

Tasty Sharings



BY THE WOMEN OF
WESTMINSTER PRESBYTERIAN CHURCH

FAVORITE RECIPES OF THE
WOMEN OF WESTMINSTER

A dash of patience,
A cup of faith,
And two yeast squares
Of love.
Mix and add
A measure of grace
And the will to serve
Him above.
Charity and humor
In generous measure
Will make this dinner
A memory to treasure!

Angy Crichlow



ACKNOWLEDGMENTS

The charming line drawings are from the talented hands of Peggy Crawford.

We are grateful to the many members of Westminster who shared their treasured recipes with us.

The Committee
Esther Mansfield
Bess Wright
Mary Yingling

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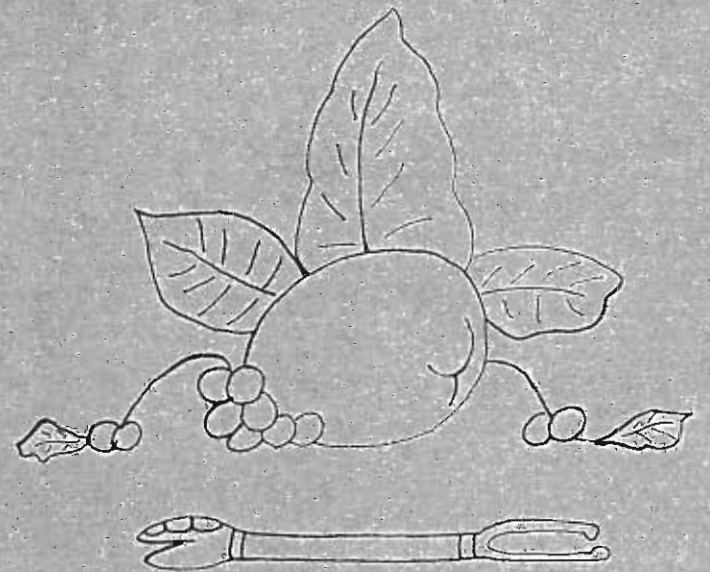
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"A foolish consistency is the hobgoblin of little minds, ..."

Bearing in mind Mr. Emerson's quotation, we hope that all inconsistencies herein will only add to your enjoyment.

The Committee

Appetizers



"FOR THE PICKLE HUNGRY CROWD"

Cut off ends and slice into a crock:

1/2 gallon Aunt Jane's Sweet Kosher
Dill Pickles

Cover with:

1 teaspoon celery seed
1 teaspoon mustard seed
4 cups granulated sugar

Refrigerate overnight. Stir and pack in
small jars for gifts or feed a hungry crowd.

Helen Colley

SWEET CHOPPED PICKLE

Chop in bite size pieces:

1 dozen large cucumbers

Add:

1 cup salt

Let stand for 12 hours. Drain well.

Heat:

1 quart vinegar

1 pint water

5 cups sugar

1 tablespoon pickling spice in small bag

Add vegetables, bring to a boil, pack in
jars and seal at once. Makes 9 or 10 pints.

The pickles are almost famous(?) as Mrs.
Mason's pickles or "Nana" pickles as the
younger generation calls me.

Mrs. Arthur Mason

AVOCADO CRAB DIP

This recipe originally came from San Francisco.

In blender container or small mixing bowl, combine:

- 1 large ripe (soft) avocado
- 1 tablespoon lemon juice
- 1 tablespoon grated green onion
- 1 teaspoon Worcestershire sauce

Blend or beat until smooth.

Add:

- 1 8-ounce package cream cheese (room temperature)
- 1/4 cup dairy sour cream
- 1/4 teaspoon salt

Blend well.

Stir in:

- 1 7-ounce can (or more) crab meat, drained and flaked

Serve as a dip with taco or potato chips, or as a sandwich spread on sourdough bread with dash of lemon.

Ann H. Barr

HOT PATE' PINWHEELS

Temperature: 400° Time: 10 minutes

Make pie crust dough. Chill well. Roll into large rectangle.

Combine 4 1/2 ounce can liver pate'

1 tablespoon instant minced onion

Spread evenly on dough, roll and slice about 1/4 inch thick. Place on cookie sheet and bake.

Mrs. Robert K. Arthur

BEER CHEESE DIP

2 round loaves rye bread (Whipp Road Bakery by order)

1 pound sharp cheese (3 packages Kraft Nippy)

1 1/4 ounces Roquefort or blue cheese

3 tablespoons soft margarine

1/2 medium onion, grated fine

2 cloves crushed garlic

1 tablespoon Worcestershire sauce

1 teaspoon Tabasco sauce

1/2-1 cup beer, probably a whole cup

Heat beer and let it cool. Blend all other ingredients except the bread (if not in blender then in mixer). Gradually add beer to desired consistency. To serve, remove top of 1 loaf, scoop out in bite-size chunks and pour dip into loaf. Use extra loaf when these chunks are gone. This makes quite a bit.

Jane Leigh

HOT CRAB DIP

Temperature: 375° Time: 15 minutes

Combine:

- 1 tablespoon milk
- 1 6½-ounce can flaked crabmeat
- 2 tablespoons chopped onion
- 1 teaspoon cream style horseradish
- 1/4 teaspoon salt
- 1 8-ounce package Philadelphia cream cheese

Sprinkle with 1/3 cup toasted almonds (optional).

Ann Gallaher

EASY DIP

Cream in mixer:

- 1 large package Philadelphia cream cheese (8 ounces) (room temperature)

Add:

- 1 tablespoon (heaping) Miracle Whip
- 1 large onion grated
- juice of 1 lemon
- dash of salt

Mix well and chill. Serve with potato chips, carrot and celery strips. This dip freezes well. Try keeping potato chips in tight can in freezer and have them ready at any time. You can add shrimp, crab meat or other things and change this dip. I generally double this recipe and freeze part.

Marguerite Otto

Beverages



INSTANT RUSSIAN TEA

1 cup Tang
1 package instant lemonade mix (Wyler's)
1/3 cup instant tea
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 cup sugar (or more if you like)
Combine and store in jar until ready for a cup. Put a fat one or two spoonful in hot water. Good for flu season.

Jane Leigh

HOLIDAY PUNCH

2 cups water
1 cup sugar
4 cups cranberry juice
4 cinnamon sticks
12 whole cloves
1½ cups lemon juice
2 cups orange juice
2 cups pineapple juice
1 quart ginger ale
Boil water and sugar until sugar dissolves.
Add cranberry juice, cinnamon and cloves.
Cook over low heat for 5 minutes. Remove from heat. Strain. Cool.
Add lemon juice, orange and pineapple juices.
Chill. Just before serving, add ginger ale.

Yield: 25 punch cup servings

Dorothy Holloway

CRANBERRY-CHERRY PUNCH

10 Servings

Combine:

- 1 3-ounce cherry jello
- 1 cup boiling water
- 1 6-ounce frozen lemonade
- 3 cups cold water
- 1 quart cranberry juice
- 1 large bottle ginger ale

Float on top

- 1 quart raspberry sherbert

Marybelle Stevens

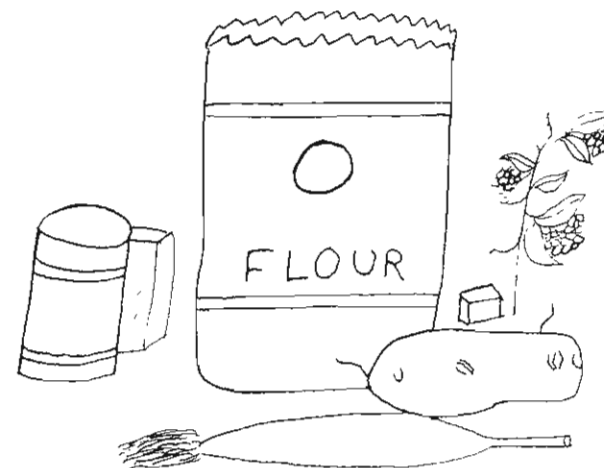
BLUEBERRY MILKSHAKE

Process in blender:

- 1 cup milk
- 1/2 cup blueberries
- 1 teaspoon sugar or 2 teaspoons honey
- 1 teaspoon wheat germ (optional)

Peggy Crawford

BREAD



BISCUITS

I have used this recipe for 30 years and haven't found one I like better.

Combine:

- 1 cup milk scalded
- 1/3 cup shortening
- 1/3 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon mace

Cool to lukewarm.

Soften in this mixture:

- 1 cake yeast (or dried*)

Add:

- 2 beaten eggs
- 3 cups flour

Beat well. Cover and rise until double (about 2 hours). Beat and rise until double (45 minutes). Roll 1/2" thick, cut in 1 1/2" rounds. Place on greased baking sheet. Brush with fat. Cover and rise until almost double. Make deep impression and fill with apricot or marmalade. Let rise again until double. This dough is very moist. Do not add flour, only enough to handle while rolling out. Bake in 400°-425° oven 15 minutes.

*When using dried yeast, scald only 1/2 cup milk and dissolve yeast in 1/2 cup warm water.

Helen Calihan

SWEDISH WHITE BREAD

You need:

2 large bread pans--5" x 9"
large wooden bowl
wooden spoon
measuring cups
measuring spoons
2 small saucepans

Ingredients:

6 cups sifted Pillsbury's Best Flour
4 teaspoons sugar
4 teaspoons salt (use 2 if use lard)
3 cakes of yeast or 3 packages dry yeast
(dissolved in 1/4 cup warm water)
1 cup milk (warm)
1 cup water (warm)
2 tablespoons melted lard
4 tablespoons NuMaid margarine

Note: Use no salt if use margarine or butter.

Sift flour, sugar, salt into large wooden bowl. Make a hole in the center and pour in the yeast, dissolved in lukewarm water and added to the warm water and milk. Stir all together well, then add the 6 tablespoons melted shortening. Blend and take out onto a lightly floured board. Knead well and form into a ball, put back into bowl, cover with a towel and let it rise for 15 minutes in a place free from air currents. Then, knead again on board for 10 minutes. Fold over, knead with base of hands, fold in each side and repeat. Divide into two loaves, place each in a well greased bread pan, cover with a towel and let rise for one hour. Pre-heat oven to 375 degrees. Put shelf at low level and bake for about 40 minutes. Ten minutes before baking time ends, remove from

pan, brush tops with undiluted Wilson's milk, return to oven to brown for the last ten minutes of the baking time.

IMPORTANT: Never use cold ingredients--keep the dough always covered and in a warm place.

Mrs. Beatrice Rupp

NO-KNEAD WHEAT BREAD

Yield: 2 loaves

Over: 1-2 tablespoons lard
1/4-1/3 cup brown sugar
1 tablespoon salt

Pour: 2 cups very warm water

Soften: 1 package or square of yeast in
1/2 cup warmish water

Combine above ingredients.

Add: 1½-2 cups whole wheat or graham flour
Beat up all moist.

Add: 5-5½ cups white flour, stirring until
stiff enough to mold into a ball.

Skid ball in oil in new bowl. Cover. Let rise 1½-2 hours. Punch down. Cover with bowl for 10 minutes. Shape loaves into greased pans. Let rise above tops of pans. Bake at 400° for one hour. After 5-10 minutes, turn out of pans. Brush tops with butter.

Margaret Feenstra

LEMON BREAD

MIX 1 pkg. lemon cake mix
 1 pkg lemon instant pudding
 1/3 cup poppy seed

Add 4 slightly beaten eggs
 1/2 cup Mazola
 1 cup water

Beat 4 minutes at medium speed.

Oil 2 breadpans and divide batter. Bake
at 350 degrees about 45 minutes or until
done.

Esther Mansfield

CHEESE BISQUITS

Cream: 1/2 lb. sharp cheese
 1/4 lb. butter

Add: 1 cup or more flour
 1/2 t. salt

Form into balls. Flatten and put on greased
sheet in refrigerator. Bring out 1/2 hour
before baking 15 to 20 minutes at 350
degrees.

Ibid.

GUMDROP BREAD

Cut up:

1 8-ounce package dates
or you can use the already cut dates

Add:

1 cup water
Bring to a boil.

Add:

1 teaspoon baking soda
Cool.

Add following ingredients in order given:

1 cup sugar
1/4 cup shortening
1/4 teaspoon salt
2 eggs

Beat well after each.

Add:

2 1/4 cups sifted flour
alternately with

1 cup chopped nuts
1 cup gumdrops cut up

Use large round fruit flavors, no black or
spice drops. I put in some flour, then nuts
or gumdrops so they are well covered and
evenly distributed thru the bread. This can
be baked in one regular loaf pan or two
small loaf pans. Bake 325° for 75 minutes.

Good luck!

C. Josephine Kennedy

GRANDMA'S OATMEAL BREAD

Soften:

2 packages dry yeast

in:

1/2 cup lukewarm water

In large bowl, combine:

1 1/2 cups boiling water

1 cup quick-cooking oats

1/2 cup molasses

1/3 cup shortening

1 tablespoon salt

Cool to lukewarm. Stir in about:

2 cups flour

Add:

2 beaten eggs and beat well

Stir in softened yeast, beat well (this is important).

Add:

2 1/2-3 cups flour

to make a soft dough. (Dough will be a little sticky.) Grease top lightly. Cover tightly and place in refrigerator at least 2 hours. Turn out on well floured surface and shape into 2 large or 4 small loaves. Place in greased loaf pans. Grease tops a little, cover with cloth. Let rise in warm place 40-50 minutes. This may be mixed the night before and placed in refrigerator over night. Then make in loaves the next morning. Bake at 350° about 35-40 minutes.

Gertrude Klosterman

APPLE NUT BREAD

Cream:

1/3 cup shortening

Add gradually:

1 cup sugar

Cream well.

Add:

2 eggs

one at a time, beat in well.

Add:

2 tablespoons sour milk

1 cup chopped raw apples

Sift:

2 cups flour

measure, and resift with

1/2 teaspoon salt

1 teaspoon soda

1 teaspoon baking powder

Add to first mixture.

Add:

1 teaspoon vanilla

1 cup chopped nuts

Pour into well greased and floured loaf pan (8" x 4") and bake at 375° for one hour (approximately).

Virginia Rasor

HERB BREAD

1 loaf Pepperidge Farm white bread
1/4 pound butter
3 tablespoons parsley
1 tablespoon chives
1/2 teaspoon basil
1/8 teaspoon marjoram
1 tablespoon lemon juice

Mix herbs and juice with softened butter and spread each slice of bread with mixture. Stack slices back together; wrap in foil and store in refrigerator overnight. Bake in oven 325°-350° for 45 minutes to 1 hour.

Ann Callaher

BISHOP BREAD

2½ cups flour
1½ cups brown sugar
1/2 teaspoon salt
1/2 cup shortening

Mix the above together until it looks like cornmeal. Save 3/4 cup for topping.

1/2 teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon
1 egg
3/4 cup sour milk

Mix together and add to mixture above. Pour into a greased pan and cover with the 3/4 cup of crumbs. Bake at 400° F. for 30 minutes.

Mrs. Robert K. Arthur

OATMEAL MUFFINS

1 cup quick cooking oats
1 cup buttermilk or add 1 tablespoon vinegar to regular milk

1 egg
1/2 cup brown sugar
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon soda

1/2 cup melted shortening or salad oil
Soak oatmeal in buttermilk one hour. Add egg and beat well. Add sugar and mix. Add flour sifted with salt, baking powder, and soda. Add cooled shortening. Bake in greased muffin pans in hot (400°) oven 15-20 minutes. Makes 1 dozen

Mrs. Joseph C. Van Hook

BANANA BREAD

Temperature: 350° Time: 45 minutes
Yield: 1 loaf

1/2 cup butter
1 cup sugar
2 bananas crushed
2 cups bread flour
2 eggs
1 teaspoon soda
1/4 cup nut meats

Cream butter and sugar. Add eggs one at a time and beat well. Add crushed bananas and nuts. Add flour sifted with soda. Bake in loaf tin.

