

Worm & Potatoes Au Gratin

$\frac{1}{4}$ cup chopped onion $\frac{1}{4}$ cup Chopped green pepper
2 tbsp butter Dash of salt and pepper
1 cup milk 1 cup shredded Cheddar Cheese
 $\frac{1}{4}$ cup mayonnaise 3 cups cooked potatoes
2 cups cooked Worm

Method: Sauté onion, green pepper in butter until tender. Stir in 3 tbsp flour, salt & pepper. Add milk all at once and bring to a boil.

Stir constantly. Reduce heat. Add
grated cheese, mayonnaise and continue
stirring until cheese melts. Add potatoes
and Ham and mix thoroughly into
sauce. Bake in Casserole in 350° for
30 minutes.

To Cook Cranberries

Combine $1\frac{1}{2}$ cups sugar and $1\frac{1}{8}$ cups water in saucepan. Stir to dissolve sugar. Bring to a boil. Add 12 oz. cranberries and a dash of salt. Cook cranberries in boiling syrup without stirring until skins pop. This will take ~~about~~ about 10 min.

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Lasagne

10 large Lasagne noodles (about $\frac{1}{2}$ doz. box)

1 to 1 $\frac{1}{2}$ lb. ground beef

$\frac{1}{4}$ tsp garlic salt: 2 tsp oregano

1 onion (chopped) salt + pepper

1 Egg: 1 cup cottage cheese

2 tsp Parmesan cheese

1 can tomato soup or 1 doz. can tomato paste

1 can tomatoes

$\frac{1}{2}$ lb. sliced Mozzarella cheese (sought counter)

Place noodles in boiling salted water until
tender about 20 min.

(2) Brown hamburger, chopped onion, garlic salt
& oregano. Salt & Pepper to taste

(3) mix in hand.

1 egg, cottage cheese, and parmesan cheese

(4) Take tomatoes & Tom soup and add to cooked
hamburger.

Then take a 4x13 pan and place a layer of
hamburger ^{mixture}, then noodles, then tomato mixture, then
cottage cheese mixture, then noodles, hamburger and then
place mozzarella cheese on top of last layer. Bake at
375° for 20 min.

Hot Molasses Cake

1 cup shortening

2 cups molasses

1 tsp each ginger, nutmeg & cinnamon

2 Eggs

4 cups flour

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

2 tsp Baking Powder

2 cups hot water

3 tsp soda

Soften shortening, add molasses, ginger nutmeg & cinnamon. Mix Eggs beat well. Add flour baking Powder alternately with soda in hot

water. Serve hot Bake 50 or 60 min
in 325°

Rhubarb Crumble

- 4 cups rhubarb cubes
- Grated zest of one orange
- 1 cup sugar white or $2\frac{1}{2}$
- $\frac{1}{4}$ cup flour

For the crumble topping

- 1 cup whole wheat or white flour
- $\frac{1}{2}$ cup rolled Oats
- $\frac{3}{4}$ cup Brown Sugar
- 1 tsp cinnamon
- $\frac{1}{2}$ cup butter

over

Preheat oven to 325° Butter looking dish.
Stir together rhubarb, orange zest, sugar and
flour. Pour into prepared baking dish
mix together tapping until well combined
and mixture is crumbly. Sprinkle over rhubarb
bake 35 minutes until rhubarb is bubbly and
crumble topping is golden and crisp.

Serve warm with whipped cream.

Strawberry Rhubarb Crumble.

Add 2 cups hulled, sliced strawberries to
rhubarb add 2 tbs extra flour to mixture

Christmas Squares

1/2 cup margarine (melted)

2 cups graham wafer crumbs

1 egg 1 tsp vanilla

1 cup icing sugar 1/2 cup cherries (chopped)

2 (8 oz) pkgs cream cheese

Press 2/3 of margarine + graham wafer mixture in a pan for bottom layer. Beat together egg, icing sugar, cream cheese, vanilla + cherries.

Pour this mixture over bottom
layer + sprinkle remaining crumb
mixture on top + bake 25 minutes
in a 350°F oven.

Chocolate Balls

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

3 cups coconut

2 cups icing sugar

$\frac{1}{4}$ cup evaporated milk

mix & over, Put in fridge for about 2 hours. Form into balls and dip in (6oz choc chips melted with 2T, melted paraffin wax. Put on waxed paper. Chill.

