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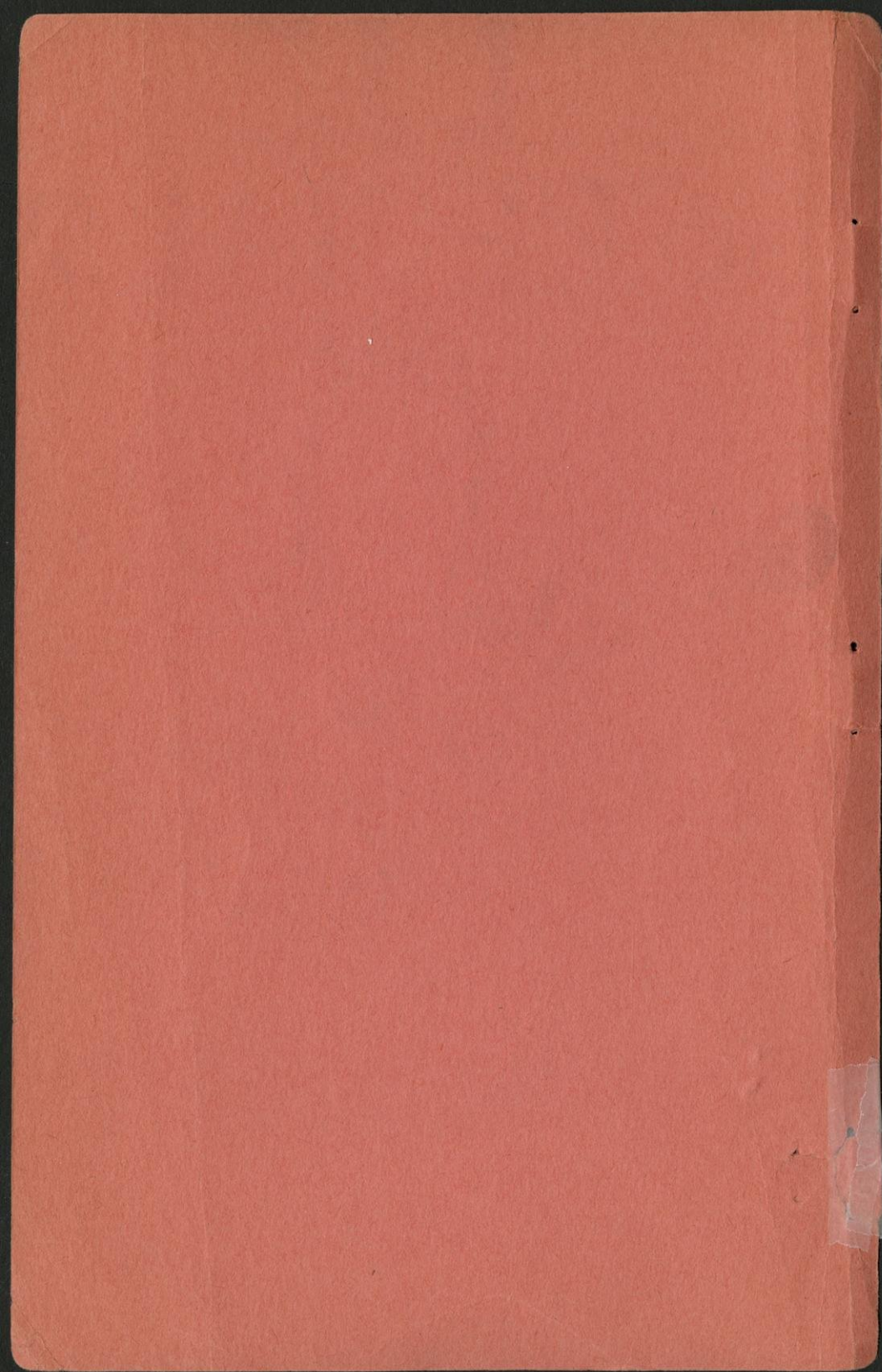
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LIZ SPECIALS





ACKNOWLEDGEMENTS

The Art Committee takes pleasure in once again presenting an Elizabeth Waters' cook book for 1965. We hope that many of your favorite recipes have been included.

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Very Special Thanks To:

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COCKTAILS

ROSEBUSH PUNCH

- 1½ cups water
- 1 cup sugar (Boil for simple syrup.)
- 1/3 cup orange juice
- ¼ cup or less of lemon juice
- 1½ bananas, Mashed
- 1 pint soda

12 servings

} Freeze
Scape to
flake add
soda

SHERBET COCKTAIL

- 4 cups Pineapple Juice
- 2 cups Orange Juice
- 2 cups Lemon Juice
- 7 cups Water
- ½ lb. Sugar
- 2 cups White Soda
- 1 cup Gingerale
- 3 cap. Cherry Syrup Or
Maraschino Cherry Juice
- 2 pints Raspberry Sherbet

Mix.

LIME SHERBET COCKTAIL

- 1 pt. Lime sherbet
- 1 qt. White soda or gingerale
- 2 to 4 qts. pineapple juice
(grapefruit and/or orange juice may be
used for part of the pineapple juice.)
- A little lemon juice may be added.

ORANGE SHERBET COCKTAIL

- 1 pt. Orange sherbet
- 1 qt. White soda or gingerale
- 2 to 4 qts. pineapple juice
(grapefruit and/or orange juice may be
used for part of the pineapple juice.)
- A little lemon juice may be added.

Part lemon sherbet may be used in either
recipe.

Canned, frozed or fresh juices may be used.

HOT SPICED TEA

1 $\frac{1}{2}$ cup sugar
4 cups water
1 orange
1 lemon
2 sticks cinnamon
2 dozen whole cloves

Boil sugar and water. Add cut-up lemon and orange, and the cloves and cinnamon. Boil $\frac{1}{2}$ hour and strain.

Water and sugar mixture
2 oz. tea (16 tea bags)
1 lemon

Boil water and pour over tea. Steep and strain. Add enough water to make a gallon. Add the juice of the lemon and serve.

SALADSIMPERIAL JELLO SALAD

1 pkg. lemon jello
1 cup boiling water
1 cup pineapple juice
 $\frac{1}{2}$ cup stuffed olives, sliced
1 cup crushed pineapple, drained
 $\frac{1}{2}$ cup celery, cut fine

PROCEDURE: Dissolve jello in 1 cup boiling water. Add pineapple juice. When "this" begins to thicken, add other ingredients. Pour into mold or pan.

BING CHERRY JELLO SALAD

1 pkg. cherry jello
1 cup boiling water
1 cup cherry juice
1 to 2 cups Bing cherries, pitted

PROCEDURE: Dissolve jello in boiling water. Add cherry juice. When slightly thick, add cherries. Pour in mold or pan.

