

## TABLE OF CONTENTS

<u>Page</u>	<u>Recipes for</u>
1 - 9	Salads & Dressings
10 - 15	Breads
16 - 39	Main Dishes
40 - 63	Desserts
64 - 66	Beverages
67 - 71	Miscellaneous

## GERMAN POTATOE SALAD

This recipe came from a German cook book and was called "Secret Salad", I don't know why.

5 lbs. potatoes  
1/4 cup finely diced bacon  
1/4 cup chopped onions  
1 tablespoon flour  
2 teaspoons salt  
1 1/4 teaspoons sugar  
1/4 teaspoon pepper  
1/3 cup water  
2/3 cup cider vinegar  
1/2 teaspoon celery seed  
3 tablespoons chopped parsley

Cook the potatoes in their jackets until tender. Cook, peel and slice thinly.

Try out the bacon until crisp, add chopped onion and cook 1 minute. Then blend in the flour, which has been sifted with sugar, salt and pepper. Stir in the vinegar and water, cook 10 minutes, stirring well.

Pour this over the sliced potatoes and add the celery seed and chopped parsley.

Toss, and serve warm.

Vivian Hall

CUCUMBER\*SPINACH SALAD  
WITH SOUR CREAM DRESSING

2 large cucumbers, sliced  
soak 1/2 hour and drain

1 package spinach in bite size  
pieces

Dressing

1 t. salt  
1/2 t. pepper  
1/2 t. chopped garlic  
1/4 t. mustard  
2 T. tanagon vinegar  
2 T. olive oil  
1/4 cup sour cream

Serves 6 (or 4, if they like it  
as well as I do).

Mary Allen

## CUCUMBER AND PINEAPPLE SALAD

1/4 cup cold water      soak  
1 T. gelatin  
1/4 cup sugar  
2/3 cup pineapple syrup  
1 cup hot water  
1/4 tsp. salt  
1/4 cup vinegar  
1 T. lemon juice.

Combine, let cool - when it begins to set add:

1 cup ground cucumber  
1 cup crushed pineapple

This a good salad to serve with ham.

Virginia Elwood

## BEREIN SALAD

Beets

Apples

In equal quantities -

Grind, and add

celery

Cut fine, about 1/2 as much  
as either of the above - add  
onion

some - cut fine - add horse-  
radish - salt and pepper -  
mayonnaise.

Go easy on the horseradish - this  
is a wonderful salad with ham.

Its success depends on the seasoning -  
tasting as you go is a must.

Sometimes a soupcon of sugar helps.

Virginia Elwood

## AVACADO, GRAPEFRUIT AND LIME JELLO

1 pkg. Lime Jello  
1 large can Grapefruit sections  
1 or 2 Avacados  
2 tbsp. fresh lime or lemon juice

Drain juice from canned grapefruit.  
Measure juice and add enough water  
to make 2 cups, cool. Stir liquid  
into jello and dissolve thoroughly.  
Pour into mold and cool. Add  
sliced Avacado and grapefruit and set.  
Cream cheese balls can be added if  
desired.

Sauce: 1 cup Mayonnaise  
3 tbsp. powdered sugar  
Juice of fresh grapefruit  
until desired consistency.

A salad is a "must" in our family  
with dinner. Try this one when  
tired of the "Tossed".

Betty Hodges

## TOMATO AND COTTAGE CHEESE ASPIC

3 C. hot tomato juice  
2 pkg. lemon Jello  
1 C. or more cottage cheese

Add the Jello to the hot tomato juice and stir till dissolved.

Let it cool.

Add the cottage cheese, anything else you like - such as some chopped celery, chopped green pepper and onion.

This recipe will fill a large ring mold - and can be made the day before needed.

Carol Golan

## CORAL AND JADE SALAD

2 pkg. lime jello  
3 cups hot water  
When firm but not jelled, whip - fold  
into the above  
1 1/2 lbs. cottage cheese  
1 tsp. salt  
1/4 cup horse radish  
1 tbsp. lemon juice  
2 tbsp. mayonnaise  
1 tbsp. chopped onion (fine)

Put in ring mold, fill center with  
shrimp salad.

## AVACADO SALAD

1 tbsp. gelatine dissolve in one  
2 tbsp. water cup boiling water  
1/4 cup lemon juice  
1 cup mashed avacado  
1/4 tbsp. celery salt  
1/2 tbsp. worchestershize sauce  
few graines cheyenne pepper  
1/4 cup chopped perimento  
(Mold - Serves 4)

Ellen Carter

## CELERY SEED DRESSING

1 cup sugar  
1 tsp. salt  
1 tsp. dry mustard              Mix  
2 tsp. grated onion

Add:

1/2 cup salad oil and allow to stand over night. Next day - beat at medium speed and add very slowly and alternately:

1 cup oil (prefer 1/2 C. salad oil  
                                  1/2 C. olive oil)  
1/2 cup vinegar  
                                add  
1 1/2 tsp. celery seed

---

$\frac{1}{2}$  C sugar  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$ " mustard  
 $\frac{1}{2}$  tsp grated onion  
 $\frac{1}{4}$  C oil  
 $\frac{1}{2}$  C oil  
 $\frac{1}{4}$  C vinegar  
1 tsp celery seed

overnight

Via Kodakery  
Excellent for fruits or vegetables

Jean Lamb

## GREEN GODDESS CALIFORNIA DRESSING

1 cup mayonnaise  
juice of or, maybe, 1/2 lemon -  
1 cup sour cream  
chives - snipped - and lots!  
1/2 tsp. mustard - (dry)  
1 small can anchovies - minced  
1 small clove garlic - minced  
1 tbsp. tassagon vinegar  
couple of drops worcestershire sauce  
and one shake tobasco sauce

Best with lettuce, spinach,  
cucumber and onion rings - tossed -

And if you have a blender - put it  
all in together - (the dressing  
I mean) on low speed for a minute.

Ruth Bagg

## TWISTED BISCUITS

These are not recommended for reducing weight but they are good and taste like yeast rolls.

