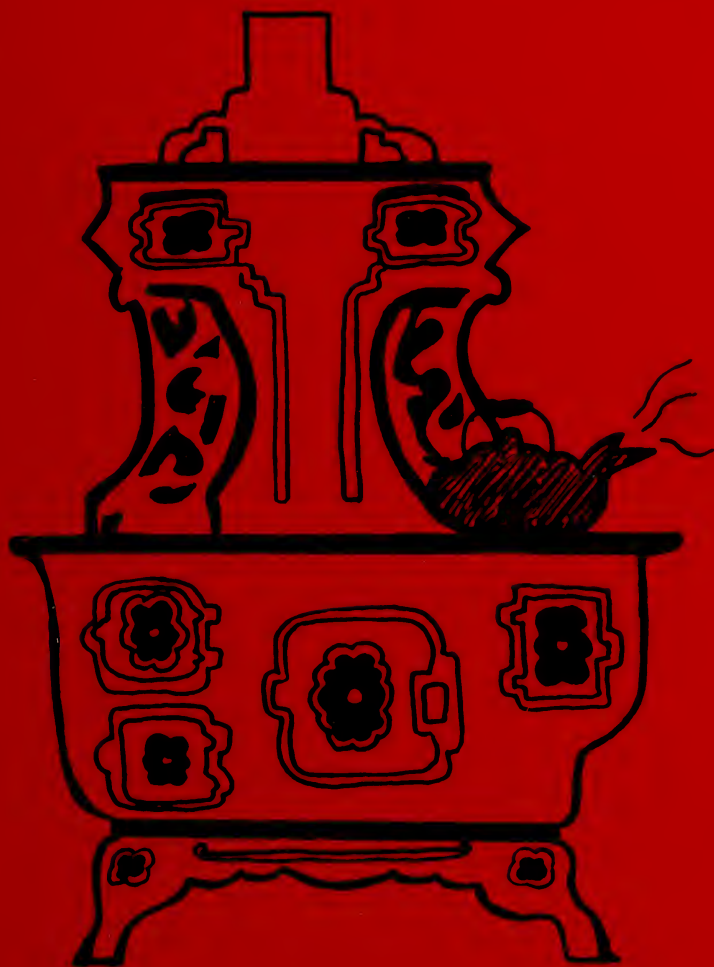


Song of the Kettle



Christ Episcopal Church
Albemarle, N. C.

To Treva

Cp641.5
C5545

With love

Ray.

1111



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The Song of The Kettle

*Pink cheeked and happy, slim as a reed
Susie is calling — What will I need?
The crowd will come, after the game
Cream and cocoa or just have the same?*

*Father is phoning, a friend's in town
Supper is ready — bread's 'bout to brown!
Cream sauce to the hash, a pimento or two
There's running around to get the meal thru.*

*Now hear laughter, they're eating well
Meal is hearty — the salad did jell!
So I sing with joy, the whole day thru
For here is a home where love is true.*

A. W. S.

Fancy Recipes

*For dinner let me savor
Some bright, exotic dish:
Bortsch that is full of flavor,
Bouillabaisse full of fish.
It's plain to see no repartee
Can come of hash or stew—
The true sophisticate, mais oui,
Must be a gourmet, too.
(But when epicures are sleeping,
In the kitchen by myself
I put my Brillat-Savarian
Upon the highest shelf . . .
And the only crack you'll hear
Is not Moravian or Manchurian
As I munch a Dagwood sandwich
That is all but epicurean!)*

LOUISE OWEN .



Now There's An Idea

*How very weak a fellow feels
And how his innards riot,
When helpmate serves him skimpy meals
That fit her rigid diet.
A man is short on vigor when
His food is planned for slimmin',
So why not men us for the men,
And wo menus for women?*

—WILLIAM W. PRATT

FOREWORD

We have compiled our recipes and our friends and our friends' cooks. They have all been tested and are reliable, results of practical experience in the kitchen. In fact, for the past few months we haven't given a hoot if our slip is showing; we have been proving in the kitchen that our quantities for these recipes are correct.

Attics, closets, and old trunks have been searched. Some recipes were in yellow ledgers, handwritten in beautiful penmanship, and others loose in boxes. We hope we have given a true picture of what goes on in Stanly County kitchens and that each book may prove a source of pleasure.

This book is dedicated to all in Stanly County who love to cook, with grateful appreciation to those who contributed their recipes.

ADA W. SHAVER

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Tomato Juice

Ripe tomatoes.

Wash the tomatoes. Cook until soft enough to mash all the juice out but as little boiling as possible.

Squeeze and strain, measure. To one quart add 1 teaspoon salt and from 1 to 2 teaspoons sugar. Let heat but do not boil and seal while hot.

One lemon to the gallon may be added.

MRS. WADE DENNING

Russian Tea

Juice of 6 oranges, 4 lemons 1 cup water

No. 2 can pineapple juice 1 large stick cinnamon

2 cups sugar 1 teaspoon whole cloves

Make 8 cups strong tea. Combine with syrup, let cool and mix with strained fruit juices. Serve hot. Serves 16.

MRS. A. F. LAPSLEY

Russian Tea For 20

1 teaspoon allspice

8 cups boiling water

1 teaspoon cloves

juice of 8 oranges

2 cups sugar

8 cups water make into syrup

juice of 1 lemon

Selected

Breads

Cheese Biscuits

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

$\frac{3}{4}$ lb. cheese

2 cups flour

1 package dates

Grate cheese, cream with butter, add flour and pepper. Roll out, cut with biscuit cutter, place a date in center of each and fold over. Bake and sprinkle with powdered sugar.

MRS. E. P. BRUNSON

Cheese Biscuits

$\frac{1}{2}$ lb. cheese

$\frac{1}{2}$ lb. butter

3 cups flour

$\frac{1}{4}$ teaspoon salt

dash of red pepper.

Grate cheese and mix with butter. Add flour, salt, and pepper. Make into a roll. Wrap in wax paper and place in refrigerator. Cut and bake as needed. A pecan may be placed on each biscuit before baking. Moderately hot oven.

MRS. REMBERT ROGERS

Sweet Potato Biscuits

Sift 2 cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt. Work in 4 level tablespoons of lard. Mix 1 cup of mashed sweet potatoes with $\frac{1}{2}$ cup sour milk and mix to soft dough. Roll thin, cut and bake in a hot oven.

WILLIAMSBURG COOK BOOK

Southern Biscuits (26th Division's "Hot uns")

2 cups flour	$\frac{1}{2}$ teaspoon soda
1 cup thick milk (sour)	$\frac{1}{2}$ teaspoon salt
	2 tablespoons lard

Sift flour, soda and salt. Work the lard into mixture. Add milk gradually to a soft dough. Knead lightly and roll on floured board. Serve hot with butter.

MRS. W. T. SHAVER

Banana Bread

2 cups flour	1 teaspoon baking powder
$\frac{1}{2}$ cup shortening	1 cup dates
2 eggs	pinch salt
1 cup sugar	3 bananas mashed and
$\frac{1}{2}$ teaspoon soda	whipped
1 cup nuts	

Bake one hour and 20 mins. at 300°.

MRS. R. H. PETTEE

Batter Bread

1 cup meal	3 eggs
1 qt. butter milk	$\frac{1}{2}$ teaspoon salt

Bake in slow oven in well buttered pudding dish or frying pan.

WILLIAMSBURG COOK BOOK

Brown Bread

2 cups bread crumbs	1 cup molasses
1 cup milk	2 level teaspoons soda
2 cups meal	$1\frac{1}{2}$ cups sour milk

Dry and brown in oven enough old bread to make 2 cups of crumbs. Soak crumbs in 1 cup milk an hour. Add 2 cups meal, one cup of molasses, 2 level teaspoons of soda beaten in the molasses and a scant cup and half of sour milk. Steam four hours in tall round greased tins and serve hot with baked beans.

MRS. F. L. CHAPMAN

Corn Bread

2 heaping tablespoons of shortening	1 tablespoon salt
1 scant cup bolted corn meal	1 tablespoon double acting
2 heaping tablespoons plain flour	baking powder

Heat shortening in an iron skillet until hot. Put corn meal, flour, salt and double acting baking powder in a mixing bowl and mix with enough milk to moisten well. Pour in melted shortening, leaving a little in the skillet. Mix well and pour into heated skillet and bake at 400 degrees for five minutes. Then reduce heat to 325 degrees. Bake until done. If bottom browns too quickly, turn over in skillet and brown top. Serves 4.

MRS. G. RITCHIE WALL

the 2 loaves to rise in a warm place for 35 minutes, or until double in size. Pre-heat oven to 375 degrees and bake loaves about 30 minutes. Makes grand toast.

Selected

CURRENT BREAD

1½ cakes yeast	4 well beaten eggs
1 cup luke warm water	1 teaspoon nutmeg
1½ cups mashed potatoes	2 lbs. raisins
1 cup sugar	1 lb. currants
2 cups flour	¼ lb. citron
1 cup butter and lard (mixed), dissolved in	2 oz. lemon peel (candied)
1 cup warm milk	2 oz. orange peel (candied)

Dissolve yeast in lukewarm water. Beat mashed potatoes and sugar into yeast mixture. Put flour in large mixing bowl. Then add above mixture to it and beat all this to a sponge. Cover this and leave in warm place until double in size (few hours). Dissolve shortening in warm milk and add 4 beaten eggs and cinnamon. Fold this into sponge mixture. Stir fruits into this. Add enough sifted all purpose flour to shape into loaves. Place these loaves into well greased bread pans and let set in warm place until double. Bake an hour in oven 350 degrees. Makes 5 or 6 loaves.

MRS. E. C. GEHRING, St. Clair, Pa.

Flannel Cakes

1 tablespoon butter	1 teaspoon salt
2 cups milk	2 teaspoon baking powder
2 eggs	

Warm the butter in milk. Pour over well beaten egg yolks. Add enough flour to pour. Now add salt and baking powder. Beat thoroughly, fold in whipped egg whites. Bake on a hot griddle.

MRS. L. S. WHITWORTH

Gingerbread

½ cup butter	1 teaspoon cinnamon
½ cup sugar	1 teaspoon ginger
1 egg, beaten	½ teaspoon cloves
1 cup molasses	½ teaspoon salt
2½ cups flour	1 cup water
1½ teaspoon soda	

Cream butter and sugar. Add egg molasses. Sift flour, soda, cinnamon, ginger, cloves, and salt. Add to first mixture. Add water and beat 'til smooth. The batter is soft.

MRS. W. T. HUCKABEE, JR.

Nut Bread

1 cup raisins—cover with ½ teaspoon soda, add 1 cup boiling water, let cool	3 cups flour
1 stick butter	1 cup dates
1 big cup brown sugar	1 cup nuts
Bake in loaf pan.	1 egg
	1 teaspoon vanilla

MRS. E. P. BRUNSON

Nut Bread

1½ cups sugar	2 eggs—beaten separately
½ cup crisco	1 teaspoon salt
1 cup sweet milk	1 cup nuts
3½ cups flour—sift once and then measure	1 heaping teaspoon baking powder

Cream crisco and sugar, add little milk and little flour until all is in. (Put baking powder in with last part of flour). Add eggs next—yolks first—fold in whites. Add nuts last.

Pour little melted margarine over top after it is in pan. Let stand in warm, not hot, place for about 20 minutes, then bake 45 minutes to 1 hour. Start at 325 degrees for about 15 minutes—then 350 degrees until done. Test by sticking with straw.

MRS. W. J. PAGE

Nut Bread

3 cups flour	1¼ cups brown sugar (packed tight)
3 teaspoons baking powder	1½ cups sweet milk
½ teaspoon salt	1 cup chopped nuts

Sift flour, baking powder, salt. Mix in brown sugar. Add milk and nuts. Mix until smooth. Pour into buttered loaf pan. Let stand 15 minutes. Bake 350 degrees for 1 hour.

MRS. J. M. NICOLSON
Rockingham, N. C.

Orange Bread

1 egg	3 teaspoons baking powder
1 cup of sugar	½ teaspoon salt
1 cup milk	1 tablespoon butter
3½ cups flour	1½ cups orange peel

Beat egg until light, add sugar and melted butter, sift baking powder and salt with flour, and add alternately with milk to first mixture; add the prepared orange peel, pour into greased pan and bake about 50 minutes at 350 degrees.

To prepare orange peel, cut peel into small pieces and measure 1½ cups—cover with cold water and bring to a boil. Drain off water and add fresh water. Cook until tender and drain again. Cook one cup of sugar and one cup of water until it spins to thread. Add orange peel and cook until thick—cool and add to batter.

MRS. H. W. ROGERS

Sally Lunn

(Grand to serve with creamed chicken, turkey and tuna fish.)

4 eggs	1 cup milk, scalded
3 tablespoons sugar	2 cups flour
½ cake yeast	pinch of salt

Beat 4 eggs, add 3 tablespoons sugar, pinch of salt and ½ cake yeast dissolved in small part of the milk, then add to rest of it. Sift in flour to make a stiff batter. Cover. Let rise into twice its size. Bake in oven of 300 degrees for about ¾ hour.

MRS. HALL PARTRICK

Scotch Raisin Bread

2 eggs	1 teaspoon salt
1 cup sugar	1 teaspoon baking powder
2 cups sour milk or buttermilk	2 teaspoons soda
$\frac{2}{3}$ cup molasses	$1\frac{1}{2}$ cups rolled oats
3 cups sifted flour	$\frac{1}{2}$ cup nut meats
	$1\frac{1}{2}$ cups raisins

Beat eggs until light, add sugar gradually, beat well, add milk and molasses, then flour, salt, soda, molasses, raisins, nuts and baking powder last.

Bake in 350 degrees oven 1 hour. Makes two loaves.

MRS. LUCIEN EATON, JR.

Spoon Bread

$\frac{3}{4}$ cup corn meal	1 teaspoon salt
3 tablespoons melted butter	1 teaspoon sugar
1 cup sweet milk	3 eggs, well beaten
1 cup boiling water	2 teaspoons baking powder
	1 tablespoon flour

Put one-half meal, salt, sugar, and butter in a sauce-pan pour over the boiling water. Boil 5 minutes. Cool. Beat smooth. Add milk, eggs, remainder of meal, flour and baking powder.

Turn into a greased and floured casserole or pan. Bake in moderate oven 40 to 50 minutes. Serve hot.

Grand with roast beef gravy.

MRS. S. A. COPP

Spoon Bread

3 teaspoonsful butter	3 eggs
1 pint milk	$\frac{3}{4}$ cup cornmeal
1 teaspoonful salt	

Heat milk in double boiler, stirring in meal and cook until thick and smooth. Remove from fire—add butter, salt and let cool while beating egg whites stiff—beat egg yolks and add to cornmeal mixture; fold in egg whites and bake in moderate oven (375) about thirty minutes.

MRS. HENRY L. HARRIS

Old Fashioned Spoon Bread

1 cup corn meal	2 or 3 eggs
2 cups cold water	2 tablespoons butter melted
1 cup milk	2 teaspoons salt

Mix the meal, water, and salt. Boil for five minutes, stirring constantly. A cup of milk may be used in place of 1 cup of water. Add the well-beaten eggs, the milk, melted butter and mix well. Pour into a well buttered hot pan or baking dish. Bake for 45 or 50 minutes in oven 450 degrees. Serve with a spoon from the dish in which bread is baked. Spoon bread is soft like a custard or souffle, and has a rich, delicious flavor.

MARGARET MCLEOD

Grandmother Porcher's Spoon Bread

2 cups of cold cooked grits	4 tablespoons melted butter
1 cup corn meal	1 tablespoons sugar
4 eggs	$\frac{1}{2}$ teaspoons salt
2 teaspoons baking powder	Enough milk to make soft batter

Mash grits and corn meal together; add beaten egg yolks, then other ingredients, folding egg whites in last. Bake in greased baking dish and bake slowly 45 minutes.

MRS. E. P. BRUNSON

Buckwheat Cakes

1 cake yeast	2 tablespoonsful light brown sugar
2 cups lukewarm water	1 cup sifted white flour
1 cup milk, scalded and cooled	$1\frac{1}{2}$ teaspoonsful salt
2 cups buckwheat flour	

Dissolve yeast and sugar in lukewarm liquid, add buckwheat and white flour gradually, and salt. Beat until smooth. Cover and set aside in warm place, free from draught, to rise—about one hour. When light, stir well and bake on hot griddle.

If wanted for overnight, use one-fourth cake of yeast and an extra half-teaspoonful of salt. Cover and keep in a cool place.

Selected

Salem Sugar Cake

1 cup of mashed potatoes	4 cups of flour or enough for soft dough
1 yeast cake	1 teaspoon salt
1 cup of white sugar	2 eggs
$\frac{3}{4}$ cup butter and lard mixed	

To the hot mashed potatoes add the sugar, butter, lard and salt. Dissolve yeast cake in one-half cup of lukewarm water and add to mixture. Set aside for half hour until spongy. Add flour to form a soft dough. Let rise over night or for about five hours. Pour out and spread on flat pans. When light make holes for bits of butter; cover top with brown sugar and cinnamon. Bake about 20 minutes at 375 degrees.

MISS NELL DENNING

Hush Puppies

(To be cooked and eaten with fish)

2 cups cornmeal	1 cup buttermilk
1 tablespoon flour	1 teaspoon salt
$\frac{1}{2}$ teaspoon soda	1 whole egg
1 teaspoon baking powder	3 tablespoon chopped onion, fine (optional)

Mix all ingredients together. Add onion, then milk, and last the beaten egg. Drop by spoonfuls into a pan or kettle, in which fish is being fried. Fry to a golden brown. Drain on paper, the same as fried fish. If a deep kettle is being used the hush puppy breads will float when done.

MRS. J. A. GROVES

Hush Puppies

1 pint plain flour	
1 pint meal	Buttermilk—enough to make
1 heaping tablespoon baking powder	thick batter

Mix ingredients, drop from spoon into deep hot fat. If rounded they turn themselves in cooking. Bacon drippings or grease left from frying fish may be used for fat as hush puppies are usually eaten with fish.

MR. HORNSBY
Blazer's Lake Lodge
Cross Hill, N. C.

Bran Muffins

2 tablespoons shortening	1 cup all bran
$\frac{3}{4}$ cup sugar (or less)	$\frac{3}{4}$ cup milk
1 egg	1 cup flour
	$2\frac{1}{2}$ teaspoons baking powder

Soak bran and milk, melt lard, bake at 400. Makes 8 large or 12 small muffins. When sour milk is used instead of sweet, reduce baking powder to 1 teaspoon and add $\frac{1}{2}$ teaspoon soda.

ETHEL WILSON
Cook at School Cafeteria

Corn Muffins

2 cups milk	1 teaspoon salt
1 cup corn meal	$\frac{1}{2}$ teaspoon soda
2 eggs	$\frac{1}{4}$ teaspoon baking powder
	2 tablespoons lard

Sift meal and salt and baking powder and soda together. Add milk and egg yolks. Beat whites and fold in. Preheat oven to 450 degrees. Melt lard in muffin pan and while hot pour mixture into pan. Reduce heat after 5 minutes to 350 degrees and cook 25 minutes.

WILLIE MAE BENTON
One of Albemarle's Good Cooks

Fluffy Muffins

2 eggs	3 teaspoons baking powder
$1\frac{1}{2}$ cups flour	4 tablespoons Wesson oil
$1\frac{1}{2}$ cups milk	1 tablespoon sugar
	1 teaspoon salt

Sift flour, baking powder, salt and sugar together. Add milk beating until smooth. Add egg yolks and oil. Fold in beaten egg whites. Bake in greased muffin tins at 400 degrees for 20 minutes. Serve immediately.

MRS. AIKEN MOORE
Charlotte, N. C.

Refrigerator Rolls

1 cup shortening	2 eggs beaten
$\frac{2}{3}$ cup sugar	1 cup cold water
$1\frac{1}{2}$ teaspoon salt	6 cups unsifted flour
1 cup boiling water	2 yeast cakes

Pour boiling water over shortening, sugar and salt. Add eggs. Let yeast stand in cold water for five minutes, then stir and add mixture. Add flour. Blend well, cover and place in refrigerator for at least four hours in large mixing bowl. It will keep a week to ten days and may be used as needed.

About three hours before cooking rolls, roll into desired shape, using enough extra flour to make them easy to handle. Then place in greased pans and allow them to rise in room of normal temperature for two hours or more until they are double original size. Bake in hot oven (425 degrees) for 12 to 15 minutes. Brush rolls with milk or egg white before baking if slick crust is wanted or rub with melted butter after baking if buttery look is preferred.

MRS. HALL PARTRICK

Waffles

1 cup milk	$\frac{1}{2}$ tablespoon sugar
1 egg	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup butter (melted)	2 teaspoons baking powder
1 cup flour	$\frac{1}{8}$ teaspoon soda

Beat egg. Add milk. Sift in dry ingredients beating as you add. Add butter.

MRS. R. A. CROWELL

Waffles

2 cups flour	3 tablespoons melted shortening
1 cup milk	$\frac{1}{2}$ teaspoon salt
1 cup milk	3 teaspoons baking powder
1 egg beaten	3 tablespoons sugar

Mix dry ingredients, combine egg, milk and shortening. Add to first ingredients.

MRS. E. E. SNUGGS

Gingerbread Waffles

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup molasses
$\frac{1}{2}$ cup sugar	$1\frac{3}{4}$ cups flour
1 egg	1 tablespoon soda
$\frac{1}{2}$ cup sour milk	1 tablespoon cinnamon
2 tablespoons ginger	$\frac{1}{4}$ tablespoon salt

Sift flour, salt, cinnamon and sugar together. Stir egg yolk into milk. Add to flour mixture. Add soda to molasses, stir in melted butter. Fold in beaten egg white last. Bake in electric waffle iron at table and serve with maple syrup or home-made orange sauce as dessert.

Selected

Contributed by MRS. M. SCOTT MORSE

Mom's Waffle Recipe

- | | |
|------------------|-----------------------------|
| 1½ cups flour | 1½ cups milk |
| 1 teaspoon salt | 2 eggs |
| 1 teaspoon sugar | 3 teaspoons baking powder |
| | 4 tablespoons melted butter |

Mix and sift dry ingredients, separate eggs, beat yolks until lemon colored; add milk and melted butter. Beat white of eggs. Fold in last (do not stir). Then bake.

WADE DENNING JR.

Cakes**Dorothy Knox Apple Sauce Cake**

- | | |
|----------------------|-------------------------------|
| 1 cup sugar | 1 teaspoon each of soda, cin- |
| ½ cup butter or oleo | namon, spice and vanilla. |
| 1 cup apple sauce | 1 cup black walnuts |
| 2 cups flour | 1 cup raisins |

Cream sugar and butter. Add apple sauce and flour sifted with soda, cinnamon, spice and vanilla. Add walnuts and the raisins which have been dusted with flour. Bake in greased pan 40 minutes in moderate oven. Cover with caramel icing.

Caramel Icing—Put 2 cups brown sugar, 1 lump butter, 4 tablespoons milk in saucepan and bring to boil. Take from stove and put in 1 teaspoon baking powder. Beat till thick. Spread on cake when cool.

MRS. E. E. SNUGGS

Berry Cake

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|--------------------|-----------------|
| 1 pint blueberries | 1 cup milk |
| 2 eggs | 1 pint flour |
| 1 cup sugar | ¼ teaspoon salt |
| 1 teaspoon soda | |

Beat eggs and mix in order given, putting berries in last. Bake 15 minutes in 450 degrees oven or 25 minutes in 350 degrees oven. It is best to put this in two cake tins so that it will not be too thick.

MRS. LUCIEN EATON, JR.

Blackberry Cake

1 cup of butter	4 teaspoons baking powder
2 cups of sugar	3½ cups cake flour
1 cup of blackberry jelly	1 teaspoon cloves
1 cup of sweet milk	

MRS. J. W. MEDFORD
Lancaster, S. C.

Chocolate Cake

½ cup butter	2 squares chocolate melted
1½ cups sugar	½ teaspoon salt
1 cup sour milk	1 teaspoon vanilla
2 cups flour, sifted	1 tablespoon vinegar
2 eggs	1 teaspoon soda

Cream butter, add sugar, gradually cream thoroughly. Add 1 egg unbeaten. Mix well. Add other egg unbeaten. Beat 2 minutes. Add milk and flour alternately, then melted chocolate. Lastly add soda dissolved in vinegar. Mix well. Add vanilla. Bake in 350 degrees about 25 minutes. When cool frost with milk chocolate frosting.

Milk Chocolate Frosting

2½ cups pulverized sugar	1 square chocolate
3 tablespoons butter	6 tablespoons cream
½ teaspoon vanilla	

Dissolve chocolate and butter. Add other ingredients and beat until creamy. Add cream gradually as 6 tablespoons of cream sometimes makes this too thin.

MISS BLANCHE KING
(From a friend in Pittsburgh)

Chocolate Fudge Cake

2 cups sugar	3 squares Bakers chocolate
1 cup butter	2 teaspoons vanilla
1 cup flour	
4 eggs well beaten	2 cups black walnuts

Bake in biscuit pan, cut in squares, let stay in pan until cold.

MRS. W. T. SHAVER

Chocolate Nut Cake

¾ cup butter or other shortening	2 tablespoons baking powder
1½ cups sugar	4 ounces (4 squares) bitter chocolate (melted)
4 eggs, separated	1 cup walnuts, chopped
1¾ cups sifted cake flour	1 tablespoon vanilla
1 cup milk	

Cream shortening, add sugar slowly and beat until light and fluffy. Add unbeaten egg yolks and beat vigorously. Sift dry ingredients together 3 times and add alternately with milk to creamed mixture. Stir in chocolate, nuts and

vanilla and mix well. Fold in stiffly beaten egg whites. Pour into waxed-paper-lined loaf pan and bake in a moderately slow oven (325 degrees F.) about 50 minutes. Makes 1 loaf (4x8 inches). When cool, spread top and sides with chocolate icing.

Chocolate Icing

2 squares chocolate	1 can sweetened condensed
Pinch of salt	milk

Melt chocolate in double boiler. Add condensed milk and cook till thick.

MRS. ROBERT PETTEE

Chocolate Roll

4 egg yolks	1 heaping tablespoon flour
$\frac{1}{2}$ cup sugar	1 teaspoon vanilla
4 tablespoons cocoa	4 egg whites
	Pinch salt

Beat egg yolks until light, add sugar a little at the time and beat well. Measure flour after sifted—put in sifter with cocoa and salt and add to yolks and sugar. Add vanilla and whites beaten stiff.

Bake in hot oven 10 minutes. Grease pan well and flour. Don't grease pan with butter. Anything else. Put in damp cheese cloth until cool. Spread with whip cream and refrigerate.

MRS. HENRY MCFADYEN

Devil's Food Cake

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup hot water
1 cup white sugar	2 cups cake flour
$\frac{3}{4}$ cup brown sugar	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	1 teaspoon soda
2 beaten eggs	$\frac{2}{3}$ cup sour milk
3 1 oz. squares chocolate	

Cream butter and sugars. Add vanilla and eggs. Beat until fluffy. Melt chocolate in hot water. Blend and cool. Add to creamed mixture flour, sifted with salt and soda, alternately with milk. Bake in 2 greased, 9" layer pans. Bake in 350 degree oven 30 minutes. Frost with 7 minute icing.

BENNIE WINGET

Devil's Food Cake

$1\frac{1}{4}$ cups butter	1 level teaspoon soda
2 cups sugar	1 cup sour milk
6 eggs, beaten separately	$\frac{1}{4}$ lb. chocolate
3 cups flour	1 tablespoon vanilla

Cream butter and sugar, add egg yolks, dissolve soda in cup of sour milk and add it and the flour to the butter, sugar and eggs. Melt the chocolate, and stir into cake batter, add vanilla and fold into batter the well beaten egg whites. Cook slowly in medium oven, this makes 3 layers.

Filling for Devil's Food Cake

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|--------------------|-------------------------------|
| 1 cup fresh butter | 5 cups sugar |
| 1 cup cream | $\frac{1}{4}$ tablespoon salt |
| 1 cup sweet milk | $\frac{1}{2}$ lb. chocolate |

Boil cream, milk and sugar until it forms soft ball in cold water, break chocolate in small pieces in a large bowl and pour mixture over it. Let stand until cool. Then beat until creamy.

MRS. W. L. MANN

Dutch Cake

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|---------------------------|-------------|
| 3 cups flour | 1 cup sugar |
| 3 teaspoons baking powder | 2 eggs |
| 1 teaspoon salt | |
| 3 tablespoons shortening | 1 cup milk |

Mix sifted flour, salt, baking powder, sugar and shortening. Add well-beaten eggs and milk. Pour $\frac{1}{2}$ inch thick in greased pan. Cover generously with brown sugar, cinnamon and dots of butter.

Bake about 375 degrees for 15 to 20 minutes.

MRS. FRANK N. PATTERSON

Emergency Cake (cheap cake)

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|--------------------------------------|--------------------------|
| 1 cup miracle whip or salad dressing | 2 teaspoons soda |
| 1 cup sugar | 2 cups all purpose flour |
| 4 teaspoons cocoa | 2 cups warm water |
| | 2 teaspoons vanilla |

Mix all ingredients at once and bake in two 8-inch layers, at 375 degrees, about 20 minutes. Ice with your favorite icing.

MRS. C. L. WILLIS
Waynesburg, Ky.

Fruit Cake

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|-------------------------------|---------------------------|
| 1 lb. butter | 2 teaspoons baking powder |
| $1\frac{1}{2}$ lbs. flour | $1\frac{1}{2}$ lbs. sugar |
| 14 eggs | 2 teaspoons vanilla |
| $2\frac{1}{2}$ lbs. pineapple | 2 teaspoons lemon |
| $2\frac{1}{2}$ lbs. cherries | 2 teaspoons almond |
| $2\frac{1}{2}$ lbs. nuts | 2 teaspoons rum flavoring |

Chop fruit and set aside. Cream butter and sugar, add eggs beaten together. Add fruit and flavoring and mix well. Bake in loaf pan 300 degrees for about 5 hours.

