

Campus Cookery

BY SOUTHWESTERN WOMAN'S CLUB



CAMPUS COOKERY
(revised edition)

by

SOUTHWESTERN WOMAN'S CLUB

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Soups



Borshtsh — (Russian Beet Soup)

Boil together:

2 lb. fat short ribs (or any soup meat)
onion, celery, green pepper (about $\frac{1}{2}$)

Strain.

Add:

1 can tomato soup
4 medium beets (or a can of beets with its liquor)
If fresh beets are used they should be cooked before
adding to borshtsh.
1 head of cabbage cut fine. (this is added uncooked)

Cook for another half hour. Serve very hot with sour cream.

— Mrs. Burnet C. Tuthill



Basic Minestrone

$\frac{1}{2}$ lb. bacon, salt pork or fat ham diced	1 handful parsley chopped
1 small onion chopped	2 cups tomatoes peeled
1 stalk celery chopped	1 tsp. basilico oregano, sweet basil (optional)

Cook stirring constantly the above 10 minutes in heavy kettle, adding the tomatoes near the end of the time with 2 qts. of water and a little mace.

Simmer. Grind fine:

2 large onions	3 carrots
1 potato in skin	6 stalks celery
1 garlic bud	handful spinach
$\frac{1}{2}$ small cabbage	handful green beans

All these are not absolutely essential but use at least the first five. Bring to a boil and simmer until very tender. Serve with grated cheese on top of bowls. Pasta may be added 20 minutes before serving if preferred.

-- Mrs. George F. Totten

Cream of Cucumber Soup

1 large or 2 medium cucumbers. Wash but do not peel. Grate on coarse side of grater.

4 tbsp. butter

1 qt. whole milk, hot

2 tbsp. flour

salt to taste

Saute the cucumber in the butter about 10 minutes, add flour, salt and milk, blending till smooth. Top with whipped cream.

-- Mary Marsh

Creme Vichyssoise

1 can cream of potato soup

2 cups chicken broth (2 cups water to 2 chicken bouillon cubes)

$\frac{1}{2}$ finely chopped onion

Mix and bring to boil. Mash out lumps, strain and set in ice box to chill. Just before serving mix in equal quantity of cream or rich milk (3 cups). Serve in chilled soup cups or plates garnished with a bit of chopped chives.

-- Mrs. Herbert E. Buell

Curry Soup

4 cans of chicken soup	1 pt. of cream or rich milk
1 can of consomme	4 tsps. curry

Heat the soup in a double boiler, add cream, stirring in slowly; do not allow to come to a boil. Then add the curry. 4 tsps. make a fairly strong flavor, but more can be added according to taste. When the soup has been poured into soup plates, sprinkle over the top finely diced raw apple, which has been previously chilled in the ice box. This soup is equally good in summer, cold. It is prepared the same way, only put in ice box for several hours. Always add the raw apple at the last minute.

-- Mrs. Herbert E. Buell

Old Fashioned Potato Soup with Dumplings

12 very small red Irish potatoes	2½ tbsps. butter
1 qt. sweet milk	1 pt. boiling water

Salt and pepper to taste

Scrape potatoes and put whole into water, and boil until nearly done. Add milk, butter, salt and pepper. Make dumplings of stiff dough as for biscuit, roll very thin and cut into one inch strips. Drop into soup while boiling rapidly.

-- Mrs. Felix Wassermann

Onion Soup

Brown 2 cups onions, chopped fine, in 2 tbsp. butter in pan large enough to hold amount of soup desired. After onions are a golden brown, add 2 tbsp. flour. Then add gradually 1 qt. milk. More thickening and liquid may be added. Simmer for $\frac{1}{2}$ hour. Do not boil. Salt and pepper to taste. Sprinkle paprika on top of each bowl before serving.

-- Mrs. J. O. Embry

Soup Lunch

1 can crab meat	1 cup coffee cream
1 can Campbell's tomato soup	3 tbsp. of sherry (if used)
1 can Campbell's pea soup	

Heat all in double boiler and at the last minute add the sherry.

-- Mrs. Herbert E. Buell

Split Pea Soup

Bring to a boil 1 cup of dried green split peas and 1 qt. of cold water. Add a large onion and few sprigs of parsley chopped fine. Add 5 frankfurters sliced, and cook 45 minutes. This makes a thick soup; for a thin soup add more liquid.

-- Mrs. B. A. Wooten

Breads



Ice Box Rolls
(quick, easy, and absolutely fool-proof!)

"Soak" or soften 1 yeast cake in 1/2 cup lukewarm water. Into mixing bowl put 1/2 cup shortening, 1/4 cup sugar, and 1 tsp. salt. Pour over this mixture (yeast cake not included) 1/2 cup boiling water. Let cool as the shortening melts. Add the yeast cake and 1 well-beaten egg. Add 3 cups flour which you don't have to sift. Stir all well, put in refrigerator until ready to use. Make into rolls and allow to rise about an hour. Bake in hot oven. The dough will keep well in the refrigerator for several days.

-- Mrs. J. Q. Wolf

Ice Box Rolls

2 cups scalded milk

2 tsp. salt

3 tbsp. shortening

1/4 cup sugar

Mix the above ingredients together, let cook, and then add 2 well-beaten eggs, 2 cakes compressed yeast dissolved in 1/4 cup warm water and 1 tsp. sugar. Then add 4 cups flour, stir well and add approximately 3 cups of flour in addition. Let rise. Will keep week or more in refrigerator. Bake in moderate oven.

-- Mrs. Lloyd Stokstad

Parkerhouse Rolls

1 cup sweet milk	1 tsp. salt	3 to 4 cups flour
1/2 yeast cake	2 tbsp. sugar	2 tbsp. butter or lard

Cream shortening, salt, and sugar. Add yeast dissolved in warm water and milk. Stir in enough flour until it can be worked with a spoon. Let rise until three times original bulk. Turn out on floured board and knead lightly. Make into rolls and let rise until twice their size.

Bake about 20 minutes.

-- Mrs. W. R. Cooper

Banana Bread

1/4 cup oleo	2 cup flour
1 cup sugar	1 tsp. vanilla
2 eggs	1 tsp. soda
2 bananas	1/2 cup nuts

Cream shortening and sugar. Add flavoring and well-beaten eggs. Add mashed bananas. Sift soda with flour and add to mixture. Add nuts. Bake in greased loaf pan 45 minutes or longer in slow oven (about 300°).

-- Mrs. John Davis

Brown Bread

1 cup sugar	1/2 cup molasses
1 cup white flour	1 tbsp. soda
1 cup meal	1 tbsp. melted lard
2-1/2 cups whole wheat or graham flour	1 cup chopped raisins
2 cups buttermilk	1/2 tsp. salt

Mix dry ingredients, then add buttermilk and molasses. Put in greased cans and steam (boil) for three hours. This makes four No. 2 cans of bread.

-- Mrs. W. O. Shewmaker

Cheese Biscuit

2 cups flour	1 tsp. salt
1/2 lb. grated cheese	Dash of red pepper
butter, size of an egg	

Roll thin and bake in a slow oven. Prick with a fork before baking.

-- Mrs. T. M. Lowry

Cheese Snaps

1/2 cup butter
 1 three-ounce package Old English Cheese
 1 cup flour

Cream butter and cheese. Into this knead cup of flour a little at a time. Roll out to 1/8" thickness and cut into 1-1/2" squares. Sprinkle paprika over tops. Bake about twelve minutes. Serve hot.

-- Mrs. W. R. Cooper

Date Bread

1 pkg. dates	1-3/4 cups white flour
1 cup sugar	1-1/2 cups whole wheat flour
1 tbsp. butter	1 tsp. soda
1-1/2 cups boiling water	1 tsp. baking powder
1 egg (beaten)	1 tsp. vanilla

Cut dates and add sugar and butter. Pour boiling water over all and let cool. Add egg, white and whole wheat flour, soda, baking powder and vanilla. Mix. Add one cup of chopped nuts. Pour into waxed pan and bake one hour at 325°.

-- Mrs. Roy Davis

French Toast

4 pieces stale toast or bread
2 eggs

2 tbsp. milk
salt and pepper

Beat the eggs thoroughly. Add milk and salt and pepper. Soak the bread in egg mixture and fry in bacon fat. Serve with butter and jelly.

-- Mrs. W. Taylor Reveley

Grapenuts Bread

2 cups flour
1/2 cup sugar
1/2 cup grapenuts
1 cup milk
1/2 tsp. salt

1/4 cup melted fat
1 egg
2 tsp. baking powder
1/4 tsp. soda

Beat together the egg, milk and fat. Sift all dry ingredients together and add to the liquid. Let rise 1 hour and then bake for 45 minutes at 350°.

-- Mrs. P. N. Rhodes

Kasha

This is a Russian dish, used as a starch for a meal and excellent with a roast that has good gravy. Kasha can now be bought at Kosher markets under the name of "groats". Actually it is buckwheat that has not been ground into flour.

2 cups kasha
1 egg

3 cups boiling water
salt

Put kasha in dry frying pan and heat, stirring constantly. When hot, add beaten egg, coating each kernal of kasha but not letting any stick to the frying pan. Pour on boiling water. Cook in a covered double boiler for about 15 minutes. This is also good served as a supper dish with mushroom sauce.

-- Mrs. Burnet Tuthill



Muffins

Sift three times:

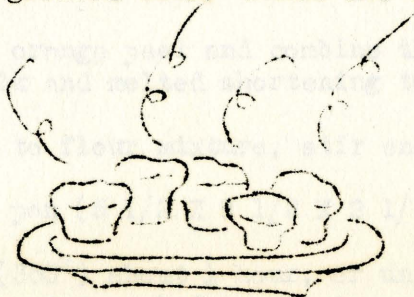
- 2 cups flour
- 4 tsp. baking powder
- 1/2 tsp. salt

Add to dry ingredients:

- 1 beaten egg
- 1/4 cup maple syrup
- 3/4 cup milk
- 3 tbsp. melted butter

Bake 20 minutes at 350° in greased tins. Makes one dozen muffins.

— Mrs. Lloyd Stokstad



Orange Nut Bread
(Makes one loaf)

1/2 cup finely cut orange peel	2/3 cup sugar
1/3 cup sugar	1/2 cup finely chopped nutmeats
1/4 cup water	1 egg
2 cups sifted flour	3/4 cup (scant) milk
3 tsp. baking powder	2 tbsp. melted shortening
1 tsp. salt	

- I. Cover orange peel with water. Boil 5 minutes. Drain. Add sugar and water. Cook 10 minutes longer.
- II. Sift flour. Measure. Sift again with baking powder, salt, and other sugar.
- III. Stir in nutmeats. Add orange peel and combine thoroughly.
- IV. Beat egg well. Add milk and melted shortening to beaten egg. Beat all well.
- V. Slowly add egg mixture to flour mixture, stir enough to blend. Mixture may be lumpy.
- VI. Pour into greased loaf pan (5 1/2 X 9 1/2 X 2 1/2) and let stand for 20 minutes.
- VII. Bake in moderate oven (350°) about 1 hour, or until done. Remove from pan to cool. Store 1 or 2 days before slicing.

Orange Nut Bread

- | | |
|-------------------------------|-----------------------------------|
| 2 eggs | 1/2 to 1/4 cup grated orange peel |
| 1 cup sugar (3/4 cup will do) | 4 tsp. baking powder |
| 3/4 cup milk | 2 tbsp. Crisco |
| 3 cups flour | 1/2 cup nutmeats |
| 1 tsp. salt | |

Cream Crisco and sugar, add egg and milk. Sift in dry ingredients, and add orange peel and nuts last. Be sure to dredge orange peel and nuts well with flour.

— Mrs. P. N. Rhodes

Nut Bread

- | | |
|-----------------------|----------------------|
| 3 cups flour | 1 cup milk |
| 1 tbsp. baking powder | 1 cup nuts, cut fine |
| 1 egg | 1 tsp. salt |

Sift flour, salt and baking powder together three times. Add eggs, milk and nuts. Let rise for 3/4 hour in warm place, then bake.

—Mrs. Laurence Kinney

Prune Bread

2 cups sifted white flour
1 cup W.W. flour
1/2 tsp. soda
1/2 tsp. salt
2 tbsps. melted butter

1 cup cooked prunes
1 cup sour milk
2 tsp. baking powder
1 cup sugar
1 beaten egg

1/2 cup prune juice

Combine all dry ingredients (except whole wheat flour) and sift together. Add liquid ingredients. Bake 1 hr. 15 minutes in 350° oven.

-- Mrs. J. O. Embry



Sally Lunn

1/2 cup butter or oleo (scant)
2 tbsp. sugar
1 tsp. salt
pinch of soda

3 eggs
1 cup warm milk
flour
1/2 yeast cake

1/4 cup warm milk or water

Cream butter, sugar, salt and soda. Add well beaten eggs (two large eggs will take the place of three regular eggs). Add cup of warm milk and enough flour to make a stiff batter. Add yeast which has been dissolved in warm milk or water. Beat well and set in warm place to rise. When about double in size, stir in a little more flour and pour into well greased pound cake mold and let rise to within an inch and a half from top. Bake in moderate oven (350°) thirty or forty minutes.



-- Mrs. N. P. Rhodes

Spoon Bread

1 cup corn meal
1 beaten egg
1 cup buttermilk
1/4 tsp. soda

1 cup sweet milk
1 tsp. salt
1 tsp. baking powder

Scald cornmeal and when cool add egg. Dissolve soda in buttermilk and add to cornmeal. Add sweet milk, baking powder and salt. Pour into well-greased dish and bake in moderate oven.

-- Mrs. N. P. Rhodes

Spoon Bread

Light oven and set at 350° F. Heat to boiling point 1 cup Pet milk diluted with 1 cup water, and 2 tbsp. shortening. Add gradually, stirring until smooth, 1 cup yellow cornmeal. Remove from heat. Beat in mixture of 2 well-beaten eggs, 1/2 cup Pet milk diluted with 1/2 cup water, 3 tsp. baking powder and 1-1/2 tsp. salt. When well mixed pour into shallow baking dish (greased) 8" round or square. Bake 1 hour or until firm. Serve from dish with a spoon. Serves 6.

-- Mrs. M. L. MacQueen

Southern Waffles

1 cup boiling water	1 tbsp. sugar
1 cup cornmeal	2 cups sour milk*
2 cups sifted flour	1/4 cup shortening melted
1 tsp. soda	2 eggs yolks, well beaten
1 tsp. salt	2 egg whites, stiffly beaten

*If you use sweet milk, substitute 1 tbsp. baking powder for soda.

Pour boiling water over cornmeal. Sift flour once, measure, add baking soda, salt and sugar, and sift again. Combine milk, shortening and egg yolks, Add slowly to cornmeal. Add flour, stirring only enough to blend. Fold in egg whites. Makes 8 waffles.

— Mrs. J. O. Embry

Whole Wheat Breakfast Muffins

2/3 cup sweet milk	1 tsp. salt
1-1/4 cup W.W. flour	2 tsp. baking powder
1 egg	3 tbsp. shortening

Put liquid and egg in mixing bowl, beat lightly, add all dry ingredients and blend. Add melted shortening. Bake in hot oven about 450° about 10 minutes.

— Mrs. J. O. Embry

Salads and Dressings



Avocado Surprise Salad

2 avocados	2 tbsp. minced olives
6 tbsp. cottage cheese	2 tbsp. minced chives (may be
2 tbsp. chopped nuts	lettuce, omitted)
French dressing	

Cut avocados into halves and remove pits. Peel carefully so as not to mash the avocado. Mix cheese with nuts, olives, and chives, and fill centers of avocados. Place halves together, wrap in waxed paper and place in refrigerator to chill for several hours. To serve, cut into thick slives crosswise, place on lettuce and cover with French dressing.

-- Mrs. Martin W. Storn

Banana Salad

1/3 cup Miracle Whip salad dressing
1-1/2 to 2 tsp. sugar
1 tbsp. sour cream, or enough for right consistency.

Pour over sliced bananas arranged on lettuce leaves. Top with chopped nuts.

-- Mrs. W. R. Maybry

Cole Slaw

1/4 cup sugar

1 tsp. dry mustard

1 tsp. salt

Mix thoroughly, add 3 tbsp. melted butter. Add 1/4 cup diluted vinegar. Pour over shredded cabbage just before serving.

-- Mrs. W. R. Maybry

Cranberry Salad

1 pt. cranberries (grind)

1 cup sugar

Cook 20 minutes.

Soak 1-1/2 tbsp. gelatine in cold water. Dissolve in 1/2 cup hot water. When berries are cool, add 1/2 cup pecans, 1 grapefruit, medium sized can crushed pineapple. Makes 9 molds.

-- Mrs. P. N. Rhodes

Cranberry Salad

2 cups cranberries	1/2 cup chopped celery
1-1/2 cups cold water	1/4 cup chopped nuts
1 cup sugar	1/2 tsp. salt
1 envelope K. gelatine	

Cook cranberries in 1 cup water 20 minutes. Stir in sugar. Cook 5 minutes longer. Soften gelatine in 1/4 cup cold water. Add to hot cranberries and stir until gelatine is dissolved. Strain. Cool. When mixture begins to thicken add celery, nuts and salt. Turn into molds and chill until firm.

-- Mrs. T. M. Lowry

Cranberry Salad

Chop 1 lb. cranberries and 1 whole orange in a meat grinder. Add 1 cup sugar and let stand 1 hour. Add this to two packages lemon jello. One cup each of nuts and celery (chopped) may be added.

-- Mrs. A. T. Johnson

Raw Cranberry Salad

1 lb. raw cranberries put through grinder	1 red package jello
1 whole unpeeled orange ground up	1 yellow package jello
1 cup sugar	

Sprinkle sugar over cranberries and orange which have been ground up and let stand 1 or 1-1/2 hours. Dissolve the red and yellow packages of jello in 1-1/2 pints (3 cups) of warm water. Dissolve in this another 1/2 cup sugar and a pinch of salt. Let jello stand about an hour. Combine the two mixtures.

-- Mrs. A. Theodore Johnson

Creamed Chicken Salad

For each salad desired: 1/8 tsp. gelatine, soaked in
3/4 tsp. lemon juice, and dissolved in
1 tsp. boiling water
1-1/2 tsp. heavy cream beaten until stiff, to which
is added the gelatine mixture.

Set in icebox. When mixture begins to thicken add 3 tbsp. cold cooked chicken cut in cubes and mixed with 1/4 tsp. chopped parsley. Salt to taste. Pour mixture into molds.

-- Mrs. John Osman

Cucumber Salad

1 cucumber
1 can pineapple (sliced)
3/4 cups sugar
4 lemons
1/2 box K. gelatine

Dissolve gelatine in juice of pineapple and lemons, adding 1 cup of boiling water. Grate the cucumber, cut pineapple into small pieces; add sugar and mix all together, pour into molds and let stand until solid; then turn out on lettuce leaf and serve.

-- Mrs. John R. Benish

Drum Major Salad

1/2 lb. cream or cottage cheese
8 tbsp. mayonnaise
4 tbsp. chopped walnuts
4 tbsp. chopped olives
1/4 tsp. salt
4 tomatoes
1 green pepper
lettuce or salad greens
16 celery sticks
16 pitted olives, mayonnaise

Mash cheese, add mayonnaise and beat until smooth. Add walnuts, olives, and salt and blend well together. Spread filling between two slices of tomatoes. Arrange strips of green pepper diagonally on filling. Place on a bed of lettuce or salad greens. Cut celery sticks 4 inches long and place an olive on one end to resemble drum sticks. Serve with mayonnaise. Serves 8.

