

Austin, Texas
March, 30, 2009

This cookbook came from Fay (Cross) Keene who lived across the street from me in Aruba. She was 13 years older than I was born. She now lives in Dallas, Texas.

The cookbook is mimeographed and the pages are 8.5 x 11.0, punched for three and two hole binders. The three ring binder this cook book came in is a standard Lago issue for the time. The paper is very brittle and some of the punched holes in the pages are torn so the page no longer stays in the binder.

I did not see a recipe from my mother but I recognized a lot of the ladies who contributed to the book. Maybe you can find your mother, grandmother or great-great mother's, and maybe ever great-great-great for some of you, recipes. If you find a recipe from a family member please let me know, email at dje9537459@austin.rr.com

There was a couple of referenced to placing the mixture in the "Ice Box", as well as a recipe for "ARUBA WHIPPED CREAD" using "Kilm".

I would guess this cookbook was produced sometime during the war. There is a handwritten not on the back page and four children are named. I do not know of any other Dan living in Aruba at that time so that may have referred to me.

There was a blank page between each section which I did not scan. However the section between Meats and Salads had a hand written note which I did scan.

There was also some handwritten recipes as well a cutting from a newspaper, these are also included.

Now that the cookbook is scanned I have placed the pages in protective plastic sleeves and will turn the book as well as a CD of the scanned pages over the University of Texas Aruba Archives for safe keeping.

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1.

TABLE OF WEIGHTS AND MEASURES

In measuring ingredients remember that there are as many tablespoons to an ounce of any given ingredient, as there are cups to a pound, and you will have no difficulty in measuring any of the recipes.

2 cups butter (packed solidly)	Equals 1 pound
2 tablespoons butter (packed solidly)	1 ounce
4 cups flour (pastry)	1 pound
4 tablespoons flour (pastry)	1 ounce
2 cups granulated sugar	1 pound
2 tablespoons granulated sugar	1 ounce
2 $\frac{2}{3}$ cups powdered sugar	1 pound
2 $\frac{2}{3}$ tablespoons powdered sugar	1 ounce
2 $\frac{2}{3}$ cups brown sugar	1 pound
2 $\frac{2}{3}$ tablespoons brown sugar	1 ounce
2 $\frac{2}{3}$ cups granulated corn meal	1 pound
2 $\frac{2}{3}$ tablespoons granulated corn meal	1 ounce
4 $\frac{1}{3}$ cups rye meal	1 pound
4 $\frac{1}{3}$ tablespoons rye meal	1 ounce
1 $\frac{7}{8}$ cups rice	1 pound
1 $\frac{7}{8}$ tablespoons rice	1 ounce
4 $\frac{1}{2}$ cups graham flour	1 pound
4 $\frac{1}{2}$ tablespoons graham flour	1 ounce
3 $\frac{7}{8}$ cups whole wheat flour	1 pound
3 $\frac{7}{8}$ tablespoons whole wheat flour	1 ounce
4 $\frac{1}{3}$ cups coffee	1 pound
4 $\frac{1}{3}$ tablespoons coffee	1 ounce
2 cups finely chopped meat	1 pound
9 large eggs	1 pound
1 square Baker's chocolate	1 ounce
4 cups cocoa	1 pound
$\frac{1}{3}$ cup almonds, blanched and chopped	1 ounce
2 cups shelled peanuts or walnuts	1 pound
1 cup chopped suet	3 ounces
5 cups grated cheese	1 pound
2 cups shredded salt cod	1 pound
2 cups raisins	1 pound
3 teaspoons - 1 tablespoon	
16 tablespoons - 1 cup	

GERMAN EINLAUFSUPPE

2.

1 lb. of beef or 1 soup bone	1/2 cup of chopped celery
2 quarts of water	1 fresh tomato
Salt and pepper to taste	1 slice of onion minced

Boil the above ingredients for 2 hours. Remove meat. Make a paste of 1 egg and 1 level tablespoonful of flour and 1 pinch of nutmeg. Add 1 sprig of parsley minced to boiling liquid. Drop egg mixture from teaspoon into boiling soup. Cook 1 minute. Add 1 teaspoonful of "Maggi" before serving. This recipe serves 6 persons.

MRS. FIGGE

MOCK TURTLE SOUP - (10-15 PEOPLE)

Knuckle of beef. Boil till very tender. Skim. Take out and chop meat fine. Fry 3 cut up onions in fat. Add 1 Quart can tomatoes, 3 or 4 large potatoes cut in cubes. Simmer till 1/2 hour before serving. Add water if necessary. Ready to serve: 1/2 cup browned flour mixed with cold water, 1 cut up lemon, 1/2 teaspoon each cloves and all-spice, salt pepper, 5 or 6 hard boiled eggs chopped in butter, pinch thyme, a little sherry.

CREAM OF TOMATO SOUP

1 quart milk	2 teaspoons sugar
2 tablespoons butter	1 small onion
2 tablespoons flour	1/4 teaspoon soda
2 cups canned or stewed tomatoes	1 teaspoon salt pepper

Make white sauce of the milk, butter and flour. Cook the tomatoes for ten minutes with the sugar and sliced onion and rub through a sieve. Reheat and add the soda. Add gradually to the white sauce, stirring constantly. Season and serve at once. Serves 6.

CONSOMME

1 lb. beef	Small piece bay leaf
1 lb. veal or chicken or combination of the two	2 peppercorns
1 1/2 quarts of cold water	1 clove
1 tablespoon chopped onion	1 teaspoon salt
1 small carrot	1/8 teaspoon pepper
2 stalks celery	
Few sprigs parsley	

Cut the meat in small pieces. Sear half the meat in the hot pan until well browned. Add the remaining meat and cover with the water. Bring slowly to the simmering point and let simmer (not boil) for three or four hours. Add the seasonings, having the vegetables chopped or diced, and simmer an hour longer. Strain, cool and remove fat. Clarify as for bouillon.

LEMONSOUP (DANISH)

3.

$1\frac{1}{2}$ quarts water
1 $\frac{1}{3}$ oz. flour
5 oz. sugar

1 oz. butter
2 eggs
2 small lemons

Beat the eggs with enough sugar to make them white. Stir in the lemon juice. Boil water and the rind of the lemons together and strain. Melt the butter, add the flour, then slowly add the water, make it boil and pour it into the beaten eggs, stirring all the time. More lemon juice and sugar can be added to taste. The soup is eaten either warm or ice cold with crackers.

MRS. GREGENSEN

F I S H

BAKED FISH

Clean and scale, removing head and tail (or not, as desired) of fish weighing 3 or 4 lbs. and stuff with:

2 cups soft, stale bread crumbs
 1 medium onion minced - salt, pepper
 and sage to taste
 $\frac{1}{2}$ cube melted butter
 enough hot water to moisten

Strip with bacon and brown in hot oven. Reduce heat and cook until tender.

ARUBA CRAY FISH

Boil for twenty minutes, shell, cut up in small pieces.

CRAY FISH SALAD

2 cups cray fish	1 raw cabbage, cut fine
1 large green pepper, cut fine	1 small onion, " "
1 heart celery, " "	1 cup mayonnaise

Mix all together. If too thick, thin with a little evaporated milk. Pepper and salt to taste. Serve on lettuce.

MRS. JANE ALLEN

BREAKFAST DISH

Place a smoked haddock in a frying pan, cover with equal portions of milk and water, boil for ten minutes. Lift fish out, drain and cut into dice pieces. Have ready some new-laid eggs, and poach them in the milk and water in which the fish has been boiled. Place an egg on each piece of fish and decorate with parsley.

MRS. J. NINO

FISH COURTEBOUILLON

6 fine slices of Redfish or Red Snapper	1 tablespoonful of lard
2 tablespoonfuls of flour	12 well-mashed allspice
3 sprigs of thyme	3 sprigs of parsley
3 sprigs sweet marjoram	3 bay leaves
1 large onion	1 clove of garlic
6 large fresh tomatoes, or a half can juice of 1 lemon	$\frac{1}{2}$ quarts water salt and cayenne to taste

Slice the Redfish in fine clear-cut pieces. Make a by putting one table-
 spoonful of lard in a deep kettle. When hot add gradually two table-
 spoonfuls of flour, stirring constantly to prevent burning. Throw in about 10 or 12 well-
 mashed allspice and three sprigs each of chopped thyme, parsley, bay leaf and
 sweet marjoram, one clove of garlic and one large onion, chopped fine. Add six
 large tomatoes, chopped fine. Add a quart of water and let it boil well. Then
 add salt and cayenne to taste, and when this has boiled about five minutes, add
 the fish, putting in slice by slice. Add the juice of a lemon and let all boil
 about ten minutes. Serve with French fried potatoes, mashed potatoes, or potato
 croquettes.

FISH AND MACARONI

2 lbs. of cooked fish
4 oz. grated cheese

1/2 lb. of cooked macaroni
2 oz. butter

pepper and salt

Remove all skin and bone from fish, break into large flakes. Have ready a well-greased pie dish and add alternately one layer of fish then macaroni (which has been previously broken into pieces of about one inch long), add sprinkling of cheese and seasoning. Repeat until dish is full, and put butter in small pieces on top. Bake about 20 minutes in quick oven.

MRS. L. H.

FINNAN HADDIE A LA KING

1 1/2 lbs. smoked fish. Cover with water, bring to a boil, drain and bone, flake in pieces. Melt 2 tablespoons butter, 2 tablespoons flour, add slowly 2 cups milk. When thick add one pimento cut fine, 1 small green pepper cut fine, a few mushrooms cut, add to sauce and fish. Serve hot on toast or mashed potatoes.

MRS. RAY K. IMLER

SALMON AND EGGS

Put 3 level tablespoons of butter or any kind of shortening in skillet. When it is hot, put in one can salmon and let cook a few minutes. Then stir in four well-beaten eggs. Stir till eggs are set, and then put in one teaspoon lemon juice and one teaspoon sugar. Add salt if needed.

MRS. WALTER SCOTT

SALMON CROQUETTES

1 No. 2 can Salmon 1 cup cooked rolled oats (firm) 1 egg
1 corn meal salt and pepper, if desired

Drain and bone salmon, add oats, beaten egg and seasoning. Mix well. Shape into croquettes, roll in corn meal, and brown quickly in hot crisco. Or drop by spoonfuls in corn meal and then in hot crisco. Serve with white sauce to which green peas and small cubes of cooked carrots have been added.

MRS. B. J. OWEN

CREAMED SALMON

1 can red salmon 2 tablespoons butter
2 tablespoons flour 2 cups Klim or canned milk
salt and pepper to taste

Place in pan, butter, melt, add flour. Cook five minutes. Add milk, salt and pepper. Cook until thick. Add salmon. Cook until salmon is well mixed in the gravy. Serve on buttered toast while hot. Serves four people.

MRS. JOHN MCCORD

SALMON PIE

3 tbsp. butter 3 tbsp. flour
1 1/2 cups milk paprika and pepper 1/2 tsp. salt

Make into white sauce, then add a No. 2 can salmon that has been flaked. 2 tbsp. diced celery, 1 tbsp. diced parsley, 1 tbsp. pimento, 1 tbsp. onion. Put in baking dish, then add 2 c. hot mashed potatoes. Sprinkle with paprika. Bake 15 or 20 minutes, or until light brown.

1 can salmon		2 cups thick white sauce
1 cup peas		2 cups mashed potatoes
	1 tablespoon butter	

Bone and flake salmon and add to white sauce and drained peas. Place in baking dish and top with mashed potatoes. Dot with butter and brown in hot oven.

Time for browning	--	15 minutes	
Temperature for browning		400° F.	
Amount		serves six	MRS. C. E. BURNS

PIGS IN BLANKETS

Roll each oyster in a thin slice of bacon and hold together with tooth pick. Add salt and pepper and bake in oven until nicely browned.

MRS. OGDEN

OYSTERS AND CORN

Mix 1 can oysters, 1 can corn, and 1 chopped onion with milk and cracker crumbs. Butter, salt and pepper, and bake in oven till brown.

MRS. L. LOPEZ

OYSTER GUMBO

4 dozen oysters		2 quarts of oyster liquor
1 tablespoonful butter of salad oil		1 quart of hot water
2 tablespoonfuls of flour		1 large onion
parsley, thyme, and bay leaf		salt and pepper to taste

Put the oil into a kettle and when hot add the flour, making a brown roux. When quite brown, add the chopped onions and parsley. Fry these, and when brown, add the chopped bay leaf; pour in the hot oyster liquor and add the hot water. When it comes to a good boil, add the oysters, which have been well drained. Cook for about three minutes longer and take off the stove and stir gradually two tablespoonfuls of file into the boiling hot gumbo. Serve with boiled rice.

OYSTER CHOP SUEY

2 tablespoons butter		1 c. chopped onion
1½ c. sliced celery, or 2 c.		1½ c. mushrooms
2 c. bean sprouts		4 tablespoons Chinese sauce
	1 pt. oysters	

Melt butter, add onions, cook until savory brown. Add celery, mushrooms, bean sprouts. Then add Chinese sauce. Cook until celery is tender. Add oysters and cook until their edges curl. Serve hot with boiled rice as a border.

MRS. F. MAAS

BAKED OYSTERS

1 pint oysters		1 cup cracker crumbs
1 teaspoon salt		1/3 cup of butter
dash of pepper		1 egg beaten and diluted with
		1 tablespoon water

Wash oysters. Mix salt, pepper and cracker crumbs. Melt butter (do not brown), mix cracker crumbs with melted butter, then dip each oyster in buttered crumbs, then into the diluted egg and again into crumbs. Grease two glass or enameled pie dishes. Spread one layer of oysters on each dish. Bake in hot oven for 20 minutes. Serve with French fried potatoes and catsup.

M E A T S

MEAT PIE

1 large onion, 1 green pepper, fried in bacon grease or butter. To this add 1½ lbs. ground meat, and let brown slightly. Add 1 can tomato soup and 1 can corn. Cover with biscuit dough and bake.

MEAT PUDDING

Make a rich pie crust dough, and line a pyrex bowl with it. Then fill with the following ingredients:

1 lb. round steak, cubed	One medium onion
1 small can mushrooms	A little celery chopped fine
1/2 green pepper chopped fine	1/4 stick of butter
Pepper and Salt to taste	

Cover with pie crust dough, pressing cover and lining close together. Tie up dish in clean cloth, suspend cloth from stick, and let the pudding simmer well covered in boiling water for two and one half hours.

This served with cabbage is a very nourishing dish.

MRS. L. G. SMITH

GERMAN ROLLED STEAK

2 lbs. round steak cut very thin and then cut in squares
 3 dill pickles quartered
 3 large onions sliced thinly

Put 1 slice pickle, 1 slice onion on a square of beef, salt and pepper and roll. Fasten with string or tooth picks. Brown in 1 tablespoon butter and 1 tablespoon Crisco. Add water and let simmer 1 hour.

MRS. A. KRAUTNAUER

VEGETABLE STEW

1 lb. baconer pork fat in one piece
 3 medium size turnips
 3 " " carrots
 3 " " onions
 6 " " potatoes
 1 heart of celery

Put bacon in cold water and boil until tender. Place vegetables and boil until tender. Season to taste.

MRS. W. L. EWART

(Dinner cooked over a single burner, serves 4 generously)

4 medium size potatoes	2 medium sized carrots
3 " " onions	1 lb. round steak, cut thin
1/2 lb. sliced bacon (Canadian style)	Salt and pepper
1 cup cold water	

Prepare this dinner in a baking pan, large saucepan or skillet with a lid. It is important to have a lid that fits the utensil.

Wash, peel, and thinly slice the potatoes; wash scrape and slice the carrots; peel and slice and onions. Cut the round steak across the grain into little strips about 2 inches long and half an inch wide. (If ordinary bacon is used, halve the slices. Now place all the ingredients in the cooking utensil as follows:

First put the bacon in, spreading it over the bottom of the pan. Then distribute the steak in a layer over the bacon and sprinkle a little black pepper over it. Put in a layer of onion and carrots and sprinkle with a little salt and pepper. On top of all put the thinly sliced potatoes and sprinkle with a little salt and pepper. Put the pan over the fire and start cooking. After 3 minutes, add the cup of water and put on the lid. Cook for 45 minutes over a very slow fire, at which time water will have cooked into the ingredients.

MRS. K. SICHA

RAG-OUT OF VEAL

2 lbs. breast of veal, cut up	3/4 cup bread crumbs
1 large onion, cut fine	1 teaspoon paprika
Salt and pepper	1/2 cup sour cream (or 1/2 cup cream and 1/4 lb. mushrooms)

Sear the meat in two tablespoonfuls fat. (Do not put in all the meat at once, as it is apt to release its juice and stew without browning, simply add a few pieces at a time as the others become brown) Add onion and cook until light brown. Add salt, pepper and the paprika, lower flame and cover, allowing it to steam a few minutes. Add two cups hot water and simmer one hour. Add bread crumbs and simmer another hour, stirring occasionally.

Just before serving, add the sour cream. Place in a deep platter and surround with vegetables and rice, or riced potatoes. (Sour cream gives a delicious flavor to the gravy). However, if sweet cream is used, the dish is improved by adding mushrooms with the bread crumbs.

MRS. GEO. W. GILL JR.

GOULASH OF BEEF

Braise in sauce pan 2 cups of diced beef. Add 1/2 cup diced carrots, 1/2 cup diced onions and the following seasonings: 1/2 teaspoon garlic, 3 bay leaves, 1 teaspoon salt, 1/8 teaspoon pepper, 1/2 teaspoon paprika. When well browned, add 1 cup stewed tomatoes and saute until meat is tender. Thicken slightly with 2 tablespoons flour.

MRS. JOHN J. SONNENBERG

VEAL LOAF

2/3 lb. ground veal
 1/3 lb. ground pork
 1 medium size onion

1 green pepper
 1/2 cup chopped celery
 6 slices bread

Soak bread in milk, brown onions in one tsp. butter, add dropped ingredients and meat. Mix thoroughly, put in a covered baking pan. Sprinkle with paprika, place in a hot oven (425° F.), for fifteen minutes. Reduce heat to 300 F., bake 1 1/2 hours, basting frequently.

MRS. A.J. HATFIELD

HAM LOAF

1 lb. veal
 1 1/4 lb. smoked ham
 cold water to moisten

} ground

8 crackers rolled
 3 eggs beaten

Bake 1 1/2 hours in 350° oven.

Serve with horseradish sauce. Mix horseradish with a little whipping cream.

MRS. ALEX SHAW

HAM LOAF

2 lbs. ham
 2 lbs. lean pork or veal
 1 cup cracker crumbs, 2 eggs, 1 cup milk, a little onion,
 cinnamon, nutmeg, no salt because of ham. Make into loaf. Cover
 with can of tomato soup. Bake slowly for 2 hours in a moderate oven.

Ground together

MRS. A. MAAS

HAM AND CHAMPAGNE

Soak a whole ham for 3 days in cold water (four if it is large) changing water twice daily. Put in deep kettle and cover well with cold water. Let it come to a boil and then push on the back of stove, or over a small flame. Let it cook very slowly until three quarters done - about 1/2 hour to each pound. Cool slowly, remove skin and place in a deep casserole or roasting pan. Cover with a quart of champagne. Place the casserole on the fire and let it come to the boil, basting constantly. Then put the top on as tightly as possible and place it in the oven. Let it cook for an hour and a half, basting occasionally with the wine. During the last half hour, add a cupfull of thick reduced veal stock in which there is veal marrow, to glaze the ham. When ready to serve place the ham on your platter and garnish it. Skim the wine the meat has cooked in, add a little more veal juice if necessary, season to taste, strain into a gravy dish and serve very hot.

MABLE ATTWOOD

2½ lb. ground beef	1 egg
½ lb. ground pork	½ teaspoon salt
½ finely chopped sweet pepper	Enough pepper to season
½ cup cracker crumbs or	enough flour to bind
mixture together.	

Pack in greased bread pan and bake in a hot oven about 40 minutes till brown and well done. Serves six.

MRS. JAS. J. TIERNEY

CORNED BEEF HASH DELMONICO

1 can cooked corn beef	1 teaspoon salt
5 cups boiled potatoes	1 teaspoon nutmeg
1½ cups onion	½ cup milk
½ cup pimento	4 tablespoons fat or oil

Put through food chopper meat, vegetables, add seasonings and milk and shape in large patties. Put fat in frying pan and when hot brown, turn ½ over the other like a turnover and garnish with parsley.

MRS. R. K. IMLER

NORWEGIAN FILLED CABBAGE

1 lb. ground round steak	1 onion chopped
½ teaspoon salt	Dash pepper
¼ teaspoon nutmeg	½ cup milk
¼ tbsp. flour	1 firm head of cabbage

Grind round steak very fine, and mix with other ingredients. Cut top off cabbage head, and save carefully, to use as cover in boiling. Scoop out center of cabbage. Fill cavity with meat mixture. Tie cabbage cover over top with string. Place small plate in bottom of large stew kettle, fill with boiling water, salted. Enter cabbage into boiling water, cover, and let boil for 2 hours. Serve with white or tomato sauce.

MRS. FRANK FRANCIS

VEAL LOAF (FOR 2)

2/3 lb. veal, 1/3 lb. pork (ground). Fry onion until brown, mix with meat and bread that has been soaked in milk, salt, pepper, 1 egg, green or red pepper and celery chopped, have quite moist and put in a roasting pan in which a little fat has been browned, and put 3 strips of bacon over the top of meat loaf, sprinkle with paprika add enough water to come even with the meat, bake 1½ hours and baste often. I use my own judgement about the amount of onion, green pepper and celery, and bread.

MRS. W. L. VOTAW

STEW (FOR 2)

Take $\frac{1}{2}$ lb. round steak cut into cubes put into a stew pan, then put a layer of sliced onion over that, then a layer of potatoes (sliced a little larger than french fried potatoes) over the onion, season with salt and pepper and pour a can of mock turtle soup over the top, let cook slowly covered for about 2 hours.

This is a complete meal you may have a salad and dessert with this if you like.

MRS. W. L. VOTLW

LIVER ROLLS

To half pound of liver take a rasher of lean bacon, a teaspoonful of chopped parsley, a teaspoonful of flour and some seasoning. Wipe the liver and slice it thinly. Cut the bacon into small squares and roll it up with a little of the parsley, inside each slice of the liver. Dredge it with a mixture of salt, pepper and flour, run each roll on a fine skewer. Bake for about ten minutes in a piece of greased paper, serve with grilled or baked tomatoes.

GOULLASH

$\frac{1}{2}$ lb. bacon or	1 Green pepper
1 lb. Ground round steak or	3 large stalks celery
any left over meat	1 large onion cut up

Fry ingredients until brown then add 1 can kidney beans and 1 can tomatoes. Let cook slowly until thick. Pour in serving dish and serve with grated cheese.

MRS. JEAN SCOTT

SAUSAGE CUSTARD

Cook 1 lb. of Pork sausages in oven till brown, then make a custard with two eggs, one pint of milk, pepper and salt to taste, pour over sausages and put back in oven till set.

MRS. H. MC WHIRR

1 slice of raw ham 2" thick	1 tablespoon fat
1 egg	$\frac{1}{2}$ cup of grated bread crumbs
1 tablespoon of prepared mustard	$\frac{1}{2}$ cup of water

Dip ham in beaten egg, then in the bread crumbs. Melt fat and fry ham until a golden brown. Take ham from pan and place in a square baking pan. Add the mustard to the fat remaining in the pan and blend, then add the water stirring constantly. Pour this mixture over the ham and bake in a moderate oven until ham is tender. Place on a platter and garnish with baked apples.

MRS. E. DILLARD

INDIAN CURRY

1 lb. round steak (ground)	1 apple
2 large onions	1 tbsp. curry powder

Brown onion and apple, when well browned add curry and brown slightly. Brown meat in separate pan with plenty of fat. Put together and add a little water or stock. Cook half an hour and allow to stand for a few hours before serving as this improves the flavour. Serve with boiled rice. (dry).

MRS. F. PENNEY

ENERGY LOAF

$\frac{1}{2}$ lbs. beef liver	1 egg
$\frac{1}{2}$ cups dry bread crumbs	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup melted Crisco	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{4}$ teaspoon paprika	3 tablespoons minced onion
3 tablespoons parsley	

Pour boiling water over liver. Let stand 5 minutes. Drain liver and chop it. Add all other ingredients. Mix thoroughly. Shape into loaf. Brush top with additional melted Crisco. Place loaf in baking dish. Add $\frac{1}{2}$ cups water. Bake in moderate oven about 1 hour. Baste occasionally. Delicious if you add 1 cup tomatoe soup 15 minutes before taking from the oven.

