine to buckwheat. Stir. Fry together 2 - 3 minutes. Use boiling water to rinse pan in which onions were fried and add to buckwheat. (Be careful because the water may steam up).
4. Add salt and pepper. Stir and cover tightly. Cook over low heat 25 to 30 minutes. (If you use cracked buckwheat, cooking time is only 20 minutes).

FILLED APRICOTS KUCHENS

Mrs. Richard Wilborn

First cook 1 box of dried apricots in about 1 1/2 cups water and 1 cup of sugar. Let this simmer until apricots are well done, beat until real smooth. Let cool. Now mix the DOUGH:

1 pkg. dry yeast in 1 c. lukewarm water
1/2 tsp. salt

Mix this and let stand 1 1/2 hours on a warm place. Then add 1 cup sugar, 1 egg; 6 cups of flour. More flour can be added if dough is too soft. Add another 1/2 teaspoon of salt. Let it set about one hour or until double in bulk. Work it down; then after it is about double in bulk, make in rolls the way you prefer. Cut off small pieces of dough; roll in about 2" in diameter and put 1 teaspoon of apricots in center. Pinch together, then have hot melted butter ready. Dip it in then have about 1 cup of flour and 3/4 cup sugar mixed. Then dip the Kuchens in these then put them on a greased cookie sheet; let rise about 3/4 or 1 hour then bake about 25-30 minutes.

GRASSHOPPER PIE

Sara Hill

25 Hydrox cookies, crushed with fillings 1/4 c. melted butter

Mix together and press into pie pan.

1 jar of Marshmallow Fluff
1/4 c. Creme de Menthe

2 Tbsp. Creme de Cacao
2 c. whipping cream (two 1/2 pints)
-for real cream Cool Whip
may be substituted)

Whip cream and fold into other mixture. Pour this into the pie crust. Sprinkle extra crumbs on top. Place in freezer several hours. Serve.

SESAME PIE

Winifred Heron

Prepare pie crust shell. Before baking press sesame seeds into bottom and sides and prick with fork. Bake at 425° for 12-15 minutes. Be careful not to let edges get too brown. Cool. Then fill with maple nut ice cream (two pies take about 1/2 gallon). Sprinkle top with nutmeg and freeze until ready to use.

Heat oven to 500°, or use hot broiler. Cover pie with high, light meringue using 3 egg whites (at room temperature), beaten very stiff, but not dry. Add 6 tablespoons of sugar gradually, beating after each addition. Then fold in 1/2 teaspoon vanilla

Be sure to touch edge of pastry all around as you spread meringue on pie. Place under broiler or in very hot oven for 2 or 3 minutes just until points of meringue turn brown. Watch carefully. Serve at once.

BROWNIE PIE

Carole Garris

3 egg whites
Dash of salt
3/4 c. sugar
3/4 c. Nabisco Famous chocolate wafer
crumbs (fine)

1/2 c. chopped walnuts
1/2 tsp. vanilla
1/2 pt. whipped cream

Beat egg whites and salt until soft peaks form. Gradually add sugar, beat until stiff peaks form. Fold in crumbs, nuts and vanilla. Spread evenly in lightly buttered 9" pie pan. Bake at 325° for 35 minutes.

Cool thoroughly. Spread with sweetened whipped cream. Chill well 3 to 4 hours.

SOUTHERN CORN BREAD

Sallie Thomas

Mix well:

1 egg
1/2 tsp. salt
1/2 tsp. soda

1 c. buttermilk
1 c. yellow corn meal

Melt 1 tablespoon shortening in round cast iron skillet. When hot pour into above mixture. Bake in hot (400-450°) oven. Cut in wedges.

FEATHERY SPICE SQUARES (Coffee Cake)

Jeanne M. Quinsey

1 c. flour
1/2 tsp. salt
3 tsp. baking powder
1 tsp. cinnamon

1/2 c. sugar
1 beaten egg
1/2 c. milk
1/4 c. melted butter or oleo

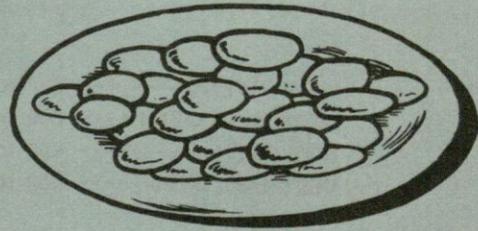
Sift dry ingredients together. Stir in milk and egg, mixing just until smooth. Quickly add melted shortening. Pour into 8 inch square pan which has been greased and floured. Combine 2 tablespoons brown sugar and 1/2 teaspoon cinnamon.

Sprinkle over batter. Bake at 425° for 15 minutes. The joy of this recipe is that it may be eaten just thirty minutes after you started preparing it.



CAKES

COOKIES



COOKING SUGGESTIONS

To toast cocoanut for cakes, put in pie pan and place in moderate oven, Stir often from edges, to brown evenly.

Flour should be sifted once before measuring. Fill the cup without packing.

Do not grease the sides of cake pans, grease only the bottoms.

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

If home churned butter is used, use equal parts of butter and lard or other shortening.

Eggs should be at least three days old before using in cakes.

SLOW OVEN ----- 250 to 325 degrees
MODERATE OVEN ---- 350 to 375 degrees
HOT OVEN----- 400 to 450 degrees
VERY HOT OVEN----- 450 to 500 degrees

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bath tub.

CAKES, COOKIES

POERTZELKI (New Year's Cookies)

Eleanor Kliever

1 1/4 c. water
1 cake yeast

1 Tbsp. sugar
2 c. flour

Mix and let rise about 1 hour. Add 4 eggs slightly beaten, 1/4 cup margarine or butter melted, 2 1/2 teaspoons salt, 1/2 cup milk, 2 cups flour, 3 cups raisins, washed and floured, let rise again 1 hour, then drop from tablespoon in hot deep fat and cook until brown and done on the inside.

NUSSBISSERLE

Ingrid Winter

Beat 3 egg whites until stiff. Add 7 1/2 ounces (A little more than 1 cup) sugar, beat this mixture in top of double boiler until thick and creamy. Remove from heat. Add 7 1/2 ounces chopped nuts (pecan or walnuts) and approximately 1 ounce citron, cut into small cubes. With two teaspoons put small heaps, walnut-size, on greased cookie sheet.

Bake in slow oven (200-250°), until set, but not browned.

FUDGE CAKE (One Bowl Mixing)

Mary Nugent

Sift:

2 c. cake flour or 1 7/8 c. regular flour
2 c. sugar

2 tsp. baking powder
1/4 tsp. soda
1 tsp. salt

Melt in top of double boiler:

1/4 c. shortening
4 squares chocolate

Add 1 teaspoon vanilla to 1 1/2 cups milk, and mix into flour mixture in a large mixing bowl. Beat 2 minutes. Add 2 eggs and mix. Last of all, add chocolate and shortening which has been cooled somewhat, and 1 cup nuts, cut-up. Mix thoroughly, pour into greased and floured pans and bake in a 350° oven 30 - 35 minutes for layers; 35-45 minutes for sheet cake. Fills 2 (9") layer pans or 1 (13" x 9") oblong pan.

ZITRONENSCHNITTEN (Lemon-Nut Sticks)

Ingrid Winter

1 3/4 c. flour
1 level tsp. baking powder
1/3 c. sugar

Vanilla extract
1 egg
1/4 lb. butter

Filling:

1 1/4 c. ground nuts or almonds
1 1/2 c. sugar

Juice of 1 - 2 lemons
Grated peel of 1 lemon

Icing:

1/4 c. confectioner's sugar
1 Tbsp. lemon juice

Cream butter and add whole egg (without shell!), sugar, vanilla extract. Mix well. Sift flour and baking powder into mixture. Mix. If dough is too sticky, chill until proper consistency for rolling. Roll dough into 2 equal rectangles, approximately 1/8 inch thick.

Grind nuts to a heavy paste, add sugar, lemon juice and peel. Work mixture until smooth. Place one rectangle of dough on greased cookie sheet, spread filling evenly with a knife, cover with other rectangle. Press edges lightly together to seal. Puncture top with fork. Bake at 325° for approximately 1/2 hour or until light brown.

In the meantime mix sugar and lemon juice for icing. Spread over cookies as soon as they are removed from oven and slice immediately after that into small rectangular shapes - or others, as fancy dictates.

SPECULATIUS (German Christmas Cookies)

Anne Dore Luft

9 oz. sweet butter	3/4 c. almonds
2 1/4 c. sugar	3 3/4 c. flour
2 eggs	A little ground lemon peel
5 gr. cinnamon	1 1/2 tsp. baking powder

Cream butter, sugar and the two eggs until foamy. Add flour, baking powder, almonds, cinnamon and ground lemon peel. Roll the dough on an unfloured board to 1/8 inch thickness and cut out in desired shapes. Bake in a moderate heat until brown.

SANDIES

Mildred Davis

1 c. plus 2 Tbsp. margarine or butter	1 1/2 tsp. ice water
7 1/2 Tbsp. powdered sugar	1 1/2 tsp. vanilla
3 c. sifted flour	

Work the shortening with a spoon until fluffy and creamy; add the powdered sugar gradually while continuing to work with a spoon until light. Add the flour, ice water and vanilla; mix well. Shape into little rolls or patties. Bake in a slow oven 300° for about 35 minutes or until lightly browned. Remove from cookie sheet and shake immediately in a bag with 1/2 cup powdered sugar in it. The dough is very stiff. I mix it by hand.

HEIDE SAND

Ingrid Winter

10 oz. butter (unsalted)	1 Tbsp. milk
2 1/2 c. sugar	2 3/4 c. flour
Vanilla extract	1 level tsp. baking powder

Melt butter, chill until hard. Add sugar, milk, vanilla extract and cream until white and very smooth. Sift flour and baking powder into mixture. Mix well. Form rolls approximately 1 1/4" thick. Chill until hard (overnight if you want to). Cut with a sharp knife into slices, each 1/5" thick. (Be careful, slices break easily). Place slices on greased cookie sheet. Bake at 300-320°, 15-20 minutes or until light brown.

