



**ARUBA**

**HOME COOKING**

**ARUBA**

*See 3-4  
flight  
4:55  
K-A 5:00  
stay*

**HOME COOKING**

Published by

**THE WOMENS' GUILD**

of

**LAGO COMMUNITY CHURCH**

Seroe Colorado

Aruba, Netherlands Antilles

October, 1960

*To Be Be*

Cover by J. V. Eder

*Pleasure to eat*

## INTRODUCTION

Gathered beneath our cover depicting a solitary Kwigi tree in the Aruba cunucu is a recipe collection compiled through contributions made by housewives residing now or formerly in Aruba. These bits of culinary art are favorites of families and guests — the pride of the kitchens from whence they came. Here they are for us to share and enjoy — to become favorites in kitchens everywhere.

The variety of recipes is based not only on contributions received but also on the availability of certain foods in Aruba. A sauce or combination of spices or seasonings transform an everyday staple into an interesting entree or accompaniment. Our island heritage has afforded us the opportunity to familiarize ourselves with the customs and, fortunately, the cuisine of a cosmopolitan population.

It is with great pleasure we present this book to you. We sincerely hope that it will become a real aid in your menu planning and also a fond souvenir of your many friends and memories of Aruba as they are represented on these pages.

Cookbook Committee  
Womens' Guild, Lago Community Church  
Aruba, Netherlands Antilles

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# Salads

## Good French Dressing

$\frac{1}{3}$ Cup salad oil	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ Cup catsup	$\frac{1}{2}$ tsp. paprika
$\frac{1}{2}$ Cup sugar (scant)	$\frac{1}{3}$ Small onion (grated)
$\frac{1}{4}$ Cup vinegar	Juice of one lemon

Put ingredients in pint jar and shake well.

Mrs. Stella B. Osborn

## French Dressing for Fruit Salad

$\frac{1}{2}$ Cup sugar	1 Cup salad oil
1 tsp. dry mustard	4 Tbsp. vinegar
1 " salt	2 " catsup
1 " celery seed	Paprika to taste
2 " onion juice	

Chill salad oil in freezing compartment until stiff, (or leave overnight). Also chill a small mixing bowl before putting in the chilled salad oil and then beat. Combine other ingredients and beat until thick. Keep in ice box.

Mrs. J. Rosborough

## Come Back Sauce - French Dressing

6 Cloves garlic chopped	2 Bell peppers (chopped)
2 Cups mayonnaise	$\frac{1}{2}$ tsp. paprika
$\frac{1}{2}$ Cup chili sauce	Juice of 2 medium onions grated
$\frac{1}{2}$ Cup catsup	Juice of 2 lemons with 2 Tbsp. water
2 tsp. French mustard	Dash of tabasco sauce
1 Cup Wesson Oil	Dash of salt
2 tsp. Lea & Perrin Worcestershire sauce	

Mix and keep in refrigerator. Lasts indefinitely. Makes 1 quart.

Martha Walker

## Cabbage Salad Dressing

Mix and bring to boil:

$\frac{1}{3}$ Cup vinegar	1 tsp. mustard
$\frac{1}{2}$ Cup sugar	1 tsp. salt and pepper

Beat 2 eggs and add to hot mixture. Cook until thick and add  $\frac{1}{2}$  cup of sour cream.

Amber Ballard

## Salads

### Mayonnaise a ma maniere

- |                 |                                 |
|-----------------|---------------------------------|
| 1 Egg           | A little pasley and onion, well |
| 3 Tbsp. oil     | minced                          |
| 2 Tbsp. vinegar | A dash of Maggi seasoning       |
| A dash of salt  |                                 |

In your double boiler cook yolk of egg with oil and vinegar. Stir constantly and never put pot over direct flame. When yolk is creamy, take the pot off the fire and let cool a little. Stir from time to time. Now you beat the white of egg very stiff and add this little by little to the yolk adding the parsley, onion, salt and Maggi seasoning.

