Contents of Book, by Section

A sincere "thank you" to all the members and friends who have contributed their favorite recipes, making this book possible.

She rises while it is yet night and provides food for her household. Proverbs 31:15

Man shall not live by bread alone,
Our Lord and Master said,
But by the living word of God,
Our souls must needs be fed.

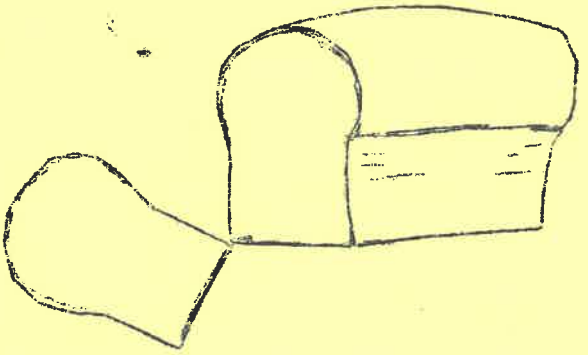
So as I cook and serve the meals,
I will sincerely pray,
That I shall give, along with food,
Some Christ-like love today.

Now as I clear the meal away,
And wash the pots and pans,
Dear God, please cleanse my thoughts and heart
With Thine own loving hands.

Man shall not live by bread alone,
So we do pray, Dear Lord,
"Please make us very hungry
For a knowledge of Thy Word".

This collection of favorite recipes has been compiled by the members of the Ladies Guild of Prince of Peace Lutheran Church, Tacoma, Washington.

Breads and Quick Breads



Man shall not live by bread alone, but by every word that proceedeth out of the mouth of God. Matthew 4:4

Cocoanut Butter Horns

1 cup butter
4 tbsp. sugar
3 whole eggs
1 egg yolk(reserve white)
1 tsp. salt
Pinch of mace
$4\frac{1}{2}$ cups flour(about)
2 tsp. warm water
2 oz. yeast
1 tsp. sugar
1 cup warm milk

Crumble yeast in warm water, add 1 tsp. sugar, let rise. Melt butter, add sugar, mix. Add beaten eggs and mix thoroughly. Add yeast mixture and mix again. Sift flour, salt, and mace and add alternately with milk. Set to rise until double in bulk (about 2 hrs.) Take out on a floured board and knead lightly. Divide into four parts, roll out one at a time, $\frac{1}{4}$ in. thick. Brush with melted butter, sprinkle with sugar and cocoanut and cut into 16 wedges. Start at wide end, roll up and shape into crescents. Place on greased cookie sheet, brush with melted butter, then with beaten egg white and sugar and sprinkle with cocoanut. Let rise until double in bulk. Bake in moderate oven until golden brown.

Julebrod

Sift and warm slightly 8 cups flour. Make a well in center and pour in:

$2\frac{1}{2}$ cups rich milk, scalded
1 cup melted butter
$\frac{1}{2}$ cup sugar
1 egg yolk
1 tsp. salt
10 cardamom seeds, well crushed
2 egg whites, beaten(one yolk reserved for top of loaf)

Add two yeast cakes dissolved in lukewarm water. Mix well. Keep dough soft. Let rise 4 hours or until pressed spot does not rise again. Turn out on floured board and knead in $1\frac{1}{2}$ cups raisins and 4 oz. citron lightly dusted with flour. Divide into three loaves and let rise 1 hour. Paint tops with egg yolk and bake for 40 minutes at 375 degrees.

What would my church be if every member were just like me.

Refrigerator Rolls

2 pkg. dry yeast or cake
1 cup lukewarm water, 1 tsp. sugar

2 cups scalded milk
2/3 cup melted shortening
3/4 cup sugar
4 tsp. salt
2 eggs, beaten
10 to 11 cups flour

Soften yeast in warm water with 1 tsp. sugar Put into mixing bowl: scalded milk, shortening, salt and sugar. Cool to lukewarm temp. and then add yeast mixture. Add beaten eggs and enough flour to make a soft dough. Knead until smooth and elastic. Put into greased bowl, surface of dough greased also, then place in refrigerator or after kneading make into rolls and let rise until double in size. About 2 hrs. Bake at 425 degrees for about 15 to 20 minutes. The temp. may be reduced and the time increased.

Deep Fried Toast

1/4 cup flour
1 egg
1/2 cup milk
6 slices bread
shortening for frying

Make batter. Cut bread diagonally. Dip into batter and fry for 2-3 minutes. Drain. Sprinkle with powdered sugar.

Doughnut Balls

2 tsp. baking powder
1 1/2 cups flour
1/2 tsp. salt
1/8 tsp. nutmeg
1/4 tsp. cinnamon
1/2 cup sugar
1/2 cup milk
1 egg
1 tbsp. oil

Mix and fry in deep fat.

Mrs. Richard Ugland

The flower of humility grows
only on the grave of pride.

Lemon Luncheon Rolls

1 pkg. dry yeast, dissolved in $\frac{1}{4}$ cup warm water

Combine:

3/4 cup scalded milk
5 tbsp. shortening, part butter
3 tbsp. sugar
1 tsp. salt

When cool add:

1 tsp. grated lemon rind
1 tbsp. lemon juice
2 eggs, beaten
3 cups flour
Yeast

Beat up and let rise double, about 1 hour. Stir down and spoon into muffin tins, $\frac{1}{2}$ full.

Mix: 1 tbsp. sugar 1 tsp. cinnamon

Sprinkle over top and let rise to double in size, less than one hour. Bake at 400 degrees for 10 min.

Old Fashioned Coffee Cake

$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup brown sugar, lightly packed
$\frac{1}{2}$ cup granulated sugar
$\frac{1}{2}$ tsp. soda
1 tsp. baking powder
$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup unsalted nuts
1 egg
$\frac{1}{2}$ cup canned milk
$1\frac{1}{2}$ tsp. vinegar
$\frac{1}{2}$ tsp. lemon or vanilla extract

Mix dry ingredients. Work in butter til mixture is crumbly. Stir in nuts. Take out $\frac{1}{2}$ cup of mixture for topping. Beat egg. Add milk, vinegar, and lemon extract. Mix well, add to dry ingredients and mix thoroughly. Put into greased 9 inch pan and sprinkle crumb mix on top. Bake at 350 degrees for 30 minutes. Serve warm.

Quick Coffee Cake

1 egg
1 cup milk
3 tbsp. sugar
1 tbsp. butter
$1-\frac{1}{2}$ cups flour
$2-\frac{1}{2}$ tsp. baking powder
$\frac{1}{4}$ tsp. salt

Beat egg in cup, add milk in cup. Mix, sift dry ingredients, mix in butter, and add liquid to flour. Spread with 4 tbsp. sugar, 1 tbsp. flour, 1 tbsp. butter, and 1 tsp. cinnamon. Bake in shallow round

Danish Pastry

6½ cups sifted flour	1 tbsp. salt
2 cups lukewarm water	2 eggs
1/3 cup sugar	1/3 cup shortening
2 cakes compressed yeast	1 cup butter

Place lukewarm water, sugar and yeast in mixing bowl. Add salt and 2 cups sifted flour. Beat with electric mixer 2 minutes. Add eggs and cooled melted shortening. Beat 1 minute and gradually add 4½ cups flour. Stir in until dough is formed.

Roll dough into a 15x18" rectangle. Cut ½ cup butter into thin slices and place on center 1/3 of rectangle. Fold right unbuttered portion onto buttered portion and seal edges. Slice remaining ½ cup butter and place on double portion of dough. Fold left unbuttered portion onto buttered portion and seal edges.

Turn dough on bread board so that the 15" side faces you and roll the dough into a 15x18" rectangle. Fold right 1/3 of dough onto center. Repeat this rolling process at least three times.

Cover dough with waxed paper and chill at least ½ hour. Bake rolls(any shape- clover leaf, parker house, etc.) 18 to 20 minutes at 375 degrees. Makes 5 dozen.

Can be decorated with jam or jellies, powdered sugar, or rolled in cinnamon and sugar after dipping in butter.

You can store the uncooked rolls in the refrigerator for 2 to 3 days.

Mrs. Ed Buettner

Banana Bread

2 bananas	1 cup sugar	2 unbeaten eggs
2 cups flour	1 tsp. soda	pinch of salt
½ cup melted shortening		

Mix in order given. Bake 30 min. in greased pan (325 or 350 degrees)

Mrs. Daniel Comsia

Sour Dough Bread
(4 loaves)

2 cups water and 2 cups flour combined to a smooth paste and let set and sour for about 1 week.

Drop 2 pkg. yeast in ½ cup water. While yeast is dissolving melt 4 tbsp. shortening in 4 cups water. Add 6 tbsp. sugar, 6 tsp. salt, 1½ cups of sour dough, and about 14 cups flour. Mix and knead. Let rise twice. Mold into 4 loaves and let rise again. Bake at 400 degrees or at preferred temp. until done.

This will not take all of your sour dough batter and it can be saved until the next time. You can keep this on hand all the time by adding another cup each of flour and water as your batter decreases.

Mrs. Arnold Hendrickson

Orange Peel Bread

1 cup orange water
1 3/4 cup sugar
1 tbsp. butter
1 egg
2 cups milk
4 cups flour
4 tsp. baking powder
1/8 tsp. salt

Cut the orange peel in small pieces, cover with water and cook until tender. Add 1 cup sugar and boil to a syrup. Cream the butter and add the remaining sugar, egg, milk, and flour, and mix with baking powder and salt. Mix well, add the orange peel syrup and put into two buttered bread pans. Let stand 20 minutes. Bake for about 40 minutes at 350°.

Unhungering

Again the land lies dreaming under haze, idle a little while, its ancient task of nurture done once more, with the wide gaze of sky approving all. The orchards bask in warm contentment, and the garnered fields rest tranquilly. And casual on a low fence post, a child surveys the land that shields him from a lack whose name he does not know, enjoying tangy apple butter

Butter Horns

4 cups flour, sifted
1 tsp. salt
1 cake compressed yeast
1¼ cup butter or margarine
½ cup sour cream
5 egg yolks
1 tsp. vanilla

Sift flour and salt, add yeast which has been crumbled into small bits and butter or margarine. Blend with fingers until mixture is like fine corn-meal. Combine sour cream, egg yolks, vanilla, add to flour mixture and mix thoroughly. Divide dough into 6 portions and roll out each into a 9 in. circle. Divide filling into 6 portions and spread on dough. Cut circle into 12 pie shaped wedges and roll each one from the outside to the pointed end. Arrange on greased baking sheet with point end under. Bake immediately, at 325 degrees for 30 minutes. Make 6 doz.

Filling:

5 egg whites
1 cup granulated sugar
1 cup ground nutmeats
1 tsp. vanilla
½ tsp. almond extract

Beat egg whites until stiff. Add sugar gradually while still beating carefully fold in vanilla, almond extract, and ground nutmeats.

Mrs. Douglas Dunman

Sour Dough Pancakes

Mix 2 cups flour, 2 cups warm water, 1 cake yeast in large jar or container and set overnight in warm place. In morning take out all but ¼ cup which will be saved for continuous sour dough. To the batter taken out add: 1 or 2 eggs, 1 tsp. soda, ½ tsp. salt and 1 tbsp. sugar. Beat with fork and stir in 2 tbsp melted fat. If batter is too thick add a tbsp. milk.

To the ¼ cup remaining in jar add 2 cups each of flour and water, and 1 tbsp. sugar. Store in refrig.

Mrs. Arnold Hendrickson

Bunnie's Spoon Bread

3 tbsp. oil
9 cups flour, plus extra for kneading
½ cup sugar
4 tsp. salt
1½ cups powdered milk
1 qt. warm water
2 pkg. yeast
½ cup water(warm)
2 tsp. sugar

Put yeast in ½ cup water(warm) plus 2 tsp. sugar and let yeast grow. Mix dry ingredients in large bowl. When yeast is ready add to dry ingredients, add warm water and oil. Stir with a spoon until all dry ingredients are moistened. Set aside, covered and let rise until double in bulk. Pour out onto heavily floured surface and knead until no more flour is picked up. Shape into loaves and let rise until double again. Bake at 350 degrees for 30 to 45 min. Bread is done when it sounds like a ripe watermelon when thumped.

This basic dough can be used for rolls, buns, and raised doughnuts.

Mrs. Richard Ugland

Fresh Cranberry Nut Bread

2 cups sifted flour
1 cup sugar
1½ tsp. baking powder
½ tsp. soda
1 tsp. salt
1 cup cranberries, coarsely chopped
¼ cup shortening
3/4 cup orange juice
1 tbsp. grated orange rind
1 egg, well beaten
½ cup chopped nuts

Sift dry ingredients and cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in chopped nuts and cranberries Spoon into greased loaf pan 9x5x3. Spread corners and sides slightly higher than center. Bake at 350 degrees for about 1 hour, until crust is golden brown. Cool. Store overnight for easy slicing.

"Our ideas will not work unless we do."

Scandinavian Rye Bread

1 pkg. yeast)
½ cup warm water)

1 cup buttermilk(or sour))
½ cup brown sugar)
¼ cup molasses) Combine in saucepan,
¼ cup shortening) bring to boil
1 tbsp. salt)

Add 1 tbsp. grated orange rind

½ tsp. soda)
½ cup cold water) combine and add to above mixture

Cool to lukewarm, and add 2½ cups Rye graham flour (or whole wheat flour), 3½ to 3/4 cup white flour. Knead 8 minutes. Let rise, punch down. Let rise again. Shape into two loaves. Bake at 350 degrees for 50 to 60 minutes.

Mrs. Douglas Baker

Julekage - Norwegian Christmas Bread

1 cup milk, scalded
½ cup butter
1 cup water
½ cup sugar
6 cup flour
1 tsp. salt
1 pkg. yeast
1 cup raisins
1 cup currents
1 small jar citron
1 small jar maraschino cherries

Dissolve yeast in ¼ cup warm water plus 1 tsp. sugar. Scald milk, melt butter in hot milk, add water to cool it. Stir milk mixture and yeast into dry ingredients, add fruits, mix. Knead well on floured board, let rise and knead again. Let rise and knead. Put into pans. Yield 3 1 lb. loaves. Bake at 375 degrees for 50 minutes.

Mrs. Richard Ugland

Why some folks dub their money "dough"
Brings puzzlement that lingers,
When everyone's aware of the fact
That dough sticks to the fingers!

Salads

And God said, Behold, I have given you every herb bearing seed, which is upon the face of all the earth, and every tree, in the which is the fruit of a tree yielding seed; ..... Genesis 1:29

German Potato Salad

Four or five long white potatoes, cooked and sliced

5 slices bacon, diced
1 small onion, sliced
1 tbsp. sugar
1/3 cup each, vinegar and water
1 tbsp. flour
½ tsp. celery seed
1 tsp. salt

In large frying pan cook minced bacon until crisp. Pour off all except 2 tbsp. drippings. Saute onion in drippings until tender. Combine flour, celery seed, sugar and salt and add to onions. Slowly add vinegar and water. Simmer until slightly thickened. Add potatoes and toss lightly until well coated.

Mrs. Kenneth Henke

Potato salad for 50 people

3 cups french dressing or boiled dressing (8c.)
20 cups diced boiled potatoes
4 cups diced celery
10 hard boiled eggs, diced
3 cups chopped sweet pickles
½ cup diced pimento
½ cup minced olives
¼ cup chopped onion
1 tsp. paprika
2 tbsp. salt
½ c. minced parsley
5 cups mayonnaise

Mix dressing with potatoes and toss; add rest and mix.

Mayonnaise

one egg yolk
¼ tsp. dry mustard
1 cup Safflower oil
½ tsp. salt
2 tbsp. vinegar
1/3 tsp. paprika

Mix egg and seasonings in a dry chilled bowl and beat well. Add oil slowly, in a thin stream until mixture thickens. Add a small amount of vinegar alternately with oil until all the oil and vinegar has been used and mixture thoroughly blended

Prune Bread

2 cups boiling water
2 cups dried prunes, pitted and coarsely chopped
2 tsp. soda
1 ¼ cup sugar
1 egg
2 tbsp. melted butter
1 tsp. vanilla
4 cups flour
2 tsp. baking powder
1 tsp. salt
1 cup chopped nuts

Pour boiling water over chopped, uncooked prunes; add soda and allow to stand. Mix butter, sugar, and egg. Add vanilla. Sift flour, measure and sift with baking powder and salt. Add to creamed mixture alternately with water from prunes. Stir in prunes and nuts. Spoon into two 9x5 in. greased loaf pans. Bake at 300 degrees for 1 hour, or until loaf is a golden brown.