Melt: 1 stick butter or margarine in baking pan.

Sift: 2 1/4 cups flour

3 1/2 tsp. baking powder

1 1/2 tsp. salt

1 tbsp. sugar

Add: 1 cup milk and mix with fork until free from sides of bowl.

Knead: Lightly 10 times on floured board.

Roll: with rolling pin to 1/4 in. thickness.

Cut: into strips - about 3 in. by 1 in.

Twist and Roll: in melted shortening and bake in same pan 15 to 20 min.

at 450°. This makes 25 to 30 and can be made ahead and kept in the refrigerator (take out about 30 minutes before baking).

Lucie McMaster

## FRENCH BREAD

I am assuming you are not too proud to buy "Brown and Serve" French Bread - Pepperidge Farm is good.

Slice bread at desired thickness (about 1/2 inch) trying not to cut quite all the way through.

Spread each slice with soft butter in which you have mixed 1/2 tsp. or more garlic powder (not seasoning).

Bake in 400° oven 8 to 10 min. or until golden brown.

Jean Ogden

## FRENCH TOAST

4 slices bread (remove crust)

Combine:

1 slightly beaten egg

1 cup milk

1/4 tsp. salt

2 tbsp. sugar

Dip bread in egg mixture and soak well. Cook on well greased griddle. Brown one side and turn. Serve the slices hot with:

Sauce:

Hot Maple Syrup

Grated orange rind

Simmer about 5 minutes

Garnish with bacon or sausage.

Real tasty and different!

Betty Hodges

## SPOON BREAD

This is a sure-enough Virginia recipe via Alabama. Just in case you want to compete with your Southern relatives on their own specialties, or at least be knowledgeable as to how they make them.

This is copied from a recipe my mother wrote down and is a little less opaque than the original!

Scald, in the top of a double boiler, 2 cups of sweet milk. When this is at boiling point, carefully stir in 3/4 cups of water ground corn meal (If possible, and it should be in Va., use a coarsely ground meal). Add 1 teaspoon of salt and cook for 10 minutes over the boiling water.

Then remove from the fire and add 2 tablespoons of butter and the beaten yolks of 4 eggs. Beat until quite stiff. Take the whites of these 4 eggs and fold into the meal and egg yolk mixture.

Pour into a buttered baking dish and bake for about 20 minutes at 350° or longer at 325°. Serve in same baking dish, naturally, and do not cut the bread. Instead spoon it out and serve with lots of butter.

It is good with ham or chicken in lieu of potatoes, or almost any time instead of potatoes.

Kitty Gould

## BEATEN BISCUIT

This recipe is excellent for moments of frustration when you feel like beating somebody or something!

1 1/8 lbs. flour

5 oz. lard

About 1 cup of sweet milk  
(enough to make a stiff dough)

1/2 tsp. salt

Butter (size of a walnut)

Beat 20 minutes by the clock with a rolling pin or whatever. Roll about 1/2 in. thick. Cut with a small biscuit cutter, prick three times through the bottom. Bake 400° for 1/2 hr., makes 4 doz. small biscuits.

I doubt if you ever get to this. They are good with ham sliced thin, but I expect have left the South with the cooks that used to come every day.

I did them once but decided hitting tennis balls was more fun!

Kitty Gould

## ICE BOX DOUGH

- (1) In big bowl put:      let cool  
1 T. salt  
3/4 cup sugar              until  
2 T. shortening  
2 cups hot water            lukewarm
- (2) Beat 2 eggs - Set aside
- (3) Put 1 yeast cake in 1/2 cup luke-warm water with 1 tsp. sugar.  
When cool combine all three and stir in about 6 to 8 cups of bread flour.  
Keeps indefinitely.

2 or 3 hours before using, knead with rolling pin.

Makes 42 large or 90 tiny rolls - also keuchen coffee ring, etc.

Bake 400°-410°

Start in cold oven if wish.

R. Littlefield

## DUTCH PIE

1 lb. round steak ground  
2 large spanish onions  
1 can tomato soup  
bacon strips

Spread steak in pan. Cover  
thickly with sliced onions.  
Pour soup over and top with  
bacon strips. Bake covered  
about 45 minutes at 400°.

Lucie McMaster

CALLED HOT CRAB SALAD  
(It is not a salad)

1 can crab meat  
1 cup of diced celery  
1 can of water chestnuts  
1 cup of mayonnaise  
Pimento  
I add 1 can of shrimp  
3 Tbsp. Sherry

Seasoned buttered crumb~~s~~ on top.  
Cook at 375° for about 30 minutes.

This is very good, very easy but sometimes very hard to find the important water chestnuts - apt to be where they have ingredients for Chinese food.

Jeanette Trimble

## CRABMEAT PIMENTO CASSEROLE

1/2 cup butter

1 package pimento cheese (1/2 lb.)

1 can crabmeat

some cooked shrimp

1 cup light cream

2 1/2 cups cooked broad noodles

Melt butter and cheese in double p  
boiler. Add to noodles and stir.

Pour in cream. Stir in crab meat and  
shrimp. Bake 3/4 hour. Have oven  
hot for 1/2 hour and turn down to  
moderate and add buttered bread  
crumbs on top for the last 15 min.

Cook this in a flat dish. This is  
important; somehow, it doesn't  
taste as good when done in a deep  
casserole.

Even men like this casserole!

(From: Mrs.  
John Day)

Priscilla Rodgers

## CRAB MEAT

1 can Campbell's tomato soup  
1 can Campbell's pea soup  
1 can crabmeat  
1/2 pt. light cream.

Mix ingredients in top of double-boiler and heat.

Try to get as many of the nasty little crabmeat spines out as possible before adding.

If too thick add more cream or milk.

As in all soups, a little sherry added at the last minute helps.

