

### CHICKEN-WALNUT CASSEROLE

- 3 cups cooked rice
- 1/2 cup stuffed olives, chopped
- 1/2 cup walnuts, broken
- 2 cups cooked chicken, cut into large pieces
- 10 1/2 ounces condensed cream of mushroom soup
- 1 cup chicken broth



Combine rice, olives and walnuts; toss lightly. Place half of mixture in a greased 1 1/2-quart casserole. Combine chicken and mushroom soup; spoon half over rice. Add remaining rice mixture. Top with remaining chicken mixture. Add broth. Bake, covered, at 350°F. for 1 hour. Yield: 6 portions.

### BROCCOLI SALAD MOLD

- 1 package (10 ounces) frozen chopped broccoli
- 1 can (10 1/2 ounces) beef consommé
- 1 1/2 envelopes unflavored gelatin
- 1/4 cup cold water
- 2 tablespoons lemon juice
- 1 tablespoon garlic flavored vinegar
- 2/3 cup mayonnaise



Cook broccoli according to package directions until almost done. Drain. Heat consommé. Soften gelatin in cold water. Add softened gelatin, lemon juice and vinegar to hot consommé. Stir until gelatin is dissolved. Chill until syrupy. Beat with rotary beater. Add mayonnaise and beat again. Fold in cooked broccoli. Pour into lightly oiled 3-cup mold. Chill until firm. Yield: 6 portions.

—THE END

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### Lemon Cake Top Pudding

- Blend 2 tbsp flour
- 3/4 cup sugar
- 1 tbsp butter

- add 2 beaten egg yolks
- 1/4 cup lemon juice
- 1 cup milk

Fold in 2 stiffly beaten egg whites.

Bake in 8 inch unbuttered dish, set in pan of water, at 375° oven (mod.) for 35 minutes. Separates into cake + custard layers. (Serves 4 to 6)

### Lemon Bisque

- 1 can (13 oz) evap. milk
- 1/8 tsp. salt
- 1 pkg lemon gelatin dessert
- 3 tbsp. lemon juice
- 1 1/4 C. boiling water
- leaved rind 1 lemon
- 1/3 C. honey
- 2 1/2 C. vanilla wafers crumbs

Combine jello + boiling water, honey, salt, lemon juice, + rind. Whip chilled canned milk + fold in. Line dish with crumbs + pour in mixture. Top with crumbs.

## Nut Delight

Scald 1 pt milk

mix together 3 tbs corn starch 1 cup sugar

$\frac{1}{4}$  tsp salt, add a little cold water to make smooth, add 2 egg yolks beaten

pour little milk over mixture, then add all.

return to double boiler, beat with rotary beater to mix thoro; when thick and smooth

remove from heat, let partially cool before

add 1 cup nut meats, 1 cup cocoanut, 1 cup

~~nut~~

marshmallow, 1 tsp vanilla  
fold in 2 well beaten egg whites  
chill thoroughly

serve in glasses with chocolate whipped ~~cre~~  
cream

1 cup whipped cream, add 3 tsp powdered  
sugar and 3 tsp ground chocolate

## Bavarian Cream

1 envelope gelatine

1 c milk

4 eggs separated

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

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

1t vanilla

1 c heavy cream whipped

Soften gelatine in milk add beaten egg yolks,  $\frac{1}{4}$  c sugar + salt. Cook over simmering water, stirring constantly, until thickened & smooth add Vanilla cool. Stir occasionally to prevent crust  
Fold in meringue from whites of eggs

+  $\frac{1}{4}$  c sugar and the wh. cream  
pour into 2 qt mold and refrigerate  
for at least 4 hrs. Unmold serve with  
fruit or creme de menthe + coconut  
serves eight

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Franklin, Mary

## Persimmon Pudding dupli □

10 or 15 Persimmons very ripe. Put thro  
collander with 2½ cups milk, add 2 eggs  
well beaten, 1 cup brown sugar, 1 sweet  
potatoe grated, 2 cups flour sifted  
with ½ tsp soda, 1 tsp salt, 1 tsp  
nutmeg, cinnamon, ½ tsp cloves,  
butter size of egg.  
Bake full hr. in mod. oven.

## Here's How to Make **HOT CHERRY SAUCE**

Sugar (½ cup)  
Dash of Salt  
Cornstarch (2 tbsps.)  
Cherry Juice (from one No. 2  
can of sour Cherries; ¾ cup)  
Water (1 cup)  
Almond Flavoring (¼ tsp.)

MIX sugar, salt, and cornstarch together in saucepan.  
Blend in cherry juice and water. Boil until mixture  
thickens and the starchy taste disappears (about 10  
minutes), stirring constantly until the mixture boils  
. . . but only occasionally after that. Remove from  
heat, and blend in almond flavoring. 6 generous servings.

Any GOLD MEDAL recipe that you've seen  
advertised recently, will be sent to you free.  
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Crocker, Minneapolis, Minnesota.

