





## P R E F A C E

Joyce Kilmer, author of "Trees", asserted that a poem could be written about anything in the world. To prove his contention, he wrote a charming poem about a delicatessen store.

This is not an ordinary cook book. It is an adventure in viands, an epicure's encyclopedia, a palatable poem to delight all men.

If the way to a man's heart is through his stomach, the soups and the sauces, the puddings and the punches, the mousse and the muffins, and the hundred and one things edible and potable advocated in this book, will prove to be an open road to lasting affection.

The proceeds from the sale of this book, arranged, published, and printed by two young people, will be used for the benefit of needy children.

In purchasing this little booklet you accomplish a double purpose: you provide good things for the folks at home, and you are making a contribution to children who are in need.

We are grateful to you, and we wish you

Hearty appetite!

*Rev. Joseph E. Vogt*

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# BEVERAGES

## RASPBERRY VINEGAR

Mash 9 quarts of red raspberries and cover with vinegar. Let stand 24 hours. Strain. Add one pound of sugar to each quart of juice. Bring to a boil and boil 20 minutes. Skim and bottle. To use, pour small quantity of the syrup in a glass and dilute with water to suit taste. Serve ice cold.

- Mrs. Horace Blake

## FRUIT PUNCH

1 pint strawberry syrup	ginger ale
1 bottle Coca-Cola	loganberry juice
1 doz. lemons (juice)	1 can crushed pineapple
1 bottle grape juice	small bottle white rock

Mix and strain. Put thin slices of oranges and pineapple into punch. Serves 30.

- Mrs. David Lawless

## BLACK FIG WINE

4 lbs. black figs	juice of 2 lemons
2 lbs. raisins	juice of 4 oranges
8 lbs. sugar	cut rind of 1 orange
$\frac{1}{2}$ cake yeast	4 gal. boiling water

Combine ingredients, let stand 3 weeks, stirring every day. Put through a strainer, then through a cheese cloth. Put back in crock for 3 days, then bottle.

- Mrs. M. H. Hilliard

# BREADS, MUFFINS & YEAST DOUGHS

## BANANA BREAD

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 2 tbsps. butter                   | $\frac{1}{2}$ tsp. salt          |
| 1 cup sugar                       | 1 tsp. soda                      |
| 1 egg                             | $\frac{1}{2}$ tsp. baking powder |
| 3 ripe bananas, put through sieve | 2 tbsps. sour milk               |
| 2 cups flour                      | $\frac{1}{2}$ cup chopped nuts   |

Cream butter and sugar, add well-beaten egg and mashed bananas. Stir well. Sift dry ingredients together and add to mixture. Add sour milk and nut meats. Bake at 375 degrees F. for 30 - 35 minutes. Makes one large loaf or two small ones.



- Mrs. John Cadle

## BUTTERSCOTCH BREAD

- |                        |                                   |
|------------------------|-----------------------------------|
| 2 eggs                 | $1\frac{1}{2}$ tps. baking powder |
| 2 cups brown sugar     | $\frac{1}{2}$ tsp. salt           |
| 3 tbsps. melted butter | 2 cups sour milk                  |
| 4 cups flour           | 1 cup chopped walnut meats        |
| 1 tsp. soda            |                                   |

Beat eggs, add sugar gradually. Add melted shortening. Sift dry ingredients together and add to mixture, alternating with the sour milk. Pour into two well-greased loaf pans and bake at 350 degrees F. for 45 minutes.

- Mrs. Thomas H. Dwyer

## HUCKLEBERRY BREAD

$\frac{1}{2}$  cup butter  
1 cup sugar  
2 eggs, well beaten  
1 tsp. nutmeg  
2 cups huckleberries (floured)

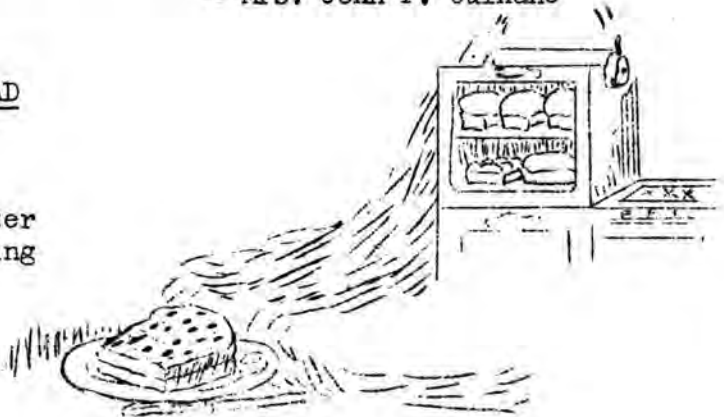
1 tsp. cinnamon  
 $\frac{1}{4}$  cup sweet milk  
2 cups sifted flour  
2 tsps. baking powder

Cream butter and sugar. Add eggs and beat until light and fluffy. Sift dry ingredients together, and add to first mixture, alternating with milk. Stir in huckleberries carefully to keep them whole. Bake in sheet pan in moderate oven, 425 degrees F. Serve warm.

- Mrs. John P. Culhane

## DATE AND NUT BREAD

1 cup dates  
1 tsp. soda  
1 cup boiling water  
4 tbsps. shortening  
1 cup sugar  
1 egg  
 $\frac{1}{2}$  tsp. salt  
1 tsp. flavoring  
 $\frac{1}{2}$  cup nuts  
1- $\frac{2}{3}$  cups flour



Pit and quarter dates, add soda and pour over this the boiling water. Let cool. Cream shortening, add sugar gradually and continue creaming until well blended. Add the well-beaten egg. Sift the flour and salt together, add alternately with date mixture. Add flavoring and nuts. Pour into well-greased and floured pan and bake for 40 minutes at 350 degrees F.

Elizabeth Harper

### BRAN MUFFINS

2 cups bread flour  
2 tsps. salt  
1/3 cup sugar  
1 tsp. baking powder  
2 cups bran  
1/2 cup water

2 cups sour milk  
2 tbsps. melted butter  
1 egg (beaten)  
1 1/2 tsps. soda  
1/2 cup raisins (optional)

Sift the flour, salt, sugar, baking powder and soda together. Add the bran. Combine the water, sour milk and melted butter and beaten egg. Add to the dry ingredients with a few quick strokes. Pour batter at once into greased muffin tins. Bake 15 or 20 minutes at 425 degrees F. Remove from tins at once.

- Mrs. George T. Welch

### DATE MUFFINS

1/2 cup butter  
1/4 cup sugar  
1 egg  
3/4 cup milk

2 cups flour  
3 tsps. baking powder  
1/2 tsp. salt  
1/2 lb. dates (stoned and cut)

Cream butter and sugar, add egg and beat until light. Sift dry ingredients together three times. Add to first mixture, alternating with milk. Beat thoroughly. Stir in dates. Bake in hot oven, 425 degrees F. 25 minutes.

- Mrs. Josephine Wolfert

### PECAN MUFFINS

1 cup sifted flour  
1 cup graham flour  
2 tsps. baking powder  
3/4 tsp. salt

1 cup milk  
1 egg  
4 tbsps. melted shortening  
1/2 cup pecan meats

Sift dry ingredients together. Combine egg and milk and add to dry ingredients gradually. Add melted shortening and beat well. Pour into greased muffin pans and place 1/2 pecan.

on each muffin. Bake in hot oven, 425 degrees F. for 20 - 25 minutes. Makes 12 large muffins, or 24 small ones.

- Mrs. Louis Langie

CURLY PETERS (Individual Coffee Cakes)

$\frac{1}{2}$ cup butter	2 tsps. baking powder
$1\frac{1}{2}$ cups granulated sugar	$\frac{1}{2}$ tsp. baking soda
2 eggs	1 cup sour milk
$\frac{1}{2}$ tsp. grated nutmeg	1 cup raisins
2 cups flour	

Cream butter and sugar. Add eggs and beat well. Sift flour, baking powder and nutmeg together three times. Add raisins. Add soda to sour milk. Add liquid and dry ingredients alternately to cream mixture. Place in buttered gem pans and bake about 20 minutes at 375 degrees F. May be frosted when cooled.

- Mrs. George Farrin

ICE BOX ROLLS

1 cup mashed potatoes	1 yeast cake
$\frac{2}{3}$ cup sugar	1 cup lukewarm water
1 tsp. salt	2 eggs
$\frac{2}{3}$ cup shortening	$6\frac{1}{2}$ to 7 cups flour
1 cup scalded milk	

Mash potatoes, add sugar, salt and shortening and mix. Add hot milk and let stand until lukewarm. Add yeast dissolved in lukewarm water. Then add well-beaten eggs and flour. Mix well. Grease large bowl, put in dough. Cover and set in refrigerator for 24 hours. Grease muffin pans, pinch off bits of dough, put in pans and let rise for three hours. This dough can be kept several days in refrigerator. Bake about 20 minutes at 425 degrees F.

- Mrs. John C. Curtin

## POPOVERS

2 cups milk  
1½ cups flour

4 eggs  
2 tbsps. butter

Mix the milk and flour until well blended. Add the unbeaten eggs and butter. Beat with a rotary beater until there are bubbles on top. Pour into greased pyrex cups 2/3 full. Bake one hour in oven at 350 degrees F.

- Pauline Palmer

## QUICK COFFEE CAKE with STREUSEL TOPPING

1½ cups flour  
½ cup sugar  
2 tps. baking powder  
½ tsp. salt

1 egg  
2/3 cup milk  
3 tbsps. melted shortening

Sift dry ingredients together. Beat egg, add milk and melted shortening. Mix all ingredients together, just enough to moisten. Pour into well-greased 9 x 9 pan and bake at 425 degrees F. for 25 minutes.

### Streusel Topping

2 tbsps. butter  
2 tbsps. sugar  
¼ cup flour

¼ cup dry bread crumbs  
½ tsp. cinnamon

Cream butter and sugar, add flour, crumbs and cinnamon. Mix to consistency of coarse crumbs and sprinkle over batter before baking.

- Mrs. Percy S. Durnherr

# CAKES

## ANGEL FOOD CAKE

whites of 8 eggs	1 tsp. baking powder
$\frac{3}{4}$ cup fine granulated sugar	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ cup flour	1 tsp. vanilla
$\frac{1}{2}$ tsp. cream of tartar	

Whip egg whites to firm stiff froth, beat in cream of tartar. Fold sugar in lightly. Sift the flour 3 times with baking powder and salt, and fold into mixture; add vanilla. Bake in an ungreased tube pan at 300 degrees F. for 50 minutes.

- Mrs. Peter Connolly

## APRICOT OR PRUNE LOAF

$\frac{1}{2}$ cup butter	1 tsp. cinnamon
1 cup sugar	$\frac{1}{2}$ tsp. cloves
2 eggs	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{2}$ cups cake flour	$\frac{1}{4}$ cup sour milk
$\frac{1}{2}$ tsp. baking powder	1 cup cooked, chopped, pitted and drained prunes or stewed dried apricots
$\frac{1}{3}$ tsp. salt	
1 tsp. baking soda	

Cream butter, gradually work in sugar, beat until blended. Add eggs, slightly beaten. Sift dry ingredients and add, alternating with milk, to the first mixture. Add chopped prunes or apricots and beat until well mixed. Bake in shallow loaf pan in moderate oven (350 degrees F.) for 45 minutes, or until cake is brown and firm in the center. Serve hot as a dessert with hard or lemon sauce, or spread with creamy icing or whipped cream.

- Mrs. George C. Nier

### BANANA CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. baking powder
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ tsp. salt
2 eggs	$\frac{1}{2}$ cup sour milk
2 cups cake flour	1 cup mashed bananas
$\frac{3}{4}$ tsp. soda	1 tsp. vanilla

Cream shortening and sugar, add beaten eggs. Sift dry ingredients three times and add to mixture, alternating with sour milk, vanilla, and bananas. Place in 3 well-greased layer cake pans and bake in a moderate oven about 20 minutes. Use boiled icing mixed with crushed bananas for filling and cover top and sides with plain boiled icing.

- Mrs. Joseph R. Maid

### CHOCOLATE SOUR CREAM CAKE

5 heaping tsps. Droste cocoa	2 cups sifted flour (scant)
$\frac{3}{4}$ cup boiling water	2 tsps. baking powder
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ pint sour cream
2 cups light brown sugar (scant)	1 tsp. soda
3 eggs	1 tsp. vanilla

Dissolve cocoa in boiling water and let cool. Cream butter and sugar together. Add eggs and beat well. Sift flour and baking powder together. To cocoa and water add the sour cream and soda. Add dry ingredients to creamed mixture, alternating with cocoa mixture. Place in 3 well-greased layer cake pans and bake at 325 degrees F. 20-30 minutes.

- Mrs. A. G. Farrell

### INEXPENSIVE CHOCOLATE CAKE

1 cup sugar	5 dessertspoons cocoa
1 tbsp. butter (large)	1 tsp. soda
1 egg	1 cup sour milk
$1\frac{1}{4}$ cups cake flour	1 tsp. vanilla

Cream butter and sugar, add beaten egg. Sift flour, cocoa and soda together and add to mixture, alternating with the sour milk; add vanilla. Pour into a greased pan and bake about 25 minutes at 350 degrees F.

- Mrs. Joseph J. Doran

SOLID CHOCOLATE CAKE

Part I

$\frac{1}{4}$  cup butter (scant)  
 $\frac{1}{2}$  cup sugar  
 1 egg  
 $1\frac{1}{2}$  cups flour  
 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{4}$  cup sour milk

$\frac{1}{2}$  tsp. vanilla

Part II

3 squares chocolate  
 $\frac{1}{2}$  cup sugar  
 1 egg yolk  
 $\frac{1}{2}$  cup milk

Cream butter and sugar, add egg and beat well. Sift flour and soda together, add to cream mixture, alternating with sour milk. Add vanilla. Combine the ingredients of Part II and cook over low flame until well blended and thickened. Add to first mixture. Bake at 350 degrees F.

