

Bicentennial Cookbook



Holy Trinity Episcopal Church
446 Hamilton Street
Southbridge, Massachusetts

Holy Trinity Episcopal Church, although located in Southbridge, serves the Tri-community area of Sturbridge, Charlton, and Southbridge, with others of its Parish family coming from the surrounding towns. Southbridge is located in the south central part of Massachusetts and about 5 miles from Old Sturbridge Village. It is a very active and friendly Parish Church.

The first Episcopal Mission was started in 1871 but because of business conditions many of its families left the area and a second attempt was made in 1875. When the Edwards Building, where the services were being held, burned down this attempt failed. A third attempt was made in 1879 and still another in 1891 but these also failed. In 1905 a Mission was established in the then Masonic Building (since destroyed by fire and torn down) and regular services were held. Twenty persons were confirmed on May 14, 1905 by Bishop A. H. Vinton and in June 1905 its first Priest-in-charge, the Rev. Frederick W. Bailey, was appointed. In 1909 a building fund was started and land purchased on Hamilton Street for \$2000. In 1921, the then Hamilton Woolen Company offered to sell the Union Church Building and land for \$15,000 and in addition, the Parsonage and land for \$5000. It was voted to purchase this property, and Bishop Davies preached the first sermon in the new Church on May 1, 1921. The land previously purchased was sold for \$1500.

October 1, 1921, the Rev. Leigh R. Urban began his duties as Priest-in-charge and as the new Church created more interest, its Parish family began to grow. October 12, 1930, a fire damaged the Church severely so that during the renovation period services continued to be held at the Y. M. C. A. In April 1931, the rebuilt Church was opened for services and consecrated by Bishop Davies on September 19, 1931. The hurricane of September 1938 did only slight damage to the roof, but on July 20, 1940, the Church was again damaged by fire, this one more severe than the previous fire. On April 6, 1941, our Church reopened and Bishop W. Appleton Lawrence reconsecrated it.

Since then a new Rectory was purchased. The old Rectory was replaced by an attractive, well-equipped Parish Hall connected to the Church. The Undercroft was then renovated and a new, completely modern kitchen area installed.

You will notice that the first part of this cookbook includes a copy of the first cookbook published when Holy Trinity was a Mission. Each cookbook was typewritten by hand and not printed by machine; it was issued about 1912. This is now our second cookbook.

Holy Trinity Episcopal Church would like to thank its Parishioners, both present and those that have left the area, and their many friends, who have helped make this cookbook so successful.

HOLY TRINITY MISSION

RECIPE BOOK

Pudding Frosting

Blend $1\frac{1}{2}$ cups cold
milk - 1 Envelope Dream Whip
+ 1 pkg. Jello Instant

Pudding.
1 teas. Vanilla

Blend about 5 mins.

CIRCA 1912

COOKIES, BISCUITS, AND DOUGHNUTS

SHREWSBURY BISCUITS

4 oz flour
2 oz butter
1 egg
2 oz castor sugar
A little cinnamon

Cream butter and sugar together, add the flour and cinnamon. Mix to a smooth paste with the egg.

Roll out on floured baking board to about 1/8 of an inch in thickness. Cut in rounds, and bake in a slow oven 15 or 20 minutes.

Mrs. J. Buckley

NUT COOKIES

1/2 cup butter
1 cup sugar
2 eggs
2 large tablespoons cream
3/4 cup flour
Vanilla to flavor
1/2 cup chopped walnuts

Drop from a teaspoon, and bake in quick oven.

Mrs. J. Dresser

DOUGHNUTS

1 1/2 cups sugar
1 large spoon melted shortening
2 well beaten eggs
1 1/2 cups milk
2 teaspoons cream of tartar
1 teaspoon soda
A small pinch each of nutmeg and salt
Flour to roll
Fry in deep fat, and when cold roll in sugar.

POPOVERS

2 well beaten eggs
1/2 cup milk
1/2 cup flour
A pinch salt
To be baked in gem pans

Mrs. H. Hill

PICKLES AND PRESERVES

TOMATO CATSUP

1 peck ripe tomatoes, 4 onions, 2 peppers, 1 1/2
teaspoons salt, 1/2 cup brown sugar, 1 quart vinegar
Bottle while hot after straining it.

Mrs. W. Walters

MUSTARD PICKLE

1 pint small cucumbers	cut	in	small	pieces
1 pint small onions	"	"	"	"
1 pint green tomatoes	"	"	"	"
1 small cauliflower	"	"	"	"
6 green peppers	"	"	"	"

Cover the mixture with a weak brine for 24 hours
then scald in the same brine. Take 3 tablespoons
mustard, 1/2 tablespoon turmeric powder, 2 1/2
tablespoons flour, 1 pint sugar, 1 quart vinegar.
Put sugar, flour, and turmeric powder, together with
a little vinegar to moisten, then thicken by scalding
them. Pour over the peppers hot.

Mrs. T. Mitchell

SWEET TOMATO PICKLE

1 peck green tomatoes, and 6 large sliced onions.
Sprinkle with a cup salt, and let stand one night.
In the morning drain, and add to the tomatoes
2 quarts water and 1 quart vinegar. Boil 15 minutes,
then drain again, and throw the vinegar and water
away. Add to the pickle 2 lbs. sugar, 2 quarts
vinegar, and 10 tablespoons mixed whole spice.
Boil 15 minutes.

Miss A.M. Clarke

PICKLED RED CABBAGE

1 red cabbage, salt, vinegar, and pickling spice.
To every quart of vinegar add 1 tablespoon of
pickling spice. Take off the decayed leaves of the
cabbage and cut it across in very thin slices. Lay
them on a dish and strew them with salt. Then cover for
24 hours. Drain, and wipe with a clean soft cloth.
Put them in a jar and cover them with vinegar. Tie
pickling spice in a thin white cloth and put them in
with the cabbage and in a week or two the pickle will
be ready for use.

41 Mrs. G. Seddon,

CAKES

PERFECTION CAKE

1 cup granulated sugar
1/4 lb butter
1/2 cup sweet milk
1 1/2 cups flour
2 heaping teaspoons baking powder
flavor with lemon
Whites of 4 eggs beaten stiff. Add these last to
the other mixture.

Mrs. T. Comberbach

SOLID CHOCOLATE CUP CAKE

1 3/4 cups sugar
2 eggs
1/4 cup butter
1/2 cup milk
2 cups flour
3 teaspoons baking powder
1/3 cup cocoa in 1/3 cup boiling water
Put chocolate in last, flavor with vanilla, and stir
3 or 4 minutes.

Mrs. G. Hunt

QUISSET CAKE

1/2 cup butter rubbed to a cream with 1 1/2 cups sugar
Add yolks of 3 eggs well beaten, 2 tablespoons
of milk, 1 1/2 heaping cups flour, in which has been
sifted 2 level teaspoons of baking powder, 1/2 cup
milk, 6 tablespoons melted chocolate, and lastly
the whites of the eggs.

Mrs. F. Powers

ANGEL FOOD

Whites of 12 eggs
1 1/2 cups sifted powdered sugar
1 cup flour
1 teaspoon of cream of tartar
1 teaspoon vanilla
bake in moderate oven 45 minutes

Mrs. G. McKinstry

ENGLISH CHRISTMAS CAKE

1 1/4 lbs flour, 1 lb butter,, 1 lb eggs,, 1 lb sugar
1/2 lb currants, 1/3 lb sultana raisins, 10
drops essence lemon, 2 oz candied peel. Bake in
moderate oven 2 1/2 hours. Blanch almonds and
cover top of cake.

Mrs. G. Oddy

ENGLISH SEED CAKE

1 cup flour, 2/3 cup ground rice, 1/4 lb butter, 2
eggs, 1/2 cup moist sugar, 1 teaspoon baking powder,
a small quantity caraway seeds. Flavor with
essence of lemon, and mix with cold milk.

Miss L. Oddy

DEVILS FOOD

2 cups dark brown sugar, 1/2 cup butter, 2 cups flour,
2 eggs, 1/2 cup sour milk, 1 small teaspoon soda,
1/4 cake chocolate. Pour over this 1/2 cup boiling
water. Add a pinch of salt, and flavor with vanilla.
Bake in one pan.

ICING 2 tablespoons cream thickened with
pulverized sugar, flavor with vanilla, and spread on
cake while it is warm.

Miss I.M. Metcalfe

VANILLA SANDWICH

1/4 lb butter, 4 1/2 oz sugar, 6 oz flour, 3 eggs,
1 teaspoon baking powder.

Cream butter and sugar together, put in yolks of
eggs separately, add the whites, mix in the flour, add
baking powder, and add a few drops of vanilla.

FILLING 1 tablespoon cornstarch, 1 cup milk, 1 egg
and vanilla.

Mix the cornstarch in a drop of milk, and warm the
rest of the milk in a jar. When warm put in the corn-
starch and egg well beaten. Sweeten to taste, and

1 until it thickens. Then add the vanilla essence.
Cut cake when cold and put a layer or two of vanilla
filling between.

Mrs. T. Yates

DORCAS CAKE

Whites of 3 eggs, 1 cup sugar, 1/2 cup butter,
1/2 cup sweet milk, 2 cups flour, 1 teaspoon baking
powder, 1 teaspoon vanilla.
Bake in one cake.

Miss R.M.Rich, Charlton

SPONGE CAKE

Separate the whites and yolks of 6 eggs. Beat the
yolks to a cream, to which add 2 cups of sugar,
beating again from 5 to 10 minutes, then add part
of the beaten whites. Add next two cups flour in
which you have sifted 2 teaspoons of baking powder.
Mix gradually into the above ingredients,
stirring only enough to mix them well. Lastly add
the remainder of the whites of the eggs. Line the
tins with buttered paper and fill two thirds full.

Mrs. R.Yates

WALNUT BREAD

2 cups bread flour, 1/2 cup sugar, 2 teaspoons
baking powder, 1 teaspoon salt, 1/2 cup chopped
walnuts. Break 1 egg in a cup and fill with sweet
milk and mix with other ingredients. Let stand
1/2 hour in pan and bake 1 hour in moderate oven.

Mrs. J. A. Rice

ENGLISH SCONES

2 eggs, 9 oz sugar, 1 3/4 lb flour, 9 oz lard, 1 oz
baking powder, 6 oz sultanas, and candied peel.

Mrs. T. Kirkman

MUFFINS

1 cup milk, 1 egg, 1 teaspoon melted butter,
2 teaspoons sugar, 1 1/2 cups flour, 2 teaspoons
baking powder. Bake in gem pans in hot oven, 10 or
15 minutes.

Miss M. Rutherford

PIES
LEMON PIE

Line a pie plate with rich pastry and bake.
1 cup boiling water, 1 lemon, grated rind and juice,
1 cup sugar, 1 tablespoon cornstarch, yolks of 2
eggs. Cook this mixture until it thickens, and
pour on the baked crust. Cover with frosting made
of the white of 2 eggs. Sweeten to taste and flavor
with vanilla

Mrs. J. Pollard

SQUASH PIE

1 heaping cup squash, 1 cup milk, 1 tablespoon
cornstarch, 1 small half cup sugar, 1 egg, 2 dessert
spoons molasses, 1 teaspoon melted butter, and a
pinch of cinnamon and nutmeg.

Mrs. W. Walters

MOCK CHERRY PIE

1 cup cranberries, cut in halves, 1/2 cup chopped
raisins, 1 tablespoon flour, 1 teaspoon vanilla,
3/4 cup sugar, and a pinch of salt.
Cook until it thickens and bake in two crusts.

Mrs. F. Rowley

RHUBARB AND PINEAPPLE PIE

1 pineapple chopped fine, 1 cup rhubarb, cut in small
pieces. 2 cups sugar, 1 teaspoon flour, 1 egg
Beat well and bake between two crusts.
This will make two pies.

MRS. W. WALTERS

CANDY
DIVINITY FUDGE

2 cups sugar
1/2 cup Karo Syrup
1 cup chopped walnuts
1/2 teaspoon vanilla
Cook like ordinary fudge. Then fold in the well beaten white of an egg. Add vanilla and nut meats just before pouring to harden.

Miss G. Small

EVERTON TOFFIE

3 lbs. coarse sugar
1/2 lb. butter
1 pint water
Put sugar and water together in a pan and let boil for 20 minutes, then add the butter and boil 10 minutes longer. Test by dropping a little in water when it should be hard and brittle. Butter a flat dish and pour it out. When half set mark squares and break when cold.

Miss A. Kirkman

BROWN-SUGAR CANDY

3 cups brown sugar, 3/4 cup sweet milk, 1/2 teaspoon butter, 1 teaspoon vanilla, 1/2 cup nut meats.
Cook sugar, milk, and butter in a saucepan until a soft ball is formed when a little of the mixture is dropped in cold water. Then remove from fire, add nuts and vanilla, and beat mixture until it begins to thicken. Pour at once in a well buttered dish, and mark into squares when cold.

Mrs. G. Hunt

MARSHMALLOW FUDGE

1 1/2 squares chocolate, 2 cups sugar, 3/4 cup milk butter size of egg, and vanilla to flavor. Remove from fire when a drop of the mixture forms a soft ball when dropped in cold water, and stir until it hardens. Then pour the fudge into a dish the bottom of which has been covered with marshmallows cut fine.

Miss L. Bernheim

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

VEGETABLE TIME TABLE

Vegetable	Boiled	Minutes Steamed	Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

MEASUREMENT EQUIVALENTS IN METRIC MEASURE

1 cup	= 250 milliliters (ml)
1/4 cup	= 62 1/2 ml
1 teaspoon	= 5 ml
1 tablespoon	= 15 ml
1 pint	= 1.47 liter (l)
1 quart	= 0.95 l
1 gallon	= 3.8 l
1 liter	= 2.1 pint
1 liter	= 1.06 quart
1 liter	= 0.26 gallon

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, peneuche and cream candies

	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar	- 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar	- 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar	- 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 $\frac{3}{4}$ cups (approximately) all-purpose flour equals 2 cups cake flour.
- $\frac{2}{3}$ cups honey equals 1 cup sugar plus $\frac{1}{3}$ cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 $\frac{1}{2}$ cups corn syrup equals 1 cup sugar plus $\frac{1}{2}$ cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 $\frac{1}{2}$ cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- $\frac{1}{2}$ teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 $\frac{1}{2}$ cups equals No. 2 can
- 3 $\frac{1}{2}$ cups equals No. 2 $\frac{1}{2}$ can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals $\frac{1}{2}$ cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - $\frac{1}{4}$ c.; 8 T. - $\frac{1}{2}$ c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about $3\frac{1}{4}$ to $3\frac{1}{2}$ cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream

4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage

5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip

4 large cans crushed
pineapple
2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals
3/4-inch biscuits

2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef
60 lb. potatoes
36 pies

Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings

75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce

3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery

MISCELLANEOUS RECIPES

ENGLISH HOT POT

1 lb beef cut in dice, 4 large potatoes, sliced, 1 onion. Put in deep baking dish in layers, meat at bottom and in middle, leaving plenty of potatoes on top. Season with salt and pepper, cover with hot water, and bake in oven 2 1/2 hours.

Mrs. C.S. Champlin

GINGERBREAD WITH CHOCOLATE SAUCE

1 cup molasses, 1/3 cup sour milk, 1/2 teaspoon of ginger, 1/2 teaspoon of cloves, 1 teaspoon cinnamon Salt. 1 teaspoon soda in a little water, 3 tablespoons melted lard, 2 cups flour, 1/2 cup chopped nuts.

SAUCE. 1 cup sugar, 1 1/2 cups boiling water, 2 large tablespoons cream. Cook and boil 5 minutes add 1 1/2 teaspoons arrowroot or cornstarch. Mix smooth in a little water. Let boil 5 minutes longer. Flavor with vanilla.

Mrs. J. Dresser

BEEF LOAF

2 lbs hamburger steak ground with 1/4 lb fat pork, 1 cup rolled crackers, 1/2 teaspoon Bell's Poultry Dressing, 1/4 teaspoon salt, 1 scant cup milk. Bake in bread tins. Bake 3/4 hour or 1 hour if deep tin.

Mrs. C. Bernheim

CAPE MAY OMELETTE

Pour 2/3 cup cold milk on 1 cup stale bread crumbs Beat 2 eggs, 1/2 teaspoon salt, pepper and 2 tablespoons melted butter. Add 1 cup canned corn and mix with bread crumbs and milk. Bake in buttered dish in hot oven long enough to brown the top and set the eggs.

Mrs. G. Cheney

APPLE SNOW

Into the whites of 4 eggs beaten stiff grate 5 large apples, and beat until the mixture is white. pile up in a dish and add some bits of currant jelly. Place in a refrigerator to cool.

Miss A. Shepard

MINCE MEAT

2 lbs currants
5 lbs peeled and cored apples
2 lbs boiled beef
1 lb suet
3 lbs sugar
3 lbs raisins
2 tablespoons cinnamon
1 tablespoon each of cloves, mace, allspice, and nutmeg.
1 pint each madeira wine and brandy.
Chop up each ingredient separately, then place in a large pan and add spices. Boil slowly several hours finally add wine and brandy. Mix well together. Pack in jars and keep in cool place.

Mrs. P. Brown

MARGUERITES

Whites of 2 eggs
1 cup chopped walnuts
1 cup pulverized sugar
1 teaspoon vanilla
Beat the whites of the eggs stiff and add the sugar and nuts. Spread on butter thin crackers and brown in the oven.
Peanuts may be used instead of walnuts, and a few raisins may be added according to flavor.

Miss P. Rowley

MARMALADE

Take 8 lbs oranges, and pare off the skins so that there is very little white. Then cut the parings into strips. Put them in a pan with water to cover, and boil for an hour. Strain through a seive. Next quarter the oranges, and scrape the juice and pulp into a dish. Place the whole in a pan with 8 lbs sugar and boil for half an hour. Skim and bottle for use.

Mrs. E. Hancock

ENGLISH RHUBARB JAM

Peel and cut up the rhubarb, and boil until it is reduced to a pulp with very little water. Allow to every lb of pulp, 1 lb sugar, 1 oz almonds, blanched and chopped, and half a lemon cut in slices. Boil for 45 minutes. Remove the lemon peel and put jam in jars and seal.

Mrs. R. Wardle



CHEESE PUFFS

Mrs. E. J. Day

1 stick butter
1/2 c. cheddar cheese

3 oz. pkg. cream
cheese

2 egg whites
Unslice loaf of bread

Melt butter and cheeses in double boiler. Add egg whites, beaten stiff. Trim crust off bread, slice rather thick, then cut each slice into 6 cubes. Dip each cube into mixture; place on greased cookie sheet. Bake in 400-degree oven 5 minutes.

CHEESE SPREAD

Marjorie Burnham

8 oz. cream cheese
2 1/2 oz. Roquefort

1 tsp. Worcestershire
sauce
1/2 green pepper

1 tsp. mustard
1 small onion

Put vegetables through fine grinder or blend all together in blender. This assumes real Roquefort. It is strong.

CRABMEAT HORS D'OEUVRES

Sally Conrad

1 can crabmeat, drained
1 Tbsp. milk

8 oz. cream cheese,
room temperature

2 Tbsp. chopped onion
1/2 tsp. horseradish

Combine all ingredients. Bake in ovenproof dish 20 minutes at 375 degrees. Serve on crackers.

E-Z SHRIMP DIP

John W. Walkinshaw

1 8-oz. pkg. cream
cheese

2 4-oz. or 1 6-oz. jar
Sau-Sea shrimp cocktail
1-2 drops Tabasco sauce

1 tsp. Worcestershire
sauce
1 Tbsp. horseradish

Soften cream cheese to room temperature and blend with shrimp cocktail by hand or in blender until smooth. Add remaining ingredients to suit your own personal taste, a little at a time until it suits you. Blend again thoroughly and put in bowl; allow to chill. This may be made day before; keeps well.

Extra fancy: After blending all ingredients, before chilling, wash and drain small can shrimps and add whole to mixture, then chill. Serve as dip with favorite dipper.

HOT CHEESE BALLS

Marilyn Theodoss

1 lb. hot sausage	2 c. grated sharp cheddar cheese	3 c. Bisquick mix
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Sausage should be at room temperature. Mix all ingredients with hands; shape into 1-inch balls. Bake on cookie sheet at 375 degrees about 20 minutes. After first 10 minutes turn and continue baking until done. Can be frozen. To reheat, wrap in foil and place in slow oven, 300 degrees, 30 minutes.

MARINATED VEGETABLES

Mrs. Wm. W. Potter

2 lb. carrots	3/4 c. vinegar	1 tsp. Worcestershire sauce
1 small onion (I use 2)	1 c. sugar	Black pepper to taste
1 green pepper	1 can tomato soup	1 tsp. prepared mustard
1 head cauliflower	1/2 c. salad oil	
	1 tsp. salt	

Peel and slice carrots; cook until barely tender. Cut cauliflower into small florets, cook 3-4 minutes or until partly crisp; cool. Add sliced onions and green pepper. Combine other ingredients; heat and stir until boiling point. Cool; pour over vegetables. Refrigerate 12 hours. Keeps very well up to 3 weeks. Serves 12.

OYSTER ROLL

Rosalind M. Scheffer

1 8-oz. pkg. cream cheese, softened	2 cans smoked oysters, chopped fine, includ- ing oil	1/4 tsp. Worcestershire sauce
1 Tbsp. Miracle Whip		2 shakes garlic powder

Mix together all ingredients except oysters. Spread on waxed paper in rectangle 1/4-inch thick. Spread chopped oysters over cream cheese; chill. Then roll, jelly roll fashion. Serve with large round sesame crackers as hors d'oeuvres.

PICKLES AND PEANUTS SPREAD

Kathleen K. Newcomb

1 3-oz. pkg. cream cheese	1/4 c. finely chopped sweet relish	1/2 c. chopped peanuts
		Dash garlic powder

Blend well. Store in refrigerator. Very good.

TOASTED CHEESE SNACKS

Mrs. Frances Thompson

A way to use slightly dry bread, for these hot crisp bites with melty cheese, hold their shape best with bread that is not too fresh. For 4 skewered stacks, use 4 slices bread with sliced process American cheese between. Trim crusts, cut each stack into 4 squares or triangles; thread on skewers. Toast quickly in broiler, brushing bread lightly with melted butter or margarine to crisp edges appetizingly golden and melt cheese slightly.

VEGETABLE DIP

Charlotte P. Wright

1 c. margarine	1 Tbsp. parsley	24 celery fans
1/2 c. sour cream	1 Tbsp. freeze dried chives	1 lb. shrimp
3 Tbsp. milk	1/8 tsp. salt	1 large avocado, cubed
1 clove garlic	Romaine	16 olives
1 tsp. prepared hot mustard	24 carrot curls	2 Tbsp. lemon juice
	24 cherry tomatoes	

Mix first 8 ingredients and chill. Line tray with Romaine and place vegetables on top of it. Toss avocado in lemon juice; arrange on Romaine. Spoon dip into bowl and serve with vegetable tray.

BREAD AND BUTTER PICKLE

Brenda Baker

4 qt. sliced cucumbers	1 large red pepper, not hot pepper	2 Tbsp. mustard seed
8 medium onions	3 1/2 c. sugar	1 tsp. celery seed
2 green peppers	3 c. vinegar	1 tsp. turmeric
1/2 c. salt		1/2 tsp. white pepper

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BREAD AND BUTTER PICKLE (Continued)

Mix together sliced cucumbers with 2 trays ice cubes and salt. Cover with plate and press down weight. Let stand 3 hours or overnight; rinse with cold water. Bring to boil remainder of ingredients; simmer 10 minutes. Add pickle, bring to boiling, stirring occasionally. Jar and seal right away. Note: Boiling too long makes pickles soggy.

CUCUMBER PICKLES

Harriet M. Royce

4 qt. sliced cucumbers	5 c. sugar	1 1/2 tsp. celery seed
6 medium onions, sliced	1 1/2 tsp. turmeric	2 Tbsp. mustard seed
1/3 c. salt		3 c. white vinegar

Put in large pan and bring to full boil. Put into hot jars and seal at once.

PICKLED ONIONS

Martha B. Walkinshaw

4 qt. small white onions	3 pt. cold water	2 c. sugar
3 pt. boiling water	1/4 c. mixed pickling	2 qt. distilled white
1 c. salt	spices	vinegar

Cover onions with boiling water; let stand 5 minutes. Drain, cover with cold water and peel. Dissolve salt in cold water listed; add onions and let stand 12-24 hours. Drain, cover with cold water and drain again. Tie spices in cheesecloth bag; add to sugar and vinegar and heat to boiling. Remove spices; add onions and heat to boiling again. Pack onions in sterilized jars, fill to overflowing with hot vinegar, then seal. Makes about 6-7 pt.

PICKLED RED BEETS

Harriet M. Royce

3 lb. young beets	1 stick cinnamon	6 whole cloves
1 pt. vinegar	1 tsp. whole allspice	1/2 c. sugar
	1/2 c. water	

Boil beets until tender; remove skins. Tie spices in cheesecloth bag. Heat vinegar, water, sugar and spices to boiling point. Add beets; boil 5 minutes. Pack in sterile jars, fill with hot liquid and seal.