Mrs. Elmer Schneider

Brown Sugar Nut Bread

1 cup brown sugar
1 egg slightly beaten
1 ½ tbsp. melted butter
Sift together:
2 cups flour
½ tsp. soda
3/4 tsp. baking powder
¼ tsp. salt
1 cup buttermilk
3/4 cup nutmeats, chopped

Add brown sugar and cooled melted butter to egg. Add dry ingredients alternately with nuts and buttermilk. Bake in a lightly greased loaf pan for 1 hour at 350 degrees.

Mrs. Stewart Wallace

Rich Biscuits

2 cups flour
3 tsp. baking powder
1 egg plus milk to make 2/3 cup
½ tsp. salt
6 tbsp. shortening

Sift dry ingredients, cut in shortening. Beat egg with fork and add milk. Add to flour mixture and stir until ingredients are moist, pat out on a floured cloth. Cut or form into desired shape. Bake at 400 degrees until a golden brown.

Joy's Cherry Salad

2 packages cherry jello
2 large cans bing cherries
1 large can crushed pineapple
2 cups chopped nuts
2 cups hot water
1 cup cherry juice
1 cup port wine

Cranberry Jello Salad

1 qt. cranberries
3 cups sugar
1 large can crushed pineapple
2 oranges
2 pkgs. jello (lemon or red)

Grind berries and orange and cook with sugar until thick. Drain pineapple juice and add enough water to make 1½ pts. Dissolve jello in this. When both mixtures, are cool combine and add pineapple. Keep in refrigerator.

Mrs. Kermith Foss

Pineapple and American Cheese Salad

1 can (small) crushed pineapple
juice of one lemon
½ cup sugar
one package lime jello

Use lemon juice and enough water to make 2 cups. Bring to a boil and pour over jello. Let set. Mix in one cup grated American cheese and ½ pt. whipped cream. Let stand till firm.

Cinnamon Applesauce Salad

½ c. cinnamon candy
2 pkgs. lemon jello
2 c. hot water
2 c. unsweetened applesauce
6 oz. cream cheese

Dissolve candy in ½ c. hot water use remainder of water to dissolve jello- stir well- add applesauce and let set. Soften cream cheese with cream or milk and fold in to almost set jello. Add nuts if desired.

Mrs. Richard Ugland

Gum Drop Bread

2 eggs
1 cup sugar
1 cup milk
½ tsp. salt
1 lb. red and green gum drops, cut up
1 cup nuts
3¼ cups sifted flour
3½ tsp. baking powder
2 tbsp. melted shortening

Beat eggs and sugar, add milk, shortening, salt and mix well. Fold in flour and baking powder. Fold in nuts and gum drops (use a little flour to flour nuts and gum drops). Place in loaf pan and bake at 350 degrees for 1½ hour. Makes 2 medium sized loaves.

Mrs. Kermith Foss

Mom's Corn Bread

1 cup flour
½ tsp. salt
4 tsp. baking powder
1 cup yellow cornmeal
½ cup sugar
3 tbsp. shortening
2 eggs
1 cup milk

Beat eggs, add sugar, milk, dry ingredients(sifted) and melted shortening. Pour into greased pan(about 2 inches deep) and bake at 400 degrees for about 20 minutes.

Mrs. Richard Allen

Prune Muffins

1 cup uncooked prunes
5 tbsp. shortening
3 tbsp. granulated sugar
½ tsp. salt
2 eggs, beaten
1 cup buttermilk
½ tsp. soda
3 cups sifted flour
4 tsp. baking powder

Soak prunes in boiling water 10 min., drain, and cut from pits in small pieces. Cream shortening, sugar, and salt; add beaten eggs, prunes, and mix. Add milk in which soda has been dissolved, flour and baking powder, and mix lightly. Fill well greased muffin rings 3/4 full. Bake in hot oven(425 degrees) for 20 minutes. Makes 16 medium-sized muffins.

Mrs. Edward Berg

Lime Party Salad

1 pkg. lime jello
2 cups hot water
1 cup crushed pineapple (drained)
1 cup cottage cheese (optional)
12 marshmallows
1 cup cream (measure before whipping)
1/3 cup nuts

Pour the 2 cups hot water over the marshmallows and lime jello, cool until it resembles syrup. Fold in 1 cup crushed pineapple, cottage cheese, whipped cream, and chopped nuts. Cool until set.

Mrs. Stewart Wallace

Fruit Salad

1 can mandarin oranges
1 large can fruit cocktail
1 can pineapple (chunk style)
1 pkg. minature marshmallows
½ cup nut meats or ½ cup shredded coconut

Drain fruit, add other ingredients with a small size package of commercial sour cream. Chill and serve.

Mrs. John Winans

Tossed Green Salad
(Good with potatoe soup)

1 qt. crisp greens (Iceberg, Boston or bibb lettuce, romaine, etc.)
2 to 4 tomatoes - slice lengthwise
1 clove garlic - mashed with salt (3/4 tsp.)
½ cup mayonnaise or cooked salad dressing
1 tbsp. wine vinegar
¼ tsp. Worcestershire
} Chill.

Add: 1-1 lb. can salmon, or 1 can (1 cup) solid packed tuna, or 1 can boned chicken, drained.
6 to 8 radishes 1 cup small cheese crackers

Mrs. Howard Burns

Black Point Salad

Small heads of lettuce and romaine washed and broken into bite sized pieces.
Add: 1 can grapefruit sections drained, 1 can mandarin orange sections, 1 can pitted black olives
½ cup Bermuda onion rings
Dress with equal amounts of salad oil and vinegar.
Salt to taste.

Mrs. Wayne Fitzpatrick

Cesear Salad

Romaine lettuce broken and tossed with the following ingredients:
one lemon
oil and vinegar
five strips Anchovies mashed with small amount of dry mustard and worcestershire
croutons with garlic
parmesean cheese
one coddled egg (boiled one minute).
Toss well and eat!!
This recipe comes from a fine restaurant in San Francisco.

Mrs. Kenneth Henke

Croutons

Leave crusts on bread slices. Cut bread into tiny cubes. Toast in slow oven, stirring frequently, till dry and golden brown. Melt butter in skillet with a peeled clove of garlic. Take out garlic when it is golden brown. Add croutons; toss till they are butter-coated. Sprinkle over green salad.
Store a supply of croutons in a covered jar in the refrigerator. Heat them just before using.

Salad Partners

Offer crusty garlic loaf or biscuits with greens, sweet rolls with fruit.

Cranberry Salad

1 lb. cranberries
1 doz. marshmellows cut fine
1 cup chopped pecans
1 envelope plain gelatin
juice of one med. orange
2 cups sugar
1 small can pineapple (drained and chopped)

Put cranberries through coarsest part of food chopper and then pour sugar over them. Soak gelatin in 1/3 cup cold water and then dissolve in 2/3 cup hot water. Add cranberries, marshmellows, pecans, and orange juice. Add pineapple, saving pineapple juice to use in dressing(for this do not use crushed pine. Either sliced or pineapple chunks can be used, but each should be chopped into small pieces). Stir mixture and then put in refrigerator to congeal.

Salad Dressing

Yolks of two eggs
Juice of 1 med. orange
Juice of 1 lemon
1 cup sugar
½ tsp. prepared mustard
½ tsp. salt
Juice from 1 small can of pineapple -- 1 cup of cream
2 tbsp. flour or cornstarch--1 doz. marshmellows

Put juices in top of double boiler and heat. To well beaten egg yolks add flour, salt, sugar, and mustard. Add this to juices, cook in top of double boiler until thickened. Remove from heat and add marshmellows (the marshmellows will dissolve more quickly if cut up). When ready to serve add the whipped cream to dressing and pour dressing over salad or serve in a dish and allow guests to serve themselves. The dressing should be cold before adding the whipped cream.

Mrs. Kenneth Henke

White Salad

1 large can pineapple
1 large can Royal Anne cherries
1 lb. marshmellows
1 cup nuts

Mix together drained fruits, marshmellows and nuts

Dressing: Cook yolks of 4 eggs, ¼ tsp. salt, ½ cup milk, ½ tsp. prepared mustard all together and cool. Stir in juice of ½ lemon and one pint whipped cream. Pour over fruit. Allow to set for 24 hours.

Mrs. Kenneth Henke

Tomato Aspic Salad

3½ cups tomato juice
celery
2 tbsp. vinegar
seasoning salt
2 pkgs. lemon jello
½ cup catsup
2 tbsp. worcestershire

Evelyn's Celery Sauce

1 peck ripe tomatoes
9 stalks celery, cut very fine
5 large onions, diced
2 cups vinegar
4 tbsp. salt
2 diced red peppers
2½ cups sugar

Combine and cook two hours until celery is done then bottle.

Coleslaw Dressing

Mix: 2 tbsp. sugar
1 tbsp. flour
1 tsp. salt
½ tsp. dry mustard

Beat in: one egg, 1 tsp. butter and ½ cup vinegar

Cook until thick. Thin with a cup of milk or cream as you use also a cup of mayonnaise.

Shrimp Aspic Salad

1½ cups tomato juice
2 tbsp. Knox Gelatin (2 packages)
3 tbsp. lemon juice
dash of salt

Heat tomato juice. Mix gelatin with 4 tbsp. of cold water. Let stand 15 minutes. Mix hot tomato juice and salt. When starts to set, stir in:

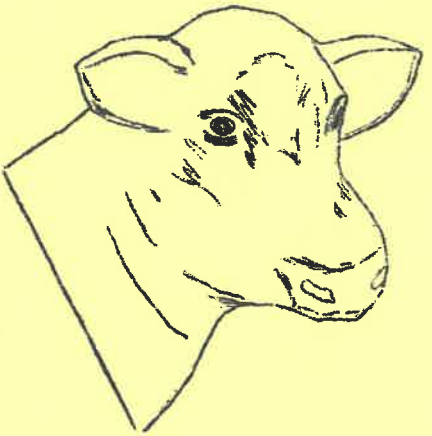
½ cup sweet pickles (chopped)
½ cup celery
1 can shrimp
½ small onion

Mrs. Douglas Dunman

Cranberry Salad

2 pkgs. lemon jello
1 cup sugar
1 lb. raw ground cranberries
1 cup diced celery
3 cups of liquid
1 cup nuts
1 c. crushed pineapple

Meats and Casseroles



Every moving thing that liveth shall be meat for you; even as the green herb have I given you all things. Genesis 9:3

Rice Hot Dish

1 lb. lean pork cut into small pieces
1 cup chopped onions
3 cups diced celery
2 cups rice (raw)
1 can cream of mushroom soup
6 cups water
3 tbsp. soy sauce
1 tsp. salt

Brown pork, onions and celery. Mix rice with water, add soy sauce and mushroom soup to the pork mixture. Bake in moderate oven for about an hour.

Mrs. Arnold Stern

Corned Beef Casserole

Combine:
12 oz. can corned beef - broken up
¼ lb. processed American cheese, chopped (1cup, about)
10½ oz. can condensed cream of chicken soup
1 cup milk
½ cup chopped onion

Mix together in a greased 2 qt. baking dish with:
8 oz. pkg. noodles, cookedand drained
Top with:
3/4 cup buttered bread crumbs or rolled Wheaties

Bake until heated through, about 30 to 40 min. at 375 degrees. Garnish with minced parsley and sliced stuffed olives. Serves 6 to 8

Henke's Smith Casserole

1 can Mexicorn
1 can vegetable soup
3/4 lb. hamburger
noodles as desired

Top with parmesan cheese.

Cook noodles and drain. Pour mixture, in order given, over noodles and bake ½ hour in 350 degree oven

Dave Chasen's Famous Chili

½ to 1 lb. pinto beans
5 cups canned tomatoes
1 lb chopped green pepper
1½ tbsp. salad oil
2 large onions, chopped
2 cloves of garlic, crushed
½ cup chopped parsley
¼ to ½ cup butter
2½ lbs. ground chuck
1 lb. ground lean pork
1/3 cup chili powder
2 tbsp. salt
½ to 1½ tsp. pepper
½ to 1½ tsp. cumin seed
1½ tsp. monosodium glutamate

Wash beans, soak overnight in water 2 in. abbve beans. Simmer, covered, in same water until tender. Add tomatoes and simmer 5 min. Saute green pepper in salad oil 5 min. Add onion, cook until tender, stirring often. Add garlic, parsley. Melt butter in large skillet and saute meat for 15 min. Add meat to onion mixture, stir in chili powder and cook 10 min. Add this to beans and add spices. Simmer, covered, for 1 hour. Cook uncovered 30 minutes. Skim fat from top.

Mrs. Douglas Dunman

Clam Chowder

1 can minced clams
3 med. size potatoes
1 onion, chopped
4 slices of bacon
about 10 soda crackers
salt and pepper to taste

Cut bacon into small strips and fry until brown. Put bacon strips and part of fat into kettle. Fry onion in remaining grease until brown (do not burn). Peel and dice potatoes, place in same kettle. Cover with boiling water (enough to double size of ingredients). Add 3/4 tsp. salt or to taste. Cook for about ½ hour or till potatoes are done. Then add clams with juice to cooking ingredients and continue cooking for 10 min. Roll crackers and add to chowde and cook for 5 min longer. Season to taste.
Serves 4

Mrs. Richard Allen

Mushroom Meatballs

Blend: 1 can cream of mushroom soup with ½ cup water. Measure out ¼ cup soup mixture. Combine with 1 lb. ground beef, ½ cup fine dry bread crumbs, 2 tbsp minced onion, 1 tbsp. chopped celery tops, 1 egg slightly beaten, ¼ tsp. salt. Shape into meatballs about 1½ inches in diameter. Brown in 1 tbsp. oil in a large skillet. Add remaining soup mixture, cover. Cook over low heat about 15 minutes, stir occasionally. Serves 4

Mrs. R. L. Baxter

Hamburger Stroganoff

½ cup minced onion
a little fat
1½ lb. ground beef
1 clove garlic, finely chopped
2 tbsp. flour
Salt to taste
¼ tsp. pepper
1 lb. sliced mushrooms, (1 large can)
1 can cream of chicken soup, undiluted
1 cup dairy sour cream
Minced parsley or chives
Chow mein noodles

Saute onion in butter until tender. Stir in all remaining ingredients except soup, sour cream and parsley. Saute 5 minutes. Add soup, simmer uncovered for 10 minutes. Stir in sour cream; sprinkle with parsley. Serve on chow mein noodles. Keep skimming off the fat. Sprinkle with toasted almonds, if desired. Serves 6 to 8

Mrs. Douglas Dunman

Spareribs Cantonese

Cook spareribs for 1 hour and remove fat. Add water to cover. Prepare mixture of:

½ cup soya sauce
1/3 cup vinegar
2 tsp. sugar
Several cloves of garlic crushed.

Simmer in spareribs for 45 minutes.

Captain's Casserole

1 can(10½oz.) condensed cream of mushroom or cream of veg. soup - ½ cup milk - 2/3 cup grated cheddar cheese - 1 1/3 cup Minute Rice - ½ tsp. oregano (optional) - dash of pepper - 1 can(1 lb.) whole tomatoes - 1 cup water - ½ onion, thinly sliced - 2 cans(6½ oz. ea.) tuna - 1/3 cup sliced stuffed olives - ½ cup crushed potatoe chips or dry bread crumbs.

Heat soup, milk and cheese until cheese is melted, stirring occasionally. Combine rice, oregano and pepper in greased 1½ qt. shallow baking dish. Drain tomatoes, measuring ½ cup juice. Stir juice and water into rice. Slice tomatoes, arrange most of them on rice. Add onion, tuna and olives. Pour on sauce; sprinkle with potatoe chips or crumbs, arrange remaining tomatoes on top. Bake in a mod. oven 375 degrees for 20 to 25 minutes. Serves 6 to 8

Corn Oyster Casserole

2 cans cream style corn - ½ tsp. salt
2 cans cove oysters - drained - dash of pepper
1 can of milk (1 2/3 cups) - 4 eggs(beaten)
3 tbsp. flour

Beat eggs, add salt, pepper, and milk, also oyster liquid. Add corn and oysters. Mix together. Place in buttered casserole and set baking dish in a pan of water. Bake at 350 degrees for 1 hour.

Mrs. Walter Quinton

Meat Loaf

Mix 1 lb. hamburger, 1 small onion, chopped, ½ lb. pork sausage, 1 c. oatmeal, ¼ tsp. pepper, 1 cup crushed cornflakes, 1 egg, 1 tsp. salt, 1 can of tomato soup. Mold into loaf and bake at 375 degrees for 1 hour.