Jean Ogden

## SHRIMP CASSAROLE HARPIN

Serves 6-8                    Temp. 350°  
Baking Time-55 minutes

2 lbs. large fresh shrimp  
1 tbsp. lemon juice  
3 tbsp. salad oil  
3/4 cup rice  
2 tbsp. butter  
1/4 cup minced green pepper  
1/4 cup minced onion  
1/8 tsp. pepper  
1/8 tsp. mace  
Dash cayenne pepper  
1 can condensed tomato soup  
1 cup heavy cream  
1/2 cup slivered almonds  
1/2 cup sherry  
Paprika

Place shrimp in 2 qt. cassarole,  
sprinkle with lemon juice, salad  
oil, cook rice, drain, chill all.

Saute green pepper, onion 5 minutes.  
Add to shrimp all ingredients except  
almonds and paprika. Sprinkle  
these on top. Bake-

My favorite buffet party dish.

Ruth Bagg

## CORN MEAL SOUFFLE

2 cups milk  
1 cup corn meal  
4 eggs  
salt

Cook the corn meal in a double boiler until it is a consistency of rich cream. Add salt and beaten egg yolks, one at a time, beating vigorously. Fold in stiffly beaten egg whites. Turn into a greased baking dish and bake in a moderate oven about 30 minutes.

Delicious as a buffet or luncheon dish.

Serves 6-8

Mary Allen

## CHICKEN ALMOND

Serves 8

Unusually tasty, most people think, including men who do not care for casseroles.

Fry together:

1/2 cup diced onion

1/2 cup diced celery

1 large diced green pepper

Add:

1 lb. sausage meat

Cook:

20 minutes (I usually pour off part - not all - of the sausage fat).

Then add:

1 1/2 cups uncooked dry rice

2 cans chicken and rice soup  
undiluted

1 cup at least of chicken meat  
(I find that canned whole chicken works very well and usually use the whole thing).

1 cup water

Bake at 350° for 1 1/2 hours.

Stir in 1 cup slivered blanched almonds at end of first hour.

This is good if made the day before (cool only one hour, add almonds when reheating), and can be frozen.

Mary Allen

## SPANISH MACARONI

Best cooked the day before!

4 slices bacon  
1 cup chopped onion  
2 cups canned tomatoes  
1 cup chipped cheese (sharp  
N.Y. State What! in Virginia?)  
1/2 cup chopped ripe olives  
cayenne or chili powder  
3 hard boiled eggs  
1 1/2 cup cooked macaroni

Cut bacon in dice and cook with  
the onion for 5 minutes or until onion  
is yellow. Add tomatoes and 1/2 the  
cheese, all the macaroni and olives  
and season highly with cayenne or chili.

O Put in alternate layers in buttered  
baking dish with eggs and rest of  
cheese. Have a layer of cheese on  
top.

Bake 15-25 minutes in moderate oven.

Good with cold sliced turkey, white  
meat and a green vegetable.

From: Aunt Margaret Hooker

Priscilla Rodgers

## CHEESE SANDWICH CASSAROLE

4 eggs

12 slices bread, crusts cut off

1/2 lb. cheddar cheese

2 1/2 cups milk

salt

Make 6 sandwiches, using no butter.  
Cut in small "Tea" size, and arrange  
in heavily buttered casserole.

Beat eggs, add salt, milk, pour over  
sandwiches.

Refrigerate over night.

Bake 3/4 hour, 350°

So easy for luncheon - with a  
tossed salad, you're all set.

Add for very special luncheons,  
you can serve mushroom sauce  
with the casserole.

Ruth Bagg

## SALMON MOUSSE WITH DILL SAUCE

1 envelope unflavored gelatin  
1/4 cup cold water  
1/2 cup boiling water  
1/2 cup mayonnaise  
1 tbsp. lemon juice  
1 tbsp. grated onion  
1/2 tsp. tabasco sauce  
1/4 tsp. paprika  
1 tsp. salt  
2 cups canned salmon drained and finely chopped (1 large can)  
1 tbsp. chopped capers  
1/2 cup heavy cream  
3 cups cottage cheese

- (1) Soften gelatin in cold water. Add boiling water, stir till gelatin is dissolved. Cool.
- (2) Add mayonnaise, lemon juice, onion. Tabasco, paprika, salt; mix well. Chill till consistency of unbeaten egg white.
- (3) Add salmon and capers; beat well. Whip cream; fold into salmon mixture. Turn into 2-quart oiled fish mold (or other 2 qt. mold). Add cheese to fill mold. Chill until set.
- (4) Unmold on serving platter, garnish with watercress, lemon slices and salmon roe. Serve with Dill Sauce.

### DILL SAUCE

Beat one egg until fluffy and lemon colored. Add tsp. salt, pinch each of pepper and sugar. 4 tsp. lemon juice, 1tsp. grated onion and 2 tbsp. of finely cut dill. Add 1 1/2 cups of sour cream. Stir until blended, chill.

## CHICKEN CASSEROLE

3 cups cubed chicken  
1 cup uncooked wild rice  
or brown rice may be substituted

6 tbsp. permiento  
1/2 cup chipped green pepper  
1/2 cup chopped parsley  
1/2 cup sliced mushrooms  
1 can mushroom soup  
1 can celery soup

## CREAM SAUCE

2 tbsp. butter  
2 tbsp. flour  
1 1/4 cups chicken broth  
Mix all in casserole - sprinkle  
thickly with blanched and toasted  
almonds - Bake 45 minutes at  
375°.

Ellen Carter

## SPAGHETTI VONGOLE

○ Drain 2 cans of minced clams

To 1/3 of juice add 2 T. aregano  
and 1 clove crushed garlic.

When spaghetti is just ready,  
put clams in sauce and add 1/4 lb.  
butter, melt, but do not cook.

Pour over spaghetti.

May add more clam juice if wish.

○  
R. Littlefield

## LAMB CURRY

Left over lamb roast slivered -  
Left over gravy.

If there is a lot of gravy -  
Add a few mushrooms - canned or  
(fresh fried) - if not add a can  
of mushroom soup or a can of  
celery soup.

