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Breads

Dinner Rolls

- 5 1/2 to 6 1/2 cups unsifted flour
1/2 cup sugar
1 teaspoons of salt
2 packages dry yeast
10 tablespoons softened butter
1 1/3 cup very hot tap water
2 eggs (at room temperature)
Melted butter

In a large bowl thoroughly mix 1 1/2 cup flour, sugar, salt and , undissolved yeast. Ad softened butter. Gradually add very hot tap water to dry ingredients and beat two minutes at medium speed, scraping bowl occasionally. Add eggs and 1 cup flour, or enough flour to make a thick batter. Beat at high speed two minutes, scraping bowl occasionally. stir in enough additional flour to make a soft dough. Turn out onto lightly floured Board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in a warm place, until doubled in bulk, about one hour.

Punch dough down; turn out onto lightly floured board. Shape into rolls. Place on lightly greased cookie sheets, cover, let rise in warm place, until doubled in bulk, about one hour.

Carefully brush rolls with melted butter. Bake in hot oven (400 deg.) about 10 to 15 minutes until done. Remove from sheets and cool on racks.

Stollen

- 1/4. cup warm water - not hot
1 pkg. dry yeast
3/4 cup lukewarm milk, which has been scalded
1/4 cup sugar
1 tsp. salt
1 egg
1/4 cup soft butter
3 1/2 cups sifted flour

In mixing bowl, dissolve yeast in warm water. Add milk, sugar, salt, egg, shortening and half of flour. Also the following

- 1/2.cup chopped blanched almonds
1/4 cup each cut up citrons and candied cherries
1 cup raisins
1 tbsp. grated lemon rind

Mix with spoon until smooth. Add enough remaining flour to handle easily; mix with hand. Turn onto lightly floured board; knead until smooth and elastic, Round

up in greased bowl, bring greased side up. Cover with damp cloth. Let rise in warm place until double. Punch down and let rise again until almost double. Roll or pat out into either one or two ovals. Spread with soft butter. Fold in two the long way. Form into a crescent. Press folded edge firmly so it won't spring open. Place on greased baking sheet. Brush top with butter. Let rise until double. Bake 30 to 35 min in 375 deg. oven, or until golden brown. Frost while warm with icing below. Decorate with blanched almond halves, pieces of citron and halves of candied cherries to simulate poinsettias. Or dust top with confectioners" sugar.

Icing: Sift a little confectioners sugar into bowl ... moisten with cream or milk to spreading consistency. Add flavoring. Spread over slightly warm stollen.

Banana Bread

- 3 1/2 cups sifted flour
3 tsp. baking powder
1 tsp. salt
1 tsp. baking soda
2 cups mashed, ripe bananas (4 to 6)
2 tblsp. lemon juice
3/4 cup butter
1 1/2 cup sugar
3 eggs
3/4 cup milk
1/2 cup chopped pecans or walnuts

Sift together flour, baking powder, salt and baking soda. Mash bananas with rotary beater or fork. Add lemon juice and mix. Cream shortening and sugar with electric mixer at medium speed, or with spoon. Add eggs and beat thoroughly until very light and fluffy (4 minutes beating in all). Add sifted dry ingredients alternately with milk; fold in bananas and nuts. Beat after each addition. Pour into two greased 8 1/2 x 4 1/2 x 2 1/2" loaf pans. Bake in moderate oven (350 deg) one hour, or until toothpick inserted in center of loaf comes out clean. Cool in pans 10 minutes. Remove from pans and cool on wire rack. Wrap in foil or Plastic wrap and let stand in cool place overnight before slicing, or freeze.

Biscuits

- 2 cups flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup butter
3/4 cup milk

Heat oven to 450 deg. Measure flour, baking powder and salt into bowl. Cut in shortening thoroughly, until mixture looks like meal. Stir in almost all of the milk. If dough is not pliable, add just enough milk to make a soft, puffy, easy-to-roll dough. (Too much milk makes dough sticky, not enough makes biscuits dry). Round up dough on lightly floured board Knead lightly 10 to to 15 times, about

1/2 min. Roll or pat 1/2 inch thick. Cut with floured cutter. Place on ungreased baking sheet. Bake 10 to 12 minutes or until golden brown.

Blueberry Muffins

- 2 cups flour
1/2 cup sugar
1/2 tsp. salt
4 tsp. baking powder
1 egg
4 tbsp shortening (or butter)
3/4 cup milk
1 cup blueberries (or any desired fresh fruit)

Cream shortening and sugar: Add egg and beat well. Use 1/4 cup of the two cups of flour to dredge the berries. Sift remaining flour and dry ingredients together. Add the dry ingredients, alternately with the milk, to the creamed sugar and shortening. Stir only sufficiently to blend. Fold the floured berries into batter. Pour into greased muffin tins and bake 400 deg. for 25 min. Makes about 18 muffins.

Butter-Pecan Bread

- 2 1/4 cups sifted flour
2 tsp. baking powder
1/2 tsp. each soda and salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 cup brown sugar
1 cup chopped pecans
1 slightly-beaten egg
1 cup buttermilk
2 tablespoons butter, melted

Sift together first six ingredients; stir in sugar and nuts. Combine remaining ingredients; add to flour mixture, stirring just till moistened. Bake in greased 9 1/2 x5x3" loaf pan at 350 deg. for 45 min. or till done. Cool slightly before removing from pan.

Crisp Dinner Rolls

- 2 1/2 cups warm water (105 to 115 deg.)
2 pkgs. yeast
1 tablespoon sugar
1 tablespoon salt
2 tablespoons butter, softened
6 1/2 to 7 1/2 cups unsifted flour
1 egg beaten
1 tablespoon milk

Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Add sugar, salt, butter and 3 cups flour; beat until smooth, Add enough additional flour to make a stiff dough. Turn out onto lightly floured board· knead until smooth and elastic, about 8 to 10 min. Place in greased bowl, turning to grease top. Cover; let rise in warm place, until doubled in bulk, about 1 hour. Punch down; divide into four pieces. Divide each piece in 9 equal pieces. Shape rolls, Place on greased baking sheets, about 2 inches apart. Cover; let rise in warm place until doubled in bulk, about 1 hour. Combine egg and milk; brush mixture gently on rolls, If desired, sprinkle with poppy, caraway or toasted sesame seed. Bake at 400 deg. about 15 minutes, or until done. Remove from baking sheets and cool.

Muffins

- 1 egg
1 cup milk
1/4 cup melted butter
2 cups flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon salt

Heat oven to 400 deg. Grease bottoms of 12 medium muffin cups. Beat egg; stir in milk and butter. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy. Fill muffin cups 2/3 full. Bake 20 to 25 min. or until golden brown. Makes 12 muffins. Dried fruit may be folded into the above muffin batter.

White Bread (6 loaves)

- 17 3/4 cups Unbleached flour
7 cups scalded milk
2 packages dry yeast
6 tablespoons sugar (or honey)
2 tablespoons salt
3 tablespoons butter

In a large bowl add sugar (or honey), salt and butter to scalded milk, Let cool to lukewarm. Stir together six cups of the flour and two packages of dry yeast, and beat into the lukewarm milk mixture. Add enough,additional flour to make stiff batter and until batter takes up the flour. Turn dough out onto lightly floured board, and knead 8 to 10 minutes until satiny and elastic. Place in lightly greased large bowl, turn to grease top, cover, let rise in warm place until double in bulk. Punch down and let rise again, until almost double in bulk. Punch down again, divide into six equal-sized balls, and shape into loaves, placing each loaf into lightly greased pan. Brush lightly with malted butter. Let rise in warm place until double in bulk, approximately one hour. Bake in 400 deg. oven for about 30 minutes, or until done. Remove from pans and place on racks to cool.

Whole Wheat Bread (four loaves)

Ingredients, Part I:

- 6 cups lukewarm water (85 to 105 deg.)
2 pkgs. yeast
3/4 cup honey
2 cups dry milk
9 cups whole wheat flour

Ingredients, Part II:

- 2 tablespoons salt
1/2 cup butter
6-8 cups additional whole wheat flour
Additional flour for kneading.

Dissolve yeast in water. Stir in sweetening and dry milk in whole wheat flour until thick batter is formed. Beat well with spoon (100 strokes) Let rise 60 min. Fold in salt and butter. Fold in additional flour until dough comes away from sides of bowl. Knead on floured board, using more flour as needed to keep dough from sticking to board, about 10-15 min until dough is smooth. Let rise 50 minutes or as long as necessary to double. Punch down and let rise again until almost double. Shape into loaves and let rise. Brush with egg wash (one egg beaten with a little water) and cut gashes in the tops of loaves. Bake in 350 deg. oven for one hour. Remove from pans and let cool.

