

SOME FAVORITE RECIPES

FROM

THE SKOKIE PUBLIC LIBRARY STAFF



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APPETIZERS

Some goodies to tempt your palate before going on to the rest of the dinner

CLAM FRITTERS

Drain:

1 cup chopped clams, fresh or canned

Measure juice and to it add:

Milk (to make 1/3 cup liquid)

In a mixing bowl, beat:

1 egg

Add clam juice and milk. Sift together:

2/3 cup flour

1 tsp. baking powder

1/2 tsp. salt

Pepper

Add to liquids and blend well. Add clams. Sauté by spoonfuls in bacon fat, or fry 3 to 5 minutes in deep fat heated to 375°. Makes 12 large fritters or 30 cocktail size.

--- Debby Utley

CHICKEN LIVER PATE

1 stick butter

1 lb. chicken livers

1 medium onion, quartered

1/4 tsp. curry powder

1/4 tsp. salt

1/4 tsp. pepper

2 cans (4 oz.) mushrooms

(optional)

1/2 cup coarsely chopped parsley

Melt butter in skillet. Add chicken livers, onion, curry powder, salt and pepper.

Cook covered over low heat for 10 minutes or until chicken livers are cooked through. Add well-drained mushrooms. Blend mixture in an electric blender, or chop fine.

Chill about 2 hours or till firm. Shape in ball or log and roll in parsley. Chill until ready to serve. Yields 1 quart. Can also be frozen.

--- Ellie Walter

CRAB MEAT SPREAD

1 pkg. (8 oz.) cream cheese	5-6 drops Tabasco sauce
2-3 tb. sour cream	Dash each: garlic salt,
1 small jar red horse-	onion salt
radish, drained	1 can (7 oz.) crab meat,
5-6 drops Worcestershire	drained and flaked
sauce	

Soften cream cheese and mash with a fork. Add sour cream, horseradish and seasonings; blend well. Add flaked crab meat. Chill in refrigerator to blend flavors. Can be made several days in advance of serving.

Serve with crackers, melba toast or rye rounds.

--- Eleanor Shaevsky

CHOPPED LIVER

Another variation on a popular theme.

2 lbs. chicken liver	Salt to taste
2 onions	1/2 tsp. pepper
5 hard-boiled eggs	4 tb. chicken fat

Fry liver and onions with 2 tablespoons chicken fat. Grind liver, onions and hard-boiled eggs together. Add salt, pepper and additional chicken fat. Serve on crackers or party rye bread.

--- Rochelle Shayne

CRAB DIP

In top of a double boiler cook together:

3 pkg. (8 oz.) Philadelphia	2 tb. sugar
cream cheese	1 tb. onion juice
3 cans (7 oz.) King crab meat	1/2 tb. salt
1/2 cup mayonnaise	1/2 tb. garlic salt
2 tsp. prepared mustard	1/4 cup Sauterne wine

When cool, serve with crackers or cocktail rye.

--- Mary Radmacher

CHEESE-STUFFED MUSHROOMS

12 large mushrooms	1/2 cup fresh bread crumbs
2 tb. onion flakes or minced onion	3-1/2 tsp. crumbled blue cheese
3 tb. butter	1 tsp. lemon juice
1 tb. minced parsley	1/2 tsp. salt
	Paprika

Clean mushrooms; remove and mince stems. Sauté mushroom stems in butter. Blend remaining ingredients except paprika.

Fill mushroom caps with mixture and place in shallow greased baking pan. Sprinkle with paprika. Bake at 450° for 5 minutes. Increase oven to broil and cook until lightly browned, about 3 minutes. Makes 1 dozen mushrooms.

--- Eleanor Shaevsky

CLAM AND CHEDDAR CHEESE CANAPES

1 cup (1/4 lb.) grated Cheddar cheese - at room temperature	2 tb. chopped parsley
1 can (8 oz.) minced clams, drained	1 tb. grated onions
Dash cayenne pepper	Toast rounds (Old English rounds are particularly suited to this recipe)

Mix together all ingredients but the toast. Spread mixture on toast rounds and broil until delicately browned. Makes about 16 canapes.

--- Eleanor Shaevsky

STUFFED MUSHROOMS

Mushrooms are so versatile and so universally loved, we have included this second recipe, which is from a southern source - as is evident by the wording!

Obtain 17-18 of the largest mushrooms you can find. Remove the stems and dig a nice niche for stuffing. Then sauté mushrooms in butter; if you like, add a clove of garlic to butter for flavor. You can use

(cont'd. p. 4)

STUFFED MUSHROOMS (cont'd.)

either lump crab meat or oysters. Flake crab meat or cut up oysters and mushroom stems and add to sautéed minced shallots, along with 2 tb. minced parsley. If you wish, pitch in a little breadcrumb-Parmesan cheese mixture. Cook all for a while; then further bind with an egg, or better still, a white sauce to which sharp Cheddar cheese has been added.

Stuff mushrooms, crumb, and put under broiler for browning. Serve with or without extra cheese sauce at table, depending on how dry and rich the remainder of dinner will be.

Note: use around 1/3 to 1/2 bunch of shallots (tops and all), 2 tb. parsley, and 2-1/2 doz. oysters.

--- Hope Apple

CHEESE CANAPES

1 cup grated sharp	1/2 tsp. dry mustard
Cheddar cheese	1/3 cup chopped ripe olives
1/3 cup mayonnaise	Freshly ground black pepper

Combine all ingredients. Spread on Melba toast and heat in a hot oven (450°) for about 5 minutes.

--- Grace Harmening

EGG ROLLS

50-60 Egg Roll Skins	1 tb. sugar
1 lb. ground meat	3 tb. soy sauce
3 onions, chopped	2 tb. salad oil
2 or 3 eggs	1/2 tsp. black pepper
1 bunch green onions, chopped	1 qt. salad oil
1 can mushrooms (chopped) or bean sprouts (without water) if desired.	

Mix ingredients (except quart of salad oil) and heat. When cool, put water or egg on edge of egg roll skin. Put 1 tb. meat on skin and close ends. Boil salad oil in deep pan; put in egg rolls. When color is light brown, egg rolls are done.

--- Soon Won Chung

SALADS

The joy of salads is that they are equally suitable for luncheon or dinner.

CHERRY JELLO MOLD

- | | |
|---|--|
| 1 pkg. (8 oz.) cream
cheese, softened | 12 oz. ginger ale |
| 1/4 cup mayonnaise | 1 can (1lb. 1 oz.) red sweet
pitted cherries, drained |
| 1 pkg. (3 oz. each)
cherry and strawberry
gelatin | 1 can (8-3/4 oz.) pineapple
tidbits, drained |
| 2 cups boiling water | 1 cup miniature marshmallows |
| | 3/4 cup chopped pecans |

Blend together cream cheese and mayonnaise. Dissolve gelatins in boiling water. Stir into cream cheese mixture. Add ginger ale: chill until slightly thickened. Add remaining ingredients.

Pour into 8-cup mold. Chill until firm.

--- Janet Kurz

SUPER POTATO SALAD

Cook 8 medium potatoes (in skins) in boiling salted water. Cool, peel and cube into large bowl. Slice and add:

- | | |
|-----------------------|----------------------------|
| 3 hard cooked eggs | 1 cup diced celery |
| 1/4 cup chopped onion | 1/4 cup diced sweet pickle |

Combine:

- | | |
|----------------------|-------------------------|
| 3/4 cup Miracle Whip | 1 tsp. prepared mustard |
| 3 tb. pickle juice | 2 tb. milk |
| 1/2 tsp. salt | 1/8 tsp. pepper |

Mix lightly with potatoes. Chill for four hours or more. Serves 8-10.

--- Judy Pueschel

COUNTRY STYLE BEET SALAD

1/4 cup vinegar	Crisp salad greens
1 small onion, chopped	1/2 cup grated Cheddar cheese
1 can or jar (1 lb.) sliced beets	Bottled French dressing

Combine vinegar, onion and 1/4 cup liquid drained from beets; pour over drained beets. Chill at least 1 hour. Put mounds of drained beets on salad greens and sprinkle with cheese. Pass French dressing. Makes 6 servings.

--- Eleanor Shaevsky

CRAB SALAD

1 cup uncooked rice (not minute) steamed according to directions	1 pkg. frozen peas cooked 3 minutes
1 cup diced celery	2 cans flaked crab meat
6 hard-boiled eggs, sliced	1 small onion, diced
Salt and pepper	1 pt. mayonnaise (not salad dressing)

Mix all ingredients together; chill and serve on lettuce.

--- Lyn Hurst

CREAMY ORANGE-PINEAPPLE SALAD

1 can (8-1/2 oz.) crushed pineapple	1 pkg. (3 oz.) cream cheese
1 pkg. (3 oz.) orange flavored gelatin	1 cup whipping cream

Drain pineapple, reserving juice. Add water to juice to make 1 cup; heat to boil. Add boiling liquid to gelatin and cream cheese; beat with rotary beater until smooth. Cool, stirring occasionally.

Whip cream. Fold cream and pineapple into cooled gelatin. Pour into individual molds. Chill until firm.

6 to 8 servings.

--- Janet Kurz

FRUITED CHEESE SALAD

- | | |
|---|--|
| 3 cups cream style cottage cheese, small curd | 1 can (13-1/2 oz.) crushed or pineapple tidbits, drained |
| 1 large pkg. orange or orange-pineapple Jello | 1 can (11 oz.) mandarin orange sections, drained |
| 1 quart whipped dessert topping (thawed if you use Cool Whip) | |

Into large bowl, stir cottage cheese and dry Jello together. Add topping and blend. Fold in drained fruit. Can be pressed into a mold or served chilled.

Chill overnight or several hours. 12 servings.

--- Gladys Haggie

POTATO SALAD WITH BACON

- | | |
|--|-------------------------|
| 1 quart boiled potatoes, sliced (10 small) | 1 medium onion cut fine |
| 1/2 lb. bacon, sliced and cut fine | 1 tsp. salt |
| 1/2 cup vinegar | 1/8 tsp. pepper |
| 1/4 cup water | 1/2 tsp. sugar |
| | 1/2 cup fine-cut celery |
| | 2 tb. minced parsley |

Boil small potatoes in skins until tender. Peel and slice. Cut bacon and fry until brown - add water and vinegar.

Over sliced potatoes sprinkle salt, pepper, sugar and cut onions. Add 1/2 cup cut celery and 2 tablespoons minced parsley.

Add bacon and vinegar to potatoes and toss well. If salad is too dry, add a little hot water. It should have a glassy look, without being lumpy or greasy.

Garnish salad with two hard-boiled eggs.

--- Sue Thurow

BRUNCH OR LUNCHEON SPECIAL DISHES

Here are a few unusual recipes the library staff thought you might like to try for an elegant brunch or luncheon.

OMELETTE AU GRAND MARNIER

2 eggs per person	Dash of salt
1 tb. sugar	Butter
1 tb. sour or regular cream	Sugar
	1 tb. Cognac
1 tb. Grand Marnier	2 tb. Grand Marnier

Put eggs, cream, sugar, 1 tb. Grand Marnier and salt in bowl. Beat with fork for 40 strokes. Melt butter in pan. Pour in batter. Fold in half or thirds when cooked through.

For breakfast, I skip the following but it is luscious for a dessert treat: 1 tb. Cognac, and 2 tb. Grand Marnier mixed together. Pour over omelette and set aflame.

--- Alice Calabrese

ROSETTES

Submitted by our favorite 82-year-old grandmother!!

2 eggs	1-1/2 cups flour
2 tb. sugar	Fat for frying
1/4 tsp. salt	Confectioners' sugar
2 cups milk	

Beat eggs slightly. Add sugar, salt and a little of the milk. Add flour and remaining milk alternately, beating only enough to blend after each addition. If you overbeat, rosettes will blister.

