Wilderness Trail



Cookery

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Wilderness Trail Cookery

Ft. Loramie Sesquicentennial Edition 1837 - 1987



Ft. Loramie Historical Association
Ft. Loramie, Ohio

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IN ADDITION TO MANY
OLD, NEW, AND UNUSUAL RECIPES,
THIS BOOKLET CONTAINS THE
FAVORITES SERVED AT THE
ANNUAL COLONIAL CHRISTMAS
DINNERS AT THE WILDERNESS
TRAIL MUSEUM,
FORT LORAMIE, OHIO.

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DEDICATED TO THE
MEMBERS OF
FORT LORAMIE HISTORICAL ASS'N.
WHO HAVE LABORED SO
DILIGENTLY TO PERPETUATE
THE HISTORY OF THE AREA
AND TO PROMOTE THE GOOD
AND WELFARE OF THE
WILDERNESS TRAIL MUSEUM
FORT LORAMIE, OHIO

Organized 1971



Sincere thanks are extended to all who gave of their best recipes and helped in any way to insure the success of this volume.

Compiles by Evelyn Fleckenstein Busse

1987

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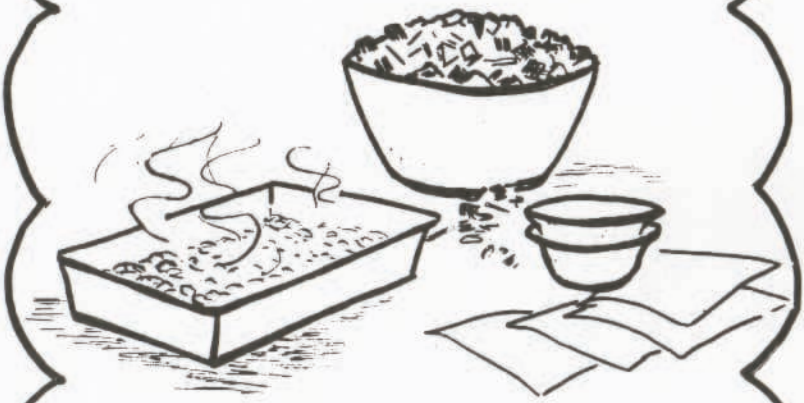
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Appetizers



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BEER BALLS

Saute' ½ cup minced onion in 2 tablespoons butter until soft. Do not brown.
Stir in:
½ cup chili sauce
1 4½ oz. can chopped ripe olives
1 teaspoon dry mustard
1 teaspoon Worcestershire sauce
1 8 oz. can tomato sauce
2 teaspoon horseradish
1 teaspoon chili powder
3/4 teaspoon tabasco
3/4 cup warm beer
Blend dip well and put in service dish.

TO MAKE MEAT BALLS, MIX:
1 lb. ground beef
1 cup milk
1 cup cracker crumbs
¼ teaspoon pepper
1 egg, slightly beaten
2 tablespoons grated onion
1½ teaspoon salt

Form into tiny balls and brown in 2 tablespoons cooking oil. Cook them in the sauce until thoroughly flavored. Serve.

These can be frozen separately. Allow to partially thaw. Heat. Handle balls carefully in sauce so they do not get mushy.

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KATE GANT CHEESE BALL

3 8 oz. packs Philadelphia cream cheese
1 small chopped onion
1 tablespoon garlic salt
1 tablespoon Worcestershire sauce
1 teaspoon pepper
6 oz. dried beef.

Have cheese at room temperature. Cream until soft.
Add all ingredients and refrigerate until firm.
Shape into balls and cover with dried beef.--or, if you wish, add some of the beef to cheese before molding.

****

BOURBON BITES

3 lb. hot dogs, skinless
1 cup bourbon
1 cup brown sugar
1 cup chili sauce

Cut wieners in bite-size pieces. Combine the remaining ingredients and pour over hot dogs.
Bake covered at 325 degrees for three hours.
Serve hot in chafing dish. The flavor is better if made a day before needed.

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CURRY-CHEESE SLICES

2 3 oz. packages cream cheese, softened
2 tablespoons milk
1 tablespoon dried parsley flakes
1 teaspoon curry powder
½ cup chopped peanuts
Party rye bread slices
**
½ cup water
1 tablespoon lemon juice
Thinly sliced apple wedges

In a bowl combine cream cheese, milk, parsley flakes, and curry powder. Stir in peanuts. Spread on rye bread slices.
In a small bowl combine water and lemon juice. Dip apple wedges into lemon mixture. Place 1 wedge atop each sandwich.
Makes 15.

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★ COCKTAIL WIENERS

1 lb. hot dogs, cut in small rounds
1 10 oz. jar grape jelly
½ cup chili sauce
3 tablespoons mustard
2 tablespoons lemon juice.

Combine everything except wieners, and simmer 5 to 10 minutes. Add wieners and simmer another 15 minutes.
Serve warm.

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★ ITALIAN GOUDA SPREAD

1 8 oz. gouda cheese, at room temperature
½ cup dairy sour cream
1½ teaspoons Italian salad dressing mix
Assorted crackers or apple wedges.

Cut circle from top of gouda, reserve any cheese cut off. Hollow out bottom of cheese, leaving about ½" cheese on all sides; set aside.
In small mixer bowl combine cheese from inside of shell and from top slice with sour cream and dry salad dressing mix. Beat using electric mixer till smooth. Spoon into cheese shell. Cover; chill. Serve with crackers or apple wedges.
Makes about 1½ cups.

****

BLUE CHEESE BITES

1 8 oz. package refrigerated biscuits
¼ cup butter or margarine
3 tablespoons crumbled blue cheese

Cut each biscuit in quarters. Arrange in two 8" round baking dishes. Melt together butter and blue cheese. Pour over biscuit pieces, coating well. Bake in 400 degrees oven for 12 to 15 minutes or till golden. Serve warm.
Makes 40.

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STUFFED CHERRY TOMATOES

2 pints (4 cups) cherry tomatoes
salt
½ lb. feta cheese
2 packages (10 oz. each) frozen chopped spinach
1/3 cup olive or vegetable oil
1 teaspoon dillweed, crumbled
¼ teaspoon garlic powder

1. Hull cherry tomatoes; cut a very thin slice from the bottom of each, so they don't roll over on serving tray. Slice off tops and scoop out centers, using ¼ teaspoon from your measuring set. Sprinkle insides lightly with salt; invert onto paper towels.
2. Cut half of feta into small cubes to top tomatoes; crumble remaining cheese.
3. Cook spinach, following package directions; drain very well in colander, pressing out as much water as possible; transfer to small bowl.
4. Add oil, crumbled feta cheese, dillweed and garlic powder; stir until well blended.
5. Stuff tomatoes with spinach mixture. Top each with a feta cube. Cover with plastic wrap. Refrigerate, if made ahead.

Serve at room temperature.

Makes 48.

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SWISS CHEESE TORTA

1½ cups shredded Swiss cheese (6 ozs.)
2 8 oz. packages cream cheese
1 3 oz. package cream cheese
½ cup butter or margarine
1/3 cup milk
½ cup finely chopped pitted ripe olives
2 to 3 tablespoons tomato paste

Bring Swiss cheese, cream cheese, and butter or margarine to room temperature. In a small mixer bowl beat Swiss cheese and ½ cup butter until nearly smooth. Add one 8 oz. package and the 3 oz. package cream cheese, and milk; beat till smooth. Line a 4 cup mold with clear plastic wrap. Spread 2/3rds of Swiss cheese mixture over bottom and sides of mold. Chill until firm. Reserve and chill remaining Swiss cheese mixture.

For inside layers, beat together the remaining 8 oz. package cream cheese and the remaining butter till smooth. To 1/3rd of the cream cheese mixture add olives, stirring till well-mixed. To remaining cream cheese mixture add tomato paste; stir till smooth. (If mixture is very stiff, stir in additional tomato paste.)

Spread half of tomato paste-cream cheese mixture evenly atop the chilled layer in the mold, spreading partway up the sides. Spread all of olive-cream cheese mixture over tomato paste layer. Spread remaining tomato paste mixture over olive layer.

Use reserved Swiss cheese mixture to cover second tomato paste layer, spreading to edge of mold. Cover with clear plastic wrap; chill several hours or overnight. To serve, invert chilled torta onto a serving plate; carefully peel off plastic wrap. Serve as spread with crackers. Makes 4 cups.

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MAPLE-Y APPETIZERS

1 13½ oz. can pineapple chunks
2 8 oz. pkgs. brown & serve piggie links
4 tsp. corn starch
½ tsp. salt
½ cup maple flavored syrup
1/3 cup water
1/3 cup vinegar
1 large green pepper cut in 3/4' squares
½ cup drained maraschino cherries

Drain pineapple, reserve syrup. Cut sausages in 1/3" rounds, crosswise. Brown in skillet. Blend cornstarch, salt, reserved syrup, maple syrup, water and vinegar. Heat to boiling, stirring constantly. Add pineapple, sausage, peppers, and cherries.
Cook 5 minutes. Keep warm in chafing dish.

****

PINEAPPLE BALL

2 8 oz. pkg. Philadelphia Cream Cheese
1 8 oz. can crushed pineapple, drained
½ cup finely chopped green peppers
2 tablespoons chopped onion
1 tablespoon seasoned salt
2 cups chopped pecans (Use 1 cup inside ball.)

Beat all ingredients. Chill. Roll in remaining chopped pecans.

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CRAB STUFFED MUSHROOMS

Bake at 400 degrees for 10 minutes.

Makes 4 dozen appetizers.

2 pounds fresh mushrooms
1 can (7 oz.) crab meat

Rich White Sauce (Recipe follows)

4 slices white bread, crumbled and toasted (2 cups)
2 tablespoons dry sherry
½ cup (1 stick) butter or margarine
3 tablespoons grated Parmesan cheese
¼ cup lemon juice
2 teaspoons dillweed

1. Wipe mushrooms with a damp cloth and remove stems. Arrange, stem-side up, in a 15x10x1 inch jelly roll pan.

2. Bone and flake crab meat into a medium-size bowl; add Rich White Sauce, 3/4 cup of the toasted bread crumbs and sherry; mix until well-blended, pile onto mushrooms.

3. Combine remaining 1½ cups bread crumbs, 3 tablespoons of the melted butter or margarine and Parmesan cheese in a bowl; sprinkle over crab mixture. (Note: mushrooms can be prepared to this point, covered with plastic wrap and refrigerated until serving time.)

CONTINUED:---

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Crab-Stuffed Mushrooms, continued:

4. Combine remaining butter, lemon juice, and dill; spoon over mushrooms. Bake in hot oven until heated through.

RICH WHITE SAUCE:
Makes 1 cup.

3 tablespoons butter or margarine
3 tablespoons all-purpose flour
1 envelope or teaspoon instant chicken broth
Dash of white pepper
1 cup light cream or evaporated milk

Melt butter or margarine in a small saucepan. Stir in flour, instant chicken broth and pepper and cook, stirring constantly, until mixture bubbles 2 minutes. Add cream or evaporated milk and cook, stirring constantly until sauce thickens and bubbles 3 minutes; remove from heat, cover surface with plastic wrap until ready to use.

****

PARTY PIZZA APPETIZERS

12 pieces bacon
8 oz. pkg. grated Cheddar cheese
Oregano to taste
12 oz. bottle chili sauce
½ onion, minced
Rye party rounds

Fry bacon until crisp and crumble. Mix all ingredients and heat over low heat until cheese melts. Spread on rye rounds and bake at 400 degrees for 15 minutes or broil until bubbly.

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★ PINEAPPLE PATE'
(Chicken Livers)

2 cups (1 lb.) butter, softened
2 lbs. chicken livers
2 chopped medium onions (approx. 1 cup)
1 teaspoon curry powder
1 tablespoon paprika
¼ teaspoon salt
¼ teaspoon freshly ground black pepper
1½ cup sliced pimiento olives
3 tablespoons Cognac
1 top of fresh pineapple

Melt ½ cup (1 stick) butter in saucepan. Add chicken livers, onions, curry powder, paprika, salt and pepper. Cover and cook until livers are no longer pink (about 8 minutes).

Blend the mixture little by little in an electric blender until smooth. Soften the remaining 1½ cup butter to room temperature and, using a spoon, thoroughly blend butter, liver mixture and Cognac.

Chill in refrigerator for at least 3 hours or until mixture may be molded. Mold into a pineapple shape. Starting at base of molded mixture, press the sliced olives in rows encircling the pate' so that it is completely covered except for the very top. Cap with top of pineapple. Voila! Pineapple pate'.

To freeze: wrap entire mold in plastic wrap and then foil and seal securely. To serve: remove 24 hours befor serving and defrost in refrigerator. This makes enough to serve 40 people at a cocktail party.

Yield: about 5 cups.

Absolutely spectacular!

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Beverages



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TIPS FOR PUNCH

For very clear ice cubes, use boiled water in the ice trays.

FANCY ICE CUBES:

1. Add a little green coloring to the water before freezing, for cool-looking effect.

2. Freeze cubes with curls of lemon or orange peel, maraschino cherries with stems intact, or sprigs of mint in the ice cubes.

3. Freeze left-over fruit juices or drinks in the cube trays to serve in iced tea or other fruit beverages.

4. Ice floats for holiday punches are made by freezing delicate flowers in various shaped containers.

In making punches or fruit drinks, one may boil the rinds and use the juice remaining; it adds a nice flavor.

****

TRADER VIC'S SCORPION

6 ozs. orange juice	1 oz. gin
4 ozs. lemon juice	1 oz. brandy
6 ozs. light rum	2 ozs. orgeat syrup

Mix thoroughly and pour over cracked ice. Let stand 2 hours, add more ice and pour into champagne glasses. Garnish with a fresh flower. Serves 4.

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ORANGE SLUSH

9 cups water
2 cups sugar

Heat until dissolved, then add:
12 oz. frozen orange juice
12 oz. frozen lemonade
1 pint whiskey
Freeze.

Serve plain like sherbet, or pour
7 up or gingerale over it.

****

BANANA SLUSH

6 cups water
4 cups sugar
1 46 oz. can pineapple juice
5 bananas, mashed
2 cups orange juice
1 pint gin or whiskey
4 to 6 bottles (32 oz.) 7 Up

Combine sugar and 6 cups water in large saucepan. Bring to boil. Cool. Add rest of ingredients except 7 Up. Freeze.
Put in punch bowl. Allow to soften slightly. Break into slush. Add 7 Up. Add red food coloring, if desired. 25 to 30 punch glass servings. (Alcohol may be omitted, if desired)

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PUNCH

1 large can Hawaiian Punch
1 large can frozen lemonade
1 large bottle gingerale
½ can HiC orange drink

Mix all together, add ice cubes after chilling and serve.

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HOLIDAY CRANBERRY PUNCH

½ cup lemon juice
2 cups orange juice
3/4 cups sugar
1½ quart cranberry juice cocktail
2 28 oz. bottles ginger ale, chilled
2 pint raspberry sherbet

Combine lemon juice, orange juice and sugar in large container. Stir to dissolve sugar. Add cranberry juice. Refrigerate until chilled. Pour into punch bowl. Add gingerale. Blend well. Float sherbet balls on top of punch.

Makes 30 4 oz. servings.

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EASY HOLIDAY PUNCH

1 8 oz. package red fruit flavored gelatin
1 16 oz. frozen lemonade, thawed
1 6 oz. can frozen orange juice, thawed
1 46 oz. can pineapple juice, chilled
1 quart gingerale or 7 Up
1 fifth wine, Rose' preferred.

Dissolve gelatin in 2 cups boiling water in large container. Cool. Add remaining ingredients, except ginger ale. Mix well. Add gingerale (or 7 Up) just before serving.
Yield: 5 quart.

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★ HOT MULLED CIDER

3 cups brown sugar
1 gallon sweet cider
6 cinnamon sticks, broken in 1" pieces
1 tablespoon whole cloves
1 tablespoon whole allspice
2 pieces whole mace (or ½ tsp., ground)
2½ cups canned, spiced crab apples

Put cider in large kettle. Add cinnamon. Tie other spices in cheesecloth bag and drop into cider. Stir in sugar. Heat slowly and simmer 20 minutes. Add apples 5 minutes before serving.
Remove spice bag before serving. Serve hot in earthen mugs with an apple in each mug.
Makes 3½ quarts.

****

★ EGG NOG

1 gallon ready-mixed egg nog
1 cup brandy
1 cup light rum
Nutmeg to sprinkle on top

Stir together. Float egg whites or Cool Whip on top.

Sprinkle nutmeg over all.



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HOT MULLED WINE
Recipe No. 1

1½ cups boiling water
Grated rind of ½ lemon
2 inch stick cinnamon
10 cloves
½ cup bar sugar
1 bottle Burgundy wine

Combine water, rind, cinnamon, cloves and sugar. Bring to a boil and simmer 15 minutes. Strain. Add the wine and heat thoroughly but do not boil. Serve in cups with a dash of cinnamon. Makes about 10 servings.

****

HOT MULLED WINE
Recipe No. 2

4 cups sugar
1 tablespoon cinnamon or 6 sticks cinnamon
1 teaspoon ground cloves or whole loves
3 medium oranges, thinly sliced
1 medium lemon, thinly sliced
1 gallon dry red wine (16 cups)
ABOUT 30 MINUTES BEFORE SERVING:

In 8 quart saucepot over high heat, heat first 5 ingredients and 2 cups water to boiling; boil 5 minutes, stirring occasionally. Reduce heat to medium; pour in wine and heat until piping hot but not boiling, stirring occasionally. Serve wine hot.

Makes about 18 cups or 36 ½ cup servings.

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TIPSY PUNCH BOWL

1 fifth brandy
1 bottle Burgundy wine
1 bottle Port wine
3/4 lb. confectioner's sugar
1 quart club soda
6 orange slices
6 lime slices
Crushed ice.

In a punch bowl, combine all ingredients except ice, fruit and club soda. Chill. When ready to serve, add ice and club soda. Garnish with fruit slices.

Yields 25 punch cups.

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IRISH CREAM

1 pint Coffee Rich
1 can Eagle Brand milk
3 eggs
1½ tablespoons Hershey syrup
½ teaspoon almond extract
8 oz. bourbon whiskey

Put all in blender and blend well. Refrigerate.

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Breads



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BEER BREAD

3 cups self-rising flour
3 tablespoons sugar
1 12 oz. can beer, room temperature

Mix all together and put in greased, loaf bread pan. Bake immediately at 350 degrees for 1 hour. Brush top with butter.

