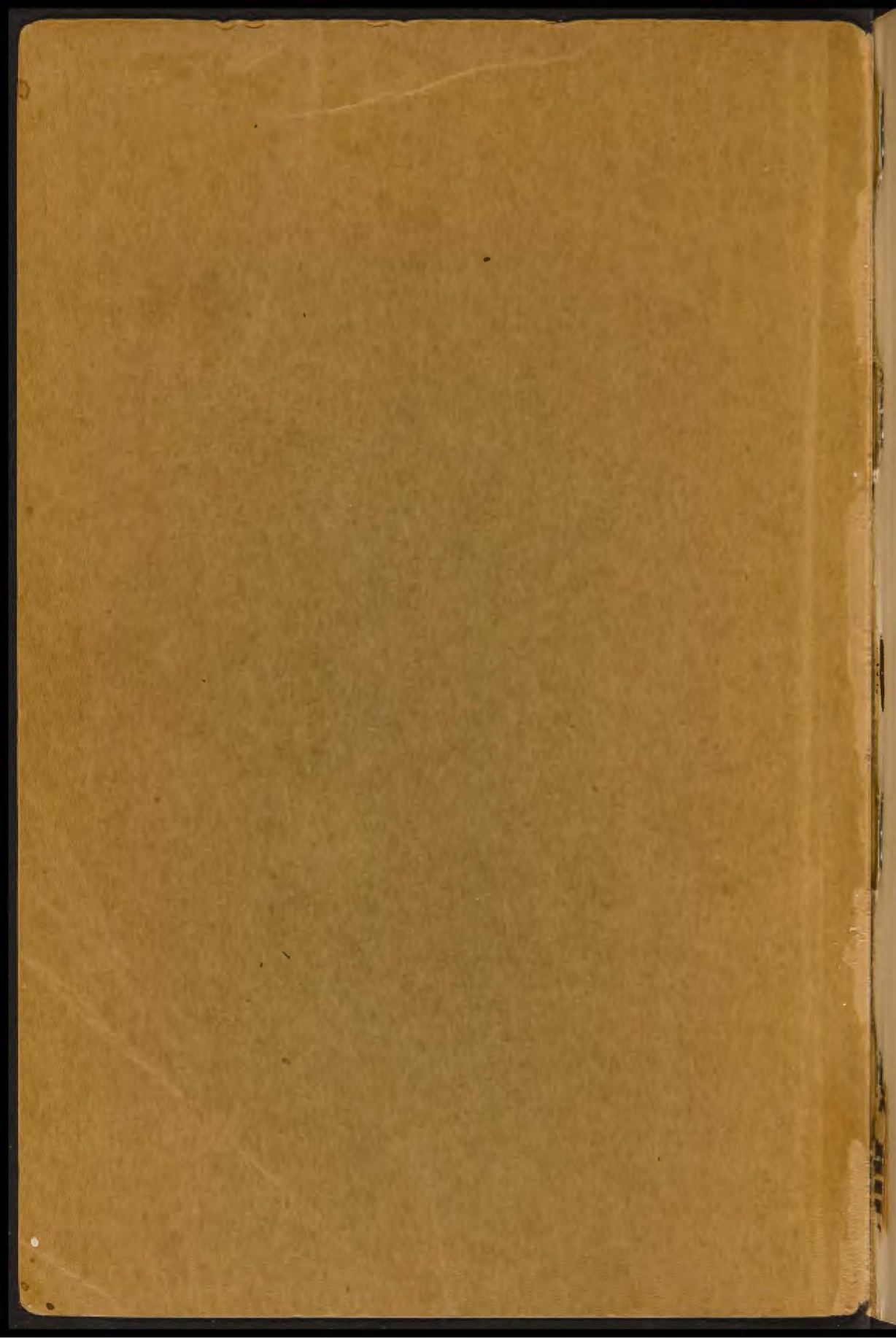


M. Tate

*When The Veil
Becomes An Apron*



*Junior Woman's Club
Riverside, California*



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[ca. 1940s]

*When The Veil
Becomes An Apron*

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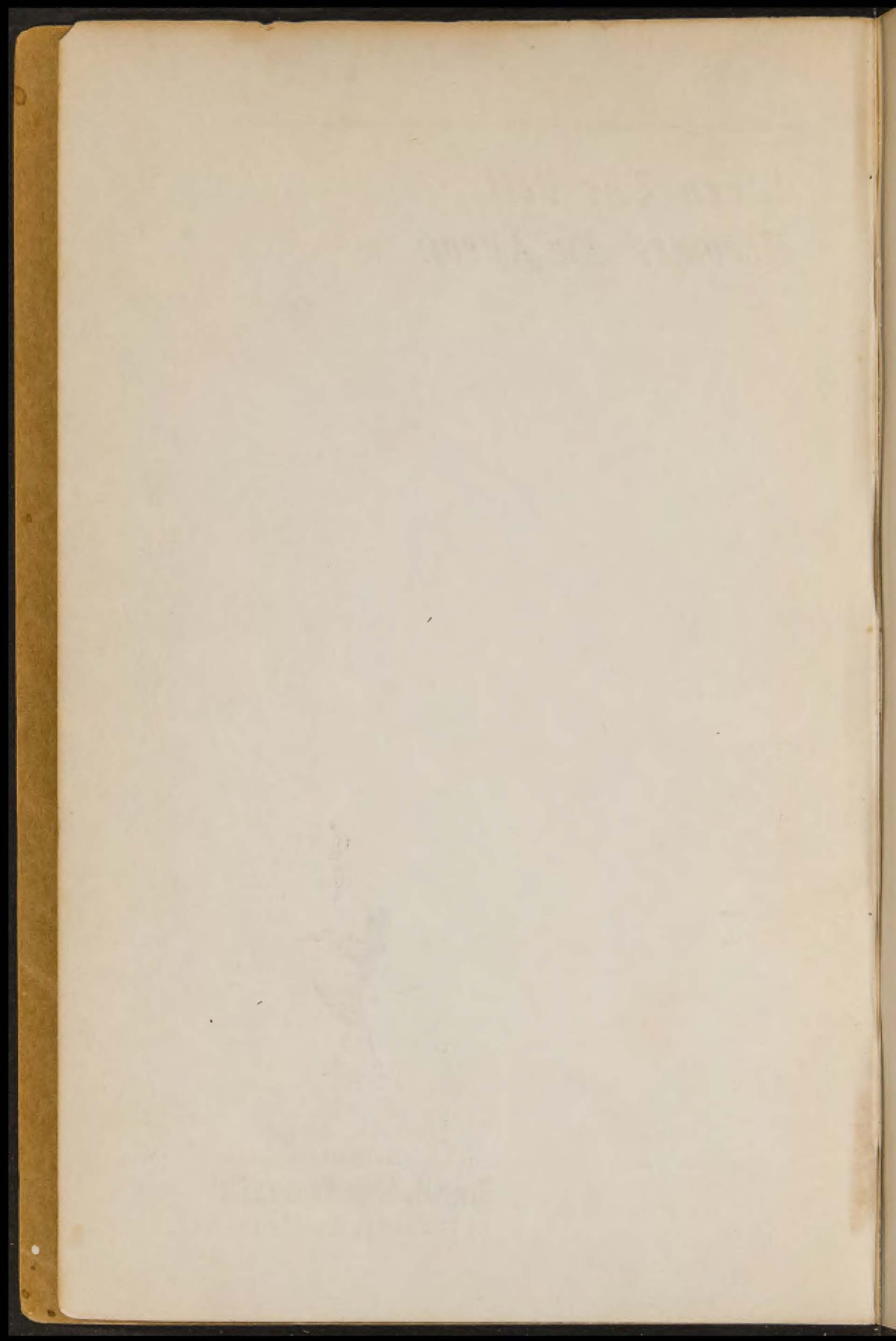
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Favorite Recipes

COMPILED BY

Riverside Junior Woman's Club
Riverside, California



Preface

The Members of the Riverside Junior Woman's Club take pleasure in presenting to our friends this collection of tested recipes.

The committee wishes to express a deep appreciation of the support given them, and extend thanks to those who have contributed recipes. We also wish to thank the advertisers who helped to make our book a success, and may we ask for them your patronage.

This little book is placed in your hands, trusting that it will find a favorite place among your household necessities to be useful for many years.

The Committee

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APPETIZERS

Fruit Juice Cocktail Sauce

1. Use juices from canned or fresh fruits or berries. Lemon or orange juice, or syrup from maraschino cherries may be added. Wine, grape juice, ginger ale may be used.
2. $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. sherry
 2 tbsp. madeira or lemon juice

Mix and serve ice cold over any fruit cocktail.

Fruit Cocktail Combinations

1. Cubes of pears, peaches, apples. Use Fruit Cocktail sauce No. 2. Garnish with red cherries—serve ice cold in cocktail glasses.
2. Grapefruit sections with pomegranate seeds sprinkled on top. Pour grapefruit juice over it and serve ice cold.
3. Avocado, pineapple, persimmons, cut. Use Fruit Cocktail sauce No. 1. Serve iced in glasses.
4. Orange sections arranged around cocktail glass with a mound of fresh strawberries or other berries, or white grapes in center. Add orange juice—serve ice cold.

Mint Appetizer

Peel and cut into small cubes, one small pineapple: Wash and hull one pint of fresh strawberries; cut up in small pieces one quarter of a pound of "after-dinner mints" and sprinkle over the fruit. Let stand in refrigerator one hour before serving. Place the fruit on cracked ice in coupe glasses and cover with powdered sugar. Serve with a fork.

Mrs. Vincent Jester

Cocktail Sauce

- $\frac{1}{2}$ bottle Del Monte catsup
- 1 can Del Monte sauce
- $\frac{1}{2}$ lemon
- 1 tsp. Worcestershire sauce
- 2 stalks celery
- 4 sweet pickles
- 2 tbsp. pickle juice

Combine ingredients. Salt to taste.

Excellent on Shrimp or other shell fish.

Mrs. Martin Vaught

Avocado Cocktail

- 1 avocado diced
- celery
- parsley
- salt and pepper
- lemon
- onion

Fill cold cocktail glasses with diced avocado. Add 2 tsp. celery and a pinch or two of minced onion to each glass. Add juice of lemon, salt and pepper to taste. Cool in refrigerator until

very cold. One half hour before serving add sauce. Top with tip of whipped cream and garnish with minced parsley and a dash of paprika.

Sauce

$\frac{1}{3}$ c. catsup
 $\frac{1}{3}$ c. whipped cream
 $\frac{1}{3}$ c. mayonnaise
 1 tsp. Worcestershire sauce
 Dash of garlic salt

Fold together. Serve on Cocktail.

Mrs. Wilson Preston

Grapefruit and Crab Cocktail

1 No. 2 can of grapefruit
 1 6-oz. can of crab meat
 1 cup well-seasoned mayonnaise
 1 tsp. lemon juice
 $\frac{3}{4}$ tbs. vinegar
 2 tbs. catsup
 1 drop of tabasco sauce

Chill grape fruit and crabmeat thoroughly; drain grape fruit; flake crabmeat—mix together and place in chilled glasses. Make sauce and pour over grapefruit and crab-flakes just before serving.

Mrs. Lester Oaks

Crab Cocktail

2 cans crab
 1 large bottle Snyder Cocktail sauce
 1 large bottle Heinz catsup
 1 cup celery cut fine
 1 tbs. Worcestershire sauce
 Juice of 2 lemons
 Little horse radish
 Little chopped onion
 Cucumber relish

Combine ingredients and chill thoroughly. Makes 12 large servings.

Mrs. Perry Hayden

Shrimp Cocktail

$1\frac{1}{2}$ c. shrimp, crabmeat or other seafood
 $\frac{1}{4}$ c. tomato catsup
 $\frac{1}{4}$ c. chili sauce
 $\frac{1}{2}$ c. lemon juice
 $\frac{1}{2}$ c. cooking sherry
 6 drops tabasco sauce
 1 tsp. grated horse radish
 1 tsp. chopped chives
 $\frac{1}{2}$ tsp. chopped parsley

If fresh shrimp is used, clean and prepare—chill. Combine remaining ingredients for cocktail sauce and place in refrigerator. At serving time place fish in chilled cocktail glasses and cover with sauce. Serves 6. (the sherry may be omitted)

Mrs. Jack Bamberger

BEVERAGES

Fruit Punch Combinations

Foundation for Punch:

- ½ c. lemon juice
- 1 c. orange juice
- Grated rind of orange
- Grated rind of lemon
- 1 qt. water
- 1 c. sugar

Cook sugar and water for 5 minutes, cool. Add juices and any of the following combinations:

- No. 1—1 qt. ginger ale; 1 pint loganberry juice.
- No. 2.—1 qt. tea; ½ c. maraschino cherries cut fine and ½ cup juice.
- No. 3—1 c. grated pineapple; 1 pint charged water.
- No. 4—1 glass of currant jelly dissolved in 1 c. hot water; cook, chill, and add ¼ c. mint finely minced. Garnish the pitcher with mint sprays.
- No. 5—1 qt. grape juice, 1 qt. ginger ale, 1 qt. charged water.
- No. 6—½ pt. loganberry juice; 1½ pts. fresh water, 1 qt. ginger ale.
- No. 7—1 qt. cider, 1 qt. grape juice, 1 qt. ginger ale.

Punch for Ten Gallons

- 4½ qts. lemon juice (1 doz. lemons to pint)
- 6 qts. orange juice (1 doz. oranges to quart)
- 4 cans grated pineapple
- 2 qts. grape juice
- 10 pounds sugar

Mrs. Vincent Jester

Orange Mint Beverage

Make syrup of 2 c. sugar and 2½ c. water; boil 10 minutes.
 Use juice of 6 lemons and 3 oranges.
 Pour juice and syrup over 2 handfuls crushed mint leaves.
 Let stand for two hours. Strain.
 Use about 4 tbsp. of concentrated liquid to each glass.
 Extra nice when used with ginger ale and ice. This concentrated liquid may be kept for two or three weeks in refrigerator.

Mrs. William McGaugh

FLAHERTY & ADAMS

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Wines and When to Serve Them

Appetizers.....	Pale dry Sherry, Vermouth or Dubonnet
Soup.....	Old dry Sherry, light dry wines
Fish.....	Rhine wine, Moselle, Sauterne White Burgundy
Game.....	Vintage Champagne, red wine
Poultry.....	Medium Champagne, Claret or Burgundy
Entrees.....	Light Bordeaux Claret
Roast.....	Claret or red Burgundy
Pastry.....	Madeira, Champagne, Port
Cheese.....	Port
Fruit.....	Tokay, Malaga, White Port
Coffee.....	Cognac, Liqueurs or Cordials

Sherry, Sauterne, Chablis and Rhine wines should be cold.
 Sherry when not served as an appetizer and Claret should be room temperature.
 Champagne should be very cold, almost freezing.
 Bordeaux and Burgundy should be kept 12 hours before dinner at a temperature of 60° F.

Tea Punch

Boil together 5 minutes, 2 cups sugar and 4 cups water.
 Add 2 cups water that have been steeped with 1 tsp. tea for 3 minutes.
 When this is cool, add $\frac{3}{4}$ cup lemon juice and $\frac{3}{4}$ cup orange juice.
 Store in refrigerator and when ready to use add 3 cups cold water.

Mrs. Dale Kilday

Hot Cider

2½ gallons cider
 20 oranges juiced
 10 lemons juiced
 5 c. sugar (varies with sweetness of cider)
 $\frac{1}{2}$ box of stick cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. allspice
 $\frac{1}{4}$ tsp. cloves

Break stick cinnamon into kettle, add juices, sugar, spices, and heat to near boiling slowly.

Mrs. Russell Mohn

Courtesy

of

INLAND AUTO SUPPLY

BREADS

Potato Rolls

1 cake yeast dissolved in
 ½ cup luke warm water
 Scald 1 cup of milk and add
 1 c. mashed potatoes
 ⅔ cup sugar
 ⅔ cup lard or shortening
 1 tsp. salt

When cool add yeast to water then beat 2 eggs and add.
 Stiffen with flour . . . (about 7 cups) and let rise over night.
 Place in pans and let set for one hour.
 Bake at 400°.

Mrs. Don Oakes

Ice Box Rolls

1 cake compressed yeast
 ½ cup sugar
 1 tsp. salt
 2 c. water (slightly cooler than lukewarm)
 1 egg
 7 c. flour
 3 tbsp. shortening

Crumble yeast into bowl, add sugar, salt and water; add beaten egg

Sift flour and measure. Add ½ of the flour to the above mixture and beat well. Add melted shortening and mix in remainder of flour by hand.

Let rise to double in bulk, pinch down, cover tightly and place in ice box. Use as desired. For making rolls remove desired amount of dough, shape into rolls. Let rise to double in bulk and bake in hot oven about 20 minutes.

Mrs. G. H. Brinkmann

Buttermilk Rolls

2½ c. flour
 1 tsp. baking powder
 1 tsp. salt
 1 c. buttermilk
 1 cake fast yeast
 ¼ tsp. soda
 1 tsp. sugar
 3 tbsps. melted butter

Sift together flour, baking powder, and salt. Heat buttermilk to lukewarm—test with finger—(stir and do not scald!)

Crumble and dissolve cake of yeast in the milk. Stir in soda and sugar. Just before adding dry ingredients stir in butter and mix well. Turn out on floured board and knead lightly just until smooth. Place in pans and brush with butter. Let rise until light (about one hour). Bake 10 minutes at 400°.

Makes from 14 to 16 rolls

Mrs. Vernon Hansen

60 Minute Yeast Rolls

½ cup milk
 1 tsp. salt
 1 tbsp. sugar
 2 tbsp. shortening
 2¼ c. flour
 1 egg, unbeaten
 1 cake moist compressed yeast.

Bring milk just to the boiling point in a large saucepan. Remove from heat and measure salt, sugar, and shortening into milk. Let stand while sifting and measuring flour. After measuring flour, drop egg and crumbled yeast into hot liquid, stirring rapidly until yeast dissolves. Add flour mixing to moderately stiff dough and turn out on a floured surface, folding over several times to smooth out dough. Divide into 16 equal pieces, about size of walnut. Place in greased round 8 inch layer cake pan. Cover pan with a cloth wrung out in warm water. Allow dough to rise until rolls are rounded and double in bulk. (about 40 minutes). Bake in a very hot oven, 450°, for 12 to 15 minutes. Brush tops with melted butter or shortening. 16 rolls.

Mrs. Herbert M. Robertson

Butter Horns

1 tbsp. sugar
 1 cake yeast
 3 eggs
 1 c. warm water
 1 c. sugar
 1 tsp. salt
 ½ c. melted shortening
 5 c. flour

Cream 1 tbsp. sugar and yeast. Beat in eggs and add water, sugar, salt and melted shortening . . . (not too hot). Divide in 3 or 4 parts. Roll out like pie crust and cut in eight pieces. Brush lightly with butter on both sides and roll into horns. Let rise 3 or 4 hours. Bake 12 to 15 minutes in moderately hot oven. (350°)

Mrs. M. R. Constable

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Bread

1 cake yeast
 2 tbsp. lukewarm water
 1 c. milk
 2 tbsp. sugar
 2 tsp. salt
 1 tbsp. shortening
 1 c. water
 6 c. flour (about)

Dissolve yeast in 2 tablespoons of lukewarm water. Scald milk; add sugar, salt, and shortening, stirring. Add 1 cup water; cool. Add yeast. Add flour. Mix to smooth, stiff dough. Knead until satiny. Shape into ball; put in greased bowl. Cover. Let double in size. Knead; halve; put into 2 balls: cover: let stand 15 minutes. Shape. Put into greased loaf pans. Cover. Let double. Bake in hot oven 400° F. 40 to 50 minutes. Makes 2 loaves.

Mrs. A. P. Fleming

Cornbread - And - Keep - It - Coming

Sift together:

1 c. enriched flour
 1 c. corn meal
 1 tsp. salt
 1 tbsp. baking powder . . . and

Sugar? (Up North . . . 2 tbsp. Down South, "No sugar please") Add 2 beaten eggs, 1 c. milk, $\frac{1}{4}$ c. melted shortening to dry ingredients. Stir only until moistened. Hustle into the greased pan and then to the oven . . . (400°) for 20 minutes.

Make it thin or thick, or both ways. Some like it crusty, some like it thick. Shallow pan for brown top. Some say a hot heavy skillet is the only right pan . . . hot pan makes a super crispy crust.

Here we go gang! Muffins, sticks, squares . . . whatever the shape . . . get them to the table hot. They'll go a whizzen.

Mrs. Edward Lamar

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Steamed Brown Bread

2 c. graham flour
 1 c. cornmeal
 1½ c. white flour
 1 tsp. salt
 1½ c. sorgum
 1½ tsp. soda
 2¼ c. cold water
 6 tbs. melted Crisco
 1 c. raisins

Mix dry ingredients and raisins together. Add water and sorgum; mix well. Add melted Crisco and pour into buttered baking powder cans and steam 5 hours.

Mrs. Clinton Perham

Banana Bread

½ c. shortening
 1 c. sugar
 2 eggs
 ½ c. nuts
 3 ripe bananas
 1 tsp. soda
 2 c. flour

Cream butter and sugar; add eggs which have been beaten; add flour and soda which have been sifted together 3 times. Mash bananas and add to bread mixture. Add nut meats. Bake slowly in greased loaf pan for 1 hour.

Mrs. Dale Kilday

Date and Cheese Bread

¾ c. boiling water
 ½ lb. dates cut fine
 1¾ c. flour
 ¼ tsp. salt
 1 tsp. soda
 ½ c. sugar
 1 beaten egg
 1 c. grated American Cheese
 ¾ c. chopped nut meats

Pour boiling water over dates and let stand 5 minutes. Sift flour with salt, soda and sugar. Add date mixture, egg, cheese, and nut meats; mix well. Bake in waxed paper lined loaf pan (5 by 9 inch) in a moderate oven (350°) about 50 minutes.

Mrs. Curtis Charles

Orange Bread

Grate 1 c. orange peel
 ⅔ c. orange juice
 3 eggs
 Sift: 2½ c. flour
 2½ tsp. baking powder
 ¾ c. sugar

Add enough milk to make a soft dough. Pour into oiled loaf pan lined with waxed paper. Bake at 350° about 45 minutes.

Mrs. M. R. Constable

Orange Bread (Its the Nuts)

Rind of 3 oranges, cut small
 Water
 ½ c. sugar
 ½ c. water

Boil the cut rind 10 minutes in water to cover; drain and repeat; drain again, add the sugar and the ½ c. water and boil for 5 minutes. Set aside.

Now combine the following in the order given, sifting the dry ingredients together, and adding liquid.

1 c. sugar
 3 c. flour
 3 tsp. baking powder
 ½ tsp. salt
 1 egg, beaten
 1 c. milk
 1 tbsp. melted butter
 Add the orange peeling prepared above and at least
 ½ cup chopped nuts.

Pour mixture into an oiled bread tin and bake in moderate oven (375°) 40 to 45 minutes.

Mrs. C. Richard Hauser

Date Nut Bread

1 c. chopped dates
 1 c. granulated sugar
 2 c. flour
 1 tbsp. butter
 1 c. boiling water
 1 tsp. vanilla
 1 tsp. soda
 1 egg
 1 cup nuts

Pour boiling water over dates and soda. Let cool; cream sugar and butter and beaten egg; Add other ingredients. Bake slowly for 1 hour or until done. This makes delicious sandwiches.

Mrs. Wayne Ryan

Raisin Nut Bread

3 c. flour
 3 tsp. baking powder
 1 c. sugar
 1 tsp. cinnamon
 1 tsp. salt
 1 egg
 1½ c. milk
 1 c. chopped nuts
 1 c. raisins
 2 tbsp. melted shortening

Mix and sift flour, baking powder, sugar, cinnamon and salt. Beat egg and add milk. Stir liquid into flour mixture and mix well. Add nuts, raisins and shortening. Pour into bread pan, let stand ½ hour and bake in moderate oven (325°) 50 to 60 minutes.

Mrs. Herbert Robertson

Popovers

1 cup sifted flour
 ¼ tsp. salt
 2 eggs
 1 c. milk
 1 tbsp. melted shortening

Sift together flour and salt. Beat eggs; add milk; add flour mixture. Add butter or shortening. Beat batter smooth with rotary beater. Fill sizzling hot, greased, heavy custard cups ½ full. Bake in very hot oven, 450°, 15 minutes; reduce to moderate oven 325°; bake 30 minutes. Serve hot. Makes six.

Miss Marjorie Bland

Coffee Cake

1 beaten egg
 ½ c. sugar
 ½ c. milk
 2 tbsp. melted shortening
 1 c. flour
 ½ tsp. salt
 2 tsp. baking powder

Combine eggs, sugar, milk and shortening. Add flour, sifted with salt and baking powder. Mix well and place in greased, 8 inch square pan. Sprinkle with mixture of ¼ c. brown sugar, 1 tsp. cinnamon, 1 tbsp. flour, 1 tbsp. melted butter and ½ c. broken nut meats. Spread evenly over dough. Bake in 375° oven . . . 20 to 25 minutes.

Mrs. Fred Conrad

Easy Bran Muffins

2 c. bran
 1 c. flour
 4 tbsp molasses
 1 egg
 1 c. sour milk
 1 tsp. soda (scant)
 ½ tsp. salt

Mix in order given . . . bake in muffin tins in hot oven (375°).

Mrs. Orville Veach

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Orange Coffee Cake

- 1 egg
- $\frac{1}{2}$ c. milk
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ tsp salt
- 2 tbsp. grated orange rind
- 2 c. flour
- $\frac{1}{2}$ c. melted shortening
- $\frac{1}{2}$ c. orange juice
- 3 tsp. baking powder

Beat egg; add milk, sugar, salt and orange rind. Add $\frac{1}{2}$ cup flour and shortening. Add orange juice. Sift together remaining flour and baking powder; add. Pour into greased pan 10 inch in diameter; sprinkle with topping. Bake in a moderately hot oven (375°) 20 to 30 minutes.

Nut Topping:

- 2 tbsp. butter or margarine
- $\frac{1}{2}$ c. firmly packed brown sugar
- $\frac{1}{2}$ c. finely chopped nut meats or coconut
- 1 tsp. cinnamon
- 1 tsp. nutmeg

Cream butter or margarine and sugar, creaming well. Add nut meats or coconut, cinnamon, and nutmeg.

Mrs. Maxine German

Fruit Coffee Cake

Sift together:

- 1 $\frac{1}{2}$ c. flour
- 3 tsp. baking powder
- 1 c. sugar
- $\frac{1}{2}$ tsp. salt

Cut $\frac{1}{2}$ c. shortening into above mixture. Add and blend, 1 egg, $\frac{1}{2}$ c. milk, 1 tsp. vanilla. Put $\frac{1}{2}$ batter into greased pan. Cover with $\frac{1}{2}$ of the following mixture.

- $\frac{1}{2}$ c. brown sugar
- 2 tsp. cinnamon
- 2 tbsp. melted butter
- 2 tbsp. flour
- $\frac{1}{2}$ c. chopped nuts

Then add remaining batter and top with remaining crumb mixture.

Mrs. David Paschall

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Blond Ginger Bread

2 c. flour sifted and measured
 1 c. sugar
 1½ tsp. ginger
 ½ tsp. cinnamon
 ¼ tsp. nutmeg

Blend ½ cup butter or shortening with pastry blender until crumb like. Save half of this for topping. Into the other half add 1 tsp. baking powder. Mix well and add ½ tsp. salt, 1 egg, well beaten, ½ tsp. soda, ¾ c. sour milk, ¼ tsp. lemon extract. Pour in greased pan, sprinkle remaining crumbs on top and bake 35 minutes at 350°.

Mrs. Richard Martin

Low - Shortening Muffins

1½ c. sifted cake flour
 2 tsp. baking powder
 2 tbsp. sugar
 ½ tsp. salt
 1 egg beaten until thick and fluffy.
 ½ c. milk
 1 tbsp. shortening, melted

Sift flour once, measure, add baking powder, sugar and salt, and sift again. Add egg, milk, and melted shortening; then stir only enough to dampen all flour. Bake in greased muffin pans in hot oven 425° . . . 22 minutes, or till done. Makes 8 large muffins.

Mrs. Robert Vanderzyl

Sour Cream Biscuit

2 c. flour—sift with
 ½ tsp. soda
 1 tsp. baking powder
 1 tsp. salt and add
 ¾ c. sour cream
 1 tbsp. melted butter or margarine

Mix lightly, roll on board, cut and top with melted butter or sweet cream. Bake 12 or 15 minutes at 425°.