MRS. JOHN COUNCIL
Lake Waccamaw, N. C.

White Fruit Cake

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|--|------------------------|
| 1 doz. egg whites | 1 lb. blanched almonds |
| 1 lb. white sugar | 1 lb. citron |
| $\frac{3}{4}$ lb. butter | 1 lb. pineapple |
| 1 lb. flour | 1 lb. cherries |
| 1 teaspoon baking powder (more than level) | 1 lb. white raisins |
| $\frac{1}{2}$ lb. grated coconut | 1 cup white wine |

Soak chopped fruit in wine over night. Cream butter and sugar. Sift flour and baking powder and add alternately

with soaked fruit. Add nuts and coconut. Lastly fold in stiffly beaten egg whites. Bake in slow oven three hours.

MRS. V. L. BIGLER

Fruit Cake

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|---|---|
| 1 lb. butter | 1 lb. crystallized diced pineapple |
| 1 lb. sugar | 1 lb. blanched almonds cut fine and browned |
| 1 lb. flour browned and sifted | 1 cup pecans cut fine |
| 12 egg yolks and whites beaten separately | 1 tablespoon cinnamon |
| 5 lbs. raisins | 1 scant teaspoon cloves |
| 1½ lbs. citron shredded | 1 scant tablespoon nutmeg |
| 1 glassful grape jelly | ½ tablespoon allspice |
| 2 teaspoons melted chocolate | 1 glass rose water |
| 1 lb. crystallized cherries | ½ pound orange peel |

Soak almonds in rose water overnight. Soak fruit in grape juice overnight. Cream butter and sugar thoroughly, add well beaten yolks of eggs, spices, grape jelly and chocolate in order named. Next add stiffly beaten egg whites, then flour, reserving small quantity of flour, mix the fruit in this little at a time. Add the nuts last of all. Bake at 300 degrees for about five hours.

MRS. J. S. EFIRD

Contributed by

MRS. W. H. MORROW

Japanese Fruit Cake

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|---------------------|---------------------------------------|
| 1 cup butter | 2 teaspoons baking powder |
| 2 cups sugar | 5 eggs beaten separately |
| 1 cup milk | 1 teaspoon vanilla or lemon flavoring |
| 3 cups sifted flour | |

Put ½ of batter in two pans. To other half of batter add 1 cup raisins, 1 cup currants, 1 teaspoon cinnamon and 1 teaspoon cloves. Bake.

Filling

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|---------------------------------------|---------------------------|
| 4 oranges cut fine, and 1 grated rind | 1½ cups sugar |
| 1 grated cocoanut | 1 cup boiling water |
| | 3 tablespoons corn starch |

Cook together until thick. A small can of crushed pineapple may be used if desired.

MRS. DAVID MORTON

Japanese Fruit Cake

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|---------------------------|--|
| 1 cup butter | 3 cups flour |
| 2 cups sugar | 1 teaspoon vanilla |
| 4 eggs | 1 cup raisins |
| 4 teaspoons baking powder | 1 teaspoon each cloves, allspice, cinnamon |
| 1 cup buttermilk | |
| ½ teaspoon soda | |

Cream butter, add sugar gradually, beaten eggs. Sift dry ingredients and add alternately with buttermilk. Beat well. Pour one-third of this batter into one cake pan and then

add raisins (floured) and spices to remaining batter and bake in two pans.

Put these together with this filling:

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|-------------------------------------|---------------------------------|
| 1 whole coconut, grated | 2 cups sugar |
| Juice and grated rind of two lemons | $\frac{3}{4}$ cup boiling water |
| | 3 tablespoons flour |

Mix flour and sugar together and water, then lemon juice and rind, last the grated cocoanut. Cook until thick and creamy, put between layers. Lastly cover cake with white boiled icing.

MRS. E. P. BRUNSON

Traditional Virginia Fruit Cake

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|-----------------------------|--|
| $\frac{1}{2}$ lb. butter | 2 lbs. citron cut in long thin strips |
| 1 lb. flour | |
| $1\frac{1}{4}$ lbs. sugar | 2 lbs. almonds, blanched and cut in strips |
| 1 teaspoon soda | |
| 2 teaspoons cream of tartar | 1 large cocoanut, grated |
| 12 eggs | |

Sift flour, soda, and cream of tartar. Cream butter and sugar. Add beaten egg whites and flour. Add one-third fruit, reserving rest of fruit to add in layers as your put the batter in the cake pan. Bake 3 hours at 300 degrees.

WILLIAMSBURG COOK BOOK

Fruit Cup Cakes

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|----------------------------|------------------------------|
| $\frac{1}{4}$ pound butter | $\frac{3}{4}$ cup buttermilk |
| 1 cup sugar | 2 cups raisins |
| 2 eggs, beaten together | 1 teaspoon soda |
| 2 cups flour | |

Mix as for any cake batter and pour into paper cups ($\frac{1}{2}$ full). Bake 30 minutes at 350 degrees.

Filling

- Juice of two oranges and grated rind
 Juice of one lemon and grated rind
 1 cup sugar

Mix and let come to a boil. As soon as cakes are taken from oven pour slowly two tablespoons filling over top of each cake.

MRS. LUCIEN EATON

Ginger Cake

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|------------------|---------------------|
| 1 cup molasses | 3 eggs |
| 1 cup sugar | 1 tablespoon ginger |
| 1 cup shortening | 1 teaspoon cloves |
| 4 cups flour | |

1 cup boiling water, added last, after which add 1 tablespoon of soda. Make in loaf.

MRS. G. R. McCAIN

Contributed by MRS. E. E. SNUGGS

Golden Cream Chocolate Cake

2 cups cake flour	2 eggs, unbeaten
2 teaspoons baking powder	3 squares unsweetened chocolate, melted
$\frac{1}{4}$ teaspoon soda	1 cup milk
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
$\frac{1}{2}$ cup butter or shortening	
$1\frac{1}{2}$ cups sugar	

Sift flour once, measure, add baking powder, soda, and salt, and sift three times. Cream butter thoroughly, add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add chocolate and blend. Add flour, alternating with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350 degrees) thirty minutes. Spread cream filling between layers and chocolate fluff frosting on top and sides of cake.

Golden Cream Filling

2 cups scalded milk	1 teaspoon vanilla
$\frac{2}{3}$ cup sugar	2 egg yolks
Pinch salt	6 tablespoons flour

Mix dry ingredients, add scalded milk, cook in double boiler, stirring until thick. Pour over egg yolks and cook until thick enough for filling.

Chocolate Frosting for Golden Cream Chocolate Cake

1 tablespoon butter	3 squares unsweetened chocolated melted
$\frac{3}{4}$ cup sifted confectioners' sugar	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	2 egg whites
	$\frac{3}{4}$ cup confectioners' sugar

Cream butter and sifted sugar and blend. Add vanilla, melted chocolate and salt. Beat egg whites until stiff but not dry, and add $\frac{3}{4}$ cup sugar to these, two tablespoons at a time, beating after each addition until blended. Then beat until mixture stands in peaks. Add to chocolate mixture, folding gently but thoroughly, only enough to blend. Spread on cake.

MRS. W. T. SHAVER

Hot Milk Cake

4 eggs	1 stick butter
2 cups cake flour	1 cup milk
2 tablespoons baking powder	1 teaspoon salt
2 cups sugar	1 teaspoon vanilla

In large mixing bowl beat eggs with rotary beater for five minutes or until thick. Sift flour and baking powder together. Add sugar gradually to beaten eggs, $\frac{1}{4}$ cup at a time, beating well after each addition. Add sifted flour and baking powder. Add heated milk and melted butter. Beat well. This makes a thin batter. Cook at 325 degrees for 15-20 minutes. Makes three layers. Ice with any icing.

MRS. G. RITCHIE WALL

Crumb Cake

3 cups flour	1 teaspoon baking powder
1 cup shortening	1 teaspoon cloves
2 eggs	1 teaspoon cinnamon
1 cup of brown sugar	1 teaspoon allspice
2 small teaspoons of baking soda	1 teaspoon nutmeg
	$\frac{2}{3}$ cup sour milk

Mix together flour and shortening until they form crumbs. Set aside 1 cup of these crumbs and to the rest, add 2 eggs, brown sugar, soda, baking powder, spices and sour milk. Pour into shallow, well-greased pans and sprinkle the top of each with the reserved crumbs. Bake in moderate oven (350 degrees).

ANNIE RAE HARRIS

Gypsy Roundlayer Cake

$\frac{3}{4}$ cup shortening	$\frac{3}{4}$ teaspoon nutmeg
1 $\frac{1}{2}$ cups sugar	1 teaspoon cinnamon
3 eggs	2 Tablespoons cocoa
2 cups flour	$\frac{3}{4}$ cup sour milk
$\frac{1}{2}$ teaspoon baking powder	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon soda	1 teaspoon lemon extract
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup nuts (optional)

Cream butter and sugar gradually. Add flour, beaten eggs and add alternately with sour milk. Add flavoring and nuts. Bake 30 minutes at 350 degrees.

Top With Mocha Icing

6 tablespoons butter	1 $\frac{1}{2}$ tablespoons cocoa
1 egg yoke	1 teaspoon cinnamon
$\frac{1}{4}$ cup Italian Parmesan	1 $\frac{1}{2}$ tablespoons coffee (or more if necessary)
3 cups sifted powdered sugar	

MRS. E. L. GEHRING

Ice-box Cake

Pyrex dish	1 layer chopped English walnuts
1 layer vanilla wafers	1 layer whipped cream
1 layer crushed pineapple	

Repeat layers. Top with whipped cream.

Refrigerate several hours before serving.

MRS. J. B. COPPLE

Lady Baltimore Cake—Filling

whites of four eggs, unbeaten	2 cups English walnuts
2 cups sugar	1 cup raisins, chopped
1 gill of water	Pinch of tartaric acid

Boil sugar until it ropes. Pour into unbeaten whites slowly. Add tartaric acid — a pinch only. Add nuts and raisins, a teaspoon of vanilla, or fresh lemon juice. Stir until right consistency to spread.

MRS. P. W. MILES
Danville, Va.

Lane Cake

½ lb. butter	3 teaspoons baking powder
2 cups sugar	1 teaspoon vanilla
1 cup milk	
3 cups flour	8 egg whites, beaten stiff

Cream butter and sugar, add dry ingredients alternately with milk, stir until smooth. Add vanilla, and fold in beaten egg whites. Bake at 325 degrees in three layers for 30 minutes.

Filling:

1½ cups sugar	1 cup nuts
9 egg yolks	½ pint sherry
¼ lb. butter	

Combine sugar, butter, and egg yolks in top of double boiler. Cook until thick. Add nuts; spread between layers of cake. Ice outside of cake with ½ portion of 7 minute icing.

MRS. NEIL SANDERS

Great-Great Grandmother's Molasses Cake

¾ cup butter or shortening	4 cups flour
2 cups old fashioned thick molasses	1 tablespoon soda
3 eggs	1 teaspoon each of cinnamon and cloves
1 cup buttermilk	

Mix molasses, butter or shortening well. Add eggs then milk and flour to which soda and spices have been added. Mix well, bake in layers or loaf, 350 F.

MRS. COY RITCHIE

Mountain Cake

1 lb. of pulverized sugar	½ lb. of butter
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Cream butter and sugar, then add six egg yolks (beaten), one pound of flour, three teaspoons of baking powder, one cup of milk, fold in beaten egg whites, one teaspoon of vanilla or a dash of mace. Bake in moderate oven (300F) approximately one hour.

MRS. W. A. SMITH

From Detroit Press Cook Book

Published 1880

1, 2, 3, 4 Cake

1 cup of butter	1 cup sweet milk
2 cups sugar	2 teaspoons baking powder
3 cups flour	4 eggs

Date Filling

1¼ cups cut dates	½ cup hot water
¼ cup brown sugar	¼ cup nut meats

Put dates in saucepan and mix in the sugar, then water, and cook until of consistency to spread. Add nut meats. Cool. Spread between layers.

Selected

Plain Cake

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|--------------------|---------------------------|
| ½ cup butter | 1¾ cups sugar |
| 2 cups flour | 6 eggs |
| 2 tablespoons milk | 2 teaspoons baking powder |
| 1 teaspoon vanilla | ½ teaspoon lemon extract |

Sift flour and baking powder 3 times. Beat eggs until thick like heavy cream. Cream butter and sugar. Add flour and eggs alternately. Add milk and vanilla last.

MRS. WILLIAM WILHELM

Pound Cake

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|--------------------------|----------------------|
| 1 cup butter | ½ teaspoon salt |
| 1½ cups granulated sugar | ½ tablespoon vanilla |
| 5 eggs | ⅔ teaspoon mace |
| 2 cups sifted flour | |

Have a round tube pan greased and floured. Oven ready and ingredients measured as mixing should be done by hand. Cream butter, add sugar and work until very light. Add spice and one egg at the time. Mix in the flour and turn at once into pan and bake at 300 degrees one hour.

MRS. R. L. SMITH

Contributed by Mrs. W. E. Smith

Spice Cake

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|-------------------------------|------------------------|
| 1 cup sugar | ½ teaspoon cloves |
| ½ cup butter | ¼ teaspoon salt |
| 1 cup sour milk or buttermilk | 2 cups flour |
| 1 teaspoon soda | 2 eggs |
| 1 teaspoon cinnamon | 1 cup seedless raisins |

Mix in order given. Bake in 350 degree oven for about 25 minutes. Use loaf cake pan, well greased.

MRS. LUCIEN EATON, JR.

Moist Pound Cake

Cream 3 sticks butter and 2 cups sugar. Add 8 eggs beaten slowly one at a time into batter.

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| Add: | ⅛ teaspoon salt |
| 3¾ cups cake flour | 1 teaspoon vanilla |
| 1 teaspoon baking powder | ½ pint heavy cream |

Bake in oven 275, starting with slightly warm oven, 1½ hours.

MRS. CROSON MILLER

Spice Cake

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|----------------------|----------------------------|
| 1 cup butter | 1 cup stiff blackberry jam |
| 2 cups sugar (scant) | 1 cup raisins |
| 4 eggs | 1 teaspoon cloves, |
| 3½ cups flour | cinnamon |
| 1 cup buttermilk | ½ teaspoon maize |
| 1 teaspoon soda | Vanilla and salt |

Cream butter and sugar, add beaten eggs. Mix well. Sift dry ingredients and add alternately with buttermilk. Add blackberry jam and raisins and vanilla. Bake in layer pans in moderate oven.

MRS. R. L. SMITH

Contributed by Mrs. W. E. Smith

Strawberry Shortcake

2 cups flour	$\frac{1}{4}$ cup butter
$\frac{1}{4}$ cup sugar	2 beaten eggs
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup milk
3 teaspoons baking powder	

Sift flour, sugar, salt and baking powder. Mix butter into dry mixture. Add beaten eggs and milk. Do not work. Let stand 20 minutes. Roll dough in $1\frac{1}{2}$ -inch thick circle. Let stand on baking sheet 10 minutes. Bake in oven 425 degrees 15 or 20 minutes. Split in two and cover bottom piece with sugared sliced strawberries. Fit on top piece, adding more strawberries. Decorate with whipped cream.

MRS. WILLIAM WALKER

Tutti-Fruit Cake

1 cup butter	8 egg whites
2 cups sugar	2 level teaspoons baking powder
1 cup milk	$3\frac{3}{4}$ cups flour

Filling

8 egg yolks	1 cup sugar
1 cocoanut	1 cup nuts
$\frac{1}{2}$ lb. citron	$\frac{3}{4}$ cup butter

Beat yolks, add sugar and butter, place in double boiler and cook, stirring constantly, until thick. Take from fire and stir until cool. Add cocoanut, citron, nuts and vanilla.

MRS. CLYDE SKIDMORE

Upside-Down Cake

First Mixture:	Second Mixture:
3 tablespoons butter	1 cup sugar
1 cup brown sugar	2 cups self-rising flour
1 cup nuts	2 eggs
1 cup diced pineapple	$\frac{3}{4}$ cup milk
1 cup dates	$\frac{1}{2}$ cup butter
1 cup cherries	

Put ingredients of first mixture in iron skillet—melting butter and blending well with brown sugar before adding nuts and fruits, which should be spread in even layers one upon another. Make a batter of second mixture and pour over the first. Bake 25 minutes in oven at 350 degrees. Serve with whipped cream.

MRS. FRED HELMS

White Cake

2 cups sugar	5 egg whites
1 cup butter	3 cups flour
2 teaspoons baking powder	Pinch salt in egg whites
1 cup milk	1 teaspoon rose flavoring

Cream sugar and butter, add well beaten egg yellows. Sift dry ingredients and add alternately with milk. Add stiffly beaten egg white. Bake 350 degrees.

MRS. S. A. COPP

Caramel Icing

Mix well 2 cups brown sugar, 5 tablespoons cream or milk and $\frac{1}{2}$ cup butter. Bring to a slow boil, and boil for 2 minutes. Remove from fire and add $\frac{1}{2}$ teaspoon baking powder and $\frac{1}{2}$ teaspoon vanilla. Beat well until smooth and creamy to spread on cake. Double for layer cake.

MRS. CLYDE SKIDMORE

Caramel Frosting

2 cups brown sugar	2 tablespoons white corn
1 cup white sugar	syrup
2 tablespoons butter	$\frac{3}{8}$ cup cream

Combine ingredients and cook in saucepan to a soft ball (238 deg.). Cook to lukewarm and beat to spreading consistency.

MRS. HENRY MCFADYEN
MRS. JAMES E. TURNER

Helen's Gold and White Cake

$\frac{1}{8}$ cup butter	1 cup milk
$\frac{1}{8}$ cup shortening	1 teaspoon vanilla
1 cup sugar	1 teaspoon almond
3 cups flour	1 cup sugar
$\frac{1}{8}$ teaspoon salt	6 stiff beaten egg whites
3 teaspoons baking powder	Bake in 3 layers—20 minutes at 350 degrees.

Golden Frosting

Combine 3 egg yolks	$\frac{1}{8}$ teaspoon salt
1 tablespoon shortening	$\frac{1}{8}$ teaspoon lemon extract
$3\frac{1}{2}$ cups sifted confectioners sugar	5 to 6 tablespoons light cream

Beat until fluffy. Spread on cake—sprinkle with one cup shredded cocoanut.

MRS. DENNIS B. FOX

Never Fail Chocolate Filling

1 square chocolate	1 cup sugar
1 egg unbeaten	4 tablespoons sweet cream
Small piece of butter	

Mix ingredients and stir until sugar dissolves. Boil an instant. Take off stove and stir until thick.

MRS. W. T. SHAVER

Lemon Cheese Filling

2 lemons	3 egg yolks
1 cup sugar	$\frac{1}{2}$ cup butter

Mix grated rind and juice of lemons with other ingredients. Cook until thick as sponge, stirring all the time. Use between layers of cake.

MRS. E. E. SNUGGS

Brown Sugar Cookies

2 cups brown sugar	2 teaspoons vanilla
1 cup butter	2 eggs
3½ cups flour	½ teaspoon salt
1 cup raisins	1 teaspoon soda
2 cups nuts	

Cream butter and sugar gradually. Add flour, beaten eggs, salt and soda. Add other ingredients and roll thin and cut with cookie cutter and bake in moderate oven.

MRS. W. E. SMITH

Brown Sugar Surprise

1 stick (¼ lb.) butter	1 cup flour
½ teaspoon salt	1 teaspoon baking powder
2 cups brown sugar	1 teaspoon vanilla
2 eggs beaten	¾ cup chopped nuts

Cream butter and sugar; add other ingredients. Bake in a moderate oven. When done, cut in squares or sticks and sift powdered sugar over. Bake in pans 10 x 14 inches, deep enough to allow for rising. Delicious.

Selected

Butterscotch Squares

Melt one stick of butter in pan. Beat 1 egg, add 1 cup brown sugar and cream together. Pour melted butter over mixture, add 1 cup flour, 1 teaspoon baking powder.

¼ teaspoon salt	1 teaspoon vanilla	1 cup nuts
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Bake in pan that the butter was melted in—for 25 or 30 minutes in oven 300 degrees.

PAGE DU BOIS HUCKABEE

Christmas Cookies

1 cup butter	1 tablespoon cold water
1½ cups sugar	3¾ cups flour
3 eggs	1 level teaspoon baking powder

Cream butter and sugar, add slightly beaten eggs and water, then add flour, mix well. Let stand over night in cool place. Roll out and sprinkle with cinnamon and colored sugar. Move the rolling pin over the sugar to press it lightly into the dough. Cut with Christmas cookie cutters and bake in hot oven.

MRS. EVAN REECE
St. Clair, Pennsylvania

Date-Loaf

2 teaspoons baking powder	1 cup white sugar
1 lb. dates (3 packages)	1 teaspoon salt
1 lb. pecans	2 teaspoons baking powder
1 cup pastry flour	2 teaspoons vanilla
	4 eggs

Sift flour 3 times. Add sugar, salt, baking powder. Add dates and pecans, mix thoroughly. Beat eggs lightly and add to above mixture. Mix. Bake in very slow oven about 1½ hours. I bake in shallow pan 14x10 inches. Cut in strips.

MRS. J. K. OULAW

Date Sticks

1 lb. dates $\frac{3}{4}$ cups water 3 tablespoons lemon juice
 Cook together until mushy.
 Mix 1 cup brown sugar $1\frac{3}{4}$ cups oatmeal (quick-
 $\frac{1}{2}$ cup butter cooking)
 $1\frac{1}{2}$ cups flour 1 teaspoon soda

Mix dry ingredients. Spread $\frac{1}{2}$ on bottom; soft mixture on top; spread remaining dry mixture on top (sandwich like); bake slowly about 45 minutes (350 degrees).

MRS. A. H. SCOTT

Date Swirls

$\frac{1}{2}$ cup butter $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar 2 cups flour
 1 egg

Cream butter and sugars, add beaten egg and flour with $\frac{1}{2}$ teaspoon soda and salt. Toss on floured board and roll $\frac{1}{4}$ -inch thick.

Filling

Cut up $\frac{1}{2}$ lb. dates (8 ozs.), $\frac{1}{2}$ teaspoon lemon juice, $\frac{1}{8}$ cup water, $\frac{1}{4}$ cup white sugar. Cook and cool. Add $\frac{1}{2}$ cup cut nuts, spread mixture on dough. Roll as for jelly roll, chill in refrigerator, slice and bake 12 minutes at 400.

MRS. CLYDE SKIDMORE

Date and Nut Bars

$\frac{3}{4}$ cup flour 1 cup brown sugar
 $\frac{1}{2}$ teaspoon baking powder $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{2}$ teaspoon salt $\frac{1}{2}$ pack sliced dates
 2 eggs

Sift the dry ingredients. Beat the eggs; beat in the sugar gradually. Add the dates and nuts. Stir in the dry ingredients. Spread the mixture over a shallow pan lined with paper and oiled. Bake in a moderate oven 350 F. for 30 minutes. When cool cut in strips.

Date Nut Roll

1 lb. box Graham Crackers $\frac{1}{4}$ lb. crystallized cherries
 1 lb. bag marshmallows 1 box raisins
 1 small can Carnation milk 1 lb. walnuts
 1 package dates 1 lb. pecans
 2 slices crystallized pine-
 apple $\frac{1}{4}$ lb. crystallized grapefruit

Roll Graham crackers until fine. Run raisins through food chopper. Cut pineapple, cherries, grapefruit peel, and nuts fine. Heat marshmallows in milk until dissolved. Mix with all other ingredients except enough cracker crumbs in which to roll.

MRS. PINCUS RIFF

Chewy Brown Cookies (Original)

1½ cups shortening	2 teaspoons soda
1½ cups brown sugar	1½ teaspoons salt
1½ cups white sugar	2 teaspoons vanilla
6 cups plain sifted flour	4 beaten eggs
	No liquid

Cream sugar and shortening, add salt, soda, and vanilla; finally add eggs and flour and mix well. Drop by teaspoonfuls on well greased cookie sheet. Bake in moderate oven for about 10 or 15 minutes. For variety, add cocoanut, raisins, cherries, citron or nuts in any desired amount, and store in refrigerator over night. Remove when needed and shape by hand into patties. Yields from 75 to 100 cookies.

MRS. IRA LEFLER

Drop Cookies

3 cups brown sugar	1 teaspoon vanilla
1 cup shortening	1 cup sour milk
4 eggs	4 cups flour
2 cups raisins	2 teaspoons baking soda
1 heaping teaspoon nutmeg	

Mix in order given. Makes 100 cookies. Recipe may be halved. Drop these on greased pan and bake in 400 degree oven for 15 minutes.

MRS. LUCIEN EATON, JR.

Effie's Walnut Cookies

½ cup flour	¼ teaspoon salt
1 cup brown sugar	1 cup black walnuts
2 eggs	1 teaspoon vanilla

Mix all ingredients and drop by small spoonfuls on greased and floured cookie sheet. Cook at 350 degrees for about ten minutes. Remove from pan while hot with wide spatula.

EFFIE WALL

Festive Cookies

¾ cup butter or Spry	1 teaspoonful salt
1½ cups powdered sugar	2 cups all-purpose flour
1 tablespoon vanilla	1 cup cut pecans

Cream butter and sugar. Add other ingredients. Shape in round balls and place on dry cooky sheet. Bake at 350 degrees for 15 minutes.

MRS. W. T. SHAVER

Fruit Cookies

2 eggs	½ cup nuts
1 cup brown sugar	½ lb. orange slices (candy)
1 cup flour	1 teaspoon vanilla
1 teaspoon baking powder	1 tablespoon butter

Beat eggs, add creamed butter and sugar. Dice orange fruit slices and put in flour with nuts. Add to mixture. Cook in moderate oven, cool and roll in powdered sugar. Bake at 350.

MRS. CLYDE SKIDMORE

Fastnachts

1 cake or package yeast	1½ cup milk
½ cup shortening	¼ cup sugar
½ teaspoon salt	6 cups flour
1 egg	

Scald milk. Let cool. Add shortening, sugar and salt. Add yeast and let stand for five minutes. Stir in flour, work until light and smooth. Put in warm place to rise until light. Roll out on floured board and cut in three-inch squares. Slit each square twice, fry in deep fat until brown, and drain.

According to Pennsylvania Dutch custom, these should be made on Shrove Tuesday. Delicious served with coffee.

MRS. R. S. SIMS

Gum Drop Cookies

4 eggs beaten foamy	Lemon and vanilla flavoring
2 cups brown sugar	2 cups chopped gum drops
1 tablespoon cold water	1 cup chopped nuts
2 cups sifted flour	

Mix in order given. Bake at 350 degrees until done. Spread with icing made of: 2 tablespoons melted butter, grated rind of 1 orange, and enough orange juice and powdered sugar to make icing. Spread icing on while hot, then cut in squares when cool.

MRS. R. E. FOX

Hazelnut Tokens

8 egg whites beaten stiff	1 teaspoon vanilla
1 pound sugar added gradually	¾ lb. ground hazelnuts

Beat about ten minutes

Put a little sugar and flour on board. Roll lightly, like a finger. Bake in slow oven about 20 minutes.

MRS. JOHN HAYNSWORTH

Hungarian Almond Cookies

¼ pound of blanched almonds, ground	½ cup sugar
1 cup soft shortening	Pinch of salt
3 cups sifted flour	2 egg yolks

Mix ingredients into a paste and knead until smooth. Roll out about ⅜ of an inch thick, and cut with a cookie cutter. Bake at 375 degrees until a light brown.

IDA RIFF KING

Ice Box Cookies

2 cups of brown sugar	1 teaspoon of cream
1 cup of butter (½ lb.)	of tartar
2 eggs	1 teaspoon of baking soda
3 cups of flour	¾ cup of black walnuts

Cream sugar and butter, add eggs one at a time, beating well after each. Sift cream of tartar and soda with flour and add to first mixture with walnuts. Shape dough in rolls, wrap in waxed paper and let stand in ice box until cold. Slice with a sharp knife and bake at 400 degrees.

MRS. W. F. DENNING

Old Fashioned Nut Bread

- | | |
|---------------------------|-----------------------------|
| $\frac{2}{3}$ cup fat | $\frac{1}{2}$ teaspoon salt |
| 1 cup sugar | 6 tablespoons milk |
| 3 eggs | 1 teaspoon vanilla |
| 2 cups flour | |
| 2 teaspoons baking powder | 1 cup chopped nut meats |

Cream fat and sugar together until fluffy. Add eggs, one at a time, beating well after each one; sift flour, baking powder and salt together. Add flour and milk alternately to the egg mixture. Add vanilla and nuts. Pour into small greased loaf pans. Bake 45 minutes in moderate oven. Yield—2 small loaves.

MARGARET McLEOD

Michigan Rocks

- | | |
|---|--|
| $1\frac{1}{2}$ cups of sugar | $\frac{1}{4}$ lb. white grapes |
| 1 cup butter | $1\frac{1}{2}$ lb. English walnuts
(weighed in shell) |
| 3 cups flour | $1\frac{1}{2}$ teaspoon cinnamon |
| 4 egg whites and yolks
beaten separately | 1 teaspoon vanilla |
| $\frac{1}{2}$ lb. dates cut fine | 1 teaspoon baking soda |
| $\frac{1}{2}$ lb. large raisins cut fine | |

Drop in little bits on greased cookie sheet.

MRS. E. C. GEHRING
St. Clair, Pa.

Moravian Christmas Cookies

- | | |
|----------------------------------|-----------------------------------|
| 1 quart Porto Rican
molasses | 1 oz. soda |
| $\frac{3}{4}$ lb. brown sugar | 1 glass of wine |
| $3\frac{3}{4}$ lbs. flour | 2 tablespoons cinnamon,
cloves |
| $\frac{1}{2}$ tablespoon nutmeg | $\frac{1}{2}$ tablespoon ginger |
| $\frac{3}{4}$ lb. butter or lard | |

Mix shortening, brown sugar, soda and flour until it is to mealy stage. Dissolve spices in the molasses, then combine, adding wine. This mixture is stiff and hard to mix but requires a lot of stirring and kneading. Grease large container and put dough in, leaving to stand in a cool place for a week or longer. Two or three days sufficient but longer it stands the better, up to three weeks. Roll out in small quantities at a time and bake in 275 degree temperature until brown. Cut in fancy shapes, stars, Santas, angels, etc., for Christmas.