-- Mrs. Martin W. Storn

Dutch Salad

1 package lime gelatine dissolved in 1 cup of boiling water.

When getting thick add this mixture:

1 cup cottage cheese

1/2 cup chopped nuts

1/2 cup salad dressing

1/4 cup chopped pimento or bell
pepper

Let congeal in refrigerator. Serve on lettuce leaf; or to give color to meat servings, place on platter sans lettuce. (Serves 6)

-- Mrs. Arlo Smith

Fresh Vegetable Salad

Shredded carrots

Cut spinach (raw)

Chopped red cabbage

Pour dressing over each vegetable and arrange on lettuce. Excellent with steak.

Dressing: 1 cup vinegar 1 cup salad oil 1 cup sugar salt to taste

Combine all ingredients and beat well. Makes 1 quart.

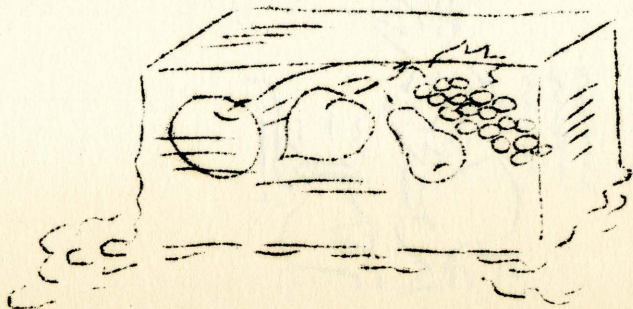
-- Mrs. Robert W. Johnson

Frozen Fruit Salad

1 large can fruit cocktail (about three cups)
1/3 pint whipping cream
2 tsp. gelatine
6 tbsp. of fruit syrup
1/3 cup mayonnaise
pinch salt and sprinkle paprika

Soak gelatine in fruit syrup. Dissolve soaked gelatine over hot water. Add slowly to mayonnaise. Beat in cream. Fold in fruit and add seasonings to taste. Freeze. Makes two large freezing trays.

-- Mrs. J. O. Embry



Frozen Pineapple Salad

1 cup pineapple juice
2 tbsp. flour
1/2 cup butter
1/8 cup sugar
1/16 tsp. salt
1 egg
2 tbsp. lemon juice

4 slices pineapple, cut fine
2 oranges
1/4 cup nuts
10 marshmallows
8 maraschino cherries
1 pint whipped cream

Make paste of flour and pineapple juice, then gradually add remainder of juice. Add butter, sugar and salt. Cook in top of double boiler approximately 10 minutes. Add egg slightly beaten. Continue to cook for a few minutes, stirring continually; then cool and add lemon juice. Add pineapple, oranges, nuts, marshmallows and cherries; then fold in the whipped cream. Pour into freezing tray and freeze at coldest spot. When frozen turn control back some to hold until ready to serve.



-- Mrs. Raymond Vaughn

Frozen Pineapple Salad

2 cups diced pineapple	6 ounces cream cheese
24 cherries, quartered	1/2 cup salad dressing
24 marshmallows, cut into sixths	2/3 cup cream, whipped
8 tbsp. confectioners' sugar	2 tsp. vanilla

Combine pineapple, cherries, marshmallows, and confectioners' sugar. Blend well. Thin cream cheese with salad dressing. Mix with fruit. Fold whipped cream and vanilla into fruit mixture. Pour into refrigerator tray and freeze at coldest temperature just until cream mixture is firm. Unmold and serve with additional salad dressing or whipped cream. Garnish with pineapple wedges and cherries. Serves 8.

--- Mrs. Martin W. Storn

Jello Ring Salad

1 package lemon jello	1/4 cup cream, whipped
1 package cream cheese (or cottage cheese)	1/4 cup salad dressing
	3/4 cup crushed pineapple

Not quite 2 cups water

Mold in 12 rings, and fill center with fruit.

--- Mrs. P. N. Rhodes

Kidney Bean Salad

3 cans kidney beans drained	1 small jar pickle chips
1 small celery bunch	1 small jar mayonnaise
3 hardboiled eggs	dash grated onion

-- Mrs. R. S. Pond

Pear Salad (Frozen)

1 large can of pears (#2-1/2)	2 packages of cream cheese (6 oz.)
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Work cream into a paste, gradually adding the pear juice. Pour into freezing tray of mechanical refrigerator. Add the pears, cut into oblong strips. When frozen, serve on lettuce. No dressing required.

-- Mrs. W. Taylor Reveley

"Salad"

1 can tomato soup	dash green pepper	1/2 cup cold water
3 packages cream cheese	2 tbsp. gelatine	1 cup mayonnaise
	1-1/2 cups celery	

Bring soup to boil, add cheese, stir smooth. Add gelatine dissolved in the cold water; add celery. Mold in individual molds.

-- Mrs. R. S. Pond

Salad a la Jeanne

4 ripe bananas
2 tbsp. lemon juice
1 cup heavy cream, whipped
1/2 cup mayonnaise

1/2 lb. marshmallows, cut
1 small can pimientos, pureed
3/4 tsp. salt

Cut bananas into thin slices and mix with lemon juice. Fold in whipped cream, mayonnaise, marshmallows, and pureed pimientos with juice. Add salt, mix well, and pour into freezing trays of refrigerator. Freeze until firm. Cut into squares and serve on watercress with French dressing. Serves 10.

-- Mrs. Martin W. Storn

Swiss Cheese and Potato Salad

1 lb. Swiss cheese
5 medium potatoes, cooked
1/4 cup minced onion

1 tsp. salt
1/4 tsp. pepper
1 cup French dressing

Cut cheese and potatoes into small cubes, add remaining ingredients. Chill for 1 hour before serving. Serves 8.

-- Mrs. Martin W. Storn

Tomato Aspic

1 can (2 cups) V-8 cocktail, add 2 envelopes of K. gelatine dissolved in cold water. Season V-8 with lemon, salt and garlic vinegar to taste and heat. When hot (just before boiling) add dissolved gelatine and 2 cups of chopped celery. Turn into mold and chill.

-- Mrs. W. R. Cooper

White Fruit Salad

yolks of 4 eggs	1 cup milk
juice of 2 lemons	1 cup cream whipped
1 lb. white grapes or cherries	1 large can pineapple
1/2 lb. blanched almonds	1 lb. marshmallows

Scald egg yolks and milk. When cold, add lemon juice, cream, pineapple diced, grapes and marshmallows cut up. Mix all together and let stand 24 hours. Cut almonds and sprinkle on top before serving.

-- Mrs. Charles I. Diehl

Boiled Salad Dressing

1 tsp. dry mustard	1 tbsp. sugar	
1 tsp. salt	1/3 cup vinegar	1 tbsp. milk
1 tsp. cornstarch	1 egg yolk	

Mix into paste the mustard, salt, sugar and cornstarch with the vinegar. Beat the egg and add milk. Pour paste slowly into egg. Cook in double boiler until thick. When partly cool, thin with the milk.

-- Mrs. John Osman

Dressing for Green Salads

1 small onion, diced	1/2 cup catsup
1 cup salad oil	1 tsp. salt
1/2 cup sugar	pinch of pepper
1/2 cup vinegar	pinch of paprika
juice of 1 lemon	

Put all ingredients in closed jar and shake or combine with a mixer. Result is better if not used immediately and may be kept indefinitely in the refrigerator.

-- Mrs. George Totten

French Dressing

Have ingredients cold and combine: (Rub bowl with garlic)

1/2 cup salad oil	1 tsp. salt	
2 tbsp. sugar	2 tsp. onion juice	1 tsp. dry mustard
2 tbsp. catsup	1/2 tsp. paprika	

Beat until mixture is thick and add: 3 tbsp. vinegar, 2 tbsp. lemon juice.

→ Mrs. Lloyd Stokstad

French Salad Dressing (good on Avocado pears)

1-1/2 cup oil	2 tsp. sugar
1 can tomato soup	3/4 cup vinegar
1 whole medium sized onion grated	1 tsp. salt

Mix and beat (by electric beater 15 minutes) by hand beater 25 minutes. Let 1 button of garlic stand in mixture after it is made.

→ Mrs. A. Theodore Johnson

Fruit Salad Dressing

3 tbsp. lemon juice	1/4 cup water
3 tbsp. orange juice	2 tbsp. cornstarch
6 tbsp. pineapple juice	1/3 cup sugar
2 eggs	

Heat the fruit juices with the water. Mix the dry ingredients. Add the hot fruit juices mixture slowly. Cook over hot water for 15 minutes. Pour the mixture very slowly over the eggs, slightly beaten. Reheat 1 minute. Thin with whipped cream. Serve with fresh fruits.

-- Mrs. C. L. Baker

Red Salad Dressing

1 can tomato soup	1/8 cup sugar
1 cup Wesson oil	2 tsp. mustard
3/4 cup vinegar	1 tsp. salt

Put in quart fruit jar and shake all together. Keeps indefinitely in icebox. Delicious on fruit salad or lettuce.

-- Mrs. R. S. Pond



Fish

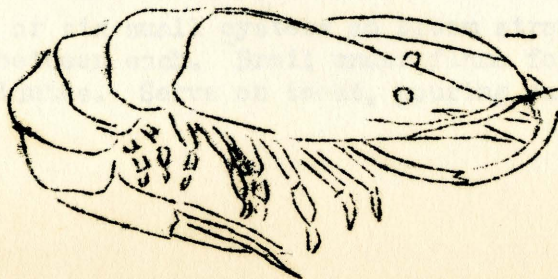
Creole Shrimp Casserole

1 lb. cooked shrimp	2 tbsp. minced onion
3 tbsp. butter	2 tbsp. minced green pepper
4 tbsp. flour	2 tbsp. minced celery
2 cups milk	1/4 tsp. salt

Wash and clean shrimp. Melt butter in frying pan. Add and brown slightly the onions, peppers and celery. Add flour and when well mixed pour in milk and salt. Cook until a creamy sauce forms, stirring constantly. Add shrimp and pour into a rather shallow buttered baking dish. Cover with crumbs prepared as follows:

2/3 cup crumbs 2 tbsp. butter melted 3 tbsp. catsup

Mix and spread over top of casserole. Bake 20 minutes in moderate oven.



— Mrs. Herbert E. Buell

Fish Chowder

3 lbs. pike - boned and skinned
1 large can tomatoes (#2-1/2)
4 medium sized potatoes cubed
1 onion minced

Cover well with water and simmer until well cooked and smooth, as much as 3 hours. Mash with potato masher to make as smooth as possible. Add 1/2 lb. butter, 1/2 pint cream. Season with salt, pepper, paprika. Simmer 1/2 hour longer before serving. Serves 8 or more.

-- Mrs. George Totten

Pigs-in-Blankets

String four large or six small oysters on broom straws or skewers with small squares of bacon between each. Broil under flame for five minutes, then turn to other side five minutes. Serve on toast, pouring juice over toast.

-- Mrs. B. A. Wooten

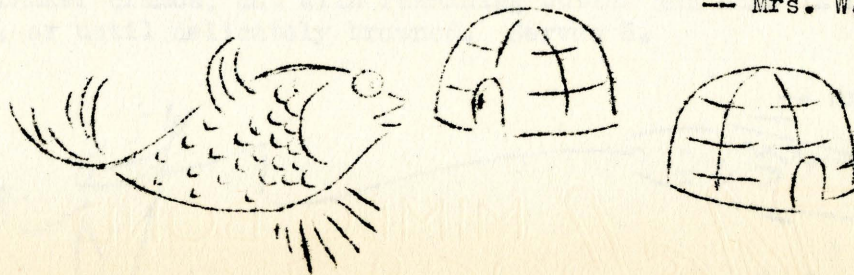
Alaska Lunch Salmon

1 can salmon
1 can green peas
3 or 4 potatoes

1 cup bread crumbs
3 tbsp. butter
pepper and salt to taste

Drain liquid from salmon and peas. Add part of butter and heat. Place in bottom of baking dish a thick layer of thinly sliced potatoes, then the salmon, broken up into small pieces; next a layer of peas. Cover with half of the crumbs dotted with butter and salt and pepper. Make a second layer of potatoes, peas, and salmon, covering with crumbs, salt, pepper and butter. Pour liquid over all, adding water enough to keep contents from baking too dry. Bake only long enough to cook thoroughly potatoes and brown top. Serve with the usual cream sauce and sprinkle with paprika.

-- Mrs. W. Taylor Reveley

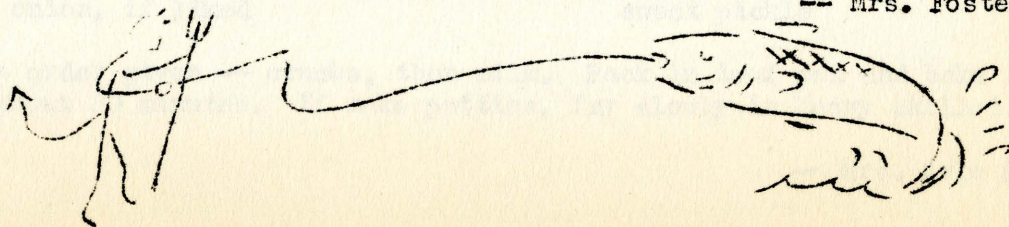


Deviled Salmon

1 tall can salmon	1/2 tsp. salt
2 hard cooked eggs	3/4 tsp. Worcestershire sauce
3 tbsp. butter	1/8 tsp. pepper
3 tbsp. flour	1/2 cup chopped celery
1-1/2 cups milk	1/4 cup cracker crumbs

Chop celery, mince salmon; cut eggs in cubes; mix all together. Melt 2 tbsp. butter in saucepan; add flour; stir until well blended; add milk and bring slowly to boil, stirring constantly. Take from fire; add salmon mixture, salt, pepper, and Worcestershire sauce. Place in shells, ramekins, or flat baking dish; cover top with cracker crumbs; dot with remaining butter and bake in hot oven about 15 minutes, or until delicately browned. Serves 6.

-- Mrs. Foster Moose



Salmon Loaf

1 can salmon
1 package Italian cheese
1 egg
3 tbsp. milk

1 tbsp. melted butter
1/2 tsp. salt
pepper to taste
cracker crumbs

Remove bones and flake; add cheese and beaten egg, milk, butter, salt and pepper, and enough crumbs to stiffen. Mix well. Form loaf in baking pan. Cover with crumbs and sprinkle with melted butter. Bake in moderate oven until brown. Garnish with parsley and lemon.

-- Mrs. C. L. Springfield

Salmon Loaf or Patties

2/3 cup cracker crumbs
1/2 cup milk (less if part salmon juice)
1 can salmon, flaked
4 tbsp. mayonnaise (or Miracle Whip)
diced onion, if liked

1 lemon, juice
1/2 tsp. salt
2 eggs, slightly beaten
2 tbsp. chopped parsley or
sweet pickle

Mix in the order given -- crumbs, then milk. Pack in loaf pan and bake in moderate oven about 30 minutes. If make patties, fry slowly in heavy skillet.

-- Mrs. Arlo Smith

Salmon Mold

1 envelope K. gelatine
1/4 cup cold water
1 well beaten egg
1 tsp. salt
1-1/2 tbsp. melted butter

3/4 cups milk
2-1/2 tbsp. mild vinegar
1 can red salmon
1 tsp. mustard
1/4 tsp. paprika

Mix egg with salt, mustard, and paprika. Add milk and vinegar. Cook over boiling water until mixture thickens, stirring constantly. Pour cold water in a bowl and sprinkle gelatine on top of water. Add softened gelatine to hot mixture and stir until dissolved. Add salmon separated into flakes. Turn into mold that has been rinsed in cold water. Unmold on platter when firm and serve with:

Cucumber sauce:

Beat 1/2 cup cream until stiff. Add 1/2 tsp. salt, a few grains of pepper, and gradually 2 tbsp. mild vinegar. Then add 1 cucumber, pared, chopped and drained.



— Mrs. Burnet Tuthill

Shrimp Casserole

Mince 1 large onion. Simmer in 3 tbsp. chopped bacon until golden. Blend in 1 tbsp. flour. Add 1/4 cup chopped celery, 1/4 cup chopped green pepper, pinch of salt, chili powder, sugar, 1 tin tomatoes, 1 tin shrimp. Alternate layers of this mixture with 1-1/2 cups cooked rice in casserole. Top with bacon slices. Bake 30 minutes at 350°.

— Mrs. John R. Benish

Shrimp Creole

Boil 1-1/2 or 2 lb. shrimp with salt, bay leaf, thyme, sage, celery and red pepper for 20 minutes and allow to cool in water for half an hour before shell-ing. Brown lightly 1 onion, 1 green pepper, 1 cup celery and separately 1 cup mushrooms. Chop and stew 3 or 4 fresh tomatoes and 1/2 lb. okra in vessel large enough to add all of above. Combine, allow to simmer half an hour and add 1/2 cup chopped green olives and any additional seasoning, cook 5 minutes more and allow to stand until ready to reheat for serving. Serve on rice.

— Mrs. B. A. Wooten

Shrimp in Shells

Cook and clean green shrimp. Put in buttered pyrex shells or casserole. Cover with the following sauce:

3 parts mayonnaise to 1 part chili sauce	Tabasco sauce
Lea and Perrin sauce	paprika
pinch cayenne pepper	salt
Curry powder	pepper
mustard	onion juice
pinch of your favorite herbs	horse radish
few drops of lemon juice	

Mix the sauce well. Spread to cover the fish completely. Sprinkle with grated Parmesan cheese. Bake in a hot oven for a few minutes until the sauce bubbles up and the cheese melts.

-- Mrs. Burnet Tuthill

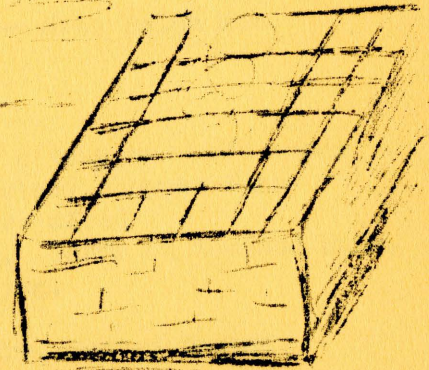
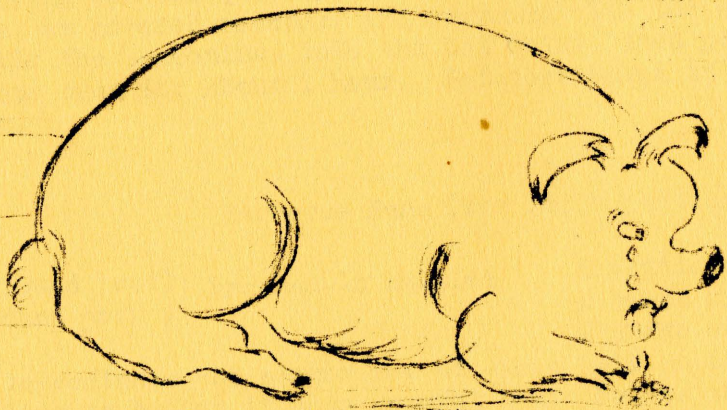
Tuna Casserole

1 20¢ package of potato chips crushed	1 can of mushroom soup
4 hard boiled eggs	1 can tuna

Alternate layers of tuna, sliced eggs, crushed potato chips, and undiluted mushroom soup. Bake in a moderate oven.