FROZEN FRUIT SALAD

Yield: 8 to 10 Serv

- 2 cups pineapple tidbits, drained
(reserve liquid)
- 1 cup peach slices, drained
- 1 cup pear halves, cut in $\frac{1}{2}$ in. cubes
- $\frac{1}{4}$ cup maraschino cherries, quartered
- 1 small pkg. miniature marshmallows
- 2 oz. pecans, chopped
- $\frac{3}{4}$ Tbls. unflavored gelatin
- $\frac{1}{4}$ cup cold pineapple juice
- $\frac{1}{4}$ cup hot pineapple juice
- 1 Tbls. tomato catsup
- 1 pint heavy cream, whipped
- $1\frac{1}{2}$ pint non-fat dry milk, whipped
- $\frac{1}{2}$ cup Heinz 57 salad dressing

PROCEDURE: Combine pineapple and next 5 ingredients in large mixing bowl. Soften gelatin in cold pineapple juice. Dissolve in hot juice. Stir in catsup. Refrigerate until consistency is like soft jelly. Combine gelatin mixture with fruits. Combine whipped cream and whipped dry milk. Fold in salad dressing. Fold cream mixture into fruit mixture. Pour into pan and freeze until firm (about 4 hours). Cut in squares and serve on lettuce leaf. Garnish if desired.

Note: Take out of freezer $\frac{1}{2}$ hour before serving and place in refrigerator.

FROZEN FRUIT SALAD (cont.)

To whip dry milk, take $\frac{1}{4}$ cup dry milk, $\frac{1}{4}$ cup cold water, and 1 Tbls. lemon juice. Whip until nearly stiff; then add 2 Tbls. sugar.

Salad Dressing: Mayonnaise can be used and add a little Heinz 57 Sauce.

24-HOUR FRUIT SALAD

1 cup peaches, cut medium
 1 cup pears, cut medium
 1 cup Royal Ann cherries, pitted
 1 cup pineapple chunks
 $\frac{1}{2}$ cup marshmallows, cut fine
 $\frac{1}{3}$ cup nuts
 $\frac{1}{4}$ cup maraschino cherries
 1 cup whipping cream
 1 cup Fruit Salad Dressing

PROCEDURE: Whip cream and mix well with dressing. Combine with fruit and marshmallows. Sprinkle nuts and cherries over top. Place in refrigerator for about 24 hours. (Canned fruit is usually used.)

UNDER-THE-SEA JELLO SALADBottom Layer

1 pkg. lime jello
 1 cup boiling water
 1 cup pineapple juice

PROCEDURE: Dissolve jello in boiling water. Add pineapple juice. Pour into mold or pan. When it becomes slightly firm, add top layer.

Top Layer

$\frac{1}{2}$ pkg. lime jello
 $\frac{1}{2}$ pkg. lemon jello, or 1 pkg. either kind
 1 cup boiling water
 1 cup cold water
 1 pkg. cream cheese ($\frac{1}{2}$ to 1 cup)
 Pears, cut fine (1 to 2 cups)

PROCEDURE: Dissolve jello in boiling water. Add cold water. When cool, add to wellbeaten cream cheese. Continue beating until well blended. Add pears and pour mixture over bottom layer when the bottom layer has become slightly firm.

ADIRONDACK SALAD

1 cup celery, cut fine
 $\frac{1}{2}$ cup cheese, cut in small pieces
 $\frac{1}{2}$ cup peas, drained
 $\frac{1}{3}$ cup sweet pickles, cut fine
 1 pimiento cut fine
 $\frac{1}{2}$ head lettuce, cut medium

Dressing

$\frac{1}{3}$ cup mayonnaise
 $\frac{1}{4}$ cup crisp green dressing

PROCEDURE: Combine ingredients and mix well with dressing.

TOSSED SALAD

1 head lettuce
 3 tomatoes
 6 radishes
 1 carrot
 $\frac{1}{2}$ cup sliced cauliflower
 1 green pepper
 $\frac{1}{2}$ cup cucumbers

PROCEDURE: Cut lettuce and tomatoes in salad size pieces. Slice radishes. Cut peppers in small strips. Cut or grate carrots. Toss all the vegetables together. Keep cold. When ready to serve mix vegetables with French Dressing or Crisp Green Salad Dressing.

CRANBERRY CHICKEN SALAD Yield: 10 servingsCranberry Layer

2 tsp. unflavored gelatin
 3 Tbls. cold water
 1 lb. frozen cranberry relish
 1½ oz. (3 Tbls.) chopped nuts
 ¾ tsp. vinegar

PROCEDURE: Soften gelatin in cold water dissolved over hot water. Break up cranberry relish, combine with gelatin and remaining ingredients. Pour about 3 Tbls. of cranberry mixture into 10 individual molds. Chill until set.

Chicken Layer

2 tsp. unflavored gelatin
 ¼ cup cold water
 ½ cup boiling water
 ¾ cup salad dressing*
 ¾ cup creamed cottage cheese
 ½ lb. cooked chicken, cubed
 2 oz. (¼ cup) chopped celery
 1½ oz. Heinz sweet cross-cut pickles or
 pickle relish
 3 Tbls. minced parsley

* Salad dressing - we use our own and add 1 tsp. Heinz 57 sauce to it.

CRANBERRY CHICKEN SALAD (cont.) 10 servings

PROCEDURE: Soften gelatin in cold water. Add boiling water and stir until gelatin is dissolved. Stir in salad dressing until smooth. Add remaining ingredients. Mix well. Top cranberry layer with 1/3 cup chicken layer. Chill at least 4 hours. Unmold on lettuce leaf.

Note: Cooked ham or flaked tuna may be substituted for chicken. Break up cranberry relish, combine with gelatin and remaining ingredients. Pour about 3 Tbls.

BORDEAUX SALAD into 10 individual molds. Chill until set.

1 head lettuce
 1 cup celery
 4 hard boiled eggs
 1/2 green pepper
 1/2 pimiento
 1 cup boiling water

PROCEDURE: Shred lettuce rather coarse. Cut celery into small pieces. Grate eggs. Chop pimiento and green peppers and combine with eggs. Add salt and pepper to taste. Place on top of mixed lettuce and celery which has been combined with 2/3 mayonnaise and 1/3 Tossed Green Dressing.

* Salad dressing - we use our own and add 1 tsp. Heinz 57 sauce to it.

SALAD DRESSINGSFRUIT SALAD DRESSING

1 qt. pineapple juice
 1/3 cup lemon juice
 1/8 lb. butter
 1/4 pkg. cornstarch
 2 tsp. salt
 1 tsp. prepared mustard
 1 cup egg yolks
 1 cup sugar

PROCEDURE: Heat juice and butter to boiling point. Reserve 1/3 cup cold juice and mix with cornstarch. Add to slowly boiling juice. Cook well. Mix other dry ingredients and add to egg yolks and mustard. Continue cooking for a few minutes.

1000 ISLAND DRESSING

1 cup mayonnaise
 1/3 cup chile sauce
 1/4 cup sweet pickles, cut fine
 2 hard boiled eggs, cut medium
 1 tsp. grated onion
 1/2 tsp. salt

PROCEDURE: Mix above ingrediants well.

MAYONNAISE

1 qt. oil
 4/5 cup vinegar
 2 T. sugar
 1/4 T. salt
 1/4 T. dry mustard
 2/5 cup egg yolks
 1/2 tsp. yellow coloring
 2 1/2 cups hot water
 1/3 pkg. corn starch
 1/3 cup cold water

PROCEDURE: Combine dry ingredients. Add egg yolks and color. Mix well. Heat water to simmering point. Add cornstarch, which has been mixed with the cold water. Cook well. While hot, pour over egg yolk mixture. Beat well. Add oil slowly while beating. Discontinue adding oil when 3/4 gone. Slowly add vinegar while beating. Then continue adding balance of oil.

TOMATO DRESSING

1 pt. mayonnaise
 2 to 4 tomatoes, cut in small pieces
 1 T. grated onion
 1/2 tsp. salt

PROCEDURE: Mix together well.