Add any left-over peas or carrots -  
if none - cook a carrot and a stalk  
of celery and put them with the  
gravy (it adds some color as well  
as flavor).

If an old browned potato is among  
the ice-box problems, dice that and  
add it - or onions that may have  
been cooked with the roast -  
makes a good addition to the  
melange.

If canned soup has been used to  
enlarge the gravy supply, a little  
kiechen Bouquet, improves the color.

When all of this is mixed together,  
add salt and pepper and curry  
powder to taste - (lightly with the  
C.P. until you are sure of your  
audience).

This can all be fixed early in  
the day and put in a casserole  
and reheated in the oven.  
I've found it to be a "clean the  
refrig" kind of dish that is good  
enough for company.

## LAMB CURRY - 2

Serve it with rice pilaff!

1 cup of uncooked rice - browned in  
1 T. butter (about)

Add

1 C. consomme

Bake at 400° for 30 minutes.

Virginia Elwood

## MEAT LOAF

Wonderful hot or cold!

1 1/2 lbs. ground beef  
1/2 obl ground pork  
2 eggs, beaten  
1 cup dry bread crumbs  
1 can undiluted mushroom roup  
1 small onion chopped fine  
1 tsp. salt  
1/4 tsp. untmeg  
1 tsp. baking powder

Bake 1 3/4 hours in 350° oven.

Carol Golan

## CASSEROLE OF NOODLES AND DRIED BEEF

This is what I served for the visiting firemen the day of the announcement.

6 oz. noodles - cook and drain  
add while warm  
1 can mushroom soup  
- - - - -

2 pkgs. chipped beef  
1/2 spanish onion, chopped  
1/2 green pepper, chopped

Frizzle beef in butter then add onion and pepper.

Sprinkle over it, 1 Tbsp. flour and add

1 pt. milk, stir till thick  
add

4 oz. old English cheese

2 cans mushrooms

pepper

paprika

chopped parsley

Mix all together - put in baking dish. Bake at 350° - 45 minutes.  
Serves 10.

Jean Lamb

## SPAGHETTI WITH MEAT SAUCE

Serves Four

1 onion sliced  
1 clove garlic  
1/2 lb. ground beef  
1/4 cup olive oil  
1 can tomato paste (Contradine is best)  
1 1/2 cups water  
1/2 tsp. salt  
1/4 tsp. pepper  
1/2 bay leaf  
1/2 lb. spaghetti, boiled

Cook the onion, garlic and meat,  
in the oil until the onion is  
yellow. (Cut the garlic in halves  
and spear with toothpicks if you  
want to remove it later). Add  
the tomato paste, water and seasonings;  
simmer until thick. (About 3/4 to 1 hour).  
Remove bay leaf and garlic. Serve  
over spaghetti with grated cheese.

Jean Ogden

## SPAGHETTI SAUCE

Priscilla Rodgers and I both swear  
this is the best and easiest sauce  
in the world!

1 large can tomatoes  
4 tbsp. olive oil  
1 large onion  
3/4 lb. ground round steak  
1 lb. chopped mushrooms (optional)  
2 tsp. chili powder  
1 can chicken or beef consomme  
(concentrated like Campbells)  
1 small can tomato paste

Put olive oil and chopped onion in  
skillet to click slowly for 10  
minutes. Add round steak (in cakes)  
to skillet mixture. Also mushrooms  
and cook until meat is done. Then  
mash up meat in mixture with fork.  
Add chili powder and salt and pepper  
to taste. Then add tomatoes,  
tomato paste and consomme and simmer  
slowly about 1 hour.

Serves 5 or 6 amply. Can be kept  
in refrigerator if prepared ahead  
of time.

Kitty Tuthill

## CHICKEN CACCIATORE

1 roasting chicken (cut up)  
2 tbl. butter  
1 onion minced  
1 green pepper, chopped  
2 carrots, chopped  
6 mushrooms, chopped (these come in  
a can, too)  
1 fresh tomato or 1/4 cup canned  
1 cup water  
1 tsp. paprika  
salt and pepper  
1/4 cup sour cream  
1 tbl. flour

Melt butter in good sized skillet,  
add onion, cook until yellow,  
add chicken and brown well.

Add vegetables and seasonings and  
water, cover closely - cook slowly  
"until done" (isn't that mean of  
me - just like Fanny Farmer. It  
must be about an hour, but stick  
a fork in it and make sure).

Mix flour and cream - stir in with  
wire whisk if you have one to prevent  
lumping and cook three minutes.

Jean Ogden

## GASTON BEEF STEW

A one dish meal out of "Joy of Cooking". Best cooked a day ahead, but not necessary.

Cut into small pieces:

1/2 lb. salt pork

2 lbs. beef for stew (the evener the pieces are cut and the less fat, the better looking the stew).

Saute the pork in a large skillet over a slow fire. This takes forever, but be patient until pork is crisp. Then remove it and drain on paper towel. You can either throw the pork scraps away, eat them, scramble them in eggs, or add them to the stew later.

Brown meat in hot pork drippings over a quick fire. Sprinkle it with:  
Seasoned flour

Combine and heat until boiling:

1 1/2 cloves chopped garlic

1 large chopped onion

1 bouillion cube dissolved in

1 cup hot water

8 oz. canned tomato sauce

12 pepper corns

3 whole cloves

1/4 cup parsley; 1/2 bay leaf

Place the meat in a heavy saucepan.

Pour the above ingredients over it.

Simmer it closely covered for about 3 hours (longer if meat very tough).

## GASTON BEEF STEW - 2

After 2 hours add 1/2 cup sherry

Cook separately until nearly tender:

6 medium-sized pared quartered  
potatoes

6 pared carrots cut lengthwise

1 stalk chopped celery

Add these vegetables for the last  
15 minutes of cooking.

(If you are making this ahead of time, don't put vegetables in until meat is through cooking. They will cook when you warm stew up. The main danger is to overcook the vegetables - they get mushy and the stew tastes good but looks like the dog's dinner.