RIPE CUCUMBER PICKLE

Audrey A. Westwell

9 large ripe cucumbers	4 c. vinegar	2 Tbsp. mixed whole
1/3 c. salt	4 c. sugar	pickling spices
	2 Tbsp. mustard seed	

Pare cucumbers and cut in half lengthwise. With silver spoon scrape out seeds and pulp, then cut in pieces about 1x2-inches. Sprinkle with salt; cover with cold water and let stand overnight. Drain, rinse with fresh water and drain again. Combine vinegar and sugar in large enamelware kettle. Tie spices in small cloth bag and add. Bring to boiling and cook 5 minutes. Add drained cucumber slices and bring again to boiling. Reduce heat; simmer until cucumber is tender and appears translucent. Discard spice bag. Ladle into hot sterilized pint jars and process 5 minutes in boiling water bath for seal. Makes about 6 pt.

PEPPER RELISH

Karen McKinney

1 doz. green peppers	1 medium onion, peeled	2 1/2 c. sugar
1 doz. red peppers	1 qt. cider vinegar	1 Tbsp. salt

Put peppers with seeds removed and onion through food chopper. Cover with boiling water; let stand 5 minutes. Drain, cover again with boiling water and let stand 10 minutes; drain again. Add rest of ingredients; boil 15 minutes. Seal in hot sterilized preserving jars.

ZUCCHINI RELISH

Elizabeth Macia

5 c. ground unpeeled zucchini	2 1/2 Tbsp. salt	1/2 Tbsp. dry mustard
2 c. ground onions	1 1/8 c. white vinegar	1/2 Tbsp. turmeric
1 c. ground green peppers	3 c. sugar	1/2 Tbsp. cornstarch
	1/2 Tbsp. nutmeg	1/2 tsp. celery seed
		1/4 tsp. pepper

continued.....

ZUCCHINI RELISH (Continued)

Combine zucchini, onions, green peppers and salt; let stand 1 hour. Drain and rinse. Add remaining ingredients; mix well. Simmer 30 minutes, stirring occasionally. Seal in hot jars. Yield: 4 pt.

Write An Extra Recipe Here:



ASHEVILLE SALAD

Jean A. Burnham

2 Tbsp. plain gelatin	1/2 c. chopped peppers	1/2 c. mayonnaise
1 can tomato soup	1/2 c. chopped onions	1/3 c. cubed cucumbers
9 oz. cream cheese	1/2 c. chopped celery	or eggs
	1 c. mayonnaise	

Soften gelatin in 2 Tbsp. cold water. Heat tomato soup and dissolve gelatin in it. Add cream cheese to soup mixture; stir until blended. Cool to room temperature. Add chopped vegetables totalling 1 1/2 c. in proportions desired, and mayonnaise; blend. Mold in oiled mold. Serve with mayonnaise and cucumber on the side. Mix cucumber in season or hard-boiled chopped egg with mayonnaise; serve as garnish.

AUNT ESTHER'S SALAD

Carol Ouellette

1 #2 can crushed pineapple	2 lb. seedless grapes	2 Tbsp. unflavored gelatin
Small bottle cherries	2 pkg. cream cheese	1/2 c. sugar
	1 pt. heavy cream	

Heat pineapple with sugar just enough to dissolve. Soak gelatin in cold water and add to pineapple; cool. Mash cream cheese, cut up grapes and cherries. Stir in cream cheese until smooth; add grapes and cherries. Whip cream stiff and fold into mixture. Pour into tray and let stand overnight. Just wonderful!

BACON-BEAN SALAD

Ada Mae Crosbie

2/3 c. cider vinegar	1 16-oz. can kidney beans, rinsed	1 medium green pepper, chopped
3/4 c. sugar	1 16-oz. can Lima beans	1/2 tsp. ground black pepper
1 tsp. salt	1 medium onion, finely sliced	1 lb. bacon, cut in 1-inch pieces
1 16-oz. can cut green beans	1/3 c. salad oil	

Blend vinegar, sugar and salt in small pan; heat till sugar is dissolved. Remove from heat. Drain all beans and toss with onion, green pepper, vinegar mixture and pepper. Pour oil over all; toss lightly to coat evenly. Store in large container in refrigerator. When ready to serve, fry bacon until crisp, drain and toss with bean mixture. About 12 servings.

CHICKEN SALAD

Mrs. R. C. McKinstry

1 pkg. lemon Jell-O	1/4 c. lemon juice	1 c. diced celery
1 c. boiling water or chicken broth	1 tsp. grated onion	1 small diced pimento
1 tsp. salt	1/2 c. cold water	1 small green pepper
	3/4 c. mayonnaise	1/4 tsp. paprika
	2 c. diced chicken	

continued.....

CHICKEN SALAD (Continued)

Dissolve Jell-O in hot water or chicken stock; add salt, paprika, cold water, lemon juice and onion. Cool until slightly thick. Fold in mayonnaise and remaining ingredients. Serves 8.

GRAPE-WALNUT SALAD

Louise Rowley

1/2 lb. grapes, halved and seeded	1/2 c. celery, chopped	1 teacup vinegar
1/4 lb. English wal- nuts, chopped	1 egg	Pinch salt
	1/2 teacup sugar	Butter size of walnut
	1 tsp. flour	2 teacups whipped cream

Toss grapes, walnuts and celery. Heat vinegar and butter. Meanwhile beat egg well and add to flour, salt and sugar blended together. Stir this into hot vinegar; cook till slightly thickened. Cool completely. Add whipped cream; toss with grape mixture. Serve on lettuce.

JELLIED FRUIT SALAD

Faith Maloney

2 pkg. strawberry gelatin	1 1/2 c. boiling water	1 1-lb. 4 1/2-oz. can
2 10-oz. pkg. frozen strawberries, thawed	2 bananas, crushed	crushed pineapple, not drained
	1 c. dairy sour cream	

Dissolve gelatin in water; add strawberries and pineapple. Chill until partially set. Fold in bananas. Turn half mixture into 9x12x2-inch pan; chill until firm. Spread sour cream on top; spread remaining mixture over all. Chill several hours or until firm. Serve either as dessert with more sour or whipped cream, or as a salad with mayonnaise thinned with sour cream. Excellent with chicken loaf or a chicken casserole. Serves 12-16.

KILBORNE GARDENS SALAD

Carol La Belle

5 c. cabbage, shredded	1/2 tsp. mustard seed	3 Tbsp. vinegar
1 tsp. salt	1/2 tsp. celery seed	1/2 tsp. grated onion
1/2 tsp. pepper	3 Tbsp. sugar	1/2 c. salad dressing

Mix all ingredients together; chill overnight. Best slaw ever!!

LIME GELATIN SALAD

Margaret B. Duhamel

1 pkg. lime Jell-O	1 c. crushed pineapple, drained	3/4 c. chopped walnuts
1 c. boiling water	3/4 c. chopped celery	1/2 c. heavy cream, whipped
1 small cream cheese		

Dissolve Jell-O in boiling water; cool. Soften cream cheese, then add to Jell-O and beat with egg beater until smooth. Let it set until begins to thicken, then add pineapple, celery and nuts. Fold in whipped cream. Put in mold; chill.

MANDARIN SALAD

Mrs. Cordelia Northup

1 pkg. orange pineapple Jell-O	1 c. hot water	1 small can crushed pineapple
1/3 c. sugar	1 c. sour cream	1 can mandarin oranges

Let Jell-O and sugar cool until slightly thick, then mix in crushed pineapple and sour cream. Drain oranges & cut in half. Stir and pour into mold; chill. Serves 5. Note: Some like this recipe with strawberry Jell-O.

MOLDED CRAN-APPLE SALAD

Martha Walkinshaw

1 1-lb. can whole cran- berry sauce	1 3-oz. pkg. strawberry flavored gelatin	1/2 c. mayonnaise
1 c. boiling water	1 Tbsp. lemon juice	1 apple, diced
	1/4 tsp. salt	1/4 c. chopped walnuts

Heat cranberry sauce; strain. Mix liquid, boiling water and gelatin, stirring until completely dissolved. Add lemon juice and salt; chill mixture until slightly thickened. Add mayonnaise and beat with rotary beater until fluffy. Fold in reserved cranberries

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MOLDED CRAN-APPLE SALAD (Continued)

apple and nuts. Stir and chill until slightly thickened. Pour into jelly mold and allow to set. Unmold on bed of lettuce leaves; serve with additional mayonnaise thinned slightly with any fruit juice. Excellent with chicken or turkey.

"MY SALAD"

Martha T. Lees

1 small pkg. lime Jell-O	1 c. cold liquid, juice	1 small can crushed
1 c. hot water	from pineapple and	pineapple
1 c. sour cream	water	1/2 c. chopped nuts

Prepare Jell-O in usual manner. When partially jellied, add sour cream and blend in well; add drained pineapple and nuts. Refrigerate.

SPINACH SALAD

Jane Conrad Bullis

2 bunches spinach	1/2 lb. bacon, crisp	1 medium onion, minced
1 can water chestnuts	and crumbled	fine
4 hard-cooked eggs, sliced	Dressing:	1 Tbsp. Worcestershire
1 can bean sprouts, drained	1 c. salad oil	sauce
	1/4 c. vinegar	2 tsp. salt
	1/4 to 1/2 c. sugar	1/3 c. catsup

Clean and tear spinach; chill. Slice water chestnuts. Combine and toss all ingredients. Combine all dressing ingredients and pour over greens.

SUNSET SALAD

Yvonne Trombley

1 large pkg. orange Jell-O	2 c. boiling water	Dressing:
1 large can crushed pineapple	2 Tbsp. vinegar	1 c. Miracle Whip
1 c. grated carrots	Pinch salt	1 c. softened vanilla ice cream

Dissolve Jell-O in boiling water. Drain pineapple; add 2 c. juice (add cold water to make 2 c.), vinegar and salt. Let cool until thick as egg whites, 1 1/2 to 2 hours. Add carrots and pineapple; chill until firm. Mix together Miracle Whip and vanilla ice cream until very well blended. Spoon over individual servings of salad.

SUNSHINE SALAD

Mayme G. Hersey

1 pkg. lemon Jell-O	1/2 tsp. salt	1 c. grated raw carrots
1 1/4 c. hot water	9 oz. can crushed pineapple	Lettuce
1 Tbsp. cider vinegar		Mayonnaise

Dissolve Jell-O by stirring into hot water. Add vinegar and salt, stirring to mix well; chill until mixture becomes syrupy. Add crushed pineapple with juice and raw carrot. Pour mixture into 4-cup mold rinsed with cold water; chill until firm. Unmold onto chilled serving plate. Surround with lettuce. Serve with mayonnaise.

AU GRATIN POTATOES

Catherine M. Dirlam

1/4 c. sliced onions	2 tsp. salt	4 c. milk
1/2 c. chopped green pepper	1/4 tsp. pepper	6 c. cubed cooked potatoes
1/4 c. chopped pimento	1 Tbsp. parsley flakes	2 c. shredded cheddar cheese
1 stick butter (1/2 c.)	1 tsp. paprika	
	6 Tbsp. flour	

Pan fry onion, green pepper and pimiento in butter in large skillet about 1 minute. Add salt, pepper, parsley, paprika and flour; mix to blend. Add milk; cook and stir until thickened. Add potatoes and 1 c. cheese; stir until cheese is melted. Pour into 3-qt. casserole, cover with remaining cheese and bake in moderate oven, 350 degrees, 30-45 minutes or until bubbly. Yield: 10-12 servings. May be doubled or trebled; can eventually serve 150 people. May be refrigerated or frozen for baking later.

BAKED BEANS

Marilyn Desrosiers

1 lb. pkg. Navy (pea)	1 large onion	Water
beans	1 Tbsp. dry mustard	2/3 to 3/4 c. Grand-
Salt pork	1 tsp. salt	mother's molasses

Soak beans overnight; rinse in morning. In crock add water just to cover beans; add molasses, mustard and salt. Stir. Add 6-8 pieces salt pork cut into 1 1/2-inch chunks; add whole onion. Bake in 300-325 degree oven. Check every couple of hours. Stir; if too dry add a little water. Beans are done in 5-6 hours. Note: other types of beans may be substituted, i.e., yellow eye, etc. Actual preparation time is about 10 minutes.

BAKED EGGPLANT

Mrs. Edwin Forbes Lau

2 medium eggplants	Salt and pepper to taste	1 1/2 c. melted mar-
5 eggs, unbeaten	3 c. American cheese,	garine
1 1/4 c. milk	grated	3 1/2 c. crushed Saltines

Peel, slice and boil eggplants until tender; drain in colander 10 minutes. Pour into bowl and add eggs, milk, seasonings, half of crumbs, half of cheese and half of margarine. Mix well. Pour into baking dish; sprinkle top with remaining cheese, margarine and crumbs. Bake at 450 degrees 20 minutes. Serves 8-10.

BAKED GRATED CARROTS

Ada Mae Crosbie

3-4 c. grated carrots	1 Tbsp. lemon juice	1 Tbsp. chopped chives
4 Tbsp. margarine	1/2 tsp. salt	or scallions

Place carrots in greased baking dish. Pour over them melted margarine and lemon juice. Sprinkle with chives or scallions. Bake 30 minutes at 350 degrees.

CARROT CASSEROLE

Mrs. Wm. W. Potter

2 lb. carrots	1/2 stick butter	2/3 stick cheddar cheese,
2 eggs	1 large onion	grated

Cook and drain carrots; mash and add salt to taste. Beat eggs; grate onion. Mix all together except cheese in casserole. Sprinkle cheese on top; decorate top with pecan halves. Bake in 350-degree oven 30 minutes. Freezes well, either before or after baking.

CARROTS MAYONNAISE

Carol LaBelle

6-8 carrots, peeled,	Salt and pepper to taste	1 Tbsp. chopped fresh
sliced diagonally	1/4 c. mayonnaise	parsley
Boiling salted water		1 tsp. lemon juice

Cook carrots; drain. Mix remaining ingredients together and stir into carrots. Serve. Lovely compliment to chicken.

CRUNCH TOP POTATOES

Helen Cerny

6 Tbsp. margarine	3/4 c. crushed cornflakes	1 tsp. salt
4 large potatoes	1 c. grated sharp cheese	1 tsp. paprika

Slice potatoes very thin crosswise. Melt margarine in pan at 375 degrees; add potatoes. Turn once in margarine. Mix remaining ingredients. Sprinkle crushed cornflakes over top of potatoes; dot with margarine. Bake 45 minutes or until potatoes are tender.

SMOKEY MOUNTAIN BEANS

Pamela N. Griffin

1 8-oz. pkg. smoked	2 Tbsp. brown sugar	1/2 tsp. salt
pork sausage links,	1 Tbsp. butter	1/2 tsp. dry mustard
cut in half	1 Tbsp. molasses	2 1-lb. cans drained
1 c. dairy sour cream		Lima beans

Cook sausages as directed on package; drain off fat. Stir in sour cream, brown

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SMOKEY MOUNTAIN BEANS (Continued)

sugar, butter, molasses, salt and dry mustard. Heat, stirring constantly over low heat until sauce is smooth; do not boil. Add Lima beans and continue heating until beans are hot.

SPINACH OR SWISS CHARD PIE

Gloria K. Earls

Filling:	1/4 tsp. salt	1 lb. cottage cheese
1 lb. spinach or	1/4 c. milk	4 eggs
Swiss chard	2 Tbsp. melted butter	1/2 c. milk
2 lb. cottage cheese	Squash Filling Variation:	1/2 tsp. salt
5 eggs	2 summer squash	2 Tbsp. melted butter

Filling: Wash, drain and cut spinach or chard; steam until tender. Drain well and combine all ingredients. Place 10 filo sheets for bottom layer, buttering each sheet with melted butter in between. Add filling. Butter 10 more sheets in between for top; seal edges. Butter top sheet on top as well. Bake at 375 degrees 45 minutes or brown; remove and cut into squares. Squash filling: mash and mix all together.

STUFFED BROILED MUSHROOMS

Jane Conrad Bullis

24 mushrooms 1 inch	1/2 tsp. salt	1/4 c. margarine
1/4 lb. small mushrooms	1/2 tsp. pepper	3 Tbsp. cracker crumbs
1 grated onion	Cheddar cheese size of	Dash Tabasco
1 tsp. Worcestershire	egg, grated	1/2 tsp. Worcestershire
sauce	1/4 tsp. garlic powder	sauce
Dash Tabasco sauce	Pinch Italian herb	Paprika
	seasoning	

Clean and stem mushrooms. Chop stems and small mushrooms; mix with onions and cheese. Add 1 tsp. Worcestershire, dash Tabasco, Italian seasoning and crumbs. Melt margarine with second dash Tabasco and 1/2 tsp. Worcestershire. Put 1/2 tsp. in each cap and remaining margarine to chopped mixture. Stuff caps and sprinkle with paprika. Broil 12 minutes; cook until done through but not soft.

STUFFED ZUCCHINI (Near Eastern Recipe)

Mrs. Margaret Colwell

3 lb., 12-14 zucchini,	1 lb. ground lamb or	1/4 tsp. pepper
up to 6-inch long	hamburg	3 large tomatoes, peeled
1 small chopped onion	1/8 tsp. cinnamon	and diced, or 1 1-lb.
1 c. uncooked rice	1 Tbsp. salt	can tomatoes

Core zucchini, leaving 1/2-inch wall; do not pierce walls; use corer or potato peeler. Rinse in cold water; drain. Rinse and drain rice in bowl; add meat and seasonings and mix thoroughly. Add half tomatoes to meat; mix. Stuff zucchini 3/4 full or within 1 inch of end, for rice expansion. Place in pot; pour rest of tomatoes on top with a little more water to cover to top of zucchini; add 2 tsp. more salt. Place inverted plate on top; cover and cook over medium heat about 35 minutes. Ten minutes before finished add 2 Tbsp. lemon juice.

SWEET POTATO SOUFFLE'

Pamela N. Griffin

1 large can sweet	1/2 c. sugar	Meringue:
potatoes	1/2 c. raisins	2 egg whites
2 egg yolks	3 Tbsp. butter	4 Tbsp. sugar
1/2 c. milk	1 tsp. nutmeg	1 tsp. lemon or orange juice

Sieve or mash potatoes until smooth. Mix beaten egg yolks with milk. Add sugar, nutmeg and raisins; stir into potatoes. Put in buttered casserole and bake in 350-degree oven 30 minutes or until light and brown on top. Beat egg whites until stiff; add sugar and lemon or orange juice. When potatoes are done place this on top and put under broiler until light brown; watch carefully. In place of meringue, potatoes may be topped with miniature marshmallows and browned under broiler.

BEAN SOUP

A Friend

1 c. Great Northern beans	1/2 tsp. paprika	1/2 c. onions, chopped
1/2 c. oil	1/2 tsp. oregano	1 tsp. salt
		3 c. water

Soak beans overnight; drain. Into large saucepan put beans, water, oil, onion, paprika and oregano. Bring to boil; cover and cook over low heat about 1 hour or until beans are tender. Add salt when finished. Serves 6.

BORSCHT

Charlotte P. Wright

1 onion	3 medium beets	6 c. water
1 small cabbage	3 medium potatoes	1 c. tomato puree
3 medium carrots	2 Tbsp. oil for frying	Salt and pepper to taste
1 small parsnip	1 clove garlic	Sour cream
	2 bay leaves	

Peel and chop onions. Cut cabbage into chunks; peel and cut carrots, parsnips and beets into thin strips 2-inches long. Peel and cut potatoes into 1/2-inch dice. Lightly fry in oil the onions, carrots, parsnips and beets. Put into saucepan with garlic, bay leaves and cover with water. Add cabbage, potatoes and tomato puree, pepper and salt. Simmer until vegetables are soft, 1 hour. When serving put a dab of sour cream in each bowl.

CALCUTTA MULLIGATAWNY SOUP - India

Charlotte P. Wright

3 1/2 lb. broiler chicken, cut up	1 c. chopped carrot	1/4 tsp. pepper
1/4 c. flour	1 c. chopped celery	1/8 tsp. chili powder
1/4 c. margarine	1 c. chopped apple	1/2 c. flaked coconut
1 c. chopped onion	2-3 tsp. curry powder	1 c. hot cooked rice
	2 tsp. salt	Chopped parsley
	1/2 tsp. mace	

Roll chicken in flour; save left-over flour. Saute chicken in large kettle; add carrots, onions, celery and apple. Cook 5 minutes. Add spices and 5 c. water; bring to boil, reduce heat and simmer covered 1 hour. Take chicken out; continue simmering soup 1 hour. Skim off fat. Take chicken off bone and cut into pieces. Strain soup, put vegetables in blender; put back in broth and replace chicken. Heat. Add 1 Tbsp. hot rice to bowl; add soup and sprinkle with parsley.

CLEAR SOUP

Mrs. Edward J. Day

1 can Campbell's bouillon, undiluted	1 1/2 c. tomato juice	1/4 c. frozen orange juice, undiluted
	1 c. boiling water	

Cook all together until hot.

CORN CHOWDER

Jean A. Burnham

1/2 c. diced fat salt pork	2 c. water	1 can evaporated milk
1/2 c. onion, diced	1/2 tsp. salt	3/4 c. whole milk
1 c. potatoes, cubed	2 c. whole kernel corn	Pepper to taste

Heat salt pork slowly in heavy pan until brown. Remove from pan; drain and set aside. Add onion to fat and cook slowly until soft and yellow. Add potatoes, water and salt; simmer 5 minutes. When potatoes are tender, add corn and undiluted evaporated milk. Bring to boiling point. At this stage chowder may be refrigerated and held a day or two. To serve reheat, add cold milk and bring to serving temperature. Season with pepper and salt if needed. Serves 6. Serve with salt pork sprinkled on top. For thicker chowder use 1/2 cream-style corn or thicken with cornstarch and cold milk.

CREAM OF CRABMEAT SOUP

Mrs. Gray Buckley

1 can cream mushroom soup	1 can water	1/2 c. shredded crabmeat
1 can cream asparagus soup	1 can milk	4 Tbsp. sherry
	1/2 c. heavy cream	

continued.....

CREAM OF CRABMEAT SOUP (Continued)

Combine soups; add next 3 ingredients. Heat but do not boil. Add crabmeat. Just before serving add sherry.

EGG-LEMON-CHICKEN SOUP

Gloria K. Earls

5 c. chicken broth	1 Tbsp. water	1 Tbsp. lemon juice
1 egg	1/3 c. vermicelli or thin spaghetti	Salt and pepper

Bring broth to boil; add vermicelli and cook 20 minutes. Remove from heat. In another bowl or blender, beat egg until frothy; add lemon juice, water and salt. Dilute this mixture slowly with 1 c. hot soup, beating until well mixed. Add this mixture, stirring constantly, to remaining hot soup; careful not to curdle.

FISH CHOWDER

Rylen E. Gage

2 oz. salt pork, cubed small	1/2 c. chopped celery	1/2 c. water
1 medium onion, sliced	1 Tbsp. butter	3 c. milk
1 1/2 c. sliced raw potatoes	1/2 tsp. salt	1 lb. halibut or haddock, boned
	1/8 tsp. pepper	1 bay leaf, crumbled

Saute' onions and celery in pork fat after pork cubes are crisp. Simmer fish in water 15 minutes; save broth. Add all above to milk and all remaining ingredients in double boiler. Cook 30 minutes or until potatoes are done and fish breaks into coarse flakes. Serve with chopped parsley sprinkled on chowder.

HEARTY LEFTOVER CHICKEN SOUP

Nancy Penn

Leftover chicken bones from at least 2-3 lb. chicken	1/2 tsp. rosemary	1/2 c. lentils
1 tsp. salt	1 small onion	Carrots
Several peppercorns	1/2 c. brown rice	Peppers
	1/2 c. barley	Onions
	1/2 c. wheat or rye berries	Diced chicken meat

Simmer covered with about 6-8 c. water 1-2 hours. Remove meat from bones, re-serving meat. To stock add 2-3 of the above or reduce quantities and add all of them. Cook covered 40 minutes, add seasoning to taste and whatever else is leftover; cook until tender. Add diced chicken meat and correct seasoning. Serve.

LENTIL SOUP

Poldy Haigh

2 c. quick cooking lentils	1 big carrot, finely chopped	2 Tbsp. flour
2 qt. cold water		2 Tbsp. vinegar
1/4 lb. lean bacon cut in pieces	1 parsnip, finely chopped	1/2 c. chopped onions
1 big onion, finely chopped	1 celery stalk, finely chopped	2 hot dogs, sliced
		1 tsp. salt
		Pepper

Wash lentils in cold water. In casserole boil 2 qt. water; add lentils, bacon and chopped vegetables. Return to boil, turn heat to low. Simmer, part covered, 30 minutes. In skillet, heat 2 Tbsp. bacon fat; add onions, cook till soft. Whisk in flour, brown lightly. Add 1/2 c. soup; stir till thick and smooth. Add vinegar. Pour all this into simmering soup, cover and simmer 30 minutes or till lentils are tender but not mushy. Add frankfurters, salt and pepper; heat a few more minutes.