CRISP GREEN DRESSING

1 cup sugar
 1 T. salt
 1/3 cup celery seed
 2 tsp. dry mustard
 1 cup vinegar
 2 cups salad oil
 2 T. grated onion
 2 cloves garlic
 1 egg

PROCEDURE: Mix dry ingredients, add vinegar and stir well. Add oil slowly and keep beating. Strain oil before using. Add beaten egg; then add grated onion. Slice garlic, add to oil and let stand several days before using the oil.

ROQUEFORT CHEESE DRESSING

1 cup French dressing
 1/4 to 1/3 cup mayonnaise
 1/2 cup Roquefort (blue cheese)

PROCEDURE: Break cheese into small pieces and combine all the ingredients.

FRENCH DRESSING

1 cup sugar
1 tsp. dry mustard
1 tsp. salt
1 cup catsup
1 cup vinegar
2 cups salad oil
1 T. grated onion
1/3 cup tomato soup may be added

PROCEDURE: Mix dry ingredients; add catsup and onion. Stir well. Add oil slowly and keep beating. Add vinegar slowly and continue beating. If garlic flavor is desired, slice garlic clove in oil several days before using, then strain oil before adding to the other ingredients.

BERMUDA SALAD DRESSING

1 egg
1 pint salad oil
3 T. powdered sugar
2 tsp. granulated sugar
1½ tsp. salt
½ tsp. pepper
1½ T. paprika
1½ tsp. mustard
6½ T. vinegar

PROCEDURE: Beat the egg. Add the salad oil slowly. Add the rest of the ingredients beating well with egg beater.

SOUPSVEGETABLE SOUP serves 8

3-4 lb. beef soup bone
 2 qts. cold water
 1 small onion, quartered
 2 tsp. salt
 2 cups tomatoes
 3 carrots, diced
 $\frac{1}{2}$ cup chopped celery
 2 cups cabbage, chopped
 $\frac{1}{4}$ cup rice or barley

PROCEDURE: Add soup bone to cold water and cook slowly for 2 to 3 hours. Add vegetables, cut fine, and cook until done.

FRENCH ONION SOUP serves 6

1 T. butter
 2 cups sliced onions
 $4\frac{1}{2}$ cups beef broth
 salt & pepper
 Worcestershire sauce

PROCEDURE: Heat butter; add onion, simmer about 10 minutes or until soft and lightly browned. Add beef broth and bring to a boil; simmer 10 minutes. Season to taste with salt and pepper and Worcestershire sauce.

SPLIT PEA SOUP serves 6

1# dried split peas
3 qts. cold water
1 ham bone
1 small onion, cut fine
2 tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 T. flour

PROCEDURE: Pick over and wash peas. Soak in cold water over night. Drain, place in soup kettle with ham bone and add cold water. Boil slowly for at least 3 hours or until peas are tender. When done, take flour and make a thin paste and add to soup.

MAIN DISHESHAMBURGER CASSEROLE serves 8

- 1 8-oz. pkg. noodles
- 1 lb. hamburger
- 2 small onions, chopped
- 2 cups celery, diced
- 1 small green pepper, chopped
- salt and pepper
- 1 10-oz. can condensed tomato soup

PROCEDURE: Cook noodles in boiling salted water and drain. Rinse with cold water. Brown meat in hot fat. Add onions, celery, and green pepper. Saute until tender. Dilute soup with one can cold water and heat. Add noodles, meat and seasonings. Pour into greased casserole and sprinkle with grated cheese. Bake in moderate oven 325°F. for 45 minutes.

SWEDISH CASSEROLE serves 6

1 lb. pork links (sliced 1 inch long)
 $\frac{1}{2}$ cup finely diced green pepper
 $\frac{1}{4}$ cup diced onions
1 tsp. chopped pimento
1 can chicken soup
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup cream-style corn
salt and pepper to taste
 $\frac{1}{2}$ cup grated cheese
cracker crumbs and butter for topping

PROCEDURE: Cut the peppers. Cut cheese in small cubes. Fry sliced pork links until brown, and drain off fat. Next empty chicken soup and rinse can with water. Saute onions until brown. Then cook the noodles until tender. Add rest of ingredients and mix well. Put in shallow, greased pans and sprinkle with cracker crumbs. Bake at 350°F. for 1 hour.

HOT POTATO SALAD serves 4-6

1 lb. (3 medium) potatoes
2 slices diced bacon
1 medium-sized onion, diced
 $\frac{1}{4}$ to $\frac{1}{2}$ cup vinegar
1 cup water
2 T. flour
1 tsp. sugar
salt and pepper to taste

PROCEDURE: Scrub potatoes, rinse, boile in jackets. Let cool. Cook bacon in frying pan until crisp. Remove bacon to a dish. Add flour to bacon grease and blend well. Stir in vinegar and water. Cook until thickened, stirring constantly. Peel and slice potatoes; add onion. Gently mix them into the thickened gravey, permitting the potatoes to heat thoroughly on low heat. Season to taste, add cubed bacon. Serve with garnish of hard boiled eggs.

SHRIMP CREOLE serves 6-8

1 large onion, chopped fine
 1 clove garlic, chopped fine
 $\frac{1}{2}$ cup celery, chopped fine
 $3\frac{1}{2}$ cup tomatoes
 2 bay leaves
 1 spring thyme
 $\frac{1}{2}$ tsp. tobasco sauce
 2 cups rice
 2 lbs. shrimp*
 $\frac{1}{4}$ cup melted butter
 Salt and pepper to taste

PROCEDURE: Saute the first four ingredients in butter. Add tomatoes and spices to mixture; cook for forty minutes. Add shrimp and serve over cooked rice.

Note: Use shelled deveined precooked shrimp.

RAINBOW CASSEROLE

1 lb. hamburger
 1 onion, sliced thin
 1 small can peas
 3 medium sized potatoes (sliced)
 1 small can tomato soup
 salt and pepper

PROCEDURE: Brown hamburger. Place a layer in the bottom of pan, then a layer of raw potatoes, onion and peas. Alternate the layers until all the ingredients are used. Dilute tomato soup with one can of water. Pour over top. Bake in 350^oF. oven for 1 hour.

CHOP SUEY serves 6

$\frac{1}{2}$ lb. pork, cubed or Julienne strips
 $\frac{1}{2}$ lb. veal, " " " "
 1 cup onions, quartered
 2 cups celery, cut in $\frac{1}{4}$ inch pieces
 2 T. Bead Molasses
 $\frac{1}{4}$ T. Soy Sauce
 $\frac{1}{2}$ cup water or Stock
 1 tsp. salt
 1 No. 2 can Bean Sprouts
 (Thicken with 1 T. cornstarch dissolved
 in $\frac{1}{4}$ cup cold water, if necessary.)

PROCEDURE: Brown meat in oven. Cook celery
 and onions in water until almost done. Add
 meat and seasonings. Thicken with cornstarch
 if necessary. Drain Bean Sprouts and add
 last.

FRIED CHICKEN

Clean chicken and cut in serving pieces.
 Roll in flour which has been seasoned with
 salt and pepper. Brown on both sides in
 $\frac{1}{2}$ cup hot fat. Reduce heat and cook slowly
 about 1 hour, turning the pieces from time
 to time so that they will brown evenly on
 all sides, or finish cooking in a moderately
 slow oven 325°F.