Mrs. Peter H. Clarke

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Upside-Down Orange Biscuits

- 1/4 c. butter
- 1/2 c. orange juice
- 1/2 c. sugar
- 2 tsp. grated orange rind
- 2 c. flour
- 1/2 tsp. salt
- 3 tsp. baking powder
- 3 to 4 tbsp. shortening
- 3/4 c milk
- 1/4 c. sugar
- 1/2 tsp. cinnamon

Combine butter, orange juice, 1/2 c. sugar, and orange rind. Cook 2 minutes. Pour into 9 muffin pans. Sift flour, salt and baking powder. Cut in shortening. Add milk. Stir until dough follows fork around bowl. Knead 1/2 minute. Roll 1/4 inch thick. Sprinkle with 1/4 c. sugar and cinnamon. Roll as for jelly roll. Slice 1 inch thick and place, cut side down over orange mixture. Bake in hot oven (450°) 20 to 25 minutes.

Makes 9 biscuits

Mrs. Harris Moore

Waffles

- 2 c. flour
- 4 tsp. baking powder
- 1/4 tsp. salt
- 2 tbsp. sugar
- 2 eggs
- 1 1/2 c. milk
- 6 tbsp. melted butter

Sift dry ingredients together. Beat egg yolks and add with milk to dry ingredients. Beat until batter is smooth. Add melted butter. Fold in stiffly beaten egg whites.

Mrs. Chas. McCall

Dumplings

- 2 c. flour
- 4 tsp. baking powder (only 2 tsp. of "double action")
- 1 tsp. salt
- 2 tbsp. butter or margarine
- 1 c. sweet milk

Combine dry ingredients, work butter in as for pie dough. Mix in milk with knife. Drop dough by small tablespoonsful unto meat . . . not into liquid. Boil for 12 minutes keeping tightly covered while cooking. Serve immediately.

Mrs. Norman Millage



3417 Eighth St.

Telephone 2816

CAKES

Angel Food Cake

- 1 c. sifted cake flour
- 1½ c. sifted granulated sugar
- 1¼ c. egg whites
- ¼ tsp. salt
- 1¼ tsp. cream of tartar
- 1 tsp. vanilla
- ¼ tsp. almond extract (optional)

Sift flour once, measure, add ½ c. sugar; sift together four times. Beat egg whites and salt. When foamy, add cream of tartar; continue beating until eggs are stiff enough to hold a peak, but not dry. Add remaining 1 cup sugar, 2 tablespoons at a time, beating after each addition until sugar is just blended. Fold in flavoring. Sift about ¼ cup of flour over the mixture and fold in lightly; repeat until all is used.

Turn into ungreased tube pan. Cut through batter with knife to remove bubbles.

Bake in oven (325° F.) 1 hour or until done.

Invert pan until cake is cool.

Mrs. Dale Kilday

Yellow Angel Cake

- 1⅞ c. flour
- 1 tsp. baking powder
- 10 egg yolks
- ½ tsp. salt
- ½ c. boiling water
- 1 tsp. lemon extract
- 1 c. sugar

1. Sift flour, salt and baking powder together 3 times.
2. Beat egg yolks slightly, add water and lemon extract, beating constantly.
3. Beat until yolks have tripled their quantity and are thick and custard like.
4. Add sugar slowly while beating.
5. Fold in dry ingredients as in Angel Food Cake, and bake in tube cake tin for 45 minutes at 350 degrees.

Mrs. Dale Kilday

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Pineapple Sponge Cake

Step 1—

6 egg whites

$\frac{1}{4}$ tsp. salt

Beat until forms small peak.

Add: $\frac{3}{4}$ c. sugar, gradually, beating until it glistens and peaks.

Step 2—

6 egg yolks

$\frac{3}{4}$ c. sugar

Beat until thick and lemon colored.

$\frac{1}{2}$ c. pineapple juice and 1 tbsp. lemon juice added alternately with:

$1\frac{1}{2}$ c. flour and 1 tsp. baking powder

Step 3—

Fold No. 2 mixture into No. 1 using rotary beater. Rinse angel food cake pan in cold water (do not dry), Pour in mixture and bake at 325 degrees for one hour. When baked turn tin over to cool before turning out on plate.

No icing is necessary, but if desired, butter icing is very nice made with $\frac{1}{2}$ cube ($\frac{1}{4}$ cup) of butter or nucoa, powdered sugar and canned milk. Mix with hands or mixer until correct consistency and spread thinly on cake.

Mrs. Ned V. Ryan

Devil's Food Cake

2 c. sifted cake flour

1 tsp. soda

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

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

$1\frac{1}{4}$ c. brown sugar

2 eggs unbeaten

3 sq. unsweetened chocolate, melted

1 c. milk

1 tsp. vanilla

Sift flour once, measure, add soda and salt, sift 3 times. Cream shortening, add sugar, cream until light. Add eggs one at a time, beating well after each addition. Add chocolate and blend. Add flour mixture, alternately with milk, in small amounts, beating after each addition. Add vanilla. Bake in two 9 inch layer cake pans for 25 minutes at 350°.

Mrs. Elmer Morey

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Devil's Food Cake

2 sq. chocolate
 ½ c. shortening
 1 c. boiling water

Mix together and cool a little

Sift together:

2 c. sugar
 2 c. cake flour
 1½ tsp. soda
 2 eggs well beaten
 pinch of salt
 ½ c. sour cream, milk or buttermilk. (Milk may be soured with vinegar or lemon.)

Pour over chocolate mixture. Beat with beater for quite a long time. Batter should be very thin. Bake in slow oven.

Mrs. Donald Oaks

Easy Chocolate Cake

2 tbsp. shortening
 1 c. sugar
 1 beaten egg
 ½ tsp. vanilla
 1 1-oz sq. unsweetened chocolate, melted.
 1½ c. cake flour
 ¼ tsp. salt
 1 tsp. baking powder
 1 tsp. soda
 1 c. sour milk or buttermilk

Thoroughly cream shortening and sugar; add egg and vanilla; beat well. Add chocolate and mix thoroughly. Add sifted dry ingredients alternately with sour milk. Bake in two 8½ or 9 inch cake tins in moderate (350°) oven for 25 to 30 minutes.

Frost with Richmond Chocolate Frosting.

This makes a delicious, moist cake which requires little shortening. The buttermilk makes it tender, moist and shorter.

Mrs. Freeman Ashlin

Crisco Choco-Light Cake

Measure into mixing bowl:

1½ c. cake flour (sift before measuring)
 ½ c. Crisco
 1¼ c. sugar
 1 tsp. salt
 1 tsp. soda
 2 sq. melted bitter chocolate
 ½ c. milk

Stir vigorously by hand or with mixer (medium speed) for 2 minutes.

Now stir in (all by itself):

¾ tsp. baking powder

Add:

½ c. milk
 1 tsp. vanilla
 2 eggs, unbeaten

Blend by hand or in mixer (medium speed) for 2 minutes.

Pour into two 9 inch layer pans (1½ inch deep) which have been greased and lined with wax paper. Bake in moderate oven (350°) 25 to 30 minutes. Different stoves may take longer time to bake.

Mrs. Martin Vaught

What's Cooking?

— SEE —

WESTBROOK'S

3750 MAIN STREET - - - RIVERSIDE
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Chocolate Refrigerator Cake

1 c. flour
 1 tsp. baking powder
 ¼ tsp. salt
 3 eggs
 1 c. sugar
 5 tbsp. cold water
 1 tsp. vanilla

Preheat oven to 375°.

Line bottom of two 8 inch cake pans with ungreased wrapping paper. Sift flour and salt together with baking powder. Beat eggs lightly; add sugar gradually and beat in water and vanilla. Add flour mixture all at once and beat with beater until well blended. Pour quickly into pans and bake 20 minutes at 375°. Cake is done when surface spring back from finger's touch. Cool and split layers.

Chocolate filling:

¾ c. butter
 1 c. powdered sugar
 3 eggs separated
 4 sq. melted unsweetened chocolate
 1 tsp vanilla

Cream butter, add sugar gradually, cream until light and fluffy. Add egg yolks one at a time and beat well between each addition. Beat in melted chocolate and vanilla. Fold in stiffly beaten egg whites. Sprinkle top with nuts and chill several hours. Serves 12 to 16.

Mrs. Ned V. Ryan

Chocolate Whipped Cream Cake

2 - 8 inch cake layers
 1 c. heavy cream
 1 - 5½ oz. can chocolate syrup (1½ c.)

Buy or bake two egg or sponge cake layers. Split layers in half crosswise, making 4 layers in all. Whip the cream until it begins to thicken, using an electric or hand beater. Add the chocolate syrup all at once, and continue to beat until the mixture is smooth, thick, and well blended. Spread between the 4 cake layers and top with the remainder. Chill in the refrigerator for 24 hours. Then cut as you would a cake. Serves 8 to 10.

Mrs. Dale Kilday

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White Cake

2 c. sifted cake flour
 2 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. shortening
 $1\frac{1}{4}$ c. sugar
 $\frac{3}{4}$ c. milk
 1 tsp. vanilla
 3 egg whites

Sift flour once, measure, add baking powder and salt; sift 3 times. Cream shortening, add sugar gradually, cream until light. Add flour alternately with milk, in small amounts, beating after each addition. Add vanilla. Beat egg whites and fold in well. Bake in 2 greased 8 inch layer pans in moderate oven (375°) for 25 minutes.

Mrs. Elmer Morey

Banana Cake

$1\frac{1}{2}$ c. sugar
 $\frac{1}{3}$ c. shortening
 2 egg yolks
 3 bananas, mashed
 4 tbsp. sour milk
 2 c. flour
 1 tsp. soda
 1 tsp. baking powder
 1 c. walnuts
 3 egg whites

Cream sugar and shortening; add egg yolks, bananas and sour milk, beating well. Sift dry ingredients and add to first mixture, beating well after addition. Add chopped nuts. Fold in stiffly beaten egg whites and pour into two 8 inch layer cake pans or 8 x 8 inch loaf pan. Bake in moderate oven (350°) about 50 minutes for loaf cake.

Mrs. Walter Vaughn

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Lazy Daisy Cake

2 eggs
 1 c. sugar
 1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 1 tbsp. vanilla
 1 c. cake flour
 $\frac{1}{2}$ c. milk
 1 tbsp. melted butter.

Beat eggs until thick, add sugar gradually, beating constantly. Add vanilla and beat again. Sift together flour, baking powder and salt. Add to first mixture and mix well. Add $\frac{1}{2}$ c. boiling milk with 1 tbsp. melted butter in it. (Having milk hot is important) This makes a very thin mixture. Pour into greased square pan and bake in moderate oven (350°).

Topping:

3 tbsp. melted butter
 5 tbsp. brown sugar
 2 tbsp cream (top milk)
 $\frac{1}{2}$ c. chopped nuts

Spread on baked cake and put under broiler until icing bubbles up and is slightly browned.

Mrs. Jack Freeland

Hot Milk Cake

Sift: $1\frac{1}{2}$ c. sugar
 Beat until very light, 3 eggs
 Add the sugar very slowly, beating constantly. Beat for 5 minutes by hand, $2\frac{1}{2}$ minutes with mixer.
 Sift before measuring; $1\frac{1}{2}$ c. cake flour
 Resift with: $1\frac{1}{2}$ tsp. baking powder: $\frac{1}{2}$ tsp. salt
 Fold these ingredients quickly, all at one time, into the egg mixture.

Combine and heat, but do not boil:

$\frac{3}{4}$ c. milk
 2 tbsp. butter

Add these ingredients all at one time. Fold them in quickly and briefly. Add: 1 tsp. vanilla or $\frac{1}{2}$ tsp. grated lemon rind. Bake in two greased and floured 8 inch layer pans about 35 minutes at 350°.

Mrs. Ralph Bradshaw

Burnt Sugar Cake

$\frac{3}{4}$ c. butter
 $1\frac{1}{2}$ c. sugar
 4 eggs separated
 $\frac{1}{2}$ c. milk
 3 tsp. baking powder
 1 tsp. vanilla
 3 c. sifted cake flour
 $\frac{1}{2}$ c. burnt sugar syrup

Make sugar syrup by melting 1 c. sugar to light caramel in frying pan and adding $\frac{3}{4}$ c. boiling water. Let syrup dissolve in water.

Cream butter; add $\frac{1}{2}$ of sugar. Beat egg yolks and add remainder of sugar. Combine with butter mixtures. Add caramel syrup to milk. Add alternately with sifted dry ingredients to cake mixture. Add vanilla. Fold in beaten egg whites. Bake in moderate oven (350°)

Mrs. Charles McCall

Busy Day Cake

1½ c. flour
 1 c. sugar
 ¼ tsp. salt
 2½ tsp. baking powder
 ⅓ c. oil
 ⅔ c. milk
 1 egg
 1 tsp. vanilla

Mix all together—add 2 squares melted bitter chocolate. Bake 35 minutes in a 350° oven.

Mrs. Robert Vanderzyl

Pineapple Upside-Down Cake

½ c. butter
 1 c. brown sugar
 1 No. 2 can sliced pineapple
 Walnuts or cherries to fill in between slices

Melt butter in large round baking pan or skillet. Spread brown sugar evenly in pan. Arrange halved pineapple slices on sugar and fill in with cherries or nut halves.

Cake mixture:

1 c. sifted cake flour
 1 tsp. baking powder
 ½ tsp. salt
 3 eggs, separated
 1 c. granulated sugar
 5 tbsp. pineapple juice

Beat egg yolks until light, adding sugar gradually. Add pineapple juice and sifted dry ingredients, beating well. Fold in stiffly beaten egg whites. Pour batter over pineapple arrangement. Bake in moderate oven (350° - 375°) for 30 to 35 minutes. Turn upside down on plate immediately. Serve with whipped cream or ice cream. Serves 8. Other fruits may be used in place of the pineapple

Mrs. Gaylord Field

Sugarless Cake

(An economy cake with a luxury taste)

½ c. shortening
 2 tsp. grated orange rind (optional)
 1 c. white corn syrup
 2¼ c. sifted cake flour
 2¼ tsp. baking powder
 ¼ tsp. salt
 2 eggs, unbeaten
 ½ c. milk
 1½ tsp. vanilla

Cream shortening and rind on No. 8 speed of electric mixer for 1 minute. Gradually beat in corn syrup and scrape bowl. Then beat 1 minute, add ¼ sifted dry ingredients gradually on No. 8. Add eggs one at a time, beating 1 minute after each addition. Scrape bowl. Use No. 1 speed and add remaining flour mixture in thirds alternately with milk and vanilla. Scrape bowl. Bake in 2 greased 8 inch layer pans in moderate oven (350°) for 30 minutes.

Sugarless icing may be used. (See recipe)

Mrs. Vernon Hansen

Easy Walnut Cake

$\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. butter
 $\frac{3}{4}$ c. milk
 1 c. nuts
 1 tsp. vanilla
 2 tsp. baking powder
 4 eggs whites
 2 c. flour
 $\frac{1}{4}$ tsp. salt

Cream sugar and butter. Sift dry ingredients and add alternately with milk and vanilla. Add the stiffly beaten egg whites last, folding in well.

Bake in greased layer pans for 30 minutes in a 350° oven.

Mrs. Robert Elder

Apricot Upside-Down Cake (1 egg cake)

$1\frac{1}{4}$ c. sifted cake flour
 $1\frac{1}{4}$ tsp. baking powder
 $\frac{1}{4}$ tsp salt
 4 tbsp. butter or other shortening
 $\frac{3}{4}$ c. sugar
 1 egg, well beaten
 $\frac{1}{2}$ c. milk
 1 tsp. vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat thoroughly. Add dry ingredients alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

4 tbsp. butter
 $\frac{1}{2}$ c. brown sugar
 12 cooked apricots

Topping:

Melt butter in 8x8x2 inch pan or 8 inch skillet over low flame. Add brown sugar; stir until melted. On this, arrange apricots, cut side up. Turn batter over contents of pan. Bake in moderate oven (350°) for 50 minutes, or until done. Loosen cake from sides and bottom. serve upside down, with apricots on top.

Mrs. Robert Clark

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Crazy Cake

1 c. sugar
 ½ c. shortening
 ½ c. sour milk
 1½ c. flour
 1 egg
 1 tsp. vanilla
 ¼ c. cocoa
 1 rounded tsp. soda
 ½ c. boiling water

Cream sugar and shortening. Add ingredients as listed. Beat after each ingredient is added. Add boiling water last. Bake in slow oven (250°) for 45 minutes. This makes an 8x8 inch cake.

Mrs. Jim Topham

Spanish Fruit Cake

Cream together:

1 c. sugar
 1 egg not beaten
 Butter size of an egg

Add:

1 c. strong cold coffee with 1 tsp. soda dissolved in it
 1 tsp. cinnamon
 ½ tsp. cloves
 ½ tsp. allspice
 ½ tsp. mace
 ½ tsp. salt
 1 pound raisins
 1 c. chopped nuts

Same amount of prepared fruit cake mix: or

2 tbsp. citron
 1 slice candied pineapple
 1 doz. candied cherries
 1½ c. flour

Sift spices and salt with flour and mix with fruit. Stir into other ingredients.

Bake at 325° until done. (About one hour)

Mrs. Vincent Jester



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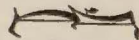
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Orange Fruit Cake

1 c. sugar
 ½ c. butter
 2 eggs
 1 c. sour milk
 Grated rind of 1 orange
 ½ c. nuts
 ½ c. dates
 ½ c. raisins
 2 c. flour
 1 tsp. soda
 1 tsp. baking powder
 ¼ tsp. salt

Bake in a low pan 40-45 minutes at 350-375 degrees.

While cake is hot, pour over top ½ cup sugar dissolved in juice of 1 orange.

Fruit and nuts may be omitted.

Mrs. Wayne Ryan—Mrs. Curtis Charles

English Tea Cake

8 oz. flour
 4 oz. sugar
 4 oz. shortening
 ½ tsp. salt
 1 tsp. allspice
 ½ tsp. ground nutmeg
 ½ tsp. cinnamon
 1 c. raisins
 ½ c. mixed chopped fruit peel
 Milk

Sift flour, salt and spices together into a large bowl. Cut in the shortening as for pastry, until very fine. Stir in sugar. Mix together fruit, dust all over with a little flour and stir into dry ingredients. Mix all with milk, a little at a time, until mixture is thick and creamy. Bake in loaf pan which is lined with wax paper, for 2½ hours at 300° temperature. Do not open oven for first hour. Test cake by slipping clean knife blade into center of cake: if it comes out clean, cake is baked. Yield 1 one pound cake.

Mrs. Fred Lord

Cheese Torte

2 lbs. cottage cheese
 1 c. sugar
 4 eggs, well-beaten
 ½ pint cream
 1 tsp. vanilla
 4 tbsp. cornstarch or flour
 Pinch of salt

Beat eggs with sugar until light. Add vanilla and salt. Stir in the cream; then add cheese and cornstarch and mix well. Pour into pan lined with crust, sprinkling some of the crust mixture over the top. Bake in moderate oven one hour.

Crust: Roll 1 package zweiback or crush fine; mix with 1 c. sugar, 1 tsp. cinnamon and ½ c. melted butter. Set aside ½ to ¾ c. to sprinkle over top. Butter pan well, spread mixture on bottom and sides.

Mrs. G. Sirks

Blitz Torte

Part 1—

- ½ c. butter or shortening
- ½ c. sugar
- 4 egg yolks
- 1 tsp. vanilla
- 3 tbsp. milk
- 1 c. flour
- 1 tsp. baking powder

Cream sugar and shortening. Add beaten egg yolks and vanilla. Measure sifted flour and sift 3 times with baking powder. Add alternately with milk. Place in two greased and floured 9 inch cake pans.

Part 2.—

- 5 egg whites
- ¾ c. sugar
- ½ c. finely chopped nuts
- 1 tbsp. sugar
- ½ tsp. cinnamon

Beat egg whites until stiff; gradually add sugar. Spread on top of unbaked cake batter. Mix sugar, nuts and cinnamon. Sprinkle on top of egg whites. Bake at 350° for 30 minutes. Put layers together with custard filling.

Mrs. Vance Rhudy

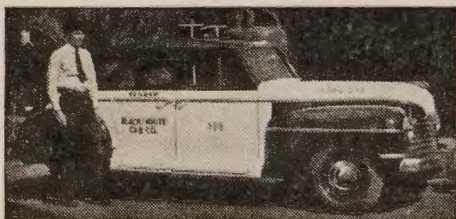
Bittersweet Frosting

Melt 4 squares unsweetened chocolate in double boiler. Combine ½ cup granulated sugar and ½ c. water; bring to full rolling boil; then remove from heat and cool. When lukewarm stir into chocolate, blending well. Cool, stirring frequently, until the frosting is thick enough to spread.

Cream Puffs

Use same ingredients and directions as for eclairs, only form into mounds on baking sheet instead of rectangles. May be filled with whipped cream or Cream Puff Filling. (See recipe under Cake Frostings and Fillings)

Mrs. Vernon Hansen



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- 4 egg yolks
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{4}$ c. sugar
- 4 egg whites
- $\frac{1}{2}$ c. sugar
- $\frac{3}{4}$ c. cake flour
- $\frac{1}{4}$ tsp. salt
- 1 tsp. baking powder

Beat egg yolks until thick and lemon-colored; gradually add $\frac{1}{4}$ cup sugar and vanilla. Beat egg whites until almost stiff; gradually add remaining $\frac{1}{2}$ cup sugar and beat until very stiff. Fold yolks into whites then add sifted dry ingredients, folding in carefully. Bake in waxed-paper lined $10\frac{1}{2}$ by 15 inch jelly roll pan in moderate oven (375°) for 12 minutes. Loosen sides and turn out onto towel sprinkled with powdered sugar. Remove waxed paper and trim crusts. Roll quickly with fresh sheet of waxed paper on inside of roll. Wrap in sugared towel; cool. Unroll, remove paper, and spread with Richmond Chocolate Frosting. Roll again, and cover with white frosting or whipped cream and toasted almonds. (Veddy, veddy, good! !)

Mrs. Freeman Ashlin

Chocolate Eclairs

- $\frac{1}{2}$ c. butter, margarine or shortening
- 1 c. boiling water
- 1 c. sifted all purpose flour
- $\frac{1}{4}$ tsp. salt
- 4 eggs

1. Melt butter in the boiling water in a saucepan over high heat. Turn heat low; then stir in flour and salt all at once, stirring vigorously with a spoon until mixture leaves sides of pan in a smooth, compact ball.

2. Remove from heat; then quickly beat in the eggs, one at a time, beating until each egg is completely blended and mixture is smooth. Continue beating with a spoon until mixture forms a stiff dough.

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3. Drop by rounded tablespoonsful onto lightly greased baking sheet, about 2 inches apart. Now you can work more slowly. With a small spatula, shape each ball of dough into rectangle about 4 by 1 inch, rounding the sides and piling dough on top.

4. Bake on center rack in hot oven of 450° for 20 minutes; then reduce heat to moderate oven of 350° and continue baking about 20 minutes longer.

5. Remove from baking sheet, and cool. Make lengthwise slit in side of each eclair; filled with sweetened whipped cream, using 2 cups heavy cream and $\frac{1}{4}$ cup powdered sugar. Makes 18 eclairs. Halve recipe to make 9. Frost with Bittersweet Frosting:

CAKE FROSTINGS AND FILLINGS

Never Fail Frosting

(Electric Beater Necessary)

- 1 c. granulated sugar
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. cream of tartar
- 2 unbeaten egg whites
- 3 tbsp. water
- 1 tsp. vanilla extract

Combine all the ingredients except vanilla in top of double boiler and place over rapidly boiling water. Beat on high speed of electric mixer until frosting is fluffy and holds its shape—about 3 minutes. Remove from heat and add vanilla.

Variations:

Caramel—Use 1 c. brown sugar in place of white sugar.

Maraschino—Substitute three tsp. Maraschino cherry juice in place of water. Add chopped cherries before spreading.

Orange—Use three tbsp. orange juice in place of water. Add a little grated rind and tint orange with vegetable coloring.

Pineapple—Use pineapple juice in place of water. Add bits of cut up pineapple.

Berry—Use three tbsp. crushed strawberries or raspberries and omit water in recipe.

Seven Minute Marshmallow Frosting

- 1 egg white
- $\frac{7}{8}$ c. sugar
- 3 tbsp. water
- 12 marshmallows
- 1 tsp. vanilla

Put the egg whites, sugar and water in the upper part of double boiler and place over rapidly boiling water. Beat constantly with egg beater or electric mixer for seven minutes. Remove from fire, add vanilla and marshmallows (cut in small pieces) Beat until of the proper consistency to spread.

Mrs. David Paschall

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Mile High Icing (Sugarless)

2 egg whites
 1 tsp. vanilla
 1 c. white corn syrup
 1 dash salt

Beat egg whites and corn syrup on high speed of electric beater until mixture holds its shape. Add vanilla, beat well then spread on cake. This is delicious in a chocolate roll. May be flavored with mint and colored green.

Mrs. Vernon Hansen

Uncooked or Butter Frosting

$\frac{1}{2}$ c. butter
 3 c. powdered sugar
 4 tbsp. cream or condensed milk
 1 tsp. vanilla

Cream butter. Add remaining ingredients and continue creaming until the mixture is well blended and light and fluffy. Will frost a two layer cake. Cocoa or melted bitter chocolate may be added if desired.

"Stay Soft" Chocolate Frosting or Sauce

Mix—
 $\frac{1}{2}$ c. cocoa
 3 tbsp. cornstarch
 1 $\frac{1}{8}$ c. sugar
 $\frac{1}{2}$ tsp. salt

Add—
 1 $\frac{1}{2}$ c. milk

Cook until thick, stirring often. Remove from fire. Add 1 tsp. butter and 1 tsp. vanilla. Cool before spreading on cake.

Mrs. Ross Dorsett

H. Komorow

INTERIORS

RIVERSIDE DRAPERY SHOP

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Riverside, California

Richmond Chocolate Frosting

- ½ c. sugar
- 1½ tbsp. cornstarch
- 1 1-oz. sq. unsweetened chocolate, grated
- Dash of salt
- ½ c. boiling water
- 1½ tbsp. butter (or margarine)
- ½ tsp. vanilla extract

Mix sugar and cornstarch; add chocolate and salt.

Add water; cook until mixture thickens. Remove from heat; add butter and vanilla extract. Spread on cake while hot for a glossy frosting which remains soft and smooth.

This is a rich appearing, smooth frosting which is delicious on the Easy Chocolate Cake—and quick to make, too.

Mrs. Freeman Ashlin

Chocolate Fudge Frosting

- 1 c. sugar (granulated)
- 1 c. brown sugar
- 1 c. milk
- 1 tbsp. butter
- 2 sqs. baking chocolate
- 1 tsp. vanilla

Mix sugars, milk and chocolate. Cook until mixture forms a soft ball when tried in cold water. Remove from heat, add butter and vanilla. Leave until cool, then beat until creamy. If this frosting becomes too hard for spreading, it may be thinned with a little cream or condensed milk.

Mrs. Charles McCall

Emergency Frosting

- 1 egg white
- ½ c. tart jelly
- Few grains salt

Put egg white, jelly and salt in small bowl, set in a large utensil containing hot water. Beat until jelly is all dissolved and frosting holds up in peaks. This frosting will hold its shape for about three hours.

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Chocolate Cake Icing (Super)

4 tbsp. butter
 1½ c. sifted powdered sugar
 3 sqs. bakers chocolate, melted
 1 tsp. vanilla
 ¼ tsp. salt
 2 egg whites

Cream butter with ¼ c. powdered sugar. Add vanilla, salt and melted chocolate. Beat until smooth. Beat egg whites until stiff. Add ¾ c. powdered sugar a little at a time. Beat until mixture will stand in peaks. Blend with chocolate mixture, folding in gently.

Mrs. Wilson Preston

Custard Filling

1 c. scalded milk
 ¼ c. sugar
 ½ tsp. lemon or vanilla extract
 1 tbsp. cornstarch
 2 egg yolks

Mix sugar and cornstarch, add to beaten egg yolks. Pour scalded milk over mixture and cook in double boiler until mixture coats spoon. Cool, add flavoring and spread between layers of cake.

Mrs. Vance Rhudy

Cream Puff Filling

¾ c. sugar
 5 tbsp. flour
 ⅛ tsp. salt
 ¼ c. cold milk
 3 egg yolks
 1½ c. scalded milk
 ½ tsp. vanilla
 3 egg whites

Mix sugar, flour and salt together with cold milk. To this add the well beaten egg yolks. Pour slowly into scalded milk. Cook over low heat, stirring while cooking, until the mixture is thick. Add flavoring. Cool. Fold in stiffly beaten egg whites. For chocolate filling, fold in one square of melted chocolate.

CANDIES**Sea Foam**

2 c. brown sugar
 ½ c. water
 1 egg white
 1 c. nuts
 1 tsp. vanilla

Boil sugar and water until it forms a hard ball when tried in water. Beat egg white until stiff; add syrup gradually, then add nuts and vanilla. Drop on buttered dish by tsp. and cool.

Mrs. Cameron Glasgow

Quick Chocolate Fudge

Melt $\frac{1}{4}$ cup butter, add 1 package Royal Chocolate Pudding and stir until well blended; add $\frac{1}{4}$ cup milk. Bring to a bubbling boil, stirring constantly; boil 1 minute. Take from heat; add $1\frac{3}{4}$ cups sifted powdered sugar. Stir until smooth and blended; add $\frac{1}{2}$ tsp. vanilla and $\frac{1}{2}$ cup chopped nuts. Pour quickly into buttered dish. Let stand until cold. Cut into squares.

