



Favorite Recipe

Baking Powder - Donuts

- 1 tbs soda
- 2 tbs cream of Tartar
- 2 tbs arrowroot

Source _____

Who likes it _____

Diana
PAC

Ice Cream

Mrs. P's Pickering

- 4 eggs
- 2 1/2 c sugar
- 1 ts salt
- 2 cans MILK
- 2 1/2 tbs Vanilla

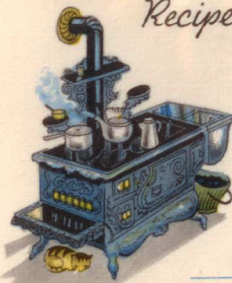
fill rest of can with regular milk stir then ready.

Lime Creme Freeze v9

Dissolve 1 package lime gelatin in 1 cup hot water. Add 1/2 cup sugar, 2 cups milk, 1 cup light cream, 1/4 cup lemon juice, and 1 teaspoon grated lemon rind; mix thoroughly. Freeze firm. Turn into chilled bowl; beat until fluffy ^{and smooth} but not melted. Freeze firm. Serves 8

Here's what's cookin' COCONUT PIE Serves 8

Recipe from the kitchen of



- | | |
|-----------------|---------------------|
| 4 eggs | 1/4 c melted butter |
| 1 3/4 c sugar | 1 1/2 c COCONUT |
| 1/2 c flour | 2 c milk |
| 1/2 t b. powder | 1 tsp. VANILLA |

COMBINE IN ORDER, MIX WELL.
POUR INTO GREASED 10" PLATE,
BAKE 350° FOR 45 min.

FROM GOOD HOUSEKEEPING COOKBOOK

Spaghetti with Meat Sauce

25/30 servings

- 1 cup salad oil
- 2 cups minced onions
- 4 lbs. ground chuck
- 8 cloves garlic minced
- 8 3 oz. cans sliced mushrooms
- 1 cup snipped parsley
- 2 cups sliced stuffed olives - *salad olives*
- 4 8 oz. cans tomato sauce
- 4 1 lb.-4 oz. tomatoes (10 cups)
- 2 tbs. salt
- 2 t. pepper
- 1 t. sugar

3.15 - for meat.

- 6 lbs. spaghetti
- 1 lb. sharp cheddar cheese, diced
- 2 2 oz. jars grated parmesan cheese

In hot oil, in large kettle, simmer onions 5 min. Add beef, garlic; cook, stirring until beef is slightly browned. Add undrained mushrooms, parsley, olives & tomato sauce, Force tomatoes through sieve; add to beef with salt, pepper & sugar. Simmer, covered, 1 hr. Uncover-simmer 2 hours longer, stirring occasionally. Cool & Refrigerate.

When reheating add diced cheese.

*square griddle for To. Toast
warm tray
griddle
soup ladle*

Beer Bread.

va

2 cups all purpose self rising flour
 3 tablespoons sugar
 1 can (12 oz) beer
 melted butter or margerine

gently mix together flour, sugar and beer just until blended. Turn out into a greased 9x5x3 inch loaf pan. Can be a bit lumpy. Bake in 350 oven for 20-25 minutes or till pick inserted comes out clean. Turn out of pan and cool a bit. Drizzle with butter.

Cinnamon buns

60

2 C flour	1 Tbs sugar	$\frac{1}{2}$ tsp salt
$\frac{1}{2}$ tsp soda	4 Tbs shortening	$\frac{1}{4}$ C sugar
$\frac{1}{2}$ tsp salt	$\frac{3}{4}$ C sour milk	$\frac{1}{2}$ tsp cinn.

Sift flour, soda, salt, sugar, cut in short. add enough milk to make stiff dough. Knead lightly on floured board, roll into rectangle $\frac{1}{2}$ inch thick. Spread with soft butter, sprinkle with sugar and cinnamon,. Roll as for jelly roll, cut in slices $\frac{3}{4}$ inch thick. Place cut side down on baking sheet, Bake in hot oven, 20 minutes.

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Rice Pudding.

