

# COOK BOOK

B. B. Barbera

Shore

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1964

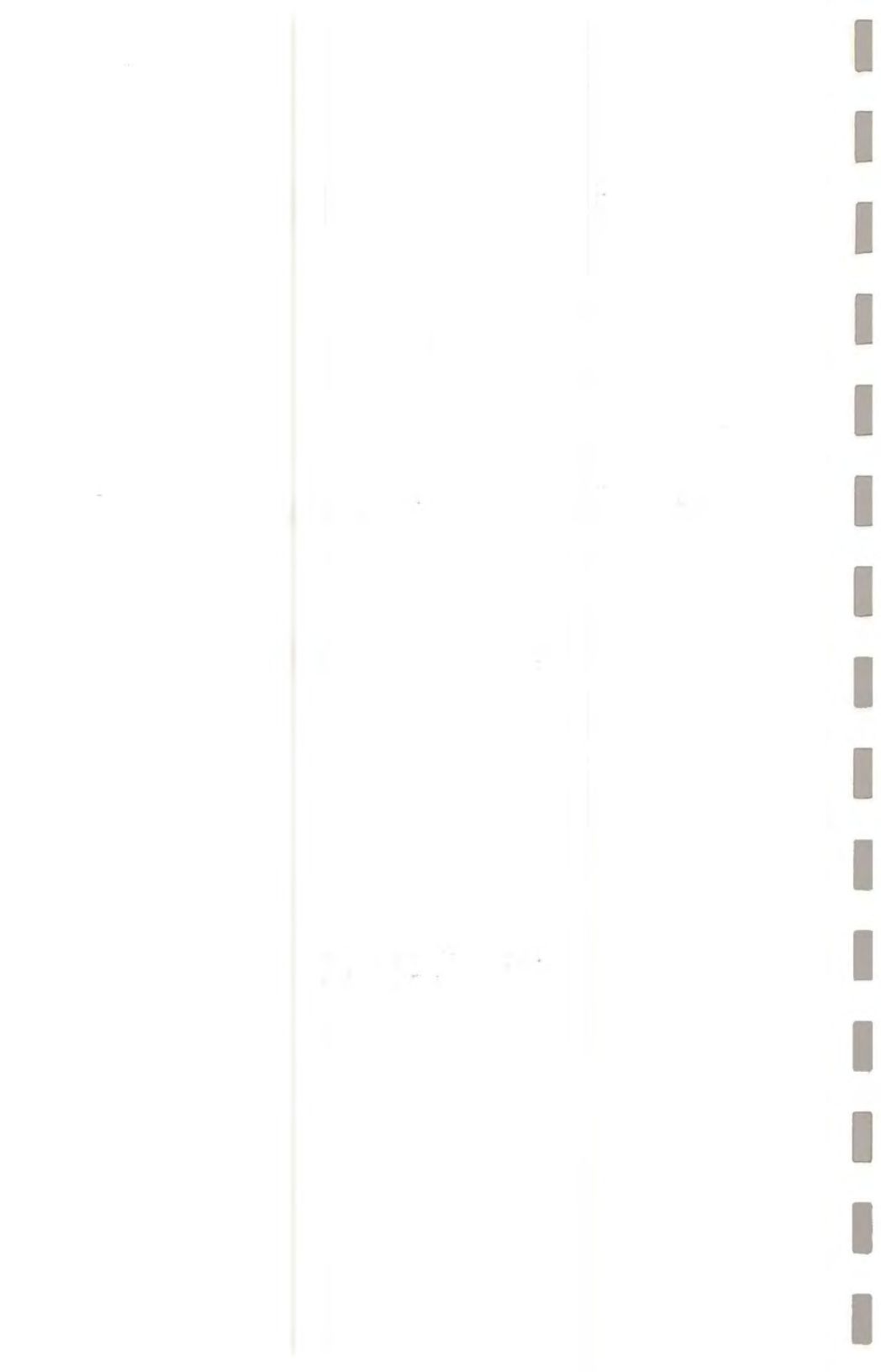
**FAVORITE RECIPES**

**by**

**American Women's Club**

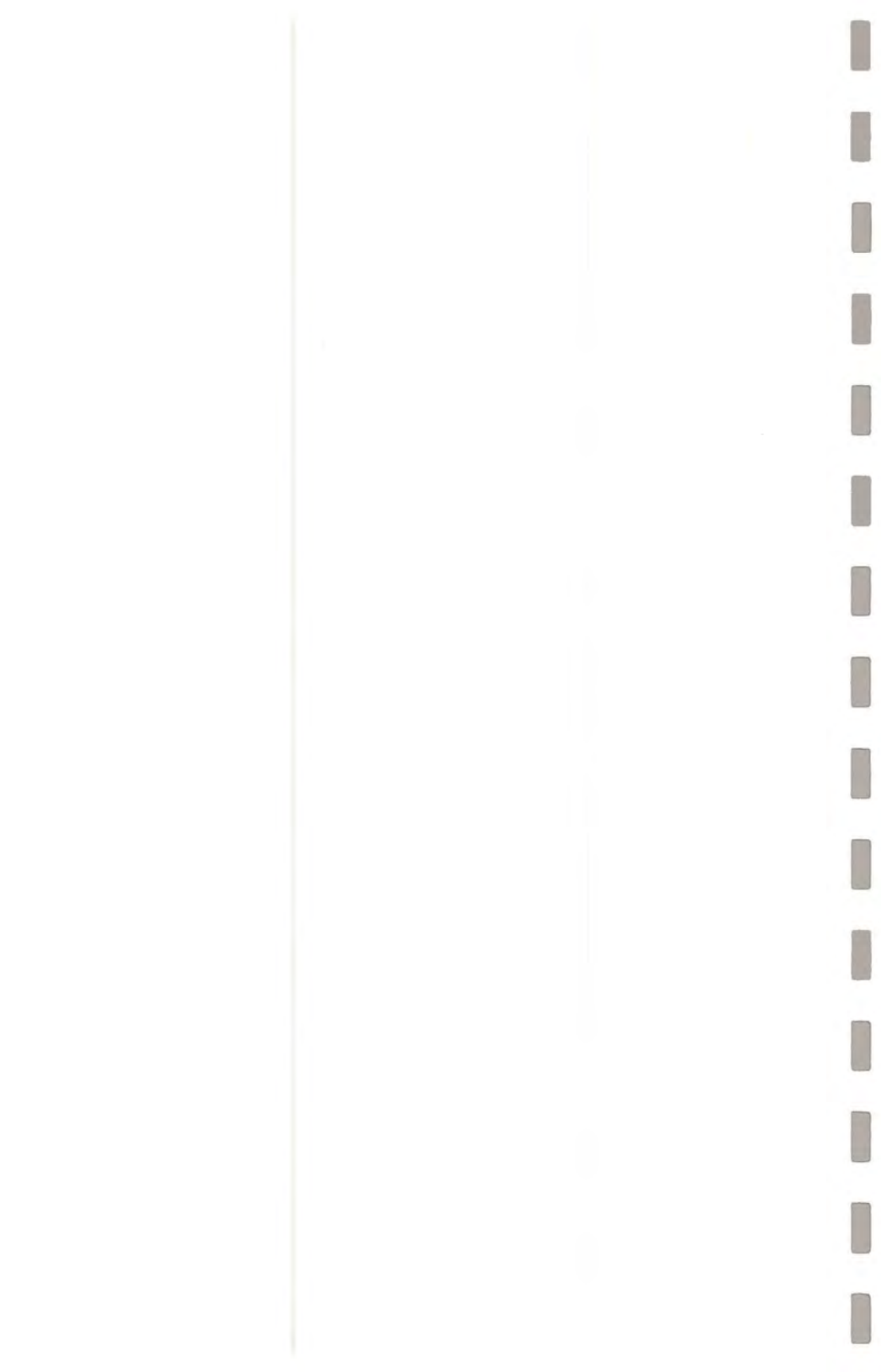
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**1967-1968**



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# Salads

"With dressings to tickle the palate"

## BUTTER LETTUCE SPECIAL

1 slice bacon fried crisp for each serving  
1/3 cup wine vinegar  
3 tbsp. sugar (or less, as is a sweet salad)  
Pepper to taste  
1 or 2 hard boiled eggs

Crush crisp bacon into small bits. Grate 1 or 2 hard boiled eggs over butter lettuce. (Do not try with other kinds of lettuce.) Pour vinegar, sugar, and pepper into hot bacon fat. Then pour over lettuce just before serving.

Lucile Griffiths  
California

## SALMON CRISP

Lettuce  
1 7 oz. can salmon, drained, flaked  
2 hard cooked eggs, sliced  
1 cup onion rings  
1 cup crushed corn chips  
2 tbsp. chopped pimento  
Kraft thousand island dressing

Tear lettuce into bite size pieces into a lettuce lined salad bowl. Add salmon, egg slices, onion rings, corn chips, pimento, and enough dressing to moisten; toss lightly. Serves 4.

Jackie de Rappard  
Missouri

## PACIFICA SALAD

1 #2½ can sliced pineapple  
 1 pkg. lime flavored gelatin  
 2 tbsp. lemon juice  
 ¼ tsp. salt  
 ¼ cup mayonnaise  
 ½ cup heavy cream, whipped  
 1 cup mashed bananas (2-3)  
 salad greens

Drain syrup from pineapple. Measure 1 cup and heat. Pour over gelatin, stirring to dissolve. Add lemon juice and salt. Chill. When thickened, beat until frothy. Combine mayonnaise, whipped cream and mashed bananas. Fold into gelatin. Pour into 1 qt. mold. Chill until firm. Unmold on greens. Circle with 6-8 slices of pineapple. Garnish with stuffed olives and orange peel "roses" if desired. Serves 6-8.

Queen Hall  
 Oklahoma

## HERRING SALAD

1 cup cooked cubed potatoes  
 1 cup cooked cubed beets  
 1 cup cooked cubed carrots  
 1 cup flaked salt on pickled herring  
 ¼ cup chopped onion  
 Salt, vinegar, sour cream

Cook, cool and cube vegetables separately. Combine with onion and herring. Add salt, vinegar and sour cream to taste. *For attractive buffet, place ingredients in separate rings after seasoning them individually. Hard cooked eggs may be chopped and added for more color.*

Lois Pinola  
 Minnesota



## CALIFORNIA CAESAR SALAD

- 4 tbsp. olive oil
- 3 tbsp. wine vinegar
- 2 tbsp. lemon juice
- 1 clove garlic, minced
- $\frac{1}{2}$  to 1 tsp. salt (depending on amount of anchovies and oil used)
- $\frac{1}{4}$  tsp. freshly ground pepper
- 1 large head Romaine (or 2 qts. crisp, chilled salad greens --head lettuce, and additions of water cress, Bibb lettuce, butter lettuce, endive, a favorite green of ours is small amounts of fresh spinach--we like to use a minimum of 3 types of greens for different colors and textures. It is very important that all greens used be absolutely dry, as moisture on greens might dilute the dressing.)
- 1 egg, coddled
- $\frac{1}{4}$  cup grated parmesan cheese
- 1 2-oz. can anchovie fillets
- $1\frac{1}{2}$  cups crisp croutons

In a large wooden salad bowl, using a large wooden spoon, combine oil, vinegar, lemon juice, minced garlic,  $\frac{1}{2}$  can of the anchovies, some of the anchovie oil (they are extremely salty) to obtain desired amount in dressing for one's taste. Mash the anchovies and garlic to a pulp with the back of the wooden spoon for even blending. Add salt and freshly ground pepper to taste. Next, break salad greens with fingers to large bite size pieces into above mixture in wooden bowl. Next, coddle the egg. (place in boiling water, remove from heat; let stand 1 minute and remove immediately). Top the greens with parmesan cheese and break the coddled egg over all. Toss greens, cheese, egg, in dressing until well coated. Sprinkle with crisp croutons. Toss lightly. Serve immediately. Makes 6 servings.

Mary Ann Wiebe  
Oregon

## ST. PATRICK'S LIME JELLO

Drain one 15-oz. can crushed pineapple. Dissolve 1 pkg. lime jello in 1 cup boiling water; take pineapple juice and add cold water to make cupful. Add to dissolved jello. Let partially set; then add 1 chopped red apple (unpeeled), 1 cup chopped celery, 1 cup baby marshmallows, 1 banana (diced) and the drained crushed pineapple.

Margaret Douglas  
North Carolina

## TABBOULEH

This is a Syrian appetizer salad. It is somewhat unique in that the longer it sets (within 2-3 days), the better it tastes.

12 oz. cracked wheat  
 1 large onion, chopped fine  
 1 large bunch parsley, chopped fine  
 1½ fresh tomatoes, chopped fine  
 6 oz. fresh lemon juice  
 6 oz. salad oil  
 Salt and pepper to taste

Cook the cracked wheat for 3-5 minutes, or just long enough to become soft enough to chew. Drain off all excess starch. Add onion, parsley and tomatoes, and mix well. Add lemon juice and salad oil and stir in well. Finish up with salt and pepper, and refrigerate for at least two hours. *If you ever get down into the "soft wheat" country (Midwestern U.S.), it calls for a few modifications. (1) The cracked wheat shouldn't be cooked, but should be soaked long enough to remove the excess starch and to swell until it is edible. (2) The lemon juice and salad oil should be increased to 8 oz. each.*

Norma Phillips  
 Oklahoma

## CHERRY-WINE SALAD

2 regular pkgs. black cherry Jello  
 1 cup cherry juice  
 1½ cup wine  
 1 cup boiling water  
 1 can bing cherries

Put ½ pecan in each cherry. Place in Jello ring mold.

Topping:

2 cups marshmallows  
 1 carton sour cream  
 ½ pt. whipping cream

Place topping in center of ring immediately before serving.

Sarah Jauch  
 Iowa

## CHEESE AND PINEAPPLE SALAD

- 1 tbsp. (1 envelope) unflavored gelatin
- $\frac{1}{4}$  cup cold water
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup pineapple syrup
- 1 cup crushed pineapple, drained
- 1 cup grated American cheese
- 1 cup heavy cream, whipped

Soften gelatin in cold water. Dissolve sugar in pineapple syrup over low heat; add gelatin and stir till dissolved. Chill till partially set; add pineapple and cheese. Fold in whipped cream. Turn into 1-qt. mold. Chill overnight. Makes 6-8 servings.

Sharon Dralle  
Washington

## ORANGE SHERBET SALAD

- 1 large pkg. orange jello
- $1\frac{3}{4}$  cup boiling water
- 1 tbsp. lemon rind
- 2 tbsp. lemon juice
- 1 pt. softened orange sherbet
- 2 cans Mandarin oranges
- 1 pt. cottage cheese
- 1 cup sour cream

Dissolve jello in boiling water. Add lemon rind and lemon juice. Fold in sherbet, oranges, cottage cheese, and sour cream. *Attractive in a ring mold garnished with fresh mint, Mandarin oranges and a small bowl of creamy mint dressing in center. For mint dressing: melt  $\frac{1}{2}$  cup mint jelly and blend into 1 cup Miracle Whip.*

Joyce Stedelbauer  
Missouri

## STAY CRISP SLAW

8 cups shredded cabbage  
 2 carrots, grated  
 1 green pepper  
 $\frac{1}{2}$  cup chopped onion  
 $\frac{3}{4}$  cup cold water  
 1 pkg. unflavored gelatin  
 $\frac{2}{3}$  cup sugar  
 $\frac{2}{3}$  cup vinegar  
 2 tsp. celery seeds  
 $1\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. black pepper  
 $\frac{2}{3}$  cup salad oil

Mix cabbage, carrots, green pepper, and onion. Sprinkle with  $\frac{1}{2}$  cup cold water; chill. Soften gelatin in  $\frac{1}{4}$  cup water. Mix sugar, vinegar, celery seeds, salt and pepper in sauce pan; bring to boil; stir in softened gelatin. Cool to slightly thick; beat well, gradually beating in salad oil. Pour over drained vegetables. Stays crisp for 2-3 days.

Rose Marie Burley  
 Minnesota

## SWEET-SOUR BEAN SALAD

15 oz. can cut green beans, drained  
 15 oz. can cut yellow beans, drained  
 15 oz. can kidney beans, drained  
 1 large green pepper, chopped  
 1 large onion, chopped  
 $\frac{3}{4}$  cup sugar  
 1 tsp. salt  
 $\frac{1}{2}$  tsp. pepper  
 $\frac{1}{3}$  cup salad oil  
 $\frac{2}{3}$  cup vinegar

Put all in a large bowl and mix overnight.

Gerri Hooks  
 Idaho

## POTATO SALAD OOPS

Lightly mix an average sized bowlful of diced hot potatoes with  $\frac{1}{4}$  cup oil and  $\frac{1}{4}$  cup wine vinegar. Then pour over all about  $\frac{1}{2}$  cup Sauterne or white table wine. Season with salt and pepper and sprinkle generously with finely chopped fresh or dried dill. Let stand two hours before serving.

Mary E. Ziel  
 Michigan

### AMBROSIA SALAD

$\frac{3}{4}$  cup diced orange  
2 ripe bananas, sliced  
 $\frac{1}{2}$  cup seedless grapes  
 $\frac{1}{4}$  cup pitted dates, cut up  
3 tbsp. lemon juice  
 $\frac{1}{4}$  cup flaked coconut  
Creamy mayonnaise

Combine fruits and sprinkle with lemon juice. Fold in desired amount of mayonnaise. Serve on lettuce and sprinkle with coconut. Serves 4-6.

Nancy Lavens  
Washington

### ORANGE SHERBET SALAD

1 can (11 oz.) mandarin oranges  
1 pkg. orange-pineapple flavored gelatin  
1 pt. orange sherbet  
1 cup tiny marshmallows

Drain oranges; add water to syrup to measure 1 cup. Heat liquid to boiling. Pour over gelatin and stir until dissolved. Spoon in sherbet and stir until melted. Fold in mandarin oranges and marshmallows. Pour into a 1-qt. mold and chill until set. Serves 6-8.

Nancy Lavens  
Washington

### FROZEN CREAM CHEESE SALAD

1 3-oz. pkg. cream cheese  
3 tbsp. mayonnaise  
2 tbsp. lemon juice  
 $\frac{1}{2}$  cup chilled evaporated milk  
 $\frac{1}{2}$  cup chopped dates  
 $\frac{1}{2}$  cup drained crushed pineapple  
18 quartered marshmallows

Mash cheese and slowly add mayonnaise. Add lemon juice to cold milk and whip till thick. Combine cheese and milk mixture and fold into fruit. Spread into ice cube tray and put in freezer for 8 hours before serving.

Judy Glanville  
Montana

## ORANGE JELLO SALAD

- 2 pkgs. orange jello
- 3 cups hot water
- 4 bananas, diced
- 1 large can crushed pineapple, drained (save liquid)
- ½ large pkg. miniature marshmallows

Mix jello and hot water and stir until jello is dissolved. Chill till thick and add bananas, crushed pineapple, and marshmallows. Pour into large pan and top with dressing.

- Dressing:
- 2 eggs
  - 1 cup pineapple juice
  - ½ cup sugar
  - 1 tbsp. cornstarch

Boil till thick and cool. Whip 2 pkgs. Dream Whip. Fold into dressing with 1 cup chopped nuts. Spread on top of jello. Serve in squares on lettuce leaves.

Fran Lilley  
North Dakota

## CALIFORNIA FRUIT SALAD

- 1 cup canned Mandarin oranges
- 1 cup canned pineapple chunks
- 1 cup shredded coconut
- 1 cup miniature marshmallows
- 1 cup sour cream
- 2 bananas (optional)

Drain fruit. Combine oranges, pineapple, marshmallows, and coconut. Stir in sour cream. Chill overnight. Add sliced bananas shortly before serving. Serves 4-6.

Nancy Lavens  
Washington

## PICKLED ONIONS

Slice Spanish onions and push out rings. Marinate in 1 part vinegar and 2 parts sugar. Drain well and mix with mayonnaise and celery seed. Stir well to coat.

Gerri Hooks  
Idaho

## SALAD DRESSING

½ cup sugar  
 1 tsp. salt  
 1 tsp. dry mustard  
 1 tsp. celery salt  
 1 tsp. celery seed  
 1 tsp. paprika  
 1 tsp. grated onion

Mix together all above ingredients. Then, at high speed on beater, add *alternately*: 1 cup salad oil, ¼ cup vinegar. *Delicious on fruit salads or greens.*

Judy Glanville  
Montana

## SHERRY ROQUEFORT SALAD DRESSING

1¼ oz. soft imported roquefort cheese  
 ¼ cup olive oil  
 2 tbsp. lemon juice  
 2 tbsp. sherry wine  
 ½ tsp. worcestershire sauce  
 salt and pepper to taste

Allow cheese and oil to stand together at room temperature for 2 hours. Then blend together until completely smooth. Add other ingredients and mix well. Serve on salad.

Sue Sterns  
Wisconsin

## BLUE CHEESE DRESSING

1 cup Miracle Whip  
 1 cup sour cream  
 1 tbsp. lemon juice  
 Garlic salt to taste  
 4 oz. blue cheese, crumbled

Vary amount and size of cheese particles to taste.

