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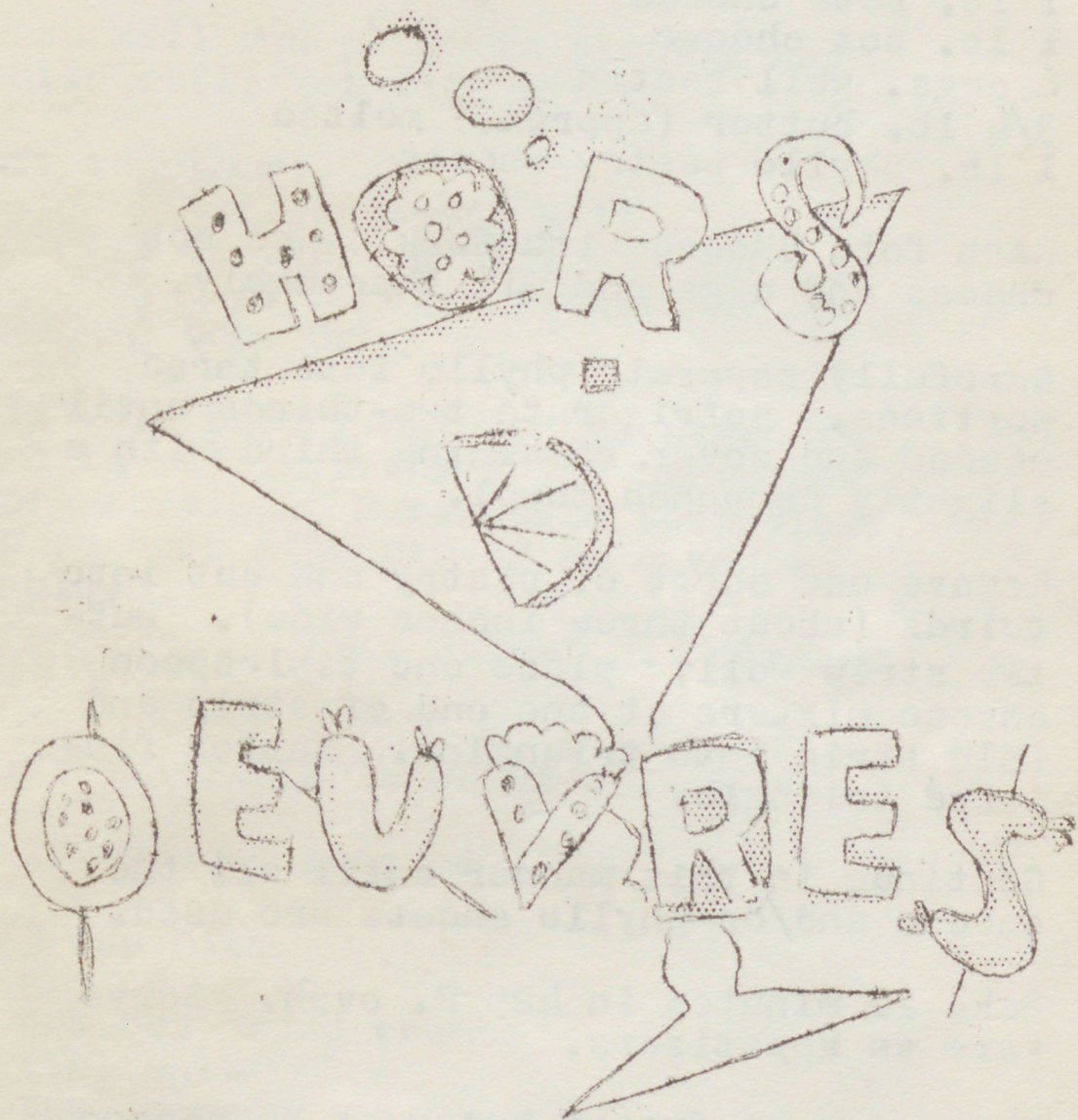
COOKERY

RAKE AND HOE GARDEN CLUB











## CHEESE PUFFS

1 lb. feta cheese  
1 lb. pot cheese  
6 eggs. well beaten  
3/4 lb. butter (approx.) melted  
1 lb. phyllo pastry sheets

Wash feta cheese with fork. Add pot cheese and eggs and mix thoroughly.

Carefully separate phyllo into three portions. Refrigerate two-thirds until needed and cover remaining third with a slightly dampened towel.

Remove one sheet of pastry and cut into thirds (about three inches wide). Butter strip well; place one tablespoon cheese mixture at one end of strip and fold strip into triangles. Butter finished triangle.

Continue in this manner until all the cheese and/or phyllo sheets are used.

Bake 20 minutes in 425 F. oven. Serve warm as appetizers.

These can be frozen but must be frozen before baking. Allow extra baking time.

Feta cheese and Phyllo pastry can be purchased at Charlie's Delicatessen, 346 South Ave., E., Westfield, N.J.

Mrs. George W. Balmer



## COCKTAIL POTATOES

1 pint cherry tomatoes

Wash well and place in plastic bag while still wet with water.

Mix together:

1 tsp. seasoned salt

1 tsp. dried dill

1 tsp. parsley flakes

1/2 tsp. oregano

Mix well onto tomatoes and store in bag in refrigerator a few hours before serving. Serve with toothpicks as an hors d'oeuvre or as a vegetable.

Mrs. Robert H. Mulreany

## TINY MEATBALLS IN SWEET-SOUR SAUCE .

1 lb. chuck, chopped

1 egg

1/3 cup milk

1 grated onion

1 cup dry bread crumbs

1 tsp. salt

1/2 tsp. pepper

Make into small balls and brown in butter or other shortening. Serve in Sauce.

Sauce: Melt in double boiler 1 jar currant jelly and 1/2 cup regular Galden's mustard.

Mrs. Robert H. Mulreany



## BAKED CHICKEN LEGS AND WINGS

Spread 6-8 small legs and 6-8 wings lightly with Dijon type mustard and sprinkle with salt and pepper. Dip each piece in sour cream and coat with fine dry bread or rusk crumbs. Put on baking sheet in one layer, cover with foil and bake in hot oven - 400 F. for 30 mins.

Remove the foil, increase heat to 450 F. and bake 15-20 mins. longer, or until golden brown and tender when tested with fork. Garnish with watercress.

Mrs. David E. Ober

## GUACAMOLE

1 avacado, mashed  
2 tsp. minced onion  
1 clove garlic, mashed  
1/8 tsp. tobasco  
salt and pepper to taste

Combine ingredients into a paste.  
Serve as a dip with Fritos.

Mrs. David E. Ober

## PARTY DIP

3/4 cup (6 oz.) cream cheese  
1/2 cup mashed ripe banana  
1/2 cup diced shredded beef  
1/2 tsp. pepper  
1 tsp. chopped olives

Combine all ingredients in bowl, mix until well blended. Store in refrigerator covered until ready to serve.

Yield: 1 1/2 cups Mrs. Beverly Hachmann



## HUMIUS (Lebanese)

1 can chick peas	(If desired include:
2-4 Tbs. sesame oil	tabasco, popper,
lemon juice	celery salt and
garlic powder	minced onion)
salt	

Nash drained chick peas as finely as possible. Mix oil with a very slightly less than equal amount of water until mixture has turned very smooth and nearly white. Add juice of 1 lemon and seasonings. Mix well. Combine with the chick peas.

As a canape: Spread on crackers.

As a first course: Spoon mixture around the edges of a deep soup plate, fill the center with pine nuts which have been lightly (and quickly) browned in olive oil or butter.

(Sesame oil is obtainable in Italian grocery stores and health food stores. It has a distinctive flavor, essential to the recipe).

Contributed

## CHEESE CARROTS

Grate yellow cheese. Moisten until it is of a good consistency to handle with cream or salad dressing. Shape it into small carrots. In the blunt end place a sprig of parsley.

Mrs. Carl W. Zeis



### EAST INDIAN DIP

8 oz. cream cheese  
1 tb. dry sherry  
3 tb. chopped chutney  
1 cup diced bananas  
 $\frac{1}{4}$  cup milk  
 $\frac{1}{2}$  tsp. curry powder

Blend cream cheese, milk and sherry until light and fluffy; add curry powder and chutney to mixture; fold in bananas.

Store in refrigerator in covered container until serving time.

Yield: 2 cups dip

Mrs. Beverly K. Hachmann

### CRAB MEAT CANAPE

$\frac{1}{2}$  cup tomato juice  
1 well-beaten egg  
1 cup bread crumbs  
Dash salt and pepper  
1 tsp. chopped parsley  
1 -  $6\frac{1}{2}$  oz. can crabmeat, flaked  
bacon

Mix juice, egg and crumbs, seasoning, parsley and crabmeat.

Mix thoroughly and roll into small rolls, pinky finger size.

Wrap each roll with  $\frac{1}{2}$  slice bacon and fasten with toothpick.