Whole Wheat Bread (using whole milk)

Ingredients, Part I:

- 2 tablespoons yeast (two packages)
1/2 cups scalded milk (cool to 100 deg.)
3/4 cup honey
1/2 cup butter
7-8 cups whole wheat flour

Ingredients, Part II:

- 1 tablespoon salt
7-8 cups whole wheat flour

Scald milk by heating to just below boiling point. Set in cold water for quick cooling. Add honey and butter to cooling milk. When cooled to 100 deg. mix in whole wheat flour which has been combined with yeast until thick, pasty batter is formed. Beat well with spoon (100 times), cover and let rise in warm place 50 to 60 min. Fold in salt and remaining flour and continue as in Whole Wheat Bread recipe made with water.

Whole Wheat Muffins

- 1 cup sifted white flour
1/4 cup sugar
1 teaspoon salt
4 teaspoons baking powder
1 cup stirred whole wheat flour
1 well-beaten egg
1 cup milk
3 tablespoons butter, melted

Sift together white flour, sugar, salt and baking powder; stir in whole wheat flour. Combine egg, milk and butter. Make a well in dry ingredients and add liquid ingredients all at once. Stir just till flour mixture is moistened. Fill greased muffin pans 2/3 full. Bake in 425 deg. oven for about 15 to 18 min or till done. Make about 10 muffins

Cakes

Angel Food Cake

- 1 cup cake flour
1 1/2 cups confectioners sugar
12 egg whites (11 cups)
1 1/2 teaspoons cream of tartar
1/4 teaspoon salt
1 cup granulated sugar
1 1/2 teaspoons vanilla
1/2 teaspoon almond extract

Heat oven to 375 deg. Stir together flour and first amount of sugar; set aside. In larger mixer bowl, beat egg whites, cream of tartar and salt until foam . Add second amount of sugar, two tablespoons at a time, beating on high speed until meringue holds stiff peaks. Gently fold in flavorings. Sprinkle four-sugar mixture, 1/4 cup at a time over meringue, folding in gently just until flour-sugar mixture disappears. Push batter into ungreased tube pan, 10x4 inches. Gently cut through batter. Bake 30 to 35 minutes or until top springs back when touched lightly with finger. Invert tube pan on funnel; let hang until cake is completely cool.

Kuchen (Apple, Peach, or Plum)

Apple Kuchen

- 1/2 cup butter
1 cup flour

1 tablespoon sugar
1 egg yolk

Mix flour and sugar; chop in butter. Add yolk, a speck of salt; mix, adding a little milk to moisten, if necessary, and pat into a well greased oblong tin as thin as possible. Core, pare and cut four or five apples in eighths. Lay them in parallel rows on top of dough and sprinkle with sugar and cinnamon. Beat the yolk of an egg, add 3 table spoons cream, and drip around apples. Bake 20 or 30 minutes in hot oven, or until crust is well baked and apples are soft.

Plum Kuchen: Proceed as above. Use about one quart plums, 3 egg yolks, and one cup of sugar.

Peach Kuchen: Proceed as above. Use about 1 quart peaches pared and halved, 1 egg yolk, and 1 cup of sugar

Best Chocolate Cake

- 2 cups cake flour
2 cups sugar
1 teaspoon soda
1 teaspoon salt
1/2 teaspoon baking powder
3/4 cup water
3/4 cup buttermilk
1/2 cup butter (soft)
2 eggs
1 teaspoon vanilla
4 ounces melted unsweetened chocolate (cool)

Heat oven to 350 deg. Grease and line baking pan 13x9x2", or two 9-inch or three 8-inch round layer pans. Measure all ingredients into large mixer bowl. Blend 1/2 min. on low speed, scraping bowl constantly. Beat three minutes high speed, scraping bowl occasionally. Pour into pans. Bake oblong 40 to 45 minutes, layers 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool. Frost.

Blueberry Buckle

- 3/4 cup sugar
1/4 cup soft butter
1 egg
1/2 cup milk
2 cups sifted flour
2 tsp. baking powder
1/2 tsp. salt
2 cups well-drained blueberries.

Heat oven to 375 deg. Grease a square pan, 9x9". Mix sugar, butter and egg thoroughly. Stir in milk. Sift dry ingredients together and stir in. Blend in blueberries. Spread batter in prepared pan. Sprinkle top with mixture of 1 cup

sugar, 1/3 cup flour, 1/2 tsp. cinnamon and 4 cup soft butter. Bake 45 to 50 min. Serve warm with shipped cream or ice cream.

Bundt Cake

- 1 1/4 cups butter
2 1/4 cups sugar
Cream butter and sugar
7 eggs added unbeaten one at a time
2 1/2 cups flour all at once
beat well
2 1/2 pure vanilla

Pour batter into greased Bundt Cake pan. Bake at 325 deg for one hour or until done. Cool 10 min. before removing from pan.

Butterquick Coffee Cake

- 2 cups sifted flour
1 cup sugar
3 tsp. baking powder
1 tsp. salt
1/3 cup soft butter
1 egg
1 cup milk

Heat oven to 350 deg. Grease a square pan, 9x9". Sift dry ingredients together. Add butter, egg and milk. Beat hard two min. Pour into pan. Cover with topping below. Bake 35 to 40 min. Serve warm. TOPPING: Mix with fork 2 tbsp. soft butter, 1/4 cup brown sugar (packed), 2 tbsp. flour, 1 tsp. cinnamon and 1/2 cup coconut or chopped nuts.

Chiffon Cake

Set out but do not grease 10" tube pan. Sift together in mixing bowl

- 2 1/4 cups cake flour sifted
1 1/2 cups sugar
3 tsp. baking powder
1 tsp. salt

Make a well and add in order

- 1/2 cup cooking oil
5 egg yolks
3/4 cup water (cold)
2 tsp. vanilla
2 tsp. grated lemon rind

Beat with spoon until smooth. Then measure into large mixing bowl

- 1 cup egg whites (7 or 8)
1/2 tsp. cream of tartar.

Whip together until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped whites, gently folding with rubber scraper just until blended. Pour into ungreased pan. Bake (325 deg. for 55 min., then at 350 deg. for 10 to 15 minutes). When cake tests done, invert and let stand until cold.

Currant Cake

- 1 1/4 cups dried currants
Boiling water
1 cup butter
1 3/4 cups sugar
4 eggs
3 1/2 cups sifted flour
2 tsp. baking powder
3/4 tsp. salt
1 cup milk
1 1/2 tsp. vanilla
1 tbsp. grated orange peel
1 1/2 tsp. grated lemon peel '

Cover currants with boiling water; let stand 10 minutes, Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder and salt; add to creamed mixture alternately with milk and vanilla, beating two minutes after each addition. Stir in well-drained currants and orange and lemon peel. Pour batter into greased 9x5x3" loaf pans. Bake in moderate oven (350 deg.) about one hour and 10 minutes, then let cool in pans for ten minutes and remove cakes to racks to complete cooling.

Fudge Cake

Grease two 9" pans or 13x9" pan. Cream together

- 1/4 cup butter,
1 1/2 cups sugar

Blend in

- 2 egg yolks
4 sq. chocolate melted

Sift together

- 2 cups sifted cake flour or 1 7/8 c. regular flour
2 tsp. baking powder
1 tsp salt .

Stir in alternately

- 1 1/2 cups milk
1 tsp. vanilla

Stir in

- 1 cup of nuts cut up

Fold in meringue of

- 2 egg whites
1/2 cup sugar

Pour into pans. The batter will be thin. Bake until cake tests done. Cool. Finish with chocolate frosting. Decorate with nuts if desired. 350 deg. oven (layers - 30 to 40 min - oblong - 35 to 45 min).

Inexpensive Sponge Cake

Grease two 9" pans or one 13x9" pan. Beat until very light

- 4 eggs

Beat in

- 2 cups sugar
1/2 tsp. salt
2 tsp flavoring

Beat in

- 2 tbsp. butter melted in
1 cup boiling hot milk

Sift together and beat in very quickly

- 2 cups sifted cake flour
2 tsp. baking powder

Pour into pans. Bake until cake tests done. 350 deg. oven (30 to 40 min)

Lemon Layer Cake

Sift 1 1/4 cups sugar. Gradually beat into 3/4 cup soft butter; beat until very light and creamy. In a separate bowl beat 8 egg yolks until light and lemon-colored. Blend into the butter-sugar mixture. Sift together three times 2 1/2 cups cake flour 3 tsp. baking powder, 1/4 tsp. salt; add to butter-sugar mixture in 3 parts, alternating with 3/4 cups milk. Beat thoroughly after each addition. Add and beat for two minutes 1 teaspoon each of vanilla, lemon juice, lemon rind. Bake in 2 greased 9" pans 20 min., or until done at 375 deg. Spread with lemon icing; sprinkle with grated lemon.