Carol Boberg  
Texas



## GUACAMOLE

- 1/2 tomato, peeled
- 1 large avocado, peeled
- 2 tsp. salad oil
- 1 tsp. lemon juice
- 3/4 tsp. salt
- 1/8 tsp. pepper

Chop well the tomato, and mash well the avocado. Then mix them together with the remaining ingredients. *This recipe can be used for a salad, a dip, or a sauce.*

Sue Patton  
Texas

## GINGERALE SALAD

- 1 pkg. lime jello
- 1 cup hot water
- 1 cup cold gingerale
- 1 8-oz. pkg. cream cheese, mashed up
- 1 small can crushed pineapple, drained
- 1/2 pkg. miniature marshmallows
- 1/2 cup chopped pecans
- 1/2 pt. beaten whipping cream

Dissolve jello in hot water and gingerale. Let set until fairly firm. Mix remaining ingredients, and fold into jello mixture. Put into mold and chill until set.

Sue Patton  
Texas

## CHRISTMAS SALAD

- 1 pkg. strawberry jello
- 3/4 cup hot water
- 2 bananas, mashed
- 1 small can crushed pineapple, drained
- 10 oz. pkg. frozen strawberries, partially thawed
- 1/2 pt. commercial sour cream

Dissolve strawberry jello in hot water. Add bananas, pineapple and strawberries. Pour 1/2 mixture into ring mold and refrigerate until set. Then cover with sour cream, add remaining mixture, and refrigerate overnight.

Sue Sterns  
Wisconsin



# Entrees

*"From North, South, East, and West,*

*Sure to pass the flavor test"*

## HOT CRAB SOUFFLE

(Chopped beef, tuna, chicken or shrimp may be used.)

8 slices bread, no crusts  
2 cups crab, fresh or canned  
 $\frac{1}{2}$  cup mayonnaise  
1 chopped onion  
1 cup chopped celery  
1 green pepper  
3 cups milk  
4 eggs  
1 can cream of mushroom soup  
Grated cheese  
Paprika

Dice half of bread into oiled 13" x 9" x 2" baking pan. Mix crab, onion, green pepper, celery, and mayonnaise. Spread over bread. Dice over this remainder of bread. Beat eggs, milk together. Pour over mixture. Place in refrigerator overnight. Bake at 325° for one hour. Spoon soup over top; add grated cheese and paprika. Bake another  $\frac{1}{2}$  hour. *A marvelous do-ahead luncheon dish when served with salad, rolls, and dessert.*

Sharon Dralle  
Washington

## CHAFING DISH CRAB

2 cans cream of mushroom soup  
2 tbsp. curry powder  
1 tsp. salt  
1 tsp. pepper  
1 chopped onion  
1 chopped green pepper  
2 cans water chestnuts, diced  
2 cans mushrooms  
1 cup slivered almonds  
3 cans crab meat

Blend the soup, curry powder, salt and pepper. Add the rest of the ingredients and heat gently. Serve over rice.

Joyce Stedelbauer  
Missouri

## SALMON LOAF OR LEFT OVER LOAF

1 can salmon, 2 or 3 cups  
 Rice, cooked  
 Salt and pepper  
 Small amount parsley for top  
 $\frac{1}{4}$  cup butter  
 3 hard cooked eggs  
 Onion could be used instead of parsley

Melt butter in skillet. Put cooked rice in and stir well, then salmon--use fork so it will break up the chunks. Chop one egg; then mold all this in bowl or loaf pan. Turn out on plate; then slice egg and put on top and sprinkle with onion or parsley.

Jesse Cox  
 Texas

## SCALLOPED SEAFOOD

2 cups water  
 1 tbsp. salt  
 1 lb. fresh or frozen flounder, perch or haddock  
 $\frac{1}{2}$  lb. shrimp, fresh or frozen  
 $\frac{1}{2}$  lb. scallops, fresh or frozen  
 1 bayleaf  
 4 cloves  
 4 peppercorns

Put water and seasonings in saucepan and bring to a boil. Add fish, cleaned shrimp and scallops and cook 5-6 minutes. Drain thoroughly. Add to sauce.

Sauce:

3 tbsp. butter  
 3 tbsp. flour  
 $1\frac{1}{2}$  cups milk  
 1 tsp. salt  
 Pepper  
 1 tbsp. lemon juice  
 1 tbsp. parsley  
 $\frac{1}{2}$  tsp. Worcestershire sauce  
 3 tbsp. buttered dry bread crumbs

Preheat oven to 400°. Melt butter in saucepan. Stir in flour and then milk to make white sauce. Remove from heat and add salt, pepper, Worcestershire, lemon juice and chopped parsley. Fold in seafood and fish. Pour in buttered casserole. Top with crumbs and bake 20 minutes at 400°.

Lois Pinola  
 Minnesota

## DOWN SOUTH DEEP FRIED SHRIMP

5 lbs. fresh jumbo shrimp. Clean shrimp. Cut on outside curve and de-vein. Salt and let dry out on towel for  $\frac{1}{2}$  hour.

Batter:

4 eggs, beaten

$1\frac{1}{2}$  cups milk

2 tsp. baking powder

1 tsp. salt

Enough flour to make a thin batter that won't run off too freely

Saltine crumbs

Dip shrimp in batter and immediately into saltine crumbs. Dry on paper towel on cookie sheet in refrigerator for 1-2 hours. Cook in hot oil that is no lower than 350°.

Kathy O'Sullivan  
California

## SHRIMP DE JAMGHE

Butter 4 large clam shells. Set out medium size heavy skillet.

For De Jamghe butter:

$\frac{1}{3}$  cup (1 slice) fine dry bread crumbs

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

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

$\frac{1}{2}$  cup butter

2 cloves garlic, minced or crushed

1 tbsp. finely chopped parsley

$1\frac{1}{2}$  tsp. finely chopped chives

$\frac{1}{4}$  tsp. Worcestershire sauce

1 tsp. minced onion

Mix and set aside  $\frac{1}{4}$  cup of the bread crumbs, salt and pepper. Cream together butter and garlic cloves. Thoroughly blend crumb mixture in parsley, chives, Worcester sauce and onion. Wrap mixture in waxed paper and refrigerate until ready to use.

Prepare 1 lb. shrimp (cook, shell, drain). Heat in skillet over low heat 1 tbsp. butter. Add the cooked shrimp and cook over medium heat 1-2 minutes or until shrimp are heated thoroughly and coated with butter. Turn occasionally. Remove skillet from heat. Arrange shrimp in prepared shells (about 6 in each). Sprinkle over shrimp  $\frac{1}{4}$  cup sherry. Pour drippings from skillet over shrimp. Remove

De Jamghe butter from refrigerator and cut off small pieces about  $\frac{1}{4}$  inch thick. Place on shrimp, spreading butter slightly. Sprinkle over butter and shrimp the remainder of bread crumbs and paprika. Bake at 400° F. 20-25 minutes, or until crumbs are lightly browned. *Serve immediately as appetizer. Can also be prepared in casserole and served as main dish with rice.*

Jeanne Eid  
Minnesota

### SOUTHERN SHRIMP CRAB GUMBO

2/3 cup bacon grease  
1/3 cup flour or slightly more  
2 pkg. frozen okra, cut into  $\frac{1}{4}$ " pieces  
3-4 cups water  
1 can tomatoes  
2-3 medium sized onions  
Salt, pepper, garlic powder--any other seasonings you like  
1 large can crabmeat (or fresh crabmeat, if available)  
1½ to 2 lbs. washed shrimp (if frozen, unfreeze before adding to gumbo)  
Rice to serve gumbo over (4-6 cups cooked)

Get bacon grease good and hot. Stir in flour slowly. Let this mixture get very dark brown, stirring frequently. When mixture is extremely dark, add okra and stir until it is sticky and pulls like taffy. Add 3-4 cups water and tomatoes; stir. Add seasonings. Cook on low heat about 30 minutes, stirring occasionally. Add seafood and cook gently 12-15 minutes (do not overcook shrimp). You can use cooked shrimp, and if so, cook gumbo just long enough to heat seafood after it is added.

Sigrid Glenn  
New Jersey

# SWEET AND SOUR SHRIMP CHOW MEIN (Leftover beef, pork, etc. may also be used.)

- 1 lb. pkg. frozen peeled shrimp
- 1 pkg. frozen pea pods
- 1 can mushrooms, undrained
- 3 tbsp. salad oil
- 1 tsp. salt
- $\frac{1}{4}$  tsp. garlic powder
- $\frac{1}{2}$  cup sliced celery
- $\frac{1}{2}$  green or red sweet pepper, sliced
- 1 sliced onion
- 1 small can pineapple tidbits
- 2 tbsp. lemon juice
- 2 tbsp. cornstarch
- 2 tbsp. brown sugar
- 2 tsp. soya sauce
- 1 tsp. ginger
- 1 can consomme

To the above, one may also add water chestnuts, bamboo shoots, or bean sprouts.

Cook shrimp according to directions. Drain. Pour boiling water over pea pods to separate quickly and drain. Simmer the mushrooms and juice until liquid evaporates. Heat oil in large skillet and add the next 5 ingredients. Stir, fry for 2 minutes. Add pea pods and mushrooms, stir, fry for 1 minute. Mix next five ingredients with consomme and pour over vegetables. Stir occasionally while mixture thickens and flavors blend. Add shrimp and reheat. Serve over chow mein noodles or fried rice. Place sesame seeds and soya sauce on table to put on each serving.

Darlaine Blackburn  
Montana

# CHINESE FRIED RICE Approximate cooking time, 15 minutes

- $\frac{1}{2}$  cup diced cooked pork or chicken
- $\frac{1}{4}$  cup diced green onion and greens
- 3 cups cold cooked rice
- 2 tbsp. soy sauce
- 1 well-beaten egg

Fry pork and onion in 3 tbsp. hot oil until tender but not brown. Add rice and soy sauce; cook for about 10 minutes over low heat. Add egg and cook about 5 minutes longer. Do not overcook! If it isn't dark enough, add more soy sauce.

Ginny Hood  
Washington

## OVEN FRIED CHICKEN

Melt butter or margarine in large baking dish or pan on top of the stove. Amount will vary with amount of chicken, but be generous. Coat each piece of chicken really well in the butter; then while it is very moist, dip each piece in 1 8-oz. box crushed cheese crackers. Place back into buttered baking dish. Place in 350° oven at least 1½ hours, longer if you like a crispy chicken. Turn once if possible, but not necessary. Salt and pepper slightly during the baking. *The secret of the delicious flavor of this chicken is the cheese crackers, so don't substitute.*

Jane Armstrong  
Oklahoma

## CHICKEN CURRY

3 to 4 lb. chicken  
Water, enough to cover chicken  
1 tsp. salt  
1 small onion  
1 stalk celery  
1 bay leaf  
2 tbsp. bacon fat  
2 onions, thinly sliced  
2 tbsp. flour  
½ tsp. sugar  
½ tsp. salt  
1 tbsp. curry powder

Piece the chicken. Cover with water to which you have added the salt, small onion, celery and bay leaf. Cook until tender; cool. Remove chicken from bones and save 2 cups cooking liquid. In bacon fat, fry thinly sliced onions until golden. Stir in flour, sugar, salt and curry powder. Add the 2 cups chicken broth and cook and stir until thick. Add the chicken and heat. Taste for additional salt, pepper and curry powder. *Serve over fluffy rice and pass chopped green pepper, chopped hard cooked eggs or chutney.*

Lois Pinola  
Minnesota

## SWEET AND SOUR PORK OR CHICKEN

Approximate cooking time, 15 minutes total

- 1/2 cup sugar
- 1/2 cup water
- 1 tsp. salt
- 1/2 cup vinegar
- 2 tbsp. cornstarch
- 6 tbsp. water
- 2 cups cubed pork or chicken
- 2 tsp. soy sauce
- 1/2 small green pepper
- 1 cup cubed pineapple

Combine sugar, water, salt and vinegar and heat to boiling. Combine cornstarch and water. Stir into boiling mixture and cook until thickened (approximately 1 minute). Cut green pepper into thin strips and add to hot mixture along with meat and soy sauce. Cook approximately 5 minutes. Serves 3 or 4.

Ginny Hood  
Washington

## CHICKEN - CHOW BAKE

- 2 cups cooked diced chicken
- 1 can cream of mushroom soup -- 1 can water
- 1 small can pineapple or Mandarin orange
- 1 tbsp. soy sauce
- 1 cup celery slices
- 2 tbsp. chopped green onion
- 3 oz. can chow mein noodles

Combine all ingredients except noodles and mix well. Fold in one can noodles and turn into 8" x 8" x 2" baking dish. Sprinkle with remaining noodles. Bake at 350° for 50 minutes.

Lois Pinola  
Minnesota

## BREAST OF CHICKEN MAGNIFIQUE

4 whole chicken breasts, split  
 1/4 cup butter  
 2 cups sliced mushrooms  
 2 cans cream of chicken soup  
 1 large clove garlic  
 Crushed thyme  
 1/8 tsp. rosemary  
 2/3 cup cream

Brown chicken in butter. Then remove from butter and brown mushrooms. Then add remaining ingredients; blend well. Add browned chicken and cook over low heat 45 minutes. Garnish with toasted almonds. Serve with wild rice. Makes 8 servings.

Gini Gunn  
 Wyoming

## CHICKEN TETRAZZINE

1 stewing chicken  
 2 tbsp. chicken fat or butter  
 3 tbsp. flour  
 2 cups chicken stock  
 1/2 lb. sauteed mushrooms  
 1/2 cup blanched almonds  
 1 cup sliced pimiento  
 1/2 cup heavy cream or 1 egg yolk beaten with milk  
 2 tbsp. sherry  
 4 - 8 oz. egg noodles

Cook the chicken until tender. Melt chicken fat and blend in flour. Add chicken stock, chicken (cut into pieces), mushrooms, almonds, pimiento, cream, and sherry. Cook egg noodles and pour sauce over, or mix and bake with cheese sprinkled on top.

Jane Hart  
 Kansas



## OVEN CRISP CHICKEN

Cut up chicken  
 Sour cream  
 Corn flake crumbs  
 Salt and pepper

Salt and pepper each individual piece of chicken; dip in sour cream; cover completely with corn flake crumbs. Place, skin side up, on foil lined baking pan. Bake at 350° for 1 hour or until tender. There is no need to turn the pieces during baking. (*Pork chops are also delicious prepared this way.*)

Darlaine Blackburn  
 Montana

## ARROZ CON POLLO

1 frying chicken, cup up  
 $\frac{1}{4}$  cup fat  
 $\frac{1}{2}$  cup chopped onion  
 1 clove garlic, minced  
 1 large chopped tomato  
 3 cups hot water  
 $\frac{3}{4}$  cup uncooked rice (not instant)  
 1 tbsp. minced parsley  
 2 tsp. salt  
 $\frac{1}{2}$  tsp. paprika  
 $\frac{1}{4}$  tsp. pepper  
 1 bay leaf  
 $\frac{1}{4}$  tsp. saffron (optional)

Brown the chicken in the fat on all sides. Put chicken in fat without any flour, salt or pepper dusting. Add onion and garlic and cook until transparent. Then add rest of ingredients. Cover and cook over low heat 45 - 60 minutes. If necessary, add more hot water, a bit at a time.

Sue Patton  
 Texas

## CHICKEN WITH BARBECUE SAUCE

Cut chicken into serving pieces (breasts and thighs are best). Salt, pepper, and flour pieces; brown and place in casserole.

Sauce:

- 1 medium onion, chopped
- $\frac{1}{2}$  cup celery, chopped
- $\frac{1}{4}$  cup green pepper, chopped
- 1 cup catsup
- 1 cup water
- 2 tbsp. Worcestershire sauce
- 2 tbsp. brown sugar
- $\frac{1}{8}$  tsp. pepper

Saute onion and celery. Add remaining ingredients, blend and pour over chicken in casserole. Cover and bake 1 hour and 45 minutes at 350°.

Earline Cox  
Texas

## LASAGNE

Sauce:

- $\frac{1}{2}$  lb. hamburger
- 2 cups tomato sauce
- $\frac{1}{4}$  cup chopped onion
- 1 cup beef bouillon
- 1 clove garlic, minced
- $\frac{1}{4}$  tsp. pepper
- 1 tsp. salt
- 1 tbsp. Italian seasoning

Brown hamburger and add remaining sauce and ingredients. Simmer 30 minutes.

- $\frac{1}{2}$  pkg. lasagne noodles
- $\frac{1}{2}$  lb. mozzarella cheese
- 12 oz. cottage cheese
- 2 eggs, slightly beaten
- Parmesan cheese

Cook lasagne noodles. Add cold water until cool enough to handle. Cover bottom of 8" x 11" baking pan with  $\frac{1}{3}$  sauce. Cover with  $\frac{1}{2}$  noodles and layer of thinly sliced mozzarella cheese, alternating with spoonful of cottage cheese which has been mixed with beaten egg. Repeat, ending with sauce. Sprinkle parmesan on top. Bake 400° for 20-25 minutes. *Can be made early and put in fridge and baked at serving time.*

Pat Combs  
California

# ITALIAN CHICKEN (on the bone or as a casserole)

Salt and pepper to taste  
 1 pkg. mushroom gravy mix  
 1 cup water  
 1 tsp. oregano  
 1 tsp. sweet basil (optional)  
 1 can pimientos  
 1 green pepper  
 1 can mushrooms, drained  
 Chicken  
 ½ cup parmesan cheese

Bake chicken parts (meaty parts, thighs or breasts or legs) on buttered foil for 45 minutes at 350°. Salt and pepper parts. While chicken bakes, chop pepper and pimientos; drain and chop mushrooms. When chopped and ready, set aside and make up the soup mix. Add 1 cup water *very* slowly to soup powder; bring to slow boil. Stir often to keep from sticking (teflon pan ideal to use). When mix is smooth and creamy, add mushrooms, stir well, pimientos and peppers, then spices. Let cook on lowest heat for 20 minutes; stir often and if thickens *too* much add small amount of water. After about 20 minutes, mix into mixture ½ of the parmesan; stir and take off heat. Take baked chicken parts, place in baking dish, pour mix over chicken and sprinkle remainder of parmesan on top. Cover and bake 30 minutes at 250°. *This can also be used as a casserole. Just take chicken off bone in large chunks.*

Martha Ware  
 Mississippi

# BAKED CHICKEN

1 chicken fryer  
 ¼ lb. butter  
 3 tbsp. A-1 sauce

Melt butter in a sauce pan and add A-1 sauce; mix well. With a pastry brush spread mixture over chicken, cut up. Arrange on or in a shallow pan. Pour remaining sauce into pan. Cook one hour at 350°. Turn chicken over once.

Jesse Cox  
 Texas

## CHICKEN CONTINENTAL

3 lbs. (about) frying chicken, cut in pieces  
 1/3 cup seasoned flour  
 1/4 cup butter  
 1 can condensed cream of chicken soup  
 2 1/2 tbsp. grated onion  
 1 tsp. salt  
 Dash pepper  
 1 tbsp. chopped parsley  
 1/2 tsp. celery flakes  
 1/8 tsp. thyme  
 1-1/3 cups water  
 1-1/3 cups minute rice

Roll chicken in flour; brown in butter. Remove chicken. Stir soup, seasonings, and water into drippings. Cook and stir to a boil. Spread rice in 1 1/2 qt. shallow casserole. Pour all but 1/3 cup soup mixture over rice; stir to moisten. Top with chicken and rest of soup mixture. Bake, covered, at 375° for 30 minutes, or until tender. Makes 4 servings.

Norma Phillips  
 Oklahoma

## CHICKEN RICE DIVAN

2 10-oz. pkgs. frozen broccoli  
 1/2 cup shredded Parmesan cheese  
 6 large slices cooked chicken or turkey  
 1 cup cooked rice  
 2 tbsp. butter or margarine  
 2 tbsp. flour  
 1 cup milk  
 1 tbsp. lemon juice  
 1 cup sour cream

Cook broccoli as directed on package. Drain. Arrange in 11" x 7" pan. Sprinkle with half the cheese; top with chicken slices. Season with salt and pepper. Spoon on cooked rice. Prepare a white sauce. Let it thicken; remove from heat; stir in lemon juice. Gently fold in sour cream. Pour over chicken and sprinkle with remaining cheese. Bake in hot oven 400° for 15 to 20 minutes until lightly browned. Makes 6 servings.

Sally Borden  
 Colorado

## ENCHILADAS WITH SAUCE

## Enchilada Sauce:

- 2½ tbsp. butter
- 1 onion, chopped fine
- 1 cup bell pepper, chopped
- 1 clove garlic, minced
- 2 tbsp. flour
- 1 tsp. crushed red pepper
- ½ tsp. salt
- 1 tbsp. chili powder
- 1 cup tomatoes (canned)
- 1¼ cup water
- 2 dashes tabasco

Cook onion, bell pepper, and garlic in butter until soft; add flour, salt, chili powder; stir until smooth. Add tomatoes, water, crushed red peppers, and tabasco. Simmer slowly 20 minutes; then strain. Makes 3 cups.

Soften tortillas in hot fat in skillet. Takes only a few seconds. Dip hot tortillas in enchilada sauce and put on plate. Sprinkle with grated cheese and finely chopped onion. Roll. Top with little more cheese and 2 or 3 tbsp. enchilada sauce.

