



**1900's Church Cookbook owned by Leone E. Hines - Coshocton, Ohio
Contributed by Sheila Barr Helser**

SPICED TOMATO JUICE

2 C Tomato juice 1 t sugar
1/2 t salt
1/8 t cinnamon
1 t ground cloves
1 t onion, chopped fine
1 T lemon juice

Add salt, pepper, cinnamon, sugar, cloves and onion to the tomato juice. Allow to stand a few hours. Strain and chill. Add lemon juice and serve. Excellent for first course.

POTATO SOUP

Place 2 C boiling water in a kettle and add 3 C sliced potatoes 1 t salt, 3 T minced onion and 2 T chopped celery. Cook until very tender and mash with potato masher, leaving remaining potato water on potatoes. Meanwhile scald 1 qt. milk, or a mixture of milk and cream. Add potato mixture, mix 3 T soft butter with 2 T flour and add to soup. Stir until thick, let simmer for 10 minutes.

Sec. I

CHEESE BOXES

Keep at room temperature until soft, then blend well:

1/2 lb. cheddar cheese
1/4 lb. butter

Season with mustard or caraway seed or curry powder, salt pepper and paprika. Cut bread into 1 1/2 inch blocks, cover them with this spread. Put on greased cookie sheets, chill until ready for use. Put them in a moderately hot oven 375° - 400°. They should brown lightly and puff.

Mrs. Betty Talbot

GLAZED SHRIMP

Clean 2 lb. boiled shrimp
Soak 2 t gelatin in 2 T cold water
Dissolve it over hot water. Cool
Add to it 1/2 C sharp French dressing, 1/4 C catsup. Chill this mixture until it just begins to set. Spear the shrimp on toothpicks and dip in sauce. When they are about to set dip again. Chill well and serve ice cold.

CREAM CHEESE AND NUT BALLS

2 pkgs. soft cream cheese. Work with a fork until smooth. Stir in until the cheese is a good consistency to shape. Cream. Add 1/2 cup coarsely chopped nut meats. Shape the cheese into 1 inch balls. They may be rolled in chopped chives.

Mrs. Norma Metz

TOM AND JERRY (Mostly Jerry)

12 eggs
1 lb. pulverized sugar
1 small glass rum
1 1/2 t ground cloves
1 t ground allspice
1 t cream tartar
1 1/2 t cinnamon
Separate eggs, cream yellows and sugar until thick, add spic and rum. Add stiffly beaten egg whites and last 1/2 t cream tartar
To serve-
Pour into cup about 1/3 full then add 2 good jiggers of the best bourbon. Fill with hot water.
Mrs. Mary Davis

BAKED STUFFED TOMATOES

4 lrg. tomatoes
3 T butter or margarine
2 T onions, chopped (or onion salt)
1/2 C bread crumbs
1/2 t salt
Dash pepper
1 C grated American process cheese
Wash tomatoes; cut a thin slice from each stem end; scoop out centers, chop and put aside to use in stuffing. Invert tomato shells and let them drain. Meantime, melt butter in small saucepan, add onions, cook over medium heat until soft- about 3 min. Remove from heat, add crumbs, salt, pepper, cheese and chopped tomatoes. Sprinkle inside of tomato shells with salt fill with stuffing. Place in shallow baking dish. Bake uncovered at 350° for 20 or 25 min. Serves 4 persons.

POTATOES

2 C potatoes, cut like French fries
1/2 C celery soup
Add celery leaves when baking. Bake 1 hr. Decorate with celery leaves.

Miss Mary Felver

TUNA CREOLE

1 can tuna fish
1 can chicken noodle soup
1 can mushroom soup
Worcestershire sauce (to taste)

Add the above to noodles and bake in casserole or use in patty shells or on toast.

Mrs. Connie Frase

CHOP SUEY

1 lb. veal) Have cubed. Fry
1 lb. pork) brown in Crisco.
Bunch of celery
3 or 4 onions
Can bean sprouts
Mushrooms (4 oz. can)

Cook celery and onions together in very little water. Add fried meats. Cook until done. Season. Add sprouts and mushrooms. Cook a little then add thickening. (2 T flour in water)

Mrs. Ireta Metz

Sec. II

JOHN MARZETTI

1 1/2 lbs. ground pork (lean)
1 small can tomatoes (1 pt.)
Noodles from two eggs
1/2 lb. cream cheese

Par boil noodles 10 or 15 min
Sear meat in butter but do not brown. Cut cheese fine and add cheese, tomatoes and noodles to meat. Cover with buttered crumbs and bake 2 hours. Serve 6 or 8 persons.

Mrs. Anna Wisenburg

TEXAS HASH (Serves 4)

1 large onion
1 green pepper (diced)
1 T butter or margarine
1/2 lb. hamburger
1 C canned tomatoes
1/2 C cooked rice
Dash of cayenne pepper
1/2 t salt
1/2 t pepper

Cook onions and peppers in fat until browned a bit, then add meat and cook until mixture falls apart. Add tomatoes, rice, seasonings. Put in casserole and bake about 1 hr. at 320 or 350°. Mrs. Esther Raiff

RUSSIAN COFFEE

Boil 7 T coffee with 6 C water in the usual way. Stir 2 T cocoa with a little water to paste, and when the coffee boil add the cocoa. Simmer for 5 mi longer and serve piping hot wit sugar and heavy cream.

EGG NOG

1 egg
1/8 t salt
1 T powdered sugar
1/2 t vanilla
1 C milk

Beat egg with salt, sugar and vanilla. Add milk and mix thoroly. Serve with a sprinkling of nutmeg on top. Makes 1 glass.

Sec. I

GOULASH

1 lb hamburger (season)
2 onions
1 can kidney beans
1 can Campbell's tomato soup
1 T sugar

Brown the meat and onions together until well cooked. Then add beans and soup. Simmer until well flavored.

Mrs. Marianne Redman

Mrs. Giovanni Baeitti's Spaghetti

Mix meat balls like meat loaf and form in balls (using finely ground beef). Brown in 1 T lard. in same fat, brown 1 med. sized onion and 2 cloves garlic. Add 1 can tomato paste, mix with 2 cans water. Add 1 can tomatoes or tomato puree (small size can) mixed with 1 can water. Let simmer on slow fire for 2 hours or more.

Mrs. Gertrude Carnahan

Sec. II

DEILED SHRIMP

2 T. flour
4 T. butter
1 C. milk
1 t. salt
1 t. chopped parsley
2 t. lemon juice
1 t. prepared mustard
1/2 t. horseradish
1 pound cooked shrimp

Make a sauce of the flour, butter, salt and seasonings and add to shrimp. Bake in individual baking shells or a shallow baking dish. Cover top with 1/2 cup fine crumbs which have been mixed with 2 T. melted butter. Bake until bubbly and brown.

Mrs. Nelle Branson

Sec. II

1 pap 1/2 or whole ham in wax paper. Bake in 325° oven

1/2 ham - 30 min. per lb.

4-4 1/2 hrs. for 16-18 lb ham
3 1/2-4 hrs. for 12-15 lb ham
3-3 1/2 hrs. for 10-12 lb ham

Mrs. Lucy Wisenburg

CRAB AND SHRIMP LUNCHEON DISH

Cook together
2 T minced onion
1/2 C butter

Add
4 T flour
1 1/2 C milk
1/2 t dry mustard
1 Can cream mushroom soup
Dash salt and pepper

Then add
Prepared can of crab meat and can of cleaned shrimp. Cover with buttered crumbs and bake in 350° oven for an hour.

Mrs. Evelyn Scoggin

Sec. II

SALMON LOAF

ITALIAN SPAGHETTI

Cut a slice of salt pork in inch squares, 4 or 5 pieces. 1 T butter, 1 T olive oil, 1 piece of onion.

Cook these slowly in small pan 1/2 hour. Put tomatoes (1 can) and 1 C soup stock in large round pan. Cook slowly 1/2 hr.

Add the salt pork etc. Add 1 large T of tomato paste dissolved in warm water. Cook slowly, add parsley and small piece of garlic, if you like.

Fry meat balls, add to above, and let them cook 1/2 hr.

Cook spaghetti until soft. Take out meat balls. Add spaghetti to the tomato mixture, let stand and simmer. Get Cara brand paste and Gloria brand tomatoes.

Mrs. Harriet Wasto

CHEESE HAM CASSEROLES

Add 1 C grated American cheese 2 C cooked macaroni, 1/2 t salt to 1 C hot medium white sauce.

Fill greased custard cups. Combine 1 1/2 C leftover ham, 2 T horseradish and 2 t mustard. Spread over macaroni. Bake in 350° oven, 20 min. Serves 8

Mrs. Mary Sander

Sec. II

TUNA SALAD LOAF (6 Servings)

1 Env. gelatine unflavored
1 C cold water 1/2 C grated tuna
1 t salt 1/4 C mayonnaise
1/2 t paprika 1/2 C celery,
1/2 t celery salt 1/2 C finely choppe
1 T lemon juice 3 T stuffed olive
or sweet pick
les (chopped)

Sprinkle gelatine over 1/2 C water in small saucepan, let stand 5 mi Place in medium heat. Stir until gelatine dissolves. Remove from heat, pour into a bowl. Add remaining 1/2 C water and salt, paprika, celery salt, lemon juice. Stir well. Place in refrigerator chill to consistency of unbeaten egg white (20 to 30 Min.) Stir well. Blend in salad dressing, then add celery, olives or pickles. Fold in tuna. Turn into loaf pan or molds. Chill until firm.

Miss Mary Felver

STUFFED BACON ROLLS With Tomato Sauce

4 C dry bread crumbs 1/2 t pepper
2 T chopped onion 1 t salt
2 T chopped parsley 2 eggs,
2 T butter slightly be
1 C apple en
1/3 C water 1/2 C milk
6 sl. bacon

(cont.)

INDIAN HAM BAKE

Heat oven to 350° F. Place 2½ C ground, fully cooked or canned ham in bottom of greased 12x8x2 baking dish.

Combine 4 C cooked fresh corn, cooked frozen corn or drained canned whole kernel corn, with 1 C bread crumbs, 2 t prepared mustard, 1½ C milk, 2 beaten eggs, 1 t salt, 2 t bottled horseradish. Pour this mixture over the ham. Slice 3 med. tomatoes into ½ inch slices; arrange over corn. Season and brush with melted butter. Bake at 350° F. for about an hour.

Mrs. Gwen Felver

MEAT BALLS WITH VEGETABLE

Meat Balls:

1 lb. grd. beef
1 egg
2 small clove garlic (chopped)
Enough Italian grated cheese to blend.
Salt, to taste

Mix and form in small balls. Place in pressure cooker. Add 1 can green beans, drained, and 4 sliced carrots. Add one can tomato soup (no water) and pressure cook 15 minutes.

Mrs. Corrine Nicholson

TUNA and POTATO CHIP LOAF

3 oz. potato chips
Contents of 1 can tuna fish (7oz)
2/3 C condensed mushroom soup
1/4 C water

Pat potato chips lightly until broken. Flake and add tuna fish. Combine these ingredients lightly with mushroom soup and water. Add, if desired; chopped pimento or stuffed olives. Bake the loaf in a greased pan in a slow oven 325° F. for 1 hour.

Mrs. Gwen Felver

SAUSAGE ROLLS

Make a pastry dough. Roll 1/8 inch thick. Cut in round or square shape.

Place 1 t of sausage meat or 1 small sausage on each. Moisten inside edges, fold over and press edges together (as edge of pie is pressed).

Bake in hot oven 400° for 25 minutes on flat tin. Do not let rolls touch each other.

Mrs. Betty Baker

Sec. II

Stuffed Bacon Rolls
(continued)

Mix together roll in strips of bacon, bake in moderately slow oven.

Miss Mary Felver

STUFFED MEAT ROLL

1½ lbs. ground meat
4 T onion
1 t salt
pepper
½ C bread crumbs
1 egg, beaten
2 C mashed potatoes
1 can condensed pea or asparagus soup

Mix meat, onion, seasonings, crumbs and egg. Put on waxed paper and pat out in a sheet 14 inches long and 10 inches wide. Combine potato, soup salt and pepper and mix together thoroughly. Place on meat and roll meat mixture around stuffing. Bake in moderate oven, 350° about 1½ hours. Serves eight.

