

POTATO-PECAN PIE
 Make crust by cutting in 4 tbsp. shortening in 1 cup flour which has been sifted with 1/4 tsp. salt; add 3 tbsp. ice water or what is needed to bind together; roll and line pie tin. Filling: Combine 1 1/2 cups mashed sweet potatoes, 1/2 cup brown sugar, 1 tsp. cinnamon, 1 tsp. ginger, 1/4 tsp. salt, 1 1/2 cups scalded milk, 2 well beaten eggs; cool and fill the unbaked shell. Bake in moderate oven (350) until nearly set—about 20 mins. Sprinkle top with mixture of 1/4 cup butter, 1/2 cup brown sugar, 3/4 cup pecan meats; continue slow baking until custard is set—about 45 mins. Serve with whipped cream.

LEMON PUDDING
 Cream 1 tbsp. butter, 1 cup sugar; add 2 1/2 tbsp. flour; juice and grated rind of one lemon, 2 beaten egg yolks; mix well and add 1 cup milk; fold in beaten egg whites; pour in baking dish; bake in pan of hot water 30 mins. The batter will form cake on top, with sauce underneath.

FROZEN DESSERT
 Put 24 marshmallows and 1 cup milk in top double boiler; cook until marshmallows dissolve; cool; add 1/2 pt. whipped cream, 1 small can drained crushed pineapple, 1 small bottle cherries. Place in refrigerator tray; when frozen, serve like brick icecream.

DATE-NUT BREAD
 Put 1/2 lb. pitted dates and 3/4 cup nut meats through food chopper; add 1 1/2 tsp. soda dissolved in 1 1/2 cup boiling water; cool; add 3/4 cup sugar, 1 beaten egg yolk, 1 tsp. vanilla, 2 cups sifted pastry flour; add beaten egg white, folding in; pour into greased loaf pan, bake in slow oven (350) about 1 hr. Delicious for all sandwiches, but wonderful spread with cream cheese and a lettuce leaf.

GUMDROP COOKIES
 Beat 4 egg yolks until lemon-colored; add 2 cups brown sugar and beat again; add 1 tsp. vanilla; add 2 cups flour into which has been sifted 1/2 tsp. salt and 1 tsp. baking powder; add 1/2 cup chopped nuts, 1 cup small orange gum drops and 2 tsp. water; fold in beaten whites of 4 eggs; pour into large shallow pan, lined with waxed paper. If desired, put orange icing on cake before cutting into cookies.



Lemonade Chiffon Pie

Step One: MINUTE MAID LEMONADE SPRYCRUST

1/2 cup less 1 tablespoon SPRY
 1 tablespoon boiling water
 2 tablespoons Minute Maid,
 thawed to room temperature

1 teaspoon milk
 1 1/4 cups sifted all-purpose flour
 1/2 teaspoon salt
 4 tablespoons chopped coconut

Put Spry in mixing bowl. Add boiling water, thawed concentrated lemonade and milk and whip with fork until all liquid is absorbed and a smooth mixture is formed. Sift flour and salt onto Spry-whip and stir quickly into a dough. Pick up and work until smooth and blended; shape into a flat round. Roll between two 12" squares of waxed paper into a circle 1/8" thick. Peel off top paper, sprinkle 2 tablespoons chopped coconut over pastry, leaving about a 1" border plain. Re-cover with paper and gently roll coconut into dough.

Turn pastry and paper over and repeat process, rolling in remaining coconut. Peel off top paper, place pastry in 9" pie pan, pastry next to pan. Remove paper, fit pastry into pan, trim 1/2" beyond pan, turn back even with edge of pan, flute rim. Prick shell all over with fork. Bake in very hot oven (450°F.) 10-14 min.

Important! Do not make substitutions for Spry. Spry has the "built-in" safety and shortening power to guarantee perfect crust every time. So don't take chances. Take Homogenized Spry and be sure!

this paper.

PICKLED EGGS
 Mix and bring to a boil 2 qts. vinegar, 1 tbsp. each pepper and salt, 1/2 tsp. each allspice, mace, ground ginger; 3 cloves, garlic cut into quarters (less if that is the way you feel about garlic), 1 tbsp. mustard seeds. Let boil 1 hr. Hard-boil 3 doz. eggs, shell and pack in qt. jars. Cover with the vinegar mixture; seal, let stand 2 weeks before using. A quicker pickled egg is made by pouring over the hard-boiled eggs the vinegar mixture from a bunch of pickled beets. They will turn beat-color and be ready for use in 24 hrs.

