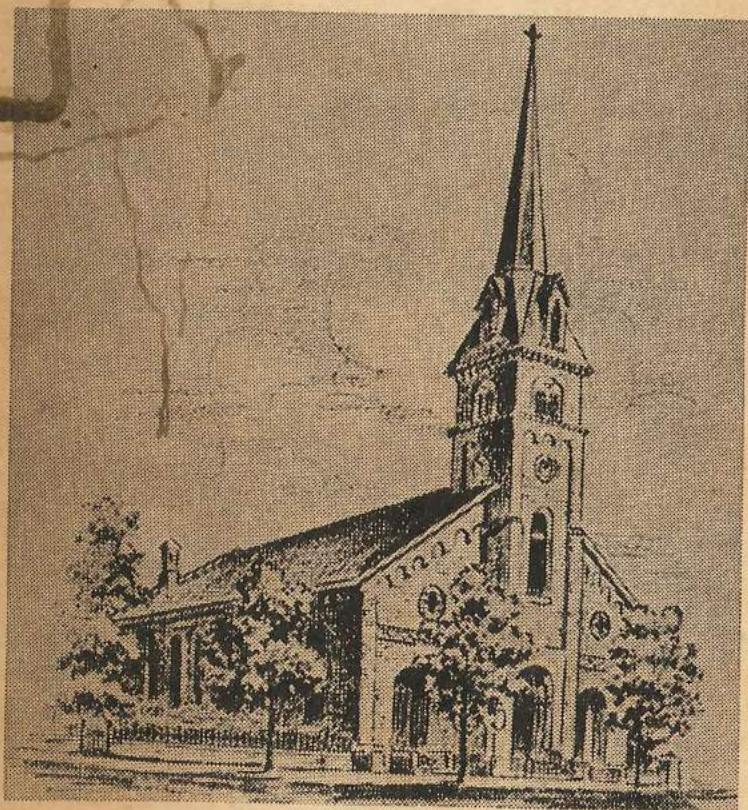


St. George's

Cook Book



FREDERICKSBURG, VA.

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FOREWORD

Saint George's Episcopal Church has had a very venerable and honorable history. Old Saint George's Parish was founded in 1714 as a means of relieving a group of German settlers at Germanna from the payment of tithes to the Established Church and to enable them to have their own forms of worship under their own ministers. The Parish was soon enlarged to cover the whole county of Spotsylvania, which at that time extended beyond the Blue Ridge Mountains. From the beginning, Saint George's Parish, and its home town and city of Fredericksburg, have taken an active part in the life of Virginia, numbering among its associates the Henrys, Washingtons and other notable families.

There were three churches in the early days of the Parish, but in time the size of the parish became so inconvenient that other parishes were established.

The town of Fredericksburg was created in 1727 by the General Assembly of Virginia and named in honor of Prince Frederick, the father of George III. The first Episcopal Church in Fredericksburg (Saint George's Parish) was constructed circa 1734; the second church was consecrated in 1815; and the present Saint George's Church was completed in 1849.

Saint George's survived the depredations and spiritual apathy which followed the Revolutionary War; and during the bombardment of Fredericksburg in 1862 in the War Between the States, the church building was struck approximately twenty five times and severely damaged; and the congregation was scattered by evacuation orders. The building served as a hospital after the battle of the Wilderness in the War Between the States.

Saint George's has grown from approximately thirteen communicants to 530, and now the Church offers a wide opportunity of Christian service under the leadership and guidance of the minister, the Rev. Thomas G. Faulkner, Jr.

With a heritage rich in history and service, Saint George's will continue to flourish in the future with the prayers of man and the help of God.

INDEX

FOREWORD	I
PARTY FAVORITES	3
CANDY	5
COOKIES	7
CAKES	11
PIES	18
DESSERTS	23
BREADS	28
VEGETABLES	34
SALADS	39
RELISHES	43
SEAFOODS	45
MEATS	49

Party Favorites

POMANDERS

Mrs. L. T. Hughes, Jr.

- 1 pkg. semi-sweet chocolate morsels
- ½ cup sugar (tinted green and/or red)
- ¼ cup light corn syrup
- ¼ cup water
- 2½ cups crushed vanilla wafers
- 1 cup chopped nuts
- 1 teaspoon orange extract

Melt chocolate over hot water. Remove, stir in sugar and corn syrup. Blend in water; combine vanilla wafers and nuts. Add semi-sweet mixture and orange extract. Mix well. Form in 1 inch balls. Roll in sugar. Let ripen in container several days. 4½ dozen is yield. Can be kept 4 weeks. (Excellent for Christmas season)

AVOCADO DIP

Mrs. Conway Ficklen

- 1 3 oz. pkg. cream cheese
- 1/3 cup mashed avocado pulp
- 1 tbl. lemon juice
- ¼ tsp. finely chopped onion
- ¼ tsp. salt

Dash of Worcestershire

To the cream cheese gradually add the avocado pulp, which has been combined with the lemon juice, onion, salt and Worcestershire. Mix until well blended. Serve with crackers or potato chips.

CHEESE STRAWS

Mrs. Clay Haymes

- 1 pound sharp cheddar cheese
- ½ pound butter or margarine
- 3 cups sifted flour
- 1 teaspoon paprika
- ½ teaspoon salt

Grate cheese—cream with butter— add flour, salt and mix thoroughly. Roll dough on floured board to ¼ inch thickness. Cut in strips ½ inch wide and 4 inches long. Place on ungreased cooky sheet. Bake at 400° for 8 to 10 minutes. Yields about 7 dozen sticks.

EASY CHEESE STRAWS

Mrs. C. M. Cowan

- 1 box pie crust, mixed as directions on box.
- ¼ pound snappy cheese

Roll pastry thin and cover with grated cheese. Fold and cover again with grated cheese. Cut in strips and cook at 400° until brown. Makes about 25 sticks.

PUNCH

Mrs. T. E. Jenks

- 2 6 oz. cans of frozen lemon juice
- 1 6 oz. can of frozen orange juice
- 9 cups of cold water
- 5 pints of pineapple sherbet
- 1 quart of vanilla ice cream

BLUEBERRY TEACAKES

Michaele W. Alexander

Combine 1 cup sugar with ¼ cup butter, 2 eggs, 1 cup milk, 3 cups flour sifted with 6 teaspoons baking powder. Add 1 Tsp. nutmeg, ½ tsp. of cinnamon, 1 tsp. lemon extract, 1 tsp. grated lemon rind. Add 1 pint heavily floured blueberries.

Bake in greased muffin tins or in flat cake pans at 350°.

Candy

DATE LOAF

Mrs. T. E. Jenks

- | | |
|---------------|---------------------|
| 2 cups sugar | ¼ cup corn syrup |
| ½ cup milk | 1 cup chopped dates |
| 1 tbl. butter | 1 cup chopped nuts |

Cook sugar, corn syrup and milk together until hard ball stage. Add butter, dates and nuts. Remove from burner and beat until creamy. Roll in damp cloth and place in refrigerator until ready to slice.

BRANDY BALLS

Mrs. Lawrence McMurtry

- 3 cups vanilla wafers (1 large box)
- 1½ cup XXXX sugar
- 1½ cup chopped black walnuts
- ½ cup brandy (apple)
- 3 tsp. white corn syrup

Crumble the wafers until very fine. Mix all ingredients together. Form into balls. Roll in XXXX sugar. Store in tight tin for a few weeks before serving.

PENUCHE

Mrs. June Doucette

- | | |
|----------------------------------|--------------------|
| 2 T. butter | 1 tsp. vanilla |
| 2 cups brown sugar | few grains soda |
| 1 cup white sugar | ¼ tsp. salt |
| 1 cup milk | ¾ cup chopped nuts |
| 1 T. marshmallow creme (heaping) | |

Melt butter in saucepan, add sugars, milk and soda and cook until it forms a firm ball when tried in cold water. Add marshmallow, vanilla, and salt and let cool. Then heat until creamy and thick. Add nuts, and pour into slightly buttered pan.

Variation: ¾ cup coconut may be substituted for nuts.

TIPSIES (Bourbon balls)

Mrs. Arch Harrison

- 1 6 oz. package semi-sweet chocolate morsels
- 3 T. light corn syrup
- ½ cup bourbon
- 2½ cups crushed vanilla wafers
- ½ cup powdered sugar
- 1 cup nuts, finely chopped

Melt chocolate bits over hot (not boiling) water. Add corn syrup and bourbon; stir until smooth. Combine vanilla wafer crumbs, powdered sugar and nuts. Add chocolate mixture and mix well. Let stand about 30 minutes. Form into one-inch balls (or smaller). Roll in granulated or powdered sugar. Let "ripen" in covered container at least several days, preferably longer. Yields about 4½ doz.

MRS. MARY WASHINGTON'S

Mrs. F. M. King

EGG NOG RECEIPT

Into a large bowl place 36 egg yolks and beat well with rotary beater.

Add slowly 2 quarts brandy, in the amount of a wine glassful at a time. If added too quickly will "cook" and get stringy. Beat constantly.

Add 2 lbs. sugar and beat well 'til dissolved.

Add 1 qt. XXX cream which has been whipped separately.

Add 2 qts. milk

Add ½ pt. rum

Beat constantly for five minutes.

Beat separately 36 egg whites until stiff.

Place on top and fold lightly.

This is best made a few days before use and allowed to stand in a cool place, stirring lightly a few times.

Cookies

CHOCOLATE COOKIES

Margaret Powell Losse

- | | |
|------------------------|-------------------|
| 4 eggs | 2 pkg. semi-sweet |
| 1 cup granulated sugar | chocolate bits |
| 1 tsp. vanilla | 1 cup pecans |
| 1 tsp. vinegar | |

Beat eggs until stiff. Add alternately and slowly sugar and mixed together vanilla and vinegar. Melt over hot water the chocolate. Grind very finely the nuts. Add these to the egg mixture. Drop by teaspoon on greased cookie sheet about 1½ inches apart and bake at 350° for 8 minutes.

MASSACHUSETTS COOKIES

Mrs. Hobart Carter

- | | |
|--------------------|--------------------------|
| ¾ cup flour | 1 6-oz. pkg. semi-sweet |
| ½ tsp. salt | chocolate bits |
| ½ tsp. baking soda | ½ cup butter or oleo |
| ½ cup brown sugar | 1 egg |
| ½ cup white sugar | 1 tbl. water |
| | 1 tsp. vanilla |
| | 1½ cup quick rolled oats |

Sift together flour, salt and soda. Add sugar, butter, egg, water and vanilla. Beat until smooth. Stir in oats and chocolate bits. Drop rounded teaspoon onto greased baking sheet about 1 inch apart. Bake in 375° oven about 12 minutes. Makes 4 dozen.

SANDIES

Mrs. Lawrence McMurtry

- | | |
|------------------|----------------------|
| 1 cup butter | 2 tsp. vanilla |
| ¼ cup XXXX sugar | 1 tbl. water |
| 2 cups flour | 1 cup chopped pecans |

Cream butter and sugar. Add flour, vanilla, and water. Mix well—add nuts. Form into 1-inch balls. Place on cookie sheet, bake at 300° oven for 20 minutes. Roll in XXXX sugar while hot.

BROWNIES

Mary Chichester

- | | |
|---------------------|-------------------------|
| 1 cup sugar | 1 cup chopped walnuts |
| 2 whole eggs | (black walnuts best) |
| ¾ cup melted butter | 2 squares melted Bakers |
| (or margarine) | chocolate |
| 1 tsp. vanilla | ½ cup flour |

Beat sugar and eggs well; add walnuts, melted butter and chocolate, and vanilla. Sift in flour and mix well. Bake in flat, lightly greased tin in 350° preheated oven. "The secret of good brownies is not baking them too long. Take them out of the oven while they still are moist and hardly done." Cut in squares and sprinkle with powdered sugar when cool.

ROCKS

Mrs. J. M. H. Willis, Jr.

- | | |
|--------------------|-----------------------|
| 3 eggs | 1 cup chopped walnuts |
| 2 cups brown sugar | 1 tsp. cinnamon |
| 1 cup butter | 1 tsp. baking soda |
| 1 lb. raisins | 2 cups flour |

Cream butter, sugar and eggs; add other ingredients and drop by teaspoonfull on cookie sheet. Bake at 325 degrees.