4
 noc

$1\frac{1}{2}$ cups cooked rice
 1qt milk. 2 or 3 eggs
 $\frac{2}{3}$ cup sugar flavoring 1 tsp

Put rice & milk in double boiler and bring to boiling point add eggs and sugar cook a little longer till it thickens remove from fire add flavoring and pour in bowl and top with 1 tsp cinnamon 3 tbsp sugar and dot with butter.

Mrs. Ken. Wolf

SPINACH

Cook 2 12 oz. packages frozen spinach (set aside)
 Melt 1 stick butter or oleo.
 Brown in this 1 grated onion, and 1 clove garlic.
 Add: 1 can mushroom soup
 $\frac{1}{2}$ cup parmesan cheese (more if you wish)
 salt to taste & pepper
 1 tsp. worcestershire sauce. I usually add a little more

Add this mixture to cooked spinach. Bake until hot thoroughly. About 20 to 30 min. 350 degrees

amazin Raisin cake

Prac

- 3 c flour
- 2 c sugar
- 1 c B.F. mayonnaise
- 1/3 c milk
- 2 eggs
- 2 tsp baking soda

- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt
- 1/4 tsp cloves
- 3 cups peeled chop apples
- 1 c raisins
- 1/2 c chopped walnuts

2 9" round baking pans

Beat 1st 10 ingred 2 min. stir in last 3 for pans in 2 pans.

Bake 350° 45 min. Frost with

2 c whip cream

Savory Swiss (Life Club) Eggs

Melt 1 cube (1/4#) margarine & pour half into 13x9x2 pyrex.

Spread 1/2# shredded cheddar cheese evenly in pan. Lightly beat 1 dozen eggs with 1 cup 1/2 & 1/2, 1/4 t. salt & pepper, 2 t. prepared mustard & pour over cheese.

Drizzle rest of melted deo over & bake at 325° 40-45 minutes or until set. Serves 6.

Parsley, thyme, bean made optional

Delores Blake 1182

processed

Chicken with wine (Coq au vin)

- 1 frying chicken cut into serving pieces
- salt, pepper and paprika
- 6 tblps butter
- 1 8 oz package frozen artichoke hearts,
cooked until just tender and drained
- 4 tblsps minced fresh onion
- 6 oz fresh mushrooms, sliced
- 2 tblsp flour
- 2/3 cup chicken broth
- 1/4 cup dry white wine
- 1/4 cup dry sherry or Madeira
- 1/4 tsp dried rosemary

Sprinkle chicken generously with salt, pepper and paprika. In a skillet, brown chicken pieces well in 4 tblsp butter (use part oil to prevent butter from getting too brown) Transfer to 3 qt casserole with cover. Arrange artichoke hearts among chicken pieces.

Add remaining butter to pan drippings, place onions and mushrooms in pan and saute just until tender. Sprinkle with flour and stir; add chicken broth, wine and rosemary. Cook, stirring until liquid is blended and slightly thickened. Pour over chicken, cover and bake in 375 oven for about 40 min or until chicken is tender. Serves 4.

I serve on rice, but flat noodles may be used.

Sauces for chicken:

Process 1/2 medium onion, 1 clove garlic, 2 lemons peeled and quartered, or 1/3 cup lemon juice, 1/2 tsp each, salt, pepper, thyme 1/4 cup salad oil in blender till onion is finely minced. Baste chicken liberally every 15 to 20 min while baking or broiling.

Oriental Honey chicken: Place chicken pieces in shallow baking dish. Beat 1 egg, 2 tblps butter, 2 tblsp soy sauce, 2 tblsp lemon juice 1/4 cup honey. Salt, pepper to taste. Pour over chicken, turning p

Rhubarb Salad

2 cups rhubarb
 2 cups pineapple juice
 2 pkgs strawberry jello

2 cups chopped raw apple
 1 cup pecans choppe

Add pineapple juice to rhubarb and bring to boil. Remove from stove and add Jello. Cool, add apple and nuts. Pour in mold and chill. Serve with cream cheese dressing, make by thinning 1 small package cream chees with $\frac{1}{4}$ cup pineapple juice. Excellent with meat.