Margaret Grossman

GRAHAM MUFFINS
(An old Dutch recipe)

1/2 cup shortening
1/2 teaspoon salt
1/2 cup molasses
2 cups graham flour
1 cup white flour
about 2 cups buttermilk
1 1/2 teaspoon soda
1 cup floured raisins
Bake 25 minutes at 375°. Makes 2 dozen
muffins.

Julia Oosting

BASIC ROLL RECIPE

1 package yeast (dry)
2 cups lukewarm water
7 scant cups flour (unsifted)
1 tablespoon salt
1/2 cup sugar
4 eggs
1 cup melted shortening like Crisco or
Spry (do not use oil)
Dissolve yeast in 1/4 cup of the lukewarm
water, add salt, sugar and mix well in mixing
bowl. Add remaining water, eggs, and mix
well. Add 4 cups of flour and mix. Add
shortening and mix. Add 3 more cups flour.
Mix well. Place in well greased bowl. Let
rise to double in size (several hours). Push
down and put into refrigerator. Always chill
before making into rolls. The dough will
thicken and be easier to make into rolls.
Roll out dough on floured board until 1/2
inch thick. Cover with melted butter. Cut

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with small biscuit cutter and fold over.
Place in buttered pan and cover tops again
with butter and also salt tops. Let rise
until double in size. Bake 350° until brown
and done.

I use this recipe for all sweet rolls (cin-
naron and butterscotch). Be sure and do not
overbake. I freeze these rolls after baked.
Wrap in foil and place in sealed bag and
freeze. Reheat in the foil until hot (350°).

Marguerite Otto

SOUTHERN SPOON BREAD

My family says this has to be the only thing
they all agree upon.

Pour:
1 cup boiling water
over
1 cup cornmeal
Let stand covered 10 minutes.
Add:
scant teaspoon salt
1 tablespoon sugar
1 egg

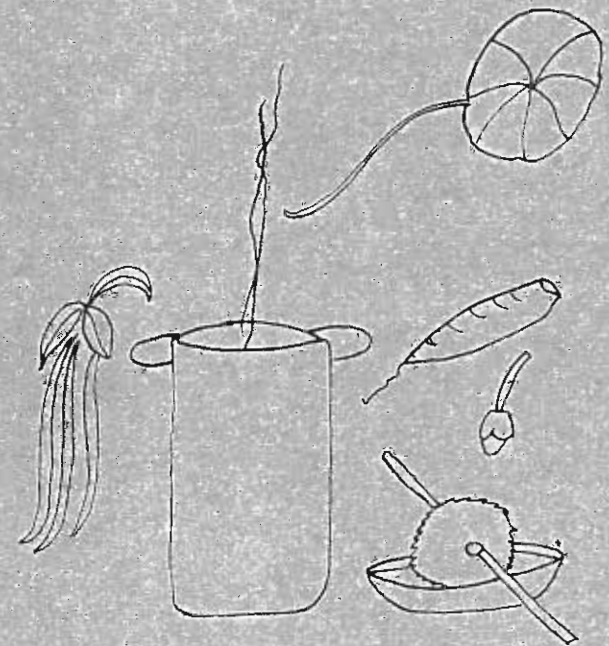
Mix in:
2 tablespoons bacon drippings
Mix completely and add:
1 cup buttermilk
1 teaspoon soda

Place in greased casserole at 400° for 20-
30 minutes. Serve warm.

Suzy Scutt

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Soups



VICHYSOISE

Defrost:

quick frozen mashed potatoes (or you may use 2 cups mashed potatoes or dehydrated potato flakes)

Add:

1 tablespoon butter
1 can condensed cream of chicken soup
1 teaspoon onion salt

Beat well.

Add:

1 cup light cream or $1\frac{1}{2}$ cups milk

Chill several hours. Serve in cold soup cups and garnish with green onion tops or chives.

Helen C. Mayl

CRABMEAT GUMBO

Chop: $\frac{1}{2}$ green pepper
1 small onion

Brown in butter or oil. Combine with:

1 can crabmeat
1 can mushroom soup
1 can tomato soup
1 can chicken broth or milk.

Add: $\frac{1}{2}$ t. marjoram
dash of nutmeg or mace
1 t. Worcestershire sauce
 $\frac{1}{3}$ cup Sherry
 $\frac{1}{2}$ cup minute rice

Simmer 5-10 minutes

Esther Mansfield

AUTHENTIC FRENCH VEGETABLE SOUP

A friend of ours lived in France for a couple of years and her maid prepared the vegetable soup, using whatever vegetables were on hand.

Do not use any meat stock in this receipe.

Place the following raw vegetables in a pan:

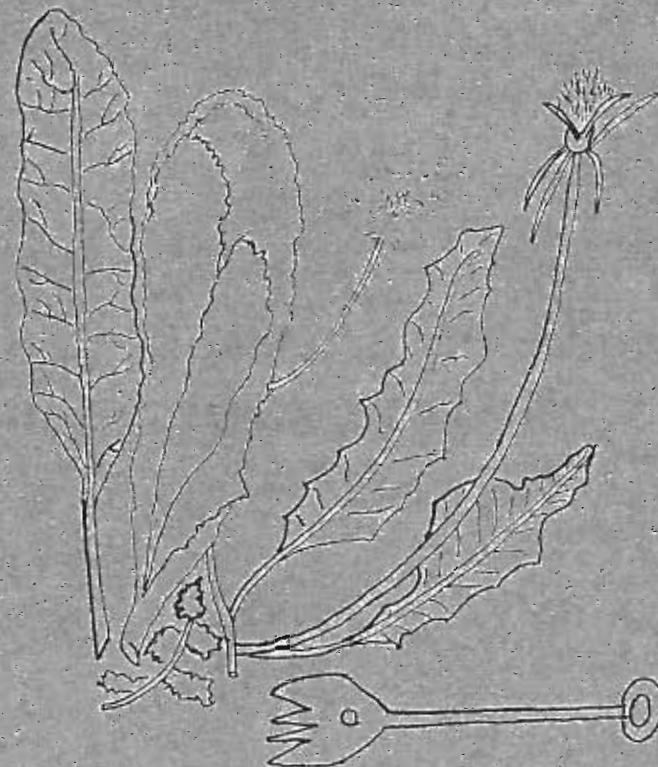
- potatoes
- turnips
- parsnips
- chopped leeks
- onions
- carrots

1 or 2 medium garden tomatoes

Cover with water and simmer till done. In blender or food mill, puree soup vegetables. Return the mixture to soup kettle in the same water. Simmer and season to taste. Serve piping hot.

Peggy Crawford

Salads



MUSTARD RING SALAD MOLD

6-8 Servings

4 eggs

3/4 cup sugar

1 tablespoon plain gelatin

1½ tablespoon dry mustard

1/2 teaspoon tumeric

1 cup water

1/4 teaspoon salt

1/2 cup vinegar

1/2 pint whipping cream

Beat eggs in top of double boiler. Mix sugar and gelatin. Stir in mustard, tumeric and salt. Add water and vinegar to the eggs. Stir in sugar mixture and cook over boiling water, stirring constantly until slightly thickened. Cool. Whip cream and stir into mixture. Put into 1½ quart mold (ring). Fill center with slaw or pineapple chunks or any kind of fruit.

Nancy Smith

FARMER'S SALAD

In a porcelain, pottery, or glass salad bowl, put the following:

- 3 cucumbers, peeled, cut in quarters and then into one-half inch pieces
- 2 bunches radishes sliced into 1/4 inch slices

Sprinkle with:

- 1 teaspoon salt

Let stand five minutes.

Add:

- 2 cups shredded lettuce
- 3/4 cup thinly sliced scallions
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon salt

Place a plate over the bowl and shake until everything is well mixed. Let stand 30 minutes. Drain all the liquid from the bottom of the bowl.

Mix:

- 2 cups sour cream
- into the vegetables.

Rose Gaines

RED CABBAGE SALAD

- 2 cups thinly sliced red cabbage
- 1 cup sliced raw cauliflower
- 1/2 cups chopped celery
- 1/3 cup chopped green pepper
- 2 tablespoons finely chopped onion
- 2 tablespoons sugar
- 1 teaspoon salt
- 3 tablespoons vinegar
- 1/3 cup vegetable oil

Combine ingredients and toss. Add sugar, salt, vinegar and oil together and shake well. Toss with salad.

Jean Cowan

CHICKEN SALAD

- 2 cups coarsely diced chicken
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1 cup sliced celery
- 1 cup seedless grapes
- 1 cup pineapple chunks drained
- 2 hard cooked eggs chilled and chopped
- 1/2 cup mayonnaise
- 1/2 cup slivered toasted almonds

Sprinkle chicken with lemon juice and salt. Chill for three hours. Add celery, fruit, chopped eggs, mayonnaise, and toasted almonds. (Reserve 1/4 cup almonds to sprinkle over salad.) Toss lightly and season with salt to taste.

Serves 4-6

Mrs. Joseph C. Van Hook

PINEAPPLE SALAD

6 servings

Combine:

- 1 No. 2 $\frac{1}{2}$ can pineapple (shredded and drained)
- 1/2 cup cracked English walnuts or pecans

Cook:

- pineapple juice
- juice of 1 lemon
- 1 tablespoon cornstarch
- 1 tablespoon butter
- 1 egg

Cool. Stir in the pineapple and nuts. When ready to serve, mix in:

- 1/2 pound miniature marshmallows
- 1/2 pint whipped cream*

*I now use cool whip with less calories.

Marie E. Hughes

SALAD

8 servings

Combine:

- 1 package lemon or lime jello
- 1 $\frac{1}{2}$ cups boiling water

Allow to cool. Add:

- 1 cucumber unpeeled (grind)
- 1 tablespoon onion minced
- 1/2 teaspoon salt

Chill. When partly jelled, add:

- 1/2 cup salad dressing
- 1 cup celery chopped
- 1 pepper--red and green

Mrs. E. W. Kruse

MOLDED GRAPEFRUIT SALAD

- Soak 1 $\frac{1}{2}$ tablespoon gelatin in 1/4 cup cold water for 5 minutes
- Add 1/2 cup boiling water
- 1/2 cup sugar
- Stir until dissolved.
- Add 1 cup apple (cut in cubes)
- 1/2 cup pecans (cut)
- 2 cups grapefruit (pulp and juice)
- Mix and chill.

Libby Kline

SLAW

Mix:

- 1 small head cabbage, grated
- 2 carrots, grated
- 1 onion, diced or grated
- 1 green pepper, diced
- 1 large tomato, diced
- 1/4 cup mayonnaise mixed with 2 table-
spoons vinegar
- salt and pepper to taste

Refrigerate at least one hour before serving.

Lucille Brown

FOUR BEAN SALAD

Drain and rise with cold water:

- 1 can cut green beans
- 1 can red beans
- 1 can cut wax beans
- 1 can green lima beans

Add:

- 1 cup finely chopped celery
- 1 cup finely chopped onion
- 1/2 cup chopped green pepper
- 1/4 cup chopped red pimento

Boil:

- 1 1/2 cups sugar
- 1 cup vinegar
- 1/2 cup salad oil

Cool. Pour over beans. Refrigerate over-
night.

12-14 servings

Libby Kline

LIME JELLO SALAD

Mix and set:

- 1 package lime jello
- 1 cup hot water
- 1/2 cup juice (pear or cold water)
- drained crushed pineapple
- miniature marshmallows
- 1 can spiced pears
- 1 banana

Mix together and cook until thick and clear:

- 1 cup pineapple juice
- 2 tablespoon flour
- 1/2 cup sugar

Cool. Whip:

- 1 cup cream

Add to above and spread over jello

Bernice Train

SALAD DRESSING

Yield: 1 quart

Stir together:

- 1 can tomato soup
- 1 cup vinegar
- 1 cup oil
- 1/3 cup sugar
- 1 tablespoon salt
- 1 teaspoon dry mustard

Store in refrigerator.

Virginia Miller

BEET SALAD

6 Servings

- 1 can (1 pound) shoestring beets
- 1 package (3 ounces) lemon jello
- 1/4 cup sugar
- 1/4 cup vinegar
- 1 tablespoon horseradish

Drain beets; measure juice; add water to make 1½ cups liquid. Bring liquid to a boil; remove from heat. Add lemon gelatin, sugar, vinegar, and horseradish, stirring until gelatin and sugar have dissolved. Add beets. Turn into a one-quart mold. Chill until firm.

Ruth Price

SWEET AND SOUR SALAD DRESSING

Mix in blender:

- 2 cups Hellmann's mayonnaise
- 1 cup sugar
- 1/2 cup cidar vinegar

Store in refrigerator. The longer it matures the better it is. Good on fruit or vegetable salad.

Don Miller

CRUNCHY SALMON SALAD WITH CURRY DRESSING

4 Servings

- 16-ounce canned salmon
- salad greens
- tomatoes
- cucumbers
- sliced water chestnuts
- chopped peanuts
- curry dressing

Drain salmon and reserve liquid. Remove the skin and bones. Break salmon into large pieces. Arrange salmon on salad greens, tomato and cucumber slices. Garnish with water chestnuts and peanuts. Serve with curry dressing.

CURRY DRESSING

Yield: 1 cup

- 1 2 cup mayonnaise
- 1/4 cup sliced green onion
- 1/4 cup chopped green pepper
- 1 tablespoon salmon liquid
- 2 teaspoons soy sauce
- 1/2 teaspoon curry powder
- 1/8 teaspoon ground ginger

Combine all ingredients. Chill.

Nola Harvey

LILLY SALAD

(originated in 1906, La Monte, Missouri)

12 Servings

- 1 large can pineapple (diced)
- 1 cup pecans* chopped (coarse)
- 1 pound marshmallows (cut in halves)
- 1½ pound red or white or blue grapes
- 4 egg yolks
- 1/2 teaspoon dry mustard
- 1 pint whipping cream (stiff)
- 1/2 cup sweet milk (boiled)

Drain diced pineapple. Add to cut and seeded grapes. Marshmallows may be cut with sharp kitchen shears (dip in hot water to keep blade clean) and nuts.

Boil sweet milk, add to well beaten egg yolks and dry mustard. Cook over very low heat until thickened. Mixture will appear curdled. Cool.

Whip cream until very stiff. Gently fold egg mixture into whipped cream. Very gently fold in fruit, nuts and marshmallows into cream mixture.

Allow to ripen 24 hours in refrigerator. Serve either as salad or dessert.

*Use only pecans for proper flavor.

Benenah Twyman

SPINACH SALAD

- 1 package fresh washed spinach
- 1 clove garlic
- 1 teaspoon salt
- 2 tablespoons lemon juice
- 3 tablespoons olive oil
- pepper
- 3 hard-cooked eggs (cut into wedges)
- 1 large red onion (sliced thin)
- 2 large tart apples (cored, peeled, and sliced in rings)
- 1/2 pint sour cream
- 1 package cheese/garlic seasoning
- 1 large ripe tomato (cut into wedges)

Wash and crisp spinach in ice cold water, using scissors to cut away any stems. Dry thoroughly.

