



M

yum
yum

UNCOOKED FUDGE

4 squares cooking chocolate
4 tablespoons butter ($\frac{1}{8}$ lb.)
1 egg
1 teaspoon vanilla
2 tablespoons cream or top milk
1 pound of confectioners sugar
1 cup nut meats

Melt chocolate and butter together over hot water. Combine egg, vanilla, cream and sugar. Add to chocolate mixture, knead in nut meats. Turn into greased platter and chill several hours in the refrigerator before cutting.

Note: If sweet butter is used, add a pinch of salt.

Mrs. Eisenhower's recipe

COOKS

"We may live without poetry, music and art;
We may live without conscience, we may live without
heart;
We may live without friends, we may live without looks,
But civilized man cannot live without cooks."

Meredith



CREME BRULIE

1 quart Cream
2 tablespoons gran. sugar
8 egg yolks
2 teaspoons vanilla
Soft brown sugar

Heat the cream in a double boiler until hot but not scalded. Add gran. sugar and stir until dissolved. Then add well beaten egg yolks and pour custard into large pie dish -(custard should be $1\frac{1}{2}$ inches deep.) Place dish in pan of hot water and bake in a slow oven until set. Cool and place in refrigerator. Then add $\frac{1}{4}$ inch of brown sugar and place under broiler and caramelize. Chill and serve.

Roland Beasley

GINGER COOKIES

$\frac{3}{4}$ cup shortening
1 cup white sugar

Cream

1 egg
4 tbsp. molasses
1 tbsp. cinnamon
1 tbsp. ginger

$\frac{1}{2}$ tsp. cloves
1 cup plain flour
1 cup cake flour
3 tsp. soda in flour

Refrigerate dough about 10 minutes. Roll in small balls -- flatten out in white sugar. Bake about 10 minutes in 350° oven. Makes about 6 dozen.

Mrs. Richard C. Lynch

MARGUERITES

Small individual cakes

To be baked only in small iron muffin tins well greased.

Ingredients:

2 eggs
1/3 tsp. salt
1 cup brown sugar

$\frac{1}{2}$ cup flour
 $\frac{1}{4}$ tsp. baking powder
1 cup broken nut

Beat eggs slightly. Add brown sugar and flour, salt and baking powder. Fold in the nuts. Bake 15 to 20 minutes in moderate oven -375°.

Makes two dozen.

Harriet Woods

BROWNIE PUDDING

$\frac{1}{2}$ cup brown sugar	$\frac{1}{8}$ tsp. salt
5 tbsp. cocoa	1 egg
1 cup hot water	$\frac{1}{2}$ cup sugar
$\frac{1}{3}$ cup all purpose flour	6 tbsp. melted butter
$\frac{1}{4}$ tsp. baking powder	$\frac{1}{4}$ cup broken nut meats
$\frac{1}{2}$ tsp. vanilla	

Mix brown sugar with 3 tablespoons of the cocoa. Sprinkle this over the bottom of $8\frac{1}{4} \times 4\frac{1}{2} \times 2\frac{1}{2}$ inch greased pan. Pour cup of hot water over this.

Sift flour, baking powder, salt and remaining cocoa together. Beat egg until light. Then mix in sugar and melted butter. Add the dry ingredients, nuts, vanilla and beat well.

Place by spoonfuls on top of brown sugar and water mixture. Bake 35 minutes - Temperature 350° Serves 4
Mrs. H. Kenneth Dickes

DROP DATE COOKIES

$1\frac{1}{2}$ cup of sugar	1 cup chopped nuts
1 cup butter	1 tsp. cinnamon
4 eggs beaten light	1 tsp. vanilla
1 tsp. baking soda	2 cups sifted flour
dissolved in 1 tbsp. hot water	
1 lb. chopped dates	

Drop by teaspoonfuls on slightly greased cookie sheet. Bake in 350° oven for about 15 minutes.

CUP CAKES

1 cup sugar	1 cup milk
$\frac{1}{2}$ cup melted butter	2 teaspoons baking powder
1 egg	1 teaspoon vanilla
$1\frac{1}{2}$ cups flour	

Mix and beat well. Pour into buttered muffin tins, or place paper cups in muffin tins. Bake in 350° oven about $\frac{1}{2}$ hour. Mrs. Seewoster

CREAMED CHEESE TORTI

1 pkg. Zweibach (put through food grinder.)	
$\frac{1}{4}$ lb. Butter	$\frac{1}{2}$ cup Sugar
Cinnamon to taste	Pinch of salt

Mix as you would pie crust

Press mixture against sides of pan and on bottom to form crust, saving a cup of crumbs to place on top.

If you use a spring pan it is best as sides can be removed and it serves nicely at table-but any pan will do.

FILLING

1- 1 heaping tbsp. Flour	2- 1 cup Sugar
3- Pinch of salt	4- Juice of 1 lemon
5- 4 Egg yolks	
6- 1 glass (or carton) of Cream Cheese	
7- $\frac{1}{2}$ pt Single Cream	8- $\frac{1}{2}$ tsp. Vanilla
9- Whites of 4 eggs folded in last	

Mix in order given. Bake slowly for 1 hour. Test with straw to come out clear when placed in center. If oven is too hot Torti will fall, but still be good.

Hilda Raeder

DATE BARS

1 cup sugar or dark brown	1 tsp. baking powder
1 $\frac{1}{2}$ cups chopped dates	1 tsp, cinnamon
1 cup chopped nuts	$\frac{1}{2}$ tsp. cloves
3 eggs (whole or separate)	$\frac{1}{4}$ tsp. salt
1 cup flour	1 tsp. vanilla

Spread on shallow waxed pans. Bake slowly until well raised - 30 minutes. Cut in bars.
Sprinkle with confectioners sugar.