MRS. FRANK B. BROWN

MEAT LOAF

1 lb. ground beef	1 onion chopped fine
$\frac{1}{2}$ lb. ground pork	1 small can tomatoes
6 olives chopped fine	(pulp only)
1 egg	$\frac{1}{2}$ cup bread crumbs
$\frac{1}{2}$ teaspoon sage, salt, and pepper.	

Enough milk to make moist, so it will just hold. Mix ingredients. Put in form then put in pan and pour tomatoe juice over it. Bake $1\frac{1}{2}$ hours.

STEAK AND SPAGHETTI GOULASH

1 lb. ground round steak	1 can spaghetti with tomato sauce
$\frac{1}{2}$ cup butter	salt and pepper
3 medium sized onions	

Melt butter in skillet, cover bottom of skillet with sliced onions, cook several minutes, add ground steak, season with salt and pepper. Cook five minutes. Add can spaghetti with tomato sauce. Simmer for twenty minutes stir occasionally to prevent sticking.

MRS. C. W. KESTER

BAKED PORK CHOPS WITH TOMATOES

6 Pork chops	2 teaspoons salt
1 cup sliced onion	Dash of pepper
1 cup water	1 pint can tomatoes

Flour chops, sauté until slightly browned - brown the onion in the pork fat. Cover chops with the onions, pour in water, put on the lid. Simmer for 15 minutes. Add tomatoes and bake in moderate oven for 30 minutes.

MRS. HAMILTON

PORK CHOPS WITH RICE

4 Pork chops	2 tablespoons minced onions
1 cup rice	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ cups tomato sauce	1 lemon ring

Arrange lean pork chops in baking dish. Brown on both sides, under the broiler flame. Mix 2 tablespoons tomato sauce with rice, form rice in a ball and put on pork chops then pour tomato sauce around chops. Add salt lemon and onion bake in moderate oven 25 minutes. Do not baste or rice will be unmolled.

MRS. S. GILLET

BAKED PORK CHOPS

6 Pork chops	1 can peas
1 can Tomato Soup	

Brown pork chops in a skillet then place in a casserole. Drain the can of peas and put them over the pork chops. Then pour a can of tomato soup over all and bake in a slow oven 1 hour. Season to taste.

MRS. W. R. C. MILLER

GLORIFIED COMMISSARY VEAL

Ask the butcher for a flat center cut piece of veal. It should have a small round bone in the middle. Cut a clove of garlic into four or five pieces and stick the pieces into the meat; spread mustard over the meat and sprinkle it well with nutmeg, allspice, cinnamon, salt, and pepper. Sear it well then put in the roaster and smother the top with sliced onions, cover that with strips of bacon and put into a hot oven for about two hours depending on the size of the roast.

MRS. ROSEBOROUGH

PORCUPINE MEAT BALLS

1 lb. round steak ground	1 onion
$\frac{1}{2}$ green pepper	$1\frac{1}{2}$ cups uncooked rice
1 garlic	1 teaspoon salt
pepper to taste	

Make in small balls and put in baking dish. Add one can tomato paste, a little water. Cook $1\frac{1}{2}$ hours.

MRS. VERA WADE

BEEF OLIVES

1 lb. round steak sliced as thin as possible, cut into 2 in. slices to roll. In a little Crisco, add bread crumbs, diced onion, salt, pepper, sage, stir until slightly browned. Roll stuffing in slice of steak holding together with tooth picks. Roll rolled steak in flour and put in pan. Almost cover with water and allow to simmer for about 2 hours. Makes five beef olives.

MRS. H. W. HENLEY

BEEF OLIVES

$1\frac{1}{2}$ lb. stock	1 dessertspoonful of seasoned flour
1 onion	$\frac{1}{2}$ pint of water
1 carrot	
2 oz. dripping	

FORCE MEAT

3 tablespoons bread crumbs	a little grated lemon rind
2 tablespoons suet	1 egg
1 teaspoon mixed herbs	Pepper and salt

Remove fat from stock and cut into slices 4 inches square, flatten with rolling pin. Prepare the Force Meat and put a little on each square of meat and roll and tie securely. Coat olives with seasoned flour and cut the vegetables into slices. Fry both a nice brown in the heated fat, and place in a casserole. Make gravy with the remaining seasoned flour, stir into fat, add a little water and stir until boiling; season and pour over the meat, etc. Cover the casserole with a lid. Time $1\frac{1}{2}$ hours. Serve with mashed potatoes and turnip or peas.

MRS. D. COKE

STEAK AND KIDNEY PIE

15.

$1\frac{1}{2}$ lb. steak	Chopped onion
$\frac{1}{2}$ lb. kidney	Parsley
Seasoned flour	Mushrooms
Pastry	

Cut up the meat, and dredge with seasoned flour. Put in a pie dish with the onion, parsley and mushrooms. Cover with pastry, put a funnel in the center brush the pastry with beaten egg or milk, and bake for $2\frac{1}{2}$ to 3 hours.

MRS. C. MC INTOSH

STEAK AND KIDNEY PUDDING

1 lb. lean shin beef	8 oz. flour
3 lamb's kidneys	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ lb. suet	1 teaspoon baking powder
1 teaspoon gravy browning	

Remove skin and fat from beef and cut into small pieces. Scald kidneys, remove skin also cut into pieces. Rub beef and kidney well in seasoned flour, put in pudding basin and well cover with water and gravy browning. Chop suet finely and add to flour, salt and baking powder. Mix thoroughly with cold water into stiff dough. Roll out to required size and press firmly to rim of pudding basin. Cover with cloth, previously dipped in boiling water and floured. Tie with string well below rim of basin and pull tightly. Plunge basin in pan of boiling water. Do not allow water to cover top of basin. Steam for three to four hours.

MRS. D. W. RUSSELL

CHILI CON CARNE

1 lb. chopped beef	2 tablespoons flour
1 onion cut into bits	$\frac{1}{2}$ cupful rice
2 tablespoons fat	1 pint canned tomatoes
1 tablespoon salt	$\frac{1}{4}$ teaspoon powdered thyme
1 pint kidney beans	

Put meat onion and fat in sauce pan. Stir and cook until meat has browned slightly, mix tomatoes and flour together add this mixture to the meat. Add remaining ingredients. Cook until mixture reaches boiling point then cook slowly for one hour.

MRS. JANE ZIEGLER

$\frac{3}{4}$ lb. ground meat	1 can tomatoes
1 can or 1 lb. kidney beans	1 large onion
$\frac{3}{4}$ cup chopped celery	1 heaping tablespoon Crisco
salt and pepper	Chili Powder (as desired)

Fry meat, onion and celery in Crisco. Add kidney beans, salt and pepper. Mix well and add tomatoes. Let simmer for one hour. (Water may be added if necessary.) Add chili powder about five minutes before removing from fire.

MRS. H. BECNEL

TAMALE PIE

Stir 2 cupfuls of cornmeal into 6 cupfuls of salted water and cook for five minutes, pour into a double boiler and cook 45 minutes. Heat 2 tablespoons of olive oil in a pan, add 1 sliced onion, 1 chopped clove of garlic and two tablespoons of chopped parsley, cook until golden brown, add 2 pounds round steak cut in small cubes and stir and cook until well browned. Add 2 cupfuls of strained tomatoes, 2 tablespoonfuls of chili powder, that has been dissolved in a little cold water, 12 ripe olives, 24 seedless raisins (these may be omitted), a seasoning of salt and paprika. Cook until the meat is tender adding a little boiling water when necessary.

MRS. R. V. WYLIE

DRUMSTICKS

1 lb. veal steak	2 tablespoons water
1 lb. Pork steak	1 cup fine dry bread crumbs
$\frac{3}{4}$ teaspoon salt	4 tablespoon shortening
$\frac{1}{8}$ teaspoon pepper	1 tablespoon minced onion
$\frac{1}{4}$ cup flour	6 wooden skewers
1 egg	

Cut meat into pieces about 1" x $1\frac{1}{2}$ ", sprinkle with salt and pepper. Arrange pork and veal alternately on 6 skewers. Press pieces close together and mold into drumstick shapes. Roll in flour, dip in egg diluted with water. Roll in crumbs. Melt shortening in skillet. When hot, add drumsticks and brown richly on all sides. Add onion and enough water to cover bottom of skillet, cover closely, cook slowly (either on top of stove or in oven) until meat is tender or about one hour. Serve with pan gravy.

MRS. F. C. SMITH

3 lbs. beef chuck, rump or shoulder
 2 sliced onions
 2 bay leaves
 3 cloves
 celery, carrots, optional

Put meat in crock or pot and cover with half water and half vinegar. Add ingredients listed above and salt and pepper. After two days the meat is ready to use. Remove from brine and brown in 1 tablespoon hot fat in a Dutch oven. Add a little of the brine and water, bring to boiling point and simmer until tender. Thicken gravy and serve with mashed potatoes or Potato Kloese (German Style).

POTATO KLOESE (GERMAN STYLE)

5 medium potatoes	dash grated nutmeg
1 egg	1 teaspoon chopped parsley
Salt and pepper	Flour enough to shape

Cook potatoes in jackets before they are to be used. Put through ricer or sieve. Add egg, salt, pepper, nutmeg, parsley and sift in enough flour to shape mixture. Form into balls, size of an orange, and in the center of each place several bread croutons. Drop in boiling water and cook for 10 minutes. Left-over dumplings are good sliced cold and fried.

MRS. J. D. WALTHER

TAMALE PIE

Cut onion, celery, green pepper fine. Saute in butter and Crisco mixed. Then add one pound ground round steak. Mix well with other ingredients, then put one can of tomato puree in and let cook for half an hour. Add ripe olives, (1 can) if not moist enough add a little water, then chili pepper and salt.

CORNMEAL PIE

Put one quart water on to boil. Put in salt and when boiling add corn meal, enough to spread in deep pie pan. Line deep pan with corn-meal mixture, put in the above filling, cover with more corn-meal mixture and dot with butter. Bake in oven for half hour.

MRS. C. E. BURNS

SCOTCH BROTH

3 lb. Neck of Mutton or runner of beef; 5 quarts cold water; teacupful Pearl Barley, well washed in cold water; vegetables. A nice fresh Marrow Bone makes as good broth as either Beef or Mutton.

When water is hot put in beef and barley. Let water boil, then throw in one teaspoonful salt. This causes scum to rise. Skin. Add 1 small turnip or half large one, but into dice; 3 locks cut small, 1 small carrot cut into dice, dessertspoonful of moist sugar, pepper and salt to taste. Let boil a few minutes after vegetables are added with lid off. If lid is left on, certain salts in vegetables cannot escape in steam, and some persons will find broth disagreeable. Some people add a cabbage, but it must be young and fresh. A quarter of an hour before ready, add one carrot grated, and, if possible, a good tablespoonful minced parsley. Cook very thoroughly and slowly, and be careful to skim now and again. Attention to this makes such a difference to flavor. Boil three hours, taking the meat out when cooked two hours, and reheating at the last. Lift meat to hot dish. Put a little broth around beef and serve. If broth is for persons of weak digestion, scald vegetables before adding to broth, by covering them for ten minutes with boiling water. If onions are substituted for leakes, pour boiling water over them and let them soak for ten minutes, then add to broth. For a small family, 1 lb. of mutton would be sufficient and correspondingly less water etc.

IMITATION CHOP SUEY

2 lbs. hamburger	3 onions
1 can tomatoes	$\frac{1}{2}$ lb. butter
1 stalk celery	salt and pepper to taste
1 small package spaghetti	

Put tomatoes and chopped celery into a kettle and cook slowly. Melt butter in a skillet and add onion, cut up fine. Cook slowly until tender. Do not brown. Stir in the hamburger, add the hot vegetables and the spaghetti which has been cooked until tender in salted boiling water. Season. Cook slowly until the mixture thickens but do not brown. This is a good one-meal dish.

MRS. WM. H. H. ALDIE

HAM LOAF

$1\frac{1}{2}$ lbs. pork (lean) ground	1 cup bread or cracker crumbs
1 lb. cured ham ground	2 eggs
1 cup milk.	

Mix mixture well and form into a roll or loaf.

SAUCE

2 cups brown sugar	1 cup vinegar and 1 cup water
2 tablespoons mustard	

Dissolve and pour over loaf and baste frequently. Bake about 2 hours.

MRS. WM. H. H. ALDIE

5-pound chicken, cut in pieces for serving	4 cups sliced okra, cooked or canned
Salt, pepper	$\frac{1}{2}$ red pepper finely chopped, or 1 pimento
Flour for dredging	$1\frac{1}{2}$ cups tomato
Pork fat for frying	3 cups boiling water
$\frac{1}{2}$ onion, finely chopped	1 cup boiled rice
Spring parsley	

Sprinkle chicken with salt and pepper, dredge with flour. Fry (saute) in pork fat. Remove chicken. Fry onion in fat remaining in the pan, add okra, parsley and pimento, cook slowly 15 minutes. Add to chicken with tomato, water and $1\frac{1}{2}$ teaspoonfuls of salt. Cook slowly until chicken is tender and add rice.

MRS. R. W. BOYD

CHICKEN FRICASSEE

1 chicken, 3 or 4 lbs, cleaned and prepared-cut in pieces.
Boil with 1 whole onion, salt, and pepper, a bit of celery.

Take:

- 1 lb. chopped beef
- $\frac{1}{2}$ box Zwieback
- 2 eggs

Roll Zwieback mix with beef. Add beaten eggs. Form into tiny balls and drop into chicken broth.

MRS. KRAUTLAUER

CHICKEN A LA KING

Melt 2 T.S. butter. Into this cook 1 cup cut mushrooms and $\frac{1}{2}$ green pepper. In 3 or 4 minutes add 2 T.S. flour, salt. Stir and cook till frothy. Add 2 cups cream and stir till boils. Put in double boiler. Add 3 cups cooked chicken cut in cubes. Heat.

Cream:- $\frac{1}{2}$ cup butter, beat in yolks 2 eggs, $\frac{1}{2}$ t.s. onion juice, $\frac{1}{2}$ T.S. lemon juice and paprika. Add to other cook till thick.

MRS. N. ABRAMS

CHICKEN AND RICE (SPANISH DISH)

1 chicken	Olive Oil
2 green peppers	Parsley
2 tomatoes	2 onions if small

Heat Olive Oil in pan, add chicken chopped in portions, green peppers, tomatoes, onions and parsley in small pieces. One small spoonful white wine to taste. 1 cup rice and 2 cups water. Stirring slowly. Cook till ready.

MRS. COSIO

CURRIED CHICKEN

1 Fricassee chicken - butter. Put chicken in cold water. Season, cook slowly until tender. Remove scum. Save broth.

Fry chicken in butter without browning, then add curry sauce.

CURRY SAUCE

2 tbsp. butter	1 tbsp. flour
1 chopped onion	pinch ginger
$\frac{1}{2}$ clove, crushed garlic	$\frac{1}{3}$ cup broth
2 tbsp. curry powder	$\frac{1}{3}$ cup milk
1 tsp. salt,	

Heat butter, add onion, garlic, curry powder, and salt. Then add flour mixed with ginger. Add broth and milk. Simmer 20 minutes and strain.

STEWED ITALIAN BROILER

1 broiler	1 onion chopped
2 oz. butter	1 tbsp. chopped parsley
2 tbsp. olive oil	$\frac{1}{4}$ cup chopped carrots
$\frac{1}{4}$ cup chopped celery	$\frac{1}{2}$ glass table wine (sour)
2 tbsp. tomato paste	

Add all above ingredients, with exception of broiler, wine and tomato paste, in large saucepan and cook until light brown, add cup up broiler, also cooked light brown, lastly add tomato paste and cook 1 hour. About 15 minutes before removing from fire, add $\frac{1}{2}$ cup of wine.

MRS. A ZECCHINI

CASSEROLE OF CHICKEN

2 c. cooked chicken, cut in pieces	$\frac{1}{2}$ c. milk or chicken stock
$2\frac{1}{2}$ tbsp. tapioca, uncooked	$\frac{1}{4}$ tsp. salt
Dash of paprika	2 tbsp. butter.
Dash of pepper	

Combine ingredients in order given. Turn into greased casserole and bake in hot oven 25 minutes, stirring mixture twice during first 10 minutes of baking. Small baking powder biscuits may be baked on top of chicken mixture. Place biscuits on mixture after it has baked 10 minutes, and bake 15 minutes longer.

MRS. F. E. GRIFFIN

1 chicken	1 green pepper, chopped
1 cup celery diced	2 cups carrots, diced
$\frac{1}{4}$ cup onion, minced	$\frac{1}{4}$ cup shortening
1 cup hot water	1 cup milk
$\frac{1}{2}$ cup flour (salt and pepper.)	

Cut chicken in pieces. Dredge with flour. Brown in shortening, very hot. Place in deep baking pan. Add the hot water. Cover and cook until chicken is tender. Brown vegetables in fat. Add to chicken. Cover closely and cook slowly. Add water if necessary. Just before serving remove chicken, add the milk and 2 tbsp. flour which have been blended. Serve over chicken.

MRS. L. LOPEZ

CHICKEN IN BASKETS

3 cups hot mashed potatoes	Yolks of 2 or 3 eggs, slightly
3 tbsp. butter	beaten
$\frac{1}{4}$ t.s. salt	Creamed Chicken
Use parsley for handles	

Mix the 4 ingredients together. Shape as baskets and cover with white of egg. Brown in oven. Then fill with creamed chicken. Put on the parsley handles.

MRS. A. M. COTTON

SPANISH FRIED CHICKEN

1 frying chicken	1 chopped green pepper
4 tbsp. fat	1 can tomatoes (chopped)
1 chopped onion	2 tbsp. chili powder
$\frac{1}{2}$ cup rice washed and dried.	

Heat fat in deep kettle or skillet. Add onion and chicken, salted and rolled in flour. Brown only. Now add other ingredients and enough water to cook the rice. Cook all slowly 30 to 40 minutes. Watch that only enough water is used to cook rice, as it must be quite dry when served.

MRS. J. R. STEWART

Unjoint a large chicken and dredge in flour seasoned with salt and pepper. Place in hot fat in deep kettle, and brown on all sides. Cover with boiling water (or stock made from giblets.) Cook over a slow fire until tender. Add boiling water as necessary to keep chicken covered.

Put 3 tablespoons butter in a frying pan and when hot, add 2 onions chopped and fry brown. To this add 1 can tomatoes, 1 can mushrooms, 1 pimento, 1 chopped green pepper, and 1 cup water, and cook until thick. When chicken is tender, add sauce and cook together 15 or 20 minutes. Salt to taste.

MRS. J. R. STEWART

CHICKEN PILLAW

1 cup Raw rice	2 oz. currants
1 chicken for frying	1 oz. Jordan almonds, cut fine
2 oz. Seedless Raisins	1 small onion - salt and pepper
3 oz. fat ham or bacon	

Boil the rice, add salt to water, put aside. Fry the chicken and set aside in oven. Fry the onion till brown and crisp in the fat from the chicken. Add the ham, then the rice with currants, raisins and almonds. Fry altogether, serve on large dish with chicken placed on top of rice. Serve very hot.

MRS. RODGER

TEXAS GUMBO

One fat young hen disjointed	1 heaping tablespoon rice
Fat for frying	1 red pepper
1 Gallon cold water	two large potatoes diced
1 small onion minced	1 can okra
12 sticks macaroni	1 can tomatoes
Seasonings to Taste	

Fry the pieces of chicken in dripping until a golden brown; put chicken in soup pot as it is fried and then add cold water; bring to a boil and boil slowly half an hour. Remove chicken from pot and chop meat fine; return chopped meat to pot. Fry slice of bacon with minced onion; add bacon, onions and drippings to pot. Add rice, red pepper, can of okra and tomatoes and macaroni broken into inch lengths. Let simmer one hour. Season to taste and serve hot.

CHICKEN RING MOULD

1 - 4lb. hen (cooked then diced)	2 cups of chicken stock
1 cup cooked rice	(or milk)
1½ cups of bread crumbs	¼ cup pimento, chopped fine
3 whole eggs	salt and pepper to taste

Pour in greased and floured mould and place in pan of hot water. Bake 1½ hours. Serves 10. Serve with:

Mushroom Sauce

1 can mushrooms	1 tbsp. lemon juice
¼ cup flour	1 tbsp. minced parsley
¼ cup melted butter	2 yolks of eggs
2 cups of milk (or chicken stock)	

Cook flour and butter five minutes in double boiler, then add milk or stock heated, then beaten egg yolks and cook until thick, add parsley and lemon juice. Cook mushrooms 10 minutes in butter and add to sauce. Double sauce recipe for serving with chicken ring.

MRS. J. S. FRANCIS

X. Lee

But We

+
Tommy

likes Nikki

And I dont
Blame Him

I like Tommy Love

Love

X. Lee

X. Lee

We is very cute

Love

X. Lee

S A L A D

JELLIED FRUIT SALAD

- | | |
|--|---|
| 1 Package Lime Jello | $\frac{1}{2}$ cup maraschino cherries, halved |
| 1 cup cold water | $\frac{1}{2}$ cup pears, cut coarsely |
| 1 cup boiling water | $\frac{1}{2}$ cup grapes, seeded and halved |
| $\frac{1}{2}$ cup pineapple tidbits (canned) | |

Dissolve Jello in hot water and add the cold. When cool pour over the fruit that has been placed in a mold. Chill until solid.

LUCILLE STEVENS

CAMPBELL'S TOMATO SOUP SALAD

- | | |
|----------------------------|---------------------|
| 1 pkg. Knox gelatine | 1 c. salad dressing |
| 1 can tomato soup | 1 grated onion |
| 3 pkgs. Phil. cream cheese | |

Heat soup, add other ingredients and beat thoroughly. Pour into molds and let chill before serving.

MRS. C. C. MOYER

TOMATO SOUP SALAD

- | | |
|-------------------------------|--|
| 1 can tomato soup | $\frac{1}{4}$ cup nuts |
| 1 pkg. lemon jello | $\frac{1}{2}$ cup celery |
| 1 cup finely shredded cabbage | 2 diced pimientos or diced green peppers |

Add enough water to a can of tomato soup to make a pint of liquid. Heat and pour over jello. When cool add shredded cabbage, nuts, celery, and pimientos. Set and serve on lettuce with mayonnaise.

MRS. JOHN SEMMENS

MACARONI SALAD

- 2 cups macaroni (cooked tender, then washed well in cold water)

Then add:

- | | |
|---|-----------------------|
| 1 cup diced celery | 1 cup diced olives |
| $\frac{1}{2}$ " " Sweet pickles | 1 can diced pimientos |
| 1 medium sized onion (Grated or finely cut) | |
| Salt and pepper to taste. Add mayonnaise. | |

MRS. L. E. ROBBINS

FROZEN NUT AND PINEAPPLE SALAD

- | | |
|--|------------------------------|
| ($\frac{2}{3}$ cup of mixed fruits, <u>OR</u>) | Small can whipping cream |
| ($\frac{2}{3}$ cup of crushed pineapple) | Pinch of salt |
| $\frac{2}{3}$ cup chopped pecans | $\frac{2}{3}$ cup mayonnaise |
| 3 tbsp. of lemon juice | $\frac{2}{3}$ " cream cheese |

MARIE E. BYRNE

TOMATO STUFFED WITH SWISS CHEESE

6 medium sized tomatoes	1/2 lb. Swiss cheese (grated)
1/2 cup chopped nut meats	1/3 cup mayonnaise
1/4 tsp. salt	1/4 cup chopped pimiento
3 tbsp. cream	or green pepper

Moisten the grated cheese with the cream and add salt; mix in nuts and pimiento, or green pepper chopped. Add one half mayonnaise. Scoop out the tomatoes, stuff with the cheese mixture, and decorate the top with the remaining mayonnaise. Sprinkle with paprika and serve on two crisp lettuce leaves. Garnish with parsley.

MRS. A. DASCANIO

PINEAPPLE CHEESE SALAD

2 Tbsp. Knox Gelatine	
1 c. cold water	1 pint whipped cream
Juice one lemon	1 c. grated American cheese
1 c. crushed pineapple	
2/3 c. sugar	

Mix lemon juice, pineapple and sugar and let boil 1 minute. Dissolve gelatine in the cup of cold water and mix with hot liquid. When it begins to jell stir in the whipped cream and grated cheese.

MRS. W.R. WHITE

PINEAPPLE CHEESE SALAD

2 cups crushed pineapple	Juice of one lemon
2 cups sugar	1 cup grated cheese
2 tablespoons gelatine in cup cold water	1/2 c. cream whipped

Bring pineapple and sugar to boil, add gelatine and let get firm. Then add cheese, cream and pineapple. Add to mayonnaise grated onion, pepper (green) and celery.

