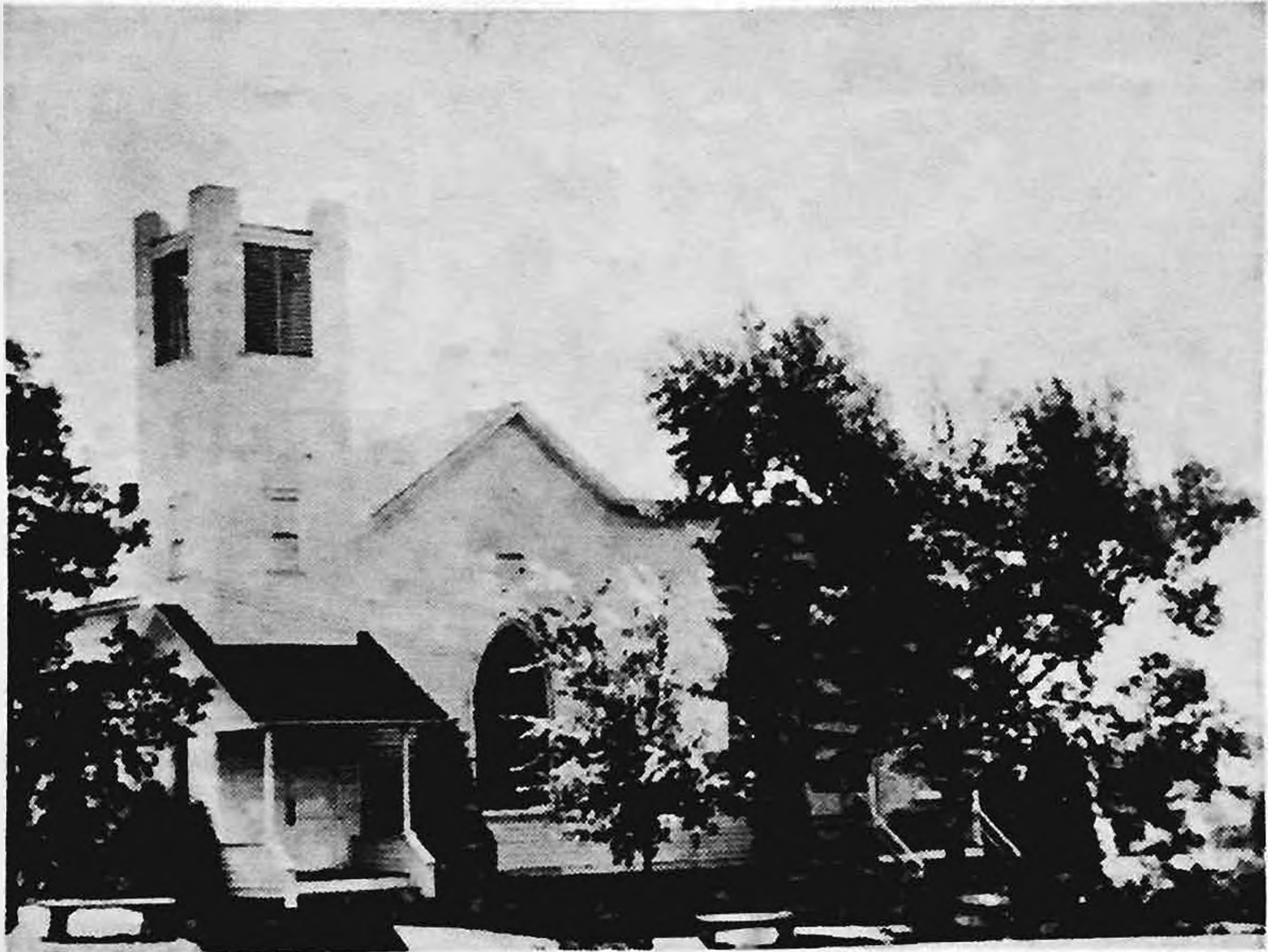


RIDGE RECIPES

COOK RIGHT

AROUND ABOUT



EVENING CIRCLE
of
ST. MATTHEW'S
EVANGELICAL and REFORMED CHURCH
RIVERSIDE, MISSOURI

BEVERLY LUMBER CO.

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Platte City, Mo.

For Judith from Aunt Caroline
August 1961

THIS BOOK IS DEDICATED TO THE MODERN HOME. IN OUR HOME TODAY, AS ALWAYS, LIFE IS CENTERED AROUND OUR KITCHENS. IT IS WITH THIS THOUGHT IN MIND THAT WE, THE SPONSORS, HAVE COMPILED THESE RECIPES. SOME OF THEM ARE TREASURED OLD FAMILY RECIPES. SOME ARE BRAND NEW, BUT EVERY SINGLE ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THIS COUNTRY OF OURS.

WE WANT TO EXPRESS OUR APPRECIATION TO ALL THOSE MERCHANTS WHOSE GENEROUS COOPERATION IN THIS PROJECT MADE IT POSSIBLE FOR US TO PUBLISH THIS BOOK.

WE ALSO WANT TO THANK ALL THOSE PEOPLE WHO GAVE SO GENEROUSLY OF THEIR TIME AND ENERGY IN COLLECTING AND SUBMITTING RECIPES AND ASSISTED IN THE SALE. WITHOUT THEIR HELP THIS BOOK WOULD NOT HAVE BEEN POSSIBLE.

The Sponsors

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RIDGE RECIPES - ROUND-ABOUT

Our Mind cries out for food and clothes,
At times we thirst for fame;
And then again we long for love,
Whatever be its name.

But also, we just want to eat,
Our hunger to appease,
And then to Brenner Ridge we go, -
Our famished self to please.

For in Saint Matthew's fellowship
Good cooks are by the score;
And after you have counted them,
You still will find some more.

For all our mothers are good cooks;
Our sweethearts and our wives;
And Grandma can make pies to lift
Your plaudits to the skies.

So, in this dawning year we've made,
(Just take a long, long look)
A tasty lot of recipes
And bound them in a book.

They're good for any time of day
Or night, - or in between;
For all are tested and found good, -
From roasts to navy bean.

So, here is this fine, new attempt
To publicize our lore,
Of how in cooking we excel,
Which you've not know before.

And if, at some good, tasty meal
Your grateful heart is glad:-
Just to our church some Sunday come;
And nevermore be sad.

-----F.C.R.

-----December 27, 1954

RECIPE FOR A HAPPY NEW YEAR

Take twelve, fine, full-grown months, see that these are thoroughly free from all old memories of bitterness, rancor, hate and jealousy; cleanse them completely from every clinging spite; pick off all specks of pettiness and littleness; in short, see that these months are freed from all the past - have them as fresh and clean as when they first came from the great storehouse of Time.

Cut these months into thirty or thirty-one equal parts. This batch will keep for just one year. Do not attempt to make up the whole batch at one time (so many persons spoil the entire lot in this way), but prepare one day at a time, as follows:

Into each day put twelve parts of faith, eleven of patience, ten of courage, nine of work (some people omit this ingredient and so spoil the flavor of the rest), eight of hope, seven of fidelity, six of liberality, five of kindness, four of rest (leaving this out is like leaving the oil out of the salad - don't do it), three of prayer, two of meditation, and one well selected resolution. If you have no conscientious scruples, put in about a teaspoonful of good spirits, a dash of fun, a pinch of folly, a sprinkling of play, and a heaping cupful of good humor.

Pour into the whole love ad libitum and mix with a vim. Cook thoroughly in a fervent heat; garnish with a few smiles and a sprig of joy; then serve with quietness, unselfishness, and cheerfulness, and a Happy Year is a certainty.

This is our recipe we can use every day this year at every meal - and it will become even better at each serving.

Mo.-Kan. Regional Guild President
----Mrs. Add Morris

HINTS TO HOUSEKEEPERS

"Rise early in the morning or you will not get a fair start with your business. Rise earlier on Sunday morning than any other day that the children may be at Sunday School on time and the domestics have time to arrange their necessary business as to be able to attend Divine Service. Do all cooking for Sunday on Saturday or if it is necessary that some cooking be done, have it all completed at breakfast and the fires extinguished for the day. Have the house cleaned and put in order on Saturday. On Sunday only make the beds and do such things as are absolutely necessary."

Mrs. Hill's New Cook Book
1870 Edition

HOW TO PRESERVE A HUSBAND

Be careful in your selection. They are better if not too fresh. Some choose them young, others want them old, but this is a matter of personal taste. Do not boil. Many insist on keeping them in hot water, but this always makes them sour and hard. Be careful not to chill with indifference; instead, keep them warm with the sunshine of smiles. Even the poor varieties may be made sweet, tender and good if spiced with essence of love and a dash of play. If treated this way, they will keep for years.

Recipes from Southern Kitchens

PRESERVED CHILDREN

Take one large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

Burkeland's Best Recipes
Burkeland Garden Club
Waynesboro, Georgia



RELISHES, PICKLES,
APPETIZERS

RELISHES, PICKLES, APPETIZERS

GERMAN STYLE SUMMER PICKLES

Take cucumbers about five inches long, and in a gallon stove jar lay a layer of grape leaves and dill then a layer of cucumbers until 3/4 full. Last layer being grape leaves. Fill jar with water, add salt to taste. (If too salty the pickles will not sour, if not enough salt they will be soft).

Cover top of cucumbers with plate which is weighted with rock. Rinse rock and plate in clear water one time after seven days have passed. Pickles will be good in about 10 days to two weeks.

John Brenner

MUSKMELON PICKLES

Take firm ripe melons, quarter, remove seeds, peel and cut in smaller pieces - place in stone jar and cover with scalding vinegar. The next three days pour off vinegar and scald again each morning and pour over melon pieces. The fifth day, remove melon from vinegar and weigh.

To every 5 pounds, add 3 pounds sugar and 1 quart fresh vinegar. Tie stick cinnamon and a few whole cloves in a cloth. Put all over heat and boil until tender. Return to jar and let stand 24 hours. Pour off syrup and boil until it thickens a little, add fruit, bring to boiling point and seal immediately.

Mrs. Add Morris

SEAFOOD COCKTAIL SAUCE

1 Tbsp. prepared horseradish	2 drops Tabasco
1 Tbsp. Worcestershire sauce	1 Tbsp. lemon juice
3 Tbsp. catsup	1/4 tsp. salt

Mix ingredients thoroughly. Delicious served with french-fried shrimp, or shrimp cocktail. Enhances all seafood. 4 servings.

Frankie Fowler

SLICED CUCUMBER & ONION PICKLES WITH OLIVE OIL

4 lb. cucumbers	2 Tbsp. celery seed
2 lb. onions	2 Tbsp. mustard seed
cooking salt	2 Tbsp. turmeric
2 qt. vinegar	2 Tbsp. grated fresh horseradish
3 lb. cane or beet sugar	1/2 c. olive oil

Thinly slice cucumbers and onions into bowl, sprinkling

SLICED CUCUMBER & ONION PICKLES WITH OLIVE OIL (Continued)

each layer generously with salt. Let stand overnight. Drain, rinse well with cold water; drain again. Combine vinegar, sugar, celery and mustard seeds, turmeric and horseradish; add cucumbers and onions and cook until cucumbers are transparent. Cool. Add oil. Pack cold into hot, sterilized jars and seal.

Jeanne Williams

EVERBEST PICKLES

2 lb. salt (not iodized)

2 3/4 gal. water

Soak 1 bushel cucumbers in this mixture 10 days as they are picked. Rinse in cold water (preferably soft).

2 3/4 gal. water

3/4 oz. alum (5 Tbsp.)

Let stand 10 days.

1 1/2 gal. 5 per cent white
vinegar

15 lb. sugar

1 tsp. oil of cloves

1 tsp. oil of cinnamon

1 dram (1 Tbsp.) of benzoate of
soda dissolved in 4 oz. of
water

1 to 2 tsp. green vegetable
coloring is optional

Heat this last mixture smoking hot. Let stand overnight. Pierce or split if large pickles are used. Be sure the sugar is dissolved and liquid cold. Use the gallon vinegar jugs for these - do not have to be sealed in the usual way. May be used in 2 weeks but improve with age.

Dorothy Gerner

DILLY BEANS

Wash and pack stemmed green beans into sterilized jars. (Kentucky Wonders are best, be sure beans are young and tender.)

To each pint, add:

1/3 tsp. red pepper

1 clove garlic

1 head of dill

Heat together:

2 c. pure cider vinegar

2 c. water

1/4 c. salt

Bring to boil and pour over beans and seal. Liquid enough

DILLY BEANS (Continued)

for about 4 pints.

Verna B. Tatman

BILTMORE FRENCH SALAD DRESSING

1/2 c. oil	2 Tbsp. grated onion
1/4 c. vinegar	1 garlic button (cut in half)
2 tsp. salt	1/3 c. catsup
2 tsp. paprika	1/2 c. brown sugar
juice of 1 lemon	1/3 c. white sugar

Shake well before using, need not be chilled.
Frances E. Reinier

BARBECUE SAUCE

2 Tbsp. butter	1 bay leaf
1/2 c. chopped onion	3 Tbsp. brown sugar
1 chopped clove garlic	2 tsp. dry mustard
1 tsp. Tabasco sauce	1/3 c. vinegar
1/2 c. chopped celery with leaves	1/2 tsp. allspice
1/4 c. chopped green pepper	2 slices lemon
1 No. 2 can tomatoes	1/2 tsp. cloves
1 6-oz. can tomato paste	1 1/2 tsp. salt

Cook onion and garlic in fat until tender. Add other ingredients. Simmer 30 minutes. Baste meat or chicken while cooking.