(I have used this meat mixture and instead of the mashed potato stuffing, used bread dressing as used in roast chicken.)

Mrs. Anna Wisenburg

QUICK BEEF CASSEROLE

Prepare "Kraft Dinner" as directed on pkg. Brown 1 lb. ground beef in skillet, add salt add 1 can condensed cream of celery soup mixing well. Add meat mixture to macaroni and bake in 350° oven 15 to 20 min. til lightly browned on top.

Mrs. Betty Davis

SNAPPY CHEESE DIP

4, 3 oz. pkgs. Phila. Cream cheese
¼ lb. Roquefort (imported prepared)
1 T grated onion
1 T Worcestershire sauce

Mix well and serve with potato chips.

Mrs. Betty Davis

TONGUE WITH CRANBERRY SAUCE

1 cooked beef tongue, cover with 1 C cranberry sauce and ½ C orange and ½ C lemon juice, simmered together. Bake in 350° oven ½ hour.

Mrs. Mary Sander

Pork Chops and Noodles (cont)

noodles also 1/3 C of catsup. Put pork chops in buttered baking dish. Cover with noodles, onion and catsup. Add 1½ cups of water. Bake 30 to 45 min. Good cold weather dish.

Mrs. Mary Kirkpatrick

MACARONI LOAF

1 C cooked macaroni
1 C grated cheese
1 C soft bread crumbs
1 T chopped parsley
1 T Chopped onion
1/3 C melted butter
1 C scalded milk
3 well beaten eggs
2 Pimentos, chopped fine

Mix ingredients in order given. Put in greased pan lined with greased paper. Bake about 45 min. 350° in pan of hot water or until firm. Serve with mushroom sauce, if desired.

Mrs. Marianne Redman

MUSHROOM SAUCE

4 T butter 1 t salt, pepper
6 T flour to taste
1 pt. thin cream
add one can of mushrooms, cut up. Serve over loaf. Serves 8

HOMINY AU GRATIN

1 #2½ can hominy, drained
2 T melted shortening
2 T flour
1 C milk
1 t salt
¼ t Worcestershire sauce
1 C American cheese, grated
½ C cracker crumbs
2 T melted butter

Make a white sauce by blending flour into shortening and adding milk gradually. Cook until thickened. Add seasonings. Place alternate layers of hominy, cheese, white sauce and cracker crumbs mixed with melted butter in greased baking dish. Bake in a moderate oven 375° F. for 35-40 minutes.

Mrs. Gwen Felver

CHOW MEIN

1 lb. pork or veal steak-browned
1 bunch celery, cut
1 green pepper, cut
1 box mushrooms, cut
Mix and add 2 C water, 4 T choy sauce. Cook slowly for 2 hrs. Thicken with 3 heaping T corn starch. Serve with rice or chow mein noodles.

Mrs. Connie Frase

SCALLOPED OYSTERS

Drain 1 pt. oysters, combine 6 T cream and the oyster liquor. Combine $\frac{1}{2}$ dry bread crumbs, 1 C cracker crumbs, pour over them $\frac{1}{2}$ C melted butter. Plan to use two layers of oysters and three of crumbs. Grease a baking dish and cover it with a layer of crumbs, then build up the other four layers. Season each of oysters with salt and pepper and pour $\frac{1}{2}$ of the liquid mixture over it. The top layer of crumbs should be dry. Dot it with butter or cheese. Bake the oysters for 20 minutes at 400°.

Mrs. Betty Talbot

TUNA FISH CASSEROLE

Cover bottom of casserole with layer of potato chips. Add layer of grated tuna fish. Top with mushroom soup. Alternate the tuna fish and mushroom soup layers. Top the entire casserole with another layer of potato chips. Bake in moderate oven about 45 minutes.

Mrs. Pat Merchant

Sec. II

VEAL STEW WITH DUMPLINGS

1 lb. veal $\frac{1}{2}$ C celery
 2 C hot water $\frac{1}{2}$ C onions
 $\frac{1}{2}$ C carrots $\frac{1}{2}$ C green peas
 $\frac{1}{2}$ C potatoes 1 bay leaf
 1 t Worcestershire sauce
 salt, pepper
 Brown meat. Add water, simmer 1 hr. Add remaining ingredients, cook 30 mins. Drop dumplings, cover and steam 12 to 15 minutes.

Dumplings: Sift 1 C flour, $\frac{1}{2}$ t salt, $\frac{1}{2}$ t baking powder. Add $\frac{1}{2}$ C milk and 2 T salad oil to make soft dough.

Mrs. Mary Sander

EGG OMELET

6 eggs 1 C milk
 $\frac{1}{8}$ t Salt 1 C pcs. of bread
 1 good tablespoon butter
 Beat the eggs, add salt. Heat milk and bread, do not boil, then add to egg mixture. Melt butter in omelet, or iron frying pan, pour in egg mixture and heat on top of stove, (low flame) for a minute. Place in moderate oven and bake slowly 35 min.
 To serve place omelet on chop plate. Cover with hot undiluted tomato soup, then sprinkle hot drained peas over soup.

Mrs. Elma Wysockoff

MOCK CHICKEN

1 can tuna fish
 1 small package noodles
 1 can mushroom soup

Cook noodles in salt water, drain. Put in baking dish layer of noodles then tuna fish until all is used. Pour soup over top and bake $\frac{1}{2}$ hour.

Mrs. Fran Morgan

BAKED TUNA FISH

1 can tuna fish
 1 C white sauce
 $\frac{1}{2}$ C cracker crumbs
 1 egg yolk
 1 egg white

Mix tuna fish, white sauce, cracker crumbs and egg yolk together. Beat egg white till stiff and fold into the mixture. Bake $\frac{1}{2}$ hour in covered dish, 300 degrees

Mrs. Opal Boyd

BAKED PORK CHOPS with MIXED BEANS

Trim some fat from 4 large loin or thin shoulder chops. Brown chops on both sides in fat. Sprinkle with salt and pepper. Remove chops.

To fat, add: $\frac{1}{4}$ C minced onion
 1 minced, peeled garlic clove.
 Saute for 5 min. or until tender.

Add:
 1 t br. sugar
 $\frac{1}{2}$ t dry mustard
 1 #2 can Kidney beans. Dr.
 1 #2 can green limas. Dr.
 $\frac{1}{2}$ C catsup
 2 T vinegar

Mix well. Season if needed. Pour into 2 qt. casserole; arrange chops over beans. Cover and bake at 350° F. for 45 min. Makes 4 servings.

Mrs. Gwen Felver

SAUCE FOR MEAT LOAF

Combine:
 $\frac{1}{2}$ C catsup 1 t dry mustard
 $\frac{3}{4}$ T br. sugar $\frac{1}{2}$ t nutmeg
 If you like a soft top on your meat loaf, spread this sauce on the top, for the entire baking period. Mrs. Betty Talbot

ITALIAN SPAGHETTI

Meat Balls:

1 lb. gr. beef
 1 egg
 2 garlic cloves - chopped
 Salt

Enough Italian grated cheese to blend. Form in balls and place in sauce.

Sauce:

4 cans Italian tomato paste
 1 C tomatoes
 1 C mushrooms
 4 garlic clove - chopped
 Salt

Add enough water to make thin mixture. Bring to boil and cook over slow fire, 3 to 4 hrs. Should be thick. Serve over cooked thin spaghetti and serve with Italian grated cheese.

Mrs. Corine Nicholson

RICE and SAUSAGE RING

2 C rice
 2 lbs. Sausage
 2 or 3 eggs

Cook rice in lots of boiling water, drain, add eggs (maybe you should run a little water through rice to clear it). Add sausage, that you have cooked lightly. Season to taste, pepper is good! Put into round mold. Place in pan of hot water and bake in oven a good hour. Fill center of mold with creamed mushrooms. This is done with quail (in the South), or Capon (in the North!)

Mrs. Mary Davis

GLORIFIED HAMBURGER

1 lb hamburger $\frac{2}{3}$ C milk
 $\frac{1}{2}$ C rolled oats onion
 Mix into cakes and brown quickly on both sides. Cover with following:
 3 T vinegar 1 T Worcestershire
 4 T sugar sauce
 $\frac{2}{3}$ C chili sauce $\frac{1}{3}$ C water
 Bake slowly 1 hr. at 250°.

FRANCISCAN MEAT PIE
(Yield 6 Servings)

Biscuit:

2 C Biscuit mix
2/3 C Milk

Filling:

1/2 C Swiftening
1/2 C chopped onion
1 lb. grd. beef, veal or ham
1 t salt
3 T catsup

Topping 1 C drained tomatoes
cook onion to golden brown in
Swiftening. Add meat and brown
well. Add salt and catsup. Stir
milk into biscuit mix. Put into
9" pie pan. Fill with cooked
meat. Cover with tomatoes. Bake
and serve hot, 30 min.

Mrs. Mary Sander

GOULOSH

1 lb. hamburger
2 C dry macaroni
1/2 C chopped onion
1 t chili powder
1 qt. tomatoes
salt and pepper

Brown hamburger and onions.
Add other ingredients and simm-
er until done.

Mrs. Mary Sander

BARBECUED SPARERIBS

Arrange 2 lbs of spareribs in
a shallow baking pan so that the
arched part of the rib ends touch
the bottom of the pan and the
arched part of the ribs is facing
upward. Set the oven for moder-
ate heat 350° and keep it there
all through the baking period.

Pour over the spareribs a bar-
becue sauce made by mixing 1/4
cup brown sugar, 1/3 cup chili
sauce, 1/3 cup vinegar, 1 t
Worcestershire sauce, 1/2 t
chili powder and 2 T water.
Allow 1 1/2 hrs for baking and
baste the ribs from time to time
with the sauce. Serves 4.

Mrs. Opal Boyd

BARBECUED PORK CHOPS

3 lean pork chops 1/3 C vinegar
1/2 C catsup 1 C water
1 t salt 1 bay leaf
1 t celery seed
1/2 t nutmeg

Brown chops in fat. Pour over
combined ingredients, cover and
bake 325° oven 1 hour.

Mrs. Mary Sander

STUFFED MEAT ROLL

1 1/2 lbs. ground meat
4 T onion
1 t salt
pepper
1/2 C bread crumbs
1 egg, beaten
2 C mashed potatoes
1 can condensed pea or aspara-
gus soup

Mix meat, onion, seasoning,
crumbs and egg. Put on waxed
paper and pat out in a sheet
14 inches long and 10 inches
wide. Combine potato, soup,
salt and pepper and mix togeth-
er thoroughly. Place on meat
and roll meat mixture around
stuffing. Bake in greased loaf
pan in moderate oven, 350°
about 1 1/2 hours. Serves eight.
(I have used this meat mixture
and instead of the mashed potato
stuffing, used bread dressing
as used in roast chicken.)

Mrs. Anna Wisenburg

Sec. II

HOT POTATO SALAD
(6 Servings)

Cook in their jackets, until
tender:

6 med. size potatoes
Peel and slice them while hot.
Heat in skillet:

4 strips bacon, minced
Add and saute, until brown:
1/2 C chopped onion
1/2 C chopped celery
1 dill pickle, chopped
Heat to boiling point:

1/2 C water
1/4 C vinegar
1 t sugar
1/2 t salt

1/8 t paprika

1/4 dry mustard
pour these ingredients into the
skillet. Combine them with the
potatoes and serve at once.

Mrs. Pat Merchant

BAKED CABBAGE

Boil small head of cabbage
chop fine and season with salt,
pepper and 2 beaten eggs dil-
uted with 3 T cream. Bake in
quick oven until brown, Serve
hot.

Mrs. Betty Talbot

HAMBURGER PIE

1 onion, chopped
1 lb. grd. beef
1 can cooked green beans
1 1/2 C tomato soup
5 cooked potatoes
1/2 C warm milk
1 egg, beaten
salt and pepper

Brown onion and meat in fat,
add drained beans and soup.
Pour into greased casserole.
Mash potatoes with milk and egg.
Spoon in mounds over meat. Bake
350° 30 mins.