Mrs. Walter Quinton

Hamburger Stroganoff

1 onion (small to med., sliced)
1 clove garlic
Saute in butter or oil. Add:
1 lb. ground beef, brown slowly
Add: 1 can cream of chicken or mushroom soup, 8 oz. can sliced mushrooms, drained. Simmer 10 minutes.
Add: 1 cup commercial sour cream. Heat. Serve over noodles.

Mrs. Daniel Comsia

Swedish Meat Balls
(a Betty Crocker recipe)

Mix together:

1 lb. finely ground beef	2 tbsp. grated onion
½ cup fine dry crumbs	1 tsp. salt
1 egg	1/8 tsp. pepper
2/3 cup milk	1/8 tsp. nutmeg

Lightly form into about 35 small balls (1½ in. in diameter). Brown well in drippings in a heavy skillet over low heat. Add ¼ cup hot water (more may be added as needed). Cover tightly and simmer about 20 min. To serve, remove meat to hot platter and thicken gravy. Serves about 6

Mrs. Howard Burns

Pilaf

1 cup Uncle Ben's uncooked rice	½ tsp. salt
¼ cup butter	1 small can chopped mushrooms
1 jar Lynden's chicken broth	

Brown 1 cup uncooked rice in ¼ cup butter in frying pan. When dark brown, add contents of 1 jar chicken broth, and 1 small can of chopped mushrooms (use broth also). Add ½ tsp. salt. Cover and simmer at least 30 min. You may transfer butter and rice to casserole after browning and cook in oven at 350 degrees until ready to serve.

Hot Crab Souffle

2 cups crab meat or shrimp
8 slices of bread
½ cup mayonaise
1 onion, chopped
1 green pepper, chopped
grated cheese and paprika
1 cup celery, sliced
3 cups milk
4 eggs
1 can cream of mushroom soup

Dice 4 slices bread into baking dish. Mix crab, mayonaise, green pepper, onion, celery. Spread over diced bread. Trim crusts from remaining 4 slices of bread and place over crab mixture. Mix eggs and mil and pour over all ingredients. Place in refrigerato overnight.

Bake at 325 degrees for 15 min. Remove from oven Pour mushroom soup over crab and sprinkle with chees and paprika and bake for an hour.

Hot Sea Food Casserole

2 cans crab or (½ pt. fresh)
2 cans shrimp or Booths frozen shrimp
2 cups mayonaise
2 cups celery, chopped
2 med. onions, chopped
2 green peppers, chopped
2 tsp. tobasco sauce
4 hard boiled eggs
salt and pepper to taste

Mix all ingredients and place in casserole. Top with buttered crumbs. Bake at 350 degrees for 30 minutes.

Mrs. F. Schulke

Pork Chop-Rice Bake

½ cup uncooked rice
4 to 6 pork chops
1 can cream of mushroom soup
1 can water
salt and pepper

Place uncooked rice in bottom of shallow casserol Season pork chops and lay on top of rice. Mix the soup and water and pour over chops. Cover casserole with foil. Bake for 1½ hours in 350 degree oven. Serves 4 to 6

Mrs. Michael McBain

Cheese Croquettes
(a Betty Crocker recipe)

Mix together:

4 cups fluffy cooked rice (1 cup uncooked)
2 beaten eggs
½ cup chili sauce or catsup
½ tsp. salt

Cook over hot water about 12 minutes, stirring occasionally. Add: 1 cup grated sharp cheddar cheese. Stir lightly until cheese melts. Cool mixture to room temperature, then shape into 12 small croquettes (approximately 1/3 cup each). Roll croquettes in crushed Wheaties. Fry in hot fat 1/8 inch deep. Turn to brown on all sides evenly. Drain on absorbent paper. Serve with creamed peas or other creamed vegetable or sauce. Serves 6

Mrs. Michael McBain

Easy Supper

12 oz. can luncheon meat diced
½ cup chopped onion
1/3 cup chopped green pepper
3/4 cup fine bread crumbs
3 eggs slightly beaten
½ cup grated American cheese
1 can cream of mushroom soup
½ cup milk

Mix together and pour into greased casserole (2 qt) Casserole may be decorated with rings of green pepper Bake in moderate oven (350 degrees) for about 1 hour.

Mrs. Sylvia Neat

Barbecue Sauce

1 cup tomato sauce
½ tsp. garlic powder
1 tsp. brown sugar
2 tbsp. sweet relish
1 tsp. mustard
½ onion, chopped
1 tbsp. catsup

Add as much pressed ham as you like. Cook 10 to 15 minutes. Serve over hamburger buns.

Mrs. Waldemar Heuer

Hamburger Chow Mein

1 lb. ground beef
1 cup chopped onion
1 cup diced celery
1 tsp. salt
3/4 cup water
1 can bean sprouts, drained
1 can mushroom pieces drained
1/3 cup cold water
2 tbsp. cornstarch
2 tbsp. soy sauce
1 tsp. sugar

Cook meat and onion until onion is tender and golden, stirring to break up hamburger. Add celery, seasoning, and water. Cook covered 5 min. Add drained bean sprouts and mushrooms. Bring to a boil.

Blend 1/3 cup water, cornstarch, soy sauce, and sugar. Stir into above mixture and simmer 5 min. Serve over rice or crisp chow mein noodles.

Mrs. Warren Gober

Warren's Favorite

1/4 cup chopped onion
1/2 lb. hamburger
1 - 1 lb. can tomatoes
1 cup uncooked macaroni
1/2 cup penny sliced carrots
1/2 cup diced celery

Brown meat and onion. Remove from heat and add tomatoes, breaking them apart and mixing well. Season with salt and pepper to taste. In large kettle boil macaroni, carrots, and celery until macaroni is tender. Drain and mix will with meat mixture in a casserole dish. Cover and bake for 30 min. at 350 degrees.

Mrs. Warren Gober

For Husbands

"And I will wipe Jerusalem as a man wipeth a dish, wiping it, and turning it upside down."

II Kings 21:13

Chicken Regal with Almond Rice

2 1lb. boxes chicken breasts or a fryer, cut up
½ cup butter
8 oz. mushrooms, drained
¼ cup onion, chopped
1/3 cup parsley
2 tbsp. flour
1 3/4 cup boullion
½ cup light cream

Remove skin from chicken, brown lightly in butter. Remove chicken, add onion and mushrooms and saute. Add parsley and flour. Add boullion and light cream gradually. Cook til thickened. Add chicken again, cover and simmer or bake at 325 degrees for 30 min. or until tender.

Add toasted slivered almonds to cooked rice. Arrange rice on platter, chicken on top. Pour sauce over all.

Mrs. Douglas Baker

Chicken Tetrazzini

1 3½ lb. stewing chicken
salt and pepper
½ lb. fine noodles
7 tbsp. butter
½ lb. sliced mushrooms
¼ cup all purpose flour
1 cup light cream
¼ cup Sherry or cooking sherry
1½ cups grated natural sharp American cheese; or 1/3 cup grated parmesan cheese
Paprika

Early in day: Simmer chicken with 2 qt. water, 2 tsp. salt, 1/8 tsp. pepper, covered, 3 to 4 hours, or until fork tender. Remove chicken from broth; refrigerate separately. About 1 hr. before serving: bring broth to boil; add noodles; cook 8 min., drain, reserving broth. Remove skin and bones from chicken; add them to broth; boil down to 2 cups, strain. Cut meat into fairly large pieces. Start oven at 450 degrees. In 3 tbsp. hot fat saute mushrooms till golden. Set aside. Into ¼ cup melted butter stir flour, ½ tsp. salt, broth and cream. Stir until thickened. Add chicken, mushrooms, sherry and heat. Place noodles in shallow baking dish. Pour on sauce, top with cheese, paprika. Bake 10 min. or longer.

Serves 8

Cabbage Rolls With Sour Cream Sauce
(a Betty Crocker recipe)

Brown in a heavy skillet over low heat:
2 cups seasoned ground meat (leftover meat or ground beef)
$\frac{1}{4}$ cup diced onion
in ..... 2 tbsp. meat drippings
Remove from heat. Mix in thoroughly:
$\frac{1}{2}$ cup diced celery 1 egg, well beaten
1 cup cooked rice 1 tsp. prepared horseradish
1 tbsp. prepared mustard
Cook for 3 minutes ..... 6 to 8 large cabbage leaves in boiling salted water. Drain. Place meat mixture on cabbage leaves. Roll and fasten with wooden picks. Place close together in greased baking dish, 8x12 in.
Pour over cabbage rolls:
$\frac{1}{4}$ cup tomato puree $\frac{1}{2}$ cup water
Cover and bake 30 min. in mod. oven (350 degrees). Remove cabbage rolls from baking dish. Pour 1 cup sour cream into liquid remaining in dish. Serve over cabbage rolls. Serves 6 to 8
Note: Meat mixture must be completely enclosed in the cabbage leaves or it will cook out during baking.

Mrs. Howard Burns

Green Beans Caesar

In 2 tbsp. salad oil, fry lightly 3/4 cup $\frac{1}{2}$ in. bread cubes until golden brown and crisp. Pour the liquid from 1 no. 303 can green beans and save it for soup, gravy, etc.

Mix 11 tbsp. salad oil with 1 tbsp. vinegar, 1 tbsp. minced onion and $\frac{1}{4}$ tsp. salt. Turn green beans into the skillet with bread cubes. Pour oil-vinegar mixture on beans. Heat and stir until hot. Sprinkle with 2-3 tbsp. parmesan cheese. Serves 4

Mrs. Donald Magruder

Spaghetti Sauce

$\frac{1}{4}$ lb. butter
1 large onion
1 bunch parsley
2 medium green peppers
celery, 2 or 3 outer pieces

Chop vegetables very finely and brown in frying pan in butter. Heat 1 qt. canned tomato juice, 1 can tomato paste diluted with 1 can water, add browned vegetables and simmer 6 to 8 hours.

Mrs. Daniel Comsia

Barbecued Hamburgers

1 lb. hamburger
1 tsp. sugar
1 medium onion, diced
salt and pepper to taste

Fry together and add:

2 tsp. prepared horseradish
3 tbsp. catsup
1 can condensed tomato soup

Simmer about 30 minutes and serve on buns.

Mrs. Kermith Foss

Hamburger Heaven

Brown 1 lb. hamburger and 2 large chopped onions in 2 tbsp. shortening. Add 1 no. 2 can tomatoes, $\frac{1}{2}$ cup chopped celery, $1\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper, a pinch of basil or marjoram, and handful of egg noodles(about $\frac{1}{2}$ to 3/4 cup). Cover and simmer slowly until noodles are tender (30 min. or so). Stir occasionally.

Mrs. Arnold Hendrickson

Good judgement comes from experience
that comes from poor judgement.

Ham Loaf

2 lbs. ground lean ham (uncooked)
1 lb. ground round steak
1 cup bread crumbs
1 small onion, finely cut
$\frac{1}{4}$ tsp. black pepper
2 eggs, lightly beaten
$\frac{1}{2}$ cup milk or water, or enough to make a loaf, not too soft.

Mix all together and form into round loaves (2or3) Beat 1 egg lightly, roll loaves in it and then in fine bread crumbs. Roll them in cheese cloth firmly. Tie each loaf at each end, with cord. Place in kettle, cover with water and boil for 2 hours. Move rolls occasionally so they will not stick to bottom of kettle When cooked let them stand several hours or overnight in broth, (can use stock for beans). Add salt to meat if ham isn't salty enough.

Mrs. Sylvia Neat

Pork Chops and Sauerkraut

Flour 4 medium size pork chops and brown in 2 tbsp. fat in large skillet. When chops become a golden brown reduce heat and place 2 no. 303 cans of sauerkraut over them. Around the edges of the skillet place 3 to 4 medium size potatoes that have been cut up, being sure to get them near the meat and in the drippings so they will brown nicely. Cover the skillet tightly and let simmer about $\frac{1}{2}$ hour to 45 minutes or until potatoes are done.

Mrs. Pat Magruder

Tuna-Noodle Casserole

1 large can tuna
2 cups cooked noodles
3 hard cooked eggs
1 small can pimentoes
1 cup grated cheese
12 ripe olives, sliced
1 can cream of mushroom soup
1 cup milk

Mix ingredients, place in casserole, bake uncovered for 45 minutes at 350 degrees.

Mrs. Michael McBain

Beef and Green Peppers

Use round steak cut in long fine strips. Render suet or use oil. Saute meat until about half done, turning often. Add thinly sliced onion and simmer gently, adding a bit of water. Add chopped green pepper. Salt and pepper to taste and a drop of soy sauce. Cover and simmer until peppers are done.

This is an easy and tasty meat dish.

Mrs. F. Schulke

Hawaiian Ribs

4 lbs. ribs } boil 1 hour
2 med. onions } and drain

Blend and cook until clear:

1 tbsp. cornstarch
¼ cup water
¼ cup vinegar
¼ cup catsup
¼ cup molasses
¼ cup soy sauce

Baste ribs with this mixture and broil in oven or over coals for 10 minutes or until brown.

Mrs. Wayne Fitzpatrick

Hot Dish

1 lb. hamburger
1 small onion, chopped and fried with hamburger
1 cup celery, cut up
1 can carrots
1 can peas
1 can tomato soup
1 can cream of mushroom soup
2 - 3 cups sliced potatoes -about 2/3 cup water

Brown hamburger and onions, add rest of ingredients and bake in 350 degree oven for about 1½ hours or until potatoes are done.

Mrs. Kermith Foss

Hungarian Goulash

2½ lb. lean round of beef
3 tbsp. drippings
3 med-sized onions sliced thin
salt and pepper
1 tbsp. butter
1 cup sour cream
1 tbsp. paprika
1 blade marjoram
1 clove garlic
2½ lb. saurkraut
1 tbsp. flour
1 tsp. caraway seeds

Cut meat into one inch cubes. Melt drippings in skillet and brown sliced onions. Skim out onions and place them in stew pan. Brown meat in drippings Turn contents of skillet into the stew pan. Season with salt, pepper, paprika, marjoram and garlic. Stir until seasonings are blended and add boiling water to cover meat. Simmer gently for 30 min. Add the saurkraut and continue to simmer for another hour or until the meat is tender. Cream together flour and butter and stir into the sauce, cooking until it is smooth and thickened. Add the sour cream and caraway seeds and cook a few minutes longer Serve very hot. Serves 6 people

Bar-Be-Que Pot Roast

Sprinkle roast with meat tenderizer
Combine the following ingredients for marination:

6 tbsp. oil - heat
3 tbsp. wine vinegar
1 tbsp soy sauce
1 tbsp. worchestershire sauce
1 can tomatoe sauce
2 tsp. sugar
½ tsp. oregano
½ tsp. sweet basil
1 bay leaf shredded
¼ tsp. dry mustard
½ tsp. thyme and Rosemary

Marinate in refrigerator one week or more, turning once daily. Charcoal broil for one hour 6 inches above the heat.

Veal Parmesan

¼ cup flour
1 tsp. salt
⅓ tsp. garlic salt
½ tsp. paprika
Dash of pepper
4 - 3/4 in. veal loin chops
½ cup fine dry bread crumbs
1 tsp. oregano
1 lb. (12 small) new potatoes
¼ cup grated parmesan cheese
1 egg, beaten
2 tbsp. olive or salad oil
4 thin slices Mozzarella cheese (pizza cheese)
1 8 oz. can seasoned tomato sauce (1 cup)

Combine flour and seasonings. Coat chops. Mix crumbs and parmesan cheese. Dip chops in egg, then in crumb mixture. Brown slowly in hot oil. Place a slice of Mozzarella cheese atop each chop; arrange small potatoes around meat. Pour tomato sauce over; sprinkle with oregano. Cover and simmer for 50 min. or until meat and potatoes are done. Serves 4

Mrs. Kenneth Henke

Teriyake Steak

1 flank steak
Meat tenderizer

Sprinkle both sides of steak with meat tenderizer and prick with fork. Then marinate for 1 to 2 hours in this sauce:

1 cup consomme'
1/3 cup soy sauce
3 tbsp. Rose's sweetened lime juice

Broil over coals for 10 minutes on each side, or until desired rareness. Brush with sauce before serving. Sauce can be refrigerated and used again.

Mrs. Wayne Fitzpatrick

The things I do, the things I say
Will lead some person aright or astray.
So the things we do should be the best,
And the things we say should be to bless.

Kima

1 large onion, chopped
3 tbsp. butter
1 lb. ground beef
2 tomatoes, diced (canned will do)
1 - 8 oz. can peas
1 tbsp. curry powder
1 tsp. salt
1 tsp. paprika
½ tsp. chili powder
½ tsp. garlic salt

Saute onion in butter 5min. in large frying pan. Add beef and tomatoes, cook slowly 15 min. Stir in peas, liquid, and seasoning. Simmer 30 min. Serve with Brown Butter Rice.