GINGER ALE SALAD

2 tbsp. gelatine	1/3 cup malaga grapes
2 " cold water	1/3 cup diced celery
1/3 cup boiling water	2 tbsp. preserved ginger, diced
2 cups ginger ale	4 slices canned pineapple
1/4 cup lemon juice	
1/4 cup ginger syrup	

Open ginger ale 2 or 3 hours before using, for gas to escape. Soak gelatine for 5 minutes in cold water and dissolve in boiling water. Add ginger ale, lemon juice and ginger syrup. Wet a mold with cold water. Pour in 1/4 of liquid. When it starts to set, place pineapple slices on top of gelatine. Pour over the remaining liquid to which the diced fruit has been added.

When jelly is hard, unmold on lettuce and serve with whipped cream dressing.

MRS. M. L. BOLING

1 envelope Knox Gelatine	$\frac{1}{2}$ cup cold water
$\frac{1}{2}$ cup mild vinegar	2 tablespoons lemon juice
2 cups boiling water	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoon salt	1 cup chopped cabbage
1 cup chopped apple	1 cup chopped celery
2 red pimentos chopped	$\frac{1}{2}$ bottle stuffed olives

Soak gelatine into cold water for five minutes, pour the boiling water over the gelatine and stir until dissolved. Add sugar, salt, lemon juice and vinegar. When cool add the remaining ingredients. Pour into moulds. Serve on lettuce with a good salad dressing.

MRS. ROBERT LITTLE

BEET SALAD

1 $\frac{1}{2}$ cups diced cooked beets	Salad Dressing
$\frac{1}{2}$ cup diced apples	2 hard cooked eggs
1 cup diced celery	

Mix the beets, apple, and celery, adding a little onion if desired. Moiston with salad dressing and arrange on lettuce. Garnish with sliced egg. Serves 6.

MRS. J. L. GATES

HAM SALAD

2 tablespoons mayonnaise	4 cups chopped ham
2 scrambled eggs with milk	1 onion chopped

Put lettuce all around plate, and garnish with red peppers chopped or sweet relish.

MRS. PARKER

TOMATO AND PEAS SALAD

1 cup cooked diced carrots	1 can shrimp whole or shredded
1 cup cooked peas.	
Soak:	
2 tablespoons gelatin	$\frac{1}{2}$ cup cold water
Combine:	
$\frac{1}{2}$ cups tomato juice	2 or 3 bay leaves
2 stalks celery	1 small onion sliced
$\frac{1}{2}$ green pepper	1 teaspoon salt
	$\frac{1}{3}$ cup vinegar

Cook tomato juice and vegetables, till juice is well flavored. Strain. To hot tomato juice add gelatin, shrimps, carrots, and peas. Pour into large mould, or individual moulds. Serve with mayonnaise or boiled dressing.

MRS. T. R. MELKER

1 can of pineapple
1 lb. of marshmallows

1 lb. of dates
1 cup of pecan nuts

Cut all the ingredients in small pieces. Keep each in a separate bowl in refrigerator until ready to use. Mix in a large bowl, putting in a layer of each, using dressing.

3 egg yolks

4 tablespoons of sugar

2 tablespoons of vinegar.

Cook in a double boiler the day before using. Mix just before adding to the fruit with one pint of cream whipped stiff. Reserve a portion of the cream to top off each plate. Serves ten people.

MRS. H. OAKES

DELICIOUS CABBAGE SLAW

3 cups shredded cabbage
1/3 cup vinegar
2 rounded tablespoons sugar

1/4 teaspoon salt
Dash of pepper and paprika
1/2 green pepper, minced.

Crisp cabbage by allowing to stand in ice water. Drain. Add vinegar, sugar and seasonings. Mix well and let stand in ice box for about 2 hours. When ready to use drain well until almost but not quite dry. Make the following dressing.

1/4 cup mayonnaise

1/4 cup chilled evaporated milk
whipped well

Fold Mayonnaise in cream and add to slaw by fold in method. Arrange on crisp lettuce. (NOTE: Shredded carrot may be added.)

MRS. A. D. ALCORN

APRICOT SALAD WITH HONEY MAYONNAISE

Place 2/3 cup of mayonnaise in bowl and gently blend in 1/3 cup of strained honey. Drain halves of canned apricots thoroughly. Moisten cream cheese with cream and mix with spoon until light and fluffy. Add a few nuts if desired. Drop this mixture in the center of the apricots. Serve with honey mayonnaise and with thin graham crackers.

MRS. J. S. FRANCIS

BANAN. AND APPLE SALAD

Cut up an equal number of bananas and apples. Mix mayonnaise with cream. Add enough powdered sugar to taste. Mix mayonnaise with fruit and serve topped with chopped nuts.

PERFECTION S.L.D

Soak:

2 tablespoons gelatine in $\frac{1}{2}$ cup cold water.

Add 2 cups boiling water, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, $\frac{1}{2}$ cup mild vinegar
2 tablespoons lemon juice. When this begins to thicken add 1 cup finely
shredded cabbage, 2 cups celery cut small, 2 pimentos cut small, 2 oranges cut
small. Chill in mold, and serve on lettuce, and garnish with mayonnaise.

MRS. O. F. FORBES

WHITE S.L.D

1 lb. white grapes or	1 lb. marshmallows cut in fourths
1 can white cherries	1 large can pineapple drained
1 lb. blanched chopped almonds	and diced.
1 cup whipped cream) Fold	
1 cup salad dressing) together lightly	

Mix all together and let stand in ice box several hours.

MRS. WM. R. E

COLE SL.W

1 small head cabbage shredded fine	$\frac{1}{2}$ teaspoon pepper
2 carrots shredded	2 tablespoons sugar
$\frac{1}{2}$ cup celery cut fine	2 tablespoons vinegar
1 teaspoon salt	$\frac{1}{2}$ cup mayonnaise

Mix well. This may be used as a basis for any vegetable salad. Green peppers
tomatoes, cucumbers or any other favorite added.

MRS. LOUISE HALSE

BEET, STRING BEAN S.L.D

1 cup chopped beets, 1 cup chopped string beans, 1 small onion chopped fine,
1 $\frac{1}{2}$ tablespoon chopped green pepper, Mayonnaise to taste.

MRS. A. E. PALMER

GREEN S.A.L.A.D

29.

1 cup vinegar, 2 cups sugar, $\frac{1}{4}$ cup cloves tied up in sack. Boil until it threads. Add $\frac{1}{2}$ pint cold water, 2 envelopes of Knox gelatine that has been dissolved in 1 pint of cold water. Place all on fire and boil about five minutes. Let cool then add a cup of chopped nuts, $\frac{1}{2}$ dozen sweet pickles and about $\frac{2}{3}$ cups chopped celery. Place in mold to harden and serve on bed s of lettuce,

MRS. WM. E. BROWN

FRUIT S.A.L.A.D

6 slices canned pineapple 1/3 cupful lemon juice
2 medium sized bananas 2 cups stemmed strawberries
1 head of lettuce

Fruit Salad Dressing

2 eggs beaten light 2/3 cup of sugar
juice of one lemon 2 tablespoons flour
juice of one orange 1 cup canned pineapple juice

Combine all ingredients and cook in top of double boiler stirring constantly When thick, cool and fold in $\frac{1}{2}$ cup whipped cream.

Arrange slices of pineapple on lettuce leaves. Peel and cut bananas into thin slices. Cover with lemon juice and let stand 5 minutes and drain. Arrange a circle of these banana slices close to the edge of each pineapple slice. Pile some of the strawberries in the center of each pineapple and serve with Fruit Salad Dressing. SERVES 6/

JELLIED RAW VEGETABLE SALAD

Grate three small raw carrots; cut into small pieces a half of a bunch of celery, and one half of green pepper; drain the juice from a small can of crushed pineapple and add the remaining fruit to the above. Take one box of lemon jellow and add a cup of hot water and the pineapple juice and put this into the ice box until firm; then mix in the carrots, celery etc. above. Put this back in the ice box until it has set and serve with lettuce leaves.

MRS. ROSBOROUGH

24-HOUR S.A.L.A.D

Cook yolk 3 eggs with juice of 3 lemons. When cold mix with $\frac{1}{2}$ pint of whipped cream. Pour over 1 can sliced pineapple cut in small pieces, 1 lb. of grapes, $\frac{1}{4}$ lb. pecans, marshmallow cut in squares. Let stand for 24 hours before serving. Serves 12.

MRS. HLINE

MOLDED SALAD RING

1 small can crushed pineapple, 1 cup sugar, juice of one lemon. Mix and heat. Dissolve 2 tablespoons gelatine in 1/2 cup cold water and add to above hot mixture. Let stand until it begins to set then add 1/2 pint of whipped cream, 1 cup cottage (or Philadelphia) cheese, 2 tablespoons finely chopped cucumber, 2 tablespoons finely chopped celery. When firm turn out serve with dressing.

DRESSING

1/2 green pepper chopped fine, 1 tablespoon celery. Add to 1/2 cup whipped cream, 1/2 cup mayonnaise. Mix.

MRS. G. H. WILKEN

LAYERED CHEESE AND PINEAPPLE SALAD

1 package lime Jello	1 cup crushed pineapple
1 pint warm water	1 teaspoon sugar
1 teaspoon salt	1 package Cream Cheese
	1/2 cup walnut meats, broken

Dissolve Jello in warm water. Add salt. Chill. Combine Pineapple, sugar and dash of salt. When Jello is slightly thickened, fold pineapple into 1/2 of Jello mixture. Turn it into mold. Chill until firm. Place remaining Jello in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Blend cheese with nuts. Fold into whipped Jello. Pour over firm first layer. Chill until firm. Serve in squares on crisp lettuce. Garnish with mayonnaise.

MRS. P. P. MARSHALL

TOMORROWS SALAD

2 eggs	1/4 cup sugar
1/4 cup vinegar	2 tablespoons butter
2 cups marshmallows	2 cups white cherries
2 cups pineapple	1 orange
1/2 cup cherries	1 cup whipping cream

Beat eggs, add sugar and vinegar. Cook over very low flame until thick and smooth. Remove from fire stir in butter and cool. Add fruit and marshmallows cut in small pieces and mix. Whip cream and add. Place in refrigerator and allow to stand 24 hours, in the coldest part of the refrigerator but not in freezing unit. (Called Tommows Salad because it takes 24 hours for it to season and be at its best.)

MRS. CECIL KING

1 $6\frac{1}{2}$ oz. can crabmeat	1 head of lettuce
1 cup chopped celery	1 tablespoon lemon juice
$\frac{1}{2}$ cup shredded cabbage	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup seeded green pepper, chopped	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{8}$ teaspoon pepper	

Flake crabmeat and combine with chopped celery, shredded cabbage and chopped green pepper. Add mayonnaise, lemon juice, salt and pepper and mix well. Chill in refrigerator. Serve on Lettuce leaves and garnish with olives, pickles and slices of tomato.

TUNA SALAD

1 can tuna fish, flaked	3 hard boiled eggs
$\frac{3}{4}$ cup fine chopped celery	six or eight sweet pickles, chopped
1 teaspoon minced onion	1 teaspoon minced green pepper
salt and pepper to taste	$\frac{1}{2}$ cup mayonnaise

Serve on lettuce leaf garnished with lemon slice, tomato and stuffed olives.

MRS. LOUISE HALSE

TUNA FISH SALAD

1 can tuna fish	2 hard boiled eggs
1 chopped onion	2 tablespoons mayonnaise

Serve on lettuce and garnish with hard boiled eggs and sweet relish.

MRS. PARKER

EMERGENCY-SHELF SALAD

1 can shrimps	1 can mushrooms
1 can beets	1 cup mayonnaise
1 green pepper	Lettuce

Cut the beets in julienne strips. Split the pepper lengthwise and use for two containers for the mayonnaise. Surround with lettuce nests filled with the beets, shrimp, and mushroom caps. Do not mix, but allow each guest to take a spoonful from each one.

MRS. W. M. MATTHEWS

JELLIED TUNA FISH SALAD

1 tablespoon gelatine	$\frac{1}{4}$ cup cold water
1 cup mayonnaise	1 cup tuna fish
$\frac{1}{2}$ cup chopped celery	2 tablespoons lemon juice
2 tablespoons finely chopped green pepper	$\frac{1}{4}$ teaspoon salt

Soak the gelatine in cold water and dissolve over hot water. Mix all other ingredients and add the dissolved gelatine. Fill small individual molds or one large mold. Place in refrigerator and allow to congeal. Unmold on crisp lettuce and garnish with sliced green peppers and stuffed olives.

MRS. J. C. FEATHERSTON

1 envelope Knox Gelatine	1 cup tuna fish
$\frac{1}{4}$ cup cold water	$\frac{1}{2}$ cup green pepper chopped
$\frac{1}{2}$ cup celery chopped	$\frac{3}{4}$ cup mayonnaise
2 tablespoons olives chopped	$\frac{1}{4}$ teaspoon paprika
$\frac{1}{2}$ teaspoon salt	1 tablespoon vinegar

Pour cold water in bowl and sprinkle gelatine on top of water. Place bowl over boiling water, stir until gelatine is dissolved. Cool and add the salad dressing, fish separated into flakes, celery, pepper, olives, salt, vinegar and paprika. Turn into individual molds and chill.
NOTE: Salmon or crabmeat may be substituted.

MRS. GEORGE SOROKL

1 lb. of cooked white fish or salmon, celery, lettuce, mayonnaise sauce, hard boiled eggs, salt, pepper. Skin, bone, shred the fish, and place in large mixing bowl. Add to it one fourth its quantity of lettuce shredded, also one fourth celery cut into shreds or strips. Mix all carefully adding salt and pepper. Arrange neatly in salad bowl and pour over mayonnaise dressing, garnish with hard boiled eggs (also tomatoes if required) cut into slices.

L. H.

MOLDED HAM SALAD

3 cups cold cooked ham chopped	1 cup celery
$\frac{1}{2}$ cup olives	$1\frac{1}{2}$ teaspoon gelatine in
$1\frac{1}{2}$ cup boiled salad dressing	$\frac{1}{2}$ cup cold water

Heat dressing to boiling and pour over gelatine that has been dissolved in cold water. When it begins to thicken add other ingredients. Pour in mold and let stand 4 hours.

CUCUMBER DRESSING

1 cup stiff whipped cream	2 tablespoons vinegar
2 teaspoons sugar	1 diced cucumber

Mix all together and serve over salad.

MRS. SICHA

SALAD DRESSING

1 cup unsweetened milk	1/2 teaspoon ground mustard
1 teaspoon sugar	1/4 teaspoon salt
1 tablespoon vinegar	

Mix mustard, sugar and salt, add 1 teaspoon of milk and make a smooth paste. Then add the cup of milk. To this add the vinegar, a drop at a time, stir slowly until thickens.

MRS. CLAUD MOYER

CHILI SAUCE

18 Large tomatoes (green)	2 teaspoons salt
6 onions	1 teaspoon allspice
6 peppers	1/2 teaspoon nutmeg
2 cups vinegar	1/2 teaspoon cloves
1 large cup brown sugar	1/2 teaspoon cinnamon

Cook slowly for three hours.

MRS. GUY SMITH

FRUIT SALAD DRESSING

Beat 3 eggs, 1 teaspoon salt, 1 heaping teaspoon mustard. Fill measuring cup 3/4 with vinegar, add water to make 1 cup. (Less vinegar if a weaker dressing is desired.) Add eggs, 1 tin condensed milk. Beat well then add 1/2 cup butter melted. Beat.

MRS. C. C. ROSS

CREAM CHEESE DRESSING

1/4 cup vinegar	1 teaspoon sugar
1 whole egg or two egg yolks	1 teaspoon mustard
3/4 cup milk	1 tablespoon butter
2 tablespoon flour	1/2 cup cream cheese, whipped
pinch of cayenne	1/4 cup milk
1 teaspoon salt	juice of 1 lemon

Heat milk in double boiler, mix dry ingredients and make a smooth paste with vinegar. Into this beat the hot milk, add beaten egg and replace in double boiler. Cook until the mixture thickens, stirring constantly add butter. Chill. Cream the cheese until smooth and soft. Add the milk to the cheese and beat vigorously. Stir in the lemon juice. Add this mixture to the chilled boiled dressing and again beat well.

MRS. LUCILLE STEVENS

THOUSAND ISLAND DRESSING

1 egg well beaten	1 teaspoon mustard
1 teaspoon salt	1 tablespoon vinegar
1 tablespoon sugar	2 tablespoons lemon juice
little paprika	

Beat well then add slowly enough oil to make thick. Nujol may be used as it is non-fattening. When ready to use add chopped stuffed olives, hard boiled eggs, pickles. Serve with head lettuce.

CALIFORNIA DRESSING

1 cup salad oil	1 teaspoon grated onion
3/4 cup malt vinegar	1 1/2 teaspoon salt
1/2 cup catsup	1 teaspoon Worcestershire sauce
1 cup sugar	

Mix all ingredients in a bowl and beat until thick. Serve with lettuce or other vegetable salads.

MRS. MILNE

DE LUXE SALAD DRESSING

3/4 cup oil	1 teaspoon Worcestershire sauce
2 teaspoons sugar	4 tablespoons Tomato catsup
1 teaspoon salt, scant	2 tablespoons Lemon juice
1 clove garlic	

Shake well before serving.

MAYONNAISE

3 yolks eggs (hard boiled)	2 tablespoons vinegar
2 teaspoons dry mustard	2 tablespoons castor sugar
2 tablespoons Salad oil	

Grind yolk of eggs, add sugar and mustard, then add, alternatively, small quantities of vinegar and oil, when all mixed together and if too thick add a little milk.

MRS. GEYTON

VEGETABLES

BAKED LIMA BEANS WITH TOMATOES

35.

1 green pepper, finely cut	1 teaspoon Worcestershire sauce
1 medium onion	1/2 teaspoon salt
4 strips bacon	Dash pepper
2 cups drained tomatoes	Dash cayenne
2 cups cooked Lima beans, drained	1/4 cup mayonnaise
buttered bread crumbs	

Cook the pepper, onion, and bacon together for 5 minutes. Drain off the excess fat. Add the tomatoes and simmer for a few minutes. Add the seasoning and Mayonnaise, blend gently but thoroughly. Place in a greased casserole with the buttered bread crumbs on top. Bake in moderate oven for 12 minutes. Dried, canned or fresh beans may be used.

MRS. MILNE

Add Lima Beans
& cook a few
minutes longer

CORN & LIMA BEAN CASSEROLE

1 can whole kernel corn	
1 can green lima beans	
Make a white sauce of:	
3 tablespoons butter	3 tablespoons flour
2 cups milk	pinch salt
1/2 cup grated cheese	

Mix the corn and beans, pour in a buttered casserole. Spread a layer of grated cheese on top and cover with a layer of buttered and browned cracker crumbs. Put in oven till hot.

MRS. DONALD HEEFNER

BEAN LOAF

2 pints dried red beans	1/2 cup drippings or other fat
1 medium sized onion	salt to taste

Wash beans and soak over night in water, then cook in fresh water until tender, usually takes 3 or 4 hours. Put bacon drippings in large frying pan and add chopped onion, fry until light brown, then add the beans. Stir frequently and wash the beans as much as possible while they are cooking. Cook over slow fire until all the liquid has cooked away and you can form beans into a loaf. Hot peppers may be added to beans while they are cooking, if they are desired.

Mrs. J. L. DORTCH

1/2 lb. bacon	1 teaspoon salt
1 1/2 lb. navy beans	1/2 teaspoon pepper
1/2 teaspoon soda	1 teaspoon dry mustard
3 tablespoons black molasses	

Soak beans over night in cold water. Drain and cover with fresh water. Cook for 1/2 hour. Drain saving water. To beans add other ingredients. Put 1/2 of bacon in bottom of baking dish and the other half on top of beans. Cover with bean water. Cook in hot oven for ten minutes then slow oven for 4 to 5 hours.

BAKED CAULIFLOWER

1 medium cauliflower	1 cup cheese
2 hard boiled eggs.	

Make 2 cups white sauce out of butter, onion, flour, milk, salt, and pepper.

Boil cauliflower in salt water until can be pierced with fork. Drain. Butter casserole. Break up cauliflower into 8 or 10 pieces. Cover with white sauce to which has been added cheese and minced eggs. Cover with fine dry crumbs. Dot with butter. Bake till brown.

MRS. ELL. POOLE

CRUMBED CAULIFLOWER

1 medium cauliflower	1 beaten egg
Pint of corn flakes crumbs	

Boil cauliflower in salt water until can be pierced with fork, not too tender. Dip in beaten egg to which salt and pepper have been added. Then roll in corn flakes which are in a deep bowl. Fry in deep bacon fat.

MRS. ELL. POOLE

STUFFED SWEET POTATOES

6 Sweet potatoes	2 teaspoons butter
8 teaspoons minced boiled ham	2 teaspoons brown sugar

Boil potatoes without peeling until tender. Peel, with an apple corer take out center. Mix finely chopped ham with 1 teaspoon butter. Stuff potatoes centers with this mixture, arrange potatoes on platter, dot with the other teaspoon butter and brown sugar, and bake ten minutes till brown.

MRS. SOPHIA GILLET

1 cup diced carrots	1/2 cup butter
1 cup diced potatoes	1 cup cracker or bread crumbs
1 cup shredded cabbage	1 cup sweet cream
3 onions	salt
2 beets diced	pepper

Mix all vegetables together, add butter, bread crumbs, and cream, mold into a loaf and put in a buttered baking pan and bake for one hour in a moderate oven. Serve hot or cold with tomato sauce. The vegetables may be either raw or left over.

MRS. F. C. SMITH

BAKED PELLIS

1 can peas	1 teaspoon salt
6 slices bacon	1/8 teaspoon pepper
1 cup cream	1/2 cup bread crumbs.

Cut bacon into small pieces and brown; add peas which have been cooked and drained, add cream, salt and pepper. Cover with bread crumbs. Brown and serve.

MRS. E. B. FIELDS, JR.

BACON & LETTUCE

1 small onion	3 slices bacon
1 head lettuce	4 tablespoons vinegar
1 teaspoon sugar	

Shred lettuce and onion, add sugar and a pinch of salt. Fry bacon until crisp then crush over lettuce. When ready to serve put the vinegar in the bacon grease and pour over lettuce. Serve immediately.

MRS. V. EWART

MASHED POTATOES & CARROTS

4 large Irish potatoes	1 tablespoon butter
4 large carrots	a few sprigs parsley (if desired)

Boil potatoes and carrots separately until done. Mash well, and beat together with butter until well mixed. Chop parsley fairly fine and blend in. Season to taste.

MISS MAY MOLLITT

STUFFED ONIONS

6 large onions cut in halves and par boil 10 minutes. Scoop out and blend a little chopped celery, 1/4 package spaghetti that has been cooked and use cheese generously. Make cream sauce and mix all together. Fill onion shells and cover with buttered crumbs. Bake until brown.

SPINACH AU GRATIN

3 tablespoons butter	1/2 cup milk
3 tablespoons flour	1 can spinach (#2)
1/2 teaspoon salt	3/4 cup spinach liquid
1/8 teaspoon pepper	1/4 cup grated cheese
	1/2 cup buttered bread crumbs

Melt the butter, add flour and seasonings. Add milk and spinach liquid, stir constantly until smooth and thick. Add grated cheese and spinach. Put the mixture into a casserole. Cover with bread crumbs and bake until crumbs are brown.

MRS. A. J. HATFIELD

MUSHROOMS & ASPARAGUS A LA CASSEROLE

1 tin of asparagus	1 tablespoonful butter
1 tin of mushrooms	1 cupful of thick white sauce

Saute asparagus tips in melted butter, then arrange asparagus tips around edge of round baking dish. Place mushrooms in center of casserole and cover them with the white sauce. Garnish with strips of pimento and place in oven to heat just before serving.

MRS. ESTHER DILLARD

TAMALE PUDDING

2 eggs	2 cups corn
1 cup tomatoes	1 cup corn meal
1 1/2 cups milk	1 chopped pepper
1 chopped onion	1 tablespoon shortening
1/2 teaspoon salt	Paprika
Cayenne	14 ripe olives

Beat eggs. Add milk, corn, and corn meal. Stir in rest of ingredients, add olives last. Pour in a greased casserole. Bake 50 to 60 minutes in moderate oven. Serve hot.

MRS. OGDEN

Par boil summer squash. Scoop out center. Make white sauce. Drop center in white sauce, onion, green pepper, colory, mushroom. Put in shell and buttered bread crumbs.