Mrs. Mary Sander

END

OF

SEC. II

Sec. I

HAMBURG CASSEROLE

1 lb. hamburger
4 T Worcestershire Sauce
2 T vinegar
2 T sugar
1 C catsup
1 C bread crumbs
1/2 C milk

Mix all together thoroughly,
bake in covered roaster or
casserole one and one-half
hours. Do not add any water.

Mrs. Jayne Payne

EVERYDAY MEAT LOAF

2/3 C dry bread crumbs
1/2 C milk 1 t salt
1 1/2 lb. ground beef 1/8 t pepp-
er
2 eggs
1/4 C grated onion 1/2 t sage

Combine ingredients, put in
greased dish. Bake 1 hr. in
350° oven.

Mrs. Betty Talbot

ORANGE GLAZED SWEET POTATOES

Cook 6 sweet potatoes tender in skins, peel and place in greased shallow baking dish. Heat in oven to 350°.

Combine:

- 1 C orange juice
- 2 t grated orange rind
- 1 T corn starch
- 3 T melted butter
- 1/3 C br. sugar
- 1/3 C white sugar
- pinch salt

Cook stirring until thickened, pour over potatoes & bake for 30 min. basting.

Mrs. Thelma Smalles

SCALLOPED CORN

- 1 pint can of corn
- 2 C milk
- 1/2 C cracker crumbs
- 1 egg
- 1/2 t sugar

Butter, salt, pepper to taste. Bake 1 hr. - fresh corn, 1/2 hr. canned corn. Moderate oven.

Mrs. Bettie Wisenburg

Sec. III

SCALLOPED CORN

- 1 1/2 C whole kernel corn
- 1/4 C thin cream or evap. milk
- 2 T butter
- 2 T flour
- 1 t salt
- Dash pepper
- 2 eggs, beaten well
- 1/2 C bread or cracker crumbs

Drain liquid from canned corn into measuring cup and to this add thin cream or evap. milk to make 1 C. Melt butter in sauce pan over low heat and add flour salt, pepper and stir until smooth then add liquid gradually; continue cooking until thickened stirring constantly. Add corn which has been mixed with the beaten eggs. Pour into buttered baking dish (1 qt. size) sprinkle cup with butter crumbs, place dish in shallow pan of water. Bake in mod. oven (350°) 45 to 50 min. Makes 5 servings.

Mrs. Jayne Payne

Sec. III

PITTSBURGH POTATOES

8 potatoes, boil about 10 min. Take skins off and slice. Melt 1/2 package Velveeta cheese in double boiler with a little milk. Make 1 1/2 cups white sauce. 1/2 C cracker crumbs.

Butter baking dish, put layer of potatoes, then white sauce, layer of potatoes - when you have several layers, pour melted cheese over all. Cracker crumbs on top. Bake 3/4 hr. oven 375°

Mrs. Bettie Wisenburg

SCALLOPED POTATOES

Alternate layers of thinly sliced potatoes with a sprinkling of flour, chunks of butter, a slice of onion, salt and pepper. Fill casserole 3/4 full. Cover with hot milk. Bake 1 1/2 hrs. in moderate oven.

Mrs. Norma Metz

Sec. III

DATE NUT BREAD

- 1 1/2 C chopped dates
- 3 T shortening
- 2 C flour
- 1 C boiling water
- 1 t salt
- 1 t vanilla
- 1 t B. soda
- 1/2 C chopped nuts
- 2/3 C br. sugar
- 1 egg

Boil dates in water 4 min. Stir constantly (boil until dates mush). Cool slightly. While still very warm add soda and rest of ingredients. Mix well. Bake in greased loaf pan one hour at 325° - 350°.

Mrs. Evelyn Scoggin

BOSTON BROWN BREAD

- 2 C graham flour
- 1 C molasses
- 2 C white flour
- 1 box raisins
- 1 C corn meal
- 1 lg. spoon sugar
- 1 T butter
- 2 1/2 C buttermilk
- 2 eggs
- 2 t soda

Mrs. Vera Coulter

Sec. IV

BELGIAN STYLE CARROTS

Scrape and quarter 6 med. carrots into cold water. Peel and slice 2 med. onions into cold water. Melt 3 T butter or bacon fat in heavy pot.

Drain carrots and put in pot, also onions, put on top of carrots. Sprinkle with salt and pepper, cover tightly and cook slowly until carrots are tender. About 1 1/2 hour.

Mrs. Gertrude Carnahan

END

OF

SEC. III

BAKED BEANS

Fry several slices of bacon until crisp. To 2 cans of baked beans, add:

- 1 C catsup
- 1/4 C molasses or brown sugar
- 1 T prepared mustard
- 1 onion minced
- 3 or 4 T bacon fat

Mix well, pour into buttered baking dish. Cover the top with bacon slices. Bake in moderate oven for about 1 hour.

This dish can be prepared in the morning and placed in the oven about an hour before serving. With salad and rolls or bread makes a complete meal.

Mrs. Norma Metz

FRENCH FRIED ONIONS

Soak thinly sliced onions in milk for 1 hr. Drain and dip in flour. Fry rings in deep, hot fat until a golden brown. For crispness onions should be sliced very thin and separated into rings. Bermuda onions make better french fries.

Mrs. Norma Metz

PINEAPPLE PARTY SALAD

12 marshmallows
 4 slices pineapple
 Dressing:
 1/2 C. sugar
 1 egg
 pinch of salt
 1 T. corn starch
 1 C. pineapple juice
 1/2 pint stiffly whipped cream

Beat egg slightly, mix sugar and salt, add corn starch and pineapple juice. Cook over low fire until mixture thickens. Remove from fire and cool. Cut marshmallows and pineapple in eights and combine. Fold dressing into whipped cream and mix with fruit and marshmallows. Chill and serve.

Mrs. Mary Kirkpatrick

Sec. V

FROZEN FRUIT SALAD

1 T. gelatin
 2 T. cold water
 1/2 C. mayonnaise
 1 T. powdered sugar
 1 C. sliced peaches (frozen)
 1/2 C. cherries (frozen)
 1/2 C. diced pineapple
 1 C. cream, whipped
 Soak gelatin in cold water and dissolve over hot water. Fold in mayonnaise, powdered sugar and whipped cream. Carefully fold in the fruit and pour into mold. Chill in refrigerator several hours. Serve on lettuce, no dressing is needed.

Mrs. Jayne Payne

Sec. V

MRS. HAGAN'S NUT BREAD

3 C. flour 1/2 tsp. salt
 3 tsp. B. P. 1 egg
 1 C. sugar 1 C. milk
 1 C. chopped pecans

Mix, let stand 25 minutes. Cream sugar and egg together, add salt, milk and flour slowly. Add nuts. Then let it stand the 25 minutes. Bake in slow oven.

Mrs. Mary Davis

CORN MUFFINS

1/2 C. flour
 1/2 C. corn meal
 1 T. sugar
 2 t. Baking powder
 1/2 tsp. salt
 add 1/2 C. milk
 2 T. melted shortening
 1 beaten egg

Stir only until dry ingredients are dampened. Pour into muffin pans 1/2 full. Bake 375° from 25 to 30 min.

Mrs. Esther Raiff
 Sec. IV

Cottage cheese

CHICKEN SALAD

2 C. diced chicken
 1 T. chopped olives
 1 C. chopped celery
 1 C. almonds (toasted)
 2 T. chopped pickle
 2 diced hard cooked eggs
 1/2 C. mayonnaise
 Toss lightly and serve on lettuce.

Mrs. Ann King

CRANBERRY SALAD

2 heaping C. cranberries (raw)
 1 large orange
 1 C. sugar
 1 heaping C. celery
 2 packages lime jello
 2 1/2 C. water
 Cut celery fine and grind orange and cranberries.

Mrs. Thelma Smailes

Sec. V

GOLDEN SALAD

1 pkg. Lemon Jello
 1 C. water
 When it congeals add the following custard.

2 egg yolks
 1/2 C. sugar
 1 t. salt
 1 T. butter
 1/2 C. milk
 After you have mixed, add 1/3 cup vinegar. Cook to consistency of custard. Let cool.

Add:
 1 can crushed pineapple
 1 small bottle M. cherries
 1/2 pint whipped cream.

Mix all together and let stand in refrigerator over night.

Mrs. Anna Wisenburg

Sec. V

CREME D' CUCUMBER

1 pkg. lime jello
 1 C. boiling water
 1 T. vinegar
 1 C. mayonnaise
 1 C. grated cucumber (drained)
 1 T. grated onion
 1 T. horse-radish
 Dissolve jello in boiling water, add vinegar and chill. When partly thickened, fold in remaining ingredients. Pour into molds. Chill until firm. 6 servings.

Mrs. Esther Raiff

MOLDED FRUIT SALAD

1 pkg. lemon jello
 1 C. hot water
 1/2 C. creamy cottage cheese
 1 C. heavy cream, whipped
 1 C. walnuts (cut up)
 1/2 C. M. Cherries, quartered
 1 C. crushed pineapple, drained
 Dissolve jello in hot water. Chill until partially set. Fold in cottage cheese, whipped cream, walnuts, cherries and pineapple. Pour into 1 quart refrigerator tray until firm.

Mrs. Marianne Redman
 Sec. V

PARADISE SALAD (Cont.)
Lemon Sauce

Mix:
3/4 C. sugar
3 T. corn starch
1/2 t. salt
Add 2 C. boiling water and
boil 10 min. stirring all
the time. Add juice of 1
lemon and remove from fire.
Pour little of hot mix into
beaten egg and pour back in-
to hot mixture. Pour in
bowl to cool. If left in
pan tastes of metal.
Mrs. Ann King

END

OF

SEC. V

FROZEN SALAD

1 C. pineapple shredded and well
drained.
4 T. powdered sugar
1 cake Phil. cream cheese
1/2 C. salad dressing
1 C. whipped cream
1 small bottle M. cherries, cut
and drained.
Mix pineapple, cherries, sugar,
chill 1 hour then drain any juice.
Marsh cheese, add salad dressing
and mix until smooth. Add fruit
and fold in cream.
Mrs. Anna Wisenburg

PARADISE SALAD

1 large can white cherries
50 marshmallows 1 large can pine-
apple
1 pint whipped cream
Drain fruit, cut in pieces, add
marshmallows. Put lemon sauce
over all, stir thoroughly.
Fold in whipped cream. Lemon
sauce must be put on cold.
(con't next page)

Mrs. Ann King

Sec. V

WALDORF SALAD

1 C. diced celery
1 C. diced apples
combine them with:
1/2 C. walnut or pecan meats
1/2 C. mayonnaise

Mrs. Norma Metz

VEGETABLE SALAD

1 can tiny peas, 1 can tiny
lima beans, onion, celery and
cucumber to taste, 3 packages
Phil. cream cheese, salt,
miracle whip dressing. Keep
all vegetables and cheese in
refrigerator over night. Cut
onion, cucumber and celery in
small bits. Drain peas and
beans thoroughly again. Add
dressing one half hour before
serving. Cut cheese in tiny
chunks and toss lightly thru
the salad. Also put some on
top. Serve on lettuce.

Sec. V

BANANA CREAM PIE

1 1/2 C. milk
1/2 C. sugar
1/4 t. salt
3 T. flour
1 egg yolk
1 T. butter
1/4 t. vanilla
1-9 inch pie shell. Baked
pastry, corn flake or graham
cracker.
4 bananas
Whipped cream or meringue.
Scald one C. milk over hot wat-
er. Mix together the sugar,
salt and flour. Add 1/2 C. of
cold milk slowly, stirring
until mixture is smooth.
Stir into hot milk. Cook
until thickened stirring
constantly. Cover and let
cook 3 min. Stir a little of
the hot milk mixture into the
egg yolk, and add this to hot
mixture. Cook 1 min. longer.
Add butter and flavoring.
Cool mixture. Fill pie shell
with alternate layers of sliced
bananas and cooled filling.
Top with whipped cream.
Mrs. Fran Morgan

CHOCOLATE MARVEL PIE

Make 9 inch pie shell. Cool
Melt and blend together over
hot water.
1 pkg. chocolate bits
3 T. milk
2 T. sugar
Cool
Add: 4 egg yolks, 1 at a time.
Beating well after each addition.
1 t. vanilla.
Beat until stiff 4 egg whites.
Fold into chocolate mixture.
Pour into cooled, baked pie shell.
Chill several hours. Top with
whipped cream.