Icing: blend well 2 cups confectioners' sugar, 1/4 cup soft butter; beat in the grated rind and juice.

Marble Pound Cake

- 1 1/4 cup soft butter
2 1/2 cups sugar
5 eggs
2 1/2 cups sifted flour
1 1/4 tsp. baking powder
1/2 tsp. salt
1 cup less 2 tbsps. milk
1/4 cup cocoa, sifted
Confectioners sugar for top

Cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time; creaming well after each addition. Sift together flour, baking powder and salt. Add alternately with milk and vanilla to creamed mixture. Take out two cups cake batter and blend the cocoa into it. Alternately spoon the light and chocolate batters into a lightly greased and floured 10 tube pan or a 10" bundt-cake pan. Bake at 325 deg. 1 hour and 10 minutes for a 10" tube pan, or 1 hour and 30 minutes for the heavier, bundt-cake pan, or until cake tests done.

Pound Cake

- 1 cup butter
2 cups sugar
4 eggs, unbeaten
1 tsp, vanilla
1 tsp. lemon extract
3 cups sifted flour
1/2 tsp. baking soda
1/2 tsp. baking powder
3/4 tsp. salt
1 cup buttermilk

Cream butter and sugar thoroughly. Add eggs one at a time. Beat at medium speed with electric mixer 2 1/2 minutes. Add flavorings. Sift dry ingredients together; add to creamed mixture alternately with buttermilk. Beat 3 1/2 minutes at medium speed. Do not overbeat or cake will fall. Place in greased 10x5x3" loaf pan (may overflow smaller pan). Bake in slow oven (325 deg) 1 hour and 10 minutes or until done.

Spice Cake

Grease and flour two 9" layer pans or 13x9" pan. Cream together until fluffy

- 3/4 cup soft butter
1 1/4 cups brown sugar
1 cup white sugar

Beat in thoroughly

- 3 eggs (1 to 2/3 cup)

Sift together

- 3 cups sifted cake flour
1 1/2 tsp. soda
1 1/2 tsp. cinnamon
3/4 tsp. nutmeg
3/4. tsp. cloves
1 tsp. salt

Stir in alternately with

- 1 1/2 cups buttermilk

Pour into pans. Bake until cake tests done. 350 deg. (35-40 min layers or 50-55 min oblong or square). Cool. Frost.

For two 8' layers or 9" square pan

- 1/2 cup butter
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
2 cups cake flour
1 tsp, soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. salt
1 cup buttermilk
-

Sweet Cream Cake

Grease two 9" layer pans or one 13x9" pan. Beat until very thick (5 min)

- 3 eggs

Beat in gradually

- 1 1/3 cups sugar

Sift together

- 2 1/3 cups sifted cake flour
3 tsp. baking powder
1 tsp. salt

Stir in alternately with

- 1 1/3 cups rich cream
1 1.2 tsp. vanilla

Pour into prepared pans. Bake and cool (350 deg. oven -layers 25 to 30 min. - oblong 40 to 45 min. Ice, or sprinkle, sugar and cinnamon over top of cake 3 min. before removing from oven.

White Cake

- 1/2 cup soft butter
1 1/2 cups sugar
2 1/2 cups sifted cake flour
2 1/2 tsp. baking powder
1 tsp. salt
1 cup milk
1 tsp. vanilla
1/4 tsp. almond extract
4 egg whites (y cup) stiffly beaten

Heat oven to 350 deg. Grease and flour two layer pans, 8 or 9x11", or an oblong pan, 13x9x2". Cream together shortening and sugar until fluffy. Sift together flour, baking powder and salt. Mix in alternately with milk and flavorings. Fold in egg whites. Pour into prepared pans. Bake layers 30 to 35 min., oblong 35 to 45 min., or until cake tests done.

Candy

French Fudge

- 1 lb. confectioners' sugar
1/2 lb. butter
3/4 cup milk
pinch of salt
1 cup cocoa

Boil together until soft ball stage, or a few drops put in cold water will form a soft ball when taken in hand and not dissolve in fingers. Remove from stove,

Add:

- * 1 cup nuts
- * 1 cup marshmallow paste
- * 1 tsp. vanilla

Beat until very thick and pour into buttered pan. Let cool and cut.

Cobblers

Fresh Blueberry Cobbler

- 1/2 cup sugar
1 tablespoon cornstarch
4 cups fresh blueberries
1 teaspoon lemon juice

1 cup flour
1 tablespoon sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons shortening
1/2 cup milk

Heat oven to 400 deg. Blend 1 cup sugar and the cornstarch in medium saucepan. Stir in blueberries and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir one minute. Pour into ungreased 2-quart casserole. Keep fruit mixture hot in oven while preparing biscuit topping. Measure flour, 1 tablespoon sugar, baking powder and salt into bowl. Add shortening and milk. Cut through shortening six times, mix until dough forms a ball. Drop dough by six spoonfuls onto hot fruit. Bake 25 to 30 minutes or until biscuit topping is golden brown. Serve warm and if desired, with cream.

Fresh Cherry Cobbler Same as above, except: 4 cups pitted tart red cherries; increase sugar in fruit mixture to 1 1/4 cups, cornstarch to 3 tablespoons and substitute 1/4 almond extract for lemon juice.

Fresh Peach Cobbler: Same as above, except: 4 cups sliced peaches and add teaspoon cinnamon to sugar- cornstarch mixture.

Fresh Plum Cobbler: Same as above, except: 4 cups unpeeled sliced fresh blue plums; increase sugar in fruit mixture to 3/4 cup, cornstarch to 3 tablespoons and add 1/2 teaspoon cinnamon to sugar-cornstarch mixture.

Cookies

Almond Crescents

- 1 cup butter
2 tsp. vanilla
1/4 cup confectioners sugar
1 tablespoon water
2 cups enriched flour
1 cup chopped, blanched almonds

Cream butter, vanilla, and sugar; add water. Add flour. Mix thoroughly. Stir in almonds. Form in crescents two inches long. Bake on ungreased cookie sheet in slow oven (300 deg.) 20 minutes or until delicately browned. While hot, roll in confectioners' sugar.

Basic Drop Cookies

- 2 to 2 1/4 cups flour
1/2 teaspoon salt
1 cup shortening (butter)
1 1/2 tsp. flavoring extract=
1/4 cup liquid divided
1 cup sugar
1 egg

Mix flour with salt. Cream butter with extract and half the liquid, beating until light and fluffy. Add sugar gradually, and beat it in well. Add egg and beat well. Beat in remaining liquid. Add enough flour so when dough is touched lightly with an unfloured finger it comes away clean. Push from a teaspoon onto cookie sheets. Bake on the top rung of a preheated moderate, 375 deg. oven until browned, about 15 min. One cup of any of the following may be stirred into dough before baking: raisins, currants, nuts, chocolate chips, etc.

For each chocolate drop cookie two ounces unsweetened chocolate, melted, may be beaten in after eggs are added

Spice cookies: Omit flavoring and add, about 1/2 teaspoon spices for each cup flour and mix with the dry ingredients.

Beacon Hill Cookies

- 1 cup semi-sweet chocolate chips
2 egg whites
dash of salt
1/2 cup sugar
1/2 teaspoon vanilla
1/2 teaspoon vinegar
3/4 cup walnuts (finely chopped)

Heat oven to 350 deg. Melt chocolate chips over hot water. Beat egg whites with salt until foamy. Gradually add sugar, beating well. Beat until stiff peaks will form. Beat in vanilla and vinegar. Fold in chocolate and walnuts. Drop teaspoonfuls on greased cookie sheet. Bake 10 min. Let cool on cookie sheets a bit before removing. This will help prevent splitting

Brownies

- 2/3 cup unsifted flour
1/4 tsp. salt
1/2 tsp. Baking Powder
1/3 cup butter
2 squares unsweetened Chocolate
2 eggs

1 cup sugar
1 tsp. vanilla
1/2 cup chopped nuts

Mix flour with baking powder and salt. Melt butter and chocolate over hot water. Beat eggs well; gradually add sugar, beating well. Beat in chocolate and vanilla. Mix in flour; then stir in nuts. Spread in greased 8" sq, pan. Double recipe for 13" x 9" pan. Bake at 350 deg, for 25 min.

Butterscotch Brownies

- 1/4 cup butter
1 cup light brown sugar (packed)
1 egg
3/4 cup flour
1 tsp. baking powder
1/2 tsp, salt
1/2 tsp. vanilla
1/2 cup coarsely chopped walnuts

Heat oven to 350 deg. Melt butter over low heat. Remove from heat; stir in sugar until blended; cool. Stir in egg. Measure flour by dipping method. Stir flour, baking powder and salt together; blend in. Mix in vanilla and walnuts. Spread in well greased square pan, 8x8x2". Bake 25 minutes Do not over bake. Cut in bars while warm.