MRS. O. MINGUS

CREAMED BAKED SWEET POTATOES

1 large can of sweet potatoes	1/2 cup of milk
1 teaspoon of cinnamon	chopped nuts, if desired
1/2 cup brown sugar	marshmallows
	1/4 stick of butter

Mash potatoes, add cinnamon, then add mixture of sugar, butter, and milk, which has been heated, add nuts if desired, put in buttered casserole and cover top with marshmallows, and bake until marshmallows are brown.

MRS. J. L. GATES

SWEET POTATO BALLS

2 cups well beaten mashed sweet potatoes	1/8 teaspoon pepper
1/2 teaspoon salt	1/2 teaspoon baking powder
1 egg, well beaten	8 marshmallows
	about 1 cup crushed corn flakes

To mashed potatoes add salt, pepper, baking powder and well beaten egg. If mixture is too dry to hold together add 1 tablespoon or more of cream. Form into 8 balls with a marshmallow inside each. Roll in corn flakes and fry in shortening heated to 390 degrees. Drain on absorbent paper and serve with meat course. Serves four.

MRS. H. L. MINTON

SWEET POTATOES AND PINEAPPLE

You may use either fresh or canned sweet potatoes. Cream them with brown sugar, butter, and milk. Take a large tablespoon full of the prepared potatoes and place on a slice of pineapple. Add a marshmallow on top. Put in oven until marshmallow is brown.

MRS. A. A. WALKER

WHOLE KERNEL CORN AND TOMATOES

Fry minced onion and green pepper in bacon fat until soft. Add can tomatoes and seasoning. Cook a few minutes then add whole kernel corn. Let simmer until ready for serving.

MRS. A. A. WALKER

1 eggplant	2 cups tomatoes
1 egg	1 teaspoon salt
1 teaspoon milk	few grains pepper
cracker crumbs	1 teaspoon sugar
1 onion	1 cup grated cheese

Cut eggplant in 1/2 inch slices and peel. Beat egg and milk. Dip slices in beaten egg, then in cracker crumbs. Fry in small amount of fat until a golden brown on both sides. Place slices in a shallow baking dish. Brown onion in a little fat and add tomatoes, salt, pepper, and sugar. Season more if desired. Add 2/3 cup cheese. Pour the tomato mixture over the eggplant and sprinkle top with remaining cheese. Bake in a moderate oven (350°) about 20 to 30 minutes or until the eggplant is tender. Serves 6.

MRS. A. C. FULLER

BAKED APPLES & SWEET POTATOES

Put in a layer of sliced apples in a baking dish then a layer of sliced sweet potatoes, salt and pepper, and small bits of butter, sprinkle with brown sugar and fill in just as full as you want your dish. Then bake, do not put water on as apples make water to cook the potatoes.

POTATO PUFFS

1 cup mashed potatoes	salt
1 egg	1 cup flour
2 tablespoons sugar	2 heaping teaspoons baking powder

Beat all ingredients together thoroughly and drop by teaspoonsfuls into hot Crisco or lard and fry a golden brown.

MRS. MARK TAYLOR

TOMATO OYSTERS

Beat 4 eggs very light, then add 1 can tomatoes. Beat into the egg with egg beater. To this add 1 1/2 cups cracker meal, 1 1/2 teaspoons baking powder and salt to taste. Drop on well buttered pan about the size of oysters and fry as you would pancakes. To this may be added 1 can shrimp or one can crabmeat, if desired.

1/2 cup canned milk
1/4 teaspoon salt, pepper

2 teaspoons vinegar
1 large cucumber

Mix milk, salt, and pepper. Add vinegar, few drops at a time. Peel cucumber. Chop and drain well. Beat into cream. Chill. Serve with canned fish.

MRS. FRANK FRANCIS

BAKED STUFFED CUCUMBERS

2 cucumbers
2 tablespoons butter or fat
1 tablespoon chopped onion
1 tablespoon chopped parsley

1/2 cup soft bread crumbs
1 medium sized tomato, chopped
salt, pepper
buttered crumbs.

Cut the cucumber in halves lengthwise. Scoop out the seedy portion. Par boil the shells ⁱⁿ lightly salted water for ten minutes and drain. Heat the butter and cook the onion in it for a few minutes. Add the crumbs, tomato and cucumber pulp and season with salt and pepper. Cook the mixture for five minutes and fill the cucumbers shells with it cover with buttered crumbs. Place in a shallow baking dish. Add a little water to keep the cucumber from sticking and bake in moderate oven, (350°) for fifteen minutes.

MRS. E. H. GLENDENIN

CORN PUDDING

1 can corn
3 eggs, beaten separately
1 pint milk

1 tablespoon flour
1 teaspoon sugar
salt & pepper

2 tablespoons butter

Bake in pan set in shallow pan of hot water for 30 minutes in moderate oven.

MRS. RISHELL

SCALLOPED CABBAGE

Line a baking dish with boiled cabbage and season with salt, pepper, butter, and add a layer of cracker crumbs. Add another layer of cabbage and cracker crumbs. Top with cheese and add enough milk to bake. Brown well.

MRS. E. L. WILKINS

1 small green pepper	Few grains cayenne
1 1/2 onion, finely chopped	1/2 cup milk
2 tablespoons butter	1 cup canned corn
2 tablespoons flour	1 egg yolk
1 teaspoon salt	1/2 cup dried bread
1/4 teaspoon paprika	1 tablespoon butter
1/4 teaspoon mustard	2/3 cup buttered bread crumbs

Wipe pepper, cut in halves lengthwise, and remove seeds. Cut in thin strips, and strips in halves, crosswise. Cook pepper, onion, and butter 5 minutes, stirring constantly. Add flour, mixed with seasonings and stir until blended. Add milk gradually, while stirring constantly. Bring to boiling point, add corn, egg yolk, and bread broken into small pieces and cooked with 1 tablespoon butter until well browned. Turn into buttered baking dish, cover with buttered crumbs, and bake in hot oven until crumbs are brown.

MRS. R. W. BOYD

CANNED LIMA BEANS

4 fairly lean pork chops to one can beans. 1 teaspoon flour mixed with liquor. Put beans and their liquor into shallow baking dish, placing pork chops on top. Sprinkle with salt and pepper to taste, and bake in moderate oven until pork is done. Serve with rings of white uncooked onions on top.

LIMA BEANS MEXICAN STYLE

1 cup dried Limas	2 tablespoons chopped green pepper
2 tablespoons fat	Paprika
1 tablespoon chopped onion	1 cup tomato juice
1 tablespoon chopped parsley	1/2 teaspoon Chili Powder
Salt to taste	Pepper to taste

Soak dried beans several hours. Drain, cover with boiling water and cook slowly until tender, adding salt when partly done. Cook onion, parsley, paprika in hot fat for five minutes. Add tomato juice, Chili Powder, and cooked beans. Season to taste with salt and pepper. Simmer 15 to 20 minutes and serve.

SILVORY CANNED BEETS

3 tablespoons minced onion	1 tablespoon gran. sugar
6 tablespoons butter	1/4 teaspoon powdered cloves
1 1/2 teaspoon salt	3 tablespoon vinegar
4 cups chopped canned beets	

Saute the onion in the butter in a saucepan until tender. Add the salt, sugar, cloves and vinegar, and cook 5 minutes. Add the beets; stir and heat well.

BREAD AND ROLLSALL-BRAN BREAD

1 $\frac{1}{2}$ cups all-bran	1 $\frac{1}{2}$ teaspoons salt
1 $\frac{1}{2}$ cups boiling water	1/3 cup brown sugar or molasses
1 tablespoon shortening	1 yeast cake, softened in $\frac{1}{2}$ cup lukewarm water
4 to 5 cups flour	

Pour the boiling water over the all-bran. Add the shortening, the salt, and let stand until lukewarm. Add the brown sugar and the yeast, which has been softened in water. Add the flour until too thick to stir with a spoon, then kneed rest of flour into mixture. Set to raise until double in bulk. Make into loaves, let rise again and bake in moderate oven (400 to 370^oF.) for fifty minutes. This can also be used for icebox rolls.

MRS. V. E. TURNER

IRISH BREAD

1 qt. flour	$\frac{1}{2}$ teaspoon salt
1 tablespoon Carraway seeds	4 tablespoons sugar
1 tablespoon Crisco	4 teaspoons baking powder
	$\frac{1}{2}$ cup raisins

Mix and sift dry ingredients. Cut Crisco into it. Use enough milk to make a soft batter. Add raisins. Bake 45 minutes in moderate oven.

Makes two loaves

MRS. NAIMAN

ROLLS

1 cup milk	1 teaspoon salt
1 egg	2 tablespoons shortening
3 tablespoons sugar	1 yeast cake
Enough flour to make a stiff dough	

Let rise once and mold in any shape desired. Rise again one hour. Bake 15 or 20 minutes.

MRS. JOHN L. GREEN

BUNS

1/3 cup butter	1 yeast cake dissolved in
1/3 cup sugar	1/4 cup lukewarm water
1 cup milk	1/2 teaspoon salt
1/2 cup raisins chopped	1 teaspoon lemon extract

Add one-half sugar and salt to milk. When lukewarm add dissolved yeast cake and one and one-half cups flour. Cover and let rise until light. Add butter, remaining sugar, raisins, lemon and flour to make a dough. Let rise, shape like biscuits, let rise again, and bake. If wanted glazed brush with beaten egg before baking.

2 cups milk
2 teaspoons salt
2 yeast cakes

1/2 cup sugar
3 tablespoons shortening
7 cups Flour

2 eggs

Scald milk, let cool till lukewarm, soften yeast cakes in 1/4 cup lukewarm water with 1 teaspoon sugar and stir into lukewarm milk, add sugar, salt, melted shortening and well-beaten eggs. Add 4 cups flour, stir until well mixed, Add 3 cups more flour and as much as can be stirred into the dough without making it necessary to kneed. Cover tightly, put in ice box. Make out rolls about one hour before cooking, let stand out of ice box. Cook in hot oven about 10 minutes. Makes 5 doz.

MRS. L. C. FULLER

TINY HOT BISCUITS

Put into a mixing bowl $1\frac{1}{2}$ cups of flour, add 5 tablespoons butter, 4 teaspoons baking powder, 1 teaspoon salt and 1 tablespoon sugar. Cut dry ingredients together with 2 knives until fat is in small pieces. Make a well in the center and add $\frac{2}{3}$ cup milk. Pat to $\frac{1}{2}$ inch thick and cut with a cutter the size of a napkin ring. Bake in a quick oven 10 to 15 minutes.

MRS. BOLING

ORANGE BREAD

1 cup sugar
1/2 cup water
2 orange rinds chopped fine

Boil these ingredients until a thick sirup and let cool then add:

1 cup milk
1 egg
1 teaspoon salt
3 cups flour
3 teaspoons baking powder

Put in loaf tin and let rise for 20 minutes. Then bake for 45 minutes in moderate oven.

MRS. LEE CAMPBELL

BAKING POWDER BISCUITS

2 cups flour
 $4\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $4\frac{1}{8}$ tablespoons Crisco
 $\frac{1}{2}$ to 1 cup water

Mix and sift flour, salt and baking powder. Cut in Crisco and add water to make soft dough. Roll out on floured board $\frac{1}{8}$ " thick. Bake in hot oven 15 to 20 minutes.

MRS. S. J. DONLISON, JR.

QUICK CRUMB COFFEE CAKE

2 cups flour	1 teaspoon salt
3/4 cup sugar	4 teaspoons baking powder
1/4 teaspoon cinnamon	2 eggs unbeaten
1/4 teaspoon nutmeg	1/4 cup Crisco
1 cup milk	

Sift dry ingredients together. Work in Crisco with knife. Add eggs and milk. Stir until smooth pour into 8 x 12 in. pan rubbed with Crisco. Cover with:

1/4 cup Crisco	4 tablespoons flour
1 cup brown sugar	1/2 teaspoon cinnamon
1/8 teaspoon salt	

Blend ingredients with fork. Spread on top of batter. Sprinkle 1 cup coarsely chopped nuts over top. Bake 30 minutes in moderate (350°F) oven.

MRS. B. J. OWEN

PEANUT BUTTER BREAD

2 cups flour	4 Teaspoons baking powder
1 teaspoon salt	1/3 cup sugar
1/2 cup Peanut Butter	1 1/2 cups Milk

Sift flour, baking powder, salt, and sugar into bowl. Add Peanut Butter and mix as for biscuits. Add milk and beat thoroughly. Put in pan smooth top and bak about 1 hour.

A. M. C.

CHILLED CHEESE ROLL

1/2 cup butter, 2 Philadelphia Cream Cheese, 1 1/2 cup flour, 1/8 teaspoon salt, 1 egg. Cream butter and cheese together, add flour and salt. Place in refrigerator and chill. Roll out thinly spread with jelly or jam, sprinkle with nut meats, roll. Brush with egg slightly beaten and bake in a hot oven 450° for 15 minutes. Cut in thick slices and serve hot or cold garnished with whip cream and a bit of jelly

MRS. IMLER

GRAM'S SPOON BREAD

1 cup corn meal	1 egg
1 cup sweet milk	1 teaspoon baking powder
1 tablespoon shortening	1/4 teaspoon salt

Place meal, salt and shortening in bowl, and scald with boiling water to make a rather stiff batter. Beat well. Add egg and beat until smooth, then add milk to which baking powder has been added. It will make a thin batter. Bake in a very hot oven until set.

MRS. S. J. DONLISON, JR.

NUT BREAD

1 cup sugar	2 cups sour milk (sour with vinegar)
1 cup chopped walnuts	1 cup graham flour
1 cup wheat flour	1 teaspoon soda
1 teaspoon salt	1 teaspoon baking powder

Place in floured pan and bake 1 hour in slow oven.

MRS. L. E. ROBBINS

WALNUT RAISIN BREAD

2 cups all-purpose flour	1 cup seedless raisins
$\frac{1}{2}$ teaspoon salt	1 egg, beaten
3 teaspoons baking powder	$\frac{1}{4}$ cup granulated sugar
$\frac{1}{2}$ cup chopped walnuts	1 cup milk
2 tablespoons melted shortening	

Sift flour, salt and baking powder together; add the walnuts and raisins. Combine the egg, sugar, milk and shortening; add to the flour mixture and mix well. Bake in a greased loaf pan in a moderate oven for 45 min. cool before slicing.

MRS. F. E. GRIFFIN

BREAD GRIDDLE CAKES

2 cups bread, 2 cups milk. Pour milk over bread and let stand overnight. Put through collender in the morning, add $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 1 level teaspoon B. soda dissolved in 2 tablespoons water, 1 cup flour, and 2 eggs well beaten. Bake on hot griddle. Serve hot with syrup.

SUZETTE PANCAKES

Make paper thin pancakes about 6 inches in diameter. Mix $\frac{1}{4}$ pound of powdered sugar with $\frac{1}{4}$ pound of butter and the grated rind of an orange. Mix with a little orange Curacao liqueur to make a thick paste. Put a teaspoon of this paste in the center of the pancake and fold over. Immediately before serving place the folded pancakes in a chafing dish, with melted butter and powdered sugar. Pour over a glass of brandy or rum and set aflame. Serve immediately.

MRS. H. MITWOOD

BUTTERSCOTCH BISCUIT

Mix and sift 2 cups flour, 4 teaspoons baking powder, and 1 teaspoon salt. Work in 1/4 cup shortening. Moisten with a scant cup of milk. Roll out on lightly floured board. Cream 1/4 cup butter, add 1 cup sifted light brown sugar and cream well. Add 1/2 cup raisins and spread on the dough. Omit raisins if desired. Roll as jelly roll, cut in slices, lay on baking pan, cut side down and bake about twenty-five minutes in a hot oven.

MRS. J. J. BIDDULPH

CINNAMON BUNS

4 cups sifted flour	4 tablespoons shortening
8 level teaspoons baking powder	1 egg
1 teaspoon salt	1/2 cup milk

Sift dry ingredients. Cut shortening into dry ingredients with fork. Beat egg and add to milk, mix into dough. Roll dough very thin. Spread with softened butter; cover with brown sugar, cinnamon and raisins. Beginning at edge nearest you, roll dough up carefully as you do for jelly roll. Melt 6 tablespoons butter with 6 tablespoons brown sugar in iron skillet or baking pan. With sharp knife cut dough into two inch pieces and place with cut edges up in pan. After standing 20 minutes bake in hot oven at 425°F. 25 minutes. Remove from pan at once, turn upside down to serve.

MRS. H. W. HENLEY

OVEN SCONES

1 lb. self raising flour	6 oz. butter
4 oz. granulated sugar	1 egg
1 teaspoon baking powder	pinch of salt
(if ordinary flour is used)	

Rub flour and butter together until fine, add sugar, then egg well beaten. Roll out to one quarter inch thickness, stamp into small rounds, and bake in very hot oven until brown and well risen - about ten minutes in oven.

2 cups flour, 4 teaspoons Baking Powder (rounded in Aruba), 1/2 teaspoon salt, 2 tablespoons sugar, 1 cup milk, 2 tablespoons melted shortening 1 egg, well beaten. Mix and sift dry ingredients, add gradually milk, egg well beaten and melted shortening and beat well. Bake in muffin tins about 25 minutes.

MRS. W. E. BROWN

RICE MUFFINS

2 cups flour (plain)	1/4 teaspoon salt
1 cup milk	1 egg
1 large tablespoon butter	1 cup cold boiled rice
1 large tablespoon sugar	4 teaspoons baking powder

Cream butter, sugar, and salt. Add egg well beaten with milk, then beat in rice. Add flour with baking powder. Bake in muffin tins in temperature of 400° to 425°F.

MRS. A. S. ALLEN

PENNY MUFFINS

1/2 cup sugar	2 tablespoons lard or butter
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Cover with 2 cups of boiling water, stir until dissolved. When dissolved and lukewarm, add 2 well beaten eggs, 1 heaping teaspoon of salt, one cake of compressed yeast dissolved in half cup of water, (lukewarm) and one teaspoon sugar. Add flour to stiffen, about 6 cups, and stir with wooden spoon adding flour until you can stir no longer. Put in a greased bowl cover and put in ice box. Next day they will be raised some, cut through the dough with a silver knife to take air out. About 4 or 5 hours before baking cut as many rolls as wanted, the size of walnuts, let raise and bake 15 minutes in hot oven.

MRS. L. BOLING

B.N.M. BREAD

1 cup sugar	1 cup sour milk
1/2 cup butter	1 teaspoon soda
2 eggs (well beaten)	3 crushed bananas
2 1/2 cups flour	

Cream butter and sugar, add eggs and crushed bananas. Add flour alternately with milk. Pour into two greased loaf pans and bake in moderate oven about 50 minutes.

MRS. FRANK WORDEN

MRS. H. J. GREY

SCOTCH PANCAKES

3/4 lbs. flour	
1 egg	3/4 teaspoon Bi-Carb. of Soda
1 1/2 cups milk	
2 tablespoons sugar	3/4 teaspoon Cream of Tartar
1/4 pinch of salt	

Beat egg and sugar together well, then add milk, then flour mixed with other ingredients. Rub to a smooth paste about the thickness of cream, with a spoon. Grease pan and when very hot drop in large spoonfuls. Serve with syrup, jam or butter sugar and lemon.

MRS. RODGER

WAFFLES

2 cups flour	1 tablespoon sugar
4 teaspoons baking powder	1 1/4 cups milk
1 teaspoon salt	2 eggs or more
2 tablespoons melted butter or Crisco	

Mix and sift flour, baking powder, salt and sugar. Add milk and beaten egg yolks and mix well. Fold in the stiffly beaten egg whites. Add butter or Crisco. Heat waffle iron to baking temperature. Put a little of the mixture in the center. The mixture will spread when iron is closed. Cook until nice and crisp and golden. Serve with maple syrup, honey or marmalade.

MRS. MAJBY
MRS. W. E. BROWN

OVEN SCONES

2 cups sifted flour	2 tablespoons sugar
4 teaspoons baking powder	1/3 cup butter
1/2 teaspoon salt	1/2 cup milk
1 beaten egg	

Sift dry ingredients. Cut or rub in butter. Add beaten egg with milk gradually to make a soft dough. Turn on floured board and roll lightly to 1/2" thickness. Cut with floured biscuit cutter and bake in hot oven 10 or 12 minutes.

C A K E S

MAPLE SYRUP CAKE

1/2 cup butter
 1/2 cup sugar
 2 eggs beaten light
 1 cup maple syrup
 1/2 teaspoon ginger.

1/2 cup hot water
 2 1/2 cups Swans Down Cake Flour
 2/3 teaspoon soda
 2 teaspoons baking powder (use
 more in Aruba)

Mix in usual manner, cover with seven minute frosting, made with brown sugar.

MRS. GUY E. SMITH

BEST EVER DATE CAKE

1 cup stoned and chopped dates
 1 teaspoon soda
 1 tablespoon butter
 pinch salt
 1 egg

1 teaspoon vanilla
 1 cup boiling water
 1 cup sugar
 1 1/2 cups flour
 1/2 cup nut meats

Sprinkle the soda over the chopped dates and add the boiling water. Let stand till cool, then add to the other ingredients and bake in oven for 45 minutes or more. Double recipe if large cake is desired.

MRS. CLYDE FLETCHER

CARAMEL ICING

1 1/4 cups brown sugar
 1/4 cup white sugar
 1/3 cup water

1 teaspoon vanilla
 2 egg whites
 nuts

Boil sugar and water until thick. Pour over egg whites which have been beaten until stiff. Beat until cool. Set pan over boiling water and cook until it will hold its shape. Add vanilla and nuts. Spread on any kind of cake. Time - 30 minutes.

MRS. H. C. STIEHL

POOR MAN'S CAKE

1 cup sugar
 2 heaping tablespoons cocoa
 1 cup sour milk
 salt

1 egg
 1 tablespoon melted shortening
 1 1/2 cups flour
 1 teaspoon soda in warm water
 1 teaspoon vanilla

Beat in order named.

MRS. DOUGLAS

DEVIL'S FOOD CAKE

1 1/2 cups sugar)beaten	1/2 cup hot water
1/2 cup butter)together	3 tablespoons of cocon in the
2 eggs, unbeaten	1/2 cup hot water
1/2 cup cold water	1 3/4 cup Swansdown Cake Flour
1 scant teaspoon soda.	

Sift flour before measuring, then sift three times. Batter will be very thin.

MRS. H. OAKES

COCOA CAKE

3/4 cup Crisco	2 1/2 cups flour
1 1/2 cups sugar	1/4 teaspoon salt
4 unbeaten eggs	2 teaspoons Baking Powder
3 tablespoons cocoa	3/4 cup milk
1/4 cup hot water	

Cream Crisco and sugar. Add eggs one at a time and beat mixture light after each egg. Mix cocoa and hot water and add. Then add flour, salt, and baking powder which have been sifted together, alternately with milk and beat well. Bake in layers 20 minutes.

MRS. J. C. LOWE

DATE CAKE

1 egg	1 cup brown sugar
1/2 cup butter	

Cream butter and sugar and add well beaten egg. Mix 3/4 package of dates chopped fine, 1 cup boiling water, 1/2 teaspoon soda, let cool and then add to above. Add 1 1/2 cups flour, 1 teaspoon vanilla, 1 cup chopped nuts. Pour into buttered tins and bake in slow oven. Serve plain, with icing or with pudding sauce.

MRS. GENE RYNALSKI

DEVIL'S FOOD CAKE

1 1/2 cup brown sugar	1/4 lb. butter
1 teaspoon soda	1/2 cup boiling water
2 squares Baker's Chocolate	1 cup sweet milk
1 whole egg, 2 yolks	2 teaspoons baking powder
2 cups flour, sifted then measured	1/2 teaspoon vanilla

Add soda to boiling water. Add melted Chocolate in sauce pan, set aside to cool. Cream butter and sugar, add well beaten eggs, add milk and chocolate mixture. Add last flour sifted with Baking Powder. Bake in moderate oven. 2 extra whites may be used for icing.

MRS. PHIL HUNTER

PRUNE CAKE

1/2 cup Crisco or other shortening	1 cup white sugar
2 eggs	1/2 teaspoon soda
1 1/3 cups flour	1/2 teaspoon salt
2/3 cup chopped stewed prunes	1/2 teaspoon cinnamon
2/3 cup sour milk	1/2 teaspoon all-spice
1/2 teaspoon baking powder	1/2 teaspoon nutmeg

Blend shortening, sugar and eggs, then add prunes. Stir in alternately milk and dry ingredients. This may be baked in 2 greased layer cake tins for 25 minutes in a moderate oven or in a bread pan as a loaf cake for 50 minutes to 1 hour.