ELIZABETH WINGET

Bess Truman's Ozark Pudding

- | | |
|--|----------------------------------|
| 1 egg | $\frac{1}{2}$ cup chopped apples |
| $\frac{3}{4}$ cup sugar | $\frac{1}{2}$ cup nuts |
| $1\frac{1}{4}$ teaspoons baking powder | 1 teaspoon vanilla |
| 2 tablespoons flour | |

Beat the egg, and add the sugar and gradually sift in flour with baking powder added, then apples, nuts and vanilla. Bake in casserole at 325 degrees for 35 minutes.

Oatmeal Toll-House Cookies

$\frac{3}{4}$ cup sifted flour	1 egg unbeaten
$\frac{1}{2}$ teaspoon soda	$\frac{1}{2}$ teaspoon hot water
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup nut meats chopped
$\frac{1}{2}$ cup shortening	1 14-oz. package chocolate chips
$\frac{1}{3}$ cup brown sugar	1 cup oatmeal uncooked
$\frac{1}{3}$ cup white sugar	$\frac{1}{2}$ teaspoon vanilla

Measure flour after sifting, then sift with soda and salt. Cream shortening, add sugar gradually, add egg and beat. Add hot water, then dry ingredients, nut meats, chocolate chips and oatmeal and mix. Drop by half teaspoons on greased cookie sheet. Bake at 375 degrees for 8 minutes. Makes 50.

MRS. B. S. LILES

Sour Cream Cakes

$\frac{3}{4}$ cup sour cream (thick)	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ teaspoon soda	Pinch salt
1 cup granulated sugar	$\frac{1}{2}$ teaspoon orange flavoring
2 eggs	$\frac{1}{2}$ teaspoon lemon flavoring
$1\frac{1}{2}$ cups well sifted flour	

Bake in muffin pans. (Vanilla, spices and nuts if desired.)

MRS. W. M. FICKES

Scottish Fancies

1 egg	1 cup rolled oats
$\frac{1}{2}$ cup sugar	$\frac{1}{3}$ teaspoon salt
$\frac{2}{3}$ tablespoon melted butter	$\frac{1}{4}$ teaspoon vanilla

Beat egg until light, add sugar, and then stir in remaining ingredients. Drop mixture by teaspoonfuls on a thoroughly greased inverted dripping pan one inch apart. Spread into circular shape with a case knife first dipped in cold water. Bake in a moderate oven until delicately browned. To give variety use two-third cup rolled oats and fill cup with shredded cocoanut.

MISS ELIZABETH BRIDGES

Walnut Cookies

1 egg white beaten stiff	$\frac{1}{2}$ teaspoon baking powder
$\frac{7}{8}$ cup brown sugar	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ cups nuts	

Mix and cook in slow oven on greased baking sheet.

MISS MARY MABRY

Nut Fingers

$1\frac{1}{4}$ sticks butter	4 tablespoons powdered sugar
2 tablespoons ice water	
2 cups flour	1 cup nuts

Mix all ingredients. Make into fingers and bake on a cookie sheet. Roll in powdered sugar. Moderately hot oven.

MRS. REMBERT ROGERS

Orange Nut Cookies

1 cup shortening	½ teaspoon salt
½ cup sugar	2¾ cups flour
½ cup brown sugar	1 tablespoon grated orange rind
1 egg	2 tablespoons orange juice
½ teaspoon soda	
½ cup nuts	

Cream shortening and sugar. Add well beaten egg. Sift flour before measuring ½ cup. Sift together remaining flour, salt and soda. Add gradually to creamed mixture, along with juice and rind. Cut nuts and flour—then add to mixture. Roll in long roll, wrap in wax paper and store. Slice thinly and bake 400 degrees—10 minutes. Makes 6 dozen.

MRS. CHARLIE ROSS SMITH

Overnight Delights

1 package Philadelphia cream cheese	1 cup flour
	¼ lb. butter

Mix above ingredients, form in roll and place in ice box over night. When ready to use, slice and fill with nuts and dates ground together. Either make turnovers or put two slices together. Bake in a moderate oven until light brown, remove and sprinkle with powdered sugar, these are good filled with raspberry or strawberry preserves.

MRS. H. W. WOOD
Trinity Church
Huntington, W. Va.

Pecan or Walnut Cookies

1 cup butter	2 cups sifted flour
4 tablespoons powdered sugar	1 tablespoon ice water
2 tablespoons vanilla	2 cups nuts (scant)

Cream butter and sugar, add rest of ingredients, make small cookies by rolling balls in palms of hands. Bake until delicately colored—about 45 minutes at 325 degrees. Roll in confectioners sugar after they have cooled slightly.

MRS. SPENCER FURBUSH
Somersworth, N. H.

Pecan Crunchies

1 stick butter	Add:
3 tablespoons confectionary sugar	1½ cups cake flour
	1 tablespoon water
	1 teaspoon vanilla
Cream together	1 cup chopped pecan meats

Mix well. Drop bite size from fork onto baking sheets and bake 8 to 10 minutes. When thoroughly cool, dust with powdered sugar.

MRS. L. B. ROGERSON
Carolina Inn
Chapel Hill, N. C.

Moravian Cookies

7½ cups sifted flour	1 tablespoon soda
1 pint molasses (black)	¾ cup butter and lard (mixed)
4 tablespoons cloves	¾ cup brown sugar (packed)
3 tablespoons cinnamon	¼ cup boiling water
4 tablespoons ginger	
1 teaspoon salt	

Pour boiling water over soda and allow to cool. Sift flour and spices. Cream butter and sugar; add molasses, then flour, then soda mixture. Work with hands. Allow to stand over night. Bake in moderate oven.

MRS. GENE SMITH

Pecan Squares

1 cup flour	1 cup chopped pecans
½ cup butter	2 tablespoons flour
2 eggs beaten	½ teaspoon baking powder
1½ cups brown sugar	½ teaspoon salt
½ cup grated cocoanut	1 teaspoon vanilla

Cream butter and flour. Spread this paste on a 12 x 9 pan using wide spatula. Cook 12 minutes in 300 degree oven. Take out of stove. Mix remaining ingredients and spread on top of cooked part. Return to stove and cook 25 minutes longer. When cool spread with paste made with 1½ cups confectionery sugar and orange juice.

MRS. W. T. SHAVER

Raisin Peanut Butter Cookies

1 cup sugar	1 cup raisins
½ cup shortening	2½ cups flour
½ cup peanut butter	4 teaspoons baking powder
2 eggs well beaten	½ teaspoon salt
½ cup evaporated milk	1 teaspoon vanilla

Cream sugar with shortening and peanut butter. Add eggs, raisins and milk. Mix well. Sift flour, measure and sift with baking powder and salt. Add to first mixture. Add flavoring, mix thoroughly. Drop by teaspoonfuls onto well-oiled baking sheet. Bake in over (400 degrees) for 12 minutes. Makes 40 to 50 cookies.

MRS. CHARLES ROSS SMITH

Snowballs

Pare and take out the cores of five large apples. Fill holes with orange marmalade. Roll pastry dough in rounds, cover each apple. Place in moderate oven. When cooked cover with **White Mountain Icing**.

2 cups sugar	½ cup water	2 egg whites
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Make a syrup of 1½ cups sugar and ½ cup water, cooking until it spins a thread (238 degrees). Beat egg white adding other ½ cup of sugar to them. Pour hot syrup over egg whites slowly and beat. Cover snowballs with this icing and serve when cold.

COOKIE, Columbia, S. C.

Swiss Logs

- | | |
|------------------|----------------------------|
| 1 cup mayonnaise | $\frac{1}{2}$ cup molasses |
| 1 cup flour | dash of salt |
| | dash of ginger |

Mix, drop with spoon on baking sheet. When done roll into logs.

MISS MARY MABRY

Welsh Cakes

- | | |
|-----------------------------|--|
| 1 cup butter and lard mixed | 1 lb. raisins |
| 2 eggs | 5 cups flour |
| 2 cups sugar | 5 teaspoons baking powder |
| 1 cup milk | $\frac{1}{2}$ teaspoon nutmeg (or more if desired) |

Cream butter, lard, and sugar. Add eggs and beat. Sift flour, baking powder, and nutmeg. Add alternately with milk and beat thoroughly. Add raisins and drop by teaspoonfuls on greased cookie sheet. Bake in hot oven. This recipe makes hundreds of cookies and is very economical. You can store them indefinitely.

MRS. ANNIE BAUSUM
St. Clair, Pr.

Sunshine Cake

- | | |
|-------------------------------|--|
| $1\frac{1}{2}$ cups sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ teaspoon cream of tartar |
| 6 eggs, beaten separately | 1 teaspoon orange or vanilla flavoring |
| $1\frac{1}{4}$ cup cake flour | |

Cook sugar and water until it spins a thread, 238 degrees. Beat egg whites until stiff. Pour on syrup and continue beating until cool. Add beaten egg yolks and extract. Sift flour, then measure and sift five times, with salt and cream of tartar. Fold the flour quickly into the above egg and syrup mixture and pour into ungreased tube cake pan. Bake one hour at 325 degrees. Allow to cool in pan for at least one hour. Remove and ice with orange and butter cream icing.

Melt butter, add orange juice, cream and vanilla. Beat in sugar and orange peel and continue until creamy. Spread on cake. More sugar may be added if needed.

MRS. CHARLES WADSWORTH
Concord, N. C.

Candy

Date Nut Candy

Cook together until a soft ball forms (236 degrees)

6 cups white sugar	Add:
2 cups milk	2 packages chopped dates
Pinch salt	(1 lb.)
2 or 3 tablespoons white Karo syrup	$\frac{1}{3}$ each of crystalized pineapple and cherries

Cook until firm ball forms (.238 degrees). Stir to keep fruit from sticking. Remove from fire. Cool. Add $\frac{1}{4}$ cup butter and 2 lbs. chopped nuts. Beat until creamy, pour or knead into roll and cut. This keeps well.

MAUD LEWIS
Raeford, N. C.

Frosted Grapes

Wash and thoroughly dry grape clusters. Dip in unbeaten egg white carefully to cover each grape. Roll in granulated sugar. Place in ice box and allow to chill until the sugar hardens. Use for centerpiece or accent on tea table.

MRS. CELESTE CLINKSCALE
Pawley's Island, S. C.

Fudge

2 cups white sugar	$\frac{4}{4}$ tablespoons cocoa
3 tablespoons buttermilk	$\frac{1}{2}$ cup water

Dissolve slowly over low heat. Cook until it forms soft ball. Add lump of butter, salt and vanilla. Cool, then beat and add nuts if preferred. Drop.

MRS. CLYDE SKIDMORE

Chocolate Fudge

Fudge is basically only a mixture of sugar and water. In its simplest form it is a fondant. All else is added for flavor. Perfect texture is attained by cooking for exactly the required time and then by cooling without agitation prior to stirring.

Here is a list of good proportions:

4 cups granulated sugar	3 ozs. butter (6 tablespoons)
2 cups sweetmilk	$\frac{1}{2}$ teaspoon salt
	6 ozs. Baker's chocolate

Place above ingredients in a deep kettle. Bring to a boil and cook over medium heat. Stir frequently. Watch liquid as it drips from stirring spoon. When it strings as it drips, it is nearly done. Test by dropping boiling liquid in cold water. It is done when it forms a congealed mass which feels slightly dry to the touch.

Cover the kettle. Set in cool place. Do NOT agitate. It will take from two to three hours. Then add one teaspoon of vanilla and stir. You will need a rugged spoon with a comfortable handle.

In the early stages of stirring fudge will have a shiny texture and will be very stringy. After many aches and possibly some blisters, it will turn lighter in color and will become less stringy. Add 8 to 16 ounces of chopped nuts. Continue stirring as long as possible and then spread on waxed paper. It will soon be ready to cut.

COL. C. S. PETTEE
Asheville, N. C.

Goucher Drops

3 cups sugar
4 tablespoons of cocoa

1½ cups milk

Cook until soft ball. Pour mixture into two bowls with butter. Let cool. Beat with knife. Flavor with vanilla.

MARY BILES NUNNALLY,
Contributed by
Mrs. J. F. Biles

Maple Puff

4 egg whites beaten stiff
1 cup well sifted confectioners sugar

1 cup maple syrup

1 teaspoon baking powder—
sifted once

Add sugar to well beaten egg whites, and beat until stiff. Add syrup slowly while beating until stiff. Then add baking powder. Bake in greased flat pan in medium oven about ½ hour.

MRS. LUCIEN EATON, JR.

Carolina Mints

5 teacups granulated sugar
¼ pound butter

1 teacup boiling water
6 drops Oil peppermint

I put sugar and butter in a large size aluminum pan and pour boiling water over and stir until butter is dissolved, but you dare not stir after mixture begins to boil. Boil rapidly until it crackles when tested in cold water (like taffy). Pour on marble slab and drop oil peppermint on same. Begin to turn in edges and pull as soon as possible and rapidly. Cut with scissors (like taffy).

MRS. HUBERT PATTERSON

Mints

2 cups sugar
1 cup water

¼ teaspoon cream of tartar

Cook until syrup threads, then pour over—2 heaping tablespoons full of marshmallow whip, 1 ounce of butter, paraffin size of pea. Drop with teaspoon on wax paper.

MRS. S. A. COPP

Peanut Brittle

1½ cups sugar

¼ cup blue label karo

½ cup water

syrup (dark)

Bring to boil. Add 2 cups raw peanuts. Cook until peanuts stop popping (brittle stage) 302 degrees.

Take off heat. Add one scant teaspoon salt, one heaping teaspoon soda. Stir for first time. Pour on slab. Spread and break.

MRS. FRED HELMS

Vinegar Taffy

1 cup vinegar

2 tablespoons butter

2 cups sugar

Place butter in pan. When melted, add sugar and vinegar. Stir until sugar is dissolved. Boil until mixture is brittle in cold water. Turn on buttered slab. Pull when cooled until white or glossy. Cut in sticks.

MRS. HUBERT PATTERSON

Wanzer Dips (Candy)

2 cups sugar

¾ cup cold water

½ cake Baker's chocolate

Put all on—boil 3 minutes. Stir 2 minutes, leave alone last minute. Pour this into buttered soup plates. When cold beat with silver knife. Add teaspoon butter, vanilla and salt to taste. When right consistency, drop with a teaspoon onto a marble slab or waxed paper.

LUCILLE GROVES

Canning and Preserving



Chili Sauce

- | | |
|---------------------------------|---------------------|
| 12 tomatoes, peeled and chopped | 2 cups sugar |
| 2 large onions, chopped fine | 1 teaspoon cinnamon |
| 4 medium peppers | 1 teaspoon nutmeg |
| 2 teaspoons salt | 3 cups vinegar |

Boil $1\frac{1}{2}$ to 2 hours, stirring frequently, bottle and seal while hot.

MRS. E. C. GEHRING
St. Clair, Pennsylvania

Chow Chow

- | | |
|------------------------------------|---|
| $\frac{1}{2}$ peck green tomatoes | 1 cabbage (medium) |
| $\frac{1}{4}$ peck small onions | 1 lb. dried lima beans, par-boiled until almost soft |
| 1 dozen red, green, yellow peppers | (Or 1 lb. fresh lima beans par-boiled about 10 minutes) |
| 2 bunches celery | |
| 1 cauliflower (good size one) | |
- Cut all ingredients up but not too fine. Mix following and pour over vegetables.

- | | |
|-------------------------|------------------------------------|
| 6 tablespoons mustard | $\frac{1}{3}$ cup salt or to taste |
| 2 lbs. granulated sugar | 1 cup flour |
| 2 quarts vinegar | 1 tablespoon tumeric |
- Boil $\frac{1}{2}$ hour after it comes to boil. Jar and seal while hot.

MRS. E. C. GEHRING
St. Clair, Pennsylvania

Chow Chow

- | | |
|-------------------------------|--|
| 1 peck of green tomatoes | ginger, all spice, cinnamon, celery seed |
| 12 large onions | |
| $\frac{1}{2}$ cup salt | 5 or 6 hot peppers |
| 2 lbs. sugar | 1 large head of cabbage |
| $\frac{1}{2}$ lb. dry mustard | 3 quarts vinegar and pint of water |
| 2 tablespoons each cloves, | |
- Slice tomatoes, chop cabbage, onions. Sprinkle with salt and let stand overnight. Drain and mix with spices, add sugar, vinegar, hot peppers and mustards. Let come to boil and seal.

MRS. J. L. SMITH
Spencer, N. C.

Chow Chow With Mustard

8 large cucumbers	1 quart green tomatoes
1 quart small onions	4 sweet green peppers
1 stalk celery	2 cups salt
2 heads cauliflower	4 quarts water

Cut in dices. Let stand in salt and water 24 hours. Then boil a few minutes and drain. Add—

2 quarts vinegar	6 tablespoons dry mustard
1 cup sugar	1 tablespoon tumeric
1 cup flour	

PENNSYLVANIA DUTCH
Selected and Tested

Good Chow Chow

(Miss Minnie's)

½ gallon chopped pepper (sweet green)	6 small hot peppers chopped
½ gallon shredded cabbage	2 quarts pure vinegar
1 quart chopped onion	3½ cups sugar (white)
1 pint sliced green tomatoes	Salt to taste (6 tablespoons)

MRS. WADE DENNING

Watermelon Conserve

Remove green skin but leave a tiny red on rind. Cut in pieces, measure and add 1 cup of sugar for each cup of rind. Let stand 12 hours. Remove rind and grind. Cook juice with 3 lemons, 3 oranges, which have been ground fine. Add whole root of ginger for half hour of cooking. Add rind and cook until transparent.

This is really good.

MRS. KIT MCCLURE

Wentworth Sweet Pepper Conserve

12 sweet red peppers	1½ cups white vinegar
3 cups sugar	1 tablespoon salt
	Juice of ½ lemon

Remove seeds, chop fine, cover with boiling water, let stand 15 minutes. Drain. Add other ingredients. Cook until thick, stirring carefully to prevent scorching. This is delicious with any meat or fowl.

MRS. SPENCER FURBUSH

Tomato Ice

7 lbs. tomatoes	2 cups lime	2 gallons water
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Let soak 24 hours. Rinse well, cover with plain water, soak 3 hours longer. Take out of water, let drain a few minutes.

2 quarts vinegar	1 teaspoon celery seed
4½ lbs. white sugar	1 teaspoon whole cloves
1 tablespoon salt	1 teaspoon pickling spices

Let this mixture soak over night. In the morning boil for 35 minutes. Add 1 cup raisins and boil five minutes longer. Pack in sterilized jars and seal.

MRS. J. C. C. BRUNSON
Florence, S. C.

Rose Petal Jam

This recipe came from Beirut, Syria. Use fragrant roses. Cut rose petals in quarter-inch strips, discarding the tough base. In measuring pack lightly in cup but do not bruise.

2 cups cut petals	2 tablespoons strained honey
2 cups warm water	
2 $\frac{3}{4}$ cups sugar	1 teaspoon lemon juice

Cover 2 cups of cut petals with 2 cups warm water. Cook ten minutes or till tender. Lift out petals. Make syrup with one cup rose petal liquid, sugar and honey. Cook to 220 degrees to syrup stage. Add petals and cook on extremely low flame 40 minutes (use asbestos mat). Add lemon juice and simmer 30 minutes longer. Add a tiny bit of rose color. Pour in sterile jars and seal at once.

MRS. ROY BURDETTE, JR.
Spencer, N. C.

Amber Marmalade

1 large orange, lemon and grapefruit. Slice them. Measure and add three times as much water. Stand overnight. Boil five minutes. Add equal measure of sugar, let stand overnight again. Then boil gently until it thickens.

MRS. W. T. SHAVER

Peach-Orange Marmalade

6 oranges	6 peaches
1 lemon	6 cups sugar

Grind oranges and lemon in food chopper. Add peaches, which have been peeled. Add sugar and cook over medium heat until mixture will jell. Remove peach pits and store in sterilized glasses. *Selected*

Pineapple, Apricot Marmalade

2 fresh pineapples	1 lb. dried apricots
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Soak apricots overnight. Next morning put pineapple and apricots through food chopper together—add equal amounts of sugar and cook hard about 20 minutes.

MRS. SAM BITTNER

Tomato Marmalade

1 quart peeled, cut tomatoes	1 teaspoon salt
2 oranges	
1 lemon, seeded and ground whole	2 pounds sugar

Cook until thick, about 1 hour. Put in glasses and parafin.

MRS. SPENCER FURBUSH
Somersworth, N. H.

Candied Grapefruit Peel

Wipe three grapefruit and remove peel in six sections lengthwise of fruit. Soak overnight in one quart cold water to which has been added one tablespoon salt. Drain, put in saucepan, cover with cold water, and bring to boiling point;

repeat three times and cook in the last water until soft, the time required being about four hours. Drain and cut in strips one-eighth inch wide. Weigh peel and put an equal weight of sugar in saucepan and add one-half cup cold water. Bring to the boiling point, add one-half of the strips, cover and cook until pieces are clear. Remove to plate, taking up as little syrup as possible. Cool, roll each piece separately in powdered sugar and spread on platter to dry. Proceed with remaining half. Store in glass jars. MRS. J. A. GROVES

Ames Oil Pickle

100 small pickling cucumbers (finger length) cut in slices. 3 pints button onions, sliced, 1 cup salt added to above. Stand overnight, drain and add 3 tablespoons mustard seed, 1 tablespoon celery seed, 2 tablespoons white pepper, 2 cups olive oil. (Wesson oil may be substituted but not Mazola). Olive oil is the thing, however. Cover with cold vinegar and pack in pint jars.

MRS. SPENCER FURBUSH
Somersworth, N. H.

Artichoke Pickle

1 quart onions	4 tablespoons of each—celery seed, white mustard seed and tumeric
1 large cabbage	4 tablespoons of mustard mixed with 1½ cups flour and 1 cup vinegar
1 dozen peppers	3 quarts vinegar
2 bunches celery	
1 peck artichokes	
5 cups sugar	
¾ cup salt	

Chop up all and mix except the artichokes, leave them out until the other has boiled ten minutes. Then add artichokes and let boil only a few minutes. Put in jars. Hot pepper can be used if desired.

MRS. G. H. SHAVER
Contributed by A. W. S.

Barlow Hotel, Malvern, Ark., Pickle Recipe

10 large dill pickles, peeled and sliced	5 cups sugar
	½ teaspoon mustard seed

Place pickles in flat dish, cover with sugar and mustard seed and set in refrigerator for three days.

Contributed by MARY EMMA LYERLY

Stuffed Bell Pepper Pickle

4½ pints of chopped white cabbage (1 medium sized head)	1 gallon spiced vinegar
2 dozen bell peppers, green	2 tablespoons celery seed
3 tablespoons white mustard seed	¼ cup salt

(All measured level)

Sprinkle cabbage with ¼ cup salt and allow to stand for 4 hours. Squeeze dry by placing in muslin bag and twisting tightly. Thoroughly mix with the cabbage the mustard and celery seed.

Peppers. Select sweet bell peppers of uniform size, cut off the top with the stem, remove every seed, stuff peppers with

the cabbage, replace top and stitch firmly with needle and coarse thread.

Place stuffed peppers in stone jars, pouring over them enough boiling spiced vinegar to cover thoroughly. (Remove spice bag from vinegar after 3 weeks.) Allow peppers to remain in vinegar 6 weeks before packing in commercial jars. Use fresh spiced vinegar for packing. Process packed jars 15 minutes.

MISS EDITH HINSHAW

Spiced Vinegar

To 1 gallon of vinegar add—	1 piece of mace
½ oz. allspice	1 lb. sugar for sour pickle
½ oz. cloves	2 lbs. sugar for less acid
1 stick cinnamon	pickle

For sweet pickle use from 4 to 6 pounds of sugar to the gallon of vinegar. Granulated sugar is always best.

Tie spices in muslin bag, drop in vinegar, add sugar, and boil for fifteen minutes. Set spiced vinegar aside for three weeks before removing spice bag.

Ripe Cucumber Pickle (Auntie's)

Peel and cut in rounds, scrape out seed and pulp. Salt and stand overnight. Drain. Scald in solution ½ vinegar and ½ water. Make syrup vinegar with light brown sugar and pickling spice. Boil in this mixture a few at time until transparent. Fill jars with cucumber. Boil up syrup again and pour on cucumber and seal.

MRS. F. L. CHAPMAN
Somersworth, N. H.

Bread and Butter Pickles

One gallon cucumbers, sliced. Cover with ¾ cup of salt and water. Let stand over night. Next morning drain and add:

1 teaspoon black pepper	1 teaspoon mixed spice
1 teaspoon powdered mustard	1 teaspoon tumeric
1 teaspoon celery seed	2 scant cups sugar

Add 6 medium onions sliced and cover with weak vinegar. After mixture comes to a boil, jar and seal.

MRS. J. K. OUTLAW

Bread and Butter Pickles

2 gallons cucumbers	1 tablespoon celery seed
14 small onions	2 cups sugar
4 large green peppers	¾ cup salt
1 tablespoon tumeric	2½ quarts vinegar

Slice cucumbers ½ inch thick. Cut onions and peppers in small slices. Mix and salt. Let stand 3 hours. Drain well and add to the vinegar solution. Place over slow fire and heat thoroughly but do not boil. Pack in jars and seal.

LEWIS KLUTTZ EDWARDS

Pickled Mushrooms

- | | |
|---------------------------|--------------------------------|
| 1 can button mushrooms | 1 small bay leaf, split pepper |
| $\frac{1}{4}$ cup vinegar | $\frac{1}{4}$ teaspoon salt |
| 2 tablespoons lemon juice | 3 tablespoons olive oil |
| 1 clove garlic | 1 tablespoon catsup |

Drain the mushrooms a day or so ahead. Make sauce by boiling together for 15 minutes all the above ingredients except mushrooms, olive oil, and catsup. Strain sauce. When cold add olive oil and catsup. Pour over mushrooms and store in refrigerator.

MRS. SPENCER FURBUSH

Saccharin Pickles

- | | |
|------------------------------------|-----------------------------------|
| 1 gallon vinegar | 1 cup sugar |
| 1 cup salt | $2\frac{1}{2}$ tablespoons ground |
| 1 tablespoon powdered
saccharin | mustard |

Wash cukes clean and dry. Mix sugar, saccharin and mustard first, then add vinegar and let come to boil. Pack in jars pour mixture over and seal.

PAULUS BOOK

Iced Green Tomato Pickle

Seven pounds sliced green tomatoes. Soak 24 hours in 2 gallons of water with 3 cups of lime dissolved in it.

Drain and soak in fresh water for 4 hours, changing water every hour. Drain.

- | | |
|-----------------|--------------------------------|
| 5 pounds sugar | 1 teaspoon each of cloves, |
| 3 pints vinegar | ginger, allspice, celery seed, |
| | mace and cinnamon |

Bring syrup to boiling point. Pour over tomatoes and let stand all night. In morning let boil one hour and seal in glass jar. Cup full of raisins may be added if desired.

MRS. G. H. SHAVER
Salisbury, N. C.

Watermelon Rind Pickle

- | | |
|---------------------------|------------------------------|
| 7 lbs. rind | 2 tablespoons white mus- |
| $4\frac{1}{2}$ lbs. sugar | tard seed |
| 3 pints vinegar | 1 tablespoon each of cloves, |
| 1 heaping tablespoon alum | pickling spice, ginger, |
| 1 tablespoon tumeric | cinnamon, celery seed, |
| | salt |

Boil rind 20 minutes in water to cover with alum. Rinse. Then boil 20 minutes with water to cover with tumeric. Rinse. Drain well. Then add other spices and boil for 30 minutes. Cool and fill jars.

MRS. HALL PARTRICK

Watermelon Rind Pickle

One tablespoon lilly lime to 1 gallon water. Add rind and let stand overnight, rinse off, cover with clear water and let come to a boil. Drain. To two pints vinegar, add 3 pints sugar and spices, cook rind until clear, remove spices when put into jar.

MRS. E. E. SNUGGS

Fig Preserves

Three and one-half pounds of figs (do not peel). Wash. Put in shallow pan, sprinkle with 2 tablespoons soda. Pour boiling water over them. Let stand three minutes. Drain, wash with cold water. Dry.

5 cups sugar $\frac{2}{3}$ cup water 1 lemon sliced thin

Make syrup of these ingredients, add figs, boil slowly 1 hour until transparent. Remove figs. Boil syrup hard 10 minutes. Pour over figs in sterile jars. Seal.

ELIZABETH N. WALL
Rockingham, N. C.

Preserved Violets

Dissolve 2 cups sugar in 1 cup hot water. Add 2 ounces fresh violets. Stir with wooden spoon over medium flame until syrup makes soft ball in water. Remove from flame and keep stirring gently until syrup granulates like corn meal. Empty over collander and shake off extra sugar. Carefully pack in jars and seal. Keeps indefinitely.

CELESTE CLINKSCALE
Pawley's Island, S. C.

Watermelon Rind Preserves

The rind should be $\frac{1}{2}$ inch thick after it is prepared.

For 1 pound: Soak in lime water—1 teaspoon Lilly's lime to 1 quart water 3 hours. Then wash free from lime and allow to stand in cold water 2 hours.

Drop into boiling water and boil rapidly for 30 minutes, or until it is tender. Drain and put into boiling syrup. This is made from: $1\frac{1}{2}$ pounds sugar and $2\frac{1}{2}$ quarts water.

Add $\frac{1}{2}$ lemon, sliced and $\frac{1}{4}$ box (crushed) whole ginger.

This amount of syrup will preserve 1 pound rind. Cook slowly about 2 hours, or until well preserved.

LILLY H. BROWN
229 E. Franklin St.
Chapel Hill, N. C.