No kneading and no rising and it is delicious.

****

JONATHAN APPLE BREAD

2 cups sifted stone-ground unbleached flour
1 teaspoon baking powder
1 teaspoon baking soda
½ cup butter
3/4 cup sigar
2 eggs, beaten until frothy
2 cups finely chopped, peeled, and cored Jonathan apples (or McIntosh)
1 tablespoon finely grated lemon rind
3/4 cup chopped pecans or wlanuts
2 tablespoons melted butter.

Sift together the flour, baking powder and soda and set aside. Cream the butter and sugar until pale and light, then beat in eggs. Add the sifted dry ingredients alternately with the chopped apples, beginning and ending with dry ingredients. Stir in lemon rind and nuts; spoon into well-greased 9x5x3 inch loaf pan. Bake in moderate oven (350) 50 to 60 minutes or until loaf begins to pull from sides of pan and top is springy to touch. Brush top with melted butter. Cool loaf upright in pan on rack and cool to room temperature, before slicing. Makes one 9x5x3 inch loaf.

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CHEESE WAFERS

1 cup all-purpose flour
1 teaspoon salt
½ teaspoon ginger
1/3 cup shortening
1 cup grated sharp cheese, packed
¼ cup toasted sesame seeds
½ teaspoon Worcestershire sauce
2 to 3 tablespoons ice water

Preheat oven to 400 degrees F, 10 minutes before wafers are to go in.
Grease cookie sheets.
Combine all ingredients and work into smooth dough.
Divide the dough in half, making 2 rolls about 8 inches long, and 1¼ inches in diameter, and put them in the refrigerator to chill.
When firm slice into wafers 1/8 inch thick.
Place on prepared cookie sheets and prick with fork. Bake at 400 degrees F. for 10 to 12 minutes.

Makes 3 dozen.



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PUMPKIN BARS

Sift together and set aside:
2 cups flour
1 teaspoon cinnamon
1 teaspoon soda
½ teaspoon salt
Mix together:
1 cup oil
1 cup pumpkin
1 cup granulated sugar
1 egg

Add dry ingredients and mix thoroughly. Add 1 cup butterscotch bits and ½ cup pecans

Bake in greased cookie sheet at 350 degrees for 12 to 15 minutes. Sprinkle with powdered sugar when removed from oven.
When partially cooled cut into bars.

****

CORN STICKS

3/4 cup cornmeal, preferably stone-ground
1 cup flour
1 tablespoon molasses
2 teaspoons baking powder
3/4 teaspoon salt
1 cup milk
1 egg, beaten
2 tablespoons butter, melted

Sift dry ingredients, add liquids, and stir until smooth. Spoon into iron cornstick pans, which have been buttered and heated in oven. Bake at 425 degrees for about 15 minutes.

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PUMPKIN MUFFINS

3/4 cups brown sugar
¼ cup molasses
½ cup soft butter
1 beaten egg
¼ cup pecans
1 cup cooked, mashed pumpkin
1 teaspoon soda
½ teaspoon salt
1 3/4 cup flour

Use canned pumpkin. Cream sugar, molasses, and butter. Add egg and pumpkin and blend well. Mix flour with soda and salt, beat this mixture into the pumpkin batter. Fold in pecans.

Fill well-greased muffin pans about ½ full of batter. Bake at 375 degrees for 20 minutes. Makes 15 muffins. May be frozen.

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INDIAN CORN MUFFINS

1 cup corn meal
1 cup sifted all-purpose flour
1 teaspoon salt
2½ teaspoon baking powder
1 cup milk
2 eggs, beaten
2 tablespoons shortening, melted

Preheat oven to 400 degrees F.

Sift dry ingredients into mixing bowl. Combine milk with eggs and add to dry ingredients.

Add shortening and stir until well blended. Pour into 2 inch muffin tins and bake at 400 degrees for 20 minutes.

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Soups



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SPICED SINGAPORE CAULIFLOWER SOUP

8 cups beef stock
1 large onion, finely chopped
2 tablespoons Sherry
1 tablespoon ground coriander
1 large garlic clove, minced
1 teaspoon cumin
½ teaspoon freshly ground pepper
½ teaspoon ground mace
1 medium head cauliflower, cored and coarsely chopped
1 7 3/4 ounce package Chinese bean thread noodles.

Combine first 8 ingredients in 4 quart saucepan and bring to boil over medium-high heat. Reduce heat and simmer ten minutes. Add cauliflower and return to boil. Cook 4 minutes. Break up noodles in medium bowl and soak in hot water 30 seconds to separate strands. Drain thoroughly and add to soup. Return to boil and continue cooking until noodles are tender, about 2 minutes. Ladle into bowls and serve hot.

4 to 6 servings.

NOTE: For freshest flavor and texture, cook cauliflower only until crisp-tender. Never overcook! Boil a whole head 15-20 minutes, or if cut into pieces, boil only 5-8 minutes. If you steam cauliflower allow 45 minutes for a whole head or 25 minutes for pieces.

Cauliflower can be cooked in the microwave. To prepare 2 cups florets, place in 9 inch dish, add ½ cup water and cover. Microwave on high, stirring after 3 minutes. Stems should be fork tender. Let stand 2 more minutes, covered, to complete cooking.

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★ COLONIAL ESSENCE OF TOMATO SOUP

1 small onion, chopped
2 tablespoons butter
1 can tomato soup (10½ oz.)
1 teaspoon minced parsley
1/8 teaspoon pepper
½ cup finely chopped celery
1 tablespoon lemon juice
1 teaspoon sugar
½ teaspoon sugar
1 can water

Saute' onion and celery in butter; do not brown. Add tomato soup, water, parsley, lemon juice, sugar, salt and pepper.

Simmer five minutes. Celery will remain crisp. Top with unsweetened cream and chopped parsley.

Serves 6 to 8.

****

SAUSAGE GUMBO

1 lb. smoked sausage or any sausage in casing
2 cans Veg-All
2 cans whole kernel corn
1 package okra (optional)
1 can whole, stewed tomatoes
1 medium siz onion
Gumbo file (½ teaspoon)

Drain off liquid from cans of Veg-All and corn; do not drain tomatoes. Place all ingredients in large pot. Add gumbo file after 5 minutes. Cook until onions are soft. Season to taste. Serves 4. If no gumbo file use own spices.

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ONION SOUP

Called "The King's Soup"

4 large onions
2 quarts milk
parsley, chopped
2 egg yolks, beaten
1 teaspoon mace
½ pound butter

Slice onion very thin. Cook until tender in small quantity of water, then add milk. Boil together with mace, and butter. Before serving thicken with beaten egg yolks and add parsley. Add salt to taste. Serve with cubed toast.

****

WHITE SOUP

2 quarts water
4 egg yolks, beaten
dash of cinnamon
sugar to taste
1 oz. grated nutmeg
3/4 lb. rice
½ pint white wine

Cover the rice with water and simmer until rice is tender.

Add spices, egg yolks and wine.

Bring to boil and simmer until thick.

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KING'S ARMS TAVERN
CREAM OF PEANUT SOUP

1 medium onion, chopped
2 ribs celery, chopped
½ cup butter
1 tablespoon all-purpose flour
2 quarts chicken stock (or canned chicken broth)
1 cup smooth peanut butter
2 cups light cream
Peanuts, chopped

Saute onion and celery in butter until soft, but not brown.

Stir in flour until well blended. Add chicken stock (or broth) stirring constantly, and bring to boil.

Remove from heat and run through sieve. Add peanut butter and cream, stirring to blend thoroughly.

Return to low heat, but do not boil, and serve, garnished with peanuts.

NOTE: This soup is also good served ice cold.

10 to 12 servings.

****

GROUND BEEF STEW

1 lb. ground beef
1 can cream of mushroom soup
1 can Veg-All
1 cup water
Salt and pepper to taste
1 (5 oz.) package egg noodles

Brown ground beef and drain excess fat. Add soup, Veg-All, water, salt, and pepper; simmer 10 to 15 minutes. Serve over cooked noodles.

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★ HARVEST PUMPKIN SOUP

1 large onion, sliced (1 cup)
2 tablespoons butter or margarine
2 cans (10½ oz. each) chicken broth
1 can (1 lb.) pumpkin
1 teaspoon salt
3/4 teaspoon ground cinnamon
½ teaspoon ground nutmeg
1/8 teaspoon pepper
1 cup (½ pint) light cream

1. Saute onion in butter in a large saucepan until soft, about 5 minutes. Add 1 can (1 2/3 cups) chicken broth; bring to boiling; cover; lower heat; simmer 10 minutes.
2. Place ½ cup of the onion mixture in container of electric blender; cover. Whirl until smooth. Add remaining onion broth mixture and whirl until smooth. Return to saucepan.
3. Add remaining can of chicken broth, pumpkin; salt, cinnamon, nutmeg, and pepper. Stir until smooth. Bring to boiling; cover. Lower heat; simmer 10 minutes.
4. Slowly stir in cream; heat just until thoroughly hot. Garnish with Cinnamon-Sugar Toast Triangles, if you wish.

Makes 8 servings.

****

CINNAMON-SUGAR TOAST TRIANGLES

Blend 3 tablespoons softened butter or margarine with 1 tablespoon sugar and ½ teaspoon ground cinnamon in a small bowl. Spread generously on 4 slices of cracked wheat or whole wheat bread. Place on a cookie sheet. Bake in a hot oven (400) 8 minutes or until bubbly and golden brown. Cut each slice of bread into 4 triangles.

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★ HOLIDAY SEASONS VEGETABLE-CHEESE CHOWDER

12 chicken bouillon cubes
1 large onion, finely chopped
2 cups finely chopped celery
2 cups finely chopped carrots
3/4 lb. butter
1½ cup flour
1 large jar Cheez Whiz
2 cups cooked, diced chicken
½ package frozen peas, optional

Dissolve bouillon cubes in 3 quarts water in large saucepan. Bring to boil. Add onion, celery and carrots. Cook until tender. Melt butter; add flour, blending to a smooth paste. Add to vegetables in bouillon; blend thoroughly. Add Cheez Whiz; mix well. Cook over medium heat, stirring constantly, until thickened.

Add chicken and peas; blend well. Freezes well if peas are added just before serving.

NOTE: If you wish a soupy consistency rather than a chowder, add chicken broth.

****

GERMAN RIEBELE SUPPE

Beat an egg, put in a dash of salt; add flour and work in enough flour with a fork to make it crumble.

Put riebeles in hot beef broth and cook until tender. Serve hot as a first course, followed by the boiled beef, vegetables and bread.

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A FINE VEGETABLE SOUP

2 lbs. lean beef cubes
1 teaspoon salt
¼ teaspoon pepper
1 teaspoon grated lemon peel
1 bay leaf
¼ teaspoon thyme
¼ cup chopped parsley
2 medium-size potatoes, cut into cubes
1 cup shelled lima beans
2 cups tomatoes, peeled and chopped
½ head cabbage, shredded
3 ears corn, scraped
A pinch of sugar

Place the beef cubes and seasonings in a heavy soup kettle. Add water just to cover the meat; place a lid on the kettle and simmer until the meat is almost tender. Add the vegetables in order of time required to cook each--potatoes first, corn last--and simmer until all are tender, but not overcooked. Finally, add a pinch of sugar and taste to see if more salt is needed. "A few leaves of sassafras rubbed up will improve the taste."

****

Add about a teaspoon of salad oil to the water when boiling any type of pasta (spaghetti, elbow macaroni, etc.). This will keep the pasta from sticking together.

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★ WILLIAMSBURG ESSENCE OF CHICKEN STOCK SOUP ALMADEN

Bouquet garni:
- ½ teaspoon leaf thyme
- 1 small bay leaf
- ½ teaspoon leaf marjoram
- 3 sprigs parsley
- 6 peppercorns

2 medium onions
3 to 4 ribs celery, including leaves
3 to 4 carrots, washed but not scraped
2 to 3 leeks or spring onions, including green tops
4 to 5 pounds chicken necks, backs and wings
1 tablespoon salt
1 cup dry white wine (optional)

Prepare bouquet garni by tying herbs in a cheesecloth bag. Cut vegetables into 1 inch pieces.

Place all ingredients into a large soup pot with enough water to cover them by at least 2 inches

Bring to a boil over medium heat. Partially cover and simmer for 2 to 3 hours, or until chicken comes easily from bones. Cool.

Remove cover and continue to simmer over low heat until stock is reduced to about 4 quarts.

Strain stock, refrigerate, and when cold, remove all fat.

NOTE: Stock can be frozen in cubes for future use.

4 quarts.

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Salads and Dressings



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Did you ever?

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...Sprinkle grapefruit halves lightly with ginger?

...Brighten your breakfast by topping your oatmeal with orange concentrate and brown sugar to taste?

...Vary that homemade quick-style nut bread by adding some diced candied orange peel along with nuts?

...Make gingerbread topping by beating 4 tablespoons orange concentrate into an 8 oz. package of cream cheese. Add ¼ tsp. each salt and cinnamon, blend well and serve over gingerbread?

...Bake Cornish hens using 1 tablespoon lemonade concentrate in cavity (no stuffing) and 2 tablespoons smeared over each hen?...ummmmm!!!

...Add Pepperidge Farm Dressing to salads in the same way croutons are used? Adds a very unusual flavor.

...Turn sweet milk into sour by putting one tablespoon of lemon juice or white vinegar in the bottom of a measuring cup? Add sweet milk to the one cup level and let sit about 10 minutes.

...for a quickie dessert...Refrigerate green seedless grapes over night, or for several hours at least. Just before serving, add ½ cup sour cream, mix carefully, coating all grapes well. Spoon into dessert dishes and sprinkle with brown sugar.

...add a tiny bit of cooking oil in the water when cooking pastas? It will keep the water from boiling all over the stove.

...for a different flavor...cook vegetables in consomme rather than water?

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CABBAGE SALAD

2 tablespoons vinegar
1 egg (yolk only)
1½ pint chopped cabbage
1 teaspoon cornstarch
½ cup milk
Salt and pepper to taste

Chop cabbage fine and season with salt and pepper, using none in dressing. If the cabbage is wilted, soak in ice water or cold water for an hour before chopping it. Heat the vinegar, and, if it is very strong, dilute it with water. Beat the yolk of the egg well; then stir in the cornstarch into the milk and put in the egg, beating all together well. Add this gently to the boiling vinegar. This will not curdle and gets to a creamy mixture when done. Let the dressing boil two minutes; remove from fire. Pour this over cabbage while hot. Chill. The dressing can be cooled before putting over cabbage for variation.

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PINEAPPLE RING MOLD

1 cup sugar
1 cup crushed pineapple. Mix and bring to boil
1 box lemon Jello
1 cup boiling water
Add first mixture to second. Cool and add 1 cup grated cheese, 1 cup nuts. Let set partially, then add 1 cup cream, whipped.

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CHICKEN SALAD

3 cups diced cooked chicken
1½ cups chopped celery
2 tablespoons chopped parsley
1 teaspoon salt
½ teaspoon pepper
½ cup heavy cream, whipped
1 cup mayonnaise
2 tablespoons lemon juice
½ cup coarsely chopped toasted almonds

Combine chicken with celery, parsley, salt and pepper in large bowl; toss to mix. Fold in whipped cream, mayonnaise, lemon juice and almonds gently.

Refrigerate until well chilled, about 1 hour.

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NEW YEAR'S HAM SALAD

1 1-lb. can diced beets, drained
½ cup finely chopped celery
2 tablespoons chopped cucumber pickle chips
2 medium apples, peeled, chopped
2 hard-boiled eggs, chopped
1 to 2 cups cooked ham, cubed
1 to 2 tablespoons sugar
½ cup mayonnaise
½ cup sour cream

Combine first 7 ingredients in large bowl. Mix mayonnaise and sour cream. Stir into ham mixture. Refrigerate for several hours.

Unusually good served on hard rolls. Other breads may be used, however.

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DENVER SALAD

½ cup sliced almonds
3 tablespoons sugar
½ head iceberg lettuce
½ head romaine lettuce
1 cup chopped celery
2 whole green onions, chopped
1 11 oz. can mandarin oranges, drained

DRESSING:

½ teaspoon salt
dash pepper
1 tablespoon chopped parsley
2 tablespoons sugar
2 tablespoons vinegar
dash of tabasco sauce

Mix dressing ingredients and chill. In heavy saucepan and over medium heat, cook almonds and sugar, stirring constantly until almonds are coated and sugar dissolved. Cool almonds and store in air-tight container.

Mix lettuce, onions and celery. Just before serving, add almonds and mandarin oranges. Toss with dressing.

Serves 4 to 6.

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TENNESSEE COLE SLAW

1 medium head cabbage, shredded
1 teaspoon salt
½ teaspoon onion powder or onion
½ teaspoon pepper
½ cup Hellman's mayonnaise
½ cup vinegar
½ cup sugar

Whip all ingredients together and toss with shredded cabbage. Make a few hours before eating. Keeps for a few days.

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FRESH FRUIT AND CABBAGE SALAD

2 cups finely shredded cabbage
½ cup diced celery
½ cup diced grapefruit
1 cup diced, unpeeled fresh apples
½ cup diced fresh oranges
½ cup seeded fresh grapes or fresh or frozen pineapple
Crisp lettuce or watercress

Combine ingredients and serve on bed of crisp lettuce or watercress.

FAMOUS FRUIT SALAD DRESSING

1/3 cup sugar
1 egg yolk
½ canned pineapple juice (1 cup)
1 cup whipped cream
1 teaspoon flour
2 tablespoons lemon juice
1 teaspoon celery seed

Mix sugar, flour and egg yolk in a saucepan. Add fruit juices and cook over low heat until thickened, stirring constantly. Add celery seed and cool. Stir in whipped cream before serving.

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TROPICAL FRUIT SALAD PLATTER

DRESSING:

½ cup confectioners sugar
1 tablespoon lime juice
Dash of salt
1 cup dairy sour cream

PECAN CHEESE TREATS:

1½ cup (6 oz.) shredded Cheddar cheese
½ cup dairy sour cream
32 pecan halves

SALAD:

4 slices fresh pineapple, cut in half
8 slices cantaloupe
8 slices avocado
Lime Juice
Leaf lettuce

FOR DRESSING: Fold sugar, lime juice, and salt into sour cream. Chill. Yield: 1 cup.

