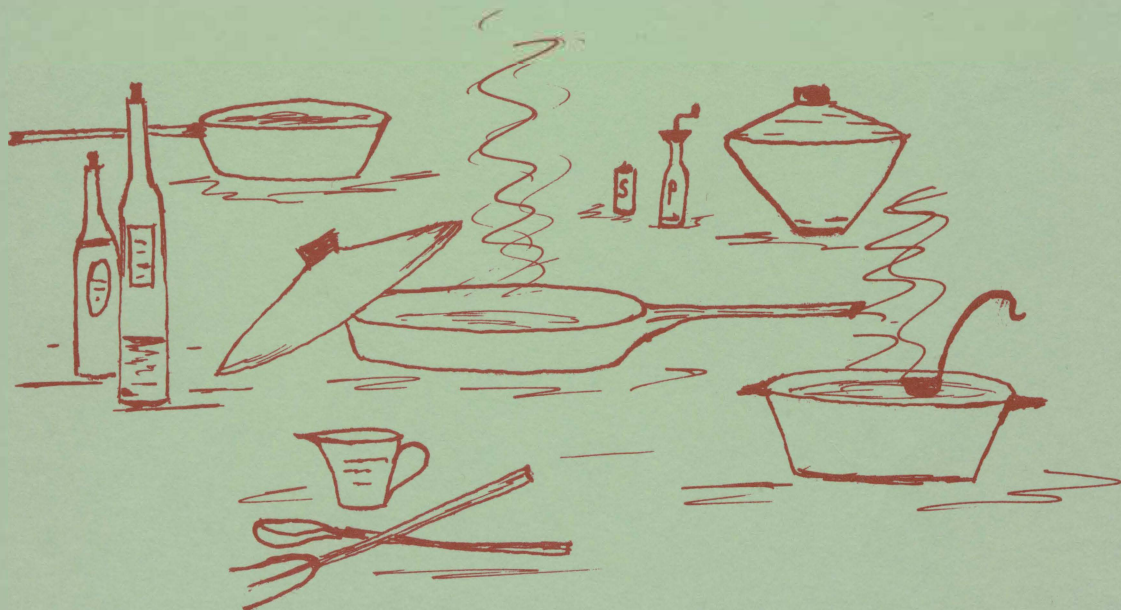
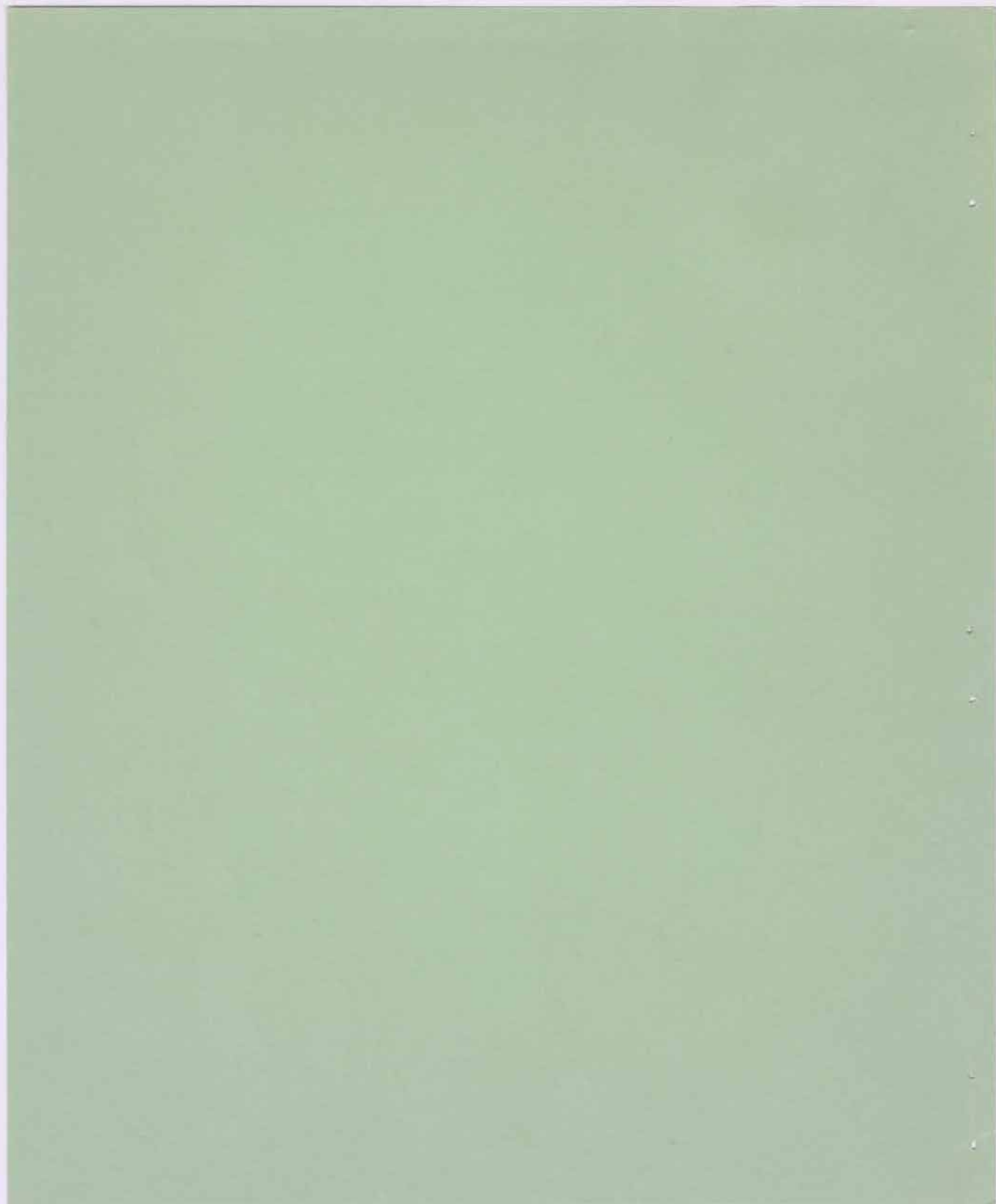


