

Spanish Bun

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 cup milk
- 2 cups flour
- 2 tps B. P.
- 1/2 tsp. cinnamon
- 1 tsp. nutmeg

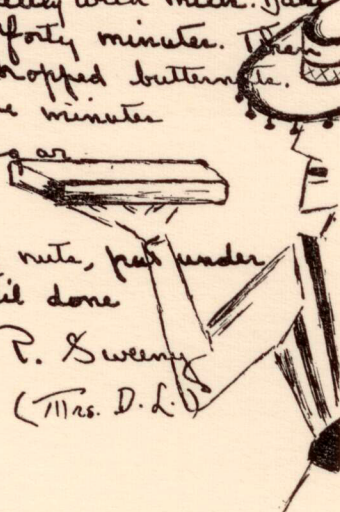
Cream butter and sugar. Add eggs. Mix and sift dry ingredients and add to first mixture alternately with milk. Bake in oven 350° about forty minutes. Then cover cake with chopped butternuts.

Boil together for five minutes

- 5 tps brown sugar
- 3 tps butter
- 3 tps cream

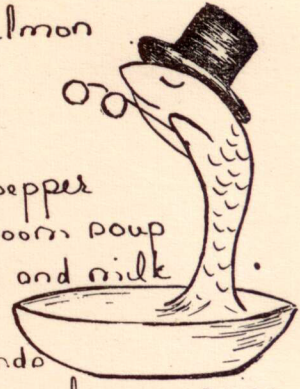
Pour over chopped nuts, put under broiler and cook until done

Agnes P. Sweeney
(Mrs. D. L.)



Deluxe Salmon Casserole

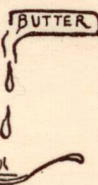
- 1 can (13 1/4 oz.) pink salmon
- 1 c. cooked rice
- 2 T butter
- 1/2 c. chopped onion
- 2 T chopped green pepper
- 1 can cream mushrooms soup
- 2 c. salmon liquid and milk
- 1 3/4 c. potato chips
- 1/3 c. blanched almonds



Drain and flake salmon, saving liquid. Combine with rice. Melt the butter and saute onion and green pepper until tender. Add to salmon mixture. Combine soup and liquid. Place half potato chips in greased casserole and cover with alternate layers of salmon and soup mixture. Cover with remaining chips. Sprinkle with almonds. Bake uncovered for about 30 minutes at 375°. Josephine Eisenhower (Mrs. D.A.)

Fudge Butter Pudding

- 2 tps. melted butter
- 1 cup sugar
- 1 tsp. vanilla
- 1 cup sifted flour
- 8 tps. cocoa

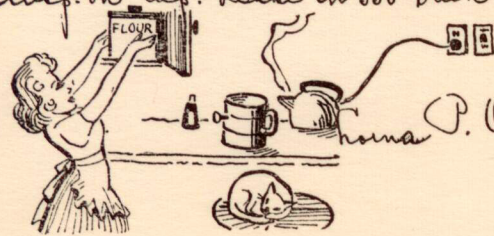


- 1 tsp. Baking Pdr.
- 3/4 tsp. salt
- 1/2 c. milk
- 1/2 c. nuts
- 2 c. boiling water



Mix butter, 1/2 c. sugar + vanilla.

Sift flour, 3 tps. cocoa, baking powder, 1/2 tsp. salt + add alternately with milk to first mixture - add nuts. Mix 1/2 c. sugar, 5 tps. cocoa, 1/4 tsp. salt + boiling water. Pour in baking dish + drap butter by 1/2 tsp. on top. Bake in 350° oven 40-50 minutes.



Anna P. Orner

Poly Poly Pudding

- 1 c. flour, 1/4 tsp. salt, 2 tps B. Powder, 2 tps butter, 1/8 c. milk - 1/2 c. jam.

Sift B. Powder, flour & salt, beat in butter & add milk to make a soft dough. Roll about 1/4 in. thick spread on jam.

Roll like a jelly roll and place on platter dredged with flour. Cover loosely with cheese cloth to allow for expansion. Steam 45 mins. Serve with hard sauce.

Edith E. D. Hinley
(Mrs. John J.)

