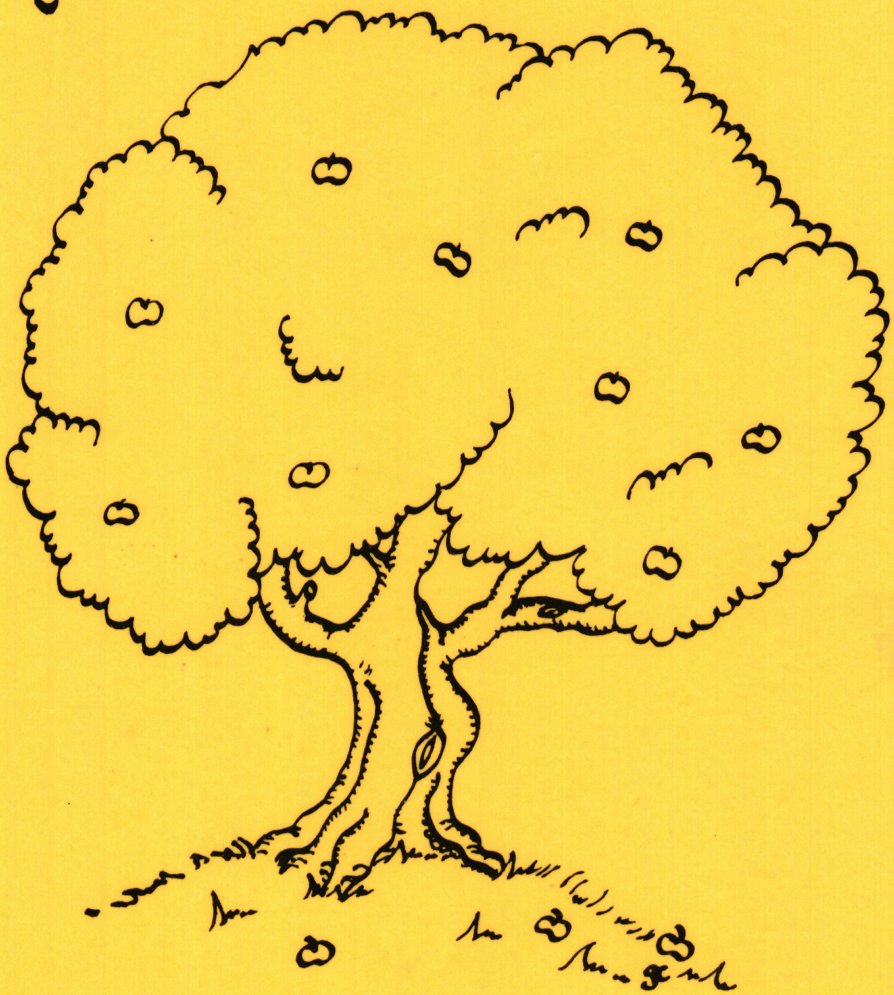
A Garden of Eatin'



The Rake & Hoe Garden Club's 25th Anniversary Cook Book was prepared by the combined efforts of our members who devoted many hours of typing, proofing and testing, with special mention going to:

Gretchen Collins

& Liz Stone

for the Art Work and to:

Mary Lou Fischer,

Chairman

& Edythe Dugan

Co-chairman

HOW TO PRESERVE
A HUSBAND

Be careful in your selection. Do not choose too young. When selected, give your entire thoughts to preparation for domestic use. Some wives insist upon keeping them in a pickle, others are constantly getting them into hot water. This may make them sour, hard and sometimes bitter; even poor varieties may be made sweet, tender and good, by garnishing them with patience, well-sweetened with love and seasoned with kisses. Wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared, they will keep for years.

This cookbook has been prepared during 1976 - 77 at the suggestion of our president, Pauline Hydock, to celebrate the 25th anniversary of the Rake and Hoe Garden Club of Westfield, New Jersey, whose members hope you enjoy every bite!

Additional copies may be obtained by contacting:

Mrs. Carl Fischer
14 Stoneleigh Park
Westfield, New Jersey 07090

ABBREVIATIONS, ETC.

t. = teaspoon
T. = tablespoon
c. = cup
sm. = small
med. = medium
lge. = large
pt. = pint
qt. = quart
oz. = ounce
lb. = pound

All temperatures given are Farenheit

Indicates "forget-me-nots", recipes repeated by special request from previous Rake and Hoe Garden Club cookbooks.

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TABLE OF CONTENTS

APPETIZERS, HORS D'OEUVRES AND BEVERAGES - 5 - 24

BREAD AND COFFEE CAKES - 25 - 32

CHEESE AND EGGS - 33 - 40

ENTRÉES - 41 - 94

- Meats - - - - - - - - - - - - 41 - 62
- Seafood - - - - - - - - - - - 63 - 75
- Poultry - - - - - - - - - - - 76 - 94

SALADS AND DRESSINGS - 95 - 106

SOUPS AND VEGETABLES - 107 - 128

SAUCES AND ACCOMPANIMENTS (For entrées and vegetables) - - - - - - - - - - - - - - - - - - 129 - 134

DESSERTS - 135 - 170

- Cakes - - - - - - - - - - - - 135 - 144
- Cookies and Bars - - - - - - 145 - 151
- Pies - - - - - - - - - - - - 151 - 156
- Candies - - - - - - - - - - - - - 157
- Miscellaneous - - - - - - - 158 - 168
- Dessert Sauces - - - - - - - 168 - 170

HERBS - 171 - 182

ETC. - 183 - 188

- Sandwiches - - - - - - - - - 183 - 186
- Condiments - - - - - - - - - 186 - 188

STANDARD ABBREVIATIONS

tsp. = teaspoon	lbs. = pounds
T. = tablespoon	pkg. = package
c. = cup(s)	sq. = square
pt. = pint	sm. = small
qt. = quart	med. = mediuim
gal. = gallon	lg. = large
oz. = ounce	min. = minute
lb. = pound	hr. = hour

OVEN TEMPERATURES

Slow oven	250° - 300°
Moderate oven	325°
Moderate	350°
Moderate quick	375°
Moderate hot	400°°
Hot	425° - 450°
Extremely hot	475° - 500°

CANDY TEMPERATURE AND CANDY TEST

Thread	230° - 234°	Syrup spins a pliable thread in cold water
Soft ball	234° - 240°	Syrup makes a pliable ball in cold water
Firm ball	244° - 248°	Syrup makes a firm ball in cold water
Hard ball	250° - 264°	Syrup makes a hard ball in cold water
Crack or brittle	290° - 310°	Syrup spins a brittle thread in cold water
Caramel	320° - 350°	Syrup spins a coarse thread in cold water

Both altitude and humidity affect candy. If the humidity is high, cook candy to a degree or so higher than the recipe indicates. Test the boiling point of water before starting your candy. The boiling point should be 212°. (For example: If water boils at 210°, subtract 2° from the temperatures in the recipe.)

COFFEE CHART

Strength:	Ground coffee:	Water:
Weak	1 level tsp.	3/4 cup
Medium	2 level tsp.	3/4 cup
Strong	3 level tsp.	3/4 cup

GENERAL MEAT COOKING CHART

Type	Weight	Minutes per pound
PORK:		
Rib or loin, fresh	4 - 8 lbs.	30 - 40
Leg, fresh	5 lbs.	25 - 30
Picnic shoulder (fresh or smoked)	5 - 10 lbs.	40
Boned and rolled shoulder, fresh	3 - 7 lbs.	60
Ham, smoked	12 - 20 lbs.	18
	Under 10 lbs.	20
BEEF:		
Standing Ribs - rare	3 - 8 lbs.	25
medium	3 - 8 lbs.	30
well	3 - 8 lbs.	35
Rolled and Boned Roasts.....Use the above weights and increase cooking time by 15 to 20 minutes per pound.		
LAMB:		
Shoulder - well	4 - 10 lbs.	40
Shoulder, boned and rolled	3 - 6 lbs.	40
Leg, well done	3 - 6 lbs.	50
Crown, well done	3 - 6 lbs.	50
POULTRY:		
Chicken	3 - 5 lbs.	40
Stuffed	5 lbs. & over	30
Turkey (with or without stuffing)	8 - 10 lbs.	20
	18 - 20 lbs.	14

GUIDE TO WEIGHTS AND MEASURES AND EQUIVALENTS

Dash	=	Less than 1/8 tsp.
Few grains	=	Less than 1/8 tsp.
1 coffee spoon	=	1/4 tsp.
1 tsp.	=	60 drops
3 tsp.	=	1 T.
2 T.	=	1 oz.
4 T.	=	1/4 c.
5 1/3 T.	=	1/3 c.
8 T.	=	1/2 c.
1 1/2 oz.	=	1 jigger
1/2 jigger	=	Pony
16 T.	=	1 c.
1 c.	=	1/2 pt.
2 c.	=	1 pt.
4 c.	=	2 pts. or 1 qt.
4 qts.	=	1 gal.
8 qts.	=	1 peck
4 pecks	=	1 bushel
16 oz.	=	1 lb.
1 c. baking powder	=	5 1/2 oz.
1 lb. flour		
All-purpose flour	=	4 c.
Cake	=	4 1/2 c.
Graham	=	3 1/2 c.
1 lb. butter	=	2 c.
1/2 lb. butter	=	2 sticks
1 stick butter	=	1/2 c. *or* 8 T.
1/4 lb. grate cheese	=	1 c.
1 lb. cheese	=	2 2/3 c.
1 lb. granulated sugar	=	2 cups
1 lb. brown sugar	=	2 1/2 c.
1 lb. powdered sugar	=	3 1/2 c.
1 lb. cube sugar	=	96 - 160 cubes
1 lb. seedless raisins	=	3 c.
1 lb. coffee	=	5 c. Yields 45 c. coffee
1 lb. rice	=	2 c. Yields 3 1/2 c. cooked rice
1 lb. cocoa	=	4 c.
1 sq. chocolate	=	1 oz. *or* 3 T. grated
1/2 lb. marshmallows	=	16 lg. marshmallows
1 lb. pitted dates	=	2 c.
1 lb. figs, chopped	=	3 c.
1 lb. nutmeats, chopped	=	4 c.
1 c. noodles	=	1 1/2 c. when cooked
1 ave. size lemon	=	3 T. juice
5 - 8 ave. size lemons	=	1 c. juice
1 lemon rind, grated	=	1 T.
1 orange	=	2 - 3 T. juice
1 orange rind, grated	=	2 T.

FRUIT AND VEGETABLE EQUIVALENTS

FRUITS:		
4 c. sliced apples	=	4 med.
2 c. strawberries, sliced	=	1 pt.
2 c. pitted cherries	=	4 c. unpitted
4 c. fresh peaches, sliced	=	2 lbs. *or* 8 med.
1 c. orange juice	=	3 med. oranges
1 tsp. orange rind, grated	=	1/2 orange

VEGETABLES:		
4 c. sliced raw potatoes	=	4 med.
4 c. cut green beans, cooked	=	1 lb.
1 c. shelled peas	=	1 lb.
1 c. chopped onions	=	1 lg.
4 c. shredded cabbage	=	1 lb.
2 1/2 c. cooked tomatoes	=	4 med. *or* 1 lb.
1 cup grated raw carrots	=	1 lg.
10 med. carrots	=	1 lb.

CEREAL AND CRACKERS EQUIVALENTS

CEREAL:		
1 c. corn flakes, crushed	=	3 c.
2 c. corn meal, cooked	=	1/2 c.

CRACKERS:		
1 c. graham crackers, finely crushed	=	12 crackers
1 c. saltine crumbs, coarse	=	20 sqs. crackers

HERB CHART

ALLSPICE	Has an aroma similar to a mixture of cloves, cinnamon and nutmeg. Used in pickling and cooking meats and fish. Used ground in cakes, puddings & preserves.
ANISE	Has the flavor of licorice. Used in cakes, breads, cookies and candies.
BASIL	Has a mild, aromatic odor; warm sweet flavor with slight licorice taste. Tastes good with tomatoes, peas, squash, lamb, fish, eggs, tossed salad, cheese, duck and potatoes.
BAY LEAF	An aromatic leaf with a pungent flavor. Tastes good with vegetables and fish soups, tomato sauces and juice, poached fish and meat stew.
CAPER	Used in salad dressings and fish sauces.
CARAWAY SEED	Used in making bread, rolls and cookies.
CARDAMON	Used in cookies, breads, cakes and preserves.
CAYENNE	Used in meat, stew, sauces and salad dressings.
CELERY SEED	Has the flavor of celery. Used in meat and fish dishes, salads and salad dressings.
CHERVIL	Has a mild and delicate flavor. Tastes good with egg and cheese dishes, chicken, peas, spinach, green salads and creamed soups.
CHILI POWDER	Very hot flavor. Used in chili con carne and other hot Mexican dishes.
CINNAMON	Used in stick form for fruits and preserves. Used ground for cakes, cookies, pies and puddings.
CLOVES	Used whole in meats, pickling and fish. Used in cakes, cookies and puddings.
CUMIN SEED	Used whole in soups, cheese spreads, stuffed eggs, stews and sausage. Used ground as ingredient in curry and chili powder.
CURRY	Combination of cumin, tumeric, ginger, dill, black pepper, cayenne, mace, cardamon cloves, coriander and fenugreek. Has a distinctive and strong flavor. Tastes good with egg and cheese dishes; as a marinade for lamb, chicken, fish and game; sprinkled on broiled or baked fish; often used in cream sauces.
DILL SEED AND WEED	Sharp taste resembling that of caraway seed. Used in pickles, sauces, salads, soups and stews.
FENNEL	Tastes good with soups, fish dishes, sauces, sweet pickles, bread and rolls.
GINGER	Root (cracked) used in chutney, pickles, preserves and dried fruit. Used ground in cakes, cookies, breads and pot roasts.
MACE	Used in fish sauces, pickling and preserving. Used ground in cakes, cookies, pies and chocolate dishes.
MARJORAM	Used fresh in salads. Used dried in meat and poultry seasonings.
MINT	Used fresh for beverages. Used dried in sauces.
MUSTARD	Pungent flavor. Dry mustard used in meat, sauces, gravies and salad dressings.
NUTMEG	Aromatic with slightly bitter flavor. Used whole, grated as needed. Used ground in sausage, cakes, doughnuts, puddings and eggnog.
OREGANO	Aromatic odor, slightly bitter flavor. Used dried in tomato sauces, pork and egg dishes. Used as an ingredient in chili powder.
PAPRIKA	Pleasant odor, mild sweet flavor. Excellent source of vitamin C. Used to season shell fish, salad dressings and canape' spreads.
PARSLEY	Has a mild, slightly tangy flavor. Tastes good with meat, vegetables, soups, egg and cheese; is often used fresh as a garnish.
PEPPER	Used whole (peppercorns) in pickling, meats and stew. Used ground for general seasoning of meat, fish, poulty, vegetables and salads. White pepper used in dishes that require a less pungent flavor than that given by black pepper.
POPPY SEED	Used whole for toppings on rolls or fillings for buns. Oils used for salads.
ROSEMARY	Aromatic odor with slightly piny taste. Tastes good with poultry stuffing, veal and lamb roasts, potatoes, cauliflower, fish and duck.
SAGE	Used dried in sausages, meat products, fowl and stuffings.
SAVORY	Used fresh to flavor soups, salads, sauces and gravies. Used dried in stuffings, salad dressings and stews.
SESAME SEED	Used on rolls, bread, cookies and candy.
TARRAGON	An ingredient used in vinegar to develop special flavor. Used in fish sauces.
THYME	Used dried in soups, sauces, stuffing and cheese.

SUBSTITUTIONS

1 c. sugar	1 1/3 c. brown sugar ***or*** 1 1/2 c. powdered sugar
1 c. honey	1 1/4 c. sugar and 1/4 c. liquid
1 c. brown sugar	1 c. granulated sugar and 2 T. molasses
1 c. powdered sugar	1 c. sugar and 1 T. cornstarch. Blend in blender.
1 c. corn syrup	1 c. sugar plus 1/4 c. liquid
1 sq. unsweetened chocolate	3 T. cocoa plus 3 T. shortening
1 oz. bitter chocolate	4 T. cocoa plus 2 T. butter
6 oz. pkg. semi-sweet chocolate pieces, melted	2 sqs. unsweetened chocolate plus 2 T. shortening and 1/2 c. sugar
Butter	2 sticks softened margarine, 1/3 c. vegetable oil and 1/2 c. buttermilk. Beat until liquid is absorbed. Refrigerate.
1 c. milk	1/2 c. evaporated milk plus 1/2 c. water ***or*** 1/4 c. nonfat dry milk plus 7/8 water plus 2 tsp. butter
1 c. sweet milk	1 c. sour milk ***or*** buttermilk plus 1/2 tsp. baking soda
1 c. buttermilk	1 T. vinegar or lemon juice plus milk to make 1 cup. Let stand 5 minutes. ***Or*** 1 c. yogurt
1 c. sour milk	1 T. vinegar ***or*** lemon juice ***or*** 1 3/4 tsp. cream of tartar **plus** 1 c. sweet milk
Sweetened condensed milk	1 c. plus 2 T. nonfat dry milk, 1/2 c. warm water, 3/4 c. sugar. Place water in bowl with dry milk. Mix well. Mix in sugar to smooth. ***Or*** mix together 2 eggs, 1 c. brown sugar, 1 tsp. vanilla, 2 T. flour, 1/2 tsp. baking powder, and 1/4 tsp. milk. Mix.
1 c. half and half	7/8 c. milk plus 1/2 T. butter ***or*** 1/2 c. coffee creamer and 1/2 c. milk
1 c. sour thin cream (for some milk recipes)	3 T. butter and 3/4 c. milk
1 c. sour cream	7/8 c. yogurt
Sour cream	1 c. cottage cheese, 1 - 3 T. milk. 1 T. lemon juice. Blend; store in refrigerator.
1 c. butter	1 c. vegetable shortening plus 1/2 tsp. salt
1 whole egg	2 egg yolks plus 1 T. water
1 T. cornstarch (for thickening)	2 T. flour
1 T. flour (for thickening)	1/2 - 2/3 T. cornstarch
Bisquick Mix	8 c. flour, 1 1/2 c. non-fat dry milk. 3/4 c. baking powder, 1 T. salt and 1 1/2 c. shortening. Mix dry ingredients together then cut in shortening until mealy. Yields 3 lbs.
1 c. all-purpose flour	7/8 c. corn meal ***or*** 1 1/2 c. bread crumbs ***or*** 1 c. rolled oats

Continued next page.

SUBSTITUTIONS (Continued)

1 c. cake flour, sifted	1 c. **minus** 2 T. all-purpose flour **plus** 2 T. cornstarch. Sift well.
1 c. self-rising flour	1 c. all-purpose flour plus 1 1/2 tsp. baking powder and 1/2 tsp. salt
1 c. wheat flour	1 c. corn flour ***or*** 3/4 c. corn meal (coarse) ***or*** 1 1/2 c. ground rolled oats
1 tsp. baking powder	1/4 tsp. baking soda plus 5/8 tsp. cream of tartar ***or*** 2 egg whites beaten and folded in.
1 fresh garlic clove	1 tsp. garlic salt ***or*** 1/8 tsp. garlic powder
2 T. minced onion	1 tsp. onion powder
Salt Substitute	1 tsp. chili powder, 1 T. garlic powder, 2 T. dry mustard, 6 T. onion powder, 2 tsp. oregano, 3 T. paprika, 2 tsp. pepper and 1 T. poultry seasoning
Seasoning salt	1 c. salt, 1 tsp. thyme, 1 1/2 tsp. garlic powder, 2 tsp. onion powder, 2 tsp. dry mustard, 2 tsp. curry powder, 2 tsp. paprika, 2 tsp. turmeric and 1 tsp. sugar
3 oz. pkg. flavored gelatin	1 T. plain gelatin plus 2 c. fruit juice
White wine	An equal amount of apple cider or apple juice
Hot Sauce	1 sm. can hot peppers (Ortega), 5 cloves garlic and 2 (8 oz.) cans tomato sauce
1 c. chili sauce or catsup	1 c. tomato sauce, 1/2 c. sugar, 2 T. vinegar and spice
Mustard	1/3 c. flour, 1/2 c. sugar, 1 T. salt, 3/4 c. dry mustard, 1 1/2 c. white *or* wine vinegar, 1 green onion and dash sugar. Blend in blender.
1 c. tomato juice	1/2 c. tomato sauce and 1/2 c. water
2 c. tomato sauce	3/4 c. tomato paste and 1 c. water
1 c. marshmallow creame	16 lg. marshmallows (or 1/4 lb.)
1 c. miniature marshmallows	10 lg. marshmallows
10 miniature marshmallows	1 lg. marshmallow
	Miscellaneous:
Seasoned Bread Crumb Mix	2 c. fine bread crumbs (4 slices dried bread), 1/3 c. instant minced onion, 1 T. parsley flakes, 1 T. seasoned salt, 1 tsp. salt, 1/2 tsp. pepper, 1 1/2 tsp. Ac'cent (if desired) and 1 tsp. Italian seasoning. Use on steaks, vegetables, chicken or pork dishes.
Onion soup mix	2 c. instant minced onion, 1/4 c. onion powder, 1 c. instant beef bouillon and 1 T. Beau Monde. Store in tightly covered jar. 1/4 cup of this mix is equal to 1 envelope of onion soup mix.

KNOW YOUR MEASURES

Fruits	**Units Per lb.**	**Remarks**
Apples	About 3 med.	3 c. diced
Apricots, dried	3 c.	5 c. cooked
Bananas	3 - 4 med.	
Cranberries, raw	4 3/4 c.	3 - 3 1/2 c. sauce
Dates, pitted, cut	2 1/2 c.	
unpitted	1 3/4 c.	
Lemons	4 med.	1 = 3 - 4 T. juice 1 rind = 3 tsp. grated 1 = 1/2 c. juice 1 rind = 2 T. grated
Prunes, dried	2 c.	50 prunes
Raisins, seedless	2 3/4 c.	
Meats And Poultry	**Weight**	**Yield**
Chicken and turkey	2 - 2 1/2 lbs. raw	1 lb. cooked
	1 1/4 lbs. cooked and diced	1 qt.
Hot dogs	1 lb.	About 10
Nuts	**Cups Per Pound**	**In Shell**
Shelled:		
Almonds	3	1/4 lb. meats
Filberts	3 1/2	1/2 lb. meats
Peanuts	3 1/2	2/3 lb. meats
Pecans, halves	2 1/2	1/3 lb. meats
chopped	4	
Walnuts, halves	2	1/2 lb. meats
chopped	4	
Coconut, long shred	7	
Seasonings And Spices	**Weight**	**Measured**
All ground spice	1/12 oz.	1 tsp.
Salt	1 lb.	1 1/2 c.
	1 oz.	2 T.
Vanilla	1 oz.	2 T.
	1/6 oz.	1 tsp.

Dairy Products	**Weight**	**Measure**	**Remarks**
Cheese:			
Cheddar	4 oz.	1 c.	Shredded
Cottage	12 oz.	1 1/2 c.	
	1 lb.	2 c.	
Whipping cream			Doubles in volume when whipped
Butter	1 lb.	2 c.	
	1/4 lb.	1/2 c.	
Milk			
Nonfat dry	1 lb.	4 c.	

Continued next page.

KNOW YOUR MEASURES (Continued)

Eggs:		
Whole (per dozen)		
Jumbo	30 oz.	
Large	24 oz.	4 eggs = 1 c.
		7 egg whites = 1 c.
		14 egg yolks = 1 c.
Medium	21 oz.	5 eggs = 1 c.
		17 yolks = 1 c.
Small	18 oz.	6 eggs = 1 c.
		9 egg whites = 1 c.
		19 yolks = 1 c.
1 egg (large)	2 oz.	3 T.
1 white (large)		2 T.
1 yolk (large)		1 T.
Fats And Oils	**Weight**	**Measure**
Butter	1 lb.	2 c.
Lard	1 lb.	2 c.
Margarine	1 lb.	2 c.
Oils	1 lb.	2 c.
Hydrogenated fat	1 lb.	2 1/2 c.
Sweets	**Weight**	**Measure**
Sugar:		
Brown, packed	1 lb.	2 1/2 c.
Powdered, sifted	1 lb.	3 - 4 c.
Powdered, unsifted	1 lb.	2 1/2 c.
White	1 lb.	2 c.
Honey	12 oz.	1 c.
Molasses	12 oz.	1 c.
Marshmallows	1 lb.	4 c.
Vegetable	**Weight**	**Measure**
Beans, dried	1 lb.	2 1/2 c.
Celery	1 lb.	1 qt. chopped
Onions	1 lb.	3 lg.
		1 med. = 5 T. diced
Potatoes	1 lb.	3 med.
OTHER FOODS		
Bread	2 lbs.	36 slices
	1 1/2 lbs.	24 slices
	1 lb.	16 slices
Coffee	1 lb.	5 c.
Gelatin, plain	1 envelope	1 T.
Graham crackers	15	1 c. crumbs
Peanut butter	1 lb.	1 3/4 c.
	1 oz.	1 3/4 T.
Soda crackers	22	1 c. crumbs
Vanilla wafers	30	1 c. crumbs
Yeast	1 envelope	2 1/2 tsp.

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:	USE EITHER:
4 cup baking dish	A. 9" pie plate B. 8" x 1 1/4" round cake pan C. 7 3/8" x 3 5/8" x 2 1/4" loaf pan
6 cup baking dish	A. 9" x 1 1/2" round cake pan B. 10" pie plate C. 8 1/2" x 3 5/8" x 2 5/8" loaf pan
8 cup baking dish	A. 8" x 8" x 2" square pan B. 11" x 7" x 1 1/2" pan C. 9" x 5" x 3" loaf pan
10 cup baking dish	A. 9" x 9" x 2" square pan B. 11 3/4" x 7 1/2" x 1 3/4" baking pan C. 15" x 10" x 1" jelly roll pan
12 cup baking dish	A. 13 1/2" x 8 1/2" x 2" glass pan
15 cup baking dish	A. 13" x 9" x 2" metal pan
19 cup baking dish	A. 14" x 10 1/2" x 2 1/2" roasting pan

MISCELLANEOUS PANS AND THEIR VOLUMES

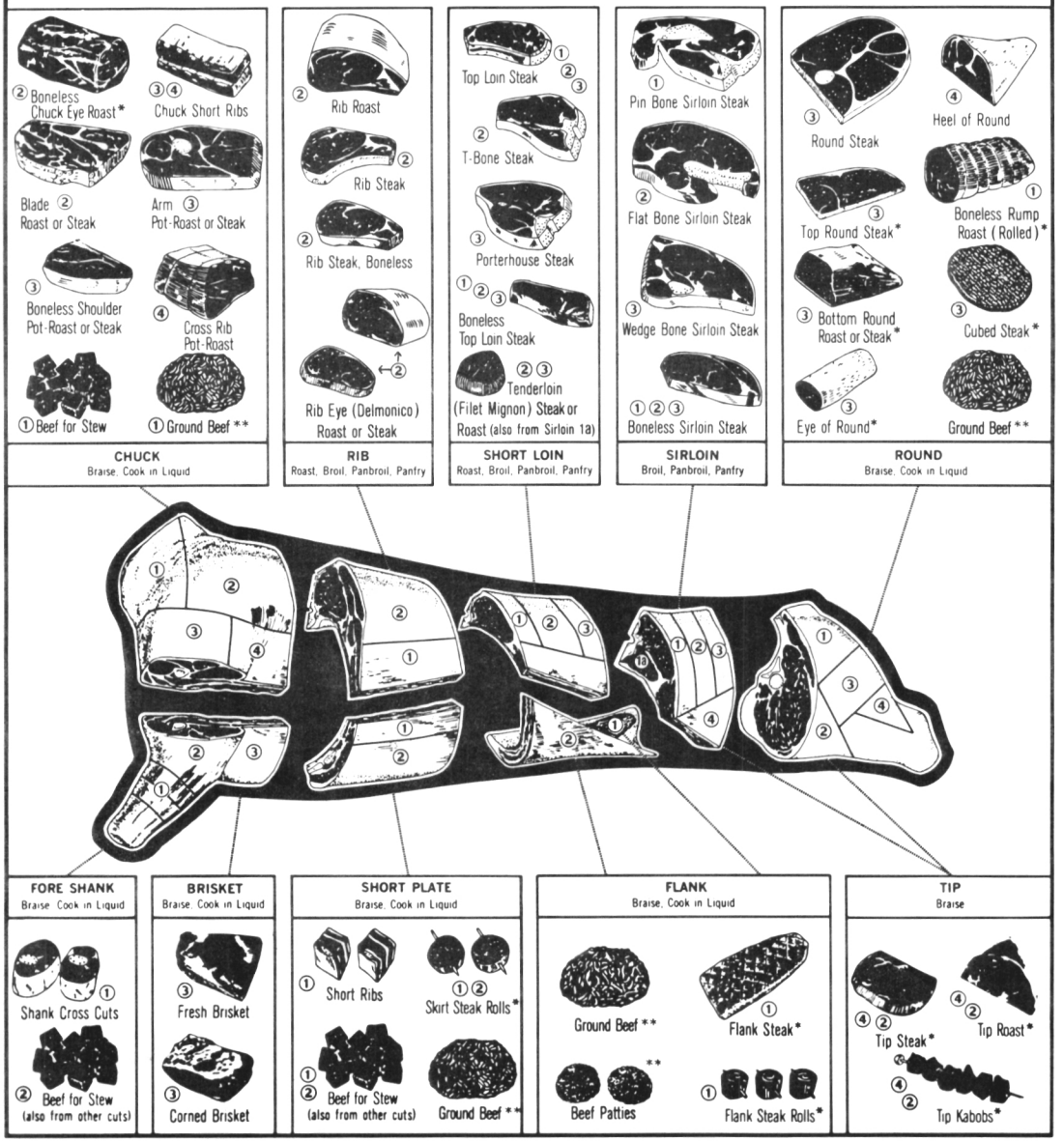
8 1/2" x 2 1/4" ring mold	Holds 4 1/4 cups
7 1/2" x 3" bundt tube pan	Holds 6 cups
9 1/4" x 2 3/4" ring mold	Holds 8 cups
9" x 3 1/2" bundt tube pan	Holds 9 cups
8" x 3" spring-form pan	Holds 12 cups
9" x 3 1/2" angel cake tube pan	Holds 12 cups
10" x 3 3/4" bundt tube pan	Holds 12 cups
9" x 3" spring-form pan	Holds 16 cups
10" x 4" tube mold	Holds 16 cups
10" x 4" angel cake tube pan	Holds 12 cups

CONTENTS OF STANDARD CANS

8 oz. can	=	1 cup
Picnic	=	1 1/4 cups
No. 300	=	1 3/4 cups
No. 1 tall	=	2 cups
No. 303	=	2 cups
No. 2	=	2 1/2 cups
No. 2 1/2	=	3 1/2 cups
No. 3	=	4 cups
No. 5	=	7 1/4 cups
No. 10	=	13 cups

RETAIL CUTS OF BEEF

WHERE THEY COME FROM AND HOW TO COOK THEM



*May be Roasted, Broiled, Panbroiled or Panfried from high quality beef.

**May be Roasted (Baked), Broiled, Panbroiled or Panfried.

This chart approved by

National Live Stock and Meat Board

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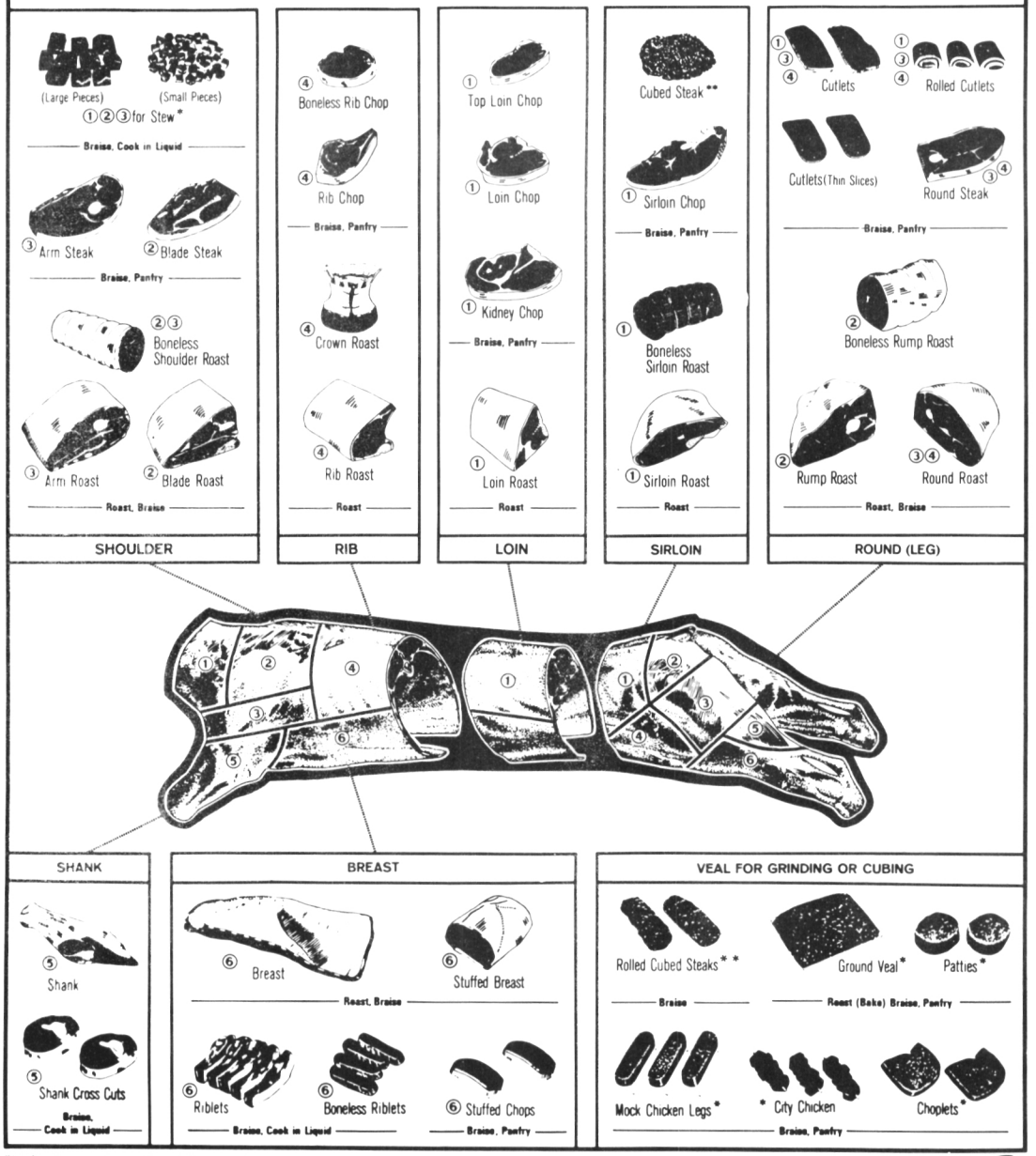
RETAIL CUTS OF VEAL

WHERE THEY COME FROM AND HOW TO COOK THEM



*Veal for stew or grinding may be made from any cut

**Cubed steaks may be made from any thick solid piece of boneless veal

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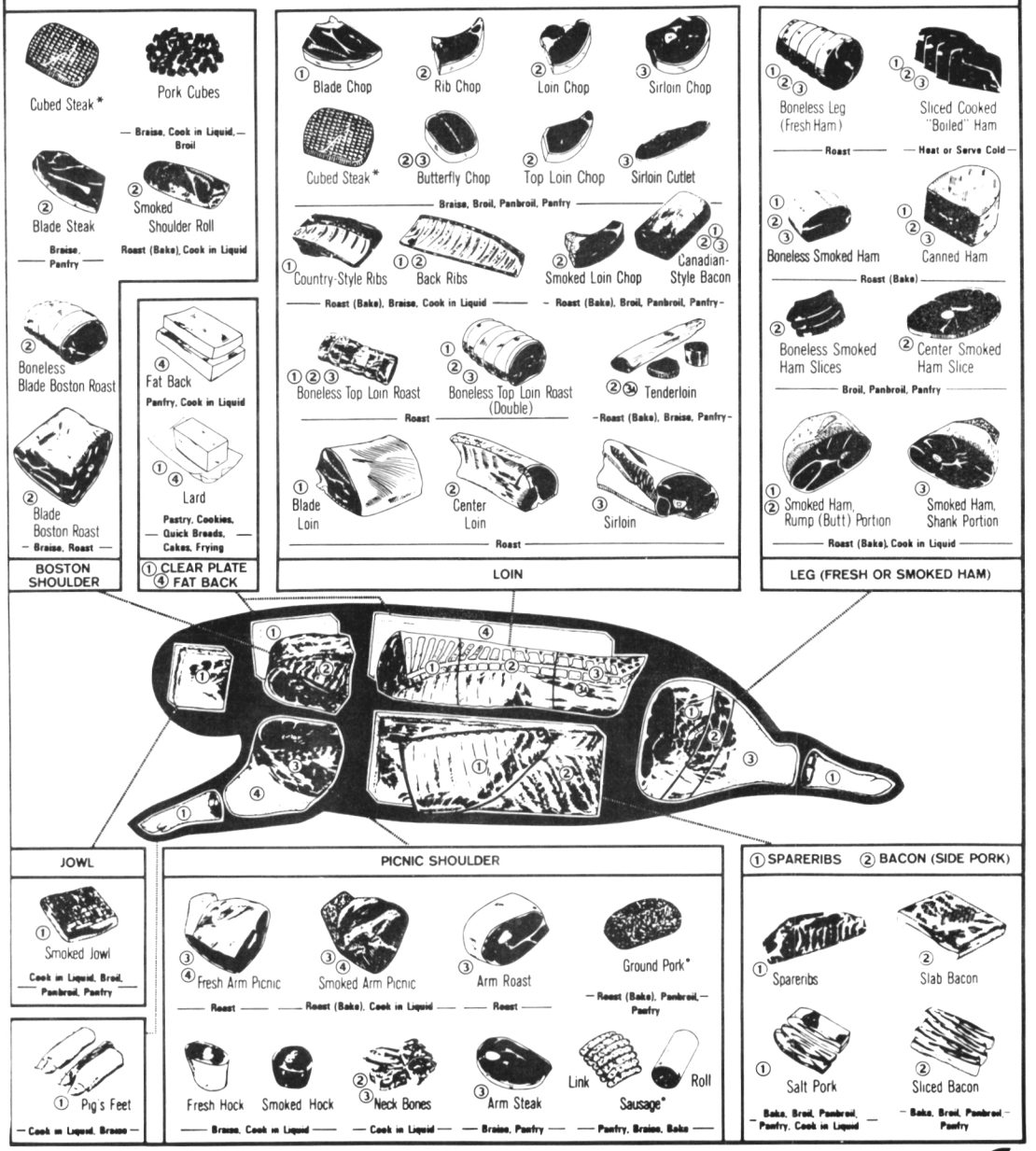
RETAIL CUTS OF PORK

WHERE THEY COME FROM AND HOW TO COOK THEM



*May be made from Boston Shoulder, Picnic Shoulder, Loin or Leg

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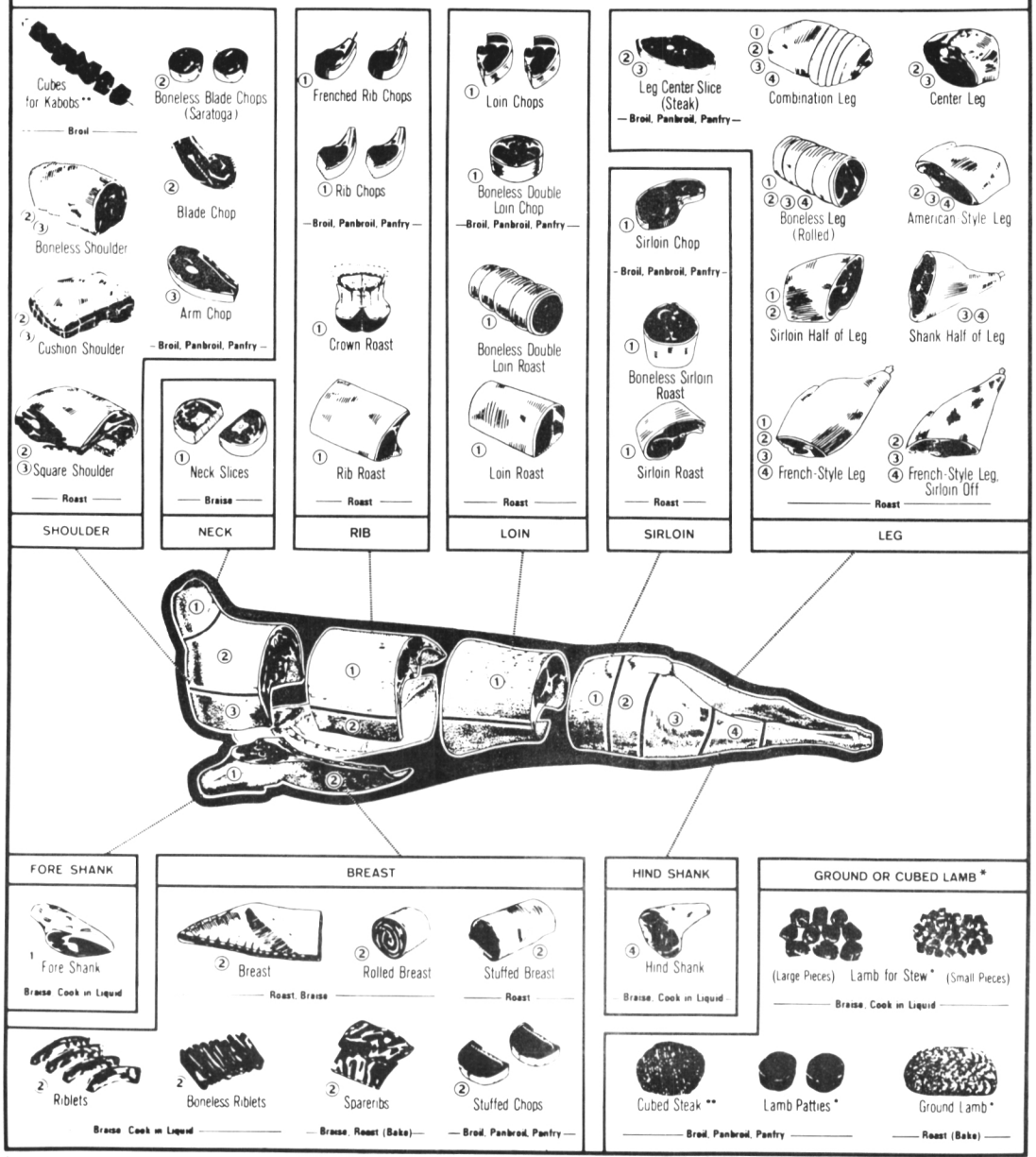
RETAIL CUTS OF LAMB

WHERE THEY COME FROM AND HOW TO COOK THEM



* Lamb for stew or grinding may be made from any cut.

** Kabobs or cubed steaks may be made from any thick solid piece of boneless Lamb.

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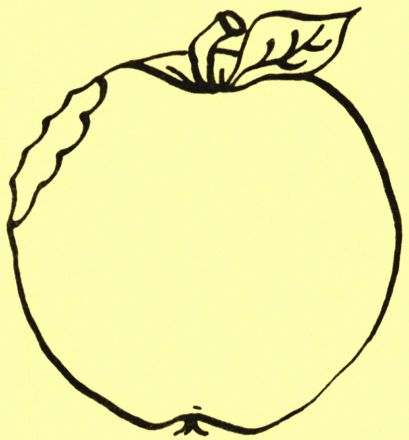
Appetizers

Hors d'oeuvres

Beverages



APPETIZERS
HORS D'OEUVRES - BEVERAGES

ANCHOVY DIP

Guddy Chehayl

1 (8 oz.) pkg. cream cheese
4 t. French dressing
2 t. onion (grated)
About 1/3 tube anchovy paste
Dash garlic salt
2 T. catsup

Soften cream cheese. Stir in other ingredients. Serve with potato chips or vegetables.

YUMMY ANCHOVIES

Vada Stanton

Hi Ho or Ritz crackers
Mayonnaise
Hard boiled eggs (sliced)
Curled anchovies

Amounts of ingredients will depend upon the number of servings you wish to make. Lightly spread crackers with mayonnaise. Place a slice of hard boiled egg on top of cracker. Using scissors, cut a curled anchovy in half crosswise. Center anchovy half on top. They should be made close to serving time so crackers do not become soggy.

ASPARAGUS ROLLS

Liz Stone

12 slices white bread
10 slices bacon (crumbled)
2 (3 oz.) pkgs. cream cheese (softened)
24 asparagus spears (cooked and cooled)
Butter (melted)

Trim crusts; roll to flatten; cut each slice bread in half to make 2 rectangles. Blend bacon and cream cheese; spread on each rectangle. Lay an asparagus spear on each slice and roll up.

Place on baking sheet, seam side down. Cover and refrigerate. When ready to serve brush with melted butter. Broil first side til golden; turn and broil second side. Serve hot. Makes 24.

HOT ASPARAGUS ROLL - UPS

Joyce Christianson

1/2 loaf white bread (soft type)
1 sm. can asparagus spears
1/4 c. butter (soft)
1/8 t. garlic powder

Trim crusts from bread. Soften butter and blend in garlic powder. Spread on bread. Place a spear on each slice and roll up like jelly roll. Cut roll in halves or bite sizes. Place on baking sheet, open ends down. Broil until browned. Serve hot. Makes 20.

BACON IN BROWN SUGAR

Mary Lou Fischer

1 lb. bacon
Brown sugar

Cut bacon in half crosswise. Place in 400° oven in jelly roll pan for 10 minutes. Drain off bacon grease and dip bacon into brown sugar, coating on both sides. Place bacon pieces on brown paper bag and return to 400° oven for another 10 or 15 minutes, or until bacon browns. Remove from paper bag and place on clean paper bag to drain and cool. Good to serve at coffees or brunch.