IN
EXTENDING
WARM HOLIDAY
GREETINGS TO YOU
AND YOUR FAMILY, THE
SKOKIE PUBLIC LIBRARY STAFF
IS SHARING A FEW FAVORITE RECIPES
WITH
YOU



SKOKIE PUBLIC LIBRARY
Skokie, Illinois 60076
December, 1968



HOLIDAY TREATS

Recipes our staff members have found
to be particularly mouth-watering!

CRANBERRY MOLD

2 pkgs. raspberry gelatin	1 one pound can whole berry cranberry sauce
2 c. boiling water	
1 1/2 c. orange juice	1/2 c. chopped walnuts
	3/4 c. chopped unpeeled apple

Dissolve gelatin in boiling water. Add orange juice and cranberry sauce. Chill until syrupy and add walnuts and apples. Pour into 2 quart ring mold.

-- Rita Sleeper

RASPBERRY JELLO

Try this interesting variation on a jello mold.

2 pkg. raspberry jello	1/4 c. cinnamon hearts melted in water
2 c. boiling water	2 c. apple sauce

Mix and pour into mold. Chill until set. Goes particularly well with meat.

-- Arlene Reed

RUSSIAN TEA CAKES

These will be devoured by your hungry holiday guests, especially the younger ones.

1 c. soft butter	2 1/2 c. flour
1/2 c. sifted confectioner's sugar	1/4 tsp. salt
1 tsp. vanilla	3/4 c. chopped nuts

(cont'd. p. 2)

(RUSSIAN TEA CAKES - cont'd.)

Mix butter, sugar, vanilla thoroughly. Blend flour and salt; stir into mixture. Add nuts and mix well. Chill in refrigerator for 3 or 4 hours.

Heat oven to 400°. Roll dough into 1 inch balls. Place on ungreased baking sheet.

Bake 10-12 minutes. While still warm roll in confectioner's sugar. Cool. Roll in sugar again. Makes 4 dozen cookies.

-- Eleanor Shaevsky

NOODLE KUGEL

A holiday dish that goes well all winter.

Boil a 12 ounce package of wide noodles and drain. Put into a large mixing bowl and add the following:

- | | |
|--|----------------------------|
| 1/8 pound butter or margarine
(while noodles are hot) | Salt and cinnamon to taste |
| 3 beaten eggs | 1/4 c. sugar |
| 3/4 carton <u>dry</u> cottage cheese | 1 tsp. vanilla flavoring |
| | 1/4 c. milk |
| | 2 tb. sour cream |

Mix ingredients together and put into large casserole dish and bake at 350° until light brown and crispy on sides and top.

This recipe may be varied by adding raisins and sliced apples to the batter.

-- Edith Grafman

BANANAS IN RUM SAUCE

A rich dessert but worry about the calories next year!

- | | |
|---|-------------------------------|
| 8 small bananas, cut in half lengthwise | 8 tb. butter |
| 1 c. brown sugar | 1 small can crushed pineapple |
| 1/2 tsp. cinnamon | 1/4 c. dark sweet rum, |
| Pinch powdered cloves | heated |
| Pinch powdered ginger | |

(cont'd. p. 3)

(BANANAS IN RUM SAUCE - cont'd.)

Roll bananas in sugar which has been blended with the spices. Saute in butter until lightly browned and sugar begins to carmelize.

Place in layers in shallow casserole or decorative skillet, sprinkling more of the sugar-spice mixture over the layers but reserve 2 tablespoons.

Pour crushed pineapple with its syrup over the bananas, and add the reserved sugar mixture.

Place in oven pre-heated to 350° until top begins to carmelize. Remove from oven; spoon heated rum over top and light the rum. Flambe and serve.