You will see that you get a very light and foamy mayonnaise, quite different from the heavy and oily one you usually buy at your grocery. But there is one thing you have to know about this mayonnaise. You can never prepare it a long time before your meal is to be served. Preparing and serving it at once is the best way, and never put it in your refrigerator.

Elisabeth Hartog

### Tomato Soup Salad Dressing

- |                    |                            |
|--------------------|----------------------------|
| 1 Can tomato soup  | 1 tsp. paprika             |
| 1 Cup olive oil    | 2 tsp. salt                |
| 1¼ Cup vinegar     | ½ Cup sugar                |
| 1 tsp. dry mustard | 1 Onion - cut fine         |
| 1 tsp. pepper      | 6 Garlic cloves - cut fine |

Let stand overnight. Strain. Use with blue cheese.

Mrs. C. B. Shapley

*The baby helped snap beans today,  
She saved the waste, threw good away.  
I thought how patient God must be  
When I help Him as she helps me.*

### Yogurt Dressing

- |                   |                |
|-------------------|----------------|
| 1 Part mayonnaise | 2 Parts yogurt |
|-------------------|----------------|
- Mix well and use on cole slaw - instead of more fattening sour cream. Rectify seasoning to suit. This requires more salt.

Mrs. Chas. K. Scott

### Apple Raisin Slaw

2½ Cups chilled cabbage	2 Tbsp. lemon juice
½ Cup raisins	½ Tbsp. sugar
3 Small red apples (remove core)	1 Tbsp. salt
	3 Tbsp. salad oil
	½ Cup evaporated milk

Mix lemon juice, sugar and salt stirring slowly. Add oil. Then add to milk, stirring until well blended. Chill. Cover slaw, toss with a fork.

Dottie Hermansen's Mother

### Avocado Ring with Blueberries

Lightly oil a 1 - qt ring mold with salad oil (not olive oil) and set it aside to drain.

Pour into a small cup or custard cup, ¼ cup cold water. Sprinkle evenly over cold water, 1 Tbsp. (1 env.) unflavored gelatin. Let stand about 5 mins. to soften. Dissolve completely by placing bowl over very hot water. Stir dissolved gelatin and blend in, in order:

1½ tsp. sugar	¼ tsp. monosodium glutamate
1 tsp. salt	Few grains pepper

Set aside.

Rinse, cut into halves, remove pits and peel  
2 medium size ripe avocados

Cut each into several pieces. Force through a sieve into a bowl.  
Blend in:

1 tsp. grated onion	¼ tsp. grated lemon peel
½ tsp. lemon juice	

Blend in the dissolved gelatin mixture and:

1 Cup thick sour cream	¼ Cup mayonnaise
------------------------	------------------

Turn into the prepared mold. Chill in refrigerator until firm. Shortly before serving, rinse, sort and drain 1 pint blue berries. If using frozen berries, thaw, rinse and drain thoroughly. Unmold Avocado Ring onto chilled serving plate. Arrange a ring of blueberries around bottom of mold. Heap remaining berries in center of ring. Yields about 8 servings.

Robin Garig

*Blessed are those who can give without remembering and take without forgetting.*

## Salads

### Bean Salad

- |                                       |                         |
|---------------------------------------|-------------------------|
| 2 Cups drained kidney beans           | 1/2 Cup diced celery    |
| 2 Oz. mushrooms (sliced)              | 1 Cup unpeeled cucumber |
| 1/2 Cup diced onion                   | 1 tsp. prepared mustard |
| 1/4 Cup well seasoned French dressing | 2 Tbsp. mayonnaise      |
| 1/2 Cup diced green pepper            | 1/2 tsp. salt           |

Combine kidney beans, mushrooms, onions and french dressing. Marinate in refrigerator for several hours. Place the remaining ingredients in another bowl and just before serving, mix the two together.