Heat fat to 370° F. on a thermometer. Heat rosette iron in fat, then dip into batter; do not let it cover the upper edges. Immerse in hot fat and hold down until it is nicely brown. Use fork to push rosette off the iron. Drain on absorbent paper. Heat iron again and repeat until all of batter is used. Sprinkle with confectioners' sugar. Makes about 80. (Rosette iron can be purchased in any department store or kitchen specialty shop.)

--- Sue Thurow

FRENCH ONION SOUP

6 large onions, thinly sliced	1 soup can water
1/2 cup butter	1 soup can dry white wine
2 cans (10-1/2 oz.) condensed beef broth	6 slices French bread, 1 in. thick, toasted
or	Parmesan and Gruyere Cheese
3 cups water and 3 beef bouillon cubes	or just Parmesan

Sauté onions in butter until lightly browned. Add broth, water and wine. Simmer until onions are tender. Top each serving with French bread. Sprinkle with cheese. Makes 6 servings.

--- Alice Calabrese

EGGS FLORENTINE

2 pkgs. (10-1/2 oz.) frozen chopped spinach	Salt and pepper to taste
2 tb. butter	8 eggs
3 tb. minced onion	1/2 cup light cream

Cook spinach according to package directions and drain thoroughly. Melt butter in small skillet. Add onion and cook gently until soft but not browned.

Toss onion and butter with spinach. Season with salt and pepper.

Butter a 1-1/2 quart casserole dish. Spread spinach evenly over the dish and make indentations with a large spoon. Break whole egg on top of each indentation. Pour 1/4 tablespoon cream over each egg. Season lightly.

Bake in preheated 350° oven until eggs are set to your liking. Makes 8 servings.

--- Eleanor Shaevsky

SCRAMBLED EGGS

Slightly beat 50 eggs (about 2-1/2 quarts); add 1-1/4 quarts hot milk and 1-1/3 tb. salt, and mix well. Melt one stick butter in each of two shallow baking pans.

Add egg mixture and bake at 350° for about 40 minutes, stirring once after 20 minutes.

For variety, to one pan of eggs add: 1 can green chilies, diced, and 1/2 cup diced green onions. Serves 25-30.

--- Geraldine Clennon

ZIP SIP SOUP

Not everyone will like this soup at first, but many will acquire a liking for it, and since most will come back for "seconds" (says our cook-contributor), be sure to make plenty!!!

1-1/2 tb. lemon juice
1 tsp. sugar
1/4 tb. flour

1 stick cinnamon
4 cans (12 oz.) of beer**
Few grains cayenne pepper

Combine all ingredients except flour in a kettle and bring almost to boiling point, which is reached when beads appear on the surface.

Now moisten flour with enough beer to make a smooth paste. Stir into soup. Simmer gently for five minutes, stirring constantly. NEVER ADD WATER TO THE SOUP!!! Serve it very hot, with salted crackers.

Makes 6 servings.

**For a richer, smoother, more mellow soup, malt liquor may be substituted for the beer. An especially good soup is made when Bock beer is available. Bottled beer is acceptable.

DRINK-A-BLES

Make lots of these two super-delicious punches and your company will think you are the most super-fantastic cook in the world - so will you, if you imbibe enough!!!

SWEDISH GLOGG

In a large kettle, pour 1 gallon red Port Wine. Add:

1/2 lb. dried apricots
1 orange, sliced, peel and all
1/2 lb. raisins
1 pkg. Cardamon seed
20 cloves
5 cinnamon sticks
1 lb. rock candy

Boil fruit and spices in wine 10 minutes. Then add:

1 quart brandy or 1 quart Apricot Brandy (both if desired). When it comes to boiling point, use lighted match to burn off alcohol - extinguish flame by covering kettle immediately. Serve hot with a few almonds and raisins in each cup.

--- Hilda Soderberg

SKOKIE PUBLIC LIBRARY PUNCH - CRANBERRY SPARKLE

1-1/2 quarts cranberry juice	2 large bottles lemon-lime
cocktail, chilled	carbonated beverage chilled
2 cups orange juice	Ice cubes

Place ice cubes in punch bowl. Add fruit juices: stir. Pour carbonated beverage carefully down side of bowl. Float scalloped orange slices and whole fresh cranberries. Makes 2-1/2 to 3 quarts.

Note: To enhance flavor only use lemon-lime or 50/50. If alcoholic beverage is desired, only use Vodka.

--- Arlene Reed

VEGETABLES

Some recipes that add color as well as variety to your menu.

ASPARAGUS AND CHEESE

2 cans (14-1/2 oz.) asparagus, drained	3 eggs, slightly beaten
2 cups toasted bread cubes	2 cups milk
2 cups shredded sharp process cheddar cheese	1/2 tsp. salt
1 tsp. instant minced onion	1/2 tsp. celery salt
	1/8 tsp. pepper

Place half of each of the following in a greased 8-in. square pan: asparagus, bread cubes and cheese. Repeat layers. Combine remaining ingredients and pour over asparagus mixture. Bake in 325° oven until set, 60-70 minutes. Serves 8.

--- Eleanor Shaevsky

BROCCOLI CASSEROLE

2 pkgs. frozen chopped broccoli	1/2 cup melted butter
1/2 cup water	1 can condensed cream of celery soup
1-1/2 cups packaged herb- seasoned stuffing	1/3 cup grated Parmesan cheese

Cook broccoli in 1/2 cup water in a covered pan for 7 minutes; drain. Place stuffing in a shallow baking dish. Mix butter with 1/2 cup warm water. Pour over stuffing. Arrange broccoli on top.

Blend soup with 1/2 cup water. Pour over all. Sprinkle with cheese and bake at 300° for 30 minutes. Serves 8.

--- Ellie Walter

BROCCOLI ALMOND

2 pkgs. (10 oz.) frozen chopped broccoli	1/2 tsp. salt
1/4 cup chopped onion	1/8 tsp. pepper
1/4 cup butter	2 eggs, well beaten
2 tb. flour	1/2 cup bread crumbs
1/2 cup milk	2 tb. melted butter
1 jar (8 oz.) pasteurized process cheese spread	1/4 cup toasted slivered almonds

Cook broccoli in boiling salted water; drain thoroughly. Cook onion in butter until soft. Blend in flour, then milk. Cook, stirring constantly, until thickened. Stir in cheese spread, salt and pepper until thoroughly blended. Remove from heat.

Add cheese mixture to eggs, a little at a time, stirring constantly. Stir in broccoli. Place in a greased 1-1/2 quart casserole. Toss crumbs with melted butter and sprinkle on top. Top with almonds. Bake in a slow oven (325°) until set, 40 to 45 minutes. Serves 6.

--- Eleanor Shaevsky

BROCCOLI CASSEROLE

Mix 1/4 cup water with 1 can cream of mushroom soup. Add 2 packages defrosted (uncooked) chopped broccoli; about 1/2 cup cut-up cheddar cheese; and about 1/4 cup seasoned bread crumbs.

Mix and top with crumbs and cheese (additional to taste).

Bake, uncovered, in 350° oven for 1 hour. If broccoli is pre-cooked, bake 1/2 hour.

--- Sophie Cedarbaum

GREEN BEAN CASSEROLE

In casserole melt 1/4 cup butter and sauté 1 cup tiny whole onions; sauté 2 cut-up green peppers until onions are golden brown. Stir often. Add 1-1/2 pounds green beans and 1/4 cup chopped parsley; salt and pepper to taste. Cover and bake in moderate oven (350°) until beans are tender - 1 hour.

--- Arlene Reed

GREEN BEANS WITH ALMONDS AND MUSHROOMS

6 cups cut green beans (1-1/2 pounds)	1 can (4 oz.) mushroom slices, drained
3 tb. butter or margarine	3/4 tsp. salt
1/4 cup coarsely chopped toasted almonds	1/8 tsp. savory leaves
	1 tsp. lemon juice

Cook green beans in boiling salted water until tender; drain. Melt butter and add almonds and drained mushrooms. Cook until mushrooms are heated. Add beans along with remaining ingredients. Toss and serve immediately. Serves 8.

--- Eleanor Shaevsky

GOLDEN DEVEILED SPINACH SUPREME

3 pkgs. frozen chopped spinach (10 oz. each)	1/2 tsp. dry mustard
1 tsp. salt	1 tsp. salt
1/2 cup milk	1 tb. grated onion
1-1/2 cup grated sharp cheddar cheese	2 tb. lemon juice
1/8 tsp. white pepper	3 hard-cooked eggs, sliced
	1 cup fresh bread crumbs
	1/4 cup butter

Cook spinach with salt, according to package directions; drain and turn into buttered shallow casserole. Heat milk, cheese and seasonings in top of double boiler or in heavy pan until cheese is melted and sauce is smooth.

Arrange eggs on top of spinach; cover with cheese sauce. Stir crumbs into melted butter; sprinkle over cheese. Bake at 350° for 20 minutes. Assemble dish ahead of time if you wish. Allow 30 to 40 minutes at 350° to heat through.

--- Helen Peterson

GLAZED CARROTS

5 medium size carrots, cut in strips	1/2 cup sugar
1/4 cup butter or margarine	1/4 cup water
	1/2 tsp. salt

Place carrots in 1-quart casserole. Add remaining ingredients, cover and bake one hour in 375° oven. This is excellent with oven meals. Serves 4.

--- Maryruth Sarver

SPINACH PARMESAN

2 pkgs. (10 oz.) frozen chopped spinach	Salt and pepper to taste
1/2 tsp. instant minced onion	1/2 cup grated Parmesan cheese
1/2 cup heavy cream, whipped	

Cook spinach according to package directions until just tender. Drain through sieve until dry. Fold in onion, whipped cream, salt and pepper. Turn into a shallow baking dish; sprinkle with cheese. Bake in 325° oven about 15 minutes until heated through. Serves 6.

--- Eleanor Shaevsky

POLISH SAUERKRAUT

1 can sauerkraut (can use one or two large cans)	2 tb. cornstarch
1 large can tomatoes	1 large onion, sliced
2 cups sugar (for two cans sauerkraut)	4-6 strips bacon
	1 bayleaf

Combine sauerkraut and tomatoes. Add sugar, cornstarch and bayleaf. Fry bacon crisp. Flake bacon and add 4 slices to sauerkraut mixture. Crumble other 2 slices over sauerkraut when serving.

--- Veronica McKinley

TOMATO-CHEESE CASSEROLE

1 small onion, sliced	1 cup grated sharp cheese
2 tb. bacon fat	1 cup crushed potato chips
1 can (1 lb.) tomatoes	

Cook onion in bacon fat until tender; add tomatoes. Put layers of tomato mixture, cheese and potato chips in a casserole, ending with a layer of potato chips. Bake in a hot oven (400°) about 20 minutes. Serves 4.

--- Eleanor Shaevsky

RICE DISHES

For variety - and spice - try
some rice in your diet!!!

RISOTTO

2 beef bouillon cubes	1 lb. pork sausage
1/8 tsp. saffron	2 tb. fat
2 cups water, less amount of liquid from mushrooms	1/2 lb. cooked, diced shrimp
1 can (4 oz.) sliced mushrooms	1 cup diced ham
1 cup raw rice	1/4 cup Parmesan cheese

Dissolve bouillon and saffron in hot water-and-mushroom liquid and cook rice. Fry sausage; drain and dice. Melt fat (margarine can be substituted) in large frying pan. Sauté shrimp, mushrooms and ham, turning occasionally. Add diced sausage and cheese, then rice. Serve.

--- Ailsa Levick

RICE PILAF

2 tb. chicken fat, butter, or shortening	1 cup raw rice
1 onion, ground	1 tsp. salt
2 cloves garlic, ground	1 1-in. slice bell pepper
1 bay leaf	1-1/2 cups hot chicken broth or consomme
1-1/2 cups hot water	

Melt fat in heavy saucepan; add onion, garlic and bay leaf. Cook gently for 5 minutes, or until lightly browned. Add rice and salt. Stir.

