

PERSONAL RECIPES



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DEDICATION

THIS BOOK IS DEDICATED TO THE MODERN HOME. IN OUR HOME TODAY, AS ALWAYS, LIFE IS CENTERED AROUND OUR KITCHENS. IT IS WITH THIS THOUGHT IN MIND THAT WE, THE SPONSORS, HAVE COMPILED THESE RECIPES. SOME OF THEM ARE TREASURED OLD FAMILY RECIPES. SOME ARE BRAND NEW, BUT EVERY SINGLE ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THIS COUNTRY OF OURS.

EXPRESSION OF APPRECIATION

WE WANT TO EXPRESS OUR APPRECIATION TO ALL THOSE MERCHANTS WHOSE GENEROUS COOPERATION IN THIS PROJECT MADE IT POSSIBLE FOR US TO PUBLISH THIS BOOK.

WE ALSO WANT TO THANK ALL THOSE PEOPLE WHO GAVE SO GENEROUSLY OF THEIR TIME AND ENERGY IN COLLECTING AND SUBMITTING RECIPES AND ASSISTED IN THE SALE. WITHOUT THEIR HELP THIS BOOK WOULD NOT HAVE BEEN POSSIBLE.

Walter SUPER MARKET

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Mrs. Ann White	Fourth Grade
Mrs. Rebecca Green	Fifth Grade
Mrs. Margaret Hill	Sixth Grade
Mrs. Catherine King	Seventh Grade
Mrs. Mary Ann Lewis	Eighth Grade

Relishes

Pickles

Appetizers

WEIGHTS AND MEASURES

3 teaspoons	1 tablespoon
2 tablespoons	1 liquid ounce
4 tablespoons	$\frac{1}{4}$ cup
$5\frac{1}{3}$ tablespoons	$\frac{1}{3}$ cup
16 tablespoons	1 cup
1 cup	8 ounces
2 cups	1 pint
4 cups	1 quart
8 quarts	1 peck
4 pecks	1 bushel
2 tablespoons fat	1 ounce
$\frac{1}{2}$ lb. butter or fat.....	1 cup
1 lb. water or milk.....	1 pint
1 lb. granulated sugar	2 cups
1 lb. brown sugar	3 cups
1 lb. confectioners sugar	$3\frac{1}{2}$ cups
1 lb. flour	about 4 cups
1 lb. rice	2 cups
1 lb. pitted dates	2 cups
1 lb. cheese	5 cups, grated
1 sq. bitter chocolate	1 ounce
1 package cream cheese	3 ounces or 6 tablespoons
1 c. chopped nutmeats	$\frac{1}{4}$ pound
16 marshmallows	$\frac{1}{4}$ pound
1 cup egg whites.....	8 - 12 egg whites
$\frac{1}{2}$ pint heavy cream	1 cup, whipped
No. 1 can	$1\frac{1}{2}$ - 2 cups
No. 2 can	$2\frac{1}{4}$ - $2\frac{1}{2}$ cups
No. $2\frac{1}{2}$ can	$3\frac{1}{4}$ - $3\frac{1}{2}$ cups
No. 3 can	4 cups
No. 10 can	12 - 13 cups

RELISHES, PICKLES, APPETIZERS

PEPPER RELISH

12 red peppers	2 c. vinegar
12 green peppers	2 c. sugar
12 onions	3 Tbsp. salt

Chop peppers and onions. Cover with boiling water and let stand for 5 minutes and drain. Add vinegar, sugar and salt and boil 5 minutes. Pack into hot jars and seal immediately.

Louise Perschnick

UNCOOKED PICKLE RELISH

8 qt. (12 1/2 lb.) green tomatoes	vinegar
8 large onions	1 c. salt
4 large peppers	3 lb. sugar
1 c. horseradish	2 tsp. cinnamon
	2 tsp. cloves

Grind tomatoes, onions and peppers. Add salt. Let drain overnight. Then add other ingredients. Use enough vinegar to cover. Put into sterilized jars and seal.

Makes 5 1/2 pints. Very good.

Ruth Krieghbaum

EASY CATSUP

Cook and strain:

10 lb. tomatoes	2 sweet peppers
3 medium onions	

Put in bag:

2 tsp. paprika	1 tsp. whole cloves
1 Tbsp. mustard seed	1 tsp. whole allspice
1 tsp. celery seed	3 sticks cinnamon

Add 1 Tbsp. salt and cook until thick, then add:

3/4 c. sugar	1 c. vinegar
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Cook a little longer and can. Makes 3 pints.

Mrs. Elmer Lambert
Aurora, Ill.



SOUPS

SALADS

BEVERAGES

FROZEN FOODS

Frozen foods are easy to cook. However they do require a little different handling than fresh foods. The following are rules to observe in cooking frozen foods and some suggestions for their preparation.

In using frozen fruits in place of fresh, allow for the sugar used in preparing the fruit for freezing. In general they may be substituted for the equivalent amount of fresh fruit called for in the recipe.

When thawing fruits, leave in package unopened. Exposure to air robs the fruit of some of its color and flavor. Do not remove fruit from the carton until ready to use.

Frozen fruits to be used in pies, cobblers, etc. need only be thawed enough to spread. Those frozen fruits that are to be cooked may be started cooking from their frozen state. Fruits to be served as a chilled dessert should be served partially thawed while still icy.

Frozen vegetables should be started cooking while they are still frozen. They should be cooked quickly. Frozen vegetables need only be cooked $\frac{1}{2}$ to $\frac{1}{3}$ as long as fresh vegetables.

Frozen meats may be started cooking while they are still partially or completely thawed. A quick way of thawing a roast is to place it in an oven at 175 degrees. Do not remove the freezer wrapping.

Frozen poultry may be thawed and cooked or cooked from its frozen state. If cooked from frozen state additional time should be allowed.

Frozen fish may be thawed completely or cooked while still frozen. Allow half again as much cooking time if cooked frozen.

Frozen unbaked pies may be defrosted and baked the same as fresh made pies. Or they may be placed directly in a 400 degree oven and baked. Allow 10 - 15 minutes additional baking time if baked while still frozen.

Frozen baked pies may be thawed at room temperature while still wrapped (2 - 3 hours). Mince and apple pies may be thawed and then placed in 375 degree oven for a few minutes to reheat before serving.

SOUPS, SALADS, BEVERAGES

RED HOT APPLESAUCE SALAD

- | | |
|---------------------------------|-------------------------------------|
| 1/4 c. red hot cinnamon candies | 1 c. thick sieved applesauce |
| 1 1/2 c. boiling water | 1 pkg. (3 oz.) cream cheese |
| 1 pkg. lemon flavored gelatin | 2 Tbsp. thick cream (sweet or sour) |
| | 1 Tbsp. mayonnaise |

Dissolve red hots in boiling water. Add gelatin and stir until dissolved. Cool and add applesauce. Pour half of mixture into mold and chill until set. Whip cheese, cream and mayonnaise together until well blended. Spread over gelatin in mold. Chill until firm. Add remaining gelatin mixture which has been held at room temperature.

Makes 6 servings.

Lois Johnson

SPICY SALAD

- | | |
|--------------------|--|
| 1/4 c. red hots | 1 pkg. gelatin (cherry, raspberry or strawberry) |
| 1 c. boiling water | 1 #2 can applesauce |

Dissolve red hots in boiling water, add gelatin and applesauce. Let cool and put in refrigerator. Cut in squares and serve on lettuce leaves.

Mrs. Forrest Lockard

GRAPEFRUIT & GINGER ALE SALAD

- | | |
|-------------------------|--|
| 1 pkg. lemon gelatin | 1 c. ginger ale |
| 1/2 c. boiling water | 2 c. grapefruit sections (fresh or canned) |
| 1/2 c. grapefruit juice | 8 maraschino cherries |
| 1/4 c. sugar | |

Combine gelatin, sugar and boiling water and stir until dissolved. Cool. Add ginger ale and juice; chill until syrupy; add grapefruit sections and chill until firm. Serve on lettuce with mayonnaise, and garnish with cherries. 8 servings.

Barbara Flanders

CRANBERRY SALAD

- | | |
|-------------------------------------|--|
| 1 pkg. raspberry jello | 1/2 #2 can pineapple chunks, drained |
| 1/2 c. boiling water | 1/2 c. whole cranberry sauce slightly beaten |
| 3/4 c. cold water | |
| 1/2 orange (segments cut in halves) | |

CRANBERRY SALAD (Continued)

1/2 c. chopped walnuts

Dissolve and chill jello until partially thickened. Cut orange and pineapple chunks into thirds and add with cranberry sauce and nuts to the jello.

Mrs. Robert Baum

CRANBERRY SALAD

1 c. ground cranberries 1 whole orange (rind too)

Put through food chopper and add 2 cups sugar and let stand all night.

In morning dissolve:

1 pkg. lemon jello 1 1/2 (scant) c. boiling water

When it begins to thicken add the ground mixture and:

1 c. diced apple, peel 1 c. marshmallows, cut fine
left on 1/2 c. chopped nutmeats
1 c. diced celery

Set away to harden. Serve with salad dressing which is mostly sweetened whipped cream.

Note: 2 cups, heaped, of whole cranberries will make 1 cup ground.

Minnie Snow

FRENCH DRESSING

2 tsp. paprika 1/2 c. lemon juice
2 tsp. salt 1/2 c. vinegar
1 1/4 c. sugar 1 c. Mazola oil
1 bottle chili sauce 1 chopped onion

(This is very good).

Mrs. Tressa Goodale

FRESH FRUIT SALAD

5 apples 2 oranges, cut fine
4 bananas 2 c. miniature marshmallows
1 (13 1/2 oz.) can pineapple 1 8-oz. jar maraschino
tidbits (save juice for cherries
later) 1/4 c. pineapple juice
1/2 lb. white grapes

FRESH FRUIT SALAD (Continued)

Pour pineapple juice over fruit to keep from turning black.

Sprinkle 1 Tbsp. sugar over fruit. Just before serving, whip 1/4 pt. cream and stir in fruit. Fresh peaches or pears, in season, may be added.

Catherine Wilson

DIVINITY SALAD

2 pkg. lemon jello

1 c. boiling water

Dissolve, chill until starting to set, add:

1 12-oz. pkg. cottage
cheese

2 Tbsp. salad dressing

2 Tbsp. sugar

12 to 15 maraschino cherries,
cut and rinsed in cold water

1 #2 can crushed pine-
apple

nutmeats, if desired

Set again until not quite firm, then add 1/2 pt. cream, whipped. If you are counting calories you may add in place of cream:

1/2 c. water

1 Tbsp. lemon juice

1/2 c. powdered milk

Best if made 24 hours ahead.

Catherine Wilson

ICE CREAM SALAD

1 pkg. lemon jello

1 pt. vanilla ice cream

1 pkg. lime jello

a little extra pineapple chunks

1 large can fruit cocktail

and maraschino cherries

Prepare jello according to directions on package. Let set until starting to set and mix in 1 pt. softened vanilla ice cream and fruit. Pour into mold.

Mary Whildin

BANANA & CARROT SALAD

Helen Runkle

6 carrots

mayonnaise

2 bananas

Clean and grind the carrots and then peel the bananas and slice. Mix together just enough mayonnaise to moisten.

