

1 C. sugar $1\frac{1}{4}$ C. Flour 1 t soda
1 t. B. P. Pinch of salt $\frac{1}{2}$ C nuts #
1 egg beaten 1 cup Persimons pulp
1 T. melt Butter ^{2 large}
1 t vanilla $\frac{1}{4}$ t cinn. $\frac{1}{2}$ C. Raisins $\frac{1}{2}$ C. milk

combine dry ingredients add raisins &
nuts, mix well, combine egg & milk,
add to dry ingredients add Persimons pulp
& butter & mix. Put in greased B. dish
in pan of warm water & bake 1 hr in

375 oven serve with lemon sauce
mix $\frac{1}{2}$ C sugar 1 t. corn starch Boil $\frac{1}{2}$ C

water pour over sugar c. s. add
1 T. Butter 2 t Lemon juice
or serve with wh. cream.

Persimmon Pudding

STUFFED SQUASH

6 Italian squash 1 onion 1 pepper

Outside leaves head lettuce 4 eggs

5 slices dry bread $\frac{1}{2}$ cup grated parmisello cheese

Cut squash into halves, hollow out insides, boil hull until tender but firm. Then boil insides of squash and lettuce leaves until tender, cut up fine and soak bread, then squeeze out dry. Fry onions and pepper. Mix all together, add salt and pepper. Place hulls into a shallow pan that has been oiled with olive oil. Fill with mixture, add a little water in pan, cover with bread

crumbs and light sprinkle of cheese. Cook 'til brown on top in a medium oven.

Walnut cookies

$\frac{1}{2}$ cup shortening 1 egg white
 $\frac{1}{2}$ cup sugar 1 cup flour
 $\frac{3}{4}$ cup marshmallows 1 teas. b. powder
walnuts, packed down 1 egg yolk
cream shortening and sugar
together. Add nuts and egg white,
and the flour sifted with b.
powder. Stir well and turn
onto a floured board. Roll
and cut into small cookies

$\frac{1}{8}$ inch thick, with a party brush
paint each one with egg yolk.

Ann's Recipe, Gingerbread

$\frac{1}{2}$ cup of sugar

$\frac{1}{2}$ cup of butter and lard mixed

1 egg

1 cup Brew Rabbit Molasses

$2\frac{1}{2}$ cups sifted flour

$1\frac{1}{2}$ teaspoons soda

1 teaspoon cinnamon, ginger

$\frac{1}{2}$ " cloves and salt.

1 cup hot water.

Cream shortening and sugar.

Add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water last and beat until smooth. Bake in greased shallow pan 35 minutes in moderate oven (325° to 350° E).

CARAMEL PUDDING CAKE

Cream $\frac{1}{4}$ cup shortening, 1 tsp vanilla, 1 cup dark corn sirup. Add 1 well-beaten egg; beat thoroughly. Add 1 package butterscotch pudding; beat thoroughly. (Use chocolate pudding same way for Chocolate Pudding Cake.) Now sift together 2 cups cake flour, $\frac{1}{2}$ tsp salt, 3 tsp baking powder. Add to mixture, alternately with 1 cup milk. Pour into 2 waxed-paper-lined 8-inch round pans. Bake in mod. oven 350F 30 to 35 minutes.

SNOW WHITE FROSTING:

Cook $1\frac{1}{2}$ cups light corn sirup or honey and a dash of salt oto soft-ball stage; gradually add hot sirup to 2 stiff-beaten egg whit beating constantly. Add $\frac{1}{2}$ tsp vanilla; beat to spreading consistency. Or use Jelly Frosting: combine $\frac{1}{2}$ cup tart jelly with 1 unbeat en egg white in double boiler; beat over hot water until fluffy.

