

8505-

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1 pkg lemon jell'o

1 1/2 cups hot water

1 teaspoon salt

3 tablespoons lemon juice

2 " vinegar

1 cup diced celery

1/4 " green pepper strips

1/2 " diced cucumber

2 tablespoons diced carrots

1 " minced onion

Salad

Indian Relish

L

12 tomatoes

8 onions

6 peppers

1/2 head cabbage

1 bunch celery

1/2 teaspoon turmeric

1 tablespoon mustard

1 " " " seed

1 " " flour

vinegar to cover - sugar & salt to taste

Carrot Pudding

1 cup grated carrots 1 cup nuts

1 " " potatoes steam 2 hrs.

1 " " suet

1 " raisins

1 " apple

1 " sugar - brown

2 " flour

1/2 tsp soda

1/2 " salt

1/2 " nutmeg

1/2 " cinnamon

1/2 " cloves

## Relish

8 tomatoes  
8 apples  
6 peppers  
6 onions  
 $\frac{1}{4}$  cup celery seed  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{2}$  " cloves  
1 pint vinegar  
Sugar & salt to taste  
Cook 20 min.

Mrs. Cornell

## Pepper Relish

1 doz. yellow mangoes  
1 " red "  
1 " green "  
10 onions  
2 bunches celery  
1 small head of cabbage  
Grind & stand in salt 2 hrs. add 1 qt. vinegar  
2 cups sugar let come to a good boil &  
seal

Mrs. M. Vabb

## Pickles

200 pickles  
Wash & fill in cans  
1 gal. good vinegar  
 $\frac{3}{4}$  cup salt.  
1 " ground horse radish  
1 tablespoon ground mustard  
2 teaspoons saccharine or a little more  
mix & pour in cans - cold - seal

Aunt Annie

## SLICED CUCUMBER PICKLE

2 doz. cucumbers sliced  
4 onions  
2 red peppers--cut  
Let stand in salt water about 2 hours  
drain.

### DRESSING:

$\frac{1}{4}$  qt. vinegar  
 $1\frac{1}{2}$  cups sugar  
2 tablespoons mustard  
2 tablespoons tumeric  
1 cup or a little more flour  
1 teaspoon celery seed---cook then put in  
all and cook 5 minutes more.

Sweet Pickles

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10 lbs fruit            1 qt vinegar  
4 lbs sugar            1 tbs whole cinnamon,  
allspice and cloves

Put sugar in kettle with one cup water, skim when boiling, add vinegar and spices. When it boils put in fruit and boil till tender

2 bunches Indian reish  
2 bunches celery  
½ pk green tomatoes  
6 onions.  
1 large cabbage  
6 red peppers  
6 green "  
3 lb sugar  
1 oz mustard seed.  
tablespoon turmeric  
vinegar  
Cook slow 1 hr.

L  
Mrs Bell

Tomatoe Mince Meat

30 green tomatoes  
24 apples  
4 lb sugar  
½ " salt  
3 " raisins  
16 tablespoons vinegar  
nutmeg  
cinnamon  
allspice  
salt  
cook ½ hr.

Tomatoe Catsup

1 pk. tomatoes cooked & strained  
½ cups vinegar  
1 " sugar  
3 tablespoons salt  
2 " mustard seed  
1 " whole cloves  
1 " pepper  
2 " cinnamon

Green Grape Conserve  
3 pts. grapes cut & seeded  
8 cups sugar  
 $\frac{1}{2}$  lb. raisins cut  
 $\frac{1}{2}$  " English walnuts  
2 oranges cut in discs & grind. Also.  
let stand over night & cool till thick.

### Hominy Dish

Put one can Hominy with juice  
in baking dish. cover with  
2 small cans of Tamales. Add  
 $\frac{1}{2}$  can hot sauce  $\frac{1}{4}$  lb of cheese  
Bake slowly 30 min.