- Mrs. Cecil Marshall

CHOCOLATE SPICE CAKE

$\frac{1}{2}$  cup butter  
 1 cup white sugar  
 1 cup brown sugar  
 3 eggs (separated)  
 $\frac{1}{2}$  cup cocoa  
 $\frac{1}{2}$  cup hot water

2 cups sifted flour  
 1 tsp. soda  
 1 tsp. nutmeg  
 1 tsp. cinnamon  
 1 cup sour milk

Cream butter and sugar, add beaten egg yolks. Mix cocoa with hot water and add to first mixture. Sift flour, nutmeg and cinnamon together and add to mixture, alternating with sour milk, to which the soda has been added. Fold in beaten egg white. Bake in two 9-inch layer cake pans in moderate oven about 30 minutes. Fill and frost with 7-minute frosting.

- Francis E. McCauley

## RED DEVIL'S FOOD CAKE with SEA FOAM FROSTING

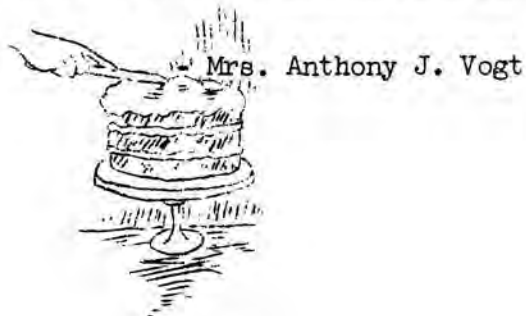
6 tbsps. butter	3/4 cup sour milk
1 1/2 cups sugar	3 squares bitter chocolate (melted)
3 eggs, well beaten	
2 1/4 cups sifted flour	3/4 cup boiling water
2 tsps. baking powder	1 1/2 tsps. soda
3/4 tsp. salt	2 tsps. vanilla

Cream butter, add the sugar gradually and cream together until light and fluffy. Add eggs, one at a time; beat well after each addition. Sift flour, baking powder and salt together three times. Add to mixture, alternating with the sour milk. Add boiling water to chocolate, mixing quickly. Add soda and stir until thick. Cool and add to cake batter. Mix thoroughly, add vanilla. Pour into well-greased 9-inch layer cake pans and bake in a moderate oven, 350 degrees F. about 40 minutes.

### Frosting

2 egg whites, unbeaten	5 tbsps. water
1 1/2 cups brown sugar, firmly packed	1 1/2 tsps. light corn syrup
	1 tsp. vanilla

Combine egg whites, sugar, water and corn syrup in upper part of double boiler. Mix thoroughly with rotary egg beater and place over rapidly boiling water. Beating constantly, cook until frosting will stand in peaks (about 5 or 6 minutes). Remove from fire, add vanilla and beat until thick enough to spread. Frost cake generously, using spatula, and then peak frosting by using a circular motion with back of teaspoon.



## COCOANUT LAYER CAKE

$\frac{1}{2}$ cup butter	3 rounding tps. baking powder (Calumet)
1 cup sugar	
2 eggs (separated)	$\frac{1}{2}$ tsp. salt
2 cups sifted cake flour	$\frac{3}{4}$ cup milk
	1 tsp. vanilla

Cream butter and sugar. Add egg yolks and beat well. Sift dry ingredients together and add to mixture, alternating with the milk. Add vanilla. Beat whites of eggs until stiff and fold into batter. Pour into two well-greased 9-inch layer cake pans. Bake at 375 degrees F, about 18 minutes.

### Frosting

1 cup sugar	$\frac{1}{2}$ cup water
2 egg whites	1 tsp. vinegar

Boil sugar, water and vinegar until syrup spins a thread. Pour slowly over stiffly beaten egg whites, beating constantly until frosting holds its shape. Spread on top, centre and sides of cake and sprinkle with moist cocoanut.

- Mrs. William T. Farrell

## FEATHER CUP CAKES

$\frac{1}{2}$ cup shortening	2 eggs
1 cup sugar	1 & $\frac{3}{4}$ cups cake flour
1 tsp. vanilla	2 tps. baking powder
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup milk



Cream shortening, add sugar gradually, then vanilla and salt. Beat well. Add eggs, one at a time, beating well after each addition. Mix and sift the flour and baking powder, add all at one time. Add milk and stir until creamy. Fill buttered muffin tins  $\frac{2}{3}$  full and bake in a preheated oven, 350 degrees F. for 25 - 30 minutes. Yields 2 dozen small cup cakes. Frost with Milk Chocolate Frosting:

### Milk Chocolate Frosting

3 tbsps. butter	2 cups confectionery sugar
1 square chocolate	1 tsp. vanilla
3 tbsps. cream	

Put butter, chocolate and cream into the top of double boiler. Heat until chocolate is melted. Add sugar and vanilla and beat until smooth. Spread on cool cup cakes.

- Mrs. Leon P. Kelsey

### GOLDEN WHITE CAKE

#### Part I

6 egg whites	1 tsp. vanilla
pinch of salt	$\frac{1}{2}$ cup flour
$\frac{1}{2}$ tsp. cream of tartar	$\frac{1}{2}$ tsp. baking powder
$\frac{3}{4}$ cup sugar (scant)	

Add pinch of salt to egg whites and beat until foamy. Add cream of tartar and beat until stiff. Beat in the sugar, add vanilla and fold in the flour (sifted with the baking powder).

#### Part II

6 egg yolks	$\frac{1}{2}$ cup flour
$\frac{1}{2}$ cup sugar	1 tsp. baking powder
2 tbsps. cold water	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	

Beat egg yolks until thick and lemon colored. Add sugar and beat well. Add water and vanilla. Fold in the flour (sifted with the baking powder and salt). Pour white batter into angel food pan and pour the yellow batter on top. Bake in a slow oven for one hour.

- Mrs. Raymond J. Metzger

### GRAHAM CRACKER CAKE

$\frac{1}{2}$ cup butter	2 tsps. baking powder
1 cup granulated sugar	$\frac{1}{2}$ tsp. salt
2 eggs	$\frac{2}{3}$ cup milk
1 cup flour	$\frac{1}{2}$ cup cocoanut
1 cup graham crackers (rolled fine)	

Cream butter. Add sugar and mix until well blended. Add eggs and beat thoroughly. Sift flour, baking powder and salt together. Mix in cocoanut and graham cracker crumbs. Add dry ingredients to cream mixture, alternating with milk. Batter is thick. Bake in two 8-inch layer cake pans at 375 degrees F. for 20 minutes.

### Filling

1 cup scalded milk	1 tbsp. granulated sugar
1 tbsp. butter	yolk of one egg
1 tbsp. flour	vanilla

Cook until thick and spread between layers.

### Icing

2 tsps. butter	1 tsp. vanilla
1 whole egg	confectioner's sugar

Cream butter and a little sugar. Add egg. Beat well, add vanilla and continue adding sugar until icing is thick enough to spread.

- Mrs. Marion Burgett

### HOT MILK LAYER CAKE

3 egg yolks	$1\frac{1}{2}$ cups flour
1 cup sugar	2 tsps. baking powder
$\frac{3}{4}$ cup milk	1 tsp. vanilla
3 tsps. butter	3 egg whites, beaten stiff

Beat egg yolks until thick and lemon colored, add sugar and beat thoroughly. Scald milk and add butter, allow butter to melt in milk. Sift dry ingredients together and add to egg mixture, alternating with the hot milk. Add vanilla. Carefully fold in stiffly beaten egg whites. Bake in layer cake pans 30 minutes at 350 degrees F.

- Mrs. Raymond F. Healy

### ORANGE CAKE

3/4 cup shortening	3 cups sifted cake flour
1 1/2 cups sugar	3 tsps. baking powder
3 eggs (unbeaten)	3/4 tsp. salt
1 cup orange juice	grated rind of 1 orange

Cream shortening and sugar, add eggs one at a time. Sift flour, baking powder and salt together, and add to first mixture, alternating with orange juice. Add rind. Bake in two 9-inch layer cake pans in moderate oven. Use seven minute frosting flavored with orange extract for filling and icing.

- Mrs. Joseph Ernst

### RAISIN AND ORANGE CAKE

1/2 cup butter	1 tsp. soda
1 cup sugar	1 cup sour milk
2 cups flour	1/4 tsp. salt
1 cup raisins	1 orange

Cream butter and sugar. Dissolve soda in sour milk. Add sifted flour and salt to butter mixture, alternating with sour milk and orange juice. Wash raisins and put through grinder with orange rind and pulp. Add to cake batter and mix well. Pour into well-greased shallow cake pan and bake at 350 degrees F. for about 25 minutes. Sprinkle top with powdered sugar.

- Elizabeth Peoples

## SPONGE CAKE

4 eggs	1½ tbsps. cornstarch
1 cup sugar	1 cup flour
3 tbsps. cold water	1½ tps. baking powder
¼ tsp. salt	1 tsp. vanilla

Beat yolks of eggs until thick and lemon colored, add sugar gradually, beating well. Add water. Put cornstarch in cup and fill cup with flour. Add baking powder and salt and sift all together. Add to mixture and beat the batter until it is well blended. Beat the whites of eggs until stiff but not dry. Fold lightly into cake batter. Bake in slow oven at 325 degrees F. for about 50 minutes.

- Mrs. William S. Hartigan

## SPICE CAKE with BROWN SUGAR ICING

½ cup butter	½ tsp. cinnamon
¾ cup sugar	½ tsp. cloves
2 eggs (beaten)	½ tsp. nutmeg
3 tbsps. molasses	1 cup sour milk
2 cups flour (scant)	1 tsp. soda
pinch salt	

Cream butter and sugar. Add eggs and beat thoroughly. Add molasses. Sift flour and spices together, add to first mixture, alternating with sour milk to which soda has been added. Pour batter into 9-inch layer cake tins and bake in moderate oven, 375 degrees F. for 30 minutes.

## Brown Sugar Frosting

whites of 2 eggs	1½ cups brown sugar (firmly packed)
5 tbsps. cold water	dash of salt

Combine ingredients in upper part of double boiler and beat with rotary egg beater for 8 minutes.

- Mrs. Austin J. Mahoney

### TOASTED SPICE CAKE

1/3 cup shortening	1/4 tsp. baking powder
1 cup sugar	1/4 tsp. cloves
1 egg	1/4 tsp. cinnamon
1/2 tsp. soda	1/4 tsp. salt
2/3 cup sour milk	1/4 tsp. vanilla
1 1/4 cups flour	

Blend shortening, sugar and egg yolk in one beating. Dissolve soda in sour milk. Sift the dry ingredients together and add to mixture, alternating with sour milk. Add vanilla and mix until very smooth. Pour into a well-greased shallow pan. Spread batter with Brown Sugar Meringue:

### Meringue

Beat one egg white until it holds a point, but not dry. Slowly add 1/2 cup sifted light brown sugar. Continue beating until smooth. Spread this meringue over the uncooked cake batter and sprinkle with 1/4 cup chopped nut meats. Bake in a moderate oven, 350 degrees F. for 35 to 40 minutes.

- Mrs. Lawrence Nacey

### FRIED CAKES

3 eggs	enough flour to handle
1 cup sugar	(start with 3 cups)
8 tbsps. melted lard	3/4 cup milk
3 tps. baking powder	1 tsp. nutmeg
pinch of salt	

Sift flour, baking powder, nutmeg and salt. Beat eggs, add sugar gradually, then add milk. Add dry ingredients and mix thoroughly. Roll on floured board to 1/4-inch thickness. Cut with small cutter and fry in deep fat until done. Drain on absorbent paper.

- Mrs. James M. Mangan

### WHIPPED CREAM LEMON CAKE

$\frac{1}{2}$ cup butter	$2\frac{1}{2}$ tps. baking powder
1 cup sugar	$\frac{1}{8}$ tsp. salt
2 eggs	$\frac{1}{2}$ cup milk
$1\text{-}\frac{3}{4}$ cups flour	1 tsp. vanilla

Cream butter, add sugar gradually. Add eggs and beat well. Sift dry ingredients together and add to first mixture, alternating with milk. Add vanilla. Bake in layer cake pans in moderate oven, 375 degrees F.

### Frosting

$\frac{1}{2}$ cup sugar	grated rind of 2 lemons
2 tbsps. corn starch	3 egg yolks
2 cups hot water	1 tbsp. butter
$\frac{1}{4}$ cup lemon juice	3 egg whites
1 cup whipped cream	

Mix sugar and cornstarch. Add hot water and place in upper part of double boiler. Add lemon juice, rind, egg yolks and butter. Stir until thick. Cool and pour over egg whites which have been beaten to a froth. Beat well and fold in whipped cream. Put between layers and on top of cake.

- Ann Elizabeth Cox

### REFRIGERATOR GINGERBREAD

1 cup shortening	3 cups flour
1 cup brown sugar	$\frac{3}{4}$ tbsp. ginger
1 cup molasses	2 tbsps. cinnamon
3 eggs	$\frac{1}{2}$ tsp. salt
1 tsp. soda	1 cup hot water

Cream shortening, add sugar gradually. Add molasses and eggs and beat well. Mix and sift soda, flour, spices and salt. Add alternately to first mixture with hot water. Beat well after each addition. Pour into two greased pans

(8 x 8 x 2) and cover with waxed paper, and put in refrigerator. This gingerbread can be baked at once or is equally good baked several days later. After taking pan from refrigerator, let stand 20 minutes before baking. Bake in oven at 350 degrees F.