GRAHAM-CRACKER CAKE

Roll and sift enough graham crackers to make 1 $\frac{1}{2}$ cups. Sift $\frac{1}{2}$ cup of flour with 2 teaspoons of baking powder and $\frac{1}{2}$ teaspoon of salt. Cream $\frac{1}{2}$ cup of shortening and 1 cup of sugar together. Add 1 teaspoon of vanilla. Beat 3 egg yolks. Add and mix thoroughly. Add part of the cracker crumbs and part of $\frac{3}{4}$ cup of milk. Then add the rest of the crumbs and beat thoroely. Add the rest of the milk alternately with the sifted flour, salt and baking powder. Beat until

smooth and stir in $\frac{1}{2}$ cup of chopped nuts. Fold in 3 egg whites, stiffly beaten. Pour into two greased and floured layer-cake pans. Bake in a moderately hot oven, 375F; twenty-five to thirty minutes. Cool. Frost with seven minute or boiled icing. Garnish with well-drained orange sections. And they could be crystallized in sirup if you longed and pined for a little extra work. Might find it paid, at that.

Jay's lemon ~~cake~~ cake, #
1 pkg. lge. Betty Crocker yellow cake mix
1 " lemon jello
 $\frac{3}{4}$ cup. oil. $\frac{3}{4}$ cup. water
4-eggs. $\frac{1}{2}$ teas. lemon extract
Mix cake, jello water & extract, beat well, add eggs & oil, beat well. Bake in 9x12-pan or dish 350° 40 min, or until done. Pierce top of cake all over with fork (inch apart) and pour frosting over hot cake - (over)

Frosting - 2 cups powd. sugar
enough juice of one lemon +
enough water so that frosting
will pour (I add melted butter
to frosting).

Wow !!

Sponge Cake

H

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

4 egg yolks

2 tablespoons cold water or $\frac{1}{2}$ lemon juice

1 teaspoon vanilla

Beat 10 min.

$\frac{1}{2}$ cup boiling water

$\frac{1}{2}$ cup flour

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

4 egg whites beaten

bake 45 min. mod. oven ~~part~~ clear

Bread Cake

H-L?

mod.

1 cup bread sponge

1 " sugar

1 " raisins (cooked)

3 T lard

1 t soda

1 " cinnamon

$\frac{1}{2}$ " nutmeg

1 egg

Mix with flour till stiff as
cake batter

FRENCH BREAD

1 c. yeast
1 c. warm water
2 tsp. salt
4 c. sifted flour
1 tb. sugar

Dissolve yeast in 1 c of water. Sift flour, sugar and salt together in large bowl. Stir in dissolved yeast. Add just enough of the second cup of water to hold dough together. Mix until soft, sticky dough. Cover with a cloth. Set bowl in warm spot and let rise until double in size. 2-4 hrs. When dough is high and spongy, punch down with fist and give it a good sound beating with hand. Divide bread in 2 parts and place each in a greased 6" round baking dish. Cover again and let rise until reaches top of baking dish. Heat oven to 400° moderately hot. Brush top of bread with melted butter and bake 1/2 hour. Crusty good.

Pork Cake

3/4 lbs pork fat chopped fine
1 pt boiling water 1 tsp cinnamon, nutmeg
1 lb raisins* cloves, allspice, salt
1 lb currants 2 tsp baking soda
2 cups sugar 1 cup molasses
15¢ citron cut fine

Pour boiling water over fat then add spices and sugar, molasses, fruit, salt; dissolve soda in luke warm water and enough flour to make a stiff batter. Bake two hrs slow oven

H. Harvard Beets

Beef { 3 T Sugar
2 T Vinegar
2 T water
add

add 1 T Butter
Creamed 1 t. corn starch
together
add beets
stew over

Sauce for Angel Food cake
6 or 8 egg yolks creamed +
2/3 c. sugar, juice and rind
of one orange. Cook in
double boiler. Stir until
thick. Cool + whip with
1/2 pt whipping cream
add sugar

NONE SUCH GOLDEN COOKIES

1 (9 oz.) pkg. None Such Mince
Meat and $\frac{1}{2}$ cup water
boiled down*

1 cup shortening
 $1\frac{1}{2}$ cups sugar

1 egg
 $3\frac{1}{4}$ cups flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt

Cream shortening and sugar. Beat egg and blend with the shortening mixture. Sift flour once. Measure. Add soda and salt and sift again. Stir into egg mixture, blending thoroughly. Fold cooled mince meat into mixture. Drop by the teaspoonful on to a buttered baking sheet a few inches apart and bake in a hot oven (400° F.) about 8 minutes. Makes 3 dozen cookies.