FOR PECAN CHEESE TREATS: Whip together cheddar cheese and sour cream in a small bowl. Using a scant tablespoon for each, shape into 16 cheese balls. Press each ball between 2 pecan halves; chill. To prepare salad, dip avocado slices in lime juice. Arrange cheese balls on a large platter; alternate cantaloupe and avocado slices, pineapple and leaf lettuce.

Garnish tray with fresh strawberries and water cress, if desired. Serve dressing separately.

Makes 8 servings.

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LETTUCE SALAD
with
SESAME SEED DRESSING

½ cup sesame seed
1 tablespoon butter
¼ cup Parmesan cheese
1 cup sour cream
½ cup mayonnaise
1 tablespoon tarragon vinegar
1 tablespoon sugar
1 teaspoon salt
Dash of white pepper
1 clove garlic, minced
¼ cup green pepper, chopped
¼ cup cucumber, diced
2 tablespoons onion, minced
2 heads iceberg lettuce.

Saute' sesame seeds in butter until light brown. Remove from heat, cool and add cheese; reserve. Blend sour cream, mayonnaise and vinegar with all remaining ingredients except lettuce. Sprinkle torn lettuce with 3/4ths of seed mixture. Toss with dressing, rest of seeds and extra cheese.

Serves 8.

Note: Sesame seeds and dressing can be prepared ahead of time.

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HINTS FOR SUCCESSFUL SALADS:

A tip to remember--as soon as you bring home vegetables, wash them quickly in cold water using a brush, if necessary; whirl or towel dry.

Place in plastic bag and chill thoroughly--ready at a moment's notice for a fresh colorful addition to your salad bowl.

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ONION-ORANGE SALAD

1 quart mixed salad greens
1 11-oz. can mandarin oranges
½ cup roasted cocktail peanuts
½ cup sliced Bermuda onions, separated into rings
1/3 cup sugar
1/3 cup vinegar
1 teaspoon dry mustard
1 teaspoon salt
1 tablespoon celery seed
1 small onion

Combine first 4 ingredients in serving bowl; toss well. Set aside. Place next 6 ingredients in blender container. Blend until smooth; pour over salad. Toss lightly. Let stand to allow flavors to blend.

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CAESAR SALAD

1 clove garlic
1 egg yolk, hard-boiled
1 inch square Roquefort cheese
4 anchovies, optional
½ lemon, juiced
½ teaspoon salt
½ teaspoon pepper
¼ cup vinegar
¼ cup olive oil
1 large head romaine lettuce
½ cup croutons

Rub large salad bowl with a split garlic clove. Discard. In small bowl, mash egg yolk, cheese and anchovies until pasty. Add all ingredients except lettuce and croutons. Blend until smooth. Toss with lettuce and croutons. Serves 4.

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PASTA SALAD

1 pkg. vermicelli
1 bunch celery, chopped
1 large can pimentos, chopped
4 jalapeno peppers or to taste
1 small green pepper, chopped, optional
1 medium onion, grated
2 to 3 cups salad dressing (Miracle Whip suggested)
Salt and pepper to taste

Cook vermicelli using package directions. Drain; cool. Combine celery, pimentos, peppers and onion in serving bowl. Add vermicelli; mix well. Add salad dressing, salt and pepper. Cover. Refrigerate for 24 hours. Keeps well for 4 or 5 days.

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RICE SALAD

5 chicken bouillon cubes
½ cup margarine
Salt to taste
4½ cups Minute Rice
1 cup each chopped green peppers, celery, and green onions
1 large jar chopped pimentos
1 bottle Creamy Italian dressing

Combine first 3 ingredients in saucepan. Add 4½ cups water. Bring to boil, stirring well. Add rice. Remove from heat. Cover. Allow to fluff. Add remaining ingredients; mix well. Refrigerate. Keeps well for several days.

Yield: 10 to 12 servings.

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PEANUT BUTTER FRUIT SPREAD

¼ cup liquid from canned fruit
1 cup finely chopped cooked fruit
1 cup peanut butter

Mix liquid and peanut butter until smooth. Add fruit and mix well. Makes 2 cups.

Use 4 tablespoons per sandwich.

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MONKEY'S SALAD DRESSING

1½ cup salad oil
½ cup vinegar
6 tablespoons minced parsley
3 tablespoons minced green pepper
½ teaspoon red pepper
1 large onion (chopped)
1 tablespoon each of confectioner's sugar, and salt
1 teaspoon dry mustard
1 3 oz. package cream cheese

Put first eight ingredients into blender and blend for 1 minute. Break up cream cheese; add to above and blend again. This should be made at least one hour before using. Shake thoroughly. Use on green salad.

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SUPER BOWL SALAD

½ head cabbage, shredded
½ bag spinach, shredded
½ head lettuce, shredded
1 lb. bacon, fried, crumbled
6 hard-boiled eggs, chopped
1 bunch green onions, chopped
1 package Ranch-style dressing mix
1 cup sour cream
2 cups mayonnaise
2 cups shredded Swiss or Longhorn cheese

Layer first three ingredients in large bowl. Add layers of bacon, eggs, and green onions. Combine dressing mix and sour cream in bowl. Add mayonnaise and blend thoroughtly. Spread dressing mixture over salad, spreading to side of bowl. Top with cheese. Seal tightly. Refrigerate for 24 hours before serving.
Yield: 12 servings.

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COTTAGE COMPOTE
(A Holiday Salad)

1 12 oz. box dry cottage cheese
1 large can evaporated milk
1 teaspoon almond flavoring
2 No. 2 cans fruit cocktail
2 envelopes gelatin
½ cup chopped celery
½ cup chopped pecans
1 4 oz. bottle maraschino cherries, chopped

Place cottage cheese in mixing bowl, gradually adding milk, beating at medium speed. Add almond flavoring. Drain liquid from cans of fruit cocktail. Dissolve gelatin in one half of liquid. Bring balance of liquid to

Continued on next page---

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COTTAGE COMPOTE, Continued--

boil and add gelatin to it. Add gelatine to cheese mixture, continue beating at high speed until fluffy. Fold in remaining ingredients. Spoon into 8"x8"x2" pan. Chill until firm.

Serve in squares on lettuce. Garnish with green grapes and top with pink salad dressing. Serves 9.

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COCA-COLA SALAD

1 (No. 2½) can black pitted cherries
1 (No. 2) can crushed pineapple
1 package black cherry jello
1 package strawberry jello
1 cup chopped pecans (or other nuts)
2 (3 oz.) packages cream cheese
(or one 8 oz. pk.)
3 (6 oz.) bottle Coca Cola

Cream cheese and nuts first and set aside. (Nuts and cheese are optional). Drain juice from cherries and pineapple; bring to boil. Pour over jello and dissolve. Let cool and ad Cokes. Cut up nuts and cream with cheese. Combine all ingredients and refrigerate.

Instead of cheese you might like to top with sour cream. If you cut this recipe of increase it, measure Coke and juices to be sure you have 1 cup of hot liquid (juices) and 1 cup of cold (Cokes) for each small package of jello. Check instructions on jello package.

Serves 24.

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THOUSAND ISLAND DRESSING

Mix one blended cup mayonnaise, 1/3 cup catsup, 2 tablespoons pickle relish, 1 tablespoon minced green onions and ½ teaspoon crushed red pepper. Chill.

Makes 1½ cup dressing.

Dresses up lettuce wedges and cold, sliced turkey sandwiches.

Delicious on thick hamburgers.

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CELERY SEED DRESSING

MIX:
1/3 cup sugar
1/3 cup vinegar
1 tablespoon mustard
1 cup oil
1 onion, minced
1 teaspoon celery seed
Salt and pepper to taste

Shake dressing to mix thoroughly. Pour over greens--as much as you prefer.

Estpecially good on spinach.

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DIXIE SALAD DRESSING

1/3 cup catsup
1/3 cup sugar
¼ cup vinegar
½ cup vegetable oil
1 teaspoon onion, grated
1 teaspoon paprika

Mix well and chill. Serve over grapefruit, avocado, canned artichokes or green salad. Note: Use malt vinegar in place of regular vinegar for a delicious variation of French dressing.

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Vegetables



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★ GREEN BEANS WITH SOUR CREAM

1 tablespoon salad oil
1 tablespoon vinegar
1 onion, thinly sliced
2 No. 2 cans green beans, undrained
(with almonds, delicious)
Salt and pepper to taste

Mix ingredients and marinate covered, for several hours, refrigerated. Turn occasionally. Drain.
Add sour cream sauce.

SOUR CREAM SAUCE:

1 cup sour cream
½ cup mayonnaise
2 teaspoons chopped chives
¼ teaspoon dry mustard
1 teaspoon lemon juice
Grated onion tc taste
½ to 1 tablespoon horseradish

Combine ingredients and mix well. Pour over chilled marinated green beans.

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BROCCOLI
WITH TOASTED SALTED PECANS

1 large bunch fresh broccoli or 2-10 oz. pkgs. frozen broccoli spears
2 tablespoons cornstarch
½ cup chicken broth
½ cup lemon juice
1 tablespoon sugar
1½ teaspoon grated lemon rind
¼ teaspoon salt
¼ teaspoon pepper
½ cup pecan halves
1 tablespoon butter or margarine
1 teaspoon salt

Wash, trim and cut 1 large bunch fresh broccoli into spears. Place in 1 inch boiling salted water and cook, covered, over medium heat 8 to 10 minutes or until tender. (Or prepare 2-10 oz. pkgs. frozen broccoli spears according to directions.) Drain well and place attractively on serving platter. Keep warm. Meanwhile, make a lemon sauce by blending 2 tablespoons cornstarch with ½ cup each chicken broth and lemon juice. Bring to boil and cook, stirring constantly, until thickened. Stir in 1 tablespoon sugar, 1½ teaspoons grated lemon rind and ¼ teaspoon each salt and pepper.

Pour sauce over broccoli. Top with ½ cup pecan halves, which have been sauteed in 1 tablespoon butter or margarine and sprinkled with 1 teaspoon salt.

Serves 6 to 8.

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BROCCOLI POLANNAISE

1 bunch broccoli
1 teaspoon salt
½ cup fresh breadcrumbs
1 teaspoon minced onion
4 tablespoons butter
¼ cup minced parsley
1 hard-boiled egg, chopped
Salt and pepper to taste
Another 2 tablespoons butter

Wash the broccoli, trim off the ends and cut off the flowerets. Peel the thick stalks, (that insures tenderness) and cut into 1" pieces. This takes just three or four minutes. Bring a large pot of water to boil. Add salt. Drop in the stem pieces and cover only long enough to bring water back to a boil. If you leave cover on, the broccoli tends to lose its bright green color. After 5 minutes, add the flowerets and continue cooking another 5 minutes. As soon as knife pierces the stem pieces drain the broccoli, and, if you are not ready to serve dinner, cool the broccoli under running water to stop cooking. Otherwise the vegetable will continue to cook. While the broccoli is cooking, saute' the crumbs and onion in butter until they are golden. Remove from heat and add parsley, egg and salt and pepper.

Just before serving dinner, heat remaining 2 tablespoons butter in skillet. Add broccoli and toss to heat and glaze with butter. Turn into serving dish. Top with crumbs.

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BLAUKRAUT OR ROTKOHL
(Red Cabbage)

1 large head red cabbage
1½ tablespoons lard or shortening
1 medium onion
2 bay leaves, whole
10 cloves
2 tablespoons vinegar
1 or 2 large apples
½ teaspoon sugar
1 teaspoon cornstarch
salt

Cut cabbage in quarters and cut out stem. Grate cabbage fairly fine. Finely dice the onion. Melt lard in a large pot and lightly brown onions. Add grated cabbage and stir until fat is absorbed. Add bay leaves, cloves, vinegar, sugar and a little water to steam. Steam, covered, for ½ hour. Peel and core apples. Slice in slices about ½ inch thick. Add apples, salt to taste, and steam an additional ½ hour. Mix cornstarch with a little cold water. If there is about a cup of water remaining in the pot add cornstarch-water mixture and stir in. If not, add water. Remove bay leaves and serve.

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ROT (Red) KRAUT

Remove the stem and outside leaves from a red cabbage, shred the cabbage. In an enamel saucepan, melt 2 tablespoons of Crisco, add about 2 tablespoons of flour. Add about ½ cup vinegar and ½ cup red wine or water. Add shredded cabbage and 2 or 3 tablespoons sugar. Simmer cabbage for ½ hour.

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★ MAPLE-BUTTER GLAZED CARROTS

1 cup water
1 teaspoon salt
2 lb. carrots, pared, cut in half, crosswise
½ cup maple syrup
½ cup butter or margarine
1 teaspoon leaf marjoram, crumbled
1 teaspoon salt
½ teaspoon pepper

1. Bring water and 1 teaspoon salt to boiling in a medium-size heavy saucepan. Add carrots; return to boiling; cover. Simmer 15 to 20 minutes or until carrots are just tender. Drain thoroughly.
2. Cook maple syrup, butter, marjoram, salt and pepper in a large skillet over low heat 2 or 3 minutes or until bubbly and caramel-like consistency.
3. Add carrots. Toss gently to coat in the maple butter. Cook over high heat, tossing gently, until carrots are glazed and liquid is absorbed.
4. Spoon in center of Mashed Butternut Squash and Yams (see recipe) or serve separately.

Makes 8 servings.

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★ GREEN BEANS WITH CHESTNUTS

1/3 cup cooked chestnuts, chopped coarsely. Saute lightly (only a minute or two) in 6 tablespoons butter or margarine. Add one pound cooked green beans and mix well. Taste for seasoning.

Makes 4 servings.

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KING'S ARMS TAVERN
CREAMED CELERY WITH PECANS

4 cups celery, cut diagonally in ½" pieces
2 tablespoons butter
2 tablespoons all-purpose flour
2 cups milk
1 teaspoon salt
3/4 cup pecan halves
buttered bread crumbs

Preheat oven to 400 degrees, F.
Grease 1½ quart casserole
Boil celery until tender in enough water to cover; drain.
Melt butter over medium heat; stir in flour and add milk slowly to make cream sauce, stirring until thick and smooth.
Add salt and well-drained celery.
Spoon into prepared casserole, top with pecans, and cover with buttered bread crumbs.
Bake at 400 degrees F, for 15 minutes.

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CARROT CASSEROLE

2 cups sliced raw carrots
4 oz. oleo
½ cup milk
3 eggs, beaten
2 cups grated Cheddar cheese

Cook carrots in salted water.
Mash and add butter, milk and eggs.
Fold in cheese and bake at 350 degrees for 45 minutes.

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CELERY EN CASSEROLE

4 cups diagonally sliced celery
1 5 oz. can water chestnuts, drained, sliced
¼ cup diced pimentos
¼ cup slivered almonds
1 can condensed cream of chicken soup
½ cup bread crumbs
4 tablespoons butter, melted

Cook celery in small amount of boiling water for four minutes or until tender crisp. Drain well.

Combine celery with next four ingredients.

Pour into greased 1½ quart casserole.

Combine bread crumbs and butter; spread over top.

Bake in 350 degree oven for 25 minutes or until crumbs are brown.

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SUMMER SPECIAL

1 medium zucchini
½ cup broccoli buds
1 Tblsp. brown sugar
3-4 tomatoes
1 small onion, chopped
¼-½ pkg Sloppy Joe seasoning mix

Simmer altogether until done.

A pint of canned tomatoes and frozen zucchini and broccoli may be used along with dehydrated onion.

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BAKED STUFFED ONIONS

8 large sweet Spanish onions, peeled
½ pound bulk pork sausage
1 cup soft breadcrumbs (2 slices)
2 tablespoons chopped parsley
1 can (7 oz.) whole kernel corn, drained
2 tablespoons butter or margarine
½ teaspoon paprika

1. Cut a slice from top of each onion; with a small knife, scoop out enough to leave a cavity about 1 to 1½ inches deep. Reserve scooped-out onion. Place onions in large kettle or saucepan with enough salted water to just cover; bring to boiling. Lower heat; simmer, covered, 20 minutes, or just until tender. Do not overcook. Drain.
2. Chop enough of the reserved onion to make ½ cup. Saute sausage meat until brown in small skillet, break into small pieces with fork; drain off excess fat. Add chopped onion; saute, stirring often until tender, 6 or 8 minutes. Remove from heat; stir in breadcrumbs, parsley, and corn.
3. Melt butter or margarine in shallow baking dish in oven; stir in paprika. Brush onto onions to coat well, then fill onions with sausage mixture; arrange in same baking dish. Cover loosely with foil.
4. Bake in hot oven (400 degrees) 15 minutes uncover and bake 5 minutes longer or until heated through and topping is lightly browned.

Bake at 400 degrees for 20 minutes
Makes 8 servings.

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DELMONICO POTATOES

9 medium potatoes
½ lb. sharp grated cheddar cheese
½ pint whipping cream
1½ teaspoon salt
Dash pepper
1 cup milk
1 teaspoon dry mustard
¼ teaspoon nutmeg

Boil potatoes 12 minutes. Remove from heat and cool. Grate into a 2 quart casserole.

Combine remaining ingredients in pan. Heat until cheese melts. Pour over potatoes.

Bake at 350 degrees for 1 hour.

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BROCCOLI CASSEROLE

1 bunch, or 10 to 12 oz. frozen, broccoli
(Cook fresh broccoli a couple minutes)
1 cup minute rice, uncooked
1 cup chopped celery
1 cup chopped onion
8 oz. jar Cheez Whiz and 1 stick oleo, melted together.

Add 1 can cream of mushroom soup. Put broccoli in bottom of baking dish. Mix other ingredients and pour over broccoli.

Bake at 350 degrees for 45 to 60 minutes.

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★ HOLIDAY
SWEET POTATO CASHEW BAKE

½ cup packed brown sugar
1/3 cup broken cashews
¼ teaspoon ground ginger
2 lb. sweet potatoes, cooked, peeled, and cut in thick pieces
1 8 oz. can peach slices, well drained
3 tablespoons butter or margarine

Combine brown sugar, cashews, ginger and ½ teaspoon salt. In 10x6x2" baking dish, layer half the sweet potatoes, half the peach slices, and half the brown sugar mixture. Repeat layers. Dot with butter or margarine. Bake, covered, in 350 degree oven for 30 minutes. Uncover. Bake mixture 10 minutes. Spoon syrup over potato mixture before serving. Garnish with additional cashews if desired.

Serves 6 to 8.