Mrs. Vincent Jester

Divinity

2 c. white sugar
 $\frac{1}{2}$ c. white Karo
 $\frac{1}{2}$ c. hot water
 2 egg whites
 1 c. chopped nuts

Boil sugar, Karo and water until it forms a soft ball in cold water. Slowly pour half of syrup over well beaten egg whites, beating constantly. Continue beating while cooking remainder of syrup to a hard ball stage (syrup should crackle against sides of pan). Pour this syrup over egg white mixture and beat until stiff. Add chopped nuts and turn out into buttered dish.

Mrs. William Lester

Taffy Apples

2 c. sugar
 $\frac{1}{2}$ c. water
 Pinch cream of tartar
 $\frac{1}{2}$ c. butter
 1 tsp. vinegar
 $\frac{1}{2}$ c. cream
 6 or 8 apples

Place the sugar and water in a saucepan and heat until dissolved. Add the cream of tartar, butter, vinegar and cream. Cook, stirring constantly, to 290° , or to the soft-crack stage. Remove from heat. Dip each apple, held by a stick or skewer, into the boiled syrup and carefully place on a buttered plate to harden.

Butter Fondant

3 c. sugar
 1 c. milk
 2 tbsp. butter
 1 tsp. glucose or pinch of cream of tartar

Place the sugar, milk and butter in a saucepan; when dissolved, add the glucose or cream of tartar and cook to the soft-ball stage. Remove from heat and pour into a platter which has been rinsed with cold water. When cool, beat until creamy; then knead until smooth. Keep in an airtight jar. When wanted for use, make into balls for centers of chocolates, or to stuff fruit, or with nuts.

Velvet Fudge

1½ c. sugar
 ½ c. milk
 2 tbsp. corn syrup
 1 sq. chocolate
 ½ tsp. salt
 2 tbsp. butter
 1 tsp. vanilla

Mix all ingredients except butter and vanilla and cook to soft ball stage, stirring occasionally to prevent sticking. Remove from heat and cool until pan is comfortable to the touch. Add vanilla and butter and beat until firm, adding cream if it hardens too rapidly. Nuts, raisins, marshmallows or coconut may be added if desired. Pour out into a buttered dish.

Mrs. Cameron Glasgow

Pop Corn Balls

4 tbsp. butter
 1 c. sugar
 1 c. water
 1 c. molasses
 1 tbsp. vinegar

Boil until sample of syrup tested in cup of cold water will crack at side of cup. Add 1 tsp. soda and stir. Pour over popped corn and immediately form into individual balls, using hands.

Mrs. William McGaugh

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Date Loaf Candy

4 c. sugar
2 c. cream (or 1 c. top milk and 1 small can milk)

Mix ingredients and cook ten minutes to prevent sticking. After mixture reaches boiling point add 2 cups chopped dates and cook to soft-ball stage. Remove from heat, add 2 cups or more of chopped nuts, 2 tbsp. butter, and beat until stiff enough to turn into a cloth wrung from ice water. Shape into loaf and allow to set before slicing.

Mrs. Edward Leavitt

CASSEROLE DISHES

Spanish Rice

1 lb. ground round steak
½ c. chopped onions
½ c. chopped celery
1 small green pepper, chopped
4 tbsp. butter
3 c. tomatoes
2 tsp. salt
½ tsp. pepper
2 tbsp. worcestershire sauce
1 c. raw rice

Brown meat, onions, celery, and pepper in butter. Add tomatoes, salt, pepper, worcestershire sauce and rice. Bake in large casserole in medium oven (350°) until rice is well done.
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Nat Greenwood

Ham and Corn Pie

To 1 cup ground cooked ham add 1 can (1½ cups) Niblets Brand Corn. Season with salt, pepper and prepared mustard. Moisten with mayonnaise. Spread on very thin sheet of baking powder biscuit dough in greased square pan. Top with another thin layer of dough. Bake 20 minutes in a hot oven (450°); cut in squares. Serve hot with creamed peas or oysters.—Serves 4.

Mrs. John McIntyre

Tamale Pie

1 can olives
1 can solid pack tomatoes
1 can cream style corn
1 c. milk
1 c. Wesson oil
2 lbs. ground round steak
1 clove garlic
1 tsp. chili powder
3 eggs
1 c. corn meal
Salt and pepper

Put everything except eggs and corn meal into one big pan. Break meat up into small pieces. Put on fire and cook about 15 minutes. Keep stirring. Then put in the eggs and corn meal and cook for 5 minutes. Place in casserole and bake 1 hour.

Mrs. Dominic Tavaglione

Leftover Tamale Pie

2 c. leftover roast beef (ground)
1 can tomato sauce
1 tsp. cinnamon
1 tsp. cloves (powdered)
2 tsp. chili powder
1 clove garlic, finely chopped
1 small can ripe olives
About 3 c. thick corn meal mush

Run leftover roast through meat grinder then add tomato sauce, cinnamon, cloves, chili powder, garlic and olives and mix well. Line large casserole with cornmeal mush. Fill center with meat mixture, and cover with corn meal mush. Cover casserole with wax paper and secure with string or rubber band. Place casserole in large kettle containing inch of water. Cover kettle and steam in moderate oven for at least 1 hour.

Mrs. John Wright

Goulash

1 lb. hamburger
2 medium onions, chopped
1 small can whole kernel corn
1 can tomato soup
1 can mushrooms
1 small can chopped olives
1 small can solid packed tomatoes
2 tsp. chili powder
1 small package noodles

Fry onions and hamburger until well done, seasoning with salt and pepper to taste. Cook package of noodles in boiling salted

water until well done. Stir together all ingredients and place in two large casseroles. Cover and bake in a moderate oven (350° F.) for 1 hour.

Mrs. John Wright

Pork and Noodle Casserole

Cut 1 pound lean pork shoulder into cubes. Brown in 1 tablespoon fat. To the meat, add 3 cups water, 1 can condensed tomato soup and an 8 ounce package wide noodles, uncooked. Have the following vegetables ready and add to meat and noodles:

- 4 onions, chopped
- 1 c. chopped celery
- 1 clove of garlic, finely minced
- ½ green bell pepper, diced
- 2 tbsp. chopped parsley

Season with ½ teaspoon pepper and 1½ teaspoon salt. Add 1 tablespoon molasses. Heat all together to blend flavors. Pour into casserole and bake in moderately slow oven (325° F.) about 1½ hours, or until meat is tender. Cover for the first half of baking period. Add more water if needed during baking.

Mrs. Robert Clark

Lima Bean and Pork Sausage Casserole

Cook in boiling salted water until just tender, 1 to 1½ hours:

- 2 c. dried limas

Drain. Brown lightly:

- 16 link sausages

Remove from skillet. Cook in 2 tablespoons sausage fat until tender, but not brown:

- 1½ c. chopped onions
- ¼ c. chopped green pepper

Combine with:

- 1 can condensed tomato soup
- 1 tbsp. brown sugar
- 2 tbsp. molasses
- 2 tsp. salt
- ¼ tsp. pepper
- ½ tsp. dry mustard
- Cooked limas

Pour into greased 2-quart casserole. Arrange sausages on top and sprinkle with:

- ½ c. grated American cheese

Bake in moderate oven (350°) 30 minutes. Serves 6 to 8.

Makes a grand supper dish when served with a tossed green salad and corn-meal muffins.

Mrs. Ralph Bradshaw

Pork Chop Casserole

- 5 pork chops
- 1 c. rice
- 2 cans chicken soup
- 2 cups water
- ½ tsp. salt
- 1 tsp. crisco

Sear pork chops in heavy skillet in crisco. Pour raw rice over chops, add chicken soup and water. Sprinkle with salt, cover and bake in moderate oven (350 F.) 45 minutes or until rice is tender.

Mrs. George Robinson

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Rice with Bacon

3 slices bacon
 1 c. rice
 1 can tomatoes
 1 sliced onion
 salt and pepper
 Tabasco sauce
 Worcestershire sauce

Cut up bacon and fry. Add rice, cook until light brown; add tomatoes, onion and water as it boils down, until rice is done. Season with salt, tabasco and Worcestershire sauce.

Mrs. Thomas Crosbie

Chicken Creole Casserole

Cut into serving pieces:
 1 - 2½ to 3 lb. chicken

Dredge with:
 ¼ c. flour
 1 tsp. salt
 ¼ tsp. pepper
 ½ tsp. paprika

Brown lightly in:
 4 tbsp. hot fat

Arrange in a greased 3-quart casserole. Cook in remaining fat until golden:

¾ c. chopped onion
 Add to chicken along with:
 1½ c. canned tomatoes
 2 sprigs parsley, chopped
 1 bay leaf
 1 clove garlic, grated
 ½ tsp. thyme
 1 c. condensed canned consomme

Cover and bake in moderate oven (350°) until tender 1½ to 2 hours.

Add the last 35 minutes
 4 to 6 pared potatoes

Serves 4 to 6.

Mrs. Ralph Bradshaw

Chicken and Noodles (Italian Style)

1 four lb. chicken
 2 packages egg noodles
 1 can shoepeg corn
 1 can olives
 2 cans tomato soup
 1 can mushrooms

Take cooked chicken from bone and cut into small pieces. Cook egg noodles 20 minutes. Add chicken, corn, olives, tomato soup, and mushrooms. Put in baking dish, cover with buttered bread crumbs and bake until brown on top.

Mrs. Wilson Preston

Noodle Ring with Cream Chicken

1 lb. noodles
 3 eggs
 1 c. milk
 ½ tbsp. Worcestershire sauce
 Dash salt and pepper
 2 tbsp. catsup
 1 c. grated cheddar cheese

Cook noodles and drain. Beat eggs well. Combine with other ingredients. Add to noodles and pour into buttered ring mold. Set in pan of hot water and bake in a moderate oven (350 F.) 45 minutes. Unmold carefully onto a large platter and fill the center with creamed chicken. Spaghetti, macaroni, or rice can be used instead of noodles. Serves 8 generous portions.

Creamed Chicken:

2 c. cooked chicken
 2 tbsp. fat
 2 tbsp. flour
 1 c. milk or cream
 Salt and pepper
 1 tbsp. parsley
 1 egg yolk

Make a white sauce of the fat, flour and milk. Season with salt and pepper. Add the parsley and chicken and cook until the sauce is thoroughly hot again. Beat the egg yolk, adding two tablespoons of milk and pour into the mixture. Cook two minutes, stirring constantly. Creamed chicken may be varied in a number of ways by substituting mushrooms or chopped cooked eggs for part of the chicken or by adding chopped pimientos and olives.

Mrs. Wayne Ryan

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Green Rice and Shrimp

⅓ c. salad oil
 1½ can evaporated milk
 2 eggs, beaten
 1 c. parsley
 1 small green bell pepper
 1 clove garlic
 1 small onion
 ½ c. grated cheese
 2 c. cooked rice
 Salt and pepper
 Cream sauce

Add oil and milk to eggs. Grind parsley and green pepper, onion and garlic. Add all together and beat into rice with cheese and seasoning. Put in greased casserole and bake one hour at 325 F. Pour over rice.

Cream Sauce

2 tbsp. butter
 2 tbsp. flour
 1 c. milk
 1 c. shrimp

Mrs. Dominic Tavaglione

Supreme Meat Casserole (Serves Twelve)

Brown 2 lbs. ground meat (can be 1 lb. pork—1 lb. beef or 2 lbs. beef)

Add: 3 bell peppers chopped fine
 6 medium onions chopped fine
 1 qt. olives or mushrooms
 1 number 2½ can tomatoes
 6 cans tomato sauce

Cook 2 lbs. wide noodles separately. Put in layer of noodles in large pan, then layer of above meat mixture, and grated cheese. Repeat. Bake in a moderate oven at least two hours.

Mrs. Gerhardt Brinkmann

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Macaroni Loaf

- 1 c. cooked macaroni
- 1 c. soft bread crumbs
- $\frac{1}{4}$ c. melted butter
- 2 tbsp. ground pimento
- 1 tsp. onion juice or 1 small onion ground
- 1 c. grated cheese
- $\frac{1}{2}$ tsp. salt
- 1 tsp. parsley
- 3 eggs
- 1 c. scalded milk

Combine all ingredients down to eggs; then slightly beat eggs, add milk, stirring constantly. Add egg and milk mixture to rest. Turn into a baking dish lined with buttered paper or buttered crumbs. Set dish on folds of paper in a dish of hot water and bake in moderate oven (350°) 45 minutes. May be served with tomato sauce.

Mrs. Walter Vaughn

Hungarian Gulashe

- 2 cans chili con carne
- 1 can cream style corn
- 1 can olives
- 1 can mushrooms
- 1 can tomato sauce
- $\frac{1}{2}$ lb. of spaghetti (or figure according to the number of people to be served.)
- 1 $\frac{1}{2}$ lbs. of ground roundsteak

Boil, wash, and drain spaghetti. Make small balls of meat and brown. Put in roasting pan. Put rest of ingredients from cans in, including the water on the olives. Cook slowly for 1 hour, longer if desired. This is good served with head lettuce and roquefort cheese dressing and garlic french bread.

Mrs. Ross Dorsett

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Tuna Casserole

1 pkg. (8 oz.) egg noodles—fine
 1 green pepper chopped
 1 can condensed mushroom soup
 1 cup milk
 2 hard cooked eggs
 1 can tuna fish
 ¼ lb. pimento cheese, sliced
 Flaked cereal crumbs

Cook the noodles in boiling salted water until tender. Remove seeds from green pepper and cook for at least ten minutes in salted water, then chop.

Add milk to mushroom soup and stir until smooth. Heat and add tuna fish, chopped green pepper, chopped eggs, and cheese. Add noodles and mix well. Then put in a greased casserole, sprinkle flaked cereal crumbs over the top and bake in a moderate oven (350 degrees) for 30 minutes. Serves 8.

This recipe may be made ahead of time and stored in the refrigerator, baking just before serving.

Mrs. Gerhardt Brinkmann

Macaroni and Shrimp Creole

1 c. elbow macaroni
 1 number 2 can tomatoes
 1 6-ounce can shrimp
 1 onion finely chopped
 Mushrooms
 1 tsp. sugar
 Salt and pepper

Cook macaroni and clean shrimp. Mix macaroni, tomatoes, shrimp, onion and mushrooms together. Season with sugar, salt and pepper. Pour into casserole and bake in moderate oven (350 F.) for 40 minutes. Serves 4.

Mrs. Donald Stevenson

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CHEESE AND EGG DISHES

Eggs and Onions

- 4 onions, sliced
- 2 tbsp. green pepper, chopped
- 8 hard boiled eggs
- $\frac{1}{2}$ tsp. salt
- Dash pepper
- 1 cup white sauce
- $\frac{1}{2}$ c. cracker crumbs

Brown onions and green pepper in hot fat and place layer in greased casserole. Slice eggs over top, season and cover with remaining onions and green pepper. Pour white sauce over all, and sprinkle top with crumbs. Dot with butter or margarine. Bake in moderately hot oven (375°) until crumbs are brown. Serves four.

Miss Maxine German

Puffy Omelet

- 5 eggs
- 5 tbsp. hot water
- $\frac{1}{2}$ tsp. pepper
- 1 tsp. salt
- 2 tbsp. oil

Separate eggs, beat yolks and whites separately. Add water and seasoning to the yolks. Fold these into egg whites and put in pan in which the oil has heated. Allow to brown then set in oven.

Mrs. Clinton Perham

Green Pepper Omelet

- $\frac{1}{3}$ c. flour
- 6 eggs, separated
- $1\frac{1}{2}$ tsp. baking powder
- 1 tsp. salt
- 1 tbsp. melted butter
- $\frac{1}{2}$ c. cream
- 4 large green peppers

Slice peppers and fry in fat until tender. Beat egg whites stiff. Beat yolks until creamy, add the flour with which baking powder and salt have been sifted. Add melted butter, which has cooled, then cream. Fold in egg whites and mix thoroughly. Turn into a baking dish, add peppers. Place in hot oven until the omelet rises, then lower heat and bake until omelet is firm.

Mrs. Dominic Tavaglione

Cheese and Apple Fritters

Sift into a bowl, 2 c. flour with 1 tsp. baking powder and $\frac{1}{4}$ tsp. salt. Add 2 well-beaten eggs and $\frac{1}{2}$ c. milk. Beat until batter is perfectly smooth and bubbles begin to rise; then add another $\frac{1}{2}$ c. milk and beat well again. Add 1 c. grated Tillamook cheese and stir in 1 c. peeled and finely chopped tart apple. While batter is still full of air bubbles drop by small spoonfuls into deep hot fat (390°) and fry until golden brown. Drain fritters and serve hot with grated cheese on top. These make a good dessert, served with syrup, or they may accompany the meat course.

Mrs. Lester Oaks

Cheese Balls

1 egg yolk and white separated
 ½ c. fine white bread crumbs
 1 cup grated Tillamook cheese
 ¼ tsp. salt
 ¼ tsp. Worcestershire sauce

Separate egg. Mix bread crumbs with yolk. Add cheese, salt and Worcestershire sauce, then fold in the stiffly beaten egg white. Shape into balls and roll each ball in the bread crumbs before dropping into deep hot fat (375°). Fry until delicate brown, drain on soft paper and serve hot. Makes 8 cheese balls. These are good with either fruit or vegetable salad.

Mrs. Edward LaMar

Cheese Souffle

1 tbsp. flour
 1 tbsp. butter
 ½ c. milk
 ½ c. grated cheese
 3 eggs

Make cream sauce, add cheese, egg yolks and beaten whites last. Bake about 30 minutes at 325°.

Mrs. Curtis Charles

Olive and Cheese Rarebit

To a basic white sauce made of 5 tbsp. butter, 4 tbsp. flour, and 2 c. milk, add 1 lb. grated Tillamook cheese. When blended add 1 large bottle sliced stuffed green olives. Season with salt and pepper. Pour over salted crackers or toast.

Mrs. Dale Kilday

Chi Chi

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Cheese Souffle

(This recipe is fool proof)

- 3 eggs
- 2 c. milk
- 2 c. white bread finely cubed
- 2 c. grated cheese (must be a good quality cooking cheese.)
- 1¼ tsp. dry mustard
- 1¼ tsp. salt
- ¼ tsp. pepper
- 2 tsp. chopped parsley

Beat eggs slightly, add milk, bread cubes, cheese and seasonings. Bake in greased casserole 50 minutes at 350°.

For variety add 1 c. cubed ham or 1 c. cubed ripe tomatoes.

Mrs. Norman Millage

Cheese Strata

- 12 slices day-old bread
- ½ lb. processed American Cheddar Cheese
- 4 eggs
- 2½ c. milk
- ½ tsp. dry or prepared mustard
- 1 tbsp. minced onion
- 1 tsp. salt
- ½ tsp. pepper

Arrange 6 slices of the bread, from which the crusts have been removed, in the bottom of 12x7x2 inch baking pan. Cover the bread with the cheese in thin slices, then cover with the remaining bread with crusts removed. Beat eggs, add milk and remaining ingredients, and blend. Pour over the bread. Let stand 1 hour. Bake in a moderate oven of 325° for about 50 minutes or until puffed and browned. Serve at once.

Cheese Straws

Grate yellow cheese very fine and for every tablespoon grated cheese add one tablespoon flour, one tablespoon melted butter, salt to taste, and shake in a bit of red pepper. Mix to a stiff dough, having very much the consistency of pie dough. Lay on lightly floured cloth-covered board and roll thin. Cut in very narrow strips about eight inches long. Lay on baking sheet so they do not touch and bake in quick oven until golden brown. Serve with salad.

Mrs. Richard Hauser

Cheese Straws

- 1 c. flour
- 1 c. grated cheese
- ¼ c. butter
- 2 tbsp. water
- ½ tsp. salt
- ½ tsp. paprika
- 1 egg

Sift flour, salt and paprika together, chop in butter, add cheese, water and egg beaten until light. Roll out and cut into strips five inches long and ¼ inch wide. Bake 10 to 15 minutes.

Miss Ruth Favourite

COOKIES

Master Recipe for Rolled Cookies

3½ c. flour
 1 tsp. baking powder
 ½ tsp. salt
 1 c. shortening
 1½ c. sugar
 2 eggs
 1½ tsp. vanilla

Sift flour, measure, add baking powder and salt; sift again. Cream shortening; add sugar gradually and continue to beat until light. Add well-beaten eggs to creamed mixture; blend well; add vanilla. Add dry ingredients and mix thoroughly. Chill dough thoroughly; roll as thin as possible, using a small piece of dough at a time and cut with cookie cutters. Sprinkle with sugar, chopped nuts or coconut; bake in hot oven (400°) for 8 to 12 minutes. Makes about 6 dozen thin cookies. Use this dough for filled cookies, pinwheels and turnovers.

Master Recipe for Dropped Cookies

3 c. flour
 2 tsp. baking powder
 ¼ tsp. salt
 ⅔ c. shortening
 1¼ c. sugar
 2 eggs
 1 tsp. vanilla
 ¼ c. milk

Sift flour, measure, add baking powder and salt; sift again. Cream shortening; add sugar gradually and continue beating until light. Beat eggs well and add to creamed mixture; blend thoroughly; add vanilla. Add dry ingredients alternately with milk; mix well. Chill dough; drop by teaspoonfuls about 2 inches apart on a well-greased baking sheet. Bake 15 minutes in moderate oven (375°). Makes about 5 dozen 2 inch cookies.

Variations:

- Chocolate—Add 2 sq. chocolate, melted to shortening, sugar and egg mixture; stud each cookie with nut meats.
 Nut—Add 1 cup chopped walnuts to egg mixture.
 Coconut—Add 1 cup coconut to egg mixture. Top cookie with few shreds of coconut.
 Orange—Add 1 tsp. grated orange rind and substitute ½ c. orange juice for milk.
 Honey—Add 1 cup honey and decrease sugar to ½ cup.
 Date—Substitute brown sugar for white, add ⅔ cup chopped dates to egg mixture.

Congo Cookies

Sift before measuring:

2 $\frac{3}{4}$ c. flour

Resift with:

2 $\frac{1}{2}$ tsp. baking powder

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

Melt:

$\frac{3}{8}$ c. shortening

Into shortening stir 2 $\frac{1}{4}$ c. brown sugar (1 lb. package) until well mixed. Allow to cool slightly and add, one at a time:
3 eggs

Beat well after each addition. Add dry ingredients, then add:

1 c. broken nutmeats

1 - 7 oz. package semisweet chocolate bits

1 tsp. vanilla

Mix well and pour into greased pan about 10 $\frac{1}{2}$ x15 $\frac{1}{2}$ x $\frac{3}{4}$ inch. Bake 35 minutes in moderate oven (350°). When almost cool, cut into finger lengths. Makes about three dozen cookies.

Mrs. Ralph Bradshaw

Dream Bars

$\frac{1}{2}$ c. butter ($\frac{1}{4}$ lb.)

$\frac{1}{4}$ c. powdered sugar

1 c. flour

Mix and spread thin layer on 9-inch shallow pan.

Top layer:

2 eggs

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

2 tbsp. flour

$\frac{1}{2}$ tsp. baking powder

1 c. nut meats chopped fine

1 tsp. vanilla

Mix well and pour over prepared crust in pan. Bake at 300° for 50 minutes. Cool and cut in bars. May be dredged with powdered sugar before serving.

Mrs. Ross Morrow

Date Sticks

Beat 1 egg

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

Add 1 tsp. vanilla

1 c. chopped dates

1 c. chopped nuts

1 tbsp. butter

On top of this pour 1 c. boiling water.

Mix well

Then add 1 $\frac{1}{2}$ c. flour and 1 tsp. soda, sifted together with a dash of salt.

Bake in shallow pan until brown—20 to 25 minutes, using a moderate oven, (350°).

Mrs. Robert Elder

Mexican Chews

2 c. brown sugar
2 tbsp. butter
1 c. flour
1 tsp. baking powder
2 eggs
2 c. nut meats
Pinch of salt

Cream sugar and butter. Add beaten eggs, flour, baking powder and salt. As there is no milk the batter will bake like brownies. Add nut meats and bake $\frac{3}{4}$ of an hour at 350 degrees. Watch and test to see that the batter does not bake too hard and too long.

Mrs. Thomas Crosbie

Butter Cookies

Put $\frac{1}{2}$ lb. butter (don't use substitute) in a mixing bowl. Add 1 tsp. vanilla.

Measure 2 c. flour into the sieve. Add $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ c. powdered sugar. Sift over the butter and add a cup of chopped nuts.

Use fingers to blend flour and butter (as you make pie dough) until a large soft ball is formed. Pinch off a little dough, roll in the palm of the hand, and press on a cookie sheet.

The cookies do not raise or change shape. Bake in a slow oven for 20 minutes, then, while hot, roll in powdered sugar. Do not bake until brown.

These cookies will keep a long time if you hide them. Delicious.

Mrs. Wayne Ryan

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Filled Cookies

½ c. butter
 1 c. sugar
 2 eggs
 2½ c. flour
 ¼ tsp. soda
 ¼ tsp. salt
 2 tbsp. thick sour, or sweet cream
 1 tsp. vanilla

Cream butter and sugar, add well beaten eggs. Sift flour once before measuring. Sift flour, soda and salt together and add alternately with the cream. Add vanilla. Roll thin as possible, cut in 3-inch rounds, place a generous teaspoon of filling on each round, fold over, press edges together. Bake for ten minutes in oven at 350 degrees.

Filling

½ c. raisins
 ½ c. figs
 ½ c. dates
 ½ c. sugar
 ½ c. water
 Juice of ½ lemon

Put raisins, figs and dates through food chopper. Add lemon juice and sugar and water. Cook until thick.

Mrs. Fred Hooker

Kisses

½ c. egg white (about 4 egg whites)
 ½ tsp. salt
 ½ tsp. cream of tartar
 1 c. chopped nuts

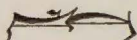
Add salt and cream of tartar to egg whites and beat very stiff. Beat in ¼ c. sugar and fold in remaining sugar, nuts and vanilla. Drop by teaspoonfuls on slightly greased sheet, dust with powdered sugar and bake in a slow oven (270°) for 50 minutes, increasing the heat at the last to brown slightly

Mrs. Cameron Glasgow

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Hollywood Snowballs

Cream $\frac{1}{2}$ lb. butter ($\frac{1}{4}$ lb. margarine and $\frac{1}{4}$ lb. butter may be used)
 $\frac{1}{2}$ c. powdered sugar
 2 c. flour
 $\frac{3}{4}$ c. chopped walnuts
 1 tsp. vanilla

Cream butter, add sugar, sifted flour, walnuts and vanilla. Roll in balls about 1 inch in diameter. Bake in 350° oven until delicately brown on the bottom. Take from oven and roll in powdered sugar. Makes about 2 dozen.

Mrs. A. F. Heinold

Chocolate Rice Crispies

Melt in double boiler:
 6 tbsp. butter or margarine
 $\frac{1}{2}$ lb. marshmallows

Melt, then stir in:
 4 oz. semisweet chocolate
 Blend well. Remove from heat; add:

$\frac{1}{2}$ tsp. vanilla
 Place in large buttered bowl:
 $3\frac{1}{2}$ c. rice crispies

Pour chocolate mixture over the cereal. Stir well until all of cereal is coated. Pat into shallow buttered pan 9x12 inch. When cool cut into bars. Makes about 48 one by two inch bars.

Mrs. Ralph Bradshaw

Old Fashioned Ginger Cookies

$\frac{3}{4}$ c. shortening
 1 c. sugar
 1 egg
 2 c. flour
 2 tsp. soda
 4 tbsp. molasses
 1 tsp. ginger
 1 tsp. cloves
 1 tsp. cinnamon

Mix all ingredients into thick dough. Roll into balls, dip in sugar. Place balls on cookie sheet and bake at 375° for 15 minutes.

Mrs. Norman Millage

Pecan Balls

1 c. shortening
 $\frac{1}{4}$ c. honey
 2 tsp. vanilla
 2 c. sifted flour
 1 tsp. salt
 2 c. finely chopped pecans

Cream shortening, honey and vanilla until fluffy. Sift flour with salt and add to creamed mixture, blending thoroughly. Add chopped pecans, mix well. Shape into balls the size of walnuts and place on a greased baking sheet. Bake in a slow oven (325°) about 20 minutes. Cool, then roll in powdered sugar. Makes about 4 dozen.

Peanut Butter Cookies

$\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. white sugar
 $1\frac{1}{2}$ c. flour
 1 tsp. soda
 $\frac{1}{2}$ tsp. salt
 1 egg
 $\frac{1}{2}$ c. peanut butter

Cream sugar and shortening. Add peanut butter and well beaten egg. Add dry ingredients. This makes a very stiff dough. Break it into small portions and roll into balls in palm of hand. Place on cookie sheet, then take a fork and press both ways to make imprint of the fork prongs. Bake at 350° for 12 minutes.

