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## Personal cookbook of Lorine Niedecker.

[Niedecker, Lorine]

[s.l.]: [s.n.], [s.d.]

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Choc. cake -  
Mrs. Steckbauer

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

$1\frac{1}{2}$  c Sugar

2 eggs

1 tsp vanilla

2 c cake flour  
sifted then  
measured

$\frac{1}{3}$  c cocoa - sift  
with flour

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

1 c cold water

1 tsp soda dissolved  
in  $\frac{1}{4}$  c water

Cream butter  
sugar then  
add eggs

$\frac{1}{2}$  lb. graham cracker rolled

" " dates cut up

" " marshmallows cut up

$\frac{1}{2}$  c nut meats

" " light cream —  
half + half

mix & in roll & refrigerator

002.3.8

# von haden printing AND OFFICE EQUIPMENT

(Formerly part of the Fort Reminder)

Still at 217 Merchants Ave., Fort Atkinson, Wis. 53538

Phone 'HARLY' at 563-8374

## How I made Meat Loaf:

Buy pork + beef side  
by side in package.

Use all this beef +

$\frac{1}{2}$  of pork. Add plenty

of onions,  $2\frac{1}{2}$  pieces  
bread, 2 Juliet eggs

or 1 other kind, drop

or 2 of Kitchen Bouquet

$\frac{1}{2}$  tomatoes (might try

tomato soup to amt. of

3 tb.), green pepper  
in pretty good amt.





Louise Neddecker Miller

Winter (1st married winter)  
in Milwaukee - 1963-64

002.3.8

## NABISCO SUGAR HONEY GRAHAMS

### GRAHAM CRACKER CRUST

Roll 20 NABISCO GRAHAM CRACKERS fine ( $1\frac{2}{3}$  cups crumbs). Then blend together with  $\frac{1}{4}$  cup sugar and  $\frac{1}{4}$  cup softened butter or margarine. Press mixture firmly in an even layer against sides and bottom of 9" pie plate. Bake in moderately hot oven ( $375^{\circ}$  F.) about 8 minutes. Cool.

### FILLING

2 cups milk, scalded	2 tablespoons cornstarch	3 egg yolks, beaten
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla

Scald milk in top of double boiler. Mix together well the sugar, cornstarch and salt. Add to scalded milk slowly, stirring constantly and cook over hot water until mixture thickens. Cover; cook 10 minutes longer. Beat egg yolks; blend a little cooked mixture into egg yolks and then add gradually to mixture in double boiler. Cook 2 minutes, stirring constantly. Cool; add vanilla. Pour into Graham Cracker Crust and top with Meringue.

### MERINGUE

Beat three egg whites stiff, but not dry. Add 6 tablespoons of sugar, a tablespoon at a time, beating well after each addition. Spread over custard. Bake in very hot oven ( $425^{\circ}$  F.) 5 minutes. Cool before serving.

*Devents*

# Flourished Rice?

## DESSERTS

### PINEAPPLE DELICIOUS

- 1 cup cooked rice
- $\frac{1}{4}$  cup sugar
- 1 cup crushed canned pineapple
- 10 marshmallows, cut in small pieces
- Pinch of salt
- 1 cup heavy cream, whipped

Mix the rice, fruit and sugar. Add the marshmallows and salt. Mix well. Chill and fold in whipped cream. Serve in sherbet glasses. Serves 6.

Mrs. Peter Sawyer, Jaffrey, N.H.

# Dutch apple cake

Home  
Par 6 big apples  
Place diced in buttered  
baking dish. Add  $\frac{1}{2}$   
c sugar,  $\frac{1}{2}$  tsp  
cinnamon,  $\frac{1}{4}$  tsp  
salt. & 2 tb butter.  
Cover with following  
mixture: sift  
together 1 c sugar,  
2 c flour, 2 tsp  
b.p.  $\frac{1}{2}$  tsp cinnamon,  
salt. Stir in 1 c  
thin sweet cream &  
pour over apples.  
Sprinkle top with small  
amt. sugar &

cinnamon which  
has been mixed together.

Bake in oven. When  
fill apples are cooked  
& crust browned.

Serve with plain or  
whipped cream.

Serves 7. Use  
 $\frac{1}{2}$  recipe for 3 or  
4 people.

## Bread Pudding

2 c. stale bread crumbs, 1 qt. scalded milk,  $\frac{1}{3}$   
c. sugar,  $\frac{1}{4}$  c. melted butter, 2 eggs,  $\frac{1}{2}$  tsp.  
salt, 1 tsp. vanilla or  $\frac{1}{4}$  tsp. spice.

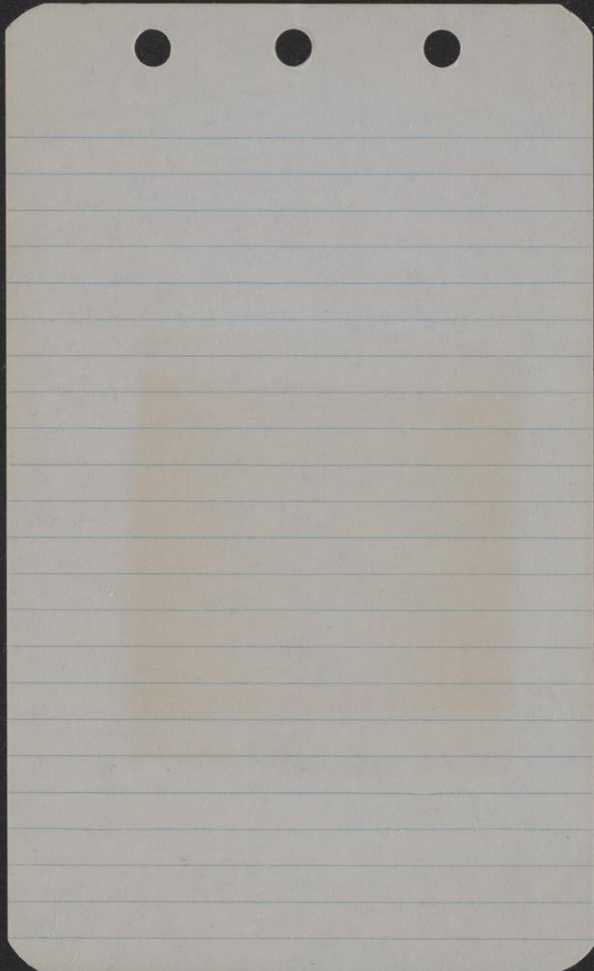
Soak bread crumbs in warm milk. Set aside  
to cool; add sugar, butter, eggs slightly beaten,  
salt and flavoring; bake one hr. in buttered pudding  
dish in slow oven, serve with vanilla sauce.



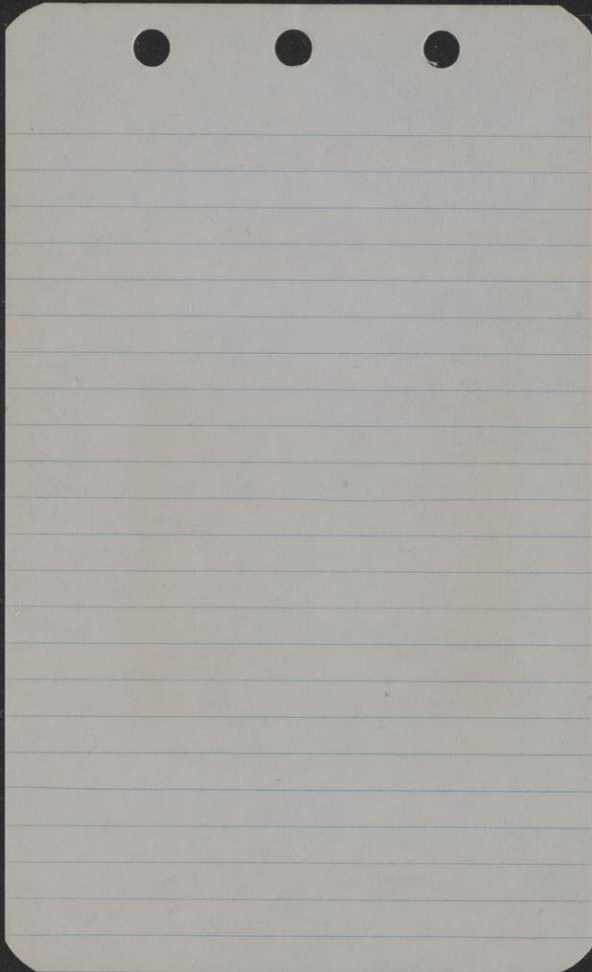
### Heavenly Prune Whip

- 1  $\frac{1}{4}$  cups well cooked dried prunes
- 2 tablespoons confectioners' sugar
- $\frac{1}{2}$  teaspoon grated orange rind
- 1 cup heavy cream, whipped

Cut prunes from pits; press prunes through coarse sieve; add sugar, orange rind. With spoon, gradually fold mixture into whipped cream. Spoon into sherbet glasses. Refrigerate several hours. Garnish with more grated orange rind. Makes four servings.



002.3.8



002.3.8

002.3.8

# Swedish Meat Balls

(Same as Electric Fry  
Pan booklet)

1 lb. gs. beef

$\frac{1}{4}$  lb. gs. pork (saus. meat)

3 tb butter

$\frac{1}{2}$  c bread crumbs

1 egg slightly beaten

1 tsp salt

pepper

$\frac{1}{4}$  tsp onion

1 can tomato soup plus

1 can beef bouillon,  
or consommé

Combine meat, seasoning  
crumbs + egg into balls.

Brown in the butter.

Add soup to... Simmer

for about 1 hr.

Serve 4

Baked spare ribs +  
Sauerkraut

—  
                    cassava seeds  
Sauerkraut, in Roaster  
Ribs over the Kraut  
2 strips of bacon over  
ribs. No

Unseasoned gravy.  
Bake with cover on, then  
later remove cover to brown



### Creamed Chicken

6 tablespoons butter or  
chicken fat

6 tablespoons flour

1 teaspoon salt

$\frac{1}{8}$  teaspoon pepper

$1\frac{1}{2}$  cups well seasoned chicken  
broth

1 cup cream

1 cup cooked chicken pieces

2 tablespoons sherry  
flavoring or lemon juice  
(optional)

Melt butter or chicken fat:

Bring to a boil and boil one  
minute, stirring constantly.  
Stir chicken pieces in gently.  
Just before serving, add sher-  
ry flavoring or lemon juice  
if desired. Makes about four  
servings.

Note: Mrs. Carmichael  
cooks chicken with onion and  
garlic for chicken broth.

## Meats

Chicken

Florence  
Louis

Raw pieces of chicken  
dipped in condensed  
milk or cream then  
in crushed cornflake  
crumbs. Bake on  
tin foil for something  
like an hour.

Chicken

Pauline Haase

No gravy -  
pieces buttered  
then rolled in  
flour then on

this fried on cookie tin

300° for about 2  
hrs. No gravy but  
delicious -

### Chicken Cacciatora

1 3 to 3½ pound ready to  
cook chicken, cut up

½ cup flour

½ cup olive oil or cooking oil

1 clove garlic, minced

2 medium size onions, finely  
chopped

1 6-ounce can tomato paste

1 green pepper, finely diced

1 1-pound can (2 cups)  
tomatoes

¼ pound mushrooms, sliced

Salt and pepper to taste

½ teaspoon oregano

Coat chicken with flour.  
Heat oil in a large skillet,  
brown chicken well. Add re-  
maining ingredients. Cover,  
simmer one hour, until ten-  
der. Makes four to six serv-  
ings.

Ground Round Steak Baked  
in heavy tin foil on  
pan.

Can tomato soup

or can mushroom

soup over meat patties  
& another with onions.

A little sugar in  
tomato soup. Salt  
pepper.  $1\frac{1}{2}$  hr in  
oven.

---

Meat Loaf

$\frac{3}{4}$  lb gr. meat

1 egg

$\frac{1}{3}$  c bread crumbs

$\frac{1}{2}$  c milk

$\frac{1}{2}$  onion, celery, sage  
or green pepper, salt etc

3/10

# Ham Balls

1 lb. Ham

$\frac{1}{2}$  lb pork

1 c milk

2 c bread crumbs

2 eggs

Bake at 325°

350°

about 1 hr.

## Sauce

1 c brown sugar

$\frac{1}{2}$  c water

$\frac{1}{2}$  c vinegar (season)

2

1 tsp mustard (season)

Chicken Loaf }  $\frac{1}{2}$  recipe  
for 2 people

2 c diced chicken

$\frac{1}{2}$  c chopped cooked carrots

1 c cooked peas

$\frac{1}{2}$  c chopped celery

1 tb minced green pepper

1 c bread crumbs

$\frac{1}{2}$  c milk

2 eggs yolk beaten

1 tsp onion juice

1 tsp lemon "

1 tsp salt

$\frac{1}{8}$  tsp pepper

---

chicken baked

on tin foil. Dip pieces  
in egg yolk & then

soft flour over em.  
Bake about 2 hrs -

350°. No need to  
brown first.

Or

Undipped —

a little gravy or  
more "

They will brown  
by time they're done.

## My dressing for fowl

cook liver & chop.  
chop onions. Lots  
of bread toasted &  
then soaked in egg  
(2 eggs at least).  
Celery is cooked or un-  
cooked. Fry sausage  
meat a little so  
that it gets crumbly.  
Add water if not yet  
moist enough. Shd.  
be wet.



# Roast chicken

4 lbs. -

salt, pepper & butter

Brown  $\frac{1}{2}$  hr at  $450^{\circ}$  or  
 $400^{\circ}$

Then cover. Turn  
heat down to  $350^{\circ}$  or

$300^{\circ}$  & bake

3 hrs or  $3\frac{1}{2}$  hrs.

Baste frequently  
with melted butter,

adding after ward a  
little salt & pepper

Onion could be in  
baking dish.

Bake ground round  
in patties with  
onions atop, dots of  
butter, water in  
oven pan. In 20  
or 30 min. turn  
patties over to brown  
on other side.

---

Hamburger patties  
or 1 lb gr. round

---

1 lb beef ground  
2 or 3 pieces dry bread  
crumbed  
about  $\frac{1}{4}$  c milk  
1 egg  
green pepper, onion (over)

# Salisbury Steak recipe in Fry Pan Bunklet

1 lb gr. round steak

$\frac{1}{4}$  " pork

1 egg

$\frac{1}{2}$  c bread

$\frac{1}{2}$

onion chopped

milk ~~to taste~~

—

either add ketchup  
Bouquet for color  
or Brown bottles  
cost 35¢ in fry pan

## Gravy →

1 can mushroom soup

1 can milk or water

Kitchen Bouquet

optional for color

---

## Salmon Loaf

2/3 c bread crumbs

can salmon

1 c cooked rice

2/3 c milk

salt

2 tb melted fat

lemon juice

cayenne to taste

---

or

1 c bread crumbs

4 tb melted butter

yolks of 4 eggs

+ whites of ~~the~~ egg  
last.

Stuffed Peppers for Two  
(also recipe  
in Fry Pan booklet)

Cut stem end of peppers,  
dig out seeds. Brown  
very lightly 2 long stalks  
celery with  $\frac{1}{3}$  or  $\frac{1}{2}$   
onion ~~th~~ both have been  
chopped. Then add  
 $\frac{1}{2}$  lb hamburger +  
brown. Add +  
something like 1 c  
cooked rice. Season.  
Add a bit of canned  
tomatoes if desired +  
a bit of sugar + Bake  
20 or 30 min.  
cheese sauce  
2 pages  
on

Meat + Vegetables  
together

or

Casserole

Spanish Rice

✓ Brown meat - 1 lb.

Use a little less  
rice than seems

right! ~~3/4 c~~  $\frac{1}{2}$  c

~~minutes~~ rice before  
cooked might be o.k.

Green pepper, 1

medium  
onion,

celery, 1 can tomato  
turnout of  
~~Soup~~ plus a ~~tomato~~  
~~can of lamb~~, ~~202~~  
~~shakes catsup~~

For my taste, add  
a bit of sugar to cut  
the tomato acid.

Another recipe  
2 pages on



#### 4-MINUTE CREAM SAUCE

1 can Campbell's Cream of Mushroom Soup\*  
¼ to ½ cup milk

In saucepan, stir soup until smooth. Gradually blend in milk. Heat, stirring. Makes about 1½ cups sauce to pour over cooked vegetables, eggs, meat, poultry, fish, hot sandwiches, or use in casseroles and other recipes.

#### Saucy Quick Sandwich (pictured)

Place 4 servings sliced cooked ham or chicken on 4 slices toast. Top with drained cooked asparagus (10-oz. pkg. frozen or 1-lb. can). Pour on 4-minute Cream Sauce. 4 servings.

\*Or Cream of Chicken, Cream of Celery, Cream of Vegetable, or Cheddar Cheese Soup.



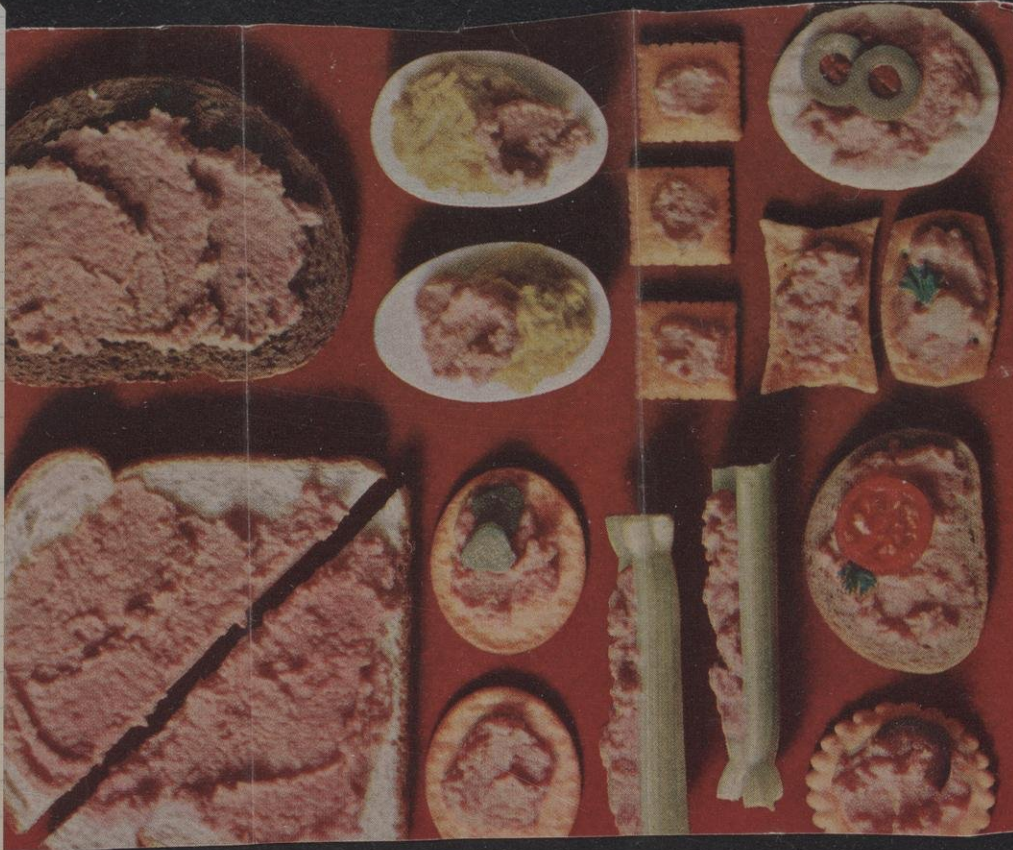


Cream Style Corn with  
green pepper & cheese

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Tuna, potato chips  
rolled, mush -  
room temp. - Ed. add  
peas.