-- Eleanor Shaevsky

SUGAR GLAZED PECANS

1/4 c. brown (light) sugar	Heaping tablespoon sour cream
1/4 c. white granulated sugar	1 lb. pecans, shelled
1 tsp. vanilla	and halved

Mix first four ingredients together in large bowl. Add pecans and mix until well coated. Place on waxed paper, spreading so each kernel is separate. Dry over night.

--Maryruth Sarver

BRANDY SAUCE

3 c. orange juice	3 tb. cornstarch
1 c. brandy	4 tb. sugar

Mix together, cook until thick and serve on anything, especially fruit cake.

-- Maryruth Sarver

S O U P S

An excellent way to begin an excellent meal.

CHEESE SOUP

1 tb. butter	2 c. milk
1 tb. chopped onion	3/4 c. grated cheese
1 tb. flour	(American or cheddar)
1 c. stock or canned consomme	

Melt butter, add onion, and cook slowly until the onions are yellow. Stir in flour. Add stock and milk; bring to a boiling point and strain the onions. Add the cheese and stir until it melts.

Serve sprinkled with paprika, bits of canned pimiento, or croutons. Serves 4.

-- Eleanor Shaevsky

CURRIED SHRIMP SOUP

Easy to make, tasty to eat, and uses only one pot.

1/2 c. butter	2 tb. minced parsley
3 tb. flour	1/2 tsp. onion salt
1 quart milk	1/2 tsp. curry powder
2 (4 1/2 oz. cans) tiny shrimp, drained	1/4 tsp. salt

Combine all ingredients in large saucepan. Cook over medium heat, stirring constantly until thickened and hot. Makes 6 servings.

-- Eleanor Shaevsky

LIBRARIAN SOUP

A newly-created original recipe appropriately named!

2 tb. butter	1 c. diced red snapper
1/4 c. finely chopped onion	2 c. tomato sauce
1 c. chopped green pepper	1 c. chopped celery
1 pint (2 cups) fish stock	1 quart brown sauce
	1/2 c. good dry sherry

Cook onion, celery, and green pepper in butter until the onion is transparent, not brown. Add fish stock and simmer gently for 15 minutes. Add the diced red snapper and simmer for 10 minutes. Add the

(cont'd. p. 5)

(LIBRARIAN SOUP - cont'd.)

tomato and brown sauce and simmer briefly to blend flavors. Spoon into warm soup plates or bowls and season with sherry (2 tablespoons each if using the soup for a main dish or 1 tablespoon each if using the soup for an appetizer).

NOTE--Clam juice can be substituted for fish stock. Fish stock is made from fish bones and trimmings, seasoned with a little onion, parsley stems, dry white wine, and salt. Makes 4 main dish or 8 appetizer servings.

-- Daryl Connett

SALADS AND SANDWICHES

When stymied for a good luncheon dish,
try one of these delectables.

SHRIMP MACARONI SALAD

An interesting combination of tasty ingredients.

1 c. elbow macaroni, cooked	1/2 c. sour cream
3/4 tsp. salt	1/3 c. French dressing
1/4 tsp. garlic salt	

Mix all ingredients together and then add:

1/3 c. chopped celery	1 can (17 oz.) green peas
1/4 c. chopped onion	1/4 c. diced pimiento
2 c. cooked & chilled shrimp	

Mix again and serve on beds of lettuce. Serves 4.

-- Jessie Rutherford

WALDORF SALAD

Who could ever resist a good Waldorf Salad? Not us!

2 c. dized Jonathan apples with skin	1 c. diced celery
1/2 c. whipping cream	1/2 c. broken walnuts
1/2 tsp. lemon juice	1 tb. sugar
1/4 c. salad dressing	Dash of salt

(cont'd. p. 6)

(WALDORF SALAD - cont'd.)

Whip cream and fold into 1/4 c. salad dressing. Fold mixture into the apples, celery, and nuts. Chill thoroughly. Garnish with frosted Tokay or green grapes. To make garnish, brush grapes with slightly beaten egg whites or fruit juice - sprinkle with sugar and let dry.

-- Nancy Hermes

BAKED SANDWICHES

An interesting dish for an unusual lunch, particularly for the young set.

8 slices bread	4 slices Old English
4 slices boiled ham	cheddar cheese
3 eggs	1 3/4 c. milk

Place four slices of bread in greased pan. Place four slices of baked ham and four slices of the cheese on top of the bread. Top with the four remaining slices of bread.

Beat the eggs; add the milk, and pour over the sandwiches. Let stand in refrigerator for 24 hours covered with aluminum foil. Bake in 350° oven for 1 1/2 hours. Sprinkle with cornflakes on top before baking. During the last 15 minutes remove the aluminum foil cover. Add sauce.

SAUCE

One can golden mushroom soup
Add one can drained mushrooms
Heat and serve as sauce over sandwiches

-- Alyce Kuck

SALAD DRESSINGS

A good dressing can make a king out of a common salad.