OVERNIGHT SALAD

3 egg yolks	1 c. cream, whipped
2 Tbsp. sugar	1 large can fruit cocktail, drained
dash salt	1 can pineapple tidbits, drained
2 Tbsp. vinegar	2 c. cut marshmallows
2 Tbsp. pineapple syrup	
1 Tbsp. butter	

Cook egg yolks, sugar, salt, vinegar, pineapple syrup and butter until thick, stirring constantly. Cool. Fold in whipped cream, fruit and marshmallows. Chill overnight.

Garnish with nuts and maraschino cherries. Colored marshmallows may be used to add color.

Shirley Hanks

VEGETABLE SALAD DRESSING

1 c. Wesson oil	1 tsp. salt
1/2 c. vinegar	1 tsp. paprika
1/2 c. ketchup	1 tsp. onion juice
1/2 c. sugar	juice of 1 lemon

Put in bowl in order given and beat with beater until well blended.

Mrs. Ed Saloga

HOT GERMAN POTATO SALAD

Boil 6 medium sized potatoes in their skins until tender. Peel and slice thinly into bowl. Fry 6 slices bacon until crisp.

Cook in 1/3 cup of the bacon fat in the skillet until yellow: 3/4 cup chopped sliced onion.

Mix in:

2 Tbsp. flour	1 1/2 tsp. salt
1 Tbsp. sugar	1/2 tsp. celery

Stir in gradually:

3/4 c. water	1/2 c. vinegar
--------------	----------------

Cook stirring until it boils. Boil one minute. Pour over potatoes. Add broken bacon pieces. Cover until ready to serve. Heat over hot water. Serve in large bowl. Garnish with parsley.

Mrs. S. G. Witt

Write Extra Recipes Here

Miscellaneous ~ ~

MEAT SUBSTITUTES

VEGETABLES

COOKING TERMS

AU JUS: With natural gravy.

ASPIC: This denotes a savory jelly made from stock or from tomato juice with gelatin.

AU GRATIN: Means covered with cheese or crumbs or both and baked.

BASTE: To moisten food while baking with juices from pan or other liquid or fat.

BAKE UNTIL TENDER: Until a fork or skewer can easily be inserted.

BLEND: To mix well.

BISQUE: A white soup made of shell fish.

BOUILLON: A clear soup stronger than broth, yet not so strong as consomme, which is clear soup.

CAFE AU LAIT: Equal parts of coffee and milk.

CANAPE: Small open appetizer, served as first course.

CHARLOTTE: A pudding made of bread or cake covered with fruit or gelatin.

CHILL: To place food in the refrigerator until cold, not frozen.

CREAM: To mix shortening in bowl until it is soft and light.

CROQUETTES: A savory mince of meat or fish made with a sauce into shapes.

CUT AND FOLD: To slice down through a mixture with a spoon and bring it to the top, folding over on the upward stroke.

ENTREE: A light dish served between courses at dinner.

FONDUE: A light preparation of cheese and eggs.

FRAPPE: partly frozen.

FRICASSEE: A dish of any boiled meat served in a rich milk sauce.

GLAZE OR GLACE: Iced or glossed over. Meats are glazed by covering with concentrated stocks or jellies. Fruits may be frozen or covered with a shiny film of hardened sugar syrup.

HORS D'OEUVRES: Appetizing side dishes such as olives, radishes, celery and pickles.

JULIENNE: Cut in fine strips or strings.

KNEAD: To place dough on a flat surface and work it, pressing down with knuckles, then fold over, repeating several times.

MARINATE: To allow fruits or vegetables to stand in dressing or syrup to improve flavor.

PIQUANT: A sharp sauce.

PUREE: Food boiled to a pulp and put through a sieve.

SAUTE: To cook gently in a small amount of fat.

SCALD: To heat milk product until scum forms over top (196 degrees F. — not boiling).

GREEN BEAN CASSEROLE

- | | |
|---|---|
| 2 c. cooked green snap
beans (or 1 pkg. frozen
beans) | 1 tsp. salt
1 small can mushrooms (broken
pieces may be used) |
| 1 can mushroom soup | |

Place cooked or frozen beans (do not thaw) in casserole. Pour over beans contents of mushroom soup. If additional pieces of mushrooms are used, place these over beans, add salt.

Bake for 45 to 60 minutes in preheated oven at 350 degrees.

Margie Lye

BAKED BEANS

- | | |
|---|--------------------------------|
| 1 1/2 lb. Great Northern
white beans | 3/4 lb. bacon
1 large onion |
| 1/2 tsp. soda | salt and pepper to taste |
| 2 c. tomatoes | 1/2 c. light molasses |
| 1 c. granulated sugar | 1 tsp. dry mustard |

Soak night before you want to bake them. In morning, add soda and cook 1 1/2 hours. Add tomatoes, sugar, mustard, salt and pepper. Line bottom of bean pot or casserole with bacon. Put bean mixture in until it is about 1/3 full - then more bacon and sliced onion and keep doing that until full ending with onion and bacon. Pour molasses over top.

Put cover on and bake at 325 degrees 3 hours and 1 - 1 1/2 hours more uncovered.

Mrs. Elmer Hoepner

SOUTHERN CORN PUDDING

- | | |
|---------------------|-----------------------|
| 2 eggs, well beaten | 3 Tbsp. melted butter |
| 1 Tbsp. flour | 1/2 c. milk |
| 2 Tbsp. brown sugar | 1 can corn - #2 size |
| 1/4 tsp. pepper | |

Bake at 350 degrees 45 to 50 minutes.

Mrs. Fred Keierleber

POTATOES IN CREAM

- | | |
|----------------------------------|----------------------|
| 2 c. diced, uncooked
potatoes | 1 1/4 c. light cream |
| 1/4 c. chopped onion | 3/4 tsp. salt |
| | 1/4 tsp. pepper |

POTATOES IN CREAM (Continued)

1/4 c. parsley

Cook over low heat until potatoes are done. Garnish with parsley.

Lois Johnson

CHIPPED-BEEF CHOW MEIN

1/4 lb. chipped beef, shredded	1 can chicken-rice soup
2 Tbsp. butter	1 12-oz. pkg. frozen asparagus, cooked and drained
1 can condensed cream of mushroom soup	1 can Chow Mein noodles

Place chipped beef in sieve; pour boiling water over; drain well. Fry the beef in butter until crinkly; stir in soups. Simmer 5 minutes. Add asparagus and heat thoroughly. Serve with crisp noodles.

Makes 4 to 6 servings.

Mrs. Elmer Lambert

MEAT POT PIE

4 c. meat broth	3/4 c. shortening
2 1/2 c. sifted flour	1 egg
1 c. milk	1/2 c. hot water
2 c. cooked, diced meat	3/4 tsp. salt
1 c. cooked peas	pepper and celery salt to taste
1 c. cooked, diced carrots	

Blend one half of the sifted flour with the milk, stir into boiling broth and cook until thick and smooth. Add meat, peas, carrots, pepper and celery salt and pour mixture into buttered baking dish or a large buttered casserole.

Cut the shortening into the remaining flour sifted with the salt. Stir in the beaten egg yolk and water blended together and form a soft dough. Roll to 1/2 inch thickness - cut to fit top of baking dish - pierce opening with fork for steam to escape and brush dough with white of egg.

Bake in a hot oven, 425 degrees, about 25 minutes.

Mrs. Stanley Albright

HAMBURGER - POTATO PIE

1 lb. ground beef	1 egg
1 c. soft bread crumbs (2 slices)	1 tsp. salt
	1/2 tsp. marjoram



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HAMBURGER - POTATO PIE (Continued)

2 c. seasoned hot mashed potatoes 2 Tbsp. chopped celery or parsley
1 can (about 11 oz.) beef gravy

Combine beef, bread crumbs, egg, salt and marjoram, press lightly into an 8 inch pie plate to make shell.

Bake in moderately hot oven, 375 degrees, 25 minutes.

Fill meat shell with seasoned mashed potatoes; return to oven for 5 minutes to heat together. Garnish with parsley. Cut in wedges; serve with heated gravy. Makes 6 servings.

Mrs. Clarence Brummett

HAM-MACARONI CASSEROLE

Make 1 1/2 cups white sauce and melt in 1/4 lb. American cheese, chopped. Cook 1 cup macaroni. Place 1/2 this in buttered casserole. Sprinkle with 3/4 cup chopped ham. Cover with 2 sliced hard boiled eggs. Pour over half cheese sauce. Repeat layers.

Cover with 1/2 cup buttered crumbs. Bake 1/2 hour at 350 degrees.

Marna Norris

MEAT & NOODLE CASSEROLE

1/4 lb. egg noodles (cook until tender and drain) 2 finely chopped onions
1/4 lb. ground beef 1 c. chopped celery

Brown and cook ground beef, onions and celery 10 minutes.

1/4 lb. cheese, cut finely 1/2 tsp. pepper
1 pt. tomatoes, tomato juice or 1 can tomato soup 1 tsp. salt

Add to meat mixture and heat until cheese is melted.

2 c. peas

Add peas and noodles to meat mixture, place in greased baking dish and bake 45 minutes in 350 degree oven.

Mrs. Deverl Hartman

TUNA-NOODLE CASSEROLE

1 can tuna 1 lb. noodles
1 can cream of mushroom soup

TUNA-NOODLE CASSEROLE (Continued)

Cook noodles, add tuna and soup. Place in greased baking dish - cover with bread crumbs and grated cheese. Bake 45 minutes at 350 degrees.

Mrs. Deverl Hartman

Write Extra Recipes Here:



MEAT

FISH

Poultry

ROASTING

MEAT	Set Temperature	Time in Minutes per Pound	Time in Min. per Lb. Started Cooking from Frozen State
Beef			
Standing Rib 6-8 Lbs.	300	Rare 18-20 Medium 22/25 Well Done 27-30	43 47 55
Less than 6 pounds	300	Rare 33 Medium 45 Well Done 50	55 60 65
Rolled Ribs	300	Rare 32 Medium 38 Well Done 48	53 57 65
Rump (high quality)			
Standing	300	25-30	50
Rolled	300	30-35	55
Lamb			
Leg	300	30-35	40/45
Rolled Shoulder	300	40-45	40-45
Shoulder (bone in)	300	30-35	40-45
Veal			
Leg	300	25-30	40-45
Shoulder	300	25	40-45
Boned and Rolled	300	40-45	40-45
Pork			
Loin	350	35-40	50-55
Fresh Ham	350	30-35	50-60
Smoked Pork			
Ham (New style)	300	15	
Ham (New style) Half	300	18-20	
Ham Butts	300	35/40	
POULTRY			
Chicken			
Stuffed 3-4 lbs.	350	45-40	
Stuffed 4-5 lbs.	350	40-35	
Stuffed over 5 lbs.	325	35/30	
Turkey			
8-10 lbs.	325	25-20	
10-14 lbs.	325	20-18	
14-18 lbs.	300	18-15	
18-20 lbs.	300	15-13	
Goose			
10-12 lbs.	325	30-25	
Duck			
5-6 lbs.	350	35-30	

MEAT, FISH, POULTRY

SCALLOPED OYSTERS

6 Tbsp. butter

2 c. fine cracker crumbs

Melt butter, add and stir in cracker crumbs. Spread 1/3 in bottom of baking dish. Arrange 1/2 pt. oysters, then more crackers and remaining oysters and finally cover with remaining crackers. Pour 1/2 cup milk over top.