Mrs. Betty Wells

Sec. VII

TENDER FLAKY PASTRY

2 C. sifted flour
1/2 C. shortening
2/3 t. salt
About 1/2 C. cold water
Sift flour and salt into
bowl. Work shortening into
flour. Add water a little at
a time, to barely moisten
flour mixture. Makes enough
for 2 six inch double crust
pies.

Mrs. Norma Metz

PLAIN PASTRY

2 C. sifted flour
1/2 t. salt
2/3 C. shortening
4 to 6 T. ice water
Sift flour and salt together.
Cut in shortening. Add
water, using small portion
at a time, until mixture
holds together. Makes one
9 inch 2-crust pie.

Mrs. Norma Metz

Sec. VII

PEACH COBBLER

2 C. sliced fresh peaches
 $\frac{1}{2}$ to $\frac{3}{4}$ C. sugar
 2 T. flour
 1 T. lemon juice
 1 T. butter
 1 recipe of rich shortcake using $\frac{3}{4}$ C. milk. Place peaches in greased baking dish--sprinkle with mixture of sugar and flour. Then lemon juice. Dot with butter. Drop dough in 6 mounds over peaches. Bake in hot oven 425° 30 minutes. Serves six.

RICH SHORTCAKE

2 C. flour
 $\frac{1}{2}$ t. salt
 4 t. baking powder
 1 T. sugar
 $\frac{1}{3}$ C. shortening
 1 well beaten egg
 $\frac{1}{2}$ to $\frac{3}{4}$ C. milk
 Sift dry ingredients. Cut in shortening until mixture is like coarse crumbs. Add combined egg and milk. Stirring just until moistened.

Mrs. Betty Wells
 Sec. VII

CRUSTY PEACH PIE

1 C. sugar
 $\frac{1}{2}$ C. butter
 1 egg, well beaten
 1 T. flour
 1 T. corn starch
 Put on halves of peaches placed in unbaked pie shell.
 400° for 15 or 20 minutes, then 350° until crusty on top.

RHUBARB PIE

Slice enough rhubarb, thin to well fill bottom pie crust. Mix 1 C. of sugar, 1 T. flour, 1 T. butter melted and 1 egg. Beat until light and spread evenly over rhubarb. Use no top crust. Bake 350° for 35 minutes.

Mrs. Connie Frase

Sec. VII

PUMPKIN PIE

Pastry for 9-inch pie shell

1 C. sugar
 $1\frac{1}{2}$ t. cinnamon
 $\frac{1}{2}$ t. cloves
 $\frac{1}{2}$ t. allspice
 $\frac{1}{2}$ t. nutmeg
 $\frac{1}{2}$ t. ginger
 $\frac{1}{2}$ t. salt
 2 eggs, beaten
 $1\frac{1}{2}$ C. pumpkin
 $1\frac{2}{3}$ C. evaporated milk

Blend sugar, spices and salt. Add eggs, pumpkin and milk. Pour in unbaked pie shell. Bake in hot oven 425° for 15 minutes. Then reduce heat 350° and bake 40 minutes or until a knife inserted in center comes clean. Cool

Mrs. Ireta Metz

Sec. VII

PECAN PIE

3 eggs, slightly beaten
 1 C. Karo (blue label)
 $\frac{1}{8}$ t. salt
 1 scant C. sugar
 1 T. flour
 1 T. melted butter
 $\frac{2}{3}$ C. pecan meats
 1 t. vanilla
 Mix together all ingredients, adding nuts last. Pour into 9 inch pie plate lined with pie crust. Bake in a hot oven 450° for 10 min. Then reduce to 350° and continue baking until a silver knife blade inserted comes out clean.

Sec. VII

PUMPKIN PIE

1 C. pumpkin
 $\frac{1}{2}$ C. white sugar
 $\frac{1}{2}$ t. cinnamon
 $\frac{1}{2}$ t. nutmeg
 pinch salt
 Stir in 2 well beaten eggs
 $1\frac{1}{2}$ C. milk (canned milk)
 Bake until done.

Mrs. Thelma Smailes

FRESH PEACH PIE

Open face mixture.

1 egg
 1 C. sugar
 3 T. flour
 $\frac{1}{2}$ C. oleo
 Mix with sliced peaches. Bake usual pie time.

Miss Mary Felver

Sec. VII

LEMON PIE

1 nine inch pie shell either pastry or graham cracker. Combine the following:
 1 can Eagle condensed milk
 2 beaten eggs
 $\frac{1}{2}$ cup lemon juice
 Top with meringue
 Bake at 325° for 15 minutes

Mrs. Pat Merchant

BLUEBERRY PIE

$2\frac{1}{2}$ C. blueberries
 1 C. sugar
 $\frac{1}{2}$ C. flour
 $\frac{1}{2}$ t. salt
 1 T. lemon juice
 2 T. butter
 1 recipe pastry
 Combine ingredients. Dot with butter. Fill 8 inch pastry lined pie pan. Bake 10 minutes at 450°, 30 minutes at 350°.

Mrs. Mary Sander

Sec. VII

PUMPKIN PIE

4 eggs (beat first and then add the following)
 1 large can pumpkin
 $\frac{3}{4}$ C. white sugar
 $\frac{3}{4}$ C. brown sugar---or all brown and tiny bit of molasses.
 Pinch salt
 1 t. cinnamon
 $\frac{1}{8}$ t. ginger
 $\frac{1}{8}$ t. nutmeg
 Scant t. vanilla
 2 C. evaporated milk or 1 C. milk and 1 C. cream, or all milk and 3 T. butter. Bake at 400° 10 minutes turn to 325° for almost an hour or until set.
 If very dry pumpkin use $2\frac{1}{2}$ C. milk. The white of egg put on pie shell before adding pumpkin helps keep it from soaking.

Mrs. Ann King

END

OF
 SEC. VII

PUMPKIN PIE

1 C. white sugar
 1 t. cinnamon
 $\frac{1}{8}$ t. cloves
 $\frac{1}{8}$ t. nutmeg
 t. salt
 1 t. vanilla
 2 eggs
 2 C. cooked pumpkin
 2 C. milk
 2 T. melted butter
 Mix all together and fill unbaked pie crust. Bake in 350° oven for 1 hour.

Mrs. Lucy Wisenburg

Sec. VII

LEMON CAKE PIE

1 C. sugar
 1 C. milk
 2 eggs-separate
 2 T. flour
 1 lemon (juice of)
 pinch salt
 2 T. melted butter
 Beat egg yolks and mix all together folding in beaten egg whites last. Bake at 450° 15 min. turn to 350° for 25 min.

Mrs. Ann King

LEMON CHIFFON PIE

3 egg yolks
 1 lemon (juice of)
 $\frac{1}{2}$ C. sugar
 2 T. boiling water
 Cook until thick custard. Beat whites of eggs and put par in custard, part on top. Fill pie crust.

Sec. VII

ANGEL FOOD CAKE

1 C. cake flour
 1 C. sugar
 $\frac{1}{2}$ C. confectioners sugar
 1 C. egg whites
 $\frac{1}{2}$ t. salt
 1 t. cream tartar
 1 t. extract
 Sift flour and sugar 8 times. Beat egg whites with salt until foamy. Add cream of tartar and beat until stiff, and add extract then fold in the sifted flour and sugar. Bake 1 hour 300°.

Mrs. Elizabeth Carpenter

YELLOW CAKE

1 C. sugar 2 eggs
 $\frac{1}{2}$ C. butter $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ C. sweet milk $\frac{1}{2}$ t. B. powder
 $1\frac{1}{2}$ C. flour 1 t. vanilla
 Bake in moderate oven for 30 minutes.

BANANA CAKE

2 C. sugar
 1 C. shortening
 2 eggs - beaten
 1 C. mashed bananas
 1 C. sour milk
 1 t. soda
 1 t. baking powder
 $\frac{3}{4}$ C. sifted all purpose flour
 $\frac{1}{2}$ t. salt
 1 t. vanilla
 Makes 2 - 9 inch layers

ICING

1 C. brown sugar Let come to
 4 t. top milk or Evap. milk boil
 Remove from fire add 2 t. butter
 Stir in about a half box of conf. sugar, or until spreading consistency, let cool. If too stiff add a little a cream or milk. Spread between and on top.

Mrs. Esther Raiff
 Section VIII

FUDGE SQUARES

2 squares chocolate
 $\frac{1}{2}$ C. Crisco
 Melt in double boiler.
 Add:
 $\frac{1}{2}$ t. salt
 1 C. sugar
 2 eggs
 1 t. vanilla
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ C. flour
 $\frac{1}{2}$ C. nuts chopped---sprinkle over mixture in pan.
 Bake 400° for 10 minutes.
 8 inch pans. Makes 32

Mrs. Betty Wells

Sec. VIII

MEXICAN WEDDING CAKES

Cream 1 C. butter (or $\frac{1}{2}$ C. butter $\frac{1}{2}$ C. shortening)
 Add $\frac{1}{2}$ C. sifted Confectioners sugar
 Sift 2 C. flour
 With $\frac{1}{8}$ T. salt and add to above
 Stir in $\frac{1}{2}$ C. chopped walnuts
 And 1 t. vanilla.

Roll small pieces of dough between hands to shape like little finger. Place on ungreased sheets and bake 15 minutes in 350° oven.
 Remove from cookie sheet while still warm and roll in confectioners sugar.

Mrs. Evelyn Scoggin

Sec. VIII

CHOCOLATE UPSIDE DOWN CAKE

1 C. cake flour
 2 T. cocoa
 2/3 C. sugar
 2 t. baking powder
 $\frac{1}{2}$ t. salt
 1 t. vanilla
 $\frac{1}{2}$ C. milk
 2 t. melted butter
 Batter mix together

Next mix topping
 $\frac{1}{2}$ C. white sugar
 $\frac{1}{2}$ C. brown sugar
 $\frac{1}{2}$ t. salt
 1 t. vanilla
 3 T. cocoa
 Pour over all 1 C. boiling water. Bake 45 minutes at 350°.

Mrs. Bettie Wisenburg

Sec. VIII

CHOCOLATE PUDDING CAKE

$\frac{1}{2}$ C. sugar & $1\frac{1}{2}$ C. water--
 boil 5 min. cover with 12 marshmallows.
 Cream 2 T. butter and $\frac{1}{2}$ C. sugar & 1 t. vanilla.
 Add 1 C. flour
 1 t. baking powder
 1 t. salt
 3 T. cocoa
 $\frac{1}{2}$ C. nuts alternately with $\frac{1}{2}$ C. milk
 Drop mixture on marshmallows.
 Bake 45 minutes in 350° oven.
 Serve hot with hard sauce or whip cream.

Mrs. Thelma Smailes

Sec. VIII

CHOCOLATE CAKE

1 C. shortening
 2 C. white sugar
 5 egg yolks (beaten)
 1 C. sour milk
 1 t. soda in 3 T. hot water
 $\frac{1}{2}$ large cake chocolate(bitter) melted.
 2 $\frac{1}{2}$ C. sifted flour
 1 t. vanilla
 Cream sugar and shortening.
 Add yolks of eggs and chocolate. Then milk and flour alternately and soda and water. Last fold in beaten whites of 2 eggs. Bake 1 hour in 350° oven.

Mrs. Lucy Wisenburg

Sec. VIII

CHOCOLATE TOPPERS

1 C. shortening
 $\frac{1}{2}$ C. brown sugar (packed)
 1 C. white sugar
 2 egg yolks
 1 t. soda dissolved in 1 T. water.
 2 C. cake flour
 Pinch of salt
 1 t. vanilla
 Pour in 2 greased 8 inch pans.
 Sprinkle 1 pkg. tidbits on top.
 Beat 2 eggs whites stiff. Fold in 1 C. brown sugar (do not pack)
 1 t. vanilla. Spread on top tidbits.
 Bake at 350° for 30-35 minutes.