CELERY SEED DRESSING

1 c. sugar	1 c. Wesson or Mazola oil
1/3 c. catsup	1 tsp. salt
1/3 c. vinegar	1 tsp. celery seed
Grated onion to taste	

(cont'd. p. 7)

(SALAD DRESSINGS - cont'd. - CELERY SEED DRESSING)

Beat all ingredients together except vinegar and celery seed for 20 minutes in an electric mixer. Add vinegar slowly and last of all, the celery seed. If a less thick dressing is preferred, use less vinegar. Good on fruit or vegetable salads.

-- Gladys Haggie

BACON AND SOUR CREAM DRESSING

4 slices cooked bacon, crumbled	1 c. sour cream
2 tsp. minced parsley	1 tsp. minced onion
1/4 tsp. salt	2 tb. wine vinegar

Combine all ingredients and chill. Serve over sliced tomatoes or on mixed greens. Can be made ahead of time and kept in the refrigerator.

-- Rita Sleeper

SWEET FRENCH DRESSING

7 oz. sugar	1/2 tsp. paprika
3 oz. vinegar	1/2 tsp. salt
3 oz. catsup	1/2 c. salad oil

Put in blender and whip until thoroughly mixed or beat with an electric or rotary beater.

-- Maryruth Sarver

B R E A K F A S T T R E A T S

For those rare mornings when you feel like giving your family something different.

ESCALLOPED RICE AND HAM

2 c. raw rice	1 qt. fresh milk
2 thin slices ham, smoked	Mustard, paprika, onion juice

Place a layer of rice in 2 qt. casserole. Place on this a slice of ham, cut into servings, then more rice, then another slice of ham, then top with rice. The seasonings are sprinkled on the ham. Pour on the tepid milk. Bake in a moderate oven one hour or longer, until rice is cooked but not mushy. This is fine for Sunday brunch. (Serves 6.)

-- Mary Radmacher

(BREAKFAST TREATS - cont'd.)

BUTTERMILK PANCAKES

1 c. flour	2 eggs
1 c. corn meal	2 tb. salad oil
2 tsp. baking powder	2 c. buttermilk
1/2 tsp. soda	1/2 tsp. salt

Sift together all dry ingredients. Combine buttermilk, oil, and eggs, and pour all at once into flour mixture. Beat briefly. Pour onto hot, greased griddle; turn when bubbles have come to the top. Brown a minute then remove.

Serve with butter and maple syrup. Serves 4-6.

-- Helen Maynard

BUTTERMILK BISCUITS

2 c. flour	1/3 c. salad oil
1/2 tsp. soda	3/4 c. buttermilk
2 tsp. baking powder	1/2 tsp. salt

Combine all dry ingredients. Combine oil and buttermilk. Pour buttermilk mixture into well made in the center of the dry mixture. Fold gently only until dry mixture is dampened. Place on floured pastry cloth; knead 10 times and roll out to 3/4 inch thickness. Cut with a small biscuit cutter. Bake on buttered cookie sheet at 450° for 12 minutes. Serve hot with butter and honey.

-- Helen Maynard

C O C K T A I L S N A C K S & H O R S D ' O E U V R E S

Whet your appetites on these first courses.

SIMPLE CRABMEAT HORS D'OEUVRES

1 - 8 oz. pkg. cream cheese	1 small bottle Heinz Chili
1 - 7 oz. or 8 oz. can Crab Meat (boned and flaked)	Sauce

Put 8 oz. pkg. cream cheese in center of serving plate; pour entire bottle of chili sauce over the cheese, sprinkle the flaked crab meat over the chili sauce covering it as much as possible. Serve with crackers.

-- Maryruth Sarver

(COCKTAIL SNACKS AND HORS D'OEUVRES - cont'd.)

HOT HORS D'OEUVRES

1 small can water chestnuts (24)
2 tb. light brown sugar
8 strips bacon

Drain chestnuts until very dry and mix with sugar. Cut bacon into 3 sections (if short bacon is used, cut in half). Wrap bacon around chestnut and attach ends with toothpick. Roast in baking pan in hot oven - 425° for 15 minutes or until bacon is golden brown. Serve hot.

-- Hilda Soderberg

MINIATURE SANDWICH HORS D'OEUVRES

Spread five or six slices of Summer Sausage with softened cream cheese, stacking one on top of the other, but do not put cheese on the outside of the top or bottom slice. Cut into small squares or diamonds. Insert toothpick in each piece. Serve.

-- Maryruth Sarver

COCKTAIL CHEESE STICKS

1/2 lb. butter or margarine
2 c. flour
1 c. sharp cheddar cheese,
shredded and tightly packed

Using a fork, combine cheese and butter. Cut in flour. Work with hands until dough holds together.

Place on wax paper and form into ball. Chill several hours or overnight.

Roll out on floured board about 1/8 to 1/4 inch thick. Cut into strips 2 inches by 3/4". Bake at 400° about 10 minutes.

-- Rita Sleeper

TEMPTING MAIN DISHES

Some unusual and delicious main dishes for those who like to try novel dishes on occasion.