Mrs. M. R. Constable

Cocoanut Oatmeal Cookies

Cream together:

$\frac{1}{2}$ c. crisco
 $\frac{3}{4}$ c. granulated sugar

Add and mix well:

2 eggs
 $\frac{1}{4}$ c. milk
 $\frac{1}{2}$ c. coconut
 $\frac{1}{2}$ c. chopped walnuts
 1 c. raisins

Sift before measuring:

1 c. flour

Resift with:

1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 1 tsp. cinnamon

Combine with:

1 c. uncooked oatmeal

Combine all ingredients and mix well. Drop by spoonfuls onto greased cookie sheet and bake 15 minutes in moderate oven (350°).

Mrs. Ralph Bradshaw

Ice Box Cookies

1 lb. margarine, less 2 tbsp.
 1 c. brown sugar
 1 c. white sugar
 3 eggs, beaten
 1 tsp. cinnamon
 1 tsp. soda
 1 tbsp. milk
 $5\frac{1}{2}$ c. flour
 1 c. walnuts
 1 tsp. nutmeg
 $\frac{1}{4}$ tsp. salt

Cream margarine, add sugars. Combine with beaten eggs, then add flour with cinnamon, soda, nutmeg and salt sifted together. Add walnuts. Mix thoroughly, adding milk. Mold in waxed paper, making approximately six rolls. Leave in refrigerator over night, or until ready to bake. Bake in moderate oven.

Mrs. Robert Clark

Fudge Squares

2 c. flour
 ½ tsp. salt
 ½ tsp. soda
 ½ c. cocoa
 ¾ c. chopped walnuts
 ½ c. shortening
 1 c. sugar
 1 egg
 1 c. sour milk
 2 tsp. vanilla

Sift the flour, measure and sift twice with the salt, soda and cocoa. Cream the shortening with the sugar, add the egg and beat until mixture is creamy, add the vanilla, then stir in the flour mixture alternately with the sour milk until all are combined. Beat until smooth, fold in chopped nuts. Pour into greased and floured square pan having batter only ½ inch deep. Bake at 325 degrees for 25 to 30 minutes. Let cool in pan, then cut into squares.

Mrs. Robert Clark

Refrigerator Cookies

1 c. butter or margarine
 2 c. brown sugar
 2 eggs, beaten
 1 tsp. vanilla
 3½ c. cake flour
 ½ tsp. salt
 2 tsp. baking powder
 1 c. finely chopped nuts

Cream butter and sugar. Add beaten eggs and vanilla alternately with the sifted dry ingredients. Add nuts. Form in long rolls, about two inches in diameter, and place in refrigerator to chill for at least 2 hours. Slice cookies about ¼ to ½ inch thick and bake in a moderately hot oven (375°) until brown. Makes about 8 dozen cookies.

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Hermits

1½ c. brown sugar
 ½ c. shortening
 4 tbsp. sour milk
 ½ tsp. salt
 2 eggs
 1 tsp. cinnamon
 1 tsp. soda, dissolved in sour milk
 1 cup nut meats
 2½ c. flour

Cream shortening and sugar. Add beaten eggs. Mix and add balance of ingredients. Drop batter on greased cookie sheet. Bake 20 minutes in moderate (350°) oven. Makes three dozen cookies.

Miss Marjorie Bland

Oatmeal Cookies

3 c. oatmeal
 2 c. flour
 2 c. sugar
 2 eggs
 5 tsp. milk
 1 tsp. soda
 1 tsp. salt
 1 tsp. cinnamon
 1 c. raisins
 1 c. melted shortening

Mix dry ingredients. Mix beaten eggs and milk, and add to flour mixture, mixing with hands. Add shortening. Let stand ½ hour. Pat out with hands. Bake in greased cookie sheets at 350 degrees.

Mrs. Ned. V. Ryan

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Brownies

- 1 c. sugar
- $\frac{1}{2}$ c. butter
- 2 eggs
- 2 sqs. unsweetened chocolate, melted
- 1 c. flour
- 1 scant tsp. baking powder
- $\frac{1}{2}$ to 1 c. chopped nuts
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{4}$ tsp. salt

Cream shortening, add sugar, eggs and chocolate. Then add vanilla, sifted dry ingredients and nuts. Spread $\frac{1}{2}$ inch thick in greased shallow pan and bake 20 minutes in 325° oven.

Mrs. Cameron Glasgow

Cream Cheese Cookies

Cream until smooth:

- 1 c. shortening
- 1 3-oz. package Philadelphia cream cheese
- 1 c. sugar

Add:

- 1 egg yolk
- $\frac{1}{2}$ tsp. vanilla
- $2\frac{1}{2}$ c. flour

Mix until smooth. Drop on cookie sheet and bake for 15 minutes in a 350° oven.

Mrs. Clinton Perham

Sprute Cookies

This Swedish cookie is very "short" and crisp. Wonderful for Christmas packages.

- $\frac{1}{2}$ lb. butter
- Small c. sugar
- 2 small eggs
- $\frac{1}{4}$ tsp. baking powder
- 2 tsp. almond extract
- $\frac{1}{2}$ tsp. vanilla
- 3 c. sifted flour

Cream butter and sugar. Add eggs and flavoring. Add sifted dry ingredients and mix thoroughly. Put through a cookie press using smallest "star." Bake 8 to 10 minutes at 325°.

Mrs. Vernon Hansen

Kiffels

- $\frac{1}{4}$ lb. butter
- 1 package cream cheese (4 oz.)
- 1 c. pastry flour
- $\frac{1}{2}$ c. chopped pecans
- $\frac{1}{4}$ c. brown sugar

Combine cheese, butter and flour, as for pie crust, until mixture is smooth. Handle dough no more than necessary.. Roll out as for pie crust. Cut into 3 inch squares. Fill center of each with pecan meats sprinkled lightly with brown sugar. Roll from a corner into small cornucopias and bake in 450 degree oven on greased cookie sheet. Remove from oven and sprinkle with powdered sugar while the cakes are still warm.

Mrs. G. Sirks

DESSERTS

Bavarian Cream

- 1 pkg. strawberry jello
- 2 c. water
- 1 small can crushed pineapple
- $\frac{1}{2}$ pint whipping cream
- $\frac{1}{2}$ c. chopped walnuts

Set jello until firm, not hard, whip until light and fluffy. Add pineapple and nuts. Fold in whipped cream and set until firm.

Mrs. George Robinson

Strawberry Delight

- 30 vanilla cookies (any other small, crisp cookies are satisfactory)
- 1 c. whipping cream
- Sugar and flavoring to taste for cream
- 1 pint frozen strawberries

Whip the cream and add sugar and flavoring. Arrange the cookies in piles of five each with the whipped cream between. Cover each pile generously with the cream as you would ice a miniature cake. Let stand in a cold place at least 3 hours, preferable 12 to 24 hours. When ready to serve cover each little cake with the frozen strawberries and the juice. The berries should be partially thawed, and if necessary, sweetened.

Mrs. Merle Constable

Maple Bisque

- 1 c. maple syrup
- 1 tbsp. gelatin
- 1 pint cream, whipped
- 4 eggs, separated

Boil syrup for 3 minutes. Dissolve gelatin in $\frac{1}{2}$ cup of water. Add to boiling syrup. Allow to cool. Add well beaten yolk and beaten whites and cream.

Mrs. Jack Freeland

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Crusty Peach Cobbler

3 c. sliced fresh peaches
 ¼ c. sugar
 1 tsp. vanilla
 1 tbsp. lemon juice

1½ c. enriched flour
 ½ tsp. salt

1 tbsp. sugar
 ½ c. shortening
 ½ c. milk
 1 well beaten egg

3 tsp. baking powder
 2 tbsp. sugar

Arrange peaches in greased 8-inch square baking pan. Sprinkle with mixture of ¼ c. sugar, vanilla, lemon juice. Heat in oven while preparing shortcake.

Sift together flour, salt, baking powder and 1 tbsp. sugar; cut in shortening until mixture is like coarse crumbs. Add milk and egg at once; stir just until flour is moistened. Spread dough over hot peaches. Sprinkle with 2 tbsp. sugar. Bake in hot oven 400° for 40 minutes. Serves 6.

Miss Marjorie Bland

Apple Crisp

6 sliced apples
 ½ c. water
 1 c. brown sugar
 ¾ c. flour
 1 tsp. cinnamon
 ½ c. butter

Spread apples in shallow baking dish. Add water. Mix dry ingredients and stir into softened butter. Spread over apples. Bake 40 minutes in 400° oven.

Mrs. Walter Vaughn
 Miss Maxine German

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Chocolate Spanish Cream

1 tbsp. gelatin
 3 c. milk
 1½ squares chocolate
 ½ c. sugar
 ¼ tsp. salt
 3 eggs separated
 1 tsp. vanilla or ¼ tsp. almond

Soak gelatin and milk in double boiler for 5 minutes. Add chocolate 2 tbsp. sugar, salt and cook until gelatin is dissolved. Beat smooth with egg beater. Beat egg yolks with 2 tbsp sugar. Pour chocolate mixture over yolks and return to double boiler. Cook until it coats a spoon. Chill until thick. Beat egg whites until stiff and gradually add sugar and flavoring. Fold into above mixture. Chill. Serves 6 to 8.

Mrs. Vance Rhudy

Apple Roll

1 c. water
 3 c. brown sugar
 Boil to make a syrup
 2 c. flour
 4 tsps. baking powder
 ½ tsp. salt
 2 tbsp. white sugar
 3 tbsp. shortening
 ½ c. milk
 Apples (cooking apples)

Mix and roll out then spread generously with chopped apples, then sprinkle cinnamon and put dabs of butter on top. Roll like a jelly roll and cut into slices about 1 inch thick. Place in pan and pour syrup around them and bake in a 350° oven for about 1 hour. Serve with cream.

Mrs. M. R. Constable

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FISH POULTRY AND GAME

FISH

Fish spoils quickly and is at its best immediately after its removal from the water. Frozen fish should not be thawed until the time for cooking.

Fish is best broiled or baked, but may be boiled or fried.

Add lemon juice to dry fish or marinate it in oil, or fry in fat to develop flavor.

Less time is required for cooking fish than meat and it is sufficiently cooked when it can be flaked easily with the point of a knife.

Serve a rich sause with boiled fish, such as Drawn Butter, Egg or Hollandaise.

Tartar, tomato, highly seasoned white sauce, mayonnaise, French dressing, cheese, and horseradish are sauces which may be served with any fish.

Parsley butter and melted butter are frequently served.

Crisp parsley, radish roses, lemons cut in attractive shapes, thin slices of orange, fresh tomatoes, and cucumbers lend zest to fish food.

Tuna Loaf

- 4 to 8 slices bread, pulled to bits
- Chopped onion
- Pimento
- 1 can tuna (grated best)
- 3 tbsp. melted butter or substitute
- 1 can chicken soup
- 1 to 3 beaten eggs
- 1 c. milk

Mix all together and bake in moderate 325° oven about one hr.

Mrs. Walter Vaughn

Deviled Tuna Fish

- 2 c. flaked tuna or 1 (13 oz) can
- 1 c. evaporated milk
- 1½ tsp. salt
- 2 tsp. prepared mustard
- 1 tsp. melted butter
- ¼ tsp. pepper
- 1 tsp. chopped hard cooked eggs
- ¼ c. bread crumbs

Combine all ingredients except crumbs and butter. Pour into a well greased casserole. Sprinkle with crumbs mixed with melted butter. Bake 30 minutes uncovered, in a moderate oven (375 F.) or until golden brown. Serves 4 generously.

Next time you use this recipe substitute canned salmon or crab meat for tuna. You'll have a delicious new casserole dish from the same old recipe. And don't forget that you can make this hours ahead of time, putting it in the oven to heat and brown just before serving.

Mrs. Edward Lamar

Baked Fish — Steaks or Fillets

Choose fresh or packaged quick-frozen fish fillets which have been cut into serving size pieces, or left whole.

Dip fish in 1 cup milk in which 1 tbsp. salt has been dissolved. Then roll pieces in 1 cup sifted dried bread crumbs combined with $\frac{1}{4}$ tsp. pepper. (This is enough for 2 lbs. fish.)

Bake prepared fish, uncovered, in a moderate oven of 350° for 30 minutes or until it is easily pierced and flaked with a fork.

Mrs. Reed Ringstrom

Fried Oysters (Shrimp)

Make batter:

- 1 c. bread flour
- $\frac{1}{2}$ tsp. salt
- Few grains pepper
- $\frac{1}{2}$ c. milk
- 2 eggs well beaten

Mix flour, salt, pepper. Add milk gradually, and eggs.

Clean selected oysters and dry between towels. Dip in batter and fry in deep fat 375°. Drain on brown paper. Shrimp may be used in place of oysters.

Mrs. Vernon Hansen

Fish Pie

- 1 lb. halibut
- 3 large potatoes, cooked and whipped
- 1 hard cooked egg
- 2 tbsp. chopped parsley
- 1 oz. butter
- 2 level tbsp. flour
- 1 c. milk
- Salt and pepper

Cook halibut in water until tender. Remove from sauce pan and flake with two forks until thoroughly broken up. Melt butter in sauce pan, blend in flour until smooth. Add boiling milk gradually and cook until thickened, stirring all the time. Add to cream sauce, flaked fish, chopped egg and chopped parsley. Season with pepper and salt to taste. Place mixture in greased baking dish, cover with thick layer of whipped potatoes. Dot all over with butter. Bake in oven 30 minutes at 400° or until potato is browned.

Mrs. Fred Lord

Salmon Loaf

- 1 large can salmon
- 1 c. soft bread crumbs
- 1 tbsp. chopped parsley
- Few drops onion juice
- 1 c. milk
- 2 tbsp. chili sauce
- 2 eggs
- Pepper and paprika

Beat eggs light, add seasonings, milk, flaked salmon and crumbs. Pack into buttered mold and set in pan of hot water in oven. Bake in moderate oven for about one hour until done.

Mrs. Douglas Fortner

Tuna Stuffed Peppers

- 4 large green peppers
- 2 c. diced cooked potatoes
- 1 - 7 oz. can tuna fish (1 cup)
- 1 tbsp. butter
- 1 tbsp. flour
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper
- $\frac{1}{8}$ tsp. celery seeds
- 1 c. evaporated milk
- $\frac{1}{2}$ c. soft bread crumbs
- $\frac{1}{3}$ c. grated cooking cheese

Wash peppers; cut off tops, and remove seeds. Cook in boiling salted water for 10 minutes; drain. Combine potatoes and tuna, broken into chunks. Melt the butter in a saucepan. Add flour, salt, pepper and celery seeds, and stir smooth; add milk gradually, while stirring and cook until thickened. Add to potato-tuna mixture, and blend. Fill peppers with this mixture, and top with bread crumbs combined with cheese. Bake in moderate oven 350° for 30 minutes. Serves 4.

Mrs. Jack Bamberger

Salmon Croquettes

- 1 can pink salmon
- 1 cup white sauce
- 1 tbsp. melted butter
- $\frac{1}{2}$ tsp. salt
- White pepper, dash paprika
- 1 tsp. chopped parsley
- $\frac{1}{2}$ tsp. minced onion

Flake the fish until it is in small pieces, removing all bone and large pieces of skin. Add seasoning, butter, and white sauce, mixing lightly with a fork. Form into cone shape, roll in finely powdered cracker crumbs, then dip into well beaten egg and roll again in crumbs. Let stand in refrigerator to chill for at least an hour, then fry in deep hot fat until a golden brown. Drain on brown paper and serve on hot plates garnished with wedges of lemon and sprigs of parsley.

Mrs. Dominic Tavaglione

Shrimp Creole

- Dice and brown slowly in skillet:
- 4 slices bacon
- Add and cook until tender:
- 1 c. sliced onions
- $\frac{1}{2}$ c. diced green pepper
- 1 clove garlic minced
- Add and simmer uncovered 30 minutes:
- 1 tsp. salt
- 1 tbsp. sugar
- 1 tbsp. chili powder
- 1 tbsp. vinegar
- 2 cups canned tomatoes
- 1 c. water

Thicken with:

- 1 tbsp. flour
- $\frac{1}{3}$ c. water

Add and heat thoroughly:

- $\frac{1}{2}$ c. sliced mushrooms
- 2 c. canned or cooked fresh shrimp

Serve on hot boiled or steamed rice. Serves 6.

Mrs. Ralph Bradshaw

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Tuna with Macaroni

- 2 c. cooked macaroni
- 2 c. white sauce
- 1 - 13 oz. can tuna fish
- 3 tsp. prepared mustard
- 1 tbsp. lemon juice
- 2 tbsp. chopped parsley
- ½ c. cracker crumbs
- salt and pepper to taste

Combine ingredients in greased casserole. Cover with crumbs. Bake in moderate oven (350°) for 25 minutes.

Mrs. Richard Martin

Fried Chicken

After cutting up chicken, salt, and place in the refrigerator to chill for several hours. When chilled, remove, and allow to become room temperature. Drop pieces into a sack containing about one cup flour and shake well. This coats the pieces evenly and wastes none of the flour as it may sifted and used for gravy. Have ready a heavy skillet with a good tight lid. For a two pound chicken use ½ cup butter or shortening. place over low heat and melt, then raise heat until just hot enough to coat each piece of floured chicken, cooking as it browns and crusts. Fat must not be so hot that it sears and hardens the outside.

Fit each piece into the skillet, placing large pieces to the center and both pieces around the edges. Brown on one side; turn and brown on the other; then dust generously with black pepper and cover with tight lid. Keep heat low enough to cook chicken evenly all the way to the bone. Allow at least one hour to cook slowly and to be moist and tender with a lacy brown covering.

Mrs. Lester Oaks

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Chicken Fricassee

1 - 4½ to 5 lb. chicken or fowl, cut up
 4 tbsp. flour
 3 tsp. salt
 ½ tsp. pepper
 4 tbsp. fat or salad oil
 4 c. water
 1 large onion, quartered
 Celery tops

Dredge the cut up chicken with the flour combined with 2 tsp. of the salt and the pepper. Brown on all sides in the hot fat in a deep kettle. Add the water — boiling water if it is a chicken, and cold water if it is a fowl — the onion, a few celery tops, and the remaining 1 tsp. of salt. Simmer tightly covered, from 1 to 1½ hours for the chicken, 3 to 4 hours for fowl, or until tender. Remove the chicken to a hot platter and cover with gravy made as follows: Measure the chicken stock, having first skimmed off any surface fat. Then add 1½ tbsp. flour, mixed to a smooth paste in 3 tbsp. cold water, for every cupful of chicken stock. Simmer 5 minutes while stirring; then add more salt and pepper if needed.

Mrs. Dale Kilday

Bread Stuffing

3 quarts stale bread cut in ½ inch cubes
 2 tbsp. chopped celery
 2 tbsp. chopped parsley
 6 tsp. salt
 ½ c. chopped onion
 ¾ c. butter
 2 tbsp. sage (optional)

Cook onion in butter until tender (about 15 minutes). Combine rest of ingredients then add to onions. Stir and cook until cubes are lightly browned. This quantity is sufficient to stuff a 10 lb. turkey.

Mrs. Richard Hauser

Romany Stew

1 Fricassee rabbit
 1 c. potatoes
 1 c. carrots
 ½ c. celery
 3 tbsp. butter
 2 c. broth
 1 c. canned tomatoes
 ½ c. chopped parsley
 1 tsp. salt
 1 clove garlic
 ¼ c. flour for thickening
 ¼ c. cold water

Cover rabbit with salted water and stew until tender. Drain and save broth. When cold remove meat from bones and chop coarsely. Melt butter in skillet. Add potatoes, celery and carrots which are cut in strips. Cover and cook slowly for 15 minutes. Add broth and tomatoes. Bring to boil. Add meat, parsley, salt and garlic. Add thickening. Cook slowly 15 more minutes. Serves 6.

Mrs. Jack Bamberger

Chicken a la King

- 1 4-lb. chicken
- 8 small white onions
- 1 bay leaf
- 2 tsp. salt
- $\frac{1}{8}$ tsp. pepper
- $\frac{1}{2}$ c. chicken fat, butter or margarine
- $\frac{1}{2}$ c. flour
- 1 c. chicken broth
- $1\frac{1}{2}$ c. top milk

Simmer chicken and onions in boiling water to cover, with the seasoning, covered, until tender. Remove chicken from broth; cool broth to luke warm. Skim off fat from broth and reserve; strain broth, reserving onions and broth. Cut chicken into cubes. Melt the chicken fat in the top of a double boiler. Stir in the flour, then add chicken broth, and milk, and cook until thickened, while stirring. Add onions, mushrooms, if desired and 1 canned pimento cut in strips, to the sauce. Serve over boiled rice or put in casserole and top with pastry and bake until done.

Mrs. Clinton Marr

Fried Rabbit

- 1 young rabbit
- $\frac{1}{2}$ c. flour
- 2 tsp. salt
- $\frac{1}{8}$ tsp. paprika
- $\frac{1}{2}$ c. drippings or oil

Wash rabbit, dry thoroughly and cut into pieces. Dredge with flour to which seasonings have been added. Heat drippings in frying pan until hot but not smoking. Place rabbit in pan and sear to a golden color on all sides. Reduce flame and cook slowly 30 to 45 minutes, depending upon tenderness of rabbit. Serve with cream gravy.

Mrs. Vernon Hansen



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Oven Barbecued Chicken

For family of 4, buy 2 young fryers weighing 2½ to 3 lbs. each. After washing, cut lengthwise or in quarters, then arrange in a single layer, skin side up, in roasting pan. Sprinkle generously with salt and pepper. Then pour in enough hot water just to cover bottom of roasting pan. Slice three medium sized onions over the fryers, tucking a few slices under the wings and legs. Put fryers, uncovered, into oven heated to 350°. Bake for ½ hour, then remove and turn over each piece carefully with forks. Return to oven and bake for another ½ hour.

Barbecue Sauce:—

Pour 1½ c. canned tomato juice into a saucepan. Stir in ¼ tsp. cayenne pepper, 2 tsp. salt, ¼ tsp. pepper, ¼ tsp. powdered mustard and 4½ tsp. worcestershire sauce. Then add one bay leaf, 1 tsp. sugar, ¼ c. cider vinegar, 1 peeled clove garlic cut in pieces. Lastly add 3 tbsp. butter, margarine or salad oil. Simmer above sauce for 10 minutes.

When fryers have baked full hour remove from oven and pour off all but ¼ cup of liquid in bottom of pan. Turn fryers, skin side up, and pour barbecue sauce over all. Put fryers back into 350° oven and bake 1 hour longer or until fork can be inserted easily into leg part of each piece. Baste frequently with sauce during this period.

This recipe delicious served with scalloped potatoes or corn on cob, a bowl of crisp tossed salad, green apple pie or peach shortcake and coffee.

Mrs. G. H. Brinkman

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Orange Sponge Cake:—

1½ pints vanilla ice cream

3 egg whites

6 tbsp. sugar

Cut cooled cake into 6 servings. Hollow out a slight depression to hold ice cream, in each serving of sponge cake. Fill with ice cream, allowing about ½ c. to each serving. Then completely cover the ice cream in each cake with meringue made by beating the egg whites until quite stiff, and then adding 6 tbsp. sugar gradually, while continuing to beat until stiff. Bake in a hot oven of 450° for 4 to 5 minutes until delicately browned. Serve immediately.

Mrs. Lester Oaks

Frozen Applesauce Dessert

Be sure to select tart, juicy apples.

1 quart applesauce sweetened and flavored and run through sieve

½ pint cream, whipped

Cook apples until all water is evaporated, add sugar and few drops lemon juice, drain and run through sieve. Whip the cream very stiff and gradually add the applesauce, beating until you can beat no longer. Turn into the trays of refrigerator and freeze about four hours. Serve with cookies or small piece of spice cake.

Mrs. Douglas Fortner

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Peppermint Mousse

1 c. heavy cream
11 marshmallows
Green or pink coloring
6 drops oil of peppermint

Add $\frac{1}{8}$ cup of the cream to marshmallows and heat until softened, fluffy and smooth. Color a light color and stir in oil of peppermint. Cool until thick. Whip cream and fold into marshmallow mixture. Freeze in refrigerator tray without stirring. Serves 6 to 8.

Omit marshmallows, coloring and oil. Fold $\frac{1}{2}$ cup pulverized peppermint stick candy into whipped cream.

Mrs. Reed Ringstrom

Frozen Chocolate Russe

1 tsp. plain unflavored gelatin
 $4\frac{1}{2}$ tsp. cold water
1 c. light or heavy cream
 $\frac{1}{2}$ c. canned chocolate flavored syrup
1 doz. small lady fingers

Soak the gelatin in the cold water for 5 minutes. Scald $\frac{1}{3}$ c. of the cream, remove from the heat, add the gelatin, and stir until dissolved. Cool. Whip the remaining $\frac{2}{3}$ c. cream until stiff, using a hand or electric beater. Then add the gelatin mixture and the chocolate syrup, very slowly, beating constantly until the mixture is well blended. Line the bottom and sides of a freezing tray of an automatic refrigerator with split lady fingers and pour over them the chocolate mixture. Place remaining lady fingers on top and freeze with temperature control at coldest setting until firm. Serves 4.

Mrs. Edward Leavitt

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Lemon Pie Ice Cream Dessert

¼ box vanilla wafers
 1 c. sugar
 3 tbsp. cornstarch
 1 c. boiling water
 Juice of one lemon
 1 tsp. butter
 2 eggs, separated
 1 c. cream

Mix sugar and cornstarch, slowly pour in water, add butter and cool. Add beaten egg yolks, cook over boiling water until thick. Cool thoroughly. Add lemon juice, fold in egg whites and whipped cream. Crush vanilla wafers and put in bottom of refrigerator tray. Pour in mixture and sprinkle crumbs on top. Freeze over night in refrigerator.

Mrs. Ross Morrow

Lemon Luscious

1 can (13 oz.) of evaporated milk
 1 pkg. lemon gelatin dessert
 1½ c. boiling water
 ½ c. honey
 ¼ tsp. salt
 3 tbsp. lemon juice
 Grated rind one lemon
 2½ c. (1 pkg.) vanilla wafer crumbs

Chill milk. Dissolve gelatin dessert in hot water and add honey, salt, lemon juice and rind. When slightly congealed beat milk until stiff and whip gelatine into it. Put half of crumbs in pan, pour lemon mixture over, and top with remaining crumbs. Chill in refrigerator. Serves 10 or more.

Mrs. Russell Mohn

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Frozen Lemon Pie

3 eggs
 ¼ c. lemon juice
 ½ c. plus 1 tbsp. sugar
 ⅛ tsp. salt
 Grated rind of lemon

Beat egg yolks well. Add sugar and lemon juice, salt and grated rind. Cook in double boiler until thick. Cool, then fold in beaten egg whites. Fold in 1 c. of whipped cream. Line freezing tray with ¾ c. of crushed vanilla cookie crumbs. Freeze about 3 hours.

Mrs. Robert Elder

Frozen Lime Pie

PART I—

2 eggs
 ½ c. sugar
 ½ c. light corn syrup
 1 c. coffee cream
 1 c. milk
 ½ c. lime juice
 1 tsp. grated lime peel
 Green food coloring

Beat eggs until lemon colored. Add sugar gradually to eggs, while continuing to beat to custard like consistency. Add remaining ingredients, except coloring, in order listed above. Freeze with the temperature control at coldest position. When frozen (about 1 hour) remove to bowl, add coloring and whip with an electric or hand beater until light and creamy.

PART II—

1 ½ c. graham cracker crumbs
 ⅓ c. powdered sugar
 ¼ cup butter or substitute

Blend the graham cracker crumbs with the sugar and butter. Line pie pan (8 or 9 inch) with half the crumb mixture. Pour in the lime mixture after it has been beaten. Cover the top with the remaining crumb mixture. Continue freezing until firm. When ready to serve, remove and slice. Garnish with whole strawberries or similar fruit if desired.

Mrs. Lester Oaks

Buttermilk Sherbert

2 c. buttermilk
 ¾ c. sugar
 8 oz. can crushed pineapple
 ½ tbsp. gelatin
 2 tbsp. water
 1 tsp. vanilla
 1 egg white beaten stiff

Dissolve gelatin in 2 tbsp. water. Put over hot water to dissolve thoroughly. Mix buttermilk, sugar, pineapple and vanilla together. Add dissolved gelatin. Lastly fold in beaten egg white. Place in trays, turning refrigerator to lowest temperature, and allow to become mushy. Beat in chilled bowl. Repeat this process once. After beating twice allow to freeze.

Mrs. Jack Freeland

Cranberry Sherbert

1 17-oz. can strained cranberry sauce
Put it through a coarse sieve. Add juice of one large orange and juice and rind of one lemon.
Freeze until almost firm. Scrape into chilled bowl. Beat quickly with rotary beater. Fold in two stiffly beaten egg whites. Freeze until firm in three to four hours.