Sprinkle bottom of wooden salad bowl with salt and rub with garlic. Add lemon juice and olive oil. Chill.

When ready to serve, add the spinach, apple rings, onion slices, and egg wedges. Sprinkle with pepper. Toss lightly with sour cream mixed with cheese/garlic seasoning. Garnish with tomato wedges.

Mrs. Robert K. Arthur

GREEK SALAD (NEO-ORTHODOX)

Salad Ingredients:

1. Prepare iceberg lettuce, bib lettuce, scallions.
2. Wash fresh mushrooms and remove most of the stems. Slice according to taste (the thicker, the more bite!). Marinate them for at least an hour in a mixture of olive oil and freshly squeezed lemon juice (1/2 each). Save the marinade for basis of dressing.
3. Marinate canned artichoke hearts in lemon juice.
4. Slice a fresh green pepper into very thin strips.
5. Tomato wedges, cucumber slices, and onion slices.
6. Anchovies or Portugese boneless and skinless sardines.
7. Black, Greek olives*
8. Feta cheese crumbled*
9. In season: fresh watercress and fresh parsley.
10. Sliced celery or radishes.

Dressing:

Press as much fresh garlic as you dare (and don't be timid) into the olive oil and lemon juice. Add freshly ground black pepper, dried mint and oregano.

Salad Arrangement:

Toss all fresh green ingredients with dressing. Arrange the rest in an attractive pattern across the surface

of the richly filled bowl. Serve immediately as a course by itself (if not as a meal in itself!).

*These items may be purchased at the following (among others):

Central:

Rike's Gourmet Shop

Inner North:

Athens Grocery on Five Oaks

Outer North:

Lebanese Delicatessen on Salem

East:

J & V Market on Third

Southeast:

Elias' IGA on Wayne near Wilmington

South:

Savino's in Town & Country

FAVORITE GREEN MOLDED SALAD

- 1 #2 can crushed pinaapple(20 ounces)
- $\frac{1}{4}$ cup coarse chopped pecans
- 1 cup small curd cottage cheese
- 1 cup whipped cream (measured after whipping)
- 1 small package lime jello

Bring pineapple to a boil. Stir in jello. Cool until it starts to set. Fold in cottage cheese, whipped cream and nuts. Pour in mold and chill.

Ethel Hansen

24 HOUR TOSSED SALAD

1 head of lettuce (cut up small)
1 large green pepper (chopped fine)
1 large purple onion (cut fine)
2 packages peas (cooked 2 minutes and drained)

5 pieces of celery (chopped)

Mix these ingredients and put into 13" x 9" dish. Top with Hellmann's mayonnaise. (If Miracle Whip is used, add 1/3 cup of sugar.) Sprinkle top with Parmesan cheese or Roquefort cheese or bacon bits. Cover and place in refrigerator overnight.

Mrs. George F. Lawton

INDIANA PEANUT SALAD

Dressing:

2 tablespoons of flour
2 tablespoons of sugar
1 egg

juice of 2 No. 2 cans pineapple chunks

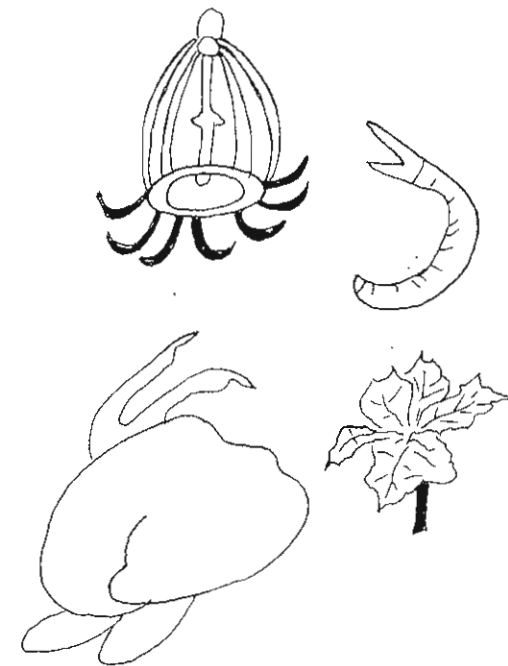
Bring to a boil and pour over:

2 No. 2 cans pineapple chunks
1 cup of miniature marshmallows
1 cup of Longhorn cheese cut in cubes
1 cup of peanuts.

This is an old recipe and the ingredients may be changed to suit your taste.

Charlotte Powell

Entrees



CHEESE SOUFFLE

In buttered casserole, layer
10 slices bread, cubed
1/2 pound sharp cheese, grated

Combine:

3 eggs, beaten
2 cups milk
1/2 teaspoon salt
1/2 teaspoon Lea & Perrins
dash red pepper or tobasco
grated onion to taste

Pour over bread and cheese. Refrigerate 3
hours or overnight. Bake 45 minutes at 350°.

Bernice Francke

CORN SOUFFLE

Beat:

2 eggs

Add:

2 cups cream style corn
1/2 pint thin cream
1 tablespoon sugar
1 teaspoon salt
pepper to taste
1 tablespoon cornstarch stirred into
cream

Put in buttered dish with bits of butter
on top and bake 3/4 of an hour or until well
set and brown.

350 degrees

Bernice Francke

HOMEMADE YOGURT

Mix:

- 1 quart package dry milk
- 2 cups water
- 2 cups skim milk
- 1 can evaporated milk
- 3-4 tablespoons plain yogurt
- 2-3 tablespoons honey

Pour into 7 glasses. Place glasses in a pan of warm water. Cover the pan and keep temperature of water between 90°-120° for 4 hours. (You have to experiment with different ways to keep the temperature of the water right.) The yogurt should be set in 4 hours. Remove glasses, cover each, and put in refrigerator to cool.

Ethel Jensen

PENNSYLVANIA DUTCH DRESSING

I've never stuffed a turkey with this but it's good right beside it.

6 Servings

- 1½ loaves white bread cubed and dried somewhat
- 1 onion chopped (or less)
- 1 cup chopped celery
- 2 sticks margarine
- 1/2 teaspoon sage
- 4 medium potatoes
- salt
- pepper
- hot water plus potato liquid
- 2 eggs

Saute onion and celery in margarine. Cook potatoes with some salt; save liquid. Mash potatoes. Beat eggs a bit. Combine everything and salt and pepper to taste. Use potato liquid plus hot water to dressing consistency. Bake uncovered in 350° oven for 45 minutes. Dressing can be frozen before baking.

Jane Leigh

TOM'S FAVORITE BREAKFAST

Butter small individual casserole

Add:

2 tablespoons sweet cream

Break into casserole

1 or 2 eggs

Add:

salt

pepper

Top with grated cheese.

Bake in hot oven 10-15 minutes until eggs
are set to desired doneness.

Mildred Kennedy

TEXAN EGGS

18 Servings

Great for big breakfasts or brunches.

(To be done a day ahead.)

Scramble:

3 dozen eggs

with

1/2 cup milk

1/4 pound butter

Melt:

2 cans mushroom soup

with

1/2 cup sherry (optional)

Grate:

1/2 pound sharp cheddar cheese

In long casserole (12" x 8" x 2") layer
eggs, soup, cheese (at least 3 layers)
ending with cheese. Sprinkle top with
paprika. Dot with tiny button mushrooms.

Bake 250°-300° uncovered for one hour.

Janet Boyd

EGGS BENEDICT

Quick and easy to prepare for "company brunch".

eggs
English muffins
boiled ham
butter
mock hollandaise sauce

For each person provide 1 or 2 halves of English muffins. Tear in half crosswise. Scoop out enough of soft center to make a hollow deep enough for an egg to rest comfortably. Toast lightly. Place a thin slice of boiled ham on toasted muffin, pushing it down in the center so that the egg will stay in. Break a raw egg into the nest. Place in a 350° oven on a cooky sheet and bake about 6 minutes or until the white of egg is set.

To serve: Place muffins complete with egg on individual plates or on a platter. Cover each egg with either canned or mock hollandaise sauce. Sprinkle with paprika or parsley and serve at once--one or two to a person.

Helen C. Mayl

WALKER'S FAVORITE HOT CHICKEN SALAD

Temperature: 450° Time: 10-15 minutes
6 Servings

Combine:

2 cups chicken, diced
2 cups celery, slivered
1/2 cup toasted almonds
1/2 teaspoon salt
2 teaspoons onion, chopped
1 cup mayonnaise
2 tablespoons lemon juice

Put mixture in casserole or individual shells.

Sprinkle with:

1/2 cup grated cheese
1 cup crushed potato chips

Bake.

Tresha Allen

EASY CHICKEN DIVAN

2 10-ounce packages frozen broccoli
2 cups sliced or breasts of chicken
cooked and boned
2 cans cream of mushroom soup
1 cup mayonnaise or salad dressing
1 teaspoon lemon juice
1/2 teaspoon curry powder
1/2-1 cup shredded sharp American cheese
1/2 cup soft bread crumbs
1 tablespoon melted butter

Cook broccoli until tender; drain and
arrange in greased 11" x 7" x 1 1/2" baking
dish. Place chicken on top.

Combine soup, mayonnaise, lemon juice and
curry powder. Pour over chicken. Sprinkle
with cheese. Combine bread crumbs and
butter. Sprinkle over top.

Bake in moderate oven (350°) 25-30 minutes
or until thoroughly heated. Trim with
pimento strips.

6-8 Servings

Libby Kline

CHICKEN CUSTARD CASSEROLE

Blend:

3 eggs
1 1/2 teaspoon salt
1 teaspoon paprika
1/4 teaspoon pepper

Add:

2 cups chopped chicken (cooked)
1 1/2 cups milk
2/3 cup chicken broth
2 tablespoons chopped onion
2 tablespoons chopped parsley
1/2 cup bread crumbs
1 1/2 cup cooked rice
1 small can mushroom slices (optional)

Mix well. Pour into shallow 8 x 12-inch
pan.

Sprinkle on top:

1/4 cup chopped almonds

Set pan in pan of hot water. Bake 1 hour
or until set. Serve with cheese sauce.

CHEESE SAUCE

Heat through thoroughly until cheese is
melted:

1 can cream of mushroom soup
1/4 cup grated cheddar cheese
1/4 cup sliced stuffed green olives

Mrs. Byron Layman

CHICKEN AND RICE

6-8 Servings

Heat oven to 275° F. Lightly butter a shallow 3-quart (or bigger) baking dish. Sprinkle over the bottom of baking dish:

1½ cups raw rice

In a bowl combine:

1 can each (undiluted):

cream of mushroom soup

cream of celery soup

cream of chicken soup

1/4 cup melted margarine

1/4 cup dry sherry

Spread over rice:

1½ cups of the soup mixture

Place in a single layer on top of soup:

10 pieces of chicken (breasts and thighs)

Spread rest of soup over chicken.

Sprinkle with:

1/2 cup slivered blanched almonds

1/3 cup grated parmesan cheese

Cover and bake 2½ hours. Remove cover and increase heat to 350° for another 20 minutes.

Ethel Jensen

LEMON BAKE WITH TUNA OR CHICKEN

1 quart 1/2" lightly toasted bread cubes

1/2 cup butter or margarine, melted

1/2 cup chopped onion

1/4 cup flour

1 teaspoon salt

1/8 teaspoon pepper

1/4 teaspoon sage

1-1/2 cups milk

1 cup chopped celery

2 cups or 2 cans tuna, drained or

2 cups chicken

1/4 cup lemon juice

1 pint soft bread crumbs

1/4 cup chopped pimento

Place toasted bread cubes in 1½ quart greased baking dish. Melt butter, add onion and saute until tender. Blend in flour, salt, pepper and sage. Add milk and cook until thick, stirring constantly. Add celery and tuna and gradually stir in lemon juice. Pour tuna and celery sauce over bread cubes in baking dish. Combine bread crumbs, pimento and 1/4 cup melted butter and sprinkle over top of casserole.

Bake in a moderate oven (375°) for 20 minutes.

6-8 Servings

If there are left-overs the next day, they taste even better.

Eleanor Cavanaugh

BRUNSWICK STEW

This is from Chowding's Tavern, Williamsburg, Virginia.

| | |
|--------------------------|---------------------------------|
| 1 3lb. fowl | 2 medium potatoes |
| $\frac{1}{2}$ gal. water | 2 cups corn |
| 1 onion | 1 teaspoon salt |
| 1 cup okra | $\frac{1}{2}$ teaspoon pepper |
| 2 cups tomatoes | 1 $\frac{1}{2}$ teaspoons sugar |
| 1 cup lima beans | |

Cook chicken slowly in water 2 $\frac{1}{2}$ hours. Do not boil rapidly at any time. Bone chicken and set aside. Add to broth the lima beans, okra, chopped and peeled tomatoes, sliced onions and diced potatoes. Simmer slowly until limas are tender, adding water if necessary. Add corn, chicken salt pepper, and sugar. Cook about 15 minutes until corn is tender.

This is particularly good in the summer when you can use fresh vegetables, but I make it all winter with the frozen ones. The stew tastes even better if it is made in advance, refrigerated, and reheated when it is needed.

Zoe Speakman

DELUXE COMPANY CHICKEN (Fit for Presbyterian Elders)

Temperature: 300° Time: 3 hours

Debone as many chicken breasts as needed. Wrap in bacon. Place dried beef under each breast (2-3 layers). Mix mushroom soup, sour cream and pour over. Bake.

Dotty Westhafer

DOTTY'S QUICK CHICKEN TETRAZZINI

Temperature: 325°-350° Time: 30 minutes
6 Servings

Cut up:

1 13-ounce can boned chicken
or

1 pound can chicken fricassee

Mix in a casserole:

1 package mushroom gravy mix (use only
1/2 with chicken fricassee)

2 tablespoons minced onion or
dehydrated onion soup

2 pimentos slivered

1 can mushrooms (optional)

1/2 cup sour cream

Cook:

8-10 ounces spaghetti

Drain and mix in. Add some undiluted mushroom soup if not saucy enough.

Sprinkle with:

parmesan cheese

slivered almonds

and bake.

Dotty Westhafer
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BARBECUED CHICKEN

Sauce: 6 tablespoons butter or oleo
3 tablespoons dry mustard
3 tablespoons vinegar
5 tablespoons brown sugar
1 teaspoon salt
1 cup tomato catsup

Combine above ingredients in sauce pan and cook long enough to melt butter and blend well. Brown chicken pieces in skillet, then dip each piece in the sauce before placing in a roaster pan. Add remaining sauce and 1 cup of water (or more). Cover and cook $1\frac{1}{2}$ hours in moderate oven.

Margaret Hahn

FOIE FRANCAIS

Marinate thin liver slices in one cup of red wine (dry) for at least one hour. When ready to cook, dredge in seasoned flour, fry in 3 tablespoons butter. Brown one side thoroughly before turning. Saute $1\frac{1}{2}$ bud garlic with $1\frac{1}{2}$ pound mushrooms. Make gravy and pour over liver. Very tasty and tender.

Helen C. Mayl

SHRIMP BAKE

Butter:

7 slices white bread

Sprinkle with:

salt

pepper

dry mustard

Cut bread into cubes

Butter inside of $1\frac{1}{2}$ quart casserole.

Arrange in layers beginning with
bread cubes

1 5-ounce can medium shrimp (drained)

1 5-ounce can large shrimp (drained)

1 cup or more cubed Velveeta or cheddar
cheese.

Mix:

2 well beaten eggs

1 cup milk

Pour over the casserole mix.

