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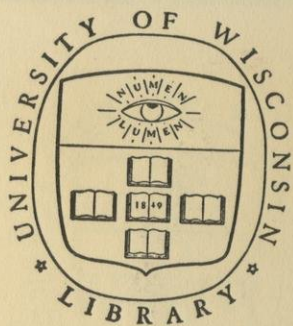
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VF-~~COOKERY~~
AMERICAN
MADISON

an

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Our Mothers' Recipes



DORA LEVITAN MEMORIAL

Gift of

MORTIMER LEVITAN

Proved Recipes
Collected
and
Compiled
by
Alpha Phi Theta

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

Cookies



BROWNIES

2 squares chocolate) melt together
1/2 cup butter)
Add 1 cup sugar
2 well beaten eggs
1/2 cup flour
salt

1 teaspoon vanilla

1 cup nutmeats

Bake in greased pan in slow oven 300 degrees
about 20 minutes. Do not bake too long.

Cut in squares.

*****MRS. GEO. E. HASS

KIPFERN'S

2 3/4 cup cake flour

1 cup butter

2/3 cup almonds

1/4 cup granulated sugar

1 teaspoon vanilla

Blanche almonds and grind on fine knife of
food chopper. Combine all ingredients and
mix lightly together as for pie crust. Let
stand 1/2 hour in ice box to chill. Form
into crescents and bake on ungreased cookie
sheet 10 - 15 minutes 350 degrees. While
warm roll in powdered sugar.

*****MRS. F. COLLIPP

ARCADIAN PECAN ROLL

2 cups pecans chopped fine 2 teas. vanilla

1/2 pound butter pinch salt

4 tablespoon powdered sugar 2 cups flour.

Mix and form in small rolls. Bake slow oven

WINE BALLS

- 3 cups crushed vanilla wafers
- 1 cup powdered sugar
- 1 cup crushed nuts
- 1½ tablespoon cocoa
- 3 tablespoon dark Karo syrup
- ¼ cup liquid, wine or grape juice



METHOD: Mix dry ingredients except sugar. Add syrup and liquid. Allow to remain in ice box until firm, then shape into balls(size of walnut) Roll in powdered sugar.

*****MRS. D. J. KNOWLES

CHOCOLATE DROP COOKIES

- 1 cup brown sugar
- ½ cup melted butter
- 1 egg
- 2 tablespoons cocoa
- ½ teaspoon soda
- ½ cup milk
- 1½ cup flour,
- salt
- nuts

Drop and bake at 350 degree oven.
Frost bottoms with ¼ cup melted butter,
2 tablespoon cream, 2 tablespoons cocoa
and powdered sugar to right consistency
to spread.

*****MRS. K. N. LINK

SUGAR COOKIES

- 3 cups flour
- 1 cup sugar
- $\frac{1}{2}$ teaspoon soda
- 2 teaspoon baking powder
- 2 eggs
- 1 cup butter or substitute
- 1 tablespoon vanilla
- $\frac{1}{8}$ teaspoon nutmeg
- $\frac{1}{8}$ teaspoon cinnamon



Mix day before baking (cool in refrigerator over night.) Toll very thin, use cookie cutter size of silver dollar. Roll sugar onto top. Bake 12 minutes at 300 degrees. Pin towel on cookie board and flour towel to roll very thin.

***** *MRS. H. W. LEONARD

CHOCOLATE COOKIES

- | | |
|---------------------------------|--------------------------|
| <u>1</u> cup brown sugar | $1\frac{1}{2}$ cup flour |
| $\frac{1}{2}$ cup melted butter | 2 teas. baking powder |
| 1 egg | 1 teas. vanilla |
| 2 squares melted chocolate | nuts and |
| $\frac{3}{4}$ cup sweet milk | raisins to suit. |

Mix in order given, drop from teaspoon, bake . . and frost with 1 egg white beaten with 1 tablespoon cold water, 9 tablespoon powdered sugar, 2 squares melted chocolate. Decorate with piece of sliced walnut.

***** *MRS. F. COLLIPP

EASY CHOCOLATE CAKE

- 1 cup and 1 tablespoon flour)) sift
 - 1 cup sugar) together
 - 1 teaspoon soda)
- Break egg in cup and fill with milk. Add to flour and sugar. Melt 2 squares chocolate with 2 tablespoon butter, add to mixture, salt and vanilla.
Bake at 325 degrees

***** *MRS. ETHEL KERR

FROSTED CHOCOLATE COOKIES

(large size)

1 cup cane sugar

$\frac{1}{2}$ cup butter (can use $\frac{1}{4}$ substitute)

1 egg

3 squares bitter chocolate melted

1 cup broken nutmeats

$1\frac{1}{2}$ cup all purpose flour (measure after sifting).

$\frac{1}{4}$ teaspoon salt

1 level teaspoon baking powder

$\frac{1}{2}$ cup sweet milk

1 teaspoon vanilla

METHOD: Cream together shortening and sugar. Add beaten egg, milk, and dry ingredients. Add melted chocolate lastly, and nutmeats. Drop for large size on well greased cookie sheets. Bake at 375 degrees 20 minutes.

Frost while luke warm with following:

2 cups powdered sugar

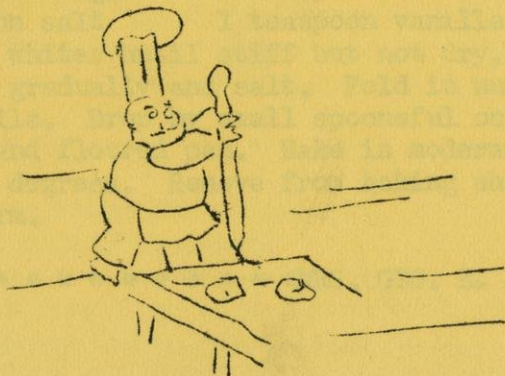
$\frac{1}{3}$ cups hot sweet cream

Add 2 squares melted chocolate, pinch salt, 1 teaspoon vanilla.

Frost to edge of large chocolate cookie.

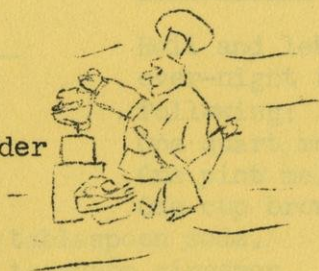
Makes 3 dozen.

***** *MRS. H. W. LEONARD



HERMITS

- 1 cup shortening
- 2 cups brown sugar
- 2 beaten eggs
- 3 $\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon soda
- 2 teaspoon cinnamon
- 1 teaspoon nutmeg
- $\frac{1}{2}$ cup sour milk
- 1 cup seeded raisins
- 1 cup chopped dates
- 1 cup nutmeats.



Cream shortening and sugar. Add eggs and beat well. Add sifted dry ingredients alternately with sour milk. Add fruits and nutmeats. Drop from teaspoon onto greased cookie sheet. Bake 375 degrees- 15 minutes. Frost with powdered sugar frosting.

***** MRS. F. COLLIPP

FILBERT MERINGUE COOKIES

- 2 egg whites
- 1 cup brown sugar
- $\frac{1}{2}$ teaspoon salt
- 1 cup coarsely chopped filberts
- 1 teaspoon vanilla

Beat egg whites until stiff but not dry, beat in sugar gradually and salt. Fold in nutmeats and vanilla. Drop by small spoonsful on a greased and floured pan. Bake in moderate oven 300 degrees. Remove from baking sheet while warm.

***** MRS. GEO. E. HASS



PFEFFERNESS • • •

Boil and let cool
over-night the
following:
One quart molasses,
One pint melted lard,
One cup brown sugar.

In the morning add one tablespoon soda.
One teaspnon soda, One teaspoon cinnamon,
 $\frac{1}{2}$ teaspoon cloves, 20¢ ground cardmon seed,
10¢ ground anise seed.
Add flour to make stiff. Roll in long strips
and cut in small pieces, pinch in shape as you
put them on cookie sheet. Bake in slow oven.

• • • • • MRS. GEORGE E. HASS 0 0 0 0 0 0 0 0

FILBERT COOKIES



Seven egg whites
Two cups sugar
Add sugar to beaten egg whites.
Beat fifteen minutes.
Add one pound ground filberts.
Roll in small balls, place cherry on top, bit
of green citron for leaf, and bake in slow oven.

COCONUT GOODIES *****

One can Eagle brand sweetened milk
Two squares melted chocolate
One cup nutmeats and One pound coconut, ground.
Mix well and drop from teaspoon on well greased
tin. Bake about 30 minutes in slow oven.

PECAN DELIGHTS * * * * *

4 tablespoon sugar
 $\frac{1}{2}$ tablespoon butter
 $\frac{1}{2}$ teaspoon salt
2 cups sifted flour
2 cups chopped pecans



Form in balls, bake slowly until brown. (about 1 hour) shake while slightly warm in bag of powdered sugar.