Wine Kraut
(Red Cabbage)

- 1- 3 lb. head of red cabbage
- 1- large onion - finely chopped
- 1- large apple - diced
- 3- tbsp. bacon fat

- $\frac{3}{4}$ - c. vinegar
- 1- c. sugar
- 2- tbsp. salt



Method: Shred cabbage as for Cole slaw. Pour scalding water over and let stand 3 minutes. Drain. Add all other ingredients and cook 20 minutes (5 min. in pressure cooker.)

May be made with white cabbage.

Eileen MacDuff
(Mrs. J. A.)

Sea Food

Salad



Dissolve 1 pkg. lemon Jell-O in 1 c. hot water. Add $\frac{1}{2}$ c. cold water, 2 Tbsp. lemon juice, $\frac{1}{2}$ c. mayonnaise, $\frac{1}{4}$ tsp. salt.

Beat well. Pour into freezing tray. Quick

chill in freezing unit, 15 min. or until firm 1 inch from edge, but soft in centre. Turn mixture into bowl and beat until fluffy and creamy smooth.

Fold in $2\frac{1}{2}$ c. shrimp, chopped celery and olives. Lobster, chicken, or fruit may be substituted. Fill moulds and chill until firm.

Loris E. Crouse.



Date and Nut Goodies

Blend 6 tbsp. brown sugar, 6 tbsp. granulated sugar, $\frac{1}{2}$ cup butter. Add 1 beaten egg.

Mix together and add $\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. salt, a few drops

of hot water and mix well. Lastly add

1 cup chopped dates, $\frac{2}{3}$ cup broken walnuts, 2 tsp. vanilla. Drop on greased cookie sheet and bake 10 to 12 minutes at 375°.

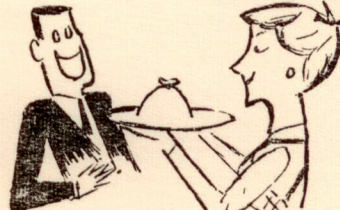
Marion Adams.

Lickin' Good Salad

- 1 pkg. lemon jello
- 1 c. boiling water
- 1 pkg. pineapple cream cheese
- $\frac{1}{2}$ pt. whipping cream
- $\frac{1}{2}$ c. chopped pecans
- 1 green pepper (cut fine)
- 1 bottle mar. cherries
- 1 c. drained cut pineapple

Pour water on jello - let congeal. Fold in fruit and then fold in cream mixed with cream cheese. Mould as desired.

Jean W. Lohes
(Mrs. S. Ray)



Oven Temp. 400° - 20 minutes

Then at 325°

Mix well, 1 c. flour
 $\frac{1}{2}$ tsp. salt

Drop 2 unbeaten Eggs, 1 c. Milk
4 tbsp. Melted shortening

Beat until the batter is smooth
Pour into hot sizzling greased muffin
tins.

Do not
open oven
until the
heat is
reduced.

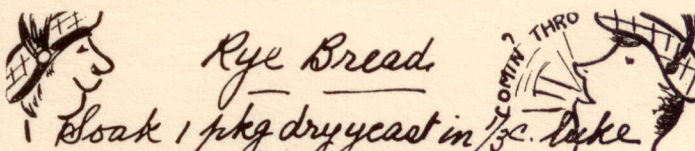
Makes 12 large
Popovers

Secret
is
hot tins

Evelyn
Ritcey
Mrs.
C.D.

POPOVERS

Rye Bread



Soak 1 pkg dry yeast in $\frac{1}{3}$ c. luke
warm water. Add 1 tsp. sugar.
Scald $\frac{1}{2}$ c. rd. oats with 1 pt boiling
water. Add $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ c. brown
sugar, $\frac{1}{2}$ c. molasses, 1 tbsp shortening.
When luke-warm add yeast, stir.
Then add 2 c. rye flour and enough
white flour to form soft ball when
mixed with wooden spoon. Grease bowl,
cover and keep warm until dough
doubles in size. Fill greased pans
half full and again let rise. Bake in
375° oven about 1 hr or a little less.
Loaf is baked when it leaves sides of pan.
When baked brush top & sides of loaf
with butter. Cover loosely with wax
paper or cloth to keep crust soft.
This can be varied by omitting 1 c. rye and
adding either 1 c. barley or graham flour.
O. C. May Eisenhower (2 loaves)