Sue Patton  
Texas

## CHILI CON CARNE

- 1 lb. ground round steak
- 1 medium onion, chopped
- 1 tbsp. fat
- 1 15-oz. can red kidney beans in sauce
- 1 10-oz. can Heinz condensed tomato soup
- 2/3 cup water
- 1 tsp. salt
- 1 to 2 tsp. chili powder
- 1 tsp. distilled white vinegar, if desired

Brown steak and onion in fat. Add remaining ingredients. Simmer, stirring occasionally for 60 minutes or more, or until desired consistency is obtained. Serves 5. Yields 5 cups.

Nanci La Roi  
Michigan

## CHILI CON CARNE (meat and peppers)

## Chili Beans:

- $\frac{1}{2}$  of a 1-lb. pkg. dried small red beans
- 1 tsp. cumin (Spice Islands)
- 1 or 2 cloves garlic, minced
- $\frac{1}{2}$  tsp. salt

Pick over beans, wash well, cover with water, boil until done, about 3 hours. (If beans pre-soaked overnight, cooking time about 2 hours.)

## Chili con Carne (Meat Sauce):

- 2 lbs. beef lean meat (chuck, shoulder, round, etc.)
- Have butcher grind through coarsest grind on machine.

- $\frac{1}{4}$  lb. suet
- 3 medium onions, chopped
- 2 tbsp. chili powder (Spice Islands)
- 3 cloves garlic, minced
- 1 tsp. cumin (Spice Islands)
- 1 tsp. oregano (optional)
- 1 can consomme or beef broth
- 1 small can tomato sauce (optional)

*Caution! Caution! Both tabasco and chilis hot as fire!*  
*Proceed with care if using next ingredients!*

Tabasco sauce by the drop to increase hotness of meat sauce (optional)

Or chopped small green hot chili peppers (optional)

In a deep cast-iron frying pan, or an electric fry pan, render suet, remove pieces; brown meat in hot fat; salt sparingly. Add onions, garlic, spices. Cook until onion soft, about 10 minutes. Cover with consomme and tomato sauce and consomme-can of water (optionally another half can of water). Cover pan with lid. Simmer sauce until thick, about 45 minutes to an hour, stirring quite often. Combine meat sauce with drained cooked beans. *Serve in soup bowls with squares of warm cornbread, and green salad on side.*

Mary Ann Wiebe  
 Oregon

## MEXICAN ENCHILADAS

### Filling:

- 1 cup large curd cottage cheese
- $\frac{1}{4}$  lb. cheddar cheese, cubed

Combine all ingredients; mix well and set aside.

### Sauce (for 6):

- 1 tbsp. pure vegetable oil
- $\frac{1}{2}$  medium onion, chopped
- 2 cans tomato sauce ( $7\frac{1}{2}$  oz.)
- $1\frac{1}{2}$  tsp. chili powder
- $\frac{1}{2}$  tsp. oregano
- $\frac{1}{2}$  tsp. salt
- 6 tortillas

Pure vegetable oil for frying. Coarsely grated cheddar cheese. Saute onions in oil until tender, not brown. Add tomato sauce, chili powder, oregano and salt. Simmer, covered for 15 minutes.

To assemble enchiladas: Fry tortillas, one at a time, lightly in oil. Drain on absorbent paper. Put  $\frac{1}{4}$  cup cheese mixture in center of each tortilla and roll up. Lay enchiladas, fold side down, in a 3 qt. casserole dish. Pour hot enchilada sauce over and bake at  $325^{\circ}$  for 15 minutes. Serve with grated cheese generously sprinkled on top. Serves 6.

Ann Ambrose  
Colorado

## ENCHILADA CASSEROLE

- 6 oz. pkg. corn chips
- 2 cups sharp process American cheese, shredded
- 1 15-oz. can ( $1\frac{2}{3}$  cup) chili with beans
- 1 15-oz. can ( $1\frac{2}{3}$  cup) enchilada sauce
- 1 8-oz. can tomato sauce
- 1 tbsp. instant minced onion
- 1 cup dairy sour cream

For a topper, reserve 1 cup of the corn chips. Combine remaining chips with  $1\frac{1}{2}$  cups of the American cheese, the chili with beans, enchilada sauce, tomato sauce, and minced onion. Pour into  $11'' \times 7'' \times 1\frac{1}{2}''$  baking dish. Bake uncovered in  $375^{\circ}$  oven 30 minutes until hot. Spread top of mixture with sour cream; sprinkle with additional shredded cheese. Circle reserved corn chips around edge. Bake 5 minutes longer. Makes 6 servings.

Connie Mahannah  
Missouri

## ENCHILADAS FOR FOUR

$\frac{1}{4}$  lb. margarine  
 3 tbsp. flour  
 1 large diced onion  
 5 small cans Hunt's tomato sauce  
 1 tbsp. chili powder  
 $\frac{3}{4}$  cup (about) grated cheese  
 Chopped onions for topping  
 Tortillas and 1 lb. meat

Melt margarine in iron skillet. Add flour and diced onion; saute. Add tomato sauce and chili powder. Simmer. Add  $\frac{1}{2}$  cup grated cheese. Heat tortillas in a strainer over a pot of hot water. Saute 1 lb. meat. Fill soft tortillas, fold together, fasten with toothpick, cover with sauce, add more grated cheese, top with chopped onions.

Jo Osborn  
Texas

## HOT-TA MEAT PIES

$\frac{1}{2}$  cup melted shortening  
 4 cups flour  
 2 tsp. baking powder  
 1 tsp. salt  
 2 beaten eggs  
 $\frac{1}{4}$  cup milk or cream

Knead well and chill dough. Fry in deep fat 370° for 5-6 minutes. Flour board and roll thin; cut in saucer shapes; fill; roll over and prick tops.

Filling:

$\frac{1}{2}$  lb. ground chuck  
 $1\frac{1}{2}$  cup onion, chopped  
 6 scallions, chopped  
 2 very hot peppers  
 or 1 green and 1 red pepper, chopped  
 Salt, pepper, little tabasco  
 Parsley and garlic  
 2 tbsp. flour

Cook; fry in bacon fat a little. Put filling in dough and fry in deep fat 370° for 5-6 minutes. Can be made small or meal size. Good.

Gerri Hooks  
Idaho



## CHILI CON CARNE -- FAVORITE VARIATIONS

Omit beans. Make meat sauce with fine grind (hamburger grind) lean meat for the below:

In greased casserole, alternate layers of cooked cornmeal mush and meat sauce, top layer meat sauce; garnish with sliced stuffed olives ("chili pie").

In large soup bowls, spoon meat sauce over hot cooked spaghetti ("chili mac").

In large soup bowls, spoon meat sauce over an ice-cream scoop of hot cooked rice ("chili rice").

*Teenagers', Hockey Fans', and Football Fans' Favorites:*

On hot dogs, cut length of weiner to hold 1 heaping tbsp. meat sauce ("Sou'Westrs").

Serve generous helping meat sauce on toasted hamburger buns ("Sloppy Joes").

Mary Ann Wiebe  
Oregon

## PORCUPINES IN CHILI FLAVORED SAUCE

Sauce:

- 4 cups tomato juice
- 2 tsp. chili powder
- $\frac{1}{4}$  tsp. allspice
- $\frac{1}{2}$  tsp. celery seed
- 1 tsp. Worcestershire sauce
- 1 tsp. brown sugar

Combine all ingredients in saucepan. Cover and simmer for 10 minutes.

Porcupines:

- 1 lb. lean ground beef
- $\frac{1}{2}$  cup uncooked rice
- $\frac{1}{2}$  cup chopped onion
- $\frac{1}{2}$  cup chopped green pepper
- $\frac{1}{2}$  cup finely chopped celery
- 1 beaten egg
- 2 tsp. prepared mustard
- $1\frac{1}{2}$  tsp. salt
- $\frac{1}{4}$  tsp. pepper

Mix well and form into  $1\frac{1}{2}$  inch balls. Place in medium sized baking dish. Pour sauce over balls. Cover and bake in 350° oven for 1 hour. Serves 4.

*Note: 1 cup fluffy cooked rice may be substituted for that called in the recipe.*

Joan Wilson  
Washington

## SPAGHETTI AND MEATBALLS

- 1 onion, chopped
- 3 tbsp. fat
- 1 large can tomatoes
- 2 small cans tomato paste
- 2 cups water
- 1 tbsp. sugar
- 1 tsp. salt
- $\frac{1}{2}$  tsp. pepper
- 1 bay leaf

Cook onion in fat till golden; add tomatoes, tomato paste, water, sugar, salt, pepper and bay leaf. Cook slowly, 1 hr. Meatballs:

- 2 lbs. ground beef
- 1 cup cracker crumbs
- $\frac{1}{2}$  cup Parmesan cheese
- 1 cup milk
- 2 eggs
- 1 tsp. parsley
- 1 tbsp. garlic salt
- Salt and pepper

Mix well together and shape in small meat balls. Fry in pan till done. Cook spaghetti, arrange on large platter with meatballs and pour sauce over. *Serve with hot French bread and green salad.*

Betty Spencer  
Texas

## HAMBURGER CASSEROLE

- 4 cups noodles
- 2 lbs. hamburger
- 2 cartons sour cream
- 1 carton cottage cheese
- Green onions
- 2 small cans tomato sauce

Cook hamburger with onion, garlic, tomato sauce. Cook noodles according to package. Mix sour cream and cottage cheese together and cut up 2 green onions in it. In casserole make layer of  $\frac{1}{2}$  noodles, layer of cottage cheese mixture, layer of rest of noodles, and place meat on top. Bake 45 minutes at 350°. Serves 8.

Sarah Jauch  
Iowa

## EASY SPANISH RICE

- 6 tbsp. uncooked rice
- 1 can tomato soup
- 1 onion, chopped
- $\frac{1}{2}$  cup grated cheese
- $\frac{1}{4}$  cup stuffed olives, chopped
- $\frac{1}{2}$  cup melted butter
- 1 cup hot water

Mix all ingredients together. Bake in covered dish one hour at 350°.

Berwyn Kelsay  
Texas

## BEEF STROGANOFF

- 2 lbs. beef sirloin, cut in  $\frac{1}{4}$  inch strips, 2-3 inches long
- 2 tbsp. flour
- 1 tsp. salt
- 4 tbsp. butter
- 2 cups thinly sliced fresh mushrooms (or canned or frozen)
- 1 cup chopped onions
- 1 large clove garlic, minced

Combine flour and salt; dredge meat in mixture. Heat butter till bubbly in skillet; add sirloin strips; brown rapidly on all sides. Add mushrooms, onions and garlic; cook 3 or 4 minutes, or till onion is nearly tender. Remove meat, mushrooms, onions from skillet to plate.

- 2 tbsp. butter
- 3 tbsp. flour
- 1 heaping tbsp. tomato paste
- 1 can condensed beef broth
- 1 cup dairy sour or salad cream
- 2 tbsp. "medium dry" sherry

Add butter to skillet drippings; when bubbly blend in flour. Add tomato paste. Slowly pour in cold beef broth. Cook and stir constantly till thickened. Return browned sirloin strips, mushrooms, onions from plate to sauce in skillet. Turn heat down to simmer; stir in sherry; stir in sour cream. Heat briefly. Serve over hot cooked dark brown rice. *To hold in oven, keep oven temperature 300° or lower. Sour cream may curdle if too high heat used. In "heat briefly" do not allow a long rolling boil. Makes 4 generous servings, or 6 regular servings.*

Mary Ann Wiebe  
Oregon

## MEAT BALLS AND POTATOES IN CURRY SAUCE

1½ lbs. hamburger  
 ½ cup minced onion  
 1 cup bread crumbs in 1/3 cup sour cream  
 2 tbsp. chopped parsley  
 1½ tsp. salt  
 ¼ tsp. pepper

Mix above ingredients; form into balls one inch in diameter. Brown on all sides in skillet with 3 tbsp. cooking fat; then remove to a casserole. Brown 20 potato balls (made by scooping potatoes with a melon-ball utensil), and place them over the meat balls.

Sauce:

1 can condensed cream of celery soup  
 1 cup sour cream  
 ½ tsp. curry powder

Mix thoroughly and pour over potatoes and meat balls. Cover and bake at 350° for 25 minutes. Uncover and bake 12 minutes longer. Serves 6.

Billye Shaw  
 Texas

## SLUSHBURGERS

1 lb. hamburger  
 ¼ cup chopped green pepper  
 ½ cup chopped celery  
 ½ cup chopped onion  
 1 tbsp. flour  
 1 can tomato soup  
 ½ cup water  
 ½ cup catsup  
 Dash pepper  
 ½ tsp. salt  
 8 - 10 hamburger buns

In skillet over medium heat, brown hamburger meat lightly. Add vegetables. Continue until tender, about 5 minutes. Stir in flour. Add remaining ingredients and simmer gently 5 minutes. Spoon on buns.

Earline Cox  
 Texas

## POT ROAST AND VEGETABLES

Instead of cooking your roast in the oven, it stays much moister if you cook it on top of the stove in a dutch oven. Use a rump roast, about 4 lb.; brown in hot fat all over slowly, for about 4 hours. Add peeled potatoes and carrots, sliding under roast so they will brown. Make gravy from fat after roast and vegetables are done.

Betty Spencer  
Texas

## MUSHROOM BEEF CASSEROLE

1 lb. ground beef  
2 tbsp. salad oil  
1 medium onion  
1 #303 can tomatoes  
Salt and pepper  
1 tbsp. catsup  
1 tbsp. steak sauce  
 $\frac{1}{4}$  cup green pepper  
4 cups macaroni, cooked  
2 tbsp. parsley (can use dried)  
1 can mushroom soup  
Sharp or medium cheese for the top

Brown beef in oil; add chopped onion and green pepper. Cook until meat is well done. Add salt and pepper and tomatoes, a bit of garlic salt, too, if desired. Add catsup, steak sauce and cooked macaroni or spaghetti. Before putting in baking dish, quickly blend 1 can mushroom soup and the parsley, blending as little as possible. Cover top with grated cheese. Can be put into refrigerator until ready to use. Just heat until cheese melts and bubbles. For a party add extra mushrooms.

Jane Armstrong  
Oklahoma

## ROAST BEEF TENDERLOIN

1 trimmed beef tenderloin  
3 cloves garlic  
3 tbsp. salt

Preheat oven to 450°. Tie tenderloin with string every  $\frac{1}{2}$  inch. In small bowl crush garlic and mix with salt to make a paste. Rub on the meat and place on baking sheet. Bake 30-35 minutes, until brown and crisp outside, rare inside.

Lois Pinola  
Minnesota

## ORIENTAL BEEF

- 1 tbsp. oil
- 1 lb. ground beef
- 1 green pepper (slivered)
- 2 cups sliced celery
- 3 green onions and tops (chopped)
- 1 10-oz. can cream of celery soup
- $\frac{1}{4}$  cup cream
- 1 tbsp. soya sauce
- $\frac{1}{4}$  tsp. pepper
- $\frac{1}{2}$  cup fine bread crumbs
- $\frac{1}{2}$  cup slivered almonds
- 2 tbsp. melted butter
- 1 10-oz. can sliced or fresh mushrooms

Heat oil in heavy pan. Brown meat. Place in a buttered casserole. Sprinkle with green pepper, celery, onions and mushrooms. Combine soup, cream, soya sauce and pepper. Pour over meat and vegetables. Combine crumbs, almonds and melted butter and sprinkle over all. Bake at 375° for 35-40 minutes.

Jackie de Rappard  
Missouri

## BEEF WITH MUSHROOMS

- 1 clove garlic
- 3 tbsp. cooking oil
- Salt and pepper
- $1\frac{1}{2}$  lb. round steak, cut in  $1\frac{1}{8}$ " slices
- 3 tbsp. diced onion
- $1\frac{1}{2}$  cups beef broth, or bouillion
- $\frac{1}{2}$  lb. fresh mushrooms, sliced
- 3 tbsp. cornstarch
- 1 tbsp. soya sauce
- Water

Place oil and garlic in heavy frying pan. Cook gently about 2 minutes and remove garlic. Add seasoned steak slices and onion, cooking over moderate heat, stirring constantly, until the meat is nicely browned. Add beef broth and sliced mushrooms. Cover pan tightly and cook gently about 10 minutes. Add soya sauce to cornstarch with enough water to make a thin paste. Mix well into broth, cooking over low heat and stirring constantly until broth thickens. *Serve with hot boiled rice.*

Sue Sterns  
Wisconsin

## SUCCULENT STEAK AND BASTE

- $\frac{1}{2}$  tsp. ground pepper
- $\frac{1}{4}$  tbsp. brown sugar
- 1 tsp. garlic salt
- 1 cup cider vinegar
- 2 tsp. salt
- $\frac{1}{4}$  cup Worcestershire sauce
- $\frac{1}{4}$  tbsp. butter
- $\frac{3}{4}$  cup lemon juice
- $2\frac{1}{2}$  lbs. sirloin steak, cut into serving size pieces
- $\frac{1}{2}$  tsp. monosodium glutamate

In a small saucepan combine pepper, brown sugar, garlic salt, vinegar, salt, Worcestershire, and butter. Bring to a boil and simmer for 3 minutes; then remove from heat and add lemon juice. Sprinkle steaks with monosodium glutamate; marinate in vinegar mixture for 30 minutes. Broil meat 3 to 5 inches from hot coals or under broiler in oven, and baste occasionally as steaks cook to doneness you like. Makes 4 to 6 servings.

Joan Wilson  
Washington

## STUFFED CABBAGE ROLLS

- 12 large cabbage leaves
- $1\frac{1}{4}$  lbs. lean ground beef
- 2 tsp. salt
- $\frac{1}{4}$  tsp. pepper
- 1 cup cooked rice
- $\frac{1}{2}$  cup chopped onion
- 1 egg
- $\frac{1}{2}$  tsp. thyme
- 1 (14 oz.) Hunt's sauce
- 1 tsp. sugar
- 1 tsp. lemon juice
- $\frac{1}{4}$  cup water

Cover cabbage leaves with boiling water for 5 minutes; drain. Combine next 7 ingredients and  $\frac{1}{2}$  can Hunt's sauce. Place equal portions of meat in center of each leaf. Roll up and fasten with toothpicks. Place in large skillet; stir in remaining Hunt's sauce, sugar, lemon juice and water. Simmer, covered, one hour. 6 servings.

Connie Mahannah  
Missouri

## WIKIWIKI HAM BAKE

- 1 sliced ready-to-eat ham, about  $\frac{3}{4}$  inch thick
- 1 can (1 lb. 4 oz.) pineapple chunks
- $\frac{1}{2}$  cup firmly packed brown sugar
- 1 can (1 lb.) whole sweet potatoes
- 12 large marshmallows

Cut ham into 6 serving size pieces; brown in large frying pan. Drain syrup from pineapple into 2 cup measure; stir in brown sugar until dissolves; pour over ham; heat to boiling. Pile ham in middle of 2 qt. baking dish; arrange sweet potatoes around edge. Tuck pineapple chunks in between potatoes; pour hot syrup over it. Bake in hot oven, 400°, for 15 minutes. Add marshmallows and heat 5 minutes more. Serves 6.

Kathy O'Sullivan  
California

## CORNERED BEEF CASSEROLE

- 1 8-oz. pkg. noodles, cooked and drained
- 1 can corned beef
- 1 12-oz. can American cheese, grated
- 1 can cream of chicken soup
- 1 cup milk
- $\frac{1}{2}$  chopped onion

Cover with buttered crumbs. Bake in 2 qt. casserole for 45 minutes in 350° oven.

Connie Mahannah  
Missouri

## OVEN BARBECUED SHORT RIBS

- 2 lbs. beef short ribs
- $\frac{1}{2}$  cup red dinner wine
- 1 8-oz. can tomato sauce
- 1 tsp. salt
- 1 pkg. Lipton onion soup
- 2 tbsp. wine vinegar
- 1 tsp. prepared mustard

Trim some fat from short ribs and rub hot skillet with it. Brown ribs slowly on all sides. Drain off fat. Combine all other ingredients. Put ribs in casserole and pour sauce over ribs. Cover tightly. Bake at 300° for 1½ to 2 hours.

Jackie de Rappard  
Missouri



## SWISS STEAK

- 1 cup dry white table wine
- 3 tbsp. wine vinegar
- 1 canned green chili finely chopped
- 1 tbsp. brown sugar
- 1 tsp. salt
- $\frac{1}{4}$  tsp. garlic powder
- 2 lbs. beef round steak, cut  $1\frac{1}{2}$ -2 inches thick
- 2 tbsp. shortening

### Sauce:

- 1 cup drained marinade
- $\frac{1}{2}$  cup bouillion
- $\frac{1}{4}$  cup chili sauce
- 2 tbsp. chopped onion
- 2 tsp. cornstarch
- 2 tsp. water

### Garnish:

- 3 medium sized tomatoes, quartered
- $\frac{1}{2}$  cup pitted ripe olives
- 1 small can (4 oz.) artichoke hearts, drained

Mix first 6 ingredients for marinade. Trim any excess fat from meat. Place meat in pan or bowl and marinate in refrigerator overnight. Next day, drain meat well, saving marinade. In a large pan with cover, brown meat on both sides in heated shortening. Add marinade, bouillion, chili sauce and chopped onion. Cover pan and simmer meat until tender, about  $1\frac{1}{4}$  hours. Skim any fat from liquid. Blend cornstarch with water and stir into liquid. Cook until thickened. Add tomatoes, olives, artichoke hearts. Heat. Place meat on heated serving platter. Arrange garnish around and on top of meat. Spoon on a little of the sauce. Serve the remainder separately. Makes 6 servings.

