



GARDEN OF RECIPES  
VOLUME II

COLLECTED BY  
AGNES SCHOELLMAN

CHRISTMAS 1988



Joe - From Grassy Hareck's S.

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SYLVIA'S KOLACHES (MY COUSIN)  
VERY GOOD--MAKES ABOUT 3 1/2 DOZEN

MIX TOGETHER 1/2 CUP WARM WATER, 1 T YEAST OR 1 YEAST CAKE AND 1/4 CUP SUGAR. LET THIS DISSOLVE.

ADD 2 BEATEN EGGS, 2 1/2 CUPS FLOUR, AND 1 CUP MILK WHICH HAS BEEN SCALDED AND COOLED. LET ALL OF THIS RISE 15 MINUTES.

ADD 6 T SUGAR, 1 1/2 TSP SALT, 1/2 CUP PET MILK AND 1/4 CUP EACH OF CRISCO AND OLEO. ADD ENOUGH FLOUR TO MAKE A SOFT DOUGH (ABOUT 3 1/2 CUPS).

MIX. BUTTER TOP WITH HANDS. COVER AND LET RISE IN A WARM PLACE UNTIL DOUBLE. USE AS YOU WOULD OTHER KOLACHE DOUGH. MAKE IN SMALL BALLS. PUT 1 INCH APART IN GREASED PANS. LET RISE ABOUT 10 TO 15 MINUTES. MAKE A DENT IN THE CENTER OF EACH, BUT DO NOT TEAR THE BOTTOM OF THE DOUGH. PUT A SMALL AMOUNT OF FILLING IN EACH, AND ADD STREUSEL TOPPING ON EACH. LET RISE A WHILE AND THEN BAKE AT 400 DEGREES FOR ABOUT 20 MINUTES. (THE TIME DEPENDS UPON YOUR OVEN.) BUTTER THE CRUST AND SPRINKLE SUGAR ON THE TOP.

KOLACHES-- A SMALL RECIPE

SCALD 1 1/4 CUP MILK. COOL. DISSOLVE IN IT 1 T. YEAST. ADD 1/4 CUP SUGAR, 2 BEATEN EGGS, 1 TSP. SALT, 1/2 CUP BUTTER, CRISCO OR OLEO, AND THE GRATED RIND OF 1/2 LEMON. ADD ABOUT 4 CUPS FLOUR OR ENOUGH FLOUR TO MAKE A SOFT DOUGH.

THESE ARE VERY GOOD AND TENDER. FILL AND BAKE AS YOU WOULD BAKE ANY KOLACHE.

EXTRA GOOD KOLACHES--NICE AND TENDER

DISSOLVE 1 T YEAST AND 1/3 CUP SUGAR IN 3/4 CUP WARM WATER. ADD 1 1/4 CUP FLOUR. MIX AND LET RISE 1/2 HOUR.

ADD 1 SMALL CAN PET MILK, 1 1/4 CUP WARM WATER, 2 TSP SALT, 3 SMALL OR 2 LARGE BEATEN EGGS, AND 1 CUP CRISCO AT ROOM TEMPERATURE. ADD ABOUT 7 TO 8 CUPS FLOUR.

MIX TO A SOFT DOUGH ONLY. BUTTER TOP OF DOUGH AND MIX BY HAND. COVER AND LET RISE IN A WARM PLACE FOR 20 MINURES. RE-MIX BY HAND AGAIN. COVER WITH SARAN WRAP AND A TOWEL. LET RISE UNTIL DOUBLE. MAKE IN SMALL BALLS LIKE OTHER KOLACHES. USE WHATEVER FILLING YOU WANT. BAKE AS YOU DO OTHER KOLACHES.

PRIZE WINNER KOLACHES FROM CHICAGO  
THIS IS AN OLD RECIPE FROM A COUSIN  
VERY TENDER--SMALL RECIPE

DISSOLVE 1 YEAST IN 1/3 CUP SCALDED AND COOLED MILK. ADD 1 TSP SUGAR.  
COOL. ADD 1 STICK OLEO OR BUTTER, 3 BEATEN EGGS, 3 T SUGAR, 1 TSP  
SALT, RIND OF 1 LEMON AND ABOUT 2 1/4 CUPS FLOUR FOR A SOFT DOUGH.  
LET RISE. USE ANY FILLING YOU WANT.

I MAKE ABOUT 15 SMALL KOLACHES AND 1 COFFEE CAKE 7 X 11.

POSIPKA  
FROM WEIMER COOKBOOK

MIX TOGETHER 1 CUP FLOUR, 3/4 CUP SUGAR AND 1/2 STICK OLEO. MIX AND  
SPRINKLE ON FILLED KOLACHES BEFORE BAKING.

COTTAGE FILLING FOR KOLACHES--I

1 POUND DRY COTTAGE CHEESE (I CAN ONLY GET AT SAFEWAY), 2 EGGS, 1/2  
CUP SUGAR OR TO SUIT YOUR TASTE, 2 T MELTED OLEO, 1 T FLOUR, 2 T LEMON  
JUICE, 1/2 TSP SALT, AND LEMON RIND TO TASTE. ADD VANILLA IF WANTED.  
MIX ALL IN A BLENDER OR A LARGE MIXER BOWL. PLACE IN KOLACHES BEFORE  
BAKING. SPRINKLE POSIPKA ON TOP.

COTTAGE CHEESE FILLING II  
FROM WEIMER COOKBOOK

1 CARTON COTTAGE CHEESE, 1/2 CUP FLOUR, 1/2 CUP SUGAR, 1/4 CUP OLEO, 1  
EGG YOLK, LEMON EXTRACT, A BIT OF SALT. YOU MAY ADD COCONUT OR  
RAISINS IF YOU CHOOSE.

COTTAGE CHEESE FILLING FOR KOLACHES--III  
FROM TEXAS FAVORITE COOK BOOK

1-16 OZ. CARTON OF CREAMED COTTAGE CHEESE (DRAINED), 3 T TAPIOCA, 1/2  
CUP SUGAR, A BIT OF SALT, 2 EGG YOLKS, LEMON JUICE, AND VANILLA TO  
TASTE.

MIX CHEESE AND TAPIOCA. LET SET 1/2 HOUR. ADD YOLKS, SUGAR, VANILLA  
AND LEMON JUICE. MIX WELL. USE TO FILL KOLACHES.

#### PRUNE FILLING FOR KOLACHES

COVER 1 POUND PITTED PRUNES WITH WATER. COOK UNTIL TENDER. MASH WITH A POTATO MASHER OR WITH YOUR HANDS WHEN COOL. SEASON TO SUIT YOUR OWN TASTE WITH SUGAR AND CINNAMON. YOU MAY ADD 1 OR 2 T OLEO AND LEMON JUICE. COOL BEFORE PUTTING IN KOLACHES.

#### APRICOT FILLING FOR KOLACHES

IT IS BEST TO SOAK YOUR APRICOTS FOR A FEW HOURS OR OVERNIGHT. THEN COVER WITH WATER AND BOIL UNTIL TENDER. MASH AND SEASON WITH SUGAR. YOU ALSO MAY ADD 1 OR 2 T MELTED OLEO AND LEMON JUICE.

ZUCCHINI BREAD  
VERY GOOD

BLEND TOGETHER 3 EGGS, 1 CUP OIL, AND 2 CUPS SUGAR. ADD 2 CUPS GRATED UNPEELED ZUCCHINI, 3 CUPS FLOUR, 1 TSP SALT, 1 TSP SODA, 2 TSP CINNAMON, 1 TSP VANILLA, 1/2 TSP BAKING POWDER AND 1/2 CUP CHOPPED PECANS. CHOPPED RAISINS MAY BE ADDED.

SIFT THE FLOUR. ADD THE DRY INGREDIENTS, ZUCCHINI AND PECANS TO THE BLENDED EGG, OIL AND SUGAR MIXTURE. IF RAISINS ARE ADDED, DUST SOME OF THE FLOUR ON THE RAISINS SO THEY WON'T SINK TO THE BOTTOM OF THE BREAD.

BAKE IN 2 LARGER LOAF BREAD PANS OR 4 SMALLER ONES AT 350 DEGREES FOR 1 HOUR. IF YOU BAKE IN SMALLER PANS, LOWER THE HEAT AND BAKE FOR LESS TIME THAN 1 HOUR. TEST FOR DONENESS WITH A TOOTHPICK.

OATMEAL BREAD  
VERY GOOD

6 CUPS ALL PURPOSE FLOUR  
1 CUP OATMEAL  
2 CUPS BOILING WATER  
2 PKG OR 1 1/2 T YEAST  
1/3 CUP WARM WATER  
1/2 CUP HONEY OR MOLASSES (HONEY MAKES A LIGHTER BREAD)  
2 TSP SALT  
3 T BUTTER

YOU MAY ALSO USE 1 CUP RAISINS AND/OR 1 TSP CINNAMON, BUT I DON'T  
PLACE OATMEAL IN A LARGE BOWL. POUR BOILING WATER OVER IT AND LET STAND 1/2 HOUR. POUR YEAST IN WATER TO DISSOLVE. ADD OTHER INGREDIENTS. STIR IN 2 CUPS FLOUR. PLACE ALL IN BLENDER. THEN ADD 2 MORE CUPS FLOUR AND MIX. REMOVE INTO A BIG BOWL AND GRADUALLY ADD THE REST OF THE FLOUR AND MIX BY HAND. WHEN YOU CAN PUT THE PALM OF YOUR HAND ON THE DOUGH AND THE DOUGH DOES NOT STICK TO YOUR HAND, YOU HAVE ADDED ENOUGH FLOUR. GREASE DOUGH, COVER AND LET RISE 15 MINUTES. RE-MIX BY HAND AND LET RISE UNTIL DOUBLED. PUT ON BOARD AND KNEAD AGAIN. MAKE INTO 2 LOAVES AND 1 COFFEE CAN OR MAKES 4 OR 5 1-POUND COFFEE CANS OF BREAD.

