

DATES



Virginia

4th Grade

DATE MACAROONS

1 lb. stoned dates
 $\frac{1}{2}$ lb. almonds
Whites of 4 eggs, well beaten
1 cup granulated sugar

Stone the dates, then weigh and chop them fine. Cut almonds length wise in slices, but do not blanch them. Beat the whites of four eggs until foamy, add sugar and beat until stiff; add the dates, then the almonds and mix very thoroughly. Drop mixture with teaspoon in small piles, on tins one half inch apart. Bake 50 minutes in a very slow oven or until dry. They are done when they leave the pan readily.

Dorothy Zoschke

DATE PUDDING

1 cup sugar
2 eggs
Salt
1 tablespoon flour
1 teaspoon baking powder
1 cup chopped nuts.

Mix thoroughly - add whites of eggs last. Bake in shallow buttered pan moderate oven 30 minutes.

Miss F. Jones

DATE BARS

1 cup sugar
2 eggs well beaten
1 scant cup flour
1 teaspoon baking powder
2 teaspoons vanilla
1 cup chopped Dates
1 cup Walnuts

Spread thinly over shallow tins and bake brown. Cut in strips and roll in powdered sugar while warm.

Mrs. E. Bayless

DATE BUTTER

Mash one-half pound seeded dates (the dark, small seeded variety are best for this) or they can be run through food chopper, then pour over two tablespoonsful of warm water and beat to a pulp. Add one-fourth pound roasted peanut butter and blend well with mashed dates.

Mrs. A.M. Outcalt

STUFFED DATES

Remove pit carefully from dates without mangling the dates. Fill with walnut or pecan meat, or cocoanut-honey mixture. Prunes may be treated the same way.

Mrs. A.M. Outcalt

DATE FOAM

9 tablespoons cracker crumbs
1 lb. dates, cut in pieces
1 cup walnuts - cut
1 teaspoon Baking Powder
2 cups sugar
6 eggs - beaten separately
Method - Mix thoroughly - add whites last. Bake in moderate oven 30 minutes.

Miss F. Jones

STEAMED CHOCOLATE DATE PUDDING

Beat yolks of three eggs until lemon colored and thick. Add gradually $\frac{1}{2}$ cup of sugar and continue the beating. Add 5 tbsp. sweet milk, 1 cup of flour sifted with 3 tbsp. cocoa and beat until smooth. Add $\frac{1}{2}$ cup chopped dates, well beaten whites of three eggs and 2 tsp. baking powder. Turn into greased cups or mold and steam twenty minutes. Serve with "one egg pudding sauce, or any other desired sauce.

Mrs. D. McLeish

DATE CREAM PIE

4 tablespoons butter
4 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
2 cups milk
 $\frac{1}{2}$ cup sugar
1 cup stoned & chopped dates
2 eggs
Pastry

Melt butter. Stir in flour and salt. Add milk and stir over fire until it boils. Add sugar and dates. Cook at a low temperature until dates are soft. Add well-beaten eggs. Pour into lined pie plates. Bake until crust is brown. Cover with meringue

Time in combining - 30 minutes
Temperature, 350-o
Recipe fills nine inch pie plate.
Mrs. Linnarty

NUT AND DATE CAKE

6 tablespoons of butter
2/3 cups sugar
3 egg yolks
1 egg white
1/2 cup dates
1 1/2 cup of flour
2 1/2 teaspoons Baking Powder
1/2 cup of milk
1/2 cup of nuts (chopped)
1/2 teaspoon orange juice.

Beat Butter sugar and egg yolk, then add flour & baking powder and salt, which have been sifted at least 3 times. Add milk and flour alternately, then add egg white. Beat well. Bake in moderate oven 3/4 of hour.

Miss B. Trowbridge

DATE MARMALADE

1 package dates
3 cupfuls water
1/4 cupful lemon juice
1 orange
1 cupful chopped walnut-meats
1/2 cupful sugar

Pit and chop the dates. Add the water and cook until soft. Add the lemon-juice. Slice the orange rind very thin and add with the sugar. Cook slowly until the orange rind is tender and transparent. Add the nut-meats just before removing from the fire. Pour into jars & seal.

Bill Mabry

DATE PUDDING

1 cup dry bread crumbs rubbed very fine
1 cup sugar
1/2 cup dates - cut up
1/2 cup nuts chopped
1 teaspoonful Baking Powder (heaping)

Put in crumbs - pinch salt
2 eggs beaten separately - Bake in cake tin 25 minutes. Cut in squares when partly cool and serve with whipped cream.

Miss H. Rundle

A DELICIOUS DESSERT

1 pint heavy cream - $\frac{1}{2}$ cup
cut up walnut meats - 6 figs
chopped 12 dates chopped.
6 Maraschino cherries - white
of one egg. Sugar to taste
and pinch of salt.

Whip cream with white of egg
until stiff - sweeten cream
very lightly as figs and dates
are sweet. Add dates, figs,
and Maraschino cherries cut in
small pieces and mix thoroughly
Put in a mold that has been
dipped in cold water. Pack in
ice and salt. Allow to remain
4 hours. This will serve eight
persons.

Mrs. A. Cormier

DATE LOAF

Cook until it spins a long
thread. 2 cups of granulated
sugar, pinch of cream tartar, and
one cup of water. Then add one
package of dates, seeded and cut
fine: cook a few moments without
stirring, and when dates are
soft, take from the fire; cool,
beat till it begins to thicken,
then add one cup of nuts, 1
teaspoon vanilla. When quite
stiff lay it on a damp cloth and
roll with the hands until a long
roll is formed. Wrap in an
oiled paper. Cut in slices.