Add all other ingredients. Stir and bring to a boil; taste and season. Cover and simmer for 5 minutes. Place in 375° preheated oven and bake uncovered for 30 minutes. Remove bay leaf and bell pepper from mixture when cooked. Serves 6.

--- Hope Apple

BREADS

For some novelty in your daily fare, try some home-made "staff of life." It might improve your mental outlook.

POP-UP BREAD

3 to 3-1/4 cups enriched self-	1/2 cup water
rising flour (spoon flour	1/2 cup oil
into dry measuring cup,	1/4 cup sugar
level. Do not scoop)	2 eggs
1 pkg. dry yeast	1 cup (4 oz.) shredded
1/2 cup milk	Cheddar cheese

Sift together 1-1/2 cup flour and yeast. Heat milk, water, oil and sugar over low heat until warm, stirring to blend. Add liquid ingredients to flour-yeast mixture and beat until smooth, about 2 minutes on medium speed of electric mixer or 300 strokes by hand. Blend in eggs and cheese if used. Stir in more flour to make a stiff batter.

Beat until batter is smooth and elastic, about 1 minute on medium speed or 150 strokes by hand. Divide into two well-greased 1 lb. coffee cans; cover with plastic lids. Let rise in a warm place until light and bubbly; about 1 hour. Batter should be about 1/2 inch below plastic lids. Remove lids and bake in moderate oven (375°) for 30 or 35 minutes or until done. Cool in cans 15 minutes before removing.

--- Ellie Walter

SERBIAN CORN BREAD

5 cups corn meal	5 eggs
1 tsp. salt	2 cups milk
1 cup fat	

Sift meal with salt; add fat, eggs and 1 cup milk; mix well for 15 minutes. Add the remaining milk. Grease or oil a baking dish. Bake in moderate oven (375°). When loaf starts getting a nice golden color, take it out of the oven. Cut into square pieces; return to oven to finish baking. The corn bread should have a nice crust when baked. Total baking time is 50-60 minutes. It is always served warm, as an entree with soft cheese, or instead of bread with sauerkraut dishes. Serves 10-12.

--- Sofia Jones

POLISH BOBKA (YEAST BREAD)

2 cups unsifted flour	1/4 cup butter
1/4 cup sugar	3 eggs at room temperature
1 pkg. dry yeast	1/4 cup nuts
1/2 cup milk	1/4 cup raisins

Mix 3/4 cup flour, sugar and yeast. Heat milk and butter to warm. Add dry ingredients and beat 2 minutes. Add eggs, 1/2 cup flour and beat 2 minutes. Add remaining flour and beat two minutes. Cover and let rise for 1 hour. Add 1/4 cup nuts and 1/4 cup raisins. Turn onto greased and floured bowl. Let rise 30 minutes. Bake at 350° for 40 minutes. After Bobka is cool, prick it with a fork so that rum syrup soaks in.

RUM SYRUP

1/2 cup sugar	1 tsp. lemon juice
3/4 cup apricot juice	1/2 cup rum

Cook sugar and apricot juice for 5 minutes. Add lemon juice; mix; add rum and mix. Spoon over Bobka until saturated.

--- Alice Calabrese

HONEY GINGER BREAD

1/4 lb. butter	1 tsp. each: ginger, cinnamon,
1/2 cup sugar	baking soda
2 eggs	1/4 tsp. each: cloves, allspice;
6 tb. honey	salt
2 tb. molasses	1/2 cup buttermilk
1-1/2 cups flour	1 cup raisins
	1 cup chopped nuts

Cream butter and sugar; add eggs, honey and molasses.

Sift flour and measure. Sift again with spices and baking soda. Add dry ingredients alternately with buttermilk, beating after each addition. Stir in raisins and nuts. Bake in 8" square pan at 350° for 65 minutes.

--- Frances R. Loach

BREAD

Melt:

- 1 cup water
- 2 tb. margarine or butter

Add:

- 3 oz. frozen orange juice concentrate
- 1/2 cup honey
- 1 cup powdered milk
- 1 beaten egg
- 1 cup water (warm enough so yeast will work)

Plus 2 tb. yeast dissolved in 1/2 cup water with 1 tb.
flour and 1 tsp. brown sugar - till bubbly

Add all the above to:

- 1 cup soy grits (or ground and slightly roasted soy beans)
- 1 cup sesame seeds
- 1/2 cup wheat germ

and

- 3 cups wheat (whole) flour
- 3 cups unbleached white flour, sifted
- 2 tsp. salt.

Mix dough with wooden spoon until it forms a sort of ball and comes clear of mixing bowl. This dough is quite heavy and stickier than white bread dough, but more white flour may be needed, depending on the brand.

Put in greased bread tins, brush with melted butter or margarine. Let rise till double. Punch down and let rise again.

Bake 10 minutes at 450° and 30-40 minutes at 350°.

The dough can be fixed and left in refrigerator covered with a damp cloth, overnight.

--- Lenore Marti

MAIN DISHES

Although cooking for company is fun and experimental, our families usually have old stand-bys which they hate to have changed. Why not try one of these tempting new recipes on your family one day and watch their interest in your daily cooking schedule grow.

POULTRY

Poultry is one of the most economical as well as versatile foods on the market. Here are some interesting variations on a poultry theme.

DUCK A L'ORANGE

1 duck (fresh or frozen)	1 cup orange juice
1 orange, quartered	1/2 cup Grand Marnier - orange
1 large onion	liqueur - optional
1/2 cup honey	1 small can mandarin oranges

Preheat oven to 500°. If oven is electric, cook duck at this heat with door open as if broiling. Take giblets out of cavity; place quartered orange and whole onion in cavity.

Cook duck at 500° for almost two hours. At 15-minute intervals prick skin of duck and drain fat from roasting pan. Do this with baster and place fat into tin can. This will keep the duck from having the fat splatter back onto it. Cook giblets in water. When done, strain stock and set aside.

After 2 hours reduce heat of oven to 400°. Drain as much fat from the roasting pan as possible. Mix together orange juice and honey; pour over duck and for the next hour, keep basting duck with this mixture. After 1 hour, drain juices from pan and add to strained stock. Cook over high heat in order to reduce the fat content. Add another 1/2 cup orange juice to this mixture if desired; add Grand Marnier if desired and reduce heat. Add can of mandarin oranges and heat through. Serve duck with sauce over.

--- Eleanor Shaevsky

CHICKEN CASSEROLE III

(This delightful recipe serves 15--just enough for the new neighbors or to make a donation to the Welcome Wagon!)

Cook and dice 3-1/2 to 4 pounds of chicken, then combine with:

- | | |
|-------------------------|-----------------------------------|
| 3 cups diced celery and | 1 large can mushrooms, drained |
| 1 medium onion, minced | 1 to 1-1/2 cups toasted slivered, |
| (saute' together) | blanched almonds |
| 1 can mushroom soup | 3 tb. lemon juice |
| 2 cans cream of chicken | 1 cup mayonnaise |
| soup | 1 tsp. salt |
| 8 hard-boiled eggs, | 1 tsp. pepper |
| chopped | |

Place all ingredients in a buttered casserole and top with 3 cups crushed potato chips. Bake at 400° for 15 minutes or until heated through.

--- Nancy Hermes

SWEET AND SOUR CHICKEN

- | | |
|-------------------------------|----------------------|
| 2 tb. cooking oil or | 2/3 cup vinegar |
| shortening | 1/2 cup water |
| 1 clove garlic, minced | 3 tb. cornstarch |
| 3 lb. frying chicken, cut | 2 tb. soy sauce |
| in serving pieces | 1 large green pepper |
| 1 tsp. salt | 1/2 cup sliced green |
| 1 - 12 oz. jar pineapple pre- | onion |
| serves or orange marmalade | |

Heat oil; add garlic and chicken. Brown well on all sides and sprinkle with salt. Remove excess oil or fat from frying pan. Combine pre-serves with vinegar - pour over chicken - cover and cook slowly (30-40 minutes) or until chicken is tender.

Combine water, cornstarch and soy sauce; pour over chicken. Cut green pepper into one inch pieces and add to chicken with onion; heat until sauce is clear and thickened. Serve with hot rice to which butter and parsley have been added. Serves 4.

--- Rochelle Shayne

DAHK-JIM (BOILED CHICKEN)

2 lb. chicken (cut through the meat and bone into pieces 1-inch square)	2 tb. sesame oil (or any kind of vegetable oil)
1/2 cup soy sauce	1/8 tsp. black pepper
3 tb. sugar	Speck of garlic powder
	Speck of Accent

Combine all the seasonings and stir well. Add the combined seasonings to the chicken. Add just enough water to cover the chicken and cook until tender, turning the chicken over once in a while. Serve hot.

--- Kyung Wha Kim

CHICKEN CASSEROLE I

1 cut-up frying chicken	1 can cream of chicken soup
1 pkg. Uncle Ben's wild rice and long grain white	Slivered almonds
1/2 cup milk	Butter

Grease a shallow pan. Put rice and seasonings in the baking dish; add hot water. Place chicken on top. Cover with foil and bake in 350° oven for 1-1/4 hours. Mix milk with soup and put on top of chicken. Brown almonds in butter; place on top of all. Put back in oven for 15 minutes or until bubbly.

--- Ellie Walter

CHICKEN CASSEROLE II

(This may be made ahead and re-heated before serving)

Take 2 cut-up fryers, browned and seasoned with garlic juice, Lawry's salt, pepper, ginger and paprika. Place in large greased casserole. Add cut-up onions and mushrooms, either fresh sautéed or canned. Add 2 cups hot water in which 2-4 chicken bouillon cubes have been dissolved, and 1 cup orange juice or Tang. Cook in oven, 1-2 hours, or until chickens become tender. Freezes well.

--- Sophie Cedarbaum

POULTRY DRESSINGS

May we be so bold as to suggest that you already know how to roast the turkey? We can supply the fixings, at least!

TURKEY DRESSING

For a 15-20 pound or larger bird

1 lb. diced mushrooms	1 large white bread several
2-1/2 cups diced onions	days old
2-1/2 cups diced celery	1-1/2 tb. salt
1 lb. pork sausage roll	1/8 tsp. pepper
1 pt. oysters	2 tb. poultry seasoning
1/2 cup chopped parsley	Turkey neck, gizzard, liver
3 eggs	and heart (see cooking
	directions below)

Soak bread in cold water; place wet bread in colander and squeeze out excessive moisture. Put into very large mixing bowl.

Sauté onions, celery, mushrooms in either butter or margarine. When tender, add to bread. Crumble pork sausage into skillet and cook slowly until meat is separated. Drain: add to bread mixture.

Drain oysters, pick through for shells - use oysters only. Add to other ingredients. Stir in eggs and parsley. Cook gizzard, liver, neck and heart in water to which salt and a little pepper, slice of onion and a piece of celery have been added. When tender chop up and strip meat from neck of turkey; add to filling. Reserve liquid for gravy.

After all ingredients have been put into mixing bowl, add pepper, salt and poultry seasoning. Mix thoroughly and season to taste.

You will find that taste improves when dressing is allowed to stand for a few hours. Keep chilled until ready to stuff bird.

--- Mrs. Harry Hippenmeyer

DIRTY RICE DRESSING

1 cup uncooked rice	1/2 cup chopped celery
1 lb. ground meat	1 clove chopped garlic
1 lb. ground giblets	Salt, pepper & hot sauce
or	to taste
1/2 lb. chicken livers	Pinch of thyme
and 1/2 lb. pork	Pinch of sweet basil
sausage	1 bunch green onions
3/4 cup chopped onions	Some chives
1/2 cup chopped green pepper	1 tb. minced parsley

Cook rice. In another skillet sauté ground meat and giblets in butter until brown. In additional skillet sauté onions, pepper, celery and seasonings in 1/4 lb. butter. Add other ingredients. Use a large pan and mix well.