DATE PUDDING

1 c. white sugar	
1 c. flour	combine
2 tsp. baking powder	and
1 c. chopped nuts	add
1 c. chopped dates	$\frac{1}{2}$ c. milk

Put 1 c. brown sugar and 2 c. boiling water and 1 tbsp. butter in pan -boil a few minutes. Grease pan and pour in batter -Cover with boiling liquid. Bake in 350° oven 40 min. Kay Kuechneer

DATE NUT BREAD

3 cups flour	1 package date (1 cup)
4 tsp. Baking Powder	1 egg
1 tsp. salt	1 $\frac{1}{2}$ cups milk
$\frac{3}{4}$ cup Brown sugar	3 tbsp. shortening (melted)
$\frac{3}{4}$ cup chopped nuts	

Sift dry ingredients together -add nuts and fruit -stir in well beaten egg -mix with milk stir in shortening. Pour into greased 5 $\frac{1}{2}$ -10 $\frac{1}{2}$ inch loaf pan let stand 20 min. before baking. Bake in moderate oven 350° -70 min.

DATE NUT SQUARES

3 eggs beaten	1 teaspoon baking powder
1 cup sugar	1 cup graham cracker crumbs
$\frac{1}{4}$ cup cake flour	1 cup chopped dates
$\frac{1}{4}$ tablespoon salt	1 cup chopped nuts

Beat eggs and sugar until aight. Add sifted dry ingredients. Stir in graham crackers crumbs, dates, nuts. Turn into greased 8 inch square pan. Bake in moderate oven - 350° - 45 minutes. Serve warm. Top with whipped cream and a big walnut half.



SOFT MOLASSES COOKIES

2/3 cup shortening
 $1\frac{1}{2}$ cups dark brown sugar
1 beaten egg

Sift together

$3\frac{1}{2}$ cups flour	2 teaspoons cinnamon
$\frac{1}{2}$ teaspoon nutmeg	1 teaspoon salt
1 teaspoon baking soda	1 teaspoon baking powder

2/3 cup butter milk or sour milk
 $\frac{1}{2}$ cup molasses

Chill Dough

Drop portions of dough from tip of spoon onto greased baking sheets. Bake 10 minutes in moderate oven.

YUM YUMS

1 cup sugar	1½ cups flour
½ cup butter	1 tsp. baking powder
3 eggs	¼ tsp. salt
1 tsp. vanilla	½ cup chopped nuts

Cream butter and sugar. Then add 1 egg and 2 egg yolks (save other 2 whites). Add vanilla. Sift flour, salt and baking powder and add to sugar, butter and egg mixture. Mix well.

Spread over an oiled pan (about 8 x 14 inches). Over the dough sprinkle the nuts and pat lightly. Then over the dough spread the following icing.

ICING

2 egg whites	1 cup brown sugar
--------------	-------------------

Beat the egg whites stiff. Gradually beat in the brown sugar. Spread over the dough. On the icing about 2 inches apart place ½ of a pecan meat.

Bake - 350° oven for about 30 minutes. Take from oven and cut in squares so the nut will be in the center of each square.

Walter

SPICE NUT CAKE

1st 7

$\frac{1}{2}$ tsp. Soda	$\frac{1}{2}$ cup oleo or butter
1 tsp. cream of tartar	$1\frac{1}{2}$ cups brown sugar
2 cups flour	2 egg yolks
1 tsp. cinnamon	$\frac{1}{2}$ cup strong coffee
$\frac{1}{2}$ tsp. cloves	2 egg whites
$\frac{1}{2}$ tsp. salt	1 cup raisins
$\frac{1}{4}$ tsp. nutmeg	1 cup nuts

Mix and sift first 7 ingredients. Cream butter and sugar. Add beaten egg yolks. Add dry ingredients - raisins, nuts and coffee. Fold in beaten egg whites. Bake in loaf pan 350° degrees for 45 minutes or until done.

Alice Raeder

PINEAPPLE UPSIDE DOWN CAKE

- $\frac{1}{4}$ cup butter ($\frac{1}{2}$ stick)
- $\frac{1}{2}$ cup brown sugar
- 1 can of pineapple rings

Melt butter and sugar in an 8"X8"X2" pan or 9" skillet. Arrange drained slices of pineapple in rows and cover with this batter.

- | | |
|---|------------------------------------|
| $\frac{1}{4}$ cup butter ($\frac{1}{2}$ stick) | $1\frac{1}{2}$ tsps. baking powder |
| $\frac{3}{4}$ cup sugar | $\frac{1}{4}$ tsp. salt |
| 1 egg beaten | $\frac{1}{2}$ cup milk |
| $1\frac{1}{2}$ cups cake flour | |

Bake at 350°F. about 50 min. If desired, decorate cake with cherries (candied) and pecan halves. Serve with whipped cream.

Martha G. Weir
(Mrs. D. H. Weir)

CUSTARD CHIFFON CAKE

LARGE CAKE

16 to 20 Servings

SMALL CAKE

8 to 10 Servings

Blend together and cool

$\frac{3}{4}$ cup scalding hot milk	$\frac{3}{8}$ cup ($\frac{1}{4}$ cup plus 2 tbsp.) scalding hot milk
5 egg yolks, slightly beaten	3 egg yolks, slightly beaten

Preheat oven (see pan size and temperature on next page). Sift an ample amount of Softasilk Cake Flour onto a square of paper.