- Mrs. Edward G. Kammer

### PINEAPPLE MERINGUE CAKE

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ tsp. salt
$\frac{3}{4}$ cup sugar	4 egg whites, beaten stiff with $\frac{3}{4}$ cup sugar
$\frac{1}{4}$ egg yolks (beaten)	1 tsp. vanilla
$\frac{1}{4}$ cup water	chopped walnuts
1 cup flour	
2 tps. baking powder	

Cream butter, add sugar gradually. Add egg yolks and beat thoroughly. Stir in water. Sift dry ingredients, add to mixture. Add vanilla. Pour into layer cake pans lined with waxed paper. Cover dough with stiffly beaten sweetened egg whites. Sprinkle top with chopped walnuts. Bake in moderate oven, 375 degrees F., for 30 minutes.

### Filling

1 cup crushed pineapple	1 cup water
1 tbsps. butter	2 tbsps. cornstarch
$\frac{1}{2}$ pint whipped cream	

Cook pineapple, butter, water and cornstarch in upper part of double boiler until thick. Cool and beat in  $\frac{1}{4}$  pint of whipped cream. To serve, place meringue side of first layer on plate. Cover with pineapple filling. Place second layer with meringue side up and cover sides with remaining whipped cream.

- Mrs. Harry J. Murphy

### TOMATO SOUP CAKE

2 tbsps. butter	2 tpsps. baking powder
1 cup sugar	$\frac{1}{4}$ tsp. cinnamon
$\frac{1}{4}$ tsp. soda	$\frac{1}{4}$ tsp. cloves
1 can tomato soup	$\frac{1}{2}$ tsp. nutmeg
2 cups flour	1 tsp. vanilla

Cream butter, add sugar and blend well. Add soda to tomato soup. Sift flour, baking powder and spices together. Add to cream mixture, alternating with the soup. Add vanilla. Bake in a loaf pan 25 - 30 minutes.

### Frosting

1 small cake cream cheese	milk
$\frac{1}{2}$ cups confectionery sugar (about)	$\frac{1}{2}$ tsp. vanilla

Combine cheese with confectionery sugar and add enough milk to moisten. Add vanilla and spread on cool Tomato Soup Cake.

- Mrs. Joseph Esse

### JELLY ROLL

4 eggs	$\frac{3}{4}$ cup cake flour
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ tsp. baking powder
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla

Beat egg yolks until thick. Sift sugar, add gradually to the yolks. Add vanilla. Beat until creamy. Sift flour and baking powder together and add gradually to egg mixture. Beat batter until smooth. Add salt to egg whites and beat until stiff but not dry. Fold lightly into cake batter. Line a 10 x 15 pan with heavy greased paper. Spread batter in it and bake at 375 degrees F. about 13 minutes. While it is hot, invert on waxed paper sprinkled with powdered sugar. Cut hard edges and spread cake with jelly. Roll. Wrap cake in waxed paper. Before serving, sprinkle with powdered sugar.

- Mrs. Herbert C. Kelly

# CHEESE DISHES

## CHEESE SOUFFLÉ

4 tbsps. butter  
4 tbsps. flour  
1½ cups milk

1 cup grated cheese  
4 eggs, beaten separately

Blend butter and flour, add milk and cheese. Stir until cheese is melted and mixture is smooth. Add beaten egg yolks. Cook one minute to permit yolks to thicken. Fold in stiffly beaten egg whites. Place baking pan in pan of hot water and bake at 300 degrees F. for 45 minutes.

-Mrs. Frederick Pistorius

## CHEESE MIXTURE (For Crackers or Open Sandwiches)

1 lb. cream cheese  
14 chopped stuffed olives  
1 tsp. onion juice

1 tbsp. Worcestershire sauce  
1 tbsp. melted butter

Mix well and spread on saltines or thinly sliced bread.

- Jean Elizabeth Curtin

## CHEESE CRABMEAT SANDWICH

Trim crusts and toast 6 slices of bread on one side. Add a little horseradish and chopped onion to a can of flaked crabmeat, spread a thick layer of the mixture on untoasted sides of the bread. Top each sandwich with shredded Old English cheese. Toast in moderate oven (350 degrees F.) until cheese is melted.

- Mrs. James V. Gallagher

### MEXICAN RAREBIT ON TOAST RINGS

1 tbsp. butter	1 tsp. onion juice
1 shredded green pepper	2 eggs
1 lb. cheese	2/3 cup tomato pulp, cut in small pieces
1/2 tsp. salt	2/3 cup canned corn
few grains cayenne pepper	
1 tsp. paprika	

Melt butter, add pepper and cook until slightly softened, add cheese cut in thin bits, stir constantly until melted. Add salt, cayenne, paprika, onion juice, eggs slightly beaten, mixed with cold tomato and corn. Stir until mixture is hot and well blended. Place toast rings\* on plate, pour rarebit in center, place second ring on top and serve at once.

#### \*Toast Rings

Cut stale bread in large circles, cut center from each. Brush lightly with melted butter and toast on both sides until golden brown.

- Mrs. William A. Heiber

### WELSH RAREBIT

1 1/2 tbsps. butter	1 1/4 cups warm beer
1/2 tsp. dry mustard	1 tbsp. cornstarch
2 cups Old English cheese (1 pkg.)	

Melt butter in double boiler. Stir in the cheese and mustard. When the cheese is nearly melted, blend the cornstarch and the beer and add to cheese mixture. Stir until creamy and serve at once on hot buttered toast.

- Mrs. Frederick J. Mix



# CANNING, CONSERVES AND PICKLES

## BRANDIED PEACH CONSERVE

4 lbs. peaches	3 lbs. sugar
pulp of 2 oranges	1 cup nut meats (chopped)
grated rind of 1 orange	1 cup brandy
1 cup seedless raisins	

Peel and chop peaches, cut orange pulp in small pieces and combine with grated rind, raisins and sugar. Cook until quite thick. Add chopped nut meats and brandy. Stir thoroughly, pour into sterilized glasses and seal with paraffin.

- Mrs. Leonard Vogel

## PEACH MARMALADE

6 lbs. peaches	$\frac{1}{2}$ lb. figs
3 oranges	4 lbs. granulated sugar
1 lemon	

Peel and cut peaches (there should be 6 lbs. when cut). Add the grated rind and juice of lemon and oranges. Cook until tender. Add sugar and the figs that have been cut into small pieces. Cook very slowly for three hours.

- Mrs. Carl Staud

## STRAWBERRY JAM

1 quart strawberries	4 cups sugar
4 tbsps. vinegar	

Simmer berries and vinegar for 3 minutes. Add sugar, one cup at a time. Boil for 15 minutes. Let stand 24 hours, stirring frequently. Pour into sterilized jars, and seal

with paraffin.

- Mrs. Anna Keating

### WINTER CONSERVE

1 lb. dried apricots	15¢ bottle maraschino
1 large size can crushed	cherries
pineapple	4 lbs. sugar

Cook apricots until tender. Add pineapple and cherries cut up. Add sugar and the cherry juice. Cook until thick.

- Mrs. Martin Moll

### PLUM CONSERVE

3 lbs. plums (or prunes)	$\frac{1}{2}$ lb. raisins
3 lbs. sugar	1 lemon
$\frac{1}{4}$ lb. English walnut meats	1 orange

Cut plums, walnut meats, lemon and orange up fine. Add sugar and raisins. Boil together until right consistency. Pour into sterilized jars and seal with paraffin.

- Mrs. Henry B. Howe

### BOTTLED CURRANTS

Mix fine granulated sugar and currants in proportion of  $1\frac{1}{4}$  lb. sugar to 1 lb. of fruit. Crush currants until every one is thoroughly crushed. Fill jars with currants and sugar brimming full - adjust rubbers and caps, being careful that the seeds do not get under the rubber bands or on them. This will taste like fresh fruit, as it is uncooked.

- Mrs. George W. Guerinot

### BREAD AND BUTTER PICKLES

$\frac{1}{4}$ cup salt	$1\frac{1}{2}$ tps. mustard seed
8 cups water	$1\frac{1}{2}$ cups sugar
1 qt. sliced cucumber	1 cup water
2 large sliced onions	$1\frac{1}{4}$ tps. tumeric
2 cups vinegar	

Dissolve the salt in the water and pour over cucumbers and onions. Let stand 3 hours, then drain. Mix vinegar, mustard seed, sugar and water and bring to the boiling point. Add cucumbers and bring to the boiling point; add tumeric. Pour into hot, sterilized jars and seal.

- Mrs. James Kelly

### CANNED SWEET RED PEPPERS

Wash and remove seeds from 1 dozen red peppers. Cut in 1 x  $1\frac{1}{2}$  inch strips. Cover with 2 quarts water,  $\frac{1}{2}$  cup vinegar and 1 tablespoon salt. Boil until tender, (about 15 or 20 minutes). Drain. Put into jars, cover with the following hot syrup and seal:

Combine 1 pint vinegar and  $1\frac{1}{2}$  cups sugar. Boil 2 or 3 minutes.

These peppers are nice served in a salad or used as a condiment with cold meat.

- Mrs. Raymond H. Bayer

### CUCUMBER RELISH

Peel and quarter, then slice thin, 18 large cucumbers, taking out all seeds. Cover with  $\frac{1}{2}$  cup salt and let stand overnight. Drain in the morning and add 12 large onions that

have been peeled, quartered and sliced thin.

### Sauce

1 quart & 1 cup vinegar	5 tbsps. flour
1 cup water	1 tbsp. tumeric
4 cups granulated sugar	1 tbsp. curry powder
4 tbsps. mustard	1 tsp. white pepper

Mix ingredients and boil until thick. Pour this sauce over the cucumbers and onions. Cook about 3 or 4 minutes. Seal in sterilized jars.

- Mrs. Joseph Courneen

### UNCOOKED CUCUMBER RELISH

12 large green cucumbers	1 cup brown sugar
4 large green peppers	1 tbsp. mustard seed
4 large onions	1 tsp. celery seed
$\frac{1}{2}$ cup salt	cold vinegar
1 cup chopped horseradish (may be omitted)	

Peel and remove seeds from cucumbers and chop fine. Chop peppers and onions fine and combine with cucumbers. Add salt, mix well and let stand over night. Drain. Add horseradish, sugar, mustard seed, celery seed and cold vinegar. Mix well. Can.

- Mrs. Bernard O'Reilly

### RED PEPPER JAM

Wash and remove seeds from 12 sweet red peppers. Put through grinder, using fine knife and sprinkle with salt. Let stand 3 or 4 hours. Drain well. Put in kettle with 1 pint vinegar and 3 cups sugar. Cook 1 hour. Makes 6 glasses.

- Mrs. N. Lee Hastings



3 lbs. brown sugar	1 tsp. allspice
1 tsp. mustard seed	1 tsp. cloves
3 pints vinegar	1 tsp. cinnamon

Pack pickles in sterilized jars. Pour hot syrup over them and seal.

- Mrs. John M. Hedges

### MUSTARD PICKLES

1 qt. large cucumbers (sliced)	6 tbsps. English mustard
1 qt. small cucumber pickles	1 tbsp. tumeric
1 qt. white onions	1½ cups granulated sugar
1 qt. green tomatoes (sliced)	1 cup flour
1 large cauliflower (cut up)	2 cups vinegar

Combine cucumber slices, cucumber pickles, onions, tomatoes, and cauliflower and let stand in weak brine for 24 hours. Scald in the same water. Drain. Mix mustard, tumeric, sugar and flour. Add vinegar and mix well. Place in double boiler over hot water and bring to a boil. Pour over pickles and can.

- Mrs. Leo A. MacSweeney

### THOUSAND ISLAND PICKLES

7 qts. small cucumber pickles, sliced 1/8 inch thick	6 cups granulated sugar
1 qt. sliced white onions	2 quarts vinegar
6 large green peppers	1 quart water
3 red peppers	1/8 lb. stick cinnamon
1 tsp. tumeric	¼ lb. white mustard seed

Combine pickles, onions, peppers and place in brine overnight. Drain. Make a syrup of other ingredients and add pickles. Boil until pickles change color (about 5 minutes). Remove from stove, add 1/8 tsp. cayenne pepper. Can.

- Mrs. Joseph McNeil

### SACCHARINE PICKLES

300 small pickles	2 sweet green peppers
1 gallon vinegar	$\frac{1}{4}$ lb. whole allspice
1 cup dry mustard	10¢ worth saccharine
1 cup ground horseradish	1 cup salt

Wash pickles and place them in jars. Boil all other ingredients together and pour over pickles. Seal.

- Mrs. Frank S. Gottry

### CHILI SAUCE

2 baskets tomatoes	3 cups vinegar
6 large onions	2 tbsps. cloves or allspice
6 green peppers	2 tsps. cinnamon
3 cups sugar	7 tsps. salt

Chop vegetables very fine and boil slowly, with other ingredients, for 3 hours.

- Mrs. Eugene G. Sackett

### FRUIT CHILI SAUCE

30 ripe tomatoes	3 red peppers
6 onions	3 green peppers
6 peaches	4 cups brown sugar
6 pears	3 tbsps. salt
8 tbsps. mixed spices	1 quart vinegar

Pare and slice tomatoes, peaches and pears. Put onions and peppers through grinder. Tie spices in cheese cloth bag. Combine all ingredients, boil all together until thick, (about 2 hours). Seal in sterilized jars.