MRS. J. S. J. TIERNEY

TOMATO SOUP CAKE

1/3 cup shortening	1 teaspoon soda
1 cup sugar	1 teaspoon cinnamon
1 can tomato soup	1/2 teaspoon cloves
2 cups whole wheat flour	1/2 cup raisins
1/2 cup walnut meats	

Sift dry ingredients together. Add to creamed shortening and sugar alternately with the soup. Slightly warm the raisins and add to batter with the nuts. Bake in paper lined or slightly greased loaf pan. Bake in moderate oven (350°) for 1 hour.

FROSTING'S

Butter - orange - or - Cream choose

1/3 cup butter	1 cup powdered sugar
1 cup powdered sugar	1 package cream cheese
1 1/2 tablespoons orange juice	1/4 teaspoon nutmeg

Cream butter, add sugar gradually, then flavoring.

MRS. R. C. RUM

TOMATO SOUP CAKE

1/2 cup butter)	3 eggs well beaten
1 cup sugar) Creamed together	1 large teaspoon baking powder
1 teaspoon cinnamon	3 or 3 1/2 cups flour (plain)
1 1/2 teaspoons cloves	1 cup raisins
1 teaspoon all spice	1 cup pecans (chopped fine)
1 teaspoon mace	1 cup walnuts
1/2 teaspoon salt	1 package dates
1 can Campbell's Tomato Soup)	1/2 package figs
1 teaspoon baking soda)	put soda in soup before you add to above ingredients

Bake in a slow oven for 3 1/2 hours. Mix ingredients as above omitting flour until last, use 1/2 cup flour if cake material seems rather soft, this cake will keep for months by being packed in wax paper and heavy towel. All ingredients purchased at Commissary.

MRS. A. S. ALLEN

1 1/4 cups of flour
 3/4 bar of butter
 1/4 cup granulated sugar
 5 Fleischman's yeast cakes
 A little milk to make a good dough

First put flour in bowl, make a hole in center, then add yeast which has been dissolved in a little milk, sugar, remainder of milk and butter, beat well with a spoon, put on floured board. Roll out to 1/4 in. thickness, line a spring form, sides and bottom. Let rise in warm place about 10 to 15 minutes. Fill with plums, or any other canned fruit such as peaches, pineapple, apricots, cherries, or fruit saled without juice. Put strips of dough criss-cross on top, brush with white of egg and bake in moderate oven until light brown.

MRS. E. M. PEEREN

TOMATO SPICE CAKE

4 tablespoons butter
 1 cup brown sugar
 1 can tomato soup
 1 teaspoon baking soda
 1 cup raisins
 2 1/4 cups flour
 1 teaspoon baking powder
 1 teaspoon cinnamon
 1 teaspoon cloves

Cream shortening and add sugar. Mix well. add the soup (dissolve the soda in the soup). Sift flour, baking powder, and spices together and add. Flour raisins slightly and add. Turn into a greased bread pan. Bake in a moderate oven 1 hour.

MRS. MARIE E. BYRNE

DATE LOAF

2 cups sugar
 1 cup water
 1 package dates, stoned
 1 cup nuts
 Vanilla to taste

Boil sugar and water until it forms soft ball in cold water. Add dates and cook five minutes. Remove from fire and beat thoroughly, add nuts and vanilla and beat until stiff enough to mold in a damp cloth. Form into a loaf and set in a cool place. Slice as needed.

MRS. JILL L. FORTER

RAISIN DELIGHT

Part 1. 1 cup brown sugar
 1 tablespoon butter
 4 cups hot water
 1/2 cup raisins
 1/2 teaspoon vanilla
 Mix above ingredients together well and cook to a medium syrup.
 Part 2. 1 tablespoon butter
 1/2 cup white sugar
 Flour to make a drop batter
 2 teaspoons baking powder
 1/2 cup sweet milk

Drop batter from spoon into a buttered pan and pour the first mixture (Part 1) over it. Bake in a moderate oven (375°). The batter will rise to the top and brown.

GINGER CAKE

1/2 lb. flour	1 tablespoon ground ginger
1/4 lb. brown sugar	2 eggs
1/4 lb. butter	4 ounces preserved ginger
1/4 lb. treacle or syrup	2 ounces shelled walnuts
little warm milk	1 teaspoon carbonate soda

Put butter, sugar and treacle into a basin and place near a fire or in oven to warm, then beat all together for a few minutes. Beat eggs and add gradually, with the flour when well beaten, add soda, dissolved in a little warm milk. Lastly, add preserved ginger and walnuts, chopped. Pour mixture into a greased and papered cake tin. Bake in a moderate oven, 3/4 hour to 1 hour.

MRS. O. LOCKE

ANGEL FOOD CAKE

1 1/3 cup Swansdown Cake Whites of 15 eggs	
Flour sifted 4 times	1/2 teaspoon salt
1 1/3 level teaspoons cream of tartar	1 3/4 cups sugar sifted once
	1 teaspoon vanilla

Beat eggs with dover egg beater until stiff. Pour out into a kettle and whip in sugar and flour with spoon whip. Put cream of tartar and salt in the whipped eggs. Then add the sugar and flour a little at a time. Bake a little over an hour. Heat oven not more than 200° when cake is put in, 225° at end of half hour and not more than 250° when cake is ready to take out.

MRS. H. O. VINSON

SOFT GINGERBREAD

2 1/2 cups flour, 1 cup molasses, 1/2 cup sugar, 1/2 cup butter or other shortening, 1 cup sour milk, 2 teaspoons ginger, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 teaspoons (level) soda in milk. (It is best to dissolve soda in 1 tablespoon of hot water before adding to milk.) Two well beaten eggs put in last thing.

SOFT GINGERBREAD

1 cup shortening	1 cup molasses
1 cup sugar	1/2 teaspoon salt
1 teaspoon cinnamon	4 cups flour
1 teaspoon ginger	1 teaspoon soda
1 cup raisins	3 eggs
1 cup butter milk or 1 cup sweet milk with 1 teaspoon vinegar	

Cream shortening and sugar together, add ginger, cinnamon, salt, eggs, and molasses. Sift 3 3/4 cups flour and one teaspoon soda and add alternately with buttermilk to first mixture. Add raisins which have been floured with 1/4 cup flour. Bake in a slow oven. (325 degrees F.)

MRS. TIRY HARROD

LOAF SPICE CAKE

1/2 cup shortening	1 1/2 cups flour
1 cup brown sugar	1 teaspoon cinnamon
2 eggs	1 teaspoon nutmeg
3/4 cup milk	1/2 teaspoon cloves
3 teaspoons baking powder	1/2 teaspoon all-spice
1/2 teaspoon mace	

Cream butter, add sugar and beat. Add eggs, one at a time. Sift dry ingredients together and add alternately with the liquid. Bake in 9-in. loaf pan. Baking time 50 minutes.

MRS. TIRY HARROD

SHORT BREAD - FINNISH BREAD

6 oz. butter	1 2/3 cups flour
1/4 cup sugar	egg, sugar, almonds

Mix butter, flour and sugar together. Roll out the dough into sticks as thick as a finger; cut these into pieces about 1 1/2 inches long; brush them with egg, roll them in chopped almonds mixed with sugar and bake in a moderate oven until brown (light).

MRS. KAREN GREGERSEN

HOT WATER GINGERBREAD

1 cup molasses	1/2 teaspoon ginger
1/2 cup sugar	1/4 teaspoon all-spice
1/2 cup shortening	1 teaspoon cinnamon
2 eggs	2 teaspoons soda
2 cups flour	1 cup boiling water

Mix ingredients in order listed, dissolving soda in boiling water. Bake in shallow pan in moderate oven.

MRS. SILVERS

JAM CAKE

1/2 cup shortening	1/2 teaspoon cloves
1 cup sugar (brown)	1 teaspoon cinnamon
3 eggs	1 teaspoon nutmeg
1 3/4 cups flour	1 cup blackberry or raspberry jam
1 teaspoon soda	3 tablespoons sour milk
1/2 cup chopped raisins	

Cream shortening, add brown sugar gradually and beat till light and fluffy. Add beaten egg yolks. Sift flour, soda and spices together and add this mixture alternately with the jam and sour milk, which have been stirred together. Add the raisins, floured. Fold in beaten egg whites. Bake in 2 layers in a moderately hot oven. For filling and frosting use either white butter or divinity icing.

MRS. C. C. MOYER

ECONOMICAL SPONGE CAKE

5 oz. flour	1 egg
4 oz. sugar	1 cup milk
2 oz. butter	1 teaspoon baking powder

Sift flour. Beat egg and milk together. Beat butter and sugar to a cream. Then add flour and egg milk a little of each at a time until all is used. Next add Baking powder and a little vanilla, lemon or any essence preferred. This cake makes a nice trifle.

TRIFLE

Cut cake in sections and spread with jam. Lay in glass dish, pour over 1 1/2 wine glasses of Sherry. Cover with layer of sliced peaches or any favorite fruit. Pour a thin custard over this and leave to set. Whip cream for top and decorate with chopped nuts and cherries.

MRS. S. ATKINSON

DELICATE TEA CAKE

1 cup sugar	1/2 teaspoon salt
1/2 cup butter	2 teaspoons baking powder
1 teaspoon vanilla	1/2 cup milk
1 1/2 cups cake flour	1 cup chopped walnut meats
3 egg whites	

Cream butter and sugar well; add vanilla. Sift dry ingredients and add to butter mixture alternatloy with milk. Dredge walnut meats in flour, add to mixture and beat well. Beat egg whites until stiff and fold into other mixture. Bake in moderate oven.

MRS. T. C. BROWN

BANANA LOAF CAKE

1/2 cup shortening	2 eggs
1 cup sugar	4 large ripe bananas
1 teaspoon soda dissolved in warm water	
salt	
2 cups flour	1 cup nuts or raisins

Cream butter and sugar. Add whole eggs and beat. Add 1/2 flour and mashed bananas, then add other half flour and salt sifted together. Add nuts last. Bake in loaf 45 minutes. Slowly at first. An icing may be used if you like.

MRS. C. ROYLE

NUT CAKES

1 cup brown sugar	2 cups nut meats (pecans)
1 egg	3 tablespoons melted butter
3/4 cup flour	1 teaspoon vanilla

Set mixture in pan of boiling water until melted. Drop from spoon on buttered tin. Cook in hot oven until firm - (about 8 minutes)

SULTANA CAKE

1/2 lb. flour	6 oz. sultanas
1/4 lb. butter	1/4 lb. sugar
3 eggs	1 oz. candied peel
1 small teaspoon baking powder	

Beat butter and sugar to a cream, beat the eggs and add. Then add the fruit and peel and gradually mix in the flour and baking powder. Mix well and bake one hour or longer in a moderate oven.

MRS. J. H. KANE

SPONGE CAKES

3 oz. butter	3 oz. corn-flour (cornstarch)
3 oz. sugar	2 eggs
3 oz. flour	2 teaspoons baking powder
vanilla essence	

Beat butter and sugar to a cream. Sift in flour, add yolks, stir well. Add whites and lastly baking powder. Bake in quick oven about 10 minutes in buttered tins, floured slightly.

MRS. J. H. KANE

ORANGE FLUFF CAKE

1 1/4 cups sugar	7 eggs
1 cup flour	1/2 teaspoon cream of tartar
1/4 cup orange juice	1/4 teaspoon salt

Separate eggs. Beat yolks until light and lemon colored. Add sugar a little at a time. Add orange juice, then flour which has been sifted five times. Beat egg whites until frothy and add salt and cream of tartar, then beat until stiff. Then fold into yellow mixture. Use ungreased angel food pan. Bake thirty minutes at temperature of 275. Increase heat to 325 and bake thirty minutes longer.

MRS. IV. N. GRIFFITH

DATE CAKE

3 cups flour	3 cups sugar
1/2 cup shortening	2 eggs
1 teaspoon salt	1 cup nuts
1 teaspoon cinnamon	1 cup raisins
1 teaspoon cloves	2 cups hot water
1 teaspoon nutmeg	1 package dates
1 teaspoon all-spice	2 teaspoons vanilla

Place soda in hot water and pour over dates. Leave water over dates for 30 minutes and then remove seeds. Add shortening before cooling. Bake in a slow oven for several hours. Bake in loaf pan or tube pan.

MRS. M. L. MOUILLE

2 cups sugar	2 eggs
3/4 cup Crisco	2 squares Chocolate
1 1/2 cup sour milk	2 1/2 cups cake flour
1 teaspoon soda	1/2 cup chopped raisins
1/2 teaspoon salt	1/2 cup chopped walnuts

Cream the Crisco and add sugar. Sour the milk with soda and add to mixture. Beat the eggs well and add with the melted chocolate. Sift flour in and thoroughly beat. Add raisins and nuts. Bake in muffin pans (greased) in a moderate oven about 25 minutes. Cover with white icing.

MRS. LEE CAMPBELL

PINEAPPLE UPSIDE DOWN CAKE

3 tablespoons butter	1 cup sugar (brown)
Sliced Pineapple	

Melt butter in skillet. Add brown sugar. Arrange pineapple slices in skillet.

Batter: 3 egg yolks well beaten 1 cup flour
 1 cup white sugar 3 egg whites, stiffly beaten
 3 tablespoons pineapple juice

UPSIDE DOWN CAKE

Melt a 1/2 cup butter in a wide shallow pan or skillet, add 1 cup brown sugar distributing it evenly. Lay 8 slices of canned pineapple in this sugar mixture and place a maraschino cherry in each pineapple center. Prepare the sponge part as follows.: Beat 4 egg yolks until thick and lemon colored. Gradually add 2/3 cup sugar which has been sifted. Fold in the beaten whites of 2 eggs. Sift together 3 times 2/3 cup flour, 1 1/2 teaspoons baking powder and 1/2 teaspoon salt, and fold into the mixture. Then fold in the beaten whites of 2 more eggs and add 1/2 teaspoon lemon extract. Pour over pineapple mixture and bake in moderate oven (350 degrees) until done. Let cool in the pan 5 minutes before turning the cake out upside down. A de luxe addition to this cake is to put in 1/4 cup of chopped nuts and 1/4 cup chopped dates.

MRS. JOHN J. SOMMERBERG

SPONGE CAKE

5 eggs	1 teaspoon baking powder
1 2/3 cups sugar	1/8 teaspoon salt
1 2/3 cups pastry flour	3/8 cup cold water

Beat eggs and sugar together ten minutes. Add flour and baking powder and salt, sifted together. Add cold water and bake in tube pan or muffin tins.

CARAMEL CAKE

1 2/3 cups sifted flour	1 cup sugar
1 1/2 teaspoons baking powder	2 eggs well beaten
2/3 cup butter	1/2 cup milk
1 teaspoon vanilla	

Sift flour once measure, add baking powder, and sift three times. Cream butter thoroughly, add sugar and cream together until light. Add eggs, then flour alternately with milk. Beat after each addition until smooth, add vanilla. Spread Caramel frosting between layers and on top and sides.

MRS. E. H. BLATER

POUND CAKE

5 eggs	1/3 cup milk
2 1/4 cups flour	1/2 lb. butter
1 1/2 cups sugar	2 teaspoons baking powder

Bake 1 hour.

M. K. SMITH

MAPLE NUT CAKE

1/3 cup shortening	1 1/2 cups flour
1 cup light brown sugar	1/2 teaspoon salt
2 egg yolks, well beaten	2 level teaspoons baking powder
3/4 cup milk	1 cup finely chopped pecans
1 teaspoon vanilla	(must be chopped very fine)

Cream shortening with sugar; add egg yolks. Mix well and add milk. Sift together flour, salt and baking powder and add. Mix in nuts and vanilla. Bake in a greased loaf pan in moderate oven 35 minutes. Cover top and sides with maple icing; as follows: To 2 tablespoons hot milk add 1/2 teaspoon butter; add 1 1/2 cups confectioners sugar to make smooth paste; add 1/2 teaspoon maple flavoring and spread. Sprinkle with nuts while icing is still soft.

MRS. L. HEARD

APPLESAUCE CAKE

1 cup brown sugar	1 1/2 cups flour
1/4 cup butter	1 teaspoon baking powder
1 egg	1 cup raisins
1 cup sour applesauce	1 cup nuts
1/2 teaspoon soda dissolved in applesauce	1/4 teaspoon nutmeg
	1/2 teaspoon cinnamon

Bake in moderate oven (325 F) in loaf pan.

MRS. F. W. PIVODA

1 3/4 cup cake flour	1 cup sugar
3 teaspoons baking powder	2 eggs
pinch salt	3/4 cup milk
2 teaspoon cinnamon	1 teaspoon vanilla
1/2 cup butter	1 cup nutmeats (chopped walnuts)

Sift flour 3 times, measure, add baking powder, salt and cinnamon and sift again. Cream butter and sugar together, and add beaten yolks of eggs; add sifted ingredients, alternately with milk, a small amount at a time, beating well after each addition. Add flavoring and floured nutmeats. Bake in a loaf pan in moderate oven approximately 40 minutes. Use butter frosting. (Best results obtained by NOT using Swansdown flour.)

MRS. F. E. GRIFFIN

WHITE FRUIT CAKE

6 eggs	1/2 cup white raisins
1 lb. flour	1 quart shelled pecans
1/2 lb. butter	1 teacup liquor
1 lb. sugar	1 nutmeg
1 lb. crystallized fruit (pineapple, cherries)	1 rounded teaspoon Baking powder

Cream butter well. Add sugar, nutmeg, yolks of eggs, 1/2 flour and 1/2 beaten whites, then other 1/2 of flour and beaten whites, Brandy, last of all floured fruit. Bake in moderate oven 2 to 2 1/2 hours.

FILLED ANGEL FOOD CAKE

1 cup sifted flour (cake)	1 teaspoon cream of tartar
1 cup egg whites (8 to 10 eggs)	1 1/4 cups granulated sugar
1/4 teaspoon salt	1 teaspoon vanilla

Sift flour once, measure, and sift 4 more times. Beat egg whites and salt with wire whisk. When foamy add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks but not dry. Fold sugar in carefully two tablespoons at a time until all is used. Fold in flavoring. Then sift a small quantity of flour over mixture, fold in carefully, continue to until all is used. Pour batter into ungreased angel food pan and bake at least one hour in slow oven. Begin at 275 degrees and after 30 minutes increase heat slightly, bake 30 minutes longer. Remove from oven and invert pan until cold. Remove from pan and with forks remove the inside of the cake, leaving a shell of sufficient thickness to hold together well. Break the inside portion in small pieces and mix with:

1 cup whipping cream	1 cup shredded coconut
1 cup pineapple, diced	1/2 lb. marshmallows, chopped
12 maraschino cherries chopped	

Fill the cake shell with the mixture and let stand in refrigerator for 12 hours. When ready to serve sprinkle with chopped walnuts, cover with whipped cream, garnish with cherries. The dessert is sliced at the table and served by the hostess.

MRS. R. R. MILNE

SOUR MILK CHOCOLATE CAKE

1 cup sugar	1 level teaspoon soda
1 egg	1 1/2 cups flour
1/3 cup shortening	2 tablespoons cocoa
1 cup sour milk	vanilla, salt

Cream sugar and shortening and add beaten egg. Sift 3 times flour, salt, cocoa, and soda, then add alternately with sour milk. Add vanilla and bake about 30 minutes in moderate oven.

MRS. GARGYLE

BROWN STONE FRONT

1 cup sugar	1/2 teaspoon nutmeg
1/2 cup butter	1 cup sour milk
2 eggs, beaten separately	1 teaspoon soda
1 teaspoon cinnamon	1/2 cup grated chocolate
1/2 teaspoon cloves	1 teaspoon vanilla
2 1/2 cups flour	

Mix in order given. Bake in 2 greased cake tins in a moderate oven. Ice with 7 minute icing.

MRS. CARL WALKER

AN ELSY BROWN CAKE

1 cup white sugar, 1 cup raisins, 1 cup water, 1/2 cup butter, 1 teaspoon cloves, 1 teaspoon cinnamon, 1/2 teaspoon salt, boil about 3 minutes set aside, and cool, into the same pan put 1 teaspoon soda 1 1/2 cup flour beat well and pour into greased bread pan, bake about 1 hour.

DEVIL'S FOOD CAKE

Melt over fire - 1 cup grated chocolate, 1 cup brown sugar, 1/2 cup milk. Cool. Add yolk 1 egg. Beat well and set aside. Cream 1 cup brown sugar 1 1/2 cups butter, 1/2 cup sweet milk, yolks 2 eggs, 2 cups flour. Fold in 2 stiffly beat egg whites. Add 1 teaspoon soda and a little hot water. Bake in slow oven. Makes two loaf pans.

MRS. H. NE

CHOCOLATE LAYER CAKE

1/2 cup butter or substitute	1 cup sour milk
1 1/2 cups sugar	1 teaspoon soda
2 egg yolks, well beaten	1 teaspoon baking powder
2 egg whites, stiffly beaten	2 cups flour
2 tablespoons cocoa	1 teaspoon vanilla
Pinch of salt	

Sift flour, salt, baking powder and cocoa together three times. Cream butter and sugar thoroughly. Add egg yolks and beat well. Dissolve soda in sour milk and add to mixture, beating thoroughly. Add flour gradually beating until smooth. Add vanilla. Fold in egg whites. Bake in two greased lay pans in moderate oven 30 minutes.

MRS. J. D. DREW

CHOCOLATE CREAM CAKE

1 1/4 cups sifted cake flour	1 cup sugar
1 1/4 teaspoons baking powder	2 eggs well beaten
3 tablespoons butter	1/2 cup milk

Sift and measure flour, add baking powder, and sift together three times. Cream butter, add 1/2 cup sugar and eggs and beat well. Add dry ingredients alternately with milk. Beat after each addition until smooth. Bake in two greased layer pans in moderate oven, 350 degrees, for 20 min. Cool split each layer in half. Put together and cover top with Chocolate Frosting and filling.

MRS. GEO. SOROK.

CHOCOLATE FROSTING AND FILLING

4 squares unsweetened chocolate	2 egg yolks well beaten
1/2 cup cold milk	1 1/2 cups sugar
1 teaspoon vanilla	1 tablespoon butter

Add chocolate to milk and place over low flame. Cook until smooth and blended, stirring constantly. Beat egg yolks with 3 tablespoons sugar. Add remaining sugar to chocolate mixture and cook until smooth. Add egg mixture and butter and cook 1 minute. Remove from fire. Add vanilla. Beat until thick and creamy.

MRS. GEO. SOROK.

DEVIL'S FOOD CAKE

1/2 cup butter	2 cups sifted Swansdown Flour
1 1/4 cups brown sugar	1 teaspoon soda
2 eggs, unbeaten	1 1/4 cups milk (sweet)
6 tablespoons cocoa	1 teaspoon vanilla

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, and beat well. Add chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10 inch or three 9 inch layer pans in moderate oven about 30 minutes. Spread with Divinity Frosting.

MRS. G. J. WILLIAMS

IMPERIAL CHOCOLATE LAYER CAKE

2 1/2 cups sifted Swansdown Cake Flour	1 1/3 cups sugar
1/4 teaspoon salt	3/4 cup milk
1/2 cup butter or other shortening	1 teaspoon vanilla
	3 egg whites stiffly beaten
	2 1/2 teaspoons baking powder

Sift flour once, measure, add baking powder and salt, and sift together 3 times. Cream butter thoroughly; add sugar gradually, creaming until light, and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake.

HUNGARIAN CHOCOLATE FROSTING

3 squares Baker's Unsweetened Chocolate	1 1/2 cups confectioners sugar
2 1/2 tablespoons hot water	3 egg yolks
4 tablespoons butter	

Melt chocolate, add sugar and water and blend. Add egg yolks, one at a time, beating after each one. Add butter, a tablespoon at a time beating thoroughly after each amount. All measurements are level.

DROPPED SCONES

1/2 lb. flour	1/2 teaspoon cream of tartar
1 oz. sugar	1/2 teaspoon baking soda
1/2 egg	1/2 teaspoon salt
milk	

Mix dry ingredients together. Beat egg, add it to flour with enough milk to make a smooth rather than a thick batter. Grease a hot griddle, drop spoonfuls of batter on to it. When brown underneath and covered with bubbles on top turn and brown the other side. Cool on a towel. Repeat until all is used up, greasing griddle each time.

MRS. F. C. ALEXANDER

CHOCOLATE CAKE

Beat together 3 oz. butter, and 3 oz. of sugar to a cream. Add 1 egg and 5 oz. of flour. Beat well. Mix 1 1/2 oz. cocoa with 2 or 3 tablespoons of milk over a gentle heat, then stir into the mixture. Add a little essence of vanilla. Lastly, add 1/2 teaspoon Baking Powder. Bake 3/4 hour.