-- Mrs. Foster Moose

Meats



Baked Pork Chops

4 thick pork chops	1 tsp. salt
4 small onions	1 tsp. brown sugar
4 small apples	1 tsp. prepared mustard
2 cups water (hot)	1 tbsup. catsup
1 tsp. Worcestershire sauce	

Heat a frying pan and quickly brown chops on both sides. Then place in large casserole, or covered roaster, and surround with the whole onions and cored apples. Stir the seasonings into the hot water, then pour over the chops and bake in moderate oven for about 1 hour. Potatoes baked in oven at the same time are excellent.

-- Mrs. Ralph Hon

Barbecue Buns (for large parties)

8 lbs. ground beef)	browned in skillet	2 bottles of catsup or chili sauce
1 lb. ground pork)		1 bunch of celery chopped fine
		2 large onions diced

Combine ingredients and simmer for at least half an hour. Serve on toasted buns. This filling is better if made several hours before serving.

-- Mrs. George Totten

Barbecued Spare Ribs

2 lbs. spare ribs	1 small onion
1/2 cup vinegar	mustard
3/4 cup tomatoes	salt, pepper
1/3 cup sugar	1/2 cup water

Cook 1-1/2 hours on top of stove.

-- Mrs. Ralph Hon

Barbecued Spare Ribs

3 lbs. sheet pork ribs cut; spread in roasting pan with meatiest side up. On each rib spread very thin slice onion, slice lemon. Roast 30 minutes at 450°.

Sauce:	1 cup catsup	1 tsp. salt
	1/3 cup Worcestershire sauce	1/8 tsp. tabasco sauce
	1 tsp. chili powder	2 cups water

Bring to boil, add after meat has cooked 30 minutes. Pour over and cook approximately 1 hour longer. Baste every 10 to 15 minutes. Add water if gets too thick.

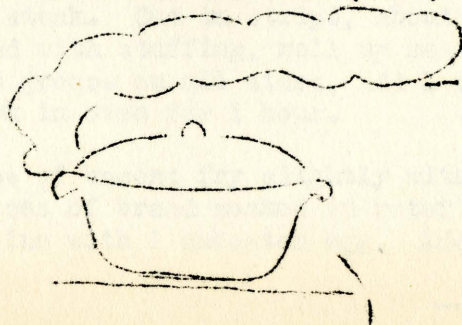
-- Mrs. J. O. Embry

Beef Casserole Supper

2 lbs. beef chuck
2 tsp. salt
1/2 tsp. white pepper
1 tbsp. flour
1 large Spanish onion

3 tbsp. butter
6 medium potatoes
1-1/3 cups boiling water
2 moistened bouillon cubes
4 to 5 tbsp. white wine, sherry or
beer (optional)

Cut beef into small pieces easily served. Sprinkle with mixture of salt, pepper, flour. Peel, slice onion, and fry until yellow in half the butter. Peel potatoes and cut into 1/4 inch thick slices. Butter a casserole and fill with meat, potatoes, and onions in separate layers, seasoning the potato layers with salt. Pour over this the water, in which bouillon cubes have been dissolved, mixed with the wine. Simmer covered in moderate oven (325°) about two hours or until meat is tender. Serves 6.



-- Mrs. Robert P. Strickler

Beef Mould

1 lb. ground beef	2 eggs
1/2 lb. ground ham	3 tsp. mixed herbs
1 cup soft bread crumbs	1/4 tsp. pepper

Mix all together and steam 4 hours in a buttered mould covered tightly with waxed paper. Serve cold.

-- Mrs. A. P. Kelso

Beef Roulades

Use minute steaks or round steak. Cut in strips, about 2-1/2 x 4 inches. Season with salt and pepper, spread with stuffing, roll up meat and tie with twine. Roll in flour, brown in hot grease on all sides, add 1 diced onion and 1 carrot. Cover with bouillon and cook in oven for 1 hour.

Stuffing: Cut 3 strips of bacon; fry slightly with 1 diced onion. Drain 2 slices of bread soaked in water and add to mixture. Combine with 1 unbeaten egg. Add seasoning.

-- Mrs. Martin W. Storn

Casserole of Soy Beans

2 cups cooked Soybeans (ground or whole)	2 tbsp. chopped green pepper
1/4 cup diced salt or fresh pork	6 tbsp. flour (level)
2 cups chopped celery	2 cups milk
2 tbsp. chopped onion (or more)	salt to taste

Brown the diced salt pork, add the chopped celery, onion and green pepper and saute for 5 minutes. Add flour and milk, and cook until thickened. Pour thickened sauce on Soy beans, cover with bread crumbs and bake slowly at 350° for 1 to 1-1/2 hours.

— Mrs. George Totten

Chili Con Carne

2 cups dried pinto or red beans (soak 12 hrs.)	
1 lb. diced or ground round steak	
1 medium onion, diced	4 tbsp. chili powder (Gebharts)
1 can tomato hot sauce	1/4 tsp. pepper
1 can tomatoes	2-1/2 tsp. salt

Brown meat and onions in little fat. Mix other ingredients together and add meat. Simmer in heavy kettle 3 or 4 hrs. until beans are tender. Add water if necessary.

— Mrs. Arlo Smith

Chop Suey

3 tbsp. fat	1 bouillon cube dissolved in
2 cups onion, in small pieces	2 cups water
1 cup celery	1 tsp. bead molasses
2 tbsp. cornstarch	1 tbsp. Worcestershire sauce
salt and pepper to taste	2 cups leftover pork roast or beef
1 tbsp. soy sauce	cut in pieces

(If you have leftover gravy, use this instead of bouillon.) Lightly brown onion and celery in fat in heavy iron skillet. In a small saucepan, dissolve bouillon, and bring to boiling point. Add seasonings, and cornstarch dissolved in a little cold water. Then add this to onion and celery mixture. You want lots of gravy, so if necessary, add a little water from time to time. This should simmer about 45 minutes, stirring occasionally. About 15 minutes before done, add the roast pieces. Serve over fluffy rice, or chow mein noodles, if preferred.

-- Mrs. J. O. Embry



Congeaed Veal Loaf

1 lb. lean veal)
1 lb. lean pork) grind after cooking
2 hard boiled eggs

1 envelope K. gelatine
1/2 cup mixed pickle
1 cup mayonnaise

Boil meat until tender and boil down stock to about 1 cup. Add gelatine (which has been soaked in 1/4 cup cold water) to hot stock. Chop egg whites fine and add to meat. Mash yolks with salt, pepper and a little vinegar and prepared mustard. Add to meat. Just before you would add mayonnaise and pickle.

-- Mrs. P. N. Rhodes

Curried Stuffed Peppers

1/4 cup rice
1 lb. ground beef
1 medium onion (diced)

1 tbsp. curry powder
4 tbsp. milk
2 tsp. salt

1 can tomato soup
pepper to taste
6 green peppers

Cook rice in boiling salted water. Rinse in cold water and mix with beef, onion, curry, milk, salt and pepper. Stuff this mixture into six green peppers which have had tops and seeds removed. Place these in casserole and cover with the tomato soup. Bake at 350° for 1 hour.

-- Mrs. A. P. Kelso

Curry and Rice

(An Indian dish for those who like hot seasoning)

1 lb. ground beef
4 tbsp. fat
2 medium onions
1 apple

1 tbsp. curry powder
1 tsp. salt
2 cups rice

Cook the beef in two ounces of hot fat until browned. In a separate pan, using the remaining fat, fry the finely sliced onions and apple until they are a golden brown. Add the curry powder and let this fry also about a minute. Then pour on this $\frac{2}{3}$ cup boiling water or stock. Add the meat and cook gently till the sauce is thick and the meat tender (about $\frac{1}{2}$ hour). Leftover meat, chicken, or fish cut in small pieces may be substituted for the fresh meat. In that case it is unnecessary to fry the meat the first time. Serve surrounded by a ring of boiled rice. The rice should be cooked until tender, no longer. Drain and pour boiling water through it so the grains are separated. Never allow the rice to become mushy. Chutney is the proper accompaniment to curry. Major Grey's is one of the best brands.

— Mrs. A. P. Kelso



Curry G.P.S.

- 2 onions chopped and fried in butter or bacon drippings
- 1 apple chopped and fried with onions when they begin to brown
- 1 lb. cooked meat cut into small pieces (chicken is best, but leftover roast is good.)
- 2 tbsp. curry powder
- 1 tbsp. vinegar
- juice of 1 lemon
- 1 tsp. brown sugar
- salt to taste
- any cold vegetables except potatoes
- 1 tbsp. grated cocoanut
- 2 or 3 tbsp. chutney

Moisten with good stock or gravy. If these are not at hand, use milk, never water. Cook 20 minutes. Serve with rice.

— Mrs. John H. Kent



Don-Jay, Ngow-Yok-Soong
(Chopped beef and String Beans)

1 lb. string beans	2 garlic cloves minced
2 tbsp. salad oil	1 cup beef stock or bouillon
D ash of pepper	3 eggs slightly beaten
1 lb. chopped beef	2 tbsp. cornstarch
1 cup finely diced onion	1/4 cup cold water

Cut beans in 1/4 inch pieces. Cook until almost tender. Combine oil and pepper in heavy skillet and add beef, onion, garlic. Cook until beef is cooked through. Add beans and stock. Cover and cook 5 minutes. Add eggs and cook over low fire until they thicken. Blend cornstarch and water; add to former mixture. Cook until juice thickens, stirring constantly. Salt. Serve with hot rice. Approximate yield 4 portions.

— Mrs. George Totten

Emergency Steak

1 lb. hamburger	1/4 tsp. pepper
1/2 cup milk	1 tsp. Worcestershire sauce
1 cup Wheaties	1 tsp. salt
	1 medium onion, finely chopped

Mix all ingredients together well, place in pie pan, pat into shape 1" thick. Have oven hot, 450°. Place steak under broiler, broil 10 minutes on each side. Makes six servings.

— Mrs. J. O. Embry

Goulache

1 lb. pork

1 lb. veal

1 lb. beef

Cut meat in small pieces. Heat shortening and fry finely cut onion. First add beef, fry for 10 minutes, add the pork and fry 10 minutes longer, and then the veal, frying another 10 minutes and adding the necessary salt. Brown meat on all sides. Sprinkle with flour, and brown the flour. Cover with bouillon and cook for one hour.

— Mrs. Martin W. Storn

Ham and Corn Custard

2 tbsp. minced onions

3 eggs beaten

1 cup whole kernel corn

2 tbsp. ham drippings

1 cup milk

1 cup diced baked ham

salt and pepper

1 tbsp. minced parsley

Saute! onions in drippings until tender. Beat eggs; add milk, corn, ham, parsley and salt and pepper to taste. Stir in onions and pour in greased casserole. Bake in moderate oven (350°) 30-40 minutes or until custard is firm. May be served with tomato or mushroom sauce.

— Mrs. W. R. Cooper

Ham Mousse

Prepare a thick white sauce; add 1/2 lb. ham (uncooked) medium ground, 1/2 lb. ground sharp cheese, 6 egg yolks, salt, pepper and 1/2 tsp. grated nutmeg and 6 egg whites beaten stiff. Mix well, pour into buttered casserole and bake at 350° for about 1 hour. Serve with tomato sauce if you wish.

-- Mrs. Martin W. Storn

Italian Chicken Noodles

1/2 cup Wesson oil	1 cup chopped green pepper	red pepper to taste
1 lb. (or less) onions	1 large chicken (hen)	1 cup dried mushrooms
2 large cans tomatoes	1 tbsp. sugar	rooms
1 soup bunch	2 buttons garlic	grated Italian cheese
	1-1/2 tbsp. salt	

Cook slowly the above ingredients, with exception of chicken and cheese and mushrooms, until it makes a thick sauce. Have the chicken already cooked and chopped up. Soak the cup of dried mushrooms in water while sauce is cooking. Add mushrooms to sauce about the last 20 minutes of cooking. When sauce is done, add the chopped cooked chicken (some amount of veal or pork could be substituted) as well as 1 can of tomato soup. Add lastly, 4 rounded tbsp. grated Italian cheese. Pour this over noodles which have been cooked and cover with more grated cheese.

-- Mrs. A. Theodore Johnson

Italian Spaghetti

1 medium sized onion	1 No. 2 or 2-1/2 can tomatoes
2 or 3 sections of garlic	1 can tomato paste (small)
1 medium sized green pepper	1 can mushrooms
1 lb. ground meat	pkg. of spaghetti and Italian cheese

Chop onion, garlic and pepper. Fry in Wesson oil until brown. Add meat and cook until done then put in tomatoes, paste and mushrooms and simmer for several hours, stirring now and then. Boil spaghetti in salt water until done. Drain and place on platter and sprinkle with Italian grated cheese.

— Mrs. C. L. Springfield

Liver-Rice Cakes

1 lb. sliced beef liver	1-1/2 cups cooked rice	1 egg
1/3 cup shortening	1 tsp. salt	1-1/2 tbsp. milk
1/2 small onion	1/4 tsp. pepper	1/4 cup shortening

Fry the liver in the 1/3 cup shortening until nicely browned and let cool. Put the liver and onion through the food chopper. Add the rice, salt, pepper, egg and milk and mix well. Shape into small cakes and brown in 1/4 cup shortening until brown on both sides. Makes about ten 2-inch cakes.

— Mrs. Arlo I. Smith

Mastaciolli

One dish meal — serve with salad.

1 package noodles, boiled till tender. Brown in shortening, 3 medium onions mixed fine, 1 cup chopped celery, 1 small green pepper, 1 lb. ground beef. Drain noodles, combine rest, add small can tomatoes or puree. Add 1 tsp. salt, 1/4 tsp. pepper, 1 tsp. chili powder, pour over all 1 can of button mushrooms. Put in greased baking dish, bake at 375° for 1/2 hour. (serves 4 to 6 persons)

— Mrs. J. O. Embry

Meat Casserole

1-1/2 lbs. veal
1-1/2 lbs. pork
1 can chicken soup
1 pkg. fine noodles
1/4 cup grated cheese

1 can corn
salt
celery salt
onion seasoning
pepper

Cut veal, pork in small pieces; boil until tender, about 1 hour. Add noodles, soup; cook about 20 minutes. Add cheese. Pour into buttered casserole, cover with corn and bake about 30 minutes in moderate oven.

— Mrs. Foster Moose

Meat Loaf

1-1/2 lb. ground meat	2 tbsp. chopped olives
(1 lb. beef, 1/2 lb. pork)	1 tsp. salt
1/2 cup grated cheese	1 cup toasted bread crumbs
Juice of 1 lemon	1 egg slightly beaten
1 bell pepper	1/2 cup milk

Mix all thoroughly, make in loaf and place strips of bacon over top.
 Bake in covered pan in oven. Put in 1 tbsp. water at beginning.

-- Mrs. Ralph Hon

Meat Loaf

2 lbs. chuck, ground	2 tbsp. bottled horse radish
2 eggs	1 tbsp. salt
2 cups bread crumbs	1 tsp. dry mustard
3/4 cup onion	1/4 cup milk
1/4 cup green pepper	1/4 cup catchup

Beat eggs slightly and add ground chuck. Next add bread crumbs, onion, and green pepper. Then add the seasonings and shape into an oval loaf. Place on oiled baking pan, spread with 1/2 cup catchup, and bake in moderately hot oven (400°) 40 minutes.

-- Mrs. R. L. Roussey

One Dish Meal

Grease baking dish. Put layer of small white onions in bottom, sprinkle with salt, add layer of thick sliced raw potatoes, sprinkle with salt. Add layer of whole kernel corn, then layer of little link sausages (fried a bit to take out some of grease). Last add 1 quart can of tomatoes seasoned. Bake covered 1/2 hour, then uncovered 1/2 hour.

— Mrs. R. S. Pond

Pork Chops with Macaroni

1/2 lb. macaroni
1 (no. 2) can tomatoes
1 tsp. salt

1/4 lb. American cheese, cut in bits
4 shoulder pork chops
1/4 tsp. pepper

Boil macaroni about seven minutes, or until half cooked; then drain. Place in an oiled baking dish. Cover with the tomatoes mixed with the salt, pepper and cheese. On this lay the pork chops. Sprinkle with salt and pepper and bake in a moderately hot oven, 375°, about 45 minutes.

— Mrs. R. L. Roussey

Potted Beef

Put 1 lb. of round steak in top of a double boiler with 1/2 cup of water. Cover tightly and cook until meat is very tender. Then put the meat through the grinder 3 times. Add 2 tbsp. butter

1/2 tsp. salt

1/2 tsp. powdered mace

1/4 tsp. pepper

Beat the mixture until entirely smooth moistening it with the gravy. Fill a shallow dish with the meat and cover with a thin layer of melted butter.

Fine for lunch meat or sandwiches.

— Mrs. A. P. Kelso

Rice a la Creole

1 onion

1 slice cooked ham

1 tbsp. fat

1 cup boiled rice

2 cups cooked tomatoes

salt

paprika

bread crumbs

Chop onion and ham very fine. Add fat, boiled rice, and tomatoes seasoned with salt and paprika. Mix thoroughly, put into a baking dish, cover with bread crumbs and bake (400°) for 15 minutes.

— Mrs. R. L. Roussey

Rice Mold

2 cups ground round beef	3/4 cup soft bread crumbs
1 tsp. salt	1/2 cup bouillon or
1/4 tsp. pepper	1/2 cup tomato juice
1/8 tsp. thyme	3-3/4 cups cooked rice
1 egg	1 tsp. chopped parsley
2 tbsp. chopped onion	

Mix beef, salt, pepper, thyme, egg, chopped onion, bread crumbs, liquid. Grease mold. Mix parsley in cooked rice. Pat bottoms and sides of mold with rice mixture. Pack center with beef mixture. Cover top with rice mixture. Cover mold with tightly placed wax paper. Place on rack in pan with 1 inch of water on bottom. Cover pan (I use roaster) and steam 40 minutes. Unmold and serve.

— Mrs. R. S. Pond

Russian Fluff

1 cup dry rice	2 tsp. salt	1 can mushrooms (optional)
1-1/2 lbs. ground beef	1 cup chopped celery	2 cans tomato soup
3 tbsp. butter	1 small green pepper	4 or 5 strips of bacon
1 large onion cut fine	1 can peas	

Cook rice in large quantity of water. Place butter, onion, meat, salt, pepper, celery in skillet. Cook about 10 minutes. Add peas, mushrooms, tomato soup and rice. Place in large casserole. Lay bacon on top. Bake 1 hour in 350° oven. Let stand 1/2 hour before serving. Serves eight. — Mrs. Robert W. Johnson

Savory Sweetbreads

Wash a pair of sweetbreads and allow them to stand for 1 hour in cold water with the juice of 1/2 lemon or 1 tbsp. vinegar. Drain and rinse. Add 1/2 tsp. salt, cover with boiling water and simmer 20 minutes. Drain and add cold water to cool quickly. Cut in 1 inch pieces. Melt 2 tbsp. butter, add 1 bouillon cube and the sweetbreads and panfry until brown, turning frequently. Remove, and in the same pan melt 2 tbsp. butter, add 2 tbsp. flour and when smooth add 1 cup top milk or cream. Stir until mixture boils and add 1 tsp. salt, 1/4 tsp. pepper, few grains cayenne pepper, 2 tsp. lemon juice. Add the sweetbreads, and serve over steamed rice or toast, or in paper cases.