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SWEET POTATO CASSEROLE

Bake 8 sweet potatoes. Scoop out and mix in mixer.

To this ADD:

8 oz. sour cream
½ stick margarine
1 teaspoon salt
2 tablespoons green onions, chopped fine
Pinch of nutmeg

Mix all together and put into a baking dish. Spread top with miniature marshmallows and bake 35 minutes at 325 degrees.

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SOUR CREAM SAUCE WITH CARAWAY SEEDS-

A delicious sauce for a change with cabbage, potatoes, summer squash, string beans and broccoli---

Use sour cream, not commercially soured but a whipping cream. Sour it yourself with lemon juice, have the cream warm (not hot) and then add lemon juice--a half lemon to a half pint of cream--and stir. Place on back of the stove and it will thicken shortly. (You can do this in the pan that you will heat the sauce in and save washing an extra pot.) Mash 1 scant teaspoon caraway seeds in a mortar, and add to the sour cream. Heat on low flame. Do not boil.

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HINT: To vary flavor of vegetables, try using beef or chicken stock, either bouillon or concentrate as a base instead of tiny amount of water. Clam juice and tomato juice are also wonderful seasoners.

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★ ACORN SQUASH STUFFED WITH GREEN PEAS

3 small acorn squash
1 package frozen green peas
6 tablespoons butter

Scrub acorn squash. Cut in half and remove seeds. Rub the squash meat with butter (about 4 tablespoons).

Place squash in shallow baking dish to which you've added about ½ cup water. Bake in 350 degree oven for 30 minutes, or until done. Cook peas in a quarter-cup water for two minutes. Drain. Toss with remaining butter. Fill cavities of squash with peas and return to oven to reheat. Serves 6.

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MASHED BUTTERNUT SQUASH AND YAMS

2 lb. butternut squash
2 lb. yams or sweet potatoes
¼ cup melted butter or margarine
1 teaspoon salt
½ teaspoon ground ginger
¼ teaspoon pepper

1. Pare squash, cut in half, remove seeds, cut in 1 inch pieces
2. Pare yams or sweet potatoes, cut into 1 inch pieces.
3. Combine squash and yams, 2 cups boiling water and 1 teaspoon salt in a large saucepan. Bring to boiling; lower heat; cook 25 minutes or until vegetables are tender. Drain.
4. Whip vegetables with butter, salt, ginger and pepper in a large bowl with wire whisk or at high speed with an electric mixer until smooth and fluffy. Serve hot.

Note: To prepare in advance:- Place squash and yams in a buttered 8 cup casserole; cover; refrigerate. To heat: Place covered in a moderate oven (400) for 50 minutes.

Makes 8 servings.

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VEGETABLE "STUFF"

1 lb. fresh mushrooms or 2 cans (6 to 8 oz. each) sliced mushrooms
1/3 cup flour
2½ teaspoon salt
½ teaspoon freshly ground black pepper
2 medium green tomatoes, sliced ½" thick
2 zucchini, sliced ½" thick
Vegetable oil
1 large green pepper, sliced
1 lb. potatoes, peeled, thinly sliced, (about 2 cups)
1 cup chopped onions
4 tablespoons butter or margarine
1 teaspoon sugar

Rinse, pat-dry and slice mushrooms or drained, canned mushrooms; set aside. Mix flour with 1½ teaspoon salt, and 1/8 teaspoon black pepper; use to coat tomatoes and zucchini slices; set aside. In a very large skillet, heat ½ cup oil; add green pepper; saute' for 2 minutes; remove and set aside. In same skillet, saute' reserved tomato and zucchini, a few slices at a time until brown, about 2 minutes on each side. Remove and set aside.In same skillet heat ½ cup more oil, add potatoes, onion and ½ teaspoon salt. Cook and stir until potatoes are cooked, about 10 minutes; remove and set aside. In same skillet melt butter, add reserved mushroom, saute' for 5 minutes. Stir in sugar, remaining ½ teaspoon salt and 1/8 teaspoon pepper, green tomatoes, zucchini, potatoes and onion. Toss gently, as salad, until well mixed. Reheat gently. Serve at once.

Good with steak or chicken.

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Meats and Stuffings



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DIFFERENT MEATS LIKE DIFFERENT HERBS

BEEF: thyme, rosemary, basil, marjoram, summer savory, parsley

PORK: thyme, sage, basil, chives, rosemary, marjoram, oregano

VEAL: thyme, sage, basil, rosemary, summer savory, tarragon, oregano

LAMB: mint, dill, rosemary, marjoram, summer savory, thyme, basil, oregano

FISH: parsley, sage, thyme, basil, fennel, chives, dill, chervil

POULTRY: summer savory, sage, chervil, tarragon, thyme, marjoram

HERBS IN MEATS AND STUFFINGS

Add herbs during last hour of cooking stew. Marjoram and bay leaf are good.

Add herbs towards end of roasting meat.

Add herbs to meat loaves, hamburgers and stuffings when mixing.

Sprinkle steaks or chops with herbs while broiling; or, sprinkle with herbs, brush with salad oil and refrigerate for an hour before broiling.

Marjoram is good for stuffing; rosemary for poultry stuffings.

Buy only a small amount of herbs at a time. A little goes a long way. Herbs lose their flavor rapidly so mark the date of purchase on container and replace at least yearly, even though not all has been used.

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HOMEMADE HERB MIX

Use this versatile seasoning to jazz up dips, chicken, or burgers

1/3 cup nonfat dry milk powder
1 tablespoon salt
1 tablespoon paprika
2 teaspoons dry mustard
2 teaspoons dried oregano, crushed
1½ teaspoon dried thyme, crushed
1 teaspoon onion powder
½ teaspoon garlic powder
¼ teaspoon pepper
1 teaspoon dried dillweed

In a dry screw-top jar combine all ingredients. Cover; shake well. Store in a cool, dry place. Makes 2/3 cup.

FOR QUICK DIP: Stir 1 tablespoon Herb Mix into 1 cup plain yogurt. Serve with vegetables. Makes 3/4 cup.

FOR FRIED CHICKEN: Coat one 2½ to 3 pound broiler-fryer chicken, cut up, with a mixture of 3 tablespoons all-purpose flour and 2 tablespoons Herb Mix. In large skillet slowly brown chicken in 2 tablespoons hot shortening 15 minutes, turning to brown evenly. Cover and cook 20 minutes. Uncover; cook 5 to 10 minutes more. Serves 6.

FOR BURGERS: Combine 1 beaten egg and ¼ cup milk. Add ¼ cup fine dry bread crumbs and 1 tablespoon Herb Mix. Add 1 pound ground beef or pork; mix well. Shape into four ½-inch-thick patties. Panbroil, broil, or grill patties. Serves 4.

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CABBAGE BURGER CASSEROLE

1 small head of cabbage
1 pound hamburger
1 small onion (diced)
1/3 cup raw rice
1 can tomato soup
1 soup can water

Cut cabbage into small pieces in a dish. Brown hamburger and onion. Stir in rice, pour over cabbage. Mix soup and water together and pour over other ingredients. Bake covered at 350 degrees for 1½ hours.

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VEGETABLE BURGER CASSEROLE

2 pounds ground beef
3 medium potatoes
1 16 oz. package frozen mixed vegetables
1 can tomato soup
½ can water

Brown ground beef and drain off grease. Spread evenly in 9x13 inch baking dish. Peel and slice potatoes. Spread over beef. Salt lightly. Spread vegetables over potatoes. Mix soup and water and pour over other ingredients.

Seal with foil or tight lid and bake at 350 degrees for 2½ hours. Uncover and top with American cheese slices. Return to oven until cheese melts.

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★ CABBAGE ROLLS

1 lb. ground beef
1 lb. ground pork
2 teaspoon salt
½ teaspoon pepper
3/4 cup cooked rice
1 small onion
1 8 oz. tomato sauce

MIX all of above together.

Cover 12 cabbage leaves with boiling water, to wilt. Drain.

Place ½ cup meat mixture in center of cabbage leaf. Roll up, folding over.

Place in roaster and layer with sauce, and sauerkraut.

SAUCE:

Mix 1 (8 oz.) can tomato sauce with ½ cup brown sugar and ½ cup lemon juice. Pour over rolls. Bake for several hours in medium hot oven.

****

BAKED TURKEY

1 26 oz. can turkey (or 2 lb. roasted)
2 cans cream of mushroom soup
2/3 cup milk
Add celery to taste
1 tablespoon lemon juice
1 cup cooked rice
1 cup salad dressing
Mix together.

Bake in 9x13 inch baking dish. Sprinkle corn flakes on top.

Bake one hour at 350 degrees.

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LAZY DAY STEW

Arrange 2 lb. raw beef cubes or round steak in a roaster or casserole, large enough to hold them in a single layer. Do not brown meat first. Cut potatoes, carrots, onions and celery in large chunks in layer on top of meat. Mix an 8 oz. can tomato sauce with one can water and 1 teaspoon sugar. Pour over meat and vegetables. Salt and pepper to taste. Scatter 2 teaspoons quick tapioca on top. Do not stir in. Seal roaster tightly in heavy foil. Place in 325 degree oven during recommended cooking time. When foil is removed meat will be brown with gravy.

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HOT TURKEY OR CHICKEN SALAD

2 cups diced, cooked turkey or chicken
2 cups celery, chopped fine
½ cup chopped almonds
2 teaspoons grated onions
½ teaspoon salt
2 tablespoons lemon juice
½ cup mayonnaise

Mix for salad. Put in flat baking dish. Cover with ½ cup grated cheese (American), then 1 cup crushed potato chips. Bake 20 to 30 minutes at 375 degrees.

Can be mixed day before, except for chips. Serves 6 to 9.

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BABY BEEF LIVER WITH APPLES AND ONION RINGS, "BERLIN STYLE"

8 tablespoons butter
2 medium onions, sliced and separated into rings
Salt
Freshly ground black pepper
2 teaspoons chopped parsley
5 medium cooking apples, peeled, cored and sliced in ½ inch rings
1 lb. baby beef (or calf's) liver, cut into ½ inch slices
Flour

Preheat oven to 250 degrees. In a 12" skillet, melt 2 tablespoons butter over moderate heat. When foam subsides, add onion rings, a little salt and few grindings of pepper. Stirring occasionally, cook onion rings for about 10 minutes or until light brown. Transfer them to ovenproof plate or platter. Cover with foil and place in preheated oven. Add 2 tablespoons butter to the skillet and drop in half apple rings. Cook until golden on both sides., add to the plate with onion rings. Cook remaining apples in another 2 tablespoons butter. Keep apples and onions warm in the oven while you saute' liver. Season liver with salt and few grindings of pepper. Dip slices in flour. Add remaining butter to skillet and melt over moderate heat. When foam subsides, add liver and cook for 2 minutes on each side. Do not overcook. Remove liver to heated platter. Scatter apple and onion rings over it. Sprinkle with parsley and serve at once. Whipped potatoes and sliced tomatoes vinaigrette go well with this dish.

Serves 4.

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GREEK STYLE MACARONI BAKE

3/4 lb. ground beef
½ cup chopped onion
1 can (6 oz.) tomato paste
½ teaspoon salt
¼ teaspoon ground cinnamon
½ cup mayonnaise

¼ cup flour
2 cups milk
2 eggs
1/3 cup grated Parmesan cheese
¼ teaspoon ground nutmeg
8 oz. elbow macaroni, cooked and drained. Brown beef and onion, drain fat and stir in tomato paste, salt and cinnamon; set aside. Combine mayonnaise and flour, stir in milk, and cook and stir over medium heat until thick (do not boil). Beat eggs and cheese and nutmeg together and stir into sauce slowly. Put macaroni into 2 quart oblong baking dish, cover with meat mixture, top with remaining macaroni and bake at 325 degrees for 45 minutes.
Serves 4.

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ANNE'S EGGS

½ stick butter in skillet
½ cup milk
½ cup flour
2 eggs
Pinch of nutmeg
Pinch confectioner's sugar

Mix flour, milk, eggs, nutmeg and pinch of confectioners sugar. Add to butter which has ben melted. Bake in 400 degree oven for 15 minutes. Top with orange marmalade and powdered sugar.

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PHILADELPHIA SCRAPPLE

Take remains of cold fowl, or meat, two or three kinds may be used, cut into small pieces, season well and put in frying pan with water to cover. When it boils, thicken with corn meal, stirred in carefully like mush and about as thick, and keep over fire until meal is cooked, then pack in long, deep tins and when cold, slice off and fry.

****

CURRIED BEEF

Fry two sliced onions a light brown in two tablespoons butter and mix in a tablespoon and a half curry powder; add beef cut into inch square pieces, with a pint of milk, and a quarter of a cocoa-nut, grated and strained through muslin with a little water, and simmer thirty minutes, stirring constantly to prevent burning. Turn into a dish, squeeze in a little lemon juice and send to table with a wall of mashed potatoes or boiled rice around it.

The above meat recipes were taken from an 1895 cookbook.

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CABBAGE ROLLS

1 beaten egg
¼ cup finely chopped onion
3/4 teaspoon salt
½ lb. bulk sausage
½ cup milk
1 teaspoon Worcestershire sauce
½ lb. ground beef
3/4 cup cooked rice
Cabbage leave

Put cabbage leaves in boiling water to remove easily.

SAUCE:
2 cans tomato soup.
3 Tablespoons brown sugar
2 teaspoon lemon juice
Small can sauerkraut

325 degrees for 1½ hours. Baste frequently.

1 large head cabbage makes 15 servings. Can stretch recipe.

Variations: 1 piece summer sausage. Chunk and scatter over cabbage rolls.

6 servings.

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SZEGED GULYAS
(Serves 4 or 5)

Part 1:

SAUERKRAUT:

4 slices bacon, cut in 1" strips
1 medium onion, thinly sliced
1 lb. sauerkraut
1 teaspoon caraway seeds
1 cup dry, white wine
Beef stock or water

1. Cook bacon until crisp. Remove bacon bits and reserve.
2. Saute' onion in bacon fat until transparent. Drain sauerkraut (rinse only if mild flavor is desired) Add to onion. Toss until sauerkraut is coated with bacon drippings. Add reserved bacon pieces, caraway seeds, and liquid.
3. Simmer covered until sauerkraut is cooked, about 1½ hours. Add water during cooking, if necessary.

Part 2:

GULYAS:

3 tablespoons lard
2½ lbs. onions, chopped
1 lb. beef cut in 1½" cubes
1 lb. pork cut in 1½" cubes
2 cloves garlic, minced
3 tomatoes, peeled, seeded and chopped
3 tablespoons Hungarian paprika
1 cup beef stock.

Heat fat and cook onions very slowly to deep golden brown. Add meats and saute' until meat is browned. Add garlic and tomatoes, paprika and half the stock. Stir during cooking to prevent

Gulyas continued on next page------

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Gulyas, continued:-----

burning. Cover and simmer 1½ hours, or until meat is tender. Add remaining s stock during cooking and a little water if needed.

Combine sauerkraut and gulyas and taste for seasoning. As sauerkraut is often salty, cook meat without salt and add only at this point, if necessary. Simmer finished dish 10 to 15 minutes longer.

****

BEER BATTER

For fish, shrimp, onion rings:

1 cup flour
1 egg yolk
¼ to ½ teaspoon seasoned salt
Beer (less than 12 oz.)

Mix above together, adding beer until batter is consistency of thinnish pancake batter. Let sit ½ hour.

1 egg white, beaten until stiff.

Fold eggwhite into batter (after batter has set for ½ hour) and use immediately.

Dredge fish, shrimp, or onion rings, etc. in mixture and deep fry.

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TURKEY ROASTING CHART

Type	Ready-to-cook weight	Oven temp.	Guide to roasting time
Whole	6-8 lb.	325	3½-4 hrs.
	8-12 lb.	325	4-4½ hrs.
	12-16 lb.	325	4½-5½ hrs.
	16-20 lb.	325	5½-6½ hrs.
	20-24 lb.	325	6½-7½ hrs.
Halves	9-10 lb.	325	5-5½ hrs.
Hind-quarters	2-6 lb.	325	2-4 hrs.
Breasts	3-5 lb.	325	1½-2½ hrs.
	5-9 lb.	325	2½-3½ hrs.
Foil-wrapped Turkey	7-9 lb.	450	2¼-2½ hrs.
	10-13 lb.	450	2¼-3 hrs.
	14-17 lb.	450	3-3¼ hrs.
	18-21 lb.	450	3¼-3½ hrs.
	22-24 lb.	450	3¼ - 3 3/4 hrs.

When buying turkeys 12 lb. and under, allow 3/4 to 1 lb. per serving. For 12 to 24 lb., allow ½ to 3/4 lb. per serving

Since each bird differs in size, shape, or variety, roasting times can only be approximate.

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BONELESS TURKEY ROLLS

1. Do not remove netting.
2. Preheat oven to 325 degrees.
3. Season with salt and pepper
4. Place on rack in shallow baking pan.

Brush entire roll with butter or margarine; cover with foil. To brown, remove foil. Roast until meat thermometer registers 160 degrees.

4 to 5 lbs.	2 to 2½ hours
5 to 7 lbs.	2½ to 3½ hours
7 to 9 lbs.	3½ to 4 hours.

****

BAKED TURKEY

Rub turkey inside and outside with salt. Put in roasting pan with cover.

ADD:

1½ quart water
1 whole apple, cored
1 whole onion
2 stalks celery

Put cover on roaster and cook at 500 degrees for 1 hour. Turn oven off and leve overnight.

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★ ROAST TURKEY WITH CHESTNUT STUFFING

1 12 lb. ready-to-cook turkey (fresh or frozen, thawed)
2 large onions (2 cups) chopped
2 cups sliced celery
3/4 cup (1½ stick) butter or margarine
Liver (from giblets), chopped
½ cup chopped parsley
3 packages (8 oz. each) corn bread stuffing mix
1½ cup boiling water
1 lb. fresh chestnuts, cooked and peeled, or 1 can (15½ ozs.) water packed chestnuts, drained
4 tablespoons soft butter or margarine
¼ cup sherry
Giblet Gravy (see recipe)

1. Rinse turkey and dry inside and out with paper towelling.

2. Saute' onions and celery in butter or margarine until soft in large skillet. Add the liver and saute' a few minutes longer. Stir in parsley. Add to stuffing mix in large bowl. Add water and sherry; mix until evenly moistened. Coarsely chop the chestnuts and mix into stuffing.