MRS. F. C. ALEXANDER

POTATO CHOCOLATE CAKE

1 3/4 cups sugar	1/2 cup milk
3/4 cup shortening	1/2 teaspoon salt
1 cup mashed potatoes	2 cups flour
2 squares melted Chocolate	3 teaspoons baking powder
2 eggs	1 teaspoon vanilla
3/4 cup nut meats	

Cream shortening, sugar and eggs. Add potato, nuts, and melted chocolate. Alternate dry ingredients and milk. Add extract last. Bake in moderate oven over 350 degrees for 25 minutes in layer pans or 60 minutes in loaf pan.

MRS. MARK TAYLOR

COOKIES

OAT MEAL PEANUT BUTTER COOKIES

(1/2 cup Peanut butter)
 (1/2 cup butter) Cream
 1 cup sugar Cream blend well
 3 eggs beat 1 in at a time
 2 cups rolled oats
 1 cup raisins
 1 cup dates Stir into first mixture
 2 cups flour
 1/2 teaspoon soda
 1/3 cup sweet milk. Add alternately

Mrs. STEVEN PEBBLES

FILLED DATE COOKIES

2 cups brown sugar 1/2 teaspoon salt
 1 cup butter 1 teaspoon soda
 3 eggs 1/2 cup nuts
 1/2 teaspoon cinnamon 4 cups flour

FILLING

1 package dates chopped 1/2 cup water
 1/3 cup sugar

Cook until thick.

Roll 1/2 inch thick. Spread on filling and roll like jelly roll. Put in cool place. Slice and bake in morning.

MRS. W. H. GOODWIN

HEINCHLEY FUDGE SQUARES

2 squares Chocolate melted with
 1/2 cup butter
 Beat 3 eggs to a froth, add 1 cup sugar slowly
 then add chocolate and butter
 3/4 cup flour, 1/2 teaspoon salt, 1/2 teaspoon baking
 powder sifted together
 1 teaspoon Vanilla
 1 cup Pecan nut meats.

MRS. MARY HEINZE

ECAN
late DROP
ookies

my recipe for chocolate
n cookies:
lespoons brown sugar, 6
white sugar, 1/2 cup
or shortening, 1 whole
spoon salt, 1/2 teaspoon
chocolate drops, pe-
ate, and raisins, if de-
ther, add few drops warm
p on cookie sheet and
12 minutes in hot oven.—
K.

CHEESE CAKE PIE IS IN OVEN ONLY 30 MINUTES

Here's a refreshing pie that stays in the oven only 30 minutes:

CHEESE CAKE PIE

- | | |
|------------------------------|--------------------------------|
| 1 cup creamed cottage cheese | 1/4 teaspoon salt |
| 1/2 cup sugar | 1/2 teaspoon vanilla extract |
| 2 tablespoons flour | 1 tablespoon lemon juice |
| 2 eggs | 1/4 teaspoon grated lemon rind |
| 1 cup evaporated milk | 1 8-inch unbaked pastry shell |
| Nutmeg (optional) | |

Sieve cottage cheese and beat until smooth and creamy. Gradually add sugar, then the flour, and beat until well mixed. Add eggs one at a time and beat after each addition. Gradually add milk, salt and flavorings and stir to mix well. Pour into unbaked pastry shell. Sprinkle with nutmeg. Bake in hot oven (425 F) for 10 minutes, then reduce heat to 350 F and continue baking for 20 minutes. Makes six servings.

NGUE KISSES
white
sugar.

SHORT BREAD

1 cup flour	1/2 cup cornstarch
3/4 cup butter	1/4 cup sugar

Sift flour, cornstarch and sugar into bowl. Cut up butter and knead into dry ingredients. Work until there are no cracks. Sprinkle board with powdered sugar and roll out. Cut with small cutter. Bake in moderate oven 25 minutes. Leave in pan until cold.

MRS. H. C. SPIEHL

CHRISTMAS SUGAR COOKIES

1 lb. butter	8 eggs
1 tablespoon Brandy or Whisky	4 Tablespoons baking powder
2 lb. sugar	2 tablespoons vanilla
2 quarts flour	

Brush with white of egg. Put almond in center. Sprinkle with colored sugar.

MRS. M. K. SMITH

NUT SLICKS

1/2 cup butter	1/2 cup sugar
2 egg yolks beaten	1 1/2 cup S. D. Flour
1 teaspoon baking powder	1/4 teaspoon salt
1 teaspoon vanilla	

Cream butter and sugar, add egg yolks, vanilla and beat well. Add sifted dry ingredients. Spread on buttered pan with spatula - thinly - and cover with 2 egg whites beaten, 1 cup brown sugar added to egg whites, one cup chopped nuts. Bake in moderate oven 30 minutes. Cut in squares while hot.

MRS. C. C. ROSS

OATMEAL COOKIES

6 cups oatmeal ground	2 cups brown sugar
1 cup Crisco	2 eggs
1 cup butter	8 tablespoons cold water
1 1/4 teaspoons soda	3 cups flour

Set in icebox to cool.

FILLING

1 lb. raisins ground	1/2 cup water
1/4 cup white sugar	1 tablespoon flour
1 teaspoon lemon extract	

Bake and fill. Makes 72 double cookies.

MRS. JEAN SCOTT

DATE STRIPS

1 1/4 cups flour
1 cup Brown sugar
1 small teaspoon soda

1 1/4 cups fine oatmeal
3/4 cup butter

Mix flour, oatmeal, brown sugar, soda, then butter (mix with fingers), Press 1/2 in large square pan, then date filling, then remainder of dough on top. Pat on after spreading.

DATE FILLING

1 lb. dates
1 cup water

1/2 cup brown sugar or white

Boil until well cooked.

Bake in moderate oven 20 minutes.

MRS. H. J. GREY

DATE CAKES

1 1/2 cups finely cut dates
1 1/2 cups granulated sugar creamed with
1/2 cup butter
2 teaspoons vanilla
1/2 teaspoon orange extract
2 teaspoons baking powder, sifted in

1 1/2 cups finely cut walnuts
1 cup milk
3 eggs
1 3/4 cups flour.

Add beaten yolks to creamed butter and sugar. Then add nuts, floured dates, extracts, a little milk and a little flour. Gradually add flour and milk until all are mixed and then add stiffly beaten white of eggs. Bake in a medium hot oven in tiny cup cake pans. When baked dust lightly with powdered sugar. This amount makes seventy small cakes.

MRS. J. S. McMURRIN

COCONUT MACAROONS

1/2 cup condensed Milk
2 cups shredded coconut

1 teaspoon vanilla

Mix condensed milk and shredded coconut together, Add vanilla, if desired. Drop by spoonfuls on a well buttered pan, About one inch apart. Bake in a moderate oven until brown. Makes 2 dozen. 2 stiffly beaten egg whites may be folded into mixture just before placing in pan.

MRS. G. J. WILLIAMS

DATE NUT ROLL

2 1/2 cups sugar
1 package sliced pitted dates

1 cup evaporated milk
2 cups chopped nuts

Boil sugar and milk to soft ball stage, Add dates and cook until they blend with the mixture. Add nuts. Cool then turn into buttered platter and knead until creamy and stiff. Shape in a roll. Wrap in a damp cloth and place in ice box.

MRS. STEVEN PEEBLES

PEANUT BUTTER SHORT-BREAD

1/2 cup Crisco
 Add 1 cup sugar and mix with a fork. Add three eggs, one at a time, 2 cups flour sifted with 1/2 teaspoon soda. Mix well and add 2 cups oats 1 cup raisins. Drop on greased baking sheet. Bake 15 to 20 minutes, 1/3 cup peanut butter

GINGER BREAD MEN

2	2 3/4 cups flour	3 teaspoons baking powder
	1/3 teaspoon salt	1 teaspoon ginger
	2/3 cup Molasses	1/3 cup Brown sugar
	1 egg	1/3 cup melted shortening

Sift flour, baking powder, salt, ginger together. Mix Molasses, sugar, egg, and shortening together and add the dry ingredients to make soft dough, and shape out for little men. Currants or raisins for eyes. A favorite with children.

PECAN PUFFS

Cream 1/4 lb. butter, add 2 tablespoon sugar and 1 teaspoon vanilla. Add 1 cup sifted pastry flour and 1/8 cup milk. Last add 1 cup finely chopped pecans. Shape into small balls, place on buttered cookie sheet and bake in a slow oven 30 to 45 minutes. Roll in confectioners sugar while hot, repeat when cold.

MRS. VER. B. CILLIEN

VARIETY COOKIES

1 1/2 cups sugar	1 cup raisins
3/4 cup butter	2 cups uncrushed Cornflakes
3 eggs, beaten	1 teaspoon vanilla
1/4 cup milk	1 1/2 cups all-purpose flour
3 cups rolled oats	1 teaspoon cinnamon
1 teaspoon baking powder	1 teaspoon soda
1 teaspoon salt	

Wash raisins, drain. Cream sugar and butter, add eggs, and beat. Add milk, oats, raisins, cornflakes, vanilla, and mix. Add flour sifted with Cinnamon, baking powder, soda, and salt, and mix well. Drop by spoonfulls onto greased cookie sheet. Bake in a hot oven. (400°F.) 12 or 15 minutes. Makes 4 to 5 dozen cookies.

MRS. GROV R BARNES

2	1 1/2 cups flour	3/4 cup brown sugar
	1 1/2 teaspoon baking powder	1 egg, well beaten
	1/2 teaspoon salt	1/2 cup nut meats, chopped
	2 teaspoon cinnamon	3/4 cup raisins
	1 teaspoon cloves	1 3/4 cup oatmeal
	1/2 cup butter	1/2 teaspoon ginger

Sift flour, once, measure, add baking powder, salt and spices and sift together three times. Cream butter, add sugar, gradually, and cream together until light and fluffy. Add egg, nuts, and raisins; then oatmeal and flour, alternately with milk. Mix well. Drop by teaspoons on greased baking sheet and bake in moderate oven 18 to 20 minutes. Makes 4 dozen cookies.

MRS. ROBERT H. B. GOALEY

OATMEAL DROP COOKIES

1/2 cup shortening	1 cup sugar
1/3 cup milk	1 1/2 cups oats
1/2 cup raisins	1/2 cup nuts
2 cups flour	1 egg
1/2 teaspoon salt	1 teaspoon soda
1 teaspoon cinnamon	1 teaspoon nutmeg
1/4 teaspoon ginger	

Blend all ingredients together. Drop on cookie sheet and bake slowly.

MRS. J. L. GREEN

OATMEAL COOKIES

1 cup butter or fat	1 teaspoon baking powder
1 cup sugar	1/2 teaspoon soda
2 eggs, beaten	1/4 teaspoon salt
2 cups flour	1 teaspoon cinnamon
2 cups oatmeal	1 cup chopped raisins or dates
1/4 cup sweet milk	1 cup chopped walnuts

Cream butter and sugar, add eggs, mix the rest of the dry ingredients, sprinkle over the raisins and nuts and combine the mixtures, adding only enough milk to make a stiff dough. Drop on a buttered tin, 1 inch apart. Bake in moderately hot oven, 350°F.

MRS. JOHN SEMMENS

DATE COOKIES

1 cup sugar	1/2 lb. butter
3 eggs	1 package dates, cut fine
1 cup nuts, chopped fine	3 cups flour
1 teaspoon soda	1 teaspoon vanilla

Cream sugar and butter, add well beaten eggs, dates, nuts and vanilla. Gradually add flour mixing thoroughly. Drop by teaspoons on baking pan. Bake in a moderate oven.

MRS. CARL WALKER

Cream 1 cup butter, or 1/2 cup butter & 1/2 cup Crisco, with 1 cup sugar. (White or Brown). Add 1 egg well beaten and 1/2 tablespoon vanilla. Mix with 3 cups ordinary flour and 1/8 teaspoon salt. Form into rolls 2 in. in diameter. Place in wax paper and chill thoroughly, 2 or 3 hours or over night. Cut roll crosswise in very thin slices and bake in a moderate oven about 10 minutes. These cookies may be decorated with nuts or maraschino cherries before being baked or chopped nuts may be added to the dough.

MRS. W. STIEHL

SUGAR COOKIES

2/3 cup butter	1 1/2 teaspoon salt
1 1/4 cup sugar	2 teaspoons baking powder
2 eggs	1/2 teaspoon nutmeg
3 cups flour	2 teaspoons vanilla

Cream butter, eggs and sugar. Mix and sift flour, baking powder and salt, and add to first mixture. Add vanilla and nutmeg and mix to a smooth dough. Chill. Roll out thin on a floured board and cut with cookie cutter. Sprinkle with sugar and bake in a moderate oven 12 to 15 minutes.

MRS. M. WBY

GINGER SNIPS

Sift together 4 1/2 cups flour, 1 tablespoon soda, 1 tablespoon ginger. Cream 2/3 cup shortening with 1/2 cup sugar. Add 1 beaten egg, 1 cup molasses, 1 tablespoon vinegar and 2 tablespoon cold water. Mix well then add sifted dry ingredients stir in as much flour as you can and knead the rest in. Roll out and bake in hot oven.

MRS. WALTER SCOTT

QUICK DOUGHNUTS

1 cup scalded milk	5 tablespoons sugar
1 teaspoon salt	4 tablespoons shortening
1 yeast cake	2 1/2 tablespoons luke warm water
1 egg well beaten	4 cup sifted flour
1/2 teaspoon cinnamon	1/4 teaspoon nutmeg

Combine scalded milk with sugar and shortening. Cool until lukewarm. Meanwhile soften yeast in lukewarm water. Next add beaten egg and as much flour as can be stirred into dough without kneading. Turn on floured board, roll and cut out with doughnut cutter. Arrange on slightly floured board, cover with cloth and let rise in warm place until double in bulk. (About 45 minutes or longer) Fry in shortening heated to 385 degrees. Drain on absorbent paper and sprinkle with sugar.

MRS. H. L. MINTON

1 cup flour	1/4 cup scalded milk
3/4 cup sugar	1/2 cup fine nuts
1 1/2 teaspoons baking powder	1 cup fine dates
2 eggs	1 teaspoon vanilla
pinch of salt	

Beat sugar and eggs until very light; add hot milk then flour sifted with salt and baking powder. Fold in dates and nuts. Bake in very thin layers; cut in bars and roll in powdered sugar.

MRS. L. E. PRIMER

PEANUT BUTTER ICEBOX COOKIES

1/2 cup butter	1/2 peanut butter
1/2 cup brown sugar	

Cream above well and add:

1/2 cup white sugar	1 egg beaten
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Beat Mixture well and add:

1 cup flour	1/4 teaspoon salt
1 level teaspoon soda	1/2 chopped peanuts

Add dry ingredients to mixture and mix well until well blended. Roll in wax paper and chill overnight. Cut in slices about 1/4 in. thick and bake in oven 400°F. about 10 minutes. When slightly cooled put into air tight can to keep crisp.

MRS. LEE CAMPBELL
MRS. L. D. ALCORN

ICE BOX COOKIES

1 cup brown sugar	1 cup white sugar
3 eggs well beaten	1 1/4 cups butter melted
4 1/2 cup flour	1 tablespoon cinnamon
1/2 teaspoon salt	2 teaspoons soda
3/4 cup nuts	

Put in icebox over night. Slice and bake.

MRS. HARVEY KAPLAN

SMALL QUEEN CAKES

1/4 cup butter	1 3/4 cups flour
3/4 cup sugar	3 teaspoons baking powder
1 egg	1 teaspoon lemon extract
1/2 cup milk	

Cream butter with sugar and add beaten eggs. Sift flour with baking powder and add alternately with milk to creamed mixture. Mix thoroughly add lemon extract and blend well. Fill small greased muffin tins one half full. Bake about 20 minutes in a hot oven (425 F.) This will make 12 to 14 cakes. Can be spread with boiled frosting if desired.

MISS. M. MOWATT

- | | |
|-------------------------|---------------------------|
| 2 cups brown sugar | 1 teaspoon cinnamon |
| 1 cup lard | 1 teaspoon salt |
| 2 eggs, well beaten | 1 teaspoon nutmeg |
| 1 cup seedless raisins | 1 teaspoon vanilla |
| 1 cup chopped nut meats | 2 teaspoons baking powder |
| 1 cup sour milk | 4 cups flour |
| | 1 teaspoon soda |

Sift flour, salt, cinnamon, nutmeg and baking powder together. Sprinkle part of it over raisins and nut meats. Cream thoroughly sugar and lard. Add well beaten eggs and beat well. Dissolve soda in sour milk and add to mixture, beating thoroughly. Add flour gradually, beating until smooth. Then add nuts, raisins and vanilla. Drop by teaspoons on greased baking sheet and bake in moderate oven.

MRS. J. E. DREW

NEW YEAR PASTRIES

- | | |
|-----------------------------------|--------------------------|
| 3/4 lb. flaky pastry (when mixed) | |
| 2 tablespoons butter, | 1/4 cup granulated sugar |
| 2 oz. shelled walnuts, | 2 oz. raisins |
| 2 oz. ground almonds | 1 egg |
| 1 tablespoon dry coconut | |

Roll out the pastry thinly and line a small baking sheet. Put the walnuts and raisins through the mincer and mix with the coconut. Beat the sugar and fat to a cream, then stir in the egg quickly and beat well. Add the ground almonds and prepared fruit and nuts and mix all together. Cover the pastry with this mixture and bake in a quick oven. When cooked brush over the top with frothed egg white, dredge with granulated sugar and coconut. Return the pastry to the oven to dry and brown lightly. As soon as it is cold, cut into slices.

MRS. G. H. STEPHENS

ORANGE FRUIT CAKES

- | | |
|--|---|
| 3 oz. candied orange peel | 4 oz. margarine |
| 2 eggs | 4 tablespoons seedless raisins |
| few almonds | 2 oz. sultanas |
| 2 oz. currants | 3 oz. granulated sugar |
| 6 oz. flour | 1 oz. ground almonds |
| 1 large or 2 small oranges
(rind and juice) | 1/2 level teaspoon carbonate
of soda |

Wash, pick over, and dry the fruit. Cut up the peel. Sieve the flour with the soda. Beat sugar and fat to a cream. Add the finely grated orange rind. Gradually stir in the flour, ground almonds and prepared fruit, together with the eggs, well beaten, and the strained juice of the orange. Mix well together. Turn the mixture into greased sponge cake tins. Sprinkle the top with granulated sugar and add a few blanched almonds split into halves. Bake about 20 minutes. This quantity makes 16 cakes.

MRS. G. H. STEPHENS

1 cup fat (or butter)	1 cup chopped nuts
2 cups brown sugar	3 1/2 cups flour
3 eggs	1 teaspoon soda
2 teaspoons vanilla	1 teaspoon baking powder
1/2 teaspoon salt	

Cream fat and sugar. Add eggs. Beat well. Add rest of ingredients. Shape into two rolls, 1 1/2 or 2 inches in diameter. Wrap in oil paper and chill 12 hours or longer. Use sharp knife and cut thin slices. Bake in moderate oven.

MRS. JACK RUTZ

BUTTERSCOTCH COOKIES

2 cups brown sugar	1 teaspoon baking powder and
1 cup butter	1 teaspoon baking soda sifted with
2 eggs	3 cups flour
1/2 cup nut meats, chopped fine	

Mix all together, form into two rolls and place in and oiled paper lined pan. Let stand in the refrigerator over night. Slice thin and bake on an ungreased cookie sheet in a 350° oven.

MRS. MARY HEINZE

ROCKS

4 cups flour	1/4 pound currants
1/2 teaspoon salt	1/4 teaspoon mace
1 teaspoon baking powder	a little grated lemon rind
1 cup butter	3 eggs
1 cup sugar	

Sift together the flour, salt and baking powder; then rub the butter into the flour and add sugar, currants, mace and grated lemon rind. Stir in gradually the eggs well beaten. Mix thoroughly. Pinch off little bits of the dough, roll in sugar, and place on a greased baking sheet, press a nut, a raisin or a bit of citron on top. Bake at 400°F. for 10 to 15 minutes.

MRS. W. R. C. MILLER

SCOTCH SHORT-BREAD

7 oz. butter
1/4 lb. sugar

1/2 lb. flour
3 oz. ground rice

Beat the butter to a cream and add the other ingredients. Mix thoroughly with a wooden spoon. When quite smooth roll out flat to about 1 inch thick and cut to a neat shape. Prick holes on top with a fork and bake in a moderate oven 25 to 30 minutes.

MRS. C. McINTOSH

Favorite Oatmeal Cookies

1/2 c. butter

1 c. sugar

1 egg (unbeaten)

1 c. flour

1 1/2 c. oatmeal

1/2 tsp. soda dissolved in

2 1/2 Tbsp. milk

1/2 box raisins } ground

1/2 cup nuts } to-gether

Cinnamon - nutmeg -

Cream butter and sugar till light - add egg - beating well. add flour, nutmeg cinnamon, sifted together, alternating with soda dissolved with milk - Nuts and raisins - lastly oatmeal -

Bakes in oven 350 about 15 min. on well greased baking sheet.

Chocolate Chip Cookies

2 cakes german sweet chocolate, cut in small pieces - 1/2 c. chopped nuts -

1/2 c. sugar

1/4 c. brown sugar } creamed.

1/2 c. butter

add one well beaten egg -

1/2 tsp salt, 1/2 tsp soda, 1 c. flour, (sifted.)

add nuts & chocolate.

Drop by teaspoonful on buttered baking sheet. Bake 350 ⁷⁵ oven about 12 minutes

ORANGE ICE

1½ cups sugar	¾ cup white corn syrup
6 tbs. lemon juice	3 cups orange juice
1¼ cups water	

Cook the sugar, 1 cup water and the syrup together to 240° F. Remove from fire and add lemon juice, orange juice, and remainder of water. Chill, pour into freezer and freeze. Or set to freeze in large pan of electric refrigerator. Makes 2 quarts.

MRS. V. E. TURNER

SWEDISH APPLE TART

3 eggs (beaten separately)	¾ cup melted butter
1 cup sugar, 1 cup flour	(NO baking powder)

Beat egg yolks light with sugar, add butter, then mix in flour. Fold in egg whites (beaten stiff) and bake in three thin layers until a light brown.

Put cold strained apple sauce between layers and whipped cream on top. Fix 6 or 8 hours before serving and put in refrigerator.

MRS. J. R. STEWART

DATE NUT DESSERT

1½ c. soft fresh bread crumbs	4 tablespoons sugar
1/8 teas. of salt	¾ cup dates finely chopped
1 egg beaten	¾ cup walnut meats finely chopped
4 tbsp. flour	1/2 teas. baking powder
2 tbsp. butter melted	

Put bread crumbs, sugar, salt, b. powder and flour, dates and nuts together and rub with hands until thoroughly blended. Melt butter and add to crumb mixture. Beat egg and toss lightly together. Use muffin tins greased. Bake in slow oven 45 minutes. Serve with whipped cream or custard sauce.

MRS. RAY IMLER

ORANGE AND BANANA DESSERT

3 packets lemon Jello	3 bananas
1 lemon	3 oranges
6 small sponge cakes	

Place sponges in bottom of glass dish, cut lemon and squeeze out juice and crush peeled bananas with it, pouring remainder on sponges. Dissolve jello, pour sufficient on sponges to cover, then leave to set. Arrange bananas and sections of orange on jellied sponge, cover with jello and set. Finally fill up dish with jello and allow to set. Serve with whipped cream.

MRS. GEYTON

STRAWBERRY SHORT CAKE - BISCUITS

2 c. flour	3 teasp. baking powder
4 tbsp. shortening	1/2 tsp. salt
1 tbsp. sugar	1 egg mixed lightly with 1/2 c. water

Mix dry ingredients, work in shortening, then add egg and water. Bake in hot oven. Split, butter while hot, add crushed berries and whipped cream.

FOOD FOR THE GODS

5 tbsp. cracker crumbs	1 c. sugar
1 tsp. b. powder	Add 3 egg yolks beaten with 1 tbsp. water
1/2 c. chopped and floured dates	1/2 c. nut meats

Fold in beaten egg whites. Put in baking dish lined with wax paper. Bake in slow oven 30 to 45 minutes, using your judgment. If pan is large and mixture spread thinly it will take less time to bake, and if thick longer.

MRS. C.C.ROSS

CANNED CHERRY COBBLER

1 No. 2 can pitted cherries in syrup	
2 tbsp. flour, 1/4 c. granulated sugar	
1 1/2 c. packaged prepared biscuit mixture	
1 1/2 tbsp. granulated sugar	1/2 c. evaporated milk

Drain the juice from cherries and mix until smooth with the flour and 1/4 c. sugar combined. Place the cherries and the juice mixture in a baking pan about 10 1/2" x 6 1/2". Mix the biscuit flour and 1 1/2 tbsp. sugar with enough of the milk to make a soft dough. Roll the dough to 1/4" thickness, and arrange on top of the cherries, making a fluted edge. Bake in a hot oven 400° for 30 minutes or until well browned. Serve plain, or with hard sauce or cream.

