

Potato Pie

1 1/2 C milk
2 medium size raw potatoes - grate
into milk to prevent discoloring
1 C sugar 1/2 t salt
1 t vanilla 4 slightly beaten eggs
Pour into unbaked shell, bake
as for custard - 45 min. at 350°
or until silver knife comes out
clean (Tastes like coconut custard)

Tuna + Mushroom soup

1 can Tuna
1 " Cream of mushroom soup
1-5¢ Bag Potatoe chips
1 T. cream

mix and Bake
till brown on top

Cocoanut cream candy

Boil 1 1/2 cups sugar with 1/2 cup milk & 2 tsp
butter for 20 minutes. Remove from fire,
add 1 cup cocoanut & 1/2 tsp vanilla; beat till
creamy, pour into buttered pans.

TAFKY

1 cup sugar
1/2 cup water
1 tbs vinegar
boil to firm ball in cold water

DIVINITY FUDGE

3 cups sugar 1 cup Karo, Red Label

1 cup water 2 egg whites 1/4 tsp salt
2 cup chopped mixed nuts or mixed dates,
figs and raisins 1 teaspoon vanilla
Combine Karo, water salt and sugar, boil
300 degrees F.) until a little tried in
water is brittle. Beat egg whites stiff
and gradually bear in the boiling syrup.
Whip until it begins to stiffen,, add
vanilla and fruit or nuts, beat more and pour
into a pan oiled with Mazola. When cold
cut in squares.

Barbecued Rabbit

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3 $\frac{1}{2}$ or 4 lb dressed rabbit

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

$\frac{1}{3}$ c grated onion

1 T salt

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

1 t sugar

2 T lemon juice

2 t Worcestershire sauce

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

Cut off the fore legs and hind legs of the rabbit, separating the hind legs into two pieces at the joint. Cut the saddle into four pieces and then cut the two largest

sections in half by splitting them down the backbone. Wash the pieces of rabbit in lukewarm water, drain and dry. Melt the butter and brown the onion lightly. Add the seasonings and water and bring to a boil. Place the sections of rabbit on the greased rack of a greased shallow baking pan and pour $\frac{1}{4}$ of the above mixture over the rabbit. Place in a 400 degree F (hot oven) for 1 hour and 15 minutes, basting every 20 minutes with $\frac{1}{4}$ of the above mixture. When half done, turn the rabbit over.

Hasen Pfeffer

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2 c Water - $\frac{1}{2}$ c vinegar - 3 T sugar
1 t salt - 10 whole cloves - Half bay leaf
10 whole black peppers -
1 Rabbit cut in serving pieces
3 T butter or shortening - median onion sliced
 $\frac{1}{2}$ T flour - 3 T water $\frac{1}{2}$ c sour milk

Prepare a marinade with first 7 ingredients in a saucepan. Heat to boiling quickly cool. Put Rabbit in glass bowl cover with marinade cover bowl and refrigerate over nite. Lift Rabbit from liquid and drain slightly. Brown in hot Butter medium

heat (about 15 min) Reduce heat add
1/2 c strained marinade. cover and
simmer 1 hr or until tender add onions
and little more liquid, continue to simmer
till very tender Make a paste of flour
and water and stir into gravy - 2 min.
Stir in sour cream. Blend thoroughly
heat just to boiling

serves 3 or 4

Rosenpfefer

1 rabbit - fry as chicken
add about 1/2 cup vinegar
pinch rosemary, poultry season
onions etc.

Cream & egg soup

- 1 tbs butter
- $\frac{3}{4}$ tbs flour
- $\frac{1}{2}$ tsp salt
- 1 cup evaporated milk
- 1 cup neg. liquid or water
- $\frac{1}{2}$ cup neg.

Melt butter in top double boiler, stir in flour + salt, then add milk + water - cook till slightly thickened. Add neg + heat slowly.

Honey Orange Puff

- 2 tbs butter
 - $\frac{1}{4}$ c sugar
 - 2 egg - separated.
 - 2 tbs flour
 - $\frac{1}{4}$ cup orange juice
 - 1 tbs lemon juice
 - $1\frac{1}{4}$ tsp grated orange rind
 - $\frac{1}{4}$ c honey
 - 1 c milk
- cream butter, blend in sugar. Add egg yolks,

Grapefruit Sprinkle for cake

- $1\frac{1}{2}$ cups grapefruit segments
 - 3 tbs butter
 - $\frac{1}{2}$ cup dark syrup
 - $\frac{1}{3}$ c shortening
 - 4 tbs sugar
 - $\frac{1}{2}$ c mlt syrup
 - 1 egg
 - 1 tbs salt
 - $\frac{1}{2}$ c flour
 - 2 tsp baking powder
 - $\frac{1}{2}$ cup grapefruit juice
- Drain grapefruit

add flour - orange
+ lemon juice, grated
rind, honey + milk.
Fold in stiffly beaten
egg whites and
pour into buttered
5 cup casserole or
6 large custard
cups. Set in pan of
hot water - bake
1 hour for casserole
45 min. cups -

3 to 7

segments thoroughly
Boil water + dash
syrup for five minutes
pour into 9 inch cake
pan; arrange grapefruit in
syrup. Cream shortening
sugar + mlt syrup - add
egg + dry ingredients
alter with grapefruit
juice. Pour on
segments - Bake
350 - 50 minutes

Giant Cheeseburger

1 T salad oil
1 lb. ground beef
2 1/2 C. packaged hirsut mix
5 wedgeshaped cheese slices

1/4 C. chopped onion
3/4 t salt
1/4 C catsup

Heat oil in skillet, add onion & beef.
Cook stirring only till meat loses red color
2 to 5 min. sprinkle salt & pepper & seasoned
salt to mixture, mix well. Prepare biscuit
dough ^{pinch of} for top, roll rest of dough thin fit in
9 in glass pie pan. Fill with meat put

catsup over top, Top with cheese
wedges, Roll dough for top, cut
in wedges place over meat
Bake at 400° 25-~~30~~ 30 min.