Heat 4 tbsp. (½ stick) butter slowly in small pan until it turns a rich brown (don't burn). Pour over 3 cups hot cooked rice and stir lightly with fork. Sprinkle with pepper.

Mrs. Arnold Hendrickson

Hamburger Macaroni and Cheese

4 tbsp. butter or margarine
4 tbsp. flour
2 cups milk
½ lb. ground beef
½ lb. cheese (about a 2 inch piece)
2 cups uncooked elbow macaroni

Make sauce by melting butter, adding flour and stirring in milk. Cook, stirring constantly until thickened. Add cheese and stir over low heat until melted. Boil macaroni in 2 qt. salted water. Brown ground beef and pour off fat. Mix macaroni, meat, and sauce in a 2 qt. casserole. Top with buttered bread crumbs or cover and bake for 30 min. at 350 degrees.

Four penny-sliced cooked weiners may be substituted for ground beef.

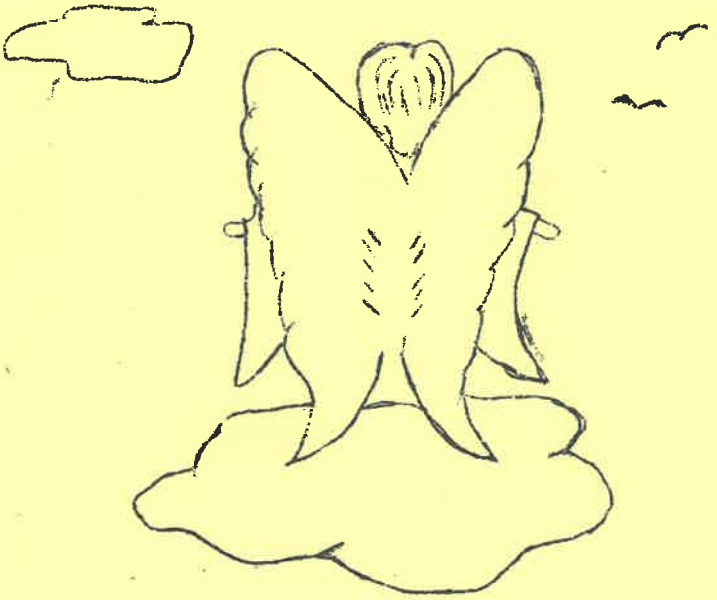
Mrs. Warren Gober

Magnetic Attraction

To the cheese, a mouse;
To the saint, a sinner;
To the messy house, a dropper-inner!

Georgie Starbuck Galbraith

Desserts



Man did eat angels' food .....

Psalms 78:25

APPLESAUCE DATE CAKE

½ cup shortening
2 cups sugar
1 egg
1½ cup applesauce
2 tsp. soda
½ cup boiling water
2½ cups flour
¼ tsp. allspice
¼ tsp. cloves
½ tsp. salt
¼ tsp. mace
½ tsp. cinnamon
1 cup chopped dates
½ cup nuts

Cream shortening, sugar, eggs, applesauce. Sift flour, salt and spices. Sift a little of the flour over dates and nuts. Dissolve soda in water and cool. Add alternately with flour, add fruit and nuts. Bake in 2 layers for 30 minutes at 350° or 60 min. in 9 x 12 pan.

FROSTING

1 cup brown sugar
3/4 cup cocoanut
5 tbsp. butter
5 tbsp. canned milk
3/4 cup walnuts

Mix together and spread on cooled cake. Place in bottom of oven and turn on broiler - about 10 min. under broiler.

Sophia Dunman

LEMON JELLO CAKE

3 eggs
3/4 cup Wesson oil
1 tsp. lemon extract

Mix and add 1 pkg. lemon jello that has been blended with 3/4 cup hot water. Add 1 pkg. yellow cake mix. Beat at high speed for 3 to 4 min. Bake 350° for 35 to 40 min. in well greased and floured pan 9 x 12 x 2. Let stand for 10 min. Pour over top a glaze of 1cup powdered sugar, juice & rind of one lemon.

Chloe Schneider

CHOCOLATE CHIP DATE CAKE

1 cup hot water
1 cup chopped dates
1 tsp. soda
½ cup shortening
1 cup sugar
2 unbeaten eggs
1 3/4 cup flour
3 tbsp. cocoa
½ cup walnuts
1 6 oz. pkg. choc. chips
dash of salt

Pour hot water over dates and soda. Cool. Cream together sugar & shortening. Add unbeaten eggs. Sift flour, salt and cocoa. Blend with other ingred. Add the date mixture, walnuts and ½ package of choc. chips. Pour into a 13 x 9 greased cake pan. Sprinkle remaining half of chips on top of cake. (Serves in place of frosting.) Bake at 350° for about 30 minutes. This cake will stay moist.

Addie Stern

POOR MAN'S CAKE
(fruit cake)

2 cups brown sugar
2 tbsp. lard or other shortening
1 tsp. cloves
1 tsp. cinnamon
1 tsp. salt
2 cups hot water
1 pkg. of raisins

Put all in a kettle and bring to a boil for 5 min. after they start bubbling. Cool. When mixture is cool add: 1 tsp. soda mixed in 1 tbsp. hot water. 3 cups flour. Mix batter. Bake in loaf or large pan 375° for 45 - 50 minutes. Pans should be greased and lightly floured or cake will stick in the bottom when baked and turned out of pan. Recipe may be doubled, tripled, but will need large pan to be mixed in then. Dates, candied fruits and nut meats may be added same time as the flour is. (No longer a poor man's cake then!)

Addie Stern

Fool-Proof Devil's Food Cake
(One Layer Cake)

Prepare first:
1 tbsp. vinegar in measuring cup, and fill remainder of cup with milk - let stand until needed.
Sift together:
1 heaping cup sugar(gran.)
2 tbsp. Hershey's cocoa(heaping)
1½ tsp. soda(level)
1½ cups flour
½ tsp. salt

Make hole in the center of dry ingredients in bowl, drop in one unbeaten egg. Add milk mixture, 1 tbsp. water, and ½ cup Wesson oil.

Stir together quickly and bake in greased 8 inch square pan, or 9 inch oblong shallow pan, at 350° for 25 to 30 minutes. Test with toothpick in center, if toothpick comes out dry, cake is done. This is a moist cake, and usually liked very much by the men.

Chocolate Icing For Fool-Proof Devil's Food Cake

Put into a stew pan-----
1 square Baker's chocolate, broken up
3/4 cup granulated sugar
1 tbsp. water
1 unbeaten egg

Stir until mixed, then put on heat and bring to a boil over medium heat. As mixture boils stir it to prevent sticking to bottom of pan. Remove and add butter, size of walnut, and nuts cut finely, and ½ tsp. vanilla, and whip until creamy. Spread over top of cake. Cake can be left in pan if desired.

Forever Wedding Cake

1 rounded cup of true love
1 heaping cup of perfect trust and confidence
A pinch of unselfishness
A sprinkle of interest in all that he does

Mix all ingredients with a pint of sympathy. Flavor with a bright fireside and a loving kiss. Bake well all your life.

REINETTE APPLE-NUT CAKE

1 cup butter	about 1 lb. apples
3/4 cup granulated sugar	3 cups sifted flour
2 eggs	3 tsp. baking powder
$\frac{1}{4}$ tsp. vanilla extract	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup chopped walnuts	3 tbsp. milk
grated rind $\frac{1}{2}$ lemon	

Make cake day before as follows:
1. Start heating oven to 325°. In large bowl, with mixer at med. speed, mix butter with sugar until creamy. 2. Then add eggs, one at a time, beating until light and fluffy. Add vanilla, nuts, rind; mix well. 3. Wash, pare, then cut each apple into about 10 length-wise wedges. 4. Remove core and seeds from each apple wedge; then cut each wedge, crosswise, into thin slices. Fold into cake mixture. 5. Sift flour with baking powder, salt; fold into batter alternately with milk, blending well. 6. Turn batter into greased 10" by 5" by 3" loaf pan. Bake 1 hr. and 50 min. to 2 hours, or till cake tester, inserted in center, comes out clean. 7. Cool on wire rack about 15 min.; then, with spatula, loosen around edges, turn out on same rack, place top side up, and let cool. Serve, sliced with coffee or tea; refrigerate any leftovers. Makes one loaf.

Irene Berg

SOUR CREAM CAKE

1 cup sugar	1 tsp vanilla	2 eggs
1 cup sour cream	1 tsp soda	

2 cups flour or enough to make right texture. Add a few walnuts. Bake 35 to 40 min.

Lois Heuer

DATE DESSERT

1 cup sugar
¼ cup shortening
1 egg
2 cups diced apples
½ cup nuts & dates
1 cup flour
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon

Bake 350° till done. About 1 hr.

Mabel Henke

CHERRY DESSERT

12 double graham crackers, crushed
½ lb. butter or oleo, softened
2 tbsp. sugar

Mix together and pat into bottom of cake pan.
Bake at 350° for 10 min.

Cream: 1 3 oz. pkg. of cream cheese
1 cup powdered sugar

Spread on top of crumb mixture. Beat ½ pt. whipping cream or one pkg. of Dreamwhip. Spread this over cream mixture. On top of whipped cream, "dribble" a can of cherries prepared for pie filling or substitute strawberries, blueberries, pineapple, etc. (Also delicious using prepared fresh strawberries.)

Joan Burns

FLAMING BANANAS

6 ripe bananas
1/8 lb. of butter
sugar
½ cup of dark rum
Peel bananas
Butter all around

Place on cookie sheet and sprinkle with sugar.
Bake in oven until lightly brown on both sides.
Remove from oven and place in chafing dish.
Pour over the heated rum. Light and serve.

JELLY MERINGUE SQUARES

$\frac{1}{2}$ cup oleo
$\frac{1}{2}$ cup powdered sugar
1 cup sifted flour

Pat into 9 x 13 ungreased pan. Bake at 350° for 10 min. Remove from oven. Spread on a thin layer of jam. Spread on meringue of: 2 egg whites, $\frac{1}{4}$ tsp. cinnamon, $\frac{1}{2}$ cup sugar. (fold in 3/4 cup nuts. Bake 10 min. longer or until golden.

Bunny Ugland

INSTANT JELLO (10 min.)

1 pkg. jello
1 cup boiling water
1 cup ice cubes (8 - 10)
1 cup ice cream

Shake first 3 ingredients in container with tight fitting lid until ice is almost melted. Add ice cream and shake again. Let stand in refrigerator 5 to 10 min. or until ready to use.

Joan McBain

Paradise Roll

1 cup walnuts, chopped
1 lb. dates, chopped
1 lb. marshmellows, cut fine
1 lb. rolled graham crackers
½ cup cream
½ cup milk

Mix walnuts, dates, and marshmellows, with cracker crumbs. Add cream and milk and mix about 5 min on no. 2 speed on electric mixer. Save 1 cup crumbs to use for molding loaf. Wrap molded loaf in waxed paper and put in refrigerator to harden. When ready to use slice and serve with whipped cream.

Apple Cake

Cream together:
1 cup sugar
¼ cup shortening, melted
1 egg

Sift over 3 chopped apples:
1 cup flour
1 tsp. soda
3/4 tsp. cinnamon
Dash of nutmeg

Combine ingredients, and put in greased, square pan, at 350 degrees to bake for 40 minutes.

Apple Sauce Cake

1 cup sugar
3 tsp. cinnamon
1 tsp. (scant) cloves
2½ cups flour
½ cup melted butter
1½ cups unsweetened applesauce mixed with----
2 tsp. soda
3/4 cup raisins)
¼ cup currants)
Dredge raisins and currants with 2 tbsp. flour

Beat well. Bake in well-greased loaf pan at 350 degrees for one hour or more as determined.

Apple Pie Without Apples

1½ cups sugar
1½ cups water
1 tsp. cinnamon
1 tbsp. butter
1 3/4 tsp. cream of tartar

Boil above ingredients for 1 min. Add 16 soda crackers, broken in half, and boil 1 min. more. Pour into unbaked pie shell and cover with top crust. Bake at 400 degrees until browned (about 30 – 40 min.)

COCOA DEVIL'S FOOD CAKE

Preparation: Have shortening at room temperature. Assemble all ingredients and utensils needed. Grease two deep 8 inch layer cake pans and sprinkle with flour, shaking out excess. Preheat oven to baking temperature. Sift flour once before measuring. Sift together into large bowl of mixmaster:

1½ cups sifted cake flour — 3/4 tsp. salt
1¾ cups sugar — 1¼ tsp. soda
½ cup cocoa

Add: 2/3 cup shortening (soft)
2/3 cup sour milk or buttermilk
1 tsp. vanilla

Beat on No. 3 speed for 2 minutes, scraping bowl while beating. Stop mixer and scrape beaters.

Add: 1/3 cup sour milk or buttermilk
2 eggs, unbeaten

Beat on No. 3 speed for 2 minutes, scraping bowl while beating. Pour into prepared pans. Bake at 350° - moderate oven - 30 to 35 min. Makes one medium size cake.

Addie Stern

THRIFTY POUND CAKE

1 cup butter or margarine
1½ cups sugar
3 eggs, beaten
1 tsp. vanilla

Cream butter & sugar, add eggs and vanilla and beat thoroughly. If desired, add grated lemon rind. Sift and add alternately with ½ cup milk:

3 cups sifted cake flour — 1/8 tsp. salt
1½ tsp. baking powder

Pour into greased tube pan and bake in moderate oven 350° one hour. Makes one 10 inch cake.

YUM-DESSERT (Oooo - so rich)

2 cups powdered sugar
$\frac{1}{4}$ tsp. salt
2 tbsp. cocoa
$\frac{1}{4}$ lb. butter or marg.
2 eggs, separated
1 cup chopped walnuts
1 tsp. vanilla
28 vanilla wafers or graham crackers crushed into crumbs
$\frac{1}{2}$ cup chopped nut meats

Sift sugar. Measure with salt and cocoa. Cream butter and sugar mixture until fluffy (beat with electric mixer until thick and heavy. Finish mixing by hand. Add unbeaten egg yolks, cup of nut meats and vanilla. Fold in stiffly beaten egg whites. Line shallow rectangular pan or ice cube tray with waxed paper leaving edges protruding. Spread half of crumbs in bottom of pan. Cover with filling. Put remaining crumbs on top. Sprinkle with chopped nuts over all. Chill over night. Serve in small squares with whipped cream and mar. cherries. Serves 8.

Eleanor Allen

PINEAPPLE DESSERT

Mix $2\frac{1}{2}$ cups vanilla wafers crumbs with $\frac{1}{3}$ cup butter which has been melted. Line pan with all but $\frac{1}{2}$ cup.
Mix with beater until fluffy: $\frac{1}{2}$ cup powdered sugar
2 eggs
$\frac{1}{2}$ cup butter
Whip 1 pt. cream and fold in one large can crushed pineapple.

Bake crust for 15 min. in 300° oven. Cool.
Place No. 2 mixture on crust and spread.
Add No. 3 mixture, level off and sprinkle $\frac{1}{2}$ crumb mixture on top. Refrigerate overnight.

Mabel Henke

BLUEBERRY DESSERT

24 Graham crackers
$\frac{1}{4}$ cup melted butter

Line long pan with above mixture. Save a small amount for topping.

24 large-size marshmellows
$\frac{1}{2}$ cup coffee cream

Melt in double boiler. Let cool. Whip $\frac{1}{2}$ pt. whipping cream and fold into marshmellow mixture. Spread on crumb crust. Add 2 cans sweetened blueberry pie filling. Sprinkle with remaining crumbs. Chill 24 hours.

Esther Leech

MYSTERY PUDDING

Sift: 1 cup flour
3/4 cup sugar
1 tsp. soda
$\frac{1}{2}$ tsp. salt

Add: 1 beaten egg
1 tsp. vanilla
16 oz. fruit cocktail, juice and all.

Pour in greased pan. Sprinkle with: $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup nuts or coconut. Bake 40 min. at 325°. Large can of fruit cocktail makes double recipe.

Mabel Henke

CRUMBLE

Sprinkle $\frac{1}{2}$ dry Honey Spice Cake Mix into pan. Pour on two No. 2 cans apple pie filling, then rest of mix. Add 1 tbsp. lemon juice and 1 cup water. Bake 350° for 50 to 60 min.

Lois Heuer

WHITE CAKE

$2\frac{1}{2}$ cups sifted cake flour
$1\frac{1}{2}$ cups sugar
3 tsp. baking powder
1 tsp. salt
$\frac{1}{2}$ cup shortening (room temp.)
1 cup milk
3 egg whites, unbeaten
$1\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ tsp. almond ext.