MARSHMALLOW ICE CREAM

27 marshmallows	3 tbsp. lemon juice
2/3 cups water	1/2 pt. or 1 small can whipping cream

Steam the water and the marshmallows in a double boiler a few minutes. Cool. Then add whipped cream and lemon juice, pour into freezing tray for a couple of hours.

MRS. GEO. KELLER

ANGEL PARFAIT

1/2 cup gran. sugar	1 tsp. Gelatine
1/2 cup water	2 tbsp. cold water
Whites 2 eggs (beaten dry)	3 tbsp. fruit juice
3 cans Dutchess Cream	1 pk. frozen strawberries

Soak gelatine in cold water five minutes, boil sugar and half cup water to soft ball degree, pour in a fine stream onto whites of eggs beating constantly. Add gelatine, stir over ice water until mixture is cold and begins to set, then fold in fruit and flavoring. Turn into a quart mold lined with paper, cover securely, let stand in equal measures of ice and salt about three hours.

MRS. J.C.LOWE

MARSHMELLOW WHIP

4 egg whites 1 cup sugar
 1 tbs. gelatine dissolved in 1/2 cup hot water.

Beat eggs until stiff, then add sugar gradually. Last add the dissolved gelatine gradually.
 Pour half into small deep pan and cover with nuts. To the remaining half add coloring and pour on top of nuts. Set aside to harden. Take from pan like jello and slice. Serve with whipped cream.

MRS. JAKE L. FORTER

LEMON DELICACY

1 cup sugar -
 2 tbs. melted butter - Mix well

Add: 2 tbs. flour, pinch salt, yolks two eggs, 1 cup milk, juice and grated rind of one lemon.
 Last - 2 egg whites beaten stiff.
 Pour into buttered pan or casserole, set in pan of warm water, bake 40 minutes in moderate oven (350°) till set. This pudding makes its own sauce.

MRS. DONALD HEEBNER

APPLES a la MANHATTEN

Paro and core medium size apples, make ready round pieces sponge cake, 1 for each apple. Sprinkle with sugar. Set in oven until sugar melts. Make a syrup of sugar and water, cook apples very slowly in the syrup. When tender, drain and put apple on each piece of sponge cake. Add 1/2 glass of red jelly to syrup, cook until quite thick. Pour over apples (which have been filled with chopped nuts, dates, etc. - optional). Serve with whipped cream and cherries.

MRS. KATHLEEN REID

APPLE BROWN BETTY, DE LUKE

I (2 c. sweetened apple sauce
 (1/2 tsp. cinnamon

(1 c. coarse graham crackers broken
 (2 tbs. chopped pecans

II(1/2 c. brown sugar
 (1 tsp. grated lemon rind
 (1/4 c. melted butter

Mix I, then mix all ingredients in II and spread over I.
 Bake in a shallow pan or pie plate, in a hot oven until crust is brown on top (about 25 min.). Serve hot with hard sauce, cold with cream.
 Serves 5 or 6.

VERA BROOKS CALLAHAN

APPLE DUMPLING ROLLS

4 or 5 tart apples
 1 1/2 cup twice sifted flour
 3/4 c. butter milk, sour milk or canned cream with one tsp. vinegar added
 1 scant tsp. soda
 3/4 c. sugar
 1/2 c. butter

Peel and chop apples. Add butter to sifted dry ingredients for the crust. Add the milk slowly. Roll out 1/2" thick. Spread with the chopped apples and sugar and dot with butter. Cut into 2" strips and roll up like a jelly roll. Place 1 tsp. butter on each roll, sprinkle with sugar and place on well-buttered pan. Bake at 450° F. until crust rises. Then lower to 325° and baste often with the juice from the apples. Serve hot, with milk flavored with sugar, nutmeg, and vanilla.

MRS. GEO. W. GILL JR.

SOUFFLE OF CREAM OF APPLE (SAVOYAN DISH)

4-5 medium sized apples
 2/3 cup powdered sugar
 2 tbsp. raisins
 Peel of one lemon grated
 Pinch of salt
 2 eggs
 2-3 tbsp. white wine
 1 big tbsp. starch diluted in 1/3 cup cold water

Peel and slice apples very finely, cook with wine on low flame. Keep covered. Take off fire and beat to smooth creamy consistency. Let cool; then add starch. Besides, beat thoroughly eggs with sugar; after well beaten, add salt, raisins, lemon peel, and mix with the apple cream. Fill to 3/4 in. individual buttered pyrex cups and bake in the oven, in a double boiler, 3/4 of an hour. Serve hot or cold.

MRS. SANDVOSS

BOSTON CREAM PIE

3 eggs
 1 1/2 cups sugar
 6 tablespoons cold water
 1 1/2 cups flour
 1 1/2 teaspoons Royal Baking Powder
 3/4 teaspoons salt

Separate eggs; beat yolks very thick and light. Add sugar gradually, beating well between each addition. Add water beating in well. Sift together dry ingredients; add alternately with stiffly beaten egg whites. Bake in moderate oven in round deep cake pan. When cold split into 2 layers and spread with filling. Spread powdered sugar on top. Cut as for pie.

VANILLA CREAM FILLING

1/2 cup sugar
 2 tablespoons cornstarch
 1 tablespoon butter
 2 egg yolks
 1/8 teaspoon salt
 1 cup scalded milk
 1 teaspoon vanilla

Mix together sugar, cornstarch, salt, and egg yolks; add scalded milk slowly; add butter; cook in double boiler until thick and smooth, stirring constantly. Add flavoring; cool.

MRS. LYLE COOK

PASTRY AND PIES

NEVER FAIL PIE CRUST

Chop 3 tablespoons lard into 1 cup flour and 1/2 teaspoon salt. Add 4 tablespoons cold water (mix lightly). Roll lightly. Makes 2 crusts.

HOT WATER PIE CRUST

1 cup shortening	1/2 cup Boiling water
3 cups flour	1 teaspoon salt
	1/2 teaspoon baking powder

Put shortening in a bowl. Pour boiling water over it and beat until creamy. Let cool slightly. Sift flour, salt and baking powder together. Mix together with a fork and set aside until cold. This makes 2 pies, that is, 2 pies with upper and lower crusts. A splendid recipe for a bride as it never fails.

MRS. DMLER

COCONUT CREAM PIE

1/3 cup sifted flour	1/2 cup sugar
1/8 teaspoon salt	2 cups scalded milk
2 egg yolks, well beaten	1 cup coconut
	1 teaspoon vanilla

MERINGUE

4 tablespoons sugar	3 egg whites, beaten
	1/2 teaspoon vanilla

Combine flour, sugar and salt, add milk, cook in double boiler until thickened stirring constantly, pour small amount of mixture over egg yolks, stirring vigorously, return to double boiler and cook 10 minutes. Add coconut and vanilla, cool and pour into pie shell. Fold sugar and vanilla into egg whites. Pile lightly on filling and brown in oven.

MRS. E. H. BAXTER

APPLE PIE

4 apples, peel and slice fine	
1/2 block butter	2 teaspoons cinnamon
1 cup raisins	1/2 cup sugar

Cook mixture until apples get tender. Punt in baked pie shell. Bake shell not to brown.

PASTRY

1/2 cup Crisco	1 1/2 cups flour
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Sift flour. Work in Crisco. Stir in enough cold water to hold dry ingredients together. Put on floured board, and work out to thin paste. Put in pie pan. Bake a little. Then put mixture in and put strips on top, and bake until brown.

MRS. V. WADE

GRAHAM CRUST PIE

25 Graham Crackers rolled. Mix $\frac{1}{4}$ lb. butter with them. Use $\frac{2}{3}$ of this mixture for the pie crust lining, leaving $\frac{1}{3}$ for the top crust.

Custard:

2 cups of milk, yolks of 2 eggs, 5 tablespoons of sugar, 2 tablespoons corn starch; Cook until thick and add 1 teaspoon of vanilla.

Pour custard into crust, add the beaten whites of eggs, which 2 teaspoons of sugar has been added. Sprinkle the top with remaining cracker crumbs. Bake 20 minutes.

MRS. W. STIEHL

MAID O' THE MIST PIE

Crust: 12 Graham crackers (large) $\frac{1}{2}$ cup butter
1 tablespoon sugar

Filling: 3 egg yolks 1 cup sugar
1 lemon pinch of salt
3 egg whites, stiffly beaten

Crumble crackers fine and mix with softened butter and sugar. Line buttered pie pan with this mixture. Beat egg yolks and combine with $\frac{1}{2}$ cup sugar. Add juice of lemon and grated rind and salt. Stir over hot water until thick. Add beaten egg whites to the other $\frac{1}{2}$ cup sugar. Fold this mixture into the lemon custard. Turn into crumb lined pan. Bake 25 minutes in slow oven. 300 F.

MRS. H. V. MASSEY

ANGEL PIE

1 1 cup graham crackers 1 cup sugar
rolled 1 teaspoon baking powder
3 eggs 1 teaspoon vanilla
1 cup nuts

Mix dry ingredients. Add beaten egg yolks, then add whites stiffly beaten. Add vanilla. Put in well greased baking dish and bake 20 to 30 minutes in a slow oven. Let cool, cut in small squares. Serve with whipped cream.

MRS. R. H. BAGGLEY

PINEAPPLE PIE

3/4 cup sugar	1/4 cup flour
1 tablespoon lemon juice	1 teaspoon rind, grated
2 cups crushed pineapple and juice	

Cook until thick, remove. Add 2 beaten egg yolks. Turn in cold pastry shell and top with meringue or put in egg whites and top with whipped cream.

MRS. N. MINGUS

BLACKWELL TART

8 oz. short crust pastry	Blackcurrant jam or lemon curd
1/4 lb. butter	1/4 lb. sugar
3 yolks of eggs	1 white of egg
Almond Essence	

Line a sandwich tin with pastry. Spread a thin layer of jam or lemon curd over the pastry. Cream the butter and sugar, add the almond essence and the eggs, unbeaten, one at a time. Beat well and spread this mixture over jam to three-quarters fill the tin. Bake on the solid shelf in the oven for 40 minutes.

MRS. D. COKE

LESGOOD PIE

4 eggs	2 cups sugar
1 tablespoon melted butter	1 tablespoon vinegar
1 teaspoon cinnamon	1 teaspoon cloves
2 cups pecan nuts	1 cup raisins

Beat yolks of eggs slightly, mix sugar, butter, vinegar and spices. Add to beaten yolks. Beat white of eggs very stiff. Add to first mixture, then add nuts and raisins. Put in pie shell and bake very slowly, 30 to 45 minutes.

MRS. CLAUD MOYER

CHOCOLATE SUNDAE PIE

1 cup evaporated milk	1/2 cup water
1/4 teaspoon nutmeg	3 egg yolks
1/2 cup sugar	1/8 teaspoon salt
1 tablespoon gelatin	3 tablespoons cold water
1/2 teaspoon vanilla	3 egg whites, beaten stiff
1 cup sweetened whipped cream	1/4 cup grated unsweetened chocolate

Heat milk and 1/2 cup water in double boiler, with nutmeg. Beat egg yolks, sugar and salt till fluffy. Pour hot milk over egg mixture. Put back in double boiler and cook till thick. Remove from fire, add gelatin (soaked in cold water). Add vanilla. Let this cool till it starts to set, then heat with egg beater and fold in stiffly beaten egg whites. Pour into rich pie shell. Set in refrigerator and when thoroughly chilled cover with whipped cream and sprinkle grated chocolate over top.

MRS. T. R. MELKER

RAISIN OR MOCK MINCE MEAT PIE

1 cup raisins	1 egg well beaten
1 cup sugar	1 cup thick sour cream
1 teaspoon nutmeg	1 teaspoon cloves
1 teaspoon cinnamon	1 teaspoon vinegar

Mix well and bake with two crusts. Chopped nuts may be added.

MRS. LOUISE HAASE

PECAN PIE

3 eggs, beaten until light	1 cup brown sugar
1 cup corn syrup (light)	1 tablespoon flour
pinch of salt	1 cup shelled pecans
1 teaspoon vanilla	

Mix sugar, flour and salt together. Add corn syrup then well beaten eggs, nuts and vanilla. Pour into unbaked paste and bake for 10 minutes at 450°, then lower heat to 300° and bake until pie is set (30-35 min.)

MRS. HARVEY KAPLAN

LEMON PIE

1 cup sugar	1 tablespoon flour
juice of 1 large lemon	1 tablespoon cornstarch
1 cup water	yolks of 3 eggs
Whites of 4 eggs beaten stiff.	

Mix sugar, cornstarch and flour with water and lemon juice and grated rind. Add beaten yolks, fold in whites. Cook in top of double boiler, stirring constantly, when cooked enough to set turn into pie shell which is already baked, use two extra whites for meringue, with 2 tablespoons sugar beaten in.

MRS. PHIL HUNTER

LEMON PIE

Juice of 2 lemons	2 cups sugar
yolks of 3 eggs	4 tablespoons flour

Mix all together with a little cold water and add 3 cups boiling water. Let come to a boil. Remove from fire. Let cool and put in baked pie shells. Cover with meringue.

MRS. ISABELLA SHAW

LEMON CHEESE FILLING FOR TARTS

Put into a saucepan 14 oz. fine sugar, 4 oz. butter and the grated rind and strained juice of 2 lemons. Stir over medium heat until butter and sugar are well dissolved. Cool, and add slowly 4 eggs, well beaten, return the mixture to the sauce pan, stir until it gets thick, but on no account must it boil. Pour into jars, cool and cover as for jam.

MRS. G. ... CHANDLER

P U D D I N G S

GOLDEN PUDDING

2 cups cooked carrots mashed, 1/2 cup shortening, 1 cup sugar, 2 eggs, 1 cup raisins, 2/3 cup milk, 1/2 cup candied peel (optional) 1/8 teaspoon salt, 2 cups bread crumbs, 1 1/2 teaspoon baking powder, Cream shortening and sugar, add beaten eggs, then carrots and raisins and milk. Stir together crumbs, baking powder and salt. Add to first mixture, turn into mold and bake 1 1/2 hours. Serve with sauce.

MRS. COCIL KING

APPLE SPONGE PUDDING

Stew 1 lb. of cooking apples with a little water and sugar. Allow to cool. Make a sponge mixture with one egg, two oz. of sugar, 1 good tablespoonful of flour, 1 teaspoon baking powder. Beat well. Pour over apples and bake in a moderate oven till brown.

MRS. H. McWHIRR

MOCK PLUM PUDDING

1 box lemon Jello	1 cup dates
1 pint boiling water	1 cup raisins
1 cup grape nuts	1 cup nuts, scant
1/2 cup sugar	1/4 teaspoon cinnamon
1/4 teaspoon cloves	1/4 teaspoon salt

Serve with whipped cream. Dissolve Jello in boiling water and add other ingredients.

MRS. WYLIE

COFFEE PUDDING

Beat to a cream 2 oz. butter and 2 oz. sifted sugar and add the yolks of 2 eggs, well beaten; then add, very gradually, 4 tablespoons of hot strong coffee. Grease a mould, line with fingers of sponge cake, pour in the mixture and set in the ice box. When turned out decorate with whipped cream and chopped nuts.

MRS. G. ... CHANDLER

1 cup molasses	1/2 cup warm water
yolk of 1 egg	1/2 cup raisins
3 tablespoons melted butter	1 cup flour
1 teaspoon soda	

Mix molasses, egg yolk. Add butter and 1/4 of the cup of water, raisins and flour beat well then add the soda dissolved in the remaining water. Steam 1 hour. Serve with hard sauce or whipped cream.

MRS. GEO. KELLER

PEACH PUDDING

2 cups flour	1/2 cup Crisco
4 teaspoons baking powder	3/4 cup milk
1/2 teaspoon salt	6 peaches
1 tablespoon sugar	6 tablespoons strawberry jam or
2/3 cup sugar	1/2 cup fresh raspberries
1/2 teaspoon nutmeg	1/2 teaspoon grated lemon rind

Sift flour, baking powder, salt and 1 tablespoon sugar. Work in Crisco coarsely with fork. Add milk, using just enough to make a stiff dough. Roll out on a floured board 1/4 inch thick. Cut into 6 large squares. Scald peaches in boiling water. Peel and stone them. Fill each center with 1 tablespoon strawberry jam or with fresh raspberries. (if necessary to cut peaches in half to remove stones, simply put two halves together again.) Mix sugar, nutmeg and lemon rind. Sprinkle over peaches. Place each peach in center of square of Crisco pastry. Bring sides up to enclose fruit. Moisten edges and press together. Place upside down in baking pan rubbed with Crisco. Brush top with melted Crisco. Bake in a moderately hot oven 25 minutes, or until brown. Serve with thin cream or pudding sauce.

MRS. FRANK B. BROWN

CASTLE PUDDING

1/4 lb. flour	1/4 lb. sugar
1/4 lb. butter	3 eggs
grated lemon rind	

Beat butter to cream. Add sugar, lemon rind and egg, well beaten. Mix all well, stir in flour gradually. Butter some darioles or cups, put in mixture 3/4 full. Bake in moderate oven 1 hour. Serve with jam or put jam or syrup in bottom of dish before baking and let all cook together.

MRS. J. C. F. RQUERSON

ROYAL CALIFORNIA CREAM

2 tablespoons gelatin	1/3 cup sugar
1/2 cup cold water	1 cup milk
1 #1 can Royal Anne cherries	2 egg whites
2 egg yolks	1 cup cream

Soak gelatin in cold water five minutes then dissolve in boiling syrup, from the cherries. Cool. Make a custard of the egg yolks, sugar and milk and when cold add to the cold gelatine mixture. When it starts to congeal fold in the stiffly beaten egg whites and the whipped cream. Pour in fancy wet mold and chill. Unmold and garnish with cherries. Serves eight.

MRS. RUSSELL

PINEAPPLE FLUFF

1 cup heavy cream	1 cup very sweet canned pineapple, Chopped
4 tablespoons sugar	1/2 cup chopped nuts

Whip the cream until very stiff, add the sugar, nuts and pineapple. Blend thoroughly but gently and turn into a mold having a tight-fitting cover. Seal, pack in ice and salt and let stand at least eight hours before serving. Unmold and slice.

MRS. RUSSELL

PARADISE PUDDING

1 package lemon Jello	12 Maraschino cherries, coarsely cut
1 pint boiling water	6 macaroons, crushed
1/2 cup pecans	4 tablespoons sugar
12 marshmallows, finely cut	1/4 teaspoon salt
	1 cup cream, whipped

Dissolve Jello in boiling water. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Combine nuts, marshmallows, cherries macaroons, sugar and salt. Add to Jello. Fold in cream. Turn into loaf pan chill till firm. Unmold and serve in 3/4 inch slices. Serves 8.

MRS. KOEPKE

DANISH PUDDING

3 eggs	1 pint of milk
pinch salt	1 teaspoon vanilla
3/4 cup brown sugar	

Beat eggs until light and frothy. Add milk, salt and vanilla. Cover bottom of buttered baking dish with brown sugar and pour in first mixture. Place in pan of warm water and bake until custard is set. Brown sugar makes a sauce over custard.

MRS. SILVERS

2 1/2 cups zwieback crumbs	1/2 cup melted butter
3/4 cup sugar	1 teaspoon cinnamon

Mix crumbs with butter and spice and sugar. Reserve 1/2 cup for top of tarte and line buttered pan with the rest, while warm cover with filling.

FILLING 2 tablespoons sugar	3 tablespoons cornstarch
3 egg yolks	

mix the above thoroughly. Add 2 cups milk and pinch of salt. Cook until thick. Add 1 teaspoon vanilla. Beat whites of 3 eggs stiff and add 3 teaspoons sugar and rest of zwieback crumb mixture and cover custard. Bake 1/2 hour in moderate oven. Serve cold with or without whipped cream.

MRS. G. H. WILKEN

TINY TOT PUDDING

This is an especially wholesome and appetizing dish for children. Dissolve 1 package quick-setting lemon gelatine dessert, and 1/4 teaspoon salt in 1/2 cup boiling water. Add 1/2 cup canned pineapple juice. Chill, mix one cup milk or thin cream, a little at a time with enough cream cheese to make a smooth thin paste. Add to cold but still liquid gelatine mixture. Add 2 tablespoons lemon juice. Place a slice of canned pineapple at the bottom of small molds or muffin pans and pour mixture over this. Chill until firm.

MRS. J. SONNENBERG

REFRIGERATOR PUDDING

1/4 lb. butter	1 small can crushed pineapple
1 cup sugar	vanilla
3 eggs	Chocolate wafers.

Cream well, the butter and sugar. Add the unbeaten eggs, one at a time, and cream well after each addition. Add vanilla and drained pineapple. Place waxed paper in a deep cake pan, and place a layer of chocolate wafers (lady fingers or sponge cake) and cover with mixture. Repeat. Place in refrigerator several hours before serving. Lift out of pan with paper and slice. This will keep nicely for 4 or 5 days.

MRS. H. H. KAHL

DATE PUDDING

1 cup sugar	pinch of salt
1 tablespoon butter	2 cups chopped dates
1 egg	1 teaspoon soda
1 1/2 cups flour	1 cup boiling water
1 teaspoon vanilla	

Sprinkle soda over dates and pour boiling water over same, cool. Add flavoring then mix with all other ingredients. Bake in moderate oven for 30 minutes. May be served with whipped cream if so desired.

MRS. C. W. KESTER

SWEET POTATO PUDDING

2 lbs. sweet potatoes	4 eggs
1 1/2 cups sugar	1 cup cream or rich milk
1/4 lb. butter	1 teaspoon vanilla
1 teaspoon cinnamon	

Boil sweet potatoes until done. Mash and add sugar and butter. Mix well. Then add vanilla and cinnamon and cream, fold in beat eggs. Bake in pan of water until firm, about one hour.

MRS. B. M. THEWS

WOODFORD PUDDING

3 eggs	1 cup flour
1 cup sugar	1 cup jam or preserves
1 teaspoon soda dissolved in	1/2 cup butter
3 tablespoons sour milk	

Bake slowly. Serve with sauce:

1 cup butter	1 cup cream
1 cup sugar	yolk 1 egg, beaten

Simmer and flavor with brandy.

MRS. NELLIE BRAMS

HOLLAND LEMON PUDDING

1 cup granulated sugar, 3 lemons, 6 eggs, 1 tablespoon gelatine. Beat the yolks 1/4 hour with the sugar, then add the juice of 3 lemons and rind of one lemon. Then cook in double boiler until thick. Then add gelatine which has been dissolved in a little water. Let cool and add beaten whites mix well and pour into wet molds, turn out on plates and serve.

MRS. E. M. PEEREN

GINGER BREAD PUDDING

1/2 cup treacle	1 oz. lemon peel
1/2 cup flour	1 teaspoon baking soda
1/4 cup suet	1 teaspoon baking powder
2 oz. sugar	1 egg

Sift flour, soda and baking powder together. Add finely chopped suet, lemon peel also sugar. Mix with treacle, beaten egg and a little milk to smooth batter. Place in greased mold and boil for 2 hours. Serve with butter sauce.

MRS. J. NINO

SNOW PEAKS

1/2 cup milk	1/2 cup flour
2 squares unsweetened chocolate	1 1/4 teaspoons baking powder
1/2 cup sugar	1/2 teaspoon vanilla
	1 egg
	3 tablespoons Crisco

Heat milk over hot water. Add chocolate broken into pieces. Cook until thick stirring to keep smooth then blend Crisco with sugar and egg. To this add chocolate mixture, then the sifted dry ingredients and blend well. Add vanilla. Pour into six greased individual pudding molds or custard cups. Bake in moderate oven about 20 minutes. Serve warm.

MALLOW MINT SAUCE

1/2 cup sugar	1/8 teaspoon cream of tartar
1/3 cup water	8 marshmallows
	Crushed mint candies to taste

To make sauce mix sugar, water, and cream of tartar. Boil 5 minutes cut marshmallows into pieces and stir into hot syrup. Add peppermint flavoring or crushed mints.

MRS. E. H. CLENDENIN

DUCHESS PUDDING

1 cup scalded milk	2 tablespoons cocoa
3/4 cup soft bread crumbs	1/2 cup sugar
1/2 cup coconut	1 teaspoon lemon juice
2 egg yolks	2 egg whites
	1/4 teaspoon salt

Soak bread in milk until soft. Add coconut, sugar, cocoa, lemon juice and salt; beat well; add yolks slightly beaten, and cut and fold in well beaten whites. Turn into well buttered dish and bake in moderate oven approximately 30 minutes or until a knife inserted in pudding will come out clean as in testing custard. Serve with or without cream. Serves 6.

