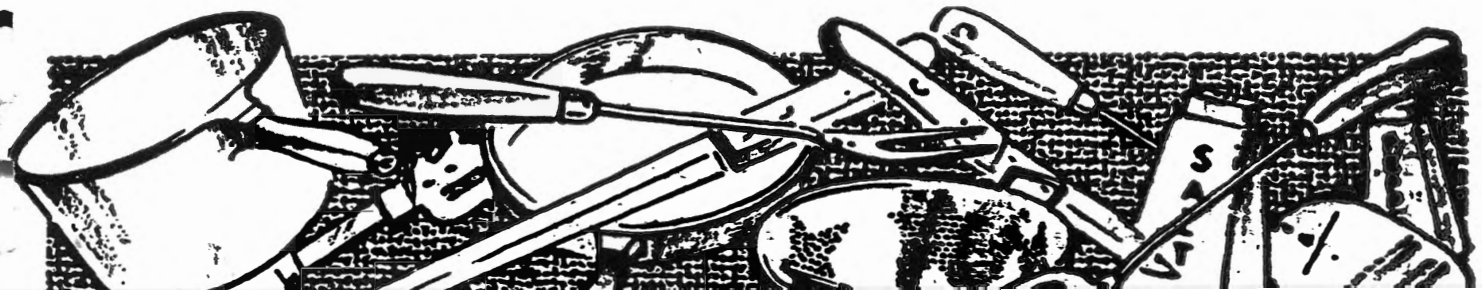
"The Best in Cooking" in

MEDINA

WOMEN'S FELLOWSHIP OF THE FIRST CONGREGATIONAL CHURCH

MEDINA, OHIO



DECEMBER, '96

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this cook book could not have been possible.

To the women of the community who contributed their recipes we say many thanks.

The Organization

QUANTITIES NEEDED TO SERVE FIFTY PEOPLE

The quantities are suggest for use when each food is to be part of a whole meal. For occasions when particularly generous servings are needed the amount should be increased. Calculate by increasing the individual serving to the size desired and then multiply by fifty.

FOOD - AS PURCHASED	Individual Portion	For 50 Servings
Apples	1/2 c. sauce 1 piece pie	18 lb. apples or 1 1/2 pk.
Beans, dry navy	3/4 c. cooked	3 3/4 qt. or
Beans, for baking	3/4 c. cooked	7 1/2 lb.
Beans, lima dried	3/4 c. cooked	4 qt. or 6 1/4 lb.
Beef, chipped to be served creamed	1 1/2 oz.	3 3/4 to 5 lb.
Beef roast	6 oz.	20 lb.
Beef, round, ground for patties or meat loaf	1/4-1/3 lb.	15-18 lb.
Bread, whole wheat, 1 lb. loaf	3 half slices	5 loaves
Bread, white, 1 lb. loaf, sliced, 18 or 20 slices 28 sandwich slices	2 slices	7 loaves
Butter--Average butter cutters cut 48 to 52 pats to 1 lb.	1 1/2 to 2 pats	1 1/2 to 2 lb.
Cabbage, raw, shredded for salad	1/2 c.	8 lb.
Carrots	1/2 c. cooked 1/3 c. raw, diced	12 1/2, about 1 pk.
Celery		6-8 bunches
Cheese, American	1 1/2 oz.	2 lb.
Cheese, cottage	1/3 c.	8 1/2 lb.
Chicken, for creamed chicken	1 1/2 oz. meat	20 lb. dressed
chicken pie or chicken salad	Generous 1/4 c.	
Chicken, roasted or fricasseed	8 oz. meat and bone	25 lb.
Chocolate	1/3 oz. plus	1 lb.

QUANTITIES NEEDED TO SERVE FIFTY PEOPLE (Continued)

FOOD, AS PURCHASED	Individual Portion	For 50 Servings
Cocoa	2 tsp.	2 c.
Coffee, 2 gal. water, 1 lb. coffee	1 1/2 c. liquid	3 gal.
Corn, canned	1/4 c.	6 cans
Cream, for coffee	2 Tbsp.	1 1/2 qt.
Cream, whipping to top desserts	1 heaping Tbsp.	3/4 qt.
Ham, whole to be baked	1/4 to 1/3 lb.	16-20 lb.
Ham, to be cooked with escalloped potatoes	1/8 to 1/6 lb.	6-8 lb.
Ice Cream, bulk	1/3 to 1/2 c.	7-8 qt.
Ice Cream, brick	1/6 qt.	8 1/2 qt.
Jelly		6 glasses
Lemonade or Punch	1 c.	12 1/2 qt.
Lettuce, as garnish under salad	1/4 head	12 heads
Nuts, salted	1 oz. meats	3-3 1/2 lb.
Olives	2	2 qt.
Oysters for stew, 1 qt., 40-60	6 oysters	5-7 qt.
For Scalloping	1/3 c.	5 1/2 to 7 qt.
Pork Chops	1 chop, 4 to lb.	12 1/2 lb.
	5 to lb.	10 lb.
Pork Roast, rib	6 oz. meat and bone	18-20 lb.
Pork Roast, fresh ham		16-18 lb.
Potatoes, to be mashed	4 1/2 - 6 oz.	12-18 lb.
To be scalloped	4 oz.	12 1/2 lb.
To be creamed	4 oz.	12 1/2 lb.
For stuffed, baked	1/2 potato, 4 oz.	25 large
	About 15 lb.	potatoes
Potatoes, sweet	4-6 oz.	12-15 lb.
Potato chips	1-1 1/2 oz.	4-6 lb.
Relish	1 rounded Tbsp.	3 pints
Salad dressing, boiled or mayonnaise	1 rounded Tbsp.	1 1/2 qt.
Salad dressing, French	1 Tbsp.	1 qt.
Salmon, canned for salmon loaf	1/8 loaf made from 1 lb. can	6 lb. 6 cans, No. 1 tall
Salmon for salad	1/6 lb.	8 lb.

QUANTITIES NEEDED TO SERVE FIFTY PEOPLE (Continued)

FOOD AS PURCHASED	Individual Portion	For 50 Servings
Sandwiches:		
Bread		2 loaves
Butter to spread		1/2-3/4 lb.
Filling to spread		2/3 qt.
Tuna fish, for salad	1/6 lb.	8 lb., 8 No. 1 cans
Tomatoes, scalloped, stewed		2 No. 10 cans
Tomatoes, for salad	3 servings out of 1 lb.	18 lb.
Turkey	1/2 lb. meat and bone	25 lb.
Sugar, small cubes for coffee	2 cubes	1 lb., 100 cubes
Veal chops	1 chop	50 chops
Veal Roast	5-6 oz.	18-20 lb.
Veal Steak, cut thin	4-6 oz.	12-18 lb.

Hors d' Oeuvres, Pickles & Relishes

CASSIA BUD PICKLES

Miss Lucille Wolff

75--2 to 3-inch pickles
4 qt. water
2 c. medium coarse salt
1 tsp. alum
6 c. vinegar
8 c. granulated sugar
1 oz. celery seed
1 oz. cassia buds

Wash and cut pickles lengthwise. Bring water and salt to a boil; let cool and pour over sliced pickles and allow to remain in brine for 1 week, using crock or earthenware as container. Drain and cover pickles with boiling water. Let stand for 24 hours. Drain and cover pickles with boiling water; add 1 tsp. alum and let stand 24 hours. Drain. Cover pickles with hot vinegar to which 6 c. vinegar and 5 c. sugar, celery seed and cassia buds were added. For 3 days, drain vinegar from pickles and each day, add 1 c. sugar; bring to a boil and pour over pickles. On the third day when the last cup of sugar is added, total 8 cups, place pickles in sterilized jars and cover with the hot syrup vinegar. Seal jars. Yield: 14 pints.

CHOPPED PICKLE

Mrs. H. W. Clark

3 red peppers
2 qt. chopped green tomatoes
3 Tbsp. salt
1 Tbsp. mustard seed
3 c. sugar
3 green peppers
5 onions
2 Tbsp. celery seed
1 Tbsp. turmeric
2 1/4 c. vinegar

CHOPPED PICKLE (Continued)

and let stand 10 minutes. Squeeze out and add the rest of ingredients. Let boil up twice and can.

MUSTARD PICKLES — Elsa K. Schulz

Enough small cucumbers to fill a quart jar
1 1/2 c. vinegar
1 c. cold water
2 Tbsp. salt
1/4 Tbsp. dry mustard
3/4 tsp. alum
1/4 tsp. saccharin
2 tsp. mixed pickling spices

Pour ingredients over pickles in jar; seal and store. Pickles will be ready to serve in a couple of weeks. This is a good recipe for use of pickles in small gardens where the harvest is intermittent.

CHILI SAUCE — Mrs. H. W. Clark

12 tomatoes
1 green pepper
2 large onions
1 c. vinegar, not strong
1 tsp. cinnamon
1 stalk celery
2 Tbsp. salt
1/4 tsp. mace
1/4 tsp. cloves
1 c. sugar
1 Tbsp. mustard seed
1 tsp. celery seed

Cook for 2 hours and bottle.

FRUIT CHILI SAUCE — Mrs. W. A. Nichols

15 tomatoes
3 onions
3 peaches
3 pears
3 apples
1/2 sweet red pepper
3/4 c. vinegar
2 c. granulated sugar
1 1/2 Tbsp. salt
1 Tbsp. stick cinnamon, broken
1 tsp. allspice

Chop together first 6 ingredients. Combine with the remaining 5. Cook gently until of desired consistency. Makes 4 pints.