Mrs. G. Sirks

Frozen Strawberry Cake

1½ c. crushed strawberries
¾ c. sugar
1 tbsp. lemon juice
3 c. graham cracker crumbs
½ c. cream
1½ tsp. vanilla

Combine ingredients in order listed and blend well. Line a freezing tray with waxed paper, fill with the mixture and freeze until firm. Cut into squares, top with whipped cream and a few pecan meats if desired. Serves 6.

Mrs. Reed Ringstrom

Chocolate Marshmallow Ice Cream

20 marshmallows
1 c. milk
3 tbsp. cocoa
2 tbsp. sugar
1 c. heavy cream whipped
Few grains of salt
1 tsp. vanilla

Heat marshmallows in milk until melted. Mix cocoa and sugar together and add to hot mixture. Stir until blended. Cool. Combine whipped cream with salt and vanilla and fold in chilled marshmallow mixture. Freeze until firm. Serves 6.

Mrs. Reed Ringstrom

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Preserves

Always select fresh, firm and slightly under-ripe fruit for canning.

In canning, the principle of sterilization is an important factor. A deep wire basket is a most convenient piece of equipment in blanching and cold dipping fruits and vegetables.

Make a solution of one quart water and one tablespoon salt and drop peaches or pears into it after removing peel and while waiting to be cooked. This prevents their discoloration.

Syrups of three consistencies may be used for canning:

Thin.....	1 cup sugar.....	3 cups water
Medium.....	1 cup sugar.....	2 cups water
Heavy	1 cup sugar.....	1 cup water

Oven processing requires a temperature of 275 F.

Glass jars of fruit or vegetables should be inverted while cooling so that the seal may form.

Pectin is the active principle in jelly making and is not present in over ripe or too under ripe fruits.

Open kettle is used for cooking jellies, jams, conserves, preserves, butters, marmalades, pickles and relishes.

Uniform labels placed 2 inches from the bottom of the container make fruit shelves attractive. The name of the product, and the date canned, should be lettered plainly.

Store containers in cool, dark place.

Cranberry Jelly

- 1 lb. cranberries
- 1 c. water
- 2 c. sugar

Boil cranberries and water until they stop popping. Mash through sieve. Bring to boil again and add the sugar. Take from fire immediately and put in glasses.

Mrs. Wm. Lester



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Rhubarb Conserve with Pineapple

- 1 medium-sized pineapple
- 6 lbs. red, strawberry rhubarb
- 1 lemon
- 2 oranges
- 1 c. seeded raisins
- 6 lbs. of granulated sugar

Pare and core one medium-sized and very ripe pineapple. Chop in small pieces and stew over a low fire in a porcelain-lined saucepan with its juice, and if necessary a small amount of water until tender.

Add 6 pounds of the red, strawberry rhubarb, cut in inch pieces, the grated rind and juice of 1 lemon, and juice of 2 oranges, a cup of seeded raisins and 6 lbs. of granulated sugar. Cook with occasional stirring, at a simmering temperature only, until as thick as marmalade.

A cheese cloth bag containing stick cinnamon, bruised cloves, mace and other spices may be added as soon as the mixture is hot, and allowed to remain until the conserve is flavored to taste—or may be cooked without the spice flavoring. Pour in sterilized jars.

Mrs. Dale Kilday

Damson Plum Preserves

Cut plums in half, removing seeds. For each pound of fruit allow 1 pound sugar. Pour sugar over plums, allowing them to stand several hours to draw juice. Boil slowly until the juice is thick.

Mrs. M. R. Constable

Grape Conserve

- 4 lbs. Concord grapes
- ½ c. water to each pound fruit
- ½ lb. sugar for each pound prepared fruit

Wash the grapes and press the pulp from the skins. (They are extra nice if seeded.) Boil the sugar and water ten minutes. Add the fruit and cook until the grapes are clear and the syrup is thick. Pour into hot clean jars and seal.

Mrs. M. Marr

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Ten-Minute Strawberry Jam

2 boxes strawberries
5 c. sugar
 $\frac{1}{2}$ c. lemon juice (strained)

Wash, drain and pick off stems of strawberries. Add 5 cups sugar—don't stir. Let stand 5 hours. Start cooking slowly and then as they begin to boil let them boil rapidly for 8 minutes. Add lemon juice and when jam is again boiling rapidly cook 2 minutes longer. Put on platters and let stand overnight. Put in sterilized jars.

Mrs. Fred Conrad

Red Tomato Jam

5 lbs. tomatoes
2 sticks cinnamon
3 lbs. white sugar
8 whole cloves
1 lemon sliced

Peel tomatoes and cut into coarse pieces. Cover with sugar and let stand over night. In the morning drain and boil down the juice until like syrup. Then add tomatoes and spices. Boil until clear, seal in jars. This makes three pints. (If tomatoes are very watery, drain off some of the juice before adding sugar, otherwise, the juice must be boiled a long time. Solid tomatoes are just right.)

Mrs. G. Sirks

Orange Marmalade

Slice very thin, 1 lemon to 5 or 6 oranges. Valencias preferred. Weigh, and to each pound of fruit add 3 pints of cold water and let stand over night.

The following morning boil hard for 45 minutes and let stand over night again.

The next morning weigh, and to each pound of fruit and juice add $1\frac{1}{4}$ pounds of sugar, the juice of one lemon, and boil until it jells. Probably 15 minutes.

(Two pounds of sliced fruit will make 18 or 20 glasses.)

Miss Marjorie Bland

Canned Maraschino Cherries

$1\frac{1}{2}$ lbs. or 6 cups of cherries (Royal Anne)
1 c. lime water
4 c. cold water
3 c. sugar
 $1\frac{1}{2}$ c. water
2 tbsp. red coloring
2 tbsp. almond extract

Wash cherries, cover with mixture of lime water and cold water and let stand for four hours.

Remove cherries, wash thoroughly and pit.

Make syrup of sugar, water and coloring and bring to boil. Then add cherries and boil gently 15 minutes. Let stand 24 hours.

Next day bring to boiling point, add flavoring and pack in hot sterile jars. Fill with syrup and seal well. Makes about 2 pints.

Mrs. Theo. E. Hurd

MEATS

Time Table for Roasting

ROAST	Weight Pounds	Oven Temperature Constant	Time per pound in minutes
BEEF—			
Standing ribs (3 ribs)....	7- 8	300 F.	18-20 Rare 22-25 Medium 27-30 Well done
Rolled ribs	5- 6	300 F.	32 Rare 38 Medium 48 Well done
Chuck ribs	5- 8	300 F.	25-30
Rump	5- 7	300 F.	25-30
Whole Tenderloin	4- 6	300 F.	25 Rare 30-35 Medium
PORK—Fresh (always cooked well done)			
Loin—Center	3- 4	350 F.	35-40
Whole	8-15		15-20
Ends	3- 4		50-55
Shoulder—Whole	12-14	350 F.	30-35
Boned and rolled ..	4- 6	350 F.	40-45
Cushion	4- 6	350 F.	35-40
Spareribs	1½- 1¾	350 F.	40-45
Pork Butt	4- 6	350 F.	45-50
Ham	10-18	350 F.	30-35
PORK—Smoked			
Ham — whole	10-12	300 F.	25
Tenderized	10-12	300 F.	15
Half	6	300 F.	30
Tenderized	6	300 F.	20
Shank end	3	300 F.	40
Butt end	3	300 F.	45
Cottage Butt	2- 4	300 F.	35
Picnic	3-10	300 F.	35
LAMB—			
Leg	6½- 7½	300 F.	30-35
Shoulder—rolled	3- 4	300 F.	40-45
Shoulder	4½- 5½	300 F.	30-35
Cushion	3- 4	300 F.	30-35
Rack of Ribs (6-7 ribs)	2	300 F.	45-50
Crown (12-15 ribs)	4	300 F.	30-35
VEAL—			
Leg roast	7- 8	300 F.	25
Loin	4½- 5	300 F.	30-35
Rack (4-6 ribs)	2½- 3	300 F.	30-35
Shoulder	7	300 F.	25
Shoulder—rolled	5	300 F.	40-45

Spanish Steak

Cover a two inch thick piece of round steak with sliced onion, pimento and green bell pepper. Pour over it a small bottle of stuffed olives with the brine. Add a can of tomato soup. Bake in a covered pan in a moderate oven (350 F.) for two hours.

Mrs. Lester Oaks

Barbecued Short Ribs of Beef

3 lbs. beef short ribs
 1 onion
 2 tbsp. butter
 2 tbsp. vinegar
 2 tbsp. brown sugar
 4 tbsp. lemon juice
 1 small bottle catsup
 3 tbsp. Worcestershire sauce
 • 1 tsp. prepared mustard
 ½ c. water
 ½ c. chopped celery leaves
 salt and pepper

Brown short ribs of beef. Brown onion in butter. Add remaining ingredients and simmer until slightly thickened, about 30 minutes. Pour sauce over the short ribs, cover and cook in a slow oven until short ribs are tender, about 3 hours at 350°.

Mrs. J. H. Wingate

Oven Stew

2 lbs. beef chuck
 2 slices salt pork
 1 c. tomato puree
 6 small onions
 4 medium carrots
 6 small potatoes
 salt and pepper

Cube pork, brown in skillet. Have beef cut in inch pieces. Dredge with flour, brown in hot lard. Transfer to buttered baking dish. To remainder of fat add 2 tbsp. flour and smooth. Add puree, 1 cup water, seasonings, and pour over beef. Cover and cook in moderate (350°) oven 1½ hours. Add vegetables and cook 1 hour longer.

Mrs. Donald Stevenson

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Beef Pot Roast with Horseradish

Select a 3 to 4 pound rump or chuck pot roast. Season with salt and pepper. Brown well on all sides, adding two tablespoons of lard to kettle, if necessary. When nicely browned, spread over the meat the contents of a small bottle of horseradish which has been drained. Add 1 cup water. Cover tightly and cook at a simmering temperature until meat is tender. Turn the pot roast once or twice so that it will cook evenly. Thicken the liquid and add water for gravy, which is a delicious brown horseradish sauce. Serve with boiled noodles, topped with buttered crumbs.

Mrs. J. H. Wingate

Veal Cubes

2 lbs. veal (cut in cubes)
3 tbsp. butter (to brown veal)
2 tbsp. flour
1 tsp. salt
dash paprika
1 c. sour cream
½ c. mushrooms (drained)
1 tbsp. finely chopped onions

Brown veal in butter (it gets quite watery at first, but when it starts brown rapidly). Add 3 tbsp. water or mushroom juice to pan in which veal was cooked, stir to remove brown juice. Add to the mixture, flour, cream and seasoning to brown juice in pan. Pour over meat. Bake 1 hour in very slow oven (275 F.) Cover the meat for 30 minutes and uncover the last 30 minutes.

Pork Chops Supreme

Brown 1 inch thick pork chops

Then place on each chop:

1 slice onion
1 tsp. green pepper
1 tsp. raw rice (washed)

Pour over ingredients a number 2 can of tomatoes
salt and pepper

Cover and let simmer for 1½ hours.

Mrs. Ned V. Ryan

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Spaghetti Recipe (For four to six portions)

- 1 good sized onion
- 2 or 3 buttons of garlic, chopped fine
- 2 ounces pure olive oil
- 1 tin natural color Tomato Paste (6 ounces)
- 1 tin No. 1 Italian (or Spanish) peeled tomatoes
- 1½ lb. Spaghetti or Macaroni of the Italian quality
(made with 100% pure semolina)
- 3 or 4 ounces grated Parmesan Cheese
- 1 lb. finely ground beef

Dissolve the tomato paste in half pint of water, add the contents of the can of tomatoes and set aside.

Fry meat slightly in olive oil and set aside.

Fry chopped onion and garlic in a deep pan or large frying pan until they become golden brown: without removing from fire, pour in the fried meat; slowly pour in the mixture of tomatoes and tomato paste.

Add salt and pepper.

Add one ounce of Italian Marsala wine, if available; otherwise, good sherry or port.

Allow to simmer over a slow fire, stirring occasionally for not less than one hour, and possibly as long as two hours. Keep pan covered.

Bring to boiling point 1½ gallons of water salted to taste; pour in spaghetti; stir occasionally; cook until tender, but not too tender. (Good semolina spaghetti will cook in about 15 minutes.)

Throw a glassful of cold water in kettle and cover.

Strain immediately and dish out immediately. Pour sauce on spaghetti and sprinkle cheese over it. Serve promptly: spaghetti is one dish which cannot wait for late guests.

Mrs. G. Sirks

Continental Spaghetti and Meat Sauce

- 2 lbs. ground beef
- 1 large onion, finely diced
- 1 green pepper, minced
- 1 stalk celery, finely diced
- 1 10½ oz. can tomato, tomato puree, tomato juice or
equivalent amount of fresh tomatoes.
- parsley
- chili powder
- dash tabasco sauce
- salt and pepper
- 1 clove garlic and garlic salt
- sugar
- lemon juice
- cinnamon
- olive oil
- 1 8 oz. package long spaghetti

Brown meat and onion, celery and green pepper in hot oil, add seasonings to taste. Cover with tomato and simmer for 1 hour. Add additional tomato liquid if necessary. Cook, drain, and rinse spaghetti, serving meat sauce over it. Parmesan cheese may top it.

Mrs. Freeman Ashlin

Tacos

1½ lb. ground beef
 ½ lb. Mexican sausage
 1½ dozen tortillas
 1 lb. cheese, grated
 1 head lettuce
 1 large onion, diced
 1 can tomato sauce

Fry ground beef and Mexican sausage in deep pan until done but not brown.

Fill tortilla with meat mixture and cheese, and fold tortilla and pin in place with three tooth picks, then fry.

When all the tortillas are fried, place on table ready to serve with warm tomato sauce, diced onion, and shredded lettuce.

Open tortillas and put in some lettuce, onion, and tomato sauce according to taste.

Good when served with a tossed green salad.

Mrs. Martin Vaught

Veal Loaf

Chop:

4 lbs. raw veal
 1 lb. salt pork

Mix:

1 pint bread crumbs
 1 tsp. salt
 1 tsp. onion, chopped
 2 eggs well beaten
 ½ tsp. pepper

Mix thoroughly and mold in a square tin pan. Turn out on baking pan and glaze with white of an egg.

Bake in slow oven for 2½ hours, basting with hot water and butter.

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Baked Pork Chops with Mushrooms

Prepare for cooking:

6 pork chops, $\frac{1}{2}$ to $\frac{3}{4}$ inch thick

Dredge them in:

Seasoned flour

Brown chops well in a greased skillet on both sides; then place in a casserole.

Heat in same skillet:

4 tbsp. fat or oil

Add:

$\frac{1}{2}$ c. thinly sliced onion

Cook over a low heat until golden brown

Stir in :

$\frac{1}{4}$ c. flour

Add and cook until thickened:

2 c. water

2 tsp. Worcestershire sauce

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

$\frac{1}{8}$ tsp. pepper

Stir in:

$\frac{1}{2}$ c. sliced mushrooms

Pour sauce over chops, cover, and bake in moderate oven 350° about $1\frac{1}{2}$ hours, or until tender. Skim off surface fat and serve. Serves 4 to 6.

Mrs. Ralph Bradshaw

Beef Pot Roast

Season with salt and pepper:

3 lbs. beef chuck roast

Brown on all sides in:

3 tbsp. hot fat or salad oil

Remove meat. Add to fat and brown lightly:

2 tbsp. minced parsley

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

$\frac{3}{4}$ c. minced green pepper

1 clove garlic, grated

Return meat and add:

1 c. tomato sauce

1 tbsp. A-1 sauce

1 bay leaf

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

Cover and simmer 2 to 3 hours. Remove bay leaf and add:

6 potatoes

12 carrots

2 tsp. salt

$\frac{1}{4}$ tsp. pepper

Cook until vegetables are tender. Remove meat to a hot platter and arrange vegetables around it. Thicken gravy with:

2 tbsp. flour

4 tbsp. water

Serves 6.

Mrs. Ralph Bradshaw

Fried Rice

¼ lb. baked or fried ham or bacon (shrimp may be used)
 1½ c. cooked rice
 1 tbsp. chopped green onion tops
 2 tbsp. Soy sauce
 1 egg
 salt and pepper

Cut meat into small pieces. Fry ham or bacon until brown. It is not necessary to heat cold roasted meat or shrimp. Scramble egg in well greased skillet. Add rice, onions, salt and pepper, meat or seafood. Mix thoroughly while cooking about 3½ minutes. Add Soy sauce and stir thoroughly. Serve while hot.
 Serves 2.

Mrs. Reed B. Ringstrom

Irishman's Turkey

½ c. celery cut fine
 2 tbsp. onion chopped
 2 tbsp. green bell pepper
 12 oz. can corned beef
 1 tbsp. plain gelatin
 1 c. mayonnaise
 1 c. cold water
 2 hard cooked eggs

Dissolve gelatine in cold water in double boiler. When cold whip in mayonnaise. Add all other ingredients. Line loaf pan with waxed paper. Place sliced eggs on paper. Pour over mixture. Chill in ice box for several hours.

Mrs. Ned V. Ryan

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Baked Corn and Wieners

- 1 large can creamed style corn
- 1 egg
- ½ c. buttered crumbs
- 4 to 6 wieners

Cut wieners into rounds. Combine with the corn and slightly beaten egg. Top with buttered crumbs and bake ½ hour in moderate oven (325°).

Mrs. Robert Helgeson

Cranberry-Glazed Ham Slices

- 2 slices ham, 1 inch thick
- 1 17 oz. can cranberry sauce
- ½ c. light corn syrup
- 2 tbsp. whole cloves

Cut fat several places around edges of ham slices to keep from curling; place one slice in greased baking dish. Cover with mixture of cranberry sauce and corn syrup. Top with second slice and cover with remaining cranberry mixture. Stick whole cloves in fat around edge. Bake uncovered in moderate oven (325 F.) 1½ hours. Baste occasionally.

Serves 6.

Mrs. Curtis Charles

Ham Loaf

- 1½ lb. ground ham
- 1½ lb. ground pork
- 1 c. milk
- 2 eggs
- 1 c. cracker crumbs
- ¼ tsp. pepper

Topping:

- 1 c. brown sugar
- 1 c. water
- 1 tsp. dry mustard
- few whole cloves

Mix meat, milk, eggs, crumbs, and pepper. Place in baking dish. Dissolve sugar in water, add mustard and pour over meat. Stick in cloves. Bake 1½ hours at 325 F.

Mrs. Jack Bamberger

Barbecued Spareribs

- 3 or 4 lbs. spareribs
- 2 onions
- 2 tbsp. vinegar
- 2 tbsp. Worcestershire sauce
- 1 tsp. paprika
- Dash of red pepper
- ½ tsp. black pepper
- 1 tsp. chili powder
- ¾ c. catsup
- ¾ c. water

Cut spareribs into servings, sprinkle with salt and pepper. Place in roaster and cover with onions. To make barbecue sauce combine remaining ingredients, to pour over meat. Cover and bake in a moderate oven (350 F.) 1½ hours. Baste, turning spareribs over once or twice. Remove cover the last 15 minutes and brown.

Mrs. Wayne Ryan

Command Performance Meat Loaf

- 1½ lb. ground beef
- ½ lb. ground pork
- ¼ c. finely chopped onion, preferably grated
- 2 tbsp. finely chopped celery
- 2 tsp. salt
- ¼ tsp. pepper
- ¼ tsp. sage
- ¼ tsp. dry mustard
- ¼ tsp. poultry seasoning
- 4 slices soft bread
- 1 c. warm milk
- 2 beaten eggs
- 1 tbsp. Worcestershire sauce
- ½ c. dry bread crumbs
- ½ c. chili sauce
- ½ c. boiling water

Thoroughly mix meats; add onion, celery and seasonings. Cube bread; soak in milk; add eggs and Worcestershire sauce; beat with rotary beater. Combine meat and egg mixture and form in loaf. May roll in bread crumbs, or they may added to the mixture, and place in greased baking pan. Spread chili sauce over loaf and pour water around loaf. Bake uncovered in moderate oven for 1 hour, basting at 15 minutes intervals. Serves 8 to 10.

Mrs. Freeman Ashlin

Chili Beans

- 1 lb. pink beans
- 2 medium sized onions, chopped
- 1 or 2 cloves garlic, minced
- 3 tbsp. fat or oil
- 1 lb. ground beef
- 1 8 oz. can Spanish style tomato sauce
- 1 tbsp. chili powder
- salt to taste

Wash and pick over beans. Cover with boiling water and let stand 3 hours. Saute onion and garlic in fat, add meat and cook until it has lost all of its red color. Bring beans to a boil in the soaking water and add meat mixture and all other ingredients. Cook slowly 3 to 4 hours until beans are tender. Add more water if they become too dry. Serves 6 to 8.

Mrs. Vance Rhudy

Spicy Vegetable Meat Loaf

- 1 package vegetable noodle soup ingredients
- 1 lb. lean ground beef
- 1 egg beaten
- ½ tsp. salt
- ¼ tsp. pepper
- 1¾ c. water

Mix soup ingredients (including noodles) with remaining ingredients. Bake in greased loaf pan about 1½ hours at 350°. Drain off excess fat first hour. Serves 8.

Mrs. Herbert Robertson

Swiss Steak Supreme

½ c. flour
 2 lb. round steak
 2 tsp. salt
 ½ tsp. pepper
 3 tbsp. fat or oil
 1 medium onion, chopped
 1 c. canned tomatoes (or juice)
 Garlic clove or garlic salt
 2 or 3 boullion cubes (beef)
 Hot water

Have steak cut 1½ inches thick. Mix flour, salt and pepper, and thoroughly pound into steak. Brown meat and onion in hot fat, cover with hot water and cook over low heat, adding tomatoes (or juice) as liquid cooks down; cooking until tender. Add boullion cubes and garlic flavoring for brown gravy and added flavor. Serves 4 to 6.

This may be baked, instead, in a moderate oven.

Mrs. Freeman Ashlin

Meat Balls

1 lb. ground beef
 1 small onion
 1 egg
 ¾ c. bread crumbs
 1 can tomatoes
 salt and pepper
 flour

Mix together ground beef, chopped onion, bread crumbs, egg. Salt and pepper well. Roll into balls, dredge in flour, and brown in hot fat in deep skillet. Pour one can tomatoes over meat balls. Salt and pepper and simmer on low flame 45 minutes to 1 hour.

Mrs. Michael Warnken

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Stuffed Hamburgers

Combine:

3 c. coarse, soft bread crumbs
3 tbsp. minced onion
6 tbsp. melted butter or margarine
1½ tsp. poultry seasoning
1½ tsp. salt

Add:

3 tbsp. hot water and blend

Combine:

1 lb. ground beef
½ tsp. salt
dash pepper
1 egg
¼ c. tomato juice

Press meat mixture to a depth of ½ inch into each of 6 greased custard cups. Then put in a layer of the stuffing, and cover with remaining meat mixture. Set custard cups in a pan of hot water, and bake in moderate oven (350 F.) for 45 minutes. Serves 4 to 6.

Mrs. Ralph Bradshaw

Chop Suey

1 lb. round steak
½ lb. pork steak
flour
6 or 7 stalks celery
3 medium onions

Brown meat, add celery, onion, cook a little. Add ½ cup water, salt and pepper. Cook for a few minutes. Add can chop suey vegetables, and 1 can bean sprouts. Cook. Add soy sauce and mushrooms. Stir up and thicken with cornstarch and a little molasses. Serve over steamed rice or fried noodles.

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Steak and Kidney Pie

1 lb. round steak
 ½ lb. beef kidney
 1 onion
 2 potatoes
 2 tbsp. drippings
 salt and pepper
 pie crust

Chop onion and brown in hot drippings. Place to one side. Cut round steak and kidney into cubes and dredge with flour. Brown in hot drippings. Add onion and 1½ cups water, season with salt and pepper. Simmer slowly for 1 hour. Place in deep baking dish, add potatoes cut into pieces and cover with pie crust. Bake in medium oven, 350 F. for 45 minutes.

Mrs. Fred Lord

Braised Beef Tongue

1 beef tongue
 2 onions
 2 carrots
 1 bay leaf
 1 piece bacon
 1 tbsp. butter or drippings
 salt and pepper

Place tongue in heavy saucepan or kettle. Cover with cold water. Bring slowly to a boil and continue boiling slowly for 1 hour. Strain off liquid and save. Skin and trim tongue. Melt butter in saucepan. Add chopped onion and cook till brown. Place tongue in kettle, add browned onion, sliced carrots, chopped bacon, bay leaf, and salt and pepper to taste. Add 3 cups of tongue broth. Simmer slowly for 1 to 1½ hours. Serve with mashed potatoes, green peas or spinach.

Mrs. Fred Lord

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PICKLES AND RELISH

Chili Sauce

12 medium sized ripe tomatoes
 2 sweet red peppers
 2 sweet green peppers
 2 white onions
 $\frac{3}{4}$ c. sugar
 2 c. vinegar
 2 tbsp. salt
 $\frac{1}{2}$ tbsp. cloves
 $\frac{1}{2}$ tbsp. cinnamon
 $\frac{1}{2}$ tbsp. nutmeg
 $\frac{1}{2}$ tbsp. mustard

Peel tomatoes and onions, cutting tomatoes into small chunks and chopping or grinding onions and peppers fine. Mix entire ingredients together in large kettle and cook slowly until thickened to desired consistency.

Pour into sterilized jars and seal.

Mrs. William McGaugh

Chili Sauce

8 little red peppers
 15 ripe tomatoes
 6 onions
 6 apples-Bellflower
 2 c. sugar
 1 pint vinegar
 $1\frac{1}{2}$ tbsp. salt
 1 tsp. cinnamon
 1 tsp. mustard
 1 tsp. allspice
 1 tsp. pepper

Grind apples, onions, tomatoes very fine in course grinder. Mix all ingredients. Cook $1\frac{1}{2}$ hours or until thick as desired.

Mrs. William Lester

Corn Relish

2 doz. ears of corn
 1 qt. chopped cabbage
 1 c. sweet green pepper
 1 c. sweet red pepper
 2 c. chopped onions
 $\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. light corn syrup
 2 tbsp. prepared mustard
 1 qt. vinegar
 1 tbsp. each mustard seed, salt, celery seed
 1 c. water

Boil corn 5 minutes dip in cold water and cut from cob. Combine with other ingredients and simmer 20 minutes. Pack in hot jars, seal at once. Makes 3 quarts.

Mrs. Gaylord Field

Pickled Figs

Measure 5 pints of figs

Prick figs with toothpick 3 or 4 times

Soak over night in brine of 1 c. salt and 1 gal. water. Drain and throw out brine.

Boil figs in 1 c. vinegar and 1 qt. water for 15 minutes. Drain and throw out liquid.

Make syrup of:

1 c. vinegar

5 c. sugar

1½ doz. whole cloves

Put 1 tsp. ground cinnamon and

1 tsp ground nutmeg in bag

Bring syrup to boil. Pour over figs and boil 15 minutes, let stand 24 hours.

Pour off syrup and bring it to a boil—then pour again over figs. Repeat this step once a day for 4 days. On fifth day bring entire mixture (figs and syrup) to boil for 10 minutes. Pack into sterilized jars and seal.

Mrs. William McGaugh

Sweet Pickle

7 pounds fruit (apricots, figs or tomatoes)

3 pounds white sugar

1 quart vinegar

1 tsp. salt

1 tsp. allspice

1 tsp. cloves

2 tbs. cassia buds

Put the spices in a bag to keep the vinegar clear. Boil together slowly four hours (longer will not hurt)

This makes the most delightful sweet pickle you ever tasted.

Bread and Butter Pickles

5 medium cucumbers

3 medium onions

¼ c. salt

1 c. water

½ tsp. celery seed

¾ c. sugar

1 c. vinegar

¼ tsp. tumeric

½ tsp. mustard seed

½ tsp. ginger

Peel and slice the onion and cucumbers thin. Add the salt and let stand 2 hours.

Drain.

Heat vinegar, water, spices and sugar to boiling point. Add cucumbers and onions. Boil slowly until tender

Pack while hot in sterile jars.

Mrs. Vance Rhudy

To Cure Olives

1 can lye dissolve in
6 gallons water
11 gallons olives

Soak in lye water until all the bitter is out then soak in fresh water changing frequently until lye is out. Put in jars.

Make brine of

1 pint salt
6 quarts water

Boil, skim well, let get cold and pour over the olives in jars. (Stationary tubs make an excellent object to soak the olives in, if you wont need one for about a week.)

Mrs. Vincent Jester

Chowder

1 peck green tomatoes
2 heads cabbage
6 large onions
4 cucumbers
3 green peppers
1 small head celery
1 tsp. each cloves, all spice, cinnamon, nutmeg
 $\frac{1}{2}$ gal. vinegar
 $\frac{1}{2}$ c. sugar

Chop or grind the vegetables fine, salt over night. Mix all together and cook for $\frac{1}{2}$ hour. Bottle.

Mrs. Vernon Hansen

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PIES

A "Sure Fire" Pie Crust

Sift 1½ c. flour with
1 tsp. salt
1 tsp. baking powder

Cut ½ cup shortening into flour, add enough cold water to be able to handle. Put in ice box. Can be used anytime.