Bake at 350 degrees 30 minutes. Garnish with parsley.

Marna Norris

SALMON PASTRY ROLL

(Serves 4 - 6).

Salmon Filling:

2 c. canned salmon, flaked

1/2 c. green pepper, cut fine

3 Tbsp. melted butter

salt and pepper to taste

1/2 c. celery, cut fine

1 tsp. Worcestershire sauce

Cook the celery and green pepper in the butter until tender. Add to the flaked salmon and season. Prepare your favorite pie pastry - an amount equaling 2 cups. Roll out 1/4 inch thick, spread on salmon filling.

Roll as a jelly roll. Place on baking sheet and bake in hot oven, 400 degrees, 30 minutes. Serve hot in slices with creamed mushroom sauce or white sauce.

To make individual rolls, slice the pastry roll down in 2 inch slices as for cinnamon rolls.

Mrs. Ted Harker, Jr.

PORK CHOP CASSEROLE

6 pork chops

1 Tbsp. brown sugar

1 1-lb. can baked beans

1 tsp. Worcestershire sauce

1 c. chili sauce

green pepper rings

Trim fat from chops. Brown chops on both sides and season with salt and pepper. Place in deep baking dish. To the baked beans, add chili sauce, brown sugar, Worcestershire sauce. Pour over chops and place the green pepper rings on top.

Bake about 1 hour in preheated oven at 375 degrees.

Margie Lye

SCALLOPED CHICKEN

Into greased 1 1/2 qt. casserole, place in alternate

SCALLOPED CHICKEN (Continued)

layers until all is used.

2 1/2 c. finely cut cooked chicken 1 c. fine dry bread crumbs
2 1/2 c. rich chicken gravy

Dot with butter, bake - serve hot.

Temperature: 350 degrees. Time: Bake 20-30 minutes.

Amount: 6 servings.

Mrs. S. G. Witt

CHICKEN CASSEROLE

(Serves 12).

1 medium chicken

Sauce:

1/2 c. butter 1 c. cream
3/4 c. flour 1 c. broth

Cook, add chicken, then add:

3 eggs, beaten slightly 1 pkg. peas, cooked
1 can mushrooms 1 can pimento

Pour 1 1/2 inches deep in buttered baking dish. Cover with:

2/3 c. crumbs 2 tsp. butter

Bake at 325 degrees 45 minutes.

Lillian Damon

BROILED HAMBURGERS

1 lb. ground beef or about 1/2 c. milk
hamburger salt and pepper
2 small onions hamburger buns

Mix the hamburger and onion. Add salt and pepper and enough milk to make a thin spread. Put catsup or mustard on each half a hamburger bun. Cover it entirely with the meat spread. Put in broiler and broil from 15 to 20 minutes. Serve with potato chips and cole slaw. Makes a very easy Sunday night snack.

Mrs. Wm. Cassell

BAR-B-Q HAMBURGERS

- | | |
|----------------------------|-----------------------|
| 1 lb. hamburger | 1 onion, diced |
| 1 bottle Brooks hot catsup | 1 green pepper, diced |
| 1 Tbsp. vinegar | 1 Tbsp. sugar |
| 1 Tbsp. mustard | |

Put all in a pan and cover with water just enough to cover and then simmer for one hour.

Verdalle Dersham

GERMAN HAMBURGERS

- | | |
|------------------------------|--------------------------|
| 1/2 lb. ground beef | 1 egg |
| 2 slices white bread | salt and pepper to taste |
| 1 medium onion, chopped fine | |

Soak bread in cold water, squeeze out excess so bread is wet but not dripping. Combine all ingredients and mix well. Shape into thin patties and fry in hot fat at least 1/4 inch deep. (8 servings).

Barbara Flanders

MEAT LOAF

- | | |
|----------------------------|------------------------|
| 2 1/2 lb. beef, ground | 1 c. cracker crumbs |
| 1/2 lb. smoked ham, ground | 1 Tbsp. salt |
| 1/2 c. chopped onions | 1/2 tsp. baking powder |
| 2 Tbsp. prepared mustard | 2 eggs, well beaten |
| | 1 1/4 c. milk |

Place all ingredients in a mixing bowl; blend thoroughly. Shape into loaf. Bake in low oven 1 hour, 10 minutes.

When done, loosen meat loaf from pan; lift from pan; place on platter and garnish. Serves 8 to 10.

Mrs. Stanley Albright

BARBECUED SPARERIBS

- | | |
|---------------------|-----------------|
| 1 1/2 lb. spareribs | 1/8 tsp. pepper |
| 1 1/2 tsp. salt | 2 Tbsp. fat |

Rub seasoning on ribs, brown in melted drippings. Cover with following sauce:

Barbecue Sauce:

- | | |
|----------------------|------------------------------|
| 3/4 c. tomato catsup | 2 Tbsp. vinegar |
| 3/4 c. water | 2 Tbsp. Worcestershire sauce |

BARBECUED SPARERIBS (Continued)

1 tsp. salt	1/2 tsp. black pepper
1 tsp. paprika	1 tsp. chili powder

Cook ribs and sauce for 60 minutes.

Mrs. Ivan Adams

DRUMSTICKS

Set out an 8 or 9 inch heavy skillet.

Mix together lightly:

1 lb. ground beef	1 tsp. prepared mustard
1 egg, well beaten	1/4 c. finely chopped onion

Add a mixture of:

1 tsp. salt	1/2 tsp. monosodium glutamate (Accent)
few grains pepper	

Divide meat mixture into 4 portions. Shape each portion around a 6 inch skewer. Roll each, pressing slightly in 1/2 cup fine, dry bread crumbs.

Heat in the skillet 3-4 Tbsp. fat. Place drumsticks in skillet and cook over moderate heat, turning to brown all sides. Continue to cook slowly about 15 minutes turning occasionally.

Serve on warm platter or plates. Garnish with parsley or slip 2 or 3 green pepper rings onto each drumstick.

Mrs. Ted Harker, Jr.

CANNED MEAT BARBECUE

1 can luncheon meat	2 Tbsp. brown sugar
1 can tomato sauce or soup	1 Tbsp. grated onion
1/4 c. water	1/4 tsp. Worcestershire sauce

Cut meat lengthwise, not quite through into 8 slices. Place in greased shallow pan. Mix rest of ingredients, pour over meat.

Bake in hot oven, 425 degrees, about 30 minutes, basting occasionally. Makes 4 servings.

Mrs. Jess Cassell

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

Write Extra Recipes Here

Rolls

Pies

Pastries

HINTS

Greaseless Griddle Cakes: When making griddle cakes grease the pan for the first cake. After that rub a piece of raw potato over hot griddle instead of greasing. The cakes brown nicely and there will be no smoke.

Sugar in Fruit Pies: When making fruit pies sprinkle the sugar under the fruit instead of on top. The juice will boil up through the fruit and not out and over the top.

When the custard pie shrinks away from the crust it has been baked in too hot an oven.

When cutting cream pies dip the knife in warm water and none of the filling will stick to the knife.

To prevent the bottom pie crust from becoming soggy, grease pie pans with butter. The crust will be soft and flaky.

Toast the nut meats and while hot add a little butter. Then your nut bread will take on a new aristocracy.

Meringue will always stand up high and perfect if a generous pinch of baking soda is added to beaten whites.

A few whole cloves in the kettle of frying fat will give the doughnuts a better flavor.

Dry biscuits are caused from baking in too slow an oven and handling too much.

Coarse textured muffins are caused from insufficient stirring and cooking at too low a temperature.

To glaze the top of rolls, cookies or pies brush the top before baking with 1 egg white slightly beaten with 1 Tbsp. milk, then bake.

ROLLS, PIES, PASTRIES

APPLE CRUMB PIE

4 large, tart apples	1/2 c. sugar
1/2 recipe plain pastry	3/4 c. flour
1/2 c. sugar	1/3 c. butter
1 tsp. cinnamon	

Pare apples, cut in eighths and arrange in 9 inch pastry lined pie pan. Sprinkle with 1/2 cup sugar mixed with cinnamon. Sift remaining 1/2 cup sugar with flour; cut in butter until crumbly. Sprinkle over apples.

Bake in hot oven, 450 degrees, for 10 minutes, then in moderate oven, 350 degrees, about 40 minutes or until apples are done.

Irene Sanderson

BUTTERMILK PIE

Mix together until smooth:

1 c. sugar	1/4 tsp. salt
1 Tbsp. melted butter	1 tsp. lemon extract
2 1/2 Tbsp. flour	1 1/2 c. buttermilk

Add 2 well beaten egg yolks. Fold in 2 egg whites stiffly beaten and pour into unbaked pie shell.

Bake in 425 degree oven about 10 minutes; then reduce heat to 325 degrees and continue baking 25 minutes or until set or knife comes out clean. Very good!

Mrs. Delores Goebel

FRESH PEACH PIE

(Filling for 2 crust 9 inch pie).

2 Tbsp. Minute tapioca	4 c. sliced fresh peaches
1 c. sugar	2 Tbsp. lemon juice
1/4 tsp. salt	1 Tbsp. melted butter

Combine Minute tapioca, sugar, salt, butter, peaches and lemon juice. Let stand 15 minutes or while pastry is being made.

Bake in hot oven, 450 degrees, for 15 minutes; then reduce heat to 350 degrees and bake 15 minutes or more.

Mrs. Carroll Martin

CREAMY SMOOTH PUMPKIN PIE

(Makes 9-inch single crust pie).

1 c. granulated sugar	1/2 tsp. allspice
1/2 tsp. salt	1/2 tsp. cloves
1 1/2 tsp. cinnamon	1 1/2 c. pumpkin
1/2 tsp. nutmeg	1 2/3 c. milk
1/2 tsp. ginger	2 eggs

Combine all ingredients until smooth. Place in pie shell. Bake in hot oven, 425 degrees, for 15 minutes. Lower temperature to moderate oven, 350 degrees. Continue baking until pie is firm.

Mrs. Tressa Goodale

PECAN PIE

1/2 c. butter	3 eggs, slightly beaten
1 c. sugar	1 tsp. vanilla
1 c. syrup, white or dark	2 c. pecans

Cream butter and sugar. Stir in syrup, eggs, vanilla and nuts. Pour into unbaked pie shell and bake at 425 degrees for 15 minutes; then at 350 degrees about 40 minutes or until done.

Helen McCannon

LEMON PIE FILLING

2 Tbsp. cornstarch	speck salt
1/4 c. sugar	2 egg whites
1 c. boiling water	2 tsp. sugar for meringue
4 Tbsp. lemon juice	2 egg yolks
1 Tbsp. butter	

Mix the cornstarch and sugar in pan, stir in the boiling water, cook, stirring constantly, until thick - boil 5 minutes. Add butter, lemon juice and egg yolks and salt - boil 1 minute. Pour in baked pie shell. Cover with meringue, brown in oven.

Verdalle Dersham

RHUBARB PIE

1 1/2 c. rhubarb, cut up	pinch salt
1 c. sugar	1 egg, beaten
2 Tbsp. flour	

Mix together well, put into an unbaked pie shell.

RHUBARB PIE (Continued)

For topping, blend together:

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

Sprinkle over rhubarb mixture in shell. Bake at 425 degrees for 15 minutes, then at 350 degrees for 30 minutes.