OLD FASHIONED CHILI SAUCE

In Memory of Anna L. Holyoke
Grandmother of Mrs. K. J. Lipstren

2 doz. firm tomatoes
3 green peppers
3 onions

Spices: 2 Tbsp. salt, 1 Tbsp. each ground cloves, cinna-

OLD FASHIONED CHILI SAUCE (Continued)

1 qt. vinegar
ginger

Peel tomatoes, cut in small pieces. Peel onions. Take out seeds of green peppers, cut both in small pieces. Add other ingredients and cook slowly about 3 hours. Stir often.

PEPPER RELISH — Mrs. S. H. Lance

12 red peppers,
12 green peppers,
15 onions,
ground
1 pt. vinegar
3 c. sugar
3 Tbsp. salt
3 Tbsp. mustard seed

Cover the ground peppers and onions with boiling water and let stand 15 minutes, then drain.

Cover with 1 part vinegar and 2 parts water; cover and let come to rolling boil. Let stand 10 minutes and drain. Then, add vinegar, salt, sugar and mustard and boil 2 minutes and can.

SWEET PEPPER RELISH — Millie Tubbs

1 doz. sweet green peppers
1 doz. sweet red peppers
1 doz. onions
1 doz. tomatoes, green
2 Tbsp. salt
3 pt. mild vinegar
6 c. sugar
1 pkg. mustard seed

Grind peppers and onions together through medium fine food chopper. Chop or grind tomatoes separately. Pour boiling water over peppers and onions. Cover and let stand 5 minutes. Drain and combine with tomatoes. Heat vinegar with salt and sugar and mustard seed. Stir in vegetables. Boil 5 minutes. Turn into sterile jars.

Write Extra Recipes Here:

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CORN SOUP

Mrs. J. F. Connors

1 c. corn
1 qt. milk
1 onion
About 6 whole cloves
Pepper, salt

Place the above ingredients, onion to be minced first, in the top of a double boiler and cook slowly at least 2 hours. Thicken to taste with flour. Strain, if desired.

QUICK 'N HEARTY CORN CHOWDER - About 6 Cupfuls

Mrs. Ralph Goodwin

1/2 c. bacon, chopped
3 Tbsp. chopped onion
1 1/2 c. potatoes, diced
1/2 c. carrots, diced
1/2 tsp. salt, or more to taste
1/4 tsp. paprika
1 qt. milk
2 1/2 c. cream-style corn

Saute bacon slowly until lightly browned; add onion and saute until brown. Add 1/2 qt. milk, salt, potatoes and carrots; simmer until vegetables are tender. Add remaining milk, corn and paprika. Keep at low heat until ready to serve; do not allow chowder to boil at any time. Other vegetables, chopped celery, chopped green peppers, green beans, etc. may be added to suit individual or family taste.

TOMATO BOUILLON - A Hearty Quick Hot Soup For Cold Evenings

Patricia A. Lipstren

2 1/2 c. stewed or canned tomatoes
3 beef bouillon cubes
1 Tbsp. onion, minced
6 whole cloves

TOMATO BOUILLON (Continued)

1/2 tsp. sugar
1/2 tsp. peppercorns

Press tomatoes through sieve into saucepan. Add dissolved bouillon cubes and rest of ingredients and bring to a boil. Sieve and serve at once.

Serve with salted whipped cream on top or thin lemon slices.

CRANBERRY SALAD — Mrs. E. L. Davis

1 pkg. strawberry Jell-O
1 c. boiling water
1 1/2 c. thick cranberry sauce
1/2 c. celery
1 c. apples, diced
Nuts, if desired
1 orange

Add boiling water to Jell-O. Add cranberry sauce, rind and juice of orange, diced celery and diced apples. Pour into mold. Place in refrigerator.

CRANBERRY SALAD - PINEAPPLE SALAD DRESSING
Mrs. Jennie Snyder

2 c. chopped cranberries
1/2 can crushed pineapple

Cook together with juice of pineapple and enough sugar to sweeten for 5 minutes. While hot add 1 pkg. lemon or cherry Jell-O. Add 1 c. celery, grapes and nuts. Serves 8 people. Serve with pineapple salad dressing.

Pineapple Salad Dressing:

1/4 c. sugar
2 eggs, beaten
1/4 c. lemon juice
1/2 c. pineapple juice

Mix and cook in double boiler until smooth. Cool and add 1 c. whipped cream.

LEMON LIME SALAD — Dorothy Shaw

1 pkg. lemon Jell-O
1 pkg. lime Jell-O
1 c. boiling water
2 c. cottage cheese
1 c. canned milk
1 c. salad dressing
1-8 oz. can crushed pineapple

Melt the lemon and lime Jell-O in 1 c. boiling water; stir well and cool. Add 2 c. cottage cheese, 1 c. canned milk and 1 c. salad dressing, 1-8 oz. can crushed pine-

apple drained. Stir well together; do not beat. Pour in a flat dish and leave in icebox overnight. Serve on lettuce with a spoonful of salad dressing and half a stuffed olive on top. 12 servings.

LIME PINEAPPLE SALAD - A Freezer Salad

Mrs. Jack Post

1 pkg. lime gelatin
1 c. boiling water
1-3 oz. pkg. cream cheese
2/3 c. or 1 small can crushed pineapple
1/2 c. shredded cocoanut
1/2 c. whipping cream

Dissolve gelatin in boiling water. Add cream cheese and beat with a beater until well blended. Chill until slightly congealed. Beat until light. Add crushed pineapple, cocoanut, then fold in whipped cream and turn into a 4 c. mold which has been brushed with salad oil. Place in freezer or refrigerator to harden. Remove from mold and package for freezer storage.

To serve, remove salad from freezer and place in refrigerator to soften, about 2 hours. Arrange on a bed of watercress or lettuce and slice at the table.

MOLDED BEET SALAD

Mrs. John L. Anderson

1 pkg. lemon Jell-O
1 c. hot water
3/4 c. beet juice
3 Tbsp. vinegar
1 Tbsp. horseradish
2 tsp. grated onion
1/2 tsp. salt
3/4 c. finely cut celery
1 c. cooked beets, diced

Stir in hot water to lemon Jell-O, then add all other ingredients and put in refrigerator. Serves 8. Serve with mayonnaise on crisp lettuce or watercress.

MOLDED CREAM CHEESE SALAD

Peggy Jo Clark

1 pkg. Jell-O, cherry or lime
1 c. water
1 c. fruit juice
1 pkg. cream cheese
1/2 pt. whipping cream
1 1/2 c. fruit

Dissolve Jell-O in hot water; add fruit juice and let congeal. Moisten cheese with a little of the cream. Whip the rest of the cream; add cheese and whip again. Add fruit and Jell-O and place in mold. Use bing cherries with the cherry Jell-O. Pineapple or sweet cherries or

MOLDED CREAM CHEESE SALAD (Continued)

any desired fruit may be used with the lime Jell-O. Substitute condensed milk for cream, if desired. Whip according to directions on can.

COOKED SALAD DRESSING — Mrs. Jennie Snyder

2 Tbsp. flour
2 Tbsp. granulated sugar
1 tsp. prepared mustard
1 1/4 tsp. salt
Speck cayenne pepper
1 c. water
6 Tbsp. vinegar
2 eggs, slightly beaten

Combine first 6 ingredients and cook in double boiler until thickened. Stir vinegar gradually into beaten eggs and combine with the cooked mixture in double boiler and cook over hot, not boiling water, until thickened. Especially good on potato salad, also fruit vegetable meat or fish salads.

FRENCH DRESSING — Mrs. Glenn Jennrich

1 c. Mazola oil
1 can tomato soup
1 c. sugar, scant
1/4 c. vinegar, fill to 3/4 c. with water
1/2 tsp. pepper
1 tsp. dry mustard
1 tsp. salt
1 tsp. Worcestershire sauce

Beat all together. Add 2 garlic beans. Makes about 1 quart.

FRUIT SALAD DRESSING — Mrs. James Palmquist, Jr.

2 eggs
1 Tbsp. sugar
1 Tbsp. flour
1/2 c. maple syrup
Juice 2 lemons
Pinch salt

Blend flour, sugar, add beaten eggs, then add syrup, lemon, salt. Place in double boiler and cook until thickened. Can be stored in refrigerator up to 10 days. Delicious for sweet salad.

MAYONNAISE - Uncooked — Mrs. Alice Chidsey

2 eggs
1 can Eagle Brand milk
1 tsp. dry mustard
1 c. vinegar

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MAYONNAISE (Continued)

1/3 c. butter or margarine

Beat the eggs, add the Eagle Brand milk, salt, mustard, vinegar and melted butter. Beat all together and it is ready to use. This is very good on lettuce and hard cooked egg salad and is especially nice for fruit salads.

BAKED LIMA (DRY) BEANS — Mrs. Theo. S. Zohniser

2 c. dry lima beans
1 lb. fresh pork
2 1/2 c. water
2 tsp. salt
1/2 c. brown sugar
1 Tbsp. white sugar
1 onion

Wash and soak beans overnight. Drain in morning and add 1 lb. fresh pork, cut in small pieces, water and salt. Cook until beans are soft. Add brown sugar, white sugar. Place onion in center of 2 qt. casserole; add beans and bake 2 hours. If desired, place small piece of bacon over beans before baking.

