

RURAL
CLUB

COOK
BOOK

1934

THE
RURAL CLUB
COOK BOOK

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Crullers

2 tablespoons melted butter
1 cup sugar
1 cup milk
1 egg
2 teaspoons baking powder
nutmeg
flour to make stiff

Roll dough $\frac{1}{2}$ of an inch thick, cut out, and fry in deep fat.

Rachel Strong

Honey Doughnuts

3 eggs	1 teaspoon soda
$\frac{1}{2}$ cup sugar	1 t. cream of tarter
3 T. crisco	1 t. lemon juice
$1\frac{1}{8}$ cups honey	$5\frac{1}{2}$ cups sugar
1 cup sour milk	1 t. salt

Cream the crisco, honey, sugar well together. Add the eggs well beaten, mix well. Add milk, lemon juice, flour, salt, soda, and cream of tarter. Mix and turn out on baking board. Roll out and cut with doughnut cutter. Fry in hot crisco. If a piece of bread browns in hot fat in 60 seconds, the temperture is right for doughnuts. Will make 65 doughnuts.

Corn Bread

2 T. butter	2 t. baking powd.
4 T. sugar	cup milk
1 egg - separated	t. salt
	cup butter

Cream butter, add sugar, and yolk of egg, unbeaten. Mix well. Add dry ingredients, sifted together, alternately with liquid, to the creamed batter. Beat well. Lastly, add the white of egg beaten stiff. Spread in a buttered tin 9x9 inches. Bake 15 minutes in 375°.

Mrs. R. C. Bassett

Nut Bread

1 cup sugar	2 eggs
2 cups milk	2 c. flour
1 c. walnut meats	2 t. baking powd.
$\frac{1}{2}$ t. salt	

Mix the above ingredients and allow to stand in pan for 20 minutes. Bake in slow oven for $\frac{3}{4}$ of an hour. This batter should be stiff but not as stiff as bread dough.

Ponovers

2 eggs	$\frac{1}{2}$ t. salt	1 c. milk
2 t. malted butter	1 c. sifted flour	

Grease muffin tins with butter and heat in oven. Beat eggs, milk, salt, and flour. Pour in hot pans and bake in oven - 450° for 30 min. then 350° for 15.

Date Bread

1 pkg. dates	3 c. flour
1½ c. sugar	½ t. salt
1 T. melted butter	2 t. soda
2 eggs	1 c. chopped nuts

Soak dates in 1½ cups hot water for 5 minutes. Sift flour, soda, salt. Beat eggs, add sugar, dates, butter, stir in flour and mix well. Add nuts. Bake in a moderate oven.

Anna K. Manacek

Cheese Roll

1½ c. sifted cake flour	2½ t. B. P.
½ t. salt	3 T. shortening
½ cup milk	½ c. softened
2 T. soft butter	American cheese
2 T. milk	

Mix flour, baking powder, and salt. Cut in shortening. Add enough of the ½ cup of milk to make a soft dough. Then roll ¼ inch thick. Make a paste of the cheese, butter and 2 T. milk. Spread on the biscuit dough. Roll up like a jelly roll, placing in baking pan, cut gashes 2/3 through the roll at 1 inch intervals. Bake in a very hot oven for 20 minutes. Serve hot - cut in slices. Serves 6.

Angela Perrini

All Bran Mullins

2 T. shortening	1 c. all bran
$\frac{1}{2}$ c. sugar	1 cup flour
1 egg	$\frac{1}{2}$ t. soda
1 c. sour milk	1 t. baking powd.

Cream shortening and sugar. Add egg and beat well. Add milk and all bran. Mix and sift dry ingredients and add. Bake in greased muffin tins in a moderate oven 400o. for about 20 minutes. If sweet milk is used, omit soda and use 3 t. B. P.

Margaret Stone

Banana Bran Nut Bread

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ t. soda
1 egg	$\frac{1}{2}$ c. chopped nuts
1 cup all bran	$1\frac{1}{2}$ c. mashed bananas
$1\frac{1}{2}$ c. flour	2 T. water
2 t. B. P.	1 t. vanilla

Cream shortening and sugar well. Add egg and bran. Sift flour with baking powder, salt and soda. Mix nuts and flour and add alternately with bananas, to which water has been added. Stir in vanilla. Pour into greased loaf tin. Let stand 30 minutes and bake in a moderate oven 375o. for 1 hour. Cool before cutting. Yield - 1 loaf - $8\frac{1}{2}$ x $4\frac{1}{2}$ inches.

Marita Horch

Brazil Nut Cake

2 c. ground Brazil nuts 6 eggs
1 c. sugar 1 t. salt

Grind the nuts and mix with sugar and salt. Beat egg yolks until foamy and beat in sugar and nut mixture. Beat thoroughly. Fold in beaten egg whites. Pour into 3 greased, 8 inch layer cake pans. Bake in a moderate oven for 30 minutes.

Frosting

2 egg whites-unbeaten salt
5 T. water $\frac{1}{2}$ lb. cut or whole B. nuts
 $1\frac{1}{2}$ c. firmly packed brown sugar

Put egg whites, sugar, salt, and water in upper part of double boiler. Beat with egg beater until well mixed. Place over boiling water. Cook 7 min. beating constantly or until frosting will stand in peaks. Remove. Beat until thick enough to spread. Frost cake and decorate with Brazil nuts.

Florence Ayers

Snipe Doodle

1 c. sugar $1\frac{1}{2}$ c. flour
1 egg $\frac{1}{2}$ c. milk
1 T. butter $1\frac{1}{2}$ T. B. P.

Cream sugar and butter, beat egg into it. Add milk. Sift dry ingredients and beat into mixture. Put in square pan and sift over it a mixture of 4 T.

8
confectionary sugar and 1 T. cinnamon.

Doris Baxter

Peaches and Cream Dessert

Butter an iron skillet. Cover with brown sugar 1 inch thick. Cover this with fresh peaches - cut in halves pit side down. Over this turn a sponge cake batter. Bake one hour in a slow oven. Turn out on a plate and top with whipped cream.

Cora J. Russell

Dutch Apple Cake

1½ c. sifted flour	3 t. Baking P.
¼ t. salt	3 T. sugar
4 T. butter	1 egg
½ c. milk	2 large tart apples
sugar cinnamon butter	

Sift together flour, baking powder, salt and sugar. Mix in shortening. Add milk to slightly beaten egg. Add to flour mixture and make a soft dough. Spread ½ to ¾ inch thick in greased pie pan. Peel, slice, core apples and cut very thin. Place together on top of dough. Sprinkle with sugar and cinnamon and dot with butter. Bake in a moderate oven for 30 min.

Martha Koshina

Prunell Cake

$\frac{1}{2}$ c. shortening 1 $\frac{1}{3}$ c. flour
1 c. sugar 2 eggs
 $\frac{2}{3}$ c. stewed prunes $\frac{3}{4}$ c. sour milk
 $\frac{1}{2}$ t. each of soda, nutmeg, allspice,
salt, cinnamon, baking powder.

Louise Camp

One-Two-Three-Four Cake

1 c. butter 1 c. milk
2 c. sugar 1 t. Baking P.
3 c. flour 4 eggs
salt vanilla

Cream butter and sugar. Add egg yolks well beaten. Mix alternately flour, sifted with baking powder and salt, with milk inyo egg, butter and sugar mixture. Fold in egg whites and flavor with vanilla

Elizabeth L. Nash

Devils Food Cake

1 c. sugar $\frac{1}{2}$ c. butter 2 eggs
1 c. milk 2 c. flour 1 t. B. S.
1 t. vanilla $1\frac{1}{2}$ sq. melted choc.