Frankie Fowler

GREEN RELISH

4 c. ground onions	6 c. sugar
4 c. ground cabbage	1 Tbsp. celery seed
4 c. ground green tomatoes	2 Tbsp. mustard seed
6 green peppers, ground	1 1/2 tsp. turmeric
3 sweet red peppers, ground	4 c. cider vinegar
1/2 c. salt	2 c. water

Grind vegetables using coarse or medium blade grinder. Sprinkle with 1/2 cup salt and let stand overnight. Rinse and drain. Combine remaining ingredients, pour over vegetable mixture. Heat to boiling, simmer 3 minutes. Seal while hot.

Mrs. Grace Stetzler

CHOW CHOW or MIXED PICKLES

4 medium heads cabbage
2 doz. cucumbers, medium
2 doz. peppers, not the big kind

2 doz. white onions
1 peck green tomatoes, cut

Sprinkle with salt, let stand one hour then put in a bag and drain overnight. Grind all ingredients together then cover with boiling vinegar. Season with dry mustard, cloves and spice, cinnamon put in a loose bag to keep from being too dark. If desired add 1 lb. brown sugar, boil 15 minutes. Can while hot. Use amount of spices to suit the taste.

Mrs. Alice Scrivner

LOW CALORIE MAYONNAISE DRESSING

1/2 tsp. dry mustard
1 tsp. salt
2 Tbsp. vinegar

1 c. mineral oil
1 egg yolk

Add 1/2 of vinegar to egg yolk. Beat, then add 1 tsp. salt. At first add oil slowly while beating. Add remaining vinegar later.

Hazel Boswell

Write Extra Recipes Here:

SOUPS - SALADS - BEVERAGES



ACT II
EMIËL
TOSSING
JUGGLING
ANTICS

COOKING HINTS

To remove floating fat from the surface of hot soup stock use clean white blotting paper.

Cool soup or meat soup stock uncovered, otherwise it may sour.

To add a rich color and flavor to meat soups, always melt a teaspoon of granulated sugar until browned in the soup kettle, before putting in the meat.

Coarse bran may be used in place of chopped nuts in making chocolate brownies with surprisingly delicious results.

To prevent a crust from forming on cooked cereal that is to be kept overnight, cover while cooling it. The steam condenses and prevents a crust.

Try brown sugar for sweetening hot breakfast cereals.

To insure a white film over the yolk when frying eggs, add a few drops of water to the frying pan, and cover with a lid.

To test fresh eggs, drop the egg into a deep saucepan of cold water; if fresh, it will sink at once; if it stands nearly upright, it is not fresh, but can still be used; if it floats on the surface, it is not good.

To keep egg yolks which have been separated from the whites, drop in a small cup and cover with cold water.

Tough cuts of meat may be cooked until tender with practically no water, in a closely covered heavy iron kettle.

SOUPS, SALADS, BEVERAGES

PUNCH FOR BIG AFFAIRS

Make syrup by boiling together 10 minutes:

4 c. sugar

2 c. water

Add:

2 c. strong black tea
juice of 10 lemons (about
2 cups)

juice of 10 oranges (about 2 1/2
cups)
2 No. 2 cans pineapple juice
(5 cups)

Chill 2 to 3 hours. Strain, if desired. Add:

maraschino cherries
ice

3 gallons water
2 qt. dry ginger ale

Amount: Serves 75 people, may be divided by 1/2.
Martha B. Noland

HOT SPICED TEA

1 tsp. whole cloves
1 inch stick cinnamon
3 qt. water
2 1/2 Tbsp. black tea

juice of 3 oranges
juice of 1 1/2 lemons
1 c. sugar

Tie spices loosely in bag; bring to boiling in water. Tie the tea in bag and steep for 5 minutes. Remove bags. Heat fruit juices and sugar and add to tea. Enough to serve 25.

1 orange equals 1/2 cup juice.

1 lemon equals 3-4 Tbsp.

Martha Noland

FROZEN CRANBERRY SALAD

1 lb. cranberries
3 medium apples
20 marshmallows
1/2 c. nutmeats

1 c. sugar
1/2 c. chopped celery
1 c. cream, whipped

Grind cranberries, apples, marshmallows and nutmeats together. Add sugar and mix. Allow to stand in refrigerator for 30 minutes. Fold celery and whipped cream into cranberry mixture. Pour into mold and freeze. 8 to 10 servings.

Mrs. Don Wittmeyer

-5- Riverside, Mo.

24 HOUR SALAD

- | | |
|--------------------|---------------------------------|
| 1 lb. white grapes | 1 c. nuts |
| 1 lb. marshmallows | 1 can diced pineapple (drained) |

Cook:

- | | |
|-------------------|------------------------|
| 4 egg yolks | grated rind of 1 lemon |
| juice of 2 lemons | 1/2 c. sugar |

Cool. Beat egg whites until stiff. Whip 1 cup cream. Add to the above dressing. Pour this dressing over fruit and nut mixture and store in refrigerator for next day. When ready to serve mix dressing and fruit. (This is good to make the day before and have it out of the way the day of your party.)

Carol Brenner

ASHVILLE SALAD

- | | |
|--|--|
| 1 can tomato soup | 1/2 c. celery, diced |
| 2 3-oz. pkg. Philadelphia cream cheese | 2 tsp. Knox gelatin dissolved in 1/4 c. cold water |
| 1/2 c. green peppers, diced | 1 c. mayonnaise |
| 1/2 c. onion, diced | |

Bring soup to boil, dissolve cheese in it until free of lumps. Add gelatin and stir until dissolved. Add remaining ingredients and turn into mold, chill. Serve on lettuce leaves.

Adele McNall

CRANBERRY SALAD

- | | |
|-------------------------------|--------------------------------|
| 1 pkg. lemon flavored gelatin | 2 c. fresh cranberries, ground |
| 1 c. hot water | 1 medium apple, ground |
| 1/2 c. pineapple juice | 1/2 c. sugar |

Dissolve package lemon flavored gelatin in hot water. Add pineapple juice. Chill until partially set. Grind cranberries and apple. Mix with sugar. Add to partially set gelatin. Pour in 1 1/2 pint mold or 6 individual molds. Chill until firm. Unmold on lettuce.

Ruby Keller

GELATIN TUNA MOLD

- | | |
|--------------------------|-----------------------|
| 1 pkg. lemon gelatin | 1/3 tsp. salt |
| 1 c. boiling water | 2/3 c. salad dressing |
| 2 Tbsp. vinegar | 2/3 c. diced celery |
| 1 Tbsp. granulated sugar | 1 c. tuna, flaked |

GELATIN TUNA MOLD (Continued)

1/4 c. chopped sweet pickles

Dissolve gelatin in the water, add vinegar, sugar and salt. Cool and let thicken slightly. Mix in other ingredients. Chill in mold. Serve with cress.

Mrs. Mattie Knoth

HOT ENDIVE SALAD

1 head endive
1 small onion, chopped

4 medium sized potatoes

Dressing:

1/4 c. vinegar
2 eggs

salt and pepper

Cook together.

Fry potatoes (better if a little crisp and brown) add to chopped endive. Mix together lightly, then add hot dressing. Blend well and serve.

Lucille Brenner

CREAMY EGG SLAW

Beat together:

1 egg

3 Tbsp. sugar

Add:

3 Tbsp. cream or evaporated
milk

3 Tbsp. vinegar

Blend. Stir mixture into about 1 qt. shredded cabbage. No salt is needed in this salad. Green pepper and shredded carrot may be added. Or add 1 tsp. celery seed for another variation.

(unsigned)

HOT POTATO AND ENDIVE SALAD

1 c. (cooked in jackets)
sliced potatoes (warm)
1 small onion, minced
1 head endive or escarole,
finely shredded

6 slices bacon, cut in small
pieces and fried crisp
vinegar and salt and pepper to
suit taste

HOT POTATO AND ENDIVE SALAD (Continued)

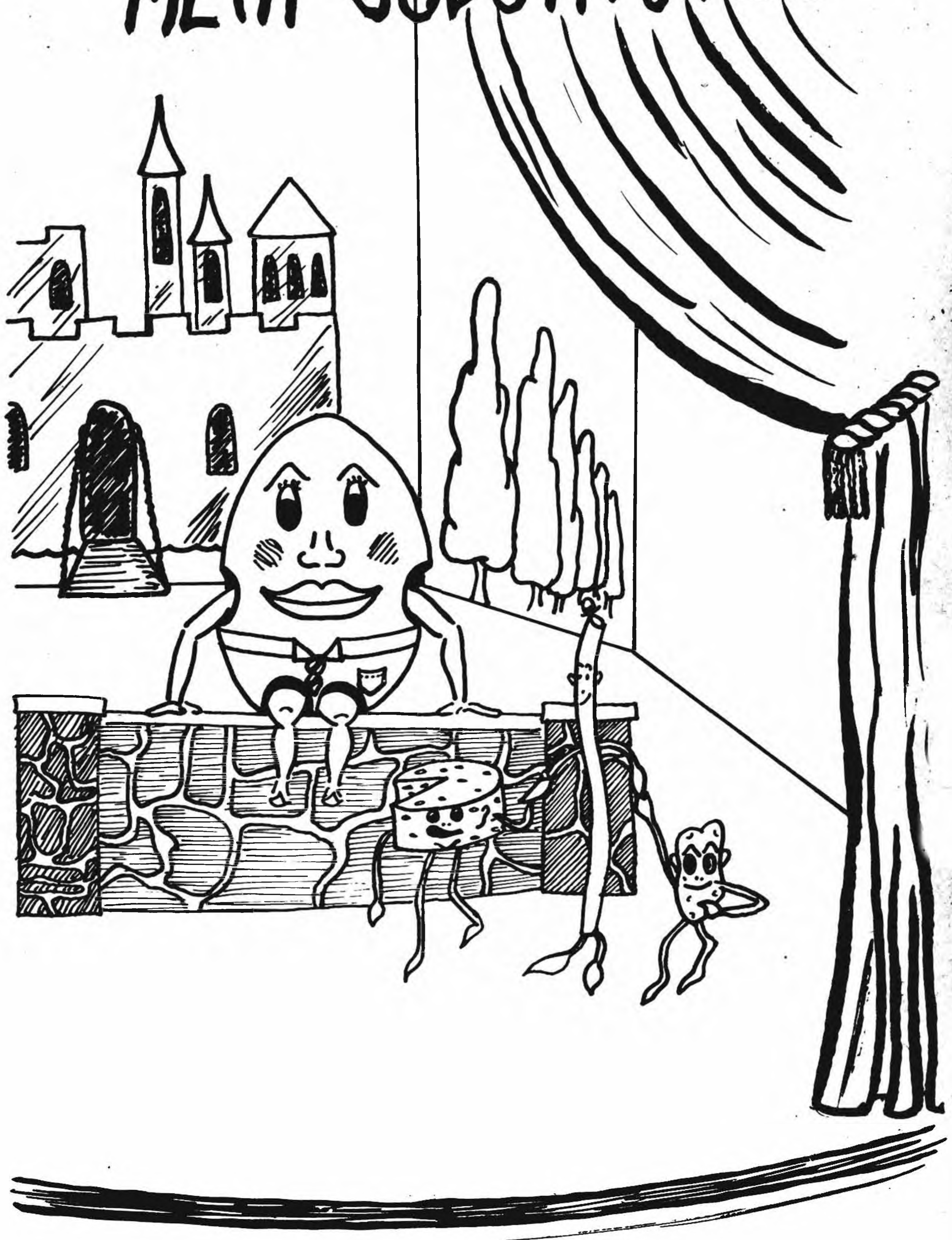
Combine warm potatoes, onion, and bacon with 3 Tbs of the drippings, vinegar and salt and pepper then add shredded greens. Mix thoroughly and serve at once.

Carolina Renner

Write Extra Recipes Here:

make hot potato salad by boiling potatoes
in skins & peel & slice while still
hot then add onion & bacon bits
vinegar & salt & pepper same
as above only omit endive or
greens. serve warm. C.M.R.

MISCELLANEOUS MEAT SUBSTITUTES



VEGETABLES

MISCELLANEOUS, MEAT SUBSTITUTES, VEGETABLES

WAFFLES

2 c. flour	1/4 tsp. salt
3 tsp. baking powder	2 c. milk
2 Tbsp. sugar	6 tsp. melted shortening
2 eggs, separated	

Mix dry ingredients. Beat egg yolks good and add to the milk. Add melted shortening and last fold in the egg whites which have been beaten. Use brown sugar butter on them. This is made by adding butter to brown sugar and cream.

Mrs. Lettie Filger

FRENCH BEAN DISH

2 cans French style green beans	a few cracker crumbs
1 can mushroom soup	a little sharp cheese

Butter baking dish and alternate layers of beans then mixture and cracker crumbs. Top with mixture plus dots of butter and crumbs. Bake at 350 degrees until lightly brown on top.

Mrs. Charles Eckert

CORN FRITTERS

1 egg	1 c. flour
1 c. milk	1/2 tsp. salt

Mix dry ingredients, add milk gradually and well beaten egg, add 1 cup whole kernel corn, drop by tablespoon into deep hot fat and fry until golden brown.

Arrange on platter and cover with the following sauce:

3/4 c. sugar	pinch of salt
2 Tbsp. flour	1/2 c. pineapple juice diluted with 1/2 c. water

Cook until slightly thick, add red cake coloring and pour over fritters.

Mrs. J. E. Robinson

POTATO DUMPLINGS

9 medium potatoes	1/2 tsp. nutmeg
1 tsp. salt	1 c. fat
3 eggs, well beaten	1/2 c. bread crumbs
1 c. sifted flour	2 Tbsp. chopped onion
2/3 c. bread crumbs or Farina	

POTATO DUMPLINGS (Continued)

Boil potatoes in their jackets until tender, remove skins and put potatoes through a ricer, into a bowl and add salt, eggs, flour, 2/3 cup bread crumbs and nutmeg. Mix thoroughly.