OATMEAL COOKIES

Mrs. W. J. Rowe

- | | |
|--------------------|----------------|
| ½ lb. margarine | 1½ cups flour |
| 1 cup white sugar | 1 tsp. salt |
| 1 tsp. vanilla | 1 tsp. soda |
| 2 eggs | 3 cups oatmeal |
| ½ cup chopped nuts | |

Sift dry ingredients. Cream margarine and add sugar, eggs and vanilla. Stir in flour and add oats and nuts. Cook in 350° oven for 12 to 15 minutes.

SCOTCH SHORTBREAD

Marge Arnold

- | | |
|---|--------------|
| 1 lb. butter (no substitutes) | 2 cups sugar |
| 4 cups sifted flour | |
| 1 cup rice flour (if available—if not, use regular flour) | |

Cream the butter with the sugar. With fingertips, knead the flour into the creamed mixture. Pat or roll the dough to ½ inch thickness on lightly floured board. Cut into desired shapes, prick with a fork and bake on ungreased cookie sheet in a slow oven, 250-300 degrees, for one hour.

DATE BARS

Mrs. J. W. Smith

- | | |
|-----------------------|---------------------------|
| 2 lb. pitted dates | 1 cup granulated sugar |
| 1 lb. English walnuts | 4 egg yolks |
| 1 cup flour | 4 egg whites, well beaten |
| ½ tsp. salt | 1 tsp. vanilla |
| 2 tsp. baking powder | |

Sift over the dates and walnuts, flour, salt and baking powder. Mix thoroughly. Add sugar, egg yolks and then egg whites, and vanilla. Mix thoroughly. Bake in moderate oven about 25 or 30 minutes. When done, cut into bars and roll in XXXX sugar.

GINGER SNAPS

Mrs. George Renninger

- | | |
|-----------------------|-------------------|
| 1 cup sugar | ½ tsp. cloves |
| 1 cup shortening | 1 tbl. ginger |
| 1 cup baking molasses | ½ tsp. salt |
| 2 tsp. soda | 5 to 6 cups flour |
| 1 tbl. cinnamon | 2 tbl. warm water |

Cream sugar with shortening. Add molasses, add soda, dissolved in warm water. Sift 2 cups of flour with remaining ingredients and add to first mixture. Add enough more flour to make a stiff dough. Dough will work best if chilled for several hours. Roll out very thin on slightly floured board. Cut in desired shapes and bake 8 to 10 minutes in moderate oven, 350-375°. Red cinnamon berries for eyes on animal cookies add to their appearance.

This is an old Dutch recipe, used by the good housewives when New York was still New Amsterdam. The spicing is unusually good. It was published first in Marion Harlan's Cook Book, about 1890, and again in Br'er Rabbit Cook Book. These cookies keep well on tightly covered jar on a high shelf.

SUGAR COOKIES

Miss Amy Williams

- | | |
|--------------|-----------------------|
| ½ cup butter | 2½ cups flour |
| 1 cup sugar | 2½ tsp. baking powder |
| 2 eggs | 1 tsp. vanilla |
| ½ tsp. salt | |

Cream butter and sugar gradually. Add well beaten eggs, and vanilla. Add sifted dry ingredients. Chill thoroughly. Roll out on well floured board and cut with cookie cutters. Bake on greased cookie sheet in moderate oven, 375°. Makes 4 to 5 dozen cookies, which are very good.

ENGLISH TOFFEE

Mrs. Samuel L. Alexander

Put in heavy skillet—

½ lb. butter, heat 'til bubbly but not brown. Add 1¼ cup sugar, 2 tblsp. water, ¼ lb. slivered blanched almonds.

Cook over moderate heat stirring constantly until almonds are toasted through, sugar is light brown and candy thermometer reads 280°. (Don't try this without thermometer.)

Pour into buttered 7½ x 11 inch pan. Cool thoroughly (score into squares while cooling) turn out on waxed paper.

BUTTER CREAMS

Mrs. Samuel L. Alexander

- | | |
|-------------------------------|------------------------|
| ½ cup butter (no substitutes) | 4 oz. bitter chocolate |
| 1 lb. 4x sugar | 2 tbsp. butter |
| 4 tablespoons cream | 1 inch square paraffin |
| 1 teaspoon pure vanilla | 5 drops vanilla |

Beat butter 'til soft. Add the one pound of 4x sugar very slowly and cream until light. Add 4 tbsp. cream and 1 tsp. vanilla. Work this fondant mixture well with hands and shape into 1-inch balls. Roll the balls in extra 4x sugar, about ¼ pound. Place balls on waxed paper and set in refrigerator until hardened.

For chocolate coating, place the 4 oz. of bitter chocolate, 2 tbsp. butter and paraffin in a shallow pan over hot water. Stir until melted and blended. Add 5 drops vanilla.

Remove from fire, but keep chocolate mixture over hot water. Dip each butter cream ball quickly in chocolate, using a fork to roll it around until coated. Place on wax paper to dry. Keep in the refrigerator.

Try your own variations on the above. Mix some cocoa into the fondant mixture, with a little instant coffee added to taste. Or try adding about one or two tbsp. brandy. You may also like to try using white chocolate for coating.

Cakes

MODERN POUND CAKE

Mrs. Randolph Brooks

7 eggs or 1½ cups eggs	1⅔ cups sifted cake flour
1½ cups butter	1½ cups sifted flour
2 cups sugar	½ tsp. mace

Using electric mixer, beat eggs 5 minutes at medium speed. Cream butter in another bowl, beat in sugar very gradually until light and fluffy. Stop mixer often and scrape down bowl and beater with rubber scraper. Beat eggs gradually, into butter and sugar mixture (med. speed.) If mixer bowl holds less than four qts., transfer butter—sugar—egg mixture to larger bowl with a wooden spoon. Stir in flour, ¼ cup at a time. Put in a buttered and floured tube pan, 10 inch. Bake in slow oven, 300 degrees F. for 1½ hours or until done when tested. Let stand 5 minutes before removing from pan.

LAZY-DAISY CAKE

Mrs. Thaddeus Green

Sift together:

2½ cups flour	1 tsp. salt
4½ tps. baking powder	¾ cup granulated sugar

Add:

¾ cups firmly packed brown sugar
¾ cups shortening
½ cup milk

Beat for 2 minutes. Add:

½ cup milk	1 tsp. vanilla
3 unbeaten eggs	

Beat for 2 minutes. Pour into lightly greased 15 x 3 x 2 inch pan or 10 x 10 x 2½ inch pan. Bake for 40-45 minutes at 350 degrees.

Combine:

½ cup butter melted	¾ cup shredded coconut
½ cup brown sugar	3 tbsps. cream

Spread on warm cake; place under broiler until slightly brown.

PRUNE CAKE OR CUPCAKES

Mrs. F. N. King

Into mixing bowl measure:

1½ cups sugar
1 cup Mazola
3 eggs, one at a time, beating well
1 cup butter milk
1 jar Junior chopped prunes (baby food shelf)

Sift together and add, blending well

2½ cups flour	1 tsp. nutmeg
1 tsp. soda	1 tsp. cinnamon
1 tsp. baking powder	1 tsp. allspice
1 tsp. salt	

Bake in greased lined cake pan (3 layers) or lined muffin tins for cupcakes.

QUICK APPLE SAUCE CAKE

Mrs. Randolph Brooks

4 cups flour	2 tsp. cinnamon
2 cups sugar	1 tsp. nutmeg
1 tsp. cloves	3 cups applesauce
1½ cups butter or oleo	2 cups raisins & nuts
2 tsp. soda	2 eggs

Sift together, flour, sugar, spices, soda and baking powder. Add the melted butter to the applesauce and mix. Stir in flour mixture and add the raisins and nuts. Bake slowly 325 deg. in tube pan for 1 hour and 15 min. or until done.

MAYONAISE CAKE

Mrs. Douglas Janney

Cream together:

2 cups mayonaisse
2 cups sugar

Sift:

4 cups flour	8 T. cocoa
4 tsp. baking soda	½ tsp. salt

Alternate dry ingredients with 2 cups water—add to the mayonnaise and sugar mixture. Add 2 tsp. vanilla and bake in an angel food cake pan at 350 degrees, 25-30 minutes. No icing needed.

MARBLE POUND CAKE

Mrs. W. W. Braxton

White Part

- | | |
|----------------------------|----------------------|
| 1 cup butter | 6 egg whites |
| 2 cups granulated sugar | 1 tsp. baking powder |
| 3 cups flour (all purpose) | (heaping) |
| 1/2 cup sweet milk | 1 tsp. lemon extract |

Dark Part

- | | |
|----------------------|---------------------|
| 1 cup butter | 1 cup sweet milk |
| 2 cups brown sugar | 1 tsp. cinnamon |
| 3 cups flour | 1 tsp. cloves |
| 6 egg yolks | 1 tsp. nutmeg |
| 1 tsp. baking powder | 1 tsp. allspice |
| (heaping) | 1 T. black molasses |

Bake in large tube pan—lined with greased paper. Place batter in pan—First layer of white, then layer of spice mixture until all is in pan. Bake at 300° for 1 1/2 hr. Test as it may need another 1/2 hr. Makes a large cake.

GINGER BREAD

Mrs. J. Douglas Janney

- | | |
|-----------------------------|-------------------|
| 1/2 cup shortening | 2/3 cup hot water |
| 1/2 cup sugar | 1/2 T. ginger |
| 1/2 cup Br' Rabbit molasses | 1/2 T. cinnamon |
| 1 1/2 cup flour | 1 tsp. soda |

Cream shortening, sugar and molasses — add flour and water into which soda has been dissolved. Pour into greased and floured pan and cook in 350 degree oven until cake leaves sides of pan. Serve with whipped cream — Lemon sauce. Batter is real thin.

WHITE FRUIT CAKE

Mrs. Charles Lewis

Cream:

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|---------------------|---------------------------|
| 1 lb. flour | 3/4 lb. pecans |
| 1 lb. sugar | 14 eggs — separate |
| 1 lb. butter | 1/2 lb. almonds |
| 1 lb. citron | 1/2 pt. brandy or whiskey |
| 1 lb. cherries | 2 T. nutmeg |
| 1 lb. pineapple | 1 T. mace |
| 2 lb. white raisins | |

Add well beaten yolks to flour, sugar & butter. Add to this alternately, fruit, nuts, liquor and well beaten whites, folding in. Grease pans and line with wax paper. Cook at 250 deg. 3 hours to 3 lbs. cakes. Test with cake tester. Cover and let cool in pans.

POUND CAKE

Mrs. C. M. Cowan

- | | |
|---------------------------|----------------|
| 1 lb. butter | 1 lb. sugar |
| 1 lb. sifted flour | 1 tsp. vanilla |
| 10 eggs beaten separately | |

Separate eggs and beat whites until stiff. Add sugar and vanilla to yolks and beat until fluffy. Cream butter and add flour and mix until crumbly. Add yolk mixture and mix well with ten egg whites and beat with electric mixer about 2 min. Bake in angel food cake pan lined with brown paper for 1 hour and 45 min. Heat oven to 325 degrees.

SUGAR ICING

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|--|----------------|
| 1 lb. 10X sugar | 1 tsp. vanilla |
| Mix with hot milk enough to spread glossy. | |

OLD FASHIONED POUND CAKE Mrs. Randolph Brooks

- | | |
|----------------------------|-------------------------|
| 1 lb. butter | 1 tbs. vanilla extract |
| 1 lb. sugar | 2 tbs. orange extract |
| 1 lb. shell eggs separated | 1 lb. all-purpose flour |
| | sifted |

Cream butter and beat in sugar. Cream together well. Add the egg yolks bit by bit and continue beating until thoroughly blended. Add flavorings; lightly fold in flour. Beat egg whites just barely; still fold again. Pour into loaf pans lined with heavy waxed paper and buttered. Bake 1 1/2 hours in moderate oven (325°).

WALDORF ASTORIA CAKE

Mrs. Joseph Rose

- | | |
|---------------------------|----------------------|
| 1/2 cup butter | 2 tsp. baking powder |
| 2 cups sugar | 1 tsp. salt |
| 4 sqs. unsweetened choco- | 1 1/2 cups milk |
| late melted | 1 cup chopped nuts |
| 2 eggs beaten | (black walnuts) |
| 2 cups sifted cake flour | 2 tsp. vanilla |

Cream butter and sugar together. Add chocolate and eggs and blend well. Sift flour, baking powder and salt, and add to creamed mixture alternately with milk. Add nuts and vanilla. Bake in a two-layer cake pans and frost. Cooking time—45-50 min. at 350 degrees.