Virginia Herrill

DATE STICKS

Cream 1 cup sugar and 2 eggs
add 1 cup broken walnuts, 1 cup
dates, pinch salt. 6 slightly
rounded tablespoons flour, 2
level teaspoon Baking powder.

Bake in a moderate oven until
golden brown. - Prepare dates
first by removing seeds, cut
up and pour about a tablespoon
of boiling water over them, then
add to mixture in order given.
When done cut while hot, but
leave in pan until cool then
roll in powdered sugar.

Mrs. A. Cormier

DATE AND PEAR SALAD

12 canned pear halves
12 dates
12 nut meats, or bits of pre-
served ginger
 $\frac{1}{2}$ cream cheese
2 tablespoons fruit juice or
cream

Golden fruit salad dressing.

Stuff the dates with the
cheese which has been moistened
with the syrup drained from the
pears or with cream. Arrange
two pear halves on lettuce on
individual salad plates. Place
a stuffed date in the cavity of
each pear. Press a nut meat
or a bit of preserved ginger in-
to the cheese. Serve with
French fruit salad dressing or
cream mayonnaise.

Mrs. Mabry

DATE AND PEANUT PASTE

1 cup stoned dates
 $\frac{1}{2}$ cup peanut butter
1 teaspoon salt
 $\frac{1}{4}$ cup confectioner's sugar

Wash, and dry dates, put
through food chopper, add
peanut butter and salt. Mix
and roll into small balls then
cover with sugar. Lay on plate
to dry. Betty Creighton

DATE BANANA AND PEANUT SALAD

4 large bananas
 $\frac{3}{4}$ cup chopped peanuts
12 quartered dates - $\frac{1}{4}$ pkg.
Mayonnaise or cooked salad
dressing.

Remove the stringy portion
from the outside of the bananas,
cut them in thirds lengthwise.
Roll each cylinder in dressing,
then dip into the chopped
peanuts. Place two cylinders
in a bed of lettuce on an indi-
vidual salad plate and garnish
with strips of dates. Pass
additional dressing with this
salad. Bill Mabry

DATE NUT PUDDING

1 cup dates
1 cup nuts - English Walnuts
1 cup sugar
1 tablespoon flour
2 eggs
1 teaspoon baking powder

Mrs. P. Major

DATE PIE

Put seeded dates through food chopper, and to 12 oz. of the ground dates add 4 oz. mashed banana, mix well and fill into pie crust.

Mrs. A.M. Outcalt

DATE BREAD

$\frac{1}{2}$ cup white flour
2 cup graham flour
1 egg
1 teaspoon butter
 $1\frac{1}{2}$ cups sour milk
2 teaspoons soda
 $\frac{1}{2}$ cup dates - cut fine
 $\frac{1}{2}$ cup raisins " "

Bake 1 hour in moderate oven
Makes 2 loaves

Audrey Powell

DATE CAKE

3 eggs
1 cup sugar
2 tablespoons cream or rich milk
 $\frac{1}{4}$ teaspoon vanilla
1 teaspoon lemon juice
1 cup of dates cut in strips
1 cup walnuts - should not be
cut fine
2 tablespoons flour
1 teaspoon baking powder

Mix these ingredients and bake in a moderate oven until done.

Miss E. Mueller

DATE AND CELERY SALAD

1 bunch celery
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{4}$ cup chopped Dromedary Dates
Lettuce - Mayonnaise

Separate stalks of celery. Wash and drain. Soften peanut butter with a little boiling water. Add dates and cream together until well mixed. Fill the stalks of celery with the mixture pressing it in as firmly as possible. Chill and cut in slices on crisp lettuce. Put a spoonfull of mayonnaise in the center of each serving.

Helen Olds

DATE TARTE COOKIES

Cream yolks of two eggs add $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup flour 1 teaspoon baking powder. Fold in whites of two eggs beaten stiff. Add 1 cup each of walnut meats and dates cut in pieces. Spread $\frac{1}{2}$ inch thick on a buttered and floured pan - Bake slowly.

Margaret McKeller

DATE SALAD

dates	Lettuce leaves
Cream Cheese	Sweet green
Mayonnaise	pepper

Wash and stone dates. Stuff with cream cheese - close opening. Put 3 or 4 on lettuce leaves. Garnish with slice of green pepper and Mayonnaise. Time in combining, 20 minutes.

Nora Linnarty

DATE CAKE

$1\frac{1}{2}$ cups granulated sugar
6 eggs beaten separately
1 cup English walnuts - cut
 $\frac{1}{2}$ pound dates - chopped
 $1\frac{1}{2}$ cups dry white bread crumbs
grate and sift.
 $\frac{1}{4}$ cup butter
1 teaspoon baking powder
Bake in a loaf.

Audrey Powell

YUM YUM SANDWICH

- $\frac{1}{4}$ pint cream
- 6 marshmallows
- 6 dates
- 2 pears
- $\frac{1}{2}$ pound seeded grapes or pineapple.
- 2 tablespoons sugar.

Whip cream with sugar and add marshmallows and dates, cut fine, and chopped fruit. Spread between thin slices of nut or white bread.

Miss E. Mueller