Cream sugar and butter together. Add eggs and milk. Mix baking soda with flour and add to other mixture. Beat well. Stir in vanilla and lastly add

me;ted chocolate. Bake in moderate oven
for 30 minutes.

Virginia L. Donnelly

Soft Molasses Gingerbread

1 c. molasses	$\frac{1}{3}$ c. butter
$1\frac{1}{2}$ t. soda	$\frac{1}{2}$ c. sour milk
1 egg	2 c. flour
2 t. ginger	$\frac{1}{2}$ t. salt

Melt butter and molasses in pan and
cool until boiling point is reached. Re-
move from fire and soda and beat well.
Add milk and egg well beaten and re-
maining ingredients mixed and sifted.
Bake 15 minutes in buttered small tins.
Have pans $\frac{2}{3}$ filled with mixture.

Ruth Pierrez

Coffee Cake and Loaf Cake

1 c. butter	1 c. sugar
1 c. molasses	3 c. flour
1 c. strong coffee	1 egg
1 t. soda	$\frac{1}{2}$ lb. raisins
$\frac{1}{2}$ lb currants	$\frac{1}{2}$ lb citron
1 t. cloves, allspice, cinnamon and a little salt. Bake in a slow oven about 1 hour.	

Genevieve Kustoscz

Black Cake

Cream 1 cup sugar with $\frac{1}{2}$ cup butter
Add 2 eggs, beaten, $\frac{1}{2}$ cup milk and 1 level
teaspoon soda. Sift together 2 cups
flour, $\frac{1}{2}$ teaspoon baking powder and add
alternately with milk. Mix 1 cup hot
water, $\frac{1}{2}$ cup cocoa, 1 teaspoon vanilla
and add to cake mixture.

Marion Durnin

Plantation Marble Cake

2 c. sifted flour	2/3 c. milk
2 t. B. P.	$\frac{1}{2}$ t. cloves
1 t. cinnamon molasses	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ t. nutmeg
1 c. sugar	3 T. molasses
2 eggs well beaten	

Sift flour and measure. Add baking
powder and salt, and sift together three
times. Cream butter thoroughly, add
sugar gradually and cream together until
light and fluffy. Add eggs, then flour,
alternately with milk, small amount at a
time. Beat after each addition until smooth.
Divide batter into two parts. To one part
add spice and molasses. Put by tablespoons
into greased loaf pans - 8x4x3 - alternate
light and dark mixture. Bake in a moderate
oven one hour and fifteen minutes. Spread
with butter frosting.

Adele Flanagan

Chocolate Forsted Devil's Food Cake

2 c. flour sifted 3 egg yolks beaten
2 t. B. P. 1/2 t. soda
2 sq. unsweetened melted chocolate
1/2 c. butter 1 1/2 c. milk
1 c. sugar 1 t. vanilla
2 egg whites stiffly beaten

Sift flour once, measure and add baking powder and soda and sift together three times. Cream butter thoroughly and add sugar gradually. Cream together until light and fluffy. Add egg yolks, then chocolate. Blend. Add flour alternately with milk, a small amount at a time, beating after each addition. Add vanilla and fold in egg whites. Bake in a greased 9 inch layer pan in a moderate oven for 30 minutes.

Rita Kano

Gold Cake

2 c. flour 2 t. B. P.
1/2 c. butter 1 c. sugar
2 egg yolks 1 c. milk
1 t. vanilla Sift flour and baking powder 3 times. Cream butter and add sugar to this mixture. Add well beaten egg yolks. Stir in alternately the dry ingredients and milk. Add

Surprise Cake Frosting

1 cake cream cheese 2 c. conf. sugar
 $\frac{1}{2}$ t. grated nutmeg

Mix thoroughly and ice the cake while it is hot.

Rita Marie Mc Donough

Devil's Food Cake

$\frac{1}{2}$ c. butter	4 t. B. P.
2 c. sugar	$\frac{1}{2}$ t. salt
4 eggs	4 sq. bitter chocolate
1 c. milk	2 $\frac{1}{2}$ c. pastry flour
1 t. vanilla	

Cream the shortening and add sugar gradually and then egg yolks that have been beaten until thick and lemon colored. Mix and sift the dry ingredients, flour, baking powder, and salt and add alternately with milk. Lastly add the egg whites, beaten until stiff, melted chocolate, and vanilla. Bake for 45 minutes in a moderate oven

Emily Yilsik

Sour Milk Chocolate Cake

1/3 c. butter	1 c. sugar
1 egg	1 t. vanilla
1 c. sour milk	1 t. soda dissolved
2 c. cake flour	in milk
1/3 c. cocoa	

Minnie Powell

Angel Cake

1 c sugar
1 1/3 c. flour
1/2 t. cream of tartar
3 t. baking powder
salt - essence
2/3 c scalded milk
whites of three eggs

Mix and sift dry ingredients four times. Add milk slowly while hot. Continue beating. Add vanilla and beaten whites of eggs. Bake 45 minutes in a slow oven

Howard Durgy

Sour milk Chocolate Cake

2 c. sifted pastry flour 1 c. sugar
1 t. Baking soda 2 eggs well beaten
 $\frac{1}{2}$ t. salt 2 sq. unsweetened
 $\frac{1}{2}$ c. butter chocolate
1 c. sour milk 1 t. vanilla

Sift flour once, measure, add baking soda and salt and sift together three times. Work butter with spoon until creamy. Add sugar gradually, beating after each addition. Add eggs and chocolate. Add flour alternately with milk. Add vanilla. Turn into greased loaf pan 6x10 inches. Bake in a moderate oven 325o. for 60 minutes.

Margaret Fustello

Chocolate Fudge Cake

3 egg yolks beaten $\frac{1}{2}$ c. oil or butter
1 $\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. sour cream
4 sq. melted choc. 1 $\frac{2}{3}$ c. flour
 $\frac{1}{2}$ c. hot water 1 t. B. P.
1 t. Vanilla $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt 3 egg whites stiff

Add sugar to well beaten eggs. Add vanilla, combine chocolate with hot water-cool slightly and add to egg and sugar mixture. Resift with baking powder, soda, salt, and add to the chocolate mixture alternately with combined milk and oil. Fold in egg whites. Bake in layers in a moderate oven for 25 min. If sweet milk cake is prepared use it with 2 t. B. P. and $\frac{1}{8}$ t. of soda. Ice with fudge frosting. Rose Palermo.

Prize Winning Chocolate Cake

1½ c. sugar	2/3 c. butter
1½ c. milk	1 t. vanilla
2 c. cocoa - cooked in ½ quantity of milk	
1 t. soda	2 scant cups flour
3 eggs	

Louise Camp

Orange Cake

2/3 c. shortening	3 eggs
1½ c. sugar	3 c. flour
3 t. baking powd.	1 t. salt
1 c. orange juice	½ c. water

Louise-Camp

Sour Milk Chocolate Cake

1 c. sugar	1 c. sour milk
1½ c. flour	3 T. shortening
1 t. soda	2 sq. chocolate
1 t. baking pow.	1 egg
½ t. salt	1 t. vanilla

Sift dry ingredients, add sugar and mix well. Add sour milk and yolk of egg. Lastly add chocolate and shortening melted together.

Margaret Peterson

Frosting

2 T. butter
3 T. cocoa
1 t. vanilla
 $1\frac{1}{2}$ c. powdered sugar
 $2\frac{1}{2}$ T. coffee

Minnie Powell

Chocolate Frosting

1 c. sugar
 $\frac{1}{2}$ c. cocoa
butter size of walnut
 $\frac{3}{4}$ c. milk or cream
Boil until a soft ball is formed
when dropped in cold water. Cool and
spread.