BARBECUED STRING BEANS — Mrs. Harriet Masi

1 medium sized onion
4 or 5 slices bacon, browned together
1 c. canned tomatoes
1/4 tsp. cloves
2 Tbsp. sugar
Salt
Pepper
1 can string beans

Cook slowly for 15 or 20 minutes.

BOSTON BAKED BEANS — Mrs. Wilson Kurfio

1 lb. Marafat beans
1 c. tomato soup
1/2 c. brown sugar
1/2 tsp. dry mustard
Salt and pepper
Slice of ham or cubed bacon

Soak beans overnight, then boil until soft. Place in bean pot or casserole and pour remaining ingredients over beans. Bake about 3 hours in very slow oven.

MIXED VEGETABLES — Mrs. C. W. Fisher

1/2 c. onion, cut fine
1 c. celery, cut fine
1 c. cabbage, cut fine
1 c. green pepper, cut fine

MIXED VEGETABLES (Continued)

Put in a saucepan; add 3 Tbsp. soy sauce, no water. Cover; cook carefully for 8 minutes. Serve with crisp bacon on top. Also good with pork chops.

SWEET POTATO RING — Janice Beck

3 lb. sweet potatoes, I use the canned ones
3 egg yolks
2 Tbsp. melted butter
1 tsp. salt
1 c. milk
3 egg whites
Walnuts
Brown sugar

Boil and mash sweet potatoes. Blend in 3 well beaten egg yolks, 2 Tbsp. melted butter, salt and milk. Fold in 3 well beaten egg whites. Butter a large rind mold. Place walnut halves around it. Sprinkle with brown sugar. Cover with sweet potato mixture. Bake at 350 degrees, 45 minutes. Turn upside down on platter. Let stand 5 minutes. Remove pan. Center may be filled with peas or limas.

Write Extra Recipes Here:

Meat, Fish, and Poultry

BARBECUED BEEF OR PORK

Gertrude Hale

Beef or pork
1/2 bottle tomato catsup
5 whole cloves
3 onions, whole
1 lemon, thinly sliced

Brown meat in deep kettle. Add other ingredients. Cover and simmer until meat is tender.

CHOW MEIN

Mrs. Carl Gardner

1/2 lb. pork, diced
3/4 lb. veal, diced
1/2 lb. beef, diced
6 Tbsp. soy sauce
1 c. water
1 large bunch celery, cut in 1/2-inch pieces
1 small onion, chopped
2 Tbsp. cornstarch
1/4 c. water
1-10 1/2 oz. can water chestnuts, sliced
1 No. 2 can, 2 1/2 c. bean sprouts, drained
1-2 oz. can mushrooms
Salt and pepper

Brown meats in hot fat; add soy sauce and 1 c. water; simmer 2 minutes. Add celery and onion; simmer 1 1/2 hours. Blend cornstarch and water; stir into meat mixture. Add chestnuts, bean sprouts and mushrooms; heat through. Season. Serve over cooked rice, chow mein noodles or French fried noodles. For chicken chow mein, omit beef and add 2 c. diced chicken, don't brown with other meats.

French Fried Noodles: Fry narrow packaged uncooked noodles in deep, hot fat, 360 degrees until golden brown, about 2 minutes. Drain on absorbent paper.

GARDEN SUPPER CASSEROLE — Mrs. Robert Johnson

Mix:
2 c. bread, cubed, about 2 slices
1/2 c. grated cheese
2 Tbsp. melted butter

1 c. peas, cooked

Combine:
2 Tbsp. onions, minced
3 Tbsp. butter, melted
3 Tbsp. flour
1 tsp. salt
1/8 tsp. pepper
1/2 to 3/4 lb. hamburg
1 1/2 c. milk
1 large tomato, sliced 1/8-inch thick

Mix cheese, bread and butter and line pan with half of mixture. Put peas over it in another layer. Combine onions, butter, salt, pepper and flour and brown with hamburg. Add milk and heat until thickened. Pour over peas and bread. Add other half of bread mixture for top. Put sliced tomatoes over this and heat in moderate oven, 350 degrees about 25 to 35 minutes or until nicely browned.

HAMBURGER PIE — Mrs. Carl Gardner

1 medium sized onion, chopped
1 lb. ground beef
Salt and pepper
1 No. 2 can, 2 1/2 c., or 1/2 lb. cooked green beans
1-10 1/2 or 11 oz. can condensed tomato soup
5 medium sized potatoes, cooked
1 egg, beaten
1/2 c. warm milk
Salt and pepper

Brown onion in hot fat; add meat and seasonings; brown. Add drained beans and soup; pour into greased casserole. Mash potatoes; add milk, egg and seasonings. Spoon in mounds over meat. Bake in a moderate oven, 350 deg. F., 30 minutes. Serves 6.

HAM LOAF — Mrs. J. L. Jones

2 lb. ham
2 lb. fresh ham
2 c. graham crackers
4 eggs
1/2 c. milk

Sauce:
1 can tomato soup
1/2 c. vinegar
1/2 c. water
1 c. brown sugar
1 Tbsp. dry mustard

Mix all ingredients, then baste with sauce every 15 minutes. Serve with horseradish. Whip 5 Tbsp. drained

HAM LOAF (Continued)

horseradish, 1/2 c. whipped cream, 1/2 tsp. salt, 1 tsp. lemon juice, 2 to 6 drops vinegar. Beat 2 egg yolks and mix all together.

JOHN MAZETTA — Mrs. T. A. McDowell

1 pkg. medium noodles
1 lb. hamburger
1 can tomato soup
1/2 lb. York State cheese
6 medium onions

Cook noodles until tender. In a frying pan, saute meat and onions. Add tomato soup and 1 soup can of water. Put noodles in baking dish in layers with cut up cheese. Pour meat and soup mixture over. Bake in slow oven about 1 hour.

MEAT IN CABBAGE ROLLS — Mrs. Carl Gardner

1/2 c. rice
1 1/4 c. milk
1 large head cabbage
1 lb. ground beef
1/4 lb. ground pork
1 c. milk
2 tsp. salt
1/4 tsp. pepper
2 Tbsp. brown sugar
1/2 c. hot water

Cook rice in 1 1/4 c. milk until fluffy. Remove the cabbage leaves from head and immerse in boiled, salted water; cook until leaves are partially translucent and pliable; drain. Combine meats with 1 c. milk, salt, pepper and cooked rice, mix thoroughly. Spoon meat mixture on each leaf. Roll and tie securely or fasten with toothpicks. Brown in hot fat; sprinkle with brown sugar; add water; cover and cook slowly about 2 hours. Thicken broth for gravy. Serves 6.

MEAT LOAF — Mrs. H. P. H. Robinson

1 1/2 lb. ground steak
1/2 lb. ground pork or
1 c. fine dry bread crumbs
1 small can pimiento
Salt, pepper
Dash ground or green pepper
Worcestershire sauce
2 small onions, ground
Mix well with 3 eggs, beaten,
16 crackers rolled fine

Make in loaf and cover with 1 can Campbell's tomato soup. Bake 2 hours slowly.

MEAT SOUFFLE — Mrs. E. L. Davis

1 c. white sauce
1 c. chopped, cooked veal or chicken
2 egg yolks
Seasoning

Make white sauce of medium thickness in a double boiler. Add the finely chopped meat. Add well beaten egg yolks. Cook just a minute.

PORK BARBECUE - Good for Teen-Agers Parties — Mrs. Leland Longacre

6 lb. pork, neck piece, lean
2 onions, chopped fine
1 green pepper, chopped fine
1 bottle catsup
1 tsp. sugar

Cover pork with water, salt. Boil until it is easy to pick off bone, 3 or 4 hours. Pick off, return to broth, add other ingredients. Simmer for 1 hour or so until consistency to spread. Serve on buns.

SCALLOPED CORN AND HAM — Mrs. R. L. Johnson

1 can, 1 1/2 c. whole kernel corn
3 c. chopped cooked ham
2 Tbsp. green pepper, minced
2 Tbsp. onion, finely minced
1 1/2 c. soft bread crumbs, firmly packed
2 eggs, beaten
1 c. milk
2 Tbsp. butter

Combine the corn, ham, green pepper, onion and 1 c. of the bread crumbs, the eggs and milk in a 1 1/2 qt. casserole. Top with remaining 1/2 c. bread crumbs and dot with the butter. Bake in a moderate oven, 375 degrees F. about 45 minutes. Serves 6.

A substitute for green pepper is the use of a can of Niblet's Brand Mexicorn.

SLOPPY JOE'S — Mrs. B. A. Davenport

1/2 c. meat drippings
2 onions, minced
1 green pepper, minced
1 c. celery, finely diced
2 garlic buds
2 lb. ground beef
2 tsp. salt
1 large can tomatoes, or equivalent
1/4 c. vinegar
1/3 c. Worcestershire sauce
2/3 c. chili sauce
1/4 c. brown sugar
1/2 tsp. pepper
1 or 2 tsp. chili powder

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SLOPPY JOE'S (Continued)

Saute onion, pepper, celery and garlic in hot fat. Remove garlic, if left in, mince before sauteing. Add ground beef, you may use more or less as you luke, but this is good proportion, and brown lightly. Add other ingredients and place in slow oven, 300 degrees and let cook slowly for at least an hour. Taste and correct seasonings to suit. If you like it more spicy, you may increase garlic, vinegar, chili powder, etc.