---



### Rice Stuffed Green Peppers

4 medium green peppers

6 slices bacon

2 tablespoons bacon drippings

2 cups cooked rice

$\frac{1}{2}$  cup chopped green onion,  
including tops

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

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

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

Wash peppers; cut off tops and remove seeds. Cook peppers in small amount of boiling, salted water for five minutes. Drain. Fill peppers with rice stuffing and bake at 400 degrees for 15 minutes. Serve with cheese sauce. Yield: Four servings.

To prepare stuffing, fry bacon until crisp; drain and crumble. Cook rice and onion in bacon drippings until drippings are absorbed. Add salt, pepper and thyme. Add bacon and mix well.

No  
hamburger

### Cheese sauce:

- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 1/2 cups milk
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon paprika
- 1/2 cup grated sharp cheese

To prepare sauce, melt butter and blend in flour. Gradually stir in milk and cook, stirring constantly, until sauce is thickened and smooth. Add seasonings and cheese; cook until cheese is melted.

### Acorn squash:

# Spanish Rice

1 c rice

4 tb fat

5 onions chopped

2 c strained tomatoes  
garlic

1 green pepper

1 tsp. paprika

2 tsp. salt

# Hungarian Goulash

1 lb beef ~~broth~~ <sup>broth</sup>

1 lb veal

1 tsp fat

1 large onion

1 tsp paprika

1 c strained tomatoes

Cook 1 hr. Add some

small potatoes.

Simmer till potatoes  
are done

# Baked Cauliflower

Cook about 15 min

Drain & arrange

in buttered casserole

Dot with butter

+ Sprinkle with

generous amt. of

buttered crumbs &

crumbled crisp bacon

Sprinkle over all

chopped chives, chopped

parsley & salt &

pepper. Bake 5 min

at 425° F.

(over)

Same for this or  
top of stove kept  
no bacon and  
toasted bread  
crumbs.

### Corn Souffle

ONE of our favorite recipes is to take 1 cupful canned corn,  $\frac{1}{4}$  cupful grated cheese,  $\frac{1}{4}$  cupful butter,  $\frac{1}{4}$  cupful flour,  $\frac{1}{2}$  cupful milk, 3 egg yolks and  $\frac{1}{2}$  teaspoonful salt, and mix them together thoroly. Lastly fold in the stiffly beaten whites of three eggs. Pour into a buttered baking dish and bake in a moderate oven for 20 to 25 minutes, or until firm. The cheese makes a pleasing variation to the usual corn puddings.

Mrs. Theodore Borchering.  
Sac county, Iowa.

# Italian Meat Balls Home

1 lb round steak ground,  
 $\frac{1}{2}$  lb pork or  $\frac{1}{4}$  lb sausage  
meat,  $\frac{1}{2}$  c bread  
crumbs,  $\frac{1}{2}$  c snappy  
cheese diced, 1  
small onion grated,  
2 eggs slightly beaten,  
~~1~~ salt, pepper  
& 1 t ground sage  
Small balls rolled  
in flour.

Sauce: 1 small  
can tomatoes, 1 c  
water, 1 med. onion,  
'black pepper, 1 t



brown sugar, <sup>1</sup>/<sub>2</sub> tsp  
chilli pepper & salt.  
Boil 3 min. when  
rapidly boiling add  
the meat balls &  
cook slowly for 45  
min. Serve with  
sauce. Makes

15 or 20 balls ✓

Can take as loaf  
morsels

Ed. broken

sauce with flour

Use 1 matres not soup.

3 or 4 people

# Swiss Steak

1 lb. round steak

2 tb flour

1 tsp. salt

pepper

fat

$\frac{1}{2}$  c onion chopped

$\frac{2}{2}$

$\frac{1}{2}$  c celery chopped

$\frac{2}{2}$

$\frac{1}{2}$  c green pepper  
finely chopped

Canned Tomatoes

$\frac{1}{2}$  c water ~~if~~ or

$\frac{2}{2}$   
3 c water if electric

by-fan



Pork Tenderloin  
Noodle Dinner

1 5 or 6 ounce package noodles

5 1/2-inch slices pork tenderloin

Fat

Salt

Pepper

2 tablespoons chopped green  
pepper

2 tablespoons chopped pimiento  
Cheese sauce

Cook noodles in boiling salted water until tender; drain. Meanwhile, brown meat in a little hot fat; season with salt, and pepper. Combine noodles, green pepper and pimiento in greased one and one-half quart casserole; pour cheese sauce over. Arrange meat on top. Bake in moderate oven, 350 degrees 30 minutes or until meat is done. Makes five servings.

# Chop Suey

1 lb. chop suey meat -  
bite size bits of veal,  
beef, pork

Fry meat till brown

When half done add onion  
(1 small onion)

add chop suey sauce  
(will make brown)

1 can bean sprouts,  
juice, also

celery <sup>chopped</sup> - about  $\frac{3}{4}$  c

green pepper chopped,  
about  $\frac{1}{2}$  cup

might have to add water  
(add - really cook celery

first) <sup>add</sup> broth from beef or  
Thicken with cornstarch  
something else

Fry rice separate

(over)

✓  
Hamburger baked dish  
with biscuits

$\frac{3}{4}$  lb. gr. beef

$\frac{1}{4}$  onion or more

$\frac{1}{2}$  diced celery

$\frac{1}{2}$  of 10 oz. frozen peas

or canned peas

or canned 7.5 cut  
beans

1 packet dry onion

soup mix,  
(might try  $\frac{1}{2}$  packet + consommé  
or beef soup)

or bacon grease

or cooking oil to

gr. beef in spider to

brown - and celery.

thicken soup with

cornstarch. To hot  
=

mixture in baking dish  
add biscuits or  
roll in with biscuit  
dough as pie crust

425° 20 min.

---

## Meal-in-One

*2/3 recipe*

- 1 1½ pounds ground beef
- 576 ½ cup chopped onion
- ✓ 1 can Campbell's Cream of Mushroom Soup
- ✓ 1 can (10¾ ounces) Campbell's Tomato Soup
- 576 ½ cup water

- Generous dash pepper
- 1 package (9 ounces) frozen cut green beans, cooked and drained *1 can*
- 1 cup cooked sliced carrots *2 c*
- 6 servings (about 3 cups) mashed potatoes *3*

In saucepan, brown beef and cook onion until tender; stir to separate meat. Pour off fat. Add soups, water, pepper, beans, and carrots. Pour into 2-qt. shallow baking dish. Spoon potatoes in diagonal lines across top of casserole; sprinkle with shredded mild process cheese. Bake at 350°F. for 30 minutes. 6 servings.



## Savory Scalloped Pork Chops

- 6 pork loin chops, cut  $\frac{3}{4}$  inch thick
- 1  $\frac{1}{2}$  tablespoons prepared mustard
- 2 tablespoons lard or drippings
- 5 cups thin potato slices
- 1 can (10  $\frac{1}{2}$  ounces) condensed mushroom soup
- 1 cup milk
- $\frac{1}{2}$  cup chopped celery
- 1 tablespoon instant mixed onion
- 1  $\frac{1}{2}$  teaspoons salt
- $\frac{1}{2}$  teaspoon ground coriander
- $\frac{1}{4}$  teaspoon pepper

Spread pork chops lightly with prepared mustard and brown in lard or drippings. Pour off drippings. Arrange browned chops alternately with sliced potatoes in a two and one-half quart casserole. Combine soup, milk, celery, minced onion, salt, coriander and pepper in frying pan in which meat was browned. Mix well. Pour soup mixture over potatoes and chops. Cover and bake in a 350 degree oven one and one-half hours. Makes six servings.

## CORN AND CHEESE FONDUE

Makes 4-6 servings

$\frac{1}{3}$  cup bread cubes

$1\frac{1}{2}$  cups cream style corn

2 teaspoons minced onion

2 teaspoons chopped green pepper

$\frac{3}{4}$  cup finely grated cheddar cheese

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

2 eggs, well beaten

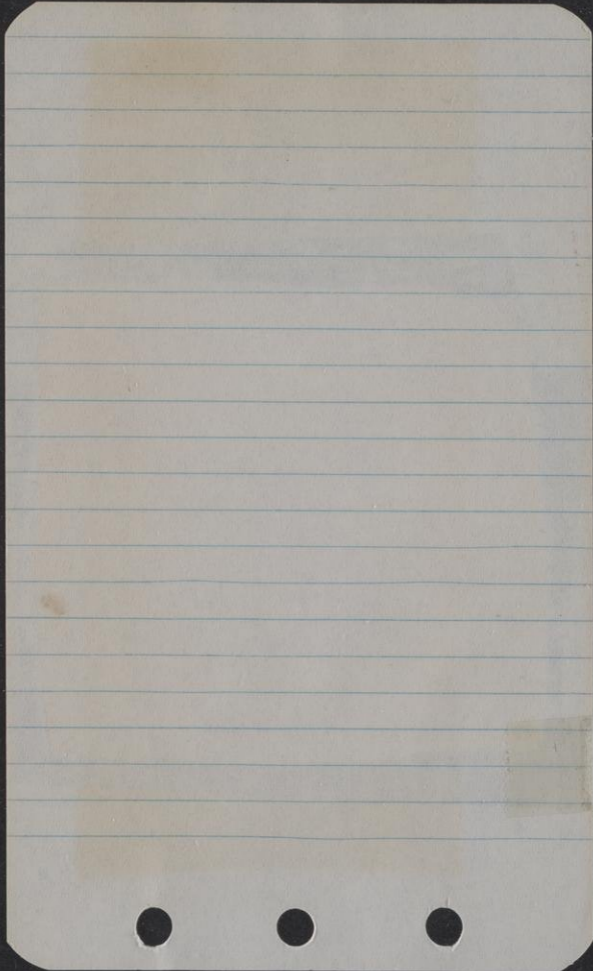
$\frac{1}{2}$  cup hot milk

1. Preheat oven to 350°F.

2. Combine all ingredients in a bowl.

Mix until well blended. Spoon into a greased 9-inch loaf pan. Set in pan of hot water. Bake 1 hour, or until knife inserted in center comes out clean.

From: Mrs. M. Johnson, Tennessee



Dough

My biscuits,

measuring c full (a little  
more than 1c)

$3\frac{1}{2}$  tb crisco

$\frac{1}{3}$  c whipping cream  
and more

$2\frac{3}{4}$  tsp. b. p.

French toast - oven

3 slices bread

1 egg beaten slightly  
salt

1 tb granulated sugar  
 $\frac{1}{2}$  c milk

$\frac{1}{4}$  tsp almost 4 Tract

~~1/2 tb Confectioner's Sugar~~

Place on corked sheet  
well greased — Bake  
while pre-heating  
to 450° — another words  
brown under broiler

# Refrigerator Rolls

rolls, coffee cake, sweet rolls or whatever

2 pkg. active dry yeast

2 c. warm water

$\frac{1}{2}$  c sugar

2 tsp. salt

$6\frac{1}{2}$  to 7 c flour

1 egg

$\frac{1}{4}$  c soft shortening

Dissolve yeast in water, add sugar, salt +  $\frac{1}{2}$  of flour

Beat 2 hrs. - add  
egg + short. Beat  
in rest of flour  
Mix till smooth.

Place in greased  
bowl + cover with  
damp cloth & place  
in refug. Punch  
down occasionally.

Two hrs. before baking,  
put in pan + let rise.

Keep for several days.  
Bake 375° about  
25 min.

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*Guarantee*

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**UL** SEARS, ROEBUCK AND CO.

Close  
about 5  
grids light

To clean  
spoonful  
This paste

UNIVERSITY  
separate  
melted butter  
well and  
smooth.



Johnny Cake Mrs. Rose  
Antkes

1c sweet milk

$\frac{1}{4}$  c sugar

$\frac{1}{2}$  c flour

1c corn meal

pinch of salt

$\frac{2}{3}$  tsp soda

1 tsp cream of tartar  
or 2 tsp b. p.

1 egg

Bake in greased  
oven

Frankford

Cream Biscuit

2 c flour, 4 tp baking powder, scant  
c cream, 1/8 tp salt, 1 tb butter. Cream  
butter, add dry ingredients which have been  
sifted 3 times, then add cream. Toss on  
board. Roll thin and cut and butter and  
fold over like parker house rolls and bake  
in hot oven.

Better than baking powder  
biscuit.

## CORNBREAD

- 1 cup cornmeal
- 1 cup sifted, all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 1/4 cups buttermilk
- 2 eggs, well-beaten
- 3 tablespoons melted shortening  
or drippings

Sift dry ingredients together. Add buttermilk to beaten eggs; stir in melted drippings. Add dry ingredients to egg mixture, stirring to blend. Turn into 8 x 8 x 2 square pan that has been greased. Bake in a moderately hot oven, 400 degrees, for 30 minutes or until golden brown.

## Corn Fritters

Make with whole  
kernel rather than  
cream-style.

B. p. in flour  
Sweet milk

# Cornmeal Mush

3 c water heated to  
boiling in saucepan

mix 1 c yellow corn  
meal and 1 tsp

Salt and 1 c cold  
water.

Cook till thickened.

Cover, continue  
cooking over low

heat 10 min.

or longer.

Put into loafpan  
for fried mush  
al; Try sometime and  
egg in it to

Hold it together better  
when frying.

### Strawberry Shortcake

*Positively fabulous! And, it's  
quick to make with biscuit mix—*

- 2 cups packaged biscuit mix
- 2 tablespoons sugar
- 1 beaten egg

BETTER HOMES & GARDENS, APRIL, 1964

- $\frac{1}{2}$  cup butter or margarine,  
melted
- $\frac{2}{3}$  cup light cream

- Soft butter or margarine
- 4 cups sliced, sugared straw-  
berries (2 to 3 pint boxes)
- 1 cup whipping cream, whipped

Mix first 5 ingredients well with a fork, then beat vigorously 30 seconds. Spread dough in greased 8x1 $\frac{1}{2}$ -inch round pan, building up edges slightly. Bake in very hot oven (450°) 15 to 18 minutes or till done. Remove from pan; cool on rack 5 minutes. Place on serving plate.

## BASIC FRENCH TOAST

2 eggs, beaten  
slightly  
 $\frac{2}{3}$  cup milk  
 $\frac{1}{2}$  teaspoon salt

8 slices white  
bread  
Butter or  
margarine  
Sugar

Combine eggs, milk and salt. Dip bread in this mixture and brown each side on well-buttered griddle or skillet. Serve hot, sprinkled with sugar.

## RUM-BUTTER TOAST

$\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  cup confec-  
tioners' sugar

1 tablespoon rum  
6 slices bread

Cream first 3 ingredients. Spread on bread and broil 1 minute, or until lightly browned. Cut in triangles to serve.

minutes.

## Dutch Apple Pie

- 1  $\frac{1}{4}$  cups flour
- 1 teaspoon baking powder
- 1 tablespoon sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup butter
- 1 egg yolk
- 2 to 4 tablespoons milk
- Sliced apples

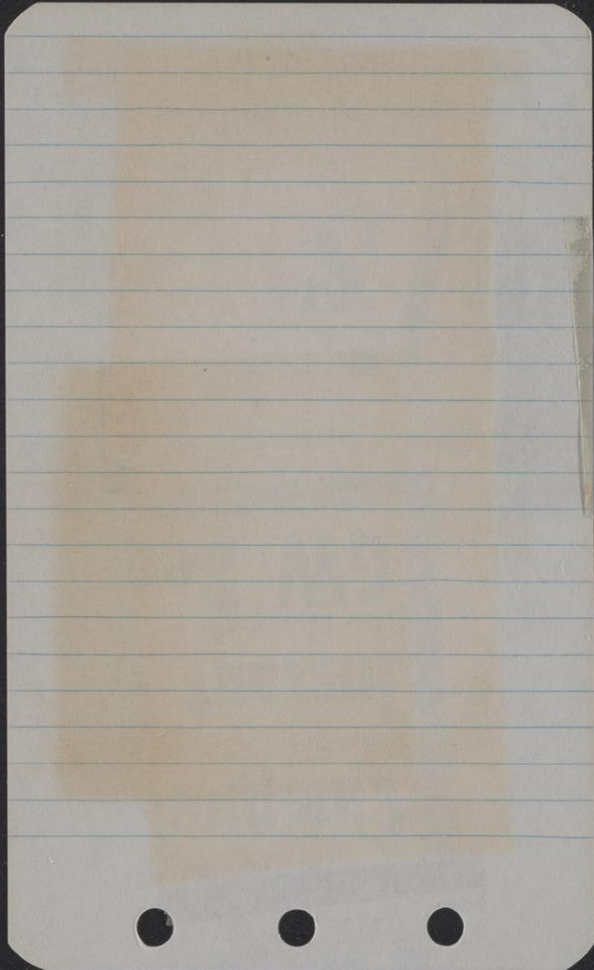
### Topping:

- $\frac{3}{4}$  cup sugar
- 1  $\frac{1}{2}$  tablespoons flour
- 2 tablespoons butter
- $\frac{1}{2}$  teaspoon cinnamon

Sift the first four ingredients into bowl. Add butter and mix like streusel. Add beaten egg yolk and just enough milk so crust will hold together. Line 9 by 13 by 2 inch loaf pan or square pan with the dough, patting it into place with the fingers so crust is one inch thick on side of pan. Fill with sliced apples.