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## "Ten-Minute" Cranberry Sauce (Stewed Cranberries)

4 cups (1 lb. or quart) cranberries  
2 cups water 1½ to 2 cups sugar

Boil sugar and water together 5 minutes; add  
cranberries and boil without stirring (5 minutes  
is usually sufficient) until all the skins pop open.  
Remove from the fire when the popping stops and  
allow the sauce to remain in vessel undisturbed  
until cool. For a thinner sauce, just bring water  
and sugar to a boil—then add berries and let them  
cook until they stop popping.

## Cranberry Steamed Pudding

1 cup flour	¾ cup finely chopped suet
1½ teaspoons baking powder	1 cup chopped cranberries
½ teaspoon salt	1 egg
½ cup bread crumbs	½ cup milk or water
½ cup brown sugar	

Mix the ingredients in the order given; turn into  
a well greased mold; cover with wax paper and  
steam two hours; never allowing the water to  
come more than two-thirds of the way up the  
sides of the mold. Turn out; serve with Hard or  
Foamy Sauce.

## Strained Cranberry Sauce

4 cups cranberries 2 cups water  
1 to 1½ cups sugar

Boil cranberries and water until the berries stop  
popping; press through coarse sieve; add sugar  
and cook until sugar is dissolved (2 minutes).  
Strained Cranberry Sauce makes a tasty filling  
for cakes, jelly roll and sandwiches.

FOR A JELLIED MOLD—Use this same recipe, except  
use 2 cups sugar and stir, then boil rapidly 8 to  
10 minutes, or until a drop of the sauce will jell  
on a cold plate; turn at once into a wet mold and  
chill in cool place.



VANITY FAIR COCONUT CUSTARD  
PIE: (Filling) 2 cups milk, ½ cup sugar, ½ cup  
Baker's Canned Coconut, Southern-Style,  
3 eggs, ½ teaspoon vanilla, a pinch of salt.  
Beat eggs, add sugar, coconut, milk. Pour  
mixture into pastry shell and bake ½ hour.



### Criss-Cross Cranberry Pie

Pie crust  
4 cups cranberries  
1½ to 2 cups sugar  
2 tablespoons flour  
3 tablespoons water  
¼ teaspoon salt  
1 tablespoon melted butter

Line a pie plate with pie crust. Chop cranberries; mix with other ingredients; and fill pastry shell with this mixture. Place strips of pie crust over the top and bake in a moderate oven 25 to 35 minutes.

Other delicious pie recipes—cranberry zwieback pie, cranberry meringue pie, mock cherry pie, etc., given in our free cook book. Send for a copy.  
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### Cranberry Jelly

8 lbs. (8 qts.) cranberries and 2½ lbs. sugar will make 10 glasses

Cook cranberries until soft—with 3 cups water for each 8 cups berries. Strain the juice through a jelly bag. Measure juice and heat to boiling point. Add one cup sugar for each 2 cups juice; stir until sugar is dissolved; boil briskly for 5 minutes. Pour into glass tumblers, porcelain or crockery molds and cover with paraffin.

Cranberry Jelly is very similar to Currant Jelly and is delicious when served with game or as a spread for bread.

Send name and address for copy of "44 Ways to Serve The Tasty Fruit". It's yours for the asking—address Dept. C.

AMERICAN CRANBERRY EXCHANGE  
90 West Broadway, New York City

**Eatmor  
Cranberries**

### Cherry Carnival Dessert

Shortening (½ cup)	Salt (½ tsp.)
Sugar (1½ cups)	Milk (1 cup)
Eggs (2)	Sour Pitted Cherries (2 to 2¼ cups; well drained; one No. 2 can)
Sifted GOLD MEDAL "Kitchen-tested" Flour (2¼ cups)	Chopped Nuts (½ cup)
Baking Powder (1½ tsp.)	Hot Cherry Sauce (recipe below)
Soda (½ tsp.)	

CREAM shortening, add sugar gradually, and cream until fluffy. Now blend in the well beaten eggs.

Sift flour, baking powder, soda and salt together, and stir into creamed mixture alternately with the milk. Blend in well drained cherries and the nuts.

Pour into greased and floured 8 by 12 inch pan. Bake about 50 minutes in a moderate oven (350°). Serve warm (cut in 3 inch squares) with Hot Cherry Sauce. 12 servings.

### Souffle

3 eggs  
2 cups milk  
3 cups soft bread crumbs  
1 ½ tsp salt  
2 cups grated cheese  
1 ¼ tsp dry mustard  
¼ tsp pepper  
Beat eggs slightly and add milk, mix in bread crumbs, cheese and seasoning  
Pour in baking dish; place in oven 350 and bake about 50 minutes

### Carrot Pudding.

1 cup grated carrots.  
1 " " Potatoes  
1 " finely chopped suet.  
1 " raisins  
1 " Brown sugar  
2 " Flour.  
½ tsp. soda and salt 1 tsp. (nutmeg  
cinnamon  
cloves.)  
1 cup apples 1 cup nuts.  
steam 2 hrs.