—Mrs. Walter Weese

Spaghetti Sauce

1 large can tomatoes
 1 can tomato paste
 1-1/2 lb. hamburger
 1 large onion, chopped fine
 1 bay leaf

1 large green pepper, chopped fine
 1 cup celery, cut into small pieces
 salt, pepper, chili powder to taste
 1 can mushrooms
 1/4 tsp. thyme

Cook celery, onion, and green pepper in greased skillet. Add hamburger and sear until separated and brown. Add seasonings, tomatoes and tomato paste. When nearly done add mushrooms. Tomato paste is optional; catsup may be used instead. The longer this mixture is cooked the better it is. Let it simmer in closed container at least an hour. It may be cooked the day before it is to be
 (see next page)

Spaghetti Sauce (Continued)

used and reheated when needed. This sauce may be used over rice instead of spaghetti. Hamburger may be omitted and shrimp (cooked) used instead, adding them about 20 minutes before serving. Parmesan cheese may be sprinkled on top of sauce.

-- Mrs. John Kent

Stuffed Hearts En Casserole

2 or 3 veal hearts	chopped ripe olives
1 or 1-1/2 cups dry bread crumbs	dash of sage and salt
4 or 5 tbsp. diced celery	2 tbsp. butter
chopped parsley	tomato juice to moisten above
chopped onion	1 large can Joan of Arc tomatoes

Soak hearts in cold water 2 hours. Parboil 20 or 30 minutes. Mix all ingredients except tomatoes. Salt hearts. Fill with stuffing. Tie securely. Put in baking dish or casserole. Pour canned tomatoes over hearts. Cover and cook in oven at 325° for 3 to 3-1/2 hours, adding water, or tomato, or V-8 juice as needed for moisture. Remove hearts and serve with gravy made from liquid.

-- Mrs. Robert P. Strickler

Surprise Casserole

In a casserole place a layer of boiled navy beans. Follow with a layer of sliced carrots, then one of sliced onions and top with slices of pork shoulder. These layers may be repeated to fill casserole if desired. Add water to bring liquid level with meat and cover. Bake at least 1 hour at 325°-350°, adding liquid if necessary to keep a sufficient quantity of juice.

-- Mrs. George Totten

Swiss Steak

1/2 to 3/4 lb. of inch thick round steak. Thoroughly pound flour into steak. Cut into pieces. Brown in fat. Add: 1 small diced onion; 2 tbsp. diced carrots; 2 tbsp. diced celery. Cover with water. Add: 1/4 cup catsup. Season with salt, pepper, and garlic salt. Simmer (covered). When done, thicken gravy. Serves two.

-- Mrs. W.R. Maybry

Veal and Asparagus Casserole

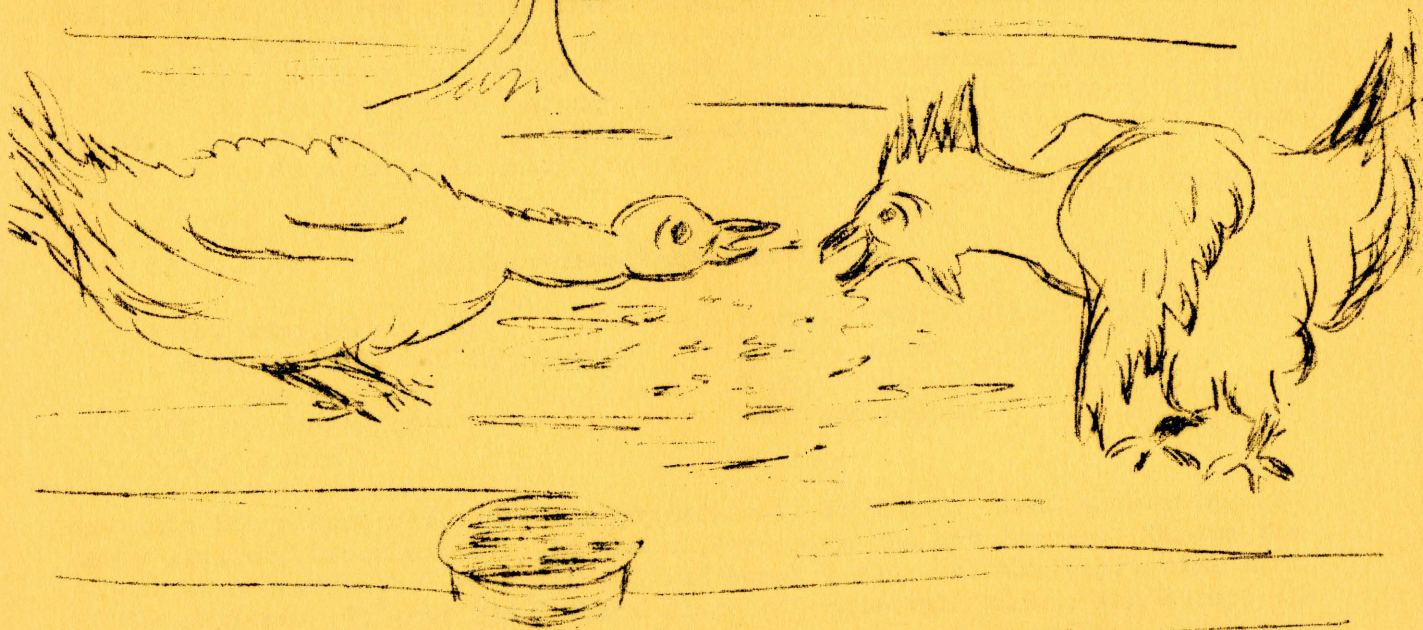
2 lbs. breast of veal

1 can asparagus

Cook and cut up veal, or use leftover. Add asparagus (drained and cut up). Make a white sauce. Combine. Place in casserole, cover with buttered crumbs. Heat and serve.

-- Mrs. M.L. MacQueen

Old Fowl



Select thin slices of veal. Cut pieces 2-1/2 inches long and 1-1/2 inches wide, each piece making a bird. Chop trimmings of veal and small piece of fat salt pork. Add one half of their measure of finely crushed bread or cracker crumbs. Season with pepper, cayenne, poultry seasoning, lemon juice and onion juice. Moisten with beaten egg and water. Spread each piece of veal with a thin layer of pepper, dredge with flour, and fry in butter until golden brown. Then put in roaster and add rich milk to about half cover meat. Cook slowly 25 to 30 minutes or until tender.

-- Mrs. C.I. Diehl

Wild or Tame Rabbit Fricassee

4 lb. tame rabbit OR	1 small onion, sliced
2 wild rabbits, cut in pieces for serving	3 tbsp. flour
1/2 cup shortening	2 cups milk
3 bay leaves	salt and pepper

Sprinkle the pieces with salt and pepper, roll in flour. Heat shortening in heavy skillet, brown rabbit, add the sliced onion and bay leaves. Remove the rabbit to a casserole. Pour off all but about 4 tbsp. of the shortening left in the skillet. To this add 3 tbsp. flour and when well mixed, add 2 cups of milk. Bring to quick boil. Pour over rabbit, cover. Cook at 350° until tender, or about 2 hours. If rabbit wild - soak in salt water awhile. May use any wild fowl.

-- Mrs. Arlo I. Smith

Arroz Con Pollo (Chicken With Rice)

This is a famous Spanish dish on which there are many variations. The rice absorbs most of the liquid and you have tender pieces of chicken with moist, highly seasoned rice. This is the way I learned to make it in Puerto Rico.

1 chicken cut up as for frying	1-1/2 tbsp. salt
4 cups boiling water	1 tsp. paprika
4 good-sized onions chopped	1/2 tsp. pepper
1 clove garlic minced	2 bay leaves
1-1/2 cups raw rice washed and dried	minced parsley and thyme
1/2 cup olive oil	pinch of saffron

Before serving add strips of pimento or olives or both.

Singe and clean chicken. Put in large pot and add boiling water. Cover and boil very gently 20 to 30 minutes for chicken or 40 to 50 minutes for hen. Heat oil in large frying pan, add rice, onions, and garlic and stir until oil is well mixed in. Cover and fry gently for 10 minutes, stirring frequently so as not to let it brown. To the chicken liquid add the salt, paprika, pepper, parsley, bay leaves, thyme, and saffron. Spread the rice mixture evenly over the top of the chicken, cover and let boil gently until rice is soft and the chicken tender - 40 minutes to an hour. If you don't have the saffron, don't bother. It adds very little except color.

Chicken Bondine

1 hen (5 lb.) cooked and cut up fine	6 eggs raw
seasoned with salt and pepper	1 set brains
1 cup chicken stock	dash Worcester sauce

Mix together and steam 1 hour in ring mold. Serve hot with sauce, made with 1 cup chicken broth, 1 tbsp. butter and 1 tbsp. flour. Cook the sauce and add 1 small can of mushrooms. Garnish with parsley.

-- Mrs. R.S. Pond

Chicken and Mushroom Loaf

2 cups diced cooked chicken	2/3 cup soft bread crumbs
4 tbsp. chopped cooked celery	1 tsp. salt
2 tbsp. pimentos	1/4 tsp. paprika
1 tbsp. cooked mushrooms diced	3 tbsp. chicken fat or melted butter
2 eggs	

Mix the ingredients. Pour into a buttered loaf pan and bake for 30 minutes in a moderate oven. Unmold carefully and serve warm cut in slices. Serve with thick white sauce.

-- Mrs. Laurence Kinney

Sauce for Chicken and Mushroom Loaf

2 tbsp. fat	1/4 cup mushrooms
2 tbsp. (heaping) flour	1 egg yolk
1 tbsp. parsley	1/4 cup cream
1 cup chicken broth	1 can mushroom soup
salt and pepper	1 tbsp. lemon juice

-- Mrs. P. N. Rhodes

Curried Chicken

1 frying chicken	1 medium size onion
salt and pepper	3 stalks celery
1/2 cup shortening	1 medium apple
2 tbsp. flour	1 cup water
1 tbsp. curry powder	

Cut up the chicken, roll each piece in flour and season with salt and pepper. Cook the chicken in the melted shortening, taking it out as it browns. Dice onion, celery and apple and add to the fat, cooking them until a light brown. Add flour and curry powder, and let these cook a minute. Add water, season with salt and pepper, and cook until thick. Replace chicken and cook until tender. Serve with plain boiled rice mixed with chutney.

-- Mrs. A.P. Kelso

Chicken Pie

Cover the chicken with water and cook until tender; when it is half done, add salt. When chicken is done, remove the bones and put in baking dish or pan. Pour over it the gravy made of 3 tbsp. melted butter, 3 tbsp. flour, well-mixed, pepper and salt to taste. To this add 5 cups broth, 1 cup milk; let cook until it bubbles and then pour over the chicken. Keep hot until you put on the crust, made of 2 cups sifted flour, 2 tsp. baking powder, 1 tsp. salt, into which 2 tbsp. shortening are rubbed. Beat 1 egg; to it add 1 cup milk; add this to the flour mixture and spread over the chicken. Bake in rather quick oven.

-- Mrs. P. N. Rhodes

Chicken Souffle

1 cup white sauce

1/2 cup bread or cracker crumbs

1-1/4 cups chicken cooked

2 eggs

1/2 tbsp. parsley

Add bread or cracker crumbs to sauce and cook 2 minutes. Remove from fire, add chicken, egg yolks well beaten and parsley, then fold in egg whites beaten stiff. Turn into greased baking dish and bake 40 minutes at 350°.

— Mrs. W. R. Cooper

Baked Chicken

Cut up a young hen as for frying. Sprinkle each piece with flour, salt and pepper. Cover bottom of roaster with small amount of water. Lay pieces of chicken in roaster and dot liberally with margarine. Cover roaster and place in hot oven. After 10 minutes turn oven down and bake at slow heat about 1-1/2 hours or until chicken is done. Remove chicken and make gravy in roaster.

-- Mrs. W. Taylor Reveley

Cornbread Chicken Short Cake

Cook one fat hen until meat falls off the bones. Pour off broth. Cool chicken; remove skin, veins, and bones and cut into inch-size pieces. Season well with salt and pepper. Add a large can of mushrooms. Add chicken and mushrooms to thickened broth, consistency of gravy. Bake cornbread in very hot oven until it has a crisp brown crust. When done, split it and put together with chicken mixture. Cover with the mixture and cover again with 1/2 lb. cream cheese (grated). Bake 1/2 hour in 350° oven.

1/4 cup cornmeal

1/4 cup flour

1/2 tsp. salt

3 tsp. baking powder

1 egg

1/2 cup mild cheese

2 tbsp. melted butter

Mix and sift dry ingredients. Beat egg and milk together. Combine the two mixtures and add the melted butter. Bake 15 minutes in a well-buttered pie pan at 450°.

-- Mrs. John R. Benish

Southwestern Woman's Club has the agency
for Dennis's bonet chicken and turkey and they
will be glad to take orders at any time. This
chicken is canned in glass.

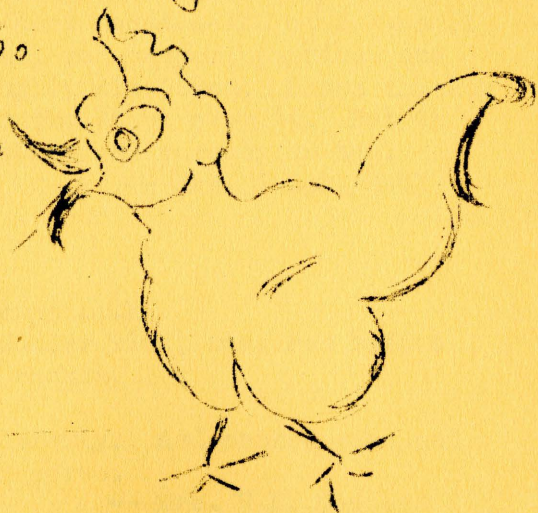
It is highly recommended.

To place an order call

Mrs. W. R. Cooper

7-2250,

or any member of the club.



Jellied Chicken

Steam hen in heavy covered aluminum pan until tender, from 1 to 4 hours. Remove meat. Cut up finely with sissors. Add 6 hard-boiled eggs, cut up finely, and salt. Add 4 cups of chicken stock and place in refrigerator. Remove grease which comes to the top. Put remaining stock on stove, adding minced celery, onion, and carrot and a little parsley. Boil until ingredients are soft and the flavor has been removed from them. Strain through colander. Dissolve 3 envelopes Knox's gelatin in 3 tbsp. cold water. Heat about 2-1/2 or 3 cups of the strained stock and season it with salt, pepper, red pepper, paprika, and stir in the dissolved gelatin. Stir until thoroughly dissolved. Place chicken and egg mixture in molds or a square pan and pour the stock over it. Put in refrigerator. Serve with Miracle Whip salad dressing and parsley on top.

-- Mrs. J.L.A. Webb

Rice and Chicken Mold

1 to 2 cups cooked chicken chopped	1-1/2 cups milk
1 can mushroom soup	1 cup Wonder rice, measured before cooking
1 small can mushrooms	

Heat mushroom soup, chicken, milk, and mushrooms slowly. Add cooked rice and bake in oven slowly for about 1 hour. Unmold and serve.

-- Mrs. W.R. Cooper

Braised Duck a L'Orange

1- 6 lb. Long Island Duckling OR	1 cup stock (or strong consomme or
2- 4 lb. ones	2 beef bouillon cubes in 1 cup boiling water)
3 oranges	1 cup white wine, Italian vermouth, or orange juice
4 tbsp. butter	
2 tsp. cornstarch	

Peel 2 oranges and quarter. Remove white inner pulp from peel and cut peel in thin strips to make 1 tbsp. Dress and clean duck, rub with salt and pepper, and cook in butter in heavy pan until skin is well browned. Add stock, orange quarters, and peel. Cover closely and simmer until tender (about 2 hours). Remove duck, place on hot platter, and keep warm while making sauce. Add wine or orange juice to pan and heat to boiling point. Add the cornstarch mixed with enough cold water to pour and stir until slightly thickened. Add curacao to taste, if liked, and pour over duck. Garnish with thin slices of unpeeled orange.

-- Mrs. Walter Weese

Scalloped Chicken

1 to 2 cups chopped cooked chicken	1 can mushroom soup
1 cup milk	2 tbsp. cornstarch
10 crackers	1/2 cup chicken broth

Mix cornstarch with little milk and add to mushroom soup. Add remainder of milk, crumbled crackers and cook slowly until thick. Add chicken and broth, and pour into baking dish and cook slowly for about 1 hour or until firm enough to come out in mold. (If broth is not used, season to taste before cooking). If desired, almonds and additional mushrooms may be included. -- Mrs. W.R. Cooper

Swedish Chicken

1 can mushrooms
3 tbsp. butter
3 tbsp. flour
1 cup chicken stock
2 tbsp. lemon juice

1 cup celery cut fine
2 cups cold chicken, diced
1/2 cup cream
2 egg yolks
salt and pepper to taste

Saute mushrooms in butter 5 minutes. Add flour and chicken stock and when boiling point is reached, add chicken and celery. Take from stove a few minutes, add cream, egg yolks, lemon juice, and seasoning. Put in pan and bake over hot water about 45 minutes. Slice while hot and serve with peas.

-- Mrs. T. M. Lowry



Cheese

and

Eggs



Cheese Roll

- | | |
|-------------------------------|------------------|
| 1/2 lb. cream cheese | 1 garlic bud |
| 1/2 lb. pimento cheese | 1/2 tsp. cayenne |
| 1/2 lb. New York State cheese | |

Grind together, knead, and roll in paprika and let stand to harden.

--- Mrs. A. Theodore Johnson

Cheese Souffle

- | | |
|----------------------|---------------------|
| 2 tbsp. butter | few grains cayenne |
| 3 tbsp. flour | 1 cup grated cheese |
| 1/2 cup scalded milk | 3 egg yolks |
| 1/2 tsp. salt | 3 egg whites |

Melt butter, add flour and when well mixed, add gradually the scalded milk, add salt, cayenne, and yolks beaten to lemon color. Cool mixture, cut and fold in egg whites, beaten until stiff and dry. Pour into a buttered baking dish and bake 20 minutes in a slow oven. Serve at once.

--- Mrs. Felix Wassermann

Cheese Sauce

Stir 2 tbsp. flour into 2 tbsp. melted oleo. Add 1 cup milk, stirring until mixture begins to thicken. Add 1 yolk of egg into which 1 tbsp. cooking sherry has been beaten. When sauce is thick, add strips of cheese (1/4 lb. or less) to melt. Serve over toast, rice, potatoes, eggs, etc. --- Mrs. John H. Kent

Cheese Croquettes

3 tbsp. butter	2 eggs
3 tbsp. flour	1-1/2 cups cubed or grated cheese (sharp)
2/3 cup milk	
bread or cracker crumbs	paprika

Make a thick white sauce with flour, butter and milk. Add the egg yolks. Stir in grated cheese, being careful not to let the mixture get too hot after cheese is added. Season with paprika and salt. When cool and firm cut in any shape desired, dip in fine crumbs, then in egg white then in crumbs again. Fry quickly in hot fat.

-- Mrs. P. N. Rhodes

Cheese Noodle Casserole

1 pkg. noodles boiled in salt water

Mix 1 can mushroom soup with 1 cup milk and pour over noodles.

Add 1/2 lb. grated cheese and 1/2 cup buttered cracker crumbs and bake at 350° until cheese is well melted.