Alice Burke

Simple Carmel Frosting

2. c. brown sugar
1 c. thin cream or milk
1 T. butter
 $\frac{1}{2}$ t. vanilla

Mix all the ingredients, except
the vanilla and boil without stirring
until a soft ball is formed when a little
of the mixture is dropped in cold water.
Remove from the stove, add vanilla and
beat with a spoon until creamy enough to
spread.

All- round Chocolate Frosting

4 t. butter 3 c. sifted conf. sugar
3 t. vanilla $\frac{1}{2}$ t. salt
3 sq. unsweetened melted chocolate
4 T. hot milk

Cream butter, add part of sugar gradually, blend after each addition. Add vanilla, salt, chocolate and mix well. Add remaining sugar alternately with milk, until of right consistency to spread. Beat after addition until smooth. Make enough frosting to cover top and sides of two 9 inch layers or 3 dozen cup cakes.

Rita Kane

Cream Icing

Mix 2 c. conf. sugar.
 $\frac{1}{2}$ t. cinnamon
 $\frac{1}{8}$ t. salt - combine with -
2 T. butter. Beat until creamy.
Add 2 T. prune juice .
1 T. lemon juice .
Beat until creamy. .

Louise Camp

Mint Frosting

A good and quick made topping is this - Cream together 2 T. butter with $\frac{1}{2}$ c. conf. sugar. Add 2 T. milk. Beat until fluffy. Add a few drops of pepper-

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mint and enough vegetable coloring for
a pale green tint.

Frances Murphy

Chocolate Fudge

1 c. brown sugar . t. vanilla
1 c. white sugar $\frac{1}{2}$ c. nuts
3 T. cocoa 1 c. milk

Mix sugar and milk and cook until it
forms a soft ball when tested in water.
Remove from stove and beat until creamy.
Add vanilla and nuts. Turn in pan, cool,
and cut in squares.

Betty Clark

Welsh Taffy

1 lb. brown sugar 1 c. boiling water
12 drops anise

Pour boiling water over sugar and
let simmer for about 15 minutes without
stirring. Test a few drops in cold water.
When a soft ball forms pour the liquid on
a buttered griddle and scatter either a-
nise or oil of peppermint on it. When
cool pull and cut

Mrs. M. L. Slater.

French Chocolates

1 can condensed milk
 $\frac{1}{2}$ lb. unsweetened chocolate
coconut- chopped nuts - chocolate shot.

Melt chocolate with condensed milk in the top of a double boiler. When chocolate is melted stir for a few minutes. The mixture should reach a consistency where it can be rolled. Cool and roll in coconut, nuts and chocolate shots. Keep your hands cool.

Louise Henry

Old Fashioned Butter Scotch

Boil together until it will brittle-

1 c. sugar

$\frac{1}{4}$ c. molasses

$\frac{1}{2}$ c. butter

2T boiling water

1 T. vinegar

Pour on a buttered dish and before it hardens mark in squares.

Katherine Hatch

Penuchi

2 c. brown sugar $\frac{1}{2}$ c. milk

1 c. white sugar $\frac{1}{2}$ c. nuts

butter the size of a walnut

2 T. marshmellow

Cook the above ingredients, stirring constantly, until they form a soft ball when tested in cold water. Pour in buttered dish, cool and cut in squares.

Grace Comstock

Foolproof Fudge

2 sq. Baker's Premium # 1 Chocolate
 2 c. cold water 2 c. sugar
 2/3 c milk 2 T. butter
 1 t. vanilla 2 T. corn syrup

Place the cut up chocolate and cold water in a smooth pan. Stir over a low fire until chocolate is melted. Remove from fire and stir until smooth. Stir in sugar gradually and add milk and corn syrup. Cook about 10 minutes to soft ball stage (230 °) Cook 5 minutes and pour over cut marshmallows, if desired.

Lillian Broch

Maple Creams

1 c. maple sugar 1/2 c. cream
 lump butter.

Boil until it brittles in cold water. Let stand until cool, then beat to a cream. Put in buttered tins and cut in squares.

Nut Butter Scotch

Boil 1c. sugar. 3 c. butter, 1 c. molasses until it snaps when dropped in cold water. Stir in a cup of finely chopped pecan nuts. Spread thinly in pans and mark in squares. Cap each square with a half pecan nut.

Caramel squares

 $\frac{1}{2}$ c. butter

1 c. sugar - mix well and add

2 beaten eggs

 $\frac{1}{2}$ t. vanilla

sift - $1\frac{1}{2}$ c. flour, $\frac{1}{2}$ t. salt 1 t. baking powder. Add to the first mixture. Cut up about 12 dates and add. Spread on pan $\frac{1}{2}$ inch thick and sprinkle with chopped nuts.

Beat one egg white and add 1 cup light brown sugar and a few drops of vanilla - also a very little salt.

Spread over top and bake about $\frac{1}{2}$ hour at 325 o.

Gladys L. Gage

Coconut Carmels

1 c. disiccated coconut

1 c. milk

2 T. glycese

1 c. cream

1 lb. brown sugar

1 t. rose extract

 $\frac{1}{2}$ c. shortening $\frac{1}{2}$ t. salt

1 t. almond extract

Soak coconut in milk for 20 minutes, then put in a sauce pan with sugar, glucose salt and $\frac{1}{3}$ of the shortening. Add second third when it forms a heavy thread, and third third of shortening, cream and extracts, when it again reaches 230 o. when it reaches hard ball stage 250 o. turn into buttered tin. Cut when half cold.

When all are out wrap each caramel in waxed paper.

Roasted Nuts

This is the best way to salt nuts, peacans- walnuts- filberts- and brazil nuts. Crack nuts, scald the meats and drain. Rub coating off, Pour enough mazola oil in a good sized baking pan to cover the bottom. Sprinkle in dust meats, dust with salt and roast in a hot oven 375 o. turn occasionally. Roast for about 20 minutes, drain on crumpled paper and suat with salt.

Coconut Macaroons

$\frac{1}{2}$ c. condensed milk
2 c. coconut

Mix ingredients, drop from a spoon on a buttered sheet and bake in a hot oven.

Irene Mc Millan

Sour Cream Cookies

1 c. brown sugar	2 c. pastry flour
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. nutmeg or cinnam

1 egg beaten 1/2 c. sour cream
1/2 t. salt 1/2 t. soda
1 c. chopped nuts 2 t. B. P.

Cream shortening and sugar together add beaten egg and nuts. Sift dry ingredients and add to mixture alternately with sour cream. Mix well and drop by spoonfuls on greased baking sheets. Bake in a hot oven for about 15 minutes.

Brown sugar should be packed tightly into the cup when measuring.

Ella Quitt

Raisin Oatmeal Cookies

1 c. sugar	1 c. butter	2 eggs
$\frac{1}{2}$ c. milk	2 c. flour	$1\frac{1}{2}$ c. raisins
2 c. rolled oats		2 t. B. P.
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ t. soda	$1\frac{1}{2}$ t. lemon
		extract

Plunge raisins in water. Drain. Cream shortening and sugar. Add egg and milk. Add oats. Beat well. Add flour baking powder, salt, soda. Add extract. Drop on a sheet and bake 12 minutes in a moderate oven.

French Meringues

3 egg whites 6 T. conf sugar
Beat egg whites until very hard.
add sugar and mix well. Drop by tablespoons

on oil paper. Bake in very slow oven until brown.

Madeline Beigneux

Date Cookies

1 c. fat	2 T. cream
2 c. brown sugar	2 t. cinnamon
2 eggs	1 t. cloves
1 t. nutmeg	1/3 t. salt
vanilla	1 c. chopped dates
2 c. flour	1 1/2 t. soda

Drop from teaspoons. Bake on a sheet.

Howard Durgy

Chocolate Cookies

1 c. brown sugar	1 1/2 c. bread flour
1/2 c. melted butter	1/2 t. soda
1 egg	1/2 t. vanilla
1/2 c. milk	2 sq. melted chocolate
1 c. chopped nut meats	

Drop on a greased pan - bake - and cover with icing.