ITALIAN SPAGHETTI

1 lb. ground beef
 4 medium onions and $\frac{1}{2}$ cup celery, chopped
 3-4 cups tomatoes
 1 small can tomato paste
 1 small can tomato puree
 1 lb. spaghetti
 2 tsp. salt
 $\frac{1}{4}$ tsp. pepper

PROCEDURE: Brown meat in a pan. Braise onions and celery in fat; add tomatoes and seasonings. Cook slowly for $\frac{1}{2}$ hour. Cook the spaghetti and drain. Pour the sauce over the spaghetti and add the browned meat.

GARLIC FRENCH BREAD

Mince one small clove of garlic very fine, or $\frac{1}{2}$ tsp. garlic salt.
 Take $\frac{1}{4}$ lb. soft butter and add minced garlic and a pinch of salt.
 Spread on bread and heat in oven.

PIZZA serves approximately 14

Crust (1 pie)

1-1/3 lb. flour
 1/2 oz. yeast
 1 1/2 pt. lukewarm water
 2 oz. shortening
 1/2 oz. salt

PROCEDURE: Dissolve yeast in lukewarm water. Using a dough hook, mix flour, salt and melted shortening on #1 speed. Add yeast and water to the flour mixture and mix until thoroughly combined, being sure to keep sides of bowl scraped down. Set dough aside in a warm place to raise for about one hour.

Sauce (1 pie)

3 cups tomato puree
 1 1/2 cups broken tomatoes
 1 oz. onions, chopped fine
 2 cloves garlic
 1 oz. green pepper
 1 tsp. gran. sugar
 1 1/2 tsp. salt
 1/4 tsp. pepper
 1 1/2 cup catsup

PROCEDURE: Combine all the ingredients and simmer one hour.

PIZZA cont.Sausage Topping (1 pie)

1 lb. grd. beef
 1 lb. 6 oz. grd. pork
 1/3 T. Chef's Seasoning
 1/3 T. black pepper
 1/3 tsp. nutmeg
 1/3 tsp. thyme
 1/8 T. sage
 1/3 tsp. garlic powder
 1/3 T. oregano
 1 T. salt

PROCEDURE: Cook sausage and drain off fat.
Break up any lumps.

Cheese Topping (1 pie)

$\frac{1}{4}$ lb. cheddar cheese
 $\frac{1}{4}$ lb. processed cheese
 $\frac{1}{2}$ lb. mozzarella cheese
 8 oz. parmesan cheese

PROCEDURE: Mix together the cheddar, mozzarella, processed and parmesan cheeses.

TO PUT PIZZA TOGETHER:

1. When dough is ready, roll and place in a greased baking sheet.
2. Brush the top crust with salad oil.
3. Place the tomato sauce (5 cups) on each oiled crust. Spread evenly.
4. Sprinkle sausage on each pie.

PIZZA cont.TO PUT PIZZA TOGETHER: cont.

5. Place 1 lb. 8 oz. cheese on each pie.
6. Bake at 425°F. for 15 to 20 minutes.
7. Cut 7x4.



CHILI CON CARNE serves 6

- 2 tsp. fat
- 1 lb. hamburger
- 1 large onion, chopped
- 1 green pepper, chopped
- 1 No. 2 $\frac{1}{2}$ can tomatoes
- 1 cup water
- 1 No. 2 can red kidney beans
- 1-2 T. chili powder
- 1/8 tsp. cayenne pepper
- salt and pepper to taste
- 1/3 tsp. paprika, if desired for color

PROCEDURE: Brown meat in hot fat. Add onions, chili powder, green pepper, water, cayenne pepper, and tomatoes. Cook for about 1 hour. Add kidney beans last. If not thick enough, thicken with flour and water.

BARBECUE SAUCE

- 2 T. butter
- 1 clove garlic, or $\frac{1}{2}$ tsp. garlic salt
- $\frac{1}{2}$ cup chopped celery
- 1 green pepper, chopped
- $\frac{3}{4}$ cup water
- 1 cup catsup
- 2 T. Worcestêrshire sauce
- 2 T. brown sugar
- 1 tsp. dry mustard
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper

BARBECUE SAUCE cont.

PROCEDURE: Melt butter, add onion and cook until browned. Add the remaining ingredients and cook for 30 minutes. Makes $2\frac{1}{4}$ cups or enough for 3 pounds of meat.

VEAL BIRDS makes 6 birds

Cut $1\frac{1}{2}$ lb. veal steak into 3x5 inch strips. Spread with dressing. Roll and place on baking sheet. Brush with melted fat and bake in 350°F . oven for 1 hour. Sprinkle with salt and pepper and rebrush with fat if they become dry.

DRESSING:

3 cups bread cubes
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{4}$ cup chopped celery
 $\frac{1}{4}$ cup minced parsley
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{3}{4}$ tsp. sage
 $\frac{1}{4}$ cup stock or water

PROCEDURE: Braise celery and onion fat. Then add stock or water. Add seasonings. Pour over bread cubes. Mix and spread on veal strips and roll up. Taste for seasoning.

MANHATTAN MEAT ROLL

Meat:

$1\frac{1}{2}$ lb. hamburger
 1 can tomato soup
 3 T. flour
 $\frac{1}{2}$ tsp. salt

PROCEDURE: Brown off meat in skillet. Add tomato soup. Mix and cook until soup is blended in meat. Add flour and seasoning, and mix well. Let cool and make meat roll.

Miscuit Mix for Manhattan:

$\frac{1}{4}$ cups flour
 6 tsp. baking powder
 1 tsp. salt
 1 cup shortening
 1 T. sugar
 to moisten milk

PROCEDURE: Mix like baking powder biscuit. Roll out $\frac{1}{2}$ inch thick. Spread out meat mixture and roll in a roll. Press out to desired roundness. Slice and put in greased sheet pan. Bake in a 400°F. oven for 20 minutes or until done.

POTATO SALAD serves 8

4 cups boiled, diced potatoes
 1/3 cup diced celery
 3 finely sliced red radishes
 1 $\frac{1}{4}$ cups mayonnaise
 2 T. minced onion
 2 tsp. salt
 2 T. vinegar
 2 tsps. lemon juice
 2 tsps. prepared mustard
 2 hard boiled eggs
 parsley garnish

PROCEDURE: Put potatoes, celery, radishes, minced onion, boiled eggs, and salt in a bowl. Marinate overnight in mustard, salt, vinegar and lemon juice which have been mixed. Chill in the refrigerator. Before serving, fold in mayonnaise and garnish. Keep cold at all times.

TUNA FISH SALAD serves 8

3 seven-ounce cans tuna fish
 1 cup celery, cut fine
 1 cup chopped lettuce
 1/4 cups shredded carrots
 1/2 cup mayonnaise

PROCEDURE: Mix the above ingredients just enough to distribute the mayonnaise evenly and serve on crisp lettuce leaf.

AU JUS

3 cups beef juices (drippings from a roast)
or beef boullion
1 T. salt
1 T. Kitchen bouquet
 $\frac{1}{2}$ tsp. Alamo or Lowrys seasoning salt
 $\frac{1}{8}$ tsp. Accent
 $\frac{1}{8}$ tsp. garlic salt

PROCEDURE: Bring all ingredients to a boil
and serve over Prime Rib, etc.