HAM AND ASPARAGUS ROLLS
 Melt 4 tbsp. butter and stir in 4 tbsp. flour, 1 tsp. salt, pepper to taste, and (very gradually) 2 cups milk; stir constantly until sauce boils and thickens; remove from fire and stir in 1/2 cup grated cheese. Roll a thin slice of boiled ham around 3 stalks of cooked asparagus and fasten with a wooden pick; prepare as many rolls as are needed; put layer of cooked rice in shallow buttered baking dish; place ham and asparagus rolls on rice; pour the cheese sauce over all; bake 15 to 20 mins. in moderate oven until cheese golden brown.

VEAL AND NOODLES
 Cut veal into small pieces (3 cups full), flour and brown nicely in hot fat; add 5 cups boiling water, 1/2 tsp. curry powder; salt and pepper; 1/2 hr. before meat is done, add 3 cups celery; simmer until no longer watery; serve on a platter of hot noodles, seasoned to taste.

POT ROAST

To be served Sunday, Father's day, with cream of tomato soup, cabbage salad, mashed potatoes, and a fresh-fruit pie. Wipe clean with damp cloth 4-lb. rump or chuck roast; brown very brown in hot fat in heavy frying pan; remove meat to roasting kettle, dredge with flour, salt and pepper; pour 2 cups water into pan in which roast was browned, boil up and pour over roast; cover tightly, simmer 3 hrs. During last hour, add chopped onions, celery and carrots. When roast is quite tender remove to flat platter; strain out vegetables and arrange around roast; thicken gravy with flour that has been dissolved in a little cold water; add salt and pepper if necessary.

MEAT CROQUETTES
 Chop fine sufficient cold meat of any kind to make 1 pt., or amount needed. Put 1/2 pt. milk over fire; blend together 1 tbsp. butter and 2 tbsp. flour; stir into milk until smooth. Season meat with chopped onion, celery and parsley, salt and pepper; mix well with white sauce; when cool form into croquettes, roll in bread crumbs and delicately brown in hot fat on all sides. Cold meat loaf may be used in this way.



"EASY-MIX" PASTRY

Combine in measuring cup 1/2 cup of Mazola and 5 tablespoons of ice water (or cold milk). Beat with a fork until creamy. Immediately dump this mixture all at once over 2 cups sifted flour and 1 teaspoon salt. Toss and mix with a fork. Notice how quickly Mazola mixes in!

Form dough into balls, divide in half... roll each between two 12-inch squares of wax paper (wipe table with damp cloth so paper will not slip). Remove top sheet... place dough in pan... peel off the other sheet. Bake at temperature required for filling used. For single crust, divide recipe in half. Prick well, if for baked shell.

This is good and easy.

Lemon Cheese Cake
 Take one pound of curd, four eggs, one cup granulated sugar, two rounded teaspoonfuls of flour, grated rind and juice of one large lemon, one teaspoonful cinnamon, almost one-fourth of a grated nutmeg, and one tablespoonful of butter. Cream the butter, add the sugar and egg yolks and cream again, until light. Next add the spices, flour, rind and juice of lemon and the cheese rubbed through a sieve. Beat the whites of the eggs to a stiff froth, stir into the above ingredients and pour all into a large pie-pan lined with rich pastry, and bake in a rather quick oven. A cheese cake should not be the consistency of custard pie, but should be fairly firm while soft.
 CLARINDA L. BURNS.

Johnny Cake
 1 cup meal; 1 cup flour; 2 tablespoonfuls of sugar; 1 egg; 2 teaspoonfuls of baking powder; nearly 1/2 cup of melted butter; pinch of salt, and milk enough to make thick as cake batter.



Lemonade Chiffon Pie

Step One: MINUTE MAID LEMONADE SPRYCRUST

- | | |
|--|----------------------------------|
| ½ cup less 1 tablespoon SPRY | 1 teaspoon milk |
| 1 tablespoon boiling water | 1¼ cups sifted all-purpose flour |
| 2 tablespoons Minute Maid,
thawed to room temperature | ½ teaspoon salt |
| | 4 tablespoons chopped coconut |

Put Spry in mixing bowl. Add boiling water, thawed concentrated lemonade and milk and whip with fork until all liquid is absorbed and a smooth mixture is formed. Sift flour and salt onto Spry-whip and stir quickly into a dough. Pick up and work until smooth and blended; shape into a flat round. Roll between two 12" squares of waxed paper into a circle ⅛" thick. Peel off top paper, sprinkle 2 tablespoons chopped coconut over pastry, leaving about a 1" border plain. Re-cover with paper and gently roll coconut into dough.