1. Place sifted flour in sifter; add sugar, baking powder and salt.
2. Stir shortening in bowl to soften. Stir in dry ingredients. Add 3/4 cup milk. Beat 2 minutes at medium speed.
3. Add whites, flavoring and rest of milk. Beat for 1 minute more. Bake in two 9 or 8 inch layer pans lined on bottom with paper. Bake in a moderate oven (350°) 25 to 30 minutes.

Addie Stern

ANGEL FOOD CAKE

Preheat oven to 375°. Have egg whites at room temp.

$1\frac{1}{4}$ cup sifted cake flour
$\frac{1}{2}$ cup sifted sugar
$1\frac{1}{2}$ cups (about 12) egg whites
$\frac{1}{4}$ tsp. salt
$1\frac{1}{2}$ tsp. cream of tartar
1 tsp. vanilla
$\frac{1}{4}$ tsp. almond extract
1 1/3 cup sifted sugar

1. Measure sifted flour, add $\frac{1}{2}$ cup sugar, sift together four times.
2. Combine egg whites, salt, cream of tartar and flavorings in large bowl. Beat on No. 10 (high) speed until whites are stiff and stand in points - about $2\frac{1}{2}$ to 3 min. Do not overbeat until dry. Sprinkle in rapidly 1 1/3 cups sifted sugar while beating on No. 8 speed. Scrape bowl gently toward beaters. Sprinkle in flour mixture evenly & quickly, about $1\frac{1}{2}$ minutes. Gently put in tube pan. Carefully cut thru batter with spatula 6 times around to release air bubbles. Bake 375° 30 to 35 minutes.

Addie Stern

HAPPY DAY CAKE

$2\frac{1}{2}$ cups sifted cake flour
$1\frac{1}{2}$ cups sugar
3 tsp. baking powder
1 tsp. salt
1 cup milk
$\frac{1}{2}$ cup shortening (room temp.)
2 eggs unbeaten
1 tsp. vanilla

1. Place sifted flour in sifter; add sugar, baking powder and salt. 2. Stir shortening to soften (in bowl). Sift in dry ingredients. Add 3/4 cup milk. Beat 2 minutes at medium speed.
3. Add eggs, vanilla and rest of milk. Beat 1 min. more. Pour into two 9 inch layer pans, lined on bottoms with paper. Bake in moderate oven (350°) 25 to 30 min.

Addie Stern

EASY PUDDING CAKE

1. In oblong pan (13x9) mix 1 cup brown sugar, $\frac{1}{2}$ cup cocoa. Then stir in 2 cups water.
2. Snip 12 marshmallows into quarters & scatter over this mixture.
3. Spoon over this a chocolate cake mix batter. Top with 1 cup broken nuts. Bake 350° for 45 to 50 min. Serve warm or cold with whipped cream.

Irene Comsia

TROPICAL FRUIT CAKE

Put 3 cups Brazil nuts, 2 $7\frac{1}{2}$ oz. pkg. dates, and 1 cup drained maraschino cherries in a bowl, (all whole). Sift over them 3/4 cup flour, 3/4 cup sugar, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ tsp. salt. Mix well with hands. Beat 3 eggs until foamy. Add 1tsp. vanilla and stir into mixture. Bake in greased & wax paper lined pans, 300° for 1 3/4 hours. Cool well before serving.

Lorelei Hendrickson

GOLD SUNBEAM CAKE
(Made up from yolks left over from angel food cake.)

Assemble all utensils and ingredients needed. Do not grease 10 inch deep tube cake pan. Sift flour once before measuring. Preheat oven to 350°.
Sift together 3 times:

3 cups sifted cake flour
2½ tsp. baking powder
½ tsp. salt

Put into large bowl of mixmaster 10 to 12 egg yolks (1 cup). Beat on No. 10 speed until very fluffy and thick - about 6 min. Beat in gradually 2 cups sifted sugar while beating on No. 10 speed - about 2 min. Scrape bowl while beating. Turn to No. 2 speed. Add: 1 tsp. vanilla
½ tsp. lemon extract
1 cup cold water

Sprinkle in sifted flour mixture gradually & quickly while beating on No. 2 speed. Beat only enough to blend - about 2 minutes. Pour into cake pan. Bake at 350° about 1 hour or until golden brown. Invert on cake cooler rack until cool. Loosen sides with spatula and then remove from pan. Makes 1 large cake. Hint: (Ideal to freeze if made the same time as angel food cake.)

Addie Stern

CRAZY QUILT CAKE

Sift following ingredients into an ungreased 8x8 cake pan:

1½ cup flour
1 cup sugar
1 tsp. soda
½ tsp. salt
3 tbsp. cocoa

Make 3 holes in dry ingredients - into one hole 1 tsp. vanilla; second 6 tbsp. oil; third 1 tbsp. vinegar. Over all pour 1 cup cold water. Stir - don't beat. Put in 350° oven for 35 min. Ice in pan.

JOHNEY CAKE

Light oven; get out utensils and ingredients. Remove blocks and toy autos from table. Grease pan, crack nuts.

Measure 2 cups flour; remove Johney's hands from flour; wash flour off him. Remeasure flour.

Put flour, baking powder and salt in sifter. Get dustpan and sweep up pieces of bowl Johney knocked on floor. Get another bowl. Answer doorbell.

Return to kitchen. Remove Johney's hands from bowl. Wash Johney. Answer phone. Return. Remove ¼ inch of salt from greased pan. Look for Johney. Grease another pan. Answer phone again.

Return to kitchen and find Johney. Remove his hands from bowl again. Look at greased pan and find layer of nutshells in it. Head for Johney who flees, knocking bowl off table.

Wash kitchen floor, table, walls, and dishes. Call baker! Lie down!!

D. L. Winkler in Today's Woman

GUM DROP FRUIT CAKE

$1\frac{1}{2}$ cups pecans sauted in butter (not too brown)
Cream together 1 cup butter & 2 cups sugar.
Add 2 beaten eggs. Sift together and add 4 cups flour (Save some flour to dust raisins & nuts), $\frac{1}{4}$ tsp. nutmeg, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. salt, 1 pound white raisins, 2 pounds gum drops (black ones removed), sliced into 3 or 4 slices if they are large candy. Add sifted flour alternately to creamed mixture with $1\frac{1}{2}$ cups slightly sweetened apple sauce. Add 1 tsp. soda dissolved in 1 tbsp. hot water. Last add floured nuts, raisins, gum drops and 1 tsp. vanilla. Do not stir too much. Bake 325° for $2\frac{1}{2}$ hrs. If it browns too much on top, place a piece of foil over cake. Wrap in towel and soak with brandy or rum.

Chloe Schneider

CHOCOLATE "PHILLY" FROSTING

1 3 oz. Phil. cream cheese
1 tbsp. milk
$2\frac{1}{2}$ cups powdered sugar
1 1 oz. square unsweetened chocolate, melted
1 tsp. vanilla
dash of salt

Combine cream cheese and milk. Add sugar gradually, blending thoroughly. Add melted chocolate, vanilla and salt. Enough to spread on an 8 inch two-layer cake.

DEVILS FOOD CAKE

Good with Double Boiler Icing and coconut all over. (Short-cut Method) Preparation: Have ingredients at room temperature. Assemble all ingredients and utensils needed. Grease and flour or line two 9" layer pans 1½" deep. Preheat oven to baking temp. Sift flour once before measuring. Sift together into mixer bowl:

2 cups sifted cake flour	1 3/4 cups sugar
1¼ tsp. baking soda	½ tsp. baking powder
1 tsp. salt	3/4 cup cocoa

Add: 3/4 cup soft shortening

1 cup milk	1½ tsp. vanilla

Beat on beat-whip speed 2 min., scraping bowl (batter will be thick). Stop mixer. Scrape beater, bottom and sides of bowl with rubber spatula. Add: ¼ cup milk and 3 eggs. Beat 2 min. longer on beat-whip speed scraping bowl. Pour into pans. Bake at 350° for 35 min. or until done. Cool 10 min. on cake rack. Remove from pan. Cool and frost as desired.

Trudi Williams

PRUNE CAKE

1 cup sugar	½ tsp. cinnamon
2/3 cup butter	½ tsp. cloves
1½ cup flour	½ tsp. allspice
1 cup prunes(cooked)	½ tsp. nutmeg
3 eggs	1 tsp. vanilla

Dissolve 1 tsp. soda in 4 tbsp. sour milk. This cake is good as loaf or layer.

Sylvia Neat

PIE CRUST

4 cups flour	3 cups shortening
2 tsp. salt	1/3 cup brown sugar.

Blend flour, salt & shortening. Put sugar in cup and fill with water and add another cup of water. Chill. After chilled it is just right to roll on floured board. Flaky & tender. Makes 5 double pie crusts. Bake at 400°.

Edith Quinton

RICH PIE CRUST

3½ cups sifted flour	4 tbsp. lemon juice
1 tsp. salt	4 tbsp. cold water
1 2/3 cup shortening	1 egg (beaten)

Blend flour, salt, & shortening. Mix egg with water and lemon juice and blend together. Makes enough for four 10 inch pies with top & bottom plus one single crust, or can store in refrigerator. Bake at 425°.

Edith Quinton

PUMPKIN PIE

1½ cups cooked pumpkin	1 tsp. cinnamon
2 eggs (beaten separately)	½ tsp. ginger
2/3 cup sugar	½ tsp. nutmeg
2 tbsp. brown sugar	¼ cup cream
½ tsp. salt	2 cups milk

Mix pumpkin, sugar, and spices. Add egg yolks, cream and milk. Beat egg whites stiff & fold into pumpkin mixture. Bake at 400° for 40 - 50 minutes.

Edith Quinton

JELLO PIE

Crust - Vanilla wafers or graham crackers.
1 pkg. raspberry, lime & black cherry jello.
Add 1 cup hot water & $\frac{1}{2}$ cup cold to each of these and let set in separate pans. When set, dice.
Bring to a boil $\frac{1}{4}$ cup sugar and 1 cup pineapple juice and dissolve with 1 pkg. strawberry jello and $\frac{1}{2}$ cup cold water. Mix together with cubes of jello. Mix in 2 cups whipped cream. Chill 4 hrs.

Lois Heuer

CHOCOLATE-MARSHMALLOW PIE

16 graham crackers	1 cup whipping cream
$\frac{1}{2}$ cup butter or marg.	24 marshmallows
$\frac{1}{2}$ cup milk	2 sq. semi-sweet chocolated (grated)

Roll crackers into fine crumbs, mix well with butter press into 8 inch pie plate. Heat milk and marshmallows in double boiler until marshmallows are melted. Cool. Add whipped cream and grated chocolate. (Save enough chocolate to sprinkle over top of pie.) Put in crust and chill for 1 hr.

Joan McBain

RHUBARB CUSTARD PIE

Mix 1 cup sugar, 2 tbsp. flour and butter the size of a walnut together thoroughly. Add to above mixture $1\frac{1}{2}$ cup rhubarb - cut fine. Separate 2 eggs, beat whites with $\frac{1}{4}$ cup sugar; beat yolks in edge of bowl with sugar-rhubarb mixture, mix yolks with other mixture, then fold in whites. Bake in unbaked crust in moderate oven.

Sylvia Neat

FAKE APPLE PIE

2 cups water
1¼ cups sugar
2 heaping teaspoons cream of tartar
20 Ritz crackers

Bring the first three ingredients above to a good rolling boil. Add 20 Ritz crackers (whole). Lift gently with a fork, being careful to keep crackers as whole as possible. Boil for two minutes. Pour into pie crust. Season with cinnamon - just shake on top and don't mix it in. Dot with butter or margarine. Add a tablespoon of brown sugar sprinkled over the filling. Put on top crust and bake till crust is done and browned. (For a 9 inch pie, I always make one and a half recipes of the filling as we like a nice full pie!)

Lois Baxter

PUMPKIN CHIFFON PIE

3 eggs, separated
1½ cups pumpkin
1 cup sugar (½ brown) or 1 cup brown
1 envelope Knox gelatine
½ cup milk

Soak gelatine in ¼ cup cold water. Combine egg yolk, pumpkin, sugar, milk & spices (½ tsp. cinnamon, ½ tsp. nutmeg, ½ tsp. ginger). Cook until thick. While hot, add gelatine. Let cool (2 hrs.) Beat egg whites and fold in (add salt to egg whites and 4 tbsp. white sugar). Put in baked pie shell.

A mother is a person who, seeing there are only four pieces of pie for five people, promptly announces she never did care for pie.

1-2-3 PIE CRUST

One crust pie:
- 1 cup plus 2 tbsp. flour
- ½ tsp. salt
- 1/3 cup Mazola corn oil
- 2 tbsp. water

Two crust pie:
- 1 3/4 cup flour
- 1 tsp. salt
- ½ cup oil
- 3 tbsp. water

Mix flour, salt. Blend in Mazola oil thoroughly with fork. Sprinkle all of water over mixture. Mix well. If too dry, add 1 to 2 tbsp more Mazola oil. Roll out between waxed paper. Be sure to wet surface of table with damp cloth before putting down bottom piece of wax paper.

Gladys Foss

LEMON PIE

- 1 cup sugar
- 2 tbsp. flour
- 1 tbsp. cornstarch
- 1 lemon (juice & rind)
- 3 egg yolks

Mix into paste and add 1½ cup hot water. Cook and stir until thick. Use egg whites with ½ cup sugar for meringue.

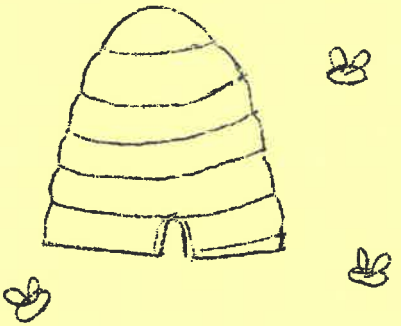
Irene Comsia

RHUBARB CUSTARD PIE

- 3 eggs - beat slightly
- 2 2/3 tbsp. milk

Mix together and stir in: 2 cups sugar, 4 tbsp. flour, 3/4 tsp. nutmeg. Mix in 4 cups cut-up pink rhubarb. Place in 9" pie shell. Dot with butter. Put on lattice top. Bake at 400° for 50 - 60 min.

Cookies and Bars



....And the taste of it was like wafers made with honey. Exodus 16:31

Italian Torone

6 eggs
3/4 cup sugar
3/4 cup melted butter
juice and rind of 2 oranges
4 to 5 cups flour (judge)
1 tsp. baking powder to each cup of flour
pinch of salt

Mix until dough is sticky. Dough must be soft. Add flour, pull out piece of dough at a time, and shape in a crescent. Set oven at 400 degrees and bake 8 to 10 minutes.

Italian Genetti

4 eggs
1½ cups sugar
1 cup butter
6 tsp. baking powder
2 tsp. lemon flavoring
1 cup milk
5 to 6 cups flour (approx.)

Cream butter with sugar and eggs until mixture is fluffy. Add lemon flavoring and cream a little more. Add sifted flour and baking powder alternately with milk. Place dough on a floured board and roll to ½ inch thickness. Cut with any desired cutter. Bake in a 375 degree oven for 12 to 15 minutes. Do not brown too much. When cookies are cool, ice with lemon butter frosting or any desired frosting.

For variety crisco may be used in place of butter and 1 tsp. anise flavoring in place of lemon. Ice with vanilla icing.

Chocolate Refrigerator Cookies

2 squares chocolate
½ cup shortening
1 cup sugar
1 egg, beaten
2 1/3 cups flour
2 tsp. baking powder
¼ cup canned milk
1 tsp. vanilla

Melt chocolate over hot water. Cream shortening and sugar thoroughly. Beat in egg and add melted chocolate. Mix well. Add flour, baking powder alternately with milk. Add vanilla. Shape dough in roll and chill in refrig. Slice and bake on greased cookie sheet for 10 minutes at 375 degrees.

Chopped nuts may be added. Also good put together with peppermint icing.

Mrs. Warren Gober

Golden Carrot Cookies

Mix thoroughly:
1 cup soft shortening
3/4 cup sugar
1 cup mashed cooked carrots
2 eggs

Sift together:
2 cups flour
2 tsp. baking powder
½ tsp. salt
3/4 cup shredded coconut

Mix together the above ingredients and drop 2 in. apart on lightly greased cookie sheet. Bake at 400° for 8 to 10 minutes or until almost no imprint remains when lightly touched. Frost cooled cookies with orange butter icing: 1/3 cup butter, 3 tbsp. orange juice, 1½ tbsp. grated orange rind, and 3 cups powdered sugar.