Mrs. Forrest Lockard

REFRIGERATOR ROLLS

2 c. hot potato water 1 1/2 tsp. salt
1/2 c. sugar

Cool to lukewarm, crumble 2 cakes yeast into it. Let soften 5 minutes. Stir in beaten egg. Beat in 3 1/2 cups flour until batter is almost smooth and elastic. Beat in 1/2 cup cooled, melted fat, then 3 1/2 cups more flour until dough isn't sticky.

Knead. Let rise in warm place 2 to 4 hours. Turn dough over, round side up and brush with melted butter. Cover bowl lightly with heavy waxed paper and a damp towel and store in refrigerator.

Dough keeps 4 to 5 days. Occasionally re-dampen towel and punch dough down. For fresh rolls, shape, let rise and bake at 400 to 425 degrees about 18 minutes.

Jeanette Wright

PAN ROLLS

1 c. warm buttermilk 1 tsp. salt
1 tsp. sugar 3 Tbsp. shortening
1/4 tsp. soda

Crumble 1 cake Fleischmann's yeast into this mixture and stir until shortening and yeast are dissolved.

Mix into this mixture - 2 1/2 cups flour. Pour onto floured board and knead dough until firm. Let dough stand 10 minutes and squeeze out little balls the size of walnuts and place into greased pan. Place damp cloth over rolls and let rise 2 hours.

Bake about 30 minutes in 350 degree oven.

Mrs. Lula Keeling

SWEET ROLL DOUGH

2 cakes yeast 1 c. milk, scalded and cooled
1 c. lukewarm water 1/2 c. shortening

SWEET ROLL DOUGH (Continued)

2/3 c. sugar	grated rind and juice of 1/2
1 tsp. salt	lemon
2 beaten eggs	1/8 tsp. nutmeg
	about 7 c. flour

Combine water and yeast, let stand. Cream shortening, sugar and salt, add beaten eggs, lemon and nutmeg. Now add milk to softened yeast with 3 cups of the flour and beat until smooth. Combine with the creamed mixture, adding enough more flour to make a medium soft dough.

Knead until smooth. Place in greased bowl and let rise until doubled in bulk. Shape as desired. Will make 4 pans of rolls or 4 coffee cakes.

For Pecan Rolls:

In each pan, melt 2 Tbsp. butter, add:

2 Tbsp. water	1/4 c. brown sugar
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Let dissolve - cover bottom of pan with pecans - whole or chopped. Place shaped rolls on top of this mixture. Bake in 375 degree oven 20 minutes.

Louise Perschnick

BANANA NUT TEA BREAD

1 3/4 c. sifted flour	2/3 c. sugar
2 tsp. baking powder	2 eggs, well beaten
1/4 tsp. baking soda	1 c. mashed ripe bananas
1/3 c. shortening	1/2 c. chopped nutmeats
1/2 tsp. salt	

Sift together flour, baking powder, soda and salt. Work shortening until fluffy and creamy, then add sugar gradually. Add eggs and beat well. Add flour mixture alternately with the bananas, small amounts at a time. Add chopped nutmeats, beat well. Turn into oiled loaf pan.

Bake in 350 degree oven 1 hour.

Corine Westphal

EASY NUT BREAD

1 c. brown sugar, packed	1 egg
1 c. sweet milk	2 c. flour
2 tsp. baking powder	1 tsp. salt
1 Tbsp. butter	1 c. chopped nuts

EASY NUT BREAD (Continued)

Mix butter, sugar and eggs together. Sift flour, baking powder, salt together. Add chopped nuts. Add to first mixture alternately with milk. Let stand 20 minutes before baking.

Bake at 375 degrees 1 hour.

Gertrude Nelson

BAKED BROWN BREAD

1/2 c. sugar	1 Tbsp. shortening
3 Tbsp. molasses	1/2 tsp. salt
2 tsp. soda	2 c. sour milk
1 scant c. raisins	1 c. graham flour
1 c. whole wheat flour	1 c. white flour

Cream together sugar, salt and shortening. Dissolve soda in sour milk and add alternately with flour. Fill greased baking powder cans half full and bake 1 hour. Makes 3 loaves.

2 cups of either whole wheat or graham flour may be used instead of 1 cup of each. (No eggs are used in this recipe).

Minnie Snow

DATE BREAD

Mix and let cool:

1 c. dates	1 c. boiling water
1 tsp. soda	

Mix as a cake:

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

Add 1 cup nuts to this - then combine mixtures. Bake 1 hour in slow oven.

Marion Bolly

NORWEGIAN FLAT BREAD

2 c. yellow corn meal

Pour boiling water over corn meal until it is thick, add:

2 Tbsp. shortening	1 Tbsp. salt
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Let cool. Mix flour in until you can handle it like pie

NORWEGIAN FLAT BREAD (Continued)

dough. Take a piece as large as a walnut and roll out paper thin and bake on a pancake griddle until golden brown on both sides.

Mrs. Andy Nelson

ITALIAN BREAD

6 c. flour, sifted
1 Tbsp. salt

2 cakes yeast
2 c. warm water

Stir into ball - knead 50 times.

1 Tbsp. oil in bowl

Grease all sides of bread. Let rise - $3/4$ to 1 hour. Knead 100 times. Let rise 2 hours. Put into 2 loaves. Let rise $1\ 1/2$ - 2 hours.

Bake at 375 degrees 1 hour and 5 minutes - 400 degrees the last 20 minutes.

Reinette Dugan

STIR-N-ROLL BISCUITS

2 c. flour
1 tsp. salt

3 tsp. baking powder

Put together, but do not mix:

$1/3$ c. Wesson oil

$2/3$ c. milk

Mix both mixtures. Roll or pat. Bake at 450 degrees about 10 minutes.

Mrs. R. R. English

BREAKFAST COFFEE CAKE

$2\ 1/2$ c. flour
 $2\ 1/2$ tsp. baking powder
 $1/2$ tsp. salt
 $1/2$ c. shortening

$1\ 1/2$ c. brown sugar
1 tsp. cinnamon
1 egg
 $3/4$ c. milk

Sift together flour, salt, baking powder and sugar. Cut in shortening. Put aside about $3/4$ cup of this mixture for topping on cake. Add milk and egg to remaining mixture. Beat well.

Bake in greased pan at 400 degrees 25 minutes; then at 300 degrees 35 minutes.

Mrs. Garr Bowman

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DOUGHNUTS

3 1/2 c. flour	3/4 c. sugar
1 tsp. mace	2 eggs, well beaten (4 small)
1 1/2 tsp. salt	1/4 tsp. vanilla
4 tsp. baking powder	1/4 tsp. lemon
2 Tbsp. shortening	1 c. milk

Combine shortening, sugar and eggs. Sift flour once, add dry ingredients and sift again. Add dry ingredients alternately with milk. Beat until smooth. Knead lightly - roll 1/3 inch thick. Cut with doughnut cutter.

Preheat shortening to 375 degrees. Fry about 3 minutes.

Mary Stanton

EASY TEA DOUGHNUTS

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

1. Put egg into small bowl. Beat on #8 speed 1 minute. Add sugar, butter, vanilla and milk. Beat 1/2 minute.

2. Sift together baking powder, salt and flour. Add to egg - beat on #2.

3. Drop by small teaspoonfuls into preheated shortening. Fry until golden brown, turning to brown evenly. Drain. Put on absorbent paper. Roll in confectioners sugar or sift sugar over doughnuts.

Tressa Goodale

MASHED POTATO DOUGHNUTS

3 Tbsp. butter	2 eggs
3/4 c. sugar	1/2 tsp. mace
1 c. mashed potatoes	1/2 tsp. nutmeg
1/4 c. milk	2 1/2 c. flour
3 tsp. baking powder	1 tsp. salt

Cream butter, add sugar, beaten eggs, mashed potatoes and milk. Mix well. Sift flour, baking powder, salt and spices. Add to first mixture. Work in more flour if necessary to handle lightly.

If doughnuts are placed in refrigerator an hour or so after mixing and before rolling they will be easier to handle. Fry in deep fat. Makes 30 doughnuts.

Jane Nelson

GLAZED DOUGHNUTS

13 c. flour
1/2 c. sugar

1 c. lard
2 Tbsp. salt

Mix like pie crust.
Dissolve:

3 cakes yeast

1/4 c. lukewarm water

Add to above, then add 1 1/2 qt. skimmed milk, lukewarm. Knead well. Let rise about 1 hour until double in size. Roll out and cut; let rise again about 20 minutes. Fry in deep fat.


Glazing:

Mix powdered sugar and water to about cream-thick consistency; add a little vanilla. Dip while hot.

Makes about 6 dozen.

Mrs. Phil Frieders

Write Extra Recipes Here:



CAKES
COOKIES

HINTS

Roll raisins in flour before stirring them into a cake to prevent them from going to bottom.

When making cookies add 1 tsp. jam or jelly. The cookies will have a better flavor and stay moist longer.

2 Tbsp. of lemon juice added to 1 c. of milk will sour it immediately.

In making rolled cookies chill cookie dough for about $\frac{1}{2}$ hour. The dough will be much easier to handle and will require much less flour, therefore will make a more tender cookie.

To substitute cocoa for chocolate use 3 Tbsp. cocoa in place of each square (1 oz.) chocolate called for. If substituting cocoa for chocolate in batter, also add 1 Tbsp. shortening for every 3 Tbsp. cocoa used.

Cracks and uneven surface of cakes may be caused by too much flour, too hot an oven and sometimes from cold oven start.

Add several drops of vinegar to icing while beating and it will be soft and seldom grainy.

CAKES, COOKIES

RUSSIAN TEA COOKIES

Cream:

1 c. butter 1/2 c. powdered sugar

Add:

2 c. flour 1/2 tsp. salt

Mix in:

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

Roll in small balls and bake on ungreased cookie sheet 10 to 12 minutes in 400 degree oven. When cool, shake them in a bag of powdered sugar.

Betty Crow

PEANUT COOKIES

1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1 1/2 c. flour
1 c. Crisco	3 c. quick oatmeal
2 eggs	1/2 lb. Spanish peanuts
1 tsp. soda	

Bake at 375 degrees 10 to 15 minutes.

Mrs. Ashley Ames

SPRITZ COOKIES

1 c. butter	1 egg
1/2 c. sugar	2 1/2 c. flour

Cream butter and sugar, with an electric mixer until light and fluffy. Add egg - beat well. Add flour - beat until smooth and blended. Force through a cookie press or pastry bag. Bake on ungreased cookie sheet at 350 degrees, for about 10 minutes or until lightly brown.

Variations before baking: Top with pieces of candied cherries, pecans, chocolate shot, colored sugar or crushed nuts.

Mrs. Gladine Breedlove

BLACK WALNUT COOKIES

3/4 c. soft shortening	1 c. brown sugar
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BLACK WALNUT COOKIES (Continued)

1 c. white sugar	1 tsp. salt
2 eggs	1/2 tsp. soda
1/2 c. milk	3 c. oatmeal
1/2 c. chopped black walnuts	1 tsp. black walnut flavoring
1 c. sifted flour	

Mix sugar, shortening and eggs. Add flour, salt, soda to this mixture. Beat. Add the milk and flavoring. Beat again and add the oatmeal and nuts.