3. Lightly stuff neck and body cavities of turkey with stuffing. Skewer neck skin to back of bird. Turn wing tips under. Secure legs under band of skin or metal clamp, or tie with kitchen string. Turn any remaining stuffing into a buttered casserole.

Place stuffed bird on rack in shallow pan. Rub skin with soft butter. Make tent of aluminum foil; place over turkey with edges inside pan and not touching bird.

Continue next page--

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Turkey, continued:---

5. Roast in slow oven (325 degrees), basting several times with pan drippings, 4 hours, or until meat thermometer registers 185 degrees and leg joint moves freely. About 1 hours before turkey is done, place extra casserole with stuffing in oven. Bake, covered, until it is heated through--about 1 hour.

6. Remove turkey to heated serving platter. Remove strings and skewers. Let stand 20 to 30 minutes before carving. Garnish with dried fruits, nuts, and parsley, if desired. Meanwhile prepare Giblet Gravy:----



GIBLET GRAVY

Place remaining giblets and neck of turkey in medium size saucepan; add a small onion stuck with 2 whole cloves, 2 cups water and 1 teaspoon salt. Heat to boiling; lower heat; cover. Simmer 1½ hours, or until meat is tender. Strain broth. Chop giblets ver fine. When turkey has been removed from roasting pan, remove rack. Pour a little of the broth into pan; set pan over burner and and heat while stirring to dissolve browned bits. Strain into a 2 cup measure. Skim fat from drippings. Measure 6 tablespoons of the fat into a medium size saucepan; stir in 1/3 cup flour. Heat and stir over medium heat a few minutes to brown flour slightly. Stir in pan drippings and reserved broth, (about 2½ cups). Continue cooking and stirring until gravy thickens and bubbles one minute. Season to taste with salt and pepper. Stir in giblets and 2 tablespoons dry sherry. Makes 3 cups.

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CORNBREAD AND SAUSAGE STUFFING

1½ cup crumbled day-old cornbread (recipe follows)
1½ cup cubed and toasted white bread
1 lb. Christmas sausage (recipe follows)
½ lb. butter
1 cup chopped onion
1 cup chopped celery
½ cup chopped green pepper
½ cup chopped mushrooms
1 clove garlic, finely minced
¼ cup parsley, finely chopped
Salt to taste
3/4 teaspoon freshly ground black pepper
Tabasco, if desired

Crumble the cornbread into a large bowl. Mix with toasted white bread. Cook the onion, celery, green pepper, and mushrooms in two tablespoons butter until limp, but not brown. Add the sausage is well-done, about 20 minutes. If you don't have a large skillet, you may need to cook the sausage in 2 parts. When the sausage mixture is well-cooked, add to the cornbread and white bread and mix well. Melt the remaining butter. Add to the stuffing and toss.

This recipe will stuff six Cornish game hens or other small game birds, 2 large chickens, one small turkey, or a small crown roast of pork. You'll have some leftover stuffing to bake in a casserole.

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★ CHRISTMAS SAUSAGE

2 lb. lean pork
1½ teaspoon powdered sage
½ teaspoon summer savory
3/4 teaspoon marjoram
¼ teaspoon nutmeg
¼ teaspoon ground cloves
2 teaspoon salt
1 teaspoon freshly ground black pepper, more if you like really hot sausage
¼ cup Madeira
2 tablespoons water

Cube the pork and put through grinder twice. Or have your butcher grind it for you, being sure to ask him to grind it finely. (Or use bulk sausage and add spices other than pepper and salt.

Mix the seasonings with Madeira and water. Add this mixture to the meat, mixing thoroughly. The easiest way is with your hands.

If you are going to use the sausage for stuffing, form the meat into a ball and let rest in refrigerator at least 24 hours. Then follow directions in stuffing recipe. If you are going to use as breakfast sausage, form into patties. Put wax paper or plastic wrap between each patty or layer or patties and let stand 24 hours before using. This particular sausage does not freeze well, so don't make up too far ahead.

To cook as breakfast sausage, place in large skillet. Don't crowd or the sausage will not brown properly. Add enough water to barely cover the bottom of the pan. Cover, cook for 2 minutes. Drain. Cook uncovered over medium heat until patties are browned and the meat is <u>completely</u> done.

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★ CORNBREAD

3/4 cup cornmeal
1 cup unbleached, all-purpose flour
1 tablespoon sugar
1 teaspoon salt
l teaspoon baking powder
2 teaspoon cream of tartar
2 eggs
1 cup buttermilk or heavy sour cream
2 tablespoons melted butter

Preheat the oven to 450 degrees F. Put a well-greased iron pan, or other heavy pan, 8 inches square, in the oven to warm. Sift together cornmeal, flour, sugar, salt, baking soda, and cream of tartar. Set aside.

All the ingredients should be room temperature; the bread will crack and bulge in the center if they aren't. Beat eggs slightly. Add buttermilk and melted butter. Mix slightly. Pour into the dry ingredients and mix only enough to blend thoroughly. Pour into a warm skillet or pan. Bake at 450 degrees for 20 minutes.

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FRUIT STUFFING

½ cup butter
1 package (8 oz.) herb-seasoned dressing
1 tablespoon orange rind, grated
½ cup seedless raisins or currants
1 large apple, grated, with skin on

Heat butter and 1 cup water in skillet. Stir in remaining ingredients and toss lightly.

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BAKED CHICKEN BREAST WITH ALMONDS

4 chicken breasts
All-purpose flour
½ cup butter, divided
2 cups chicken stock or canned chicken broth
½ cup blanched almonds, sliced
Salt and pepper to taste
¼ cup dry sherry

Preheat oven to 400 degrees.

Dredge chicken breasts with flour and place on rack in shallow roasting pan.

Brush with ¼ cup melted butter, and bake at 400 degrees until browned, 25 to 35 minutes.

When chicken is brown, remove rack, place chicken in bottom of pan and add chicken broth to the depth of ½ inch.

Cover and bake at 350 degrees for 1 hour.

Meanwhile, saute' almonds in remaining ¼ cup butter until golden brown.

About 10 minutes before the end of cooking time remove cover and spoon almonds and butter over chicken. Season with salt and pepper.

Just before serving sprinkle with sherry.

Serves 4.

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SHERRY CHICKEN

3/4 stick oleo
½ cup cooking sherry
1½ tablespoon flour
1 chicken bouillon cube
1 cup boiling water
Almonds (optional)

Brown chicken in butter. Warm sherry. Light sherry while pouring over chicken. Take chicken out and add bouillon, water and flour for gravy. Put chicken back in and simmer until done, about 1½ to 2 hours. (Add more water if needed.)

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SODA POP BARBEQUE'D CHICKEN

1 fryer, skinned
1 can Dr. Pepper
Barbeque sauce (Kraft or Jug)
½ teaspoon salt, optional

Skin raw fryer; place in large pot. Pour can of Dr. Pepper and an equal amount of barbeque sauce over chicken. Add ½ teaspoon salt (optional). Simmer covered slowly for 1 hour or until chicken is tender. Turn chicken several times while simmering to make sure barbeque sauce covers all the chicken. Ready to serve.

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DO-NOT-PEEK CHICKEN

1 2½ pound fryer (cut up) or chicken breasts
1 cup long grain rice (NOT instant)
4 tablespoons melted margarine
1 can creamed mushroom soup
1 can creamed celery soup
½ soup can milk
1 envelope onion soup mix

Sprinkle rice evenly over a 9 inch by 13 inch baking dish or pan. Pour melted margarine and milk over rice. Mix the two cans of soup together and spoon over rice. Lay pieces of chicken in rows over the rice and sprinkle with the onion soup mix. Seal with foil and bake 2½ hours at 325 degrees. Do NOT peek during baking time.

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CHIPPED BEEF AND MACARONI

1 can mushroom soup
1 cup milk
1 cup raw macaroni
½ cup cheddar cheese
3 oz. dried beef,sliced very thin
1 tablespoon onion
2 hard-cooked eggs

Mix milk and soup. Add macaroni and mix well. Add cheese and beef which has been cut into small pieces. Add onion. Put in baking dish and let stand all night or at least 4 to 5 hours. Alternate layers with eggs. Top with cracker crumbs. Bake one hour at 350 degrees. Serves 4.

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SWISS CHEESE AND TUNA CASSEROLE

3/4 cup long grain rice, uncooked
2 tablespoons butter
2 tablespoons flour
Dash of salt and pepper
1 cup (4 oz.) shredded Swiss cheese
2 large tomatoes, peeled and sliced
1 can (9½ oz.) tuna, drained and flaked
Tomato slices, if desired
Parsley, if desired

Cook rice according to package directions. Preheat oven to 350 degrees, F. Meanwhile melt butter in 1½ quart saucepan. Blend in flour, salt and pepper, until smooth. Remove from heat. Gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat, and stir in cheese until melted. Do not boil. Place rice in buttered 1½ quart rectangular baking dish. Pour 1 cup sauce over rice, top with 6 slices tomato, then tuna. Pour remaining sauce over all. Bake 20 minutes. Remove from oven; garnish with tomato slices. Return to oven and bake 10 to 15 minutes, or until hot and bubbly. Garnish with parsley before serving. Makes 6 servings.

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TUNA TEMPTER

1 can (20 oz.) pineapple chunks, drained and cut into small pieces
1 can (14 oz.) chop suey vegetables, drained
1 can (13 oz.) tuna in water, drained and flaked
1 can (10 3/4 oz.) condensed cream of mushroom soup
1 cup sour cream
½ cup toasted slivered almonds
1 can (4 oz.) mushroom stems and pieces, drained

Tuna Tempter continued on next page----

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Tuna Tempter, continued:

1/3 cup sliced water chestnuts
1/8 teaspoon pepper
1 can (3 oz.) chow mein noodles

Preheat oven to 350 degrees, F. Combine all ingredients except noodles; mix well. Spoon into buttered, 1½ quart rectangular baking dish.

Sprinkle noodles over top.

Bake 30 to 35 minutes or until hot and bubbly.

Makes six servings.

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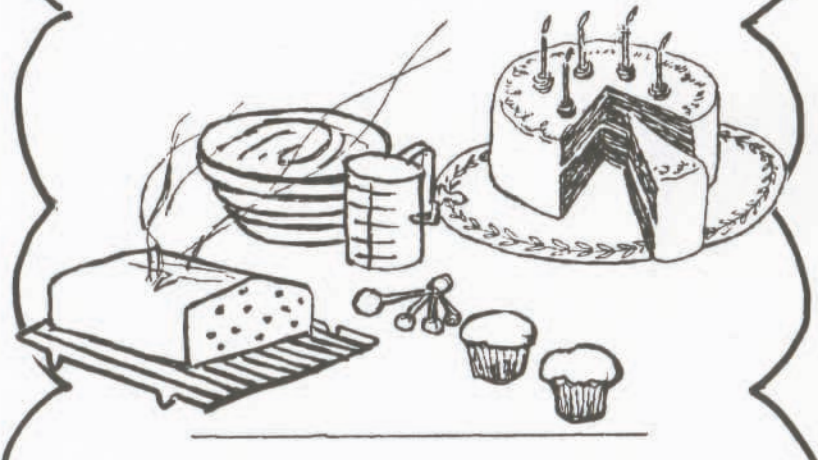
PIG FEET, SOUSED
(From an 1890 cookbook)

Wash feet and put them in hot (not boiling) water with a little salt, and let them boil gently, until, by turning a fork in the flesh it will easily break, and the bones are loosened. Take off the scum as it rises. When done, take them from the hot broth into cold vinegar, enough to cover them. Add to it one-third as much of the water in which they were boiled; add whole pepper and allspice, with cloves and mace if liked. Put a tightly-fitted cover over the container. Soused feet may be eaten cold from the vinegar, or split, dipped in flour and fried in hot lard, or broiled and buttered. Fresh water may be combined with the vinegar instead of broth in which it was cooked.

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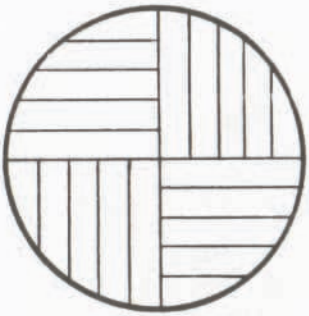
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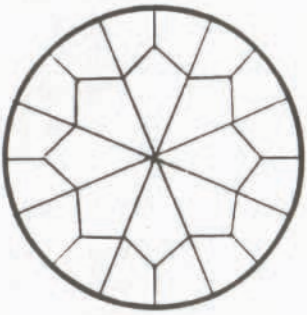
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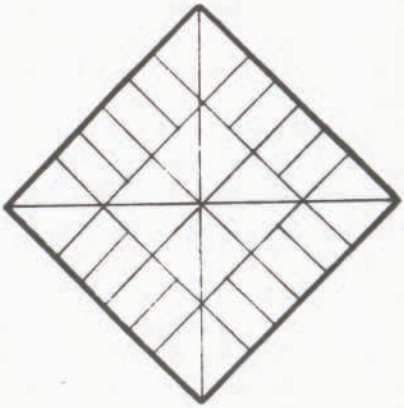


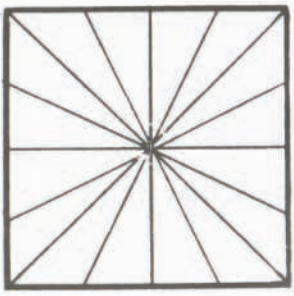
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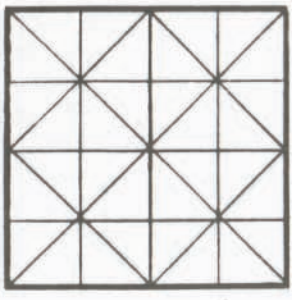
Let's Cut Cakes











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AMARETTO TRIFLE CAKE

Preheat oven to 350 degrees.
Makes 2 8 inch layers.

1 package (18½ ozs.) yellow cake mix
½ cup corn starch
1 cup water
4 eggs
½ cup corn oil
1 teaspoon vanilla
1/3 cup unsweetened cocoa
½ cup Amaretto liqueur

Custard Filling and Frosting recipes follow.

Grease and flour two 8" square (or round) pans. In large mixing bowl, stir together cake mix and corn starch. Add water, eggs, corn oil and vanilla. Mix at low speed until all ingredients are moistened. Then beat at medium speed for three minutes or until batter is smooth. Pour one-half of batter into one of the prepared pans. Sift cocoa over the batter remaining in the bowl and stir until completely mixed. Pour into remaining pan and bake 30 to 35 minutes or until surface springs back when pressed lightly with fingers. Remove cakes from oven and reduce heat to 300 degrees. Allow layers to cool in pans for 10 minutes. In the meantime, spread almonds for the frosting on cookie sheet and place in oven to toast, stirring occasionally until nuts are golden brown. Remove and set aside to cool. Remove cakes from pans and allow to cool completely. While cake is cooling, prepare custard filling.

CUSTARD FILLING ON NEXT PAGE----

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CUSTARD FILLING FOR AMARETTO TRIFLE CAKE:

½ cup granulated sugar
1/3 cup corn starch
1/8 teaspoon salt
3 cups milk
4 egg yolks, slightly beaten
1 teaspoon vanilla

In a heavy saucepan, mix together sugar, corn starch and salt. Gradually stir in milk, mixing until smooth. Stir in beaten egg yolks. Over low heat, bring the mixture to a boil and allow to boil for one minute. Remove from heat and stir in vanilla. Cover and refrigerate until chilled.

When ready to assemble the cake, carefully split the layers in half horizontally so that you have four thin layers. Place one chocolate layer on cake plate. Brush with about one-fourth of the ½ cup liqueur. Spread with 1/3 of the chilled custard. Repeat process, alternating yellow and chocolate layers. The top layer will be yellow. Brush this with liqueur, but do not spread with custard. Prepare frosting.:

FROSTING:

2 cups whipping cream
½ cup confectioner's sugar
3 tablespoons Amaretto liqueur
1 3/4 oz. package slivered blanched almonds, toasted.

Whip cream until stiff (it is helpful to chill bowl and beaters also). Fold in confectioner's sugar and 3 tablespoons liqueur. Frost top and sides of cake. Sprinkle top with toasted almonds and refrigerate until ready to serve.

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CHARLOTTE CAKE

1 medium angel food cake
½ pound butter, not oleo
2 cups confectioner's sugar, sifted
3 egg yolks
½ cup bourbon
Dash of salt
1 cup chopped pecans

Cream butter and confectioner's sugar, add egg yolks, salt and bourbon; then fold in pecans. Slice cake into three layers. It is best to use a loaf-type cake that is not too fresh from the oven to prevent tearing. Ice layers generously, securing with a few toothpicks. Ice outside of cake thickly, enclose with foil or in a cake box, and refrigerate at least 12 hours. This recipe may be doubled, tripled, etc.
HINTS: Bourbon may be increased if desired; at Christmas it's nice with more bourbon flavor.

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CHOCOLATE SPRING CAKE

1 large package chocolate chips
2 tablespoons sugar
3 eggs, separated
1½ cups heavy cream, whipped
1 angel food cake
Whipped cream for garnish

Melt chocolate in double boiler, add sugar and beaten egg yolks. Cool. Fold in stiffly beaten egg whites, and add whipped cream. Break cake into large pieces and layer into spring mold with chocolate mixture. Chill 24 hours. Unmold and garnish with whipped cream.

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CHOCOLATE-ALMOND CREAM CAKE

1½ cups heavy cream
5 tablespoons cocoa
2½ cups sugar
1 cup sliced natural almonds
3/4 teaspoon salt
½ cup butter or margarine, softened
3 eggs
2½ teaspoon baking powder
1 teaspoon vanilla
1 cup milk
Sliced natural almonds
Chocolate curls
Maraschino cherries
2 1/3 cups all-purpose flour

1. Preheat oven to 350 degrees, F.
2. In a large bowl, combine cream, cocoa, and 1½ cups of sugar. Mix to blend. Chill at least one hour.
3. Meanwhile, crush 1 cup almonds, fine, using rolling pin.
4. In medium bowl, combine crushed almonds, flour, baking powder and salt. Stir to blend.
5. In large bowl, cream together butter or margarine and remaining sugar. Beat in eggs and vanilla. Stir in dry ingredients, alternately with milk.
6. In greased and floured 13x9x2 inch baking pan, spoon batter. Bake 30 minutes or until cake springs back when touched in center. Let cool in pan 15 min. Invert cake onto wire rack and let cool completely.
7. Cut cooled cake lengthwise into 2 strips. Using a bread knife, split each strip in 2 layers.
8. Beat chilled cream mixture until stiff peaks form. Using 3/4 of mixture, evenly spread on top of each layer, then stack evenly. Frost sides of layers. Press additional almonds against sides. Place chocolate curls and cherries down center of top of cake.
9. Using a decorator frosting bag and a star tip, pipe remaining cream onto top and sides of cake. Store cake in refrigerator.