Jean Ogden

## SWORDFISH

When you broil swordfish steaks, make a sauce or paste of soft butter with some flour mixed in and Worcestershire sauce added. Spread this on one side of fish, broil until brown, turn, spread other side and finish broiling. Broiling time, of course, varies with thickness of steak - never broil anything unless your nerves are very steady.

Frozen Swordfish is all right if thoroughly defrosted, but avoid the packaged kind in the super markets - they seem to be salty, not to mention leathery.

Jean Ogden

## EGGPLANT CREOLE

I think you may run into lots of eggplants in Virginia. Here is a variation and again, if you omit the crumbs, it may be made the day before and no harm done!

Peel, then cut into dice

1 medium sized eggplant

Cook it for 10 minutes in

Boiling water

Drain it and place in greased baking dish

Melt

3 tablespoons butter

Add and stir until blended

3 tablespoons flour

Peel, slice and chop

3 large tomatoes or 2 cups

canned tomatoes

Seed and chop

1 small green pepper

Peel and chop

1 small onion

Add the vegetables to the butter mixture with:

1 teaspoon salt

1 tablespoon brown sugar

1/2 bay leaf

2 cloves

Cook these ingredients for 5 min.

Pour them over the eggplant. Cover the top with buttered bread crumbs.

Bake in a moderate oven 350° for about 30 minutes.

## EGGPLANT CREOLE - 2

I haven't tried it, but Carol Golan says this is just as good with Zaeckini squash or even summer squash.

In any case, the sauce is so good, one can't be sure waht the begetable is!

Also good with yeâallow summer squash - but best with 1/2 zucchini and 1/2 yellow summer squash.

In a hurry, cook onion and pepper in a little butter, add a can of tomato soup and one of tomato paste.  
(Editor)

Kitty Gould

## CINNAMON CAKE

1 cup sugar  
1/4 cup butter or spray  
1 egg  
1 tsp. vanilla  
1 3/4 cup flour  
2 tsp. baking powder

Put in buttered tin and pour over top about 1/2 cup or 1/2 lb. of butter melted and 1 cup of sugar mixed with nuts if desired. Bake in moderate oven about 15 minutes.

I often use a plain white cake mix with this and it's so quick and easy and delish served warm as a tea cake.

Kitty Tuthill

## MILK CHOCOLATE FROSTING

3 tbsp. butter  
1 sq. chocolate  
3 tbsp. cream (top of bottle)  
2 C. confectioners sugar  
1 tsp. vanilla

Put butter, chocolate, cream, into top of double boiler - (or on direct heat low). Heat until chocolate is melted - add sugar and vanilla. Beat until smooth - spread on cool cake.

Lots and lots for one layer!!  
If it gets too stiff, just put it back over heat for a few minutes and stir.

Ruth Bagg

## COFFEE PARFAIT

The hardest thing about this recipe is to have enough parfait glasses.

Fill glass with coffee ice cream.

Pour over this-creme de cocoa

Priscilla Rodgers served this frequently as a bride, but it has recently been revived by the middle-aged set because of its obvious merits - its good and very easy. Also, this way you can serve your guests dessert and a liqueur all at once, thus saving time if you are trying to get them to the theatre (or even just a movie!)

Also good with green creme de menthe and chocolate ice cream. (Editor)  
Cherry liqueur on vanilla

J. Ogden

## PECAN DESSERT

3 eggs - beaten lightly  
1/2 cup sugar  
1 cup dark Karo syrup  
1 tsp. vanilla, 1/2 tsp. salt  
1 cup pecan meats

Bake in pyrex  
for 45 minutes at 325°

Turn out on dessert plates  
and dress top with whipped cream.

## LEMON MERINGUE DESSERT

4 eggs 1 1/2 cups sugar 1/2 tsp.  
tartar 1 lemon 1/2 pint whipping  
cream

### MERINGUE

Beat whites, add cream of tartar  
add 1 cup sugar slowly - Bake  
1 hour at 250° (in flat pyrex  
pan)

Beat yolks, add 1/2 cup sugar -  
juice and rind of lemon - 1 tb.  
water (cook) in double boiler,  
until thick - add whipped cream  
(spread on meringue).

## LEMON PUDDING

4 egg yolks - (beaten until thick)  
1 cup milk  
1 cup sugar - 2 tbsp. flour  
Mix altogether  
one limon (rind and juice, salt)

Beat whites of eggs and fold in  
above mixture

Bake 35 minutes in a buttered  
casserole in moderate oven

Service with limon sauce:

1/2 cup sugar, 1tbsp. corn starch  
1 cup boiling water  
2 tbsp. butter (1 tbsp. lemon juice  
Nutmeg to taste - salt

Boil 5 minutes then add limon  
juice and butter.

## LEMON AND ANGEL FOOD

A most glamorous looking dessert,  
but simple to make the day before  
the party!

It serves 12-15 persons!

Softens 1 tbls. gelatine  
in 1/4 cup cold water

In a double boiler make a custard  
of the following:

6 beaten egg yolks  
3/4 cup sugar  
3/4 cup limon juice  
1 1/2 tsp. grated limon rind  
(Custard is sufficiently cooked  
when it coats spoon)

Add the gelatin and stir till dissolve

Beat the 6 egg whites till stiff,  
then gradually add

3/4 cup sugar (beating constantly)

Fold in the yolk mixture

Now - Take a large store boughten  
angel-food cake and tear it  
into bite size pieces.

Into an oiled angel food pan  
alternately throw in some angel food  
pieces, pour some custard and on  
and on till its filled to the brim.

Keep it refrigerated for 24 hours or  
so.

To serve I frost it with a cream,  
whipped.

## CHOCOLATE ICEBOX CAKE

A very rich dessert but delicious.

1 package Baker's German's Sweet  
chocolate  
1 1/2 tablespoon water  
1 egg yolk unbeaten  
1 tablespoon confections sugar  
1/2 cup cream, whipped  
1 egg white, stiffly beaten  
9 double lady fingers or 19 strips  
sponge cake.