Broil 3" from heat about 7 min.

Turn frequently to brown evenly.

Serve hot. Mrs. Peter J. Hydock



# SALADS





## MOLDED FRESH PLUM RING

2 envelopes unflavored gelatin  
1 cup cold water      1 cup hot water  
 $\frac{1}{2}$  cup sugar       $\frac{1}{2}$  tsp. salt  
 $\frac{2}{3}$  cup fresh lemon juice  
2 cups sliced fresh plums  
2 cups Chicken Salad

Soften gelatin in cold water. Add hot water and sugar, stir until dissolved. Cool; stir in lemon juice and salt. Chill until mixture is about as thick as fresh egg whites. Fold in sliced plums. Fill 4-cup ring mold with gelatin mixture. Chill until firm and ready to serve. Unmold onto a serving plate. Fill center with Chicken Salad. Garnish as desired with salad greens.

## CHICKEN SALAD

2 cups diced cold, cooked chicken  
 $\frac{3}{4}$  cup diced fresh celery  
 $\frac{3}{4}$  tsp. salt  
 $\frac{1}{8}$  tsp. ground black pepper  
 $\frac{1}{2}$  cup mayonnaise  
2 Tbs. fresh lemon juice  
1 tsp. finely chopped onion  
2 Tbs. sour cream

Combine chicken, celery, salt and pepper. Mix together mayonnaise, sour cream, lemon juice and onion. Add to salad and toss lightly. Spoon into center of molded plum salad ring.

Mrs. Maurice E. Thompson



## COLESLAW SOUFFLE SALAD

1 pkg. lemon gelatin  
1 cup hot water  
 $\frac{1}{2}$  cup mayonnaise  
 $\frac{1}{2}$  cup cold water  
2 Tbs. vinegar  
 $\frac{1}{4}$  tsp. salt  
 $1\frac{1}{2}$  cup finely cut cabbage  
 $\frac{1}{2}$  cup radish slices  
 $\frac{1}{2}$  cup diced celery  
2-4 Tbs. diced green pepper  
1 Tb. diced onion

Dissolve gelatin in hot water. Blend in mayonnaise, cold water, vinegar and salt.

Chill until partially set. Beat until fluffy.

Add remaining ingredients. Pour into individual mold or 1 quart mold. To serve, unmold on lettuce. Garnish with radish slices.

Yield: 6 servings.

Mrs. Maurice E. Loewel



## GREAT CAESAR

2 qts. torn lettuce (romaine and others  
as desired)

2/3 cup Wesson oil

1 clove garlic, crushed, or  $\frac{1}{4}$  tsp.  
garlic powder

1 $\frac{1}{2}$  cups dry bread crumbs

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

freshly ground black pepper

2 eggs, boiled 1 min.

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

4-6 anchovy fillets, chopped  
(optional)

$\frac{1}{2}$  cup grated Parmesan cheese

Combine garlic and Wesson oil. Let stand at room temperature for 3 hours. Place washed and drained salad greens in a large bowl lined with paper towels. Cover and chill.

Brown bread cubes with 3 Tbs. of the garlic oil. Remove towels from bowl. Salt and pepper the greens. Pour on remaining oil and toss. Add eggs and lemon juice; toss well.

Sprinkle on anchovies and cheese; toss lightly; add bread croutons; toss just until lightly mixed. Serve immediately on chilled plates.

Yield: 6-8 servings.

Contributed.



## STRAWBERRY NUT SALAD

- 2 pkgs. strawberry Jello
- 1 cup boiling water
- 2- 10 oz. pkgs. frozen strawberries,  
thawed
- 1 lb. 4 oz. can crushed pineapple
- 3 medium bananas, mashed
- 1 cup coarsely chopped nuts
- 1 pint sour cream
- 1- 12 X 8" baking dish

Combine Jello and boiling water. Fold in other ingredients.

Pour half of mixture into pan, let set until firm. Evenly spread with sour cream, then spoon on remaining Jello mixture. Refrigerate.

Yield: 12 servings

Mrs. Paul J. Burr



## HOT SEAFOOD SALAD

2 cans clean, cooked shrimp or  
1½ lbs. fresh cooked, cleaned  
3 cans crabmeat  
1 cup celery diced fine  
½ cup green pepper diced fine  
1 chopped onion  
1 tsp. Worcestershire sauce  
1 tsp. Lemon Juice  
1 cup Mayonnaise

Combine all ingredients. Place in  
casserole dish.

Top with Pepperidge (or like) Stuffing  
mix. Dot with butter.

Bake ½ hour at 350 F.

Lobster meat may also be added -  
decreasing shrimp or crabmeat.

Mrs. K. R. Christianson



## LINE MOLDED SALAD

### Layer #1

1 3 oz. pkg. lime gelatin  
1 cup boiling water  
3/4 cup grapefruit juice  
1 8 oz. pkg. Philadelphia cream cheese

### Layer #2

1 3 oz. pkg. lime gelatin  
1 cup boiling water  
1 cup gingerale  
1 cup drained grapefruit sections  
(cut in halves)  
1 cup diced apples  
1/2 cup chopped walnuts

Layer #1: Dissolve one pkg. lime gelatin in boiling water; add grapefruit juice. Slowly add to cream cheese. Mix well until blended. Pour into 1 1/2 qt. mold. Chill until firm.

Layer #2: Dissolve lime gelatin in 1 cup boiling water, add gingerale. Chill until thickened slightly. Fold in fruit and nuts. Pour over molded cream cheese layer #1. Chill until firm.

Unmold and serve on lettuce.

Yield: 6-8 servings.

Mrs. K. R. Christianson



## ICE CREAM CHEESE SALAD

- 1 9 oz. can crushed pineapple
- 1 pkg. lime gelatin
- 1 pint vanilla ice cream
- 1 cup grated cheddar cheese

Drain pineapple, add water to juice to make 1 cup liquid. Heat to boiling, add 1 pkg. lime Jell-o. Stir until dissolved. Blend in ice cream. Chill, until partially congealed. Fold in cheese and drained pineapple. Nuts may be added. Pour into 6 cup mold, chill until firm. Unmold on crisp greens.

Mrs. Carl W. Zeis

## CUCUMBER SALAD

- 1 pkg. lemon Jello
- 1 pkg. lime Jello
- 1½ cups boiling water
- 1 large cucumber, grated
- 2 tsp. grated onion
- Few drops tobasco
- juice of lemon
- 2 Tbs. tarragon vinegar
- 1 cup mayonnaise

Dissolve Jello in boiling water. Place cucumber, onion, tobasco, lemon juice and vinegar in 2 cup measure. Add enough water to make 2 cups; add this mixture to Jello and chill. When partially set, add mayonnaise and beat until fluffy. Pour into mold and chill until set.

Mrs. Peter J. Hydock



LA



VEGETABLE



## COMPANY SQUASH CASSEROLE

5 summer squash (mix yellow and zucchini)  
2 medium onions

Cut squash and onions and boil in small amount of salted water until tender. Drain well; mash and add:

3/4 stick of butter (6Tbs.)  
1 lb. sharp cheddar cheese, shredded  
4 or 5 slices of day old bread - crust removed and shredded fine  
2 beater eggs  
salt and pepper to taste

Mix well and add a small amount of milk to maintain pouring consistency.

Put in buttered casserole, top with additional shredded cheese.

Bake 30 mins. at 350 F. if casserole is shallow; 45 mins. if casserole is 3" deep.

Can be prepared in morning and baked later. Good with roast.

Yield: 12 servings.

Mrs. David E. Ober



## GRUYERE POTATOES

4 regular sized potatoes  
 $\frac{1}{2}$  to  $\frac{3}{4}$  lb. Swiss cheese  
1 medium sized onion (optional)  
1 can chicken broth  
Bread crumbs  
Parmesan cheese

Butter well bottom and sides of glass casserole. Put a layer of very thinly sliced potatoes, a layer of thinly sliced cheese (Gruyere may also be used), a layer of sliced onions (I usually grate mine), salt and pepper. Pack down well. Repeat layers until dish is filled, pressing down each time. Pour over this a can of chicken broth, not quite to top. Sprinkle bread crumbs, grated Parmesan and melt  $\frac{1}{4}$  Tbs. butter or margarine over top. Cover and bake until potatoes are soft - 350 F. about 2 hrs. Uncover toward end and finish browning.

This recipe can be made in advance and heated thru before serving. Good reheated as left-over.