* * * * * MRS. E. T. LINK

DATE SLICES * * * * *

$1\frac{1}{2}$ cup oatmeal
1 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 cup brown sugar
 $\frac{3}{4}$ cup melted shortening.
Mix ingredients and line greased pan with half.

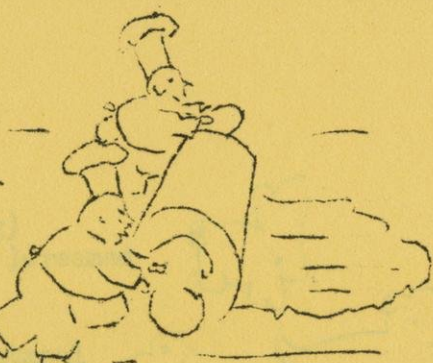
Filling

1 package dates, 1 cup sugar
 $\frac{1}{2}$ cup water. Boil until thick.
Spread on oatmeal mixture and cover with remaining mixture.
Bake $\frac{1}{2}$ hour in a 350 degree oven.
Sprinkle with powdered sugar when cool.

* * * * * MRS. R. SWEETMAN

ROLLED COOKIES

1 cup butter
1 cup sugar
1 teaspoon vanilla
3 eggs well beaten
3½ to 4 cups flour
1 teaspoon soda
1 teaspoon cream of tartar



Mix and chill at least one hour in ice box before rolling out and cutting in shapes.

***** MRS. F. COLLIPP

SCOTCH SHORT BREAD*****

2 cups flour
½ cup powdered sugar
½ pound butter

Method:

Place butter on mixing board

Sift sugar and flour

Combine and pound to desired thickness(½")

Cut in squares.

Place on ungreased cookie sheet

Bake ½ hour at 300 degrees.

Makes approximately 30 squares.

***** MRS. SPENCER VIETH

DATE DROPS *****

1 pound dates, 1 cup walnut meats, put through food chopper. Form into balls about size of walnut. Fold 2/3 cup sugar into stiffly beaten whites of 3 eggs. Dip date balls into egg whites and bake in slow oven.

***** MRS. THOMAS E. TIETZ

TRILBYS

1 cup shortening)
1 cup sugar) creamed

Add

2 cups flour

2 cups ground oatmeal

1/2 teaspoon soda

pinch salt

1/2 cup milk

Roll thin and cut in about 1 1/2
inch squares and fill with

FILLING

1 pound dates) Cook until

1 cup water) thoroughly

1 cup sugar) blended

Pinch sides together and top
with nut. Can use this recipe
for plain filled cookies.

* * * * * MRS. GEO. E. HASS

BROWN SUGAR COOKIES

2 eggs. Put in mixing bowl and beat well

Add 2/3 cup lard

1/4 teaspoon salt

1 1/2 cup brown sugar(solid pack) mix this
until creamy.

Sift together

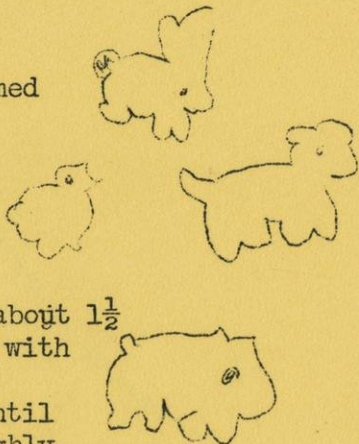
3 cups flour

1 teaspoon soda

1 teaspoon cream tartar. Mix with
above. Add 1 teaspoon vanilla

Roll 1/4 inch thick and bake in moderate
oven. Makes about 5 dozen.

))))) MRS. THOMAS E. TIETZ



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***** DAFFODIL CAKE *****

White Part

$\frac{1}{2}$ cup cake flour
Sifted three times
Then add $\frac{3}{4}$ cups sugar
and sift together. Beat six egg
whites stiff. Add One teaspoon
salt, $\frac{1}{2}$ teaspoon cream of tartar,
when whites are foamy. Fold flour
sugar in beaten whites, add one
teaspoon vanilla. Pour in ungreased
angel cake pan alternately with yellow part.



Yellow Part

Beat six egg yolks until thick. Add $\frac{1}{2}$ cup
sugar and beat until light and creamy. Add
two Tablespoon cold water and beat.

Add $\frac{1}{2}$ cup cake flour) Sifted
1 teas. baking powder) together
 $\frac{1}{2}$ teas. salt)

1 teaspoon almond flavoring.

Bake 325 degree oven for one hour.

***** MRS. C. QUERMANN*

CHOCOLATE CAKE *****

1 cup white sugar) Creamed

1 cup brown sugar)

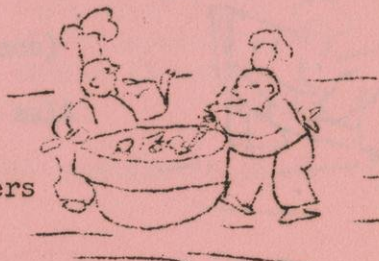
$\frac{1}{3}$ cup shortening)

Add two eggs. Dissolve three squares chocolate
with $\frac{1}{2}$ cup hot water. Add one teaspoon soda,
2 cups flour, 1 teaspoon baking powder and a
pinch of salt. Bake moderate oven 30 minutes

***** MRS. W. H. GLANDER* **

GRAHAM CRACKER CAKE

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 egg yolks
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- 2 cups crushed graham crackers
- $1\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ cup nuts.



Cream butter, sugar, add yolks, milk, graham crackers, baking powder, flavoring nuts. Lastly beaten egg whites. Bake in two layers, serve with whipped cream. Recipe $1\frac{1}{2}$ times makes 2 nice layers.

MRS. E. J. HENRY #####

APPLE SAUCE CAKE#####

- | | |
|-------------------------------------|----------------------------|
| $\frac{1}{2}$ cup butter | 2 teaspoon vanilla |
| $\frac{1}{2}$ cup lard | 4 cups flour |
| 2 cups sugar | 2 level teas. soda |
| 3 eggs | 2 heaping teas. |
| $1\frac{1}{2}$ cups chopped walnuts | baking powder |
| $1\frac{1}{2}$ cups chopped dates | 1 small glass |
| 3 cups apple sauce | maraschino cherries |
| 2 cups raisins | 1 teas. cinnamon |
| | $\frac{1}{2}$ teas. cloves |

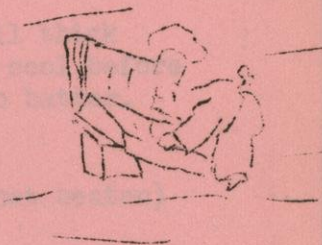
Cream butter and sugar, add beaten eggs, vanilla, spices, flour, nuts, raisins, dates and apple sauce. Bake in bread pan tins in pre-heated oven, one hour in 350 degree oven.

#####MRS. V. F. SCHWARZE#####

ORANGE AND RAISIN CAKE

0 0 0

Grate one large orange
Cream $\frac{1}{2}$ cup shortening(Crisco)
One cup sugar
Add one egg and $\frac{1}{2}$ teaspoon salt
Two cups flour
One teaspoon soda
One cup sour milk
One cup chopped raisins
Bake in a 350 degree oven.



When baked, pour over hot cake, the following mixture:

Juice of one orange, juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ cup sugar.

* * * * * * * * * *MRS. JANE CALVI*

DARK CHERRY CAKE

$\frac{1}{2}$ cup shortening	1/8 teas. salt
1 cup sugar	1 $\frac{1}{2}$ cups flour
1 cup sour milk	1-4 ounce bottle
1 teaspoon soda	maraschino cherries
1 egg	$\frac{1}{2}$ cup nut meats
	1 ounce chocolate
	1 teas. vanilla

Cream shortening and sugar, add well beaten egg. Add sour milk and flour, sifted with salt and soda. Stir in melted chocolate, chopped cherries(including juice) and nuts. Bake in moderate oven 350 degrees.

0 0 0 0 0 0 0 0 0 MRS. E. A. DIENES* * * *

CHOCOLATE CAKE with APPLE LEMON
FILLING #####

Lst Part(add last to batter)

Four ounces bitter chocolate) Cook until thick
 $\frac{1}{2}$ cup sugar) stirring cool before
One cup milk) adding to batter.

2nd Part

One cup sugar) Cream and add Two eggs(not beaten)
 $\frac{1}{2}$ cup butter)
Two cups cake flour
 $\frac{1}{2}$ cup sweet milk
One teaspoon soda dissolved in three tablespoons
boiling water. Vanilla, salt.
Bake in two well greased and floured pans for
30 to 40 minutes. 300 degree oven. Do not over-
cook.

APPLE-LEMON FILLING

One cup sugar
One egg beaten with fork.
Juice and rind of One lemon.
Two or three apples, unpared, grated with peel on.,
Cook carefully, stirring until thick. Cool.