CHOCOLATE FROSTING

Melt $\frac{1}{2}$ cup butter and 2 squares of unsweetened chocolate. Add 1 well-beaten egg; stir in $1\frac{1}{2}$ cups sifted confectioners sugar. Add 1 tsp. vanilla, 1 tsp. lemon juice and $\frac{1}{2}$ cup chopped nuts. Beat until smooth and spread on cake.

CHEESE CAKE

Mrs. Duane W. Stewart

$1\frac{1}{4}$ cup graham cracker crumbs, crushed very fine.
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup melted butter or margarine

Combine all ingredients and mix well. Grease a 9 or 10 inch pan (without tube) with 1 teaspoon unsalted shortening. Cover sides of pan with about 1 cup of crumbs and pour most in bottom. Press down firmly with a large spoon or with hands. Keep in refrigerator while preparing filling.

First Part of Filling

1 lb. cream cheese
 $\frac{1}{2}$ cup granulated sugar
3 medium eggs or 2 large ($\frac{1}{2}$ cup full)
 $\frac{3}{4}$ tsp. vanilla

Combine all ingredients and beat until smooth. Pour into pan, spread until smooth and uniform. Bake in preheated oven, 375 degrees, for 20 minutes. Remove from oven, place on cake rack and let stand at room temperature for 15 minutes. Raise temp. of oven to 475 deg. about a minute or two before time is up. Prepare second part of filling.

Second Part of Filling

1 pint commercial sour cream (not home type)
 $\frac{1}{4}$ cup granulated sugar
1 tsp. vanilla

With a spoon mix these ingredients, only until well blended. Pour over cooled, baked first part of filling, spread evenly and as gently as possible. Bake in 475 degree oven for 10 minutes. Remove from oven and let stand at room temp. on cake rack 5 or 6 hours or until absolutely cool before removing cake from pan. **Do not cut until following day.** Cover with waxed paper. May be kept in refrigerator 3 or 4 days.

1-2-3-4 CAKE

Dorothy Binns

1 cup butter	2 rounded tsp. baking powder
2 cups sugar	
3 cups cake flour	$1\frac{1}{2}$ tsp. vanilla
4 eggs	1 cup milk

Cream butter and sugar with fingers. Add eggs one at a time and beat well. Sift flour and baking powder and add to cake mixture by sifting a second time. Alternate milk and flour a little at the time. Add vanilla; beat well. Pour into 3 round 9-inch cake pans or a tubed cake pan which has been well greased and floured. Cook at 350 degrees.

HOT MILK CAKE

Mrs. Randolph Brooks

$\frac{1}{2}$ cup butter	1 tsp. vanilla
1 cup milk	2 cups sifted flour
4 eggs	$\frac{1}{2}$ tsp. salt
2 cups sugar	1 tsp. baking powder

Combine butter and milk. Bring to boil. Beat eggs gradually adding sugar, beating constantly. Add vanilla, sift together flour and salt. Add baking powder and mix. Pour into 9-inch greased tube pan. Bake in moderate oven 325 degrees F. one hour, cool 15 minutes, remove from pan. This also may be used as a layer cake.

LEMON CAKE

Mrs. Robert Payne

1 pkg. of yellow cake mix
1 pkg. of instant lemon pudding
 $\frac{3}{4}$ cups water
 $\frac{3}{4}$ cups Wesson oil
4 eggs

Mix all ingredients and cook in a ³⁵⁰~~250~~ degree oven for 45 minutes.

Icing — Mix lemon juice, 4x sugar and orange rind. Put on cake while hot.

DEVILS FOOD CAKE

Betty Janney Myers

Combine:

- $\frac{2}{3}$ cup sugar
- 3 1-oz. squares unsweetened melted chocolate
- $\frac{1}{2}$ cup milk
- 1 well beaten egg

Cook in double boiler until thick—set aside to cool.
Then combine:

- | | |
|------------------------------|-------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{4}$ tsp. salt |
| 1 cup sugar | 1 tsp. soda |
| 2 beaten egg yolks | 1 cup milk |
| 2 cups cake flour | 1 tsp. vanilla |

Mix well — stir in choc. pudding mixture. Bake in two greased cake pans at 350 degrees, 25-30 min. Use egg whites to make a 7-minute frosting.

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Did you know? A little water thrown over popcorn before it is popped will make it more flaky.

Did you know? You can add a can of your favorite cream soup instead of milk to your creamed or mashed potatoes.

Did you know? You can quarter 8 marshmallows and put in $\frac{1}{2}$ pt. heavy cream for several hours. When you whip the cream the marshmallows will dissolve and the cream is just sweet enough for dessert topping. The cream will not separate.

Pies

FROZEN LEMON PIE

Mrs. Orrick Johnson

- | | |
|--|-----------------------------------|
| $1\frac{1}{4}$ cups vanilla wafer crumbs | $\frac{1}{4}$ cup lemon juice |
| 2 T. melted butter | 1 tsp. finely grated lemon rind |
| 3 eggs separated | $\frac{1}{2}$ pt. whipping cream— |
| $\frac{1}{2}$ cup sugar | whipped |

Mix 1 cup wafer crumbs with butter. Line 8-inch pie pan with mixture. Combine egg yolks, sugar, lemon juice, lemon rind. Cook until mixture thickens, stirring constantly. Chill, then fold in whipped cream. Beat egg whites until stiff and fold into lemon mixture. Pour into lined pan and sprinkle with remaining crumbs. Wrap in freezer paper and place in freezer. Serve frozen.

LEMON CHESS PIE

Mrs. T. G. Faulkner, Jr.

- | | |
|--------------------------------------|----------------------|
| $\frac{1}{4}$ cup butter or oleo | 1 scant T. corn meal |
| $1\frac{1}{2}$ cups granulated sugar | 1 grated lemon rind |
| 4 eggs | 2 lemons (juice) |

Cream butter and sugar thoroughly. Break eggs into mixture and stir until blended, but do not beat the mixture. Add corn meal, lemon juice and lemon rind. Pour into unbaked pie shell and bake at 350 deg. until set and lightly browned about 30-35 minutes.

LEMON CHESS PIE

Mrs. Mason Richards

- | | |
|----------------------------|--------------------------------------|
| 2 cups sugar | Add: $\frac{1}{4}$ cup melted butter |
| 1 T. flour | $\frac{1}{4}$ cup milk |
| 1 T. meal | 4 T. grated lemon rind |
| 4 eggs, beating after each | $\frac{1}{4}$ cup lemon juice |

Bake in pie crust 350 degrees, 40-50 minutes.

PECAN PIE

Mrs. Clay Haymes

- | | |
|---------------------------------------|-----------------------------|
| 5 eggs | $1\frac{1}{2}$ tsp. vanilla |
| 1 cup sugar | $1\frac{1}{2}$ cups pecans |
| $1\frac{1}{2}$ cups corn syrup (Karo) | 6 T. melted butter |
| $\frac{1}{2}$ tsp. salt | |

Beat eggs and sugar together. Add syrup and remaining ingredients. Mix well. Pour into unbaked pie shell. Bake $1\frac{1}{4}$ hrs. Pie should be firm in center.

APPLE PIE

Mrs. Conway Ficklen

6 tart apples, chopped nutmeg to taste
 1 cup sugar 1 stick butter, cut in pieces
 2 T. honey lemon juice
 Stir all together. Put in shell, cover with strips of pastry and bake slowly about 45 minutes.

BROWN SUGAR PIE

Mrs. Randolph Brooks

3 cups brown sugar 3 eggs
 3 T. flour 1 cup sweet milk
 1/4 cup butter 1 tsp. vanilla
 Mix eggs, sugar, butter and milk. Pour in unbaked crust. Bake 15 min. at 400°, then decrease heat to 300° and bake until done.

COCONUT PIE

Mrs. Randolph Brooks

3 eggs 1 can coconut
 1 3/4 cups sugar 1 T. flour
 1 cup sweet milk 1 tsp. vanilla
 1/4 cup butter

Mix all ingredients and bake in unbaked crust, 15 min. at 400° then decrease heat to 300° and bake until done.

LEMON PIE

Mrs. Joseph L. Savage

3 eggs Butter—size of an egg
 1 cup white sugar 1/2 cup of water
 Juice and rind of 1 1/2 lemons 1 T. of cracker meal

Mix yolks and sugar together. Add melted butter, lemon juice, rind, water and meal. Beat white of eggs, stiff, and fold in well. Bake about 1/2 hour until brown and firm in 350° oven. Sprinkle powdered sugar on top.

LEMON PIE FILLING

Mrs. A. W. Cockrell

4 T. water 1 egg white beaten stiff
 4 egg yolks juice of 2 lemons and
 1 cup sugar grated rind

Beat egg yolks, add sugar, water, lemon juice and rind. Beat well. Fold in stiffly beaten whites and cook in a double boiler until thick. Put in a baked pie crust shell and top with meringue. Bake at 350° for 13 minutes.

CUBAN RUM PIE

Mrs. Mason Richards

Beat 3 eggs gently, add 6 tbl. sugar, 2 ounces dark rum. Dissolve 2 tbl. gelatin in 1/4 cup water and fold into 1 cup of heavy cream, which has been beaten stiff, but not dry. Fold two mixtures together and pour into a graham cracker crust pie shell. Chill the pie and just before serving, decorate with whipped cream and shaved chocolate, or with any attractive fruit.

PARKER HOUSE CREAM PIE

Mrs. Conway Ficklen

Scald 1 cup milk in double boiler; add 1/2 cup sugar, 1/4 cup cornstarch, 1/2 tsp. gelatin and 2 beaten eggs. Cook until mixture thickens, then put in refrigerator to cool. Whip 1 pt. cream and fold into the cooled mixture. Add 2 tsp. vanilla. Put in a baked pastry shell, top with chocolate chips and freeze. This makes two shallow pies or one thick one.

STRAWBERRY CHEESE PIE

Mrs. C. N. Poulas

2 eggs 1/2 cup sugar
 12 oz. cream cheese 1/2 tsp. vanilla
 dash of lemon juice (optional)

Beat eggs and sugar well. Add cream cheese, vanilla, lemon juice, cream well until all lumps are out of cheese. Pour into graham cracker shell and put into preheated oven at 350°. Bake 20 min. Add topping.

GRAHAM CRACKER CRUST

Crush 20 graham crackers, mix 2 T. sugar with crushed crackers, add 1/4 cup melted butter. Lines 9-inch pie pan.

STRAWBERRY CHEESE PIE TOPPING

1 1/2 cups sour cream 1/2 tsp. vanilla
 2 T. sugar 2 egg whites beaten
 stiff (optional)

Mix together, spread over pie and bake for 5 min. at 400° (10 min. if using egg whites.) Remove, cool. Cover with strawberry glaze.

STRAWBERRY GLAZE

Drain 1 pkg. frozen strawberries, put berries aside. Mix the strawberry juice (about 1 1/2 cups) with 1/2 cup sugar and 1 T. cornstarch. Cook over medium flame until mixture comes to a boil, cook one min. longer and remove from heat. Spoon juice mixture over the pie, arrange whole berries around the sides.

PENNSYLVANIA DUTCH SHOO-FLY PIE

Mrs. George Renninger

Crust for 2 single crust pies—

Crumbs — mix by hands rubbed together:

- 3 cups sifted flour
- 1 cup granulated sugar
- $\frac{1}{2}$ cup soft brown sugar (packed)
- $\frac{3}{4}$ cup shortening (margarine or butter)
- pinch salt

Liquid:

- 1 tsp. baking soda — 1 cup water
- $\frac{3}{4}$ cup table molasses & $\frac{1}{4}$ cup baking molasses; mix well

Method: Have two 9-inch pie pans lined with unbaked crust. Divide crumb mixture in half — Put half in each. Pour liquid equally over crumbs in both pans. Cover with remaining crumbs and bake at 425 degrees for 10 minutes; reduce heat to 350 degrees for 20 minutes.

This was often used for breakfast in the Pennsylvania Dutch Country with coffee.