CHIVE SAUCE

$\frac{1}{2}$ # cream cheese
 $\frac{1}{8}$ # butter
pinch of garlic powder
pinch of tarragon
 $\frac{1}{2}$ tsp. salt
1 T. chopped chives

PROCEDURE: Cream butter and cream cheese
in cool mixing bowl until smooth. Add
seasonings and mix well. A little sweet
cream may be added if you wish the mixture
thinner.

Note: About 1 T. minced onion may be added
to make a potato chip dip.

DESSERTSCRISPSAPPLE CRISP

Slice apples (as for pie) in buttered pan. Use plenty of apples. Sprinkle over apples:

1 cup sugar

1 tsp. cinnamon

TOPPING

Sift together:

1 cup flour

1 tsp. baking powder

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

1 cup sugar

Then add 4 T. soft butter (half shortening may be used), and mix like pie crust. Place this topping over the apples and bake in 350°F. oven until apples are done.

PEACH CRISP

Place peaches in buttered pan or baking dish. If canned sliced peaches are used, drain the juice. If fresh peaches are used, just peel and slice.

Add:

$\frac{1}{4}$ tsp. almond extract

2 T. lemon juice

$\frac{1}{8}$ tsp. nutmeg

Add sugar to make as sweet as desired (fresh peaches, 1 cup; canned peaches, $\frac{1}{2}$ cup). Use topping as for apple crisp.

CAKESPRINCESS CAKE

Cream until fluffy and sugar grains have almost disappeared:

$\frac{2}{3}$ cup soft shortening (half butter for flavor)

$\frac{3}{4}$ tsp. salt

$1\text{-}\frac{3}{4}$ tsp. vanilla (or $\frac{1}{4}$ tsp. almond extract added to vanilla)

Sift together:

3 cups cake flour (sifted)

$3\frac{1}{2}$ tsp. baking powder

$1\text{-}\frac{1}{3}$ cups liquid ($\frac{1}{2}$ milk, $\frac{1}{2}$ water)

4 eggs whites ($\frac{1}{2}$ cup), stiffly beaten

PRINCESS CAKE (cont.)

PROCEDURE: Cream the shortening, sugar, salt, and liquid alternately. Mix until smooth, mixing as little as possible. Fold in beaten egg whites. Bake two nine-inch layers in 350°F. oven for 30-35 minutes. If you use a loaf pan, instead of two layers, use a 13" by 9" pan and bake for 35-40 minutes.

LAZY DAISY CAKE (white cake)

Sift together:

2-3/4 cups sifted reg. flour

4-1/2 teaspoons baking powder

1 teaspoon salt

3/4 cup granulated sugar

Add:

3/4 cup firmly packed brown sugar

1 cup mil.

Beat for two minutes on low speed, then on medium speed for two minutes.

Add: 1/4 cup mil.

3 eggs, unbeaten

1 teaspoon vanilla

PROCEDURE: Beat for two minutes and pour into well-greased pan, 13" by 9" by 2". Bake at 350°F. for 40-50 minutes.

LAZY DAISY CAKE (cont.)

TOPPING

Combine:

1/4 cup melted butter

1/2 cup firmly packed brown sugar

3/4 cup shredded cocoanut

3 tablespoons cream

Spread on warm cake. Place under broiler and brown lightly.

MARBLE CAKE

Yield: two eight-inch round layers

Sift together:

1-3/4 cups sifted reg. flour

3 teaspoons baking powder

1 teaspoon salt

1-1/4 cups sugar

Add:

1/2 cup soft shortening

3/4 cup milk

Beat the above ingredients for two minutes on low speed until batter is well blended; then for two minutes more on medium speed.

Add:

2 eggs, unbeaten

1 teaspoon vanilla

1/2 teaspoon almond extract

MARBLE CAKE (cont.)

Beat for one minute. Divide the batter in half. Combine one square (or one ounce) of chocolate (melted), 1/4 teaspoon soda, and 3 tablespoons boiling water. Blend into 1/2 of the batter. Spoon white and chocolate batters alternately into well-greased and floured cake tins. Bake at 350°F for 30-35 minutes. Cool and frost as desired.

WHITE ICING (for any cake)

1/4 cup water
 3/4 cup sugar
 2 stiffly beaten egg whites
 1/2 teaspoon vanilla

Boil the sugar and water until it forms a soft ball in cold water. Pour syrup over egg whites beating constantly. Add vanilla. Dribble melted bitter chocolate over top.

CHOCOLATE CAKENo. I

$1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup shortening (half butter for flavor)
 1 tablespoon salt
 $\frac{1}{2}$ teaspoon soda

No. II

$\frac{3}{4}$ cup whole eggs

No. III

Sift together:

$2\frac{1}{2}$ cups sifted cake flour
 1 tablespoon baking powder

No. V

$\frac{3}{4}$ cup melted chocolate

No. VI

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

PROCEDURE: Cream No. I lightly and add No. II in four portions. Cream until light and fluffy. Do not over cream. Add No. III and IV alternately and mix until smooth. Add No. V. Warm chocolate slightly and mix until well blended. Add No. VI gradually and mix slowly for two minutes. Bake in two layers or a loaf pan in 360° to 370° F oven. Frost with chocolate, boiled frosting or any mixture of your own choosing.

POPPYSEED CAKE

1 cup poppyseed
 3/4 cup milk
 1 1/2 cups sugar
 1/2 cup butter
 2 teaspoons baking powder
 1 cup flour (general purpose)
 1 cup cake flour
 3 egg whites
 1/2 cup milk
 1 teaspoon vanilla

Soak the poppyseeds in the first amount of milk overnight. Cream the butter and sugar thoroughly, add sifted flour and baking powder to mixture. Stir in the milk, vanilla, and poppyseeds. Fold in the beaten egg whites. Spread the batter evenly in two greased layer pans. Bake for 20 minutes at 390 degrees.

FILLING (for poppyseed cake)

3/4 cup sugar
 1/3 teaspoon salt
 2 1/2 tablespoons cornstarch
 1 tablespoon flour
 2 cups milk
 3 egg yolks
 1 teaspoon vanilla
 1 tablespoon butter
 1/2 cup chopped nut meats

Heat milk to lukewarm temperature. Combine sugar, flour, cornstarch, and salt and add to milk. Cook about 3 minutes. Add some of the hot mixture to slightly beaten yolks, then add

SPECIAL COFFE CAKE (8 servings)

1/4 cup shortening
 1/2 cup sugar
 2 eggs
 2/3 tsp. salt
 1 2/3 cup reg. flour
 1 1/2 tsp. baking powder
 2/3 tsp. vanilla
 1/2 cup milk

Cream shorteing, sugar, salt, and vanilla very well on medium speed. Add eggs slowly (one at a time) and beat until fluffy. Add flour (which has been sifted with baking powder) alternately with milk. Place in a shallow cake pan. Brush top with butter and cover well with topping. APPLE KUCHEN: Use same dough, but place sliced apples in dough on top. Brush with melted butter and sprinkle with sugar.

TOPPING

5/8 cup brown sugar
 3 T. butter
 1/2 cup regular flour
 few grains salt
 1/2 tsp. cinnamon

Melt butter. Mix sifted flour, brown sugar and cinnamon in a small bowl. Add melted butter and mix. (If mixed the night before mix again in the morning before sprinkling over the top of the coffe cake.) Bake at 400 degrees for 30-35 min.