SEVEN MINUTE FROSTING

Two egg whites
One and $\frac{1}{2}$ cups sugar
 $\frac{1}{3}$ cups water
One tablespoon white corn syrup
Salt.
Beat over boiling water until it
will stand in peaks.



MRS. V. K. BOYNTON,#####

SUNSHINE CAKE



- | | |
|-------------|-----------------------|
| 9 eggs | 1 teas. cr. of tartar |
| 1 cup sugar | lemon extract |
| 1 cup flour | 3 tablespoon water |

Separate eggs; beat whites until stiff with cream of tartar. Fold in sifted sugar. Add 3 tablespoon cold water to egg yolks and beat until lemon color. Add to egg whites. Fold in one cup of well sifted cake flour. Add extract. Bake in nine inch angel food cake pan at 350 degree for one hour.

*****MRS. P. H. HYLAND*****

CHOCOLATE CAKE*****

- | | |
|------------------------------|--|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teas. baking powder |
| 1 cup sugar | $\frac{1}{2}$ cup thick sour milk
or cream. |
| 2 eggs | 1 teas. vanilla, salt. |
| $\frac{1}{2}$ cup cake flour | |

Method: Cream butter and sugar(with electric beater) add eggs, beat thoroughly. Add sifted dry ingredients, alternately with the sour milk. Beat well and add the following chocolate mixture(prepared first)

2 squares chocolate, $\frac{1}{2}$ cup boiling coffee, one teaspoon soda. Add boiling coffee and soda to the chocolate and stir until chocolate is melted and mixture be gins to thicken. Cool before adding to cake batter. Bake at 375 degrees.

CHOCOLATE FUDGE ICING

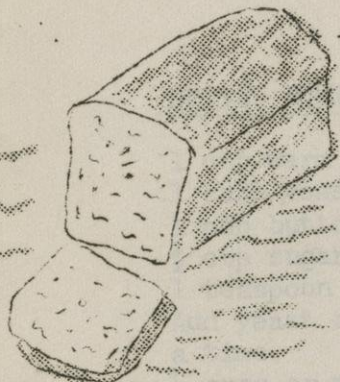
1 cup white sugar, 1 cup brown sugar, 1 square chocolate, $\frac{3}{4}$ cup cream, salt, 1 teas. vanilla. Cook until mixture forms a soft ball in cold water. Cool to room temperature, beat and spread on cake.

*****MRS. FRANCES L. WILSEY*****

Bread

Rolls

WHOLE WHEAT FLOUR BREAD *



- One pint milk
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup molasses
- $\frac{1}{3}$ cup honey
- One Tablespoon salt
- One cake compressed yeast
(3 cakes may be used to speed
up process)
- $5\frac{1}{2}$ cups whole wheat flour.

1. Scald milk-reserve $\frac{1}{4}$ cup and cool that to lukewarm.
2. Pour remainder of scalded milk over butter, molasses, honey and salt.
3. Dissolve yeast in the $\frac{1}{4}$ cup lukewarm milk.
4. Add this to milk & molasses.
5. Add about $\frac{1}{2}$ the flour, stir & beat for 5 minutes.
6. Add more flour slowly until thick enough to handle. It may not take all of the flour.
7. Knead on slightly floured board 300 strokes.
8. Let rise until double in bulk in a buttered bowl.
9. Punch down and let rise.
10. Let double again and shape in loaves(2)
11. Double bulk again & bake at 400 degrees for 10 minutes, then 350 degrees for 45 minutes.

*** MRS. GEORGE E. HASS* * * * * * * * * * * * * * * * * *

LEMON ROLLS One cup scalded milk, $\frac{1}{3}$ cup sugar. Add One yeast cake, $1\frac{1}{2}$ cups flour. Let rise, add Two eggs, $\frac{1}{4}$ teaspoon salt, rind and juice $\frac{1}{2}$ lemon, $\frac{1}{3}$ cup melted butter, $1\frac{1}{2}$ cups flour. Beat well, let rise. Take $\frac{1}{3}$ dough, roll thin and butter. Fold from each edge to make 3 layers. Cut in narrow strips. Let rise, twist and shape. Press ends under. Before putting in oven, brush with butter and sugar and grated lemon rind. Bake in oven 375 degrees.

BUTTER HORNS

- 1 cup warm milk)
- 1 cake yeast) soak
- 1 cup butter)
- 1/2 cup sugar)
- 1 teaspoon salt) cream



Add yeast after adding 3 eggs one at a time.

4 cups or more flour

Add sufficient so easily handled.

Set over night and cut down in morning. Let rise again until double in size.

Roll out size of pie and cut in four and roll. Let raise 2 hours after putting on cookie sheet.

Frost with butter cream frosting agter they are baked. Bake 375 degrees for 15 minutes

***** MRS. S. H. GREGG

NUT BREAD

- | | |
|-----------------------------|-----------------|
| 1 egg | Put in bread |
| 1 cup sugar | pan. Let raise |
| 1 cup milk | in warm place |
| 1 cup oatmeal | 1/2 hour Bake |
| 1 cup chopped nuts | 350-375 degrees |
| 1 cup raisins | 50-60 minutes |
| 2 cups flour | |
| 1 teaspoon salt | |
| 1/4 teaspoon baking powder. | |

***** MRS. THOMAS E. TIETZ

DATE BREAD

2 cups chopped dates
1 cup sugar
1 cup nutmeats
1 teaspoon soda
Butter size of egg
1 cup hot coffee
2 cups flour, salt
1 egg



Pour hot coffee over dates. Let cool, then sift dry ingredients. Beat egg, gradually add sugar, beat well. Add melted butter, then the date-coffee mixture, half the flour, the nutmeats, rest of flour. Bake in lined loaf tin at 350 degrees- 1 hour.

*****MRS. F. X. WEBER

GOOD YEAST ROLLS

3 eggs
 $\frac{1}{2}$ cup sugar
1 cup milk, scalded and cooled
 $\frac{1}{2}$ cup butter(can use $\frac{1}{2}$ substitute.
1 teaspoon salt
2 cakes yeast dissolved in sugar(2 tablespoon)
Allow to stand 10 minutes.
 $4\frac{1}{2}$ cups flour.
Beat eggs very light. Add cooled milk, sugar, salt and yeast cakes that have been dissolved. Flour in cupful portions beaten into liquid. Turn out onto floured bread board. Mix, and put in large bowl to double in size. Shape and bake 15 minutes in 375 degree oven.

*****MRS. H. W. LEONARD

CLOVER REFRIGERATOR ROLLS

- 1 cake yeast (red star)
- $\frac{1}{2}$ cup sugar
- 1 egg
- 2 cups lukewarm water
- 1 teaspoon salt
- 7 cups flour (Sift first and then measure)



Mix all ingredients before adding flour - then add only half of flour. Mix well. Add 2 tablespoon melted shortening, and then add rest of flour.

Let dough set in bowl until it doubles in bulk. Punch down after it has risen and place in refrigerator until 3 hours before it is to be used. Form rolls and place in greased muffin tins and let rise three hours before baking. Bake about 10 minutes in a 400 degrees oven.

***** MRS. R. SWEETMAN

YEAST TARTS *****

Crumbel 1 yeast cake in 1 pound flour. Cut in 1 pound butter. Add 2 egg yolks, beaten, 1 teaspoon vanilla, 1 bottle sour cream. Mix and put in ice box over night. In morning roll and cut into squares.

Filling:

- $\frac{1}{2}$ pound nuts)
- $\frac{1}{2}$ pound dates) chopped.

Beat whites of 2 eggs, add 1 cup sugar, dates and nuts. Put spoon of filling on each square. Turn up corners and bake in 375 degree oven

***** MRS. W. J. FOCKE

BROWN OATMEAL ROLLS * * * * *

Pour 2 cups boiling water
over 1 cup rolled oats,
cool; add 3 tablespoons
salad oil, 1 cake yeast,
softened in 1/3 cup
lukewarm water, 2/3 cup
brown sugar, 2 teaspoons salt.



Beat in flour to make soft
dough, about 5 cups. Knead, let rise
until double in bulk. Bake at 375 degrees
20 to 25 minutes. Makes 3 or 4 dozen.

* * * * * MRS. GEO. E. HASS

EVERLASTING ROLLS(ice box dough)

1 quart milk)Mix and bring to
1 cup sugar)boiling point.
3/4 cup shortening)Let cool.

1 cake yeast dissolved in above mixture
add enough flour to make consistency of
cake batter(about 4 cups)

Wet for 2 hours or until bubbly and light.
Sift: 1 teaspoon soda, 1 teaspoon baking
powder, 1 tablespoon salt. Add this with
a little flour and keep working in enough
flour to make a soft dough, knead well.
Let raise 2 hours or until double in bulk;
punch down and put into refrigerator
until ready for use. Keeps nearly a week.