ANGEL RUM PIE

Mrs. Mason Richards

For Meringue Crust:

- 4 egg whites $\frac{1}{4}$ tsp. cream tartar
- 1 cup granulated sugar $\frac{3}{4}$ tsp. rum extract

Beat egg whites until stiff. Beat in sugar mixed with cream of tartar, a spoonful at a time. Beat in rum extract drop by drop and continuing to beat a few minutes. Spread lightly in a buttered 9-inch pie plate having the bottom $\frac{1}{4}$ inch thick—the sides about 1-inch thick. Preheat oven to 275 degrees and bake for 10 min. Reduce heat to 250° and bake 30 min. more. When done it should be light brown and crisp to touch. Keep out of drafts until it cools. Don't worry if it cracks and falls in the center.

SOUTHERN PECAN PIE

Mrs. J. M. H. Willis, Jr.

- 3 eggs $\frac{1}{4}$ cup butter, melted
- 1 lb. yellow sugar 1 tsp. vanilla
- 1 cup pecans, chopped pinch salt

Stir eggs lightly. Beat in slowly the sugar and butter which has been melted. Add salt and vanilla. Line pie plate with uncooked pastry and sprinkle $\frac{1}{2}$ cup pecans over the bottom. Pour mixture on sprinkled nuts. Sprinkle remaining pecans over the top of mixture. Bake in 350° oven for 40 min. or until pie is set. Reduce heat to 225° and cook for 15 min. or until pie is thoroughly set.

CHOCOLATE PIE

Mrs. J. M. H. Willis, Jr.

- $\frac{3}{4}$ cup granulated sugar 3 egg yolks
- 1 cup milk 2 squares of chocolate

Heat chocolate and milk long enough to melt chocolate. Add yolks and sugar, beaten to a cream and season with vanilla. Bake in an unbaked pie crust at 450° for 10 min., and then 300° for 20 min. When done, spread with meringue made of whites of 3 eggs and sugar to taste.

LEMON FILLING

Mrs. Mason Richards

- 4 egg yolks 3 T. lemon juice
- $\frac{1}{2}$ cup sugar 1 pt. whipping cream
- 1 T. grated lemon rind few grains salt

Beat eggs slightly, stir in sugar, lemon peel, juice and salt. Cook over boiling water until thick about 10 min. Stir constantly while cooling. Cool the filling and fold in half the cream whipped. Spoon into meringue crust and chill in refrigerator for 12 hrs. or more. At serving time top with rest of whipped cream. Garnish with berries or shaving of bittersweet chocolate.

Desserts

CHOCOLATE SOUFFLE

Mrs. Harry B. F. Franklin

- | | |
|---------------|------------------------|
| 1 cup milk | 2 T. butter |
| 4 tspt. flour | 2 oz. square chocolate |
| 4 eggs | 6 T. sugar |
| 4 T. water | |

Melt butter, add flour and milk and cook until smooth. Add water and sugar to chocolate, beat until shiny and add milk to mixture. Cool, stir in yolks and fold in whites. Bake in greased pudding dish, set in pan of hot water at 350°—30-40 minutes. Serves four.

MY GRANDMOTHER'S BLANC MANGE

Sue K. Gordon

- | | |
|-----------------------|-----------------|
| 1 box gelatin | sugar & vanilla |
| 1 pt. milk | (to taste) |
| 1 qt. cream (whipped) | |

Soak gelatin in milk for 1 hour, cook over boiling water and stir until dissolved. Add whipped cream, flavor with sugar and vanilla to taste. Pour into molds and place in refrigerator to harden.

LEMON TARTS

Mrs. Homer Hinkle

- | | |
|-------------------|----------------------|
| 2½ cups water | 1 lemon rind grated |
| ½ tsp. salt | 5 T. flour (heaping) |
| 3 egg yolks | 2 T. butter |
| ½ cup lemon juice | |

Put water and sugar in pan, let come to boil—Cool and add to this mixture—Egg yolks, flour, lemon juice—which has been well mixed. Cook until thick, then add butter and grated rind. Put into shells made from one pkg. of commercial pie crust. Make meringue from remaining egg whites. Cook in slow oven until brown.

FRESH ORANGE JELLY WITH BOILED CUSTARD

Avis Harris

- | |
|--------------------------|
| 1 pkg. orange jello |
| 1 cup hot water |
| 1 cup fresh orange juice |

Pour hot water over jello to dissolve. Add fresh orange juice and chill until firm. Serve with boiled custard topping.

WINE JELLY

Mrs. Samuel L. Alexander

- | |
|------------------------------------|
| 2 cups sweet wine (port or sherry) |
| 3 cups sugar |
| ½ bottle liquid pectin |

Pour the wine (any sweet wine with a vivid flavor does well) into a saucepan or top of double boiler and mix in sugar. Cook over briskly boiling water for 2 minutes or until wine and sugar are heated through. Stir constantly so all the liquid reaches the right temperature at the same time. Now mix all the liquid pectin at once into the hot sweetened wine. Pour immediately into five 6-ounce sterilized glasses and seal with paraffin.

APPLE CHEESE DESSERT

Dorothy Binns

- | | |
|--------------------------|---------------------|
| 5 cups tart apple slices | ¼ tsp. cinnamon |
| (pared) | ½ cup sifted flour |
| 1 T. lemon juice (more | ¼ tsp. salt |
| tastes better) | ¼ cup butter |
| ¾ cup sugar | ⅔ cup grated cheese |

Fill pie pan or shallow baking dish with apples. Sprinkle with lemon juice and ¼ cup sugar. Mix cinnamon, flour, salt and the other ½ cup sugar. Cut in butter until mixture is granular. Stir in cheese. Spread over apples, bake in 350° oven until apples are tender. (About 40 min.) Cool before cutting to serve. Serve with cream or ice cream. Makes six servings.

BAKED CUSTARD

Mrs. Wallace Harrison

- | | |
|---------------------|-----------------|
| ½ tsp. vanilla | 1 pinch of salt |
| 2 eggs, well beaten | 1 pint of milk |
| ½ cup sugar | ¼ tsp. nutmeg |

Beat eggs, sugar and salt together, add milk and vanilla. Heat. Pour into custard cups and sprinkle nutmeg on top. Pre-heat oven to 350°, place custard cups in pan of water. Bake until a knife inserted into custard comes out with some stuck to blade. Another way is to take them out when they are slightly set in middle, but soft to the touch. This should make five custards.

WINE JELLY

Avis Harris

- | | |
|--------------------|-------------------|
| 1 pkg. lemon jello | 1 cup sherry wine |
| 1 cup hot water | 1 tsp. sugar |

Pour hot water over the jello to dissolve. Add 1 tsp. of sugar and 1 cup wine. Chill until firm and serve with whipped cream. Serves four.

BOILED CUSTARD

Avis Harris

- | | |
|------------------|------------------|
| 2 cups rich milk | 1/2 tsp. vanilla |
| 3 egg yolks | dash of salt |
| 3 T. sugar | |

Scald milk in double boiler. Beat egg yolks and sugar together until light. Pour scalded milk on eggs and sugar and stir until well mixed. Return to boiler, cook until custard coats a spoon, stirring constantly. Remove at once from heat, cook, add vanilla and salt. Custard must be very carefully cooked. If not cooked enough, it will be thin, and if cooked too much it will separate.

CHOCOLATE PIE-CAKE

Mrs. Thaddeus Green

Sift together:

- | | |
|----------------------|---------------|
| 1 cup flour | 2/3 cup sugar |
| 2 tsp. baking powder | 2 T. cocoa |
| 1 tsp. salt | |

Add and mix only until smooth:

- | | |
|------------------------|----------------|
| 1/2 cup milk | 1 tsp. vanilla |
| 2 T. melted shortening | |

Stir in:

- | |
|------------------------|
| 1/2 cup chopped pecans |
|------------------------|

Pour into greased, shallow 1 qt. baking dish.

Mix:

- | | |
|----------------------------|------------|
| 1 cup brown sugar (packed) | 2 T. cocoa |
|----------------------------|------------|

Sprinkle over mixture in baking dish. Pour 1 1/2 cups boiling water over top. Bake at 350° for 40 min.

ALMOND TORTE

Hilda Pullen

- | | |
|----------------------|--------------------------|
| 2 egg yolks | 13 graham crackers |
| 1/2 cup sugar—Add | crushed |
| 1/2 cup chopped nuts | Almond flavor or vanilla |

Fold in 2 egg whites with 1/2 cup sugar, etc. Bake 1/2 hour in buttered 8-inch pan at 350°. Serve with whipped cream.

GRAPE JUICE CHIFFON DESSERT

J. Douglas Janney

- | | |
|------------------------|---------------------|
| 1 T. gelatin | 1/2 cup sugar |
| 1/4 cup cold water | 2/3 cup grape juice |
| 2 T. lemon juice | 1 T. salt |
| 1/2 cup sugar | 3 eggs |
| 1/2 cup whipping cream | Lady Fingers |

Beat egg yolks slightly. Add lemon juice, sugar and salt. Cook in double boiler, stirring constantly until mixture thickens. Remove from fire and add gelatin which has been soaked in 1/2 cup cold water. Stir until dissolved. Add grape juice and cool. When mixture starts to stiffen, fold in stiffly beaten egg whites. Pour into greased mold lined with Lady Fingers, pile high in Parfait glasses. Chill again and serve, topped with cherries and whipped cream. Serves 6-8.

CHOCOLATE ICING OR CANDY

Dorothy Binns

- | | |
|-----------------------------|---------------------|
| 2 1/4 cups sugar | 1/4 tsp. salt |
| 3 sqs. chocolate | 2 T. butter or oleo |
| 3/4 cup Pet evaporated milk | 1 tsp. vanilla |
| 2 T. light Karo syrup | |

Put 1 T. butter in a saucepan with sugar, milk, chocolate, Karo, and salt to cook over a low flame. Stir well at first to mix—then cook without stirring any more than necessary. Remove from heat when the mixture forms a soft ball (for candy—hard ball), add rest of the butter, cool without stirring at all. When cool, beat with an electric mixer until smooth. Add vanilla and nuts if desired—Spread on cake with a spatula. Candy—pour into buttered dish and cut. Fills 1 lb. candy box.

LEMON CAKE PUDDING

Mrs. Hobart Carter

Sift together:

 $\frac{1}{4}$ cup sifted flour $\frac{1}{4}$ tsp. salt

1 cup sugar

Add:

 $\frac{1}{4}$ cup lemon juice 2 egg yolks—beaten1 tsp. grated rind $\frac{1}{2}$ cup milk

Add beaten egg whites

Place in casserole, bake in 325° oven, 40-60 min. Place
casserole in a pan of water that comes up well on casserole.
Pudding separates, but it is delicious.

APPLE CRISP PUDDING

Mrs. Taylor Turner

6-8 apples (peel and core) cut into $\frac{1}{4}$ inch slices.4 cups apples $\frac{1}{2}$ cup water

1 tsp. cinnamon 1 cup sugar

 $\frac{1}{2}$ cup butter $\frac{3}{4}$ cup flour

Butter casserole, add apples and pour over water and
cinnamon mixed. Work together sugar, flour and butter with
fingers until crumbly. Spread over apple mixture and bake
uncovered. 375° oven 45-60 minutes.

CARAMEL PIE

Mrs. A. W. Embrey, Jr.

6 eggs 1 cup preserved damsons

1 cup sugar 1 T. cornmeal

1 cup butter 1 tsp. vanilla

Beat eggs, sugar and butter—then add damsons, corn-
meal and vanilla. Save whites of eggs for meringue. This
makes 3 thin pies.

Breads**SALLY LUNN**

Mrs. Thomas G. Faulkner, Jr.

1 cake or pkg. yeast

2 tbl. lard melted

3 tbl. sugar

2 eggs well beaten

 $\frac{1}{4}$ cup lukewarm water

1 tsp. salt

1 cup milk, scalded and
cooled $2\frac{1}{2}$ cups sifted flour

Dissolve yeast and sugar in warm water. Add milk,
lard, eggs, salt and flour to make a moderately stiff batter.
Beat until smooth, cover and let rise one hour. Fill either
two-quart tube pan or muffin tins half full. Cover and let
rise again about $\frac{1}{2}$ hour. Bake muffins 375 degrees for
about $\frac{1}{2}$ hour. Bake in tube pan 350 degrees for 40 to 60
minutes or until well browned.