Melt chocolate in top of double-boiler  
Add water and blend. Remove from  
boiling water, add egg yolk and beat  
until smooth. Add sugar and mix  
well. Fold in whipped cream; then  
fold in stiffly beaten egg whites.  
Line bottom and sides of 8 x 4 in.  
long pan with waxed paper. Separate  
lady fingers and arrange on bottom  
and sides of pan. Pour in chocolate  
mixture, arrange remaining lady  
fingers on top. Chill 12 to 24  
hours in refrigerator. Unmold, slice  
and serve with additional whipped  
cream. (4 or 5 servings)

Vivian Hall

## CINNAMON ICE CREAM

4 cups milk scalded  
1 cup sugar  
2 cups heavy cream  
4 egg yolks well beaten  
1 1/2 cups red cinnamon candies  
1/3 cup water  
1/2 tsp. salt

Melt candies in water - cool.  
Place well beaten eggs in double-boiler - add sugar. Stir in scalded milk, slowly - cook, stirring constantly until it coats spoon.

Add salt to cream - whip until stiff - add cinnamon syrup to custard and fold in whipped cream.

R. Littlefield

## BLACK BOTTOM PIE

2 C. milk scalded      Combine and  
1 T. cornstarch      cook  
1/2 C. sugar      until  
1/2 tsp. salt      thick

Add and cook 1 minute  
4 egg yolks  
Add  
1 pkg. chocolate bits to 1 cup of  
the above custard while hot.

Meanwhile - soak  
1 tablespoon gelatin in  
1/4 cup cold water and add  
to remaining custard.

Beat until stiff  
4 egg whites and add  
1/4 cup sugar  
Fold this into the light custard  
with  
Rum  
to taste-

Put chocolate layer in baked pie  
shell - then light layer, garnish  
with shaved chocolate. Serve and  
wait for the ohs and ahs!

Virginia Elwood

## CREAM PUFFS

(Don't hesitate to try this Fanny Farmer recipe. It has worked every time, except once when I tried to double the recipe).

1/4 cup butter  
1/2 cup boiling water  
1/2 cup bread flour  
2 eggs, unbeaten

Add butter to water, beat until butter melts, add flour all at once, and stir vigorously until ball forms in center of pan. Remove from fire and let stand 5 minutes. Add eggs one at a time, beating after each egg. Mixture should be very stiff.

Shape on buttered cookie sheet by dropping from spoon. Bake at 375° until free from beads of moisture.

Fill with whipped cream and serve with hot chocolate sauce.

Makes 8 large puffs, 18 small ones or 36 hors d'oeuvre size.

Mary Allen

## MOLASSES RING FOR ICE CREAM

Quick, Easy and Flavorous!

1/4 cup sugar	Bring to boil
1/2 cup molasses	for a few seconds
1/2 tbsp. butter	to make soft
1/4 tsp. salt	ball in water.

Have ready six cups of cornflakes  
in large bowl.

Pour syrup on and mix lightly -  
place in buttered ring mold and  
then refrigerate.

Fill ring with vanilla ice cream.

Serve with both dessert spoon and  
fork as the crisp ring may become  
flighty.

Jeanette Trieuble

## RUM KUCHEN

1/2 cup milk  
1 yeast cake  
1 Tb. sugar  
2 cups flour  
1/2 cup (1 cube) butter  
1/2 cup sugar  
3 eggs  
1/4 tsp. salt

## RUM SYRUP

3 cups strong tea  
2 cups sugar  
1/2 cup rum  
(Sometimes I  
use a 1/2  
cup of Bourbon)

## FILLING

1 large basket strawberries  
1/2 pint whipping cream

Scald milk, cool to lukewarm and crumble in yeast cake; mix well, then stir in the Tb. of sugar and let stand until bubbly - just a few minutes. Beat in 1/2 cup of the flour until very smooth. Put this batter in a warm place to rise until double in bulk. ---meanwhile, cream butter and sugar together until light and creamy, beat in eggs, one at a time. Blend the creamed mixture with the batter, then beat in the rest of the flour and the salt. Beat for 5 minutes in a mixer or a few minutes longer by hand. Pour into a large 9 in. well greased ring mold and let dough rise again in warm place until doubled in size. Bake in a moderate oven ( $350^{\circ}$ ) for 40 minutes, or until a tooth pick comes out clean.

## RUM KUCHEN - 2

While cake bakes, make the syrup:  
Boil the strong tea and sugar  
together for a few minutes; cool,  
then add the rum.

When done cake should stand in the  
pan for about 5 minutes. Prick the  
surface in several places with a  
fork and turn out on a plate that  
has about 1 in. rim around it.  
Baste the cake continuously with rum  
syrup until cake is thoroughly  
soaked.

Slice and sweeten 1 cup of the  
strawberries and mix with the  
stiffly beaten cream. Fill center  
of cake ring with whippin cream -  
berry mixture, and use the remain-  
ing whole berries as a garnish.  
Cut the cake in wedges and serve  
with the whipped cream-strawberry  
filling and additional rum syrup.

Serves 12

Well worth the effort.

Katie Wittmer

## ANGEL PIE

Via the Joy a Cookie and I love it because it looks fancy and should be made the day before and is complete!

## THE MERINGUE TART

Sift:

1 cup sugar

Place on a platter or mizmaster bowl

2 egg whites

1/2 tsp. baking powder

1/8 tsp. salt

Combine in a small pitcher:

1 tsp. vanilla

1 tsp. vinegar

1 tsp. water

Whip the egg whites very stiff. Add the sifted sugar very slowly, alternately with a few drops of the combined liquid. When all ingredients have been added, continue to beat the meringue for several minutes.

Keep it ON a greased platter from which it may be served or in a large 10" pyrex pie pan. Shape it like a pie or tart with a heavy edge with a knife or spatula. Bake at 275° for 1 hour or longer.

Permit it to cool in the oven with the door open.