STEP 1 - Measure (level measurements throughout) and sift together into mixing bowl:

$2\frac{1}{4}$ cups sifted Cake flour	$1\frac{1}{8}$ cups sifted Cake Flour (spoon lightly into cup, don't pack)
$1\frac{1}{2}$ cups sugar	$\frac{3}{4}$ cup sugar
3 tsp. baking powder	$1\frac{1}{2}$ tsp. baking powder
1 tsp. salt	$\frac{1}{2}$ tsp. salt

Make a well and add in order:

$\frac{1}{2}$ cup cooking (salad) oil such as Wesson	$\frac{1}{4}$ cup cooking (salad) oil such as Wesson
2 tsp. vanilla	1 tsp. vanilla
the egg yolk-milk mixture	the egg yolk-milk mixture

Beat until smooth with spoon or beat with electric mixer on medium speed for 1 minute.

STEP 2 - Measure into large mixing bowl:

1 cup egg whites (7 or 8)	$\frac{1}{2}$ cup egg whites (about 4)
$\frac{1}{2}$ tsp. cream of tartar	$\frac{1}{4}$ tsp. cream of tartar

(cont. on next page)

CUSTARD CHIFFON CAKE (cont.)

Beat until whites form very stiff peaks by hand or with electric mixer on high speed for 3 to 5 minutes. DO NOT UNDERBEAT. Egg whites are stiff enough when a dry rubber scraper drawn through them leaves a clean path.

STEP 3 - Pour egg yolk mixture gradually over beaten egg whites -- gently folding with rubber scrapper just until blended. DO NOT STIR. Pour into ungreased pan immediately.

BAKE

tube pan, 10x4in. -325° -55
min. then -350° -10 to 15min.
oblong pan, 13x9 $\frac{1}{2}$ x2in. 350°
45 to 50 min.

square pan, 9x9x1 $\frac{3}{4}$ in.
350° -30 to 35 min.
loaf pan, 9 $\frac{1}{2}$ x5 $\frac{1}{4}$ x2 $\frac{3}{4}$ in.
325° 50 to 55 min.
tube pan, 9x3 $\frac{1}{2}$ in. -325°
- 50 to 55 min.

Or until top springs back when lightly touched

Immediately turn pan upside down, placing tube part over neck of funnel or bottle, or resting edges of square, oblong or loaf pans on 2 other pans. Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen.

SUCCESS TIP: Milk must be hot.

Betty Crocker

GRAHAM CRACKER CAKE

INGREDIENTS:

1 cup sugar
3 eggs, separated
 $\frac{3}{4}$ cup milk
1 tsp. vanilla
1 tsp. baking powder
26 graham crackers (rolled fine and sifted).

BUTTER ICING

2 cups sugar
 $\frac{1}{2}$ cup melted butter
6 tsp. cream
1 tsp. vanilla
(beat until creamy)

Cream butter and sugar. Add well beaten egg yolks, milk and vanilla. Then add sifted graham crackers, baking powder. and fold in beaten egg whites. Bake in two layers in a moderate oven. Butter filling.

L. Ferber

APPLE SAUCE CAKE

$\frac{1}{2}$ cup butter or lard
1 cup sugar
1 egg
2 level tsp. baking soda in
 $1\frac{1}{2}$ cups of unsweetened apple sauce

Sift together

2 cups flour
1 tsp. nutmeg
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
1 tsp. vanilla
($\frac{1}{2}$ cup nuts if desired.)

350° oven

FUDGE CAKE

Cream - $\frac{1}{2}$ cup shortening $1\frac{1}{2}$ cups sugar
 2 eggs
 $\frac{1}{2}$ cup sweet milk

Mix together - $1\frac{3}{4}$ cups of flour Pinch salt
 $1\frac{1}{2}$ teaspoons cream of tartar
 4 tablespoons cocoa

Mix

 Add last $\frac{3}{4}$ cups boiling water
 1 teaspoon baking soda



PINEAPPLE UPSIDE DOWN CAKE

Cream - 2 cups shortening 1 cup sugar

 2 eggs - separated

$\frac{1}{2}$ cup milk (can use pineapple juice)

 2 cups flour - sifted

 2 level teaspoons baking powder

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

 Few drops lemon juice

Add well beaten egg whites last

Place in pan 3 tablespoons butter, enough brown sugar to cover (put in oven to melt) place 6 slices of pineapple on this and pour cake mixture over. Bake 35 to 40 minutes.

WHOLE WHEAT DATE MUFFINS

1 cup whole wheat flour
1 cup white flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ cup sugar
2 eggs
 $\frac{7}{8}$ cup milk
 $\frac{1}{4}$ cup melted oleo
1 cup, cut up dates

Mix sifted white flour, whole wheat flour, salt, baking powder, add dates. Beat eggs, sugar, add melted oleo and milk. Mix with dry ingredients. Bake in muffin pans at 400°.

BOSTON BROWN BREAD

1 cup brown sugar
1 cup All Bran
1 cup flour
1 tsp. baking soda
1 cup sour milk
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup raisins or nuts

Grease 2 "gold lined" No. 2 vegetable cans, fill half full and bake at 350° for 1 hour.

Alice Raeder

ORANGE BREAD

2 tbsp. butter, melted	$\frac{1}{2}$ cup coarsely chopped
$\frac{3}{4}$ cup orange juice	pecans (optional)
2 tbsp. grated orange rind	2 cups sifted all purpose flour
$\frac{1}{2}$ cup finely cut dates	$\frac{1}{2}$ tsp. baking soda
1 cup sugar	1 tsp. baking powder
1 egg, slightly beaten	$\frac{1}{2}$ tsp. salt

Combine first 7 ingredients. Mix and sift remaining ingredients, stir in. Mix well. Turn into greased loaf pan.