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HARVEST PIE CAKE
(Pumpkin Pie Cake)

2 cups sugar
1½ cup cooking oil
2 cups plain flour
2 teaspoon baking powder
½ cup chopped pecans
2 cups canned pumpkin
4 large eggs
1 teaspoon salt
2 teaspoon soda
2 teaspoon cinnamon
4 oz. flaked cocoanut

In a large bowl, mix sugar, pumpkin, oil and eggs. Sift dry ingredients and stir in pumpkin mixture. Mix well. Add pecans and cocoanut. Bake in three lightly greased and floured pans for about 25 minutes in 350 degree oven. Do not overbake.

FROSTING:
½ stick butter
8 oz. cream cheese
1 lb. powdered sugar, sifted
1 teaspoon vanilla
Frost between layers, then add to remainder of frosting:
4 oz. flaked cocoanut
½ cup chopped pecans
Use this to frost top of cake only.

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HURRY-UP CAKE

Sift together 1½ cup flour, ½ teaspoon salt, 1 cup sugar, 2 teaspoon baking powder. Into a measuring cup put 2 eggs and fill cup rest of way with sweet cream. Pour into dry ingredients. Add 1 teaspoon vanilla flavoring and beat well. Bake at 375 degrees for 30 minutes. Ice with favorite frosting or serve with ice cream or fruit.

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HO HO CAKE

1st layer:
1 box chocolate Jiffy cake mix.
Bake according to pkg. directions in a 9x13 inch baking dish. Makes a shallow layer. Cool.

2nd layer:
5 tablespoons flour
1½ cup milk
1 cup Crisco
½ cup margarine, do not melt. Room temperature only
1 cup sugar

Cook flour and milk until thick. While this is cooking, cream other ingredients. Add flour mixture when thick and beat by hand, pour over cake and refrigerate ½ to 1 hour before adding final layer.

3rd layer:
½ cup margarine
1 teaspoon vanilla
3 oz. melted, unsweetened chocolate or chocobake
1 egg
2½ tablespoons hot water
1½ cup confectionery sugar

Beat egg and vanilla. Add chocolate and water and sugar. Melt margarine and add to above. Pour over cake and refrigerate until firm.

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TURTLE CAKE

Makes 14-16 Servings

1 package (14 oz.) caramels
½ cup evaporated milk
3/4 cup butter or margarine
1 package (18.5 oz.) German chocolate flavored cake mix
2 cups milk chocolate chips
1 cup chopped walnuts

1. Preheat oven to 350 degrees.
2. In a small saucepan, combine caramels, evaporated milk, and butter or margarine. Cook over low heat, stirring occasionally, until caramels are melted.
3. Prepare cake mix according to package directions. Spoon half of batter into a greased 13x9x2 inch baking pan. Bake 45 minutes.
4. Pour melted caramel mixture on top of cake. Sprinkle with chips and walnuts. Spoon remaining batter over all. Bake cake 30 minutes longer. Let cool in pan. Cut into bars in pan.

NOTE: Tastes great topped with a scoop of vanilla ice cream.

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FROZEN RUM CREAM

4 egg yolks
4 tablespoon sugar
3 egg whites, beaten stiff
½ cup rum
1½ cup whipping cream, whipped

Beat egg yolks and sugar until thick. Fold in egg whites and cream. Stir in rum. Freeze for 8 hours. Yield: 10.

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Pies and Cookies



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BUTTER KRISPS

Use a shallow cookie pan approximately 12x16 inch size. Line pan with aluminum foil, then place one layer of soda crackers tightly over foil.

Use two sticks butter and one cup brown sugar and melt together, then pour mixture over crackers.

Bake in 350 degree oven for fifteen minutes, remove from oven and sprinkle a 12 oz. bag chocolate chips over crackers and syrup. If you like you can also sprinkle chopped nuts over top.

Let cool until chocolate is firm, then break contents from foil and pan.

If you want to cut, first remove foil. Foil is used to keep contents from sticking to pan.

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"LITTLE CAKES" POLISH COOKIES

1 cup butter
6 oz. cream cheese
¼ teaspoon vanilla
2½ cup flour
½ teaspoon salt
Jam

Cream butter and cream cheese until fluffy; beat in vanilla. Combine flour and salt. Add to butter mixture, blending well. Chill dough until easy to handle. Roll dough to ¼" thickness on floured surface; cut out 2" circles. Place on ungreased floured surface. Make a thumbprint about 1/6" deep on each cookie; fill with jam. Bake in 350 degree oven for 15 minutes or until lightly browned on edges.

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CARAMEL FROSTED BARS

6 tablespoons butter
3/4 cups sugar
1½ cups sifted all-purpose flour
1 egg
½ teaspoon baking soda
½ teaspoon salt
3/4 teaspoon vanilla
Almonds

Cream well the butter and sugar.
Beat in egg and vanilla
Sift together the flour, soda, and salt and add to the above mixture.
Spread in a greased 9x12x2 inch pan; bake at 375 degrees for 20 to 25 minutes.
Spread with caramel frosting.

CARAMEL FROSTING:

2 tablespoons butter
1 teaspoon vanilla
1/3 cup brown sugar
1 tablespoon water
1 cup confectioner's sugar

Combine butter, brown sugar, and water in saucepan and bring to full boil.
Remove from heat and add vanilla.
Gradually stir in confecioner's sugar; if mixture is too thick, add a few drops of hot water.
Spread immediately on bars.
Sprinkle with 2 tablespoons chopped almonds.
Cut into bars; makes about 30.

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DATE-NUT CHEESE ROLL UPS

8 ounces cream cheese, softened
½ cup margarine, softened
½ cup butter, softened
2 cups flour
dates
pecan halves

Cream cheese, margarine and butter together; work in flour to form dough. Chill at least 5 hours. Roll half the dough out thinly on a generous layer of sugar mixed with a little flour. Cut into strips about 4 to 6 inches long and abou 1 inch wide. Stuff date with pecan half and roll in cut strip of pastry. Roll in sugar. Repeat process with remaining dough. Bake 8 to 10 minutes until lightly browned in 400 oven.
Yields 1 dozen.

This is also a super dessert.

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MOLASSES SUGAR COOKIES

3/4 cup shortening or oil
1 cup sugar
¼ cup molasses
1 egg
2 teaspoons baking soda
2 cups sifted flour
½ teaspoon cloves
1 teaspoon cinnamon
½ teaspoon salt

If using shortening instead of oil, melt it in a 3 or 4 quart saucepan or oil. Beat well. Sift dry ingredients together. Add to first mixture and mix well. Chill several hours. Form 1 inch balls, roll in sugar and place two inches apart on greased cookie sheets. Bake at 375 degrees for 8 to 10 min. Yield 4 dozen.

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GRANOLA-PEANUT BUTTER BARS

½ cup light corn syrup
2/3 cup peanut butter
3 cups Granola, slightly crushed

Butter square pan, 9x9x2 inches. Heat corn syrup to boiling in 3 quart saucepan. Boil just one minute. Remove from heat; stir in peanut butter until smooth. Stir in granola. Pat mixture in pan with dampened spatula.

Cool one hour. Cut into bars about 2x1 inch squares.

Makes 32 bars.

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PUMPKIN BARS

SIFT TOGETHER AND SET ASIDE:
2 cups flour
1 teaspoon cinnamon
1 teaspoon soda
½ teaspoon salt

Mix together:
1 cup oil
1 cup pumpkin
1 cup granulated sugar
1 egg

Add dry ingredients and mix thoroughly.

Add:
1 cup butterscotch bits
½ cup chopped pecans

Bake in greased cookie sheet at 350 degrees for 12 to 15 minutes.

Sprinkle with powdered sugar when removed from oven. When partially cool, cut into bars.

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GINGER CAKES

An old recipe from Gaier's Bakery

MAKES APPROXIMATELY 100 COOKIES:

1 lb. sugar
1 lb. lard or shortening
1 quart molasses (Brer Rabbit or New Orlans)
2 oz. soda (10 teaspoon)
1 quart water
18 cups flour
½ oz. ginger

Cream sugar and lard, add remaining ingredients and roll out and bake.

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SHAKER SUGAR COOKIES

1 cup butter
2 cups sugar
3 eggs
½ teaspoon lemon peel, grated
¼ teaspoon nutmeg
3/4 teaspoon cream of tartar
1 teaspoon salt
4 to 4½ cups flour, sifted

Cream butter and sugar. Save ½ egg white for brushing cookies. Slightly beat the remaining eggs and add to butter mixture. Add grated lemon peel and nutmeg. Sift cream of tartar and salt with flour and work into butter mixture.

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SOUR CREAM DATE DROP COOKIES

½ cup shortening
3/4 cup brown sugar
½ teaspoon vanilla
1 beaten egg
1½ cups sifted flour
½ teaspoon soda
½ teaspoon baking powder
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
½ cup dairy sour cream
1 1/3 cup pitted dates

Thoroughly cream shortening, sugar and vanilla. Add egg; beat well. Sift together dry ingredients. Add to creamed mixture alternately with sour cream. Stir in dates.

Drop from teaspoon onto greased cookie sheet. Bake in hot oven, 400 degrees, about 10 minutes.

Yield: 3 dozen.

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VERY THIN BENNE COOKIES (SESAME)

½ lb. softened butter
3/4 cup plain flour
1½ cup light brown sugar
1 teaspoon vanilla
1 egg
1 cup toasted sesame seed (benne)
½ teaspoon baking powder
½ teaspoon salt

Mix and drop on aluminum foil covered cookie sheet about size of nickel; let it run. Bake at 350 degrees until brown. Let cool on foil.

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CARAWAY GINGERBREAD

If you are unable to find stone-ground flour, use regular unbleached flour or all-purpose flour.

2½ cups sifted stone-ground unbleached flour
1½ teaspoons baking soda
1 teaspoon salt
1 teaspoon ginger
3/4 teaspoon nutmeg
½ teaspoon mace
½ teaspoon allspice
½ teaspoon cloves
1 teaspoon caraway seeds
½ cup butter
½ cup firmly packed light brown sugar
1 cup light molasses
2 eggs
1 cup buttermilk

Sift together the flour, soda, salt, ginger, nutmeg, mace, allspice and cloves. Stir in caraway seeds and set aside. Cream the butter until light, add brown sugar, and continue creaming until fluffy. Mix in molasses and ½ cup flour mixture. Beat the eggs in one at a time. Add the remaining flour mixture alternately with the buttermilk, beginning and ending with flour, and beating well after each addition. Pour into a greased and floured 13x9x2 inch baking pan and bake in moderate oven (350) 35 to 40 minutes or until gingerbread begins to pull from sides of pan and top seems springy to the touch. Cut into large squares, (about 3 inches) and serve. Good hot or cold.

Makes about 12 servings.

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KING'S ARMS CONFECTIONS

½ cup egg whites
1 3/4 cups brown sugar
1 teaspoon lemon juice, fresh
2 tablespoons bread flour, sifted
½ cup pecans, chopped

Preheat oven to 200. Beat egg whites until stiff. Fold in brown sugar while beating egg whites. Add the lemon juice; fold in sifted flour and pecans. Place mixture in pastry bag. On a cookie tray or small sheet tray, place a piece of baking paper. Pipe approximately 1 tablespoon for each confection. Place tray in oven and bake for 25 to 30 minutes.

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COWBOY COOKIES

1 cup butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon soda
½ teaspoon salt
½ teaspoon baking powder
2 cups rolled oats
1 small package semi-sweet chocolate chips
½ cup chopped nuts.

Cream sugars, butter, eggs, and vanilla until fluffy. Sift dry ingredients and stir in. Add oatmeal, chocolate chips and nuts. Drop by teaspoonful on a cookie sheet. Bake at 350 for 12 minutes. Makes 8 or 9 dozen.

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OLD FASHIONED MOLASSES COOKIES

Mix together:
1 cup brown sugar
1 cup Brer or New Orleans molasses--
(for different taste use ½ cup honey
and ½ cup molasses)
1 cup lard
2 eggs
2 teaspoon soda
3 tablespoons vinegar
½ cup cold coffee
½ teaspoon ginger
1 teaspoon cinnamon
4 cups flour

Chill in refrigerator over night.
On floured surface, roll out and bake.
When cookies are cool, tint favorite icing pink and frost.

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MAGIC POTATO CHIP COOKIES

1 can (1 1/3 cup) sweetened condensed milk
2 cups shredded coconut
½ cup peanut butter
1 cup crumbled potato chips

Mix condensed milk with peanut butter.
Add coconut and potato chips
Drop by teaspoonfuls on greased baking sheet
Bake at 375 degrees for about 15 minutes.
Yields 50 small cookies.

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OATMEAL COOKIES

1 cup margarine or shortening
2 cups brown sugar
2 eggs
1½ cups flour
1 teaspoon soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon vanilla
3 cups quick-cooking rolled oats

Cream shortening, sugar and eggs. Add rest of ingredients. Mix well.

Drop by teaspoonfuls onto a tray of confectioner's sugar. Roll until covered with sugar. Place on ungreased cookie sheet, 3 inches apart and bake at 350 degrees not more than 7 minutes.

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JELLY COOKIES

½ cup butter
1 egg yolk or more
½ cup sugar
1½ cup flour
1/8 teaspoon salt
1 teaspoon vanilla

Blend butter and sugar together. Add egg yolk. Then add salt and flour. Shape into balls the size of a cherry, make an impression with the thumb and fill with apple-mint jelly for green; currant or peach jelly for red.

Bake at 375 degrees for 10 minutes; let get only slightly brown.

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SANDNOTTER
(Sand Nuts)

1 cup butter or margarine, softened
½ cup sugar
½ teaspoon vanilla
2 cups potato starch or potato flour
1/3 cup all-purpose flour

In mixer bowl, cream butter or margarine, sugar, and vanilla till light and fluffy. Blend in remaining ingredients. Using about 2 teaspoons dough for each cookie, roll in small balls. Place on ungreased cookie sheet. Bake in 350 degree oven about 16 to 18 minutes or until lightly browned at edges. Let stand 1 minute before removing from cookie sheet. Cool on wire rack.

Makes 4 dozen cookies.

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ST. NICHOLAS COOKIES

2 cups packed brown sugar
1½ cups butter or margarine, softened
1 beaten egg
3½ cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground cloves

In mixer bowl, cream sugar and butter or margarine until light and fluffy; beat in egg. Stir together the flour, baking powder, salt, and spices. Stir into creamed mixture; mix well (dough will be stiff). Line work surface with waxed paper. Using a

Continue on next page-----

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St. Nicholas Cookies, continued:----

Dutch St. Nicholas cookie board, dust one of the cookie molds in the board liberally with flour; tap out excess flour. Lightly press a small portion of dough (1 tablespoon for a 3½x3½" mold) into the mold. Pat top smooth, pushing any excess dough that covers sharp corners of mold back into cookie. To remove cookie: With 2 one inch cube wooden sticks to support both ends of cookie board, invert board and sharply hit against sticks so that cookie drops out onto work surface. Transfer cookie to ungreased cookie sheet with spatula. Repeat with remaining dough, flouring mold each time. (Or, on lightly floured surface, roll half the dough at a time to slightly less than ¼ inch thick. Cut into desired shapes with floured cookie cutters. Top each cookie with an almond.) Bake in 350 degree oven 12 to 15 minutes. Cool 1 minute on cookie sheet; cool completely on wire rack.

Makes 5½ dozen cookies.

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COOKING HINT:

You can make your own condensed milk by combining 1 cup powdered milk, 1/3 cup boiling water, and 3 tablespoons melted margarine. Blend in your blender until thick and creamy.

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★ NEVER FAIL PIE CRUST

2 cups lard (or Crisco)
1 cup cold water (ice)
1 teaspoon baking powder
Pinch of salt

BEAT AND BEAT. (Use mixer)
4 cups sifted flour
Add gradually and beat well.

Refrigerate.

Never gets too hard to roll. Do not have to bring back to room temperature to roll.

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GRAHAM CRACKERS PIE CRUST

In plastic bag, roll our 1 bag of graham crackers very fine. (About 1 2/3rds cups crumbs.)

Combine crumbs, ½ cup granulated sugar, and 1/3 cup softened butter or margarine. Blend well with fork or pastry blender. Using back of large spoon, press crumb mixture inside 9 inch pie plate to coat bottom and sides evenly. Bake at 375 degrees for 8 minutes; set on wire rack to cool.

FOR NO-BAKE CRUST:

Chill in refrigerator 30 minutes before using. Fill with your favorite chilled pie filling or freeze for ice-cream pie.

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APRICOT PASTRY TRIANGLES

Preheat oven to 350 degrees.
Makes approximately 80.

PASTRY:

1 cup butter or margarine
½ lb. cream cheese
¼ teaspoon salt
2 cups all-purpose flour

FILLING:

1½ cups apricot preserves

TOPPING:

2 egg whites
½ cup finely ground almonds
¼ cup granulated sugar, sifted

To prepare pastry, allow cream cheese and butter to soften to room temperature. Sift together flour and salt and set aside. Cream butter and cream cheese together. Add flour and cream until thoroughly mixed.

Divide in four equal parts, wrap in clear wrap and chill for several hours.

Working with one-fourth of the pastry at a time, roll on floured surface and cut into 2"-2½" squares. (A diamond-shaped cookie cutter or the lid of a small square tin works fine. Otherwise, simply measure and cut squares approximate size you want.)

Put ½ to 3/4 of a teaspoonful of apricot preserves in center and bring edges together to form a triangle.

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Press edges together with tines of fork dipped in flour or granulated sugar. Prick top with fork. For topping, beat egg whites until they are foamy. Mix together finely ground almonds and sugar or process them together in your blender or food processor. Brush tops of triangles with egg white and sprinkle with nut mixture. Place on greased and lightly floured cookie sheet about 1" apart and bake 15-18 minutes until lightly browned.

Cool on rack and pack in tightly covered containers, in layers separated by waxed paper.