Mrs. Betty Wells

Sec. VIII

WHITE CAKE

2 C. sugar
 1 C. butter
 Cream and cream and cream.
 Add alternately :
 1 $\frac{1}{2}$ C. water
 3 C. sifted S. D. flour
 Beat well. Add:
 2 rounded t. baking powder
 1 full t. vanilla
 Fold in whites of 4 eggs. (or five small ones) beaten, but not dry. Put into 2 eight inch cake pans.

Now the secret. Have oven heated to 300°. Start cake there for 20 minutes or one-half hour. Turn to 325° and cook until it seems done. About 20 minutes a layer.

Mrs. Mary Davis

Sec. VIII

RUTH'S CHOCOLATE LUSH

1 C. sifted flour
 2 t. baking powder
 1 t. salt
 1 C. sugar
 1 1/2 T. cocoa
 sift together
 2 T. melted shortening
 1 C. milk
 1 t. vanilla
 1 C. chopped nuts
 Add to dry ingredients.
 Mix well and spread in un-
 greased 8 inch pan.
 Combine
 3/4 C. brown sugar
 2 T. cocoa
 2 C. hot water
 Pour liquid over batter.
 Bake at 350° for 45 minutes.
 Cut in squares. Top with
 whipped cream or ice cream.

Sec. VIII

APPLE SAUCE CAKE

1 C. apple sauce
 1 C. sugar (half brown, 1/2 white)
 1 C. shortening
 1/2 t. salt
 1 egg, beaten
 2 1/2 C. sifted cake flour
 1/2 t. soda
 1 1/2 t. double acting baking powder
 1 1/2 t. cinnamon
 1 t. nutmeg
 1 t. allspice
 1 C. seedless raisins
 Cream shortening, sugar, and
 salt. Add egg and cream to-
 gether until light and fluffy.
 Sift cake flour, soda, and
 baking powder, and spices to-
 gether 3 times and add about
 one half of this to egg mixture.
 Add remaining flour and apple
 sauce in two additions. Beat
 until smooth after each addi-
 tion. Lastly stir in raisins.
 Spread in greased pan and bake at
 375° for 40-45 minutes.
 One 9 inch square cake about
 1 1/2 inches high.

Mrs. Gwen Felver
 Sec. VIII

WHITE FRUIT CAKE

1 C. butter
 2 scant C. gran. sugar
 4 egg whites
 3 C. S. D. cake flour
 1 C. milk
 2 1/2 t. baking powder
 1 t. vanilla
 1 C. nuts chopped
 1 small jar red M. cherries
 Cut fine, use juice also.

JAM CAKE

1 C. brown sugar and 3/4 cup
 butter creamed.
 1 cup jam
 3 eggs
 7 T. sour milk
 1 t. soda
 2 t. cinnamon
 1 t. nutmeg
 2 C. flour
 Bake in 2 layers

Section VIII

DEVIL'S FOOD CAKE

2 C. of flour
 2 scant C. sugar
 4 T. cocoa
 1/2 t. salt
 2 t. soda
 Add:
 2 eggs
 1 C. sour milk
 1/2 C. crisco-melted
 1 C. boiling water
 1 t. vanilla
 Bake at 375° until done.
 This is a quick and easy
 cake. Also the batter is
 very thin so do not add more
 flour.

Mrs. Pat Merchant

Fudge Cake

1 C. brown sugar
 1 3/4 C. Swansdown flour
 1 scant T. cocoa
 1 heaping T. butter
 1 heaping T. lard or
 crisco.
 1 C. thick sour milk
 1 level t. soda
 1 t. vanilla
 Cream sugar, cocoa, butter
 and crisco. Add alter-
 nately flour and sour milk.
 Bake 1 hr. at 325°.

ICING

1 C. powdered sugar
 2 T. cocoa
 1 T. butter
 Add enough cream to make
 paste.
 Mrs. Marianne Redman

NEVER FAIL CUPCAKES

1 egg
 1 C. cocoa
 1/2 C. shortening
 1 1/2 C. flour
 1 C. sour milk
 1 t. vanilla
 1 t. soda
 1 C. sugar
 1/2 C. hot water
 pinch of salt
 Put in bowl in order written.
 Beat until well mixed.
 Bake 20 min.
 Oven 350°.

Mrs. Bettie Wisenberg

CRUMB CAKE

2 C. brown sugar (packed)
 2 1/2 C. flour
 1 C. spray or other shortening
 Make crumbs with sugar spray
 and flour.
 Set aside 1 scant C.
 2 scant t. cinnamon
 1 t. salt
 2 eggs, beat and mix
 1 cup sour milk
 1 t. soda
 Bake at 350°.

Mrs. Nancy Strohm

CRISPY SHORTCAKE

2 C. sifted flour
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{3}$ C. sugar
 $\frac{1}{2}$ C. heavy cream
 $\frac{1}{2}$ C. water
 $\frac{1}{2}$ C. shortening
 Mix and sift dry ingredients.
 Cut shortening in flour. Stir
 in liquid quickly. Drop in
 large, flat circles on ungreased
 pan. Bake 450° oven for 15 min.

Mrs. Mary Sander

ORANGE RAISIN CAKE

$\frac{1}{2}$ C. shortening
 1 C. white sugar Cream together
 2 eggs, lightly beaten
 1 C. seedless raisins, ground
 1 C. butter, milk or sour milk
 2 C. sifted flour
 1 t. soda
 2 t. vanilla
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. ground cloves
 Beat all together about 2 min.
 Bake at 350°.

Mrs. Esther Raiff

CONTINUED
 TOPPING FOR ORANGE RAISIN CAKE

1 large orange or 2 small oranges
 ground, rind and all, add 1 C.
 sugar, let stand until cake is
 baked and partially cooled, pour
 over cake.
 Use double wax paper in cake
 pan 8 inch or 9 inch. Do not
 remove cake from pan.

Mrs. Esther Raiff

Crumb Cake

2 C. brown sugar) Mix to crumbs
 2 C. flour) and take out
 $\frac{1}{2}$ C. shortening) 2/3 C.
 Add 1 egg
 1 t. soda
 1 C. sour milk
 Put in leaf pan and sprinkle
 top with crumbs. Bake in
 375°

Miss Mary Felver

MYRTLE'S YELLOW SPONGE CAKE

Beat 6 egg yolks add 3
 t. vinegar
 Beat 6 egg whites very stiff,
 add $\frac{1}{2}$ C. sugar. Stir into
 yolk mixture.
 Sift in $\frac{1}{2}$ C. Swanedown cake
 flour adding a little at a
 time. Bake 350° for one hour in
 an ungreased tube pan.

Mrs. Betty Davis

END
 OF
 SEC. VIII

GINGER COOKIE SWEDISH

$\frac{3}{4}$ C. bacon fat
 1 C. white sugar
 4 T. dark molasses
 1 egg
 2 C. flour
 $\frac{1}{2}$ t. salt
 2 t. soda
 1 t. ginger
 1 t. cloves
 1 t. cinnamon
 Mix and chill.
 Roll in small balls, dip in
 sugar, flatten with fingers
 on cookie sheet.

Bake at 350° until a dark brown.

Mrs. Nelle Branson

Sec. IX

MARVELOUS BROWNIES

$\frac{1}{2}$ C. butter or margarine
 1 C. sugar
 2 eggs
 $\frac{1}{2}$ C. sifted flour
 Few grains salt
 1 C. coarsely chopped nuts
 2 sq. 2oz. unsweetened chocolate
 $\frac{1}{2}$ t. vanilla.

Start your oven at 350°.
 Grease a 8 inch square pan.
 Work butter until creamy, add
 sugar gradually. Add eggs one
 at a time. Sift in flour and
 salt, beat again. Mix in nuts,
 melted chocolate, vanilla and
 pour into greased pan. Bake
 25 to 30 minutes. Do not over
 bake. Cool right in the pan.
 Then cut into squares.

Mrs. Gertrude Carnahan

Sec. IX

COOKIES

$\frac{1}{2}$ C. butter
 $\frac{2}{3}$ C. brown sugar
 $\frac{1}{3}$ C. white sugar
 1 egg
 $\frac{1}{2}$ C. flour
 $\frac{1}{3}$ t. soda
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. vanilla
 Cream butter and sugar. Add
 egg and stir. Add dry in-
 gredients sifted together.
 Add vanilla, and shape into
 a roll. Slice and bake 8 min.
 at 400°.

Mrs. Fran Morgan

Sec. IX

FROSTED CHOCOLATE
NUT DROP COOKIES

1 C. brown sugar
1/2 C. shortening
2 squares melted chocolate
1 egg
1/2 C. Carnation milk diluted in
1/2 C. water
1 1/2 C. flour
1/2 t. salt
1/2 t. soda
1 t. baking powder
1 C. nut meats
1 t. vanilla
Bake at 375°.

ICING

1 egg yolk
3 T. Carnation milk
1 1/2 C. powdered sugar
1 1/2 squares chocolate melted

Mrs. Ireta Metz

Sec. IX

PEANUT BUTTER COOKIES

Combine:
1 1/2 C. flour
1/2 t. baking soda
1 t. baking powder
1/2 t. salt
Cream:
1/2 C. shortening
1/2 C. peanut butter
1/2 C. sugar
1/2 C. brown sugar
Add:
1 egg
Roll into 1 inch balls, flatten
with fork. Bake 350° for
approximately 10 minutes.

Mrs. Connie Frase

SUGAR COOKIES

1 1/2 C. shortening
2 C. sugar
2 eggs
Sift together 2 1/2 t. baking
powder, 1 t. soda, pinch salt,
and 1 C. flour. Add alternately
with 1 C. milk, and 5 1/2 - 6 more
cups flour. Bake 375° 15 min.

Mrs. Betty Davis
Sec. IX

ICE BOX COOKIES

1 pound dates, cut fine
1/2 C. sugar
1/2 C. water
Boil until thick. Let cool.

1 C. brown sugar
1 C. white sugar
1 C. Crisco
When thoroughly creamed, add
3 beaten eggs, 4 C. flour.
Sift flour sifted with 1 t.
soda and pinch cream tartar.
1 t. vanilla

Divide dough into 4 parts.
Roll each part until about 1/4
inch thick. Spread with date
mixture and roll. Roll in wax
paper. Let stand in refrigerator
and bake as needed. Slice and
sprinkle with nuts before baking.

Mrs. Anna Eisenburg

Sec. IX

PEANUT BUTTER COOKIES

1/2 1 C. brown sugar
1/2 1 C. white sugar
1/2 1 C. peanut butter
1/2 1 C. shortening
1/2 2 eggs
1/2 2 C. flour
1/2 1/2 t. soda
1/2 1 t. salt
1/2 1 t. vanilla
Mix and roll in small ball and
press with fork. Bake

Mrs. Ireta Metz

DATE STICKS

1 C. sifted flour
1 C. sugar
1 1/2 C. dates cut fine
1 t. baking powder
2 eggs, well beaten
1 C. nuts, 1/2 t. salt
1 T. melted butter, 1 T. hot
water. Combine ingredients in
order listed. Bake 20 minutes
375°. Cut in strips, roll in
powdered sugar.

Mrs. Connie Frase
Sec. IX

TOLL HOUSE CHOCOLATE COOKIES

1 C. butter
1/2 C. brown sugar
1/2 C. white sugar
2 eggs, beaten whole. Dissolve
1 t. soda in 1 t. hot water, and
mix alternately with 2 1/2 C.
flour sifted with 1 t. salt.
Lastly add 1 C. chopped nuts.
And: 2 economy size bars 7oz.
each Nestles semi-sweet chocolate
which has been cut in pieces.
(size of a pea) Follow with
1 t. vanilla and drop by half
teaspoons on a greased cookie
sheet. Bake 10-12 minutes in
375° oven. Makes 100 cookies.