Cinnamon Coffee Bars

- 1/4 cup butter
1 cup brown sugar (packed)
1 egg
1/2 cup hot coffee
1 1/2 cups flour
1 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 cup raisins
1/2 cup chopped nuts
Quick Cream Icing (below)

Heat oven to 350 deg. Mix together butter, sugar, and egg. Stir in coffee. Stir dry ingredients together; stir in. Blend in raisins and nuts. Spread in greased and floured oblong pan, 13x9 1/2 x2". Bake 18 to 20 minutes, Cut in 3x1 1/2" bars. Frost while warm with thin coating of icing.

Quick Cream Icing: Blend 3/4 cup sifted confectioner's sugar, 1/8 tsp. vanilla and enough cream (1 to 1 1/2 tbs.) to make a thin icing.

Double-Dip Nut Fingers

- 3 1/4 cups sifted flour
1/2 tsp. baking powder
1/4 tsp. salt
1 1/4 cup softened butter
3/4 cup sugar
1 egg
2 tsp. grated orange rind
1 pkg. (6 oz) semi-sweet chocolate pieces
2 tablespoons milk
Colored sprinkles, chopped nuts or chocolate sprinkles

Sift flour, baking powder, and salt together Mix butter with sugar until creamy; beat in egg and orange rind; stir in flour mixture; blend thoroughly. Press dough through cookie press, using star tube, onto ungreased cookie sheet, making each cookie about 3 inches long. Bake in hot oven (425 deg.) 5 to 8 minutes or until set but not brown. Cool thoroughly. Melt chocolate pieces over hot water; stir in milk; beat until smooth. Dip ends of cookies into chocolate then into sprinkles or nuts.

Hermits

- 1 cup shortening (butter)
2 cups dark brown sugar (packed)
2 eggs
1/2 Cup cold coffee
3 3/4 cups flour
1 tsp. soda
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
2 1/2 cups seeded raisins
1 cup broken nuts (1 1/2 cups nuts is nicer)

Mix butter, sugar, and eggs thoroughly. Stir in coffee. Measure flour and stir dry ingredients together; blend into shortening mixture. Mix in raisins and nuts. Chill dough at least 1 hr. Heat oven to 400 deg. Drop rounded teaspoon fuls of dough about 2" apart on lightly greased baking sheet.

Kris Kringles

- 1/2 cup butter
1/4 cup sugar
1 beaten egg yolk
1 tablespoon graded orange peel
1 teaspoon grated lemon peel
1 teaspoon lemon juice

1 cup cake flour
1/8 teaspoon salt
1 slightly beaten egg white
1/2 cup finely chopped walnuts
9 candied cherries

Thoroughly cream butter and sugar; add egg yolk, orange and lemon peel, and lemon juice. Beat thoroughly. Stir in flour and salt. Chill until firm. Form small balls about 1/2 inch in diameter. Dip in egg white and roll lightly in nuts. Place on greased cookie sheet; press half a candied cherry in center of each. Bake at 325 deg. for about 20 minutes

Oatmeal-Molasses Cookies

- 1/2 cup butter
1 1/4 cups sugar
2 eggs
1/3 cup molasses
1 3/4 cups flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
2 cups rolled oats
1/2 cup chopped nuts
1 cup raisins

Heat oven to 400 deg, Mix shortening, sugar eggs, and molasses thoroughly. Measure flour and stir dry ingredients together; blend in. Stir in oats, nuts and raisins. Drop dough by rounded teaspoonfuls about 2" apart on lightly greased baking sheet, Bake 8 to 10 min., or until lightly browned.

Plumped Raisin-Oatmeal Cookies

- 1 cup raisins
1 cup water
3/4 cup butter
1 1/2 cups sugar
2 eggs
1 tsp. vanilla
2 1/2 cups flour
1/2 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
2 cups rolled oats.
1/2 cup chopped nuts

Simmer raisins and water in saucepan over low heat until raisins are plump, 20 to 30 minutes. Drain raisin liquid into measuring cup. Add enough water to make 1/2 cup. Heat oven to 400 deg. Mix butter, sugar, eggs, and vanilla. Stir in raisin liquid. Measure flour by dipping method. Stir together flour, baking powder, soda, salt and spices; blend in. Add rolled oats, nuts, and raisins. Drop rounded teaspoonfuls of dough about 2" apart on ungreased baking sheet. Bake 8 to 10 min., or until lightly browned.

Raisin Crisscross Cookies

- 1 cup shortening (butter)
1 1/2 cups sugar
2 eggs
1 tsp. vanilla
2 tsp. grated lemon rind
3 1/2 cups flour
1 1/2 tsp. cream of tartar
1 1/2 tsp. soda
1/2 tsp. salt
2 cups raisins

Heat oven to 400 deg. Mix thoroughly butter sugar, eggs and flavorings. Blend flour, cream of tartar, soda, and salt. Stir into shortening mixture. Mix in raisins. Roll in 1" balls, Place about 3" apart on ungreased baking sheet. Flatten with fork dipped in flour, making a crisscross Pattern. Bake 8 to 10 min.

Rocks

- 1 Cup soft butter
1 1/2 cups brown sugar (packed)
3 eggs
3 cups flour (sifted)
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1 cup seed-less raisins
1 cup chopped nuts

Heat oven to 375 deg. Mix shortening, sugar and eggs thoroughly, Sift dry ingredients together and stir in. Mix in raisins and nuts. Drop by rounded teaspoonfuls about 2" apart onto greased baking sheet. Bake 8 to 10 min. or until almost no imprint remains when touched lightly with finger.

Rolled Sugar Cookies

- 1/2 cup butter
3/4 cup sugar

1 egg
1/2 tsp. vanilla
1/2 tsp. grated orange peel
2 cups flour
1/4 tsp. salt
1/2 tsp. baking powder
2 to 3 tablespoons milk

Thoroughly cream shortening and sugar. Add egg and beat well,. Add vanilla and grated orange peel. Add sifted dry ingredients alternately with milk; mix thoroughly. Roll 1/8 inch thick on lightly floured surface. Cut with floured cookie cutter; sprinkle with sugar. Bake at 375 deg. for 12 minutes.

Salted Peanut Crisps

- 1 cup butter
1 1/2 cups brown sugar (packed) - light brown
2 eggs
2 tsp. vanilla
3 cups flour
1/2 tsp. soda
1 tsp. salt
2 cups salted peanuts

Heat oven to 375 deg. Mix shortening, sugar, eggs and and vanilla thoroughly. Blend together flour, soda, and salt; stir in. Mix in peanuts. Drop rounded teaspoonfuls of dough about 2' apart on lightly greased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 min or until golden brown.

Spritz

- 1 cup butter
2/3 cup sugar
3 egg yolks
1 tsp. flavoring
2 1/2 cups flour

Heat oven to 400 deg. Mix butter, sugar, egg yolks and flavoring thoroughly. Measure flour by dipping method. Work in flour. using 1/4 dough at a time, force dough through cookie press on ungreased baking sheet in desired shapes. Bake 7 to 10 min. or until set but not brown.

Toll House Cookies (Chocolate Chip)

Sift together 2 1/4 cups flour, 1 tsp. baking soda, 1 tsp. salt; set aside. Combine 1 cup softened butter, 3/4 cup granulated sugar, 3/4 cup firmly packed light brown sugar, 1 tsp. vanilla, 1/2 tsp. water; beat until creamy. Beat in two eggs, Add flour mixture; mix well. Stir in 2 cups (one large package) chocolate bits, 1

cup coarsely chopped nuts. Drop by well-rounded half teaspoonfuls onto cookie sheets. Bake at 375 deg. 10 to 12 minutes.

Viennese Shortbread

- 1 cup butter
1/2 cup confections' sugar
1/2 tsp. vanilla
2 cups flour
1/4. tsp, baking powder
Mocha filling (below)

Heat oven to 375 deg. Cream butter, confectioners' sugar, and vanilla until fluffy. Blend flour and baking powder; stir into butter mixture. Using medium star design in cookie press, press out strips 3"long on ungreased baking sheet, placing about an inch apart. Bake about 7 min., or until very lightly browned around the edges. (If dough does not come through press smoothly, add 1 or 2 tsp. cream.) Cool. Put two cookies together with filling. For a fancier trim the ends of the cookies may be dipped in sweet chocolate.

Mocha Filling: Mix 2/3 cup sifted confectioners sugar, 2 tbsp. soft butter, and 1 tsp. powdered instant coffee dissolved in 1 tsp. boiling water until fluffy. If too dry, add a few drops of water.

Desserts

Apple Crisp

- 4 cups sliced apples
dash of cinnamon
dash of salt,
1/2 cup flour
3/4 cup sugar
1/2 cup butter.

