

Favorite Recipe

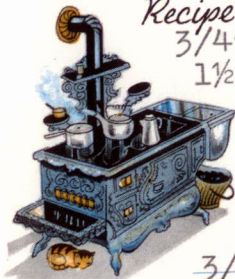
Leek and Bacon Pie

- 8 or 10 slices bacon, chopped
- 3 cups thinly sliced Leeks (including tender green tops)
- $\frac{1}{4}$ cup water
- 2 eggs
- 1 cup canned milk
- about $\frac{1}{2}$ tea spoon salt
- unbaked 9 or 10 inch cream cheese pastry shell

Source _____ Who likes it _____ over

Here's what's cookin' Araby Spice Cake Serves _____
Frances Henry

Recipe from the kitchen of _____



- $\frac{3}{4}$ c. soft shortening
- $\frac{1}{2}$ c. sugar
- 3 eggs ($\frac{1}{2}$ to $\frac{2}{3}$ cups)
- 2 cups softa silk flour or
- $1 \frac{7}{8}$ c. sifted all purpose flour
- $\frac{1}{4}$ tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{3}{4}$ tsp. salt
- $\frac{3}{4}$ tsp. nutmeg, 1 tsp. cinnamon
- 2 tbsp. cocoa, $\frac{3}{4}$ c. sour milk
- 1 tsp. vanilla, 1 tsp lemon extract
- $\frac{1}{2}$ c. coarsley chopped nuts
- $\frac{1}{2}$ c. chopped raisins

Mix in ~~1~~ egg thoroughly with a Fork. Shape dough into a ball with your hand and Flatten into a round cake. Roll out on a Floured Board until just large enough to Fit into a 9 or 10 inch pie pan (this pastry will be slightly thicker than typical of a regular pastry). Fit dough into pan and crimp rim. Fill and bake as directed in recipe. makes a 9 or 10-inch pastry shell.

grease & flour 2 layer pans or 1 13x9" pan
 cream sugar and shortening, add eggs
 add spices. put nuts and raisins in flour so they will not go to the bottom of the cake. Add to other ingredients. Add the rest of the ingredients.. Mix and put in pans. Bake at 350° for 30 to 35 min..

Mocha Icing

6 tbsp. softened butter or shortening
 1 egg yolk
 3 cups of sifted confectioners sugar
 1½ tbsp. cocoa, 1 tsp. cinnamon & 1½ tbsp. hot coffee

Favorite Recipe

Fried rice

3 cups cooked rice	2 teaspoons water
½ cup roast pork	¼ cup chicken stock or water
¼ cup onion	2 teaspoons dark soy sauce
½ cup beansprouts	liberal dash pepper
1 tablespoon vegetable oil	¼ teaspoon sugar
½ teaspoon salt	
1 egg	

Source _____

Who likes it _____

over

Favorite Recipe

Mayonnaise

Dorothy

1 egg
 ½ tsp salt
 ½ tsp dry mustard
 ¼ tsp paprika
 2 tbs vinegar
 1 tbs water
 1 cup oil

Who likes it _____

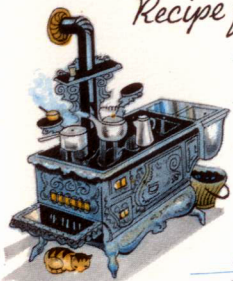
use Leftover or cooked rice. Dice roast pork and onion. wash bean sprouts.

Using a high Flame, heat pan and add oil and salt. Scramble egg. next add onion, bean sprouts and pork. Add water and stock and cover for 45 seconds. Add rice and break up clumps. cover for 45 seconds. Uncover, stir thoroughly. Next add soy sauce and other dry ingredients. Stir thoroughly. serve immediately.