SALAD OR DESERT FROZEND

Viola Otterman Jul. 66

Norma Wolf

Drain

1 No 2 can (2 cups) crushed pineapple
 1 No 11 oz. can (1 cup) Mandarin oranges (cut)
 $\frac{1}{2}$ cup maraschino cherries (wash off juice)
 1 cup miniature marshmallows
 $\frac{1}{2}$ cup chopped pecans

Mix $\frac{1}{2}$ cup mayonnaise 8 oz. philadelphia cream
 1 Tablespoon lemon juice. cheese
 2 tablespoon powder sugar (Mix well and add to fruit
 Next Whip 1 cup whipping cream and fold into
 mixture. Pour into baking cup cakes and
 freeze until firm. Can make 1 big salad.

Pumpkin Cookies

(Julia)

$1\frac{1}{2}$ C brown sugar
 C shortening
 eggs
 $1\frac{1}{2}$ C can pumpkin
 1 tsp vanilla

1 tsp lemon ext
 $\frac{1}{4}$ tsp ginger
 $\frac{1}{2}$ tsp nutmeg
 $\frac{1}{2}$ tsp cinnamon
 $2\frac{1}{2}$ C flour

4Tbs bakein powder
 1 C raisins
 1 C nuts

Cream sugar, shortening, add eggs, pumpkin, seasonings. Add flour, baking powder, spices, add raisins, nuts. Drop from spoon on baking sheet. Bake 15 minutes at 400 degrees F.

Cheese Pie

1 lb cottage cheese work thro
 sieve add 2 tbspn. corn starch
 rub $\frac{3}{4}$ cups sugar $\frac{1}{2}$ cup butter
 3 eggs a little salt + vanilla
 blend all add cup milk
 Bake crust light brown
 put in filling bake
 golden brown.

Berry Cobbler

4 C berries any kind

1 T lemon juice

$\frac{1}{2}$ C plus $\frac{1}{3}$ C sugar

2 T melted butter

1 C sifted cake flour

$\frac{1}{2}$ t baking powder

1 T sugar

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

$\frac{1}{4}$ C shortening

1 egg beaten $\frac{1}{4}$ C milk

Combine berries, lemon juice, and $\frac{1}{2}$ C sugar & melted butter on bottom of baking dish about 12x7x2. sift flour, baking powder, 1 T sugar and salt together. Work in short until like corn meal. stir in egg and milk with fork. Roll and cut slough and place on berries. sprinkle sugar over top of dough and place in oven 350° for 40 min. serve with cream or ice cream

duplicate

Cheese Pie

Mix 20 Graham crackers rolled fine $\frac{1}{4}$ lb margarine melted and 3 t sugar and pat in 9 in pie pan

Mix together until smooth but not thick 4 cakes Phil cream cheese $\frac{1}{2}$ t vanilla $\frac{1}{4}$ C sugar + 2 eggs if necessary thin with a little milk (use elec beater). Pour mixture in pie shell. Bake 350° oven about 20 min. remove and let cool.

Mix together $\frac{3}{4}$ pt sour cream 3 T powdered sugar + 2 t vanilla pour on top of cool pie - return to oven preheated 450° for 5 min.

Place in refrig and serve when cold

1 C Butter
1/2 C Sugar
2 C Flour
1/4 t Salt
1/4 t B Powder
1 t Vanilla

Scotch
short bread

Creama butter thoroughly
add sugar gradually
" flour sifted with
baking powder and salt
& Vanilla. Chill for 2
hrs then roll out
1/4 in Bake in 375-0
oven 10-12 minutes

Persimon Pudding.

10 or 15 Persimons very ripe. Put
thro collander with 2 1/2 cup milk
2 eggs well beaten with 1 cup
brown sugar, 1 sweet potato
grated 2 cups flour sifted with
1/2 tspn soda 1 tspn salt
1 tspn nutmeg, cinnamon
1/2 t ~~cloves~~. Butter size of egg
Bake full hr. in mod. oven.