Place casserole dish in outer pan of warm
water and cook $1\frac{1}{4}$ hours in oven at 350° .

Uncover casserole for last 20-30 minutes of
baking.

Marybelle Stevens

CRAB MEAT TETRAZZINI

Cook as directed:

8 ounces spaghetti

Saute:

1 medium onion

1/3 cup chopped green pepper

1 pound sliced fresh mushrooms

in 3 tablespoons butter or margarine

Stir in:

10½-ounce can tomato soup

1 pound 202 can tomato juice

2 6-6½ ounces frozen or canned King crab

8 ounces shredded process cheddar cheese

Bring to a boil.

Arrange spaghetti in 13" x 9" x 2" pan.

Add crab mixture and toss well.

Sprinkle over top:

8 ounces shredded process cheddar cheese

Bake in 350° oven for about 40 minutes.

8 Servings.

The entire dish may be made in the morning and refrigerated or frozen as a sauce or frozen before baked.

Virginia Kober

DEVEILED CRAB

1 can crab

2 tablespoons flour

2 tablespoons butter

1 scant teaspoon salt

nutmeg

dash cayenne

1/2 pint cream (or homogenized milk)

4 hard boiled eggs

2 tablespoons chopped parsley

buttered crumbs

Blend flour and butter. Add salt, nutmeg and cayenne to taste. Add cream gradually. Mash hard boiled egg yolks, dice egg whites and mix in cream sauce. Finally add crab meat and parsley. Bring to boiling point and pour into greased casserole. Sprinkle with buttered crumbs. Brown in a 350° oven for 15 minutes. Serves 4.

Tuna may be substituted and this is a delicious luncheon or supper dish and especially attractive served in shells. It is also a nice hot canapé in small shells.

Eleanor Talbot

TUNA-CASHEW CASSEROLE

Temperature: 325° Time: 40 minutes
5 Servings

1 3-ounce jar chow-mein noodles
1 can undiluted condensed cream of
mushroom soup
1/4 cup water
1 can chunk-style tuna
1/4 pound cashew nuts--salted or plain
1 cup finely diced celery
1/4 cup minced onion
dash pepper and salt

Set aside 1/2 cup noodles. In 1 1/2 quart
casserole, combine rest of noodles, soup,
water, tuna, nuts, celery, onion, pepper.
TASTE. Add salt if nuts were unsalted.
Sprinkle reserved noodles over top. Bake
uncovered.

Peg Hamer

PORK CHOP CREOLE

Season and cut gashes in fat:

4-6 pork chops

Brown on both sides; place in greased baking
dish.

Slice thinly and place on chops:

1 onion

1 green pepper

Crush and add:

1 can tomatoes

Cover and bake about 1 hour at 375°.

Virginia Miller

SCALLOPED OYSTERS

Use 1 quart select or count oysters.

Crumble with your hands oysterettes and
saltines. (Easterners use water bisquits
but these are not available in this area.)

Chop 2 bunches of parsley into fine pieces.

Cut butter into small pieces and put back
into refrigerator until ready to use.

Butter inside of casserole. Place a layer
of the mixture of the two crackers in the
bottom of the casserole. The thickness of
this layer may vary according to your taste.

Make a layer of oysters, fitting them closely
together. Dot with chunks of butter, salt,
and pepper.

Add layer of chopped parsley.

Alternate layers, ending with a parsley
layer.

Pour over this the oyster juice. Rinse the
oyster container with milk (about 1/2 cup)
and add this to the casserole. Cover.

Bake in 325 degree oven for 60 to 90 minutes.

This casserole can be prepared in the morn-
ing and baked in the evening.

Jane Welton

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ESCALLOPED OYSTERS

3 doz. oysters 1 T. parsley
4 T. butter 2 T. celery , cut small
1 t. salt 1 t. paprika
1 cup bread crumbs 3/4 cups cream
3 T. white wine or sherry

Clean oysters, place in layer in buttered baking dish. Mix bread crumbs and butter. Sprinkle the buttered crumbs, finely chopped celery, parsley, the salt, and paprika over oysters. Add cream and wine. Bake at 400 degrees for 30 minutes. (May use two layers.

Esther Mansfield

STUFFED CABBAGE

Ream out some of the core from
1 green cabbage
Cover with boiling water and cook 15 minutes. Drain and separate the leaves.

Combine to make a soft mixture:
1 1/2 pounds lean ground beef
1/2 pound ground pork
2 eggs
1 medium onion chopped
2/3 cup cooked rice
2 teaspoons salt
pepper
1/2 cup milk

Place about 1/3 cup of the mixture in center of each cabbage leaf. Roll up and tuck in ends. Place these side by side in a baking dish.

Combine and pour over cabbage:
1 cup tomato juice
1 cup beef broth
1/4 cup cider vinegar
2 tablespoons sugar
1 bay leaf
1/4 teaspoon pepper

Cover casserole. Bake in preheated oven 15 minutes at 450 degrees and 1 hour at 350 degrees.

Bess Wright

HAWAIIAN-STYLE SPARERIBS

2 sides spareribs or country style ribs
3 tablespoons brown sugar
2 tablespoons cornstarch
1/2 teaspoon salt
1/4 cup vinegar
1/2 cup catsup
1 can (9 ounces) crushed pineapple
1 tablespoon soy sauce
Cut ribs into serving pieces. Combine sugar, cornstarch and salt, then stir in vinegar, catsup, crushed pineapple and juice and soy sauce. Cook until slightly thickened, about 5 minutes, stirring constantly. Arrange layer of spareribs in roasting pan. Cover with part of pineapple mixture; add another layer of ribs and top with rest of sauce. Cover pan tightly and bake at 350° F. about 1 1/2 to 2 hours. 4 servings.
Serve with mashed potatoes, green beans, celery, ripe olives, lemon chiffon pie.

Alvira McGinnis

RICED STEAK

This is a recipe of my mother's and I have never seen it served any place else.

1 1/2-2 pounds round steak
1/4-1/3 cup rice per pound of meat
salt and pepper
flour

Remove bone and trim fat from meat. Cut into 6 or 8 serving pieces. Cover surface of meat with rice and pound the rice into the meat. Coat each piece with flour and pat the flour in well. Turn the meat over and repeat the above process.

Using half oil and half butter brown the meat. Add water to cover. Place lid on skillet and simmer over low heat for 1 1/2 to 2 hours. If you wish the meat can be placed in a roaster as it is browned. Heat water in skillet used for browning and stir to incorporate the crusty bits left in the skillet. Add water from time to time if it is needed. When done, remove the meat to a platter. Pour the gravy into a gravy boat. Serve with mashed potatoes and a green salad. If you are cooking the meat in a roaster, cover and place in a 325-degree oven.

This dish is excellent if you are entertaining because timing on it is not critical. It can continue to cook for a long period or it can be allowed to cool down and be reheated when it is needed.

Bernice Hassell

GLAZED HAM LOAF

Combine:

2 pounds ground ham
2 pounds fresh pork
1 cup cracker crumbs
4 well beaten eggs
 $1\frac{1}{4}$ teaspoon salt
 $\frac{1}{3}$ cup chopped onion
 $1\frac{1}{2}$ cup milk
2 tablespoons parsley

Shape into two loaves. Bake 350° for 30 minutes.

Combine:

$\frac{1}{2}$ pound (about $1\frac{1}{8}$ cups) brown sugar
 $\frac{1}{2}$ cup cider vinegar (or $\frac{1}{4}$ cup
pineapple juice and $\frac{1}{4}$ cup vinegar)
 $1\frac{1}{2}$ tablespoons dry mustard

Boil 1 minute.

Remove ham from oven and baste with sauce.

Bake for one hour or longer.

I usually set the timer and baste several times rather than all at once.

Pauline Hadlock

MUSTARD SAUCE

Mix:

$\frac{1}{4}$ cup sugar
2 tablespoons dry mustard
1 large tablespoon flour
 $\frac{1}{2}$ pint cream or milk

Beat:

1 egg or yolk of egg
with a little milk and add to first mixture.
Cook in double boiler until thick. Add
scant $\frac{1}{2}$ cup of vinegar.

Good with baked ham!

Susannah B. Huffman

GOLDEN HAM AND VEGETABLE CASSEROLE

3 tablespoons butter
1 small onion chopped
1 cup thinly sliced celery
1/4 cup chopped green pepper
2 tablespoons flour
1 1/2 cups milk
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon thyme
1/4 teaspoon basil
2 cups cubed cooked ham
1 cup cooked peas
1 cup sliced carrots, partially cooked
1/2 cup buttered bread crumbs

Cook onion, celery and green pepper in butter 10 minutes. Stir in flour. Add milk and seasonings and stir over low heat until slightly thickened. In a buttered 1 1/2 quart casserole, alternate layers of ham, peas, carrots and sauce. Put buttered bread crumbs on top and dash on a bit of paprika. Bake at 375 degrees for 30 minutes.
6 Servings

Bernice Francke

HAM LOAF

This is my mother-in-law's recipe. We have never found one we liked better.

Combine:

3/4 pound fresh pork
3/4 pound veal
1/2 pound smoked ham
1 cup cracker crumbs
3 eggs
1 cup milk (scant)

Bake loaf in 325-degree oven for 1 1/2 to 2 hours. Baste loaf frequently with the following syrup:

1 cup brown sugar
1/4 cup vinegar
3/4 cup water

Cook syrup until sugar dissolves.

Bernice Hassell

HAM TETRAZZINI

2 tablespoons chopped onion
1 tablespoon butter or margarine
1 can cream of chicken soup
1/2 cup water
1/2 cup sharp cheddar cheese
1 cup diced baked ham
2 tablespoons chopped parsley
2 tablespoons chopped pimento

Cook onion in butter until tender. Pour in soup, water and cheese. Heat until cheese melts. Add remaining ingredients. Serves 4. Serve with noodles.

Mrs. M. Dilgard

PERUVIAN SOUFFLE

1 pound ground beef
1 pound ground pork
1/2 pound ground ham
salt and pepper
1 cup raisins
1 cup milk
1 cup cooking sherry
garlic
2 eggs
blanched almonds
parsley

Cook meat, almonds, raisins and seasoning in pan for a short time only. Let cool. Mix in eggs, milk and sherry beaten together and cook in casserole until brown on top. Serves 8. Can be doubled or tripled or multiplied and makes a fine meat dish for buffet suppers.

Helen C. Mayl

STUFFED MEATBALLS

1 cup packaged herb-seasoned stuffing mix
3/4 cup milk
1 teaspoon instant minced onion
1 pound ground beef
1 teaspoon salt
1/2 teaspoon monosodium glutamate ("Accent")
1/4 teaspoon pepper
1 can (10 1/2 ounces) cream of mushroom soup
1/3 cup milk

Method:

Combine stuffing mix, milk and onion; let stand till all stuffing mix is moistened. Add beef, salt, monosodium glutamate and pepper. Shape into meatballs. Place on waxed paper to dry for 30 minutes. Fry meatballs in hot fat 1/2-inch deep in heavy skillet. Remove from pan and place in casserole(s). Pour over the meatballs a sauce made by adding the 1/3 cup milk to mushroom soup, stirred to blend, and heated, stirring often. Cover with lid(s) and cook in 350 degree oven for 30 minutes.

Grace Geyer

PORK CHOP SKILLET DINNER FOR A CROWD

Trim the fat from 8 to 10 pork chops.
Brown the chops 15
min. at 360 degrees in 4 T. of corn oil
in a large skillet
(3 qt.).

Remove the chops and set aside in a warm
place.

Place in the skillet
in the order listed

3 cups of water
2 t. of salt
1 cup of Uncle
Ben's converted
rice
4 potatoes cut into
thick slices
2 Bell (sweet green)
peppers
2 medium onions cut
into thin slices
4 carrots cut into
lengths of about 2
inches.

Cover the vegetables with the pork chops. You
may have to cook some of the chops in another
pan. Cover the skillet and steam at a low
temperature (220 degrees) untill the carrots
are tender(about 40 min.).

Bess Wright

HARVEST PORK CHOPS

Brown in baking pan:

5-6 pork chops 1/2-3/4" thick

Dissolve

1 bouillon cube

in 1/2 cup of water

Pour over chops.

Cover chops with:

3 tart apples sliced

1 cup raisins

Lace the top of the chops with:

5-6 tablespoons honey

Cover pan with aluminum foil and place in
350° oven for 1 hour.

Serve with applesauce, scalloped potatoes
and my daughter Karen!

Mrs. Joyce Morse

BROWN BEEF STEW

In Dutch oven, big stew pan, or fryer heat:

3 T. of fat

Add: garlic powder
 2 lbs. beef chuck cut in
 1½ in. cubes

(I frequently use stew meat, but carefully trim off the fat.)

Thoroughly brown meat on all sides. Flavor of gravy depends on good browning.

Add 2 t. salt
 1 t. lemon juice
 ½ t. pepper
 1 t. Worcestershire Sauce
 1 small bay leaf
 2 cups water

Cover. Simmer two hours. Stir occasionally. Remove bay leaf.

Add 2 cups water
 3 medium potatoes quartered
 4 carrots cut in large pieces
 1 cup celery cut in ½ in. lengths

Cook 30 min. or until vegetables are done.

Cook separately 1 cup lima beans
 1 cup peas

Drain these and add to stew. To thicken add smooth paste made of ¼ cup flour and ½ cup water.

Jane Welton

JAMBALAYA

1 ½ cups diced ham
2 T. oil
½ lb. large shrimp, peeled
1 ½ T. butter
2 onions, finely chopped
½ clove garlic, finely minced
1 cup long-grain rice
1 ½ quarts boiling stock or water
1 canned pimento, finely chopped
½ bell pepper, finely chopped (may be omitted)
4 small tomatoes, finely chopped, or
1 cup canned tomatoes
¾ T. salt
Cayenne pepper to taste
3 sprigs parsley, finely chopped

Fry the ham and shrimp in the oil; add butter, then the onion and garlic, and saute lightly. Next add the rice and saute until golden brown. Add boiling stock and rest of ingredients; mix well and cover. Let simmer twenty to twenty-five minutes, or until rice is done.

Esther Mansfield

(Can be prepared early in the day, refrigerated, and baked at 350 degrees until rice is tender--45 minutes to 1 hour.)

JELLIED VEAL

This won me a prize in a newspaper contest.

Chop fine:

2 cups cooked veal (any kind of meat will do)

Add:

a finely chopped pickle
a few grains cayenne
salt to taste
chopped parsley (optional)
finely sliced lemon (optional)

Soak:

1 tablespoon gelatin

in 1/4 cup cold water

Dissolve in:

1/2 cup hot water or broth from meat

Add the meat, place in a mold and set to cool.

This is a good way to use left over meat, and can be used in many ways: as turned on a platter and served as meat loaf; sliced on salad plates with a spoon of dressing for a salad; placed between thin buttered slices of bread, it makes delicious sandwiches (if the guests outnumber the slices, it will spread very nicely, and with the addition of a lettuce leaf, will please the most fastidious).

Mrs. Arthur Mason

LASAGNE

1/2 cup minced onion
2 tablespoons salad oil
1 pound ground beef
2 cloves garlic (minced)
1 1/2 teaspoons salt
pepper
1/4 teaspoon oregano
1/2 teaspoon accent
1/2 pound lasagne noodles
1 8-ounce can tomato paste
1/2 cup parmesan cheese
3/4 pound mozzarella cheese (grated)
1 pound riccoto (or dry cottage cheese)

Prepare sauce, either day prior to serving or early in the day.

