

### Frosted Nut Cake

1 cup white sugar	icing
$\frac{1}{2}$ " shortening	1 egg white
2 eggs (save 1 white)	<u>1 cup br. sugar</u>
$\frac{1}{2}$ cup sour milk	beat
2 " flour (sifted)	$\frac{1}{2}$ teasp. vanilla
$\frac{1}{2}$ teaspoon soda	
$\frac{1}{2}$ " vanilla	
1 " baking powder	
$\frac{1}{2}$ " salt	

Put in pan; sprinkle with nuts; frost  
Mrs. Cox

### Upside down cake

1-3 cup butterbeaten to cream  
add  $\frac{1}{2}$  cup sugar----beat  
2 eggs----beat  
1 cup milk added slowwith  
2 cups flour-sifted 3 times--  
3 teaspoons baking powder &  $\frac{1}{4}$  teaspoons salt  
1 teaspoon vanilla  
2 beaten egg whites  
Melt 2 tablespoons butter & 1 cup brown sugar.  
5 slices pineapple  
Pour batter on and bake.45 minutes.

### COOKIES

1 cup white sugar  
1 cup brown sugar  
1 cup shorting--beat  
beat in 2 eggs (yokes)  
add beaten whites  
5 level cups sifted flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon soda (level)  
1 teaspoon baking powder(level)  
sift all together  
2-3 cup water  
Add alternately with flour--1 tablespoon  
vanilla(flavor) drop 1 teaspoonful for  
each cooky.

### Buns

3 cup water  
1 cup sugar  
 $\frac{1}{2}$  cup shortening  
2 teaspoons salt  
1 cake compressed yeast  
Add sugar and yeast  
warm water and stir till  
dissolved, mix with flour  
till stiff, let raise and  
knead down

## Ginger Bread

1 cup sugar  
1 " butter  
1 " sour milk  
2 eggs  
1 tablespoon ginger  
1 teaspoon cinnamon  
1 " " soda dissolved in hot water  
1 cup molasses  
flour

1½ cup sugar  
3 eggs beat 5 mi  
½ cup water  
1½ " flour  
1½ T. B Powder sifted 3 times  
1½ cup B sugar  
2 tablespoons butter melt

Rome 1945 J 1

layer, which has been kept separate. Let cool a minute. Then with a thin knife, dipped in hot water, divide the cake layer into as many wedges as desired, when the cake is cut. Carefully place the wedges on the cake. Cover the sides of all layers with the reserved cream filling and store in the refrigerator.

The Sebastian family vows that Joanne's spaghetti sauce is "out of this world." Here is her recipe.

### SPAGHETTI SAUCE

1 lb. ground beef  
2 medium onion, chopped  
3 chili peppers, chopped

3 to 6 cloves garlic, chopped  
3 eight-ounce cans tomato sauce  
1 six-ounce can tomato paste  
1-3 cup water  
2 teaspoons Worcestershire sauce  
1½ tps. salt  
Dash pepper  
Brown meat; drain off excess fat. Add onion, pepper and garlic. Cook one minute. Add tomato sauce, tomato paste, water, Worcestershire sauce, salt and pepper. Cover and simmer two hours. Serve sauce over hot spaghetti.

Roll 1 lb graham  
crackers on Bread  
board.

cut up ½ lb Mars  
hallow

1 lb dates cut

with scissors 1 lb  
E walnuts

2 table s sweet milk  
Mix & Roll in Cracker  
crumbs roll in roll  
let stand over night  
Slice in Morning.

Elsie's cake  
2 C gran sugar  
3½ C Snows Dome Flour  
(sift before measuring)  
2 T B.P  
1 T salt  
1 T vanilla  
Break 2 eggs into a  
cup fill up with  
shortening  
1 cup sweet milk -  
Beat vigorously for  
2 min. Bake in  
oven 375° for 25 min.  
I baked it in large  
pan so left it in 40 min

$\frac{1}{2}$  cup light mineral oil  
 $\frac{1}{4}$  " vinegar  $\frac{1}{2}$  tea Worcester  
" water. sauce  
 $\frac{1}{4}$  " catsup or chili sauce  
 $\frac{1}{4}$  " salt  
 $\frac{1}{2}$  " sugar  
1 " horseradish  
1 " mustard  
 $\frac{1}{4}$  " paprika, clove garlic

put in screw top jar  
shake well & keep in refug.

## Pecan Cake<sup>2</sup>

- 1 lb butter
- 1 " sugar or 2 cups
- 1 " flour or 4 "
- 2 " seedless raisins
- 1 " pecans broken
- 6 eggs
- 1 nutmeg grated
- 1 Table spoon B.P.