Mrs. Don Oakes

Pie Crust

Sift 1½ c. flour
Cut in ⅔ c. of shortening
Add ½ tsp. salt and 2 tsp. sugar
Dissolved in ⅓ c. of ice water

Roll out on floured board. Makes one two-crust pie.

Mrs. Jack Bamberger

Plain Pastry

2 c. sifted flour
¾ tsp. salt
⅔ c. shortening
4 - 6 tbsp. ice water

Sift flour and salt together.

Cut in shortening with pastry blender.

Add water a small amount at a time until dough holds shape.

Divide dough.

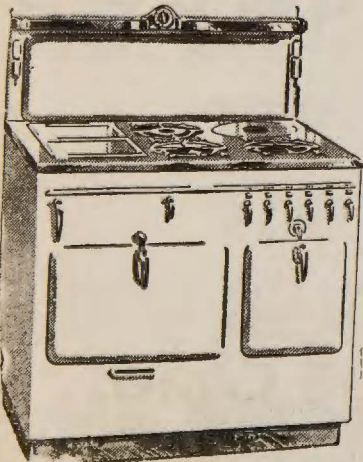
Roll to desired size and line pie tin, being careful not to stretch dough.

If recipe calls for baked pie shell bake in a hot oven (450°) about 15 minutes, or until delicately browned.

Mrs. A. F. Heinold

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Pumpkin Chiffon Pie

1¼ c. canned pumpkin
 ½ c. milk
 ½ tsp. salt
 ½ tsp. ginger
 ½ tsp. cinnamon
 ½ tsp. nutmeg
 1 tbs. (1 envelope) unflavored gelatine
 ¼ c. cold water
 3 stiffly beaten egg whites
 ½ c. sugar
 1 9 inch baked pastry shell

Beat egg yolks and ½ cup sugar until thick.

Add pumpkin, milk, salt and spices.

Cook in double boiler until thick.

Add gelatine softened in cold water.

Stir until gelatine dissolves.

Add egg whites, folding them in after egg whites have been beaten with remaining ½ cup sugar.

Pour into baked pie shell and chill.

Top with sweetened whipped cream and chopped nut meats if desired.

A wonderful, never-fail pie, that melts in one's mouth.

Mrs. Freeman Ashlin

Egg Nog Pie

Beat together:

⅔ c. sugar
 2 tbs. cornstarch
 ¼ tsp. salt
 3 egg yolks, beaten

Add slowly, 1 c. hot milk and 1 tsp. Knox gelatine soaked in 1 tbs. cold water. Cook until thick.

Add 1 tbs. butter and 1 tsp. vanilla, cool to luke warm and then fold in 1 c. whipped cream.

Pour into a baked pie shell and sprinkle with nutmeg. Let set in ice box at least 2 hours before serving.

Mrs. Gerhardt Brinkmann

Fred Conrad

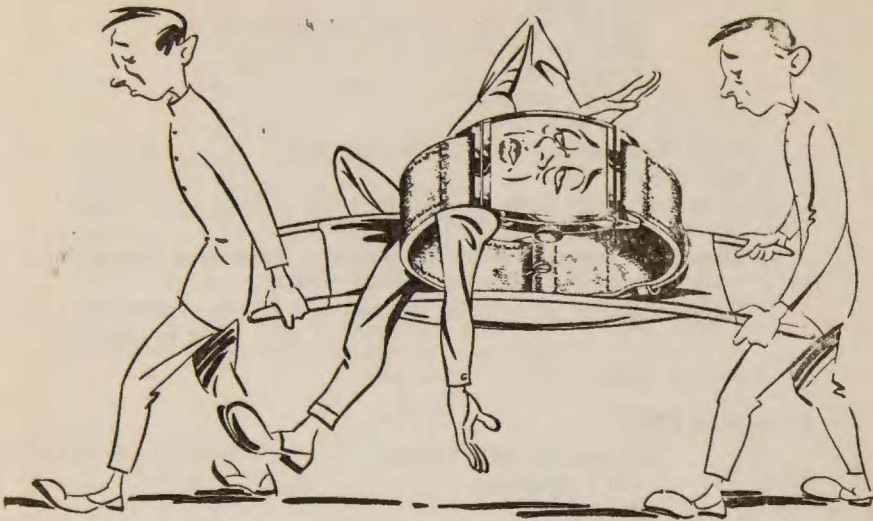
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Rhubarb Custard Pie

2 c. inch pieces rhubarb
 1/3 c. water
 1 c. sugar
 grated rind of 1 orange or lemon
 3 eggs
 1 tbsp. butter
 1 tbsp. cornstarch
 1/2 tsp. salt

Cook rhubarb and add the sugar, lemon or orange rind, salt and butter.

Then add cornstarch moistened with 2 tbsp. cold water. Let all cook in double boiler until thick.

Then pour over the yolks of eggs that have been well beaten. Cool slightly and turn into baked shell.

Make meringue with white of eggs and 3 tbsp. powdered sugar.

Mrs. Reed Ringstrom

Pumpkin Pie

2 eggs, slightly beaten
 1 1/2 c. pumpkin
 3/4 c. sugar
 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. ginger
 1 1/2 c. evaporated milk
 1 unbaked pastry shell

Mix ingredients in order given. Pour into pastry shell. Bake 15 minutes at 425° then 45 minutes at 350°.

Mrs. Elmer Morey

Graham Cracker and Applesauce Pie

Combine:

2 c. graham cracker crumbs
 1/3 c. melted butter or margarine

Mix:

2 c. sweetened applesauce
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg

Place 1/3 of crumb mixture on bottom of 8 inch pie pan and pat smooth. Add a layer of applesauce (1 cup). Continue with another layer of crumbs, then applesauce, topping with crumbs. Place in refrigerator until well chilled. Serve topped with either whipped cream or vanilla ice cream

Mrs. Ralph Bradshaw

Raisin Pie

1/2 package raisins
 3/4 c. sugar
 1 c. sour cream
 1/2 tsp. cloves
 2 egg yolks

Cook and cool. Put in baked pie shell.

Use whites of the eggs for the meringue.

Mrs. Dale Kilday

Pear Crumb Pie

6 fresh or canned pears
 juice of 1 lemon
 1 tsp. lemon rind
 ½ c. sugar
 ⅓ c. soft butter or margarine
 ½ c. flour
 ½ tsp. cinnamon
 ½ tsp. ginger
 ¼ tsp. mace

Line a 10 inch pyrex pie pan with pastry—flute the edges. Chill while preparing the filling.

Core pears and cut in eights and arrange in pie shell. Add the lemon juice, rind and ½ c. sugar.

Prepare a crumb by combining the remaining ingredients (mix with a fork). Carefully sprinkle the crumb mixture over the pears and spread evenly.

Bake at 400° for 45 minutes and cool. Serve with cheese whipped cream around edge as a garnish.

Mrs. David Paschall

Chocolate Cream Pie

1¼ c. sugar
 ½ tsp. salt
 4 tbsp. cornstarch
 2 c. milk
 2 egg yolks
 2 sq. unsweetened chocolate

Mix sugar, salt, cornstarch, milk and cut up chocolate in top of double boiler. Cook over direct flame until thickens. Set over boiling water and cook 5 minutes.

Beat egg yolks slightly and beat into them a little of the hot mixture. Blend egg yolk mixture into mixture in double boiler. Place again over boiling water and cook 5 minutes. Cool. Pour in baked pie shell. Serve with whipped cream topping.

Mrs. Jim Topham

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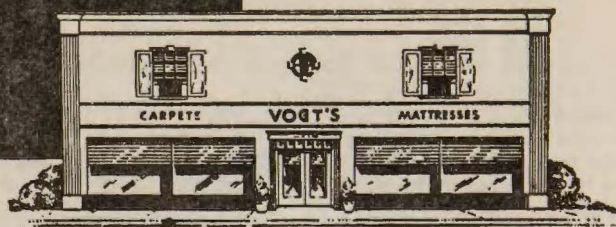
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Lemon Chiffon Pie

- 1 8 inch pie shell (baked and cooled)
- 3 egg yolks (small)
- $\frac{5}{8}$ c. sugar (or $\frac{1}{2}$ c. plus 2 tbsp.)
- $\frac{1}{4}$ tsp. salt
- $\frac{3}{4}$ tbsp. grated lemon rind
- 3 tbsp. unstrained lemon juice
- 3 tbsp. lemon flavored gelatine (jello type)
- $\frac{3}{8}$ c. boiling water (or $\frac{1}{2}$ c. minus 2 tbsp.)
- 3 egg whites (small)
- $\frac{1}{4}$ tsp. cream of tartar

Beat egg yolks (with spoon) in top of double boiler.

Stir in half the sugar (2 tbsp.) then the salt, rind and unstrained fruit juice.

Cook over boiling water, stirring occasionally, until mixture thickens and coats the spoon. (About 10 minutes.)

Stir boiling water into flavored gelatin.

Beat the hot custard into it with the rotary beater.

Cool thoroughly until the mixture begins to set (25 to 45 min.).

Beat slightly to break up, and let stand while making the meringue.

Make a meringue by beating the egg whites with cream of tartar until stiff—then gradually beating in the other half of sugar (5 tbsp.) continuing beating until mixture is stiff and glossy.

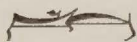
Carefully fold meringue into cooled custard.

Pour into cooled baked pie shell.

Place in refrigerator until set and well chilled (at least 2 hours) before serving.

Mrs. G. H. Brinkmann

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Angel Pie

4 egg whites
 ¼ tsp. cream of tartar
 1 c. sugar

Beat the egg whites until frothy.
 Add the cream of tartar and beat until it holds points.
 Gradually beat in the cup of sugar and beat until stiff.
 Spread in well buttered 9 inch (pyrex preferred) pan.
 Bake one hour in very slow oven. (275° F. for 20 minutes, then 300° for 40 minutes.)

Filling

4 egg yolks
 ½ c. sugar
 3 tbsp. lemon juice
 2 tsp. grated lemon rind
 1 c. cream

Beat the egg yolks until thick and lemon colored.
 Gradually beat in the sugar, and add the lemon juice and rind.
 Cook over hot water until thick, stirring constantly. When both are cool, whip the cup of cream until stiff, and spread ½ over the shell, then spread the lemon custard, then the rest of the cream over the top.
 Let stand at least 24 hours before serving.

Mrs. J. Marr

Butterscotch Pie

¾ c. sifted flour
 1½ c. brown sugar
 ¼ tsp. salt
 2¾ c. scalded milk
 3 egg yolks, slightly beaten
 4 tbsp. butter
 1½ tsp. vanilla
 1 c. coconut—if desired

Combine flour, sugar and salt.
 Add milk slowly.
 Cook in double boiler until thick, stirring.
 Pour small amount of mixture into egg yolks.
 Cook three or four minutes all together.
 Remove from fire and add butter, vanilla and coconut.
 Cool and put in pie shell.
 Top with meringue made of whites of eggs.

Mrs. M. R. Constable

Caramel Pie

3 tbsp. butter
 4 tbsp. flour
 1 c. brown sugar
 1 c. milk.
 2 egg yolks

Cream butter, flour and sugar. Beat eggs with milk and add to creamed mixture. Mix well. Cook in double boiler until thick. Pour in baked pie shell. Top with meringue or whipped cream. 1 tsp. vanilla may be added if desired.

Mrs. Charles McCall

Banana Whip Pie

2 ripe bananas
 1 c. granulated sugar
 $\frac{1}{8}$ tsp. salt
 2 egg whites
 $\frac{1}{8}$ tsp. almond extract
 $\frac{1}{2}$ tsp. vanilla
 1 c. whipping cream

Mash the bananas through a ricer or sieve.

Add the sugar, salt and unbeaten egg whites.

Beat the whole mixture together until it is stiff and frothy.

Add flavoring and fill a baked pie-shell.

Bake at 370° for 20 minutes.

When the pie is done, chill it and spread the top with whipped cream.

The colder this pie is, the more luscious it tastes.

Mrs. Vance Rhudy

Shoo-Fly Pie

1 recipe plain pastry
 1½ c. sifted flour
 1 c. brown sugar
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{4}$ c. shortening
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ c. hot water
 $\frac{1}{2}$ c. molasses

Line two pie pans with pastry. Make crumbs by combining flour, sugar, salt and shortening. Dissolve soda in hot water and combine with molasses. Add $\frac{3}{4}$ of crumbs to molasses and pour into pastry lined pans. Top with remaining crumbs. Bake in hot oven (450°) ten minutes, then reduce to 350° and bake 20 to 30 minutes longer or until firm. Makes two 9 inch pies.

Mrs. A. F. Heinold

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Pecan or Walnut Pie

3 eggs
 1 c. white sugar
 1 c. white Karo syrup
 1 c. chopped nuts
 1 lump butter size of walnut
 Flavor with vanilla

Mix all ingredients and pour in uncooked pie crust and bake for 20 minutes in moderate oven.

Miss Ruth Favourite

Cherry Pie

1 can sour pitted cherries
 2 c. liquid (cherry juice and water)
 2 - 3 c. sugar
 4 tbsp. cornstarch
 1 tbsp. lemon juice
 1 tsp. butter

Line bake pie shell with drained cherries. Cook cherry juice and water in top of double boiler with blended sugar and cornstarch until thickened (about 20 minutes). Add butter and lemon juice. Cool with cover on pan then pour over cherries in pie shell. Chill until firm. Garnish with whip cream.

Mrs. Perry Hayden

Custard Pumpkin Pie

1 c. pumpkin
 1 c. sugar
 1 tsp. cinnamon
 $\frac{1}{4}$ tsp. ginger
 $\frac{1}{4}$ tsp. allspice
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. cloves
 2 eggs
 1 c. milk (can preferred-richer)
 2 tbsp. butter

Mix thoroughly and bake about 40 minutes in 350° oven.

Mrs. Don Oakes

Lemon Chiffon Pie

1 baked pie shell
 3 eggs, separated
 1 c. sugar
 1 lemon

Beat egg whites stiff; add $\frac{1}{2}$ c. sugar and beat smooth. Beat egg yolks light, beating in remaining sugar. Add juice of lemon to yolk mixture and cook in double boiler until the consistency of mayonnaise. Pour the hot mixture over the egg whites, folding it in lightly. Pour into the baked pie shell and put into hot oven to brown (not longer than 3 minutes.)

Mrs. Dominic Tavaglione

PUDDINGS

Pineapple Special

- 2 c. boiling water
- 1 c. brown sugar
- 2 tbsp. cornstarch, moistened with a little cold water
- Pinch salt
- 1 small can crushed pineapple
- Lemon juice to taste (about 1 tbsp.)

Add brown sugar and salt to the boiling water, stir in the moistened cornstarch and cook until clear, being careful not to burn. Remove from fire. When cool, add pineapple and lemon juice. Sprinkle top with chopped nuts. For extra swank, top with whipped cream and a cherry.

Mrs. Russell Mohn

Date Pudding

- 2 eggs
- 1 c. sugar
- 4 tsp. sweet milk
- 1 tsp. baking powder
- 1 c. dried bread crumbs
- 1 c. chopped nutmeats
- 1 or 2 c. chopped dates

Beat the eggs, and add the other ingredients in the order given. Put into a buttered pudding dish and set this into a pan of hot water in a moderate oven (375°). Bake 40 minutes. Serve with plain or whipped cream. Makes 7 or 8 small servings.

Mrs. V. Jester

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Zwieback Pudding

FILLING—

Butter size of egg
3 c. milk
1 c. sugar
4 eggs
3 tbsp. flour (rounded)
Pinch salt
Flavoring

Cook in double boiler 20 minutes, then add yolks and cook 2 minutes longer. Let cool and add flavoring.

CRUST—

1 pkg. zwieback (ground)
 $\frac{3}{4}$ c. sugar
1 tsp. cinnamon
 $\frac{1}{2}$ c. melted butter

Save 1 c. for top, put rest in pan and pat around bottom and sides and bake in slow oven 10 or 15 minutes. Let cool, add filling. Put whites of egg beaten stiff with sugar in it. Then sprinkle the cup of crumbs on top and bake slowly for 20 minutes. Serve with whipped cream. This makes 12 servings.

Mrs. William Lester

Steamed Sponge Pudding

2 ozs. butter or margarine
4 ozs. flour
1 tsp. baking powder
2 ozs. sugar
1 egg
Jam
3 tsp. milk

Grease mould or basin. Put thick layer of jam in the bottom of mould. Beat butter and sugar to a cream then beat in beaten egg. Stir in milk. Fold in flour, which has been sifted with baking powder. Turn mixture into mould or basin, cover with greased wax paper and tie on securely with string. Steam in covered pan of boiling water for $1\frac{1}{2}$ hours. Only add boiling water to pan, if necessary.

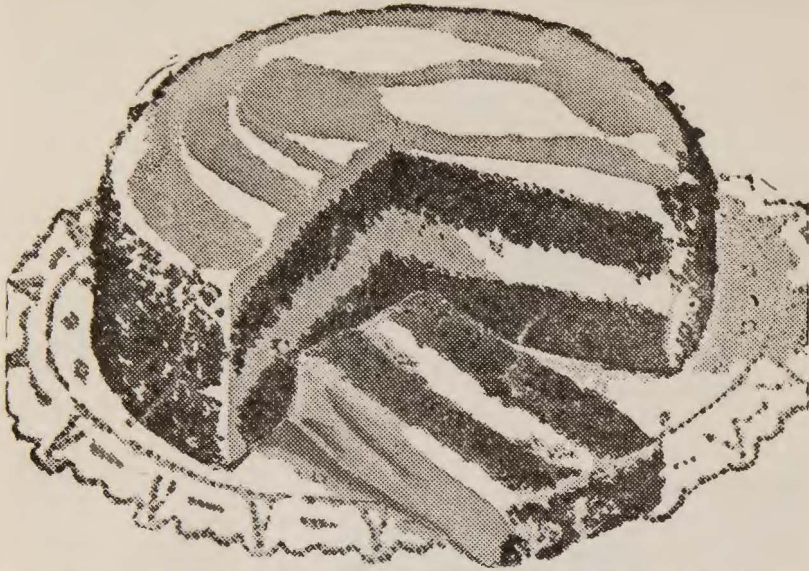
Mrs. Fred Lord

Persimmon Pudding

1 c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ c. milk
1 tsp. vanilla
1 c. persimmon pulp
1 c. sugar
 $\frac{1}{2}$ c. walnuts
 $\frac{1}{2}$ c. raisins

Sift flour, soda, salt and cinnamon. Sieve persimmons. Add sugar and vanilla. Add flour alternately with milk. Add nuts and raisins. Mix well. Turn into buttered pudding dish. Place in pan of hot water and steam in moderate oven for 1 to $1\frac{1}{2}$ hours. Serve hot with custard sauce.

Mrs. Jim Topham



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English Plum Pudding

- ½ lb. seeded raisins
- ½ lb. currants
- ½ lb. citron
- ½ lb. beef suet (chopped fine)
- ½ lb. grated bread
- 4 eggs
- ¼ lb. granulated sugar
- 1 c. milk
- ½ tsp. nutmeg
- ½ tsp. cinnamon
- ¼ tsp. cloves
- ½ tsp. orange peel cut fine
- ½ tsp. soda (dissolved in tbsp. boiling water)
- ½ tsp. salt

Mix well, pour in greased and floured pans or cans $\frac{2}{3}$ full.
Steam 3 hours.

Mrs. Carl Davis

Carrot Pudding

- 1 c. raw grated potatoes
- 1 c. raw grated carrots
- 1 c. flour (heaping)
- 1 c. sugar
- 1 tsp. soda
- ½ tsp. nutmeg
- 1 tsp. cinnamon
- ¼ tsp. cloves
- ½ c. melted butter
- ½ c. seeded raisins, well floured
- ½ c. currants, well floured

Put potatoes in mixing bowl, add carrots then butter, sugar, flour and spices. Pour in greased cans and boil or steam 3 hours. Serve with lemon or vanilla sauce. Very good inexpensive "plum" pudding.

Mrs. Vernon Hansen

Baked Custard

- 3 slightly beaten eggs
- ¼ c. sugar
- ¼ tsp. salt
- 2 c. scalded milk
- ½ tsp. vanilla—nutmeg

Bake in cups set in hot water at 325° about 30 to 40 minutes.

Mrs. Edward Lamar

Steamed Chocolate Pudding

- 1 egg
- 1 c. sugar
- 1 sq. chocolate, melted or 3 tbsp. cocoa
- ½ c. milk
- 2 tsp. melted butter
- 1 c. flour
- 4 tsp. baking powder

Mix ingredients and steam one hour. Serve with vanilla sauce or hard sauce.

Mrs. Jack Bamberger

Lemon Cups

- 1 c. sugar
- 4 tbsp. flour
- $\frac{1}{8}$ tsp. salt
- 2 tbsp. butter, melted
- 5 tbsp. lemon juice
- Grated rind of 1 lemon
- 3 well beaten egg yolks
- $1\frac{1}{2}$ c. milk
- 3 stiffly beaten egg whites

Combine sugar, flour, salt and butter; add lemon juice and rind. Add to egg yolks and milk. Mix well. Fold in egg whites and pour into greased custard cups. Bake in pan of hot water in moderate oven (325°) 45 minutes. When baked, each dessert will have custard on the bottom and sponge cake on top. Serves 8.

Mrs. Harris Moore
Mrs. Martin Vaught

Grape-Nut Puff Pudding

- 1 tsp. grated lemon rind
- 4 tbsp. butter
- 1 c. sugar
- 2 egg yolks, well beaten
- 3 tbsp. lemon juice
- 2 tbsp. flour
- 4 tbsp. grape-nuts
- 1 c. milk
- 2 egg whites stiffly beaten

Add lemon rind to butter and cream well. Add sugar gradually, blending after each addition. Add egg yolks and beat thoroughly; then lemon juice. Add flour, grape-nuts, and milk, mixing well. Fold in egg whites. Turn into greased baking dish and place in pan of hot water. Bake in slow oven (325°) one hour and 15 minutes. When done, pudding has crust on top, custard below. Serve cold with cream. Serves six.

Mrs. Vernon Hansen

Francis L. McDowell

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Suet Pudding

1 egg
 1 c. sugar
 1 c. chopped suet
 Pinch salt
 1 tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 1 c. sour milk with
 1 tsp. soda dissolved in it
 2 c. flour (heaping)
 1 c. raisins
 Citron
 Nuts or any fruit you care for
 $\frac{1}{2}$ tsp. vanilla

Cream sugar and egg together and add the chopped suet, add sour milk and soda and remaining ingredients. Turn into well greased cans and steam 2 hours. Serve with sauce.

Mrs. Reed Ringstrom

Boysen Berry Pudding

1 tbsp. butter
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{8}$ tsp. salt
 4 c. Boysen berries
 $\frac{1}{2}$ c. sugar
 1 egg, beaten
 $\frac{1}{2}$ c. sour milk
 $\frac{1}{4}$ c. butter
 1 c. flour
 $\frac{1}{4}$ tsp. soda
 $1\frac{1}{2}$ tsp. baking powder

Carmelize the berries with the butter, brown sugar and salt. Heat for 5 minutes, until thoroughly coated. Make a cake batter of the rest of the ingredients, pour over the top of the berry mixture. Bake for 30 minutes in moderate oven. Serve hot with plain or whipped cream.

Mrs. Peter H. Clarke

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pudding

1 c. brown sugar
 ¼ c. water
 Place in a pan and simmer
 1 c flour
 ¼ tsp. baking powder
 1 c. raisins
 ½ c. sugar
 pinch salt
 ¼ tsp. nutmeg and cloves
 1 tsp. cinnamon
 Milk to make a thick paste

Mix above ingredients and drop by spoon in batter. Bake in moderate oven about 35 to 40 minutes.

Mrs. Curtis Charles

Christmas Bread Pudding

⅓ c. butter
 1 c. light brown sugar
 4 eggs
 1½ c. seedless raisins
 ½ c. sliced citron
 ½ c. sliced candied pineapple
 4 tbsp. flour sifted with
 2 tsp. baking powder
 ½ tsp. salt
 ½ tsp. cinnamon
 ½ tsp. nutmeg
 2 c. bread crumbs

Cream sugar and butter. Add eggs. Mix bread crumbs, flour, spices and fruit. Add to the first mixture and put in tightly covered greased pan to steam. Steam 3 hours.

Mrs. Peter H. Clarke

Rice Pudding

2 eggs
 2 c. milk
 ½ c. raisins
 ⅓ tsp. cinnamon or nutmeg
 1¼ c. cooked rice
 ¼ tsp. salt
 ½ c. sugar
 1 tbsp. powdered sugar

Separate the whites and yolks of the eggs, add to the yolks two tablespoons of the milk and place the rest of the milk on the fire in a double boiler. Wash the raisins, put them in the milk and cook until soft (about fifteen minutes). Add the rice, cook five minutes longer, then stir in the yolks of the eggs and the salt, sugar and spice. Stir well, cook for two or three minutes, remove from the fire and pour the pudding into the serving-dish. Beat the whites of the eggs light, add sugar, spread the meringue on top of the pudding and brown delicately in the oven. Serve cold.

Mr. Ralph Bradshaw

Jello Pudding Dessert

Prepare one package of your favorite jello and one package of chocolate, butter-scotch or vanilla jello pudding, in the usual manner.

When the pudding is thickened fill sherbet glasses $\frac{1}{2}$ full. Then when the jello has cooled, pour carefully on top of pudding and place in refrigerator. When firm, serve with whipped cream. Makes about 6 sherbet glasses.

Mrs. Martin Vaught

Persimmon Pudding

1 c. sugar
1 tsp. soda
 $\frac{1}{2}$ tsp. cinnamon
1 c. persimmon pulp
1 egg
1 c. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. milk
1 tsp. vanilla

Sift dry ingredients, mix milk, pulp, beaten egg, melted butter, and vanilla.

Beat until smooth, turn into greased covered dish and bake for 1 hour 325° . Serve with whipped cream.

Mrs. J. H. Wingate

Yorkshire Pudding

2 eggs
1 c. milk
 $\frac{2}{3}$ c. flour

Beat well. Place in greased skillet below roast of beef. Bake 30 to 45 minutes at 250 F. Serve with gravy.

Mrs. Jim Topham

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SALADS

Suggestions for Fruit Salad

1. Diced apple, celery and chopped walnuts on water cress.
 2. Unpeeled diced apples with seeded grapes and cream cheese balls on lettuce.
 3. Fresh or canned apricots or peaches, filled with cream cheese, chopped nuts and raisins on lettuce.
 4. Peeled avocado halves filled with diced orange or grapefruit, or both, on lettuce.
 5. Cut bananas in thirds crosswise and lengthwise. Roll in minced peanuts. Serve on orange or pineapple slices on lettuce.
 6. Banana slices, diced fresh pineapple and strawberries on lettuce.
 7. Rings of cantaloupe filled with raspberries or boysenberries on lettuce.
 8. Sliced fresh peaches and oranges on water cress.
 9. Fresh or canned pear halves filled with chopped pecans and cream cheese softened with honey.
 10. Sliced tangerines with chopped mint on water cress.
- Serve above salads with any desired salad dressing.

Suggestions for Vegetable Salads

1. Canned artichoke hearts, tomato wedges, crumbled blue cheese, and mixed salad greens.
2. Cooked or canned asparagus tips on tomato slices with water cress.
3. Overlapping beet, cucumber, and raw onion slices on romaine.
4. Grated raw carrots with seedless raisins on lettuce.
5. Tomato slices, with cream cheese mixed with top milk and minced onion spread between them sandwich fashion, on lettuce.
6. Avocado halves filled with a mixture of cottage cheese, minced onion and a dash of Worcestershire.
7. Small tomatoes stuffed with cottage cheese and chopped chives or egg salad.
8. Sliced pickled beets topped with slices of hard-cooked eggs on lettuce.
9. Lettuce chunks, sliced hard-cooked eggs, chopped green onions and bits of crisp bacon tossed together with french dressing.
10. Shredded cabbage, kidney beans, chopped onion and green pepper.

Serve above salads with any desired salad dressing.

Heavenly Salad

- 16 marshmallows
- $\frac{3}{4}$ c. pineapple juice
- Juice of $\frac{1}{2}$ lemon
- 1 c. crushed pineapple
- 1 pt. cottage cheese
- 1 banana, crushed
- $\frac{3}{4}$ c. heavy cream, whipped

Heat marshmallows and 2 tablespoons of pineapple juice in saucepan over low flame. Fold over until marshmallows are melted. Remove from heat and continue to fold in remaining ingredients. Turn into refrigerator tray and freeze.

Mrs. A. F. Heinold

Cabbage and Pineapple Salad

Combine:

- 3 c. shredded raw cabbage
- 1 c. crushed or cubed pineapple
- $\frac{1}{4}$ c. sliced stuffed olives

Beat together:

- $\frac{3}{4}$ c. heavy cream or evaporated milk
- 2 tbsp. vinegar
- $\frac{1}{4}$ tsp. granulated sugar
- $\frac{1}{4}$ tsp. salt

Pour dressing over salad and blend well. Serves 6.