Sprinkle over the apples the topping of sugar, flour, butter and cinnamon. Bake 35 to 40 minutes at 375 degrees. Cool and serve with whipped cream or ice cream





# Pies

## GRASSHOPPER PIE

### CRUST

- 1 1/2 lb. chocolate wafers  
(crumbs)
- 1/2 cup butter (about)

### FILLING

- 20 marshmallows
- 1/2 cup milk
- Melt and cool. When cool,  
mix with electric beater.
- Add 1 cup whipping cream,  
1 tbs. green Creme De  
Mint and 1 tbs. Creme De  
Cocoa. Fold in and chill.

## Pecan Pie

- 1c Syrup (Karo)
- 1c pecan nuts  
(in pieces)
- 1/2c granulated  
sugar

Unbaked shell 50 min. in  
~~the~~ oven, 325° oven  
salt. ~~the~~ slow,

3 eggs  
1 tsp vanilla

Inquire about Am.  
cheese pre-crust for  
Mince Pie:

This is for Cheddar:

2 crusts - Preheat 425 F

add  $1\frac{1}{2}$  c cheddar,  
grated, to the crumbled  
pie mix & use only 3  
tb. boiling water.  
Or add 4 tb milk.

# Pumpkin Pie

Small can — no 303

or 1 heaping cup  
cooked pumpkin

$\frac{3}{4}$  c sugar or  $\frac{1}{2}$  c honey

2 beaten eggs

$\frac{1}{4}$  tsp. ginger

$\frac{3}{4}$  c or more warm  
milk

1 tsp. cinnamon

salt, pepper

Uncooked Shell

Bake at  $450^{\circ}$  10

min.; reduce heat

to  $300^{\circ}$  for about 30

min.

## Pieplant Pie

2c or nearly 3 chopped  
pieplant, yolks of 2 eggs,  
1c sugar, cornstarch  
(or 4tb flour), 2tb melted  
butter. A raw juice 2  
pieplant when chopped.

Stir together, turn into  
pastry (untaxed), bake  
till crust is done —

about 20 min. 250  
(after 400° for about  
10 or 15 min.?) From  
blue cork book.

✓ (Better try mixing 2  
tb flour with sugar)

## Rhubarb Custard Pie

$2\frac{1}{2}$  c rhubarb, 2 c sugar,  
2 t flour, 3 egg ~~whites~~ yolks,  
1 t melted butter. Cut  
or chop pieces. Beat  
yolks to thick froth.  
Add sugar + flour  
mixed. Ten min.

Hot oven  $425^{\circ}$  in un-  
corked shell and 30  
min. at  $350^{\circ}$  to

finish. Whites for top.

(My note is: try  
cooking pieplant first)

Pumpkin Pie  
(Home)

$1\frac{1}{2}$  c pumpkin

1 c or  $1\frac{1}{2}$  c milk

2 eggs

$\frac{3}{4}$  c sugar

(can use brown

instead of white)

$\frac{1}{2}$  tsp ginger

1 tsp cinnamon

nut

Unbaked shell.

$425^{\circ}$  for 15 min. then

$325^{\circ}$  about

45 min.

# Custard Pie home

3 eggs beaten  
add 2 level to sugar  
to an egg. Salt.

Stir well. Add  
 $1\frac{1}{2}$  c milk. Pour  
 $\frac{1}{2}$  Tsp bit cinnamon  
into crust unbaked.

Bake in slow oven  
absolutely no more  
than  $300^{\circ}$  It is  
baked when a clean  
silver knife stuck  
into it comes out  
clean.



Pie Crust — 2 crust  
1 c flour +

5  $\frac{1}{3}$  large tb lard  
cold

4 tb water

---

### Apple Pie

Double crust unbaked.  
Sprinkle bottom with plenty  
of flour, then layer  
of apples (about 5  
large ones altogether)  
peeled, quartered,  
cut into pieces.

Then half c sugar or  
more likely 1c, then  
dabs of butter +  
cinnamon + more  
flour ~~on top~~ + next  
layer with flour  
on top. + cinnamon.  
Hot <sup>open</sup> at first. About  
an hour <sup>1</sup> altogether.

## Chocolate Pie

2 eggs. choc or  $1\frac{1}{2}$  c ~~choc~~  
 $1\frac{1}{2}$  c milk  
scent c sugar  
Let this boil then add

4 heaping Tsp. corn  
starch mixed in water.  
Boil till thick then  
take off fire & add 2  
beaten egg yolks <sup>Vanilla</sup>  
Into baked pie shell <sup>butter</sup>.

### Lemon Pie

Bake crust. Grated  
rind of lemon & juice.  
~~1/2~~ c sugar (one)  
about  $1\frac{3}{4}$  c water  
Let come to boil, add 4  
heaping Tsp. cornstarch  
mixed in water. Cook  
till thick, add 2 egg yolks  
beaten: <sup>top</sup> whites for

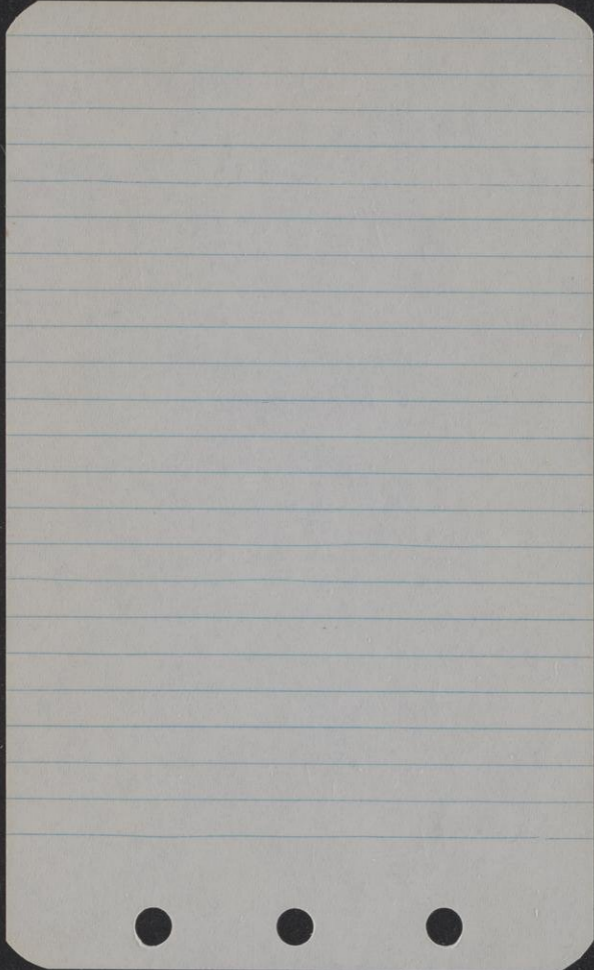
Cherry Pie Home

1 pint or  $1\frac{1}{2}$  c Canned  
cherries, pour off a  
little juice. Use  
 $\frac{1}{2}$  c juice. Stir  
with cold cherries

$\frac{2}{3}$  c sugar if can  
days sweetened, if  
unsweetened use

$1\frac{3}{4}$  c sugar mixed  
with 2 or 3 or 4 lb  
flour or cornstarch  
Unbaked shell. Two  
crusts or not.

---



002.3.8

Remember to cook celery  
+ green peppers before putting  
Chili Con Carne <sup>in</sup> the <sup>cooked</sup> beans

1 lb, round steak cut in  
cubes, stew till tender  
or ground beef

1 onion sliced

1 potato cut in cubes

salt, pepper, paprika

1 can strained tomatoes

1 can kidney or Mexican  
beans

1 pimiento

1 tsp. Kitchen Bouquet

Boil till meat + vegs.  
are perfectly tender.

---

Recipe on can of kidney beans  
says add green peppers,  
garlic salt, celery, + 2'  
c, water, 2 lb butter,  
garlic  
seasoning

# Cookies

## Chocolate chip -

$\frac{1}{3}$  to  $\frac{1}{2}$  c shortening

$\frac{1}{2}$  c granulated sugar

$\frac{1}{4}$  c brown sugar

1 egg well beaten

1 c sifted flour

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

$\frac{1}{2}$  tsp soda

1 pkg Baker's semi-sweet  
choc: morsels

nuts/meats chopped

vanilla

Cream shortening, add sugar  
& egg. Soda with flour.  
375°. Makes about 50.



Oatmeal Cookies  
Frieda Mack

Cream 1c butter

2c sugar brown  
& white

Blend in 2 eggs

{ left 1 tsp soda, 1 tsp salt  
1  $\frac{1}{2}$  c flour

add to creamed mixture.

3c oatmeal

1 tsp vanilla <sup>essence</sup>

$\frac{1}{2}$  c nuts

Long roll in refrig  
over night - not  
so wide & work it enough  
with hands so cookies

won't get to look too  
rough & coarse-grained.  
Cut not too thin,  
even might try  $\frac{1}{4}$  in.  
thick.

---

## Mince Meat Oatmeal

$1\frac{1}{4}$  c flour  
 $\frac{3}{4}$  tsp soda  
salt

$\frac{1}{2}$  c shortening  
1 c brown sugar  
1 egg

$1\frac{1}{3}$  c None Such mince  
meat

$1\frac{1}{2}$  c Quaker oats <sup>un-</sup>cooked

Sift dry ing.  
Add creamed short.  
Drop 2 in. apart 350°

# Oatmeal Cookies

- 1c butter
- 1c sugar
- 2 eggs
- 2c flour
- 1tsp soda
- 1tsp cinnamon
- 1tsp salt
- $\frac{1}{4}$  c buttermilk
- 4
- 2c uncooked oatmeal
- 1c seedless raisins
- $\frac{1}{2}$  c chopped nuts

Cream butter, add sugar, ~~eggs~~ Then eggs.

Drop from top.

375°

10 doz  
small

## Chocolate Chip Nut Bars

- 1 cup sifted Swans Down Cake Flour
- $\frac{1}{2}$  teaspoon Calumet Baking Powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  teaspoon soda
- $\frac{1}{3}$  cup shortening
- 1 cup brown sugar, firmly packed
- 1 egg, slightly beaten
- 1 teaspoon vanilla
- 1 package Baker's Semi-Sweet  
Chocolate Chips
- 1 cup chopped walnut meats

Sift flour once, measure, add baking powder, salt, and soda, and sift again. Cream shortening, add sugar gradually, and cream together until light and fluffy; add egg and vanilla and mix well. Add flour gradually, mixing well after each addition. Then add chocolate chips and nuts; blend. Turn mixture into greased 11x7x1-inch pan. Bake in moderate oven (350°F.) 25 to 30 minutes. Cut into bars,  $1\frac{3}{4} \times 2\frac{1}{4}$  inches. Remove from pan and cool on cake rack. Makes about 20 tasty bars.

## Coconut Butter Cookies

- 1 1/2 cups butter
  - 1 cup granulated sugar
  - 1 cup brown sugar
  - 2 eggs
  - 2 tablespoons vinegar
  - 1 teaspoon vanilla
  - 1 teaspoon lemon juice
  - 3 cups sifted all-purpose flour
  - 2 teaspoons baking powder
  - 1 teaspoon baking soda
  - 1/2 teaspoon salt
  - 1 can (3 1/2 ounces) coconut
- Preheat oven to 375 degrees.

Cream butter and sugar until light and fluffy. Add eggs, vinegar, vanilla and lemon juice. Beat thoroughly. Add sifted dry ingredients and coconut. Beat until blended. Drop from a teaspoon onto ungreased cooky sheets and bake at 375 degrees about 8 to 10 minutes, until delicately browned.

Foreign recipes are also popular, sometimes traditional, at Christmas time. These, too, were found at the fair. First place winner in the foreign cooky class was Mrs. George Beronja, 3080 S. Stratton dr., West Allis. Kifli, a Serbian cooky, was her entry.

## TURKEY CASSEROLE

- 2 packages (10 ounces each) frozen broccoli
- 2 cups turkey, cut up
- 1 cup mayonnaise
- 2 cans (10<sup>1</sup>/<sub>2</sub> ounces each) cream of chicken soup
- 1 tablespoon lemon juice
- 1/4 to 1/2 teaspoon curry powder (optional)
- 1/2 cup grated American cheese
- 1/2 cup bread crumbs
- 2 tablespoons butter

Cook broccoli according to package directions. Place in bottom of two quart casserole. Cover with turkey. Combine mayonnaise, soup, lemon juice and curry powder and pour over turkey and broccoli in casserole. Sprinkle with cheese and top with bread crumbs browned in melted butter. Bake at 350 degrees for 25 to 30 minutes. Serves six.

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## Soft Molasses Cookies

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup molasses
- 3 1/2 to 4 cups sifted flour
- 2 teaspoons soda
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1/2 teaspoon ginger

Grease cooky sheets. Pre-heat oven to 375 degrees. Cream shortening and sugar. Beat in egg and add molasses. Sift dry ingredients together and stir in gradually. Chill dough and roll out. Cut and place on greased cooky sheets. Bake in 375 degree oven 8 to 10 minutes.

Nowhere should butter cookies be more popular than in our own state. Special classes are included in fair judging for baked goods and candy made with butter. This year Mrs. Smith also won top honors for cookies made with butter. Three types had to be submitted for an entry in this class; this is one of her winners.



## SOUR CREAM DROP COOKIES

*They're topped with cinnamon  
and sugar.*

1/4 cup soft butter	1/2 teaspoon soda
1 cup sugar	1 cup dairy
1 egg	sour cream
2 cups sifted	Cinnamon-sugar
all-purpose flour	mixture (make
1/2 teaspoon salt	or buy)

Cream butter and sugar until light. Beat in egg. Add sifted dry ingredients alternately with sour cream and beat until smooth. Drop by rounded teaspoonfuls onto greased cookie sheets. Sprinkle with cinnamon-sugar mixture. Bake in moderate oven (375°F.) about 15 minutes. Makes about 5 dozen 2" cookies.

Scotch

# Oatmeal Cookies

1

Mary Mary McPride

$1\frac{3}{4}$  c sifted flour

$\frac{1}{2}$  Tsp soda

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

$\frac{1}{2}$  Tsp cinnamon

$\frac{1}{4}$  Tsp nutmeg

$\frac{1}{4}$  Tsp cloves

$\frac{3}{4}$  c shortening

$\frac{1}{2}$  c granulated sugar

1 c firmly packed brown  
sugar

1 egg

$\frac{1}{2}$  c buttermilk

$\frac{1}{4}$  c light corn syrup

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

2 c rolled oats

1 c chopped nuts

Soda with dry ing.

375° oven 15 min

Makes 48

## BUTTERED RUM COOKIES

- 1/2 lb* - 1 cup butter  
2 cups sifted all purpose flour  
1/2 cup powdered sugar  
1/2 teaspoon almond extract  
1/2 teaspoon salt  
2 tablespoons rum  
1/4 cup finely grated almonds

1. Cream butter. Add sugar gradually. Cream well. Add almond extract and rum.

2. Add almonds, flour and salt. Blend. Chill dough about 1 hour. *not an hr. gets too hard & dry.*

3. Roll a small portion of dough about 1/8 inch thick on floured canvas.

4. Cut with small cookie cutter.

5. Place on greased cookie sheets.

6. Bake at 375 degrees 8 to 10 minutes. Cool.

*(over)*

*Try this for  
pie crust for 1 crust*

7. Spread bottom of half the cookies with Rum Frosting. Put another cookie on top sandwich fashion.

Roll not less than  $\frac{1}{2}$  in thick.

### Rum Frosting

$\frac{1}{4}$ cup butter	1 teaspoon rum
1 $\frac{1}{2}$ cups powdered sugar	Cream

8. Cream butter. Add sugar gradually. Cream well. Add rum and enough cream to make frosting of spreading consistency.

9. Makes about 6 dozen 2-inch cookies.

Makes 40 2 in sand-  
washed cookies

## SOUR CREAM RAISIN NUT COOKIES

*Drop cookies, spiced with nutmeg.*

$\frac{1}{2}$ cup soft butter or margarine	$\frac{1}{2}$ teaspoon salt
1 cup brown sugar, packed	$\frac{1}{2}$ teaspoon soda
1 egg	$\frac{1}{2}$ teaspoon nutmeg
2 cups sifted cake flour	$\frac{1}{2}$ cup dairy sour cream
2 teaspoons baking powder	$\frac{1}{2}$ cup seedless raisins
	$\frac{3}{4}$ cup chopped nuts

Cream butter and sugar until light. Beat in egg. Add sifted dry ingredients alternately with sour cream, beating until smooth. Stir in raisins and nuts. Drop by teaspoonfuls on lightly greased cookie sheets. Bake in hot oven (400°F.) 10 to 12 minutes. Makes about 4 dozen.

**Rum frosting:**

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

1 teaspoon rum extract

$\frac{1}{2}$  teaspoon vanilla extract

$2\frac{1}{2}$  cups sifted confectioners'  
sugar

2 to 3 tablespoons milk

Cream butter, add extracts and mix. Add confectioners' sugar gradually and mix well. Add milk and mix.

And how about taking a box of cookies along to grandma's house for a change? All those delectable smells need not be confined to an old fashioned kitchen.