* * * * * MRS. ROBERT LEWIS

Hot

Dishes

ALBONIGAS * * * * *

1 pound beef)ground together
 $\frac{1}{2}$ pound pork) $\frac{1}{4}$ teas. each dried
1 slice dry bread mint, sage, black
1 egg pepper, 1 teas. salt
1 clove garlic, chopped
1 medium onion, chopped
2 tablespoon olive oil

Soak bread in water, squeeze and add to meat.
Mix all other ingredients(except onion), add.
Roll meat into balls the size of marble.
Brown onion in olive oil, then remove it and
brown albondigas lightly and add to soup.

SOPA DE ALBONDIGAS

1 quart tomatoes(2 Number 2 cans)
2 cups beef stock or 2 bouillon cubes in
2 cups boiling water
 $1\frac{1}{2}$ teaspoon chili powder
1 teaspoon salt
 $2\frac{1}{2}$ cups boiling water

Rub tomatoes through a sieve and bring to
boil. Add stock, water, chili powder,
salt, boil down to about $\frac{1}{4}$ of liquid.
Add albondigas, simmer about one hour.

* * * * * * * * * *MRS. E. J. HENRY



HAM & ASPARAGUS LUNCHEON DISH

Roll one or two spears of cooked asparagus
in slice of boiled ham. Cover with cheese
or cream sauce, grated cheese and bake
25 minutes in 375 degree oven.

* * * * * * * * * *MRS. GEO. E. HASS

PECAN LOAF

2 green peppers) Grind fine and cook
Med. onion) 5 min. in $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ teas. salt)
4 or 5 cups cooked rice
2 cups cut pecan meats
4 eggs
1 cup condensed milk
5 tablespoon butter
 $\frac{1}{2}$ cup regular milk
can of mushroom soup, 1 can mushroom for gravy.
parsley cut fine over top
Bake one hour at 375 degrees
* * * * * MRS. S. H. GREGG * * *

FRENCH ONION SOUP * * * * *

4 medium onions
2 cans consomme
 $1\frac{1}{2}$ cups water
1 teaspoon salt
1 teaspoon worcestershire sauce
3 grains cayenne pepper
3 egg yolks
Toasted French bread
Parmesan cheese

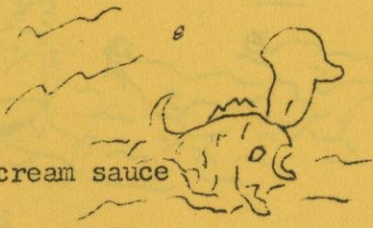


Method: Slice onions, add hot stock (consomme and water) add salt, worcestershire and cayenne. Simmer slowly. Beat egg yolks until thick and lemon colored, stirring constantly add to eggs one cup of hot stock. Combine this egg mixture with rest of liquid. Bake in casserole with slices of French bread sprinkled with cheese floating on top. Bake at 325 degrees for 45 minutes.
* * * * * MRS. D. J. KNOWLES *

SALMON & RICE RING MOLD

- 1/2 cup cooked rice
- 3 tablespoon butter
- 4 tablespoon flour
- 1 teaspoon salt
- dash pepper
- 2 cups milk

) Make cream sauce



Add:

- 4 tablespoon chopped green pepper
- 1 small onion
- 2 tablespoon parsley(chopped)
- 1 egg
- 1 No. 2 can salmon

Remove skin and bones from salmon. Mix all together and put in buttered ring mold. Bake 45 minutes 325 degrees. Unmold on large chop plate. Fill center with creamed fresh mushrooms and surround with peas.

*****MRS. C. QUELIANN*****

VEAL LOAF *****

- 2 pounds ground veal
- 1 pound ground pork lean
- 1 cup dry bread crumbs
- 2 eggs well beaten
- 1 1/2 cups sweet milk
- 1 tablespoon salt
- 1 level teaspoon sugar
- 1/4 teaspoon each pepper, onion salt. Lay bacon strips over the top of the loaf and bake one hour in 350 degree oven. To brown well increase heat to 400 degrees last 15 minutes. Fresh or canned mushrooms may be added to loaf.

*****MRS. H. W. LEONARD

PIQUANTE CHICKEN

- 1½ cups milk or chicken stock
- 5 tablespoon flour
- 3 tablespoon butter
- 1 teaspoon salt
- ½ cup mayonnaise
- 6 sweet gherkins chopped
- 1 chopped pimento
- 2 cups cooked chopped chicken



Make white sauce of milk, flour, butter and salt. Add pickles and pimento. Add chicken Heat to boiling point. Add mayonnaise and serve immediately. Serve in timbale cases. Tuna fish may be used instead of chicken.

***** *MRS. W. J. FOCKE*

CHICKEN AND HAM *****

- 2 cups chicken
- 2 cups boiled ham
- 4 tablespoon flour
- 4 tablespoon butter
- 1 cup chicken stock
- 1 cup milk
- 2 pkg. frozen asparagus

Brown onion in butter, make white sauce, add the above and two packages frozen cooked asparagus. Cover with browned bread squares. Bake 30 minutes at 375 degrees. You can serve this with a mushroom sauce.

***** *MRS. E. J. HENRY


~~~~~ TUNA FISH CASSEROLE ~~~~~

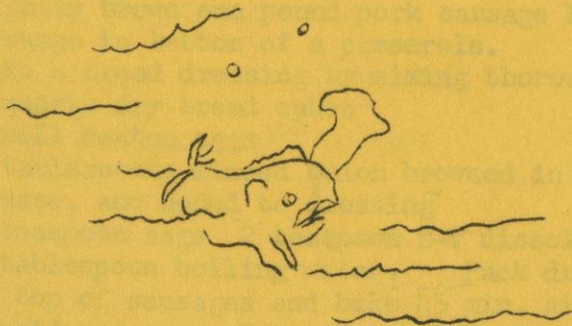
One fourth pound fine noodles  
One large can white tuna fish  
Three fourth package Velveeta pimiento cheese  
Small can sliced mushrooms  
One finely chopped green pepper  
Twelve to eighteen ripe olives

Cream Sauce:

Four tablespoons butter  
Four Tablespoons flour  
Two cups milk

Melt cheese in white sauce.  
Add all ingredients. Place  
in baking dish. Put bread  
crumbs over top, dot with  
butter, sprinkle paprika over.  
Bake in 350 degree oven  $3/4$  to  
one hour.

~~~~~ Mrs. V. F. Schwarze ~~~~~



HAM ROLLS

1 pound ham)
2 pounds pork)ground

Add:

2 cups cracker crumbs

2 eggs beaten

1 cup milk

Mix as for meat loaf and shape in rolls.
Place in long dripping pan and cover with
sauce. (Makes 16 small rolls)

Sauce

1 cup brown sugar

$\frac{1}{4}$ cup water

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

1 tablespoon dry mustard

Stir together but do not beat. Bake
one hour-started at 400 degrees then
turn down to 350 degrees. If using half
the meat recipe-use all the liquid sauce.
Cook them about $\frac{1}{2}$ hour longer and turn
them in sauce so they glaze all over.



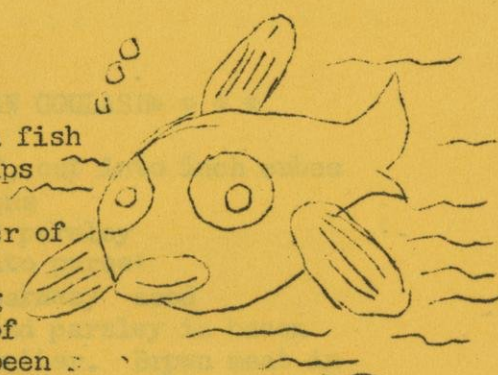
***** *MRS. Q. B. GAGE

SAUSAGE U SIDE DOWN ROAST

Lightly brown one pound pork sausage links.
Arrange in bottom of a casserole.
Make a bread dressing by mixing thoroughly:
2 quarts dry bread cubes
2 well beaten eggs
2 tablespoons minced onion browned in sausage
grease, and added to dressing
 $\frac{1}{2}$ teaspoon sage 2 teaspoon B-V dissolved in
2 tablespoon boiling water. Pack dressing
on top of sausages and bake 45 min. at 350 degrees.
Unmold and serve hot. 5 servings

TUNA FISH CASSEROLE

1 med. size can tuna fish
6 oz. bag potato chips
1 can mushroom soup
Place a liberal layer of potato chips in the bottom of the baking dish; then a layer of tuna fish that has been shredded. Cover with mushroom soup, sprinkling with paprika and seasoning on top. Then add another layer of potato chips. Heat in a moderate oven for $\frac{1}{2}$ hour.