Bake in moderate oven -350° for 50 minutes or until done.

Mrs. Seewoster

CHERRY RING SALAD

2 cups black cherries (drained)	1 cup shredded almonds
1 cup white seedless grapes	2 cups juice from cherries
1 package cherry gelatin	

Dissolve the gelatin in heated cherry juice. If not enough juice from can of cherries, finish out with water. Cool until it begins to thicken. Add cherries, grapes and almonds.

Pour into ring mold and chill until firm. Unmold on bed of crisp endive. Serve with mayonnaise thinned with any fruit juice.

Mrs. Galen E. Adams

CHOCOLATE FUDGE SAUCE.

(Serve warm or cold on Ice Cream, Custard or Cake)

Mix together in a small saucepan:

$\frac{1}{4}$ cup cocoa	2 tbsp. water
$\frac{2}{3}$ cups sugar	2 tbsp. corn syrup

Stir and bring to a boil. Boil over low heat for five minutes.

Remove from heat and stir in:

$\frac{2}{3}$ cup Pet milk (small can)	$\frac{1}{2}$ tsp. vanilla
--	----------------------------

Ann

PEPPERMINT WAFER DESSERT

$\frac{1}{2}$ lb. peppermint stick candy	1 tbsp. cold water
$\frac{1}{2}$ cup light cream	$1\frac{1}{2}$ cups cream whipped
$\frac{1}{2}$ tbsp. unflavored gelatine	1 9-10 oz. can chocolate wafers

Crush candy, add light cream, and heat in double boiler until candy dissolves. Add gelatine, soaked in cold water. Chill until partially set. Fold in whipped cream. Break wafers and stand around sides and bottom of 9 inch square pan. Make layers of wafer and mixture. Chill 12 hours.

Serves about 12

(Use meat grinder to crush candy. You may use nabiscos or snaps instead of chocolate wafers. Do not chill candy, cream, and gelatine very long. It gets stiff quickly.)

L. Ferber

ORANGE CUSTARD FILLING

3 eggs
2 tbsp. oleo
Juice of 1 orange - about 1 cup
2/3 cup sugar
Grated rind of 1 orange
Mix all together cook in double boiler stirring constantly until thick. When cool fold in $\frac{1}{2}$ pint cream whipped stiff.

PENUCHE ICING

Melt $\frac{1}{2}$ cup oleo, add 1 cup brown sugar (packed). Boil over low heat for 2 minutes, stirring constantly. Stir in $\frac{1}{4}$ cup milk, stir until it comes to boil. Cool to luke warm. Gradually add $1\frac{3}{4}$ to 2 cups of sifted confectioners sugar. Beat until spreading consistency. If icing becomes too stiff, add a little hot water.

Alice Raeder

POPCORN BALLS

2 cups sugar
2/3 cups light corn syrup
2/3 cup water
 $\frac{1}{2}$ cup margarine (1 stick)
2 tsp. salt
 $1\frac{1}{2}$ tsp. vanilla
6 quarts popped corn

Mix sugar, corn syrup, water, margarine and salt in saucepan. Cook until mixture becomes brittle when tried in cold water (270°F on candy thermometer). Add vanilla and stir. Pour slowly over popped corn. (Note: Keep popped corn warm until it is mixed with mixture). Mix. Grease fingers with extra margarine and form into popcorn balls.

Miss Wibbing

TAFFY CANDY

2 cups sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup vinegar
1 tbsp. butter
1 tsp. vanilla

Mix all together. Do not stir after it starts cooking. Cook until it snaps in cold water, to test take a small amount in teaspoon in cup of cold water. Pour in buttered plate to cool when pulling taffy, just use tips of fingers buttered and floured.

M. J. C. Davidson



PRALINES

1 cup brown sugar	2 cups white sugar
3 tbsp. white corn syrup	
3/4 cup evaporated milk	or
$\frac{1}{2}$ cup water	$1\frac{1}{4}$ cups milk

Cook to the boiling point stirring constantly. Continue cooking, stirring occasionally to 236°F.

Cool at room temperature, without stirring, until luke warm.

Stir in

2 tsps. vanilla or maple flavoring

$1\frac{1}{2}$ cups pecans (whole or broken)

Drop from spoon onto waxed paper to form patties.

Martha G. Weir
(Mrs. D. H. Weir)

FUDGE

2 cups sugar
2 tbsp. cocoa
1 cup milk
3 tbsp. white syrup
1 tsp. vanilla

Mix sugar and cocoa, add milk and syrup and cook until a soft ball is formed in water, let cool, add flavoring, beat, add $\frac{1}{2}$ cup nuts, pour out while warm on buttered plate.

M.J.C. Davidson

ENGLISH TOFFEE DESSERT

6 ounces vanilla wafers ($1\frac{1}{2}$ cups wafer crumbs)
1 cup chopped nuts $1\frac{1}{2}$ ounces bitter chocolate
 $\frac{1}{2}$ cup margarine $\frac{1}{2}$ tsp. vanilla
1 cup powdered sugar 3 egg whites, stiffly beaten
3 egg yolks, well beaten

Mix wafer crumbs and nuts. Use half of it to cover the bottom of a 9 x 9 inch pan. Cream margarine and sugar until light and fluffy. Add egg yolks, melted chocolate and vanilla. Mix thoroughly. Fold in egg whites and pour the entire mixture over the crumbs. Cover with remains of nut mix. Store in refrigerator over night, or for several hours.