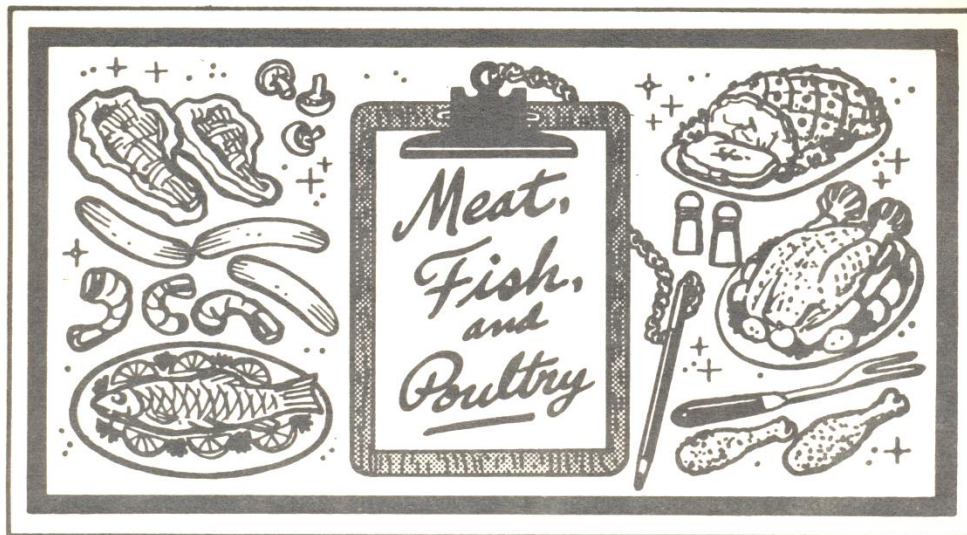
ZUCCHINI STEW (Near Eastern Recipe)

Mrs. Margaret Colwell

Cored leftover zucchini	3 fresh tomatoes, diced,	2 eggs
1 medium onion chopped	or 1/2 lb. can whole	Salt and pepper to taste
1/4 c. oil	tomatoes	

Use zucchini left over from stuffed zucchini or 1 or 2 large chopped zucchini may be used. Saute' onions in oil in saucepan; add chopped zucchini, tomatoes and seasonings. Simmer 15 minutes until soft. Add unbeaten eggs; stir thoroughly a couple of minutes; eggs will be set. May be made without eggs, or with eggs omitting tomatoes.

Write Extra Recipes Here:



BARBECUED MEATBALLS

Janet Hiller Volpini

1 lb. ground beef
1 c. minced onion
1 egg
1/4 c. milk
1/4 c. bread crumbs

1 tsp. salt
1/4 tsp. pepper
2 8-oz. cans tomato
sauce

2 Tbsp. oil
1/2 c. molasses or
brown sugar
2 Tbsp. vinegar
1 tsp. seasoned salt

Combine first 7 ingredients; shape into 12 meatballs. Brown in oil in skillet; remove excess fat. Combine sauce, molasses, vinegar and seasoning salt; pour over meatballs. Simmer over low heat 10-15 minutes, turning frequently till well glazed. Serve over rice or noodles if desired. Makes 4 servings.

BEEF IN WINE SAUCE

Norma W. Hancock

4 lb. beef cubed and
sprinkled with gar-
lic powder

1 small onion
3/4 c. dry sherry
2 cans golden mush-
room soup

1 jar sliced mushrooms,
or use fresh
1 pkg. frozen carrots

Mix and make a sauce of undiluted mushroom soup, onion and sherry. Put meat in large casserole, pour sauce over and bake at 350 degrees 2 1/2 to 3 1/2 hours until meat is tender. I use chuck. Last 1/2 hour add frozen whole baby carrots and canned or fresh mushrooms. Serve with parsleyed rice and tossed salad. Easy but delicious company dish.

BLUE CHEESE MEAT LOAF

Kathleen K. Newcomb

2 lb. ground beef
1 1/2 tsp. salt
1/8 tsp. sage

1/4 tsp. dry mustard
1/3 c. chopped onion
3/4 c. crumbled blue
cheese, about 4 oz.

2 1/2 c. cornflakes
2 eggs, slightly beaten
1 c. milk

Mix all ingredients lightly but thoroughly. Shape into loaf and put on rack in shallow baking pan. Bake in 350-degree oven about 1 1/2 hours. Makes 6-8 servings. Half recipe is fine for 4-5 servings.

B-Z DAY COUNTRY STYLE SPARERIBS

Janette Blackburn

Country style ribs

1 pkg. onion or onion-mushroom soup mix

Allow 2-3 ribs per person depending on appetites. Empty soup mix onto waxed paper; press each rib into mix on all sides and wrap in aluminum foil securely so juices cannot leak out. Do remaining ribs same way. Any leftover mix can be put continued.....

B-Z DAY COUNTRY STYLE SPARERIBS (Continued)

back in package for another day. Lay wrapped ribs in single layer in shallow baking pan and cover whole pan with foil, slitting in several places to allow steam to escape. Bake at 350 degrees 1 to 1 1/2 hours, depending on thickness of ribs.

CHILI CON CARNE

Charles Genereux

2 Tbsp. olive oil	1/4 diced green pepper	1/2 tsp. pepper
1 lb. lean hamburger	or sweet pepper flakes	1/2 tsp. salt
1 large onion, diced	32 oz. can tomato juice	1/2 tsp. cumin powder
1 chopped fine garlic pod	20 oz. can kidney beans	1-3 Tbsp. chili powder

Heat onions; add olive oil till onions are soft. Add hamburger till browned. Add peppers, tomato juice, pepper, salt, chili powder, cumin and garlic; simmer covered 1 hour, stirring occasionally. Add kidney beans; simmer 5-10 minutes. Taste; add more seasoning to taste. Serves 4.

CHINESE PEPPER STEAK

Mrs. R. Thomas Cerny

1 1/2 lb. sirloin steak	1 c. thinly sliced onion	2 c. sliced celery
3 Tbsp. vegetable oil	1 clove garlic, minced	1/2 c. beef broth
3/4 tsp. salt	2 c. sliced green peppers	2 tsp. cornstarch
1/4 tsp. pepper		2 Tbsp. soy sauce

Cut steak in pencil-thin strips 2-inches long. Heat oil in heavy skillet; brown meat in it. Mix in salt, pepper, onions, garlic, green peppers and celery; cook 2 minutes, stirring almost continuously. Stir in broth; cook over low heat 5 minutes. Mix together cornstarch and soy sauce until smooth; add to meat mixture and bring to boiling point, stirring steadily. Cook 3 minutes longer. Serve with rice or noodles. Serves 4-6.

CURRY (India)

John W. Walkinshaw

1 lb. cubed pork or beef	2 c. water	2 apples, sliced thin
1 onion, chopped fine	Flour	Curry powder
	1/2 c. raisins	

Brown meat and onion; add water and flour to thicken. Add raisins, apples and curry powder to taste. Simmer about 2 hours. Meat can be replaced with more fruits and vegetables, tomatoes, peas, etc. Can also add chopped candied ginger root for sweetness. To make your own curry powder, grind in mortar and pestle:

1 Tbsp. peppercorns	2 tsp. cardamon	2/3 Tbsp. cinnamon
2/3 Tbsp. caraway	Add 2 tsp. cloves	2 tsp. cayenne
	2 tsp. cumin	

EASY BEEF STEW

Marlene Bail

2 lb. stew beef	1 can cream of mushroom soup	1 c. red wine; more if desired
1 pkg. Lipton onion soup	1 can mushrooms	

Mix all ingredients in casserole dish. Bake uncovered at 300 degrees 3 hours. Serve on egg noodles or rice.

GOLUMBKI

Irene Koloski

1 good-sized cabbage	Salt and pepper to taste	2 cans Campbell's tomato soup or 1 can soup and small can Hunt's tomato sauce
1/2 c. raw rice	Pinch sugar	
1 1/2 lb. hamburger	Small onion chopped fine	
1/2 lb. ground pork	1/2 stick butter	
Jumbo egg or 2 small ones		Water

Core cabbage; in large kettle pour scalding water over it, keep cooking tearing off leaves as they soften; drain in colander. Cook rice per directions. Combine next 6 ingredients, then add cooked rice; mix well. Take soft cabbage leaf and put 1 Tbsp. meat mixture in center; roll up envelope style, (fold top over meat, then each side,

continued.....

GOLUMBKI (Continued)

then finish rolling.) In large Dutch oven put in bottom broken leaves and those too small to roll; add a little chopped onion. Lay cabbage rolls on this bed; pour over soup, butter and water up to about 3/4 contents of kettle. Cover and cook slowly on top of stove about 2 hours.

GROUND BEEF SUPPER

Monica Baker

1/2 1-lb. box macaroni	1 lb. ground beef	1 can string beans
	1 can stewed tomatoes	

Cook macaroni; set aside. Cook ground beef until just starting to brown; drain off grease. Mix all ingredients into large saucepan, cover and boil about 1/2 hour.

HAMBURGER STROGANOFF

Sally Conrad

1/2 c. minced onion	1 lb. hamburger	1 8-oz. can mushrooms
1 clove minced garlic	2 Tbsp. flour	1 can cream chicken soup
1/4 c. butter	1 tsp. salt	1 c. sour cream
	1/4 tsp. pepper	

Cook onion and garlic in butter until transparent; add meat and cook. Add flour, salt, pepper and mushrooms; add soup. Simmer 10 minutes. Add sour cream.

HEAD CHEESE

Mrs. Florine Dutilly

1 lb. ground pork	1/3 c. water	1/8 tsp. clove or to taste
Salt and pepper to taste	1/8 tsp. cinnamon or to taste	1 Tbsp. flour

Simmer over low heat about 1 hour or until meat is thoroughly cooked. Add cinnamon and clove to taste; cook about 1/2 hour longer. Remove from heat; put in a bowl. While hot sprinkle flour over meat and stir to mix; cool and before refrigerating skim off any excess fat. Better when allowed to stand overnight. Serve cold in thin slices. Makes delicious sandwiches.

HUNGARIAN GOULASH

Mrs. Nancy (Blakely) Child

4 Tbsp. butter	1 1/2 tsp. paprika	1 1/2 lb. chuck, rump or round beef
3 c. onions	4 1/2 Tbsp. paprika	4 medium potatoes
1 1/2 tsp. salt		

Melt butter or margarine in Dutch oven or deep kettle. Add thinly sliced peeled onions and salt. Saute' very, very slowly until golden brown. Add 1 1/2 tsp. paprika and chuck, rump or round beef in 1-inch cubes. Mix well, cover and simmer over low heat 1 hour. Add 4 1/2 Tbsp. paprika and enough water to just cover meat. Cover and cook until meat is tender. Pare potatoes, cut in quarters, add to meat during last 1/2 hour of cooking. Add about 1 c. water. Serve on toast. Serves 4.

MAD HATTER MEATBALLS

Mrs. Ellen E. Matte

1 Tbsp. butter	1 onion, minced	1 lb. ground beef
1 green pepper, chopped	1 can tomato soup	2 slices soft bread, torn into pieces
1 10-1/2 oz. can chicken with rice soup	1 can water	1/4 c. evaporated milk
	1 egg	
	1 tsp. salt	

Melt butter in skillet; add green pepper and onion, cook until tender. Stir in chicken with rice soup, tomato soup and water; heat to boiling. Turn down heat and simmer sauce, stirring occasionally. While sauce cooks make meatballs. Beat egg slightly in bowl; add ground beef, torn bread, evaporated milk and salt; mix well. Shape meat into balls about size of ping-pong balls. Drop into sauce and cook slowly about 1 hour or until sauce has thickened. 6 servings.

MEAT LOAF

Rylen E. Gage

2 lb. lean ground beef	3 slices bacon	1 small can stewed
2 eggs	1/2 medium green pep-	tomatoes
1 medium onion, chopped	per, chopped	1/2 tsp. salt
	Seasoned bread crumbs	1/8 tsp. pepper

Place all ingredients except bread crumbs in mixing bowl; mix very thoroughly with hands. Mix in enough crumbs to make fairly stiff mixture. Pack firmly into a bread tin. Lay slices of bacon lengthwise on top of loaf. Bake in 350-degree oven 1 hour. Let cool several minutes. Will make it slice easier.

PORK PIE (TOURTIERE)

Mrs. Florine Dutilly

Pie crust for 8-inch pie	1/4 tsp. cinnamon or	Variation:
3/4 lb. ground pork	to taste	Use nutmeg and mace
1/4 lb. ground beef	1/4 tsp. clove or to taste	instead of cinnamon
1/4 tsp. sage or to taste	1/3 c. water	and clove

Day before, cook meat filling; simmer all ingredients slowly until done, stirring frequently to prevent sticking. When cool put in refrigerator until next day. Next day, skim off any hardened fat on meat. Roll out pie crust and cover bottom and sides of 8-inch pie pan. Put in filling and roll out top crust, slitting in middle to allow steam to escape. Seal edges. Bake in preheated hot oven, 425 degrees, 10 minutes; reduce heat to 350 degrees and bake 35 minutes longer. Note: 1 c. mashed potatoes can be used in filling. Add after pork is cooked and before refrigeration.

RAGOUT (French)

Mrs. Florine Dutilly

Broth:	Water to cover	3/4 lb. ground lean pork
1 lb. pork spare-	Salt and pepper to taste	Salt and pepper to taste
ribs, fresh	Meat Balls:	1 egg
1 large onion whole	3/4 lb. ground beef	1 c. flour

Day before, cook spareribs until meat leaves bone. Cool in broth and remove meat when cool, discarding bones and leaving meat in broth; refrigerate. Brown flour, either in oven by putting flour in flat pan, or on top of stove in frying pan. Stir frequently so flour browns but does not burn. Brown until about the color of dark caramel. Sift to remove any particles that might have burned or stuck to pan. Put aside. Meatballs: Mix remaining ingredients well; roll balls about 1-inch in diameter. Roll in brown flour; place in refrigerator overnight.

Next day heat broth; when boiling put in meatballs and add pinch of cloves and pinch of cinnamon, amount according to personal taste. Simmer about 1 1/2 hours. Use remaining brown flour or amount needed to thicken broth to taste. This is a French Canadian dish and used especially New Year's Eve with French Pork Pie.

SAVORY FILLED MEAT PIES

Mrs. J. W. (Mary K.) Hicks

2 large onions, thinly	1 c. dry bread crumbs	1/2 c. catsup
sliced	2 c. applesauce	1 jar pimiento, diced,
1/4 c. oleo	1 tsp. poultry seasoning	optional
2 lb. ground chuck	1/2 tsp. thyme	Pastry for 2 double-crust
2 eggs	1 1/2 tsp. salt	9-inch pies

Saute' onions in oleo until soft. Heat ground beef in another skillet and separate; drain off excess fat. Beat eggs and dried bread crumbs, sauce, seasonings, etc. Add onions, meat; mix well. Makes 2 double crust pies. Bake at 400 degrees 35-40 minutes or until brown. Serve hot. Also good cold on a picnic. Can be frozen ready to bake. This tastes better than it sounds.

SHISH KEBAB

Gloria K. Earls

1 leg lamb, cubed	1 Tbsp. oregano	Pepper to taste
2 large onions, sliced thin	1 1/2 tsp. garlic salt	2 Tbsp. olive oil

Mix together spreading alternate layers of meat and onions; marinate 24 hours. Barbeque until done.

SWEDISH MEAT BALLS

Ellen Brogan

Meat Balls:	1/2 c. milk	Gravy:
2 Tbsp. butter	2 tsp. sugar	2 Tbsp. butter
1/2 c. minced onions	1/2 tsp. allspice	3 Tbsp. flour
1 egg	1/4 tsp. nutmeg	1 Tbsp. sugar
1/2 c. bread crumbs	1 lb. ground chuck	1/8 tsp. pepper
1 1/4 tsp. salt		1 c. water
		3/4 c. light cream

Meat Balls: Saute' onions in hot butter until golden brown. Beat egg in large bowl; add milk and crumbs and let stand 5 minutes. Add salt, sugar, allspice, nutmeg, meat and onions; mix together lightly. In same pan onions were sauteed melt 2 Tbsp. butter. Shape meat into small balls 1/2 to 3/4-inch. Drop into pan, brown and put in casserole.

In fat left in pan, stir flour, sugar, salt and pepper; slowly add water and cream, stir until thick. Pour over meat balls and bake slow 1/2 hour at 300 degrees.

SWEET AND SOUR PORK

Pamela N. Griffin

1 lb. pork tenderloin,	1 1-lb. can pineapple	2 Tbsp. cornstarch
cut in 1-inch cubes	chunks	1 green pepper, cut in
Flour	1/4 c. brown sugar	1-inch squares
3 Tbsp. cooking oil	1/2 tsp. salt	1/4 c. thinly sliced carrots
1/3 c. vinegar	1 1/2 Tbsp. soy sauce	Hot cooked rice

Dust pork with flour. Heat oil in large skillet and brown pork; remove. Drain pineapple chunks and put half cup juice into skillet with vinegar, brown sugar, salt and soy sauce. Bring to full rolling boil. Moisten cornstarch with little water and add to skillet. Cook, stirring constantly over medium heat until sauce is clear and thickened. Add pork cubes, pineapple, green pepper and carrots. Heat thoroughly, turning mixture constantly. Serve with rice.

VEAL STROGANOFF

Ann B. Bingley

6, 7 or 8 slices bacon,	2 yellow onions, chopped	1 pt. sour cream
cooked	1/2 lb. mushrooms	1 c. white wine
2 lb. veal, stew pieces		1 c. white rice

Brown veal in bacon grease; remove and brown onions. Mix sour cream with wine; combine with sliced mushrooms, onions and veal. Cover; cook very slowly on top of stove 2 hours, stirring occasionally. Boil rice and place in layers in casserole with above; refrigerate if you wish. To bake, crumble bacon on top and bake uncovered at 300 degrees 1 hour, more if you think necessary. Add 1/4 c. wine and 1/4 c. sour cream, mixed, at time of baking for more moisture.

BAKED HADDOCK WITH CHEESE SAUCE

Martha T. Lees

1 1/2 lb. haddock	4 Tbsp. butter	2 c. milk
1/2 jar Borden's very	4 Tbsp. flour	Salt and pepper to taste
sharp cheese		Buttered bread crumbs

Steam haddock with sliced onion and bay leaf; remove skin and break into pieces. Lay them in buttered baking dish. Make white sauce with flour, butter and milk, salt and pepper. When thickened add cheese; pour over fish. Cover with buttered bread crumbs. I like Pepperidge Farm Stuffing for topping. Bake at 375 degrees 30 minutes.

BAKED HADDOCK WITH OYSTER STUFFING

Mrs. George Mozley

2 haddock filets	1/2 tsp. salt and pepper	1 c. cracker crumbs
1/2 pt. oysters	Juice 1 lemon	1 Tbsp. butter

Lay one filet on greased pan; sprinkle with salt and pepper. Dip oysters, washed and cleaned, in crumbs, then cover filet with them. Lay remaining fish on top of oysters and hold in place with toothpicks. Sprinkle with crumbs, lemon juice and dots of butter. Bake in moderate oven, 350 degrees, 1 hour.

BAKED STUFFED SCALLOPS

Mrs. George Mozley

1 lb. scallops	Crax or Ritz crackers	1/2 c. melted butter
1 1/4 to 1 1/2 c. crushed		1/4 tsp. garlic powder

Cut very large scallops in halves and place in casserole or pie dish. Mix butter, crumbs, garlic powder and spread over scallops. Bake at 350-375 degrees 1/2 hour.

CRAB-RICE ROMANOFF

Mrs. Howard R. Cole

2 c. hot cooked rice	1 2-oz. can mushrooms, drained	1/2 tsp. Worcestershire
2 tsp. chopped chives		2 Tbsp. grated Parmesan cheese
1/2 c. creamed cottage cheese	1/4 c. mayonnaise	1 can lump crab
1/4 c. sour cream	1/2 tsp. salt	Paprika
	1/8 tsp. pepper	
	1/8 tsp. red pepper	

In large bowl combine rice, chives, cottage cheese and mushrooms. Blend sour cream, mayonnaise, seasonings, Worcestershire and 1 Tbsp. Parmesan cheese. Fold into rice mixture; add crab. Turn into buttered shallow 1-qt. casserole; sprinkle with remaining cheese and paprika. Bake at 350 degrees 25 minutes or until heated through.

FINNAN HADDIE CASSEROLE

Josephine Tosswill

1 Tbsp. chopped onion	3 Tbsp. flour	2 c. cooked finnan haddie, smoked haddock; if unobtainable smoked cod filet can be used
1 Tbsp. chopped green pepper	1/2 tsp. paprika	
3 Tbsp. butter	2 c. milk	
	1 c. buttered bread crumbs	

Cook onion and green pepper in butter until tender. Stir in flour and paprika; add milk gradually. Heat to boiling, stirring constantly; pour over flaked fish in buttered baking dish. Cover with buttered bread crumbs and bake in moderate oven, 350-degrees, until crumbs are browned. Serves 4.

FISH PUDDING

Mrs. Merrill Compton

1 3-lb. red snapper	1 kitchen spoon chopped onion	1/2 stick melted butter
3 eggs		Milk
3 handfuls crushed crackers (bought)	1 kitchen spoon chopped parsley	Salt and pepper to taste
	Juice of 1 lemon	Some sherry if desired

Bake fish and pick to pieces. Mix in baking pan with ingredients, using enough milk to make sloppy, sort of shake pan. Sprinkle with cracker crumbs, dot with butter. Bake at 350 degrees about 45 minutes. Note: Serve hot with tartar sauce, 1 c. mayonnaise, 1-2 Tbsp. finely chopped parsley and 2-3 Tbsp. finely chopped sour pickle. If too thick, thin with cream and lemon juice. If fish is too dear cod may be used. This recipe is used twice a week during Calvary Church's famous Lenten Waffle Shop.

GOURMET SEAFOOD RING

Mrs. Frances Thompson

4 slices white bread cut in 1/2-inch cubes	1 3- or 4-oz. can chopped mushrooms	1 6-oz. can crabmeat
3/4 c. milk	1 can tuna about 7 oz.	1 egg
		2 Tbsp. chopped parsley

Langostinos can fill in for crabmeat, still delicious. Heat bread cubes, mushrooms and liquid, and milk to scalding in small pan. Drain and pick over crabmeat. Break into small pieces, drain and flake tuna. Combine in medium-size bowl with egg and parsley; mix lightly. Blend in bread mixture; spoon into greased 3-cup ring mold. Bake at 350 degrees 45 minutes or until top is firm and golden. Let stand 5-10 minutes; turn out onto heated serving platter. Fill center with fresh green peas if desired.

KEDGEREE

Josephine Tosswill

1 1-lb. can salmon	1 raw egg	A little milk
1 c. long grain rice	2 hard-boiled eggs	2 Tbsp. butter
2 c. water	1/2 tsp. curry powder	1/4 c. chopped fresh
1 tsp. salt	1/2 tsp. turmeric	parsley
	1/4 tsp. black pepper	

Cook rice in water with salt according to directions on package; drain and flake salmon. Mix thoroughly with cooked rice and seasonings. Add beaten egg, butter and milk if mixture seems to be dry. Add hard-boiled egg, chopped, and reheat mixture very slowly, stirring all the time to prevent burning. Serve sprinkled with chopped parsley and a vegetable. Green peas very good with this dish. Serves 4-6.

KING CRAB SUPREME

Helen Cerny

2 cans crabmeat	2 eggs, beaten	Cracker crumbs
1/2 c. grated cheddar cheese	2 c. milk	2 Tbsp. butter
		Juice 1 lemon

Combine crab and cheese; add eggs and milk beaten together. Pour into buttered casserole; cover with cracker crumbs mixed with melted butter. Pour lemon juice over all. Bake at 350 degrees about 30 minutes.

LOBSTER OR FISH DISH

Mrs. Ellen Thibodeau

2 Tbsp. butter or oleo	1 Tbsp. lime juice, optional	2 c. milk
2 Tbsp. cayenne pepper	1 large onion	1 large can frozen lobster or 1 pkg. lagaustinos*
1 Tbsp. salt		1 small can minced clams
1 Tbsp. lemon juice		

*Lobster or lagaustinos may be replaced with haddock or cod filets, if a fish dish is desired. Melt butter or oleo in deep frying pan; add pepper, salt and diced onion and saute'. Add lobster or lagaustinos, milk, lemon and lime juices; cover. Cook at medium heat until tender; add strained clams. Heat about 2 minutes. This dish may be topped with toasted croutons or toasted bread crumbs. Serve with tossed salad.

SALMON WITH EGG SAUCE

Elizabeth Macia

1 to 1 1/2 lb. fresh salmon	2 Tbsp. butter	Salt and pepper
	2 Tbsp. flour	2 hard-boiled eggs
	1 c. milk	

Wipe salmon with damp cloth. Wrap in 2 folds cheesecloth drawn together to form bag and tied with string. Boil gently, uncovered, in salted water, allowing 15 minutes for each inch of thickness.

Egg Sauce: Melt butter over low heat in heavy saucepan; blend in flour. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat; stir in milk. Bring to boil; boil 1 minute, stirring constantly. Add 2 chopped hard-boiled eggs, salt and pepper to taste. Serve over salmon.