Good with all fowl and game; can make as a stuffing or use as a side dish.

--- Lyn Hurst

MUSHROOM-RICE STUFFING (for a 12-pound turkey)

3 cups cooked rice (can use 1 pkg. wild rice mix and regular rice to total 3 cups)	1/2 cup mushrooms
5 cups bread crumbs or cubes (14 slices toasted)	1 cup celery, diced
1/2 cup butter	1/2 tsp. Tabasco sauce
1 cup onion, chopped	1/2 tsp. poultry seasoning
	1-1/2 tsp. salt
	2 tb. parsley, chopped
	1/4 cup chicken bouillon

Melt butter; add onion, mushrooms, celery, Tabasco, poultry seasoning and salt. Cook until onion is tender, not brown. Mix bread crumbs, parsley and rice. Combine with first mixture. Add bouillon and toss lightly until well mixed. Place inside turkey or bake in a covered dish for 35 minutes at 350° or 325° for 45 minutes.

--- Esther Speck

FISH AND SEAFOOD

Good to try when neither meat nor poultry appeal to you.

TUNA OR CHICKEN CASSEROLE

1 cup tuna or chicken (can use more)	1/4 cup finely chopped onions
1 cup mushroom soup	1 cup thinly sliced celery
1/4 cup water	1/4 cup pimento
1 cup Chow Mein noodles	1/3 cup chopped cashew nuts or almonds

Mix ingredients together (holding out 1/4 cup noodles) and put into a greased casserole. Sprinkle remaining noodles on top and bake 20 minutes at 350°.

--- Veronica McKinley

TUNA FISH BALLS

1 small can tuna	4 tb. bread crumbs
1 cup boiled rice	1 can peas
2 eggs	1 can mushroom soup
Salt and pepper	1 soup can milk
1 grated onion (optional)	

Mix all ingredients except peas, soup and milk. Make large balls and place in an oblong pan. Pour soup diluted with milk on top. Strain can of peas and pour peas over casserole. Dot with butter. Bake 45 minutes at 300°. Serves 3-4 people.

--- Esther Speck

SHRIMP KABOB

3 lb. shrimp, peeled and cleaned	<u>Marinade:</u>
1 lb. bacon, half slices	1 cup soy sauce
1 #2 can pineapple chunks	1/2 cup lemon juice

Combine sauce ingredients; marinate shrimp in mixture for 1/2 hour. On skewer, alternate shrimp, pineapple, bacon (1/2 slice folded). Broil until bacon is crisp. Serves 6-8.

---- Hope Apple

GOURMET TUNA, WILD RICE, AND WINE CASSEROLE

Step One

Prepare one 6-oz. pkg. seasoned long grain and wild rice according to package instructions. (If serving kosher crowd, check ingredients; some brands contain beef bouillon).

Step Two

Sauté and cook 10 minutes: 1 small onion, minced, 1 stalk celery, diced, 1 lb. fresh mushrooms; and 4 tb. butter in olive oil. Add, stir, and cook five minutes: 2 cans (7 oz.) tuna, flaked; retain oil; 1 cup white wine (such as dry sherry); add and stir: few drops lemon juice, 1/2 tsp. curry; 1/2 tsp. paprika.

Step Three

Mix 1 cup sour cream and 1 can cream of mushroom soup.

Step Four

Drain liquid from tuna mixture and add mixture to rice. Mix. Add soup and cream mixture. Bake in casserole, uncovered, 1 hour at 350°. May be reheated for serving. Serves 8.

--- Sophie Cedarbaum

PERCH WITH MUSHROOMS

1 perch weighing 2 lbs.
Salt
1/2 cup oil

1 tb. butter
1 cup sour cream
2 oz. dried or 4 oz. fresh
mushrooms

Clean and bone fish. Cut into pieces, add salt and fry in hot oil. Butter baking dish. Place fish in it. Cover with parboiled mushrooms. Pour sour cream over and bake at 325° for 15 minutes. Serves 4-6.

--- Sophia Jones

SWEET AND SOUR TROUT (OR WHITE FISH)

5-8 pound fish cut into 1-inch steaks (3-1/2 lbs. = about 10 slices).

Bring to boil: 1-1/2 cups white vinegar; 4 cups water, 2 tb. salt, 2-1/2 cups white sugar, 5 whole bay leaves, 1/4 tsp. pepper; and 1/2 cup white raisins. Add fish and cook gently about 10 minutes.

Add 2 pkgs. Knox gelatin dissolved in 1/2 cup water and cook another 5 minutes. (Do not overcook.) Remove from pot to large casserole. Pour sauce over fish. Cook at least one day before serving.

--- Sophie Cedarbaum

SOLE FILLETS WITH CRAB MEAT (Sauce and Cheese Potatoes)

2 pkg. (12 oz. ea.) frozen sole fillets, thawed and separated	3 egg yolks 1 pkg. (6 oz.) frozen king crab meat, thawed
Salt and white pepper	1 tb. sherry (optional)
2 tb. lemon juice	6 servings instant mashed potatoes
2 tb. butter	Fine dry bread crumbs
2 tb. all-purpose flour	Grated Parmesan cheese
Fish broth and light cream (1 cup in all)	

Arrange fillets on buttered oven-proof serving platter. Sprinkle lightly with salt, pepper and lemon juice. Cover tightly with foil and bake in 375° oven for 15 minutes. Drain off fish broth and reserve. To make sauce, melt butter and blend in flour. Gradually add liquid and cook, stirring until thickened. Add 1 egg yolk mixed with small amount of sauce. Stir briskly while adding.

Stir in crab meat and heat gently. Add sherry, if used, and salt and pepper to taste. Pour over fish. Mix potatoes and remaining egg yolks and with pastry tube pipe rosettes around edge of fish. Sprinkle top lightly with a mixture of bread crumbs and cheese. Bake in 475° oven, placing on the high rack, for 15 minutes until well browned and bubbling hot. Makes 6-8 servings.

Note: A good party dish, this can be made a day ahead and stored in the refrigerator. Bake just before serving, increasing time slightly. This is simple and tasty.

--- Esther Speck

MEATS

At last we come to the staple of the American diet - meat. To combat boredom, why not try something new and different tonight? Choose from our potpourri of selections.

MEAT LOAF

2 lb. ground chuck	2/3 cup bread crumbs
1 lb. veal, ground	2/3 cup milk
3 tsp. salt	4 tb. chicken fat
1/2 tsp. pepper	6 tb. ketchup

Sauce to cover: 6 tb. ketchup; 1-1/2 cup water

Blend bread crumbs into meat. Add rest of ingredients, mixing thoroughly (I knead with hands). Shape into loaf and place in center of roasting pan. Surround with potato slices (at least 1 inch thick). Cover tightly. Bake one hour at 375°. Uncover, bake 1/2 hour at same heat. If sauce is too thick, add hot water. Skim fat.

--- Ailsa Levick

LAYERED TORTILLA PIE

1 lb. ground beef	1 tb. chili powder
1 medium onion, chopped	1 can (2-1/2 oz.) sliced ripe olives
1 clove garlic, minced	1 can (8 oz.) tomato sauce
1 tb. margarine	6 tortillas, buttered
1 tsp. salt	2 cups shredded Longhorn cheese
1/4 tsp. pepper	1/3 cup water

Brown meat with onion and garlic in margarine. Add seasonings, olives, and tomato sauce. In a round two-quart casserole, alternate layers of tortillas, meat sauce, and 1-1/2 cups cheese. Sprinkle remaining 1/2 cup cheese over top. Pour water at edge of casserole into bottom. Cover. Bake in 400° oven for 25 minutes. Remove cover and allow to stand 5 minutes. Cut in wedges.

Serves 4-6.

--- Helen Maynard

BAKED STUFFED MEAT LOAF

2 tb. minced onions	1/2 cup beef bouillon
2 tb. olive oil	2 tsp. salt
1 cup diced, cooked carrots	2 slices bread, cut in pieces
2 peeled tomatoes, chopped	1/2 cup milk
1 cup cooked peas	2 lb. ground beef
1/2 cup cooked string beans, cut small	1/2 tsp. pepper
2 eggs	2 tb. olive oil

Fry onion in oil until just tender but not browned. Add tomatoes; cook for a few minutes, then add rest of the vegetables; cool. 1 egg, beaten, and 1/2 tsp. salt. Set aside.

Soak bread in milk; add 1 egg, slightly beaten, 1-1/2 tsp. salt, pepper, and meat. Mix well. On waxed paper or aluminum foil pat out meat mixture into a long rectangle 9 in. wide and 1/2 in. thick. Spread on stuffing. Roll like a jelly roll. Place in 9"x5"x3" rectangular pan. Bake at 375° for 20 minutes, add bouillon; cover and bake at 350° for 1 hour. Makes 8 servings.

Instant mashed potatoes may be used instead of stuffing.

--- Jean Clennon

SOUTHERN-STYLE MEAT LOAF

2 lb. ground beef	1 can (16 oz.) tomatoes
1 cup crushed sesame seed crackers	2 eggs, beaten
1/2 cup chopped onion	1-1/2 tsp. salt
1/4 cup chopped green pepper	1/8 tsp. pepper
	1/4 tsp. basil

Combine ground beef, cracker crumbs, onion, green pepper, tomatoes, eggs, salt, pepper and basil. Mix thoroughly, pack mixture into a 9x5 in. loaf pan. Bake in slow oven (300°) for 2 hours.

Makes 8 servings.

--- Helen Peterson

DUPYZA (INDIAN BEEF)

1 tb. shortening	1 lb. ground beef
1 large onion, finely chopped	1 can (1 lb. 4 oz.) tomato puree
1 tb. cumin	1 tb. yogurt
1 tb. ginger	2 tb. lemon juice
1 tb. coriander	Salt to taste
1 tb. turmeric	1/2 cup slivered almonds
1 tb. sugar	1 cup peas
	Cooked rice

Melt shortening in Dutch oven or large skillet; sauté onion for 2 minutes. Stir in cumin, ginger, coriander, and turmeric; sauté for 2 minutes, stirring frequently. Add sugar and beef; cook over low heat until beef is browned. Stir in tomato puree, yogurt, lemon juice, salt, and almonds. Cover and simmer for 30 minutes.

Stir in peas; simmer for 15 minutes longer or until tender. Serve on rice.

--- Ellie Walter

HAWAIIAN BEEF

1-1/2 lb. tenderloin steak cut like chop suey meat	1 cucumber, thinly sliced
1-1/2 tsp. MSG	1 tomato, peeled and cut into wedges
1/4 cup salad oil	1 green pepper, cut in 1 in. cubes
1 can (20 oz. size) pineapple chunks (may use tidbits)	1 medium onion, sliced
2 tsp. soy sauce	2 tsp. cornstarch
1 tb. vinegar	2 tb. water
1 cup diced celery	3 cups hot fluffy rice

Sprinkle beef with MSG. Brown beef in hot oil in skillet. Drain pineapple. Mix soy sauce and vinegar and add pineapple syrup. Bring to a boil, reduce heat and simmer 15 minutes. Add pineapple chunks and vegetables; sprinkle with remaining MSG. Cook 5 minutes longer. Combine cornstarch and water; stir until smooth. Gradually add to beef mixture and stir constantly, until mixture thickens and comes to a boil. Spoon rice around edge of platter; turn hot mixture in center. Makes 6 servings.

--- Esther Speck

NEAPOLITAN BEEF

1/4 cup salad oil	1/2 tsp. pepper
1/3 cup finely chopped onion	1/2 tsp. dried oregano leaves
3 cloves garlic, crushed	1/2 tsp. dried basil leaves
1 cup pared, diced carrot	1 pkg. (8 oz.) small shell macaroni
1-1/2 cups diced celery	1 pkg. (10 oz.) frozen chopped spinach
1-1/2 lb. ground chuck	1/2 cup buttered fresh bread cubes
1 can (6 oz.) mushroom caps, drained	1 cup grated sharp Cheddar cheese
1/2 cup sherry	Grated Parmesan cheese
1 can (1 lb. 3 oz.) tomatoes	
1 tb. salt	

In hot oil in skillet, sauté onion, garlic, carrot and celery until onion is golden - about 5 minutes. Add beef; cook, stirring until red disappears. Add mushrooms, sherry, tomato paste, tomatoes, salt, pepper, oregano and basil; simmer, uncovered, 1-1/2 hours. If desired, cool; cover, and refrigerate until needed.