CRUMB CAKE

Vera Carter

2 c. flour	1 tsp. cinnamon
2 c. brown sugar	1/2 tsp. nutmeg
2/3 c. shortening	1/2 tsp. salt

Cream together with hands and take out 1/2 cup of mixture. Then combine:

2 eggs, well beaten	1/2 tsp. soda
1 c. sour milk	

Combine both mixtures and put in pan. To 1/2 cup of the first mixture add 1 teaspoon cinnamon and chopped nuts. Spread over cake batter and bake about 40 minutes in moderate oven.

SPEED POUND CAKE

Marilyn Barnett

4 c. cake flour	3 c. sugar
1 tsp. salt	8 eggs
4 tsp. baking powder	1 c. milk
1 1/2 c. butter	2 tsp. vanilla
	2 Tbsp. brandy

Preheat oven at 325°.

Sift flour before measuring, and resift again with salt and baking powder. Cream well your butter and continue to cream while adding sugar. Add one by one each egg, and add flour mixture alternately with milk, vanilla and brandy. Stir only until thoroughly blended. Bake in two greased loaf pans for 20 - 30 minutes. Let cook, cut and serve.

STRAWBERRY CAKE

Hope Williams
Eudora, Kansas

1 pkg. white cake mix
1/2 c. water

2/3 c. Wesson oil

Mix well. Add 4 eggs, one at a time, and mix well after each. Add:

1/2 box of frozen strawberries, thawed 1 box of strawberry jello

Bake at 350°, greased, wax paper lined pans for 25 minutes.

Icing:

1/4 c. melted butter
Powdered sugar

1/2 box strawberries

GINGERBREAD SAUCE

Mrs. Richard Wilborn

1 tsp. butter
1 egg
1 c. sugar

1 Tbsp. water
1 Tbsp. flour

Combine and cook a few minutes.

ZEBRA CAKE

Polly Trillich

1 commercial angel food cake
2 pkgs. chocolate pudding mix

Whipping cream

(This recipe was acquired at a North Shore Library Association Meeting).

Buy a day-old angel food cake, large size or loaf. Freeze. The day or morning before you wish to use the dessert, prepare the 2 packages of chocolate pudding mix as directed. You can glorify this by adding a bit of extra Droste's chocolate and some vanilla if you wish. When pudding is prepared, get the cake and take a wet serrated knife and cut carefully a 1/4 inch slice off the bottom of the cake. Arrange on a plate. Cover with pudding. Cut next layer, alternating pudding and cake until you have about 10 to 12 slices, or layers. Set in fridge. An hour or so before you wish to eat the cake, cover it with whipped cream decorated with ground up nuts, or whatever else strikes your fancy. Serves about 15.

GERMAN - AMERICAN CHEESE CAKE

Pat Stonequist

1 (8 oz.) pkg. cream cheese)
2 (3 oz.) pkg. cream cheese) Soften
1/2 tsp. salt

1/2 tsp. almond extract
1/2 tsp. lemon flavoring
1 (12 oz.) carton commercial sour cream

Cream cheese and mix with egg, sugar, salt and almond and lemon extract. Beat until smooth. Mix in sour cream. Pour mixture into Graham Nut Crust.

Sprinkle top of filling with 3 tablespoons crust mixture. Bake in preheated 375° oven, 35 minutes or until filling is set. Chill 4 to 5 hours.

GRAHAM NUT CRUST:

1 3/4 c. graham cracker crumbs, ground 1/2 tsp. cinnamon
1/4 c. walnuts or pecans - chopped fine 1/2 c. butter (melted)

Combine all ingredients. Mix well. Set aside 3 tablespoons mixture to sprinkle over top of cheese cake filling. Press remainder of mixture on bottom and sides of ungreased 2 (9") pie pans.

CHOCOLATE SHEET COOKIES

Mary Royer

2 c. sugar
2 c. cake flour (measured)
4 Tbsp. cocoa

2 sticks oleo
1 c. water

Heat until dissolved, cool, mix with flour and sugar. Add:

1/2 c. buttermilk
1 tsp. cinnamon
1 tsp. soda

1 tsp. vanilla
2 eggs

Beat hard. Bake in large cookie sheet, 400°, for 20 minutes.

Frosting:

1 stick oleo
6 Tbsp. milk (part coffee)
Powdered sugar

4 Tbsp. cocoa
1 tsp. vanilla

Frost while warm.

NEVER FAIL FUDGE FROSTING

Mary Royer

1/2 c. butter, melted
Add 1/2 c. milk

Add 2 cups sugar
1/2 c. cocoa

Bring to rolling boil, boil one minute. Cool a little, beat, frost cake.

CHOCOLATE DROP COOKIES

Mrs. W. O. Penglase
Tulsa, Okla.

1 c. brown sugar
1/2 c. melted butter
1/2 c. sweet milk
1 egg
2 squares chocolate
2 c. flour

1 tsp. baking powder
1/2 tsp. soda
1 c. nuts
1/2 c. dates (chop fine)
Vanilla

Combine ingredients. Drop from spoon onto cookie sheet. Bake in 350° oven for 10 to 12 minutes.

Frosting:

1 Tbsp. butter
1/2 tsp. vanilla

1 Tbsp. cream

Combine as much powdered sugar as necessary to creamed butter, then add cream and vanilla. Add powdered sugar until of right consistency. Chocolate may be added.

PINEAPPLE UPSIDE-DOWN CAKE

Mrs. W. O. Penglase
Tulsa, Okla.

First Part:

1 1/4 c. Swans Down flour
1/4 tsp. salt (level)
2 tsp. baking powder (level)
4 Tbsp. butter

1/2 c. sugar
1 egg, well beaten
1/4 c. milk
1 tsp. vanilla

Second Part:

1 Tbsp. butter
1 c. brown sugar

4 slices pineapple, cut fine
1/2 c. pecans, slightly broken

First Part:

Sift flour once, measure, and add salt and baking powder. Sift together 3 times. Cream shortening, add sugar gradually. Cream together until light. Add beaten egg and flour alternately with the milk. Beat after each addition until smooth. Add vanilla.

(Continued)

MIRACLE CHEESE CAKE

Mrs. Thelma Jones
Shawnee Mission, Kansas

1 pkg. lemon jello	1 c. sugar
1 c. boiling water	1 tsp. vanilla
3 Tbsp. lemon juice	1 can whipped Milnot milk (you may use Pet or Carnation condensed milk also)
1 (8 oz.) or 3 (3 oz.) pkgs. cream cheese	1/2 c. oleo (melted)
	1 lb. graham crackers

Cream cheese, sugar and vanilla, then add dissolved jello mixture. Fold in Milnot which has been whipped (have beaters, bowl and milk cool). Crush the 1 pound graham crackers. Add melted oleo - press in pan on bottom and sides-pan size 9 x 13 x 2" (reserve 1/3 crust and sprinkle the rest of crumbs on top).

Chill and serve.

RAISIN NUT COOKIES

Ingrid Goodrich

1 c. raisins	1 3/4 c. sifted all-purpose flour
1 c. chopped walnuts or pecans	1 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1/2 c. soft butter	1 tsp. cinnamon
2 eggs	1 tsp. nutmeg
1 tsp. vanilla	1/4 tsp. cloves

Plump raisins in boiling water; drain well. Mix with nuts and set aside. Gradually beat sugar into butter. Beat in eggs, one at a time, and add vanilla. Sift dry ingredients and stir in. Add raisins and nuts. Drop by teaspoonfuls on greased baking sheet. Bake at 400° about 10 minutes, until brown.

Remove at once to rack.

Makes 5 - 6 dozen.

PINWHEEL COOKIES

Charlotte Glinka

2 1/2 c. flour	2 eggs, well-beaten
1 tsp. baking powder	1 1/2 tsp. vanilla
1/2 tsp. salt	12 oz. pkg. chocolate chips
1 c. shortening	1 to 2 c. nuts, chopped finely
1 1/2 c. sugar	

Sift flour; measure; add baking powder and salt; sift again. Cream shortening; add sugar gradually and blend thoroughly. Add eggs and beat until light and add vanilla.

Combine dry ingredients and creamed mixture; mix thoroughly. Divide dough into thirds and roll to about 1/4 inch thick. Spread with melted chocolate chips, sprinkle nuts over top. Beginning at one end, roll (like a jelly roll); wrap in waxed paper; chill thoroughly. Slice 1/2 inch thick. Bake at 350° 8 to 10 minutes until light brown. Dough will keep several days in refrigerator.

COTTAGE CHEESE COOKIES

Carole Garris

Cream together:

1/2 c. softened butter	1/4 c. cottage cheese
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Blend in thoroughly 1 cup sugar, 1 teaspoon vanilla and 1 egg. Stir in 2 cups sifted flour, sifted with 1/2 teaspoon each of baking soda and salt. Drop the dough from a teaspoon onto a buttered baking sheet and bake the cookies in a moderately hot oven (375°) for about 10 minutes or until they are golden brown.

CHOCOLATE OATMEAL CAKE

Winona Dingman

1 c. oatmeal	1 tsp. vanilla
1 1/2 c. boiling water	1 c. flour
1/2 c. oleo	1/3 c. cocoa
1 1/2 c. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt

Mix oatmeal and boiling water, let cool. Cream oleo and sugar, add vanilla and oatmeal. Then add dry ingredients. Beat until smooth. Bake in 13 x 9 greased and floured pan for 35 minutes in 350° oven.

Icing:

2 c. powdered sugar	1/4 c. butter
2 c. coconut	2/3 c. milk

Combine and boil six minutes or until thick all ingredients. Spread on cooled cake.