Prune Cookies

2 cups brown sugar
2/3 cup butter
2 eggs, beaten
1 tsp. vanilla
½ cup milk, sweet or sour
1 cup nuts
1½ cups chopped cooked prunes

3½ cups flour
1 tsp. baking powder
1 tsp. cinnamon
¼ tsp. salt
1 tsp. soda

Mix in order given. Drop by small teaspoon on greased cookie sheet. Bake at 350 degrees.
Frosting: Sift powdered sugar, grate the rind of one orange. Juice of ½ orange or more. Lump of butter. Mix well and put icing on top of prune cookies. That is what makes them good.

100 cookies

Angel Kisses

Turn oven to 350 degrees. Beat 2 egg whites until they hold peaks. Add 3/4 cup white sugar, beat 10 min Fold in one pkg. minted chocolate chips. Drop on ungreased baking sheet. Turn off ovem and leave cookies in for 2 hours. Tint with drops of coloring if desired. Can't miss with these!

Mrs. Richard Ugland

Fudge Mounds
(A cookie that tastes like a cake)

Sift into bowl:
1½ cups flour
3/4 tsp. soda
3/4 tsp. salt

Add:
1 cup brown sugar
1/3 cup shortening
1 tsp. vanilla
2/3 cup milk
1 egg
2 sq. Baker's chocolate melted

Mix all ingredients well. Let stand 3 minutes. Drop by teaspoon onto greased cookie sheet, and bake for 10 minutes, or until done, at 375 degrees.
Frosting: Melt together 2 squares Baker's chocolate, and 2 tbsp. butter, over heat. Remove from heat and add ¼ cup water, 1 tsp. vanilla, and 2 cups powdered sugar. Beat until consistency of cake frosting. Frost the fudge mounds.

Chocolate Sugar Puffs
(Cookies that taste like Brownies)

½ cup shortening
1 2/3 cup sugar
2 tsp. vanilla
2 eggs
1/3 cup milk
Granulated or sifted confectioner's sugar
2 1 oz. sq. choc. melted
2 cups sifted, flour
2 tsp. baking powder
½ tsp. salt
½ cup chopped California or Black walnuts

Cream shortening, sugar, vanilla well. Beat in eggs, then chocolate. Sift dry ingredients together; add to creamed mixture alternately with milk, blending well after each addition. Stir in nuts. Chill 2 to 3 hours. Form in 1 inch balls. Roll in gran. or powdered sugar. Place on greased baking sheet 2 to 3 inches apart. Bake at 350 degrees for about 15 minutes. Makes about 4 dozen.

Why worry when you can pray. ******

Chocolate Thumbprints

½ cup butter
½ cup sugar
1 egg yolk
½ tsp. vanilla
1 square chocolate
1 cup flour
¼ tsp. salt

Mix shortening and sugar, add egg, vanilla, and melted chocolate, rest of ingredients. Roll into balls and dip into egg white and nuts or sugar. Press a thumbprint. Bake for 10 - 12 minutes at 350 degrees.

Fill with icing, jelly, jam, or whatever desired. Makes 3 dozen cookies.

Sugared Angels

½ cup white sugar
½ cup brown sugar, or 1 cup raw sugar to replace both
1 cup shortening
1 tsp. vanilla
1 egg
1 tsp. cream of tartar
2/3 tsp. soda
¼ tsp. salt
2 cups flour
1 pkg. chocolate slivers

Mix in order given. Size balls and flatten in a plate of sugar. Place on cookie sheet 1 inch apart. Bake at 350 degrees, for 10 minutes or until done.

Butternut Crescents

1 cup butter
¼ cup powdered sugar
1 tbsp. water
2 tsp. vanilla
2 cups flour
1 cup pecans

Melt butter, stir in sugar, water, and vanilla. Gradually blend in flour, then pecans. Pinch off dough and roll lightly into finger length about 2 in. long. Bake at 300 degrees for 20 minutes. 6 dozen.

You may also make cookies into round shapes. Roll in powdered or granulated sugar or frost with the following frosting: Mix well together ½ cup powdered sugar, 2 tbsp. dry cocoa, 2 tbsp. milk, and 1 tsp. melted butter. Drop a little dab on top of each cookie, after having been baked. Then place a nut in the center of frosted part.

DORIS' STRAWBERRIES

1 can Eagle Brand
1 pkg. fine coconut
½ pkg. strawberry jello powder

Mix, chill and shape. Roll in strawberry jello powder. Add leaves with cookie press, angelica or green pineapple.

DEER'S FEET

2 egg whites, at room temperature
7 tablespoons sugar
1½ cups fine coconut
Filling: Lemon Cheese

Beat egg whites stiff, not dry; gradually adding sugar. Fold in coconut. Use pastry tube or spatula, shape batter into small fingers. Bake in moderate oven (375°) for about 8 minutes. Remove with spatula and place together in pairs with filling. Dip each end in melted semi-sweet chocolate.

PEANUT BUTTER ROUNDUPS

1 cup shortening (soft)
1 cup white sugar
1 cup brown sugar
2 eggs
1 cup peanut butter
2 cups flour
½ tsp. salt
2 tsp. baking soda
1 cup rolled oats

Beat together in large bowl the shortening and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in peanut butter. Mix and sift dry ingredients and stir into batter. Stir in rolled oats. Shape dough to form 1 inch balls. Place on ungreased cookie sheet. With floured tines of fork flatten balls to make a crisscross pattern on top. Bake at 350° for 12 min.

CARROTT DROP COOKIES

3/4 cup shortening
3/4 cup sugar
1 egg, beaten
2 cups flour
2 tsp. baking powder
pinch of salt
1 cup cooked, cooled and mashed carrots
1 cup cooked, cooled raisens
1 tsp. vanilla

Mix well and bake at 400° for 12 min.

ICING

Orange juice, grated rind of omange, powdered sugar, pinch of salt and butter mixed. Put on top of baked cookies while still hot.

Irene Comsia

PEANUT BUTTER COOKIES

1 cup sugar
1 cup brown sugar
½ cup peanut butter
1 cup shortening
2 eggs, beaten
2 cups flour
salt & vanilla
2 tsp. soda

Mix and roll into balls. Flatten with fork. Bake at 350° till brown.

Irene Comsia

DATE BARS

1 cup brown sugar
1 cup dates cut up
1 tsp. vanilla
1 cup milk
Cook together until thick

Mix together:

2 cups oatmeal
1½ cup flour
1 cup butter
½ tsp. soda
½ cup sugar

Put half of dry mix in pan. Spread date mixture over and remaining dry mix on top. Bake 20 to 30 minutes at 325°. Cool and cut in squares.

Irene Comsia

Rosettes

2 eggs
$\frac{1}{4}$ tsp. salt
1 cup flour
1 tbsp. sugar
1 cup milk

Beat eggs, sugar, and salt slightly, add milk and flour. Beat until smooth. Make with a rosette iron. Heat iron and dip into batter and then into deep fat until rosettes are light brown. Dip only part of iron into batter as the rosettes swell. Makes 40 rosettes.

Butter Cookies

3/4 lb. butter
$1\frac{1}{4}$ cup powdered sugar
3 cups flour
1 pinch baking soda

Mix ingredients together. Split dough in half and roll to desired size. Place in refrigerator until hard, slice and bake in 350 degree oven until done or slightly brown.

Oatmeal Cookies

$1\frac{1}{4}$ cups flour
1 tsp. baking soda
$\frac{1}{2}$ tsp. salt
3 cups oatmeal
1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
$\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ cup nuts
$\frac{1}{4}$ cup dates

Mix all ingredients and drop on sheets. Bake at 350 degrees for 12 to 15 minutes.

Ranger Cookies

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs
1 tsp. vanilla
$\frac{1}{2}$ tsp. soda
2 cups flour
2 cups oatmeal
2 cups wheaties
1 cup cocoanut
1 cup chopped nuts

Mix together and bake at 350 degrees for 15 min. Makes about 6 dozen cookies.

Mrs. Richard Ugland

RANGER COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. vanilla
2 cups sifted flour
½ tsp. baking powder
1 tsp. soda
½ tsp. salt
1 cup shredded coconut
2 cups quick oats
2 cups rice krispies

Mix as given. Drop by teaspoonsful on greased cookie sheet. Bake 350° for 12 min.

Irene Comsia

PUMPKIN COOKIES

½ cup veg. shortening
1½ cup sugar
1 egg
1 1/3 cup mashed pumpkin
2¼ cup flour
4 tsp. baking powder
¼ tsp. nutmeg
¼ tsp. cloves
½ tsp. ginger
½ tsp. cinnamon
1 cup chopped nuts, raisens or dates

Part brown suger adds flavor.

Lorelei Hendrickson

SYRUP COOKIES

1 cup crisco
1 cup brown sugar
½ cup syrup
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. allspice
½ tsp. salt
1 egg
1 tsp. soda in 1 tbsp. boiling water
2½ cups flour

Mix in order given. Chill. Roll out and cut into desired shapes. Bake at 350° till a delicate brown.

Friends from Trail, B.C.

CHOCOLATE CHIP BARS

2 cups brown sugar
2/3 cup shortening
3 eggs
2½ cups flour- sifted
2½ tsp. baking powder
1 6 oz. pkg. choc. chips
3/4 cup chopped nuts
1 tsp. vanilla
½ tsp. salt

Cream shortening and sugar, add eggs & vanilla and beat. Add dry ingredients, nuts, and chips and mix well. Bake in mod. oven - 40 min. Grease pan.

Gladys Foss

CHOCOLATE MARSHMELLOW COOKIES

1 cup brown sugar
1 egg
½ cup milk
½ tsp. soda
1½ cups flour
½ cup melted shortening
2 sq. chocolate, melted
1 tsp. vanilla
½ cup chopped nuts
halved marshmellows

Mix in order given, excepting marshmellows, and chill for 1 hour. Drop on greased cookie sheet and bake 12 min. at 400°. Remove from oven and press half a marshmellow into center of cookie. Return to oven for just a moment to puff marshmellow.

Frost with:

2 sq. melted chocolate
1 egg
1½ cup powdered sugar
1/3 cup melted butter
½ tsp. vanilla

Mrs. Warren Gober

CARAMEL CRUNCHIES

1 6oz. pkg. caramel chips
¼ cup crunchy peanut butter
2 cups Corn Chex
½ cup coconut

Carefully, over hot (not boiling) water, melt caramel chips. Stir in peanut butter. Toss Corn Chex and cocnut in bowl. Pour melted chips & peanut butter mixture over them and stir until thoroughly coated. Drop by teaspoon onto waxed paper. Keep in refrigerator until ready to serve.

Mrs. Warren Gober

YUMMY SQUARES

½ cup shortening
1 cup gran. sugar
2 eggs, well beaten
1 tsp. vanilla extract
1½ cup sifted cake flour
½ tsp. salt
1 tsp. baking powder
1 egg white
1 cup brown sugar, packed
½ cup chopped nuts

Work the shortening with a spoon until fluffy and creamy; then add the gran. sugar gradually, while continuing to work with a spoon until light. Add eggs, vanilla, then flour, salt, and baking powder sifted together. Mix well; spread in a greased or oiled pan about 13x9x2 inches. Beat the egg white until stiff; then add the brown sugar while continuing to beat until stiff. Then fold in the nuts. Spread over the mixture in the pan and bake in a moderately hot oven of 375° for 25 minutes. Remove from oven and cut into 2" squares. Makes about 28 cookies.

Mrs. Edward Berg

QUICK GINGERSNAPS (about 4 doz.)

2 cups flour
1 tbsp. ginger (or less)
2 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
3/4 cup shortening
1 cup sugar
1 egg
¼ cup molasses

Measure dry ingredients into sifter. Cream shortening, add sugar, beat in egg and molasses. Sift dry ingredients over creamed mixture. Blend well. (I use hands) Form into small balls. Roll balls of dough in white sugar. Place 2" apart on cookie sheet. Bake at 350° for 12 - 15 min. Cool slightly; remove from cookie sheet. When entirely cool, store in an airtight container.

Oatmeal and Coconut Cookies

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
2 cups flour
½ tsp. baking powder
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
1½ to 2 cups oatmeal
1 cup coconut

Mix shortening, sugar, and eggs. Add the rest of ingredients and mix well. You will probably have to mix in the oatmeal and coconut by hand. Drop onto greased cookie sheets and bake at 350 degrees for about 8 to 10 minutes.

Chow Mein Cookies

2 small cans or 1 large can chow mein noodles
1 pkg. chocolate chips
1 pkg. butterscotch or caramel chips
½ cup nuts or coconut

Melt chips in double boiler over water. Pour over noodles and coconut in mixing bowl. Stir until well mixed. Drop by spoon onto wax paper. Let them set for about and hour. Yield: 2½ to 3 dozen.

Chocolate Meringues

1 egg white
2/3 cup sugar
1/8 tsp. salt
1 1/3 cup semi-sweet chocolate pieces
½ tsp. vanilla

Beat egg white stiff; add sugar slowly while continuing to beat. Add salt. Fold in chocolate and vanilla. Drop by teaspoonfuls on greased baking sheet. Bake at 325 degrees for about 15 minutes. Yield: 1½ dozen cookies.

"It's getting as hard to find a needle in a girl's hand as it is in the proverbial haystack."

Chocolate Cream Drops

½ cup margarine
½ cup shortening
1 3 oz. cream cheese
1½ cups sugar
1 well beaten egg
2 tbsp. milk
½ tsp. vanilla
2 1 oz. melted chocolate
2¼ cups flour
1½ tsp. baking powder
½ tsp. salt
½ cup nuts

Cream margarine, shortening, cheese, and sugar. Add egg, milk, and vanilla. Stir in cooled chocolate. Sift dry ingredients and add to batter. Blend well. Stir in nuts. Drop from teaspoon onto greased cookie sheet. Bake in moderate (350 degrees) oven, 12-15 min. Makes 5 dozen

Crispie Cookie

1 cup shortening
1 cup brown sugar
1 cup white sugar
½ tsp. baking powder
½ tsp. salt
1 cup shredded coconut
2 cups Rice Krispies
2 eggs
1 tsp. vanilla
2 cups sifted flour
1 tsp. soda
2 cups quick rolled oats

Cream shortening and sugar. Add beaten eggs and vanilla. Sift flour, baking powder, baking soda, and salt, and add to other ingredients. Gradually mix in remainder of ingredients. Form small balls and press out. Bake at 350 degrees for 10 minutes.

Chocolate Oatmeal Cookies

Mix together:
½ cup shortening
1 cup sugar
2 eggs

Add:
2 squares chocolate, melt
½ cup flour
dash of salt
1 cup quick oatmeal
½ cup nuts

Drop by spoonfuls on greased cookie sheet. Bake at 375 degrees for 8 to 10 minutes.

Talk is cheap, but you can't buy it back!

DATE BARS

1½ cups dates cut up. Sprinkle over them 1½ tbsp. lemon juice, let stand. 1 cup sugar, 3/4 cup butter or margarine. Blend these ingredients until creamy. Beat in 2 eggs, 1 tsp. vanilla. Sift before measuring 1 cup of bread flour; resift with 1½ tsp. baking powder, ½ tsp. salt. Add 2 tbsp. milk; then add the dates, 1 cup cut up nut meats; then add the flour. Mix well. Bake the cake in a greased or lined with wax paper 8x12 inch pan in a slow oven 325° for about 40 min. or until brown. When it is cool cut it into bars.

Esther Leech

ROCKS

Cream 1½ cup brown sugar and 1 cup butter.
Add 2 eggs (1 at a time). Beat well.
Sift together: 2½ cups flour, 1 tsp. cinnamon, 1 tsp. salt, 1 tsp. soda. Save a little flour mixture to put over fruit. 2 lb. dates cut, ½ lb. candied cherries cut, 3 slices candied pineapple cut, ½ lb. split almonds, ½ lb. brazil nuts cut up. Add fruit and nuts to the dough. Chill dough for 3 hrs. or over night. Take a tsp. of dough or more and mold on greased cookie sheet. Bake 350° for ½ hour or until done.

ICE CREAM WAFERS

½ cup Crisco
½ cup sugar
1 egg
1 cup sifted flour
½ tsp. salt
½ tsp. vanilla
walnut or pecan halves (optional)

Blend Crisco, sugar and egg. Stir in dry ingredients which have been sifted together. Blend well, add vanilla. Drop from a tsp. to a greased cookie sheet. Place nut in center of each cookie. Bake at 350° for 12 - 15 min. Remove from pan immed.