## ORIGINAL CHOCOLATE CHIP COOKIES

1 cup softened butter or other shortening

$\frac{3}{4}$  cup firmly packed brown sugar

$\frac{3}{4}$  cup granulated sugar

1 teaspoon vanilla       $\frac{1}{2}$  teaspoon water      2 eggs

2 cups unsifted flour

1 teaspoon baking soda      1 teaspoon salt

1 cup chopped nuts

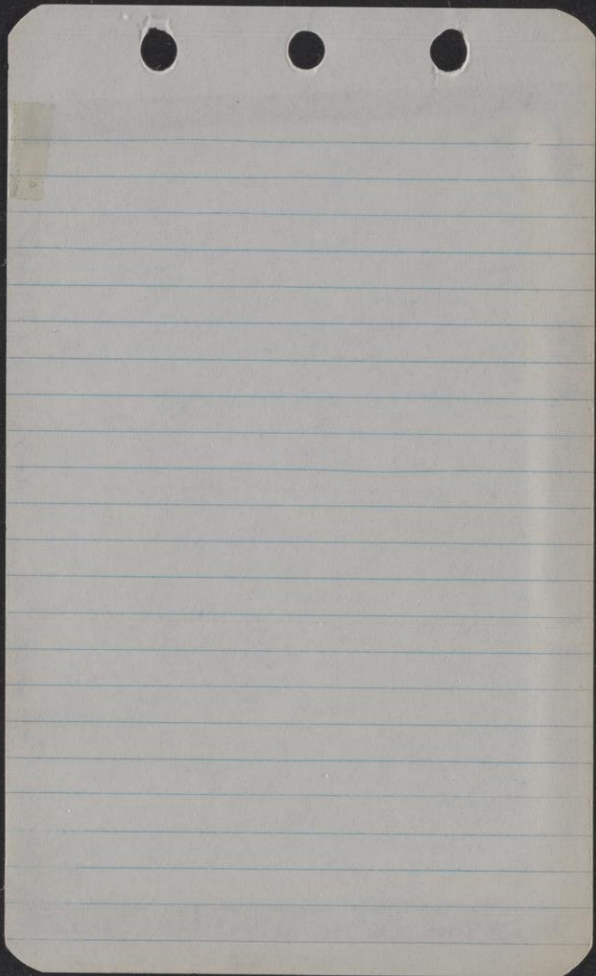
1 package (12 oz.) Baker's Semi-Sweet Chocolate Chips

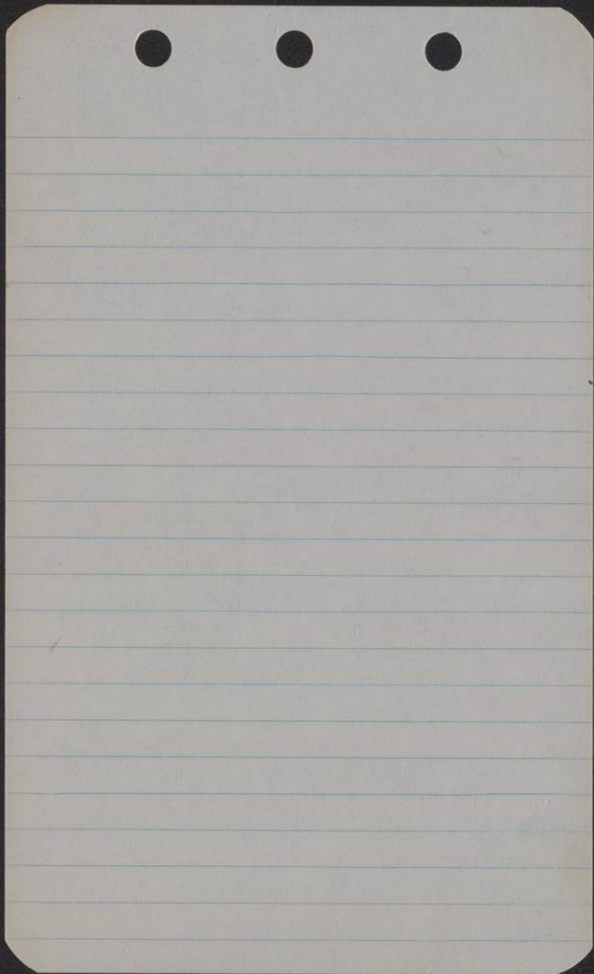
Beat butter, sugars, vanilla, water, and eggs until light and fluffy. Mix together flour, soda, and salt. Blend into the butter mixture. Stir in nuts and chips. Drop from teaspoon 2 inches apart onto ungreased baking sheets. Bake at  $375^{\circ}$  for 10 minutes, or until golden brown. Makes about 100 cookies.

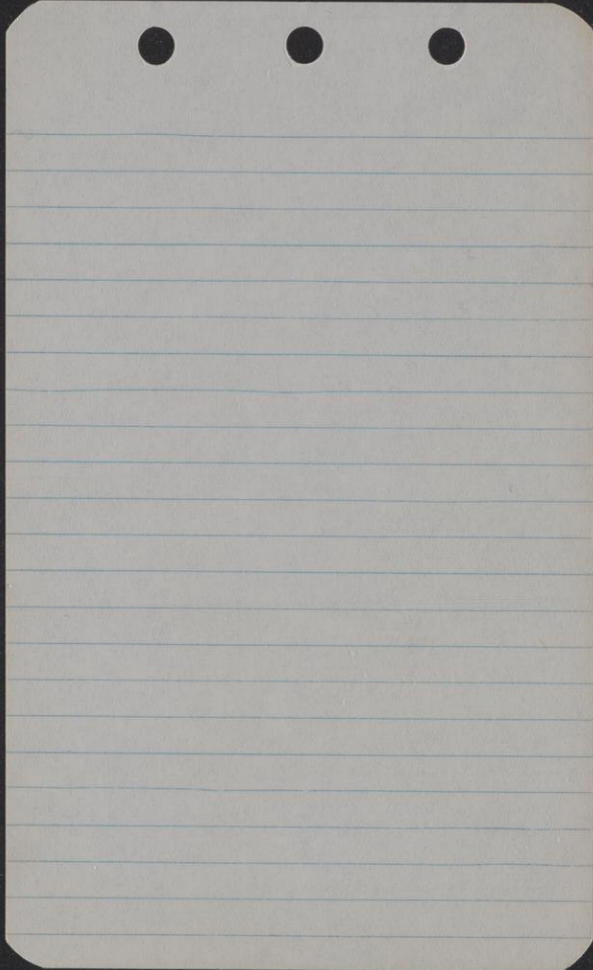
**OATMEAL COOKIES:** Follow above recipe, using  $1\frac{1}{3}$  cups flour; omit nuts. Add 2 cups quick-cooking rolled oats with the chips.

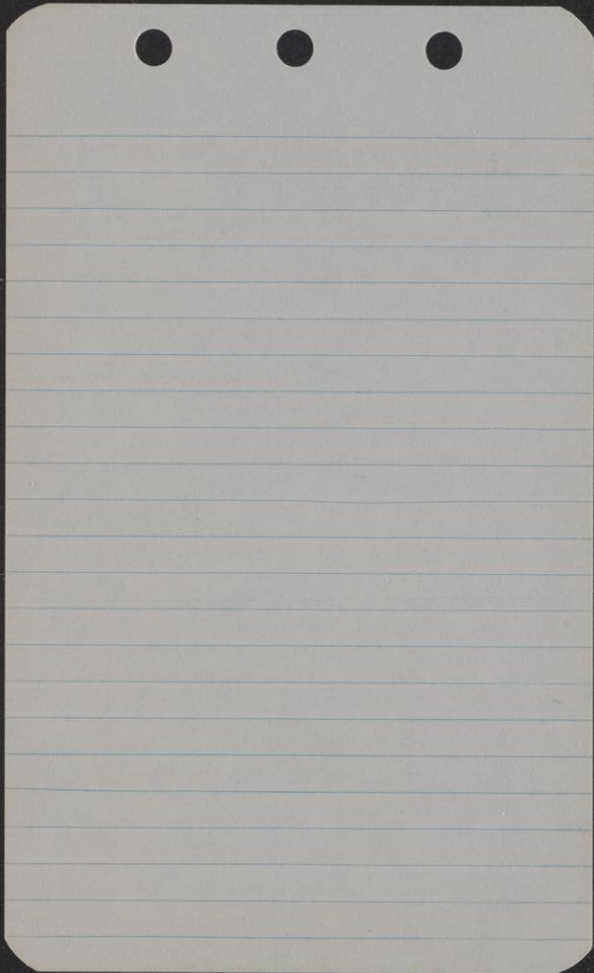
*Try 2 th less shortening to used margarine*

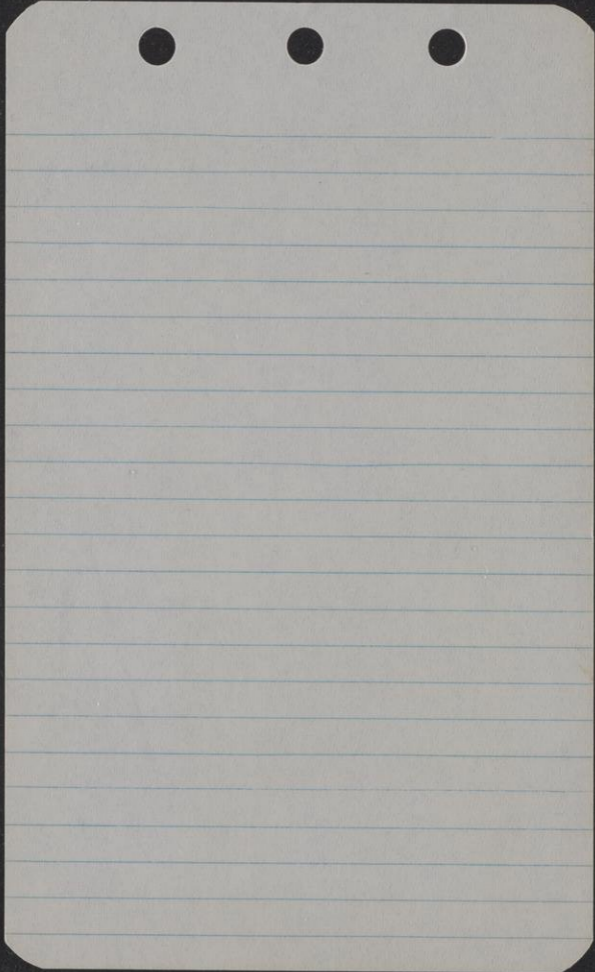


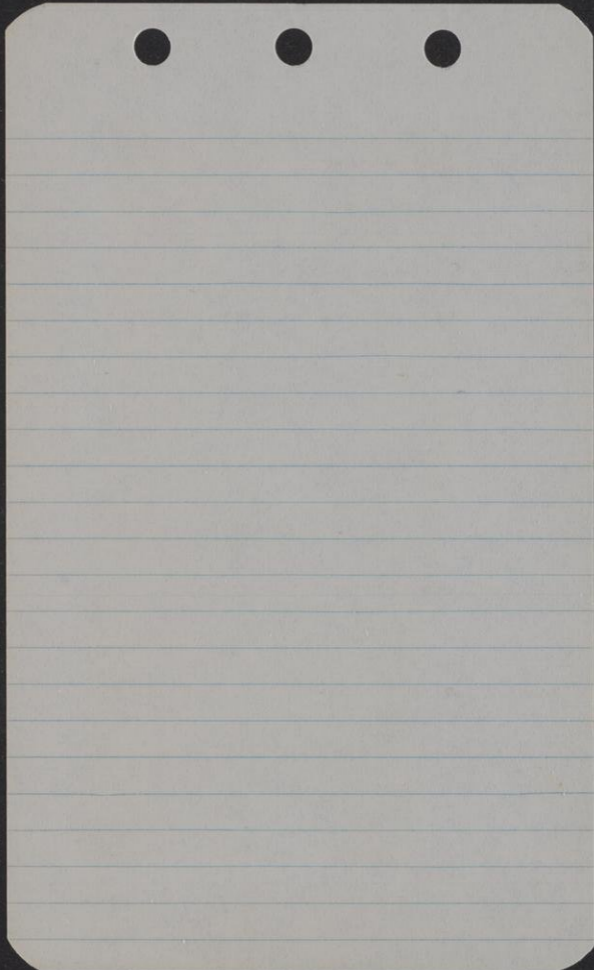


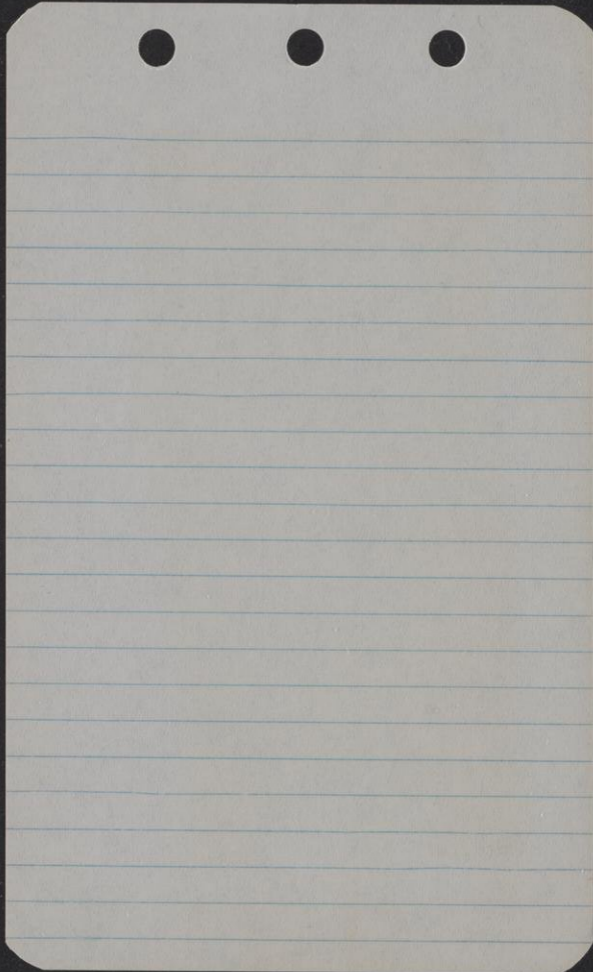


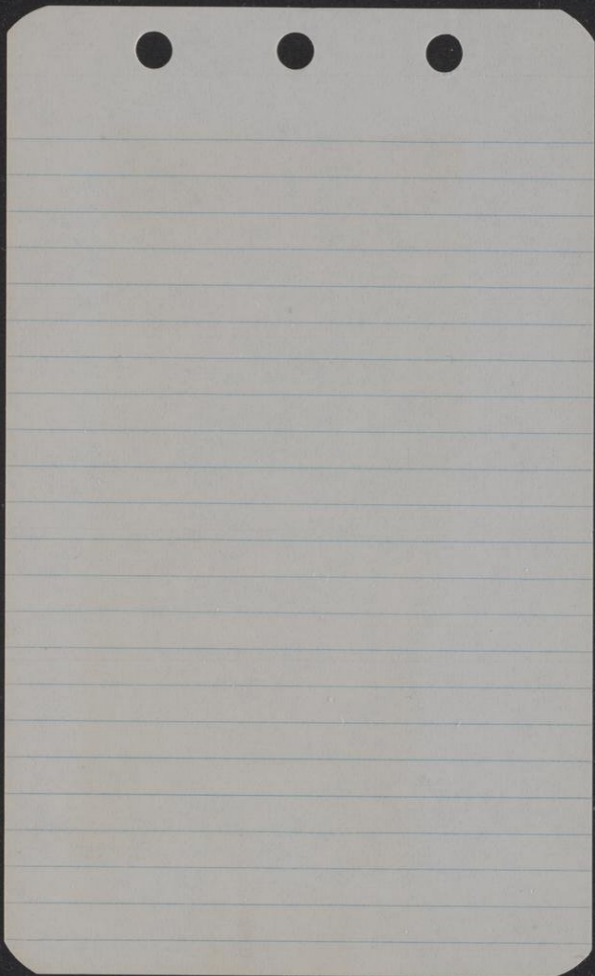




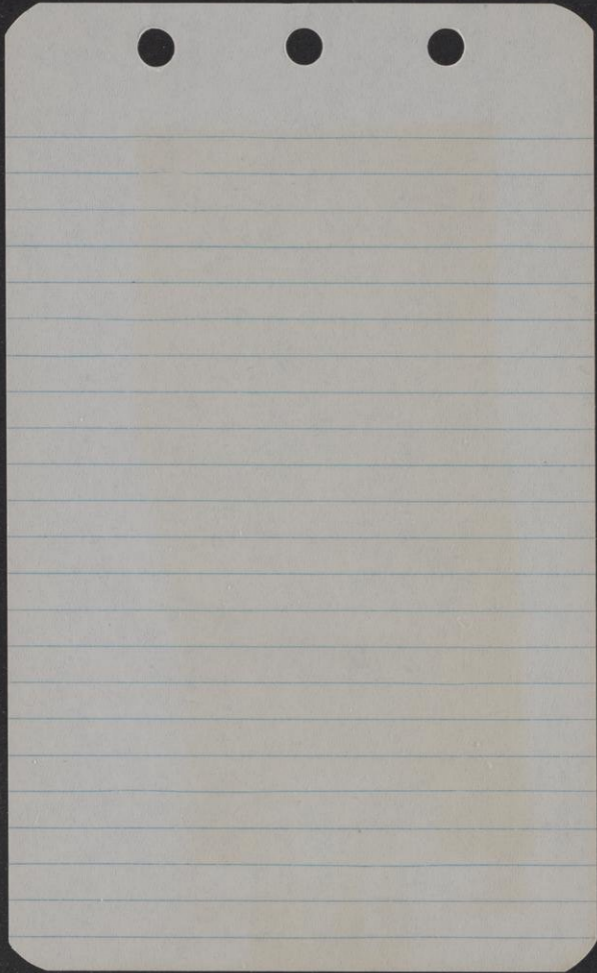












Cakes  
→

Tortes  
are in sep-  
arate place

## Heath Torte (Cake)

2c flour

2c sugar

1 stick soft butter

} Work  
together  
like pie  
crust

Take out 1c for topping.  
To remaining add:

1 egg

1c milk

1 tsp soda

} Mix.  
Put in  
pan

about 8 x 10

Six heath bars cut up



$\frac{1}{2}$  c nuts. Alternate  
nuts, Oreos + Heath  
bars on top of cake.  
Bake 40 min, 350°.  
Comes out as brown cake.

GERMAN SWEET  
CHOCOLATE CAKE

- 1 cup butter or oleo
- 2 cups sugar
- 4 eggs divided
- 1 cup milk
- 1 t. vanilla
- 2 cups flour and
- 2 t. baking powder,  
sifted 3 times
- 1 bar German Sweet Cho-  
colate - grated
- 1 cup pecans

Cream butter and sugar,  
add 4 egg yolks, vanilla  
and beat. Add flour and  
milk alternately, begin-  
ning and ending with  
flour.

Fold in nuts, then choco-  
late, less 3 tbs., and  
beaten egg whites.

Bake at 350° for 30-35  
minutes using 3 layers or  
for 45-50 minutes using  
a rectangular pan.

*This recipe is  
a big one*

*(over)*

## FROSTING

1 stick butter, brown well  
add to

1 cup sifted confectioners  
sugar

1 teaspoon vanilla

Beat 'til smooth. Frost  
cake and sprinkle with 3 T.  
grated chocolate saved from  
cake recipe.

(Editor's note: 1/2 of both  
cake and frosting recipe fits  
either an 8 X 8 or 8 X 12 py-  
rex cake pan.)

Foundation Layer Cake  
(mine for shortcakes)  
in one pie tin

$\frac{1}{2}$  c sugar or less

$\frac{1}{4}$  c butter

1 beaten egg

1 c pastry flour

1 tsp b. p.

$\frac{1}{3}$  c milk

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

Cream butter + sugar  
with hands. 350° oven  
25 to 30 min.