• Exposition Scones

Good

Yield: 8

2 1/2 cups Fisher's Blend Flour	6 tablespoons butter
5 teaspoons baking powder	1/2 cup raisins or currants
2 1/2 tablespoons sugar	3/4 cup milk
1/2 teaspoon salt	

Sift and measure the Blend Flour. Resift with the other dry ingredients. Work the shortening into the dry ingredients with knives or pastry blender. Add raisins to fat and flour mixture and mix thoroughly. Add the milk. Turn out on a floured board, and divide in two pieces, rolling each one-half inch thick. Cut into wedge-shaped pieces like pie, and bake 15 minutes at 450 degrees. To serve: Split open but do not cut through. Fill with jam and close.

mother

Cheesecake Anne

3 8oz pkgs Cream Cheese
6 Eggs separated - 1 C sugar
2 J flour - 1 C sour cream
1 t each lemon juice & Vanilla
Beat Cream cheese & Egg yolks
until smooth. Beat in sugar,
flour, sour cream, lemon juice
& Van. Whip Egg whites until
short peak then fold gently
into cheese mix. Pour batter
into unbuttered 8 or 9 in cheese-
cake pan, one with removable
bottom. Bake in oven 325°
1 hr + 10 min. or until center
no longer soft. Let cool
at least 2 hours, room temp.
or chill if preferred.

12 servings.

Bread Cake

- 1 cup bread sponge
- 1 " sugar
- 1 " raisins (cooked)
- 3 tablespoons lard
- 1 teaspoon soda
- 1 " cinnamon
- $\frac{1}{2}$ " nutmeg

1 egg
mix with flour till stiff as cake batter.

Bread cake

va-f page

- 1 C bread sponge
- 1 C sugar
- 1 C raisins (cooked)
- 3 T lard.
- 1 t soda
- 1 t cinnamon
- $\frac{1}{2}$ t nutmeg
- 1 egg

Mix with flour till stiff
as cake batter

Gingerbread

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- | | |
|------------------------|--------------------------|
| $\frac{1}{2}$ c butter | 2 c flour |
| $\frac{1}{2}$ c sugar | 1 t soda, ginger, salt |
| 1 c molasses | $\frac{1}{2}$ t cinnamon |
| 2 eggs | $\frac{1}{2}$ c milk |

Pour into greased and wax lined pan. Bake in a moderate oven 45 minutes.

A. Dinah

Ice Box Cookies.

1. cup, Butter or Crisco.
2. cups Brown sugar
2. Eggs, $\frac{1}{2}$ teaspoonful salt.
4. level cups flour
1. Teaspoonful Cream of Tartar
1. Teaspoon Baking Powder
1. Teaspoon Vanilla
1. cup of chopped nuts.

Mix well, make into rolls, keep in Refrigerator over night, slice thin + Bake.

Prize

Tamale Piecing

$\frac{1}{2}$ cups corn meal -- 1 cup salad oil
1 can tomatoes -- clove garlic
1 can sugar corn -- 1 green pepper
1 teaspoon chili powder -- 1 teaspoon salt
1 can ripe olives -- 1 onion
 $\frac{3}{4}$ # ground beef -- $\frac{1}{4}$ # ground pork

To half of the hot oil add corn and tomatoes
In the remainder of the hot oil fry the onion
garlic and green pepper until tender do not
brown. To this add meat and cook 20 minutes,
While this is cooking into the corn and tomatoe
mixture add cornmeal & cook 15 min. Combine the
two mixtures and add olives. Bake at 350 "
in oiled leaf pan $\frac{3}{4}$ to 1 hr.
If meat is fat use less oil

VO Proc

Tamale Pie

Cut 1 lb veal round or beef stew into small pieces
Stew untill tender, remove from liquor and flour
Fry in 3 tbs. lard, add 2 onions chopped and
browned, add 3 heaping tsp. chili powder, mix
all together adding 3 tbs, flour. Add stock from
meat to make a thick gravy. Put thro grinder
1 can hominy, add salt. Butter baking dish, put
layer hominy few olives then layer meat then
layer hominy. Bake forty min.