Turn pastry and paper over and repeat process, rolling in remaining coconut. Peel off top paper, place pastry in 9" pie pan, pastry next to pan. Remove paper, fit pastry into pan, trim ½" beyond pan, turn back even with edge of pan, flute rim. Prick shell all over with fork. Bake in very hot oven (450°F.) 10-14 min.

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Step Two: KNOX SKY-HIGH AND MINUTE MAID LEMONADE CHIFFON FILLING

1 envelope Knox Unflavored Gelatine
½ cup cold water
¼ teaspoon salt
4 eggs, separated
1 can, (6 ozs.) Minute Maid
lemonade, thawed (less 2 tablespoons
used in lemon pastry)

½ cup sugar
½ cup heavy cream, whipped
1 9" baked Lemonade Spry-crust
Pie Shell
Chopped coconut
6 fresh medium-sized strawberries

Sprinkle gelatine on water in top of double boiler. Add salt and egg yolks; mix well. Place over boiling water and cook, stirring constantly, until mixture thickens slightly and gelatine dissolves (about 3 min.). Remove from hot water; add thawed concentrated lemonade. Chill, stirring occasionally, until the mixture mounds slightly when dropped from a spoon.

Beat egg whites until stiff, but not dry. Add sugar gradually, beating well after each addition. Fold in gelatine mixture. Fold in whipped cream. Turn into

baked Lemon Coconut Pie Shell. Chill in refrigerator until firm. To serve, garnish pie with a ring of coconut about $\frac{3}{4}$ " from rim. Leave hulls on strawberries and make 3 lengthwise cuts, spreading to make fans. Stand berries on filling against coconut.

It is Knox, the *real* unflavored Gelatine that gives that *real* chiffon texture and soaring height to this new conception of one of America's favorite desserts. Get acquainted with Knox Gel-Cookery soon.

Mock Apple Pie

Pie Pastry for 2 crusts

13 Saltine crackers

½ c. hot water

2 T. lemon juice

1 T. butter

½ c. sugar

½ t. cream of tartar

½ t. cinnamon

1 t. nutmeg.

Break saltines in quarters.
Add to them the hot water, lemon
juice & butter. Mix sugars with
cream tartar & spices and add
to previous mixture. Pour
into pie plate which has been
lined with pastry. Cover with
top crust, (pricked) & bake in 400°
oven for about 35 min.

Graham Cracker & Apple Pie

1/2 Graham crackers (double)
1/2 Cube Butter. Roll crackers cream
with butter. Put in pie pan and
pat down.

Make apple sauce well spiced
and cool. 2 eggs beaten separate
1 cup milk. Mix egg yolks & milk
and add to apple sauce. Fold in
beaten white. Pour into crust. Cover
with rolled crackers & bake in

moderate oven 15 min

Jessa

Butter Scotch Pie (Mrs. Belt's)

1 cup brown sugar - 2 eggs.
2 Table spoon flour - 1 cup cold water
2 Table Spoon butter - 1 tsp Vanilla
Mix sugar & flour together, add
water gradually & stir over the fire
until thick. Add the egg yolks &
butter - then vanilla. Fill baked crust
beat the white of egg to stiff froth -
Add 2 Table spoons sugar. Put this on
top & brown in a slow oven.

DATE NUT CAKE

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2 CUPS sugar	2 cups flour
3 eggs	1 tsp soda, salt
1 cup sour milk	1 tsp nutmeg, cinammon
2/3 cup oil	1 cup dates, chopped nuts

Mix eggs & sugar; then add flour-spice-soda-salt
mixture with the milk. Beat in oil. Fold in
dates & nuts. Bake at 350 one hour in a greased
angel food cake pan

Gum Drop Cake H+1/2 Proc.

1/2 lbs raisins 1/2 lb Gum Drops (no Black
cut up fine
1/2 cup pecans heat in little butter
2 c. flour sifted with 1/2 t cinn.
1/8 t cloves 1/8 t nutmeg 1/4 t salt
1/2 c. shortening 1 c. sugar 1 egg.
3/4 c. Apple sauce 1/2 t soda in 1 T
hot water 1 t vanilla.
Bake in loaf tin lined with
waxed paper 300° to 325° for 1 hr.