---

Date Cake

Esther Bacon

{ 1 c chopped dates (or leave whole)

1 c boiling water

(let these stand until cool)

1 tsp. soda

1 c sugar

1 tb butter

1 egg

1 1/4 c flour

1/2 tp baking powder.

about

## Cakes

### Lazy Daisy

$\frac{1}{2}$  c milk + 1 lb butter  
in pan to heat. Beat  
2 eggs till light & foamy  
add 1 c sugar &  
beat vigorously. Sift  
together 1 c flour,  
1 tsp. b.p., ~~1~~  $\frac{1}{4}$  tsp.  
salt & stir into egg  
mixture. Add 1  
tsp vanilla, then  
hot milk. Grease  
tin 8x8 by 2 & bake  
25 or 30 min. mod.



oven (350 for 20 min'  
then off 5 min.) Frost  
with  $\frac{2}{3}$  c brown sugar  
mixed with  $\frac{1}{3}$  c

melted butter, 2 tb  
thick cream (con-  
densed milk) and  
 $\frac{1}{2}$  c coconut

Spread on cake while  
warm, return to  
hot oven but heat  
turned off + leave  
till frosting <sup>caramelizes</sup>  
(5 min)

Add salt to whites of eggs and beat until light. Sift in cream of tartar and beat until stiff. Beat yolks of eggs until thick and lemon colored, and add to them 2 heaping tablespoonfuls of the beaten whites. To remaining whites add gradually sugar which has been measured after sifting. Add almond extract. Now fold egg yolk mixture into the egg whites and gradually fold in the flour which has been measured after one sifting, but which has been sifted four times before adding to cake. Bake in angel food pan which has first been dipped in cold water. Bake in medium oven or at 350 degrees for 60 minutes.

Use for herb recipe whites +

will fall some after it is removed from the oven, but that does not spoil the goodness of the dessert.

### *moonlight cake*

SOME folks seem to feel that a cake which is made almost entirely with eggs is too difficult to attempt. Moonlight cake is made from a recipe supplied by Mary Musson, Shawnee county, Kansas. There is no trick to making this cake except that the recipe must be followed exactly, and a large sized cake pan used to bake it in.

The recipe is as follows: Whites 10 eggs, yolks 7 eggs,  $\frac{1}{4}$  teaspoonful salt,  $\frac{7}{8}$  teaspoonful cream of tartar,  $1\frac{1}{2}$  cupfuls sugar, 1 teaspoonful almond extract, 1 cupful pastry flour.

# Dutch apple cake

$1\frac{1}{4}$  c sifted flour  
salt

1 tsp sugar

1 tsp b. p.

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

1 egg yolk

2 tb. milk

3 apples

or more if  
tin is very large

Sift dry ingredients.

Blend in butter. Add  
the egg yolk to which  
milk has been added.

Line a coffee cake  
tin, spreading mix-  
ture with fingers.

Cover with apples  
that have been  
peeled, cored + cut  
in eighths. Cover  
apples with following:

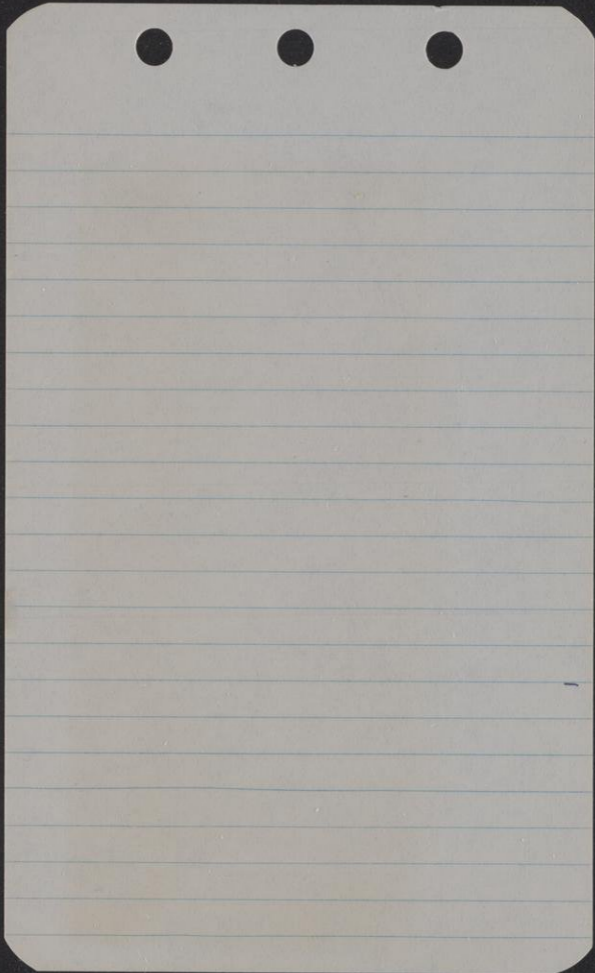
$\frac{3}{4}$  c sugar

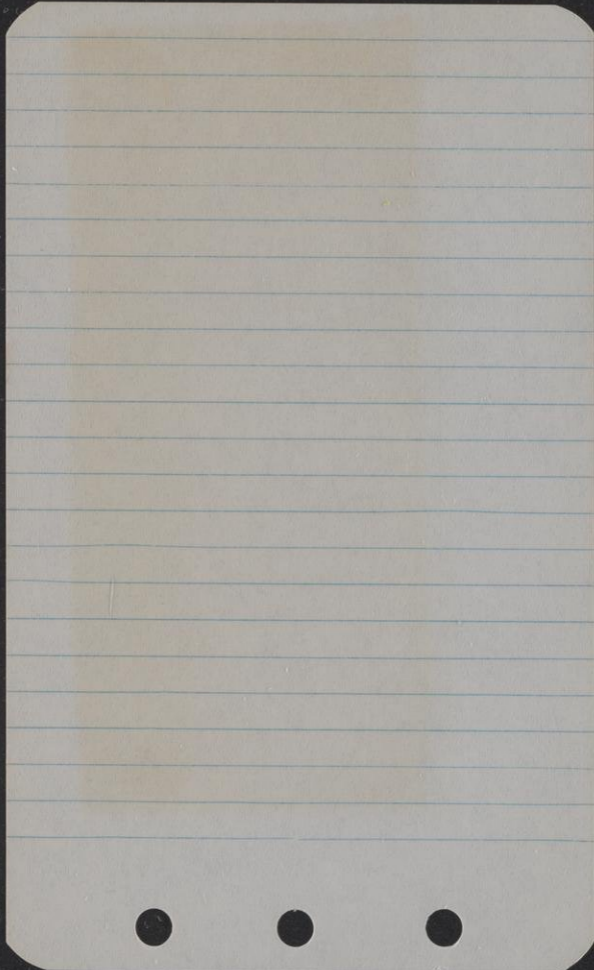
$1\frac{1}{2}$  tb flour

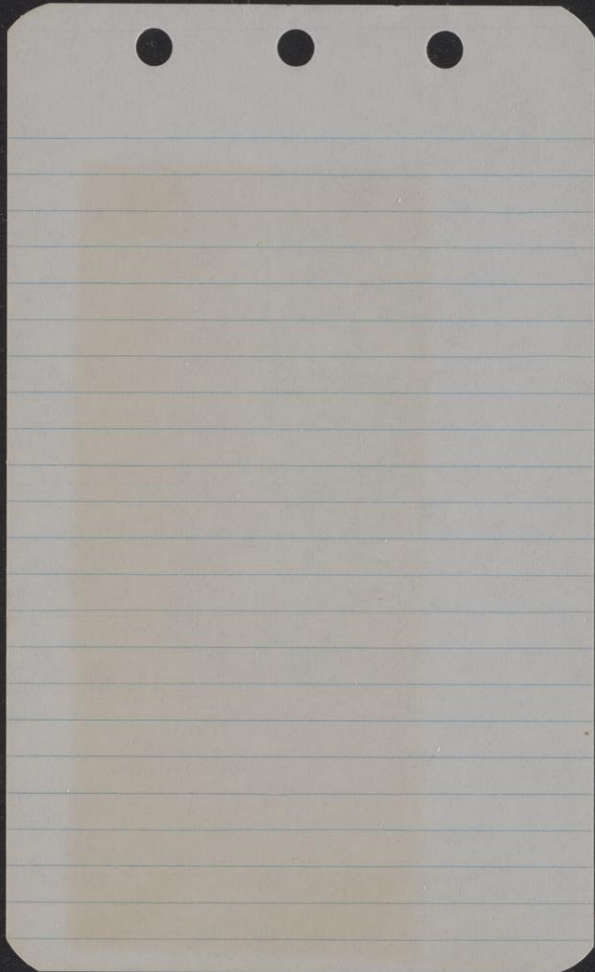
2 tb butter

$\frac{1}{4}$  tsp cinnamon

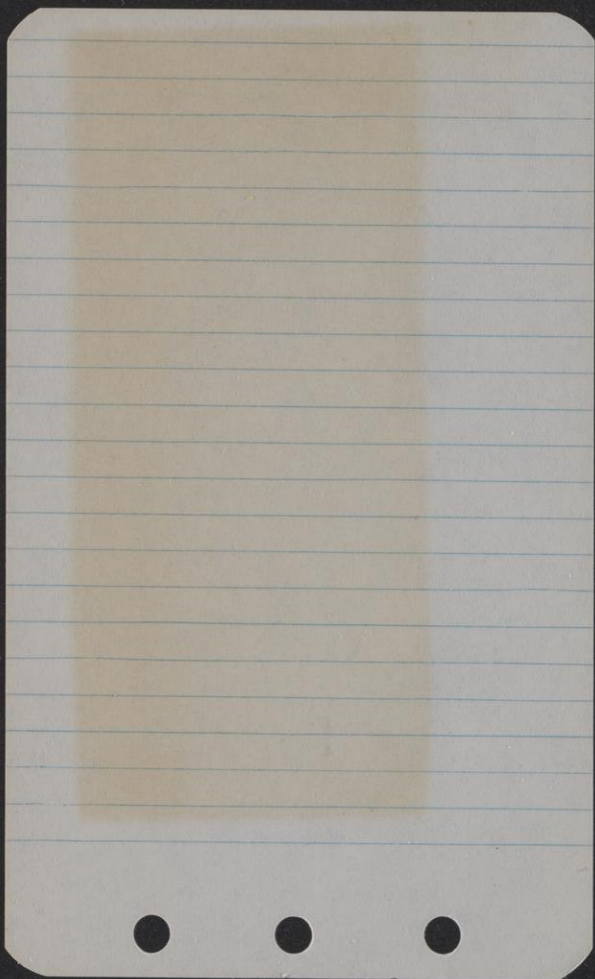
Bake @ 75° til apples  
are tender - about  
 $\frac{3}{4}$  hr.











# Tortes

no longer than a month.

## Grasshopper Torte

1 white cake baked in 6 very thin layers (or baked in 3 layers, cutting each in  $\frac{1}{2}$  to make 6)

24 regular size marshmallows

$\frac{3}{4}$  cup milk

2 tablespoons creme de cocoa

2 tablespoons creme de menthe

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

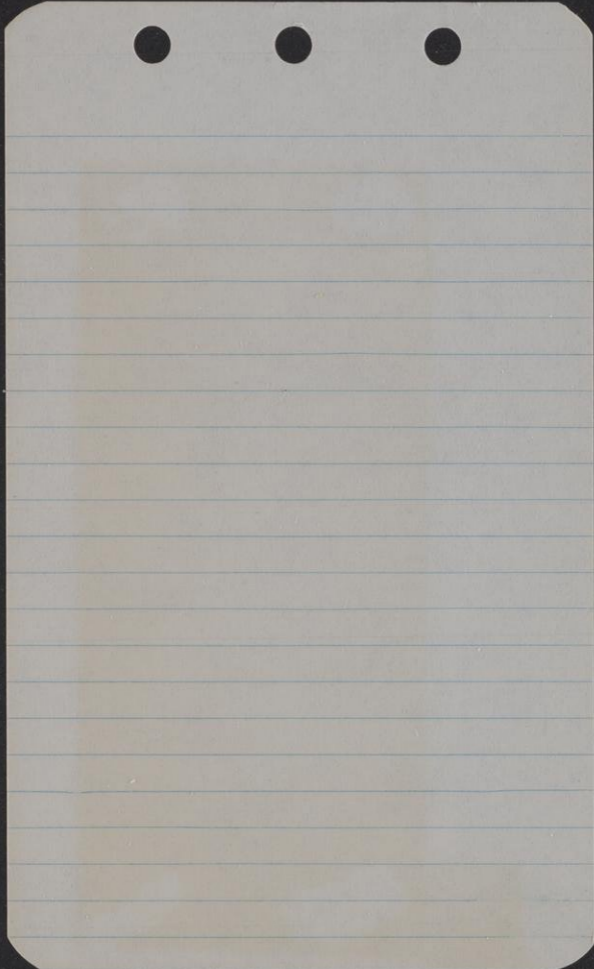
1 pint heavy cream, beaten stiff

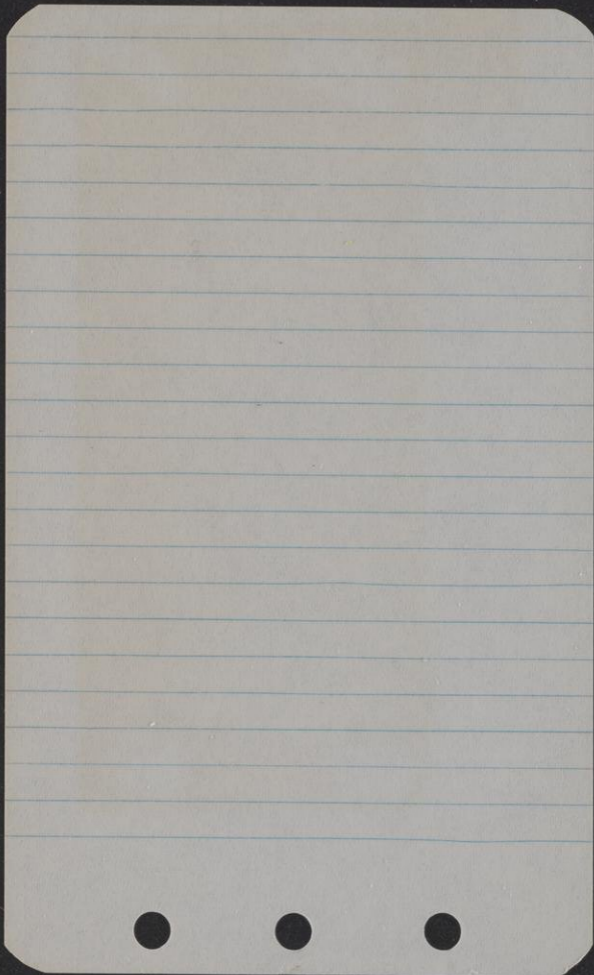
Toasted slivered almonds  
(optional)

Place marshmallows and milk in the top of a double boiler. Melt marshmallows, stirring occasionally. When well mixed, remove from heat and stir until cool. Add creme de cocoa, creme de menthe and salt. When mixture is cold, fold in whipped cream. Use this as filling and frosting for the cake.

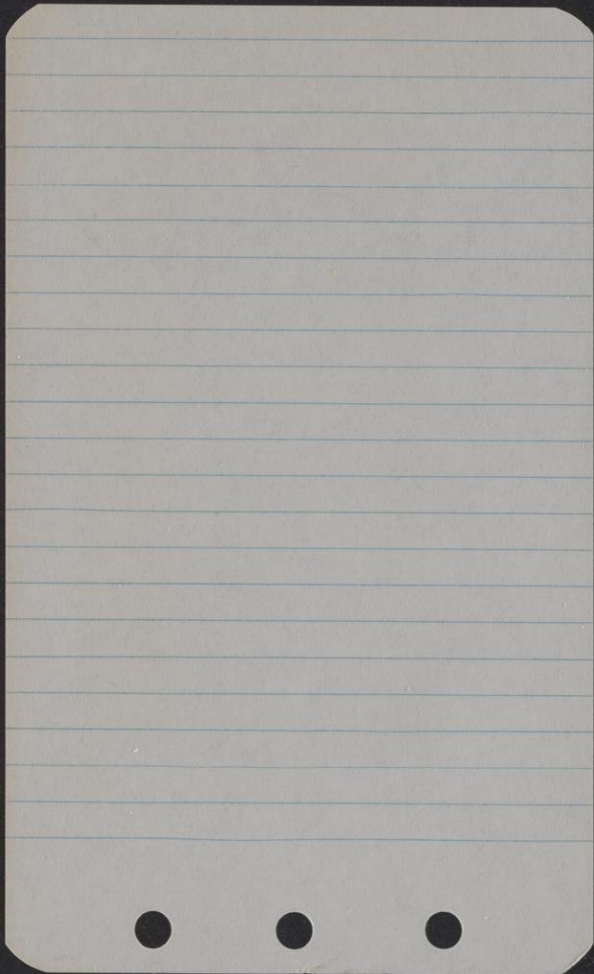
Toasted slivered almonds sprinkled between each layer add flavor and crunchiness to the torte.