SALMON LOAF — Mrs. Guy Jordan

1 c. flaked, cooked salmon or canned salmon
1 c. stale bread crumbs, soaked in 1 c. scalded milk
1 tsp. salt
1 Tbsp. butter
1/2 tsp. onion juice
2 egg yolks, beaten
1 tsp. lemon juice
2 egg whites, stiffly beaten

Combine ingredients in order given, folding in stiffly beaten egg whites last. Place mixture into a well greased and crumbled pan and bake in a moderately hot oven or steam the mixture. Serve with white sauce or plain.

SHRIMP CASSEROLE DISH — Mrs. Harry Lovejoy

6 Tbsp. butter
6 Tbsp. flour
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. celery salt
3 c. milk

Make white sauce of these 6 ingredients.

1/2 c. grated cheese
2 c. small cooked onions
2 1/2 c. cooked shrimp
1 c. mushrooms
1 c. mashed potatoes

Add grated cheese, onions, shrimp and mushrooms. Place in center of baking dish and spoon mashed potatoes around dish. Bake at 275 degrees or until potatoes are brown.

TUNA BAKE WITH CHEESE SWIRLS — Mrs. W. W. Siegfried

3 Tbsp. chopped onion
1/3 c. chopped green pepper
6 Tbsp. flour
1-10 1/2 oz. can chicken soup

TUNA BAKE WITH CHEESE SWIRLS (Continued)

1 tsp. salt
1 1/2 c. milk
1 Tbsp. lemon juice

Brown onion and green pepper in fat; add salt and flour and blend. Add soup and milk; cook until sauce is thick and smooth. Add flaked tuna fish and lemon juice. Pour into greased baking dish and cover with Cheese Swirls. Bake in hot oven, 450 degrees, 15 minutes. Reduce heat to 425 degrees for 15 minutes. Serves 6.

Cheese Swirls: Use biscuit recipe. Roll 1/2-inch thick; cover with finely cut spreading cheese or grated American cheese. Roll and cut in 1/2-inch slices. Bake cut side down on top of tuna fish mixture.

FRIED CHICKEN — Kathryn King

1 c. flour
1 Tbsp. salt
2 Tbsp. paprika
1/2 tsp. poultry seasoning
1/4 tsp. pepper

Put ingredients in a paper sack and shake pieces of chicken, so as to coat evenly. Place on a rack for a few minutes. Fry in 1/2-inch fat until golden brown. Place in 1 layer in a baking pan. Baste with 1/4 c. frylngs or butter and 1/4 c. milk. Cook in 350 degree oven until tender, 25 to 30 minutes for a 2 1/2 to 3 lb. chicken. Baste again if it appears dry.

MOCK CREAMED CHICKEN — Mrs. Robert Riegger

1 can cream of chicken or cream of celery soup
3/4 c. milk
2 1/2 c. green beans, cut
1 can tuna flakes
1/4 tsp. salt

Add milk to soup and blend. Add beans, tuna and salt to blended mixture. Serve over toast.

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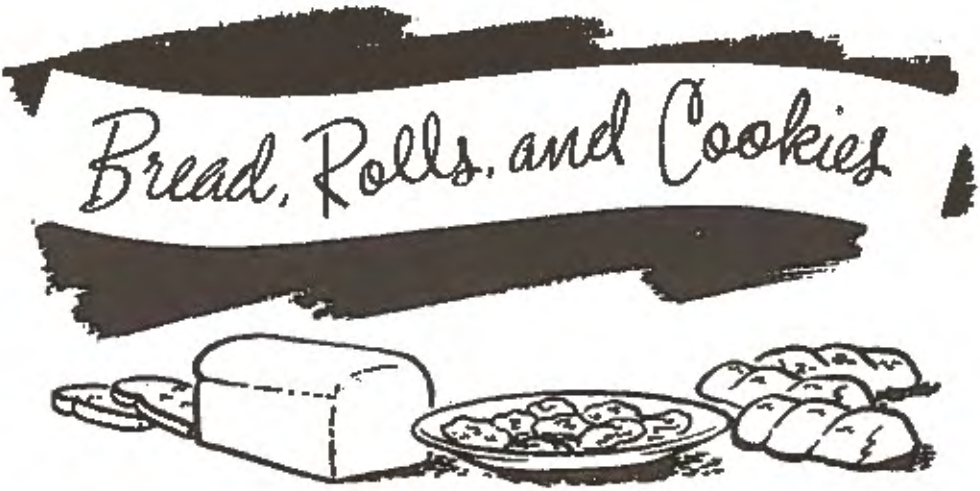

APPLE BREAD

Mrs. G. M. Wait

2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1/2 c. fat
1 c. sugar
2 eggs
1 1/2 Tbsp. sour milk
1 c. ground, unpeeled raw apple
1/2 c. raisins
1 tsp. vanilla

Sift flour, measure and sift with soda, baking powder and salt. Cream fat, add sugar gradually, creaming it in thoroughly. Add beaten eggs; mix well. Add sifted dry ingredients, then sour milk. Stir in apple, raisins and vanilla. Bake in a greased pan at 350 degrees 1 hour. Serve warm or cold.

BANANA BREAD

Mrs. Donald M. Wilder

3 ripe bananas
1 egg
2 Tbsp. melted butter
3/4 c. sugar
1 tsp. soda
1 tsp. baking powder
1/4 tsp. salt
2 c. flour

Mash bananas with fork; stir in egg and melted butter. Add sifted dry ingredients and mix thoroughly. Bake in loaf pan in moderate oven, 350 degrees, for 1 hour. Serve cold.

BROWN BREAD

1 c. granulated sugar
1 egg, beaten
2 tsp. soda melted in small

BROWN BREAD (Continued)

2 Tbsp. shortening, melted
1/2 c. molasses
2 c. white flour
2 c. quick oatmeal
1 tsp. salt
1 c. raisins
1/2 c. nuts
1 pt. buttermilk

Mix and bake in loaf pans.

CORN BREAD - GOLDEN CORN LOAF
Mrs. Marjorie Morris

2 c. flour
1 Tbsp. baking powder
3/4 tsp. salt
1 c. cornmeal
1/3 c. sugar
2 eggs, beaten
1 1/4 c. milk
1/4 c. melted shortening

Sift dry ingredients together, then add eggs, milk and shortening. If you like to add 1/2 c. chopped nuts to this batter, it makes it very tasty. Makes 4 1/2x9 1/2-inch loaf. Takes about 1 hour baking.

APPLESAUCE DOUGHNUTS Mrs. Carl Gardner

1 1/2 c. brown sugar
2 Tbsp. shortening
2 eggs
1 c. applesauce
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
3 1/4 c. bread flour
4 tsp. baking powder
1 tsp. baking soda

Cream brown sugar and shortening together. Add eggs, then applesauce, salt, baking soda, cinnamon and nutmeg. Sift flour and baking powder together. Add to first mixture. Mix thoroughly. Roll out on board sprinkled with 1/4 c. flour and cut with floured cutter. Fry in deep fat at 365 degrees until brown; drain. Roll in sugar. These have a different flavor from ordinary doughnuts.

GERMAN SOUR CREAM TWISTS Mrs. Robert Fleming

3 1/2 c. all purpose flour
1 c. shortening, margarine
1 cake yeast
1 c. sour cream
1 whole egg
2 egg yolks
1 tsp. salt
1 tsp. vanilla
1 c. sugar to use when rolling out dough

GERMAN SOUR CREAM TWISTS (Continued)

shortening as for pie dough. Crumble yeast over sour cream, then mix it in cream. Add with eggs to flour mixture, then add salt and vanilla. Mix well with hands to form a stiff dough. Cover and let rise in cool place at least 2 hours. Sprinkle sugar on pastry board and on top of dough. Roll out into a square, folding dough 3 times, using the whole cup of sugar in rolling out to keep dough from sticking. Cut into strips 1 1/2-inch wide and about 4-inch long. Shape into twists. Bake on ungreased pan at 375 degrees, 20 minutes to 25 minutes. Makes about 36 twists.

COFFEE CAKE — Mrs. E. L. Davis

Cake Part:

2 c. flour
3/4 c. sugar
4 tsp. baking powder
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. cinnamon
1/4 c. butter
1 c. milk
2 eggs

Topping:

4 Tbsp. flour
1 c. brown sugar
1/4 c. butter
1/2 tsp. cinnamon

Sift together flour, sugar, baking powder, salt, nutmeg, cinnamon. Cut butter into mixture with a knife; add milk and unbeaten eggs. Spread in a buttered oblong pan and spread with topping made by blending the flour, brown sugar, butter and cinnamon with a fork.

STREUSEL COFFEE CAKE — Mrs. J. A. Hahn

1 1/2 c. flour
1/4 tsp. salt
1 egg
1/2 c. milk
3 tsp. baking powder
3/4 c. sugar
1/4 c. shortening
1 tsp. vanilla

Filling:

1/2 c. brown sugar
2 tsp. cinnamon
2 Tbsp. flour
2 Tbsp. melted butter
1/2 c. broken nut meats

Sift baking powder, salt, sugar and flour. Add well

STREUSEL COFFEE CAKE (Continued)

beaten eggs, butter and milk. Blend. Add vanilla.