Mary Tichenor  
Indiana

## ARMENIAN RICE

- 5 slices cubed bacon
- 1 cube butter or margarine
- 1 cup raw rice
- 2 bouillion cubes
- 1 can consomme
- 1 can water

Fry bacon until brown. Add butter, rice. Simmer 10 minutes. Put into casserole. Add bouillion cubes, consomme, water. Let stand all day (if desired). Bake one hour at  $350^{\circ}$ . Just before serving add  $\frac{1}{2}$  cup chopped nuts.

Margaret Douglas  
North Carolina

# UPSIDE DOWN HAM LOAF

In heavy iron frying pan, 10" in diameter, arrange 7-8 pineapple slices, mandarin oranges, maraschino cherries, and pecan halves. Cover with brown sugar.

$\frac{3}{4}$ lb. cured ham steak $\frac{1}{2}$ lb. round steak $\frac{1}{4}$ lb. lean pork steak 1 egg $\frac{3}{4}$ cup milk $\frac{1}{2}$ cup tomato soup $\frac{1}{2}$ cup cracker crumbs $\frac{1}{2}$ tsp. salt Pepper	}	ground together
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Blend completely. Bake 1 hour at 350°. Invert pan carefully on large round platter. Garnish with fresh mint or parsley.

Joyce Stedelbauer  
Missouri

# SIRLOIN SHISH - KA - BOB

2 lb. sirloin, cut into about 1 inch squares  
 $\frac{1}{4}$  cup wine vinegar  
 $\frac{1}{2}$  cup lemon juice  
2 tbsp. salad oil  
2 onions, sliced  
1 tsp. salt  
 $\frac{1}{2}$  tsp. pepper  
 $\frac{1}{4}$  tsp. oregano

Combine all ingredients in pan and marinate meat for about 2 hours in refrigerator. Oil skewers. Salt and pepper meat and baste with melted butter. Outside, broil until done. Inside, broil about 10 minutes on each side, or done to suit taste. *This shish-ka-bob can include many things other than the sirloin. A few suggestions are potatoes, small tomatoes, peppers, onions. For individuality, make up your own broiled-meal-in-one.*

Norma Phillips  
Oklahoma

## CHEDDAR TURKEY CASSEROLE

- 1 cup packaged pre-cooked rice
- 2 tbsp. instant minced onion
- $\frac{1}{2}$  of 10 oz. pkg. frozen green peas, thawed & broken apart
- 4-6 sliced cooked turkey
- or 2 cups diced turkey or chicken
- 1 can condensed cheese soup
- 1 cup milk
- 1 cup finely crushed round cheese crackers
- 3 tbsp. butter or margarine, melted

Prepare rice according to package directions, adding the instant minced onion to the boiling water. Fluff cooked rice with a fork and spread in greased 10" x 6" x 1 $\frac{1}{2}$ " baking dish. Sprinkle with peas; cover with turkey. Blend soup and milk; pour evenly over turkey. Combine crumbs and butter; sprinkle over casserole. Bake in moderate oven, 350°, for 35 minutes or till heated through. Makes 4-6 servings. *Note: Canned peas may be used. For company casserole, add  $\frac{1}{2}$  cup almonds which have been toasted in butter over low heat 10-15 minutes*

Virginia Kuntz  
Ohio

## SKILLET BEEF AND BEANS

- $\frac{1}{2}$  lb. lean tender steak
- 2 tbsp. oil
- 1 medium chopped onion
- 2 cups French cut frozen green beans
- 1 cup sliced (bias) celery
- 1 tbsp. cornstarch
- 1 tbsp. soy sauce
- 1 cup mushrooms
- $\frac{3}{4}$  cup liquid (juice from mushrooms and water)

Cut steak in strips; brown in oil. Add onions, beans, celery. Cook 4-6 minutes. Stir. Combine cornstarch and soy sauce with liquid. Add to skillet with mushrooms. Stir, cooking until liquid is shiny. Cover; cook till beans are tender. *Garnish with pimiento. Serve with rice.*

Jo Osborn  
Texas

## BOSTON BAKED BEANS

4 cups (2 lbs.) uncooked white pea beans  
 1 bay leaf  
 1 tbs. dried parsley  
 1 tbs. celery leaves, dried  
 ½ lb. salt pork, cubed  
 1 medium onion, sliced  
 ½ cup molasses  
 ½ cup brown sugar  
 1 tbs. dry mustard  
 ¼ tsp. pepper  
 2½ cups tomato juice (20 oz. can)

Wash beans well. Cover with cold water and soak overnight. Simmer beans, using the water beans were soaked in, for about ¾ hour (until beans begin to split), with bay leaf, parsley and celery. Heat molasses, brown sugar, mustard, pepper and tomato juice in saucepan until it boils. Put alternately layers of beans (with the water), onion slices and salt pork in large bean pot and pour sauce over all. Bake for 6-8 hours in 275° oven, stirring occasionally. *Recipe may be halved.*

Jackie de Rappard  
 Missouri

## PORK CHOPS NORMANDE

6 pork chops  
 Salt  
 Ground black pepper  
 2 tbs. butter  
 1 cup light cream  
 Lemon juice to taste  
 Tart applesauce, or sauted sliced apples

Trim off and discard excess fat from pork chops. Rub salt and pepper into the meat on both sides. Brown chops over low heat in butter, adding butter as needed. Cook slowly until pork is well done. Transfer chops to a hot platter and keep hot. Add the cream to the skillet and simmer until the quantity is reduced by ¼ the original amount. Season the sauce to taste with lemon juice, salt and pepper. Pour over chops. Serve with tart applesauce or sliced apples sauted in butter. Makes 6 servings.

Ann Ambrose  
 Colorado

## CORN - RICE CASSEROLE

2 cups cooked rice  
1 cup whole kernel corn  
2 tbsp. butter  
1 onion  
 $\frac{1}{2}$  lb. American cheese, grated  
Salt, pepper, paprika  
1 cup whole milk  
1 cup chopped celery  
Sliced almonds

Brown onion in butter. Mix all ingredients and bake at 350° for  $\frac{1}{2}$  hour or until bubbly and brown.

Sarah Jauch  
Iowa

## TUNA BAKE

2 tbsp. butter  
3 tbsp. flour  
1 cup milk  
 $\frac{1}{2}$  tsp. salt  
Dash pepper  
 $\frac{1}{4}$  tsp. paprika  
2 well beaten egg yolks  
 $\frac{3}{4}$  cup grated cheese  
2 cans tuna  
2 stiffly beaten egg whites

Melt butter; add flour and blend. Gradually add milk; cook over low heat until smooth and thick, stirring constantly. Add seasonings. Add small amount of hot sauce to egg yolks and stir into remaining sauce. Stir in cheese and tuna. Fold in egg whites. Bake in greased  $1\frac{1}{2}$ -qt. casserole in moderate oven (325°) for 1 hour. Serve at once.

Betty Spencer  
Texas

## BEAN POT LIMAS WITH BACON

2 cups dried beans or canned  
 ¼ lb. salt pork or bacon  
 1 small onion, chopped  
 ¼ cup fat  
 1½ tsp. prepared mustard  
 Garlic  
 2 tbsp. Worcestershire sauce  
 1½ tsp. chili powder  
 1 tsp. salt  
 1 can tomato soup (10½ oz.)  
 1/3 cup vinegar  
 Bacon strips  
 Brown sugar

Soak beans overnight. Drain, add salt pork and simmer until done. Save 1½ cups liquid. Brown onion and garlic in hot fat and add all but beans and bacon. Cook 5 minutes. Alternate beans and sauce in greased casserole and top with bacon slices. Bake in 400° oven for 30 minutes.

Gerri Hooks  
 Idaho

## MARGARET'S BAKED BEANS SUPREME

½ lb. sliced bacon  
 2 medium onions  
 2 1¼-lb. cans pork and beans  
 1½ tsp. dry mustard  
 9 oz. crushed pineapple  
 ¼ cup chili sauce  
 ¼ tsp. salt

Dice bacon. Chop onions. Turn them into a frying pan. Saute slowly until onions are soft. Drain off fat. Combine bacon, onions with the beans, mustard, pineapple, chili sauce, salt. Put in casserole. Bake at 275° for 1½ to 2 hours. Serves 6.

Margaret Douglas  
 North Carolina

## ONION SOUR CREAM PIE

Rich biscuit dough made from  $1\frac{1}{2}$  cups flour  
 7 medium sized baking onions  
 $\frac{1}{4}$  cup (4 tbsp.) butter  
 2 eggs  
 1 cup ( $\frac{1}{2}$  pt.) commercial sour cream  
 1 tsp. salt  
 $\frac{1}{8}$  tsp. pepper

Line an 8" square or round pan with biscuit dough; chill. Slice onions and saute in butter until clear; spread over biscuit dough. Beat eggs slightly and blend in sour cream, salt, and pepper. Pour over onions. Bake in a very hot oven,  $450^{\circ}$ , for 10 minutes; reduce heat to moderate,  $350^{\circ}$ , and continue baking 45 minutes longer, or until filling has set. Serves 8.

Mary Tichenor  
 Indiana

## GREEN BEAN CASSEROLE

2 10 pkg. French string beans, thawed  
 1 cup water chestnuts, sliced  
 1 lb. can bean sprouts, drained  
 $\frac{1}{2}$  lb. fresh mushrooms, sliced (or canned mushrooms)  
 1 medium onion, chopped  
 Salt to taste  
 1 cup aged cheddar cheese, grated  
 1 can French fried onions, crumbled  
 2 cups medium cream sauce

In a buttered 2-qt. casserole, in alternating layers, place  $\frac{1}{2}$  beans, chestnuts, sprouts and onions. Cover with cream sauce and sprinkle lightly with salt and cheese. Repeat layers with remainder. Bake at  $350^{\circ}$  about 1 hour. Then put crumbled onions on top and bake 10 minutes more.

Sue Sterns  
 Wisconsin



## MEAT AND CHEESE LOAF

1½ cups cheese (old cheddar)  
 2 lbs. meat (hamburger, or your choice)  
 2 cups milk  
 1 cup bread crumbs  
 2 eggs  
 1 tsp. celery salt  
 1 tsp. pepper  
 ½ tsp. paprika  
 2 tsp. salt  
 1 large onion  
 1 green pepper

Mix all together and bake about 2 hours, basting three or four times, in loaf pans at 350°.

Louise Hewes  
 Massachusetts

## AUNT IRENE'S HAM LOAF

1 lb. smoked ham, 1 lb. lean fresh pork, ground together  
 1 cup milk  
 1 cup fresh bread crumbs  
 2 eggs

Mix all ingredients together and shape into loaf in center of large pan. Bake 30 minutes in 325° oven. Then baste with glaze and bake 2 hours longer, basting every 20 minutes.

## Glaze:

1 cup brown sugar  
 ¼ cup pineapple juice  
 2 tbsp. vinegar  
 1 tsp. mustard

Let come to a boil.

*Note: It is a good idea to double or triple this recipe as the larger pieces of ham and pork are usually most easily obtainable. Make separate loaves and freeze the extra ones.*

Virginia Kuntz  
 Ohio



## CARROT - APRICOT PUDDING

3 lb. carrots, peeled and cut into rounds  
 1 cup brown sugar  
 1½ tbsp. cornstarch  
 1 tsp. grated orange rind  
 1 cup apricot juice, and apricots  
 2 tbsp. butter

Cook carrots in salted water until just tender. Arrange carrots in casserole. Drain apricots and arrange, cut side down, over carrots. Combine sugar, cornstarch, orange rind and apricot juice. Cook until slightly thick; add butter and pour over carrot and apricot mixture. Bake at 325° for 45 minutes.

Jane Armstrong  
 Oklahoma

## RICE DRESSING

1 cup rice  
 3 large onions, sauteed  
 1 green pepper  
 5 stalks celery

Mix with rice, mushroom and sage. Sufficient for one large turkey or fowl.

Sarah Jauch  
 Iowa

## POTATO DAUPHINAISE

1½ cups milk  
 1 beaten egg  
 1¼ lb. potatoes (about 6 medium size, peeled and thinly sliced)  
 ½ cup grated Swiss cheese  
 Salt and pepper to taste  
 Pinch of nutmeg

Scald milk. Cool some; pour in mixing bowl. Add egg, potatoes, Swiss cheese, salt, pepper and nutmeg. Mix. Pour in earthenware casserole, rubbed with garlic and buttered. Sprinkle with cheese and 3 tbsp. butter. Bake at 350° about 45 minutes.

Rose Marie Burley  
 Minnesota

## COMPANY VEGETABLE CASSEROLE

- 2 10-oz. pkgs. frozen cut green beans
- 1 lb. can bean sprouts, drained
- 1 can (4 oz.) water chestnuts, drained and sliced
- 1 3-oz. can mushroom pieces, drained
- 1 10-oz. can cheese sauce
- 1 small onion, minced
- 1 3½-oz. can French fried onion rings

Cook green beans until barely tender. Drain and toss lightly with bean sprouts, water chestnuts and mushroom pieces. Turn into a shallow casserole. Mix cheese sauce with minced onion. Spoon over vegetables. Bake in moderate oven (350°) for 25 minutes. Top casserole with onion rings and bake for 10 minutes more. Makes 6 servings.

Gini Gunn  
Wyoming

## SWEET POTATO FLUFF

- 1 23-oz. can whole sweet potatoes
- Salt and pepper to taste
- Mayonnaise
- ¾-1 cup chopped celery
- 5-6 chopped green onions

Drain sweet potatoes; save liquid. With electric mixer, mash the potatoes and about 1/3 of liquid from potatoes; whip. Add mayonnaise, a heaping tablespoon at a time, whipping after each addition, until a fluffy thick consistency is attained. Add salt and pepper to taste. Fold celery and green onions into sweet potato mixture. *This dish is particularly good when serving smorgasbord style meals, or when served at a salad appetizer bar.*

Darlaine Blackburn  
Montana

## ORANGE SAUCE (for duck)

6 tbsp. currant jelly  
3 tbsp. sugar  
1 tsp. grated orange rind  
2 tbsp. orange juice  
2 tsp. lemon juice  
2 tbsp. port wine  
Salt and pepper (cayenne)

Add sugar and grated orange rind to currant jelly, and beat until smooth. Add rest of ingredients and beat at least 5 minutes.

Nanci La Roi  
Michigan

## PARSNIP FRITTERS

Parsnips  
1 tsp. butter  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. pepper  
Flour  
Butter for frying

Cook parsnips in boiling salted water. Mash and season with butter, salt and pepper. Make into oval balls on floured board. Fry in butter until well browned.

Rose Marie Burley  
Minnesota

## HERB SEASONED BROCCOLI

$\frac{1}{2}$  cup butter  
4 tbsp. lemon juice  
1 garlic clove, minced  
 $\frac{1}{4}$  tsp. oregano  
 $\frac{1}{4}$  tsp. salt  
Black pepper freshly ground

Make sauce enough for 2 pkgs. frozen broccoli.

Carol Boberg  
Texas

## PENNSYLVANIA DUTCH FRIED CARROTS

10 good sized carrots  
 4 strips bacon, diced  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. pepper  
 1 tbsp. parsley flakes  
 1 tbsp. sugar  
 Pinch sweet basil  
 Pinch dried lemon peel

Cook sliced carrots until almost done. Crisp bacon; add carrots and a little water to pan; add other ingredients and mix. Sprinkle lightly with flour and mix once. Cover and let cook until done, about 20 minutes.

Rose Marie Burley  
 Minnesota

## BRAISED ROMAINE LETTUCE

3 heads romaine lettuce  
 $\frac{1}{4}$  cup butter  
 2 large onions, sliced  
 3 large carrots, peeled and sliced  
 $\frac{1}{2}$  tbsp. salt  
 1 tsp. dried savory  
 $1\frac{1}{2}$  tbsp. French dressing  
 2 ribs celery, diced

Wash and drain lettuce, and tie each head with string. Parboil the lettuce in salted boiling water for 8 minutes. Remove them from water and immediately plunge them into cold water. Press out as much water as possible, remove string, and cut each head in half lengthwise. In a large heavy skillet over low heat, melt butter. Add onions and carrots, and cook vegetables slowly for 10 minutes. Using a flat, ovenproof pan, preferably something that can go straight to the table, arrange the lettuce on the bed of vegetables and sprinkle with salt, savory and French dressing. Over the top scatter diced celery. Cover it and put in slow oven for one hour. Serves 8.

Lucile Griffiths  
 California

## GREEN VEGETABLE CASSEROLE

1 pkg. frozen baby limas  
1 pkg. frozen French cut green beans  
1 pkg. frozen green peas  
Green peppers, thinly sliced  
1 large pkg. cream cheese  
2 tbsp. mayonnaise  
Milk to thin  
Parmesan cheese

Cook vegetables separately; place in layers in casserole. Cover with layer of green peppers. Make sauce of cream cheese, mayonnaise and milk. Pour over and sprinkle with parmesan cheese.

Jo Osborn  
Texas

## TANGY GREEN BEANS

2 tbsp. prepared mustard  
2 tbsp. sugar  
1/3 cup butter  
1/2 tsp. salt  
2 tbsp. lemon juice  
2 tbsp. vinegar  
3 cups hot cooked green beans

Heat mustard, sugar, butter and salt together slowly, stirring constantly. Stir in lemon juice and vinegar. Pour over green beans and heat through. Serves 6.

Jeanne Eid  
Minnesota



# Desserts & Candies

*"Pastries and confections*

*To add to your collection"*

## GRASSHOPPER PIE

### Crust:

- 18 chocolate wafers, crushed
- $\frac{1}{2}$  cup melted butter

Mix and press into 8" pie pan. Chill thoroughly.

### Filling:

- $\frac{1}{4}$  cup milk
- $\frac{1}{2}$  pt. whipping cream
- 4 tbsp. creme de menthe
- 4 tbsp. creme de cacao
- 30 large marshmallows

Melt marshmallows in milk in double boiler, and cool thoroughly. Whip cream and add liqueurs; fold in marshmallows and a few drops of green food coloring to make pale green. Chill several hours.

Earline Cox  
Texas

## CHOCOLATE REFRIGERATOR DESSERT

### Crust:

- $2\frac{1}{2}$  cups graham cracker crumbs
- $\frac{1}{2}$  cup butter

Mix and press into  $8\frac{1}{2}$ " or 9" pan. Bake and cool.

### Filling:

- $\frac{1}{2}$  cup butter
- 1 cup icing sugar
- $\frac{1}{2}$  tsp. vanilla
- 2 eggs
- 2 squares melted unsweetened chocolate
- $\frac{1}{2}$  cup nuts

Beat together butter, sugar and vanilla. Add eggs and beat 5 minutes. Add chocolate and beat until thickened. Add nuts. Serve with whipped cream.

Norma Phillips  
Oklahoma

## FRENCH SILK CHOCOLATE PIE

- 1/2 cup butter (room temperature)
- 3/4 cup sugar
- 1 square chocolate
- 2 eggs
- 1 tsp. vanilla

Cream butter and sugar. Blend in the chocolate which has been melted and cooled. Add vanilla. Add eggs, one at a time, beating 5 minutes after each addition at medium speed on mixer. Put into baked 9" pie shell and chill about 4 hours or overnight. Serve with whipped cream and chopped pecans on top.

Sue Sterns  
Wisconsin

## CHERRY COBBLER

Bottom Layer Fruit:

- 2 15-oz. tins pitted cherries
- 3 tbsp. cornstarch
- 1/2 cup sugar
- 2 tbsp. butter

Drain the cherries into a saucepan. Combine the sugar and cornstarch and add to the cherry juice gradually. Cook, stirring constantly, until the syrup is thick and clear. Remove from heat. Add the butter and allow it to melt in the syrup. Stir in the cherries. Pour into a greased square 9" baking pan.

Biscuit Topping:

- 1 3/4 cups sifted all-purpose flour
- 2 tbsp. sugar
- 4 tbsp. double acting baking powder
- 1/2 tsp. salt
- 1/2 cup butter
- 1 cup milk

Sift the flour, sugar, baking powder and salt together. Cut in the butter until the mixture resembles coarse crumbs. Add the milk, stirring with a fork only until all flour is moistened. Drop the dough from a tablespoon over the fruit covering the entire surface. Bake at 350° for 35-40 minutes.

Joan Wilson  
Washington



## APPLE PANDOWDY

Fingers of bread, dipped in melted butter  
 4 large green cooking apples, peeled and sliced  
 4 tbsps. dark brown sugar  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  cup water

Line a baking dish, bottom as well as sides, with fingers of bread. Fill in center with apples. Sprinkle apples with brown sugar and cinnamon. Add water and cover top with layer of well buttered fingers of bread. Sprinkle with additional sugar. Cover and bake 1 hour at 350°. Serve with whipped cream.