Mrs Ralph Bradshaw

Wilted Lettuce Salad

Saute:

- 4 or 5 slices of bacon

Remove it from the pan. Break it into small pieces.

Add to the drippings:

- $\frac{1}{4}$ c. mild vinegar
- 1 tsp. fresh herbs, chopped (optional)

Heat this and add the bacon. Pour the dressing while hot over:
Lettuce

Serve it at once with:

- Sliced hard-cooked eggs.

Kidney Bean Salad

Place in a colander the contents of:

- 1 (no. 2) can of kidney beans

Pour hot water over them to remove sauce. Drain well and chill. Combine them with:

- 3 hard-cooked eggs, sliced
- $\frac{1}{2}$ c. chopped celery
- 2 tbsp. minced onion
- 6 small sour-sweet pickles, chopped
- $\frac{1}{4}$ c. mayonnaise thinned with $\frac{1}{4}$ c. tomato catsup
- 1 tsp. salt

Add, if needed, additional seasonings.

Serve the salad in lettuce cups garnished with parsley.

Tomato Salad

Dissolve:

- 1 package lemon jello

in:

- 1 c. boiling water

Add:

- 1 can condensed tomato soup
- 2 tbsp. vinegar

Chill until partially set. Add:

- $\frac{3}{4}$ c. grated carrots
- $\frac{1}{2}$ c. chopped green pepper
- $\frac{1}{2}$ c. chopped celery
- $\frac{1}{2}$ c. sliced stuffed green olives

Pour into mold and chill until firm.

Mrs. Vance Rhudy

Pear and Grape Salad

Peel and halve:

3 fresh pears

or drain:

6 halves canned pears

Thin:

1 package cream cheese

with:

Cream

to make a good consistency to spread. Cover each pear half with a coating of cheese. Press into cheese, close together to look like a bunch of grapes.

Seeded red or green grapes, halved

Combine:

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

$\frac{1}{4}$ c. chopped nuts

Arrange a spoonful of mayonnaise and nut mixture on a lettuce nest. Cover with decorated pear and insert as a stem, pieces of parsley stem from which the leaves have been removed.

This makes a very pretty party salad and is equally as delicious tasting.

Mrs. Vernon Hansen

Holiday Delight Salad

Dissolve:

1 package lemon jello

in:

1 c. canned pineapple juice (heated)

Cool with:

1 c. ginger ale

When partially congealed, add:

1 c. shredded cabbage

1 c. diced pineapple

$\frac{1}{2}$ c. quartered marshmallows

Turn into mold and chill until firm. Serve with salad dressing into which has been folded some whipped cream.

Mrs. Perry Hayden

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3708 Main Street

Riverside, California

Favorite Potato Salad

Peel and cut into $\frac{3}{4}$ inch cubes:
6 medium-sized boiled potatoes

Combine with:

1 large onion, finely diced
 $\frac{1}{2}$ cucumber, finely diced
1 hard-cooked egg, chopped
2 stalks celery, diced
 $\frac{1}{2}$ green pepper, minced

Season to taste and marinate lightly with:
Dash of vinegar

Use following ingredients to own taste:

Chopped parsley
Paprika
Salt
Pepper
Dry Mustard
Sweet pickle, diced fine
Mayonnaise

Mix in mayonnaise well, using enough to coat and cover salad well without drowning it. Serves 4 to 6.

The dash of vinegar adds piquancy and tang, and be sure to use enough salt!

Mrs. Freeman Ashlin

Cranberry Salad

Dissolve:

1 package orange jello
1 c. sugar

in:

2 c. boiling water

Cool until slightly thickened. Add:

2 c. raw cranberries, ground
1 tbsp. lemon juice

1 orange, peeled and ground
1 c. celery, chopped fine
Pinch of salt

Pour into mold and chill until firm. Unmold and serve with mayonnaise. Serves 7.

Mrs. Wilson Preston

Supper Salad

Use tuna, salmon, shrimp, lobster, or crab meat as base of salad. Add:

2 hard-cooked eggs, chopped
 $\frac{1}{2}$ c. diced celery
1 c. cooked rice
1 tsp. onion salt
1 diced tomato
As much chopped lettuce as desired
Salt to taste

Toss lightly with:

Mayonnaise or salad dressing

Serve with hot rolls, biscuits, or crackers and relishes.

Mrs. Edward Leavitt

Hot Potato Salad

Cook in their jackets until tender:
6 medium-sized potatoes

Peel and dice while hot. Add:
2 hard-cooked eggs, sliced
1 large onion, sliced thin
1 tbsp. chopped parsley
Salt and pepper

Heat in a skillet until crisp:
4 or 5 slices of bacon, cut fine

Add and heat to boiling:
 $\frac{1}{2}$ c. vinegar
1 tsp. sugar

Pour these ingredients over potatoes, mix well and let stand in a warm place until ready to serve.

Serves 6.

Mrs. Ralph Bradshaw

Mimosa Salad

Mix together:
3 hard-cooked eggs, diced
1 c. cold boiled rice
 $\frac{1}{2}$ c. cooked beets, diced
 $\frac{1}{2}$ pimiento, chopped
 $\frac{1}{2}$ tsp. grated onion

Season lightly with:
Salt
Pepper
Celery salt
Paprika

Mix again, toss lightly with:
Mayonnaise or salad dressing

Serve on lettuce leaves with crackers spread with cream cheese.

Mrs. Fred D. Lord

Tomatoes filled with Ham Salad

Combine:
2 hard-cooked eggs, chopped
1 c. ground or minced ham
 $\frac{1}{2}$ c. chopped celery
 $\frac{1}{4}$ c. chopped stuffed olives
2 sweet pickles chopped
1 tbsp. minced onion

Moisten these ingredients with:
Mayonnaise or salad dressing

Skin:
4 tomatoes

Hollow them. Sprinkle the hollows with salt. Invert and drain for a few minutes. Fill them with the ham salad and place each on:

Lettuce leaf

Garnish with:
Sprigs of parsley

Serves 4.

Mrs. Ralph Bradshaw

SALAD DRESSINGS

MAYONNAISE (Basic Recipe)

Beat:

2 egg yolks

Combine and beat in thoroughly:

$\frac{1}{2}$ tsp. powdered sugar

$\frac{3}{4}$ tsp. salt

$\frac{1}{4}$ tsp. dry mustard

$\frac{1}{8}$ tsp. cayenne pepper

Add 1 tablespoon at a time, and beat thoroughly after each addition:

1 $\frac{1}{2}$ c. cold salad oil

Combine and beat in:

2 tbsp. vinegar

2 tbsp. lemon juice

Add and beat in:

1 tbsp. boiling water

Note: If oil is added too rapidly mayonnaise may curdle. If this happens, immediately beat curdled mixture into another egg yolk. Then continue adding rest of oil then vinegar and lemon juice.

Caper Mayonnaise

Combine:

$\frac{3}{4}$ c. mayonnaise

1 tsp. capers

1 tsp. minced canned pimento

$\frac{1}{2}$ tsp. tarragon vinegar

Serve on fish or vegetable salads.

Cream Mayonnaise

Combine:

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

$\frac{1}{2}$ c. heavy cream whipped

Serve on fruit salads.

Herb Dressing

$\frac{3}{4}$ c. mayonnaise

2 tsp. chopped chives

1 tsp. minced parsley

1 tsp. minced dried herbs

$\frac{1}{2}$ tsp. lemon juice

$\frac{1}{2}$ tsp. Worcestershire sauce

Serve on meat or fish salads.

Roquefort Cheese Dressing

Combine:

$\frac{3}{4}$ c. mayonnaise

$\frac{1}{4}$ c. crumbled Roquefort cheese

$\frac{1}{2}$ tsp. Worcestershire sauce

Serve on salad greens or vegetable salad.

Swiss Cheese Dressing

Combine:

- $\frac{3}{4}$ c. mayonnaise
- $\frac{1}{4}$ c. finely-slivered Swiss cheese
- A few caraway seeds

Serve on vegetable salads.

Thousand Island Dressing

Combine:

- $\frac{1}{2}$ c. mayonnaise
- $\frac{1}{4}$ c. chili sauce
- 1 tbsp. celery, chopped fine
- 1 tbsp. pimiento, chopped fine
- 1 tbsp. green pepper, chopped fine
- $\frac{1}{4}$ c. heavy cream, beaten until stiff

Mrs. Vincent Jester

Cole Slaw Dressing

Beat in a sauce pan:

- 1 egg
- Dash of salt

Add and heat slightly:

- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c. thin cream

Dissolve:

- $\frac{1}{2}$ tsp. dry mustard

in:

- $\frac{1}{2}$ c. vinegar

Add to above mixture and cook until slightly thick, 3 to 5 minutes. Remove from flame and add:

- 1 tbsp. butter or margarine

Store in glass jar in refrigerator. Makes approximately $1\frac{1}{2}$ cups.

Mrs. Vance Rhudy

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FRENCH DRESSING I

Combine and beat with hand or electric beater until smooth and well blended:

$\frac{3}{4}$ c. salad oil
 4 tbsp. lemon juice
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. granulated sugar
 Speck pepper
 Dash paprika

Makes 1 cup

Mrs. Ralph Bradshaw

Fruit French Dressing

Substitute any fruit juice for lemon juice and use on fruit salads

Lime French Dressing

Substitute lime juice for lemon juice and add 2 tbsp. powdered sugar. Serve on fruit salads.

Cranberry Dressing

Combine and beat well:

$\frac{1}{2}$ c. French dressing I
 2 tbsp. or more cranberry jelly

Serve on fruit salads.

Use seasoned vinegars, namely: tarragon, garlic or eschalot, in place of lemon juice.

For a salad of cold lamb, add mint; for duck or goose, add sage or sweet marjoram; with fish, oysters, clams, or scallops, add sweet basil.

Mrs. Ralph Bradshaw

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FRENCH DRESSING II

Combine in a jar:

- 1 8 oz. can Tomato soup
- 1 c. mild vinegar
- 2 tsp. salt
- $\frac{1}{2}$ tsp. paprika
- $\frac{1}{4}$ tsp. pepper
- 1 tsp. onion juice
- 1 tbsp. Worcestershire sauce
- 1 tbsp. dry mustard
- $1\frac{1}{2}$ c. salad oil
- $\frac{1}{2}$ c. granulated sugar
- 1 clove garlic (peeled and sliced in two)

Shake until thoroughly mixed. Let stand about 24 hours. Shake well before using.

Mrs. M. R. Constable

Roquefort Cheese Dressing

Combine and mix well:

- $\frac{3}{4}$ c. French dressing II
- $\frac{1}{4}$ c. crumbled Roquefort cheese

Serve on plain lettuce, salad greens or vegetable salad.

Vinaigrette Dressing

Combine and mix well:

- $\frac{3}{4}$ c. French dressing II
- 1 tbsp. chopped pimiento
- 1 tbsp. chopped cucumber pickle
- $\frac{3}{4}$ tbsp. chopped green pepper
- $\frac{1}{2}$ tbsp. chopped parsley
- $\frac{1}{2}$ tbsp. chopped chives or onion

Serve on vegetable salad.

Anchovy Dressing

Combine and mix well:

- $\frac{1}{2}$ c. French dressing II
- 1 tbsp. anchovy paste

Serve on plain lettuce, salad greens or vegetable salads.

Herb Dressing

Combine and mix well:

- $\frac{1}{2}$ c. French dressing II
- 1 tbsp. minced parsley
- 1 tsp. powdered marjoram
- Pinch of powdered thyme

Serve on vegetable or meat salad.

SANDWICHES
Filled Rolls

Put through a food chopper:

- 1 lb. Tillamook cheese
- 1 10 oz can chopped olives
- 6 hard boiled eggs
- 1 small can green peppers
- 1 onion

Add and mix well:

- 1 small can tomato sauce
- 1 tsp. celery salt
- $\frac{1}{4}$ lb. melted butter

Spread mixture between cut finger rolls and heat in a slow oven. This amount will spread 4 dozen small rolls.

Mrs. Vincent Jester

Open Cheese Sandwiches

Combine:

- 2 eggs, well beaten
- 2 c. sharp cheese grated
- 1 tsp. Worcestershire sauce
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. paprika

Spread on:

- 6 slices of bread, toasted on bottom side

Top with:

- Small bits of bacon

Broil 8-10 minutes, until cheese melts and bacon is crisp. Six generous servings.

Mrs. Herbert Robertson

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SUGGESTION FOR SANDWICH FILLINGS (recipes given will fill about 6 sandwiches)

Chicken Salad

Combine:

- 1½ c. chopped cooked chicken
- ¼ c. chopped celery
- 2 tbsp. chopped olives
- ¼ tsp. salt
- 4 to 6 tbsp. mayonnaise

Tuna Special

Combine:

- 1 c. canned tuna, flaked
- ¼ c. chopped celery
- ¼ c. chopped walnuts
- ¼ c. chopped olives
- ½ tsp. salt
- 4 to 6 tbsp. mayonnaise

Ham and Egg—Western Style

Combine:

- 5 eggs, slightly beaten
- 3 tbsp. water
- 1¼ c. chopped ham
- 1 tbsp. onion, chopped fine
- ¾ tsp. salt
- ¼ tsp. pepper.

Drop from tablespoon on to greased frying pan, spreading to form flat cakes. Brown on both sides.

Pedigreed Pups

Split lengthwise:

- 8 frankfurters

Spread insides with:

- Prepared mustard
- Pickle relish

Insert into each frankfurter:

- ½ slice American cheese (4 square slices needed)

and wrap in a spiral with:

- Bacon (8 slices needed)

Secure at each end with a toothpick. Broil slowly until cheese is melted and bacon is done. Place in:

- 8 warm frankfurter buns

and serve immediately. Makes 8 sandwiches

Mrs. Ralph Bradshaw

Ham Salad Rolls

Combine:

- 1½ c. cooked, chopped or ground ham
- ½ c. mayonnaise
- ½ c. celery, diced fine
- ¼ tsp. salt
- ½ tsp. pepper
- ¼ c. chopped sweet pickles

Cut a long gash along the top from end to end in:

- 4 finger rolls

Fill cavity with ham salad. Serve with a slice of hard-cooked egg on the top of each roll and garnish with parsley.

Mrs. John McIntyre

Toasted Deviled Hamburgers

Combine:

- 1 lb. ground beef
- $\frac{1}{2}$ c. chili sauce
- $1\frac{1}{2}$ tsp. prepared mustard
- $1\frac{1}{2}$ tsp. bottled horseradish
- 1 tbsp. minced onion
- $1\frac{1}{2}$ tsp. Worcestershire sauce
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper

Toast on one side:

- 8 slices white bread

Spread the untoasted side of each slice with some of the meat mixture. Broil under a medium flame about 6 minutes. Cut each slice in half.

Mrs. Dale Kilday

Sandwich Loaf

Cut the crusts from:

- A loaf of white or whole wheat bread

Cut the loaf into 4 lengthwise slices. Butter the inner sides of the slices and spread them with a layer of:

- Chicken, tuna, or ham salad

a layer of:

- Mashed avocado moistened with lemon juice

a layer of

- Egg salad

or with any good combination of salad or sandwich ingredients. Wrap the loaf firmly in a moist towel, chill it well, unwrap and place it on a platter. Cover it with:

- 1 large package of softened cream cheese

Garnish the loaf with any of the following:

- Pimiento
- Sliced hard-cooked eggs
- Stuffed olives
- Parsley
- Water cress

To serve, cut in slices.

* * * *

This is a meal in itself, an excellent luncheon dish with potato chips and assorted sweet pickles, with coffee and dessert.

Mrs. Ralph Bradshaw

Lunchettes

Toast on one side

- 4 slices white bread

Spread untoasted side with:

- Butter
- Mayonnaise

Place on each slice:

- A thin slice of onion
- A slice of tomato

Season with:

- Salt and pepper

Cover tomato with:

- A slice of American cheese
- A slice of bacon

Place lunchettes under a broiler until cheese melts and bacon is crisp.

Mrs. Ralph Bradshaw

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SAUCES

White Sauce

THIN—

1 tbsp. butter
 1 tbsp. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
 1 c. milk

Melt butter, remove from heat; add flour and seasoning. Mix well. Add milk and cook slowly until thickened, stirring constantly. Makes 1 cup.

MEDIUM—

Use 2 tbsp. butter and 2 tbsp. flour

THICK—

Use 3 tbsp. butter and 3 tbsp. flour

CHEESE SAUCE—

To hot medium White Sauce add $\frac{1}{2}$ to 1 cup grated American cheese. Stir until cheese is melted.

Mrs. Reed Ringstrom

Hard Sauce

$\frac{3}{4}$ c. butter
 2 c. sifted powdered sugar
 1 tsp. vanilla

Cream butter and sugar gradually, and continue creaming until fluffy. Add vanilla; beat well. Chill. Makes $1\frac{1}{2}$ cups.

Custard Sauce

2 or 3 tbsp. sugar
 2 egg yolks, slightly beaten
 1 cup cold milk
 Dash of salt
 $\frac{1}{2}$ tsp. vanilla

Add sugar to egg yolks, then add milk gradually, stirring vigorously. Cook in double boiler until mixture coats spoon, stirring constantly. Cool. Add vanilla. Makes $1\frac{1}{4}$ cups.

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Cranberry Sauce

- 1 lb. cranberries
- 2 c. sugar
- $\frac{1}{2}$ c. cold water

Place all three ingredients in a saucepan and boil slowly for 20 minutes. As the cranberries boil, a foam will form on the top. Skim this foam off from time to time. After boiling for 20 minutes remove from stove and chill. Do not mash. Serve them just as they are; the berries will be whole and transparent and the juice a heavy jelly when cold.

Beet Sauce for Fish

- 1 $\frac{1}{2}$ c. medium white sauce
- 3 tbsp. vinegar
- 3 tbsp. brown sugar
- $\frac{3}{4}$ c. cooked beets chopped fine
- 1 tbsp. horseradish

Add vinegar to white sauce. Beets and horseradish should be added just before serving. Serve hot.

Mrs. Lester Oaks

Chocolate Sauce

- $\frac{1}{2}$ c. cocoa
- 1 c. granulated sugar
- Dash of salt
- 2 tbsp. corn syrup
- $\frac{1}{2}$ c. milk
- $\frac{1}{4}$ tsp. vanilla
- 1 tbsp. butter

Add all ingredients except vanilla and butter. Place in pan over low heat and stir until sugar is dissolved. Cook without stirring until a jellied mass is formed when dropped in cold water. Remove from fire and stir in vanilla and butter. Cool to luke warm then beat well. Store in refrigerator until used. Makes one cup syrup. Delicious over ice cream. If syrup becomes too thick, cream or condensed milk may be added.

Mrs. Vernon Hansen

Vanilla or Lemon Sauce

- $\frac{1}{2}$ c. sugar
- 1 tbsp. cornstarch
- 1 tsp. vanilla
- 2 tbsp. butter
- 1 c. boiling water
- Dash of salt

Mix sugar, salt and cornstarch, add boiling water. Cook until thick and clear, stirring constantly. Continue cooking over hot water for about 20 minutes. Remove from heat and add butter and flavoring.

For Lemon Sauce—Use grated rind and juice of $\frac{1}{2}$ lemon instead of vanilla.

For Orange Sauce—Use grated rind and juice of $\frac{1}{2}$ orange instead of vanilla.

Hollandaise Sauce

2 tbsp. butter
 1 tbsp. flour
 1 c. boiling water
 2 egg yolks, beaten
 ½ tsp. salt
 Juice of ½ lemon
 1 tsp onion juice
 1 tbsp. chopped parsley

Mix butter and flour. Place over low heat and add the boiling water carefully. When thickened, take from stove and add gradually the beaten yolks, salt, lemon juice, onion juice and parsley.

Wine Pudding Sauce

1 c. sugar
 1 tbsp. butter
 2 egg yolks
 Juice one lemon
 ½ tsp. cinnamon
 ½ c. Port Wine

Stir sugar and butter together in double boiler. Add lightly beaten yolks, lemon and cinnamon. Continue cooking, beating with rotary beater until thick and foamy. Add wine and serve hot. Serves eight.

Crimson Sauce

2 tbsp. hot water
 ½ c. tart red jelly or jam
 1 tsp. lemon juice
 dash of salt

Add hot water to jelly and stir until blended. Add lemon juice and salt. (If jam is used, strain mixture... Makes ½ c.

Pineapple Sundae Sauce

½ c. sugar
 ½ c. water
 1 No. 1 can crushed pineapple

Boil sugar and water five minutes. Add pineapple and cool. Serve over choice of ice cream. Mint or wintergreen flavoring gives this sauce an unusual flavor. Serves six to eight.

Orange Sauce

2 egg yolks, beaten
 1 orange, juice and grated rind
 ½ c. sugar
 1 c. cream, whipped stiff

Add sugar, juice and grated rind of orange to beaten egg yolks. Cook on medium fire until thickened, stirring constantly. When thick, remove from heat. Chill. Before serving, blend this cooked mixture into the stiffly beaten whipped cream. Serve very cold on slices of angle food or sponge cake.

Sauce for Gingerbread

1 c. peanut butter (chunk or creamy)

Add sherry wine and beat until smooth and as thin as desired. Serve on warm gingerbread.

Mrs. Peter H. Clarke

Coffee Sauce

1½ c. milk
 ½ c. ground coffee
 ⅓ c. sugar
 ¾ tsp. cornstarch
 dash of salt

Scald milk with coffee, and let stand 20 minutes. Mix remaining ingredients, and pour gradually into the strained coffee mixture. Cook 5 minutes, and serve hot on ice cream and puddings.

Mushroom Sauce

2 bouillon cubes
 2 c. boiling water
 1 tsp. cornstarch
 1 c. chopped cooked mushrooms
 ¼ c. chili sauce

Dissolve cubes in boiling water. Thicken with cornstarch which has been moistened with a little cold water. Add remaining ingredients and simmer five minutes. Serve with steak. Serves six.

Brandy Sauce

½ c. butter
 1 c. brown sugar
 1 tsp. flour
 ½ c. boiling water

Cream butter, sugar and flour. Add boiling water, then beat. Flavor with brandy flavoring.

Plum Jelly Sauce for Lamb

Beat one glass plum jelly until light. Add grated rind of ¼ orange and finely chopped bunch of mint. Mix lightly.

Mrs. Donald Stevenson

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SOUPS

Soups made from clear meat broth or stock are known as bouillons and consommés.

Consommé is made from two or three kinds of meat, is highly seasoned, cleared and strained.

Consommés may be served cold or jellied.

Bouillon is made from lean beef and is delicately seasoned.

In making soup stocks cut meat in small pieces, put on to cook in cold water and cook slowly for several hours.

The water in which vegetables have been cooked and left over cooked vegetables can be used in making soups.

Soups should be well seasoned rather with a little of various seasonings than with much of one.

Soups which contain vegetable puree, that is vegetable forced through a sieve separate on standing; the thick part settling to the bottom, unless they are slightly thickened with flour which is called the binding of the soup.

Soups with stock include broths, bouillon, and consommés. Broth is a clear soup. It is mild in flavor. Few seasonings are used. It is made by simmering beef, veal, lamb, mutton, chicken, or vegetables in water until the meat or vegetables are tender. The broth is strained and seasoning added.

Soups without stock include cream soups, vegetables and fish purees and bisques, in all of which a thin white sauce is used as a foundation material.

Cream soups are made of finely shredded fish or finely diced or sieved vegetables in combination with a thin white sauce.

Purees are made from vegetables or fish which have been cooked until tender and rubbed through a sieve. They are combined with a thin white sauce and are highly seasoned. They are thicker than cream soups.

Bisques are similar to purees except that they are slightly thicker.

Garnishes for Soups

For clear soup:

Thin slices of lemon or orange
Thin slices of avocado
Minced parsley chives, mint or other herbs.

For cream soup:

Salted whipped cream
Blanched shredded toasted almonds
Popcorn or cheese popcorn

For thick soup:

Sliced lemon or orange
Sliced sausages
Sliced hard-cooked eggs
Croutons
Bits of cooked meat (ham, tongue, chicken, etc.)
Grated cheese.

Basic Cream Soup

Melt:

2 tbsp. butter

Saute in this for 5 minutes:

1 tbsp. minced onion

Blend in:

1½ tbsp. flour

¼ tsp. salt

⅛ tsp. paprika

Stir in slowly and heat to the boiling point:

2 c. rich milk

Season the soup as desired. Makes 1 pint.

Variations using cream soup foundation:

BEAN—Mix together:

1 c. cooked mashed beans

⅛ tsp. celery salt

1 tsp. onion salt

Few grains of dry mustard

Add to cream soup foundation and reheat. Serves 6.

CELERY—Boil together until tender:

7 stalks celery

1 small onion

Press through a seive and add to cream soup foundation.

Serves 4.

ONION—Boil until tender:

4 onions

Press through a sieve and add to cream foundation.

Serves 4.

SPINACH—Boil until tender:

2 bunches spinach

Press through a sieve and add:

1 bouillon cube

Stir until dissolved. Add to cream soup foundation.

Serves 4.

Mrs. Reed Ringstrom

Split Pea Soup

Soak overnight:

2 c. split peas

In:

6 c. water

Drain the peas and put them in a kettle. Add and simmer covered for 3 hours:

3 qts. water

A ham bone or a small piece of salt pork

Add and simmer for 1 hour longer:

½ c. chopped onions

½ c. chopped celery

¼ c. chopped parsley

Add:

1 qt. scalded milk

Heat well, but do not boil. Add a small amount of butter and season to taste.

Mrs. Ralph Bradshaw

Manhattan Clam Chowder

Fry until golden, but not brown:

3 slices bacon, finely diced

Add and simmer for 5 minutes:

1 qt. boiling water

Add and cook slowly for 20 minutes:

1 c. finely diced carrots

1 c. finely diced celery

1 c. chopped onions

1½ tsp. salt

Add and cook 20 minutes:

2 c. diced potatoes

1 c. canned tomatoes

¼ tsp. pepper

½ tsp. thyme

Add and cook 10 minutes:

2 cans minced clams

Strained clam juice

Thicken with:

1 tbsp. flour

1 tbsp. water

Serves 6.

This is filling and delicious when it is "smudge" season or the "Santa Ana's" blow.

Mrs. Freeman Ashlin

Cream of Potato Soup

Cook until tender:

4 large potatoes, diced

½ onion, chopped

4 sprigs watercress

In:

1½ qts. water

2 tsp. salt

Drain. There will be 3 cups of liquid. Mash potatoes, or press through sieve or ricer. There will be 3½ cups. Scald:

3 c. potato water

1 tall can evaporated milk

Celery salt and seasonings to taste

Add mashed potatoes and blend thoroughly. Serve garnished with grated Swiss cheese or yellow cheese. Makes 2 quarts.

Mrs. Donald Stevenson

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Clam Chowder (with Milk)

Cut into small pieces:

¼ lb. salt pork

Saute slowly until golden brown. Add:

2 medium onions, chopped

1 qt. diced potatoes

Add just enough hot water to barely cover. Cook over low heat, just simmering, until potatoes are tender. Add:

1 qt. clams, canned or fresh, drained

Cook for 2 minutes after coming to a boil (longer cooking will toughen the clams). Remove chowder from heat and let stand a few minutes, then add:

1 qt. rich milk, scalded

Juice from the clams

Seasoning to taste

By adding the seasonings last there is less chance of the chowder curdling. If a thicker chowder is desired, stir in and cook for a few moments:

1 tbsp. flour

2 tbsp. water

Just before serving, stir in:

1 tbsp. butter

Makes 6 large servings or 8 small.

Clam chowder should set awhile, or "age" a few hours, to be at its best. The flavor is always finer the second day.

Mrs. John Wright

Corn Chowder

Saute until golden brown:

2 slices bacon, cut fine

1 onion, cut fine

Add, with enough water to cover:

2 medium potatoes, cubed

Cook until potatoes are tender. Add:

1 No. 2 can corn

Melt:

2 tbsp. butter

Add and cook for 2 minutes:

1 tbsp. flour

Add slowly stirring constantly, and cook until thickened:

2 c. milk

Combine with potato and corn mixture, season to taste, serve piping hot garnished with chopped parsley.

Mrs. Ralph Bradshaw

Oyster Stew

Heat, in own liquid, until edges begin to curl:

1 pt. oysters

Meanwhile, heat:

1 qt. milk

3 tbsp. butter

Add:

Salt and pepper to taste

Oysters

Serve at once garnished with chopped parsley.

Mrs. Jim Topham

Chicken Soup (with Rice)

Cut into pieces:

1 - 4 lb. fowl

Cover with:

12 c. cold water

Simmer covered for 2 or 3 hours with:

5 ribs celery with leaves

 $\frac{1}{2}$ c. chopped onions $\frac{1}{2}$ c. chopped carrots

6 sprigs of parsley

1 bay leaf

2 tsp. salt

 $\frac{1}{4}$ tsp. pepper

Strain, taste and add additional seasonings if desired. Remove grease from top of soup and return to kettle with:

 $\frac{1}{4}$ c. raw rice

1 c. cubed chicken meat

Cook until rice is tender, about 30 or 40 minutes.