Form mixture into dry balls about the size of walnuts (if mixture is too moist, add more bread crumbs.) Drop the balls into boiling salted water. When balls come to the surface, allow to boil uncovered for 3 minutes. Remove one from liquid and cut open. If center is dry, they are sufficiently cooked. Remove balls from liquid to a hot platter and pour over them a dressing made as follows:

Brown fat in skillet, add bread crumbs and onion and cook for several minutes. Two tablespoons mushrooms browned in fat may be added instead of onion.

Selma Rueggeberg

NOODLES

1 1/2 c. flour	1/2 tsp. salt
1 egg	1/2 tsp. baking powder
1 Tbsp. milk	

Mix like pie crust. Roll out on a lightly floured board. Lightly flour the dough and fold over several times. Cut into strips and separate. Let set awhile to dry before using.

Betty Long

RICE AND CURRY

1 lb. round steak or veal (cube in 1 inch pieces)	1/2 tsp. salt
1 lb. pork shoulder (cube in 1 inch pieces)	2 tsp. curry powder (or more if desired)
2 Tbsp. fat or oil	6 stalks celery, sliced
	2 onions, chopped

Sear meat in hot fat and add onions and celery and brown. Add salt and curry powder. Cover with hot water and cook 15 minutes in pressure cooker or 1 1/2 hours simmered in saucepan. Thicken with 1 Tbsp. cornstarch dissolved in water. Serve on dry rice.

Ruby Klamm

CORN OYSTER CASSEROLE

1 can golden cream style corn	cracker crumbs
1/2 pt. oysters fresh or canned	butter
	salt

CORN OYSTER CASSEROLE (Continued)

2 eggs

pepper

Beat eggs, combine with corn, salt and pepper. Alternate in layers, corn, oysters, cracker crumbs and butter in buttered casserole. Bake in moderate oven, 350 degrees, for 30 minutes.

Mrs. David Todd

CHEESE DUMPLINGS

Sift together into a bowl:

2 c. sifted all purpose flour

1 tsp. salt

3 tsp. baking powder

Cut in with pastry blender until crumbly: 4 Tbsp. shortening. Then add 1 cup grated American cheese. Pour in 3/4 cup milk. Add 1 egg, beaten.

Mix only until flour is dampened, dough should be lumpy. Drop by spoonfuls on top of boiling meat stew or broth. Cover and steam for 12 minutes. Use a wide, shallow pan to provide more surface on which to cook the 15 large dumplings.

Jeanne Williams

CABBAGE ROLLS

1 lb. hamburger

1 onion, diced

1/2 lb. sausage

salt and pepper

1 handful rice, uncooked

cabbage leaves

1 egg

Mix all ingredients and roll in cabbage leaves fasten together with toothpicks and place in cooker on rack. Place 1 cup water in pressure cooker, let cook 20 minutes at 15 lb. pressure.

Mrs. Layton

MEXICAN TACOS

2 lb. ground round

1 c. chopped lettuce

5 links Mexican sausage

1 c. chopped onions

2 tsp. salt

2 c. chopped tomatoes

2 doz. tortillas

1/2 lb. Mexican bulk cheese

Brown ground round in skillet with little grease together with sausage stripped from casing and mixed well with round. Add salt. In large skillet, put enough shortening so it will be half full when melted then cook tortillas under hot grease (by pushing down now and then with fork) until they become brittle. Remove

MEXICAN TACOS (Continued)

and add hot meat mixture. Then a sprinkle each of onions, tomatoes, lettuce and cheese. Mexican hot sauce or enchilado sauce may be purchased at the same time as the other Mexican ingredients. These are to garnish the Tacos with last of all if you care for additional flavor. Delicious!!

The Mexican ingredients may be purchased from Molina's Grocery, 401 Kansas Avenue, Kansas City, Kansas.

Jeanne Williams

TAMALE PIE

3/4 c. oil	2 c. corn meal
2 1/2 lb. ground beef	2 c. milk
1/2 lb. ground pork	2 eggs
2 cans condensed tomato soup	4 tsp. chili powder
1 can creamed style corn	1 tsp. salt
1 c. ripe olives	1 onion (cut fine)

Put oil in frying pan and cook the meat and seasoning until blood is absorbed. Then mix with other ingredients, place in greased pan and bake in moderate oven 1 1/2 hours or longer.

Mrs. Ruel Joyce

CHOP SUEY

1 Tbsp. fat	2 Tbsp. chop suey sauce
1 lb. diced steak	1 1/2 c. diced celery
1/2 lb. diced lean pork	1 Tbsp. butter
1/2 lb. diced veal	1 can Chinese vegetables
salt and pepper	1 c. mushrooms
2 onions, diced	1 can bean sprouts

Brown meats in fat. Season with salt, pepper, onions, and chop suey sauce. Cook over low heat until meat is tender. Simmer celery in butter. Drain liquid from vegetables. Add celery and vegetables to meat. Heat and serve over steamed rice. Serves 5-6.

Venida Luther

CREOLE NOODLE DISH

1 lb. round steak	2 cans mushroom soup
1 lb. pork steak	1 1/2 soup cans milk
1 green pepper	1 pkg. macaroni
1 can tomato soup	

Cook macaroni in salted water until just about done.

CREOLE NOODLE DISH (Continued)

Drain and let stand covered while you ready other ingredients for casserole. Dice round steak and pork steak and brown in greased skillet; when about browned, add green pepper and let it cook until tender before adding soups.

While the meat and pepper cook open the 3 cans of soup, mix together in bowl and add the milk mixing well. Add soup mixture to meat mixture and heat. Grease large casserole then add first a layer of noodles or macaroni, then cover each layer with some of the meat and soup mixture until all is used. Sprinkle the top with a few crumbled crackers and bake at 350 degrees for about 2 hours. Serve from casserole.

Jeanne Williams

JAM BA-LA DUMPLINGS

1 1/2 c. flour (sifted)	1/2 c. shortening
1/2 tsp. salt	2/3 c. milk
1 1/2 tsp. baking powder	1 egg

Sift dry ingredients into bowl. Cut in shortening until like meal and stir in milk only until all flour is moistened. Drop dumplings by spoonfuls into hot mixture. Cook uncovered 10 minutes and covered 10 minutes. Serve immediately.

Mrs. D. H. Harris

CHICKEN OR TURKEY DRESSING

2 loaves stale bread	1/2 lb. sausage with sage
1 whole onion	giblets, cut in pieces
1/2 stalk celery	1/2 tsp. salt

Soak bread until soft in cold water. Combine rest of ingredients and cook with enough water to cover, then add to bread and put in two eggs. Either bake inside of fowl or in separate pan. Dressing should be quite moist.

Mrs. Rose Filger

MEXICAN CHILI SAUCE

4 to 5 medium onions	2 tsp. marjoram or oregano
2 garlic cloves	2 No. 2 cans tomatoes
2 Tbsp. shortening	2 c. water
3 to 6 Tbsp. chili powder	4 Tbsp. sugar
1 Tbsp. flour	1 Tbsp. salt
2 tsp. cumin	1 to 2 sq. unsweetened chocolate
2 tsp. coriander	

MEXICAN CHILI SAUCE (Continued)

Chop onions and garlic very fine and fry until golden brown in shortening. Mix chili powder (better start with 3 Tbsp. then add more later on if you're a real chili lover), flour and all the spices together and stir into onion mixture. Cook about 2 to 3 minutes, then pour in tomatoes and water. Cook to simmering hot stage and season with sugar, salt and chocolate. (Chocolate gives this chili recipe its authentic flavor and a rich brown color.) Stir until these ingredients are dissolved and cook very slowly for at least 1 hour. Sauce should be the thickness of medium gravy so add water if it gets too thick. This will keep in refrigerator for days and may also be frozen.

For chili:

Add any amount of cooked red beans and browned hamburger you desire to sauce. Simmer gently to blend flavors.

For Mexican Hamburger:

Pour sauce to cover over a casserole of tiny browned meat balls and bake 1 hour in moderate oven. Accompany this with hot, buttery red beans.

Mrs. Don Wittmeyer

TROPICAL SWEET POTATOES

1 Tbsp. cornstarch
4 Tbsp. brown sugar
1/4 tsp. nutmeg
dash of salt

1 No. 2 can crushed pineapple
2 Tbsp. lemon juice
5 Tbsp. butter or margarine
6 cooked sweet potatoes

Mix cornstarch, sugar, nutmeg and salt. Drain the syrup from the pineapple and add enough water to make one cup. Stir into cornstarch mixture. Add lemon juice and butter. Cook over low heat, stirring constantly until thickened and clear. Cut the sweet potatoes into slices lengthwise.

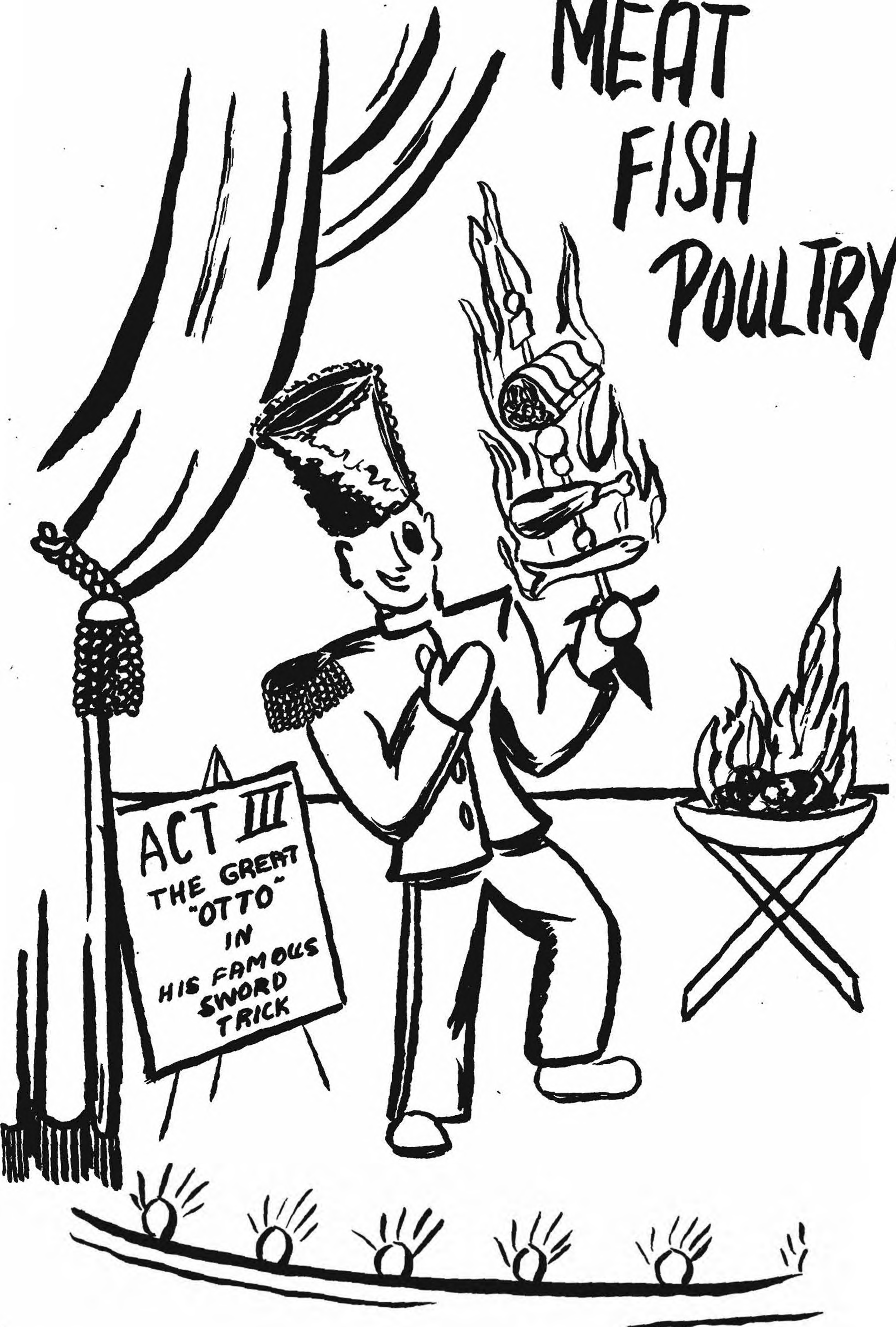
Arrange alternate layers of sweet potatoes and drained pineapple in a greased casserole. Pour over syrup.

Cover and bake in moderate oven, 350 degrees, 15 minutes. Remove cover and bake 20 minutes longer. Serves 6.

Shirley Mayfield

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

MEAT
FISH
POULTRY



ACT III
THE GREAT
"OTTO"
IN
HIS FAMOUS
SWORD
TRICK

WEDDING ANNIVERSARIES

First Year	Paper
Second Year	Cotton
Third Year	Linen
Fourth Year	Silk
Fifth Year	Wood
Sixth Year	Iron
Seventh Year	Copper
Eighth Year	Bronze
Ninth Year	Pottery
Tenth Year	Tin
Fifteenth Year	Crystal
Twentieth Year	China
Twenty-Fifth Year	Silver
Thirtieth Year	Pearl
Thirty-Fifth Year	Coral
Fortieth Year	Ruby
Forty-Fifth Year	Sapphire
Fiftieth Year	Gold
Fifty-Fifth Year	Emerald
Seventy-Fifth Year	Diamond

MEAT, FISH, POULTRY

SPAGHETTI AND MEAT BALLS

1 qt. canned tomatoes	1 clove garlic, minced
2 cans tomato paste	salt and pepper
1 large onion, sliced	2 Tbsp. sugar
	1/3 c. salad oil

Combine these in a large saucepan and cook over a low flame about 4 to 6 hours. Stirring occasionally to prevent sticking. This sauce will become thick.