Prepare the following filling in a double boiler:

4 beaten egg yolks

1/2 cup sugar

Juice and grated rind of 1 lemon

1 tablespoon flour

1/2 cup water

Stir and cook the filling until it is thick - cool it.

## ANGEL PIE - 2

When the pie and the filling are cool - whip:

1 cup heavy cream

Fold in

1/2 tsp. vanilla

Place a layer of cream in the meringue pie, then the filling, then another layer of cream.

Chill the pie for several hours, actually over-night is better, and believe it or not by the time your guests arrive, you've almost forgotten you had anything to do with putting it together.

Kitty Gould

## WHITE FROSTING

2 egg whites  
1 cup sugar  
1/2 tsp. cream of tartar  
3 tbsp. water

Put together in top of double boiler over boiling water. Beat four minutes or until it stands in peaks.

This makes enough for a 2 layer cake and I often only make 1/2 this quantity when I use the smaller cake mixes.

Kitty Tuthill

## FORGOTTEN MERINGUES

"They Bake While You Sleep"

6 egg whites (3/4 cup)  
1 1/2 tsp. lemon juice or  
1/2 tsp. cream of tartar  
2 cups of sugar

Heat oven to 400° (Mod. hot), beat egg whites with lemon juice or cream of tartar until frothy.

Gradually beat in sugar a little at a time. Beat until stiff and glossy. Dry by small spoonfuls in circles on brown paper on baking sheet or heap into high mounds. Then hallow out with back of spoon - put into oven, close door, turn off oven (Don't peep!!) Set over night (makes 12 meringues), fill meringues with ice cream. Half of this recipe makes six large meringues.

"It's the easiest and best!!  
Some treat for the 'Special Guest'!"

Ellen Carter

## ORANGE SAUCE

4 egg yolks - well beaten  
1 cup sugar  
Juice and rind of an orange  
A little salt

Cook and stir in double-boiler until thick.

When cool, add to 1/2 pt. of cream, whipped.

Serve with angel food or sponge cake.

Easy and much appreciated dessert-especially with the angel food cake mix!

Virginia Elwood

## ICE CREAM SAUCES

## CHOCOLATE

2 sq. chocolate	1 egg
3 T. milk	2 T. butter
3/4 cup sugar	1/4 tsp. salt
Mix all together and cook for 15 minutes - stir and watch it, for it burns easily! Serve warm!	

## BUTTERSCOTCH

1 1/2 cup brown sugar
2/3 cup light Karo syrup
4 large T. butter

Boil gently until it forms a soft ball in cold water.  
Remove from fire and when bubbling ceases, stir in.

3/4 C. cream.

Virginia Elwood

## BANANA ICE CREAM

Mash 3 medium bananas. Beat 2 eggs and 1 cup sugar. Add 1/2 pint heavy cream and juice of 1 lemon. Combine ingredients and freeze. Beat with fork when about half frozen.

## PEACH MARLOW

20 marshmallows  
1 cup mashed fresh peaches  
(a few more won't matter)  
1/2 cup water  
1/2 pint heavy cream, whipped  
3 tbsp. sugar  
a few drops almond

Sprinkle sugar on crushed peaches. Steam marshmallows with water until liquid (use double-boiler). Add peaches and whn slightly thick, add cream. Beat with fork when about half frozen.

Lucie McMaster

## CHOCOLATE DROP COOKIES

1/2 C. melted butter	melt
2 sq. chocolate	together
1 C. brown sugar	
1 egg	
1 1/2 C. flour	sift
1 tsp. soda	together
1/2 C. milk	
1 C. chopped nuts	
Salt	
Vanilla	

Mix in the order given and bake  
10-12 minutes at 375°.

## FROSTING

2 sq. chocolate	2 Tbsp. boiling
1 tsp. butter	water
Confectioners sugar	
1/4 tsp. vanilla	

Melt chocolate, add butter and boiling water, stir in sugar gradually until right consistency to spread.  
Add vanilla.

These are "never fail" and seem to cause great enthusiasm with the gentlemen - young or old.

Virginia Elwood

## SWEDISH SPRITS

This is the best recipe I've found for making cookies in a cookie press. I hope you get one because you can turn these out in very little time, and are so good to eat, and also keep well if you aren't hungry.

1 1/2 C. butter or margarine (softened)  
1 C. sugar  
1 egg  
2 tsp. vanilla  
4 C. sifted flour  
1 tsp. baking powder

Cream butter, sugar, egg, vanilla, till creamy in electric mixer. Add the flour and baking powder, also by mixer.

Force thru press  
Bake 8-10 minutes (400°)

P.S. To the above flavoring I also add grated rind of an orange, 1/2 tsp. nutmeg, even lemon flavoring - sounds wild, but tastes good.

Carol Golan

## BOURBON BALLS

2 1/2 C. vanilla wafers, crumbled fine  
1 C. powdered sugar  
1 C. finely chopped nuts  
2 Tbsp. cocoa

Mix above ingredients  
add

2 Tbsp. white corn syrup to  
1/2 C. Bourbon  
and add  
to dry ingredients - mix well

Form into small balls and roll  
each in powdered sugar.

This recipe makes about 30.

Excellent for Christmas time.

If balls are wrapped in foil they  
keep indefinitely.

Don't sample the bourbon while  
mixing or you'll be mixed!!

Jean Lamb

## OATMEAL CRISPS

CREAM:      1 cup shortening  
                1 cup brown sugar  
                1 cup white sugar

ADD:        2 eggs  
                1 tsp. vanilla  
                1 1/2 cup flour  
                1 tsp. salt  
                1 tsp. soda  
                3 cups oatmeal  
                1/2 cup chopped nuts

Form into long rolls, chill, slice 1/2" thick. Bake on sheet 350° F, 10 minutes. Will keep a week.  
1/2 recipe works - (about 5 dozen in above recipe).

Joan is the cookie maker in our family. She got this recipe from a girl C. Hallie Davison in the Junior Sailing Class! The cookies are usually good and keep practically forever!