VELVET COOKIES

Mrs. Leslie Dienes

1/2 c. each butter and shortening	1 1/2 tsp. vanilla
2 Tbsp. peanut butter	2 c. flour
3/4 c. sugar	1/2 tsp. baking powder
1 egg, unbeaten	1/8 tsp. salt

1. Cream butter, shortening, and peanut butter. Add sugar gradually.
2. Add egg and vanilla. Blend.
3. Add sifted flour, baking powder and salt gradually, mixing thoroughly after each addition. If dough is somewhat too soft add another 1/4 to 1/2 cup flour.
4. Use a cookie press or form into a roll and refrigerate before cutting into slices.
5. Place on cookie sheet, bake in 375° oven for 8 - 10 minutes.
6. About 5 dozen.

OATMEAL CAKE

Marty Barry

1 1/4 c. boiling water	1 1/3 c. flour
1 c. quick oatmeal	1/2 tsp. salt
1 stick margarine (1/4 lb.)	1 tsp. baking soda
1 c. white sugar	1/2 tsp. nutmeg
1 c. brown sugar	1 tsp. cinnamon
2 eggs	

Pour boiling water over oatmeal and margarine. Cover and let stand 20 minutes. Stir in sugar and eggs. Sift together flour, salt and baking soda. Add to mixture. Stir in nutmeg and cinnamon. Pour into 9 x 13" pan, bake at 350° for 45 minutes.

TOPPING:

6 Tbsp. butter	1/2 c. coconut
1/4 c. cream	1 tsp. vanilla
1/2 c. sugar	1 c. nuts, chopped

Cream butter and sugar. Add cream and vanilla. Stir in coconut and nuts. Spread on top of cake. Place under broiler for 5 minutes, or until brown.

PECAN STICKS

Barbara E. Clason

1/4 c. butter	1/4 tsp. salt
1 c. brown sugar	1 tsp. baking powder
1 egg	1 tsp. vanilla
1 c. sifted flour	1 c. pecans

Melt butter, add sugar, and cool. Add egg (unbeaten). Beat well. Add other ingredients slowly and beat again. Bake for 30 minutes in a 350° oven. Cut in squares or strips.

MERINGUES

Thelma Helyar

3 egg whites
Pinch of salt
4 oz. dessert sugar

2 oz. confectioner's powdered sugar
4 drops lemon juice
Glazed cherries (Enough for 18 halves)

Whisk whites until frothy, then add salt. Continue beating until whites are so stiff that they stand in peaks when the whisk is lifted out. They should also stay put when the basin is tilted. Sieve the dessert and powdered sugars together. Sprinkle a tablespoon of the sugar mixture over the whites. Beat really well until the whites are stiff again. Continue adding sugar, a tablespoon at a time, and whisking until it has all been used. Add lemon juice. The mixture should now be thick and glossy.

Grease a baking tray lightly with olive oil or melted lard. Put dessert spoons of the mixture on the baking tray about an inch apart to form meringues. Cook in a very cool oven, 230 - 240° for about 2 1/2 hours. They are ready when you can lift them easily from the tray, and should be quite dry and not sticky. Sandwich together with cream and top with glazed cherries just before serving.

As a variation use vanilla or flavoured ice cream as a filling.

LEMON MARDI GRAS SQUARES

Velma Burnam

Sift together:

1 1/2 c. sifted flour
1/2 tsp. salt

1/4 tsp. baking powder

Beat 3 egg whites until soft mounds begin to form. Add 1 cup confectioner's sugar, gradually, beating after each addition. Continue beating until stiff straight peaks are formed when beater is raised. Cream 1/2 cup butter and 1 cup sugar. Add 3 egg yolks, one at a time. Beat for 1 minute. Measure 1/3 cup lemon juice. Add alternately with dry ingredients. Blend thoroughly after each addition. Add 2 table-spoons grated lemon rind and 1/2 cup pecans, chopped. Mix well. Fold in beaten egg whites gently but thoroughly. Pour into well greased and lightly floured 13 x 9 x 2 inch pan. Bake in moderate oven (400°), 25-30 minutes. Frost while warm. Sprinkle with 1/4 cup additional pecans, chopped.

Frosting:

Cream:

2 Tbsp. butter

Blend In:

1 c. sifted confectioner's sugar alternately with - - - - - 1 Tbsp. cream

Beat until creamy.

CHRISTMAS CAKE

Thelma Helyar

1 lb. Sultanas
1 lb. currants
1/4 lb. raisins
2 oz. glazed cherries
1/4 lb. almonds
6 oz. candied peel
1 lb. flour
Pinch of salt

1/2 tsp. allspice
3/4 lb. butter or margarine
3/4 lb. soft brown sugar
6 eggs
2 Tbsp. dark syrup
1 glass brandy, rum, or sherry, optional

Size of tin: 9 x 3, or for half quantity 7 1/2 x 3". Oven heat: 300°. Cooking time: 6 hours, 20 minutes. Weight: approximately 5 1/2 pounds. Half quantity: same heat; takes 3 hours 45 minutes.

Wash and dry fruit thoroughly, if possible leaving it to dry overnight in a warm place. Stone and chop raisins; blanch and chop almonds; quarter cherries and toss in a little flour; chop candied peel finely. Put all on kitchen paper and mix together. Prepare tin by greasing well inside and lining with double thickness of greaseproof paper. Grease inner side of paper and tie double thickness of brown paper round the outside of the tin. Sift flour, salt, and spice together for use later.

(Continued)

CHRISTMAS CAKE (Continued)

Cream together fat and sugar until light and fluffy. Gradually add beaten eggs to the creamed mixture, pouring in only a little at a time and beating well between each addition. If mixture looks curdled, add a little of the sifted flour mixture.

Beat really hard. Next put in the two tablespoons of dark syrup. Stir in the sifted flour, salt and spice mixture. This should be done lightly. Add prepared fruit, nuts, cherries and candied peel. Spirits or wine should also be added at this point. Mix everything well together and transfer mixture to prepared tin. Make a hollow in the center to ensure even rising. Bake. When a thin steel skewer run through the center comes out clean, and cake is firm to the touch, it's ready. Leave for a few minutes. Turn out to cool on wire rack. Remove paper. When cold, wrap in greasproof paper and store in a tin. Such a cake should keep for months.

PINEAPPLE-MERINGUE CAKE

Laura Neiswanger

Cake:

1/2 c. butter	1/2 c. cake flour
4 egg yolks	1/2 c. sugar
1 tsp. baking powder	4 Tbsp. milk
1/4 tsp. salt	2 Tbsp. cake flour

Cream butter and sugar, separate eggs, add yolks, well beaten, and mix thoroughly. Add the cake flour, which has been sifted before measuring, alternately with the milk. Sift the remaining 2 tablespoons of flour with the baking powder and salt and add last, mixing thoroughly. Pour into two 8" round layer cake pans and add:

Meringue Topping:

4 egg whites	3/4 c. sugar
1 tsp. vanilla	3/4 c. chopped nut meats

Beat the egg whites to a froth, and then add a light sifting of the sugar, continuing to add some while beating until all of it has been added gradually. The meringue should hold a point when the beater is drawn out of it. Then add the vanilla and spread the meringue on top of each of the unbaked layers. Sprinkle the chopped nut meats on top of the meringue. Bake for 20 to 25 minutes at 325° to 350°. Allow to cool, then remove from the pans and fill with:

Pineapple Filling:

1 c. whipping cream	1 tsp. vanilla
1 c. crushed pineapple, drained	1 1/2 Tbsp. powdered sugar

Place on layer, meringue side down, on a cake plate. Whip the cream, add the powdered sugar, drained pineapple, and vanilla. Spread this filling on the first layer. Then place the other layer on top of the pineapple filling, meringue side up.

PFEFFERNUESSE (German Christmas Cookies)

Anne Dore Luft

4 eggs) Cream until foamy	60 gr. candied lemon peel
375 gr. sugar)	20 gr. cinnamon
2 tsp. baking powder	Pinch of ground cloves (as much as you
Circa 600 gr. flour	can put on the tip of a knife)
60 gr. almonds	Pinch of white pepper

Form little balls, cut them into two and put on a cookie sheet. Bake until brown in moderate heat. Roll in powdered sugar while they are still hot or cover them with a thin sugar icing.

LEMON SPICE PUFFS

Magda Jensen

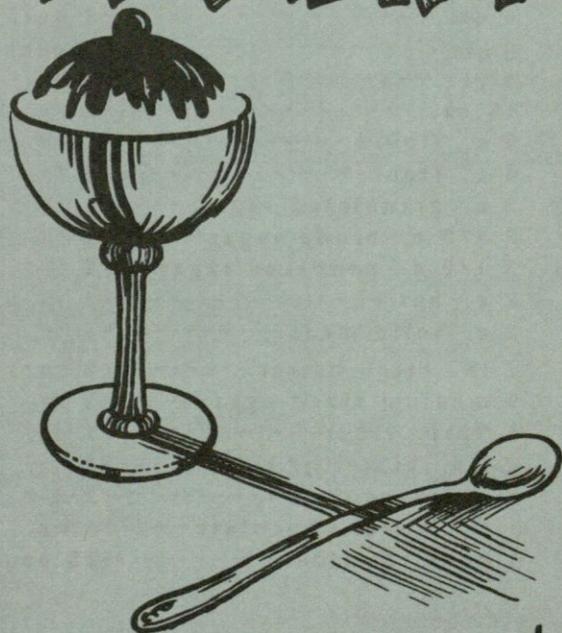
1 pkg. yeast	1 Tbsp. lemon juice
1/4 c. water	2 beaten eggs
3/4 c. scalded milk	3 c. flour
6 Tbsp. sugar	1 Tbsp. sugar
1 tsp. salt	1 tsp. cinnamon
5 Tbsp. shortening	1 Tbsp. grated lemon peel

Soft en yeast in water. To scalded milk add: sugar, salt, shortening, lemon rind and juice. Cool. Add beaten eggs and yeast. Add flour, one cup at a time. Cover and let rise once. Stir down. Fill greased muffin pans one-half full. Sprinkle with sugar and cinnamon mixed. Cover and let rise. Bake about 20 minutes at 375°.