- Mrs. Agnes Curtin

### PEPPER HASH

6 medium heads cabbage	4 cups brown sugar
12 green peppers	1 tbsp. celery seed
6 red peppers	$\frac{1}{2}$ cup mustard seed
6 large onions	vinegar
$\frac{1}{2}$ cup salt	

Chop cabbage and onions. Remove seeds from peppers and chop fine. Cover with water, add salt and let stand over-night. In the morning, drain, add brown sugar, celery seed and mustard seed. Cover with vinegar and bring to a boil. Seal in sterilized jars.

- Mrs. Louis A. Whalen, Jr.

### PICKLED PEARS

1 pint vinegar	2 oz. stick cinnamon
4 lbs. granulated sugar	2 oz. whole cloves
8 lbs. Bartlett pears	

Make a syrup of vinegar and sugar. Peel pears and drop into boiling syrup. Boil until tender. Drain and put pears in a crock. Put the spices (tied in bag) in syrup and boil until thick. Pour over pears. Let stand one week, then drain and boil syrup again.

- Mrs. John M. Foley

### PICKLED PINEAPPLE AND WATERMELON RIND

Cut watermelon rind in 2-inch pieces and cover with brine ( $\frac{1}{4}$  cup salt to 3 quarts water). Let stand over-night. In morning, rinse thoroughly, cover with fresh cold water and heat gradually to boiling point. Drain and replace in clear hot water. Cook until tender (about 50 minutes). Add equal amount of sugar as fruit, several sticks of cinnamon (about

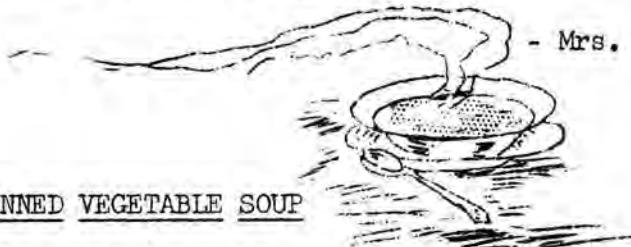
4 sticks to the rind of a whole melon), a few whole cloves. For each 2 quarts of fruit, add 1 lemon and 2 oranges, both thinly sliced, a large can of diced pineapple and  $\frac{1}{2}$  cup vinegar. Put all fruit in the liquid and boil thoroughly for 5 minutes. Pour into sterilized jars and seal.

- Mrs. Frank J. Quinn

### PICKLED ONIONS

4 qts. small white skinned onions	2 cups sugar
1 cup salt	$\frac{1}{4}$ cup mixed spices,
2 qts. white vinegar	tied in bag

Peel onions and cover with salt. Let stand over-night. In the morning, drain and rinse in cold water. Put vinegar, sugar and spices in kettle, bring to a boil and add onions. Boil 3 minutes. Place at once in sterilized jars and cover with the boiling vinegar.



- Mrs. Web W. Malley

### CANNED VEGETABLE SOUP

$\frac{1}{2}$ bu. ripe tomatoes	2 lbs. green beans (cut fine)
2 bunches celery	1 cup sugar
10 large onions	$\frac{1}{2}$ cup butter
10 large carrots	$\frac{1}{2}$ cup flour
3 green peppers	$\frac{1}{3}$ cup salt

Chop vegetables very fine and cook three hours. Blend flour, sugar, salt and butter together. Add to vegetables and boil ten minutes. Seal tight in fruit jars. When serving, add boiling water or soup stock.

- Mrs. Eugene J. Dwyer

# COOKIES

## ALMOND BAR COOKIES

3/4 cup sugar (equal parts of brown and white)	1 1/2 cups flour
1/2 cup butter	1 tsp. soda, dissolved in
1 egg, beaten	1 tbsp. hot water
	1/2 lb. chocolate almond bar

Cream butter, add sugars and blend until smooth and creamy. Add beaten egg, mix well, then flour and hot water containing soda. Last stir in chocolate bar, which has been broken or cut into small pieces about 1/4 inch, or slightly larger, in diameter. The chocolate should not be melted, but stirred right into batter in small chunks. Drop by spoon on greased cookie sheet, and bake at 400 degrees F. about 10 minutes.

- Mrs. Stanley Smith



## BUTTERSCOTCH BROWNIES

2 cups brown sugar	2 tps. baking powder
1/2 cup butter	1 tsp. vanilla
2 eggs	nut meats
1 1/2 cups sifted flour	

Cook the butter and brown sugar over a low fire until well blended. Remove from fire and cool. Add the unbeaten eggs. Sift the flour and baking powder together and add to mixture. Add vanilla and chopped nut meats. Place batter in a well-greased pan and bake in a moderate oven, 350 degrees F.

- Mrs. Leo F. Simpson

### RICH CHOCOLATE COOKIES

1 can sweetened condensed milk	1 pinch salt
2 squares bitter chocolate	1 tsp. vanilla
1 can moist cocoanut	

Melt chocolate over hot water. Add condensed milk, cocoanut, salt and vanilla. Chill in refrigerator until thick. Drop from spoon on greased baking sheet and bake in medium oven, 350 degrees F. about 10 minutes.

- Mrs. Norbert Young

### CHOCOLATE BROWNIES

3 eggs	3 squares bitter chocolate
$\frac{1}{2}$ tsp. salt	1 cup sifted flour
2 cups sugar	2 tsps. vanilla
$\frac{1}{2}$ cup melted butter	$\frac{1}{2}$ cup chopped nut meats

Beat eggs and salt together. Add sugar and melted butter. Melt chocolate and cool slightly. Add to mixture. Sift and add flour, a little at a time. Add chopped nut meats and vanilla. Bake on well-greased cookie tin in moderate oven. Be careful not to bake too much, just until firm on top.

-Mrs. Grace F. Mulligan

### COCOANUT COOKIES

3 whole eggs	2 cups dry cocoanut
1 lb. brown sugar	$1\frac{1}{2}$ cups all-purpose flour
vanilla	$\frac{1}{2}$ tsp. baking powder

Beat eggs until light. Add sugar and beat again. Sift flour and baking powder together. Add to mixture, with cocoanut and vanilla. Drop by teaspoon on well-greased pan, and bake at 375 degrees F.

- Mrs. Joseph A. Ochs

## COCOANUT Dainties

1 cup sugar	2 egg whites (beaten)
3 tbsps. water	1½ cups dry cocoanut
¼ tsp. salt	½ tsp. vanilla

Boil sugar, salt and water in small saucepan until syrup spins a thread (230 degrees F.). Slowly pour syrup over beaten egg whites, beating constantly. Add cocoanut and vanilla. Drop by small spoonfuls on well-greased baking sheet. Bake at 325 degrees F. for 15 minutes until slightly browned.

- Mrs. S. R. Leone

## DREAM BARS

### Part I

½ cup butter	1 cup flour
½ cup brown sugar	

Blend together with a pastry blender or finger tips. Press into bottom of unbuttered pan, 13" x 9". Bake about 10 minutes or until light brown in moderate oven.

### Part II

1 cup brown sugar	1 pinch salt
2 eggs	½ tsp. vanilla
2 tbsps. flour	1½ cups cocoanut
¼ tsp. baking soda	½ cup chopped walnuts

Beat eggs slightly, add brown sugar. Add flour, baking soda and salt, which have been sifted together. Add vanilla, nuts and cocoanut. Remove Part I from oven and cover immediately with Part II, spreading evenly. Bake 20 to 25 minutes in moderate oven. Cool. Cut in squares and roll in confectionery sugar.

- Mrs. Albert Meisenzahl

### DATE BARS

1 cup sugar	1 lb. dates
4 eggs (separated)	1 cup flour
1 cup nut meats	$\frac{1}{4}$ tsp. salt

Wash dates and nuts, dry between towels. Cut in small pieces. Sift all dry ingredients together, add half of it to dates and nuts. To the remainder add well-beaten egg yolks. Add date and nut mixture. Fold in stiffly beaten egg whites. Press into greased pan, 9" x 9", and bake in moderate oven, 350 degrees F. for 20 - 25 minutes. When cold, cut into bars and roll in powdered sugar.

-Mrs. Antoinette Holahan

### DATE BRAN MACAROONS

2 egg whites	$\frac{2}{3}$ cup sliced dates
$\frac{1}{8}$ tsp. salt	1 cup chopped nut meats
$\frac{1}{2}$ cup granulated sugar	$\frac{3}{4}$ cup bran
$\frac{1}{2}$ cup brown sugar	1 tsp. vanilla

Beat egg whites until stiff, add salt and sugar gradually, beating constantly until mixture stands in points like a meringue. Fold in dates, nutmeats and bran; add vanilla. Drop from teaspoon on greased baking sheet. Bake 20 minutes in moderate oven until delicately browned.

- Mrs. J. M. Williams

### DATE AND NUT COOKIES

1 cup butter	$2\frac{1}{4}$ cups sifted flour
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ tsp. salt
3 eggs (separated)	1 cup dates (cut up)
1 tsp. soda	1 cup walnut meats (cut up)
3 tsps. hot water	

Cream butter and sugar, add well-beaten egg yolks. Dissolve soda in the hot water and add to mixture. Sift flour and

salt, add to mixture. Add dates and nuts. Drop on a well-greased cookie sheet and bake at 350 degrees F. about ten minutes.

- Mrs. Ronald McDonald

### GINGER SNAPS

1 cup shortening	4 cups sifted bread flour
1 cup brown sugar	5 tsps. ginger
1 egg	1 tsp. soda
1 cup dark molasses	1 tsp. salt
1 tbsp. vinegar	few grains cayenne pepper

Cream butter and sugar, add egg, molasses and vinegar. Beat well. Sift dry ingredients together and add to mixture. Roll dough until it is very thin. Cut into rounds. Bake on greased cookie sheet about 8 minutes at 375 degrees F.

- Mrs. Clarence E. Hart

### HERMITS

3 cups sifted flour	$\frac{1}{2}$ lb. currants
1 tsp. cream of tartar	2 cups butter
1 tsp. cloves	2 cups brown sugar
1 tsp. allspice	$\frac{1}{4}$ cup sherry wine
1 tsp. nutmeg	$\frac{1}{2}$ cup sour milk
$2\frac{1}{2}$ cups English walnuts	1 tsp. soda dissolved in boiling
2 lbs. raisins	5 eggs, beaten lightly (water

Sift flour, cream of tartar and spices together. Mix nuts, raisins and currants into sifted flour. Cream butter and sugar thoroughly, add wine. Add flour, alternately with sour milk. Add baking soda. Add eggs last. Drop on baking sheet with teaspoon and bake at 400 degrees F.

- Mrs. William F. Love

### 3 in 1 ICE BOX COOKIES

1½ cups shortening	2 tps. cinnamon
1 cup brown sugar	1 tsp. soda
1/3 cup white sugar	1 tsp. salt
3 eggs	4 cups flour

Cream shortening, add sugar gradually, add eggs and beat well. Mix dry ingredients and stir into first mixture. Divide batter into three portions. To the first part add 1½ squares melted chocolate and ½ teaspoon vanilla. To the second part add ¾ cup cocoanut. To the third part add ¾ cup chopped dates or nuts. Wrap each part separately in waxed paper and chill thoroughly over-night. Slice very thin and bake on cookie sheet in hot oven, 450 degrees F. about ten minutes.

-Mrs. George Hedditch

### NUGGETS

1 cup shortening, melted	3 cups sifted flour
2 cups brown sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
3 tbsps. cold water	1 cup walnut meats (cut fine)

Dissolve soda in melted shortening, add sugar gradually. Add well-beaten eggs. Add water and beat well. Sift flour and baking powder together. Add to first mixture. Add walnut meats. Roll dough into long rolls about two inches in diameter, wrap in waxed paper and chill in refrigerator over-night. Slice and bake in moderate oven, 325 degrees F.

- Mrs. Anthony W. Fromen

### RAISIN COOKIES

2 cups brown sugar	1 cup sour milk
1 cup butter	1 tsp. baking powder
2 well-beaten eggs	2 cups seeded raisins
3 cups sifted flour	grated nutmeg
1 tsp. soda	

Cream butter and sugar, add well-beaten eggs. Sift baking powder, flour and nutmeg together. Dissolve soda in sour milk, and alternate with dry ingredients. Add raisins. Drop from spoon onto well-greased cookie sheet. Bake in moderate oven.

- Mrs. John A. Murray

### SOUR CREAM COOKIES

$\frac{1}{2}$ cup shortening	5 cups flour
2 cups sugar	$\frac{1}{2}$ tsp. soda
1 cup sour cream	$1\frac{1}{2}$ tsps. tartrate baking powder
2 eggs	$\frac{3}{4}$ tsp. salt
1 tsp. vanilla	1 tsp. nutmeg

Cream shortening, add sugar gradually and blend well. Add eggs and beat until light and fluffy. Add sifted dry ingredients alternately with the liquid, and drop by teaspoon about 2 inches apart on a well-greased baking sheet. Bake at 400 degrees F. Yields 4 dozen cookies,

- Mary Olive Schreiner

### SWEDISH COOKIES

$\frac{1}{2}$ cup butter	1 cup flour
$\frac{1}{4}$ cup sugar	1 egg white, unbeaten
1 egg yolk, slightly beaten	$\frac{3}{4}$ cup nut meats, chopped fine

Cream butter, add sugar and beat until light and fluffy. Add egg yolk and sifted flour. Form into small balls (one inch in diameter) and dip into egg white, then into nuts. Place on greased baking sheet and press fairly flat with bottom of a glass. Bake in slow oven, 350 degrees F. for 5 minutes. Remove from oven and press center down. Bake 15 minutes longer. Cool and fill centers with tart jam or jelly. Makes 15 cookies.