Marge Kirkman

### On Serving Raw Carrots

- |                          |                    |
|--------------------------|--------------------|
| 1 Cup grated raw carrots | A few diced pecans |
| 1 Cup crushed pineapple  | 1/2 Cup mayonnaise |

Mix carrots with drained pineapple and pecan meats. Then mix in the mayonnaise. Shape and serve on lettuce leaves.

Mrs. Charles Berrisford

### Celestial Golden Salad

- |                         |  |
|-------------------------|--|
| 2 Packages orange jello | 1 11-ounce can frozen orange juice concentrate |
| 2 Cups very hot water   | 1 11-ounce can mandarin oranges, drained       |
| 1 Cup ginger ale        |  |

Dissolve jello in hot water. Stir in the reserved orange syrup, orange juice concentrate, and ginger ale. Chill until thickened; fold in Mandarin Oranges.

Helen Dodge

### Frozen Cream Cheese Salad

- |                             |   |
|-----------------------------|---|
| 2 Packages cream cheese     | 1 Small can crushed pineapple (drained) |
| 1/2 Cup orange juice        | 1 tsp. vanilla                          |
| 1/2 Cup confectioners sugar | 1 Bottle Avoset whipped                 |
| 1/2 Cup chopped nuts        |   |

Mix all ingredients and put in ice tray. Place in the freezing compartment of refrigerator until frozen. Serve on lettuce leaf and top with mayonnaise.

Betty C. Himes



**Molded Cheese Salad**

- |                            |                                |
|----------------------------|--------------------------------|
| 1 Pkg. lemon jello         | 1 Cup grated American cheese   |
| 2 Cups boiling water       | 1 Cup canned crushed pineapple |
| ½ Cup heavy cream, whipped | ½ Cup sliced stuffed olives    |
| 1 Cup chopped walnuts      | Cooked salad dressing          |

Dissolve jello in boiling water and chill until it begins to thicken. Whip until fluffy and fold in next 5 ingredients. Pour into a ring mold or individual molds and chill until firm. Serve with dressing. Serves 8.

Mrs. R. F. Martin

**Chicken Salad**

Boil and cut fine:

- 1 - 2½ - 3 lb. chicken

- 2 Medium Irish potatoes

Chop and add:

- 4 Medium apples

- 1 Cup celery

- 4 Sour pickles

- 1 Small onion

- 4 Boiled eggs

Mix all ingredients and add:

- 1 Cup chicken fat

Moisten with Miracle Whip

Salt and pepper to taste

Add:

- 1 Cup finely chopped pecans

Store in refrigerator overnight. Makes about 2 quarts.

Mrs. R. C. Busacker

**Jellied Chicken Salad**

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 2 Tbsp. Knox gelatin                  | 1 Cup whipping cream        |
| ½ Cup cold chicken broth,<br>or water | 3 Cups cold diced chicken   |
| 1 Cup boiling chicken stock           | 1 Cup celery, diced         |
| (can use part water)                  | ⅔ Cup sliced stuffed olives |
| 2 Tbsp. lemon juice                   | Salt to taste               |
|                                       | 1 Cup mayonnaise            |

Soak gelatin in cold water for 5 minutes. Dissolve in boiling stock. Cool and add lemon juice and mayonnaise. When it begins to thicken, add cream, whipped stiff; then add other ingredients, and pour into mold to chill.

This is better if made the day before you plan to use it. Refrigerate all night.

Mrs. Annie M. Cortner

## Salads

### Cranberry Salad

- |                         |                       |
|-------------------------|-----------------------|
| 1 Pound raw cranberries | 1 Orange (juice)      |
| 1½ Cup sugar            | ½ Orange rind, ground |
| 1-7 Oz. can pineapple   | 1 Cup hot water       |
| ¼ Cup chopped celery    | 2 Pkgs. Royal gelatin |
| 1 Cup chopped pecans    |                       |

Let sugar stand on cranberries for some time. Dissolve gelatin in hot water. Add other ingredients and chill in mold. Serves 8.