SALMON PIE

Shirley Caron

Favorite pie crust recipe for 9-inch pie	1 large can red salmon	2-3 Tbsp. butter
	1 medium onion	Salt and pepper to taste
	3 medium sized potatoes	

Boil potatoes, mash with milk and butter. Saute' onion in butter. In large bowl mix salmon, potatoes and onions. Fill pie shell; seal on top crust. Bake at 350 degrees 1/2 hour or until top crust is golden brown. Serve hot.

SALMON PUFF WITH DILL

Kathleen K. Newcomb

4 eggs	1 1-lb. can salmon	1/4 lb. butter or mar-
2 c. milk	1 c. chopped parsley	garine
1 c. ground cracker crumbs	Pinch tarragon	2 Tbsp. dill weed or seed
	Pinch thyme	1/4 c. hot water

continued.....

SALMON PUFF WITH DILL (Continued)

Beat eggs, add milk and cracker crumbs. Drain salmon, removing bones and skin; stir into mixture and add herbs. Pour into 3-qt. casserole and bake in 350-degree oven 25 minutes. Melt butter; add dill which has been added to hot water. Pour over puff and return to oven 5 minutes.

SEAFOOD THERMIDOR

Helen Cerny

1 lb. lobster meat	4 Tbsp. flour	1/4 c. sherry
1 lb. shrimp, cooked	2 c. light cream	1 c. grated cheese
1 lb. scallops, cooked	1/2 c. mushrooms,	1 c. buttered crumbs
4 Tbsp. butter	cooked	Salt and paprika

Melt butter, blend in flour slowly. Add cream, stirring. Bring to boil and cook 5 minutes, stirring constantly. Season with salt. Add mushrooms, seafood and sherry. Put in shallow buttered casserole, sprinkle with cheese, then crumbs and dust with paprika. Cook in hot oven, 425 degrees, 15-20 minutes.

TUNA BISCUIT PIE

Kathleen K. Newcomb

1 can (1 c.) chunk style tuna	1/2 tsp. dry mustard	1 c. packaged biscuit mix
2 Tbsp. minced onion	1/3 c. catsup	6 Tbsp. milk
	1 c. coarsely grated pro- cess American cheese	2 Tbsp. lemon juice

Start heating oven to 350 degrees. Mix tuna, onion, mustard, catsup, lemon juice. Add cheese to biscuit mix; stir in milk. Pat half biscuit mix dough into bottom of greased 8-inch pie plate; spread with tuna mixture. Drop remaining biscuit dough by spoonful on top, leaving center uncovered. Bake 25 minutes or until nicely browned. Serve cut in wedges. 4 generous or 6 medium servings.

CHICKEN CRESCENTS

Mrs. John E. Merrill

1 large chicken	1 tsp. sage	Onion salt
1/2 stick margarine	8-oz. pkg. cream cheese	2 pkg. crescent rolls
	Salt and pepper	

Boil chicken in water with margarine and sage. When tender remove from bones. Using blender and some liquid, chop chicken; add cream cheese and blend. Add salt, pepper and onion salt. Lay crescent rolls out in triangles. Put 1 1/2 Tbsp. chicken mix on long end and roll up. Melt 1 stick margarine; dip rolls in it and roll in stuffing mix. Place on cookie sheet, shape and bake in 350-degree oven 15-20 minutes. Make sauce of leftover broth.

CHICKEN A LA RITA

Prudence Thorpe

6-8 halves of chicken breasts, boned and skinned	1 pt. sour cream	1/2 jar smallest size chipped beef flakes
	1 can mushroom soup	2 pkg. slivered almonds

In large shallow ungreased casserole dish put flakes of chipped beef as bottom layer, spread thin. Place over this chicken breasts in single layer. Mix sour cream and soup mixture together; spread over chicken. Do not add any salt. Bake covered 4 to 4 1/2 hours at 275 degrees.

CHICKEN ROQUEFORT

Mrs. Edward Cobden, Jr.

1 fryer, cut up	1/8 tsp. pepper	1 garlic clove, minced
1 tsp. salt	2 Tbsp. butter	1 c. sour cream
	4 oz. Roquefort cheese	

Season chicken with salt and pepper; brown in butter and place in casserole. In the skillet in which you browned chicken, mix cheese, garlic and sour cream. Heat and pour over chicken. Cook in covered dish at 350 degrees 1 hour. Serves 4-5.

CHICKEN IN SHERRY SAUCE

Josephine Toswill

2 c. cooked cut-up chicken	1/2 c. chopped mushrooms	1/4 c. sherry
3 Tbsp. butter	1/4 c. chopped onion	1/4 c. cream
3 Tbsp. flour	2 c. milk	1/2 tsp. salt
1/4 c. slivered almonds		1/4 tsp. pepper

Melt butter in pan; saute' mushrooms, onion and almonds until pale golden brown. Add flour and cook, stirring constantly until it begins to thicken. Add milk gradually and continue cooking and stirring to achieve a fairly thick sauce. Add cream and seasonings; add sherry carefully and gradually to avoid curdling. Stir in chicken. Turn into casserole and bake in moderate oven, 350 degrees, until browned.

CHICKEN SUPREME

Jean B. Hazelton

2 fryers, cut up	1 c. chicken bouillon	Sauce:
1 Tbsp. seasoned salt	1/2 tsp. instant onion	2 Tbsp. instant flour
1/4 c. dry white wine	1/2 tsp. curry powder	1/4 c. water
		1 c. sliced or whole canned mushrooms

Dry chicken pieces and dip in seasoned salt; place in baking dish. Mix wine, bouillon, onion and curry; pour over chicken. Cover with foil and bake at 350 degrees 30 minutes. Uncover and bake until tender, about another 30 minutes. Remove juices and strain. Keep chicken warm. Make sauce by blending flour and water with juice over low heat until thick. Add mushrooms and spoon sauce over chicken. Serves 6.

NO PEEK CHICKEN

Margaret S. Manze

1 1/2 c. quick cooking rice, uncooked	6 chicken breasts	1 can cream celery soup
	1 can cream chicken soup	1 pkg. onion soup mix

Place rice in baking pan lined with aluminum foil. Add chicken. Combine soups and pour over; sprinkle on onion soup. Seal foil securely. Bake at 300 degrees 2 1/2 hours. Do not peek!

SAUCY CHICKEN

Rosalind Scheffer

Chicken breasts, boned and skinned, 12	Flour	Cream sherry
Ken's Italian dressing	Sauce:	Cranberry sauce
	Currant jelly	in equal amounts

Oven at 300 degrees. Marinate chicken breasts in Italian dressing 24 hours. Remove and roll in flour. Tuck ends of each breast under. Place in baking dish and bake at 300 degrees 3 hours, uncovered. Make sauce and heat over low heat. During last hour of chicken baking, pour some sauce over it. Serve remaining sauce hot with chicken. Serves 6-8.

SOUTHERN FRIED CHICKEN

Will Hicks

1 or more chickens	1 tsp. salt per chicken	
1/2 c. flour per chicken	1/4 tsp. pepper per chicken,	1 pinch garlic salt may be
Lard or cooking oil to fill frying pan 2 inches deep	en, preferably fresh ground	used but don't let any- one catch you

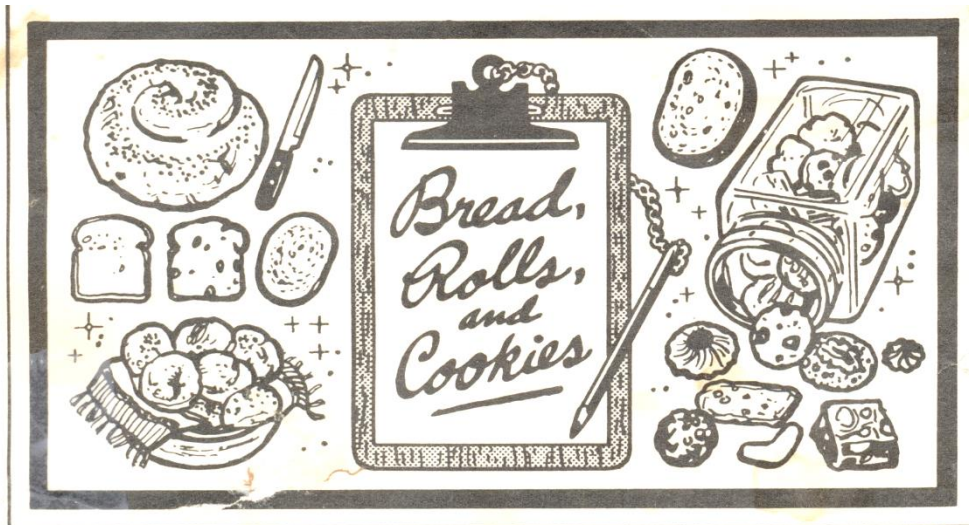
Relatively young birds should be used and any which appear to have died of natural causes should be rejected. Joint chickens, separate legs from thighs. Everything except neck and feet can be used, including whatever internal parts you ordinarily eat. Rinse pieces; drain but don't dry. Put remaining ingredients in poke bag and shake to mix. Add chicken pieces 2 or 3 at a time and shake until completely dredged. Use deep fry pan or soup kettle; fill with oil deep enough to cover chicken completely. Heat until oil just begins to smoke, then back off a hair. Oil level should be at least 1 inch from top, else it will boil over when you add chicken. If it should spill over the whole pan full will ignite. Don't be alarmed; don't panic, and don't use water to douse fire or you'll likely burn your house down. Just put top on pan and wait for the spilled oil to finish burning. Add chicken a piece at a time at intervals of 5-10 seconds to minimize boiling. Cover pan, leaving it slightly cracked for steam to escape. Cook 15-20 minutes. If oil only half covers pieces, turn them once. Remove top

continued.....

SOUTHERN FRIED CHICKEN (Continued)

last 3 minutes. Remove chicken and lay out to drain on paper towels or brown paper bags. After 30 seconds turn them over to drain other side. Sponge them carefully with paper towel to remove all excess oil. Southern fried chicken, like all southern food, should not be greasy. Only Yankees and other foreigners who open restaurants in the South serve greasy food. Can be served hot or at room temperature, on picnics and the like. When eating fried chicken, lips should be retracted in the manner of Pres. James Carter so one doesn't need to use a napkin.

Write An Extra Recipe Here:



BANANA BREAD

Monica Baker

1 c. sugar
2 Tbsp. soft shortening

1 egg
3/4 c. milk
3 c. flour

3 1/2 tsp. baking powder
1 tsp. salt
1 c. mashed bananas

Mix sugar, egg and shortening thoroughly; stir in milk. Sift flour and blend dry ingredients; stir in. Add bananas. Put into greased floured loaf pan. Bake at 350 degrees 60-70 minutes.

BEER AND ONION BREAD

Rylen E. Gage

2 pkg. active dry yeast
8 slices bacon

1 12-oz. can beer
1/4 c. milk
1 Tbsp. sugar

1 pkg. dry onion soup mix
4 c. flour

Combine yeast, 2 c. flour and onion soup mix. Heat beer, milk, sugar and 2 Tbsp. bacon fat till just warm, then mix with dry ingredients thoroughly. Add crumbled bacon and flour enough to make moderately stiff dough. Knead until smooth and elastic. Place in greased bowl; turn over so all sides will be greased. Cover with towel and let rise in warm place till double in bulk, about 50 minutes. Punch down. Make into loaves; let rise 30 minutes. Brush with butter. Bake in 375-degree oven 30 minutes or until nicely browned. While hot brush with butter.

BROWN BREAD

Mrs. Fred Hall

1 egg
1/2 c. molasses

1 c. white flour
1 c. graham flour
1 c. sweet milk

1 Tbsp. shortening
1 tsp. soda

Preheat oven to 350 degrees. Mix in order given and bake in 2 small loaf pans until done, about 35-40 minutes.

CHERRY NUT LOAF

Martha B. Walkinshaw

1 1/2 c. flour
1 tsp. salt
4 1/2 tsp. baking powder
3/4 c. sugar

1 beaten egg
1 1/4 c. milk
2 Tbsp. melted shortening

1 c. All-Bran
1/3 c. chopped maraschino cherries
1/4 c. chopped walnuts

Sift flour, salt, baking powder and sugar. Mix egg, milk and shortening; add to dry ingredients. Mix well; add All Bran with cherries and walnut meats.

1 Tbsp. butter
1/4 c. brown sugar

1/3 c. chopped maraschino cherries
1/4 c. chopped walnut meats

continued.....

SYBIL BOSHETH

CHERRY NUT LOAF (Continued)

Melt butter in large loaf pan; spread brown sugar in bottom and sprinkle cherries and nutmeats over like an upside cake. Pour batter over this and spread flat. Bake in 350-degree oven 1 hour 10 minutes or until cake tester comes out clean. Allow to stand in pan 5 minutes, then remove, turning upside down on cake rack. When cool wrap in foil and refrigerate at least 1 day; cuts better. Can be made in 2 smaller loaf pans but butter and brown sugar will have to be increased slightly to cover bottom of pans.

PUMPKIN BREAD

Jean M. Spencer

3 c. sugar	3 1/2 c. flour	1/2 tsp. cloves
1 c. Mazola oil	1 tsp. baking powder	1 tsp. cinnamon
4 beaten eggs	2 tsp. soda	1 tsp. nutmeg
1 1-lb. can pumpkin	2 tsp. salt	1 tsp. allspice

Mix sugar and oil; add beaten eggs, then pumpkin. Sift together remaining ingredients and add alternately with 2/3 c. water. Makes 3 loaves. Bake at 350 degrees 1 hour. If 2 pans, 9 3/4x5 3/4x2 3/4-inches; if 1 pan, 9x5x2 2/3-inch.

STOLLEN (Makes 3)

Ethel T. Cowles

5 1/2 to 6 1/2 c. unsifted flour	3/4 c. milk	3/4 c. mixed candied fruits
1/2 c. sugar	1/2 c. water	1/3 c. golden seedless raisins
1 1/4 tsp. salt	2/3 c. Fleischmann's margarine	Confectioners' sugar frosting
2 pkg. Fleischmann's yeast	3 eggs, room temperature	
	3/4 c. chopped blanched almonds	

In large bowl thoroughly mix 2 c. flour, sugar, salt and undissolved yeast. Combine milk, water and margarine in saucepan; heat over low heat until warm. Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of mixer, scraping bowl occasionally. Add eggs and 1/2 c. flour, or enough flour to make thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until double in bulk, about 1 1/2 hours.

Combine chopped almonds, candied fruits and raisins. Punch dough down; turn onto lightly floured board and knead in nut-fruit mixture. Divide into 3 equal pieces; roll each piece into 12x7-inch oval. Fold in half lengthwise. Place on greased baking sheets, cover and let rise in warm place, free from draft, until doubled in bulk, about 45 minutes. Bake in moderate oven, 350 degrees, about 20-25 minutes, until done. Remove from baking sheets; cool on wire racks. Frost with confectioners' sugar frosting while warm. If desired decorate with blanched almonds and candied cherries.

ZUCCHINI BREAD

Ellen Heffelfinger

3 eggs	2 tsp. vanilla	1/2 tsp. baking powder
1 c. oil	3 c. flour	1 tsp. salt
2 c. sugar	1 tsp. baking soda	3 tsp. cinnamon
2 c. grated zucchini		1/2 c. nuts

Blend eggs, oil, sugar, zucchini and vanilla. Add remaining ingredients; mix well. Grease and flour 2 loaf pans. Bake at 350 degrees 1 hour or until done.

BLUEBERRY MUFFINS

Alice L. Eagan

1 stick margarine	1/2 tsp. salt	2 eggs
1 1/2 c. sugar	2 tsp. baking powder	1 c. fresh or frozen blueberries
2 1/2 c. flour	1/2 c. milk	

Mix all together at one time; add blueberries. Sprinkle tops of muffins with sugar. Bake at 375 degrees 20-30 minutes.

DELUXE APPLE WAFFLES

Martha B. Walkinshaw

2 c. flour	2 Tbsp. sugar	1 1/2 c. apples, pared
3 tsp. baking powder	2 eggs, separated	and diced
1 tsp. salt	1 1/2 c. milk	1/4 tsp. cinnamon
	6 Tbsp. shortening, melted	

Sift dry ingredients together. Beat egg yolks; add milk and melted shortening and pour into flour mixture. Stir just enough to moisten dry ingredients. Fold in egg whites beaten until stiff but not dry. Fold in apples carefully. Bake 4-5 minutes in waffle iron, or until no longer steaming. Makes 6-7 inch waffles. These are good for breakfast served with sausages, or as dessert with ice cream. Cook any remaining batter after appetites are satisfied. These are good cold for ice cream sandwiches or can be frozen.

FLUFFY TOM THUMB GRIDDLE CAKES

Mrs. Edward J. Day

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

Combine egg, milk and shortening; add dry ingredients. Beat until smooth. Cook on ungreased grill at medium low heat.

GRANDMA DOYEN'S BUTTERMILK BISCUITS

Sharon Doyen

4 c. flour	1 tsp. baking soda	1 1/2 tsp. salt
1/2 c. shortening	2 tsp. baking powder	2 c. buttermilk

Sift flour, baking powder, soda and salt in large bowl. Cut in shortening; add buttermilk. If not moist enough, add little cold water. Turn mixture onto floured surface and knead 10-15 times. Roll out to about 1/2-inch thickness and cut with biscuit cutter. Bake at 450 degrees 15 minutes.

Substitute for buttermilk: Combine 1 c. milk with 1 tsp. vinegar or lemon juice. Let stand 2-3 minutes to sour.

HARRIET HAYNES' BRAN MUFFINS

Nancy M. Keeney

1 c. flour	Add 2 c. All Bran	1 egg, beaten
1 tsp. soda	1 1/4 c. milk	2 Tbsp. melted oleo or oil
1 tsp. salt	1/2 c. molasses	

Sift together first 3 ingredients. Bake in greased muffin tins in moderate oven or at 375 degrees 20 minutes. 3/4 c. dates, raisins or prunes may be added. Makes 12-15 muffins.

OATMEAL MUFFINS

Margaret B. Duhamel

1 c. Quick Quaker oats	1/2 c. brown sugar	1 tsp. baking powder
1 c. buttermilk	1 c. flour	1/2 tsp. baking soda
1 large egg	1 tsp. salt	1/2 c. melted shortening

Soak oats in buttermilk 1 hour or longer. Beat egg; add to above mixture. Add brown sugar; mix and sift flour, salt, baking powder and soda and add to above mixture. Mix in melted shortening; do not beat mixture too much. Spoon into greased muffin pans. Bake at 400 degrees 20 minutes. Makes 12 large muffins.

ROLLS

Mrs. Fred Hall

1/2 c. granulated sugar	1 c. scalded milk	1 tsp. sugar
1 tsp. salt	1 yeast cake	1 egg, beaten
1 1/2 Tbsp. shortening	2 Tbsp. lukewarm water	3-4 c. flour

Combine first four ingredients and cool. Soften yeast cake in lukewarm water. Add sugar to first mixture. Add beaten egg; add flour and knead. Put dough into greased bowl in warm place and cover; let rise until double in bulk. Form rolls and let rise again. Bake at 425 degrees 12-15 minutes.

APPLESAUCE SQUARES

Mrs. Ralph A. Bail

1/2 c. soft butter	2 c. flour	1 1/2 c. unsweetened
1 c. sugar	2 tsp. soda	applesauce
2 eggs	3/4 tsp. cinnamon	1 c. raisins
1 tsp. vanilla	1/4 tsp. nutmeg	1 c. chopped nuts

Heat oven to 350 degrees; grease and flour 10x15-inch pan. Cream butter and sugar until light and fluffy. Add beaten eggs and vanilla; beat well. Sift flour, soda, nutmeg and cinnamon together; beat into above mixture. Add applesauce, raisins and nuts. Bake 30 minutes or until done. Cool; sprinkle with confectioners' sugar. Cut in squares.

BEACON HILL COOKIES

Margaret B. Duhamel

1 6-oz. pkg. chocolate chips	Pinch of salt	1/2 tsp. vanilla
2 egg whites	1/2 c. sugar	1/2 tsp. vinegar
		3/4 c. chopped walnuts

Melt chocolate chips over hot water. Beat egg whites with salt until foamy; gradually add sugar, beating well until stiff peaks form. Beat in vanilla and vinegar. Fold in chocolate and walnuts. Drop by teaspoonfuls onto greased cookie sheet. Decorate with nuts if desired. Bake in 350-degree oven 10 minutes. Remove immediately. Makes 36 cookies.

BOURBON OR RUM BALLS

Martha B. Walkinshaw

2 1/4 c. vanilla wafer crumbs	1 c. finely chopped pecans	1 c. confectioners' sugar
1/2 c. Bourbon or rum	3 Tbsp. cocoa	2 Tbsp. white corn syrup

Combine wafer crumbs and pecans; I grind pecans in food chopper using coarse blade. Place remaining ingredients in bowl; beat thoroughly with rotary beater or electric mixer or blender. Pour over dry ingredients; mix well. Roll into balls 1-inch in diameter, then roll balls in either confectioners' sugar or finely chopped nuts. Yield: 40-48 balls. These are especially nice to make around the Holiday Season and give as a present.

BROWNIES

Evie Cobden, Jr.

1/4 lb. margarine	2 sq. unsweetened chocolate	1/2 c. flour, sifted
1 c. sugar		1/2 c. chopped nuts
2 eggs, unbeaten		1 tsp. vanilla

Melt margarine in pan over low heat; add chocolate squares and melt. Remove pan from heat. Add sugar, eggs, flour, nuts and vanilla; mix well. Bake in greased and lightly floured 8-inch square pan 20 minutes at 350 degrees. Cut while still warm.

BUTTER COOKIES/KURABIA

A Friend

1 lb. sweet butter	1 Tbsp. Crisco	1/2 c. walnuts or almonds,
1/3 c. confectioners' sugar	1 Tbsp. lemon juice	finely chopped
	1 tsp. vanilla	4 c. flour, sifted
	2 1/2 tsp. baking powder	

Combine butter, sugar, Crisco and beat until creamy. Add vanilla; beat a few minutes. Mix lemon juice with baking powder; add to mixture and beat. Fold in walnuts or almonds. Add flour gradually to make soft dough which is easy to handle. Shape into crescents or desired shapes. Place on foil-lined cookie sheet. Bake at 350 degrees 25-30 minutes. Cool cookies and sift confectioners' sugar over them. Yield: 4 doz.

BUTTERHORNS

Catherine A. Theodoss

2 c. flour	1 egg yolk	3/4 c. sugar
2 sticks margarine, softened	3/4 c. sour cream	1 tsp. cinnamon
		1 c. chopped nuts

Measure flour and margarine into bowl. Cut margarine into flour with pastry

continued.....

BUTTERHORNS (Continued)

blender or fork. Then add egg yolk and sour cream; mix well. When blended, shape into 3 balls. Wrap each in Saran Wrap and refrigerate at least 2 hours or overnight. Remove dough from refrigerator. Sprinkle board with flour. Roll out one portion at a time, making large circle about 12-inches. Sprinkle with sugar and nut mixture. Cut into 12 wedge-shaped sections like a pie; roll each up starting with widest portion. Place on lightly greased cookie sheet and bake at 375 degrees 15-20 minutes. Cool on rack; dust with powdered sugar. Makes 3 doz.

CHEESECAKE COOKIES

June C. Pettinelli

1/3 c. butter or oleo	1/2 c. finely chopped	1 egg
1/3 c. packed brown	walnuts	2 Tbsp. milk
sugar	1/4 c. sugar	1 Tbsp. lemon juice
1 c. flour	8 oz. cream cheese	1/2 Tbsp. vanilla

Cream butter with brown sugar in small mixing bowl. Add flour and walnuts; mix to make crumb mixture. Reserve 1 c. for topping; press remaining into bottom of 8-inch square pan. Bake at 350 degrees 12-15 minutes. Blend sugar with cream cheese in small mixing bowl until smooth. Add egg, milk, lemon juice and vanilla; beat well. Spread over baked crust; sprinkle with reserved crumb mixture. Bake at 350 degrees 25 minutes. Cool; cut into 2-inch squares.

COCONUT CHEWS

Veronica Menard

3/4 c. shortening, half	1 1/2 c. flour	1/2 tsp. salt
butter or margarine	2 eggs	1/2 tsp. vanilla
3/4 c. confectioners'	1 c. brown sugar, packed	1/2 c. chopped walnuts
sugar	2 Tbsp. flour	1/2 c. flaked coconut

Heat oven to 350 degrees. Cream shortening and confectioners' sugar; blend in flour. Press mixture in bottom of ungreased 13x9x2-inch baking pan. Bake 12-15 minutes. Mix remaining ingredients; spread over hot baked layer. Bake 20 minutes longer. While warm spread orange icing; cool and cut into bars about 3x1-inch. 32 bars.

Orange-lemon icing: mix 1 1/2 c. confectioners' sugar, 2 Tbsp. orange juice and 1 tsp. lemon juice until smooth.