-Mrs. Peter F. Meyers

### WINE DROPS

$\frac{1}{2}$ cup butter	3 cups flour
1 cup sugar	1 tsp. soda
1 egg	1 tsp. cinnamon
$\frac{1}{2}$ cup molasses	$\frac{1}{4}$ tsp. ground cloves
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup currants

Cream butter and sugar, add egg and beat well. Sift flour, soda and spices together. Add to mixture with molasses and water. Add currants. Drop by teaspoon on a greased baking sheet. Bake in moderate oven about 12 to 15 minutes.

-Mrs. Frank R. Bemish

### WITCH RINGS

$\frac{1}{2}$ cup flour	$\frac{1}{4}$ tsp. salt
1 egg	

Work to consistency of a noodle dough, then roll very thin. Cut into squares (about  $2\frac{1}{2}$ -inch square). Cut fine slits in squares, nearly to the edge. Fold corner to corner and press edges together. Fry in deep fat and when cool sprinkle with confectionery sugar. Delicious served with ice-cream or coffee.

\_ Rita A. Doolin

# DESSERTS

## BUTTERSCOTCH RICE

1/3 cup rice  
2 cups milk  
3/4 cup brown sugar  
2 tbsps. butter  
2 egg yolks  
2 egg whites (beaten stiff)



Boil rice in milk. Melt brown sugar in butter and add to rice. Beat egg yolks with a little milk, and add to mixture. Fold in stiffly beaten egg whites. Serve with whipped cream.

- Mrs. H. Hasselwander

## CHOCOLATE ROLL

5 eggs (separated)	3 tbsps. cocoa
1 cup sugar	1/8 tsp. salt
1 tsp. vanilla	1/2 tsp. cream of tartar
1 tbsp. flour	1/2 pint whipping cream

Beat egg yolks until light, add sugar and beat thoroughly. Add vanilla. Sift flour, cocoa and salt together and add to mixture. Whip the egg whites with the cream of tartar until stiff. Fold them lightly into cake batter. Line oblong cake pan with waxed paper and spread batter about 1/2-inch thick. Bake at 325 degrees F, about 25 minutes. Cool for 5 minutes, then invert cake onto moist hot cloth. Trim hard edges. Spread cake with whipped cream and roll like a jelly roll. Chill one hour. Cut into slices and serve with chocolate sauce.

-Mrs. Charles E. Callahan



### FROZEN FRUIT MARLOW

22 marshmallows	$\frac{1}{4}$ cup maraschino cherries
1 cup milk	$\frac{1}{2}$ cup chopped pecan meats
$\frac{1}{2}$ pint whipping cream	$\frac{1}{2}$ cup diced pineapple
1 tsp. vanilla	

Heat milk and dissolve marshmallows in it. Cool and add cream whipped stiff. Add vanilla, cherries, nut meats and pineapple. Pour into tray and freeze for  $\frac{1}{2}$  hour. Stir mixture and return to freezer until frozen. Serves 6.

-Mrs. Carl Petersen

### APPLE WHIP

$\frac{3}{4}$ cup unsweetened apple sauce	$\frac{3}{4}$ cup granulated sugar
or	2 egg whites
$\frac{3}{4}$ cup grated tart red apples	few drops lemon flavoring

Beat egg whites and sugar together, add apples and beat all together until fluffy and white. Add flavoring. Pile in sherbet glasses. Garnish with a cube of bright jelly.

-Elizabeth S. Whalen

### PINEAPPLE WHIP

1 No. 2 can sliced pineapple	4 tsps. cornstarch
$\frac{1}{2}$ cup sugar	4 egg whites
1 cup pineapple juice	

Cut pineapple in small pieces. Mix pineapple, sugar and juice in saucepan, let mixture come to a boil. Dissolve cornstarch in water and add to pineapple mixture. Boil for 2 minutes. Cool. Gradually beat pineapple mixture into egg whites.

- Mrs. Leo Ribson

### STEAMED CHOCOLATE PUDDING

3 tbsps. butter	$2\frac{1}{4}$ cups flour
1 cup sugar	$4\frac{1}{2}$ tps. baking powder
1 egg	$2\frac{1}{2}$ sqs. bitter chocolate
1 cup milk	$\frac{1}{4}$ tsp. salt

Cream butter and sugar. Add well-beaten egg. Sift dry ingredients and add to mixture, alternating with the milk. Add melted chocolate. Turn into a buttered mold and steam two hours. Serve with the following sauce:

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup whipped cream
1 cup sugar	1 tsp. vanilla
2 eggs (separated)	

Place butter, sugar and egg yolks in double boiler. Cook 2 or 3 minutes. Fold in stiffly beaten egg whites, add vanilla. When cold add the whipped cream.

-Mrs. Donald E. Blanchard

### GINGERBREAD CUSTARD

1 cup gingerbread crumbs	3 eggs (beaten)
3 cups scalded milk	1 tbsp. sugar

Add gingerbread crumbs to the scalded milk. Let stand for a few minutes. Add beaten eggs and sugar. Pour into a baking dish and cover with the following custard:

3 eggs	2 cups scalded milk
6 tbsps. sugar	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	

Combine sugar and salt, add eggs and beat well. Gradually pour hot milk into egg and sugar mixture and add vanilla. Bake in a slow oven, 275 degrees F. about 25 minutes, or until custard is firm.

-Mrs. John M. Saalwachter

### KISS PUDDING

1 cup granulated sugar	1 tsp. vanilla or lemon
1 heaping tbsp. cornstarch	3 egg whites
3 egg yolks, (slightly beaten)	1 sq. melted chocolate
1 pint milk	(cooled)

Combine  $\frac{1}{2}$  cup of the sugar with the cornstarch, add egg yolks. Scald milk in upper part of double boiler, and pour slowly into egg and sugar mixture. Return to double boiler and cook until mixture coats the spoon, stirring constantly. Flavor and chill. Beat egg whites until stiff, slowly add the remaining  $\frac{1}{2}$  cup sugar, and fold in the melted chocolate. Top the custard with this chocolate meringue and serve with whipped cream.

- Mrs. Thomas R. McHugh

### MACAROON PUDDING

$\frac{1}{2}$ lb. macaroons	1 pint whipping cream
$\frac{1}{4}$ lb. lady fingers	7 marshmallows, cut up

Line bottom of deep dish with macaroons and lady fingers, continue second layer the same until all are used. Whip the cream until stiff, add the marshmallows and spread over macaroons and lady fingers. Chill in refrigerator over-night. Serve with the following sauce:

2 tbsps. butter	2 egg whites, stiffly beaten
1 cup brown sugar	$\frac{1}{2}$ pint coffee cream
dash salt	

Carmelize butter and brown sugar in iron spider. Combine carmelized butter and sugar, salt and coffee cream and cook until thick. Add stiffly beaten whites of eggs. Place in refrigerator over-night. Beat well before using.

- Lillian Gragen

### MACAROON SQUARES

2 envelopes plain gelatine	4 egg whites
$\frac{1}{2}$ cup cold water	pinch salt
$\frac{1}{2}$ cup boiling water	1 tsp. vanilla
$\frac{1}{2}$ cup sugar	macaroon crumbs, dried & rolled

Mix gelatine and cold water together and let stand 10 minutes. Pour the hot water over the mixture and stir well. Add sugar and salt and unbeaten egg whites. Place mixture over cold water and beat until stiff. Add vanilla. Pour into pan and place in refrigerator until thoroughly chilled and set. Cut into 2-inch squares and roll in dried macaroon crumbs. Top with whipped cream and maraschino cherry.

-Mrs. Eleanor Russer

### LEMON TORTE

30 graham crackers	9 tbsps. melted butter
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Roll graham crackers very fine. Add melted butter. Line a buttered spring form and add the following filling:

1 cup sugar	juice of 6 lemons
6 eggs (separated)	rind of 3 lemons
2 cans condensed milk	

Beat yolks until thick and lemon colored. Add sugar, condensed milk, juice and rind of lemons. Beat whites of eggs until stiff and fold into mixture. Sprinkle the top with ground graham crackers and bake in a slow oven 20 minutes.

-Mrs. Fred Odenbach

### MERINGUE DESSERT

3 egg whites	$\frac{1}{4}$ tsp. cream of tartar
$\frac{1}{2}$ tsp. salt	1 cup granulated sugar

Beat whites of eggs with cream of tartar until stiff. Grad-

ually add sugar and beat well. Drop from tablespoon onto buttered baking sheet and bake at 250 degrees F. one hour. Fill these meringues with vanilla ice cream and cover with fresh strawberries.

- Mrs. Leo V. Lyons

### RICE PUDDING DE LUX

Cook 1 cup rice. Add 1 tablespoon gelatine dissolved in cold water. Add  $\frac{1}{2}$  cup boiling water, 3 tablespoons granulated sugar, pinch of salt and 1 pint of heavy cream, whipped. Serve with the following butterscotch sauce:

$\frac{1}{2}$ pint heavy cream	2 tbsps. butter
2 cups brown sugar	

Bring cream and sugar to a boil and add butter.

- Mrs. John Fitzpatrick

### WALNUT TORTE

6 eggs (separated)	1 tbsp. flour
$1\frac{1}{2}$ cups granulated sugar	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{4}$ lb. grated walnut meats	2 tbsps. cracker crumbs
juice and grated rind of 1 lemon	

Beat yolks of eggs until very light, add sugar and nuts and beat again. Sift in flour and baking powder, add cracker crumbs, lemon rind and juice. Stir well and fold in stiffly beaten egg whites. Bake in a moderate oven. Serve with the following ice cream sauce:

1 tbsp. soft butter (not melted)	1 egg
$\frac{2}{3}$ cup confectioners' sugar	1 tsp. vanilla
$\frac{1}{2}$ pint whipped cream	

Beat butter, sugar and egg until smooth and creamy. Add vanilla. Just before serving, add whipped cream.

- Mrs. Raymond White

### SAILOR'S DUFF

1 egg	1 tsp. soda, dissolved in a
2 tbsps. granulated sugar	little water
$\frac{1}{2}$ cup molasses	$1\frac{1}{2}$ cups flour
2 tbsps. melted butter	$\frac{1}{2}$ cup boiling water

Combine ingredients in order given, beating well after each addition. Steam one hour. Serve with the following sauce:

2 eggs, separated	$\frac{1}{2}$ pint whipped cream
1 cup powdered sugar	1 tsp. vanilla

Beat egg yolks, add powdered sugar. When ready to serve, add whipped cream, egg whites beaten stiff and vanilla.

-Mrs. Albert J. Vetter

### BAVARIAN GELATINE

1 cup milk	1 heaping tbsp. plain
$\frac{1}{3}$ cup sugar	gelatine
3 egg yolks, beaten thick	1 pint whipping cream
3 egg whites, beaten stiff	1 tsp. vanilla

Scald milk, add sugar and egg yolks. Cook as a custard. Dissolve gelatine in mixture and cool. Fold in beaten egg whites, whipped cream and vanilla. Turn into a wet mold and chill thoroughly. Serve with fresh fruit sauces, chocolate or butterscotch sauce.

-Mrs. John Mahoney

### WHIPPED PRUNE DESSERT

1 lb. dried prunes	3 egg whites
$1\frac{1}{2}$ cups granulated sugar	$\frac{1}{2}$ cup walnut meats

Cook prunes until they swell; cool and remove pits. Add sugar and cook slowly until thickened. Cool. Then add stiffly beaten egg whites. Bake in earthen dish about 20

minutes, in moderate oven, 425 degrees F. Serve cold with cream.

- Mrs. Joseph H. Kraus

### PLUM PUDDING

1 lb. ground suet	1 tbsp. nutmeg
1 lb. currants	1 lb. bread crumbs
1 lb. seeded raisins (floured)	$\frac{1}{2}$ lb. chopped walnuts
1 lb. small raisins	12 eggs
$\frac{1}{2}$ lb. citron peel	$\frac{2}{3}$ bottle Madiera wine
$\frac{1}{4}$ lb. lemon peel	1 tbsp. cinnamon
$\frac{1}{4}$ lb. orange peel	brandy or apricot brandy

Mix suet with chopped fruit and nut meats. Combine all ingredients and mix thoroughly. Fill a greased mold  $\frac{2}{3}$  full and steam for 6 or 8 hours. Keep moist by pouring brandy over the pudding.

- Mrs. William Bassett

### BAKED DATE PUDDING

3 eggs (separated)	1 tsp. vanilla
1 cup sugar	2 tbsps. milk
1 cup seeded chopped dates	$\frac{1}{2}$ tbsp. bread flour
1 cup chopped pecan meats	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{4}$ cup chopped black walnuts	$\frac{1}{8}$ tsp. salt

Beat egg yolks until fluffy, add sugar gradually. Beat until well-blended. Stir chopped dates and nut meats into the yolk mixture. Add vanilla, milk, flour, baking powder and mix well. Whip egg whites until stiff, with the salt. Fold lightly into other ingredients. Pour pudding into well-greased baking dish. Bake in slow oven, 325 degrees F. for  $\frac{1}{2}$  hour. Serve hot or cold. Cut into squares, garnish with whipped cream.

- Mrs. Raymond Margrett

# FISH

## CRAB MEAT PIE

1 large can crab meat	2 eggs, well beaten
1 tsp. dry mustard	3 hard-boiled eggs (diced)
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup cracker crumbs
2 tps. vinegar	

Butter pie dish well and add mixture. Sprinkle top with cracker crumbs and dot with butter. Bake in hot oven, 475 degrees F. 15 minutes. Serve hot.

-Mrs. Courtney S. Whitman

## DEVILED CRAB MEAT

1 egg yolk, beaten well	2 tbsps. melted butter
$\frac{1}{4}$ cup evaporated milk	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup water	$\frac{1}{2}$ pkg. cooked noodles
3 tbsps. flour	1 can crab meat

Place egg yolk, milk, water, flour, butter and salt in upper part of double boiler and cook until smooth. (If sauce is too thick, thin with a little milk). Combine noodles, crab-meat and creamed sauce in buttered casserole. Decorate top with finely sliced green pepper. Bake in medium oven, 450 degrees F. for 45 minutes.