India Chutney

1 quart Malt vinegar	1 lb. moist brown sugar
1 lb. sour apples, peeled, cored and sliced	$\frac{1}{2}$ lb. seedless raisins
	4 ozs. salt, 4 ozs. ground ginger, 2 ozs. dry mustard,
$\frac{1}{2}$ lb. onions, peeled and coarsely chopped	$\frac{1}{4}$ oz. cayenne, 4 garlic cloves finely chopped

Cook the apples, onions and garlic with the salt, sugar and vinegar, until quite soft. Pass them through a fine sieve. Add the raisins, ginger, cayenne, and mustard, mix well together, turn into a jar, and stand it in a warm, but not hot, place until the next day. Have ready some dry, wide-necked small bottles or jars, fill them with chutney, and cover closely so as to exclude the air. This will keep indefinitely.

MRS. BEETON'S COOKERY
Mrs. J. G. Riddick

Cranberry Relish

For a delicious new twist to the cranberry sauce that's always present at Thanksgiving or Christmas dinners, try putting 1 pound or 4 cups of cranberries and 2 oranges (sections and peeling) through the food chopper. Mix the two ingredients with 2 cups of sugar and let stand a few hours before serving. This easy, uncooked relish can be put away for future use in sterilized jars covered with paraffin, or stored in covered jars in the refrigerator.

MRS. W. L. McLEOD

Pear Relish

1 peck pears	5 cups vinegar
6 large onions	1 tablespoon allspice
6 green peppers	3 cups sugar
6 red peppers	1 tablespoon salt
1 bunch celery	

Put pears, onion, peppers and celery through food chopper. Add remaining ingredients and let stand overnight. Put in hot jars and process 20 minutes in hot water.

MRS. A. B. ALEXANDER
La Grange, Ga.

Spicy Peaches

10 cups sugar (5 lbs.)	2 tablespoons whole cloves
6 cups cider vinegar	1 teaspoon whole mace
2 cups water	3 lemons, sliced thin
6 cinnamon sticks	10 lbs. peaches

Boil sugar, vinegar and water about 10 minutes. Tie spices and lemons in a cheesecloth bag and add to hot mixture; cool. Meanwhile dip peaches in hot water, then in cold water and peel. Stick 2 or 3 additional cloves in each peach. Add to cooled syrup and bring to boil. Remove from heat, cover and let stand overnight. In the morning place fruit and syrup in sterilized jars, partly seal, process 5 minutes in hot water bath. Complete seal. About 6 quarts.

MRS. BILL DAVIS

Pickles

Layer of salt, layer of cucumbers little water. Keep down with rock. Soak out salt (3 days). Add 1 tablespoon alum to each quart water and soak. Take out after 2 days and soak several hours, drain and place in jars. Add vinegar to cover, garlic, onions, 2 cups sugar, cloves, all spice. (Cut cucumbers in half).

MRS. M. E. HOLLIS
Banks, Ala.

Desserts



Apple Delight

1 cup sugar	1 cup flour
½ cup butter	1 egg
2 cups grated apple	1 teaspoon soda
½ cup nuts	1 teaspoon salt
½ cup raisins	1 teaspoon vanilla
	1 teaspoon cinnamon

Cream butter and sugar. Add grated apple. Then add egg, flour and other ingredients. Bake in loaf pan in slow oven 15 to 20 minutes. Serve with hard sauce

MRS. DON WILLIAMS
MRS. W. E. SMITH

Apple Delight

1 cup apple sauce spread thinly on large pan. Mix together.	1 cup brown sugar
1 cup nuts	16 Graham crackers rolled in- to crumbs

Spread this over sauce. Pour over all ½ cup melted butter. Bake 45 minutes in slow oven. Serves 5 or 6.

MRS. E. F. LUCAS
Greensboro, N. C.

Apples With Demfillan Paste

4 tablespoons flour	1 teaspoon baking powder
3 ounces butter	2 tablespoons sugar
1 egg	¼ pint milk
Nutmeg to taste	Apples

Fill a pie dish with stewed apples. Rub butter into flour, add baking powder, beat up egg with sugar, add milk, and stir all into the flour; mix well. Pour on top of apples and bake in a moderate oven for half an hour. Sift sugar over.

MRS. T. C. HEARNE

Chocolate Blanc Mange

Beat well 4 eggs. Add 1 cup sugar in which has been mixed 2 rounded tablespoons of flour and a pinch of salt. Stir well. Add 4 squares bitter chocolate which have been thoroughly dissolved over hot water. Mix all thoroughly. Pour over this mixture slowly one quart of sweet milk which has been heated slightly. Mix well. Return to stove preferably in double boiler. Stir enough to keep from lumping. Cook until thick. Add 2 teaspoons vanilla. When cool, put in refrigerator and serve with whipped cream. (This is an old recipe.)

MRS. E. F. LUCAS

Apricot Ice Cream

1 can peeled apricots	$\frac{1}{4}$ cup lemon juice
1 cup sugar	1 pint whipping cream
$\frac{1}{2}$ cup wine	

Drain apricots and run through sieve. Add syrup to pulp, sugar, wine, and lemon juice. Freeze to mush and add whipped cream. Complete freezing in ice cream churn.

MRS. T. R. SMITH

Chocolate-Marshmallow Ice Cream

$\frac{1}{2}$ gallon of single X cream	3 ounces Baker's chocolate
1 pint sugar	$\frac{1}{2}$ pound fresh marshmallows
1 teaspoon vanilla	

Put one-half of the cream in double boiler and heat chocolate in a separate pan, add $\frac{1}{2}$ the sugar slowly to chocolate; when the cream comes to the boiling point, add chocolate and sugar, slowly in order to prevent lumping; when mixed let stand one minute on stove, take off, add the rest of the cream. Just before freezing add the marshmallows cut in small pieces.

MRS. J. C. TATE
Charlotte Observer

Ginger Ice Cream

1 quart vanilla ice cream	6 pieces crystallized ginger
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Cut ginger into thin slivers. Beat vanilla ice cream with fork and add ginger. Refreeze and serve.

MRS. J. A. GROVES

Sliced Lemon Ice Cream

1 quart whole milk	2 cups sugar
1 pint heavy cream	3 junket tablets
2 lemons	2 tablespoons cold water

Slice lemon paper thin. Cut slices in quarters with scissors and let stand in $\frac{3}{4}$ cup sugar. Dissolve 3 junket tablets in cold water. Heat milk and $1\frac{1}{4}$ cups of sugar until lukewarm. Remove from fire, add dissolved junket and cream. Cool. Churn ice cream until mush stage. Add lemon mixture and continue freezing.

MRS. J. B. WORSHAM
Contributed by MRS. W. T. SHAVER

Peach Ice Cream

3 lbs. peaches Juice of 2 lemons
4 cups sugar added to crushed fruit 3 quarts coffee cream and freeze

MRS. W. F. DENNING

Party Ice Cream

1 qt. vanilla ice cream 4 teaspoons Nescafe

Take a fork and beat vanilla ice cream, adding Nescafe as you beat. Refreeze and serve.

MRS. J. A. GROVES

Cream Puffs

½ cup butter or butter 1 cup boiling water
 alternate 1 cup flour
½ teaspoon salt 4 eggs

Combine butter or butter alternate, salt and water. Heat to boiling. Sift flour and measure. Add to boiling mixture. Beat vigorously until mixture leaves sides of saucepan and does not cling to spoon. Remove from fire. Cool slightly. Add unbeaten eggs, 1 at a time. Beat thoroughly after the addition of each egg until the mixture is smooth. Drop by tablespoons into well-oiled muffin tins or on to well-oiled baking sheet, 2 inches apart. If the baking sheet is used, shape mixture into rounds, and pile slightly in the center. Bake in hot oven (400 degrees F.), 30 minutes. Lower heat to 350 degrees F. Continue baking 10 minutes or until firm and dry. Remove from oven. Cool. Cut a slit in the side of each puff with a sharp knife. Using a spoon or pastry tube, insert cream filling. Sprinkle with powdered sugar.

Chilled Lemon Dessert

½ cup sugar 3 egg yolks 4 tablespoons lemon juice

Cook until it starts to thicken (stirring). Beat 3 egg whites and whip ½ pint cream. Mix all three and chill in tray with vanilla wafer crumbs on top and bottom.

MRS. A. F. LAPSLEY

Frozen Fruit Medley

1 cup crushed pineapple 2 tablespoons lemon juice
1 cup unstrained orange juice 1 cup sugar
1 cup mashed banana

Mix above ingredients, let stand 10 minutes. Whip 1 cup heavy cream. Beat 2 egg whites and speck of salt. Add to first mixture. Freeze until firm.

MRS. SPENCER FURBUSH

Lemon Cups

1 cup sugar Grated rind 1 lemon
4 tablespoons flour 3 well beaten egg yolks
⅓ teaspoon salt
2 tablespoons butter melted 1½ cups milk
5 tablespoons lemon juice 3 egg whites beaten stiff

Add blended sugar, flour and salt to butter; add lemon juice and rind and blend well. Add this to egg yolks and milk and stir well. Fold in egg whites, pour into greased custard cups

and place in a pan of hot water. Bake in moderate oven 350 degrees. When baked each dessert will leave custard on bottom with sponge cake on top. Serves 8.

ANNIE RAE HARRIS

Orange Delight

26 marshmallows ½ pint whipped cream
1 cup orange juice

Put marshmallows and orange juice in double boiler and heat until marshmallows are melted, stirring all the time. Let cool. Then add whipped cream, folding in. Freeze in refrigerator tray at medium high temperature and leave 45 minutes. Then stir mixture well and freeze 4 or 5 hours.

Selected

Greek Oranges

6 fine oranges Red food coloring
1 cup sugar Loads of hot water

Peel the oranges, being careful to pare off only the thin outside peelings so you don't get into the bitter, white pulpy part of the rind; (I use a very coarse grater with quarter-inch holes, so that the orange peel pieces are long and narrow, like julienne strips.) Put these into a pan and cover them generously with boiling water. Boil rapidly for a half hour, changing the water three times, covering the peel each time with fresh boiling water. Into another pan put 1 cup of sugar. Stir in ½ cup of water and a dash of red food coloring, and boil for 15 minutes.

Remove all vestiges of the white skin that has been left on the oranges. With a sharp knife, cut the oranges into perfect sections. (I do this by holding the orange in one hand, revolving it as I slash it.) Squeeze juice out of remaining membranes that surrounded the orange sections. I do this over the bowl I will serve the dessert in. Pour the boiling sugar syrup over the sections and allow them to steep in this for 15 minutes. Then pour off the syrup and boil it again for 15 minutes. Cover the oranges with the syrup and the drained orange peel. Chill this thoroughly in the refrigerator, and you have a dreamy dessert. This takes approximately one hour to accomplish, but the result is definitely worth the careful following of instructions.

Selected and Tested

Hot Peaches In Orange Juice

8 canned cling peach halves 1½ teaspoons cornstarch
½ cup orange juice Few grains salt
½ cup canned peach syrup rind
¼ cup brown sugar (packed) 1 tablespoon grated orange
1 doz. whole allspice 1 doz. whole cloves

Drain peaches. Blend remaining ingredients. Bring to boiling point, stirring constantly. Add peaches and simmer 5 minutes. Serve hot.

MRS. A. A. SURRATT

Pineapple Glace

1 cup sugar	2 eggs
½ cup butter	2 cups flour
½ cup milk	2 teaspoons baking powder
	1 teaspoon vanilla

Mix as you would any cake batter. Then in a medium size frying pan melt 3 tablespoons butter and spread 2 cups brown sugar over this and melt, then arrange sliced pineapple on this with a cherry in the center of each ring and sprinkle nut meats over this. Then pour the cake batter on top of this. Bake in moderate oven. (This is easy to brown on bottom.) Turn out on tray upside down. Serve with whipped cream.

MRS. W. E. SMITH

Apple Pudding

4 tablespoons flour	1 teaspoon baking powder
3 ozs. butter	2 tablespoons sugar
1 egg	½ cup milk and some nutmeg

Put stewed apples in pie dish. Rub butter in flour, add baking powder, beat egg and add sugar, add milk, stir all in flour, mix well, pour over sweetened stewed apples, sprinkle with sugar and bake half an hour in moderate oven.

MRS. G. R. MCCAIN
Contributed by
Mrs. E. E. Snuggs

Date Torte (a famous date pudding)

½ cup flour	½ cup sugar
⅛ teaspoon salt	½ teaspoon vanilla
2 eggs	1 cup chopped nuts
1 teaspoon baking powder	1 package Dromedary dates sliced

Sift the dry ingredients. Beat the eggs; beat in the sugar gradually; add the vanilla, nuts and dates. Stir in the dry ingredients. Bake in casserole or shallow pan lined with paper and oiled in a moderate oven (300-325 F.) for about 1 hour. Allow pudding to cool. Serve with whipped cream or a small ball of vanilla ice cream.

Huckleberry Pudding

½ cup sugar	½ cup milk
½ cup molasses	2 eggs (beaten)
¼ cup butter	1 pint berries or pitted sour cherries

One-half teaspoon soda and flour enough to make a batter like pound cake. Place in mold and boil 2 hours.

MRS. E. C. GEHRING
St. Clair, Penn.

Lemon Pudding

1 cup sugar	2 egg yolks
1 tablespoon butter	2 egg whites well beaten
1 lemon (juice and rind)	1 cup milk
2 tablespoons flour	Pinch salt

Cream sugar and butter. Add lemon, flour, egg yolks, salt and milk. Fold in whites. Bake in greased custard cups in water for 30 minutes at moderate temperature.

MRS. PINCUS RIFF

Nut-Date Pudding

1 cup chopped dates	1 cup powdered sugar
1 cup broken pecan meats	1 teaspoon flour
3 eggs	1 teaspoon baking powder

Beat egg yolks until liquid and creamy, add sugar, beat well. Mix dates and nuts with flour, add to egg mixture. Fold in egg whites beaten until stiff. Add baking powder. Put in pan (layer cake tin does nicely), set in another pan of boiling water, bake at about 375 degrees for about 45 minutes, until firm and top is brown. Remove from oven, let stay in water until cool. Chill, serve with whipped cream.

MRS. D. J. CASTLEMAN
Raleigh, N. C.

Orange Ice Box Pudding

4 eggs	1 cup orange juice and grated rind
½ cup sugar	1 tablespoon lemon juice
1 cup whipped cream	

Beat egg yolks and add sugar and orange. Cook over hot water until thick. Fold in beaten whites and one cup whipped cream. Add lemon juice.

Crush one small box (5c) vanilla wafers and put in freezing tray. Add mixture. Cover with more wafers (crushed). Freeze several hours and serve in slices; looks like cake.

MRS. J. B. COPPLE
MRS. HARVEY A. COX

Persimmon Pudding

2 cups persimmons (sieved plus 1 cup water)	1 cup flour
1 cup mashed sweet potatoes	1½ cups sugar
½ cup pecans	2 teaspoons vanilla
1 egg	3 teaspoons baking powder
½ cup sweetmilk	½ teaspoon salt
1 teaspoon (each) nutmeg and cinnamon	5 tablespoons butter
	1 cup cranberry sauce

Bake in greased pan 10 x 14 at 350 degrees until brown.

SALLIE LILES

Persimmon Pudding

1 qt. persimmons	2 tablespoons vanilla
3 cups buttermilk	1 teaspoon soda
1¾ cups sugar	3½ cups flour
2 eggs (beaten)	Spices (cinnamon and allspice)
Salt	2 cups grated (raw) sweet potatoes
½ cup butter	

Pour milk over persimmons and mash through a strainer. To this mixture add other ingredients, melted butter last. Bake in well greased pan 45 minutes or until done. Serve in squares topped with whipped cream. Rum flavoring may be added to the whipped cream. MRS. W. T. HUCKABEE

Persimmon Mousse Dessert

2½ tablespoons unflavored gelatin	1 teaspoon salt
⅔ cup cold water	1 teaspoon ginger
6 eggs	1 cup sugar
1¾ cups persimmons	2 cups cream
	2 teaspoons vanilla

Soften gelatin in cold water. Beat eggs slightly and add persimmons, salt and sugar. Scald cream in double boiler and add slowly to above mixture. Cook in double boiler till mixture thickens (about 10 minutes) stirring constantly. Add gelatin and vanilla. Stir till dissolved. Cool slightly. Pour into melon mold. Chill overnight in melon mold.

MRS. W. T. SHAVER

Persimmon Pudding

2 quarts persimmon	1 teaspoon allspice
2 cups sour milk	½ teaspoon nutmeg
1 cup sweetmilk	2 cups flour
2 cups brown sugar	1 teaspoon soda
1 teaspoon cinnamon	½ lb. melted butter

Pick and wash the fruit, pouring sour milk over them. Mash and strain through a sieve. Add other ingredients in the order given, pour into a well buttered dish and bake in a moderate oven for about one hour.

MRS. M. E. SHANKLE

Persimmon Pudding

1 quart persimmons	½ teaspoon nutmeg
½ cup molasses	½ teaspoon salt
½ cup granulated sugar	½ teaspoon ginger
½ cup brown sugar	1 cup (or more) grated sweet potatoes
½ teaspoon soda	1 quart sweetmilk
½ teaspoon cinnamon	1 pound butter
½ teaspoon cloves	4 eggs
½ teaspoon allspice	
flour	

Add sugar and molasses to persimmon pure and grated sweet potatoes. Mix other dry ingredients and add to this. Add beaten eggs and milk. Add melted butter. Then add

enough flour to make a batter—not quite as stiff as for a cake. Bake in over 350 degrees for about an hour. When cool ice with the following mixture: 1 cup confectioner's sugar, 6 table-spoons sweet milk, and 1 teaspoon flour. JESSIE ASHBY

Persimmon Pudding

1 pint persimmons	1 cup sweetmilk
1 pint sweet potato	1½ cups flour
1 cup butter	1 cup meal
1½ cups sugar	1 teaspoon soda
1 cup molasses	Allspice, salt

MRS. W. P. IVEY

Persimmon Pudding

1 quart persimmons	2 teaspoons baking powder
3 cups sweetmilk	½ cup melted butter
1¾ cups sugar	1 cup black walnut meats or pecans
2 eggs	2 teaspoons vanilla
Pinch of salt	
3 cups of flour	

Pour milk over persimmons and press through collander. Sift flour, salt and baking powder together. Add to the above mixture the other ingredients. Add butter last. Pour into a greased, floured pudding pan. Bake till done. Can be baked in three 9-inch layers in a moderate oven. Serve with whipped cream.

MRS. JOHN F. BILES

Persimmon Pudding

½ gallon persimmons	1 teaspoon soda
3 cups sweet milk	½ teaspoon ginger
3 cups flour	1½ teaspoons cinnamon
2 cups brown sugar	⅛ lb. butter
2 eggs	

Bake in slow oven till brown and firm.

MRS. JUNE FOX
Chapel Hill, N. C.

\$100 Recipe

½ cup butter	1½ cups plain flour (2 tea- spoons baking powder)
2 cups sugar	2 teaspoons vanilla
4 ozs. (4 sq.) chocolate	1 cup nut meats
2 eggs	

Cream butter and sugar, add melted chocolate and beaten egg. Sift dry ingredients, add with milk. Add vanilla and nut meats and bake in loaf pan at 350 degrees.

Icing

½ cup butter	pinch of salt
2 squares chocolate	1 teaspoon lemon juice
1 egg	
1½ cups confectioner's sugar	1 cup nut meats

Melt butter and chocolate together. Add beaten eggs, sugar, salt, vanilla and lemon juice. Mix in meats or sprinkle on top.

MRS. W. D. ALEXANDER

Southern Plum Pudding

1 cup suet chopped fine	1 teaspoon soda
2 cups of brown sugar (or 1½ cups white sugar sifted)	1 heaping teaspoon baking powder
1 cup raisins	1 teaspoon each cinnamon and allspice and ½
1 cup dates cut fine dredge with 1 tbl. flour	mace
1 cup sour milk and 1 cup fruit juice	½ teaspoon clove
	2 cups flour, sifted before measuring

Measure flour, add spices, soda, baking powder. Add all other ingredients. Mix well. Steam two hours over boiling water. Serve hot.

Sauce

1 cup powdered sugar (if un- able to get powdered, roll granulated until powdered)	1 tablespoon cream
	½ cup butter

Cream well. Add 1 egg yolk, ½ teaspoon nutmeg and cream again. Before serving add well-beaten egg white.

This recipe dates back to the Civil War.

MRS. S. A. COPP

Steamed Pudding

2 tablespoons shortening	2 teaspoons grated lemon peel
1 cup flour	1 cup sugar
1 teaspoon soda	1 cup shredded carrot
½ teaspoon salt	1 cup dried fruit (raisins or better, apples)
1 teaspoon cloves	1 cup shredded sweet potatoes
1 teaspoon cinnamon	
1 cup nuts	
1 teaspoon nutmeg	

Mix ingredients. Pour into greased pan and steam 1½ hours. Serve with lemon or orange sauce.

MRS. JOHN FRANK BILES

Cranberry Milk Sherbert

2 cups cranberry puree	3 cups milk
2 cups sugar	3 tablespoons lemon juice

Add sugar to cooked cranberries and force through sieve. Stir until sugar is dissolved and add lemon juice and milk. Pour into two-quart freezer using three parts ice to one of salt.

MRS. ROSEBUD HEARNE NICHOLSON

Macaroon Torte

1 tablespoon Knox gelatine	2 stiff beaten egg whites
$\frac{1}{4}$ cup cold water	1 cup heavy cream whipped
$\frac{1}{2}$ cup hot water	1 8-oz. package coconut (Zesta)
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup crushed pineapple
Cookies or macaroons	

Soften gelatine in cold water, dissolve in hot water. Line sides of 8-inch Pyrex dish with macaroons, roll remaining cookies to cover bottom of pan, reserve some to sprinkle on top. Add pineapple to gelatine. Gradually beat sugar into stiff egg whites, fold into gelatine mixture. Fold in whipped cream, pouring into pan, top with remaining crumbs. Chill thoroughly. No cooking required, ready for any occasion.

Mrs. E. E. SNUGGS

Trifle

Ladyfingers, 9, or 6 slices of sponge cake	$\frac{1}{3}$ cup almonds, blanched, toasted and shredded
$\frac{1}{2}$ cup jam (raspberry or strawberry)	6 candied cherries (optional)
6 large macaroons	2 tablespoons milk
1 pint soft custard (not too runny)	$\frac{1}{4}$ cup cooking sherry (optional)
$\frac{1}{2}$ cup cream, whipped	

Line a dessert bowl (or individual bowls if desired), with the ladyfingers split in half or slices of sponge cake which have been spread on one side with the jam. Place macaroons on top. Mix the sherry (if used) and the milk together, and pour over the macaroons, and sponge. Stick in half of the shredded almonds, and let the mixture stand for about an hour.

Pour over the well-chilled custard. Place in the refrigerator. When the custard is partially absorbed by the cake, top with whipped cream. Garnish with the rest of the almonds and candied cherries.

If desired, sweetened, whipped whites of egg may be used in place of the cream. Sufficient for 6.

Mrs. J. G. RIDDICK

Eggs and Cheese



Curried Eggs

- | | |
|--------------------------------|-------------------------|
| 4 eggs, hard-boiled and sliced | 1 cup hot milk |
| 1½ tablespoons butter | ¼ teaspoon salt |
| 1½ tablespoons flour | ⅛ teaspoon paprika |
| | ¾ teaspoon curry powder |

Melt butter, stir in until blended flour, stir in slowly milk, add seasoning. When sauce is smooth, fold in eggs. Good with rice or on toast.

MRS. HALL PARTRICK

Omelet

- | | |
|---------------------|-----------------------------------|
| 1 cup milk | 4 eggs beaten separately |
| 3 tablespoons flour | ¼ teaspoon baking powder |
| 1 tablespoon butter | 1 tablespoon butter to grease pan |
| ½ teaspoon salt | |

Make white sauce and let cool. Add yolks and then beaten whites with baking powder. Have pan hot. Bake 25 minutes at 350 degrees.

MRS. GEORGE H. RHODES

Cheese-Cake

- | | |
|----------------------|---------------------|
| 1 pound cream cheese | 1 cup sugar |
| 1 cup thin cream | 2 tablespoons flour |
| 1 teaspoon vanilla | 4 eggs |

Line deep pan with pastry. Stir flour and sugar together, then mix thoroughly with cream cheese. Beat thoroughly with cream cheese. Beat eggs slightly, add cream and vanilla. Combine sugar and cream cheese mixtures. Pour into pastry shell which has been baked in hot oven until browned. Remove only long enough to pour in filling. Reduce oven to 325 F. and bake 40 minutes.

MRS. J. K. OUTLAW

Cheese Daisies

- | | |
|---|--------------------------------|
| $\frac{3}{4}$ cup shortening | $\frac{1}{2}$ cup flour |
| $1\frac{1}{2}$ cups grated sharp cheese | $\frac{3}{4}$ teaspoon Paprika |
| $\frac{1}{4}$ cup Italian (Parmesan) cheese | $\frac{1}{4}$ teaspoon salt |

Cream shortening with cheese. Sift together flour, salt and paprika. Add to creamed mixture and stir well. Put dough in cookie press. Press out on cookie sheet in fancy shapes. Bake in 350 degree oven 12 minutes. Keen in tin box with tight lid.

MRS. FRED H. WALL
Siler City, N. C.

Cheese Roll

- | | |
|--------------------------------------|--|
| $\frac{1}{2}$ pound Roquefort cheese | 1 teaspoon mustard |
| 2 pkgs. Old English cheese | Small grated onion |
| 2 pkgs. Philadelphia cream cheese | Tabasco |
| | $\frac{1}{4}$ cup chopped drained olives |

Mix all until smooth. Chill overnight. Form into roll. Chill again. Roll in ground nuts before serving. Slice and serve.
Selected

Cheese Straws

- | | |
|-------------------------------------|------------------------------|
| $1\frac{1}{2}$ pounds grated cheese | 1 teaspoon salt |
| $\frac{1}{2}$ cup butter melted | 2 cups flour |
| 2 tablespoons cream | generous dash Cayenne pepper |

Mix into dough, roll one-fourth inch thick. Cut in strips and bake.

MRS. R. F. OVERCASH

Cheese Souffle

Melt two tablespoons of butter, add one and a half tablespoons of flour—mix thoroughly and add the well beaten yolks of three eggs, one cup of milk, and one cup of grated cheese. Cook in double boiler until it is the consistency of cream, then add stiffly beaten whites. Pour in baking dish and brown in oven.

MRS. G. H. EHRINGER

Easy Luncheon Souffle

- | | |
|----------------------|-----------------------------|
| 3 slices stale bread | 1 cup grated cheese |
| 3 cups milk | $\frac{1}{2}$ teaspoon salt |
| 3 eggs | pepper to taste |

Butter bread. Break in pieces and place in casserole alternately with cheese. Pour over this the combined milk, eggs and seasoning. Bake in moderate over 325 degrees until stiff, about 30 minutes.

MRS. FRANK N. PATTERSON

Cheese Souffle

3 tablespoons wesson oil	1 teaspoon salt
3 tablespoons flour	3 eggs
1 cup milk	
few grains cayenne	1 $\frac{2}{3}$ cups grated cheese

Blend hot oil and flour. Add milk. Stir while cooking until thick. Add cayenne, salt, cheese. Stir over low heat till cheese melts. Remove from fire, stir in egg yolks. Cool. Fold in stiffly beaten egg whites. Bake in ungreased casserole set in pan of hot water at 425 degrees for 25 minutes. Serve at once.

(Note: First part may be made in morning and mixed with egg whites at last minute if to be used for evening meal.)

MRS. R. A. CROWELL

Cheese Squares

$\frac{1}{4}$ lb. of butter or shortening	1 teaspoon baking powder
$\frac{1}{4}$ lb. of velveeta cheese	1 tablespoon sugar
1 $\frac{1}{4}$ cups sifted flour	apple or some tart jelly

Cream butter and cheese together. Sift dry ingredients and add to butter and cheese mixture. Spread half of this mixture on pan (ungreased, 8 x 8 x 2). Spread with apple or tart jelly. Cover with rest of mixture. Bake 30 minutes in 350 degrees oven. Cut into squares. If jelly is broken with fork rather than spoon before spreading, it is more easily spread and does not melt into the crust so readily.

MRS. LUCIEN EATON, JR.

Cheese Rosettes

1 lb. cheese	1 lb. flour
1 lb. butter	1 teaspoon salt
	$\frac{1}{2}$ teaspoon cayenne pepper

Cream butter, add flour and seasoning. Roll in sizes to fit cookie press, using any desired designs. Cook in 350 degree oven ten minutes, being careful not to brown.

MRS. JONES YORKE
Concord, N. C.

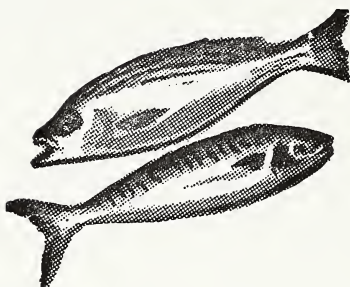
Cheese Wafers

1 jar Kraft Old English cheese	2 cups flour
1 cup butter	1 small red pepper

Rub cheese and butter together. Add flour and pepper. Roll thin and cut in diamond shape with knife. Bake in moderate oven, 375 degrees for about 10 minutes.

MRS. W. E. SMITH

Fish and Shellfish



Catfish Stew

- | | |
|------------------------------|-------------------|
| 10 lbs. catfish | 4 onions |
| 1½ lbs. fresh pork | 2 sticks butter |
| 1 bunch celery | 2 quarts milk |
| 2 lbs. sliced Irish potatoes | 6 ears fresh corn |

Boil pork till tender with 2 red pepper pods. Cook vegetables separately. Boil fish, removing bones when done.

Mix all ingredients and season with butter and salt.

MR. A. M. LENTZ

Catfish Stew or Chowder

- | | |
|--|--------------------------|
| 4 strips bacon fried crisp and cut in small pieces | 1 large onion |
| ½ can corn | ½ can tomatoes |
| ½ stick butter | 1 quart milk |
| | salt and pepper to taste |

Cook onions till tender, add corn and tomatoes, butter, salt and pepper and catfish which has been cooked tender and removed from bones. Add milk and lastly add bacon and bacon drippings and heat almost to boiling point and serve with a few drops of tabasco.