-- Mrs. Roy Davis

Garlic Cheese

1 package cream cheese
1/8 tsp. scant, garlic

Chop and mash garlic to mush. Mix with cream cheese. Add a dash of salt and 2 drops catsup. Spread on Ritz crackers.

-- Mrs. W. R. Maybry

Hot Cheese Balls

2 tsp. flour
Cayenne
1/2 tsp. salt

1 cup grated cheese
1 egg white
Crushed nuts

Mix flour and seasoning with grated cheese and fold into the stiffly beaten egg white. Mix well; roll into small balls and roll in crushed nuts. Fry in deep fat, 375°F., until golden brown. Serve hot.

-- Mrs. Charles E. Diehl

Eggs Mornay

Hard boiled eggs

Mornay sauce:

1 tbsp. butter

1/2 cup grated cheese

1 tbsp. flour

prepared mustard

1/2 cup rich milk

few drops of Worces-

salt and pepper to
taste

tershire sauce

Melt the butter in a small saucepan, blend in flour, then add milk, stirring constantly until smooth. When smooth and thickened, add cheese and seasonings. Stir until cheese melts. Pour while still very hot over sliced hard boiled eggs which have been placed on pieces of toast. This amount of sauce ordinarily serves only 2 people. If any is left over, save it to use next day with asparagus, broccoli, or croquettes.

-- Mrs. John Osman

Green Pepper Surprise

3 large bell peppers

1 tsp. salt

1/3 lb. thin egg noodles

1/4 lb. Velveta

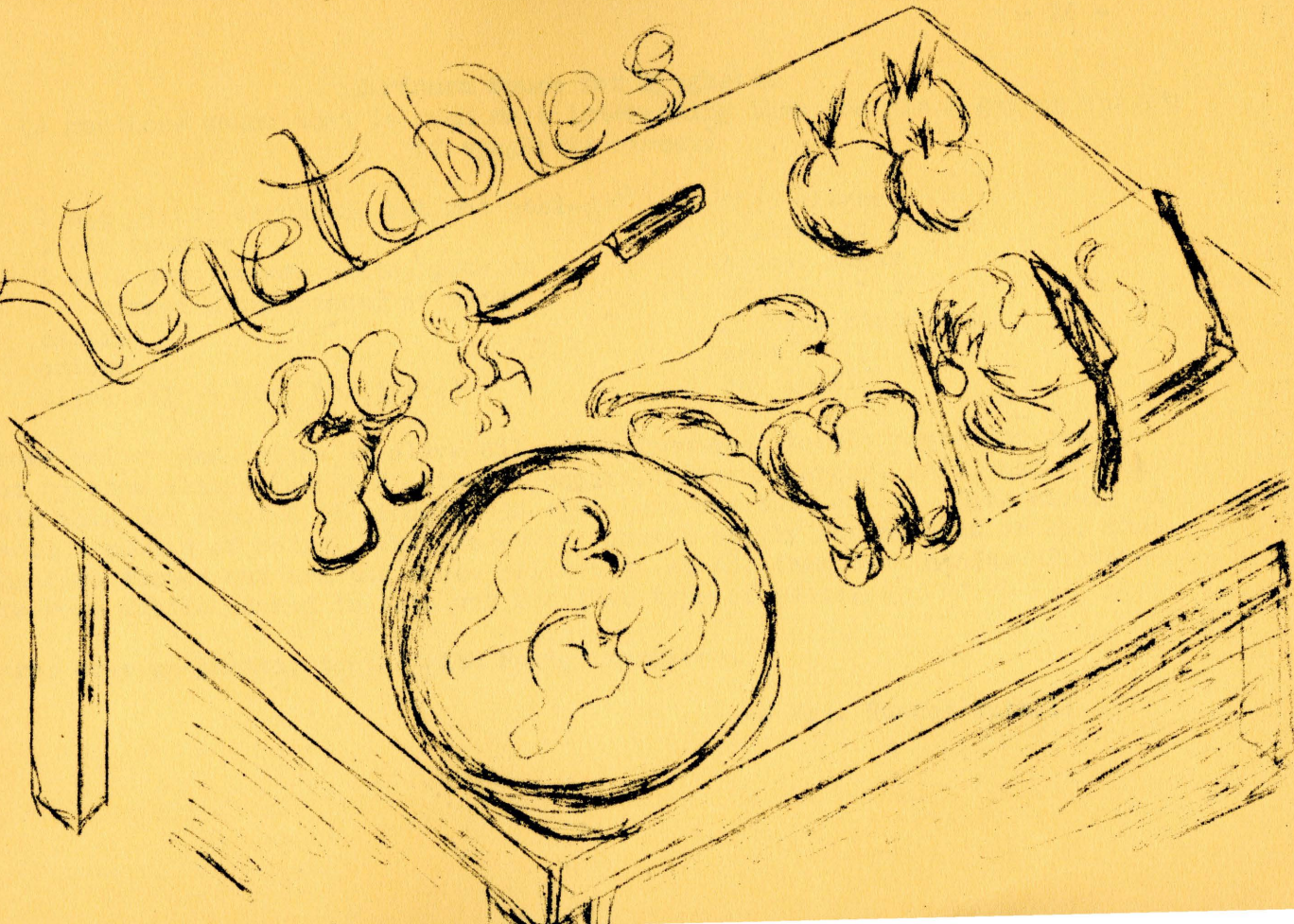
4 tbsp. butter or
margarine

1 tomato, sliced
soft bread crumbs

Halve peppers, remove seeds and boil in 1 quart water 10 minutes. Lightly brown noodles in shortening. Add the water in which peppers were boiled. Simmer 7 or 8 minutes, drain. Add cheese to the noodles and mix lightly. Stuff pepper halves with cheese-noodle mixture, add tomato slice and top with crumbs. Bake in uncovered casserole 15 minutes at 375°.

-- Mrs. Arlo I. Smith

Vegetables



Marinara Sauce for Spaghetti

(A meatless sauce that is much more interesting than the plain garden variety of spaghetti sauce.)

1 egg plant, scrubbed, but not peeled	ripe olives
1 can tomatoes	1 clove of garlic
1 or 2 cans tomato paste, plus an almost equal amount of water.	1 tsp. sugar
celery	capers
onions	2 tbsp. vinegar
olive oil, spices (to taste)	salt
	bay leaf

Brown celery and onions in olive oil. Add tomatoes, tomato paste and water, cut up ripe olives (about 8 olives), capers, vinegar, sugar, salt, and spices. When this has started to simmer, add egg plant cut into cubes. Cook slowly at least a couple of hours. This is better cooked slowly for an hour or so, then the fire turned out and the sauce allowed to stand, then cook again. Flavors are more subtle cooked in this way for this type of sauce.

Serve over spaghetti, topped with Parmesan cheese.

— Mrs. Burnet Tuthill

Asparagus and Eggs au Gratin

14 oz. package egg noodles, cooked	1-1/2 cups rich white sauce
until tender in salted boiling water	1/4 tsp. celery salt
6 hard boiled eggs	Paprika
1/2 cup grated cheese	Pepper
1 No. 2 can green asparagus tips	

Place layer of cooked noodles in buttered baking dish, 2 or 3 pieces of butter, then layer of asparagus, sliced eggs, cheese, celery salt, sauce and cheese. Repeat. Bake about 20 minutes until cheese is brown. Add paprika.

-- Mrs. Foster Moose

Asparagus with Cheese Sauce

1 No. 2 can asparagus	salt and pepper
1/2 cup milk	2 tbsp. butter or margarine
grated American cheese	1 tbsp. flour

Drain asparagus, place in a casserole. Make sauce using 1/2 cup asparagus juice. Melt butter, add flour and brown. Add milk, asparagus juice, grated cheese, and dash of salt and pepper. Pour sauce over asparagus. Sprinkle with paprika. Bake in moderate oven until brown.

-- Mrs. Foster Moose

Scalloped Asparagus

2 cups milk
2 tbsp. butter
2 tbsp. flour
salt and pepper

2 bunches asparagus
(about one quart)
2 egg yolks
1 cup buttered bread crumbs

Make a thin white sauce and add the cooked asparagus. Add beaten yolks and turn mixture into buttered baking dish. Cover with buttered crumbs and brown in moderate oven. For each cup of ground crumbs, use 3 tbsp. butter. Spinach may be substituted for asparagus.

-- Mrs. John R. Benish

Beets

1 can cubed beets
1 tbsp. vinegar

1 tbsp. sugar
1 tbsp. butter
Little corn starch

Heat beets and add seasoning to beet water.
If fresh beets are used, peel and cube or slice before cooking.

-- Mrs. P. N. Rhodes

Baked Cabbage

1 medium head of cabbage
1 egg
3/4 cup cracker crumbs

1/2 cup milk
1 tbsp. butter
salt and black pepper

Boil cabbage until tender (probably 15 minutes); drain and chop, add other ingredients, pour into greased baking dish and brown in oven.

-- Mrs. W. O. Shewmaker

Stuffed Cabbage

Detach leaves of medium sized cabbage. Do not break them. Wash and parboil cabbage leaves in boiling salted water. Cook until medium done. Take out of water and let drip. Have your favorite meat dressing ready or leftover meat or rice with onions, add eggs to bind. Take medium sized casserole dish, grease well, line with cabbage leaves, alternating with layer of cabbage, then filling, etc. Salt to taste. Cover with bouillon or water. Put in oven until tender, about 1 hour. Serve with tomato sauce or fresh tomatoes.

-- Mrs. Martin W. Storn

Carrot Loaf

1 cup dry bread crumbs	2 cups grated raw carrots packed
2 eggs	1 small onion grated
3 tbsp. butter	1 tsp. salt
2 tbsp. green pepper	1-1/4 or 1-1/2 cups milk

Bake in moderate oven 350° for 1 hour or longer -- bake until firm. Serve with this sauce:

1 cup cooked tomatoes put through strainer
1 big rounding tbsp. of flour
little butter, celery salt, salt, pepper
1 cup milk

-- Mrs. J. O. Embry

Corn Fritters

Sift flour, measure 1-1/2 cups, and resift with 3/4 tsp. baking powder and 1-1/2 tsp. salt.

Combine 2 eggs, beaten with 1/2 cup milk and mix well. Add to flour mixture all at once and stir until smooth. Fold in 2 cups whole kernel corn, drained thoroughly. Drop from a teaspoon into deep fat and fry until golden brown on all sides. Drain on absorbent paper.

-- Mrs. R. L. Roussey

Corn Souffle

1 can corn	1 tbsp. butter
2 tbsp. flour	1 cup milk
1-1/2 tsp. salt	2 eggs
pepper to taste	

Melt butter, add flour, pour on milk gradually. Bring to boiling point. Add corn, seasonings, yolks of eggs well beaten and lastly fold in whites of eggs, beaten stiff. Turn into buttered dish and bake about 30 minutes in a moderate oven.

-- Mrs. C. L. Baker

Boiled Eggplant

1 eggplant peeled and diced in small pieces

Place diced eggplant in salt water and boil until tender. Drain and season with salt, butter and garlic vinegar to taste. Steam in double boiler until ready to serve.

-- Mrs. W. R. Cooper

Eggplant Casserole

Peel one eggplant, slice into 1/3 inch slices. Heat shortening in frying pan, fry eggplant on both sides, salt. Cook 2 green peppers in salted water. Put eggplant in casserole, sprinkle each layer with grated cheese, green peppers (cut up) and bread crumbs. Cover with 1 can tomato paste mixed with some water and bake at medium heat until done.

-- Mrs. Martin W. Storn

Eggplant and Tomatoes

Peel and slice a firm eggplant. Soak in salted water an hour and then drain. Peel and slice 6 medium sized tomatoes. Place layers of sliced eggplant and tomatoes in alternate layers in a baking dish with salt, pepper and grated cheese (either Parmesan or Swiss) between the layers. Sprinkle with crumbs and more cheese; dot with butter. Bake 1 hour in slow oven.

— Mrs. A. Theodore Johnson

Escalloped Celery and Carrots

Scrape 3 medium sized carrots and cut small to make 2 cups.

Add 1 cup diced celery.

Cook carrots and celery together in small amount of water until tender.

Make white sauce of:

2 tbsp. butter 2 tbsp. flour 1 cup cold milk

Add 1/2 cup grated yellow cheese

Stir until thick.

Place layer of vegetables in casserole, then layer of white sauce, repeating until all are used.

Cover with buttered bread crumbs and brown in 400° oven.

— Mrs. W. R. Cooper

Hot Tomatoes filled with Egg

Cut off tops of tomatoes, hollow out, sprinkle with bread crumbs, salt to taste. Place on buttered baking dish. Break eggs and place one, unbeaten, in each tomato. Sprinkle with salt and pepper, and bake in oven until egg has set.

--- Mrs. Martin W. Storn

Okra

1 small green pepper
1 small onion

about 6 pieces okra
cup of canned tomatoes

Heat bacon fat in frying pan. Dice green pepper and onion and lightly fry. Slice okra and add to onion and green pepper. Add tomatoes, salt and pepper to taste and simmer for about 20 minutes. This is good cooked down and eaten as a vegetable or 1/2 lb. hamburger or shrimp may be added and the mixture used as a sauce over rice. If meat is added, use a little more tomato juice.

--- Mrs. W. Taylor Reveley

Scalloped Yellow Squash

4 medium sized yellow squash
1/4 cup milk

1 tbsp. butter
1 egg

6 salted crackers
salt, lemon juice, pepper

Wash squash thoroughly and boil in salt water until tender. Mash with fork, add milk, butter, cracker crumbs, and egg --- salt, lemon juice, pepper to taste. Place in buttered baking dish and cook in moderate oven until firm.

--- Mrs. W. R. Cooper

Stuffed Baked Potatoes

Cut the baked potatoes in half, scooping out inside and cream. Add cubes of sharp cheese and season with Worcestershire sauce. Put strips of cheese on top and brown in oven.

-- Mrs. B. A. Wooten

Sweet Potato, Pineapple Casserole

3 cups cooked, mashed sweet potatoes	1/8 tsp. cloves
1/4 cup butter	3/4 cup drained, crushed pineapple
1/4 cup firmly packed brown sugar	2 egg whites, stiffly beaten

Combine sweet potatoes, butter, brown sugar, salt, clove, and pineapple, and mix well. Fold in egg whites. Turn into a buttered 1-1/2 quart casserole. Bake in a moderate oven (350°) about 45 minutes, or until puffy and brown. Serves 6.

-- Mrs. Foster Moose

Sweet Potatoes

Boil sweet potatoes for 1/2 hour. Skin them and mash well. Put in 1 cup sugar, pinch of salt, 1 egg beaten well, 1 tbsp. butter, and cinnamon and nutmeg added to taste. Beat together. Put in casserole. Place marshmallows on top. Brown in oven and serve.

-- Mrs. J. L. A. Webb

Cookies

and

Cakes



Apple Sauce Cake

1/2 box raisins	2 cups apple sauce	2 tsp. cinnamon
1 cup nuts	1 stick of butter	1 tsp. nutmeg
4 cups flour	1 tbsp. shortening	1 tsp. salt
2 cups sugar	2 eggs	2 tsp. soda
		2 tsp. water

— Mrs. P. N. Rhodes

Burnt Sugar Cake

1-1/3 cups white sugar	2 whole eggs	3 tbsp. burnt sugar
3/4 cup butter or snowdrift	1 cup sweet milk	3 cups flour sifted with
		3 tsp. baking powder,
		1/4 tsp. salt.

To make burnt sugar, take 1/2 cup white sugar, heat until it melts.
Pour in 1/2 cup boiling water and cook for few minutes and cool.

Icing

1 cup brown sugar	3/4 cups sweet milk	
1 cup white sugar	2 tbsp. burnt sugar	small lump of butter

Boil until it will form a soft ball in cold water.

— Mrs. Ralph Hon

1-2-3-4 Cake

1 cup shortening
2 cups sugar

4 eggs
3 cups flour

3 tsp. baking powder
1 cup milk

Bake at 350° for 35 minutes. Frost with butter frosting: 1/4 cup of butter, 1-1/2 tbsp. orange juice and 1/2 tbsp. lemon juice and 2 cups of confectioners' sugar.

-- Mrs. Lloyd Stokstad

4/4 Cake

1/2 lb. conf. sugar
4 egg yolks

1/2 lb. flour
1/4 tsp. salt

2 tsp. baking powder
1/2 lb. butter or oleo

Cream sugar and egg yolks until lemon colored. Add vanilla extract (1 tsp.). Melt the shortening until it is a soft paste; cool, and add to the mixture, mixing well. Add the sifted flour, fold in the beaten egg whites and bake in a greased cake pan at 350°. Cool and ice with either chocolate or white icing.

-- Mrs. Martin W. Storn

Streusel-Filled Coffee Cake

Streusel Filling and Topping:

1/2 cup brown sugar

2 tbsp. flour

2 tbsp. melted butter

2 tsp. cinnamon

1/2 cup chopped nuts (optional)

Mix thoroughly.

Coffee Cake:

1-1/2 cup flour

3 tbsp. baking powder

1/4 tsp. salt

3/4 cup sugar

1 egg

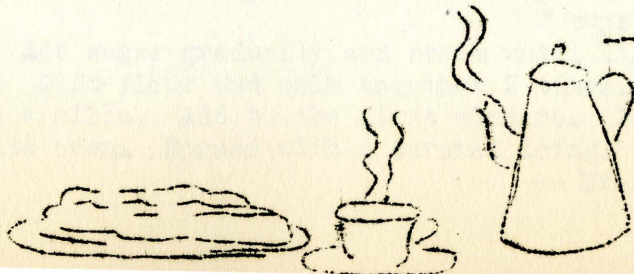
1/2 cup milk

1/4 cup shortening

1 tsp. vanilla

Cut shortening into combined dry ingredients until the mixture is like corn-meal. Blend in egg, milk and vanilla- just enough to mix well. Pour half batter into greased pan. Sprinkle with 1/2 of the Streusel mixture and add rest of the batter and top with remaining Streusel. Use a heavy 6x10 inch baking pan and bake at 375° for 25 to 30 minutes.

-- Mrs. George Totten



Icing

Melt together 3 tbsp. butter and 3 ounces (or squares) of Baker's chocolate. Pour 5 tbsp. of milk which has been heated over 1-1/2 cups of powdered sugar containing a pinch of salt. Add the chocolate and butter mixture to this. Add 1 tsp. of vanilla and beat.

— Mrs. James L. A. Webb

Devil's Food Cake

2 cups sugar	1 tsp. vanilla	1 cup boiling water
1/2 cup butter (8 tbsp.)	1 tsp. soda	3 heaping tbsp. cocoa
2 eggs	2 cups flour	1/2 cup sour cream*

*(1-1/2 tsp. vinegar to sour the cream)

Cream butter and sugar. Add sour cream; then add well beaten eggs. Add vanilla and cocoa and then add flour and soda. Mix well. Add boiling water. Bake in layer pans at 350° for 30 to 35 minutes. Makes moist red cake. Frost with 7 minute icing and sprinkle with shredded coconut.

— Mrs. Arlo I. Smith

Frozen Fruit Cake

2 cups milk	1/2 tsp. vanilla	1 cup white raisins (or grapes)
1/2 cup sugar	1 cup whipping cream	1 cup broken pecans (or walnuts)
1/4 cup flour	1 cup diced pineapple	2 cups crumbled macaroons
2 eggs		

Scald milk in double boiler. Blend together sugar, flour and salt. Add the milk stirring until smooth and thick. Cook about 10 minutes, then pour gradually over the beaten eggs and cook 2 minutes longer. Cool; add other ingredients and fold in whipped cream and freeze in tray.