COCONUT DREAM BARS

A Friend

1 c. flour	Topping:	1 tsp. baking powder
1/2 c. butter	1/4 tsp. salt	1 tsp. vanilla
1/2 c. brown sugar	2 eggs	1 c. chopped nuts
	1 c. brown sugar	1 1/2 c. coconut
	2 Tbsp. flour	

Cream together first 3 ingredients; spread in 9-inch pan and bake 10 minutes at 350 degrees. Blend remaining ingredients; spread over baked layer. Return to oven 10 minutes or until golden brown. Cut while warm. Double recipe for 9x13-inch pan. Bake until golden brown.

COCONUT ISLANDS

Mrs. Nancy (Blakely) Child

2 c. sifted Pillsbury's	1/2 c. Crisco	Frosting:
flour*	1 c. brown sugar	1 1/2 sq. chocolate
1/2 tsp. salt	1 egg	1/4 c. sour cream
1/2 tsp. soda	2/3 c. sour cream	1 Tbsp. butter
3 1-oz. sq. chocolate	1/3 c. coconut or grated	1 1/2 to 2 c. sifted con-
1/4 c. coffee	fresh canned packaged	fectioners' sugar

Sift together first 3 ingredients. *If using Pillsbury's best enriched self-rising flour, omit soda and salt. Melt chocolate in coffee in small saucepan over low heat; can substitute 1/4 c. instant coffee and 1/4 c. boiling water; cool. Add unbeaten egg and chocolate mixture; beat well. Measure sour cream; add alternately with dry ingredients to creamed mixture; mix until well blended. Stir in coconut. Drop by heaping teaspoonfuls onto greased baking sheet and bake at 375 degrees 12-15 minutes. Frost while warm. Sprinkle tops with additional 1/2 c. coconut; store in tightly covered container.

COCONUT ISLANDS (Continued)

Frosting: Heat chocolate, sour cream and butter in top of double boiler over hot water, stirring until chocolate melts. Immediately remove from heat. Gradually blend in sugar until consistency to spread, thinning with water or cream a few drops at a time if necessary. Makes about 3 1/2 doz. cookies.

FRENCH PASTRY SQUARES

Doris Reid

2 c. flour	1/2 tsp. baking powder	Milk
1/2 c. margarine	1/4 tsp. soda	Raspberry jam or your
1/2 c. sugar	Pinch salt	choice
	1 egg	

Mix dry ingredients together; cut in margarine. Add beaten egg and enough milk, about 2 Tbsp., to make stiff pastry. Roll out half and spread with jam; roll remaining half of pastry and top other layer. Bake about 20 minutes until light brown in 375-degree oven. Bake on cookie sheet and cut into bars or diagonal squares when cool.

GRAHAM CRACKER CRUMB SQUARES

Catherine A. Theodoss

4 c. graham cracker	2 cans sweetened condensed milk	1 6-oz. pkg. sweet
crumbs or 1 box		chocolate chips
1 c. chopped walnuts	2 tsp. vanilla	10 cherries, chopped

Blend all ingredients together. Spread into greased 13x9x2-inch baking pan and bake at 350 degrees 30 minutes. Cool 5 minutes, cut into squares. Makes 48 squares. Roll in granulated sugar.

GRANDMA HOWLETT'S CHOCOLATE CHIP COOKIES

Sharon Doyen

1 c. + 2 Tbsp. flour	1/2 c. butter or other	1/4 tsp. water
2 heaping tsp. baking	shortening	1 egg
powder	6 Tbsp. brown sugar	1 6-oz. pkg. chocolate
1/2 tsp. salt	6 Tbsp. white sugar	chips
1/2 tsp. baking soda	1/2 tsp. vanilla	1/2 c. chopped walnuts

Sift dry ingredients into bowl; set aside. Cream butter, both sugars, vanilla and water. Add egg; mix well. Add flour mixture; mix well again. Stir in chips and nuts. Drop by teaspoons onto greased cookie sheet. Bake at 375 degrees 10-12 minutes.

GRANOLA CHIP COOKIES

John W. Walkinshaw

1 egg	3/4 c. + 2 Tbsp. whole	1/2 c. chopped salted nuts
1 Tbsp. water	wheat flour	3/4 c. raisins
1/2 c. brown sugar	1/2 tsp. baking soda	6 oz. semi-sweet
1/2 c. margarine	1 c. carob granola	chocolate bits

Mix all ingredients and drop by teaspoons onto greased cookie sheet. Bake at 350 degrees 12-14 minutes.

HERMIT SQUARES

Elinor L. Blackburn

2 c. raisins	2 c. flour	1 tsp. cinnamon
1/2 c. margarine	1 tsp. baking soda	1/2 tsp. powdered cloves
1 1/2 c. sugar	1/2 tsp. salt	1 tsp. nutmeg
2 eggs		1/2 c. chopped walnuts

Cover raisins with cold water and boil 15 minutes; drain and let cool. Cream margarine and sugar until light and fluffy. Add eggs one at a time; beat well after each addition. Sift dry ingredients; add to creamed mixture. Add cooled raisins and chopped nuts; fold in thoroughly. Pour into greased floured 13x9-inch pan. Bake at 350 degrees 35-40 minutes. Start checking for doneness after 30 minutes. Cool in pan, then cut into squares.

JEWEL COOKIES

Alice L. Eagan

1/2 c. soft butter or margarine	1 tsp. vanilla extract	4 Tbsp. confectioners' sugar
1/4 c. light brown sugar, firmly packed	1 c. sifted all-purpose flour	2 tsp. milk
1 egg yolk	1 egg white slightly beaten	3 Tbsp. apricot preserve
	1/2 c. finely chopped walnuts or pecans	

In medium bowl with wooden spoon beat butter, brown sugar, egg yolk and vanilla until smooth. Stir in flour just until combined; refrigerate 30 minutes. Meantime, preheat oven to 375 degrees. Using hands, roll dough into balls 1/2-inch in diameter. Dip in egg white, then roll in chopped nuts. Place 1-inch apart on ungreased cookie sheets. With thimble or thumb, press center of each cookie. Bake 12 minutes or just until a delicate golden brown; remove to wire rack and cool. Confectioners' sugar and milk, mixing well. Place 1/8 tsp. icing in center of cookie; top with a little of the apricot preserves. Makes 4 doz.

LEMON BARS

Ruth A. Barnard

2 c. flour	1 c. margarine	1/3 c. lemon juice
1/2 c. confectioners' sugar	4 eggs, beaten	1/4 c. flour
	2 c. granulated sugar	1/2 tsp. baking powder

Sift together flour and confectioners' sugar; cut in margarine until mix clings together. Press in ungreased 13x9-inch pan and bake at 350 degrees 20-25 minutes until light brown. Remove from oven. Mix remaining ingredients and pour over cooked pastry. Bake at 350 degrees again about 25 minutes. Sprinkle with confectioners' sugar and let cool. Cut into bars.

MAIDS OF HONOUR

Mrs. Jos. Reid

2 Tbsp. butter	1/2 tsp. baking powder	1 egg, milk
1/2 c. sugar	2 Tbsp. ground almonds	Raspberry jam
8 Tbsp. flour	1/2 tsp. almond flavoring	Short pastry

Cream butter and sugar together. Add egg, flour mixed with ground almonds, baking powder and flavoring; add enough milk to make moist mixture. Line patty tins with pastry and add 1/2 tsp. jam. Top with mixture. Bake 20 minutes at 350 degrees or till light brown. When cool ice with plain icing and top with candied cherry.

ORANGE SQUARES

Ruth H. Kingston

Stick margarine	1 tsp. lemon extract	1 c. flour
2 eggs	2 Tbsp. orange marmalade	1 tsp. baking powder
1 c. sugar		1/4 tsp. salt

Cream margarine and sugar; add beaten eggs, extract and marmalade. Beat in dry ingredients. Bake in 350-degree oven in 9-inch pan 35 minutes.

F BLOSSOM COOKIES

Betty Shaw

1/2 c. shortening	1 unbeaten egg	1 tsp. soda
1/3 c. peanut butter	1 tsp. vanilla	1/2 tsp. salt
1/2 c. granulated sugar	1 3/4 c. flour	1 small pkg. Hershey kisses
1/2 c. brown sugar		

Cream shortening, peanut butter and sugars. Add unbeaten egg and vanilla; mix well. Add dry ingredients gradually. Shape dough into round balls, roll in granulated sugar and place on lightly greased cookie sheets. Bake in 350-degree oven until lightly browned. Remove from oven; top each cookie with a Hershey kiss. Return to oven until golden brown. 350-degree oven. 3 doz. cookies.

QUICK JAM SQUARES

Mrs. D. Bruce Whittemore

1 1/2 c. flour	1 1/2 c. quick rolled oats	1 c. good quality jam or preserves, any flavor
1 tsp. baking powder	3/4 c. butter	
1 c. brown sugar		

continued.....

QUICK JAM SQUARES (Continued)

Mix flour, baking powder, brown sugar and oats; cut in butter till crumbly. Put 2/3 into ungreased 13x9x2-inch pan and pat lightly. Lightly beat jam or preserves till easy to spread onto dough. Cover with rest of crumbs and bake 20-25 minutes in 350-degree oven. Cool and cut. Freezes beautifully and keeps well if not frozen too.

ROLLED BAKLAVA

Gloria K. Earls

2 lb. phyllo pastry sheets	4 lb. walnuts, chopped fine	Syrup:
1 1/2 lb. melted butter	3 tsp. cinnamon	4 c. sugar
4 Tbsp. sugar	1/2 tsp. cloves	2 c. water
		Juice 1/2 lemon
		1 small jar honey

Take 4 sheets phyllo pastry, keeping other sheets covered with damp towel. Brush each sheet with melted butter and lay one on top of the other. Mix walnuts, sugar, cinnamon and cloves; sprinkle some mixture evenly over top butter sheet and roll up tightly like jelly roll. Cut roll into 2-inch pieces and set pieces upright in large buttered pan. Continue, using another 4 buttered sheets of phyllo, sprinkling, rolling, cutting, until pan is full and all mixture used. Spoon 1 tsp. melted butter over each piece and bake at 350 degrees 10 minutes. Turn over each piece, spoon another tsp. butter over each and continue to bake 20-30 minutes until golden brown. Remove from oven; dip each piece into cold thick syrup. Drain on cake racks. Yield: Approximately 48 pieces. To make syrup combine all ingredients; bring to boil and simmer 30 minutes.

RUGLACH (Pastry Crescents)

Adele Macaluso

2 c. sifted all-purpose flour	8 oz. cream cheese	1 Tbsp. cinnamon
1 c. unsalted butter	1/3 c. granulated sugar	1/2 c. chopped walnuts
		1/2 c. raisins

In mixing bowl place flour, butter and cream cheese; mix well until dough is formed. Divide into 4 balls of pastry, wrap in plastic wrap or waxed paper and refrigerate at least 2 hours or longer. On floured board or pastry cloth, roll each piece of pastry into a 1/4-inch round about 10-12 inches in diameter. In small mixing bowl mix together sugar, cinnamon, walnuts and raisins; sprinkle filling on each pastry round, then cut each round into 12 wedges. Starting at wide end, roll each wedge up to a crescent. Place crescents on greased cookie sheet. Bake in preheated 375-degree oven until brown, 15-20 minutes. Yield: about 4 doz.

RUSSIAN TEA CAKES

Deborah Elrick Gray

1 c. soft butter	1 tsp. vanilla	1/4 tsp. salt
1/2 c. sifted confectioners' sugar	2 1/4 c. sifted flour	3/4 c. finely chopped walnuts

Mix together thoroughly butter, sugar and vanilla. Sift together and stir in flour and salt; mix in nuts. Chill dough about 15 minutes. Roll into 1-inch balls. Place 2 1/2-inches apart on ungreased cookie sheet and bake at 400 degrees 10-12 minutes until tea cakes are set but not brown. While still warm roll in confectioners' sugar. Cool; roll in sugar again. Makes about 4 doz.

SURPRISE SQUARES

Irene Koloski

1 1/2 c. flour	1 c. sour cream	2 Tbsp. sugar
1 c. sugar	1 egg	1 tsp. cinnamon
1 tsp. baking soda	2 c. chopped rhubarb	1/2 c. chopped nuts

Sift together first 3 ingredients; add sour cream and egg and mix. Add rhubarb. Pour into 9x13-inch pan. Note: no mistake, there is no shortening. Mix last 3 ingredients and sprinkle over batter. Bake at 350 degrees 25-30 minutes. Cool slightly; sprinkle with confectioners' sugar and cut into squares.

WALNUT DROP COOKIES

Margaret B. Duhamel

4 Tbsp. butter	1 c. flour	1/4 c. milk
1/2 c. sugar	2 tsp. baking powder	1 tsp. vanilla
1 egg	1/4 tsp. salt	1 c. chopped nuts

continued.....

WALNUT DROP COOKIES (Continued)

Cream butter and sugar; add egg and mix well. Mix and sift flour, baking powder and salt; add to butter-sugar mixture alternately with milk. Add vanilla and nuts. Drop by large teaspoon onto greased cookie sheet. Bake at 350 degrees 10-12 minutes. Makes about 30 good-size cookies.

WHOOPIE PIES

Mrs. Susan A. Giguere

1/2 c. soft butter
1 c. sugar
1 egg
1/2 c. cocoa
1 c. milk

1 tsp. vanilla
2 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder

Filling:

2/3 c. shortening
1/3 c. evaporated milk
1/2 c. sugar
1/2 tsp. vanilla
1/2 tsp. salt

Mix first 9 ingredients as listed to make pies. Drop onto greased cookie sheet 1/2 to 1 tsp. at 425 degree oven 5-7 minutes. Mix all filling ingredients until creamy. Cool pies; add filling. It will look like a filled cookie when done with top and bottom.

Write An Extra Recipe Here:

Write Extra Recipes Here:



APPLE CAKE

Mrs. Keith E. Comey

6 pared, cored, sliced apples (3 c.)	3 c. flour	1 c. salad oil
2 c. + 5 Tbsp. sugar	3 tsp. baking powder	4 eggs
5 tsp. cinnamon	1 tsp. salt	1/4 c. orange juice
		1 tsp. vanilla

Preheat oven to 375 degrees. Combine apples, 5 Tbsp. sugar and cinnamon; set aside. Sift flour, remaining sugar, baking powder and salt into large mixing bowl. Make a well in center and pour oil, beaten eggs, orange juice and vanilla into it. Beat with wooden spoon until well blended. Spoon 1/3 batter into greased 9- or 10-inch angel food pan. Make ring of 1/2 apple mixture drained of excess moisture on top, taking care not to have apple mixture touch sides of pan. Spoon another 1/3 batter over, make ring of apples and top with rest of batter. Bake 1 1/4 hours or until done. Cool in pan before turning out on plate.

APPLESAUCE CAKE

Priscilla Reich

2 c. sifted cake flour	1/4 tsp. cloves	1 c. sweetened apple-sauce
1 tsp. baking soda	1/3 c. shortening	1/2 c. raisins, cut up
1/8 tsp. salt	1/2 c. brown sugar	1/2 c. chopped nuts
1 tsp. cinnamon	2 eggs	1/2 tsp. vanilla
1/2 tsp. nutmeg	1/2 c. molasses	

Mix and sift dry ingredients and spices. Cream shortening; add brown sugar and cream until light. Add beaten eggs; beat well. Add molasses. Add dry ingredients alternately with applesauce; blend thoroughly. Add raisins, nuts and vanilla. Bake in greased loaf pan in 350-degree oven about 1 hour. Frost when cool.

APPLE SLICES

Carol LaBelle

Dough:	2 eggs slightly beaten	Mix 1/2 c. sugar
4 c. flour	1/2 tsp. salt	1/4 c. brown sugar
2 c. sugar	Filling:	1/2 tsp. cinnamon
3 sticks oleo	7 apples finely sliced	

Mix flour, sugar and salt; cut in oleo as for pie dough. Add eggs; stir until thoroughly mixed and dough forms a ball. Reserve 1 1/2 c. dough for topping. Slightly flour hands and pat dough into 12x18-inch cookie sheet with sides. Place sliced apples over dough to cover it; do not layer. Sprinkle sugar/cinnamon mixture over top. Use remaining dough to make long "fingers" for lattice effect on top; place them about 2-inches apart. Dough is very tender; pinch together if "fingers" break. Bake at 350 degrees 30 minutes. Frost with 1/2 recipe of thin butter frosting. Substitute almond flavoring, 1/2 tsp., for vanilla. Makes 34 slices.

BAVARIAN TORTE

Sandra H. Ordway

Sweet Crust:

1 1/2 c. butter
1/3 c. sugar
1/4 tsp. vanilla
1 c. flour

Cheese Filling:

8-oz. pkg. cream cheese
1/4 c. sugar
1 egg
1/2 tsp. vanilla

Topping:

1/3 c. sugar
1/2 tsp. cinnamon
4 c. peeled thinly sliced apples
1/2 c. sliced almonds

Cream butter and sugar; beat in vanilla. Blend in flour, crumbly. Pat into bottom and 1 1/2-inch high around sides of 9-inch springform pan. Beat filling ingredients until smooth; pour into crust. Combine sugar and cinnamon; toss with apples. Put on cheese layer, arranging apples nicely. Sprinkle with almonds. Bake at 450 degrees 10 minutes; reduce to 400 degrees and bake 25 minutes more. Cool before removing.

BEER CAKE

Mrs. Susan A. Giguere

2 c. brown sugar
1 c. shortening
2 eggs
1 c. chopped nuts

1 small pkg. dates
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. ground cloves

2 c. beer or ale
2 tsp. baking soda
3 c. flour
1/2 tsp. salt

Combine all ingredients and bake 1 1/4 hour at 350 degrees. Cook in 10-inch Bundt pan greased and lightly floured.

BEET CAKE

Mrs. Linda K. Plouffe

1 1/2 c. oil
2 c. sugar
4 eggs
2 c. sifted flour

2 16-oz. cans diced beets, drained
1 tsp. baking powder
1 tsp. baking soda

1 tsp. salt
1 tsp. cinnamon
1 c. raisins
1 c. chopped nuts

Mix first 3 ingredients together; mix eggs one at a time. Fold in drained beets. Add remaining ingredients in order; mix well. Bake at 350 degrees 50-55 minutes in one 9x13-inch pan or two 8x8-inch pans.

Frosting:

1 tsp. vanilla

3 oz. soft cream cheese

Confectioners' sugar
Milk

Mix cream cheese and vanilla; add confectioners' sugar and milk small amounts at a time until frosting reaches desired consistency.

BLACK BOTTOM CUPCAKES

Mrs. Susan A. Giguere

1 8-oz. pkg. cream cheese
1 unbeaten egg
1/3 c. sugar
1/8 tsp. salt

1 6-oz. pkg. semi-sweet chips
1 1/2 c. flour
1 c. sugar
1/4 c. cocoa

1 tsp. baking soda
1 c. water
1/3 c. cooking oil
1 Tbsp. vinegar
1 tsp. vanilla

Heat oven to 350 degrees. Combine first 5 ingredients in bowl. Combine next 8 ingredients in another bowl. Line muffin tins with paper cups; fill 1/3 full with chocolate batter and top each one with a heaping spoonful of cream cheese mixture. Bake 30-35 minutes.

BLUEBERRY COFFEE CAKE

Nancy M. Keeney

3/4 c. sugar
1/3 c. butter or oleo
2 large eggs
1/3 c. milk
2 c. flour

2 tsp. baking powder
1/2 tsp. salt
2 c. berries, fresh or frozen

Topping:

1/2 c. sugar
1/3 c. flour
1/2 tsp. cinnamon
1/4 c. butter or oleo

Cream first 2 ingredients together; add eggs. Sift 2 c. flour, baking powder and salt; add alternately with milk. Stir in berries. Spread in 9-inch square pan, well oiled. Blend topping ingredients; sprinkle on top. Bake at 375 degrees 25-30 minutes.

BUTTERMILK POUND CAKE

Jayne Kingston

2 c. sugar	1/2 tsp. salt	4 eggs
3 c. flour	1/2 tsp. baking powder	1 c. buttermilk
	1 c. shortening	

Beat all together 3 minutes. Bake in tube or Bundt pan about 1 hour at 350 degrees.

CARROT CAKE

Eleanor Yachwan

4 eggs	1 tsp. cinnamon	Icing:
2 c. sugar	1 tsp. vanilla	8 oz. Philadelphia
1 1/2 c. salad oil	3 c. finely grated raw	cream cheese
2 tsp. soda	carrots	1 box sifted confec-
1/2 tsp. salt	1 c. chopped nuts	tioners' sugar
2 c. flour		

Beat eggs; add sugar. Mix in salad oil; add flour, salt, soda and cinnamon sifted together. Add vanilla, carrots and nuts. Bake in 13x9x2-inch pan greased and floured, 1 hour 15 minutes at 300 degrees. Cream icing ingredients together and spread on cool cake.

CHEESE CAKE

Janette Blackburn

Graham cracker crust	1/2 c. sugar	1 tsp. vanilla
5 3-oz. pkg. or 3 5-oz.	Scant 1/2 c. milk	1 tsp. almond
pkg. cream cheese	1 tsp. vanilla	4 Tbsp. sugar
2 eggs	Second Layer:	1/4 c. chopped walnuts or
1 tsp. almond flavor	8-oz. carton sour cream	to your own taste

Use favorite recipe for crumb crust; spread in bottom and sides of 9x9x2-inch pan. Have cream cheese at room temperature. Mix remaining ingredients and pour into crust. Bake 25-30 minutes in 350-degree oven. Remove and add second layer. Return to oven 5-10 minutes at 350 degrees; let stand 5 minutes before cutting and allow to cool. This cheese cake is very rich; squares can be cut small.

CHOCOLATE CAKE

Bertha B. Dresser

2 c. brown sugar	2 eggs, beaten	2 c. cake flour
1/2 c. butter	1 c. water	1 tsp. baking soda dissolved
2 1/2 sq. chocolate		in 3 Tbsp. hot water

Cream sugar and butter; add all ingredients in order given; nuts may be added. Bake at 325 degrees 25 minutes in 9 1/2x13-inch pan.

Frosting, Part 1:	1 Tbsp. vanilla	Part 2:
4 Tbsp. butter	2 sq. melted chocolate	2 egg whites
3/4 c. 10X sugar	1/4 tsp. salt	3/4 c. 10X sugar

Part 1: Cream butter and sugar; blend well. Add vanilla, chocolate and salt. Part 2: Beat egg whites stiff; add sifted 10X sugar a little at a time. Beat until mixture stands in peaks. Add Part 2 to Part 1, folding gently just enough to blend and spread on cooled cake.

CRANBERRY SWIRL COFFEE CAKE

Grace E. Brown

1/4 lb. margarine	1/2 tsp. salt	Topping:
1 c. sugar	1/2 pt. sour cream	3/4 c. confectioners'
2 eggs	1 tsp. almond flavoring	sugar
1 tsp. baking powder	1 7-oz. can whole cran-	1/2 tsp. almond flavoring
1 tsp. baking soda	berry sauce	1 Tbsp. warm water
2 c. all-purpose flour	1/2 c. crushed nuts	

Grease 8-inch tube pan; heat oven to 350 degrees. Cream margarine and sugar; add unbeaten eggs one at a time. Medium speed with mixer. Sift dry ingredients and add alternating with sour cream and flavoring. Put half batter on bottom. Swirl half cranberry sauce over it; add rest of batter and swirl rest of cranberry sauce over it. Sprinkle with nuts. Bake 50-55 minutes; cool 5 minutes and remove from pan. Mix topping ingredients and spread over cool cake. Let run over sides.

DATE CAKE

Audrey Westwell

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

1 c. water
1/4 c. oil
1 egg

1 tsp. vanilla
1 c. chopped dates
1/2 c. finely chopped nuts

Heat oven to 350 degrees; grease and flour square 9x9x2-inch pan. Measure all ingredients into large mixer bowl; blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Pour into pan and bake 45-50 minutes or until wooden pick inserted comes out clean. Cool. If desired frost with lemon butter frosting: blend 3 Tbsp. soft butter or margarine and 1 1/2 c. confectioners' sugar. Stir in 1 tsp. grated lemon peel and about 1 Tbsp. lemon juice.

DUMP CAKE

Marilyn Desrosiers

1 can cherry pie filling
1 can pineapple chunks

1 box yellow cake mix
1 c. butter

1 c. coconut
1 c. nuts

Grease 13x9-inch pan. Put in pie filling, pineapple chunks, dry cake mix; do not stir. Then melt butter and spread over mix; sprinkle over coconut and nuts in order. Bake 1 hour at 350 degrees. Serve with whipped or ice cream.

HANUKKAH NUT FRUIT

Martha B. Walkinshaw

2 1/2 c. chopped English walnuts
2 c., 1-lb. jar, candied mixed fruits and peels
1/2 c. dark seedless raisins

1/4 c. chopped candied cherries
1 1/4 c. unsifted flour
1/2 c. peanut oil
3/4 c. firmly packed brown sugar
1/2 c. orange juice

2 eggs
1 tsp. salt
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/2 tsp. ground allspice
1/4 tsp. ground clove

In large bowl thoroughly combine nuts, mixed fruit and peels, raisins, candied cherries and 1/2 c. flour; set aside. In small mixer bowl combine peanut oil, eggs and brown sugar; beat at medium speed 2 minutes, scraping sides of bowl occasionally. Sift together remaining 3/4 c. flour, salt, baking powder and spices. Stir into oil mixture alternately with orange juice. Pour mixture over nuts and fruits; blend well. Pour mixture into 24 medium-sized muffin cups lined with paper baking cups. Bake at 350 degrees 30-35 minutes or until done. Remove from muffin cups and place on wire racks to cool. If desired brush with warm corn syrup to glaze.