NONE SUCH FRUIT CAKE

1 (9 oz.) pkg. None Such Mince
Meat and $\frac{1}{2}$ cup water
boiled down*

$\frac{1}{2}$ cup shortening
1 cup light brown sugar
 $\frac{3}{4}$ cup slightly floured, seedless raisins, chopped dates or

2 eggs
 $\frac{1}{3}$ cup milk
 $1\frac{1}{4}$ cups flour
3 teaspoons baking powder

chopped figs (optional)
Cream shortening and light brown sugar. Beat egg yolks and blend with creamed mixture. Add milk. Blend thoroughly. Sift flour once. Measure. Add baking powder and sift again. Stir into egg mixture. Add cooled mince meat. Blend. Beat egg whites until stiff and fold into batter. Pour into greased loaf cake pan and bake in a slow oven (300° F.) from 60 to 90 minutes. Makes an average sized loaf cake.

*Break mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for three minutes or until mixture is practically dry. Cool.
If 18-ounce can of None Such Mince Meat is used boil 15 minutes to condense.

NONE SUCH PUDDING

1 (9 oz.) pkg. None Such Mince
Meat and $\frac{1}{2}$ cup water
boiled down*

$2\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt

1 teaspoon cinnamon
1 egg
1 cup milk
1 cup molasses
1 cup chopped suet

Sift flour once. Measure. Add baking powder, salt and cinnamon and sift again. Beat egg and add milk, molasses, finely chopped suet and cooled mince meat. Mix wet ingredients thoroughly. Add to dry ingredients and blend thoroughly. Pour into buttered pudding mould and steam 3 hours. Remove from heat, open cover of mould and place in warm oven until top is not sticky to touch. Makes 10 large servings.

Choc. Frosting

2 T Crisco or Marg
2 squares melted ~~choc.~~
choc.

2 C Powd. sugar
6 T coffee
 $\frac{1}{4}$ t salt

$\frac{1}{2}$ t Vanilla
mix Crisco into sugar
melt choc, add coffee
sugar salt + crisco
stir till thick, then
add vanilla, cool
before icing cake
will keep, if it gets
to thick add a little
hot coffee

Persimmon Fruit Cake

1 C Persimmon Pulp

1 C sugar

$\frac{1}{2}$ C milk

1 T melted shortn.

1 t soda

1 C raisins

1 C nutmeats

1 t cinnamon

1 t nutmeg

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

2 C Flour

1 lb. mixed Fruit

1 t vanilla

Sift all dry ingredients together. Dredge fruit and nuts with part of flour. Mix well.
Bake 1 hour and 20 minutes at 300 deg.
Makes three small loaves (1 lb)

Cook Rhubarb in Top Of Double Boiler

Spring appetites call for fresh rhubarb. To stew it by the double boiler method cut the rhubarb in one-inch pieces; place it with sugar in top of double boiler and cook, covered, over hot water until it is tender. It should be soft but still hold its shape. Cooking it this way without added water gives it a delectable flavor and color. About one cup of sugar may be used to two pounds (5 to 6 cups) of diced rhubarb.

Cook Cabbage Open

Green cabbage is a crisp and delicious addition to spring meals. Quarter it, place it in enough boiling water to cover and cook uncovered just until tender; this will take no more than 7 to 12 minutes. Leaving the saucepan uncovered will help dissipate any strong odor.

1 can eagle brand milk

3 c. milk

2 T Lemon juice

1 t vanilla

heat 1 c. milk add Eagle brand
and other 2 c. + L. J. and freeze
to 1 in. around. then whips

Corn meal Rolls

Soften 1 pkg. yeast in $\frac{1}{4}$ c water⁺
add $\frac{1}{2}$ c sugar 1 tsp salt to
2 cup scalded milk - cool.

Add 2 eggs - yolk
3 cups flour + Beat
mix in $1\frac{1}{2}$ cups cornmeal
 $4\frac{1}{2}$ cups flour

Knead well.

Place in a bowl to raise
Shape into small balls + place
in muffin tins

Bake 375° 15 minutes

Salad

Lime Jello

No. 2 can Pineapple - *crushed*

1½ sweet pickle

1 piment

RUSSIAN SALAD DRESSING

Grate into a bowl 1 raw beet, carrot and onion; add ½ tsp. salt; 1½ tsp. paprika; ¾ tsp. mustard; 2 tsp. sugar; 1 cup mayonnaise; mix thoroughly. Very nice on crisp lettuce.