Saute onion in oil; add beef and brown. Add seasoning and tomato paste and 2 tablespoons parmesan cheese. Simmer covered for 30 minutes. Refrigerate till used.

In casserole 12" x 8" x 2" layer 1/2 meat sauce, 1/2 of noodles, 1/2 of cheese. Repeat layers.

Bake at 350° for 30 minutes. Let stand 10 minutes before serving.

Janet Boyd

CHEROKEE CASSEROLE

4-6 Servings

Brown:

1 pound ground beef
in 1 tablespoon olive oil

Add:

3/4 cup chopped Bermuda onion

Cook over medium heat until onion is tender.

Stir in:

1 1/2 teaspoons salt
dash of pepper
1/8 teaspoon garlic powder
1/8 teaspoon ground thyme
1/2 small bay leaf
1/8 teaspoon oregano
2 cups (1 pound can) tomatoes
1 can condensed cream of mushroom soup
1 cup Minute Rice
3 stuffed olives, sliced

Simmer 5 minutes, stirring occasionally.

Top with:

3 slices American cheese cut in 1/2-inch strips

Place under broiler just until cheese is melted.

Decorate with:

3 stuffed olives, sliced

Mickey Gogle

SOUR CREAM CASSEROLE

6-8 Servings

4 cups boiled noodles

Brown:

2 pounds of ground chuck

Stir in:

3 8-ounce cans of tomato sauce

Combine separately from the meat:

1/2 pound of cottage cheese
1 8-ounce package of cream cheese
1/4 cup of sour cream
1/2 cup of minced onion
a shake of Worcestershire sauce
a shake of hot sauce
salt and pepper to taste

Grease a three-quart casserole. Beginning with the noodles, fill the casserole with a layer of the cheese mixture, then the meat. There should be at least six layers, ending with a meat layer. This is an excellent make-ahead dish which is very tasty. It may be frozen, but will require all day to thaw.

Bake in a 370 degree F oven for 45 minutes to one hour.

Rose Gaines

SWEDISH MEAT BALLS

2½ pounds ground chuck
2 slices bread soaked in milk
1 beaten egg
1 medium onion, finely chopped
2 medium potatoes, grated
1 teaspoon salt or garlic salt
1/2 teaspoon pepper
1 teaspoon sugar

Mix all of the ingredients lightly but thoroughly and form into small balls. Brown the balls in butter or bacon fat, a few at a time, and transfer them to a large baking dish. To the drippings remaining in the skillet add:

2 tablespoons flour
1/2 teaspoon instant coffee
1 teaspoon Worcestershire sauce
1 16-ounce can beef broth or bouillon
1/2 cup water

Stir and cook until thick, then pour over the meat balls. Cover and bake 30 minutes at 350 degrees.

1/2 cup of sour cream
may be stirred in just before serving.

10-12 Servings. Makes about a hundred very small meat balls. This freezes well. The meat balls should be reheated at 300 degrees after freezing.

Betty Buckey

ROPA VIEJA (Key West)

2 pounds flank steak
7 cloves garlic
6 bay leaves
3 onions
3 sweet peppers
1/2 cup vinegar
1 can tomato paste or puree
salt and pepper to taste

Boil steak with one large onion and three cloves of garlic. One sweet pepper, 3 bay leaves, 1/4 cup vinegar and salt are then added. Boil until meat is tender. Allow meat to cool, then strip into small pieces. Fry out remaining onions, peppers and garlic in olive oil. After this mixture is thoroughly cooked, add meat, bay leaves, remaining vinegar and some of the broth (usually use it all) saved from liquid in which meat was boiled. Simmer until liquid is absorbed. Stir in tomato puree. Serve on platter garnished with thin strips of pimento and sliced stuffed olives. Serve over yellow or white rice.

6 Servings

Helen C. Mayl

HAMBURGER PIZZA

Mix with hands till blended:

1-3/4-2 pounds ground beef

1/2 cup bread crumbs

1 small onion (1/4 cup) chopped

1 teaspoon salt

1/4 teaspoon pepper

1/2 cup milk

Pat into 14-inch pizza pan or in a circle with a rim or a cookie sheet with sides.

Mix and spread on meat:

1 can tomato sauce (8 ounces)

1/2 teaspoon garlic powder

1 teaspoon oregano

Sprinkle over sauce (optional):

anchovies

pimentos

olives

1 can sliced mushrooms

Top with

1 package 8-ounce mozzarella cheese
sliced

or

1 package shredded pizza cheese

Bake 450° for 20 minutes. Cut into wedges.

Serves 5-6

Karen Frye

TALLARENE

Brown together:

1 clove garlic

1 green pepper chopped

1 cup chopped onion

1 1/2 pounds ground round steak

Combine with:

1 can creamed yellow corn (2 1/2 cups)

1 large can tomatoes (3 1/4 cups)

8-ounce package fine noodles

1 1/2 tablespoons salt

1/4 teaspoon pepper

2 teaspoon chili powder

1 teaspoon Worcestershire sauce

1 tall can ripe olives cut in small pieces

1 pound sharp cheddar cheese, grated

Put into greased 9" x 13" pyrex dish, cover with foil and bake 1 hour or 1 1/2 hours at 350° for awhile, then 325°. Remove foil last 1/2 hour.

Note: 1/4 cup tomato paste

1 teaspoon oregano

1/4 teaspoon allspice

can be substituted for the chili powder and Worcestershire sauce.

Serves 12

Mrs. Norman M. Schaefer

SWITCHED-ON QUICHE LORRAINE

6 Servings

8 slices bacon, cooked crisp and crumbled
2 cups grated Swiss cheese (1/2 pound)
9-inch unbaked pastry shell
1 tablespoon flour
1/4 cup finely chopped onion
3/4 cup beer
dash Tabasco
1/8 teaspoon dry mustard
2 tablespoons butter or margarine
1 cup drained sauerkraut
3 eggs, slightly beaten
1 1/4 cup milk
1/2 teaspoon salt

Toss together half of crumbled bacon, cheese and flour; sprinkle evenly over pastry shell. Melt butter in skillet; add onion and cook until tender. Add kraut and cook a few minutes; arrange evenly over cheese in pastry shell. Sprinkle with remaining crumbled bacon. Beat together eggs, beer, milk, Tabasco, salt and dry mustard; pour over cheese and kraut.

Bake in 400° oven 30-35 minutes or until knife inserted into center comes out clean. Cool about 15 minutes before serving.

Mrs. James T. Dickey, Jr.

Vegetables



GREEN BEAN CASSEROLE

10 Servings

1/2 cup oleo
1 large can mushrooms, drained
1 onion, chopped
1/4 cup flour
1/4 cup milk
1 large jar Cheez Whiz
1/4 teaspoon Worcestershire sauce
2 teaspoons soy sauce
1 can water chestnuts, cup up
1/2 cup slivered almonds
5 packages frozen French-style green beans
salt, pepper and monosodium glutamate to taste

Melt oleo in sauce pan, add mushrooms and onion. Cook until soft. Add flour, stir. Add milk. Cook until thick, stirring constantly. Add Cheez Whiz, Worcestershire sauce, soy sauce, water chestnuts and beans. Add seasonings. Place in 3-quart casserole; top with almonds.

Bake at 325 degrees for 30-40 minutes or until hot and bubbly.

Margaret Hahn

DELMONICO POTATOES

8 Servings

Boil until not quite done

9 medium red potatoes

Cool, peel and grate into $1\frac{1}{2}$ -2 quart
casserole. Do not stir.

Heat the following till cheese melts:

1/2 pound sharp cheese (I use Cracker
Barrel Sharp)

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

1 teaspoon dry mustard

1/2 pint whipping cream (not whipped)

1 cup milk

dash pepper

3 dashes nutmeg

Pour over potatoes and don't stir. Bake
at 325° for 45 minutes. May be fixed the
day before and refrigerated.

Jane Leigh

FANCY TOMATOES

Tomatoes, peeled and sliced

Onions--Bermuda or whatever, sliced and
ringed

Salt, pepper, sugar, dried basil, salad
oil, vinegar

Put a layer of tomatoes in a serving dish;
then a layer of onion rings. Sprinkle
salt, pepper and basil around, 1/2 teaspoon
sugar, and 1 teaspoon each of oil and vine-
gar. Repeat as long as you wish, depending
on how many people plan to eat.

Jane Leigh

-78-

SUMMER SQUASH

3 pounds fresh squash

1/2 stick margarine

1 can cream of chicken soup

salt and pepper

cracker or bread crumbs

Cut squash in 1/2" thick slices. Boil about
20 minutes until tender. Mash (in colander
or mixer) and drain. Add other ingredients.
Place in greased casserole. Top with crumbs.
Bake in 400° oven for 30 minutes. Serves 8.

Mary Hupp

GREEN BEAN MEDLEY

6 Servings

Mix together:

1 can (Blue Lake) whole green beans, cut
up fine

1 can small peas (Le Sueur if possible)

3 stalks celery (cut fine)

1 medium onion (chopped fine)

1 small jar pimento (chopped fine)

1 green pepper (optional) (cut fine)

Pour over above mixture:

1/4 cup salad oil

1/2 cup sugar

1 cup wine vinegar

Better if made the day before and may be
served cold or heated.

Joyce Carr

-79-

GREEN BEANS DIANA

Melt in pan
3 tablespoons butter
Cook in butter till tender but still crisp
3 stalks celery diagonally sliced
Add:
1/2 cup chicken broth
1 can green beans--drain, use juice for
gravy
Cover and simmer until hot. Garnish with
parsley.

Virginia Miller

SOUR GREEN BEANS (Grandmother's)

1 pound fresh green beans French cut or
canned. Cook until tender, drain and
while hot sprinkle with 1/2 cup sugar and
add 1 small onion cut fine.

Let stand while frying 3 or 4 strips of
bacon. Cut bacon into pieces and add to
beans.

To bacon grease add a little more sugar
(optional) and 1/2 to 1 cup vinegar. Bring
to a boil and pour over beans. Serve hot.

Charlotte Powell

LOUBI BI ZAIT

6 Servings

1/4 cup olive oil
salt and pepper
1 or 2 onions, chopped
2 packages frozen cut green beans (or
spinach)

2 or 3 tomatoes, cut up,
Heat oil in saucepan, sauté onions till clear.
Add slightly thawed beans and seasoning.
Mix well to coat with oil. Add tomatoes;
cover; simmer 1 hour. Serve hot or cold.
For spinach, omit tomatoes and cook only
till done.

Betty Davies

CHEESE GRITS

4 1/2 cups water 2 eggs
1 teaspoon salt milk
1 cup grits
1 roll Kraft garlic cheese
dash tabasco sauce
1 stick butter or oleo
corn flakes
Bring water to boil, add salt and grits
slowly. Cook 25 minutes. Beat eggs and add
enough milk to make 2/3 cup. When grits
finish cooking add butter, garlic cheese,
and tabasco. Mix and add milk mixture. Pour
into buttered dish. Top with corn flakes
and dots of butter. Bake 350° for 1 hour.
Serve in place of potatoes or rice.

Bernice Francke

HOMINY GRITS CASSEROLE

Cook 7 minutes:

- 1 cup hominy grits
- 4 cups boiling water

Stir in hot mixture:

- 1 stick margarine
- 1 stick garlic cheese

Put in long glass dish. Break potato chips on top. Bake 30 minutes in 400° oven.

Louise Kline

ESCALLOPED EGGPLANT

- 1 medium egg plant
- 1 beaten egg
- 1/2 cup milk
- 2 tablespoon butter or margarine
- 1 small onion, chopped
- 1 cup dry bread crumbs
- 1/2 cup buttered bread or cracker crumbs

Pare eggplant, cut in 1 inch cubes. Cook in boiling salted water 8-10 minutes.

Drain. Add beaten egg, milk, butter, onion and dry crumbs. Place in greased baking dish. Top with buttered crumbs. Bake at 350 degrees for 30 minutes. Serves 2-4.

Erma Catterton

LIMA BEANS

- 1 package frozen limas
- 1/2 cup water chestnuts, sliced
- 1/4 cup butter
- 2 tablespoons wine vinegar
- 2 teaspoon dill seed
- 1/4 teaspoon pepper
- 1/4 teaspoon accent

Melt butter and all other ingredients except beans in a sauce pan. Cook beans and when ready to serve put sauce over beans.

Bernice Francke

LIMA BEAN CASSEROLE

- 1 medium can Joan of Arc butter beans
- 1/4 teaspoon salt
- pepper
- 1 cup canned tomatoes
- 2 tablespoons green pepper
- 2 tablespoons chopped onion
- 1/4 cup diced raw bacon
- 1 tablespoon flour

Drain beans. With liquid and seasonings make thickening. Put in buttered casserole. Sprinkle raw bacon on top.

Bake 1-1½ hours in 400 degree oven.

2-3 Servings

Bernice Francke

CONGRÍ

(A Cuban improvisation for 2)

1 can Campbell's black bean soup
small onion, grated
hard boiled egg, chopped
s squirt of lemon juice
minute rice, prepared as directed on package

Heat bean soup to boiling, adding only 1/2 can water. Ladle over hot rice in individual soup bowls. Garnish with the onion, egg and lemon juice. With sliced tomatoes as a side dish your luncheon is complete.

Virginia Preston

BASILDA'S BROCCOLI CASSEROLE

3 10 ounce packages frozen broccoli
(chopped)
1 cup grated cheddar cheese
2½ teaspoons French dressing seasoning
1 can (3¼ ounces) French fried onions
1 can (10½ ounces) cream of mushroom
soup
2/3 cup evaporated milk

Cook broccoli, drain, place in greased casserole. Sprinkle with cheese and 2 teaspoons of seasoning. Add 3/4 onions. Mix soup and milk. Pour over casserole. Sprinkle with remaining seasoning. Bake at 325 degrees for 25 minutes. Top with remaining onions and bake 3 to 5 minutes longer.

Mrs. Hewett Mulford, Jr.

BROCCOLI CASSEROLE

Thaw and drain:

2 packages chopped broccoli

Saute:

1/4 cup chopped onion

6 tablespoons butter

Add until thick:

2 tablespoons flour

1/2 cup water

Take off fire to blend.

Add off fire:

1 cup grated sharp cheese

3 eggs well beaten

When smooth put back on low fire long enough to melt cheese.

Add the drained broccoli and place in greased casserole. Cover with coarse cracker crumbs and dot with butter.

Bake 325 degrees for 30 minutes.

H. Gorman Newkirk

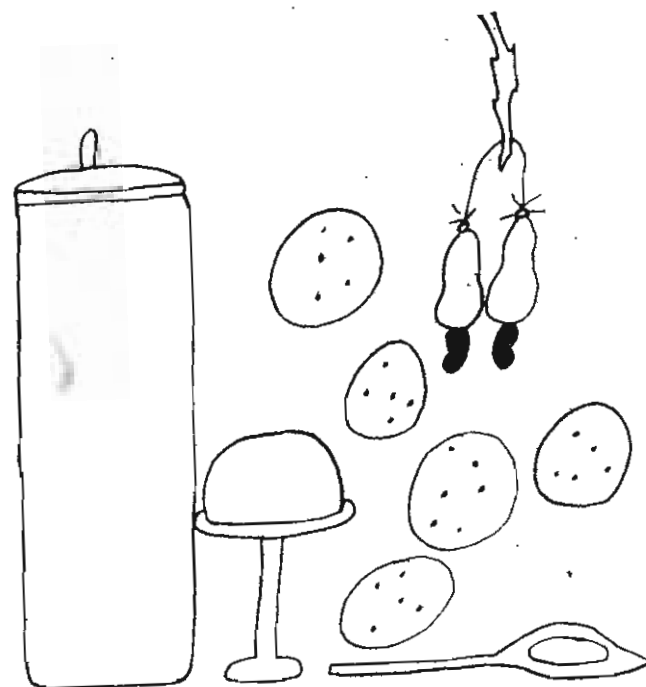
ZUCCHINI SQUASH CASSEROLE

4 small zucchini squash
2 medium sized onions
1/4-1/2 pound medium sharp cheddar
cheese

In a well buttered casserole place a layer of sliced zucchini. Salt and pepper to taste. Add a layer of sliced onions followed by a layer of cheese. The cheese may be either grated or sliced. Repeat the previous directions until your ingredients are used. Top with Pepperidge stuffing and slivers of butter. Add a very small amount of water--less than 1/4 cup. Cover the casserole and place it in a 350-degree oven for 45 minutes. Remove cover and continue baking for 15 minutes or until the topping is nicely browned.