ORANGE RAISIN BREAD (one large loaf)

3 cups flour	
2 T. baking powder	
1 1/2 tsp. baking soda	
1 1/2 cups raisins	
2 cups liquid from soaking raisins and water	
orange rind	1 1/2 tsp.
orange juice	1/2 cup, scant
melted shortening	3 T.
sugar	1/2 cup scant
eggs	2

Soak raisins in hot water for 15 min.
 Drain and save the water. Grind raisins fine. Measure water from soaking raisins and add enough plain water to make 2 cups liquid. Measure dry ingredients and sift together. Add ground raisins, orange rind, orange juice, liquid, melted butter and beaten eggs to the dry ingredients and mix just until blended.

Let stand in pan for 20 min before placing in oven, so the mixture will raise slightly. Bake at 350 degrees for one hour. Reduce heat to 325 degrees for another 1/2 hour.

POPPYSEED CAKE (cont.)

To above mixture and cook one minute. Take from the stove and add vanilla and butter. Let cool, stirring occasionally. Add nut meats and put between layers. Sprinkle powdered sugar on top.

PLAIN CUPCAKES a(15)

1/3 cup shortening
 3/4 cup sugar
 1/4 tsp. salt
 1 tsp. vanilla
 2 eggs
 1 1/2 cups flour (cake preferred)
 1 1/4 tsp. baking powder
 1/2 cup milk

Cream sugar, shortening, salt, and vanilla at medium speed until very well creamed and fluffy. Add eggs slowly and beat until fluffy. Turn to slow speed and add flour, (which has been sifted with baking powder) alternately with milk. Scrape bowl several times during creaming and mixing. Bake at 350 degrees.

COOKIESCHOCOLATE DROP COOKIES

Yield: 24 cookies

$\frac{1}{2}$ cup shortening
 1 cup brown sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup sour milk

Sift together:

1- $\frac{2}{3}$ cups reg. flour (sifted)
 $\frac{1}{2}$ teaspoon soda

2 squares chocolate (melted)
 1 teaspoon vanilla

PROCEDURE: Cream the shortening, sugar, salt and vanilla. Add one egg. Beat until fluffy and add the melted chocolate. Then add the dry ingredients and sour milk alternately. Drop by spoonfuls on greased and floured cookie sheet. Bake in 350°F. oven until the cookie springs back when touched by the finger. Frost while still hot, with chocolate glaze.

CHOCOLATE GLAZE (or topping)

1 egg yolk, well beaten
 1 square (1 ounce) chocolate (melted and partially cooled)
 1 tablespoon cream
 1 cup sifted powdered sugar

PROCEDURE: Combine egg yolk, chocolate and cream. Blend thoroughly. Then add sugar. Mix well. Frost while cookies are still hot.

PEANUT CRUNCHIES

1 cup flour
3/4 cup brown sugar
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup shortening
1/2 cup peanut butter
1 egg
1 tsp. vanilla
1 cup oatmeal
1/2 chopped peanuts

Cream the shortening, sugar, and peanut butter. Add the egg and vanilla and mix. Add the dry ingredients. Mix in the peanuts and the oatmeal. Roll into balls and flatten with fork. Bake 10 minutes at 360 degrees.

COCONUT COOKIES

1 cup shortening (1/2 butter)
1 cup white sugar
1 cup brown sugar
1 cup coconut
2 eggs
2 cups oatmeal
3 1/2 cups flour
1 T. hot water
1 tsp. soda (dissolve in water)
1 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt

Cream the sugar and shortening. Add eggs and beat well. Add hot water and soda. Add sifted dry ingredients and mix. Blend in oatmeal. Using about one tablespoon of dough, roll into a ball then press flat on cookie sheet. Bake 10 min. at 350 degrees.

GUM DROP COOKIES

4 well beaten eggs
 2 cups brown sugar
 1 T. cold water
 2 cups sifted all-purpose flour
 1/4 tsp. cinnamon
 1/8 tsp. salt
 1/2 cup chopped nuts
 1 cup diced gum drops

Combine eggs and sugar; beat well until light and fluffy. Add water and beat gradually, but thoroughly. Sift together the dry ingredients then add gradually to the egg mixture, blending in after each addition. Add the gum drops and nut meats. Bake 15 to 18 minutes at 350 degrees. Frost with orange frosting.

SUGAR COOKIES

1 1/3 cups sugar
 2 eggs
 3 1/3 cups flour
 2/3 cup butter
 2/3 cup lard
 2/3 tsp. soda
 2/3 tsp. baking powder
 1/2 tsp. salt
 1/2 tsp. vanilla

Mix soda, salt, and baking powder to flour. Cut into shortening as for pie crust. Beat the eggs and sugar together and add to the crust mixture. Chill the dough. Roll thin on a floured board. Bake 8 min. at 360 degrees.

BROWNIES

1 cup butter
2 cups sugar
4 eggs
3/4 cup all-purpose flour
1 tsp. vanilla
1/4 tsp. salt
3 1/3 squares bitter chocolate
1 cup broken walnut meats

Separate egg, cream shortening and sugar, add egg yolks and beat mixture thoroughly. Sift flour, measure, and add salt and baking powder. Stir in the melted chocolate, vanilla and nutmeats before adding the flour. Add the flour mixture. Beat the egg whites until stiff, but not dry and fold into mixture. Pour into a well greased pan. After baking, cool and cut into quares. Bake 30 min. at 350 degrees.

SPICE BARS

Cream well:

1/2 cup shortening

1/2 cup sugar

1 tsp. salt

Add:

one egg and beat until fluffy

Add: (sifted together)

2 1/2 cups sifted reg. flour

3 1/4 tsp. cinnamon

1/2 tsp. cloves

1 tsp. soda

Add:

1 cup raisons

1/2 cup molasses

1/2 cup hot water

(chopped nuts may be added)

Spread in greased pan about 12" by 14" and
bake at 350 degrees until done. (about 25
min.) Frost while still hot.

Frosting:

1 cup sugar

1 tsp. corn syrup (white)

Mix with enough hot milk to make a thin
frosting.

TOFFEE BARS

BOTTOM LAYER

1/2 cup shortening (half butter)
 1/2 cup brown sugar
 1 cup sifted reg. flour
 1/2 tsp. salt

Mix thoroughly (as for pie crust) and press in
 13" by 9" oblong pan. Bake ten minutes, then
 spread with topping.

TOPPING

2 eggs, well beaten
 Add and beaten:
 1 cup brown sugar
 1 tsp. vanilla
 Sift together and stir in:
 2 T reg. flour
 1 tsp. baking powder
 1/2 tsp. salt
 Mix in:
 1 cup shredded cocoanut
 1 cup chopped nuts

Return to oven and bake at 350 degrees for
 about 25 min. Watch oven closely, as they
 brown quickly. Cut in bars when cold.

PIES AND TARTSPASTRY FOR TWO CRUST PIE

Mix together:

$1\frac{1}{2}$ cups sifted reg. flour

$\frac{3}{4}$ tsp. salt

Add:

$\frac{1}{2}$ cup lard (if shortening is used, add 2 table-
spoons extra). Cut fat into flour with a
blender or with your hands, leaving lard in
pieces as large as peas. Then add 3 table-
spoons ice water (sprinkle over mixture and
press lightly together). Bake pastry shells
in 425°F . oven for about 10-12 minutes.