Icing

2 c. conf sugar	3 T. cocoa
hot milk to moisten	2 large T. butter
	melted

Boil well and spread on cookies.

Miss Kingman

Brownies

1 egg 2 c. soft crumbs
 1 c. melted butter $\frac{1}{2}$ t. salt
 $1\frac{1}{2}$ c. brown sugar $\frac{1}{2}$ t. B. P.
 2 sq. chocolate 2 T. water
 $\frac{1}{2}$ cup fine dry bread crumbs
 $\frac{1}{3}$ cup nuts cut fine.

Beat egg slightly, stir in melted butter and sugar. Add water, beat $\frac{1}{2}$ minute. Mix crumbs, salt, baking powder; and nuts, and stir with egg mixture. Bake in greased cake pan in moderate oven. 325 o. for 25 to 30 minutes. Cook and cut in squares.

Claribel M. Durfee

Brownies

2 eggs $\frac{3}{4}$ c. flour
 1 c. sugar 1 c. chopped walnuts
 $\frac{1}{2}$ c. butter vanilla
 2 squares chocolate

Cream sugar, eggs together, and beat. Add melted chocolate and butter. Sift flour and add walnuts. Lastly vanilla.

Mariel E. Dibble

Orange Almon Ice Box Cookies

$\frac{1}{2}$ c. butter $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ c. butter substitute 2 T. orange juice
 $\frac{1}{2}$ c. light brown sugar $\frac{1}{2}$ c. white sugar
 1 T. ...

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1 T. grated orange rind 1 egg
 2 1/3 cups flour
 1/2 c. blanched almonds cut in strips
 Cream shortening - add sugar gradually and cream well. Add beaten egg. Sift flour once before measuring. Sift flour and soda together and add to creamed mixture. Add grated orange rind and juice. Stir in almonds. Shape into roll. Let stand in ice box until firm - 24 hours if possible. Slice as thin as possible and bake on a cookie sheet - 12 to 15 minutes in a moderately hot oven. Makes five dozen cookies.

Bertha Hart

Coconut cakelets

1/2 c. butter 1 1/2 c. flour
 1 c. sugar 1/2 c. milk
 2 eggs 1 c. coconut
 1 t. baking powder

Cream butter and sugar together. Add yolk of eggs beaten until thick. Mix and sift baking powder with flour and add alternately with milk. Add shredded coconut and carefully fold in stiffly beaten egg whites. Drop from teaspoon on a buttered baking sheet, spacing an inch apart. Bake in a moderate oven 350 o. for 12 or 15 minutes. Remove from baking sheet and frost if desired.

Ice Box Cookies

Sprits Cookies

$\frac{1}{2}$ lb. butter washed well in cold water
 1 ounce sweet almonds blanched and a few
 drops of almond extract..

1 egg 1 t. B. P.

2 c. flour 1 small c. sugar

Mix butter sugar, flour, baking powder, chopped almonds, extract, with slightly beaten eggs. Keep mixture cool. Put through fancy cookie former - using star pattern. Cut in small rings and s shapes. Bake in a moderate oven until a light tinting of tan is seen.

Marie Scollin

Brownies

1 c. sugar . vanilla

$\frac{1}{2}$ c. melted butter $\frac{2}{3}$ c. flour

1 egg unbeaten $\frac{1}{2}$ c. walnut meats cut

2 sq. unsweetened chocolate melted.

Mix ingredients in order given. Line a 7 inch square pan with paraffine paper. Spread mixture evenly in pan and bake in a slow oven. As soon as taken from oven turn from pan, remove paper, and cut cake in strips using a sharp knife. If these directions are not followed properly paper will cling to cake. and it will be impossible to cut in pieces.

Ruth A. Haas

Ice Box Cookies

1 c. brown sugar	$\frac{1}{2}$ t. soda
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ t. salt
1 egg beaten	$\frac{1}{2}$ c. chopped nuts
$\frac{1}{2}$ t. vanilla	1 $\frac{1}{2}$ c flour

Cream butter and sugar, add egg, nuts vanilla and dry ingredients - that have been sifted together once. Form in a roll. Wrap in wax paper and place in ice box overnight. Cut in slices and bake.

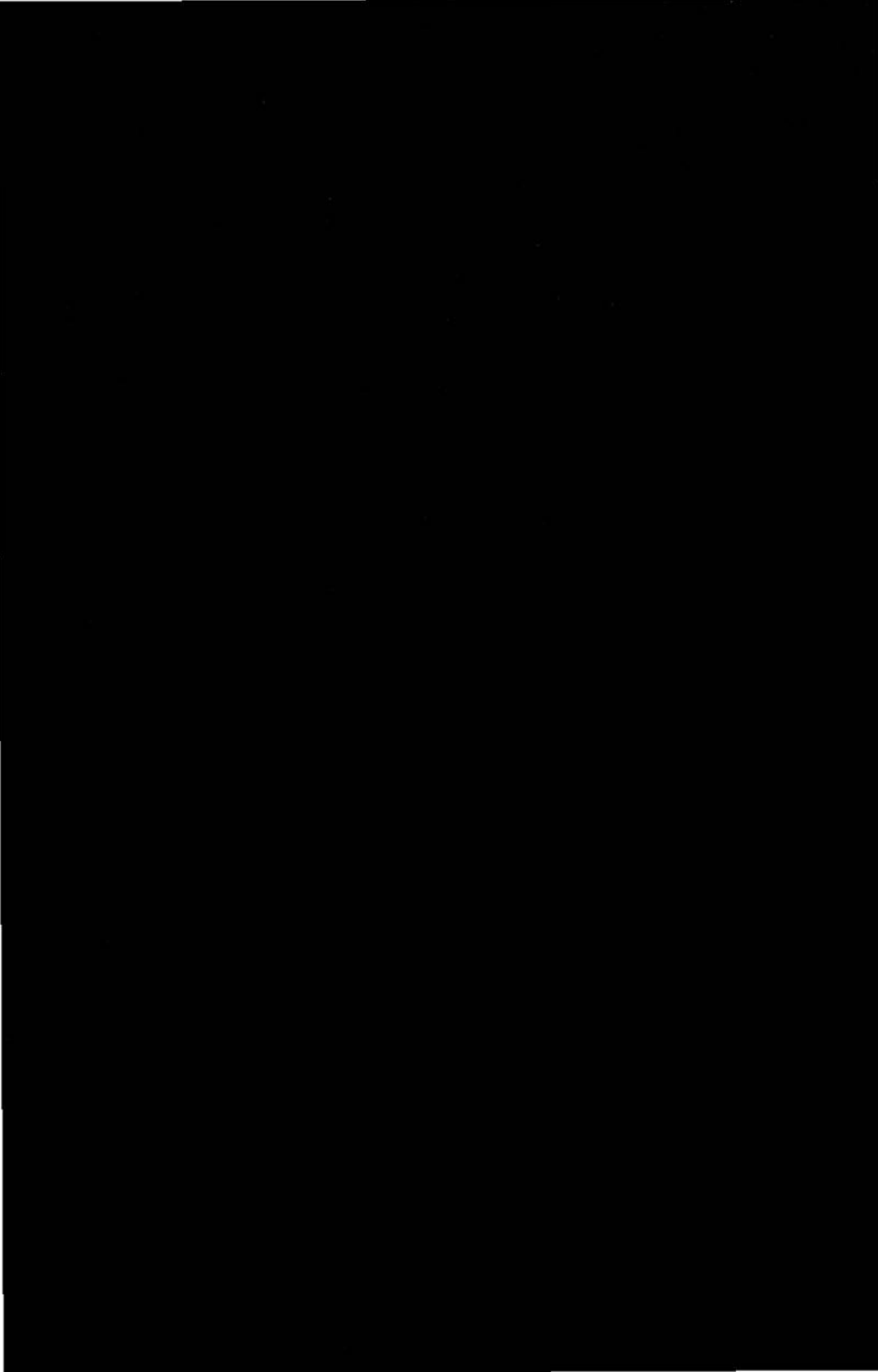
Lobster Newburg

2 T. butter	1/3 c. milk
1 T. flour	2 c. cooked lobster
$\frac{1}{2}$ t. salt	cut in pieces
few grains cayenne	1 T. sherry flavoring
2/3 c cream	
2 egg yolks	

Melt butter. Add flour, salt and cayenne and mixwell. Add cream and milk slowly and bring to the boiling point, stirring to keep mixture smooth. Add lobster and heat thoroughly. Just before serving add beaten egg yolks and flavoring. Serve on toast or in patty shells. Garnish with parsley.