— Mrs. Laurence Kinney

White Fruit Cake

1 cup butter	12 egg whites	1 heaping tsp. baking powder
2 cups sugar	3/4 lb. cherries	3/4 lb. pineapple
3 cups flour	1/2 lb. citron	1 lb. pecans

Cook very slowly for about 3 hours.

— Mrs. John A. Rollow

Hungarian Cream Cake

2 cups sifted flour	1 cup sugar	
2 tsp. baking powder	2 eggs, well beaten	
1/2 tsp. salt	1-1/4 cups heavy cream	1 tsp. vanilla

Sift flour. Add baking powder and salt and sift again. Add sugar gradually to eggs and beat well. Add flour, alternately with cream, a little at a time, beating after each addition until smooth. Add vanilla. Pour in stem pan and bake in moderate oven (350°) about 1 hour.

-- Mrs. W. R. Cooper

Mocha Refrigerator Cake

Cream together until smooth and fluffy:

1 cup butter
2 cups confectioners' sugar
pinch of salt
1/2 tsp. of cinnamon

Add to first mixture, beating after each addition:

2 squares unsweetened chocolate(melted)
4 tbsp. of STRONG coffee
2 eggs beaten until thick

Line a round mold, 7-1/2 inches wide by 2 inches deep, with waxed paper. Sprinkle the bottom generously with crumbled lady fingers or cake crumbs. Line sides of mold with lady fingers or strips of cake. Fill with alternate layers of chocolate mixture and crumbled lady fingers or cake crumbs. Let stand in the refrigerator overnight. Serve with or without whipped cream.

-- Mrs. Burnet Tuthill

Spice Marble Cake

2 cups sifted flour	1 cup sugar	1/2 tsp. cloves
2 tsp. baking powder	2 eggs, well beaten	1/2 tsp. nutmeg
1/4 tsp. salt	2/3 cup milk	1/4 cup Brer Rabbit
1/2 cup shortening	1 tsp. cinnamon	molasses or syrup

Sift flour, baking powder and salt together. Cream shortening well with the sugar - until light and fluffy. Add the eggs and the flour mixture alternately with milk. Beat after each addition until smooth. Divide the batter into two parts. To one part, add the spices and molasses. Drop by tablespoons into greased loaf pan, alternating light and dark mixture. Bake at 350° about 1-1/2 hours. Frost with butter icing.

Butter Icing

4 tbsp. butter	1/2 tsp. lemon extract
1-1/2 cups conf. sugar	1/3 tsp. vanilla
1-1/2 tsp. milk or cream	a few chopped nuts

Cream the butter and sugar well. Add the milk and the flavoring and stir until smooth. Spread on cake and sprinkle with nuts.

Strawberry Cake

2-1/2 cups cake flour
3 tsp. baking powder
1/4 lb. butter or oleo
1-3/4 cups sugar
3/4 tsp. salt *

1 cup cold water
3 eggs
1 tsp. vanilla
* less needed if butter is used

Cream butter and sugar together. Add the beaten egg yolks and mix thoroughly. Sift the flour, baking powder and salt. Add the water and the flour to the creamed mixture. Add vanilla and fold in beaten egg whites. Bake in greased and floured cake tins at 350° for 25 minutes.

Icing

1 cup granulated sugar
1 cup whole strawberries

1 egg white

Beat together, using an electric beater, for 20 minutes (30 minutes steady beating by hand). Ice the cool cake, placing whole strawberries in the icing-between the two layers and on top of the cake. Place in the refrigerator and serve cold.

-- Mrs. James L.A. Webb

Upside Down Cake

1/4 cup butter	1/2 cup milk
1/2 cup sugar	1-1/2 cups flour
1/2 tsp. salt	2 tsp. baking powder
1 egg, well beaten	

Cream butter, add sugar gradually, and egg; mix and sift flour, baking powder and salt; add alternately with milk to first mixture.

Melt 1/4 to 1/2 cup butter in heavy frying pan and add 1 cup brown sugar.

Arrange canned pineapple slices and pecan nut meats close together on sugar and butter mixture. Pour in above batter on top and bake at 350°. Serve warm, fruit side up. Garnish with whipped cream.

-- Mrs. W. R. Cooper

Upside Down Cake

(Quick, easy, and absolutely fool-proof)

Cream together 4 tbsp. margerine and 3/4 cups sugar. Sift together 1-1/4 cups flour, 1-1/4 tsp. baking powder and 1/4 tsp. salt. Add alternately to the sugar mixture with 1/2 cup milk to which has been added 1 well-beaten egg. Last, add 1 tsp. vanilla. Prepare a heavy iron skillet or other suitable baking dish by melting 4 tbsp. butter and adding 3/4 cup brown sugar and apricots, pineapple, or other fruit which you choose to use. Pour the batter on top of the fruit, and bake about 50 minutes in a moderate oven.

-- Mrs. J. Q. Wolf, Jr.

Whipped Cream Cake

2 cups flour
1-1/2 cups sugar
1/4 tsp. salt

1/2 cup cold water
3 egg whites
1/2 tsp. vanilla

2 tsp. baking powder
1/2 pint heavy cream,
whipped

Fold stiffly beaten egg whites and whipped cream together. Add to this alternately dry ingredients and water. Bake in greased square layer pans. Put together with 1/2 pint stiffly whipped cream to which 1/2 cup sugar, 1 tbsp. grated orange rind and 1 tsp. vanilla has been added. In place of this, your favorite frosting may be used.

-- Mrs. W. R. Cooper

Brandy Snaps (English rolled wafers)

1/2 cup molasses
1/2 cup butter
1 tbsp. ginger

1 cup flour (scant)
2/3 cup sugar

Heat molasses to boiling point, add butter, then slowly, stirring all the time, flour mixed and sifted with sugar. Drop by tsp. on a greased cookie sheet about 2 inches apart so as to allow them room to spread. Bake in a slow oven (325°) about 10 minutes, or until they are a golden yellow. Do not let them get brown. Cool slightly, then form into roll cornucopias. If the brandy snaps become too brittle to roll, put them back in the oven a moment to soften. These are good with ice cream or sherbet. Cornucopias may be filled with whipped cream just before sending to the table.

-- Mrs. A. P. Kelso

Crisp Vanilla Wafers

1/4 cup oleo
 1/2 cup powdered sugar
 1 cup flour

1/4 cup milk
 few drops of vanilla

Spread very thin on bottom of a well buttered pan. (With pan upside down). Be sure to spread even by using large knife or spatula. Bake about 6 minutes in a moderate oven (375°). Cut into squares and remove immediately.

-- Mrs. John H. Davis

Date Bars

3 eggs, beaten separately
 1 tsp. baking powder
 1 box dates (10 oz.)
 1 cup sugar

1 cup flour
 1 cup nuts
 pinch of salt
 1/2 tsp. vanilla

Seed and chop dates. Mix as for sponge cake and then add dates and nuts. Cook in a moderate oven. Cut into bars and roll in powdered sugar.

-- Mrs. W. O. Shewmaker

Cookies

1 cup ground nuts
 2/3 cup brown sugar

1 egg white, unbeaten

Push pieces off spoon with knife. Bake in slow oven. Makes 24.

-- Mrs. T. M. Lowry

Chocolate Cookies

1/2 cup shortening (melted) 2 tsp. vanilla
3 or 4 squares of Baker's chocolate 2 cups flour
2 scant cups sugar 2 tsp. baking powder
Add 4 eggs, one at a time, beating after each one

Chill. Make into small balls. Roll in 1/3 cup powdered sugar. Place on greased cookie sheet. Bake in moderate oven (350°-375°).

-- Mrs. Robert W. Johnson

Hermits

1/2 cup butter 1 tbsp. cream 2 cups flour
1-1/2 cups brown sugar 1 tsp. vanilla 1/2 tsp. cinnamon and nutmeg
1 egg 1 tsp. baking powder 3/4 cup currants

Cream butter; beat in sugar, egg, milk, and vanilla. Sift baking powder, flour, cinnamon and nutmeg together and add. Flour currants and add. Add sufficient additional flour to make mixture stiff enough to roll out. Cut, sprinkle with mixture of cinnamon, sugar and nutmeg. Bake in a moderate oven (about 350°).

-- Mrs. W. R. Cooper

Drop Sugar Cookies

1 cup sugar	2 tsp. baking powder
1/2 cup butter, oleo or Crisco	1/2 tsp. soda
1/2 cup buttermilk	1-1/2 cups flour
1 big, or 2 small eggs	1 tsp. lemon extract

Cream shortening and sugar. Add beaten eggs. Beat well. Add sifted dry ingredients alternately with buttermilk. Add lemon extract. Drop by spoon and bake in a moderate oven.

-- Mrs. Raymond Vaughn

Fudge Squares

3 tbsp. shortening	1 cup sugar	1 egg
Mix well.		
2 tbsp. cocoa	1/2 cup milk	1 tsp. baking powder
1/2 tsp. vanilla	1 cup flour	1/2 cup nuts cut fine

Mix all together. Bake 30 minutes in a moderate oven. Cut in squares while hot.

— Mrs. Ralph Hon

Honey Cookies

3/4 cup oleo	2 tbsp. honey	scant 3/4 tsp. soda
1-1/2 cup brown sugar	2 cups flour	1 tsp. nutmeg
2 eggs	1/2 tsp. cinnamon	1 cup dates
nuts and maple or vanilla flavoring		

Cream oleo and sugar. Add eggs and honey. Sift dry ingredients together. Add and then add dates, nuts and flavoring. Drop from tsp. on greased pan. Bake at about 300°.

-- Mrs. John H. Davis

Ice Box Vanilla Wafers

1/2 lb. butter	2 eggs	2 tsp. baking powder (scant)
2 cups powdered sugar	3-1/2 cups flour	1/2 tsp. nutmeg
1 tsp. vanilla	1/2 tsp. salt	

Cream butter and sugar; add well beaten eggs, flour, baking powder and flavoring. Let stand in a cold place for about 8 hours. Roll thin, cut and bake in a moderate oven or pat into a long roll, wrap in waxed paper and cut thin slices with a knife.

-- Mrs. Laurence Kinney

Kiflings

3-1/2 sticks butter
6 tbsp. sugar

1/2 lb. unblanched almonds

Cream butter and sugar; add almonds, which have been blanched and ground fine. Work into above mixture 3-1/2 cups sifted flour, or more, until you are able to roll dough into small C-shaped cookies. Bake in slow oven for 1 hour, and roll in powdered sugar while warm. These may be made a week before the party!

-- Mrs. John Kent

Norwegian "Berliner Kranser"

1 lb. butter
4 boiled egg yolks
1 cup sugar

2 eggs
flour to roll
desired flavoring

Rub boiled egg yolks and butter together; cream in sugar. Add : beaten eggs, flavor and flour. Roll on board into an "e" shaped cookie (by forming a 6 inch piece of rope from the dough and looping it to form an "e"). Dip top surface in 1 egg white (from the above) and crushed lump sugar. Bake until done in a moderate oven.

-- Mrs. Lloyd Stokstad

Nut Rocks (Soft)

1/2 cup butter	1/2 tsp. nutmeg	2 cups flour
1-1/2 cups brown sugar	1 tsp. cinnamon	1 tsp. soda
2 eggs	2/3 cup nuts	2 tbsp. cream
1 tsp. vanilla	2/3 cup raisins	

Cream butter and sugar; add rest of ingredients mixing lightly. Drop portion of dough from tip of spoon on baking sheet. Bake 10 minutes in a moderate oven.

-- Mrs. W. R. Cooper

Pecan Fingers

2 cups flour	3 rounded tbsp. powdered sugar
1 tsp. vanilla	1 cup butter or 1/2 cup butter and
1 cup pecans, cut lengthwise	1/2 cup vegetable shortening.

Mix thoroughly and shape into small fingers. Bake at 375°.

-- Mrs. John R. Benish

Pecan Puffs

Beat 1/2 cup butter until soft. Add and blend until creamy 2 tbsp. of sugar. Add 1 tsp. vanilla. Measure and then chop 1 cup pecans. Sift and measure 1 cup flour. Stir flour and pecans into butter. Roll into small balls. Place on greased sheet. Bake in slow oven (300°) for 45 minutes. Roll while still hot and again when cold in sifted powdered sugar. Makes about 32 1-1/2 inch balls.

-- Mrs. Gordon D. Southard

Prune Kolac
(A Czeck Recipe)

1 quart sifted flour	1 tsp. salt
1/4 lb. shortening	1 tsp. sugar
1 Fleischmann's yeast cake	2 cups stewed prunes

Dissolve yeast in cup of tepid water with tsp. of sugar. Mix flour, shortening, and salt. Add dissolved yeast and enough more lukewarm water to mixture to make a medium (not hard) ball. Let rise till very light (about 1-1/2 to 2 hours) in a moderately warm place. When light, shape into little flat cakes like cookies. Place in a baking pan, brush tops with butter, and let rise again for about 30 to 40 minutes. Meanwhile seed about 2 cups of prunes, mash well, and mix with 1/2 cup sugar, a pinch of salt, and a tsp. of vanilla. Place as much of the prune mixture on each cake, or kolac, as it will hold and sprinkle on top of this finely rolled vanilla wafer crumbs and bake. This will make about 3 dozen small kolacky.



-- Mrs. John R. Benish

Scotch Fruit Bars

1 1/4 cups flour	1/2 tsp. salt
1 cup rolled oats (quick cooking)	1/2 cup shortening
3/4 cup brown sugar	1 1/2 cups mincemeat (moist)

Sift flour, measure; add rolled oats, brown sugar, and salt. Mix well. Cut in shortening with fork until mixture resembles coarse crumbs. Spread half of crumb mixture evenly over bottom of greased square pan 8x8x2 inch. Spread with mincemeat, then with remaining crumbs. Bake in hot oven (400°) for 30 minutes. Cool, cut into bars.

--Mrs. M. L. MacQueen

Shortbread

3/8 cup light brown sugar firmly packed	1/2 tsp. salt
3/8 cup confectioners sugar	3/8 lb. butter
2 cups flour	1/8 lb. Crisco

Sift together three times sugar, salt, and flour. Add butter and Crisco, chopping mixture first with knife and then with pastry blender until it is texture of coarse meal. Roll the dough, a small amount at a time, between waxed paper until it is about 1/3 inch thick. Cut with cookie cutters. Lift with spatula onto ungreased cookie sheet. Prick with fork. Bake about 15 minutes at 375°, placing pan near top of oven.

-- Mrs. John Kent

Sour Cream Sugar Cookies

(Very good way to use up accumulated sour top milk or cream, but these must be mixed by hand, not with a mixer.)

1 1/2 cups sugar. Cream sugar and shortening together. Add 2 eggs, 1/2 cup shortening. Beat well. Add grated rind of one lemon. Sift and mix: 1/4 tsp. nutmeg, 1/2 tsp. baking powder, 1/2 tsp. soda, 1 tsp. salt, 3 1/2 cups cake flour. Then add alternately to the original mixture with: 1/2 cup sour cream, 1/2 cup evaporated milk. Drop from teaspoon on greased and floured cookie sheet. Sprinkle top with sugar. Bake at 400° for 12 minutes.

-- Mrs. J. Q. Wolf, Jr.

Stickies

Roll out biscuit dough and spread with brown sugar. Dot with margerine and sprinkle with nutmeg and cinnamon. Roll up as for a jelly roll and slice. Bake on greased biscuit tin in hot oven for 10 minutes. If a large quantity is to be made, divide the dough and make two small rolls as a large one is difficult to handle.

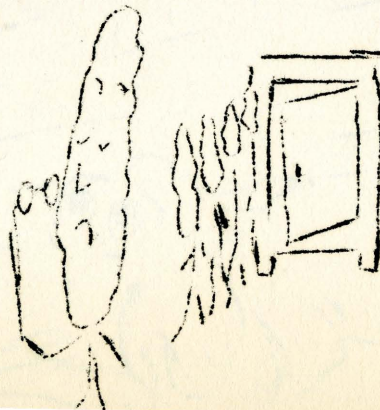
-- Mrs. W. Taylor Reveley

Superior Icebox Cookies

1/2 cup butter, creamed
1 cup sugar
1 egg
1 3/4 cups flour
1 tsp. vanilla

2 tbsp. grated lemon rind
1/2 tsp. each cinnamon and nutmeg
1 cup chopped pecans
2 tsp. baking powder

Cream butter, add sugar. Beat in 1 egg. Add vanilla and grated lemon rind. Sift cinnamon, nutmeg, baking powder with the flour and add. Stir in chopped pecans. Shape into two long rolls and chill overnight. Cut into thin slices and bake on greased sheet in oven at 400° for about 10 minutes. If desired, a mixture of cinnamon, sugar and nutmeg may be sprinkled on top of cookies before baking.



Mrs. W. R. Cooper

Pies
and
Pastries



Three Minute Meringue

2 egg whites, unbeaten
1/2 cup sugar
Dash of salt

2 tbsp. water
Few drops vanilla or almond extract

Put egg whites, sugar, salt, and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water and beat 1 minute; then remove from fire and continue beating 2 minutes longer, or until mixture will stand in peaks. Add flavoring. Beat well. Spread over pie.

-- Mrs. H. P. Rhodes

Hot Water Pie Crust

1/4 cup boiling water
1/2 cup shortening
1-1/2 cups sifted flour

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

Pour boiling water over shortening and beat until creamy. Sift in flour, baking powder and salt. Chill thoroughly before rolling out. Makes two 9 in. pie crusts.

-- Mrs. John Osman

Banana Butterscotch Pie

1 cup brown sugar (packed lightly)	4 tbsp. butter
4 tbsp. flour	1/2 tsp. vanilla
1 cup milk	2 [#] baked pie shell
2 egg yolks	

Mix sugar, flour and milk in top of double boiler. Cook, stirring constantly until mixture thickens. Add well-beaten egg yolks and cook 3 minutes longer. Add butter and vanilla and cool. Pour into baked pastry shell into which two large bananas have been sliced. Make meringue of egg whites and brown in oven for 15 minutes. For a much richer dessert whipped cream may be used instead of meringue.

-- Mrs. Gordon D. Southard

Buttermilk Pie

2 tbsp. margarine	2 eggs
2 tbsp. flour	2 cups sugar
2 cups buttermilk (sour milk)	2 tsp. lemon extract

Cream margarine and flour. Gradually add sugar and beaten eggs; keep mixture free of lumps. Add buttermilk and extract. Pour into uncooked pie shells and bake in a hot oven 25 minutes. Makes 2 pies.

-- Mrs. W. Taylor Reveley

Butterscotch Pie

1 cup brown sugar
6 tbsp. flour
2 cups milk
1/4 tsp. salt

3 tbsp. butter
3 eggs
1 tsp. vanilla
1 9" baked pie shell

Combine sugar, flour and salt. Add milk and cook in double boiler until thick, then add egg yolks and cook few minutes longer. Add butter and vanilla and cook only until butter is melted. Cool filling and put in baked pie shell. Top with meringue, made by beating 3 egg whites stiff; add 6 tbsp. sugar, 1 tbsp. at a time. Bake 15 minutes in a 325° oven, or until lightly browned.