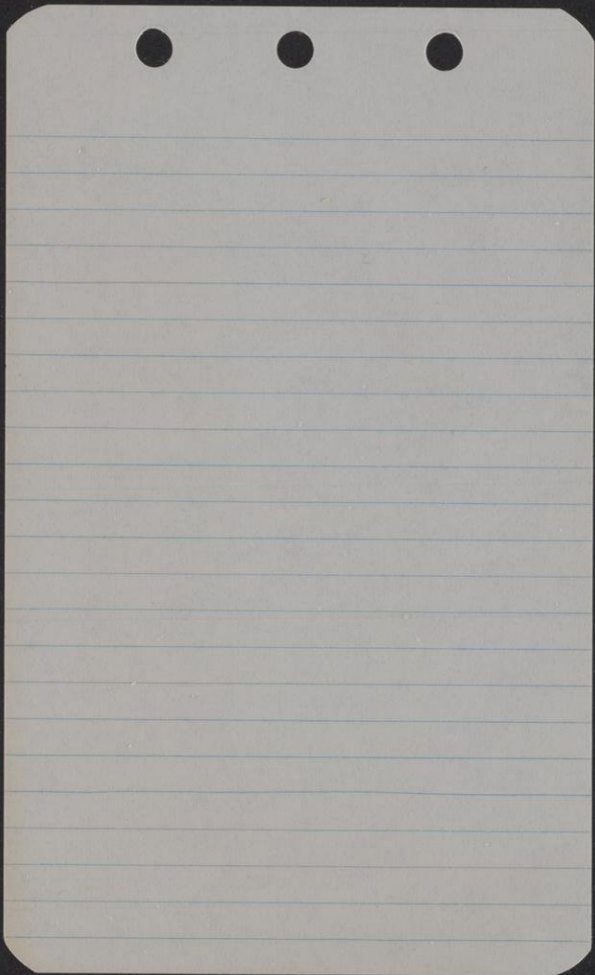
Heath Torte is on  
cake section



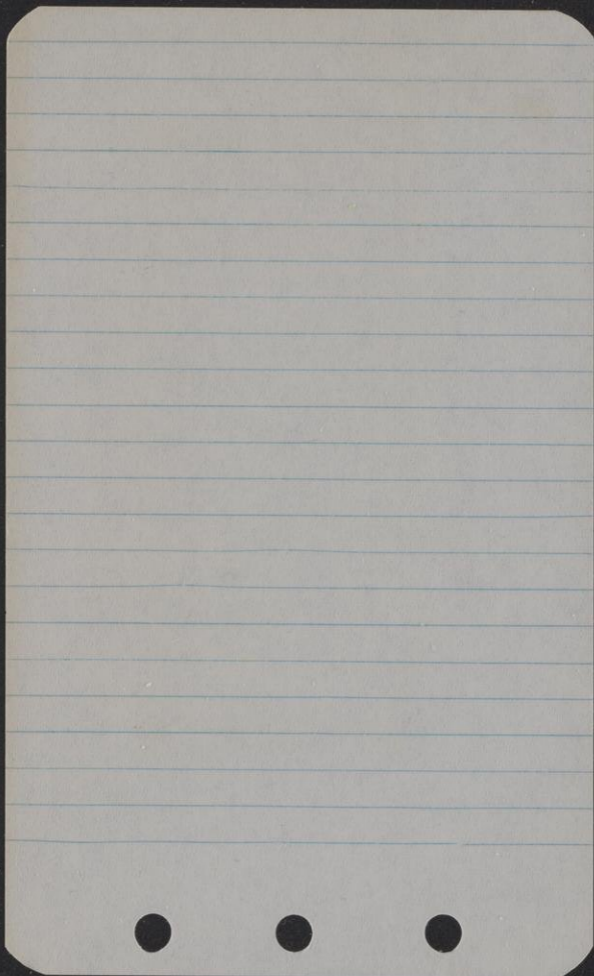


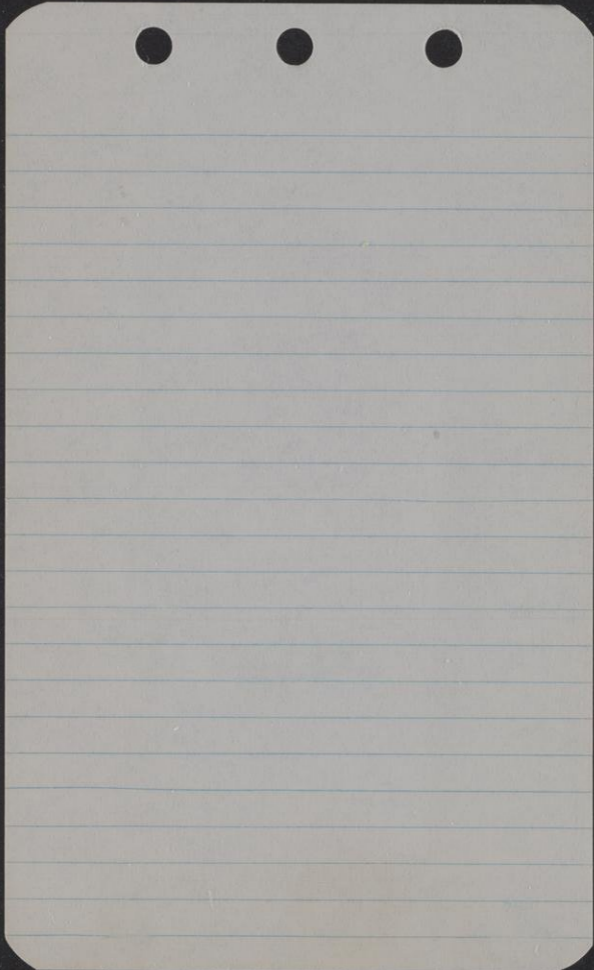
Puddings

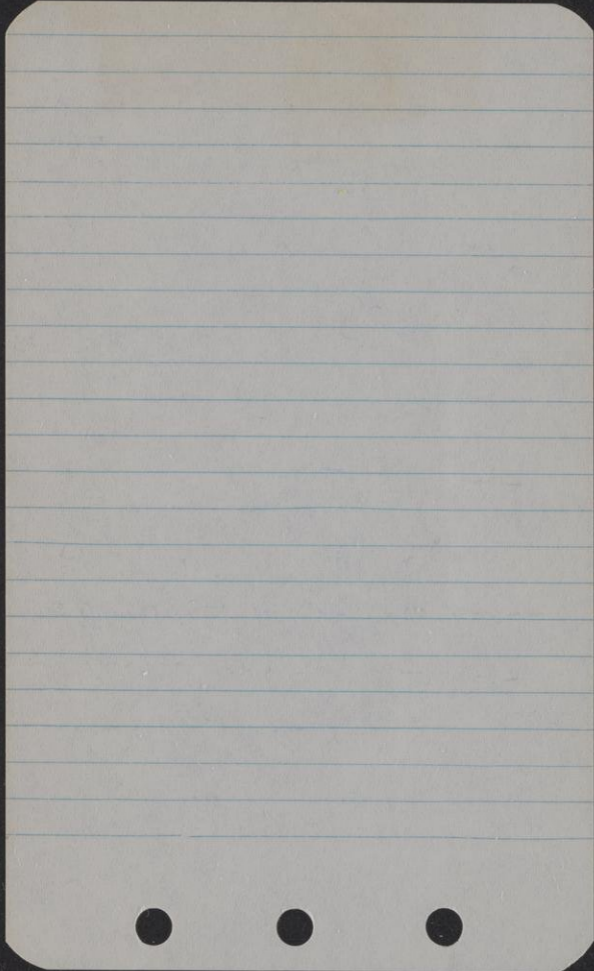












# Soups

## NAVY BEAN SOU

2 cups ROUNDY'S  
NAVY BEANS

3 quarts water

1 ham bone

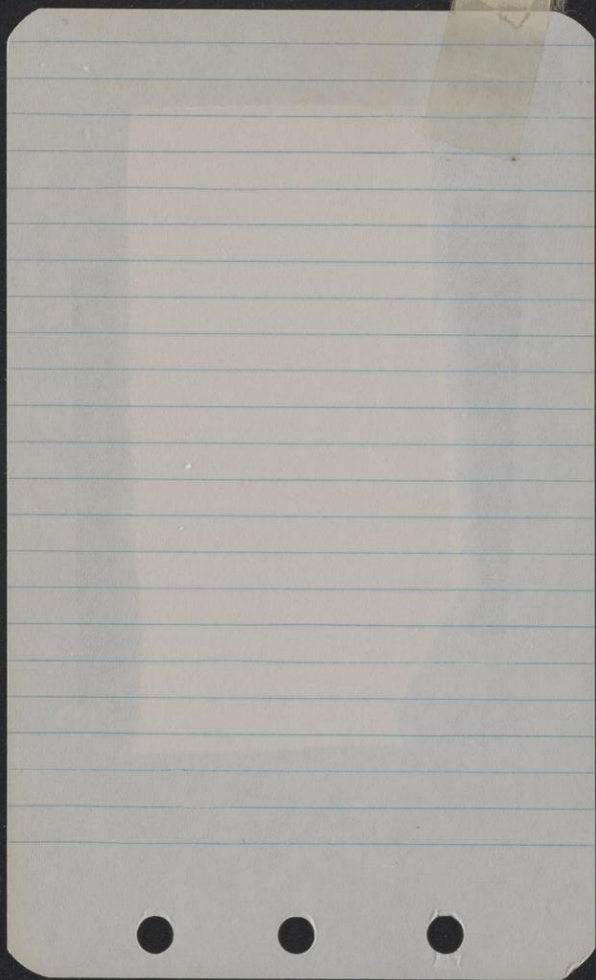
$\frac{1}{2}$  tsp. sugar

1 large onion,  
chopped

1 stalk celery,  
chopped

Soak beans overnight.  
Drain and place beans  
in 3 quarts cold water.  
Add ham bone, sugar,  
onion and celery. Sim-  
mer 4 to 5 hours until  
beans are soft. Dilute  
with water or milk and  
season. Serves 8 to 10.

Soups



# Salads

Under the Sea

lime jello

when it gets set enough  
to be okay, whip up

& put in  $\frac{1}{2}$  to 1 c

whipped cream &

$\frac{1}{2}$  c to 1 c cottage

cheese — use judge-

ment. Cd. put a layer

of this on atop a layer  
of plain jello.

salads

Twenty-four Hour  
Salad

Fruit Salad Dressing:

2 eggs beaten

$\frac{1}{2}$  C sugar

juice of 1 lemon,  
strained

Above in double  
boiler & cook till thick  
stirring constantly.

When this is cool  
add  $\frac{1}{2}$  C whipped  
cream.

↓  
1 pound Marshmallows  
cut in pieces

grapes

fruit cocktail

bananas

almost any kind of  
fruit

Mix dressing with fruit

I keep cool for 24

hours before serving.

---



## Cabbage Salad

with pineapple bits  
and sour cream

bit of sugar

cd. add tiny diced  
carrots

---

Jello — lemon  
with shredded carrots  
and shredded pine-  
apple.

---

## Hot Potato Salad

6 slices bacon, diced

3 medium onions  
sliced paper thin

1 tb. flour

$\frac{1}{2}$  c vinegar, diluted  
with  $\frac{1}{2}$  c water

2 tb prepared mustard

2 tb. sugar

$\frac{1}{2}$  c chopped parsley

$1\frac{1}{2}$  lbs warm, sliced,  
cooked potatoes

salt, pepper

roughly equal portions of  
lemons + half as much  
sugar

Sauté bacon till crisp,  
remove bacon from fat,  
drain on absorbent paper.  
Onions fried slowly in  
fat till softened & barely  
colored. Stir in flour  
till smooth. Add vinegar-  
water mixture.

Stir & cook over direct  
heat till thickened.

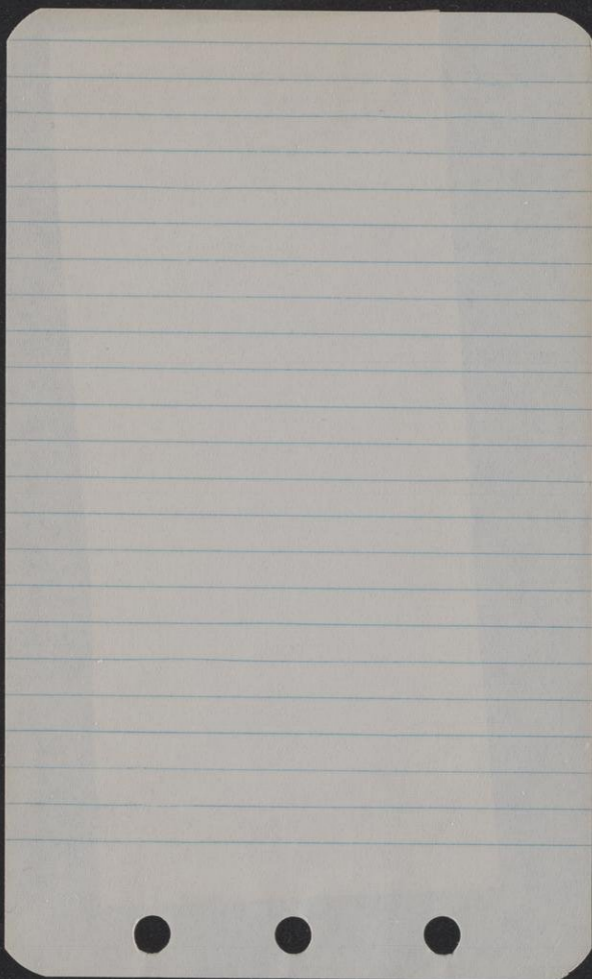
Blend in mustard, sugar  
& parsley.

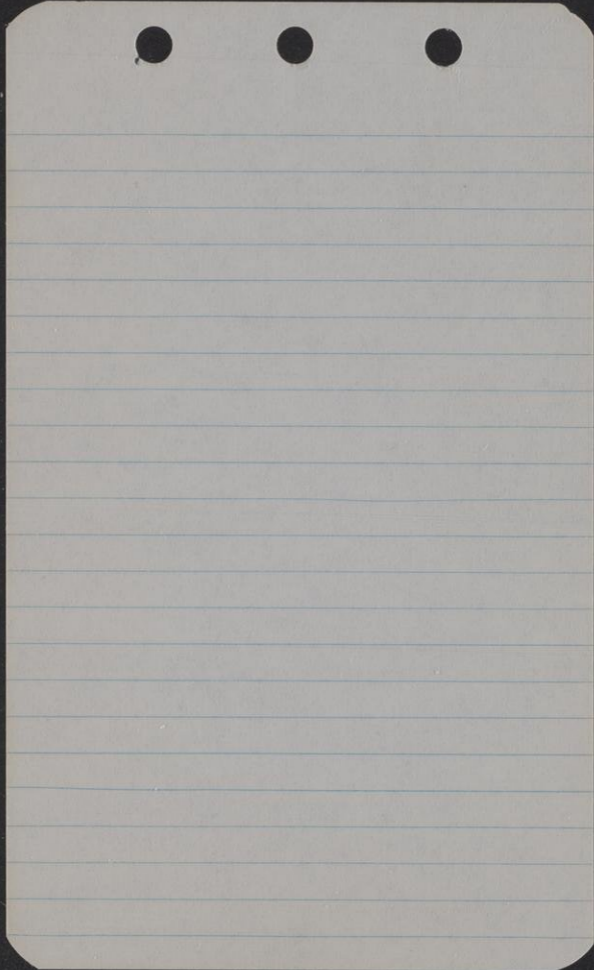
Cover lightly over  
warm potatoes, handling  
potatoes as little as  
possible

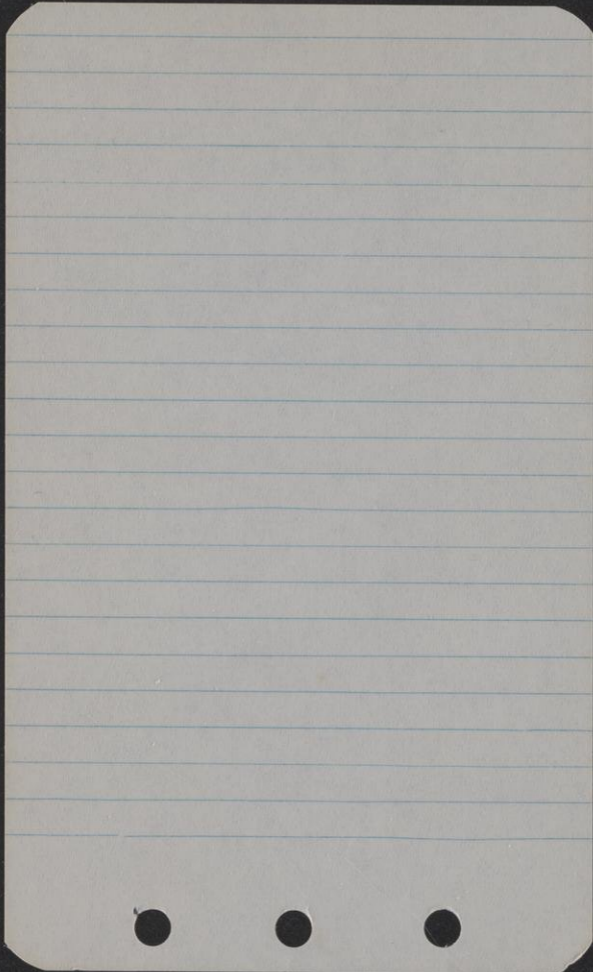
Jello Salad (my favorite)

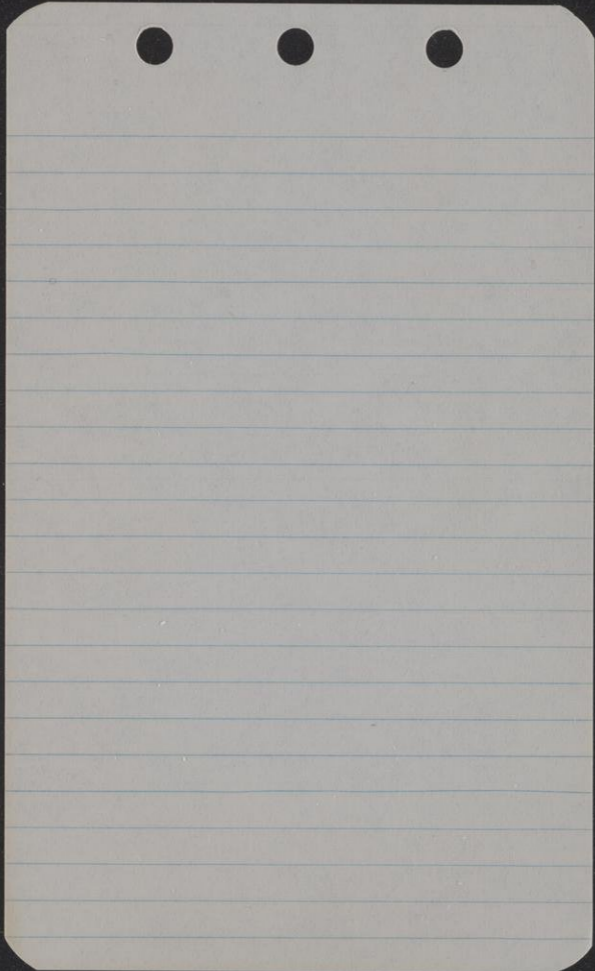
1 pkg. Lemon Jello, 1 pint boiling water (less  
2 tbs), 2 tb. vinegar,  $\frac{1}{2}$  tsp salt, shake of cayenne  
pepper, 2 c. cabbage cut fine, 1 c. tart apples  
cut fine, 8 stuffed olives, cut fine. Dissolve  
Jello in boiling water. Add vinegar, salt and  
pepper. Chill. When slightly thickened, stir  
in cabbage, apples, and olives. Put into individual  
molds. Chill until firm. Serve on lettuce  
with mayonaise. Serves 6.