Martha Walker

*To make one little yellow grain  
Requires the sun and the rain,  
The hoarded riches of the sod - and God.*

### Cucumber Salad

- |                    |                          |
|--------------------|--------------------------|
| 2 Cucumbers        | 1 Small leek             |
| 2 Tbsp. vinegar    | Mustard, pepper and salt |
| 2 Tbsp. Wesson oil |                          |

Peel cucumber and cut in thin slices. Mix all the other ingredients together and stir. Then add the cucumbers. If you like you can add a hard cooked egg.

Mrs. N. P. Schindeler

### Dutch Herring Salad

- |                        |               |
|------------------------|---------------|
| 6 Salt herring         | 2 tsp. oil    |
| 2 Hard boiled eggs     | 1 Cup vinegar |
| 2 Grated apples        | 2 tsp. sugar  |
| 1 Can red beets        | 2 Bay leaves  |
| 2 Large onions chopped | 2 Peppercorns |

Soak the herring overnight in cold water, clean, heads off, bone, chop fine. Let vinegar, sugar, bay leaves, and peppercorns come to a boil and cool. Mix all ingredients together; pour the vinegar mixture over all. Let the salad set overnight.

Beatrice M. Ewart

## Emerald Salad Ring

- |   |                                    |
|---|------------------------------------|
| 1 Pkg. lime jello                           | 2 Tbsp. grated onion               |
| $\frac{3}{4}$ Cup hot water                 | 1 Cup mayonnaise                   |
| $\frac{1}{4}$ Cup cold water                | 1 Cup cottage cheese               |
| 1 Envelope unflavored gelatin               | $\frac{1}{4}$ Cup slivered almonds |
| $\frac{3}{4}$ Cup unpeeled, grated cucumber |                                    |

Dissolve unflavored gelatin in cold water. Dissolve lime jello in hot water. Add unflavored gelatin and stir until dissolved. Cool. When it begins to set, stir in remaining ingredients. Place in ring mold or individual molds to set. Serve on lettuce. Garnish with fresh parsley and whole almonds. Serves 8.

Mrs. Tom Lucas

*Jesus departed from our eyes that  
we might find Him in our hearts.*

## Frozen Salad

- |  |  |
|--|--|
| 3 Pkgs. cream cheese   | 1 Cup whipped cream (you can whip if you want to; if you use avoset you can put in without whipping) |
| $\frac{1}{2}$ ( $\frac{1}{4}$ ) Cup mayonnaise (about, according to taste) |  |
| $\frac{1}{4}$ Cup powdered sugar (about)                                   | 1 Can fruit salad (drain thoroughly)   |

Put cream cheese in bowl and add powdered sugar, work in well, cream together and then add whipping cream, then can of fruit salad; put in refrigerator pan in freezer overnight to freeze. (You can also put in marshmallows if you want to, cut these up small and put in with fruit salad so they will melt down and drain. You could also add can of crushed pineapple to the fruit salad, then add 1 more package cream cheese. I usually put in some cherries which makes it more colorful.

Mrs. Tom Lucas

## Fruit Salad

- |                                       |                    |
|---------------------------------------|--------------------|
| 1 Can crushed pineapple (drained)     | 5 Tbsp. mayonnaise |
| 4 Large bananas                       | 2 Tbsp. sugar      |
| $1\frac{1}{2}$ Cups marshmallows bits | Dash of salt       |

Mix together all ingredients. Chill but do not freeze. This is very good with roast beef, pork, ham or chicken or can be used as dessert.

Mrs. Chas. K. Scott

## Salads

### Party Fruit Freeze

Mix 1 - 8 ounce package cream cheese with 1 cup mayonnaise; blend well. Add 2 tablespoons confectioners' sugar, 1 cup drained pineapple tidbits, 1 cup chopped apricots,  $\frac{1}{2}$  cup chopped maraschino cherries, and a few drops of red coloring. Fold in 2 cups miniature marshmallows and 1 cup heavy cream whipped. Freeze till firm.