LET RISE UNTIL DOUBLE. PLACE IN A PRE-HEATED OVEN AT 350 DEGREES FOR 30 MINUTES OR UNTIL NICE AND BROWN.

THIS BREAD COVES OUT VERY TENDER. BUTTER THE TOP AND PUT ON A CAKE RACK IN A BIG BROWN PAPER BAG UNTIL COOL.

## BATTER BREAD

MIX AND SET ASIDE 2 T SUGAR, 1 PKG YEAST AND 3/4 CUP WARM WATER.

MIX TOGETHER 1 EGG, 1 T WATER, 2 1/4 CUP FLOUR, 1 TSP SALT, 1/4 CUP DRY MILK, AND 1/4 CUP MELTED OLEO.

MIX THE INGREDIENTS. THEN ADD THE 1ST 3 INGREDIENTS LISTED ABOVE. MIX ALL TOGETHER AND SPREAD IN A WELL-GREASED 9 X 9 INCH PAN. LET RISE UNTIL DOUBLES (ABOUT 30 MINUTES). BAKE AT 400 DEGREES UNTIL A BROWN COLOR. THIS TAKES ABOUT 25 MINUTES. BRUSH WITH BUTTER AND CUT INTO SQUARES.

YOU MAY USE A BIT LESS FLOUR AND ADD 1/2 CUP OATMEAL INSTEAD OF FLOUR IF YOU CHOOSE.

BANANA MUFFINS  
MAKES 12

3/4 CUP SUGAR  
1 1/2 CUPS FLOUR  
1 TSP SODA  
1/2 TSP SALT  
1 EGG BEATEN  
1/3 CUP MELTED MARGARINE  
3 MASHED BANANAS  
1/2 CUP CHOPPED PECANS  
STREUSEL MIXTURE LISTED BELOW

SIFT DRY INGREDIENTS. COMBINE BEATEN EGG, MARGARINE, AND MASHED BANANAS. ADD DRY INGREDIENTS. MIX UNTIL FLOUR IS MOISTENED. ADD PECANS AND FOLD IN GENTLY. EITHER PLACE PAPER LINERS IN CUPCAKE PANS OR GREASE EACH CUP. FILL EACH 2/3 FULL. SPRINKLE ON STREUSEL TOPPING LISTED BELOW IF YOU CHOOSE. BAKE AT 400 DEGREES FOR 15 TO 20 MINUTES. THE TIME DEPENDS UPON THE SIZE OF YOUR MUFFIN PANS. THESE ARE GOOD.

STREUSEL TOPPING

MIX TOGETHER 1/4 CUP BROWN SUGAR, 1/2 TSP CINNAMON AND 1/4 CUP FINELY CHOPPED PECANS.

APPLE MUFFINS

1 1/2 CUP FLOUR  
1/2 CUP SUGAR  
2 TSP BAKING POWDER  
1/2 TSP SALT  
1/2 TSP CINNAMON  
1 EGG  
1/2 CUP MILK  
1/4 CUP OIL  
1 CUP GRATED APPLE

SIFT TOGETHER DRY INGREDIENTS. BEAT EGG. STIR IN MILK, OIL AND GRATED APPLE. ADD DRY INGREDIENTS, AND MIX UNTIL FLOUR IS MOISTENED. BATTER WILL BE A LITTLE LUMPY. DO NOT OVER MIX. GREASE MUFFIN PANS OR USE CUPCAKE LINERS. FILL CUPS ABOUT 2/3 TO 3/4 CUP FULL. SPRINKLE ON THE STREUSEL MIXTURE LISTED ABOVE.

BUTTERMILK MUFFINS  
LARGE RECIPE MAKES 60 MUFFINS  
DOUGH MAY BE KEPT IN THE REFERIGERATOR FOR UP TO 6 WEEKS

1 15 OZ BOX RAISIN BRAN  
5 CUPS FLOUR OR YOU MAY USE 1/2 WHOLE WHEAT  
5 TSP BAKING SODA  
3 CUPS SUGAR  
2 TSP SALT  
4 BEATEN EGGS  
1 QT BUTTERMILK  
1 CUP OIL

SIFT AND MIX ALL DRY INGREDIENTS. ADD BEATEN EGG, MILK AND OIL. BAKE AT 400 DEGREES FOR 15 MINUTES.

INGREDIENTS FOR A SMALLER RECIPE OF BUTTERMILK MUFFINS

7 OZ BOX RAISIN BRAN  
2 1/2 CUPS FLOUR  
2 TSP BAKING SODA  
1 1/2 CUPS SUGAR  
2/3 TSP SALT  
1 EGG  
1 CUP BUTTERMILK (OR A BIT MORE)  
1/4 CUP OIL

MIX AND BAKE AS DIRECTED ABOVE.

## BEST EVER WAFFLES

1 CUP FLOUR  
2 EGGS  
2 T OIL  
3/4 CUP MILK  
1 1/2 TSP BAKING POWDER  
1/2 TSP SALT  
1 T SUGAR  
2 T OIL  
3/4 CUP MILK

BEAT EGGS. ADD MILK AND OIL. SIFT FLOUR, SALT, SUGAR AND BAKING POWDER. MIX THE MILK MIXTURE INTO THE DRY INGREDIENTS. BAKE IN A GREASED WAFFLE IRON.

I ALSO USE AS PANCAKES.

## BASIC PANCAKES

SIFT 1 CUP FLOUR, 1 TSP SALT, 1 T SUGAR AND 2 TSP BAKING POWDER. BEAT 1 EGG. ADD 3/4 CUP MILK, AND 2 T OIL OR MELTED OLEO. SLOWLY ADD TO DRY INGREDIENTS. MIX. THE BATTER MAY HAVE LUMPS. USE 3 T PER PANCAKE.

## TENDER PANCAKES

SIFT 1 CUP FLOUR, 1 1/2 TSP BAKING POWDER, 1/2 TSP SALT, AND 2 T SUGAR. BEAT 1 EGG. ADD 2/3 CUP MILK AND 1/4 CUP MELTED OLEO. PUT IN BLENDER AND PROCESS UNTIL SMOOTH. HEAT AN ELECTRIC SKILLET TO 390 DEGREES. BAKE USING 3 TABLESPOONS PER PANCAKE.

HEALTHFUL OATMEAL COOKIES  
VERY GOOD--MAKES ABOUT 75 COOKIES

1/2 CUP BUTTER OR OLEO  
1/2 CUP VEGETABLE SHORTENING  
1 CUP WHITE SUGAR  
1 CUP BROWN SUGAR  
2 CUPS OATMEAL  
1/8 CUP WHEAT GERM (2 T)  
1 CUP CHOPPED RAISINS  
1 CUP GRATED CARROTS  
1/2 CUP CHOPPED PECANS  
2 EGGS  
2 CUPS FLOUR  
1 TSP BAKING POWDER  
1 TSP SODA  
1 TSP SALT  
1 TSP CINNAMON  
1/2 TSP NUTMEG  
1 TSP VANILLA

CREAM BUTTER AND SHORTENING. ADD SUGAR. ADD EGGS ONE AT A TIME.  
BEAT WELL. ADD VANILLA. ADD DRY INGREDIENTS (DO NOT SIFT). STIR IN  
RAISINS AND CARROTS. DROP BY TEASPOONS ON GREASED COOKIE SHEET. BAKE  
AT 375 DEGREES FOR 12 TO 15 MINUTES.

THESE ARE VERY GOOD. I GOT LOTS OF COMPLIMENTS ON THESE.

ICE BOX COOKIES  
FROM BEEPSIE (BARBARA)

1 CUP BROWN SUGAR  
1 CUP WHITE SUGAR  
1 CUP OLEO  
2 EGGS  
3 1/2 CUPS FLOUR  
1 TSP CREAM OF TARTAR  
1 TSP SODA  
1/2 TSP SALT  
1 TSP VANILLA  
1 CUP CHOPPED PECANS

CREAM SUGAR, OLEO AND EGGS. ADD THE REST OF INGREDIENTS AND MIX WELL.  
ROLL INTO A ROLL AND PLACE IN WAXED PAPER. CHILL OVERNIGHT. SLICE  
AND BAKE AT ABOUT 350 TO 375 DEGREES.

THESE ARE DELICIOUS AND CRISP. THEY KEEP WELL...UNTIL YOU START  
TASTING.

THE BEST COOKIES IN THE WORLD (???)

2 STICKS OLEO  
1 CUP WHITE AND 1 CUP BROWN SUGAR  
1 EGG  
1 CUP SALAD OIL  
1 CUP COCONUT  
1 CUP OATMEAL (OLD FASHIONED)  
1 CUP CRUSHED CORNFLAKES  
1/3 CUP CHOPPED PECANS  
3 1/2 CUPS FLOUR  
1 TSP EACH OF SODA, SALT AND VANILLA

CREAM OLEO AND SUGARS. ADD EGG. MIX WELL. SIFT TOGETHER FLOUR, SODA AND SALT. ADD TO CREAMED MIXTURE ALTERNATELY WITH THE SALAD OIL. ADD THE REST OF INGREDIENTS. DROP BY TEASPOON ON GREASED COOKIE SHEET. DIP A FORK IN WATER AND PRESS ON EACH COOKIE. (I USE A MEAT CLEAVER FOR THE DESIGN.) BAKE AT 325 DEGREES FOR 10 TO 12 MINUTES. COOL AND STORE IN A SEALED CONTAINER.