A. M.

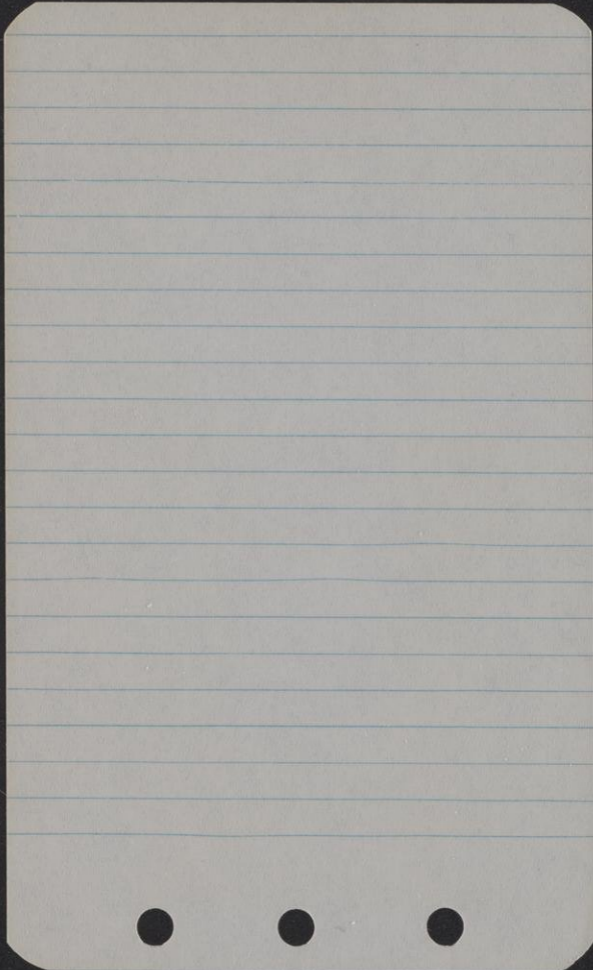


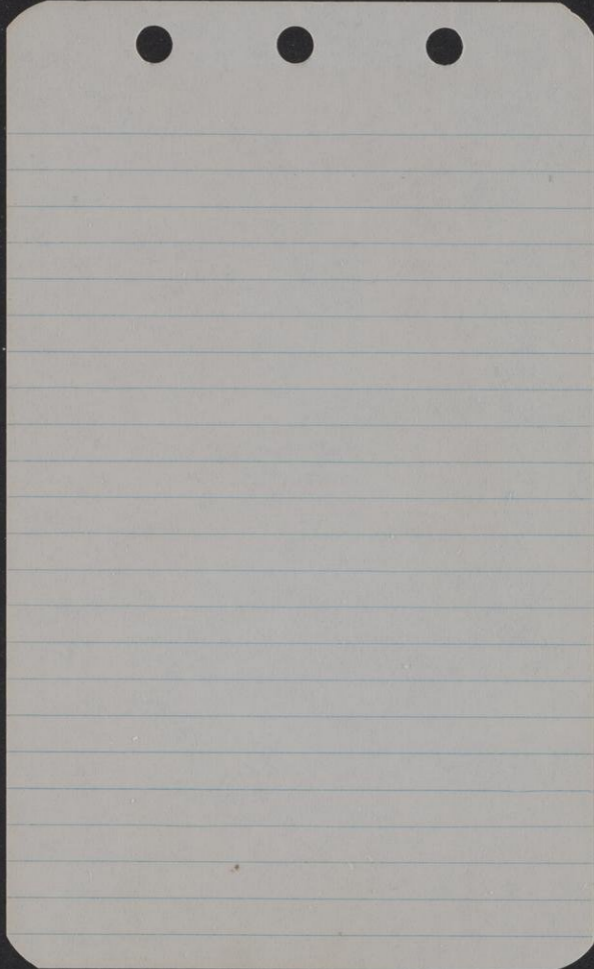


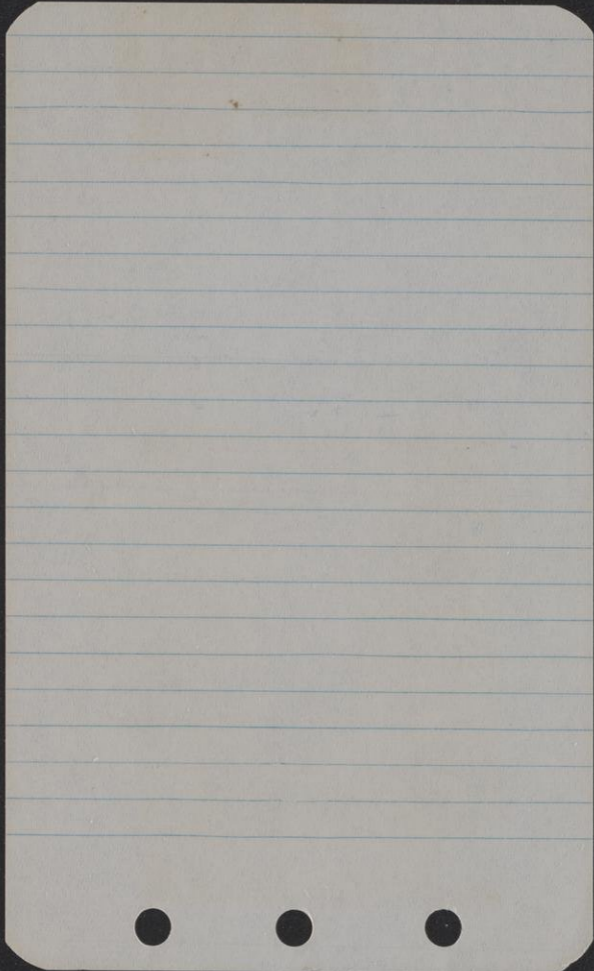












Miscellaneous

Pop Corn in Fry Pan

Let pan get hot

$\frac{1}{3}$  c oil

$\frac{3}{4}$  c corn


Turn heat to lowest

notch or completely off

& corn starts popping

---

Find Chop Suey in  
Casserole section



Jello

Suggestions:

Mint jello with  
olives + celery.

Orange jello with 1-tb vinegar  
carrots grated  
cabbage  
pineapple

To cook corn on cob

put in cold water.  
when comes to rolling  
boil, take it out

### Reception Punch

- 1 No. 2 can (2½ cups)  
unsweetened grapefruit  
juice
- 1 No. 2 can (2½ cups)  
apricot nectar
- 1 No. 2 can (2½ cups)  
unsweetened pineapple juice
- ¼ cup lemon juice
- 1 cup light corn sirup
- 1 12-ounce bottle (1½ cups)  
sparkling water

Combine all ingredients except sparkling water and chill thoroughly in refrigerator. Just before serving, pour over ice. Add sparkling water. Makes about two and one-half quarts punch. Serves 14.

### Cranberry Sauce -

4c berries

2c water

1½ to 2c sugar

Bacon-omegar dressing

for green beans or

hot potato salad -

For potatoes for 2 people:

3 strips bacon

Use about  $\frac{1}{4}$  c of the  
grease  
or less

In separate pan put  
cornstarch to  $\frac{1}{4}$  c  
water

onion

~~1~~ 2th ? sugar

Try 2 or 3th vinegar  
salt, pepper

## Hard Sauce

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

1 c confectioner's sugar  
or

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

1 c brown sugar

Flavor with dark rum

---

## Regular Hard Sauce

butter

Confectioner's Sugar

---

## 5 Strawberry Hard Sauce:

cream  $\frac{2}{3}$  c butter or margarine  
+ grad. beat in 2 c confectioner's  
sugar, stir in 1 c sliced strawberries



Jasmine Tea

not customary to

serve sugar, cream

or lemon with it

## Baked Potatoes

When washed, rub potatoes with oil or butter & slit the top skin with a sharp knife for about  $\frac{1}{2}$  inch — ~~just~~ just enough to let the steam escape.

When done remove from the tops & add a good sized lump of butter to each one. Salt & pepper.

# Hashed Brown Potatoes

Serves 4

6 to 8 boiled potatoes  
Salt, pepper

4th. bacon fat  
or butter

Chop potatoes fine or  
mash. Season. Melt  
fat in skillet, add  
potatoes, pressing  
them down firmly  
with spatula. Cover  
pan lightly and let  
the potatoes cook over  
a fairly low heat.  
till golden brown

crust forms on bottom.  
This will take 20  
or 30 min. Check to  
see if brown by  
lifting edges gently  
with spatula. Turn  
upside down on plate  
or fold over like an  
omelet.

Could add  $\frac{1}{2}$  to  $\frac{3}{4}$  c  
hot cream to above  
a min. or two before  
serving.

See potatoes  
baked - farther  
on



Corn meal Fried Mush

1 qt. boiling water.

1 c cornmeal

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

Cook till thick,  
about 15 min.

Let stand till cold  
in loaf pan. Fry  
slices.

FOLLOWING NUTRIENTS; HAVE ONE OR  
EACH GROUP IN YOUR DAILY DIET

JS—

IODINE—

Seafish  
Iodized salt  
Nuts  
Water plants  
Vegetables  
Fruits

IRON—

Liver, oysters  
Lean meat. Egg yolks  
Whole grain cereals  
Dark, green leafy  
vegetables  
Dried peas, beans  
Molasses, sorghum  
Potatoes  
Dried Fruit. Rhubarb

*Vitamin  
(over)*

VITAMIN C

Bake each potato  
which has been ~~cut~~  
slit lengthwise  
in tin foil - when  
done stir with fork  
& butter & can  
be brought to table  
in the opened tin foil.

Chili recipe is in  
C section  
=



## Salad forks —

4<sup>th</sup> first course put  
Salad fork left of reg.  
fork. If during meal  
place salad fork <sup>right</sup>  
of reg. fork

---

To clean costume  
jewelry: few drops  
of ammonia in water

Peach brown potatoes  
is with briss.

also bacon-vinegar  
dressing  
and hard sauce

Swedish Meat  
Balls

Hamburger baked dish  
with onion

## Mudhees

If have many, cork first in  
Kettle with plenty of water. In  
an hour or less they will be  
tender. Cork with salt, pepper &  
a few laurel leaves. Goes faster  
this way than cooking in spider;

If have only a spider full, cork in  
spider with plenty of water for  
1 hour, then fry down at last

in grease (2 large tb),lard  
+ part butter and more salt &  
pepper + some onion sliced! Fry  
for  $\frac{1}{2}$  hr. or less or until browned  
well. Water may have to be  
added from time to time.

• Dumplings - Maude

5 or 6 dumplings

1 c flour

2 Tsp b p

Salt

whip egg very well

milk - They'll probably be  
sticky

12 min. in ~~cover~~ <sup>covered</sup> pan

Drinking

2 Top of  
Tent

blup egg  
milk -

12 min. in  
of tent for

Speed Cherry Sauce for  
Chicken or Ham -

1 can cherry pie filling

1 ~~cup~~ orange juice

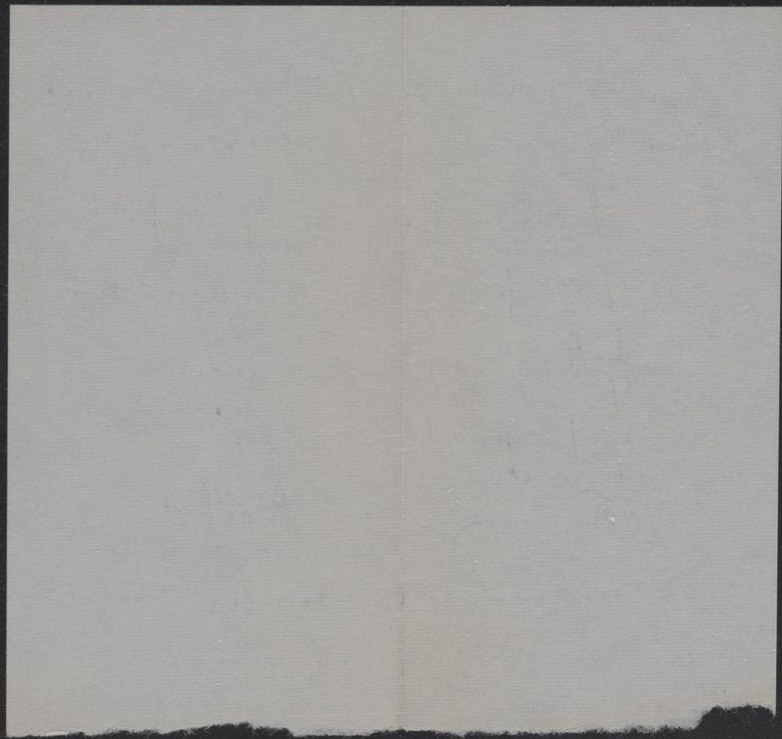
$\frac{1}{4}$  tsp cinnamon

$\frac{1}{4}$  tsp cloves.

Bring to boil &

serve warm or cold.





1916 Nov.

## Corn Waffles

(Five 4-section)

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 eggs, separated
- 1-1/4 cups milk
- 5 tablespoons melted butter or other fat
- 1 cup canned cream-style corn

Sift flour, baking powder, and salt. Combine well beaten egg yolks and milk, add gradually to flour, beating only until smooth. Add shortening and corn. Fold in stiff beaten egg whites. Bake in hot waffle iron. Serve with butter and maple sirup for luncheon.



**yo**

Cranberry Salad

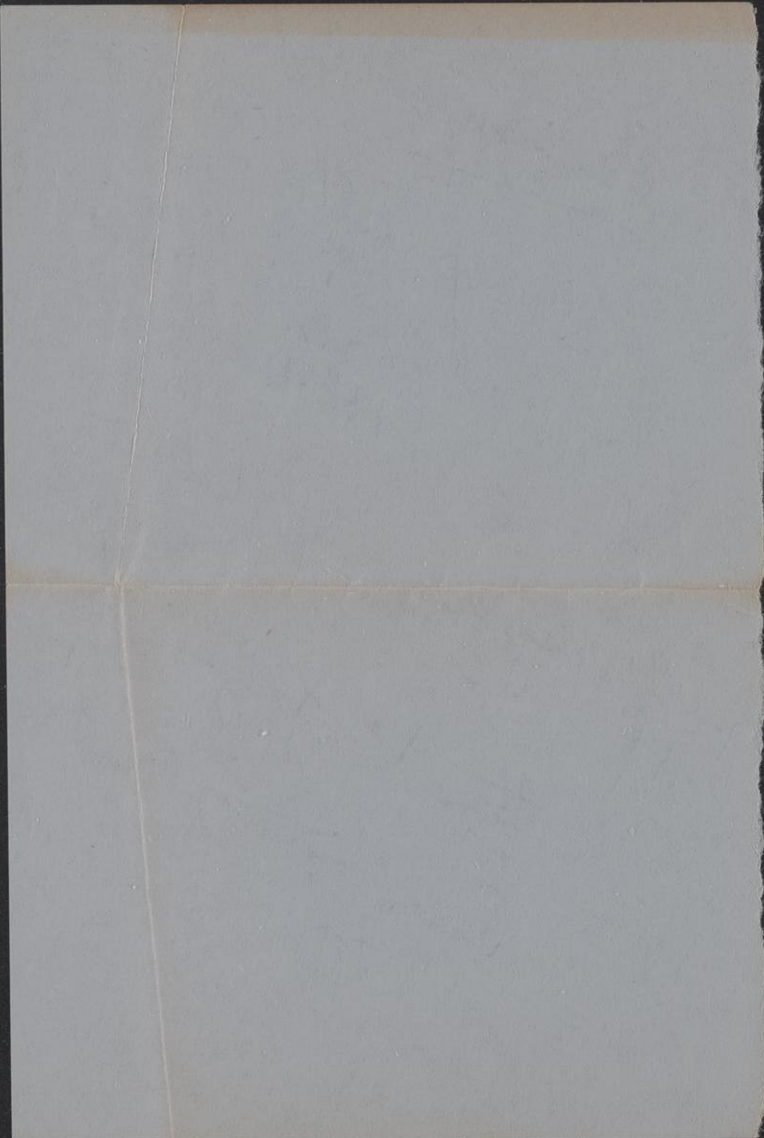
rasp jello

1 c frozen raspberries  
in the warm jello

buy 1 pkg cranberry relish with  
orange

then 1 c ginger ale

Put anything on  
top

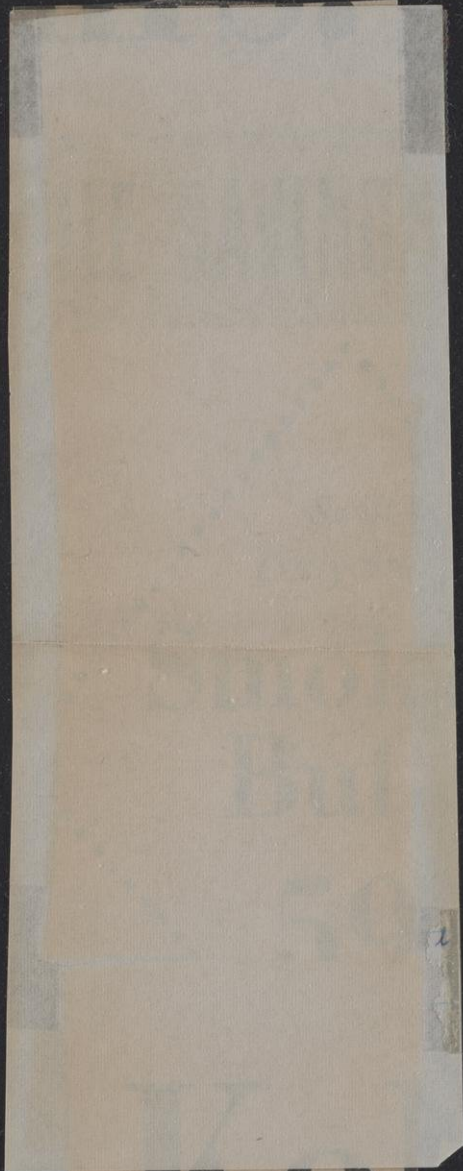


## Potato and Cheese Stuffed Green Peppers

- 6 squatty green peppers
- Boiling water
- 1½ teaspoons salt
- 3 tablespoons finely chopped onion
- ¼ teaspoon finely chopped garlic
- 2 tablespoons bacon drippings
- 3 cups diced, cooked potatoes
- 1 cup diced processed American cheese
- ½ cup diced celery
- 4 strips crisp bacon, crumbled
- ¼ teaspoon ground black pepper
- ½ cup soft bread crumbs
- 1 tablespoon bacon drippings

Wash green peppers. Cut a thin slice from the stem end of each and remove seeds. Place in a saucepan with boiling water to cover and one teaspoon of the salt. Cover. Bring to boiling point and boil five minutes. Remove from water and invert on a tray to drain well. Fry bacon crisp and drain on absorbent paper. Reserve fat. Saute onion and garlic in two tablespoons of the bacon fat three to four minutes or until limp. Add potatoes, cheese, celery, crumbled bacon and pepper and spoon into peppers. Combine bread crumbs and re-

maining one tablespoon bacon drippings. Sprinkle over tops of peppers. Arrange in a close fitting casserole. Cover. Bake in a preheated moderate oven, 350 degrees, 30 minutes. Remove cover and bake 10 minutes to brown the crumbs. Yield: Six servings.