Mary Jopling

### Frozen Fruit Salad

Cook together till slightly thickened:

2 or 3 beaten egg yolks                       $\frac{1}{8}$  Cup vinegar  
 $\frac{1}{2}$  Cup sugar

Add the following fruits as desired, cut to bite size:

Peaches	Royal Anne cherries
Pineapple chunks	Pears
Apricots	Marshmallows, as desired

Mix fruit with the dressing and freeze. Keeps well in freezer or refrigerator. Cover with waxed paper to prevent frost forming on the top.

Joan Anderson

### Green Salad

Dissolve 1 Pkg. Lemon jello and 1 Pkg. lime jello in 2 cups boiling water and set aside to cool.

In blender: smooth 1 cup cottage cheese, and add 1 cup mayonnaise, blend both together. Add 1 medium sized cucumber, chopped into pieces, and  $\frac{3}{4}$  cup minced green onions. Blend all together till smooth.

Combine mixture and jello. Mold. Serve topped with dab of mayonnaise and maraschino cherry for each serving.

Eve Smith

*In having a thousand wives, Solomon probably kept trying until he found one who could sew on a button.*

**Jello Salad**

1 Pkg. lemon jello (or orange)      1 Can apricot nectar

Add water to make two cups. Bring to boiling point. Let partly set and fold in 1 package Philadelphia cream cheese,  $\frac{1}{2}$  pint whipping cream, (whipped) 14 marshmallows cut-up, and 1 can Mandarin orange sections or grapefruit sections.

Mrs. W. G. Beyer

**Lime Jello Salad**

$\frac{1}{2}$  Cup canned milk       $\frac{3}{4}$  Cup hot water  
 1 - 3 Oz. pkg. cream cheese      1 Cup fruit cocktail (drained)  
 1 Pkg. lime jello       $\frac{1}{2}$  Cup chopped nuts

Add milk to cream cheese and blend well. Add hot water to jello. Combine cream cheese mixture and jello. Then add fruit and nuts. Pour into mold and let set overnight. Extra cherries can be added for color.

Mattie Burbage

*The milk of human kindness should not be bottled up.*

**Lime Pineapple Salad**

2 Pkg. lime jello      1 8oz. pkg. cream cheese  
 1 No. 2 can crushed pineapple,      18 Marshmallows  
 drained       $\frac{1}{2}$  Cup chopped pecans

Prepare jello, using  $1\frac{1}{2}$  cups of water. Melt marshmallows and cream cheese in pineapple juice over low heat, then cool. Add this mixture, the pineapple and the pecans to partially thickened jello and let set in the refrigerator.

Frieda Bagwell

**Pineapple - Cheese Salad**

Boil one can crushed pineapple 5 minutes. Dissolve 1 envelope Knox gelatine in 1 Cup cold water and add to hot pineapple; add  $\frac{3}{4}$  Cup sugar,  $\frac{1}{2}$  pound cheese, chopped,  $\frac{1}{2}$  pint whipping cream, whipped. Set aside to cool, then chill in refrigerator. Serves 8 or 10.

Esther Monroe

## Salads

### Macaroni Salad (for 36 people)

2½ Boxes elbow macaroni	2	Jars sweet pickles
24 Hard cooked eggs	2	Onions, chopped
2 Large bunches celery		Quite a bit of salt and pepper
4 Cans (little round) Pimentos	1	Jar mayonnaise
2 Large green peppers		A little sugar

Boil macaroni, rinse and drain. Mix macaroni while warm with mayonnaise. Cut up 20 eggs and add. Add diced celery, pimentos, diced, peppers, pickles and onion. Pack in large dish. Put in ice-box overnight. Reverse on platter next day. (This salad molds quite nicely) Garnish platter with parsley, eggs, paprika, and pimentos.

Mrs. J. B. M. Van Ogtrop

### Marshmallow Salad

1 can (large) crushed pineapple and juice - boil  
Remove from fire.

Add:

½ Cup sugar	¼ Lb. marshmallows
1 Pkg. lemon jello	(cut in pieces)

Mix well.