BRACH'S SPICE DROP COOKIES  
IMPORTANT TO USE SPICETTE GUM DROP BRAND FOR FLAVOR

1/2 CUP SHORTENING  
1/2 CUP BROWN SUGAR  
1/2 CUP WHITE SUGAR  
1 TSP VANILLA  
1 CUP FLOUR  
1/2 TSP SALT  
1/2 TSP BAKING POWDER  
1/2 TSP BAKING SODA  
1/2 CUP FINELY DICED GUM DROPS  
1 CUP OATMEAL  
1 BEATEN EGG

CREAM SHORTENING WITH SUGAR UNTIL FLUFFY. ADD VANILLA. SIFT ALL DRY INGREDIENTS. TOSS THE DICED GUMDROPS WITH THE OATMEAL AND 1/4 CUP OF THE FLOUR MIXTURE. ADD THE FLOUR MIXTURE ALTERNATELY WITH THE BEATEN EGG. STIR IN GUM DROPS AND OATMEAL MIXTURE. MAKE INTO 1 INCH BALLS. PUT ON GREASED COOKIE SHEET. BAKE AT 350 DEGREES FOR ABOUT 10 MINUTES. THESE ARE GOOD!

## PEANUT BUTTER CRISSCROSSES

2 CUPS SIFTED FLOUR  
3/4 TSP BAKING POWDER  
1/2 TSP SODA  
1/4 TSP SALT  
1/2 CUP SHORTENING  
1/2 CUP PEANUT BUTTER  
1/2 CUP FIRMLY PACKED BROWN SUGAR  
1/2 CUP WHITE SUGAR  
1 EGG  
1/4 CUP ORANGE JUICE

MEASURE FLOUR, SODA, BAKING POWDER AND SALT TOGETHER. SIFT. CREAM SHORTENING AND PEANUT BUTTER WITH BOTH SUGARS UNTIL FLUFFY. BEAT THE EGG AND ADD IT. SIFT IN FLOUR MIXTURE ALTERNATELY WITH THE ORANGE JUICE. ROLL THE DOUGH A TSP AT A TIME INTO BALLS. PLACE ON UNGREASED COOKIE SHEET. FLATTEN AND MAKE CRISSCROSSES ON EACH WITH THE TINES OF A FORK. BAKE AT 375 DEGREES FOR 12 MINUTES.

## COCONUT COOKIES

MEASURE AND SIFT TOGETHER 1 1/4 CUPS FLOUR, 1 TSP BAKING POWDER, 1 TSP BAKING SODA, AND 1/2 TSP SALT. IN A MIXING BOWL CREAM 1/2 CUP OLEO OR SHORTENING, 1/2 CUP WHITE SUGAR AND 1/2 CUP FIRMLY PACKED BROWN SUGAR. ADD 1 EGG, 1 CUP OATMEAL, 1 CUP COCONUT, 1/2 CUP CHOPPED PECANS AND 1/2 TSP ALMOND OR VANILLA EXTRACT.

MIX UNTIL WELL BLENDED. STIR IN DRY INGREDIENTS. SHAPE DOUGH INTO BALL. PLACE ON A GREASED COOKIE SHEET. BAKE AT 350 DEGREES FOR 12 MINUTES OR UNTIL LIGHT BROWN.

## PEANUT BUTTER OATMEAL COOKIES THESE ARE GOOD! MAKES ABOUT 9 DOZEN

1 CUP OLEO  
1 CUP BROWN SUGAR  
1 CUP WHITE SUGAR

CREAM TOGETHER AND ADD 3 BEATEN EGGS, 1/2 CUP PEANUT BUTTER, 1 TSP SODA, 1/2 TSP SALT, 1 1/2 TSP CINNAMON, 1 1/4 CUPS FLOUR AND 3 1/2 CUPS OATMEAL. LAST ADD 1 TSP VANILLA AND 1 CUP CHOPPED RAISINS. MIX AND DROP BY TEASPOONS ON A GREASED COOKIE SHEET. PLACE EACH ABOUT 1 1/2 INCHES APART. BAKE AT 350 DEGREES FOR ABOUT 11 MINUTES.

RAISIN SPICE COOKIES  
THESE ARE GOOD!

3/4 CUP SOFTENED OLEO  
2/3 CUP PACKED BROWN SUGAR  
2 EGGS  
1 TSP VANILLA  
2 1/2 CUPS OATMEAL  
1 1/4 CUPS FLOUR  
1 TSP CINNAMON  
1/2 TSP SODA  
1/2 TSP SALT  
1/4 TSP NUTMEG  
2/3 CUP CUT UP RAISINS  
1/2 CUP CHOPPED PECANS.

BEAT EGGS, OLEO AND SUGAR UNTIL FLUFFY. ADD VANILLA. THEN ADD THE REST OF THE INGREDIENTS. MIX WELL. DROP BY TSP ON A GREASED COOKIE SHEET. BAKE 8 TO 10 MINUTES AT 350 DEGREES.

CRACKED SUGAR COOKIES  
MAKES ABOUT 40 COOKIES  
THESE ARE CRISP!

3 CUPS SIFTED FLOUR  
1 TSP SODA  
1/2 TSP CREAM OF TARTAR  
2 STICKS OF MARGARINE, SOFTENED  
1 1/4 CUPS SUGAR  
3 EGG YOLKS  
1 TSP VANILLA

SIFT TOGETHER FLOUR, SODA AND CREAM OF TARTAR. BEAT OLEO AND SUGAR WITH ELECTRIC MIXER 3 MINUTES UNTIL FLUFFY. BEAT IN EGG YOLKS AND VANILLA. GRADUALLY ADD FLOUR IN 4 PARTS. BEAT WELL AFTER EACH ADDITION. SHAPE INTO BALLS AND PLACE ON A GREASED COOKIE SHEET. PLACE 2 INCHES APART. BAKE FOR 12 MINUTES OR UNTIL LIGHT BROWN. BAKE AT 350 DEGREES.

## GINGER COOKIES

2 CUPS FLOUR  
1/2 TSP SODA  
1/2 TSP SALT  
1 TSP CINNAMON  
2 TSP GINGER  
1 TSP CLOVES  
1/3 CUP OLEO OR BUTTER  
1/3 CUP SHORTENING  
1 CUP SUGAR  
1 EGG  
1 T MOLASSES  
1 T KARO SYRUP

SIFT TOGETHER DRY INGREDIENTS. BEAT SUGAR AND SHORTENING UNTIL FLUFFY. STIR IN EGG, MOLASSES AND SYRUP UNTIL WELL-BLENDED. ADD FLOUR MIXTURE. BEAT UNTIL SMOOTH. PINCH OFF ABOUT 1 TABLESPOON OF DOUGH. ROLL IN A MIXTURE OF 1 TSP CINNAMON AND 1/2 CUP SUGAR. PLACE ON A GREASED COOKIE SHEET AND BAKE AT 350 DEGREES FOR 20 MINUTES OR UNTIL DONE. THESE HAVE A CRACKED APPEARANCE AND ARE FIRM.

## PEANUT BUTTER RICE KRISPIE SQUARES

THESE WERE BROUGHT TO OUR SCHOOL REUNION AND WERE GREAT

3 CUPS PEANUT BUTTER  
10 CUPS RICE KRISPIES  
3 CUPS SUGAR  
1 1/2 CUPS DARK SYRUP

PUT THE SUGAR AND SYRUP IN A LARGE POT ON STOVE AND LET BOIL. REMOVE FROM THE STOVE AND ADD THE PEANUT BUTTER. STIR IN THE RICE KRISPIES. BUTTER A BAKING PAN. SPREAD THE MIXTURE IN THE BAKING PAN SO THAT IT IS ABOUT 1 INCH THICK. CUT INTO DESIRED SIZES.

CARAMEL POP CORN  
TASTES LIKE CRACKER JACKS

3 QUARTS POPPED POPCORN  
PUT IN A LARGE PAN OR ROASTER.

IN A POT, PUT 2 CUPS BROWN SUGAR, 2 STICKS OLEO, AND 1/2 CUP WHITE KARO SYRUP. BRING TO A BOIL AND BOIL FOR 5 MINUTES. REMOVE FROM HEAT AND ADD 1/2 TEASPOON BAKING SODA AND 1 1/4 TSP CREAM OF TARTAR TO HOT MIXTURE. POUR OVER THE POPPED CORN. BAKE AT 325 DEGREES FOR ABOUT 25 MINUTES. STIR ABOUT HALFWAY THROUGH BAKING TIME. STORE IN A TIGHTLY COVERED CONTAINER. YOU MAY ADD PEANUTS AND PECANS TO THE SYRUP WHILE COOKING.

THIS IS DELICIOUS. GREAT TO SNACK ON WHEN WATCHING TV!

CARROT PINEAPPLE CAKE  
VERY GOOD

SIFT TOGETHER 2 CUPS FLOUR, 2 TSP BAKING POWDER, 1 1/2 TSP BAKING SODA, 1/2 TSP BAKING SODA, 1 TSP SALT, AND 2 TSP CINNAMON. SET ASIDE.

MIX 1 CUP COOKING OIL, 2 CUPS SUGAR AND 4 EGGS. BEAT AFTER ADDITION OF EACH EGG. ADD DRY INGREDIENTS AND MIX WELL. ADD 2 CUPS GRATED RAW CARROTS, 1 SMALL CAN CRUSHED PINEAPPLE AND 1 CUP CHOPPED PECANS. GREASE AND FLOUR A BUNDT PAN OR USE 4 SMALL LOAF PANS. BAKE AT 350 DEGREES FOR 1 HOUR IN THE BUNDT PAN. BAKE LESS IF YOU USE SMALL LOAF PANS. YOU MAY FROST THE CAKE WITH 1-3 OZ. PACKAGE OF PHILADELPHIA CREAM CHEESE MIXED WITH 1/2 STICK OF OLEO. ADD ENOUGH POWDERED SUGAR TO MAKE OF SPREADING CONSISTENCY. SPREAD ON COOL CAKE.