Bernice Hassell

Cakes & Cookies



CHOCOLATE CAKE

Combine:

- 1 cup butter
- 1 cup water
- 1/4 cup cocoa

Bring to a boil. Pour over:

- 2 cups sugar
- 2 cups flour sifted

that has been mixed thoroughly.

Combine:

- 1/2 cup buttermilk
- 1 tablespoon soda

in a cup and dissolve completely

Add:

- first mixture
- 2 eggs
- 1 teaspoon vanilla

and mix all together. Pour into a jelly roll pan 15" x 10" and bake 400 degrees 20 minutes. The secret to this cake is to mix in the above sequence!

ICING

Prepare icing 5 minutes before cake is done.

Combine:

- 1/2 cup butter
- 1/4 cup cocoa
- 6 tablespoons milk

Bring to a boil. Remove from heat.

Add:

- 1 box powdered sugar sifted thoroughly to get rid of all lumps
- 1 teaspoon vanilla
- 1 cup broken pecan nuts

Mix thoroughly and spread on cake while it is hot.

Minnie Ritchie

RED VELVET CAKE

Cream together $\frac{1}{2}$ cup soft butter
by hand $1\frac{1}{2}$ cups sugar
2 eggs

Make a paste of 2 T. cocoa
2 oz. red food coloring

Add paste to creamed mixture.

Combine 1 t. salt
1 t. vanilla
1 cup buttermilk

Alternately add to
creamd mixture 2 $\frac{1}{2}$ cups sifted cake
flour
buttermilk mixture

Mix well after each
addition.

Combine $1\frac{1}{2}$ t. soda
1 T. vinegar

Fold into mixture. DO NOT BEAT.

Bake in two 9 inch pans (buttered and
floured) for 30 min. at 350 degrees.

Frost with Ermine Icing.

(Also can use 12 in. x 9 in. pan and bake
35 to 40 min. at 350 degrees.)

Jane Welton

P.S. I always make this cake by hand.

ERMINE ICING

Slowly add $\frac{1}{4}$ cup milk
To 5 T. flour

Stir until smooth and free from lumps.

Add $\frac{3}{4}$ cups milk

Stirring constantly cook mixture on low
heat until it simmers and thickens.

Allow mixture to cool.

Beat with electric mixer:

1 cup granulated sugar
1 cup softened butter
1 t. vanilla

Add cooled flour milk mixture. Beat until
right consistency to spread. The icing
gets fluffy like whipped cream.

Jane Welton

ORIOLE DEVIL'S FOOD CAKE

1½ cups sifted Swans Down cake flour
1 teaspoon baking soda
1/4 teaspoon salt
4 tablespoons butter
1 cup sugar
1 egg, unbeaten
2 squares Baker's unsweetened chocolate,
melted
1 cup sour milk or buttermilk
1 teaspoon vanilla

Method:

Sift flour once, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla.

Bake in two greased 8-inch layer pans in moderate oven (350°) about 30 minutes.

Ice with plain butter icing, chocolate butter icing, caramel icing or whatever you like

Grace Geyer

HEATH BAR TOFFEE CAKE

Temperature: 350 Time: 30 minutes

Mix like pie crust:

1 cup brown sugar
1/2 cup white sugar
1/2 cup margarine
2 cups flour

Reserve 1/2 cup and add the remaining to the following ingredients:

1 cup buttermilk
1 teaspoon soda
1 teaspoon vanilla
1 egg

Scatter topping over dough in pan:

1/2 cup of first mixture
6 Heath bars (crushed fine)
1/2 cup nuts (English walnuts or pecans)
if desired

Bake in a 9" x 13" tin, greased. Delicious served plain or with whipped cream or ice cream.

Ann Gallaher

APPLESAUCE CAKE

1 cup butter or other shortening
2 cups granulated sugar
2 eggs
3 cups sifted all-purpose flour
1½ teaspoons nutmeg
1 tablespoon cinnamon
1/2 teaspoon salt
1 teaspoon cloves
1 tablespoon soda
2½ cups applesauce
2 tablespoons corn syrup
1 cup raisins
1 cup chopped nuts (walnuts or pecans)
Cream butter and sugar. Add unbeaten eggs one at a time. Sift together flour, soda, spices; add alternately with combined applesauce and syrup; fold in raisins and nuts. Pour batter into greased pans. Bake in slow oven (300° F) for about 1½ hours. May be baked in loaf pans.

Erma Catterton

BANANA-DATE CAKE

1/2 cup margarine
1 cup brown sugar
1/2 cup white sugar
2 eggs separated
1/2 cup buttermilk
1 teaspoon soda
2 cups flour
1/2 teaspoon salt
1 cup mashed bananas
1/2 cup chopped dates
1/2 cup chopped walnuts
Cream butter and sugar, add egg yolks. Com-

bine soda with buttermilk and add half to batter. Blend in half of flour. Add bananas and remaining half of flour and buttermilk. Mix in dates and walnuts. Beat egg whites until stiff and fold in batter. Bake at 350° for about 45 minutes.

Julia Oosting

SOUTHERN SPICY GINGERBREAD

2 eggs
3/4 cup brown sugar
3/4 cup molasses
3/4 cup melted shortening
2½ cups flour
2 teaspoon soda
2 teaspoon ginger
1½ teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon baking powder
1 cup boiling water
Add beaten eggs to the sugar, molasses and melted shortening. Add dry ingredients which have been mixed and sifted. Add hot water. Bake in greased oblong shallow pan at 350° F. for 30-40 minutes. (This recipe makes a light fluffy gingerbread that becomes a party dessert when topped with whipped cream.)

Mrs. Robert K. Arthur

PUT-IN-BOWL CHOCOLATE CAKE

Temperature: 350° Time: 30-40 minutes

Mix 2 minutes:

- 2 cups flour--no sifting
- 2 cups sugar
- 2/3 cup cocoa
- 3/4 cup vegetable oil
- 3/4 cup milk or water

Add:

- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3 eggs
- 1 teaspoon vanilla
- 1/2 cup milk or water

Mix 2 minutes (can use Sanalac)

Libby Westhafer
(Mrs. James O'Brien)

NEVER-FAIL CHOCOLATE CUP CAKES

- 1 egg
- 1/2 cup cocoa
- 1/2 cup shortening
- 1 1/2 cups flour
- 1/2 cup sour milk
- 1 teaspoon vanilla
- 1 teaspoon soda
- 1 cup sugar
- 1/2 cup hot water

Put all ingredients in bowl in order given. Do not mix until last item has been added. Beat well, then pour into paper cups in muffin tins. Bake at 350°. Ice with caramel or butter frosting if desired.

Erma Catterton

PRUNE LAYER CAKE

- 1 egg beaten
- 1 cup white sugar
- 1 tablespoon brown sugar
- 1/2 cup melted shortening
- 1 cup sour whole milk
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 3/4 teaspoon cinnamon
- 1/3 teaspoon cloves
- 1/3 teaspoon nutmeg
- 1/3 teaspoon allspice
- 1 1/2 cup flour
- 3/4 cup stewed prunes

Blend eggs and sugar and shortening. Add soda to sour milk and mix in. Sift other dry ingredients together. Sift the flour mixture into the shortening blend and sour milk. Stir in the prunes. Bake in two layer pans (which have been greased and floured) at 325° for about 30 minutes. (To make sour milk from sweet milk, combine 1-1/3 tablespoons vinegar with enough milk to make one cup or use buttermilk.) Frost with plain butter frosting.

Esther Mansfield

FRUIT CAKES

1 cup brown sugar 1 teaspoon soda
 1 $\frac{1}{4}$ cups hot water 2 teaspoon water
 1/3 cup shortening 2 cups sifted flour
 2 cups raisins 1 teaspoon baking
 2 teaspoons cinnamon powder
 1/2 teaspoon allspice 1 teaspoon salt

Combine sugar, water, shortening, spices, raisins and simmer for three minutes. Cool. Add soda mixed with water and remaining dry ingredients. Bake in 325° oven in small cup cake pans. Roll in granulated sugar.

Leona Friesenborg

TWIN MOUNTAIN BLUEBERRY COFFEE CAKE

2 cups enriched flour
 1 cup sugar
 3 teaspoons baking powder
 1/4 teaspoon salt
 1/2 cup shortening
 2 eggs, beaten
 1 cup milk
 1 $\frac{1}{2}$ cups cultivated blueberries
 1 can (1-1/3 cups) flaked coconut

Mix and sift flour, sugar, baking powder and salt. Cut in shortening with two knives or pastry blender. Combine eggs and milk; stir into dry ingredients. Fold in blueberries. Divide batter between two greased 9-inch layer cake pans. Sprinkle coconut evenly over top. Bake at 375 degrees for 25 minutes.

Naomi Hileman

FRUIT COCKTAIL CAKE

20 Servings

Mix:

2 cups sugar
 2 cups flour
 2 teaspoons baking soda
 2 eggs
 2 medium cans Fruit Cocktail

Pour into greased 12" x 9" pan. Before baking top with:

1 cup nuts
 1/2 cup brown sugar

mixed together. Bake 350° for 35-45 minutes. Before serving top with following sauce. Mix with electric beater:

3 egg yolks
 1 cup sugar
 2 tablespoons butter (soft)
 1/2 pint whipping cream

Make sauce just before serving.

Ruth Price

GUGELHUPF
(Austrian Coffee Cake)

Temperature: 350° Time: 50 minutes
Yield: 2 loaves

Cream:

1 cup margarine

Add slowly:

2 cups sugar

Beat until fluffy.

Add one at a time:

6 egg yolks

Sift:

1½ cups flour

1/2 teaspoon salt

2 teaspoon baking powder

Add alternately with

6 tablespoons milk

1 teaspoon vanilla

Beat until stiff:

6 egg whites

Fold in. Spoon into well greased loaf pan.

Bake. Cool in pan 10 minutes. Invert on rack to cool. Dust with powdered sugar.

Virginia Miller

MELTAWAY SHORTBREAD

Temperature: 375° Time: 15 minutes

Cream together:

1 stick butter or margarine

1/2 cup shortening

3 tablespoons sugar

2 scant cups flour

1 cup angel coconut

Roll this into a roll or two. Wrap and chill an hour or so in freezer. Slice and bake on ungreased cookie sheet. Dip in XXXX sugar.

Jane Leigh

DANISH BUTTER COOKIES

Temperature: 350° Time: 5-10 minutes

Cream until light:

1 pound butter or margarine

2 cups sugar

Add:

4 egg yolks

1 teaspoon vanilla

Mix in thoroughly

4 cups flour

Use cookie press or: pack dough into square refrigerator boxes and chill overnight. Upset box and push dough out. Cut into quarters lengthwise. Slice thin cookies from the quarters and bake on ungreased cookie sheets.

Virginia Miller

BONNIE BRAN COOKIES

Temperature: 375° Time: 7-10 minutes

Mix in following order:

- 2 cups sifted flour
- 1/2 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice
- 3/4 cup shortening
- 1 1/2 cups brown sugar firmly packed
- 1 egg
- 1/4 cup corn syrup
- 1 1/2 teaspoons vanilla
- 1 1/2 cups All-Bran or 100% Bran
- 2/3 cup mince meat
- 3/4 cup chopped nuts

Drop by rounded spoonfuls on greased baking sheets. After measuring the 2/3 cup mince-meat, I fill the remainder of the cup to overflowing with raisins and empty them into the bowl with the mincemeat.

Mrs. Earl French

CHOCOLATE COVERED RAISIN DROPS

Cream:

3/4 cup butter or oleo

3/4 cup sugar

till fluffy.

Beat in:

1 egg

1 teaspoon vanilla

Sift together:

2 cups flour

1 1/2 teaspoon baking powder

1/2 teaspoon salt

Add to creamed mixture alternately with:

1/2 cup milk

Stir in:

1 1/2 cups (9 ounces) chocolate covered raisins

1/2 cup chopped California walnuts

Drop from teaspoon 2 inches apart on ungreased cookie sheet. Bake 400° 10-12 minutes until lightly browned. Remove at once from pan. Cool. Makes 4 dozen.

Mrs. Byron Layman

DELICIOUS AND QUICK APPLE CAKE

Place in blender: (Blend just until
apples are coarsely chopped)

2 cups cut-up apples

1/4 cup oil

1 egg beaten

1 cup sugar

Sift into bowl:

1 cup unsifted flour

1 teaspoon cinnamon

1 teaspoon baking soda

1/4 teaspoon salt

Pour blended ingredients over dry ingredients
and stir well.

Add:

1 teaspoon vanilla

1/4 cup raisins

Pour into 8 x 12 inch baking dish greased
and floured. Bake 350° for 45-50 minutes.

While cake is still warm in pan, gently
mix:

1 cup sour cream

1/4 cup brown sugar

Spread over cake.

Sprinkle with:

1/4 cup chopped nuts

Place under broiler a few minutes until
bubbly and gently browned.

This cake is good served warm or cold.

Mrs. Byron Layman

LEMON BARS

Easy to fix and always a favorite:

Mix well with pastry blender:

1/2 cup butter

1 cup flour

1/4 cup powdered sugar

Pat into 9" square pan. Bake 20 minutes at
350°.

Combine following ingredients and beat well:

2 tablespoons lemon juice

1 cup sugar

2 tablespoons flour

1/4 teaspoon baking powder

2 eggs well beaten

Pour over warm crust. Bake approximately 25
minutes. Cool. Cut into bars.

Carolyn Gondert

FRESH COCONUT CAKE

2½ cups sifted cake flour

1½ cups sugar

3 teaspoon baking powder

1 teaspoon salt

1/2 cup soft butter

milk from two coconuts and enough milk
added to make 1 cup

2 eggs

Sift dry ingredients together. Beat every-
thing but 1/4 cup milk and eggs for 2
minutes. Add milk and eggs. Beat 2 more
minutes. Bake at 375° in layer pans.
Frost with seven-minute frosting, adding the
freshly grated coconut to surface.

Jean C. Ludwick

LEMONADE COOKIES

Perfect match with a cool drink on a hot summer day!

1 cup margarine
1 cup sugar
2 eggs
3 cups sifted flour
1 teaspoon baking soda
1 can (6 ounces) frozen lemonade concentrate (thawed)

Cream: butter and sugar

Add: eggs; one at a time--beating well

Combine: flour and soda--stir into egg mixture with 1/2 cup of lemonade concentrate

Drop: by teaspoon 2" apart on ungreased sheet

Bake: 400° for about 8 minutes

Remove: and brush lightly with remaining concentrate and sprinkle with sugar.