BATTER BREAD

Mrs. W. J. Rowe

1 cup cornmeal

4 tsp. yeast powder

1 cup butter milk

 $\frac{1}{4}$ tsp. soda

3 cups sweet milk

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

3 eggs

2 tbl. melted Crisco

Beat eggs well. Add cornmeal, along with salt, soda
and yeast powder. Add milks and shortening. Beat well.
Pour into well greased pan or dish. Bake 50 minutes, in 400
or 425 degree oven, until golden brown.

BRIOCHE

Miss Mary Garnett

1 cup scalded milk

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

4 yolks of eggs

2 yeast cakes

3 eggs

 $\frac{2}{3}$ cup milk $\frac{1}{2}$ tsp. lemon extract or $4\frac{2}{3}$ cups flour

a few cardamon seeds

Cool milk, when lukewarm add yeast cakes and when
they are dissolved, add remaining ingredients and beat thor-
oughly, with hand or electric mixer. Let rise six hours. Keep
in refrigerator over night. Butter, heavy, muffin pans and
fill one third full. Let rise until double in bulk. Bake about
15 minutes, at 375°. Before baking brush with white of egg.

DINNER BREAD

Mrs. Conway V. Ficklen

- | | |
|----------------------------|-------------------------|
| 1 cup meal | $\frac{1}{2}$ tsp. salt |
| 2 tbl. Wesson oil | 1 egg (optional) |
| 1 level tsp. baking powder | |

Enough milk to make soft enough to pour like batter cakes
Cook on griddle, on top of stove. Grand for turkey hash.

QUICK TURNOVERS

Marguerite Carder

- | | |
|----------------------|------------------------|
| 2 cups pastry flour | 4 tbl. shortening |
| 4 tsp. baking powder | $\frac{3}{4}$ cup milk |
| 1 tbl. sugar | 1 egg yolk |
| 1 tsp. salt | |

Sift flour, measure, sift again with baking powder, sugar and salt. Cut in shortening until mixture has the appearance of coarse cornmeal. Beat egg yolk, combine with milk and add to dry ingredients. Turn out on floured board and knead well. Roll to $1\frac{1}{2}$ inch, cut with large biscuit cutter, spread with melted butter and fold over. Place close together on slightly greased pan. Bake in 400 degree oven, about 15 min.

OATMEAL YEAST BREAD

Mrs. Randolph Brooks

- | | |
|---------------------------------|----------------------------------|
| 2 cups water | 2 pkg. dry yeast |
| $1\frac{1}{2}$ cups rolled oats | $\frac{1}{2}$ cup lukewarm water |
| $\frac{1}{2}$ cup molasses | 6 cups enriched flour |
| 1 tbl. salt | (about) |
| 2 tbl. fat | |

Bring water and oatmeal just to a boil in a saucepan, stirring occasionally. When it comes to a boil, immediately remove from heat and stir in molasses, salt and shortening. Cool to lukewarm. Soften yeast in $\frac{1}{2}$ cup lukewarm water in mixing bowl. Stir in lukewarm oatmeal mixture. Add about 5 cups of flour to make a stiff dough. Mix thoroughly. Turn onto a floured board and knead. Put in a thoroughly greased mixing bowl. Turn dough over once so top will be greased, cover and let rise in a warm place, until double in bulk. Punch dough down with fingertips. Cover and let rise again for about 30 minutes. Toss onto a lightly floured board and knead well, adding more flour if necessary to keep dough from sticking. Shape into three loaves and place in three greased loaf pans. Cover and let rise in a warm place until double in bulk. Bake about 35 minutes in a moderate oven, 350 degrees.

SALLY LUNN

Mrs. Mary Custis Lee Pratt

- | | |
|-----------------------------|--------------|
| 1 cup hot milk | 3 tbl. sugar |
| $1\frac{1}{4}$ tsp. of salt | |

Add $\frac{1}{2}$ yeast cake, when mixture cools, with $1\frac{1}{2}$ cups flour. Then set aside and let rise. Add 3 tbl. melted butter, 2 eggs beaten together, 2 cups of sifted flour. Beat well, cover and let rise. Bake in muffin pans at 375° about 25 to 30 min.

IRISH SODA BREAD

Mrs. Randolph Brooks

- | | |
|--|-------------------------------------|
| 3 cups sifted flour | 1 tsp. salt |
| $\frac{2}{3}$ cup sugar | 2 eggs, beaten |
| 1 tbl. baking powder | $1\frac{3}{4}$ to 2 cups buttermilk |
| 1 tsp. soda | 2 tbl. melted shortening |
| $1\frac{1}{2}$ cups currants or dark, seedless raisins | |

Sift together into large bowl, flour, sugar, baking powder, soda and salt. Stir in currants, or raisins. Combine eggs, buttermilk and shortening. Add liquid mixture to dry ingredients and mix just until flour is moistened. Turn batter into a greased loaf pan, $5\frac{1}{4} \times 9\frac{1}{2}$ inches. Bake in moderate oven, 350 degrees, for 1 hour. Remove from pan immediately. Allow to cool thoroughly before slicing. Makes 1 loaf.

SPOON BREAD

Miss Edmo C. Lee

- | | |
|-----------------------------------|--------------------------|
| 1 cup corn meal | 3 tbl. butter |
| $\frac{3}{4}$ tsp. salt | 3 eggs, separated |
| $1\frac{1}{2}$ cups boiling water | $1\frac{1}{4}$ cups milk |

Mix corn meal and salt. Add boiling water and butter. Mix well. Beat egg yolks, add milk and add to corn meal mixture. Fold in stiffly beaten egg whites. Turn into a greased casserole and bake in a moderate oven, 350 degrees, for 40 to 55 minutes or until browned. Yield: six servings.

SPOON BREAD

Mrs. Taylor Turner

- | | |
|-----------------------------|----------------------|
| 2 cups milk | 2 tsp. baking powder |
| $\frac{2}{3}$ cup corn meal | 1 tsp. salt |
| 2 eggs | 1 tbl. butter |

Cook meal and milk until thick. Remove from stove, add butter and let melt. Beat eggs, baking powder and salt together and add to first mixture. Pour into buttered baking dish. Cook about 30 to 35 minutes at 375 degrees. Makes 4 servings.

NUT MUFFINS

Mary Chichester

1½ cups flour ¾ tsp. salt
 3 cups light brown sugar ¾ tsp. baking powder
 3 cups black walnuts 6 eggs

Beat eggs well. Add sugar, mixing thoroughly. Sift flour, salt and baking powder together. Add to eggs and sugar, mixing well. Add walnuts. Fill greased muffin tins, (smallest size tins) almost full. Bake in 375° oven about 15 minutes or until light brown. Preheat oven. Doesn't hurt to "peep" at them. Makes about 60 tiny muffins.

HUSH PUPPIES

Mrs. N. Talley Ballou

2 cups corn meal 1 tsp. salt
 2 tsp. baking powder 1½ cups milk
 1 large onion, chopped fine ½ cup water

Mix all ingredients. Add more meal or milk as case may be to form a soft or workable dough. Form into balls or pones 5 inches long and 1 inch thick. French Fry until golden brown.

BANANA BREAD

Mrs. Randolph Brooks

½ cup shortening 1 tsp. baking powder
 1 cup sugar 1 tsp. vanilla
 2 cups flour ½ cup buttermilk
 1 tsp. soda 3 bananas
 ½ tsp. salt 2 eggs

Cream shortening and sugar. Blend in eggs, vanilla and bananas. Sift flour, baking powder, soda and salt together. Add to banana mixture, alternating with buttermilk. Bake in loaf pan at 325 degrees for 1¼ hours.

QUEEN OF MUFFINS

1½ cups flour ½ tsp. salt
 2½ tsp. baking powder ¼ cup milk
 1/3 cup sugar 1 well beaten egg
 ¼ cup melted butter

Combine dry ingredients. Combine liquids and add to dry mixture as quickly as possible. Drop by spoonfuls in buttered muffin pans. Bake 25 minutes in 400 deg. oven. Makes 12 big muffins.

SPONGE BISCUIT

Miss Sue Knox Gordon

Beat the yolk of twelve eggs ½ an hour, put in 1½ lbs. of sugar, beat and sifted, whisk it well up till you see a rise in bubbles, beat in fourteen ounces of flour with the rind of two lemons grated. Bake them in moulds, buttered. They require a hot oven. When you put them into the oven, dust them with sugar, they will take a half hour baking.

This was Miss Gordon's great grandmother's recipe.

Mrs. Battaile Fitzhugh

Flintshire, Caroline County, Va., 1815.

GRAPE NUT BREAD

Mrs. Hobart Carter

2 cups flour 2 tsp. baking powder
 ½ cup grapenuts ½ tsp. salt
 1 cup buttermilk ½ tsp. soda
 2 tbl. butter
 1 cup brown sugar

Soak grapenuts in buttermilk for ½ hour. In a mixing bowl place butter and mix in sugar. Add flour, salt and baking powder. Add soda to the buttermilk mixture and add to mixing bowl. Stir until well mixed. Place in well greased loaf pan. Bake 1 hour at 350-375 degrees. This is a sweet loaf, needs little filling for a sandwich. Very good hot with butter.

GRANDMOTHER YATE'S

Mrs. C. M. Cowan

SPOON BREAD

1 cup corn meal 1 tsp. salt
 1 cup boiling water ½ tsp. sugar
 1 tbl. Crisco 2 well beaten eggs
 2 cups milk 2 heaping tsp. baking powder

Melt shortening in boiling water and pour over the corn meal. Add milk; salt and sugar and stir well. Add eggs, then baking powder. Mix well. Pour into greased glass baking dish and cook in 400° oven, about 45 minutes or until well browned. Will serve 6 or 8.

HERB BREAD

Mrs. Francis M. King

1 pkg. dry yeast	1½ cups flour
1¼ cup warm water	1 tsp. caraway seed
2 tbl. shortening	½ tsp. nutmeg ground
2 tsp. salt	½ tsp. crumbled sage
2 tbl. sugar	1½ cups flour

Sprinkle yeast on warm water and stir until dissolved. Add shortening, salt, sugar, 1½ cups flour, caraway seed, nutmeg and sage. Beat two minutes or 200 strokes. Add remaining flour and blend in with spoon until smooth. Cover and let rise 30 minutes. Stir down, beating 25 strokes. Spread batter evenly in greased loaf pan 9 x 5 x 3. Rise about 40 minutes. Bake in 375° oven for 45 minutes, brushing first with melted butter.

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Did you know? You can uncurdle Hollandaise sauce by placing it in a bowl over hot water, when it is hot, drop two T. of hot water very slowly into the sauce, beating constantly with a wire whisk.

Did you know? Left over barbecue sauce is very good to warm and reheat with cold dry roast, beef or pork.

Did you know? You can freeze your left over coffee in ice trays and use it in iced coffee, thus avoiding having to make your coffee stronger when served iced.

Vegetables

GREEN RICE

Marge Arnold

1/3 cup salad oil	½ cup grated cheese
½ cup milk	1 small green pepper
2 beaten eggs	garlic
1 cup ground parsley	2 cups cooked rice
1 onion	

Mix salad oil, milk and beaten eggs together. Grind in the meat grinder the parsley, onion, green pepper, and cheese. Combine the two mixtures. Add salt to taste. Add the cooked rice to the above mixture. Put in a casserole and bake for 45 minutes at 325°.

ORANGE CANDIED YAMS

Mrs. Mason Richards

8—10 medium-size yams	½ cup orange juice
1 cup brown sugar	2 tsp. grated orange rind
¼ cup butter	Section from one orange

Boil yams until just tender. Drain, cool, peel and cut in half. Put sugar, butter, orange juice and grated rind in a large heavy skillet. Heat slowly, stirring occasionally. Simmer yams a few at a time in the mixture over low heat. Baste and turn yams carefully until glazed all over. Remove to an ovenproof dish and keep warm while you glaze the remainder. Heat the orange sections 2—3 minutes in the skillet. Arrange yams in serving dish and garnish with orange sections. Makes 8 servings.

PLANTATION CORN PUDDING

Mrs. W. W. Braxton

1 pint scraped corn	2 cups cream
4 well beaten eggs	1 T. butter
pepper and salt to taste	

Bake in butter dish. Place in pan of hot water 30 to 40 min. in moderate oven. Serves 6.