CRABMEAT, SHRIMP CASSEROLE

1 pkg. shrimp (12 to 14 oz.)	1 c. chopped celery
1 can crabmeat (7 oz.)	1/2 tsp. salt, 1/2 tsp. pepper
1 chopped green pepper	Worcestershire sauce
1 medium-sized chopped onion	1 c. mayonnaise

Cover all with buttered crumbs and bake 30 minutes at 350° F.

-- Mary Radmacher

BAKED STUFFED CARP

1 carp (about 2 pounds)	Salt to taste
1/2 c. rice	Juice from 1/2 lemon
1 1/2 c. oil	1 small onion
1 c. corn meal	Parsley, pepper and paprika to taste

Clean the carp and dust with salt. Cook rice in water to which salt has been added; drain and add the lemon juice. Saute one finely chopped onion in a little oil; add the cooked rice, and saute together. Add the finely chopped parsley, pepper, and paprika. Pack this stuffing into the fish. Sew up the opening. Roll the fish in corn meal and place in baking dish. Bake in moderate oven, 325° until golden brown. Turn fish over and bake 10 minutes longer. Serve at once with green salad. Makes 4-6 servings.

-- Sophia Yovicith

BAKED FISH

Another variation for fish lovers.

Buy a whole white fish or trout, unboned and cleaned. Cut into 5 or 6 slices, depending on how large you want them.

Into a bowl mix together: sliced onion; about 5 potatoes diced into large pieces; about 5-6 sliced carrots; 1 can tomato soup and an equal can of milk. Mix together and pour over and between the slices of fish.

(cont'd. p. 11)

(TEMPTING MAIN DISHES - BAKED FISH - cont'd.)

Season with salt and pepper. Put a pat of butter or margarine over each piece of fish. Bake in slow oven 300° to 325° for 1 1/2 to 2 hours, depending on how well done you like your fish. Liquid mixture should not be too loose by serving time.

Garnish serving platter with flowers of sliced potatoes (baked aside in pan of fish), small piece of cooked carrot held in the middle of the potato with a toothpick, and a sprig of parsley for stem and leaf.

-- Edith Grafman

PEPPER STEAK

An all-time favorite, inexpensive and easy to make.

1 flank steak cut into thin strips (about 1 1/2 lb.)	2 beef bouillon cubes
2 tb. fat	1/8 tsp. pepper
1 tb. flour	1 large onion, sliced and separated into rings
1/2 c. catsup or small can stewed tomatoes	2 green peppers, sliced into rings
1/2 c. water	1 small can mushrooms
Garlic powder to taste	1 1/2 tb. soy sauce

Brown meat in hot fat; remove meat and stir in flour, catsup or tomatoes; water, soy sauce, beef bouillon cubes, pepper, garlic powder, and heat to boiling. Add browned meat strips and onion rings. Cover and cook 1/2 hour or until tender. Add mushrooms and green pepper. Simmer 10 to 15 minutes longer. Pepper should be crispy tender. Serves 4.

-- Lorraine Neidorf

ALMOND BAKED BREAST OF CHICKEN

6 chicken breasts, cut in half and boned	1/2 tsp. ground thyme
1 - 4 oz. pkg. ground almonds	1/4 tsp. white pepper
	Half and Half

Wash and dry pieces of chicken. Dip each piece in the light cream and roll in ground almonds to which the thyme and pepper have been added. This should be a light coating. Place in buttered baking dish. Cover with the Half and Half, dot with butter and sprinkle lightly with salt. Bake at 350° for approximately one hour or until tender.

-- Mary Radmacher

(TEMPTING MAIN DISHES - cont'd.)

TURKEY TETRAZZINI

Good for left-over turkey.

- | | |
|--|-------------------------------|
| 1/2 lb. spaghetti | 1 c. light cream |
| 1/4 lb. fresh mushrooms | 2 tb. sherry |
| 1/3 c. flour | 2 c. diced turkey |
| 5 tb. butter | 1/2 c. grated Parmesan cheese |
| 2 c. turkey broth or
chicken consomme | Salt and pepper to taste |

Cook spaghetti as directed. Slice mushrooms and saute them in a tablespoon of butter until light brown.

Make cream sauce by blending four tablespoons butter with the flour in top of a double boiler; add turkey broth and cook, stirring until it is smooth and thick. Add cream, salt, pepper, and sherry.

Divide sauce in half. In one half put the turkey meat, and in the other half put mushrooms and cooked spaghetti. Put spaghetti-mushroom half in a greased casserole dish and make a hole in it. Into the hole pour the turkey half. Top mixture with Parmesan cheese and bake, uncovered, at 400° for 20 minutes. Serves 5 to 6.