Approximately 6 dozen

Susan Groner

TOFFEE SQUARES

So simple but it tastes like it took hours!

Cream:

1 cup margarine
1 cup brown sugar, packed

Blend in:

1 egg yolk
1 teaspoon vanilla

Add:

2 cups sifted flour

Mix well. Spread in a greased 15½ x 10½-inch jelly roll pan. Bake at 350° for 15 to 20 minutes. Spread immediately with melted chocolate (12-ounce package chocolate bits, melted). Sprinkle with nuts, cool and cut into 24 squares.

Susan Groner

CHOCOLATE CHIPPERS

Blend:

1 package Duncan Hines White Deluxe
Cake Mix

1/2 cup cooking oil
2 tablespoons water
2 eggs

Stir in:

1 cup (6-ounce package) semi-sweet
chocolate chips

1/2 cup chopped nuts (if desired)

Drop by teaspoon onto ungreased cookie sheet. Bake at 350° for about 8 minutes. Cool on cookie sheet for about 1 minute, then remove to rack or towel for cooling.

Robin Groner

HARVEST COOKIES

Cream:

3/4 cup shortening
1 cup firmly packed brown sugar

Add:

1 egg
1 tablespoon water
1 1/2 cups sifted flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg

Mix 2 minutes.

Add:

1 cup finely diced raw apple
1 1/2 cup uncooked rolled oats
1/2 cup seedless raisins

Drop by teaspoon on greased cookie sheet.

Sprinkle with mixture of:

1/2 teaspoon cinnamon
2 tablespoons sugar

Bake 375° for 12-15 minutes.

Pauline Hadlock

SCRUMPTIOUS BROWN SUGAR DROPS

Cream:

2 cups brown sugar
1 cup Crisco

Add:

2 eggs

Stir in:

2-3/4 cups sifted flour
1 teaspoon soda
1/2 teaspoon salt

(These are combined.)

Alternating with:

1/2 cup sour milk

Drop by teaspoon. Bake 7-9 minutes at 350°.

A very easy cookie and so good, you can't eat just one!

Susan Groner

MAE'S BUTTERSCOTCH BROWNIES

Melt:

1/4 cup butter

Add:

1 cup brown sugar (or 1/2 cup each of
brown & granulated)

Cool.

Add:

1 egg beaten

1 teaspoon vanilla

1/2 cup cocoanut

1/2 cup nuts (black & English mixed)

Sift together and add to other ingredients:

1/2 cup flour

1 teaspoon baking powder

few grains salt

Spread in baking dish and bake at 300°
about 30 minutes or less.

Larry Durnell

FORGOTTEN COOKIES

2 egg whites

1 cup nuts

3/4 cup sugar

1 cup chocolate chips

pinch salt

(1 package)

Beat whites and salt until peaks are formed.
Add sugar gradually. Add nuts and chips.
Drop by teaspoon on ungreased cookie sheet.
Put in pre-heated oven (350°). Turn off
heat and leave overnight.

Libby Kline

SOUR CREAM POUND CAKE

Cream together:

1 cup butter

3 cups sugar

Mix in:

1 cup sour cream

In separate bowl sift twice:

3 cups flour

1/4 teaspoon baking soda

pinch salt

Add dry ingredients and

6 egg yolks

alternately to the butter mixture. Blend
this batter well.

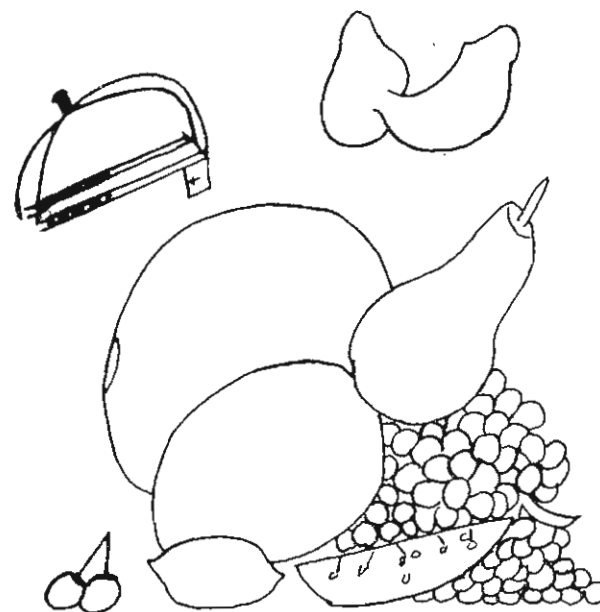
Gently fold into batter

6 egg whites beaten stiff

Gently pour batter into greased and floured
bundt pan or 2 loaf pans. Bake at 300°
1 1/2 to 1-3/4 hours. Remove from pan(s)
immediately and let cool.

Kathy Redslob

PIES



TO SAVE YOUR OVEN
AND
YOUR TEMPER
WHEN BAKING A TWO-CRUST FRUIT PIE!

Fit the botton crust in the pan, then flute the edge just as you would for a one-crust pie.

Add the fruit and cover it with a circle of pie dough that fits inside the fluted edge of the lower crust. The juice will boil up in baking and cover the space but not boil over the fluted edge.

Eureka!!

Mary Syferd

CHOCOLATE PIE

Mix: 1 heaping cup sugar
1 heaping tablespoon flour

Beat: 2 egg yolks

Add: 1 cup milk

Mix both mixtures.

Add: 2 squares chocolate

Cook over medium heat until thick.

Add: 1 teaspoon vanilla
2 tablespoons butter

Pour into baked pie shell. Dottie Kohl

LEMON CHIFFON PIE

Soften:

1 tablespoon Knox gelatin
in 1/4 cup cold water
for 5 minutes.

Beat:

4 egg yolks

Add:

1/2 cup sugar
1/2 cup lemon juice
1 teaspoon grated rind
1/2 teaspoon salt

Cook over boiling water, stirring until
consistency of custard. Add gelatin and
stir thoroughly. Cool slightly.

Beat:

4 egg whites

Add gradually:

1/2 cup sugar

while beating.

Fold into lemon mixture and fill pie shell.

BUTTER CRUNCH CRUST

Blend with pie blender:

1/2 cup butter (room temperature)
1/4 cup brown sugar (packed)
1 cup flour
1/2 cup finely chopped pecans

Spread in pan 13" x 9" x 2". Bake 400 de-
grees for 15 minutes. Take from oven and
stir with spoon until of crumb texture.
Save 3/4 cup for topping. Press rest of
mixture against bottom and sides of 9-inch
pie plate. Chill. Pour in filling.
Sprinkle reserved crumbs on top and chill.

Bernice Francke
-112-

HE MAN PIE

Cream:

1 8-oz. package Philadelphia cream cheese
or 1 8-oz. and 1 3-oz.

Add:

2 eggs
1/2 cup sugar
1 teaspoon vanilla
pinch salt

Mix well. Pour in unbaked graham cracker
crust and bake 20 minutes at 350°.

Sprinkle with cinnamon and cool.

Drain blueberries, mix 2 tablespoons corn
starch in liquid, add blueberries and cook
until thick. Pour over pie and cool.

(Cherries can be used.)

Marjorie Wood

CARAMEL PIE

2 cups brown sugar
4 tablespoons flour
1 cup milk
4 egg yolks
1 teaspoon vanilla
pecans (optional)

Beat egg yolks and add to milk, pour slowly
into pan in which sugar and flour have been
mixed together. Cook until thick, stirring
constantly (about 15 minutes), add vanilla
and pecans. Very rich.

Dottie Kohl

COFFEE CHIFFON PIE

Soak 1 envelope (tablespoon) Knox gelatin
in 1/4 cup water for 5 minutes
Bring to a boil over double boiler:
1/2 cup sugar
1 tablespoon powdered coffee
3 well-beaten egg yolks
1 cup water
Place gelatin in heated mixture, stir and
cool. When beginning to thicken, fold in:
3 stiffly beaten egg whites mixed with
1/2 cup sugar
1 teaspoon vanilla
Pour into graham cracker 9-inch crust. Allow
to set in refrigerator for hour or so. Top
with whipped cream and pecans.

Marybelle Stevens

GEORGE'S FAVORITE COCONUT CREAM PIE

Beat 4 egg yolks
Add 1 cup sugar
1/8 teaspoon salt
2 tablespoons cornstarch
2 1/2 cups milk
Cook in double boiler until thick, stirring
constantly.
Add 1 teaspoon vanilla
1 1/2 cups grated fresh coconut*
Cool and turn into a baked pie shell. Top
with whipped cream. Chill for 1 hour before
serving.
*Keep a little coconut out for topping if
desired.

Mary Yingling
-114-

FRESH STRAWBERRY PIE WITH GLAZE

Slice:
1 1/2 cups fresh strawberries
Add:
1 cup sugar (scant) if berries are tart
3/4 cup if they are sweet or real
ripe
1 heaping tablespoon cornstarch
1/4 teaspoon salt
1/4 cup orange juice (use 1/2 cup juice
if more liquid is needed.)
Bring to a boil, stirring constantly. Add
a drop of red food coloring. When mixture
thickens, REMOVE from heat and let cool.
Slice:
1 1/2 cups berries (if large)
onto a paper towel to absorb moisture. Put
into the pie shell. Pour over the berries
the glaze and allow to work down into the
berries. TOP with whipped cream and a few
whole or sliced berries.

Elaine Groner

PAPER-BAG APPLE PIE

Temperature: 425° Time: 1 hour

This came from some magazine centuries ago!

Line a 9-inch pie pan with your favorite pie crust recipe.

Pare, core and cut into chunks:

3 or 4 large baking apples (2½ pounds)
(I like green ones.)

Place in a large bowl.

Combine:

1/2 cup sugar
2 tablespoons flour
nutmeg

Sprinkle mixture over apples; toss to coat well; spoon into pastry shell; and drizzle with lemon juice.

For topping combine in small bowl:

1/2 cup sugar
1/2 cup flour

Cut in:

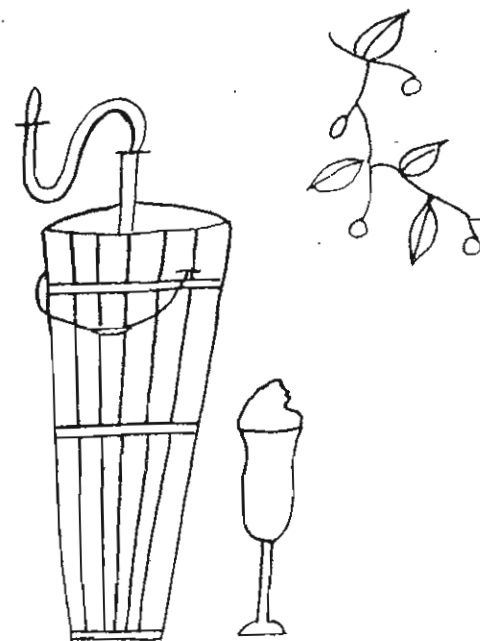
1/2 cup butter or margarine

Sprinkle over apples to cover top.

Slide pie into a heavy brown paper bag large enough to cover pie loosely; fold open end over twice and fasten with paper clips; place on large cookie sheet for easy handling. Bake in hot oven. Apples will be tender and top bubbly and golden. Split bag open; remove pie; cool on wire rack; serve plain or with cheese or ice cream.

Ginny Kober

Desserts



BUTTERSCOTCH SAUCE

Melt:

1/4 cup butter

Add:

1-1/4 cups brown sugar

2/3 cup Karo

Cook to 214 degrees or until firm soft ball.

Add:

3/8 cup top milk.

Success depends on ball stage--just barely holds together. Keep hot over hot water.

Charlotte T. Huffman

PHILADELPHIA CREAM CHEESE DESSERT

Mix:

1 package (small) lemon jello

2 cups hot water

Cool until starts to set, then whip.

Beat until fluffy:

1 large package Philadelphia cream cheese

1 cup sugar

Fold whipped and chilled jello into cream mixture.

Fold in:

1/2 pint whipped cream or dream whip

Add vanilla. Put in pan lined with graham cracker crumbs. Chill. Can be frozen.

E. Cavanaugh

SPICED MACÉDOINE OF FRUITS
WITH
GINGER-APRICOT SAUCE

Sauce:

Mix:

- 1/2 cup sugar
- 2 tablespoon cornstarch
- 1/8 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/2 teaspoon grated lemon rind

Stir in:

- 1 1/4 cup pineapple juice
- 1 12-ounce can apricot nectar
- 1 tablespoon lemon juice

Mix till smooth. Bring to boil, lower heat and simmer, stirring until smooth and thickened, about 10 minutes. Cool, stirring occasionally to prevent film on top, then chill. Makes about 3 cups sauce. (Sauce may be made several days in advance; store it in a tightly covered container and refrigerate.) Any combination of fresh, canned, or frozen fruit may be used with this sauce, according to preference.

Prepare fruits on day to be eaten:

- 1 pineapple, cubed; or 4 cups drained frozen or canned pineapple
- 2 cups blueberries
- 2 10-ounce package frozen peaches, thawed

1 pint strawberries, washed and hulled
Sprinkle peaches with a little lemon juice to prevent darkening. Taste fruit for sweetness, add sugar if needed. Cover and chill. (Optional: to serve, alternate layers of fruit and sauce in tall glasses.

Top with a few strawberries, spoon on rest of sauce. Garnish with sprigs of mint.)

Mrs. Wm. P. Huffman

BAVARIAN CREAM

Mix and beat up good:

- 2 cups milk
- 4 egg yolks
- 1 cup sugar

Put on slow burner and let come to a boil.

Soak 1 1/2 envelopes of gelatin
in 1/4 cup water

Set aside.

Then add gelatin and stir up real good.

Take off stove and let cool.

Whip:

- 1/2 pint whipping cream

Fold in custard.

Add:

- 2 teaspoon vanilla

Rinse mold with cold water and drain. Fill with custard.

To 1/2 pint of whipped cream add:

- 1 tablespoon sugar

Put in center of mold or around the edge.

Fresh strawberries can be placed around the mold.

Geraldine B. Huffman

LEMON BISQUE

Boil until dissolved:

1½ cups water

1 cup sugar

Add and dissolve:

1 package lemon jello

juice of 2 lemons and grated rind of
1 lemon

Chill the above until thick, then beat.

Whip 1 can of chilled canned milk. Add to
jello and put in oblong pan that has been
lined with graham cracker crumbs. Chill.

Mrs. Robert K. Arthur

BASIC LEMON SAUCE

This recipe can be used either cold or hot,
and can be combined with fruits, such as
blueberries. Our family likes it on pud-
dings, especially ORANGE TRIFLE.

Combine:

1/2 cup sugar

1 tablespoon cornstarch

Add:

1 cup boiling water

Cook 10 minutes.

Add:

1 tablespoon butter

1/2 teaspoon lemon or vanilla extract

dash nutmeg

Note: A half cup of fresh berries may be
cooked with this sauce for a different
flavor.

Kay Staley

ORANGE TRIFLE

Soak 2 tablespoons gelatin
in 1/2 cup cold water

Dissolve above in:

1/2 cup boiling water

1 cup hot orange juice

1 tablespoon lemon juice

grated rind of orange if desired

Add:

1 cup sugar

Chill until quite thick.

Beat with a rotary beater until frothy:

3 egg whites

Fold in beaten egg whites and turn into
mold. Chill. Unmold and serve with blue-
berry sauce (see BASIC LEMON SAUCE).