MACARONI AND CHEESE

Mrs. Joseph Rose

CASSEROLE WITH MUSHROOMS

- | | | | |
|-----|----------------------------|-----|----------------------------------|
| 1 | 8 oz. pkg. elbow macaroni | 4 | hard cooked eggs diced |
| 2 | cans cream of chicken soup | 1/2 | lb. Edam or cheddar cheese diced |
| 1/3 | cup chopped onions | 1/2 | lb. fresh mushrooms |
| 2 | tbsp. chopped pimento | 2 | tbsp. butter |

Cook macaroni according to package directions except reduce salt to one tsp. Rinse and drain. Combine undiluted soup, onions, pimento, eggs and cheese with macaroni in 2-qt. casserole. Saute mushrooms in butter to garnish top of casserole. Bake 25—30 minutes in preheated 350° oven.

CHEESE WHIZ POTATOES

Mrs. Ray Curtis

- | | | | |
|-----|-----------------------|---|----------------|
| 6 | medium potatoes | 1 | tsp. salt |
| 1 | small jar cheese whiz | | dash of pepper |
| 1/4 | stick butter | | |

Pare potatoes and boil until tender, with salt. Drain and let them cool slightly. Cut in 1/4-inch slices and place in alternate layers in casserole with cheese whiz and butter and pepper to taste. Bake at 450° until casserole bubbles and starts browning on top. 5—6 servings.

TIPS: Substitute prepared bread dressing instead of bread or cracker crumbs in scalloped oysters.

BAKED RICE

- 1 cup raw rice
- 1 qt. chicken stock (if cubes used, salty enough, otherwise salt)
- 1/4 cup chopped onion
- 4 Tablespoons salad oil
- 1/4 cup chopped parsley

fresh pepper

Saute onion in oil until transparent. Add rice, stirring constantly until light brown (about 5 minutes). Add parsley and boiling stock. Add pepper. Put in casserole with tight fitting cover. Bake at 375 degrees for 35 minutes. Freezes well.

ANOTHER BAKED RICE

- 1 1/2 cup rice, lightly brown in
- 2 tbsp. salad oil. Add
- 1 package dry onion soup mix
- 1 tsp. garlic salt
- 2 beef boullion cubes
- 3 1/2 cups boiling water. Mix well. Pour into 2-qt. casserole, cover and bake 350° for 30 minutes.

AND STILL ANOTHER

Mrs. Samuel L. Alexander

WILD RICE WITH MUSHROOMS & ALMONDS

- | | | | |
|-----|----------------------|-----|---|
| 1/4 | lb. butter | 2 | tbls. chopped chive, green onions or green pepper |
| 1 | cup wild rice | | |
| 1/2 | cup slivered almonds | 1/2 | lb. sliced mushrooms |
| | | 3 | cups chicken broth |

Put all except broth in heavy frying pan and cook until rice turns yellow, stirring constantly. Put into casserole with broth, cover tightly and put in oven at 325° for about an hour.

CORN PUDDING

Susan H. Alexander

- | | | | |
|---|--|-----|----------------------|
| 2 | eggs | 1 | tsp. salt |
| 1 | can (1 lb.) whole kernel or cream style corn | 1/8 | tsp. pepper |
| | | 1 | tsp. sugar |
| 1 | cup evaporated milk | 2 | tblsp. melted butter |

Beat eggs in a 1 1/2-quart casserole. Stir in remaining ingredients. If desired, sprinkle with paprika. Bake in moderate oven, 350 degrees, 40 minutes or until tip of knife inserted in center comes out clean. Makes 6 servings.

CORN PUDDING

Mrs. Clay Haymes

- | | | | |
|-----|-----------------------------|-------|-------------|
| 1 | can yellow cream style corn | 3 | eggs |
| | | 2 | tbsp. sugar |
| 1/2 | teaspoon salt | 1 1/2 | cups milk |

Dash pepper

Beat eggs slightly then combine all ingredients. Place in moderate oven at 350°. Done when center is set. About an hour.

CARROT PUDDING

Mrs. June Doucette

(A New England Steamed Pudding)

- | | |
|----------------------|-------------------|
| 1 cup grated carrots | 1/2 tsp. cloves |
| 1 cup grated potato | 1/2 tsp. nutmeg |
| 1 cup flour | 1/2 tsp. cinnamon |
| 1 cup sugar | 1 tsp. soda |
| 1 cup seeded raisins | 1/2 cup nuts |
| 1/2 cup margarine or | |
| 3/4 cup ground suet | |

Grate carrots and potatoes and set aside. Cream butter, add sugar and blend. Add carrot and half the potato and mix well. Sprinkle fruits with flour and add to mixture. Add flour and spices which have been sifted together. Dissolve soda in remaining half potatoes. Mix lightly and pour into buttered pyrex bowl or coffee can. Put 3 layers of wax paper on and tie them down. Steam in pressure cooker—about 2 hours.

SWEET-SOUR GREEN BEANS

Betty J. Myers

- | | |
|--------------------------|--------------------|
| 1 can French Green Beans | 3 tbsp. vinegar |
| (drain off liquid) | 3 tbsp. sugar |
| 3 slices bacon | 1 tbsp. Wesson oil |
| 1 small onion (chopped) | |

Fry bacon until crisp; drain and put aside. Brown chopped onion in bacon grease until golden brown. Add vinegar, sugar and Wesson oil to bacon grease and onions and bring to a boil. Put drained green beans in Pyrex bowl and pour mixture over the beans. Let stand in the refrigerator 6 hours or over night. Wrap bacon in foil and put aside. Before serving, place green beans in oven at 325-350° until hot. Crumble bacon over each serving. 4—5 servings.

GERMAN CABBAGE

Mrs. R. M. Spiller

- 4 or 5 slices of bacon
~~2 large~~ heads of green cabbage *1 small*
3 tbsps. wine vinegar
salt and pepper to taste.

Fry bacon crisp, remove from pan and drain. Add vinegar, salt and pepper. Add cabbage finely shredded and mix well. Cover and cook over high heat 10 to 15 minutes or until tender. Crumble bacon into mixture.

GREEN BEAN CASSEROLE

- | | |
|--|--|
| 2 pkgs. frozen green beans | |
| 1 can condensed cream of mushroom soup | |
| 1 pkg. frozen fried onion rings. | |

Cook beans until done—Mix beans and soup together in a baking dish. Place onion rings on top and brown in quick oven.

HARVARD BEETS

Mrs. John Doe

- | | |
|--------------------|-----------------|
| 6 med. sized beets | 1/2 tsp. salt |
| 1/2 cup sugar | 1/2 cup vinegar |
| 1 T. cornstarch | 2 T. butter |

Cook beets until tender, remove skins and slice or dice. Mix sugar, cornstarch, salt, add vinegar, let sauce boil 5 min. stirring constantly. Add butter, pour sauce over beets. Let stand few min. to absorb sweet-sour flavor of sauce.

.....

Did you know? You can add 1/4 tsp. soda to each cup tomato juice, when it is combined with milk or creamed sauce, and the milk will not curdle when the tomatoes are added.

Did you know? For a perfect omelette a pinch of powdered sugar and another of cornstarch added will keep it from falling.

Did you know? You can place your candied fruit in jars and add sherry to give them a delicious flavor and to keep them indefinitely.

Did you know? Instead of adding water to prepared Brownie mix, add heavy cream and add an extra 2 T. This will make a delicious Brownie.

Salads

MACARONI SALAD

Mrs. A. G. Calamos

- | | | | |
|-------|----------------------------------|-------|--------------------------|
| 2 | 8-oz. boxes "ready cut" macaroni | 1/4 | cup chopped pimento |
| | | 1/2 | tsp. celery seed |
| 1 | 6-oz. can tuna fish | 1 1/4 | cups mayonnaise |
| 1/4 | cup chopped onion | 1/4 | cup pickle juice |
| 3/4 | cup chopped sweet pickle | | salt and pepper to taste |
| 1 1/2 | cups chopped celery | | |

Cook macaroni as directed on box, drain and rinse with cold water, cool, mix into macaroni all ingredients. Garnish with wedges of ripe tomatoes, paprika and green pepper rings. Serves 12.

CALICO CHEESE SALAD

Mary Chichester

- | | | | |
|-----|---|-----|---------------------------|
| 1 | tsp. plain gelatin | 1 | tsp. Worcestershire sauce |
| 1/4 | cup cold water | 1/4 | cup grated raw carrot |
| 1/3 | cup pickle relish (include some of juice) | 1/4 | cup mayonnaise |
| 2 | 3-oz. pkgs. cream cheese | | Tomato Aspic |

Sprinkle gelatin over water; let stand 5 min. Heat pickle relish. Add softened gelatin; heat until dissolved. Beat cream cheese until soft and creamy; add worcestershire, raw carrot, and mayonnaise; beat well. Stir in pickle relish. Pour into shallow pan, small enough to allow 1/2 inch depth. Chill well. Cut into squares; serve on top of tomato aspic squares. Makes 9 servings.

OLD FASHIONED SLAW

Mrs. Clay Haymes

- 1 hard head cabbage (crisp)
- 3 or 4 pieces celery
- 1 large crisp red apple

Grate cabbage, (don't shred), mince celery fine — chop apple same way without peeling. Toss with the following dressing:

- 1/3 cup vinegar
- 1 tsp. salt — dash pepper
- 1 T. & 1 tsp. sugar

Place in refrigerator. Before serving, drain well. Whip 1 cup whipping cream until it stands in peaks. Fold into the slaw. Makes a delicious salad.

SEAFOAM SALAD

Mrs. Lawrence McMurtry

- | | | | |
|---|--------------------------|-----|--------------------|
| 1 | pkg. lime Jello | 1/2 | pt. whipping cream |
| 1 | large can pears | 1/2 | cup chopped pecans |
| 2 | 6-oz. pkgs. cream cheese | | pinch of salt |

Drain pears and save 1 cup of juice. Bring juice to boil and dissolve Jello into it. When cool add cream cheese and pears that have been mashed together well. Add salt and pecans. Whip cream until very stiff and add to Jello. Mix well, place in mold into refrigerator.

LIME CUCUMBER SALAD

Mrs. Harry B. F. Franklin

- | | | | |
|-----|---------------------------------|---|--|
| 1 | 3-oz. box lime flavored gelatin | 1 | tsp. juice of onion (or chopped onion) |
| 3/4 | cup hot water | 1 | cup heavy sour cream |
| 1/4 | cup lemon juice | 1 | cup chopped unpeeled cucumbers |

Dissolve gelatin in hot water and add lemon juice and onion. Chill until partially firm then add sour cream and cucumbers. Place in mold. Serve on crisp lettuce.

TOMATO ASPIC

Mrs. Lawrence McMurtry

- | | | | |
|-----|------------------------|---|------------------|
| 1 | large can tomato juice | 3 | cloves |
| 1/2 | stalk celery | 3 | tsp. salt |
| 1 | med. onion, diced | 1 | tsp. pepper |
| 2 | bay leaves | | vinegar to taste |

Mix and let set over night. In morning, simmer for 1 hour. Strain. Add 3 packages of gelatine to 1 cup of cold water. Add to the juice with the juice of 1 lemon and 1 tbl. Worcestershire. Pour in mold and chill until set.

VEGETABLE SUPPER SALAD

Mrs. L. F. Pierson

- | | | | |
|---|------------------|-----|-----------------------|
| 1 | pkg. lemon jello | 1 | cup shredded cabbage |
| 2 | cups hot water | 1/2 | cup shredded carrots |
| 2 | tsp. vinegar | 1 | cup chopped celery |
| 1 | tsp. salt | 1 | shredded green pepper |

Dissolve jello in hot water. Add vinegar and salt. Place in refrigerator until mixture begins to thicken, then fold in celery, cabbage, carrots and green pepper. Turn into mold and return to refrigerator until ready to serve. Unmold on meat for the main course.

TOMATO ASPIC

Elise C. Ficklen

- | | |
|---------------------|--------------|
| 6 cups tomato juice | 1 tsp. salt |
| 1 onion sliced | 1 tsp. sugar |
- Celery leaves

Soak over night. Add 1 bay leaf, 3 cloves, cayenne pepper, and simmer 30 minutes. In the meantime soak 3 envelopes of gelatin in 1 cup cold water; add to the strained tomato juice while it is boiling hot. Add 3 tbsp. lemon juice or 1/2 cup vinegar and pour into molds. Makes 1 ring mold or about 10 individual molds.