Drop by teaspoonfuls on greased cookie sheets. Bake in a moderate oven, 350 degrees, 12-15 minutes.

Mrs. Fred Keierleber

BANANA OATMEAL COOKIES

2 c. sifted flour	1 c. sugar
1 tsp. cinnamon	1 c. shortening (soft)
1/4 tsp. nutmeg	1 c. bananas (2 or 3)
1 1/2 tsp. salt	2 eggs
1 tsp. soda	2 c. oatmeal
1 tsp. baking powder	

Sift together flour, spices, salt, baking powder, soda and sugar. Add shortening, mashed bananas and eggs. Beat until smooth about 2 minutes; fold in rolled oats.

Bake at 350 degrees for 10 or 12 minutes.

Yvonne Adkins

SNICKERDOODLES

Bake at 400 degrees.

Cream:

1 c. soft shortening	2 eggs
1 1/2 c. sugar	

Sift together:

2 3/4 c. sifted flour	1 tsp. soda
2 tsp. cream of tartar	1/2 tsp. salt

Roll into balls and then roll in a mixture of:

cinnamon	sugar
----------	-------

Use an ungreased cookie sheet and bake 8 to 10 minutes.

Mrs. Gene Mason

CARROT COOKIES

3/4 c. Crisco	1 c. mashed carrots, drain well after mashing
3/4 c. sugar	1/2 tsp. salt
1 egg	1 tsp. vanilla
2 c. sifted flour	1 c. nutmeats
2 tsp. baking powder	

Drop on greased cookie sheet. Bake at 375 degrees.
Mrs. Arnold Leifheit

THUMBPRINT COOKIES

Mix together thoroughly:

1/2 c. soft shortening	1 egg yolk
1/4 c. brown sugar	1/2 tsp. vanilla

Sift together and stir in:

1 c. sifted all purpose flour	1/4 tsp. salt
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Roll into 1 inch balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts. Place about 1 inch apart on un-greased baking sheet. Bake 5 minutes. Remove from oven.

Quickly press thumb gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Place in thumbprints a bit of chopped candied fruit, cube of jelly or tinted confectioners sugar icing.

Bake at 375 degrees. Makes 2 dozen 1 1/2 inch cookies.
Marie Johnson

COCONUT CRISPIES

1 c. butter or other shortening	2 c. coconut
1 c. white sugar	2 c. flour
1 c. brown sugar	1 tsp. soda
2 eggs	1/2 tsp. baking powder
2 tsp. vanilla	2 c. quick cooking oatmeal
1 tsp. salt	2 c. Rice Flakes or any flake cereal

Mix ingredients in order given and bake at 375 degrees. Makes around 5 or 6 dozen cookies.

Helen McCannon

OATMEAL COCONUT COOKIES

Cream:

1 c. white sugar
1 c. brown sugar

1 c. shortening

Sift together:

2 c. flour
1/4 tsp. salt

1 tsp. soda
1 tsp. baking powder

2 eggs, beaten
1 c. coconut
1 c. nutmeats (optional)

2 c. oatmeal
1 tsp. vanilla

Cream sugar, shortening - add eggs, then dry ingredients, coconut and oatmeal last by hand. Drop by teaspoon onto greased cookie sheet.

Bake at 375 degrees 10 to 12 minutes.

Thelma Hanson

FROSTED CHOCOLATE NUT DROPS

1/2 c. Spry
1 c. brown sugar,
firmly packed
1 egg, unbeaten
2 oz. chocolate, melted

1 tsp. vanilla
1/2 tsp. salt
1 1/4 c. sifted all purpose flour
1/4 tsp. soda
1/2 c. buttermilk or sweet milk
1 c. nuts, chopped

Combine Spry, brown sugar, egg, melted chocolate, vanilla and salt and beat thoroughly. Sift flour and soda together and add to Spry mixture with buttermilk, mixing well. Stir in nuts.

Drop rounded tablespoonfuls of dough on Spry-coated baking sheets. Bake in moderate oven, 350 degrees, 12-15 minutes. Frost tops of cookies with Chocolate Frosting.

Makes about 3 dozen.

Frosting:

2 c. confectioners sugar
2 Tbsp. cocoa
2 Tbsp. Spry
1 1/2 Tbsp. butter

enough milk or cream for good
consistency
1/2 tsp. vanilla

Ruth Krieghbaum

CRUNCH DROPS

- | | |
|---------------------------------|---|
| 2 c. sifted all purpose flour | 2 eggs |
| 1 tsp. baking soda | 1 tsp. vanilla extract |
| 1/2 tsp. salt | 2 c. quick cooking oatmeal |
| 1 c. shortening | 2 c. crisp Rice Cereal |
| 1 c. brown sugar, firmly packed | 1 c. shredded coconut (fresh, canned or packaged) |
| 1 c. granulated sugar | |

Bake at 350 degrees.

Sift flour, soda and salt together. Then work or cream shortening until fluffy, add both kinds of sugar gradually, working the mixture until smooth and creamy. Add eggs, one at a time, and beat well after each addition.

Stir in the vanilla extract and flour mixture, then add both kinds of cereal and coconut (batter is stiff at this point, so use your clean hands to mix thoroughly). Drop teaspoonfuls of batter onto greased baking sheet (cookes spread during baking) and bake 12 to 15 minutes. Makes 5 dozen tasty cookies.

Mrs. Grant Larson

BUTTERSCOTCH SQUARES

- | | |
|-------------------------------|--------------------------------|
| 1/4 c. Wesson oil | <i>1 tsp. baking powder</i> |
| 1 c. brown sugar | 1 tsp. salt |
| 1 egg | 1 tsp. vanilla |
| 1 c. sifted all purpose flour | 1 c. coarsely chopped nutmeats |

Heat oven to 350 degrees. Blend Wesson oil and sugar. Add egg and beat well. Sift together flour, baking powder and salt, and stir in. Add vanilla and nuts. Spread in an oiled 8x8x2 inch pan.

Bake about 30 minutes. Remove from oven, cool 5 minutes. Cut into squares, remove from pan to cool. (16 squares).

Mrs. Edw. Cole

CHOCOLATE BROWNIES

Melt together: (in double boiler)

- | | |
|---------------------|-----------------|
| 1 c. butter or oleo | 3 sq. chocolate |
|---------------------|-----------------|

Add:

- | | |
|---------------------|----------------|
| 1 1/4 c. sugar | 1 tsp. vanilla |
| 3 eggs, well beaten | 1 1/4 c. flour |
| 3/4 c. nutmeats | pinch salt |

CHOCOLATE BROWNIES (Continued)

Bake at 275 degrees in greased pan around 10x15 inches for 30 minutes.

Mary Whildin

COCONUT REFRIGERATOR COOKIES

1 c. sifted flour	1/2 tsp. salt
1/2 tsp. baking soda	
1/2 c. soft shortening	1/2 c. granulated sugar
1/2 c. brown sugar, firmly packed	1 egg
	1/2 tsp. vanilla
1 c. uncooked rolled oats	1/2 c. shredded coconut

Heat oven to 375 degrees.

Sift together first 3 ingredients into bowl, add next 5 and beat until smooth. Blend in rolled oats and coconut.

Shape dough into 2 rolls; wrap in waxed paper and chill well. Slice 1/4 inch thick and place on ungreased cookie sheet. Bake in 375 degree oven 8-10 minutes. Makes 3 1/2 dozen.

Mrs. Arnold Leifheit

CREAMED CHEESE KOLACKI

(Favorite of Lynda and Judy Hoepner).

2 small pkg. Philadelphia cream cheese or 1/2 pkg. regular cottage cheese	2 egg yolks (3 if small)
1/2 lb. butter	1 1/2 tsp. baking powder
1/4 c. powdered sugar	1 1/2 c. flour
	1 tsp. vanilla

Blend butter and cheese, add remaining ingredients mixing after each addition. It's best to let dough stand overnight. Roll 1/2 dough at a time leaving the rest in the refrigerator until ready to use. Cut out cookies with a large mouth glass and put fillings in the middle consisting of poppy seed, prunes, apricots, pineapple, cottage cheese or any jam or jelly.

Place on ungreased pan and bake in a 375 degree oven 10-15 minutes. Watch closely for they brown on bottom and not so much on top. Sprinkle with sugar.

Mrs. Hoepner

GINGER SNAPS

2 c. flour	2 tsp. baking soda
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GINGER SNAPS (Continued)

1/2 tsp. salt
1 tsp. ginger

1 tsp. cinnamon
1 c. sugar

Sift together. Add 3/4 cup shortening. Mix as for pie dough. Add:

1 egg

1/4 c. molasses

Roll small bits, size of walnut, in sugar. Bake 10 minutes. Do not flatten. Bake at 350 degrees.

Mrs. Phil Frieders

FROSTED CREAMS

1 c. shortening
1 c. sugar
1 c. hot water
1 c. light molasses
3 c. sifted flour

1 tsp. soda
pinch salt
1 rounded tsp. cinnamon
1 tsp. ginger
1 tsp. vanilla

3 eggs, separated

Add spices to flour and sift together. Cream shortening and sugar. Add egg yolks and molasses. Gradually add dry ingredients alternately with hot water in which soda has been dissolved. Fold in egg whites which have been beaten until stiff.

Turn into a 16x12 inch pan and bake for 30 minutes at 360 degrees. When completely cool, spread with medium frosting:

2 c. confectioners sugar

milk

Mrs. Donald Baum

KRINGLA

1 c. sugar
1 c. thick sour cream
1/2 c. sour milk or butter-
milk
1 scant tsp. soda

1/2 tsp. baking powder
3/4 tsp. salt
1 tsp. vanilla
flour enough to roll (about 4 c.)

Mix in order and roll out dough for each Kringla in lengths of 12 inches and a little thicker than a lead pencil. Form a figure 8. Bake on ungreased cookie sheet about 10 minutes or until done at 425 degrees.

Jane Nelson

GERMAN CRUMB CAKE

3 c. sifted flour
2 c. brown sugar,
firmly packed

1/2 tsp. salt
1 c. shortening

Mix like you would for pie crust until fine and crumbly.
Take out 1 cupful to use for topping.

To mixture add:

1 egg, unbeaten
1 tsp. vanilla

1 c. sour milk in which 1 tsp.
soda has been dissolved

Stir until batter is smooth. Pour into 9x12 inch greased pan, put on topping, the 1 cup crumb mixture, and 1/2 cup chopped pecans. Sprinkle evenly.

Bake in 325 degree oven about 30-35 minutes.

Lillian Damon

PUMPKIN CAKE

1/2 c. shortening
1 c. brown sugar
1 egg
3/4 c. cooked pumpkin
2 c. flour
1/4 tsp. soda

1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
2/3 c. chopped dates
1/2 c. sour milk

Cream shortening and sugar, add egg and pumpkin. Add dry ingredients alternately with milk, add dates and bake in moderate oven.

Frost with the following frosting:

1 c. cream, whipped
3 Tbsp. confectioners sugar

1 tsp. cinnamon
1 tsp. ginger

Mix altogether and spread over cake just before you serve.

Mrs. Ted Harker, Jr.

SIX EGG WONDER SPONGE CAKE

6 egg yolks
1 1/2 c. sugar

1/2 c. boiling water

Beat together.