Pour half of filling in pan, then add dough mixture and top with rest of filling. Bake at 350 degrees.

APPLESAUCE BROWNIES — Miss Lena Tylee

1/2 c. shortening
2 sq. unsweetened chocolate
1 c. sugar
2 eggs, well beaten
1/2 c. applesauce
1 c. sifted Gold Medal flour
1/2 tsp. double action baking powder
1/4 tsp. soda
1/4 tsp. salt
1/2 c. nuts, chopped
1 tsp. vanilla

Melt chocolate, blend in sugar, eggs, applesauce and vanilla. Sift in and stir together flour, baking powder, soda and salt. Fold in 1/2 c. nuts, chopped. Spread in greased and floured square pan. Bake 35 to 40 minutes in moderate oven, 350 degrees or until top springs back when lightly touched. While hot, cut in oblong pieces and remove from pan with spatula.

BASIL HONEY CAKES - Christmas Cookies — Mrs. Kenneth Judkins

1 lb. strained honey
4 oz. butter
Grated rind 1 large lemon
8 oz. unbleached almonds, cut lengthwise
4 oz. soft citron, cut fine
1 1/2 tsp. soda
1 tsp. cinnamon
1/4 tsp. cloves
3 1/2 c. flour
1/2 tsp. salt

Melt butter, add honey and bring to a full boil. Cool to lukewarm. Add lemon, nuts, citron and dry ingredients. Let dough stand overnight at room temperature or several days in a cool place, 50 deg. Roll about 1/4-inch thick and cut into rectangles 1x1 1/2-inch. Bake in moderate oven, 350 degrees until light brown, about 15 minutes. Ice while warm, using 3/4 lb. Confectioners' sugar, 2 Tbsp. honey, 1/2 tsp. vanilla, salt and hot water enough to spread.

CHRISTMAS COOKIES — Mrs. K. G. Robinson

1 c. sugar
1/2 c. shortening
1 egg
3 c. flour
3 tsp. baking powder
1/2 tsp. salt

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1/2 tsp. lemon extract, optional
1/2 c. milk

Cream sugar and shortening. Add beaten egg, flavoring and milk. Sift flour, measure, sift again with baking powder and salt; add to the other ingredients; chill. Roll to 1/4-inch thickness, cut in desired shapes and bake for 8 to 10 minutes at 375 degrees. Ice with any desired icing and decorate to taste.

DATE BARS

Mrs. Roy Canfield

1 c. Confectioners' sugar
1 Tbsp. shortening, melted
1/4 c. sifted flour
1/4 tsp. salt
1 c. nuts
3/4 c. dates
1 tsp. vanilla
1/2 tsp. baking powder

Beat eggs until light; add sugar and shortening. Blend well. Sift dry ingredients together and add. Add dates, nuts and vanilla. Blend well and pour into shallow cake pan. Bake in slow oven, 325 degrees about 25 minutes. Cut in bars and roll in Confectioners' sugar.

DATE AND PECAN COOKIES

Mrs. Elmer Zarney

4-5 oz. pecan halves
1/2 c. soft shortening
1 1/4 c. brown sugar, packed in cup
1 egg
2 Tbsp. hot water in which is dissolved 1/4 tsp. soda
1 3/4 c. sifted flour
2 tsp. double action baking powder
1/2 tsp. each salt, ginger, cinnamon, cloves, nutmeg
1/3 c. dates, cut up
1/3 c. pecans, chopped

Mix together thoroughly shortening, sugar, egg; stir in the hot water in which the soda is dissolved. Sift together and stir in the flour, baking powder and spices. Stir in the dates and chopped pecans. Roll in small balls, size of a walnut. Place 2-inch apart on greased baking sheet. Place a pecan half on top of each cookie, flattening slightly. Bake 10-12 minutes in moderate oven, 375 degrees. Makes 4-5 dozen cookies.

DATE NUT PINWHEELS — Mrs. Claude Hatch

1/2 c. soft shortening
1 c. brown sugar
1 egg
1 Tbsp. sweet or sour cream
1/2 tsp. vanilla
Mix together thoroughly.

Sift together and stir in:
1 3/4 c. flour, sifted
1/2 tsp. soda
1/2 tsp. cream of tartar
1/8 tsp. salt

Mix together until smooth. Divide dough in 2 parts. Place a piece of waxed paper over pastry board or cloth. Then, roll each piece of dough into rectangle about 11x7-inch. Spread each rectangle with half of the Date-Nut mixture. Roll up tightly, beginning at wide side by lifting the waxed paper to roll dough. Wrap each roll in waxed paper and chill several hours, preferably overnight. Cut in 1/4-inch slices, place on lightly greased baking sheet. Bake about 10 minutes in moderately hot oven, 400 deg. Makes about 5 dozen cookies.

Date-Nut Filling: Place in saucepan:

3/4 lb. moist pitted dates, cut up
1/3 c. sugar
1/3 c. water

Cook until slightly thickened, stirring constantly. Remove from heat; cool. Stir in 1/2 c. nuts, finely chopped.

HUNGARIAN BUTTER COOKIES — Mrs. Frank Szilazyi

12 hard boiled eggs
1 lb. butter
12 Tbsp. sugar
1 lemon rind
6 c. flour

Add 2 raw eggs
Take unbeaten egg whites. Put in a dish. Use ground walnuts to dip the cookies in the whites and nuts.

Mix flour and butter like pie dough. Add the hard cooked yolks and put through a strainer. Then, add the lemon rind, then add the sugar, then last, add the raw eggs. Then, knead it together and take little amounts on floured board. Then, roll and cut with different shaped cookie cutters. Bake about 12 minutes. Put on cookie sheets.

NUT COOKIES — Ada West

1 c. brown sugar
1/2 c. shortening
1 tsp. baking powder
1/2 tsp. soda

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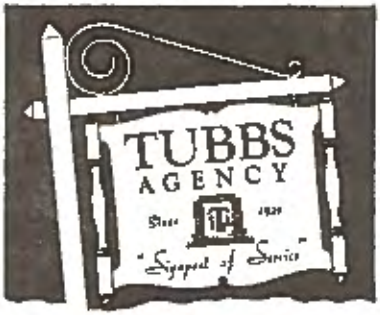

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NUT COOKIES (Continued)

1 1/2 c. flour
1 tsp. vanilla
1/2 c. walnut meats

Mix as given. Drop from spoon. Makes about 30 cookies. Bake at 375 degrees.

OATMEAL DROP COOKIES Mrs. Wm. Scherbarth, Jr.

1/2 c. sugar
1/2 c. brown sugar
1/2 c. soft shortening
1 egg
1 1/2 tsp. grated lemon rind
3 Tbsp. molasses
1/2 tsp. vanilla
1 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 c. rolled oats
1/2 c. seedless raisins
1/2 c. walnuts, cut up

Combine sugars, shortening, egg, lemon rind, molasses and vanilla. Sift flour, soda and salt; add to sugar mixture, then add rolled oats, raisins and nuts. Blend well, chill 1/2 to 1 hour. Drop by tsp. in cookie sheet. Bake 8-10 minutes at 400 degrees.

PEANUT BUTTER COOKIES Mrs. Evelyn Thomas

1/2 c. shortening
1 c. peanut butter
1 c. brown sugar
Pinch salt
2 eggs
2 tsp. soda, dissolved in little water
1 tsp. vanilla

Shape in little balls. Press each one down with a fork, criss-cross. Bake in oven about like a layer cake.

PINEAPPLE DROP COOKIES Rose Warner

1/2 c. butter or Crisco
1/2 c. brown sugar
1/2 c. granulated sugar
1 egg
2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1/2 c. crushed pineapple, with juice
1/2 tsp. vanilla

Mix all together. Drop with tsp. on oiled pan and bake at 400 degrees for 10 minutes.

REFRIGERATOR PINEWHEELS - Date Cookies

Mrs. W. Wayne Anderson

Mix:
4 c. flour
2 c. brown sugar
1 c. shortening
1 1/2 tsp. salt,
1 1/2 tsp. soda,
beaten together
3 eggs
1 tsp. vanilla

Filling:
1 c. water
1 c. sugar
2 1/2 c. dates, chopped
1 tsp. salt
1 c. chopped nuts
Cook 10 minutes and cool.

Divide into 4 parts. Roll as thin as possible. Spread with Date-Nut filling and roll up. Wrap in waxed paper. Store in refrigerator and bake when you wish at 400 degrees, 10 minutes.

Write Extra Recipes Here:

DUTCH APPLE CAKE

Mrs. Charles Anderson

2 c. enriched all purpose flour
3 tsp. baking powder
1/2 tsp. salt
2 Tbsp. sugar
4 Tbsp. shortening
1 egg, beaten
2/3 c. milk
2 c. apples, sliced
2 Tbsp. softened butter or margarine
1/4 c. sugar
1 tsp. cinnamon

Sift flour, measure; add baking powder, salt and sugar; sift into mixing bowl. Add shortening and cut in with pastry blender or 2 knives until mixture looks like coarse meal. Combine egg and milk; stir into flour mixture with fork. Spread in greased pan, 8x8x2-inch or 9-inch deep layer cake pan. Pare, core and slice apples. Arrange slices in rows and press into top of dough; spread with butter. Mix sugar and cinnamon; sprinkle over apples. Bake in hot oven, 400 degrees for 35 to 40 minutes.