We also make the chocolate halfway cookies in the Tinsman Chapter Y.W. C.A. cookbook and Butterscotch Brownies in Fanny Farmer. However, your mother makes the best cookies and small cakes I've ever put in my mouth!!

Joan Rodgers

## CHAMPAGNE PUNCH

1/2 pound powdered sugar  
2 bottles champagne  
1 bottle sauterines  
1/2 pint Brandy  
1/2 pint Maraschino  
1/2 pint Curacao

Mix well in punch bowl.  
Surround bowl with cracked  
ice, add slices of fruit in  
season.

(Serves 12)

Punches should be served ice cold.  
Chill all ingredients well before  
mixing.

Katie Wittmer

## ICED TEA

The chrystal-clear iced tea school frowns at this, but everyone else asks for the recipe. It looks a little muddy but tastes good!

Pour about 3 quarts boiling water over:

About 3 1/2 Tblsp. fresh tea  
(not bags!)

Handful or less broken up mint leaves

Steep 5 minutes

Add: 1 1/2 cups sugar.

Juice 3 oranges

Juice 3 lemons

Stir thoroughly

Cool and/or chill

Put ice in glasses and pour tea over this. Don't leave ice in pitcher or gets diluted and uninteresting.

Jean Ogden

## PUNCH

A non-alcoholic punch - refreshing and not sicky-sweet. Save this for when you children are almost grown up but not quite!

Lemon ice (not sherbert), you may have to make this; there's a recipe in Fanny Farmer)

One half ginger ale  
One half soda water  
One small can concentrated lemon juice (not lemonade)

Mix any amount in punch bowl.

Priscilla Rodgers

## YORKSHIRE PUDDING

This is wonderful with roast beef, but don't plan to serve it unless you can eat it as soon as it comes out of the oven.

Sift into a bowl 7/8 cup flour  
1/2 tsp. salt

Make a well in the center into  
which pour 1/2 cup milk

Stir in the milk. Beat until fluffy  
2 eggs

Beat them into the batter. Add  
1/2 cup water

Beat the batter well until large  
bubbles appear. Let stand one  
hour (optional). Beat again, have  
ready a hot oven proof dish containing  
hot beef drippings or melted butter.

Pour in batter. Bake in hot oven  
at 400° for 20 minutes. Reduce heat  
to 350° and bake 10 to 15 minutes  
longer.

HOLLANDAISE SAUCE  
(Will not Curdle)

2 egg yolks  
1/2 cup cream  
Salt and lemon juice  
(1/2 of lemon)

Stir ingredients in double-boiler until mixture begins to thicken. Remove from stove and stir in 1/4 cup of butter broken in smaller bits with fingers. This mixture may be set aside and reheated when wanted.

Kitty Tuthill

## SHRIMP

C  
Cover shrimp with cold water  
1/4 cup vinegar  
1 tbsp. salt  
2 tsp. Carroway seed  
Juice and rind of 1 lemon  
Dash dry mustard

Bring to a quick boil then simmer  
for required time depending on size  
of shrimp. Average size 5 minutes  
once water boils. Rinse in cold  
water. Remove shell and vein -  
rinse once more in cold water.  
Sprinkle with lemon juice and  
touch of salt and cool thoroughly.

C  
The basis for a Deluxe meal from  
Salad to a Wiggle!

P.S. Excellent dip for a change  
from the usual Hot Sauce.  
Mayonnaise, catsup, chopped  
onions, Horse-radish (1 tsp.)

C  
Betty Hodges

## RED PEPPER JAM

12 large sweet red peppers  
1 tbsp. salt  
1 pint vinegar  
3 cups sugar

Remove seeds from peppers and put through food chopper. Sprinkle with salt and let stand 3 or 4 hours. Drain. Put in kettle and add vinegar and sugar. Boil gently until consistency of jam - usually about 1 hour. Pour into sterilized jelly glasses. This recipe makes about six glasses.

This is delicious with cold meat - especially lamb and it's a pretty red and pleasant change from the mint jelly school. Ruth Bagg and I make this every year.

And I double the recipe  
and it's still not enough. Ruth

Kitty Tuthill

## BREAD AND BUTTER PICKLES

4 qts. small cucumbers  
6 onions  
1 green pepper  
1 red pepper  
3 cloves garlic  
1/3 cup salt

Slice the vegetables  
Layer with salt  
and a tray of ice cubes  
in a large pan. Place another tray of ice over the top and let stand 3 hrs. at least.

Divide in two batches.  
Heat just to boiling in the following (also divided in half).  
3 cups white vinegar  
5 cups white sugar  
1 1/2 tsp. tumeric  
1 1/2 tsp. celery seed  
1 1/2 tbls. mustard seed

Put in jars, seal and unseal to eat in about a month or more.

Carol Golan

## CAESAR SALAD

1 Clove garlic  
3/4 C Salad oil  
2 C White bread cubes  
2 Eggs  
3 Tbsp. Fresh lemon juice  
2 Tsp. Worcestershire sauce  
 $\frac{1}{2}$  Tsp. Salt  
 $\frac{1}{4}$  Tsp. Pepper  
8 Anchovy fillets, chopped  
2 Heads romaine lettuce, washed and chilled  
 $\frac{1}{4}$  C Crumbled bleu cheese  
 $\frac{1}{4}$  C Grated Parmesan cheese

Crush garlic in small bowl; cover with oil. Refrigerate, covered, 30 minutes.

In  $\frac{1}{4}$  C garlic oil in medium skillet, fry bread cubes until brown on all sides. Set aside.

If desired, cook eggs only 1 minute in boiling water. Remove, and cool. (Eggs may be used raw.)

In small bowl, combine the lemon juice, Worcestershire sauce, salt, pepper and anchovies. Mix well.

Into large salad bowl, tear lettuce into bite-size pieces. Drain remaining oil from garlic. Pour over lettuce; toss to coat well. Break eggs over salad; toss well. Pour on lemon mixture; toss well. Add bread cubes and cheeses; toss well. Serve at once. Serves 8-10.

Frustrated Charlie  
Chef