BANANA NUT CAKE

2 CUPS FLOUR  
1 TSP BAKING POWDER  
1/2 TSP SALT  
2 EGGS  
2 MASHED RIPE BANANAS  
1 TSP VANILLA  
1/2 CUP SUGAR  
1 CUP BROWN SUGAR  
1/2 CUP SHORTENING  
1/2 CUP CHOPPED NUTS

DISSOLVE 1 TSP SODA IN 3/4 CUP BUTTERMILK. PREHEAT OVEN TO 375 DEGREES. GREASE AND LIGHTLY FLOUR 2 8-INCH PANS. MIX TOGETHER ALL DRY INGREDIENTS. ADD THE SODA/BUTTERMILK MIXTURE AND EGGS. ADD REMAINING INGREDIENTS. MIX WELL. BAKE 30 MINUTES. FROST WITH 1/2 CUP MELTED OLEO, 1 MASHED BANANA, AND ENOUGH POWDERED SUGAR TO THICKEN. MAY SPRINKLE 1/2 CUP CHOPPED NUTS ON TOP.

PHILADELPHIA CREAM CHEESE POUND CAKE  
FROM MARIA

1 CUP BUTTER  
1 8 OZ. PACKAGE OF SOFTENED CREAM CHEESE  
3 CUPS SUGAR  
6 EGGS  
3 CUPS SIFTED FLOUR  
1 TSP VANILLA  
1 TSP LEMON EXTRACT  
SIFTED POWDERED SUGAR

CREAM BUTTER AND CREAM CHEESE. ADD 3 CUPS SUGAR. BEAT UNTIL LIGHT AND FLUFFY. ADD EGGS ONE AT A TIME. BEAT AFTER EACH ADDITION. STIR IN FLOUR. ADD FLAVORING. POUR BATTER INTO GREASED AND FLOURED 10 INCH BUNDT PAN. BAKE AT 325 DEGREES FOR 1 HOUR AND 15 MINUTES. TEST WITH A TOOTHPICK. COOL IN PAN FOR 10 MINUTES. REMOVE FROM PAN. LET COOL ON WIRE RACK. DUST WITH POWDERED SUGAR.

PRUNE SPICE CAKE  
PRINTED IN A SAN ANTONIO NEWSPAPER IN THE '50S

BEAT 3 EGGS. ADD 1 1/2 CUPS SUGAR, 1/2 TSP SALT, 1 SCANT CUP OIL, AND 1 TSP SODA DISSOLVED IN 1 CUP BUTTERMILK.

SIFT 2 CUPS FLOUR, 1 TSP EACH OF CLOVES, ALLSPICE, NUTMEG, AND CINNAMON. GRADUALLY ADD TO ABOVE MIXTURE. THEN ADD 1 CUP CHOPPED PECANS AND 1 CUP OF CHOPPED COOKED AND DRAINED PRUNES. MIX AND BAKE AT 350 DEGREES IN 3 LAYERS OR AS WANTED.

BANANA CAKE  
VERY GOOD

CREAM 1/2 CUP BUTTER OR OLEO. ADD 1 1/2 CUPS SUGAR AND 1/2 TSP SALT. ADD 2 EGGS AND 2 CUPS MASHED RIPE BANANAS. SITR 3/4 TSP SODA INTO 1/4 CUP BUTTERMILK. SIFT 2 CUPS FLOUR AND 1/4 TSP BAKING POWDER. ADD ALTERNATELY WITH THE BUTTERMILK TO BANANA MIXTURE. ADD 1 TSP VANILLA. 1/4 CUP CHOPPED PECANS MAY BE SPRINKLED ON TOP OF BATTER. PUT INTO GREASED PAN. BAKE FOR 35 TO 40 MINUTES AT 350 DEGREES. CHECK FOR DONENESS WITH A TOOTHPICK SOONER. THIS IS VERY GOOD WITHOUT ICING.

PERFECT SPICE CAKE  
VERY GOOD AND TENDER

2 1/4 CUPS SIFTED CAKE FLOUR (I USE ALL PURPOSE FLOUR AND SIFT 3 TIMES)  
1 TSP EACH OF BAKING POWDER, SALT AND CINNAMON  
3/4 TSP BAKING SODA  
1/4 TSP CLOVES  
1/16 TSP BLACK PEPPER  
3/4 CUP SHORTENING (I USE CRISCO)  
1 CUP SUGAR  
3 EGGS  
1 TSP VANILLA  
1 CUP SOUR MILK

SIFT ALL DRY INGREDIENTS TOGETHER 3 TIMES. CREAM CRISCO VERY WELL. ADD SUGAR UNTIL FLUFFY. ADD EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. BEAT IN VANILLA. ADD DRY INGREDIENTS ALTERNATELY WITH SOUR MILK. POUR INTO GREASED AND FLOUR DUSTED LARGE CAKE PAN. BAKE AT 350 DEGREES FOR 30 MINUTES. TEST WITH A TOOTHPICK. COOL ON CAKE RACK.

JELLY ROLL  
VERY GOOD

4 EGGS WELL BEATEN  
2 T SWEET MILK  
1 CUP SUGAR  
2 TSP BAKING POWDER  
1 CUP FLOUR  
1 T VANILLA  
1/4 TSP SALT

BEAT THE EGGS UNTIL THICK AND LEMON COLORED . (THIS TAKES QUITE A WHILE AND IS VERY IMPORTANT.) ADD SUGAR AND BEAT WELL. ADD LIQUID AND VANILLA. THEN ADD FLOUR, BAKING POWDER AND SALT GRADUALLY. LINE A JELLY ROLL PAN WITH WAXED PAPER, BUT DO NOT GREASE IT. POUR THE BATTER ON THE WAXED PAPER AND BAKE IN A PREHEATED OVEN AT 375 DEGREES FOR ABOUT 12 MINUTES. TAKE OUT AND PLACE THE JELLY ROLL ON A CUP TOWEL WHICH HAS BEEN SPRINKLED WITH POWDERED SUGAR. SPREAD JELLY ON THE ROLL AND USING THE TOWEL TO ROLL THE DOUGH, ROLL THE DOUGH INTO A JELLY ROLL.

SNICKERDOODLE COFFEE CAKE  
SMALL

SIFT TOGETHER 1 CUP FLOUR, 1 CUP SUGAR, 1 TSP BAKING POWDER, 1/2 TSP SALT AND 1 TSP CINNAMON. MIX TOGETHER 1/3 CUP MELTED OLEO, 1/2 CUP MILK AND 1 EGG. MIX LIKE ANY CAKE. TOP THE CAKE WITH SUGAR BEFORE YOU PLACE IT IN THE OVEN. THIS GIVES IT A NICE CRUST TOP. BAKE IN A 9 INCH GREASED PAN AT 375 DEGREES FOR ABOUT 25 MINUTES.

DELICIOUS COFFEE CAKE  
MAKES 2

SCALD 1/2 CUP MILK. ADD 1/2 CUP SHORTENING, 1 TSP SALT, AND 1/2 CUP SUGAR. STIR UNTIL DISSOLVED.

DISSOLVE 1 T DRY YEAST IN 1/4 CUP WARM WATER. ADD TO ABOVE MILK MIXTURE. STIR IN 3 TO 3 1/2 CUPS FLOUR. (ADD ONLY 1/2 OF THIS AMOUNT.) ADD 2 BEATEN EGGS AND THE REST OF THE FLOUR TO MAKE A SOFT DOUGH. KNEAD WELL. BUTTER TOP OF DOUGH AND COVER WITH A CLOTH. PUT IN A WARM PLACE TO RISE UNTIL DOUBLED. THEN DIVIDE IN HALF. ROLL OUT AND BUTTER TOP OF DOUGH WITH MELTED OLEO.

MIX TOGETHER 2/3 CUP PACKED BROWN SUGAR, 2 TSP CINNAMON AND CHOPPED NUTS AND RAISINS IF DESIRED. SPRINKLE HALF OF THIS MIXTURE ON EACH HALF OF ROLLED DOUGH. ROLL AS A JELLY ROLL. PUT IN A PAN. YOU MAKE LEAVE IT STRAIGHT, OR YOU MAY SHAPE IT IN A CIRCLE. CUT SLASHES IN THE TOP OF THE DOUGH ABOUT 1/2 INCH APART. BUTTER AND LET RISE. BAKE AT 350 DEGREES FOR 25 MINUTES. ICE WITH POWDERED SUGAR AND MILK MIXTURE. SPRINKLE WITH FINELY CUT PECANS IF DESIRED.

NEVER FAIL PIE CRUST  
FROM A LADY FROM FLORIDA

3 CUPS FLOUR, 1 TSP BAKING POWDER, 1 TSP SALT, 1 1/4 CUPS CRISCO.  
BLEND THIS TOGETHER. BEAT 1 EGG. ADD 5 T WATER AND 1 T VINEGAR.  
BEAT TOGETHER. GRADUALLY ADD TO THE MIXTURE ABOVE. THIS MAKES 3 OR 4  
CRUSTS.

PIE CRUST  
VERY GOOD FROM DOROTHY

MIX TOGETHER 2 CUPS SIFTED FLOUR, 2/3 CUP SHORTENING, AND 3/4 TSP  
SALT. ADD ABOUT 4 TO 5 T COLD WATER. CHILL AND ROLL BETWEEN WAXED  
PAPER. MAKES 2 9-INCH CRUSTS.

STANDARD PIE CRUST

BLEND TOGETHER 1 CUP SIFTED FLOUR, 1/2 TSP SALT, AND 1/3 CUP CRISCO.  
ADD 2 TO 3 T ICE WATER. ROLL OUT AND PUT IN A PIE PLATE. PIERCE THE  
CRUST AND BAKE AT 475 DEGREES.