Gini Gunn  
 Wyoming

## SHOOFLY PIE

*The Pennsylvania Dutch cook would set out her molasses pies, and all the while they were cooling, the flies would gather, so that she was continually saying "Shoo flies!" Thus this creation became known as Shoo-fly Pie.*

Part I:

$\frac{3}{4}$  cup dark molasses (or dark Karo)  
 $\frac{3}{4}$  cup boiling water  
 $\frac{1}{2}$  tsp. soda

Part II:

$1\frac{1}{2}$  cups flour  
 $\frac{1}{4}$  cup butter or margarine  
 $\frac{1}{2}$  cup brown sugar

Pastry for one 9" crust

Dissolve soda in hot water and add molasses. Combine sugar and flour and cut in shortening to make crumbs. Pour  $\frac{1}{3}$  of liquid mixture into unbaked pie crust. Add  $\frac{1}{3}$  of crumb mixture. Continue alternate layers putting crumbs on top. Bake at 375° for about 35 minutes.

Gini Gunn  
 Wyoming

## CHERRY PUDDING

1 cup sugar  
 $\frac{1}{4}$  cup butter  
 1 egg  
 1 cup flour  
 1 tsp. baking soda  
 Pinch of salt  
 Dash of vanilla  
 1 cup red pitted pie cherries and juice

Cream sugar and butter. Beat in egg. Fold in flour, baking soda, salt, vanilla, cherries and juice. Bake in greased 9" tin for 25 minutes at 350°. Serve warm covered with hot cherry sauce.

## Cherry Sauce:

$1\frac{1}{2}$  cup sugar  
 2 tbsp. flour  
 1 tbsp. butter  
 1 tbsp. mild vinegar  
 $1\frac{1}{2}$  cups juice or water  
 1 can drained pie cherries

Boil sugar, flour, butter, vinegar and juice. Add drained pie cherries.

Joyce Stedelbauer  
 Missouri

## CHERRY BLOSSOM DESSERT

$1\frac{3}{4}$  cups flour  
 1 cup sugar  
 1 #2 can cherries (save juice)  
 $\frac{1}{4}$  tsp. red food coloring  
 1 tsp. salt  
 $\frac{1}{2}$  tsp. soda  
 1 cup firmly packed brown sugar  
 1 cup quick cooking oatmeal  
 $\frac{1}{2}$  cup shortening

Combine  $\frac{1}{4}$  cup of the flour and 1 cup sugar. Blend in  $\frac{3}{4}$  cup cherry juice and red food coloring; cook until thick. Add cherries and cool. Sift remaining flour, salt and soda. Blend in brown sugar, oatmeal and shortening. Press half of oatmeal mixture in 8" x 8" x 2" pan. Spread cherry filling over it and then press rest of oatmeal mixture over top. Bake at 350° for 25-30 minutes.

Pat Combs  
 California

## COTTAGE PUDDING

*This is actually a cake with sauce. Prepare your favorite yellow cake in a one layer pan, or use a yellow cake mix and cook in a one layer pan. Prepare sauce as follows.*

- 2 tbsp. cornstarch
- 1 cup granulated sugar
- Pinch salt
- 1 cup boiling water
- 2 tbsp. butter or margarine
- 2 tsp. vanilla

In saucepan, mix cornstarch, granulated sugar and salt; add boiling water and cook until thick. Add butter and vanilla. Serve over cake.

Betty Spencer  
Texas

## ROYALE PEACHES AFLAME

- $\frac{1}{2}$  cup currant jelly
- $\frac{1}{2}$  cup sugar
- 2 tsp. lemon juice
- $\frac{1}{4}$  tsp. cinnamon
- 8 well drained peach halves
- $\frac{1}{2}$  cup port wine
- Brandy

In a chafing dish, melt together currant jelly, sugar, lemon juice and cinnamon. Place peach halves cut side down and prick. Pour port wine over peaches. Simmer 5 minutes. Pour brandy over and set aflame. Serve.

Jeanne Eid  
Minnesota

## LEMON CAKE PUDDING

- 1 tbsp. butter
- $\frac{3}{4}$  cup white sugar
- 1 lemon juice and rind
- 1 cup milk
- 2 tbsp. flour
- 2 eggs
- Pinch salt

Cream butter and sugar. Add flour, lemon juice, and rind. Break in yolks of eggs. Add milk; then fold in well beaten egg whites. Bake in individual dishes at 350° for 40 minutes. Can be baked in large bowl.

Margaret Douglas  
North Carolina

## UPSIDE DOWN BERRY COBBLER

$\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  cup sugar  
 1 cup sifted flour  
 2 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup milk  
 1 #2 can berries, juice saved  
 $\frac{1}{2}$  cup sugar

Cream butter and  $\frac{1}{2}$  cup sugar. Sift together flour, baking powder and salt. Add alternately sifted ingredients and milk to creamed mixture; beat until smooth. Pour into greased 8" square pyrex dish. Drain can of berries. Put berries over batter and sprinkle with  $\frac{1}{2}$  cup sugar. Pour 1 cup berry juice over all. (*With fresh berries, use orange juice.*) Bake at 375° for 45 minutes.

Sharon Dralle  
Washington

## PUMPKIN CAKE

$\frac{1}{2}$  cup shortening  
 1 cup sugar  
 1 cup brown sugar  
 2 eggs, whole  
 $\frac{3}{4}$  cup pumpkin  
 1 tsp. salt  
 1 tsp. cinnamon  
 $\frac{1}{4}$  tsp. baking soda  
 3 tsp. baking powder  
 2 cups sifted flour  
 $\frac{1}{3}$  cup sour milk  
 $\frac{1}{3}$  cup fresh milk  
 $\frac{2}{3}$  cup chopped nuts

Combine in order given. Bake in 375° oven for about 30 minutes in two 8" greased pans. Cool and ice.

Spiced Whipped Cream Icing:

$\frac{1}{2}$  pt. whipping cream  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{4}$  tsp. nutmeg

Whip cream until stiff and add other ingredients.

Virginia Kuntz  
Ohio

## DATE TORTE

$\frac{1}{2}$  box dates (20 dates)  
 1 cup chopped walnuts  
 2 tbsp. flour  
 1 tsp. baking powder  
 2 eggs  
 1 cup sugar  
 1 tsp. vanilla  
 Sherry

Mix together dates, walnuts, flour and baking powder. Separate eggs; beat yolks. Add to sugar; add to date mixture. Beat whites stiff; add vanilla and fold into mixture. Put in greased pan and bake in slow oven, 300°, for 45-60 minutes. When serving, cut into squares, pour 1 tbsp. sherry over each, and top with dab of whipped cream.

Lucile Griffiths  
 California

## NECTARINE SALAD DESSERT

Leaves of lettuce  
 1 pkg. lemon gelatin  
 1 cup boiling water  
 1 large banana  
 1 tbsp. lemon juice  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  cup light cream  
 3 tbsp. sherry  
 2 fresh nectarines

Clean and chill lettuce and place on tray. (*Suggestion: silver tray, serving tray with foil, or even a cutting board covered with foil.*) Dissolve gelatin in water. Mash bananas to make  $\frac{1}{2}$  cup; combine with lemon juice and salt and stir into gelatin mixture. Add cream and then add sherry. Cool until mixture thickens. Add nectarines, chopped, about  $1\frac{1}{2}$  cups. Fold into gelatin mixture and jell. Cut into squares and place on tray, or individual mold or any type mold. *Sherry may be substituted with orange juice. This is a good summer buffet suggestion.*

Martha Ware  
 Mississippi

## RHUBARB ICE CREAM

- 3 cups diced rhubarb (about 1 lb.)
- $\frac{3}{4}$  cup sugar
- 1 tbs. cornstarch
- 1 tbs. vanilla
- Dash salt
- 4 egg yolks
- 2 cups heavy cream
- $\frac{1}{2}$  cup orange juice
- $\frac{1}{4}$  cup lemon juice

Combine rhubarb and sugar; cook over medium heat until rhubarb is tender. Whirl sauce in a blender until smooth. You will have about 2 cups rhubarb puree. Whirl cornstarch, vanilla, salt, egg yolks, cream, orange and lemon juices together in a blender, or mix with electric mixer. Blend in rhubarb puree. Pour mixture into a 2 qt. freezer container and partially freeze. Turn into a large mixing bowl and beat with electric mixer until smooth. Return to freezer and freeze. Let ice cream mellow about 15 minutes in the refrigerator. Makes about  $1\frac{1}{2}$  qts.

Joan Wilson  
Washington

## FRUIT FLAMBE

- 1 cup sugar
- $1\frac{1}{2}$  cups water
- 6 peeled fresh peaches or nectarines (canned fruit may be substituted)
- 1 cup drained Bing cherries (brandied peaches or cherries may be used)
- $\frac{1}{4}$  cup cointreau

Dissolve sugar in water; bring to a boil in chafing dish and boil 10 minutes. (*This may be done ahead on stove and reheated in chafing dish.*) Add peaches or nectarines; add drained Bing cherries. Add cointreau and ignite. Let flames die down. Spoon fruit into dessert dishes or onto sliced pound cake. Orange cake is a nice accompaniment. *If fruit and liquid are slow to flame, fill a large cooking spoon or silver ladle with cointreau or brandy, light with match, and pour flaming liquid into chafing dish. This will ignite the cointreau fruit syrup.*

Kathy O'Sullivan  
California

## CORN PUDDING

- 3 slightly beaten eggs
- 2 cups drained cooked or canned whole kernel corn
- 2 cups milk, scalded
- 1/3 cup chopped onion
- 1 tbsp. melted butter
- 1 tsp. sugar
- 1 tsp. salt

Combine all ingredients; pour into greased 1½ qt. casserole. Set in shallow pan. Fill pan to 1" with hot water. Bake at 350° for 40-45 minutes or till knife inserted in center comes out clean. Serves 6.

Nancy Lavens  
Washington

## POPPY SEED CAKE

- ½ cup poppy seeds
- ¾ cup milk
- ¾ cup butter
- 1½ cups sugar
- 2 cups sifted flour
- 2 tbsp. baking powder
- 4 well beaten egg whites

Soak poppy seeds in milk. Cream butter and sugar. Combine flour and baking powder; add to butter and sugar mixture alternately with milk mixture. Fold in egg whites. Bake in layer pans, greased and floured, ½ hour at 350°. Filling:

Jello Coconut Cream pie filling or Robin Hood Instant Coconut pudding.

White Mountain Cream Frosting:

- 1 cup sugar
- 2 tbsp. corn syrup
- ½ cup water
- ¼ tsp. cream of tartar
- 1/8 tsp. salt
- 2 egg whites, stiffly beaten
- 1 tsp. vanilla

Boil first 5 ingredients to thread stage. Add boiled mixture to egg whites; beat; add vanilla.

Rose Marie Burley  
Minnesota

## TOMATO SOUP CAKE

1½ cups flour  
 1 tsp. baking powder  
 1 tsp. soda  
 ¼ tsp. salt  
 1 tsp. cinnamon  
 ½ tsp. nutmeg  
 ¼ cup margarine  
 1 cup brown sugar  
 1 egg  
 1 can tomato soup  
 ½ cup chopped nuts  
 1 cup raisins

Sift flour, salt, soda, baking powder and spices together. Cream shortening; add sugar gradually, continuing to cream. Add egg and beat well. Fold in dry ingredients alternately with soup. Add nuts and raisins last. Bake in greased 8" x 8" cake pan at 350° for 1 hour. *Use brown sugar or butterscotch frosting.*

Ginny Hood  
 Washington

## SOUR CREAM CAKE -- NO FROSTING

1/3 cup brown sugar  
 1 tsp. cinnamon  
 ¼ cup walnuts, crushed  
 1 tsp. vanilla  
 1 cup sour cream  
 1-1/3 cups white sugar  
 ½ cup butter  
 2 eggs  
 2 cups flour  
 1 tsp. baking powder  
 1 tsp. baking soda  
 ¼ tsp. salt

Mix cinnamon, brown sugar and walnuts together in separate bowl and set aside. Measure and mix dry ingredients together in separate bowl. Cream butter and sugar; add eggs and vanilla. Add dry ingredients alternately with sour cream to butter, sugar, egg mixture. Grease 13" x 9" x 2" cake pan. Place ½ cake batter in pan and cover with cinnamon, brown sugar, walnut mixture. Place remaining cake batter on top. Bake in 350° oven for about 35 minutes.

Darlaine Blackburn  
 Montana



## GERMAN CHOCOLATE CAKE

1 pkg. Baker's German Sweet Chocolate  
 ½ cup boiling water  
 1 cup butter or margarine  
 2 cups sugar  
 4 egg yolks, unbeaten  
 1 tsp. salt  
 1 tsp. soda  
 2½ cups sifted cake flour  
 1 cup buttermilk  
 4 egg whites

Melt chocolate in boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each. Add the melted chocolate and vanilla. Mix well. Sift together the salt, soda, and flour. Then add alternately with buttermilk to chocolate mixture, beating well. Beat until batter is smooth. Beat egg whites until stiff peaks form. Fold into batter. Pour into three 8" or 9" cake layer pans, lined on bottoms with paper. Bake in moderate oven (350°) for 35-40 minutes. Cool. Frost tops only with Coconut-Pecan frosting or use any favorite frosting or whipped cream.

Mary Ziel  
 Michigan

## PUMPKIN SPICE CAKE

1¾ cups sifted flour  
 1 tsp. baking powder  
 ¼ tsp. salt  
 1 tsp. cinnamon  
 ½ tsp. cloves  
 ½ cup shortening  
 1 cup sugar  
 1½ cups pumpkin  
 1 cup raisins  
 1 cup dates  
 1 cup chopped nuts  
 1 beaten egg

Combine and put in greased tube pan. Bake at 325° for 1 hour. No frosting needed. *Put on nuts and cherries before baking if you like. Keeps moist, freezes well.*

Rose Marie Burley  
 Minnesota

## APRICOT NECTAR CAKE

- 1 box Duncan Hines lemon supreme cake
- 1 cup apricot nectar
- $\frac{3}{4}$  cup Mazola Oil
- 4 eggs
- $\frac{1}{2}$  cup sugar

Blend all ingredients in large bowl. Mix thoroughly at high speed. Put batter in well greased and slightly floured angel food pan. Bake in 325° oven for 50-60 minutes. When done, remove. Leave in pan for 3 minutes; then turn out. While cake is baking, make icing of 1 cup icing sugar and 1 lemon, which will go over the warm cake.

Sally Woodward  
New York

## CHEESE CAKE

Graham Cracker Crust:

- $1\frac{1}{4}$  cups graham crumbs
- $\frac{1}{3}$  cup sugar
- $\frac{1}{3}$  cup soft butter

Mix and press into pan. Bake at 375° for 8 minutes.

Filling:

- 3 large pkg. Philadelphia Cream Cheese
- 1 tbsp. cornstarch
- 1 cup sugar
- 1 tbsp. vanilla
- 4 eggs
- 1 pt. sour cream
- $\frac{1}{2}$  cup sugar
- 1 tsp. vanilla
- 1 tsp. cornstarch

Cream cheese and add next 4 ingredients. Beat 20 minutes on high speed. Make graham cracker crust. Press in spring form pan. Pour in filling. Bake 30 minutes at 350°. Cool 5 minutes. Pour in gently a mixture of the last 4 ingredients. Rebake 5 minutes at 475°. Cool and refrigerate.

Carol Boberg  
Texas

## FRESH APPLE CAKE

- 1/2 cup margarine
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 1 cup buttermilk
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 tsp. cloves
- 1 cup chopped apples (packed, not peeled)
- 1/2 cup nuts

Cream margarine and sugars. Add eggs and beat thoroughly. Add buttermilk and vanilla alternately with dry ingredients. Then add apples and nuts and mix well. Bake at 325° for 35 minutes. Cool and add following topping.

Topping:

- 2/3 cup granulated sugar
- 3 egg yolks
- 1/2 cup margarine
- 1/2 cup raisins or dates
- 1/2 cup chopped nuts
- 1/2 cup coconut

Mix sugar with egg yolks; add margarine and fruit. Cook in double boiler until thick. Stir in nuts and coconut. Spread over cake after it has cooled.

Gini Gunn  
Wyoming

## OLD TIME FUDGE CAKE

- 2/3 cup soft butter or margarine
- 1 3/4 cups sugar
- 2 eggs
- 1 tsp. vanilla
- 2 1/2 oz. square chocolate
- 2 1/2 cups sifted cake flour
- 1 1/4 tsp. soda
- 1/2 tsp. salt
- 1 1/4 cups ice water

Cream butter, sugar, eggs and vanilla till fluffy. Blend in cooled chocolate. Sift dry ingredients. Add alternately with ice water. Bake in 2 paper lined 9" x 1 1/2" round pans at 350° for 30-35 minutes.

Gerri Hooks  
Idaho

## GRANNY'S ORIGINAL SOUTHERN PECAN PIE

3 eggs  
 $\frac{1}{2}$  box brown sugar  
 $\frac{1}{4}$  lb. butter or margarine  
1 cup chopped pecans  
1 tbsp. vanilla  
1 9" unbaked pastry shell

Beat eggs; add sugar, dash of salt, melted butter, vanilla and pecans. Pour into pastry shell. Decorate top with pecan halves. Cook at 350° for about 50 minutes or until toothpick comes out clean when inserted into center of pie. Cool to serve.

Mary E. Ziel  
Michigan

## CRUMBLY PEACH PIE

$\frac{3}{4}$  cup flour  
 $\frac{1}{2}$  cup melted butter  
 $\frac{3}{4}$  cup white sugar  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{4}$  tsp. nutmeg  
 $\frac{1}{4}$  tsp. cinnamon  
8-10 fresh peach halves

Blend flour, sugars and spices. Blend in butter with fork to make fine crumbs. Pour boiling water over peaches; peel and halve. Line a 9" pie pan with pastry; add about  $\frac{1}{3}$  of crumbly mixture. Arrange peach halves, cut side down, on the crumbs and cover with remaining crumbly mixture. Sprinkle top lightly with nutmeg and cinnamon. Cover top with foil. Bake in hot oven (450°) for 15 minutes. Reduce heat and uncover and bake at 350° until peaches are very tender, about 20-30 minutes.

Kathy O'Sullivan  
California

## CHEESE CAKELETS

- $\frac{3}{4}$  cup graham wafer crumbs
- 2 tbsp. soft butter
- $\frac{1}{2}$  lb. cream cheese
- $\frac{1}{4}$  cup sugar
- $\frac{1}{2}$  tsp. vanilla

Set fluted paper baking cups in *small* muffin pan cups. Mix together crumbs and butter. Press 1 tsp. in bottom of each paper cup. Combine cheese, eggs, sugar and vanilla; beat until smooth. Pour over crumbs till cups are  $\frac{3}{4}$  full. Bake in 350° oven for 10-12 minutes. Cool and top each with a bit of raspberry or strawberry jam, chocolate syrup or ginger marmalade. Makes 16 small. Serve in paper cups.

Gerri Hooks  
Idaho

## NEVER - FAIL SPONGE CAKE

- 1 cup flour
- 1 tsp. baking powder
- 2 tsp. lemon juice
- 3 eggs
- 1 cup sugar
- 6 tbsp. hot milk

Sift flour, measure and add baking powder. Beat eggs till very thick and light. Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk all at once and stir until mixture is smooth. *Use for jelly roll: bake in waxed paper lined jelly roll pan 10-15 minutes at 350°. Use for petits fours: bake in 9" x 12" pan about 20-25 minutes at 350°. Use for sponge cake: bake in 8" ungreased tube pan 35 minutes at 350° and invert pan till cool.*

Lois Pinola  
Minnesota

## COCONUT PECAN FROSTING

1 cup evaporated milk  
1 cup sugar  
3 egg yolks  
 $\frac{1}{4}$  lb. margarine  
1 tsp. vanilla  
 $1\frac{1}{3}$  cups coconut  
1 cup chopped pecans

Combine evaporated milk, sugar, egg yolks, margarine and vanilla in saucepan. Cook and stir over medium heat until mixture thickens--takes about 12 minutes. Add coconut and pecans. Beat until frosting is cool and thick enough to spread. Makes  $2\frac{2}{3}$  cups.

Mary E. Ziel  
Michigan

## BROWN SUGAR PASTRY

5 cups flour  
1 tsp. vinegar  
1 egg  
1 tsp. baking powder  
1 lb. lard  
1 tsp. salt  
1 tbs. brown sugar  
Water

Beat egg, sugar and vinegar. Add enough water to make  $\frac{3}{4}$  cup. Mix well with lard and flour.

Connie Mahannah  
Missouri

## PECAN PIE

3 eggs, beat up with fork  
 $\frac{1}{2}$  cup sugar  
1 cup dark syrup  
 $\frac{1}{4}$  cup melted butter  
1 tsp. vanilla  
4-6 oz. pecans

Mix together and pour into unbaked shell. Bake in  $325^{\circ}$  oven about 45 minutes.