HAWAIIAN PARTY CAKE

Mrs. Richard Herm

Pkg. yellow cake mix
Pkg. vanilla instant pudding
1 c. milk

8 oz. pkg. cream cheese
1 can crushed pineapple, drained

9 oz. Cool Whip
Maraschino cherries
Chopped nuts
Coconut, optional

Make cake as directed on box but put in jelly roll pan with sides or 13x9x2-inch pan. Bake 20 minutes; cool. Beat pudding, milk and cream cheese until smooth. Fold in drained pineapple and Cool Whip. Put on top of cake and cover with nuts, cherries and coconut.

HOLIDAY GIFT CAKE

Marilyn Theodoss

1 8-oz. cream cheese
1 c., 2 sticks, margarine
1 1/2 c. sugar
1 1/2 tsp. vanilla
4 eggs

2 1/4 c. sifted flour
1 1/2 tsp. baking powder
3/4 c. (8 oz.) jar maraschino cherries, chopped
1/2 c. chopped pecans

Glaze:
1 1/2 c. sifted confectioners' sugar
2 Tbsp. milk
Garnish with cherries and nuts

Heat oven to 350 degrees. Thoroughly blend softened cream cheese, margarine, sugar and vanilla. Add eggs one at a time, mixing well after each. Gradually add 2 c. flour sifted with baking powder. Combine remaining flour with cherries and 1/2 c. nuts; fold into batter. Grease 10-inch Bundt or tube pan; sprinkle with additional 1/2 c. finely chopped nuts and additional cherries. Pour batter into pan and bake 1 hour 20 minutes. Cool 5 minutes; remove from pan. Glaze when cool. Note: these cakes can also be made in the following pans; omit the 1/2 c. nuts and cherries for lining pans.

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HOLIDAY GIFT CAKE (Continued)

Pour 2 c. batter into each of 3 greased 1-lb. coffee cans. Bake 1 1/4 hours at 325 degrees.

Pour 1 1/2 c. batter into each of 4 greased 1-lb. shortening cans. Bake 1 1/4 hours at 325 degrees.

Pour 1/2 c. batter in 11 greased tomato sauce cans. Bake 25 minutes at 325 degrees.

Pour 1 c. batter into each of 5 greased 6x3 1/2-inch loaf pans. Bake 45 minutes to 50 minutes at 325 degrees.

These cakes can be frozen in heavy duty aluminum foil and stored in freezer up to 3 months. Thaw in wrapping at room temperature; glaze and garnish.

JELLY ROLL

Cyndi Kollios

1 c. flour	1/4 tsp. salt	1 tsp. vanilla
1 Tbsp. baking powder	3 eggs	1 c. sugar
	1/3 c. water	

Beat eggs on low speed to thicken. While beating add in sugar, water and vanilla. Then add in sifted dry ingredients; beat. Pour into cookie sheet greased about 1/2-inch high. Bake about 12-15 minutes; take out of oven and put upside down on towel sprinkled with confectioners' sugar. Roll up; let cool. Unroll; put in filling; roll up again. Cut into slices about 3/4-inch thick. Can be filled with any flavor jelly or jam, or vanilla or lemon or custard filling.

MARASCHINO PARTY CAKE

Sally Conrad

2 1/4 c. sifted cake flour	1/2 c. vegetable shortening	16 maraschino cherries
1 1/3 c. sugar	1/4 c. maraschino cherry	cut in 8ths
1 tsp. salt	juice	1/2 to 2/3 c. unbeaten
3/4 tsp. baking powder	1/2 c. milk	egg whites

Have ingredients at room temperature, shortening soft, not melted. Sift together dry ingredients; add remaining ingredients except egg whites. Beat slow to medium 2 minutes; add unbeaten egg whites and beat 2 more minutes. Bake 30-35 minutes in 350-degree oven.

MOM'S SOUR MILK CHOCOLATE CAKE

Nancy Normandin

Shortening size of walnut	Pinch salt	1 egg
1 1/2 c. flour	1 round tsp. baking soda	Sour milk to make
1 c. sugar	2 heaping Tbsp. cocoa	medium batter

Beat oven to 425 degrees. Melt shortening in 8x8-inch pan in oven. Run shortening over all sides of pan. Mix in bowl after sifting together flour, sugar, salt, soda and cocoa. Add egg, melted shortening and sour milk to make medium batter. Bake approximately 20 minutes. Frost with vanilla-butter frosting.

NO BAKE CHEESE CAKE

Elaine C. Rizner

3 pkg. lady fingers	1 large and 1 small	1/4 tsp. vanilla
1 c. sugar	cream cheese	1 pt. whipping cream

In small bowl mix softened cream cheese, sugar and vanilla. In large bowl whip cream and mix with above mixture. Line bottom and sides of springform pan with lady fingers. Spread layer of cream, layer of lady fingers, total of 6 layers, ending with cream. Top with cherry pie filling; refrigerate.

NO BAKE RUM CAKE

Christine E. Beu

2 pkg. anisette sponge	1 pkg. instant chocolate	1/2 c. white rum
cookies not toast	pudding	Candied cherries and
1 pkg. instant vanilla	2 9-oz. containers frozen	nuts, chopped
pudding	whipped topping	

Cut cookies in half lengthwise and cover bottom of 11 3/4x7 1/2-inch glass baking dish; sprinkle with rum. 2nd layer, spread chocolate pudding made with 1 1/2 c. milk on cookies; spread on whipped topping. 3rd layer, sprinkle chopped nuts and cherries over topping. Repeat 1st layer; repeat 2nd layer using vanilla pudding made

continued.....

NO BAKE RUM CAKE (Continued)

with 1 1/2 c. milk, and whipped topping. Sprinkle with cherries and nuts. Add remaining cut cookies and sprinkle with rum; top with frozen whipped topping and decorate with cherries and nuts. Absolutely delicious! Be sure to refrigerate overnight.

NOBBY APPLE CAKE

Mrs. Wm. (Margaret) Cole

2 Tbsp. butter	3 c. diced apples	1/2 tsp. nutmeg
1 c. sugar	1 c. flour	1/2 tsp. salt
1 egg	1/2 tsp. cinnamon	1 tsp. baking soda
1 tsp. vanilla		1/2 c. chopped nuts

That's right, no moistening except egg and vanilla. Cream butter and sugar; add beaten egg and vanilla; mix well. Add apples and nuts; mix well. Sift together flour, soda, salt and spices; add and mix well. Grease and flour 8x8-inch pan for a cake-like product, 9x12-inch for thinner, more bar-like shape. Bake at 350 degrees 35-40 minutes. Serve hot or cold, with or without whipped cream, ice cream or sauce.

NUT CAKES

Gloria K. Earls

Syrup:	1/2 c. honey	1/2 c. water
1 c. sugar		1/2 tsp. cinnamon

Stir constantly till boiling, then simmer 10 minutes. Cool.

1/2 c. butter	3 eggs	1/2 tsp. baking powder
1/2 c. sugar	1 c. fine walnuts	1/2 tsp. cinnamon
	1/2 c. flour	

Preheat oven to 375 degrees; grease 8-inch square pan. Cream butter and sugar; add beaten eggs one at a time and mix thoroughly. Add walnuts. Sift flour, baking powder and cinnamon, then add to other mixture. Bake 25 minutes. Cut in diamond shapes diagonally across pan, then pour cool syrup onto hot cake.

OATMEAL CAKE

Norma W. Hancock

1 1/4 c. boiling water	1 c. brown sugar	1 3/4 c. flour
1 c. Quick Quaker oatmeal	1 c. white sugar	1 tsp. soda
1/4 c. butter or margarine	2 eggs	1/2 tsp. salt
	1 tsp. vanilla	1 tsp. cinnamon
		1/2 c. raisins

Pour 1 1/4 c. boiling water over oats and let stand 20 minutes. Cream butter or margarine and brown and white sugars. Add well-beaten eggs, vanilla, flour, soda, salt and cinnamon. Add floured raisins. Bake in 350-degree oven until done, 45-50 minutes. Top with white butter frosting. Nice moist cake. Recipe comes from an old family friend in New Hampshire.

PEANUT BUTTER FROSTING

Mrs. Linda K. Plouffe

2/3 c. brown sugar	4 Tbsp. cream or evaporated milk	4 Tbsp. crunchy peanut butter
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Mix all ingredients together until creamy. Spread on top of cold 9x13-inch white or yellow cake. Place under broiler until mixture browns. Caution - burns easily.

PEG KEZAR'S HOT MILK SPONGE CAKE

Beverly Kollios

2 large eggs	2 tsp. level baking powder	1/2 c. scalded milk
1 c. sugar		1 tsp. butter or margarine
1 c. flour	1/4 tsp. salt	

Beat eggs in medium mixing bowl. Add sugar and beat together until thoroughly light. Sift together dry ingredients; add to egg-sugar mixture; mix thoroughly. Add scalded milk in which is dissolved the butter or margarine. Beat till thoroughly mixed. Pour into greased floured pans (I line mine with waxed paper because mixture is sticky). Makes 2 8-inch layers. Bake at 350 degrees 20 minutes or till cake springs back when touched. Let cool in pans 15 minutes; cool on racks. Delicious filled with custard or lemon filling.

QUICK FUDGE CAKE

Gertrude Willman

1 c. sugar	1/2 c. cocoa	1 tsp. vanilla
1/2 c. milk	1 1/2 c. flour	1 sq. soft margarine
1 egg	1/2 tsp. salt	1/2 c. boiling water
	1 tsp. soda	

Place all ingredients in large bowl; do not beat until last ingredient has been placed. Whip well. Bake in 8- or 9-inch pan 35-40 minutes at 350 degrees.

ROMAN APPLE CAKE

Marilyn Theodoss

1 c. sugar	1/2 c. milk	Topping:
1 1/2 c. flour	1 egg	1 Tbsp. butter
1/2 tsp. baking powder	1 tsp. vanilla	1 Tbsp. flour
1 tsp. baking soda	2 c. chopped apples	1 tsp. cinnamon
1/2 c. shortening		1/2 c. brown sugar
		1/2 c. chopped nuts

Sift dry ingredients; add remaining. Fold in apples last. Pour into well-greased oblong 9x13-inch pan. Bake 45 minutes at 350 degrees. Combine all topping ingredients and sprinkle over batter before baking.

SHERRY CAKE

Genevieve R. Long

1 pkg. yellow cake mix	3/4 c. melted butter or	4 eggs
1 pkg. instant vanilla	vegetable oil	3/4 c. sweet sherry
pudding		1 tsp. nutmeg

Mix all ingredients; beat at medium speed 10 minutes or until well blended. Bake at 375 degrees about 35 minutes in well-greased Bundt or angel food pan. When cool dust with powdered sugar. Cake freezes well and may be kept indefinitely in refrigerator.

SOUR CREAM COFFEE CAKE

Blanche A. Gray

1/2 c. butter	1 tsp. baking powder	Topping:
1 c. sugar	1 tsp. baking soda	1/2 c. chopped nuts
2 eggs	1/4 tsp. salt	1 tsp. cinnamon
2 c. sifted flour	1 c. sour cream	1/4 c. sugar
	1 tsp. vanilla	

Cream butter; add sugar and eggs and mix well. Add dry ingredients alternately with sour cream. Add vanilla. Pour half batter into greased floured 10-inch tube pan. Cover with half nut topping; repeat. Bake at 350 degrees 45 minutes. For topping, combine 3 ingredients.

SOUR CREAM COFFEE CAKE

Mrs. Calvin M. (Christina Bent) Schmeichel

1/4 lb. margarine or	1 c. sour cream	Topping:
butter, softened	2 c. sifted flour	1/2 c. ground nuts
1 c. white sugar	1 tsp. baking soda	3 Tbsp. sugar
1 tsp. vanilla	1 tsp. baking powder	1 1/4 tsp. cinnamon
2 eggs	Pinch salt	

Beat together margarine, sugar, vanilla and eggs. Add sour cream. Add flour, baking soda, baking powder and salt to mixture. Mix topping ingredients together. In greased tube pan alternate cake mixture with nut mixture, first cake, then nut, then cake, and last rest of nut mixture. Bake in 350-degree oven 40-45 minutes.

SOUR CREAM COFFEE CAKE

Prudence Thorpe

1 c. butter or margarine	1 c. sour cream	1 tsp. baking powder
2 c. + 4 tsp. sugar for	1/2 tsp. vanilla	1/4 tsp. salt
topping	2 c. flour	1 c. chopped pecans
2 eggs		1 tsp. cinnamon

Cream butter; add 2 c. sugar gradually. Beat eggs in one at a time; beat well. Fold in sour cream combined with vanilla. Fold in sifted flour, baking powder and

continued.....

SOUR CREAM COFFEE CAKE (Continued)

salt. Combine 4 tsp. sugar, cinnamon and pecans. Well grease and flour Bundt pan. Put 1/3 batter in pan, sprinkle 3/4 pecan mixture over this and spoon in rest of batter. Sprinkle remaining 1/4 topping over this. Bake 1 hour at 350 degrees; cool in pan 10 minutes and turn out on rack to finish cooling.

SOUR CREAM POUND CAKE

Nancy Normandin

Butter size of walnut	1 1/2 c. flour	1/2 tsp. baking powder
1 c. sugar	1/2 tsp. baking soda	Pinch salt
2 eggs	1 c. commercial sour cream	3/4 tsp. vanilla

Beat all together 4 minutes. Bake in 350 degrees 45-50 minutes in greased loaf pan. Don't frost.

TODD APPLE CAKE

Norma W. Hancock

2 c. sliced apples	1/4 c. oil	1 c. flour
1 egg	1 c. sugar	1 tsp. baking soda
1/2 c. walnuts	1 tsp. cinnamon	1/2 tsp. salt
	1/2 tsp. nutmeg	

Put dry ingredients sifted together into a bowl. Make a well, add beaten egg and oil. Mix by hand. Add nuts and apples; dough will be stiff but can be pressed into greased 8 1/2-inch square pan with fingers. Bake at 350 degrees approximately 45 minutes. Serve warm with whipped cream or vanilla ice cream. Also good as plain squares when cold. Delicious and easy! This recipe came from an old woman in New Hampshire whose family name was Todd; hence the name Todd Apple Cake. The original recipe called for melted butter, but oil serves the same purpose, is quicker and easier.

TOMATO SOUP CAKE

Ellen May Blakely

1 c. sugar	2 tsp. baking powder	1 tsp. nutmeg
2 Tbsp. shortening	1 tsp. soda in a can of tomato soup	1/2 tsp. cloves
2 c. flour	1 tsp. cinnamon	1/2 c. raisins

Mix in order given; turn into greased tin. Bake about 1/2 hour in 350-degree oven. When cool spread with cream cheese frosting.

VIENNESE TORTE

Margaret B. Duhamel

1 6-oz. pkg. chocolate chips	1/4 c. water	2 Tbsp. sifted confectioners' sugar
1/2 c. butter	4 slightly beaten egg yolks	1 12-oz. loaf pound cake
	1 tsp. vanilla	

In heavy saucepan heat chocolate, butter and water over medium heat, stirring till blended. Cool slightly. Add egg yolks, sugar and vanilla; stir till smooth. Chill till mixture is of spreading consistency, about 45 minutes. Slice cake horizontally into 6 layers. Spread chocolate between layers, then frost top and sides. Chill at least 45 minutes before serving. Cut in 1/4-inch slices. May be frozen.

WHITE WHISKEY CAKE

Irene Koloski

1 stick, 8 Tbsp., butter at room temperature	1 tsp. baking soda	1 c. whole maraschino cherries, well drained and stemmed
1 stick margarine at room temperature	1 1/2 c. sour cream	1/2 c. orange juice
2 c. sugar	2 tsp. vanilla	1/4 c. Bourbon or other whiskey
4 eggs	1-3 c. whole walnuts or pecans	1/3 c. sugar
3 3/4 c. all-purpose flour	1 to 1 1/2 c. whole pitted dates	

Cream butter, margarine and sugar together; add eggs and cream mixture again. Sift flour with baking soda; add to creamed mixture alternately with sour cream. Add vanilla; gently fold in nuts, dates and cherries. Pour into well-greased tube pan and bake in preheated 350-degree oven 1 hour 20 minutes. Test cake and bake longer if necessary.

continued.....

WHITE WHISKEY CAKE (Continued)

Have orange juice, sugar and whiskey mixed in bowl and ready to pour over cake as soon as removed from oven. Do not turn upside down to cool. Do not remove from cake pan until completely cold, at least 3 hours. Cool in refrigerator overnight and before serving douse with additional whiskey if desired.

APPLE PIE

Brenda Baker

Pastry:	2/3 c. shortening	2/3 c. sugar
2 c. flour	1/3 c. water	1/2 tsp. cinnamon
1/4 tsp. salt	Filling:	1 Tbsp. margarine
	6 tart apples	

Mix flour and salt; cut in shortening with pastry blender. Divide dough in half and roll thin for 9-inch plate. Pare and core apples; drop into bowl of slightly salted water to keep from turning brown. Rinse in cold water; slice thin. Mix sugar and cinnamon and sprinkle over apples; dot with margarine. Cover with other half of pastry, flute edge, make slits for vents for steam. Brush top pastry with milk or beaten egg. Bake in 425-degree oven 35-40 minutes.

AUNT NELLIE'S PIE CRUST

Jesse A. Blackburn

4 1/2 c. flour, sifted	1 lb. domestic short-	1 egg
1 tsp. salt	ening*	2 Tbsp. vinegar

used, use 2 tsp. salt and lessen flour a little. Sift flour and salt together; cut in shortening. Put egg in measuring cup, beat with fork and add 2 Tbsp. vinegar; fill cup up with ice cold water and add to flour mixture; mix well. Make 2 rolls of it and put in waxed paper in refrigerator. Enough crust for 2 large pies.

BLUEBERRY PIE

Lyn Moorhouse

2 c. blueberries	2 tsp. flour	1/2 c. water
2 c. sugar		9-inch pie shell

Bake pie shell. Make smooth paste of flour and water. Bring 2 c. blueberries to boil with sugar and a little water. Thicken with flour; let cool. Add rest of berries and pour into pie shell. Cool; garnish with whipped cream.

CHEESE CAKE PIE

Mrs. Marjorie Herron

2 8-oz. pkg. cream	2/3 c. sugar	2 c. sour cream*
cheese	1/8 tsp. almond extract	3 Tbsp. sugar
3 eggs		1 tsp. vanilla

*It is important to use commercially soured cream.

Beat cheese til light and creamy. Add eggs one at a time, beating thoroughly after each addition. Add sugar and almond extract; beat until smooth, thick and lemon colored, about 5 minutes. Pour into greased 9-inch pie plate. Bake in slow oven, 325 degrees, 50 minutes; cool 20 minutes. Meanwhile beat together sour cream, sugar and vanilla. Spoon over cheese cake pie. Return pie to oven and bake 15 minutes; cool to room temperature. Sprinkle with shaved Brazil nuts. 6 servings.

CHERRY BLOSSOM CHEESE TARTS

Sally Conrad

18 vanilla wafers	1/2 c. sugar	2 tsp. vanilla
16 oz. cream cheese	2 eggs	1 can cherry pie filling

Beat cheese, sugar, eggs and vanilla together 5 minutes at medium speed. Place paper cupcake liners in muffin tins; put 1 wafer in each liner. Fill with above mixture to 1/4-inch from top of liner. Bake 12-15 minutes in 375-degree oven. Spoon on cherry pie filling when cool; place in refrigerator.

CHOCOLATE PIE

Margaret S. Manze

1 8-oz. pkg. cream
cheese, softened

2 1/2 c. milk

6 3/4 oz. pkg. instant
chocolate pudding mix

Beat cream cheese; add 1/2 c. milk and beat. Put in pudding mix and rest of milk. Put into baked pie shell. Cover with whipped cream or Dream Whip or serve plain.

CHOCOLATE-PEPPERMINT PIE

Mrs. Edward Cobden, Jr.

2/3 c. margarine
1 c. sugar
3 eggs, well beaten
2 1-oz. sq. chocolate

1/3 c. semi-sweet choco-
late bits
1/2 tsp. peppermint flavor
1 c. heavy cream, whipped

1/3 c. crushed peppermint
stick candy
1 graham cracker pie
crust

Make graham cracker crust; chill. Cream together margarine and sugar; add and beat well-beaten eggs. Melt together chocolate squares and bits; add to first mixture. Stir well; add peppermint flavoring. Pour into crust; chill 3-4 hours. Before serving top with whipped cream and decorate with crushed peppermint candy. Can be frozen.

CRANBERRY-APPLE PIE

Mrs. Beverly Kollios

Pastry dough for 2-
crust 9-inch pie
3/4 c. water
6 c. sliced apples

1 1/2 c. raw cranberries
2 c. sugar
1/4 c. cornstarch
1/4 tsp. cinnamon

1 c. chopped w
4 Tbsr
Mill
fo. top

Roll out half dough, line 9-inch pie pan. In large saucepan combine water, apples and cranberries. Bring to boil; simmer 5 minutes. Add sugar, cornstarch, cinnamon and walnuts; cook until mixture thickens and boils. Pile mixture into plate, dot with butter. Roll out remaining dough; cut into strips. Arrange in lattice design over filling and seal to bottom. Pastry brush top with milk; sprinkle with sugar and nutmeg. Bake at 400 degrees 50 minutes or until golden.

ECONOMICAL PECAN PIE

Martha B. Walkins

1 unbaked 9-inch pastry
shell
1/2 c. sugar

1 c. dark corn sirup
1 c. pecan halves

1 tsp. vanilla
1/2 tsp. salt
3 eggs, slightly beaten

Chill pastry shell thoroughly. Add sugar, sirup, nuts, vanilla and salt to eggs; mix well. Pour into pastry shell and bake 40-50 minutes in 375-degree oven. Serve cold with a dollop of whipped cream.

FROZEN GALA PUMPKIN PIE

Kathleen K. Newcomb

1 1/4 c. crushed sugar-
coated cereal flakes
1/3 c. melted butter

1 qt. butter pecan ice cream
1 c. canned pumpkin
1/2 c. brown sugar

1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg

Combine crushed cereal flakes, brown sugar and melted butter or margarine; press firmly on bottom and side of 9-inch pie pan. Chill about 1/2 hour; spray pan with Pam for easy removal. Meanwhile soften ice cream, combine with remaining ingredients; mix well. Spoon into chilled cereal crust; freeze several hours or overnight. Just before serving decorate rim of pie with whipped cream or topping and pecan meats. Use your imagination for decoration.

GRASSHOPPER PIE

Louise Q. Foss

2 Tbsp. butter
14 crushed Hydrox
cookies

24 marshmallows
1/2 c. milk
1/4 c. green creme de
menthe

2 Tbsp. white creme de
cacao
1 c. whipped cream

Melt butter; stir in crushed Hydrox. Press into 8-inch pie plate. Melt marshmallows in milk; cool. Stir in creme de menthe and creme de cacao. Fold in whipped cream. Pour into pie shell; freeze and serve frozen. Save some crumbs for topping.

IMPOSSIBLE PIE

Sally Conrad

2 c. milk	1 c. coconut	1/2 c. Bisquick
1 c. sugar	4 eggs	1/2 stick butter
	1 Tbsp. vanilla	

Grease 10-inch glass pie plate. Put all ingredients in blender; beat 1 minute only. Bake 45 minutes at 350 degrees.

LEMONADE PIE

Norma W. Hancock

1 9-inch pie shell, baked and cooled	1/2 c. cold water	1 6-oz. can frozen lemonade
1 env. plain gelatin	4 eggs	1 c. cream, whipped
	1/2 c. sugar	

Soften gelatin in 1/2 c. cold water. Add well-beaten egg yolks and dash of salt. Cook over low heat about 5 minutes or until gelatin is dissolved. Add lemonade; cool until it begins to thicken. Beat egg whites, gradually adding 1/2 c. sugar. Fold into cool gelatin mixture. Beat heavy cream; fold into mixture. Put in pie shell and let set several hours; top with whipped cream. Easy and delicious.

NORWEGIAN APPLE PIE

Vera Anderson

3/4 c. sugar	1/2 tsp. vanilla	1/2 c. chopped walnuts
1/2 c. flour	1/4 tsp. salt	1 c. diced apples, 1 or 2
1 egg	1 tsp. baking powder	

Combine sugar, flour, salt and baking powder; stir well. Beat in egg and vanilla with spoon. Stir in nuts and peeled diced apples. Mixture becomes thick. Spoon it into buttered 8- or 9-inch pie plate; spread somewhat evenly. Bake 30 minutes at 350 degrees. Serve warm or cold, plain or with ice cream or cream. This is more like a very rich apple cake than a pie.