Serves nine

If desired, top each piece with whipped cream.

Mrs. Campbell

SOUTHERN STYLE PECAN PIE

3 eggs	1 cup dark corn syrup
2/3 cup sugar	1 cup pecan halves
Dash salt	Plain Pastry for
1/3 cup melted butter	1 9-inch pie shell

Beat eggs thoroughly with sugar, salt, melted butter, and syrup. Add pecans. Pour into unbaked pie shell. Bake in moderate oven (350°) 50 minutes or until knife inserted halfway between outside and center of filling comes out clean. Cool before serving.

(Mrs. E.T.)

Emily S. Boll

COBBLER

Dough: 1 cup sugar, 1 cup sweet milk, butter the size of two eggs, 2 tsp. baking powder, 2 cups flour (after sifting), pinch of salt, 1 tsp. vanilla. Makes a stiff dough -pour over fruit and bake.

Fruit:

2 cups or more of fruit and 1 cup juice. Sugar to taste (if raw fruit is used).

Butter casserole or pan before putting fruit in same. Have oven at 400° when cobbler is put in and after ten minutes lower to 350° until fruit is cooked and crust is brown.

Serves six generous helpings.

Phil M. Donnelly
Governor

LEMON CHIFFON PIE

4 eggs	1 cup sugar
1½ tsp. gelatin	1/3 cup cold water
3 tbsp. lemon juice	2 tsp. orange juice
Grated rind of ½ of lemon and ½ orange	

Cook in double boiler the beaten egg yolks, ½ of the sugar and fruit juice. When thick, add gelatin which has been dissolved in cold water and the lemon and orange rind. Beat egg whites until stiff -beat in the other half of sugar and fold into the cooked mixture which has been cooled. Pour into baked pie shell and place in refrigerator to set. Serve with whipped cream. This makes a large pie.

CHARLOTTE RUSSE

1½ pt. of whipping cream	2 tbsp. gelatin
1 pint milk	4 egg yolks
½ tsp. salt	½ cup sugar
1 tsp. vanilla	
Lady Fingers or Sponge Cake	

Soak gelatin in cold milk 5 minutes, and scald. Beat together egg yolks, sugar and salt. Add milk to egg mixture beating constantly. Return to double boiler. Cook and stir until coating forms on spoon. Chill. When mixture is cold, but not set, fold in whipped cream. Pour mixture into mold lined with Lady Fingers or Sponge Cake. Put in refrigerator to set.

Alice Raeder

APPLE CRISP DESSERT

Place in greased Baking Dish - 5 to 6 pared and sliced apples,

Mix with fork--

1 cup flour

1 teaspoon baking powder

$\frac{1}{2}$ cup sugar (more if desired)

$\frac{3}{4}$ teaspoon salt

1 unbeaten egg (until crumbly)

Sprinkle over apples

Pour over all $\frac{1}{3}$ cup melted and cooled shortening (butter), $\frac{1}{2}$ tsp. cinnamon.

Bake 30 to 40 minutes - 350°. Bake uncovered.

BAKED APPLES SUPREME

4 large apples

2 marshmallows

2 tbsp. seedless raisins

4 pineapple cubes and $\frac{1}{4}$ cup juice

3 tbsp. sugar mixed with $\frac{1}{2}$ tsp. cinnamon and 1 tbsp. butter

Pare and core apples. Place in buttered baking dish. Fill center of each apple with $\frac{1}{2}$ marshmallow, 1 tsp. raisins, 1 pineapple cube. Sprinkle with the cinnamon mixture after pouring the pineapple juice over each apple.

Bake in a moderate oven until tender. Serves 4

V. Gloor

HOT CHEESE WAFERS

1 cup flour
1 stick butter

1 jar Old English cheese
salt and paprika

Mix all together, mold into a long roll, and put in refrigerator at least six hours. Slice and bake about 20 minutes.

Ethel Hope

SCOTCH APPLE PIE - (No Crust)

6 apples sliced or cubed
1 cup sugar
 $\frac{1}{2}$ tsp. cinnamon

Place in
buttered pie
plate

Spread with topping as follows:

1 cup brown sugar - firmly packed
1 cup flour
 $\frac{1}{2}$ cup butter - blend as for pie dough.

Use pastry blender or cut in with knife. Spread topping over apples and bake -350° oven -about 45 minutes or until apples are tender and topping brown.

Serve with "Gerder Sauce" made as follows:

Cream well - heaping dessert spoon of butter and $\frac{1}{2}$ cup sugar - add 1 egg yolk - whip white stiff and fold in - then whip $\frac{1}{2}$ cup cream and fold in - add about 4 tablespoons sherry or vanilla (preferably sherry).

Mrs. Agnes Flaven

PINEAPPLE UPSIDE DOWN CAKE

Bake in dutch oven

Cook $\frac{1}{2}$ cup butter with 1 cup brown sugar until thickened. Remove from fire and place slices of pineapple in the carmel.

Beat 4 eggs with 1 cup sugar until light.

Add 1 cup flour sifted with 1 heaping teaspoon baking powder, $\frac{1}{4}$ teaspoon salt

Spread over pineapple mixture and bake - 350° oven for 45 minutes.