-Mrs. Irving F. Ernst

## FRIED FILLETS

1 cup flour	1 egg
$\frac{1}{2}$ tsp. salt	milk
1 tsp. baking powder	

Sift dry ingredients, add beaten egg and enough milk to make a batter. Dip the fish into batter and fry in deep fat until

golden brown. Drain on brown paper and serve with tartar sauce.

-Kate Connolly

### LOBSTER NEWBURG

3 tbsps. butter	2/3 cup cream
1 tbsp. flour	1/3 cup milk
1/2 tsp. salt	2 egg yolks
few grains cayenne pepper	1 tbsp. sherry
2 cups cooked lobster, cut in pieces	

Melt butter, add flour, salt and cayenne pepper. Add cream and milk gradually. Bring to boiling point. Heat lobster in a little butter and add to cream sauce. Just before serving, add yolks and sherry.

- Emma Kress

### SHRIMP - LOUISIANA STYLE

2 tbsps. butter	2/3 cup heavy cream
1 tbsp. chopped onion	1/2 tsp. salt
2/3 cup hot boiled rice	1/4 tsp. celery salt
2/3 cup canned shrimp	few grains cayenne pepper
(broekn in pieces)	

Cook onion in butter, stirring constantly. Add rice, shrimp and cream. When thoroughly heated, add salt, celery salt and cayenne pepper. Serve with tomato sauce.

- Virginia Miller

### SALMON RING

2 cups flaked salmon	grated onion
2 cups soft bread crumbs	2 eggs (beaten)
salt (to season)	2 cups milk

Combine ingredients in order given. Place mixture in well-greased ring mold. Put mold in pan of hot water and bake

one hour at 300 degrees F. When done, fill center with peas and serve with white sauce.

-Mrs. John W. Jackson

### SALMON DISH

1 tbsp. butter	2 medium onions, sliced in rings
1 can salmon	1 can condensed cream mushroom soup
$\frac{1}{2}$ tsp. salt	dash of pepper

Melt butter in casserole. Arrange salmon and onion rings in casserole in alternate layers and sprinkle with salt and pepper. Dilute mushroom soup with  $\frac{1}{2}$  can cold water and pour over all. Bake 20 minutes at 450 degrees F.

-Mrs. Frank J. Meyering

### SALMON CURRY RICE PLATTER

$1\frac{1}{2}$ cups rice	2 tps. curry powder, dissolved in
$\frac{3}{4}$ cups cold water	2 tbsps. water
1 tsp. salt	2 cups canned salmon
2 cups medium white sauce	

Place rice in sauce pan, add water and salt, cover closely. Bring to boil over high heat, then cook 25 minutes over low heat. Let stand covered 10 minutes. Combine white sauce, curry powder, and add salmon. Heat thoroughly and serve over hot rice. Garnish with sliced tomatoes and parsley.

-Mrs. Joseph J. Durnherr

### TUNA FISH WITH NOODLES

1 pkg. medium noodles	$1\frac{1}{2}$ cups milk
1 large can white tuna fish	2 tbsps. flour
1 green pepper (shredded)	4 tbsps. butter
1 pimento (shredded)	salt
$\frac{1}{2}$ lb. sauted mushrooms	pepper

Cook noodles in salted water. Drain. Place alternate layers

of noodles and tuna fish with the shredded pimento, green pepper and mushrooms in buttered casserole. Cover with a cream sauce. Bake  $\frac{1}{2}$  hour in medium oven, 425 degrees F.

-Mrs. Howard C. Wellman

### ESCALLOPED TUNA

1 can tuna fish	1 green pepper (cut fine and par-boiled)
1 medium onion (grated)	
$\frac{1}{4}$ lb. potato chips	$\frac{1}{4}$ cup grated cheese
1 cup celery (cut fine)	1 can mushroom soup, diluted with water from green pepper

Flake the tuna, combine with other ingredients. Place in buttered casserole, sprinkle with Grape Nuts, dot with butter and bake in oven, 375 degrees F. for 30 minutes.

-Mrs. Henry Dirksen

### TUNA FISH LOAF WITH OLIVE SAUCE

$\frac{1}{4}$ lb. mushrooms	1 tbsp. butter
1 cup soft bread crumbs	$\frac{1}{2}$ cup celery soup
1 cup milk	2 eggs
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ tsp. paprika
1 large can tuna fish (13 oz. size)	1 tsp. pimento

Sauté mushrooms in butter. Mix crumbs with milk and soup. Add beaten eggs, seasonings, mushrooms and tuna. Put in loaf pan lined with waxed paper. Place in pan of water, bake one hour. Serve with the following Olive Sauce:

3 tbsps. butter	$\frac{1}{2}$ cup shredded almonds
2 tbsps. flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup cream	1 cup stock or milk
$\frac{1}{2}$ tbsp. lemon juice	20 olives, cut in small pieces

Melt butter and flour and blend well. Add stock or milk. Just before serving, add remaining ingredients.

-Isabelle Moll

# MACARONI DISHES

## BAKED SPAGHETTI

2 cups spaghetti	2 eggs
1 cup soft bread crumbs	1 cup grated cheese
2 cups hot milk	1 tbsp. chopped parsley
4 tbsps. melted butter	1 onion - grated
2 tps. salt	1 green pepper, finely sliced

Boil spaghetti, then add other ingredients in order given. Mix well. Bake in buttered baking dish. Serve with a can of tomato soup, undiluted, as a sauce.

-Mrs. C. Bancroft Carson

## ITALIAN SPAGHETTI

3 qts. tomatoes, strained	1 stalk celery
2 cans Italian paste	1 bay leaf
3 slices bacon	2 large green peppers
$\frac{1}{2}$ cup olive oil	3 large onions
$\frac{1}{2}$ lb. ground veal	3 toes garlic
2 lbs. hamburger	salt and pepper
$\frac{1}{2}$ lb. Italian cheese	2 lbs. spaghetti

Dice bacon and fry to a crisp. Chop onions, green peppers, celery and garlic and add to bacon. Fry the mixture for 3 or 4 minutes. Add meat and cook 4 minutes more. Add tomatoes, tomato paste, olive oil, season with salt and pepper. Cook very slowly until thick. (Put bay leaf in for 3 or 4 minutes, then remove.) Boil spaghetti in salted water for 5 minutes. Pour the thickened sauce over spaghetti and top with grated Italian cheese.

Mrs. George T. Stuart

### ITALIAN SPAGHETTI

3/4 box spaghetti	1 cup water with beef cube
1 onion (cut fine)	or
1 green pepper (cut fine)	1 cup chicken broth
2 tbsps. butter	1 cup Old English cheese
1 can tomato soup	(cut up)

Cook spaghetti in salted water. Drain. Fry finely cut onion and green pepper in butter until soft. Add tomato soup water with beef cube (or chicken broth), and the cheese. When cheese has melted, add spaghetti and mix well. Put in baking dish and cover with slices of Old English cheese. Bake at 425 degrees F. for 20 minutes.

- Mrs. John P. Boylan

### MACARONI RING

1 cup soft bread crumbs	1 tbsp. chopped pimento
1 1/2 cups scalded milk	3 eggs, beaten
1 tbsp. grated onion	1/4 cup melted butter
1 tbsp. chopped parsley	1 1/2 cups Old English cheese
1 cup cooked macaroni	salt and pepper (to season)

Combine the bread crumbs and scalded milk. Add other ingredients and mix all together. Place in a well greased ring mold. Bake in a slow oven at 275 degrees F. for one hour.

- Mrs. Martin J. Dowling



# MEATS

## BEEF LOAF

1 lb. round steak	$\frac{1}{4}$ tsp. mace
1 lb. ham	$\frac{1}{2}$ tsp. pepper
4 crackers (rolled)	1 egg
1 tsp. salt	$\frac{1}{2}$ cup milk

Put meat through food chopper. Mix crackers and seasoning together, add the beaten egg and milk. Mix all ingredients together thoroughly. Bake 45 minutes at 350 degrees F.

-Mrs. James P. Jones

## CHICKEN À LA KING

4 cups cooked chicken (cut in cubes)	1 lb. mushrooms (cut length- wise, and sauteed in butter)
1 cup boiled celery (cut fine)	$\frac{3}{4}$ cup melted butter
1 cup green peppers (parboiled and shredded)	$\frac{1}{2}$ cup flour
1 small can pimentoes	3 cups chicken broth
(cut in shreds)	1 cup water (in which cel- ery was cooked)
1 cup cream or evaporated milk	

Make a paste of the melted butter and flour, gradually add chicken broth, celery water and cream. Heat and stir until a creamy sauce is formed. Add cubed chicken, celery, green peppers, pimentoes, mushrooms and salt to taste. Put in upper part of double boiler and keep warm over hot water until ready to serve. Serve in patty shells or on hot buttered toast. Recipe may be varied by using tuna fish or lobster instead of chicken.

-Mrs. Joseph W. Martin

### CHICKEN MOUSSE

3 tbsps. gelatine	1 can pimientos
2 cups chicken stock	2 tbsps. chow-chow relish or chopped pickles
2 cups cooked chicken	4 hard-boiled eggs (chopped)
1 cup peas	1 cup mayonnaise
1 cup celery (diced fine)	1 cup whipped cream
1 small bottle capers	

Mix gelatine with cold water to a paste, add boiling stock. Let cool, then add chicken, peas, celery, capers, pimientos, pickles, eggs and mayonnaise. Add whipped cream and place in refrigerator to set. This mousse is very good made with crab meat or shrimp in place of chicken, and using the liquid from the peas instead of the chicken broth.

-Mrs. Leonard G. Toomey

### HAM MOUSSE

2 tbsps. gelatine	3 tbsps. horseradish
4 tbsps. cold water	4 tps. Worcestshire sauce
2 cups cold stock	dash of pepper and cloves
2 cups cooked ham, finely ground	$\frac{1}{2}$ cup mayonnaise
1 tsp. salt	1 cup whipping cream

Soften gelatine in cold water, dissolve over boiling water. Add stock, ham and seasonings. Fold mayonnaise into whipping cream. Fold this into ham mixture. Turn into a mold, chill and serve with vegetable salad.

-Mrs. James G. Comerford

### HAM LOAF

2 lbs. smoked ham	2 eggs
1 lb. veal	2 cups milk
1 pepper	1 cup cracker crumbs

Grind the ham, veal and pepper and combine with other ingredients. Bake in a loaf pan in a slow oven, 250 degrees

F. about 2 hours. Serve with following horseradish sauce:

Horseradish Sauce

Beat  $\frac{1}{2}$  pint cream until stiff. Add 1 tablespoon lemon juice and finely grated fresh horseradish to taste. Mix well.

-Mrs. John Finigan

MEAL IN ONE (Serves Four)

4 shoulder lamb chops	2 tomatoes (cut in half)
4 slices pineapple	$\frac{1}{4}$ lb. mushrooms
4 medium sized potatoes	$\frac{1}{2}$ cup pineapple juice
4 pork sausages	salt, pepper, paprika

Place seared lamb chops in pyrex dish. Over each lamb chop place slice of pineapple. Around chops place potatoes, sliced into  $\frac{1}{2}$ -inch rounds. Dot with bits of butter. Over potatoes place pork sausages. Arrange tomatoes and mushrooms, with a bit of butter in each mushroom cap. (If fresh mushrooms are used, marinate with French dressing. It helps preserve the color and adds to the flavor.) Over all pour pineapple juice. Chops, tomatoes and potatoes should be seasoned to taste. Bake at 350 degrees F. for 45 minutes, or until potatoes are done and sausages nicely browned, basting 2 or 3 times. When done, garnish with parsley, and serve in baking dish.

- Mrs. Walter P. Cox

SPARERIBS WITH SWEET POTATO STUFFING

2 cups mashed sweet potatoes	$1\frac{1}{4}$ cups minced celery
1 tbsp. minced onion	salt and pepper to taste
2 tbsps. melted butter	2 lbs. spareribs
1 cup boiled rice	

Mix ingredients thoroughly. Remove surplus fat from a strip of spareribs, which have been broken through the center. Spread potato mixture on inside of strip, fold on broken

line and place in a roasting pan with the heavy meat side up. Dredge with flour, salt and pepper, cover bottom of pan with boiling water. Cover and cook in moderate oven, 325 degrees F. for two hours or until meat is done. Serve with cranberry jelly.

- Mrs. Albert H. Hamm

### CHOP SUEY

1 lb. veal cutlet (cut into 1-inch cubes)	$\frac{1}{2}$ tsp. salt
1 tbsp. olive oil	$\frac{1}{4}$ tbsps. La Choy soy sauce
2 cups water	2 cups Bermuda onion (sliced thin)
2 tps. sugar	1 can bean sprouts
1 tbsp. molasses	2 tps. flour (mixed with a little water)
2 cups finely cut 3 inch strips of celery	

Put veal cutlet and olive oil into covered pan and cook five minutes. Add water, sugar, molasses, celery, salt, soy sauce and onion. Cover and cook for 35 minutes. Add bean sprouts and flour. Cook for five minutes. Place on a platter and surround with Chinese noodles.

-Mrs. Amy Hutchinson

### VEAL TIMBALES

$1\frac{1}{2}$ lbs. veal	2 tbsps. butter
$\frac{3}{4}$ cup soft bread crumbs	2 eggs
$\frac{1}{2}$ tbsp. parsley	salt
1 cup milk	pepper

Boil veal and cut into small pieces. Melt butter and add crumbs and milk. Cook together for 5 minutes. Add veal, parsley and slightly beaten eggs. Season with salt and pepper. Pour into well-greased individual molds. Place in pan of water and bake 1 hour at 350 degrees F. Serve with mushroom sauce.