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

1/2 tsp. salt

SIX EGG WONDER SPONGE CAKE (Continued)

Sift.

1 tsp. vanilla or lemon

Add to first three ingredients the dry ingredients and flavoring - vanilla or lemon, whichever you wish.

Beat 6 egg whites until stiff. Fold in with rest of mixture. Bake in angel food pan, not greased. Bake in 350 degree oven 45 minutes.

Mrs. Geo. E. Huth, Jr.

BANANA CAKE

1/2 c. butter	nuts
1 1/2 c. sugar	vanilla
2 beaten eggs	1/2 tsp. baking powder
2 c. cake flour	3/4 tsp. soda
1 c. banana pulp, pressed	1/2 tsp. salt
through ricer or sieve	1/4 c. sour milk

Cream butter, add sugar and beaten eggs. Mix and sift flour, baking powder, soda and salt. Add to first mixture alternately with milk. Add banana pulp, flavoring and nuts (pan - 8x8 inches).

Bake in 375 degree oven about 45 minutes until nicely browned. Can also be made in layers, when cool fill with sliced bananas and whipped cream.

Mrs. Ashley Ames

PENUCHE FROSTING

3 Tbsp. butter	3 Tbsp. sweet cream
3 Tbsp. brown sugar	

Bring to boil - remove from fire and quickly add 1 1/2 cups powdered sugar. Beat until smooth and spread on cake.

Eileen Hill

FRUIT CAKE

1 c. butter	1 lb. seeded raisins
2 c. brown sugar	1 lb. seedless raisins
3 eggs	1 lb. white raisins
1 c. milk	1 lb. dates
4 c. flour	1 pkg. currants
1 tsp. baking powder	1 pkg. candied pineapple
1/2 tsp. salt	2 c. nutmeats

SPICE SALAD DRESSING CAKE (Continued)

Combine salad dressing and sugar, sift other dry ingredients. Add to salad dressing mixture with water and molasses, alternately.

Blend well after each addition until smooth. Bake in greased 9 inch square pan in 350 degree oven 30-35 minutes. Frost with Caramel Frosting.

Mrs. Wm. Cassell

SOUR CREAM SPICE CAKE

Cream well:

1/2 c. lard, creamed 1 c. sugar (gradually added)

Gradually add 1 cup sugar to 2 well beaten eggs and beat well. Add to first creamed mixture and mix well. Add:

3 c. flour, sifted and measured	1 1/4 tsp. allspice
1 1/4 tsp. baking powder	3/4 tsp. ground cloves
1/2 tsp. soda	2 tsp. cinnamon
	1 tsp. salt

Sift together 3 times. Add alternately with 1 cup thick sour cream combined with:

1 c. water 1 tsp. vanilla

Mix well after each addition and beat well before pouring in a 14x9x2 inch greased and lined loaf pan.

Bake 40 to 45 minutes in moderate oven, 350 degrees.

Mrs. Delores Goebel

SPICE CHIFFON CAKE

2 c. sifted all purpose flour (such as Gold Medal)	1/4 tsp. allspice
1 1/2 c. sugar	1/4 tsp. cloves
1 tsp. salt	1/2 c. Wesson oil
3 tsp. baking powder	3/4 c. cold water
1/2 tsp. cinnamon	8 to 9 egg yolks, unbeaten
1/4 tsp. nutmeg	1/2 tsp. cream of tartar
	8 to 9 egg whites

Sift all dry ingredients into mixing bowl. Make a well and add Wesson oil, egg yolks and water. Beat until smooth with spoon (with electric mixer use medium speed for 1 minute). Add cream of tartar to egg whites in a large mixing bowl. Beat with rotary beater until whites form very stiff peaks (with electric

SPICE CHIFFON CAKE (Continued)

mixer use high speed for 3 to 5 minutes). Do not underbeat.

Pour egg yolk mixture gradually over beaten egg whites, gently folding with rubber scraper just until blended. Do not stir.

Pour immediately into ungreased 10 inch tube pan. Bake 55 minutes at 325 degrees then increase to 350 degrees for 10 to 15 minutes or until top springs back when lightly touched. Turn pan upside down placing tube over neck of bottle. Let hang until cool. Loosen with spatula, turn pan over, hit edge sharply on table to loosen.

Mrs. Wm. Keasler

APPLESAUCE CAKE

Cream:

1/2 c. shortening

2 c. sugar

Add:

1 large beaten egg

1 1/2 c. thick unsweetened applesauce

Combine:

2 tsp. soda

1/2 c. boiling water

Sift together:

2 1/2 c. all purpose flour

1/2 tsp. cinnamon

1/2 tsp. salt

1/2 tsp. cloves

1/2 tsp. allspice

Add water mixture alternately with flour mixture. Blend in:

1 c. chopped raisins or currants

1/2 c. chopped walnuts

Pour batter into 8x12 inch oblong cake pan. Bake about 1 hour at 350 degrees.

Mrs. Carroll Martin

QUICK CHOCOLATE CUPCAKES

1 1/4 c. flour

1 c. sour cream

1 c. sugar

3 Tbsp. cocoa

R. R. ENGLISH

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I N T H I S B O O K

QUICK CHOCOLATE CUPCAKES (Continued)

1 tsp. soda
1/2 tsp. salt

2 eggs

Put all in bowl and beat 2 minutes. Bake 20-25 minutes at 350 degrees.

Mrs. Laverne Schmidt

WHITE MOUNTAIN ICING

Stir in small pan until well blended:

1/2 c. white sugar
1/4 c. white corn syrup

2 Tbsp. water

Boil rapidly to 242 degrees. When mixture begins to boil, start beating 2 small (1/4 cup) egg whites. Beat until stiff enough to hold a peak. Pour hot syrup over egg whites slowly, beating constantly until mixture stands in very stiff peaks. Blend in 1 tsp. vanilla.

For Satiny Beige Icing: Use brown sugar in place of white sugar in the above recipe.

Edith F. Huggins

FROSTING

1 egg white
3/4 c. sugar

1/4 tsp. cream of tartar
1 tsp. vanilla

Mix together, then add 1/4 cup boiling water. Beat to spreading consistency. Enough for 1 1/2 dozen cupcakes or 8 inch two layer cake.

Reinette Dugan

ONE EGG CHOCOLATE CAKE

Prepare 1 square pan, 8x8x2 inches.

Place in mixing bowl: 2 sq. cut up unsweetened chocolate (2 oz.). Stir 1/2 cup boiling water in until chocolate is melted. Cool.

1 c. sifted cake flour
1 c. sugar

1/2 tsp. soda
1/4 tsp. baking powder
1/2 tsp. salt

Sift together and add. Add 1/4 cup shortening. Beat one minute with mixer on medium speed. Add:

ONE EGG CHOCOLATE CAKE (Continued)

1/4 c. buttermilk
1/2 tsp. vanilla

1 egg

Beat one more minute - bake 35 to 40 minutes at 350 degrees.

Jeanette Wright

CHOCOLATE CAKE

1 1/4 c. sugar
1/2 c. shortening
2 eggs
1 c. buttermilk
salt

1 3/4 c. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. vanilla
2 sq. chocolate

Sift dry ingredients, add shortening, vanilla and 1/2 the milk, mixing well. Add rest of the buttermilk, eggs and chocolate mixing until smooth. Pour into greased pan and bake 30-35 minutes in a 375 degree oven.

Edna Whildin

DOUBLE CHOCOLATE CAKE

Sift together into bowl:

1 3/4 c. sifted flour
1 1/2 c. sugar
1 1/4 tsp. double-action
baking powder

1/2 tsp. soda
1 tsp. salt

Add:

1/2 c. high-grade
vegetable shortening

1 c. milk
1 tsp. vanilla

Beat vigorously with spoon for 2 minutes by clock. Scrape sides and bottom of bowl frequently.

Add:

1/2 to 2/3 c. unbeaten eggs
(2 large)

2 sq. unsweetened chocolate,
melted
1/2 tsp. red food coloring

Beat 2 more minutes, scraping bowl frequently. Pour into prepared pans and bake 30 to 35 minutes in quick moderate oven, 375 degrees. When cool, frost with chocolate icing deluxe.

DOUBLE CHOCOLATE CAKE (Continued)

Chocolate Icing Deluxe:

Beat with spoon or electric mixer until fluffy:

1 large unbeaten egg	1/4 tsp. salt
2 c. sifted confectioners sugar	1/3 c. soft shortening
	2 sq. unsweetened chocolate, melted

Grace McCannon

MOTHER'S ORANGE CAKE

1 c. sugar	1 c. sour milk (to which you add 1 tsp. soda)
1/2 c. butter	2 c. flour
2 eggs, unbeaten	1 level tsp. baking powder

Mix in order given.

Grind or chop together:

1 orange rind	1 c. nuts, cut with knife
1 c. raisins	

Use 1/2 of this orange, raisins, nut mixture for cake batter - the other 1/2 for the frosting.

Make a 7-Minute Frosting:

7/8 c. sugar	1 unbeaten egg white
3 Tbsp. water	

Cook in top of double boiler, beating until it stands in peaks. Add fruit mixture.

Make a 2 layer cake, using fruit and frosting mixture as filling between layers and for frosting cake. It is delicious.

Mrs. James E. Todd

WEDDING CAKE

5 c. sifted cake flour	1 1/2 c. milk and 1/2 c. water
3 c. sugar	6 large egg whites, unbeaten
6 tsp. Calumet baking powder	2 tsp. vanilla
2 tsp. salt	
1 c. Stry with a little margarine (softened)	

Measure flour, sugar, baking powder and salt into mixing

WEDDING CAKE (Continued)

bowl; add softened shortening and milk - mix well. Then add 1/2 cup water and egg whites. Beat 1 to 2 minutes or until well mixed.