Macaroni & Crab Soup

Cook macaroni & drain

Fry Butter, Green & Red pepper; Add to macaroni then add the crab.

Melt 1 tbs. Cheese whiz mix with $\frac{1}{4}$ cup milk; add to crab. Mix with Miracle whip.

Whole wheat Bread with honey.

3 cups warm water

2 Pkges active yeast

$\frac{1}{3}$ cup honey

5 cups ~~White~~ flour

3 tbsp. Butter

$\frac{1}{3}$ cup honey

1 tbsp. SALT

$3\frac{1}{2}$ cups w.w Flour

2 tbsp. melted butter



1. In A large Bowl, mix warm water, yeast and $\frac{1}{2}$ cup honey. ADD 5 cups white flour and combine. Let stand 30 minutes or until Bubbly.

2. mix in 3 tbsp. melted butter, $\frac{1}{2}$ cup honey and salt. Stir in 2 cups w.w flour. Flour Board and knead $\frac{1}{2}$ ^{add.} w.w flour until not sticky. Place in greased Bowl. Cover with dish towel. Let rise till doubled in Bulk. Punch down and place in loaves. Bake.

Fric (Chicken, Beef etc)

$\frac{1}{2}$ cup chopped pork Fat. Fry in frying pan. Add chopped meat and fry again. Then add 1 chopped onion and fry again. Add water to level of meat. Add Salt & pepper spices. Let boil to almost cooked. Chop up 6 large potatoes, add to meat and more water to cook. Add chives and poultry seasoning, stick spices, Cherry salt or whatever you desire.

Rhubarb Pie

4 cups Rhubarb cut in $\frac{1}{2}$ in pieces (pour boiling water over. Let stand 5 min, drain then mix with)

$\frac{1}{2}$ cup granulated sugar

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

2 tablespoons butter

Put into 8 in pie crust and crumble on top

2 tbsp. flour, $\frac{1}{3}$ cup Brown sugar $\frac{1}{2}$ cup flour

$\frac{1}{4}$ tsp salt. Bake 45 min 325° - 350° F.

Jelly Roll

$\frac{1}{2}$ cup All-purpose Flour

1 tsp B. Powder

$\frac{1}{4}$ tsp salt

4 Eggs yolks

sifted powdered sugar

$\frac{1}{2}$ tsp vanilla

$\frac{1}{3}$ cup sugar

4 egg whites

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

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

Grease. 15 x 10 x 1 in pan set aside. Stir together flour
b. powder and salt. In a small mixer bowl beat egg yolks
& vanilla. Gradually add $\frac{1}{3}$ cup sugar, beating till sugar dissolves.
In a large bowl beat egg whites gradually add $\frac{1}{2}$ cup sugar

Fold yolk mixture into egg whites. Sprinkle flour
mixture over egg mixture. Fold in lightly by hand.
Spread batter evenly in pan. Bake in 375° oven
for 12 to 15 minutes

"7-Up POUND CAKE"

1 1/2 c. margarine } CREAM FOR
3 c. w sugar } ABOUT 20 min.

5 eggs - one at a time

3 c. flour

2 tsp. lemon extract

FOLD in 2/3 c. 7-Up pop.

COOK 1 1/2 hours in a 3'25" oven.

(Use tube pan).

"Coconut Dream Bars"

Bottom: $\frac{1}{2}$ c. margarine

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

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

1 tbsp. BRN. sugar.

Press in a "8x8" pan.

Top: $1\frac{1}{2}$ c. b. sugar $\frac{1}{4}$ tsp. salt

1 tsp. vanilla 2 well-beaten eggs

1 c. coconut 1 c. Rice Krispies.

Bake in a 350° oven for 35-40 mins.

(optinal: $\frac{1}{2}$ c. raisins or cherries).

Pasta Salad

$\frac{1}{2}$ cup mayo
 $\frac{3}{4}$ cup Italian & French Dressing

2 tbsp sugar

1 tsp salt

1 tsp pepper

2 tbsp ~~parmesan~~
parmesan

Pasta & veggies cooked cucumber onion

1 pepper tomato & celery

Molasses Drop Cookies.