Serve garnished with chopped parsley. Serves 6 - 8.

Mrs. Dale Kilday

French Onion Soup

Saute, being very careful not to brown:

3 onions, sliced very thin

Dissolve:

2 bouillon cubes

In:

 $5\frac{1}{2}$ c. hot milk

Add:

3 tbsp. butter

Salt and paprika to taste

Sauted onions

Pour into individual ramekins or baking dishes.

Arrange on top of the soup:

Toast squares

Top each toast square with:

Cube of cheese ($\frac{1}{4}$ lb. for 6)

Set under broiler flame until cheese melts. Serve hot.

Serves 6.

Mrs. Jack Bamberger

CARPENTERS

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* * *

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Arlington, California

Vegetable Soup

Cover with cold water:

2 lbs. beef shank or short ribs

Add, and allow to simmer for several hours until meat is entirely tender:

1 medium onion, sliced

$\frac{1}{4}$ c. chopped parsley

Salt and pepper

Add:

$\frac{1}{2}$ c. diced carrots

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

$\frac{1}{2}$ c. celery, sliced

$\frac{1}{2}$ c. green beans, sliced

$1\frac{1}{2}$ c. diced potatoes

Cook until vegetables are tender. Before serving soup, remove meat and cut up into small pieces. Add water from time to time while soup is cooking if it is needed. Quick cooking barley or rice can be added with the vegetables if a thick soup is desired.

Mrs. Ralph Bradshaw

Vichyssoise (French Potato Soup)

Simmer for 2 hours:

Roast veal bones

1 qt. cold water

Desired seasonings

Strain. To 3 cups of stock, add:

3 c. sliced potatoes

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

Simmer covered until tender, about 40 minutes. Press, without draining, through a fine sieve into a saucepan. Add:

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

2 tsp. salt

$\frac{1}{8}$ tsp. pepper

Blend well and reheat. Serve sprinkled with:

$\frac{1}{4}$ tsp. paprika

Serves 4.

This soup should be served very hot or very cold.

Mrs. Vernon Hansen

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Suggestions for Canned Soup Mergers

TOMATO BOUILLON—Combine and stir the contents of:
 1 can condensed tomato soup
 1 can bouillon
 Celery salt
 Dash of Worcestershire sauce
 1 tbsp. minced onion

Heat thoroughly. Set croutons afloat at last minute before serving. Serves 4.

MONGOLE SOUP—Combine and stir the contents of:
 1 can condensed tomato soup
 1 can condensed pea soup

Add:

2 c. top milk

Heat well. Serve soup sprinkled with grated cheese. Serves 4.

CHEF'S PRIDE—Combine and stir contents of:
 1 can condensed mock turtle soup
 1 can condensed pea soup
 1 can condensed consomme

Add:

2 c. water or milk

Heat soup well. Season if necessary. Add to each portion:
 1 tbsp. sherry (optional)

Top each serving with:

A dab of whipped cream garnished with a spring of parsley. Serves 8.

ST. PATRICK'S SOUP—Combine and stir contents of:
 1 can cream of spinach soup
 1 can cream of mushroom soup

Heat soup thoroughly. Serve garnished with chopped parsley or grated cheese. Serves 4.

INDIAN CHOWDER—Combine and stir the contents of:
 1 can corn chowder
 1 can onion soup

Heat well. Garnish with chopped parsley or paprika. Serves 4.

Chicken Gumbo

Cut into pieces and dredge with flour:
 1 stewing chicken

Brown in:

$\frac{1}{4}$ c. bacon grease

Pour over it:

4 c. boiling water

Simmer soup covered until meat falls from the bones. Drain the stock and chop the meat. Place in the soup kettle and simmer covered until the vegetables are tender:

2 c. tomatoes, skinned and quartered (or canned)

$\frac{1}{2}$ c. green or canned corn

1 c. sliced okra

1 tsp. salt

$\frac{1}{4}$ c. diced onion

$\frac{3}{4}$ c. raw rice, or $\frac{3}{4}$ cooked rice

Combine these ingredients with the chicken meat and stock. Season to taste, and serve very hot.

Mrs. Ralph Bradshaw

VEGETABLES

Asparagus with Mushroom Sauce

Prepare:

2 bunches asparagus (2 lbs. each)

Cook in salted water until tender, about 30 minutes. Meanwhile, combine and heat thoroughly:

1 can condensed cream of mushroom soup

$\frac{3}{4}$ c. milk

Arrange asparagus on hot buttered toast, and pour mushroom sauce over all. Serves 6.

Mrs. Dale Kilday

Asparagus Loaf

Beat slightly:

1 egg

Add gradually:

1 c. warm milk

Add and let stand until crumbs absorb some of the liquid:

$\frac{3}{4}$ c. cracker crumbs

1 tbsp. melted butter

1 tsp. minced onion

Fold into the above mixture:

2 c. canned or cooked fresh asparagus cut in 1 inch pieces

Season to taste with:

Salt and pepper

Pour into buttered baking dish and bake 30 minutes in a moderate oven (350°). Garnish with strips of bacon and serve with cream or mushroom sauce. An ideal luncheon dish.

Mrs. Jack Bamberger

Polish Cabbage

Prepare:

1 medium-sized head red cabbage, shred coarsely

Add:

1 tbsp. bacon drippings

1 tbsp. Pear vinegar

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

1 tsp. paprika

1 tbsp. brown sugar

Simmer for 30 to 45 minutes in a covered pan. It's delicious!

Mrs. J. H. Wingate

Creole Limas

Fry until crisp:

$\frac{1}{2}$ c. chopped bacon or salt pork

Add and brown lightly:

2 medium onions, chopped

Add and simmer for 10 minutes:

2 c. canned tomatoes

2 c. cooked limas

1 bay leaf

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

$\frac{1}{4}$ tsp. pepper

$\frac{1}{4}$ tsp. paprika

Mrs. Richard Martin

Boston Baked Beans

Pick over, wash, and soak overnight:

2 c. navy beans

In the morning, drain, cover with fresh cold water and add:
 $\frac{1}{2}$ tsp. baking soda

Simmer, covered, until tender. Drain. Put one half of the beans in a 2 quart bean pot. Meanwhile, combine:

2 tsp. salt

$\frac{1}{4}$ c. brown sugar

$\frac{1}{2}$ tsp. dry mustard

2 tbsp. molasses

1 small onion chopped

Pour half of the above mixture over beans in the pot. Add remaining beans, and pour over remaining mixture, adding enough water to cover beans. Place over top:

$\frac{1}{4}$ lb. salt pork, sliced

Cover and bake in a slow oven (250° to 300°) 6 to 8 hours. If necessary, add more water. Serves 6 to 8.

Mrs. Elmer Morey

Mushrooms De Luxe

Saute over low heat until golden brown:

2 tbsp. minced onion

1 $\frac{1}{2}$ lbs. fresh mushrooms, cut in half

In:

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

Add and blend:

2 tbsp. flour

Add:

1 $\frac{1}{2}$ c. canned chicken broth

1 c. heavy cream

1 c. milk

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

1 tsp. worcestershire sauce

Cook until smooth and thickened, stirring constantly. Just before serving, add:

2 tbsp. sherry

Serve garnished with toast points and sprigs of parsley. An ideal luncheon or supper dish. Serves 6.

Mrs. Ralph Bradshaw

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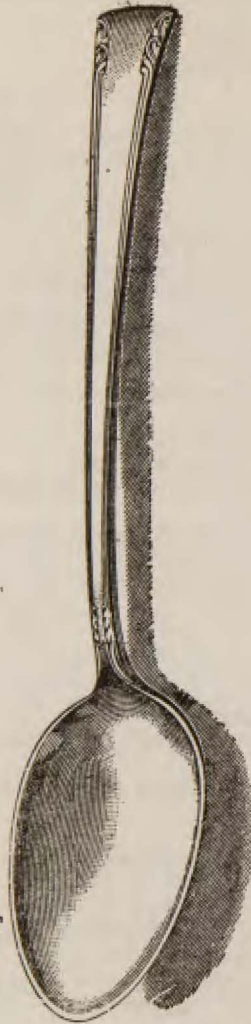


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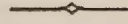
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Broiled Tomatoes (with Cheese)

Wash:

4 firm tomatoes

Cut them crosswise into $\frac{1}{2}$ inch slices. Season them well with:

1 tsp. salt

$\frac{1}{4}$ tsp. pepper

Sugar, white or brown

Place them in a greased pan and cover them with:

1 c. bread crumbs

Sprinkle the tops with:

$\frac{1}{4}$ c. grated cheese

Dot them with:

Butter

Broil them for 10 minutes under a moderate flame, or bake them for 15 minutes in a moderate oven.

Mrs. Vincent Jester

String Beans and Tomatoes

Combine and simmer for 15 minutes:

2 medium onions, sliced

1 No. 2 can tomatoes ($2\frac{1}{2}$ c.)

1 bay leaf

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

1 small green pepper, diced

2 whole cloves

2 tsp. granulated sugar

Blend and add to tomato mixture:

2 tbsp. melted butter or margarine

2 tbsp. flour

Cook until smooth and thickened, stirring constantly. Add and heat well:

2 lbs. cooked string beans, cut in 1 inch pieces.

Serves 6 to 8.

Mrs. J. R. Freeland

Smothered Cabbage

Melt, in a deep, heavy pan:

2 tbsp. bacon drippings, or other fat

Add:

1 medium-sized head cabbage, shredded

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

Salt and pepper

Cover and simmer for 20 minutes, then add:

$\frac{1}{2}$ c. sweet cream

3 tbsp. cider vinegar

Cover and simmer 5 minutes longer. Diced, cooked bacon may be added. Serves 4 to 6.

Mrs. Donald Stevenson

Butter Boiled Cabbage

Place in a saucepan:

1 tbsp. melted butter

Shred or chop fine, rinse and place over the butter:

1 small head of cabbage

Pack cabbage in solid, add:

1 tbsp. melted butter

Salt and pepper

Cover with outside cabbage leaves. Cover the pan closely and place it over the lowest possible heat for about 20 minutes. Remove cabbage leaves and serve.

Mrs. Thomas Crosbie

String Beans with Mushroom Sauce

Cook until tender:

- 1 lb. fresh string beans
- 2 tsp. dried onion flakes
- ½ slice bacon, chopped

Do not drain. Add:

- ½ can condensed cream of mushroom soup
- Salt and pepper to taste

Reheat and serve. Serves 4.

Mrs. Michael Warnken

Creamed Spinach au Gratin

Prepare for cooking:

- 2 lbs. spinach

If spinach is young and tender, cook without water (depending entirely upon that which clings to the leaves after it has been washed) until tender, about 5 to 6 minutes. Drain and chop slightly. Add the spinach to:

- 1 c. medium white sauce

Season to taste. Pour it into buttered casserole and top with:
Grated cheese

- Slices of bacon (optional, but very good)

Bake in a moderate oven (350°) until bacon is done and cheese is melted.

Mrs. R. H. Bradshaw

Spanish Tomatoes

Saute lightly:

- 1 small onion, chopped fine
- 1 small green pepper, chopped fine

In:

- 1 tbsp. butter

Add:

- 1 No. 2 can tomatoes
- 2 tbsp. sugar
- ½ tsp. salt

Cook slowly for about 1 hour.

Mrs. Howard Hill

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Baked Candied Sweet Potatoes

Peel and slice:

4 large sweet potatoes or yams

Cook in salted water until they begin to soften (about 10 minutes). Drain and place in a greased casserole.

Combine and bring to a boil:

1 c. brown sugar

$\frac{3}{4}$ c. water

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

$\frac{1}{8}$ tsp. salt

Pour over potatoes and bake in a moderate oven (350°) until tender, about 1 hour.

Mrs. Vernon Hansen

Glazed Sweet Potatoes

Cook in boiling water to cover until tender:

6 medium sweet potatoes or yams

Drain and peel, leave whole or cut in half. Melt in a heavy frying pan:

3 tbs. butter

Add potatoes and salt to taste. Add:

$\frac{3}{4}$ c. maple syrup

Cook slowly, turning frequently until syrup is cooked down and potatoes are glazed.

Mrs. Fred Conrad

Stuffed Baked Potatoes

Melt:

1 pkg. cream cheese

Add and stir until sauce is smooth:

$\frac{1}{3}$ c. chicken broth

Add:

1 $\frac{1}{2}$ c. diced, cooked chicken

Cut a slice from the tops of 5 baked potatoes.

Scoop out centers, mash and add:

1 egg, beaten

Hot milk

Salt and pepper

Melted butter

Fill potato shells with hot chicken. With a pastry tube, pipe a border of the seasoned mashed potatoes around the edge of each.

Mrs. Dominic Tavaglione

Scalloped Potatoes

Place in a greased casserole:

Thinly sliced potatoes

Sprinkle with:

Salt and pepper

Dot with:

Butter

Cover with:

Hot milk

Bake at 350° for 1 hour.

Variations:

Alternate layers of potatoes and ham, spam, weiners, vienna sausage, or onions. If meat is used, butter and salt may be omitted.

Mrs. Vernon Hansen

Fried Egg Plant

Peel and cut in $\frac{1}{4}$ inch slices:

An eggplant

Dredge slices with:

Flour

Season with:

Salt

paprika

Dip the seasoned and floured eggplant in:

1 egg, beaten and diluted with 2 tablespoons water
then in:

Seasoned bread, or fine cracker crumbs

Fry the slices in deep fat 370° until brown.

Mrs. Ralph Bradshaw

Eggplant En Casserole

Brown lightly:

1 medium green pepper, diced

1 clove garlic, minced

In:

2 tbsp. butter

Add:

1 large eggplant, peeled and diced

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

1 tsp. salt

Cover and cook 20 minutes. Cool. Add:

2 eggs, slightly beaten

$\frac{1}{2}$ c. bread crumbs

1 tsp. sugar

Place in buttered casserole and bake 25 minutes at 300°.

Mrs. Jack Bamberger

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Corn Fritters

Sift before measuring:

1¼ c. flour

Resift with:

1¼ tsp. baking powder

2 tsp. salt

¼ tsp. paprika

Combine:

2 egg yolks, well beaten

2 c. cream-style corn

Add flour, a small amount at a time, beating after each addition until smooth. Lastly, fold in:

2 egg whites, stiffly beaten

Melt in a small skillet:

6 tbsp. butter

When it is very hot add the batter by the tablespoonful. Brown well on both sides. Or if preferred, bake them in a waffle iron.

Mrs. Edward Lamar

Harvard Beets

Blend in top of double boiler:

5 tbsp. granulated sugar

½ tsp. salt

1 tbsp. corn starch

Dash of powdered cloves

Add and stir until mixed:

½ c. vinegar

Cook over boiling water until smooth and thickened, stirring constantly. Add and let heat over boiling water for about 20 minutes:

3 c. hot, diced or sliced cooked beets

2 tbsp. butter or margarine

Serves 6.

Mrs. Ralph Bradshaw

Corn Pudding

Combine and mix well:

2 c. cream-style corn

2 c. scalded milk

2 eggs, slightly beaten

1½ tbsp. sugar

1½ tsp. salt

¼ tsp. pepper

1½ tbsp. melted butter or margarine

Pour into a buttered 1½-quart casserole. Bake in a pan of warm water in a moderate oven (350°) until firm, 1 hour and 15 minutes. Serves 5 to 6.

Mrs. Clinton Perham

Tillamook Dutch Carrots

Scrape and slice 3 medium sized carrots and cook in a small amount of salted water until tender. While carrots are cooking, wash and break up a head of cauliflower. Do not put on to cook until carrots are nearly done, as cauliflower requires only 15 minutes of brisk boiling to cook it. Prepare 1 pint of white sauce and add ½ c. of grated Tillamook cheese. When carrots and cauliflower are done place alternately in a buttered casserole and pour white sauce over each layer. Then sprinkle generously with grated chese. Place in modern oven 375° until chese is golden brown.

Mrs. Jack Bamberger

Tillamook Deviled Potatoes

1 quart cooked, diced potatoes, fried crisply brown
 2 tbsp. butter
 1 tbsp. flour
 1 tsp. chopped onion
 $\frac{1}{2}$ tsp. celery salt
 2 tsp. prepared mustard
 1 egg
 $\frac{1}{2}$ c. grated Tillamook cheese
 $\frac{1}{4}$ c. vinegar
 Dash paprika

Melt butter in double boiler, add flour and mix thoroughly. Add onion, salt-prepared mustard, and stir until smooth. Add beaten egg and vinegar mixed together, and cook 3 minutes, then add grated cheese to the sauce. Fry the potatoes to a crispy brown and serve with the Tillamook sauce, garnish with parsley. This is a good way to use left over potatoes.

Mrs. Dale Kilday

Sauteed Sweet Corn

Saute over medium heat until light brown:

3 c cob cup corn

in:

3 tbsp. salad oil or bacon drippings

Add and heat thoroughly:

$\frac{1}{4}$ c. cream or top milk

$\frac{3}{4}$ tsp. salt

$\frac{1}{8}$ tsp. pepper

If desired, crisp bacon bits may be added Serves 4.

Mrs. Walter Vaughn

Spanish Squash

Prepare for cooking:

2 lbs. summer squash or zucchini

Cook in a tightly covered pan in a small amount of salted water until tender. Meanwhile, saute until lightly browned:

2 slices bacon, diced

1 small onion, minced

1 small green pepper, chopped very fine

Add and simmer uncovered for 10 minutes:

1 8-oz. can tomato sauce or 1 c. chopped fresh tomato

1 tsp. granulated sugar

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

$\frac{1}{4}$ tsp. pepper

Drain squash or zucchini thoroughly and put in a hot serving dish. Pour sauce over it and serve at once. Serves 6.

Mrs. Peter H. Clarke

Baked Squash

Cook until tender:

2 lbs. summer squash

Drain thoroughly and mash or chop into small pieces. Add and mix thoroughly:

1 c. cracker crumbs

1 egg, beaten

3 tbsp. milk

2 tsp. minced onion

$\frac{1}{2}$ c. grated cheddar cheese

Salt and pepper to taste

Pour into a well greased casserole and bake covered at 325° for 40 minutes—uncover last 10 minutes to brown top.

Mrs. Fred Conrad

Corn Ring**Saute:**

1 small green pepper, chopped
1 medium-sized onion, chopped

In:

2 tbsp. oil

Combine and mix well:

2 c. cream-style corn
1 c. yellow corn meal
1 c. milk
1 c. tomato sauce
2 eggs, beaten
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper

Pour into a greased ring mold and bake in a pan of hot water for $1\frac{1}{2}$ hours at 350° . Serve with creamed tuna and mushrooms. Garnish with hard-cooked eggs.

Mrs. Norman Millage

—♦—♦—♦—

LUNCHEON FOR 100 PEOPLE

—♦—♦—♦—

Beef—35 lbs.
Chicken—45 lbs.
Ham—35 lbs.
Lamb Roast—35 lbs.
Meat Loaf—22 lbs.
Pork Roast—35 lbs.
Turkey—35 lbs.
Veal Cutlets—35 lbs.
Roast Beef—35 lbs.
Asparagus—25 lbs.
String Beans—No. 4 - 10 cans
Beets—20 lbs.
Cabbage—20 heads
Carrots—25 bunches
Corn—No. 2 - 8 cans
Lettuce—10 heads
Onions—25 lbs.
Green Peas—60 lbs.
Peas Canned—42 lbs.
Creamed Potatoes—25 lbs.
Mashed Potatoes—30 lbs.
Tomatoes—No. 4 - 10 cans
Applesauce—24 lbs.
Salad dressing—2 quarts
Coffee—3 - 4 lbs.
Loaf Sugar—2 lbs.
Rolls—Ladies— $1\frac{1}{2}$ per person
Men—2 per person
Butter—31 lbs.
Cream for whipping—2 qts.
Ice Cream—3 gallons
Pies—17
Chicken Salad (complete)—4 gallons
Coffee Cream— $2\frac{1}{2}$ qts.

Mrs. Vincent Jester

HELPFUL HINTS

- TO MAKE SWEET CREAM SOUR—add 2 teaspoons lemon juice or 1 teaspoon vinegar to each cup of cream.
- TO WHIP CREAM READILY—add a few drops of lemon juice and chill thoroughly before whipping.
- TO KEEP SCALDING MILK FROM SCORCHING—rinse pan with hot water before using.
- TO DIVIDE EGG—beat slightly and measure with tablespoon.
- TO CUT BUTTER CLEANLY—cover blade with waxed paper or heat in hot water.
- TO MEASURE LESS THAN 1 CUP SHORTENING—pour cold water (the amount being the difference between the amount of shortening called for in recipe and 1 cup) into measuring cup and add shortening until water reaches the top of cup.
- TO AVOID UNPLEASANT ODORS WHILE COOKING FISH—cover with browned butter or lemon juice.
- MEAT OR CHICKEN MAY BE FLOURED EASILY—by placing in a paper bag with flour and shaking well.
- TO KEEP BACON FROM CURLING—snip edges with shears before cooking or broil between racks.
- TO SPRINKLE SUGAR OR SUGAR MIXTURES—use a salt shaker.
- TO KEEP LEMONS FRESH—place in glass jar, fill with water and cover tightly.
- TO EXTRACT JUICE FROM LEMON WHEN A SMALL AMOUNT IS NEEDED—puncture the skin with a fork and gently squeeze out the amount needed.
- TO OBTAIN THE MOST JUICE FROM LEMON—heat before squeezing.
- WASH BERRIES BEFORE—hulling to retain juice.
- TO CUT FRESH BREAD EASILY—cut with a hot knife.
- TO FRESHEN ROLLS—place in a paper bag. Moisten slightly. Twist top of bag closed and heat in hot oven (400°) for 15 minutes.
- TO PREVENT JUICES FROM COOKING OUT OF PIES INTO OVEN—place a strip of dampened cloth or pastry tape around edge of pie; or place a tiny funnel or 4-inch stick of uncooked macaroni upright in the center.
- GREASE POTATO SKINS BEFORE BAKING—to keep them soft and tender.
- TO EXTRACT JUICE FROM ONION—cut a slice from root end and scrape juice from center with edge of a teaspoon.
- TO MELT CHOCOLATE—place on waxed paper in top of double boiler and heat until melted.
- TO AVOID “BOIL OVERS” WHILE COOKING MACARONI OR SPAGHETTI—add 1 tablespoon cooking oil or shortening to the water.
- TO MAKE RICE WHITER AND MORE FLUFFY—add 1 teaspoon lemon juice to each quart of water while cooking.
- TO KEEP CORN MEAL FROM LUMPING—moisten it with cold water before adding it to boiling water.
- TO MEASURE MOLASSES—grease the cup first and all the molasses will run out.
- TO REMOVE LUMPS IN BROWN SUGAR—heat it in a pan over a vessel of hot water.
- TO BAKE POTATOES IN HALF TIME—let them stand 15 minutes in hot water before putting in the oven.

TABLE OF EQUIVALENTS

60 drops.....	1 teaspoon
3 teaspoons	1 table spoon
2 tablespoons	1 liquid ounce
4 tablespoons	$\frac{1}{4}$ cup
16 tablespoons	1 cup
2 cups.....	1 pint
2 pints	1 quart
4 quarts	1 gallon
8 quarts.....	1 peck
4 pecks	1 bushel
16 ounces.....	1 pound
8 ounces butter.....	1 cup
8 ounces milk.....	1 cup
8 ounces sugar.....	1 cup
7 ounces rice.....	1 cup
7 ounces lard.....	1 cup
11 ounces molasses.....	1 cup
8 large, 9 medium eggs.....	1 pound
1 pound shortening	2 cups
1 pound cheese	$4\frac{1}{2}$ cups, grated
1 square chocolate.....	2 tablespoons cocoa
2 tablespoons butter.....	1 ounce
2 cups butter (packed).....	1 pound
2 cups meat chopped.....	1 pound
2 cups granulated sugar.....	1 pound
$2\frac{2}{3}$ cups brown sugar.....	1 pound
$2\frac{2}{3}$ cups powdered sugar.....	1 pound
2 cups liquid.....	1 pound
$2\frac{2}{3}$ cups oatmeal.....	1 pound
$4\frac{1}{2}$ ounces flour, unsifted.....	1 cup
$3\frac{3}{4}$ ounces flour sifted.....	1 cup
3 ounces coffee.....	1 cup
2 ounces tea.....	1 cup
1 ounce Baker's chocolate.....	1 square
Juice of one lemon.....	3 tablespoons
1 pound flour.....	4 cups
1 pound whole wheat flour.....	$3\frac{1}{3}$ cups
1 pound corn meal.....	$3\frac{1}{4}$ cups
1 pound seeded raisins.....	3 cups
3 pounds dressed chicken.....	$1\frac{1}{2}$ pounds or $4\frac{1}{2}$ cups cooked and diced
1 cup broken, uncooked Macaroni.....	$2\frac{2}{3}$ cup cooked
1 pound uncooked meat.....	$2\frac{3}{4}$ cup, cooked and ground
1 cup uncooked rice.....	4 cups cooked
1 cup broken, uncooked spaghetti.....	2 cups cooked

STANDARD CAN SIZES

Number 1 can	$1\frac{1}{2}$ cups
Number 2 can	$2\frac{1}{2}$ cups
Number $2\frac{1}{2}$ can	$3\frac{1}{2}$ cups
Number 3 can	4 cups
Number 10 can	13 cups

Baking Times at Preheated Oven Temperatures

	Temperature	Time (minutes approx.)
Breads		
Baking powder biscuits.....	450°-	12 to 15
Bread	400°	20
	then 350°	40 to 50
Coffee Cake	400°	30
Corn Bread	400°	30
Fruit or nut bread	350°	60
Muffins	425°	20 to 30
Rolls	400°-425°	15 to 20
Cakes		
Angel Food	325°	1¼ hours
Chocolate		
Layer	350°	25
Square	325°	60
Cup	375°	20 to 25
Fruitcake	275° 300°	1½ to 4 hours
Gingerbread	350°	45 to 50
Layer	375°	25 to 30
Loaf (deep)	325°-350°	1 to 1¼ hours
Poundcake	275° 325°	1 to 2 hours
Spongecake	325°	60
Square (shallow loaf)	350°	50
Upside-down cake	350°	50
Cookies		
Fruit, molasses or chocolate ...	325°-350°	12 to 15
Other drop and rolled.....	375°-400°	8 to 12 ..
Other refrigerator (sliced)	400°	8
Ladyfingers	350°	10 to 12
Macaroons	300°	30
Meringues	275°	45 to 60
Pastry		
Pie shells	400°	15
Puff shells, (eclairs)	450°	15
Tarts	450°	10 to 15
Turnovers	450°	15
Pies		
Deep dish	450°	10
	then 350°	30 to 35
Meat pies	450°	15 to 20
Pastry	450°	15
	then 350°	30
Biscuit top	450°	15 to 20
Meringues on cooked fillings ...	350°	15 to 20
One-crust (unbaked)	450°	10
	then 350°	25 to 30

OVEN TEMPERATURES

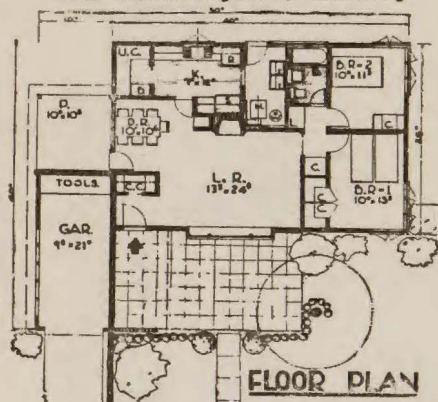
Very Slow Oven	250°-300°
Slow Oven	300°-350°
Moderate Oven	350°-400°
Hot Oven	400°-450°
Very Hot Oven	450°-550°

Will the House You Have Planned Furnish Properly?

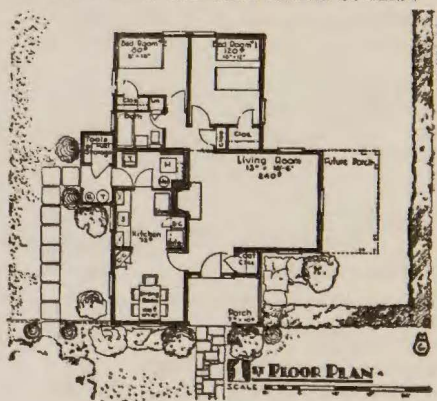
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B. Olsan's architectural decorating service is free to you. Result — a charming and livable arrangement and a delighted owner.

PLAN "A"
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PLAN "B"
Olsan's were consulted before building



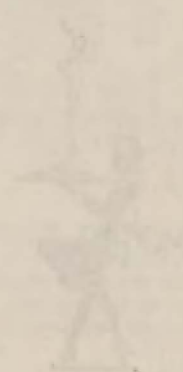
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