Place about four cups of sliced apples in a buttered 10x6x2" baking dish. Sprinkle with cinnamon, a dash of salt, and a little cold water. Rub together 1/2 cup flour, 3/4 cup sugar and 1/2 cup butter. Drop mixture over apples. Bake at 350 deg. for 40 min.

Apple Charlotte

- 6 egg yolks
1 cup sugar
grated rind of one lemon
1/2 egg shell water
1 cup flour

1 tsp. baking powder
6 egg whites
1/2 cup butter
1 cup raisins
1/3 cup blanched slivered almonds
3 to 4 pounds cored and peeled tart apples
lemon juice

Beat egg yolks, lemon rind, sugar, and water together for 20 minutes. Fold in flour and baking powder which have been sifted together. Fold in stiffly beaten egg whites. Butter spring-form pan generously with 1/2 cup butter. Sprinkle bottom with raisins and nuts. Core and peel apples and arrange closely in pan. Sprinkle with lemon juice. Bake until apples are soft. Cover with batter and bake in moderate oven (350 deg.) until done (about 45 mins) Let cool a little while and turn out on serving plate. Serve in wedges with whipped cream.

Baked Custard

Beat slightly to mix

- 4 egg yolks
1/3 cup sugar
1/2 tsp vanilla
1/4 tsp. salt
2 cups milk (scald)

Pour into 6 custard cups and set in pan of hot water (1" up on cups). Sprinkle with nutmeg. Bake until knife comes out clean (350 deg. for 40 to 45 mins.)

Blitz Torte

Mix together thoroughly

- 1/2 cup soft butter
3/4 cup sifted confectioners sugar

Beat in

- 4 egg yolks well beaten

Sift together and stir in

- 1 cup sifted flour
1 tsp. baking powder
1/4 tsp. salt

Stir in

- 3 tbsp. milk
1/2 tsp. vanilla (opt.)

Spread batter in two greased and floured round 8 inch pans.,

For Meringue, beat until frothy

- egg whites & pinch of salt
1/2 tsp. vanilla (opt.)

Beat in gradually

- 1 cup' sugar (half confectioners)

Spread half of meringue over batter in each pan. Sprinkle each with half of

- 1/2 cup shaved blanched almonds
2 tbsp. sugar

Bake until cake tests "done" and meringue is set. cool. Then remove from pans. Place one layer on serving plate meringue side up. Spread with Rich Custard Filling or whipped cream. Place other layer on top, meringue side up. If desired garnish with sweetened whipped cream. Temp. 325 deg. 35 to 40 minutes. The above may also be filled with apricot cream: Simmer 1/2 lb. dried apricots with 2 cups water until tender (25 min), sweeten to taste (3/4 cup sugar), chop or puree and fold into 1/2 pt. whipped cream.

Bread Pudding

Heat to scalding

- 2 cups milk
Pour over
3 cups coarse bread crumbs

Cool and add

- 1/4 cup melted butter
1/2 cup sugar
2 eggs slightly beaten
1/4 tsp. salt
1/2 cup raisins
1 tsp. cinnamon

Pour into buttered 1 1/2 qt. casserole. Bake until knife comes out clean. Temp. 350 deg. 40 to 45 min.

Dutch Plum Cake

- 1 1/8 cups sugar
1/4 cup flour
1/4 cup butter
1 1/2 cup flour
2 tsp. baking powder
1/2 teaspoon salt
1/2 teaspoon grated lemon rind

1/4 cup shortening
1 egg beaten
1/3 cup milk
1 tbsp. melted butter
12 to 14 ripe prune plums
1 tbsp. lemon juice.

Mix together 3/4 cup of the sugar and 1/4 cup flour. Cut in 1/4 cup butter to make fine crumbs; set aside. Measure 1 1/2 cup flour, sift with baking powder, salt and 6 tbsp. sugar. Add lemon rind; cut in shortening with pastry blender until mixture resembles coarse meal. Add egg and milk; stir to just moisten dry ingredients. Spread dough evenly in 8x8" greased pan. Brush with butter. Wash and dry ripe plums. Cut in half and remove pits. Press four rows of halves, skin side down, on dough; let overlap a little. Leave some space between rows. Number will depend on size of plums. Sprinkle with lemon juice, then with sugar-flour-butter mixture. Bake in moderate oven (375 deg.) 45 minutes. Serve warm with whipped cream or ice cream. Variations; Substitute four apples, peeled and sliced, or six peaches, peeled and pitted, for plums.

Gingerbread

- 2 1/4 cups flour
1/3 cup sugar
1 cup dark molasses
3/4 cup hot water
1/2 cup butter
1 egg
1 teaspoon soda
1 teaspoon ginger
1 teaspoon cinnamon
3/4 teaspoon salt

Heat oven to 325 deg, Grease and flour square pan 9x9x2 inches. Measure all ingredients into large mixer bowl. Blend 1/2 minute at low speed scraping bowl constantly. Beat three minutes medium speed, scraping bowl occasionally. Pour into pan. Bake 50 minutes or until wooden pick inserted in center comes out clean. Serve warm with whipped cream ice cream or applesauce.

Rice-Raisin Custard

Cook together until done

- * 1 1/4 cups water
* 3/4 tsp. salt
* 1/3 cup rice
- 2 eggs
1/4 cup sugar
sprinkling of nutmeg
1/2 tsp. grated lemon rind

1/2 cup raisins
2 1/2 cups milk

Beat eggs slightly. Add sugar, nutmeg, lemon rind, and raisins. Add cooked rice and blend. Pour into greased casserole. Bake in pan of water until knife inserted comes out clean. May be stirred once or twice during baking. Bake about 1 hour at 350 degrees.

Rote Gruetze

Mash equal quantities of raspberries and currents (save out some of the best raspberries for later) and cook with a little sugar to get out all the juice. Strain and thicken the juice with cornstarch and cook to a sauce consistency. Not too thick. Like very heavy cream. Cool. Fold in raspberries that were put aside. Serve very cold with heavy cream.

Soft Custard

Beat in top of double boiler

- 4 egg yolks

Blend in

- 1/4 cup sugar
1/4 tsp. salt
1 tsp. vanilla

Pour in

- 1 1/2 cups milk

Cook over simmering (not boiling) water, stirring constantly. When custard coats silver spoon (thin coating), remove from heat. If custard should start to curdle, remove from heat and beat vigorously with rotary beater until smooth. Cool.

Floating Island

Following above recipe - except use 2 egg yolks and 1 whole egg instead of ' 4 egg yolks. Beat the two leftover egg whites stiff. Fold in gradually 4 tablespoons sugar. (If desired poach spoon fulls in hot milk). Drop this meringue as "islands" on custard in serving dish. Chill before serving.

Tapioca Cream

- 2 egg yolks slightly beaten
2 cups milk
2 tbsp. sugar

2 tbsp. quick cooking tapioca
3/4 tsp. salt

Cook over low heat, stirring constantly, until mixture boils. Remove from heat. Cool. Stir in:

- 1 tsp. vanilla

Fold in meringue made with

- egg whites
4 tbsp. sugar

Eggs

Omelet

- 1 egg
1 tbsp. water
1/8 tsp. salt
few grains pepper
1 tsp. butter

With a fork, beat all ingredients except butter only until egg is well mixed. Heat skillet over a medium high flame, getting it so hot that when butter is added it will foam high almost immediately without browning. When butter melts, pour in egg mixture. As soon as egg starts to cook (which should be almost instantly), mix quickly with a fork until mixture is almost dry. Continue cooking until omelet is just dry but not brown - about a minute more - being careful not to overcook. Fold into thirds and serve. For a 3-egg omelet, increase butter to about a tablespoon, but do not increase water. Sautéed mushroom, onion, etc. may be added. Grated cheddar cheese, crumbled bacon, etc. may also be sprinkled over the omelet. About 1 tablespoon cheese per egg.

Fish

Salmon Souffle

- 2 tablespoons melted butter
2 tablespoons flour
1 cup milk
2 well beaten egg yolks
1/2 teaspoon salt
1/4 teaspoon nutmeg
Dash of pepper

- 1 1-pound can salmon, flaked
- 2 stiff-beaten egg whites.

Make white sauce of butter, flour, and milk. Slowly add small amount of sauce to egg yolks; stir into remaining sauce. Add salt, nutmeg, pepper, salmon. Fold in whites. Bake in greased casserole in 325 deg. oven 45 minutes. Garnish with lemon

Frostings

Chocolate Butter Frosting

- 1/3 cup soft butter
- 2 ounces melted unsweetened chocolate (cool)
- 2 cups confectioners' sugar
- 1 1/2 teaspoon vanilla
- About two tablespoons milk

Mix thoroughly butter and cooled chocolate. Blend in sugar. Stir in vanilla and milk, beat until frosting is smooth and of spreading consistency. Fills and frosts two 8 or 9 inch layers or frosts a 3X9 inch cake.