- Mrs. Raymond F. Leinen

### SPANISH PORK CHOPS

Select pork chops one-inch thick. Put chops in hot pan and sear on both sides. Sprinkle with salt and pepper. Spread each chop with 1 teaspoon catsup and  $\frac{1}{4}$  teaspoon dry mustard. Pour 1 cup of juice from bottled pickles around chops. Cover and cook slowly about 45 minutes.

- Mrs. Frank O. Strowger

### HAMBURG STEAK EN CASSEROLE

2 tbsps. butter  
1 chopped onion  
2 tbsps. flour  
1 cup soup stock

1 tbsp. chopped parsley  
1 lb. hamburg steak  
salt and pepper  
croutons\*

Melt butter, add onion and fry until brown. Add flour and stir well. Gradually add soup stock. Simmer 10 minutes. Add parsley and hamburg steak, molded into patties. Season with salt and pepper. Cook slowly  $\frac{1}{2}$  hour, basting occasionally. Cover top with croutons just before serving.

\*Croutons: Butter slices of bread, cut into dice and brown in moderate oven.

- Alice Kirk

### SAUERBRATEN

3 lbs. beef rump or round  
1 pint vinegar  
1 pint water  
1 tbsp. salt

2 tbsps. sugar  
2 onions, sliced  
3 bay leaves  
8 cloves

Place meat in bowl. Add all ingredients to vinegar and pour over meat. Be sure meat is covered with liquid. Let stand 3 or 4 days. Take out of liquid, brown on both sides. Add liquid and cook until tender. Very good served with noodles.

-Mrs. Joseph Reif

# MISCELLANEOUS

## COCKTAIL SAUCE

6 tbsps. tomato catsup	2 tbsps. finely chopped
3 tbsps. lemon juice or	celery
vinegar	2 tbsps. grated horseradish
2 drops tabasco sauce	1 tbsp. Worcestershire
$\frac{1}{2}$ tsp. salt	sauce

Mix well and chill. Place chilled fresh shrimp or oysters in cocktail glasses. Add sauce just before serving.

-Mrs. Norman A. Margrett

## RAISIN SAUCE

1 cup sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup water	$\frac{1}{8}$ tsp. pepper
1 cup chopped raisins	$\frac{1}{4}$ tsp. cloves
2 tbsps. butter	$\frac{1}{4}$ tsp. mace
3 tbsps. vinegar	1 glass grape or currant
$\frac{1}{2}$ tbsp. Worcestershire sauce	jelly

Combine ingredients, cook together for 5 minutes. Serve with Virginia baked ham or ham loaf.

- Mrs. Fred Eilers

## PINK APPLE BALLS

Peel 8 large apples and with a scoop make as many balls as possible, placing them immediately in water containing a little lemon juice. Put peelings, seeds and cores into a pan and add 2 cups of water. Cook until the skins are tender, then strain through a cloth. Boil juice for 5 minutes, then measure. Add  $\frac{2}{3}$  as much sugar as there

is juice and boil rapidly until it "sheets" from spoon. Meanwhile, boil apple balls gently in water in which they were soaking and to which has been added a little sugar. When just tender, and not falling apart, drain. Add a little red coloring to their juice. Dissolve well, then dip the balls rapidly in and out to give them a faint blush of red (like watermelon). When cooled, pour the jelly over them, and place in refrigerator to chill.

-Mrs. Ardean R. Miller

### DELICIOUS FRIED APPLES

5 medium apples	2 tbsps. brown sugar
2 tbsps. butter	2 tbsps. granulated sugar
8 whole cloves	2 tbsps. vinegar

Wash, peel and core apples. Cut in eighths. Melt butter, add apples and cloves. Sprinkle with sugar and vinegar. Cover and let simmer 10 to 15 minutes. Remove the cover and let simmer down until apples are transparent. Do not overcook so that apples are mushy.

-Mrs. August Weitz

### APPLE FRITTERS

1 cup sifted flour	2 large apples
$\frac{1}{4}$ tps. baking powder	1 tbsp. lemon juice
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ tsp. nutmeg
1 egg, beaten	$\frac{1}{4}$ tsp. cinnamon
$\frac{1}{3}$ cup milk	2 tbsps. sugar
1 tbsp. melted butter	

Sift flour, baking powder and salt together. Combine egg, milk and melted butter. Add to dry ingredients and beat until smooth. Chill batter. Pare and slice apples, sprinkle with lemon juice, spices and sugar. Dip apples in chilled batter and fry in deep fat until golden brown.

- Mrs. Eugene Langie

### CORN FRITTERS

1 cup flour	1 tsp. baking powder
$\frac{1}{4}$ tsp. paprika	2 eggs (separated)
2 tsps. salt	1 No. 2 can cream corn

Sift dry ingredients and add the well-beaten egg yolks. Chop corn and add to the mixture. Beat egg whites until stiff but not dry, and fold into mixture. Fry in plenty of hot grease until nicely crisp. Serves 6.

-Mrs. Charles M. Lane

### HARD-BOILED EGG RING

8 hard-boiled eggs	4 tbsps. vinegar
1 large onion (or chives)	salt and pepper to taste
1 heaping tbsp. parsley	2 tbsps. gelatine
2 tbsps. mayonnaise	water

Put egg yolks through a sieve and cut the white part very fine. Chop onion and parsley and mix with the mayonnaise, vinegar and seasoning. Soak the gelatine in  $\frac{1}{2}$  cup of cold water, add 1 cup of boiling water and dissolve thoroughly. Add to the egg mixture and pour into a large-sized ring mold that has been rinsed in cold water. Place in refrigerator to set.

-Mrs. Alexander R. Ullrich

### CREAMY CHOCOLATE FUDGE

2 cups granulated sugar	2 sqs. bitter chocolate (cut up)
$\frac{3}{4}$ cup milk	2 tbsps. butter
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla
$\frac{1}{2}$ tbsps. light corn syrup	1 tbsp. marshmallow crème
1 cup chopped walnut meats (optional)	

Cook sugar, milk, salt, corn syrup and chocolate in broad

saucepan until a soft ball is formed when dropped from spoon into a cup of cold water (do not stir after sugar is dissolved, except occasionally to prevent burning). Remove from fire, add butter. Do not stir or jar until cool (about  $\frac{1}{2}$  hour). Add vanilla and beat with rotary egg beater until it begins to thicken. Add marshmallow cr me and continue to beat. Add nuts and place in buttered pan. Cover pan tightly. When cold, cut in squares, and wrap each piece separately in waxed paper.

- Florence A. Vogt

### FOWL DRESSING

3 tbsps. drippings	1 tsp. salt
1 large onion	$\frac{1}{8}$ tsp. pepper
4 cups day-old bread (diced)	$\frac{1}{2}$ tsp. celery salt
1 egg	$\frac{1}{4}$ tsp. curry powder

Melt drippings in frying pan. Add onion and cook until transparent but not brown. Add bread, cover and steam until bread is soft. Let cool. Add remaining ingredients and stuff fowl.

-Mrs. George C. Vogt

### FRUIT CUP

1 can diced pineapple	1 cup after-dinner mints
3 oranges, cut fine	

Combine ingredients. Let stand several hours, over night if possible.

- Rita Twitchell

# PIES

## HOT WATER PIE CRUST

$\frac{1}{2}$ lb. lard	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup boiling water	$\frac{1}{2}$ tsp. baking powder
$\frac{3}{5}$ cups flour	(scant)

Add hot water, a small amount at a time, to lard and beat until creamy. Sift dry ingredients together and stir into lard mixture. Use as much flour as is needed to be taken up into the mixture. Cool. Put in refrigerator to chill. Bake at 425 degrees F. for 15 minutes.

- Mrs. Henry J. Kearse

## NO CRUST APPLE PIE

6 or 8 apples	1 cup flour
1 cup brown sugar (well packed)	$\frac{1}{2}$ cup butter
cinnamon	

Cut apples very fine and place in buttered pie tin; sprinkle with cinnamon. Mix sugar, flour and butter thoroughly and pack mixture firmly over apples. Bake in slow oven about one hour, or until apples are done and top is caramelized. Serve hot or cold with sweetened whipped cream.

- Mrs. James L. Howe

## CREAM OF RHUBARB PIE

1 cup sugar	2 tbsps. raisins
1 tbsp. flour	$1\frac{1}{2}$ cups rhubarb
1 egg, beaten lightly	

Mix sugar and flour and add to beaten egg. Add raisins and rhubarb cut in pieces. Line pie tin with pie crust. Fill

with mixture and cover with crust. Bake in moderate oven.

-Mrs. Joseph Lillich



### ANGEL PIE

#### Meringue

4 egg whites  
pinch salt

$\frac{1}{4}$  tsp. cream of tartar  
1 cup sugar

Add salt to whites of eggs, beat slightly and add cream of tartar. Beat until stiff, then add sugar gradually. Place on well-greased pie plate and bake one hour in slow oven, 275 degrees F. Cool.

#### Filling

4 egg yolks  
 $\frac{1}{2}$  cup sugar

3 tbsps. lemon juice  
grated rind of 1 lemon

Combine ingredients and cook in double boiler until slightly thickened, stirring constantly.

Whip  $\frac{1}{2}$  pint of cream, sweetened with 2 tablespoons sugar, and arrange pie as follows:

1. Baked meringue
2. Half of the whipped cream
3. Lemon Custard
4. Top with remainder of whipped cream

Let stand in refrigerator over-night.

- Mrs. John Russer

### CHOCOLATE TOPPED CHIFFON CUSTARD PIE

1 cup evaporated milk	1 tbsp. gelatine
$\frac{1}{4}$ cup water	3 tbsps. cold water
$\frac{1}{4}$ tsp. nutmeg	1 tsp. vanilla
3 egg yolks	3 egg whites (beaten stiff)
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ pt. sweetened whipped cream
$\frac{1}{8}$ tsp. salt	4 tbsps. grated bitter chocolate
1 baked pie shell	

Heat milk, water and nutmeg in double boiler. Beat egg yolks with sugar and salt until thick and light. Pour hot milk over egg mixture and return all to double boiler, stirring until it is the consistency of thick cream. Remove from fire, add gelatine which has been soaked in water for five minutes. Add vanilla, When ready to set, fold in stiffly beaten egg whites. Pour into baked pie shell and chill. Cover with sweetened whipped cream and sprinkle top with the grated chocolate.

-Mrs. Edward H. Rigney

### OLD-FASHIONED LEMON PIE

juice and rind of 1 lemon	2 tbsps. cornstarch
1 cup sugar	2 egg yolks, slightly beaten
2 cups boiling water	$\frac{1}{4}$ tsp. salt

Mix all together and let come to a boil. Stir until thick. Fill baked pie shell and cover with the following meringue:

#### Meringue

whites of 3 eggs, beaten stiff	few drops lemon juice
3 tbsps. powdered sugar	

Add powdered sugar to egg whites, add lemon juice. Bake at 350 degrees F. for 10 minutes.

- Mrs. George W. Love



## ORANGE MERINGUE PIE

### Crumb Crust Pie Shell

$1\frac{1}{2}$  cups graham crackers, rolled fine       $\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  cup sugar

Mix well and press into bottom and sides of pie pan, using additional butter on sides if crumbs do not adhere easily. Bake 7 to 10 minutes in moderate oven, 350 degrees F.

### Filling

1 cup sugar	2 tbsps. butter
$1\frac{1}{3}$ cup flour	3 egg yolks, beaten light
$\frac{1}{4}$ tsp. salt	3 egg whites
grated rind of 1 orange	6 tbsps. sugar
1 cup orange juice	$\frac{1}{4}$ tsp. baking powder
2 tbsps. lemon juice	(scant)

Mix sugar, flour and salt, add fruit juices and orange rind and cook in double boiler 10 minutes, stirring until thickened. Add butter and egg yolks, cook 2 minutes longer. When cool, turn into baked crumb crust pie shell (pastry shell may be used). Beat egg whites until very stiff. Add sugar and baking powder. Fasten well to edge of pie. Bake in moderate oven 10 minutes or until delicately browned.

-Mrs. James E. Malley

## RAISIN PIE

1 cup seedless raisins	1 tbsp. butter
$\frac{1}{2}$ cup sugar	1 tsp. cinnamon
1 tbsp. flour	1 cup hot water

Combine ingredients and fill pie shell. Cover pie with a pricked upper crust and bake in a hot oven about 35 minutes.

-Mrs. Lewis L. Dollinger

### GLAZED STRAWBERRY PIE

1 pint strawberries  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup water

2 tbsps. cornstarch  
 $\frac{1}{2}$  pint whipping cream

Wash and remove stems from  $\frac{2}{3}$  cup of berries. Put into saucepan with sugar and water and bring to a boil. Turn flame low and allow to simmer 15 minutes. Strain. Dissolve cornstarch in  $\frac{1}{4}$  cup cold water, and add to juice. Simmer slowly until it is a thick heavy syrup. Cut the remaining berries into pieces, pour hot syrup over them. Cool, then place in refrigerator to chill. When ready to serve, add the whipped cream. Place in baked pie shell and cover with whipped cream. Serve at once.