Important for convenience---
Cut each small square of Nestles
into four pieces. Shortening
may be used for butter.

Mrs. Harriet Wasto

Sec. IX

SALTY OATMEAL COOKIES

1 C. shortening
1 C. sugar
Add 1 egg, beat well
Sift together
1 1/2 C. flour
1/2 t. salt
1/2 t. baking powder
1/2 t. soda
Add to creamed mixture with
1 t. vanilla. Stir in 3 C.
quick cooking oatmeal and
mix well. Roll dough out
thin on flour pastry cloth.
Cut in squares with knife.
Sprinkle tops lightly with
salt. Bake 8-10 minutes at
375°.

Mrs. Betty Davis

Sec. IX

ORANGE DROP COOKIES

2 C. sugar
1/2 C. butter
2 eggs, cream together

1 C. sour milk
1 t. soda, beat in pinch of salt and vanilla. The rind and juice of 1 orange.
5 1/2 C. flour sifted twice
2 t. baking powder in flour.
Drop 1/2 teaspoon of mixture on baking cookie sheet.

TOPPING

1 box powdered sugar
2 T. butter
Rind and juice of 1 orange.
Beat well, and spread on cookies.

Mrs. Elizabeth Carpenter

Sec. IX

HERMITS

Makes 4 1/2 dozen cookies.

Mix and sift:
1 1/2 C. flour
2 t. baking powder
1/2 t. salt
1/2 t. cloves
1 t. cinnamon
1 t. allspice

Cream:
1/2 C. shortening
1 C. brown sugar (firmly packed)

Add: 1 egg, well beaten, 1 t. vanilla to above.
Add: 1 C. seedless raisins
1 C. chopped nut meats
Mix well: Add dry ingredients alternately with 1/2 C. milk.
Chill: Drop by teaspoons on greased cookie sheet. Bake at 375° for 12 to 15 minutes.

Mrs. Gwen Felver

Sec. IX

DATE BARS

1 1/2 C. quick cook oats
1 C. brown sugar
1 1/2 C. flour
Scant t. soda
1 t. salt
1 C. Crisco
Crumb together.
Take out 1/2 C. crumbs for top.

1 pkg. dates
1 C. water
1 C. sugar
Boil until thick--let cool.

Put layer crumbs on bottom of pan then layer date mixture, then layer of crumbs.

Bake 1/2 hour at 350°.

Mrs. Anna Wisenburg

Sec. IX

SNOW DROP COOKIES

7/8 C. butter or margarine
Cream and add:
4 T. powdered sugar
Stir in and blend well:
2 C. cake flour
1 C. walnuts, chopped fine
2 t. vanilla
1 t. water
Chill until firm enough to shape with fingers. Form into small date shaped pieces. Roll in sifted confectioners sugar as soon as removed from oven. Bake 400° 10 to 12 minutes. Makes 60 cookies.

Mrs. Betty Davis

GRAHAM CRACKER COOKIES

2 C. crushed graham crackers
1 C. Eagle Brand milk
Part pkg. of chocolate chips
Mix ingredients together and spread into greased pan. Bake at 400° for 12 to 15 minutes. Cut into squares.

Sec. IX

ROLLED SUGAR COOKIES

4 C. flour
1 t. baking powder
1 C. shortening
1 heaping C. sugar
2 eggs, beaten
1 t. soda
1/3 C. milk
1/2 t. salt
1 t. vanilla
Mix flour, baking powder, salt, and shortening as for pie. In another bowl add soda to sugar when well blended, add the beaten eggs, milk and vanilla. Pour the sugar mixture into the flour mixture and mix until smooth. Roll on floured board and out. Oven about 375°.

Mrs. Mary Kirkpatrick

Sec. IX

CHOCOLATE BROWNIES

1/2 C. shortening
1 C. sugar
2 eggs, slightly beaten
2/3 C. flour
1/3 t. salt
1/2 C. milk
1/2 C. nuts, chopped
1 t. vanilla
2 1/2 loz. squares unsweetened chocolate.

Cream shortening, add sugar, and cream again. Stir in eggs, then add flour, to which salt has been added, and milk alternately beginning and ending with the flour. Add nuts, vanilla, and the chocolate melt over hot water. Pour into a greased pan 8x8x2 inches and bake in a moderate oven 350° for about 35 minutes. When cool and before removing from pan, cut into 2 1/2x1 inch oblong shaped. Makes about 20 brownies.

Mrs. Marianne Redman

Sec. IX

SCONES

4 T. butter
 4 T. sugar
 1 egg
 2 C. flour
 4 t. baking powder
 1/2 t. salt
 5/8 C. milk
 Cream butter, add sugar and well beaten egg. Sift flour, baking powder and salt together and add alternately with milk. Drop in tins. Bake at 450° for 12 to 15 minutes.

Mrs. Evelyn Scoggin

MINCEMEAT COOKIES

Mix 1/2 C. shortening
 1/2 C. sugar
 1 egg
 1 C. mincemeat
 Add:
 2 C. flour 1/2 t. soda 1/2 t. salt
 Bake in moderate oven 15 minutes.

Sec. IX

GOOD COOKIES

Cream together:
 1 C. shortening
 1 1/2 C. brown sugar (packed)
 1 t. vanilla
 2 eggs, beaten
 2 C. and 2 T. flour
 1 t. soda
 1 t. salt
 Pinch of cloves
 1/2 C. chopped nuts
 1 C. seedless raisins
 Drop by teaspoon 2 inches apart.
 Bake at 375° 10 to 12 minutes

Mrs. Esther Raiff

SCOTTISH SHORT BREAD COOKIES

1/2 C. butter
 1/2 C. sugar
 2 C. flour
 Roll lightly and cut in shape.
 Bake at 350° about 10 minutes.

Mrs. Ann King

Sec. IX

GINGER COOKIES

1/2 C. shortening
 1 C. sugar
 1/2 t. salt Cream well
 Add:
 2 eggs
 2 T. milk
 1 t. vanilla
 Sift together:
 2 C. flour 1/2 t. soda
 1 t. baking powder
 Drop and flatten with fork.
 Bake at 325° for 10 minutes.

Mrs. Mary Sander

DATE AND BLACK WALNUT COOKIES

1 1/2 C. brown sugar
 1 C. shortening
 3 eggs
 Salt, 1 t. soda in 2 T. hot water
 2 1/2 C. flour
 1 t. vanilla
 1/2 t. cinnamon
 1 pound fine cut dates
 1 C. chopped walnuts
 Mix well. Bake at 375° 15 min.

Mrs. Mary Sander

Sec. IX

CONTINUED

SWEDISH COOKIES

Place on cookie sheet and mash down with the palm of the hand. Bake for five minutes then take out and with the finger make a small indentation in the center of each cookie. Return to the oven 300° and bake 15 to 20 minutes. Fill center with any preferred jelly.

Mrs. Jayne Payne

PEANUT BUTTER COOKIES

Cream:
 1 C. brown sugar
 1 C. white sugar
 1 C. shortening
 Add: 1 C. peanut butter
 2 eggs
 2 1/2 C. flour
 1 t. baking powder
 1/2 t. salt
 1 t. vanilla
 Bake 12 or 15 min. at 350°.

Mrs. Theima Smiles

Sec. IX

PEARL COOKIE

1 C. sugar
 1 C. butter
 2 C. sifted flour
 1 egg yolk
 2 t. vanilla

Cream butter and sugar and add flour. Mix well with egg yolk and vanilla. Spread dough extremely thin on cookie tin using hands to work it to edges. Paint top with slightly beaten egg white and sprinkle lightly with chopped pecans. Bake at 300° for about ten minutes until light brown. Cut diagonally while hot which will make small triangles. This is a crisp dainty cookie.

Mrs. Nelle Branson

Sec. IX

ORANGE COOKIES

Mix together:
 3 1/2 C. flour
 2 t. baking powder
 1/2 t. salt
 Add:
 1 C. melted shortening
 1 C. brown sugar
 1 orange rind, grated
 1 egg
 1/2 C. orange juice
 1 t. lemon extract
 Shape into smooth roll, set in refrigerator over night. Slice and bake in moderate oven 10 min.

Miss Mary Felver

SWEDISH COOKIES

Cream together thoroughly
 1/2 C. butter or oleo, and 1/2 C. sugar. Add one egg yolk which has been slightly beaten, then add one cup of flour.
 Directions: Mix the above ingredients together thoroughly and then form into little balls the size of a quarter. Dip in the UNBEATEN egg white and roll in chopped nuts.

CONTINUED

ORANGE COOKIES

1 1/2 C. white sugar
 1 C. shortening (part butter)
 2 eggs
 1 t. salt
 1 C. sour milk or buttermilk
 1 t. baking powder (put in flour)
 1/3 C. orange juice and a little
 grated rind.
 4 C. flour
 1 t. soda (in milk)
 Drop on cookie sheet by spoon-
 ful. Bake 350° 10 minutes.

ICING

2 C. confectioners sugar
 1 t. grated orange rind and
 enough orange juice to spread.

Mrs. Ann King

Sec. IX

FUDGE BROWNIES

2 C. white sugar
 1/2 C. shortening
 4 eggs
 4 squares unsweetened chocolate
 (melted)
 1 1/3 C. pastry flour
 1/2 t. salt
 1 C. milk
 1/2 t. vanilla
 1 1/2 C. chopped nuts
 Cream sugar and shortening.
 Add well beaten eggs and
 melted chocolate. Sift
 flour, then measure resift
 with salt. Add flour mixture
 alternately with milk. Add
 vanilla and nuts with last
 few stirs. Spread mixture 1/2
 inch thick in greased pan.
 Bake 25 minutes in 300° oven.
 Cut in squares while warm.
 Makes three dozen, three inch
 squares.

Mrs. Lucy Wisenburg

Sec. IX

CHOCOLATE NUT COOKIES

1 C. brown sugar
 1/2 C. shortening
 1 egg
 2 squares chocolate
 1/2 t. soda
 1 t. baking powder
 1 1/2 C. flour
 Dash of salt
 1/2 C. milk
 1/2 C. nuts, chopped
 1 t. vanilla
 Cream shortening and sugar.
 Add beaten egg and melted
 chocolate. Sift dry ingredients
 and add alternately with milk.
 Add nuts and vanilla. Drop on
 cookie sheet and bake at 350°
 for 7 to 9 minutes.

ICING

2 C. powdered sugar
 2 t. cocoa
 2 t. butter
 Add enough cold coffee to
 blend.

Mrs. Corrinne Nicholson
 Sec. IX

QUICK FUDGE FROSTING

1 pkg. chocolate bits
 1/3 C. warm evaporated milk.
 Melt chocolate bits over hot
 water and stir until smooth.
 Add evaporated milk and mix
 until glossy. Spread on cake.
 Frosts an 8 inch square cake.
 Sprinkle with nuts or cocoanut
 if desired.

Mrs. Fran Morgan

MOCHA ICING

3 T. butter
 4 T. cocoa
 6 T. strong cold coffee
 4 C. sifted conf. sugar
 1 t. vanilla

Cream butter until light and
 smooth. Gradually cream in
 cocoa with sifted confectioners
 sugar to make icing stiff enough
 to spread. Spread on cake.
 This may be put in a jar and
 kept until ready to be used.

Mrs. Fran Morgan
 Sec. X

HOT FUDGE SAUCE

1 square bitter chocolate
 1 C. milk
 3 T. flour
 1 C. sugar
 2 egg yolks
 Melt chocolate in double boiler,
 add milk--mix sugar and flour
 (out side dry) and add to hot
 chocolate. Add the beaten yolks
 and cook until thick. Beating
 all time with egg beater.

Mrs. Mary Kirkpatrick

CHOCOLATE DOPE

1/2 C. cocoa
 3 T. flour (level)
 1 C. sugar
 1 C. hot water
 Salt
 Butter
 Vanilla
 Cook until thick.