1 lb. ground beef	bread crumbs
3 eggs	salt
Parmesan cheese	

Combine beef, and eggs, salt and mix. Add cheese to ones own liking. Add bread crumbs until able to mold balls. Brown in salad oil into which a minced clove of garlic is added. Brown on both sides and put into pan of sauce to finish cooking.

This serves 4 to 6.

Into boiling salted water, add spaghetti and cook until tender, about 15 minutes. Serve with sauce immediately.

Mrs. Betty Long

SWEDISH MEAT BALLS

Mix together lightly:

1 lb. finely ground beef	3/4 c. soft bread crumbs
1/2 lb. ground pork	2 Tbsp. chopped onion or grated
1 beaten egg	1 tsp. salt
3/4 c. warm milk	1/8 tsp. pepper
	1/8 tsp. nutmeg

Form in small balls 1 1/2 inches. Brown in hot fat. Add about 1/4 cup hot water. Cover and simmer about 30 to 40 minutes. Serve hot with thickened pan gravy.

Mrs. Eleanor Burge

BRITTON'S BLENDED BAR-B-Q SAUCE (and meat)

A Hot, Sweet Spicy Sauce:

1 large bottle Maull's Bar-B-Q Sauce (1 lb. 11-oz. size)	4 tsp. pure concentrated garlic
	2 tsp. liquid smoke
	1/2 tsp. allspice

BRITTON'S BLENDED BAR-B-Q SAUCE (Continued)

1 lb. brown sugar
4 8-oz. cans Hunt's
tomato sauce
1 oz. Tabasco sauce
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. jamaica ginger

Simmer for 30 minutes. Total Cost: Approximately \$1.00 or less.

To Barbecue:

Slice thin slices of meat and tear into small pieces. Boil until pink starts out of meat, drain off most of water, leaving 1 cup per each 5 lb. of meat. Then add sauce and simmer from 20 to 30 minutes. Sauce makes up to 10 lb. of Bar B-Q. Makes delicious sandwiches. If too hot cut down on Tabasco only.

Bert Britton

TUNA ROLL-UPS

Preheat oven to 450 degrees. Sift together:

2 c. sifted flour
3 tsp. double action baking powder
1 tsp. salt

Pour into a measuring cup (but do not stir together):

1/3 c. Wesson oil
2/3 c. milk

Then pour all at once into the flour. Stir with a fork until mixture cleans sides of bowl and rounds up into a ball. Smooth by kneading dough about 10 times without additional flour. Place the dough between 2 sheets of waxed paper (12 inches square). Roll out until dough reaches edge of paper. Peel off top paper. Cut dough into 9 squares. Spread over each square:

2 Tbsp. tuna filling

Tuna Filling:

Mix together:

1 c. tuna, flaked
1/2 c. minced celery
1 egg, unbeaten

Roll up each square as for jelly roll. Place sealed side down on ungreased cookie sheet. Bake 10 to 15 minutes in hot

TUNA ROLL-UPS (Continued)

oven 450 degrees, serve with hot celery, mushroom or chicken sauce.

Note: Chicken or turkey may be substituted for tuna.
Mrs. B. Case

TOP-OF-STOVE MEAT LOAF PATTIES

1 lb. hamburger	1 egg
1 c. chopped onion	2 8-oz. cans tomato sauce
1 c. chopped celery	1 c. water
1 c. chopped green pepper	1 Tbsp. shortening
salt and pepper to taste	1/2 tsp. garlic powder

Melt the shortening in skillet. Saute chopped onions, celery, and green pepper until light brown. Place hamburger in mixing bowl. Add egg, salt, pepper, and sauted onion, celery and green pepper to hamburger and mix well. Make into patties and arrange in skillet. Pour tomato sauce, garlic powder and water over patties. Cover and simmer 25 to 30 minutes. Will serve 4 nicely.

Mrs. John J. Scott

DELUXE MEAT CASSEROLE

1 lb. ground veal	2 cans cream of mushroom soup
1/2 lb. ground pork	2 cans cream chicken soup
2 c. diced celery	1 c. dry rice (cooked)
1 c. diced onion	2 Tbsp. Soy sauce

Brown veal and pork in skillet. Remove and brown the celery and onion. Add to the soup, cooked rice and Soy sauce. Add salt to taste.

Put in casserole and bake in moderate oven, 325 degrees, about 1 hour and 15 minutes. Serves about 10.

Verna B. Tatman

MOCK CHICKEN

2 1/2 lb. pork butt	Adele McNall
2 1/2 lb. veal	6 slices bread
4 c. broth	4 eggs
	salt and pepper

Boil meat until tender (season with celery and onion if desired). When meat is cool, cut with scissors. Heat broth and add bread and beaten eggs. Add to meat. Season with salt and pepper and bake in a buttered pan for 1 1/4 hours at 350 degrees. This recipe will serve 16 people.

DEVILED TUNA CASSEROLE

Cook 1/2 pkg. (4 oz.) medium noodles in boiling, salted water until tender. Drain. Melt 1/4 cup butter or margarine in a saucepan. Blend in 1/4 cup flour. Gradually add 2 cups milk. Heat, stirring constantly, until thickened. Add:

1 tsp. salt	1/4 c. catsup
1/8 tsp. pepper	1 4-oz. can sliced mushrooms
2 tsp. paprika	1/4 c. minced onion
dash of Tabasco	1 clove garlic, minced
2 Tbsp. Worcestershire sauce	2 Tbsp. minced parsley

Drain and flake two 7-oz. cans tuna and add to sauce. Combine the sauce with the cooked noodles. Pour into a 1 1/2 quart casserole and bake in a 350 degree oven for 30 minutes.

Mrs. Don Wittmeyer

SAUERBRATEN (Sour Beef Roast)

3 lb. beef shoulder (wipe with a damp cloth.)

Lard it with pieces of salt pork or bacon (or choose a cut of meat with fat.) Rub with garlic (optional), salt and pepper. Place it in a crock or bowl.

Heat but do not boil:

equal parts of mild vinegar	1 tsp. peppercorns
1/2 c. sliced onion	1/4 c. sugar
2 bay leaves	

Pour this while hot over the beef so that it is more than half covered. Place a lid over the crock and put it in the refrigerator. Leave the meat there for a week or 10 days, turning it once a day. Drain it, saving the vinegar, and cook the meat like Pot Roast.

Use the vinegar mixture in place of stock. When the meat is tender remove it from the pot. Thicken the stock with flour. Add 1 cup sweet or sour cream. (Many people prefer the gravy without the cream). Some cooks add raisins, catsup and ginger snaps. Serve the roast with mashed potatoes or potato dumplings.

Selma Rueggeberg

PORCUPINE MEAT BALLS (Presto Fry Master)

2 lb. beef, ground	1 c. tomato juice
1/2 c. rice	2 Tbsp. catsup

PORCUPINE MEAT BALLS (Continued)

2 Tbsp. onion, minced
2 tsp. salt
1/8 tsp. pepper

1 Tbsp. horseradish
1/2 tsp. Worcestershire sauce

Combine meat, rice, onion, salt and pepper. Shape into small balls. Heat tomato juice in Fry-Master. Add catsup, horseradish and Worcestershire sauce. Place cover on Fry-Master. Allow steam to flow from vent pipe to release all air from Fry-Master. Place indicator weight on vent pipe and cook 10 minutes with stem at cook position. Let stem return to down position. Meat balls may be browned in 2 Tbsp. fat before adding tomato juice, if desired.

Selma Rueggeberg

BAKED CHICKEN CASSEROLE

1 (4 or 5 lb.) stewing chicken
4 c. bread crumbs
1 small onion

2 Tbsp. rubbed sage
1 Tbsp. celery seed
6 eggs

Cook chicken the day before you wish to serve. Cook until very tender then remove the meat from the bones. Store in refrigerator until next day. Pour broth in bowl and store also. When ready to serve the chicken prepare as follows:

Spread boned chicken in several layers in large casserole. Make a regular dressing using bread crumbs, sage, etc. Mix all this and spread over chicken in casserole. Now beat the eggs and mix with remaining broth. Cook until slightly thickened and pour over casserole. Bake in moderate oven, 250 degrees, about 45 minutes.

Mrs. Henry Bruss

CHILI

1 lb. ground beef
1 small onion, chopped
1 Tbsp. fat
2 No. 2 cans red beans
1 1/2 c. tomato juice

1 tsp. salt
1/8 tsp. pepper
3/4 tsp. chili powder
1/4 green pepper, chopped

Brown meat and onion in fat. Add remaining ingredients and cook in pressure cooker 15 to 20 minutes at 5 lb.

Mr. Sid Melton

HASEN PFEFFER

1 young dressed rabbit

1 sliced onion

HASEN PFEFFER (Continued)

1 1/2 c. vinegar
3 c. water
1/3 c. sugar

2 tsp. salt
1/2 tsp. pepper
1 tsp. pickling spice

Cut rabbit into serving pieces. Combine vinegar, water, sugar, onion, salt, pepper and pickling spice and pour over rabbit. Let stand in refrigerator for 36 to 48 hours. Remove rabbit and wipe dry. Roll in flour and fry in hot fat until golden brown. Serves 5 to 6.

Sylvia Smart

ITALIAN SPAGHETTI

For two:

2/3 lb. hamburger
1/3 lb. pork sausage
1/2 c. bread crumbs

1/2 c. celery, green peppers, cut
fine
1 egg

Salt and pepper to taste. Work well together and shape into balls, fry turning them frequently with blade of knife--drop them into sauce made of:

2 cans tomato paste
4 cans water (about)
2 small cloves garlic, cut
fine

1 tsp. crumbled sweet basil
2 Tbsp. sugar
salt and a little red pepper to
taste

Cook slow about 2 hours. Have 3 quarts of boiling water; drop in 2/3 of a lb. of spaghetti. Cook 20 minutes, stir well at first. Drain and rinse with a cup of cold water. Drain well and serve.

Mrs. M. Porretti

CHICKEN MACIEL

2 lb. cooked chicken, cut
in large chunks
1 1/4 c. boiled rice
1/2 tsp. curry powder
2 oz. sherry

2 oz. butter
1 pt. cream
1 heaping tsp. cornstarch
1/2 tsp. paprika
season to taste
1/4 lb. Swiss cheese, grated

Saute chicken 5 minutes in melted butter, curry and paprika. Bring to boil, and add cornstarch which has been dissolved in sherry. Stir until thick. Fold in chicken and rice. When ready to serve, heat mixture until hot, put in casserole, sprinkle with

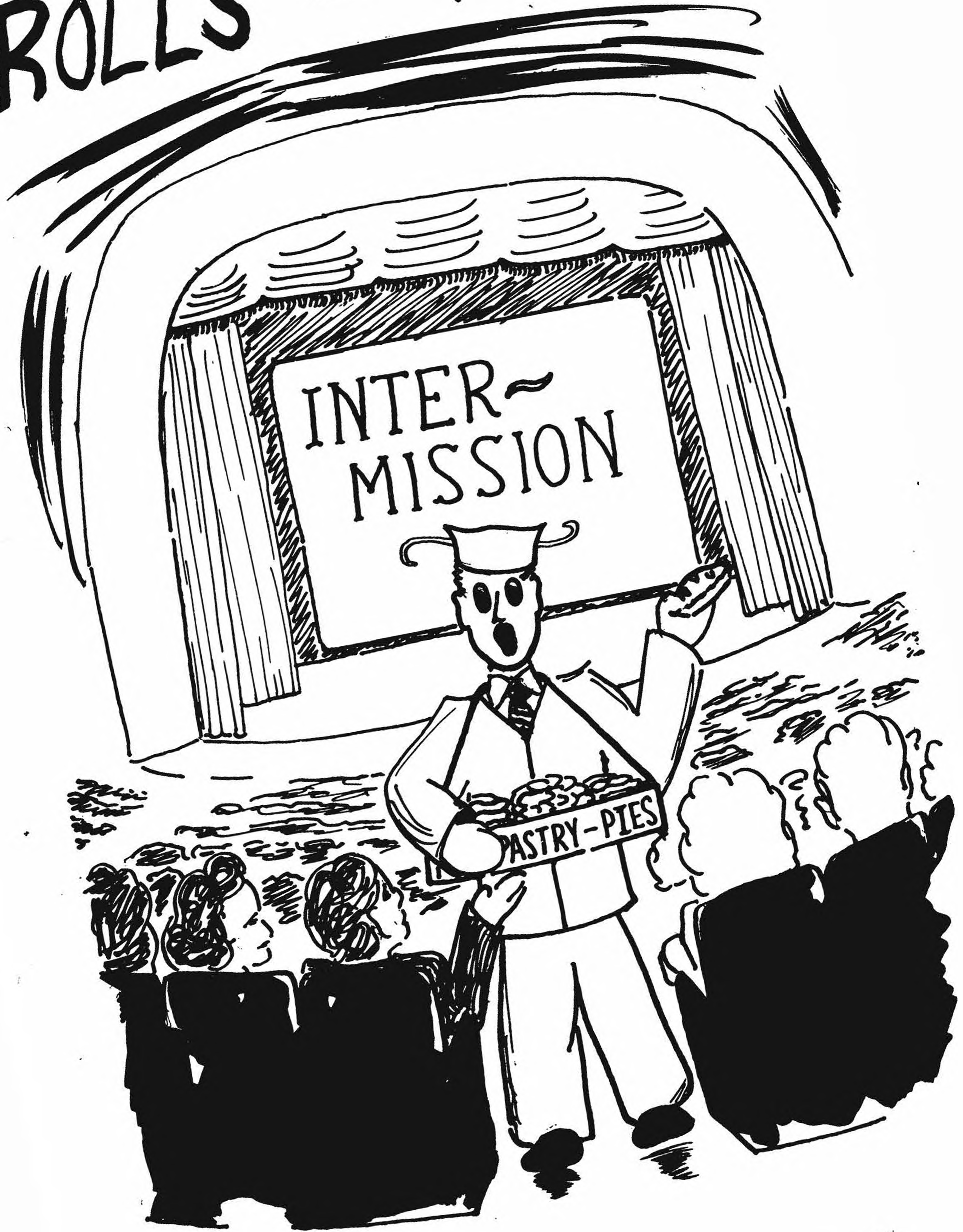
CHICKEN MACIEL (Continued)

grated cheese and put under broiler until brown. This will serve 4 generously.