### Chile Sauce

12 Tomatoes (ripe)  $\frac{1}{2}$  c sugar  
4 onions 2 c vinegar  
4 green peppers (b) 1 t cinnamon, cloves,  
2 T salt allspice, nutmeg  
Chop fine and cook for a few  
hours until half gone very good to serve  
with meat

### Magda's Fruit Butter with Orange

Use peaches, pears or apricots  
4 C. fruit pulps - small chunks  
1 orange, put thro grinder 4. C sugar  
cover & let stand 30 min. Bring  
toil then put in oven & let simmer  
from  $1\frac{1}{4}$  to  $1\frac{3}{4}$  hrs.  
For a fruit with little acid, like  
pears, add juice of 1 lemon

## Cucumber Relish

X

2 doz. cucumbers

$\frac{1}{2}$  pk<sup>t</sup> onions

2 red mangoes.

2 green "

2 bunches celery

Grind onions & cucumbers - let stand  
over-night - drain

$\frac{1}{2}$  gal vinegar

3 cups sugar

mustard seed  
(over)

Wm. W. Vahl

cherry seed to suit taste  
put vinegar & sugar on stove & let boil.  
Put in whole amount & let boil 5 min.  
salt to taste

(Mrs Patten)  
2

## Sliced Cucumber Pickle

Slice cucumbers & onions after they are peeled

Let stand in salt for 2 hrs.

2 doz cucumbers

1 " onions

1 Bunch celery or seed

1½ Tablespoons mustard (ground)

1 cup Brown sugar

1 " flour put in before heating

Cover with vinegar & cook 15 min

over

Mix all to-gather & stir while  
cooking. seal hot



TAPIOCA

DELICIOUS  
HEALTHFUL FOOD

! for all ages

REQUIRES NO SOAKING

TAPIOCA

DELICIOUS  
DISHES EASILY  
PREPARED

REQUIRES NO SOAKING

## Tapioca Cream

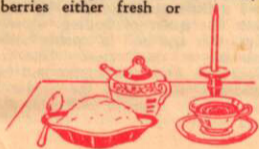
Stir  $\frac{1}{8}$  cup Tapioca and pinch of salt in quart of boiling water or milk and cook in double boiler for 15 minutes or until clear. Stir frequently. Mix together one egg yolk and  $\frac{1}{2}$  cup sugar and stir into mixture. Then cook for another 5 minutes. Before removing from fire add flavoring as desired.

When cool whip in beaten white of egg. Serves 8.



Figs, dates, raisins, prunes or nuts may be stirred in if desired while cooking.

It is also delicious poured cold over any fruit or berries either fresh or canned.



### Apple Tapioca

Pare, core and slice 6 tart apples. Place in a pudding dish and cover with sugar, butter and a little nutmeg. Stir  $\frac{1}{8}$  cup Tapioca into one quart of boiling water. Add a little salt and boil in double boiler for 15 minutes or until clear. Stir frequently. Pour this over the apples and bake in a moderate oven until the apples are soft. Serve either warm or cold with plain cream and sugar.

### Chocolate Tapioca Cream

To 1 quart of boiling milk add  $\frac{1}{8}$  cup Tapioca, two squares Unsweetened Chocolate cut in pieces,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  teaspoon salt. Cook in double boiler 15 minutes. Stir frequently. Beat 1 egg yolk slightly, pour small amount Tapioca over beaten yolk, stirring vigorously. Return to double boiler, cook until thickened. Remove from fire, add vanilla. Cool and fold in a stiffly beaten white of egg.

## For Berry Pies

Add 1 or 2 tablespoons of Quick Tapioca to the sweetened berries. Tapioca absorbs the extra juice—prevents the juice from running over and adds greatly to the quality of the pie.



## Pineapple Tapioca

Add  $\frac{1}{2}$  cup Tapioca and  $\frac{1}{4}$  teaspoon salt to 1 quart pineapple juice and water. Cook in double boiler 15 minutes or until Tapioca is clear, stirring frequently.