AVOCADO SANDWICH SPREAD

To one ripe avocado, peeled and diced, add 2 tbsp. mayonnaise, 2 tsp. butter, 1 tbsp. olive oil, 2 tbsp. grated cheese; salt, pepper. Variations for this spread: Add lettuce or sliced tomato, if sandwich to be eaten at once; or put deviled ham on one slice of bread.

Tuna Salad

- 1 can Tuna
- 2 apples *chopped*
- 2 large carrots shredded
- cabbage
- 2 or 3 green onions

Apple Pie

2 cups water
1¼ cup sugar
2 tsp Cream *later*
Bring to boil, slowly
drop in 20 Ritz
crackers, Boil 2 min
Let cool add
spice and dot
with Butter, Bake
in Pie shell
till done

Fruity Cheese Gelatin

- 1 pkg. jello - 1 cup boiling water
 - 1 cup fruit juice - ½ lt. cottage cheese
- Dissolve jello in boiling water.
add fruit juice + cottage cheese -
heat until fluffy. Cool + then
chill until firm.
Fruit can be added if desired.

Tomatoes, Chile Sauce

25 large ripe tomatoes, 5 medium onions,
3 cups vinegar, 1 cup brown sugar,
2 small red peppers, 2 tablespoons salt
1 Table spoon cinnamon, $\frac{1}{2}$ Table spoon allspice
 $\frac{1}{2}$ Table spoon cloves.
Chop all very fine, mix and boil $1\frac{1}{2}$ hours

Mrs. W. Winter

Chc

Breezy Point Salad Dressing^H

$\frac{2}{3}$ c. Vinegar — 1 c oil
 $\frac{2}{3}$ c sugar — 1 can Tomato soup
1 t. mustard $\frac{1}{4}$ t Paprika
 $1\frac{1}{2}$ t salt 2 T green pepper cut fine
2 T grated onion

Put all ingredients in qt jar
and shake well — keeps
indefinitely in refrig

Tomato French Dressing

1 T. dry mustard 1 t salt
3 T. sugar $\frac{1}{8}$ t pepper
1 C. salad oil 1 T. finely chopped onion
 $\frac{1}{2}$ C. vinegar $\frac{1}{2}$ can ^{condensed} tomato soup.
Combine mustard, salt, sugar and
pepper, blend in oil add onion
let stand 15 min. Add vinegar
and tomato soup; beat with rotary
beater till well blended store in

Dear friends

Sun 3 PM

So glad you found time to write
what are you making with the
crochet hook?

We are not so good Pa has had
a bad cold for a wk got sick
very sudden last Sun & has a
bad in his head & coughing. I
hoped to keep well but since
Fri I ache & feel dizzy so we
are sort of in the house. Will
be glad when March is over its
always a chilly mo. but so
far the winter has not been too
bad.

Marguerite & Joe came Sat the 16th
got here at 10:30 & left at three. She
brought a qt of blackberries & we
had a good pie she also got me
2 doz eggs from Arlene. she knows
I always want them. I make
scrapple & its very good you
better try it I get piece of Pork
say 3 lbs off loin end of ribs boil
in plenty water until tender - then

grind the meat - put back into
broth season with salt & pepper, have
at least quart of juice, then I
use 1 cup corn meal (dampened), then
it wont lump, add to meat &
cook slowly for 20 min. & mold
it ready to fry. I use yellow corn
meal, can you get it? of course
white will do. I've made it 4 or 5
times - this winter.

Dont think I know who Mimmie
Bush is, you speak of madd, is
that Charley's wife?

Frances son is working & seems
to be able to hold a job. It seems to
have a lot of headaches.

Its so nice for you to have
your family fairly near you.
I dont see Florence very often
she works & they have lots to do
on wk ends. Pearl gets here once
a yr she sent photos of Jeanne & baby
taken at Christmas time. We hope to see
our Great Grand daughter this summer
so you may move. Id like to
do the same out of this big house.

Write again Lots of love T-Lo