Makes 18.

Write Extra Recipes Here:

DESSERTS



KITCHEN MEASURES

3 tsp. -----	1 Tbsp.
2 Tbsp. -----	1 fluid oz.
4 Tbsp. -----	1/4 cup
6 Tbsp. -----	3/8 cup
8 Tbsp. -----	1/2 cup
16 Tbsp. -----	1 cup
1 cup -----	8 fluid ounces
2 cups -----	1 pint
2 pints -----	1 qt.
4 qts. -----	1 gal.
8 qts. -----	1 peck
4 pks. -----	1 bu.
16 oz. -----	1 lb.
2 c. liquid -----	1 lb.
4 c. flour -----	1 lb.
2 c. granulated sugar -----	1 lb.
2 2/3 c. brown sugar -----	1 lb.
3 1/2 c. powdered sugar -----	1 lb.
2 c. butter -----	1 lb.
2 c. solid meat -----	1 lb.
1 lb. brick butter -----	2 cups
9 medium sized eggs -----	1 lb.
4 Tbsp. flour -----	1 oz.
2 tsp. butter or salt -----	1 oz.
1 oz. chocolate -----	1/4 c. cocoa
1 sq. bitter chocolate -----	1 oz.
1 peck tomatoes -----	15 pounds

MEASURE ABBREVIATIONS

Teaspoon -----	tsp.
Tablespoon -----	Tbsp.
Ounce -----	oz.
Cup -----	c.
Pint -----	pt.
Quart -----	qt.
Gallon -----	gal.
Peck -----	pk.
Bushel -----	bu.
Pound -----	lb.
Square -----	sq.

DESSERTS

SWEDISH PANCAKES

Bill Shore

1 1/2 c. flour
1 tsp. salt
2 tsp. sugar
3 eggs, well beaten

3 c. milk
3 Tbsp. melted butter
Rum to taste

Sift dry ingredients. To beaten eggs add milk, butter and rum. Pour into flour mix and stir. Cook gently in butter. While still hot spread with sour cream to which a bit more rum has been added. Roll, sprinkle with chopped nuts and surround with lukewarm crushed frozen strawberries.

MYSTERY PUDDING

Barbara E. Clason

1 c. flour
3/4 c. white sugar
1 1/2 tsp. soda
1/2 tsp. salt

1/2 c. brown sugar
1 medium sized can fruit cocktail
1/2 c. nuts
1 egg

Sift flour, white sugar, soda, and salt together. Add brown sugar. Add 1/4 cup syrup from fruit cocktail and egg. Mix well. Add 1 1/2 cups drained fruit cocktail and nuts. Bake in flat Pyrex 8 x 12" dish. If so desired, 1/4 cup brown sugar may be sprinkled over top. Bake 40-50 minutes at 325°. Serve with whipped cream topped with cherries, hot or cold.

INDIAN PUDDING

Shirley Branner

1/4 c. yellow corn meal (do not use
degerminated kind if you can help it)
3 c. scalded milk
1 c. cold milk

1/2 c. molasses (very dark)
1 tsp. salt
1/4 c. sugar
1 tsp. cinnamon
4 Tbsp. butter

Mix corn meal with 1/4 cup cold milk until smooth. Add slowly to scalded milk and cook in double boiler 20 minutes, stirring frequently. Stir in molasses, salt, sugar, cinnamon, and butter. Pour into buttered baking dish. Pour remaining cold milk over the top.

Bake 3 to 4 hours at 300°.

LEMON FREEZE

Lorraine Vosper

3 eggs
5 Tbsp. lemon juice
1/2 c. sugar

1/2 c. whipping cream
Cookie crumbs

Separate eggs. Combine yolks, lemon juice and sugar in top of double boiler. Cook until thick, about 5 minutes. Cool. Whip egg whites until stiff. Fold into cooked mixture. Whip cream until thick. Fold in. Butter a cake pan or pie tin, line with cookie crumbs (use gingersnaps, graham crackers or vanilla wafers). Pour in filling, sprinkle more crumbs on top and freeze several hours. This is a simple-to-make, refreshing party dessert. It can be made in about half an hour the day before your dinner, put in the icebox and forgotten until time to serve. It is perhaps easiest to serve cut in squares.

COFFEE CARNIVAL

Lee Wilkie

Combine:
4 Tbsp. Minute Tapioca
1/4 tsp. salt

1/3 c. seedless raisins
2 c. strong coffee

Cook in top of double boiler 15 minutes or until tapioca is clear, stirring constantly.

Add: 1/2 cup sugar. Chill. Add 1 teaspoon vanilla. Fold in. 1 cup whipped cream. Serve in sherbet glasses. Serves 8.

CHERRY LIFESAVER

Carole F. Bailey

Take one can of pie cherries, pour off the juice and add enough water to make 1 cup. Add 1/2 cup sugar to this and bring to a boil.

Melt a lump of butter or oleo in an oblong Pyrex baking dish. While juice is heating, and butter is melting, mix the batter as follows:

1 c. flour	1/2 tsp. vanilla
1 c. sugar	2 tsp. baking powder
1/2 c. milk	

Sift dry ingredients and add the liquid.

Pour the batter into the baking dish, and spread cherries on top. Over all this pour the boiling cherry juice. Bake in a medium oven (350°), for about 1/2 hour.

When this is finished, the cherries will be on the bottom of the baking dish, and the batter will have risen to the top.

This is especially good when served straight from the oven.

CHERRY PUDDING

Vera Carter

1 c. sugar	1 egg
1 c. canned cherries	1 tsp. soda
1 c. nut meats	1 tsp. butter
1 c. flour	1 tsp. vanilla

Mix in order given. Bake in cups or loaf in moderate oven. Serve with whipped cream if desired.

APPLE PUDDING

Eva Morrison

1/2 c. shortening	2 c. flour
2 c. sugar	2 tsp. soda
2 eggs	1 tsp. cinnamon
1 c. nut meats	1 tsp. nutmeg
4 c. diced raw unpeeled apples	1/4 tsp. allspice

Cream shortening and sugar. Add eggs, beaten, and blend. Add nut meats and apples. Sift together flour, soda and spices. Add to first mixture and blend. Pour into greased 11 x 14 inch pan. Bake at 325° for one hour or more. Serve with whipped cream or a tart sauce.

BAKED FUDGE

Margaret Weston

1/2 lb. butter (2 sticks)	2 c. sugar
2 sq. unsweetened chocolate	1/4 tsp. salt
4 eggs	1 tsp. vanilla
4 Tbsp. flour	

Melt butter and chocolate over hot water. Beat eggs and add sugar, flour and salt. Add chocolate mixture and vanilla. Pour into baking dish 12 x 6 x 1 3/4".

Bake in pan of hot water in 350° oven for 45 minutes. Cut in squares and top with ice cream or whipped cream.

BERRIGAN'S BLUEBERRIES

Colleen Dickinson

1 1/2 c. flour	2/3 c. milk
2 tsp. baking powder	1 egg
Salt (pinch)	1 tsp. vanilla
1 c. sugar	1 pint fresh blueberries or 15 oz. canned berries
1/3 c. soft shortening	

Sift first 4 ingredients into bowl. Add remaining ingredients, except berries, and mix all together until it becomes a light fluffy mixture. Sing Irish laments with each new ingredient. Meanwhile, bring blueberries to a rolling boil, remove from heat, place in cake dish, and immediately add the batter, a tablespoon at a time, (Continued)

BERRIGAN " S BLUE BERRIES (Continued)

covering all the berries. Bake in a medium-size Pyrex dish, the deep kind, or other square cake pan. If you don't use all the batter, (which you won't if you like more of a pudding than a cake), make small cupcakes with remainder. Serve with heavy cream if desired. Also good with apples and other fruit in season.

Serves 6 - 8. Oven: moderate (350°), 35-40 minutes.

BERRIES

Joseph Rubinstein

All fresh berries are beyond praise. The addition of sour cream is suitable for most dinners; but for any ceremonial dinner or other elaborate occasion they must be burned. In fact for a proper occasion every dish should be burned in brandy.

After a five course dinner which has lasted two hours one ought to have as dessert a tiny, delicate pastry, or berries as follows: take off stems if necessary and wash berries. Cut half of them into halves to release juice.

Place in crockery bowl; heat half a cup of brandy, light and pour over. Spoon until flame is out. Then pour in confectioner's sugar and enough very dry white wine to cover. Sprinkle with a little fresh mint or drop a sprig of same in.

Leave in refrigerator at least 4 or 5 hours before using. Follow with coffee, also burned.

LIME BREEZE

Stanley Shepard

1 can evaporated milk
1 pkg. lime jello
1 1/2 c. water (boiling)
3/4 c. sugar

2 Tbsp. lemon juice
1 tsp. grated lemon rind
Dash of salt
Chocolate ice box cookies

Crumble cookies and line 9 x 13" pan with part of crumbs. Place evaporated milk in refrigerator pan and put in freezing compartment. Combine other ingredients with the boiling water and let it partly set in the refrigerator. When milk is frozen 1/2 inch from edge of pan and jello mixture is partly set, whip jello mixture and whip milk until doubled in bulk. Fold whipped milk into whipped jello. Pour into pan and cover with remaining crumbs. Keep cool until served.