MRS. F. E. GRIFFIN

APPLE JOY

2 cups flour	1/2 teaspoon salt
2 teaspoons baking powder	2/3 cup milk
1 tablespoons butter	4 apples
	1 tablespoon lard

Make into a dough the first six ingredients. Roll out 1/2 inch thick, cover with apples chopped. Roll like a jelly roll. Cut off in one inch pieces. Place close together in buttered tin. Sprinkle with brown sugar cinnamon, 2 or 3 slices of lemon. Mix 1 cup sugar, 1 tablespoon flour, 1 tablespoon butter, 1 cup hot water. Cook 2 minutes. Pour over the pudding and bake from 20 to 30 minutes. Serve with cream.

MRS. W. H. GOODWIN

APPLE CRISP

4 cups diced apples 1 cup water
1 cup granulated sugar

Put this mixture in buttered baking dish.

1 cup brown sugar 1 cup flour
1/2 cup butter

Cream and spread second mixture over the first mixture. Bake in moderate oven about 50 minutes. Sprinkle with cinnamon on top. This may be served with ice cream or whipped cream but is very good alone.

MRS. H. O. VINSON

LUNCHEON DISHES

RICE BALLS

3 pints milk	1 cup sugar
1 pound rice	2 tablespoons vanilla

Mix and boil for an hour. When cold form into balls a little smaller than tennis balls roll in cracker dust fry in boiling lard. Drain on paper and serve.

MRS. E. B. FIELDS, JR.

SPANISH NOODLES

1/2 lb. chopped Beef	2 good sized onions cut fine
1 cup cooked bread	1 can tomato soup
noodles	1/2 teaspoon salt
1 cup canned peas	1 green pepper

Fry chopped beef and onions in a generous piece of butter for 10 minutes. Mix all ingredients together. Put in a buttered glass casserole dish. Cover with bread crumbs. Bake 1/2 hour in a moderate oven 300 to 350.

MRS. BOLING

SCOTCH EGGS

6 hard boiled eggs	1 1/2 lb. hamburger
	Parsley

Remove shell from eggs, cover with hamburger. Roll in palm of hand to conform to shape of egg. Roll in egg and bread crumbs. Fry in deep fat until golden brown. Drain, cut in halves. Place on dish, cut side up. Garnish with parsley.

MRS. JAMES REID

ITALIAN POLENTA.

1 cup coarse cornmeal	1 cup grated cheese
or fine hominy	2 tablespoons butter
1 teaspoon salt	4 to 6 cups boiling water

Cook the cornmeal in four cups boiling water, salted, in double boiler, for two hours. Add more water if needed. Just before serving add the salt, butter, and cheese. Serve with tomato or mushroom sauce. Or, bake in oven with the sauce poured over the top.

MRS. A. D. SCINIO

SPAGHETTI

1/2 lb. or small box spaghetti, cook in rapidly boiling water, salted, until done, drain. Then fry 1/4 to 1/2 lb. bacon cut into small pieces, one medium onion, 1 small green pepper, and 1/2 lb. ground round steak; 1 teaspoon salt, 1/8 teaspoon pepper, 1/8 teaspoon paprika and a little sugar, when fried add 1 can tomatoes, Alternate spaghetti and meat mixture in a greased baking dish and sprinkle grated cheese on top, bake about 25 minutes in moderate oven.

MRS. W. L. VOTAW

ITALIAN SPAGHETTI

Meat Balls

1/2 lb. ground veal	salt
1/2 lb. ground pork	pepper
3 eggs	garlic and onion
2 1/2 cups bread crumbs	

Combine meat, eggs, bread crumbs. Add salt pepper, garlic and onions, to your own liking. Brown balls in shortening. Add to sauce.

Sauce

Place 2 tablespoons olive oil in pan. Add onions and garlic, to own taste, and let brown. Add 1 can tomato paste and two quarts of water. Salt and pepper to taste. Add meat balls to sauce and let boil 2 hours, or until sauce thickens to your liking.

MRS. M. L. MOUILLE

SPAGHETTI LOAF

2 cups cooked spaghetti	2 tablespoons chopped onions
2 to 3 cups chopped cooked meat	2 eggs or 4 yolks
1/2 cup soft bread crumbs	2 to 3 cups milk
1/4 teaspoon paprika	3 tablespoons butter
2 tablespoons chopped celery	or left over gravy
	1/2 teaspoon salt

Mix all ingredients and pour into baking pan. Bake 30 minutes in moderate oven, unmold.

SCALLOPED TOMATOES

Pour one can of tomatoes into a baking dish, season with a pinch of soda and sugar, along with salt and pepper, sprinkle chopped celery, green peppers and onions and top with a layer of cracker crumbs. Spread several over the top, and bake in slow oven for about an hour. Serves two.

MRS. E. L. WILKINS

slices of bacon

NUN'S TOAST

Cut 4 or 5 eggs into slices. Put a piece of butter half size of an egg into a sauce pan and when it begins to bubble add a finely chopped onion. Let the onion cook a little without taking color, then stir in a teaspoon of flour. Add a cup of milk and stir until it becomes smooth; then put in slices of eggs and let them get hot. Pour over neatly trimmed slices of hot buttered toast. The sauce must be seasoned to taste with pepper and salt.

MRS. KLUBENSPIESS

ITALIAN SPAGHETTI

1/4 cup olive oil or 2 ounces butter, one onion, cooked lightly, 1 can tomato paste mixed with 1 cup water. Add 1 teaspoon salt, 1/4 teaspoon sage, 1/4 teaspoon thyme, 1 teaspoon sugar. Add all above ingredients in the oil or melted butter and cook for forty-five minutes. Add one pound spaghetti, boiled in salted water. Drain, pour on platter, pour over sauce. Mix and sprinkle with grated parmesan cheese. This recipe will serve three persons.

MRS. A. ZECCHINI

EGGS VERMICELLI

3 hard cooked eggs	1 cup milk
1 tablespoon crisco or butter	1/2 teaspoon salt
1 tablespoon flour	1/8 teaspoon white or black pepper
4 slices of toast	

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Make a white sauce, using all the ingredients except the eggs. Separate the yolks from the whites; cut the whites into fine pieces, add to the white sauce. Pour this over the toast, sprinkle the top with the yolks forced through a strainer and garnish with parsley.

MRS. A. DASCANIO

SPAGHETTI LOAF

1 1/2 cup uncooked spaghetti	1/2 lb. American cheese
2 tablespoons butter	1 cup milk
3 eggs	1 teaspoon onion
1 green pepper	1 teaspoon salt
2 pimentoes	1 1/4 cups broken crackers

Cook spaghetti, blanch and add other ingredients. Bake in moderate oven.

MRS. WM. R. E.

PUCKELSTEINER (SOUTH GERMAN DISH)

3/4 lb. veal	2 carrots, big size
3/4 lb. pork	2 handful herbs, cress, parsley
6 potatoes (2-2 1/2 lbs.)	1 onion
2 squares butter (1/2 lb.)	salt, pepper

Cut meat, potatoes and carrots in 1/2 inch cubes and chop herbs and onion roughly. Spread half the butter on bottom of stewing dish or well-closing pan. Then place all ingredients in layers, the following way: Potatoes, carrots, herbs, onions, salt & pepper, meat, herbs, onion, salt, pepper, carrots potatoes, salt and pepper. On top spread out the rest of the butter. Cover well. Cook on low flame for 2 to 2 1/2 hours. Do not stir, but shake whole pan a few times keeping the cover tightly closed. Serves 4 to 6.

MRS. SANDVOSS

MUSHROOMS AND EGGS

4 eggs	2 tablespoons butter
1 medium sized onion	1/2 package frozen mushrooms
4 tablespoons milk	

Saute onions and mushrooms in butter until golden brown. Beat eggs as for scrambling, add milk and pepper and salt to taste and stir into onions and mushrooms. Cook only until of creamy consistency.

SWEET POTATO BISCUITS

In accompaniment to the above.

2 cups flour	1 teaspoon salt
6 teaspoons baking powder	3 tablespoons crisco
2 tablespoons sugar	1 cup sweet potatoes, mashed
3/4 cup milk	

Sift flour, mixed with baking powder and salt. Cut in Crisco with knife. Work the sweet potatoes into the flour mixture, Add the milk and mix to soft dough. Roll out as for ordinary biscuits and cut out with biscuit cutter. Bake for about fifteen or twenty minutes.

MRS. LOUIS MONTVILLE

TURKEY TETRAZZINI

2 tablespoons butter	1/2 cup cooked spaghetti
3 tablespoons flour	cut in pieces of 1/2 in.
1 cup cream	1/2 cup sauted sliced mushroom caps
1 teaspoon salt	1/3 cup grated cheese
1/4 teaspoon celery seed	3/4 cup buttered cracker crumbs
1/8 teaspoon pepper	
1 cup cold turkey cut in thin strips	

Make a sauce of butter, flour, cream, salt and pepper. When boiling point is reached, add turkey, spaghetti and mushrooms. Fill buttered ramekin dishes with mixture, sprinkle with cheese and crumbs, and bake until crumbs are brown.

MRS. F. A. WORDEN

CHEESE AND CRAB DELIGHT

2 tablespoons chopped green pepper	2 tablespoons flour
2 tablespoons butter	1 cup Kraft's grated cheese
$\frac{1}{2}$ teaspoon mustard	1 cup cooked and strained tomatoes
$\frac{1}{4}$ teaspoon salt	1 egg slightly beaten
Dash cayenne pepper	$\frac{3}{4}$ cup hot milk
	1 cup crab meat

Cook green pepper in butter 5 minutes. Blend flour in, add seasonings and tomatoes and cook until thickened. Add cheese, stir a moment, then add beaten egg and cook a few minutes. Add hot milk and crab meat, blend thoroughly. Serve on rounds of toast or crackers, cheese to be sprinkled on top.

STEAMED EGG

1 fresh egg	1/2 oz. butter
1 tablespoon milk	1/2 teaspoon Lemco or beef extract
Salt	

Grease cup well. Dissolve Lemco in milk. Drop egg gently in. Sprinkle salt over. Steam in pan, with boiling water half way up cup. Boil slowly 10 minutes. Serve on buttered toast or brown bread with butter.

MRS. J. C. F. RQUERSON

MUSHROOM OMELET

1 can chopped mushrooms	1 teaspoons salt or more
1 small onion chopped fine	4 eggs well beaten
1 green pepper chopped fine	1 cup Klim or canned milk
1 cup tender celery	1 heaping tablespoon Crisco

Place Crisco in frying pan, when hot put in mushrooms, onion, green pepper, celery. Cook until mushrooms are done. Mix together eggs, milk, salt. Pour in with mushrooms and cook until eggs are done. Serves two people. Serve with bread and butter sandwiches.

MRS. JOHN McCORD

LUNCHEON DISH

1 1/2 lbs. lean pork ground	1 can tomato soup
1 package egg noodles	1 can water
1 cup grated cheese	2 small onions
1 cup diced celery	2 tablespoons fat

Cook noodles for twenty minutes in boiling water, salted, drain. Cook meat, celery and onions together in fat until browned. Mix all ingredients together and season with salt and pepper. Bake one half an hour in hot oven.

MRS. KOEPKE

GOLDEN CORN WITH SHRIMP

2 cups corn grated	2 eggs beaten
1 tablespoon butter	1/2 cup milk
1 can shrimp	salt and pepper

Bake in casserole. You can substitute tomatoes for milk.

MRS. FANNIE MALLS

JAPANESE EGGS

Make a mound of cooked rice on meat dish. Put slices of hard boiled eggs overlapping mound. Pour tomato sauce over this. Children's favorite.

A. M. C.

CHEESE AND NUT LOAF

1 cup cheese	1 cup bread crumbs
Butter size of walnut	salt and pepper to taste
1 cup English walnuts	2 teaspoons chopped onions
Juice of 1/2 lemon	2 well beaten eggs
	2/3 cup hot water

Cook onions in melted butter for a few minutes. Mix cheese, nuts and crumbs together. Add hot water, butter onions, lemon juice, mix. Add eggs. Bake in buttered pan 30 minutes. Sprinkle top with tomato sauce.

MRS. J. J. BIDDULPH

SOUFFLE OF DRIED BEEF

Cook 1/2 lb. spaghetti or Macaroni 25 minutes in boiling salted water. Drain. Into a buttered baking dish put alternate layers of the spaghetti and dried beef, sprinkling each layer of beef with grated cheese. To 1 pint of milk add 3 eggs well beaten. Pour over mixture and bake 20 minutes. Serve at once.

MRS. P. P. MARSHALL

CHEESE SOUFFLE

2 tablespoons butter	few drops onion juice
3 tablespoons flour	1/4 cup grated cheese
1/2 cup scalded milk	3 egg yolks
dash salt and pepper	3 egg whites

Melt butter, add flour. Add gradually scalded milk and stir until thick and smooth. Add salt, pepper and onion juice. Add cheese. Remove from fire add yolks beaten until lemon colored. Cool mixture and cut and fold in whites beaten until stiff. Pour into buttered baking dish and bake 20 minutes in slow oven (325°F.) Serve at once.

RABBIT

1 tablespoon butter	1/2 lb. mild cheese cut in pieces
1 teaspoon cornstarch	1/4 teaspoon salt
1/2 cup thin cream	1/4 teaspoon mustard
	pepper to taste

Melt butter, add cornstarch and stir until well mixed. Add cream gradually. Stir constantly and cook 2 minutes. Add cheese and stir till melted. Season and pour on toast.

M I S C E L L A N E O U S

HINTS

Talcum Powder, if applied at once and let remain for a few hours, probably overnight, will remove grease spots, including machine oil, from delicate fabrics. (crepe de chine, georgette)

A

MRS. O. LOCKE

Add a large pinch or two of salt to your candies and frostings to make them more appetizing.

Put Frozen Fish in boiling water for 2 minutes and scales will come off easily.

Tomatoes, too green for eating, will ripen quickly if wrapped in wet paper and kept in a dark place. Do not place in ice-box until red as desired.

CHANGE BREAD TO CAKE

1. Cut slices of day old bread 1 3/4 inch thick. Trim off crusts. Cut each slice into strips 3/4 inch wide by 2 inches long.
2. Spread strips on all sides with Eagle Brand Condensed Milk, covering bread well. Roll strips in dry shredded cocoanut.
3. Place in pan and brown delicately on all sides under low gas flame, or toast on a fork over coals.

MRS. W. M. MATHEWS

CRANBERRY RELISH

Grind 1 lb. fresh Cranberries, add grated peel and juice of 1 orange. Mix thoroughly and place in jars in the ice box. Keeps indefinitely.

A SAUCE TO MAKE BAKED BEANS MORE TASTY

1 lb. bacon	1/2 tiny clove of garlic
1 medium sized onion	1 stalk of celery
	1 green pepper

Chop the bacon fine, brown it slowly in skillet. Add vegetables chopped fine. When softened by slight cooking, add one good tablespoon of flour and one good cup of Chilli sauce or Tomato Catsup. Stir well and pour over baked beans a half hour before serving.

MRS. L. G. SMITH

ORANGE OR GRAPEFRUIT MARMALADE

1 orange
1 lemon

1 grapefruit

Chip very thin; use all but the seeds, or run through a coarse meat chopper. Measure and add three times as much cold water as fruit. Boil 10 minutes. Stand overnight and add 1 lb. of sugar to 1 pint of fruit and juice. Boil until mixture marmalades or jells.

MRS. F. PENNEY

CARROT MARMALADE

2 1/2 lbs. carrots
3 1/2 lbs. sugar

4 lemons

Grind carrots and lemons in food chopper. Put in pan with 1 cup water cook 20 minutes. Add sugar and cook until thick.

MRS. R. K. EMLER

DEVILED EGGS

6 shelled hard cooked eggs
4 tablespoons minced bacon
2 tablespoons minced mustard
1 tablespoon anchovy paste
1 tablespoon melted butter
1/8 teaspoon black pepper
pickle

Usual method.

CHEESE STRIPS
Delicious with salads

1 1/2 cups flour
1/2 cup grated cheese
about 4 tablespoons ice water

1/2 teaspoon salt
1/2 cup shortening

Mix and sift flour and salt together, then add grated cheese, cut in shortening. Add enough water to make a dough soft enough to roll out easily. Roll very thin and cut in two inch squares. Score diagonally from corner to corner. Place on baking sheet and bake 12 to 15 minutes in hot oven. This makes about 4 dozen cheese strips.

MRS. W. H. GOODWIN

DATE LOAF (CANDY)

Boil together 2 cups sugar, 1 cup whole milk or cream or evaporated milk until mixture forms a soft ball in water. Then add 1 cup chopped English walnuts or pecans and 1 lb. dates cut up. Boil again till forms soft ball or well mixed being carefull not to scorch. Remove from fire allow to cool slightly, then beat, and when very thick and cool enough, knead for a few minutes, shape into a loaf by rolling in damp cloth. When hardened cut in slice.

MRS. G. F. FORBES

CRANBERRY CONSERVE

One quart Cranberries, 1 1/2 lbs. sugar, 1/2 lb. nuts, chopped, 1 cup raisins, 1 large orange, 1/3 cup water. Cook cranberries until skins break, add sugar and raisins and grated rind and pulp of orange. Bring slowly to boiling point and cook slowly for 25 minutes, then add nuts and cook for 5 minutes more. Chill and serve with meat.

MRS. W. E. BROWN

ARUBA WHIPPED CREAM

1/2 envelope Gelatine	1 cup Klim) Whip then scald
soak in little water	1 cup water) in double boiler
2 cans whipping cream	8 marshmallows

Add the soaked gelatine to the scalded mixture of Klim and water, then the marshmallows. Remove from fire and add sugar and vanilla to taste. Allow to cool then add whipped cream and combine well. Keep in refrigerator until needed, whipping several time before it is set.

MRS. GENE RYNLSKI

VEGETABLE RELISH

Grind 1/2 head cabbage, 2 carrots, 2 onions, 3 green peppers, 1 cup celery. Add to one jar jenkins sweet pickles, 1/2 cup ketchup, little salt, vinegar and pepper to taste. Mix ingredients thoroughly.

MRS. GEORGE KELLER

GRAVY BROWNING

Put half pound loaf sugar into saucepan with one tablespoon water. Stir till melted. Let it remain over fire until brown then add one pint hot water. Stir with wooden spoon till mixed. Then boil gently for 15 minutes. When it has simmered to good color, strain into bottle and cork tightly. If allowed to heat too quickly it is liable to turn black.

MRS. D. W. RUSSELL

FROZEN TOMATO JUICE COCKTAIL

1 can tomato juice	1 tablespoon vinegar
1 teaspoon grated onion	1 tablespoon sugar
1 teaspoon grated celery	1/4 teaspoon salt

Pack in salt and ice and stir occasionally until of mushy consistency. Garnish with a bit of shredded green pepper and serve with cheese crackers.

MRS. F. A. CORFOLN

HARD SAUCE

Cream 1 cup confectioners sugar and $1/3$ cup butter. Beat 1 egg and mix all together. Grate nutmeg on top and put on ice to harden.

MRS. GROVER BARNES

SANDWICH FILLING

1 jar dried beef	$1/4$ lb. American cheese
1 can pimientos	1 hard boiled egg

Grind fin in meat chopper. This can be kept for several days if put in glasses and stored in refrigerator.

MRS. T. R. MELKER

SAVOURY BUTTER FOR SANDWICHES

Green Butter:

With 4 oz. of fresh butter take $1\ 1/2$ tablespoons of finely chopped parsley 1 tablespoon lemon juice, anchovy essence or paste, salt and pepper. Beat the butter to a cream, add parsley, lemon juice and anchovy essence or paste to taste. Season with salt and pepper, and when thoroughly mixed, use as required.

MRS. J. H. STEPHENS

MAITRE D'HOTEL BUTTER

Take 1 oz. butter, 1 teaspoon of finely chopped parsley, and 1 teaspoon lemon juice, and salt and pepper to taste. Mix the ingredients well together and spread on a plate. When firm and cold use as required.

MRS. J. H. STEPHENS

CHILI SAUCE

2 #3 cans tomatoes	$1\ 1/2$ cups vinegar
3 onions diced	$1/2$ teaspoon cinnamon
2 green peppers, diced	$1/3$ teaspoon red pepper
4 tablespoons sugar	3 teaspoons salt

Boil slowly $1\ 1/2$ hours or until thick.

MRS. JACK RUTZ

LEMONADE SYRUP

2 cups sugar	1 cup hot water
Juice 6 lemons	

Mix sugar and water and boil for 5 minutes. Cool, add lemon juice, strained. Pour mixture into jar and place in refrigerator. Add about two tablespoons to a glass of ice water, when ready to serve. Will keep several days.

MRS. H. H. KHL

CHOCOLATE FUDGE

1 3/4 cup granulated sugar 1/4 cup milk
1 tablespoon, heaping, coconut 1/2 teaspoon vanilla

Put all except vanilla into pan and boil until forms a soft ball in cold water, boil about 6 minutes, longer and stir constantly, remove from fire add vanilla and beat with spoon until cool. Nuts may be added. Pour into a buttered pie plate.

MRS. J. H. STEPHENS

DIVINITY FUDGE

2 1/2 cups brown sugar 1/2 cup corn syrup

Put in kettle and boil till soft ball is formed in cold water. Take out 1/2 cup and beat into 2 egg whites beaten stiff. Boil remainder of syrup until it cracks. Then stir this into the egg mixture, add figs, nuts, cherries, etc.

MRS. IS. BELL. SH. W.
MRS. CLYDE FLETCHER

UNCOOKED FUDGE

3/4 cup sweet melted chocolate
2 teaspoons butter melted 1 1/3 cups powdered sugar
1 egg well beaten 1 teaspoon vanilla
1/2 teaspoon salt

Mold into balls, roll in crushed nuts, let stand overnight.

Divinity Fudge ✓

2 egg whites (beaten stiff)
2 cups sugar } Boil till threads, add half to
1/2 cup water } egg whites, beating continuously
2/3 cup Karo } Boil remaining syrup till
 } Cracks - add to egg white
 } and beat until smooth.

1 cup walnuts (chopped) add to above -

Pear or Peach Sweet Pickle

1# peeled fruit — 1/3 c. vinegar — 1/2# sugar.

Make a syrup of vinegar + sugar. Add whatever spices desired. Add fruit slowly to boiling syrup. Pack in jars. Cover with syrup + seal.

Cook in jars for 20 min — simmering —

Chow - Chow -

1 lb - turmeric	2 ts celery seed
3/4 c - flour	1 qt vinegar
2 - 10¢ bottles mustard	2 qts ground up onions
2 1/4 to 4 c sugar	2 qts " green tomatoes
3 green sweet peppers	2 qts " cucumbers

Grind up vegetables, let stand in salt overnight, drain, cook slowly 1 hr. Seal in jars

Chili Sauce

24 large ripe tomatoes	4 tbsp salt
4 large white onions	1 tsp cloves, allspice
3 green peppers	1 c sugar
1 1/2 pt vinegar	

Pee tomatoes and onions, chop fine with peppers — add vinegar, salt, sugar, spices. Cook slowly for three hours, bottle + seal

Pepper Relish

1 doz green peppers	add —
1 " red sweet peppers	2 c sugar
2 hot peppers	2 oz white mustard
quart + scald + min +	peel
drain	2 tbsp - salt
	1 qt vinegar

Cook 40 to 60 minutes, then seal in jar

Children 4

dick, 13

Mary, 10

don, 7

ann, 4

send

cards

come, 4 tomorrow

let know

Hamburger x

wight

Sweet Cucumber Pickles

Soak cucumbers in cold water for about an hour. Scrub clean with brush. Cut in slices $\frac{1}{4}$ in. thick, taking care not to cut too close to ends.

1-Place cucumber slices in earthen or granite ware jar. Make solution of $\frac{1}{2}$ cup salt (not iodized) to one gallon of water, enough to cover cucumbers. Pour over cucumbers and let stand three days.

2-Rinse in plain water, put back in jar. Dissolve 1 oz of powdered alum in 1 gal of water. Pour over cucumbers and let stand three days.

3-Rinse in plain water and then cover with clear water and let stand three days - Rinse off and ready to cook.

(over)

and good is it
today

Mix $\frac{1}{2}$ gallon white vinegar
6 cups sugar -

Box of mixed pickling spices
tied up in Cheese cloth.

Let this come to boil

add cubes - Bring to
boiling point and cook 30
to 40 minutes or until
transparent - put in jars
and seal

I want to be with you
today, everrymuch.