PERFECT PIE CRUST  
HOME COOKING BOOK

4 CUPS UNSIFTED FLOUR (SPOON INTO CUP LIGHTLY)  
1 T SUGAR  
2 TSP SALT  
1 3/4 CUP VEGETABLE SHORTENING.

MIX FLOUR, SALT AND SUGAR WITH A FORK. ADD SHORTENING AND MIX WITH A  
FORK OR PASTRY BLENDER. BEAT A LARGE EGG. ADD THIS, 1/2 CUP WATER  
AND 1 T VINEGAR TO FLOUR AND SHORTENING MIXTURE. MIX UNTIL MOISTENED.  
DIVIDE INTO 5 PARTS. SHAPE EACH INTO A FLAT PATTY. PUT IN PLASTIC OR  
WAXED PAPER. CHILL 1/2 TO 1 HOUR. ROLL AS NEEDED TO ABOUT 1/8 INCH  
THICK. USE AS WANTED.

HOT WATER PIE CRUST  
I HAVEN'T MADE THIS IN 20 YEARS

1 CUP LARD  
1/2 CUP BOILING WATER  
1 TSP BAKING POWDER  
1/2 TSP SALT  
3 CUPS FLOUR

POUR WATER OVER LARD AND MIX UNTIL CREAMY. ADD DRY INGREDIENTS AND  
MIX. ROLL OUT. THIS DOUGH IS SUPPOSED TO BE EASIER TO ROLL THAN  
OTHER PIE CRUSTS.

CORNMEAL PIE FROM AUNT CELIE  
MAKES 2 9-INCH PIES

3 EGGS  
2 1/2 CUPS SUGAR  
3/4 CUP CORNMEAL  
3/4 CUP BUTTER OR OLEO  
1 CUP COCONUT  
1 LARGE CAN CRUSHED PINEAPPLE AND JUICE  
3 TSP FLOUR  
1/2 TSP SALT  
LEMON EXTRACT

MIX AND PUT INTO 2 SMALL UNBAKED PIE SHELLS. BAKE AT 350 DEGREES FOR 40 TO 45 MINUTES OR UNTIL A SILVER KNIFE PUT INTO THE PIE FILLING COME OUT CLEAN. THIS IS A VERY GOOD PIE!

CORNMEAL PIE II  
FROM SAN ANGELO PAPER

4 EGGS BEATEN  
2 CUPS SUGAR  
1 T FLOUR  
1/2 CUP MELTED OLEO  
1/4 CUP MILK  
GRATED RIND AND JUICE OF ONE LEMON  
3 T CORNMEAL

COMBINE SUGAR AND FLOUR. ADD REMAINING INGREDIENTS. MIX AND PUT INTO A 9 INCH PIE SHELL. BAKE AT 275 DEGREES FOR 40 TO 50 MINUTES.

CHOCOLATE PIE

COMBINE 1 1/2 CUPS SUGAR, 4 HEAPING T COCOA, 6 T FLOUR AND A DASH OF SALT. ADD 2 CUPS MILK AND 2 EGG YOLKS. COOK ON LOW HEAT UNTIL THICKENED. ADD 2 T BUTTER AND 1 TSP VANILLA. PUT IN A BAKED PIE CRUST. USE THE EGG WHITES FOR MERINGUE. ADD 2 T SUGAR FOR EGG WHITE. PUT ON PIE AND BAKE SLOWLY UNTIL LIGHT BROWN.

## JEFF DAVIS PIE

3 EGGS SEPARATED  
1/2 CUP BUTTER  
1 1/2 CUPS SUGAR  
1 CUP MILK  
4 T FLOUR  
1 TSP ALLSPICE  
1 TSP CINNAMON  
1 1/2 TSP LEMON EXTRACT

BEAT EGG YOLKS WELL. ADD BUTTER, SUGAR AND MILK. SIFT FLOUR WITH SPICES. ADD TO MIXTURE. ADD LEMON EXTRACT. MIX WELL. FOLD IN THE BEATEN EGG WHITES AND POUR INTO UNBAKED PIE SHELL. BAKE AT 350 DEGREES FOR 45 MINUTES. TEST WITH A SILVER KNIFE.

## GRANDMOTHER "CATES????" CHESS PIE

1 CUP BUTTER  
2 CUPS SUGAR  
3 BEATEN EGGS  
1 CUP MILK  
6 T CORNMEAL  
1 TSP VANILLA OR LEMON EXTRACT

MIX AS LISTED. POUR INTO UNBAKED PIE SHELLS. BAKE AT 350 DEGREES UNTIL SET. RECIPE WILL MAKE 3 SMALL OR 2 LARGE PIES.

## OLD FASHIONED DEWBERRY OR BLACKBERRY PIE VERY GOOD

3 CUP BERRIES  
2 BEATEN EGGS  
1/3 CUP FLOUR  
1 1/2 CUPS SUGAR  
1/2 CUP EVAPORATED MILK

CLEAN BERRIES AND PUT INTO A 10 INCH UNBAKED PIE SHELL. MIX EGGS, SUGAR, FLOUR AND MILK TOGETHER. POUR OVER BERRIES. MIX UNTIL CRUMBLY. 4 T BUTTER OR OLEO (MELTED), 8 T FLOUR, AND 8 T SUGAR. SPRINKLE OVER BERRIES AND CUSTARD. BAKE AT 325 TO 350 DEGREES FOR 1 HOUR.

APPLE PIE  
VERY GOOD

4 OR 5 NICE SIZED APPLES SLICED, 6 *Granny Smiths*

MIX TOGETHER 1/2 CUP LIGHT BROWN SUGAR, <sup>2t</sup> 3/4 CUP WHITE SUGAR, 4 T FLOUR, A BIT OF SALT, AND CINNAMON AND NUTMEG TO SUIT YOUR TASTE. MIX WELL. PUT APPLES IN UNBAKED PIE SHELL. <sup>1/2</sup> SPRINKLE WITH LEMON JUICE. ADD THE SUGAR MIXTURE. PUT ABOUT 2 T OLEO OVER THE APPLES. PUT ON A TOP CRUST. MAKE A FEW GASHES IN THE CRUST. BRUSH WITH MILK AND SPRINKLE SUGAR ON TOP. BAKE AT 350 DEGREES UNTIL DONE, SO'

-use crisco crust

PECAN PIE

3 EGGS BEATEN  
3/4 CUP SUGAR  
2 T LEMON JUICE  
1 T CORNSTARCH  
1 CUP WHITE KARO  
1 TSP MELTED BUTTER OR OLEO  
DASH OF SALT  
1 TSP VANILLA

BEAT ALL TOGETHER. ADD 1 CUP CHOPPED PECANS. POUR ALL INTO A CRUST AND BAKE AT 400 DEGREES FOR 30 TO 40 MINUTES. IT IS BEST TO TEST WITH A STAINLESS STEEL KNIFE. PUT IT INTO THE CENTER. IF IT COMES OUT CLEAN, THE PIE IS DONE. COOL ON WIRE RACK.

PECAN PIE II  
OUR NUMBER 1 FAVORITE

2 EGGS SLIGHTLY BEATEN  
1 CUP KARO  
1/2 CUP SUGAR  
2 T FLOUR  
1 TSP VANILLA  
PINCH OF SALT  
1 CUP CHOPPED PECANS  
1 T MELTED BUTTER

MIX INGREDIENTS IN THE ORDER GIVEN. PUT INTO A PIE SHELL AND BAKE AT 375 DEGREES UNTIL A KNIFE PLACED IN CENTER OF PIE COMES OUT CLEAN. THIS IS A VERY GOOD PIE.

## COCONUT PIE

1/2 CUP SUGAR  
3/4 CUP COCONUT  
2 1/4 CUPS MILK  
2 EGG YOLKS  
2 OR MORE HEAPING T CORNSTARCH  
1/2 TSP VANILLA  
1/4 TSP SALT  
1/2 TSP BANANA EXTRACT

COMBINE SUGAR, CORNSTARCH, VANILLA, AND SALT. ADD EGG YOLKS AND MILK. MIX WELL. COOK UNTIL THICK. POUR INTO A BAKED 9 INCH PIE SHELL. TOP WITH MERINGUE. SPRINKLE 1/2 CUP COCONUT ON TOP OF MERINGUE. BAKE AT 350 DEGREES UNTIL TOP IS LIGHT BROWN.

### MERINGUE:

BEAT 2 EGG WHITES UNTIL FOAMY. GRADUALLY ADD 6 T SUGAR. BEAT UNTIL STIFF PEAKS FORM.

## LEMON PIE FROM SAMMY'S I GOT THE RECIPE FROM DOTTIE HAGEMAN

1 1/4 CUPS SUGAR  
4 T CORNSTARCH  
JUICE OF 2 LEMONS  
3 EGG YOLKS  
1/4 STICK OLEO  
2 CUPS WATER  
1/4 TSP SALT  
1 T LEMON RIND

MIX AND COOK THIS UNTIL THICKENED. PUT INTO BAKED PIE SHELL. PUT MERINGUE ON TOP. MAKE OF 2 T SUGAR PER EACH EGG WHITE. ADD THE SUGAR GRADUALLY AND BEAT WELL UNTIL STIFF PEAKS FORM.

## LEMON PIE FROM HULDA SCHNEIDER

1 1/2 CUPS SUGAR  
5 1/2 T CORNSTARCH  
1 1/2 CUPS WATER  
BIT OF SALT

MIX THESE INGREDIENTS TOGETHER AND BOIL UNTIL THICKENED. BEAT 3 EGG YOLKS AND ADD TO ABOVE MIXTURE. BOIL 1 MINUTE. BLEND IN 3 T BUTTER AND 4 T LEMON JUICE AND 1 1/2 T GRATED LEMON RIND. PUT INTO A BAKED PIE CRUST. PUT ON THE USUAL MERINGUE AND BAKE UNTIL LIGHT BROWN.