LEMON REFRIGERATOR PUDDING

Grace Hobson

1/2 lb. vanilla wafers
1 pkg. lemon jello, dissolved in:
3/4 c. boiling water

4 egg whites) Beat and fold into cooled
1/2 c. sugar) jello mixture

4 egg yolks
1/2 c. sugar

Juice of 1 1/2 lemons

When all is cool, fold in: 1/2 pint cream, whipped. Cook until thick, add to jello and cool.

Roll wafers fine. Place most of them in bottom of flat oblong dish. Pour combined mixture over crumbs, sprinkling remaining few crumbs on top.

Put in refrigerator and leave at least 12 hours before serving.
12 servings.

CHRISTMAS PUDDING

Thelma Helyar

8 oz. currants
4 oz. Sultanas
4 oz. raisins
4 oz. candied peel
1 oz. blanched almonds
4 oz. flour
1 Tbsp. dark syrup
4 Tbsp. milk, or a mixture of 2 Tbsp.
milk and 2 Tbsp. rum

1/2 tsp. each salt, grated nutmeg,
ground ginger, 1 1/2 tsp. allspice
5 oz. brown sugar
4 oz. bread crumbs
8 oz. shredded suet
Rind and juice of 1 lemon
2 eggs

Wash and dry fruit; stone and chop raisins; chop peel and blanched almonds finely. Sieve flour with salt and spices. Mix all dry ingredients. Add fruit, nuts and

(Continued)

CHRISTMAS PUDDING (Continued)

peel, lemon rind and strained juice.

Beat eggs and stir into mixture, then mix syrup in. Add sufficient milk or milk and rum mixture to make a soft mixture which will fall heavily from the spoon when shaken. Stir all well together. At this stage it is the tradition in English homes for each member of the family to assist with the stirring, making a wish at the same time. Also, silver charms are added now, and on Christmas Day, when the pudding is served, every member of the family hopes to receive a charm in his helping.

Put mixture into well-greased two-pint basin or two one-pint basins and fill to one inch from the top. Cover with grease-proof paper and tie a pudding cloth on.

Steam for 4 hours. Store in a dry place. Steam for another 3 hours before serving. Serves 8 people.

On Christmas Day, just as you are ready to carry the pudding to the table, pour a little brandy over it and set fire to it, so that the pudding enters in a blaze of glory --the traditional way of serving it in England.

UNCOOKED DATE DESSERT

Ferne Duver

1/4 lb. graham crackers (roll fine)	1/2 c. nuts, chopped
1 c. dates, chopped	1/2 c. heavy cream, whipped
1/4 lb. marshmallows, chopped	1 tsp. vanilla

Blend one-half of the crackers with the dates, nuts and marshmallows and add the whipped cream. Form the mixture into a roll, using the remaining crumbs. Chill in the refrigerator and serve with whipped cream. Serves six.

LEMON PUDDING

Gunhild Buckman

3 Tbsp. flour	1 c. milk
3 Tbsp. butter	Juice of 1 lemon
1 c. sugar	Rind of 1 lemon, grated
2 egg yolks, beaten	2 egg whites

Combine flour, butter and 3/4 cup sugar. Add egg yolks, milk, lemon juice and rind. Beat well. Add remaining sugar to stiffly beaten egg whites, fold into first mixture. Pour into buttered baking dish, place in pan of hot water. Bake in moderate oven (350°), 1 hour. Chill. Top with whipped cream.

STRAWBERRY CONFECTION

Eugene Wilson

Mix together:

3/4 c. sweetened condensed milk (Eagle Brand)	A dash of salt
2 pkgs. strawberry gelatin (Jello)	A few drops of vanilla

Grind fine: 1 cup nuts (pecans), and 1 cup coconut (if you don't use the very fine). Add to first mixture.

Shape into small ball, then pinch one end to shape into berry form. Roll the lower part in red sugar and dip top in green sugar. Stem may be slivered almonds marinated in green coloring or sliver of candied green fruit. Store in refrigerator.

PEACH COBBLER

Mrs. Richard Wilborn

1 stick oleo, melted in glass pan

Make a batter of 1 cup flour, 1 cup sugar, 3 teaspoons baking powder, stir in 3/4 cup milk. Pour batter over melted oleo. Open 1 can (No. 2 1/2) peaches, leaving some of the syrup out, pour peaches on batter. Sprinkle over peaches, 1 teaspoon vanilla and a small amount of sugar which will add a crusty top when baked.

Cook at 350° for 1 hour or center won't be done.

If using fresh fruit add 1 cup sugar over peaches instead of a small amount.

PINEAPPLE - CHERRY DESSERT

Mrs. Fay Talley

- 2 (No. 2) cans chunk pineapple
- 1 (No. 2) can cherry pie filling
- 1 (1 lb.) box cake mix, yellow or white
- 1 stick butter
- Ice cream
- 12 cherries

Grease an 8 1/2 x 12 inch pan. Place pineapple chunks in pan. Also add the juice. Spread pie filling over pineapple. Shake cake mix evenly over top. Dot butter over cake mix. Bake in 350° oven for 1 hour. Cool; cut into squares. Top cake with ice cream and a cherry. Strawberry pie filling may be used instead of cherry.

Yield: 12 servings.

TRIFLE

Eleanor Symons

- 12 oz. pound cake
- 3 small cans fruit (for instance: fruit cocktail, Mandarin oranges, crushed pineapple, sliced peaches)
- 1 c. sherry, or Madeira, or fruit juice
- 3 Tbsp. flaked coconut
- 4 c. milk
- 1 large packet vanilla pudding mix
- Whipped cream
- Maraschino cherries

Cut the pound cake into cubes, and place in the bottom of a glass serving dish (about 2 quart capacity). Pour wine or juice over cake. Let stand. Drain fruit, spread over the cake. Sprinkle coconut over all. Make vanilla pudding according to package instructions. Pour over cake and fruit. Refrigerate until set.

Just before serving, decorate top with whipped cream, cherries, or what have you. (These are only suggestions. The ingredients can and should vary with every trifle you make).

HOT FUDGE SUNDAE

Bernice Smysor

- 2 squares of Baker's chocolate
- 1 can of Eagle Brand milk

Melt the chocolate in a double boiler. Add the Eagle Brand milk, 1/2 teaspoon of salt, and 1 teaspoon of vanilla. Cook over hot water until thick and creamy. Remove from fire and dilute with hot water, 1/2 to 1 cup, depending on how thick you want your hot fudge. Pour over ice cream.

BLUEBERRY DELIGHT

Mary Royer

- 1 pkg. Philadelphia cream cheese (8 oz.)
- 2 eggs
- 1/2 c. sugar
- 40 Ritz crackers
- 1/2 c. melted butter

Make crumb crust from crackers and butter. Pour over crumb mixture the cheese filling. Bake 12 minutes at 375° in an 8 x 10" pan. When cool, top with instant blueberry pie filling.

Serve with whipped cream.

BUTTERMILK SHERBET

Norma B. Osborne

- 1 qt. buttermilk
- 1 (9 oz.) can crushed pineapple with juice
- 1 c. sugar
- 2 Tbsp. lemon juice

Mix thoroughly and pour into freezing trays. Freeze until mushy. Turn sherbet into a chilled bowl and beat smooth with beater or mixer. Quickly return to trays and freeze until firm.

Also good made in regular ice cream freezer. Serves six.

CRANBERRY FLUFF

Iris Nicholas

1 1/2 c. finely chopped cranberries
1 small can of crushed pineapple -
drained well

1/2 pkg. of miniature marshmallows
1 pint of whipping cream (or 1 pkg. of
Dream Whip)

Whip the cream until stiff, then fold in your pineapple and cranberries. Stir until you feel it is mixed well enough. Finally add the miniature marshmallows and mix again until the marshmallows are all covered with whipped cream. Chill and serve to your convenience.

There are many ways to add more color and flavors to this by adding food coloring or anything to your whipped cream. Also you may want to add more cranberries for a more tart taste.

DATE PUDDING

Barbara Jones

1 c. sugar
1 c. flour
1 Tbsp. baking powder
1/2 tsp. salt

1 c. dates (packed down)
1/2 c. plus 1 Tbsp. milk
3/4 c. nuts

Mix and pour in large Pyrex pan. Mix and heat to boiling:

1 c. brown sugar
1 Tbsp. butter

1 1/2 c. boiling water

Pour over top of mixture in Pyrex pan. Bake 35-40 minutes, at 350°.

APPLE CRISP

Charlotte Glinka

(Substitute 4 cups diced rhubarb or 3 cups pitted cherries).

7 or 8 tart apples (peel, core and slice)
1/2 c. bread flour
1/2 c. brown sugar

1/4 c. butter (or oleo)
1/4 tsp. salt
1/2 tsp. cinnamon

Mix flour, sugar, butter, salt and cinnamon together until crumbly. Spread evenly over apples in greased casserole and bake in moderate oven (about 375°) for 30 minutes, or until apples are done. Serve hot or cold, with or without cream. Very rich.

BAKED APPLES

Mrs. Leslie Dienes

1 apple per person
2 Tbsp. brown sugar
1 Tbsp. broken pecans

1 tsp. butter
1/4 tsp. sugar
Hot water

Wash apples and core. Into cavity put 1 tablespoon broken pecans, 2 tablespoons brown sugar, and one teaspoon butter. Place in baking dish. Add hot water to cover bottom of dish. Add 1/4 teaspoon sugar to hot water for each apple baked.

Bake in a 350° to 375° oven for 40 to 50 minutes. When serving, pour syrup into apple centers.

EASY CHERRY BROWN BETTY

Georgiana Bowers

1 can cherry pie filling
1 box Jiffy cake mix (any flavor)

1/4 c. melted butter

Place cherries in the bottom of a greased baking dish. Cover with dry cake mix and spread with the melted butter. Bake for 45 minutes in a 350° oven.