MRS. M. R. HOLLIS

Baked Crab Meat and Shrimp

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|-------------------------------------|-----------------------------------|
| 1 medium sized green pepper chopped | ½ teaspoon salt |
| 1 medium sized onion chopped fine | ½ teaspoon pepper |
| 1 can crab meat | 1 tablespoon Worcestershire sauce |
| 1 can shrimp cleaned | 1 cup mayonnaise |
| | 1 cup bread crumbs |

Combine ingredients except crumbs. Saute crumbs; top with sauted crumbs and fill shells and bake at 350 degrees for 30 minutes. Serves 8.

MRS. R. E. FOX

Crab Meat Casserole

- | | |
|------------------------------|-------------------------|
| 1 can crab meat | 2 chopped eggs |
| ½ can mushroom soup | 1 tablespoon mayonnaise |
| juice of 1 lemon | 1 teaspoon mustard |
| dash of Worcestershire sauce | 1 tablespoon catsup |
| | 1 piece butter |

Dot with cracker crumbs. Bake 30 minutes 400 degrees.

MRS. M. R. HOLLIS

Crab Meat Delight

2 tablespoons butter	$\frac{1}{4}$ cup Parmesan cheese,
2 tablespoons flour	grated
2 cups cream (scalded)	$\frac{1}{2}$ cup butter
$\frac{1}{4}$ cup natural swiss cheese	cayenne pepper
grated	2 cups crab meat

Make white sauce of first 3 ingredients. Add cheese, stir until melted. Add other butter, beating hard. Season with salt and cayenne. Arrange crab meat in shallow buttered casserole. Place in moderately hot broiler 8 to 10 minutes until golden brown.

MRS. NEIL SANDERS

Deviled Crab

1 tablespoon butter	salt, nutmeg
1 tablespoon flour	2 cups crabmeat
1 tablespoon mustard	1 egg, separated
1 cup milk	buttered crumbs

Melt butter, blend flour and mustard, remove from heat and add milk gradually, return to heat and cook, stirring constantly until thickened. Season to taste with salt and nutmeg. Mix with crabmeat; add beaten egg yolk and fold in stiffly beaten white. Put in crab shells or shallow baking dish, cover with buttered crumbs. Bake in moderate oven 375 degrees until mixture is hot and crumbs browned. (4-6 servings)

FLORA M. LITTLE

Deviled Crab—Bahamian Style

$\frac{1}{2}$ lb. crab meat	$\frac{1}{2}$ cup chopped green pepper
2 hard-boiled eggs	$\frac{1}{2}$ teaspoon curry powder
$\frac{1}{2}$ cup bread crumbs	1 teaspoon dry mustard
1 onion cut fine	2 oz. white wine

Add enough cream sauce to this mixture to make a soft filling. Stuff crab shells (individual casseroles may be used). Top with Parmesan cheese, dash of cayenne and a few pieces of butter. Bake at 350 degrees 35 minutes.

MISS INEZ HARVEY

Stuffed Crawfish a la Windsor

Boil two medium size lobsters 20 minutes. Take out of shell and chop very fine.

1 tablespoon salt pork	$\frac{1}{2}$ cup celery
(saute until brown)	1 onion (medium)
1 green pepper	

All chopped very fine. Add after salt pork is brown.

Add one can tomatoes, one can tomato paste. Season with salt, hot pepper and thyme to taste.

Add lobster and let boil for five minutes.

Add cracker crumbs until you have stiff mixture. Put back in shell and brown under broiler.

MRS. FRED HELMS

Scalloped Crab

4 tablespoons butter	3 tablespoons sherry
2 tablespoons flour	(no salt)
1 tablespoon chopped parsley	1 teaspoon chopped onions
2 teaspoons lemon juice	1 cup milk
1 teaspoon prepared mustard	1 cup crabmeat flaked
½ teaspoon horse radish	4 hard cooked eggs
3 teaspoons Worcestershire sauce	1 cup crumbs
	8 crabshells or ramekins

(You can use 1 can mushroom soup in which case use only half milk.)

Melt fat, add flour and stir till smooth. Add all remaining ingredients except one-half of crumbs. Put in ramekins and sprinkle on crumbs buttered. Bake at 400 degrees for 10 minutes. Serves 8.

MRS. B. S. LILES

Kedgerie

1 lb. of any cold fish (dried haddock best)	2 hardboiled eggs
¼ lb. rice	2 oz. butter, salt, pepper cayenne

Boil and dry the rice (or use left-over rice if you have it), and divide the fish into small flakes. Slice the egg whites, and rub the yolks through a sieve. Melt the butter in a skillet and add the fish, rice, whites of eggs, salt, pepper and cayenne. Stir the mixture over a hot burner until well heated. Turn onto a hot dish and press it into a pyramidal form with a fork. Decorate with the yolk of egg and serve as hot as possible. Enough for 5 or 6. This is frequently used as a breakfast dish, but can be served at any meal, of course.

MRS. J. G. RIDDICK

Pan Roasted Fish

Preheat oven 400 degrees. Cover bottom of pan with Wesson oil, tilt to oil each piece of fish, turning it over to coat well with grease. Arrange in pan, sprinkle with salt, pepper and crumbs. Place on bottom of oven four minutes or until underside is light brown. Pour over fish four ounces of water with the juice of one large lemon. Now move pan to top of oven and cook upper side of fish three minutes. Baste by tilting pan, allowing juice in bottom of pan to run over the pieces. Turn off heat. Open oven door and leave pan there three minutes longer. This dries the fish just enough to lift out with spatula. Note, the fish is not touched during the cooking. This leaves pieces nice and whole.

MRS. W. T. SHAVER

Shrimp Sauce for Flounder Cooked In Milk

2 cups rich cream medium sauce	mushroom sauce
½ cup aged sharp cheese	ketchup to color sauce
Drop in shrimp and heat.	white pepper

CELESTE W. CLINKSCALE
Pawley's Island, S. C.

Fish Cakes or Balls

- | | |
|------------------------------|-------------------------------|
| 1 cup flaked cooked fish | $\frac{1}{8}$ teaspoon pepper |
| 3 cups mashed potatoes | 1 egg, beaten |
| $\frac{1}{2}$ tablespoon fat | 1 teaspoon salt |

Mix well the first four ingredients. Add well beaten egg and beat mixture for 2 minutes. Taste to see if more salt is needed. Drop from tablespoon (heaping) into hot deep fat and fry until golden brown. Better use a tooth pick for handling when serving, for they should be served piping hot right from the skillet.

MARGARET McLEOD

Baked Lobster Casserole

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|--------------------------------|--------------------------------------|
| 1 13-oz. can lobster | $\frac{1}{3}$ cup almonds, cut fine, |
| 1 large bunch celery cut fine | browned in butter |
| $\frac{1}{2}$ cup green pepper | |
| 1 pimento | 4 hard-boiled eggs, sliced |
| (saute in butter) | |

WHITE SAUCE:

- | | | |
|-----------------------|-------------------------|---------------------------|
| $\frac{1}{2}$ cup fat | $\frac{2}{3}$ cup flour | 2 $\frac{1}{2}$ cups milk |
|-----------------------|-------------------------|---------------------------|

Mix with above. Cover with cracker crumbs, butter and paprika. Bake 45 minutes in moderate oven. Serve.

MRS. GEORGE P. PALMER

Lobster Delight

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|------------------------------|-------------------------------------|
| 3 cups diced cold lobster | 4 tablespoons flour |
| Prepare the following sauce: | 1 $\frac{1}{2}$ cups thin hot cream |
| 4 tablespoons butter | |

Thicken and season with salt, paprika, and $\frac{1}{4}$ teaspoon nutmeg. Stir until very smooth. Stir in 6 tablespoons grated bread crumbs and mashed yolks of 4 hard boiled eggs, 1 tablespoon minced parsley, finely minced whites of eggs and 1 teaspoon Worcestershire sauce. Add lobster meat and heat thoroughly. Serve in center of macaroni ring.

MRS. SPENCER FURBUSH

Lobster Thermidor

- | | |
|----------------------------|------------------------------|
| meat of 1 lobster | 2 egg yolks |
| $\frac{1}{2}$ stick butter | $\frac{1}{2}$ cup thin cream |
| 1 pint milk | 1 ounce sherry |
| 1 small onion | 1 tablespoon Hollandaise |
| 1 small green onion | sauce |
| $\frac{1}{4}$ cup flour | Parmesan cheese |
| 1 small green pepper | paprika |
| 2 ounces mushrooms | |

Mix flour, milk, onions, green pepper, pimento, and mushrooms and saute in butter and egg yolks. Whip cream and fold into saute mixture; then add sherry and lobster meat cut into half inch pieces. Fill lobster shells and pour hollandaise sauce on top. Sprinkle with grated Parmesan cheese and paprika and bake till a golden brown.

COL. C. S. PETTEE

Macaroni Ring

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|--|---|
| 1½ cups uncooked macaroni,
cooked until done in boil-
ing salt water | 2 pimientos, chopped fine |
| ½ cup butter | 2 tablespoons finely
chopped parsley |
| 2 eggs, well beaten | 1 cup cream, poured over
1 cup soft bread crumbs |

Mix all ingredients together, seasoning to taste with salt and pepper, and put in a greased ring mold. Set in pan of hot water and bake one hour at 400 degrees. Unmold on platter and fill center with mushroom or lobster sauce.

MRS. SPENCER FURBUSH

Oyster Soup a la Westdale

- | | |
|-----------------------------|----------------------------------|
| 1 stick butter | Worcestershire sauce to
taste |
| 2 heaping tablespoons flour | chopped green onions |
| 1½ quarts milk | 1 whole grated onion |
| 48 oysters | whipped cream |
| salt | chopped parsley |

Melt butter, add flour and blend in double boiler. Add oysters, onions and let cook for about 20 minutes. Have milk boiled and add gradually to oysters, flour, butter. Just before serving, add seasoning to taste. Have cream whipped and place about 1 teaspoon in each plate. This amount serves 8 people. *Selected*

Fresh Oyster Stew

- | | |
|----------------|--------------------|
| ¼ cup butter | 1½ teaspoons salt |
| 1 pint oysters | pepper |
| 1 quart milk | 1 teaspoon paprika |

Melt butter, add oysters and cook 3 minutes, or till edges of oysters curl. Add milk, salt, pepper, paprika and bring almost to the boiling point and serve at once with oyster crackers.

MRS. A. H. SCOTT, Badin

Baked Salmon

Arrange salmon from tall can in shallow baking dish. Remove bones and skin. Sprinkle with juice from 1 lemon. Heat in oven. Serve with white sauce containing chopped hard cooked egg.

MRS. HARVEY COX

Baked Seafood

- | | |
|--------------------------------|------------------------------------|
| 1 cup cooked clean shrimp | 1 cup of salad dressing |
| 1 cup crab meat | ½ teaspoon salt |
| 1 large green pepper, minced | ¼ teaspoon pepper |
| 1 medium sweet onion
minced | 1 teaspoon Worcestershire
sauce |
| 1 cup celery, diced | |

Bake in shallow dish or ring-mold. Cover with crumbs. Bake for 30 minutes in 350 degree oven. Serve with hot rolls, fruit salad and coffee. *Selected*

Shrimp Mold

- | | |
|--|--------------------------------|
| 2 lbs. green shrimp | $\frac{1}{2}$ cup green pepper |
| 1 can tomato soup | $\frac{1}{2}$ cup celery |
| 2 pkgs. cream cheese | $\frac{1}{2}$ cup mayonnaise |
| | juice of 1 lemon |
| $\frac{1}{2}$ cup onions, chopped fine | 1 envelope plain gelatin |

Wash shrimp-shell and drop in boiling salted water; cook fifteen minutes. Remove digestive track. Soak gelatin in $\frac{1}{2}$ cup cold water; add $\frac{1}{2}$ teaspoon salt and 1 cup hot water, stirring until dissolved. Add lemon juice and $\frac{1}{4}$ cup cold water. Mix cream cheese into liquid. Add vegetables and shrimp. Mold in ring for buffet supper and serve with home made mayonnaise.

SARAH TOMLINSON HARRIS
Troy, N. C.

Shrimp Pie

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|-------------------------------------|---------------------------------|
| 1 lb. cleaned fresh shrimp | 1 cup celery chopped fine |
| 1 cup onions chopped fine | $\frac{1}{2}$ cup grated cheese |
| 1 cup green peppers
chopped fine | juice of 2 lemons |
| | 2 hard-cooked eggs, chopped |

Mix this with sauce made of $\frac{1}{4}$ stick melted butter, 1 teaspoon salt, $\frac{1}{2}$ cup flour, 1 pint sweet milk.

Add grated cheese, A-1 sauce and tomato catsup to suit taste. Sprinkle $\frac{1}{2}$ cup bread crumbs over top. Bake in moderate oven until done.

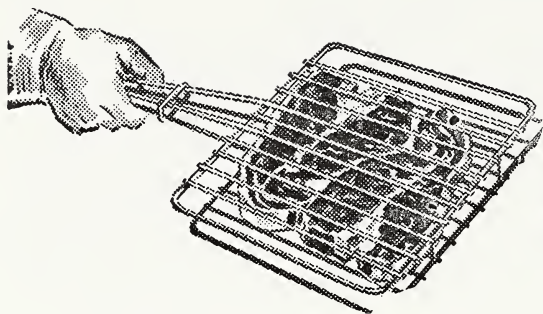
ESTHER T. EFIRD
Columbia, S. C.

Tuna Fish Casserole

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|------------------------|---------------------------------|
| 1 can dark tuna fish | 1 can cream of mushroom
soup |
| 1 10c bag potato chips | buttered bread crumbs |
| | 1 cup grated cheese |

Flake fish, put layer of potato chips in bottom of casserole, then layer of fish. Repeat until all fish and chips are used. Mix soup with one can water and heat. Pour over tuna fish. Top with crumbs and cheese. Brown slowly. Serve hot.

MRS. HARRY HARRIS



Meats

Bargers

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|-------------------------------|----------------------------|
| 1 lb. ground beef | sliced bread |
| 1 egg | 1 tablespoon butter |
| 1 teaspoon salt | 1 tablespoon mustard |
| $\frac{1}{4}$ teaspoon pepper | $\frac{1}{2}$ clove garlic |

Cut crusts off slices of bread, cut into rounds, and toast on one side under broiler. Turn, spread untoasted side with ground beef, mixed with egg, salt and pepper. Toast under broiler until done. Remove and spread with mixture of butter, mustard and minced garlic.

MRS. R. C. BROWN, JR.

Lu Stu

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|----------------------------------|---------------------|
| $\frac{1}{2}$ lb. lean stew beef | 1 can mushroom soup |
| 1 small onion | salt and pepper |
| | 1 cup rice |

Cut stew beef in $\frac{1}{2}$ -inch cubes, dice onion, and brown them in about 1 tablespoon shortening in frying pan (about 5 minutes). Add mushroom soup, and water as directed on can for making soup. Stir until smooth. Cover and simmer for about 10 or 15 minutes. Cook rice and steam until fluffy. Serve rice with the above as a sauce. Serves 4.

LUCIEN EATON, JR.

Shipwreck Stew

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|--------------------------|---|
| 2 tablespoons shortening | 2 cups kidney beans |
| 1 lb. ground beef | 2 cups tomatoes |
| 3 medium onions | $\frac{1}{4}$ teaspoon Worcestershire sauce |
| 3 cups diced potatoes | $\frac{1}{4}$ teaspoon chili powder |
| $\frac{1}{4}$ cup rice | $\frac{1}{2}$ teaspoon salt |
| 1 cup celery | pepper |

Melt fat, add meat and brown slightly, add sliced onions, potatoes, rice, kidney beans, and seasoning. Pour tomato over mixture and cook together slowly from one to two hours.

MRS. COY RITCHIE

Beef Loaf

1 lb. beef	1 tablespoon horse radish
½ lb. pork	1 tablespoon chopped pepper
1 egg	1 teaspoon salt
½ cup crumbs	1 cup scalded milk
1 small onion	1 teaspoon sugar
1 tablespoon catsup	

Oven 350. Time: Two hours.

MRS. ALBERT H. KECK, JR.

De Luxe Dried Beef

½ lb. chipped beef	1 onion
½ lb. cheese	1 green pepper
2 cups tomatoes	1 egg
3 tablespoons butter	2 tablespoons cream
2 tablespoons flour	buttered toast

Melt butter in skillet. Add cut up onions, pepper and dried beef — stir until ingredients start to brown. Add grated cheese and tomatoes. After it simmers a little, lower heat and add the egg beaten with the flour and cream. Serve on hot toast.

Salisbury Evening Post

**Beefsteak and Kidney Pie, With
Mushrooms and Oysters**

2 lbs. lean stew beef, cut into 1½" cubes	¼ cup minced parsley
2 veal, beef or lamb kidneys with fat removed, and sliced thin	1 clove garlic, minced
¼ cup seasoned flour	2 tablespoons cooking sherry (optional)
¼ cup fat	1 tablespoon paprika
½ lb. sliced mushrooms	1 tablespoon meat sauce
12 stewing oysters	1 tablespoon Worcestershire sauce
3 cups water (kidney broth and enough water to make up this quantity)	½ bay leaf
2 large onions, minced	⅛ teaspoon thyme
½ cup chopped celery	⅛ teaspoon pepper
	½ recipe standard pastry (enough to top a two-quart casserole)

Dredge the beef with seasoned flour. Brown on all sides in hot fat. While meat is browning, put kidneys in a saucepan with water to cover. Cook 15 minutes until scum forms. Skim this off. Drain the kidneys and strain the broth. Add sufficient water to make 3 cups, and when meat is brown, add the water. Then add the onions, celery and all the seasonings and kidneys. Cover and simmer about 2 hours over low heat until the beef is tender. Taste for seasoning — it may need more salt. In the last half hour add the mushrooms and oysters. Skim off any fat that floats to the top. Thicken slightly with 1 tablespoon cornstarch mixed with a little water. Cook a few minutes, stirring so that gravy will be smooth. Pour into a greased 2-quart casserole; add sherry. Cover with pastry topping. Bake in a hot oven (425° F.) for about 20 minutes, or until topping is browned. Makes six generous servings.

MRS. J. G. RIDDICK

Tamale Pie

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|---|--|
| <p>½ lb. breakfast bacon
(pour off some fat)
cook 1 large onion
(chopped) and</p> | <p>1 large chopped pepper in
this fat until tender
¾ lb. ground meat cooked
until the red is gone.</p> |
|---|--|

Then add the bacon, pepper, onion with 1 can of tomatoes, 1 can butterbeans, and 1 can spaghetti in tomatoes. Let simmer 20 minutes. Put in casserole and cook 30 minutes. Serve over rice or as is. Will keep for days, just reheat.

MRS. NEIL SANDERS

Bubble and Squeak

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|--|--|
| <p>Thin slices of cold roast or
boiled beef
cold mashed potatoes</p> | <p>cold greens (preferably
cabbage)
1 small onion, shredded
salt, pepper, vinegar if liked</p> |
|--|--|

Melt a little butter in a skillet, put in the meat and fry quickly until lightly browned on both sides, then remove and keep hot. Put in the onion, fry until brown, add the potatoes and greens, equal amounts, and season to taste. Stir until thoroughly hot, then add a little vinegar, and turn on to a hot dish. Place slices of meat on the top and serve. (This recipe can be turned into a plain vegetable dish by omitting the meat.)

An old English recipe.

MRS. J. G. RIDDICK

Corned Beef Hash Au Gratin (Open-faced) Sandwich

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|--|---|
| <p>¾ cup corned beef hash
1 tablespoon ketchup</p> | <p>1 tablespoon minced,
sauteed onion
1 cup grated cheese</p> |
|--|---|

Mix the hash, ketchup and onion together in a skillet. Heat well for about 5 minutes. Toast 4 slices of bread on one side. Spread the other side lightly with prepared mustard. Spread the hot mixture on the untoasted side and sprinkle each piece with a quarter of a cup of grated cheese. Broil until the cheese is bubbly — 3 or 4 minutes.

Good Housekeeping

MRS. J. G. RIDDICK

Yorkshire Pudding

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|-------------------------------|---|
| <p>1 pint milk
2 eggs</p> | <p>4 heaped tablespoons flour
dripping, salt to taste</p> |
|-------------------------------|---|

Put the flour and a good pinch of salt into a basin. Make a well in the center, break in the eggs. Stir gradually, mixing in the flour from the sides, and add milk by degrees until a thick, smooth batter is formed. Beat well for about ten minutes, then add rest of milk. Cover, and let it stand for at least 1 hour. When ready to use, cover the bottom of an oven dish with a thin layer of drippings taken from the meat tin, and while the dish and drippings are getting thoroughly hot in the oven, give the batter another good beating. Bake the pudding for about 35 minutes in a hot oven, 450 degrees. Cut into slices and serve with hot roast beef.

MRS. J. G. RIDDICK
Country Gentleman

Beef Chow Mein

2 green bell peppers	1 can mushroom soup
2 medium sized onions	1 small can pimentos
1½ lbs. ground beef	1 can noodles, or rice

Brown diced peppers and onions in margarine. Season meat and add to onions and pepper. When meat is done, add soup and pimentos. Pour mixture over noodles or rice; serve piping hot. French fried potato sticks add to the taste, as well as about two teaspoons of Choy Sauce. M. McLEOD

Home-cured Ham

Mix 6 lbs. salt, 2 lbs. sugar, 2 ozs. saltpeter. If desired add pepper to season. Apply 1.3 ozs. of mix for each pound of ham. Place ham on large sheet of brown wrapping paper, rub mix in well, pack on remainder — mostly on meat or cut side.

Wrap ham, tie round and round with cotton string to hold mix in place. Tie in some borax at top to keep out skippers. Hang bone end down in clean cotton feed sack. Be sure temperature remains 32-40 degrees F. during cure. Allow 2½ days for each pound of ham — 25 days is minimum no matter how small the ham.

After cure remove ham, wash, and smoke slowly with green hickory or persimmon wood, then age.

If you don't smoke ham, leave in wrapping to age.

THURMAN T. SCOTT
Country Gentleman

Rosie's Cured Ham Recipe

Sprinkle salt on fleshy side overnight.

To each ham, 2 cups salt, one plain, one Morton's Sugar Cure salt; 2 tablespoons black pepper; 3 tablespoons brown sugar; 2 tablespoons red pepper. Rub in ham. All left piled on top. Wrap in brown paper. Wire through big end and let hock end drip. MRS. W. E. SMITH

Smithfield Ham (John Warner)

- A. Wash thoroughly in warm water, scrubbing with brush or cloth. Then soak over night in enough cold water to cover ham.
- B. Place in large boiler with sufficient cold water to cover ham entirely. Boil slowly, with top on boiler until ham is tender and large bone in butt of ham becomes very loose and protrudes. The average ham requires approximately 25 minutes cooking per pound.
- C. When ham is done remove from boiler, and when cool enough remove skin from ham, sprinkle with brown sugar and stud with whole cloves. Place ham in open baking pan with one inch of same water it was boiled in. Bake in oven only long enough for fat to become brown.
- D. Use sharp knife in carving, beginning at hock end of the fat side.

JOHN WARNER
Winchester, Va.

Sugar Curing Hams (A 250-lb Hog)

For each ham or shoulder use the following:

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|---------------------------|----------------------------|
| 1 pint salt | 2 tablespoons black pepper |
| 3 tablespoons brown sugar | 1 tablespoon red pepper |

Mix well and rub on meat until very moist, then spread on paper large enough to wrap meat in. Put in cloth bag and hang up.
MRS. COY RITCHIE

Boiled Ham (Auntie's)

- | | |
|----------------|---------------------------|
| 1 cup molasses | $\frac{3}{4}$ cup vinegar |
| cloves, dozen | 1 cup brown sugar |

Simmer 20 minutes for each pound ham—let stand overnight in liquid.

MRS. F. L. CHAPMAN
Somersworth, N. H.

Oklahoma Chili

- | | |
|-------------------------------------|--------------------------------------|
| $\frac{1}{4}$ lb. suet (ground) | $\frac{1}{8}$ teaspoon comino powder |
| $1\frac{3}{4}$ lb. ground beef | (Opt.) |
| $\frac{1}{4}$ teaspoon salt | 2 tablespoons chili powder |
| $\frac{1}{8}$ teaspoon black pepper | Small piece garlic |

Heat and melt suet, add beef and sear. Lower heat and cook about one hour, stirring occasionally. Add remaining ingredients and water enough to make the desired consistency. Mix and simmer slowly. Serve with kidney or pinto beans.
MRS. RICHARD DALY

Ham Loaf

- | | |
|----------------------------|-------------------------------|
| 1 lb. beef | You may baste every 10 |
| 1 lb. pork | minutes or so with follow- |
| 1 lb. ham, ground twice | ing for one hour. |
| 1 cup bread crumbs | 1 cup water |
| 1 cup milk | $\frac{1}{2}$ cup brown sugar |
| 2 egg yolks, beaten (salt) | $\frac{1}{2}$ cup vinegar |
| | 1 tablespoon dry mustard |

Combine and boil one minute.

Or you may prepare this sauce and serve at table:

- | | |
|----------------------------------|---------------------------|
| $\frac{1}{2}$ cup tomato soup | $\frac{1}{2}$ cup vinegar |
| $\frac{1}{2}$ cup French mustard | $\frac{1}{2}$ cup butter |
| $\frac{1}{2}$ cup sugar | 3 egg yolks |

Combine ingredients and cook until thick.

MRS. M. R. HOLLIS

Ham and Noodle Casserole

- | | |
|---------------------------|---|
| medium white sauce | 1 cup cooked peas |
| 1 cup shredded cheese | $1\frac{1}{2}$ cups cooked noodles |
| 1 teaspoon salt | $\frac{1}{4}$ cup dry bread crumbs |
| 2 tablespoons catsup | 1 tablespoon margarine |
| 1 tablespoon horse radish | 1 or $1\frac{1}{2}$ cups left-over
baked or boiled ham |

Make white sauce with 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, pepper and salt. Add cheese and cook slowly until melted. Add catsup, horseradish, ham, peas and cooked noodles. Put in greased casserole. Top with crumbs and bake one-half hour in 350 degree oven.
MRS. R. E. FOX

Jellied Ham Loaf

- | | |
|---|--|
| 2 tablespoons plain gelatin
soaked in $\frac{1}{4}$ cup cold
water 15 minutes | 2 cups cooked ground ham |
| 1 can chicken soup undiluted | 3 tablespoons horseradish |
| 1 can chicken gumbo soup
undiluted | 2 tablespoons chopped
pimiento |
| $\frac{1}{2}$ teaspoon salt | 1 tablespoon chopped
parsley |
| | $\frac{1}{2}$ cup heavy cream, whipped |

Heat soup in top of double boiler, add gelatin, and salt, and stir until dissolved. Put in deep dish, chill until thickened, add remaining ingredients and pour into mold rinsed in cold water. Unmold on lettuce.

MRS. SPENCER FURBUSH

Hamburgers

- | | |
|-----------------------------|------------------------------------|
| 1 lb. ground beef | 1 teaspoon Worcestershire
sauce |
| 2 tablespoons horse radish | 1 teaspoon salt |
| 1 teaspoon prepared mustard | $\frac{1}{4}$ cup bread crumbs |
| 1 teaspoon ketchup | 1 beaten egg |

Make into meat balls or patties and bake at 350-degree oven 30 minutes or fry until done.

MRS. CYRUS HORNSBY

Cheeseburgers

Make hamburger patties. Place in slightly greased skillet. Add salt and pepper. Cook slowly until done on one side. Turn. Top pattie with slice of Velveeta cheese. Brown until cheese is melted. Place in warm bun which has a slice of onion.

MR. CROSON MILLER

Barbecued Hamburger

- | | |
|---|---------------------------------------|
| 2 lbs. ground beef | 1 cup catsup |
| 1 cup chopped onion sim-
mered in beef fat | 2 tablespoons Worcestershire
sauce |
| 1 cup chilli sauce | 2 teaspoons mustard
salt to taste |

After simmering onion in beef fat, add beef and cook until brown. Then add other ingredients and cook about an hour, slowly. Serve on barbecue buns. This is enough for 12 buns.

MRS. E. L. GEHRING

Toasted Deviled Hamburgers

- | | |
|---|--|
| 1 lb. ground chuck | 1 teaspoon minced onion |
| $\frac{1}{2}$ cup chili sauce | $1\frac{1}{2}$ teaspoons Worcestershire
sauce |
| $1\frac{1}{2}$ teaspoons prepared
mustard | 1 teaspoon salt |
| $1\frac{1}{2}$ teaspoons bottled
horseradish | speck pepper |
| | 8 slices white bread |

Mix all ingredients but bread. Trim crusts from bread. Toast on one side under broiler. Spread untoasted sides of bread with meat mixture. Return to broiler; broil 6 minutes. Makes 8 open sandwiches.

Nice with baked beans, raw relishes, a big bowl of fresh fruit, milk or coffee, for Saturday-night supper.

MRS. W. D. ALEXANDER

MRS. E. L. GEHRING

Meat Loaf

1 lb. hamburger	¼ teaspoon pepper
½ lb. pork sausage	2 tablespoons vinegar
1 cup bread crumbs	1 tablespoon prepared mustard
½ cup chili sauce	2 tablespoons dark molasses
1 large onion chopped	
1 egg, beaten	

Shape in loaf pan and bake for 1 hour, basting occasionally at 350 degrees F. Pour off and thicken gravy. Serves 6.

MRS. B. S. LILES

Jambalaya

1 cup diced left over lamb chicken, or veal	2 teaspoons chopped green peppers
1½ cups tomatoes	salt and pepper to taste
2 stalks celery, diced	1 cup buttered bread crumbs
¾ cup cooked rice	

Combine all ingredients in sauce-pan except bread crumbs. Cook until thoroughly heated. Put into buttered casserole and cover top with crumbs. Bake in moderate oven for about 45 minutes. Serve 4.