MRS. T. A. HOEVLER

ASPARAGUS A LA CASSEROLE * * * * *

2 lbs. asparagus
4 hard boiled eggs
2 cups thin white sauce.
Place in buttered casserole dish 1 layer cooked cut asparagus, then 1 layer sliced hard boiled eggs, then 1 layer rolled cracker crumbs which have been mixed with melted butter. End up with cracker mixture on top. Pour over this a generous white sauce. Bake in slow oven $\frac{1}{2}$ hour.
Good served with buttered then toasted small oblong pieces of toasted cheese bread.

* * * * * MRS. ROBERT LEWIS

* * * *HUNGARIAN GOULASH* * * *

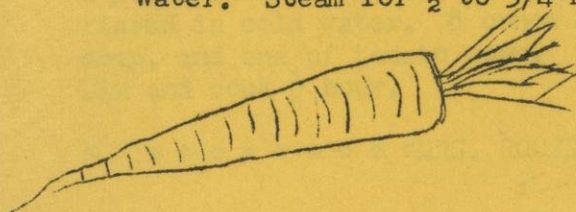
Two pounds beef, cut into inch cubes
Four large onions
One cup chopped parsley
Three cups tomato puree'
Two teaspoons caraway seed
Saute' onions and parsley in bacon
drippings and butter. Brown meat in
above. Add puree' and caraway seeds.
Simmer for two hours. Thicken if
necessary. Serve with noodles or
dumplings.

* * *MRS. F. X. WEBER * * *

* * * * CARROT RING MOLD * * * *

Ten carrots cooked and mashed
Three eggs
One onion chopped
Two cups fine bread crumbs
Two cups milk
Two tablespoons melted butter
salt and pepper
Beat eggs, add mashed carrots, milk,
bread crumbs, seasoning, and onions
lightly cooked in the butter. Fill a
greased ring mold and set in pan of hot
water. Steam for $\frac{1}{2}$ to $\frac{3}{4}$ hours at 350 degrees.

MRS. D. J. KNOWLES *



BOSTON BAKED BEANS * * * * *

1 quart navy beans
1 pound fat salt pork
1 tablespoon salt
4 tablespoon brown sugar
1 teaspoon grated onion
1/3 cup molasses
2 tablespoon tomato catsup
1/2 teaspoon mustard
Boiling water.



Pick over beans, cover with cold water and let soak over night. Drain, cover with fresh water and heat slowly. Simmer until soft, add pinch of soda, then drain off water. Add fresh hot water, put some salt pork in bottom of pan. Mix remaining ingredients with a cup of hot water and pour over beans. Bury the rest of salt pork in the beans. Cover bean pot and bake six or seven hours in a slow oven. Uncover and let brown last hour.

* * * * * MRS. FRANK A. ACHEN

MUSH CA HOLLEY LUNCHEON DISH * * * * *

1 pound pork sausage. Soak in cold water 1/2 hour, remove the meat. Fry the meat with 1 chopped green pepper and 1 large onion cooked fine. Pour off some fat if necessary. 1 pound shell macaroni boiled, drained, rinsed in cold water. 8 ounce can mushroom soup, and one of tomato soup.
Mix and cook 1/2 hour.

* * * * * MRS. ROBERT LEWIS *

SWEDISH MEAT BALLS* * * * *

$\frac{1}{2}$ cups toast crumbs
 $\frac{3}{4}$ cups milk
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon majoram
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ lbs. ground beef
 $\frac{1}{4}$ teas. black pepper
1 egg
3 boullion cubes, dissolved in $\frac{1}{3}$ cup hot water.



$\frac{1}{2}$ cup finely chopped onion.

METHOD: Mix beef, crumbs, salt, pepper, nutmeg, marjoram, egg, milk and add dissolved boullion cubes. Shape into balls size of walnut and brown in butter or substitute. Cover with heavy cover and cook on top of stove 1 hour. Gravy is made by melting additional fat with flour added. The liquid on meat balls will be the gravy stock. Serve meat balls in gravy surrounded by a rice ring or noodle ring.

* * * * * MRS. H. W. LEONARD

MEAT RING* * * * *

2 lbs. fresh pork)ground. Have all fat
1 lb. smoked ham)removed before grinding.
1 cup fine cracker crumbs
1 egg beaten
1 can tomato soup
1 scant cup milk , salt and pepper.
Mix well and bake in greased ring mold 1 hour in 350 oven. Fill center with peas and carrots when serving.

* * * * * MRS. R. B. SWEETMAN*

Salads



AΦ

ALPHA PHI SALAD

1 package raspberry or
cherry jello. 1 cup boiling water
big bing cherries.

blanched almonds

Dissolve jello in 1 cup
boiling water, 1 cup cherry
juice. When cool, add
cherries and almonds.

DRESSING

$\frac{1}{2}$ pint heavy cream

8 marshmallows, cut

Put in bowl over night.

Add $\frac{1}{2}$ cake cream cheese & whip.

SALAD DE LUX

Cook in double boiler

4 egg yolks

juice 1 lemon

$\frac{1}{8}$ teaspoon salt, mustard

When cool, add

$\frac{1}{2}$ pint whipped cream

Pour over

1 package of marshmallows

1 can of **Royal Ann** cherries

1 can shredded pineapple.

Let stand over night.

***** MRS. P. HYLAND

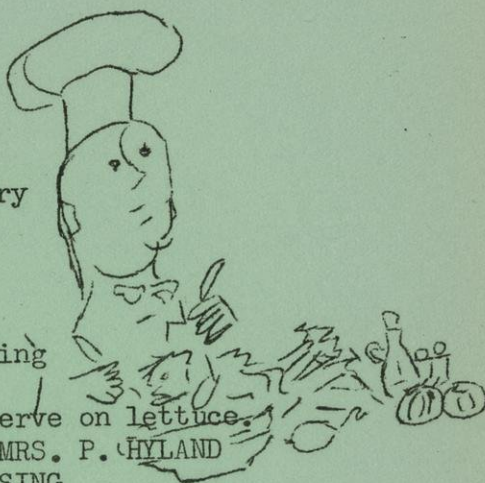
CRAEMEAT SALAD

1 can crabmeat
1 cup chopped celery
1 apple cut fine
2 hardboiled eggs,
cut fine.
salt

$\frac{1}{2}$ cup boiled dressing
 $\frac{1}{2}$ cup mayonaise.

Mix together and serve on lettuce.

***** MRS. P. HYLAND



SIMPLE BOILED DRESSING

1 tablespoon flour salt
4 tablespoon sugar 1 egg
1 teaspoon dry mustard $\frac{1}{2}$ cup vinegar
Mix together in order given and add to $\frac{1}{2}$
cup boiling water, 1 tablespoon butter,
cook until thick.

FROZEN SALAD

1 cup mayonaise
1 cup whipped cream
1 cup diced marshmallows
1 cup Philadelphia cream cheese
 $\frac{1}{2}$ cup crushed pineapple
 $\frac{1}{2}$ cup sliced stuffed olives
broken pecan meats
Freeze and cut in squares.
Serves 10 people

***** MRS. E. T. LINK

PRUNE CHEESE SALAD

- 24 cooked seeded prunes
- $\frac{1}{2}$ cup cottage cheese
- $\frac{1}{2}$ cup diced pineapple
- 1 cup diced apple
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup broken walnuts
- $\frac{1}{2}$ cup mayonnaise.



Mix and stuff prunes--arrange on lettuce leaves.(Serves 6)

SALAD DRESSING

- 2 tablespoon salad dressing (store kind)
- $\frac{1}{2}$ cup whipped cream
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{4}$ teaspoon vanilla
- $\frac{1}{4}$ cup any fruit juice or 1 teaspoon lemon juice.

Mix well. Fold in 3 drops red coloring. Fold in opposite direction, green coloring and serve on salad.

***** MRS. T.A. HOWLER*****

LETTUCE SALAD

Boil 4 eggs. Dice the egg whites. Mash yolks and add $\frac{1}{2}$ cup sweet cream, $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup vinegar. Slice 2 small oranges and add to 1 head of cut up lettuce. Add diced egg whites and pour dressing over all.

*****Mrs. Geo. E. Hass

TOMATO CREAM CHEESE SALAD

Boil 1 can Campbell's tomato soup
Add 3(2 can be used) Phildelphia cream
cheese packages.

Soak $\frac{1}{2}$ package gelatin in cold water
Add to hot soup

Then add 2 cups finely chopped
vegetables(celery, carrots, peppers)
When cool, add a little salad dressing
and put into molds.

This makes 10 or 12 partly full molds.

*****MRS. ROBERT LEWIS

TUNA TOMATO SALAD*****

Cook number 2 can tomatoes with good
sized onion $\frac{1}{2}$ hour. Strain through
coarse sieve; add salt and pepper and
2 tablespoon vinegar.

Use above liquid for 1 pint(scant)
with raspberry jello.