They keep well, tightly covered, for several days, but are really better fresh, so leave this project for one of your last "baking days" if you wish to have for the holidays.

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CRAZY CRUST CHERRY PIE

1 cup flour
1 teaspoon baking powder
½ teaspoon salt
1 tablespoon sugar

Combine above together; beat 1 egg, blend in, then add 2/3 cup shortening, 1 3/4 cup water.

Put in 9 inch pie pan. Take 1 can cherry pie filling, ½ tsp. almond flavoring, pour in center of crust in pan. Bake at 400 degrees for 35 to 40 minutes.

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GLAZED CHEESECAKE PUFFS

16 oz. cream cheese
3/4 cup sugar
2 eggs
1 teaspoon vanilla
24 vanilla wafers
22 oz. can cherry pie filling

Preheat oven to 375 degrees. Place the cream cheese, sugar, eggs, and vanilla in large bowl and beat with electric mixer until smooth. Line muffin tins with paper liners and put one vanilla wafer in bottom of each liner. Fill 3/4 full with cheese mixture. Bake for ten minutes and cool. Cover with pie filling. Chill.
Yield: 24.

(Note: For a different taste: Add 1 teaspoon sugar, 1 teaspoon lemon juice and a sprinkle of cinnamon to pie filling. Stir well and put on top of puff as usual.)

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PUMPKIN BARS

1 cup Crisco
1 cup brown sugar, packed
2 eggs
½ teaspoon nutmeg
½ teaspoon ginger
1 teaspoon cinnamon
½ teaspoon soda
½ teaspoon baking powder
1 cup flour
½ cup chopped nuts
2/3 cup pumpkin
1 teaspoon vanilla
Bake in greased square pan, 350 degrees for 20 to 25 minutes. Cut in squares.

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CIDER-APPLE PIE

½ package pie crust mix (or make your own)
4 to 5 baking applies
1 tablespoon lemon juice
½ cup sugar
3 eggs
1 cup heavy cream
½ cup apple cider
½ teaspoon ground nutmeg
2 tablespoons sugar for topping

1. Prepare pie crust mix following label directions. Roll to a 12 inch round; fit into a 9 inch pie pan. Turn edge under; pinch to make stand up edge; flute.
2. Pare apples; quarter, core and cut into eighths. Toss apple pieces with lemon juice and sugar in large bowl. Arrange, rounded sides down, starting at outside edge, in 2 circles in bottom of shell.
3. Bake in hot oven (400) 20 minutes.
4. Beat eggs slightly in a medium bowl; stir in cream, apple cider and nutmeg; pour over apples.
5. Continue baking 10 minutes; sprinkle with the 2 tablespoons sugar. Bake 10 minutes longer or until top is golden. Cool on wire rack 2 hours before cutting.

Bake at 400 degrees for 40 minutes
Makes one 9 inch pie.

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MAPLE WALNUT TARTS

1 package pie crust mix (or make your own)
2 eggs
¼ cup firmly packed brown sugar
1 teaspoon salt
½ cup maple syrup
1/3 cup melted butter, slightly cooled
½ cup chopped walnuts
Whipped cream

1. Prepare pie crust mix following label directions. Roll out pastry slightly larger than a 16x12 inch rectangle. Trim to 16x12". Using a ruler as a guide, cut into 4" squares. Line 2 ½ inch fluted tart pans with pastry; trim excess pastry and reserve. Reroll trimmings to 12"x8"; cut into 4 inch squares. LIne tart pans and trim.
2. Beat eggs with brown sugar and salt. Beat in maple syrup and butter until creamy smooth. Stir in walnuts.
3. Fill each tart pan 2/3 full. Place on cookie sheets.
4. Bake in hot oven (425) 15 minutes. (Filling will puff up during baking and will flatten when cooled) Remove tarts to wire racks to cool. Garnish with whipped cream and additional chopped walnuts, if you wish.

NOTE: If using 2 inch mini muffin tins reroll pastry trimmings to 16x12"; cut into 4 inch squares; line pans and trim. Fill 2/3 full. Bake according to directions above. Remove from tins using small metal spatula or small knife; cool on wire racks. Makes 2 doz.

Bake at 425 degrees for 15 minutes
Makes 1½ dozen, 2½ inch tarts.

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SUGAR PIE du QUEBEC

1½ cups dark brown sugar, firmly packed
1½ cups heavy cream (35%)
6 tablespoons cornstarch
2½ ounces cold water

Pastry for double crust 9 inch pie

Put sugar in pan, add cream and mix well. Bring to a boil and let boil for 4 to 5 minutes. Blend cornstarch in cold water and stir into sugar and cream mixture. Bring to a rolling full boil and boil for 3 to 4 minutes. Remove from heat. Line a 9 inch pie plate with pastry. Pour sugar mixture into pie dish and place top crust over filling. Crimp edges to seal. Vent upper crust by piercing several times with tines of a fork. Bake in a 400 degree oven for 30 to 35 minutes.

Serves 6 to 8.

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RUM CREAM PIE

2 tablespoons gelatin
1 cup cold water
6 egg yolks
3/4 cup sugar
1 3/4 cups whipping cream
½ cup dark rum
10 inch graham cracker pie shell

Soak gelatin in cold water; put over low heat and stir until dissolved. Beat egg yolks until light and add sugar. Pour gelatin over egg mixture, stirring briskly. Whip cream until stiff and fold into egg mixture. Add rum and cool until filling begins to set (about 15 min.). Pour into pie shell and chill until firm. Garnish with chocolate curls.

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Desserts



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★ SOUTHERN AMBROSIA

Deluxe Custard Sauce (Recipe below)

6 or 8 medium seedless oranges
1½ cups grated fresh, or packaged flaked, coconut

1. Make and cool the Custard Sauce
2. Refrigerate oranges and coconut

JUST BEFORE SERVING:

3. Peel, then thinly slice oranges, crosswise; drain thoroughly.
4. Now, into pretty serving dish, pour half of custard sauce, cover with half of orange slices and half of coconut. Repeat. Makes 6 to 8 servings.

DELUXE CUSTARD SAUCE;

DAY BEFORE SERVING:

1. In double boiler; scald 1 cup milk with 1 cup heavy cream.
2. Meanwhile, in medium bowl, beat 4 egg yolks slightly; stir in ½ cup granulated sugar, 1 tablespoon flour, and ½ teaspoon salt.
3. Now, while stirring constantly, to egg mixture add a little of the hot milk mixture. Stir back into rest of milk mixture in double boiler.
4. Cook, over simmering water, stirring, until like heavy cream. Cool in bowl, stir in 3 tablespoons sherry, then cover and refrigerate. Makes 2 cups.

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APFELRANZCHEN

½ cup flour
2 eggs
Dash salt
Milk

Mix all this up to make a pancake batter, not too thin.

Score or peel 2 apples and cut in round apple slices. Put the round apples slices in this batter and stir carefully, so that the apples do not break.

Put each apple slice with batter in a buttered, hot skillet and bake on both sides until brown.

Pour sugar over it and eat with apple-sauce. This makes a delicious lunch.

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APPLE CRISP PUDDING

2 cups apples, diced fine
1/3 cup nuts
1/3 cup flour
1 teaspoon baking powder
½ teaspoon salt
1 egg
½ cup sugar

Beat egg. Add sugar and 1 teaspoon vanilla. Add dry ingredients. Put into well greased pan and bake at 350 degree oven for 45 minutes. Spread crumbs on top and bake.

CRUMBS: 1/3 cup sugar, 1/3 cup butter. Mix and add a little milk.

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APRICOT BAVARIAN CREAM

1 package orange flavor gelatin
½ cup sugar
1 cup apricot juice
1 cup crushed apricots, drained
½ teaspoon almond extract
1 cup whipping cream
2 tablespoons brandy

Dissolve gelatin in 1 cup hot water. Add sugar and apricot juice.

Chill until cold and syrupy. Add apricots and almond extract.

Whip cream until it stands in soft peaks. Fold into gelatin mixture.

Chill until almost firm, then stir in brandy.

Spoon into sherbet or parfait glasses. Chill until firm.

8 servings.

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STRAWBERRY BAVARIAN CREAM

Follow instructions for Apricot Bavarian Cream. Substitute strawberry-flavored gelatin, strawberry juice, and drained crushed strawberries.

Omit brandy.

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CHOCOLATE BAVARIAN WITH CARAMELIZED ALMONDS

5 egg yolks
1 cup sugar
1 cup milk
4 squares (1 oz. each) semisweet chocolate
1 envelope (¼ oz.) unflavored gelatin
3/4 cup slivered almonds
1 cup heavy cream, whipped

1. In a large bowl, beat together egg yolks and ½ cup of sugar until light and fluffy.
2. In a small saucepan, combine milk, chocolate and gelatin. Cook, stirring constantly, until gelatin is dissolved and chocolate is melted. Gradually beat into egg mixture. Chill, stirring occasionally, until mixture begins to thicken.
3. Meanwhile, in a small skillet, cook remaining sugar, stirring constantly, until it is liquid and golden. Quickly stir in almonds. Immediately turn mixture onto a sheet of heavy aluminum foil. Let cool.
4. Using a rolling pin, crush 2/3 of caramelized almonds.
5. Fold whipped cream into chocolate mixture.
6. In a 6-cup serving dish, spoon 1/3 of the cream mixture. Sprinkle with ½ of the crushed almonds. Spoon another 1/3 of cream mixture on top and sprinkle with remaining crushed almonds. Dollop remaining cream mixture on top. Garnish with uncrushed almonds. Chill until serving time.

Makes 6 servings.

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HINT: When you run out of coffee creamer, use powdered milk.
It's just as tasty!

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★ SOUTHERN STYLE DATE PUDDING WITH RUM SAUCE

2 eggs
1 cup granulated sugar
2 tablespoons flour
1 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped nuts
1 cup chopped dates

Beat eggs and sugar together. Stir in flour and baking powder. Add nuts, dates, vanilla. Butter and flour cake pans. Pour pudding into pan.

Bake at 350 degrees for 20 minutes. When it rises during baking, and begins to brown (after about 10 minutes) stir well and let it settle and continue baking. DO NOT let pudding bake until dry. Serve with Rum Sauce topped with Cool Whip.

RUM SAUCE:

½ cup butter
1 cup sugar
½ cup evaporated milk
2 tablespoons rum
1 teaspoon nutmeg

Combine ingredients in medium size saucepan. Bring to boiling on low heat. Serve warm.

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KRIS KRINGLE'S BREAD PUDDING With WINE SAUCE

2 slightly beaten eggs
2½ cups milk
½ cup packed brown sugar
1 teaspoon vanilla
¼ teaspoon salt
5 slices day-old firm-textured white bread, cut in 1 inch cubes
1/3 cup raisins
1 recipe Wine Sauce
Marzipan

Combine eggs, milk, brown sugar, vanilla, and salt; stir in bread cubes and raisins. Let stand 5 minutes. Pour mixture into 8½ inch round baking dish. Place dish in large shallow pan on oven rack; pour hot water into larger pan to depth of 1 inch. Bake in 350 degree oven about 50 minutes or until knife comes out clean. Serve warm with Wine Sauce. Garnish with marzipan, (optional). Makes 6 servings.

TO MAKE WINE SAUCE:

Sieve one 10 ounce package frozen sliced strawberries, thawed. In saucepan, blend 2 tablespoons cold water, 1 tablespoon corn-starch, and ¼ teaspoon ground cinnamon; stir in sieved berries. Cook and stir until thickened and bubbly. Stir in ½ cup dry white wine and several drops red food coloring; heat through.

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SPICED PEACHES

2 cans (1 lb., 14 oz. each) cling peach halves
1 1/3 cups sugar
1 cup cider vinegar
4 3" pieces stick cinnamon
2 teaspoons whole cloves

1. Drain syrup from peaches into a large saucepan. Put peach halves into a large bowl.
2. Add sugar, vinegar, cinnamon and cloves to peach syrup. Bring to boiling; lower heat; simmer gently 10 minutes.
3. Pour hot syrup over peach halves; cover and cool thoroughly. Refrigerate several hours or overnight. (This is not a preserve; it will keep in the refrigerator about 1 week.)

NOTE: Leftover peach syrup can be used as part of the liquid in preparing a gelatine salad.

Makes 8 servings.

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RASPBERRY SALAD

1 large package raspberry jello
1 (8 oz.) package cream cheese
1 can whole cranberry sauce
1 large can crushed pineapple
1 package Dream Whip

use ½ water called for in package jello. Dissolve. Add softened cream cheese, cranberry sauce and pineapple. Chill 30 minutes. Spoon in whipped Dream Whip. Stir, then congeal.

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EASY
RHUBARB DESSERT

4 cups fresh rhubarb, cut up
Scatter on bottom of 9x13 inch baking dish
Pour 1½ cup sugar over rhubarb
3 oz. dry strawberry jello over above
Spread 1 box dry Jiffy cake mix over mixture
Sprinkle ½ cup water over top of all

Bake.

Serve with Cool Whip.

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SUMMERTIME FRUIT JELLO

Dissolve:
1 3 oz. box orange Jello in 1 cup boiling water
Add:
½ cup ginger ale
½ cup fruit juice
½ cup Bing cherries (pitted and halved)
½ cup cantalope balls
½ cup sliced, fresh peaches

Chill until firm.

SUMMERTIME FRUIT DRESSING

Whip 4 oz. Philadelphia cream cheese with a little apricot nectar.

Beat in one tablespoon sugar (or to taste), and juice of one lemon.

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★ STRAUBEN
(Snails)

2½ cup flour
1½ cup milk
3 tablespoons sugar
4 tablespoons butter, melted
3 eggs
Pinch of salt
Fat
Cinnamon and sugar

Knead all ingredients (except fat, cinnamon and sugar) to a soft, smooth dough. Press through a funnel, (or pastry maker) into deep fat, so that pieces of dough curl like snails, snipping off at desired length.

Fry to a golden brown. Drain dry on paper towels.

Sprinkle with cinnamon and sugar and serve.

****

Use a pizza cutter for slicing fudge, brownies, or cutting up pastry for pie shells--it's quicker than using a knife.

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BUTTER TOFFEE

½ lb. butter
1 cup sugar
2 tablespoons water
1 tablespoon corn syrup
3/4 cup chopped nuts
4 squares semi-sweet chocolate (4 oz.)

Melt butter over low heat. Remove from fire, add sugar. With wooden spoon stir until well blended. Return to low heat, stir rapidly until thoroughly mixed and begins to bubble. Add water and corn syrup. Mix well. Keep heat low. Stir frequently. Cook until thermometer registers 290 degrees or brittle stage. Remove from heat. Sprinkle nuts over surface and quickly mix in. Pour on lightly greased cookie sheet. Spread out ¼ inch thick. Cool to room temperature. Partially melt 2 squares chocolate over hot water. Remove and stir until melted. Spread evenly over candy. When cool, turn over and put 2 squares chocolate on other side.

This is just as good without the chocolate.

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Preserves AND Relishes





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CHRISTMAS DINNER
CORN RELISH

½ cup sugar
½ cup corn liquid
1 can Mexicorn, drained
¼ cup sweet pickle relish
½ teaspoon celery seed
1½ tablespoon corn starch
1.3 cup vinegar
1 can whole kernel corn, drained
2/3 teaspoon dried minced onion

Mix sugar and corn starch. Add corn liquid and vinegar. Cook until clear and thick. Add remaining ingredients and simmer 10 minutes.

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CHRISTMAS DINNER
LEMON-ORANGE-CRANBERRY RELISH

4 cups (1 lb.) fresh or frozen cranberries
1 large orange, quartered and seeded
1 lemon, quartered and seeded
1½ cup sugar
1 teaspoon ground cinnamon
½ teaspoon ground cloves

1. Wash cranberries, drain and remove any stems. Put cranberries, orange and lemon quarters through coarse blade of food chopper.

2. Add sugar, cinnamon and cloves to cranberry mixture in a large bowl; mix thoroughly. Cover. Refrigerate several hours or overnight. Makes 4 cups.

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CORN COB JELLY

12 bright red cobs
3 pints water
1 pack Sur-Jel
3 cups sugar

Boil broken cobs in water for 30 minutes. Remove from heat and strain liquid. If not 3 cups, add enough water to make 3 cups. Add Sur-Jel and bring to rolling boil. Add sugar and boil 2 or 3 minutes until jelly stage.

****

ROSE PETAL JAM

Cut rose petals in ½ inch strips, discarding the tough base. To measure, pack tightly in cup, but do not bruiise. Cover 2 cups of cut petals with 2 cups lukewarm water and simmer 10 minutes, or until tender. Lift petals out; make syrup with 1 cup rose-petal liquid, 2 2/3rds cups sugar, and 2 tablespoons strained honey. Cook to syrup stage or 220 degrees by candy thermometer. Add drained petals and simmer 40 minutes. Add 1 teaspoon lemon juice and simmer 30 minutes longer. Color may be intensified by addition of a bit of vegetable coloring if desired. Pour into sterile jars and seal at once. The honey is added for flavor and lemon juice to keep petals tender. It is best to use an asbestos mat over very low heat as a very low temperature in cooking is essential.

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GREEN PEPPER JELLY

½ cup finely ground banana peppers
(can use green)
1½ cup ground green peppers
2 ground hot peppers
14 cups sugar
3 cups cider vinegar
3 bottles fruit pectin

Mix sugar, vinegar and peppers; bring to boil and cook 5 minutes. Strain. Return to boil, add pectin and when mixed thoroughly, place in sterilized jars and seal. Makes 16 half pints.
Good as a condiment with meat.

****

PUMPKIN JAM

1 14 to 16 lb. pumpkin
Sugar
5 teaspoon ginger
3 lemons, peel and juice

Remove seeds and peel pumpkin, cut into 1½ inch cubes. Weigh pumpkin after it has been prepared and add 3/4 lb. sugar for each pound of pumpkin. Let this mixture stand overnight in large mixing bowl. In the morning, add ginger and cut up pieces of lemon peel. Simmer very slowly all day long or until syrup is thick. Stir lemon juice into jam about half hour before removing from heat. Pour into sterilized jars and seal.

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STRAWBERRY PRESERVES

4 cups strawberries
1 cup water
4 cups sugar

Wash and cap berries. Combine water and sugar, and cook until it makes a thread (soft ball stage). Add strawberries and cook over high heat 15 minutes. Skim off foam while cooking. Cool. Put in sterilized jars and seal with wax. Yield 2 to 3 pints.