MRS. W. L. MCLEOD

Roast Leg of Lamb

Scrub lamb well with soda and rinse the meat with cold water. Dry. Rub with fat and sprinkle with flour. Place in baking pan on rack and sear well on both sides in a hot oven or under the flame of a gas range. Reduce heat to 325 degrees. Add one cup of hot water and roast 20 minutes to the pound. Baste occasionally. When half done, add salt, pepper and, if desired, onion or mustard. Turn to brown all sides. Cook in open pan and add water if necessary. Serve plain or with mint sauce.

MRS. HALL PARTRICK

Roast Lamb Mint Sauce

4 tablespoons finely minced fresh mint leaves	½ pint white vinegar ⅔ tablespoon sugar
--	--

Combine the mint and vinegar. Sugar should be added with discretion, testing until desired sweetness is obtained. Stir until the sugar is dissolved. This sauce is better made 2 or 3 hours before required, as the vinegar becomes impregnated with the flavor of the mint.

MRS. J. G. RIDDICK

Arabina Stew

Take as many pork chops as desired. Sear these well, adding plenty of salt and pepper. Put in iron skillet and on top of each, place one tablespoon uncooked rice, one canned tomato, one slice of onion. To this add the tomato juice, taking care not to float the rice off the pork chops. To the tomato add enough water to moisten. Chop up a little green pepper and celery and put in the center of the tomato. Cover and bake in slow oven (about 300-350) for about two hours, adding more water if necessary. Served with a green salad and rye bread this is a complete meal.

MRS. W. E. HENNESSEE

FLORA MAE LITTLE

Liver, Liberty Ranch

1½ lbs. calf, lamb or beef liver

Flour, olive oil, onion chopped, nubbins garlic (optional); salt, pepper, parsley chopped, pinches of dried basil, 1 cup dry, white wine.

Scald liver in hot water, drain, wipe dry and roll in flour. Using olive oil preferably but bacon fat otherwise, fry the liver to a light brown, frying very slowly. Set liver aside and work up the sauce. Add chopped onion to oil (also nubbins garlic, chopped). Cook for about 5 minutes. Put liver back in pan and season with salt, pepper, chopped parsley and a couple pinches of dried basil. Baste liver a few times with this dressing, add a cup of good, dry white wine and let simmer slowly. The wine will "cook down"; the alcohol will "cook out" and the resulting sauce will prove heavenly. Serve with little potatoes boiled with skins on that have been peeled just before serving. String beans or green peas or asparagus tips.

(200 dishes for men to cook)

ARTHUR H. DENTS

Contributed by Mr. Paulus Book

Pizza Bread Dough

1 pkg. fresh yeast	1½ teaspoons salt
2 tablespoons luke warm water	2 tablespoons shortening
1 cup boiling water	3 cups sifted all-purpose flour

Crumble yeast in lukewarm water for 5 minutes. Pour boiling water over shortening and salt. Cool to lukewarm; add yeast. Add half of flour; beat until smooth. Add remaining flour; beat smooth. Place on floured board; pat gently into round, with edges slightly thicker. (This keeps filling from running over during baking.) Place on cookie sheet. Let rise in warm place (85 degrees F.) until dough doubles in height. Arrange filling on top. Bake in hot oven of 450 degrees F. 25 to 30 minutes or until crust is golden brown. A large loaf pan is about the right size.

MRS. GENE SMITH

Pizza Filling

1 tablespoon olive oil	1 No. 2 can drained tomatoes
½ cup grated Parmesan cheese	1 minced, peeled clove garlic
¾ lb. spiced Mozzarella or processed American Cheddar cheese	½ teaspoon salt
2 cups diced, peeled, ripe tomatoes or—	1 teaspoon pepper
	½ teaspoon dried oregano or thyme
	2 tablespoons olive oil

After dough doubles in height, brush with 1 tablespoon oil. Sprinkle with oregano; drizzle on 2 tablespoons oil and bake. Sprinkle with parmesan cheese, arrange ½ Mozzarella on top of pizza dough.

MRS. GENE SMITH

Sub-Gum Chop Suey

3 tablespoons vegetable fat (wesson oil)	1 can La Choy vegetable drained, thickening
½ teaspoon salt	⅓ teaspoon pepper
½ cup water	3 level tablespoons corn starch
½ cup finely cut onions	1 teaspoon La Choy sauce brown
1 cup diced raw pork (seafood or chicken)	2 tablespoons La Choy sauce
1½ cups celery cut into small pieces	

Heat fat in skillet, add meat and raw onions and fry quickly until meat is browned slightly. Add celery, water, salt and pepper. Cover and boil 4 minutes.

Make thickening by mixing cornstarch, brown Sauce and Soy sauce with 2 tablespoons water until smooth. Stir in drained La Choy vegetables, add thickening and beat thoroughly, stirring constantly to prevent burning. Serve piping hot over rice—sprinkled with La Choy noodles.

MRS. NELLE GRAHAM
PAGE DUBOIS HUCKABEE

Smothered Rabbit

Cut cleaned rabbit into serving pieces, roll in flour seasoned with salt and pepper and fry slowly in one-half cup of hot bacon fat until brown on both sides. Slice two large onions and place over the browned pieces. Add one cup of water, and cover tightly. Cook over slow flame about one hour or until tender. Add more water if necessary, so that when done there is a small amount of thick gravy for each serving.

ROBERT R. STRINE, Vestryman
Washington Memorial Chapel
(Selected from D.A.R. Cookbook)

Barbecued Spareribs

Pressure Cooker Recipe

2 lbs. spareribs	¼ cup vinegar
½ cup ketchup	¼ teaspoon tabasco
2 tablespoons brown sugar	½ teaspoon paprika
1 teaspoon chili powder	1 teaspoon salt
⅓ cup flour	¼ teaspoon pepper
2 teaspoons fat	½ cup hot water

Dredge spareribs in flour seasoned with salt and pepper. Brown in fat; add onion. Combine ketchup, tabasco, chili powder, sugar, vinegar, paprika and hot water; pour on meat. Cover; place over high heat. When steam escapes, place weight on vent pipe. When weight jiggles, reduce heat to low; cook 15 minutes. Reduce pressure instantly. Remove cover and serve.

*From the Wear-Ever Pressure
Cooker Recipe Book*

MRS. J. G. RIDDICK

Rabbit Baked in Milk

1 young rabbit 2½ lbs.	3 tablespoons butter
½ teaspoon salt	3 tablespoons flour
⅓ teaspoon pepper	2 cups scalded milk

Cut rabbit in serving pieces standing in cold water 3 hours. Dry, sprinkle with salt and pepper, roll in flour. Brown on all sides in butter then pour over heated milk. Bake in oven 350 degrees two hours or till tender.

MRS. EVERETTE KRITZER

Me' and Roy's Hunters Stew

Quail—one for each person to be served	pimento
Squirrel—¼ for each person	stuffed olives
small amount of pork	mushrooms
green peppers	noodles

Bile de meat whilst you hunt in de afternoon, use plenty of water. When you comes back from hunting de bones is loose and should be took out. Now add more water and the green peppers, pimentoes, sliced stuffed olives and 2 or 3 cans of mushrooms. Salt and black pepper to taste. Then, lastly, add a box of noodles. Don't add no ordinary thickening. Dis ruins de looks.

ROY NEELY, Camp Cook
Clarendon, N. C.

Mazetti (for 16)

1 lb. ground veal (or beef)	12 oz. egg noodles
1 lb. ground pork	3 cans undiluted tomato soup
2 large green peppers	1 large can grated cheese
1½ bunches celery	butter or margarine
2 lbs. onions	saute meat until brown
1 large can mushrooms	

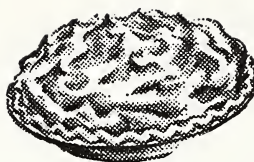
Saute chopped vegetables (I often use food chopper with coarsest blade). In baking pan, combine cooked noodles, meat, vegetables, mushrooms, soup and ½ can cheese, salt and pepper. Sprinkle rest of cheese on top. Brown in 350 degrees oven (about an hour). Serve hot. Can be made early in day.

Men who usually do not like mixed dishes, ask for more. Teen-agers can't get enough. And:

It's cheap by the ton
And nourishes one
And that's the object of food.

Serve with tart slaw, hot rolls and the meal is complete.

MRS. J. M. NICHOLSON
Rockingham, N. C.



Pies

Angel Pie

Place meringue in a deep buttered pie plate. Bake slowly. Prepare the following filling in double boiler:

4 beaten egg yolks	1 tablespoon flour
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup water
juice and rind 1 lemon	

Stir and cook till thick. Cool. Have 1 cup cream, whipped. Fold in $\frac{1}{2}$ teaspoon vanilla. Place a layer of cream in the pie, then filling, another layer of cream. Chill several hours.

MRS. E. P. BRUNSON

Icebox Banana Pie

1 can Eagle Brand Milk	3 ripe bananas, crushed fine
	$\frac{1}{2}$ cup lemon juice

Line bottom of Pyrex pie plate with vanilla wafers. Pour in mixture of milk, mashed bananas, lemon juice, and place in icebox until chilled. Top with whipped cream and serve.

MARION JOHNSON

Butterscotch Peach Pie

$3\frac{1}{2}$ cups sliced peaches	$\frac{1}{8}$ teaspoon salt
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ cup butter
2 tablespoons flour	$\frac{1}{2}$ cup peach juice
	2 teaspoons lemon juice

Place peaches in uncooked pastry. Combine other ingredients with $\frac{1}{2}$ cup peach juice and cook in sauce pan. Add butter and lemon juice. Pour over peaches. Lattice the top crust. Bake 30 minutes at 425.

MRS. BEN MOORE

Buttermilk Pie

3 eggs	1 cup buttermilk
1 cup of sugar	2 tablespoons flour
$\frac{1}{2}$ cup of butter (melted)	

Mix flour with sugar, add to beaten eggs. Then add melted butter. Add buttermilk last.

MRS. W. J. WEBB
La Grange, Ga.

Damson Pie

9 eggs	buter size of an egg
1 cup damson preserves	2 scant cups sugar
	pinch salt

Beat yolks of eggs, sugar and preserves and add melted butter and put in $\frac{1}{3}$ of stiffly beaten whites and bake in pastry. Use remainder for meringue.

Chess Pie

1 lb. brown sugar	3 tablespoons milk
1 ($\frac{1}{4}$ lb.) stick butter	1 teaspoon vanilla
4 eggs	

Blend sugar and butter. Add whole eggs, milk and vanilla. Pour into unbaked pie shell. Bake in 375 degree oven until filling sets up (about 50 minutes).

MRS. CHAS. ROSS SMITH

Old Fashioned Chess Pie

4 eggs	2 tablespoons milk
$\frac{1}{2}$ cup butter	1 teaspoon vanilla
2 teaspoons flour	$\frac{1}{8}$ teaspoon salt
3 cups brown sugar	

Cream butter, sugar and flour. Add egg yolks, milk, vanilla, salt. Makes two pies or 25 tarts.

MRS. R. R. SUGG

Chess Tarts

3 cups light brown sugar	3 eggs
3 tablespoons cream or top milk	$\frac{1}{2}$ cup melted butter
2 tablespoons flour	1 teaspoon vanilla pastry

Mix sugar, flour and milk, add beaten eggs, melted butter and vanilla. Line small tart pans with pastry, rolled thin, fill about $\frac{2}{3}$ full of mixture. Put pans on cookie sheet and bake at 350 degrees until set and brown.

MRS. J. U. LOFTIN

Black Bottom Pie

2 cups milk	1 tablespoon butter
$\frac{1}{3}$ cup cornstarch	1 teaspoon vanilla
1 cup sugar	1 square (oz.) chocolate cut fine
$\frac{1}{4}$ teaspoon salt	$\frac{1}{3}$ cup sugar
3 eggs separated	baked 8 inch pie shell

Scald $1\frac{1}{2}$ cups milk in double boiler. Mix cornstarch, sugar and salt and blend with remaining cold milk to form smooth paste. Add mixture gradually to scalded milk and cook over boiling water with frequent stirring until smooth and thick, about 10 minutes. Remove from heat and slowly stir a small amount of the hot mixture into well beaten egg yolks. Return to double boiler and cook 2 minutes longer stirring constantly. Add butter and vanilla. Pour $\frac{1}{2}$ of filling into bowl. Keep warm over hot water. Add chocolate to remaining half of filling in top of double boiler. Place over hot water until well blended (3 minutes). Pour chocolate cream immediately into cooked pie shell. Let cool thoroughly then pour remainder of filling on top. Beat egg whites stiff. Add 3 tablespoons sugar. Pile lightly on pie and bake 15 minutes till browned.

BENNIE WINGET

Chocolate Meringue Custard

- | | |
|---------------------------------------|-------------------------------|
| 2 1-oz. squares unsweetened chocolate | $\frac{1}{4}$ teaspoon salt |
| 1 tablespoon butter | $1\frac{1}{2}$ cups hot water |
| 6 tablespoons flour | 1 cup evaporated milk |
| 1 cup sugar | 3 well beaten egg yolks |
| | 1 teaspoon vanilla |

Meringue: 3 egg whites and 6 tablespoons sugar.

Melt chocolate over hot water. Add butter, flour, sugar, salt. Gradually stir in water and milk. Cook until thick and smooth (15"-20") stirring constantly. Stir small amount chocolate mixture into egg yolks, stir in remaining chocolate mixture. Cook 2 or 3 minutes, cool, add vanilla. Pour into baked pie shell, spread on meringue. Cook 350 degrees 12"-15". Cool 3-4 hours before cutting.

HELEN FOX

Chocolate Nut Cream Pie

- | | |
|---|--|
| $\frac{1}{2}$ cup granulated sugar | $\frac{3}{4}$ cup semi-sweet chocolate |
| $\frac{1}{8}$ teaspoon cream of tartar | (broken in peices) |
| 2 egg whites | 3 tablespoons hot water |
| $\frac{1}{2}$ cup chopped walnuts or pecans | 1 teaspoon vanilla |
| | 1 cup whipped cream |

Sift the sugar and cream of tartar. Beat the egg whites till stiff but not dry. Add sugar gradually and beat till stiff but not dry. Add sugar gradually and beat till glossy. Line a 9" pie dish with the meringue, keeping the center hollowed out to half an inch thickness. Do not spread meringue on rim of plate. Sprinkle with the nuts. Bake in a slow oven (250 degrees) 40-50 minutes or until a delicate brown and crisp. Cool thoroughly. Melt the chocolate in a double boiler. Stir in the water—cook till thickened. Cool slightly. Add vanilla. Fold in cream. Turn into the meringue shell. Chill 2-3 hours or until set.

MRS. J. G. RIDDICK

Chocolate Pie Filling

- | | |
|---------------------------|---------------------|
| 1 cup sugar | 3 egg yolks |
| 4 level tablespoons flour | 1 teaspoon vanilla |
| 4 level tablespoon cocoa | 1 tablespoon butter |
| $1\frac{1}{2}$ cups milk | |

Mix dry ingredients, pour in milk. Cook in double boiler. Stir beaten yolks into mixture. Make meringue with egg whites and six tablespoons of sugar.

MRS. E. P. BRUNSON

Christmas Frozen Pie

- | | |
|-----------------------------|----------------------------|
| 2 cups milk | 2 eggs |
| $\frac{1}{2}$ cup sugar | 2 slices candied pineapple |
| $\frac{1}{4}$ cup flour | 1 cup pecans |
| $\frac{1}{4}$ teaspoon salt | 2 cups macaroons, crumbled |
| $\frac{1}{2}$ cup cherries | 1 cup whipping cream |

Scald milk, blend sugar, flour and salt. Add to milk and stir till thick. Pour over eggs and cool. Add other ingredients folding in whip cream last. Refrigerate.

MRS. J. W. MITCHELL

Cocoanut Custard

- | | |
|-------------|--------------------------|
| 1 pint milk | |
| 2 eggs | ½ teaspoon grated nutmeg |
| ½ cup sugar | 1 cup grated cocoanut |

Beat the eggs and sugar together until light, then add the milk, nutmeg and cocoanut. Line two pie dishes with plain paste, fill them with this mixture and bake in a quick oven for thirty minutes.

MRS. JOHN CLARK

Cocoanut Pie

- | | |
|-------------------------|-----------------------|
| 1 recipe for pastry | 1 teaspoon vanilla |
| 3 eggs, slightly beaten | 1 cup sugar |
| 1 cup dark syrup | 1 can Bakers Cocoanut |
| ⅛ teaspoon salt | |

Mix all ingredients together, adding cocoanut last. Pour in pastry lined plate. Bake in a hot oven 450 degrees for 10 minutes then reduce oven to 350 degrees and bake until firm.

DR. G. RITCHIE WALL — *Original*

Cocoanut Pie

- | | |
|--|---------------------|
| 1 cup brown sugar | 1 cup cream |
| 3 eggs—save 2 egg whites
for meringue | 1 teaspoon vanilla |
| 1 cup cocoanut | 1 unbaked pie shell |

Bake altogether. Top with meringue. IRENE A. KELLER

Bahamian Coconut Tart

- | | |
|---------------------------|-----------------------------|
| 1 ½ lb. shredded cocoanut | 1 small tin evaporated milk |
| juice of one lemon | ½ lb. sugar |
| 2 tablespoons butter | |

Cook the coconut, cream and sugar together in saucepan for 20 minutes. Let it simmer slowly, then add lemon juice and put in pastry shell with strips across. Bake slowly until brown in 250 degree oven.

PRINCE GEORGE HOTEL

Grape Pie

- | | |
|--------------------------------|---------------------|
| 2½ cups grape pulp
and skin | ¾ cup sugar |
| 3 tablespoons butter | 2 tablespoons flour |
| | ½ teaspoon cinnamon |

Wash ripe grapes, separate pulp and skins. Cook pulp slowly. Sieve seeds, combine sieved pulp and skins, sugar and flour. Add butter. Pour in pastry lined pan. Cover with strips of pastry. Bake in hot oven 425 degrees 25 minutes.

MRS. D. W. JONES
Lake Waccamaw, N. C.

Lemon Pie

- | | |
|--------------|--------------------------------|
| ½ cup butter | 4 eggs |
| 1 cup sugar | juice and rind of one
lemon |

Cream butter and sugar, beat eggs separately, add yolks, lemon juice and grated rind then fold in egg whites. Pour into uncooked pastry and cook in moderate oven until firm.

MRS. HENRY L. HARRIS

Lemon Sponge Pie

1 cup sugar butter size of an egg

Cream butter and sugar and add juice and rind of 1 lemon and yolks of 2 eggs, 2 tablespoons flour and 1 cup milk. Beat lightly.

Beat whites of 2 eggs stiff and add to above mixture. Pour in pie crust and bake 30 to 40 minutes in moderate oven.

MRS. LEWIS GOODMAN
St. Clair, Pennsylvania

Meringues

3 egg whites 1 tablespoon vinegar
 $\frac{3}{4}$ cup sugar 1 teaspoon almond flavoring

Beat egg whites stiff but not dry. Sift sugar and add slowly to beaten eggs until dissolved. Add vinegar slowly, then flavoring. Cover 2 baking sheets with moistened brown paper. Shape with tablespoon. Starting with cold oven, bake 225 degrees for $1\frac{1}{4}$ hours. Turn off heat. Dry in oven 15 minutes. When cool remove from paper.

Original,
MR.S H. C. PATTERSON

Peach Meringue Cake

This same meringue may be placed on top of your favorite plain cake batter and baked as you bake your cake. Leave round indentations in the meringue so when done, half peach slices may be fitted into meringue. Then fill peach halves with sweetened whipped cream.

MRS. H. C. PATTERSON

Molasses Custard (Old Recipe)

$\frac{1}{3}$ cup molasses $\frac{1}{2}$ teaspoon soda
 $\frac{1}{3}$ cup boiling water

Mix and pour into uncooked pie shell.

$\frac{1}{2}$ cup flour 1 piece butter size of egg
 $\frac{1}{2}$ cup sugar

Rub together and sprinkle over above mixture. Bake $\frac{1}{2}$ hour in moderate oven.

MRS. J. S. EAGLE
Spencer, N. C.

Pecan Pie

3 whole eggs $1\frac{2}{3}$ cups brown sugar

Cream and add $1\frac{1}{2}$ cups red Karo syrup and $1\frac{1}{2}$ cups pecans. Fill uncooked pastry shell and bake 35 minutes at 300 degrees. Serve with whipped cream.

MRS. CLYDE SKIDMORE

Pecan Pie

$\frac{1}{2}$ cup of brown sugar, 1 cup chopped pecans
packed 2 eggs
1 cup white Karo syrup $\frac{1}{8}$ lb. butter
 $\frac{1}{2}$ cup white sugar $\frac{1}{4}$ teaspoon salt

Cream butter and sugar; add salt, well beaten eggs, syrup and nuts. Mix well; pour into rich pie shell and bake in a moderate oven (300 degrees) for one hour.

MRS. DAVID MORTON

Pecan Pie

1 cup Karo	1 cup pecans
$\frac{1}{2}$ cup sugar	1 teaspoon vanilla
3 eggs, whole	

Combine all ingredients, pour into unbaked pie shell, bake in oven at 350 degrees for 45 minutes.

MRS. JAMES E. TURNER

Pineapple-Cheese Icebox Pie

Crumb crust: Crush 4 cups corn flakes fine (makes 1 cup) add 2 tablespoons sugar, 4 tablespoons melted butter. Mix well. Press into 9 inch pie pan, reserving 3 tablespoons crumbs for toppings. Chill thoroughly in refrigerator, or bake 3 minutes at 375 degrees.

Filling: Add 1 tablespoon plain gelatine to $\frac{1}{4}$ cup cold water. Set aside. In cold double boiler beat 3 egg yolks slightly, add 1 cup crushed pineapple (syrup and all), 1 teaspoon grated lemon peel, 2 tablespoons lemon juice, $\frac{1}{4}$ cup sugar. Cook over hot water, stirring until thick. Add gelatine, stir until melted, remove from heat. Put one cup soft cottage cheese through wire strainer, add to hot mixture. Cool until beginning to thicken. Beat 3 egg whites with $\frac{1}{4}$ teaspoon salt. When stiff, gradually beat in $\frac{1}{2}$ cup sugar, and fold into pineapple-cheese mixture. Heap in chilled crust, sprinkle with reserved crumbs, and chill three hours or longer. Serves 6.

MISS INEZ HARVEY

Pumpkin Pie

1 cup sugar	$\frac{1}{2}$ teaspoon ginger
$1\frac{1}{4}$ cups pumpkin (canned)	$\frac{1}{2}$ teaspoon cinnamon
$\frac{3}{8}$ cup milk	3 eggs
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ teaspoon nutmeg	1 envelope Knox gelatin

Cook $\frac{1}{2}$ cup sugar, pumpkin and seasoning in double boiler. Add to egg yolks and return to double boiler and cook until slightly thickened. Add gelatin soaked in cold water to hot pumpkin mixture. Let cool. Add beaten egg whites and $\frac{1}{2}$ cup sugar. Put in pie crust (which has been baked) and put in ice box for several hours before serving. Serve with whipped cream.

Pie Crust

2 cups crushed graham crackers
$\frac{1}{2}$ cup melted butter
$\frac{1}{4}$ cup sugar

Mix and put into pie pans. Shape into pie crust and bake 10 minutes at 400 degrees. Let cool and fill with pumpkin mixture.

MRS. A. F. LAPSLEY

Pumpkin Pie

2 cups shredded cocoanut	$\frac{1}{2}$ teaspoon allspice
2 cups mashed cooked pumpkin	$\frac{1}{2}$ teaspoon nutmeg
1 cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon mace	3 tablespoons melted butter
$\frac{3}{4}$ teaspoon cinnamon	3 eggs slightly beaten
	2 cups milk scalded

Line deep pie plate with pastry rolled $\frac{1}{8}$ inch thick, allowing to extend 1 inch beyond edge, fold edge back to form standing rim, flute with fingers. Combine $1\frac{1}{2}$ cups cocoanut and other ingredients in order given, mix thoroughly and pour into pie shell. Bake in hot oven (450 degrees) 20 minutes, then reduce heat to moderate (350 degrees) and bake 20 minutes longer. Sprinkle remaining $\frac{1}{2}$ cup cocoanut over top of pie and bake 10 minutes longer or until custard is firm and cocoanut a delicate brown.

MRS. J. H. RITCHIE

Rum Pie

Bake pie shell and have it ready. Put in double boiler: 4 egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup hot water. Cook until thick.

1 envelope Knox gelatine; 1 teaspoon nutmeg; 4 egg whites; add $\frac{1}{2}$ cup sugar to them. Rum to taste ($\frac{1}{3}$ to $\frac{1}{2}$ cup).

Soak gelatine in $\frac{1}{2}$ cup cold water, add to the boiled custard and cool. When mixture begins to congeal, fold in egg whites beaten stiff and dry; add nutmeg and rum. Chill. Serve with whipped cream.

MRS. W. E. SMITH

Shoofly Pie

2 eggs	$1\frac{1}{2}$ cups hot coffee
1 cup molasses	1 cup brown sugar
1 teaspoon baking powder	

Mix. Pour into pastry shell and sprinkle with crumbs made of $1\frac{1}{2}$ cups flour, 2 tablespoons butter, 1 cup brown sugar and salt. Cook 350 degrees 30 minutes.

MRS. PINCUS RIFF

Poultry

Chicken A La King

2 tablespoons chopped green pepper	¼ teaspoon salt
1 cup sliced mushrooms	pepper
¼ cup butter or margarine	2½ cups diced cooked chicken
2 cups milk	1 beaten egg yolk
	2 tablespoons finely cut pimento
	3 tablespoons flour

Lightly brown green pepper and mushrooms in butter. Add flour and blend. Add milk and seasonings. Cook until thick, stirring constantly. Add chicken, egg yolk, pimiento. Continue cooking 10 minutes. Serve on toast, rice or in patty shells. Serves 6.

MRS. R. A. CROWELL

Creamed Chicken With Cheese Sandwich

Toast or sliced hot baking powder biscuits. Creamed chicken, or frozen or canned chicken (a la king). Cheese slices.

Place toast or biscuits in baking pan. Top with the creamed chicken, then cheese slices. Broil until the cheese is brown and bubbly. Serve with tomato slices and broiled bacon if desired.

'Good Housekeeping'

MRS. J. G. RIDDICK

Barbecued Chicken

Cut a young fryer, 2-2½ lbs.) into halves, salt and pepper as desired and sprinkle lightly with garlic salt. Put about 10 ounces water in broiler pan. Place fryer halves in pan and put two pieces of butter on each half. Pour over them ½ of a 6-ounce bottle of Castleberry's barbecue sauce. Place pan in oven, cut switch to broil position and set thermostat to 400 or 450 degrees. Cook 20 minutes, basting 4 or 5 times.

Remove pan from oven, turn halves and pour on the remaining part of the sauce. Add a little water if necessary. Put chicken back in oven and cook 10-15 minutes, depending on size of fryer. Baste 2 or 3 times.

Remove halves from oven and serve. Pour on sauce from broiler pan.

JOHN W. ALMOND (PETE)

Barbecue Sauce for Chicken

Boil 1 pint vinegar, add ¼ pound butter, ½ pint Wesson Oil, ½ teaspoon red pepper, 1 teaspoon salt, 1 tablespoon powdered mustard, 1 tablespoon Worcestershire Sauce. Bring back to boil.

Barbecue Chicken

Split chicken down back. Place in shallow pan, after salting and peppering, and baste until done, with the above sauce. You may use pork chops, backbones, spareribs.

MRS. LOY GULLEDGE

Brunswick Stew

3 lb. chicken	½ teaspoon pepper
knuckle of veal	1 teaspoon sugar
½ lb. beef bones	1 teaspoon dry mustard
½ tablespoon salt	1 pt. canned tomatoes
1 onion, medium, chopped	1 tablespoon Worcestershire
½ lb. lima beans (shelled)	3 medium-sized potatoes
1 cup whole kernel fresh or canned corn	(quartered)
1 slice salt pork (cut in pieces)	3 tablespoons butter
	1 tablespoon flour
	2 qts. water

Cut the chicken into pieces for serving, and place with veal and beef bones in a large kettle. Add water and cook slowly (covered) for about 3 hours, or until ready to fall from bone. Lift bones and chicken from broth when cool and remove chicken from bones. Add vegetables and other ingredients except butter. Cook about 1½ hours. Add chicken, and butter blended with flour. Cook for about ten minutes longer and serve in soup plates.

MRS. J. K. OUTLAW

Casserole Chicken

3 cups cooked chicken	1 cup canned tomatoes
¼ lb. bacon diced	1 cup uncooked rice
1 tablespoon parsley	1½ pts. chicken stock
1 teaspoon celery salt or ½ cup celery	seasoning
Bake 1½ hours.	

MRS. W. M. FICKES

Chicken Divan

1 5-lb. fowl	3 tablespoons sherry
water	1 teaspoon Worcestershire
2 teaspoons salt	sauce
2 cups medium white sauce	1 large bunch broccoli
¼ teaspoon nutmeg	1 cup grated Parmesan
½ cup Hollandaise sauce	cheese
½ cup cream, whipped	

Place whole fowl on a rack in kettle. Add about five cups boiling water and salt. Bring to boiling point, lower heat and simmer till tender, or about three hours. Cool in broth. In a pressure cooker, use two cups water and cook at 15 pounds about 25 minutes.

While fowl is cooking, make white sauce and stir in nutmeg. Make hollandaise. Combine white sauce, hollandaise, whipped cream, sherry and Worcestershire.

Cook broccoli, drain and arrange on deep baking platter. Sprinkle lightly with some of the cheese.

When chicken has cooled in broth, remove skin, slice breast and leg meat and arrange on cheese-sprinkled broccoli. Pour the sauce over all. Sprinkle generously with remaining cheese. Broil until browned and bubbly about five inches below a hot broiler flame. Yield: four servings.

PARISIEN DIVAN RESTAURANT
New York City

Chicken Curry

Cook by the rule for stewed chicken .