About 45 minutes before serving time, pre-heat oven to 350°. Cook macaroni and spinach according to package directions. Reheat sauce. Add well-drained macaroni and spinach. Turn into 3-quart casserole. Top with bread crumbs and Cheddar cheese. Bake, uncovered, 30 minutes, or until bubbly and browned. Serve sprinkled with Parmesan cheese.

--- Hope Apple

HUNGARIAN GOULASH

Brown: 2 lb. beef cubes in
4 tb. fat or oil

Add and brown lightly:

1 cup sliced onions
1 small clove garlic, minced

Mix together the following:

3/4 cup catsup	2-1/2 tsp. paprika
3/8 cup Worcester sauce	2 tsp. salt
1 tsp. vinegar	1 tsp. dry mustard
1 tb. brown sugar	Dash red pepper

Add to meat. Add 3 cups water. Cover and simmer 2 - 2-1/2 hours.
Serve on noodles.

--- Jane Beederman

BEEF KABOBS DELUXE

2 lb. sirloin tip or chuck	1 tsp. salt
roast, cut in 2-in. cubes	1/2 tsp. pepper
1/4 cup soy sauce	1 pt. fresh mushrooms
1/2 cup salad oil	1 large onion OR
1/4 cup lemon juice or vinegar	1 large green pepper

If chuck is used, add meat tenderizer as directed on package. Combine soy sauce, salad oil, lemon juice, salt and pepper, and marinate meat in refrigerator 3-4 hours or overnight. Alternate meat with mushrooms, piece of onion or pepper on skewer of rotisserie. Individual skewers may also be used. Cook kabobs under broiler. Baste frequently with marinade while cooking. Broil to desired doneness - 20 to 30 minutes. This is good with Rice Pilaf.

--- Hope Apple

FLORENTINE BEEF AND PASTA

1-1/2 lb. ground beef	2 cups wide noodles, cooked (1/4 lb.)
1/2 tsp. salt	
1/8 tsp. pepper	1 pkg. (10 oz.) frozen chopped spinach, cooked
2 (8 oz.) or 1 (15 oz.) can tomato sauce with tomato bits	1 cup cottage cheese
1/2 tsp oregano	1/4 cup minced onion
1/2 tsp. basil	3 tb. grated Parmesan cheese
1/2 cup water	1 cup shredded Mozzarella cheese (1/4 lb.)

Brown beef in skillet with salt and pepper. Drain fat. Add ingredients through and including water. Simmer, uncovered, 10 minutes. Stir in noodles. Drain spinach and combine with remaining ingredients except Mozzarella cheese.

Place half of meat mixture in bottom of 1-1/2 qt. baking dish. Add spinach mix to form layer. Top with remaining meat mix. Bake 15 minutes at 375°. Top with Mozzarella cheese and bake 10 minutes longer.

Serves 6.

--- Sophie Cedarbaum

CHINESE MEAT BALLS

3 lb. ground meat (pot roast)	2 cloves garlic (smashed)
2/3 scant cup soy sauce	2 tsp. powdered ginger

Roll mixture into bite-sized balls. Put in a jelly roll pan and bake in 275° oven for 35-40 minutes.

--- Geraldine Clennon

HAM POLYNESIAN

3 to 4 cups cubed cooked ham	1/2 cup brown sugar
2 tb. butter or margarine	2 tb. cornstarch
1 can (13 oz.) pineapple tidbits	1/2 cup each vinegar and chicken bouillon
2 green peppers cut in thin strips	2 tsp. soy sauce
	3 cups cooked white rice

Sauté ham cubes in butter until lightly browned. Add pineapple with liquid and green pepper. Cover, simmer for 5 minutes. Mix brown sugar and cornstarch with vinegar, bouillon and soy sauce. Gradually add to ham mixture. Cook, stirring constantly, until mixture boils and is thickened. Serve over rice. Serves 6.

--- Helen Peterson

SWEET AND SOUR PORK

1-1/2 lb. pork cutlets, cut in small strips or cubes	1/4 cup vinegar
1 #2 can pineapple chunks (2-1/2 cups)	1 tb. soy sauce
1/4 cup brown sugar	1/2 tsp. salt
2 tb. cornstarch	3/4 cup green pepper strips
	1/3 cup thinly sliced onion
	Rice

Brown pork slowly in hot fat. Add 1/2 cup water; cover and simmer until tender, about 1 hour. Add additional water as necessary.

Drain pineapple, saving syrup. Combine brown sugar and cornstarch; add pineapple syrup, vinegar, soy sauce, and salt. Cook and stir over low heat until thick. Pour over hot cooked pork and let stand 10 minutes. Add pineapple, green pepper, and onion. Cook about 5 minutes or longer if more tender vegetables are desired. Serve over rice.

Serves 4.

--- Jane Hagedorn

GOLD SAUCE

For baked or roast ham or veal or for cold sliced meats. (For vegetables or potatoes, reduce sugar to 1-2 tablespoons).

1/2 cup sugar	4 tsp. dry mustard
1 tsp. salt	2 eggs
1/2 cup vinegar	1/4 cup melted butter
1/2 cup milk	

Mix eggs and milk. Pour into dry ingredients in top of double boiler. Cook over moderate heat, stirring frequently, for about 15 minutes. Will keep about a week.

--- Barbara Miller

SWEDISH VEAL LOAF

"Kalvsylta"

4 lb. veal shank - add some	4 bay leaves
other pieces of veal if	8 whole allspice
shank is small	Pepper
2 tsp. salt	1 cup celery

Cover meat with warm water and boil with spices and celery until meat falls away from bones. Cool. Pick meat from bones and chop. In the meantime cook bones in liquid. Strain and let come to a boil with the meat. Put in a loaf pan, let cool, refrigerate. Next day it is ready for slicing.

--- Helen Peterson

BEAN BAKE

2 cans (1 lb.) baked beans	4 frankfurters
1/4 cup chopped green peppers	8 small whole onions, peeled
1/3 cup Catalina French	and cooked
dressing	

Combine beans, green pepper, onions, and dressing in a 1-1/2 quart casserole. Slash frankfurters almost through at 1/2-inch intervals; place on top of beans. Bake at 350° for 45 minutes.

--- Geraldine Clennon

COMPANY VEAL STEW

1-1/2 lb. boneless veal	1 tsp. paprika
1/4 cup flour	1/2 cup shortening (may use half butter)
1 tsp. salt	
Dash pepper	2 medium tomatoes
1/4 cup chopped onions	1/2 cup hot water
	1/2 cup sour cream

Cut veal into 1-inch cubes. Dredge with flour, mixed with salt and pepper. Sauté onions, veal cubes and paprika in shortening until meat is well browned, stirring frequently.

Cut tomatoes into small pieces. Add hot water and rub through a sieve. Add to the meat, cover and simmer until veal is tender, about 1-1/2 hours. Add sour cream and simmer 15 minutes longer. More paprika may be added if desired.

--- Dorothy Waterloo

CANTONESE POT ROAST

2 tb. fat	3/4 cup chopped green pepper
4-5 lb. blade chuck roast	1 cup chopped onion
1 can (2 oz.) mushrooms	1 cup chopped celery
1/4 cup water	1/4 cup pineapple juice
2 tb. soy sauce	2 slices pineapple, in chunks
1 tsp. ground ginger	2 tb. cornstarch

Brown meat in fat on both sides; add all except mushrooms, pineapple chunks, cornstarch. Simmer covered till meat is fork tender (add more water if needed). Remove meat, trim off fat and slice meat. Strain sauce (optional), add rest of ingredients (dissolve cornstarch in 2 tb. cold water first) and cook until thickened. Serve with rice. Best made the day before; freezes well.

--- Ailsa Levick

BEEF STEW

2 lb. beef for stew cut into 1-1/2 in. cubes	1 tb. sugar
6 ribs of celery cut in rather large pieces	2 tb. tapioca
6 carrots cut in rather large pieces	1/2 cup tomato juice
1 onion, sliced	2 tsp. salt

Mix sugar, salt, tapioca and tomato juice together and pour over meat and vegetables in a baking dish. Cover with foil paper and bake for around 4 hours at 250°.

--- Dorothy Waterloo

CORNISH PASTY

Here's a tasty tidbit which could be a real conversation piece if served to either company or your family.

- | | |
|--|----------------------------|
| 1 lb. round steak plus suet,
cubed small | 1 cup finely chopped onion |
| 3 cups cubed raw potatoes
(approximately) | 2 tb. butter |
| | Salt and pepper to taste |
| | Pastry |

Make a pastry; not quite as rich as for pie. For each pasty, roll out an 8-inch circle of pastry and on one-half of it mix 2 tb. raw potatoes, 1 tb. onion, 1/2 tsp. butter, 1 heaping tb. cubed steak; a little suet, and salt and pepper. Minced parsley may be added - salt and pepper to taste.

Fold over other half of pastry and pinch together. Then lay the pasty so the seam is on top. Slit a hole with a knife, about an inch. Put in greased pan or cookie sheet and bake 1 hour in medium oven. When they have been in the oven for 15 minutes put a tablespoon of boiling water into each slit. This makes 6 to 8 individual pasties. Good hot or cold.

--- Veronica McKinley

BARBECUED SPARERIBS - HAWAIIAN STYLE

- | | |
|-----------------------------|--------------------------------|
| 1-1/2 tb. sugar | 3/4 tsp. ground black pepper |
| 3 tb. soy sauce | 1/2 tsp. ground ginger |
| 1-1/2 tb. wine vinegar | 1/4 tsp. cayenne |
| 2-1/2 tsp. salt | 1/4 tsp. instant minced garlic |
| 1-1/2 tsp. powdered mustard | |
| 2 tb. water | |
| 4 pounds lean spareribs | |

Combine first four ingredients. Mix mustard with water and let stand 10 minutes to develop flavor. Add to sauce. Arrange spareribs in a large flat dish or platter. Add sauce, being sure that all sides of ribs are well coated. Marinate in refrigerator 12 hours or overnight, turning occasionally to marinate uniformly. To cook, place spareribs in a large, shallow pan such as a jelly-roll pan. Pour in all the marinade. Bake in a preheated moderate oven (350°) 1-1/2 hours, turning once. Serve hot. Makes 6 servings.

--- Debbie Utley

HAMBURGER CASSEROLE

1-1/2 pounds ground beef	1 cup sour cream
1/2 cup chopped onion	1/4 cup chopped red pimento
1 can cream of chicken soup, undiluted	1/2 tsp. salt
1 can cream of mushroom soup, undiluted	1/4 tsp. pepper
1 cup buttered bread crumbs	1/2 tsp. MSG
	3 cups medium noodles, cooked and drained

Brown meat and onion together. Add soups, sour cream, pimento, salt, pepper and MSG. Blend. Stir in cooked, drained noodles. Pour into a 2-qt. greased casserole and sprinkle bread crumbs on top. Bake, uncovered, in 350° oven for 30 minutes. Serves 8-10 people. Freezes well.