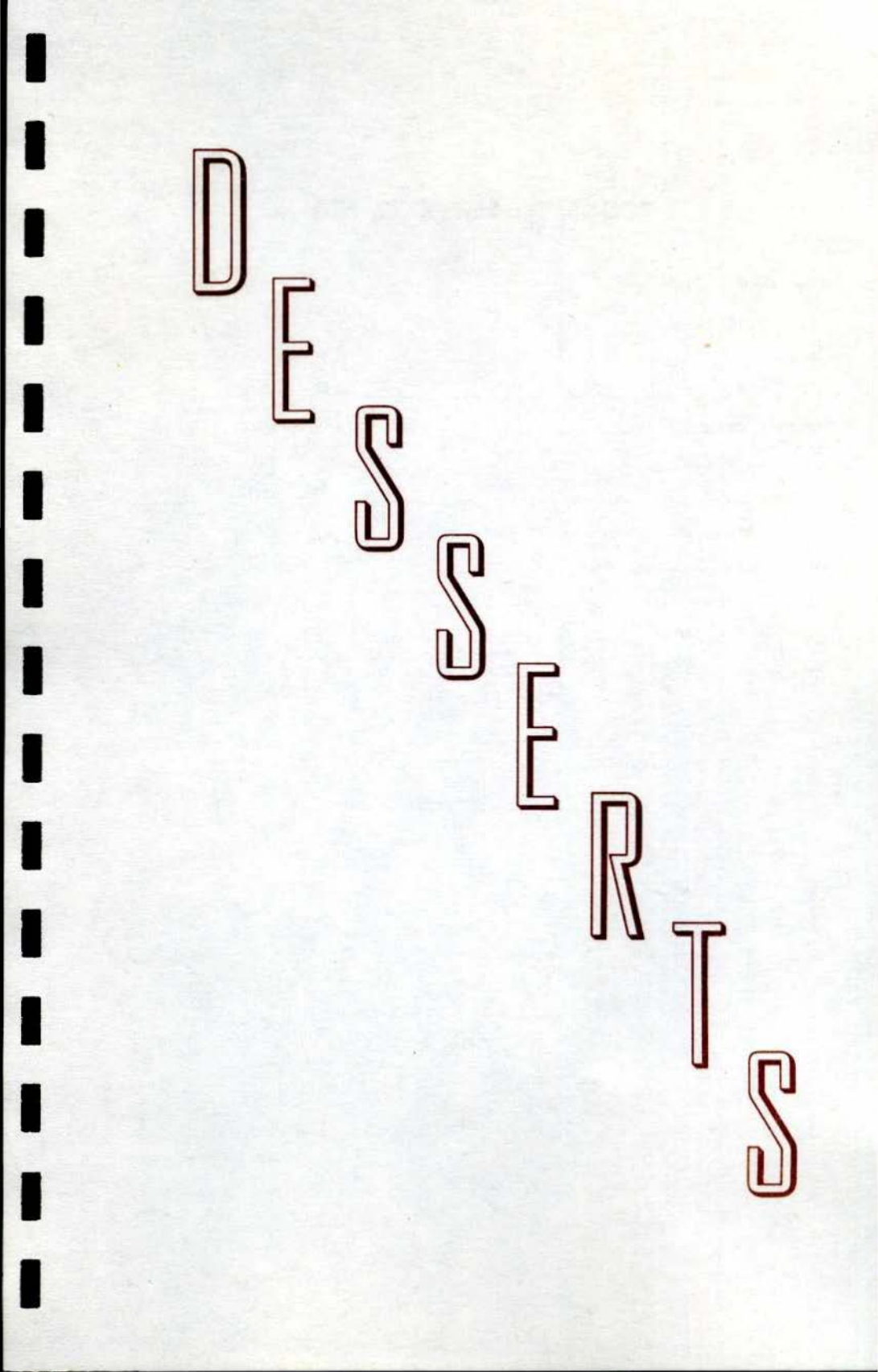
Bake in 350 degree oven 25 - 30 minutes or until done.

Size of pans: 4 round 8 or 9 inch pans or two round 11 inch pans. Line with wax paper.

Mrs. Phil Frieders

Write Extra Recipes Here:

DESERTS



FOODS TO SERVE 25 PEOPLE

Cream for Coffee.....	1½ pints
Whipping Cream	1 pint
Rolls	50
Preserves or Jelly	1½ pints
Butter in Squares	½ pound
Salad Dressing	1 pt. or ½ lb.
Pickles	1½ pints
Potatoes, diced or mashed or sweet.....	½ peck
Asparagus, scalloped	1 No. 10 can
Carrots, creamed	3 No. 2 cans
String Beans	5 lbs. or 1 gallon
Beets	5 lbs. or 2 No. 10 cans
Cabbage	5 lbs.
Lettuce, medium heads for salad cups.....	3 heads
Peas	18 lbs. fresh or 4 No. 2 cans
Ham, baked (low heat)	8 lbs.
Beef Roast	10 lbs.
Pork Roast	10 lbs.
Meat Loaf,	
Pork	1½ lbs.
Beef	3½ lbs.
Swiss Steak	10 lbs.
Ice Cream, brick	4 bricks
Ice Cream, bulk	1 gallon

CHERRY COBBLER (Continued)

Pour over dough, dot with butter. Bake at 350 degrees 35 minutes or until lightly browned.

Mrs. Frances Wickman

CHERRY CRUMBLE SQUARES

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

1/3 c. butter
1 1/2 c. sour cherries
1/2 c. chopped nuts

Mix flour, salt, sugar - cut in butter until crumbly.

Spread half in 8 inch square pan. Press down and spread cherries over mixture. Add nuts to rest of crumbs and spread over cherries and press down.

Bake at 350 degrees for 40 minutes. Cut into squares while warm. Serve with thickened cherry juice or whipped cream or both.

Mrs. James E. Todd

CHERRY TORTE

1/2 c. Spry
1 1/4 c. flour

2 Tbsp. sugar

Mix these three ingredients together and pat into a pan. Bake at 425 degrees 12 minutes and cool.

Prepare 1 pkg. vanilla pudding with:

1 egg

2 c. milk

Cool. Heat 1 #2 can canned cherries, add:

few drops red food
coloring

1 c. sugar
2 Tbsp. cornstarch
few drops almond extract

Heat until thick and clear.

Spread pudding mixture on crust and then spread cherry mixture on top of pudding. Put in refrigerator for 4 - 6 hours.

Serve with whipped cream.

Mrs. Donald Baum

CREAM CHEESE CAKE

Crust:

20 graham crackers, rolled

1/4 lb. oleo

CREAM CHEESE CAKE (Continued)

1/4 c. powdered or plain sugar

Line the bottom of a cake pan (about 8x12 inches). Pat lightly. Save 1/4 of crust mixture to sprinkle on top.

Filling:

1 pkg. lemon jello

3/4 c. hot water or pineapple juice from 9 oz. can crushed pineapple

Cool - not set. If you want too, you can add another pkg. of jello and pineapple accordingly. Add:

crushed pineapple
1 scant c. sugar

2 large pkg. cream cheese
(Borden's or Philadelphia cream cheese)

Add jello to one can of chilled whipped Milnot canned milk. Stir well. Pour in one crust and sprinkle top. Let set 8 hours in ice box before serving.

Mrs. V. R. Ashley

APPLE PAN DOWDY

1 1/2 qt. sliced tart apples
2/3 c. brown sugar
1/2 tsp. nutmeg
1 tsp. cinnamon

4 Tbsp. molasses
1/3 c. water
2 Tbsp. butter
1/2 recipe shortcake biscuit mix

Combine apples, sugar, nutmeg, cinnamon, molasses and water in a greased 1 1/2 qt. shallow baking pan or dish, dot with butter. Prepare biscuit mix, roll or pat out 1/4 inch thick to fit dish, place on top of apple mixture.

Bake, uncovered, in a hot oven, 400 degrees, 35 to 45 minutes until biscuits are done and apples are tender.

Mrs. Jess Cassell

LEMON DESSERT

Yvonne Adkins

2 eggs, beaten
1 c. sugar

juice of 2 lemons

Boil and cool. Add 1 cup whipped cream. Put graham crackers in the bottom of pan and on the top. Chill and serve with whipped cream or plain.

APPLE CRISP

Place 5 to 6 cups diced or sliced pared apples in 6x10 inch baking dish.

Mix together the following ingredients with a fork until crumbly and then sprinkle over the apples:

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

Over the entire mixture pour 1/3 cup melted and cooled butter or shortening. Sprinkle with 1/2 tsp. cinnamon.

Bake 30 to 40 minutes in a moderate oven, 350 degrees. Serve warm with cream.

Florence Long
Mrs. Frances Wickman

APPLE SLICES

2 c. flour	5 c. sliced apples
1 tsp. salt	1 1/2 c. sugar
2/3 c. Spry	1 tsp. cinnamon
1/2 c. milk	1 Tbsp. butter

Sift flour with salt, cut in shortening until mixture resembles coarse crumbs. Add milk to flour mixture. Pat half the dough into a 11 1/2 x 7 1/2 inch pan. Cover with apples.

Mix sugar and cinnamon, sprinkle over apples. Dot with butter. Roll remaining dough on floured surface to fit pan, place over apples.

Bake at 375 degrees about 45 minutes. Cool slightly. Frost with icing made of powdered sugar and milk.

Mrs. R. E. Pedersen

FOOD FOR THE GODS

3 egg whites, beaten stiff, as for meringue

Carefully fold in 1 cup sugar. Add:

1 c. pecans, finely sliced	1 pkg. dates, cut fine
----------------------------	------------------------

Bake in moderate oven, 350 degrees, 15 minutes, in 9x9 inch pan. To serve - cut in squares, garnish with whipped cream.

Hazel Shields

PINEAPPLE DELIGHT

72 vanilla wafers 3/4 c. oleo (1 1/2 sticks)

Roll out vanilla wafers, add oleo, mix and press in pan.

1 can chilled Milnot	1 Tbsp. lemon juice
1 #2 can pineapple	1 pkg. (large) Philadelphia cream cheese
1 pkg. lemon jello	1/2 c. sugar

Drain pineapple. Heat juice, when hot, add lemon jello and lemon juice. Cool. Soften Philadelphia cream cheese and add 1/2 cup sugar. Add drained pineapple to cream cheese mixture - then the juice and jello mixture - slowly.

Beat 1 can Milnot until stiff. Add to all this mixture by folding in. Spread on vanilla wafer crust. Let chill at least 2 hours - better from 3 to 6 hours.

Thelma Hanson

DATE TORTE

Mix and set aside:

1 c. dates, ground	1 c. boiling water
1 tsp. soda	

Batter:

1 c. sugar	<i>1 1/4 c. flour</i>
1 Tbsp. butter	1/2 c. nutmeats
1 egg	pinch salt
	1 tsp. vanilla

Add first mixture and bake. Can be frosted or served with whipped cream.

Beatrice Skow

DATE TORTE

1 c. nutmeats	3 Tbsp. milk
1 c. cut up dates	3 rounding Tbsp. flour
3 eggs, beaten	1 tsp. baking powder
1 c. sugar	

Combine and bake in moderate oven.
Serve topped with the following:

3 bananas, sliced	1/2 c. sugar
2 oranges, cut up	

DATE TORTE (Continued)

Combine and let set 1/2 hour.

Serve with whipped cream.

Mrs. Ed Saloga

CHOCOLATE CHIP TORTE

1 c. cut dates

1 c. hot water

1 tsp. soda

Pour water over and let cool.

1 c. shortening

1 c. sugar

Cream.

2 eggs, beaten

2 Tbsp. cocoa

1 3/4 c. flour

1/2 tsp. salt

Add dry ingredients alternately with cooled date mixture. Add 1 tsp. vanilla. Pour into 9x13 inch pan. Sprinkle top with:

1/2 c. nutmeats, chopped

1 pkg. chocolate chips

Bake at 350 to 375 degrees 40 minutes.

Lois Johnson

CHOCOLATE SAUCE

Mix together:

1/2 c. cocoa

pinch salt

2/3 c. sugar

2 Tbsp. flour

2 c. milk

Add small amount of milk to dry ingredients. Mix, add rest of milk. Stir constantly over heat until thick. Add:

1 tsp. vanilla

lump butter

Jeanette Frantz

BUTTERSCOTCH SAUCE

1 1/2 c. brown sugar

4 Tbsp. butter

2/3 c. corn syrup

3/4 c. evaporated milk

BUTTERSCOTCH SAUCE (Continued)

Bring sugar and butter to soft boil. Cool. Add evaporated milk slowly, stirring constantly. This will keep in refrigerator indefinitely.

Bill Lye

BREAD PUDDING

2 c. dry bread cubes
4 c. milk, scalded
1 Tbsp. butter
1/4 tsp. salt

3/4 c. sugar
4 slightly beaten eggs
1 tsp. vanilla

Soak bread in scalded milk for 5 minutes. Add butter, salt and sugar. Pour slowly over eggs, add vanilla and mix well. Pour into greased, baking dish.