HOT BROCCOLI - CHEESE DIP

Irene Doremus

1 stick (1/4 lb.) butter
1 bunch scallions
2 cloves garlic (crushed)
1 can mushroom slices (drained and chopped)
1 pkg. chopped broccoli (cooked and drained)
1/2 c. almonds (sliced, crumbled and browned in oven)
1 roll Kraft nippy sharp cheese (6 oz.)
1 can mushroom soup (10 1/2 oz.)
2 T. Worcestershire
1 T. (or less Tabasco

Saute' scallions and garlic in butter for 10 to 15 minutes. Add remaining ingredients and heat until cheese is melted and all are stirred together. Serve in chafing dish.

CHEESE BALL I

Liz Stone

8 oz. cream cheese (softened)
1/4 lb. blue cheese (softened)
4 oz. sharp Cheddar (shredded)
1 sm. onion (finely minced)
1 T. Worcestershire
1/4 to 1/2 c. applesauce
Parsley

Beat cheeses in bowl on medium speed til fluffy, scraping sides and bottom often. (Or with cheeses at room temperature mix well with fork.) Add onion and Worcestershire. Stir in applesauce using just enough to give it a smooth consistency (not runny).

Cover and chill at least 3 hours. Mold into 1 large ball or 30 to 36 small balls, about 1 inch in diameter. Roll in parsley. Place on serving plate; cover and chill 2 hours. Inset toothpicks for small balls or serve large ball with crackers.

CHEESE BALL II

Gladys Bornmann

4 oz. imported Danish blue cheese
4 oz. cream cheese (softened)
4 oz. butter (not margarine)
Pecans (chopped)

Using electric mixer, beat together softened cheeses and butter til smooth and creamy. Shape into a ball. Pat on pecans; refrigerate. Serve with crackers.

CHEESE CRISPIES

Rose Scanlon

1 stick (1/4 lb.) butter or margarine (softened)
1 c. plain flour
4 oz. sharp Cheddar cheese (grated)
Pinch red pepper

Blend all ingredients together and mold into small balls and flatten on greased cookie sheet. Bake at 350° until edges brown. Approximately 48 pieces.

HOT CHEESE DIP

Edythe Dugan

1 roll garlic cheese
1 (8 oz.) wedge Cracker Barrel extra sharp cheese
1 (8 oz.) Kraft Velveeta
salt to taste
1 can Rotel's chili peppers and tomatoes
Worcestershire
Tabasco (if hotter dip desired)

Mix and melt all ingredients in double boiler until well blended. Serve in chafing dish with Fritos king sized chips or Tortilla chips.

CHEESE DROPS

Irene Doremus

2 sticks butter (1/2 lb.)
1/2 lb. Cheddar cheese (grated)
2 c. flour
1/2 t. salt
1/4 t. cayenne pepper
2 c. Rice Krispies

Cream butter and cheese. Mix and add flour, salt, pepper and Rice Krispies. Roll into balls. Bake at 350° for 15 minutes. (Can be made ahead and frozen).

CHEESE AND HAM APPETIZERS

Edythe Dugan

2 T. mayonnaise
2 T. olives (chopped; stuffed)
1 (3 oz.) pkg. cream cheese
1/2 t. prepared mustard
4 slices cold ham (boiled)

Mix first 4 ingredients and spread on ham. Roll and place in refrigerator at least 1 hour. Slice and serve on crackers or toothpicks.

A gourmet is a glutton with a brain.

CHEESE - HAM PINWHEEL LOG — Margaret Sailer

8 oz. cream cheese (softened)
1/2 c. cream-style cottage cheese (drained)
2 t. Italian salad dressing mix
4 1/2 oz. deviled ham
1/2 c. parsley (snipped)
1/2 c. pecans (chopped)

Blend cream cheese, cottage cheese and salad dressing mix. Spread mixture on foil lined baking sheet forming a 9x7 inch rectangle, 3/8 inch thick. Cover and chill overnight.

Spread deviled ham atop chilled cheese mixture. Combine parsley and nuts. Sprinkle half the nut mixture over ham.

Beginning at narrow end, roll up jelly-roll fashion. Roll outside of log in remaining nut mixture. Cover and chill. Serve with crackers.

CHEESE PUFFS I — Agnes McClung

1 c. mayonnaise
1/3 c. Parmesan cheese (grated)
2 t. Worcestershire
1 t. sherry

Beat all ingredients until thoroughly mixed. Spread on crackers or rounds of toast. Broil 4 inches from heat for 3 to 4 minutes til puffed and lightly browned. About 5 dozen.

CHEESE PUFFS II — Margaret Sailer - Irene Hartigan

2 c. sharp Cheddar cheese (grated)
1/2 c. butter (soft)
1 c. flour (sifted)
1/2 t. salt
1 t. paprika
48 stuffed small olives

Blend cheese and butter. Add flour, salt and paprika. Stir and knead to a dough. Wrap teaspoon of dough around each olive. Arrange on baking sheet and freeze. When ready to use bake frozen at 400° for 15 minutes. Makes 48 puffs.

CHEESE PUFFS III — Evelyn Macaulay

6 strips bacon (fried crisp and crumbled)
1/2 c. ripe olives (chopped)
1/2 c. green onion (chopped)
1 1/2 c. sharp Cheddar cheese (shredded)
1/2 c. mayonnaise
1/2 t. salt

Continued Next Page.

CHEESE PUFFS III (Continued).

Mix all ingredients thoroughly. Cut 1 1/2 inch rounds of thin white bread and toast one side. Spread other side with cheese mixture. Brown under broiler. May be made ahead, frozen, and put under broiler when needed. Makes about 3 dozen.

COUNTRY CHEESE SPREAD — Evelyn McDonnell

1 cone sapsego cheese (grated)
1/3 c. butter or margarine (soft)
8 oz. cream cheese (whipped)
2 T. half and half

Combine all ingredients. Serve as a spread for crackers.

CHEESE STRAWS — Edythe Dugan

4 oz. flour
2 oz. shortening
Water
4 oz. sharp cheese (grated)
1 t. dry mustard

Sieve dry ingredients together in bowl. Rub in shortening. Add cheese and mix well. Add water to make a stiff dough. Break into small pieces the size of a quarter. Dip fingers in flour and roll each piece of dough into a strip 5 inches long.

Place on ungreased cooking sheet and bake 7 to 10 minutes at 375°. Some pieces of dough may be shaped into rings. When serving, put 4 or 5 straws through circle to add variety.

CHOPPED CHICKEN LIVERS — Jane Brady

1 lb. chicken livers
2 med. onions (chopped)
1/3 c. rendered chicken fat
2 hard cooked eggs
1 t. salt
1/2 t. pepper

Saute' chicken livers and onions in chicken fat in a large skillet until no pink remains in the livers, and the onions have turned a golden brown. Chop livers, onions and eggs coarsely and evenly or put through food grinder using coarsest blade. (Do not use electric blender). Gently stir in salt and pepper; refrigerate. Serve garnished with additional chopped egg and parsley strigs.

Failure is the condiment that gives success its flavor.

Truman Capote

PATE' OF CHICKEN LIVERS

Julie Fitzgerald

1/2 lb. chicken livers
1 t. salt
Pinch of cayenne
1/2 c. rendered chicken fat, goose fat, or butter (softened)
1/4 t. nutmeg
1 t. dry mustard
1/8 t. ground cloves
2 T. onion (finely minced)

Bring chicken livers to a boil in water barely to cover and simmer them for 15 to 20 minutes in covered saucepan. Drain and put hot livers through the finest blade of the food chopper. Mix this paste with salt, cayenne, fat or butter, nutmeg, mustard, cloves and onion. Blend well, pack the mixture in a crock and chill in the refrigerator.

CHUTNEY DIP OR SPREAD

Irene Doremus

2 (8 oz.) pkg. cream cheese
1/2 c. chutney
1/2 c. toasted almonds (for topping)
1/2 t. mustard
1/2 pineapple (scooped out)
2 t. curry powder

Mix all ingredients and serve in pineapple. Sprinkle almonds on top. Serve with crackers.

HOT CLAMS CASINO DIP

Mary Lou Fischer

4 (7 1/2 oz.) cans minced clams (drained; reserve juice)
4 T. lemon juice
6 strips of bacon (chopped)
2 onions (chopped)
2 green peppers (chopped)
1/2 c. fresh parsley (chopped)
1/2 lb. butter
2 T. oregano
1 t. Tabasco
1/2 t. seasoned pepper
1 1/2 c. Italian bread crumbs
Parmesan cheese
Paprika
2 (4 oz.) cans pimiento (chopped)

Simmer for 15 minutes, drained clams and lemon juice. Saute' bacon, onions, green peppers, parsley and pimiento. Add sauteed mixture to simmering clams with 1/2 c. clam juice, butter, oregano. When butter melts, add Tabasco, pepper, and bread crumbs. Mix to consistancy of oatmeal. (Add more clam juice or Tabasco if needed).

Place in pie plate and freeze. When ready to serve, thaw and cover with grated Parmesan cheese and paprika. Bake at 325° for 20 minutes until hot and bubbly. Serve on shredded wheat wafers or favorite cracker.

CRAB DIP ELEGANT — Mary Lou Fischer

1 (8 oz.) pkg. cream cheese
1/4 c. mayonnaise
1 clove garlic (crushed)
1 t. onion (grated)
1 t. prepared mustard
1 t. sugar
Dash salt
1 pkg. frozen king crab meat (flaked)
3 T. sauterne

Melt cream cheese over low heat, stirring constantly. Blend in mayonnaise, garlic, onion, mustard, sugar and salt. Stir in crab meat and wine. Heat through.

Makes about 1 3/4 c. Serve in chafing dish with crackers.

Note: Lobster or shrimp may be substituted for crab or all three may be used.

CRUNCHY NIBBLES — Edythe Dugan

8 oz. cream cheese (softened)
1/4 c. catsup
1 t. onion (grated)
10 celery stalks (cut in 2 1/2 inch pieces)
1/3 c. pecans (finely chopped)
2 T. stuffed green olives (minced)

Blend cream cheese with catsup and onion til smooth. Add nuts and olives, mix well. Fill celery pieces. Garnish with chopped parsley, if desired. Makes 30.

DEVILS ON HORSEBACK — Liz Stone

10 slices lean bacon (cut in half)
20 prunes (pitted)

Partially cook bacon. Wrap 1/2 slice bacon around each prune and secure with toothpick. Bake on a rack over jelly roll pan at 400° for about 15 minutes. Serve hot. Makes 20.

GINGER DIP FOR FRUIT — Mary Lou Fischer

1 (8 oz.) pkg. cream cheese
1/8 t. powdered ginger
Cointreau
1 heaping T. crystalized ginger

Soften cream cheese and add enough cointreau to make it dip consistency. Add chopped, crystalized ginger and powdered ginger.

Serve with apple and pear slices that have been prepared ahead and put into salted water until ready to serve.

For Hiccoughs

Swallow 1 t. dry sugar.

GREEN DREAM — Vada Stanton

2 bunches fresh parsley
1 c. mayonnaise
(Cherry tomatoes, cucumber sticks, zucchini fingers, cauliflower buds, other vegetables)
4 to 6 stalks green onions or scallions (according to taste)

Wash and dry parsley. Discard heavy stalks of parsley. Wash and dry onions, discarding the tip of the root end. Coarsely chop both vegetables, place in blender with the mayonnaise. Spin until the texture is smooth. Chill for several hours in the serving bowl.

Wash and dry the vegetables you intend to use. At serving time arrange vegetables on a platter and center the bowl of dip. The parsley's chlorophyll eliminates the onion aroma.

HAM BALLS WITH SWEET AND SOUR SAUCE — Edythe Dugan

1 1/2 lb. cooked ham (ground)
1 1/2 c. soft bread crumbs
3 T. onions (finely chopped)
1 egg
1/4 c. milk

Combine ham, crumbs, onions, egg and milk. Mix well. Shape into balls, using 1 T. of mixture for each ball. Place on greased, shallow baking pan. Bake in 350° oven 30 to 35 minutes; cool. Serve with sweet and sour sauce.

SWEET AND SOUR SAUCE: (about 1 2/3 c.)

1 can (9 oz.) pineapple tidbits
Pineapple juice
3 T. brown sugar
1 T. cornstarch
3 T. vinegar or lemon juice
1/4 c. each green peppers (diced) and maraschino cherries
1/3 c. peach preserves or orange marmalade

Drain pineapple tidbits, pouring syrup into measuring cup. Add needed pineapple juice to make 2/3 c. liquid. Combine sugar and cornstarch in pan. Mix and stir in vinegar (or lemon juice).* Stir in tidbits, green pepper and cherries and preserves. Chill, stirring frequently to prevent crust from forming on top of sauce. Serve. *Add syrup and juice and cook, stirring constantly until thick and clear.

Bee Sting Remedy:
Moisten 1/4 t. meat tenderizer with water and rub on bee sting.

JALAPENO COCKTAIL PIE — Irene Doremus

2 or 3 Jalapeno peppers (seeded and chopped)
6 eggs (well beaten)
1 lb. sharp Cheddar cheese (shredded)

Sprinkle peppers on well greased 9 inch square pan. Cover with cheese. Pour eggs over cheese. Bake at 350° 30 minutes or until firm. Cool. Cut into 1 inch squares. Yield about 6 1/2 dozen.

NEVER ANY LEFT DIP (Otherwise known as Bob's favorite)
Judie Sanislow

1 round loaf pumpernickel bread
1 (8 oz.) pkg. cream cheese
1 Wispride Cheddar cheese crock refill
1 c. beer
Dash garlic powder (optional)
Vegetables (for dipping)

Soften Cheddar and cream cheese. Hollow out pumpernickel from the top, removing the bread in large chunks and being careful to leave outer shell intact. Cut bread into large bite sized pieces.

Mix Cheddar and cream cheese together thoroughly. Add beer (about 1 c.) slowly until mixture is proper consistency for dipping. Add a dash of garlic powder. Pour dip into pumpernickel shell and serve surrounded by bread chunks, carrot and celery sticks, cucumber slices, plum tomatoes, etc.

POLYNESIAN MEAT BALLS — Mary Lou Fischer

3 lbs. ground round
1 can pineapple chunks
1/2 c. soy sauce
2 c. vinegar
1 1/2 c. sugar
4 T. cornstarch

Shape ground round into bite size balls, and saute' until brown. Drain and set aside. Drain pineapple, reserving 1 c. juice. Combine all ingredients. Cook for 10 minutes. Add sauce to meat balls and serve hot in chafing dish. Cubes of green pepper may also be added. Freezes well.

I used to love my garden
but now my love is dead,
For I found a bachelor's button
in my black-eyed Susan's bed. — Christopher Morley

SWEET AND SOUR MEATBALLS

Pat Hachmann

3/4 c. bread crumbs (fine)
1 T. instant minced onion
2 t. salt
1/2 t. pepper
1 1/2 c. water
3 lbs. ground beef
1 lb. bulk pork sausage meat
1/4 c. soy sauce
1/3 c. cornstarch
3 eggs (slightly beaten)
Cooking oil
1 1/2 c. water
1 bouillon cube
4 carrots
3 green peppers
3/4 c. cider vinegar
1 c. light brown sugar (firmly packed)

Add bread crumbs, onion, salt and pepper to 1 1/2 c. water; let stand a few minutes. Add to ground beef and pork with eggs and mix well. Shape into 36 balls. Brown in small amount of oil in skillet. Remove to roasting pan. Pour off fat in skillet; add 1 1/2 c. water and bouillon cube; heat, strain and pour over meatballs.

Cover and bake in preheated moderate oven (350°) for about 50 minutes.

Cut carrots into strips and cook until almost tender; cut green pepper into wedges and cook for a few minutes.

Make sauce by combining 4 c. water, vinegar, sugar and soy sauce. Bring to boil; thicken with cornstarch mixed with a little cold water; cook until thick and clear. Pour liquid off meatballs and discard. Add carrots and green peppers to meatballs. Pour sauce over all and heat gently. Makes 12 servings.

MELTAWAYS

Irene Doremus

1 loaf firm bread (unsliced; from bakery)
3 oz. pkg. cream cheese
1/2 c. butter or margarine
2 egg whites (stiffly beaten)
1/4 lb. sharp Cheddar cheese (grated)

Melt cheeses and butter over hot water and blend well. Remove from heat and cool. Add egg whites. Trim crusts from bread and cut in 1 inch cubes. Dip each cube in mixture. Refrigerate overnight. Next day, bake at 350° to 400° for 10 minutes.

Serve with toothpicks. May be frozen.

"Cooking is a living thing. Recipes are not sacred."
French chef, Andre' Daguin

OYSTERS ADMIRAL STYLE — Martha Mayer

10 slices bacon (cut into squares)
3 doz. fresh oysters
1 t. paprika
1 t. dry mustard
3 drops Tabasco sauce
1 c. chili sauce
1 c. mayonnaise
2 T. tarragon vinegar

Fry bacon until crisp and drain on paper. Heat oysters in their own liquid just until edges curl. Place a square of bacon on each oyster and cover each with a dollop of sauce made by combining paprika, mustard, Tabasco sauce, chili sauce, mayonnaise and tarragon vinegar. Serve as an hors d'oeuvre or first course. Serves 6 to 8.

ROQUEFORT LOG — Rose Scanlon

2 (3 oz.) pkgs. cream cheese (softened)
2 oz. Roquefort cheese (crumbled)
2 T. celery (finely chopped)
1 T. onion (minced)
Few drops liquid hot pepper seasoning
Dash of cayenne pepper
3/4 c. pecans (finely chopped)
Crackers (of your choice)

Combine cheeses. Blend in celery, onion, hot pepper and cayenne; chill. Shape in a roll 1 1/2 inch in diameter. Coat with nuts and wrap in waxed peper. Refrigerate until firm. Slice and serve with crackers. Makes 1 c. of spread.

SALLY LOUDIN DIP — Dot Miller

1 c. mayonnaise (Hellmann's)
1/2 t. lemon juice
1/4 t. salt
1/4 t. pepper
1/4 c. parsley (finely chopped or dried)
1 T. onion (grated)
1/8 t. curry powder
1/2 t. Worcestershire sauce
1/2 pt. sour cream
Enough catsup to give pink color

Mix above ingredients and age in refrigerator.

All human history attests that happiness for man--the hungry sinner! Since Eve ate apples, much depends on dinner."
Reliable Recipes compiled by the ladies of
Nostrand Avenue Methodist Episcopal Church 1896

SAUERKRAUT BALLS

Evelyn Macaulay

8 oz. pork sausage (finely crumbled)
1/4 c. onion (finely chopped)
14 oz. sauerkraut (well drained and snipped)
2 T. fine dry bread crumbs
Flour
Bread crumbs
3 oz. pkg. cream cheese (softened)
2 T. parsley (snipped)
1 T. prepared mustard
1/4 t. garlic salt
1/8 t. pepper
2 egg (beaten with 1/4 c. milk)

In skillet cook sausage and onion until brown; drain. Add sauerkraut and 2 T. bread crumbs. Combine cream cheese, parsley, mustard, garlic salt and pepper, stir into sauerkraut mixture. Chill overnight.

Shape into 3/4 inch balls, coat with flour, dip in egg mixture and roll in bread crumbs. Deep fry. Can be frozen and reheated before serving. Makes about 40 balls.

CHARLESTON PICKLED SHRIMP

Mary Lou Fischer

1 lb. shrimp (cooked and cleaned)
2 med. onions (in rings)
3 to 4 bay leaves
Capers
1 c. salad oil
1 t. sugar
1/2 t. dry mustard
2 T. Worcestershire sauce
1 t. salt
1 garlic clove (on toothpick to remove)
1/3 c. catsup
1/3 c. wine vinegar
Dash of cayenne

Place shrimp in jar at least 24 hours before serving with a layer of onion rings, bay leaves and a few capers. Cover layered shrimp mixture with remaining ingredients. Keep in refrigerator, stir occasionally or turn jar upside down if lid is tight. Drain and serve with toothpicks.

SHRIMP DIP

Agnes McClung

1 (3 oz.) pkg. cream cheese
1 c. sour cream
2 t. lemon juice
1 pkg. Italian salad dressing mix
1/2 c. cooked shrimp (finely cut)

Blend cream cheese with other ingredients. Chill thoroughly before serving. Makes 1 cup.

DILLY SHRIMP DIP — Mary Lou Fischer

1 can sm. shrimp (cleaned)
1/4 c. milk
1/4 c. mayonnaise
1 (8 oz.) pkg. cream cheese (softened)
1 t. Ac'cent
1/8 t. salt
1/2 t. dried dill weed
1/2 t. Tabasco (scant)
1 T. onion (finely chopped)

Drain and chop shrimp - gradually blend milk and mayonnaise into cream cheese. Beat until smooth. Add remaining ingredients, stir in shrimp and serve with crackers. Garnish dip with fresh dill or save out a few small shrimp.

SHRIMP MUFFINS — Mary Lou Fischer

1 - 4 oz. can shrimp deveined and cleaned)
1 c. Hellman's mayonnaise
1 c. Cheddar cheese (grated)
1 t. curry
1 t. onion powder
1 pkg. (4) English muffins

Drain and mash shrimp, add mayonnaise, cheese, curry and onion powder. Cut English muffins in half and pile with above mixture, rounding out edges and smoothing tops. Cut in 1/6ths like a pie and place under broiler until cheese browns and bubbles. Watch closely. Makes 48.

SHRIMP TARTS — Nancy Fratt

1 (8 oz.) pkg. cream cheese (softened)
1/2 lb. butter (softened)
Dash of salt
2 c. flour (sifted)
2 t. parsley (minced)
2 c. shrimp (chopped and cooked)
2 T. onion (minced)
2 T. celery (minced)
Salt and pepper (to taste)
1/4 c. sour cream

Combine cheese, butter and salt; work flour in with fork or hands to make a smooth dough. Refrigerate several hours or overnight. Roll out about 1/8 inch thick and cut into 2 inch circles, to fit miniature tart pans.

Fit into pans and prick all over with fork. Bake about 15 minutes at 400° until golden and cool on a wire rack.

Combine remaining ingredients, using enough sour cream to moisten. Fill cooled shells. Makes about 9 dozen.

"Cooking is simple, it's to put the maximum of taste into a minimum of volume."

French chef, Andre' Daguin

ORIENTAL SPARE RIBS

Mary Lou Fischer

3 lbs. Chinese style spare ribs
1 c. honey
1 c. soy sauce
Garlic powder
Granulated sugar (fine)

Par boil spare ribs 15 or 20 minutes, drain and sprinkle heavily with garlic powder. Place in double thickness plastic bags and pour mixture of honey and soy sauce into bag. Marinate several hours or a day or two.

Bake in slow oven 300° at least an hour, basting with marinade every 15 minutes. After they've been in the oven for 1/2 hour, sprinkle lightly with very fine sugar.

SPINACH BALLS

Edythe Dugan

2 (10 oz.) pkgs. frozen spinach (cooked and drained)
2 c. herb bread stuffing mix
2 onions (chopped fine)
6 eggs (beaten)
1/2 c. Parmesan cheese (grated)
1 T. garlic salt
1/2 t. thyme
1/2 t. black pepper
1 T. MSG
3/4 c. butter or margarine (melted)

Drain spinach well. Add all other ingredietns; chill 1 hour. Shape into small balls. Bake 20 minutes at 350°. Serve with toothpicks.

May be frozen before baking to use at a later date. Makes about 150.

SPINACH DIP, I

Mary Lou Fischer

1 pkg. spinach (frozen; chopped)
1/8 c. onion (grated)
1 c. mayonnaise

Thaw and squeeze all moisture from spinach and add remaining ingredients. Serve with dippers, bugles, crackers or raw vegetables.

SPINACH DIP, II

Vada Stanton

1 box spinach (frozen; chopped)
Shake parsley
1 c. mayonnaise
1 med. onion (chopped)
1 t. salt or less
Dash of pepper

Continued Next Page.

SPINACH DIP, II (Continued).

Defrost and drain spinach the night before - squeeze all the water out and dry with paper towel. Mix in remaining ingredients. Serve with cauliflower, green sliced peppers, carrots, celery, corn chips etc.

SWISS SANDWICH PUFFS — Rose Scanlon

16 slices party rye bread*
1/2 c. mayonnaise
1/4 c. onion (finely chopped)
2 T. parsley (snipped)
8 slices salami or 16 party size slices
8 slices Swiss cheese

*Pepperidge Farm makes little loaves of party rye bread, about 2 inch round slices.

Toast bread on baking sheets in oven on both sides. In mixing bowl, combine mayonnaise, chopped onion and parsley. Spread each slice of toast with some of the mixture. Place rounds of salami and cheese on each slice; cover with remaining mayonnaise mixture. Broil 3 to 4 inches from heat, until puffed and golden, 2 to 3 minutes.

TONNATO DIP — Rose Scanlon

1 can (7 oz.) tuna (packed in olive oil)
4 anchovy fillets
1 1/2 t. capers
1/4 t. lemon rind (grated)
1 T. lemon juice
1/2 c. Real mayonnaise
Raw vegetables (scallions, radishes, cherry tomatoes, mushrooms, cucumber, celery, knob celery, white turnip, carrot, cauliflower)

Flake undrained tuna. Mash the anchovies. Mix tuna, anchovies, caper, lemon rind, lemon juice and mayonnaise. Cover and chill. (For smoother consistency put ingredients in blender just til smooth). Makes 1 1/4 c. Serve as dip for assorted raw vegetables (known as crudities).

"Taste is four things: sweet, salted, sour and bitter. All the rest is touch or smell."

French chef, Andre' Daguin

VEGETABLE DIP I

Irene Doremus

2 t. dry mustard
1 t. capers (drained and chopped)
2 T. fresh dill
1 T. parsley (chopped)
1/2 t. garlic (chopped)
1 hard cooked egg (chopped)
2 c. mayonnaise
1/8 t. cayenne pepper
2 t. lemon juice
Salt (to taste)

Mix all ingredients together in blender. Make several hours or day ahead so flavors will blend. Serve with raw vegetables.

DIP FOR VEGETABLES II

Rose Scanlon

1 egg
2 T. cider vinegar
2 T. sugar
3 T. onion (chopped)
Salt and pepper (to taste)
8 oz. cream cheese (softened)
3 T. green pepper (chopped fine)
3 T. red pepper or pimiento (chopped fine)

In saucepan combine egg, vinegar and sugar. Wisk and cook til thick; cool. Add rest of ingredients and chill for 3 hours.

Remove from refrigerator 1/2 hour before serving.

FRESH VEGETABLE DIP III

Betty Retzlaff

1 (8 oz.) pkg. cream cheese
1/4 c. blue cheese
1 T. Worcestershire sauce
1/2 c. mayonnaise

Mix all the ingredients well and use for a dip for fresh vegetables and fruit such as celery, carrots, cauliflower, radishes, cucumbers, zucchini, apples, etc.

CHAMPAGNE PUNCH

Mary Lou Fischer

1 bottle champagne
Equal amounts of orange juice

Freeze a block of orange juice and place into punch bowl and pour a bottle of champagne over it. Continue pouring equal amounts of champagne and orange juice until you get your desired amount.

Good for showers, brunch or holiday mornings.

Who is French chef Andre' Daguin? He is in the forefront of what French journalists call "la nouvelle cuisine francaise".

CHAMPEACH COCKTAIL — Thelma Higgins

1 split champagne
3 1/2 halves peaches canned; drained; the smooth kind so there is no pulp)
2 heaping T. ice (shaved)

Pour champagne, peaches and ice into blender. Operate at low speed for 5 seconds. Makes 4 cocktails.

CHRISTMAS PUNCH — Nancy Wallace

2 (6 oz.) cans limeade (frozen)
2 (6 oz.) cans lemonade (frozen)
2 qts. cold water
2 qts. ginger ale (chilled)
Lime slices
2 (6 oz.) cans orange juice concentrate (frozen)

Mix fruit juices and water. Pour over ice in punch bowl. Add ginger ale. Garnish with limes. Makes 60 half cup servings.

Champagne may be substituted for the ginger ale.

HOMEMADE COFFEE LIQUEUR — Mary Lou Fischer

2 c. water
4 c. sugar
2 oz. jar Medaglio d'Oro instant expresso
1 pt. 100-proof vodka
1 vanilla bean

Boil water; add 4 c. sugar. Stir and add instant coffee. Let cool. Add the vodka and pour into 1/2 gallon bottle. Add vanilla bean, cut into pieces. Cap and let sit for 30 days.

DANDELION WINE — Nancy Wallace

1 gal. dandelion flowers
1 gal. boiling water
1 sm. ginger root
3 oranges
1 lemon
3 lbs. sugar
1 slice rye bread
1/2 cake yeast

Gather flowers on a dry day. Put in crock. Pour over the water; cover and steep for 3 days. Strain through jelly cloth and squeeze all liquid from the flowers. Put in a kettle, add ginger root, the thinly pared peels and the juice of the oranges and lemon. Stir in sugar. Boil gently for 20 minutes.

Continued Next Page.

DANDELION WINE (Continued).

Return to crock and cool to barely lukewarm. Spread the yeast on the rye bread and float on top. Cover crock with cloth and keep in a warm room for 6 days.

Strain into a gallon jug. Cork loosely with a wad of cotton. Keep in a dark place for 3 weeks. Then decant into bottles and cap, or cork tightly. Use at Christmas or later. (In other words, don't use before 6 months of aging).

ORANGE - MINT TEA

A cup of dried orange-mint leaves, 5 or 6 cloves, 1 tsp. dried orange peel, 1/2 c. black tea. This makes enough for several pots of tea, and is my answer to constant comment.

ROSE GERANIUM TEA

A few dried leaves..enough when crumbled to make a tablespoonful, a large pinch of black tea.

MINT TEA

Make regular tea with a pinch of dried mint leaves added.

LEMON BALM TEA

Dried lemon balm leaves, a pinch of black tea and a bit of lemon peel, fresh or dried.

Oh, so good.

STRAWBERRY TEA

Dried strawberry leaves make a delightful drink by themselves, or mix a few with other herbs to have a nice blend.

RASPBERRY TEA

Raspberry leaves are used the same as strawberry leaves, but have not as much flavor. But think of all the tea you can have with all those leaves that you usually just leave on the stem!

A recipe is an idea, plus whatever personality one can make shine through it. The purpose is to give pleasure, a double pleasure if you are lucky, pleasure both to the taste and to the mind."

French chef, Andre' Daguin

HANDY HOT CHOCOLATE — Margaret Sailer

1 c. Hershey's cocoa (unsweetened)
2 c. sugar
2 c. dry non-dairy cream
1/2 c. instant coffee
2 c. instant dry milk

Mix all ingredients; store. When ready to use place 3 heaping T. of mixture in a cup and add boiling water. Approximately 30 cups.

MAY WINE (Or more properly Maibowle) — Nancy Wallace

1 gal. Rhine wine
12 or more sprigs of sweet woodruff
1 (10 oz.) pkg. sliced strawberries (frozen)
1 c. sugar
2 c. brandy
Fresh strawberries

Heat half of the woodruff sprigs in the oven for a few minutes. Then mix wine and leaves together and let stand 3 to 7 days.

When ready to serve, pour the wine and brandy over a block of ice in punch bowl; mash the sliced strawberries with the sugar and stir into the wine mixture.

Garnish with fresh woodruff and either little spring flowers or orange slices. Put a fresh strawberry in each cup when serving.

Another way to make the wine and keep it to serve any time during the year is to steep a handful of woodruff in a pint of brandy with a couple tablespoons of sugar. When you want to serve a maibowle, add a few spoonfuls of this mixture to the Rhine wine.. until of proper flavor.

SPICED TEA — Vada Stanton

18 oz. jar of Tang
1/2 c. instant lemon tea (unsweetened)
4 t. cinnamon
2 t. powdered cloves

Mix well and store in glass jar with screw-top. When making tea, use 1 t. per cup.

SPICED TEA PUNCH — Evelyn Macaulay

4 qts. cold water
1 c. sugar
Peel of 2 oranges
Peel of 2 lemons
8 sticks cinnamon (broken)
1 T. whole cloves (about 50)
2 qts. apple juice
1 jar (3/4 oz.) instant tea

Continued Next Page.

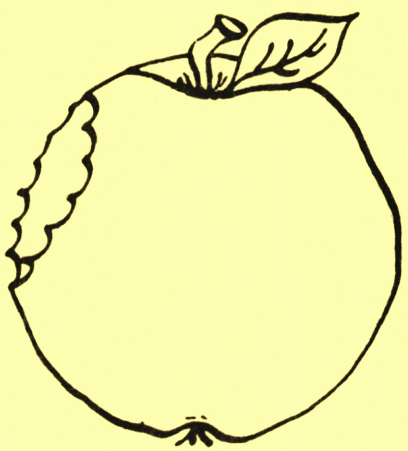
SPICED TEA PUNCH (Continued).

Combine cold water, sugar, peels and spices in large saucepan. Bring slowly to a boil over low heat. Add apple juice and heat to boiling, (do not boil).

Strain into punch bowl over instant tea. Stir until dissolved. Serve warm or cold. If desired, stir in 1 quart of favorite liquor-rum, bourbon, rye, vodka or gin. Yields about 6 quarts.

* * * * *

Bread & Coffee Cakes



BREADS - COFFEE CAKES

ANGEL BISCUITS

Mary Lou Fischer

2 1/2 c. flour
1 t. baking powder
1 t. salt
1/4 c. sugar
1/2 c. shortening
1/4 c. warm water
1 pkg. dry yeast
1 c. buttermilk

Dissolve yeast in 1/4 c. warm water and set aside. Mix dry ingredients in order given, cutting in the shortening as you normally do for biscuit or pie dough. Stir in buttermilk, also water with yeast in it. Blend thoroughly and dough is ready to be refrigerated in a large bowl (covered) or made into biscuits.

When ready to work dough - turn onto floured board and knead lightly. Roll out, cut and place in greased pan. Let rise slightly, bake in 400° oven until lightly browned.

APPLE BREAD

Mary Lou Fischer

1 c. salad oil
2 c. apples (diced)
2 c. sugar
1 c. nuts (chopped)
3 eggs
3 c. flour
1 t. baking soda
1 t. salt
2 t. vanilla

Mix by hand salad oil, apples, sugar, nuts and eggs. Add flour, baking soda, salt and vanilla. Bake in 2 loaf pans at 350° for around 60 minutes. Test for doneness. Makes 2 loaves.

BLUEBERRY COFFEE CAKE

Jinny McElroy

3/4 c. sugar
1/4 c. shortening
1 egg
1/2 c. milk
2 c. flour
2 t. baking powder
1/2 t. salt
1 pt. blueberries (washed)

Mix sugar, shortening, add egg, stir in milk, flour, baking powder and salt. Carefully add berries, pour into greased 9 inch square pan or 9 - 10 inch pie plate.

Sprinkle topping mixture over berries. Bake 45 to 50 minutes in 375° oven.

TOPPING:

1/2 t. cinnamon
1/2 c. sugar
1/4 c. shortening
1/3 c. flour

BRANDY PANCAKES — Rose Scanlon

2 c. biscuit mix
1 c. evaporated milk
2 eggs
6 T. water
10 T. brandy
6 T. water

Mix the night before the biscuit mix, evaporated milk, eggs and water. Beat until smooth. Batter will be thick. Place in covered dish or jar and refrigerate overnight.

Next day, add water and brandy. This will make the batter thin. Grease pan lightly with oil and cook pancakes until bubbles form on top. Turn over to cook until light brown. Can be used for breakfast or brunch.

BREAD STICKS — Marian R. Templeton

Hot dog buns
Butter or oleo
Parmesan cheese

Cut hot dog buns into fourths. Brush with butter or oleo. Roll in grated Parmesan cheese.

Bake at 350° until desired doneness.

CINNAMON STREUSEL COFFEE CAKE — Evelyn Macaulay

1/2 c. shortening
1 c. sugar
2 eggs
2 c. flour (sifted)
1 t. baking powder
1 t. baking soda
1 c. sour cream
1 t. vanilla
1/3 c. nuts (chopped)
3 T. sugar
3 t. cinnamon
1/2 t. salt

Cream shortening and sugar. Add eggs one at a time. Sift together flour, baking powder, baking soda and salt and add to mixture alternately with sour cream and vanilla. Add nuts.

Blend together sugar and cinnamon. Put half of batter in 9 inch greased tube pan. Sprinkle half of sugar and cinnamon mixture over batter. Add remaining batter and then remaining sugar and cinnamon mixture. Sprinkle with streusel topping made up of 1/4 c. butter, 1/4 c. brown sugar, 1/2 c. flour and 1 t. cinnamon. Bake in 375° oven for 50 to 55 minutes.

If more people would drive right, more people would be left.

SKILLET CORNBREAD — Edythe Dugan

3 slices bacon
1 c. all-purpose flour (sifted)
1 1/2 t. salt
3 t. baking powder
1 T. sugar
Dash of pepper
1 c. yellow cornmeal
1 T. instant minced onion
2 eggs (beaten)
1 c. buttermilk

Preheat oven to 425°. In heavy 10 inch skillet, with heat resistant handle, saute' bacon until crisp. Drain bacon, reserving drippings. Crumble bacon.

Sift flour with salt, baking powder, sugar and pepper into medium bowl. Stir in cornmeal, onion and bacon, mixing well. Add eggs and buttermilk; stir just to moisten all ingredients. Turn into reserved drippings in skillet. Bake about 12 minutes or until toothpick inserted in center comes out clean. Run under broiler, 4 inches from heat, about 4 minutes or until browned and crusty. To serve, cut into wedges. Serve warm.

CORNSTICKS OR CORN MUFFINS — Mary Lou Fischer

1 c. yellow cornmeal
1/2 t. salt
1/2 t. baking soda
1/2 pt. sour cream
2 eggs (well beaten)
1 T. sugar

Combine all ingredients and mix well. Spoon into well greased cornstick pans or paper lined muffin cups.

Bake at 350° for 30 minutes or until golden brown. Makes 14 sticks or 12 - 2 1/2 inch muffins.

CRANBERRY BREAD — Nancy Fratt

2 c. flour (sifted)
1 1/2 t. baking powder
1 1/2 t. salt
1/2 t. baking soda
1 c. sugar
1 orange (juice and grated rind)
Boiling water
1/2 c. walnuts (chopped)
1 1/2 c. cranberries (halved)
2 T. butter (melted)
1 egg (beaten)

Sift together the first 5 dry ingredients. To the orange juice and rind add enough boiling water to make 3/4 c. of liquid. Stir into the dry mixture. Stir in the remaining ingredients and pour into a buttered loaf pan.

Bake until browned and a tester comes out clean. Bake in 325° oven for 1 1/4 hours.

CRANBERRY COFFEE CAKE

Jinny McElroy

1/4 c. brown sugar
1/2 c. nuts
1/4 t. cinnamon
2 c. Bisquick
1 egg
2/3 c. water or milk
2/3 c. whole cranberries
2 T. sugar

Mix all ingredients. Bake in 400° oven for 20 to 25 minutes. Dribble icing on hot cake.

ICING:
1 c. confectioners' sugar
1/2 t. vanilla
1 T. water

BILL O'SULLIVAN'S IRISH BREAD

Liz Stone

2 c. flour
1/2 c. sugar
3 t. baking powder
1/2 t. salt
2 t. caraway seeds
1/2 c. raisins
2 eggs
1/2 c. milk
Additional milk and sugar

Sift together into mixing bowl the flour, sugar, baking powder and salt. Stir in caraway seeds and raisins. Beat eggs with milk; gradually add to dry ingredients and stir thoroughly until mixture forms a sticky dough.

Turn into a greased 5x9 inch Pyrex loaf pan and spread smooth. Drizzle a little milk over top of loaf and pat into the dough; sprinkle generously with sugar.

Bake in 350° oven for 1 hour but check after 50 minutes. Turn out of pan onto wire rack immediately; allow to cool thoroughly before slicing. (Sugar and milk make a delicious golden crust on top of loaf).

IRISH SODA BREAD

Evelyn Macaulay

3 c. flour (sifted)
2/3 c. sugar
1 T. baking powder
1 t. baking soda
1 t. salt
1 1/2 c. currants or dark seedless raisins
2 eggs (beaten)
1 3/4 c. buttermilk
2 T. shortening (melted)

Sift together in large bowl flour, sugar, baking powder, baking soda and salt. Stir in currants or raisins. Combine eggs, buttermilk and shortening. Add liquid mixture to dry ingredients and mix just until flour is moistened.

Turn batter into greased loaf pan 5 1/4x9 1/2 inches. Bake in 350° oven for 1 hour. Remove from pan immediately. Allow to cool thoroughly before slicing.

LEMON TEA BREAD

Gretchen Collins

6 T. shortening
1 1/2 c. sugar
2 eggs (unbeaten)
1/2 c. milk
1 1/2 c. flour (unsifted)
1 t. baking powder
Pinch of salt
1/2 c. walnuts (chopped)
Rind of 1 lemon (grated)
Juice of 1 lemon

Cream together shortening, 1 c. sugar and the eggs. Add milk to creamed mixture alternately with flour, baking powder and salt. Stir in nuts and lemon rind.

Pour into 9x5 inch loaf pan, greased. Bake in 350° oven for 50 minutes to 1 hour. Remove from pan and spoon lemon juice mixed with remaining sugar over top while still warm. Cool before serving.

SIX WEEKS MUFFINS

Dot Miller

1/2 box Raisin Bran (4 c. or 15 oz.) or 3 c. Bran Flakes and 1 c. raisins
1 1/2 c. sugar or 1 c. honey and molasses mixed
2 1/2 t. baking soda
1 t. salt
2 eggs
1/2 c. salad oil (Wesson)
2 c. buttermilk
2 1/2 c. flour (sifted)

Mix Raisin Bran, sugar, flour, soda, salt in large bowl. Combine eggs, buttermilk and oil - add to first mixture. Store in covered container in refrigerator. Use as desired.

Fill greased muffin tins 2/3 full. Bake 15 to 20 minutes at 400°. Batter keeps 6 weeks in refrigerator. Makes about 3 dozen.

AUNT CHARLOTTE'S NUT BREAD

Jane Brady

1 c. all-purpose flour (unbleached)
2 c. whole wheat flour
1 T. baking powder
1 1/2 c. milk
1/2 t. baking soda
1 t. salt
1 c. dark brown sugar
1 c. walnuts (coarsely chopped)

Preheat the oven to 300°. Combine 1 c. flour, whole wheat flour, baking powder, baking soda and salt in a bowl. Stir brown sugar into milk until it dissolves. Stir the milk mixture into the dry ingredients just until mixed. Add the walnuts and bake in 2 greased medium loaf tins (8 1/2x4 1/2 inches) for 1 hour.

Turn onto a wire rack and cool completely. Slice thin; spread with sweet butter. Makes 2 loaves.

DARTMOUTH OUTING CLUB OATMEAL BREAD

Joyce Christianson

2 c. boiling water
1 c. rolled oats
2 T. butter or margarine
5 to 6 c. flour
2 t. salt
1 cake or envelope yeast
1/2 c. lukewarm water
1/2 c. molasses

Pour boiling water over rolled oats. Add shortening, cool. Add molasses and salt. In lukewarm water dissolve yeast. Combine yeast and oats mixture. Add flour gradually - mixing well.

Knead on floured board until smooth. Turn into greased bowl (large) cover with lid or Saran and let rise in a warm place for 1 hour (or until double in bulk). Shape into 2 loaves in buttered bread pans. Cover and let rise until double in bulk. Bake at 350° for 50 minutes. Makes 2 loaves.

ONION BREAD

Mary Lou Fischer

1 (8 oz.) pkg. corn muffin mix
1 No. 2 can cream style corn
Sour cream
1 egg
3 T. butter
3/4 c. cheese (grated)
1 lge. onion

Mix corn muffin mix, creamed corn and egg together. Place in casserole. Saute' onion in butter and mix with cheese. Pour cheese mixture over casserole and spread sour cream on top.

Bake in 400° oven for 30 minutes. Serves 8.

PUMPKIN BREAD

Malou Osterman

3 c. sugar
3 1/2 c. flour
2 t. baking soda
1 1/2 t. salt
3 t. cinnamon
3 t. nutmeg
2 c. pumpkin (1 can)
1 c. vegetable oil
2/3 c. water
1 1/2 t. vanilla
4 eggs
1 c. nuts (chopped; optional)

Mix and beat all ingredients except nuts until smooth. Stir in finely chopped nuts. Pour batter into 4 well greased and floured coffee cans (1 pound size) to 1/2 full.

Bake in 350° oven for 1 hour. Remove from cans and cool on rack. (Test with a straw or bamboo skewer. Return to can for freezing or mailing to school, etc.

CAMCOTE'S ROSEMARY LOAVES

Nancy Wallace

2 c. water
1 c. raisins
2 t. baking powder
1 T. rosemary
4 c. flour
1/4 lb. butter
2 c. sugar
2 eggs
1 t. vanilla

Combine water, raisins, baking powder and rosemary in a saucepan and bring to a boil. Cook for 2 minutes, stirring; cool. Meanwhile, mix butter and sugar. Add eggs and vanilla. Stir in alternately the raisin mixture and the flour. Mix it all well. The batter will be thin.

Use 8 cleaned soup cans as containers. Grease cans well and fill a little over 1/2 full and place them on a cookie sheet. Bake for 1 hour at 350° and cool the loaves in their pans before removing them. You can also use the small foil loaf pans filled scant 1/2 full using 7 of these and baking for 1 hour as above.

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ADDITIONAL RECIPES

Cheese &

Eggs

CHEESE - EGGS

CHEESE AND ONION PIE

Edythe Dugan

9 inch pie crust (baked 10 min. at 400°)
1 onion (chopped)
1 c. mushrooms (sliced)
2 T. butter
8 oz. Cheddar cheese (coarsely grated)
3 eggs (beaten until frothy)
1/2 c. milk
1 T. parsley
1/2 c. bacon chips (real or imitation)

Cook onion and mushrooms in butter until just soft and spoon into baked crust. Sprinkle cheese over onion - mushroom mixture. Mix eggs and milk. Pour over cheese etc. in shell, top with parsley and bacon bits.