Shrimp added to Aspic makes a delicious salad.

CABBAGE SALAD

Dorothy Binns

- | | |
|-----------------------------|--------------------|
| 1 pkg. lemon jello prepared | 1 cup diced celery |
| | 1/2 diced pepper |
| 2 cups shredded cabbage | 3 tbsp. mayonnaise |
| 1 or 2 cups grated carrots | 1/2 tsp. salt |

Mix vegetables, salt, and mayonnaise. Add liquid jello and mix. Pour into salad mold and place in a cold place to jell.

JELLIED VEGETABLE SALAD

Dorothy Binns

- | | |
|--------------------------|--------------------------------------|
| 1 envelope gelatine | 1 small onion grated |
| 1/4 cup cold water | (may be omitted) |
| 1 1/4 cups boiling water | 1 cup crisp shredded cabbage |
| 1 tsp. salt | |
| 1/2 cup sugar | 2 tbsp. chopped green and red pepper |
| 1/4 cup lemon juice | |
| 1/4 cup vinegar | 1/2 cup julienne cut carrots |
| | 1 cup chopped celery |
| | 1/4 cup sliced stuffed olives |

Soften gelatine in cold water, dissolve in hot, stir in sugar, lemon juice and vinegar. Chill until partially set, add rest. Chill in individual molds.

HARVEST POTATO SALAD

Mrs. Joseph Rose

- | | |
|--|-----------------------------|
| 8 medium size potatoes, cooked, peeled and thinly sliced | 3 T. drippings |
| | 1 T. grated onion |
| | 2 T. flour |
| 1 small cucumber, thinly sliced | 2 T. sugar |
| | 3/4 cup water |
| 1 cup thinly sliced celery | 1 tsp. salt, dash of pepper |
| 6 slices bacon, diced | 1/2 cup mild vinegar |

Combine potatoes, cucumber, celery in large bowl. Pan fry bacon until crisp; remove and add to potato mixture. Pour off all but 3 T. drippings. Add onion, and cook 1—2 min. Blend in flour, sugar, salt and pepper; stir in water, vinegar, cook stirring constantly, until dressing thickens and boils 1 min. Cool slightly, pour over potato mixture to moisten. Chill.

FROZEN FRUIT SALAD

Mrs. Hugh Sawyer

Mix together thoroughly:

- | |
|---------------------------------|
| 1 three-ounce cake cream cheese |
| 2 T. cream |

Add:

- | |
|--------------------|
| 2 T. lemon juice |
| 1/3 cup mayonnaise |

Combine with:

- | | |
|-----------------------------|-----------------------------|
| 1 cup pineapple bits | 1/2 cup chopped pecans |
| 1 cup orange slices | 1/2 cup maraschino cherries |
| 1/2 cup Royal Anne cherries | 2 T. sugar |

Fold into the above:

- | |
|----------------------|
| 1 cup whipping cream |
|----------------------|

Pour into freezing tray and allow to freeze without stirring. Serves six.

Relishes

SWEET PICKLED PINEAPPLE

Mrs. A. W. Embrey, Jr.

Drain 2 large cans sliced pineapple, cut each slice in 3 or 4 pieces. Put 2 cups of pineapple juice in a saucepan with 2 cups of vinegar, 2 lbs. brown sugar and the grated rind of one lemon. Tie 1 tsp. of whole cloves, 6 pepper corns and 2 1-inch sticks of cinnamon in cheese cloth and add to liquid.

Simmer for 10 min. then add the pineapple and boil gently for 30 min. Skim out the pineapple and pack in glass jars, boil the syrup rapidly for 10 minutes then pour over fruit and seal. Remove spice bag before pouring syrup over fruit and seal.

WATERMELON PICKLE

Mrs. Randolph Brooks

4 lbs. prepared thick watermelon rind

limewater (made with 2 qts. cold water and 1 tbs. lime).

2 tbs. whole allspice 1 qt. vinegar

2 tbs. whole cloves 1 qt. water

10 2-inch pieces stick 4 pounds sugar

cinnamon

Trim off green skin and pink flesh of melon rind. Weigh 4 pounds of the prepared rind and cut in inch pieces. Soak for one hour in limewater to firm. Drain, cover with fresh water and cook 1½ hours. Add more water as needed. Drain.

Put spices loosely in a thin clean white cloth and tie top tightly. Put spice bag in a kettle with vinegar, sugar, and 1 qt. water. Cook until clear. Remove the spice bag; pack the rind in hot jars, cover with syrup and seal.

PEACH CHUTNEY

Mrs. W. W. Braxton

3½ lbs. peaches	2 large cloves garlic
4 oz. preserved ginger root	minced
diced	1 cup chopped onion
3½ cups granulated sugar	¾ tsp. ground ginger
1½ cups vinegar	1 tsp. Chili powder
4 T. Worcestershire sauce	½ cup white raisins
¾ cup lime juice	½ cup seedless raisins

Few drops each, red, yellow and green food coloring.

Peel and slice peaches ¼ inch thick, cover with brine made of 2 T. salt to 1 qt. water. Let stand 24 to 36 hrs. Drain. Mix sugar, vinegar, Worcestershire sauce and garlic. Bring to a boil, add peaches and cool until peaches are clear. Remove peaches, drain, add remaining ingredients, cool until onion are soft. Add peaches, bring to boil. Pour into hot sterilized jars. Yields 2 1/3 pints.

SNAPPY CRANBERRY RELISH

Mrs. Randolph Brooks

1⅔ cups sugar	¼ tsp. ground cloves
1 cup water	1 cinnamon stick
4 cups fresh cranberries	1 onion, sliced
1 cup seedless raisins	1 apple, chopped
1½ tsp. ginger	½ cup celery, sliced

Combine sugar, water, cranberries, raisins and spices in saucepan. Cook until berries pop and mixture starts to thicken, about 20 min. Add remaining ingredients; simmer 15 to 20 min. longer, or until relish is as thick as desired. Discard cinnamon stick. Ladle into hot, sterilized jelly glasses; seal at once with paraffin. Makes about five 8-oz. glasses.

MY MOTHER'S PICKLED OYSTERS

Mrs. C. M. Cowan

½ gal. select oysters	¼ oz. whole mace (can
washed	use ¼ tsp. ground)

½ oz. whole black peppers	4 slices of lemon
---------------------------	-------------------

Cook until gills curl and when thoroughly cold add vinegar, salt and red pepper to taste.

Nice to serve at a party with crackers.

Seafoods

DEVILED CRABS

Miss Elsie Lewis

- | | |
|---------------------|-------------------------------------|
| 3 cups crab meat | Red and black pepper to taste |
| 1 cup mayonnaise | |
| 1 T. Worcestershire | 1 tea cup stale grated bread crumbs |
| 1/4 T. celery seed | 1 T. ice water |

Pack in shells, sprinkle dry bread crumbs on top, add small lump of butter.

CRAB CAKES

Mrs. Bernard Cline

- | | |
|-----------------|-------------------------------------|
| 1 lb. crab meat | 3 slices loaf bread without crust |
| 2 eggs | |
| 3 tsp. mustard | salt, black and red pepper to taste |

Beat eggs slightly, add other ingredients and mix well. Form into cakes, dip in cracker crumbs, and fry in 1/4 lb. margarine until brown.

CRAB CASSEROLE OR DIP

Mrs. Julia P. Rice

- | | |
|------------------------------|-----------------------|
| 1 lb. crab meat | 1/4 tsp. white pepper |
| 1/4 lb. butter | 1 T. Accent |
| 2 cups cream (half and half) | 1/2 T. salt |
| 1 1/2 tsp. flour | 1 tsp. Worcestershire |
| 1/2 tsp. red pepper | 2 T. sherry wine |
| | dash nutmeg |

Make cream sauce with butter, flour and cream, stir slowly over low heat, don't boil. When good and hot and thick add seasoning (Worcestershire sauce and wine) add crab meat, when hot again put in flat dish, sprinkle with parmesian cheese and paprika. Put under flame until light brown (425 degree oven. Just brown, don't cook). Serve on toast.

BAKED TUNABURGERS

Mrs. Bernard Cline

- | | |
|----------------------------------|-----------------------------|
| 1 can tuna (water packed) | 1/2 cup chopped celery |
| 1/4 lb. shredded American cheese | 2 T. chopped sweet pickle |
| 1/2 tsp. salt | 3 hard cooked eggs, chopped |
| 1 T. chopped onion | 1/2 cup mayonnaise |

Combine the above ingredients and toss. Place mixture on buns, wrap in foil and bake at 350 degrees for about 15 minutes.

"MRS. CHEWNING'S DEVILED CRAB"

Mrs. Chewning prefers to pick out her own crab meat and save the shells. However, if time prevents doing this, both the fresh crab meat and shells are available. She combines:

- | | |
|------------------------------|--|
| 4 cups crab meat | 1 saltspoon of cayenne pepper (1/5 tsp.) |
| 1 cup of homemade mayonnaise | 1 saltspoon of celery seed (well mashed) |
| 2 tsp. Worcestershire sauce | |

Pack mixture into the shells to give a well-rounded shape. Freshly-grated bread crumbs are sprinkled on the top, patted, and the extra crumbs shaken off. This is repeated. 1/2 tsp. of fresh butter and a touch of black pepper (to taste) go on the top of each crab.

If shells are not used, makes good crab cakes. The crabs are browned in a quick oven and served very hot with a cold drink.

In discussing her mayonnaise she quotes the French saying, "To make mayonnaise it is necessary to have—

"A Miser for vinegar,
A Spendthrift for oil,
And a Mad Man to stir it up!"

HOMEMADE MAYONNAISE

- | | |
|---------------------------------|---------------------------------------|
| 1/2 tsp. salt | 1 whole egg |
| 1/2 tsp. dry mustard | 2 T. of lemon juice or vinegar |
| 1/2 saltspoon of cayenne pepper | 1 pt. of Wesson, olive, or peanut oil |

Have all these at room temperature. Put salt, mustard, and cayenne pepper into a medium size bowl. Add egg and beat rapidly. "For the next step two cooks are better than one!" If one can pour a portion of the oil in slowly while another continues to beat rapidly and constantly, it is much easier than if just one tries to both pour and beat at the same time. When the mixture begins to stiffen, add either the lemon juice or vinegar. Beat in rapidly the balance of the oil. If prepared properly, you will have a stiff jelly. To keep, put into a glass jar with a screw top and store in the refrigerator. For the Deviled Crab recipe use 1 cup of this mayonnaise.

Note: This recipe appeared in the *Free Lance Star* about 10 years ago in an interview with Mrs. Anne Page Chewning.

DEVILED CRABS

Mrs. Edward Scott

Pick over crab meat, to remove any bits of shell. To a pound of crab meat, 2 tbsp. prepared mustard, salt to taste. One cup fine bread crumbs, 1 tbsp. Worcestershire sauce, red pepper to taste, 1 stick of melted butter or oleo, 1 heavy tea cup of top milk. Place in crab shells, dabs of oleo on top of each. Bake in fast oven until brown. (about 45 min. to an hour). Oven is set to 450 degrees.

SHRIMP PIE

From a Charleston Cook Book

- | | |
|---|-----------------------------|
| 1 pt. peeled shrimp | 1 tsp. Worcestershire sauce |
| 2 large slices bread soaked in 1 cup milk | 1 T. sherry |
| 2 T. butter | ½ saltspoon powdered mace |
| 1 tsp. salt | nutmeg to taste |
| 1 tsp. black pepper | |

Mix well, bake in buttered dish for 20 minutes.

NANCY'S SHRIMP CASSEROLE (for 6)

Mrs. Samuel L. Alexander

Shell and clean 2 lbs. raw shrimp. Brown 1/3 cup finely cut onion in 2 Tablespoons butter with 1 minced garlic clove. Into casserole put onion, garlic, shrimp and:

- | | |
|------------------------|----------------------|
| 1 cup raw rice | ½ tbsp. marjoram |
| 1 large can tomatos | 1 tbsp. chili powder |
| 2 cups consomme | dash cayenne |
| 1 small piece bay leaf | 1 tbsp. salt |
| 3 T. chopped parsley | ½ tsp. pepper |

Cover tightly and bake one and one-half hour.