-- Eleanor Shaevsky

HEAVENLY CHICKEN CASSEROLE

- | | |
|----------------------------------|---------------------|
| 1 c. cooked rice | 1 c. chopped celery |
| 2 c. cooked chicken or
turkey | 1 tsp. grated onion |
| 1 can cream of chicken soup | 3/4 c. mayonnaise |
| | 1 tsp. lemon juice |

TOPPING

- | | |
|------------------------------------|---------------------------|
| 1/2 can water chestnuts,
sliced | 1 c. buttered corn flakes |
| | 1/3 c. sliced almonds |

Combine all ingredients except topping in a 1 1/2 quart casserole or baking pan. Add topping and bake 3/4 to 1 hour at 350°.

-- Maryruth Sarver

(TEMPTING MAIN DISHES - cont'd.)

LASAGNE

Just one word describes this dish - superb!

- | | |
|---|--|
| 2 lb. ground beef or
meat loaf mixture | 1 clove garlic, minced |
| 1 tsp. basil | 1 tsp. parsley flakes |
| 1 - lb. can tomatoes | 1 1/2 tsp. salt |
| 1 pkg. Lasagne noodles | 2 - 6 oz. cans tomato paste |
| 3 beaten eggs | 3 c. cream style-cottage
cheese <u>or</u> |
| 2 tsp. salt | 3 c. Ricotta cheese |
| 1/2 tsp. pepper | 2 tsp. parsley flakes |
| 1/2 c. grated Parmesan
cheese | 1 lb. Mozzarella cheese,
sliced thin |

Brown meat slowly. Spoon off excess fat. Add garlic clove, parsley flakes; basil, salt, tomatoes and tomato paste. Simmer, uncovered, for 30 minutes. To blend flavors, stir occasionally.

Boil 2 quarts water for noodles. Add 1 tsp. salt and 1 tsp. cooking oil to the water. Cook noodles until tender. Drain. Rinse in cold water. Combine cottage or Ricotta cheese with eggs, seasonings, and Parmesan cheese.

Place a layer of noodles in 9x13 inch baking dish. Spread meat mixture over noodles, then add cheese mixture, then add Mozzarella cheese. Repeat these 3 layers. DO NOT END WITH NOODLES ON TOP. Bake at 375° for 30 minutes. Let stand 10-15 minutes before serving.

This may make a large casserole and one small casserole, depending on thickness of the layers. Freezes particularly well.

-- Arlene Reed

V E G E T A B L E A C C O M P A N I M E N T S

For your added dinner enjoyment.

SERBIAN VEGETABLE CAVIAR

- | | |
|------------------------|-------------------------|
| 2 large eggplants | 6-8 large green peppers |
| Salt & pepper to taste | 1 clove garlic |
| Parsley to taste | Juice of 1 lemon or |
| 1/2 c. oil | dash of vinegar |

(cont'd. p. 14)

(VEGETABLE ACCOMPANIMENTS - SERBIAN VEGETABLE CAVIAR - cont'd.)

Bake eggplants and peppers in 450° oven until done. Turn them two or three times while baking. Remove skin and seeds while they are hot. Chop them finely or mince them. Add salt, pepper, parsley and garlic. Add lemon juice or vinegar and as much oil as the vegetables can absorb. Mix well.

Put into a deep casserole dish and garnish with more parsley. Exceptionally good for roasted meat or fowl or with grilled meats.

-- Sophia Yovicith

JIFFY BAKED BEANS

2 - 16 oz. cans pork and beans 1/4 c. brown sugar
1/2 c. catsup 1/2 tsp. dry mustard
1/2 c. onion slices 4 slices bacon, cut in pieces

Mix all ingredients together and bake uncovered in 350° oven until onions seem to be done, at least 1 1/2 hours.

-- Gladys Haggie

SCALLOPED CORN CASSEROLE

1 can cream style corn #2 3/4 c. milk
3 eggs 1/4 c. melted butter
1/4 c. flour Salt and pepper to taste

Mix all ingredients together and bake one hour in slow oven - 350°.

-- Mildred Allen

OVEN BAKED RICE

1 c. uncooked rice 4 chicken bouillon cubes
1 small can mushrooms, drained dissolved in 2 c. hot
3/4 stick butter or margarine water

Put rice in baking dish. Add other ingredients, placing mushrooms on top. Bake in 350° oven for 45 minutes. Add more liquid if necessary. Serves 4.

-- Eleanor Shaevsky

(VEGETABLE ACCOMPANIMENTS - cont'd.)

MACARONI AND COTTAGE CHEESE

1 c. uncooked elbow macaroni 4 c. boiling water
3 tb. butter or margarine 1/2 c. cottage cheese

Cook macaroni in boiling water. Drain and add butter or margarine to pot. Return macaroni and stir in well. Add cottage cheese and serve immediately. It is a good idea to have the cottage cheese at room temperature since the macaroni will become very cold if cheese is taken from the refrigerator.

-- Eleanor Shaeovsky

D E S S E R T S

Most of us have a sweet tooth which craves goodies every now and then. The Skokie Public Library staff excels in making goodies. Following are some of our very favorites.

C A K E S

One of the best ways to satisfy a hungry craving is to treat yourself to a large slice of cake.