ECAN TARTS

Marilyn Theodoss

3 oz. cream cheese	Filling:	1/4 c. chopped pecans
1/4 lb. butter	1 egg, beaten	1 tsp. soft butter
1 c. flour	1 c. brown sugar	1 tsp. vanilla

Blend cream cheese and butter; add flour, mixing together with fork or fingers. Divide dough into 24 small balls and press firmly to make shells into ungreased mid-get-size cupcake pans. Mix all filling ingredients together; fill each shell with filling and bake 25-30 minutes at 350 degrees.

PINEAPPLE CREAM PIE

Mrs. Edward Cobden, Jr.

2 pkg. instant vanilla pudding mix	2 c. sour cream	1 baked pie shell or graham cracker pie shell
	1 15-oz. can crushed pineapple with juice	

Combine all ingredients in bowl; mix 1-2 minutes. Pour into baked pie shell. Chill several hours. Cover with whipped cream; sprinkle wheat germ or coconut flakes on top of cream.

SHERRY PIE

Mrs. J. W. (Mary K.) Hicks

3/4 lb. marshmallows	3/4 c. sherry	Graham cracker crust
	1/2 pt. whipping cream	

Melt marshmallows in sherry over low heat; I use double boiler. Chill until cold. Fold in cream, whipped. Pour into crumb crust; garnish with grated chocolate or almond slivers or nutmeg; chill before serving. Can substitute strong boiling coffee for sherry and have a mocha pie.

STRAWBERRY PIE

Pamela N. Griffin

1 qt. fresh strawberries	3 Tbsp. cornstarch	1 9-inch baked pie shell
1/2 c. water	1 Tbsp. lemon juice	Ice cream or whipped topping, optional
1 c. sugar	Salt to taste	

continued.....

STRAWBERRY PIE (Continued)

Crush 1 pt. strawberries with water, sugar, cornstarch, lemon juice and salt. Bring to boil over medium heat; boil until thick, about 5 minutes, stirring constantly; cool. Slice remaining strawberries into 9-inch pie shell. Pour cooled mixture over top; refrigerate until ready to serve. Serve with ice cream or whipped topping. 8 servings.

STRAWBERRY ICE CREAM PIE

Margaret B. Duhamel

1 pkg. strawberry Jell-O	1 pt. strawberry ice cream	Fresh strawberries
1 c. hot water	Whipped cream	9-inch baked pie shell

Dissolve Jell-O in hot water. While still warm fold in ice cream; chill about 20 minutes. Pour into pie shell; chill until firm. Garnish with whipped cream and berries.

STRAWBERRY YOGURT PIE

Margaret B. Duhamel

1 graham cracker crust	Hood's strawberry yogurt	9 oz. Cool Whip
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Fold yogurt into Cool Whip; put in commercial graham cracker crust. Cover with plastic cover that comes with pie crust; chill several hours and serve. May be garnished with fresh berries.

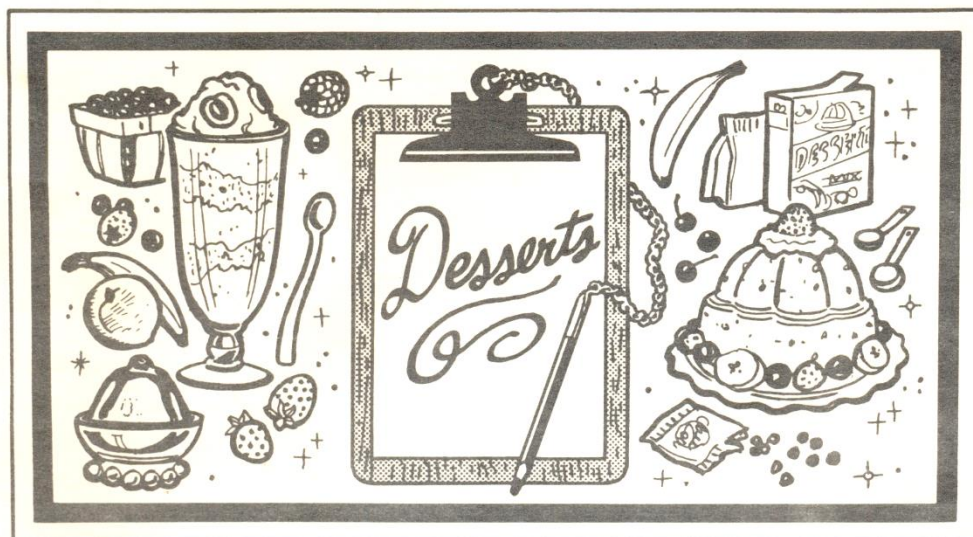
TOP CRUST APPLE PIE

John W. Walkinshaw

6 or 7 apples sliced	1 1/2 c. whole wheat	Pinch salt
1/2 c. honey	flour	1 tsp. cinnamon
1/2 c. margarine		1/2 c. natural sugar

Butter baking dish; add apples and honey. Mix all remaining ingredients and sprinkle over apples. Bake at 375 degrees 30 minutes or until apples are soft.

Write An Extra Recipe Here:



AMBROSIA

Janette Blackburn

2 c. each of
Shredded coconut
Sliced peaches

Mandarin orange
segments

Pineapple chunks
Miniature marshmallows
Sour cream

Drain all fruit; mix well and fold in sour cream. Let stand in refrigerator 12 hours. Serves 16-20. Smaller amounts can be made by reducing ingredients accordingly. Keeps well several days.

APPLE DESSERT

Marilyn Desrosiers

6-8 large apples, Mac's
or Cortland's
Sugar

Cinnamon
Nutmeg
2 1/2 c. Bisquick

3 Tbsp. sugar
3 Tbsp. melted butter
1/2 c. milk

Heat oven to 400 degrees; grease casserole dish with butter. Peel, core and dice apples; spread in casserole. Add sugar, cinnamon and nutmeg to taste. Make Bisquick dough using remaining ingredients; spread over apples. Bake about 20 minutes or until toothpick inserted in dough comes out clean. Good hot or cold. Quick and easy. Can be served with whipped or ice cream.

BAKED APPLES IN CRANBERRY JUICE

Kathleen K. Newcomb

6 apples, peel and core
2 c. cranberry juice

1 1/2 c. sugar

1 stick cinnamon
2 cloves

Bring last 4 ingredients to boil in skillet; simmer 10 minutes. Pare apples halfway down and simmer, cut side down, 2 minutes. Put in baking pan, pour over syrup and bake 45 minutes at 350 degrees; baste frequently. Apples may be filled with raisins.

BANANA SPLIT CAKE

Ellen Brogan

2 c. graham cracker crumbs
3/4 lb. butter
2 c. confectioners' sugar

2 eggs
4-5 bananas
1 large can crushed
pineapple, drained

2 pkg. frozen strawber-
ries, thawed, drained
1 carton Cool Whip
Cherries to decorate

Melt 1 stick butter; add cracker crumbs and spread in bottom of large pan, 13x9x2 in. Cream 2 sticks butter, confectioners' sugar and eggs. Spread this on crust evenly; chill 1 hour. Slice bananas the round way and place on cake, then spread drained pineapple, then drained strawberries; cover with Cool Whip and decorate with cherries. Chill.

BLUEBERRY DUMPLINGS

Sally Conrad

1 c. blueberries	Pinch salt	1 Tbsp. flour
1/4 c. water	Milk to make stiff batter	1 c. cold water
3/4 c. flour	Sauce:	Salt, butter and vinegar
1 tsp. baking powder	1 c. sugar	to taste

Put blueberries and water in bottom of saucepan; bring to slow boil. Sift together flour, baking powder and salt; add enough milk to make stiff batter. Drop by teaspoons onto fruit and cook uncovered 10 minutes. Serve with sauce: combine all ingredients and cook until thick; pour over dumplings. This recipe is 100 years old but still good.

BLUEBERRY PUDDING (Baked)

Louise Rowley

1 c. sugar	1 c. sweet milk	1 tsp. cream of tartar
Butter size large egg	1/2 tsp. soda	1 c. floured blueberries
	1 pt. flour	

Cream sugar and butter; add milk and soda. Stir in flour and cream of tartar; mix well. Gently stir in floured berries. Bake at 350 degrees about 36 minutes in 8x8-inch pan or round cake tin. Serve with sauce.

Sauce:	2/3 c. sugar	1 egg
1/3 c. butter		1 c. boiling water

Beat butter; add sugar and egg yolk. Mix well; add boiling water, cooking slowly till slightly thick. Beat egg white till thick; add to hot mixture a spoonful at a time.

CHERRY COBBLER

John W. Walkinshaw

1 can cherry pie filling	1 heaping Tbsp. sugar	1 1/2 Tbsp. oil or mar-
1 c. + 2 Tbsp. Bisquick	1/4 c. milk	garine

Preheat oven to 400 degrees. Spread pie filling in bottom of 8-inch glass cake dish or shallow casserole dish. Mix rest of ingredients together as for shortcake. Place dough on waxed paper dusted with a little dry Bisquick. Knead 4-5 times and press out with fingers to about 1/4-inch thickness or enough to cover filling. Bake 35-40 minutes. Serve hot with whipped cream or topping. Note: this dessert takes about 5 minutes to put together and is especially good when a dessert is needed in a hurry.

Other canned pie fillings can be used. Is very good with applesauce. Put in 1 Tbsp. lemon juice. Fill dish about 3/4 full, lay on crust and sprinkle with a little sugar and cinnamon. Serve with applesauce side up with topping.

CHERRY DESSERT

Carol Bingley Golan

6 egg whites	2 c. sugar	1 pt. heavy cream, whipped
3/4 tsp. cream of tartar	1 c. chopped nuts	or can use Dream Whip
2 c. crushed Saltines	2 tsp. vanilla	2 cans cherry pie filling

Beat egg whites and cream of tartar till stiff; stir in Saltines, sugar, nuts and vanilla. Bake in 9x13-inch pan at 350 degrees 20-25 minutes. Cool. Spread on whipped cream, then cherries. Refrigerate 4 hours. Serves 10-12.

CHOCOLATE HYDROX DESSERT

Virginia Cross

1 1/2 Tbsp. gelatin	1 tsp. peppermint or	1 pt. cream, whipped
6 egg whites	vanilla	20 Hydrox cookies
	3/4 c. sugar	

Soak gelatin in 1/2 c. cold water; dissolve in 1/2 c. boiling water. Add peppermint or vanilla. Beat egg whites until stiff; add sugar. Combine with gelatin mixture; fold in whipped cream. Crush Hydrox; put layer in oblong Pyrex dish. Add mixture. Sprinkle with rest of Hydrox; chill. Serves 10-12.

ENGLISH TRIFLE

Josephine Tosswill

1 sponge cake	2 oz. or so slivered	2-3 c. custard with eggs
About 1 c. or more sherry,	almonds	or vanilla pudding mix,
rum and brandy, any	1 lb. can fruit cocktail	not instant
proportion desired	1 lb. can crushed pineapple	1 pt. heavy cream whipped
1 pkg. frozen raspber-	1 lb. can apricot halves	Whole maraschino cherries
berries, defrosted	1 banana	Fruit, nuts, etc., for top

Use home made sponge cake or store bought; it does not matter, but do not use angel cake. Cut cake into slices and trim into pieces so they will line inside of large sized serving bowl. Sprinkle 1/2 c. or so liquor over cake to soak it. Add raspberries, banana cut in slices and other fruit in layers. If any cake is left, put layer of it between fruit. Sprinkle last layer generously with liquor. Place dinner plate on top of bowl; it does not matter if it crushes contents a bit. Leave in refrigerator several hours for contents to blend nicely. A couple of hours before serving make custard, adding liberal dash liquor to it; pour when slightly cooled over contents of bowl. Allow custard to get cold, then spread whipped cream into which 1 Tbsp. brandy is beaten, taking care to avoid curdling, over top of custard. Decorate with fruit, nuts, etc. Mixture of fruit in this dish can be anything desired; there is absolutely no precision needed in timing. First step can be done overnight if desired. Just be sure to serve it before whipped cream collapses.

HOMEMADE ITALIAN ICE CREAM

Judy Reich

1 3-1/4 oz. pkg. coconut	1/3 c. sugar	1 c. heavy cream
cream pudding	1/4 tsp. almond extract	1/4 c. toasted coconut
1 1/4 c. milk	1/4 c. drained chopped	3 Tbsp. chopped nuts
	maraschino cherries	

Combine pudding, milk and sugar in saucepan; stir over medium heat until full boil. Remove from heat; chill. Then beat pudding; add almond extract and cherries. Whip cream, fold into pudding mixture; add nuts. Put muffin papers into cupcake tins; pour mixture into 9 or 10 of these. Sprinkle with toasted coconut. Freeze at least 3 hours until firm. Delicious.

ICE CREAM PUDDING DESSERT

Carol LaBelle

60 Ritz crackers, crushed	2 pkg. instant pudding,	1 1/2 c. cold milk
1/2 c. margarine, melted	any flavor, if using	1 qt. ice cream
mix with crackers	chocolate use 1 vanilla	

Set aside some crackers for topping. Beat puddings and milk slowly 5 minutes; add softened ice cream, any flavor that compliments. Spread cracker mixture in 9x13-inch pan. Pour in pudding-ice cream mix; top with 9 oz. Cool Whip at room temperature. Sprinkle reserved crumbs on top. Refrigerate or freeze. Serves 16.

OLD ENGLISH PLUM PUDDING

Josephine Tosswill

1/2 lb. each of:	Raisins	1 tsp. nutmeg, grated
Flour	Currants	Juice of 1/2 lemon
Brown bread crumbs	Pitted prunes	1 tsp. salt
Shredded suet	Candied peel	1/2 c. old ale
Brown sugar	4 eggs	1 c. brandy
	1 tsp. mixed spice	

This is the plum pudding that was served to King George I on Christmas Day 1714. Cut up prunes; mix well with all other dried fruit. Add ale and brandy; leave to soak several hours. Beat eggs and add, with lemon juice. Add flour, suet and bread crumbs, stirring well with wooden spoon after each addition. Mixture should be stiff but not dry. A little more ale or flour can be added as needed to achieve this. When thoroughly mixed, put pudding into heatproof or ceramic basins; this quantity makes about 2 1-qt. puddings or 3 slightly smaller ones. Cover bowls with cheesecloth folded into several layers; tie cloth firmly around rim of bowls with string. Each pudding should be placed in pan of boiling water, water level about 1 inch from top of bowl. Put lids on pans; simmer 8 hours, topping up water from time to time. Puddings are improved if they stand overnight in cool place before boiling. Ideally they should be made at least before the end of November and stored in cool place in bowls

continued.....

OLD ENGLISH PLUM PUDDING (Continued)

and cloths until Christmas. Before serving simmer again in same way 2 hours. Remove cloth, turn out from bowl onto serving dish and serve with brandy or rum hard sauce. It is traditional to serve pudding flaming by pouring more brandy over and around it and igniting it.

PEACH JELL-O DESSERT

Charlotte P. Wright

2 small pkg. peach Jell-O 1 pt. vanilla ice cream 1 #2 can sliced peaches

Dissolve 1 pkg. Jell-O in 1 c. boiling water; add 3/4 c. cold water. Set aside and let stand 15 minutes. Dissolve other Jell-O in 1 c. boiling water; add ice cream. Mix well; let set 15 minutes. Place second mixture in bottom of mold; arrange sliced peaches on top, then place first mixture on top of peaches; chill to jell. Note: In place of cold water in first mixture, use 3/4 c. juice from peaches.

PECAN CRUNCH ICE CREAM SQUARES

Martha B. Walkinshaw

1 c. all-purpose flour 1/2 c. butter or margarine 1 12-oz. jar butterscotch
1/4 c. quick cooking oats 1/2 c. chopped pecans ice cream topping
1/4 c. brown sugar 1 qt. butter pecan ice cream

Combine flour, oats and sugar; cut in butter or margarine till mixture looks like coarse crumbs. Stir in nuts. Pat mixture into 13x9-inch baking pan and bake at 400 degrees 15 minutes. Remove from oven; cool very slightly and then break up to crumble; allow to cool. Spread half crumbs in 9x9x2-inch baking pan; drizzle about half topping over crumbs in pan. Stir ice cream to soften, then spread carefully in pan. Drizzle with remaining topping, then crumbs on top. Freeze. 8-10 servings. Note: Flavors may be changed by changing toppings and ice cream.

PIONEER BREAD PUDDING

Mrs. Ellen E. Matte

2 c. bread cubes 3 Tbsp. butter Dash salt
2 c. milk 1/4 c. sugar 1/2 tsp. vanilla
2 eggs

Use day-old bread, crusts and all, cutting it in 1/4 to 1/2-inch cubes. Place these in buttered 1-qt. baking dish. Scald milk with butter and sugar. Beat eggs slightly; add salt, then stir in warm milk and vanilla. Pour over bread cubes. Set baking dish in pan of warm water up to level of pudding; bake in moderate oven, 350 degrees, about 1 hour or until small knife comes out clean when inserted in center of pudding. 4-6 servings. Serve hot or cold with plain cream or lemon sauce.

Lemon Sauce:

1/2 c. sugar 1 c. boiling water 3 Tbsp. lemon juice
1 1/2 Tbsp. cornstarch 2 Tbsp. butter 1/8 tsp. salt

Combine sugar and cornstarch; dissolve in boiling water. Cook slowly, stirring constantly until thickened and clear. Remove from heat; add remaining ingredients. Serve hot or cold on cakes or puddings. Makes about 1 1/2 c.

RICE PUDDING

Seaver Rice

2/3 c. rice 1 qt. milk 1 tsp. vanilla
1/2 tsp. salt 1/2 c. sugar 3 eggs, beaten
1/2 c. raisins

Use regular rice and put into pan of boiling water, 1 qt. Cook slowly 20 minutes. Remove and drain; pour into crockery oven bowl with milk and remaining ingredients, adding eggs last. Sprinkle with nutmeg; bake about 40 minutes in 400-degree oven or until golden brown. Remove from oven; let cool. Serve in glass dessert goblets topped with 1 or 2 maraschino cherries and whipped cream.

ROULAGE

Mrs. E. J. Day

5 eggs 1 6-oz. pkg. Baker's or Cocoa
1 c. sugar Nestle's chocolate bits 1/2 pt. heavy cream
3 Tbsp. strong coffee Sherry

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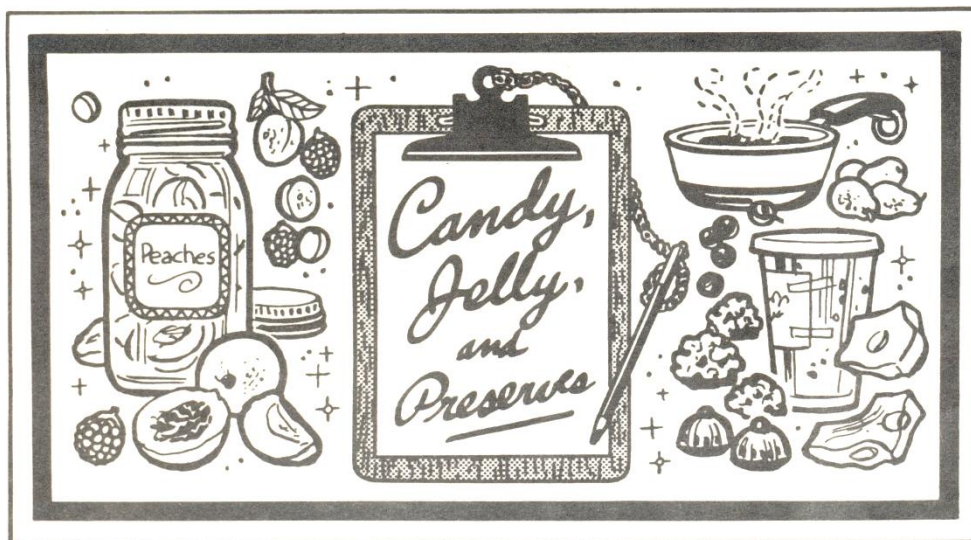
ROULAGE (Continued)

Separate eggs; beat yolks with $\frac{3}{4}$ c. sugar. Melt chocolate bits with coffee and mix with above. Beat egg whites stiff with $\frac{1}{4}$ c. sugar; fold into above mixture. Bake at 350 degrees 20-30 minutes in $10\frac{1}{2} \times 15\frac{1}{2} \times 1\frac{1}{2}$ -inch pan lined with waxed paper and greased. Sprinkle with cocoa while hot. Whip cream with sugar and sherry to taste. Spread over baked mixture; roll so length of roll is 15 inches. Easy way to roll is to flip cake over onto waxed paper on board; roll by lifting waxed paper.

Write An Extra Recipe Here:

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Write Extra Recipes Here:



MOM'S WHITE FUDGE

Rita B. Beu

2 lb. brown sugar	1 large can evaporated milk	4 Tbsp. marshmallow fluff
1 Tbsp. butter		1 1/2 c. walnuts

Boil sugar, milk and butter over medium heat until a little dropped in cold water forms soft ball. Remove from heat; add marshmallow and nuts. Beat until completely blended. Pour into buttered flat dish; cut into squares when cool.

MRS. CLAUS' FUDGE

Alice L. Eagan

4 c. granulated sugar	1 tsp. salt	1 pt. marshmallow cream
14 1/2 oz. can (1 2/3 c.) evaporated milk	12 oz. pkg. (2 c.) semi-sweet chocolate pieces	1 tsp. vanilla
1 c. butter		1 c. chopped black walnuts or pecans

Butter sides of heavy 3-qt. saucepan. In it combine sugar, evaporated milk, butter and salt. Cook over medium heat to soft ball stage, 236 degrees, stirring frequently. Remove from heat; add remaining ingredients and beat till chocolate is melted and blended. Pour into buttered 9x9x2-inch pan; score in squares while warm. Cut when firm. Decorate with candied cherries or nuts if desired. Yield: 64 1-inch pieces.

VANILLA FUDGE

Josephine Tosswill

4 oz. butter	2 good Tbsp. light corn syrup	1 small can sweetened condensed milk
4 Tbsp. water		1 tsp. vanilla essence
1 1/4 lb. sugar		

Dissolve butter, water, syrup and sugar in large heavy saucepan; add condensed milk and boil 10 minutes until rich golden brown, soft ball. Cool. Add essence and beat well until thick. Turn into 12x8-inch buttered cake pan; mark into squares when half set. To make walnuts, cherry, almond, etc., fudge, add 1/2 c. chopped nuts or fruit after cooling.

WALNUT CARAMELS

Margaret B. Duhamel

1 can sweetened condensed milk	1 Tbsp. butter	1 c. broken nuts
1 c. light Karo syrup	2 Tbsp. sugar	2 sq. unsweetened chocolate, optional
	1 tsp. vanilla	
	1 Tbsp. vinegar	

Put all in large saucepan except nuts and vanilla. Cook slowly, stirring constantly about 1/2 hour or when tested in cold water forms firm ball. Add nuts and vanilla. Pour into 8x8-inch buttered pan to cool. Cut into small squares; wrap in waxed paper.

ENGLISH LEMON CHEESE

Rhoda Eaves

2 eggs
3 oz. butter

Juice of 2 lemons

1 c. sugar
Grated rind of lemon

Use double boiler. Melt butter, add sugar, grated lemon and juice and beaten eggs. Stir continually until thick. When cool, jar. Mixture will curdle if boiled.

MINCE MEAT

Rhoda Eaves

1 lb. ground suet
5 lb. apples, cut up
small
1 box light brown sugar
1 tsp. salt

1 pkt. gold raisins
1 pkt. dark raisins
Juice 1 lemon
Juice 1 orange
1 tsp. cinnamon

1 tsp. nutmeg
1 tsp. cloves
1 small c. brandy
1 small jar mixed candied
fruit, cut small

Mix all together thoroughly and jar tightly. Keeps very well.

RED CURRANT CONSERVE

Martha B. Walkinshaw

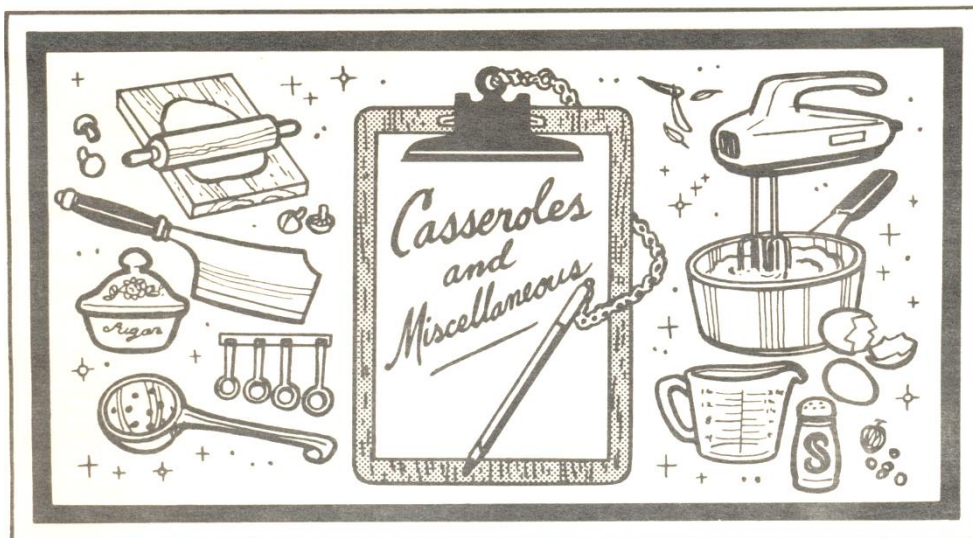
2 large oranges
5 pt. currants

7 c. sugar
1/2 c. seedless raisins

1 c. broken walnut meats
1/2 bottle Certo

Combine grated rind and juice of oranges with currants. Bring to boiling point; add sugar, stirring until completely dissolved. Bring to full rolling boil again; boil hard 1 minute, stirring constantly. Remove from heat; stir in Certo. Skim off any foam with metal spoon. Stir in nuts; allow to stand 7 minutes to cool slightly and prevent any floating fruit. Stir before putting in jars. Ladle into glasses and cover at once with 1/8-inch paraffin wax, melted. Note: Use very large kettle as fruit juices rise high when full rolling boil.