2



Happy hodgepodge...this low-calorie luncheon salad! Spoon some cottage cheese on a crisp lettuce leaf in your favorite salad dish. Then just add refreshing Dole Pineapple Chunks and diced red apple. Even a generous serving is low in calories. *Another easy-as-pineapple idea from the Islands where the world's best-tasting pineapple grows. From Dole of Hawaii.*



last-  
 protec-  
 chafing  
 by hundreds



ny Z.B.T. Baby  
 your own skin  
 yourself how it  
 and soothe your  
 er skin.

-selling hot sauce  
 in the U.S.A.!

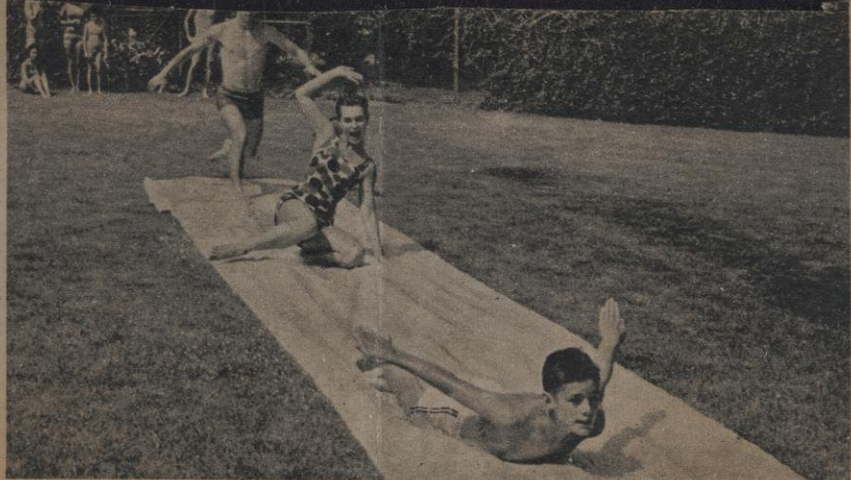
**FRANK'S**  
 LOUISIANA  
**ed-hot!**  
**SAUCE**

MAKE  
 FELIC!



**EASY!**

of letting him get  
 nerves just be-  
 s almost frantic  
 feet—get him a  
 r. Scholl's Foot  
 Watch his face  
 with joy as this  
 starts acting.  
 perspiring feet  
 new or tight  
 vent Athlete's  
 Scholl's Foot  
 old everywhere.



Robert J. Smith

*One, two, three: West Coast teen-agers demonstrate slippery techniques*



Robert J. Smith

*Backslider: Garden hose attachment keeps specially treated plastic wet*



Richard R. Hewett

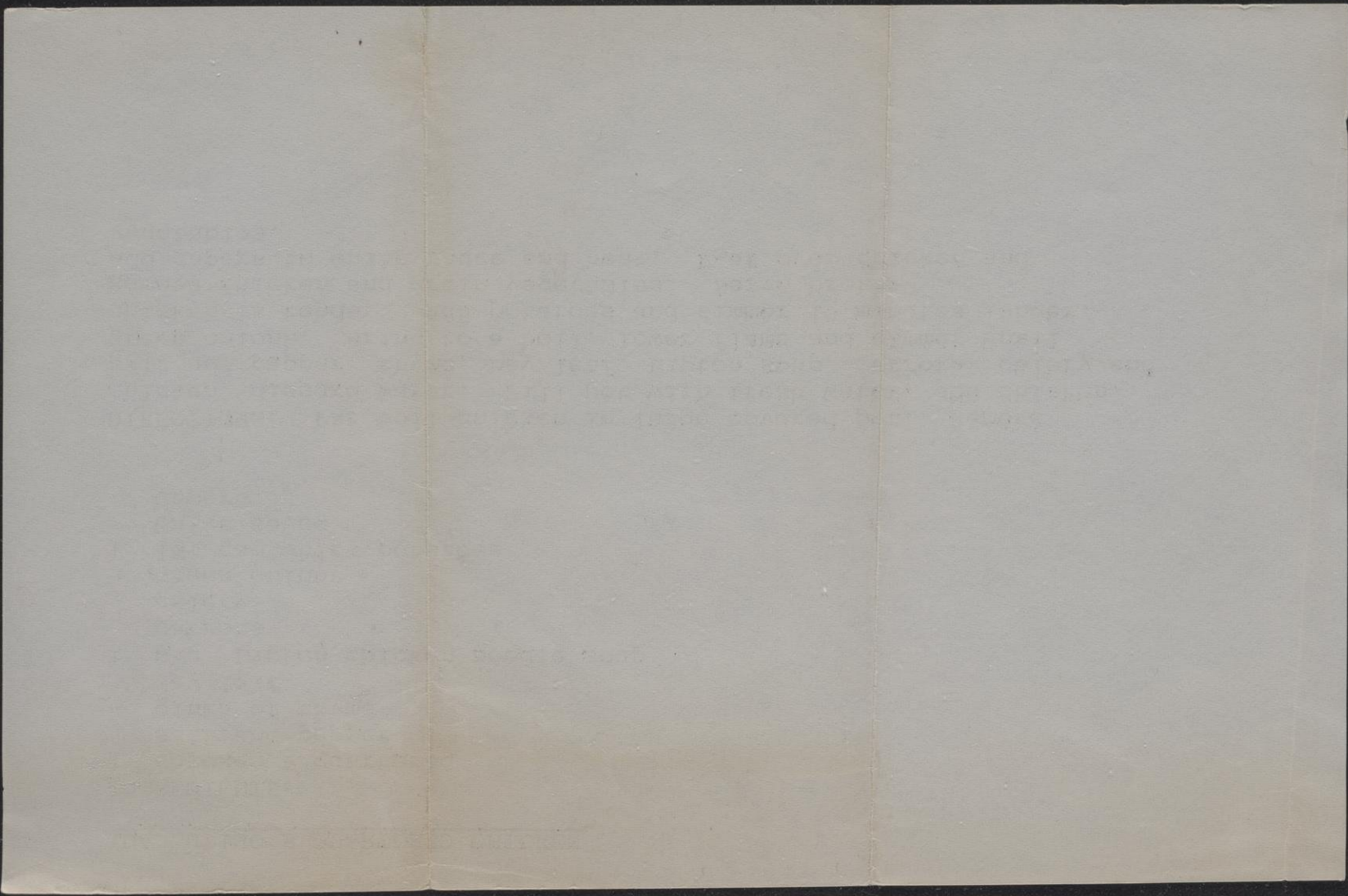
*Splash party: Gar MacRae's swan dive is good for the whole 30-foot distance*

IDA LUPINO'S QUARTERED CHICKEN

INGREDIENTS:

- 1 chicken - quartered
- salt and pepper
- pinch of thyme
- bay leaf
- 1 pkg. Lipton chicken noodle soup
- carrots
- celery
- green onions
- 1 lg. can white potatoes
- White sauce
- Capers

DIRECTIONS: Par boil chicken in large covered pot. Remove chicken, discard water. Fill pot with fresh water, add chicken, salt and pepper, thyme, bay leaf, Lipton soup, carrots, celery and green onions. Bring to a boil, lower flame and simmer until chicken is tender. Add potatoes and simmer 10 minutes longer. Remove chicken and drain vegetables. Serve broth. Add capers to white sauce and heat. Pour over chicken and vegetables.





made with  
Jell-O Instant Pudding  
and Cream Cheese



### Pineapple Cheesecake in 15 Minutes

1 (8-oz.) package cream cheese • 2 cups milk  
1 package Jell-O Pineapple Cream *Instant Pudding*  
9-inch graham cracker crust

Stir cream cheese until very soft. Gradually blend in  $\frac{1}{2}$  cup milk until smooth and creamy. Add remaining milk and the pudding mix. Beat slowly with egg beater 1 minute. (Do not overbeat.) Pour into cool graham cracker crust. Sprinkle graham cracker crumbs on top to make it extra crunchy. Then chill. That's all—really.

P. S. To make our luscious “traditional” cheesecake, use Lemon Jell-O *Instant Pudding* instead of Pineapple Cream. Just make sure it's Jell-O *Instant Pudding*. This particular recipe can not be made with any other instant or cooked pudding.

but there's still an amazing amount for us to do.

We'll ship our station wagon and ourselves up the inside passage from Vancouver, B.C., to Skagway. Then we'll cruise around the Sounds for four days on a launch, trying to catch some of those giant salmon we hear so much about. Even my son of seven is practicing stretching his arms out as far as they'll go.

### **Visit to Arctic America**

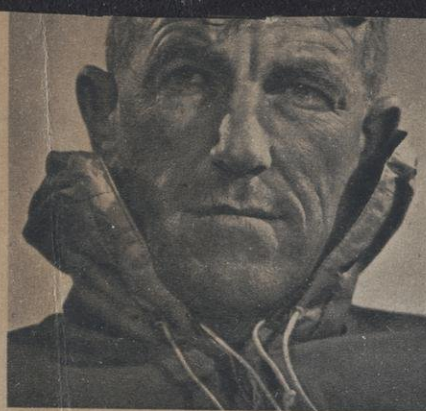
We expect to drive over most of the roads you can find in Alaska. We'll camp beside the terminal faces of glaciers; admire (from a distance, alas) the magnificent bulk of Mt. McKinley, and perhaps even try to shoot a moose. My children want to see an Eskimo village, and I would like to visit the Arctic. So we will abandon our tent for a few days and fly to Point Barrow at 72 degrees north. There even the fearsome Alaskan mosquito prefers not to live.

Our return down the Alaska highway will be a considerable adventure. I don't take too seriously the many warnings I've had about the terrors of hundreds of miles of unpaved roads. There are plenty of unpaved roads in other places, too, and an experienced driver learns to adjust his speed to the load he is pulling and the surface conditions.

### **Exploring the lake country**

We'll be back in Chicago in the fall and have time to do one last trip. In the cool crisp air of autumn, when the leaves are tinged with color, we'll travel by canoe into the wilderness area of lakes and rivers in northern Minnesota. You get a sense

**Turn the page for more on the Hillarys' adventure — and news about your vacation!**



## **Explorer from Down Under**

**ON JUNE 1, 1953, the electrifying news flashed around the world that Edmund Hillary of New Zealand and Tenzing Norkey of Nepal had scaled the summit of Mount Everest, in what was called "the greatest adventure of the twentieth century."**

*Knighted by Queen Elizabeth, Sir Edmund Hillary has spent the years since Everest exploring Antarctica (he reached the South Pole in January, 1958), hunting the Himalayas for the Abominable Snowman (which he concluded is a myth), writing and lecturing.*

*After his camping vacation in the United States, Sir Edmund plans to return to New Zealand with his family — but via India, in order to give the youngsters "their first taste of the Himalayas."*

Marvin Newman



# CORN-CRISPED CHICKEN

greaseless, the no-fry  
Reynolds Wrap® way!



Fix the crispest, most luscious chicken ever... *without frying*. In fact, without any shortening at all!

You simply line a pan with Reynolds Wrap and bake... *no watching, no turning*. Saves washing the pan, too, and the same foil can be used again for wrapping whatever's left over. Try this delicious, easy chicken recipe soon — with Reynolds Wrap, the aluminum foil that's oven-tempered for flexible strength.

Tested and approved  
by The National  
Broiler Council



## CORN-CRISPED CHICKEN

1 broiler-fryer chicken, cut  
in pieces  
Dip in 1/2 cup Pet Evapo-  
rated Milk (thin milk  
just won't do)

Roll in mixture of:  
1 cup Kellogg's Corn  
Flake Crumbs  
1 tsp. Ac'cent  
1 tsp. salt, 1/4 tsp. pepper

Place chicken, skin side up, in shallow baking pan lined with Heavy-Duty Reynolds Wrap. Do not crowd. Bake in moderate oven (350°F) about one hour, or until tender. If less crisp crust is desired, lay a piece of Reynolds Wrap over chicken. No need to turn pieces during baking. Serves 4 or 5

dip in



roll in



season  
with



bake  
on



Reynolds Metals Company, Richmond 18, Virginia.

See Reynolds TV shows: "HARRIGAN AND SON" Friday evenings, "ALL-STAR GOLF" Saturdays, ABC-TV.

NEW!  
OVEN-TEMPERED  
for FLEXIBLE  
STRENGTH!



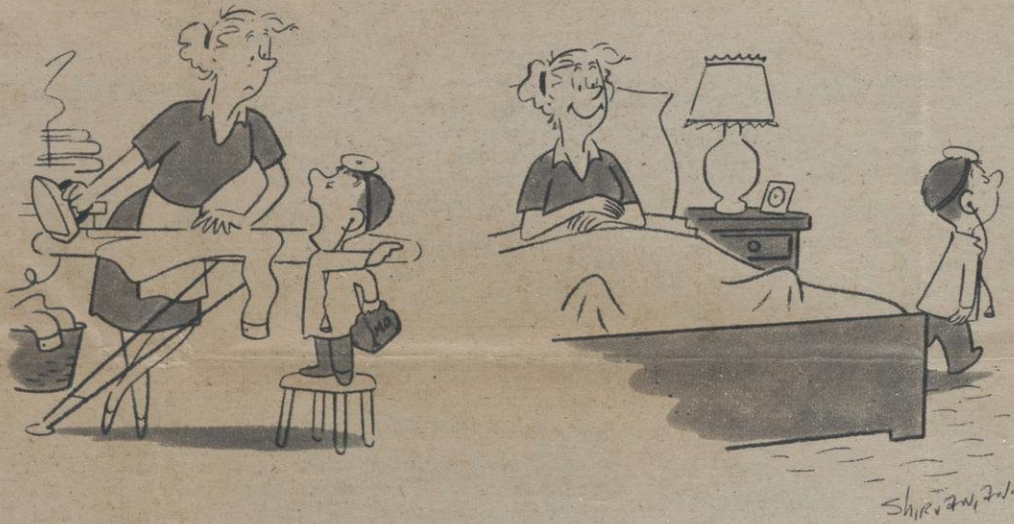
Use Heavy Duty  
for big jobs (like roasting turkey).  
For general cooking and food-keeping buy the  
Standard Roll or the big Economy size (like getting 12 feet free!)

difficult, but if you, madame, are convinced that you cannot live without him there's no real need to worry. You lack mutual understanding, and you, sir, though you don't say so openly, are pretty fed up. Is it a basic difference in your characters? Is it some old wound that didn't heal? Or is it something that's happened recently that you don't want to discuss? You can salvage your marriage, but only if you both make

then you are like the two of you together. You agree on one point—you can't go on! There must be external considerations—perhaps children—that keep you from making a break. But you are ruining each other's life. Be sensible; your inner peace is worth something, and if there is really no love left, why delay? Out of the remnants of marriage you may salvage some friendship. — The End

## house

By SHIRVANIAN



**Brush It Away—Look Years Younger**  
It's easy with Brownatone. Thousands praise its natural appearing color. Instantly tints dull, faded or gray hair to lustrous shades of blonde, brown or black. Safe for you and your permanent. Lasting \$1.00 and \$2.00 at all druggists—or send 10¢ for Sample Bottle. Mailed in plain carton. Mention natural hair color. Brownatone. Dept. 322, Covington, Kentucky.

## aching back!



Now! You can get the fast relief you need from nagging backache, headache and muscular aches and pains that often cause restless nights and miserable tired-out feelings. When these discomforts come on with over-exertion or stress and strain—you want relief—want it fast! Another disturbance may be mild bladder irritation following wrong food and drink—often setting up a restless uncomfortable feeling.

Doan's Pills work fast in 3 separate ways: 1. by speedy pain-relieving action to ease torment of nagging backache, headaches, muscular aches and pains. 2. by soothing effect on bladder irritation. 3. by mild diuretic action tending to increase output of the 15 miles of kidney tubes.

Enjoy a good night's sleep and the same happy relief millions have for over 60 years. Be sure to get the large, economy size Doan's Pills and save money.

## DOAN'S PILLS

## Miracle Cushion Holds False Teeth Tight Eases Sore Gums

- Sticks to Denture
- No More Daily "Fixing"



Snug® brand Denture Cushions are a triumph of science, a sensational new ever-soft plastic re-lining that gets rid of the annoyance and fear of loose, badly fitting false teeth. Snug eases sore, irritated gums due to loose dentures. Helps prevent food particles from lodging under plates. Applied in minutes, makes wobbliest plates stay firmly in place—gives perfect comfort. Eat anything—talk, laugh—plates "stay put." Harmless to gums or dentures.

Snug re-liners can last from 2 to 4 months. Stay soft and pliable—do not harden and ruin plate. Peel right out when replacement is needed. No daily bother with adhesives. Get Snug brand Denture Cushions today! 2 liners for upper or lower plates \$1.50. Money back if not satisfied. At all druggists.

For greater advances against heart disease,

**GIVE**  
to your  
**HEART FUND**



## Corns

Pain Gone,  
Forgotten ...  
Corns Soon Lift  
Right  
Out!



**No Other Method Like Dr. Scholl's**  
Relief from painful corns starts the instant you apply Dr. Scholl's Zino-pads. Used with the separate Medications included, Zino-pads remove corns one of the quickest ways known to medical science. Get a box today!

**Dr. Scholl's Zino-pads**

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GUARANTEED QUALITY



*Automatic*

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**OUTSTANDING FEATURES**

- Fully Automatic
- Signal light tells you when correct temperature is reached
- Waffle Grids need to be greased only once, when grids are new
- Temperature control lets you dial exact heat

**WAFFLES FOR**

Breakfast — Lunch — Supper —  
Snacks — Desserts

**Model 632.64650**

**SEARS, ROEBUCK AND CO.**



## **INSTRUCTIONS**

### **READ CAREFULLY**

Plug into any AC wall outlet with 115 volt current. Set thermostat control to center between light and dark markings. Brush cooking oil or shortening over every part of waffle grids. Close lid. When signal light goes off, pour in waffle batter and close lid. Signal light will glow again while waffle is baking. Remove waffle when signal light goes out and waffle stops steaming. Discard first waffle if you wish, as it will have absorbed excess cooking oil. Waffle grids will not need regreasing in subsequent use. When you are through baking, disconnect cord and leave waffle baker open to cool. Wipe clean before storing.

002.3.8 BC

No. 1127

MADE IN U.S.A.

  
Mariposa  
California