Bake in a very  
slow oven  
3 hours

makes 2 medium  
sized cakes

$\frac{2}{3}$  cup of brandy  
or whiskey

Anna's Christmas  
Cake

## Banana bread

- Crean  $\frac{1}{2}$  cup shortening
- 1 cup sugar
- 1 med beaten egg cream
- 1 cup Bananas
- $\frac{1}{2}$  tea soda dissolved in  
 $\frac{2}{2}$  3 tbs milk
- add to mixture
- 2 cup flour
- 1 tea baking powder
- $\frac{1}{2}$  cup nuts
- let raise 20 min
- bake 40 min 350°

RUSSIAN TEA

M.W. Todd

One gallon serves 30

- 3 cups sugar
- 3 oranges juiced
- 3 lemons juiced
- (1 tsp. cinnamon
- (1 rounded tsp. whole cloves)

$\frac{1}{2}$  Cup orange  
 Pekoe tea  
 tied in thin bag

Boil sugar and spices 5 min. in lqt. water. Remove from stove, add tea, cover and let stand 15 min., strain, add fruit juices, and let stand for several hours. When ready to serve, add 3 qts. rapidly boiling water. The syrup can be kept in ice box and used as desired.

MAYONNAISE

- |             |                              |
|-------------|------------------------------|
| 2 Tbs flour | $\frac{1}{2}$ cup cold water |
| tps salt    | 1 egg yolk                   |
| tps mustard | 2 Tbs vinegar                |
| tps sugar   | $\frac{1}{2}$ cup salad oil  |

Mix dry ingredients in saucepan, add water slowly, stir over low heat until mixture thickens.

Put egg yolk, vinegar and oil in small bowl, add hot paste, beat vigorously until cools. Dressing thickens as it cools. Makes about 1 cup

ed Beans  
 With New Flavor

Dried beans, plentiful now, are a low cost source of protein. Give them to the family often, but try this different way of cooking them:

Home Baked Beans  
 (6 Servings)

Two cups pea beans,  $\frac{1}{2}$  teaspoon baking soda,  $\frac{1}{4}$  pound salt pork, 1 small onion, 2 teaspoons salt,  $\frac{1}{4}$  teaspoon dry mustard,  $\frac{1}{2}$  teaspoon pepper,  $\frac{1}{2}$  cup brown sugar, one 8-ounce can tomato sauce,  $1\frac{1}{2}$  cups (12 ounces) beer or water.

Pick over beans; wash. Soak overnight in cold water to cover. Drain; cover with fresh cold water; add soda; simmer, covered, until tender. Drain; rinse with cold water. Scald pork with boiling water; scrape rind; cut through rind at  $\frac{1}{2}$ -inch intervals, making cuts 1 inch deep.

Put onion in 2-quart bean pot or casserole. Add beans. Bury pork in beans so that only rind is exposed. Combine salt, mustard, pepper, brown sugar and tomato sauce. Add beer; mix well. Pour in bean pot. Add enough boiling water to cover beans.

Cover bean pot. Bake 6 to 7 hours in slow oven (300 degrees F.) adding boiling water as needed, to keep beans covered. Remove cover during last hour to brown beans and pork.

Eggs are plentiful also. Cook them differently, too.

and Mushrooms

meat loaf.

- $\frac{2}{3}$  cup bread crumbs
- 1 " milk
- $\frac{1}{2}$  lb ground meat (beef)
- 2 eggs slightly beaten
- $\frac{1}{4}$  cup onion
- 1 teaspoon salt
- $\frac{1}{8}$  " pepper
- $\frac{1}{2}$  " sage

Sause

- 3 tablespoons brown sugar
- $\frac{1}{4}$  cup catsup
- $\frac{1}{4}$  teaspoon nutmeg
- 1 " mustard

Pour on loaf and bake at 350° 1 hour

Brown Sugar Cake

2 cups Brown sugar

½ " Shortening

1 " Sour milk

1 teaspoon Soda

1 " Baking Powder

2 eggs

Salt

1 teaspoon Vanilla

2½ cups flour.

over.

# Icing

1 cup B Sugar

$\frac{1}{3}$  " Butter

cook & add

$\frac{1}{4}$  cup milk

cook 3 min

Let cool & add

Powdered sugar to thicken



(Mrs. Reynard)

## Drop cookies

1 cup white sugar

1 " brown "

1 " shortening

Mix together — beat in 2  
egg yolks. + add beaten whites.