Add 2 pkgs. cream cheese (allow time to cool). Chill (overnight) 1 large can evaporated milk. Whip milk until stiff and fold into slightly chilled jello mixture. Place in ungreased mold. Sprinkle top with finely chopped nuts. Place in refrigerator for four hours. Serves 10.

Mrs. Peggy Fischer

### Molded Pineapple Salad

2 Pkgs. lemon jello	1 Can (2½ cups) crushed
1 Envelope Knox gelatine	pineapple, drained
Juice of one lemon	1 Grated carrot
¼ Cup pecans, chopped	1 Grated apple

Soften gelatine in ½ Cup cold water; dissolve lemon jello in 1½ cups hot water. Add enough water to pineapple and lemon juice to make 2 cups - Mix all together and set aside. (Use 4 cups liquid in all). When partially thickened, add fruit, nuts and carrot. Serve with a dressing of ½ sour cream and ½ mayonnaise.

Mary Byington

**Broiled Potato Salad**

Cook in their jackets: 2 lbs. potatoes.

Peel, dice and mix lightly:

- |                          |                                 |
|--------------------------|---------------------------------|
| ¼ Cup French dressing    | ½ Cup chopped regular onion     |
| Salt to taste            | 1 Cup celery-cut into crescents |
| ⅓ Cup sliced green onion |                                 |

Combine and add:

- |                         |                 |
|-------------------------|-----------------|
| ¾ - 1 Cup mayonnaise    | 1 Tbsp. vinegar |
| 1 tsp. prepared mustard |                 |

When well mixed, press firmly into square glass baking dish or any oven-proof dish not more than 2 inches deep. (Optional: sprinkle with shredded sharp cheese). Place under broiler until browned and hot. Watch carefully. Serve in same baking dish, garnish with olives. This may be prepared a day ahead, cover and keep in refrigerator. Heat thoroughly in moderate oven. Broil just before serving. Serves 6.

Rose Jackson

*Praise to God the Father good,  
For daily grace, for daily food;  
For sun and rain, for harvest blest,  
For promise of eternal rest. Amen.*

**German Potato Salad with Sour Cream**

- |                            |   |
|----------------------------|---|
| 1 Lb. new potatoes, boiled | 2 Tbsp. vinegar                           |
| 1 tsp. sugar               | 1 Cup sour cream                          |
| ½ tsp. salt                | ½ Cup thinly sliced cucumber,<br>optional |
| ¼ tsp. dry mustard         | Paprika                                   |
| ⅛ tsp. pepper              |   |

1. Slice the potatoes. If new potatoes are used, it is not necessary to peel them.

2. Mix the sugar, salt, mustard, pepper and vinegar. Add the sour cream and mix. Pour over the potatoes and toss lightly until well coated with dressing. Turn into a serving dish and garnish with a sprinkling of paprika. Serve warm or cool.

Yield: Four servings.

Mrs. Edward Tucker  
Amber Ballard

## Salads

### Strawberry Jello Salad

- |                         |                    |
|-------------------------|--------------------|
| 1 Pkg. strawberry jello | 1 Can whole shrimp |
| 2 Cups tomato juice     | Celery as desired  |
| 1 Tbsp. horse radish    |                    |

Thin mayonnaise with horse radish for sauce.

Amber Ballard

### Molded Tuna & Crabmeat Salad

- |   |  |
|---|--|
| 1 tsp. salt and pepper                            | 1 Cup canned flaked crabmeat<br>(lobster may be substituted) |
| 2 Envelopes unflavored<br>gelatine                | 1 Cup chopped celery   |
| 2 Cups milk                                       | $\frac{1}{4}$ Cup minced onion                               |
| $\frac{3}{4}$ Cup mayonnaise or<br>salad dressing | $\frac{1}{4}$ Cup minced parsley                             |
| 1 Cup canned flaked tuna                          | $\frac{1}{4}$ Cup chopped pimento                            |
|   | 3 Hard cooked eggs, chopped<br>Chicory                       |

Mix salt and pepper with gelatin in double boiler. Stir in 1 cup milk; let stand 5 minutes. Place over boiling water and heat to dissolve gelatin. Add remaining 1 cup milk. Gradually add to mayonnaise, stirring till well blended. Combine remaining ingredients. Add milk mixture; mix well. Pour into 6 cup mold. Chill till firm. Unmold. Garnish with chicory. Serves 8. An excellent hot weather dish.