The easiest and best lobster to use is 1 package of Birdseye Frosted Lobster. (In Danbury get at Shanleys's)

K. Augusta Sutton



Salmon Circle Loaf

Fill it with buttered peas and surround with baby beets. The recipe for Salmon Circle Loaf - flake 2 cups (1 pound) of canned salmon. Remove bones. Combine with $1\frac{1}{2}$ cups cooked tomatoes. $1\frac{1}{2}$ cups stale bread crumbs, 2 tablespoons melted butter and 1 egg well beaten, 1 tablespoon lemon juice, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Mix lightly. Pour into well oiled circular mold. Bake in a hot oven 425o. about 20 minutes. Turn out on a round platter, fill center with peas and surround with tiny whole buttered beets. Serve with Hollandise Sauce . Serves 6.

Marian G. Newton

Fish Pie

$1\frac{1}{2}$ c. of any cooked fish
2 Tablespoons chopped onion
pint of milk
2 tablespoon sifted flour
3 eggs 4-6 potatoes
butter, salt, pepper - grated cheese
worcestershire sauce

cut up fish and place in deep dish with small pieces of butter. Fry onion and then place over fish. Sprinkle over this some worcestershire sauce. Make a cream sauce. Boil eggs hard; cut in small pieces add to cream sauce and pour all over fish. Over this place a layer of mashed potatoes, an inch thick, sprinkle grated cheese on top. Put in hot oven and

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If fresh fish can not be used, canned tuna may be substituted.

Tuna Chârtreuse •

7 ounce can of white tuna
1 T. butter
 $\frac{1}{2}$ c. water or milk
 $\frac{1}{2}$ c. hot boiled rice without salt
 $\frac{1}{3}$ teaspoon pepper
1 egg yolk

Cook tuna (without oil), butter and water or milk for $\frac{1}{2}$ hour. Add rice and pepper and cook 20 minutes. Add beaten egg yolk and stir until thick. Serve on hot crackers or hot buttered toast.

Margaret Mc Carthy

Waffles

2 c. flour
2 c. milk
3 t. B. P.
4 tablespoon melted butter
2 eggs- whites and yolks beaten separately
1 t. salt

Sift baking powder, flour and salt into mixing bowl. Beat egg yolks well. Add milk and beat. Add to flour slowly. Beat

until perfectly smooth. Add melted butter and fold in stiffly beaten egg whites.

Hazel D. Tobias

Cocomalt Waffles

1½ c sifted flour	6 T. cocomalt
½ t. salt	3 t. B. P.
1 c. milk	3 eggs
½ t. mixed spices	4 T. shortening
¼ t. to ½ c raisins	

Sift dry ingredients together. Cocomalt is added to flour. Beat egg yolks and add to milk. Combine the two mixtures and beat until smooth. Add melted shortening, fold in stiffly beaten egg whites. pour onto hot waffle iron and bake about three minutes.

French Toast

1 egg	½ t. salt
½ c. milk	3 slices bread

Beat egg only sufficiently to combine yolk and white. stir in milk and salt. Dip slices of bread in mixture and fry in deep, hot, fat.

Waffles

1 $\frac{1}{2}$ c. flour	1 c. milk
2 t. B. P.	2 T. melted short-
2 eggs	ening
$\frac{1}{2}$ t. salt	

Sift together flour, salt and baking powder. Beat the egg yolks. Pour the milk into them and add the melted shortening. Stir this into the dry ingredients, then fold in the egg whites, beaten stiffly. Beat the mixture with a spoon until full of bubbles.

May Sherwood

Waffles

1 pint flour	1 pint milk
2 t. B. P.	2 eggs beaten separate
$\frac{1}{2}$ t. salt	2 T. butter

Sift dry ingredients together, add milk and well beaten yolks, then melted butter. Fold in stiffly beaten egg whites.

Iveagh Munro

Waffles

1 egg	$\frac{1}{2}$ t. salt
1 c. milk	1 t. B. P.
1 c. flour	1 T. melted butter

Break and beat egg. Add milk, and all other ingredients. Beat all except melted butter and add this last.

Phoebe M. Harrison

Pear Jam

3 pounds pears
1 orange
2 pounds sugar

peel the pears and cut them into small pieces. Also cut the orange. Place pears, orange and sugar in kettle and cook until thick.

Dorothy Riordan

Quince - Crabapple - Cranberry Jelly

" quarts quince
2 quarts crabapple
1 quart cranberries

Cut the fruit in small pieces. Place in a pan and just cover with water. Cook together slowly until soft. Drain overnight on jelly bag. Boil about 20 minutes and then add a cup of sugar for every cup of fruit. Allow to boil until it forms a syrup when dropped in cold water. Skim and pour in jelly jars. Cover with wax when cold.

Strawberry and Rhubarb Jam

1 quart rhubarb - cut in small pieces
2 quarts strawberries
6 cups sugar

Let stand overnight. In the morning boil - until it jells. pour in jars. Cover with wa

Meat Loaf

4 lb. beef, fresh pork and veal - ground
 2 or 3 stalks of celery chopped
 1 chopped onion skightly browned in butter
 3 slices of bread which have been moist-
 ened in water
 3 eggs unbeaten
 2 t. wet mustard
 juice and rind of 1 lemon
 a few grating of nutmeg; salt and pepper.
 Mix and pat into a loaf. Brown butter
 in frying pan, and brown meat loaf on
 both sides before baking in oven.

Mrs Beatrice G. Schulz

Stuffed Frankfurters

8 frankfurters 4 T. water
 1 c. soft bread crumbs, packed solid
 1 T. grated onion 1/8 t. poultry seasoning
 sprinkle salt 8 strips bacon
 1 t. melted butter
 preparation time 20 minutes- plus boil-
 ing time.

Wipe frankfurters with a damp cloth.
 Split lengthwise, leaving one side attached.
 Make a dressing by mixing the crumbs, water
 onion, seasonings, and melted butter.
 Spread evenly upon the frankfurters. Close
 the side, wrap a strip of bacon around
 and pin to each end with a toothpick.
 Place upon broiler rack, under a medium
 flame for about 10 minutes. turn frequently.

Florence F. Marcktell

Broiled Steak .

Build a hot fire out of coals over a large flat stone so that the fire entirely covers the stone. Keep it burning for at least 1 hour so that the entire stone becomes sizzling hot. .

Brush away the ashes - making the rock surface clean. The steak should be sliced thick. Give sufficient time before turning so that the surface is a rich brown. Salt to taste.

It will be found that this method keeps the juices in the meat. Serve out of door immediately after taking from the stone surface.

This method combined with the outdoor feature makes a most appetizing viand.