Bake at 400° for 15 minutes. Reduce heat to 350° - bake 20 minutes. Serve with tossed salad and fruit dessert. Serves 6.

CHEESE PUDDING

Rose Scanlon

5 to 6 slices bread (buttered)
3/4 lb. sharp Cheddar cheese (grated)
4 eggs
1/2 t. salt
Sprinkle of pepper
2 c. milk
1 t. dry mustard
Dash of Tasbasco sauce
Dash of Worcestershire sauce

Butter casserole. Break bread into pieces and alternately layer bread and cheese. Mix beaten eggs, salt, pepper, milk, mustard, Worcestershire and Tasbasco. Pour this mixture over the bread and cheese.

A good side dish instead of potato. Bake at 325° to 350° for 1 hour. Serves 6.

*Can be made a day before and refrigerated until baked.

A PERFECT CHEESE SOUFFLE

Gladys Bornmann

3 T. butter
2 T. flour
1 c. milk
1 t. salt
Pinch nutmeg
Pinch cayenne
2/3 c. sharp Cheddar cheese (grated; about 3 oz.)
4 egg yolks
5 egg whites

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A PERFECT CHEESE SOUFFLE (Continued).

Melt the butter, blend in the flour, and slowly stir in the milk, cooking and stirring until cream sauce thickens. Add salt, nutmeg and cayenne. Over low heat stir in the grated cheese, and cook until melted and blended. Remove the mixture from the stove, and let it cool slightly.

Beat the egg yolks until lemon colored; add them to the cooled cheese mixture, mixing them in well. Beat the egg whites until firm and glossy, but not dry. Using a rubber scraper, fold in 1/3 of the beaten whites, blending them rather thoroughly. Then fold in the rest of the whites lightly.

Pour the mixture into a buttered 2 quart souffle mold, and bake in a 375° oven for 30 to 40 minutes. Serves 4. (May be put into 4 individual baking dishes. Reduce baking time to about 25 minutes).

CHEESE STRATA — Nancy Wallace

12 slices white bread (crusts removed)
1/2 lb. processed American Cheddar cheese
4 eggs
1/2 t. dry mustard
1 T. onion (minced)
1 t. salt
1/8 t. pepper
2 1/2 c. milk

Arrange 6 slices of the bread in bottom of 12x7x2 inch baking pan. Cover the bread with the cheese in thin slices, then cover with remaining bread slices. Beat eggs, add milk and remaining ingredients and blend. Pour over the bread. Let stand 1 hour (or longer).

Bake in 325° for about 50 minutes or until puffed and browned. Serve at once. Serves 6. Cooked asparagus tips placed along with the cheese makes this a nice luncheon dish, or asparagus and thin ham slices for a complete luncheon when served with a nice crisp salad. Any combination can be substituted.

CHICADEE — Edythe Dugan

2 cans (10 1/2 oz.) condensed tomato soup
1/4 c. pimiento (chopped)
1/4 c. ripe olives (chopped)
1 can (2 1/2 oz.) mushrooms (sliced)
8 eggs (hard cooked)
8 Holland Rusks or slices of toast
1/2 t. salt

Continued Next Page.

CHICADEE (Continued).

Combine 2 cans soup, pimiento, olives and mushrooms in saucepan. Heat until piping hot. Cut hard cooked eggs into sixths and place on Holland Rusk in pinwheel fashion. Sprinkle eggs with salt. Serve with sauce poured over eggs. Serves 4.

BAKED EGGS MARYLAND — Edythe Dugan

8 eggs (hard cooked)
1 T. butter or margarine
1/4 c. onion (finely chopped)
1/2 t. garlic (finely chopped)
3/4 c. mushrooms (chopped)
1 T. parsley (finely chopped)
3 T. heavy cream
Salt and freshly ground pepper
1/8 t. nutmeg (grated)
1/4 c. Parmesan cheese (grated)
2 c. white sauce
1/4 c. crab meat

Preheat oven to 400°. Split hard cooked eggs in half. Remove yolks and chop fine. Set egg whites aside. Heat butter in a saucepan. Add onion and garlic. Cook briefly until onion is wilted. Add mushrooms and cook until wilted. Add parsley, crab meat, cream, chopped yolks, salt and pepper, nutmeg. Stir briefly to blend.

Stuff egg whites with crab mixture. Arrange eggs in an ovenproof low dish. Spoon cream sauce over them and sprinkle with cheese. Paprika may be sprinkled for color.

Bake briefly until heated through. Serve hot as first course. May be glazed in broiler. (Ground ham and mustard may be substituted for crab meat, but omit nutmeg). Serves 8.

WHITE SAUCE: (2 c.)

4 T. butter or margarine
4 T. flour
2 c. milk
Salt and pepper (to taste)

Melt butter in saucepan. Slowly whisk in flour, adding milk. Cook at medium low heat until thickened.

DEVILED EGGS — Edythe Dugan

Hard cooked eggs (1 per guest)
*Mayonnaise
Butter (cream or softened)
Salt
Paprika
*Dry mustard (a little)
Parsley or chives (chopped)
Olives, anchovies, capers, etc. (sliced)
Paprika

Continued Next Page.

DEVILED EGGS (Continued).

Shell and halve eggs. Remove yolks and crush the yolks with a fork. Work them into a smooth paste with mayonnaise, cream and season with salt, paprika and mustard (or try a little curry powder, instead). Fill the egg white halves with the paste and garnish the eggs with parsley or chives, olives, or anchovies or capers, etc. Sprinkle with paprika.

*Cream and vinegar, or cream and lemon juice, or French dressing may be substituted for the mayonnaise, as may anchovy paste, liver sausage, deviled ham, grated Roquefort cheese, or sweet pickle relish. Other seasonings are Worcestershire sauce, catsup or chili sauce, Tabasco sauce, etc. Really, these should be made according to the tastes of those who will be eating them.

DEVILED EGGS DE LUXE — Edythe Dugan

Hard cooked eggs (1 for each guest)
Chives or onions (chopped)
Caviar
Cream
Capers
Olives (sliced)
Lemon juice

Shell and halve eggs. Remove yolks, crush with a fork and combine them with chives, caviar, lemon juice and cream, making a paste. Fill the egg whites with the paste, using a pastry tube if you wish. Garnish with capers or sliced olives.

EGG AND CHEESE SANDWICH WITH TOMATO SAUCE — Edythe Dugan

French bread (4 slices)
Garlic powder
Milk (seasoned with pinch of salt)
Olive oil
Tomato sauce
4 hard cooked eggs (chopped)
1 c. or more Cheddar cheese Swiss or Parmesan (grated; according to taste)
6 or more green or black olives (chopped)

Sprinkle French bread lightly with garlic powder then dip in milk and brown in olive oil. Place bread slices on hot oven-proof plate and cover with chopped eggs, cheese and olives. Place in hot oven (450°) until cheese is melted. Serve with tomato sauce.

QUICK TOMATO SAUCE:
1 (10 1/2 oz.) can condensed tomato soup
2 T. butter

Heat together. May be thinned with a little chicken or beef stock or bouillon. Makes about 2 c.

BAKED MANICOTTI WITH CHEESE FILLING

Jinny McElroy

6 eggs (room temperature)
1 1/2 c. flour (unsifted)
1/4 t. salt
1 1/2 c. water

In medium bowl, combine eggs, flour, salt and water. Beat just until smooth. Let stand 1/2 hour or longer. Heat a lightly greased 8 inch skillet until a drop of water sizzles. Pour in 3 T. batter, rotating skillet. Cook over medium heat until top is dry. Place on a wire rack to cool. Makes 26.

SAUCE:

1/3 c. olive oil
1 1/2 c. onion (chopped)
1 clove garlic (crushed)
1 1/2 c. water
1 can (2 lb. 3 oz.) Italian tomatoes (undrained)
2 T. parsley (chopped)
1 t. oregano
1 t. basil leaves
1/4 t. pepper
1 can (6 oz.) tomato paste

Heat olive oil. When hot - saute' onions and garlic in 5 quart Dutch oven for 5 minutes. Add rest of sauce ingredients, mashing tomato with fork. Bring to boiling then reduce heat. Simmer mixture, covered, 1 hour - stirring occasionally.

FILLING:

2 eggs
8 oz. Mozzarella cheese (diced)
1/4 t. pepper
2 lb. Ricotta cheese
1/3 c. Parmesan cheese (grated)
1 t. salt

Preheat oven to 350°. Combine eggs, cheeses, salt, pepper and parsley in large bowl. Beat with wooden spoon. Spread about 1/4 c. filling down the center of each manicotti and roll up.

Spoon 1 1/2 c. sauce into each of 2 - 12x8x2 inch pans. Place 8 rolled, filled, manicotti seam side down in single layer, top with five more. Cover with 1 c. sauce, sprinkle with Parmesan. Bake uncovered 1/2 hour at 350°.

*To freeze: Line baking dish with large piece of foil and assemble as directed. When frozen, remove dish. To serve - unwrap, place in baking dish and let stand 1 hour to thaw. Bake 1 hour at 350° covered. Serves 8 to 10.

Footprints in the sands of time were not made by sitting down.

FRENCH ONION PIE (Similar to quiche) Marie Boutillier

1 - 3 1/2 oz. can (2 c.) French fried onions
4 eggs
2 oz. (1/2 c.) sharp process American cheese (shredded)
1/2 t. salt
Dash cayenne
2 c. milk (richer if light cream is used)
4 oz. (1 c.) sharp process American cheese (shredded)
Pastry for 1 crust 9 in. pie

Prepare pastry for 9 inch pie. Line pie plate; flute edges. Bake in 450° oven for 7 to 8 minutes or till golden. Reduce oven temperature to 325°. While pastry is still warm, fill bottom with 1 1/2 c. of the French fried onions. Reserve remaining 1/2 c. for garnish.

Beat eggs slightly; blend in milk, the 1/2 c. shredded cheese, the salt and cayenne. Pour over onions in pastry shell. Sprinkle reserved 1 c. shredded cheese over pie.

Bake in 325° oven for 45 minutes. Sprinkle reserved onions around edge of pie. Bake 5 to 10 minutes more or till knife inserted just off-center comes out clean. Let stand at room temperature 10 minutes before serving. Serves 6.

QUICHE LORRAINE Gladys Bornmann

1 pastry shell (10 or 12 in.; unbaked)
1/2 lb. bacon (sliced)
1 lg. onion (chopped)
1 1/2 c. natural Swiss cheese (3/8 lb; grated)
2 c. light cream
3/4 t. salt
1/2 t. sugar
1/8 t. nutmeg
1/8 t. pepper
Dash cayenne
3 eggs

Fry bacon until crisp. Drain on paper towels; crumble. Saute' onion in 1 T. bacon dripping until golden. Sprinkle cheese over bottom of pastry shell; sprinkle bacon and onion over cheese.

In large bowl, beat eggs. Add cream, salt, sugar, nutmeg, pepper and cayenne; beat until well combined. Pour into pastry shell.

Bake in preheated oven at 375° for 35 to 40 minutes or until center is firm when gently pressed with fingertip. Let cool on wire rack 10 minutes. Serves 6 to 8.

Sad fact of life - square meals make round people.

SWISS PIE

Jinny McElroy

4 to 5 slices white bread (quartered)
2 tomatoes (sliced)
1/8 t. Lawry salt
Seasoned pepper (few grains)
2 c. Swiss cheese (1/2 lb.; (shredded)
3/4 t. salt
1/2 t. paprika
1/2 t. dry mustard
1/8 t. pepper
1 1/2 c. milk
2 eggs (beaten)

Arrange toasted, quartered bread squares in 9 inch pie plate. Place sliced tomatoes over the bread. Sprinkle with Lawry salt, seasoned pepper and shredded Swiss cheese.

Using a separate bowl - mix eggs, salt, paprika, dry mustard, pepper and milk. Pour this over the cheese, tomato, and bread. Bake at 350° for 45 minutes. Serves 4 to 6.

WELSH RAREBIT WITH BEER

Nancy Wallace

1 T. butter
1 lb. sharp Cheddar cheese (grated)
3/4 c. beer (divided)
Dash of cayenne pepper or Tabasco sauce
1 t. dry mustard
1/2 t. salt
1/2 t. Worcestershire sauce
1 egg (slightly beaten)

Melt butter in top part of double boiler. Add cheese and all except 1 T. of beer. Cook over hot, not boiling water, until cheese melts. Combine seasonings with remaining tablespoon of beer and stir into cheese. Stir in slightly beaten egg. Serve immediately over toast points. Serves 4.

* * * * *

ADDITIONAL RECIPES

Entrees

meats

seafood

poultry

MEATS

BEEF BALLS STROGANOFF

Pat Hachmann

2 eggs
1 1/2 c. milk
3/4 c. dry bread crumbs (fine)
1 T. salt
1 t. pepper
3 T. parsley (chopped)
3 lbs. ground beef chuck
1/2 c. butter or margarine
3/4 c. dairy sour cream
1 1/2 c. onion (chopped)
1 1/2 lbs. fresh mushrooms (sliced)
2 t. paprika
6 T. all-purpose flour
3 c. beef stock, bouillon or consomme'
1 T. Worcestershire
Salt and pepper

Beat eggs; add milk, bread crumbs, salt and pepper. Let stand for a few minutes. Add parsley and beef; mix thoroughly. Shape into 1 inch balls and brown in 1/4 c. butter for about 10 minutes. Remove from pan. In same pan melt remaining 1/4 c. butter; add onion, mushrooms and paprika and brown slightly. Stir in flour to coat vegetables and brown for 2 to 3 minutes more. Gradually add beef stock, stirring constantly. Add Worcestershire and salt and pepper to taste. Return beef balls to sauce. Cover and cook slowly for 20 minutes. Add sour cream to sauce just before serving, or spoon sour cream on meatballs in serving dish to be stirred into sauce at the table. Makes 12 servings.

BEEF BURGUNDY I

Gladys Bornmann

4 lbs. beef chuck (cut in 1 to 1 1/2 in. cubes)
3/4 c. flour mixed with 1 t. salt, 1/2 t. pepper and 1/8 t. savory
1/3 c. butter or margarine
1 lb. onions (peeled and sliced)
1 clove garlic (crushed)
1/8 t. pepper
1/4 t. savory
1/8 t. oregano
1 1/2 T. paprika
1 c. red burgundy
1/2 c. sour cream
1 lb. mushrooms (wiped, sliced and sautéed)
1/2 t. salt

Lightly dredge beef cubes with seasoned flour. Brown meat in butter in a large, heavy kettle. Remove beef. Saute' onions and garlic until tender. Return meat to kettle, season with salt, pepper, savory and oregano. Sprinkle paprika over surface of meat

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BEEF BURGUNDY I (Continued).

until red. Stir, then redden surface again. Add burgundy, cover kettle, and simmer slowly, stirring occasionally, for about 3 hours, or until meat is fork tender. Add more wine if needed. Add mushrooms (sautéed) last half hour. Just before serving, stir in sour cream. Serve over hot rice. May be frozen. Serves 8 to 10.

BEEF BURGUNDY II — Agnes McClung

4 T. butter or bacon drippings
7 med. yellow onions (sliced; 1 1/2 lbs.)
2 lbs. lean chuck (cubed)
3 T. flour
1 t. salt
1/2 t. ground black pepper
1/2 t. marjoram leaves
1/2 t. thyme leaves
1 can (6 oz.) sliced or button mushrooms (drained)
1 can (10 1/2 oz.) beef bouillon (undiluted)
2 c. dry red burgundy
1 t. liquid gravy seasoning

Melt 2 t. butter in 6 to 8 quart Dutch oven. Add onions and saute', stirring until soft, about 8 minutes. Remove from pan. Add remaining butter and brown meat cubes 1/2 at a time. Return all meat to pan, toss with flour. Add salt, pepper, marjoram, thyme, beef bouillon and 1 c. wine. Bring mixture to boil. Reduce heat and simmer covered 3 hours. Add 1 c. wine, onions, mushrooms and liquid gravy seasoning. Bring to boil. Reduce heat and simmer covered 30 minutes. Taste and correct seasoning if necessary. Ladle into serving casserole and serve over rice or noodles. May be frozen. Serves 6 to 8.

BEEF CASSEROLE FOR A "LARGE" CROWD — Lynne Depew

1 1/2 lbs. fresh mushrooms (sliced)
3/4 lb. butter
4 lbs. chuck (cut and trimmed in small cubes)
2 med. onions (minced)
10 T. flour
3 1/2 c. water
1 1/2 c. sherry
2 t. Worcestershire sauce
1 t. paprika
1 lb. thin noodles
2 c. sour cream
Salt and pepper (to taste)
Parmesan cheese

In large skillet saute' mushrooms in 1/2 pound butter for 5 minutes; set aside. Brown meat and onion in 1/4 pound butter. When browned stir in flour, water, sherry and mushroom liquid.

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BEEF CASSEROLE FOR A "LARGE" CROWD (Continued).

Cook mixture stirring constantly until it boils and thickens. Add Worcestershire sauce, paprika, salt and pepper. Lower heat, cover and simmer meat stirring frequently until tender (about 2 hours). Add water, if liquid boils out, maintaining the original amount of liquid.

Cook noodles as directed until just tender and drain. Combine noodles gently with meat and sauce. Add cooked mushrooms and sour cream. Turn into buttered casserole or casseroles. Sprinkle generously with Parmesan cheese just before serving. Bake at 350° about 30 to 40 minutes or until bubbly. Serves 24.

NOTE: This casserole is better if prepared the day before serving and baked just prior to serving.

BEEF CRESCENT PIZZA — Nancy Fratt

1 lb. ground beef
1/2 c. onion (chopped)
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
1/2 t. chili powder
1 c. Cheddar cheese (shredded)
1 t. salt
Dash Tabasco sauce
1 (8 oz.) can Pillsbury refrigerated crescent dinner rolls
6 to 10 green pepper rings

Brown beef, breaking up lumps, and add onions. Add ingredients through Tabasco sauce and simmer 15 minutes or so to blend flavors. Separate dinner rolls and place on ungreased 12 inch pizza pan or 13x9 inch baking pan.

Press together on bottom and sides to form 1/2 inch rim. Spread meat mixture on crust, sprinkle with cheese and decorate with pepper rings. Bake until crust is golden brown, 13 to 18 minutes at 400°. Serves 5 or 6.

OVEN BEEF STEW — Nancy Wallace

1 to 1 1/2 lbs. beef (cut in 1 in. cubes)
Seasoned flour
1 can condensed tomato soup
1/2 c. onion (chopped)
4 med. carrots (1 in. pieces)
4 med. potatoes (cubed)
1 med. onion (quartered)
1/2 c. red burgundy wine
1 c. water
1/2 t. basil leaves (crushed)

Dredge meat in flour and brown in hot fat in Dutch oven; add soup, water, chopped onion and basil. Cover and bake in 375° oven for 1 hour. Add vegetables and wine. Cook 1 hour or until done. Serve with rice or noodles. Serves 6.

TRADITIONAL BEEF STEW

Jinny McElroy

2 T. margarine or butter
2 lbs. beef chuck (cut in 1 1/4 in. cubes)
4 c. hot water
1 T. lemon juice
1 t. Worcestershire
1 garlic clove
1 med. onion (sliced)
1 T. salt
1 t. granulated sugar
1/2 t. pepper
1/2 t. paprika
Dash allspice or ground cloves
6 carrots (quartered)
10 or 12 sm. white onions
1 or 2 bay leaves

About 3 1/2 hours before serving, brown meat on all sides in hot butter in large skillet. Add hot water, lemon juice, Worcestershire, garlic, onion, bay leaf, salt, sugar, pepper, paprika and allspice. Cover skillet and simmer 2 hours. Discard bay leaf and garlic. Add carrots and small onions; cover and cook 40 to 45 minutes until tender. Remove meat and vegetables to heated serving dish.

Make gravy by stirring flour with 1/4 c. cold water until smooth, stir this in liquid in skillet. Heat, stirring until thickened. Pour over meat and vegetables. Serves 4.

BEEF STROGANOFF

Betty Ann Thompson

3 1/2 lbs. top round steak (cut in thin strips)
1 c. butter or margarine
1 1/2 c. onion (chopped fine)
1 1/2 c. mushrooms (sliced)
Flour (to coat meat for browning)
1/2 t. salt
6 T. tomato paste
2 t. Worcestershire sauce
3/4 c. sour cream
1/2 c. heavy cream
8 c. hot rice
3 c. bouillon

Saute' onions in 1/4 c. butter; set aside when golden. Saute' mushrooms in 1/4 c. butter; set aside when golden brown. Melt remaining 1/2 c. butter and brown steak strips dipped in flour. Add bouillon, salt and onions and simmer for 1 1/2 hours, covered. Let marinate overnight. Reheat at time of serving and add other ingredients except rice. Heat thoroughly.

Serve over rice. (You may use chow mein noodles or egg noodles). A chafing dish is recommended for serving. Serves 10 or 12.

Education is one thing everyone gets on the installment plan.

BEER BRAISED SHORT RIBS

Pauline Hydock

4 lbs. beef short ribs
2 lge. onions (sliced)
1 envelope onion soup mix
1 can (12 oz.) beer

Broil short ribs in pan about 6 to 8 inches from heat until browned. Turn and broil other side. Drain off fat. Sprinkle with soup mix and sliced onions, pour on beer. Cover tightly with foil and bake 350° for 1 1/2 hours. Serves 8.

BRACCIOLI

Nancy Wallace

1 1/2 lb. round steak (sliced)
1/2 lb. prosciutto
Approximately 1 c. young celery leaves
1 clove garlic
3 T. olive oil
2 T. butter
4 green onions
1 carrot
1/4 lb. dried mushrooms (soaked in 1 c. hot water or equivalent canned or fresh)
3 c. stewed tomatoes (strained)
Salt and pepper

Pound meat until smooth and almost transparent. Cover with wafer thin slices of prosciutto and celery leaves. Season with salt and pepper. Roll like a jelly roll and tie. Brown garlic clove in oil. Discard garlic, add butter and brown meat with onions and carrot, cut in lengthwise strips. Add mushrooms with mushroom liquid (equal to 1 c.) and tomatoes. Simmer 1 1/2 hours until sauce is thick and meat very tender. Good with rice or noodles. Serves 6.

CORNED BEEF BALLS IN RICE RING

Rose Scanlon

2 eggs (beaten)
1/2 c. dry bread crumbs (fine)
1/4 c. milk
2 (12 oz.) cans corned beef (flaked)
1 can (10 1/2 oz.) condensed Cheddar cheese soup
1/3 c. milk
1 1/3 c. long-grain rice (cooked)
2 T. butter or margarine
1 (10 oz.) pkg. mixed vegetables (frozen; cooked and drained)

Combine eggs, crumbs, the 1/4 c. milk and the corned beef. Form into 1 inch balls. Place in greased 14 1/2x10 1/2x1 1/2 inch baking pan; bake in 350° oven for 20 minutes.

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CORNED BEEF BALLS IN RICE RING (Continued).

Combine soup and 1/3 c. milk; stir till heated through. Add butter or margarine, then vegetables to rice. Press in greased 5 1/2 c. ring mold. Unmold; keep warm. Fill rice ring with meatballs; drizzle with sauce. Makes 8 servings.

COUNTRY PIE — Judie Sanislow

CRUST:
1/2 c. tomato sauce
1/2 c. bread crumbs
1 lb. beef (chopped)
1/4 c. onion (chopped)
1/8 t. pepper
1/4 c. green pepper (chopped)
1 1/2 t. salt
1/8 t. oregano

Combine crust ingredients. Pat into 9 inch pie plate.

FILLING:
1 1/3 c. Minute rice
1 c. water
1 1/2 c. tomato sauce
1 c. Cheddar cheese (grated)
1/2 t. salt

Combine filling ingredients - reserving 1/2 c. of cheese. Spoon filling into meat shell. Cover with aluminum foil and bake at 350° for 25 minutes. Uncover, sprinkle on remaining cheese and bake uncovered 10 to 15 minutes longer. Serves 5.

CRANBERRY BEEF STEW — Liz Stone

2 lbs. boneless beef chuck (in 1 in. cubes)
2 T. oil
3 c. water
1 t. Worcestershire
1 clove garlic (minced)
1 bay leaf
2 t. salt
1/2 t. paprika
1/8 t. pepper
6 carrots (sliced)
1 lb. whole sm. onions
1 - 16 oz. can whole cranberry sauce
1/4 c. cold water
2 T. cornstarch
1/2 t. Kitchen Bouquet

Brown meat all sides in hot oil. Add next 7 ingredients. Cover; simmer 1 1/4 hours, stirring occasionally. Remove bay leaf. Add carrots, onions and cranberry. Cover and cook 30 to 45 minutes more or until all is tender. Combine water, cornstarch and Kitchen Bouquet and stir into stew. Cook and stir til thick and bubbly. Cook about 2 hours. Serves 8.

GOULASH — Pauline Ebstyne

1/2 c. red wine
3/4 c. green pepper (diced)
1 c. onion slices
2 t. tomato paste
2 t. salt
1/2 t. pepper
1 pinch thyme
2 T. paprika
3 T. butter
1 bay leaf
1 c. tomatoes
2 lbs. stew beef

Saute' stew beef in butter, add remaining ingredients and simmer until tender (at least 2 1/2 hours.) Serves 4.

STUFFED HAMBURGERS — Marian R. Templeton

2 lbs. ground beef
2/3 c. oats (uncooked)
1 1/2 t. salt
1/4 t. pepper
2/3 c. milk
1 t. Worcestershire sauce
3/4 c. sharp Cheddar cheese (grated)
1 c. mushrooms (sliced; sauteed)
3/4 c. tomatoes (chopped fine)

For beef patties, combine first 6 ingredients. Divide mixture into 4 equal parts. Shape each to form a patty 1/2 inch thick. Place cheese, mushrooms and tomatoes on 2 patties. Top with remaining 2 patties; seal edges.

Place on cookie sheet or broiling pan. Bake in hot oven, 425° for 15 minutes. Finish off under broiler for 5 minutes more.

May be shaped into 6 individual hamburgers. Wrap each with a slice of bacon, secure with toothpick. Char-broil about 12 to 15 minutes.

BUTTERMILK MEAT LOAF RING — Mary Gilroy

2 T. butter
1/3 c. onions (chopped)
1 egg (slightly beaten)
3/4 c. buttermilk
1/3 c. quick-cooking rolled oats (uncooked)
1/2 t. monosodium glutamate
1 t. salt
1/8 t. pepper
1 1/2 lb. ground chuck
2 T. parsley (chopped)
1/4 c. catsup
1 recipe Cheesy mashed potatoes*

In a small skillet melt butter; add onions and saute' until tender. Meanwhile, in a mixing bowl, combine egg, buttermilk, rolled oats, monosodium glutamate, salt and pepper; mix thoroughly. Add ground chuck and parsley along with onions; blend thoroughly.

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BUTTERMILK MEAT LOAF RING (Continued).

Pack firmly into ring mold; bake 1 to 1 1/4 hours in 350°. Allow to stand 5 minutes; drain off excess drippings and turn out onto oven-proof platter. Drizzle catsup over top of meat loaf. Fill center with cheesy mashed potatoes*. Return to oven 3 to 5 minutes or until cheese is melted. Serves 4 to 6.

*Cheesy mashed potatoes recipe under vegetables.

MEAT ROLL (Sicilian) Marie Boutillier - Liz Stone

2 eggs (beaten)
3/4 c. soft bread crumbs (1 slice bread)
1/2 c. tomato juice
2 T. parsley (snipped)
1/2 t. dried oregano (crushed)
1/4 t. salt
1/4 t. pepper
1 sm. clove garlic (minced)
2 lbs. lean ground beef
8 thin slices boiled ham
6 oz. (1 1/2 c.) Mozzarella cheese (shredded)
3 slices Mozzarella cheese (halved diagonally

Combine eggs, bread crumbs, tomato juice, parsley, oregano, salt, pepper and garlic. Stir in ground beef, mixing well. On foil or waxed paper, pat meat to a 12x10 inch rectangle. Arrange ham slices atop meat, leaving a small margin around edges. Sprinkle shredded cheese over ham.

Starting from short end, carefully roll up meat, using foil to lift; seal edges and ends. Place roll, seam side down in 13x9x2 inch baking pan. Bake in 350° oven for 1 hour and 15 minutes or till done (center of meat roll will be pink due to ham.) Place cheese wedges over top of roll and return to oven for 5 minutes or until cheese melts. Serves 6 to 8.

PEPPER STEAK Dee Balmer

1 lb. beef chuck (cut into very thin strips)
1/4 c. cooking oil
1 clove garlic (minced)
1 T. soy sauce
1 t. salt
1 c. green pepper (cut into 1 in. pieces)
1 c. onion (chopped)
1/2 c. celery (chopped)
1 T. cornstarch
1 c. water
2 tomatoes (cut in 1/8ths)
1/4 c. water

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PEPPER STEAK (Continued).

Brown beef in hot oil; add garlic and cook until yellow. Add soy sauce, salt and 1/4 c. water; cook 45 minutes. Add vegetables; cook 10 minutes. Blend cornstarch with 1 c. water and stir in. Add tomatoes and cook 5 minutes. Serve over hot fluffy rice. (When increasing the recipe, do not double water). Serves 4.

POMO STROGANOFF — Margaret Sailer

2 med. onions (sliced)
1/2 lb. mushrooms (sliced)
4 T. butter
2 beef bouillon cubes
1 1/2 lbs. ground beef
3/4 c. bread crumbs
2 eggs
1 t. salt
1/4 t. pepper
2 cans (10 1/2 oz.) cream of celery soup (undiluted)
3 T. chili sauce
3 T. Worcestershire sauce
Salt and pepper (to taste)
1 pt. heavy sour cream
Rice (cooked)
1/4 t. garlic salt

Saute' onions, mushrooms and bouillon cubes in butter. Mix bread crumbs, meat, eggs and seasonings in bowl. Form into small balls. Cook meatballs with mushrooms and onions until cooked through. Remove onions, mushrooms and meatballs to bowl.

In same pan, add soup, chili sauce, Worcestershire sauce and salt and pepper. When smooth and bubbling return onions, mushrooms and meatballs. Just before serving add sour cream and mix. Heat but do not boil. Serve on rice. Serves 4 to 6.

HAWAIIAN STYLE POT ROAST — Edythe Dugan

3 to 4 lb. beef pot roast
2 T. drippings or oil
1 beef bouillon cube (in 1/2 c. hot water)
1 (15 1/2 oz.) can pineapple chunks (drained and reserve juice)
3 T. soy sauce
1/2 t. salt
1/4 t. ginger
2 med. onions (sliced crosswise; red may be used)
1 c. celery stalks (sliced)
1 (11 oz.) can mandarin orange sections
2 T. pimiento (diced)
2 T. cornstarch
Rice

Brown pot roast in large frying pan or Dutch oven in drippings. Pour off dripping and add bouillon cube in water and 1/2 c. reserved pineapple juice, soy sauce, salt and ginger. Cover

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HAWAIIAN STYLE POT ROAST (Continued).

tightly and cook slowly 2 to 2 1/2 hours or until almost tender. Add onions and celery. Continue cooking, covered, 1/2 hour longer or until meat is tender and vegetables are done. Fold in pineapple chunks, mandarin oranges and pimiento. Heat slowly 5 to 10 minutes. Remove meat, vegetables and fruit to a warm platter.

Combine remaining pineapple juice with cornstarch and gradually add to the cooking liquid and cook, stirring, until thickened. Reduce heat and cook 2 to 3 minutes. Serve sauce in gravy boat. Rice is a natural accompaniment. Serves 6.

PRETZEL STICK MEATBALLS — Mary Gilroy

2 lbs. chuck, ground
1 lb. pork tenderloin or boned shoulder (ground)
6 eggs (beaten)
1 1/2 t. salt
1/2 t. monosodium glutamate
1/4 t. pepper
1 c. pkg. dried bread crumbs
1/3 c. salad oil
1 1/2 T. cornstarch
1 can condensed beef consomme' (undiluted)
1 1/2 t. bottled sauce for gravy
2 T. lemon juice
6 T. water
1/3 c. catsup

Toss meats, egg, salt, monosodium glutamate, pepper and bread crumbs until blended; shape very lightly into balls, using 1/4 c. meat mixture for each. Brown balls well, a few at a time, in hot oil in Dutch oven. Remove. Remove 2 T. of oil from skillet. Stir cornstarch until smooth into remaining oil in Dutch oven. Add consomme' sauce for gravy, lemon juice, water and catsup. Return balls to Dutch oven; simmer, covered, for 25 minutes.

Serve hot or refrigerate in Dutch oven until it is time to reheat and serve. Makes 22 balls or 8 to 10 servings. Spear each meatball with a husky pretzel stick and eat, lollipop style.

Good to serve at children's supper party.

SHERRIED BEEF — Dot Mulreany

3 lbs. chuck steak (cubed 1 inch)
1 pkg. onion soup mix
8 oz. can whole mushrooms
3/4 c. sherry
2 c. cream of mushroom soup

Combine all ingredients in covered casserole. Serve over rice or noodles. (Makes its own delicious gravy as it cooks). Bake 3 hours at 325°. Serves 6.

EASY SPAGHETTI FOR 8

Jane Brady

3 qts. boiling water
2 pkgs. onion soup mix
1 pkg. spatini sauce mix
2 cans tomato sauce (8 oz.)
2 lbs. ground meat
1 lb. spaghetti
2 cans tomato paste (7 oz.)

Bring water to boil and cook spaghetti and onion soup mix. Cook 20 minutes or until tender. Do not drain.

Brown meat and pour off fat; add tomato paste and sauce and spatini. Add all ingredients together in large casserole dish and bake at 350° for 1/2 hour.

SPAGHETTI PIE

Ann Ober

6 oz. spaghetti
2 T. butter
1/3 c. Parmesan cheese
2 eggs (well beaten)
1 lb. ground beef
1/2 c. onion (chopped)
1/4 c. green pepper (chopped)
1 (8 oz.) can (1 c.) tomatoes (cut up)
1 (6 oz.) can tomato paste
1 t. sugar
1 t. oregano
1/2 t. garlic salt
1 c. cottage cheese
1/2 c. Mozzarella cheese (shredded)

Cook spaghetti, drain, stir in butter. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10 inch pie plate. In skillet, cook ground beef, onion and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through. Spread cottage cheese over spaghetti "crust". Fill pie with tomato mixture.

Bake uncovered in 350° oven for 20 minutes. Sprinkle Mozzarella cheese on top. Bake 5 minutes longer til cheese melts. Serves 6.

BROILED STEAK ORIENTALE

Mary Lou Fischer

1/2 c. pineapple juice
1/2 c. soy sauce
1/4 c. sherry
2 T. preserved ginger (chopped)
1 t. dry mustard
1/2 t. curry powder
1 garlic clove (crushed)
1 T. olive oil

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BROILED STEAK ORIENTALE (Continued).

Marinate a 4 to 5 pound sirloin steak in the mixture for 3 hours, turning once. Drain and dry the steak, reserving the marinade. Broil steak over hot coals to desired degree of doneness. Heat the marinade and serve it as a sauce. (I have also used club steaks and flank steak). Number served depends on size of steak.

TEXAS CHILI — Edythe Dugan

*1 1/2 c. pinto beans
3 bacon slices (cut up)
1 1/2 lb. chuck (cut into 1/2 in. cubes) or lean ground chuck or round
1 c. onion (chopped)
1 clove garlic (split)
1 T. flour
1 can (1 lb.) tomatoes (undrained)
1 1/2 T. chili powder
1/2 T. ground cumin
1 T. salt

Wash beans. Cover with cold water; let stand, covered, overnight. Next day, drain. Place beans in large saucepan with 2 quarts water; bring to boil. Reduce heat and simmer, covered, about 1 1/2 hours, or until beans are tender. Drain beans, reserving 1 c. liquid.

Meanwhile, saute' cut-up bacon in large Dutch oven for 2 minutes. Add beef; brown well, turning on all sides. Remove bacon and beef as they brown; set aside. Add onion and garlic; saute' until tender, about 5 minutes. Remove from heat. Stir in flour, reserved bean liquid, tomatoes, chili powder, cumin and salt. Bring to boil, stirring. Add beef and bacon; reduce heat and simmer, covered 1 hour. Add beans; simmer 1 hour longer. Serves 8.

*If you wish to use canned kidney beans, substitute 2 (20 ounces) cans, using liquid drained from canned beans (plus water, if necessary) to make 1 c. Add canned beans during last half hour of cooking.

TOMATO-CHEESE-CHOPPED BEEF CASSEROLE — Marty Wright

2 onions (chopped)
1/4 lb. butter
2 lbs. beef (chopped)
2 c. elbow macaroni (cooked)
2 cans (10 1/2 oz.) soup tomato (undiluted)
2 c. Velveeta cheese (cubed)

Saute' onions in butter. Add chopped beef and brown. Mix with macaroni and soup. In 1 qt. oven-casserole layer with cheese cubes-reserving some cheese cubes for top layer. Bake 1 hour at 350° until bubbly on top. Serves 8.

*Kids and men love this!

COMPANY LAMB — Marty Wright

Leg of lamb (boned and rolled)
2 to 3 onions (sliced)
1 c. dry red wine
1 c. tomato juice
2 t. paprika
2 t. ginger
2 t. salt
1 t. pepper
2 c. chicken broth

Brown lamb in butter and cover with onions. Put in roaster oven, cover with remaining ingredients and bake at 300° for 3 hours, basting frequently. Number served depends on size of lamb.

LAMB CURRY — Zelda Zeis

1 lge. onion (chopped)
1 clove garlic (minced)
1 T. curry powder
1/4 t. salt
2 to 2 1/2 lbs. roasted leg of lamb (diced)
4 T. butter (melted)
1/4 c. all-purpose flour
1/2 t. paprika
2 c. chicken broth
Pimiento strips

Saute' onion in butter 5 minutes. Add garlic and saute' several more minutes. Add flour, curry powder, paprika and salt. Cook 2 minutes, stirring well. Add broth. Cook stirring constantly, until thickened. Add lamb, cover and simmer until tender. Do not over cook.

Garnish with pimiento strips. Note: skinned, boned and sauteéd chicken breasts may be substituted for lamb. Serves 6.

DANISH LEG OF LAMB — Guddy Chehayl

1 leg of lamb
1 c. coffee
1 t. sugar
1 t. milk
Parsley

Make 6 slits in lamb and stuff with parsley. Baste lamb 3 times during roasting with mixture of coffee, sugar and milk. Roast at 350° until done, depending on size of leg of lamb.

LAMB A INDIENNE — Liz Stone

4 strips bacon (diced)
3 shoulder lamb chops
1 pkg. chicken Rice-a-Roni
2 3/4 c. hot water
1/2 to 1 t. curry powder
1/2 c. raisins
1/4 c. onion (chopped)

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LAMB A INDIENNE (Continued).

Saute' bacon and onion. Cube meat from lamb chops, brown with bacon. Stir in 1 package chicken Rice-a-Roni. Cook until vermicelli is light brown. Pour in water, contents of chicken flavor packet, curry, and raisins. Cover, bring to boil, and reduce heat and simmer 15 minutes. Serves 4 to 6.

LAMB - RATATOUILLE CASSEROLE — Edith Tonnessen

2 T. salad oil
2 lbs. meaty lamb shoulder (cut in 1 1/2 in. cubes)
2 med. onions (sliced)
1 clove garlic (crushed)
2 t. curry powder
1 chicken bouillon cube (crumbled)
4 t. salt
Dash of pepper
1/2 lb. zucchini (sliced)
1 pkg. artichokes (frozen)
2 cans (1 lb. size) tomatoes
Parsley
2 lbs. potatoes (pared, and very thinly sliced)

Saute' lamb in hot oil, 1/3 at a time, until well browned. Remove lamb as it browns. Preheat oven to 350°. Add onion, garlic, curry and bouillon to drippings in skillet. Saute' until onion is golden. Return lamb to skillet, mixing well.

In 2 quart casserole, arrange layer of 1/2 meat, potatoes, salt, pepper, zucchini, artichoke hearts and tomatoes (use 1 can drained and 1 can undrained). Make second layer with other half of ingredients. Bake 350° for 1 1/2 hours. Remove cover last half hour. Garnish with parsley. Serves 6.

STUFFED LAMB CHOPS — Edith Tonnessen

4 double lamb chops with pocket or 8 - 1 in. chops
1 onion (minced)
1 can mushrooms (chopped)
1 T. flour
2 T. mushroom liquid
Pinch marjoram
2 T. butter

Cook onion and mushrooms in butter. Blend in flour and mushroom liquid and marjoram and simmer. Stuff chops and bake 45 minutes in 375° oven. Serves 4.

Are you working hard, or hardly working?

CREAMY HAM AND CAULIFLOWER CASSEROLE

Gretchen Collins

2 pkgs. cauliflower (frozen)
2 c. cooked ham (cubed)
1 (3 oz.) can mushrooms (sliced and drained)
4 T. butter
1/3 c. flour
1 c. milk
1 c. (4 oz.) sharp process American cheese
1/2 c. sour cream
1 c. soft bread crumbs
1 T. butter (melted)

Cook cauliflower and drain. Combine ham, mushrooms and cauliflower. Melt the 4 T. butter and stir in flour. Add milk all at once; cook and stir until mixture thickens and bubbles. Add cheese and sour cream. Combine with ham mixture.

Turn into 2 quart casserole. Sprinkle crumbs and the remaining butter over top. Bake uncovered for 40 minutes or until hot. Serves 6.

DO-AHEAD HAM AND EGG CASSEROLE

Mary Lou Fischer

1 T. butter or margarine
1 green pepper (chopped)
1 med. onion (chopped)
1 1/2 c. Cheddar or Monterey Jack cheese (grated)
4 slices bread (Arnold or Pepperidge Farm is best)
1 t. dry mustard
3 eggs (beaten)
1/2 t. salt
1 1/2 c. milk
1/2 lb. chunk of ham

Butter bread on both sides and cut into cubes. Place in well greased casserole with grated cheese and sauteed green pepper and onion. Cut ham in cubes and sprinkle on top. Mix mustard, eggs, salt and milk and pour over ingredients in casserole. Cover and refrigerate all day or overnight.

Bake 45 minutes to 1 hour at 350° and serve immediately. Serves 6.

Great for weekend guests. All you have to do is pop it in the oven in the morning.

HAM AND MUSHROOM CASSEROLE

Liz Stone

2 c. ham (about 1 lb.; finely chopped)
2 T. butter
1 c. onion (finely chopped)
3 T. butter
1/2 lb. fresh mushrooms (finely chopped)
1 1/2 c. fresh bread crumbs
1/2 t. thyme
1/8 t. sage
Salt and pepper (to taste)
1 c. sour cream

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HAM AND MUSHROOM CASSEROLE (Continued).

Saute' ham in butter til heated through and remove. Saute' onion in butter til lightly browned. Add mushrooms and saute' til most of the juices have evaporated. Season with salt and pepper to taste and combine with ham.

In small bowl mix bread crumbs with seasonings. Reserve 1/2 c. Mix 1 c. crumbs into ham mixture and add sour cream. Spoon into a buttered 1 quart gratin dish. Top with reserved crumbs. Bake at 350° for 20 minutes or til crumbs are golden. Serves 4. Can be frozen.

HAM TETRAZZINI — Margaret Sailer

3 c. cooked ham (cubed)
8 oz. macaroni
5 T. butter
1/2 lb. mushrooms (sliced)
1/4 c. onion (chopped)
1/4 c. flour
2 c. chicken broth
1 1/2 c. light cream
1 c. sharp Cheddar cheese (grated)
2 t. salt
1/8 t. pepper
1 t. lemon juice
1/4 c. Parmesan cheese (grated)

Cook macaroni until barely tender; drain. Melt butter and saute' mushrooms and onions a few minutes until golden. Blend in flour, then broth and cream, stirring until mixture is smooth and thickened. Add Cheddar cheese, salt, pepper and lemon juice. Continue cooking and stirring until cheese is melted. Lower heat and simmer sauce 10 to 15 minutes. Mix macaroni and ham with sauce. Spoon into a greased 2 quart casserole and sprinkle with the Parmesan cheese. Bake 20 to 30 minutes at 400°. Makes 2 quarts.

HOT DOG AND GREEN BEAN CASSEROLE — Gretchen Collins

1 doz. hot dogs
2 pkgs. green beans
Bread crumbs or Parmesan cheese
1 can Cheddar cheese soup (slightly diluted with milk
Onion (minced)

Mix all ingredients in casserole. Spread bread crumbs, Parmesan cheese or both on top. Cover and bake 1 hour at 350°. Serves 6.

Principle is an opinion that has stood the test of time.

PORK CHOPS AND APPLES — Dot Mulreany

6 center cut pork chops
6 to 8 lge. apples
Salt and pepper
Bread crumbs
Butter

Arrange pared, sliced apples in buttered baking dish. Salt and pepper pork chops and put on top of apples. Cover all with bread crumbs and dot with butter. Bake 1 hour at 350°. Serves 6.

BAKED PORK CHOPS — Nancy Wallace

6 pork chops (or however many desired)
1 qt. canned tomatoes
Salt and pepper (to taste)
1 onion (sliced)
1 basil leaf (1/2 t. dried basil)

Place pork chops in baking pan. Cover with onion and basil. Pour over all the canned tomatoes, salt and pepper. Bake at 400° to 425° for 1 to 1 1/4 hours.

To make a complete oven meal put baking potatoes in oven at the same time, and in a covered casserole put sliced carrots, 1 t. sugar and 1/4 c. water. They all cook the same length of time.

PORK CHOP CASSEROLE — Mary Lou Fischer

12 loin pork chops (thinly cut)
1 lge. Bermuda onion
2 med. apples (cut in quarters)
1 T. brown sugar (heaping)
2 c. sauerkraut
1 t. salt
1/4 t. pepper
12 prunes (seedless)

Toss all ingredients except pork chops together and place in oven-proof casserole. Top with pork chops, lightly sprinkle with seasoned salt and pepper, cover with foil. Bake at 350° for 1 hour and 15 minutes or until pork is tender. Serves 6.