MOCHA CAKE WITH LADYFINGERS

40 ladyfingers 1 c. cream
3/4 c. milk 4 tsp. confectioner's
1/3 c. coffee sugar

Dip the ladyfingers one after the other in strong caufe au lait and arrange them on a big cake platter. Over the first layer of ladyfingers, spread the cream, then arrange another layer of ladyfingers. Cover with the cream mixture into which sugar has been added.

CREAM

5 egg yolks 1/3 c. strong coffee
1 c. butter or
1 1/3 c. confectioner's 3 tsp. instant coffee
sugar

(cont'd. p. 16)

(CAKES - MOCHA CAKE WITH LADYFINGERS - cont'd.)

Cream the egg yolks, butter and sugar well, then add black coffee gradually. Chill the cake in the refrigerator. Before serving, garnish with about 1/2 pint whipped cream, and, if desired, with candied fruit.

This cake is specifically recommended for summer (no baking), is quickly made, and economical and good.

-- Sophia Yovicith

BANANA DATE SEDER CAKE

7 large eggs, separated	1 1/3 c. sugar
1 tsp. grated orange rind	3 tb. lemon juice
1 c. mashed ripe bananas (about 2 bananas)	1 tsp. salt
1 c. coarsely ground almonds	1 c. matzo cake meal

Date filling:

2 c. sliced fresh dates	3/4 c. cherry wine
Dash of salt	1 tsp. lemon juice

Combine all ingredients and cook and stir until thick, then cool before using.

Cherry glaze:

1/2 c. cherry wine	1/2 c. water
1 tb. potato flour	2 tb. sugar

Combine all ingredients and cook and stir until thick and clear. Spoon over the cake while still hot to form glaze.

Beat egg yolks until thick and lemon colored. Gradually beat in sugar, orange rind and lemon juice. Stir in mashed bananas, salt, cake meal and almonds.

Beat egg whites until stiff but not dry and fold into batter. Turn into an ungreased 9 inch tube pan and bake in a 350° oven about 45 minutes, or until the cake tests done. Remove from the oven and invert pan to cool.

When cake is cool, cut from pan and cut into two layers. Spread with the date filling and spoon the cherry glaze over the top. Garnish with date strips and slices of almonds.

This cake can be made by leaving out date filling and just spooning thin layer of cherry glaze between layers of cake and using slices of bananas on top of glaze frosting for garnish. Put bananas on just before serving to prevent them from darkening.

(DESSERTS - CAKES - cont'd.)

PINEAPPLE UPSIDE DOWN CAKE

Melt 1/3 c. butter in 9" square pan. Sprinkle 1/2 c. brown sugar packed evenly over the batter. Arrange 1 small can of pineapple slices in a pattern over the sugar-butter mixture. Add cherries.

Batter:

1 1/2 c. sifted flour 1 c. sugar
2 tsp. baking powder 1/2 tsp. salt

Sift all ingredients together. Add:

1/3 c. soft shortening 2/3 c. milk
1 tsp. vanilla

Beat 2 minutes with electric beater. Add:

1 egg

Beat 2 more minutes.

Bake at 350° for 40-45 minutes. Invert and serve.

-- Eleanor Shaevsky

POPPY SEED FORM CAKE

1 - 12 oz. can poppy seed filling 1 c. sour cream
1 1/2 c. sugar 2 c. sifted flour
4 eggs, separated 1 tsp. soda
1 tsp. vanilla 1/2 tsp. salt
1 c. shortening

Cream shortening and sugar until light and fluffy. Add poppy seed filling. Add egg yolks, one at a time, beating well after each addition. Blend in vanilla and sour cream.

Sift together flour, soda and salt, and add to the poppy seed mixture gradually, beating well after each addition. Fold in stiffly beaten egg whites. Pour into 9" tube pan which has the bottom lined with waxed paper.

Bake in moderate oven, 350°, for about one hour. Allow cake to cool 5 minutes. Remove from pan and peel off paper. Decorate by sifting powdered sugar through a paper doily or cutout onto top of cake.

-- Helen Maynard

(DESSERTS - CAKES - cont'd.)

ZINGY LEMON CAKE

1 pkg. yellow cake mix 1 pkg. lemon gelatin
3/4 c. cooking oil 4 eggs
3/4 c. water

Grease a 9x13 or 11x7 cake pan. Mix ingredients together. Beat thoroughly. Bake in a 350° oven for 25 to 30 minutes. When cake is ready, cool for 5 minutes then prick top of cake with tines of fork. Pour lemon glaze all over top of cake. Be sure some glaze runs along the sides of the cake.

Glaze:

1/2 c. fresh lemon juice 2 c. confectioner's sugar

Beat till smooth. Pour over cake that has been partially cooled.

-- Arlene Reed

SKILLET CAKE

Why not try this for something novel and different?

Use 8" skillet. Set over a slow fire and melt:

1/2 c. butter 1/2 c. brown sugar
1/2 c. pecan meats

Add a layer of canned pineapple. Mix batter.