## LEMON PIE FILLING II

1 1/4 CUPS SUGAR  
1/3 CUP CORNSTARCH  
1/4 TSP SALT  
1 1/4 CUPS HOT WATER  
3 EGG YOLKS SLIGHTLY BEATEN  
3 T BUTTER  
1/3 CUP LEMON JUICE  
1 T LEMON RIND

COOK UNTIL THICK. PUT INTO A BAKED PIE SHELL. MAKE A MERINGUE OF 3 EGG WHITES. BEAT GRADUALLY. ADD 2 T SUGAR PER EGG WHITE. PUT ON TOP OF FILLING AND BAKE PIE AT 350 DEGREES UNTIL LIGHT BROWN.

## HOMEMADE KRAUT I

SHRED CABBAGE AND STUFF TIGHTLY IN QUART JARS. ADD FRESH DILL AND 1 T CANNING SALT TO EACH QUART. POUR BOILING WATER OVER THE CABBAGE. (IT IS BEST IF YOU USE RAIN WATER.) USE NEW LIDS, AND SCREW THEM ON TIGHTLY. WRAP THE JARS IN PAPER AND PUT IN A DARK PLACE. WAIT 3 MONTH BEFORE EATING.

## HOMEMADE KRAUT II

SHRED CABBAGE AND PUT IN A LARGE BOWL. POUR BOILING WATER OVER IT. WHEN IT'S COOL ENOUGH TO PUT YOUR HANDS IN IT, STUFF THE CABBAGE IN QUART JARS. ADD 1 T CANNING SALT PER JAR. SEAL THE JARS AND PUT IN A DARK COOL PLACE. YOU MAY SEASON BEFORE SEALING JARS BY ADDING DILL OR DILL SEED.

## COOKING HOMEMADE KRAUT OLD FASHIONED BOHEMIAN STYLE

WHEN THE KRAUT IS READY TO EAT, PUT THE KRAUT IN A POT. PUT IN A SMALL AMOUNT OF WATER--NOT EVEN ENOUGH TO COVER. LET IT BOIL. ADD BACON DRIPPINGS TO IT. USE A SMALL AMOUNT OF COLD WATER AND ADD ENOUGH FLOUR TO IT TO MAKE A THIN PASTE. POUR INTO THE HOT KRAUT WHILE STIRRING. LET IT BOIL. YOU MAY USE A CAN OF BOUGHT KRAUT, BUT IT IS BETTER IF YOU USE A JAR OF KRAUT.

## 1 GALLON ICEBOX PICKLES HOME COOKING MAGAZINE

4 CUPS VINEGAR  
4 CUPS SUGAR  
1/2 CUP PICKLING SALT  
1/2 TSP TUMERIC  
1/2 TSP CELERY SEED  
1/2 TSP MUSTARD SEED  
1 SLICED ONION PER QUART  
CUCUMBERS SLICED THIN

PLACE THE SLICED CUCUMBERS IN A CONTAINER IN THE REFRIGERATOR. (I USE A GALLON GLASS JAR.) ADD 1 SLICED ONION PER QUART OF SLICED CUCUMBERS. MIX THE REMAINING INGREDIENTS TO MAKE A VINEGAR SOLUTION. POUR OVER THE SLICED CUKES AND COVER. REFRIGERATE FOR 5 DAYS BEFORE USING. SHAKE THE CONTAINER SEVERAL TIMES A DAY EACH DAY. THESE KEEP INDEFINITELY IN THE ICE BOX.

FROZEN SLICED SWEET PICKLES  
HOME COOKING

4 CUPS THINLY SLICED CUCUMBERS  
1 T DILL SEED  
2 ONIONS SLICED  
3/4 CUP SUGAR  
4 TSP SALT  
2 T WATER  
1/2 CUP CIDER VINEGAR, SLIGHTLY DILUTED

MIX CUKE SLICES, ONION, SALT AND WATER IN A 2 QUART PLASTIC BOWL AND LET STAND 2 HOURS. DRAIN. DO NOT RINSE. RETURN VEGETABLES TO THE BOWL AND ADD SUGAR, VINEGAR AND DILL. LET STAND, STIRRING OCCASIONALLY UNTIL THE SUGAR DISSOLVES AND LIQUID COVERS VEGETABLES. PACK IN FREEZER CONTAINERS WITH THE JUICE. FREEZE. A COUPLE OF HOURS BEFORE SERVING, REMOVE FROM FREEZER AND LET THAW.

DELICIOUS DILL PICKLES  
DALLAS BOOK  
I TRIED. THEY ARE GOOD!

TO EACH QUART JAR, PUT SOME FRESH DILL OR DILL SEED. ADD 3 CLOVES (OR TO TASTE) OF GARLIC, A SLICE OF ONION, AND YOU MAY ADD 1/8 TSP EACH OF TUMERIC AND ALUM.

PREPARE A BRINE MADE OF

3 QUARTS WATER (RAIN WATER IS BEST)  
1 QUART 10% ACIDIC VINEGAR (I USE NATIONAL BRAND WHICH HAS A SMALL WOODEN BARREL ON THE LABEL)  
3/4 CUP CANNING SALT  
3/4 CUP SUGAR.

STIR ALL TOGETHER WELL. THIS IS ENOUGH BRINE FOR 8 TO 9 QUARTS OF PICKLES.

FILL EACH JAR WITH CUCUMBERS AND THEN FILL EACH JAR WITH BRINE. PUT LIDS ON TIGHTLY. PUT JARS IN A BIG POT WITH A RACK AT THE BOTTOM. COVER WITH WATER AND LET IT COME TO A SLOW BOIL. LET IT SIMMER ONLY. DO NOT BOIL. LEAVE JARS IN UNTIL THE CUKES TURN A DULL GREEN. REMOVE JARS AND LET COOL.

EASY CRISP PIKLES  
DALLAS BOOK  
THESE ARE GOOD

PUT CLEAN CUCUMBERS IN JARS. ADD DILL AND 1 T CANNING SALT TO EACH QUART.

MAKE A BRINE OF 4 CUPS WATER, 1 1/4 CUPS SUGAR, AND 1 CUP VINEGAR. MIX AND POUR IN JARS AND SEAL TIGHTLY. PUT JARS IN A POT OF COLD WATER WITH A RACK AT THE BOTTOM. BRING THE WATER TO A BOIL. CUT OFF THE HEAT, AND LET THEM STAND UNTIL COOL.

3 DAY PICKLES

PUT CUCUMBERS IN JARS. ADD DILL, ONIONS, GARLIC, A CHILI PEPPER (THE SMALL RED PEPPERS), AND GRAPE LEAVES. YOU MAY ADD ALUM THE SIZE OF A GRAIN OF RICE.

BOIL TOGETHER 3 CUPS RAIN WATER, 1 CUP VINEGAR, AND 1/3 CUP CANNING SALT. THE RECIPE CALLS FOR SPEAS VINEGAR. BOIL AND POUR OVER THE CUCUMBERS. SEAL TIGHTLY.

TOMATO RELISH  
FROM MARIA HORECKA  
DO NOT COOK

1 PECK RIPE TOMATOES PEELED AND CUT COARSELY (1 PECK IS 8 QUARTS)  
12 MEDIUM ONIONS CHOPPED

6 SWEET PEPPERS, REMOVE THE SEEDS  
3-6 HOT PEPPERS, REMOVE THE SEEDS  
1 CUP SALT

MIX ALL TOGETHER AND DRAIN IN A COLANDER FOR ABOUT 2 TO 3 HOURS. ADD 1 QUART VINEGAR, 1 OUNCE CELERY SEED, AND 1 OUNCE MUSTARD SEED. MIX WELL, AND STORE IN A JAR. STIR EVERY DAY FOR 3 TO 4 DAYS. THIS WILL KEEP IN THE ICE BOX FOR A YEAR. THIS IS GOOD FOR MEATS, VEGETABLES OR SANDWICHES. (I MADE A SMALL BATCH TO SUIT MY TASTE.)

HEAD SAUSAGE  
AUNT MARY APPELT

BOIL A HOG HEAD IN LIGHTLY SALTED WATER UNTIL DONE. IT IS DONE WHEN THE MEAT COMES OFF OF THE BONES. YOU MAY ALSO ADD THE HOG EARS AND ABOUT 1/4 OF THE HOG LIVER. WHILE THIS IS COOKING COOK ABOUT 2 1/2 TO 3 CUPS RICE IN LIGHTLY SALTED WATER UNTIL IT IS TENDER. LET COOL. CHOP FINELY A MEDIUM ONION AND FRY A LITTLE. DO NOT FRY IT UNTIL IT IS BROWN.

REMOVE ALL MEAT FROM THE BROTH. SAVE THE BROTH. GRIND ALL THE MEAT. MIX THE ONION, PEPPER, A LITTLE BIT OF SAGE, AND A BIT OF FINELY CHOPPED GARLIC OR MASHED GARLIC WITH SALT MIXED WITH IT.

MIX ALL TOGETHER AND STUFF VERY LOOSELY IN CASINGS. TIE ENDS TOGETHER AND BE SURE TO PIERCE THE CASINGS WITH A NEEDLE. THIS KEEPS THE CASINGS FROM POPPING OPEN AS YOU PUT THEM IN THE BROTH FROM THE BONES. SIMMER ONLY. DO NOT BOIL. REMOVE AND COOL. PUT INTO FREEZER BAGS AND FREEZE IF THEY LAST THAT LONG.

TO PREPARE, PUT IN A PAN WITH A BIT OF WATER. COVER THE PAN WITH FOIL AND BAKE JUST TO HEAT ALL SLOWLY. THIS IS VERY GOOD FOR A BREAKFAST TREAT.