--- Debbie Utley

BEEF AND MACARONI CASSEROLE, ITALIAN STYLE

1-1/2 pounds ground beef	1 tsp. oregano
2 medium onions, chopped	1/4 tsp. crushed red pepper
1 medium green pepper, diced	2 cups macaroni, cooked
2 cans (8 oz. each) tomato sauce	1 cup cream style cottage cheese
1 can (6 oz.) tomato paste	1 cup grated Cheddar-type cheese
1-1/2 tsp. salt	

In heavy skillet brown beef and onion; pour off dripping. Add green pepper, tomato sauce, tomato paste, salt, oregano and red pepper. Cover and simmer for 45 minutes. In a 2-1/2 qt. casserole, layer half of the macaroni and half the meat sauce. Spoon cottage cheese on top; sprinkle with 1/4 cup Cheddar cheese. Layer remaining macaroni, then remaining meat sauce and Cheddar cheese. Bake at 375° for 15 minutes. Cover loosely with foil; bake 15 minutes longer. Serves 8.

--- Arlene Reed

SWEET AND SOUR MEATBALLS

2 lb. hamburger meat	1/4 cup catsup
3 eggs	Salt, pepper, and onion to taste
1/2 cup crushed corn flakes	

Mix together and make small balls. Set aside.

2 cans (16 oz.) tomato sauce	2 tb. chili sauce
1 can water	Salt and pepper
1/2 small jar grape jelly	2 tb. brown sugar

Bring to boil. While cooking, place meat balls in sauce and simmer, covered, for 2 hours.

LASAGNE

2 lbs. ground beef	1 tsp. salt
1 can tomato paste	1/2 tsp. pepper
1 can tomato sauce with bits	1 bay leaf
2-1/2 cups water	2 tb. olive oil
1 medium onion, chopped	1 lb. cottage cheese
3 stalks celery, diced	1 pkg. shredded Mozzarella cheese
1 large clove garlic	1 lb. lasagne noodles
1 jar mushrooms	Grated Romano or Parmesan cheese
1 tb. Italian seasoning	

Brown beef in oil until pink color is gone. Add onion, celery, bay leaf, Italian seasoning, garlic, salt, pepper, and mushrooms. Cook for 10 minutes, then add tomato paste and sauce and water. Cook for 45 minutes while getting noodles ready. Cook noodles as directed on box.

Preheat oven to 350°. Use a pan 9"x7"x2". Layer noodles, cottage cheese, meat sauce, Mozzarella and grated cheese until used up. Bake in oven 30 minutes. Serves 8.

--- Rochelle Shayne

DESSERTS

These delightful desserts can be served at any time of day.

APPLE KUCHEN

- | | |
|--|----------------------|
| 1/2 cup butter or margarine,
softened | 1/2 cup sugar |
| 1 pkg. yellow cake mix | 1 tsp. cinnamon |
| 1/2 cup flaked coconut | 1 cup sour cream |
| 1 can (20 oz.) sliced apples or
2-1/2 cups sliced, pared
baking apples | 2 egg yolks or 1 egg |

Heat oven to 350°. Cut butter into cake mix (dry) until crumbly. Mix in coconut. Pat mixture lightly into ungreased oblong pan (9"x13"x2"). Build up slightly around edges. Bake 10 minutes. Arrange apples on warm crust. Mix sugar and cinnamon; sprinkle on apples. Blend sour cream and egg yolks. Drizzle over apples. (Topping will not completely cover apples.) Bake 25 minutes or until edges are light brown. Do not overbake. Serve warm. 12 to 15 servings.

--- Esther Speck

COFFEE CAKE

- | | |
|----------------|--------------------------|
| 1 cup sugar | 1 cup milk |
| 1/2 cup butter | 2-1/2 tsp. baking powder |
| 2 eggs | 1/4 tsp. salt |
| 2 cups flour | |

Cream butter and sugar, then add eggs and cream thoroughly. Sift flour, baking powder and salt together. Add to creamed mixture alternately with milk. Pour into well-greased 9"x13"x2" pan. Sprinkle top lightly with cinnamon. Melt 1/2 cup butter and mix with 2/3 cup sugar and scant tablespoon flour. Spread over top of cake and sprinkle with chopped nuts. Bake 30 minutes at 350°.

--- Nella Gain

PINEAPPLE ICE BOX DESSERT

1 lb. vanilla wafers	2 eggs
1/4 cup butter	1 #2 can crushed pineapple,
1-1/2 cups powdered sugar	drained
	1/2 pt. whipping cream

Crush vanilla wafers and place half of the crumbs in a greased 9"x13"x2" baking dish. Cream butter and powdered sugar until thick and creamy.

Add unbeaten eggs one at a time and beat until fluffy. Sprinkle half of remaining crumbs over this mixture. Combine whipped cream and drained pineapple. Spread over first mixture and sprinkle with remaining crumbs. Chill for several hours.

Serves 12.

--- Nella Gain

LEMON DESSERT

1 cup flour, 1 stick margarine, 1/4 cup nuts, chopped fine. Mix well and pat in a 9"x13"x2" pan. Bake about 20 minutes at 350° till brown on edges. Cool slightly.

Mix 1 large Philadelphia cream cheese and 1 cup powdered sugar. Beat till smooth, add 1 cup Cool Whip. Place on crust.

Mix 2 pkg. instant lemon pudding and 3 cups milk. Beat with rotary beater till smooth. Pour over cheese mixture. Add topping of Cool Whip. Chill overnight.

--- Mary Radmacher

COOKIES

Try these cookies for snacks or lunch boxes.

SUGAR COOKIES

2 sticks margarine	1 tsp. vanilla
1 cup salad oil	5 cups sifted flour with 2 tsp.
2 cups white sugar	salt and 2 tsp. cream of tartar
2 eggs	

Combine margarine, oil and sugar; beat well. Add eggs and vanilla and beat. Add dry ingredients. Make into balls the size of a walnut and dip in sugar. Flatten on a cookie sheet with a fork and bake at 375°, 12-15 minutes. Can be made into rolls and frozen, then sliced and baked later. Makes 100 cookies.

--- Gladys Haggie

OATMEAL CRISPIES

Cream 1 cup shortening, 1 cup brown sugar and 1 cup granulated sugar. Add 2 beaten eggs and 1 tsp. vanilla. Beat well. Add 1-1/4 cups flour sifted with 1 tsp. soda and 1 tsp. salt. Add 3 cups quick cooking oatmeal and 1/2 cup chopped walnuts. Form into long rolls and chill thoroughly. Slice 1/4 inch thick and bake on ungreased cookie sheet in a 350° oven for 10 minutes. Makes 5 dozen.

--- Nella Gain

NATURAL COOKIES

1/2 cup melted butter	2 cups steel cut oats
1 cup brown sugar	1 cup soy flour
1/2 cup white sugar	1 cup white flour
2 eggs	1 tsp. vanilla

If you like, add 1/2 cup nuts, raisins or chocolate chips. Mix all ingredients together. Drop by teaspoon on greased cookie sheet. Bake in moderate oven 10-12 minutes. Makes 3 dozen cookies.

--- Lenore Marti

CHOCOLATE FILLED SNOWBALLS

1 cup soft butter or margarine	1 cup finely chopped walnuts
1/2 cup sugar	1 pkg. (5-3/4 oz.) chocolate
1 tsp. vanilla	kisses
2 cups sifted all-purpose flour	Confectioners sugar

Beat butter, sugar and vanilla until light and fluffy. Add sifted flour and nuts. Blend well. Chill dough. Remove foil from kisses. Using about 1 tablespoon dough for each, shape dough around kisses, roll to make ball. Be sure to cover kisses completely. Bake on ungreased cooky sheet at 375° for 12 minutes or until set but not brown. Cool slightly. Remove to wire rack. While still warm, roll in confectioners sugar. Cool. Store in tightly covered container. Roll in sugar again before serving, if desired.

--- Jessie Rutherford

THREE LAYER COOKIES

Step 1

Place 1/2 cup butter, 1/4 cup sugar, 1/3 cup cocoa and 1 teaspoon vanilla in top of double boiler. Cook until blended. Add 1 egg slightly beaten; cook for 5 minutes longer. Add contents of 1 can (3-1/2 oz.) flaked coconut.

Step 2

Crush enough vanilla wafers to make 2 cups crumbs, add to coconut mixture; press in 9"-square pan; let stand 15 minutes. Mix 3 tablespoons milk and 2 tablespoons vanilla-flavored pudding mix (instant). Cream 1/2 cup butter, until light.

Step 3

Add pudding mix and 2 cups confectioners sugar to butter; beat until smooth. Spread over first layer; let stand 15 minutes, or until firm. Melt 1 bar (4 oz.) sweet chocolate with 1 tablespoon butter. Cool; spread on other layer.

Step 4

Cut into squares and top each with a pecan or walnut, if you like.

--- Jessie Rutherford

FUDGE OATMEAL COOKIES

1-1/2 cups flour	1/2 cup butter
1/2 tsp. salt	1-1/2 cups rolled oats
1/2 tsp. baking soda	1 cup chopped nuts
1/2 cup cocoa	1/4 cup hot water
1/2 cup granulated sugar	1 egg, beaten well
1/2 cup brown sugar	1 tsp. vanilla

Sift flour, salt, baking soda, cocoa and granulated sugar together. Add brown sugar. Cut in butter as for pie crust. Mix in oats and nuts. (Raisins may be used if preferred.)

Add hot water, beaten egg and vanilla. Mix thoroughly. Chill dough for easier dropping. Drop from teaspoon on greased cookie sheet 2 inches apart. Bake at 375° for 12-15 minutes. Makes 5 dozen.

--- Jane Beederman

AUSTRIAN LINZER TARTS

1 cup butter	3 cups flour
1/2 cup sugar	1/2 tsp. baking powder
4 egg yolks	Raspberry jam (or whatever you like)
Grated rind of 1 lemon	Confectioners sugar
1 tsp. vanilla	

Cream butter and sugar until light and fluffy. Add egg yolks, rind and vanilla. Beat well. Add flour sifted with baking powder. Mix thoroughly. Chill several hours. Roll dough about 1/4 inch thick on pastry cloth. Cut rounds about 2-1/2 inches in diameter. Cut smaller rounds or stars from centers of half-cookies. Bake at 350° for 10 minutes or until lightly browned.

When cool, spread jam on whole cookies and dust others with confectioners sugar. Place sugared cookies on top of jam cookies.

Makes 28 filled cookies.

--- Jessie Rutherford

APRICOT SQUARES

3/4 cup shortening (part butter)	1/2 tsp. soda
1 cup brown sugar	1 tsp. salt
1-3/4 cups flour	1-1/2 cups oats

1 can Solo apricot filling

Mix shortening and sugar thoroughly. Add flour, soda and salt. Mix well. Add oats. Place half mixture in a 13"x9"x2" pan. Press and flatten with hands to cover bottom of pan. Spread filling over mixture carefully. Cover with remaining crumb mixture, patting lightly.

Bake until lightly browned. While warm cut into squares. Bake at 400°, 25-30 minutes.

--- Jane Beederman

KOLACHKYS

Cream 1 lb. softened butter or margarine with 1 cup sugar. Add 4 egg yolks. Beat, then add 4 cups flour gradually. Chill and form rolls about 3 inches in diameter. Freeze after wrapping in waxed paper. Slice 1/4 inch thick.

Fill with Solo (prune, apricot or peach filling). 1 teaspoon on each round. Bake at 400°, 6 minutes. Remove from pans directly to serving tray. Sprinkle with powdered sugar.

--- Bill Blanck

PUDDINGS

These puddings can be a
tasty change for dessert.

CARROT PUDDING

1 cup shortening (1/2 butter)	Juice of 1/2 orange and
1/2 cup brown sugar	grated rind
1 egg	Juice of 1/2 lemon and
1-1/4 cup flour	grated rind
1 tsp. baking powder	1-1/4 cups grated carrots
1/2 tsp. baking soda	
1/2 tsp. salt	

Cream shortening with sugar. Add egg, then remaining ingredients, mix well. Spread batter in 5-cup mold or baking dish. Bake at 350° for 1 hour. Serves 6.