Bamboo shoots ~~water chestnuts~~ may be used in place of bean sprouts. a 5oz can

Here's what's cookin' Bamboo Shoots Serves 6
Pork

Recipe from the kitchen of Shirl Lightfoot



- 1 1/2 lbs lean pork shoulder cut in 2 x 1/2 inch strips
- 1 No. 2 can (2 1/2 cups) pineapple chunks
- 1/4 cup brown sugar
- 2 tbsp cornstarch
- 1/4 cup vinegar
- 1 tbsp soy sauce
- 1/2 tsp salt
- 3/4 cup green-pepper strips
- 1/4 cup thinly sliced onion

How about trying this in your processor.



Favorite Recipe



Baking Powder Biscuits with

- 2 cups Flour
- 1 tsp salt
- 3 tsp. baking powder
- 1/2 cup shortening
- 2/3 cup milk scant

1/2 Put flour, salt and baking powder

Source _____

Who likes it _____

Brown pork slowly in hot fat. Add 1/2 c. water; cover, simmer till tender, abt 1 hr. Drain pineapple, reserving syrup.

Combine brown sugar & cornstarch; add pineapple syrup, vinegar, soy sauce, & salt. Cook & stir over low heat till thick.

Pour over hot, cooked pork; let stand 10 minutes. Add pineapple, green pepper, onion. Cook 2 or 3 minutes.

Serve over ^{cooked} rice or chow-mein noodles.

in bowl cut in shortening until mixture resembles coarse meal. make a well in middle & pour in milk stir with fork until dough follows fork around bowl. turn out on floured surface and knead lightly pat or roll out cut into biscuits and bake on ungreased sheet 10 to 12 min at 450°

Chicken a la King

U L
apple
brac.

- 1/3 cup butter, melted
- 2 tbs chopped green pepper
- 1 cup sliced mushrooms
- 3 tbs flour
- 2 cups milk
- 1/4 tsp salt
- 2 1/2 cups cooked & seasoned chicken finely diced
- 1 beaten egg yolk
- 2 tbs finely cut pimiento

Simmer butter with green pepper and mushrooms; add flour and blend; add milk slowly, stirring until blended. Add seasoning and chicken and cook over low heat, stirring

Shrimp stuffed Eggplant

U L
Proc

- 3 med. eggplant
- 1/2 c shortening, half Oleo
- 4 cloves garlic
- 3 med. onions
- 3 stalks celery
- 1 small can shrimp
- 3 slices toast, dry
- 3 eggs
- 1 t. Worcestershire
- pinch oregano, tarragon
- 3 t. chopped parsley
- juice of 1 large lemon
- cayenne pepper, salt
- paprika

Cut eggplant in half lengthwise, parboil in salted water till just tender. Remove from water and scoop out center. Place shells on baking sheet. Chop the garlic, onion and celery fine and saute in shortening. Drain shrimp, save juice Mash the garlic, onion, celery, eggplant, shrimp.

until it boils. Add egg yolk and pimiento and stir 2 minutes longer.

Serve on biscuits or hot buttered toast

Serves 6

Add toast crumbs, saving out $1\frac{1}{2}$ c for top. Add the beaten eggs. Add the Worcestershire sauce, spices, parsley, lemon juice. Add salt and red pepper, mix, add strained shrimp juice to make soft consistency. Place in shells, dust well with crumbs. Place ring of lemon on top of each, sprinkle with minced parsley, place pat of butter on lemon ring, sprinkle with paprika. Bake till brown in med. oven, 325 for 30 to 40 min.