APPLE PIE

6-7 cups cooking apples, pared and sliced

1 T. flour

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

1 T. butter

1 tsp. cinnamon

PROCEDURE: Heap apples into unbaked pie crust.
sprinkle sugar and flour over apples, dot with
butter. Sprinkle cinnamon over pie. Place
top crust over; wet the bottom crust and
seal. Bake 40 minutes at 400°F .

TOPPING FOR FRENCH APPLE PIE

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup white sugar
 1 cup flour
 1 tsp. baking powder
 1 tsp. salt

PROCEDURE: Mix to a crumb and sprinkle on top of open faced apple pie.

PECAN PIE

Filling for nine inch pie.

Beat the following ingredients together with a rotary beater:

3 eggs
 $\frac{2}{3}$ cup sugar
 $\frac{1}{3}$ tsp. salt
 $\frac{1}{3}$ cup melted butter
 1 cup dark corn syrup
 Add 1 cup pecan halves and mix.

PROCEDURE: Pour into pastry-lined pie pan. Bake in 375°F. oven until set, and the pastry is nicely browned (40-50 minutes). Serve cold or slightly warm, with or without whipped cream.

LEMON CHIFFON PIE

Mix together in same pan:

3 large egg yolks

6 T. sugar

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

Then add:

$\frac{1}{4}$ cup unstrained lemon juice

1 tsp. grated lemon rind

Cook over low heat, stirring mixture, until it boils. Then remove from heat.

Add: (let soak while mixing first part)

1 T. gelatin (plain)

$\frac{1}{3}$ cup cold water

Cool. When mixture is partially set, heat until smooth. Fold meringue made from:

3 egg whites ($\frac{1}{2}$ cup)

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

6 T. sugar

Place in nine-inch baked pastry shell. Serve with whipped cream.

LIME CHIFFON PIE

Make the same as lemon chiffon pie but substitute grated lime rind and lime juice for lemon and use a little green coloring.

LEMON MERINGUE PIE

3 cups water
 1 $\frac{1}{2}$ cups sugar
 5 T. cornstarch
 $\frac{1}{2}$ tsp. salt
 1 tsp. lemon rind
 1 tsp. juice of lemon
 4 egg yolks

PROCEDURE: Combine the dry ingredients and add to hot water. Cook mixture until thick. Add some of the hot mixture to the beaten egg yolks. Combine the two mixtures and cook until done. Add the lemon juice and rind after the mixture is cooked. Put into a baked pie shell.

MERINGUE

4 T. sugar

PROCEDURE: Whip egg whites until they are foamy. Start adding small quantities of sugar, beating after each addition. Beat until the whites stand in peaks. Bake 10 minutes at 400°F.

WASHINGTON CREAM PIE

Cream the following ingredients well:

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

1 cup sugar

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

1 tsp. vanilla

To this mixture add two eggs and beat until fluffy. Sift together:

2 cups sifted cake flour

$1\frac{1}{2}$ tsp. baking powder

PROCEDURE: Add the sifted ingredients alternately with $\frac{3}{4}$ cup milk to the above mixture. Place in a greased pie tin and bake at 350°F. After the cake is cool, take it out of the pan and split in two thin layers. Place cooled vanilla pudding between layers. (Use $\frac{1}{2}$ the amount of filling for graham cracker torte.)

FROSTING FOR WASHINGTON CREAM PIE

Combine and beat until like meringue:

2 egg whites

$\frac{1}{4}$ cup powdered sugar

Add slowly: (combined and boiled until it spings a "thread"*)

1 cup sugar

$\frac{3}{4}$ cup hot water

Beat entire mixture until thick and creamy.

Add:

$\frac{1}{3}$ cup powdered sugar

1 tsp. vanilla

FROSTING FOR WASHINGTON CREAM PIE cont.

Add: more powdered sugar if necessary. Spread on Washington Cream Pie and drip melted chocolate over top.

TARTS

Mix crust for pie mixture. Roll and cut in round circles to fit over the bottom of muffin pans. Pinch four corners to shape. Bake in 425^oF. oven until nicely browned. Cool and fill with any desired filling. top with whipped cream and serve.

In using canned fruit, drain off juice, heat, and thicken with cornstarch. Then add to the drained fruit.

Suggested fruit fillings:

Cherry

Apricot

Blueberry

Strawberry

Boysonberry

Peach

Pineapple

RUM PIE FILLING (or pudding)

2 cups scalded milk
 3/4 cup sugar
 1/4 tsp. salt
 4 eggs, separated
 2 tsp. rum extract (or 1/4 cup rum)
 2 T. gelatin
 2 cups whipped cream

PROCEDURE: Soak gelatin in 1/2 cup cold water. Beat sugar, egg yolks, and salt. Add scalded milk. Add the gelatin. When mixture begins to congeal, fold in beaten egg whites. Whip cream and fold in. Add rum. Fill one single crust.

FROZEN PUMPKIN PIE

CRUST:

2 cups gingersnap crumbs
 1/3 cup sugar
 1/2 cup butter

Into crust put:

1 pint soft vanilla ice cream. Spread over crumb crust. Put in freezer to freeze until firm.

FROZEN PUMPKIN PIE cont.

Pumpkin Filling:

7/8 cup sugar
1-1/6 cup pumpkin
1/2 tsp. ginger
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg

1-1/6 cup whipping cream

PROCEDURE: Mix sugar, salt, spices, and pumpkin. Whip cream until stiff and fold into pumpkin mixture. Spread over the top of the firm ice cream and return to the freezer until ready to serve.

CHOCOLATE CHIP PIE OR TORTE 2-14 servings

2 egg yolks beaten
 $\frac{1}{2}$ cup sugar
1- $\frac{1}{3}$ cup milk
 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ tsp. vanilla
 $1\frac{1}{2}$ T. gelatin
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup egg whites
 $\frac{1}{2}$ cup sugar
1 cup chocolate chips, cut up
 $\frac{3}{4}$ cup whipped cream

PROCEDURE: Put gelatin in cold water and soak while making filling. Beat egg yolks, sugar, and salt well. Add milk and cook in double boiler until like custard. Turn off heat. Add gelatin mixture and stir until dissolved. Add vanilla. Cool in refrigerator until thick. Beat with egg beater or mixer. Add egg whites which have been beaten stiff with sugar and fold in. Add chocolate chips and continue to fold. Put in graham cracker crust. Top with whipped cream and sprinkle with chocolate chips. Chill before serving.

PINEAPPLE TORTE: Omit chocolate chips and use 1 no. 2 or $2\frac{1}{2}$ can of drained crushed pineapple. Juice may be used in place of water.

PECAN TASTIES

1 cup butter, soft
2 cups flour, sifted
2-3 oz. packages Philadelphia Cream Cheese

PROCEDURE: Blend butter, cheese and flour thoroughly with fingers. Shape into small one-inch size balls. Press into small paper souffle cup forms, making small cup shapes. Sprinkle bottoms with finely chopped pecans.

Filling:

2 eggs
2 T. butter, melted
 $\frac{1}{2}$ tsp. vanilla
 $1\frac{1}{2}$ cups brown sugar
1 cup pecans
Dash salt

PROCEDURE: Fill cups and bake in 350°F . oven for 15 minutes. Reduce heat to 250°F . for 10 additional minutes.

TORTESGRAHAM CRACKER TORTE

Mix together:

16 graham crackers (rolled fine)

$\frac{1}{2}$ cup butter or margarine melted (half butter
and half shortening may be used)

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

Reserve $\frac{1}{2}$ cup of the above mixture for topping.