-- Mrs. J. O. Embry

Chess Pie

5 egg yolks
1-1/3 cups sugar
1 tbsp. flour
1 tbsp. meal

1/3 cup butter
1 cup milk
nutmeg

Cream sugar and butter as for cake and add other ingredients. Bake in an uncooked pie crust until firm in about a 325° oven.

-- Mrs. Roy Davis

Chess Pie

2 eggs
1-1/2 cups brown sugar

1/2 cup butter
1 tsp. vanilla

Beat eggs and add sugar gradually. Beat well. Add melted butter and vanilla and pour mixture into unbaked pie shell. Makes one pie or six individual tarts.

-- Mrs. John Osman

Chocolate Pie Filling

1 tbsp. cocoa
1 cup boiling water
1 cup sugar

2 tbsp. flour
2 egg yolks

Mix cocoa, sugar, eggs and flour. Add boiling water and cook. Put in pie shell and top with meringue made with 2 egg whites.

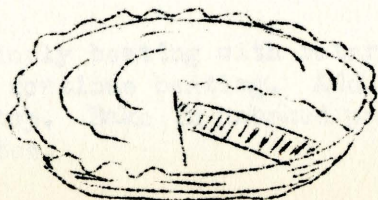
-- Mrs. R. S. Pond

Chocolate Cream Pie

2 tbsp. fat	2 egg yolks, beaten
7 tbsp. flour	1 tsp. vanilla
1 1/2 cups milk	baked plain pastry shell
3 ozs. unsweetened chocolate, shaved	2 tbsp. confectioners' sugar
3/4 cup sugar	2 egg whites, stiffly beaten
1/4 tsp. salt	

Melt fat and add flour, milk, chocolate, sugar and salt. Use double boiler. Heat slowly to boiling point, stirring constantly, until thick and smooth. Remove from heat. Add yolks and vanilla. Turn into pastry shell. Beat confectioners' sugar into egg white until stiff meringue is formed. Top pie with meringue. Bake in moderate oven (325°) until a delicate brown, about 15 minutes. Whipped cream may be substituted for meringue. 1/2 cup chopped pecans may be added to filling just before turning into pastry shell.

-- Mrs. Robert P. Strickler



Cocoanut Pie

2 cups milk
1/2 cup sugar
2 egg yolks

2 tbsp. flour
1 tbsp. butter
1/2 box cocoanut

Mix sugar and flour: add milk, butter and egg yolks. Cook until thick. Add 1/2 box cocoanut. Pour into baked crust and top with meringue. Sprinkle with cocoanut and brown.

-- Mrs. C. L. Springfield

Custard Pie

3 eggs
3/4 cup sugar
1 tsp. salt

2 cups milk
1 tsp. vanilla

Beat eggs well, add sugar slowly beating with rotary beater. Add salt and scalded milk slowly and continue beating. Add vanilla. Grated nutmeg can be sprinkled on top. Bake in unbaked pastry-lined pie plate in moderate oven 25-30 minutes.

-- Mrs. Raymond Vaughn

Date Pielet

1/2 cup margarine
1 pkg. cream cheese
2 cups flour
1/4 tsp. salt

Cream margarine and cheese until smooth. Add flour and salt and mix into firm dough. Wrap in waxed paper and keep in refrigerator until firm. Roll on floured surface and cut into three inch squares. Place one table-spoon of date filling on each square and fold over making a triangle. Put on greased baking sheet and bake in hot oven (425°) for 15 minutes.

Date Filling

1 cup dates sliced	1/2 cup water
1 tsp. lemon juice	8 marshmallows
1/2 cup sugar	

Put all ingredients in a sauce pan and cook slowly until thick. Remove from stove and cool before using.

-- Mrs. John Osman

Fruit Pie

Heat sweetened fruit --3 cups including juice. Put 4 tbsp. butter in casserole and place in oven (375°) to melt.

Mix: 1/2 tsp. salt	1/2 cup sugar (or more)
1 tsp. baking powder	1/2 cup milk
1/2 cup flour	

Pour this batter slowly into casserole. Pour fruit slowly into casserole. Bake 40 minutes in 375° oven. Crust will form on top. (I like to double this batter.)

-- Mrs. John A. Rollow

Karo Pecan Pie

1/2 cup sugar	1/4 tsp. salt
2 tbsp. butter	1 cup Karo
2 eggs	1 cup pecans
1 tbsp. flour	

Cream butter and sugar, add beaten eggs, flour, salt and syrup. Stir in nuts, pour in crust. Bake 30 minutes.

-- Mrs. C. L. Springfield

Pecan Pie

3 eggs, beaten
1/4 tsp. salt
1 cup sugar

1 cup dark Karo
1 tsp. vanilla
1 cup chopped pecans (Reserve
few halves for topping after
mixture is in pie shell.)

Add ingredients in order given and pour into unbaked pastry. Bake 10 minutes at 450°, then 30 minutes at 350°.

-- Mrs. Arlo Smith

Pumpkin Custard Pie

3 eggs
3/4 cup sugar
1 cup pumpkin
1-1/2 cup milk

1/2 tsp. salt
1/2 tsp. each: cinnamon and nutmeg
1/4 tsp. allspice or cloves

Beat eggs: add sugar, pumpkin, spices, then milk. Bake 425° oven about one hour.

-- Mrs. Gordon D. Southard

Deserts



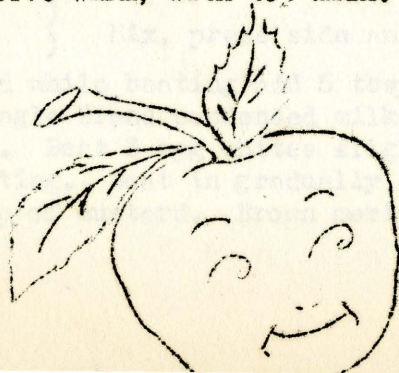
Apple Betty

1 cup soft bread crumbs
2 tbsp. butter or margarine
3 cups sliced, pared, cored apples
1/3 cup sugar
1/4 tsp. nutmeg

1/8 tsp. cinnamon
1 1/2 tsp. lemon rind (grated)
1 tbsp. lemon juice
2 tbsp. water

Combine bread crumbs and melted butter; arrange 1/3 of them in greased 1 quart casserole. Cover with 1/2 of apples and 1/2 of next 4 ingredients. Cover with 1/3 of crumbs, then rest of apples, then rest of sugar mixture. Spoon over combined juice and water. Top with rest of crumbs. Cover; bake in moderate oven of 350° 1/2 hour. Remove cover; bake 1/2 hour, or until apples are tender. Serve warm, with top milk. Makes 3 servings.

-- Mrs. W. R. Maybry



Pineapple Sherbet

1 pt. water	juice of 2 lemons
1/4 cup flour	juice of 1 orange
2 cups Karo	juice of 1 large can pineapple
1/2 pkg. Knox gelatine	3 pts. milk (2 and 1/2 will do)
	whites of 2 eggs

Cook water, flour and Karo together until thick. Add gelatine which has been dissolved in cold water. Add lemon, orange, and pineapple juice, and milk. Freeze. Beat well and add crushed pineapple, and beaten whites of eggs.

-- Mrs. John A. Rollow

Frozen Dessert

30 vanilla wafers)
5 tbsp. melted butter) Mix, press side and bottom of ice box tray.
3 egg yolks. Beat and while beating add 5 tbsp. lemon juice. Beat well. Gradually add 1 can Eagle Brand condensed milk. Whip 1/2 pt. cream and add. Pour on top of crumbs. Beat 3 egg whites slightly. Add 1/2 tsp. cream of tartar. Continue beating. Beat in gradually 4 tbsp. sugar. Add 1/2 tsp. vanilla. Place on top of custard. Brown meringue in oven or under broiler. Freeze.

-- Mrs. Robert W. Johnson

Crepe Brulee

2 cups heavy cream
4 eggs slightly beaten

brown sugar (about 1/2 cup)
1/4 tsp. salt

Scald cream. Mix eggs, 1/4 cup sugar, and salt. Add cream slowly. Return to double boiler and cook 5 minutes or until mixture coats spoon, beating constantly with electric or rotary beater. Avoid overcooking. Pour into serving bowl. Chill several hours. Sprinkle evenly with remaining sugar, sifted free from lumps. Glaze. Chill.

To glaze with salamander - Heat salamander slowly over gas flame (about 30 minutes). Starting at edge, move salamander about just above surface until sugar has browned and melted into a thin, even glaze.

To glaze under broiler - Set under broiler in cold oven. Turn on gas and melt sugar layer, turning dish as necessary to make even glaze.

-- Mrs. Walter Weese

Banana Bundles

6 bananas
1/2 cup sugar

1 tsp. cinnamon
plain pastry

Peel and cut the bananas in half, crosswise. Roll in cinnamon and sugar which have been thoroughly mixed. Place on square of pastry about 1/8 inch thick, and roll completely around the banana. Bake in hot oven (425°) 35 to 40 minutes or until brown. Serve hot with whipped cream.

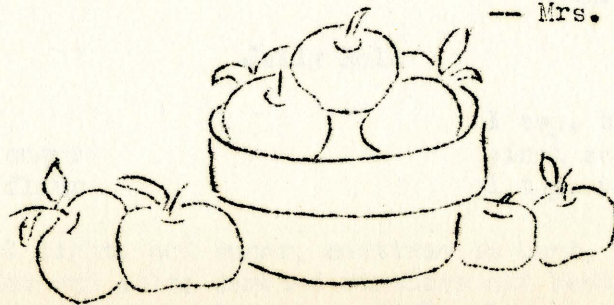
-- Mrs. Robert P. Strickler

Harvest Apple Pudding

1 tbsp. butter	1/4 cup sugar
2 cups sliced apples (tart)	2 tsp. baking powder
1 cup raisins	1/4 tsp. cinnamon
1/4 cup lemon juice	1/4 tsp. nutmeg
1/2 cup light or dark corn syrup	1/4 cup shortening
1 1/2 cup enriched flour	1/2 cup milk
1/2 tsp salt	1/2 cup chopped apples

Melt butter in 8 inch round baking pan. Arrange 2 cups apples in pan. Add raisins, lemon juice and corn syrup. Sift remaining dry ingredients. Cut in 1/4 cup shortening until mixture is like coarse crumbs. Add milk stirring until just moistened. Stir in chopped apples. Spread batter over fruit in pan. Bake in moderate oven (350°) for 45 minutes.

— Mrs. Robert P. Strickler



French Doughnuts
(Served in New Orleans French Market)

1 yeast cake (dissolved in 1/2 cup lukewarm water)	1 cup sugar
2 eggs (beaten until lemon colored)	1/2 cup shortening (melted)
2 cups cream (or evaporated milk)	6 cups flour

Combine above ingredients. Place in large, greased vessel, and keep in refrigerator for at least 2 hours. Roll dough to 1/2 inch thickness, and cut in squares of 2 inches. Fry in deep fat until golden brown. Roll hot doughnuts in granulated sugar.

-- Mrs. Norman B. Gibbs

Jelly Roll

3 eggs	1 tsp. baking powder
1-2 cup sugar	pinch salt
1-2 cup flour	1 tsp. vanilla

Beat the eggs until light, add sugar, continue to beat, sift together the flour, baking powder and salt; combine mixtures and beat well. Bake on pan 8 1-2 by 11, 15 minutes baking time, 350°. Put on towel spread with powdered sugar when done. Fill with any kind of jelly or jam.

Apricot (Marlow) Ice Cream

1 can (No. 1, tall) Apricot nectar
14 marshmallows
1 cup whipped cream

Heat nectar and melt marshmallows in it. Stir during melting process. Cool mixture. Add whipped cream and freeze in refrigerator set at coldest temperature. Stir twice during freezing. May substitute plum or peach nectar but add vanilla to these mixtures after cooled.

-- Mrs. Arlo Smith

Cranberry Ice

1 quart cranberries	2 cups sugar
2 cups water	juice 2 lemons

Cook cranberries and water eight minutes; then force through a sieve. Add sugar and lemon juice, and freeze to a mush in the refrigerator tray.

Mrs. J. Q. Wolf, Jr.

Lemon Angel Dessert

1/3 cup cornstarch	1 tbsp. butter
3/4 cup sugar	1/4 cup lemon juice
dash of salt	1 tsp. grated lemon rind
1 cup boiling water	1 angel cake
1 egg (beaten slightly)	

Mix cornstarch, sugar and salt, add water. Cook until thick and clear. Add a little hot mixture to egg and stir into remaining hot mixture. Cook 1 minute over low heat. Add butter. Add lemon juice and rind. Cool. Split angel cake in three layers, spread with filling. Cover loaf with Whipped Cream Frosting.

Whipped Cream Frosting

Soften 1 tsp. unflavored gelatine in 1/4 cup cold water. Dissolve in 1/4 cup heavy cream scalded. Chill and whip. To 1-3/4 cup heavy cream whipped add 1/4 tsp. salt, 1/4 cup confectioners' sugar, and 1 tsp. lemon juice. Fold in whipped gelatine mixture.

Charlotte Russe

1 cup sugar
2 cups milk
3 eggs

1 envelope Knox gelatine
2 cups XX cream
flavoring to taste

Make a custard of the milk, egg yolks and sugar and dissolve gelatine in it while hot. When it begins to jell, add the beaten whites of the eggs and the cream whipped, and flavoring. Place in refrigerator.

-- Mrs. W. O. Shewmaker

Macaroon Pudding

1 egg
3/4 cup milk
1/2 cup sugar

1 tbsp. Knox gelatine
1/2 pint cream (whipped)
1 dozen macaroons

Make custard of egg, milk and sugar in top of double boiler. Dissolve gelatine in 1 tbsp. cold water. Add custard while still warm and put in cold place. When it begins to jell fold in 1/2 pint of whipped cream. Heat macaroons in oven. When cold roll very fine and sprinkle on top patting them down so they will hold.

-- Mrs. Ralph Hon

Marshmallow-Gingersnaps

1/2 cup milk
1/2 lb. marshmallows

1/2 pint whipping cream
gingersnaps

Using rolling pin, crush gingersnaps to fine crumbs. Line bottom of 8x8x2 pan with 1/4 inch layer of crumbs. Heat milk in double boiler, add marshmallows. Keep poking down with fork until dissolved. Take off heat. Set aside until just warm. Add whipped cream. Pour mixture over crumbs. Top with another layer of crumbs. Set in refrigerator until ready to use.

-- Mrs. W. R. Maybry

Dutch Apples

6 apples
1/4 tsp. cinnamon
1/4 tsp. salt
1 tbsp. lemon juice

1/4 cup water
1 cup brown sugar
1/4 cup flour
1/3 cup butter

Core and pare apples. Cut them in halves and arrange in shallow baking dish. Sprinkle with cinnamon, salt, and lemon juice. Add water. Blend butter, flour, sugar in a bowl, spread over apples and bake in fairly hot oven (375°). Good with ham, or as dessert with cream.

— Mrs. A. P. Kelso

Cinnamon Apples

4 large apples 1/2 cup small red cinnamon candies 1-1/4 cup cold water

Pare and core apples and cut into eighths. Combine the cinnamon candies and the cold water in a shallow saucepan and simmer until dissolved. Put in the apples and cook gently until tender but not broken, turning now and then. 1 tbsp. lemon juice or 2 tbsp. lime juice may be added if a tart flavor is desired. Let cool in juice, then chill. These apples are delicious with duck, ham, pork, and the like. Serves six.

— Mrs. John Osman

Date Loaf

4 eggs (beaten very lightly)	2 tsp. baking powder
1 cup sugar	1 lb. dates
1 cup pastry flour	1 lb. pecans
1 tsp. salt	1 tsp. vanilla

Gradually add sugar to eggs. Sift flour, salt and baking powder together and add to egg and sugar mixture. Add dates and nuts alternately. Mix Bake in slow oven 1 hour.

— Mrs. R. S. Pond

Date Roll

1/2 lb. marshmallows
2 tbsp. sugar
1 cup light cream

2/3 cup pitted dates
3-1/2 cups crumbled graham crackers
1/2 cup chopped nuts

Cut marshmallows small. Add sugar. Pour cream over. Let stand 10 minutes. Combine with rest of ingredients, reserving 1/3 of cracker crumbs. Knead thoroughly. Turn into sheet of heavy waxed paper. Sprinkle with remaining crumbs and shape into roll. Wrap firmly in paper. Place in refrigerator for at least 24 hours before serving. Serve with whipped cream.

-- Mrs. T. M. Lowry

Lemon Delight

Separate 2 eggs. Beat yolks very lightly. Add 1/2 cup sugar and beat until lemon colored. Add to this 3 tbsp. lemon juice and the grated rind of 1 lemon. Put in top of double boiler and cook until thick. Beat egg whites until stiff and add them. Then add 1 cup of whipped cream. Line refrigerator tray with a piece of waxed paper. Crumble graham crackers or vanilla wafers (rolling pin) and put them on the bottom of the tray. Fill tray with mixture and cover with graham cracker crumbs. Put in ice compartment for 3 hours or until frozen.

-- Mrs. James L. A. Webb

Charlotte Russe

1 cup sugar
2 cups milk
3 eggs

1 envelope Knox gelatine
2 cups XX cream
flavoring to taste

Make a custard of the milk, egg yolks and sugar and dissolve gelatine in it while hot. When it begins to jell, add the beaten whites of the eggs and the cream whipped, and flavoring. Place in refrigerator.

-- Mrs. W. O. Shewmaker

Macaroon Pudding

1 egg
3/4 cup milk
1/2 cup sugar

1 tbsp. Knox gelatine
1/2 pint cream (whipped)
1 dozen macaroons

Make custard of egg, milk and sugar in top of double boiler. Dissolve gelatine in 1 tbsp. cold water. Add custard while still warm and put in cold place. When it begins to jell fold in 1/2 pint of whipped cream. Heat macaroons in oven. When cold roll very fine and sprinkle on top patting them down so they will hold.

-- Mrs. Ralph Hon

Marshmallow-Gingersnaps

1/2 cup milk
1/2 lb. marshmallows

1/2 pint whipping cream
gingersnaps

Using rolling pin, crush gingersnaps to fine crumbs. Line bottom of 8x8x2 pan with 1/4 inch layer of crumbs. Heat milk in double boiler, add marshmallows. Keep poking down with fork until dissolved. Take off heat. Set aside until just warm. Add whipped cream. Pour mixture over crumbs. Top with another layer of crumbs. Set in refrigerator until ready to use.

-- Mrs. W. R. Maybry

Dutch Apples

6 apples
1/4 tsp. cinnamon
1/4 tsp. salt
1 tbsp. lemon juice

1/4 cup water
1 cup brown sugar
1/4 cup flour
1/3 cup butter

Core and pare apples. Cut them in halves and arrange in shallow baking dish. Sprinkle with cinnamon, salt, and lemon juice. Add water. Blend butter, flour, sugar in a bowl, spread over apples and bake in fairly hot oven (375°). Good with ham, or as dessert with cream.

-- Mrs. A. P. Kelso

Cinnamon Apples

4 large apples 1/2 cup small red cinnamon candies 1-1/4 cup cold water

Pare and core apples and cut into eighths. Combine the cinnamon candies and the cold water in a shallow saucepan and simmer until dissolved. Put in the apples and cook gently until tender but not broken, turning now and then. 1 tbsp. lemon juice or 2 tbsp. lime juice may be added if a tart flavor is desired. Let cool in juice, then chill. These apples are delicious with duck, ham, pork, and the like. Serves six.