GOLD YELLOW CAKE

Mrs. Fred W. Hostetler

11 egg yolks
2 c. sugar
1 c. milk, scalded
2 1/4 c. cake flour
2 tsp. baking powder
1/4 tsp. salt
1/2 c. melted butter
1 tsp. vanilla

Beat yolks and sifted sugar until light; add hot scalded milk, then flour sifted with baking powder and salt. Gently fold in melted butter. Bake in a 9x12-inch cake pan in slow oven, 325 deg., 45 minutes, gradually increasing

GRANDMOTHER'S CHOCOLATE CAKE

Mrs. Harriet Masi

1 c. sugar
2 eggs
1/2 c. butter
2 sq. chocolate
1/2 c. milk
1 c. flour
1/2 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla
1/4 tsp. salt

Melt chocolate and fat over hot water. Sift dry ingredients; put all together and beat for 5 minutes. Bake in layers.

JAM CAKE

Mrs. Blake McDowell

4 eggs, save whites of 2 for frosting
1 c. sugar
2/3 c. butter
1/2 c. hot coffee
1 tsp. soda in coffee
1 tsp. cloves and cinnamon
2 c. flour
1 c. jam in last, red raspberry is best

RED DEVIL'S FOOD CAKE

Mrs. Carter Bennett

1/4 c. butter
1 c. sugar
1 egg
2 sq. chocolate, melted
1 tsp. vanilla
1 1/2 c. cake flour
1/4 tsp. salt
1 tsp. soda
1 c. sour milk or buttermilk

Cream shortening, sugar, egg, chocolate and vanilla. Beat until fluffy. Add flour, sifted with salt and soda, alternately with the milk. Bake in a moderate oven. Especially good as a loaf cake.

ADAMS APPLE OR GARDEN OF EDEN PIE

Mrs. Hugh J. Lucas

5 or 6 tart apples
3/4 c. sugar
1 Tbsp. flour
1 tsp. cinnamon
1/2 tsp. salt
2 Tbsp. butter

Cheese Pastry:

2 c. flour
1/2 c. shortening
3/4 tsp. salt
1 c. grated American cheese
6 or 8 Tbsp. water

Prepare and slice apples. Mix with other ingredients. Bake in the cheese pastry at 450 degrees for 20 minutes, or until it begins to brown, lower heat to 350 deg.; bake 20-30 minutes longer or until apples are soft.

BUTTERSCOTCH PIE — Mrs. May Aylard

450 degrees for crust. Time: 12-15 minutes.

1 1/2 c. brown sugar
3 Tbsp. water
3 c. milk
7 Tbsp. flour, level
3 egg yolks
4 Tbsp. butter
1 tsp. vanilla

Cook the brown sugar and water together until a syrup is formed. Put in top of a double boiler and place over boiling water. Add some of the cold milk to the flour until it makes a thin smooth paste. Combine the beaten egg yolks with remainder of the milk and add these 2 mixtures, 1 at a time to the syrup, stirring constantly. Let cook over a surface burner, stirring until it has thickened and is smooth. Add butter and flavoring last. When mixture has become thickened, put it in the baked pastry shell and cover with a meringue.

CHOCOLATE MARVEL PIE — Janet Dannley

1 pkg. semi-sweet chocolate bits
3 Tbsp. milk
? Tbsp. sugar
Melt and blend together over hot water; cool.
1 tsp. vanilla
4 eggs

Add egg yolks one at a time, beating well after each addition. Add vanilla. Fold stiffly beaten egg whites into the chocolate mixture. Pour into cooled, baked pie shell, 9-inch. Chill several hours. Top with whipped cream.

CRUSTLESS APPLE PIE — Mrs. J. Davis

6 medium sized tart apples
1/3 to 1/2 c. sugar
1 tsp. cinnamon
1/2 c. water
Cook about 5 minutes and put in pie pan, the above.
6 Tbsp. butter
1/2 c. brown sugar
1 c. flour
1 tsp. baking powder
1/2 tsp. salt

Sift flour, baking powder, salt together. Work in sugar and shortening until crumbly. Put over top of apples. Bake about 45 minutes in a moderate oven.

LEMON CAKE PIE

Mrs. Rendon H[illegible]

Grated rind 1 lemon and add juice
1 c. sugar
3 Tbsp. flour, rounded
2 egg yolks
2 tsp. melted butter, level
1 c. sweet milk

Beat whites of 2 eggs and add to the mixture of the above ingredients. Pour into partly baked pie shell and bake about 40 minutes. Should be light brown on top.

LEMON CREAM PIE

Ethel Koppes

2 c. water
1 Tbsp. butter

Bring to boil in saucepan. Add:

Grated rind 1 lemon
Juice 1 lemon
1 c. sugar
3 Tbsp. cornstarch
2 egg yolks
1/2 tsp. salt

Stir ingredients together, then add slowly to boiling water. Stir until thick, then cool while making meringue. Fill baked pie shell and bake meringue 15 minutes at 325 deg.

PUMPKIN CHIFFON PIE

Mrs. C. E. Jone[illegible]

1 cooked, baked 9-inch pie shell
1 Tbsp. gelatin
1/4 c. cold water
1 c. brown sugar, scant, packed in cup
1/2 tsp. salt
2 tsp. cinnamon
3 egg yolks
1/2 tsp. allspice
1 1/4 c. cooked pumpkin
1/4 c. milk

Soak gelatin in cold water. Then, mix brown sugar, salt and spice together in top of double boiler. Stir in pumpkin. Now, beat egg yolks and milk and blend egg yolks and milk into pumpkin mixture and mix thoroughly. Place over boiling water; cook until mixture thickens and flavors are blended, about 10 minutes. Remove from heat and put in gelatin. Use rotary egg beater to blend completely. Cool mixture until it begins to set, 15-20 minutes, then beat until fluffy. Make a stiff meringue by beating egg whites with cream of tartar until stiff enough to hold a point. Then, gradually beat in sugar, until meringue is stiff and glossy. Fold the meringue into fluffy pumpkin mixture; pile lightly into cool baked pie shell. Chill in

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PUMPKIN CHIFFON PIE (Continued)

refrigerator until ready to serve.

Meringue:

3 egg whites
1/4 tsp. cream of tartar
6 Tbsp. granulated sugar.

RHUBARB PIE — Mrs. G. A. Nichols

1 c. sugar
2 Tbsp. flour
1 egg
2 c. rhubarb
1 tsp. vanilla

Topping:

1/3 c. butter
1/2 c. brown sugar
3/4 c. flour

Mix flour and sugar. Stir in 1 egg. Add vanilla and rhubarb. Place above mixture in pie shell, not baked.

Topping: Cream butter and brown sugar. Work in flour. Place above mixture on top of ingredients already in pie shell. Bake in hot oven, 450 degrees for 15 minutes, then 350 degrees for 30 minutes.

TART RAISIN PIE — Mrs. Harriet Masi

1 1/2 c. stewed raisins
1 c. apple, cut fine
2 Tbsp. flour
1/4 c. water or raisin juice
3/4 c. sugar

Mix. Pour in pie tin lined with rich crust. Dot with butter. Put on top crust and bake 40 minutes in 400 deg. oven.

STRAWBERRY PIE GLACE' — Mrs. Gladys Barnes Pfarr, Texas

1 qt. strawberries, wash, hull
1 c. sugar
3 Tbsp. cornstarch
3/4 c. water
1 cooked pie shell

Blend water with sugar and cornstarch, thicken over fire. Add 1/2 of berries to hot mixture. Other half of berries, put in a baked pie shell, then pour hot mixture over the berries. Serve with whipped cream topping.

Write Extra Recipes Here:

Desserts

APPLE COBBLER

Mrs. R. B. Fisher

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. sugar
1/4 c. butter
1 egg
1 qt. tart apples, sliced
3/4 c. sugar
Butter, size of walnut
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. sweet milk

Sift dry ingredients and cut in butter. Beat egg and add milk. Add to dry ingredients. Cook apples with a little water, enough to heat through. Add sugar and seasonings. Pour into buttered baking dish. Drop batter from spoon over the top. Bake in moderate oven, putting on top rack to brown. Time: 30-45 minutes.

APPLE CRISP PUDDING

Mrs. Stephen Smith

1 tsp. cinnamon
7 Tbsp. butter
1 c. sugar
3/4 c. flour

Peel and core 6 or 8 apples and cut in slices 1/4-inch thick, 4 apples.

Butter casserole; add apples; pour over the water and add cinnamon. Work together sugar, flour and butter until crumbled. Spread over apple mixture and bake uncovered. Serve while warm with whipped cream and marshmallow.

APPLE TART — Mrs. C. W. Fisher

1 egg, beaten
3/4 c. sugar
1 unpeeled apples, cut fine
1 c. black walnuts, chopped or pecans
5 Tbsp. pastry flour
1 tsp. baking powder, heaping
1/4 tsp. salt
1 tsp. vanilla

Beat egg; add sugar and apples. Then, add flour, baking powder, salt, vanilla and nut meats. Mix and bake in a moderate oven.