Mrs. J. Wallace Scanlon



## PENNSYLVANIA DUTCH STYLE GREEN BEANS

3 strips bacon	$\frac{1}{2}$ tsp. dry mustard
1 small onion, sliced	1 Tb. brown sugar
2 tsps. cornstarch	1 Tb. vinegar
$\frac{1}{4}$ tsp. salt	1 hard cooked egg, sliced
1 lb. can cut green beans	

Fry bacon in skillet until crisp. Remove bacon and crumble. Drain off all but 1 Tb. drippings. Add onion and brown lightly. Stir in cornstarch, salt and dry mustard. Drain beans, reserving  $\frac{1}{2}$  cup liquid. Stir reserved liquid into skillet. Cook stirring until mixture boils. Blend in brown sugar and vinegar. Add green beans and heat thoroughly. Turn into serving dish and garnish with egg, crumbled bacon.

Yield: Approximately 4 servings.

Mrs. Beverly K. Hachmann

## CORN WONDER

Drain juice from one can corn, put corn thru food chopper. Return juice to corn and mix well. Add 1 cup sweet milk, 2 well-beaten eggs, 2 Tbs. melted butter; salt and pepper to taste. Mix thoroughly. Bake in well-buttered dish until firm, but not until it wheys. (Approximately 30 mins. - test with silver knife.)

Yield: 4 or more servings

Mrs. Maurice E. Thompson



## BAKED RED CABBAGE

1 small head red cabbage  
 $\frac{1}{2}$  cup seedless grapes  
2 cooking apples  
1 small onion  
2 Tbs. sugar  
 $\frac{3}{4}$  tsp. salt  
 $\frac{1}{3}$  cup claret  
 $\frac{3}{4}$  Tb. butter  
 $\frac{3}{4}$  Tb. flour

Shred and boil cabbage 5-15 mins. Drain, reserving 1 cup liquid. Place layer of cabbage in baking dish. Combine apples, grapes, onion, sugar and salt and arrange in alternate layers with cabbage. Bake in 375 F. oven 1 hour. Shake flour over top, mix lightly with fork and bake 15 mins. longer.

Yield: 4 or more servings.

Mrs. Maurice E. Thompson



## SWEET POTATO CASSEROLE

3 large cans sweet potatoes (Heat potatoes to get better blending; and beat in electric mixer until smooth.)

Add:  $\frac{1}{2}$  lb. butter  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  tsp. nutmeg  
 $\frac{1}{2}$  cup chopped walnuts  
salt  
 $\frac{1}{2}$  cup brandy (approximate)

Mix well, taste and adjust seasoning.

Put in buttered  $1\frac{1}{2}$  qt. casserole.  
Bake 30 mins. in 350 F. oven. Can be made day before.

Mrs. George W. Balmer

## GARNISHED ASPARAGUS SPEARS

Drain canned white asparagus tips.

Wrap around base of each spear, thinly sliced ham.

Serve chilled.

Mrs. Carl W. Zeis



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## OMELETTE AUX FINES HERBES

Beat 6 eggs with fork just to mix whites and yolks thoroughly. Add salt and pepper and 1 Tb. chopped mixed herbes - parsley, chervil, chives and tarragon.

In omelet pan heat 4 Tbs. butter until it sizzles and gives off nutty aroma. Pour in beaten eggs, stir rapidly 15 seconds or until heated through and cook a little longer. When mixture sets on bottom of pan, roll it with fork and slip onto warm serving dish. Pour over it 1 Tb. melted butter mixed with 1 Tb. of the chopped herbes.

Yield: 3 servings.

Mrs. Charles B. Mayer



## 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 cup 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

Put in oven at 350 F. for 1 hr. After 1 hr., remove cover, stir gravy, and cook for another hr.

Yield: 6 servings.

(Recipe of Mrs. Hughes when she entertained Mrs. Johnson and Kosygin's daughter.)

The Committee



## OVEN BARBECUED CHICKEN

3 lb. fryer  
 $\frac{1}{4}$  cup olive oil  
2 medium onions  
 $\frac{1}{2}$  cup celery chopped  
1 cup catsup  
1 cup water  
 $\frac{1}{4}$  cup lemon juice  
3 Tbs. Worcestershire sauce  
2 Tbs. brown sugar  
2 Tbs. vinegar  
2 Tbs. prepared mustard

Cut fryer into serving pieces. Dust with salt and pepper.

Heat oil in a large skillet. Brown the chicken slowly over medium heat. When chicken is browned on all sides, remove from skillet, set aside. Peel and slice onions into quarter-inch slices.

Add to skillet with chopped celery.

Cook over medium heat until tender.

Add the catsup, water, lemon juice, Worcestershire sauce, brown sugar, vinegar, and mustard. Mix well. Add a little salt and pepper if desired.

Simmer for 10 mins. or so to blend flavors. Remove from heat. Let stand a min. or so then skim off the excess fat that rises to the surface.

Place the browned chicken in a shallow baking dish. Do not overlap pieces. Pour sauce over chicken.

Place in a 325 F. oven and bake uncovered about  $1\frac{1}{4}$  hrs. or until done and tender. Baste occasionally with pan sauce. Arrange on hot platter and pour sauce over.

Mrs. Oliver Hallberg



## KING CRAB EN CROUTE

- 2 pkg. pie crust mix
- $\frac{1}{2}$  cup grated sharp cheese
- 2 pkgs. (6 oz.) frozen crab meat,  
defrosted and drained
- 1  $\frac{1}{4}$  oz. can mushroom stems, pieces,  
drained
- 2 cups cooked elbow macaroni
- 2 Tbs. chopped parsley
- 1 Tb. lemon juice
- 2 Tbs. chopped pimento
- 1 tsp. salt
- $\frac{1}{2}$  tsp. Worcestershire sauce
- 2 well beaten eggs
- 1 pkg. white sauce mix
- 2 Tbs. butter
- 1 Tb. sesame seeds

Prepare pie crust as directed, adding grated cheese before water. Roll out  $\frac{2}{3}$  of the pastry and use it to line six  $\frac{1}{4}$ " tart pans or shells.

Combine crabmeat, macaroni, mushrooms, parsley, pimento, lemon juice, salt, Worcestershire and eggs. Prepare white sauce as package directs. Blend white sauce with crab mixture. Spoon into pastry-lined tarts. Roll out remaining pastry and cover tarts and crab mixture. Cut slits in top of tarts. Brush tops with melted butter and sprinkle with sesame seeds. Bake 425 F. for 20-25 mins. Serve hot. Tarts may be topped with seasoned sour cream and chopped dill.

Mrs. K. R. Christianson



## SOLE OR FLOUNDER ETOUFFE

3 fillets of sole ( $1\frac{1}{2}$  lbs.) or flounder  
1 tsp. salt       $\frac{1}{8}$  tsp. white pepper  
 $\frac{1}{2}$  cup butter  
lemon wedges (garnish)

### Filling:

$1\frac{1}{2}$  Tbs. butter  
 $1\frac{1}{2}$  Tbs. flour  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  cup boned flaked crab meat  
 $\frac{1}{2}$  cup cooked chopped shrimp  
 $\frac{1}{4}$  cup chopped celery  
 $\frac{1}{2}$  cup chopped scallion  
1 Tb. chopped parsley  
1 tsp. salt

### Sauce:

1 Tb. butter       $\frac{1}{2}$  tsp. salt  
1 tsp. flour      Dash pepper  
1 cup light cream      2 egg yolks  
1 Tb. lemon juice

Season the fillets well with salt and pepper. Lay flat on baking sheet or foil.

Filling: Melt butter in saucepan, stir in flour. Gradually add milk; cook, stirring constantly until sauce is thickened. Remove from heat and stir in crab meat and shrimp. Season with celery, scallion, parsley and salt.

Divide filling equally among fillets, spreading it generously. Roll fillets

(continued)



## Sole or Flounder Stouffe (continued)

Carefully and secure with toothpicks. Cut each roll in two and place in shallow baking dish. Bake in hot oven 400°F. for half an hour. Baste often with melted butter.

### Sauce:

Melt butter in double boiler. Stir in flour and gradually add cream. Season with salt and pepper. Quickly add a little hot sauce to slightly beaten egg yolks. Re-add to sauce. Place over simmering water and cook, stirring constantly, until thickened. Add lemon juice and pour over fish just before serving. Garnish with lemon wedges, parsley and a few whole cooked shrimp if you wish.

Yield: 6 servings.

Mrs. Frank J. Dugan



## SAUTEED SCALLOPS PROVENCALE

6 Tbs. olive oil  
2 cloves garlic, finely chopped  
1 shallot or small onion, finely chopped  
1½ lbs. bay or sea scallops  
1 tsp. lemon juice  
1 large ripe tomato, skinned, seeded and  
chopped  
salt and pepper to taste  
¼ cup parsley, finely chopped

Heat oil in heavy skillet.

Saute garlic and shallot until tender,  
but not browned.

Increase heat; add scallops. Saute  
about 5 mins. until lightly browned  
and opaque.

Add lemon juice, tomato, salt pepper  
and parsley. Cook just long enough  
to heat through.

This is a quick, elegant company fish  
dinner.