1 egg

1 c. white sugar

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

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

1 c. sweet milk

3 c. flour

1 tsp. soda

1 tsp. cinnamon, nutmeg & salt

GIVE TRAP 20 APRIL 1944
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Molasses Drop Cookies

oven 350°

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

$\frac{1}{2}$ c shortening

$\frac{1}{2}$ c molasses

1 egg

raisins

2 c flour

$\frac{1}{4}$ tsp salt

1 tsp soda

$\frac{1}{2}$ c boiling water

$\frac{1}{2}$ tsp. cinnamon, nutmeg

Method: Cream sugar & shortening stir in molasses add egg sift flour salt & spices dissolve soda in boiling water and add alternately with flour to first mixture drop in spoonfuls on cookie sheet

Gum Drop Cake

1 cup margarine
2 cups white sugar
3 eggs
1 cup milk
3 1/2 cup flour
1 tsp. salt
2 tsp. baking powder
1/2 tsp vanilla

1 cup gumdrops
chopped (flour)

Bake 350°F
1 1/2 hours.

Ricky Racks

12 oz or (340 gram) pk Choc Chips

1 cup margarine

2 Eggs

Whole Graham Wafers

Melt chips & margarine. Cool slightly. Add eggs
and wing sugar. Line bottom of 9x13 pan with
graham wafers. When mixture is cool stir in
marshmallows. Pour over graham wafers. Sprinkle with
coconut. Let when cool

(56 grams)

1 pk small white Marshmallows

2 cups wing sugar

Coconut flake

Pepperi Soup

1 1/2 lb steak

2 tomatoes chopped

1 cup chicken stock

1 onion finely chopped

3. 1/2 lb -

1/2 lb -

2 cups -

2 tbs -

1/4 cup water

1. In a large pot cook hot
oil, add salt, onion & garlic.
Simmer for 10 min, add
and simmer for 10 min.
Add water & simmer, 15 min,
add onion and simmer for 10 min.
Serve warm.

Bran Muffins

2 cups bran

2 cups milk

2 eggs

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

~~2 cups~~

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

2 cups flour

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

5 ~~1~~ tsps baking powder

Honey / Mustard

2 tbsp. honey

2 tbsp. mustard

2 tbsp oil (vegetable)

Applesauce Spanishtown Pumpkin Bread

3 $\frac{1}{2}$ cups flour

2 tsp B. Soda

$\frac{1}{2}$ tsp B. Powder

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

1 tsp cinnamon

$\frac{1}{2}$ tsp ginger

$\frac{1}{4}$ tsp cloves
(2 cups pumpkin oil)
1 cup pumpkin, cooked
& mashed

1 cup applesauce

$\frac{2}{3}$ cup water

$\frac{2}{3}$ cup oil

2 $\frac{2}{3}$ cups sugar

2 eggs

Sift flour, soda, baking powder, salt and
spices together. Combine pumpkin and water
in a small bowl and set aside.

Combine oil, sugar and eggs in a large
mixing bowl and beat. Stir in flour
mixture with pumpkin mixture, beating
after each addition until batter is smooth.

Pour in $9 \times 5 \times 3$ inch loaf pan, greased.
Bake at 350° for $1\frac{1}{4}$ hours. Makes 2 loaves.

Meat Pie. (Put rabbit if wanted
1 tablespoon melted ~~shortening~~ ^{instead of Beef}.
1 small onion chopped.

1 lb lean pork.

1 1/2" " Beef (brown over low heat.

Add: 1 1/2 cups water.

Salt & pepper to taste

Sauy or mace to flavor.

Simmer for 45 minutes or when
tender.

Pastry:

2 cups flour.

$\frac{2}{3}$ " shortening

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

4 table spoons water - mix with pastry
blender: Roll on board. $\frac{1}{2}$ inch thick:

Spread over pie plate. Then fill with
meat. Cover: Bake at 450° for 15 min.
Then turn your oven to 350° for 45 minutes.

Meathalls

to 3 lbs Hamburger Fry meatballs until
large Onions cooked then cook onion
green pepper and green pepper
Add 1 can chunky pineapple fry until
tender. Save juice. Add garlic & salt & pepper
brown sugar 4 tbsp
1 $\frac{1}{2}$ cups catsup the principle
1 cup vinegar. Cook in microwave for
10 min stir in cold meatballs, onion, green pepper

apple return to racoon
die 2 min. same with us.

1 can (14oz) green beans

1 can (14oz) green beans

1 can (14oz) yellow wax beans

1 cup chopped celery

$\frac{1}{4}$ cup vegetable oil

Drain beans thoroughly.

green pepper. Shake together.