When setting, add small can tuna fish
shredded and sliced stuffed olives.

*****MRS. ROBERT LEWIS



PINEAPPLE CHEESE SALAD

- 1 box lime jello
- 2 cups crushed pineapple
- $\frac{1}{2}$ pint whipping cream
- 1 cup grated American cheese.

Dissolve jello according to directions on box. Allow to set. Whip jello, add whipped cream, cheese and strained pineapple. Allow to set for 1 hour.



***** *MRS. E. A. DIENES

FRENCH DRESSING

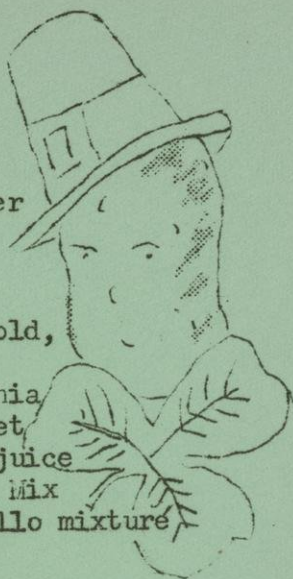
- 1 can condensed tomato soup
- $1\frac{1}{2}$ cups salad oil
- $1\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup vinegar
- $\frac{1}{4}$ teaspoon paprika
- 1 teaspoon mustard
- 2 teaspoon grated onion
- 2 tablespoon worcestershire sauce.

Method: Mix dry ingredients, then add liquid. Beat with egg beater. Put into bottle in refrigerator. Add clove of garlic if desired.

***** *MRS. JOHN CLANCY* *

ST PATRICK'S JELLO SALAD

1 pkg. lime jello
Dissolve in 1 cup hot water
Add 1/8 teaspoon salt
1/2 cup pineapple juice
Chill. Put 6 tablespoon
of mixture in bottom of mold,
chill until firm.
Blend 1 package Philadelphia
cream cheese with 1/2 cup pet
milk, 2 tablespoon lemon juice
1 cup drained pineapple. Mix
together and pour over jello mixture
and set.



***** MRS. JOHN CLANCY

CABBAGE SALAD AND DRESSING

1 head cabbage) shredded fine
1 green pepper)
1 onion)
little salt
Beat 2 eggs, add 3/4 cup sugar,
1/2 cup vinegar and 1/4 cup butter.
Cook in double boiler. Let cool, then
mix into cabbage. A small amount of
cream may be added just before mixing
with shredded vegetables if desired.
Serves 6-8

***** MRS. ROY BENKERT

o)o)o)o)o)CRANBERRY SALAD o)o) o)o)o)o)

One package lemon jello
One cup hot water
One cup ground apple
One cup ground cranberries
One ground orange
One cup pineapple syrup
Crushed pineapple

Dissolve jello in hot water, add pineapple syrup, and ground fruit. Serve with pineapple salad dressing.

PINEAPPLE SALAD DRESSING

Four tablespoons sugar
One tablespoon flour
Two teaspoons lemon juice
Two-thirds cup pineapple juice
Two egg yolks or one whole egg.

Mix all together and boil until thick.
When cool add whipped cream and serve.

o o o o MRS. GEO. E. HASSO



Desserts

© © © © © LEMON CUSTARD © © © © ©

One cup sugar
Two heaping tablespoons cake flour
Two eggs
One and one-half cups milk
Juice and rind of large lemon

Mix sugar and flour. Beat egg yolks and add milk. Blend with sugar and flour mixture. Beat egg whites. Add to above mixture. Lastly add juice and rind of lemon. Put into six buttered custard cups. Place cups in pan with one-half inch boiling water. Bake in moderate oven for 35-40 minutes.

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* * * * * FAVORITE CHRISTMAS PUDDING *

| | |
|-------------------------------|------------------------------|
| $\frac{1}{2}$ cup ground suet | $\frac{1}{4}$ teas. salt |
| cup chopped raisins | $\frac{1}{2}$ teas. soda |
| cup molasses | 1 cup flour |
| cup sweet milk(or sour) | 1 egg |
| $\frac{1}{2}$ cup nutmeats | $\frac{1}{2}$ teas. cinnamon |

Beat molasses and suet together well; then add other ingredients. Fill buttered cups about half full. Steam 20 minutes. Yields 5 servings.

SAUCE

Cream 1 cup sugar, and $\frac{1}{2}$ cup butter. Add 4 egg yolks well beaten, salt($\frac{1}{8}$ ts.) 1 large cup hot cream(or rich top milk) Beat well. Cook until thick, but do not boil. Let cool before serving. Both pudding and sauce may be made and kept several days.



MRS. ROY BENKERT* * * * *

WIMPLE DESSERT

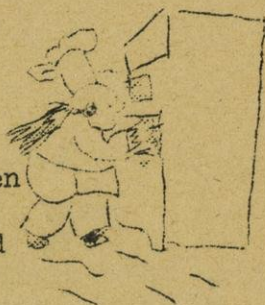
Dissolve one package orange jello. When beginning to congeal beat with mixer until fluffy. Beat in one pint of vanilla ice cream. Pile in serving dishes and place in refrigerator until ready to use.

MRS. ROY BENKERT* * * * *

FROSTED LIME PIE



- $\frac{1}{2}$ cup cold water
- 7 tablespoons cornstarch
- $1\frac{1}{2}$ cups hot water
- $1\frac{1}{4}$ cups sugar
- 2 egg yolks, slightly beaten
- 3 limes ($\frac{1}{3}$ cup juice)
- 1 teaspoon grated lime rind
- 1 tablespoon butter
- Few drops green coloring
- 1 baked pie shell



Mix cold water and cornstarch to thin paste. Combine hot water and sugar in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook until mixture begins to thicken, return to double boiler and cook until thick and smooth (15 minutes) stirring occasionally. Stir a small amount of mixture into egg yolks, return to double boiler, and cook a few minutes longer. Add lime juice, rind, and butter and blend. Cool. Add green coloring. Pour into baked pie shell and cover with

LIME MARSHMALLOW TOPPING

- $\frac{1}{4}$ pound marshmallows
- 2 egg whites
- 1 tablespoon lime juice
- $\frac{1}{4}$ cup sugar
- 1 teaspoon lime juice.

Dissolve marshmallows in 1 tablespoon juice in saucepan over low heat, stirring constantly. Beat egg whites until stiff. Add sugar gradually, beating constantly. Add remaining lime juice and marshmallows.

***** MRS. GEO. E. HASS

CRUMB APPLE SURPRISE

4 cups sliced apples
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup flour



Put apples into buttered baking dish.
Sprinkle top with $\frac{1}{4}$ cup sugar. Mix other ingredients, working lightly with fingers, until crumbs are formed. Sprinkle these over apples and bake in 350 degree oven 35-40 minutes, or until apples are done. Serve hot with whipped cream.

Will serve 4 - 6 people

***** *MRS. ETHEL KERR

CINNAMON TORTE

| | |
|--------------------------|--------------------------|
| $\frac{1}{2}$ cup sugar | 4 egg yolks |
| $\frac{1}{2}$ cup butter | 6 tablespoons milk |
| dash salt | 1 cup cake flour, |
| | 1 teaspoon baking powder |

Bake.

Filling: 1 cup sugar, 1 lemon(juice and rind)
1 heaping tablespoon corn starch, butter size of walnut, 1 cup boiling water. Cook, cool.

Meringue 4 egg whites beaten stiff, $\frac{3}{4}$ cup powdered sugar, 1 teas. cinnamon, sprinkle on nuts. Put filling on cooled cake, then the meringue.

***** *MRS. W. J. FOCKE

FUDGE PUDDING

2 bars sweet chocolate

2 tablespoon hot water

4 tablespoon sugar

Melted in double boiler

Add 4 egg yolks, and when

all is well blended, add 4 egg whites beaten in last. Serve with whipped cream.



***** MRS. GEO. E. HASS

HOCK CHEESE CAKE

3 eggs well beaten. Add 1 can Eagle brand condensed milk, 1 can apple sauce or 2 cups prepared apple sauce unsweetened, juice of 3 lemons or 2 if desired, juice of 1 orange. Bake 3/4 hour in graham cracker lined 8x8 pan.

***** MRS. W. H. GLANDER

GRAHAM CRACKER FRUIT ROLL

24 graham crackers

24 marshmallows

1/2 pound dates

candied cherries,

candied pineapple

nutmeats.

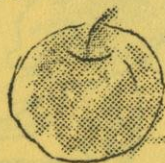
Roll graham crackers, cut up marshmallows, dates, etc. Mix with 1 cup whipped cream.

Make into a roll and wrap in waxed paper sprinkled with powdered sugar. Keep in refrigerator. Serve with whipped cream.