Mrs. Howard J. Wolf



## HERB SALMON BAKE

2 cups (1 lb. can) salmon drained  
and flaked  
2 cups ( $\frac{1}{2}$  lb.) grated Cheddar cheese  
2 cups Kellogg's Croutettes - Herb  
seasoned  
1 eggs  
2 cups milk  
 $\frac{1}{2}$  tsp. Worcestershire sauce  
 $\frac{1}{2}$  tsp. dry mustard  
 $\frac{1}{2}$  tsp. salt

Place 1 cup Croutettes in greased  $1\frac{1}{2}$  qt.  
casserole. Sprinkle with 1 cup salmon  
and 1 cup cheese. Repeat using remain-  
ing ingredients.

Beat eggs, stir in milk, Worcestershire  
sauce and seasonings.

Pour over contents of casserole.

Bake at 350 F. about 1 hour or until  
knife inserted comes out clean.

Mrs. M. R. Christianson



## CHICKEN PARMIGIANA

3 whole chicken breasts weighing about  
12 ozs. each split, skinned and boned  
2 eggs, slightly beaten  
1 tsp. salt  
1/8 tsp. pepper  
3/4 cup fine dry bread crumbs  
1/2 cup vegetable oil  
2 cups tomato sauce  
1/2 tsp. basil  
1/8 tsp. garlic powder  
1 Tb. butter or margarine  
1/2 cup grated Parmesan cheese  
8 ozs. Mozzarella cheese sliced and cut  
into triangles.

1. Place chicken breasts on cutting board and pound lightly with side of heavy knife or cleaver until about 1/4 inch thick.
2. Combine eggs, salt and pepper. Dip chicken into egg mixture, then crumbs.
3. Heat oil until very hot in a large frying pan. Quickly brown chicken on both sides; remove to shallow baking pan. Pour excess oil from frying pan.
4. Stir tomato sauce, basil and garlic powder into frying pan; heat to boiling; simmer 10 mins., or until thickened. Stir in butter. Pour over chicken; sprinkle with cheese; cover.
5. Bake in moderate oven 350 F. 30 mins. Uncover.
6. Place Mozzarella cheese over chicken. Bake 10 mins. longer or until cheese melts.



## CURRIED CHICKEN

5 lb. chicken cooked and in chunks  
1/2 of green pepper, chopped  
2 onions  
2 Tbs. butter  
1 cup chicken broth  
2 cans tomato soup, undiluted  
2 1/2 tsp. curry  
1 pt. light cream

Saute pepper and onion in butter. Add chicken broth, simmer 15 mins. Add tomato soup, curry, simmer 15 mins. Place in double boiler, add chicken chunks.

One and one-half hours before serving add cream and heat slowly.

Serve with hot, dry rice.

Garnish at table with Major Grey's Chutney, cooked grated egg yolks, chopped peanuts, shredded cocoanut, bacon bits and french fried onion bits.

(This can be made 24 hours ahead - excluding cream until ready to use.)

Yield: 5-6 servings.

Mrs. K. R. Christianson



### KAISERGULYAS

(The emperor's goulash from the  
Kersenssturberl Restaurant, Vienna)

2 medium onions  
 $\frac{1}{2}$  lb. bacon  
1 tsp. paprika  
1 lb. veal, cubed  
 $\frac{1}{2}$  tsp. salt  
slice of lemon  
 $\frac{1}{4}$  capers, chopped  
1 cup sour cream  
1 tsp. flour  
Veal or chicken stock

Chop the onions and bacon. Fry together over high heat until golden brown. Stir in paprika and add veal, stirring to coat all sides. Add salt, cover and simmer 20 mins. Add lemon slice and capers. Mix sour cream with flour and stir this into the meat dish. Add sufficient stock to make a medium thick sauce. Simmer gently until meat is tender. Remove lemon and serve.

Yield:  $\frac{1}{2}$  servings.

Mrs. Charles R. Mayer



## BUTTERFLY LEG OF LAMB

Have butcher bone and butterfly 5-6 lb. leg of lamb. It should be flattened to resemble a steak.

### Marinade:

1 clove garlic	$\frac{1}{2}$ tsp. each thyme,
1 tsp. salt	sage and marjoram
1 tsp. coarse pepper	1 Tb. salad oil
$\frac{1}{2}$ tsp. powdered ginger	2 Tbs. water
1 bay leaf-crushed	

If you use a mortar and pestle, chop garlic rather fine, and grind with salt and pepper which act as grinding agent. Add herbs and mix well. Stir in liquids - rub this into both sides of lamb. Let it marinate at least one hour at room temperature. You can use a steak baster or put in two long skewers at right angles, making an X. Either way prevents meat from curling. Cook over charcoal as you would a steak. (We like ours slightly rare so we do it about 10 mins. per side.)

Slice as you would London Broil to get nicest slices.

This same marinade is equally good rubbed into slits in a leg of lamb you would oven roast.

Mrs. Edward G. Engel



## PEPPER STEAK

- 1 lb. beef chuck, cut into very thin strips
- $\frac{1}{4}$  cup cooking oil
- 1 clove garlic, minced
- 1 Tb. soy sauce
- 1 tsp. salt
- $\frac{1}{4}$  cup water
- 1 cup green pepper, cut into 1" pieces
- 1 cup chopped onion
- $\frac{1}{2}$  cup chopped celery
- 1 Tb. cornstarch
- 1 cup water
- 2 tomatoes, cut in eighths

Brown beef in hot oil; add garlic and cook until yellow. Add soy sauce, salt and  $\frac{1}{4}$  cup water. Cook 45 mins. Add vegetables; cook ten mins. Blend cornstarch with 1 cup water and stir in. Add tomatoes and cook 5 mins.

Serve over hot fluffy rice.

Yield: 4 servings.

When increasing the recipe, do not double the water.

Mrs. George W. Balmer



## SEAFOOD CREPES PIERRE

2 cups cooked chicken, shrimp or  
crabmeat  
3 Tbs. butter  
2 Tbs. flour  
 $\frac{1}{2}$  tsp. salt and pepper  
1 cup chicken broth  
 $\frac{1}{2}$  cup cream  
2 egg yolks  
 $\frac{1}{2}$  cup sherry  
Parsley

Place filled crepes in shallow pan and  
sprinkle with parmesan cheese.

### Crepes:

1 cup flour  
1 tsp. salt  
2 eggs, beaten  
1 cup milk  
2 Tbs. salad oil  
grated lemon rind

Place small amount of batter in a well  
buttered small frying pan. When lightly  
browned turn. (I have found that if  
crepes are made ahead and frozen they  
are easier to handle.)

Bake at 350 F. half an hour.

Mrs. Peter J. Hydock



## STUFFED GRAPEVINE LEAVES (Dolmadakia)

4 medium onions, finely chopped  
1 tsp. salt  
2/3 cup raw rice  
1/2 cup oil  
3 tsps. fresh dill, chopped  
1/2 cup parsley, chopped fine  
3 large bunches scallions, including greens, chopped  
1 lb. jar grapevine leaves  
1 cup boiling water with one cube bouillon  
additional lemon juice

Steam onions over very low heat with 1 tsp. salt, stirring occasionally for 5 to 10 mins. Remove from heat. Add rice, oil, herbs and vegetables, salt, pepper and half of lemon juice. Mix well.

Wash grapevine leaves thoroughly to remove all brine. Separate leaves carefully, remove thick stems.

Place 1 Tb. filling on underside of leaf. Starting at base, fold over, and fold in sides, rolling tightly toward point.

Arrange dolmadakia in saucepan in layers, tightly. Add 2 Tbs. oil and rest of lemon juice. Weigh down with heavy plate. Add boiling water. Cover pan and cook over low heat for 30-40 mins. until rice is cooked.

Yield: 3 to 4 dozen. Serve cold with lemon juice sprinkled over them. Handle carefully when transferring to dish. Very good served as hors d'oeuvres.



Dolmadakia (continued)

Grapevine leaves can be purchased at Charlie's Delicatessen, South Avenue, Westfield, N. J.

Mrs. George Balmer

### QUICHE LORRAINE WITH SWISS CHEESE

1½ cups (6 oz.) grated swiss cheese  
8 slices crisp bacon, crumbled  
Pastry for 1-crust 9" pie, unbaked  
3 eggs  
1 cup heavy cream  
½ cup milk  
½ tsp. salt  
¼ tsp. pepper  
Dash of cayenne  
½ tsp. powdered mustard

Sprinkle cheese and bacon into pastry-lined pie pan. Beat remaining ingredients together and pour over cheese. Bake in preheated moderate oven 375 F. for 45-55 mins. (Until firm and browned). Remove and let stand a few mins. Cut into wedges and serve hot.

Mrs. Frank J. Dugan



## MOUSSAKA

(Traditional Greek eggplant-meat casserole)

Prepare meat mixture:

1½-2 lbs. lean hamburger  
1 large onion chopped fine  
½ small can tomato paste diluted with  
a couple Tbs. water  
pinch cinnamon  
one egg

Brown meat well mashing with fork to prevent lumping. Add onion and cook slowly until tender. Add tomato paste; cinnamon, salt and pepper. Remove from fire; allow to cool and add egg and mix well.