Pat the remainder into a deep 9" pie pan. Bake
at 300°F. for 10 minutes. Pour cooled vanilla
pie filling into the cooled crust. Spread
with whipped cream and sprinkle crumbs over
the top.

VANILLA FILLING FOR GRAHAM CRACKER TORTE

Mix:

$\frac{2}{3}$ cup sugar

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

$2\frac{1}{2}$ T. cornstarch

1 T. flour

3 cups milk

3 egg yolks

1 T. butter

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

PROCEDURE: Mix sugar, salt, cornstarch, and
flour in a saucepan. Stir milk gradually into
sugar mixture. Cook over moderate heat, stir-
ring constantly, until mixture thickens and
boils. Boil one minute, then remove from heat.
Add the butter and vanilla. Cool. Meringue may
be used instead of whipped cream for top.

ENGLISH CREAM PUDDING

1 box Zwieback (7 oz. package)
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup melted butter (part shortening may be used)

PROCEDURE: Roll the Zwieback fine. Mix the above ingredients well. (The mixture should stick together.) Press well into an eight or nine inch loaf cake pan or pie pan. (Save one cup crumbs for top of pudding.) Place in 350°F. oven for a few minutes or until it browns a little. Cool. Prepare custard in a double boiler.

CUSTARD:

Mix:
 3 T. sugar
 2 T. cornstarch
 Pinch of salt
 2 cups milk
 4 egg yolks
 $1\frac{1}{2}$ tsp. vanilla

PROCEDURE: Mix dry ingredients and add to milk. Then add beaten egg yolks and the vanilla last. Cook until thick; then cool. When the mixture is cold, place in Zwieback crust and top with:
 4 egg whites (beaten stiff)
 $\frac{1}{2}$ cup sugar

(Above combination should be beaten well.) Spread over the custard. Then sprinkle remaining crumbs over top of meringue. A few chopped nuts may also be sprinkled over the top. Brown in 350°F. oven. Keep in refrigerator until ready to serve.

APPLE KUCHEN

Sift together:

$1\frac{1}{2}$ cups sifted regular flour

2 tsp. baking powder

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

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

1 egg, beaten

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

3 T. melted shortening or salad oil

2-3 medium sized apples, peeled and cut in
slices

PROCEDURE: Sift flour, baking powder, salt, and sugar. Combine the egg, milk, and shortening; add to the flour mixture and stir until smooth. Pour into a greased, nine inch, round pan. Place the apple slices on the coffee cake. Brush with melted butter and sprinkle with the cinnamon and sugar mixture. Bake in 400^oF. oven for 30-35 minutes, or until the apples are tender when pricked with a fork.

Note: Place apple slices in concentric circles

PLAIN MUFFINS (Basic recipe)

1/3 cup shortening
 3 T. sugar
 1 tsp. salt
 1 egg, beaten until fluffy
 2 cups sifted cake flour z
 2½ tsp. baking powder
 2/3 cup milk

PROCEDURE: Cream shortening, sugar, and salt together. Add egg. Sift together flour and baking powder and add alternately with milk. Grease muffin tins and fill two-thirds full. Bake in 400°F. oven.

DATE MUFFINS

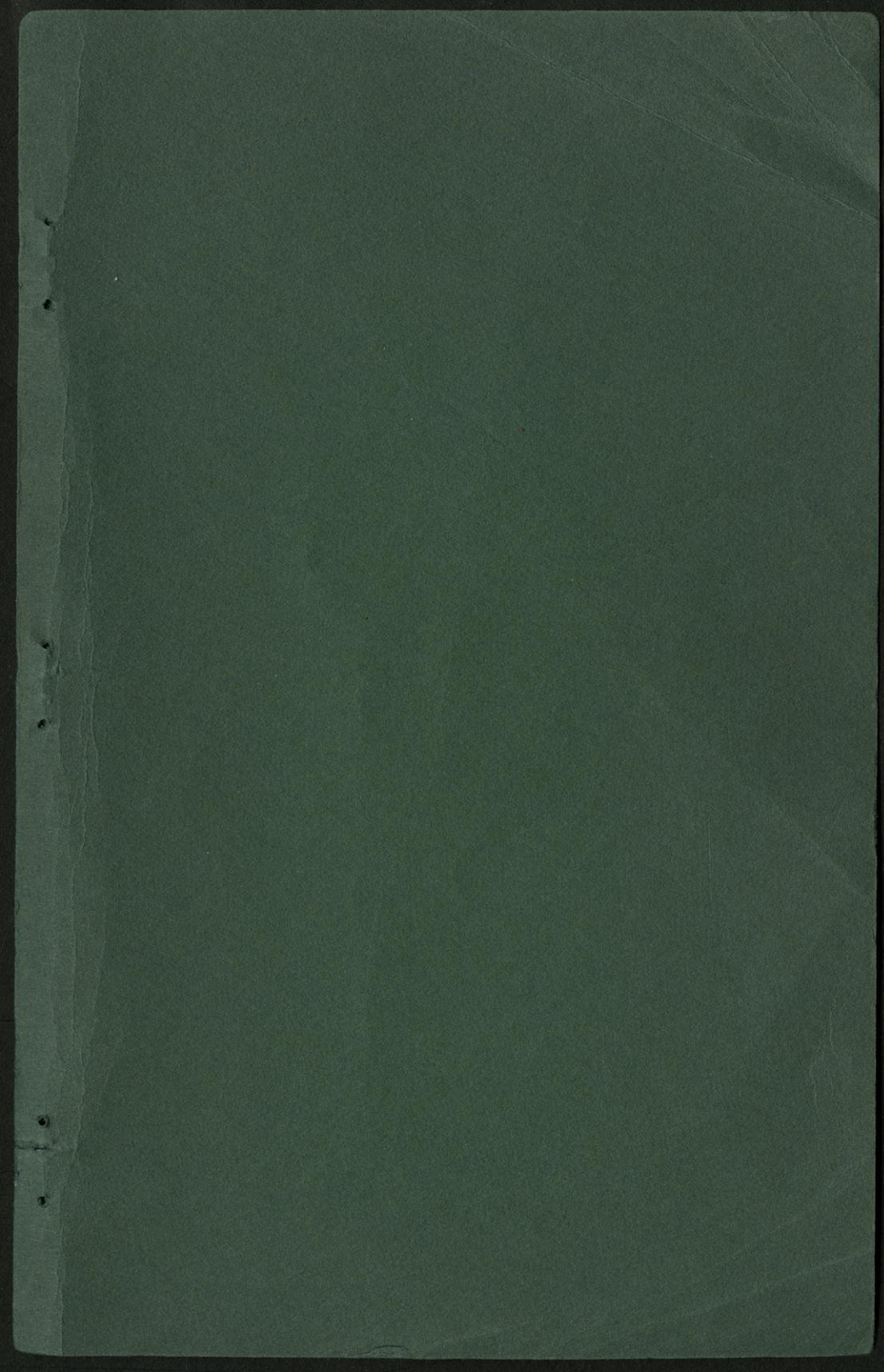
Chop 1 lb. dates fine and add last to basic recipe.

BLUEBERRY MUFFINS

Drain 1 small can of blueberries and fold in basic recipe.

CORNFLAKE MUFFINS

Crush corn flakes and sprinkle over the top. Use basic recipe for plain muffins.



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