Fran Lilley  
North Dakota

## FRENCH SILK CHOCOLATE PIE

- $1\frac{1}{2}$  cup butter
- $\frac{3}{4}$  cup sugar
- 1 square chocolate, melted and cooled
- 2 eggs
- 1 baked 9" pie shell

Cream butter; add gradually sugar, cream well. Blend in chocolate. Add eggs, one at a time, beating 5 minutes after each. Pour into shell. Chill 1-2 hours. *Top with whipped cream and pecan halves.*

Carol Boberg  
Texas

## REAL LEMON MERINGUE PIE

- 1 9" baked pie shell
- 4 eggs
- $1\frac{1}{2}$  cups sugar
- 5 tbsp. flour
- Few grains salt
- $\frac{3}{4}$  cup lemon juice
- $1\frac{1}{4}$  cups boiling water

Separate eggs and beat yolks till foamy. Stir 1 cup sugar into yolks gradually beating constantly. Stir in flour and salt till smooth, then lemon juice and boiling water. Cook over boiling water until thick as mayonnaise. Cool before pouring into shell.

Meringue:

Beat egg whites until they stand in peaks, but not dry; then gradually beat in  $\frac{1}{2}$  cup sugar until smooth and satiny. Cover pie; then bake about 20-25 minutes at  $325^{\circ}$ .

Gini Gunn  
Wyoming

## CHERRY CREAM PIE

- 1 baked 9" pie shell
- 1 3-oz. pkg. cream cheese
- $\frac{1}{2}$  cup sugar
- 1 tsp. vanilla
- $\frac{1}{4}$  tsp. almond extract
- $\frac{1}{2}$  pt. whipping cream
- 1 can prepared cherry pie filling mix

Cream cream cheese, sugar, vanilla and almond extract. In another bowl whip cream. Fold creamed mixture into whipped cream. Pour into shell. Pour cherry pie filling mix on top. Refrigerate overnight or 12 hours.

Berwyn Kelsay  
Texas

## MISSOURI BARS

- $\frac{1}{2}$  cup butter
- 5 tbsp. cocoa
- 1 cup coconut
- $\frac{1}{2}$  cup chopped walnuts
- 5 tbsp. white sugar
- 2 cups graham wafer crumbs (26 wafers)
- 1 egg
- $\frac{1}{2}$  tsp. vanilla

Place softened butter, sugar, cocoa, vanilla and egg in a bowl. Set bowl in a pan of boiling water. Stir mixture until butter has melted and is the consistency of custard. Mix wafer crumbs, coconut and nuts together. Add to the cocoa mixture. Pack into ungreased 9" square pan and spread with the following icing.

Icing:

- 4 tbsp. butter
- 2 tbsp. milk
- 2 tbsp. vanilla custard pudding powder
- 2 cups sifted icing sugar
- 2 squares melted semi-sweet chocolate
- 1 tbsp. butter

Cream 4 tbsp. butter; combine milk with vanilla custard pudding powder and add to butter. Mix in sifted icing sugar. Spread over chocolate base and allow to harden. Cover with melted semi-sweet chocolate mixed with 1 tbsp. butter. Spread evenly. Refrigerate if desired.

Connie Mahannah  
Missouri



## PEANUT PIE

- 1 cup sugar
- $\frac{1}{2}$  cup margarine or butter
- 3 eggs
- 1 cup crunchy peanut butter
- 1 cup cream whipped, or 1 pkg. dessert topping mix

Mix first 4 ingredients thoroughly; then add the whipped mixture. Cover bottom of 9" x 13 $\frac{1}{2}$ " pan with whole graham wafers. Cover with cream mixture, another layer of wafers, one more of cream. The last layer on top should be wafers. Crushed peanuts or other nuts may be sprinkled on top. Let set at least 2 hours, overnight if possible. *Will keep at least a week.* Cut in squares to serve.

Queen Hall  
Oklahoma

## FROZEN LEMON CHIFFON PIE

- 3 well beaten egg yolks
- $\frac{1}{4}$  cup fresh lemon juice
- 2 tsp. grated lemon peel
- $\frac{1}{8}$  tsp. salt
- $\frac{1}{2}$  cup sugar
- 3 stiffly beaten egg whites
- 1 cup whipping cream
- 1 tbsp. sugar
- $\frac{3}{4}$  cup crushed vanilla wafers or graham wafers

Combine egg yolks, lemon juice, peel, salt and sugar in top of double boiler. Place over hot water and stir until well blended. Cook, stirring often, until thick enough to coat spoon. Remove from hot water. Cool until almost cold. Then fold in beaten egg whites, whipped cream and 1 tbsp. sugar and fold into lemon mixture. Sprinkle bottom of a lightly buttered 8" pie plate with  $\frac{1}{2}$  cup crushed wafers. Pour mixture into crust and sprinkle rest of wafers on top. Freeze and serve frozen. *This pie is best when not allowed to become soft.*

Sally Borden  
Colorado

## RHUBARB CREAM CHIFFON PIE

1 pkg. lemon flavored gelatin  
 1/3 to 1/2 cup sugar  
 1 lemon--juice and grated rind  
 1 cup whipping cream  
 2 cups cooked, sweetened rhubarb  
 1 baked pie shell

Dissolve gelatin in boiling rhubarb. Add sugar, lemon juice and grated lemon rind. Chill until it is of the consistency of unbeaten egg white. Whip cream and fold in. Spoon into baked pie shell; chill.

Rose Marie Burley  
 Minnesota

## NO BAKE PEACH CREAM PIE

Crumb crust--10" pie pan or casserole  
 4 or 5 ripe peaches  
 1 15-oz. can Eagle Brand milk  
 1/4 cup fresh lemon juice  
 1/4 tsp. salt  
 2 tsp. vanilla  
 1/4 tsp. almond flavoring  
 2 egg whites, stiffly beaten

Peel and pit peaches; puree in blender. Blend milk with lemon juice; add salt, vanilla and almond flavoring. Blend well until thickened. Stir in puree peach. Fold in egg whites. Gently spoon into pie shell or pan; chill about 5 hours. *(I froze mine and it works better to serve it.)* Serve with whipped cream centered with 3 or 4 slices of fresh peaches.

Berwyn Kelsay  
 Texas

## MOM'S SUGAR COOKIES

$\frac{3}{4}$  cup shortening (part butter)  
 1 cup sugar  
 2 eggs  
 $\frac{1}{2}$  tsp. vanilla  
 $2\frac{1}{2}$  cups flour  
 1 tsp. baking powder  
 1 tsp. salt

Mix first 4 ingredients well. Add remaining ingredients. Chill dough just a little; then roll in balls and flatten on lightly greased cookie sheets. Sprinkle with sugar and bake about 12 minutes at 350°. *These are good and simple enough for the very young little cook.*

Jane Armstrong  
Oklahoma

## TURTLE COOKIES

2 squares chocolate, or 6 tbsp. cocoa  
 $\frac{1}{2}$  cup butter (no substitute)  
 2 eggs  
 $\frac{3}{4}$  cup sugar  
 1 cup flour  
 1 tbsp. vanilla

Melt chocolate and butter. Beat eggs and add to chocolate mixture. Add sugar. Fold in flour. Add vanilla. Drop from teaspoon for each turtle on waffle iron. Grease iron if necessary. Bake 50 seconds. Take off with fork. Cool and frost.

Frosting:

$\frac{1}{2}$  square chocolate, or 1 tbsp. cocoa  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{4}$  cup water  
 $2\frac{1}{2}$  tbsp. butter  
 Vanilla  
 Powdered sugar

Melt chocolate, brown sugar, water and butter. Boil 3 minutes; add vanilla and cool. Add powdered sugar to thicken and finely chopped nuts if desired.

Jeanne Eid  
Minnesota

## SNOW TOP SQUARES

2¼ cups flour  
 ¼ tsp. salt  
 1 cup butter or margarine  
 1½ cup sugar  
 1 egg yolk  
 1 cup crabapple jelly  
 4 egg whites  
 1 tsp. lemon extract  
 ¾ cup ground nuts

Cream butter; then add ½ cup of the sugar and rest of dry ingredients and egg yolk. Press dough in 13" x 9" x 2" pan, ungreased. Beat jelly with a fork until smooth and spread over dough. Whip egg whites until very foamy and gradually add 1 cup sugar. Beat until soft peaks form. Fold in nuts and lemon. Spread over the jelly. Bake until golden brown in 325° oven. Cool in pan on wire rack.

Queen Hall  
 Oklahoma

## MARSHMALLOW SLICES

1 cup flour  
 2 tbsp. brown sugar  
 6 tbsp. butter  
 2 tbsp. gelatin  
 4 tbsp. cold water  
 1½ cups white sugar  
 ½ cup boiling water  
 ¼ cup chopped cherries  
 ¼ cup almond slivers  
 Almond flavoring  
 Food coloring (possibly green if using green cherries)

Mix together flour, brown sugar and butter, and spread in 8" square pan. Bake at 350° till light brown; cool. Soak gelatin in cold water; dissolve in boiling water. Add sugar, flavoring and color when gelatin is completely dissolved. When sugar is completely dissolved, beat until thick and foamy (pouring consistency). Fold in nuts and cherries, and pour over crust. Refrigerate for 1 hour.

Martha Ware  
 Mississippi

## SOUR CREAM COOKIES

4 cups sifted flour  
 1 tsp. soda  
 ½ tsp. salt  
 1 tsp. baking powder  
 1 cup shortening or margarine  
 1¾ cups sugar  
 1 cup thick sour cream  
 2 eggs  
 1 tsp. vanilla

Cream sugar, shortening and eggs. Add soda, baking powder and salt to flour. Then add cream and flour a little at a time and beat well; add vanilla. Roll out and cut with cookie cutter. Bake at 350° till brown.

Jesse Cox  
 Texas

## BUTTER - MALLOW BARS

Dough:

1/3 cup soft butter  
 1 cup brown sugar  
 1 egg  
 ¾ cup flour  
 1 tsp. baking powder  
 ¼ tsp. salt  
 ½ cup chopped nuts  
 20 marshmallows, cut in half

Mix butter, brown sugar and egg; then add flour, baking powder, salt and nuts. Bake in 8" square greased pan for 30 minutes at 350°. As soon as this comes out of the oven, have marshmallows ready to place cut side down on the hot cake. Press these down with your hand to encourage their melting as this is the middle layer of these bars.

Frosting:

1¾ cups brown sugar  
 ¼ cup butter  
 1/3 cup cream

Cover pan and let boil 1 or 2 minutes; then remove lid and let boil to soft boil stage (238° by candy thermometer). Do not stir while it cools for the first 5 minutes. Add vanilla to taste when ready to beat, and beat until thick and dull in color. Spread on marshmallow layer.

Jane Armstrong  
 Oklahoma

## LEMON ICEBOX COOKIES

2 cups flour  
 $\frac{1}{4}$  tsp. baking soda  
 $\frac{1}{4}$  tsp. salt  
 1 cup soft shortening  
 $\frac{1}{2}$  cup walnuts  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup white sugar  
 1 beaten egg  
 2 tbsp. lemon juice

Mix together; roll and chill overnight. Bake in 400° oven for 10-12 minutes.

Gerri Hooks  
 Idaho

## BROWNIES

$\frac{1}{2}$  cup margarine  
 2 heaping tbsp. cocoa  
 2 eggs, well beaten  
 1 cup sugar  
 1 tsp. vanilla  
 $\frac{3}{4}$  cup flour  
 1 tsp. salt  
 1 cup walnuts

Dissolve margarine and cocoa in double boiler. While this mixture is dissolving, mix together rest of ingredients. Add first mixture to second in mixing bowl. Bake in 8" x 8" pan at 350° for 20 minutes. *Do not overcook!* Frost with chocolate butter icing while still warm.

Ginny Hood  
 Washington

## RUM GINGER BALLS

2 $\frac{1}{2}$  cups finely crushed ginger snaps  
 1 cup icing sugar  
 1 cup finely chopped walnuts  
 3 tbsp. corn syrup  
 $\frac{1}{4}$  cup dark rum

Combine ginger snap crumbs with sugar and nuts. Mix well; add syrup and rum; blend thoroughly. Form into balls and roll in icing sugar. Store for 2 weeks in tightly covered tin. *Flavor improves with age.*

Dorothy Armstrong  
 Kansas

## NEW ENGLAND SQUARES

- 2 cups graham cracker crumbs (1 box ready prepared,  
16 oz.)  
1-1/3 cups Eagle Brand condensed milk (1 can, 15 oz.)  
1-1/3 cups mincemeat

Blend together and turn into well buttered and lightly floured 9" x 13" pan. Bake at 350° about 25 minutes. Let cool in pan before cutting. *Makes 24 delicious fruit cake like squares.*

Queen Hall  
Oklahoma

## SEE'S FUDGE

- 4½ cups sugar  
1 can evaporated milk  
1 8-oz. jar marshmallow cream  
2 cubes butter  
3 pkgs. chocolate chips  
3½ cups nuts (1 lb.)

Boil sugar and evaporated milk, stirring constantly until it reaches soft ball stage or 234° on a candy thermometer. Remove from fire and stir in remaining ingredients. Stir until completely dissolved, pour in buttered pan and let set until firm enough to cut.

Jane Hart  
Kansas

## DATE NUT CANDY

- 2 cups white sugar  
2 tbsp. Karo  
1 cup milk  
1 cup dates, cut up  
1 cup nuts  
1 tsp. vanilla

Cook sugar, Karo and milk until it forms soft balls in cold water. Then add the remaining ingredients; cook 2 minutes. Cool, beat, roll in wet towel.

Connie Mahannah  
Missouri

## FROSTED COFFEE FUDGE

3 cups sugar  
 2 tbsp. instant coffee  
 1/8 tsp. salt  
 3/4 cup milk  
 1/2 cup light cream  
 1 tbsp. light corn syrup  
 2 tbsp. butter or margarine  
 1 tsp. vanilla  
 1 6-oz. pkg. semi-sweet chocolate chips  
 1/4 cup chopped nuts

Combine first 6 ingredients in buttered saucepan. Bring to boil over low heat, stirring constantly. Cook without stirring over low heat until candy reaches soft ball stage (236°). Remove from heat; add butter and vanilla; do not stir. Cool without stirring until outside of pan feels lukewarm. Beat until candy begins to thicken; pour it into buttered 8" x 8" x 2" pan. Melt chocolate in top of double boiler over hot water. Spread evenly over cooled fudge. Sprinkle with finely chopped nuts. Makes 3 dozen pieces.

Imogene Monks  
 Colorado

## COUNTRY FAIR CREAM CANDY

2 cups sugar  
 3/4 cup sour cream  
 1/2 tsp. vanilla, or 1/4 tsp. almond extract (or both)  
 1/2 cup broken nutmeats  
 10 candied cherries, sliced (optional)

In a 2-qt. saucepan combine sugar and cream, stirring well. Place on heat; continue stirring to dissolve sugar. Cover pan; bring mixture to a boil; cook 1 minute or until steam inside pan has melted all sugar crystals down from the sides. Remove cover; continue cooking without stirring over gentle heat to a soft ball stage (235°), about 12 minutes. Let cool without stirring or moving until lukewarm (110°). Add flavoring, nutmeats and cherries. Stir-beat with heavy spoon until candy becomes creamy and loses its gloss, about 8 minutes. Pour into a lightly greased 8" square pan. Cut while still warm. Makes about 1 lb.

Gini Gunn  
 Wyoming



## PEANUT BRITTLE

- 2 cups white sugar
- $\frac{1}{2}$  cup water
- 1 cup white syrup
- 2 cups raw peanuts
- 2 tbsp. butter
- 2 tsp. baking soda
- 1 tsp. vanilla

Bring water to boil and add syrup and sugar. Stir until dissolved. Boil until spins a thread. Add raw peanuts. Cook slowly until golden brown. Take from fire and add butter, soda and vanilla. Spread on two large buttered cookie sheets until hard. Store in cool place. Break to serve.

Imogene Monks  
Colorado

## CHOCOLATE NUT WAFER (thin-crisp)

- $\frac{1}{2}$  cup shortening
- 1 cup sugar
- 1 large egg
- 1 tsp. vanilla
- 2 squares unsweetened chocolate, melted
- $\frac{3}{4}$  cup sifted all-purpose flour
- $\frac{3}{4}$  tsp. salt

Mix together shortening, sugar and egg. Stir in vanilla and chocolate. Sift together and stir in flour and salt. Place teaspoons of dough 2" apart on greased cookie sheet. Use bottom of glass with a dampened paper towel over it to press dough into flat rounds. Bake 10-12 minutes at 325°. Makes 3-4 dozen.

Pat Combs  
California

## CHOW MEIN CANDY

- 1 pkg. butterscotch chips
- 1 pkg. chocolate chips
- 1 can chow mein noodles, broken in small pieces
- $\frac{1}{2}$  cup chopped nuts

Melt first 2 ingredients in top of double boiler over hot water. When melted, stir in noodles and nuts. Drop by spoonful on wax paper. Let cool.

Dorothy Armstrong  
Kansas

## CHOCOLATE CHIP BROWNIES

- 1 stick butter or margarine ( $\frac{1}{2}$  cup)
- 1 cup brown sugar
- 1 cup flour
- $\frac{1}{2}$  tsp. soda
- 1 tsp. vanilla
- 1 egg
- 1 cup chocolate chips
- 1 cup nuts (optional)

Mix all ingredients and turn into greased square pan. Bake at  $350^{\circ}$  for 25 - 30 minutes. *Middle will be very soft.* Cut into squares.

Ann Ambrose  
Colorado

## ENGLISH TOFFEE

- $\frac{1}{2}$  lb. milk chocolate (Hershey bars, etc.)
- 2 cups unblanched almonds
- $\frac{3}{4}$  lb. butter
- 2 cups white granulated sugar
- 2 tbsp. white corn syrup
- 6 tbsp. water
- $\frac{1}{2}$  tsp. salt
- 1 tsp. vanilla extract

Cut chocolate fine. Melt in double boiler over lukewarm water ( $115^{\circ}$ ). *Higher heat causes chocolate to gray and streak.* Slice 1 cup almonds in halves lengthwise; coarsely chop remainder of nuts. Melt butter in large heavy cast iron frying pan; add sugar, almond halves, corn syrup, salt and water. Stir until sugar is blended and no undissolved sugar adheres to sides of pan. Cook very slowly until small amount in cold water separates into hard, but not brittle, threads ( $290^{\circ}$ ). Stir occasionally to prevent burning. Add vanilla (*be sure vanilla is thoroughly mixed into candy mixture*). Pour to  $\frac{1}{4}$ " thickness in  $10'' \times 15'' \times 1''$  buttered pan or individual molds. When cool, spread melted chocolate evenly over top. Sprinkle with remaining chopped almonds. When hard, break into pieces; store in tightly covered containers between wax layers. Makes 3 lbs. of candy.

Darlaine Blackburn  
Montana

## ALMOND ROCA

$\frac{1}{2}$  lb. butter  
 1 cup white sugar  
 $\frac{1}{4}$  cup water  
 Sweet chocolate candy bars  
 Chopped almonds

Put butter, sugar and water in cold electric fry pan. Turn to highest point. Boil till caramel color. Pour onto cookie sheet. Melt candy bars on top and sprinkle with chopped almonds.

Fran Lilley  
 North Dakota

## HAND DIPPED CHOCOLATES

3 to 4 lbs. icing sugar  
 1 can Eagle Brand milk  
 $\frac{1}{2}$  lb. butter or margarine  
 1 12-oz. pkg. sweet or semi-sweet chocolate chips  
 $\frac{1}{4}$  slab wax

Combine first 3 ingredients for filling, adding anything you want for variation (*Suggestions: coconut, peppermint, grated lemon rind and juice, grated orange rind and juice, artificial flavorings, chopped cherries, chocolate; also food coloring to suit your fancy*). Roll filling into balls and place on wax paper; they should set about an hour before dipping. Melt chocolate chips and wax for dipping in double boiler. Dip with a spoon and place back on paper to set. Let dry overnight before storing.

Imogene Monks  
 Colorado

## LADY FINGERS

1 cup flour  
 $\frac{1}{2}$  cup soft butter  
 1 cup pecans  
 2 cups sugar  
 $\frac{1}{2}$  tsp. salt  
 1 tsp. vanilla

Mix and refrigerate for 30 minutes. Roll out individual cookies about size of little finger. Bake 15-20 minutes at 350°. Take out and roll in confectioner's sugar and cool.

Martha Ware  
 Mississippi

## SPONGE CANDY

- 1 cup sugar
- 1 cup dark corn syrup
- 1 tbs. vinegar
- 1 tbs. baking soda

Combine sugar, corn syrup and vinegar in heavy saucepan. Cook over medium heat, stirring until sugar dissolves. Continue cooking without stirring to 300° on candy thermometer, or until a little of the mixture dropped in cold water becomes very brittle. Remove candy from heat. Quickly stir in soda; mix well. Pour in lightly buttered 9" x 9" x 2" pan. Do not spread as candy will spread itself. Cool. Break into pieces. Yields about 1 lb.

Betty Wohlgemuth  
Pennsylvania

## NO - BAKE FUDGE ROUNDS

- 2 cups granulated sugar
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup milk
- $\frac{1}{4}$  cup cocoa
- 3 cups uncooked quick cooking oatmeal
- $\frac{3}{4}$  cup nuts
- 1 tsp. vanilla

Combine sugar, butter, milk and cocoa in saucepan; bring to a boil and cook 1 minute. Remove from heat and stir in remaining ingredients. Drop by spoonful onto waxed paper and let set. Store in airtight container.