Berniece H. Melton

Write Extra Recipes Here:

ROLLS - PIES



PASTRIES

ROLLS, PIES, PASTRIES

COUNTRY APPLE PIE

Makes one 9-inch pie.

2 1/4 c. sifted flour
1 tsp. salt

*3/4 c. Crisco + 2 Tablespoons
1/4 Tbsp. water to 5 1/2 Tab.*

Mix flour and salt in bowl. Remove 1/2 cup flour. Cut Crisco into remaining flour until the pieces are the size of small peas. Mix water with the 1/3 cup flour to make a paste, and add to Crisco-flour mixture. Mix and shape into a ball. On a floured pastry board lightly roll a circle of dough 1/8 inch thick. Line pie plate with pastry and trim edge even with plate. Fill with apple filling:

3 1/2 to 4 c. sliced apples
(about 5)
1 c. brown sugar
2 tsp. cinnamon

3 Tbsp. tapioca or flour
1/2 c. chopped raisins
2 Tbsp. molasses

Combine all ingredients and fill pie pan. Roll remaining dough. Place over apples. Trim edges to 1/2 inch beyond edge of plate. Slash top for steam to escape.

Mrs. L. H. Scott

CHRISTMAS FRUIT BREAD

2 c. scalded milk
1 Tbsp. sugar
2 tsp. salt
1 cake yeast
1/4 c. lukewarm water
3 c. enriched flour
1/2 c. shortening
3/4 c. sugar

2 tsp. grated lemon peel
1 tsp. vanilla
1/4 tsp. nutmeg
2 beaten eggs
3 to 4 c. enriched flour
1 c. chopped candied fruit peel
3/4 c. chopped blanched almonds
2 c. seedless raisins

Combine milk, 1 Tbsp. sugar, and salt. Cool to lukewarm. Add yeast softened in lukewarm water. Add 3 cups flour, beat thoroughly. Let rise until light and bubbly. Thoroughly cream shortening and sugar. Add lemon peel, vanilla, nutmeg, and eggs. Stir into sponge mixture. Add remaining ingredients. Mix to make smooth, soft dough. Let rest 10 minutes. Knead on floured surface until smooth and elastic. Place in greased bowl; cover with damp cloth and let rise until double. Punch down. Shape two loaves. Bake on greased cookie sheet. Let rise until double. Bake in moderate oven, 350 degrees, 1 hour. Glace with confectioners frosting.

CHRISTMAS FRUIT BREAD (Continued)

Frosting:

Combine:

2 1/2 c. sifted confectioners
sugar
1/4 c. hot water

1/8 tsp. salt
1/4 tsp. vanilla

Beat thoroughly.

Mrs. Fred M. Boswell

CARROT PIE

Mix well:

2 c. boiled carrots,
mashed through sieve
1 c. sugar, sugar to suit
taste

3/4 c. canned milk
1/4 c. butter
2 eggs, well beaten
pinch of salt
2 tsp. vanilla flavoring
other spices can be added, if
desired

Bake as custard. Use frosting if desired when cool.
Whipped cream if you wish. Pie is best when cold.

Mrs. Alice Scrivner

QUICK COBBLER

1 can fruit (No. 2 size)
1 c. sugar or amount to sweeten

1/2 stick butter

Heat to boiling point and pour in baking dish. Mix:

1/2 c. sugar
1/2 c. milk

1 tsp. baking powder
1/2 c. flour or enough to make
a very thin batter

Pour over fruit and bake in hot oven until thick and nicely
browned.

Mrs. Alfred Renner

PEACH OR APPLE COBBLER

3 c. fresh peaches
1/4 c. sugar

1 tsp. grated lemon peel
1 Tbsp. lemon juice

PEACH OR APPLE COBBLER (Continued)

1 1/2 c. flour
1/2 tsp. salt
3 tsp. baking powder
1 Tbsp. sugar

1/3 c. shortening
1/2 c. milk
1 egg, beaten

Place peaches in greased baking pan. Sprinkle the lemon and sugar over peaches. Heat in oven while mixing topping.

Spread on top and bake 400 degrees about 40 minutes. When using apples, add sour cream or water and more sugar.

Mrs. Lettie Filger

CREAM PUFFS

Heat to boiling point in saucepan:

1 c. water
1/2 c. butter *or Oles,*

Stir in all at one time:

1 c. sifted flour

Stir constantly until mixture leaves side of pan and forms into one large ball (about 1 minute). Remove from heat, cool slightly. Beat in one at a time:

4 eggs

Beat after each addition and after last one is added until smooth and velvety. Drop from spoon on ungreased baking sheet about 2 inches apart in 12 mounds.

Bake in 400 degree oven ⁴⁰ 45 to ~~50~~ minutes. Cool away from drafts. Cut off tops. Scoop out any soft dough that may be inside and fill with custard filling, replace tops and dust with powdered sugar. *you can start baking 450, degrees for 10 minutes then lower to 350 for balance of time*

Filling:

Mix together in pan:

1 c. sugar
1/2 tsp. salt

3/4 c. sifted flour
1 qt. milk

Cook over low heat stirring until it boils. Boil one minute, remove from heat, add butter size of a walnut. Blend 6 yolks or 3 eggs slightly beaten with 1/2 c. of above hot mixture then add it to hot mixture in pan. Bring to boiling point, stirring constantly. Remove from heat; add 6 marshmallows and let them

CREAM PUFFS (Continued)

melt in mixture, when cool add vanilla and fill cream puff shells
Carolina Renner

COFFEE CAKE

(First make this):

Basic Sweet Dough:

2 cakes compressed yeast
2 c. scalded milk (cooled
to 80 degrees)
1/2 c. sugar
2 tsp. salt

2 eggs, well beaten or 4 egg yolks
plus 2 Tbsp. water
7 to 7 1/2 c. sifted Gold Medal
flour
1/4 to 1/2 c. shortening (depend-
ing on richness desired; any type)

Crumble yeast into mixing bowl. Add lukewarm milk. Stir in sugar and salt until dissolved. Stir in well beaten egg. Add 1/2 the flour. Beat with spoon until almost smooth and very elastic. Beat in melted and cooled shortening. Add most of remaining flour and work it in with the hand (possibly using the maximum amount) until dough is possible to handle. Mix well. Turn dough onto lightly floured board, cover; let stand 10 minutes to tighten up, then knead until smooth and elastic, round up, and set to rise in a greased bowl (cover with a damp cloth).

Keep at 80 to 85 degrees (out of drafts) until double in bulk. (About 2 hours). Punch down dough, round up into ball, and let rise again (covered) until not quite double in bulk (about 45 minutes). Punch down dough, may be divided into thirds and hot rolls made too.

For Coffee Cake:

Roll dough 1/2 inch thick and place in pie pan or cake pan. Let rise double in bulk. (I take the scissors and snip all over the dough, then spread egg and rich milk over the dough). Sprinkle lots of sugar and some cinnamon on top of dough and bake at 300 degrees until almost done just turning a little brown. Take from oven, spread cream and egg over top of sugar and cinnamon and put in the oven until sugar is browned. When sugar is crisp take it out of the oven and sprinkle a little water over the crisp sugar. This makes it syrupy.

Mrs. J. P. Klamm

TOASTED COCONUT PIE

(Easy)

1 pkg. vanilla jello pudding

1/2 c. whipping cream
26- Riverside, Mo

TOASTED COCONUT PIE (Continued)

2 tsp. gelatin (plain or unflavored)
2 c. milk

1 c. toasted coconut
1 baked pie shell

Toast coconut in moderate oven for a few minutes after pie shell is baked. Combine pudding, gelatin and milk and cook as directed on package. Cool to room temperature. Whip cream and fold into pudding with coconut. Turn into baked pie shell.

Chill several hours in refrigerator. May be decorated with more whipped cream at serving time.

Ruby Klamm

PECAN PIE

1/2 c. butter
3 whole eggs
1/2 c. sugar

1 tsp. vanilla
1 c. Karo syrup
1 c. pecan nutmeats

Cream butter and sugar together, add eggs well beaten, syrup, and mix well. Put in nutmeats, pour into an 8-inch baked pie shell and bake in slow oven, 275 degrees, for 1 hour.

Mrs. J. E. Robinson

WALNUT PIE

3 eggs, well beaten
1 c. sugar
1 c. graham cracker crumbs

1 tsp. baking powder
1/2 c. broken walnuts
1/2 c. dates, cut up

Beat eggs, add sugar and beat, add crumbs, nutmeats, dates and baking powder. Bake 25 to 30 minutes in a greased pie tin at 350 degrees. Glass pie tin at 325 degrees. Use a large tin, 9-inch. Makes 1 pie. Do not make a crust for this.

Eleanor Burge

BUTTER-EGG BREAD

1/4 c. sugar
2 tsp. salt
1 1/2 c. scalded milk
2 cakes compressed yeast
or 2 pkg. dry yeast (soaked in water)

1/2 c. warm water
2 eggs
6 1/2 - 7 c. sifted flour
1/4 c. soft butter

Pour milk over sugar and salt in bowl. Stir until dissolved and slightly cool. Add half of flour and beat until smooth. Beat in butter, eggs and yeast mixture. Add remaining flour and mix to a soft dough. Turn out on lightly floured board and knead 5 or 10

BUTTER-EGG BREAD (Continued)

minutes, until dough becomes smooth and satiny. Place in greased bowl and let rise until double in bulk. Punch down and shape into 2 loaves. Let rise until loaves are well rounded and light to touch.

Bake in hot oven, 425 degrees, 30 to 35 minutes. Brush with butter. Yield: 2 loaves.

Mrs. W. D. Ivie

GENUINE CORN BREAD

1 c. corn meal
1 c. buttermilk
1/2 tsp. soda

1/2 tsp. salt
1 egg
4 Tbsp. bacon drippings or shortening

Add salt and soda to the buttermilk, then the egg, meal and bacon drippings.

Bake in a well greased iron skillet or other heavy baking utensil. Bake at 425 degrees about 15 minutes.

Martha Brenner Noland

PRIZE BISCUITS

2 c. sifted flour
4 tsp. baking powder
2 tsp. sugar
1/2 tsp. salt

1/2 tsp. cream of tartar
1/2 c. shortening
2/3 c. milk

Sift together dry ingredients; cut in shortening until mixture resembles coarse crumbs. Add milk all at once, stir until dough follows fork around the bowl. Dough will be soft, easy to handle.

Turn dough onto lightly floured surface. Knead 8 or 10 times. Roll dough 1/2 to 1 inch thick. Flour cutter and cut out biscuits.

Mrs. James Burrichter

ORANGE ICE BOX ROLLS

Heat 1 cup water and add:

1/2 c. shortening
1/2 c. sugar

1 Tbsp. salt

Cool and add:

3 eggs, beaten

ORANGE ICE BOX ROLLS (Continued)

2 cakes yeast added to 2 Tbsp. warm water and 1 Tbsp. sugar

Cream and add the liquid to this, the 5 cups flour and mix well. Set aside an hour or longer and place in ice box. Better to mix dough at night and let stand overnight.

Filling for Rolls:

1 c. sugar	1/2 c. orange juice with grated
1/2 c. butter	rind and a part of the pulp

Boil all together for 6 minutes. Cool and place in ice box. The butter will form on top, but when ready to use stir well. Roll out dough and spread with orange filling, roll like jelly roll and cut. Let rise and bake in hot oven.

Berniece H. Melton

REFRIGERATOR ROLLS

1 c. water (warm not hot)	2 tsp. salt
1 c. potato water	7 c. flour
1 1/2 pkg. active yeast (dry yeast)	1 egg
1/2 c. sugar	2 Tbsp. shortening

Dissolve yeast, sugar, 1/2 of flour and salt in bowl. Mix 3 minutes. Add egg and shortening. Mix remaining flour; mix another minute. Cover with damp cloth. Keep in refrigerator. Take out amount needed. Return dough to refrigerator. Cover with damp cloth. Punch down occasionally.

Mrs. D. H. Harris

NORWEGIAN NUT BREAD

1 c. white sugar	1 1/2 c. nuts (black walnuts preferred)
1 c. brown sugar	4 c. flour
1 egg	1 tsp. baking powder
1 c. sour milk	2 tsp. soda in a little hot water
1 c. sweet milk	salt to taste

Beat egg, add sifted sugars. Sift baking powder and salt with flour, add alternately with first sour milk then flour, then sweet milk, etc. Stir in dissolved soda. Use (gold-colored finish inside) 4 tin cans, greased, about half-filled. Bake 40 to 60 minutes at 350 degrees.

Jeanne Williams

-29- Riverside. Mo.

CHIFFON PUMPKIN PIE

1 c. canned or cooked
strained fresh pumpkin
1/2 c. sugar
4 egg yolks beaten
1 c. milk
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. cinnamon

1/4 tsp. nutmeg
2 Tbsp. melted butter
1 Tbsp. gelatin
1/4 c. cold water
4 egg whites, stiffly beaten
1/2 c. sugar
1 9-inch baked pastry shell

Put pumpkin in top of double boiler and cook gently 10 minutes, stirring occasionally. Combine one-half cup sugar, the beaten egg yolks and the milk. Add salt, ginger, cinnamon, nutmeg and melted butter. Cook until of custard consistency.