PINEAPPLE TAPIOCA

1 cup water
 $\frac{1}{2}$ tsp. salt
1 cup crushed pineapple
 $\frac{1}{4}$ cup granulated tapioca
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. salt
2 egg whites -beaten stiff
1 tbsp. lemon juice

Boil water, tapioca, sugar, salt, pineapple in double boiler until tapioca is clear, stir occasionally. Cool. Pour tapioca mixture onto beaten egg whites -continue beating, add lemon juice - beat until fluffy. Cool and serve with whipped cream.

Alice Raeder

STRAWBERRY SHORT CAKE

2 cups flour	$\frac{1}{4}$ cup sugar
4 tsp. baking powder	$\frac{1}{2}$ tsp. salt
a few grains of nutmeg	

Sift the above ingredients twice. Add $\frac{1}{2}$ cup beef shortening or butter and 1 small tbsp. of lard. Work these into dry ingredients. Then add 1 egg beaten and $\frac{2}{3}$ cup of milk. Bake in a moderate oven 350° until well browned on top, about 20 to 25 minutes. Cut in halves and fill with crushed strawberries and sugar and whipped cream.

Nellie E. Wibbing

CHOCOLATE SOUFFLE

$\frac{1}{2}$ cup milk	1 ounce chocolate (square)
2 tbsp. flour	3 tbsp. sugar
1 tbsp. butter	2 tbsp. water
2 eggs beaten separately	

Heat the butter, add the flour, then the milk and cook until smooth. Add the water and sugar to the chocolate. Heat and when chocolate is shiny, mix it with milk sauce. Cool. Stir in the egg yolks. Fold in the egg whites. Bake in greased casserole dish, set in a pan of hot water, in moderate oven 325° -30 to 40 minutes.

Test with knife. If it comes out clean, souffle is done.

Serves 2 Good with marshmallow sauce or chocolate sauce.

Mary Ann Shoenberg

LEMON MERINGUE PIE

(one 7 inch pie)

Prepare: a baked pie shell

Combine, stir, and cook in a double boiler until thick:

3 eggs

The rind of 2 lemons

1 egg yolk

The juice of 2 lemons

1 cup sugar

$\frac{1}{2}$ cup butter

Cool the custard. Pour it into the baked pie shell.

Cover it with a meringue (made with 2 egg whites).

Bake the pie in a slow oven 300° for 15 minutes.

MERINGUE

Add: 2 tsp. water and $\frac{1}{8}$ tsp. salt

To: 2 egg whites

Whip them until they are stiff, but not dry. Beat in $\frac{1}{2}$ teaspoonful at a time (slow addition of sugar) 4 tablespoons of granulated or powdered sugar. Beat in - $\frac{1}{2}$ teaspoon vanilla.

After the ingredients are combined, continue beating the meringue for several minutes (until it holds its shape well. Pile it lightly on a filled pie shell, spread it lightly with a spatula. (as above: Bake it in a slow oven 300° for 15 minutes). Permit it to cool slowly.

H. Woods

AUTUMN SALAD

1 pkg. lemon jello
1 cup boiling water
2 cups sweetened cranberry sauce
1 tbsp. orange rind
1 cup diced celery
1 cup diced apples
 $\frac{1}{2}$ cup nuts

Dissolve jello in the boiling water, add cranberry sauce and chill. Add the rest of ingredients place in refrigerator to set.

COCOA ROLL

5 eggs - separated	$\frac{1}{4}$ cup flour
1 cup sugar	1 tsp. vanilla
$\frac{1}{4}$ cup cocoa	1 cup whipping cream

Beat egg yolks slightly, add sugar and beat very well. Add cocoa, flour and vanilla and lastly fold in the whites, beaten stiff. Grease 10 x 16 inch shallow pan well. Spread batter into pan. Bake 10 to 15 minutes in moderately hot oven -350°F.

Turn out on towel sprinkled with powdered sugar. Roll while hot and cover with a damp cloth. Let cool before serving. Unroll, spread with sweetened whipped cream or with ice cream. Fold over to form a roll.

Serve with powdered sugar sprinkled on top and then add chocolate sauce.

Mary Shoenberg

CREAM PUFFS

$\frac{1}{2}$ cup butter	1 cup flour
1 cup boiling water	4 unbeaten eggs

Place butter and water in a pan on a high flame, let come to boiling and add flour all at one time. Stir vigorously until ball forms in center of pan. Remove from fire, add eggs, one at a time beating hard for about one minute after each egg is added. The batter will be very stiff.

Drop on slightly greased cookie sheet about a tablespoonful for each puff. Bake in 350° oven for about 35 minutes.

These can be filled with whipped cream or either a cooked custard filling.



CHEESE CAKE

(For 8 inch square pan)

1 cup sugar	2 bottles cream cheese
4 eggs	Pinch of salt

Beat eggs first. Add sugar, 1 tbsp. of flour, grated rind of lemon, juice of $\frac{1}{2}$ lemon, 1 tsp. vanilla and 1 tbsp. cream.

Roll 1 box of zwiebach - add 1 tsp. cinnamon, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ lb. butter and pour in cheese mixture.

Have oven very hot. Bake 1 hour - turn out oven. Let stand in oven 1 hour, or until cool.

VERY GOOD WHITE CAKE

$\frac{1}{2}$ cup butter	1 cup thin milk
$1\frac{1}{3}$ cups sugar	3 egg whites
$2\frac{1}{4}$ cups sifted cake flour	1 tsp. almond extract
3 tsp. baking powder	

Cream until light butter and sugar. Sift flour and baking powder together and add alternately with the milk. Beat egg whites until very stiff and fold in last.

Bake in 9 inch tube pan for about 50 minutes.
350° oven.