Cocoa Butter Frosting: Same as above, but substitute 1/3 cup cocoa for the chocolate.

Maple Butter Frosting: Same as above, but substitute 1/2 cup maple syrup for vanilla and milk.

Double Boiler (7-minute) Frosting

- 2 egg white s (1/4 cup)
- 1 1/2 cups sugar
- 1/4 teaspoon cream of tartar or
- * 1 tablespoon light corn syrup
- 1/2 cup water
- 1 teaspoon vanilla

Combine egg whites, sugar, cream of tartar (or corn syrup) in top of double boiler. Beat on high speed one minute with electric mixer. Place over boiling water (water should not touch bottom of pan) beat on high speed 7 minutes. Remove pan from boiling water; add vanilla. Beat two minutes longer on high speed. Fills and frosts two 8 or 9 inch layers or frosts a 13x9 inch cake.

French Silk Frosting

- 2 2/3 cups confectioners' sugar
2/3 cup soft butter
2 ounces melted unsweetened chocolate (cool)
3/4 teaspoon vanilla
2 tablespoons milk

In small mixer bowl, blend sugar, butter, chocolate and vanilla on low speed. Gradually add milk; beat until smooth and fluffy. Enough frosting for two 9-inch layers or three 8-inch layer cakes

Vanilla Butter Frosting

- 1/3 cup soft butter
3 cups confectioners' sugar
1 1/2 teaspoons vanilla
About two tablespoons milk

Blend butter and sugar, Stir in vanilla and milk beat until frosting is smooth and of spreading consistency. Fills and frosts two 8 or 9 inch layers or frosts a 13X9 inch cake.

White Mountain Frosting

- 1/2 cup sugar
1/4 cup light corn syrup
2 tablespoons water
2 egg whites (1/4 cup)
1 teaspoon vanilla

Combine sugar, corn syrup and water in small saucepan. Cover; heat to rolling boil over medium heat. Remove cover and boil rapidly, without stirring, to 242 deg. on candy thermometer (or until small amount of mixture spins a six to eight inch thread when dropped from a spoon). As mixture boils, beat egg whites until stiff peaks form. Pour hot syrup very slow ly in a thin stream into the beaten egg whites, beating constantly on medium speed. Beat on high speed until stiff peaks form; add vanilla during last minute of beating. Creates fills and frosts two 8 or 9 inch layers, or frosts a 13X9 cake.

Thin chocolate frosting to pour over above for or Allegretti Design

Melt one ounce unsweetened chocolate and 1/4 teaspoon shortening. Using teaspoon, drizzle the melted chocolate around top edge of cake, allowing it to run down the side unevenly.

Meats

Apple Pork Chops

- Pork chops 1/2 to 1 inch thick.
Sliced tart apples (peeled and cored)
Dark brown sugar
salt and pepper

Brown chops in skillet. Place in casserole. Cover with sliced apples (after sprinkling chops with salt and pepper). Sprinkle with a little brown sugar. Cover and bake until tender, about one to one and one-half hours at 350 deg.

Beef Stew

Using about 2 to 3 lbs., cut either chuck steak or round steak into one-inch cubes and brown, a few pieces at a time, in drippings in a heavy pan. Add water up to one-half inch in pan (more if desired) and close tightly. Turn heat down to low and simmer for one and one half hours. Add diced celery, sliced carrots, six small onions, one can tomato soup six peppercorns, one-half bay leaf, and simmer for another hour. If desired, potatoes may also be added with above vegetables. Shortly before end of cooking time add one cup frozen peas. Thicken gravy, season to taste, and serve.

Busy Day Beefburgers

- 1 pound ground beef (lean)
1 - 1 1/2 cup chopped onion
1 - 1 1/2 cup chopped celery
1 can condensed tomato soup "
1/2 cup catchup
1 teaspoon salt
Dash of pepper

Brown ground beef.. Add Onion and celery;I cook until tender but not brown. Add soup, catchup, and seasonings. Simmer uncovered about 20 minutes or until of the consistency you like. Salt to taste.

Creole Pork Chops

- four to six 1" pork chops (may also be thinner if desired)
Salt and pepper.
1 tbsp. fat
1/3 cup ketchup
1/2 cup water
1/2 tsp. salt

1/2 tsp. celery seed
3 tbsp. cider vinegar
1/4 tsp. ginger
1 tsp. sugar
1 tsp. flour

Sprinkle chops lightly with salt and pepper. Brown on both sides in fat in skillet. Remove chops to casserole or baking dish. Combine remaining ingredients; pour over chops. Bake covered in slow oven (325 deg.) for 1 1/2 hours or until tender.

Pot Roast

Brown suitable cut of beef, fat side down first, over moderate high heat. Brown well on all sides. In the meantime dice one onion, cut up a stalk of celery, slice one or two carrots; and together with 6 peppercorns and one half a bay leaf arrange in bottom of dutch oven under the meat. Cover tightly and turn heat down low. Simmer for 2 1/2 to 3 1/2 hours, depending on size of roast. Place meat on a warm platter and thicken the gravy. Season to taste. Spoon some gravy over the roast and serve either strained or unstrained in a gravy dish with the meat.

Pickles

Bread and Butter Pickles

- 4 quarts thinly sliced small cucumbers
8 large white onions sliced thin
1/2 cup salt
5 cups sugar
5 cups cider vinegar
1 1/2 teaspoons turmeric
1 teaspoon celery seed
2 teaspoons mustard seed

Mix the cucumbers and onions; sprinkle with salt and two quarts cracked ice. Cover with a weighted lid for about three hours. Drain thoroughly and rinse well with cold water. Place in a large kettle. Add sugar, vinegar, turmeric, and celery and mustard seeds. Bring almost to a boil, stirring often, but do not allow to boil. Pack into hot sterilized jars and seal at once. Makes about 8 pints.

Chili Sauce

- 50 large tomatoes
12 onions chopped
5 sweet red peppers chopped

1 large bunch celery chopped
2 tsp. dry mustard
1 quart cider vinegar
3 cups light brown sugar
2 tablespoons salt
11 freshly ground pepper
2 1/2 1 tablespoons whole allspice

Scald and peel the tomatoes, cut into pieces and remove the seeds. Put them to cook in a large kettle. Bring to a rolling boil, lower heat and continue to cook. As they cook, the solids will settle and almost clear water will rise to the top.

Remove as much of this as you can, so sauce will be thick and not runny. When the tomatoes are fairly thick, add the onions, red peppers, and celery. Blend the mustard with a little vinegar and add the mustard paste, vinegar, brown sugar, salt, pepper and allspice which has been tied in cheesecloth. Cook gently 1 1/2 hours. Remove the spice bag after the first half hour. Taste and add seasoning if needed. Pack into hot sterilized jars and seal at once. Makes about 5 quarts.

Cucumber Pickles

- 6 lbs. (3" to 5") pickling cucumbers
2/3 cup chopped green pepper
1 1/2 cup chopped celery
6 medium onions, peeled and sliced
1/4 cup prepared mustard
4 2/3 cup vinegar
1 cup salt
3 1/2 cup sugar
2 tbsp. mustard seeds
1/2 tsp. turmeric
1/2 tsp. whole cloves
3 tbsp. celery seeds
1 1/2 tsp. powdered alum

Wash vegetables and prepare as directed. Blend mustard with a little vinegar; add remaining vinegar and the last seven ingredients. Cover and heat to boiling point. Add prepared vegetables. Cover and bring to a boil and simmer while packing jars. Pack into hot, sterilized jars; seal at once. Makes about 9 pints.

Variations:

Mixed Pickles: Instead of sliced cucumbers, use 4 lbs (3" - 4") pickling cucumbers, cut in chunks; 24 small onions, quartered; 2 cups (1/2 inch) carrot slices; 2 cups small cauliflower florets; 2 cups chopped sweet red peppers and 1 qt. (1 1/2 inch) celery slices. Alum may be omitted.

Cherkins: Substitute an equal amount of 2" whole gherkins for the sliced 3" to 5" pickling cucumbers.

Icicle Pickles

- 4 qts. (3") cucumbers
2 cups salt
1 gal boiling water
1 1/2 tbsp. powdered alum
2 1/2 quarts vinegar
5 lbs. sugar
2 tbsp. whole allspice

Cut cucumbers in quarters, lengthwise. Dissolve salt in boiling water; pour over cucumbers in crock; weight down with plate; let stand one week. Drain; add 1 gal. fresh boiling water; let stand 24 hours; drain. Add alum to 1 gal. fresh boiling water; pour over pickles; . let stand 24 hours, drain. To make syrup, combine vinegar, sugar and allspice; heat to boiling and boil 20 minutes. Pour over cucumbers in crock. Let stand 3 days. Pack pickles in hot, sterilized jars; reheat syrup to boiling; boil 10 minutes; pour over pickles. Seal at once. Makes about 5 pints.