Shepine - size 4
5 lbs fish - put
bones on cheese cloth
2 stalks celery - & tops
diced small - parsley
3 clove garlic 1 L. onion
handful mushrooms
soaked in warm water
& dice 2 tomato sauce
cook all veg in olive oil
1 t. Lee & Perrins cook
till done then put
in fish and cook
20 min. - add shrimp?
add one can water
for spaghetti
a little more veg for
meat balls
Swiss steak minus tom sauce

Gladys's Chicken
1 can Mushroom soup
1 c Celery
1 c Onion
Pour over top and
Bake 1 1/2 hours

Tamale Pie

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dupli
Cut 1 Lb. veal round into small pieces.
Stew until tender, remove from liquor and
flour. Fry in 3 tblsp. shortening, add 2
onions chopped and brown, add 3 heaping tsp.
chili powder, mix all together adding 3 tblsp
flour. Add stock from meat to make a thick
gravy. Put thro meat grinder I can homin
add salt. Butter baking dish put in layer
hominy ~~*****~~, few olives then layer meat
then hominy. Bake forty minuts.

Chicken Casserole for 6

1 cup chicken chopped
1 cup celery chopped
1/2 cup slivered almonds
1 can cream of chicken soup
3/4 cup mayonnaise
1/2 cup water
grated onion or about two green onions
chopped up
3 tablespoons lemon juice
1 1/2 cup cooked rice
3 hard boiled eggs - sliced (fold in last)
2 cup crushed potato chips on top
Bake 30 to 45 minutes at 350°

Orange Marmalade H

3 thin skinned Oranges
3 " " Lemons

Shred

To each cup of fruit allow 3 of
water, soak 24 hrs. no less
let boil 10 min set aside another
24 hrs. add cup of sugar to each
of fruit and one over. cook till
it jellies about half hour.

Squash Puffs 4

1 $\frac{1}{2}$ ^{lb} squash

1 c. bread crumbs

1 sm. onion minced

few leaves rosemary

1 egg

1 c gr cheese

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

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

cut up cook squash
until tender and dry
mash and mix with
rest in gradients

bake in custard
cups top with
cheese

Vanilla Fudge

Melt a level teaspoonful of butter in a porcelain lined saucepan; add a coffee cupful of granulated sugar, a third of a cupful of milk and a pinch of salt. Heat to the boiling point, stirring constantly; cook about eight minutes from the time it begins to boil. Cook to soft ball stage. Add flavoring; beat until creamy and pour into greased pan.

Can be dipped in chocolate
can be tinted or left white by adding the
color after the fudge has been removed from
the fire.

Peppermint squares can be made in same manner
and coated with chocolate

Orange Lush - Anita Bowden

Peel and cut very small 2 good size apples and 6 juicy oranges. There must be enough juice from the oranges to nearly cover the fruit as no water is used - cook till tender, add 1 c. sugar for each c of fruit + cook 15 or 20 min orange rind as for Marmalade.

Los Telares

The Looms

222-B Victoria St.

Saltillo, Coah. Mex.

Across from the Tel. + P. O.

Hand made Sarapis - Blankets
and Rugs.

POTATO CAKE

- 1¾ cups C and H Granulated Sugar
- ¾ cup (1½ sticks) butter or margarine
- 2 eggs
- 1 cup cold mashed potatoes
- 2 squares (2 oz) unsweetened chocolate, grated
- 1 cup chopped walnuts
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons EACH cinnamon and nutmeg
- ½ cup milk

Cream together sugar and butter. Add eggs one at a time beating well after each addition. Add mashed potatoes, chocolate and nuts. Stir until well blended. Combine flour, baking powder and spices. Add alternately with milk to creamed mixture. Spoon thick batter into greased and floured 13 x 9-inch pan. Bake in 350 degree oven 45 minutes or until cake tests done. Cool. Sprinkle with C and H Powdered Sugar or dollop with sweetened whipped cream.

Makes 12 servings

• lamb curry

Preparation time: 1 hr.

- 1½ cups cubed, cooked lamb
- Lard or drippings
- ¾ cup chopped onion
- ¼ cup chopped green pepper
- ½ cup chopped celery
- ½ clove garlic, finely chopped

- 1 tsp. curry powder
- 1½ tsp. salt
- 2 cups lamb broth, stock made from bones
- 1 tbs. Worcestershire sauce
- 2 tbs. flour

CUT meat in ½ inch cubes. Brown onion, pepper, and celery lightly in drippings. Add garlic, curry powder, salt, broth, Worcestershire sauce and meat. Cover and simmer for 30 minutes. Mix flour with ¼ cup water and stir in some of the hot mixture. Add to stew. Cook until thickened. Serve curry with boiled rice.

Serves 4

267 cal. per serving

Source of vitamins A, B complex

Tested in THE AMERICAN HOME KITCHEN