Prepare eggplant:

4 large or 5 medium eggplants

Cut in ½ inch slices; salt heavily and layer in dish or pan. Put heavy weight over slices and allow to drain for at least two or three hours. Wipe each slice and fry in shallow hot Crisco until golden brown. Drain on paper toweling.

Prepare Cream Sauce:

Melt ½ lb. butter in pan, add 6 Tbs. flour; one tsp. salt and cook over slow fire for five mins. without browning. Add one qt. rich milk slowly, mixing constantly. Cook until mixture boils. Remove from fire and beat to hasten cooling. When cool add 7 eggs beating after each one is added. Add one cup grated sharp Romano or similar hard cheese; mix well.

(continued)



## Houssaka (continued)

### Assemble casserole:

In 13x9x2" casserole put a layer of half of the eggplant slices. Pour some sauce (about one cup) over eggplant. Add meat mixture uniformly. Put remaining eggplant over meat; pour rest of sauce slowly over eggplant.

Bake in 350 F. oven for about one hour until golden brown. Serve warm.

This is a rich main dish and should be served with just a salad accompaniment.

Eggplant and meat may be prepared in the casserole a day before using and stored in refrigerator. Next day prepare cream sauce and bake.

Yield: 8-10 servings.

Mrs. George W. Balmer



## BAVARIAN BEEF DINNER

1 Round, rump, or boneless chuck  
Beef roast, 4-5 lbs.

2 Tbs. shortening

1 Tbs. sugar

3 tsp. salt

2 tsp. caraway seed

$\frac{1}{2}$  tsp. ground cardamon

1 large onion chopped (1 cup)

1 cup carrots, pared and chopped

1 cup sliced celery

$\frac{1}{2}$  cup chopped parsley

1 cup dry red wine

Brown roast slowly in shortening in a Dutch oven or electric skillet. Stir in sugar, salt, caraway seeds, cardamon, onion, carrots, celery, parsley and wine. Heat to boiling. Cover.

Simmer turning meat once or twice, 3 hrs. or until very tender. Remove to a heated serving platter. Keep warm while making gravy. Spoon liquid from Dutch oven into an electric blender, cover, beat until smooth (or strain into a bowl, pressing vegetables thru sieve into liquid). Return liquid to Dutch oven and reheat just to boiling.

Carve part of meat into  $\frac{1}{4}$ " thick slices. Top with several spoonfuls of gravy.

This is good served with potato pancakes and sweet-sour red cabbage.

Mrs. Maurice E. Loewel



SEAFOOD PIECE de RESISTANCE  
Seafood Casserole

In top of double boiler place:

4 Tbs. butter  
 $\frac{1}{2}$  cup sherry wine  
1 cup cooked lobster meat (fresh or  
1 cup cooked shrimp frozen)  
1 cup cooked crabmeat  
Place over simmering water for 15 mins.

Combine:

2 Tbs. flour  
 $1\frac{1}{2}$  cups light cream  
2 egg yolks  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. white pepper  
Add to mixture in double boiler and cook  
until slightly thickened, stirring  
occasionally. Remove; put mixture into  
casserole and add:  
1 lb. cooked snow peas

Topping:

Mix together:

4 Tbs. butter (melted)  
 $\frac{1}{2}$  tsp. paprika  
 $\frac{1}{2}$  cup seasoned bread crumbs (Pepperidge  
Farm type)  
 $\frac{1}{4}$  cup sherry wine  
1 Tb. grated parmesan cheese  
2 Tbs. crushed potato chips  
Sprinkle topping around edge of casserole.

Bake 15 mins. at 325 F. or until hot.  
Serve with rice.

Yield: 6 servings.

Mrs. Edward J. Higgins



MIXED FRIED RICE  
CANTONESE STYLE

(Shih Chin Ch'ao Fan)

Material:

5 t-cups Rice (cooked)  
4 eggs (well-beaten with chopsticks)  
3/4 t-cup shrimps (shelled and cleaned)  
1/2 t-cup ham (diced)  
1/3 t-cup peas (canned or cooked)  
1 Tb. salt  
8 Tbs. melted lard (vegetable shortening  
may be used)

Method of cooking:

Measure and prepare all ingredients. Put melted lard into cooking pan and heat until hot. First fry shrimps for about 1 or 2 mins.; then add the beaten eggs. Stir while cooking for 1 min. Add rice and mix well. Finally add ham, peas and salt. Stir constantly while cooking for 2 or 3 mins. and serve.

This rice should be served with a main course.

Note: t-cup means "teacup", not a standard measuring cup.

Yield: 5 servings.

Mrs. Hugh E. Templeton



## HERBED SCALLOPINI OF VEAL

2 lbs. veal, cut in thin scallops  
Flour  
Salt  
Black pepper  
Butter  
2 tomatoes  
 $\frac{1}{2}$  cup white wine  
1 Tbs. fresh chopped basil (or  $1\frac{1}{2}$  tsp.  
dried basil)

Saute scallops of veal which have been dredged in seasoned flour until nicely browned and cooked through.

Transfer to hot dish. Add 2 tomatoes, seeded, peeled and chopped, to the pan with  $\frac{1}{2}$  cup white wine. Allow to cook down very quickly, stirring constantly. Add 1 Tb. chopped fresh basil and blend well into the tomato-wine mixture. Add another  $\frac{1}{2}$  cup white wine and allow to cook up for a minute before serving over hot scallops.

Yield: 4 servings.

Mrs. Bruce H. Suter



## FRENCH PORK CHOPS

8 thick pork chops  
2 small onions, sliced  
2 cups water, stock or bouillon  
2 cups white wine  
2 Tbs. butter  
2 Tbs. flour  
4 tsp. mustard (prepared)

Season chops, brown and remove to  
casserole. Pour off most of fat.

Cook sliced onion until yellow.  
Add wine and water, stock or bouillon.  
Cook 1 min. Pour over chops.

Braise in 300 F. oven one hour.

Remove chops to platter. Strain  
juices and skim off fat. Melt  
2 Tbs. butter, stir in flour,  
add pan juices. Cook until thick.  
Simmer 10 mins. Add 4 tsps. mus-  
tard. Pour over chops.

Yield: 6-8 servings.

Mrs. Torg Tonnessen





# THE DISH!



## WILD RICE HOLIDAY CASSEROLE

Cook two boxes Uncle Ben's Long Grain and Wild Rice as directed. Stir in one 10½ oz. can condensed cream of chicken soup and ¾ cup dry white wine. Heat through. Fold in two ½ oz. cans sliced mushrooms (drained) and 1 lb. cooked shrimp, chopped or whole.

Turn into casserole and garnish with parsley.

Yield: 8 servings.

Mrs. Beverly K. Hachmann

## BURGUNDY BEEF CASSEROLE

Cut 3¼ lb. stewing beef into 1" cubes. Brown in bacon fat with ¼ cup chopped onion, ¼ cup chopped walnuts, clove of garlic minced and ½ cup sliced mushrooms. When brown, add 2 tomatoes, peeled and quartered. Season with salt, pepper, thyme.

After it has cooked a few minutes, add ½ cup beef broth, ¼ cup burgundy. Let it simmer 5 mins., then put in casserole and bake at 400 F. for 45 mins. to an hour.

Yield: 2 generous servings.

Mrs. B. H. Faulkner



## CRABMEAT CASSEROLE

- 1 can (7½ oz.) crabmeat or equivalent frozen
- 1 can (10½ oz.) condensed cream of celery soup
- 1 can (10 oz.) frozen cream of shrimp soup, thawed
- 1 can (2 oz.) pimento, chopped
- 1 can (5 oz.) water chestnuts, drained and sliced
- 1 can (½ oz.) sliced mushrooms, drained
- 1 pkg. (10 oz.) frozen peas, thawed
- 2 Tbs. minced onion, fresh
- 1 cup prepared garlic croutons

Place the combined crabmeat, undiluted soups, chopped pimento, sliced chestnuts, mushrooms, uncooked peas and minced onion into a buttered baking dish or casserole (2½ qts.). Top with croutons and bake in moderate oven until golden and bubbly. Serve hot from casserole.

Bake at 350 F. for 30 mins.

Yield: 6 or more servings.

Mrs. Maurice E. Thompson



## ORIENTAL MEAT BALLS

- 2 cups packaged herb-seasoned stuffing  
croutons
- 2 cans (8 ozs. each) tomato sauce with  
mushrooms
- 1 egg
- 1 lb. ground beef
- 1 Tb. soy sauce
- 1 can (5 oz.) water chestnuts
- 1 cup water

Measure the packaged herb-seasoned stuffing croutons into a bowl. Pour the contents of one can of tomato sauce with mushrooms over the croutons and let stand to soften. In a bowl, beat the egg, add the ground beef, soy sauce and chopped, drained water chestnuts. Blend in the softened croutons. Shape small meat balls using level Tb. of the meat and rounding into balls with the hands. Place meat balls in a shallow baking pan. Blend remaining canned tomato sauce with mushrooms with the cup of water and pour over meat balls. Bake in moderate 350F. oven for 30 mins.