Mrs. Anna Wisenburg

Sec. X

END
 OF
 SEC. IX

MILE HIGH ICING

2 egg whites
 1/2 t. salt
 1/2 t. vanilla
 1 C. corn sirup
 Boil syrup 4 minutes. Put egg
 whites, salt, and vanilla in
 small mixing bowl. Turn mixer
 to high speed--add syrup
 immediately--pouring in steady
 stream in front of beaters.
 Beat until frosting holds
 shape and will spread.

Mrs. Betty Wells

Sec. X

PEANUT BRITTLE

2 C. white sugar
1 pound roasted peanuts
 $\frac{3}{4}$ C. Karo
1 C. water
1 t. baking soda
2 T. butter

Boil to 260° then add 2 T. butter. At 280° add peanuts. At 310° remove from fire and add 1 t. baking soda. Beat short time (few seconds) and spread on cookie sheet.

UNCOOKED FUDGE

1 3oz. pkg. Phil. cream cheese
2 C. sifted powdered sugar
2 squares melted unsweetened chocolate.
 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ C. nuts
Dash salt
Press on greased plate and put in refrigerator to harden.

Mrs. Ireta Metz
Sec. X

CRACKER JACK

2 C. sugar
1 C. molasses
2 T. vinegar
Boil until it cracks when tested in cold water.
Take from fire add $\frac{1}{2}$ t. soda.
Beat briskly and pour over pop-corn and chopped peanuts.

Mrs. Verva Coulter

SEA FOAM

3 C. light brown sugar
 $\frac{1}{2}$ t. salt
 $\frac{3}{4}$ C. water
2 egg whites
1 t. vanilla

Dissolve sugar and salt in water. Cook without stirring to 255° or to the hard ball stage. Remove from heat and pour gradually over beaten egg whites beating constantly. Add vanilla extract. Continue beating until candy cools and will hold its shape. Then drop by spoonfuls on waxed paper.
Sec. X

BUTTER SCOTCH SAUCE

2 C. light brown sugar
1 C. white Karo
 $\frac{1}{2}$ C. butter
 $\frac{1}{2}$ C. cream

Melt sugar and butter. Add Karo. Then slowly add cream and cook about 5 minutes.

Mrs. Norma Metz

CHRISTMAS FUDGE

3 C. granulated sugar
 $\frac{1}{2}$ t. cream of tartar
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ C. light cream
1 T. butter
 $1\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ C. chopped nuts
 $\frac{1}{2}$ C. fine cut pitted dates.
Stir first 4 ingredients in large pan until sugar is dissolved. Boil without stirring until it forms soft ball in cold water. Drop in butter, cool, add vanilla beat, add nuts and fruit. Pour in greased pan to harden.
Mrs. Mary Kirkpatrick

APPLE CRISP

Peel 6 or 8 apples
Slice $\frac{1}{2}$ inch thick. Butter casserole and put apples in.
Pour $\frac{1}{2}$ C. water
1 C. sugar
1 t. cinnamon
 $\frac{3}{4}$ C. flour
7 T. butter
Work together with ginger spread over apples.
Bake at 375° 45 minutes.

Mrs. Thelma Smailes

GRAHAM CRACKER ROLL

1 pound graham crackers
1 pound marshmallows
1 pound nuts
1 pound dates
 $\frac{1}{2}$ C. cream
Roll crackers--save out a few. Cut up marshmallows, nuts, and dates. Mix altogether--moisten with cream, and shape into roll. Wrap in wax paper and let stand in refrigerator over night. Cut in slices and top with whipped cream. Mrs. Anna King
Sec. XI

LOLLYPOPS

1 C. sugar
 $\frac{1}{3}$ C. light corn sirup
 $\frac{2}{3}$ C. water
6-8 drops peppermint oil
Vegetable coloring

Mix sugar, corn sirup and water, cook over low heat, stirring until sugar is dissolved and mixture boils. Continue boiling without stirring, until a small amount is very brittle when dropped into cold water. 310° Wash away crystals from sides of pan with a damp cloth. Cook slowly at end so sirup will not discolor. Remove from heat, add flavor and color and stir only to mix. Drop sirup quickly from tip of spoon onto flat greased surface, press one end of wooden skewer into edge of each lollypop. When firm but still warm, loosen from surface to prevent cracking.

END OF SEC. X

COCOANUT ICING

7 minutes
 $\frac{3}{4}$ C. sugar
3 T. water
 $\frac{1}{8}$ t. cream of tartar
2 egg whites
 $\frac{1}{8}$ t. lemon
 $\frac{1}{4}$ t. vanilla

Put sugar, water, cream of tartar and egg whites into top of double boiler. The water in the lower portion should be boiling all the time. Beat mixture with egg beater. (7 minutes) Add flavoring and remove from fire. Grate 1 fresh coccoanut and add $\frac{1}{3}$ of it to $\frac{1}{3}$ of icing to spread between layers. Spread remainder of icing on top and sides of cake. Then sprinkle with remaining coccoanut.

Mrs. Harriet Wasto

CINNAMON APPLES

2 C. sugar
1 C. water
Pkg. cinnamon drops (can use a little red cake coloring)
Boil 5 minutes
Use small cored whole apples or halves.
Cook in syrup until done, remove and boil syrup until it thickens.

Glaze apples with boiled or thickened syrup. These can be made the day before and glaze the day they are to be used.

Mrs. Anna Wisenburg

BAKED APPLES WITH HONEY MERINGUE

Bake apples--flavoring with a little cinnamon. Chill. Serve topped with honey meringue. Meringue. To one unbeaten egg white, add $\frac{1}{4}$ t. nutmeg. Beat until stiff. Add 3 T. of honey, a little at a time, continuing to beat.

Mrs. Gwen Felver
Sec. XI

DATE PUDDING

Cream a lump of butter size of an egg with 1 C. sugar.

Add the beaten yolks of 2 eggs
 $\frac{1}{2}$ C. milk and whites 2 eggs beaten to stiff froth.

Also $2\frac{1}{2}$ scant C. flour 1 t. baking powder.

Add dates or other fruits.

SAUCE

1 egg
3 T. sugar
1 T. flour
Boil and then add extract.

Mrs. Verva Coulter

Sec. XI

LIME MILK SHERBET

$\frac{3}{4}$ C. sugar
1 C. water
1 pkg. lime flavored gelatin
1 C. orange juice
2 T. lemon juice
2 C. milk
Combine sugar and water and gently boil 2 min. Place gelatin in bowl add hot syrup and stir until gelatin is dissolved. Let cool. Turn into freezing tray of automatic refrigerator with control set at lowest freezing temperature. When mixture is partially firm remove to chilled bowl and beat with rotary egg beater until fluffy. Add milk and continue beating until blended. Return to tray. Freeze 30 minutes longer. Stir then continue freezing until firm.

Mrs. Fran Morgan

Sec. XI

PUDDING

Whites of 8 eggs
2 C. sugar
Beat and when eggs are frothy, add sugar gradually.
1 T. vinegar
1 t. vanilla
Beat 20 minutes after adding sugar.
Bake 1 hour 325°.
Use 2 pans and whip $\frac{3}{4}$ C. cream to which has been added cut maraschino. Put cream between layers and let stand in ref. 2 $\frac{1}{2}$ hours.

Mrs. Anna Wisenburg

PINEAPPLE ICE

2 l cans-juice and grated rind.
2 C. sugar
1 qt. milk

Small can crushed pineapple. Mix and freeze.

Mrs. Thelma Smelies
Sec. XI

OZARK PUDDING

1 egg
 $\frac{1}{2}$ C. sugar
1 T. flour
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ C. chopped nuts
 $\frac{1}{4}$ t. Baking powder
 $\frac{1}{2}$ C. chopped apple

Beat the egg until light, gradually add the sugar and beat until smooth. Stir in the flour sifted with the baking powder. Add vanilla, nut meats and apple and mix well. Bake in greased pan 350° for 35 minutes. Serve with whipped cream.

Mrs. Bettie Wisenburg

APPLE PUDDING

$\frac{1}{2}$ C. brown sugar
1 egg
 $\frac{1}{2}$ C. Crisco
 $\frac{1}{2}$ t. salt
1 t. soda in flour
 $\frac{1}{2}$ C. white sugar
1 C. sifted flour
1 t. cinnamon

3 apples cut fine, add last. Bake 25-30 minutes.

Miss Mary Felver
Sec. XI

KRUMMEL TORTE

$\frac{1}{2}$ pound dates, cut in pieces
 $\frac{1}{2}$ pound English walnuts, chopped
6 eggs
6 T. bread crumbs (heaping)
 $\frac{1}{2}$ pound powdered sugar
1 t. baking powder.

Beat eggs together, add sugar, bread crumbs etc. Bake in 2 layers about 20 minutes in slow oven 325°. Serve with whipped cream. Serves 12.

Mrs. Betty Baker

PINEAPPLE CHARLOTTE

Soak 1 pkg. Knox gelatine in $\frac{1}{2}$ C. of cold water 10 minutes.

Add 1 c. boiling water and 1 C. sugar--stir until dissolved. Add juice of 1 lemon and 1 C. crushed pineapple. Stir all together and cool before it hardens. Add $\frac{1}{2}$ pt. whipped cream. Chill and serve.

Mrs. Mary Kirkpatrick
Sec. XI

APPLE CRISP

4 C. sliced apples
1 C. sugar
2 T. flour

TOPPING

Mix:
1/2 C. butter
1/2 C. flour
1 C. rolled oats
1/2 C. brown sugar

Bake 350° for 45 minutes.

Mrs. Bettie Wisenburg

ORANGE DELIGHT

3 C. orange juice
1 pound marshmallows
Heat together until marshmallows dissolve. Chill. Serve with whipped cream.

Miss Mary Felver

Sec. XI

CARAMEL RAISIN PUDDING

8 servings.

1 C. flour 3/4 C. sugar
2 t. bak. Pow. 1/8 t. salt
1 C. raisins 1/2 C. sweet milk

TOPPING

3/4 C. brown sugar
1 T. butter
2 C. boiling water

Sift flour, sugar, baking powder and salt together. Stir in the raisins and the milk. Pour into a well greased deep casserole.

Mix brown sugar, butter and water together, pour over butter in casserole. Bake 40-45 minutes in oven 375°. Serve either warm or cold with cream. Be sure to use a deep casserole to keep sugar from boiling over.

Mrs. Gwen Felver

Sec. XI

QUICK COFFEE CAKE

2 C flour 1/4 t salt
1/2 C sugar 1 egg
4 t baking powder 3/4 C milk
 1t vanilla

Sift dry ingredients and add egg beaten in milk and vanilla. Top with generous amount of brown sugar cinnamon and chunks of butter. Bake at 400° for 20 minutes.

Mrs. Corrine Nicholson

COFFEE CAKE

Cream:

1/2 C butter or shortening
1 C white sugar

Add:

2 eggs and yolk of 3rd. egg
(Save white for later)
1 1/2 C pastry flour, sifted
1 t baking powder
1/2 t vanilla
1 C nut meats (pecans) chopped fine

Spread thin on large pan 9 X 12. Beat white of egg with 3/4 C brown sugar. Spread over top of dough. Bake slow oven 325° 30 min. Sprinkle with powdered sugar and cut into squares, while hot. Mrs. Ireta Metz

CARAMEL RAISIN PUDDING

8 servings.

1 C. flour 3/4 C. sugar
2 t. bak. Pow. 1/8 t. salt
1 C. raisins 1/2 C. sweet milk

TOPPING

3/4 C. brown sugar
1 T. butter
2 C. boiling water

Sift flour, sugar, baking powder and salt together. Stir in the raisins and the milk. Pour into a well greased deep casserole.

Mix brown sugar, butter and water together, pour over butter in casserole. Bake 40-45 minutes in oven 375°. Serve either warm or cold with cream. Be sure to use a deep casserole to keep sugar from boiling over.

Mrs. Gwen Felver

Sec. XI

RICE PUDDING

1/2 C. rice boiled in lots of boiling water for 1/2 hour.

Strain and cool. Heat thoroughly 1 C. milk
3 egg yolks (well beaten)
1/2 C. sugar

Pour over 1/2 box of gelatine. (1 T.) which has been dissolved in 2 T. milk. Put rice into this--When cool, fold in 1/2 pt. of cream, and 3 egg whites beating stiffly. Put into mold and chill thoroughly. Serve with maple syrup, brown sugar or whipped cream.