FRUITED PORK CHOPS — Vada Stanton

4 pork chops
2 apples
1/2 c. raisins
3/4 c. apple juice
1 t. salt
1/4 c. brown sugar

Brown pork chops. Core apples and slice into thick rings. Arrange on top of chops. Sprinkle raisins, salt and sugar over chops. Pour in the apple juice. Simmer slowly for 1 hour or until chops are well done and the liquid is reduced. Baste chops

Continued Next Page.

FRUITED PORK CHOPS (Continued).

occasionally during the cooking period. If sauce is not syrupy at serving time, remove chops to serving platter and rapidly boil to desired consistency.

PORKY CORN CASSEROLE

Mary Gilroy

1 lb. pork sausage
1 (1 lb. 1 oz.) can cream style corn (2 c.)
2 eggs (slightly beaten)
1/4 t. salt
1/8 t. pepper
2 T. green pepper (chopped)
1 c. fresh bread crumbs
3 T. butter or margarine (melted)

Brown sausage and drain. Combine next 5 ingredients. Place half of sausage in greased 2 quart casserole. Add half of corn mixture; repeat. Sprinkle with bread crumbs, blended with butter or margarine. Bake at 350° for 30 to 35 minutes. Serves 4.

SWEET AND SOUR PUNGENT PORK

Marie Boutillier

1 lb. lean pork
1 c. flour
1/2 t. monosodium glutamate
1 t. salt
1 egg
1 1/4 c. salad oil
1 can (14 oz.) pineapple chunks (drain and reserve syrup)
1/4 c. catsup
2 T. vinegar
1 t. sugar
Pinch of salt
1 t. Worcestershire sauce
2 T. water
1 T. cornstarch
1 T. onion flakes
1 med. green pepper

Cut pork into little cubes. Put flour, monosodium glutamate, salt in a paper bag. Now dip pork in slightly beaten egg, drop cubes in flour mixture and give the bag a good shake. Heat oil, dump in pork and brown. Takes about 15 minutes.

Scoop out cubes, drain on paper towels. Remove all but 1 T. oil from pan. Drain pineapple chunks and mix 1/2 c. of the syrup with catsup, vinegar, sugar, salt and Worcestershire sauce. Pour into pan in which pork cooked, mix cornstarch and water together smoothly and stir into sauce. Cook over a low heat, stirring constantly, until smooth and thick. Dump in pineapple chunks, onion flakes, green pepper cut into chunks and the pork. Heat, don't boil, and serve with hot rice. Serves 4.

ESCALOPES DE VEAU AU CHAMPAGNE

Edythe Dugan

4 T. clarified butter
1 lb. veal scaloppine (dredged in flour)
2 T. shallots (chopped)
1 c. mushrooms (freshly sliced)
1 c. champagne (extra dry)
1 c. sweet cream
Nutmeg (to taste)
Salt (to taste)
Pepper (to taste)
4 T. salted butter (softened)

In large saucepan, gently heat clarified butter and in it brown dredged Scallopine (about 2 minutes each side to brown). Add shallots and mushrooms. Cook 2 minutes. Add champagne. Turn heat up and reduce to half volume. Add cream, nutmeg, salt and pepper. Reduce heat and simmer 4 minutes.

Place veal and mushrooms in serving dish. In same saucepan, over high heat, finish cooking sauce by adding softened butter and stir till melted (about 2 minutes). Pour over veal and serve. Serves 2.

JAEGER SCHNITZL

Rose Scanlon

3 oz. butter
Flour (to cover)
Salt and pepper
4 to 6 oz. veal cutlets (Schnitzls)
12 oz. LeSeur peas
1 lb. fresh mushrooms
5 oz. brown beef gravy
5 oz. German white wine
1 oz. Jaegermeister Herb liqueur (optional)

Salt and pepper schnitzls to taste. Lightly flour both sides of each schnitzl. Melt butter in frying pan for sautéing. Place equal separate amounts of peas and mushrooms into frying pan. Add wine, beef gravy and Jaegermeister (optional) and let simmer for approximately 4 minutes. Place schnitzls in frying pan and saute' for about 3 to 4 minutes on each side.

To serve: Place schnitzles on individual plates and blanket upper side with half peas and half mushrooms. Gravy to be served with your favorite potato and salad. Garnish with fresh parsley sprigs. Serves 4.

Arguments often bring out more spite than light.

VEAL — Pauline Hydock

6 veal cutlets (browned and pounded thin)
6 thin slices ham
12 slices Gruyère cheese
1/2 c. Marsala wine
Flour
Salt and pepper
Lemon juice
1/2 c. chicken broth
1/2 c. Parmesan cheese (grated)
Butter

Cut each veal cutlet in half, allowing 2 per person. Season with salt and pepper and lemon juice. Dust lightly with a little flour. Melt butter in skillet (enough to cover bottom) and brown veal quickly on both sides. Cut each slice of ham in half; on each, place a slice of Gruyère cheese and one slice of veal. Sprinkle with Parmesan cheese. Combine Marsala and chicken broth; heat and pour over veal and ham. Simmer 5 minutes or until Gruyère is melted.

Note: The veal may be browned early in day. Serves 6.

VEAL CORDON BLEU — Rose Scanlon

12 pieces veal cutlet sliced very thin)
6 slices Swiss cheese
6 slices boiled ham
Egg (beaten)
Flour
Salt and pepper (to taste)
Bread crumbs

Pound cutlet with mallet - place slice of ham and slice Swiss cheese on top of 6 pieces. Rub beaten egg on edge of meat, place 2nd slice of meat on top. Pound edges together. Dip in egg and cracker or bread crumbs. Brown on both sides; place in baking dish and bake in preheated oven 25 to 30 minutes. Serves 6.

VEAL AL PROSCIUTTO; AMELIO'S — Mary Lou Fischer

24 veal scallops (about 3x4 in. each)
24 slices prosciutto (very thin)
Flour
Sweet butter
Lemon juice
Parsley (chopped)
Salt
Black pepper (freshly ground)
Marsala wine

Dip veal scallops in flour and saute' them in butter over high heat, allowing a scant 2 minutes for each side. Add a generous splashing of Marsala, enough to deglaze the pan thoroughly.

Cover each veal scallop with a slice of prosciutto and season

Continued Next Page.

VEAL AL PROSCIUTTO: AMELIO'S

with salt and pepper. Sprinkle with lemon juice and parsley. Pour in 3/4 c. of Marsala and simmer uncovered for 10 minutes, or until tender. Just before serving, sprinkle the veal and prosciutto very lightly with more of the wine and serve immediately on very hot plates. Serves 6.

VEAL OSCAR — Edythe Dugan

4 filets of veal
12 lge. asparagus spears
12 oz. crab meat or lobster tail (fresh or frozen; cooked and shelled)

Flatten veal between sheets of wax paper. Cook asparagus until tender. Saute' veal in butter 2 to 3 minutes on each side. Saute' crab meat lightly in butter in another pan. Place veal on serving plates and arrange asparagus and crab meat attractively on top. Spoon on hollandaise sauce. Add salt and pepper as you choose.

BLENDER HOLLANDAISE: (3/4 c.)

3 egg yolks
2 T. fresh lemon juice
1/4 lb. butter (melted)
Salt and pepper (to taste)

Mix everything but butter in blender on high speed for 5 seconds. Then add butter in a slow stream of droplets while blender continues at high speed. Serve at once. Serves 4.

VEAL SCALLOPINE I — Joyce Christianson

2 lbs. veal (pounded thinly)
1/2 c. butter
3 T. sherry or Marsala wine
1 T. flour
1/2 c. milk
1/2 c. boiling water
1/4 c. flour (to dredge meat)
1/2 lb. Swiss or Gruyere cheese
1 bouillon cube
Dash of nutmeg
Black pepper (fresh ground)
Salt (to taste)
1 egg (beaten)
1/4 c. bread crumbs

Pound or roll veal thin between waxed paper. Flour veal, dip in egg, then bread crumbs, saute' in 1/4 c. butter until brown. Add wine, cook a few minutes. Remove veal from pan.

Melt 1/4 c. butter, add flour, whisk. Add boiling water, milk and bouillon, nutmeg, salt and pepper. Arrange veal in shallow baking pan, scrape loose brown particles from skillet and pour over veal with sauce. Place thinly sliced cheese on top. Place in a 400° oven until cheese melts, (20 minutes.) This can be refrigerated several hours before baking. Serves 6.

VEAL SCALLOPINE II

Jinny McElroy - Edith Tonnessen

1 T. flour
1/2 t. salt
Dash of pepper
4 veal cutlets (2 lb. Italian style)
1/4 c. oil
1/2 med. onion (chopped)
1 (1 lb.) can tomatoes
1 (3 oz.) can mushrooms (sliced) or 3/4 lb. fresh
1 T. parsley
1 T. capers
1/4 t. garlic salt
1/4 t. oregano

Dust veal with flour, salt and pepper. Brown meat in oil in medium skillet. Remove meat, add onion cooking until tender. Add everything else and put with meat. Simmer 20 to 25 minutes.

Serve over noodles. Note: Pork may be used in place of veal. Serves 4.

BAKED VEAL STEW

Edith Tonnessen

1 T. margarine
1 T. oil
2 lbs. boned veal (cut in 1 in. pieces)
1/2 lb. mushrooms
2 T. flour
3/4 t. salt
1 lb. sm. white onions
1 c. Chablis (or white wine)
1 bay leaf (crushed)
2 sprigs parsley (chopped)
1 c. chicken bouillon
Tiny potatoes (boiled)
Dash of pepper

Brown veal, and put in casserole. Into fat left in skillet, stir in flour, salt and pepper. Stir in 1 c. chicken bouillon and cook until thick. Pour over veal. Add onion, wine and seasonings. Bake 1 hour covered, 1/2 hour uncovered. *Cook covered 30 minutes. Add snipped parsley on top and serve with tiny boiled potatoes. Serves 4. *Add mushrooms.

SWEDISH ROAST VEAL

Gladys Bormann

4 to 5 lb. leg of veal
4 slices bacon (cut into 1/5ths)
Parsley
Salt
Pepper
Flour
1/2 c. dry white wine (like sautern)
2 T. butter or margarine
1/2 c. sour cream

Cut 20 gashes 1 inch deep on top of veal. Insert a piece of bacon and parsley in each. Bacon will extend over top. Dust with salt, pepper and flour. Roast at 450° for 15 minutes or til browned. Reduce heat to 325°, roast about 2 hours or til done. Baste 3 times with wine, heated with butter. Make gravy, adding sour cream. Serve with fine buttered noodles. Serves 4 to 6.

SEAFOOD

BASS FILLETS IN SOUR CREAM

Malou Osterman

1 1/2 lbs. bass fillets (thick)
1/2 t. dry mustard
1/2 t. sugar
1 T. onion (chopped)
1/2 c. sour cream
Butter

Place fillets in shallow baking dish and butter them lightly. Spread with sauce of next 4 ingredients. Bake at 425° approximately 30 minutes or until fish flakes easily with fork. Serves 4.

COMPANY CASSEROLE

Edythe Dugan - Sally Thompson

4 c. chicken or turkey (cooked)
2 (4 oz.) cans mushrooms (juice drained and reserved)
1 sm. can pimiento (cut fine)
1 (12 oz.) box noodles (wide)
Bread crumbs
SAUCE:
1/2 c. butter
2/3 c. flour
2 1/4 t. salt
1/8 t. papper
4 c. light cream and mushroom juice (combined)
2 1/2 t. Worcestershire sauce
2 dashes Tabasco
1 t. curry powder
2 T. cooking sherry
1/2 lb. English cheese (slices)

Cook noodles 7 minutes and drain. Combine sauce ingredients and cook over slow heat, stirring constantly until thickened. Cool. Combine with other ingredients in casserole. Sprinkle with bread crumbs and bake in 375° oven for 45 minutes. Serves 12.

This recipe can be made into 2 casseroles serving 6 each, and it freezes nicely. It may also be made with any combination of shellfish -- lobster, shrimp and scallops.

CRAB AND EGG CASSEROLE

Rose Scanlon

1 can (7 1/2 oz.) king crab, (tendonfree) or 8 oz. pkg. frozen king crab (thawed)
3/4 c. mayonnaise
1/2 c. milk
1 c. soft bread crumbs
6 lge. eggs (hard cooked and finely chopped)
1/4 c. pimiento stuffed olives (sliced)
1/4 c. onion (finely chopped)

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CRAB AND EGG CASSEROLE (Continued).

Drain and slice crab in a medium mixing bowl. Stir together the mayonnaise, milk, onion, olives and bread crumbs. Add crab and eggs and mix well. Turn into buttered 1 quart souffle dish (6 1/2x 3 inches, or similar utensil, or 1 1/2 quart round glass cake dish, 8 1/2x1 3/4 inches). Sprinkle with topping (melted butter combined with bread crumbs). For wider dish, double topping. Bake in pre-heated oven at 400° about 20 minutes. Makes 4 to 6 servings.

TOPPING:
1 T. butter or margarine (melted)
1/2 c. soft bread crumbs

GOURMET CRAB RING — Mary Lou Fischer

1 t. unflavored gelatin
1/4 c. cold water
2 (8 oz.) pkgs. cream cheese (softened)
2 T. sherry
3/4 t. seasoned salt
1/4 c. parsley (snipped)
1 (2 oz.) jar pimientos (chopped)
1 (6 oz.) pkg. frozen king crab meat (thawed, drained, cut up)
1/8 t. black pepper (ground)

Sprinkle gelatin over water to soften; stir over hot water until dissolved. Beat into cream cheese until smooth. Stir in sherry, salt, pimientos, crab meat and pepper plus 2 T. of the parsley.

Pour into a 3 c. ring mold. Refrigerate at least 4 hours or until set. To serve: Turn out on plate, garnish with remaining parsley. Place parsley springs in center. Serve with Escort crackers. Makes 3 c. spread.

CRAB MEAT LUNCHEON SANDWICH — Pauline Hydock

1 pkg. Wakefield crab meat (frozen)
2 (3 oz.) pkg. cream cheese
1/4 c. butter
Dash of Worcestershire
6 slices American cheese
6 Holland Rusk or English muffin
6 slices tomato
Parsley
1 T. onion (grated)

Drain crab meat, blend with softened cream cheese and butter. Add Worcestershire sauce and onion. Put a generous amount on slice of Rusk and top with slice of tomato and cheese. Sprinkle with parsley.

Bake in 325° oven for 20 minutes. Last couple of minutes place in broiler. Serves 6.

CRAB MEAT MOLD — Agnes McClung

2 T. gelatin (dissolved in 1/4 c. cold water)
1 pkg. cream cheese (8 oz.)
1 c. tomato soup
1 c. mayonnaise
1/3 c. celery (chopped)
1/3 c. onions (chopped)
1/3 c. cucumbers (chopped)
1 lb. crab meat (shrimp may be used)
Dash of lemon juice
Dash of Tabasco

Add dash of lemon juice and Tabasco to crab meat. Dissolve cream cheese in tomato soup. Add gelatin, and stir till smooth. Add all other ingredients. Pour into pretty mold and chill well. Serves 8.

WINE LAND CRAB MEAT — Agnes McClung

1 T. onion (grated)
1/2 stick butter (4 T.)
1/4 c. flour (sifted)
1 c. milk
2 T. mushrooms (sliced thin)
2 c. crab meat
1/2 c. dry white wine
1/2 c. dry sherry wine
1 t. salt
Dash of Tabasco
1 egg yolk (beaten)
Paprika

Melt butter in skillet and saute' onions until soft but not browned. Blend in flour. Stir in milk, a little at a time, stirring constantly. Repeat with the wines, stirring until thickened. Add the salt, Tabasco and sliced mushrooms. Heat until first bubble of a boil appears and remove from heat. Stir in beaten egg yolk and blend well. Add crab meat. Transfer to individual ramekins, dust with paprika and brown lightly in oven at 375°. Serves 4.

IRISH FILLETS IN CIDER SAUCE — Malou Osterman

1 1/2 lbs. fillets (Sole or similiar fish)
Pinch of paprika
1/2 c. cider (apple juice may be used)
Salt and pepper
1/2 c. light cream
2 T. parsley (chopped)
6 med. mushrooms (sliced)
3 T. flour

Put fillets in shallow baking pan. Sprinkle with paprika and pour on cider. Bake at 375° until fish barely flakes, basting occasionally. Remove fillets to a shallow casserole and keep hot (I use an AuGratin dish).

Melt butter in a saucepan, stir in flour and gradually add the fish cooking liquid. Stir until smooth and thick. Bring to a

Continued Next Page.

IRISH FILLETS IN CIDER SAUCE (Continued).

boil, reduce heat and season to taste. Slowly add cream and cook, stirring over very low heat until hot, but do not let boil. Add mushrooms and pour sauce over fish. Broil until sauce bubbles and is lightly brown in spots. Sprinkle with parsley and serve. Serves 4.

BAKED FISH AU GRATIN — Nancy Wallace

1 lb. fish fillets (sole, flounder, etc.)
1 can cream of celery soup
1/2 c. mild process cheese (shredded)
Dash of black pepper

Place fish in lightly greased shallow baking dish. Combine soup, cheese and pepper. Pour over fish. Bake 375° for about 45 minutes. Serves 4.

FANCY FLOUNDER ROLL-UPS — Marian R. Templeton

2 pkgs. (10 oz. each) broccoli spears (frozen; cooked and drained)
8 fillets of flounder (2 lbs.)
1 can cream of celery soup
1/4 c. mayonnaise
1 T. lemon juice

Divide broccoli among fillets; roll up. Secure with toothpicks. Arrange in 2 quart shallow baking dish (12x8x2 inches). Bake at 350° for 20 minutes.

Meanwhile, combine remaining ingredients; pour over the fish, stirring in liquid around sides. Bake 15 to 20 minutes more or until done.

Arrange roll-ups on platter. Stir sauce; pour over roll-ups. 6 to 8 servings.

GAMBERI ALLA CASALINGA — Pat Engel

2 lbs. shrimp (medium)
4 T. olive oil
2 cloves garlic (peeled)
2 T. fresh lemon juice
4 T. white wine
2 t. Worcestershire sauce
4 dashes Tabasco sauce
1 t. salt
2 T. parsley (chopped)

Peel and devein shrimp; dry well. Combine lemon juice, wine, Worcestershire, and Tabasco. Chop 1 garlic clove fine and reserve. Split 1 garlic clove, saute' in oil and discard clove. Add chopped garlic and saute' til it colors slightly. Add shrimp, stirring until they turn pink. Add combined liquids, salt and parsley. Stir. Using a bit of bread taste sauce. Adjust seasonings. Cook 3 to 4 minutes, stirring.

Taste shrimp for doneness - don't overcook. Serves 6.

PAELLA

Louise Thawley

1/8 lb. salt pork (diced)
2 cloves garlic
1/2 t. thyme
1 bay leaf
1 t. salt
1/4 c. olive oil
1 lb. pork (tenderloin or chops)
1 lobster tail (cut up; cooked or uncooked)
1 c. canned tomatoes
1 t. salt
12 chicken pieces (thighs)
2 1/2 c. rice (uncooked)
3 1/2 c. chicken broth (approx.)
1 green pepper (slivered)
1/2 c. onion (chopped)
1 pimiento (sliced)
1 doz. little neck clams
1 lb. shrimp (shelled)
1 t. whole saffron fibers or 1/4 t. powdered saffron
1 pkg. peas (frozen)
1 lb. hot Spanish or Italian sausage (cut in 1 in. pieces)

In 4 to 6 quart ovenproof skillet or paella pan, saute' pork until fat is rendered and pork bits are brown. Remove pork. Chop garlic, bay leaf with thyme, salt and oil. Brown 1 inch cubes of pork in oil. Push to side. Brown chicken in same pan. Add rice and chicken broth and cook 15 minutes. Add next 11 ingredients, cover and cook 15 to 20 minutes more. Stir lightly to keep rice from sticking. More liquid should not be needed as clams open.

Caution: Be sure clams are well scrubbed. 10 to 12 servings. Serve with dry white wine or beer, garlic bread and green salad.

BAKED HERB SCALLOPS

Nancy Wallace

2 lbs. scallops
Salt and pepper
6 T. butter
1/2 c. parsley (chopped)
6 t. dry white wine
1 c. fresh bread crumbs
1 c. mushrooms (finely chopped)
Lemon juice
Parsley sprigs (fresh)

Use 6 scallop shells or individual ramekins. Wash and drain scallops (cut in 1/2 or 1/4 if large scallops). Arrange in scallop shells. Season with salt and pepper; cover with mushrooms and parsley. Sprinkle bread crumbs over all. Dot each shell with butter and sprinkle each with 1 t. wine. Put shells on baking sheet.

Bake at 400° for 10 to 12 minutes. Squeeze a few drops of lemon juice over each shell and garnish with parsley sprigs. Serves 6.

BROILED BAY SCALLOPS

Nancy Fratt

1 lb. scallops (drained)
1/4 t. salt
Pinch of pepper
1/3 c. butter (melted)
1 1/4 t. lemon juice
Pinch garlic powder
1 c. fresh bread crumbs
Paprika
Parsley

Preheat broiler. Place scallops in a single layer in a heat proof shallow dish. Salt and pepper. Combine butter, lemon and garlic powder and mix thoroughly with crumbs, making quite buttery. Pat lightly over scallops and sprinkle with paprika.

Broil 5 inches under heat about 12 minutes, watching to avoid burning. Don't overcook. Garnish with parsley. Serves 3 to 4.

SEAFOOD COQUILLES

Pat Nostrand

1 pkg. (12 oz.) scallops (frozen)
1 pkg. (10 oz.) shrimp (frozen; cooked)
1 can (6 oz.) mushrooms (sliced and drained)
2 cans (10 oz. each) cream of shrimp soup (frozen)
1 T. lemon peel (grated; 1/2 lemon)
1 T. chives or parsley (chopped)
Parmesan (grated) or onion rings

Heat oven to 400°. Thaw and drain scallops and shrimp. Mix thoroughly all ingredients except cheese. Place about 1 c. mixture in each of 5 or 6 shells or casseroles. Place shells on baking sheet. Bake 15 minutes. Remove from oven. Top shells with cheese and bake 2 to 3 minutes longer.

SEAFOOD PIQUANT

Edith Tonnessen

1 c. vinegar
3 lbs. shrimp
6 lobster tails
3 lbs. scallops (cut in quarters)
3 T. butter
3 T. oil
2 c. onion (chopped)
1 clove garlic (chopped)
1 t. oregano
3 T. cornstarch
3 - No. 2 cans tomato juice
1/2 c. catsup
1/2 c. parsley (minced)
1 t. monosodium glutamate (Ac'cent)
3 squirts hot pepper sauce
1 t. cayenne
1 1/2 t. salt (or more)
4 1/2 c. shell macaroni (uncooked)

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SEAFOOD PIQUANT (Continued).

In large pot of water add 1 c. vinegar and handful of salt. Add lobster. Cook 5 minutes. Add shrimp and cook 7 minutes longer - after it returns to a boil. Shell and devein shrimp and cut lobster into bite size pieces.

Heat butter and oil. Add onion, garlic and oregano and saute' 3 minutes. Add tomato juice, catsup, parsley, monosodium glutamate, hot pepper, cayenne and salt. Add scallops, cut in quarters, and boil 5 minutes. Thicken with 3 T. cornstarch mixed with 1/2 c. water. Add shrimp and lobster. Bring large kettle of water to boil. Add 4 1/2 c. shell macaroni. When cooked, add sauce. Serve from large buffet server, sprinkled with parsley. Serves 12.

HOT SEAFOOD SALAD — Joyce Christianson

2 cans med. shrimp (clean)
or 1 1/2 lb. fresh
(cleaned and cooked)
3 cans or 2 pkgs. crabmeat
(frozen)
1 c. celery (chopped fine)
1 sm. onion (chopped fine)
1 t. Worcestershire sauce
1 t. lemon juice
1 c. mayonnaise
1 c. Pepperidge stuffing
1/4 c. butter
1/2 c. green pepper
(chopped fine)

Combine all ingredients except stuffing and butter in oven casserole dish. Cover with stuffing mix, dot with butter and bake for 40 minutes at 350°. Serves 6.

May be made the night before (without putting stuffing mix on until ready to bake) and stored in refrigerator.

SHRIMP - DILL AND CAPER — Pauline Hydock

1 lb. lge. shrimp
Salt and pepper (to taste)
2 T. butter
1 T. dill (chopped)
1/8 c. capers (chopped)
Juice of 1/2 lemon
1 1/2 T. cognac

Peel and devein shrimp. Sprinkle with salt and pepper. Heat butter in a shallow pan. Add shrimp and cook 5 minutes, turning after lightly browning. Add dill, capers, lemon juice, salt and pepper to taste. Flame with cognac and serve.

The greatest trials bring the greatest strength.

BARBECUED SHRIMP

Zelda Zeis

3 to 4 lbs. fresh jumbo shrimp (peeled and deveined)
2 t. thyme
1 1/2 t. black pepper
1/4 lb. butter (thinly sliced)
1 t. salt
2 bay leaves (crumbled)
Juice of 2 or 3 lemons
2 cloves garlic (crushed)

Place shrimp in a shallow 2 quart casserole dish. Add seasonings and lemon juice. Top with butter and cover with foil. Bake at 400° for 25 minutes. Serves 10 to 12.

SHRIMP CASSEROLE

Malou Osterman

1 lb. shrimp (cooked, shelled, and deveined)
1/2 lb. fresh mushrooms (sliced)
1/4 lb. butter (8 T.)
1 T. flour
1 T. soy sauce
1/4 c. Parmesan cheese (grated)
Salt and pepper
Paprika
1 c. sour cream

Put shrimp in a single layer in a buttered shallow baking dish (approximately 9x9 inches). Sprinkle them with salt and pepper. In a skillet saute' mushrooms in 3 T. of the butter until they are browned. Transfer them to a bowl and toss with the flour. Stir in the sour cream, remaining butter (well softened), soy sauce, salt and pepper to taste. Pour sauce over shrimp. Sprinkle with the cheese and paprika. Bake for 10 minutes at 400°.

Serve over rice. Serves 4. (This is very rich).

EASY SHRIMP CASSEROLE

Agnes McClung

2 c. rice (cooked)
1 can (10 1/2 oz.) condensed cream of mushroom soup (undiluted)
1/2 lb. raw shrimp (shelled and deveined)
1/2 c. Cheddar cheese cubes
2 T. green pepper (chopped)
2 T. onion (chopped)
1 T. lemon juice
1/2 t. Worcestershire sauce
1/2 t. dry mustard
1/2 t. pepper
2 T. butter or margarine (melted)

Combine all ingredients in a 1 1/2 quart casserole and mix well. Bake uncovered, at 375° for 40 minutes. Serves 4.

No girl is too dull to have "bride" ideas.

SHRIMP DE JONGHE

Julie Fitzgerald

3 lbs. shrimp (cooked)
1 lge. garlic clove
3/4 c. butter
1 t. salt
Pinch tarragon
Pinch marjoram
1 c. fine bread crumbs
1/2 dry sherry
Parsley (chopped)

Mash garlic clove until it is almost a paste, then add to it 3/4 c. of butter, softened to room temperature, salt, tarragon and marjoram. Cream these together until well blended, then add bread crumbs and sherry. Blend well.

In a large buttered baking dish place alternate layers of the shrimps and the bread crumb mixture, sprinkling chopped parsley over the top of each layer. Bake in a 400° oven for 20 to 25 minutes, and serve at once. Serves 6.

EPICUREAN SHRIMP SALAD

Ann Ober

2 lbs. shrimp
1 can bean sprouts (drained)
1 can water chestnuts (drained and thinly sliced)
1 t. curry powder
1/3 c. Miracle Whip salad dressing
1/4 c. Hellmann's mayonnaise
Juice of 1 lemon
2 T. onion (chopped)
Salt and pepper (to taste)

Bring 6 c. water with 2 T. salt to a boil. Add fresh shrimp, heat to boiling, then simmer 3 to 4 minutes. Cool, clean, devein and cut up shrimp. Add onion, bean sprouts and water chestnuts. Combine salad dressing, mayonnaise, curry powder, lemon juice and salt and pepper. Mix well and chill for several hours. Serves 6 to 8.

GRATIN OF SHRIMP

Lynne Depew

1 lb. lge. shrimp (cleaned and deveined)
3/4 c. dry white wine
1/2 t. peppercorns
1/2 t. coriander seeds
Piece bay leaf (size of dime)
2 ribs celery
3 sprigs parsley
3 T. butter
3 T. flour
3 egg yolks
1/2 c. light cream
1/8 t. salt
1/8 t. white pepper
1/2 c. Gruyere or Swiss cheese (grated)

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GRATIN OF SHRIMP (Continued).

In a 10 inch skillet place the wine. Add the seasonings, celery and parsley. Bring to a slow simmer and add the shrimps. Cook only 3 to 4 minutes (till they blush); then remove. Strain the liquid and set aside.

In a 1 quart pan, melt the butter and remove from fire, and then blend in the flour. Stir in the strained juice (about 1 c.) and then the egg yolks. Add the cream and keep stirring to have a smooth sauce. Place back on fire and heat just till sauce thickens, but do not let sauce boil. Season the sauce with salt and pepper. Pour over the shrimp in the serving dish (heat proof). When ready to serve, sprinkle on the cheese and place under the broiler till heated through. Serves 4 to 6 persons.

SHRIMP HARPIN

Marie Gilson

2 lbs. lge. fresh shrimp
1 T. lemon juice
3 T. salad oil
3/4 c. rice (raw, regular or processed)
2 T. butter or margarine
1/4 c. green pepper (minced)
1/4 c. onion (minced)
1 t. salt
1/8 t. pepper
1/8 t. mace
Dash cayenne
1 can condensed tomato soup (undiluted)
1/2 c. sherry
1 c. heavy cream
1/2 c. slivered almonds
Paprika

Shell, devein and cook shrimp in boiling salted water for 5 minutes. Drain, place in 2 quart casserole, sprinkle with lemon juice and salad oil. Cook rice as label directs, drain. Refrigerate all of above, if done early in day.

About 1 hour before serving, start heating oven to 350°. Saute' green peppers and onions in butter about 5 minutes. To shrimp in casserole, add onion mixture, rice, salt, pepper, mace, cayenne, soup, sherry, cream and 1/4 c. almonds. Top with rest of almonds and sprinkle with paprika. Bake for 55 minutes or till bubbly. Makes 6 to 8 servings.

No man's opinion is entirely worthless; even a watch that won't run is right twice a day.

SHRIMP OR CRAB LOUIS — Mary Lou Fischer

1 c. mayonnaise
1/4 c. chili sauce
2 T. parsley (chopped)
1 T. onion (finely chopped)
1 T. chives (finely chopped)
2 dashes of cayenne
1/4 c. heavy cream (whipped)
2 lbs. shrimp or crab meat (peeled, cleaned, deveined and cooked)
Lettuce (shredded)

Make bed of shredded lettuce. Arrange cooked, cleaned shrimp or crab on lettuce.

SAUCE:

Add all ingredients except whipped cream to mayonnaise. Fold in cream. Spoon sauce over shrimp or crab, garnish edges with chopped egg and decorate with pimiento. Serves 6.

ROSALYN CARTER'S FAVORITE SHRIMP MOUSSE — Edythe Dugan

8 oz. cream cheese
10 oz. baby shrimp (cooked)
8 oz. sour cream
1/2 c. mayonnaise
1/2 c. chili sauce
2 pimientoes
1/4 c. lemon juice
1 T. dried green pepper
Olives and parsley (for garnish)
1 T. dried onion
1 t. Worcestershire sauce
1/2 t. salt
1/2 t. lemon-flavored pepper
1/4 t. hot pepper sauce
2 celery stalks (finely chopped)
2 env. unflavored gelatin

Blend first 7 ingredients in blender. Add remaining ingredients, except for gelatin and garnish; mix well.

Soften gelatin in 3 T. water and heat slowly until dissolved. Add to shrimp mixture. Pour mixture into 6 c. mold and refrigerate at least 4 hours or overnight. To serve, unmold and decorate with olives and parsley. Makes 4 1/2 c.

SHRIMP STROGANOFF (Luncheon or buffet) — Edythe Dugan

1 lb. shrimp (fresh or frozen)
1/4 c. flour
1/2 t. salt
1/8 t. pepper
1/4 lb. bacon (5 to 6 strips; diced)
2 T. onion (grated)
1 t. prepared mustard
1 1/2 c. tomato juice
1/2 c. sour cream

Continued Next Page.

SHRIMP STROGANOFF (Luncheon or buffet) (Continued).

Shell and devein shrimp. If they are large, cut into bite size. Rinse and drain. Place flour, salt and pepper in a clean bag. Add shrimp and shake well to coat thoroughly.

About 15 minutes before mealtime, place bacon in cook-and-serve type skillet and cook, stirring constantly, until brown and crisp. Remove bacon and drain on paper toweling. To fat in pan, add onion and shrimp. Cook over moderate heat 2 minutes, turn to brown second side, about 2 minutes more.

Mix mustard with tomato juice and add to pan, stirring to blend. Cook 3 to 5 minutes more. Just before serving, remove from heat and stir in sour cream. Keep warm over lowest heat. Serve, garnished with bacon, over rice, rusks or toast. Nice to serve in a chafing dish. Serves 4.

RED SNAPPER BILOXI STYLE — Martha Mayer

10 red snapper fillets
3 c. chicken stock
1 c. dry white wine
2 shallots (chopped)
1/2 c. cream
Juice of 1/2 lemon
1/2 c. butter
20 shrimp (cooked, shelled, and deveined)
1 c. mushrooms (diced)
2 T. butter

Put fillets in casserole; add stock, wine and shallots. Cover and bring to a boil. Remove from heat; cover dish with buttered paper and bake in an oven preheated to 350° about 10 minutes or until fish flakes easily. Drain fillets, reserving liquid, and transfer to serving dish.

Over high heat, reduce liquid to 2 c.; remove from heat, stir in cream and butter. Strain sauce through cheese cloth. Add shrimp to strained sauce. Saute' mushrooms in butter with lemon juice. Add mushrooms to sauce. Spoon sauce over fish and glaze briefly under the broiler until lightly browned. Serves 8.

FILET OF SOLE MONTEREY — Lynne Depew

1 lb. fillet of sole (fresh)
2 T. butter
1 T. flour
1/2 c. Monterey Jack cheese (grated)

Wash and dry fish with paper towel. Dust with flour to dry (1 T.). Place 2 T. butter in a large skillet, and when melted saute' sole till just golden. Place on a platter for serving (heat proof).

Continued Next Page.

FILET OF SOLE MONTEREY (Continued)..

BECHAMEL SAUCE:

2 T. butter
1/8 t. celery seed
1 c. milk
2 T. flour
Pinch dried mustard
1/4 c. sherry

In a 1 quart pan, place 2 T. butter and when melted, remove from fire and add 2 T. flour, 1/8 t. celery seed, dried mustard and milk. Place back on fire and let mixture come to a slow boil, mixing with a spatula to keep it smooth. Remove pan from fire, add the sherry and blend well. When ready to serve, pour the sauce over each piece of sole. Sprinkle on the cheese and place under the broiler till sauce is bubbly. Serves 4.

TUNA CASSEROLE — Edythe Dugan

1/4 c. green pepper (chopped)
1 c. celery (sliced diagonally)
2/3 c. onion (chopped)
3 T. butter
1 can (10 1/2 oz.) cream of mushroom soup
1/2 c. milk
1/3 c. bread crumbs (buttered)
1 c. sharp Cheddar cheese (grated)
8 oz. noodles (cooked and drained)
2 (7 oz.) cans white meat chunk tuna (flaked)
1/2 c. Hellmann's mayonnaise
1/4 c. pimientos (chopped)

Saute' first 3 ingredients in butter until wilted. Combine soup and milk, add to wilted vegetables. Heat, add cheese, stirring until cheese melts. Combine tuna, noodles, mayonnaise and pimientos and place in 1 1/2 quart casserole. Pour cheese sauce over. Sprinkle bread crumbs on top. Bake at 425° for 30 to 35 minutes or until bubbly. Serves 6 to 8.

For a change, use cream of celery soup and Chinese noodles on top.

TUNA GOOIES (or tunaburgers) — Nancy Wallace

6 hamburger rolls
1 (7 oz.) can tuna
1 c. celery (chopped)
1/4 c. mayonnaise
1/2 c. processed yellow cheese (diced)
1 sm. onion (minced)

Split hamburger rolls and dig small hole inside. Mix the remaining ingredients and stuff into rolls. Place tops on. Wrap in foil and place on baking sheet. Heat 15 minutes at 350°.

POULTRY

BRUNSWICK STEW

Nancy Wallace

1 (6 lb.) hen or 2 (3 lb.) fryers
2 lge. onions (sliced)
2 c. okra (cut; optional)
4 c. fresh or 2 (1 lb.) cans tomatoes
3 med. potatoes (diced)
4 c. corn (cut from cob or 2 cans (1 lb. each) corn
3 t. salt
1 t. pepper
1 T. sugar
2 c. lima beans

Cut chicken in pieces and simmer in 3 quarts water for a thin stew, or 2 quarts water for a thick stew, until meat can easily be removed from bones. Remove from water. Add raw vegetables to broth and simmer, uncovered, until beans and potatoes are tender. Stir occasionally. Add chicken, boned and diced, and the seasonings.

If canned vegetables are used, include juices and reduce water to 2 quarts for a thin stew, 1 quart for a thick stew. Best if served second day. Serves 8 to 10.

BURMESE STACKIE - UPPIE

Marian Templeton

Here is a fun buffet-supper to serve informally indoors or outdoors. The food has an Oriental touch but it is anything but authentic or typical of any of the familiar Oriental cuisines.

Each item should be put in a separate dish along with appropriate utensils for serving it. One large dinner plate and a fork for each guest will be the only service needed.

It will help your guests if you make an oversized menu listing the order of the layers to be "stackie-uppied."

BURMESE STACKIE-UPPIE MENU

1. Rice (in flat layer)
2. Chicken (serve in chafing dish)
3. Gravy (serve in fondue pot)
4. Chow mein noodles
5. Tomatoes
6. Celery
7. Onions

Continued Next Page.

BURMESE STACKIE - UPPIE (Continued).

8. More gravy
9. Cheese
10. Pineapple
11. Nuts
12. Top with coconut

Hot tea or iced tea is the beverage.

Dessert is not required with a meal as filling as this, but a platter of finger tidbits would be a good choice for a finish. Ideas could include:

1. Dates stuffed with cream cheese softened with lemonade or orange juice concentrate.
2. Dates stuffed with cream cheese mixed with chunky peanut butter and topped with a peanut.
3. Wedges of melon. Cut with the lines of melon. Cut from peeling with grapefruit knife, leaving peeling under it, and then cut in wedges. Insert frilly picks or umbrellas.
4. Wedges of Jack cheese.
5. Banana snowballs.
6. Fancy strawberries (See recipe in Dessert Section).
7. Border for plate: pitted dates with a nut and chunk of pineapple anchored with a frilly pick.

Brandied fruit and ice cream or a ginger sauce sundae would also be good desserts for this menu, with sesame cookies, almond cookies or fortune cookies.

Decoration ideas: White paper tablecloth with Chinese Newspaper ads pasted on. Red or orange napkins, Chinese character drawn in corner. Little paper umbrellas and Chinese toothpicks around.

BURMESE STACKIE - UPPIE

1 (4 to 5 lb.) stewing chicken or 2 lge. fryers
2 stalks celery
1 sm. onion
1 carrot
2 sprigs parsley
Salt and pepper
Flour
Rice (regular or instant)
4 tomatoes (cut in bite size cubes)
1 bunch green onions (sliced diagonally)
2 c. celery (sliced thin diagonally)
2 lge. cans dry chow mein noodles

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BURMESE STACKIE - UPPIE (Continued).

1 lb. Cheddar cheese (grated or less)
1 lb. mixed nuts or cashews or Macadamia nuts (chopped or less)
1 No. 2 1/2 can crushed pineapple (drained)
1 - 7 oz. pkg. flaked coconut (or less)
Curry

Step 1: Cut up chicken and place in a kettle with celery, onion and carrot cut in large chunks, parsley, salt and pepper. Barely cover with water, bring to a boil and simmer covered for 2 or 3 hours. (If using pressure cooker, cook at 15 pounds pressure*to drop normally). Allow chicken to cool in the broth. Remove meat from bones and cut in large bite size pieces. To serve, heat chicken pieces in small amount of broth.

Step 2: For the gravy, remove the vegetable pieces from the chicken broth or mash them very fine. (A blender may be used for these and for the giblets if desired). There should be 1 1/2 to 2 quarts of broth. Mix flour in a small amount of cooled broth, using 1/2 c. flour to 1 quart broth, stir to a smooth paste, and add to the hot broth, cooking to the consistency of thin white sauce. Salt and pepper to taste. (Add butter, chicken bouillon cubes or chicken soup if not rich enough).

Step 3: Cook rice, allowing 3/4 c. for each guest. Follow directions on box using broth for liquid.

Step 4: Prepare tomatoes, green onions, celery, noodles, cheese, pineapple and nuts, serving all at room temperature in separate dishes as condiments. Brown coconut lightly in oven on a cookie sheet. A bit of curry flavor is nice, and it could be used in part of the gravy or even in the crushed pineapple.

*for 45 minutes and

Fast from criticism, and feast on praise.
Fast from self-pity, and feast on joy.
Fast from ill-temper, and feast on peace.
Fast from resentment, and feast on contentment.
Fast from jealousy, and feast on love.
Fast from pride, and feast on humility.
Fast from selfishness, and feast on service.
Fast from fear, and fast on faith.

Anglican Digest

CASSOULET

Pauline Hydock

1 1/2 lb. Great Northern white beans
5 carrots
6 med. onions
4 whole cloves
1 (10 1/2 oz.) can condensed chicken broth (undiluted)
1 (10 1/2 oz.) can dry white wine
2 bay leaves (crumbled)
1/4 lb. bacon (unsliced)
4 lb. roasting chicken (cut in 8 pieces)
1/8 t. pepper
1/2 c. celery leaves (coarsely chopped)
1 1/2 t. salt
3 whole black peppers
3 cloves garlic (crushed)
1 1/2 t. dried thyme leaves
1 t. dried marjoram leaves
1 t. dried sage leaves
1 - 1 lb. can tomatoes (peeled and undrained)
1 lb. Polish sausage (whole)
2 T. parsley (chopped)
2 T. butter or margarine

In an 8 quart kettle with cover, combine beans with 4 1/2 c. cold water. Let soak 2 hours, no longer. (They will burst easily in cooking). Do not drain beans. Pare carrots and cut into quarters. Peel onions and stud one with cloves. To beans, add chicken broth, wine, bay leaves, 1/4 of the carrots, the onions, onion studded with cloves, celery leaves, 1 t. salt, black peppers, garlic, thyme, marjoram and sage. Bring just to boiling, reduce heat and simmer, covered, 1 hour. Add remaining carrots and cook, covered, 15 minutes longer. Cut bacon into 2 pieces and saute' in large skillet until browned on all sides. Drain off fat. Preheat oven to 350°. Turn bean mixture into a 6 quart casserole and add bacon. Bake uncovered for 30 minutes. Meanwhile, in hot butter in large skillet, brown chicken (half at a time), turning with tongs to brown well on all sides--this should take about 30 minutes in all. Sprinkle evenly with 1/2 t. salt and 1/8 t. pepper.

Add browned chicken and undrained tomatoes to beans. With sharp knife, cut 9 diagonal slashes, 1/8 inch deep, in top of sausage. Place sausage on top of chicken and vegetables. Cover tightly (you may use foil) and bake 45 minutes or until chicken is tender. Bake uncovered 10 minutes longer. To serve, sprinkle with parsley.

Note: Cassoulet is better made day before and refrigerated. To serve: Let warm to room temperature and reheat, covered, at 300° for 1 hour. (If too dry, add 1 c. chicken broth). Serves 8.

CHICKEN - ALMOND CASSEROLE WITH PEACHES

Julie Fitzgerald

6 chicken breasts (split and boned; if desired)
3/4 c. flour
2 t. salt
1 1/2 t. paprika
1/2 c. butter
1/2 c. almonds (slivered)
1 c. Parmesan cheese
1 1/4 c. water
1 can condensed beef consomme'
2 T. catsup
1 c. sour cream
1 lge. can peach halves (drained)

Preheat oven to 350°. Dredge chicken breasts with mixture of salt, pepper, paprika and flour. Reserve remaining flour mixture. Brown chicken on all sides in hot butter. Remove to 3 quart casserole. Lightly brown almonds in drippings left in skillet. Stir in remaining flour. Gradually stir in water and consomme'. Add catsup, cook and stir until thickened. Remove from heat and stir in sour cream. Pour over chicken and bake, uncovered for about 1 hour.

Arrange peaches, cut side up, on chicken. Sprinkle with cheese and return to oven for 10 minutes. Serves 4 to 6.

CHICKEN BOLA

Edythe Dugan

1/2 c. flour
1 t. salt
1/2 t. celery salt
1/2 t. nutmeg
1/4 t. garlic salt
1/2 c. soy sauce
2 T. sugar
1/4 c. water
3 chicken breasts (halved and skinned)
1/4 c. butter
1 can (15 1/2 oz.) pineapple chunks (drain and reserve juice)
2 t. cornstarch
3 c. cooked rice

Combine first 5 ingredients. Dip chicken breasts into seasoned flour mixture. Melt butter in 8x12 inch Corning baking dish. Turn breasts in the butter to coat both sides then distribute in baking dish.

Combine pineapple juice with soy sauce and sugar. Pour over chicken. Bake chicken in 400° oven for 1/2 hour (5 minutes microwave oven) meaty side down. Turn and baste. Return to oven for another 1/2 hour (another 5 minutes microwave). Baste. Add pineapple and cook another 5 minutes.

Remove chicken to a bed of rice on a warm platter. Combine cornstarch with water and add this to pineapple and drippings in baking dish. Heat, stirring, until thick and bubbly. Spoon over chicken. 1 hour at 400°. Serves 6.