Yield: 4-5 servings.

Mrs. Joel E. Thompson



## HAM SANDWICH SOUFFLE

6 slices bread  
Soft butter  
1 ( $1\frac{1}{2}$  oz.) can deviled ham  
4 eggs  
3 cups scalded milk  
 $\frac{1}{2}$  lb. sharp. Cheddar cheese, grated  
Dash hot pepper sauce  
 $1/8$  tsp. Worcestershire sauce  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. pepper

Spread bread with butter then with deviled ham. Beat eggs until light, add milk and cheese. Season with hot pepper and Worcestershire sauces, salt and pepper.

Put bread together in half sandwiches, cut in thirds and arrange pieces in greased casserole. Pour custard mixture over them and let stand 15 mins. Set casserole in a pan of hot water and bake in moderate hot oven 350 F. for about half an hour, until puffed.

Yield: 4 servings.

Mrs. Frank J. Dugan



## EGGPLANT CASSEROLE

$\frac{1}{2}$  lb. ground meat  
 $\frac{1}{2}$  lb. ground sausage  
 $\frac{1}{2}$  cup chopped onion  
 $\frac{1}{2}$  clove minced garlic  
1 6 oz. can tomato paste  
1 cup water  
 $\frac{1}{8}$  tsp. ground oregano  
 $\frac{1}{8}$  tsp. basil  
1 large eggplant  
2 beaten eggs  
 $\frac{1}{2}$  cup vegetable oil  
8 oz. Mozzarella cheese, sliced

Brown beef and sausage with onion and garlic, pour off fat. Add tomato paste, water and herbs, simmer. Peel eggplant, slice thin, dip in egg and brown in vegetable oil on both sides.

Arrange eggplant, cheese and meat sauce in layers in shallow 2 qt. casserole ending with cheese.

Bake at 350 F. for 30 mins., until bubbly and cheese has melted.

Yield: 6 servings.

Mrs. William A. Gilroy



## BEEF AROUND THE WORLD -

Mrs. Charles R. Hayer

### BEEF STROGANOFF (Russian)

1½ lbs. beef-round or sirloin ½" thick  
1 medium onion, chopped  
¼ Tbs. butter or margarine  
1 ¼ oz. can sliced mushrooms, drained  
1 cup sour cream  
¼ tsp. nutmeg  
1½ tsp. salt

Cut beef into strips about 3/4" wide.  
Melt butter. Add beef strips and cook  
until browned. Add onions and mushrooms.  
Cook until onions are lightly browned.  
Add sour cream, nutmeg and salt. Heat  
thoroughly, but do not boil.

Serve with hot cooked noodles.

Yield: 4 servings.



SAUERBRATEN  
(German)

4 to 5 lb. beef pot roast	
4 cups vinegar	2 cups water
3 tsps. salt	$\frac{1}{2}$ tsp. pepper
2 Tbs. granulated or brown sugar	2 medium onions, sliced
1 clove garlic	6 whole cloves
2 bay leaves	3-4 celery tops
12 gingersnaps	

Place meat in large earthenware or glass bowl. Heat vinegar and water. Add salt, pepper and sugar and stir to dissolve. Top meat with sliced onion. Pour vinegar mixture over and around meat. Add garlic, cloves, bay leaves and celery. Cover and store in refrigerator 3 or 4 days, turning meat every day.

Remove meat and drain well. Strain liquid and save. Roll meat in flour. Brown in hot lard in a heavy pot. Add  $\frac{1}{2}$  cup of the marinating liquid, cover and cook over low heat until meat is tender, 3 to 4 hours. Add more of the marinating liquid if needed.

To make gravy, remove meat to a hot platter. Dilute liquid to a strength desired. Add crumbled gingersnaps and stir until smooth.

Yield: 10 to 12 servings.

Can be reheated



BEEF BURGUNDY  
(French)

2 lb. boneless beef - cut into  $1\frac{1}{2}$ " cubes  
Flour                                      Salt and pepper  
1 Tb. bacon fat                      1 clove garlic  
 $\frac{2}{3}$  cup red Burgundy wine  
1 tsp. mixed herb seasoning  
1 lb. can small whole onions, drained

Sprinkle meat with flour, salt and pepper. Brown in hot fat. Reduce heat and add bouillon, wine, herbs and garlic on a wood pick so it can be fished out later. Cover and simmer until beef is tender - about 2 hrs. Remove garlic. Add drained onions. Heat thoroughly. Serve with noodles or rice.  
Yield: 6 servings.

BEEF GOULASH  
(Hungarian)

2 lb. beef stew meat, cut in 2" cubes  
2 tsp. salt                              1 tsp. pepper  
1 Tb. paprika                               $\frac{1}{2}$  cup flour  
1 Tb. fat                                      2 cups water  
1 Tb. Worcestershire sauce  
1 tsp. dry mustard                      1 clove garlic,  
 $\frac{1}{2}$  bay leaf                                      finely chopped  
2 Tbs. chopped parsley-1 tsp. caraway seed

Roll beef in salt, pepper, paprika and flour which have been combined. Brown in fat in deep kettle or Dutch oven. Sprinkle remaining flour over meat. Stir in water, Worcestershire sauce, garlic, mustard, parsley, bay leaf and caraway seed. Simmer until tender -  $2\frac{1}{2}$  to 3 hrs. If desired, thicken gravy with 1 Tb. flour. Add salt if needed. Serve over hot noodles.



## (PEPPER STEAK (Chinese))

- 1 lb. round steak, cut in 1" thick slices
- $\frac{1}{4}$  cup shortening
- 1 clove garlic, minced
- $\frac{1}{4}$  tsp. pepper
- $\frac{1}{4}$  tsps. soy sauce
- $\frac{1}{2}$  tsp. sugar
- 1 cup canned bean sprouts, drained
- 2 tomatoes, quartered or 1 cup can drained
- 2 green peppers, seeded and cut in 1" strips
- 1 tsp. finely chopped preserved ginger.
- $1\frac{1}{2}$  tsps. cornstarch
- 2 Tbs. cold water
- $\frac{1}{4}$  green onions, sliced
- $\frac{1}{2}$  tsp. salt

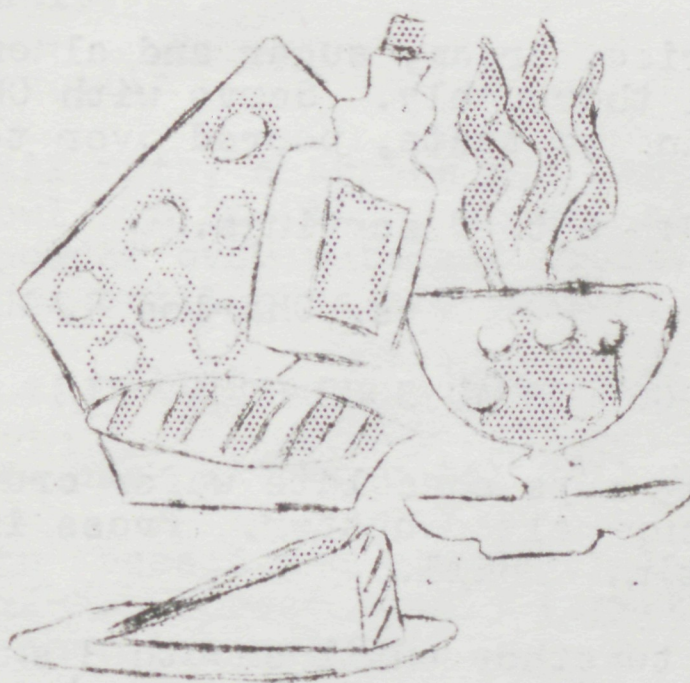
Slice steak as thinly as possible in short cross-wise pieces. Heat shortening, garlic, salt and pepper in skillet. Add beef pieces and cook quickly until brown on both sides. Add soy sauce and sugar. Cover and cook over high heat for 5 mins. Add bean sprouts, tomatoes, green peppers and ginger. Cover and cook for 5 mins.

Blend cornstarch with cold water. Stir in and cook stirring until sauce is thickened. Sprinkle with green onions and serve at once with hot, fluffy rice.

Yield: 4 servings.



# DESSERTS





RIZ A L'AMANDE  
(Rice with Almonds, Hammers  
Restaurant, Copenhagen)

2 cups cold cooked rice  
2 cups thick whipped cream  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup blanched, slivered almonds  
Cherry Hoering

Mix rice, cream, sugar and almonds.  
Chill thoroughly. Serve with Cherry  
Hoering to taste, poured over top.