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# Lemon Jello Cake

- 1 pkg. yellow cake mix
- 3/4 C. water
- 4 eggs
- 1 pkg. lemon jello
- 3/4 C. salad oil

Heat oven to 350°. Combine all ingredients and beat for 4 min. Pour into greased 9x13 pan. Bake 35 to 40 min. Remove cake from oven + punch holes all over it with fork while still hot. Pour lemon icing (made by mixing 2 C. powd. sugar with juice + grated rind of 2 lemons)



over top of cake while still hot.  
This is good warm or cold.

Your favorite niece

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### Apple Cottage Pudding

6 large apples - 1 cup sugar  
1 tablespoon butter - Dash nutmeg or Cin.  
Peel & slice apples into a deep baking  
dish - dredge with sugar, bits of butter  
and spice - Set them into a hot oven  
to get started while mixing batter.

#### Batter Part

3 table spoon Butter -  $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  tsp salt. 1 egg well beaten  
 $\frac{1}{3}$  cup milk - 1 rounded tsp - Baking Pow.  
Sifted flour to make a thin cake batter.

about 1 cup - 1 teaspoon mixed lemon & vanilla extract.

Cream butter & sugar - add egg and beat well. (Use an egg beater). Pour in milk. Stir in a half cup of flour sifted with salt & baking powder. Whip with the egg beater - using just enough more flour to make the batter like good thick cream or cupcake batter - Put in extract and spread in a thin layer over the apples. Bake until apples are done & batter thoroughly done - serve hot with cream. This is good made with any kind of fruit -

### Bannana Betty

Melted Butter  $\frac{1}{4}$  cup. Brown sugar  $\frac{3}{4}$  cup  
Cereal Flakes 2 cups. Banannas 4  
Cinnamon  $\frac{1}{4}$  tspn Lemon juice 3 tblspn

Water  $\frac{1}{2}$  cup.

Toss together butter and flakes  
Add cinnamon to brown sugar  
Put  $\frac{1}{3}$  of flakes in bottom of baking dish. Slice two bannanas over cereal  
sprinkle with  $\frac{1}{2}$  sugar & top with  $\frac{1}{3}$  " "  
Add remaining bannnas and sugar

Combine lemon juice and water pour over top layer of sugar. Sprinkle on remaining flakes and bake in mod. oven

350° for 30 minutes

Serve with unsugared whipped cream

### Apple Cottage Pudding<sup>2</sup>

6 large apples - 1 cup sugar

1 T butter Dash nutmeg or cinn.

Peel + slice apples into deep baking dish - dredge with sugar bits of butter + spice. Set in hot oven to start while mixing batter.

Batter Part

3 T Butter  $\frac{1}{2}$  cup sugar  $\frac{1}{2}$  t salt

1 egg well beaten  $\frac{1}{3}$  cup milk

1 rounded t B. Powder sifted flour to make thin batter about 1 cup.

1 t mixed Lemon + Vanilla Extract  
Cream butter + sugar add egg and  
beat well (with egg beater) Pour in  
milk. Stir in  $\frac{1}{2}$  cup of flour sifted with  
salt + B. Powder. whip with egg beater  
using just enough flour to make  
batter like thick cream or cup  
cake batter add flavoring and  
spread over apples Bake till  
apples and batter are thoroughly  
done serve hot with cream  
This is good with any kind of fruit

### Liver Patties

Grind 1# liver add 2 c bread crumbs, season, form patties - broil or fry. Serve either with or without fried onions

### Enchilade Loaf

1# beef ground      1 small can green pepper  
1/4# veal      "      1 egg beaten  
1/4# pork      "      1 can tomato sauce  
1 can enchilade      1 medium onion  
3 slices melba toast salt & pepper 1/4 t meat

Chop up can of enchilade, and green peppers and onion. Break up bread and mix all ingredients together. Bake 1 hour 350°. Cheese Topping is very good with it.

### CHUCK WAGON SPARERIBS

With barbecue flavor

3 pounds pork spareribs	1/4 cup lemon juice
1 medium-size onion	1 cup tomato catsup
2 tablespoons butter or margarine	1 tablespoon Worcestershire sauce
2 tablespoons vinegar	1 teaspoon prepared mustard
2 tablespoons brown sugar	1/2 cup sliced celery
	1/2 cup water
	1/2 to 1 teaspoon salt

Cut spareribs into individual servings; place in single layer in drip pan. Bake uncovered in moderate oven (350° F.) 30 to 40 minutes, or until browned. Brown sliced onion in butter or margarine; add remaining ingredients. Cook slowly until flavors are blended, about 20 minutes. Pour sauce over spareribs. Continue baking 45 to 60 minutes longer, or until spareribs are tender and thoroughly done, basting occasionally. Serves 6.

### Shrimp Surprise

40 large size shrimps - 8 oz can  
1/2 cup French dressing  
2/3 cup Sperry Pancake + Waffle Flour  
1 egg, beaten  
1/4 cup milk      1/2 tsp melted shortening  
Marinate shrimps in French dressing for hour or more. Sift flour + measure. Add milk to egg + combine with flour. Add fat. Drain shrimp + dip each one in batter + fry.