Summer Souffle

3 T veason oil
 4 T flour
 1/2 t salt
 dash Cayenne pepper
 1 C milk
 3 eggs
 1 C sliced cooked asparagus
 corn or flaked fish

Blend oil with flour and seasonings on low heat. Stir in milk, stir till thick remove from heat. Add to beaten egg yolk mix well. Add veg. or fish. Cool. Fold in stiffly beaten egg whites. Pour in casserole greased only on bottom. Bake in pan of water in oven @ 250° 1 hr. Serve at once
 serves 4

Place in a baking dish:

- 1) a layer of cooked macaroni, spaghetti, or noodles etc.;
- 2) then pour over this a can of tomato soup;
- 3) next add a layer of canned asparagus, preferably "all green";
- 4) next add a layer of cheese;
- 5) on top, put slices of bacon.



Bake in a moderately hot oven long enough to cook bacon & melt cheese.

Sally

Prun Bran Muffins

2 T shortening	1 cup flour
1/4 cup sugar	1/2 cup chopped prunes
1 egg	1/2 t salt
1 cup all Bran	2 1/2 t baking powder
3/4 cup milk	

Soak prunes in water 1 hour. Drain and cut in small pieces. Blend shortening & sugar thoroly; add egg, beat well; stir in Bran & milk, let soak until most moisture is taken up. Sift flour, salt baking powder; add to first mixture with prunes; stir only till flour dissappears. Fill muffin pans 2/3 full. Bake 400 F, 30 min

Apple Salad

1 1/2 C. sliced apple
 tart apple +
 Celery
 1/2 C. Coconut
 1 T Lemon Juice
 4 T oil
 4 T Orange Juice
 Salt
 Paprika

Use apples, celery +
 Coconut. Sprinkle
 with lemon juice
 add a bunch
 dressing made
 from oil + orange
 juice
 with salt + paprika
 Live Salad Bowl with
 lettuce + pile chilled
 salad in center.
 Eat with currant or
 green jelly

Peach Conserve

12 peaches cut up
 3 Oranges ground
 1 Lemon
 1 C. sugar to 1 C pulp
 cook till almost
 done, then add
 1 bottle marachino
 cherries cut up.
 cook till it jello.

Salt Rising Bread

1 c milk

2 T sugar

1 1/2 t salt

5 1/4 c sifted flour (about)

1/4 c white corn meal ^H

1 c lukewarm water

2 T melted shortening

Scald milk, remove from heat stir in 1 T sugar, salt and corn meal, Put into 2 qt jar, cover and set in pan of hot water 120° F let stand in warm place 6 or 7 hrs. or till it ferments, when gas escapes freely stir in lukewarm water, remaining sugar, shortening & 2 c shortening, heat thoroughly. Return jar to hot water bath 115° F and let rise until sponge is very light & full

of bubbles. Turn sponge into large warm bowl. gradually stir in remaining $2\frac{1}{2}$ C flour or just enough to make a stiff dough which can be handled easily. knead 10 or 15 min. or until smooth. divide in half, shape into loaves and place in pans, greased. Brush with melted fat cover and let rise in warm place until $2\frac{1}{2}$ times its original bulk. Bake in mod. oven 375° 10 min. Then 350° & bake 25 min.

Ham Cassarole

Two cups chopper ham
One package frozen peas
Can of mushroom soup
Mix and put in casserole
Mash some sweet potatoes, season with salt, cinnamon and spoon on top of first mixture and bake 30 min.

Noodles DeLux

1-6oz pk Egg Noodles $\frac{1}{2}$ t salt
1 cup cottage cheese $\frac{1}{2}$ cup grated cheese
1 cup sour cream
 $\frac{1}{4}$ cup bhop onion
1 clove garlic chop fine
2 t woshester sauce
dash tobasco sauce or red pepper

Cook noodles till tender in 3 qts boiling water & 1 T salt, drain. Mix light cottage cheese, cream, onion, garlic, woshter sauce, etc. Place in buttered baking dish, sprinkle with grated cheese, bake 40 min in mod. oven 350° .

Tripe a la Creole

1 lb. Honey Comb Tripe - $\frac{1}{3}$ c drippings

3 T chopped onions - $2\frac{1}{2}$ c Can Tomatoes

1 t sugar - 3 or 4 c Cooked Rice.