Yield: 6 to 8 servings.

Mrs. Charles R. Mayer

COINTREAU SOUR CREAM PIE

Mix  $1\frac{1}{2}$  cups chocolate wafer crumbs with  
 $\frac{1}{3}$  cup melted butter. Press into 10"  
pie tin. Chill.

Stir together until smooth 3 small  
pkgs. cream cheese, 2 eggs,  $\frac{1}{2}$  cup  
sugar, 1 Tb. Cointreau. Pour into  
pie shell and bake 15 mins. at 350 F.  
Let cool. Mix together  $\frac{1}{2}$  pt. commer-  
cial sour cream, 2 Tbs. sugar, 1 Tb.  
Cointreau. Pour over cooled mixture  
above and bake 5 mins. at 350 F.  
Chill 2 $\frac{1}{2}$  hours.

Yield: 6-8 servings, as very rich.

Crème de menthe may be substituted  
for Cointreau.

Mrs. B. H. Faulkner



## STAINED GLASS FRUIT CAKE

3 cups Brazil nuts ( 2 lbs. unshelled,  
1 lb. shelled)  
1 lb. pitted dates, whole  
1 cup (8oz.) drained maraschino cherries  
3/4 cup sifted flour  
3/4 cup sugar  
1/2 tsp. baking powder  
1/2 tsp. salt  
3 eggs  
1 tsp. vanilla

Put Brazil nuts, cherries and dates into large bowl. Sift flour, sugar, salt and baking powder over nuts and fruit. Mix with hands until nuts are coated.

Beat eggs until foamy, add vanilla.

Stir into nut mixture until well mixed.

Turn into greased and wax paper lined pan 9x5x2 1/2". Spread evenly (try to distribute cherries evenly.)

Bake in slow oven 300 F. one hr. and 45 mins. Cool cake before slicing.

Yield: one 3 lb. cake.

Thin slices of this cake are as pretty as a stained glass window.

Mrs. George W. Balmer



CLOVE CAKE  
(A favorite of Teddy Roosevelt)

1 cup butter or margarine  
2½ cups sugar  
5 eggs  
3 cups all-purpose flour, sifted  
1 Tb. cloves  
1 Tb. cinna mon  
Pinch salt  
1 cup sour milk  
1 tsp. baking soda

Start your oven at 350 F. and grease 10" tube pan. Work butter until soft, then add sugar gradually and continue working until mixture is smooth. Beat eggs thoroughly in a separate bowl, pour into creamed sugar and mix well.

Sift flour with cloves, cinnamon, salt. Beat about 1/3 dry ingredients into batter. Stir in ½ cup of sour milk (mixture looks curdled here but it will beat out), add another 1/3 flour mixture and mix well. Stir baking soda into remaining 1/3 cup milk, mix into batter along with remaining flour and pour into baking pan.

Bake 45-55 mins. or until cake pulls away from rim of pan. Cool for 10 min. on cake rack, then remove from pan. So good it doesn't need frosting.

Mrs. Maurice E. Thompson



## ORANGE BRIDGE DESSERT

1 orange - ground  
1 cup raisins - ground  
2 Tbs. butter or margarine  
1 cup sugar  
2 cups flour  
1 tsp. soda  
 $\frac{1}{4}$  tsp. salt  
1 egg  
1 cup buttermilk

Grind entire orange and cup of raisins. Cream butter and sugar. Sift soda and flour together. Add egg to butter and sugar, then add flour mixture and the buttermilk alternately in small quantities, stirring each time. Fold in ground fruit. Put batter in a greased and floured tin approximately 9x12x2". Bake for one hour or less in a 325 F. oven.

### Sauce:

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

Spoon the mixture over the hot cake soon after it comes out of the oven. Top with whipped cream or ice cream if desired.

Yield: 15-18 servings.

Mrs. Glenn B. Hudson



## NUT AND DATE COOKIES

Grind in nut grinder: 1 cup nut meats  
and 1 cup seeded dates.

Sift - 1 cup sugar

Whip until stiff, but not dry: 2 egg  
whites and  $1/3$  tsp. salt

Add sugar gradually, whip constantly.  
Fold in Tb. cream.

Sift before measuring - 1 cup all-  
purpose flour. Resift with - 1 tsp.  
baking powder.

Fold in sifted ingredients, nuts and  
dates. May be necessary to combine  
them with hands. Grease and flour  
baking sheet 9x13". Place batter in  
it and pat down to the thickness of  
 $1/4$ ". If batter is sticky dip palms of  
hands in confectioners sugar. Bake  
for about 10 mins. in 350 F. oven.  
Spread while hot with Lemon Glaze.  
Cut while hot into squares.

Lemon Glaze:

Mix or blend:  $1\frac{1}{2}$  cups confectioners  
sugar,  $1/2$  cup lemon, or lime juice.

Mrs. Carl W. Zeis



## GRAHAM CRACKER TOFFEE

24 graham crackers (or enough to cover a  
cookie sheet which has a rim around it)  
1 cup butter  
1 cup brown sugar  
chopped nuts

Cover cookie sheet with graham crackers.  
Bring sugar and butter to a boil, and boil  
2 mins. Pour syrup over the crackers.

Sprinkle with chopped nuts.

Bake at 325 F. for 10 mins. Cut in finger  
length pieces immediately.

Mrs. Paul J. Burr

## FRENCH FRANGO

1 cup butter  
2 cups powdered sugar, sift before  
measuring  
4 sqs. melted unsweetened chocolate  
4 eggs  
3/4 tsp. peppermint flavoring  
2 tsp. vanilla  
walnuts, cut fine

Mix butter and sugar until fluffy. Add  
chocolate and beat well. Add whole eggs  
one at a time and beat 5 mins. after add-  
ing each egg. Add flavoring. Put  
crushed walnuts in bottom of cup cake paper  
in muffin tin. Pour frango mixture into  
paper cups and freeze. Top with whipped  
cream and cherry if desired.

Mrs. Oliver Hallberg



## HAWAIIAN TORTE

1 cup sugar  
½ cup butter  
1 egg  
1 tsp. vanilla  
1 small can pineapple, not drained

Sift together:

1½ cups flour  
1 tsp. soda  
½ tsp. salt

Cream butter and sugar, add egg, vanilla and pineapple. Stir in sifted dry ingredients. Place in greased floured 13x9" pan.

Combine Topping:

½ cup brown sugar  
½ cup shredded coconut

Sprinkle over top of batter.

Bake at 350 F. for 30-35 mins.

Serve with dab of whipped cream.

(May be served warm or cold.)

Mrs. Robert H. Mulreany



## SHERRY PIE

4 egg yolks  
1/2 cup sugar  
pinch of salt  
3/4 cup sherry  
1 Tb. flour  
4 egg whites  
18 macaroons  
almonds  
whipped cream

Cook in top of double boiler- egg yolks, sugar, salt and sherry. Add flour and cook about 2 minutes until thick. Cool and fold in the stiffly beaten egg whites.

Pour the sherry custard over 18 macaroons soaked in sherry. Spread with whipped cream and garnish with almonds.

Pie can be served frozen.

Mrs. Beverly K. Hachmann



## CHOCOLATE ANGEL PIE

3 egg whites                      3/4 cup sugar  
1/8 tsp. salt                      1/2 tsp. vanilla  
   1/4 tsp. cream of tartar  
Oven temperature 275 F.  
Bake 1 hour (about)  
Cool to room temperature

1 pkg. (12 oz.) semi-sweet bits  
Heat until melted  
1 Tb. instant powdered coffee  
1/2 cup water  
Cool to room temperature

1 cup heavy cream, 1 tsp. vanilla: Chill thoroughly.

In a large bowl beat the egg whites with the cream of tartar, salt and 1/2 tsp. of vanilla until foamy. Gradually beat in sugar, a table spoon at a time, dissolving as thoroughly as possible by beating after each addition. When a very stiff, satiny meringue has been formed, spread over the surface of well-buttered pie plate (10"). Bake in a very slow oven for 1 hour until slightly browned and crisp. Permit shell to cool to room temperature before filling.

In upper double boiler place the semi-sweet chocolate pieces. Set over boiling water and cover. Heat until melted. Whisk smooth. Blend the instant powdered coffee with 1/2 cup water until dissolved. Gradually blend into melted chocolate. Remove from heat and cool.

(continued)



## Chocolate Angel Pie (Continued)

Beat heavy cream with vanilla until soft peaks. Fold cooled chocolate into the whipped cream. Pour into meringue shell. Chill thoroughly in the refrigerator for several hours, or overnight.

Mrs. Maurice E. Thompson

## LUSCIOUS BAKED BANANAS

8 firm bananas  
1 cup brown sugar  
1 cup orange juice  
1 tsp. cinnamon  
1 cup sherry (or use additional  
orange juice)  
1 tsp. nutmeg  
1 Tb. butter

Split bananas lengthwise; place in well-buttered dish. Combine seasonings and pour over bananas. Dot with butter.