CURRIED FRUIT

Carolyn Berneking

1/3 c. butter or oleo
3/4 c. brown sugar, packed
1 tsp. curry powder
1 (#303) can pear halves

1 (#303) can cling peaches (halves)
1 (#303) can apricots (halves)
1 (#2) can pineapple slices or chunks
Few maraschino cherries and blanched almonds

Several hours ahead melt butter, and add sugar. Drain and dry fruit piece by piece. Place fruit in 1 1/4 quart casserole and cover with butter and sugar mixture. Let stand until ready to bake and then bake, uncovered, 1 1/2 hours. Serve warm.

12 servings.

PASKHA (Russian Easter Pudding)

Barbara Backus

2 lbs. Ricotta cheese
5 egg yolks
2 c. powdered sugar
300 grams (about 3/4 lb.) sweet butter

3/4 c. heavy cream
1/2 c. ground, seedless raisins
1 tsp. vanilla

Put the Ricotta through a food mill or a fine sieve at least twice, until it is very smooth. (I have found that an electric blender makes the cheese too soupy).

Blend egg yolks with the powdered sugar, half of the cream, and the vanilla, and cook, stirring constantly, until custard thickens. Remove from fire, and add the butter, a tablespoon at a time, and stir until butter is melted. Cool.

Whip other half of cream until stiff. In a large bowl, combine cooled custard, blended Ricotta cheese and whipped cream. Stir in the ground raisins. (This is a time-consuming job. Ground raisins stick together like glue, and they must be well-separated). When mixture is thoroughly blended, pour into prepared mold.

This pudding is traditionally prepared in a four-sided mold, into the sides of which various emblems of the Easter season have been carved, so that when the pudding is served, the Easter symbols can be seen. But a clean flower pot will do equally well. Line pot with cheese cloth, place heavy weight on top, to press out excess liquid, and refrigerate for several days, until pudding is quite firm and dry.

Unmold and serve.

Cottage cheese can be used instead of Ricotta, but it is less satisfactory, as it makes too moist a pudding. The Health Food Stores carry, or can order, Ricotta.

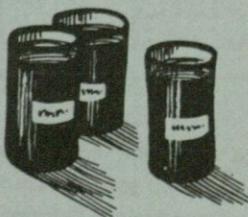
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CANDY

JELLY



PRESERVES

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
FONDANT, FUDGE	234 - 238 ^o	SOFT BALL
DIVINITY, CARAMELS	245 - 248	FIRM BALL
TAFFY	265 - 270	HARD BALL
BUTTER SCOTCH	275 - 280	LIGHT CRACK
PEANUT BRITTLE	285 - 290	HARD CRACK
CARAMELIZED SUGAR	310 - 321	CARAMELIZED

In using the cold water test use a fresh cupful of cold water for each test. When testing remove the candy from the fire and pour about 1/2 tsp. of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In the CARAMELIZING the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water

CANDY, JELLY, PRESERVES

VASSAR FUDGE

Barbara E. Clason

This old family recipe which gave good results long before the days of the candy thermometer, requires only a few simple ingredients: 2 cups brown sugar, 1 cup thick cream, nuts, 1 teaspoon vanilla. Combine the sugar and cream. Boil until it hardens in cold water to the firm ball stage. Put nuts in greased pan. Stir and beat cooked mixture until the candy stiffens slightly and is light brown, creamy, in color.

Pour over nuts. Chill and cut into pieces. This candy is lighter and has a different flavor from ordinary penuche or even Aunt Bill's caramel candy.

SOUR CREAM CANDY

Fay Talley

1/2 c. sour cream
2 c. brown sugar
2 Tbsp. butter

1 tsp. vanilla
Few grains salt

Mix the sour cream and sugar. Boil to soft ball stage. Remove from heat. Add butter and let cool. Add vanilla and salt, and beat until creamy. Drop by teaspoonfuls onto waxed paper.

BOURBON BALLS

Vera Carter

3 c. ground vanilla wafers
1 c. ground nuts (pecans preferred)
1 c. confectioner's sugar
1/2 c. whiskey

3 Tbsp. light corn syrup
1 1/2 Tbsp. cocoa

Grind vanilla wafers and nuts fine in food chopper. Mix with remaining ingredients thoroughly, then pinch off enough to roll into balls, size of a big cherry, and dust with confectioner's sugar. To be fancy we shaped them in thin little rolls, dipping the ends in colored icing.

Store in tight container. Omit nuts or chocolate if desired.

PEANUT BUTTER FUDGE

Margaret C. Weston

1/2 c. light corn syrup
3/4 c. peanut butter (plain or crunch)
1/3 c. soft butter
1/2 tsp. salt

1 tsp. vanilla
3 or 4 c. powdered sugar
3/4 c. chopped nuts (optional)

Put first 5 ingredients in bowl and beat until blended. Gradually beat in powdered sugar, making a very stiff mixture. Turn out on board and knead until well blended. Gradually work in chopped nuts and press into buttered 8" square pan. Chill until firm.

CHOCOLATE TAFFY

Mrs. Richard Wilborn

3 c. sugar
3 c. white syrup
1 stick oleo

4 Tbsp. cocoa
1 Tbsp. vanilla

Cook slow until it forms a crackly ball in cold water. Cool on buttered plate and pull with buttered hands.

TURKISH DELIGHTS

Mrs. Leslie Dienes

1 c. butter
1 c. cream cheese

2 1/2 to 3 c. flour
Turkish delight (or jelly candies)

Blend butter and cheese. Add flour and blend. Continue kneading and gradually add about another one-half cup flour to this mixture. Wrap in foil and refrigerate overnight so that the dough will be very cold.

When ready to bake cookies, roll dough out into thin sheets (about 1/16 inch thick) and cut into small pieces (about 1 1/2" x 1 1/2"). (Continued)

TURKISH DELIGHTS (Continued)

Roll small piece of Turkish Delight in the dough and place on cookie sheet. Refrigerate on cookie sheet from 15 to 20 minutes before baking. Bake in a moderately hot oven (325°), 10 minutes.

EASY DIVINITY

Mrs. Fay Talley

3 c. sugar	1 pkg. flavored gelatin
3/4 c. light corn syrup	1 c. chopped nuts
3/4 c. water	1/2 c. grated coconut
2 egg whites	

Grease a 9 inch square pan thoroughly. Then mix the sugar, syrup and water in a saucepan and cook to the boiling point, stirring constantly. Reduce heat and continue cooking, stirring occasionally until a few drops tested in cold water forms a hard ball (252° on thermometer). Meanwhile, beat whites until they fluff up, then add the dry gelatin gradually, beating until the mixture holds a definite peak.

Pour the syrup into the egg white mixture in a thin, thin stream, beating constantly until candy holds a shape and loses its gloss. Stir in the nuts and coconut. Quickly pour into pan. Divinity cuts more satisfactorily if you keep dipping your knife into hot water during the cutting process. Makes 5 dozen pieces.

OKLAHOMA POPCORN BALLS

Shirley Hastings

3 qt. popped popcorn	3/4 tsp. salt
1 c. sugar	1/4 c. butter or oleo
1/3 c. water	3/4 tsp. vanilla
1/3 c. corn syrup	

Combine sugar, water, corn syrup, salt and butter in 2 quart saucepan. Cook until small drop forms brittle ball in cold water. Remove from fire, add vanilla, stirring only until mixed. Pour over popcorn, stirring constantly until well mixed.

Form into balls with greased hands. Children of all ages really go for these.

MARZIPAN

Ingrid Winter

1 lb. blanched almonds, ground as fine as possible	1 - 2 Tbsp. rosewater (drugstores carry it)
1 lb. powdered sugar	Some drops of almond extract

Mix almonds and sugar, add liquids (be careful not to add too much) and make a smooth but not wet paste. Form into nut-size balls, roll in cocoa, if desired. Or make little loaves which might be coated with chocolate and later cut into slices. Marzipan should be stored in a cool, but not cold place (not in the refrigerator). Wrapping in foil keeps its flavor best.

BOSTON CREAMS

Laura Neiswanger

3 c. white sugar	2 c. thin cream
1 c. Karo syrup	

Cook to 112 - 113 centigrade (soft ball), 110° on a dry day is sufficient. Stir until stiff. Add 1 pound nuts. Knead, roll into ellipsoids. Dip in melted chocolate (whip chocolate until it thickens).

MEXICAN ORANGE CANDY

Lee Wilkie

Melt:
1 c. sugar in large heavy kettle
Heat. 1 1/2 cups milk in heavy saucepan or top of double boiler.
When sugar is a heavy yellow, add milk. Keep fire low, stir constantly until sugar dissolves.
Add. pinch of salt, 1/2 cup butter, 1 1/2 cups nuts (pecans or black walnuts), 2 tablespoons grated orange rind. Beat until creamy. Pour into buttered pan; cut into squares.

SOUR CREAM CANDY

Fay Talley

1/2 c. sour cream
2 c. brown sugar
2 Tbsp. butter

1 tsp. vanilla
Few grains salt

Mix the sour cream and sugar. Boil to soft ball stage. Remove from heat. Add butter and let cool. Add vanilla and salt, and beat until creamy. Drop by teaspoonfuls onto waxed paper.

CREAMY FUDGE

Elizabeth Dunn

First mixture:

4 c. sugar
1 large can condensed milk (pref.
Carnation)

1/4 lb. butter or margarine

Boil together to soft ball stage, stirring often enough to keep from burning.

Second Mixture:

1 jar marshmallow creme (approx. 1 pint) 1 c. nuts
2 pkgs. semi-sweet chocolate bits

Place in large bowl.

When first mixture is at soft ball stage, pour over second mixture and stir until well blended. Then pour on wax paper or greased tray.