Remove from heat. Dissolve gelatin in cold water. Add gelatin to pumpkin mixture. Chill mixture until it begins to congeal. Then fold in the stiffly beaten egg whites into which the remaining one half cup sugar has been beaten. Pour into baked pastry shell and chill.

Mrs. Homer Suddarth

BANANA LOAF

1 1/2 c. sugar
1/2 c. shortening
2 eggs
4 large bananas (mashed)
2/3 c. milk

2 tsp. baking powder
3 3/4 c. flour
1 1/2 tsp. soda in 1 tsp. hot
water to dissolve
1 c. chopped nuts

Cream shortening, sugar, add eggs, and beat. Add mashed bananas and sift flour and baking powder together and add alternately with milk. Stir in soda mixture. Bake at 350 degrees for one hour. Makes two loaves.

Mrs. Ernest L. Bush

DOUGHNUTS

1/2 c. sugar
2 eggs
1 1/2 c. rich sweet milk
2 tsp. baking powder

pinch of salt
1 tsp. vanilla
2 c. flour or enough to make a
soft dough

Cream sugar and eggs. Sift baking powder with flour and add alternately with milk. Add vanilla. Roll out. Fry in deep lard or Crisco. Roll in cinnamon and sugar.

Lena Renner

CAKES



COOKIES

CAKES, COOKIES

FRIENDSHIP CAKE

Sifte several cups of Kindness,
A teaspoon of Loyalty - - - -
A tiny pinche of Patience
(Lest it should fall for thee.)

To a pound of another's Burden
Add the yoke of a Sorrow Shared
Let Charity rule thy measure
And let not Faith be spared.

Now, flavor it with a tear-drop
(Vanillin do seemeth tarte
Compared to this sweet essence,
Extracted from the hearte).

You bake in a warme, warme ovenn
As warm as thine own hearthstone.
Keep watch: recall the fyre do die,
When let alone.

Never fear when time for serving
Observing its daintie size
For lyke the Loaves and Fishes
It divides . . . and multiplies!

Kay Mac Dee

MARSHMALLOW FROSTING (Extra Good)

2 c. sugar	2/3 c. egg white
1 c. water	1 tsp. vanilla
pinch of cream of tartar	

Mix sugar, water, and cream of tartar together. Boil 240 degrees or until it forms a medium hard ball when dropped in cold water. Pour syrup over stiffly beaten egg whites slowly. Add vanilla and continue to beat until cool. This will keep covered in refrigerator for several days.

Mrs. Layton

PENUCHE ICING

Melt 1/2 cup butter in saucepan. Add 1 cup brown sugar (packed). Boil over low heat 2 minutes, stirring constantly. Add

PENUCHE ICING (Continued)

1/4 cup milk. Bring to a boil; stir constantly. Cool to lukewarm. Gradually add 1 3/4 to 2 cups confectioners sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot water.

Mrs. M. Foster

BUTTERMILK WHITE CAKE

1 c. butter or Crisco	1/2 tsp. salt
2 c. sugar	6 beaten egg whites
3 c. cake flour	1/2 tsp. vanilla
1 tsp. soda	1/2 tsp. lemon
1 tsp. cream of tartar	1 c. buttermilk

Cream shortening and sugar; add milk alternately with dry ingredients. Fold in the egg whites and flavoring. Bake in three 9-inch layer pans which have been greased and floured.

Bake at 375 degrees until cake springs back when lightly touched.

Erma Todd

CARAMEL CUSTARD CAKE

Adele McNall

First Part:

juice of 1 orange	1 c. sugar
juice of 1 lemon	

Put in bowl and stir well. Set aside and stir occasionally.

Second Part:

1 c. raisins	rind of 1 lemon
--------------	-----------------

Run through food grinder.

Third Part:

1 c. sugar	1 egg
1/2 c. butter	1 c. sour milk
2 c. flour	1/4 tsp. salt
	1 tsp. soda

Cream sugar and butter, add egg, sour milk to which soda has been added, flour and salt, raisins and lemon rind mixture. Bake in greased pan for 40 minutes in 350 degree oven. When removed from oven, cover with first part. Serve with whipped cream.

PECAN KISSES (Continued)

Add:

1 c. brown sugar (Tbsp. at a time) 1 tsp. vanilla

Remove from beater and add:

1 c. pecans

Drop by the teaspoonful onto a greased cookie sheet.

Bake in 300 degree oven for 20 minutes. Remove from oven and take off of cookie sheet immediately so they won't stick. Makes 24 cookies.

Gwen Lorentz

PINEAPPLE UPSIDE DOWN CAKE

1 c. sifted flour	red maraschino cherries
1 1/2 tsp. baking powder	1 c. sugar
1/4 tsp. salt	2 egg yolks, well beaten
1 c. brown sugar, firmly packed	1/2 c. hot water
1/4 c. butter	1 tsp. vanilla extract
6 slices pineapple (cut in half)	2 egg whites, stiffly beaten

In a 9-inch skillet, melt brown sugar and butter, stirring constantly. Arrange pineapple halves and cherries. Mix and sift flour, baking powder and salt and set aside.

Beat egg yolks well, and slowly add sugar. Add hot water slowly, and vanilla. Add flour mixture, and beat well. Add stiffly beaten egg whites and pour batter over brown sugar and pineapple.

Bake in 350 degree oven for 50 minutes. Remove from oven and invert on plate, let stand 1 minute and remove from pan. Serve alone or with whipped cream. Serves 6-8. May use peaches or pineapple.

Gwen Lorentz

COCONUT OATMEAL ROCKS

1 c. granulated sugar	2 c. quick-cooking rolled oats
1 c. brown sugar	2 c. coconut
1 c. shortening	2 c. sifted flour
1 tsp. vanilla	1 tsp. soda
1/2 tsp. lemon extract	1 tsp. salt
2 eggs	1 tsp. baking powder

COCONUT OATMEAL ROCKS (Continued)

Gradually add sugars to shortening, creaming until fluffy. Add flavorings and eggs; beat well. Stir in rolled oats and coconut. Add flour sifted with salt, soda and baking powder. Mix well.

Drop by rounded teaspoonfuls on lightly greased baking sheet, and bake at 350 degrees (moderate) 15 to 18 minutes, until done. Makes about 5 dozen crisp cookies.

Martha Brenner Noland

GINGER SNAPS

3/4 c. shortening	1/4 tsp. salt
1 c. sugar	1 tsp. cloves
1/4 c. molasses	2 tsp. soda
1 egg, beaten	1 tsp. cinnamon
2 c. sifted flour	1 tsp. ginger

Cream shortening and sugar; add molasses and egg and beat well. Add sifted dry ingredients; mix well. Roll in small balls, dip in sugar. Place 2 inches apart on cookie sheet.

Bake at 375 degrees 10 minutes. Amount: 4 to 6 dozen cookies.

Mrs. James Burrichter

ORANGE COOKIES

1 1/2 c. brown sugar	1 tsp. soda
3/4 c. butter (1/4 lb. will do)	1/2 c. sour milk
2 eggs	3/4 c. chopped nuts
3 c. flour	grated rind of 1 1/2 oranges
3/4 tsp. salt	1 tsp. vanilla
1 1/2 tsp. baking powder	

Cream sugar and butter, add eggs, add sifted dry ingredients alternately with sour milk, add nuts, orange rind and vanilla.

Drop from spoon on greased cookie sheet and bake at 375 degrees for 10 minutes. While hot dip in following sauce and put on cake rack to drain.

Sauce:

1 c. sugar	grated rind of 1 orange
1/3 c. orange juice	

Combine all ingredients.

Mrs. Alfred Renner
-35- Riverside, Mo.

DATE SWIRLS

Cook: (for 5 minutes)

1/2 lb. dates, chopped
1/3 c. water

1/4 c. sugar

Add:

1/4 c. chopped nuts

Cool. Cream:

1/2 c. butter
1/2 c. brown sugar

1/2 c. white sugar

Add:

1 egg, well beaten

Stir in (sifted together):

2 c. flour
1/2 tsp. soda

1/4 tsp. salt

Roll out to 1/4 inch thick. Spread with date mix and roll in wax paper. Chill overnight. Slice thin and bake on greased cookie sheet in 350 degree oven, 12 minutes.

Frances DeBow

DATE BARS

1 egg
1/2 c. sugar
1/2 c. melted shortening
1 c. chopped pitted dates

1/4 c. chopped walnuts
1/2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt

Beat egg; add sugar, mix well. Add shortening. Sift together, flour, baking powder and salt; add and mix well. Add dates and nutmeats, spread in greased pan, 8 x 8 x 2 inches.

Bake at 325 degrees for 30 minutes. Cut in bars while slightly warm.

Mrs. Ralph Filger

APPLE CRUMB CAKE

5 c. apples or 5 c. peaches
sweetened, placed in a
baking dish

1 c. sugar
1 tsp. baking powder
3/4 tsp. salt

APPLE CRUMB CAKE (Continued)

1 c. flour

1 unbeaten egg

Mix with a fork. Put this mixture over apples. Add on dry ingredients:

1/3 c. melted butter

1/2 tsp. cinnamon

Baking: Same as for apple pie.

Alma Hauetter

BANANA CAKE

Sift together:

2 c. cake flour

3/4 tsp. salt

1 tsp. baking powder

1 1/3 c. sugar

1 tsp. soda

Sift into large mixing bowl. Add:

1/2 c. shortening

Have ready 1 cup buttermilk, with soda dissolved and add to dry ingredients. Mix all well. Add:

1 c. mashed banana

2 whole beaten eggs

1/2 c. chopped nuts

Bake at 375 degrees for 25 minutes. Makes 2 large layers. Ice if desired.

Erma Todd

CARAMEL SPICE CAKE

For success do these first:

1. Have ingredients room temperature (70 to 75 degrees). In hot weather use milk and eggs directly from refrigerator.

2. Preheat oven to 350 degrees (moderate).

3. Grease generously and dust with flour 1 oblong pan 13 x 9 1/2 x 2 inches or two round layers, 8 x 1 1/2 inches.

4. Measure level for accuracy with standard measuring cups and spoons.

5. Sift flour, then spoon lightly into cup and level off. Do not pack.

CARAMEL SPICE CAKE (Continued)

Sift together in bowl:

2 c. sifted flour	1 tsp. salt
1 1/3 c. sugar	1 tsp. cinnamon
3 1/2 tsp. double action baking powder	1/2 tsp. nutmeg
	1/4 tsp. cloves

Add:

1/2 c. shortening	1 tsp. vanilla
1 c. milk	

Beat vigorously 2 minutes by hand or 2 minutes at medium speed on electric mixer. Scrape sides of bowl constantly. Add:

1/2 to 2/3 c. unbeaten eggs (2 large)

Continue beating 2 more minutes scraping bowl constantly. Pour batter into prepared pan. Bake in oblong pan, 40 to 45 minutes. Layers - 35 to 40 minutes. When cool frost with Caramel Icing.

Easy Caramel Icing:

Mix together in saucepan:

1 1/2 c. brown sugar (packed in cup)	1/4 c. top milk
	2 Tbsp. butter

Bring to boil and boil 3 minutes, stirring constantly. Remove from heat. Add 1 tsp. vanilla. Cool to lukewarm. Beat until creamy and thick enough to spread. Add a little cream if necessary to make it easier to spread.

Mrs. W. D. Ivie

MELT-IN-MOUTH COOKIES

1/2 c. butter	3/4 c. flour
1 c. brown sugar	1 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt
1 egg	1/2 c. chopped nuts

Cream butter and sugar, add egg and beat until light. Add dry ingredients and nuts. Drop by scant teaspoon onto cookie sheet. Bake in hot oven, 400 degrees, for 5 minutes. Cool for 12 minutes and then remove from pan.

Mrs. Henry Bruss

-38- Riverside, Mo.

ANISE CAKES

About 50 one and a half inch cakes.

Sift 1 cup sugar. Beat until light: 3 eggs. Add the sugar gradually. Beat these ingredients until they are creamy. Add 1/2 tsp. vanilla.

Sift before measuring: 1 1/2 to 2 c. bread flour. Resift with 1 tsp. baking powder. Add 1 1/2 Tbsp. crushed anise seed.

Beat the batter well. Drop it from a tsp. well apart on greased tins. Permit the batter to dry for 12 hours. Bake the cakes in a slow moderate oven, 350 degrees.

Selma Rueggeberg

QUICK MIX SPONGE CAKE

Bake in 10 inch tube cake pan.

Sift together into small mixer bowl:

1 1/4 c. sifted good cake
flour

1 c. sugar
1/2 tsp. double acting baking
powder

Measure:

3/4 c. egg whites (6 medium) 1/2 tsp. salt
1 tsp. cream of tartar

Put this into large bowl and beat at high speed until very soft mounds begin to form. Beat 1/2 cup additional sugar into egg whites, a tablespoon at a time. Continue beating until very stiff. Do not underbeat.

Combine:

1/2 c. egg yolks (6 medium)
1/4 c. cold water

1 tsp. vanilla
1 tsp. lemon or almond extract

Blend egg yolk mixture into dry ingredients. Beat at medium speed for 1 minute. Fold egg yolk mixture (1/4 at a time) into stiffly beaten egg whites. Fold gently until egg whites are completely blended. Pour into ungreased tube pan. Cut gently through batter to remove air pockets.

Bake in moderate oven, 350 degrees, 40 to 50 minutes. Invert immediately. Cool in pan at least 1 hour.

Mrs. Homer Suddarth

CALIFORNIA COCONUT CAKE

2 well beaten eggs	1/4 tsp. salt
1 c. sugar	1 tsp. baking powder
1 c. cake flour	1/2 c. scalded milk
	1 Tbsp. melted butter

Combine eggs and sugar; beat well. Add sifted flour, salt, and baking powder alternately with milk and butter. Bake in greased 8 inch square pan in moderate oven, 350 degrees, 45 minutes. Top with broiled coconut frosting:

6 Tbsp. melted butter	1 c. coconut
10 Tbsp. brown sugar	1/2 tsp. vanilla
4 Tbsp. cream	

Combine ingredients and spread over warm cake. Brown under broiler a few minutes.