Irene Comsia

Keiflies

1½ lb. flour
1 lb. butter
6 egg yolks
½ pint sour cream
1 tsp. lemon rind

Blend together the above ingredients and place in refrigerator over night, after forming into balls. The next day flatten out and add the filling and roll up in shapes of half moons. Bake at 375 degrees for about 30 minutes or until done. Dust with powdered sugar when baked.

Filling

1½ lb. ground walnuts or 6 cups (2 cups enough)
1¼ lb. powdered sugar or 4 cups
6 egg whites
1 tsp. lemon juice

Beat egg whites until stiff and blend in rest of ingredients. Fill the above cookies.

Angel Thumbprint Cookies

½ cup soft butter
½ cup shortening
2/3 cup brown sugar, packed
2 egg yolks
½ tsp. salt
1 tsp. vanilla
½ tsp. almond flavoring
2 cups flour
2 egg whites, unbeaten
1 cup finely chopped nuts, jelly or jam

Beat butter, sugar, egg yolks, salt and flavoring together until fluffy. Add sifted flour and mix to moderately stiff dough, using level tbsp. of dough for each cookie, roll dough between palms of hands into small balls. Dip the balls into unbeaten egg whites and roll in the chopped nuts. Use thumb to make a depression in center of each ball. Fill with jam or jelly. Bake at 325 degrees for 20 to 25 min.

Strutar (sugar cones)

2 eggs
1 cup sugar
1 cup flour

Beat eggs, add sugar, beating well. Add flour. Using a tablespoon drop batter on to a cookie sheet in warm oven. Twist into cones while warm. Makes about 18 cones. Fill with whipped or ice cream.

OATMEAL REFRIGERATOR COOKIES

Mix together thoroughly:

- ½ cup soft shortening
- ½ cup white sugar
- ½ cup brown sugar
- 1 egg
- 1½ tsp. grated lemon rind
- 1½ tbsp. molasses
- ½ tsp. vanilla

Sift together and stir in:

- 7/8 cup sifted flour
- ½ tsp. soda
- ½ tsp. salt

Mix in: 1½ cups rolled oats & ½ cup chopped walnuts. Mix thoroughly. Press and mold into long roll about 2½" in diameter. Wrap in waxed paper and chill until stiff (several hours). With thin sharp knife, cut in slices 1/8" thick. Bake on ungreased baking sheet until lightly browned at 400° (about 8 to 10 minutes). Makes about 4 dozen 2" cookies.

A WOMAN'S WAY

When her teen-age daughter
Has a broken heart,
A woman sets to baking
A luscious cherry tart.

When her son's team loses,
When his dog is dead,
A woman bakes a chocolate cake
Or spicy gingerbread.

When the crops are scanty,
When the bills are high,
A woman smiles her brightest
And bakes an apple pie.

Sympathy for sorrow,
Solace for mistakes,
Go into the mixing
When a woman bakes.

ANGEL COOKIES

Cream together: ½ cup white sugar, ½ cup brown sugar, 1 cup shortening. Add 1 beaten egg and 1 tsp. vanilla. Sift: 2 cups flour, 1 tsp. salt, ½ tsp. soda, ½ tsp. cream of tartar.
Form into small balls and dip into ½ cup of white sugar, place on greased cookie sheet. Put a piece of maraschino cherry on top of each ball. Bake 15 minutes at 350°. Makes 5 dozen.

CHEWY SEMI-SWEET CHOCOLATE KISSES

Beat 2 egg whites and 1/8 tsp. salt until foamy. Beat in ½ cup sugar, 2 tbsp. at a time. Continue beating until stiff peaks. Beat in ½ tsp. vinegar, 1 tsp. vanilla. Fold in ½ cup coconut, ½ cup chopped nuts and 1 package melted chocolate chips. Drop by tsp. on greased baking sheet. Bake at 350° for 10 minutes. Makes 2½ dozen cookies.

ICED COOKIE BARS

Beat with mixer in large bowl 1½ minutes:
1 cup soft shortening (part butter)
½ cup brown sugar firmly packed
½ cup white sugar
2 tsp. vanilla
2 eggs, ½ tsp. salt
Add: 1 cup sifted flour, 1 cup uncooked rolled oats
Beat 1 minute longer.

Spread batter into greased 11 x 7" pan. Bake at 350° for 45-50 minutes. Melt 2 packages semi-sweet chocolate chips in double boiler over hot water; pour the chocolate over baked mixture and top with chopped nutmeats or coconut. When cool, cut into bars. Makes 2 doz.

Maple Walnut Bars

1 cup sifted flour
$\frac{1}{4}$ cup icing sugar
$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup butter or shortening
2 eggs
3/4 cup brown sugar
$\frac{1}{4}$ cup flour
$\frac{1}{2}$ tsp. baking powder
$\frac{1}{4}$ tsp. salt
$\frac{1}{4}$ tsp. vanilla
$\frac{1}{4}$ tsp. maple flavoring
11 tbsp. melted butter
1 cup chopped walnuts

Sift together the 11 cup flour, icing sugar, and $\frac{1}{4}$ tsp. salt. Cut in butter until mixture resembles coarse meal. Press mixture into bottom of ungreased 9-inch square pan. Bake in moderate oven 350 degrees for 10 minutes. Remove from oven.

Beat eggs slightly, add brown sugar, flour, baking powder and salt. Beat until well blended. Add flavorings, melted butter and walnuts. Spread evenly over partially cooked dough. Return to 350 degree oven and bake about 25 min. longer. Cool and spread with maple icing. When set cut into bars.

Maple Icing: Cream 3 tbsp. butter, add 3/4 cup icing sugar, $\frac{1}{2}$ tsp. maple flavoring, and 11 tbsp. cream. Add an additional $\frac{1}{2}$ cup icing sugar, or enough to make of proper spreading consistency.

Chocolate Bars

2 cups graham cracker crumbs, mix with $\frac{1}{2}$ cup soft butter -- Line cake pan with this mixture and bake at 350 degrees for 10 min. Remove from oven and sprinkle with 2 cups flaked coconut. Pour 11 can sweetened condensed milk over this and bake for another 12 to 15 minutes. In double boiler, over hot water, melt 11 pkg. chocolate chips. Spread this over bars when they come out of oven. Cool before cutting.

Mrs. Kermith Foss

HOME SWEET HOME

Where each lives for the other
and all live for God.

Angel Cookies

1 cup white sugar
1 cup brown sugar
2 cups shortening
Cream together, and add 2 beaten eggs, 2 tsp. vanilla

Sift: 4 cups flour
1 tsp. soda
1 tsp. cream of tartar
2 tsp. salt
Add to creamed mixture

Form into small balls and dip in white sugar. Place on greased cookie sheet. Put a piece of cherry on top of each ball. Bake at 350 degrees for 12-15 minutes. Makes 6 dozen cookies.

Mrs. Michael McBain

Old Time Sugar Cookies

½ cup spry
2 tbsp. milk
½ tsp. salt
½ tsp. grated lemon rind
½ tsp. nutmeg
2 eggs, beaten
2 cups sifted flour
1 tsp. baking powder
½ tsp. soda

Blend spry, salt, lemon, and nutmeg. Add sugar and cream well. Add eggs and milk. Sift dry ingredients and add to creamed mixture, blending well. Drop by teaspoon onto greased cookie sheet. Let stand a few minutes and then flatten with a glass covered with a damp cloth. Sprinkle with sugar or coconut or half walnuts or cherries. Bake at 375 degrees for 10 minutes. Makes 3½ dozen cookies.

Mrs. Walter Quinton

Holiday Cookies

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 cups oatmeal
1 cup cornflakes
1 cup coconut
2 eggs, beaten
1 tsp. vanilla
2 cups flour
3½ tsp. baking powder
1 tsp. soda
½ tsp. salt
½ cup candied fruit

Use 1 teaspoon batter per cookie, flatten and bake at 375 degrees for 15 min.

SPITZBUBEN

Mix 1 cup plus 3 tbsp. shortening with 1 cup sugar. Add 2 cups ground almonds or walnuts, add 1 tsp. vanilla. Mix in 3¼ cup sifted flour. Knead dough well. Roll to 1/8 in. thickness. Cut with small cutters. Bake at 350° until light brown. Spread half of the cookies with raspberry jam. Top with other cookies. Dip in confection sugar.

ROSETTES

2 eggs
1 tsp. sugar
¼ tsp. salt
1 cup milk
1 cup flour

Beat eggs slightly with sugar and salt. Add milk and flour and beat until smooth. Put iron in hot lard or oil before dipping in batter. Return iron to hot lard thoroughly covering same for at least 20 seconds. Not more than 35 seconds. Remove from iron with cheese cloth. If patties do not come off freely, they are not dry in center. Should patties drop off, iron is not deep enough in oil. Should batter slip from iron it means iron is too hot. If they are not crisp, they have been fried too quickly.

?? (sound good, anyway)

1 lb. shortening, butter preferred - no marg.
2 cups sugar
1 egg
1 tsp. salt
2 full tsp. drugstore ammonia
2 tsp. crushed cardamon
Grated rind of 1 lemon
1 cup blanched almonds, cut up
Flour for a stiff dough

Method: Heat butter to boiling, remove from stove and add ammonia immediately and stir until dissolved. When cool, stir in other ingredients. Bake very slowly - around 325°.

GUMDROP COOKIES

Cream together: 1 cup shortening, 1 cup brown sugar and 1 cup white sugar. Add: 2 eggs, 1 tsp. vanilla, and beat well. Sift together and add to the above: 2 cups sifted enriched flour
1 tsp. baking powder
½ tsp. soda, and ½ tsp. salt
Add: 2 cups quick-cooking oats
1 cup coconut
1 cup gumdrops cut into small pieces

Roll into small balls, put on greased cookie sheet, press flat with fork. Bake at 375° for 10 minutes. Makes 6 dozen.

CRUNCH COOKIES

Cream together: 1 cup shortening and 1 1/3 cup sugar. Add: 2 well beaten eggs, 2 tsp. vanilla. Sift together and add: 3 1/3 cups flour, 1tsp. soda, 1 tsp. baking powder, 1 tsp. salt. Form into balls, about the size of walnut, roll in powdered sugar, and place on greased cookie sheet 2 in. apart. Press down with fork. Bake at 400°, 12 min. or until brown. Candies or sugar may be sprinkled on top or nuts worked into part of the dough or placed on top.

BUTTER FINGERS

Cream together until very creamy: ½ cup butter or other shortening, 3 tbsp. powdered sugar.
Add: 1 cup flour, 3/4 cup nuts, ground fine, ½ tsp. vanilla or almond or ½ tsp. maple. Roll the dough like a pencil and cut. Bake at 325° for 15 minutes or until light brown on ungreased cookie sheet. Roll in powdered sugar twice.

KRIS KRINGLE WREATHS

Cream together until light: 1 cup butter or marg. ½ cup sugar. Beat in 1 egg, ½ tsp. vanilla, ½ tsp. almond. Gradually sift in: 2½ cups sifted flour, blending well to make a soft dough. Fill cookie press, using desired plate - in this case the wreath. Press out onto ungreased cookie sheet. Bake at 350° for 10 - 12 minutes. Cool and decorate with sugar icing and cinnamon candies or candied fruit.

JUMBO RAISIN COOKIES

4 cups sifted flour	2 tsp. salt
1 tsp. baking powder	¼ tsp. nutmeg
1 tsp. baking soda	½ tsp. allspice
1½ tsp. cinnamon	

Sift together the above 7 ingredients. Boil together 1 cup of water and 2 cups raisins for 5 min. or until liquid is decreased to ½ cup. Cool. Cream together 1 cup shortening and 2 cups sugar. Add 3 eggs, one by one, beating well after each. Add 1 tsp. vanilla and 1 cup of nuts and cooled raisin mixture. Then add sifted dry ingredients and blend well. Drop by teaspoon on greased cookie sheet. Bake at 400°. Makes 5 dozen.

HOLIDAY COOKIES

LAPKUCHEN (German Lap Cakes)

2 cups dark molasses
2 cups dark brown sugar
1 cup shortening
1 gob butter (or substitute size of egg)
2 eggs
1 cup chopped nuts
1 lemon - rind & juice
1 tbsp. ginger
1 tsp. cinnamon
3/8 tsp. cardamon
1 tbsp. soda
$\frac{1}{2}$ cup warm water
Flour - enough to make a stiff dough - about 3 or 4 cups.

Heat molasses, brown sugar, shortening, butter until melted (use large aluminum can kettle). While melting, sift flour and all dry ingredients. Add beaten eggs to melted mixture when it has cooled. Add lemon juice & grated rind, warm water, all the rest of materials. Mix and knead well - stiff dough - able to roll. Let stand for several hours before baking (put in 2 or 3 rolls in steak broiler pan to let stand.) Roll out, one roll at a time, at least $\frac{1}{2}$ inch or a little thicker. Grease bottom or back side of cookie sheet. Fit on whole rolled sheet. Bake, not more than 15 minutes in oven 350°. Bake 2 pans at a time if desired. Frost with boiled icing and cut in squares about 2 to $2\frac{1}{2}$ inches. Store in a stone crock. Make between 2 to 3 weeks before needed. Flavor increases with time, if stored properly.

BOILED ICING FOR LAP CAKES

$1\frac{1}{2}$ cups sugar (white)
$\frac{1}{2}$ cup water
1 tbsp. light corn syrup
2 egg whites
$\frac{1}{4}$ tsp. cream of tartar
a dash of salt
$1\frac{1}{2}$ tsp. vanilla

Method for boiled icing continued on next page.

BOILED ICING FOR LAP CAKES (Cont.)

Method:

Put sugar, water, corn syrup in sauce pan and stir over low heat until dissolved; boil, covered, for 3 minutes; then boil uncovered and without stirring, until it spins a soft ball when dropped in cold water (238° - 240°F on thermometer). Cook on medium heat not in a double boiler. Takes about 15 - 30 minutes to reach 240°F. Remove syrup from heat. Quickly beat egg whites with cream of tartar in large bowl (if recipe is doubled). Beat until stiff but not dry. Must stand in peaks and look like sponge batter. Then pour cooked syrup over stiff egg whites very slowly, beating all the time. Add salt and flavoring. Continue beating until frosting is cool and of proper consistency to spread. Spread over rolled cookies - thinly - and cut in squares. May use cake coloring in frosting if desired.

Mrs. Richard B. Allen

ACCORDIAN TREATS

Cream 3/4 cup butter, gradually add 3/4 cup sugar. Blend in 2 eggs, 1 tsp. vanilla, and $\frac{1}{4}$ tsp. salt. Add $1\frac{1}{2}$ cup flour and $\frac{1}{2}$ cup chopped nuts. Blend well.

Fold 1 yard of aluminum foil in half lengthwise. Fold the double foil crosswise into 1" pleats to make an accordian pleated pan. Place on baking sheet. Drop rounded teaspoonful of dough into each fold. Bake in slow oven (325) 25 to 30 min. until golden brown.

Sprinkle with powdered sugar or frost with icing. Makes about 4 dozen.

Miscellaneous

Being enriched in everything to all bountifulness, which causeth through us thanksgiving to God. II Corinthians 9:11

Something About Herbs And Their Use

The lore of herbs and their culture date back many centuries. There is mention of well known herbs in the Bible. "And the house of Israel called the name thereof manna; and it was like coriander seed, white; and the taste of it was like wafers made with honey." Exodus 16:31. In Biblical times cumin (which is a native of Egypt) seeds were beaten out with a rod, and were used as both spice and medicine.

There were many superstitions about some herbs, believed to be used by witches in the early 16th century. The herbs were also used to frighten away evil spirits. (William Coles, "The Art of Simpling", 1656)

It is a well known fact that doctors on the Continent and in England practiced with herbs for centuries before the birth of our modern medicine. Perfume, sweet bags, and lotions have long been derived from roots, leaves, or flowers of herbs. Wines and cordials for the most part have a base of herbs, and/or spices, and fruit.

In modern day living we have tended to forget the romance of using herbs and flowers, or growing them in our garden. On the following pages is a list of the more popular and familiar herbs. If you are not familiar with them, perhaps you will like to try your hand at "herb cookery"!

GARLIC

Keep whole cloves of garlic in cheesecloth bag. To use, break off clove, remove skin, rub cooking pot or salad bowl, or rub over meat; also can be put in salad dressings to stand until flavor is absorbed, then removed.

BOUQUET GARNI

For soups, stews, ragouts. Keep tightly covered a container of 1 tbsp. each of thyme, savory, marjoram, dried parsley, sage, grated dried lemon rind, celery seed and 6 bay leaves.