1 T Worcestersauce - 2 t salt - $\frac{1}{2}$ t Paprika

3 T chopped green pepper - Parsley

Wash Tripe thoroughly cover with cold water and simmer gently 2 or 3 hrs or until very tender, drain. Meanwhile cook onions in drippings till soft and yellow. Add tomatoes, strained and sugar simmer covered 45 min to 1 hr Add

seasonings and green pepper and
bring to boiling. dry the cooked
strips cut into $2\frac{1}{2}$ in squares, dip in
flour Brown on both sides in the
rest of drippings Place in plate and
cover with sauce, serve with
Boiled Rice 34 + 5 servings

Peloff.

{ $\frac{1}{2}$ cube melted Butter
Handfull of Vermicello, Salt, Pepper
Brown 1 c rice

• can Swanson's Chicken Broth
1 " Hot Water

Add to rice, cover after
boiling and simmer 25 min.

Strawberry Preserves (Florence)

1 c. Sugar } Boil til it threads
 $\frac{1}{2}$ c. water }

add 1 c. Berries + boil 5 min.

add 1 c. Sugar + 1 c. Berries +
boil gently 10 min.

Pour into shallow dish + let stand
24 hrs. Pack into sterile glasses
+ cover with parafin. (Can use
any berry or apricots)

Roy's Favorite ginger Cookies

$\frac{3}{4}$ cups shortening
 1 " sugar 1 eggs
 $\frac{1}{2}$ tsp salt 1 tsp allspice
 1 " cinnamon } add last
 1 " ginger } $2\frac{1}{2}$ c. flour

Bake at 350°
10 to 12 min.

Mix + { 4 tablespoon Molasses $\frac{1}{4}$ cup
 add - tsp { " hot water
 mixture { 2 tsp soda
 dip glass in sugar and squash cookies

Peanut Butter Cookies

$\frac{1}{2}$ cup shortening	$1\frac{1}{2}$ cup flour
$\frac{1}{3}$ cup Peanut Butter	$\frac{1}{2}$ t salt
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ t soda
$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ t vanilla
1 egg	

Cream shortening, peanut butter & sugar; add egg, beat well; sift flour, soda & salt; blend with creamed mixture; add vanilla. Measure dough by teaspoon & roll into marbles. Place on cookie sheet press flat with prongs of fork to form ridges & bake in mod oven.

Ice Box Cookies

(Vivian aherns)

2 cups Brown Sugar
 1 cup Butter
 2 eggs.
 3 cups Flour -
 1 tsp soda -
 1 cup nuts

Cream Sugar & Butter - add eggs
 soda - flour & nuts. Mold into a
 long roll - Put into Ice box over
 night. Slice & bake as wanted

Toll House CHOCOLATE COOKIES

FROM THE FAMOUS NEW ENGLAND INN

Cream 1 cup butter, add $\frac{3}{4}$ cup brown sugar $\frac{3}{4}$ cup granulated sugar and 2 eggs beaten whole. Dissolve 1 tsp. soda in 1 tsp. hot water, and mix alter- nately with $2\frac{3}{4}$ cups flour sifted with 1 tsp. salt. Lastly add 1 cup chopped nuts and	2 Economy size bars (7 oz. ea.) Nestlé's Semi-Sweet Chocolate which have been cut in pieces the size of a pea. Flavor with 1 tsp. vanilla and drop by half teaspoons on a greased cookie sheet. Bake 10 to 12 minutes in 375° oven. Makes 100 cookies.
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NOTE:—Do not melt chocolate. Cut along scores—pieces are the proper size. Chocolate cuts easily at room temperature. Shortening may be substituted for butter.

SPICE DROPS

$\frac{1}{2}$ cup butter 1 tsp cinnamon

$\frac{3}{4}$ cup sugar 1 tsp nutmeg

2 eggs, well beaten $\frac{1}{2}$ tsp ginger

2 cups Sperry Pancake
and Waffle Flour 1 tsp vanilla

cream butter and sugar; add eggs
beating until smooth. Sift flour,
measure and sift with spices. add
to creamed mixture. Blend in vanilla
sugar

Drop by teaspoonsful on pleated
cookie sheet.

Chocolate Spice Cookies
melt and add 1 square unsweetened
chocolate to one-half the batter

Hayward, Wisconsin Pie Crust (Agnes Ahrenkiel)

1/2 lb lard - - 1 tsp salt
3 c. flour - mix
beat 1 egg - 1/3 c. water
1 tblep vinegar
4 single crusts

Guava Pie

Wash + cut Guavas
in slices the round
way. Fill the
uncooked pie crust
as for a berry pie
add 1 1/2 cup sugar
a piece of butter
size of an egg.

1 level tsp minute
tapioca - Put on
top crust + bake
15 min with whipped
or ice cream