A large chicken. Remove meat from bones in fairly large pieces. Prepare a white sauce as you would for Chicken A La King. Add chicken, cooked small sliced onions, celery, pimiento or chopped parsley (any of these is optional). To this, add curry powder until the mixture is almost mustard colored or add to taste. Pour in a bowl and top with sliced bananas.

Serve Chicken Curry on top of each serving of steamed rice. Top this with a teaspoon of each of the following:

chopped celery	chutney
chopped peanuts	crisp broken bacon
roasted grated cocoanut	mashed egg yolks

A delicious side dish with Chicken Curry is Fried Onion Rings or Chinese Noodles.

MRS. W. A. LYON

Chicken Cutlets (1 hen)

$\frac{1}{2}$ cup flour	$\frac{1}{8}$ cup parsley minced (optional)
$\frac{1}{4}$ cup chicken fat	$\frac{1}{4}$ tablespoon onion juice
1 cup milk	$\frac{1}{4}$ tablespoon salt
1 cup chicken stock or milk	1 qt. chicken cooked and cut in cubes
1 tablespoon lemon juice	

Make thick sauce of fat, flour, milk and stock. Remove from heat and fold in all other ingredients. Add seasoning. Fold in chicken. Mold in refrigerator dish. Chill in refrigerator. Slice and dip in bread crumbs, fry in deep fat about 2 minutes. Garnish with parsley (optional).

EDITH HINSHAW

Louisiana Chicken Gumbo (about 14 cups)

1 hen	$\frac{1}{4}$ cup diced onion
$\frac{1}{4}$ cup bacon grease	$\frac{1}{2}$ teaspoon salt
12 cups boiling water	1 teaspoon file powder
$\frac{1}{2}$ small can tomato puree	$\frac{1}{2}$ pod red pepper

Cut hen into pieces and dredge with flour. Brown $\frac{1}{4}$ cup bacon grease. Remove chicken. Make roux by adding 4 tablespoons of flour and browning. With onions in the roux. Add four cups boiling water. Replace chicken and simmer until very tender, adding more water as necessary. Add $\frac{1}{2}$ small can tomato puree and salt. Just before serving add file to thicken.

If desired, crab meat, shrimp or oysters can be added to this dish.

MRS. C. A. SMITH

Chicken Loaf

1 chicken	1 tablespoon flour
1 cup bread crumbs	1 tablespoon butter
1 cup milk	2 eggs
	salt and pepper to taste

Put chicken through grinder. Mix with eggs and bread crumbs. Make cream sauce with milk, flour, butter, then add this to chicken and bake $\frac{3}{4}$ hour in moderate oven. Serve with mushroom sauce.

MRS. J. A. GROVES

Chicken Pie

Boil chicken until it can be removed from bones. To broth add pastry made as follows:

3 cups sifted flour 1 tablespoon salt.

With a fork make a stiff dough, using *boiling water*. Roll very thin, cut into strips and drop into boiling broth. Cover and boil just a few minutes. Be sure that the broth covers the pastry. When possible divide the broth and make two cookings of the pastry. Then put half the pastry in a deep casserole. Add a layer of the chicken, and a layer of pastry. Season with salt, pepper, a little milk. Cover casserole mixture with a rich pie crust and bake in moderate oven until nicely brown.

Secret: Making the pastry with boiling water.

MRS. J. W. LISK

Curried Chicken With Almond Rice

½ cup sliced onions	2½ cups cooked chicken cut in large pieces
1 clove garlic, sliced	1 package pre-cooked rice
¼ teaspoon ginger	1½ cups water
4 tablespoons cooking oil	½ teaspoon salt
2 tablespoons flour	¼ cup slivered almonds
½ teaspoon salt	2 tablespoons butter
¼ teaspoon pepper	1 cup shredded cocoanut chutney
3 cups chicken stock	

Cook onion, garlic, and ginger in oil in saucepan until onion is lightly browned. Add curry powder, flour, salt, and pepper, stirring until smooth. Add stock gradually and cook until slightly thickened, stirring constantly. Add chicken and simmer until thoroughly heated.

Combine pre-cooked rice, water and salt in saucepan. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand 10 minutes. Saute almonds in butter until golden brown. Combine with rice, mixing together lightly with fork.

Arrange hot chicken and rice on serving dish. Serve with shredded cocoanut and chutney.

MRS. M. SCOTT MORSE

Chicken Curry

2 cups cooked boned chicken	1 teaspoon curry powder
1 cup mushrooms	1 teaspoon vinegar
1 tablespoon minced onions	1 teaspoon salt

Melt butter in frying pan, add onions, then chicken, salt, vinegar, curry powder, and boiling water to cover. Cook gently for ten minutes. Remove chicken, strain liquor, add mushroom juice. Make a gravy of liquor and mushroom juice by adding 1 tablespoon flour for each cup of liquid. Return chicken and other ingredients to the gravy. Cover and simmer gently for 3 minutes. Serve with boiled rice cooked dry.

MRS. WALTER CURRY
406 S. White St.
Lancaster, S. C.

Mayonnaised Chicken

- | | |
|-----------------------------|----------------------------|
| 1 hen—boiled and diced | 1 whole box plain Knox |
| ½ of a No. 2 can green peas | gelatine dissolved in |
| 2 cups diced celery | ½ cup cold water (sprinkle |
| 4 hard boiled eggs, diced | gelatine on water in |
| 4 tablespoons chow chow | bowl) |
| (sweet pickle relish) | 1 cup chicken broth |
| 1 cup bleached almonds | 1 pt. mayonnaise |
| (may be omitted) | |

Let gelatin stand in cold water a few minutes. Add hot chicken broth. Let cool a little, then add mayonnaise and stir in other ingredients. Mold in a large flat pan. Make mixture as thick as you like. Serve mayonnaise with it if desired. Center with small piece parsley.

MRS. L. S. WHITWORTH
MISS LENA SPINKS

Chicken Mousse

- | | |
|------------------------------|-----------------------------|
| ½ package (4 tablespoons) | 1 cup celery finely chopped |
| lemon jello | 1 pimento, chopped |
| 1 cup boiling chicken stock, | 1 tablespoon vinegar |
| free from fat | dash of cayenne |
| 1 cup chicken, finely cut | ½ cup cream, whipped |

Dissolve Jello in boiling stock. Chill. Combine chicken, celery, pimiento, vinegar, salt and cayenne.

When Jello is slightly thickened, beat with rotary beater until consistency of whipped cream. Fold in chicken mixture, then whip cream. Turn into mold or individual molds. Chill until firm. Serves six.

Pressed Chicken

- | | |
|-----------------------------|-----------------------|
| 2 cups clipped chicken | ½ cup chopped almonds |
| 1 cup chopped celery | ½ cup mayonnaise |
| 4 hard-boiled eggs (sliced) | 1½ cup chicken stock |
| 2 heaping tablespoons | 3 tablespoons gelatin |
| chow chow pickle | season to taste |

Soak gelatin in about ½ cup cold water. Heat chicken stock and dissolve gelatin. Let cool and pour over the above ingredients, after mixing. Place either in molds or in a flat vessel and slice and serve on lettuce with a little extra mayonnaise on top.

CAROLINE D. PENICK

Chicken or Quail

Flour chicken or bird by placing in paper sack with flour and shaking. Heat enough shortening and butter to cover bottom of frying pan ¼ inch. Place in pan and brown to your own taste. Place pan in oven preheated to 300 degrees. Cook 30 minutes. Chicken is crisp on outside and tender and juicy inside.

MRS. W. T. SHAVER

Chicken Spaghetti

1 large size hen	2 boxes spaghetti
1 lb. bacon	2 large onions
1 can mushrooms	2 cans tomatoes
1 bottle olives	

Boil hen. Cook spaghetti in broth. Fry bacon. Make sauce of following: cook tomatoes, olives, onions and mushrooms in bacon fat until thick. Add diced chicken and crushed bacon. Put in casserole as follows:

1 layer of spaghetti 1 layer of sauce.

Repeat until casserole is full. Add grated cheese and slip into oven until melted. Serves about 20 people.

KAY FOX

Creme De Volaille

(Made with left-over chicken or turkey)

3 cups cooked chicken in pieces	1 tablespoons butter
$\frac{3}{4}$ cup bread crumbs	3 or 4 eggs
$\frac{1}{2}$ cup mushrooms	salt and pepper
2 cups cream sauce	2 hard-cooked eggs (may be omitted)

Mix all together and put in greased mould and pack the mixture firmly. Bake in oven for 1 or 1½ hours. Place mold in a pan with water in it. Serve unmolded on platter with cream sauce or mushroom sauce, garnish with hardcooked eggs and parsley.

FLORA MAE LITTLE

Chestnut Stuffing for Roast Turkey

2 cups chopped celery and tops	$\frac{1}{4}$ teaspoon pepper
1 lb. large chestnuts	$\frac{1}{2}$ cup butter (or $\frac{1}{4}$ butter and $\frac{1}{4}$ turkey fat)
2 tablespoons salt	$\frac{1}{2}$ cup minced onion
6 cups fine dry bread crumbs	1 teaspoon savory seasoning
	$\frac{1}{4}$ cup chopped parsley

Cook chestnuts in boiling water to cover 20 minutes; remove shell and brown skin while hot, and chop in medium sized pieces. Melt butter in skillet, cook onion, parsley, and celery for a few minutes, stirring frequently.

Combine bread crumbs, chestnuts, salt, pepper, and savory seasoning. Add to celery mixture and mix thoroughly while hot. Sprinkle inside of turkey with salt and fill with stuffing but do not pack. Rub surface with butter, salt, pepper, and flour. Bake at 450 degrees for 30 minutes, then at 350 degrees for 2½ hours longer.

MRS. JOHN EMERY EFIRD
Polkton, N. C.

Contributed by MRS. WADE DENNING

Salads and Salad Dressing



Cranberry Salad

1 pint cranberries (uncooked). Put through food chopper with 2 oranges—one peeled. Add 1 cup nuts, 1 cup diced celery, 1 cup sugar; 2 pkgs. lemon or raspberry jello—(instead of 4 cups water use 2 cups and juice from oranges and cranberries). Let congeal. Serve on lettuce.

MRS. J. B. COPPLE
MRS. G. H. EHRINGER

Cranberry Salad

1 qt. cranberries	3 tablespoons gelatin dis-
1 cup pecans	solved in $\frac{1}{2}$ cup cold water
1 cup crushed pineapple	2 cups of sugar

Put cranberries in $3\frac{1}{2}$ cups boiling water. Cook and drain cranberries and add sugar and gelatin. Let cool and add pineapple and pecans. Mold.

MRS. WADE DENNING

Apple Cucumber Salad

2 cups red apples	$\frac{1}{2}$ cup chopped cucumbers
$\frac{1}{2}$ cup chopped celery	

French Dressing

Cut apples into match like sticks, marinate apples, celery, and cucumbers in French dressing for $\frac{1}{2}$ hour. Drain. Serve on lettuce with mayonnaise.

MRS. ALLAN SURRATT

Cheese Salad

1 large can pineapple	2 tablespoons cream
3 pkgs. Philadelphia cream cheese	1 small can pimientos
	1 cup nuts
1 pkg. gelatine (4 envelopes)	1 large can white cherries

Cut the fruit and drain, using part of the juice to dissolve gelatin and part to heat and pour over gelatin. Cream cheese with cream, add nuts and pimientos cut in small pieces. Divide gelatin mixture and pour half over fruit and half over cheese mixture. Divide fruit and put layer in Pyrex dish 8" x 12" and let set slightly before placing cheese mixture over it. When this sets enough so that it will not break through, put last layer of fruit on. Chill. When serving, cut in slices and lay on side on lettuce. Serve with mayonnaise. Serves 12 to 16.

MRS. HALL PARTRICK

Fruit Salad Loaf

- | | |
|--|--------------------------|
| 1 teaspoon plain flavored gelatin | 1 package cream cheese |
| $\frac{1}{4}$ cup cold water | 1 cup mayonnaise |
| $\frac{3}{4}$ cup syrup drained from fruit | 1 package cherry gelatin |
| 1 No. 2 $\frac{1}{2}$ can fruit cocktail | 1 cup boiling water |
| | 1 cup cold water |

Moisten plain gelatin in the $\frac{1}{4}$ cup of cold water; dissolve in the boiling syrup drained from the fruit cocktail. Cool. Fold in the cream cheese and mayonnaise. Dissolve cherry gelatin in boiling water; add cold water and cool. Place half of drained fruit in loaf pan (glass) and cover with 1 cup of cherry gelatin; chill again until set.

Top with remaining fruits and gelatin; chill well. Turn out on lettuce garnished platter and cut in slices to serve; have additional mayonnaise for those who like more. This is especially nice for Sunday night supper with cold turkey and hot rolls.

MRS. WADE DENNING

Frozen Fruit Salad

- | | |
|------------------------------------|------------------------|
| 1 medium sized can diced pineapple | 1 pkg. cream cheese |
| 1 small jar red cherries | 1 cup cream (whipped) |
| 4 tablespoons powdered sugar | 1 cup mayonnaise |
| | $\frac{3}{4}$ cup nuts |

Mix cream cheese and mayonnaise. Add fruit and nuts. Fold in whipped cream and freeze.

MRS. W. T. HUCKABEE

Frozen Pineapple and Marshmallow Salad

- | | |
|------------------------------|---|
| 1 cup whipped cream | 3 $\frac{3}{4}$ cups canned pineapple (drained) |
| $\frac{1}{2}$ cup mayonnaise | 12 marshmallows |
| | 1 cup shredded cocoanut |

Whip the cream and fold in mayonnaise. Combine the pineapple, marshmallows and cocoanut and fold into mayonnaise mixture. Freeze in trays of an automatic refrigerator.

MARY EMMA W. LYERLY

Golden Glow Salad

Dissolve 1 package orange or lemon jello in 2 cups boiling water—when cool add some grated carrots; add 1 small can sliced pineapple, cut up — let congeal — and fix salad dressing on top. Add grated cheese and nuts.

PAGE HUCKABEE

Hawaiian Salad

- | | |
|----------------------------------|--------------------------------|
| 1 can No. 2 crushed pineapple | 2 tablespoons orange rind |
| 2 pkgs. orange jello | $\frac{1}{2}$ cup chopped nuts |
| Use half orange juice with water | 1 tall can of evaporated milk |
| | 2 tablespoons of lemon juice |

Fix jello, using water and orange juice; let begin to jell; add nuts and pineapple. Whip separate evaporated milk and fold into jello mixture.

MRS. C. A. SANDERS

Hotel Albemarle

Libby's Fruit Salad

- | | |
|---------------------------|--------------------------------|
| 1 large can fruit salad | $\frac{1}{2}$ pint heavy cream |
| 2 tablespoons flour | $\frac{1}{2}$ cup mayonnaise |
| 2 tablespoons lemon juice | |

Drain juice from fruit, heat, add 2 tablespoons flour and cook until slightly thickened. Set aside to cool and add 2 tablespoons lemon juice. When cold, mix with fruit, heavy cream and mayonnaise. Freeze without stirring.

MRS. DICK RICHARDS
Concord, N. C.

Aspic Salad

- | | |
|---------------------|---------------------------------|
| 2 cups tomato juice | 2 tablespoons Heinz chili sauce |
| 1 large onion | $\frac{1}{2}$ lemon |
| Boil together | |

Strain and add one package gelatin. Mold and serve on lettuce.

MRS. A. K. WINGET

Tomato Jelly Aspic

- | | |
|--|--|
| 1 envelope unflavored gelatin | 2 tablespoons Tarragon vinegar |
| 1 can tomatoes | 1 bay leaf |
| $\frac{1}{2}$ onion | 2 cloves |
| 1 teaspoon celery seed or 1 cup chopped celery | Dash cayenne and all-spice
Sugar to taste |

Add $\frac{1}{2}$ cup cold water to the gelatin and set aside to soften. Cook all ingredients together ten minutes, with the exception of the gelatin and vinegar. Strain, add gelatin and vinegar while hot. Pour into molds (which have been rinsed in cold water) and let stand over night. Serve in nest of lettuce leaves with mayonnaise.

MRS. J. A. GROVES

Sunday Night Salad

- | | |
|-----------------------------------|---|
| 1 envelope Knox sparkling gelatin | $1\frac{1}{2}$ cups of flaked shrimp |
| $\frac{1}{4}$ cup cold water | $\frac{2}{3}$ cup oranges cut in small pieces |
| $\frac{3}{4}$ cup mayonnaise | $\frac{1}{4}$ teaspoon salt |
| 1 tablespoon lemon juice | 2 tablespoons whipped cream |
| $\frac{1}{2}$ cup orange juice | |

Dissolve gelatin. Cool and beat in mayonnaise. Add fruit juice and seasoning. Allow mixture to thicken. Fold in shrimp, oranges and whipped cream. Put into mold and chill. Unmold on crisp lettuce and sprinkle with paprika. Salad may be served with sandwiches and coffee. Makes tasty Sunday night supper.

MRS. C. A. SANDERS

Potato Salad

Cut 4 raw Irish potatoes in very small squares. Boil 15 minutes. Cool. Add mayonnaise, salt, pepper, cayenne pepper, 3 hard-boiled eggs, 3 teaspoons mustard, 1 onion, 6 stalks celery, five sweet gherkins.

MRS. CROSON MILLER

Home Run Salad

- | | |
|--------------------------------------|--|
| 1 envelope of $\frac{1}{4}$ package) | 1 tablespoon lemon juice |
| Knox Sparkling gelatin | 2 tablespoons green pepper, chopped |
| $\frac{1}{4}$ cup cold water | 2 tablespoons relish or chopped pickle |
| 1 cup mayonnaise | $\frac{3}{4}$ teaspoon salt |
| 4 hard cooked eggs, sliced or diced | |
| $\frac{1}{2}$ cup celery | |

Pour cold water in bowl and sprinkle gelatin on top of water. Let soak for 5 minutes. Place bowl over boiling water and stir until dissolved. Cool and beat into mayonnaise. Add other ingredients and mix thoroughly. Turn into mold that has been rinsed in cold water. When firm, unmold on lettuce. Garnish with egg slices.

MRS. C. A. SANDERS

Molded Supper Salad

- | | |
|-----------------------------|------------------------------------|
| 2 tablespoons plain gelatin | 1 scant cup mayonnaise |
| 2 tablespoons cold water | 1 cup chopped celery |
| 2 cans tomato soup | $\frac{1}{4}$ cup chopped onion |
| 2 packages cream cheese | 1 small can crabmeat or white tuna |

Dissolve gelatin in cold water and add to this tomato soup brought to a boil. While warm add cheese and beat with a beater. Then add mayonnaise, celery, onion, and meat. Mold in 2-quart mold. Unmold on lettuce, fill center with mayonnaise.

MRS. SPENCER FURBUSH

Perfection Salad

(8 Large Molds)

- | | |
|---------------------------------------|--------------------------------|
| 2 cups celery cut fine | 1 small bottle stuffed olives |
| 2 red pimientos cut fine | $\frac{1}{2}$ cup mild vinegar |
| 1 cup cabbage shredded | 2 cups of boiling water |
| $2\frac{1}{2}$ or 3 envelopes gelatin | 2 or 3 tabespoons lemon juice |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ cup sugar |

Soak gelatin in cold water 5 minutes. Add vinegar, lemon juice, boiling water, sugar, salt, red pimientos. When cold add to vegetables and wet molds in cold water before filling.

MRS. T. R. SMITH

Potato Salad, Dutch Style

- | | |
|---------------------------|---------------------------------|
| 1 teaspoon flour | 8 hot, cooked potatoes |
| 2 tablespoons brown sugar | 4 strips bacon, fried and diced |
| $\frac{1}{2}$ cup water | 3 hard-cooked eggs, sliced |
| $\frac{1}{4}$ cup vinegar | 3 tablespoons minced onion |
| 1 cup real mayonnaise | 1 cup cooked green beans |

Combine flour, brown sugar, water and vinegar in top of double boiler. Add real mayonnaise and cook until slightly thickened. Dice hot potatoes, add bacon, hard-cooked eggs and onion. Pour hot dressing over mixture, mix well. Garnish with cooked green beans and top with additional dressing. Serve in large salad bowl. Pass salt sticks as an accompaniment. Serves 6.

MRS. HUBERT PATTERSON, JR.

Oscar of the Waldorf — Salad Bowl

Rub bowl with garlic	2 cucumbers
Shred 1 head of lettuce	1 avocado
Cut 2 large tomatoes	4 slices rye bread cubed small
	Salt and pepper

Dressing

1 tablespoon mayonnaise	4 tablespoons olive oil
1 tablespoon tarragon vinegar	1 wine glass of white wine
Sprinkle with a lot of Parmesan cheese.	

*Selected***Spring Salad**

Grate 1 cucumber, 1 carrot	1 cup finely shredded cabbage
1 tablespoon onion juice	1 green pepped cooked, peeled and cut fine
2 cups celery cut very fine	1 pimento cut fine

Soak 2 tablespoons gelatin in $\frac{1}{2}$ cup water. Dissolve over heat. Add 2 cups hot water, $\frac{1}{4}$ cup vinegar, juice of 1 lemon. Add $\frac{1}{2}$ cup sugar and 1 teaspoon salt. Let congeal.

ESTHER PARKER BOOK ...

White Salad

2 cups sweet milk	$\frac{1}{2}$ lb. almonds
2 tablespoons gelatin	$\frac{1}{2}$ pt. cream, whipped
1 cup sugar	Pineapple (6 slices)
1 cup white cherries	

Dissolve gelatin in scant cup pineapple juice. Scald milk with sugar, and add gelatin previously soaked in juice. Cool. As the mixture begins to thicken add whipped cream and fruits. Serve with mayonnaise or other dressing.

MISS BLANCHE C. KING

Pineapple Cream Cheese Salad

$\frac{1}{2}$ pint cream (whipped)	$\frac{1}{2}$ pint cream
1 package lemon jello	1 large can crushed pineapple
$\frac{2}{3}$ cup nuts	Cherries, if desired
2 cream cheese	

Dissolve jello in heated pineapple juice, add to other ingredients. (Serves 16.)

MRS. HARVEY A. COX

Tomato Rose Salad

2 firm tomatoes	Hard-cooked egg yolk
1 three-ounce package cream cheese	Water cress
Milk	French dressing

Peel tomatoes and chill them. Slightly soften well-chilled cream cheese with milk. Form two rows of petals on each tomato by pressing level teaspoons of the softened cheese against the side of the tomato, then drawing the teaspoon down with a curving motion. Sprinkle the center of each tomato with the yolk, pressed through a strainer. Serve on lettuce with French dressing, garnished with watercress.

MRS. RITCHIE WALL

Tomato Soup Salad

- | | |
|------------------------------|--------------------------|
| 2 tablespoons gelatin | 1 cup salad dressing or |
| $\frac{3}{4}$ cup water | 1 tablespoon lemon juice |
| 2 (3-oz.) pkgs, cream cheese | 1 can tomato soup |

Soften gelatin in $\frac{1}{3}$ cup cold water and add remaining water to soup and heat. Remove from heat. Add gelatin and cream cheese beaten smoothly. Cool and fold in lemon juice and mayonnaise.

MRS. BILL DAVIS

Congeaed Tuna Fish Salad

- | | |
|---------------------------|--|
| 1 small can tuna fish | 12 olives (diced) |
| $\frac{1}{4}$ bell pepper | $\frac{1}{4}$ cup pickles (diced) or garden relish |
| 2 hard boiled eggs | $\frac{1}{4}$ package Knox gelatin |
| 1 cup celery | |

Empty contents of can tuna fish in mixing bowl; add other ingredients — all diced — then pour gelatin over it and put in molds.

PAGE DUBOIS HUCKABEE

California Salad Dressing

- | | |
|-------------------------------|--------------------------------------|
| 1 cup salad oil | $\frac{1}{2}$ clove garlic (crushed) |
| $\frac{1}{2}$ cup chili sauce | $\frac{1}{2}$ lemon (juice) |
| $\frac{1}{4}$ cup sugar | $\frac{1}{2}$ cup vinegar |
| 1 teaspoon salt | |

Dissolve sugar in vinegar. Put garlic clove in toothpick so it can be removed easily later. Mix, beat well. Serve on lettuce and chopped cress.

MRS. B. S. LILES

French Dressing

- | | |
|---------------------------------|---|
| 1 cup wesson oil or mineral oil | 1 teaspoon onion juice (or $\frac{1}{2}$ teaspoon garlic) |
| $\frac{1}{4}$ cup vinegar | 1 teaspoon salt |
| $\frac{1}{3}$ cup catsup | 1 teaspoon paprika |
| $\frac{1}{2}$ cup sugar | Juice of 1 lemon |

Put all in a jar and shake. Then strain.

MRS. JOHN MORRISON

Cream Dressing for Fruit Salad

- | | |
|----------------------------------|----------------------------------|
| 4 egg yolks | 1 cup whipped cream |
| 4 tablespoons sugar | Few grains cayenne |
| 1 teaspoon salt, mustard, butter | 12 chopped marshmallows |
| | $\frac{1}{2}$ cup chopped pecans |

Put egg yolks in double boiler. Add vinegar, butter, sugar, salt, mustard, and cayenne. Stir ingredients until they have cooked 5 minutes. Allow to cool, then add whipped cream, marshmallows, nuts. Beat thoroughly, place a spoonful of dressing on each salad.

DORIS GEHRING

Margie's French Dressing

$\frac{1}{2}$ cup oil	$\frac{1}{2}$ cup vinegar
1 lemon	3 tablespoons sugar
$\frac{1}{2}$ cup catsup	Salt
Stir vigorously	

MRS. T. R. SMITH

Fruit Salad Dressing

2 eggs	3 tablespoons lemon juice
$\frac{1}{2}$ cup honey	$\frac{1}{2}$ pound cottage cheese

Mix eggs, honey, and lemon juice and cook over low heat or in double boiler until thickened. Stir constantly. Cool. Add some milk or cream to cottage cheese if it is dry and beat until smooth. Combine with cooled cooked mixture. (Combined with whipped cream instead of cheese, this makes a good "dress up" topping for pound, chiffon, or Angel Food cake.

MRS. J. M. NICHOLSON
Rockingham, N. C.**Gold Dressing**

$\frac{1}{4}$ cup lemon juice	apple, orange, etc).
$\frac{1}{4}$ cup other fruit juice (pine-	2 egg yellows
	$\frac{1}{3}$ to $\frac{1}{2}$ cup cream

Heat juices in double boiler. Beat yellows and mix with sugar. Cook these two together until spoon is well-coated. Remove from stove and place in refrigerator. When ready to use beat cream stiff and fold dressing slowly into cream. Use with fruit salad.

MRS. LUCIEN EATON, JR.

Salad Dressing

2 cups wesson oil	1 teaspoon celery salt
1 cup vinegar	1 teaspoon paprika
1 cup sugar	$\frac{1}{2}$ teaspoon black pepper
2 teaspoons salt	2 large onions (crushed)

Let stand 2 hours and strain.

MRS. CLYDE SKIDMORE

Mexican Salad

2 cups finely chopped cabbage	1 4-oz. can pimientos (use liquid also)
1 8-oz. can English peas (dain off liquid)	1 2-oz. bottle olives

Salt to taste the finely chopped cabbage. Chop into fine cubes the pimientos. Save one olive to top each serving. Chop remaining olives fine. Add finely chopped olives and liquid to cabbage. Mix well.

Now add your English peas. Fold in carefully so as not to tear up your peas. Now add mayonnaise to taste and mix. Serve on lettuce leaf and top with mayonnaise and one olive.

When tomatoes are plentiful, this is very attractive and good when stuffed in tomatoes of uniform size.

It will serve eight. Will keep for two days in the refrigerator.

MRS. T. D. ALMOND

Sandwiches

Avocado Spread

2 very ripe avacados Cayenne pepper
1 tablespoon lemon juice Salt

Whip Avocados to pulp. Add seasoning. Serve on Melba Toast or crackers.

MRS. EVA N. WALTERS
San Diego, Cal.

Avocado-Cheese Sandwich Filling

Mash together equal amounts of Avocado and creamy cottage cheese. Season to taste with salt, pepper, and Worcestershire sauce. Add $\frac{1}{2}$ as much sliced ripe olives as quantity of cheese. Moisten if necessary with French dressing. Good also on crackers. If used to stuff celery put sliced olives on top rather than in mixture.

MRS. EVA N. WALTERS
San Diego, Cal.

Cheese Spread for Sandwiches

1 13-oz. can evaporated milk 1 teaspoon salt
1 pound of Aged American $\frac{1}{2}$ tablespoon paprika
cheese
1 can pimientos 1 dash of pepper sauce

Use an electric blender to combine ingredients. Store in refrigerator in plastic or glass box with cover and use as sandwich mix—or topping for casserole dishes. This makes a large amount and lasts in refrigerator several weeks.

MRS. W. T. SHAVER

Clam Sandwich

Chop hard clams fine, or run them through a grinder, and add a little chopped onion and a dash of black pepper. To about a pint of this add an egg and enough bread crumbs to stiffen. Drop a large tablespoonful of the mix on a hot, greased griddle and let it spread in cooking to the size of a small slice of bread. Cook quickly, so it won't be too greasy. Place it between slices of bread and serve as a sandwich.

EASTERN SHORE COOKING
Crisfield, Md.

Corned Beef Meat Sandwich

Serves 50

$1\frac{1}{2}$ pounds cooked corned 3 medium onions
beef Salt to taste
1 dozen hard cooked eggs Mayonnaise as needed

Chop finely the corned beef, hard cooked eggs and onions. Combine. Add salt to taste. Moisten with mayonnaise. Spread bread with butter, then with the mixture.

Selected

Marmalade and Nut Sandwich

Serves 20

$\frac{2}{3}$ cup chopped almonds	2 cups orange marmalade
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Mix the two ingredients thoroughly. Spread on buttered bread—(whole wheat best). Serves 20.

MRS. C. L. WILLIS
Waynesburg, Ky.