Sweet Chunks

- 10 medium cucumbers
Water
8 cups sugar
1 qt. vinegar
5 tbsp. salt
2 tbsp. mixed whole pickling spices
2 tsp. celery seeds.

Cover cucumbers with boiling water. Let stand overnight. Drain. Repeat process for four successive days (add fresh boiling water, let stand overnight and drain). On the sixth morning, slice cucumbers in to 1" slices (or chunks). To make syrup, combine sugar, vinegar, salt and spices, loosely tied in cheese cloth bag, and heat to boiling. Pour over slices. Let stand overnight. The next morning drain the vinegar syrup, reheat to boiling and again pour over the cucumber slices. Repeat this process three more days. On the last day bring to boil. Discard spice bag. Fill jars one at a time, filling to the top. Seal each at once. Process in hot water bath for five min. (start timing as soon as jars are placed in water). Makes about five pints.

Pies

Blueberry Pie

- 1 baked 9" pie shell
4 cups fresh or frozen blueberries
1 cup sugar
3 tablespoons cornstarch
1/4 tsp. salt

1/4 cup water
1 tbsp. butter

Line cooled pie shell with two cups of berries or reserve the two cups of berries to be folded into cooled cooked berry mixture later. (This latter method is preferred). Cook remaining two cups of berries with sugar, cornstarch, salt and water over medium heat until thickened. Remove from heat, add butter and cool.. Pour over berries in shell or fold the reserved berries into cool mixture and pour into shell. Chill until serving time. May be garnished with whipped cream.

Fruit Pies

Pour the selected fillings into a 9" baked pie shell and then bake in oven for 40 to 50 minutes at 450 deg.

Apple

- 3/4 cup sugar
1/4 cup flour
1 teaspoon cinnamon
Dash of salt
6 cups thinly sliced pared tart apples
2 tablespoons butter

Blueberry

- 1/2 cup sugar
1/3 cup flour
1/2 tsp. cinnamon
1/2 cups fresh blueberries (or Partially thawed berries)
1 tablespoon lemon juice
2 tablespoons butter

Cherry

- 1 1/3 cups sugar
1/3 cup flour
4 cups fresh red tart cherries (or thawed and drained frozen cherries)
1/4 tsp. almond extract
2 tablespoons butter

Peach

- 5 cups sliced fresh peaches
1 tsp, lemon juice
1 cup sugar
1/4 cup flour
1/4 teaspoon cinnamon
2 tablespoons butter

Lemon Chiffon Pie

- 1 9" baked pie shell
1/2 cup sugar
1 envelope unflavored gelatin (1 tbsp.)
2/3 cup water
1/3 cup lemon juice
4 egg yolks, slightly beaten
1 tbsp. grated lemon rind
4 egg whites
1/2 tsp. cream of tartar
1/2 cup sugar

Blend sugar, gelatin, water, juice and egg yolks in saucepan. Cook over medium heat, stirring constantly, until it boils. Add rind, Place pan in cold water; cool until mixture mounds slightly when dropped from a spoon. Fold into a meringue of egg whites, cream of tartar and sugar. Pile into cooled baked pie shell. Chill several hours until set. Garnish with whipped cream.

Lemon Meringue Pie

- 1 1/2 cups sugar
1/3 cup cornstarch.
1 1/2 cups hot water
3 yolks slightly beaten
3 tbsp. butter
4 tbsp. lemon juice
1 1/2 tbsp. grated lemon rind

Make Pastry Shell of desired size. (9"). Mix in saucepan 1 1/2 cups sugar and 1/3 cup cornstarch. Then stir in gradually 1 1/2 cups hot water. Cook over moderate heat, stirring constantly, until mixture boils. Boil 1 min. Beat a little of hot mixture into 3 yolks slightly beaten. Then beat into hot mixture in saucepan. Boil 1 min. longer, stirring constantly. Remove from heat. Continue stirring until smooth. Blend in 3 tbsp. butter, 4 tbsp. lemon juice, 1 1/2 tbsp. grated lemon rind. Pour into baked pie shell. Cover with Meringue (below) and proceed as instructed.

Meringue (for 9" pie)

- 3 egg whites
1/4 tsp. cream of tartar
6 tbsp. sugar
1/2 tsp. flavoring (if desired)

Beat whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. Pile meringue onto pie filling. Seal meringue onto edge of crust. Pull up points for decorative top. Bake until delicately browned (400 deg., 8 to 10 min.). Cool gradually away from drafts.

Plain Pie Crust (for two crusted 9" pies)

- 1 1/2 cups unbleached flour
3/4 teaspoon salt
1/2 cup lard
4 tablespoons cold water (approximately)

Sift flour and salt together. Cut lard into flour mixture until mixture resembles very coarse meal. Sprinkle with cold water and press together with fork until mixture will hold together as a ball. Divide into two balls. Place each ball on pastry cloth which has been lightly floured, flatten a bit with hands and form a small rim all around. Roll out to desired size, fold into quarters and spread in pie pan. Repeat with other ball of dough.

Pastry shell: Use one-half of above recipe and flute edges of bottom crust. Prick bottom and sides well with tines of fork, and bake in 450 deg. oven for about 12 minutes until done. Don't use metal pan.

Pumpkin Chiffon Pie

- 1 9" baked pie shell
1 envelope unflavored gelatin (1 tbsp.)
2/3 cup dark brown sugar (packed)
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1 1/4 cups mashed cooked pumpkin (or 1 can of cooked pumpkin).
3 egg yolks
1/2 cup milk
3 egg whites
1/4 tsp. cream of tartar
1/2 cup sugar

Blend gelatin, brown sugar, salt, spices pumpkin, egg yolks and milk in saucepan. Cook over medium heat, stirring constantly until it boils. Place pan in cold water; cool until mixture mounds slightly when dropped from a spoon. Fold into pie shell.

Purple Plum Pie

- Unbaked 9" pie shell
4 cups sliced, pitted purple plums
1/2 cup sugar
1/4 cup flour
1/4 tsp. salt
1/4 tsp. cinnamon

1 tbsp. lemon juice
Spicy topping (below)

Remove pits and cut plums in quarters. Combine with sugar, flour, salt and cinnamon. Turn into pie shell and sprinkle with lemon juice. Sprinkle Spicy Topping over plums, mounding crumbs up in center of pie. Place pie in heavy brown paper bag from supermarket. Be sure bag is large enough to cover pie loosely. Fold over open end twice to close and then fasten with paper clips. Set on baking sheet in hot oven (425 deg.); bake one hour. Remove from oven, let rest a few minutes before removing pie from paper bag. Partially cool on rack. Serve warm.

Spicy Topping

Combine 1/2 cup flour, 1/2 cup. sugar, 1/4 tsp. cinnamon and 1/4 tsp. nutmeg. Cut in 1/4 cup butter until mixture resembles coarse crumbs.

Rhubarb Custard Pie

Make Pastry for two crust 9" pie. Line pie pan.

- 3 eggs
3 tbsp. milk
2 cups sugar
1/4 cup flour
1 tsp. nutmeg
1/2 tsp. cinnamon
4 cups cut-up pink rhubarb
1 tbsp. butter

Heat oven to 400 deg. Beat eggs slightly; add milk. Mix sugar, flour and nutmeg and cinnamon; stir in. Mix in rhubarb. Pour into pastry-lined pie pan. Dot with butter. Cover with a lattice top. Bake 50 to 50 min until nicely browned. Serve slightly warm.

Poultry

Oven-Fried Chicken

- 1 cup .flour
2 tsp. salt
1/4 tsp. pepper
1 tsp. paprika
1/2 cup butter (or less)
1 cut-up frying chicken, or just breasts

Heat oven to 400 deg. Mix flour, salt, pepper and paprika together. Put shortening in roasting pan, and set in oven to melt. Cover each piece of chicken thoroughly with flour mixture. Place chicken, skin-side-down in single layer in hot butter: Bake 30 min. Turn skin-side-up and bake another 30 min or until chicken is tender.

Quick Breads

Bran Muffins

- 2 tablespoons butter
3 tablespoons sugar
1 egg
3/4 cup milk
1 cup all-bran (or bran flakes)
1 cup sifted flour
2 tsp baking powder
1/2 tsp salt.

Cream shortening and sugar; add egg and beat well. Stir in milk, then all-bran. Sift together flour, baking soda, and salt. Stir dry ingredients into bran mixture just till moistened. Fill greased muffin pans 2/3 full. Bake at 435 deg. about 20 min. Makes 1 doz.

Griddlecakes

- 2 cups flour
4 tsp. baking powder
4 tbsp. sugar
1 tsp. salt
1 1/2 cups milk
4 tbsp. melted butter
2 eggs, beaten light.