APRICOT ICE — Mrs. Harriet Masi

1/2 lb. dried apricots
2 oranges, juice
2 lemons, juice
2 c. sugar
4 c. water

Soak and cook apricots using very little water. Boil sugar and water for 10 minutes to make syrup. Put the apricots through sieve. Then, mix all ingredients and freeze. Stir at end of first second and third half hours, by which time mixture should be getting firm. Turn freezer to medium and hold for use.

CHOCOLATE NUT CRUNCH — Mrs. A. Abramoska

2 c. vanilla wafer crumbs
1 c. California walnuts, chopped
1/2 c. butter or fortified margarine
1 c. Confectioners' sugar
3 egg yolks, well beaten
1 1/2-1 oz. sq. unsweetened chocolate, melted
1/2 tsp. vanilla
3 egg whites, beaten stiff

Combine crumbs and nuts. Line bottom of 9-inch square pan with half of the crumb mixture. Thoroughly cream butter and sugar; add egg yolks. Add chocolate and vanilla. Mix well. Fold in stiffly beaten egg whites. Spread over crumb mixture. Top with remaining crumb mixture. Chill in refrigerator overnight. Cut in squares. Serves 9.

COTTAGE PUDDING — Mrs. C. J. Anderson

1 c. sugar
1/2 c. shortening
1 egg
1 c. milk
1 tsp. soda dissolved in milk
2 tsp. cream of tartar in
2 c. flour
Vanilla
Salt

COTTAGE PUDDING (Continued)

Bake at 350 degrees. Sprinkle cake with a little sugar before baking. Bake in loaf pan and cut in squares to serve with following sauce: Mix:

1 Tbsp. butter
2 Tbsp. flour
1 c. sugar

Pour on boiling water and bring to boil.

DESSERT ROLL — Mrs. E. L. Davis

1/2 lb. dates
1/2 lb. marshmallows
1/2 lb. graham crackers
1/2 c. whipping cream
1 c. nuts

Chip marshmallows, dissolve in the thick cream. Do not whip cream. Add dates, finely chipped and finely chopped nuts. Mix this well and add 3/4 of graham crackers that have been put through food grinder; knead well. Form into a roll and coat with crumbs by rolling in remaining crumbs. Place on waxed paper and place in refrigerator overnight or longer as it keeps well. When ready to serve, slice crosswise and garnish with whipped cream, a cherry and chopped nuts.

FROZEN LEMON DESSERT — Mrs. George Gifford

4 eggs
1/2 c. sugar
Juice and rind 1 lemon
1/2 pt. heavy cream
Vanilla wafers

Separate eggs. Beat yolks until thick. Add 1/2 c. sugar, juice and lemon rind. Beat egg whites; add to above mixture with whipped cream. Roll vanilla wafers and put in bottom of freezing tray. Pour mixture over crumbs, adding crumbs over top and freeze.

GRAHAM CRACKER DELIGHT — Mrs. C. B. Riegger

12 graham crackers, crushed
1 tsp. baking powder
1 c. sugar
3 egg yolks, beaten
1 tsp. vanilla
1 c. nuts

Mix and fold in 3 egg whites. Bake in moderate oven 350 degrees, 20 to 30 minutes.

GRAHAM CRACKER DESSERT — Mrs. E. F. Kraver

1/2 lb. graham crackers
3/4 lb. marshmallows
1/2 lb. dates
1/2 lb. walnuts
1/2 pt. whipping cream

Chop; mix; freeze. Top with whipped cream. 10 servings.

HOT FUDGE PUDDING — Mrs. Orra A. Nichols, Jr.

2 tsp. baking powder
1/2 tsp. salt
2 Tbsp. cocoa
2 Tbsp. melted shortening
1 c. brown sugar
1 3/4 c. hot water
1 c. sifted Gold Medal flour
3/4 c. sugar
1/2 c. milk
1 c. nuts, chopped
4 Tbsp. cocoa

Mix flour, baking powder, salt, sugar, cocoa mixture together. Stir in the milk and melted shortening. Blend in the nuts. Spread in 9-inch square pan and sprinkle with brown sugar and cocoa. Pour over entire batter 1 3/4 c. hot water. Temperature: 350 deg. Time: Bake 45 minutes. Makes 9 servings.

LEMON RICE PUDDING — Melva H. Smith

3 c. milk
1/2 c. raw rice, soaked overnight

Cook in double boiler until rice is all cooked into the milk. Then, add:

1/2 c. sugar
3/4 tsp. salt
Juice and rind 1 lemon
Yolks 2 eggs, slightly beaten

Return to double boiler and cook a little longer. Beat egg whites, add 1 Tbsp. sugar, put on top of pudding and brown in the oven.

MAPLE MOUSSE — Mrs. George Abbott

2 c. heavy cream
2/3 c. maple syrup

Whip cream until it stands. Fold in syrup with a spoon and pour in refrigerator tray and freeze or freeze in regular freezer.

$1,000 APPLE DAPPLE PUDDING - $1000 Winner--Best of Class Winner, Wisconsin — Mrs. Imogene Sorensen

Combine.....	1 c. Pillsbury's flour
	1/2 c. sugar
	1/2 c. brown sugar
	1/4 tsp. salt
	1 tsp. cinnamon
	1 tsp. grated lemon rind
Cut in.....	1/2 c. butter

Cut in butter until mixture resembles coarse meal. Spread half of mixture in bottom of well greased, 12x8x2-inch pan.

Combine.....	4 c. apples, pared and sliced
	1/2 c. almonds, chopped
	1/2 c. raisins
	1 tsp. cinnamon
	1 Tbsp. lemon juice
	1/2 c. sugar
	1 tsp. almond, if desired

Spread over mixture in bottom of pan. Cover with remaining crumb mixture. Bake in moderately hot oven, 400 degrees F., 25 to 35 minutes. Cut into squares. Serve warm with whipped cream.

PINEAPPLE DESSERT — Mary Claggett

1 1/2 c. Confectioners' sugar	1 box lemon Jell-O
1/4 lb. butter	1 can crushed pineapple
2 eggs	1/2 c. nuts
	25 graham crackers

Cream together Confectioners' sugar and butter. Beat egg yolks until thick. Combine with first ingredients; beat well. Mix together Jell-O and crushed pineapple and boil 1 minute. Cool. Add stiffly beaten egg whites and nuts. Combine all ingredients. Roll crackers. Put 1/2 crumbs in bottom of pan, add filling and cover with remaining crumbs. Put in refrigerator overnight. Serve with whipped cream.

Write Extra Recipes Here:

Candy, Jelly, and Preserves

FUDGE — Mrs. E. E. Watters

4 1/2 c. sugar
1 large can Pet milk
1/3 lb. oleo

Bring above to boil and boil 8 minutes, stirring all the time. Add:

1 jar marshmallow cream
3 pkg. chocolate chips
1 tsp. vanilla
1 c. nut meats

Mix and pour into buttered trays. Makes 5 lb. Cost: $1.25.

TAFFY — Mrs. Stanbery J. Nichols

1 c. molasses
1 c. maple syrup or dark Karo
1 c. sugar
1 Tbsp. vinegar
2 Tbsp. butter
Pinch salt

Stir until dissolved. Cook to 260 degrees. Pour onto buttered board or plate to cool slightly. Pull until it whitens, then cut in pieces and wrap each piece separately in waxed paper.

POPCORN BALLS — Mrs. Stanbery J. Nichols

1 1/2 c. brown sugar
2 Tbsp. white corn syrup
2/3 c. rich milk

POPCORN BALLS (Continued)

Boil and stir until a few drops in water forms a firm ball or 240 degrees. Pour over corn and shape into balls.

STRAWBERRY JAM — Mary Griesinger

1 full qt. berries
4 c. granulated sugar
Juice 1/2 lemon
1 tsp. butter

Stir and heat slowly. Cook 8 minutes fast. Stir, cool and cover with paraffin.

Write Extra Recipes Here:

CHEESE SANDWICHES — Mrs. H. M. Demuth

1/2 lb. cheese cubes
1 Tbsp. celery, chopped
2 Tbsp. pickles, finely chopped
2-3 Tbsp. salad dressing
1 Tbsp. chili sauce

Split wiener buns and stuff. Butter top of bun. Place in 350 degree oven for 10 minutes.

CHOCOLATE SAUCE — Esther Doswell

1 qt. water
4 sq. Baker's chocolate
2 Tbsp. cornstarch
2 tsp. vanilla
1 tsp. peppermint extract
2 c. granulated sugar

Mix sugar, cornstarch. Melt chocolate in double boiler. Add water and dissolve thoroughly. Add sugar and cornstarch and other ingredients. Cook until desired thickness, about 5 minutes. This may be stored indefinitely in refrigerator for use.

LEMON TOPPING FOR GINGERBREAD — Wanda Fisher

1/4 c. sugar
3/4 c. sugar
1/8 tsp. salt
3/4 c. water
2 egg yolks
2 tsp. butter or margarine
1 tsp. grated lemon rind
1/4 c. lemon juice
2 egg whites
1/4 c. sugar

Measure flour, sugar and salt into a saucepan; stir in water; cook over direct heat, stirring constantly; boil 1

LEMON TOPPING FOR GINGERBREAD (Continued)

minute. Slowly stir half the mixture into egg yolks, return all to saucepan; boil 1 minute longer, stirring constantly. Add butter, lemon rind and juice; cool.