Lois Pinola  
Minnesota

## CINNAMON THINS

- 1 cup butter
- 1 cup sugar
- 2 cups flour
- 2 tsp. cinnamon
- 1 egg, separated
- 1 cup pecans

Cream butter; add sugar, yolk of egg, flour and cinnamon. Mix well and place on large cookie sheet. Press or roll very thin. Spread part of egg white over top and press finely chopped nuts in lightly. Cook in moderate oven (350°). Cut in small squares while warm.

Earline Cox  
Texas

## PEANUT BUTTER BARS

1/3 cup soft shortening  
 1/2 cup smooth peanut butter  
 1 cup sugar  
 2 eggs  
 1 tsp. vanilla  
 1 cup sifted flour  
 1 tsp. baking powder  
 1/4 tsp. salt  
 1 cup flaked coconut

Grease 9" x 13" pan and preheat oven to 350°. Combine shortening, peanut butter, sugar, eggs and vanilla. Beat till well blended and fluffy. Add coconut. Spread in pan; bake 25-30 minutes. May be cut and rolled in icing sugar or iced.

Martha Ware  
 Mississippi

## DREAM BARS

1/2 cup butter  
 1/2 cup brown sugar  
 1 cup flour  
 2 eggs  
 1 cup brown sugar  
 1/2 tsp. salt  
 2 tbsp. flour  
 1/2 cup coconut  
 1 cup nut meats  
 1 tsp. vanilla

Mix first 3 ingredients with fingertips and press mixture into 8" x 13" pan. Bake 10-12 minutes in moderate oven at 350°. Remove from oven and spread with mixture of the remaining ingredients. Return to oven and bake at 350° about 20 minutes. Cut into squares.

Fran Lilley  
 North Dakota

## CHOCOLATE MAR - BEL SQUARES

- 1 cup flour
- 1 cup sugar
- $\frac{1}{2}$  tsp. salt
- $\frac{2}{3}$  cup shortening
- 2 eggs
- 1 tsp. vanilla
- 2 squares unsweetened chocolate, melted
- $\frac{1}{2}$  cup nuts
- 1 jar marshmallow cream
- 1 6-oz. pkg. semi-sweet chocolate, melted

Sift dry ingredients in bowl; add shortening and sugar; beat with electric mixer medium speed 2 minutes. Add vanilla and chocolate; beat again and add nuts. Bake at  $350^{\circ}$  for 25 minutes. Remove from oven and cover with marshmallow cream, then melted semi-sweet chocolate. Use spatula to give Mar-Bel effect.

Dorothy Armstrong  
Kansas

## SILVER AND GOLD BARS

- $\frac{1}{2}$  cup butter
- $1\frac{1}{4}$  cups sugar
- 1 tsp. vanilla
- 4 eggs
- 3 tbsp. milk
- 1 cup pastry flour
- 1 tsp. baking powder
- $\frac{1}{4}$  tsp. salt
- Few drops lemon extract
- $\frac{1}{2}$  cup almonds

Beat the butter to a cream with  $\frac{1}{2}$  cup sugar and vanilla. Add the yolks of eggs well beaten, and stir in the milk. Sift the flour with the baking powder and salt, and beat these into the batter, adding also the lemon extract. Spread the batter very thinly in a well greased and floured baking pan. Add the  $\frac{3}{4}$  cup of sugar to the stiffly beaten egg whites. Beat until the mixture will hold its shape. Then fold in the almonds which have been blanched, shredded and roasted in the oven to a delicate brown. Spread this icing over the cake batter and sprinkle with granulated sugar. Bake for 30 minutes at  $350^{\circ}$  in 8" square pan.

Louise Hewes  
Massachusetts

# Breads

*"Tempting treats*

*To make from yeast"*

## MEXICAN CORN BREAD

- 1 cup yellow corn meal
- 1 tsp. salt
- 1 tsp. soda
- 2 eggs
- 1 tbsp. cooking oil
- 1 large can cream style corn
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  lb. grated cheddar cheese
- 1 can chopped green chili pepper

Mix first 7 ingredients and pour  $\frac{1}{2}$  mixture in hot greased skillet. Sprinkle  $\frac{1}{2}$  cheese and peppers. Add remaining batter, then cheese. Bake at 400° until golden brown. Dip up like spoon bread.

Earline Cox  
Texas

## CORN BREAD

- 1 cup sifted flour
- $\frac{3}{4}$  tsp. soda
- 1 tsp. salt
- 2 tbsp. sugar
- $1\frac{1}{2}$  cups corn meal
- 2 eggs, well beaten
- $1\frac{1}{2}$  cups buttermilk, or sour milk
- 3 tbsp. shortening, melted

Sift flour, salt, soda, sugar together. Add corn meal. Combine eggs, milk and shortening. Add to flour mixture and stir only until smooth. Turn into greased cake pan. Bake at 400° for 30 minutes.

Fran Lilley  
North Dakota

## MEXICAN CORN BREAD

$1\frac{1}{2}$  cups corn meal  
 $\frac{1}{2}$  cup flour  
 1 tbs. sugar  
 1 tsp. salt  
 3 tsp. baking powder  
 $\frac{1}{4}$  tsp. soda  
 $\frac{1}{4}$  cup shortening (bacon grease preferred)  
 1 egg  
 1 cup buttermilk  
 3-4 Jalapenos peppers or other hot peppers (about  
 $\frac{1}{4}$  cup)  
 $\frac{1}{2}$  cup chopped onion  
 1 cup grated cheese

Mix all ingredients together. Bake in 9" x 14" pan or larger about 25 minutes at 400°.

Queen Hall  
Oklahoma

## SHERRY DATE - NUT BREAD

$\frac{1}{2}$  cup pitted dates  
 $\frac{1}{2}$  cup dry sherry  
 $1\frac{1}{2}$  tsp. grated orange or lemon rind  
 1 cup chopped nuts  
 $2\frac{1}{4}$  cups sifted flour  
 $\frac{2}{3}$  cup sugar  
 $2\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. soda  
 1 tsp. salt  
 1 tsp. powdered ginger  
 3 tbs. shortening  
 2 beaten eggs  
 $\frac{1}{4}$  cup milk or sherry

Cut dates into small pieces. Combine fruit with  $\frac{1}{2}$  cup sherry and rind. Resift flour and dry ingredients into large bowl. Make a well in center. Add shortening, eggs,  $\frac{1}{4}$  cup milk or sherry, fruit mix and nuts. Stir till mixed. Place in greased and floured loaf pan; let stand 15 minutes and then bake for 60 minutes at 350°.

Jane Hart  
Kansas



## BUTTERMILK SOUR DOUGH BREAD (2 loaves)

Preparation time: 65 minutes

Rising time: 1 to 1½ hours

Baking time: 40 to 45 minutes

½ cup warm water  
 1 tsp. sugar  
 2 pkgs. active dry yeast  
 2 cups lukewarm buttermilk  
 2 tbsps. sugar  
 1 tbsps. salt  
 ½ cup dairy sour cream  
 3 tbsps. white vinegar  
 7 to 7½ cups all purpose flour

Measure water into large mixer bowl; stir in sugar and sprinkle yeast over water. Add warm buttermilk. Let stand 30 minutes. Add sugar, salt, sour cream, vinegar and 2 cups flour; blend well. Beat 3 minutes at medium speed of mixer. Gradually add remaining flour by hand to form a very stiff dough. Cover; let rest 15 minutes. Toss dough on floured surface until no longer sticky. Knead until smooth, about 1 minute. Divide in half. Shape into round, flat hearth or long French loaves. Place on well greased cookie sheets. Cover with greased lengths of wax paper, then with cotton tea towels; let rise in warm place (80-85 degrees) until doubled in size, 1 to 1½ hours. Place pan of hot water in bottom of oven. Bake at 375° for 40 to 45 minutes. Cool on wire racks. *To freeze: Let dough rise 1 hour after shaping. Wrap. Freeze. When ready to use, remove from freezer. Brush with butter. Place in cold oven. Turn oven to 350° and bake for 60 to 70 minutes.*

Mary Ann Wiebe  
Oregon

## RAISIN MUFFINS

1/3 cup butter  
 ½ cup raisin water  
 ¾ tsp. soda  
 ¾ cup sugar  
 1 egg  
 1 cup raisins  
 1½ cups flour

Cook raisins covered with water for 20 minutes. Strain. Cream butter, add sugar, then egg, and raisins. Add flour and water with soda in it alternately. Put in muffin tins and bake 10 to 12 minutes at 350°. Makes about a dozen.

Lois Pinola  
Minnesota

## CORN BREAD

1 cup yellow corn meal  
 1 cup sifted enriched flour  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{2}$  tsp. salt  
 4 tsp. baking powder  
 1 egg  
 1 cup milk  
 $\frac{1}{4}$  cup salad oil

Sift dry ingredients into bowl. Add egg, milk and shortening. Beat with egg beater or fork until smooth, about 1 minute. Do not overbeat. Bake in greased 8" square pan, or greased muffin pans, in hot oven, 425°, for 20 minutes. Makes 9 servings.

Virginia Kuntz  
 Ohio

## CALIFORNIA POLKA - DOT BREAD

$1\frac{1}{2}$  cups seedless raisins  
 $1\frac{1}{2}$  cups water  
 1 slightly beaten egg  
 1 cup brown sugar  
 2 tbsp. salad oil  
 1 tbsp. grated orange peel  
 $2\frac{1}{2}$  cups sifted enriched flour  
 1 tsp. salt  
 2 tsp. baking powder  
 $\frac{1}{2}$  tsp. soda

Combine raisins and water; bring to boil. Cool to room temperature. Mix next 4 ingredients. Stir in raisin mixture. Sift together dry ingredients; add, beating well. Pour into greased  $8\frac{1}{2}$ " x  $4\frac{1}{2}$ " x  $2\frac{1}{2}$ " loaf pan. Bake in slow oven (325°) about 60 minutes or till done. Remove from pan and cool.

Nanci La Roi  
 Michigan

## RAISIN NUT WHEAT LOAF

- 2 cups sifted flour
- 3 tsp. baking powder
- 1 tsp. salt
- 1 tsp. cinnamon
- $\frac{1}{2}$  tsp. nutmeg
- 1 cup sugar
- $\frac{3}{4}$  cup wheat germ
- $\frac{1}{2}$  cup raisins
- $\frac{1}{2}$  cup chopped walnuts or pecans
- 2 eggs
- 1 cup milk
- $\frac{1}{3}$  cup butter or margarine, melted

Onto a piece of waxed paper, sift together flour, baking powder, salt, cinnamon, nutmeg and sugar; stir in the wheat germ, raisins and nuts. In a medium mixing bowl, beat eggs slightly; add milk and beat to combine; add the melted butter and the flour mixture; stir only until dry ingredients are moistened. Turn into a greased loaf pan 9" x 5" x 3". Bake in 350° oven about 55 minutes. Turn out onto wire rack; turn right side up. Cool. Store in tightly covered container. *Can be sliced right away, but gets better if you can keep it around a few days. Freezes beautifully.*

Imogene Monks  
Colorado

## BUTTERMILK WAFFLES

- 2 eggs
- 2 cups buttermilk
- 1 tsp. soda
- 2 cups sifted all purpose flour
- 2 tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- 6 tbsp. cooking (salad) oil

Beat eggs; stir in buttermilk and soda. Sift flour, baking powder and salt together and add to egg mixture. Beat with rotary beater until smooth. Add oil and beat again until smooth. Bake in hot waffle iron.

Sally Borden  
Colorado

## ICE BOX MUFFINS

2 cups boiling water  
 2 cups 100% bran  
 1 cup shortening  
 3 cups white sugar  
 4 beaten eggs  
 4 cups buttermilk  
 5 cups flour  
 5 tsp. soda  
 1 tsp. salt  
 4 cups all bran buds

Pour boiling water over 100% bran and set aside. Cream shortening and sugar. Add beaten eggs, buttermilk and the bran mixture. Sift flour, soda and salt together. Add all at once with the bran buds to the 100% bran mixture. Stir until all dry ingredients are moistened. Bake in greased muffin tins at 400° for 20 minutes. *Will keep in the refrigerator for 6-7 weeks. Makes one gallon. One may add dates, raisins, etc. when making single batches.*

Honey butter spread for muffins:

2/3 cup soft butter  
 1/2 cup liquid honey  
 1 tsp. lemon juice

Whip with electric beater.

Darlaine Blackburn  
 Montana

## FRYING PAN DOUGHNUTS

2 tbsp. shortening  
 3/4 cup sugar  
 2 well beaten eggs  
 3/4 cup milk  
 3 1/2 cups flour  
 1 tsp. salt  
 5 tsp. baking powder  
 1 tsp. cinnamon  
 1/2 tsp. nutmeg

Cream shortening and sugar. Add eggs and beat well. Add milk, then dry ingredients. Chill dough about 1 hour. Roll 1/2" thick and let stand for 15 minutes. Fry in deep fat at 400° or bread crumb browns in 1 minute test. Drain and sugar in either plain granulated sugar or cinnamon and sugar mixture.

Judy Glanville  
 Montana

## DILLY BREAD

1 pkg. active dry yeast  
 ¼ cup lukewarm water  
 1 cup lukewarm cottage cheese  
 2 tbsp. sugar  
 1 tbsp. softened butter  
 1 tbsp. instant minced onion  
 2 tsp. dill seed  
 ½ tsp. soda  
 1 tsp. salt  
 1 egg  
 2¼ - 2½ cups flour

Soften yeast in lukewarm water. Mix together cottage cheese, sugar, softened butter, minced onion, dill seed, soda and salt. Mix well; add yeast with unbeaten egg; add flour to form stiff batter; mix well with each addition. Let rise in warm place until double in bulk, 30 to 60 minutes. Punch down; turn into well greased casserole (½ qt. size).

Let rise in warm place 30 to 40 minutes. Bake 40 to 50 minutes at 350°. Brush top with butter and sprinkle with salt after baking.

Marge Yoast  
 Oklahoma

## BREAKFAST CORN FRITTERS

1½ cups flour  
 3 tsp. baking powder  
 2 tbsp. sugar  
 ½ tsp. salt  
 1 egg  
 ½ - ¾ cup milk  
 1½ cups corn  
 3 tbsp. fat, melted

Sift dry ingredients together. Add milk to egg. Add this to dry ingredients, also adding melted fat and corn, either fresh or niblets. Serve with bacon or sausage. Cook as pancakes, turning when bubbly.

Louise Hewes  
 Massachusetts

## SWEDISH OVEN PANCAKE

3 strips bacon, cut up  
 1 cup flour  
 2 tbsp. sugar  
 $\frac{3}{4}$  tsp. salt  
 3 eggs  
 2 cups milk  
 $\frac{1}{2}$  pt. (1 cup) whipping cream  
 Assorted berry jams or jellies

Frying pan must be type to be used in oven. In a large frying pan (9" diameter), saute bacon until crisp. Do not pour off drippings. Sift flour, measure, then sift again with sugar and salt. Beat eggs slightly with milk; stir into the dry ingredients, and mix until smooth. Pour batter over crisp bacon and drippings in the frying pan and bake in a moderately hot oven, 375°, for 30 minutes or until set and golden brown. Cut in wedges and serve immediately with a berry cream topping made by whipping cream until stiff and folding in berry preserves. *You can blend whole cranberry sauce into the whipped cream, or serve the pancake with assorted berry jams or jellies.* Serves 6.

Mary Tichenor  
 Indiana

## TED'S CORNMEAL HOTCAKES

$\frac{3}{4}$  cup whole wheat flour  
 $\frac{3}{4}$  cup yellow cornmeal  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{2}$  tsp. salt  
 1 tbsp. baking powder  
 4 tbsp. liquid shortening  
 2 eggs  
 1 cup milk

Mix all dry ingredients. Add milk; then add eggs and shortening. Mix well. Cook on a medium hot griddle.

Virginia Kuntz  
 Ohio

## PUMPKIN BREAD

$\frac{1}{2}$  cup cooking oil  
 $1\frac{1}{2}$  cups white sugar  
 2 eggs  
 1 cup raisins  
 1 cup pumpkin  
 $\frac{1}{3}$  cup hot water  
 $1\frac{1}{4}$  cups flour  
 1 cup nuts  
 1 tsp. soda  
 $1\frac{1}{4}$  tsp. baking powder  
 1 tsp. salt  
 $\frac{1}{2}$  tsp. spices (cinnamon, nutmeg, cloves)

Combine all ingredients and let stand 15 minutes. Bake in loaf pan for 60 to 70 minutes at 350°.

Lois Pinola  
Minnesota

## CRANBERRY NUT BREAD

2 cups flour  
 $1\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. soda  
 1 cup sugar  
 Juice and rind of 1 orange  
 2 tbsp. melted butter  
 Boiling water  
 1 beaten egg  
 1 cup nuts  
 1 cup chopped cranberries (in fourths)

Sift flour, baking powder, salt, soda and sugar together. Add juice and rind of orange and melted butter; add boiling water to make 1 cup. Mix well rest of ingredients. Put in greased loaf pan. Bake 1 hour at 325°.

Connie Mahannah  
Missouri

## MINCE MEAT SWIRLYBUNS

2/3 cup milk  
 1/2 cup sugar  
 2 tsp. salt  
 1/2 cup (1 stick) margarine  
 2 pkgs. active dry yeast  
 1/2 cup warm water (105-115°)  
 1 egg  
 4 cups unsifted flour  
 1 jar (1 lb. 12 oz.) mince meat

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Dissolve yeast in warm water in large bowl. Stir in lukewarm milk mixture, egg and half the flour; beat until smooth. Stir in rest of flour to make stiff batter. Cover tightly with aluminum foil. Refrigerate at least 2 hours. (It may be refrigerated up to 3 days.) Divide dough in half. On floured board roll one half into 18" x 9" rectangle. Spread with half the mince meat filling. From 18" side roll up as for jelly roll. Seal edges. Cut into 1 1/2" slices. Place in greased muffin cups, cut side up. Paint top of rolls with beaten egg wash. Cover with greased wax paper lengths and tea towels. Let rise in warm, draft free place (80-85°) until doubled in bulk, about 1 1/2 hours. Bake at 350° for 20 to 25 minutes, or until done. Frost with confectioner's sugar icing while warm. Yields 24 buns.

Mary Ann Wiebe  
Oregon

## BRAN MUFFINS

1 1/2 cups flour  
 3/4 cup Kellogg's all bran  
 1/2 cup brown sugar  
 4 tbsp. butter, melted  
 1/4 tsp. salt  
 2 tsp. baking powder  
 1/8 tsp. soda  
 1 cup water

Blend sugar and melted shortening. Add the water; then put in the bran and let stand about 4 minutes. Sift remaining ingredients and add to above mixture. Bake in hot oven (425°) about 12 to 15 minutes.

Louise Hewes  
Massachusetts



## YUM YUM COFFEE CAKE

$\frac{1}{2}$  cup butter  
 2 eggs  
 1 tsp. soda  
 $\frac{1}{2}$  tsp. salt  
 1 cup sour cream  
 1 cup sugar  
 2 cups flour  
 1 tsp. baking powder  
 1 tsp. vanilla

Cream butter and sugar. Add eggs, one at a time, beating well. Add dry ingredients alternately with sour cream, beginning and ending with flour. Add vanilla. Pour  $\frac{1}{2}$  of batter in pan 12" x 8" x 2". Sprinkle on  $\frac{1}{2}$  of filling; then pour rest of batter and filling on top.

Filling:

$\frac{1}{3}$  cup brown sugar  
 $\frac{1}{4}$  cup sugar  
 1 tsp. cinnamon  
 1 cup chopped pecans

Bake at 325° for  $\frac{1}{2}$  hour.

Carol Boberg  
 Texas

## PUMPKIN LOAF

4 eggs  
 2 cups sugar  
 1 cup salad oil  
 1 15-oz. can pumpkin  
 2 cups flour  
 2 tsp. baking powder  
 1 tsp. cinnamon  
 $\frac{1}{2}$  tsp. allspice  
 $\frac{1}{2}$  tsp. nutmeg  
 2 tbsps. baking soda  
 $\frac{1}{2}$  cup chopped nuts

Beat eggs; add sugar, oil and pumpkin. Combine dry ingredients and add to pumpkin mixture. Add nuts. Place in 2 greased loaf pans. Bake at 350° for 1 hour.

Jackie de Rappard  
 Missouri

## ICE BOX MUFFINS

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup light molasses  
 $\frac{1}{2}$  cup sweet milk  
 1 tbs. vinegar  
 2 eggs  
 2 cups flour  
 $\frac{1}{2}$  tsp. salt  
 1 tsp. soda  
 $\frac{1}{2}$  tsp. ginger  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  tsp. allspice  
 $\frac{1}{4}$  cup raisins  
 $\frac{1}{4}$  cup nuts

Cream shortening and sugar. Add molasses and eggs, one at a time. Add dry ingredients and milk soured with vinegar alternately. Store in refrigerator and bake as muffins when needed. Bake at 400° for about 20 minutes.