## TUNA CASSEROLE

1 SMALL ONION COPPED FINELY  
1 RIB CELERY CHOPPED FINELY  
2 7-OZ. CANS TUNA  
2/3 CUP MAYONNAISE  
ABOUT 3/4 CUPS BREAD CRUMBS

MIX ONION, CELERY, TUNA AND MAYONNAISE. PUT IN A CASSEROLE DISH.  
SPRINKLE WITH PARMESAN CHEESE. ADD CRUMBS ON TOP. BAKE AT 350 DEGRES  
ABOUT 20 TO 25 MINUTES.

## BATTER BAKED CHICKEN

1 CUT UP FRYER SEASONED WITH FLOUR, SALT AND PEPPER *+ fry to brown*

PUT THIS IN A LARGE GREASED PAN. MAKE A BATTER SIMILAR TO A PANCAKE,  
BUT DO NOT USE SUGAR. ADD TO THE BATTER 1 T FINELY CHOPPED ONION,  
SOME CHOPPED GREEN PEPPER AND SALT AND PEPPER. POUR OVER THE CHICKEN.  
BAKE AT 350 UNTIL DONE.

MY AUNT MARY JANACEK MADE THIS FOR US IN 1918-1920. IT WAS VERY GOOD.  
I DO NOT KOW THE EXACT AMOUNT. I KNOW IT WAS DELICIOUS.

## MARINATED FRYER FOR FRYING JULIE DAVIS' RECIPE--A FRIEND SINCE 1972

TO MARINATE THE FRYER, CUT IN PIECES AND ADD SALT AND PEPPER. LET IT  
STAND IN A BOWL FOR 20 MINUTES. MIX TOGETHER 2 T OIL AND 2 T  
CORNSTARCH. RUB THIS ON THE PIECES OF CHICKEN. LET STAND 10 TO 20  
MINUTES. THEN DIP EACH PIECE IN FLOUR AND FRY. THIS IS VERY GOOD.

## CHICKEN AND DUMPLINGS

CUT UP A FRYER AND SEASON WITH SALT, PEPPER AND FLOUR. PUT SHORTENING IN A HEAVY POT. FRY CHICKEN PIECES UNTIL THEY ARE A LIGHT BROWN. REMOVE PIECES AND ADD CHOPPED ONION. FRY UNTIL GOLDEN TAN. ADD ABOUT 1 1/2 T FLOUR TO THE PAN AND COOK UNTIL THE FLOUR IS A LIGHT BROWN. RETURN CHICHEN PIECES TO PAN. SLOWLY ADD ENOUGH WATER TO COVER THE CHICHEN. LET SIMMER UNTIL DONE. YOU MAY ALSO USE PIECE OF CELERY TO ADD SEASONING. WHEN THE MEAT IS DONE, REMOVE TO COOL AND TAKE MEAT OFF BONES OR LEAVE AS IT IS.

## DUMPLINGS

2 CUPS FLOUR  
2 TSP BAKING POWDER  
1/2 TSP SALT  
2 T OIL OR SHORTENING

MIX TOGETHER. ADD ENOUGH OF THE COLD BROTH FROM ABOVE TO MAKE A SOFT DOUGH. YOU MAY USE MILK INSTEAD IF YOU CHOOSE. YOU MAY ALSO ADD CHOPPED FRESH OR DRIED PARSLEY TO DUMPLINGS. ROLL OUT VERY THIN AND CUT INTO 1 X 2 INCH PIECES OR CUT IT ANY WAY YOU WANT. PLACE IN THE HOT BROTH ABOVE. BE SURE YOU HAVE PLENTY OF BROTH. SIMMER 20 MINUTES OR UNTIL DUMPLINGS ARE DONE.

THESE ARE BEST TO EAT AS SOON AS THEY ARE DONE.

## HOMEMADE NOODLES

BEAT 2 EGGS WELL. ADD A BIT OF SALT AND ENOUGH FLOUR TO MAKE A STIFF DOUGH. ROLL AS PAPER-THIN AS IS POSSIBLE. PUT ON A CUP TOWEL TO DRY. DO NOT LET THEM BECOME SO DRY THAT THEY ARE BRITTLE. TURN OFTEN. CUT IN 2 INCH STRIPS AND LAY ONE ON TOP OF THE OTHER. USE A SHARP THIN KNIFE AND CUT VERY THINLY. LET DRY VERY WELL AFTER CUT OR THEY WILL MILDEW. USE AS NEEDED. STORE IN A JAR.

DUMPLINGS  
ROWENA BOOK  
GOOD

SIFT 2 CUPS FLOUR AND 1 TSP BAKING POWDER TOGETHER. ADD 1 TSP SALT. BREAK 1 EGG IN A CUP. ADD 1 T WESSON OIL AND FILL THE CUP WITH MILK. SLOWLY ADD TO FLOUR WHILE STIRRING. MIX WITH A SPOON. ROLL ON A FLOURED BOARD. ROLL VERY THIN. CUT INTO SMALL SQUARES. DROP IN BOILING BROTH. COOK SLOWLY FOR 20 MINUTES OR UNTIL TENDER.

USE WELL-SEASONED CHICKEN OR BEEF BROTH.

SALMON PATTIES  
AUNT MARY

1 SMALL CAN HONEY BOY SALMON  
6 TO 8 CRUSHED SODA CRACKERS  
1 T ONION CHOPPED FINELY  
1/4 TSP PEPPER (NO SALT)  
1 BEATEN EGG

MIX WELL AND MAKE INTO PATTIES. MIX A LITTLE FLOUR AND CORNMEAL TOGETHER. ROLL PATTIES IN THIS AND FRY IN HOT SHORTENING.

DRESSING  
AUNT MARY

FRY 1/2 POUND HAMBURGER MEAT. COOK TOGETHER THE TURKEY GIZZARDS, LIVER AND ANY CHICKEN OR TURKEY PARTS. WHILE COOKING, ADD A STICK OF CELERY. BOIL UNTIL THE MEAT IS TENDER. LET COOL AND REMOVE FROM BONE. GRIND OR CUP UP FINELY AND MIX WITH FRIED HAMBURGER MEAT.

TOAST 8 OR 10 SLICES BREAD

MAKE 1 RECIPE OF CORNBREAD FROM MY NUMBER 1 (BLUE) COOKBOOK. BREAK THE TOASTED BREAD AND CORNBREAD INTO SMALL PIECES.

POUR THE SOUP BROTH OVER THIS AND ADD THE MEATS. CHOP 1 ONION AND SOME CELERY. FRY BOTH IN OLEO OR BACON DRIPPINGS FOR A SHORT WHILE. DO NOT BROWN.

POUR OVER BROTH AND BREAD MIXTURE. ADD 3 BEATEN EGGS. YOU MAY ALSO USE MORTON'S CHICKEN SOUP BASE TO FLAVOR. ADD SALT AS NEEDED. MIX ALL AND PUT IN A GREASED PAN. BAKE AT 350 DEGREES FOR 45 MINUTES. THIS IS VERY GOOD.

SAMMY'S CHILI

THIS IS FROM THE RESTAURANT WHERE I WAS A COOK

THIS IS FROM A RECIPE FOR 10 POUNDS OF MEAT, SO IT'S NOT EXACT.

PUT 1 POUND CHILI MEAT IN A HEAVY POT WITH A SMALL AMOUNT OF SHORTENING. ADD 1 CHOPPED ONION, BUT THIS DOES NOT NEED TO BE IN VERY SMALL PIECES. STIRRING OFTEN, LET BROWN. ADD 1 T CHILI POWDER (OR TO YOUR OWN TASTE), 1/2 TSP GARLIC POWDER (I USE A CLOVE OF GARLIC CUT VERY FINELY), 1 1/4 TSP PAPRIKA, 1/4 TSP SALT, 1/4 TSP PEPPER, AND 1/2 TSP CUMIN. ADD HOT WATER TO COVER AND LET SIMMER. TO THICKEN MIX ABOUT 2 TO 3 T FLOUR IN COLD WATER. STIR SO THAT IT HAS NO LUMPS. POUR INTO THE CHILI AND STIR SO THAT IT WON'T BURN.

ADD SPICES TO SUIT YOUR OWN TASTE.

AT SAMMY'S, WE BOUGHT THE DRY RED PEPPERS. WE REMOVED THE STEM AND AS MUCH OF THE SEEDS AS POSSIBLE. WE BOILED THEM IN WATER AND THEN WHEN COOL, WE REMOVED THE PEEL. WE MASHED THEM OR PUT IN A BLENDER AND ADDED SOME OF THIS PULP INTO THE CHILI.

### FROZEN SLAW

1 HEAD CABBAGE, SHREDDED  
1 TSP SALT

MIX AND LET STAND ONE HOUR. SQUEEZE OUT ANY LIQUID.

ADD 1 1/2 CUPS CHOPPED CELERY, 1/2 CUP CHOPPED GREEN PEPPERS, 1/4 CUP CHOPPED CARROTS.

BOIL TOGETHER 1 CUP WHITE VINEGAR, 1/2 CUP WATER, 1 CUP SUGAR (OR MORE), 1 TSP CELERY SEED AND 1 TSP MUSTARD SEED.

POUR OVER THE CABBAGE AND MIX WELL. PUT IN FREEZER CONTAINER OR KEEP IN ICE BOX.

### PEP SALAD

1/2 CUP RAISINS  
2 CUPS DICED CELERY  
1 DICED APPLE  
1 GRATED CARROT  
SPRIGS OF FRESH PARSLEY, IF DESIRED

MIX TOGETHER WITH MAYONNAISE. THIS IS VERY GOOD.