BROWN SUGAR CARAMELS

Fay Talley

2 c. brown sugar
1 c. white sugar
1/2 c. light syrup
1 c. cream

2 c. milk
1/2 c. butter
4 tsp. vanilla
1 c. nut meats
Pinch of salt

Mix all ingredients, except vanilla and nut meats. Cook over low flame, stirring constantly until mixture is 248°. Remove from fire, add vanilla, and nut meats, and turn at once into slightly greased pans. When cool, turn the block of candy out of the pan in order to cut it evenly.

Cut into squares with a sharp knife. Wrap each caramel in waxed paper.

BROWN SUGAR CANDY

Mildred Underwood

3 c. white sugar
2 c. brown sugar
1/2 c. white syrup
1 1/2 c. milk
1/4 tsp. salt

1/4 tsp. soda
2 Tbsp. butter
1 tsp. vanilla
1 lb. pecans

Place sugar, salt, soda, syrup and milk in a large pan, stirring until it begins to boil. Turn fire low and continue cooking until a firm soft ball stage is reached. Remove from fire, add butter and set aside, without stirring, to cool.

When lukewarm, beat until thick and creamy. Add vanilla and nut meats and mix thoroughly. Pour into buttered dish and cut into squares.

STRAWBERRY PRESERVES

Laura Neiswanger

Heat 1 cup of sugar and a very small amount of water, just enough to make syrup, to the point of boiling and add 1 cup of strawberries. When this mixture begins to boil again, add another cup of berries and 1 cup of sugar. Repeat with a third cup of sugar and a third cup of berries. Let all this boil 5 more minutes, remove from fire and put in a crock to stand all night. The next day put in jars.

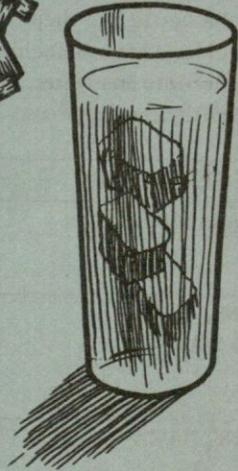
One batch makes about 2 pints of preserves.

a Neiswanger

p of pulp. Let
p of sugar to

BEVERAGES

and



MISCELLANEOUS

MARMALADE

Laura Neiswanger

3 oranges

3 lemons

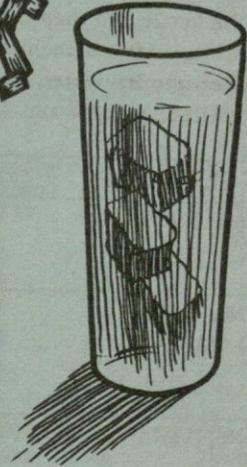
Put through a coarse food grinder. Add 1 cup water to each cup of pulp. Let stand overnight. Bring to a boil the next day. On the 3rd day, add a cup of sugar to each cup of fruit and cook until it thickens. Makes 12 glasses.

Write Extra Recipes Here:

o of pulp. Let
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BEVERAGES

and



MISCELLANEOUS

TO QUICK-FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimized loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk, Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water Whole: 2 1/2 min. in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking-pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 min. boiling water Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears, 9 for med. 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

BEVERAGES AND MISCELLANEOUS

STRAWBERRY PUNCH

Mrs. Jean Schiltz

2 Tbsp. grated lemon rind
8 whole cloves
1/4 c. granulated sugar
2 c. water
1/4 c. lemon juice

2 (6 oz.) cans frozen orange juice conc.
2 (1 lb.) pkgs. frozen whole strawberries
(thawed)
2 qts. ginger ale

Combine lemon rind, cloves, sugar, and water. Heat to boiling point and cook over low heat five minutes. Cool and add orange juice concentrate, lemon juice, mix well. Chill. Just before serving, add strawberries and ginger ale. Garnish with orange slices. Makes four quarts or about 24 servings.

CUBAN DAIQUIRI (Cocktail)

1/2 oz. lime juice
1/2 tsp. sugar

1 1/2 oz. Bacardi rum, Carta Blanca
Crushed ice

Mix all together in blender at low speed and serve in champagne cups.

CUBA LIBRE (Highball)

Mrs. Zorayda A. Fort (Cuba)

1 oz. Bacardi rum, Carta Blanca
6 oz. Coca Cola

Ice

Mix and serve in tall glasses

SEASONED SALT

Margaret C. Weston

1 c. salt
1 tsp. dried thyme
1 1/2 tsp. garlic powder
2 1/2 tsp. paprika
1 tsp. curry powder

2 tsp. dry mustard
1/2 tsp. onion powder
1/4 tsp. dried dill
1/8 tsp. saffron (Spanish)

Combine all ingredients. Store in glass containers in dry, cool place. DO NOT substitute salt for powder.

RUSSIAN DRESSING

Miss Sondra Call

1/2 pkgs. of chili sauce mix
1/2 c. white vinegar
1 onion, diced thinly
1/2 bottle of ketchup

1 tsp. salt
1 tsp. of pepper
3 Tbsp. Worcestershire sauce
2 c. water

Mix all ingredients in a saucepan and bring to a boil. Let it cool for 15 minutes after taking it off the stove. Pour into a quart jar and refrigerate until use.

SIMPLE CHEESE SAUCE

Marilyn Barnett
K. C. Mo.

1 lb. processed cheese
1 1/2 c. milk

1 1/2 tsp. salt
2 tsp. dry mustard

Melt cheese in top of double boiler over hot water. Add other ingredients and stir until smooth and hot. Serve hot over green beans, asparagus or cabbage.

RICE OMELET

Carolyn Larson

1 c. cooked rice
4 - 5 eggs
2 strips bacon, chopped

Grated cheese or small cubes Velveeta
Salt and pepper to taste

Combine all ingredients and pour into greased skillet. Cook over medium heat until brown on both sides.

MEXICAN SCRAMBLED EGGS

Mrs. Mason Brunton
Perry, Kansas

1/2 c. chopped onion
1/2 c. chopped green pepper
2 Tbsp. butter or margarine
1 c. drained, mashed, canned tomatoes

3/4 tsp. salt
Dash of pepper
1 c. diced American process cheese
3 beaten eggs

Cook onion and green pepper in butter until tender (not brown). Add tomatoes and cook at simmer temperature about ten minutes. Add seasonings and cheese. Stir gently until cheese is melted. Stir small amount of this mixture into beaten eggs. Stir both mixtures together and cook until eggs are done, but still moist. Good with hot, buttered toast and jelly.

BREAKFAST CEREAL

Carol Chittenden
20 Servings

	2	10	20 Servings
Quick rolled oats	1/3 c.	3 1/3 c.	6 2/3 c.
Rolled wheat	1/3 c.	3 1/3 c.	6 2/3 c.
Wheat Germ	1/4 c.	2 1/2 c.	5 c.
Sugar	2 tsp.	3/8 c. & 2 tsp.	1 c. & 4 tsp.
Chopped dried apple	1 Tbsp.	1/2 c. & 2 Tbsp.	1 1/4 c.
Raisins	1 Tbsp.	1/2 c. & 2 Tbsp.	1 1/4 c.
Walnuts	1 tsp.	3 Tbsp. & 1 tsp.	3/8 c. & 2 tsp.
Almonds	1 tsp.	3 Tbsp. & 1 tsp.	3/8 c. & 2 tsp.

Serve as a dry breakfast cereal. Experiment with proportions of ingredients to get the blend you prefer, e. g. less wheat germ gives a little less bite. Many other dry fruits and nuts can be used with good results, such as dates, coconut, dried apricots, etc.

A NOTE ABOUT CHINESE FOOD

C. K. & Janie Huang

It is difficult to suggest any recipe for a Chinese dish because the readers of this book are probably not familiar with either the ingredients or the methods of preparation. Instead, I would like to present a menu of a typical Chinese dinner as an introduction to Chinese food. Those who are interested might wish to try these foods when they are travelling in Washington, D. C., New York City, or San Francisco.

Chinese food is extremely variable. The way it is cooked and the way it tastes differ from cook to cook--from restaurant to restaurant, and from restaurant to home. However, it can usually be distinguished by its origin or geographic locality; for instance, it may be classified as Peking food, Shanghai food, Szechuan food, or Cantonese food. Nowadays, Peking food and Szechuan food seem to be most popular among the Chinese people. In the United States, most of the Chinese restaurants are Cantonese, because the early Chinese settlers in this country were from the area of Canton, a city in Southern China (situated in China about like Miami in the U. S.). Cantonese food is delicious, but "Cantonese" restaurants in America do not necessarily serve real Cantonese food. You will never find the kind of "Chop Suey", "Chow Mein", or "Egg Roll" that these restaurants serve in Taiwan or any part of China.

Neither is the food served in U. S. Chinese restaurants typical of Chinese food; one gets the impression that the Chinese all eat a lot of rice; I was born in North China, and I never tasted rice until I went to the South. Fortunately, in recent years, a growing number of Peking, Shanghai, and Szechuan restaurants have been opened in such cities as New York, San Francisco, and Washington, D. C., which serve the delicacies of traditional Chinese cooking.