Mrs. Hazel Sneed

MAYONNAISE CAKE

2 c. flour	1 tsp. soda
1 c. sugar	1 c. water (lukewarm)
3 Tbsp. cocoa	1 tsp. vanilla
1/2 tsp. salt	1 c. mayonnaise

Sift together first four ingredients. Dissolve soda in water and add to dry ingredients. Add vanilla. Fold in mayonnaise and bake at 350 degrees until done.

Mrs. Jackson Werline

ALMOND COOKIES

1 lb. butter	1/2 tsp. almond flavoring
1/2 c. powdered sugar	1/2 c. blanched almonds (optional)
2 egg yolks	5 c. flour

Melt butter and beat 10 minutes with electric mixer. Add sugar and beat. Then add egg yolks and flavoring, beating together for 5 minutes. Add flour, a small amount at a time, and also almonds, if desired.

Bake in moderate oven, 375 degrees, for 12 minutes. Sprinkle powdered sugar on waxed paper and place cookies in it while warm. Sprinkle more sugar on top. Makes about 5 doz.

Frances E. Reinier

SUNDAY SPICE CAKE

Measure into mixing bowl:

2 1/2 c. sifted flour	1/2 tsp. cloves
1 1/4 c. sugar	1/2 tsp. nutmeg
1 tsp. salt	1/2 tsp. allspice
1 tsp. cinnamon	1/3 c. molasses
2/3 c. Crisco	2/3 c. milk

Beat vigorously by hand or mixer (medium speed) for 2 minutes. Stir in:

2 1/2 tsp. double-acting baking powder	1/2 tsp. soda
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Add:

3 eggs	1/2 c. milk
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Mix thoroughly; pour into two greased 9 inch layer cake pans. (For smaller pans, fill half full, bake cup cakes with remaining batter).

Bake in moderate oven, 375 degrees, for about 35 minutes.

Mrs. H. E. Martin

PEANUT BUTTER COOKIES

1/2 c. shortening	1/2 tsp. vanilla
1/2 c. peanut butter	1 egg
1/2 c. brown sugar	1 1/4 c. sifted flour
1/2 c. white sugar	1 tsp. baking powder

Cream shortening and peanut butter, add sugar and egg. Beat until light; add sifted dry ingredients and mix well. Shape into small balls and place on greased cookie sheet and press flat with a fork dipped in flour.

Bake in moderate oven, 375 degrees, for 12 to 15 minutes.

Mrs. H. E. Martin

BANANA DROP COOKIES

2 1/4 c. sifted flour	1 c. sugar
2 tsp. baking powder	2 eggs
1/4 tsp. soda	1 tsp. vanilla
3/4 tsp. salt	1 c. mashed bananas
2/3 c. shortening	1 c. chopped nuts

Sift flour, baking powder, soda and salt. Beat shortening

BANANA DROP COOKIES (Continued)

until creamy. Add sugar gradually, beating until light and fluffy. Add eggs, one at a time, beating after each addition until fluffy. Stir in vanilla. Add flour mixture alternately with bananas, beating after each addition until smooth. Add chopped nuts.

Drop by teaspoonfuls onto ungreased cookie sheet about 1 1/2 inches apart. Sprinkle with sugar or a mixture of sugar and cinnamon. Bake in a hot oven, 400 degrees, about 12 minutes. Remove from pan at once. Makes 2 1/2 or 3 dozen medium-size cookies.

Mrs. John J. Scott

VERY BEST FRUIT CAKE

3 oz. lemon peel	1/2 c. sugar
3 oz. orange peel	1/2 c. honey
8 oz. candied cherries	5 well beaten eggs
4 oz. candied pineapple	1 1/2 c. flour
4 oz. candied citron	1 tsp. salt
8 oz. pitted dates	1 tsp. baking powder
8 oz. seeded raisins	1 tsp. allspice
8 oz. pecans	1/2 tsp. nutmeg
1/4 c. flour	1/2 tsp. cloves
1 c. shortening	1/4 c. grape juice, orange juice or wine

1. Shred fruit peels, halve cherries, nutmeats and dates. Cut pineapple and citron the size of almonds. Dredge fruits and nuts in 1/4 cup flour.

2. Cream shortening and sugar; add honey, then eggs, and beat well.

3. Sift flour with remaining dry ingredients and add alternately with fruit juice or wine; beat thoroughly.

4. Pour batter over floured fruits and nuts and mix well.

5. Line greased 3 1/2 x 7 1/2 inch loaf pans with waxed paper, allowing 1/2 inch to extend above the sides of the pan. Pour batter into pans; do not flatten.

6. Bake in a slow oven, 250 degrees, 3 to 4 hours. Place a cake pan with 2 cups hot water on bottom rack of oven during baking. This will cause cakes to have a more moist texture and a greater volume, and a smooth shiny glaze.

7. If decorations of almonds, and cherries are used, place these on cakes at end of 2 hours baking time. If desired, pour over brandy and wrap in a brandy-soaked cloth before storing. Store in a covered container in a cool place. Yields about 5 pounds.

Ruth Rueggeberg Fischer

PERFECT ANGEL FOOD CAKE

Bake in 4 1/2 x 10 inch tube pan. Preheat oven to 325 degrees. Baking time: About 65 minutes. Second set of glides.

1 1/2 c. egg whites	1 tsp. almond flavoring
1/2 tsp. salt	1 1/2 c. cake flour
1 1/2 tsp. cream of tartar	2 c. sugar
1 1/2 tsp. vanilla	

Sift flour once, then measure, and set aside until ready to use. Measure sugar and divide into 2 equal parts. Add 1/2 sugar to the flour and sift the two ingredients together 4 times. Sift the remaining sugar 4 times. Do all this before starting to beat egg whites. It is convenient to place the sugar and flour mixture on waxed paper until ready to use.

Add the salt to egg whites, beat until foaming, add cream of tartar, then continue beating until stiff but not dry. Then add 1/2 the sugar to the egg whites, 2 tablespoonfuls at a time. If using an electric mixer use low speed to do this. Add the flavoring. Do not use electric mixer to add the rest of the ingredients. Use a wire whisk egg beater.

Fold in the flour and sugar mixture, 2 tablespoonfuls at a time, to the egg white mixture. Fold over with slow careful strokes. Pour into pan. Put in preheated oven. When removed after baking time is complete, invert pan on wire rack until cold, then using a spatula to loosen the sides perfectly, remove and ice if preferred.

Jeanne Williams

LEBKUCHEN (Love Cookies)

2 c. sorgham	Betty Rose Peeler
2 c. sugar	1 tsp. salt
1 c. lard	4 tsp. soda
2 c. sour cream	2 tsp. cloves
4 eggs	2 tsp. nutmeg
4 lb. flour	2 c. citron, lemon, cherries (ground into small pieces)

Cream sugar, add lard. Add beaten egg, sorgham. Mix dry ingredients. Add alternately with sour cream. Allow dough to stand at room temperature for 24 hours. Chill 24 hours. Roll dough 1/4 inch thick. Cut into circles and decorate with candied cherry, or a peeled almond. Dough may also be flattened in a large cookie pan and cut into squares while still hot.

Bake these cookies after Thanksgiving and they will keep until Christmas. Bake at 350 degrees for about 8 minutes. Store in a tight container and enjoy later.

PEANUT BUTTER SWIRLS

1/2 c. shortening	1 1/4 c. sifted flour
1 c. sugar	1/2 tsp. salt
1/2 c. chunk style peanut butter	1/2 tsp. soda
1 egg	1 6-oz. pkg. semi-sweet chocolate pieces
2 Tbsp. milk	

Cream shortening and sugar until light. Beat in peanut butter, egg, and milk. Sift together flour, salt, and soda. Stir into creamed mixture: Place dough on lightly floured waxed paper. Roll in 15 x 8 x 1/4 inch rectangle. Melt chocolate over hot water. Cool slightly; spread over dough.

Roll like jelly roll, lifting waxed paper slightly with each turn; chill 1/2 hour. Slice cookies 1/4 inch thick.

Bake on ungreased cookie sheet 8 to 10 minutes in 375 degree oven. Makes 4 dozen.

Mrs. Dorothy Bush

LEP COOKIES

4 c. lard	1 egg
1/2 gal. sorghum	1/2 c. cinnamon
2 c. sugar	1/4 c. allspice
1/2 c. baking soda	1/4 c. cloves
1 pt. buttermilk	1/4 c. nutmeg
	1 qt. chopped nutmeats

Melt lard and add to sorghum and sugar. Dissolve soda in buttermilk and add to sorghum mixture. Add spices, and egg beaten. Add enough flour (approximately 5 lb.) to mixture to form dough that will not stick to hands. Add nutmeats.

Let stand overnight in cool place. Roll, cut with knife into squares and bake at 400 degrees temperature. Will keep fresh indefinitely.

Berniece H. Melton

APPLESAUCE CAKE

1/2 c. shortening	2 c. sifted cake flour
1 c. sugar	1/2 tsp. cloves
1 egg	1/2 tsp. allspice
1 Tbsp. vanilla	1 tsp. cinnamon
1 tsp. soda	1/2 tsp. nutmeg
1 c. applesauce	1/2 tsp. salt

Cream shortening thoroughly. Add sugar. Cream until light and fluffy. Stir in egg and vanilla. Beat until smooth.

APPLESAUCE CAKE (Continued)

Dissolve soda in applesauce. Sift together flour, spices, and salt. Add to batter alternately with applesauce. Pour batter into 2 greased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pans. Decorate top with a row of walnut halves.

Bake in moderate oven, 350 degrees, for 50 to 60 minutes.

Viola Howard

SOUR MILK DEVIL'S FOOD CAKE

1 heaping c. brown sugar
1/2 c. butter or Crisco
1 egg
1 tsp. vanilla
1/4 c. water

2/3 c. sour milk or buttermilk
1 heaping tsp. soda (to be dissolved in sour milk or buttermilk)
1 1/3 c. flour
3 heaping Tbsp. cocoa (added last)
pinch of salt

Cream sugar, shortening and egg. Add water and vanilla. Add flour (sifted) alternately with milk mixture. Add cocoa last and sift as added. Bake approximately 30 minutes at 350 - 375 degrees in 8 1/2 x 8 1/2 x 2 inch cake pan.

Caramel Icing:

2 c. brown sugar

1/2 c. sweet cream

Boil until it forms a soft ball in cold water. Cool and beat, and spread when right consistency.

Julia Eskridge

FUDGE CAKE

1/2 c. boiling water
scant 1/2 c. cocoa

1 tsp. soda

Pour boiling water over cocoa and soda and set aside. Add 1 tsp. vanilla.

1 stick (1/4 lb.) oleo

1 1/2 c. sugar

Cream sugar and shortening and add 2 egg yolks. Add to cocoa mixture. Then add alternately:

1 c. sour milk or buttermilk

2 1/4 c. sifted cake flour

Add 2 egg whites beaten to which has been added 1/2 cup sugar. Bake at 350 degrees in loaf or layers until cake springs

FUDGE CAKE (Continued)

back when lightly touched.

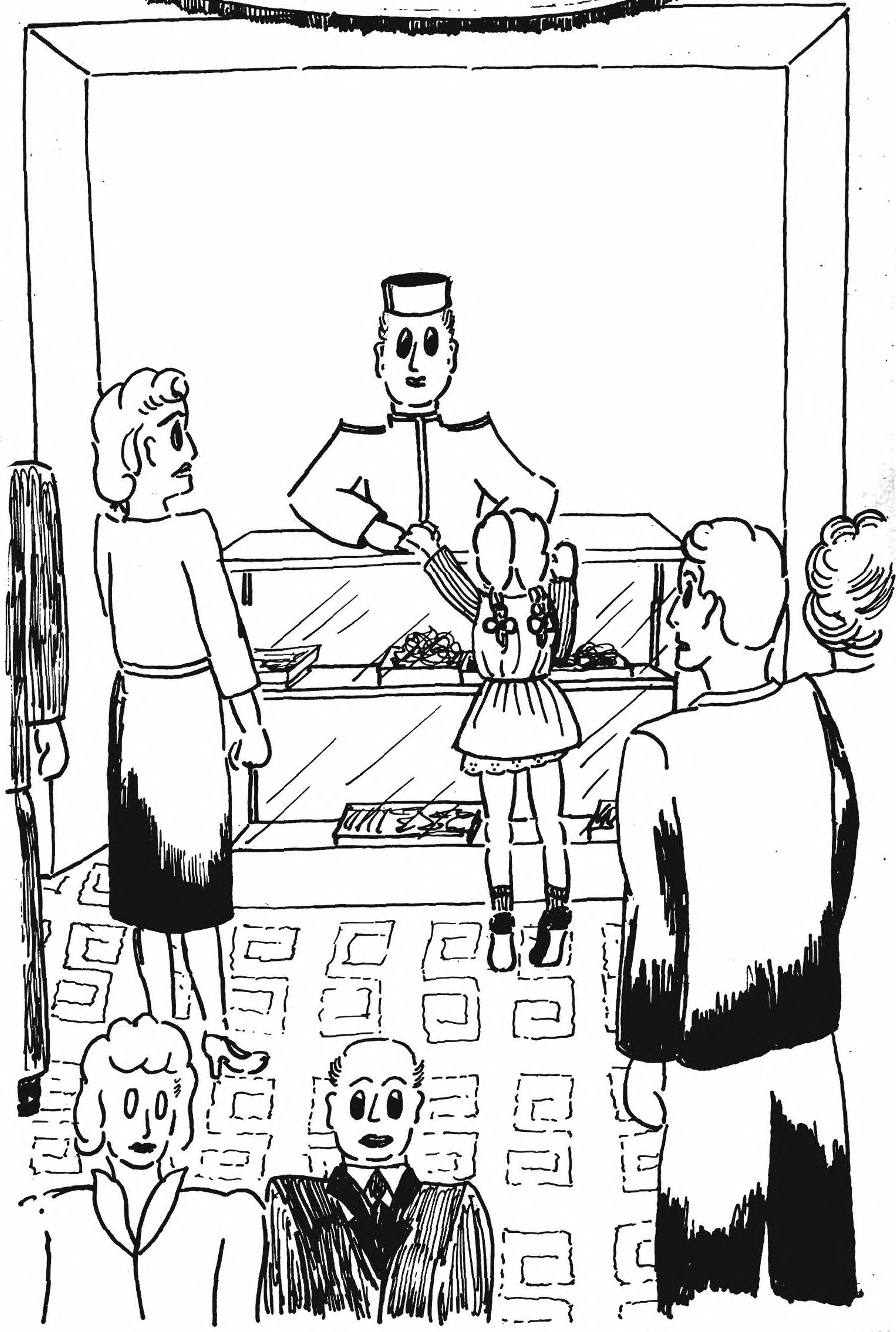
Berniece H. Melton

Write Extra Recipes Here:

mexican wedding cakes - I know you like these
1 cup butter or oleo $\frac{3}{4}$ c powdered sugar
Creamed together 2 cups $\frac{1}{4}$ flour 1 teasp vanilla
1 cup nuts chopped. mix and Roll by hand
in small balls like large cherries
Bake 30 min in very slow oven on
ungreased pan, 300°-325° when done
roll in powdered sugar while still warm
then again before serving if desired.