ROSEMARY

Sweet. Use as garnishes for fruited drinks. The freshly chopped leaves use in sauces, stews, soups, and roasts. Blend with parsley and melted butter and spread over capon before roasting. Eggs with a dash. A few tiny leaves in a fruit cup. Use in jams, jellies sweet sauces, and cream soups. 1-2 tsp. freshly chopped herb blended with dough of baking powder biscuits. Usually $\frac{1}{4}$ tsp. dried herb is used for 6 servings.

TARRAGON

Has sweet anise-like taste. For 4 servings use approximately $\frac{1}{4}$ to $\frac{1}{2}$ tsp. dried herb. As marinades for fish and meats, usually beef; over salads added to dressing; in chicken, tomato, consomme, fish chowder, mushroom soups; blended in eggs before cooking; in all fish, shellfish, baked or broiled; and in bearnaise, Hollandaise sauces, mayonnaise, mustard, and tartar sauce. 1 tbsp. tarragon vinegar over less tender cuts of meat when braised, makes a delicate different taste to the cooked meat, and the gravy.

CHIVES

Chop fine and use with omelet, eggs, scrambled or fried; with mushroom and tomatoes for dressing filet or sole; on fried chicken, chopped with parsley as garnish; in drippings for fried meat; and in deviled crab. Not a substitute for onion, but often used with it. Excellent in tossed green salads, or baked potatoes.

THYME

Mild. Dressing for lamb. Use for omelets, bouillon croquettes, sausage meat, meat balls, baked fish, asparagus, tomato; in oyster soup with celery and onions, in stuffings, dressing for chicken, mild meats; $\frac{1}{2}$ tsp. in soup for 6; in casseroles; with curry powder, in equal parts. It is the ideal fish and clam chowder he

PARSLEY

Use as garnishes. Also with fish; or in salads, soups, eggs, any meat or poultry, potatoes, carrots, peas. Very versatile.

FENNEL

Fresh leaves and stalks in all markets from California to Connecticut and New York, during early fall and winter months.

Mild. Use fresh fennel grated, shredded, or sliced as you would use celery, in salads. Cook fennel as one cooks spinach, celery, or other green vegetables. Serve with cream sauce, garnish with borage, chives, or parsley.

Dried fennel, mild with anise flavor. Often mixed with thyme. In sauce for baking mackerel, $\frac{1}{4}$ tsp. Nice as change in flavoring.

OREGANO

Strong. Oregano may be used in all ways in which sweet marjoram is used. Use in tomato or bean soup; to flavor sausage meat; when broiling or roasting pork or lamb; or with poultry, game, sauces, and vegetables. $\frac{1}{2}$ tsp. to serving for 6.

BASIL

Resembles a faint delicate taste of cloves. $\frac{1}{4}$ tsp. of dried basil in the water in which peas, string beans, or potatoes are boiled; or in scrambled eggs; or in melted butter with which fish is basted. Rub inside of duck or chicken with herb before roasting. Delicious in tomato dishes, or tomato sauces. Mixed with thyme, tarragon, chives, onion, salt and pepper for tossed vegetable salads, or greens.

CHERVIL

Resembles parsley and fennel. Excellent with shrimps and fish cookery; a variation for soups and stews; dash in meat gravy browned over flame; $\frac{1}{4}$ to $\frac{1}{2}$ tsp. to serve 6. Sprinkle lightly with chopped chervil just before serving boiled buttered beets, eggplant, or spinach.

ANISE

Sweet flavor somewhat like licorice. Use for puddings, custards, pastries, frostings, cookies. Used whole on cookie tops. Used in some German soups. Quantity depends very much on personal taste.

MINT (SPEARMINT)

Sweet. For lamb cookery particularly. You can dry fresh mint, powder it by rubbing between the hands, and keep it in a jar tightly covered. Add mint in the last few minutes of cooking, $\frac{1}{4}$ tsp. in service for 6. Adds a delicate flavor to peas and carrots. Fresh mint is best used for all vinegar, jellies, and sauces.

BAY LEAVES

Strong. Use often, in moderation for bouillon, consomme, purees, croquettes, in boiling beef tongue, or fresh ham. Single leaf in soup for 6; single leaf in water to boil potatoes. Remove from soups and stews before serving. Chop fine for croquettes. Blends well with spices. Particularly good with beef, or in chicken fricassees.

SAVORY LEAVES

Less strong than thyme. Mix them or add marjoram, or marjoram and rosemary. Use $\frac{1}{2}$ tsp. alone or in mixture for 6, in lamb cookery, pork pies, meat or poultry stuffing; with thyme and rosemary for trout, or in stews or sauces. A dash in casseroles. A dash for scrambled eggs or deviled eggs.

MARJORAM

Faintly sweeter than thyme. Use in lamb cookery. Rub over leg of lamb before roasting. Use alone, or with thyme, rosemary, savory. Use $\frac{1}{2}$ tsp. plain or mixed in service for 6 with game, eggs, and omelets, sauces, and soups, creamed chicken, broiled, baked, or creamed fish; a dash on steaks or chops.

SAFFRON

Very delicate. Gives a brilliant yellow tint, especially in salad dressings; essential to curries. Use with rice and veal; $\frac{1}{4}$ tsp. in service for 6. Also in bouillabaise, scrambled eggs, spanish rice, and fish salads.

CELERY SEED (CULINARY AROMATIC SEED)

Very strong. Up to $\frac{1}{4}$ tsp. in soups, depending on taste; less in sauces; in hollandaise sauce for fish, instead of fresh celery. On appetizers; in stewed tomatoes, and in salad dressings.

SAGE

Strong. Use to season fatty meats, game, sausage, pork. In soups use $\frac{1}{2}$ tsp. to serve 6; $\frac{1}{4}$ tsp. to 1/8 tsp. thyme for 6 large meatballs. For sage tea, 1 tsp. to cup of water. Brew just like any other tea.

"I know a bank whereon the wild thyme blows,
Where oxlips and the nodding violet grows;
Quite over canopied with lush woodbine,
With sweet musk roses and with Eglantine."

From "Midsummer Night's Dream", II.ii.
Shakespeare

Cranberry Bread

2 cups sifted flour
1 cup sugar
$1\frac{1}{2}$ tsp. dbl.-act. baking powder
$\frac{1}{4}$ cup orange or grape juice
$\frac{1}{2}$ cup peanuts or chopped walnuts
1 cup coarsely chopped fresh cranberries
1 egg well beaten
$\frac{1}{2}$ tsp. soda
1 tsp. salt
$\frac{1}{4}$ cup shortening
$\frac{1}{2}$ cup coconut

Sift dry ingredients. Cut in shortening. Combine juice and egg. Pour into dry ingredients and mix to dampen. Fold in nuts, cranberries, and coconut. Bake in greased 9x5x3 loaf pan. Spread the corners and sides slightly higher than center. Bake at 350 degrees for about 1 hour. Cool. Store overnight for easier slicing.

Mrs. Arnold Hendrickson

Scripture Cake

1 cup Judges 5:25
$3\frac{1}{2}$ cups I Kings 4:22
2 tsp. Amos 4:5
3 cups Jeremiah 6:20
2 cups I Samuel 30:12
2 cups Jeremiah 24:2
1 cup Numbers 21:5
6 Isaiah 10:14
1 tbsp. Genesis 43:11
Pinch of Leviticus 2:13
I Kings 10:10 to taste

Follow Solomon's advice for making a good boy and you will have a good cake. Proverbs 23:14

A Morning Prayer

Dear God, be with me all the day,
In all I do and all I say:
Let my words be helpful, kind, and true,
My hands find useful things to do.
I would help another's load to bear,
I would another's sorrow share,
And when night comes, may others be
Happier because of me.

Adelyn Jackson Richards

Swedish Fruit Soup

Soak over night in 3 cups water, $\frac{1}{4}$ lb. dried prunes and $\frac{1}{4}$ lb. dried apricots. In the morning boil them in the same water, add 1 cup orange, unpealed sliced or cut up in small pieces, $\frac{1}{2}$ cup lemon cut up, and boil in double boiler until soft enough to put through a sive. To 3 cups of this mixture and juice add 2 tbsp. tapioca and 1 pinch of salt. Let simmer until the tapioca is done. Sweeten to taste, not too sweet. Serve with 1 tbsp. whipped cream on top of every portion of soup.

Mrs. Esther Leech

Holiday Punch

Mix orange, pineapple, and cranberry juices with sweet cider. Pour over crushed ice. Garnish with a few cooked cranberries.

Fruit Sparkle

Mix: 5 mashed bananas, the juice of 5 oranges and 5 lemons, 5 cups sugar, and 7 cups of water. Stir thoroughly and freeze in refrigerator trays. When ready to serve, fill large glasses about 1/3 full of frozen mixture, then finish filling with cold 7-Up (about one small bottle per glass). This amount makes about 35 glasses. One-half the recipe seems abundant for most purposes.

Punch

1 pint grape juice
1 pint 7-Up
1 cup frozen lemon aid
Mix and chill.

Fruit Juice Mix

Boil 2 c. sugar and $1\frac{1}{2}$ c. water. Pour this over the juice of 6 lemons, 2 oranges, a little grated orange rind, and 2 handfuls of crushed mint leaves. Let stand 2 hours and strain. Keep covered in jar in the refrigerator.

Paper Bag Apple Pie

1 unbaked pie shell
3 or 4 large baking apples (2½ lbs.)
½ cup sugar (for filling)
2 tbsp. flour (for filling)
½ tsp. nutmeg (for filling)
2 tbsp. lemon juice

½ cup sugar (topping)
½ cup flour (topping)
½ cup butter (1 stick)

Place cut up apples in large bowl. Make filling and sprinkle over apples. Toss to coat well. Spoon into pie shell and drizzle with lemon juice. Combine sugar and flour for the topping in small bowl and cut in butter. Sprinkle over apples to cover top.

Slide pie into large paper bag, one big enough to cover pie loosely. Fold open end over twice and fasten with paper clips. Bake in hot over (425°) for 1 hour. Split bag open, remove pie and cool.

Orange Marmalade

Weigh oranges, wash and prick with fork. Boil in enough water to cover them until they can be pierced with a toothpick. Take out pulp and cut it up. Either slice peel thinly or put through food chopper. To each pound of fruit use 2 lbs. sugar and ½ cup of juice that oranges were boiled in. Cook until clear and firm enough.

Gumdrop Conserve

5 cups sugar
1 lb. orange gumdrops sliced or cut up
5 cups rhubarb sliced thin

Boil 20 minutes in flat pan or until disintegrated stirring constantly. Pour into sterilized jars and seal.

Mrs. Esther Leech

Cooking Tips

Sprinkle the bottom of frying pan with salt before frying hamburger and they will not stick to the pan.

To melt choc chips - put in double boiler and bring water just to boil, remove from heat, will melt.

Never Fail Fudge

4 cups sugar
1 2/3 cups milk
1 cup butter
2 cups semisweet chocolate pieces
1 pint marshmellow creme
1 tsp. vanilla
1 cup walnuts

Cook sugar, milk, butter to soft ball stage, stirring frequently. Remove from heat and add chocolate, marshmellow, vanilla, and nuts. Beat until choc is melted and blended. Cut into squares immediately.

Marshmellow Fudge Squares

2 sq. unsweetened chocolate
1 cup milk
$\frac{1}{4}$ tsp. salt
24 marshmellows, cut up
3 cups graham cracker crumbs
2 cups sugar
1 tbsp. butter
1 cup nut meats

Place chocolate and milk in sauce pan over low heat until well blended. Add sugar and salt. Boil stirring constantly until sugar is dissolved. Cook without stirring until forms soft ball. Remove, add butter. Cool slightly, add rest of ingredients and mix well. Pour and press into 8 x 13 inch greased pan. Put in ice-box. Cut into squares.

Million Dollar Fudge

2 cups (12 oz. package) semisweet chocolate pieces
3 packages (4oz. each) sweet cooking chocolate
1 jar (8 oz.) marshmellow creme
2 cups broken walnuts
$4\frac{1}{2}$ cups sugar
2 tbsp. butter
Pinch of salt
1 tall can evap. milk

Combine chocolate, marshmellow, and walnuts in large bowl. Combine sugar, salt, butter, and milk in large heavy saucepan, heat to boiling, stirring constantly - boil 6 min. Pour at once over choc mixture. Stir vigorously until mixture is creamy. Pour into buttered shallow pan, 13x9x2; let stand a few hours to set; cut into squares; store in a tightly covered metal box. Yields about 5 pounds.

Fudge Sauce

1 cup sugar) Put on burner over low heat and stir
3 tbsp. cocoa) until hot enough to melt:
1 tbsp. butter
1 cup canned milk

Boil until thickened, add vanilla.

Chocolate Sauce

2 oz. grated chocolate
1 pt. milk
1½ tbsp. cornstarch
2 eggs, separated
2/3 cup powdered sugar
1 tsp. vanilla

Mix cornstarch with a little cold milk, add to rest of milk, cook in double boiler until thickened. Add chocolate and cover until melted. Beat egg whites until stiff, add sugar, then yolks unbeaten. Add to cooked mixture and cook 1 minute, stirring constantly. Let cool and add vanilla.

Date Sundae Topping

½ cup chopped dates
½ cup corn syrup
¼ cup brown sugar
¼ cup water
1/8 tsp. salt
½ tsp. vanilla
½ cup chopped nuts

Combine dates, syrup, brown sugar, water and salt in a saucepan. Stir constantly and bring to a boil; allow mixture to cook for 2 minutes. Remove from heat, add vanilla and nuts, stir to combine all ingredients. Cool. Serve with Vanilla ice cream.

Walnut Filling

⅛ cup brown sugar
1/3 cup butter
1 tsp. water
3 egg yolks
3/4 cup chopped walnuts

Combine sugar, butter, and water in double boiler heat until dissolved. Add beaten egg yolks, beating vigorously so as not to get lumpy. Cook until thickened. Add walnuts. Cool before putting on cake.

Cooking Tips

Save the fish oil off tuna fish to mix with salad oil in French dressing for greens.

For fruit salads stir grated cheese and crushed pineapple into mayonaise.

To serve with fruit salads - roll balls of cream cheese in crushed cereal.

To serve with fish - blend lemon juice and well-chopped cucumber into mayonaise.

A square of nylon net makes a very good dish cloth.

Remove ballpoint pen ink with denatured alcohol or lemon juice and soda.

A steel knitting needle is perfect for loosening cakes baked in a tube pan. It slips easily around center tube and edge without tearing into cake.

To water house plants while away from home - extend a piece of heavy yarn from each pot to the bottom of a large bucket of water.

Use a coffee pot (nonelectric) for cooking spears of asparagus. After washing and trimming the spears, stand them in the coffee pot with $\frac{1}{2}$ cup boiling water and cook 15 to 20 min. or until tender. Stems are thoroughly cooked while tips steam and are not over-cooked. This method is nice for cooking broccoli as well.

Quick and Easy Snack

Grind either bologna or summer sausage together with sharp cheddar cheese. Spread on bread and place under broiler until bubbly. Serve warm.

Blackberry Wine

For each gallon of whole berries have ½ tsp. each of cinnamon, cloves, and ginger and one gallon boiling water. Mash the berries well, add the hot water and spices, stir and let stand in a cool room 3 days.

Strain and add 3 pounds of lump sugar for each gallon of liquid. Stir until sugar has dissolved. Leave in a cool but not cold place until fermentation stops. Skim mold from top and siphon wine into bottles. Rock candy may be added during fermentation for a very sweet wine.

Do not add yeast as any speeding up of the fermentation process spoils the flavor.

A few raisins dropped in each bottle will clear the wine. Siphon again before sealing tightly.

Dandelion Wine

4 quarts dandelion flowers 4 oranges
4 lemons

Grind lemons and oranges, peelings too. Place in crock with dandelions and add 2 gallons of boiling water. Let stand 24 hours. Strain, add 8 pounds of sugar, stir until dissolved. In a warm place, allow to ferment 12 days. Siphon, bottle and cover or cork lightly for 3 months. You may need to siphon again.

Soft Soap

"Duz" you "Dreft" along with the "Tide"? "Vel" now is the time for "All" to "Cheer" up. If you want real "Joy" the "Trend" is to "Breeze" to church regularly on Sunday morning. But too many "Woodbury" their heads in the pillows or work in their yards like "Handy Andy" forgetting that the Lord's Day was meant for "Les Toil". Shall we "Dial" you and remind you of those "Ivory" palaces up yonder? This is not "Babo". Worship will add to your "Life Bouy". So why not be faithful and "Wisk" yourself out of bed on Sunday morning, dress up "Spic N Span" and "Dash" like a "Comet" to God's House of prayer.