CHICKEN BREASTS

Jane Brady

8 chicken breasts (pound them flat)
1 can cream of chicken soup
1/4 can water
1 (8 oz.) pkg. Swiss cheese
2 c. Pepperridge Farm herb stuffing
1 stick margarine

Grease 8x13 inch pan. Place chicken breasts. Put Swiss cheese on top, then soup and 1/4 can water. Sprinkle stuffing on top. Dop with butter. Bake covered 1/2 hour at 350°; uncover and bake another 1/2 hour. Serves 8.

BATTER-FRIED CHICKEN BREASTS WITH HUNTER SAUCE

Edythe Dugan

1/2 c. beer
1 egg
1/2 t. salt
1 T. soy sauce
1/2 t. baking powder
1 t. sugar
Cream (heavy or light)
1 c. flour
4 double chicken breasts (skinned and boned)
1/2 c. currant or huava jelly
1/4 c. mayonnaise
1 T. dry mustard

Combine first 6 ingredients in large bowl and mix well. Add flour slowly until it is the consistency of heavy cream. Cut chicken into 3 or 4 strips per single breast. Dip into batter and fry at 350° in enough oil to cover. Remove when golden, not brown and drain.

For dipping sauce, combine jelly, mayonnaise and mustard. Add cream until it is the consistency of heavy cream. Serve chicken hot and sauce cold. Serves 4.

CHICKEN BREASTS IN SOUR CREAM

Agnes McClung

4 chicken breasts
1 (3 oz.) can mushrooms (sliced)
1 can cream of mushroom soup
1/2 soup can sherry
1 c. sour cream
Paprika

Arrange chicken in shallow baking dish so that pieces do not overlap. Cover with mushrooms (do not use juice). Combine mushroom soup, sherry and sour cream. Stir until well blended. Pour over chicken, completely covering it. Dust with paprika.

Bake at 350° for 1 1/2 hours. Serves 4.

CHICKEN BREASTS SUPREME

Della Monti

6 whole chicken breasts
2 T. flour (or more)
1 t. paprika
1 t. salt
1/4 c. sherry
2 t. cornstarch
1 1/2 c. milk
2/3 c. dry white wine
2 T. lemon juice
Butter and oil

Mix flour, paprika and salt together. Cut chicken into cutlets and coat with flour mixture. Brown in half butter and oil, add sherry, cover and simmer for 20 minutes. Remove from pan and keep warm in serving dish.

Sauce: Add cornstarch to drippings. Blend in milk or cream, add white wine and lemon juice, stir well and simmer until thickened. Pour over chicken and serve.

BREAST OF CHICKEN VERSAILLES

Elly Risch

4 Idaho baking potatoes
20 lge. mushrooms
11 T. butter
Salt
Pepper
2/3 c. bread crumbs (sifted)
2 1/2 T. Parmesan cheese (grated)
2 whole chicken breasts (skinned, boned and halved)
Flour
1 egg (lightly beaten with 2 T. water

Preheat oven to 350°. Cut potatoes in julienne strips. Slice mushrooms through stems. Heat 3 T. butter in a 9 inch skillet with heatproof handle. Add potatoes and about 2/3 of the mushrooms. Sprinkle lightly with salt and pepper and brown lightly, turning to brown second side. To do this, turn potatoes onto a plate and then slide them back into the pan. When lightly browned on both sides, transfer to oven and bake until potatoes are well browned and tender.

Combine bread crumbs and cheese. Coat chicken breasts with flour, next with egg, and then with crumbs. In 6 T. of the remaining butter, brown chicken slowly in a second skillet. Turn potato mixture out on serving plate. Put chicken on top. Add remaining 2 T. butter to pan and quickly brown remaining mushrooms. Pour mushrooms over chicken. 4 servings.

Every story has three sides - yours, mine and the facts.

CHEEZIE CHICKEN

Vada Stanton

2 cut fryers (salted)
1 1/2 c. fine bread crumbs or cracker crumbs
1 c. Parmesan cheese
2 sticks butter or margarine

Dip chicken in the melted butter or margarine and then into the well mixed crumbs and cheese. Lay on a flat, ungreased cookie sheet. Bake at 350° for 1 hour. Chicken requires no turning. Serve 6.

QUICK CHINESE CHICKEN

Malou Osterman

2 whole chicken breasts (about 1 lb. each)
2 T. vegetable oil
1 green pepper (cut in strips)
1 med. onion (sliced)
1 c. celery (sliced diagonally)
1 can water chestnuts (sliced thin)
1 pkg. chicken bouillon (dissolved in 1/3 c. hot water)
1/2 t. salt
2 t. cornstarch
3 T. soy sauce
1 (11 oz.) can mandarin oranges (drained)

Split, skin and bone breasts and cut meat into strips. Cook in hot oil in skillet about 3 minutes. Add next 7 ingredients, cover and simmer 10 minutes. Combine cornstarch and soy sauce and add to skillet, stirring. Simmer several minutes. Add oranges and heat through. Serve over rice and with extra soy sauce. Serves 4.

EASY CHICKEN DIVAN

Demetra Balmer

6 double chicken breasts (cooked and cut in pieces)
2 pkgs. broccoli spears (frozen)
2 cans cream of chicken soup (undiluted)
1 c. mayonnaise
1 t. lemon juice
1/2 t. curry powder
1/2 pkg. almonds (chopped or slivered)
Cheddar cheese (grated)
Bread crumbs (buttered) or Pepperidge Farm stuffing (buttered)

Chicken may be cooked the day before. Mix together the soup, mayonnaise, lemon juice and curry powder. In a large greased casserole, place the defrosted, well drained broccoli first, then a layer of chicken, then almonds. Pour the soup mixture over the

Continued Next Page.

EASY CHICKEN DIVAN (Continued).

top. Cover with grated Cheddar cheese and finally the bread crumbs.

Heat 45 minutes in a 350° oven. Can be prepared the day before and baked just before serving time.

CHICKEN DIVINE (Another version) Rose Scanlon

2 cans whole green beans (drained)
4 chicken breasts (cooked and boned)
2 cans chicken soup
1 c. mayonnaise
2 t. lemon juice (or 1/2 lemon)
1/2 t. (scant) curry powder
1 c. water chestnuts (sliced)
1/2 c. sharp Cheddar cheese (shredded)

Arrange beans on bottom of greased large baking dish; top with chicken breasts. Combine next 5 ingredients, pour over chicken; sprinkle with cheese. Bake 30 minutes at 350°. Serves 8.

Chicken breasts may be broken up or sliced to make a more even dish. Assemble the day before and enjoy your company.

CHICKEN AND DRIED BEEF Gretchen Collins

6 whole chicken breasts (split and boned)
1 - 5 oz. jar dried beef
1 pt. sour cream
6 slices of bacon (halved)
1 can mushroom soup

Line a large shallow casserole with dried beef. Wrap bacon around chicken breast halves and place on dried beef. Mix soup and sour cream and pour over top. Sprinkle with paprika and bake at 275° uncovered for 3 hours. Serves 8 to 10.

FOOLPROOF CHICKEN

1 can cream of celery soup (undiluted)
1 can cream of chicken soup
1 pkg. onion soup mix
1 soup can dry white wine
1 c. wild rice (well washed)
3 chicken breasts (boned, skinned and split)

Mix soups, wine and rice and let stand several hours. Arrange chicken breasts on top of mixture in ovenproof casserole. Cover and bake in 350° oven for 1 hour. Remove cover, stir gravy, and cook for 1 more hour. Serves 6.

Recipe of Mrs. Richard Hughes when she entertained Mrs. Lyndon Johnson and Mr. Kosygin's daughter at the Hughes' Jersey shore home.

GLAZED CHICKEN

Audrey Akerly

6 lge. chicken breasts
2 T. flour
1 t. paprika
1 1/2 t. salt
2 T. butter
1 T. oil
1/4 c. dry sherry
1 t. cornstarch
3/4 c. milk
1/3 c. Sauternes
1 T. lemon juice
1/2 c. Swiss cheese (grated)

Skin chicken breasts and put in a paper bag with flour, paprika and 1 t. salt. Shake until chicken is coated. Brown chicken breasts in heated butter and oil over moderate heat. Add sherry. Cover and simmer until tender, about 25 minutes. Blend cornstarch with milk and remaining 1/2 t. salt. Stir into pan drippings and continue cooking until sauce thickens slightly. Add Sauternes and lemon juice; heat a few minutes longer. Sprinkle cheese over top. Cover and let stand 5 minutes or until cheese is melted over chicken. Serve at once. 6 servings.

HERBED CHICKEN SAUTE'

Nancy Wallace

3 whole chicken breasts
1/4 c. butter
Juice of 1/2 lemon
2 garlic cloves (crushed)
or 2 shallots (minced)
Salt
Pepper
2 T. chives (chopped)
2 T. parsley (chopped)
1/2 t. tarragon
3 T. brandy
1/4 c. white dry wine

Remove skin and bone from chicken breasts and cut them in half. Season with salt and pepper. In a skillet melt butter until it bubbles, add lemon juice and garlic (or shallots), and cook over high heat for 1 to 2 minutes. Add chicken pieces, saute' on each side for 2 minutes, or until lightly browned. Lower heat and cook covered for 10 to 15 minutes, or until tender. Add chives, parsley and tarragon and simmer 1 minute.

Ignite warmed brandy and pour over. Add white wine and simmer 2 minutes. Very good cold, also. Serves 6.

CHICKEN LIVERS MADEIRA

Lynne Depew

2 T. butter
1 med. onion (chopped fine)
1/8 t. salt
1/8 t. pepper
1 lb. chicken livers
2 T. flour
1 c. chicken stock
1/2 c. Madeira wine

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CHICKEN LIVERS MADEIRA (Continued).

Melt the butter in a large skillet. When melted, add the onion and cook until soft and golden in color. Cut the livers in half, toss them in the flour to dry and add to the pan. Cook to the desired doneness, then remove both the livers and onions from the pan and set aside. To the pan add 1 T. flour and gradually add the stock. Stir until smooth, then add the wine and cook until sauce is smooth and thick. Season with salt and pepper. Return livers and onions to the pan and toss a minute or two to heat. Serve with rice. Serves 4.

ORIENTAL CHICKEN I

Dot Mulreany

1 can (1 lb. 4 1/2 oz.) pineapple chunks (in heavy syrup)
1/4 c. butter or margarine
1/4 c. green pepper (chopped)
1/4 c. onion (chopped)
1/4 c. celery (chopped)
1/4 c. light brown sugar
2 1/2 T. cornstarch
Chow mein noodles
1/2 t. salt
2 T. soy sauce
1/4 t. Worcestershire sauce
2 c. liquid
1 broiler-fryer chicken (cut up or chicken breasts)
Rice (hot cooked)
1/4 c. slivered almonds (optional)

Drain pineapple, reserving syrup. Add water to syrup to make 2 c. and set aside. In 2 quart saucepan melt butter, add green pepper, celery and onion and saute' 2 to 3 minutes. Stir in brown sugar, cornstarch and salt. Remove from heat and add soy sauce, Worcestershire sauce and reserved liquid. Cook over medium heat, stirring until thickened. Remove from heat, add pineapple and almonds.

Place chicken, skin side up, in a 13x9x2 inch baking pan and pour sauce over chicken. Bake 1 1/4 hours at 375°. Serve over hot rice and top with chow mein noodles. Serves 4 to 6. Note: Chicken may be boned).

Green is the holly,
And red is the berry;
Bring on the fixins,
We'll feast and be merry.

ORIENTAL CHICKEN CASSEROLE II

Agnes McClung

1 can (4 oz.) mushrooms (sliced)
1/4 c. butter
1/4 c. onion (chopped)
1/4 c. flour
1 t. salt
Dash of pepper
1 c. cheese (shredded)
1/2 t. curry powder
1 tall can evaporated milk
1 can (3 oz.) chow mein noodles
2 chickens (cut up; if desired)
1 lb. cut asparagus (fresh or frozen; cooked lightly)

Drain mushrooms, reserving liquid. Melt butter in large frying pan. Add mushrooms and onion and cook over medium heat until onion becomes transparent. Remove from heat. Sprinkle evenly with flour, salt, pepper and curry powder, stirring to blend in smoothly.

Add enough water to mushroom liquid to measure half cup total liquid. Slowly add to mushrooms and onion, stirring constantly to keep mixture smooth. Blend in evaporated milk. Cook and stir over medium heat until thickened. Add chicken, cooked asparagus and noodles, tossing lightly to mix.

Turn into a buttered 1 1/2 quart casserole. Top with shredded cheese. Bake in preheated moderate oven (350°) for 20 to 30 minutes or until mixture is heated thoroughly and cheese is melted. Makes 6 generous servings.

CHICKEN PARISIENNE

Veda Stanton

12 sm. chicken breasts
2 (8 oz.) glasses currant jelly
1 T. cornstarch
1 c. water
1/4 c. lemon juice
2 t. allspice
3 t. salt
1 t. pepper

Place breasts one deep in baking pan. Don't overlap. Bring all other ingredients to a boil and simmer 5 minutes. Pour over breasts.

Bake at 450° for 15 minutes, reduce heat to 375° and bake for 1 hour. Serve with wild rice. Serves 6 generously.

The girl who thinks no man is good enough for her may be right -- Then again she may be left.

CHICKEN IN PASTRY

Dot Miller

6 chicken thighs or breast halves
7 T. butter
1/2 c. white Rhine wine
Water
1 chicken bouillon cube
1/2 c. mushrooms (sliced)
3 T. flour
Butter (melted) or cream
Salt and pepper
Paprika
1 c. light cream
6 Pepperidge Farm patty shells
6 rolled slices ham, 6 fingers cheese or 6 brown and serve sausages

Brown chicken in 2 T. butter on both sides. Skin if desired. Add wine and simmer 20 minutes. Reserve broth in measuring cup. Cool chicken. Carefully remove bones from chicken or use boned chicken. Add water to wine broth to make 1 c. and add bouillon cube; mix. Saute' mushrooms in fry pan in 2 T. butter over high heat. Add 3 T. butter and stir in 3 T. flour when butter melts. Add dash salt, pepper and paprika. Stir in cream and broth. Cook and stir until thick; cool.

Roll between floured waxed paper 6 thawed patty shells into 6 inch squares. Fill chicken pieces with any of the suggested meats or cheese. Spoon 1 T. sauce in center of pastry, place chicken piece on top and cover with another T. of sauce. Fold pastry edges over and seal down sides first, ends last. Place seam side down in low 2 quart buttered baking dish. Brush with butter or cream.

Bake at 400° for 25 minutes. Heat remaining sauce; thin with a 1/4 c. water or milk. Chopped parsley can be added either to sauce or used whole as garnish. Serves 6.

CHICKEN AND RICE CASSEROLE

Jane Brady

1 can cream of mushroom soup
1 can cream of chicken soup
1 1/4 c. chicken broth (College Inn)
1 pkg. peas (frozen; cooked)
1 1/4 c. Minute rice
2 c. chicken (cooked)
1/2 pkg. onion soup mix
1 can French fried onion rings

Cook chicken, rice and peas ahead. Then put all the ingredients together in a large casserole dish. Top with can of French fried onion rings.

Bake 45 minutes at 350°.

CHICKEN SALAD I — Roberta Grecco

2 whole chicken breasts
Butter
1 c. chicken stock
3 strips bacon
1/2 c. mayonnaise
1 T. horseradish
1/2 t. capers
Lemon juice
Water chestnuts
Salt and pepper (to taste)

Saute' chicken in butter until golden - add 1 c. chicken stock and poach 20 minutes. Fry bacon - set aside. Mix mayonnaise, horseradish, capers and lemon juice. Toss all with sliced water chestnuts, salt, pepper and crumbled bacon. Chill. Serves 4.

CHICKEN SALAD II — Mary Lou Fischer

4 lge. chicken breasts (whole)
1 c. celery (chopped)
1 c. fruit (apple, pineapple, mandarin oranges or melon; chopped)
1 c. mayonnaise
2 T. vinegar
1 T. sugar
1/2 c. almonds (toasted) or macadamia nuts

Poach chicken breasts and pull meat off bones in large chunks. Add celery and choice of fruit or nuts. Mix mayonnaise, vinegar and sugar together and toss with chicken mixture; chill. Serves 6 to 8.

CHICKEN TETRAZZINI I (Created by a Delmonico chef)

Evelyn Macaulay - Agnes McClung

3/4 stick butter
3/4 lb. mushrooms (sliced)
1 1/2 t. salt
3 T. flour
2 1/2 c. chicken broth
1 1/2 c. heavy cream
Pinch nutmeg (generous)
1/2 t. white pepper
3 T. dry sherry
3/4 lb. spaghetti (freshly cooked)
4 c. breast of chicken (cooked; cut julienne)
3/4 c. Parmesan cheese (grated)

Melt half the butter in a skillet. Add sliced mushrooms with the salt and saute' 4 or 5 minutes. Melt remaining butter in separate saucepan. Blend in the flour. Slowly stir in chicken broth. Gradually add the cream; stir steadily. Adjust heat to boiling point. Reduce heat and simmer for 10 minutes. Add pepper, nutmeg and sherry. Add 1/2 the sauce to the spaghetti. Add the mushrooms and mix well.

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CHICKEN TETRAZZINI I (Continued).

Butter a large casserole and arrange layer of spaghetti in the bottom. Add layer of chicken and alternate layers of spaghetti until casserole is filled. A chicken layer should be on the top. Pour rest of sauce over all. Sprinkle with cheese.

Place in 350° oven and bake, uncovered, until top is brown and a gratin has formed - about 20 minutes. Serves 8.

CHICKEN TETRAZZINI II

Gladys Bornmann

8 oz. spaghetti (thin)
2 c. chicken (cooked; small pieces)
1 c. chicken stock or can chicken broth
1/4 c. sherry
1/2 c. crumbs (buttered)
1/2 c. Parmesan cheese
Parsley (chopped)
1 can cream of mushroom soup

Cook spaghetti as directed. Spread in buttered 9x13 inch pan. Spread chicken on top of spaghetti. Mix together the stock, mushroom soup and sherry and pour over chicken and spaghetti. Combine the crumbs and cheese and sprinkle on top. A little finely chopped parsley may be sprinkled over this. Cover with foil. Bake at 350° for approximately 30 minutes. Remove foil for the last 10 minutes. Serves 8 to 10.

CHICKEN IN WINE

Edith Tonnessen

3 chicken breasts (boned, skinned and halved)
1 can cream of chicken soup
1/2 c. celery (diced)
Butter or margarine
3 oz. can mushrooms (or use fresh)
1/2 c. dry vermouth

Saute' chicken breasts in butter or margarine. Put in a casserole. To drippings in pan, add soup, vermouth, celery and mushrooms and bring to a boil, stirring. Pour over chicken.

Bake covered 35 minutes and uncovered 15 minutes in a 350° oven. Serve with wild rice. Serves 3 to 4. (If doubling, use only 1 1/2 c. soup.

The fellows who drive with one hand are usually headed for a church aisle. Some will walk down it - others will be carried.

COMPANY CASSEROLE

Edythe Dugan - Sally Thompson

4 c. chicken or turkey (cooked)
2 (4 oz.) cans mushrooms (juice drained and reserved)
1 sm. can pimiento (cut fine)
1 (12 oz.) box wide noodles
Bread crumbs
SAUCE:
1/2 c. butter
2/3 c. flour
2 1/4 t. salt
1/8 t. pepper
4 c. light cream and mushroom juice combined
2 1/2 t. Worcestershire sauce
2 dashes Tabasco
1 t. curry powder
2 T. cooking sherry
1/2 lb. English cheese (slices)

Cook noodles 7 minutes and drain. Combine sauce ingredients and cook over slow heat, stirring constantly until thickened. Cool. Combine with other ingredients in casserole. Sprinkle with bread crumbs and bake in 375° oven for 45 minutes. Serves 12.

This recipe can be made into two casseroles serving 6 each, and it freezes nicely. It may also be made with any combination of shell fish -- lobster, shrimp and scallops.

JAMBALAYA

Irene Doremus

2 T. fat
1 c. onion (finely chopped)
1 c. green pepper (finely chopped)
2 cloves garlic (finely minced)
1 c. cooked chicken (diced)
1 c. cooked ham (diced)
12 tiny cooked pork sausages (cut in pieces)
2 1/2 c. canned tomatoes (undrained)
1 c. white rice (raw)
1 1/2 c. chicken broth
1/2 t. thyme
1 T. parsley (chopped)
1/4 t. chili powder
1 1/2 t. salt
1/2 t. pepper (freshly ground)

Heat oven to 350°. Meanwhile, cook onions, green pepper and garlic in fat in large skillet. Cook slowly until tender. Add meat and cook 5 minutes. Add tomatoes with their liquid, rice, broth, thyme, parsley, chili powder, salt and pepper. Put in large casserole. Cover and bake until rice is tender - about 1 1/4 hours.

(May be made with lobster, chicken and ham). Serves 8.

It is thinking about the load that makes one tired.

ROAST GOOSE

Zelda Zeis

3 c. apple (chopped)
6 c. bread crumbs (toasted)
1 T. salt
1 T. pepper
1 (10 lbs.) goose
3/4 c. butter (melted)
1/2 c. onion (chopped)
1 T. celery seeds
3/4 c. apple cider
Salt and pepper

Cook apples in butter until transparent. Add bread crumbs, onions, and seasonings. Toss lightly. Add cider and mix well. Lightly rub goose with salt and pepper inside and out. Stuff body and neck cavity loosely with apple stuffing. Truss goose. Prick breast, legs and wings of goose to allow fat to run out.

Place breast side up on rack in shallow roasting pan. Roast uncovered at 325° for 4 to 5 hours or until internal temperature of 180° to 185° is reached. Do not baste. Spoon off drippings every half hour. Goose is done when drumstick and thighs move easily or when juices run clear instead of pink if thigh is pricked with fork. Serves 10 to 12.

TAMALE PIE

Louise Thawley

12 tomatoes (cut up) or
3 - 1 lb. cans
1 chicken (boiled, boned and cut up)
1 lb. can corn (niblet type)
1 (13 oz.) pkg. raisins
1 sm. bottle stuffed olives
1 pkg. peas (frozen)
1 T. chili powder
3/4 c. chicken stock
3 slices bacon (cooked, with grease)
Salt and pepper
Tabasco
N.Y. State sharp cheese

Mix chili powder with chicken stock and combine all ingredients in a casserole. Cook 1 hour in a moderate oven. Remove and grate N.Y. State sharp cheese over top. Return to oven for 10 minutes.

TURKEY CORDON BLEU

Sally Thompson

1 lb. fresh turkey breast (sliced in scallops)
Boiled ham or prosciutto (thin slices)
Swiss cheese (thin slices)
3/4 c. fine dry bread crumbs (seasoned)
1 egg
3 T. water
1/4 c. salad oil
1 T. flour
1 c. bouillon
3/4 c. flour

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TURKEY CORDON BLEU (Continued).

Lay turkey scallops on board or piece of waxed paper and top each with slice of ham and slightly smaller piece of Swiss cheese. Roll up and secure with picks. In shallow dish, stir bread crumbs with flour. In second shallow dish, beat egg well with 3 T. water. Dip rolls in crumb mixture, then in egg mixture and once again in crumbs.

In large, heavy skillet, heat salad oil, add rolls and brown slowly on all sides. Transfer to baking dish and stir the 1 T. flour into the pan drippings. Gradually blend in the bouillon. When the sauce thickens and comes to a boil, spoon over browned turkey rolls and bake in moderate oven at 350° for 15 minutes. Remove picks and serve at once. Garnish with parsley. Serves 4 to 5.

TURKEY DEL MONOCO

Rose Scanlon

3 T. butter or margarine
3 T. flour
3/4 tsp. dry mustard
Dash cayenne pepper
2 c. milk
1/2 lb. sharp, Cheddar cheese (grated)
4 slices toast or English muffins
Turkey (sliced)
Crisp bacon, parsley or stuffed olives

Melt butter, add flour, mix in, add next 3 ingredients, and stir constantly over low heat until thickened. Add grated sharp Cheddar cheese until melted. Place toast or muffins on heat proof platter and top with sliced turkey. Spoon sauce on top.

Bake at 450° for 6 to 10 minutes. When serving, garnish with crisp bacon, chopped parsley or sliced stuffed olives. Serves 4.

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ADDITIONAL RECIPES

Salads & Dressings

SALADS - DRESSINGS

ANTIPASTO SALAD

Edythe Dugan

Kraft Italian dressing
Mushroom slices
Onion rings
Zucchini slices
Cherry tomato halves
Salami (cut into strips
Assorted greens
Mozzarella cheese (cut into strips)

Pour dressing over mushrooms, zuchini, onion, tomatoes and salami. Cover and marinate several hours. Drain, reserving marinade. Tear greens into bite size pieces into salad bowl. Add vegetables, meat, cheese and enough reserved marinade to moisten. Toss lightly. Number serves depends on amount of ingredients used.

ARTICHOKE HEART SALAD

Edythe Dugan

2 cans Pope's artichoke hearts
1 pkg. Good Season's Italian dressing
1 jar Progresso Pepper Picalilli
10 scallions (cut into rounds; white and part of green)
5 to 6 oz. fresh mushrooms (thinly sliced)

Prepare Italian dressing according to directions on package. Drain artichoke hearts and cut each into thirds. Marinate in dressing overnight. When ready to serve, add scallions, mushrooms and Picalilli and toss. Serve with romaine lettuce in bite size pieces.

Preparation overnight - serves 8 to 10.

BROCCOLI MOLD

Gretchen Collins

3 (10 oz.) pkgs. broccoli (frozen; chopped)
3 env. unflavored gelatin
1 (10 1/2 oz.) can condensed beef broth
3/4 c. mayonnaise
1/4 c. lemon juice
1 1/2 t. salt
3/4 t. Tabasco
Tomato wedges (for garnish)
4 hard cooked eggs (chopped)

Cook broccoli; drain well and cool. Soften gelatin in 3/4 c. cold water. Heat undiluted broth; add to gelatin mixture, stirring to dissolve. Set aside to cool. Then stir in broccoli and remaining ingredients.

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BROCCOLI MOLD (Continued).

Pour into 1 1/2 quart mold; refrigerate until set. Unmold on platter and garnish. Serves 10 to 12.

CHERRY - RASPBERRY RING MOLD — Gladys Bornmann

Part 1:

1 pkg. cherry Jello (3 oz.)
3/4 c. boiling water
1 can bing cherries (pitted)

Dissolve cherry Jello in boiling water. Add cherries and juice. Put into 2 quart ring mold. Jell until firm.

Part 2:

3 oz. cream cheese
1/4 pt. sour cream (4 oz.)
1 t. gelatin
1/4 c. cold water
1/4 c. boiling water

Sprinkle gelatin over cold water (1/4 c.). Add 1/4 c. boiling water. Stir to dissolve. Beat softened cream cheese, sour cream and gelatin mixture together. Pour on top of firm first layer.

Part 3:

1 pkg. raspberry Jello
1 c. boiling water
1 pkg. raspberries (frozen; small size)

Dissolve raspberry Jello in 1 c. boiling water. Add frozen raspberries partially defrosted. Pour over top of firm cheese layer. Serves 12.

CHICKEN SALAD I — Roberta Grecco

2 whole chicken breasts
Butter
1 c. chicken stock
3 strips bacon
1/2 c. mayonnaise
1 T. horseradish
1/2 t. capers
Lemon juice
Water chestnuts
Salt and pepper (to taste)

Saute' chicken in butter until golden - add 1 c. chicken stock and poach 20 minutes. Fry bacon - set aside. Mix mayonnaise, horseradish, capers and lemon juice.

Toss all with sliced water chestnuts, salt, pepper and crumbled bacon; chill. Serves 4.

The greatest rememdy for anger is delay.

CHICKEN SALAD

Mary Lou Fischer

4 lge. chicken breasts (whole)
1 c. celery (chopped)
1 c. fruit (apple, pineapple, mandarin oranges or melon; chopped)
1 c. mayonnaise
2 T. vinegar
1 T. sugar
1/2 c. almonds (toasted) or macadamia nuts

Poach chicken breasts and pull meat off bones in large chunks. Add celery and choice of fruit or nuts. Mix mayonnaise, vinegar and sugar together and toss with chicken mixture; chill. Serves 6 to 8.

CHRISTMAS SALAD

Malou Osterman

1 No. 1 can Green Giant green beans (diagonally sliced; drained)
1 (17 oz.) can Leseur peas (drained)
6 stalks celery (diagonally sliced)
1 sm. jar pimiento (drained and cut)
1/2 c. oil
1 c. wine vinegar
1 T. water
3/4 c. sugar
1 t. salt
1/4 t. cracked pepper
1 lge. Bermuda onion (chopped)

Mix liquids, add all but peas, stirring well. Add peas.

Good for buffets. Serves approximately 10. *Marinate at least 48 hours. Keeps at least 1 week.

CONFETTI RELISH MOLD

Mary Lou Fischer

1 beef bouillon cube
1 - 3 oz. lemon Jello
1 c. boiling water
2 T. Tarragon vinegar
1/2 t. salt
1/4 c. radishes (sliced)
1 c. sour cream
1/2 c. unpared cucumbers (chopped)
1/2 c. green pepper (chopped)
2 T. green onions (sliced)

Dissolve bouillon and Jello in hot water. Add vinegar and salt. Chill till partially set. Add sour cream, beat smooth. Add remaining ingredients.

Pour into 3 c. mold. Chill until firm. Serves 6.

The promise of some people to be on time carries a lot of wait.

COTTAGE CHEESE DELIGHT

Blanche Westrich

1 lge. carton cottage cheese (small curd)
1 lge. container Cool Whip (13 oz.)
2 boxes dry Jello (orange etc.)
1 lge. can crushed pineapple (drained)
1 can mandarin oranges (drained; optional)
(or other fruit may be used if desired)

Mix cottage cheese, Cool Whip and Jello. Add pineapple and oranges. Chill for 2 hours. Serves 8.

CRANBERRY MOLD I

Jinny McElroy

1 pkg. red Jello
1 c. boiling water
3/4 c. pineapple juice
1 can whole cranberries
1/3 c. nuts (chopped)
1 c. celery or apples (diced)

Stir gelatin into boiling water until dissolved, then add pineapple juice. Add cranberry sauce. Chill until slightly thickened. Stir in nuts and celery or apples. Pour into 4 c. mold. Serves 4 to 6.

CRANBERRY MOLD II

Jane Brady

1 can mandarin oranges
2/3 c. walnuts
1 - 6 oz. pkg. strawberry Jello
1/4 t. salt
1 1/2 c. boiling water
1 1/2 c. or 1 - 16 oz. can cranberry sauce

Dissolve Jello and salt in water. Stir in cranberry sauce with fork. Chill until slightly thickened. Then fold in oranges and nuts. Pour into mold and chill until ready to serve. Serves 6 to 8.

FROSTY CRANBERRY SALAD

Audrey Akerly

6 oz. cream cheese
2 T. mayonnaise
2 t. sugar
16 oz. can whole cranberries
9 oz. can crushed pineapple
1/2 c. California walnuts (chopped)
1 c. heavy cream (whipped)

Soften cream cheese. Blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Pour into 8x8 inch dish and freeze overnight. Let stand 15 minutes before serving. Serves 8 people.

CRANBERRY - PINEAPPLE MOLD

Dot Mulreany

3 pkgs. red Jello (strawberry, raspberry or cherry may be used)
2 jars cranberry - orange relish
1 lge. can crushed pineapple (drained)
6 c. liquid (use juice from pineapple)

Dissolve Jello with boiling water and add pineapple liquid to make 6 c. Add remainder of ingredients (relish and drained pineapple) and pour into oiled large ring mold. Refrigerate until firm. Serves 12.

CUCUMBER MOUSSE

Pat Engel

1 pkg. lime flavored gelatin
3/4 c. hot water
2 pkgs. cream cheese (3 oz. each)
1 c. mayonnaise
1 t. salt
2 T. lemon juice
1 t. horseradish
3/4 c. cucumber (diced)
1/4 c. onion (finely minced)
3 dashes Tabasco

Have cream cheese at room temperature. Dissolve gelatin in hot water. Add cheese, mayonnaise, horseradish and salt. Beat with rotary beater until smooth. Blend in lemon juice and Tabasco. Chill until consistency of unbeaten egg whites. Stir in cucumber and onion.

Turn into 3 c. mold or individual molds. Chill til set. Unmold on salad greens and garnish with thinly sliced cucumbers and radishes. Recipe doubles nicely. Serves 4.

CUCUMBER - YOGURT - RAISIN SALAD

Edythe Dugan

2 sm. cucumbers (peeled and sliced)
1 c. plain yogurt
3 T. raisins
1 sm. onion (finely chopped)
Pinch of dried mint leaves
Salt (to taste)
Pepper (to taste)

Mix all together and chill before serving. Serves 4.

My kitchen is the only one
That always is a mess, I think.
But I visited your house last night
And saw all the dishes in your sink!

FROZEN FRUIT COCKTAIL SALAD — Agnes McClung

1 pkg. lemon pudding mix (instant)
1 pt. frozen dessert topping (thawed)
1 c. mayonnaise or salad dressing
1 lge. can fruit cocktail (drained)
1 c. minature marshmallows
1/2 c. pecans (chopped)
2 T. lemon juice

Prepare pudding according to directions. Cool slightly. Blend in dessert topping, mayonnaise and lemon juice. Fold in remaining ingredients. Turn into a 9x9x2 inch pan and freeze until firm. Serves 8 to 10.

GARBANZO SALAD — Irene Doremus

2 lbs. chick peas (soak and cook)
2 med. tomatoes (chopped)
3 green onions (sliced)
3/4 c. fresh parsley
Salt and pepper (to taste)
4 oz. Cheddar cheese (finely cubed)
1/2 c. lemon juice
1/3 c. olive oil
1/2 t. cumin seed

Soak and cook chick peas. Mix together tomatoes, onions, parsley, cheese, lemon juice, olive oil, cumin seeds, salt and pepper. Pour over beans and let stand several hours before serving. Serves 8.

LIME COTTAGE CHEESE SALAD MOLD — Pauline Ebstyne

1 can crushed pineapple (regular size)
1/2 c. lemon juice
2 pkgs. lime Jello (combine lemon juice and enough boiling water to make 3 c.)
2 T. lemon rind (grated)
2 c. cottage cheese
1 c. celery (finely diced)
2 T. horseradish
1/2 t. salt
1 c. walnuts (chopped)

Drain pineapple; add lemon juice and boiling water; add gelatin and stir until dissolved. Fold in nuts, cottage cheese, horseradish, salt, lemon rind and celery. Put in greased 9x5x3 inch pan and chill until firm.

Unmold on platter and serve with banana nut dressing*. *See recipe under salad dressings. Serves 8 to 12.

Get the tools ready, God will find the work.

ORANGE SALAD

Dot Mulreany

1 c. hot water
2 pkgs. orange Jello
1 avocado (sliced; optional)
1 pt. orange sherbet
1 can (11 oz.) mandarin oranges

Dissolve Jello with hot water. Add juice from can of mandarin oranges to Jello. Stir in sherbet. When slightly thickened, add oranges, pour into oiled mold. Garnish with avocado slices when serving if wished. Serves 8.

EPICUREAN SHRIMP SALAD

Ann Ober

2 lbs. shrimp
1 can bean sprouts (drained)
1 can water chestnuts (drained and thinly sliced)
1 t. curry powder
Salt and pepper (to taste)
1/3 c. Miracle Whip salad dressing
1/4 c. Hellmann's mayonnaise
1 lemon (use just the juice)
2 T. onion (chopped)

Bring 6 c. water with 2 T. salt to a boil. Add fresh shrimp, heat to boiling, then simmer 3 to 4 minutes. Cool, clean, devein and cut up shrimp. Add onions, bean sprouts and water chestnuts. Combine salad dressing, mayonnaise, curry powder, lemon juice, salt and pepper. Mix well and chill for several hours. Serves 6 to 8.

SICILIAN MARINATED SALAD

Thelma Higgins

2 c. stuffed olives (sliced)
2 c. celery hearts (finely cut)
1/2 c. capers
2 or 3 sm. onions
1 or 2 hot red peppers
6 garlic cloves (peeled and thinly sliced)
3/4 c. olive oil
1/4 c. vinegar
2 t. salt
1 t. pepper
1 t. fennel seed

Combine olives, celery, capers, onions, hot peppers and garlic. Make dressing of remaining ingredients, pour over salad and let marinate, covered, in the refrigerator for 24 to 36 hours. Serve sprinkled with chopped parsley. Serves 8.

He has a right to criticize who has a heart to help.

SPINACH SALAD — Agnes McClung - Gladys Bornmann

1 sm. pkg. fresh spinach (washed with stems removed)
3 stalks celery (chopped)
3 eggs (hard cooked)
1/2 pt. sour cream
1/2 pkg. Good Seasons cheese-garlic dressing
2 T. lemon juice

Wash spinach and tear into pieces without stems. Add chopped celery and 2 sliced eggs. Mix together sour cream, dressing and lemon juice. Toss all together. Garnish with 1 sliced egg. Serves 4 to 6.

TOMATO ASPIC I — Rose Scanlon

4 c. tomato juice
3 sm. bay leaves
6 to 8 whole cloves
4 slices onion
2 T. lemon juice
2 pkgs. lemon Jello
2 c. celery (finely chopped)
Salt and pepper (to taste)

In saucepan - simmer first 4 ingredients for 15 minutes. Strain, add salt and pepper, lemon juice and measure to make 4 full cups. Add this tomato juice mixture to gelatin - stir until dissolved. Chill until partially set, add celery, turn into one mold or 8 individual molds. Chill until firm. Serves 8.

TOMATO ASPIC II — Jinny McElroy

1 box strawberry Jello
1 3/4 c. hot tomato juice
1 t. horseradish

Dissolve Jello in hot tomato juice. Add horseradish. That's it -- unless you want to add olives, celery, and boiled eggs, chopped. Pour into mold and refrigerate until it sets. Serves 4.

EASY TOMATO ASPIC III — Mary Lou Fischer

1 can (1 lb.) Del Monte stewed tomatoes
1 c. water
Shake of Tabasco
2 T. vinegar
1 pkg. lemon Jello

Boil water and dissolve Jello. Add stewed tomatoes, Tabasco and vinegar. Place in mold and refrigerate until firm.

(I usually drain juice off of the stewed tomatoes then add water to make 1 c. of liquid). Serves 6.

No man has a good enough memory to make a successful liar.

LAYERED VEGETABLE SALAD (Overnight) Mary Lou Fischer

1 qt. lettuce (shredded)
1 1/2 c. cucumber slices (cut in half)
1 c. red onion rings
Croutons (optional
Crumbled bacon (optional)
2 (10 oz.) pkgs. peas (frozen; cooked and drained)
1 c. mayonnaise
1 t. sugar

Layer lettuce, cucumber, onion and peas in 2 1/2 quart salad bowl. Combine mayonnaise and sugar; mix well. Spread over salad. Cover, refrigerate overnight. To serve, sprinkle with croutons and/or crumbled bacon, if desired. Serves 8.

Note: 1/2 t. dill weed may be added to mayonnaise mixture.

BANANA NUT DRESSING Pauline Ebstyne

1/2 c. mayonnaise
1 banana (mashed)
1/2 c. walnuts (chopped)
3 T. heavy cream
1 T. lemon juice

Blend above ingredients to gether and serve over Lime Cottage Cheese Salad Mold. Garnish with avocado slices. About 3/4 c.

CANLIS SPECIAL DRESSING Joyce Christianson

1/3 c. olive oil
1/3 c. lemon juice
3/4 t. fresh mint (chopped) or 1/4 t. dry mint
1/4 t. black pepper (finely ground)
1/4 t. oregano
1 egg

In a small bowl combine lemon juice, olive oil, mint, black pepper and oregano. Place egg in boiling water, turn off heat and let stand 1 minute in hot water. Add coddled egg to oil mixture and whisk vigorously. Drizzle over green salad. Serves 4 to 6.

WISCONSIN FRENCH DRESSING Nancy Fratt

1 c. Mazola oil
3/4 c. catsup
1/3 c. sugar
1/3 c. vinegar
1/2 t. salt
1 med. onion (chopped fine)
1 t. Worcestershire sauce

Mix all ingredients in blender or mixer. Blend; refrigerate in a covered jar.

For variety, add several drops of garlic juice. Makes about 2 1/4 c.

GRAPEFRUIT VINAIGRETTE DRESSING — Joyce Christianson

2 T. grapefruit juice
6 T. oil
1 t. Di jon mustard

Briskly whisk 1 t. Di jon with 2 T. grapefruit juice. Add oil and continue to whisk until blended. About 1/2 c.

HONEY - LIME FRUIT SALAD DRESSING — Audrey Akerly

1/3 c. limeade concentrate (frozen)
1/3 c. salad oil
1/3 c. honey

Thaw limeade concentrate and mix together with the honey and salad oil. This dressing is especially good over such fresh fruits as apples, green grapes, oranges and blueberries. Makes about 1 c.

HONEY - SESAME SEED DRESSING — Edith Tonnessen

2/3 c. sugar
1 t. dry mustard
1 t. paprika
1/4 t. salt
1 t. celery seed
Sesame seeds (toasted)
1/3 c. honey
5 T. vinegar
1 T. lemon juice
1 t. onion (grated)
1 c. salad oil

Mix sugar, dry mustard, paprika, salt and celery seed. Add honey, vinegar, lemon juice and grated onion. Slowly pour in 1 c. salad oil and whisk or blenderize mixture. Before serving add sesame seeds which you have toasted. Makes a little more than 1 c.

MY OWN RUSSIAN DRESSING — Nancy Wallace

1 c. mayonnaise
1/4 c. catsup or chili sauce
1/4 c. Ann Page Chef Style bottled salad dressing
1/4 t. thyme
1/8 t. sage
1/8 t. rosemary
1/8 t. basil

Mix all together, stirring well. If thicker consistency desired, add more mayonnaise - thinner, add more catsup or bottled dressing.

SPINACH SALAD DRESSING I — Chris Froden

2/3 c. Wesson oil
2/3 c. olive oil
1/3 c. wine vinegar
3 T. prepared mustard
1 med. onion (quartered)
1 t. celery seed
1/3 c. sugar

Blend in blender and chill. Makes about 2 c.

SPINACH SALAD DRESSING II

Mary Lou Fischer

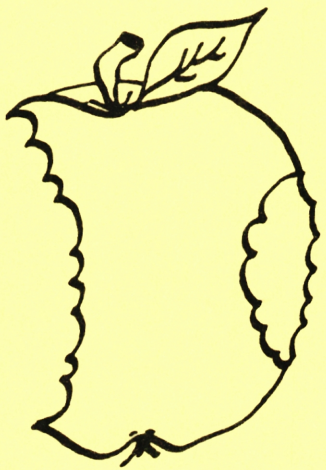
1 clove garlic
1 t. sugar
Rind and juice of 1 lemon (grated)
1/2 t. salt
1/4 t. paprika
1/4 t. pepper
4 T. sour cream
1/2 c. olive oil

Combine above ingredients in blender and blend at low speed for 15 seconds. Serves 6 to 8.

* * * * *

ADDITIONAL RECIPES

Soups & Vegetables



SOUPS - VEGETABLES

BLT SOUP

Pauline Hydock

16 slices bacon (diced)
1/2 c. onion (chopped)
1/2 c. celery (chopped)
2 lge. tomatoes (chopped)
2 cans (10 1/2 oz.) tomato soup
2 c. water
2 c. Romain lettuce (shredded)
Garlic salt, salt and pepper (to taste)

Saute' bacon, drain fat, saute' onions and celery, add remaining ingredients and heat until boiling. Add lettuce and simmer a few minutes. Serves 6.

POOR PAUL'S BORSCHT (Low calorie)

Irene Doremus

1 can beets (drained)
1 (10 1/2 oz.) can bouillon
2 c. buttermilk
3 T. brown sugar
3 T. lemon juice
1/2 t. salt
1/8 t. pepper
1 T. onion (chopped; more is you prefer)

Blend in blender. Refrigerate overnight. Serve with a dollop of sour cream decorated with chopped chives. Makes 1 quart.

CHICKEN SOUP

Mabel Hudson

1 c. celery (chopped)
1/4 c. onion (chopped)
3 T. butter
1/4 c. flour
1 c. chicken or turkey (chopped)
2 c. chicken or turkey broth
2 c. milk
1 c. carrot (grated)
Salt and pepper (to taste)

Saute' onion and celery in butter. Add flour and cook about 1 minute. Add broth, milk, carrot and chicken and seasonings. Stir and simmer for 10 minutes. Serves 4.

COLD CARROT SOUP

Mary Lou Fischer

Dash oregano
2 T. hot water
2 carrots
2 cans (10 1/2 oz.) tomato soup
1/2 c. sour cream
1/2 c. water
Dash of garlic powder
Salt and pepper (to taste)

Continued Next Page.

COLD CARROT SOUP (Continued).

Put oregano in blender with 2 T. hot water. Add carrots, tomato soup, sour cream, water, garlic powder and salt and pepper. Blend and chill for several hours. Serves 6.

CORN CHOWDER — Jinny McElroy

1 1/2 c. potatoes (diced)
1/2 c. boiling water
1 t. salt
6 slices bacon (chopped)
1/2 c. onion (chopped)
1/4 c. green pepper (diced)
4 c. milk
1 (1 lb.) can cream corn (2 c.)
1 can (10 1/2 oz.) cream of mushroom soup
1 1/2 to 2 t. salt
1/2 t. curry powder
Dash of pepper

Heat 1/2 c. water, add potatoes, salt, and cook about 15 minutes. Do not drain! In a skillet - cook bacon until crisp, remove and cook green peppers in drippings til tender, not brown. Reserve bacon, add remaining ingredients to skillet and heat thoroughly. Stir often to prevent scorching. Serve chowder with crumbled bacon for garnish. Serves 8 to 10.

CRAB SOUP — Louise Thawley

2 cans (10 1/2 oz.) tomato soup
1 can (10 1/2 oz.) cream of pea soup
1 can (10 1/2 oz.) consomme'
1 c. cream
1 T. sugar
1/2 t. curry powder
1 can crab meat (shrimp or lobster may be substituted)
3/4 c. sherry

Heat all ingredients together -- A good 'quickie'. Serves 8 to 10.