The following menus are examples of some popular dishes, which serve eight to ten persons:

A NOTE ABOUT CHINESE FOOD (Continued)

<u>Soup:</u>	
Suan-la-t'ang ("Sour and Hot soup")	<u>OR</u> Yu-ch'ih-t'ang (Shark's fin soup)
<u>Appetizer:</u>	
P'in-p'an (Mixed cold plate)	Mien-pao-hsia (Shrimp toast)
<u>Main Dishes:</u>	
Pei-ching-k'ao-ya (Peking duck)	<u>OR</u> Hsiang-su-ya (Szechuan duck)
Ch'ao-hsia-jen (Stir-fried shrimp with peas)	Cha-haia-ch'iu (Fried shrimp ball)
Hao-yu-niu-jou (Stir-fried flank steak with oyster sauce)	Hung-shao-niu-jou (Braised soy sauce beef)
Mo-ku-chi-p'ien (Stir-fried chicken with fresh mushrooms)	Cha-pa-ku'ai (Fried eight-piece chicken)
Cha-pai-ke (Fried squabs)	Hao-yu-ke-sung (minced squabs with oyster sauce)
Mu-hsu-jou (Soft-fried shredded pork & eggs)	K'ao-lai-ku (Barbecued spareribs)
Nai-yu-ts'ai-hsin (Creamed Chinese cabbage)	Pao-yu-ts'ai-hsin (Stir-fried abalone with Chinese cabbage)
T'ang-ts'u-yu (Sweet and sour fish)	Tou-shih-cheng-hsien-yu (Steamed sea bass with fermented black beans)
<u>Dessert:</u>	
Pa-pao-fan (Eight treasure rice pudding)	Hsing-jen-tou-fu (Almond float)
Fresh fruit	Fresh fruit
Tea	

Shao-hsing wine or other drinks are usually served with the meal at a dinner party. It is the Chinese practice for the soup to follow the main dishes, but since it is the American custom to serve the soup first, it is usually served first in Chinese restaurants as well.

THE ART OF BURNING COFFEE

Joseph Rubinstein

All the arts which raise man above the savage state have been celebrated in song and story - all, that is, save the Art of Burning Coffee. It has a ceremonial quality equal to the famous and beautiful Japanese tea ceremony but has never - until now - had its chronicler.

The ceremony begins when the dinner company has left the table and assembled in the drawing room. There they converse lightly while the provider is in the kitchen. He prepares coffee in the Italian style. This means either using an espresso machine or his normal method, but in either case he must use Italian coffee. This can be had in any Italian grocery; it is roasted much longer than our bean, is slightly more expensive but goes farther.

While the coffee is brewing a tray is laden with the following: small cups and saucers, coffee spoons, one cube of sugar for each cup, a bottle of good Kirsch and wooden matches. The brewed coffee is poured into a preheated coffee pot and the tray is brought to the drawing room and placed on the coffee table.

Now everything must be slow and deliberate. The host joins in the light conversation, which, however, dies down as he begins to work. He prepares one cup at a time, always asking each guest: "Are you a burner?" Of course this is a rhetorical question because no one should be asked to dine if he is not a burner. A cup is almost filled with coffee. The spoon is held in the left hand, bowl over the cup and a cube of sugar is placed in the bowl with the right hand. The same hand now grasps the bottle of Kirsch and carefully covers sugar and fills spoon, not spilling a drop. (Continued)

THE ART OF BURNING COFFEE (Continued)

He holds a match firmly in the right hand, strikes it on the underside of the table and lights the Kirsch. It and the sugar take fire and burn slowly, producing a blue flame which shines in the darkened room. He then hands the cup and spoon to the guest and repeats the performance until all have coffee and burning spoons. The drinkers hold the spoons in the right hands over the coffee, occasionally tilting to let fall a blazing drop, until there is but a moment of flame left, whereupon the spoon is gently slid into the coffee. All now sip slowly while silence is deep for a second or two. As the coffee disappears the conversation resumes and brightens; cigars and cognac are handed around and the spirits of grace and humanity are to be spied, dancing in the firelight.

EGGNOG

Lee Wilkie

Separate whites from yolks of 6 eggs. Beat yolk until light. Add 3/4 cup sugar. Continue beating. Slowly add:

1 1/2 c. cognac brandy 3 c. heavy cream
1/2 c. rum 4 c. milk

Beat egg whites until stiff. Fold into above mixture. Whip. 1 cup cream. Add. 1/2 cup powdered sugar. Top each cup with sweetened whipped cream, sprinkle with nutmeg. 26 cups.

TEA-FLAVORED EGGS

Joan Chao

In China these hard-boiled eggs are favorites for picnics and are sold on trains when they pass through stations.

Hard-boil eggs and cool with cold water. Crack the shells, but do not remove them. Return the eggs to the hot water, adding a handful or more of tea and Chinese spices (if you can get them), or any other spices you prefer. Add 3 or 4 tablespoons of salt per dozen eggs. Boil for 25 minutes.

Store eggs, still in the cracked shells, in the tea mixture, allowing to remain in the refrigerator for some time so that the seasonings may penetrate the eggs thoroughly. These eggs may be served hot or cold, and they become better and better as they remain in the liquid.

WASSAIL BOWL

Lee Wilkie

Put 1 quart ale in saucepan; cook gently until foams.
Stir in. . . 1/4 teaspoon each of nutmeg, ginger, cinnamon.
Add:

1/2 bottle sherry Sugar to taste
Juice and peel of 1 lemon

When sugar is dissolved, set pan aside for 20 minutes to infuse. Warm punch bowl.

Float:
2 well baked apples 2 1/2" slices toast in bowl

Serve in punch cups.

APFELPFANNKUCHEN

Ingrid Winter

Of course you know pancakes. And you know how to make them. But did you ever make them like this? You may try it even with the most food-conscious people (as I did) - they will like them!

You need: flour (approximately 2 tablespoons for each pancake), eggs (1 egg for each 2 pancakes gives an excellent dough, but you may just as well use less or more), milk, salt, bacon (I use pork jowl, it is not too salty), apples, sugar, a large skillet, and a big plate, and some patience, if you want to make a meal for a large family.
(Continued)

APFELPFANNKUCHEN (Continued)

Peel, quarter, core apples, cut into thin slices. Cube bacon (you need a lot), preheat in small skillet, but do not brown. You may add some butter to get more liquid fat.

Put flour in big bowl. Beat eggs with some milk and mix carefully with flour. Add enough milk to get a nice smooth dough, not too thick, not too thin. Season with some salt.

Heat large skillet, put in a spoonful of the prepared fat and bacon. Pour in just enough dough to make a thin pancake. Cover immediately with apple slices.

Brown on one side. Turn (very experienced cooks do this by flipping the pancake into the air and catching it again upside down with the skillet, but I would recommend a pancake turner; it's safer and keeps your kitchen clean) and brown on other side. Then turn again, so that apples are on upper side and place on prewarmed plate. Spread well and evenly with sugar. Put the next pancake on top of the first one and so on. Keep them in warm place. After you have finished, cut the pile with a sharp knife into 4, 6 or 8 parts and serve soon.

Instead of apples you may use blueberries, fresh strawberries, plums or currants - I don't know, what is most delicious.

TOMATO SAUCE

Lee Wilkie

1 chopped onion	4 Tbsp. olive oil
1 large can tomatoes	1 tsp. salt
1 clove chopped garlic	1/4 tsp. pepper
1 can tomato paste	

Brown onion and garlic in hot olive oil. Strain and add tomatoes. Mix in tomato paste. Simmer for 30 minutes until slightly thickened. Season to taste. If desired, bay leaves may be sauteed with onions and garlic to give added flavor. (Ground meat may be browned with onion and garlic).

WHITE CLAM SAUCE (For Spaghetti)

Betty Ball

4 Tbsp. olive oil	2 cloves garlic, minced
1 can minced clams	Salt & pepper to taste
2 tsp. chopped parsley	

Fry garlic in olive oil until golden brown, add clams and clam liquid, simmer 5 minutes, remove from heat and garnish with parsley. Mix into cooked spaghetti and serve.

CHEESE OMELET SOUFFLE

Bessie Wilder

2 Tbsp. butter	1/4 lb. (1 c.) grated cheese
4 Tbsp. flour	3 eggs, separated
1 c. hot milk	Dash pepper
1/2 tsp. salt	

Blend fat and flour in a pan. Add hot milk gradually and cook for five minutes, stirring constantly. Add salt, pepper, grated cheese, stirring quickly to melt cheese. Cool. Add well-beaten egg yolks. Fold in stiffly beaten egg whites.

Pour into a greased baking dish. Place in a pan of hot water and bake in a moderately hot oven (350°), for 50 or 60 minutes or until firm to the touch.

Serve at once. Makes 6 portions.

EGGNOG SUPREME

Beatrice Malan

1 pt. whiskey	1 b. sugar
1/2 pt. brandy	9 egg yolks, well beaten
1/4 pt. Jamaica rum	2 qts. vanilla ice cream

Mix liquor and sugar; let stand 3 hours. Fold sugar mixture into well-beaten egg yolks. Just before serving; beat in the ice cream.

SALAD DRESSING

Eva Morrison

1 can tomato soup	1/2 tsp. salt
1/4 c. oil	1 tsp. dry mustard
3/4 c. vinegar	(2 Tbsp. onion juice, if you like)
1/2 c. sugar	

Mix, chill and store in jar. Vary sugar to taste.

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Eva Morrison

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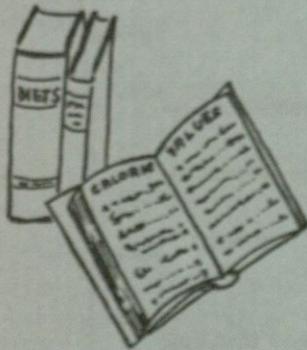
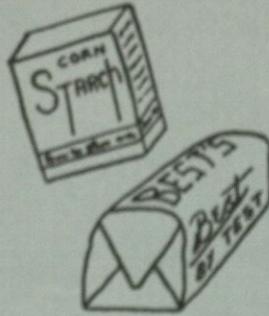
Eva Morrison

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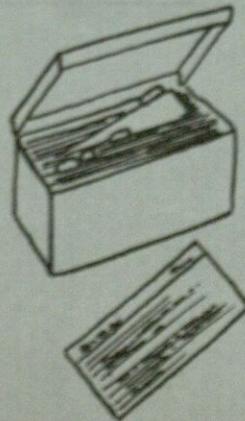
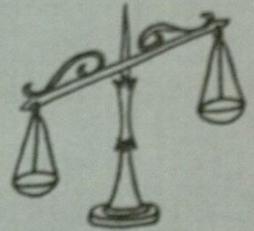
Lee Wilkie

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CALORIC



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