5 level cups sifted flour

$\frac{1}{2}$  teas. salt

1 " soda (level)

1 " baking powder (level)

sift all together (over)

$\frac{2}{3}$  cups water

Add alternately with flour  
1 table. vanilla

Drop 1. teaspoonful for each  
cookie.

## Crumb cake

vL p

2 cups brown sugar

2 cups flour

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

mix as for pie crust - take out

$\frac{1}{2}$  cup crumbs for top

Add 1 cup sour milk or buttermilk

1 teaspoon soda

pinch salt

1 egg

chopped raisins or nuts

## Crumb Cake

2 cups sugar

1 " lard

$\frac{3}{2}$  " flour

pinch of salt

rub together

2 tablespoons baking molasses

1 teaspoon nutmeg

1 " cloves

1 " cinnamon

1 cup raisins

2 eggs

2 cups sour milk

2 teaspoons soda

## «Garden of Eatin'»

Baked beans to be served tomorrow night at the public dinner given by La Mesa Evening Woman's Club members to benefit their building fund are being prepared from Mrs. Roy Churchill's recipe, which she shares with us today.

One pound navy beans; ¼ pound salt pork; 1 large onion; ½ cup molasses; 1 tablespoon dry mustard; ½ cup brown sugar; water in which beans are boiled.

Wash beans and cook in water to cover for 1 hour. Strain, reserving water to be added to beans while baking. Cut salt pork and onion in small pieces and mix with beans. Place mixture in bean pot or other covered baking utensil. Mix all other ingredients together, adding the water in which the beans were cooked and pour over beans. Bake at 350° for 5 or 6 hours, adding more water if necessary, to keep the beans moist.

Prepared in this fashion, Mrs. Churchill says it is not necessary to soak the beans overnight—was asked about that.

## Sour-Cream Waffles

If you like crisp waffles that will hold their crispness, here is a recipe which should prove satisfactory.

2 cups sifted flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 tablespoon sugar  
2 eggs, separated  
2 cups sour, heavy cream

Mix and sift dry ingredients. Combine well-beaten egg yolks and cream; add to flour mixture, beating until smooth. Fold in stiffly beaten egg whites. Bake in hot waffle iron. Approximate yield: 5 waffles.

## FIVE IN ONE CASSEROLE

Layer a casserole with sliced onions. Next add a layer of sliced potatoes and then a layer of ground beef and a layer of cream style corn (one can), seasoning each layer as it is added. Top with a can of solid-pack tomatoes, which furnish all the moisture necessary. Cook in a slow oven until potatoes are done.

The next recipe has been in her family for many generations, Mrs. Heiman said. It is actually a delicately spiced custard pie.

# VB

BRAND

## APPLE SAUCE

CONTENTS  
1 LB. 4 OZ.

Composed of  
APPLES, SUGAR AND  
SUFFICIENT WATER TO  
PROPERLY PREPARE

PACKED BY  
LYNDONVILLE  
CANNING  
COMPANY, INC.

LYNDONVILLE,  
ORLEANS COUNTY,  
NEW YORK



## APPLE SAUCE, RAISIN AND NUT CAKE

1 Cup Strained Hot Apple Sauce	½ Cup Walnuts
½ Cup Shortening	2 Cups Pastry Flour
1 Cup Sugar (granulated)	1 Tsp. Soda
2 Eggs	1 Tsp. Cinnamon
1 Cup Seedless Raisins	½ Tsp. Nutmeg
	¼ Tsp. Cloves

First sift flour, spices and soda. Then cream the shortening, add sugar gradually and eggs well beaten. Add flour and spices alternately with the Apple Sauce and beat thoroughly until smooth. Dust raisins and nuts lightly with flour and stir in last. Bake in shallow, well-greased pan about one hour in a moderate oven (325°F.). Ice with a plain boiled icing.

The luscious flavor of VB Apple Sauce ranks it as a food product intended for the most fastidious trade. The delectable flavor is produced through special blending of the finest varieties of apples grown in New York State's famous apple country.

Open the can, and it is ready to serve as a breakfast fruit, or dessert. Delicious hot or ice cold, or as a side dish with roast meats and fowl. Freeze for a sherbet.

## APPLE SNOW

¾ Cup Apple Sauce	⅓ Tsp. Lemon Juice
3 Egg Whites	

Beat egg whites until very stiff. Add lemon juice and then fold in the Apple Sauce very gradually. Pile lightly in glass dish and chill. Serve with custard or cream.

May be garnished with Maraschino or Mint cherries or cubes of currant or Mint Jelly.

5 or 6 Servings