FRUIT SOUP — Nancy Fratt

3/4 c. dried apricots
3/4 c. dried prunes
6 c. cold water
2 lemon slices (1/4 in. thick)
3 T. tapioca (quick-cooking)
1 cinnamon stick
1 c. sugar
2 T. raisins
1 T. dried currants
1 tart cooking apple (peeled, cored and cut in 1/2 in. slices)

Soak apricots and prunes in water for 30 minutes. Place in 3 quart stainless steel or enamel saucepan. Add cinnamon stick, lemon, tapioca and sugar and bring to a boil. Reduce heat, cover

Continued Next Page.

FRUIT SOUP (Continued).

pan and simmer for 10 minutes. Stir occasionally with a wooden spoon to prevent sticking. Stir in remaining ingredients and simmer 5 minutes more.

Pour into a serving bowl and cool to room temperature. Remove cinnamon stick, cover with plastic wrap and chill. Serve in fruit dishes or soup bowls as a light year - round dessert. Serves 6 to 8.

LOW CALORIE GAZPACHO — Nancy Fratt

2 cucumbers (peeled and chopped)
2 T. onion (minced)
1/2 t. oregano
3 c. tomato juice
1 clove garlic (quartered)
1 t. salt
2 T. wine vinegar
Lemon wedges and/or raw vegetables (chopped) and/or croutons

Combine all ingredients in a blender and puree. Refrigerate and serve ice cold with lemon and/or chopped green pepper, onion or croutons. Serves 6 to 8.

MARIA'S SOUP — Pat Engel

3 lgs. potatoes (cut into small cubes)
2 leeks, white plus 3 in. green (chopped)
1 med. onion (chopped fine)
3 1/2 oz. butter
4 tomatoes (peeled)
1 qt. beef broth
Salt and pepper (to taste)
Dish of fresh Parmesan (grated)

Chop leeks and onions very fine, saute' in half the butter until golden. Cut potatoes into small cubes and add to pot. Add tomatoes, mash with fork. Cook over low heat for about 5 minutes. Add broth - continue cooking at low heat for 1 1/2 hours.

Put into blender a bit at a time to obtain a puree. Return to pot over low heat. Adjust seasoning and add butter. When butter melts pour into warm tureen. Serve with Parmesan cheese. Serves 6.

Many an optimist got rich by buying out a pessimist.

MEATBALL SOUP — Nancy Wallace

1 1/2 lb. ground beef
1 egg (slightly beaten)
1/2 c. soft bread crumbs (1 slice)
1/4 t. salt
1 T. parsley
2 T. butter
1/2 t. each dried oregano leaves and dried basil leaves
2 c. water
1 can beef broth (undiluted)
1 can (1 lb. 12 oz.) tomatoes
1 env. dry onion soup mix
2 c. carrots (4 or 5; sliced)
1/4 c. celery tops (chopped)
1/4 t. pepper
1 bay leaf

Mix together first 5 ingredients. Shape into 24 balls. Saute' in butter in 4 1/2 quart kettle until browned on all sides. Remove and set aside. Pour off fat. In same kettle combine the remaining ingredients. Bring to boil, reduce heat and simmer, covered, 30 minutes. Stir occasionally. Add meatballs, and simmer 20 minutes longer.

MEATBALLS AND SAUERKRAUT SOUP — Margaret Sailer

1 1/2 lb. ground chuck
1 egg (slightly beaten plus 3 T. water)
1 slice soft bread crumbs
1/2 t. salt
2 T. parsley (chopped)
2 T. margarine
1 can (10 1/2 oz.) beef broth (condensed)
2 c. water
2 T. parsley (chopped)
1 can sauerkraut (14 oz.; undrained)
1 can tomatoes (1 lb. 12 oz.)
1 env. dry onion soup mix
1 c. carrots (sliced)
1/2 c. celery tops (chopped)
1 t. salt
1/8 t. pepper
1 bay leaf
1 T. sugar

Combine chuck, egg, water, bread crumbs, salt and parsley. Using 1 rounded tablespoon, make meatballs.

In 4 1/2 quart kettle saute' meatballs in margarine. Set aside. In same kettle, combine 2 c. water, beef broth, sauerkraut, tomatoes, onion soup mix, carrots, celery, salt, pepper, bay leaf and sugar. Simmer, covered for 20 minutes. Add meatballs, simmer 30 minutes longer.

Garnish with parsley.

Sooner or later the man with pull, bows to the man with push.

MINESTRONE

Nancy Wallace

1 lb. shin beef with bone
3 1/2 qts. cold water
3 T. salt
1 c. dried white kidney beans
1 T. olive oil
2 cloves garlic (peeled)
1/2 c. onion (minced)
1/2 c. parsley (minced)
Parmesan cheese (grated)
1/8 t. pepper
1 c. fresh string beans (cut)
3/4 c. celery (diced)
2/3 c. peas (shelled)
2 c. cabbage (finely shredded)
1 c. pared carrots (diced)
1 c. canned tomatoes
1/2 c. spaghetti (broken up fine)

Place shin of beef in large kettle. Add water, 2 T. of the salt and the beans. Cover and bring to a boil. Skim and simmer, covered for 4 hours.

Heat oil in a skillet, and brown the garlic cloves in it. Remove the garlic. Saute' the onion and parsley in the oil until the onion is tender, but not brown. Remove bone and meat from meat stock. Then add remaining salt, onion, parsley, pepper and all remaining ingredients, except spaghetti and cheese. Cover and simmer for 30 minutes. Add the spaghetti and cook 10 minutes longer. Serve, passing the cheese to be sprinkled on top. Serves 10.

ONION SOUP

Edythe Dugan

2 1/2 to 3 c. onions (thinly sliced)
4 T. butter
1 T. flour
6 c. soup stock
1 t. Worcestershire sauce
Salt
Pepper or paprika
French bread (sliced and toasted or split toasted rolls)
Parmesan or other cheese (grated)

Saute' onions until light brown in butter. Stir in flour, soup stock and Worcestershire sauce. Simmer covered for 1 to 3 hours (the longer the better the flavor). Season with salt and pepper or paprika.

Pour into oven proof bowls. Arrange on top of soup, toasted French bread or rolls, sprinkle with cheese. Place under broiler and broil until cheese is melted and brown. Serve at once. About 6 c.

We exaggerate misfortune and happiness alike.
We are never so wretched or so happy as we say we are.

JIMMY CARTER'S FAVORITE ONION SOUP STRASBOURG — Edythe Dugan

3 T. oil
2 c. onions (sliced)
1 (6 oz.) can tomato paste
2 c. beef consomme' or bouillon
1 soup can water
2 T. dry sherry
1 T. beef bouillon granules or 1 beef bouillon cube (crumbled)
Salt (to taste)
4 slices of hard rolls
Butter
1/4 to 1/2 c. Parmesan (grated) or Gruyere cheese

Saute' onions in hot oil until tender. Stir in tomato paste, consomme' and water. Bring to boil; reduce heat and simmer, uncovered, for 20 minutes. Stir in sherry, bouillon granules and heat until granules dissolve. Taste for seasoning, adding salt if necessary.

Meanwhile, butter slices of rolls on both sides. Toast one side until golden. Toast second side until golden and top with grated cheese--1 or 2 T. per slice, as desired. Broil until cheese melts. Serve soup with cheese toast floating on top of soup. Serves 4.

CREAM OF PEANUT SOUP KING'S ARMS TAVERN — Nancy Wallace

1 med. onion (chopped)
2 ribs of celery (chopped)
1/4 c. butter
1 T. flour
Peanuts (chopped)
2 qts. chicken stock or canned chicken broth
1 c. smooth peanut butter
2 c. light cream

Saute' onion and celery in butter until soft, but not brown. Stir in flour until well blended. Add chicken stock, stirring constantly, and bring to a boil. Remove from heat and rub through a sieve. Add peanut butter and cream, stirring to blend thoroughly. Return to low heat, but do not boil, and serve, garnished with peanuts. 10 to 12 servings.

This soup is also good served ice cold.

OLD FASHIONED POTATO SOUP — Jane Brady

6 to 8 white potatoes (peeled and sliced)
3 med. onions (sliced)
1 1/2 t. salt
6 c. milk (scalded)
2 T. parsley (chopped)
Black pepper

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OLD FASHIONED POTATO SOUP (Continued).

Put the potatoes and onions in a kettle with the salt and cover with cold water (about 4 c.). Bring to the boiling point. Cover and cook gently for 20 minutes. Transfer to a blender and puree the vegetables or simply mash them to a pulp in the water. Add the milk and plenty of pepper. Garnish liberally with chopped parsley. (A great lunch-box soup). Makes about 8 c.

SHRIMP BISQUE — Edythe Dugan

1 qt. chicken broth
1 med. onion (diced)
1 stalk celery (chopped)
1 bay leaf
3/4 lb. shrimp (washed but not shelled)
1/8 lb. butter
1 T. flour
3 oz. dry sherry
1 c. half-and-half cream
1 egg yolk (lightly beaten)

Combine first 4 ingredients in saucepan, bring to boil and simmer 20 minutes. Add shrimp and boil for 15 minutes. Strain broth and keep simmering. Shell, clean and chop shrimp.

Mix flour and butter. Stir over low flame for 10 minutes. Do not let it brown. Add broth and simmer 20 minutes. Place chopped shrimp in pan with dry sherry and simmer until wine evaporates. Add to bisque, bring to boil and remove from heat. Before serving, add half-and-half and beaten egg yolk. Season to taste. Serves 4.

CREAM OF TOMATO SOUP — Nancy Wallace

2 T. butter
3 T. flour
2 t. salt
1/8 t. pepper
2 c. milk
2 1/2 c. fresh tomatoes (canned or stewed)
1/4 t. celery seed
1/2 t. granulated sugar
1 bay leaf
1 whole clove
1/8 t. baking soda
1 T. onion (minced)

Melt the butter in a double boiler, then add the flour, 1 1/2 t. salt and the pepper; blend. Add the milk; stir until thickened. Meanwhile, cook together the tomatoes, onion, celery seed, the remaining 1/2 t. salt, sugar, bay leaf and clove for 5 minutes. Sieve, and add the soda, then add to the milk mixture gradually, while stirring constantly. Heat 1 minute stirring constantly. Serves 4 to 6.

To make 2 1/2 c. stewed fresh tomatoes, simmer about 3 1/2 c. cut up tomatoes for 10 minutes.

TOMATO - NUT SOUP (Good either hot or cold) Edythe Dugan

1 stalk celery
3 c. water
Salt (to taste)
2 T. sour cream
1 can (10 1/2 oz.) condensed tomato soup
3 heaping T. creamy peanut butter

Cut celery very fine and cook in salted boiling water until soft. Turn off heat and stir in tomato soup and peanut butter. When cool, add the sour cream. Blend until smooth in blender. Serve hot or cold. Serves 4.

VEGETABLE SOUP Edythe Dugan

3 T. butter
1/3 c. each celery, carrots, turnips and parsnips (diced)
1/2 c. potatoes (peeled and diced)
1/3 c. onions (sliced)
3 1/2 c. water
2 T. butter
1/2 T. flour
1 (1 lb.) can tomatoes (stewed preferred)
1 bouillon cube
1/2 t. sugar
3/4 t. salt
1/4 t. paprika
3 T. parsley (chopped)

Melt butter. Add and cook slowly for 10 minutes next 4 vegetables, browning a little adds to flavor. Add potatoes and cook 2 minutes more. Add onions and water and cover and simmer 1 hour.

Melt butter, add flour and tomatoes, cooking until smooth. Add to soup and simmer, covered, 1 hour longer. Add bouillon cube and remaining ingredients. About 5 to 6 c.

BOURBON BAKED BEANS Pauline Ebstyne

3 lge. cans Boston baked beans
3/4 t. dry mustard
1/2 c. chili sauce
1 T. molasses
1/3 c. bourbon
1/3 c. strong coffee
12 slices canned pineapple
Brown sugar

Place everything except pineapple and brown sugar in a baking dish. Cover and let stand at room temperature for 3 hours.

Preheat oven 375° and bake covered for 30 minutes. Arrange pineapple slices on beans and brush with brown sugar. Bake another 40 minutes. Serves 12.

No one preaches better than the ant and he says nothing.

SATURDAY NIGHT BAKED BEANS

Nancy Fratt

1 1/2 c. onions (chopped)
1/2 c. green pepper (chopped)
1/4 c. butter
1 lb. B&M baked beans
1/2 c. chili sauce
1 T. brown sugar
1 T. Worcestershire sauce
1 T. prepared mustard

Saute' onions and peppers in butter. Combine with remaining ingredients and pour into a baking dish.* Very good poured over browned pork chops and baked for 1 hour. *Bake 45 minutes at 350°.

BROCCOLI CASSEROLE

Jinny McElroy

1 lge. onion (chopped)
4 T. butter (melted)
3 pkgs. (10 oz.) broccoli (chopped)
2 cans (10 1/2 oz.) cream of mushroom soup
1 t. Ac'cent
1 can (4 oz.) mushrooms (sliced)
1/2 c. almonds (sliced)
1/2 c. bread crumbs
1 1/2 rolls garlic cheese

Saute' onion in butter in saucepan. Add broccoli and cook until tender. Add soup, cheese, Ac'cent, mushrooms and 1/3 of almonds. Put in greased casserole. Sprinkle bread crumbs and remaining almonds on top.

Bake in 300° oven for 20 minutes. Serves 8.

BROCCOLI MOLD

Gretchen Collins

3 (10 oz.) pkgs. frozen broccoli (chopped)
3 env. unflavored gelatin
1 (10 1/2 oz.) can condensed beef broth
4 hard cooked eggs (chopped)
1/4 c. lemon juice
1 1/2 t. salt
3/4 t. Tabasco
Tomato wedges (for garnish)
3/4 c. mayonnaise

Cook broccoli; drain well and cool. Soften gelatin in 3/4 c. cold water. Heat undiluted broth; add to gelatin mixture, stirring to dissolve. Set aside to cool. Then stir in broccoli and remaining ingredients. Pour into 1 1/2 quart mold; refrigerate until set. Unmold on platter and garnish. Serves 10 to 12.

The fellow who jumps to conclusions isn't always certain of a happy landing.

INTERNATIONAL STUFFED CABBAGE

Pauline Ebstyne

8 to 10 lge. cabbage leaves
1 c. rice (cooked)
3/4 lb. lean ground beef
1 sm. onion (minced)
1 T. parsley (minced)
3/4 t. salt
2 t. instant coffee
1/3 t. savory
3 T. salad oil
1 c. tomato juice
2 T. butter
1/3 c. sour cream

To remove outer leaves from cabbage, drop into rapidly boiling water. Simmer about 3 minutes. Remove the 8 to 10 leaves needed.

Combine rice, beef, onion, parsley, salt, instant coffee and savory. Simmer in vegetable oil until beef looses it's color. Place a large spoonful of mixture into cabbage leaf. Fold in, roll up. Place in greased baking dish. Finish mixture. Pour tomato juice into dish, dot with the butter; cover.

Bake 1 hour at 325° for 1 hour. Put the cabbage rolls on a platter and pour the sour cream into the juice in pan. Stir and pour over the cabbages. Serves 4 to 5.

CARROT CASSEROLE

Ann Ober

12 carrots
1/2 c. butter
2 T. dried onion
1/4 c. flour
1 t. salt
1/2 t. dry mustard
1/8 t. pepper
1/4 t. celery salt
2 c. milk
1/2 lb. sharp cheese slices
Bread crumbs

Slice and cook carrots; drain. Make sauce of remaining ingredients except cheese and crumbs.

In a 1 quart casserole layer carrots and cheese slices, ending with carrot layer. Pour sauce over top and sprinkle bread crumbs over all. Bake at 350° for 25 minutes. Serves 6 to 8.

ALMOND BAKED CELERY

Edythe Dugan

1 bunch celery (thinly sliced)
1/2 c. blanched almonds (lightly toasted)
1/2 c. sharp Cheddar cheese (shredded)
1/2 t. salt
1/8 t. pepper
1/2 t. paprika
2 cans (10 1/2 oz. each) condensed cream of celery soup
1/2 c. soft bread crumbs (buttered)

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ALMOND BAKED CELERY (Continued).

Put celery in 8 inch buttered baking pan. Cover with nuts then cheese. Mix remaining ingredients except crumbs and pour over mixture in pan. Sprinkle with crumbs and bake in preheated 375° oven about 45 minutes. Serves 4 to 6.

CREAMED CELERY

Vada Stanton

1 lge. bunch celery
2 chicken flavored bouillon cubes
3 c. boiling water
1 tsp. salt
1 sm. can water chestnuts (thinly sliced)
2 c. thick white sauce
1/2 c. Parmesan cheese

Wash celery thoroughly, cut off tops and save for use in soup or other dishes. Using an apple peeler, remove the strings from the heavy outside stalks. Slice celery on the diagonal into 1/2 inch pieces. Cover celery with boiling water, add the bouillon cubes, and parboil for 2 to 3 minutes.

Drain celery, pour into a well buttered casserole. Add the thinly sliced water chestnuts, 1 t. of salt, and 2 c. of your favorite thick white sauce.

During baking the vegetables juices will thin the white sauce to a suitable consistency. Bake 30 minutes at 350° or until the contents are bubbling. Sprinkle Parmesan cheese over the top and lightly brown under the broiler. Serves 4 to 6.

COPPER PENNIES

Irene Doremus

2 lbs. carrots (sliced in rounds)
1 bell pepper (sliced in strips)
1 med. onion (sliced in rings)
1 T. Worcestershire sauce
1 t. dry mustard
1 c. sugar
1/2 c. vinegar
3/4 c. oil
1 can tomato soup

Cook carrot rounds in salted water for 10 minutes. Cover carrots, pepper and onion with tomato soup, Worcestershire sauce and mustard. Heat to boiling, sugar, vinegar and oil and pour over other mixture. Let marinate for 24 hours. May be kept 3 weeks.

May also be served hot as a sweet and sour vegetable. (Editor's note).

Old age needs so little, but needs that little so much.

CORN CUSTARD PUDDING

Mary Lou Fischer

3 eggs (beaten)
1/2 c. cream
1/2 c. milk
2 T. flour
2 T. brown sugar
1 t. salt
1 (No. 303) can cream style corn
2 T. butter (melted)
Watercress or parsley (for garnish)

Combine all ingredients, except watercress or parsley. Pour into buttered 1 quart baking dish. Bake at 350° for 1 hour or until pudding is set and knife inserted in center comes out clean. Garnish top with watercress or parsley. Serve hot. Serves 8.

EGGPLANT - ZUCCHINI CASSEROLE

Audrey Akerly

1 med. eggplant
6 zucchini
2 slices bacon (diced)
1 onion (chopped)
1 clove garlic (chopped)
1/2 t. salt
1/8 t. pepper
1/2 c. sherry
1/3 c. bread crumbs
1/2 c. Parmesan cheese (grated)
1/4 t. paprika

Cube unpared eggplant; cut zucchini in small pieces. Cook in boiling salted water about 10 minutes, or until tender; drain. Fry bacon until lightly browned. Add onion and garlic; saute' over low heat. Add bacon, garlic and onion to cooked vegetables.

Turn into buttered 3 quart casserole. Add all remaining ingredients. Bake at 325° for 30 to 40 minutes. 10 to 12 servings.

BAKED LIMA BEANS

Jane Brady

1 pkg. dried lima beans
1 scant T. dry mustard
2 T. salt
2 T. white corn syrup
Bacon

Soak limas overnight or for 2 hours first. Wash and boil until just tender. Put in a casserole dish and add remaining ingredients. Cover with uncooked bacon pieces and fill almost to top with water. Bake in 350° oven for 1 1/2 to 2 hours. (Do not cover). Serves 4 to 6.

Praising yourself to the sky will not get you there.

ONION ZUCCHINI TARTE

Edythe Dugan

1 lb. sweet Spanish onions (chopped)
1 1/2 lbs. zucchini (grated)
1/4 c. butter
1/2 c. cracker crumbs
2 eggs (beaten)
1/4 c. Parmesan cheese (grated)
1 t. salt
1/4 t. pepper
Sweet Spanish onion rings (for garnish)

Saute' onion and zucchini in butter. Cool slightly. Add cracker crumbs, eggs, 3 T. grated Parmesan cheese, salt and pepper.

Turn into buttered 9 inch pie plate. Sprinkle with remaining cheese. Bake in 350° oven for 40 to 45 minutes or until set. Garnish with onion rings. Cut into wedges. Serves 6.

POTATO CASSEROLE

Pauline Hydock

6 lge. baking potatoes
3/4 c. butter (melted)
1/2 t. salt
Pepper
1/2 c. heavy cream
3/4 c. Swiss cheese (coarsely shredded)

Bake potatoes. Cut slice off top of each potato and scoop out pulp. Do not mash. Break up pulp coarsely into 9 inch baking dish. Add butter, salt and pepper. Pour cream over and let stand 30 minutes. Sprinkle with cheese and bake in preheated 375° oven for 20 minutes or until cheese melts and forms a golden crust. Serves 6.

CHEESY MASHED POTATOES

Mary Gilroy

1 1/4 c. water
2 T. butter
1/2 c. milk
1 1/3 c. packaged instant mashed potatoes
1/2 t. salt
1/2 c. dairy sour cream (at room temperature)
1/2 c. Cheddar cheese (shredded)

In a saucepan heat water and butter; add milk. Add potatoes and salt; whip with a fork. Add sour cream and blend thoroughly. Spoon into center of Meat Loaf Ring (recipe under meats); sprinkle with Cheddar cheese. Return to oven 3 to 5 minutes or until cheese is melted.

The quickest way to acquire self-confidence is to do exactly what you are afraid to do.

CREAMY POTATO BAKE

Jane Brady

Instant potatoes
4 oz. carton cream cheese (whipped)
1 egg (beaten)
1 T. parsley (finely snipped)
1 T. butter
Paprika
2 T. green onion (chopped)

Prepare instant mashed potatoes enough for 6 servings. (Omitting butter). Add whipped cream cheese; beat well. Stir in egg, onion and parsley. Blend thoroughly. Transfer to a well greased, 1 quart baking dish or souffle dish. Dot with butter. Sprinkle with paprika. Bake in hot oven (400°) for 30 minutes. Makes 6 servings.

OVEN CHIPPED POTATOES

Nancy Wallace

(Or what to do with odd sized baking potatoes)

4 Idaho potatoes (thinly sliced; do not pare)
1/4 c. butter
1 T. onion (grated)
1 t. salt
1/4 t. pepper

In a large shallow greased baking dish, arrange potato slices in layers. In a small saucepan, melt butter. Add grated onion, salt and pepper. Brush potatoes slices with butter mixture, using it all up. Bake in a 425° oven for 1 hour or until potatoes are crisp and brown. Serves 4 to 6.

POTATO SOUFFLE

Mary Gilroy

1 c. milk
1/4 c. (1/2 stick) margarine
3 c. mashed potatoes
1 t. salt
1 t. dry mustard
2 egg yolks
2 egg whites
1/2 c. American cheese (grated)

Heat milk and margarine together in a saucepan. Stir in mashed potatoes; beat until light and fluffy. Beat in American cheese, salt and dry mustard. Beat egg yolks until thick and light. Fold into potato mixture. Beat egg whites until stiff. Fold into potato mixture. Turn mixture into a greased 1 1/2 quart casserole. Bake in moderate oven (350°) about 45 to 50 minutes. Serve immediately. Serves 6 to 8.

The best way to serve leftovers is to someone else.

POTATO SURPRISE

Margaret Sailer

Instant mashed potatoes (enough for 8 servings)
2 eggs
1 lb. Mozzarella cheese (chopped)
1 med. onion (chopped)
1 t. parsley (chopped)
1 T. bread crumbs

Prepare instant mashed potatoes as directed on package. Mix with the eggs, cheese, onion and parsley. Place in casserole and top with bread crumbs. Bake 20 minutes at 375°. Serves 8.

BAKED RICE

Betty Retzlaff

1 c. long-grain rice (raw)
1 stick (1/4 lb.) butter
1 can beef bouillon
1 can (10 1/2 oz.) beef consomme'

Combine all ingredients in loaf pan and bake, uncovered, 1 hour at 375°. Serves 6 to 8.

RICE PILAF

Joyce Christianson

1 med. onion (chopped)
2 c. rice (uncooked; not instant)
1/4 c. butter
4 c. chicken or beef broth or 4 bouillon cubes in 4 c. water may be substituted

Use a 9x13 inch pan with a tight lid. Saute' onion in pan with butter until soft. Add raw rice and stir. Add broth or bouillon and water. Bring to a boil. Place a sheet of aluminum foil over pan, then the lid. Bake at 350° for 25 minutes. Serves 8.

RICE TORINO

Della Monti

1/3 c. butter
1 1/2 c. long-grain rice
1 c. onion (chopped)
1 clove garlic (mashed)
1/2 lb. mushrooms (sliced)
1 c. peas (cooked; optional)
1 c. dry Vermouth or white wine
3 1/2 c. hot chicken broth
1 t. salt
1/4 t. pepper
1/2 c. Parmesan cheese (grated)

Lightly brown rice in 3 T. butter. Add onions and garlic. Cook 2 minutes. Brown mushrooms in remaining butter; add to rice. Then add dry Vermouth, broth, salt and pepper. Cover and simmer 20 minutes until liquid is absorbed. Add peas. Serve topped with Parmesan cheese. Serves 6 to 8.

Good served with chicken or veal cutlet.

WILD RICE AND ALMOND CASSEROLE

Jinny McElroy

1/2 c. butter
1 clove garlic (minced)
2 T. green pepper (chopped)
1/2 lb. mushrooms (sliced)
1 c. wild rice
2 T. chives or onions (chopped)
1/2 c. slivered almonds (blanched)
3 c. chicken broth

Melt butter in skillet and add all ingredients except broth. Cook, stirring occasionally, until rice begins to turn yellow (about 5 minutes). Add broth. Season with salt and pepper. Pour into buttered casserole. Cover and bake at 325° for 1 hour. Serves 10.

SPINACH CASSEROLE I

Margaret Sailer

2 lbs. fresh or 2 (10 oz.) pkgs. frozen spinach (chopped)
4 oz. cream cheese
Salt and pepper
1 c. bread crumbs
3/4 t. sage
1/4 lb. butter

Wash, cook and chop fresh spinach or cook and drain frozen spinach. Mix spinach with cheese, 4 T. of butter and salt and pepper to taste.

Pour into a 1 1/2 quart casserole. Melt remaining butter. Toss with crumbs and sage, and sprinkle over the casserole. Bake at 350° for 20 minutes.

SPINACH CASSEROLE II

Dorothy C. Reynolds

2 pkgs. frozen spinach (chopped)
1 pt. sour cream
Parmesan cheese
1 pkg. dried onion soup mix
1 can water chestnuts (sliced)

Cook spinach 1 minute and drain. Combine with rest of ingredients. Sprinkle with Parmesan cheese. Bake 30 minutes at 350°. Serves 6.

SPINACH - CHEESE PIE

Marty Wright

1 pie crust (frozen)
1 (10 oz.) pkg. frozen spinach (chopped)
6 eggs
1 (3 oz.) cream cheese (softened)
2 T. green onion (sliced)
1 T. parsley (snipped)
1/2 t. salt
Dash of pepper
1 lge. tomato (cut into 8 wedges)
2 T. Parmesan cheese (grated)
1/4 c. (1 oz.) Cheddar cheese (shredded)

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SPINACH - CHEESE PIE (Continued).

Cook spinach, drain well. Combine eggs, cream cheese and Cheddar cheese; beat until well combined. Stir in spinach, green onion, parsley, salt and pepper. Turn into unbaked shell. Top with Parmesan. Bake at 425° for 15 minutes or until edges of filling are set. Remove from oven and let stand 10 minutes.

Top pie with tomato wedges and more Parmesan. Return to oven for 3 to 5 minutes, just until warm. Cut into 8 servings.

CREAMED SPINACH WITH ARTICHOKES — Vada Stanton

3 pkgs. (10 oz.) frozen spinach (chopped)
1 can artichoke hearts
2 c. white sauce (thick)
2 t. salt
1/2 c. cracker or bread crumbs (toasted)
3 T. butter or margarine

Cook spinach according to package directions, using 2 t. salt. Drain well in a sieve, pressing out excess water with the back of a large spoon.

Turn spinach into a well buttered casserole. Stir in the white sauce, taste and add additional salt if needed.

Drain artichoke hearts and gently squeeze to remove excess liquid. Halve artichokes and fold into the spinach/white sauce mixture. Sprinkle with crumbs, dot with butter, and bake 30 minutes at 350° or until bubbling. Serves 8.

SPINACH SALAD — Agnes McClung - Gladys Bornmann

1 sm. pkg. fresh spinach (washed with stems removed)
3 stalks celery (chopped)
3 eggs (hard cooked)
1/2 pt. sour cream
1/2 pkg. Good Seasons cheese-garlic dressing
2 T. lemon juice

Wash spinach and tear into pieces without stems. Add chopped celery and 2 sliced eggs. Mix together sour cream, dressing and lemon juice. Toss all together. Garnish with 1 sliced egg. Serves 4 to 6.

SPINACH SOUFFLE — Rose Scanlon

2 pkgs. (10 oz.) frozen spinach (cooked as directed)
1 (8 oz.) pkg. cream cheese
Stick of margarine
Nutmeg (to taste)
Small pkg. Pepperidge Farm herbed stuffing

Continued Next Page.

SPINACH SOUFFLE (Continued).

After cooking spinach, let drain, and while still hot stir in cream cheese and margarine till well mixed; add nutmeg. Place in casserole - top with stuffing and dot with butter. Bake at 350° for 30 minutes. Serves 4.

SPINACH SOUFFLE CASSEROLE — Agnes McClung

1 pkg. (10 oz.) frozen spinach (chopped)
3/4 c. mushroom soup
1 c. sharp cheese (grated)
1 t. salt
1 egg
Bread crumbs (buttered)
1 t. sugar

Cook spinach with salt and sugar until tender; drain. Beat egg well and add soup and cheese, then add drained spinach.

Put into a buttered 1 quart casserole and cover with buttered bread crumbs. Bake at 325° for 15 to 20 minutes. Serves 4 to 6.

SPINACH SUPREME I — Edythe Dugan

2 pkgs. (10 oz.) spinach (chopped, cooked and drained well)
1/4 lb. butter
Bread crumbs
Bacon bits
6 oz. cream cheese

Preheat oven to 350°. Mix drained spinach with cream cheese and half the butter. Stir well and pour into 1 1/2 quart casserole. Melt the remaining butter, mix with bread crumbs and sprinkle over spinach. Sprinkle bacon bits over top. Bake 20 to 30 minutes at 350°. Serves 6.

SPINACH SUPREME II — Pat Engel

2 T. onion (chopped)
1/4 lb. butter
8 oz. cream cheese (softened)
2 boxes (10 oz.) frozen spinach (chopped)
Salt and pepper (to taste)
1 c. Pepperidge Farm stuffing mix (crushed medium fine)

Saute' onion in half the butter. Cook the spinach and drain well. Combine hot spinach, soft cream cheese, sautéed onions and their butter, salt and pepper. Mix together until no globs of cheese remain.

Put into 1 1/2 quart casserole. Combine crushed stuffing and remaining butter which you have melted. Spread to cover spinach. Bake 20 to 30 minutes. (It should not brown). Bake at 350°.

This may be prepared ahead. The recipe multiplies successfully. Serves 6.

AUNT FANNY'S BAKED SQUASH — Zelda Zeis

(From Aunt Fanny's Restaurant in Smyrna, Ga.)

3 lbs. yellow summer squash
1/2 c. onions (chopped)
1/2 c. cracker meal or bread crumbs
2 eggs
1 stick butter
1 T. sugar
1 1/2 t. salt
1/2 t. black pepper

Wash and cut up squash. Boil until tender. Drain thoroughly, then mash. Add all ingredients except half of butter to squash. Melt remaining half of butter, pour mixture in baking dish, spread butter over top and sprinkle with cracker crumbs or bread crumbs. Bake in 375° oven for approximately 1 hour or until brown on top. Serves 6.

BUTTERNUT SQUASH CASSEROLE — Joyce Christianson

4 c. butternut squash (pared)
Water (to cover 2/3 squash)
1/4 t. salt
1/4 c. maple syrup
1/4 c. butter
10 marshmallows (approximately)

Remove skin and seeds from fresh squash. Cut up and steam in salted water with lid until soft enough to mash. Drain completely and add butter and syrup; mash well.

Place in casserole dish and place marshmallows on top. Bake at 350° until hot and marshmallows are slightly browned. Serves 6.

SQUASH CASSEROLE — Malou Osterman

6 c. hubard squash (diced)
1 med. onion (chopped)
1 can (10 1/2 oz.) condensed cream of chicken soup
1 c. sour cream
1 c. carrots (shredded)
1 (8 oz.) pkg. herb seasoned stuffing mix
1/2 c. butter or margarine (melted)

In saucepan cook squash and onion in boiling salted water for 5 minutes; drain. Combine soup and sour cream, stir in shredded carrot. Fold in drained squash and onion. Combine melted butter and stuffing mix.

Spread half the mixture in the bottom of a 9x13 inch baking dish. Spoon vegetable mixture atop. Sprinkle remaining stuffing over vegetables. Bake 25 to 30 minutes at 350°. Serves 8 to 10.

(I sometimes divide the recipe into 4 small pans and freeze after baking). This freezes well.

SUCCOTASH — Mary Lou Fischer

2 pkgs. (10 oz.) Fordhook lima beans
1 can (1 lb.) corn (I prefer white)
1 can (1 lb.) stewed tomatoes
1 t. salt
1/2 t. pepper
2 t. sugar or sweeter
1 T. bacon grease

Cook lima beans until tender and drain. Add remaining ingredients and heat through. Serves 8.

CANDIED SWEETS — Jinny McElroy

2 T. margarine
1/3 c. marmalade
1 (18 oz.) can yams
Dash of salt

Heat in skillet 2 T. margarine and 1/3 c. marmalade. Add yams and dash of salt. Heat, covered, 5 minutes - basting. Add liquid from yams if necessary. Serves 5 to 6.

SWEET POTATO ROSETTES — Mary Gilroy

1 can (1 lb. 2 oz.) sweet potatoes (drained; about 2 c.)
3 T. butter
1/2 c. milk
1/4 t. pepper
1 t. salt
Dash of nutmeg
Butter (melted)
1 egg (slightly beaten)

Mash sweet potatoes until smooth. Meanwhile, heat 3 T. butter in milk until butter is melted. Add to potatoes and beat well. Add egg, pepper, salt and nutmeg; heat until well blended. Press through a pastry tube, or spoon into 10 (3 inch) rounds of aluminum foil, shaped into shallow cups. Brush potatoes with melted butter. Broil about 5 inches from heat for 5 minutes, or until potatoes are browned and heated. Makes 10 rosettes.

BASIL STUFFED TOMATO — Nancy Wallace

6 ripe tomatoes
Salt
1 c. fresh basil leaves (closely packed)
1 clove garlic
1/3 c. olive oil
3/4 c. pine nuts
1/2 c. Parmesan cheese (freshly grated)

Peel tomatoes, core them and cut a slight depression in center for stuffing. Squeeze gently to remove most of the seeds. Turn upside down on a small layer of salt to drain. Combine remaining ingredients in blender and blend until well pureed (or puree in mortar and pestle).

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BASIL STUFFED TOMATO (Continued).

Salt tomatoes both inside and out, and spoon equal portions of the basil mixture into the center of each. Chill and serve cold. Serves 6.

TURNIP FLUFF — Rose Scanlon

4 c. cooked turnips (finely mashed)
2 egg yolks (beaten)
2 egg whites (stiffly beaten)
1 T. onion (finely minced)
2 T. butter
1 T. sugar
1/2 t. salt
Pepper (to taste)

Cook and mash turnips with butter, mix in egg yolks, onion and pepper. Fold in egg whites, sugar and salt. Bake 350° for 30 to 35 minutes. Serves 8 to 10.

CHINESE VEGETABLES — Pat Hachmann

1 med. head Chinese cabbage
2 celery stalks
3 green onions
2 T. cooking oil
2 pimientos (chopped)
1/4 c. water
1 pkg. (10 oz.) snow-pea pods (frozen)
3 T. soy sauce

Slice cabbage, celery and onions diagonally. Put vegetables in a large saucepan and add oil and water. Cover and steam for 5 minutes. Add pea pods and soy sauce. Cover and steam for a few minutes longer, top with pimientos. Serves 4 to 6.

BAKED ZUCCHINI AND SAUSAGE — Rose Scanlon

2 lbs. med. size zucchini
2 eggs
6 T. vegetable oil
1/4 c. butter or margarine
1/4 c. flour
1/2 c. Half and Half or light cream
1 (13 1/4 oz.) can chicken broth
1 c. pkgd. bread crumbs (seasoned)
2 T. water
1 1/2 lb. Italian sweet sausage
1/2 c. fresh or frozen onion (grated)
1/2 c. Parmesan cheese (grated)

Wash and remove ends from zucchini - cut in 1/2 inch slices. Dip in bread crumbs then egg, then bread crumbs. Heat 2 T. oil in skillet and brown 1/3 of zucchini on both sides. Repeat with

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BAKED ZUCCHINI AND SAUSAGE (Continued).

remaining slices and oil. Rinse skillet and brown sausage slowly turning frequently. While sausages brown - melt butter or margarine over low heat. Add onion, saute', then add flour and remove from heat. Stir in broth gradually and return to heat - cook till thickened, stirring constantly. Stir in Half and Half or cream and cheese. Cook til just heated thru.

Lightly grease bottom of 13x9x2 inch dish. Place 1/2 the sauce in dish - arrange 1/2 the zucchini in layer, then place sausages in center and arrange remaining zucchini around the sausages. Spoon remaining sauce over sausages. Cover dish with foil, bake until bubbly. Garnish with parsley if desired. Bake at 375° for 20 minutes. Serves 6.

STUFFED ZUCCHINI — Betty Retzlaff

6 med. zucchini
1/4 c. butter
1 clove garlic (split)
1 med. onion (chopped)
1 c. fresh tomatoes (chopped)
1 c. cooked rice
1/2 t. oregano
1 t. salt
1/4 t. pepper
1/2 c. Parmesan cheese

Wash and cut off stems of zucchini. Cut each in half lengthwise. In a large shallow pan, in a small amount of water and 1/2 t. salt, cook zucchini covered, 5 minutes or until tender. Drain well. Scoop off seeds. In hot butter in skillet, saute' garlic. Discard garlic. Add onion and saute' until golden. Add tomato, rice, oregano, salt and pepper. Toss to mix well.

Preheat oven to 450°. Fill each zucchini half with some of rice mixture. Sprinkle with Parmesan cheese. Arrange in single layer in buttered baking dish or cookie sheet. Bake, uncovered, 15 minutes. Run under broiler to brown. Serves 10 to 12.

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Sauces & Accompaniments

SAUCES - ACCOMPANIMENTS

BAR-B-Q SAUCE

Mary Lou Fischer

1/4 c. vinegar
1/2 c. water
2 T. brown sugar
1 T. prepared horseradish mustard
1/2 t. pepper
1 1/2 t. salt
1/4 t. cayenne pepper
1 thick slice of lemon
1 med. onion (sliced)
1/4 c. margarine
1/2 c. catsup
2 T. Worcestershire sauce
1/4 t. Tabasco
Small garlic clove (crushed)

Mix first 10 ingredients in saucepan, bring to boil and simmer 20 minutes, uncovered. Add remaining ingredients, bring to boil again - cool - refrigerate. Keeps indefinitely. About 1 1/2 c.

I usually double the recipe and keep it on hand.

CREOLE SAUCE

Edythe Dugan

2 T. butter
1/4 c. onion (chopped)
6 green olives (shredded)
1 1/2 c. stewed tomatoes
1/2 green pepper (chopped)
1 T. flour
1 T. water
1 T. capers
1/3 t. salt
Few grains of cayenne
1 t. sugar (white or brown)
1/4 c. chili sauce

Melt butter over low heat, add and cook, covered, 2 minutes, chopped onion and shredded olives. Blend water and flour and add with tomatoes and green pepper and cook until thickened. Add capers and seasonings and heat again to blend. About 2 c.

Super served with shrimp over rice as a main dish.

EGG DRESSING FOR VEGETABLES

Edythe Dugan

1/4 t. dry mustard
3/4 t. salt
1 t. sugar
1/4 t. paprika
1/4 t. curry powder
1 egg (beaten)
1/4 c. white vinegar
2 T. olive oil
1 T. butter (melted)
1/2 t. onion (grated)

Combine above ingredients in double boiler. Stir and cook until thickened.

Good served over green beans, cauliflower, broccoli, cabbage. Serves 4.

QUICK HOLLANDAISE SAUCE — Gladys Bornmann

1/2 c. butter (1 stick)
3 egg yolks
2 T. lemon juice (1 lemon)
1/4 t. salt
Pinch cayenne

Heat butter to bubbling. In an electric blender, put egg yolks, lemon juice, salt and cayenne. Flick motor quickly on and off twice at high speed. Remove cover and turn motor on high, adding butter gradually. Yield: 3/4 c. sauce.

HORSERADISH SAUCE FOR BEEF — Mary Lou Fischer

1/2 c. Cool Whip
1/2 c. mayonnaise
1/8 c. horseradish

Mix together and serve with roast beef or steak, or as a dip for beef fondue. Nice at a cocktail party when you serve thinly sliced roast beef with little rolls. About 1 c.

DELICIOUS MUSTARD SAUCE — Dorothy C. Reynolds

1 c. sugar
2 T. dry Colemans mustard
1 T. flour
1/2 c. white vinegar
1 egg yolk
Salt
1 c. cream

Mix all these ingredients except vinegar and cook. Add vinegar and cook until slightly thickened. About 2 c.

NEWBURG SAUCE — Edythe Dugan

2 T. butter
1 3/4 T. flour
1 c. cream
3 T. tomato catsup
3/4 T. Worcestershire sauce
Salt
Paprika
Few grains cayenne
2 T. sherry

Melt butter and stir in flour until blended. Slowly stir in cream. When sauce is thick, stir in catsup and Worcestershire sauce. Add seafood and stir until heated through. Add seasonings. Just before serving, add sherry. Serve over cooked rice.

Excellent sauce for 1 pound shrimp, crab meat or lobster. Serves 4.

A man there was and they called him mad;
The more he gave, the more he had.

PESTO GENOVESE (Sauce for pasta) — Pat Engel

18 lge. fresh basil leaves
1/2 c. olive oil
1/2 c. Parmesan cheese (blender-grated)
1/2 t. salt
1/3 c. pine nuts
4 cloves garlic

Using blender at high speed, blend all ingredients for 30 seconds or until a thick, smooth sauce (stopping to stir down if necessary). Empty into mixing bowl, cover, and keep at room temperature if using that day. Keeps well for 1 week in refrigerator if thin film of oil is on top. May be frozen in ziplock or double plastic bags. After thawing, set over saucepan of hot (not boiling) water and stir well. Add 1/2 T. water from pasta if sauce is too thick. Makes enough for 1/2 pound linguine or fettuccine.

RAISIN CIDER SAUCE FOR HAM — Edythe Dugan

1/4 c. brown sugar (firmly packed)
1 1/2 T. cornstarch
1/8 t. salt
1 c. cider
1/4 c. raisins (cut in halves)
8 whole cloves
1 - 2 in. stick cinnamon
1 T. butter

Combine first 3 ingredients in saucepan. Stir in remaining ingredients. Cook and stir for 10 minutes. Remove spices. Serve sauce very hot. About 1 1/2 c.

SPANISH OMLETTE SAUCE — Mary Lou Fischer

1 T. butter or margarine
1 green pepper (chopped)
1 lge. onion (chopped)
1/2 c. olives (chopped)
Salt and pepper (to taste)
2 (8 oz.) cans tomato sauce
1/2 c. peas
1 T. sugar

Saute' pepper and onion in butter. Mix remaining ingredients and simmer 20 to 30 minutes. Serve over eggs for brunch or supper. Freezes well. Serves 10 to 12.

Add all the love of all the parents and the total sum cannot be multiplied enough times to express God's love for me, the least of his children.

CARTER'S SPARERIB SAUCE

Gretchen Collins

1/3 c. catsup
1/3 c. vinegar
2 T. soy sauce
1/2 c. brown sugar
1 clove garlic (crushed)
2 T. ginger
1 T. salt
Dash of pepper
2 jars baby strained peaches

Combine all ingredients and boil gently for 45 minutes. Use to baste country style spareribs while grilling or broiling. Reheat before using a second time, thinning with water and simmering 20 minutes. Makes 2 1/2 c.

TOMATO SAUCE

Edythe Dugan

2 T. butter
1 onion (sliced thin)
2 T. flour
1 1/2 c. stewed tomatoes
Salt and pepper (to taste)
Dash of sugar
Dash of ginger
Bay leaf

Saute' onion in butter until golden. Remove onion and add flour to butter. Blend well and brown lightly. Add tomatoes and onions and seasoning. Simmer 20 minutes, stirring as sauce thickens. Remove bay leaf before serving. Serves 4.

HOT FRUIT COMPOTE

Rose Scanlon

1/2 c. each: prunes, pears, peaches and pineapple
1 1/2 c. applesauce
1 t. cinnamon
1/2 t. each: ginger and nutmeg
Juice and rind of 1/2 lemon (chopped)
1/2 c. brandy or other liqueur (optional)

Combine the fruits and applesauce and arrange in casserole. Add next 3 ingredients, then lemon juice and rind. Mix well and place covered in oven. Bake at 250° for at least an hour. The longer it bakes the better it is. Serves 4.

Other fruits can be substituted and either fresh or canned may be used. Add brandy, if desired, before placing in oven. This makes a delicious complement for all meat and fowl.

We live in the present, we dream of the future, but we learn eternal truths from the past.