Variation to above. 1 c Crisco or spray
tablespoons powdered sugar cream
together add 2 tablespoons vanilla
2 c flour 1 c nuts $\frac{1}{4}$ + salt roll in
balls & bake 15 min 350° oven. Roll
in powdered sugar as above recipe.

DESSERTS



COOKING HINTS

Put left-over stew of any kind into individual baking dishes or casseroles, cover with a biscuit or plain pie crust and bake.

Always cook fish at a low to moderate temperature. Never more than 350 degrees F.

Broiled tomatoes, sprinkled with a little grated cheese, while cooking, are delicious.

Tomatoes scalded with hot water, may be peeled easily.

Add a little sugar to all vegetables when cooking to bring out natural flavor.

Leafy vegetables, such as spinach, chard, kale, etc., should be slowly cooked in only the water that clings to the leaves.

Shredded grapefruit is a delightful addition to any fish salad.

Fried pies, an old Southern delicacy, are made by folding pastry over chopped sweetened fruit and frying in deep fat.

Brush over the bottom crust for fruit pies with egg white to prevent the juices from soaking in.

DESSERTS

ORANGE SPONGE PUDDING

3 egg yolks	1/2 c. orange juice
4 Tbsp. margarine	2 Tbsp. lemon juice
1 1/2 c. sugar	grated rind of 1 orange
3 Tbsp. flour	3 egg whites, beaten stiff
1 1/2 c. milk	

Beat egg yolks, margarine and sugar. Add flour and mix. Add milk. Add orange and lemon juice and grated orange rind. Fold in egg whites. Pour at once into buttered baking dish. Set in pan of hot water and bake in slow oven, 325 degrees for about 50 minutes. Chill and serve with whipped cream.

Carol Brenner

RED HOT JELLO

2 apples, cut fine	1 pkg. jello (red)
1/2 c. chopped nuts	2 c. boiling water
1/4 c. red hot candy	

Dissolve red hots in 1/2 cup boiling water, prepare jello with the rest of water. Add apples, nuts, and red hot water to jello, and mold.

Mrs. H. M. Schrodtt

PEACH SHERBET (Delicious)

1 Tbsp. Knox gelatin	1/2 c. cold water
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Soak gelatin in water for 5 minutes, then add:

1 qt. sugar	2 qt. water
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Boil for 20 minutes. Let cool; then add:

1 qt. mashed fresh peaches	1/4 c. lemon juice
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Pour into a freezer. Let freeze awhile, then add rich milk to finish a gallon freezer. Freeze as ice cream.

Mrs. Alice Scrivner

APPLE MUFFINS

Sift together into bowl:

2 c. sifted all purpose flour	4 tsp. baking powder
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APPLE MUFFINS (Continued)

1/4 c. sugar
1/2 tsp. salt

1/2 tsp. cinnamon

Blend in:

1 egg, well beaten
1 c. milk

1/4 c. shortening (melted and cooled)

Stir just enough to mix ingredients. Carefully fold in:

1 c. chopped apples sweetened with 1/4 c. sugar

Pour into well greased muffin pans filling each about 2/3 full.

Bake 20 to 25 minutes depending on size in a moderately hot oven, 400 degrees. Serve piping hot. Makes 12 medium sized muffins.

Mrs. Ed L. Gieseke

DATE DUMPLINGS

Make a syrup of 1/2 cup burnt sugar.

1 scant c. sugar
2 1/2 c. boiling water

1 tsp. vanilla
1 rounding Tbsp. butter

Boil together 10 minutes. Pour in oblong baking dish, drop batter on top.

Batter Recipe:

Cream:

1/2 c. sugar

1 Tbsp. butter

Add:

1/2 c. milk

1 c. flour which has been sifted with 2 tsp. baking powder

After batter has been poured over syrup, sprinkle with 1 cup dates and 1 cup pecans or walnuts.

Bake 30 minutes in oven at 350 degrees. Serve with whipped cream.

This recipe serves 9 or 10 persons.

Mrs. Wm. A. White

SNOW BALLS

Break angel food cake in pieces of uniform size. Dip into whipped cream flavored with sugar and vanilla; then roll in dish of coconut and store overnight in refrigerator.

Mrs. Rose Filger

HOLIDAY SNOW PUDDING

1 pkg. lime flavored gelatin
dessert
3/4 c. water

1 c. canned pineapple juice
3 egg whites

Dissolve the gelatin in the water and pineapple juice which have been combined and heated to the warm or boiling point, according to the manufacturer's directions. Chill until it begins to thicken, then fold in the stiffly beaten egg whites. Chill either in sherbet glasses or in a large bowl until set. Serve with Holly Sauce.

Holly Sauce:

3 egg yolks
1/2 c. granulated sugar
1 1/2 c. milk, scalded

1/4 tsp. vanilla
1/4 tsp. orange extract
5 oz. bottle maraschino cherries

Scald the milk, beat the egg yolks and add the sugar. Add a portion of the milk to the egg and sugar mixture, then add it all together and return to the double boiler. Cook until it coats the spoon. When cool, add the flavorings and the quartered maraschino cherries. Serves 6.

Mrs. B. Case

PINEAPPLE FRITTERS

1 c. sifted flour
1/4 tsp. salt
1 tsp. baking powder
1 c. drained, crushed
pineapple

1 Tbsp. sugar
1 beaten egg
1 Tbsp. melted shortening
shortening for deep frying

All measurements level.

Combine flour, salt, sugar and baking powder in bowl. Mix together the beaten egg, milk, melted shortening and pineapple. Lightly stir into dry ingredients. Do not over-mix.

Drop from a teaspoon into deep shortening heated to 365 degrees. If teaspoon is dipped into hot fat before dipping into fritter batter, the batter will slip off the spoon more easily, and the fritters will have a more uniform shape. Fry until brown

PINEAPPLE FRITTERS (Continued)

and cooked in center. Drain on absorbent paper. Sprinkle with powdered sugar, if desired.

Nadine Sawyer

RHUBARB PUDDING

1 qt. sweetened rhubarb
(cooked)
1 egg

2 slices toast cut in squares
1 orange, grated rind and juice
butter

Beat egg, add to rhubarb, put in orange juice and rind. Stir in toast cubes. Pour in buttered dish. Bake at 350 degrees for 30 minutes.

Mrs. David Todd

Write Extra Recipes Here:

JELLY CANDY



PRESERVES

FOOD FOR FIFTY

1/2 Cup Salad Servings:

Potato salad, 6 1/2 quarts, 18 eggs, 2 bunches celery, pickles, 4 green peppers, mayonnaise and season to taste.

Vegetable - 2 gallons.

Fruit salad - 8 quarts.

Gelatin - 4 quarts.

Beverage:

Ground coffee - 1 1/2 lbs.

Coffee, Tea, Cocoa - 12 quarts.

Lemonade - 5 doz. lemons.

Bread and Rolls:

Bread (1 lb. size) - 8 loaves.

Rolls (small size) - 14 doz.

Dairy Products:

Coffee cream - 1 1/2 qts.

Butter - 2 lbs.

Ice Cream - 2 gal.

Meats:

Fresh Ham - 25 lbs.

Fried Chicken - 35 lbs.

Beef Roast - 20 lbs.

Vegetables:

Cabbage for Slaw - 10 lbs.

Lettuce for Salad - 12 large heads.

Tomatoes, sliced - 12 lbs.

Peas or green beans - 14 #2 cans.

Extra:

Granulated sugar - 1 to 2 lbs.

Olives - 2 quarts.

Pickles - 2 quarts.

French Dressing - 1 1/2 quarts.

Pies - 10.

Sandwiches - 120.

Salted nuts - 2 1/2 lbs.

JELLY, CANDY, PRESERVES

SOUTHERN COOKIES (Candy)

1 c. brown sugar
1 egg white, beaten stiff
1/2 tsp. vanilla
2 c. pecans
1/4 tsp. salt

Stir sugar into egg white. Add other ingredients. Grease cookie sheet. Drop mixture by spoon onto sheet, allowing 3 nuts to a cookie.

Bake at 250 degrees 30 minutes. Approximately 80 cookies.

Mrs. Hazel Sneed

WHITE FUDGE

3 c. sugar
1 c. milk
1/4 c. white syrup
2 oz. butter
2 oz. finely chopped black walnuts
1/4 tsp. salt

Stir together and boil to medium soft stage. Remove and cool a little while then add 1 tsp. vanilla and beat until nearly set. May be dropped or put in pan then cut. Boiling the nuts in the mixture makes the flavor go all through.

Dorothy Gerner

CHERRY MOUGOT

1/4 c. water
1 1/4 c. sugar
1/8 tsp. salt
4 1/2 tsp. light corn syrup
1 egg white
1/4 tsp. vanilla
1/2 c. chopped candied cherries

Combine water, sugar, salt and corn syrup. Boil without stirring to the very hard-ball stage. Beat egg white until stiff but not dry. Add vanilla. Pour syrup in a thin stream over the egg whites, beating constantly until mixture holds a peak. Fold in chopped cherries and drop immediately by teaspoonfuls onto greased paper. Allow to become firm. Makes 2 dozen bonbons.

Mrs. L. H. Scott

FONDANT

5 pt. sugar
1 pt. water
1/4 lb. butter
1 cooking spoon vinegar

Cook until almost soft ball. Do not stir. Set away to

FONDANT (Continued)

cool to lukewarm. Then beat until creamy. Then knead on board, then mold.

Mrs. Emma Bossler

OLD FASHIONED WATERMELON PRESERVES

4 c. diced watermelon rind 1/2 lemon
3 c. sugar

Use the white part of rind and a very thin strip of the pink melon for flavor. Cut into 1/4 inch cubes. Add sugar to the melon; slowly bring to a boil. Slice the lemon into thin strips and add. Cook faster after sugar is dissolved, until fruit is transparent and syrup thickens. Pour into hot jars and seal.

Mr. Ruel Joyce

PECAN ROLL

2 c. white sugar 1 c. light cream
1 c. brown sugar 1 c. chopped pecans
1/4 c. white corn syrup

Cook sugar, syrup and cream to soft ball stage. Cool to lukewarm. Beat until creamy. Turn onto a board and knead until firm. Shape into 3 or 4 rolls about 1 1/2 inches in diameter. Cover outside of rolls with pecans, set aside to harden, slice when firm.

Mrs. Ed L. Gieseke

GUM DROPS

4 pkg. Knox gelatin 1 c. cold water

Soak for 5 minutes. Add to:

1 1/2 c. hot water juice of 1 lemon
3 c. granulated sugar

Boil for 15 minutes slowly. Color with red or green cake coloring and flavor with wintergreen, lemon or peppermint. Rinse pan with cold water, about 8 x 8 inch size. Pour candy into it. Let stand overnight in cool place; cut in squares and roll in granulated sugar.

Mrs. Rose Filger

DAMSON PLUM PRESERVES

3 lb. seeded plums
4 1/2 c. sugar

1/2 c. water

Place in layers with sugar between in enameled kettle. Add water. Let stand overnight. Drain and boil juice 5 minutes. Add plums and cook until clear. Seal in hot jars. Makes 3 pints.

Bessie Brenner

PEANUT BRITTLE

2 c. sugar
1 c. corn syrup
1/2 c. water
1 tsp. butter

1 tsp. vanilla
2 c. raw peanuts
1 1/2 tsp. soda
1/2 tsp. salt

Mix sugar, syrup and water and cook to soft ball stage (236 degrees). Add butter and peanuts and cook until syrup turns a golden brown. Remove from fire; add vanilla and soda. Stir until foams well, and quickly pour over greased tin. Break into pieces when cold. Be sure to use raw peanuts.

Mrs. James Burrichter

FUDGE

4 c. sugar
1 large can evaporated milk

1/4 lb. butter

Mix above ingredients and let stand 20 minutes.
Cook on low fire stirring constantly to soft ball stage.

Mix in:

2 pkg. chip chocolate
(Nestles)

1 8-oz. jar Marshmallow Fluff

Add 1 tsp. vanilla and nuts. Pour into greased pan, cut into squares when cool.

Eva Leimkuhler

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

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