- Mrs. D. A. Murray

### PINEAPPLE CHIFFON PIE

1 tbsp. gelatine  
 $\frac{1}{4}$  cup cold water  
4 eggs (separated)  
 $\frac{1}{2}$  cup sugar

$\frac{1}{4}$  tsp. salt  
1 tbsp. lemon juice  
 $1\frac{1}{4}$  cups crushed pineapple  
whipped cream

Soak gelatine in the cold water. Beat egg yolks until light, add  $\frac{1}{2}$  of the sugar. Stir in the pineapple and lemon juice. Cook these ingredients over hot water until thickened, stirring constantly. Stir in the gelatine. Mix thoroughly. Cool and when about to set, add the egg whites, which have been beaten stiff, with the remaining sugar. Fold gently into pineapple mixture. Pour into a pre-baked pastry shell and place in refrigerator until thoroughly chilled. Top with sweetened whipped cream.

- Mrs. Eugene Lang



# SALADS

## FRENCH DRESSING

1 can tomato soup	2 tbsps. grated onion
$\frac{1}{2}$ cup olive oil	1 tsp. dry mustard
$\frac{1}{2}$ cup vinegar	1 tsp. paprika (scant)
$\frac{1}{2}$ cup sugar	celery salt, salt and pepper

Mix all ingredients and shake well. Horseradish makes a tasty addition to this dressing.

-Mrs. William H. Shudt

## FRENCH DRESSING

2 cups olive oil	1 tsp. onion juice
$\frac{1}{2}$ cup vinegar	$\frac{1}{2}$ cup catsup
juice of 2 oranges	1 tbsp. salt
$\frac{1}{2}$ cup powdered sugar	1 tbsp. dry mustard

Mix ingredients in order given and beat well. This makes one quart of delicious dressing.

-Mrs. William L. Waldert

## FRENCH DRESSING

$\frac{1}{2}$ cup sugar (scant)	$\frac{1}{3}$ cup catsup
1 tsp. salt	$\frac{1}{4}$ cup tarragon vinegar
1 tsp. paprika	1 tbsp. grated onion
$\frac{1}{2}$ cup olive oil	juice of 1 lemon

Mix thoroughly.

-Mrs. Harry B. Crowley

### FRUIT SALAD DRESSING

3 tbsps. flour	1 whole egg
$\frac{1}{2}$ cup sugar	pinch of salt
$\frac{1}{2}$ cup scalded milk	1 tbsp. butter
juice and rind of $\frac{1}{2}$ lemon	$\frac{1}{2}$ pint whipped cream
juice and rind of $\frac{1}{2}$ orange	

Mix sugar and flour and add to scalded milk. Cook in double boiler about 10 minutes. When thickened, add egg, fruit juices and rind and cook 2 minutes. Add butter and remove from fire. When cool, fold in whipped cream.

-Mrs. Donald A. Byrne

### FRUIT SALAD DRESSING

2 eggs	10 marshmallows, cut in pieces
1 tsp. vinegar	1 pint whipping cream

Beat eggs well in upper part of double boiler; add vinegar. When mixture comes to a boil, stir in marshmallows. Let stand until dissolved. When cold add cream whipped stiff. Mix in fruit just before serving.

-Mrs. Harry T. Doolin

### BEEF SALAD MOLD

1 pkg. lemon gelatine	$\frac{1}{4}$ tsp. salt
1- $\frac{3}{4}$ cups boiling water	1 $\frac{1}{2}$ cups chopped cooked beets
$\frac{1}{4}$ cup vinegar	2 or 3 tbsps. grated horseradish

Dissolve the gelatine in boiling water, add vinegar and salt and chill until the consistency of thick cream. Add beets and horseradish. Chill in a mold and serve on lettuce with mayonnaise.

-Mrs. A. B. Reddington

### CRAB MEAT SALAD

1 pkg. lemon gelatine	3/4 cup celery (chopped fine)
1 1/2 cups boiling water	2 tbsps. pimento
3 tbsps. vinegar	1 tbsp. lemon juice
1/2 tsp. salt	1/2 cup mayonnaise
2 cups crab meat	

Dissolve gelatine in boiling water, add vinegar and salt and chill. When it is slightly thickened, fold in other ingredients. Chill until firm.

-Mrs. William B. Carey

### DAINTY SALAD

1 pint crushed pineapple  
1/2 cup sugar  
1 1/2 envelopes gelatine  
1/2 cup cold water  
2 pkgs. cream cheese  
1/2 pint whipped cream



Boil pineapple and sugar for five minutes. Dissolve gelatine in cold water and add to fruit. Cool slightly. Add cream cheese, broken in pieces. When mixture begins to thicken, add whipped cream. Pour into mold and place in refrigerator to set. Slice and serve on lettuce leaf with the following dressing:

#### Dressing

1/2 pint mayonnaise	1/2 tsp. vinegar
1/2 pint whipped cream	onion juice
1 green pepper (chopped)	prepared mustard
1 small stalk celery (chopped)	salt and pepper

Combine ingredients.

- Mrs. Raymond J. Blum

### FROZEN FRUIT SALAD

3 egg yolks	1 lb. malago grapes
$\frac{1}{4}$ tsp. mustard	1 can pineapple
$\frac{1}{4}$ tsp. salt	1 can cherries
$\frac{1}{4}$ tsp. paprika	1 can grapefruit
juice of 1 lemon	$\frac{1}{4}$ lb. nuts
1 pint cream (whipped stiff)	small box marshmallows

To the egg yolks, add mustard, paprika, salt and lemon juice in upper part of double boiler and cook until thick. Cool and stir in whipped cream. Fold in fruit, nuts and marshmallows and chill in refrigerator over-night.

-Mrs. William J. Erdle

### GERMAN POTATO SALAD

Boil 8 medium-sized potatoes with skins on (better if boiled the day before). Peel and slice. Add one finely-diced onion. Season with salt and pepper. Dice 4 strips of bacon and fry until crisp. Add bacon to potatoes and add 4 table-spoons of vinegar, and one tablespoon sugar to the bacon fat. Pour hot mixture over potatoes and serve at once.

-Mrs. Albert Dentinger

### HOLIDAY SALAD (Serves 6)

1 tbsp. gelatine	pinch salt
$1\frac{1}{2}$ cups water	$\frac{1}{4}$ cup chopped apples
1 pint cranberries	$\frac{1}{2}$ cup chopped celery
1 cup sugar	walnut meats

Soak gelatine in  $\frac{1}{2}$  cup water for 5 minutes. Cook cranberries in remaining water until soft, stir in sugar and salt, cook five minutes longer. Add gelatine and stir until dissolved. Strain and when mixture begins to thicken, add apples and celery. Turn into wet mold and chill. When firm, unmold

on lettuce leaves and garnish with walnut meats. Serve with mayonnaise. Canned cranberries may be used.

- Mrs. William J. Young

### GOLDEN SALAD MOLDS

1 pkg. orange gelatine	1 cup pineapple, diced and
1 cup boiling water	drained
$\frac{1}{2}$ tsp. salt	1 cup grated raw carrots
1 cup canned pineapple juice	$\frac{3}{4}$ cup chopped pecans

Dissolve gelatine in boiling water. Add vinegar, salt and pineapple juice. Chill. When slightly thickened, add pineapple, carrots and nuts. Pour into individual molds and chill until firm. Serve on lettuce leaf, and garnish with mayonnaise.

-Mrs. Daniel C. Malone

### JELLIED CHEESE SALAD

$1\frac{1}{2}$ tbsps. gelatine	1 cup cottage cheese
$\frac{1}{4}$ cup cold water	2 tbsps. sugar
$\frac{1}{4}$ cup boiling water	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{4}$ tsp. salt	2 tbsps. grated horseradish
$\frac{1}{4}$ cup lemon juice	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{2}$ cup evaporated milk	

Soak gelatine for five minutes in cold water and dissolve in boiling water. Add salt and sugar. Cool slightly. Add lemon juice, milk, mayonnaise, cheese, horseradish and nut meats. Pour into mold and chill until firm.

-Mary E. Comerford

### PEAR SALAD

3 pkgs. cream cheese	seedless grapes
few drops cream	8 halves pears (canned
3 scant tps. mayonnaise	or fresh)

Add mayonnaise and cream to the cream cheese and blend well. Spread the pears with cheese mixture and cover the entire pear with the grapes. Serve on crisp lettuce leaf. Garnish with thin strip of green pepper, placed to represent the stem.

-Mrs. Norman J. Pfaff

PINEAPPLE GELATINE SALAD (Serves 8)

1 envelope gelatine	1 pkg. cream cheese
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ pint whipped cream
1 can crushed pineapple	nut meats
$\frac{1}{2}$ cup sugar	

Dissolve gelatine in cold water. Heat juice of pineapple with the sugar. Melt the cheese in the pineapple juice, add gelatine, add crushed pineapple. Fold in whipped cream. Add few nuts and pour into molds or large flat pan. Cut in squares and place small amount of mayonnaise on top with cherry in center to add color.

-Helen Costello

VEGETABLES IN ASPIC

1 tbsp. unflavored gelatine	1 bouillon cube
$\frac{1}{4}$ cup cold water	$1\frac{1}{2}$ cups hot tomato juice
$\frac{1}{4}$ tsp. celery salt	

Dissolve gelatine in water, add to tomato juice with bouillon cube and celery salt. Pour layer of aspic into 6 individual molds. When congealed, add two cups finely chopped raw vegetables (celery, cucumbers, chives, few tiny cauliflower-ettes). A combination of cooked and raw vegetables may be used. Pour remaining aspic over vegetables. Chill until firm. Serve on lettuce leaf and top with mayonnaise.

-Mrs. Donald J. Brennan

### LUNCHEON SALAD

1 pkg. lemon gelatine	2 tbsps. capers
1½ cups hot water	½ cup whipped cream
2 tbsps. chopped chives	1 pint mayonnaise
2 tbsps. chopped pimientos	

Dissolve gelatine in hot water. When partly congealed, whip with a rotary beater. Add chives, pimientos and capers. Fold in whipped cream and mayonnaise. Rinse ring mold in cold water and fill with mixture. When ready to serve, fill center with shrimp and diced pineapple.

-Mrs. William Rickard

### CHEESE RING SALAD

½ cup Roquefort cheese	½ tsp. salt
2 pkgs. cream cheese	1 tbsp. gelatine, dissolved in
¼ cup milk	¼ cup cold water
1 tsp. Worcestershire sauce	1 cup cream (whipped stiff)
½ tsp. onion juice	1 tsp. paprika
vegetable or fruit salad	

Combine cheese, milk, Worcestershire sauce, onion juice, salt and paprika and beat until smooth and creamy. Add gelatine. Fold in whipped cream. Pour into mold and chill in refrigerator. Before serving, unmold and fill center with vegetable or fruit salad. Garnish with mayonnaise.

-Mrs. M. Upton Malley

### STUFFED TOMATOES

6 small tomatoes	2 tsps. anchovy paste
3 tsps. butter	stuffed olives and lettuce

Scald and skin tomatoes, remove small portion of centers, and fill with butter creamed with anchovy paste. Chill. Garnish with olives and lettuce.

-Mrs. Mary Birmingham

# SOUPS

## CONSOMME

2 large onions	1 bay leaf
2 tbsps. granulated sugar	4 stalks celery
2½ lbs. knuckle of beef (cracked)	2 carrots
1½ lbs. shank of veal	4 qts. water
2 cardamon seeds	dash of black and cayenne peppers
1 whole onion with clove stuck in it	salt to taste

Peel and slice onions, put into large kettle with the sugar. Brown together. Put in the meat which has been washed and dried and browned on all sides. Add the other ingredients, cover and simmer over low flame until meat falls from bone, (about 4 hours). Strain, cool and remove fat. This consomme can be kept in refrigerator. Serve as is or add to tomato juice. Can also be used for a vegetable soup stock.

-Mrs. William F. Miller

## CLAM CHOWDER

¾ lb. salt pork	1 qt. tomatoes (canned)
5 large onions	2 doz. clams
5 large potatoes	3 qts. water
8 carrots	salt
1 bunch celery	pepper

Dice salt pork and fry in spider until it is dry and brown. Discard pork and use the fat as base for chowder. Cut vegetables fine and use whole bunch of celery, including tops. Scrub clams and rinse thoroughly - put in pan with ½ cups water. Cover and steam until clams open. Use the liquid and cut the clams (not too fine). Add about 15 minutes before chowder is done. Cook chowder about 2 hours.

-Mrs. Joseph P. Doyle

### NEW ENGLAND CLAM CHOWDER

(Serves 10 - 12)

1 or $1\frac{1}{2}$ qts. clams	1 oz. flour
$1\frac{1}{4}$ qts. potatoes (diced)	1 tbsp. salt
2 slices fat salt pork	3 oz. butter
$\frac{3}{4}$ cup chopped onions	$1\frac{1}{2}$ qts. milk (scalded)
1 qt. water	$\frac{1}{4}$ tsp. pepper

Wash and pick over clams. Drain. Chop finely hard parts of clams. Cut potatoes in  $\frac{3}{4}$ -inch cubes and pork into  $\frac{1}{2}$ -inch cubes and cook slowly with onion ten minutes. Cook potatoes, onion, pork, chopped clams, salt, pepper and water fifteen minutes. Add soft part of clams and cook 3 minutes longer. Make a white sauce of milk, butter and flour. Combine mixtures. If clam liquor is used, it should be heated, strained through a cheese cloth and added just before serving.

-Mrs. John G. Schreiner

### OYSTER SOUP

1 pint large oysters	$1\frac{1}{2}$ tbsps. butter
$\frac{1}{2}$ cup water	1 dessertspoon flour
1 pint coffee cream	salt and pepper

Add water to oysters, and heat well, but do not boil. Remove from fire and cool. Drain. Reserve liquor, and put oysters through meat grinder or chop very fine. Melt butter, add flour and stir until smooth. Add oyster liquor and the cream, heat well and add oysters. Season with salt and pepper.

-Mrs. Clarence Page