--- Jane Beederman

RICE CUSTARD PUDDING

6 eggs, slightly beaten	1-1/2 cups cooked rice
1/8 tsp. salt	1 tsp. vanilla
1/2 cup sugar	Nutmeg
3 cups hot milk	

Beat eggs, add sugar and salt. Add hot milk slowly. Add rice and vanilla. Pour into buttered baking dish. Sprinkle nutmeg on top. Place in pan of hot water. Bake 1-1/2 hours in 325° oven. Test custard with knife. Serve with lingonberries or raspberry sauce.

Secret of pudding is placing dish or casserole in pan of hot water - this makes the custard on top.

--- Hilda Soderberg

STRAWBERRY OR BLUEBERRY PUDDING

1 dozen macaroons	1 cup sugar
2/3 cup Marsala or Sherry	4 eggs, separated
1 pint fresh ripe strawberries or blueberries	Grated rind of 1/2 lime
	2 tb. sugar

1. Place macaroons on bottom and sides of baking dish. Pour wine over and saturate macaroons.
2. Wash berries, hull and let stand 10 minutes with 1/2 cup sugar. Put a layer in dish.
3. Beat egg yolks very light with 1/2 cup sugar. Add lime juice and rind and beat again, using electric mixer.
4. In separate bowl, beat whites very stiff. Fold half into egg yolks and pour over berries.
5. Add 2 tb. sugar to remaining egg whites and pile on top of mixture.
6. Set in a pan one-half full of water and bake in 350° oven for 20-25 minutes or until meringues are brown.
(Canned blueberries or frozen strawberries may be used if desired. If they are, eliminate the 1/2 cup sugar placed on top of them before beating egg yolks.)

--- Eleanor Shaevsky

HARVEST FRUIT COMPOTE

1 pound package dried prunes	1 large can crushed pineapple,
1-1/3 cups dried apricots	drained
1 lb. 5 oz. can cherry pie filling	2 cups water
	1/4 cup dry sherry

1. In 9"x9"x2" baking dish, layer prunes, apricots and pineapple.
2. Combine remaining ingredients; pour over fruit.
3. Cover and bake at 350° for 1-1/2 hours. Serve warm.

--- Eleanor Shaevsky

FRIENDSHIP FRUIT

This is a magic potion that must be handled with respect, when it is given to you by a friend who thinks you are worthy of it.

Never let the contents of the jar get below 2 cups or the fermentation will stop. Every two weeks you may add one cup sugar and one cup fruit that has been drained well. The fruit should be added in this order...

1 cup sliced peaches
1 cup pineapple tidbits
1 cup maraschino cherries

Stir daily. Serve over ice cream or cake.

If you wish to give a starter to someone, you may divide the fruit by putting 2 cups in a jar for a starter. Divide on the day you are to add fruit and sugar.

Never seal the top of the jar tight.

--- Esther Speck

CAKES

These cakes are made with a package base or by the "scratch" method.

CHOCO-CROWN TURNABOUT CAKE

1 pkg. yellow cake mix	3 eggs
1/2 cup butter or margarine	1 pkg. coconut-pecan or coconut almond frosting mix
1-1/3 cup water	1 envelope (1 oz.) premelted chocolate

Grease and flour tube or bundt pan. In large bowl combine cake mix, butter, water and eggs. Blend and/or beat as directed on cake mix package. Reserve 2 cups batter. Pour remainder into pan. To reserved batter, add prepared frosting mix and premelted chocolate, stir and pour on top of batter already in pan. Bake 50-60 minutes in a 350° oven. Remove from oven and cool 15 minutes before removing pan. Icing may be dribbled on top, if desired.

--- Gladys Haggie

HARVEY WALLBANGER CAKE

1 pkg. Duncan Hines orange supreme cake mix	4 oz. frozen orange juice
1 pkg. instant vanilla pudding	4 oz. water
4 eggs	4 oz. Vodka
1/2 cup oil	4 oz. Galliano

Beat all ingredients together 6-8 minutes. Oil bundt or angel food pan. Bake 40-50 minutes at 350°. Let cake cool 10 minutes in pan. Put cake on plate. Make holes in warm cake with skewer or fork. Pour on glaze.

Glaze:

1 cup confectioners sugar	2 tb. Vodka
2 tb. frozen orange juice	2 tb. Galliano

Mix together and pour on warm cake. Serves 12.

--- Arlene Reed

SIMPLE AND DELICIOUS FORM CAKE

3 cups sifted flour	2 cups sugar
3 tsp. baking powder	4 eggs
1/2 tsp. salt	2 tsp. vanilla
1/2 lb. butter or margarine	1 cup milk

Sift flour once, measure; add baking powder and salt and sift again. Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Add dry ingredients alternately with milk, beating until smooth after each addition. Pour into greased and lightly floured 10" tube pan and bake at 350° for 50-60 minutes, or until done. Remove from oven and allow to stand 10 minutes. Turn out onto wire rack and cool.

Topping (optional):

3/4 cup sugar	1 tb. butter	1/4 cup milk
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Combine sugar, butter and milk. Cook to syrup consistency. Remove from heat and cool slightly, then spread on cake for a glaze.

--- Violet Lobono

VANILLA WAFER CAKE

2 sticks margarine	1 box (12 oz.) vanilla wafers,
2 cups sugar	crushed
6 eggs	1/2 cup angel flaked coconut
1/2 cup milk	1 cup chopped pecans

Mix as usual. Pour into greased and floured bundt or angel food pan. Bake 1-1/2 hours at 350°.

--- Helen Maynard

PECAN CRUNCH CAKE

1/2 cup chopped pecans	2 eggs
1/3 cup melted butter	1 tsp. vanilla
1/2 cup sugar	2 cups sifted cake flour
1/3 cup fine dried bread crumbs	2 tsp. baking powder
1/4 tsp. salt	3/4 tsp. salt
2/3 cup butter	1/2 cup milk
1-1/4 cups sugar	

Vanilla Glaze:

1/2 cup sifted confectioners sugar
1/2 tsp. vanilla
2 tb. milk

Butter bottom and sides of 1-quart fluted tube pan or 8"-square pan. Combine pecans, melted butter, 1/2 cup sugar, bread crumbs and salt. Press on bottom and 1 inch up sides of pan. Cream together 2/3 cup butter and 1-1/4 cups sugar. Add eggs and beat until light and fluffy. Blend in vanilla. Sift together flour, baking powder and 3/4 tsp. salt. Add sifted dry ingredients to creamed mixture alternately with milk. Pour batter into pan. Bake at 350° for 60 minutes or until done. Cool on rack 15 minutes. Remove from pan and cool completely, crumb side up. Combine ingredients for glaze and beat until smooth. Spoon glaze over top of cooled cake. Serves 8.

--- Frances R. Loach

RHUBARB CAKE

1 cup sugar	1/2 tsp. salt
1/2 cup margarine	1 tsp. soda
1 egg	1-3/4 cups flour
3/4 cup sour milk or buttermilk	2 cups fresh rhubarb
1 tsp. vanilla	(finely cut)

Cream sugar and margarine, add egg, sour milk and vanilla. Sift salt, soda and flour together. Add to creamed mixture. Fold in rhubarb.

Topping:

Sprinkle on top - 1/2 cup brown sugar
1/2 cup chopped nuts (Use 9"x13" baking pan)

Bake at 350° for 45 minutes.

--- Helen Peterson

JEWISH APPLE CAKE

2 cups sugar (scant)	Dash of salt
1 cup oil or melted shortening	1 tsp. vanilla
4 eggs	Orange rind to taste
1/4 cup orange juice	1/2 cup raisins
3 cups sifted flour	4 medium apples (pared and sliced into small pieces)
3 tsp. baking powder	

Beat sugar, shortening, eggs and orange juice. Add flour, baking powder, salt and vanilla; beat. Add orange rind. Fold in raisins and apples. Bake at 350° for 45-50 minutes in a long loaf or two regular loaf pans, greased and floured.

--- Roberta Arbit

LIGHT FRUIT POUND CAKE

1/2 lb. butter	Juice and rind of 1 lemon
1 cup sugar	1/4 cup fruit juice (orange and cherry)
6 eggs	1 lb. maraschino cherries
3 cups flour	or 2-10 oz. jars
1 tsp. baking powder	3/4 box raisins
1 tsp. vanilla	Nuts, cut up

Cream butter and sugar. Add eggs, beat until light and fluffy. Alternate dry ingredients with liquids. Fold in fruit. Use loaf pans, greased and lined with waxed paper and greased again. Fill 3/4 full and bake 1-1/2 hours until nicely browned. Bake at 325° for the first 15 minutes, then lower to 300° for rest of baking time.

--- Sally Jacob

LIGHTNING CAKE

2 cups flour	2 eggs broken in a cup and filled with milk
2 tsp. baking powder	2 tbs. melted butter
1-1/4 cup sugar	
1/4 tsp. salt	

Sift all dry ingredients. Add liquid and beat until light. Bake at 350° for 45 minutes. This cake can be made as a layer cake, loaf cake or muffins.

--- Sue Thurow

DELUXE FUDGE CAKE

1/2 cup margarine	2 cups sifted cake flour
1-1/2 cups sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 squares melted chocolate	1 cup ice water
1 tsp. vanilla	

Cream margarine and sugar till fluffy. Add eggs, beat well. Add vanilla and chocolate. Mix flour, salt and soda together and add to other mixture. Add ice water and mix well. Bake at 375° till it tests done.

--- Gladys Haggie

HARVEST LOAF CAKE

1/2 cup butter	1/2 tsp. nutmeg
1 cup sugar	1/4 tsp. ginger
2 eggs	1/4 tsp. cloves
1-3/4 cups sifted flour	3/4 cup pumpkin
1 tsp. soda	3/4 cup chocolate chips
1 tsp. cinnamon	3/4 cup chopped walnuts
1 tsp. salt	or pecans

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Sift flour with soda, spices and salt. Add to creamed mixture in thirds alternately with pumpkin, beating until smooth, after each addition. Stir in nuts and chocolate chips. Turn into greased and waxed paper-lined, 9"x5"x3" loaf pan. Bake at 350° for 1 hour. Serves 12.

--- Edith Grafman

HOT MILK SPONGE CAKE

2 eggs	1 tsp. baking powder
1 cup sugar	1/2 tsp. salt
1 tsp. vanilla	1/2 cup milk
1 cup cake flour	1 tsp. butter or margarine

Beat eggs with rotary beater. Gradually beat in sugar. Stir in vanilla. Sift flour with baking powder and salt. Add to mixture gradually, beating after each addition. Scald milk. Add butter. Add hot milk all at once. Beat a dozen turns with rotary beater. Line 7"x11"x1-1/2" pan with waxed paper. Pour in batter. Bake at 350° for 25 minutes.

--- Sue Thurow

CHOCOLATE CHIP CAKE

1 cup chopped dates	1-3/4 cup flour
1 tsp. baking soda	2 tb. cocoa
1 cup hot water	1/2 tsp. salt
1 cup shortening	1 tsp. vanilla
1 cup sugar	1 small pkg. chocolate chips
2 eggs	1/2 cup chopped nuts

Mix together dates, soda and water and let cool. Cream shortening, sugar and eggs. Add flour, cocoa, salt and vanilla. Sprinkle chips and nuts on top of cake. Bake at 350° for 40 minutes.

--- Ruth Greene

CHOCOLATE FRENCH PASTRY CAKE

1/2 cup cocoa	1 tsp. vanilla
3/4 cup boiling water	2 cups flour
1/4 lb. butter	1/2 tsp. baking soda
2 cups sugar	Pinch of salt
1 cup sour cream	3 egg whites (stiffly beaten)

Dissolve cocoa in boiling water. Cool. Cream butter with sugar. Add sour cream. Add cooled cocoa mix. Add vanilla, then flour, soda and salt. Fold into egg whites. Bake in 9"x13" pan at 350° for 20 minutes. Turn oven down to 325° and bake 30 minutes more until done. Sprinkle with confectioners sugar.