Sift flour with baking powder, sugar and salt. Add milk and butter to egg. Add flour mixture all at once and stir just enough to dampen flour. Add more milk if necessary to make batter just thin enough to pour. Pour in hot frying pan and flip to brown each side.

Waffles

Buttermilk Waffles

Beat well

- 2 eggs

Beat in

- 2 cups buttermilk
2 cups flour
3 tsp. baking powder
1/2 tsp. salt
6 tbsp. butter

Beat until smooth. Bake in hot waffle iron.

Sweet Milk Waffles

Follow above recipe - except omit soda and use 4 tsp. baking powder; substitute sweet milk for buttermilk; and separate eggs. Beat egg whites until stiff and fold in last.

Relishes

Cranberry-Orange Relish

- 4 cups (1 lb.) fresh cranberries
2 oranges, quartered
2 cups sugar

Wash and remove stems from cranberries. Remove seeds from oranges. Put cranberries and oranges through food chopper. Add sugar and mix well. Chill.

Spiced Red Currants

- 2 1/2 qts. red currants
1 tsp. cloves
1 tsp. cinnamon
1 cup water
1/4 cup vinegar
7 1/2 cups sugar
1/2 bottle liquid fruit pectin

Wash and stem currants. Stir in spices, water and vinegar and bring to a boil, stirring constantly, Lower heat and continue cooking, covered, 10 minutes. Measure 4 cups currant mixture into a large kettle. Add sugar and mix well. Cook over high heat until mixture reaches a full rolling boil; boil hard for 1 min, stirring constantly. Remove from heat and stir in pectin at once. Stir add skim alternately for five minutes. Ladle into hot jars and seal at once. Makes about 4 half -pints.

Salads

Golden Salad

- 1 envelope unflavored gelatin
- 1/4 cup sugar
- 1/4 teaspoon salt
- 3/4 cup canned pineapple syrup or juice
- 1/4 cup orange juice
- 1/4 cup vinegar
- 1 cup well-drained diced canned pineapple
- 1/2 cup drained orange sections, cut in small pieces
- 1/2 cup coarsely grated raw carrots

Mix gelatins, sugar and salt thoroughly in a small saucepan. Add pineapple syrup or juice. Place over low heat, stirring constantly until gelatin is dissolved. Remove from heat and stir in orange juice and vinegar. Chill to unbeaten egg white consistency. Fold in canned pineapple, orange sections and carrots. Turn into three cup mold or individual molds and chill until firm, Unmold by dipping mold in warm water to the depth of the gelatin. Loosen around edge with the tip of a paring knife. Place serving dish on top of mold and turn upside down. Shake, holding dish tightly to mold. Garnish with salad greens and serve with salad dressing.

Potato Salad

Place in bowl the following:

- 3 cups of cubed cold boiled potatoes in a bowl
- 1 tbsp. finely chopped onion

Sprinkle with

- 1/2 tsp. salt dash of pepper.

Mix lightly with

- 1/4 cup French Dressing

Chill an hour or two. Toss lightly with

- 3/4 cup Mayonnaise or Miracle Whip.

Blend in carefully 2 large cut-up hard cooked eggs. Mix in a little minced pimiento and parsley for color. Add extra seasoning and dressing to taste. If desired add two potatoes 6 sliced radishes, 1/2 cup diced celery, and 1/2 cucumber cubed.

Salad Dressings

French Dressing (with catchup)

- 1 cup catchup
1/4 cup sugar
1/2 cup vinegar
1 tsp. salt
1 small onion, quartered
1/2 tsp. celery seed
1/4 tsp. paprika
3/4. cup salad oil

Blend about 30 seconds.

Mayonnaise

- 1 egg
3/4 tsp. salt
1 tsp. sugar
1 tsp. mustard (dry or prepared)
1/4 tsp. paprika
3 tablespoons vinegar or lemon juice

Put ingredients into blender container. Cover, switch on the motor for just a few seconds then uncovered and add gradually 11 cups salad oil (less if mixture thickens quickly) with the blender motor running. Blend only until very thick and smooth.

Sauces

Cranberry Sauce (whole berry)

- 1 lb. cranberries (washed)
1 1/2 cup sugar

In a very heavy aluminum pan place berries. Cook over medium high heat until cover of pan feels hot, Turn medium low and cook until berries begin to burst. Add sugar, stir and continue cooking over low heat for five minutes. Cool.

Raisin Sauce

- 1/2 cup brown sugar (dark)
1/2 tablespoon mustard
1/2 tablespoon flour
1/2 cup seedless raisins
1/4 cup vinegar
1 3/4 cups water

Mix sugar, mustard and flour. Add raisins vinegar, and water. Cook to a syrup.

Soups

Carrot Cream Soup with Cheese

- 1/2 cup grated natural cheddar cheese (set aside)

Place in blender container:

- 2 cups milk
1 slice medium-sized onion
4 medium-sized carrots, cut in chunks
5 sprigs parsley
1/4 cup flour
1 1/4 teaspoons salt
4 teaspoon pepper

Switch on motor and let it run until carrots are finely chopped, but not liquefied. Turn into saucepan and add:

- 2 cups more milk

Cook and stir until thickened. Stir in:

- 3 tablespoons butter
the grated cheese.

Serve at once.

Cream of Celery Soup

- 1 medium onion cut in eighths
1/4 cup butter
2 cups celery pieces
1 cup potato pieces
1 cup water

1/2 bay leaf
1 teaspoon salt
1/4 teaspoon white pepper
2 cup milk
8 sprigs parsley
1/2 cup light cream

Mince onion and sautee in butter until golden brown. Cook celery and potatoes with seasonings in water until soft. Remove bay leaf. Put one cup of milk, half the cooked vegetable mixture and all the onion into blender container, cover and process at "Blend" until smooth. Pour into saucepan and repeat with remaining milk and vegetables. When mixture is smooth stop blender, add parsley, cover and process two cycles at "Grind". Add to saucepan and heat. Add cream just before serving.

Cream of Mushroom Soup

- 1/2 small onion,
1 cup mushroom pieces
1/3 cup celery pieces
2 tablespoons butter
2 cups milk
2 tablespoons flour
1/2 teaspoon salt
Dash of pepper

Mince onion and sautee with mushrooms and celery in butter. Put remaining ingredients into blender container, cover and process at "Blend" until smooth. Stop blender and add mushrooms and onion, cover and process 1 cycle at "Chop". Pour into saucepan and cook over medium heat until thickened, stirring constantly.

Cream of Potato Soup

Cook together until potatoes are tender

- 4 cups sliced potatoes (about 4 medium)
2 cups water
2 tsp. salt

Sautee:

- 1 small sliced. onion, in
3 tablespoons butter.

Place potatoes, cooking water, and onion in blender container and blend smooth with:

- 4 or 5 sprigs of parsley
2 tablespoons flour

Return to saucepan and add

- 3 cups milk

Stir and heat to simmering. Season with salt and pepper.

Cream of Tomato Soup

- 2 cups milk
- 2 1/2 cups tomatoes
- 2 tablespoons flour
- 1 tablespoon sugar
- 1 thin slice onion
- 1/8 tsp. pepper
- 2 tablespoons soft butter
- 1 teaspoon salt

Heat milk in a saucepan. Put the remaining ingredients into osterizer container, cover and process at "Puree" until smooth. Remove cover and slowly pour the hot milk into the mixture while processing. Reheat over low heat and serve immediately.

Split Pea Soup

Cover ham bone with two quarts boiling water. Add 1 lb. rinsed green split peas, a coarsely diced onion, two stalks of celery cut up, one or two carrots, cut up, and boil at a moderately high rate for about 2 1/2 hours. Stir occasionally to prevent scorching. Remove meat and bones, and put through food mill. Season to taste and serve with croûtons.

Supper

Welsh Rarebit (cheese dishes)

Melt the following ingredients over hot, not boiling, water

- * 4 cups sliced nippy American or cheddar cheese (1lb.)

Gradually stir in

- * 3/4 cup cream
- * 1/2 tsp. dry mustard
- * 1/2 tsp. Worcestershire
- * 1/4 tsp. salt
- * dash of pepper

Serve at once on crisp crackers or toast, rice, etc. **Note:** To make Quick Welsh Rarebit: add cut-up cheese to medium white sauce

Vegetables

Boston Baked Beans

- 2 cups great northern or pea beans
1/4 lb. salt pork (lean)
1 1/2 tsp. salt
1/2 cup brown sugar
1/2 tsp. dry mustard
2 tbsp. molasses
1 onion, diced.

Wash beans and and soak overnight. Cook until just tender. Drain, reserving liquid. Combine ingredients in bean pot. Cover with bean liquid. Cover and bake 6-8 hrs at 250 deg. Add more liquid if necessary.