— Mrs. John Osman

Date Loaf

4 eggs (beaten very lightly)	2 tsp. baking powder
1 cup sugar	1 lb. dates
1 cup pastry flour	1 lb. pecans
1 tsp. salt	1 tsp. vanilla

Gradually add sugar to eggs. Sift flour, salt and baking powder together and add to egg and sugar mixture. Add dates and nuts alternately. Mix Bake in slow oven 1 hour.

— Mrs. R. S. Pond

Date Roll

1/2 lb. marshmallows	2/3 cup pitted dates
2 tbsp. sugar	2-1/2 cups crumbled graham crackers
1 cup light cream	1/2 cup chopped nuts

Cut marshmallows small. Add sugar. Pour cream over. Let stand 10 minutes. Combine with rest of ingredients, reserving 1/3 of cracker crumbs. Knead thoroughly. Turn into sheet of heavy waxed paper. Sprinkle with remaining crumbs and shape into roll. Wrap firmly in paper. Place in refrigerator for at least 24 hours before serving. Serve with whipped cream.

--- Mrs. T. M. Lowry

Lemon Delight

Separate 2 eggs. Beat yolks very lightly. Add 1/2 cup sugar and beat until lemon colored. Add to this 3 tbsp. lemon juice and the grated rind of 1 lemon. Put in top of double boiler and cook until thick. Beat egg whites until stiff and add them. Then add 1 cup of whipped cream. Line refrigerator tray with a piece of waxed paper. Crumble graham crackers or vanilla wafers (rolling pin) and put them on the bottom of the tray. Fill tray with mixture and cover with graham cracker crumbs. Put in ice compartment for 3 hours or until frozen.

--- Mrs. James L. A. Webb

Cottage Pudding with Orange Sauce

1 tbsp. each of butter and shortening	4 tsp. baking powder
2/3 cup sugar	1 cup milk
2-1/4 cups flour	1/2 tsp. salt
2 egg yolks	

Cream butter and shortening, add sugar gradually, and eggs well-beaten. Mix and sift dry ingredients and add alternately with milk to first mixture. Turn into buttered pan and bake 35 minutes at 375°F. Whites of the two eggs may be used in orange sauce.

Orange Sauce

1 cup sugar	2 egg whites
3 oranges (more if desired)	3 tbsp. water (if desired)

Squeeze oranges and add juice to sugar. Add water if desired. Beat whites of eggs very stiff and fold into juice and sugar.

--- Mrs. John Kent

Blackberry Roll

2 cups flour	4 tbsp. sugar
1 tsp. salt	1/2 cup milk
4 tsp. baking powder	1 quart blackberries
6 tbsp. shortening	1 cup sugar

Mix the dry ingredients together and mix with shortening. Then add the milk to form the dough. Roll out on floured cloth. Take 1 quart of blackberries. Wash and pick and drain off water. Place over the rolled-out dough, not too close to the edges. Sprinkle 1 cup sugar over this. Sprinkle with cinnamon and nutmeg and dot with butter. Roll up by pulling the cloth up gradually until all the dough is rolled up. Pinch ends together. Grease a pan and ease the roll off the cloth into the pan. On top sprinkle just a couple spoons of sugar and a little cinnamon and 2 pieces of butter. Bake in oven at 450° for 25 minutes. Serve in sauce. Serves 6-8 people.

Sauce

1 cup boiling water	pinch of salt
1 cup sugar	1 tsp. vanilla
2 tbsp. cornstarch	butter

Boil water, sugar and cornstarch and salt 5 minutes. Add butter and vanilla. Serve warm.

Chocolate Roll

1 cup cream
2 tsp. powdered sugar

1 tsp. vanilla
18 large chocolate wafers

Whip the cream, add powdered sugar and vanilla, and spread on wafers. Place the wafers on top of each other and set the roll horizontally on serving dish. Cover with remaining whipped cream. Chill several hours. When serving slice diagonally.

-- Mrs. Thomas A. Shafer

Gingerbread

Cream together $1/2$ cup sugar, $1/4$ cup butter ($1/2$ stick), and $1/4$ cup vegetable shortening. Add 1 egg and $1/2$ cup molasses. Sift into above mixture: 2 cups flour, 1 tsp. cinnamon, $1/2$ tsp. ginger, $1/2$ tsp. allspice, $1/2$ tsp. salt. Add 1 tsp. soda dissolved in $1/2$ cup hot water. Bake in greased muffin pans 15-20 minutes at 350-400°. This gingerbread may be cooked immediately or stored in refrigerator until needed.

-- Mrs. John Kent

Pineapple Delight

In 1 cup of pineapple juice, heated to boiling point, melt 2 dozen marshmallows. When cool fold in 1 cup of whipped cream. Sprinkle ice tray with vanilla wafer crumbs; pour mixture into tray and sprinkle top with vanilla wafer crumbs. After well chilled, remove with spatula and serve. (4 generous servings.)

-- Mrs. Charles E. Diehl

Frozen Pineapple Torte

3 egg yolks	2 tbsp. lemon juice	1 cup heavy whipping cream
dash of salt	3 egg whites	2 cups vanilla wafer crumbs (or
1/2 cup of sugar	2 tbsp. sugar	graham crackers)
1 9oz. can crushed pineapple, drained		

Beat egg yolks, salt and 1/2 cup sugar; add pineapple syrup and lemon juice. Cook over hot, not boiling water until mixture coats spoon, stir constantly. Add pineapple. Cool.

Make meringue of egg whites and 2 tbsp. sugar. Fold in whipped cream and custard. Coat sides of oiled refrigerator tray with wafer crumbs. Spread 1/2 remaining crumbs in bottom. Pour in mixture and cover with remaining crumbs. Freeze, about 3-4 hours. Serves 8.

-- Mrs. Gordon Southard

Club Indian Pudding

1 quart scalded milk
5 tbsp. cornmeal
2 tbsp. butter
1 cup molasses

1 tsp. salt
1 tsp. cinnamon
2 eggs
1 cup cold milk

Add meal gradually, stirring constantly, to scalded milk and cook in double boiler 20 minutes; then add butter, molasses, seasonings and well-beaten eggs. If preferred, use $\frac{3}{4}$ tsp. cinnamon and $\frac{1}{4}$ tsp. ginger or nutmeg. Turn into buttered pudding dish and pour cold milk over mixture. Bake 1 hour in moderate oven. Delicious served with vanilla ice cream on top. Serves 8.

-- Mrs. Charles I. Diehl



Grapenut Pudding

2 cups cold milk
1 cup hot milk
1 cup grapenuts
1/2 cup raisins

3 eggs
2 tbsp. sugar
1 tsp. vanilla

Scald grapenuts in 1 cup of milk. Let stand for an hour or more. Add remaining 2 cups of milk (cold), sugar, raisins, vanilla and yolks of eggs. Beat whites of eggs until stiff and fold in. Place in greased casserole and bake 50 minutes (350-400° F.) Serve warm topped with whipped cream or vanilla ice cream.

-- Mrs. M. L. MacQueen

Lemon Pudding

2 tbsp. butter
1 cup sugar
2 egg yolks

1 lemon (juice and grated rind)
1/3 cup sifted flour
1 cup milk

Cream butter and sugar. Add eggs, lemon rind and juice. Then add flour and milk. Fold in beaten egg whites. Bake in buttered baking dish in pan of water 1 hour.

-- Mrs. Roy Davis

Pecan Tort

4 eggs
2 cups sugar

10 Uneeda biscuits
1/2 lb. pecan meats

Beat eggs and add sugar gradually. Beat well. Grind together the biscuits and pecans and add to egg mixture. Flavor with vanilla. Cook in hot oven in pan lined with waxed paper for 12 minutes. Remove paper at once.

-- Mrs. P. N. Rhodes

Baked Apples

8 medium sized apples
1/4 cup margerine

1/2 cup sugar

Peel, core and quarter the apples. Place in a pyrex pie dish, fitting the quarters against each other. Dot each piece with margerine and sprinkle sugar over all. Put a few tbsp. water in the dish. Bake in slow oven about 45 minutes until apples are golden brown.

-- Mrs. W. Taylor Reveley

Apple Crisp Pudding

6 or 8 apples
1 tsp. cinnamon
7 tbsp. butter

1/2 cup water
1 cup sugar
3/4 cup flour

Pare and core apples. Cut in 1/2 inch slices to make four cups of apples. Place apples in buttered casserole and pour over them the water and cinnamon mixed. Work together sugar, flour and butter with finger tips until crumbly. Spread over apple mixture and bake uncovered until apples are cooked.

-- Mrs. Laurence Kinney

Date Pudding

3 eggs
1/2 cup sugar
1 tbsp. flour

1 tsp. baking powder
1 cup chopped nuts
1 cup chopped dates

Beat sugar into egg yellows. Add stiffly beaten whites; add flour, baking powder, nuts and dates. Bake in moderate oven and serve with whipped cream.

-- Mrs. W. R. Cooper

Date Pudding

2 cups dates -- cut and dredged in flour	2 cups sugar
2 cups nut meats	3 eggs
2 cups bread crumbs	2 tsp. baking powder
2 cups milk	

Mix and bake 25-30 minutes in moderate oven. Serves 10. (large cake pan or two 8 inch pans.) Serve with whipped cream.

-- Mrs. Gordon D. Southard

Date Roll

1 doz. crushed graham crackers	1 cup cut marshmallows
1 cup ground dates	1 cup nuts

Soften and mix with cream. Form into roll and wrap in waxed paper. Chill in refrigerator 12 hours. When ready to serve slice and serve with whipped cream. (A few cut maraschino cherries may be added to above.)

-- Mrs. Raymond Vaughn

Baked Custard

4 eggs
1 quart of new milk

4 tbsp. of sugar

Beat the eggs separately, adding sugar to the yolks. Then add the milk and season with nutmeg. Whip in the whites and pour in custard cups. Set in a pan of hot water and bake. If you wish to bake in a large dish, add another egg. Slow oven.

-- Mrs. Charles E. Diehl

Chocolate Delight

12 lady fingers
3/4 cup sugar
4 eggs

2 squares melted chocolate
1/2 tsp. vanilla
1 cup XX cream

Melt chocolate in double boiler. Add sugar and stir a few seconds. Remove from fire and add beaten egg whites and vanilla. Pour over lady fingers. Let stand for 5 to 6 hours. Top with whipped cream before serving.

-- Mrs. John H. Davis

Orange Pudding

1/2 cup butter	1/2 cup nuts	1/2 cup raisins, ground
1 cup sugar	2 cups flour	2 orange rinds, ground
2 eggs, beaten	1 tsp. soda	
1 cup sour milk	1 tsp. baking powder	

Cream butter and sugar. Add eggs. Add sifted dry ingredients alternately with sour milk. Stir in nuts, raisins, and orange rind. Pour in greased pan and bake in 350° oven.

Topping

1/2 cup sugar

Juice of 2 oranges

Mix. Pour over top of cake after cake has been out of oven about 20 minutes. Serve with whipped cream.

-- Mrs. H. W. Andersen

Miscellaneous



Snack Pastry

1/2 tsp. salt
1 cup sifted flour

2/3 cup shortening
6 ounces cream cheese

Sift salt and flour together. Blend in shortening and cheese with 2 knives or pastry blender. Mix thoroughly. Roll out very thin on a floured board, cut into desired shape and bake in moderate oven (375°) until very light brown - about 6 minutes. Makes about 50 small snacks.

- Mrs. Martin W. Storn

Russian Tea (a hot punch)

Put 8 cups boiling water and 2 cups sugar together, and boil. Add 3 cloves, grated rind of 2 lemons, and 2 oranges. Let stand 1/2 hour. Make a tea of 8 cups boiling water and 5 tsp. of tea. Strain, then add juice of 8 oranges and 1 lemon. Mix all together and serve very hot. This amount will serve 25 people.

- Mrs. W. Taylor Reveley

Pralines (New Orleans)

4 cups sugar
3 cups pecans
1 cup cream

2 tbsp. Karo (white)
1/2 tsp. salt
1 tbsp. vanilla

Combine sugar, pecans, cream, Karo, salt. Simmer over very slow fire to soft ball stage. Remove from fire and beat. Lift quickly by spoon to wax paper. Pecans should remain in center and syrup run out to thin edges.

-- Mrs. Norman B. Gibbs

Peanut Butter Loaf

1 generous cup cooked rice

Cream 2 tbsp. peanut butter and 1 egg. Add 1 cup of milk, salt. Add the rice and 1/2 cup bread crumbs or dry cereal. Bake about 1/2 hour in moderate oven. Serve with tomato sauce if desired.

-- Mrs. Robert W. Johnson

Caramels

2 cups white sugar	1/2 tsp. salt
1 cup white corn syrup	3 tbsp. oleo
3 cups milk	1 tsp. vanilla

Dissolve sugar in 1 cup milk. Add syrup. Cook slowly (or stir often) until it reaches soft ball stage in cold water. Then add 1 cup milk. Repeat cooking until soft ball stage. Then add last cup of milk, oleo, and salt. Cook until it forms a very hard ball in cold water. Remove from fire. Add vanilla. Pour into buttered pan. When hard, cut and roll in waxed paper.

-- Mrs. John H. Davis

Date Loaf

4 cups sugar	1 box dates
1 cup cream	1 cup nuts
3/4 cup Karo syrup (white)	lump of butter

Cook sugar, Karo, and cream to a firm lump. Add dates and stir until blended and ball can be formed. Take from stove, add butter and nuts. Stir until it thickens. Wring cloth out of cold water, pour loaf into cloth and hang on a line. Leave overnight. Loaf will leave the cloth. Slice.

-- Mrs. W. O. Shewmaker

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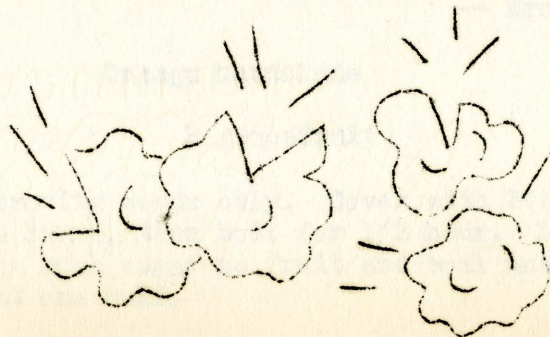
-- Mrs. W. O. Shewmaker

Popcorn Balls

4 quarts popped corn
1 cup molasses (or Karo)
1 cup sugar
1 tsp. vinegar

2 tbsp. butter
few grains soda
1/2 tsp. vanilla

Combine molasses, sugar, vinegar, and boil until when tried in cold water it rattles against the cup. Then add butter, soda, flavoring and pour over the corn and stir rapidly. As soon as cool enough to handle, rub butter on your hand, form into balls. It is easier to make the balls if you also put your hands under cold water after rubbing them with butter. A good variation is to sprinkle a can of Planters cocktail peanuts in with the popcorn.



- Mrs. J. O. Embry

Sea Foam Candy

3 cups sugar
1/2 cup hot water
2/3 cup dark syrup

2 egg whites
1 tsp. vanilla

Combine first 3 ingredients and boil until hair-like strings of mixture form on fork suspended above it. Pour mixture over 2 stiffly beaten egg whites while beating continuously. When desired consistency is reached, add 1 tsp. vanilla and pinch salt. Drop from tsp. onto platter.

-- Mrs. Lloyd Stokstad

Orange Marmalade

3 oranges

2 grapefruit

2 lemons

Slice fruit very thin removing seeds only. Cover with 3 times as much water as fruit. Let stand for 24 hours, then boil for 1/2 hour. Let stand for another 24 hours, then measure as much sugar as fruit and boil until it jells, usually until it is reduced about one half.

-- Mrs. W. O. Shewmaker

Grape Juice

Pick ripe grapes from the stem. Cover with water as for jelly and let come to a good boil. Strain through a coarse bag -- do not press. To 5 pints of juice add 1 scant pint of sugar. Boil 10 minutes and bottle while hot.

-- Mrs. W. O. Shewmaker

Spiced Grape Juice

1 quart grape juice	3 tbsp. tea (steep 3 minutes)
3 quarts water	1 cup sugar
juice 1 lemon	2 tbsp. cloves (leave in 1 hour)

-- Mrs. W. O. Shewmaker

Delicious Pickle

6 large dill pickles	5 tsp. vinegar
4 cups sugar	5 sections garlic
3 tsp. olive oil	1/2 box pickling spice

Soak pickle in salt water 30 minutes. Take out, dry, then slice and let stand in sugar, etc. at least 24 hours.

-- Mrs. C. L. Springfield

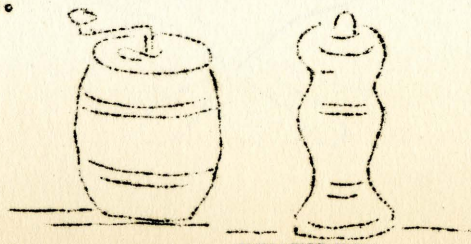
Dill Pickles

Per quart of pickles. Use small dill size.

1 tbsp. salt
1 clove garlic
pinch of whole mixed pickling spice (use all fingers)
and 1 or 2 small red peppers
spray of dill
lump of alum, size of pea

Fill quart with cucumbers. Stuff 3 or 4 sprays of dill, stem and all, down in the jar.* Fill jar to neck with cold water. Seal, let stand upside down overnight. Next morning, stand upright, put away. Ready in 3 weeks.

* with other ingredients.



-- Mrs. W. R. Maybry

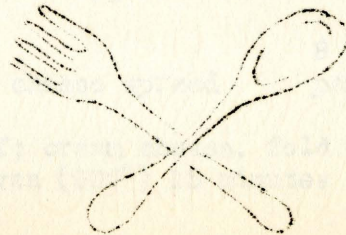
Ice Pickle

20 to 30 small green tomatoes
1 quart vinegar
4 cups sugar
1 pod garlic
slack lime

2 tsp. whole cloves
2 tsp. whole allspice
4 sticks cinnamon
salt to taste

Soak tomatoes (cut in thin slices crosswise) overnight in lime water. (1 cup lime to dishpan of cold water.) Drain liquid off and wash tomatoes thoroughly in colander. Add vinegar, sugar and seasonings and bring to a boil before putting in tomatoes. Do not stir tomatoes but slightly so slices will not be broken. Cook slowly over slow flame about 1 hour and 1/2 or until tomatoes become rather clear and slightly candied in appearance. Seal hot.

-- Mrs. W. R. Cooper



Grilled Cheese Sandwiches

1 hard cooked egg	1/4 tsp. salt
1-1/2 tbsp. pimiento	1 tbsp. flour
1/2 lb. American cheese	1 tbsp. butter
1 small onion	1 tbsp. Worcestershire sauce
1/2 cup evaporated milk	

Put egg, pimiento, onion and cheese through meat chopper, using medium blade. Melt butter. Add flour and cook. Combine with first mixture; spread on bread which has been buttered on the outside and toast.

-- Mrs. Charles I. Diehl

Roquefort Puffs

1 egg white	8 crackers or 8 (2 inch) bread rounds
2 ounces Roquefort cheese spread	paprika

Beat egg white until stiff; cream cheese, fold in beaten egg white, and heap on crackers. Bake in slow oven (300°) 15 minutes or until brown. Garnish with paprika. Makes 8 puffs.

-- Mrs. Martin W. Storn

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