PEPPER HASH — Louise Thawley

1 sm. head cabbage
1 red pepper
1 green pepper
1 c. vinegar
1 t. mustard seed
1/4 c. water
1/2 c. sugar
1/2 t. salt
1 t. celery seed

Grind first 3 ingredients. Scald remainder of ingredients together. Pour over cabbage and peppers and press down. Cool. Good with all kinds of meat. Serves 6.

PINEAPPLE PUDDING — Gladys Bornmann

4 oz. butter
3/4 c. sugar
4 eggs
6 slices bread (cubed)
1 can (small) crushed pineapple

Cream butter. Add sugar and mix. Beat eggs well. Add and beat. Fold in cubes of bread. Add crushed pineapple. Mix well.

Pour into greased 8x8 inch pan. Bake at 350° for 45 minutes, or until done. Serve hot with baked ham. Serves 8.

SPICED PEACHES — Nancy Fratt

1 (1 lb. 13 oz.) can cling peach halves
1 c. sugar
3/4 c. vinegar
1 T. whole cloves
1 T. whole allspice
2 cinnamon sticks

Drain peach juice into a pan and add cloves and allspice tied in a bag and cinnamon sticks. Bring to a boil and boil gently 10 minutes. Add peach halves and cook 5 minutes until they are heated through. Remove spice bag and serve peaches warm or chilled.

Good accompanient with roasts, chicken etc.

SPICED PEACHES — Rose Scanlon

1 (No. 2 1/2) can peach halves (heavy syrup)
Whole cloves
1/2 c. white vinegar
1 cinnamon stick
1/2 c. granulated sugar
Peach syrup

Drain peaches - saving syrup. Insert clove in each half. Combine next 4 ingredients and simmer 3 to 4 minutes; cool. Pour over peaches and store in refrigerator until ready to use.

* * * * *

ADDITIONAL RECIPES

Desserts

cakes

cookies

bars

pies

miscellaneous

CAKES

DANISH APPLE CAKE

Guddy Chehayl

1/2 c. butter
3 T. sugar
1 box Zwieback (crumbs)
6 c. flavored applesauce (thick)
1 c. heavy cream (whipped and sweetened)

Heat butter, stir in sugar. Brown crumbs in mixture until crisp. Place alternate layers of crumbs and applesauce in well buttered spring form pan. Bake in 350° oven for 45 minutes. Chill overnight; unmold. Cover with whipped cream.

FRENCH APPLE OR PEACH CAKE

Edythe Dugan

2 c. apples, peaches or other fruit (sliced)
2/3 c. sugar
Cinnamon or nutmeg (according to taste)
Rind and juice of 1 lemon
1 T. flour
2 to 4 T. butter
1 c. all-purpose flour
1/2 c. sugar
1 t. baking powder
1/4 t. salt
2 egg yolks (beaten)
1 T. butter (melted)
1/4 c. milk
Meringue (made with egg whites)

Grease deep 8 inch pie pan. Cover bottom with fruit. Sprinkle fruit with 2/3 c. sugar, cinnamon or nutmeg, rind and juice of lemon. Dredge with 1 T. flour and dot with butter.

Prepare batter: Sift flour before measuring, resift with sugar, baking powder and salt. Add egg yolks, butter and 1/4 c. milk. Beat fast until blended. Cover fruit with batter. Bake in hot oven (425°) about 30 minutes. Turn out on platter, fruit side up. Cool slightly.

MERINGUE:

Add 2 t. water, 1/8 t. salt to 2 egg whites and whip until frothy. Add 1/4 t. cream of tartar. Whip until stiff, but not dry. Beat in 1/2 t. at a time, 4 T. granulated or confectioners' sugar. Beat in 1/2 t. vanilla.

Cover cake with meringue and bake in a slow oven 300° for 15 minutes. Serves 6 to 8.

The only food that never goes up in price is food for thought.

SUPERB FRESH APPLE CAKE

Della Monti

2 c. sugar
4 c. apples (diced)
2 eggs (well beaten)
1/2 c. oil
2 t. vanilla
2 c. flour
2 t. baking soda
1 t. cinnamon
1 t. salt
1 c. nuts (chopped)

Mix sugar, apples and eggs together. In another bowl, mix oil, vanilla, nuts together then add to apple mixture. Blend flour, baking soda, cinnamon and salt together; add to other ingredients. Mix well.

Pour into greased pan (9x13 inch). Bake in 350° oven for 1 hour. Cut into squares and serve with ice cream.

BANANA CAKE

Gladys Bornmann

1 1/2 c. flour
1 t. baking powder
3/4 t. baking soda
1/4 c. butter or margarine
1 t. vanilla
1 c. bananas (mashed; 3)
1 egg (beaten)
1 c. sugar

Sift together flour, baking powder and baking soda. In large bowl, cream butter; add sugar, egg, vanilla; beat. Add bananas and beat. Add flour mixture and beat till well combined. Pour into a greased 8x8x2 inch pan.

Bake in oven at 375° for 40 minutes or until done. Do not overbake.

FROSTING:

1 pkg. cream cheese (3 oz.)
1 t. vanilla
1 c. confectioners' sugar

Combine cream cheese, sugar and vanilla. Beat until soft and fluffy. Spread on cooled cake.

CARROT CAKE

Nancy Wallace

1 c. sugar
1/2 c. salad oil
1 1/2 c. flour (sifted)
2 t. baking powder
1 t. cinnamon
1/2 t. soda
1/4 t. salt
1 c. carrots (grated)
2 eggs
1/2 c. nuts (chopped)

Mix sugar and oil; add sifted dry ingredients and carrots. Add eggs, one at a time, beating well after each addition. Add nuts and blend well.

Pour into greased 8x4x2 inch loaf pan. Bake at 350° for 45 to 50 minutes. Makes 1 loaf.

EASY CHEESE CAKE

Mary Lou Fischer

1 lb. cream cheese
3 eggs
3/4 c. sugar
1 t. vanilla or almond extract
1 pt. sour cream
3 T. sugar
1 t. vanilla or almond extract

Mash cream cheese with a fork and beat in eggs, one at a time. Add sugar and 1 t. vanilla or almond extract. Spread into ungreased, large pie pan and bake for 50 minutes at 350°.

Remove from oven and spread with sour cream, sugar and vanilla or almond mixture, combined. Return to oven and bake another 15 or 20 minutes.

Serve with strawberries or other fresh fruit.

JUST-FOR-U CHEESE CAKES

Blanche Westrich

2 lge. pkgs. cream cheese (8 oz. each)
2 eggs
1 t. vanilla
1 t. lemon

Mix all ingredients and beat well. Fill each midget foil cup with 1 Sunshine vanilla wafer then fill 1/2 full with cheese mixture.

Bake 15 minutes in preheated 375° oven; cool. Top with 1 T. fruit pie filling cherry, blueberry or apple.

PRALINE CHEESE CAKE

Agnes McClung

1 c. graham cracker crumbs
3 T. sugar
3 T. margarine (melted)
3 (8 oz.) pkgs. cream cheese
1 1/4 c. dark brown sugar (packed)
2 T. flour
3 eggs
1 1/2 t. vanilla
1/2 c. pecans (finely chopped)

Combine crumbs, sugar and margarine; press into bottom of 9 inch spring form pan. Bake in 350° oven for 10 minutes.

Combine softened cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla and nuts. Pour over crumbs. Bake in 350° oven for 50 to 55 minutes.

Loosen cake from rim of pan; cool before removing rim of pan. Chill, preferably overnight. Brush with maple syrup and garnish with pecan halves, if desired.

REGAL CHEESE CAKE — Marty Wright

1 1/2 c. vanilla wafers (rolled very fine)
2 T. butter
2 (8 oz.) pkgs. cream cheese
1 c. sugar
5 egg yolks
2 1/2 pts. sour cream (2 c.)
1 t. vanilla
1 t. lemon juice
5 egg whites (stiffly beaten)

Blend crumbs with butter. Press into bottom of spring form cheese cake pan. Stir cream cheese til soft, add sugar; cream well. Add unbeaten yolks. Stir only enough to blend. Stir in sour cream, vanilla and lemon juice. Fold in egg whites.

Pour mixture into crumb lined pan. Bake in slow oven, 300° for 1 hour. Turn off oven and let cake remain in oven 1 hour with door closed, 1/2 hour with door open. Leave bottom of pan on cake after removing spring form. Cool.

May be topped with melted currant jelly mixed with whole frozen strawberries, drained.

SPECIAL CHEESE CAKE — Margaret Sailer

1 lb. cream cheese
1 lb. creamed cottage cheese
1 1/2 c. sugar
4 eggs (beaten light)
2 T. lemon juice
3 T. flour
3 T. cornstarch
1/4 lb. butter (melted)
1 pt. sour cream
1 t. vanilla

Cream the cream cheese in a large bowl. Rub the creamed cottage cheese through a fine sieve. Add to the cream cheese. Beat in the sugar gradually. Add the beaten eggs, lemon juice and vanilla.

In a cup, stir the flour and cornstarch together. Gradually beat into the cheese mixture. Add the melted butter and sour cream. Pour into a greased 9 inch spring form pan and bake 1 hour in a 325° oven. Turn oven off and leave cake in the oven for 2 hours more. Remove from oven and let come to rooom temperature. Chill thoroughly before removing spring form sides of the pan and serving. Serves 12.

He who does not mind his belly will hardly mind anything else.

CHOCOLATE SURPRISE CAKE

Edythe Dugan

1 1/2 c. sugar
2/3 c. shortening or butter
3 eggs
1 1/4 t. vanilla
1/4 t. salt
1/2 c. cocoa
2 1/4 c. flour
1 t. baking soda
1 t. baking powder
1 c. water or beer
2/3 c. sauerkraut (chopped, rinsed and drained)

Cream together sugar and shortening. Add eggs, mix well, then add vanilla, salt and cocoa. Sift together flour, baking soda and baking powder. Alternating, add flour mixture and water, (beer). Fold kraut in by hand.

Bake in greased and floured pan for 35 to 45 minutes at 375°. This makes 1 - 9x13 inch sheet cake or 2 cake layers. Frost with your favorite icing.

People think it is coconut!

COURT CAKE A LA JEAN

Nancy Wallace

1/2 c. butter
1/2 c. Crisco
2 c. sugar
2 lge. eggs
3 c. flour
1 t. salt
1 t. mace
1 c. sour milk
1 c. pecans (chopped) and currants
2 t. sugar
1 t. nutmeg

Cream butter, Crisco and sugar. Add eggs. Sift flour, salt, nutmeg and mace. Add alternately with the milk. Add pecans and currants.

Grease 10 inch tube pan heavy on bottom, light on sides, and flour. Sprinkle sugar on bottom. Pour in cake batter. Bake for 1 hour at 350°. Keeps well...cut in half and freeze half.

FRUIT COCKTAIL CAKE

Agnes McClung

1 c. flour
1 c. sugar
1 t. baking soda
1 t. salt
1 sm. can fruit cocktail
1/2 c. brown sugar
Nuts (optional)

Mix together right in pan (9x9 inches; greased) flour, sugar, baking soda, and salt. Add fruit cocktail and sprinkle with brown sugar and nuts.

Bake at 350° for 40 minutes. Serves 8.

Most people's hindsight is 20/20.

FRESH PEACH KUCHEN — Jinny McElroy

(Sounds difficult, but is easy).

Boiling water
2 lbs. ripe peaches (peeled and sliced; about 6) or 2 1/2 pkgs. (10 oz.) frozen peaches (sliced and drained)
2 T. lemon juice

Pour boiling water over peaches in large bowl to cover. Let stand 1 minute to loosen skin, then drain and plunge in cold water for a few seconds - peel. Preheat oven to 400°. Sprinkle peaches with lemon juice, slice and toss.

KUCHEN BATTER:

1 1/2 c. flour (sifted)
1/2 c. sugar
2 t. baking powder
1/2 t. salt
2 T. milk
1/2 T. lemon peel (grated)
1/4 c. butter or margarine (melted)
2 eggs

Sift flour, sugar, baking powder and salt. Beat eggs with milk and lemon peel. Add flour mixture and melted butter. Mix with fork 1 minute.

Butter 9 inch springform pan or 9 inch layer cake pan. Turn batter into pan.

TOPPING:

1/4 c. sugar
1/2 t. ground cinnamon
1 egg yolk
3 T. heavy cream
Sweetened whipped cream or vanilla ice cream (soft)

Combine sugar and cinnamon. Drain peach slices, arrange on batter around edge of pan and fill in center with more slices. Sprinkle with sugar and cinnamon mixture.

Bake 25 minutes. Remove Kuchen from oven. With fork, beat egg yolk with cream and pour over peaches. Bake 10 minutes longer. Cool 10 minutes on wire rack. Serve warm plain or with whipped cream or softened vanilla ice cream. Serves 8 to 10.

Strange how one's thoughts turn to food when there is nothing else to think of.

NEW ENGLAND RHUBARB CAKE — Jinny McElroy

2 1/4 c. rhubarb (diced)
1/2 c. sugar
1/2 c. shortening
1 1/2 c. sugar
1 egg
1 t. vanilla
2 c. flour
1 t. soda
1 t. cinnamon
Dash of salt
1 c. sour milk or buttermilk

Combine rhubarb and 1/2 c. sugar. In separate bowl, cream shortening and sugar. Add egg, then sift dry ingredients in alternately with milk. Add vanilla. Mix cake in bowl thoroughly and add rhubarb to cake mixture.

Bake in a greased 9x13 inch pan. (Serve whipped cream or ice cream on top when cool). Bake for 1 hour at 350°. Serves 10 to 12.

JACK ROBINSON CAKE — Nancy Fratt

2 c. cake flour
3 t. baking powder
1 1/4 c. sugar
1/2 t. salt
1/2 c. white shortening
3/4 c. milk
2 eggs
2 egg whites
1 c. brown sugar
1/2 c. nuts (chopped)
1 t. vanilla

Have all ingredients at room temperature. Sift flour and resift with baking powder, sugar and salt. Add shortening, milk and vanilla. Beat 2 minutes at low speed. Add eggs and beat 1 minute longer.

Pour into buttered 8 1/2x13 1/2x2 inch pan. Beat egg whites until stiff but not dry. Add sugar gradually and mix well. Spread carefully over cake batter and sprinkle with nuts. Bake in 350° oven for 40 to 50 minutes or until tester comes out clean.

MOCHA VELVET CAKE — Margaret Sailer

1 (8 in.) Baker's angel food cake
8 oz. semi-sweet chocolate
3 T. butter
3 eggs (separated)
1 T. instant coffee
1/4 c. water
1/4 c. sugar
1 c. heavy cream (whipped)
1 c. apricot preserves
1 t. orange juice

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MOCHA VELVET CAKE (Continued).

With a sharp knife, cut down into cake about 1/2 inch in from outer edge and not quite through to bottom. Remove cake part in center, leaving a shell about 1/2 inch thick. Fill hole in bottom with a round slice cut from removed cake.

Melt chocolate and butter over hot, not boiling water. Blend. Remove from water. Beat egg yolks into chocolate, one at a time, beating well after each addition. Dissolve coffee in 1/4 c. water and add to chocolate mixture; cool. Beat egg whites until foamy white. Add sugar, 1 T. at a time, beating until meringue stands in firm peaks. Fold into chocolate mixture; then fold in whipped cream. Spoon into prepared cake shell. Chill overnight. Mix preserves and orange juice and cover chocolate.

OPEN FRUIT CAKE — Edith Tonnessen

1/2 c. butter or margarine
1 1/4 c. flour (sifted)
1 t. baking powder
1/2 t. salt
1 egg yolk
2 T. milk
3/4 c. sugar
1 t. cinnamon
1 1/2 T. flour
3 T. butter
Approximately 2 c. of fruit

Cream shortening; sift dry ingredients, cut into shortening. Beat egg yolk, add milk and mix in. Mixture will be crumbly. Press into cake or pie pan. Mix sugar, cinnamon, flour and butter with fruit (preferred fruits: apples, peaches (fresh) or blue plums).

Bake in 350° oven 45 to 60 minutes. Makes one 9 inch cake.

ORANGE ICE BOX CAKE — Jane Brady

1 T. cornstarch
1/2 c. sugar
3 eggs
1 c. orange juice
1/2 pt. heavy cream
2 cake layers

Separate the 3 eggs. Mix together in top of double boiler the cornstarch, sugar, egg yolks (beaten) and the orange juice. Cook in double boiler till thick, stirring. Cool and add beaten egg whites.

Split 2 layers: Put filling between layers and pack in large enough pot overnight and put in refrigerator. Cover with whipped cream the next day. Decorate with pieces of fresh oranges.

PINEAPPLE CHIFFON CAKE — Judie Sanislow

1 box vanilla pudding (not instant)
1 lge. can crushed pineapple (undrained)
1 pt. heavy cream
1 Jane Parker orange chiffon cake

Mix dry pudding and undrained pineapple. Cook until mixture thickens and clears (soon after boiling). Remove from heat and chill. Whip cream and mix with the pudding and pineapple.

Slice the cake into 3 layers. Spread mixture between layers, on top and sides. Chill several hours or overnight.

STRAWBERRY DREAM CAKE — Gladys Bornmann

1 c. flour (sifted)
2 t. baking powder
1/2 t. salt
1/2 c. butter or margarine
1/2 c. sugar
3 egg yolks
1 t. vanilla
Whole berries (to garnish)
1/4 c. milk
1 c. fresh strawberries (sliced)
3 egg whites
1/4 c. sugar
1 c. heavy cream (whipped and sweetened to taste)

Sift together flour, baking powder and salt and set aside. In large mixing bowl, beat butter until creamy. Gradually add sugar, beating until fluffy. Fold in egg yolks and vanilla and beat until fluffy. Add flour mixture alternately with milk, mixing only until blended.

Turn into 2 well greased, waxed paper lined and then greased 8 inch layer cake pans. Spread berries evenly over batter. Beat egg whites until frothy; gradually add remaining sugar, beating until stiff, shiny peaks form. Spread evenly over berries to the edges of the pan.

Bake in oven at 350° for 35 to 40 minutes or until done. Cool about 10 minutes before removing from pan. When cool, invert one layer onto the other so that two cake tops are together with the meringue forming the filling. Frost top and sides with whipped cream. Garnish with whole berries.

Instant foods have made it possible for the housewife to spend less time preparing dinner than to get the family to the table.

TOASTED BUTTER PECAN CAKE — Margaret Sailer

2 c. pecans (chopped)
1 1/4 c. butter
3 c. flour (sifted)
2 t. baking powder
1/2 t. salt
1 c. milk
2 t. vanilla
2 c. sugar
4 eggs (unbeaten)

Toast pecans in 1/4 c. butter in 350° oven for 20 to 25 minutes. Stir frequently. Sift flour with baking powder and salt. Cream 1 c. butter; gradually add sugar, creaming well. Blend in eggs; beat well after each. Add dry ingredients alternately with milk; beginning and ending with dry ingredients. Stir in vanilla and 1 1/3 c. pecans. Turn into 3 - 8 inch pans, greased and floured. Bake in 350° oven for 30 minutes; cool.

Frost between layers and on top, (adding remaining pecans to frosting).

BUTTER PECAN FROSTING:

1/2 c. butter
1 lb. powdered sugar (sifted)
1 t. vanilla
4 to 6 T. cream

TOMATO SOUP CAKE — Gretchen Collins

2 T. shortening
1 c. sugar
1 egg
1 can (10 1/2 oz.) condensed tomato soup
1 t. baking soda
1 3/4 c. flour
1 t. baking powder
1 t. each nutmeg, cinnamon and ground cloves
1/2 c. raisins
1 (3 oz.) pkg. cream cheese
1/2 t. vanilla
1 1/2 c. 10X sugar
1 t. cream

Mix shortening, sugar and egg together. Then add tomato soup to which baking soda has been added; mix well. Add dry ingredients and raisins. Bake in 350° oven for 35 to 40 minutes. Use greased 6 cup tube pan or loaf pan.

Ice with cream cheese mixed with cream, 10X sugar and vanilla. Grate walnuts over all.

Delicious to eat
Delightful to taste
Gay and attractive
Not a crumb goes to waste!

COOKIES - BARS

APPLE SQUARES

Pat Hachmann

1 c. flour
1/2 c. sugar
2 t. baking powder
1 t. salt
1/2 t. cinnamon
2 eggs
3/4 c. nuts (chopped)
3 apples (skin on, diced)

Mix all ingredients together. Spread in greased 9x13 inch pan. Sprinkle top with little brown sugar. Bake 375° oven for 35 to 40 minutes; cool. Cut into squares. Serve plain or with cream or ice cream topping.

APPLESAUCE SQUARES

Liz Stone

1 1/4 c. flour (sifted)
1/2 t. baking soda
1/2 t. baking powder
1/2 t. salt
1/2 t. cinnamon
1/4 t. nutmeg
Dash of cloves
6 T. margarine
1/2 c. plus 2 T. sugar
1 egg
1/2 c. applesauce
3/4 c. raisins
1/2 c. nuts (chopped)

Cream sugar and margarine well; add egg and beat until fluffy. Add sifted dry ingredients alternately with applesauce. Stir in raisins and nuts.

Bake in 8x8x2 inch pan. Bake in 350° oven for 25 to 30 minutes. Cut in squares when cooled. Dust with confectioners' sugar, or frost with: 1/2 to 3/4 c. confectioners'sugar creamed with 1 to 2 T. margarine and just enough milk to make it a spreading consistency. Flavor with vanilla or lemon.

APRICOT SQUARES

Bunny Whitaker

1 lge. can apricots (peeled; drain and save juice)
1 3/4 c. sugar
3/4 c. butter
2 c. flour
1/2 t. salt
1/2 sm. pkg. coconut
1/2 c. pecans (chopped)

Cook 3/4 c. sugar, 1/4 c. juice and apricots until slightly thickened. Cream butter and 1 c. sugar. Blend in flour and salt. Stir in coconut and pecans. Put 3 c. of mixture in bottom of 12x8 inch pan; pat down.

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APRICOT SQUARES (Continued).

Bake 10 minutes in 400° oven. Remove from oven and spread with apricot mixture then with rest of coconut mixture. Return to oven and bake about 25 minutes at 300°.

BRANDIED ORANGE BALLS — Pat Hachmann

2 1/2 c. vanilla wafers (crushed)
1 c. confectioners' sugar
2 T. cocoa
2 T. orange rind (grated)
1/4 c. brandy (rum, orange juice or wine)
3 T. light corn syrup
1 c. nuts (chopped fine) or shredded coconut

Mix all together. Form into 1 inch balls. Roll in confectioners' sugar, or coconut. Store in airtight container up to 6 months.

BROWN EYED SUSAN COOKIES — Nancy Wallace

3/4 c. butter (soft)
1/2 c. sugar
1 egg
1 t. vanilla
1/4 t. salt
1 3/4 c. flour
Chocolate mint candy wafers (solid; 1 - 7 oz. package)

Cream together butter, sugar, egg, vanilla and salt. Stir in flour. Chill about 1 hour. Shape in 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten each one by pressing a chocolate mint wafer in center.

Bake 400° oven for 8 to 10 minutes. Remove from pan immediately after baking. Makes 4 dozen.

CANDY CANE COOKIES — Dot Miller

1 c. shortening (half butter)
1 c. confectioners' sugar (sifted)
1 egg
1 1/2 t. almond extract
1 t. vanilla
2 1/2 c. flour (sifted)
1/2 t. salt
1/2 t. red food coloring
1/2 c. peppermint candy (crushed)
1/2 c. sugar

Mix together the first 5 ingredients. Sift together the next 2 ingredients. Stir into the first mixture. Divide dough into halves. Blend the red food coloring into 1/2 of the dough. Roll 1 t. of each color dough into strip about 4 inches long.

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Place strips side by side, press lightly together and twist like rope. Place on ungreased cookie sheet. Curve top down to form handle of cane. Bake at 375° for 9 minutes or until slightly brown. Remove with spatula while still warm and sprinkle with mixed crushed peppermint candy and sugar. Makes about 4 dozen.

CHOCOLATE BALLS

Irene Compton

1 stick margarine
2 c. crunchy peanut butter (1 lb.)
1 box powdered sugar
3 1/2 c. Rice Krispies
2 giant size (8 oz.) Hershey bars
1 1/2 in. sq. paraffin wax

Melt margarine, add peanut butter and powdered sugar. Mix well, then add Rice Krispies, mix and form into balls. Melt Hershey bars and paraffin in double boiler. Dip balls into chocolate mixture and put on waxed paper to cool. Makes 60 to 80.

CREAM CHEESE DAINTEES

Bunny Whitaker

1/2 c. butter or margarine
1 (3 oz.) pkg. cream cheese (softened)
1/2 c. sugar
1/4 t. almond extract
1 c. flour (sifted)
2 t. baking powder
1/4 t. salt
1 1/2 c. Rice Krispies (coarsely crushed)
Red and green candied cherries

Cream together butter, cream cheese, sugar and almond extract till light. Sift together flour, baking powder and salt. Stir into butter mixture just till combined. Chill 1 to 2 hours.

Shape into balls. Roll in cereal and place on ungreased cookie sheet. Top each with half a cherry. Bake 12 to 15 minutes at 350°. Makes 4 dozen.

CRESCENT COOKIES

Jane Brady

1/2 lb. butter
4 heaping T. verifine sugar (1/2 c.)
1 c. pecans (chopped)
2 full T. vanilla
2 1/2 c. flour (regular)

Cream butter and sugar; add rest of ingredients and mix well. Break off small pieces and roll to crescent shape.

Bake 325° oven until brown (about 25 to 30 minutes). While still warm, dip into confectioners' sugar.

It isn't the travel that's broadening - it's all that rich foreign food.

CRUMB CAKE BARS

Jinny McElroy

1 pkg. Flako cupcake mix
1/4 c. milk
1 egg
1 t. cinnamon

Mix all ingredients together until blended. Spread on cookie sheet (with sides), which has been greased and floured. Mixture will be very thin.

TOPPING:

1 c. sugar
1 c. flour
1 t. cinnamon
1/4 lb. firm margarine

Cut margarine in until coarse crumb consistency. Sprinkle on top. Bake 350° for 15 minutes; cool. Sprinkle with confectioners' sugar.

FABULOUS FIND BARS

Rose Scanlon

2 1/3 c. graham cracker crumbs
1/2 c. (1 stick) butter or margarine (melted)
3 T. sugar
1 (8 oz.) pkg. cream cheese (softened)
1 c. sugar
1 egg

Combine and mix crumbs, butter and 3 T. sugar. Reserve 1 c. of crumbs and butter mixture. Press remainder firmly into the bottom of a greased 9 inch square pan.

Combine cream cheese, remaining cup of sugar and egg; beat well. Spread mixture over crumbs in pan. Top with remaining 1 c. crumb and butter mixture; spreading evenly to the sides of the pan so that the cheese and egg mixture is completely covered.

Bake at 350° for 30 minutes. Chill well and cut into squares. Makes 16 to 20 squares.

LACY BUTTERSCOTCH STICKS

Dot Miller

1/2 c. maple syrup
1/2 c. brown sugar (packed)
5/8 c. (10 T.) butter
3/4 c. flour (sifted)
1/2 c. nuts (chopped)
Confectioners' sugar

Put sugar, syrup and butter into saucepan. Place over low heat until butter and sugar have melted. Remove from heat and blend in flour and nuts.

Drop by very small teaspoons on ungreased cookie sheet. Leave about 5 inches between cookies to allow for spreading. Bake 350° for 8 to 10 minutes. Remove from oven; allow cookies to cool slightly before rolling on pencil or handle of wooden spoon. If they get too cool to roll, they can be reheated in oven. Sprinkle with confectioners' sugar.

LEMON CUSTARD COOKIES

Jinny McElroy

2 c. flour
1/2 c. confectioners' sugar
1 c. butter
5 T. concentrated lemonade (frozen)
4 eggs (beaten)
2 c. confectioners' sugar
4 T. flour
1/2 t. baking powder

Cream together the flour, confectioners' sugar and butter. Press into 9x13 inch pan. Bake in 325° oven for 25 minutes or until brown.

Mix eggs, sugar, flour, baking powder and lemonade. Pour over crust. Cover generously with 4 T. confectioners' sugar. Bake in 350° oven for 25 minutes. Cut into bars.

MELTAWAYS

Nancy Fratt

1/2 c. butter
1 sq. (1 oz.) unsweetened chocolate
1/4 c. sugar
1 t. vanilla
1 egg (beaten)
2 c. graham cracker crumbs
1 c. coconut
1/2 c. nuts (chopped)
1/4 c. butter (softened)
1 T. milk or cream
2 c. powdered sugar
1 t. vanilla
1 1/2 sq. unsweetened chocolate

Melt the first butter and chocolate. Add sugar, vanilla, egg, crumbs, coconut and nuts; mix well. Press into an ungreased 9 inch square pan and refrigerate.

Mix butter, milk, powdered sugar and vanilla and spread over crumb mixture and chill. Melt chocolate and spread by spoonfuls over filling; chill. Cut into small squares before completely firm. Taste best when served at room temperature. Makes approximately 7 dozen.

MEXICAN WEDDING CAKES

Agnes McClung

1 c. butter
1/2 c. powdered sugar
2 c. cake flour
1/2 c. nuts (chopped)
1 t. vanilla

Mix butter and sugar; then add vanilla, flour and nuts, blending well (dough is very stiff). Drop on ungreased cookie sheet, shaping with spoon into a ball shape. Bake 15 to 20 minutes in moderate oven (350°). When slightly cool, roll in powdered sugar. Makes 5 dozen dainty cakes or 4 dozen average cookies.

M&M COOKIES — Jane Brady

1 c. shortening
1 c. brown sugar (firmly packed)
1/2 c. granulated sugar
2 eggs
2 T. vanilla
2 1/4 c. all-purpose flour (sifted)
1 t. baking soda
1 t. salt
1 1/2 c. M&M chocolate candies

Cream shortening, sugars, eggs, and vanilla thoroughly. Sift together flour, baking soda and salt. Add dry ingredients gradually to creamed mixture and mix well. Stir in 1/2 c. M&M candies, reserve remaining candies for decorating.

Drop by teaspoon on ungreased baking sheet. Decorate tops. Bake at 375° for 10 to 12 minutes, or until golden brown. Makes about 6 dozen.

OLD-FASHIONED GINGER SNAPS — Nancy Fratt

3/4 c. shortening
1 c. sugar
1 egg
1/4 c. molasses
2 c. flour (sifted)
Sugar
2 t. baking soda
1 t. cinnamon
1 t. ground cloves
1/2 t. ginger
1 t. salt

Cream shortening and sugar. Add egg and beat well. Add molasses and blend in remaining dry ingredients after sifting together. Roll into 3/4 inch balls, dip tops in sugar and place on ungreased cookie sheet. Bake at 350° for 15 to 20 minutes or until slightly browned. Makes 6 dozen.

SCOTCH SHORTBREAD — Agnes McClung

1/2 lb. butter or margarine
1/2 c. sugar
2 c. flour
2 T. cornstarch

Cream butter and sugar. Electric mixer may be used on medium speed. Sift cornstarch and flour together and add slowly to butter and sugar mixture. Blend well. Divide mixture into 2 parts. Flour hands and pat each half into an 8 inch pan. Prick all over with fork.

Bake in 350° oven for 1/2 hour. Should be only lightly colored when finished - not brown. Cut into squares while still warm but leave in pans until cool. Makes about 4 dozen squares.

SEVEN-LAYER BARS — Nancy Fratt

1/2 c. margarine
1 c. graham cracker crumbs
1 c. coconut
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 can sweetened condensed milk
3/4 c. nuts (chopped)

Melt margarine in a 9x13 inch baking pan, and tip to spread evenly. Sprinkle crumbs, coconut, two kinds of chips in order given on top of margarine. Drizzle milk over all and sprinkle nuts on top.

Bake about 25 minutes at 350° or until slightly brown around the edges. Cut into bars when cool.

SWEDISH COOKIES — Ruth Carrigan

3 eggs
1 c. sugar
1 c. flour
Pinch of salt
1 t. vanilla

Use a Swedish "Platte" iron griddle! Heat griddle and grease with butter. Heat oven to 400°.

Beat eggs well and add sugar. Beat until spongy. Add flour, salt and vanilla and mix well.

When griddle is hot and greased, drip 3/4 T. batter in each space and bake 10 minutes until slightly brown around the edges. Remove from griddle, bend over knife handle, and roll in sugar and chopped nuts and place on dish close together, (to hold shape). Grease pan with each batch of cookies and as pan becomes hotter, cookies will bake quicker.

PIES

72ND ST. CROSSTOWN BUS APPLE PIE — Gretchen Collins

1 c. Bisquick
4 T. butter
3 T. boiling water
6 apples (sliced and peeled)
1/2 c. sugar
2 T. cinnamon
1/2 pt. sour cream

Mix first 3 ingredients with fork or fingers and press into 9 inch pie plate. Fill with apples. Top with sugar and cinnamon. Dot with more butter and sour cream.

Bake at 425° for 30 minutes. Serves 6 to 8.

BOURBON PIE — Malou Osterman

2 eggs
1 c. sugar
1/4 c. cornstarch
1 stick butter (melted)
4 T. bourbon
1 sm. pkg. chocolate chips
1 c. pecans (chopped)
Whipping cream
1 - 9 in. pie shell (unbaked)
2 T. confectioners' sugar
2 T. bourbon

Blend first 7 ingredients. Pour into unbaked 9 inch pie crust. Bake at 350° for 50 minutes. Top with whipped cream flavored with 2 T. confectioners' sugar and 2 T. bourbon. Serve it slightly warm. Serves 6 to 8.

CHERRY-CHEESE PIE — Gladys Bornmann

1 - 9 in. pie shell (baked)
1 c. cherry pie filling
1 1/2 (8 oz.) pkg. cream cheese (total 12 oz.)
2 eggs
1/2 c. sugar
1/2 t. vanilla
1 c. sour cream
Nutmeg

Spread cherry pie mix in shell. Beat together softened cream cheese, eggs, sugar and vanilla until well mixed and smooth. Spread over cherries. Bake for 30 minutes at 350°. Cool thoroughly. Spread sour cream over top. Sprinkle with nutmeg. Serves 8.

CHOCOLATE NUT ANGEL PIE — Gladys Bornmann

1/2 c. sugar
1/8 t. cream of tartar
2 egg whites
1/2 c. pecans (chopped)
1 c. heavy cream
3/4 c. semi-sweet chocolate bits
3 T. hot water
1 t. vanilla

Sift together sugar and cream of tartar. Beat egg whites until stiff, not dry. Add sifted sugar gradually, beating well until meringue is quite stiff and no sugar crystals are left. Fold in chopped pecans. Butter well a 9 inch pie plate and fill with meringue. Bake at 275° for 1 hour or until delicately browned. Cool thoroughly.

CHOCOLATE FILLING:

Melt semi-sweet chocolate bits in top of double boiler. Add hot water and cook until thickened. Cool slightly. Mixture will become quite thick. Add vanilla. Whip heavy cream and fold into chocolate. Combine well, but do not beat. Pour into meringue shell. Chill 2 to 3 hours. Serves 8.

FROZEN CHOCOLATE VELVET PIE

Margaret Sailer

2 egg whites
1/8 t. salt
1/4 c. sugar
2 c. walnuts (chopped)
1/4 c. white corn syrup
1 1/2 c. heavy cream
1 T. water
1 T. vanilla
1 c. semi-sweet chocolate pieces
2/3 c. canned sweetened condensed milk (chilled)

Heat oven to 400°. Beat egg whites with salt to soft peaks; gradually beat in sugar; beat until stiff; add nuts. Spread over bottom and up sides of greased pie pan, making rim 3/4 inch high. Bake 12 minutes; cool.

Bring corn syrup and water to boil, stirring; remove from heat and add vanilla and chocolate. Stir until chocolate is melted; cool. Pour into large bowl with milk and cream. Beat at medium speed until it stands in soft peaks. Pour into cooled pie shell, freezer wrap and freeze. Remove 30 minutes before serving to soften slightly. Serves 6 to 8.

FRUIT PIE

Pat Nostrand

8 oz. cream cheese
1 can condensed milk
1/3 c. lemon juice
1 t. vanilla
1 graham cracker crust
Fruit - blueberries, bananas, peaches or strawberries

Line pie crust with fruit. Mix first 4 ingredients until smooth and pour into graham cracker crust. Put remainder of fruit on top. Chill 3 hours or longer. Serves 6 to 8.

GRASSHOPPER PIE

Nancy Wallace

Chocolate wafer cookies
1 - 1 pt. jar marshmallow cream
1/4 c. milk
4 drops peppermint extract
7 drops green food coloring
1 c. heavy cream (whipped)

Line bottom of 9 inch pie plate with cookies, filling in spaces with pieces of cookie. Line side of plate with half cookies.

In mixer bowl combine marshmallow cream and milk. Whip until fluffy. Fold in whipped cream, peppermint extract and food coloring.

Spoon filling into crust. Freeze till firm, 8 hours or overnight. Thaw only slightly when serving. Serves 6 to 8.

IMPOSSIBLE PIE — Evelyn Macaulay

1/2 c. Bisquick
3/4 c. sugar
2 c. milk
1 t. vanilla
1 c. coconut
1/2 stick butter
4 eggs

Put everything in blender (Bisquick last), and mix on low speed for 2 minutes. Pour into 10 inch pie plate and bake at 350° for 30 minutes or until firm. Serve plain or with whipped cream. Serves 8.

"QUICK" COCONUT CUSTARD PIE (Another version) — Lynne Depew

1/2 c. Bisquick
1/2 c. sugar
4 eggs
4 oz. can coconut flakes
1 t. vanilla
3 T. butter
2 c. milk

Place all ingredients into blender and blend well. Let mixture rest before placing in buttered 9 inch pie plate. Bake in 400° oven 30 minutes or until top is nicely browned and pie is set. Serves 6.

QUICK KEY LIME PIE — Mary Lou Fischer

1 can sweetened condensed milk
1/2 c. lime juice
1 lge. container Cool Whip
Green food coloring

Mix above ingredients and pile into graham cracker crust. Chill before serving. Decorate top with thin slices of lime. Serves 6 to 8.

LEMON PIE — Louise Thawley

1/4 c. butter
3 eggs (separated)
1 c. milk
1/4 c. lemon juice
2 T. lemon peel (grated)
1 c. sugar
3 T. cornstarch
1 c. sour cream
1 - 9 in. pastry shell (baked)
1/2 c. heavy cream (whipped)

Melt butter in saucepan. Beat in egg yolks and stir in milk, lemon juice, lemon peel, sugar and cornstarch. Cook, stirring constantly until filling is thickened; cool. Fold in sour cream and pour into shell. Chill 2 hours. Just before serving top with layer of whipped cream. Meringue may be used instead of whipped cream. (Beat 3 egg whites until stiff adding 1/4 t. cream of tartar). Pile on cooled filling and bake at 325° for 10 to 15 minutes. Serves 8 to 10.

MYSTERY PIE — Mary Lou Fischer

2 sm. cartons strawberry yogurt
1 lge. container Cool Whip
Graham cracker crust

Mix above ingredients and pile in graham cracker crust. Top with graham cracker crumbs and refrigerate several hours before serving. Other flavored yogurt may be used, such as apricot and lemon yogurts combined.

NORWEGAN SUGAR CREAM PIE — Mary Lou Fischer

1 c. raisins (plumped)
1 c. sour cream
1 c. sugar
1/4 t. salt
Top and bottom pie crusts

Boil raisins 3 minutes to plump; drain and mix with remaining ingredients. Pour into pie crust and top with other crust. Rub top with sour cream and sprinkle finely with sugar. Bake approximately 45 minutes or until crust is brown. Serves 6 to 8.

PRETZEL PIE CRUST — Mary Lou Fischer

1 c. pretzels (coarsely chopped)
1/4 c. sugar
1/3 c. butter (melted)
1/2 gal. ice cream

Chop or roll pretzels with a rolling pin. Mix with sugar and melted butter. Pat or press into 9 inch pie pan and refrigerate 3 hours before filling. Fill with approximately 2/3 half gallon ice cream (peach, coffee, chocolate chip, etc). Top with some of the pretzel mixture. Serve at once or freeze until ready to serve. Serves 6 to 8.

RITZ CRACKER PIE — Guddy Chehayl

3 egg whites
1 t. cream of tartar
1 c. sugar
20 Ritz crackers
1/2 c. pecans (chopped)
1 t. vanilla

Beat egg whites with cream of tartar until stiff and peaks form. Add sugar and fold in Ritz crackers (which have been crumbled), vanilla and nuts. Bake in 9 inch pie pan (ungreased) at 350° for 30 minutes. Serve with whipped cream. Serves 6 to 8.

Nutrition is an inexact science: It cannot explain how teenagers manage to thrive on hamburgers and Coke.

RHUBARB MERINGUE PIE

Liz Stone

9 in. pie crust (baked)
2 T. quick tapioca
1/3 c. cold water
4 c. fresh or 20 oz. pkg. frozen rhubarb (cut up)
1 1/2 c. sugar plus 1/3 c. sugar
1 t. nutmeg
1 t. salt and 1/4 t. salt
3 drops red food coloring
3 egg whites (room temperature)

Mix tapioca in cold water and let stand 5 minutes to soften. In 3 quart saucepan over medium heat, heat tapioca mixture, rhubarb, 1 1/2 c. sugar, nutmeg, 1 t. salt and red food coloring to boiling, stirring occasionally. Cook about 5 minutes until mixture is thickened; stir carefully so as not to break up rhubarb.

Preheat oven to 400°. In small bowl at high speed, beat whites and 1/4 t. salt until soft peaks form; gradually sprinkle in 1/3 c. sugar, beating until sugar is completely dissolved. Whites should stand in stiff peaks. Pour rhubarb into pie crust; carefully spread meringue over filling "sealing" it to edge of crust all around. Swirl meringue with back of spoon to make design. Bake until meringue is golden; cool. Serves 8.

TIPSY PIE

Stephanie Oppenheimer

1 T. gelatin
2 T. cold water
1/4 c. boiling water
1/4 c. rum, sherry or whiskey
3 egg (separated)
1/2 c. sugar
1/2 t. vanilla
1 c. cream (whipped)

Soften gelatin in cold water for 5 minutes. Dissolve in hot water, but do not cool. Beat egg yolks until thick. Add sugar gradually and beat until very light. Add vanilla, liqueur and dissolved gelatin and beat until blended. Beat egg whites stiff. Fold into gelatin mixture. Fold in whipped cream.

Pour into baked graham cracker crumb pie crust and chill. Makes enough for 1 - 11 or 2 - 9 inch pies.

Sugar and Spice and everything nice
These are the things that are yummy!!!
But lean red meat and puddings of rice
These are the things for a flat tummy.

CANDIES

MAMIE EISENHOWER'S FAMOUS FUDGE

Edythe Dugan

3 c. chocolate bits (18 oz.)
4 1/2 pkgs. German chocolate (18 oz.; broken into small pieces)
1 lge. jar marshmallow (not quite a whole jar)
6 3/4 c. sugar
Pinch of salt
3 T. butter
1 1/2 cans (tall) evaporated milk
3 t. vanilla
2 c. nuts (chopped)

Line an 11x17 inch pan with 1 inch high sides with aluminum foil. Put first 3 ingredients into large stainless steel bowl and place over warm water.

In large pan, put sugar, salt, butter and milk and bring to a boil, stirring constantly. Then boil 6 minutes, stirring often. Pour this hot mixture over chocolate and add vanilla; mix well. Add nuts. WORK QUICKLY AS IT SETS UP FAST. Use wooden spoon to stir. May be wrapped in foil and frozen.

PENUCHE FUDGE

Jane Brady

1 box light brown sugar
3 T. butter
Pinch of salt
1 c. evaporated milk
1/2 t. vanilla
1 c. nut meats

Mix sugar, salt, milk and butter in saucepan. Cook for 15 minutes, slowly. When it forms a soft, but firm, ball in a cup of water remove from fire. Add nuts and vanilla and beat until creamy. Pour into shallow pan to cool. Then cut into squares.

ROSELYN CARTERS PEANUT BRITTLE

Pauline Ebstyne

3 c. sugar
1/2 c. water
1 c. white Karo syrup
3 c. peanuts
2 t. soda
1/2 stick butter
1 t. vanilla

Boil sugar, water and Karo until it spins a thread; add peanuts and stir continuously until syrup turns golden brown. Remove from heat and add the remaining ingredients. Stir until butter melts.

Pour out quickly on 2 cookie sheets. As mixture begins to harden around the edge, pull until thin.

MISCELLANEOUS

APPLE CHEESE TORTE

Dot Miller

CRUST:

1 stick margarine
1/2 c. sugar
1 t. vanilla
1 c. flour

Cream together margarine and sugar. Add vanilla and flour. Pat into spring form pan; 1 inch up on sides.

FILLING:

8 oz. cream cheese
1/4 c. sugar
1 t. vanilla
1 egg

Beat all ingredients together and pour into crust.

TOPPING:

4 lge. apples (sliced)
Almonds (sliced)
1/2 t. cinnamon
1/4 c. sugar

Toss all together in bowl and spread over filling. Bake at 425° for 10 minutes. Turn oven down to 400° and bake 25 more minutes. Serves 6.

APPLE CRISP

Dot Mulreany

6 lge. apples
1 c. flour (sifted)
1 c. sugar
1 t. baking powder
1 t. salt
1 egg (unbeaten)
1/3 c. butter (melted)
Cinnamon

Pare and slice apples and arrange in greased 8 inch square pan. Sift together flour, sugar, baking powder and salt in a medium bowl. Add unbeaten egg and mix thoroughly with fork. Put mixture over apples, sprinkle with cinnamon. Pour melted butter over top.

Bake at 350° for 30 to 35 minutes. Serve warm or cold with vanilla ice cream or whipped cream. May be made with other fresh fruits. Serves 8.

Blessed is the person who is too busy to worry in the daytime, and too tired at night.

APPLE DESSERT — Stephanie Oppenheimer

Apples (Jonathan, Winesap or Macintosh)
1 c. water
3/4 c. sugar
Apricot jam
1/2 vanilla bean
Peel of 1/2 sm. lemon
1/4 c. white wine
Heavy cream

Peel, core and cut the apples in 1/8 inch slices. Make a syrup of water, sugar, wine and lemon peel. Gently cook the apples until clear and done. Do not cook too many at a time. Let cool on a strainer.