Pineapple Up-side-down Cake H

$\frac{1}{2}$ cup butter	Cake
$\frac{2}{3}$ cup brown sugar	2 cups biscuit flour
Maraschino cherries	3 T butter
Pineapple slices	$\frac{2}{3}$ cup sugar
Walnut halves	2 eggs
	$\frac{1}{2}$ cup milk
	1 tsp vanilla

Melt butter in large shallow baking or frying pan; add brown sugar, stirring constantly. Place pineapple, cherries and nuts on mixture. To make cake, cut butter into biscuit flour, add sugar to slightly beaten eggs, mixing well; add milk and flavoring. Pour over pineapple & brown

Sour Cream Cheese Pie. H

1 cup sweet cottage cheese	
1 cup sour cream	3 eggs
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ tsp grated lemon
$\frac{1}{2}$ tsp salt	rind
$\frac{1}{2}$ cup seedless raisins	pastry
1 cup crushed pineapple	

Mash cheese, add cream, sugar, salt, beaten eggs and lemon rind. Line ring mold or deep pie pan with crust, cover with crushed pineapple and sprinkle with raisins. Pour in

sugar mixture. Bake in moderate oven 375F about 40 minutes. Remove from oven, let stand one minute turn out; chill, serve with whipped cream.

cheese pulp. Bake in very hot oven (500) until crust begins to brown. Reduce to 350 and bake until custard is firm.

Brew your own braided fruit;
It will be 6 weeks before you can first use this, but once the base is established, you've a constant source!

week one - Thoroughly drain one cup of fresh or canned fruit & mix with one cup gran. sugar. Place in bowl & cover with cheesecloth. Leave at room temp. & stir several times during the next 2 wks.

week three: Add a second cup of drained fruit
over

CHEESECAKE

1/2 c flour
sugar
1/4 c butter
1 egg yolk
1/4 c plus 1 T tea ^{instant}
2 T milk
3-8oz pkg. cream cheese

4 eggs
1 T vanilla
1 T lemon rind
1-8 3/4 oz can crushed pineapple
1 T cornstarch
1 T lemon juice

Combine flour + 2 T sugar, add butter, till coarse, add yolk, chill 1 hr. Pat on bottom of pan, cook 400°

Dissolve 1/4 c tea in milk. Beat cheese, add eggs + sugar, vanilla, tea milk. Put in pan on top of

mixed with another cup of sugar (may use
diff. fruit) & Repeat standing process,
week five Add a 3rd cup of fruit & sugar -
& again Repeat process,
week six; The sugared fruits will now
have formed their own alcoholic content, are
branded & ready to eat. Sugar for topping
ice-cream or cake. Always leave one cup of
the mixture in the bowl & always add a cup of
fruit & one cup sugar, every 2 wks & stir occasionally.
Happy topping!

Anne Gray

cooked dough. Bake 35 min or until
set. Turn off heat, open door and
leave in until cool - 2 hrs.
Refrigerate.

In pan combine 1 T cornstarch,
with 2 T sugar, stir in
pineapple, cook till clear &
thick. Blend 1 T tea with
lemon juice - stir into mixture.
Spoon over cake

Blackberry Cream Pie

1 1/3 cups sweetened condensed milk
1/2 cup lemon juice
1 cup blackberries
1/2 cup whipping cream
2 tbs confectioners sugar
vanilla wafer or graham cracker pie crust or
baked pie shell

Blend together sweetened condensed milk and
lemon juice. Fold in blackberries. Pour into
pie plate lined with crust. Cover with whippe

EASY BERRY COBBLER (FAST TOO!)

Pour two or three cups of
berries into bottom of baking
dish.

Mix crust as follows:

meat 1 stick also

Mix in 1 cup sugar and

1 egg

add 1 cup flour

and 1 tsp. vanilla extract (over)

chill before using

Mix and pour over top of berries.

Bake for 50-60 min. in 350° oven. Berries will bubble up through crust.