ALMOND CRESCENTS

1 cup butter or fortified margarine (2 sticks)
2 tsp. vanilla
 $\frac{1}{4}$ cup confectioner' sugar
1 tbs. water
2 cups enriched flour
 $\frac{1}{2}$ tsp. salt
2 cups ground almonds (No need to blanch)

Cream butter, vanilla and sugar. Add water. Add flour and salt. Mix thoroughly. Stir in almonds. Take one tea spoon of mixture at a time, roll in palm of hand to form crescent. Lay in rows on cookie sheets and place in hot oven (400°F) to keep the crescents from running. After two minutes reduce heat to slow (300°F). Bake to a pale yellow about 10 minutes. Slightly cool and roll in powdered sugar.

Yield: 6 dozen crescents.

CRANBERRY SALAD

4 cups fresh cranberries $\frac{1}{2}$ cup chopped walnuts
2 cups sugar 1 cup heavy cream whipped
3 cups red grapes

Grind cranberries sprinkle with sugar and let drain over night (use juice for fruit punch). Cut grapes in half and remove seeds, add grapes and walnuts to well drained cranberry mixture. Fold in whipped cream and mound in lettuce cups to serve. -(Serves 6)

TOASTED CHEESE SANDWICHES

$\frac{2}{3}$ lb. English Cheddar Cheese (grated)
 $\frac{1}{4}$ tsp. salt, pepper, mustard and garlic
1 egg -beaten $\frac{1}{2}$ cup cream
6 slices day old bread

Mix well and melt over hot water. Pour on untoasted bread. Toast in hot oven -400° for 5 minutes. Yields: 6 servings.

Katherine Teasdale Condie

MACHETA

1 green pepper chopped finely
1 onion chopped finely 1 cup chopped celery

Combine and saute in small amount butter or oleo Add 1 lb. ground beef and cook to light brown. Add 1 can condensed tomato soup. 1 c. grated American or mild Cheddar Cheese, 5 c. cooked med. Noodles. Simmer for min. Serves 5

Kay Kuecher

CHEESE SOUFFLE

2 tbsp. oleo
3 tbsp. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup milk
3 egg yolks
 $\frac{1}{2}$ cup grated cheese
3 egg whites

Melt oleo, add flour, salt and milk and a pinch of red pepper. Boil until thick, stirring constantly. Remove from fire, add egg yolks and cheese. Cool. When cold fold in beaten egg whites (stiff). Turn in buttered dish, place in pan of hot water and bake until firm - about 350° for about $\frac{1}{2}$ hour or 45 minutes. Serve at once.

SPOON BREAD

$1\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup grits
4 tbsp. oleo
1 tsp. salt
3 eggs

Boil milk, grits, oleo and salt in double boiler. When grits is done, add the 3 beaten egg yolks. When mixture has cooled fold in stiffly beaten egg whites. Pour into buttered casserole, place in pan of hot water and bake until firm about 350° for $\frac{1}{2}$ hour or 45 minutes. Serve at once.

Alice Raeder

EASY HOLLANDAISE SAUCE

Ingredients

1½ cups butter

1½ tsp. salt

6 egg yolks

Paprika

Juice of 1½ lemons

Melt the butter. Beat the egg yolks until thick. Add salt and paprika. Add 9 tablespoons of butter to the egg yolks, beating all the while. Then add 1 tablespoon lemon juice and 1 tablespoon butter alternately until all has been used up.

Pour the sauce into a jar and keep it covered in the ice box. When you wish to use it take the jar out and let it warm up a little; don't try to heat it or it will separate. Put the remainder back in the ice box. It will keep indefinitely.

Mrs. John M. Graham

SOUTHERN SPOON BREAD

$\frac{3}{4}$ cup corn meal

1 tsp. salt

3 tbsp. melted butter

1 cup boiling water

1 cup milk

2 eggs, well beaten

2 tsp. baking powder

Place corn meal, salt and butter in bowl, add boiling water slowly and beat until smooth. Add milk, eggs and baking powder. Mix well.

Turn into greased casserole and bake in 350° oven 40 to 50 minutes.

Marjorie Newman

KENTUCKY BISCUITS

2 cups of flour sifted with
3 rounded tsp. of baking powder
 $\frac{1}{2}$ tsp. of salt
 $\frac{1}{4}$ tsp. of baking soda
Add shortening, about $\frac{1}{4}$ cup and
Mix in 1 to $1\frac{1}{4}$ cups of buttermilk
Knead lightly on floured board and roll rather thin.
Bake in lightly greased pan in very hot oven.

PORK CHOP CASSEROLE

4 pork chops
1 large onion
A little green pepper, if handy
 $\frac{1}{2}$ cup uncooked rice
1 can tomatoes (1 lb. size)
Salt and pepper
Dash of Accent

Brown the chops well. Remove from the skillet.
Cook the chopped onion pepper slightly. Add the rice
and tomatoes and then the chops. Season. Bake covered
in a 350° oven for one hour.

Serve with hot rolls and a green salad. Be sure to
rub the wooden salad bowl with garlic; then mash the
minced garlic bud into the dry ingredients (salt, pap-
rika, and mustard) before mixing with vinegar and olive
oil.

Julie Hafner Otto

BAKED EGG PLANT

Cut off top, scoop out inside; soak both shell and inside in cold salt water for $\frac{1}{2}$ hour.

Cut 1 onion and 1 green pepper and place with the scooped out part of the eggplant in pan with enough water to cover. Cook until soft. Remove and mash. Stir in whole egg and then beat. Add butter, salt, pepper.