OYSTER SPOON BREAD

Mrs. J. M. H. Willis, Jr.

Place 1 cup of meal in a bowl, add 3 cups of milk and set in refrigerator overnight. Next day add 2 well-beaten eggs, 1 pint of oysters and any free liquor with them, ½ tsp. salt, 1 tsp. of baking powder and ¼ lb. melted butter. Blend well. Bake in a buttered pan 45 min. in a 350° oven.

BAKED SALMON

- | | |
|---------------|--------------|
| 1 small onion | 1 can salmon |
| 1 egg | 1 cup milk |

Mix egg, milk and salmon. Add chopped onion, salt and pepper to taste. Put in baking dish, sprinkle cracker crumbs and butter on top. Bake slowly 45 min. Garnish with lemon slices.

SHRIMP CURRY (Short Cut Method)

- | | |
|-----------------------------|---------------------------|
| 1 cup cooked rice | 1 tsp. curry powder |
| 1 can cream of chicken soup | ¼ cup light cream |
| | 1 lb. fresh cooked shrimp |

Heat soup, add other ingredients. If mixture seems thin, you may thicken with 1 T. flour. Serve over rice. Serves 4.

SCALLOPED OYSTERS

Mrs. Julia P. Rice

- | | |
|---|-----------------|
| Oysters | 1 tsp. salt |
| Butter or margarine | pepper to taste |
| Bread crumbs (commercial pkg. of prepared bread dressing) | |

Rub a baking dish with butter, sprinkle bottom layer with bread crumbs. Alternate layers of oysters and crumbs until desired quantity. Dot the top layer of crumbs with butter and bake 20 to 30 min. at 400 degrees.

Did you know? A soda cracker rolled fine and sprinkled over lower crust of fruit pies will prevent the juices from running over.

Did you know? You can add one egg yolk to your uncooked icings for better spreading and a smoother consistency.

Did you know? Your ice box cookies can be packed into your empty frozen fruit juice cans and chilled in the refrigerator in the can. They push out easily and remain nice and round when you slice them.

Meats

BARBECUED PORK

Mrs. Ray Curtis

4 — 5 lb. Fresh Pork Shoulder

Sauce:

- | | |
|----------------------------------|-----------------------------------|
| 2 bottles chile sauce | 2 cloves garlic, finely |
| 2 cups water | chopped |
| $\frac{3}{4}$ cups cooking oil | 1 bay leaf |
| $\frac{1}{3}$ cup lemon juice | 1 tsp. chile powder |
| 2 T. vinegar | 1 tsp. salt |
| $\frac{1}{2}$ tsp. red-hot sauce | $\frac{1}{2}$ tsp. cayenne pepper |
| 1 T. tobasco sauce | 1 T. brown sugar |
| 2 cups finely chopped onion | 1 tsp. dry mustard |

Cover pork with water and boil slowly until thoroughly done. Combine all sauce ingredients in sauce pan and simmer for $\frac{1}{2}$ hour. Cut pork in small chunks and put through meat grinder. Pour sauce over meat and mix. This recipe will make between 25 — 35 Bar-B-Qs. This sauce is also used when Bar-B-Quing spare ribs or chicken.

CUBED STEAK — COUNTRY STYLE

Mrs. Ray Curtis

- | | |
|---------------------------------|------------------------|
| $1\frac{1}{2}$ lbs. cubed steak | 2 T. flour |
| 1 pkg. onion soup mix | Salt & pepper to taste |

Sprinkle steak generously with flour and fry in just enough fat to keep from sticking. Brown on both sides. Add 2 cups water and one pkg. onion soup mix. Simmer slowly for 10 minutes. Season to taste. Also try onion soup mix in meat loaf and for flavoring potroast gravy. The result will delight you.

TURKEY—WILD RICE CASSEROLE

Mrs. Mason Richards

- | | |
|--------------------------------------|------------------------------------|
| 1 cup Wild rice | $1\frac{1}{2}$ cup evaporated milk |
| 2 cups diced cooked turkey | $\frac{1}{8}$ tsp. nutmeg |
| 1 cup condensed cream of celery soup | 2 T. blue cheese |

Cook rice (the uncooked kind) according to pkg. directions. Put it in a large mixing bowl with turkey, soup, milk and nutmeg. Mix well. Pour into buttered 2 qt. casserole, sprinkle crumbled blue cheese on top. Bake in moderate oven 40 minutes. Serves 8.

SHERRIED HAMBURGER CASSEROLE

Mrs. Arch Harrison

- | | |
|---|--|
| 4 slices bacon | $\frac{1}{4}$ tsp. pepper and |
| 1 medium onion, minced | oregano |
| 1 clove garlic, minced | 1 can (3 oz.) sliced |
| $\frac{1}{4}$ cup fine dry bread crumbs | mushrooms, drained |
| 1 lb. ground beef | 1 tsp. salt |
| 1 egg | 1 can (10 $\frac{1}{2}$ -oz.) cream of mushroom soup |
| | $\frac{1}{2}$ cup dry sherry |

Cook bacon in skillet until crisp; drain on absorbent paper. Pour off most of fat. Put onion and garlic in skillet, and cook over low heat 5 minutes, add crumbs and cook a few minutes longer. Mix with beef, egg and seasonings. Shape into 12 or more balls, and brown on all sides in a little bacon fat. Put in $1\frac{1}{2}$ -qt. casserole. Mix last three ingredients and pour over top. Sprinkle with crumbled bacon. Cover, and bake in moderate oven 375 degrees about 45 minutes. Makes 4 — 5 servings.

DIFFERENT SPAGHETTI SAUCE

Mrs. C. M. Cowan

- | | |
|-------------------------|-----------------------------------|
| $\frac{1}{2}$ lb. bacon | 1 small can tomatoes |
| 1 green pepper | $\frac{1}{2}$ can tomato soup |
| 3 med. onions | $\frac{1}{2}$ lb. American cheese |
| 1 small can mushrooms | |

Fry bacon. To $\frac{1}{2}$ the bacon fat add chopped pepper and onions, frying until brown. Add tomato soup, tomatoes and mushrooms. Stir constantly until it comes to boil. Add cheese and crumbled bacon. Serve.

CHILE

Betty Kelley

- | | |
|-------------------------|-------------------------|
| 3 cans red beans | 1 lb. hamburger |
| 2 can tomatoes | 1 T. sugar, salt, black |
| 1 large onion | pepper, dash of celery |
| 1 small green pepper | seed and red pepper |
| $\frac{1}{2}$ lb. bacon | |

Put beans, tomatoes, onion, green pepper, sugar, salt, red pepper and celery seed in a large pot and let cook. At same time fry bacon crisp, remove bacon from pan and put in hamburger and fry till brown. Pour grease and hamburger into pot with mixture. Also crushed bacon. Let all cook until thick. (Best cooked all day on very low heat).

CHICKEN MOUSSE

Mrs. Benjamin Early

- | | | | |
|---|------------------------|---|--------------|
| 2 | egg yolks, well beaten | ½ | tsp. salt |
| 1 | cup chicken broth | ¼ | tsp. paprika |

Combine and cook over low heat until slightly thickened.

Stir constantly.

- 1 envelope gelatin ¼ cup cold water

Soak. Dissolve in hot broth mixture and let cool until slightly thickened.

Fold in:

- 1¼ cup or more cups coarsely chopped chicken
1/3 cup toasted slivered almonds
1 tsp. horseradish
½ tsp Worcestershire sauce

Add to gelatin:

Whip 1¼ cup heavy cream. Fold into chicken mixture. Pour into loaf pan and chill. This recipe serves 8. It's best made a day ahead.

CHEESE SOUFFLE

Mrs. Hugh Sawyer

Melt $\frac{1}{4}$ cup butter, blend $\frac{1}{4}$ cup flour, add 1 cup hot milk. Cook above 5 min., stirring constantly until thickened.

Add:

- | | | | |
|--------|------------------------------|----------|------------------------|
| 1 cup | grated sharp American cheese | 1/4 tsp. | mustard |
| 1 tsp. | salt | dash | red pepper and paprika |

Stir all until cheese is melted, cool slightly. Separate 4 eggs. Beat yolks until thick and stir in gently. Beat whites until stiff, not dry, and fold into mixture.

Pour into greased casserole and bake in 350 degree oven for 50—55 min. Serve immediately.

Excellent with fruit salad.

HAMBURGER CASSEROLE

Mrs. C. H. Poulas

- | | | | |
|---|----------------------------|---|---------------|
| 1 | lb. hamhurger | 1 | bag noodles |
| 1 | can beef consomme | 1 | chopped onion |
| 1 | can cream of mushroom soup | | |

Brown onion, add hamburger and brown. Drain off excess oil, add soup and consomme, mix. Add cooked noodles, pour into 2-qt. greased casserole, top with bread crumbs, cook 350 degrees for 30 min. This can be made ahead.

CHICKEN ALMOND

Mrs. N. Talley Ballou

Have everything measured ahead of cooking time. Secret of good Chinese cooking is extreme high heat and fast cooking. Vegetables should never cook over 1 or 2 minutes.

- | | |
|--|---|
| 2 cups finely sliced raw breast of chicken | 1/2 cup blanched almonds |
| 2 cups diced bamboo shoots | 1 T. soy sauce |
| 2 cups diced celery | 2 tsp. M.S.G. |
| 1 cup bok choy or romaine lettuce sliced | 3 cups chicken broth or chicken bouillion |
| 1 cup slices water chest-nuts | 4 T. cornstarch |
| | 1/2 cup cold water |

Fry chicken in oil until done—a few minutes—add vegetables, cover and steam 4 or 5 min. Add cornstarch mixed with water and soy sauce, stir until thick. Serve over noodles or rice.

TAMALE PIE

Mrs. N. Talley Ballou

Make 3 cups mush as follows:

Combine— $\frac{1}{2}$ cup corn meal, $\frac{1}{2}$ cup water, 1 tsp. salt. Stir into pan containing 2 cups boiling water. Stir constantly for 10 to 15 min.

Cut into strips:

- 3 cups cooked chicken or
3 cups cooked stew beef or
3 cups cooked hamburger

Line baking dish with mush—place meat on mush.

Combine:

- | | | | |
|---|------------------------|----|---------------------|
| 1 | 8-oz. can tomato sauce | 2 | tsp. salt |
| 1 | can whole kernel corn | 15 | or 20 ripe or green |
| 1 | T. sugar | | pitted olives |

Pour these ingredients over mush and top with 1 cup grated parmesian cheese. Bake 350 degree oven from 45 min. to 1 hour.

SWISS CHEESE PIE

Mrs. Francis M. King

Into unbaked pie shell (9-in.) put ½ lb. grated swiss cheese, sprinkle over it 1 T. flour, add 3 eggs (whole) beaten with 1 cup milk, ½ tsp. salt and pepper to taste.

Just pour liquid over top of cheese and flour, bake 400 degrees for 15 min., 300 degrees for 30 min.

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Marguerite Carter

steak 1½ tsp. cinnamon

2 T. soy sauce

Have excess fat and membrane trimmed from steak and surface scored on both sides. Blend sherry and remaining ingredients. Rub into flank steak. Let stand about 1½ hours. Place meat in broiler pan about 4 inches from heat. Broil about 10 minutes on each side for medium rare. When ready to serve, cut diagonally, across the grain in very thin slices. Serves 6—8.

Mrs. Lawrence McMurtry

3 cups shredded chicken
 1½ cup oil
 1½ cups diced canned water chestnuts
 1½ cups diced canned bamboo shoots
 3 cups diced celery
 2 cups sliced chinese cabbage
 ¾ cup diced mushrooms
 1 large diced green pepper
 ¾ cup thinly sliced green beans
 9 scallions, chopped
 2 garlic cloves, minced
 1 T. sugar
 3 cups chicken bouillon
 3 T. cornstarch
 ¼ cups soy sauce
 1 T. salt — black pepper to taste
 Chow mein noodles
 ¾ cup toasted almonds

Fry vegetables, sugar, salt and pepper in oil for 1 min., stirring briskly. Add bouillion, bring to boil, reduce heat, cover and simmer 10 min. Combine cornstarch, soy sauce and 4 T. water. Add to vegetables mixture and cook until thickened, stirring constantly. Add chicken, cook for 5 min. Serve with noodles, garnish with almonds. May be served over rice.