Mrs. Mary Davis

Sec. XI

PINEAPPLE VANILLA WAFER DESSERT

1 pound vanilla wafers
1 C. sugar
1/2 C. butter (soft)
1/2 C. nuts
Small can shredded pineapple.

Cream butter and sugar and pineapple. Add nuts and put layer of wafers and layer of mixture with wafers on top. Let stand 24 hours. Top with whipped cream. Serves 8.

Mrs. Anna King

Sec. XI

BANANA PUDDING

2 bananas
 $\frac{1}{4}$ pound vanilla wafers
Place in buttered casserole first cakes and then bananas until casserole filled with cakes on top. Pour over the following sauce:

$1\frac{1}{2}$ C. scalded milk
 $\frac{1}{4}$ C. sugar
 $\frac{3}{4}$ T. flour
 $\frac{1}{4}$ C. cold milk
 $1\frac{1}{8}$ t. salt
 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ egg yolks

Beat egg whites until stiff add 4 T. sugar. Put on top of pudding and brown in oven 300° 10-15 minutes.

Mrs. Ireta Metz

Sec. XI

BANANA SPONGE

Mash lightly with a fork 3 bananas--1 C. full.

Soak:

1 T. gelatin in 2 T. cold water. Dissolve in $\frac{1}{2}$ C. boiling water.

Stir in until dissolved $\frac{1}{2}$ C. sugar. Cool. Stir in bananas and 2 t. lemon juice.

Chill until it begins to thicken. Whip it. Beat until stiff 3 egg whites, and $\frac{1}{4}$ t. salt.

Fold them into gelatin. Fill sherbets or serving dish. Top with whipped cream flavored with $\frac{1}{2}$ t. vanilla.

Mrs. Betty Talbot

Sec. XI

DATE LOAF

Crush $\frac{1}{2}$ pound graham crackers. Combine:
Remove pits and cut in pieces 1 pound dates.
Cut in pieces $\frac{1}{2}$ pound marshmallow
Chop fine 1 C. nut meats
Whip until stiff 1 C. heavy cream
Fold in 1 t. vanilla.

Combine $\frac{1}{2}$ cracker crumbs with above date mixture. Shape into roll and roll in remainder crumbs. Chill for at least 12 hours. Serve cut into slices with either cream or whipped cream. Makes 8 ample servings.

Mrs. Evelyn Scoggin

Sec. XI

TAPIOCA DAINTY

$\frac{1}{2}$ C. minute tapioca
 $\frac{2}{3}$ C. cold water
Cook 15 minutes in a double boiler, then add:
2 C. dark brown sugar, cook $1\frac{1}{2}$ hours longer, let cool, whip with a fork.
Whip $\frac{1}{2}$ pint of whipping cream, add $\frac{1}{2}$ t. vanilla and mix with the tapioca. Nuts may be added.

Mrs. Opal Boyd

BREAD PUDDING

1 pt. bread crumbs
1 qt. milk
1 t. butter
1 C. sugar
3 eggs (save whites)
While pudding is baking beat 2 whites stiff. Add $\frac{1}{2}$ C. sugar and spread on pudding as soon as pudding comes from oven and brown.

Mrs. Verva Coulter
Sec. XI

DATE PUDDING

1 C. nuts
1 C. dates
3 egg yolks
1 C. sugar
1 T. flour
2 t. baking powder
 $\frac{1}{4}$ t. salt
3 egg whites

Beat egg yolks, add sugar gradually beating it in. Mix flour with baking powder and salt. Beat into yolks. Stir in dates and nuts. Fold in beaten egg whites and pour in greased pan. Bake in moderate oven 350° about 30 minutes.

Marianne Redman

Sec. XI

CRANBERRY SALAD

2 C. cranberries
1 C. water
Boil until berries are tender or crack open.
While hot stir in 1 C. sugar
Pour over 1 pkg. cherry jello.
Cool then add 1 C. celery cut fine, and 1 C. nuts.

$2\frac{1}{2}$ pound of cranberries and 5 boxes jello serves 32 persons.

Mrs. Anna Wisenburg

MOLDED SALAD

1 pkg. lime jello
1 pkg. lemon jello
Prepare and add:
1 T. vinegar 1 T. onion
1 C. shredded cabbage
 $\frac{1}{2}$ C. chopped olives

Mrs. C. Nicholson

Sec. V

CHOCOLATE BLUE MANGE

$\frac{1}{2}$ C. sugar
 $\frac{1}{3}$ C. flour
Blend well together
Add:
1 square Bakers chocolate
1 pt. milk
Large piece of butter
Cook over direct heat
stirring constantly.
When nice consistency, take off
of stove, add 1 t. vanilla.

Mrs. Mary Davis

END OF SEC. XI

DATE TORTE

1 C. brown sugar
1 C. shortening
1 C. dates, chopped
1 C. nuts, chopped
2 eggs
1 C. sour milk
1 C. flour
1 t. soda---dissolved in milk
1 t. vanilla
1 t. baking powder

Cream shortening and sugar,
add beaten eggs and dates.
Sift flour and baking powder
and add alternately with
milk. Bake about $\frac{1}{2}$ hour in
slow oven. Serve with whipped
cream.

Mrs. Corrinne Micholson

Sec. XI

STRAWBERRY ICE BOX DESSERT

$\frac{1}{2}$ C. butter
1 pound powdered sugar
2 eggs

Beat until it forms a thick
custard.

$\frac{1}{2}$ pt. whipping cream
1 qt. strawberries
1 pound vanilla wafers

Roll wafers not too fine.
Place a layer of wafers in
bottom of dish, then custard,
layer of berries, layer of
whipped cream, layer of crushed
wafers on top. Chill 24 hours.

Mrs. Bettie Wisenburg

Sec. XI

TABLE RELISH

Chop 4 qt. cabbage
2 qt. tomatoes (1 qt. green)
6 large onions
2 hot peppers
Add 2 oz. white mustard seed
1 oz. celery seed
 $\frac{1}{2}$ C. salt
 $\frac{1}{2}$ C. corn syrup
2 qt. vinegar
Simmer 1 hour. Pour into sterile
jars. Seal while hot.

Mrs. Betty Talbot

STRAWBERRY JAM

1 qt. berries and 2 T. vinegar
Boil this 3 minutes.

Add--4 C. sugar and bring to
rolling boil for 6 minutes.

Let stand 24 hours and put in
glasses cold. Make each qt. of
berries separately.

Mrs. Anna King

Sec. XII

CHOCOLATE BLUE MANGE

$\frac{1}{2}$ C. sugar
 $\frac{1}{3}$ C. flour
Blend well together
Add:
1 square Bakers chocolate
1 pt. milk
Large piece of butter
Cook over direct heat
stirring constantly.
When nice consistency, take off
of stove, add 1 t. vanilla.

Mrs. Mary Davis

END OF SEC. XI

SLOPPY JOE SANDWICHES

1 pound hamburger
1 onion--3 stalks celery

Brown in skillet. Put in 1
T. flour--stir. Add 1 bottle
ketchup. Let simmer 20 min.
or more. Serve as filling
for warmed buns.

DELICIOUS HOT CREAMED PORK
SANDWICHES

Bake a loin of pork or a piece
of pork slowly until tender and
brown. Remove meat from pan and
shred the meat with a fork.
Make a rich, thick brown gravy in
the roaster and return the meat
into the gravy. A fork full of
this is meat enough spread on
a warm pocketbook roll or hot
dog bun and the roll need not
be buttered. Serves 16.

Sec. XII

ASPARAGUS en CASSEROLE

2 C asparagus 3 eggs, beaten
1 t salt 1 C grated Amer-
1/8 t pepper 1 can cheese
1 pimento 1 C milk
1/4 C butter
Mix together all ingredients,
except butter. Pour into greased
baking dish. Melt butter and
pour on top. Bake uncovered,
20 to 30 min - 350°. Serves 4.

Miss Mary Felver

ASPARAGUS CASSEROLE

Asparagus (cooked) Alternating
Boiled eggs) layers, re-
Sliced cheese) peat.
Cover with thick white sauce,
lay strips of toast on top,
cheese on toast. Bake 30 min.
at 350°.

Mrs. Gertrude Carnahan

Sec. III

POOR MANS ASPARAGUS

Little Green Onions:

Wash and strip away the outer
membrane. Remove roots and part
of the tops, leaving at least 3
inches of green. Rearrange in-
to bunches and tie with cord.
Place in a wide pot, cook cover-
ed in boiling, well salted, water
10 min. or until tender. Drain
and arrange one bunch on each
place. Cut and remove strings.
Serve with Hollandaise dressing.

Mrs. Gertrude Carnahan

HAM LOAF

1 lb. ham 2 eggs
1 lb. pork 1 C milk
3 C Wheaties

Mix all ingredients together
and bake 1 hour. Add topping
and bake another one-half hour.
Basting often,

Topping - -
2 C brown sugar 1/2 C vinegar
1/2 C water 1 t prep. Mustard

Mrs. Gertrude Carnahan

Sec. II

PIMENTO CHEESE FILLING FOR
SANDWICHES

1 C. milk-let come 1/2 lb. cream
to a boil cheese
1 T. flour 1/2 can pimentos
1 t. salt

Grind cheese and add to milk
which has been thickened with
flour. Remove from fire and
add pimentos ground.

Mrs. Norma Metz

PARTY PICKLES

1 jar dill pickles or 6 in bulk
3 C. sugar
Dash pepper seed
Dash celery seed
One slice onion
Let stand over night and then
put in refrigerator and chill.

Mrs. Marianne Redman

EGG SANDWICH

Chop finely, whites of hard
boiled eggs.
Mash yolks.
Season with salt and pepper.
Moisten with mayonnaise dressing.

Mrs. Norma Metz

Sec. XII

PUMPKIN CHIFFON PIE

1 C. cooked pumpkin
3 egg yolks
1/2 C. sugar
1/4 t. salt
1/4 t. ginger
1/4 t. nutmeg
1 t. cinnamon
1 C. milk
2 T. melted butter
1 T. plain unflavored gelatin
1/2 C. cold milk
3 egg whites
1/2 C. sugar
Cook pumpkin over direct heat
3 or 4 min. Beat egg yolks
with sugar, salt, spices and
milk. Stir into pumpkin,
place over hot water and cook
to custard consistence. Have
gelatin softened in cold milk,
dissolve in hot custard.
Cool until mixture starts to
thicken. Whip until light,
fold in stiffly beaten egg
whites, to which have been
added a dash of salt and 1/2
C. of sugar. Turn into pre-
pared baked shell. Serve with
whipped cream, or nuts, etc.
Chill 2 or 3 hours.

GOLDEN GLOW SALAD

1 Pkg. lemon jello
1 C. boiling water
1 C. canned pineapple juice
1 T. vinegar
 $\frac{1}{2}$ t. salt
1 C. canned pineapple diced
and drained.
1 C. raw carrots grated
 $\frac{1}{2}$ C. pecan meats, chopped

Dissolve gelatine in boiling
water, add pineapple juice,
vinegar and salt. Chill.
When slightly thickened, add
pineapple, carrots, and nuts.

TASTY PEPPER SALAD

1 pkg. cherry jello
1 egg
1 large green pepper
Wash and remove top and in-
side of pepper. Fill with
jello (already to congeal)
then insert hard boiled egg.
Place in refrigerator until
set. When ready to use
slice and place on lettuce.
Garnish with mayonnaise and
paprika.

Mrs. Elma Wyckoff
Sec. V

BREAD AND BUTTER PICKLES

8 C. sliced cucumbers
Soak in strong salt water for
about 2 hours, drain.
2 C. sliced onions
4 large peppers, sliced
2 t. celery seed
2 t. mustard seed
1 t. tumeric
1 t. ground mustard
2 C. strong vinegar
3 C. sugar
1 stick cinnamon
Cook 20 minutes, pour into
hot sterilized jars and seal.

Mrs. Esther Raiff

THE END