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PICKLE AND PRESERVING POINTERS

1. Never use copper, brass or zinc utensils.
2. Enamel may be used if not chipped, but glass or pottery is preferred.
3. In order to prevent spoiling, use only regular canning jars which have been sterilized in boiling water for 10 minutes. Make sure seal is airtight.
4. Store in a dark, cool place to prevent discoloration. Usually it is best to allow pickles to "set" several weeks before using to enhance the flavor.
5. Use whole spices when possible; ground spices may darken the product.
6. Use only non-iodized salt.
7. Slaked lime, also called calcium hydroxide, is available at most drug stores.

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SUNSHINE PRESERVES

1½ cup honey
1 quart pitted berries
1½ cup sugar

Combine honey and sugar. Bring slowly to a boil. Add cherries and cook 12 minutes. Put on greased shallow pan, cover with a piece of glass and allow to stand in sunshine one day or longer. Seal in hot sterilized jars.

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SUN-COOKED STRAWBERRY JAM

Choose brightly colored berries that are not too ripe. It is difficult to prepare more than 4 to 5 quarts at a time. Wash, then drain thoroughly. Remove hulls and slice in half. Weigh the fruit, place in large kettle, add sugar. Allow 3/4 lbs. of sugar for each lb. of fruit. Stir until berries are coated with sugar. Bring to rolling boil and boil exactly 3 minutes. Pour immediately into flat glass, enamel, or china dishes to depth of ½ inch. Fruit should lie flat in syrup. Cover with panes of glass and place outside in unobstructed sunlight. Turn glass panes each time enough moisture accumulates on top to pour off (this may be every few minutes for an hour or two, with intervals longer after that.) Stir occasionally with a spoon to expose all surface of berries. Strawberries are cooked when syrup forms jellied ridges or waves when container is tilted at one end. This usually takes about 1½ days of full sunshine. Bottle immediately. A paraffin cover is not necessary. If rainy or cloudy weather should interfere, bring dishes, still tightly covered inside. Strawberries will keep safely for several days if fruit has cooked for 4 or 5 hours.

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RELISH

6 pounds cabbage
1 cup salt
12 peppers, red or green
6 medium carrots
6 medium onions
2 pounds sugar
3 pints vinegar
1 tablespoon celery seed
1 tablespoon mustard seed

Grind cabbage, add salt and let stand 3 hours.

Squeeze brine from cabbage. Grind peppers, carrots and onions and mix with cabbage. Add sugar, vinegar and spices. This is a cold relish. Pack in hot, sterilized jars and seal.

Refrigerate after opening.

Makes 10 half pints.

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SOUR TO SWEET PICKLES

1 quart jar of hamburger dills
2 cups sugar
½ cup tarragon vinegar
2 tablespoons pickling spices

Drain the pickles and place them in a large bowl. Add sugar and vinegar. Tie the pickling spices in a bag before you add them or you will have a mess! Let set until the sugar melts and put the pickles back in the jar.

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BURGUNDY WINE JELLY

3 cups sugar
2 cups Burgundy wine
3 ounces Certo

Combine sugar and wine. Bring to a rolling boil. Add Certo and reboil. Remove from heat and pour into sterilized jelly glasses. Yields 5.

"Simple to make, yet oh so good! Serve on hot bread."

****

MINT JELLY

2 cups mint leaves
1½ cups white vinegar
½ cup water
1 tablespoons lemon juice
2-3 drops green food coloring
3½ cups sugar
3 ounces Certo

Place mint, vinegar and water in blender and blend well. Place in pan and bring to boil. Cover, remove from heat, and let stand 10 minutes. Strain out all but a few chopped leaves. Place 1 3/4 cups of mixture in large sauce-pan. Add lemon juice, food coloring and sugar; bring to a boil quickly, stirring constantly. Add Certo immediately. Bring to rolling boil for one minute, stirring constantly. Pour into sterilized jars and cover with wax. Cool, cover with additional wax. Yields 2 pints.

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Miscellaneous



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KNOX-BLOX

4 envelopes unflavored gelatin
9 oz. flavored jello
4 cups boiling water

Combine, mix well and chill. Cut into strips and eat with fingers. Children love them and they are not messy.

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★ CHINESE FRIED WALNUTS

6 cups water
½ cup sugar
salt
4 cups walnuts
Salad oil

About 1½ hours before serving or up to 2 weeks ahead:

1. In 4 quart saucepan over high heat, heat water to boiling, add walnuts and heat to boiling, cook 1 minute. Rinse walnuts under running hot water, drain. Wash saucepan and dry well.
2. In large bowl with rubber spatula, gently stir warm walnuts with sugar until sugar is dissolved. (If necessary. let mixture stand 5 minutes to dissolve sugar)
3. Meanwhile, in same saucepan over medium heat, heat about 1 inch salad oil to 350 degrees F. on deep fat thermometer (or heat oil according to manufacturer's directions, in deep fat fryer set at 350 degrees). With slotted spoon, add about half of walnuts to oil, fry 5 minutes or until golden, stirring often.
4. With slotted spoon, place walnuts in coarse sieve over bowl to drain, sprinkle very lightly with salt, toss lightly to keep walnuts from sticking together. Transfer to paper towels to cool. Fry remaining walnuts. Store in tightly covered container.

Makes 4 cups.

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NOODLES ROMANO

1 onion, chopped
1 clove garlic, minced
2 tablespoons salad oil
1 pound ground beef
8 ounces canned tomato sauce
6 ounces tomato paste
½ cup water
1 bay leaf, crumbled
2 teaspoons salt
1 teaspoon oregano
8 ounces wide noodles, cooked and drained
2 eggs
10 ounces frozen spinach, thawed and drained
1 cup cottage cheese
½ cup Romano cheese, grated
1 teaspoon basil

Preheat oven to 350. Brown onions and garlic lightly in 1 tablespoon oil. Add beef; cook until brown. Stir in tomato sauce, paste, water, bay leaf, 1 teaspoon salt and oregano; simmer 15 minutes. Beat 1 egg; add spinach, remaining oil, cheeses, remaining salt and basil; mix well. Beat remaining egg in bowl, pour over cooked noodles and mix well. Pour half tomato mixture into casserole. Top with half the noodles, spread with cheese-spinach mixture. Repeat noodle layer, top with rest of tomato mixture. Cover and bake for 50 minutes.

Serves 6.

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SOUR CREAM NOODLES

Cook according to directions ½ lb. broad noodles.

Drain. Add:
1 cup cottage cheese
1 cup sour cream
1 egg, slightly beaten
½ teaspoon salt
1/8 teaspoon pepper
½ cup butter, melted.

Mix. Put in well-buttered baking dish. Bake 1½ hours at 300 degrees.

Serves 4 to 6.

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POTATO PANCAKES

2 lb. potatoes
2 eggs
1/3 cup flour
1 level teaspoon salt
Lard, shortening, butter or margarine to fry

Cook and peel potatoes 1 to 2 days ahead or use leftover potatoes. Mash potatoes until smooth. Mix with other ingredients. With damp hands form small balls and pat into thin pancakes. Fry in hot fat until brown.

****

WARMER KRAUT SALAT

Shred head of cabbage. Put on stove with cold water and salt. Boil until tender. Drain. Mix ½ tablespoon flour, 4 full tablespoons sour cream, 1 or 2 eggs. Add vinegar to taste and a little more salt. Put on stove and add cabbage; stir continuously until it boils. Fry diced bacon; pour on top of cabbage in serving dish.

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APFEL PFANNKUCHEN
(Apple Pancakes)

1 cup milk
1 cup all-purpose flour mixed with 1 tsp. baking powder
½ tsp. salt
1 tsp. vanilla extract
½ cup heavy cream
2 tsp. sugar
4 eggs, separated
4 apples, peeled, cored and cut in thin slices
Butter for cooking

Put the milk, cream, flour, salt, sugar, vanilla extract, and egg yolks in the top of the blender. Blend until smooth. Strain to be sure there are no lumps. Beat the egg whites until stiff, not dry. Fold them gently into the batter.

Melt a little butter in a 9 inch frying pan. Pour in a thin layer of batter. As the pancake begins to set, put some of the apple slices on top, pushing them lightly into the pancake. When the bottom is brown, turn the pancake over. To do this, slide the pancake out of the pan onto a flat dish, apple side up. Place the frying pan over the pancake and flip plate and pan over so that the pancake is back in the pan, cooked side up. Finish cooking.

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MEXI-PEANUTS

¼ cup olive oil
1 package (1½ oz.) OLD EL PASO taco seasoning
1 garlic clove, minced
¼ teaspoon cumin
6 drops hot pepper sauce
16 oz. salted blanched peanuts

In heavy skillet, heat oil 1 minute. Add taco seasoning, garlic, cumin, and hot pepper sauce, stirring constantly. Add peanuts and stir over medium heat about 5 minutes.

Store in covered container.

Makes approximately 1 quart.

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PEANUT BUTTER FUDGE

Melt 2 cups (12 oz.) package peanut butter chips and 1 1/3 cup (14 oz.) sweetened condensed milk in top of double boiler over hot water; stir occasionally. Remove from heat; stir in 1 teaspoon vanilla. Spread evenly into wax paper lined 8 inch square pan. Cover, chill 2 hours or until firm. Peel off paper; cut into squares.

1½ pound fudge.

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BARBEQUED CHESTNUTS

1 package bacon or Sizzlean, each slice cut in half
2 8 oz. cans whole water chestnuts

Sauce below:
1 cup light Miracle Whip
1 cup brown sugar
½ cup chili sauce

Wrap bacon loosely around each chestnut and secure with toothpick. Bake at 350 degrees for 45 minutes. Pour off grease; pour sauce over chestnuts and bake for another 25 minutes.

****

CABBAGE SALAD

½ cup white vinegar
½ cup salad oil
½ cup water
2/3 cup sugar
¼ teaspoon salt
1 onion
1 head cabbage

Method:

Chop onion and cabbage. Mix the first five ingredients for the dressing and bring to a boil. Cool. Pour the dressing over cabbage, stir until well belnded. This keeps in refrigerator for about 2 weeks.

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BOSTON BROWN BREAD

Combine 3 cups whole wheat flour, 2 teaspoons soda; 1 teaspoon salt. Add 2 cups brown sugar; 2 egg yolks, 2 cups buttermilk or soured milk. Stir in ½ cups raisins or currants. Gently fold in 2 beaten egg whites. Fill vegetable cans about ½ full. Grease the cans well and I add a circle of waxed paper to the bottoms. Bake at 350 degrees for about 45 minutes. Let cool slightly, then remove from cans. Cool on rack. Delicious with cream cheese.

****

OVERNIGHT CRESCENT ROLLS

MIX:
1 package yeast
½ cup sugar
1 cup warm milk

Let stand ½ hour. Add and mix well:
2 beaten eggs
½ cup melted margarine
4 cups flour

Let mixture stand over night (do not refrigerate) Cover with damp towel.

In the morning divide dough into 3 parts and roll out in 9 inch circles. Cut circles into eight triangles, and roll into crescents. After rolls are made, they can sit as long as all day before baking. Bake 10 minutes at 350 degrees. Makes 2 dozen.

You can make different types of rolls if you desire.

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HOME MADE PASTA DOUGH

2½ cup all-purpose flour
1/3 cup water
2 eggs
1 tablespoon salad or olive oil

In large bowl stir in flour with remaining ingredients to make a stiff dough.

On a well-floured surface, knead dough until smooth and not sticky, about 20 times. Wrap dough with plastic wrap and let rest 30 minutes for easier rolling. Makes 1 lb. noodles. Leave dry and cut as desired.

NOTE: You can use dough to make RAVIOLI:

RAVIOLI

½ lb. ground beef
1 small onion, minced
¼ cup minced parsley
2 tablespoons grated Parmesan cheese
½ teaspoon salt
1 egg
Home made pasta dough

Prepare filling in 10 inch skillet over medium high heat. Cook beef, onion, and garlic until meat is browned. Remove from heat, stir in parsley, cheese, salt; then egg. Cover and refrigerate.

Prepare dough, cut in 4 pieces, on floured surface. Roll one piece 12"x8" rectangle. Keep rest of dough covered. With dull edge of knife make dough into 24--2 inch squares. Place one teaspoon of meat filling in center of each. Roll piece 12"x8" and place over filling. With pastry knife cut into 24 ravioli. Place on clean cloth towel, let dry 30 minutes.

Heat 6 quarts water in 8 quart pan over high heat, add ravioli,; stir gently

Ravioli continued on next page:

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Ravioli continued:

to separate pieces. Cook about 5 minutes until tender but firm. Drain. Serve with SAUCE:
2 tablespoons salad oil
1 small onion, chopped
1 clove garlic, minced
2 teaspoon basil leaves
1 teaspoon salt
16 oz. can tomatoes
6 oz. can tomato sauce
Cook 20 minutes.

****

FRENCH DRESSING

COMBINE AND BRING TO BOIL:
½ cup sugar
1 cup vinegar
While this is coming to a boil, mix together:
½ cup oil
1 cup catsup
1 small chopped onion
2 tablespoons prepared mustard
1 teaspoon salt
1 teaspoon celery seed
1 teaspoon Worcestershire sauce

Dissolve 1 teaspoon cornstarch in small amount of water. Add these ingredients to sugar, vinegar mixture. Mix and boil 3 to 4 minutes.

Add 1 clove garlic, bottle and refrigerate.

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SHREDDED POTATO CASSEROLE

10 to 12 medium-size potatoes, cooked with skins. Peel and shred (approx. 8 cups)
½ cup margarine
1 can cream of chicken soup
1½ cup sour cream
Small minced onion
1 teaspoon salt
¼ teaspoon pepper
1½ cup shredded cheddar cheese
1½ cups crushed Wheaties or corn flakes

Have potatoes shredded. Melt margarine, reserve ¼ cup for topping. To rest of margarine add soup; heat and stir until smooth. Add sour cream and seasoning. Pour over potatoes. If it seems a little stiff, add small amount of milk so it is moist.

Place in 9"x13" baking dish, top with cheese, then cereal. Dribble ¼ cup margarine on top. Bake in 350 degree oven for approximately 20 minutes until bubbly.

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PORK STEAKS WITH RICE

1 cup rice (uncooked)
1 can cream of chicken soup
1 onion, diced
2½ cups water
½ teaspoon salt
Pork steaks

Brown pork steaks. Save drippings. Mix rice, soup, onion, water and salt. Add drippings in casserole. Place pork steaks on top. Bake in 325 degree oven, 45 minutes, covered. Then 15 minutes, uncovered.

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BROCCOLI CASSEROLE

1 package frozen broccoli, cooked as directed. Drain off liquid or you can use fresh broccoli if you want.
½ cup chopped celery and 1 onion, minced cook in broccoli liquid
1 cup cooked rice
1 tablespoon butter
1 can cream of mushroom soup
1 jar Cheez-Whiz or Velveeta cheese

Add to broccoli and bake in 9"x13" casserole in 350 degree oven about 30 minutes or until brown.

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BREAKFAST CASSEROLE

6 eggs
6 slices of bread, cubed
1 cup shredded cheddar cheese
1 lb. bulk sausage, bacon or ham
2 cups milk
1 teaspoon salt
1 teaspoon dry mustard

Stir in sausage. Pour this mixture over the 6 slices of cubed bread in a 2 quart casserole.

Refrigerate at least 12 hours or over night.

Bake 1 hour in a 350 degree oven.

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QUICK GINGERBREAD

2½ cups all-purpose flour
2 teaspoons soda
1 teaspoon salt
2 teaspoon ginger
1 cup molasses (Brer Rabbit is good)
1 cup sour milk
4 tablespoons shortening, melted
METHOD:

Sift flour once, measure, add baking soda, salt, and ginger, sift again. Combine molasses and sour milk. Add to flour mixture and beat until smooth. Add shortening. Beat well. Turn into greased shallow pan, (6"x10"). Bake in moderate oven, 350 degrees, 30 to 35 minutes. Serve warm, with whipped topping.

NOTE: This comes from an old Arm & Hammer, free booklet that I have used over 50 years. Mary Raterman

****

BUTTER COOKIES

2 sticks margarine
1 cup sugar. Beat together, then add
2 egg yolks
Pinch of salt and beat.
Add 1½ teaspoon soda
1½ teaspoon lemon extract
2½ cups flour
Mix together.

Form in balls the size of a walnut. Dip tops in sugar. Press flat with fork.

Bake at 350 degrees for 10 to 12 minutes.

(These are a real favorite and are delicious!)

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BUTTERNUT SQUASH CAKE

4 eggs
2 cups sugar
1 cup corn oil
2 teaspoons soda
1 teaspoon baking powder
2 teaspoons cinnamon
2 cups mashed, cooked squash
2 cups flour

Beat eggs with sugar, add oil and continue to beat well. Combine flour, soda, salt. Add cinnamon, baking powder to egg mixture; then add cooked squash. Mix together.

Put in 2 9 inch greased and floured pans. Bake at 350 degree oven for 35 to 40 minutes. Frost with recipe below:

FROSTING:

8 oz. pack cream cheese, softened
1 stick margarine
1 box powdered sugar
2 teaspoons vanilla
1 cup chopped nuts.

Mix together. Ice and refrigerate cake.

****

CHOCOLATE CUPCAKES

1 package chocolate cake mix
8 oz. cream cheese
1 egg
1 cup chocolate chips (6 oz.)
1/3 cup sugar
Dash of salt

Make cake as directed on box. Fill cup cake liners 2/3 full.

Mix cheese, sugar, salt and chips together. Drop 1 teaspoon in each cup cake. Bake at 350 degrees. Makes 30 cup cakes.

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BUTTERSCOTCH COOKIES

1 cup shortening (Crisco)
1 cup white sugar
1 cup brown sugar
2 eggs, beaten
1 tablespoon water
1 teaspoon vanilla
3 cups flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon salt
½ cup chocolate or butterscotch chips

Place on greased cookie sheet. Use 1 teaspoon cookie dough for each cookie.

Bake in 375 degree oven 10 to 12 minutes. Do not overbake.

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MOIST OATMEAL COOKIES

1 cup shortening
1 3/4 cup brown sugar
2 eggs
3 cups quick oats
1½ cup flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla
1 cup raisins, steamed with about ½ cup water. Drain water of and add to cookie dough. Add the raisins. Chill over night and drop on greased cookie sheet. Bake in 370 degree oven 8 to 10 minutes.

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