***** MRS. W. J. FOCKE

GRATED APPLE PIE

5 or 6 large baking apples grated
1 cup sugar
 $\frac{1}{2}$ teas. cinnamon
 $\frac{1}{2}$ teas. nutmeg
 $\frac{1}{2}$ teas. pumpkin pie mix
 $\frac{1}{2}$ teas. salt
3 egg yolks
1 teas. lemon or more if desired.



Mix together, and bake in an unbaked pie shell, first in hot oven and then reduce heat to medium and bake about an hour. Top with beaten egg whites, adding 2 tablespoons sugar and return to oven until brown.

MRS. E. J. HENRY

I - 2 - 3 PIE CRUST

1 cup flour
2 tablespoons shortening
3 tablespoons ice cold water
 $\frac{1}{4}$ tablespoon salt

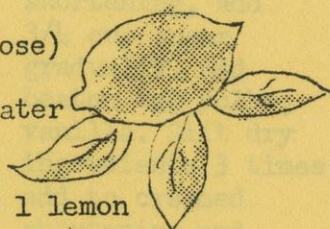
Sift flour and salt once.

Blend shortening into flour until well mixed. Add one tablespoon of water at a time. Mix well again. Bake in 400 degree oven for 5 minutes, turn bake to 350 for 15 minutes. For covered pie, double recipe.

MRS. E. A. DIENES

LEMON MERINGUE PIE

1 cup sugar
 $\frac{1}{4}$ cup flour (general purpose)
 $\frac{1}{2}$ teas. salt
1 and $\frac{1}{3}$ cups boiling water
1 whole egg
2 egg yolks
grated rind and juice of 1 lemon
1 tablespoon butter
1 egg white, beaten stiff.



Blend the sugar, flour, and salt in the upper part of a double boiler. Add the boiling water, mix smooth and cook for 15 minutes, stirring occasionally. Beat together the whole egg and the two egg yolks, add the grated rind of the lemon and the lemon juice. Stir the hot mixture into the egg and lemon. Mix thoroughly and return to the double boiler. Add the butter, cover and cook over low heat for 8-10 minutes. Beat the white of egg until stiff and fold into the filling. Cook 2 minutes longer, remove from stove and cool thoroughly. Place in a previously baked pastry shell and cover with:

MERINGUE Beat two egg whites until they hold a point. Add 5 tablespoonsful of sugar, gradually, beating until fine grained and stiff. Add 2 teaspoon of lemon juice, mix and spread lightly over the pie filling. Bake in a slow oven (300 degrees) for 15 or 20 minutes or until delicately browned.

This sounds "fussy" but it is well worth the effort.

MRS. STANLEY M. WILSEY

BLITZ TORTE

$\frac{1}{2}$ cup shortening
 $1\frac{3}{4}$ cup powdered sugar
1 cup sifted cake flour
 $\frac{1}{2}$ cup chopped nuts or $\frac{1}{2}$ cup
slivered almonds
1 teas. baking powder
 $\frac{1}{4}$ teas. salt
1 teas. vanilla
3 tablespoon milk
2 tablespoon granulated sugar.

Method: Cream shortening, add $\frac{3}{4}$ cup sugar gradually. Add beaten egg yolks, vanilla. Sift dry ingredients 3 times add to creamed shortening and sugar alternately with milk. Spread

this mixture on 2 cake pans. Make meringue by beating egg whites stiff, add 1 cup powdered sugar, folded in. Spread over 1st batter, sprinkle 2 tablespoon sugar and nuts, bake 35 min. 325.



MRS. T. A. HOEVELER* - - - - -

ICE BOX CAKE - - - - - MRS. FRANK ACHEN - - -

One pound coconut macaroons or vanilla wafers.

$1\frac{1}{2}$ envelopes of gelatin
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup cold water
1 cup shredded coconut
1 cup pineapple well drained
1 pint whipping cream
5 egg whites

Soak gelatin in cold water, five minutes, add hot water. Set aside to cool. Take half of the macaroons, put in bottom of spring form which has been buttered. Beat egg whites stiff, fold in sugar. Whip cream, add egg whites, then coconut, pineapple, gelatin. Pour mixture into form and sprinkle other half of macaroons on top. Put in refrigerator over night.

***** DATE PUDDING *****

- 1 lb. dates
- 1 cup nutmeats
- 1 cup bread crumbs
- 1 cup sugar
- 3 eggs
- 1 teas. baking powder



Grind first 3 ingredients in food chopper. Beat eggs, add sugar and ground ingredients and baking powder. Bake in loaf tin at 350. for about 1 hour. When cold, slice and serve with whipped cream.

MRS. P. H. HYLAND

CHESS PIES-

- 1 cup brown sugar
- 1 egg
- 2 tablespoon butter
- 2 tablespoon milk
- $\frac{1}{2}$ teas. vanilla
- $\frac{1}{2}$ teas. cinnamon

Mix the ingredients
Let stand $1\frac{1}{2}$ hours,
then stir in 1 cup
chopped nutmeats.
line muffin tins with
rich pastry and fill
 $\frac{3}{4}$ full. Bake until
brown(30 min.) Serve
with whipped cream.

Serves 24 small

***** MRS. W. J. FOCKE *****

MRS. Q. E. GAGE-DATE PUDDING

- 1 cup chopped dates)
 - 1 cup chopped nuts) Pour 1 cup hot water
 - 1 tablespoon butter) in which 1 teas. soda
 - 1 cup sugar) has been dissolved,
 - 1 unbeaten egg) Cream together
 - 1 $\frac{1}{4}$ cup flour)
 - $\frac{1}{4}$ teas. salt) Add this mixture to
 - $\frac{1}{2}$ teas. cr. of tartar) creamed mixture-then
- dates and nuts. Beat well. Bake 375 for 20 Min.

SAUCE: 2 cups brown sugar $\frac{1}{2}$ cup butter. Melt in double boiler, add 2 beaten egg whites, beat. Cool, and add 1 cup whipped cream before serving.

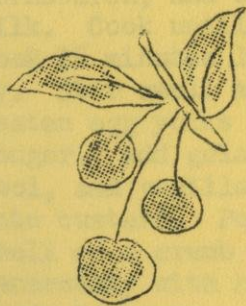
LEMON TORTE

Delicious ! ! ! ! !

1 package lemon jello
1 1/2 cup boiling water
juice and rind of one lemon
salt
1/2 cup sugar.

Add boiling water to other ingredients and when it starts to thicken, whip until it becomes quite thick and foamy. Add this to one large can of carnation milk which has been chilled and beaten until thick. Line greased pan with crushed vanilla wafers (crumbs). Pour jello mixture on crumbs and sprinkle with a few crumbs. Can be served with whipped cream if desired.

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CHERRY TORTE

4 eggs separated
1 cup sugar
1 small bottle maraschino cherries(12)
2 tablespoon juice
1/2 cup nuts
1 tablespoon vinegar
1 cup cake flour
1/2 teas. salt

- (1) Beat egg whites until stiff--add sugar gradually and beat well.
- (2) Beat egg yolks until light and lemon colored.
- (3) Fold egg yolks into whites
- (4) Add cherries cut in small pieces, juice, nuts and vinegar
- (5) Fold in flour and salt. Bake in greased 10"x 10" pan 45 minutes at 350 degrees. Serve with whipped cream.

MRS. R. SWEETMAN * * * * *

EGG NOG PIE

- 1 teaspoon Knox gelatin
- 1 tablespoon cold water
- 1 cup milk
- $\frac{1}{2}$ cup sugar
- 2 level tablespoon corn starch
- $\frac{1}{4}$ teas. salt
- 3 egg yolks beaten
- 1 tablespoon butter
- 1 teaspoon vanilla
- 1 cup heavy cream whipped
- nutmeg.



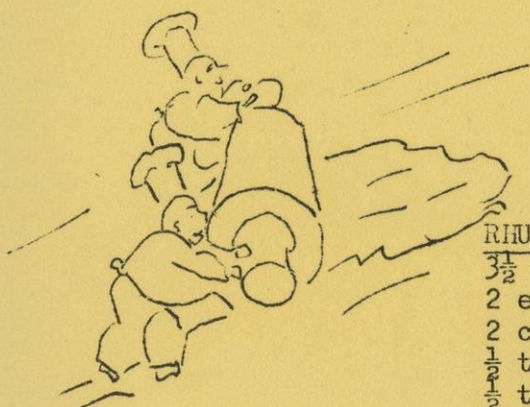
Soak gelatin in cold water, scald milk in top of double boiler, combine sugar, cornstarch, and salt and add to scalded milk. Cook until thick and smooth, then cook 15 minutes longer, stirring constantly. Stir small amount of mixture into beaten egg yolks and cook a few minutes longer. Add gelatin mixture and butter. Cool, add vanilla and fold whipped cream into custard. Pour into a baked pie shell or a crumb crust and sprinkle generously with nutmeg. Chill until ready to serve

MRS. FRED SPURGEON

PEACH CUSTARD PIE

- 1 cup sugar,
 - 2 tablespoon cornstarch
-) Mix with sliced peaches.
Put into unbaked pie shell and pour over 1 cup cream. Bake 30 min. in 425 oven.