Beat egg whites until frothy throughout. Add sugar gradually, beating it in as it is added. Fold in cooked and cooled lemon filling. Chill an hour before serving on ginger cake. Good also on chocolate cake.

MUSTARD DRESSING - Delicious with Ham

Mrs. Geo. F. Reinhardt

2 eggs, well beaten
1 can Borden's Eagle Brand milk
2/3 c. vinegar
1/2 tsp. salt
1/4 c. dry mustard

Add milk to beaten eggs, make a paste with the mustard, salt and vinegar and mix with the eggs and milk. Do not cook. Keep refrigerated.

QUICK FUDGE SAUCE

Mrs. Mary Lou Rapp

2 sq. chocolate
1 can Borden's Eagle Brand milk

Combine chocolate and milk in double boiler. Heat, serve warm or cold.

Write Extra Recipes Here:

HINTS ON COOKING FROZEN FOODS

VEGETABLES

In cooking any frozen vegetable it is necessary to bring to the boiling point as quickly as possible to preserve flavor, color and vitamins. Do not thaw before cooking. The one exception is corn on the cob, which should always be thawed.

FRUITS

Do not remove frozen fruits from the package before you are ready to use them. Otherwise they will discolor and lose the fresh flavor. Most fruits are best when thawed just enough to melt the ice crystals. Fruits that are to be cooked should not be thawed. Instead, follow the same procedure as for vegetables.

MEATS

With the exception of large cuts, which may not cook evenly, meats may be cooked when solidly frozen. Cooking must be done at a low temperature and the time lengthened. If thawing is preferred, thaw as slowly as possible, as less moisture and flavor will be lost.

MENUS FOR QUICK MEALS FROM THE FREEZER
(Based on commercially frozen foods)

LUNCHEON	DINNER
	1.
Corn chowder	Perch float
Tossed green salad	Asparagus spears - cole slaw
Toast sticks	Frosty fruit cup
Pineapple	Applesauce
Cookies	Mint sherbet
	2.
Broiled cod in summersauce	Fish Florentine
Mixed vegetables	French fried potatoes
Peach shortcake	Vegetable relish sticks
	Dolly Madison cake
	3.
Corn and ham broil	Ocean perch piquant
Green beans, French style	French fried potatoes
Rhubarb with dumplings	Baked corn
	Orange sherbet

QUICK MEALS FROM THE FREEZER (Continued)

4.

Oyster stew
Bermuda salad bowl -
Cauliflower frozen
Crusty rolls
Apple pie

Skillet-fried fish
Epicurean Brussels sprouts
Cottage potatoes
Rolls
Ice cream puffs

RECOMMENDED VARIETIES OF VEGETABLES FOR HOME FREEZING

ASPARAGUS
Martha Washington
Mary Washington

BEANS - GREEN
Blue Lake
Kentucky Wonder

BEANS - GREEN SHELL
French Horticultural
Lowe's Champion

BEETS
Crosby
Detroit Dark Red

BROCCOLI
Italian Green Sprouting

BRUSSELS SPROUTS
Half Dwarf Improved
Long Island Improved

CARROTS
Amsterdam Coreless
Nantes Coreless
Red Cored Chantenay

CAULIFLOWER
Early Snowball
Forbes
Perfection

CORN
Golden Bantam
Country Gentleman
Crosby Hybrid

EGGPLANT
Black Beauty

PARSNIPS
Hollow Crown

PEAS
Alderman
Shasta
Thomas Laxton

SPINACH
Broadleaf
Hollandia
King of Denmark

SQUASH
Summer Crookneck

SWISS CHARD
Fordhook
Lucullus

TURNIPS
White Glove
Purple Top Strapleaf
Purple Top Rutabagas

LOW COST DIET MENUS

1.	2.
BREAKFAST	
Oatmeal with sliced banana Toast Coffee Milk for children	Sliced oranges Breadcrumb pancakes with corn syrup Coffee Milk for children
LUNCH	
Cream of potato soup Peanut scrapple Dried fruit Brown Betty Tea	Baked hominy and cheese Wilted lettuce with bacon Oatmeal muffins Canned peaches
DINNER	
Cabbage stuffed with chopped beef Baked potatoes Canned tomatoes Gingerbread - sour milk Applesauce - Milk	Dried green-peas soup Scalloped carrots and onions Cornbread Steamed molasses pudding with lemon sauce Tea

SAMPLE REDUCING DIET MENUS

1.	2.
BREAKFAST	
Orange juice Whole-wheat toast, 1 slice Jam, 1 Tbsp. Coffee - no sugar or cream	1 egg, boiled or poached Melba toast, 2 slices Coffee
LUNCH	
Banquet salad with mineral oil mayonnaise Cornmeal crisps - salad wafers Canned pears Skim milk or buttermilk, 1 glass	Tomato juice Celery root and stringbean salad Rycrisp with cottage cheese Coffee jelly

SAMPLE REDUCING DIET MENUS (Continued)

DINNER

Broiled fish - nonfatty
Spinach
Tomato and cucumber salad, French dressing
Rycrisp
Pineapple sherbet
Oatmeal macaroons, 2
Demitasse

Beef bouillon
1 lamb chop
Green peas, small serving
Fresh fruit salad with French or mineral oil dressing
One-egg cupcake - 1, not iced

MENUS FOR GAINING WEIGHT

BREAKFAST

1.

Baked apple
Malt breakfast cereal with cream
Griddle cakes and syrup
Coffee

2.

Yellow cornmeal mush with stewed raisins and thin cream
Graham muffins - Jam
Coffee or milk

LUNCH

Minute rarebit on toast
Asparagus, buttered
Peanut butter biscuits
Stuffed prune and orange salad
Milk

Casserole of dried Lima beans
Scalloped cauliflower and tomatoes
Mixed greens - Roquefort cheese dressing
Milk

DINNER

Cream of carrot soup
American goulash
Apple sweet potatoes
Canned corn
Apricot and banana salad
Graham date bread
Tea

Pineapple juice
Smothered pork chop
Baked potato
Scalloped cabbage
Danish apple pudding with whipped cream
Demitasse

SAMPLE MENUS FOR VITAMIN-RICH DIETS

1.	2.
BREAKFAST	
Orange juice	Fresh berries
Corn Flakes with top milk	Puffed Wheat with top milk
Wheat-germ muffins	Boiled egg
Strawberry jam	Toast - whole-wheat or enriched bread
Coffee or milk	Coffee or milk
LUNCH	
Vegetable meat broth	Tomatoes stuffed with liver
Cheese fondue	Swiss salad
Celery - Creole style	Whole-wheat or enriched bread
Canned loganberries	Cantaloupe
Honey-Bran cookies	Milk
Milk	
DINNER	
Apricot Nectar	Cream of onion soup
Braised beef heart	Savory meat loaf
Green Lima beans	Baked potato
Kohlrabe	Baked winter squash
Jellied tomato salad	Lettuce salad - French dressin
Whole-wheat or enriched bread	Whole-wheat or enriched bread
Carrot custard pie	Upside-down cherry puffs

SAMPLE MENUS FOR MINERAL-RICH DIETS

1.	2.
BREAKFAST	
Stewed dried figs on Triscuit - thin cream	Orange juice
Poached egg on toast	Oatmeal with thin cream
Coffee or milk	Toast - whole-wheat or enriched bread
	Coffee or milk
LUNCH	
Casserole of tomato, corn and cottage cheese	Beef broth
Mustard greens	Liver loaf
Canned pineapple	Broccoli with tomato salad
	Graham crackers

Soybean muffins
Milk
Maple cornstarch pudding
Tea

DINNER

Steak and kidney pie
Baked potatoes
Cauliflower with cream sauce
Romaine with Roquefort cheese dressing
Walnut-apricot steamed pudding with orange hard sauce
Demitasse

Fricassee of chicken, with giblets in gravy
Scalloped potatoes with cheese
Beets, cooked with tops
Eden salad
Chocolate chip oatmeal cookies
Milk

AMOUNTS TO SERVE 25

Tea	1/2 c. tea, 1 1/2 gal. water
Coffee	3/4 lb. coffee, 1 1/2 gal. water
Cream	3 cups
Raised rolls	2 lbs. (8-9 c.) flour, 3/4 oz. compressed yeast
Butter or margarine	3/4 lb.
Salads - potato, chicken, etc.	4-5 qts.
Cabbage - salad	4 lbs.
buttered	7 lbs.
Potatoes, mashed	1/2 peck
Baked beans	3 qts. or lbs. dry beans
Chicken pie	2 1/4 qts. cooked, diced chicken or 3 chickens, approximately 5 lbs. each, dressed
Baked ham	10 lbs.
Oyster stew	1 1/2 gal. milk, 2 qts. oysters
Meat loaf	5 lbs. ground meat
Frozen peas	4 - 4 1/2 lbs.
Frozen Lima beans	4 - 4 1/2 lbs.
Frozen asparagus	4 - 4 1/2 lbs.
Frozen broccoli	4 1/2 - 5 lbs.
Frozen cauliflower	4 1/2 - 5 lbs.
Frozen spinach	4 1/2 - 5 lbs.
Frozen snap beans	4 lbs.
Frozen corn	4 lbs.

BIRTHDAYS TO REMEMBER

Name	Address	Birthdate

CHRISTMAS CARD LIST

Name Address