Potted Ham — Deviled Egg Sandwich Filling

1 can potted ham	$\frac{1}{4}$ teaspoon mustard
2 boiled eggs	Drop of tabasco
$1\frac{1}{2}$ tablespoons mayonnaise	Salt if needed
$\frac{1}{2}$ tablespoon vinegar	

Boil eggs by starting in cold water, coming to boiling point and removing from stove. Let stand in hot water half hour. Mash in mixing bowl and add other ingredients. This is delicious in sandwiches or on crackers.

MRS. CROSON MILLER

Supper Snacks

1 3-oz. can deviled ham	Salt, pepper
6 slices toast	Butter
12 slices tomato	6 poached eggs

Spread ham on toast. Brush tomato slices with melted butter, sprinkle with salt and pepper and broil until brown. Two slices tomato on each slice toast. Top with poached egg.

MRS. M. R. HOLLIS

Spanish Sandwich Filling

2 cups of cooked ham, in small pieces	1 tomato (remove stem end)
2 hard boiled eggs	1 green pepper (remove seeds and membrane)

Put above ingredients through food chopper. Moisten with mayonnaise and 2 teaspoonsful of prepared mustard.

Selected

Tunafish Sandwiches

Mix equal parts tunafish and celery and pickle relish. Blend with mayonnaise dressing. Chopped green pepper adds to the flavor.

MRS. WADE DENNING

Shrimp Spread

Makes appealing appetizer on sauted bread or crisp crackers. Or use it as a good and pretty decoration on appetizer spread with other materials. Use canned or cooked fresh shrimp. We like ours cooked in a highly spiced liquid seasoned with tarragon vinegar, onion, cloves and celery seed, for example. If you use canned shrimp, mix the contents of a 5 $\frac{1}{4}$ -ounce can, cleaned and minced, with 2 tablespoons lemon juice, 1 tablespoon mayonnaise, 1 cup sieved, hard-cooked egg yolk and a little onion juice and celery seed. Spread it, or shoot it through a pastry gun for a handsome decoration.

LAURA M. PETTEE

Sauces

Barbecue Sauce

1 qt. vinegar	1 teaspoon ground mustard
$\frac{1}{2}$ pint Worcestershire sauce	$\frac{1}{2}$ lb. salt
1 pint Garner's barbecue sauce	1 lb. sugar
2 sliced lemons	2 bottles hot sauce (Texas Pete)
1 teaspoon allspice	1 stick butter
1 teaspoon cloves	

Combine all ingredients. They should measure one gallon—if short, add enough tomato juice to make a gallon. Heat almost to boil. Use as sauce for cooking pork or chicken.

MR. J. V. ARCHER
Barbecue Stand

Chocolate Sauce

1 square chocolate	2 tablespoons karo
1 tablespoon butter	1 cup sugar
$\frac{1}{8}$ cup boiling water	1 teaspoon vanilla

Melt chocolate and butter, add boiling water gradually, stirring until thick. Add karo and sugar. Boil about 5 minutes, and add vanilla.

MRS. W. D. ALEXANDER

Cocktail Sauce

6 tablespoons chili sauce	1 teaspoon Worcestershire sauce
2 tablespoons lemon juice	2 drops tabasco sauce
$1\frac{1}{2}$ tablespoons horse-radish	Salt to taste
$\frac{1}{4}$ teaspoon grated onion	

Combine ingredients and chill thoroughly. Makes $\frac{1}{2}$ cup.

FLORA MAE MCK. LITTLE

Cocktail Sauce for Shrimp

Yields 12-15 Servings

$\frac{1}{2}$ bottle catsup	$\frac{1}{2}$ teaspoon lemon juice
$\frac{1}{4}$ cup horse-radish	$\frac{1}{2}$ teaspoon Worcestershire sauce
Pinch cayenne	$\frac{1}{2}$ teaspoon tarragon vinegar

Mix ingredients and chill before serving.

MRS. E. J. WHITLEY

Cream Sauce

1 tablespoon butter	$\frac{1}{2}$ teaspoon salt
1 tablespoon flour	$\frac{1}{8}$ teaspoon pepper
1 cup milk	

Melt butter in sauce pan. Add flour. Make a smooth paste. Pour cold milk in gradually. Stir and cook until mixture thickens.

MRS. W. T. SHAVER

Mushroom Sauce

4 tablespoons butter	2 cups chicken stock
3 tablespoon flour	1 large can mushrooms

Brown flour in butter, add stock and last the mushrooms.

MRS. J. A. GROVES

Orange Sauce

$\frac{3}{8}$ cup sugar	Grated rind of 1 orange
$2\frac{1}{2}$ tablespoons flour	Juice of $\frac{1}{2}$ lemon
$\frac{1}{2}$ cup orange juice	1 egg

Cook in double boiler until it thickens and add 1 teaspoon butter. Cool. Before serving add $\frac{1}{2}$ pint whipped cream. Use this with sponge cake.

MRS. JOHN S. ELLIOTT
Madbury, N. H.

Plum Pudding Sauce

2 tablespoons butter	2 cups brown sugar
2 cups water	2 tablespoons cornstarch (dis- solve in $\frac{1}{4}$ cup water)
$\frac{1}{8}$ teaspoon salt	1 tablespoon vanilla

Caramelize butter and sugar. Add water and blend. Thicken with cornstarch. Cook until smooth. Add vanilla.

Selected

Soups

Asparagus Soup

$\frac{1}{2}$ bunch fresh asparagus	1 teaspoon salt
$2\frac{1}{2}$ cups water	$\frac{1}{4}$ stick butter (1 ounce)
$1\frac{1}{2}$ cups thin cream	

Cut off tough stems of asparagus and discard. Boil remainder in salted water until done (about 20 minutes). Pour contents in Waring Blender. Add butter, cream. Blend 2 minutes. No flour needed as blending thickens soup. Reheat and serve. Sprinkle top with black pepper.

MRS. W. T. SHAVER

Mulligatawny Soup

2 tablespoons butter	2 tablespoons rice
$\frac{3}{4}$ cup chopped onion	$1\frac{1}{2}$ cups diced cooked chicken
2 thin sliced leeks	$\frac{1}{4}$ cup cream
2 diced medium apples	Salt and pepper
4 tablespoons flour	2 teaspoons parsley flakes
2 teaspoons curry powder	$\frac{1}{2}$ bay leaf
2 quarts chicken stock	$\frac{1}{4}$ teaspoon thyme

Heat butter; add onion and leeks; simmer about 5 minutes or until soft but not browned. Add diced apples; cook about 10 minutes. Add flour and curry powder; stir 'til smooth; remove from heat and slowly add chicken stock and seasoning, stirring until well blended; return to heat and bring to boil, stirring constantly. Add rice; boil gently about 20 minutes or until rice is tender. Add diced chicken and cream to hot soup. Makes about 8 servings.

From the Woman's Home
Companion Cookbook.
MRS. J. G. RIDDICK

Cream of Celery Soup

- | | |
|-----------------------|--------------------------|
| 1 cup chopped celery | 1 tablespoon flour |
| 1 chopped small onion | 2 cups milk |
| 1 teaspoon butter | Salt, pepper and paprika |

Cook celery and onion in as little water as possible until tender. Add butter to undrained vegetables. Mix in flour and blend until smooth. Very gradually add milk stirring constantly until mixture boils. Add salt, pepper, and paprika to suit your taste. Let boil and serve while hot. Yield . . . 4.

Just for fun, put in a few of the little green leaves off the celery, adds taste and is so very colorful.

M. McLEOD

Onion Soup

- | | |
|--|----------------------------------|
| 3 tablespoons butter | 6 Bouillon cubes (beef) |
| 5 small, 3 large onions
(thinly sliced) | 3 tablespoons Parmesan
cheese |
| 6 cups water | 6 slices toast |

Cook onions in butter until tender. Add all ingredients, except the toast, and allow to simmer 30 minutes. Salt to taste. Serve over toasted bread sprinkled with cheese.

MRS. CYRUS HORNSBY

Quick Onion Soup

- | | |
|--|--|
| 2 cans consomme | French bread sliced and
toasted (or rusk) |
| 1 can bouillon | 6 onions |
| Grated Parmesan cheese
or other good cheese | 2 tablespoons butter |

Cut onion into slices about $\frac{1}{4}$ " thick and cut across the sides. Saute the onion in butter for 10 minutes. Add the can soups and allow to cook for 5 minutes. In serving pour the soup over the toast and sprinkle cheese on top. Serve immediately.

FLORA MAE MCK. LITTLE

Potato Soup

- | | |
|------------------------------|--------------------|
| 1 thin slice fat salted pork | 4 cups water |
| 4 medium potatoes | 1 cup cereal cream |

Boil fat meat in water $\frac{1}{2}$ hour, add thin sliced potatoes. Cook until tender. Remove meat. Put potatoes through sieve. This thickens your soup. Add cream; salt to taste. Grind small amount of black pepper over each cup of soup as you serve. This makes a good soup for lunch on a cold day.

MRS. J. B. WORSHAM
Contributed by A. W. S.

Soup

- | | |
|---------------------|-------------------------|
| 1 tablespoon butter | 3 medium sized potatoes |
| 4 tomatoes, peeled | 8 cups cold water |
| 3 carrots | |

Saute cut vegetables in butter three or four minutes, being careful not to scorch; add water, salt and pepper. Season with tarragon, cover and simmer for one hour. Strain and rub vegetables through sieve. Reheat and serve with heated crackers.

MRS. E. J. WHITLEY

Vegetables

Baked Asparagus

- 1 can asparagus
1 cup grated cheese
- 1 cup almonds

Arrange asparagus in baking dish, sprinkle with almonds. Pour over white sauce to which cheese has been added. Top with bread crumbs.

1 tablespoon butter, 2 tablespoons flour, 2 cups milk. Cream together. Add slowly 1 pint boiling milk. Season with salt and dash of pepper. Cook until thick. Add 1 tablespoon Worcestershire sauce.

MISS BLANCHE C. KING

Baked Bean Casserole

Cook 3 small onions chopped fine and 3 seeded green peppers chopped fine in 2 tablespoons of butter until they are tender and golden brown in color. Then add 2 No. 2 cans of pork and beans and mix thoroughly. Arrange in alternate layers with $\frac{3}{4}$ cupful of grated American cheese, in a greased casserole, having baked beans on top. Top with $\frac{1}{2}$ cupful of fine fresh bread crumbs which have been mixed with 2 tablespoons of melted butter or margarine, and arrange 6 bacon slices over all. Bake in a moderate oven at 375 degrees F. for 30 minutes.

This is a good Sunday night supper dish. Can be arranged and baked when needed. Serves six.

MRS. E. F. LUCAS
President Woman's Auxiliary
Greensboro, N. C.

Fried Carrots

Grate enough raw carrots to make one cup. Add a beaten egg, a cup of milk, and flour enough to cover. Fry on hot griddle. Add little salt and pepper.

ETHEL WILSON, *Chief Cook*
At High School Cafeteria

Harvard Beets

- 1 No. 2 can beets
 $\frac{1}{2}$ cup sugar
2 tablespoons flour
- 2 tablespoons vinegar
 $\frac{1}{2}$ cup juice from beets
1 teaspoon butter

Drain beets. Mix sugar, flour, and add vinegar and beet juice. Cook until forms sauce. Add butter and pour this over beets. (Diced or rose-bud beets are better.)

MRS. E. J. WHITLEY

Slaw

- 1 large head of cabbage
1 small bunch of celery
- 1 green sweet pepper
1 can pimento

Cut the above fine and add:

- 1 jar sweet relish
salt
- sugar
weakened vinegar to taste

Mix thoroughly and pack in jar. Keeps indefinitely in refrigerator.

MRS. HUBERT PATTERSON

Cabbage Balls

- | | |
|--|-----------------------------------|
| 1 medium size head
cabbage | 1 egg
salt and pepper to taste |
| 1 pound ground meat | 1 can tomato soup |
| 1 onion chopped | 1 cup vinegar |
| 1 clove garlic, minced | ½ cup white sugar |
| 2 pieces celery, chopped | 1½ tablespoon shortening |
| 2 crackers or 2 sliced,
day-old bread, crumbled | 1 cup water |

Remove the core or hard center of the cabbage, being careful not to cut leaves. Place the head of cabbage in a pan of boiling water for 5 to 8 minutes. Remove from the water, drain, cool and separate each leaf. Mix the ground beef with the onions, garlic, celery, crackers or bread crumbs, eggs and salt and pepper. Place a little of the meat portion on each cabbage leaf, roll, and fasten with tooth picks.

Arrange in a kettle (side by side) and add the tomato soup, vinegar, sugar, shortening, and water. Cover and cook on top of stove or bake in a slow oven (325 degrees) until done (about 1 hour). These balls are truly delicious and are a complete meal when served with boiled potatoes or rice.

IDA RIFF KING

Cabbage Slaw With Distinction

- | | |
|-------------------|----------------------|
| 2 egg yolks | 2 tablespoons butter |
| ¾ cup brown sugar | ¾ cup light cream |
| not packed | ½ tablespoon salt |
| ½ cup vinegar | ¾ cup light cream |

Cool cabbage in cold water half hour, then drain well and shred fine. Drain again between towels so it will not be watery. Then make dressing. Beat egg yolks, sugar, vinegar, and salt together. Cook in top of double boiler, stirring constantly until thickened. Add butter and cream, stirring until butter is melted. Pour over the shredded cabbage and toss. Let stand at room temperature for one hour before serving.

MRS. HUBERT PATTERSON, JR.

Corn Souffle

- | | |
|--|---------------------|
| ⅓ cup corn meal | 2 beaten eggs |
| ¼ cup cold milk | ¼ cup grated cheese |
| add 1 cup hot milk and
cook till meal is done | ½ teaspoon salt |
| ⅔ cup corn | paprika |

Bake 25 minutes in casserole at medium temperature.

MRS. DARRELL CLARK

French-Fried Eggplant

Cut a medium-sized eggplant into ⅜-*inch* slices. Cut off the skin. Cut the slices into ⅜-*inch* sticks. Dip the sticks in slightly beaten eggs, then in cracker crumbs which have been seasoned with salt and pepper. Drop in deep hot fat, 375 degrees F., and fry until golden brown (2 eggs and 1½ cups cracker crumbs with egg and crumb enough sticks for 6 servings).

MRS. WILLIAM WALKER

Corn Oysters

- | | |
|--------------------------|-------------------------------|
| 2 cups grated fresh corn | $\frac{3}{4}$ teaspoon salt |
| 2 beaten eggs | $\frac{1}{4}$ teaspoon pepper |
| $\frac{3}{4}$ cups flour | 1 teaspoon baking powder |

Grate corn on coarse grater, or cut tips from kernels with sharp knife and scrape cobs with dull edge of knife. Add eggs and flour, sifted with salt, pepper, and baking powder. Drop from tablespoon into 1-inch salad oil, hot enough to brown bread cube in 40 seconds. Turn over. Makes 12 oysters.

MARY EMMA W. LYERLY

Cream-poached Corn

- | | |
|-----------------------------|------------------------------------|
| 1 package frozen corn | $\frac{1}{4}$ teaspoon salt |
| 1 tablespoon chopped chives | 1 pinch pepper
(freshly ground) |
| 1 teaspoon sugar | whipping cream |

Put corn in small pieces in casserole, sprinkle with salt, pepper, and sugar, and pour in enough whipping cream to barely cover. Cover and put in a 225-degree F. oven for 1½ hours. You can also use fresh corn. I score it, press and scrape out the pulp, and bake the same way. Whichever method you use, it comes out a smooth corn custard.

MRS. HARVEY COX

Creamed Vegetables

- | | |
|-----------|-----------------|
| 3 carrots | 3 stalks celery |
| 3 onions | 2 tomatoes |

Prepare vegetables, chop coarse. Boil in salted water 20 minutes. Drain. Add one cup of cream sauce. Reheat and serve.

MRS. PINCUS RIFF

Stuffed Cooked Cucumbers

- | | |
|--|--|
| 3 medium sized cucumbers | $\frac{1}{2}$ cup chopped mushrooms |
| 2 tablespoons butter | 1 tablespoon parsley |
| 1 onion, finely chopped | salt and pepper |
| 1½ cup chopped left-over
meat, cooked | 1 spoonful gravy or stock
breadcrumbs |

Peel cucumbers, cut in half length-wise, remove seeds, leaving a thick shell. Cook in boiling salted water 5-8 minutes. Drain and set aside. Melt 2 tablespoons butter, add onions, mushrooms and cook over moderate flame till onions are golden brown. Add meat, parsley, salt and pepper, and stock to hold together. Blend and fill cucumber shells. Sprinkle with bread crumbs, dot with butter. Pour $\frac{1}{2}$ inch meat stock in baking dish. Place cucumbers in it and bake in 450 degrees oven till brown. Serve immediately.

GOURMET CHEF — *Tested*

Onion Fritters

- | | |
|---------------|-----------------------|
| 3 onions | flour |
| milk | $\frac{1}{3}$ cup fat |
| 2 beaten eggs | salt |

Slice onions $\frac{1}{4}$ inch thick. Soak in milk to cover 1 hour. Drain, dip in egg and then roll in flour. Fry in deep fat.

MRS. MAX HOLLIS

Eggplant Casserole

- | | |
|-------------------------------------|---|
| 1 small eggplant
salt and pepper | 1 small green pepper
2 medium-size tomatoes,
sliced |
| 1 medium size onion
chopped | ¼ cup grated American
cheese |

Pare eggplant and slice ½-inch thick. Cut slices in half. Brown in hot fat; season with salt and pepper. Alternate layers of eggplant, onion, green pepper and tomato in baking dish. Cover and bake in oven (375 degrees) 50 minutes. Remove cover, sprinkle with cheese and return to oven for few minutes. (May use toasted bread crumbs and cheese throughout instead of peppers or tomatoes.)

MARY EMMA W. LYERLY

Stuffed Green Pepper

(In Pressure Cooker)

- | | |
|-------------------------|--------------------------|
| 6 green peppers, halved | 1 egg |
| 1 lb. ground beef | ¼ cup milk |
| ½ cup rice | 1 small onion, minced |
| cup 1¼ teaspoons salt | 1 10½-ounce can tomatoes |
| ¼ teaspoon pepper | 10 ozs. of water |

Combine ground beef and all other ingredients and stuff into halved peppers. Cook in pressure cooker for 15 minutes.

MRS. JAMES E. TURNER

Baked Limas

Soak 1½ cups large white limas 6-8 hours. Drain, cover with boiling water, and small sliced onion and cook until tender.

Add:

- | | |
|----------------------------|--------------------------|
| 2 tablespoons butter | 1 cup tomato soup |
| 1 cup diced celery | ½ cup water |
| 2 tablespoons green papper | pepper and salt to taste |

Pour into greased casserole. Arrange grated cheese or bacon strips with few bread crumbs on top. Bake 30 minutes in moderate oven.

CORDIA SCOTT

Peas and Mushrooms

- | | |
|-------------------------|--------------------------|
| 1 can frozen green peas | 2 tablespoons butter |
| ¼ lb. fresh mushrooms | salt and pepper to taste |

Cook peas in boiling salted water 30 minutes. Saute mushrooms in heavy pan with 2 tablespoons of butter for eight minutes. Add to peas and serve immediately.

MRS. W. T. SHAVER

Vienna Sausage and Baked Potato

Wash, scrub and grease potatoes. Bake. Scoop out potato (after cutting lengthwise), mash well, adding generous amount of butter and cream, season to taste with salt and pepper (or garlic salt). Cut Vienna sausages in medium-sized pieces and add to mashed potato. Fill potato shells, cover with grated cheese. Reheat in moderate oven.

Selected

Stuffed Onions

6 Bermuda onions	6 slices bacon, fried and diced
1 cup wine	
1 cup water	½ lb. chopped beef
black pepper	1 cup cooked rice
½ bay leaf	

Peel and hollow out onions leaving a shell 2 layers thick. Boil 6 minutes in water and wine, black pepper and bay leaf. Set aside and reserve liquor. Blend bacon with beef and rice. Season to taste with salt and pepper. Stuff onion shells. Pour a little of the reserved liquid around casserole over onions, bake at 350 degrees 35 minutes. If onions are soft, bake in muffin tins.

GOURMET CHEF — *Tested*

Creamed Salmon and Peas

Defrost and combine:	add:
1 can salmon	½ teaspoon salt
1 package frozen peas	

Turn into 1 quart greased casserole. Top with buttered crumbs. Bake in moderate oven, 375 degrees, 30-40 minutes.

MARION JOHNSON

Moosaka

(With Eggplants)

7 eggplants	⅔ tablespoon parsley (chopped finely)
1 lb. 4 oz. minced meat (veal or mutton)	1 glass white wine
2 onions	1 tablespoon tomato puree or some fresh tomato pulp
2 eggs	grated cheese
5 tablespoons bread crumbs salt and pepper to taste	

Cut the eggplants in long slices and fry them until they are light brown. Melt a tablespoonful or two of butter in a frying pan, fry the onions lightly, add the minced meat and stir over the fire until well mixed, then turn the contents into a stewpan and add the wine, tomato puree, parsley, salt and pepper; cover the pan and simmer for about an hour. When the mixture is sufficiently cooked and very little gravy is left, add 2 or 3 tablespoons of bread crumbs and the whites of the two eggs and mix well. Cover the bottom of a greased pie-dish with breadcrumbs and on the top arrange half the slices of fried eggplants, over them a layer of half of the meat, then add another layer of the remaining eggplants and on the top the rest of the meat. Have ready a white sauce to which the yolks of the two eggs have been added, pour it over the "moosaka" mixture, sprinkle with grated cheese and the remainder of the bread-crumbs. Pour some melted butter over the whole mixture and bake gently for about 35 minutes.

Potatoes may be used instead of eggplants, or vegetable marrow sliced and fried (zucchini) and the process is just the same.

DOROTHY HUNEYCUTT
Athens, Greece

French Fried Potatoes

Cut potatoes in size desired. Dry and cook 7 to 10 minutes in deep fat at 375 degrees until soft. Remove from grease, drain on paper. Raise temperature of fat to 400 degrees, cook potatoes in the higher temperature one or two minutes longer until brown.

MRS. R. H. PETTEE

Pommes Souffles

Use Idaho potatoes, cut lengthwise $1\frac{1}{4}$ inches wide and $\frac{1}{8}$ inch thick. Drop in iced water 15 minutes. Drain and dry. Heat fat 275 degrees. Cook potatoes about five minutes completely submerged. Drain on paper — cool. Reheat oil to 400-425 degrees. Put a few potatoes at the time in basket and lower quickly in fat. The potatoes will puff — remove quickly before they burn. Drain, salt and serve hot.

ROBERT H. PETTEE

Grated Sweet Potatoes Baked

2 large sweet potatoes 2 tablespoons butter
 $\frac{1}{2}$ cup sugar

Grate potatoes on coarse grater. Add sugar and melted butter. Cook at once — do not let stand. Bake piled loosely in shallow baking dish, in slow oven 30 minutes. Should look like cocoanut and be orange color.

MRS. E. D. McCALL
 Spencer, N. C.

Sweet Potato Croquettes

Bake potatoes and put through sieve while hot. Add a pinch of salt and cinnamon to taste. Let stand an hour or so until they get stiff. Flour your hands and mold the potatoes, using a marshmallow for the center. Roll first in egg and then in cornflakes. Fry in deep hot fat.

MRS. J. A. GROVES

Sweet Potato Pudding

2 cups grated raw sweet $\frac{1}{2}$ teaspoon allspice
 potatoes $\frac{1}{3}$ teaspoon cinnamon
 $\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup sweet milk
 $\frac{1}{4}$ cup brown sugar $\frac{1}{3}$ cup melted butter
 2 small eggs beaten $\frac{1}{3}$ cup orange juice
 $\frac{1}{2}$ teaspoon cloves

Mix all ingredients and pour into a buttered baking dish. Cook over very low heat, stirring constantly until hot, then bake in a moderate oven of 325 degrees F. for one hour. If a crusty edge forms, it is perfect. Serve with whipped cream.

MRS. LOY GULLEDGE

Yalandji Doimas

(Rice cooked in vine leaves or cabbage leaves)

This dish is originally a Turkish one and good salad oil is used for the cooking. The dish is served cold.

5 onions	mixed herbs (if desired)
1 lb. rice	(about 1 teaspoon)
2 cups salad oil	juice of 1 large lemon
12 oz. vine leaves	salt and pepper to taste
finely chopper parsley (about 1 teaspoon)	about 3 cups water

If fresh or tinned vine leaves are not available, then cabbage leaves can be used. Both vine and cabbage leaves must have boiling water poured over them and then be drained before they are ready for use.

Chop the onions finely and cook in the oil but don't brown; add the rice (which has been previously soaked in water and drained) and stir over the fire for 4 to 5 minutes; gradually add the water and simmer until all the liquid is absorbed and the rice is half cooked. Add the chopped parsley (and mixed herbs, if desired), lemon juice, and remove from the cooker. Let mixture cool slightly, then take a teaspoonful of it, or a little more, and place in the center of each leaf, after which fold over the edge of the leaf, without pressing, so as to form a round or oblong shape of each vine or cabbage leaf. Then arrange each ball (about the size of a plum) in the stewpan, sprinkle with salt, add another layer and repeat the process until the "dolmas" are all used. Put a plate over them, to keep them pressed. Add two more cups of water, cover the pan and cook gently until the water is absorbed. Be careful the "dolmas" don't stick to the pan. Remove from cooker, arrange on dish, pour over some lemon juice and serve cold.

NOTE: I have also eaten "dolmas" which had a predominantly meat filling and were served hot, with a light cream sauce. I imagine the meat mixture was similar to that shown in the stuffed tomatoes recipe.

DOROTHY HUNEYCUTT
Athens, Greece

Stuffed Tomatoes

Six large tomatoes scooped out. Sprinkle inside with salt and turn upside to drain.

Stuffing-sauce	$\frac{3}{4}$ cup milk
mix 2 cups American cheese, grated	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{8}$ teaspoon pepper

Cook in boiler, stirring, until mixture is smooth.

Add:

$2\frac{1}{4}$ cups well-drained cooked kidney beans

$2\frac{1}{4}$ cups well-drained whole kernel corn

Mix well and fill tomato shells. Place in baking dish with remaining vegetable mixture around tomatoes. Bake 15 minutes or until tomatoes are barely tender and vegetables are hot. Use peppers if you desire. (Cook peppers in boiling water 5 minutes before stuffing.)

MARY EMMA W. LYERLY

Italian Spaghetti

- | | |
|-------------------------------|---------------------------|
| ½ lb. chopped round steak | 1 can (No. 2½) Italian |
| ½ cup stuffed olives, chopped | tomatoes, strained |
| 1 small dried hot red pepper | ½ cup tomato paste |
| ½ cup olive oil | salt and pepper |
| ½ clove garlic, chopped | 1 pkg. (8 ozs.) spaghetti |

Saute lightly meat and red pepper in olive oil for 10 minutes, add garlic and tomatoes, simmer 40 minutes. Add tomato paste, season to taste with salt and pepper and simmer 10 minutes longer. Cook whole spaghetti and turn out on hot platter and cover with sauce with chopped olives added.

MRS. R. F. OVERCASH

Italian Spaghetti for 50

- | | |
|-----------------------|---------------------------|
| 1½ lbs. spaghetti | 1 No. 10 can tomato puree |
| 1 cup pepper | 2½ lbs ground beef |
| 1 cup onions, chopped | 2 tablespoons salt |
| 1 No. 10 can tomatoes | 1 teaspoons hot sauce |

Cook spaghetti in salt water until tender. Fry onion and pepper in oil until golden brown. Add tomatoes and puree. Let cook for 10 minutes. Browned meat, simmered 3 hours.

Chief Cook Stanly County Hospital.

ALICE LEE PARKER MARTIN

Baked Spinach and Cheese

- | | |
|------------------------------|------------------------|
| Boil 1 lb. spinach | 2 egg yolks and whites |
| 1½ cups cooked spinach after | beaten separately |
| all liquid has been | ½ cup sweet cream |
| poured off | 2 tablespoons of flour |
| 3 portions of Gruyere Swiss | 1 teaspoon celery salt |
| cheese, cut in small pieces | ½ cup rolled crackers |

Mix spinach, cheese, crackers, eggs — well beaten separately — flour smoothed with cream. Add melted butter. Pour into a well-greased pyrex dish and bake 30 minutes.

MARY MORSE

Fruited Squash

- | | |
|---------------------------|-----------------------------|
| 3 cups mashed cooked | 1 teaspoon sugar |
| squash or | ¼ cup chopped salted |
| 2 (1 lb.) packages frozen | peanuts |
| squash | 4 tablespoons melter butter |
| 1 cup fresh cranberries, | or margarine |
| chopped | 1 egg, beaten, or |
| ½ cup drained crushed | ¼ cup evaporated milk |
| pineapple | salt, pepper and nutmeg |
| | to taste |

Mash squash with fork. Add cranberries, pineapple, sugar, nuts, butter, egg and seasonings to taste and mix thoroughly. Place mixture in greased casserole and dot with butter. Cover and bake in over 400 degrees F. 35 minutes. Serve hot and garnish with ¼ cup crushed pineapple.

MRS. W. D. ALEXANDER

Tomato Perleau

5 slices bacon	¼ teaspoon sugar
1 onion, diced	1 teaspoon pepper
	1 cup rice
1 can tomatoes (medium)	1 tablespoon salt

Fry bacon slowly; when done, remove from grease. To bacon grease add diced onion; fry until tender. In another saucepan add tomatoes, salt, sugar and pepper. Let boil for five minutes and to this add bacon cut in small pieces, bacon grease, onion, and rice. (Stir with fork.) Cook until dry (with lid off). Place in double boiler and cook from 1½ to 2 hours. Put lid on saucepan when placing it in double boiler.

MRS. BOGER LITTLE

Danziger's Vanilla Crescents

½ lb shortening	1 tablespoon vanilla flavor
1¾ ozs. sugar	2 eggs

Cream shortening and sugar. Add eggs and vanilla flavour, beat three minutes. Then add flour. Shape roll and cut out with small cutter and shape with the thumb.

Bake on 350 degrees until nice and brown. When crescent get cool roll in granulated sugar.

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