Bake in pan of hot water in 350 degree oven about 50 minutes.

Irene Sanderson

Write Extra Recipes Here:

Write Extra Recipes Here:

JELLY, CANDY
PRESERVES

Take time *for 10 things*

- 1 Take time to Work—**
it is the price of success.
- 2 Take time to Think—**
it is the source of power.
- 3 Take time to Play—**
it is the secret of youth.
- 4 Take time to Read—**
it is the foundation of knowledge.
- 5 Take time to Worship—**
it is the highway of reverence and washes
the dust of earth from our eyes.
- 6 Take time to Help and Enjoy Friends—**
it is the source of happiness.
- 7 Take time to Love—**
it is the one sacrament of life.
- 8 Take time to Dream—**
it hitches the soul to the stars.
- 9 Take time to Laugh—**
it is the singing that helps with life's loads.
- 10 Take time to Plan—**
it is the secret of being able to have time
to take time for the first nine things.

JELLY, CANDY, PRESERVES

RHUBARB JAM

4 c. rhubarb, cut fine 4 c. sugar

Mix together and let stand overnight. Cook until tender and add 1 pkg. strawberry jello. Stir and pour into glasses. (Very good and simple).

Mrs. Clarence Brummett

FUDGE

4 Hershey almond bars 1 bottle Marshmallow Fluff
2 small pkg. chocolate 3 Tbsp. oleo
 chips or 1 large

Cook together:

4 1/2 c. sugar 1 1/4 c. canned milk
3 Tbsp. syrup

Cook about 20 minutes, then pour over Hershey mixture and beat all together then put in buttered jelly roll pan, cut and wrap in waxed paper.

Elizabeth Keck

FOUR MINUTE FUDGE

2 c. sugar 1/2 c. milk
2 or 3 sq. Baker's choco- pinch salt
 late (depending on darkness 2 Tbsp. butter
 of fudge desired) 1 tsp. vanilla
1/3 c. syrup

Boil for 4 minutes. Beat until it loses gloss. Pour into buttered pan.

Mrs. Arnold Leifheit

FUDGE

3 pkg. chocolate chips 1/2 lb. nutmeats
1 can Marshmallow Fluff

For 6 1/2 minutes, cook (rolling boil):

4 1/2 c. sugar 1/2 lb. margarine
1 can evaporated milk

FUDGE (Continued)

Stir first ingredients into boiling mixture. Butter pans
(2) 10x6 inches.

Jeanette Frantz

CHOCOLATE CANDY CLUSTERS

1 lb. Hershey's chocolate

Melt in double boiler. Stir in:

6 c. Corn Flakes

1 c. nutmeats *

Drop by spoonfuls on wax paper.

*Coconut may be used in place of the Corn Flakes.
Marion Bolly

CHRISTMAS SUGARED NUTS

2 c. assorted nuts

1/4 c. and 2 Tbsp. water

1 1/2 c. sugar

Boil sugar and water until spins thread in a heavy skillet, then add 1 Tbsp. vinegar, take from heat. Stir in nuts until all covered, spread on wax paper to cool.

Gertrude Nelson

CARAMELS

2 c. sugar

2 c. cream

3/4 c. syrup

1/2 tsp. vanilla

1/2 c. butter

Add one cup of the cream after the above comes to a boil. Cook to a hard ball or 246 degrees. Remove from fire, add vanilla and pour into a buttered pan. Cool.

Mrs. Garr Bowman

Elizabeth Keck

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

Write Extra Recipes Here

CALORIE COUNTERS

BEVERAGES

Carbonated Water		xxx c.
Coffee, black, unsweetened		xxx c.
Cocoa, All Milk	1 cup	230 c.
Cola Beverages	1 sm. glass	100 c.
Lemonade	1 sm. glass	75 c.
Tea, plain, unsweetened	1 cup	xxx c.

BREADS, CRACKERS, ROLLS, ETC.

Gluten Bread	1 slice	30 c.
Raisin Bread	1 slice	100 c.
Rye Bread	1 slice	70 c.
Enriched White Bread	1 slice	65 c.
Melba Toast	1 slice	25 c.
Whole Wheat Bread	1 slice	75 c.
Baking Powder Biscuits	1 large or 2 small	100 c.
Saltines	1 double	40 c.
Soda Crackers	1	25 c.
Bran Muffin	1	50 c.
Corn Bread	1 small square	130 c.
French Hard Roll	1 small	80 c.
French Toast	1 slice	130 c.
Gingerbread	1 slice	150 c.

CANDIES

Chocolate Bar - Nut	1	400 c.
Chocolate Bar - Plain	1	350 c.
Chocolate Cream	1	100 c.
Mints	5 very small	7 c.
Popcorn, Plain	1 cup	65 c.
English Toffee	1	25 c.

CEREALS

Corn Flakes	1 cup	132 c.
Cream of Wheat	$\frac{3}{4}$ c.	100 c.
Oatmeal	$\frac{3}{4}$ c.	100 c.
Shredded Wheat, biscuit	1	100 c.

DAIRY PRODUCTS AND EGGS

Butter	1 level Tbsp.	100 c.
American Cheese	1 cube $1\frac{1}{8}$ inch	100 c.
Cream	1 Tbsp.	30 c.
Cream, whipped	1 Tbsp., heaping	50 c.
Eggs, boiled	1 average	70 c.
Eggs, fried	1 with 1 tsp. butter	110 c.
Egg white	1	14 c.
Egg Yolk	1	56 c.
Buttermilk	1 c.	88 c.
Whole Milk	1 cup	170 c.
Oleomargarine	1 level Tbsp.	100 c.

DESSERTS

Angel Food Cake with Icing	average slice	150 c.
Chocolate Cake — 2 layers	average slice	350 c.
Cup Cake, plain	1	100 c.
Fruit Cake	average slice	350 c.
Shortcake, with fruit	average slice	300 c.
Chocolate Cookie	1	125 c.
Ice Box Cookie	1	150 c.
Chocolate Ice Cream	1/2 cup	250 c.
Sodas — all flavors	1 glass	350 c.
Vanilla Ice Cream	1/2 cup	100 c.
Lemon Ice	1/2 cup	110 c.
Chocolate Eclair	1 small	150 c.
Cream Puffs	1	250 c.
Apple Pie	1/6 of pie	350 c.
Berry Pie — all kinds	1/6 of pie	350 c.
Custard Pie	1/6 of pie	150 c.
Pumpkin Pie	1/6 of pie	150 c.
Bread Pudding	1/2 cup	150 c.
Jello — all flavors	1 cup	75 c.
Tapioca Pudding	1/2 cup	200 c.

FISH AND SEAFOODS

Haddock	average helping	100 c.
Halibut	average helping	115 c.
Lobster	1/2 cup	125 c.
Oysters	1/3 cup	50 c.
Perch	3 medium	80 c.
Salmon (canned)	1/2 cup	100 c.
Salmon (fresh)	1 slice	100 c.
Sardines	4 3-inches long	100 c.
Scallops	6 large	100 c.
Shrimps	10	50 c.
Trout (brook)	2	75 c.
Tuna (canned)	1/2 cup without oil	100 c.

FLOUR FOODS

Dumplings	1	100 c.
Macaroni and Cheese	3/4 cup	280 c.
Noodles (cooked)	1/2 cup	60 c.
Pancakes	1	100 c.
Waffles	1	225 c.

FOWL

Chicken (fried)	1 small thigh or leg	150 c.
Chicken (fried)	1 piece breast	150 c.
Turkey (roast)	1 slice white meat	100 c.
Turkey (roast)	1 slice dark meat	125 c.

FRUIT

Apple (raw)	1 large	100 c.
Banana	1 medium	100 c.
Cantaloupe	1/2 — 5 inches diameter	50 c.
Cranberries (sauce)	1/2 cup	100 c.
Dates	3 to 4	100 c.
Grapefruit (unsweetened)	1/2	100 c.
Oranges	1 average	80 c.

MEAT

Bacon (crisp)	4 slices	100 c.
Hamburger	1 patty	200 c.
Beef Roast	1 slice	100 c.
Round Steak (lean)	1 piece	100 c.
Fried Ham	1 piece	200 c.
Meat Loaf	1 slice	150 c.
Pork Chop	1 medium, lean	200 c.
Spareribs	1 piece, 4 ribs	150 c.
Frankfurter	1 small	100 c.

SALADS

(Without Dressing)

Cabbage, celery, pineapple	average helping	70 c.
Cabbage Slaw	average helping	35 c.
Fruit Gelatin	average helping	110 c.
Potato	average helping	220 c.
Tomato and Lettuce	average helping	35 c.
Waldorf	average helping	100 c.

SALAD DRESSINGS

Boiled Dressing	1 Tbsp.	50 c.
Cream Dressing	1 Tbsp.	50 c.
French Dressing	1 Tbsp.	75 c.
Mayonnaise	1 Tbsp.	100 c.
Thousand Island	1 Tbsp.	175 c.

SOUPS AND CONSOMMES

Bean (Navy)	1 cup	200 c.
Bouillon	1 cup	25 c.
Chicken with Rice	1 cup	100 c.
Potato	1 cup	275 c.
Tomato (clear)	1 cup	50 c.
Vegetable	1 cup	100 c.

VEGETABLES

Asparagus (canned)	6 stalks	50 c.
Beans (baked)	1/2 cup	300 c.
String Beans	1 cup	25 c.
Beets (cooked)	1/2 cup	45 c.
Cabbage (raw)	1 cup	25 c.
Cabbage (cooked)	1 cup	25 c.
Carrots (cooked)	1/2 cup	35 c.
Carrots (fresh)	1 cup	50 c.
Corn (on cob)	1 ear	60 c.
Lettuce	1 large head	50 c.
Peas (canned)	1/2 cup	55 c.
Potatoes (french fried)	4 pieces	100 c.
Potatoes (mashed)	1/2 cup	100 c.
Sweet Potatoes	1 small	150 c.
Radishes	5	15 c.
Sauerkraut	1 cup	40 c.
Spinach	1 cup	40 c.
Tomatoes (raw)	1	35 c.
Tomatoes (stewed)	1/2 cup	65 c.

SUGARS

Beet	1 tsp.	25 c.
Brown	1 tsp.	17 c.
Cane (granulated)	1 tsp.	25 c.
Powdered	1 Tbsp.	35 c.

JUICES

Grape Juice	$\frac{1}{2}$ cup	70 c.
Grapefruit Juice	1 cup unsweetened.....	100 c.
Orange Juice	$\frac{1}{2}$ cup	55 c.
Pineapple Juice	$\frac{1}{2}$ cup	65 c.
Tomato Juice	$\frac{1}{2}$ cup	25 c.

NUTS

Almonds (salted)	10	100 c.
Cashew	4 to 5	100 c.
Cocoanut (shredded)	3 Tbsp.	100 c.
Peanuts (salted)	18	100 c.
Pecans	12	100 c.
Walnuts	10	100 c.

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In 1856 he became a candidate for Vice President and was again defeated. In 1858 he was defeated by Douglas. But in the face of all this defeat and failure, he eventually achieved the highest success attainable in life and undying fame to the end of time.

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