Bake at 450° F. for 10-15 mins., basting several times.

Serve as accompaniment to meat; or as dessert; or cut in slices and serve over ice cream for a real treat.

Mrs. George W. Balmer



## SACHERTORTE

$\frac{1}{2}$  cup butter, at room temperature  
6 Tbs. sugar  
3 oz. semi-sweet chocolate, melted  
4 egg yolks  
 $\frac{1}{2}$  cup plus 1 Tb. flour, sifted  
5 egg whites  
 $2\frac{1}{2}$  Tbs. apricot jam

Adjust oven at slow 325 F. Grease and lightly flour a deep 8" cake pan with a removable bottom.

Cream butter, add sugar gradually, and cream until fluffy. Add chocolate and mix thoroughly, scraping bottom of bowl several times.

Add egg yolks one at a time; mix well after each addition.

Stir in flour until no flour particles show.

Beat the egg whites until stiff, but not dry. Gently fold them into the batter until no clumps of white show.

Turn into the prepared pan. Bake on the lower shelf of preheated oven about 1 hour and 15 mins. or until cake shrinks from side of pan and rebounds to the touch when pressed gently in the center.

Mrs. Charles R. Mayer



## RICE KUCHEN

5 heaping Tbs. uncooked long grain Rice  
1 qt. milk  
 $\frac{1}{2}$  cup sugar, scant  
1 Tb. butter  
 $\frac{1}{4}$  eggs, separated and beaten  
 $\frac{1}{2}$  cup raisins, washed in water  
1 grated lemon rind

Boil rice, milk and sugar together until rice is done. Add butter.

Cook about 10-15 mins.

Combine beaten egg yolks, raisins and lemon rind.

Gently fold in stiffly beaten egg whites.

Bake in buttered dish 12x3x2" in moderate oven - 350 F. for  $\frac{1}{2}$  hour. Chill in refrigerator about 6 hours.

Cut into 3" squares.

Serve plain or with favorite topping.

Yield: 12 squares.

Mrs. Charles R. Mayer



## BAKED GRAPEFRUIT ALASKA

- 2 chilled grapefruit, halved
- 4 tsps. sugar
- 4 tsps. brandy
- 3 egg whites, stiffly beaten with
- 2 Tbs. sugar
- 1 pint vanilla ice cream

Chill grapefruit until ready to bake.

Pee each grapefruit and cut in half.

Remove pits.

With a sharp pointed knife, cut pulp away from membrane in each section.

Cut out membrane at core with scissors or cut the membrane between the sections to remove it entirely.

Sprinkle each half with a tsp. of sugar and brandy.

Beat egg whites and sugar together until stiff. Divide the ice cream evenly into four portions.

Place a portion in center of each grapefruit half. Spread the meringue over top of each, right to the edge of ring to seal well.

Place on a baking sheet with a rim. Bake in a very hot oven 450 F. until meringue is golden.

Serve immediately.

Yield: 4 servings

Mrs. Maurice E. Thompson



## PEARS ROSE

1 No. 303 can pear halves  
1/3 cup sugar  
1 tsp. grated orange rind  
1 (3") stick cinnamon  
1 Tb. fresh lemon juice  
1/2 cup rose wine

Drain syrup from pears into saucepan, add sugar, orange rind and cinnamon stick to syrup. Boil down to about 1/2 cup. Remove from heat. Blend in lemon juice and wine. Pour over pears.

Chill well.

Mrs. Bruce H. Suter



## OATMEAL CAKE

Pour  $1\frac{1}{2}$  cup boiling water over  
1 cup quick oatmeal. Let stand  
for 20 mins.

Cream 1 stick butter (or oleomargarine)  
1 cup brown sugar  
1 cup white sugar

Add the oatmeal mixture

Stir in 2 eggs, well beaten  
1 tsp. vanilla

Add 1  $1\frac{1}{3}$  cup sifted flour  
1 tsp. soda  
1 tsp. cinnamon  
 $\frac{1}{2}$  tsp. salt

Bake in large (9x13") greased pan  
30-35 mins at 350 F.

### Broiled Topping

Mix together:

1 cup brown sugar  
 $1\frac{1}{3}$  cup cream (or evaporated milk)  
1 cup coconut  
 $\frac{1}{2}$  cup nuts, chopped  
 $\frac{1}{4}$  Tbs. butter, melted

Pour over the cake as soon as it is  
taken from the oven and brown under  
the broiler.

Mrs. Harold C. Templeton



## CARROT PUDDING

$\frac{3}{4}$  cup butter  
1 egg  
 $1\frac{1}{2}$  cups grated raw carrots  
1 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup dark brown sugar  
 $\frac{1}{2}$  lemon (juice and rind)  
 $1\frac{1}{4}$  cups flour  
1 tsp. soda

1. Cream butter with sugar. Add a beaten egg, lemon juice and carrots.
2. Sift flour, baking powder and salt and soda; add to mixture.
3. Put in greased mold. Bake at 375 F. 30-40 minutes.

Can be prepared through step 2 and refrigerated or frozen.

Mrs. Charles B. Mayor



## KOLAC

### (Nut and Poppysseed Cake)

$1\frac{1}{2}$  cups flour                      2 egg yolks  
1 tsp. salt                       $\frac{1}{4}$  Tbs. sugar  
1 cup lukewarm water      2 fresh yeast cakes  
 $\frac{1}{2}$  cup butter

Crumble yeast into a cup. Add water and sugar. Let it stand until you mix butter and flour as for pie crust. Make a well and add egg yolks, salt and yeast mixture. Mix until smooth and dough leaves the side of bowl. Divide into 4 pieces and roll out as thin as possible. Spread with one of the fillings below. Roll up as for jelly roll. Place on greased pan and brush with egg white. Let stand in warm place for an hour. Bake at 350 F. for 30 to 45 mins. until brown. Cover with a damp cloth as soon as you take out of oven. Keep covered for about 10 mins. to make a nice crust.

#### Nut filling:

1 lb. ground walnuts      1 Tb. butter  
 $\frac{1}{2}$  cup sugar                       $\frac{1}{2}$  cup milk  
1 tsp. lemon juice

Heat milk, add walnuts and stir. Add sugar, butter and lemon juice. Cool before spreading on dough.

#### Poppysseed Filling:

$\frac{3}{4}$  lb. sugar                       $\frac{1}{2}$  cup milk  
1 Tb. butter                      1 tsp. lemon juice  
 $\frac{1}{2}$  lb. ground poppyseed

Mix as for nut filling. Cool before spreading on dough.

Mrs. Maurice E. Loewel



## GRASSHOPPER CAKE

1 Box Duncan Hines Devil Food  
Cake Mix

Make pound cake recipe using  
one envelope vanilla Instant  
Pudding.

Cool and split into three layers.

### Filling:

$\frac{1}{2}$  cup creme de menthe  
 $\frac{1}{3}$  cup white creme de cocoa  
1 Tb. gelatine dissolved in  
 $\frac{1}{4}$  cup water  
2 cups heavy cream

Heat liquors, add gelatine.  
Chill until syrupy. Fold into  
whipped cream.

Refrigerate fifteen minutes be-  
fore spreading between layers  
and on top of cake.

Mrs. Peter F. Warfield



## HERB USES IN COOKERY

- BASIL:** Eggs (omelette, deviled, scrambled), meats, soups (especially tomatoe) tomatoes, eggplant, green peas, stuffing, tossed salad, cream cheese & vinegar.
- DILL:** (seeds or fresh) Soups, deviled eggs, fish stuffing, drawn butter, stews and cream cheese.
- MARJORAM:** Basting sauces for beef, fowl, lamb, pork, chopped meat, tossed salad and cheese dishes.
- MINTS:** Fresh on fresh fruit, fruit compote, fruit cup, cool drinks; dried on pea soup, tossed salad, glazed carrots, lamb and veal.
- ROSEMARY:** Basting sauces for beef, pork, veal stew, peas, spinach, fruit cup, apple sauce, pear compote, chopped in soda biscuits.
- SAGE:** Basting sauces for pork, stuffing for goose, duck and turkey; stewed tomatoes, string beans, cottage cheese, stews, eggplant, lima beans and onions.
- SAVORY:** Deviled and scrambled eggs, baked or broiled fish, pork, veal, beans, lentils, rice, stews, sauerkraut, horseradish, pear compote and croquettes.
- TARRAGON:** Tomatoes, celery root, butter sauce, tartar sauce, creamed sauces, aspic, chicken, duck, squab, sweetbreads and veal.



TYPE: Tomatoes, beets, carrots,  
onions, potatoes, aspic,  
chowders, cream cheese, fish,  
mutton, meat loaf, pork, veal  
and fricasse.