RO★TEL® FAMOUS CHEESE DIP

1 lb. pasteurized processed cheese spread,
cut into cubes
1 can (10 oz) RO★TEL Diced Tomatoes and
Green Chillies

In saucepan combine ingredients; stir over low heat
until cheese spread is melted. Serve with tortilla chips,
crackers or assorted vegetables. Makes about
 $3\frac{1}{2}$ cups dip.

Microwave: Place ingredients in a covered casserole.
Microwave on HIGH until cheese spread is melted,
about 5 minutes, stirring once.

Chop onion
meal, pork, ^{or} beef-chopped
brown, pour water,
chop onions, celery
add, 1 T. B. sugar,
soy sauce, simmer
 $\frac{1}{2}$ hr. to 45 min.
thicker with white
maiz.
serve with rice,
noodles, or etc.

PLANTATION PRALINES

Cox
Proc

- 2 cups granulated sugar
- 1 teaspoon baking soda
- 1 cup. buttermilk
- 1 pinch salt
- 2 tblsps butter (or marg.)
- $2\frac{1}{2}$ cups pecan halves
- $\frac{2}{3}$ cup perfect pecan halves

In large kettle (bout 8 qts) combine first four ingred. If using candy thermometer set in place) Cook over high heat 5 min. or to 210° F. being sure to stir frequently and to scrape bottom & crevices of kettle. Add butter and 2.33 cups pecans. cook. stir continuously. scrape bottom and sides 'til soft ball stage (5min. or to 230°) remove from heat. stand by while mixture cools slightly (lor 2 min.) THEN with spoon beat 'til thick & creamy. immediatly drop by ~~tbls~~ spoons onto waxed paper alum. foil or greased cookie sheet. Dot with $.67$ cup od pecans. makes 7
If preferred drop by teaspoons)

Lemon Meringue Pie - 6"

VA

- $\frac{1}{4}$ C - water
- 5 T. flour
- $\frac{3}{4}$ C. water
- $\frac{1}{2}$ C sugar
- 1 or 2 egg yolks
- $\frac{1}{2}$ - lemon & lemon rind
- $\frac{1}{2}$ T. butter

Bring sugar & water to boil, mix in flour and water made in thin paste. Cook till thickened, put one double boiler Cook 15 minutes add egg yolks and cook 1 more minute. Take off fire add lemon & rind and butter. Pour into baked pie crust.

Lemon Pie

- 1 cup boiling water
- 1 tbs butter
- 3 tbs lemon juice & rind of 1 lemon
- 4 eggs
- $\frac{3}{4}$ cup sugar
- 3 tsp cornstarch

Put butter & rind in boiling water. Mix sugar and cornstarch thoroly. Beat egg yolks & add to sugar & cornstarch, add lemon juice; put in boiling water & cook till thick. Beat egg whites; put 2 or 3 tbs in filling. Add 3 tsp sugar & $\frac{1}{2}$ tsp vanilla to whites; put on pie and bake.

German Chocolate Cake

H-D
Proc

2½ C flour
1 t soda
½ t salt
1 pkg German sweet choc
½ C boiling water

1 C butter
2 C sugar
4 egg yolks
1 t vanilla
1 C buttermilk
4 egg whites, beatten

Sift dry ingredients. Melt choc in water. Cream butter and sugar; add egg yolks, one at a time; add choc mixture, vanilla; add flour mix alternately with buttermilk; fold in beatten whites.

Frosting: mix 1C evaporated milk, 1C sugar, 3 egg yolks, ½ C butter 1 t vanilla in saucepan cook till thickened; remove from heat, add 1 1/3 coconut, 1 c pecans, beat till cool

Orange marmalade - *maria*
1969
4 cups juice and rind (grind)

of 2 oranges

1 grapefruit

½ lemon

Place in large bowl add 10 cups water
soak 24 hrs

add 12 c. sugar - bring to boil
turn down heat - slow boil for 3 hours
pour in jars