Linda Pequegnat

FONDUE

BREAD

- 1 pkg yeast
- 1 c warm water
- 1 c potato flakes
- 1 T sugar
- 2 T oil
- 1 + salt
- 1 egg
- 2 c flour
- 3 T sesame seed milk

add yeast to water, add potato, sugar, oil, salt, egg, add flour, knead, rise hr. sprinkle T seed on sheet, place dough on sheet, roll 14x10. Brush with milk, 2 T seeds, rise 45 min. Bake and cut in

SPICY PEAR BREAD

PASTRY-

- | | |
|--------------|----------------------|
| 1/4 c butter | 1 egg |
| 3/4 c milk | 2 pkg. yeast |
| 1/2 c sugar | 1/4 c lukewarm water |
| 2 + salt | 3-6 c flour |

FILLING-

- | | |
|-----------------------------|--------------------|
| 1 lb. dried pears or apples | |
| 1/2 lb. prunes | 1/4 c lemon |
| 1/2 c raisins | 1/2 + cinnamon |
| 3/4 c figs | 1 + nutmeg |
| 1/2 c nuts | 1/2 c sugar |
| juice of lemon | 1/4 c kirsch |
| | 3/4 c dry red wine |

make pastry - 2 egg
heat butter & milk to warm, stir until butter melted. Add sugar, salt, & egg. Dissolve yeast in warm water. Stir into

1" squares

FONDUE -

1 lb - 4c swiss cheese

1/4c flour

" salt

" nutmeg

pepper

1 clove garlic

2 c white cooking wine

2 T kirsch

combine, cut garlic

+ rub over dish.

add wine, heat, when it

bubbles, begin adding

cheese, stirring well.

continue until thoroughly

melted. stir in kirsch

serve

flour, knead, rise.

Filling - cook pears &
prunes until tender.

Put pears, prunes,
raisins, & figs through
grinder. add nuts,

lemon juice, citron,
cinnamon, nutmeg, sugar,

& kirsch. Blend thoroughly.

add red wine to make
very thick jam.

punch dough, divide
in two. Roll each

into 12" square. Spread
with filling. Turn

in ends and roll
like jelly roll.

prick surface,
brush with eggs.

let rise. Bake 50 min

Lemon Jello cake

1 Pk. yellow cake mix - 4 Eggs
3/4 c. oil - 3/4 c water - 1 pk. Lemon Jello
Hand mix 4 min. - Bake at 3-50 - 35 min
while still warm poke holes with fork
in top ^{Topping}
juice & rind of two lemons - mix with 2
c sifted Powdered sugar pour over cake

1 1/2 lemon (cups) &
3/4 orange cup
1 1/2 cup sugar
1 qt grape juice
1 pt pineapple
3 qts water
12 oz ginger ale
ice

Mary Alice

Roosevelt
4
32
9

Dad, Leah said for
you to go down to the
side door of the office
at 5:00 P.M. They want
you to drive the Ford
and follow Mr Fenwick
so you can drive home

There is some Chilli
on the stove if you
want it

Are there trailer parks in Old Mexico for retired people with medium incomes?—Mrs G.J.B.

Mexico has 88 trailer parks and campgrounds listed among 22,000 in all states, Mexico and Canada in Woodall's Mobile Home Park Directory. The parks and trailer sites are listed according to quality. The \$2.95 directory may be ordered by mail from the Woodall Publishing Co, 500 Hyacinth Place, Higland Park, Ill 60055

Virginia - I cut this out of the Houston Post, thinking your parents would be interested.
nan El-Sayed

layer. Frost top and sides. Chill, makes about 10 servings.

Barbara Meyer

1 hr. 45 min. with next 9 ingredients.

Meanwhile, combine lamb with $1\frac{1}{2}$ t. salt, $\frac{1}{4}$ t. pepper + egg; form into 24 balls. Roll balls in flour; brown in hot salad oil. Add macaroni + meat balls to soup, cook 20 min.

longer. Cool refrigerate.
to serve; over med. heat, bring soup to boil; then simmer covered, about 10 min. If desired, float tomatoe slices on top as garnish. 6 servings.

Dissolve gelatin in cold water, then add boiling water and cool. Add lemon juice, sugar, onion, salt, and avocados. Place in lightly greased salad ring mold or individual molds and chill until firm. Remove on lettuce. Serves 10 to 12. It's better to count on 10 only.

Ellen Buchanan