For an Orange Charlotte add

1/2 pint whipped cream

to the above mixture just before filling
the mold. Decorate mold with mandarin
orange slices.

Kay Staley

STEAM PUDDING

4-5 Servings

Cream well:

1/2 cup butter or margarine
1/2 cup sugar

Add:

2 eggs
1/4 teaspoon salt
1/2 cup orange marmalade
2 cups bread crumbs (soft--inside loaf)
Steam for 3 hours.

SAUCE

Put together in order given:

1/2 cup sugar
1 egg (well beaten)
1/2 cup whipping cream beaten stiff
pinch of salt
1 teaspoon vanilla

Nancy Smith

LEMON PUDDING CAKE

Combine 3/4 c. sugar and 1/4 c. sifted flour with a dash of salt. Stir in 3 T. melted butter, 1 t. grated lemon peel and 1/4 c. lemon juice. Combine 1 1/2 c. milk with 3 well beaten egg yolks; add to lemon mixture. Fold in 3 stiffly beaten egg whites. Bake in an 8x8x2 inch baking pan in a larger pan of hot water. Bake at 350 degrees for 40 minutes. Serve warm or chilled.

Esther Mansfield

DATE-NUT PUDDING

Blend:

1 cup sugar (white)
1 cup brown sugar
1 teaspoon butter
1 tablespoon flour
1/2 cup cold water

Add:

1 1/2 cups hot water

Boil a minute or two. Pour syrup in baking pan 9 1/2" x 13". Add batter:

1 cup flour
1/2 cup brown sugar
1 tablespoon butter
1 teaspoon baking powder
1/2 cup milk
pinch salt
1 cup chopped dates
1 cup chopped nuts

Bake in moderate oven about 35 minutes or until a toothpick, when put in batter for test, will come out clean. Serve with plain or whipped cream. Serves 10-12.

Note: If a small square baking pan is used, one-half recipe will be sufficient and will serve 4 to 6.

Mildred Kennedy

BREAD PUDDING

This recipe is our family version of a recipe from "The Presbyterian Cook Book" by the Ladies of the First Presbyterian Church of Emporia, Kansas, "published" by my great-grandfather Joseph Langellier in 1900. It has been used by at least four generations in our family, and is especially good cold for breakfast!

Scald:

1 pint of milk

Pour over

1 cup bread crumbs

Add:

1 tablespoon butter

Cool. Beat together until light:

3 egg yolks

2/3 cup sugar

Mix in milk mixture. Add

3 egg whites beaten stiff

1 teaspoon vanilla

Bake in greased casserole one-half hour at 350°.

Dorothy Scott Gibbs

CHARLOTTE RUSSE

| | |
|----------------------------------|-----------------|
| 1 tablespoon gelatin | 2 egg yolks |
| 1/4 cup cold water | salt |
| 1 cup milk | 1 pint XX cream |
| 1 cup sugar | whipped |
| 1 teaspoon vanilla | |
| 1 dozen Lady Fingers cut in half | |

Soak gelatin in cold water. Scald milk and add soaked gelatin to it. Beat eggs and add about 1/3 of sugar to egg yolks. Add rest of sugar to scalded milk and gelatin. Slowly pour hot liquid into egg yolk mixture. Add salt. Return to sauce pan and bring just to a boil, stirring all the time. Remove from fire as soon as it begins to boil. Cool. Whip cream stiff and fold into cooled mixture, saving some for decorating the top.

This can be served in pyrex cups or sherbet glasses on stems. Stand pieces of lady fingers around outer edge and spoon gelatin mixture in the center. Decorate with a spoon of whipped cream and a cherry. Makes 8 to 10 cups, depending on size of cup.

Mrs. John A. Troxell

FROZEN CHOCOLATE TORTE

Meringue:

3 egg whites 1/2 teaspoon cream of tartar
3/4 cup sugar 3/4 cup chopped pecans

Filling:

2 cups whipped cream
1/2 cup Hershey chocolate syrup
shaved chocolate
1 teaspoon vanilla

To prepare meringue, beat egg whites until frothy, add cream of tartar and beat until soft peaks form. Add sugar one tablespoon at a time and beat until very stiff peaks form. Fold in chopped pecans. Cover 2 baking sheets with brown paper. Draw 8-inch circle on each paper. Divide and spread meringue on each circle, shape into a flat shell. Bake in a pre-heated oven 275° for 45 minutes. Turn off oven and with door closed, leave meringue for another 45 minutes.

In small mixing bowl beat cream until very stiff. Fold in chocolate syrup and vanilla.

To assemble:

Spread one layer with 1/2 of whipped cream mixture. Add second layer and cover with remaining mixture. Garnish with shaved chocolate and freeze. This serves 10. Remove from freezer and serve at once.

Madelynn Sauer

LEMON FLUFF TORTE

12 egg whites
3 cups sugar
1 teaspoon vanilla

Beat egg whites until very dry. Add sugar gradually, beating constantly. Add vanilla. Beat 15 minutes. Spread on brown wrapping paper which has been buttered on both sides. Place on cookie sheet. Bake at 300° for 1½ hours. When cool, cut in squares and serve with this topping.

6 egg yolks
1½ cups orange juice
rind and juice of 1 lemon
grated rind of 3 oranges
1 cup sugar
1 teaspoon butter
2 tablespoons flour

Mix beaten egg yolks with the other ingredients. Cook in double boiler 15 minutes. Stir frequently. Cool. As you serve each square, top with whipped cream and sprinkle with toasted almonds.

Ruth Densmore

JEWISH COFFEE CAKE

I originally got this recipe from a Westminster Thanksgiving bazaar lunch ten or fifteen years ago. I thought it was the best cake I'd ever tasted and traced down the baker. It turned out to be a friend of mine whose husband was French and his father was a chef in a restaurant in Paris, where a rabbi had given him this recipe. So it is really an international cake.

Mix:

- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda

Set aside.

Cream:

- 1/4 pound butter
- 1 cup sugar

Add one at a time and mix well:

- 2 eggs

Intermix with the flour mixture and

- 1/2 pint sour cream

Add:

- 1 teaspoon vanilla

Topping:

- 1 cup chopped nuts
- 1 tablespoon brown sugar
- 1/4 cup granulated sugar
- 1 tablespoon cinnamon (I use part nutmeg.)

Grease and flour tube pan. Spoon in half of the batter. Sprinkle on top half of the topping, then put in remaining batter and balance of topping, pressing down with

fingers or a fork.

Bake 45 minutes at 375°.

Rhea Ashwood

CHEESE CAKE

Grease bottom and sides with butter 8-inch spring mold pan. Line bottom with Graham cracker crust.

Mix:

- 1 pound Philadelphia cheese
- 1/2 cup sugar
- 2 egg yolks

Fold in gently:

- 2 egg whites stiffly beaten

Bake in moderate oven 375° for 20 minutes or until slightly browned. Cool thirty minutes.

Mix:

- 1 pint thick sour cream
- 6 tablespoons sugar
- 2 teaspoons vanilla

Pour on top of first baked mixture.

Sprinkle a few cracker crumbs on top. Bake 10 minutes at 450°. Cool and place in refrigerator over night before serving. It is better the 2nd and third day.

Gertrude Klosterman

RASPBERRY CHARLOTTE

This dessert is wonderful and is much easier to make than it sounds.

- 2 packages frozen red raspberries
- 1 envelope unflavored gelatin
- 3 tablespoons water
- 1 package ladyfingers
- 2 tablespoons cooking sherry (optional)
- 1/2 cup sugar
- 1 teaspoon fresh lemon juice
- 1 cup heavy cream
- 1 tablespoon cornstarch
- 1 tablespoon sugar

Thaw raspberries according to package directions. In the meantime sprinkle gelatin over water to soften. Put ladyfingers in a shallow dish and sprinkle lightly with sherry. (You do not have to do this if you do not wish to cook with sherry.)

Drain juice from thawed fruit and save for the sauce. Work berries through a sieve thoroughly. Put berry puree (you should have one cup) in a saucepan, add sugar and cook to the boiling point. Remove from heat, stir in the softened gelatin and lemon juice well. Chill until slightly thicker than raw egg white, then beat until fluffy. Beat heavy cream until it holds a shape and mix very gently into the gelatin mixture.

Line the sides of an oiled one-quart size mold with ladyfingers and spoon in raspberry mixture carefully. Chill until firm.

While the Charlotte chills, take the raspberry juice you saved and stir a little of the juice into the cornstarch and sugar until smooth. Heat the remaining juice to boiling point, stir in cornstarch mixture and cook over low heat until sauce is transparent and slightly thick. Serve poured over unmoulded Charlotte. Serves 6.

This Charlotte may be made ahead of time. Just run thin knife down side of mold under ladyfingers and unmould on round plate. Pour sauce over it and let guests serve themselves. They usually take the width of two ladyfingers.

Helen Mayl

FORGET-IT-TORTE

8-10 Servings

Preheat oven 450° and grease bottom of angel food pan.

Beat:

6 egg whites

with:

1/2 teaspoon cream of tartar

1/4 teaspoon salt

until very stiff. Slowly add:

1 1/2 cups sugar

Fold in:

1 teaspoon vanilla

Pour into pan. Place in oven. Turn off heat and don't open the door for 8 hours.

Don't panic--it'll look like a failure!

Serve with raspberries and whipped cream--or other fruit.

Jane Leigh
-131-

18TH CENTURY STEAMED CRANBERRY PUDDING

1½ cups fresh cranberries
1 cup flour
1/4 cup molasses
1/4 cup Karo (light or dark)
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
1/2 cup water

Sift together flour, baking powder, soda and salt. Stir in cranberries. Bring water, molasses and Karo to boil. Pour and stir into flour mixture. Turn into pyrex bowl. Steam for 2 hours.

BUTTER SAUCE

1 cup sugar
1/2 cup coffee cream
1/2 cup butter

Combine and slowly bring to boil. Remove and add 1 teaspoon vanilla. Serve warm. Pour sauce over 18th Century Cranberry Pudding.

Charlotte Powell

KARIDOPITA

Temperature: 350° Time: 30-45 minutes

Beat:

1½ cups sugar
3 eggs
1 cup oil

Sift the following:

2 cups flour
3 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon cloves
1 teaspoon cinnamon

Add alternately with:

1 cup sour milk

Fold in 1 cup nut meats and pour in oblong pan. Score when baked and pour syrup over top while hot.

SYRUP:

Boil gently for 10 minutes:

2 cups sugar
1 cup water
1/2 lemon
1 stick cinnamon

Mrs. Robert K. Arthur

CREME BRULEE

Scald 1 qt. light cream

Pour the cream slowly into 8 egg yolks and 6 T. sugar lightly beaten together.

Add 3 T. vanilla.

Pour mixture into baking dish set in pan of hot water.

Bake at 350 degrees for about 1 hour or until a silver knife comes out clean.

Sprinkle top with brown sugar (about 5 T.)

Place under broiler until sugar melts and forms a glaze. (Watch closely and leave broiler door open.)

Serve ice cold.

Zoe Speakman

APPLE CRISP

4 cups sliced apples (tart apple best)
1 tablespoon lemon juice
1/3 cup sifted flour
1 cup Quaker Oats (quick or old fashioned)

1 cup brown sugar
1/2 teaspoon salt
2 teaspoons cinnamon
1/2 cup melted butter

Place apples in greased shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients; add melted butter; mix until crumbly. Sprinkle crumb mixture on top of apples. Bake uncovered 375° for 30 minutes.

La Donna Reagan

OZARK PUDDING

1/2 cup sifted flour
2 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup brown sugar (packed)
1 1/2 teaspoon vanilla
1 cup nuts
1 cup chopped apples

Sift dry ingredients. Beat eggs well. Add sugar. Stir in dry ingredients, vanilla, nuts, and apples. Pour into well greased 10" pie plate or 8" square baking dish. Bake at 350° for 35 minutes or more. Decorate with nuts and serve with whipped cream--or plain.

Madge B. Hart

SCOTTISH SHORTBREAD FOR FRUIT

1 cup butter
 $\frac{1}{2}$ cup fine granulated sugar
2 cups flour
fruit (fresh or frozen)

Cream the butter thoroughly, then add sugar and work together until mixed.

Sift flour and gradually work into butter and sugar until the dough attains the consistency of pastry.

The less kneading, the better the shortbread.

Don not roll the dough, but press with hands about $\frac{1}{2}$ inches thick. Cut with a 2 inch floured cutter and place on buttered cookie sheet. Prick the top all over with fork.

Bake in a hot oven (400 degrees) untio light golden brown. About 13 minutes.

You can use strawberries, peaches, blue berries or any kind of fruit.

The shortcakes can be prepared in advance and stored in a tight container.

If you want these for tonight's dinner, hide them from men and other children.

Esther Mansfield

PRALINES

Cook in an iron skillet until it forms a soft ball:

1 cup brown sugar
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup cream
 $\frac{1}{2}$ teaspoon salt

Add:

$\frac{1}{2}$ teaspoon vanilla
2 cups pecans
1 teaspoon vinegar

Remove from heat and beat until firm. Spread on wax paper and break into bite size. Can be made in fifteen minutes or less!

Cathie Carpenter

BUCKEYES

Mix and refrigerate 1 hour:

1 pound butter
2 pounds peanut butter
3 pounds powdered sugar

Melt:

2 4-ounce packages chocolate chips with
 $\frac{1}{2}$ bar parafin

Form butter mixture into small balls the size of buckeyes and dip with a toothpick into chocolate.

Mrs. Norman M. Schaefer

CANDIED CRAB APPLES

Serve on bonbon dish with other candies.

1. Select about 24 perfect, firm, not too ripe apples.
2. Add 1 cup water and bring to boil on low heat. (Prick each apple with fork first.)
3. Add 2 cups brown sugar, and 2 cups white sugar into which 1/4 teaspoon cinnamon has been mixed.
4. Boil on very low heat to jelly-sheeting stage or to 225° on candy thermometer.
5. Remove from heat, cool for 2 minutes to settle foam.
6. Place each apple on platter by its stem, being sure they do not touch each other. They should be fairly dry when cooled.
7. Left-over syrup may be used again with more apples.

or

GUM DROPS

1. Return pan to stove and boil on very low heat, stirring very often.
2. Boil to just under the hard crack stage or to 295°.
3. Remove from fire and drop 1/4 teaspoon of syrup into powdered or grated nuts or coconut. Roll into balls.

Delicious!

Angy Crichlow

SWISS CANDY ROLL

Yield: 5 pounds

Boil to soft boil (238°):

- 3 cups sugar
- 1 tablespoon butter
- 1 cup thin cream

Remove from heat and add:

- 1 teaspoon vanilla

Beat until creamy. Cut or chop (not too fine):

- 1 pound dates
- 1 pound figs
- 1 pound seedless raisins
- 1 cup pecans
- 1 pound shredded coconut

Mix thoroughly and add to syrup. Using your hands, knead with light pressure. Taking a small handful, roll out (on your pastry cloth) a "log" about 1½ inches in diameter and 6-8 inches long. Wrap each roll in bourbon or brandy soaked cloth. Wrap again in foil. Allow to age at least 2 weeks. Cut in small slices to serve your candy. Hold to light; see stained glass effect!

Benenah Twyman

PULLED BUTTER MINTS

2 cups sugar
1/4 pound butter
1/2 cup water
8 drops of oil-flavor

Stir until dissolved. Boil until it reaches 250°. Use candy thermometer. Pour on buttered marble slab. Then pull. Add flavor and cut in small pieces with scissors.

Mrs. E. W. Kruse

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