Eleanor Hanlon

### Twenty-Four Hour Salad

- |  |  |
|--|--|
| 1 No. 2 can pineapple, sliced,<br>drained            | 1 Envelope gelatine soaked in<br>$\frac{1}{4}$ cup of milk |
| 1 No. 2 can white cherries,<br>drained               | Juice of one lemon   |
| $\frac{3}{4}$ Lb. marshmallows, diced                | 4 Beaten egg yolks   |
| $\frac{1}{2}$ Lb. blanched almonds, cut<br>in pieces | 1 Pt. cream, whipped and<br>sweetened                      |

Mix beaten egg yolks with  $\frac{3}{4}$  cup of milk, scald in double boiler. Add gelatin, cool. Add lemon juice slowly. Add marshmallows, whipped cream, fruit and nuts. Refrigerate at least 24 hours.

Serves 15-20 persons.

Jean Branlund



### Easy Tomato Aspic

- |                           |                  |
|---------------------------|------------------|
| 1 Pkg. lemon jello        | 1½ Tbsp. vinegar |
| 1 Cup hot water           | ½ tsp. salt      |
| 1 Can Hunt's Tomato Sauce | Pepper           |

Dissolve jello in the hot water. Add seasonings and tomato sauce. Pour into individual molds or ring mold, (if it's small). Serves 4-5. Double recipe does nicely in a 5-cup ring mold. Add salad vegetables if desired. For variation, use 1 cup V-8 in place of tomato sauce.

Ruth Collins

*Lord Jesus, be our heavenly Guest,  
Our morning joy, our evening rest,  
And with our daily food impart  
Thy love and peace to every heart. Amen.*

### Tomato Soup and Cream Cheese Salad

- |                             |   |
|-----------------------------|---|
| 1 Can tomato soup           | 1 Pkg. gelatine   |
| 3 Pkg. cream cheese (small) | ½ to 1 cup each - chopped onions,<br>celery, and green pepper |
| 1 Scant cup mayonnaise      |   |

Dissolve gelatin in ½ cup cold water. Heat soup - add cream cheese and stir until dissolved. Remove from heat. Add dissolved gelatin and other ingredients. Cooked shrimp may be added at this time also. Pour into dish or mold and chill until set.

Jeanette Grossman

### Tuna Salad

- |                          |                       |
|--------------------------|-----------------------|
| 1 Pkg. lemon jello       | ½ Cup mayonnaise      |
| 1½ Cups hot water        | 1 Can tunafish        |
| ½ Cup cold water         | ¾ Cup celery          |
| 2 T. lemon juice         | ½ tsp. onion          |
| 2 Pimento-stuffed olives | Green pepper, parsley |

Make jello with hot water; add cold water, lemon juice and mayonnaise, blend. Let set in ice tray one hour. Place in large bowl and beat with mixer. Fold in vegetables, decorate with olives, and set.

Wilma Van de Ven

### THE QUEST

*Sometimes we wonder  
Where happiness lies*

*Is it found on the ocean  
Beneath the blue skies . . . .*

*Or is it, I ask you,  
In travel and fame . . . .*

*In love everlasting,  
Or in a great name?*

*We search for it,  
Yearn for it  
Year after year,  
And come back to find it  
Awaiting us here . . . .*

*In the warm clasp of friendship,  
The light of a smile . . . .*

*The cheer of a comrade  
Which brightens each mile.*

*Though riches may lure us,  
And travel may call . . . .*

*In the light of our fireside  
We're finding our all*

*Heral G. Phelps*