Pour over vegetables and chill.

Drain before serving.

$\frac{1}{2}$ cup green pepper

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

$\frac{3}{4}$ cup white sugar

white vinegar

1 cup

Blueberry

Muffins

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

$2\frac{1}{2}$ tsp B. Powder

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

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

$\frac{1}{2}$ cup white sugar

1 egg (lightly beaten)

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

2 cups blueberries

Coat blueberries with $\frac{1}{2}$ cup flour taken from

the above quantity. Combine together remaining

1 cup flour, Baking Powder and salt. Add flour & butter

alternately with milk to creamed mixture. Mix lightly.

Add blueberries. Combine gently. Bake at 400° oven for 20 min.

Butterscotch Cheesecake Bars

- 1-12 oz. pkg. butterscotch morsels.
- $\frac{1}{3}$ c. margarine
- 2 c. graham wafer crumbs.
- 1 c. chopped nuts.
- 1-8 oz. pkg. creamed cheese softened
- 1-eagle brand condensed milk
- 1 egg
- 1 tsp. vanilla.

Preheat oven 350° - melt margarine

and marshmallows - add crumbs & nuts. Press
half into bottom of 13"x9" pan. Combine
remaining ingredients & beat until
fluffy. Pour over base. Sprinkle
remaining crumb mixture on top.
Bake 30 minutes. Cool to room
temp. Chill before cutting. Refrigerate
leftovers.

Happy Eating?

Pork Pies (Jean's)

1 block butter

1 cup flour

Dash of salt

3 tbsp. icing sugar

} mix well; roll in small
balls. Press in muffin tins.
& bake until golden brown.

Date Filling

1 cup dates lemon flavouring

$\frac{1}{2}$ cup water dash of salt

$\frac{1}{2}$ cup brown sugar

} Cook together until
thick. When cool
pour into bottoms.

Icing

3 Tbsp. brown sugar
2 " butter
4 " can milk

look for 3 min. Remove from stove and
thicken with icing sugar. Add vanilla + Ice.

Butterscotch Pie

Melt 1 cup Brown sugar
2 tbsp margarine

Add: $1\frac{1}{2}$ cup boiling water.

add & baked mixture

$\frac{1}{2}$ cup milk
4 tbsp. cornstarch
2 eggs yabko.

Fluffy Pancakes (Selma)

6 Eggs
1 qt milk
 $\frac{1}{2}$ tsp salt

Add enough flour
to make dough easy
to spread.

2 ct cottage cheese

6 Eggs yolk

1 sq. margarine

1 pk Kerosene

4 oranges (Peel)

Roll in Icing Sugar

Butterscotch Sauce.

$1\frac{1}{4}$ eggs finely packed Brown sugar: $\frac{1}{2}$ cup light cream
2 tbsp light corn syrup. 4 tbsp. butter or margarine
1 tsp vanilla.

Combine brown sugar, cream, corn syrup, & butter
in Saucepan. Heat to boiling. Sim 1 min.
Remove from heat & stir in vanilla. Serve
warm or cold.

Zucchini Loaf

2 cups white sugar

3 eggs

1 cup salad oil

1 $\frac{1}{4}$ cup grated zucchini

1 cup raisins

3 cups flour

2 scant tsp soda

1 tsp salt

2 tsp Baking Powder

1 tsp cinnamon

Beat Eggs. add sugar gradually. Beat until fluffy. Add oil, Zucchini and raisins. Add sifted dry ingredients. Bake in 325° oven for 1 hour.

¹/₄ pineapple spread

Bottom.

$\frac{1}{2}$ cup white sugar

1 cup butter

2 egg yolks

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

1 tsp B Powder

salt & Vanilla

cook B 25 till

slightly brown

Top

1 cup pineapple

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

$\frac{1}{2}$ cup white sugar

2 tbs cornstarch

2 eggs

2 egg whites

1 cup B. sugar

1 cup B. Powder

bake in slow oven abt $+ 275^{\circ}$
all slightly brown.

Strawberry Squares

Base -

2 c. flour	$\frac{3}{4}$ c. white sugar
1 tsp. B. powder	2 c. fine coconut
1 tsp. salt	1 c. butter.

Bake for $\frac{1}{2}$ hr.

1 box thawed strawberries	$\frac{1}{2}$ c. sugar
1 pkg. straw. jello	1 c cream whip