In a ringform arrange a layer of cooked apples, spread with apricot jam. Add another layer of apples, then jam and alternate until form is filled. Press down on apples to make sure they adhere to the jam; chill. To serve, turn out on platter and fill center with whipped cream mixed with some jam.

The syrup may be boiled down until thick and spread over ring after it is turned out. Serves 8.

BANANAS AL CORDIAL — Lynne Depew

8 bananas (split lengthwise, then in halves crosswise)
1 T. butter
1 c. macaroons (finely crushed)
1/4 t. each cinnamon, nutmeg
1/2 c. dark brown sugar
1 c. Ruby port wine
1/4 c. rum

Butter a 1 quart casserole well with butter. Make a layer of bananas (cut side down). Dust with brown sugar, cinnamon and nutmeg, finely crushed macaroons, then another layer of bananas and seasonings until the casserole is filled. Pour over 1 c. Port wine and any more macaroon crumbs that are left over.

Bake 30 minutes at 400°. Flame with rum. Serves 8.

BISQUE TORTONI — Jinny McElroy

3/4 c. dry macaroon crumbs
1/2 pt. whipping cream
1/4 c. sugar
1/4 t. almond extract
Dash of salt
3/4 c. milk
1/4 t. vanilla

Soak 1/2 c. crumbs with milk, sugar and salt about 20 to 30 minutes. Fold in whipped cream and extracts. Fill souffle cups. Sprinkle with remaining crumbs.

Put in freezer. Serves 6.

BLUEBERRY DELIGHT — Margaret Sailer

1 c. graham cracker crumbs
1/2 c. sugar
1/3 c. butter (softened)
2 eggs
8 oz. cream cheese (softened)
1 t. vanilla
2 t. cinnamon
1 can (22 oz.) blueberry pie filling

Mix crumbs, 1/4 c. sugar and butter. Press in bottom of 8 inch square greased pan, Beat remaining sugar, eggs, cheese and vanilla until smooth. Spread on crumbs and bake at 375° for 20 minutes. Cool, then sprinkle with cinnamon and cover with pie filling; chill. Serves 8.

CARAMEL "READY" DESSERT — Jane Brady

1 can condensed milk
1/2 pt. heavy cream
Pound cake or sponge cake

Cook a can of condensed milk in the can in a pan of water, covered for 2 hours or longer. Let cool a little and then open (turns to caramel). Place in an ice cube tray or any size pan, a layer of cake 1/2 inch thick. Pour the caramel sauce over the cake. Top with a layer of thick whipped cream.

Put in freezer. Cream turns out like ice cream. Take out of freezer 1/2 hour before serving and let thaw a little, then keep in refrigerator until ready to use. This keeps for days in the freezer and gets better all of the time. Serves 8.

CHA - CHA DESSERT — Zelda Zeis

1/4 c. graham cracker crumbs
1/2 c. margarine (melted)
1/2 c. sugar
2 (21 oz.) cans cherry or apricot pie filling
1 pt. whipping cream (whipped)
1 (10 1/2 oz.) pkg. miniature marshmallows

Combine graham cracker crumbs, margarine and sugar; blend well. Pat half of crumbs in a 13x9x2 inch pan.

Combine whipped cream and marshmallows. Spread over crumbs and spread cherries or apricot pie filling over whipped cream mixture. Sprinkle with remaining crumbs. Refrigerate several hours or overnight. Serves 12.

Wit is the salt of conversation not the food.

MINIATURE CHEESECAKE

Joyce Christianson

CRUST:

1 1/2 pkg. Zweibach
3/4 c. sugar
1 1/8 stick butter (soft)
1 1/8 t. cinnamon

Crush or blenderize Zweibach. Add sugar, soft butter and cinnamon; mix well. Spoon heaping teaspoons into greased, small, muffin cups; press into cup shape.

FILLING:

2 (8 oz.) pkgs. cream cheese
3 eggs
1 1/4 t. vanilla
1 c. sugar
1/2 pt. heavy cream

Blend cream cheese, eggs, vanilla and sugar well. Place full teaspoon filling into cups. Bake 250° for 30 minutes; cool. Top with whipped cream. (A strawberry on each or blueberries may be added). Makes 6 dozen.

CHOCOLATE MOUSSE I

Mary Lou Fischer

1 (12 oz.) pkg. Toll House chocolate chips
2 eggs
4 T. sugar
1 t. vanilla
4 T. brandy
1 1/2 c. milk (scalded)
Sweetened cream (whipped) or Cool Whip
Chocolate curls
Toasted almonds

Put in blender chocolate chips, eggs, sugar, vanilla, brandy and scalded milk. Turn on blender for 30 seconds. Put in mold and freeze. Can be done several days ahead. When ready to serve, unmold (treat like ice cream) and top with Cool Whip, slivered toasted almonds and chocolate curls. Return to freezer until serving time. The last step can be done several hours or a day ahead. Serves 10.

CHOCOLATE MOUSSE II

Lynne Depew

1 (12 oz.) pkg. chocolate bits
2 1/2 c. light cream
4 egg yolks
6 T. Cognac, brandy or sherry
Sweetened cream (whipped)
Chocolate curls

Scald the light cream. Put chocolate bits into blender and then add the scalded light cream and blend. Add eggs and Cognac and blend again. Pour this into 8 small serving dishes and chill. Top with whipped cream. Slivers of chocolate on top is a nice addition. Serves 8.

CRANBERRY SHERBET

Dorothy C. Reynolds

1 lb. (4 c.) cranberries
2 c. boiling water
1 t. unflavored gelatin
1/4 c. cold water
2 c. sugar
1 pt. ginger ale

Cook cranberries in the 2 c. of water until skins pop. Press thru strainer. Add gelatin softened in cold water, sugar and stir well until all dissolved; cool. Add ginger ale.

Fast freeze in tray to mushy consistency. Turn into mixing bowl and beat at high speed until fluffy and light colored. Freeze firm in tray or hand freezer. Serves 8 to 10.

CURRIED FRUITS

Pauline Hydock

1 lge. can peaches
1 lge. can pears
1 med. can pineapple chunks
1 c. white raisins
3/4 c. brown sugar
1/3 c. butter (melted)
3 t. curry powder (to taste)
Maraschino cherries (optional)

Prepare day ahead. Drain fruit. Blend sugar and curry and mix with butter. Place fruit in a heat proof casserole. Pour mixture over; decorate top with cherries.

Bake 1 hour at 325°. Cover and refrigerate overnight. When ready to serve reheat at 325° until hot. Add little fruit juice if needed. Serves 8 to 10.

FLAN PUDDING

Irene Doremus

2 cans sweetened condensed milk
Same quanity of regular milk
5 eggs
1 t. flour

Blend all ingredients in blender. Carmelize bundt pan with sugar by melting 3 scoops sugar in fry pan and put in bundt pan. Pour in pudding. Place pan in water.

Bake at 350° for 1 1/2 hours. Test with toothpick in center. Cool on rack. Chill and unmold to serve. Serves 6 to 8.

HOT FRUIT COMPOTE

Pauline D. Ebstyne

1 can peaches
1 can pears
6 fresh oranges (cut)
1 lemon (sliced thinly)
1 cinnamon stick
12 cloves
2 apples
1 grapefruit (peeled and sliced)

Boil mixture. Serve with sour cream and sprinkle brown sugar over top. Serves 8.

HEATH BAR DESSERT OR TOFFEE BAR DESSERT

Marian R. Templeton

12 Heath bars (crushed; chocolate toffee candy bars)
1 pt. cream (whipped; add powdered sugar and vanilla to taste)
2 pkgs. Lady Fingers (crumbled)

Arrange in layers of Lady Fingers, Heath bars and whipped cream. Sprinkle nuts on top if desired. Refrigerate several hours before serving. Serves 8.

COLD LEMON SOUFFLE

Julie Fitzgerald

6 eggs (separated)
1/2 c. granulated sugar
1 1/2 T. gelatin
Juice of 2 lemons
Grated rind of 1/2 lemon
1 c. heavy cream (stiffly whipped)

Beat egg yolks with sugar until thick and light in color. Soften the gelatin in lemon juice. Dissolve by placing over a pan of boiling water. When gelatin is dissolved, add it to the egg mixture, along with the grated lemon rind. Set mixture over a bowl of cracked ice until it begins to thicken.

Fold in whipped cream. Beat egg whites until stiff and fold into lemon mixture. Pour into serving bowl and chill for 2 hours, or until set. Serves 6.

MOCHA MOUSSE

Betty Ann Thompson

6 egg yolks
3/4 c. sugar
1/2 c. milk (scalded)
1 T. gelatin
1/4 c. cold water
Pinch of salt
1 t. vanilla
2 T. instant coffee
1/2 c. boiling water
1 pt. whipping cream

Beat egg yolks, add sugar, salt, scalded milk and cook in double boiler until thick. Add gelatin which has been softened in cold water and stir until dissolved. Cool and add vanilla. Dissolve instant coffee in boiling water and let cool. Add to custard. Whip cream and fold into custard.

Place in ring mold and chill overnight. Unmold and serve with small mounds of whipped cream around the mousse. Grate semi-sweet chocolate over top. Serves 12 to 14.

The art of silence is as great as that of speech.

NUT TOCCI — Edythe Dugan

8 oz. cream cheese
1 c. butter
2 c. flour (sifted)

Soften and blend cream cheese and butter. Mix flour into butter - cheese mixture. Take small ball of dough and line tiny muffin tins, pressing around sides and bottom.

FILLING:
2 eggs (beaten)
1 1/2 c. brown sugar (packed)
2 T. butter (soft)
2 t. vanilla
1/2 t. salt
1 1/2 c. pecans (ground)

Mix first 5 ingredients of filling well; add nuts. Put small amount of filling in lined muffin tins. Bake at 400° for 15 to 20 minutes or until golden in color. Makes 6 dozen.

ORANGE CHARLOTTE RUSSE — Betty Ann Thompson

1/2 pt. whipping cream
4 oranges (sections and juice)
1/2 c. sugar
2 T. gelatin
1/2 c. cold water

Sprinkle 1/4 c. sugar over orange sections and set in refrigerator to extract juice. Take juice from the oranges, add 1/4 c. sugar and make a thin syrup over low heat. Soften gelatin in cold water and add to hot syrup; cool. Then pour over orange sections. Whip cream and fold into orange mixture.

If molded, garnish with additional orange sections to serve. Serves 6 to 8.

ORANGE SURPRISE FLAMBE' — Pauline Hydock

6 navel oranges
1 1/2 pts. vanilla ice cream
2 T. Nesselro sauce
2 T. Grand Marnier
2 egg whites
1 T. sugar
Pinch of salt
1/4 c. brandy

Cut top off oranges about 1/4 inch thick. Scoop out fruit from oranges. Blend ice cream, Nesselro sauce and Grand Marnier quickly. Fill oranges and freeze until firm. When ready to serve heat oven to 550°.

Beat egg whites, salt and sugar until stiff. Either place in pastry bag and decorate oranges or spoon on top, covering all the ice cream. Bake in oven until lightly brown. Sprinkle with heated brandy, ignite and serve. Serves 6.

PEACHES IN WINE SAUCE — Edythe Dugan

3 T. butter
1 can (1 lb. 13 oz.) peach halves (drained)
1/3 c. brown sugar
1/3 c. Rose' wine
1/2 c. heavy cream
2 T. lemon juice

Melt butter in 8 inch skillet over medium heat. Add lemon juice and peaches. Turn peaches over and over to coat with butter. Sprinkle with brown sugar, and add wine. Simmer about 5 minutes without cover (to help reduce liquid) until peaches are lightly glazed. Stir in cream and allow to simmer several minutes. Serve peaches warm with some of the wine-cream sauce. Serves 4 to 6.

PINEAPPLE ICEBOX DESSERT — Agnes McClung

1 pt. milk
1 c. sugar
2 eggs (separated)
1 pkg. lemon Jello
Coconut (toasted)
1 med. size can crushed pineapple
1 pt. heavy cream (whipped)
1 angel food cake

Combine milk, sugar and slightly beaten egg yolks and cook until thick, (coating consistency). While hot pour over 1 package lemon Jello in large bowl. Cool until partially set. Fold in egg whites, stiffly beaten, then crushed pineapple, last the whipped cream.

Cut angel food cake in half. Slice one half and arrange in bottom of dish 14x9x2 inches. Pour half of mixture over slices. Arrange other half of slices on top. Pour on rest of mixture. Cover with foil. Chill thoroughly overnight. Must be made day in advance to insure setting. Before serving, sprinkle with toasted coconut, if desired. Serves 16 to 20.

PINEAPPLE MARLOW — Margaret Sailer

32 marshmallows
2 T. pineapple juice
1 c. crushed pineapple
1 T. lemon juice
1 c. heavy cream (whipped)

Heat marshmallows and pineapple juice until marshmallows have melted. Cool. Add crushed pineapple and lemon juice. Fold in whipped cream. Pour into 8x8 inch pan; freeze. Serves 8.

Thanksgiving begins in the heart.

PLUM PUDDING — Louise Thawley

1 c. beef suet (ground coarse)
1 c. bread crumbs (home made)
3/4 c. sugar
1 c. seedless raisins
1/2 c. currants
1 c. nutmeats (ground)
1/2 c. candied fruits
1/2 t. salt
1/4 t. cloves
1 t. cinnamon
2 eggs (well beaten)
1 c. flour
1 t. soda (dissolved in 1 T. warm water
1/2 c. milk

Beat eggs, add sugar and spices; beat. Add beef suet and bread crumbs. Add flour and milk alternately. Add fruits and nuts. Add dissolved soda last. Steam 3 hours.

Serve with hard sauce (brandy flavored) and/or Foamy sauce (sherry flavored).

FRESH PLUM PUDDING — Nancy Fratt

1 c. sugar
3 T. tapioca
1/8 t. salt
4 c. fresh plums (halved and seeded; about 2 1/2 lbs. Santa Rosa or Italian prune)
1/4 c. water
2 t. baking powder
1/2 t. salt
3 T. butter (soft)
3/4 c. sugar
3/4 c. milk
1/2 t. vanilla
1 1/2 c. cake flour (sifted)

Combine sugar, tapioca and salt, plums and water and let stand 5 minutes. Bring to a boil over medium heat, stirring constantly. Remove and cool 20 minutes. Sift together flour, baking powder and salt. Cream butter and sugar thoroughly. Add flour alternately with milk, beating smooth each time. Add vanilla.

Pour plum mixture into buttered 2 quart baking dish. Spoon batter evenly on top. Bake 1 hour at 375° or until tester comes out clean. Serve hot. Top with ice cream if desired. Serves 6 to 8.

When you were a child did your heart skip a beat
When a sweet aroma signalled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.

STRAWBERRY CREAM DELIGHT — Audrey Akerly

1/2 lb. vanilla wafers (crushed)
1/4 c. butter (melted)
2 c. powdered sugar
2 eggs
2 T. cream
1/2 c. butter
1/2 t. vanilla
Dash of salt
1 qt. fresh strawberries (sliced)
1/3 c. English walnuts (chopped)
1/2 pt. heavy cream

Mix crushed wafers (reserving a few crumbs for decoration) and melted butter together and put in bottom of 9x13 inch dish to form a crust. Cream sugar, eggs, cream, butter, vanilla and salt together until light and fluffy. Place creamed mixture in dish and cover with sliced strawberries (reserve a few whole for decoration) and walnuts. Whip cream and spread on top. For decoration garnish with reserved vanilla wafer crumbs and whole strawberries. Cover and refrigerate for at least 24 hours. Serves 12.

FANCY STRAWBERRIES — Marian Templeton

1 qt. strawberries
1/2 lb. white fudge
1/2 lb. paraffin curls

Use perfect, large strawberries. Clean gently, leaving stem on and dry very well. Melt paraffin and fudge in double boiler. Dip strawberries in about 2/3 the way up. Let cool on stem end. (Use small skewers and then stick in styrofoam to dry). Very good as part of the Burmese Stackie-Uppie Menu.

NOEL TORTONI — Audrey Akerly

1 qt. vanilla ice cream
1/2 c. candied fruits (diced)
1/2 c. almonds (finely chopped; optional)
Rum flavoring (to taste)

To softened ice cream add candied fruits and nuts. Stir in rum flavoring. Spoon into muffin tins with silver paper cups and freeze. Decorate tops with the red, green and yellow candied fruits. Makes 8.

If you see someone without a smile -
Give him one of yours.

ZUPPA INGLESE — Mary Lou Fischer

2 pkgs. lady fingers
1/2 c. sweet vermouth
3 T. any liquor or liqueur (I use apricot brandy)
3 egg yolks
1 1/2 c. sugar
3 T. flour
1 t. lemon extract
3 c. milk
1/2 pt. whipping cream
Maraschino cherries

Place lady fingers in bottom of 8x12 inch Pyrex baking dish, sprinkle with vermouth and liqueur over top and set aside to soak.

In a saucepan, beat with a wire whisk, the egg yolks and sugar. Beat in flour and lemon extract. Add milk. Place over low heat and stir constantly, clockwise, until it boils. Remove from heat. The sauce should be smooth and soft like a custard. Pour immediately onto the soaking lady fingers, covering them completely. Allow to cool for a short period of time before putting in the refrigerator. (Cover with plastic wrap). Refrigerate for at least 6 hours so custard will firm. Before serving, whip the cream with small amount of sugar fold in a few maraschino cherries and mound on top of custard mix. Serves 8.

DESSERT SAUCES

BLUEBERRY SAUCE — Nancy Fratt

4 c. blueberries
1 c. sugar
1 c. water
2 T. lemon juice (scant)
4 to 5 t. cornstarch
1/2 c. water

Combine first 4 ingredients in a pan, bring to a boil and boil 2 minutes. Dissolve cornstarch in 1/2 c. of cold water and add to berries. Let boil another minute or until thickened. Serve hot or cold over cake, ice cream or pancakes. Makes over 1 quart.

LEMON SAUCE — Nancy Fratt

1 c. sugar
2 T. cornstarch
1/4 t. salt
1/4 t. nutmeg
2 c. boiling water
4 T. butter
3 T. lemon juice

Mix first 4 ingredients and gradually add water. Cook over low heat until thick and clear. Add butter and lemon juice and blend thoroughly. Serve hot over gingerbread. Serves 10.

EASY WHITE FLUFFY FROSTING — Audrey Akerly

1 c. sugar
1/4 t. cream of tartar
1 egg white
1/2 c. boiling water
1/2 t. vanilla

Beat all ingredients together at highest speed until fluffy; about 5 minutes. Makes enough to frost a two-layer cake.

WHITE ICING — Mary Lou Fischer

3 egg whites
Pinch of cream of tartar
1 c. powdered sugar

Beat the egg whites, cream of tartar and powdered sugar to a stiff froth.

* * * * *

ADDITIONAL RECIPES

Herbs

HERBS

Prepared by Nancy Wallace

In cooking with herbs, remember that 1/4 the amount of dried herbs should be used in place of fresh herbs. The oils of the herbs intensify on drying and your flavor would be too strong if you used the same amounts. Most any herb will enhance almost everything and your own taste and your own imagination should be the rule but when just beginning to use herbs it is better to err on the side of too little than to add so much that it over-powers the flavor of what you are serving. The herbs should be just enough to know they are there, not enough to take over the dish.

There are herb charts galore that recommend a certain herb with a certain meat or vegetable, and while it is true that some herbs do seem to taste best with a particular dish, only experience with different combinations will tell you if this is right for your family. For instance, all charts tell you sage is wonderful for stuffing, but I like a pinch with lima beans; and I haven't seen that on any chart. Try, experiment, but with a light touch and you can't go wrong.

HERB TEA

Tea should be made in a china or glass pot since it so readily takes on a metallic flavor. Use 1 teaspoon of dried herbs, or 1 tablespoon fresh herbs for each cup of fresh boiling water. Cover and steep for 5 to 10 minutes. Strain into another teapot or into cups. Use honey for best sweetening, and use a slice of lemon, but do not use cream or milk in herb tea.

Herb teas are pale in color when used alone. For this reason it is sometimes preferred to mix a little regular (commercial) tea to brew at the same time. You can mix the herbs and tea together and have them on hand for a quick cup of tea, or they can be brewed separately and mixed together when pouring.

Rosemary makes an especially delightful tea used either alone or with just a little black tea mixed with it. And if you have any left over, use it for a hair rinse, if you're brunette... blondes should use chamomile.

Continued Next Page.

HERB TEA (Continued).

ORANGE-MINT TEA: A cup of dried orange-mint leaves, 5 or 6 cloves, 1 t. dried orange peel, 1/2 c. black tea. This makes enough for several pots of tea, and is my answer to constant comment.

ROSE GERANIUM TEA: A few dried leaves..enough when crumbled to make a tablespoonful, a large pinch of black tea.

MINT TEA: Make regular tea with a pinch of dried mint leaves added.

LEMON BALM TEA: Dried lemon balm leaves, a pinch of black tea and a bit of lemon peel, fresh or dried. Oh, so good.

STRAWBERRY TEA: Dried strawberry leaves make a delightful drink by themselves, or mix a few with other herbs to have a nice blend.

RASPBERRY TEA: Raspberry leaves are used the same as strawberry leaves, but have not as much flavor. But think of all the tea you can have with all those leaves that you usually just leave on the stem!

Remember that there is no caffien in herb tea..no additives. But do be careful which herbs you use since some, like tansy tea famous in colonial days, can have ill effects. You really can't go wrong with any of the sweet herbs, alone, with other herbs and/or blended with black tea and it's such a delightful way to change your pace.

HERB VINEGAR..... Fill a pint jar with sprigs of any fresh herb, cover with vinegar. Let stand two or three weeks, or until of desired strength. Strain out herbs. Some good combinations are lavender heads in white wine vinegar for salads; basil in cider vinegar (opal basil in white vinegar turns a lovely pink); tarragon in white vinegar; dill in either cider or white vinegar really peps up potato salad; chives, celery

leaves or a blend of salad herbs, i.e. thyme, marjoram and basil. To make a garlic vinegar that gives you the garlic flavor without the "afterbreath", crush a clove of garlic in salt, then cover with vinegar...may be used on any salad without fear of indiscretion.

HERB SALT.....Put a layer of non-iodized salt on cookie sheet or jelly roll pan. Sprinkle with clean, dry fresh herbs. Cover with more salt. Bake in 350° oven for 20 to 30 minutes or until herbs are dried and crisp. About half way through the baking time break up any lumps that may have formed. When done, strain and keep in closed container.

HERB BUTTER.....Add 1 t. fresh or 1/4 t. dried herbs to 1/2 c. softened butter. (Oleo is not really satisfactory because the oils in it separate and do not absorb the herb flavor). Blend well and let stand about an hour to meld. Can be frozen in small amounts for later use.

HERB SUGAR.....Put 2 to 3 lavender heads, a small handful of rose petals, or a small handful of any sweet herb (mint, lemon balm, woodruff etc.) in a quart jar with sugar. Let stand several days before using. Confectioners' sugar flavored with rosemary or rose geranium leaves or rose petals makes a delicious thin icing on coffee cake or pound cake. Mint flavored granulated sugar is nice sprinkled on fruit...or in your iced tea.

GARLIC.....When using garlic fresh...in salads, etc., crush the clove well in salt. You'll get the flavor of the garlic, without the after-breath.

FINES HERBES.....Herbs cut fine and added directly to the dish. Usually includes chervil, tarragon, chives, thyme and marjoram. Or any combination of one herb of the onion family, one of the parsley family and one of the mint family.

BOUQUET GARNI.....Sprigs of fresh herbs tied in a bunch before they are immersed in the soup or stew. Or, if using dried herbs, tie them in a cheesecloth bag with long string attached for dunking. The bouquet is left in until proper seasoning is accomplished, then removed so only the aroma and taste is left to enhance the foods. Traditionally, the bouquet garni is a bay leaf, thyme and parsley or chervil. Any combination can be used, depending on the dish.

COURT BOUILLION.....Fish stock seasoned with herb bouquet (Bouquet garni) and a dash of tarragon vinegar. Used to cook fish, or to make a sauce to serve with fish.

MARINADE.....A sauce made of wine or wine vinegar and herbs in which the meat is steeped before cooking. This helps tenderize the meat and gives added flavor. Rosemary, marjoram or thyme blend well with chicken; thyme, bay leaves, basil with other meats.

HERB MUSTARD.....Mix 2 T. dry mustard (or grind your own mustard seed in a mortar and pestle), 2 T. flour, 1 T. salt and 2 t. sugar. Add garlic vinegar or plain vinegar to make a smooth paste-not as thin as commercial. Add a scant teaspoon of minced herbs or a mixture of herbs...Horseradish for roast beef; tarragon for fish; sage for cheese; rosemary for ham; basil for tomatoes. Excellent for making sandwiches, take on a new flavor.

CAKES.....Place costmary, rose geranium leaves, or rose petals in the bottom of your cake pan when making a plain cake. The delicate flavor is absorbed by the batter.

COOKIES.....Add sesame, cardamon, poppy seeds to cookies for a different flavor. Or use rose water instead of vanilla. Or use your flavored sugar for all or part of your recipe.

HERB CHART

MEATS AND POULTRY:

CHICKEN...Rosemary, Oregano, Savory, Chervil, Saffron, Tarragon, Thyme, Marjoram

DUCK...Rosemary, Tarragon, Sage

TURKEY...Cloves, Sage, Thyme

BEEF...Marjoram, Rosemary, Parsley, Chervil, Bay, Garlic

LAMB...Basil, Marjoram, Thyme, Mint, Cloves, Oregano

PORK...Cloves, Dill, Marjoram, Cumin, Savory, Sage, Nutmeg, Oregano

VEAL...Oregano, Chervil, Ginger, Basil, Thyme, Savory, Marjoram, Rosemary

VEGETABLES:

ASPARAGUS...Caraway, Tarragon

BEANS...Cumin, Fennel, Savory

BEETS...Caraway, Thyme

BROCCOLI...Oregano, Mustard

CABBAGE...Caraway, Poppy, Marjoram

CARROTS...Mint, Marjoram, Thyme

CELERY...Bay, Nutmeg

CORN...Chives, Parsley, Mustard, Mace

ONIONS...Thyme

PEAS...Basil, Mint, Marjoram mixed with thyme

POTATOES...Chives, Dill, Mint, Tarragon, Parsley

TOMATOES...Basil, Oregano, Thyme, Marjoram

SALADS:

COLE SLAW...Caraway, Dill Poppy

AVOCADO...Marjoram, Oregano, Rosemary

EGG...Chives, Dill, Parsley, Thyme, Sage

POTATO...Caraway, Chives, Dill, Savory, Sage

TOMATO...Basil, Parsley, Oregano, Bay

VEGETABLE...Poppy, Savory, Tumeric

MIXED GREEN...Marjoram, Savory, Basil, Tarragon, Rosemary, Oregano

FISH DISHES:

CRAB...Sage, Tarragon, Thyme

LOBSTER...Chervil, Tarragon, Thyme

SALMON...Dill, Marjoram, Savory, Salad Burnet

SHRIMP...Basil, Bay, Tarragon, Dill, Salad Burnet

WHITE FISH...Fennel, Bay, Basil, Chives, Dill, Parsley, Marjoram, Tarragon, or a mixture

SOUPS:

CHICKEN...Bay, Rosemary, Saffron

FISH...Dill, Fennel, Sage, Thyme, Savory, Marjoram

MEAT...Marjoram, Rosemary, Bay, Bouquet Garni

MUSHROOM...Tarragon, Fennel, Parsley

ONION...Marjoram, Savory, Paprika

PEA...Mint, Thyme, Rosemary

TOMATO...Tarragon, Basil, Parsley, Oregano

VEGETABLE...Thyme, Cumin, Basil, Oregano, Marjoram

EGG AND CHEESE:

BAKED EGGS...Chervil, Tarragon, Thyme, Dill

CREAMED EGGS...Marjoram, Savory, Bay

OMELETS...Basil, Chives, Parsley, Oregano, Sage, Thyme, Fines Herbes

SCRAMBLED EGGS...Basil, Marjoram, Tarragon, Rosemary

STUFFED EGGS...Tarragon, Thyme, Savory, Dill, Mustard

CREAMED CHEESE...Basil, Chives, Sage, Salad Burnet, Thyme, Parsley

WELSH RAREBIT...Basil, Marjoram, Mustard

CAMCOTE'S ROSEMARY LOAVES — Nancy Wallace

2 c. water
1 c. raisins
2 t. baking powder
1 T. rosemary
4 c. flour
1/4 lb. butter
2 c. sugar
2 eggs
1 t. vanilla

Combine water, raisins, baking powder and rosemary in a saucepan and bring to a boil. Cook for 2 minutes, stirring; cool. Meanwhile, mix butter and sugar. Add eggs and vanilla. Stir in alternately the raisin mixture and the flour, Mix it all well. The batter will be thin.

Use 8 cleaned soup cans as containers. Grease cans well and fill a little over 1/2 full and place them on a cookie sheet. Bake for 1 hour at 350° and cool the loaves in their pans before removing them. You can also use the small foil loaf pans filled scant 1/2 full using 7 of these and baking for 1 hour as above.

Whoever has a heart full of love always has something to give.

BOUQUET GARNI FOR STEWS

Edythe Dugan

6 sm. bay leaves
6 whole cloves
1/2 c. (3/8 pkg.) celery flakes
1 T. ground marjoram
1/3 c. parsley flakes
3/4 t. peppercorns
1 1/2 t. ground savory
2 T. ground thyme

Put 1 bay leaf and 1 clove in each of 6 small cheesecloth bags. Mix remaining ingredients well and divide equally and pack into bags. Each bag will season 2 quarts of liquid. Store bags in air-tight container.

CHEESE STRATA

Nancy Wallace

12 slices white bread (crusts removed)
1/2 lb. processed American Cheddar cheese
4 eggs
1/2 t. dry mustard
1 T. onion (minced)
1 t. salt
1/8 t. pepper
2 1/2 c. milk

Arrange 6 slices of the bread in bottom of 12x7x2 inch baking pan. Cover the bread with the cheese in thin slices, then cover with remaining bread slices. Beat eggs, add milk and remaining ingredients, and blend. Pour over the bread. Let stand 1 hour (or longer).

Bake in 325° for about 50 minutes or until puffed and browned. Serve at once. Serves 6.

Cooked asparagus tips placed along with the cheese makes this a nice luncheon dish, or asparagus and thin ham slices for a complete luncheon when served with a nice crisp green salad. Any combination can be substituted.

COURT CAKE A LA JEAN

Nancy Wallace

1/2 c. butter
1/2 c. Crisco
2 c. sugar
2 lge. eggs
3 c. flour
1 t. salt
1 t. nutmeg
1 t. mace
1 c. sour milk
1 c. pecans and currants (chopped)
2 t. sugar

Cream butter, Crisco and sugar. Add eggs. Sift flour, salt, nutmeg and mace. Add alternately with the milk. Add pecans and currants. Grease 10 inch tube pan heavy on bottom, light on sides, and flour. Sprinkle sugar on bottom. Pour in cake batter. Bake for 1 hour at 350°. Keeps well...cut in half and freeze half.

CREAM OF TOMATO SOUP

Nancy Wallace

2 T. butter
3 T. flour
2 t. salt
1/8 t. pepper
2 c. milk
2 1/2 c. canned or stewed fresh tomatoes
1 T. onion (minced)
1/4 t. celery seed
1/2 t. granulated sugar
1 bay leaf
1 whole clove
1/8 t. baking soda

Melt the butter in a double boiler, then add the flour, 1 1/2 t. salt and the pepper, and blend. Add the milk; stir until thickened. Meanwhile, cook together the tomatoes, onion, celery seed, the remaining 1/2 t. salt, the sugar, bay leaf and clove for 5 minutes. Sieve, and add the soda, then add to the milk mixture gradually, while stirring constantly. Heat 1 minute stirring constantly. Serves 4 to 6.

To make 2 1/2 c. stewed fresh tomatoes, simmer about 3 1/2 c. cut-up tomatoes for 10 minutes.

DANDELION WINE

Nancy Wallace

1 gal. dandelion flowers
1 gal. boiling water
1 sm. ginger root
3 oranges
1 lemon
3 lbs. sugar
1 slice rye bread
1/2 cake yeast

Gather flowers on a dry day. Put in crock. Pour over the water; cover and steep for 3 days. Strain through jelly cloth and squeeze all liquid from the flowers. Put in a kettle, add ginger root, the thinly pared peels and the juice of the oranges and lemon. Stir in sugar. Boil gently for 20 minutes. Return to crock and cool to barely lukewarm. Spread the yeast on the rye bread and float on top. Cover crock with cloth and keep in a warm room for 6 days.

Strain into a gallon jug. Cork loosely with a wad of cotton. Keep in a dark place for 3 weeks. Then decant into bottles and cap, or cork tightly. Use at Christmas or later. (In other words, don't use before 6 months of aging).

MAY WINE

Nancy Wallace

1 gal. Rhine wine
12 or more sprigs of sweet woodruff
1 (10 oz.) pkg. frozen strawberries (sliced)
1 c. sugar
2 c. brandy
Fresh strawberries

Continued Next Page.

MAY WINE (Continued).

Heat half of the woodruff sprigs in the oven for a few minutes. Then mix wine and leaves together and let stand 3 to 7 days. When ready to serve, pour the wine and brandy over a block of ice in punch bowl; mash the sliced strawberries with the sugar and stir into the wine mixture. Garnish with fresh woodruff and either little spring flowers or orange slices. Put a fresh strawberry in each cup when serving. Another **way to make the wine and keep it to** serve any time during the year is to steep a handful of woodruff in a pint of brandy with a couple tablespoons of sugar. When you want to serve a maibowle, add a few spoonfuls of this mixture to the Rhine wine..until of proper flavor.

MY OWN RUSSIAN DRESSING — Nancy Wallace

1 c. mayonnaise
1/4 c. catsup or chili sauce
1/4 c. Ann Page Chef style bottled salad dressing
1/4 t. thyme
1/8 t. sage
1/8 t. rosemary
1/8 t. basil

Mix all together, stirring well. If thicker consistency desired, add more mayonnaise - thinner, add more catsup or bottled dressing.

SPICED TEA — Vada Stanton

18 oz. jar of Tang
1/2 c. instant unsweetened lemon tea
4 t. cinnamon
2 t. powdered cloves

Mix well and store in glass jar with screw-top. When making tea, use 1 t. per cup.

SPICED TEA PUNCH — Evelyn Macaulay

4 qts. cold water
1 c. sugar
Peel of 2 oranges
Peel of 2 lemons
8 sticks cinnamon (broken)
1 T. whole cloves (about 50)
2 qts. apple juice
1 jar (3/4 oz.) instant tea

Combine cold water, sugar, peels and spices in large saucepan. Bring slowly to a boil over low heat. Add apple juice and heat to boiling, (do not boil). Strain into punch bowl over instant tea. Stir until dissolved. Serve warm or cold. If desired, stir in 1 quart of favorite liquor - rum, bourbon, rye, vodka or gin. Yields about 6 quarts.

WELSH RAREBIT WITH BEER — Nancy Wallace

1 T. butter
1 lb. sharp Cheddar cheese (grated)
3/4 c. beer
Dash of cayenne pepper or Tabasco sauce
1 t. dry mustard
1/2 t. salt
1/2 t. Worcestershire sauce
1 egg (slightly beaten)

Melt butter in top part of double boiler. Add cheese and all except 1 T. of beer. Cook over hot, not boiling water, until cheese melts. Combine seasonings with remaining tablespoon of beer and stir into cheese. Stir in slightly beaten egg. Serve immediately over toast points. Serves 4.

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ADDITIONAL RECIPES

Etc.

sandwiches

condiments

SANDWICHES

CHELSEABURGER

Gladys Bornmann

RAREBIT SAUCE:

2 T. butter or margarine
2 T. flour
1/4 t. dry mustard
1/4 t. salt
1/8 t. pepper
1 1/3 c. sharp Cheddar cheese (grated; about 3/4 lb.)
1 c. light beer

Melt butter in small saucepan. Remove from heat, blend in flour, mustard, salt and pepper until smooth. Gradually stir in beer. Cook over medium heat, stirring until mixture comes to boil and thickens. Add cheese; cook over low heat, stirring constantly, until cheese is melted. Remove from heat. Set pan in pan of hot water to keep warm.

HAMBURGERS:

1 1/2 lb. ground chuck
1 t. seasoned salt
2 lge. tomatoes
2 English muffins (halved, toasted and buttered)

Combine chuck and seasoned salt. Shape into 4 hamburgers 1 inch thick. Cut a thin slice from top and bottom of each tomato; then cut each tomato in half. Arrange slices in pan and place in oven while broiling hamburgers. Broil hamburgers, 4 inches from heat, 5 minutes on each side for medium rare.

To serve: Top each muffin half with a tomato slice, then a broiled hamburger. Spoon rarebit sauce over each. Serves 4.

CHICADEE

Edythe Dugan

2 cans (10 1/2 oz.) condensed tomato soup
1/4 c. pimiento (chopped)
1/4 c. ripe olives (chopped)
1 can (2 1/2 oz.) mushrooms (sliced)
8 eggs (hard cooked)
8 Holland Rusks or slices of toast
1/2 t. salt

Combine 2 cans soup, pimiento, olives and mushrooms in saucepan. Heat until piping hot. Cut hard cooked eggs into sixths and place on Holland Rusk in pinwheel fashion. Sprinkle eggs with salt. Serve with sauce poured over eggs. Serves 4.

To be of use in the world is the only way to be happy.

CRAB MEAT LUNCHEON SANDWICH — Pauline Hydock

1 pkg. Wakefield crab meat (frozen)
2 (3 oz.) pkg. cream cheese
1/4 c. butter
Dash of Worcestershire
1 T. onion (grated)
6 Holland Rusk or English muffin
6 slices tomato
6 slices American cheese
Parsley

Drain crab meat, blend with softened cream cheese and butter. Add Worcestershire sauce and onion. Put a generous amount on slice of Rusk and top with slice of tomato and cheese. Sprinkle with parsley. Bake in 325° oven for 20 minutes. Last couple of minutes place in broiler. Serves 6.

CUCUMBER CREAM CHEESE SPREAD FOR TEA SANDWICHES — Gretchen Collins

6 oz. cream cheese
1 med. sized cucumber
1 onion
Salt (to taste)
1/8 t. hot pepper sauce
Mayonnaise

Mash cream cheese with fork. Grate cucumber and onion into a sieve. Press out the juice and combine with the cheese. Add seasonings and mayonnaise til of spreading consistency. Spread on thin slices of buttered bread.

EGG AND CHEESE SANDWICH WITH TOMATO SAUCE — Edythe Dugan

4 slices French bread
Garlic powder
Milk (seasoned with pinch of salt
Olive oil
Tomato sauce
4 hard cooked eggs (chopped)
1 c. or more cheese, Cheddar Swiss or Parmesan (grated; according to taste)

Sprinkle French bread lightly with garlic powder then dip in milk and brown in olive oil. Place bread slices on hot oven proof plate and cover with chopped eggs, cheese and olives. Place in hot oven (450°) until cheese is melted. Serve with tomato sauce.

QUICK TOMATO SAUCE:

1 (10 1/2 oz.) can condensed tomato soup
2 T. butter

Heat together. May be thinned with a little chicken or beef stock or bouillon. Makes about 2 c.

An ounce of fact means more than a ton of argument.

OPEN-FACED HAM AND CHEESE SANDWICH

Mary Lou Fischer

1 loaf French bread
1/2 lb. imported ham (thinly sliced)
Mayonnaise
Mr. Mustard
1/2 lb. Swiss cheese (thinly sliced)

Slice bread into 1/2 or 3/4 inch slices, spread with mixuture of mayonnaise and Mr. Mustard, top with ham, then cheese and place under broiler until cheese melts. Serves 6.

HAWAIIAN SANDWICH

Edythe Dugan

For each sandwich:
2 slices bread (buttered on one side)
2 slices Kraft light yellow cheese (sliced)
1 slice pineapple

On one slice buttered bread place one slice cheese, one slice pineapple, one slice cheese, other slice bread--buttered sides in. Grill on griddle until toasted to desired doneness and cheese is slightly melted.

STAG SANDWICH

Nancy Wallace

1 tube refrigerator biscuits
1 can corned beef
1 T. mayonnaise
1 T. mustard
10 slices tomato
5 slices American cheese

Flatten refrigerator biscuits on ungreased cookie sheet. Slice can of corned beef in 10 slices (it cuts easier when chilled) and arrange meat on biscuits. Mix mayonnaise and mustard, spread over meat. Bake at 450° for 10 minutes. Top with tomato slices and 1/2 cheese slice. Return to oven for about 5 minutes or until cheese melts. Serves 5 (2 each).

TUNA GOOIES (OR TUNABURGERS)

Nancy Wallace

6 hamburger rolls
1 (7 oz.) can tuna
1 c. celery (chopped)
1/4 c. mayonnaise
1/2 c. process yellow cheese (diced)
1 sm. onion (minced)

Split hamburger rolls and dig small hole inside. Mix the remaining ingredients and stuff into rolls. Place tops on. Wrap in foil and place on baking sheet. Heat 15 minutes at 350°.

TURKEY DEL MONOCO — Rose Scanlon

3 T. butter or margarine
3 T. flour
3/4 t. dry mustard
Dash cayenne pepper
2 c. milk
1/2 lb. sharp Cheddar cheese (grated)
4 slices toast or English muffins
Turkey (sliced)
Crisp bacon, parsley or stuffed olives

Melt butter, add flour, mix in, add next 3 ingredients, and stir constantly over low heat until thickened. Add grated sharp Cheddar cheese until melted. Place toast (or muffins) on heat proof platter and top with sliced turkey. Spoon sauce on top.

Bake at 450° for 6 to 10 minutes. When serving, garnish with crisp bacon, chopped parsley or sliced stuffed olives. Serves 4.

CONDIMENTS

BREAD AND BUTTER PICKLES — Nancy Fratt

1 gal. cucumbers (sliced; about 35 - 4 to 5 inch ones)
1 t. celery seed
5 c. vinegar
4 med. onions (sliced and separated)
3 green peppers (cut into small, narrow strips)
1 sweet red pepper
1/2 c. salt
1/2 t. tumeric powder
5 c. sugar
1/2 t. ground cloves
2 t. mustard seed

Slice cucumbers about 1/8 inch thick. Combine all ingredients and bring to a full boil, stirring occasionally. Immediately put into sterilized jars, leaving 1/2 inch headroom, and screw tops on. Makes about 7 pints.

COPPER PENNIES — Irene Doremus

2 lbs. carrots (sliced in rounds)
1 bell pepper (sliced in strips)
1 med. onion (sliced in rings)
1 can tomato soup
1 T. Worcestershire sauce
1 t. dry mustard
1 c. sugar
1/2 c. vinegar
3/4 c. oil

Continued Next Page.

COPPER PENNIES (Continued).

Cook carrot rounds in salted water for 10 minutes. Cover carrots, pepper and onion with tomato soup, Worcestershire sauce, and mustard. Heat to boiling, sugar, vinegar and oil and pour over other mixture. Let marinate for 24 hours. May be kept 3 weeks.

May also be served hot as a sweet and sour vegetable. (Editor's note).

KIDNEY BEAN RELISH — Rose Scanlon

1 sm. onion
1 or 2 eggs (hard cooked)
2 c. kidney beans (drained)
1/4 t. white pepper
3 stalks celery
1 T. mayonnaise
2 t. mustard relish
1 t. curry powder
1/2 t. salt

Chop onion, celery and eggs together. Add beans and mix in mayonnaise, relish and other seasonings. Refrigerate until ready to serve. Serves 6.

PRESERVED ORANGE SLICES — Irene Doremus

8 seedless oranges (navel)
4 c. sugar
1 c. vinegar
10 whole cloves
2 sticks cinnamon
1/2 c. water

Cut oranges in 1/4 inch slices, discarding ends. Cover with water and simmer until tender (about 40 minutes). Drain carefully to keep from breaking. Boil sugar, vinegar, spices and 1/2 c. water 5 minutes while cooking oranges. Add orange slices and simmer 1 hour. Put in sterilized jars and seal. Use with chicken or other poultry. Makes 4 pints.

HOT PEPPER JELLY — Irene Doremus

1/4 c. hot red or green peppers (chopped; about 6)
1 1/2 c. sweet green pepper (about 4)
6 1/2 c. sugar
1 1/2 c. vinegar (either cider or white)
1 bottle liquid pectin
Green coloring

Put peppers in blender and chop. Mix with vinegar and bring to boil. Boil 2 minutes. Strain. Add sugar and boil 1 minute more. Add pectin and boil 1 minute. Add green color. Remove from heat and let set for 5 minutes. Pour into hot sterilized jars and seal. Use over cream cheese as an hors d'oeuvre or use with meats. Makes 6 small jars.

8 DAY PICKLES

Guddy Chehayl

10 med. cucumbers
8 c. sugar
4 c. vinegar
2 T. mixed pickling spices
5 t. salt

Cover whole cucumbers with boiling water and allow to stand until next morning. Drain and repeat next 3 mornings. On fifth morning, slice in 1/2 inch slices. Combine sugar, spices, salt and vinegar. Bring to a boil. Pour over cucumbers. Let stand for 3 days. On third day bring to a boil and seal in pint jars. Makes 6 quarts.

RHUBARB RELISH

Edythe Dugan

1 qt. rhubarb (finely chopped)
1 qt. onions (chopped)
1 c. molasses
3 1/3 c. sugar
3/4 c. vinegar
3/4 c. water
1 t. salt
1 t. whole cloves
1 t. allspice
1 t. cinnamon

Combine all ingredients and boil rapidly until thick; about 1 hour. Stir to prevent scorching. Makes about 2 1/2 pints. Turn into sterilized jars and seal.

HAPPINESS RECIPE

Pauline Hydock

Love
Friendship
Laughter
Merriment
Joy
Cheer

Start with a heart full of love. Add warm friendship, spiced with laughter and merriment. Season with joyful greeting, and serve with loads of good cheer.

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