Judy Glanville  
Montana

## BANANA BREAD

$1\frac{1}{4}$  cups cake flour (before it is sifted)  
 $\frac{1}{2}$  tsp. salt  
 1 tsp. soda  
 1 cup sugar  
 $\frac{1}{2}$  cup shortening  
 3 beaten eggs  
 1 tsp. vanilla  
 3 bananas mashed with fork  
 $\frac{1}{2}$  cup walnuts or pecans

Sift flour well; to flour add salt and soda. Sift 3 times. Cream in rest of ingredients. Oil and flour loaf pan; cook at 350° for 1 hour. Let cool and turn out. (*Very good frozen.*)

Jesse Cox  
Texas

# Miscellaneous

"From soup to nuts"

## NEW ENGLAND CLAM CHOWDER

1 doz. large clams, ground  
1 large and 2 small onions, chopped finely  
 $\frac{1}{4}$  lb. salt pork or bacon, cut up finely  
1 pt. water, including clam juice  
5 cups potatoes, diced and cooked  
1 qt. milk  
Salt and pepper

Cook the clams, onions, and pork in the water for 15 minutes. Add potatoes and the water from the potatoes to the mixture. Add milk and simmer for 5 minutes. Season to taste with salt and pepper. May be slightly thickened if desired.

Betty Wohglemuth  
Pennsylvania

## BOSTON CLAM CHOWDER

4 strips bacon  
1 small onion  
5 medium potatoes  
2 cups milk  
1 can minced clams  
Butter and salt

Fry bacon until crisp and remove from kettle. Drain out excess fat. Put cubed potatoes and chopped onions in kettle with water to cover. Cook about 20 minutes or until tender. Add clams, clam liquid, milk, and heat to simmering. Add about 1 tbsp. butter and salt to taste. Keep hot but do not boil. Add crisp bacon bits right before serving.

Lois Pinola  
Minnesota

## BLACKIE'S BARBECUE SAUCE FOR BEEF, PORK, OR CHICKEN

- $\frac{1}{2}$  cup butter or margarine
- $\frac{3}{4}$  cup onion, chopped
- 1 clove garlic, chopped
- $\frac{3}{4}$  cup celery, chopped
- 2 tbsp. green pepper
- 1 tsp. salt
- $\frac{1}{4}$  tsp. pepper
- $\frac{1}{2}$  cup tomato sauce
- $\frac{1}{2}$  cup Worcestershire sauce
- 1 cup water
- 1 tsp. lemon juice
- 1 bay leaf, crumbled
- 2 tbsp. Red Hot Sauce
- $\frac{1}{2}$  tsp. prepared mustard
- 1 tbsp. brown sugar
- 1 tbsp. liquid smoke sauce

Combine in a saucepan the first seven ingredients and simmer for 20 minutes. Add remaining ingredients and simmer for one hour. Baste meat with sauce during last 30-40 minutes of cooking process, using electric rotisserie or oven. Sauce may be stored in refrigerator for several weeks. It may be frozen and kept several months.

Billye Shaw  
Texas

## TART BARBECUE SAUCE

- 1 onion, chopped
- 2 tbsp. oil
- 2 tbsp. vinegar
- 2 tbsp. brown sugar
- $\frac{1}{4}$  cup lemon juice
- 3 tbsp. Worcestershire sauce
- 1 cup tomato catsup
- $\frac{1}{2}$  cup prepared mustard
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{4}$  tsp. salt
- Dash cayenne pepper (to taste)

Brown onion in oil. Add remaining ingredients. Simmer 30 minutes. Makes two cups. *Delicious on chicken and all barbecued meats.*

Gini Gunn  
Wyoming

## POTATO CHOWDER

2-3 strips bacon  
 1/3 cup chopped onion  
 2 cups raw potatoes, diced  
 2 cups boiling water  
 1½ tsp. salt  
 ½ cup sliced raw carrots  
 1/8 tsp. ground black pepper  
 ¼ tsp. paprika  
 ¼ tsp. ground sage  
 1 tsp. dried parsley flakes  
 2 tbsp. flour  
 2 cups milk

Fry bacon until crisp in saucepan large enough for making soup. Remove bacon and drain on towel. Add onions to grease and saute until limp. Add potatoes, carrots, boiling water and salt. Cover and cook until vegetables are tender, 8-10 minutes. Add seasonings. Blend flour with ¼ cup of milk and add with the remaining milk to vegetables, stirring mixture until slightly thickened. Add bacon. Serve.

Kathy O'Sullivan  
 California

## PENNSYLVANIA BEAN SOUP

1 lb. dried soup beans  
 4 qts. water  
 Ham bone  
 3 carrots, diced  
 3 stalks celery and leaves, diced  
 3 medium onions, diced  
 1 small can tomato sauce

Soak dried soup beans overnight in water. Boil with ham bone until skins split (about 1½ hours). Add rest of ingredients. Continue cooking until vegetables are well done.

Betty Wohglemuth  
 Pennsylvania

## MINESTRONE

- 4 tbsp. salad oil, melted fat or drippings
- 1 cup onion, chopped
- $\frac{3}{4}$  cup carrots, diced
- 1 cup white turnips (optional)
- 1 cup shredded cabbage
- $\frac{1}{2}$  cup celery stalks and leaves, sliced
- $\frac{1}{2}$  clove garlic, minced (garlic salt okay)
- 2 cups (1 #2 can) red kidney beans
- 2 qts. stock:
  - 3 cans condensed bouillion (beef broth)
  - combined with 4 cups water
  - or 8 bouillion cubes in 2 qts. boiling water
  - or Make stock by boiling soup bones
- $\frac{1}{4}$  tsp. pepper
- $\frac{1}{4}$  tsp. marjoram
- $1\frac{1}{2}$  cups potatoes, diced
- $\frac{1}{3}$  cup macaroni, small pieces
- 2 cups (1 -#2 can) tomatoes
- Grated cheese, parmesan or Italian style
- $\frac{1}{2}$  clove garlic, minced

Heat oil; add onion, carrots, turnips, cabbage, celery, garlic; stir and cook 10 minutes. Add stock, pepper, marjoram, potatoes, macaroni; boil 15 minutes. Add tomatoes, beans and salt. Heat thoroughly and serve. *I used shell macaroni and added rice to thicken soup. I always double the recipe, as it is very good the next day, reheated.*

Jane Hart  
Kansas

## BARBECUE SAUCE FOR SPARE RIBS

- 1 cup vinegar
- 2 tsp. brown sugar
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{4}$  tsp. celery salt
- 1 bay leaf
- 1 tsp. dry mustard
- 2 tbsp. Worcestershire sauce
- 1 cup catsup (double sugar if tomato sauce is used for catsup)
- 1 clove garlic, crushed

Simmer for 10 to 20 minutes.

Sharon Dralle  
Washington

## RICE - PECAN STUFFING

2½ cups brown rice  
 7½ cups chicken bouillion  
 ½ cup butter or margarine  
 1 cup chopped onion  
 1 cup chopped celery  
 ¼ cup minced parsley  
 2 cups chopped pecans  
 Turkey giblets, cooked and chopped  
 1½ tsp. salt  
 1 tsp. thyme  
 ½ tsp. poultry seasoning  
 ½ tsp. pepper

Cook rice according to pkg. directions, substituting bouillion for water and omitting salt. Melt butter in skillet. Add onion, celery and parsley. Saute over low heat until tender, stirring frequently. Combine with cooked rice, pecans, giblets and seasonings; toss together lightly. Makes enough stuffing for 12 lb. turkey.

Jane Hart  
Kansas

## APPLE BUTTER

16 cups thick apple pulp  
 1 cup vinegar  
 8 cups sugar  
 4 tsp. cinnamon  
 2 tsp. allspice

Core and slice apples but do not peel. Add only enough water to cook apples until soft. Press through fine sieve and measure. Combine all ingredients. Cook until mixture remains in a smooth mass when a little is cooled. This will require about 1½ hours of boiling. Stir frequently to prevent burning. Pour into sterilized jars and seal while hot. *Quick dessert using apple butter: Spread vanilla wafers with apple butter, and place together in a roll. Frost with whipped cream. Cut diagonally in 3" to 4" pieces to serve.*

Imogene Monks  
Colorado

## SHRIMP SANDWICH SPREAD - SHRIMP DIP

1 4½-oz. can broken shrimp  
 1 4-oz. pkg. cream cheese, room temperature  
 3 tbsp. salad dressing (Miracle Whip is best)  
 ½ tsp. lemon juice  
 Salt, pepper to taste  
 4-6 drops tabasco sauce  
 ¼ tsp. Worcestershire sauce  
 3 finely chopped green onions  
 Milk or cream to thin to desired consistency

Mash cream cheese and add salad dressing. Whip until smooth. Add all ingredients, except milk and shrimp. Shred or chop shrimp, add to cream cheese mixture. Add milk (a little at a time), less for sandwich spread consistency, more for chip dip consistency.

Darlaine Blackburn  
 Montana

## CORNEB BEEF MINCE (DIP)

2 cups minced canned corned beef  
 1/3 cup mayonnaise  
 1/3 cup minced celery  
 2 tbsp. pickle relish  
 1 tbsp. grated onion  
 1 tbsp. prepared horseradish

Combine all ingredients and serve as a dip. Makes 2 cups.

Billye Shaw  
 Texas

## SHRIMP COCKTAIL SAUCE

2 tbsp. prepared horseradish  
 ¾ cup tomato catsup  
 3 tbsp. chili sauce  
 2 tbsp. lemon juice  
 Dash salt  
 Dash Worcestershire sauce

Mix all ingredients and serve with shrimp.

Kathy O'Sullivan  
 California



## PEAR HONEY

3 lbs. pears  
 1½ lemons  
 1 can (#2½) pineapple  
 7 cups sugar

Peel pears and core. Run through food chopper. Bring to boil with the juice of lemons. Then add pineapple and sugar. Bring to boil. Simmer until thick. Test by putting some in pre-cooled dish and put into refrigerator.

Kathy O'Sullivan  
 California

## CHILI CON QUESO DIP

3 cans chopped green chili  
 1 lb. pkg. velveeta cheese  
 1 #2 can tomatoes (drain juice)  
 Garlic clove  
 1 tsp. butter

Cut garlic in small pieces; add butter, chili, tomatoes. Let come to a boil. Put on low fire and add cheese. Add tomato juice if too thick. Keep hot for serving as dip.

Berwyn Kelsay  
 Texas

## CRAB DIP

1 can crab  
 1 pt. cottage cheese  
 1 clove garlic, crushed  
 Juice of one small lemon  
 1/3 cup mayonnaise  
 Parsley, chives, onion, tabasco sauce, salt and pepper  
 to taste

Mix well and serve with potato chips or crackers.

Joan Wilson  
 Washington

## CHIP DIP

- 1 large pkg. Philadelphia cream cheese
- 1 pkg. mushroom soup mix
- $\frac{3}{4}$  cup water
- 1  $4\frac{1}{2}$ -oz. tin Clover Leaf cocktail size shrimp
- $\frac{1}{2}$  tsp. lemon juice
- $\frac{1}{4}$  tsp. garlic salt

Drain, rinse, and chop the shrimp; and put aside. Add the water slowly to soup mix; bring to a *slow* boil until thick and creamy. Take off fire and add cream cheese (cut into chunks). Add lemon juice and garlic. Mix well; add shrimp; chill and serve. *When you add the cream cheese to the soup mix, mash chunks to a dip substance. Do not leave in chunks.*

Martha Ware  
Mississippi

## GUACAMOLE DIP

- 1 medium size ripe avocado
- $\frac{1}{4}$  cup mayonnaise or salad dressing
- 1 tsp. salt
- 2 tbsp. lemon juice
- 1 tsp. grated onion
- $\frac{1}{4}$  tsp. bottled red pepper seasoning
- 1 large tomato, peeled, chopped, and drained

Halve avodaco, then peel, pit, and mash in a medium size bowl. There should be about 1 cup. Blend in remaining ingredients; cover tightly; chill. Dip will keep its bright color for several hours. When ready to serve, spoon into small bowls. *Serve with crisp corn chips, raw carrots, or celery sticks if you wish. Makes about 2 cups.*

Ann Ambrose  
Colorado

## FRUIT PUNCH (Serves 20)

2 6-oz. cans frozen orange juice plus 2 cans water  
 1 6-oz. can frozen lemonade plus 3 cans water  
 1/2 6-oz. can frozen limeade (undiluted)  
 1 qt. gingerale, chilled  
 Crushed ice or decorated ice float

Dilute frozen juices with ice water and aerate by pouring from one container to the other several times. Add gingerale and ice. *To make decorated ice float: Use ring mold or any qt. dish or utensil. Cut very thin slices of lemons, oranges and limes. Fill mold or dish with water and add fruit slices (and cherries, if desired). Fruit will float. Add to punch. Floats may be made with fruit juices if desired.*

Billye Shaw  
 Texas

## HOT BUTTER RUM

1 cup butter  
 2 cups brown sugar  
 2 oz. honey (1/4 cup)  
 Hot water  
 2 tsp. cloves  
 2 tsp. cinnamon  
 2 tsp. nutmeg  
 Rum

Combine butter, sugar, honey and spices. Mix well until consistency of cookie batter. Keeps well in refrigerator for a long period of time. When making drinks, add 1 tsp. butter to 1 1/2 oz. rum and 4 or 5 oz. water in mug.

Ginny Hood  
 Washington

## RUM PUNCH

1 26-oz. 7-Up  
 1 26-oz. gingerale  
 1/2 26-oz. bottle sparkling water  
 1 small tin lemon concentrate  
 1 26-oz. Ron labana (light rum)

Mix well. Add ice and serve. *Can be garnished with lemon slices and cherries.*

Ginny Hood  
 Washington

## CHEESE DROPS

- 1 cup flour
- 2 tsp. baking powder
- 1/8 tsp. salt
- 1/2 cup butter
- 1 cup grated cheddar cheese, mild
- 1/2 cup water

Mix dry ingredients. Add water. Drop on cookie sheet by spoonsful. Bake at 450° for 10 minutes. Makes 12-15.

Jo Osborn  
Texas

## BREAD AND BUTTER PICKLES

- 1 gal. 4-5 inch cucumbers
- 1 cup pickling onions, sliced
- 1 green pepper
- 1/2 cup coarse salt (not iodized)
- Cracked ice
- 1 1/2 tsp. tumeric
- 1/2 tsp. ground cloves
- 5 cups sugar
- 2 tsp. mustard seed
- 2 tsp. celery seed
- 5 cups vinegar

Slice cucumbers thin; add sliced onions and peppers, cut in thin strips. Add salt and cover with ice; mix thoroughly. Let stand 3 or 4 hours or overnight (*I prefer 4 hours.*). Drain; combine rest of ingredients and pour over cucumbers; bring to a boil and seal in sterilized jars.

Imogene Monks  
Colorado

## GRANDMOTHER'S HOT MUSTARD

- 1 tbsp. flour
- 1 tbsp. sugar
- 1 1/2 tsp. dry mustard
- Enough vinegar and water in equal amounts to make right consistency

Mix all ingredients together.

Pat Combs  
California

## QUICK EGGNOG

1 3-5/8 oz. pkg. instant vanilla pudding mix  
 1/3 cup sugar  
 1 tsp. vanilla  
 6 cups milk  
 2 egg yolks  
 2 stiff egg whites  
 Nutmeg

Mix the pudding. Add next 3 ingredients, then egg yolks. Beat egg whites and fold into mixture. Add nutmeg to suit your taste, about 3 tsp. (at least).

Martha Ware  
 Mississippi

## PARTY PUNCH

1 6-oz. can frozen lemon juice  
 1 6-oz. can frozen orange juice  
 1 large pkg. frozen strawberries  
 1 qt. gingerale  
 1 qt. sparkling water

Thaw strawberries and crush. Mix with rest of ingredients. Serves 25 to 35.

Martha Ware  
 Mississippi

## BROILED OLIVE CANAPES

Sliced white bread  
 2 tbsp. soft margarine  
 1 cup shredded American or Canadian cheese  
 1/2 cup chopped stuffed green olives  
 2 stiff beaten egg whites  
 3 slices cooked bacon, finely diced

With 2" cookie cutter, cut 20 bread rounds. Place on broiler rack and toast on one side. Butter untoasted side. Fold cheese and olives into egg whites. Spoon on bread rounds. Sprinkle with bacon. Top each with an olive slice. Broil 4"-5" from heat 5-8 minutes or until cheese melts.

Carol Boberg  
 Texas

## HOT CHEESE BITES

4 tbsp. butter  
 6 oz. pkg. sharp cheddar, grated  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{8}$  tsp. cayenne pepper

Cream butter and grated cheese and add flour. Blend mixture; chill. Roll in small balls and place on ungreased cookie sheet. Press down with a fork and bake at 400° for 6-8 minutes. Serve in basket lined with gay napkin.

Sally Borden  
 Colorado

## BAKED STUFFED MUSHROOMS

8 large mushrooms  
 2 tbsp. butter  
 2 tbsp. flour  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{2}$  cup chopped celery  
 $\frac{1}{2}$  cup fine soft bread crumbs  
 Salt, pepper, nutmeg and buttered crumbs

Wash the mushrooms, remove the stems and chop them, leaving the caps whole. Cook the chopped stems for a few minutes in butter, then add the flour and milk and stir until thick. Add the finely chopped celery and bread crumbs, and season with salt, pepper and a dash of nutmeg. Fill the mushroom caps with the creamed mixture and sprinkle with the buttered crumbs. Place in a shallow baking dish and then a combination of melted butter and water to cover the bottom of the dish. Bake for 25 to 30 minutes in a moderately hot oven (375°).

Betty Wohglemuth  
 Pennsylvania

## LITTLE CHIP - O DOGS

Vienna sausages or miniature hot dogs  
 Crumbled corn chips  
 1 tsp. chili powder  
 $\frac{1}{2}$  cup catsup

Mix chili powder and catsup. Insert a round toothpick into sausage. Roll in catsup mixture, then in corn chips. Bake at 400° for 5-6 minutes.

Carol Boberg  
 Texas

## ASPARAGUS HORS D'OEUVRES

Slice very thin white bread (as many as hors d'oeuvres wanted), crusts cut off

Cheese whiz

Asparagus spears, one for each slice of bread

$\frac{1}{2}$  tsp. chili sauce for each slice of bread

Melted butter

With rolling pin, roll bread paper thin. Spread bread with cheese whiz. Place one asparagus spear at one end of bread and pour about  $\frac{1}{2}$  tsp. chili sauce along the spear and roll the bread up. Fasten with toothpicks. (*These can be frozen for future use.*) When ready to serve, brush with melted butter. Put in broiler to brown. Turn and brown opposite side. Serve hot.

Sue Sterns  
Wisconsin

## CRAB MEAT APPETIZER

2 tbsp. minced onion

2 tbsp. finely chopped green pepper

2 tbsp. butter

1 cup ( $6\frac{1}{2}$  oz.) crab meat, flaked

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

$\frac{1}{4}$  cup cream

2 egg yolks, slightly beaten

6 slices thin-sliced bread

$\frac{1}{2}$  cup toasted slivered almonds (toast in pan with butter)

Cook onion and green pepper in butter 5 minutes. Stir in crab meat, salt and cream mixed with egg yolks. Cook for 5 minutes. Cool. Toast bread on one side only. Cut slices into squares or fingers. Spread crab mixture on *untoasted* side. Sprinkle almonds on top. Bake at  $450^{\circ}$  for 3 minutes. Serve hot.

Nanci La Roi  
Michigan

## SPICED NUTS

½ cup sugar  
¼ cup cornstarch  
1/8 tsp. salt  
1½ tsp. cinnamon  
½ tsp. allspice  
1/3 tsp. nutmeg  
1/3 tsp. ginger  
1 egg white  
2 tbsp. cold water  
¼ lb. nut meats

Sift dry ingredients into a shallow pan. Combine egg white and cold water and beat slightly. Dip nut meats in egg mixture; drop them one at a time in the sifted ingredients. Roll them about lightly. Keep the nut meats separated. Place them on a cookie sheet. Bake them in a very slow oven, 250°, for about 1½ hours. Remove them from the oven and sift the sugar from them. When cold, they will be crisp and spicy.

Jane Hart  
Kansas

## MAPLE CANDIED WALNUTS

1 cup sugar  
1 tbsp. light corn syrup  
1/3 cup water  
½ tsp. salt  
½ tsp. maple flavoring  
1 tbsp. butter  
2 cups walnut halves

Mix sugar, corn syrup, water, and salt into a heavy saucepan, stirring over low heat till sugar is dissolved. Boil till mixture reaches the soft-ball stage (238°). Remove from heat and blend in maple flavoring and butter. Add walnut halves and stir gently till mixture becomes creamy. Turn out onto a sheet of waxed paper or aluminum foil and separate walnuts. Makes about 1 lb.

Gini Gunn  
Wyoming



## ORANGE - SUGARED PECANS

1 cup sugar  
1/2 cup water  
Grated rind of 1 orange  
1 tbsp. orange juice  
Pinch salt  
2 cups pecan halves

Mix the sugar and water together in a heavy saucepan. Cook, without stirring, until it reaches 238° on a candy thermometer or until it forms a soft ball when a little syrup is dropped into cold water. Remove from heat and let stand 5 minutes. Stir in the orange rind, juice and salt. Add pecans and stir mixture until the sugar begins to crystallize. Quickly turn out onto cold baking sheets and separate nuts, using 2 forks. Let harden. Makes about 2½ cups of candy.

Jane Hart  
Kansas