Add  $\frac{1}{2}$  cup sugar and pineapple. Serve with whipped cream. Serves 8.



### Baked Tapioca with Cherries

Add  $\frac{1}{2}$  cup Tapioca to 1 quart boiling water and Cherry juice. Cook in double boiler 15 minutes or until Tapioca is clear, stirring frequently. Add tablespoonful lemon juice, also add one cup brown sugar mixed with  $\frac{1}{4}$  teaspoon nutmeg.  $\frac{1}{2}$  teaspoon cinnamon, 2 tablespoons melted butter. Add 2 cups of Cherries. Pour in a greased baking dish and bake in moderate oven for 45 minutes. Serve plain or with cream. Serves 8.

### Berry Tapioca

Crush 2 cups of your favorite berries and sweeten to taste. Add  $\frac{1}{2}$  cup Tapioca and  $\frac{1}{4}$  teaspoon salt to 3 cups boiling water. Cook in double boiler 15 minutes or until Tapioca is clear, stirring frequently. Add  $\frac{1}{2}$  cup sugar and 1 teaspoon butter. Remove from fire. Add berries and 1 teaspoon lemon juice. Chill. Serve with whipped cream. Serves 8.

## Vanilla Ice Cream

(For a mechanical refrigerator)

1½ cups milk	Pinch salt
2 tablespoons Tapioca	1 teaspoon vanilla
¾ cups sugar	1 egg white
	1 cup whipping cream

Add Tapioca to boiling milk and cook in a



double boiler for 15 minutes or until Tapioca is clear. Rub through a fine sieve, add salt and sugar, and cool. Turn into a refrigerator tray and let stand until partially frozen. Beat well, add vanilla, and fold in the beaten egg white and whipped cream. Return to the refrigerator and freeze until firm, stirring once or twice.



## Anadama Bread

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1/2 c. g. rian meal  
(corn meal)  
2 c. boiling water  
2 T shortening  
1/2 c molasses

1 t salt  
1 cake yeast  
dissolve in 1/2  
c. warm water  
5 c. flour

Stir corn meal very slowly in the boiling water, when thoroughly mixed add shortening, molasses and salt, cool; when lukewarm, add the dissolved yeast and flour, enough to make a

stiff dough. Knead well and keep  
in warm place, let rise to more  
than double in bulk, shape into  
two loaves and let rise untill  
light. Bake in a hot oven at  $375^{\circ}$   
for one hour. Makes two loaves  
(knead about 15 min.)



## SOUR DOUGH PANCAKES

Dissolve a cake of yeast (in envelopes now) in a pint of lukewarm water. Add enough flour to make a thin batter and let stand 3 hrs. before using. (Starter)

The other method I haven't tried is beat the white of an egg to foam, then add 1/2 pt. sour cream or milk and add enough flour to make a thin batter.

Start the night before with this. Use 2 cups of sifted flour, one cup evaporated milk, 1-1/4 cups of warm water. Mix with 2 or 3 tablespoons of your properly aged starter to a thickness similar to hot cake batter. Cover with oiled paper and set over night in a warm place. In the morning, add 2 tablespoons of sugar (optional), 2 tablespoons oil or melted butter, 1 teaspoon soda, 1/2 teaspoon baking powder, 1 teaspoon salt, 2 egg yolks unbeaten. Fold in the 2 beaten egg whites. Cook on a hot griddle in small size. Use about half this recipe, usually for 2 people. Burt and I usually have about three meals from one recipe as it keeps well in refrigerator. I test the griddle for just right baking by a few drops of water on griddle. When they hop around, the heat is perfect.

## Mountain Bars

Boil together - 1/2 c milk  
2 c sugar Boil to a Rolling  
boil.

mix together

3 c oatmeal

4 T cocoa

1 t vanilla

1/2 c Peanut butter

1/2 c cocoanut

1/4 c butter

Shape into balls and cool  
in cool place

Very delicious