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BAKED MACARONI DELIGHT

Adele Macaluso

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|---|-------------------------------|-------------------------------------|
| 1 lb. Italian sweet
sausage | 1 15-oz. container
ricotta | 1/2 lb. Mozzarella,
sliced thin |
| 1 lb. macaroni, ziti,
rigatoni or shells | Tomato or meat sauce | Grated Parmesan or
Romano cheese |

Pan brown sausages in a little olive oil or butter until tender; cool, slice thin or crumble coarsely. Meanwhile cook macaroni; drain. Combine macaroni with sausages and ricotta; mix well. Cover bottom of deep 2- or 3-qt. casserole with layer of sauce, then 1/3 the macaroni and sausage mixture, and a sprinkling of grated cheese, topped with layer of sauce, slices of Mozzarella. Repeat layers until all ingredients are used. Bake in 350-degree oven about 25-30 minutes. Let cool slightly to set before serving.

BROCCOLI CASSEROLE

Mrs. Cordelia Northup

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|-----------------------|--|-------------------------|
| 1/4 c. chopped onions | 1/2 c. water | 1 8-oz. jar Cheese Whiz |
| 6 Tbsp. butter | 2 pkg. frozen chopped
broccoli, thawed
and drained | 3 eggs, well beaten |
| 2 tsp. flour | | 1/2 c. bread crumbs |

Fry onions in 4 Tbsp. butter; add flour and stir until smooth. Add water when thick add cheese. Combine sauce with broccoli; add egg. Pour into greased 8x8-inch casserole. Top with buttered crumbs using remaining 2 Tbsp. butter. Bake 45-50 minutes at 350 degrees. Serves 6.

BROCCOLI CHEESE CASSEROLE

Norma W. Hancock

- | | | |
|--|---------------------------------|---|
| 3 eggs | 1 c. shredded cheddar
cheese | Dash pepper |
| 1 8-oz. container (1 c.)
cottage cheese | 3 Tbsp. all-purpose flour | 2 8-oz. pkg. frozen
chopped broccoli |
| | 2 tsp. salt | |

Beat eggs, add both cheeses, flour, salt and pepper; mix well. Drain broccoli thoroughly. Add to mixture. Pour into 9x9-inch baking pan or casserole, spreading evenly. Bake 30-35 minutes until mixture pulls away from sides. 6-8 servings.

CHICKEN AND BEAN CASSEROLE

Helen Cerny

1 can mushroom soup	1 tsp. salt	1 small jar pimiento,
1 can cheese soup	3 c. partially cooked	chopped
1 small can evaporated	string beans	1/2 c. Chinese noodles
milk	1 Tbsp. chopped onion	1/2 c. slivered almonds
3 c. diced cooked	1 c. chopped celery	1 can French fried
chicken		onions

Combine soups and milk; stir till well blended. Boil fresh beans in salted water rapidly until barely tender. Combine all ingredients except canned onions; turn into oiled casserole dish. Bake uncovered 45 minutes; top with canned onions and bake 5 minutes longer. Serves 8.

CHICKEN CASSEROLE WITH AVOCADO

Carol Bingley Golan

4-5 chicken breasts	1 c. light cream	Dash Tabasco
2 Tbsp. butter	1/2 c. grated sharp cheese	1-2 diced avocado
3 Tbsp. flour	1/2 tsp. salt	1/2 c. toasted slivered
1 c. chicken broth or	Pinch rosemary and basil	almonds
stock		1/2 lb. sauteed mushrooms

Cook chicken breasts in water seasoned with onion, celery, bay leaf and salt; cool in broth. When cool remove meat from bones and place in flat casserole. Melt butter; add flour. Stir in chicken broth, cream, cheese, salt and seasonings. Place mushrooms over chicken pieces; pour sauce over all. Bake at 350 degrees 25 minutes. Remove from oven, press diced avocado lightly on bubbling chicken; sprinkle with almonds. Serve. Serves 6-8.

CHICKEN-HERBED RICE CASSEROLE

Irene K. Osterberg

1 6-oz. pkg. long grain	3 large whole chicken	1/2 c. sauterne
and wild rice mix	breasts, boned, skinned,	1/2 c. diced celery
1 10-1/2 oz. can condensed	cut in half	1 3-oz. can sliced mush-
cream chicken soup	2 Tbsp. butter or oleo	rooms, drained

Early in day cook rice mix as label directs. Meanwhile in large skillet in hot butter saute chicken breasts until golden; remove from skillet. Into drippings stir undiluted soup, sauterne, celery and mushrooms; bring to boiling. Spoon rice into 12x8-inch baking dish. Arrange chicken on top; pour on sauce, cover and refrigerate. One hour before dinner preheat oven to 375 degrees. Bake chicken 35 minutes; uncover and bake 15 minutes more or until fork tender. Serves 6.

COMPANY MACARONI CASSEROLE

Catherine M. Dirlam

8 oz. macaroni or	1 c. cottage cheese	1/4 c. chopped green
noodles	1/2 c. dairy sour cream	pepper
1 8-oz. pkg. creamed	1/2 c. sliced green onions	1 c. shredded cheddar
cheese, soft	1 8-oz. can tomato sauce	cheese

Cook macaroni according to directions on package; drain. Combine cottage cheese, cream cheese, sour cream, onions and green pepper; mix to blend. Combine with cooked macaroni; turn into 2-qt. casserole. Pour tomato sauce over surface; sprinkle cheddar cheese over top. Bake in moderate oven, 350 degrees, 30 minutes or until bubbly. Yield: 8 servings. May be doubled or trebled. May be prepared early, then refrigerated or frozen for baking later.

CORNED BEEF CASSEROLE

Louise Q. Foss

8 oz. cooked noodles	1/4 lb. sharp cheddar	1/4 c. chopped onion
1 can cream chicken soup	cheese, grated	Bread crumbs depending on
1 c. milk	1 can corned beef chilled	size of casserole
	and cut into cubes	

Warm soup, add milk, gradually stir until smooth. Add cheese; blend. Add all other ingredients and pour into casserole; cover with bread crumbs. Bake at 350 degrees about 25 minutes. Serves 6.

CRANBERRY SAUSAGE CAKE

Mrs. Gray Buckley

1 lb. link sausage	1 can whole cranberry	1 recipe corn bread or 1
1 ground onion	sauce, drained	pkg. corn muffin mix

Fry sausage about 10 minutes. Pour scant 1/4 c. fat in bottom of 8x8x2-inch baking dish or large pie pan. Arrange sausages pinwheel style in pan. Combine onion and cranberry sauce; spread over sausage. Drop corn bread mixture over this and bake in 400-degree oven 25-30 minutes. Cool 5 minutes before inverting on serving plate. Serves 5-6.

EGGPLANT CASSEROLE

Mrs. Ralph A. Bail

1 medium size eggplant	1/2 c. chopped onion	1/2 c. buttered bread
3/4 c. diced bacon	1 can tomato soup	crumbs
	3/4 c. grated cheese	

Pare and dice eggplant; cook in salted water about 5 minutes; drain and place in greased casserole. Cook diced bacon until crisp; add onion and cook until slightly browned. Add tomato soup and cheese; stir over low heat until cheese is melted. Pour over eggplant; top with buttered crumbs and dash of paprika. Bake at 375 degrees until browned, about 30 minutes.

HAMBURG CASSEROLE

Mrs. Fred Hall

1 lb. hamburger	1 can cream chicken soup	1/2 Tbsp. soy sauce
1 medium onion chopped	1 can cream of mushroom soup	2 stalks celery
1/3 c. raw rice		1/2 can chop suey noodles

Brown hamburger and onion. Combine remaining ingredients, except noodles; turn into buttered casserole. Bake covered at 350 degrees at least 30 minutes. Sprinkle chop suey noodles on top; cook uncovered another 15 minutes or until done.

HUNGRY JACK BEEF CASSEROLE

Stephen W. Conrad, D.D.S.

1 lb. ground beef	16 oz. can pork and	1 can refrigerated Flaky
1 tsp. salt	beans	biscuits
2 Tbsp. brown sugar	1 c. shredded cheese	3/4 c. barbecue sauce

Preheat oven to 375 degrees. Brown beef; drain. Stir in other ingredients, heat until bubbly. Pour into 2-qt. casserole. Cut biscuits in half to form 20 half circles. Place cut side down around edge of casserole; sprinkle with cheese. Bake 25-30 minutes until biscuits are brown.

LASAGNE

Mrs. Horatio Ridout

1 large onion	1 tsp. salt	3 Tbsp. flour
1 clove garlic	1 1/2 tsp. oregano	3/4 c. Parmesan style
6 sprigs parsley	1/4 tsp. pepper	cheese
1/4 c. olive or salad oil	1/2 c. water	2 c. milk
#2 1/2 size can tomatoes	1 lb. ground beef	2 egg yolks
1 small can tomato paste	1 small onion	1 lb. pkg. lasagne
2 bay leaves	4 Tbsp. margarine	noodles

Chop onion, garlic and parsley fine; fry slightly in oil. Add tomatoes, tomato paste, bay leaves, oregano, salt, pepper; stir until well mixed. Toss in ground beef, breaking into small pieces. Cover; cook 45 minutes, stirring occasionally. Chop small onion fine; cook in melted margarine a minute or two. Mix in flour until smooth; add cheese and dash salt. Gradually stir in milk; cook over low heat until sauce is thick as heavy cream. Beat egg yolks slightly; mix in hot mixture slowly to prevent curdling and cook 10 minutes longer.

Cook noodles according to directions on package. Grease large baking dish. Make layers of noodles, tomato sauce, cheese sauce, ending with cheese sauce. Bake at 325 degrees until bubbly, 30 minutes or more if cold. Turn on broiler to brown. Will store in refrigerator 24 hours before baking. Will freeze a couple of months before baking. Serves 8-10 depending on appetites.

QUICHE LORRAINE

Virginia T. Cross

11-inch pie shell	4 eggs	Cayenne
8 pieces bacon	2 c. heavy cream	Nutmeg
1 c. grated Swiss cheese	Salt	Sugar

Partially bake pie shell, 5 minutes. Saute' bacon; crumble on pie shell, sprinkle on Swiss cheese. Beat eggs; add cream and season with 1/2 tsp. salt, dash of nutmeg, cayenne and sugar. Bake at 400 degrees 10-15 minutes; lower heat to 325 degrees 20 minutes. Serves 6.

QUICHE LORRAINE WITH SWISS CHEESE

Mrs. Carmine Marinelli

1 1/2 c. (6 oz.) grated imported Swiss cheese	Pastry for 1 crust 9- inch, unbaked	1/2 tsp. salt
8 slices crisp bacon, crumbled, or ham	3 eggs	1/4 tsp. pepper
	1 c. heavy cream	Dash cayenne
	1/2 c. milk	1/2 tsp. powdered mustard

Sprinkle cheese, bacon or ham into pastry-lined pie pan. Beat remaining ingredients together and pour over cheese. Bake in preheated moderate oven, 375 degrees, 45 minutes or until firm and browned. Cut into wedges and serve hot.

SHRIMP OR LANGOSTINO CHEESE CASSEROLE

Mrs. George Mozley

6 slices white bread	1/2 lb. Old English or	Salt
1 lb. ready to eat shrimp or 1 pkg. langostino	cheddar cheese	3 eggs, beaten
	1/4 c. melted margarine	1 pt. milk
	1/2 tsp. dry mustard	

Break bread in pieces size of quarter. Break cheese in bite pieces. Arrange shrimp or langostinos, bread and cheese in layers in greased casserole. Pour margarine over mixture. Beat eggs; add mustard and salt. Add milk; mix together and pour over ingredients in casserole. Let stand 3 hours or preferably overnight in refrigerator, covered. Bake 1 hour at 350 degrees, covered. Serve immediately.

SOUTHERN SQUASH CASSEROLE

Mrs. J. W. (Mary K.) Hicks

2 or 2 1/2 lb. summer squash	1 carrot	1 c. sour cream
1 stick oleo	1 pkg. Pepperidge Farm cornbread stuffing	1 c. salted peanuts
1 onion	1 can cream chicken soup	8 strips crisp bacon
		Salt and pepper to taste

Cook and mash squash. Melt oleo in fry pan and saute' grated onion and carrot as desired. Add cornbread dressing. In shallow buttered baking dish layer half dressing mix; add soup and sour cream to squash, then put on top of dressing layer. Finish with rest of dressing mix. Bake 30 minutes at 350 degrees. Sprinkle ground or finely chopped peanuts and crumbled bacon on top last 5 minutes.

SPAGHETTI WITH EGGPLANT

Janet Hiller Volpini

5 Tbsp. olive oil	3/4 c. water	1 Tbsp. finely chopped basil or half the amount dried
2 cloves garlic, finely minced	1 tsp. sugar	
4 c. Italian style tomatoes	Salt and pepper	3/4 c. grated Parmesan cheese
4 Tbsp. tomato paste	1/2 c. chopped parsley	
	1 1/2 lb. eggplant	
	1/2 lb. or more spaghetti	

Heat 1 Tbsp. oil in saucepan; add garlic. Cook, stirring without browning; add tomatoes, tomato paste, water, sugar, salt and pepper to taste, parsley and basil; stir to blend. Partially cover; cook, stirring frequently about 45 minutes. Meanwhile cut off ends of eggplant and peel; cut into 1/2-inch cubes. Heat remaining oil in large skillet until hot; add eggplant and salt to taste. Cook eggplant, tossing until brown and tender. Add to tomato sauce and cover; cook 30-40 minutes or until eggplant blends with sauce. Cook spaghetti according to directions until done; drain. Serve hot with sauce and pass Parmesan cheese. Sauce excellent when reheated.

SUNDAY NIGHT SUPPER

Mrs. Fred Hall

8 slices dry bread cubed	4 eggs	3/4 tsp. dry mustard
2 c. grated cheese	2 1/2 c. milk	1 can mushroom soup
1 1/2 lb. sausage links		1/2 c. milk

Fry sausage. Beat eggs, milk and mustard; add bread cubes and cheese. Mix together and with sausage, put in greased casserole dish. Pour mushroom soup and 1/2 c. milk on top. Bake at 350 degrees 1 1/2 hours.

ZUCCHINI CHEESE CASSEROLE

The Rev. Edward Cobden, Jr.

3 c. zucchini squash	1/2 tsp. salt	1 beaten egg yolk
1/2 c. sour cream	1/8 tsp. paprika	1 Tbsp. chopped chives
1 Tbsp. margarine		1/4 c. grated cheese

Cut zucchini into small pieces; simmer in small amount boiling water, covered, until tender, about 6-8 minutes; drain well. Combine sour cream, margarine, grated cheese, salt and paprika; stir over low heat until cheese is melted. Remove it from heat; stir in beaten egg yolk and chives. Add squash; place in baking dish. Cover top with bread crumbs, dots of margarine and grated cheese. Brown in heated 375-degree oven. This casserole freezes well. After freezing, heat on top of stove or in 350-degree oven until hot.

ZUCCHINI AND ONION CASSEROLE

Marjorie B. Kellett

3 medium zucchini, about 8-10 inches	4 large onions 4-6 slices American cheese	4 slices buttered bread, cubed
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Wash zucchini, cut off ends and cut into 1/4-inch slices. Peel onions, cut in half, then cut into 1/4-inch slices. Boil zucchini and onions together in salted water 5 minutes. Partially drain, leaving 1/4-inch water in bottom of pan. In buttered casserole dish put half zucchini mix; cover with half cheese, then half bread crumbs; repeat layers. Bake in 350-degree oven 30 minutes.

APRICOT MIST PUNCH

Blanche A. Gray

1 46-oz. can apricot nectar	1 46-oz. can unsweetened pineapple juice	3 6-oz. cans limeade, thawed, do not add water
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3 qt. ginger ale
Pour all ingredients into punch bowl; mix well. Makes approximately 50 punch cup servings.

BREAKFAST CEREAL

Betty Shaw

1 c. bran buds	1 c. old fashioned rolled oats	1 c. dried fruit, raisins, dates, prunes, etc.
1 c. wheat germ	1 c. chopped nuts	1 c. melted margarine
1 c. brown sugar	1 c. coconut	

Mix all ingredients except fruit. Spread on cookie sheet and toast in 350-degree oven 30 minutes; stir once or twice. Remove from oven; add fruit. Store in closed container. Serve as needed with cold milk.

BUTTERMILK DRESSING

Rylen E. Gage

Spices use heaping measures	1/2 tsp. Ac'cent	1/4 tsp. pepper
1/2 tsp. parsley flakes	1/2 tsp. salt	1 c. buttermilk
	1/2 tsp. garlic powder	1 c. mayonnaise
	1/2 tsp. onion powder	

Stir all ingredients together with whip; store in refrigerator. Use on salads, potatoes, meats, vegetables.

CORN BREAD DRESSING

Mrs. E. F. Lau

Bake corn bread	1 1/2 c. hot milk	1/2 c. chopped onion
4 c. crumbled cornbread	3/4 tsp. salt	1/2 c. chopped celery
1/2 c. melted butter	1/4 tsp. pepper	1/2 c. chopped bell pepper

Combine all ingredients; use as you would for any stuffing.

CREAM SAUCE

Gertrude Willman

1 c. cream 1 c. sugar 1 tsp. vanilla
2 eggs

Separate eggs; whip whites stiff, add sugar and beat well. Add beaten yolks; fold in again. Then add whipped cream. Fold together; add vanilla.

EGGNOG

Mrs. Merrill Compton

6 eggs 1 pt. bourbon 1/2 pt. rum
2 c. sugar 1 qt. whipping cream

Beat egg yolks till very light; add sugar and beat well. Add bourbon and rum very, very slowly in order to cook egg yolks. Do the above day before serving. When ready to serve, fold in cream whipped fairly stiff last; fold in beaten egg whites. Serve with grated nutmeg if desired.

ETHIOPIAN SAUCE

Karen McKinney

1/2 c. chopped onion 1/4 c. olive oil 1 Tbsp. Worcestershire
1/4 c. chopped green 1/4 c. ketchup sauce
pepper 1/4 c. water Salt and pepper to taste
1/4 c. chopped celery 2 Tbsp. vinegar 1 Tbsp. mustard
2 Tbsp. sugar

Saute' vegetables in oil until soft. Combine rest of ingredients and add to them; simmer 1/2 hour. Pour sauce over chicken or pork chops and bake. Also excellent dip for spare ribs.

HAM SAUCE

Bertha B. Dresser

1/2 tsp. salt 2 Tbsp. dry mustard 1 pt. milk
2 Tbsp. flour 1/2 c. sugar 1/3 c. vinegar
2 egg yolks, beaten 1 pt. whipping cream

Blend all ingredients except vinegar and whipping cream; cook in double boiler until it starts to thicken, stirring constantly. Add vinegar; cook until thick. Let cool. Just before serving, beat whipping cream, fold into above mixture. Great on baked ham, also makes a good sandwich spread. Keeps well in refrigerator for weeks if it lasts that long.

MINT LIME PUNCH

Blanche A. Gray

1/2 gal. lime sherbet 1/2 gal. mint chip ice 2 16-oz. cans Finast
2 qt. ginger ale cream, from Friendly's lemon-lime cooler

Put sherbet and ice cream in large punch bowl; pour in fruit juice and ginger ale. Make punch about 1/2 hour before serving time to give ice cream and sherbet time to melt. Stir, serve, and enjoy. Approximately 50 servings.

PIROHI

Mrs. Joseph Dmuchovsky

3 c. flour Warm milk or water to Combine mashed potatoes
2 eggs make soft dough with lightly browned onion
1 tsp. salt Filling: in butter and
1 Tbsp. butter, soft 1/2 lb. cottage cheese 4 slices cheddar cheese
1 beaten egg,

Sift flour; combine salt, butter and slightly beaten eggs, using enough warm milk or water to make soft dough. Roll out thin on floured board; cut in 2-inch squares or smaller. Place 1/2 or 1 tsp. filling. Fold in triangle; pinch edges securely to keep filling from escaping while cooking. Drop in boiling water until pirohi come to top; stir to prevent sticking. Remove with slotted spoon as each batch is cooked. Put in colander and run under cold water; remove to bowl. Serve with melted butter or sour cream.

PIZZA EGGS

Will Hicks

1 pizza; sausage or
salami is best

8-12 eggs

2-3 Tbsp. light cream
Salt

Find a pan to fit pizza that can be put in oven. Put pizza in pan; place in oven at 350 degrees 15 minutes to preheat. Scramble eggs; salt to taste and add enough cream to get proper consistency. Remove from fry pan when half firm and pour over pizza in oven. Leave in oven until eggs are as well done as you like them, 15 minutes or less. Remove and slice. Reason for precooking eggs is to prevent them from running through possible leaks in pizza or misfit in pan.

SAUSAGE AND BREAD STUFFING

Martha B. Walkinshaw

1/2 lb. sausage meat or
equivalent of sausages
with casings removed3 c. coarse dry bread
crumbs
2 tsp. sage or poultry
seasoning1 tsp. salt
1/8 tsp. pepper
1/4 c. melted sausage fat
1/2 c. hot water

Fry sausage meat gently about 10 minutes; do not let it get crisp and brown. Reserve 1/4 c. fat and drain rest from sausage. Combine seasonings with bread crumbs and toss with sausage fat; add sausage meat. Stir in hot water; mix well but do not beat. Let cool before stuffing bird; do not pack tightly. Amount of sausage used might vary with personal taste. If all your family does not like the taste of sausage, I have used this dressing, stuffing only neck cavity and stuffing body cavity with regular or any other type your family likes.

SPAGHETTI SAUCE

Chas. Genereux

6 tsp. olive oil
4 tsp. parsley flakes
3 medium size onions,
diced
2 garlic pods diced fineAdd 1 lb. lean hamburger
Add 1 4-oz. can stems and
pieces mushrooms
1 12-oz. can tomato paste1/2 tsp. sugar
1 1/2 tsp. salt
1 tsp. oregano
1/2 tsp. pepper
3 bay leaves

Heat with low heat until onions are soft. Cook hamburger till browned. Simmer 1 hour, stirring occasionally. Remove bay leaves; keep hot till sauce is ready to serve on spaghetti. Use vermicelli spaghetti, add 1 Tbsp. olive oil, 1 Tbsp. salt to boiling water. Cook spaghetti no more than 7 minutes; drain, serve.

SPAGHETTI OR MACARONI SAUCE

Mrs. Ellen Thibodeau

1 can tomato paste
2 8-oz. cans tomato sauce
1 tsp. curry
1 tsp. chili
6 peppercorns3 Tbsp. oregano
1 bay leaf
1 piece celery
1 peeled carrot
1 green pepper
1 onion1 Tbsp. garlic seed
2 lb. hamburger
3 Italian sausages
1 dash Tabasco
2 Tbsp. Romano cheese

Hamburger may be made into meatballs or crumbled up in sauce. Cut vegetables into small pieces; combine everything in large pan or deep frying pan and bring to boil. Simmer about 1 1/2 to 2 hours. May be served with macaroni and spaghetti.

YOGURT

Patricia A. Lau

Dry Bulgarian yogurt
culture or 2 Tbsp.
yogurt from previous
batch1 qt. milk, raw, homo-
genized, skim, goat,
soy or reconstituted non-
fat dry milk solids1/4 c. non-fat dry milk
solids, optional

Combine liquid milk product and extra non-fat dry milk solids if a thicker consistency is desired. Heat milk mixture in heavy saucepan over direct heat or in top of double boiler until mixture reaches 180 degrees; use thermometer. Cool milk mixture to about 110 degrees or lukewarm. Stir in culture; mix well. Pour mixture into warm sterilized quart glass container; sterilize by pouring boiling water over and in container 3-4 times. Cover container with clear plastic wrap; set in warm place such as: (a) wrap container with warm blanket and set by heater or in sunny area of house; (b) set container in pan of medium-hot water over pilot light on stove and cover with blanket; (c) fill box with green hay; bury container, cover and set in sun.

continued.....

YOGURT (Continued)

Whatever method you use or develop, do not disturb for 5 hours, then place in refrigerator until ready for use. Yogurt will keep in refrigerator 6-7 days. Batches used as starters should be not more than 5 days old for best results. To start another batch, you can use small quantity of store-bought yogurt.

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