Grant E. Finch

Baked Virginia Ham

Slice of ham $1\frac{1}{2}$ inches thick
Rub on each side with dry mustard.
Rub on each side with brown sugar.
Let stand for at least $\frac{1}{2}$ day.
Cover with milk and bake two hours or more. Canned milk may be used.

Ruth Villa Franca

Hungarian Goulash

Hungarian Goulash

2 lbs lean veal
 2 c. flour 2 T. drippings
 1 T. paprika $\frac{1}{2}$ t. salt
 1 small onion 1 c. hot water
 1 small kernel garlic

Cut veal into small pieces and roll the pieces in flour - pressing in as much flour as possible. Put pan on fire and add 2 T. of drippings. When fat is hot put veal in and add salt and paprika. Stir around until thoroughly browned, then add one cup hot water and one small onion which has been cut up fine, and one small kernel of garlic. Cover the saucepan with a lid and allow to cook very slowly until tender, about 45 minutes. No more water may be added as one cup gives sufficient gravy. The gravy will color and thicken as it cooks

Kabobs

8 green peeled sticks of sweet tasteless wood

1 knife - 2 slices bacon - 1 board
 2 onions salt $1\frac{1}{2}$ lbs beefsteak

Cut beef into 1 inch, $\frac{1}{2}$ inch thick cubes. Peel and slice onions. Cut bacon into squares. Thread the pieces of sticks, pushing them close together. Quickly sear close to the hot coals. then separate and cook more slowly until well done. Salt to taste. Slices of apple and carrot may be used also. An outdoor favorite,

Margaret Cobban

Chicken A La King

2 c. cold diced chicken	1 green pepper
1 onion	3 or 4 mushrooms
3 T. butter	2 T. flour
1½ c. milk	½ c. cream
2 egg yolks	3 T. chopped pimento

Cook the shredded green pepper and mushrooms in the 3 tablespoons butter for 5 minutes. Add the grated onion, flour, milk, salt, and paprika to taste. Add the chicken, pimento and bring to the boiling point. Add the cream with the eggs into it. Cook about 5 minutes. Serve on toast. About 8 servings.

Anne Kolesar

Stuffed Steak

2 c. boiled rice	2 T. parsley
1½ lbs round or flank steak	
1 t. onion juice	paprika

Combine the rice and seasonings. Pound steak until thin. Sprinkle with salt. Spread with a layer of rice ½ inch thick. Roll and shape. Place in a deep oven dish. Add enough hot water to come up ½ inch on pan. Cover. Cook in moderate oven. Remove cover to brown. Thicken the stock to serve as gravy. Oven — 350°. Serves 6.

Ham and Apple Casserole

Select a slice of ham 1 inch thick and rub well with brown sugar and cloves. Cover well with tart apples cut in quarters. Sprinkle with brown sugar and dot with butter. Cover with boiling water and bake until tender. .

Clara Paola

Rice and Liver

2 c. cooked rice celery salt or $\frac{1}{2}$ c. celery
1 lb. liver 2 eggs salt and pepper

Put liver through the food chopper. Cut celery fine. Combine all ingredients. Bake in a greased oven dish set in a pan of hot water. Serve hot or cold.

Hamburg Roast.

1 lb. hamburg steak 2 slices bread
6 large onions
potatoes sufficient for serving

Soak bread in milk and mix with steak. Make into balls convenient for serving. Arrange in a roaster and cut onions in small pieces over the meat balls. Arrange the potatoes around the meat and add water to make a gravy - about 2 cups. Sprinkle well with salt and pepper. Bake in a hot oven.

Ruth M. Hine

Broiled Squab

Cut the birds down through the center of the back and flatten them out. Place on a greased broiler, flesh side up, sear quickly and then cook more slowly for 15 or 20 minutes, seasoning with salt and pepper when partly cooked. Turn and brown on the skin side. Dot with butter and serve on toast.

Lulu B. Klein

Chicken Stuffing

1½ c. finely chopped stale bread
1 c. diced celery ½ c. chopped onion
1 c. chopped chestnuts, which have been
boiled and peeled.
salt - paprika 2 T. butter

These quantities are for chicken. Use double or treble for turkey - according to size.

Place in a large bowl the finely broken stale bread and pour over it just enough boiling water to make the bread adhere in a dry dough. Then place some butter in a fryingpan and when hot add diced celery and chopped onion and fry together until slightly browned. Add to bread. When chestnuts are in season - split shells of ½ pound and boil for 20 minutes. Remove one at a time from the pan and peel. They should remain boiling until the last one is taken out. Cut in small pieces and mix with other ingredient add salt and paprika and mix well.

Watermelon Pickle

Wash the melon rind discarding all pink pulp. Cut in small pieces and soak over night in cold salted water. 2 lbs. of salt to 1 quart of water.

Drain, cook in fresh water until tender. Add rind to boiling syrup and cook until fruit is tender and translucent. Pour into sterilized jars, fill to over flowing with syrup. Seal and cool.

Syrup

Boil 2 lbs sugar until 1 pint each of the water and cedar vinegar for 5 minutes. Tir one thinly sliced lemon 2 tablespoons broken stick cinnamon, 2 teaspoon each - cloves and allspice berries in a piece of cheese cloth. Cook as above. - remove spice bag and bottle.

Natalie Frisbie

Pepper Relish

1 dozen red peppers
1 " " green peppers
15 medium sized onions

Remove ass stems and seeds and put through grinder. Pour boiling water on and let stand 10 minutes. Add three cups vinegar and $1\frac{1}{2}$ cups sugar. Boil 15 minutes. Seal in jars.

Lemon Meringue Pie

crust - $1\frac{1}{2}$ c. pastry flour
 $\frac{1}{2}$ t. salt - mix and cut in with -
 $\frac{1}{2}$ c. lard - mix all this with cold water.

lemon filling 1 c. sugar
3 T. corn starch
2 T. flour 1 T. butter
 $\frac{1}{2}$ t. salt 6 T. lemon juice
3 eggs rind of 1 lemon - grated
Mix corn starch, flour and salt and
 $\frac{1}{2}$ of the sugar in a double boiler. Add
boiling water stirring constantly. Cook
until clear. Mix in a bowl the other $\frac{1}{2}$
of the sugar, yolks of eggs and lemon
juice, butter. Add this mixture to the
double boiler and cook 2 minutes. Pour
in browned crust and add meringue

meringue - egg whites beaten stiffly
with 2 Tablespoons of conf. sugar to each
egg white.

Bake in a slow oven - 320 ° for ab-
out 20 minutes.

Mary A. Mc Kone

Lemon Pie

Rind of 2 lemons. Mix with $1\frac{1}{2}$ c. of
sugar, 2 heaping tablespoons unsifted
flour or cornstarch. Stir well. Add
yolks of 3 well beaten eggs. Beat all well.

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Add juice of lemons - 2 cups water-
butter the size of a walnut. Cook until
thick. When cold add to pie crust. Put
in oven till slightly brown. Remove-
add egg whites, which have been beaten
dry and sweetened to taste. Return to oven
to brown.

Lima - Gene Stolle

Chocolate Cream Pie

2 squares chocolate	2 egg whites
$\frac{1}{2}$ c. cornstarch	$\frac{1}{2}$ c. sugar
1 t. butter	3 egg yolks
1 pint milk	$\frac{1}{2}$ t. salt
1 T. vanilla	

Melt chocolate, add sugar, corn-
starch, egg yolks, salt, butter and milk.
Cook in double boiler until thick, stir-
ring constantly - flavor with vanilla.
Pour in a baked pie shell and cover with
meringue and brown in oven.

Cream Pie

$\frac{1}{3}$ c. butter	$\frac{1}{2}$ c. milk
1 c. sugar	$\frac{1}{2}$ c. flour
2 eggs	$\frac{1}{2}$ t. salt
$2\frac{1}{2}$ t. baking powder	

Cream the butter, add sugar gradually
and eggs well beaten. Mix and sift flour
and baking powder, add alternately with
milk to the first mixture. Bake in round
layer cake pans. Put cream filling between
layers and sprinkle with powdered sugar.