### CUCUMBER SALAD

PEEL CUCUMBER AND SLICE THINLY. ADD SALT, SUGAR AND PEPPER TO SUIT YOUR TASTE. ALSO ADD VINEGAR AND OIL. YOU MAY ADD THINLY SLICED ONION AND GREEN PEPPER OR CREAM. EVEN PARSLEY MAY BE ADDED. MIX AND KEEP IN THE ICE BOX TO CHILL.

### ICE BOX CUCUMBER SALAD FROM AUNT MARY

5 LARGE CUCUMBERS, ALL THINLY SLICED  
1 LARGE ONION, FINELY CHOPPED  
2 LARGE GREEN AND RED PEPPERS, FINELY CHOPPED  
1 1/2 T SALT.

MIX AND LET ALL SET FOR 2 1/2 HOURS. DRAIN. MIX TOGETHER 2 CUPS SUGAR AND 1 CUP VINEGAR. STIR UNTIL IT DISSOLVES. PUT THE VEGETABLES IN JARS AND POUR BRINE OVER IT. SEAL. KEEP IN ICE BOX. VERY GOOD.

## SCALLOPED POTATOES

4 CUPS OF SLICED, BOILED POTATOES

MAKE A CREAM SAUCE OF 2 T OLEO OR BUTTER AND 2 T FLOUR. FRY UNTIL TAN IN COLOR. ADD 1 1/2 CUP MILK AND SALT AND PEPPER. PUT SLICED POTATOES IN A GREASED PAN AND LAYER POTATOES WITH SAUCE. SPRINKLE GRATED CHEESE BETWEEN LAYERS. THEN REPEAT THE LAYERING. YOU MAY SPRINKLE PAPRIKA ON TOP. BAKE UNTIL IT BUBBLES. YOU MAY NEED TO ADD MORE MILK SO IT WON'T BE TOO THICK.

## FRIED POTATOES

CUT POTATOES INTO VERY SMALL PIECES. DICE ONIONS (AND GREEN PEPPERS, IF WANTED). ADD SALT AND PEPPER AND FRY UNTIL DONE.

## SUMMER SQUASH

1/2 CUP CHOPPED ONION

1/4 CUP CHOPPED GREEN PEPPER

SAUTE BOTH IN 2 T OLEO. MIX 1 T SUGAR, 1 TSP SALT, PEPPER AND 1 TSP FLOUR TOGETHER. CUT UP 2 CUPS OF SLICED SQUASH. ADD 3 MEDIUM TOMATOES, PEELED AND DICED. ADD TO ABOVE MIXTURE. SIMMER UNTIL DONE BUT NOT UNTIL MUSHY.

## OLD FASHIONED CREAMED CABBAGE DOROTHY'S FAVORITE "SLADKE ZELI"--SWEET CABBAGE

CUT CABBAGE RATHER COARSELY AND PUT IN BOILING SALTED WATER, JUST TO COVER. COOK UNTIL FORK TENDER ONLY. TAKE ABOUT 2 T OLEO AND MELT. ADD ABOUT 2 T FLOUR AND LET IT FRY UNTIL IT GETS TAN. DO NOT BROWN. POUR THE LIQUID OFF THE THE CABBAGE INTO THIS PAN TO MAKE A GRAVY. ADD THE COOKED CABBAGE AND SEASON WITH PEPPER AND VINEGAR TO SUIT YOUR TASTE. YOU MAY ADD A SPECK OF SUGAR IF WANTED. DELICIOUS!

## OLD FASHIONED SWEET RICE

PLACE 2 CUPS DRY RICE, 4 CUPS WATER AND 1 STICK OLEO ON THE STOVE IN A COVERED PAN. REDUCE HEAT AND SIMMER. COOK UNTIL TENDER. ADD 3/4 CUP SUGAR, 1 TSP VANILLA, 2 CUPS MILK, AND SALT TO TASTE. STIR TO MIX AND SIMMER ABOUT 20 MINUTES. STIR SO THAT IT DOES NOT BURN. YOU MAY ADD CINNAMON AND SUGAR AND EVEN MORE MELTED OLEO.

THIS IS VERY GOOD. IT'S GOOD ON THE 2ND OR 3RD DAY HEATED IN THE MICROWAVE.

## BARBARA DAVIS' OLD FASHIONED BREAD PUDDING

4 CUPS DRY CUBED BREAD  
1/2 CUP SUGAR  
2 CUPS MILK  
1 TSP CINNAMON  
2 EGGS  
4 T BUTTER  
1/4 TSP SALT  
1/2 CUP RAISINS  
NUTS  
GRATED LEMON PEEL  
NUTMEG

SCALD MILK. ADD BUTTER. BEAT TOGETHER EGGS, SUGAR, SPICES, RAISINS, NUTS, SALT AND LEMON PEEL. ADD TO THE MILK AND BUTTER MIXTURE. ADD BREAD CUBES. SPRINKLE NUTMEG ON TOP. BAKE AT 350 DEGREES FOR ABOUT 40 MINUTES.

## VANILLA SAUCE FOR PUDDING

3/4 CUP WHIPPING CREAM  
1 TSP VANILLA  
1/3 CUP SUGAR  
1/2 TSP CORNSTARCH  
3 EGG YOLKS

BRING MILK AND VANILLA TO A BOIL. (SHE USED 1 INCH OF VANILLA BEAN.) COVER AND SET ASIDE. BEAT YOLKS UNTIL A RIBBON FORMS. ADD SUGAR AND CORNSTARCH. GRADUALLY BEAT THIS INTO HOT MILK. RETURN TO SAUCE PAN AND COOK OVER LOW HEAT UNTIL IT COATS A SPOON. STIR CONSTANTLY. WHEN DONE, PLACE SARAN WRAP ON TOP TO PREVENT A SKIN FROM FORMING.

APPLE DUMPLINGS  
VERY GOOD

DOUGH:

1 1/2 CUPS FLOUR  
2 TSP BAKING POWDER  
3/4 TSP SALT  
4 T CRISCO  
1/2 CUP MILK.

MIX DOUGH AND ROLL OUT INTO 6 ROUND OR SQUARE PIECES.

APPLE MIXTURE:

ABOUT 4 NICE SIZED APPLES PEELED AND CUT INTO QUARTERS OR SMALLER  
PIECES  
2 CUPS WATER  
1 1/2 CUPS SUGAR  
2 T BUTTER OR OLEO  
2 TSP CINNAMON  
2 T LEMON JICE

COMBINE WATER AND SUGAR. ADD APPLES AND BOIL 1 MINUTE. REMOVE APPLES  
INTO A BOWL. ADD THE BUTTER, CINNAMON AND LEMON JUICE TO THE SUGAR  
WATER SYRUP. BOIL 5 MINUTES. POUR THE SYRUP INTO A 9 X 12 CASSEROLE  
PAN. DIVIDE THE APPLES EVENLY ON EACH SQUARE OR CIRCLE. FOLD OVER THE  
TOP. I USED A FORK TO SEAL THE EDGES. PLACE IN THE PAN WITH THE  
SYRUP. BAKE AT 350 DEGREES FOR 30 MINUTES OR UNTIL LIGHT BROWN.

COCOA MIX

IN A BOWL MIX 4 CUPS DRY MILK, 1 CUP COCOA, 1 CUP SUGAR AND A PINCH OF  
SALT.

MIX UNTIL WELL MIXED. PUT IN A CONTAINER WITH A TIGHT LID. WHEN  
READY TO USE, USE 1/4 CUP OF MIX IN A REGUALR CUP. FILL WITH HOT  
WATER. STIR AND DRINK.

THIS IS VERY ECONOMICAL COCOA MIX.

SPICE ORNAMENTS FOR CHRISTMAS  
FROM DOROTHY MATSCHEK'S CLASSROOM  
THIS MAKES ABOUT 12 SMALL OR 6 LARGE ORNAMENTS

MIX TOGETHER:

1/2 CUP GROUND CINNAMON  
3 T GROUND ALLSPICE  
3 T GROUND CLOVES  
2 T GROUND NUTMEG  
1 CUP APPLESAUCE

THIS MAKES A THICK "MUD PIE" LOOKING DOUGH. ROLL OR PAT DOUGH AT LEAST 1/4 INCH THICK. (IT IS IMPORTANT TO MAKE THE DOUGH THICK OR IT WILL CRUMBLE WHEN YOU TRY TO LIFT THE DRIED ORNAMENTS) CUT OUT WITH CHRISTMAS CUTTERS. REMOVE THE EXCESS DOUGH. MAKE A HOLE SO YOU CAN HANG EACH ORNAMENT. LET DRY FOR SEVERAL DAYS, TURNING AS IS APPROPRIATE.

IN ROLLING OUT THE DOUGH, AT SCHOOL EACH CHILD MAKES THEIR ORNAMENT ON AN INDIVIDUAL MARGARINE TUB LID. AT HOME, WE PLACE A SMALL AMOUNT OF DOUGH ON A TEFLON COOKIE SHEET, CUT OUT THE ORNAMENT, REMOVE THE EXCESS, AND REPEAT AGAIN WITH ANOTHER SMALL AMOUNT OF DOUGH.

THESE ORNAMENTS ADD A WONDERFUL CHRISTMASY SMELL TO THE HOUSE AND ARE ATTRACTIVE AS WELL. YOU CAN PAINT THE FRONT TO MAKE THEM EVEN MORE ATTRACTIVE IF YOU CHOOSE.

POTPOURRI TO FRESHEN THE MICROWAVE OVEN  
FROM DOROTHY MATSCHEK

TO REFRESH THE INTERIOR OF THE MICROWAVE, AND MAKE THE WHOLE KITCHEN SMELL HEAVENLY, HERE IS A "SECRET FORMULA:"

IN A ONE-QUART, MICROWAVE-SAFE MEASURE COMBINE ONE CUP WARM WATER AND 2 TEASPOONS PUMPKIN-PIE SPICE. HEAT TO BOILING ON HIGH. BOIL 3 MINUTES.