--- Jane Beederman

CHOCOLATE SWIRL COFFEE CAKE

1/3 cup coconut	1/4 cup sugar
1/4 cup chopped nuts	1 egg
1/4 cup sugar	3/4 cup milk
3 tb. melted margarine	1/3 cup melted chocolate
2 cups Bisquick	chips

Stir together coconut, nuts, 1/4 cup sugar and 1 tablespoon melted margarine. Set aside. Mix Bisquick, 1/4 cup sugar and remaining margarine, egg and milk. Beat 1/2 minute. Pour into 8"x8" pan. Spoon chocolate over batter. With knife, cut through batter for marbled effect. Sprinkle coconut. Bake at 400° for 20-25 minutes.

--- Roberta Arbit

BELGRADE ALMOND CAKE

8 eggs (separated)	4 oz. almonds
1/3 cup sugar	1/2 cup flour

Beat egg yolks with sugar. Add blanched, skinned, and ground almonds. Fold in stiffly beaten egg whites and flour. Pour the mixture into a buttered, floured cake pan. Bake at 375° for 45 minutes. Let cake cool. Cut into 3 layers and spread with the filling below.

10 egg yolks	2 cups milk
3/4 cup sugar	1 vanilla pod
1 tb. flour	1-2/3 cups butter

Beat egg yolks and sugar well. Add flour and mix well. Stir in milk slowly and add vanilla. Cook in double boiler, stirring all the time. When filling has thickened remove from heat and stir until cool. Cream butter well and add to filling. Spread filling over each layer and cover cake completely. Garnish with blanched and skinned almonds, cut lengthwise. Chill cake before serving.

--- Sofia Jones

CARROTS & NUT CAKE

Blend together 1-1/2 cups salad oil and 2 cups sugar. Beat well. Add 4 eggs, one at a time, beating thoroughly after each addition.

Sift 2 cups flour with 2 teaspoons baking powder, 1 teaspoon salt and 1-1/2 teaspoons ground cinnamon. Add sifted dry ingredients to oil-sugar-egg mixture, a little at a time, beating well after each addition. Next add 2 cups finely grated raw carrots and 1 cup chopped walnuts. Turn batter into 2 greased 9" cake pans and bake 35 minutes at 350°.

Frosting:

Cream 6 oz. cream cheese, 1/4 cup soft butter, 2 tsp. vanilla and about 1 cup powdered sugar.

--- Frances Loach

AUNT NETTIE'S RAISIN CAKE

1 cup water	1 stick butter or margarine
1 cup raisins	1 cup sugar
1 tsp. baking soda	1-1/2 tsp. baking powder
2 cups flour	1/2 tsp. cinnamon
2 eggs	1 tsp. vanilla

Preheat oven to 350°.

Put raisins and water in a saucepan. Add baking soda. Bring this mixture to a boil, then lower heat and let simmer for five minutes. Remove from heat and let cool.

Sift flour twice and set aside.

Combine eggs, margarine and sugar. Beat well. Add sifted flour to batter. Add baking powder and cinnamon. Stir in raisins gradually. Mix well. Add vanilla.

Grease baking pan well and dust with flour. Bake at 350° for 45 minutes.

--- Faith Korey

DESSERT COFFEE CAKE

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
3/4 cup corn oil
3/4 cup water
4 eggs
1 tsp. vanilla
1/4 cup chopped pecans

Filling:

1/4 cup sugar
1/4 cup chopped pecans
2 tsp. cinnamon
Mix well and set aside

Glaze:

1 tb. soft butter or margarine
1 cup powdered sugar
3 tb. milk
1/2 tsp. vanilla

Generously grease a bundt or tube pan and sprinkle 1/4 cup chopped nuts over greased surface. Combine cake mix with pudding mix. Add oil and water, mixing well. Add eggs one at a time, beating after each addition. Add vanilla and beat entire mixture for six minutes on high speed. Pour one third batter into pan and sprinkle with 1/2 of filling mix, then layer of cake, layer of filling and final third of cake mix. Bake at 350° for 50-60 minutes, testing with straw for doneness. Remove from oven and cool on rack for eight minutes. Turn onto plate and glaze while warm.

--- Jessie Rutherford

PIES

When a pie with a delightful taste is your choice try one of these.

KAHLUA BLACK RUSSIAN PIE

1/2 cup scalded milk	1/2 cup sugar
1/3 cup kahlua	2/3 cup vodka
2 envelopes plain gelatin	1-1/2 cups whipped cream
2 eggs	

Put milk, kahlua and gelatin in blender. Blend at low speed until gelatin is dissolved. Add eggs, sugar and vodka. Blend. Pour into large bowl and chill 15 minutes or until slightly thickened. Stir occasionally to keep smooth. Fold in whipped cream. Pour into crumb crust. Chill until set. 1 hour.

Crust:

Crush 16 graham crackers or 20 chocolate wafers. Add 1/4 cup melted butter and 2 tb. kahlua. Mix well. Press into bottom and sides of 9" pan. Refrigerate at least 30 minutes before filling. Put chocolate curls on top of filling.

--- Lyn Hurst

FUDGE SUNDAE PIE

1. Put 1 cup Pet evaporated milk, 6 oz. pkg. semi-sweet chocolate morsels, 1 cup small marshmallows, and 1/4 tsp. salt in heavy 1 qt. saucepan. Stir over medium heat until chocolate and marshmallows melt completely and mixture thickens. Take off heat. Cool to room temperature.
2. Line bottom and sides of a 9" pie pan with vanilla wafers. (1 qt. ice tray may also be used).
3. Spoon half of 1 qt. vanilla ice cream over the wafers. Cover with half the chocolate mixture. Repeat with rest of ice cream and chocolate.
4. Place pecans on top. Freeze until firm, 3 to 5 hours. So rich it serves 8-10.

--- Esther Speck

LEMON FLUFF

Crust:

1 cup sifted flour	1/4 tsp. salt
1/4 cup corn starch	1/2 cup butter
1/4 cup powdered sugar	

Sift flour with corn starch and powdered sugar and salt. Cut in butter as for pie crust. Press in bottom and up about half an inch on sides of 11"x7"x2" pan. Bake at 325° for 25 minutes or until brown.

Filling:

1 tb. plain gelatin	2 tb. grated lemon rind
1/4 cup cold water	1/4 tsp. salt
6 eggs separated	2 tb. sugar
1-1/2 cups sugar	1 tsp. vanilla
3/4 cup lemon juice	1 cup whipping cream

Soften gelatin in cold water. Mix slightly beaten egg yolks with 3/4 cup sugar, lemon juice, and rind in top of double boiler. Cook, stirring constantly until mixture coats the spoon. Add softened gelatin and stir until dissolved. Cool. Beat egg whites with salt until soft peaks form. Add 3/4 cup sugar, a little at a time, then beat until stiff, but not dry. Gently, but thoroughly, fold in lemon mixture. Pile in baked and cooled crust. Chill till firm. Fold in 2 tablespoons sugar and vanilla in whipped cream. Spoon over dessert just before serving. Cool Whip may be used instead of whipped cream.

--- Arlene Reed

PUMPKIN ICE CREAM OR PIE

1 cup canned pumpkin	1/2 tsp. ginger
1/2 cup light brown sugar	1/4 tsp. nutmeg
1/2 tsp. salt	1 qt. vanilla ice cream
1/2 tsp. cinnamon	

Combine sugar, salt, spices and pumpkin. Soften ice cream. Combine with pumpkin mixture. Place in freezer.

Pie: Use graham cracker crust. Pour mixture in pie shell and freeze. Remove from freezer 20 minutes before serving. Garnish with whipping cream, walnuts and touch of cinnamon.

--- Judy Pueschel

LAZY PIE

This pie is often prepared by housewives, and, as some people like to say, by the lazy ones. It is also made by working women, who do not have much time to spend in their kitchens. It is made either with an apple or sour cherry filling.

1 cup plus 1 tb. butter	2-2/3 cup flour
2 egg yolks	Vanilla flavoring
1/2 cup sugar	

Cream butter well. Add egg yolks and sugar, then flour. Divide the pastry into 2 parts. Roll out each part 6/8 inches thick. Line greased baking pan with one part. Place filling on pastry and cover with other half of pastry. Brush with beaten egg or with egg white only. Bake at 350°.

Apple Filling:

Cut into thin slices 1-1/2 lbs. peeled apples (grated apples can be used). Mix with 1/3 cup bread crumbs, 1/2 cup sugar, grated lemon rind and cinnamon.

Sour Cherry Filling:

Stone 1-1/2 lbs. sour cherries and mix with 1/3 cup bread crumbs and 1/2 cup sugar with vanilla flavoring.

Cut the cake into 2 in. squares and dust with confectioners sugar and vanilla flavoring.

--- Sofia Jones

BLENDER CHOCOLATE SAUCE

2 squares Baker's chocolate	3 heaping tb. Coffee-Mate
1/2 cup sugar	1 tsp. vanilla
1/2 cup hot coffee	2 tb. butter

Put in blender at high speed (liquefy) for 5 minutes.

--- Maryruth Sarver

PECAN PRALINES

1 pkg. (16 oz.) light brown sugar	1/4 cup butter or margarine
1/3 cup water	1 tsp. vanilla
2 tb. light corn syrup	1-1/2 cups coarsely chopped pecans

Allow several hours for candy to firm.

In medium saucepan over medium heat, cook sugar, 1/3 cup water and corn syrup until boiling, stirring constantly; continue cooking until temperature reaches 238° F. on candy thermometer or until a drop of mixture dropped into cold water forms a soft ball. Remove from heat; add butter or margarine, but do not stir. Cool to lukewarm (110°).

With spoon, beat in vanilla until mixture is thickened and semi-glossy. Stir in pecans. Quickly drop by rounded teaspoons onto waxed paper. Spread drops into about 2-1/2 inch circles. Let stand until candies are firm and sugared. Makes 2-1/2 dozen.

--- Maryruth Sarver

SPONGE CANDY

1 cup sugar	1 tb. vinegar
1 cup dark corn syrup	1 tsp. baking soda

In a saucepan cook together sugar, corn syrup and vinegar over medium heat until it reaches 300° on a candy thermometer, or nearly the hard crack stage. Have ready a buttered loaf pan or 9" square pan. When syrup reaches the proper consistency and temperature, remove from heat and quickly stir in baking soda. Immediately pour into buttered pan (and stand back). The syrup will foam up quickly, hardening as it foams.

In a very short time it is cool and hard enough to break off pieces. Break off chunks with knife handle.

--- Debby Utley

COMPILED BY

E L E A N O R S H A E V S K Y

AND

A R L E N E R E E D

STANDARD REPORT

Reference is made to the report of the
Committee on the subject of the
proposed amendments to the
constitution of the Association.

The Committee has the honor to acknowledge the receipt of the report of the
Committee on the subject of the proposed amendments to the constitution of the
Association, and to express its appreciation of the care and attention
which has been given to the subject. The Committee has carefully
considered the report, and has concluded that the proposed amendments
are in accordance with the best interests of the Association, and
that they should be adopted. The Committee has the honor to recommend
that the amendments be adopted, and to express its confidence that the
Association will be benefited by their adoption.

Very respectfully,
The Committee on the subject of the proposed amendments to the constitution of the Association.

AND

ARLENE REED

Secretary of the Association

The Committee on the subject of the proposed amendments to the constitution of the Association has the honor to acknowledge the receipt of the report of the Committee on the subject of the proposed amendments to the constitution of the Association, and to express its appreciation of the care and attention which has been given to the subject. The Committee has carefully considered the report, and has concluded that the proposed amendments are in accordance with the best interests of the Association, and that they should be adopted. The Committee has the honor to recommend that the amendments be adopted, and to express its confidence that the Association will be benefited by their adoption.

Very respectfully,
The Committee on the subject of the proposed amendments to the constitution of the Association.

Very truly,
The Committee on the subject of the proposed amendments to the constitution of the Association.