Boil shell about 10 minutes, with the inside turned down, in water to cover. Remove and drain. Stuff with the filling; cover with buttered bread crumbs; bake until top is brown (about 10-15 minutes).

Ethel Hope

SHRIMP EGG FOO YOUNG

$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ tsp. salt
1 clove garlic, chopped	$\frac{1}{8}$ tsp. pepper
1 cup shrimp	2 tbsp. fat
6 eggs, beaten	Bean sprouts (about 1 cup)

Cook onion and garlic in hot fat until soft, add shrimp and brown. Cool. Add eggs, salt, pepper. Heat 2 tbsp. fat in a skillet. Pour in above. Cook slowly until eggs are set. Fold over.

SAUCE

3 tbsp. flour	$\frac{1}{2}$ tsp. salt
2 tbsp. sugar	1 cup hot water
2 tbsp. Soy sauce	

Serves 4-6

L. Ferber

CORN MEAL PUFFS

Beat 4 egg whites stiff.

Take 8 full tablespoons of white corn meal and 1 teaspoon of salt; scald with boiling water.

Fold in the egg whites.

Turn the mixture by tablespoon-full onto a greased cookie sheet and bake in a 400° oven for 20 minutes.

Ethel Hope

SHRIMP CREOLE

1½ cups uncooked rice

½ cup water

fills ring mold

Salt

3 onions

1 cup water

2/3 cup celery

2 cups canned tomatoes

2 tbsp. shortening

2 cups peas

1 tbsp. flour

1 tbsp. vinegar

1 tsp. salt

1 tsp. sugar

2 tbsp. chili powder

3 cups shrimp (3 lbs raw)

1/3 cup sherry

Cook onions and celery in fat until brown. Add flour and seasoning. Add water slowly, cook 15 minutes. Add tomatoes, peas, vinegar, sugar and shrimp. Cook about ten minutes. (Add more liquid if necessary) Add sherry at last moment.

Mrs. C. A. Brandon

BEEF STEW

2 lbs. Beef - cut in cubes - dredge with flour. Brown meat in 4 tbsp. of heated fat. Season with salt and pepper. When brown add $\frac{1}{2}$ cup diced onions, cover with boiling water. Cover pot, reduce heat and let simmer 1 hour.

Add 1 cup diced carrots
1 cup diced potatoes
1 cup diced celery
1 cup tomatoes
1 cup peas

Simmer for 1 hour. Thicken with $2\frac{1}{2}$ tbsp. flour. Serve with buttered noodles or buttered rice. Veal or Lamb may be used instead of beef.

CHICKEN CROQUETTES

2 cups cold ground chicken
1 tsp. salt
1 tsp finely chopped parsley
 $2\frac{1}{2}$ tbsp. chicken fat
 $\frac{1}{3}$ cup flour
1 cup chicken stock
Pinch of nutmeg
1 tbsp. lemon juice
 $\frac{1}{2}$ tsp. salt. (For Sauce)

Make sauce of fat, flour, nutmeg, lemon juice, $\frac{1}{2}$ tsp. salt and stock. Add chicken, salt and parsley. Shape, crumb and dip in egg and crumb again. Fry in deep fat.

Alice Raeder

SOUTHERN CHICKEN CASSEROLE

1 fryer, disjointed	2 tbsp. lemon juice
$\frac{1}{2}$ cup flour	1 tbsp. Worcestershire sauce
salt and pepper	
4 tbsp. margarine	$\frac{1}{2}$ cup water
1 small bay leaf	1 small can mushrooms (stem and pieces and juice)

Season the flour with salt and pepper. Cover the chicken well with flour, place in casserole. Dot with bits of margarine; add bay leaf, mushrooms, Worcestershire sauce, lemon juice, water. Cover. Place in a preheated moderate oven (325 to 375 deg.) and cook for $1\frac{1}{2}$ hours.

Carmel Triska

REMOULADE DRESSING

1 cup salad oil	2 tsp. sugar
$\frac{1}{2}$ cup tarragon vinegar	$\frac{1}{4}$ tsp. red pepper
1 peeled garlic button, sliced	$\frac{1}{2}$ tsp. Worcestershire sauce
2 tsp. dry mustard	1 tsp. minced onion
1 tsp. salt	$\frac{1}{2}$ tsp. cayenne pepper
2 egg yolks hard cooked and chopped fine.	

Place all ingredients in a pint jar. Shake well, add more seasonings if desired. Let stand a day or two before using, so ingredients will blend.

Mrs. Hopton

VEAL CHOPS CREOLE

Veal chops
Chili Sauce
1 cup water

Brown veal chops well on both sides in butter. Cover with chili sauce to which 1 cup water has been added. Cover and cook over low heat $\frac{3}{4}$ to 1 hour.

Mrs. Seewoster

CHICKEN A LA KING

2 cups cooked cut up chicken
1 small can mushrooms
3 tbsp. cut up pimientoes
1 tsp. salt
pinch of nutmeg
 $1\frac{1}{2}$ cups cream
 $1\frac{1}{2}$ cups chicken stock
 $2\frac{1}{2}$ tbsp. flour
1 tbsp. oleo or chicken fat
1 tbsp. lemon juice
Toast

Make sauce of flour, fat, cream and stock. Add chicken, mushrooms, pimientoes, salt, nutmeg and lemon juice.

Serve on toast.

Alice Raeder

CHICKEN HASH

5 oz. of cooked cubed capon

7 oz. of cubed Bermuda onion

2 cups of cream

pinch of salt.

Heat until onions are barely tender and serve on hot
biscuits.