Cream Filling

7/8 c. sugar 1/3 c. flour
1/3 t/ salt 2 eggs
2 c. scalded milk 1 t. vanilla
 . Mix dry ingredients, add eggs
slightly beaten, pour on scalded milk.
Cook 15 minutes in double boiler, stir-
ing until thickened, afterwards occasion-
ally. Cool and flavor.

Madeline Cuny

Butterscotch Pie

1 pint milk in double boiler
1 c. brown sugar - dark
2 egg yolks
2 tablespoons cornstarch
 Cook until thick. Add 1 T. butter
put in a pie crust which has already
been baked. Use the two egg whites for
the meringue.

Try it. It's de-li-cious.

Helen F. Hathaway

Pumpkin Pie

1 c. stewed pumpkin	$\frac{1}{2}$ t. ginger
1 c. dark brown sugar	1 t. cinnamom
3 T. flour	1 t. salt
2 c. scalded milk	.

Place the pumpkin in a mixing bowl. Add the sugar which has been blended with the flour, spices and salt. Mix thoroughly and gradually add the scalded milk, stirring constantly. Paste in a pastry lined pie tin. Bake in a hot oven for 10 minutes then reduce the oven and continue baking until firm. Sprinkle granulated sugar over the top of the pie crust just before it begins to thicken to make a tempting brown finish. This recipe makes a filling for 1 large and 2 small pies.

Arliss B. Sutherland

Snow Pudding

$\frac{1}{4}$ box gelatine	or 1 T. granulated Gelat.
$\frac{1}{2}$ c. cold water	1 c. boiling water
1 c. sugar	$\frac{1}{4}$ c. lemon juice

whites of three eggs

• Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice. Strain and set aside in a cool place. Stir occasionally. When quite thick beat with a wire spoon or whisk until frothy. Add whites of eggs beaten stiff. Continue beating until stiff enough to hold its

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shape. Mold or pile by spoonfulls on glass dish. Serve cold with boiled custard. A very attractive dish may be prepared by coloring half the mixture with red.

Helen Belmont

Apple Tapioca

$\frac{3}{4}$ c pearle or $\frac{1}{2}$ c quick cooking tapioca
cold water $2\frac{1}{2}$ c. boiling water
7 sour apples $\frac{1}{8}$ t. salt
 $\frac{1}{2}$ c. sugar

Soak pearly tapioca an hour in cold water to cover. Drain. Add tapioca to boiling water and salt. Cook in double boiler until transparent.

Core and pare apples and arrange in buttered baking dish. Fill the centers with sugar. Pour over tapioca and bake in a moderate oven until apples are soft. Serve with sugar and whipped cream.

Mary Helen Moody

Maple Tapioca

4 T. minute tapioca 3 T. corn meal
1 quart milk $\frac{1}{2}$ c. maple syrup
2 T. butter- 1 egg - $\frac{1}{2}$ t. salt

Stir tapioca and meal into scalded milk and cook until clear. Remove from fire and add other ingredients, the egg slightly beaten. Pour into pudding dish

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and pour over it $\frac{1}{2}$ cup thin cream.
Bake without stirring for one hour.
Serve warm without or without cream.
and maple sugar.

Ralph Jenkins

Baked Berry Pudding

1 T. butter	$1\frac{1}{2}$ c. flour
1 T. sugar	2 t. baking powder
1 egg	1 c. milk
2 c. berries	

Bake about three quarters of an hour
t

Sauce

$1\frac{1}{2}$ c. powdered sugar
1 c. butter Mix well and add white of
1 egg beaten.
Flavoring

. Clara A. Ruffles

Brown Tapioca Pudding

1 c. boiling water
3 heaping tablespoons of tapioca
pinch salt- cook the above ingredients
clear. Then add-
1 c. chopped dates of figs
1 c. brown sugar
 $\frac{1}{2}$ t. maple -
Cook about 19 minutes and serve with
whipped cream. Barbara Cattermole

Overnight Salad

2 c. diced pineapple
 1 #2½ can white cherries, seeded and
 cut in half
 25 marshmallows, quartered
 Drain fruit well.

Dressing

juice of 1 lemon yolk of 4 eggs - beaten
 1 t. flour beaten
 1/8 t. salt

Cook in double boiler until thick and spongy. Cool. Add to the dressing 1 pint whipped cream. The cream should be added by the spoonfulls so that the dressing is smooth. Fold in the fruit and marshmallows very carefully and set in refrigerator overnight or for 24 hours.

Jesse H. Brill

Vegetable Supper Salad

1 pkg. lemon flavored gelatine
 2 c. boiling water 2 T. vinegar
 1 t. salt 1 c. chopped celery
 1 c. shredded cabbage ½ c. grated carrot
 1 green pepper chopped 1 c. chicken -
 fresh or canned-
 chopped

Dissolve prepared gelatine in boiling water. Add vinegar and salt. Place in refrigerator until mixture begins to thicken, then fold in celery, cabbage, carrot, chicken and green pepper. Turn into mold and return to re-

frigerator until ready to serve. Unmold on crisp lettuce. Serve with thin slices and cornicopias of cold meat for main course at a supper or luncheon. Any desired vegetables may be used in the recipe.

Violet - Rae Mc Quade

Tomato Relish

1 qt. canned tomatoes 2 envelopes knox
1 small onion gelatine
2 stalks celery 1 t. salt
1 T. sugar, pepper to taste.

Soak the gelatine in cold water for five minutes and then add 1 cup boiling water or if you prefer the tomato juice brought to the boiling point. After the gelatine is dissolved add the tomatoes, onion minced fine, and celery cut fine. Chill and serve on lettuce leaves. Top with mayonnaise. If you prefer, chill in individual molds.

Olive W. Hine

Frozen Fruit Salad

1 pkg. cream cheese	1½ - 2 bananas - cut
1/3 c. mayonnaise	1 c. nut meats
1 t. lemon juice	1 c. whipping cream
½ t. salt	½ c. whole seedless grapes.

Thoroughly combine the cream cheese mayonnaise, lemon juice and salt. Add fruits and nuts. Whip the cream and fold in. Place in tray and freeze 4 hours. Slice and serve on crisp lettuce. This serves 6.

French Dressing

1 t. paprika- salt 6 T. vinegar
2 t. pepper 8 T. olive oil

Place all ingredients in mason jar with rubber. Shake well. This will keep indefinitely if jar is closed tight.

Cocktail Sandwiches

Slice bread lengthwise. Take as many bananas as desired. Cream with peanut butter and mayonnaise. Spread on bread and then roll - as with jelly roll. Coat the bread with butter and bake in oven until golden brown.

Fileen Mc Inerey

Hudson Sandwiches

2 T. butter
1/2 lb. cooked meat
6 stonned olives
1 t. capers

salt and pepper
crisp lettuce leaves
12 picked shrimps
parsley

2 hard cooked eggs brown bread
 . Put through food chopper cooked
 meat, olives, capers, and yolks of eggs
 . Add butter and seasonings. Spread
 mixture on brown bread and stamp out
 with round cutter. Sprinkle surface of
 sandwiches with chopped whites of eggs.
 Dish up in circular mold or manner. Put
 lettuce in center with shrimps and a
 few sprigs of parsley. Sufficient for
 20 sandwiches.

Egg cereal Sandwiches

For each sandwich allow -
 $\frac{1}{2}$ a chopped hard boiled egg
 1 shredded sardine
 $\frac{1}{2}$ T. chow-chow and-
 mayonnaise to blend.