MRS. THOMAS E. TIETZ



RHUBARB PIE

- $3\frac{1}{2}$ cups rhubarb
- 2 egg yolks
- 2 cups sugar
- $\frac{1}{2}$ teas. salt
- $\frac{1}{2}$ teas. cinnamon
- nutmeg
- 8 level teas. flour
- 2 egg whites
- 4 tablespoon sugar

Cut rhubarb without peeling. Beat egg yolks until yellow, add sugar and remaining ingredients, except egg whites and 5 tablespoons sugar. Bake in unbaked pie shell until tender. Make meringue and brown.

MRS. GEORGE E. HASS

STRAWBERRY PIE * * * * *

- $1\frac{1}{4}$ cups sugar
 - 1 quart berries
 - 4 tablespoons cornstarch.
- Take $\frac{1}{2}$ of berries, sugar and cornstarch and cook until thick. Remove from stove, add rest of berries and let cool. Put in a baked pie shell. Serve with whipped cream.

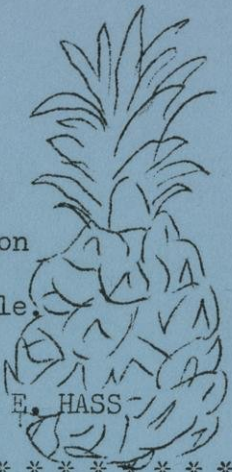
* * * * * MRS. W. J. FOCKE * * * * *

Miscellaneous

SPICED PINEAPPLE

Scant 1/3 cup vinegar
1 1/4 cup sugar
1 teaspoon cloves
3/4 tablespoon broken cinnamon
juice # 2 can pineapple
Boil 15 minutes, add pineapple.
Cook until clear.
Serve with ham

***** *MRS. GEO. E. HASS*



CHEESE SANDWICHE FILLING*****

2 hard boiled eggs
3 pimentos
1/2 lb. cheese
1 cup milk
1 tablespoon sugar
1 teaspoon salt
1 tablespoon vinegar
1 tablespoon flour
1 beaten egg

Mix all together except boiled eggs, and cook in double boiler until thick and smooth. Add finely chopped boiled eggs. Very good.



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Blend $\frac{1}{2}$ cup butter and 1 package cream cheese, mix with 1 cup flour. Chill. Roll very thin and cut with cookie-cutter. Spread with anchovy paste; fold over; bake in hot oven 400 degrees, 10 minutes. Serve hot. Makes 48.



* * * * MRS. E. J. HENRY

CLAM PUFFS © © © © © ©

Blend 1 package cream cheese with the juice from 1 small can minced clams. Add minced clams, bit of grated onion, salt and pepper, spread on Ritz crackers and brown under broiler. Serve hot.

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MUSTARD * * * * * * * * * * * * * * * * * *

| | |
|-------------------------------------|------------------|
| 1 cup vinegar | Cook in double |
| 2 cups water | boiler to con- |
| $\frac{3}{4}$ cup Coleman's mustard | sistency of thin |
| $\frac{3}{4}$ cup flour | mayonaise. This |
| 1 cup sugar | makes over 1 qt. |
| salt-pepper | Will keep in |
| $\frac{1}{2}$ cup butter | refrigerator. |
| 1 tablespoon worcestershire sauce. | |

* * * * * * * * * * MRS. D. J. KNOWLES

STRAWBERRY JAM



4 cups sugar
4 cups berries

Put over slow fire. When mixture starts to boil, cook 5 minutes. Take berries out of juice and skim. Continue cooking for 20 minutes. Put berries in juice and cook 5 minutes more. Add juice of one lemon. Put entire mixture on large platters and let stand over night. Stir berries carefully to mix well, fill glasses and cover with parafin.

*****MRS. W. J. FOCKE

ORANGE DELIGHT*****

Slice very thin, rind and all of 3 large or four small oranges, 1 large lemon. Pour 11 tumblers of cold water over fruit and set away for 24 hours in a crockery dish. Then boil slowly for one hour or more and after boiling add 4 pounds sugar and set away 24 hours longer. Boil again for 1 hour and 20 minutes or until it will jell.

*****MRS. GEO. E. HASS
BING CHERRY JAM

2 cups bing cherries. Boil 2 or 3 minutes with a little currant juice. $4\frac{1}{2}$ cups Michigan dark red cherries, bring to boil and add 3 cups sugar. Boil 5 minutes. Add 2 cups currant juice. Add 7 cups sugar. Boil 3 minutes, add 1 cup sugar and juice of 1 lemon. Boil 5 min. then add 1 pt. of red raspberries. Let come to boil, add $\frac{3}{4}$ cup certo. Bring to boil. Let cool, add few drops of oil of cinnamon.

POTATO DOUGHNUTS

1½ cup well mashed potatoes,
1 teaspoon salt

Add butter size of walnut

Cool.

Add 1½ cup sugar

2 well beaten eggs

1 cup sweet milk

3 teaspoon baking powder

4 cups flour

No flavoring.

Roll, cut with doughnut cutter and fry in deep fat.



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PUNCH

1 cup sugar dissolved in 1 cup hot tea.

¾ cup orange juice

⅓ cup lemon juice

1 pint water

Just before serving add 1 pint ginerale and few slices orange.

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FRENCH CHOCOLATE

2 or 3 squares chocolate) Cook 4 minutes
½ cup water)stirring constantly.

Add ¾ cup sugar and cook 4 minutes. Cool.

Fold in ½ pint whipped cream.

Keep in refrigerator until needed.

Use 1 tablespoon per cup. Pour hot milk over and stir.

SWEET CANTELOUPE PICKLE(a very old recipe)

1 gallon of good cider vinegar
5 pounds of white sugar
 $\frac{1}{2}$ ounce of ground mace
2 ounces of ground cloves
2 ounces of ground cinnamon
2 ounces of ground allspice
3 oranges

Take canteloupes that are just beginning to ripen; remove the rinds, and throw away the seeds. Cut the rinds into narrow slices and put them into stone jars. Fill a kettle with two thirds vinegar and one third water, and add a piece of alum the size of a partridge egg. Boil it 5 minutes, and while hot, pour it over the melon. Let this stand 13 or 14 hours, take out the melon, and throw away the vinegar. While the melon is draining, put the spices and vinegar on to boil for ten minutes, and while hot, pour over the melon. Every morning boil this vinegar over for three mornings, and the last time put the melon in the kettle and boil until tender. Put into jars, and seal while hot. (We like the pickles a little sweeter than this recipe, so syrup can be seasoned to taste)

***** MRS. GEO. E. HASS



◆◆◆◆◆◆◆◆◆◆ GINGER PEAR PRESERVE ◆◆◆◆◆◆◆◆◆◆

Seven pounds pears, peeled and sliced. Add about equal amount of sugar and let stand over night. In morning add one box of candied ginger (35 size) cut fine, add two lemons cut fine. Cook jam slowly until quite thick. Pears should be transparent when done.

Especially delicious served with ice cream.

◆◆◆◆◆ MRS. GEORGE E. HASS ◆◆◆◆◆◆◆◆◆◆

KOSHER DILL PICKLES * * * * *

One quart cucumbers
 $\frac{1}{2}$ cup lemon juice
Two tablespoons lemon juice
Two tablespoons salt
Sprig of dill
Clove of garlic

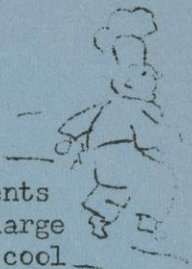
Sterilize jars and pack with cucumbers. Add lemon juice and salt. Fill to neck of jar with cold water. Put sprig of dill and garlic on top and seal. Store for six weeks before using.

* * * * * MRS. W. J. FOCKE *



CARMELS * * * * *

- 1 cup butter
- 1 pkg. light brown sugar
- 1 cup light Karo syrup
- 1 can Eagle Brand milk



Method: Boil above ingredients for 20 minutes. Pour into large shallow greased pans. When cool cut in small squares and wrap each in square of waxed paper. Keep in cool place

* * * * * MRS. D. J. KNOWLES

CHOCOLATE FUDGE(without butter)

- 1½ cups granulated sugar
- 1 cup evaporated milk
- 1 pinch salt
- ½ teaspoon vanilla
- 1 package chocolate bits
- ½ jar(6 oz.) marshmallow creme

Method: Boil sugar, milk, and salt until soft ball stage. Add chocolate bits, vanilla and marshmallow creme. Stir well and pour in buttered pan.

* * * * * MRS. D. J. KNOWLES

Levitan

AUTHOR

Our Mothers' Recipes

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