Washington Chowder

2 medium sized potatoes	1 c. corn
$\frac{1}{2}$ c. water	1 c. stewed tomatoes
$\frac{1}{2}$ small onion	1 c. milk
1 t. salt	1 c. cream

Slice the onion and cook with the
 potatoes in boiling, salted water.
 When tender add the tomatoes and corn
 and bring to the boiling point. Heat the
 cream and milk and add to the vegetables
 just before serving. Jeannette Briggs.

Jungle Soup

1 c. dry split green peas
3 pints boiling water
1 can bouillon
1 can tomato soup
salt and pepper to taste

Place the pods in a large pan with a lid and add 3 pints of boiling water. Bring to the boiling point and allow to simmer until the water cooks them into a paste. Be carefull not to have t them burn. Add the cans of soup and allow them ti simmer for a few minutes. Season to taste. If too thick add a little water.

Easy Cream Tomato soup

1 can tomato soup
whipped cream
1 can milk - fresh milk
croutons

Mix the tomato soup with the milk and heat to nearly the boiling point, over a low flame. Serve on cups or plates or plates sprinkling in a few croutons and top each dish with a teaspoon of whipped cream

Spaghetti, Italian Style

$\frac{1}{2}$ c. cooked spaghetti
 $\frac{1}{2}$ T. butter

- 1½ t. flour
- 1 t. salt and paprika
- 1 c. rich broth - flavored with onion-carrot
- 1 c. tomato juice
- 1 c. grated cheese

Make a sauce of the butter, flour and seasonings, broth and tomato. To the sauce add the cooked spaghetti and cheese. Lift the spaghetti with a fork and spoon to mix the ingredients thoroughly. Cover and set over hot water to become very hot.

Marie S. Green

Stuffed Noodles

- 2 eggs
- ½ c. water
- flour
- 1 lb. ground veal
- 1 lb. sausage

Beat the eggs, add water, flour until stiff enough to roll thin. Cut in 2 inch squares. Mix veal and sausage together. Put tablespoons of meat into each square and roll. Hold with tooth pick. Cook in boiling, salted water about 30 minutes - until done.

Harriet Lawler

Sweet Potatoes and Apples

2 c. sweet boiled potatoes - sliced
 1½ c. thin sliced apples

Put half of the potatoes in a buttered dish and half apples. Sprinkle with brown sugar and dot with butter. Repeat for another layer. Bake in oven 350 c. until apples are soft.

Mary Travaglin

Lima Bean Casserole

1 c. diced raw carrots 1 small onion
 1 lb diced lima beans minced
 10 strips bacon - cut in tiny pieces.

Saute the onion and bacon until brown. Mix carrots, beans, bacon, and onion together in a casserole. Cover. Bake 2 hours.

Vivian Carlson

Italian Pie

Mold a pie tin as large as desired with regular dough.

Use either fresh tomatoes - if ripe cut up - or canned. Place fruit on fire and cook down for a few minutes. Then turn into dough filled pie tin. Add grated cheese. Add parsley and very small pieces of garlic. Season with salt and pepper and bake 1 hour.

Josephine Aquino

Scalloped Potatoes

Pare and slice potatoes, put a layer in a buttered baking dish, and sprinkle with salt, pepper, and flour. Put a few thin slices of butter on this and continue with each layer in the same way. Heat milk slowly in a separate pan and pour in enough to be seen through the top layer. Bake an hour or a little longer in a moderate oven.

Florine Townsend

Potato Croquettes

Mix together

- 1 pint hot mashed potatoes
- 1 t. salt
- 1/3 t. pepper
- 1 t. grated onion
- 1 T. butter
- 1 T. chopped parsley
- yolk of two beaten eggs

Stir over fire until the mixture leaves the sides of sauce pan. When cool shape into croquettes, dip each in beaten egg yolks, roll in crumbs - rolled cornflakes - and fry brown in hot smoking fat.

Gertrude Sanford

Golden Heart Croquettes

10 small carrots 1 t. worcestershire
 2 c. cooked beef or veal sauce
 1 c. canned peas - ~~drained~~ 2 eggs
 1 small onion 2 T. water
 2 t. salt frying fat
 2 t. pepper
 1 c. fine dry crumbs

Cook carrots tender in salted water
 Drain. Put meat, peas and onion through
 food grinder. Add seasonings and one
 egg, slightly beaten. Mix. With this
 mixture cover each carrot.

Katherine Nardozza

Household Hints

1. To cut a very new loaf of bread pass the blade of the knife through a flame so that it becomes very hot. It will then cut the newest bread in perfect slices.
2. Use a wooden spoon when mixing a cake. You can cream the shortening more quickly and beat up the batter light and fluffly. Unlike a metal spoon it beats quietly and does not mark the sides of the bowl.
3. If boiled frosting will not thicken the syrup has not been cooked long enough. Set the frosting in a bowl of hot water and continue beating until frosting thickens. If the frosting thickens too quickly when frosting the cake stir in a very little hot water and beat until of proper consistency to spread.
4. A tight head of lettuce may be easily separated, without breaking the leaves, by cut-sufficient of the stem to loosen some of the leaves. Then put the cut end of the lettuce under running water and as it runs between each leaf it will easily come apart.
5. When making gravy, instead of mixing water and flour with a spoon, use a rotary egg beater and in a few turns both are mixed.
6. To reheat mashed potatoes, fill the bottom of a double boiler with boiling water. In the upper part put a tablespoon of butter. Let it melt. Put in cold potatoes and add some milk. Mix milk and butter in with a fork and then beat with a spoon. Beat until hot and smooth.
7. When a recipe calls for $\frac{1}{4}$ cup of butter it means solid butter - unless melted butter

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is stated in recipe.. To measure solid butter use a measuring cup. Fill the cup $\frac{3}{4}$ full of cold water. Put your butter in the cup until the water rises to the top. Pour off water and $\frac{1}{4}$ cup of solid butter remains.

8. When separating yolks of eggs and whites it is important that no yolk is left in the white. To remove any part of the yolk use an egg shell and you will find that the yolk may be easily removed.
9. When making a deep dish fruit pie or a meat dish, a small inverted cup will not only hold up the upper crust but it also draws up the juices.
10. Burnt sugar will color gravies and stews without affecting the flavor in any way.
11. Instead of using a knife to cut string beans in thin diagonal strips use a pair of scissors. You will find them quick and easy,
12. The meringue on the top of your pies will not shrink away from the sides if it touches the pastry all around the edge. The meringue will bake onto it and thus be helped from shrinking.
13. To stop nuts and fruits from sinking to the bottom of cakes, heat them in the oven and then mix them in a little flour before adding to batter.
14. When a glass or bottle has broken on the floor it may easily be picked up by using absorbant cotton.

15. If a piece of waxed paper is placed over the knife you can cut butter in clean cut squares.
 16. To clean flat silver stand it in a bright and clean aluminum pan into which you have poured some boiling water and a heaping tablespoon of baking soda. Let it stand for a minute and when you take it out the tarnish will be removed.
 17. If soup is too salty, drop into it a slice of raw potato and boil for 5 or 6 minutes. The amount of potato used will depend on the taste of the soup.
 18. To put suet easily through the food chopper, dip the chopper in boiling water and use while hot. The suet will easily go through.
 19. To keep the cream pitcher from dripping spread a small amount of butter on the spout.
 20. Do not put any water in anything that has been burnt for that will immediately carry the taste throughout the remaining unburnt food. If potatoes burn while being boiled take them off the stove and remove the burnt portion. Put the unburnt potatoes in a fresh pot of boiling water with no salt. The salt in the first pan will be left in the potatoes and no more is needed.
 21. To remove paint from clothing ether may be used. This is effective on all cloth with the exception of satin. Clean in the open air.
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