Batter:

3 eggs, separated 1 c. sugar mixed with
4 tb. pineapple juice egg yolks
1 tsp. baking powder 1 c. sifted flour

Mix ingredients together; beat egg whites and fold in. Pour batter over mixture in skillet. Bake in 350° oven until done.

-- Mildred Allen

ORANGE DATE CAKE

1/4 c. butter or 1 c. brown sugar
 margarine 1 egg, unbeaten
1/2 c. sour cream 1/2 tsp. soda
1 tsp. baking powder 2 tb. water
3/4 c. chopped dates 1 1/2 c. cake flour

(cont'd. p. 19)

(DESSERTS - ORANGE DATE CAKE - cont'd.)

Cream shortening with sugar. Add egg and blend. Dissolve soda in water; add to sour cream. Sift baking powder with flour and mix with dates. Add to shortening and sugar mixture alternately with sour cream mixture. Bake in well greased loaf pan in pre-heated oven at 350° for 35 to 40 minutes.

While cake is still warm, pour juice of one orange mixed with 1/2 c. sugar slowly over the top of the cake. Mixture should be very thin.

-- Jessie Rutherford

STRAWBERRY CREAM ROLL

One of the most delicious goodies ever sampled by the Skokie Public Library staff.

7/8 c. eggs (about 4 eggs)	1/4 tsp. salt
1 tsp. baking powder	3/4 c. sifted granulated sugar
3/4 c. sifted cake flour	1 c. heavy cream
1 1/2 tsp. vanilla	
2 c. sliced strawberries	

Grease 10x15x1 size pan; line with waxed paper. Grease paper. Place eggs in 2 quart mixing bowl and set over slightly smaller bowl filled with hot water. Add salt, baking powder. With hand or electric beater, beat until foamy. While beating rapidly, slowly add 3/4 c. sugar by tablespoons. Continue beating until thick and triple in volume.

Remove bowl from hot water; quickly fold in flour and one teaspoon vanilla. Pour into pan, spreading evenly. Bake in moderately hot oven, 375°, for 10-13 minutes. Should be light brown - no darker.

Quickly loosen cake with spatula. Turn out on slightly dampened towel laid on 2 cake racks placed end to end. Quickly peel off paper.

When cake is cool, whip cream; fold in 1/4 c. sugar and 1/2 tsp. vanilla. Spread on cake; sprinkle with the sliced strawberries. With both hands start rolling up from narrow side. In rolling, first tuck edge under evenly all the way across the roll, pushing away as little filling as possible. Then continue rolling by lifting towel higher and higher with one hand as you guide roll with the other. Finish with open end underneath.

(cont'd, p. 20)

(DESSERTS - STRAWBERRY CREAM ROLL - cont'd.)

Chill cake in refrigerator for several hours or over night. Sprinkle with powdered sugar. Slice to serve about ten.

-- Dorothy Waterloo

FUDGE RIBBON CAKE

1/2 c. plus 2 tb. soft butter	1 - 8 oz. pkg. cream cheese
2 1/4 c. sugar	1 tb. cornstarch
3 eggs	1 1/3 c. plus 3 tb. milk
1 1/2 tsp. vanilla	1/4 tsp. soda
2 c. flour, self-rising	4 envelopes (4 oz.) pre-melted, unsweetened chocolate

Grease and flour bottom of 13x9 pan. In a small mixer bowl, combine 2 tb. butter, cream cheese, 1/4 c. sugar, cornstarch, 1 egg, 3 tb. milk, and 1/2 tsp. vanilla. Beat at high speed until smooth and creamy. Combine remaining ingredients in a large mixer bowl. Blend well; beat 4 minutes at medium speed. Spread half of batter in pan. Spoon cheese mixture over batter, spreading carefully to cover. Top with remaining batter; spread to cover. Bake in 350° oven for 50 to 60 minutes until cake springs back when lightly touched in center. Cool and frost.

Chocolate Frosting

In a mixing bowl, combine 1/3 c. milk, 1/4 c. soft butter, 2 envelopes (2 ounces) pre-melted unsweetened chocolate, 1 tsp. vanilla, and 2 1/2 c. powdered sugar. Beat until consistency to spread. Frost cake.

-- Gladys Haggie

SWISS CHOCOLATE CREAM DESSERT

13 1/2 oz. bar of Swiss chocolate, unsweetened	Sugar to taste 1 c. whipped cream
2 eggs	

Melt chocolate with a little hot water in top of double boiler; add sugar according to taste. Beat eggs lightly; take melted chocolate from heat and mix gently with eggs. Let cool down a little and add the whipped cream. Cool before serving.

-- Eleanor Shaevsky

(DESSERTS - cont'd.)

CRAZY CAKE

3 c. flour 2 c. sugar
1 tsp. salt 6 tsp. cocoa
2 tsp. soda

Sift all ingredients into an ungreased 12x9x2 pan. Make three hollows in flour mixture and fill with:

3/4 c. salad oil 1 tb. vinegar
2 tsp. vanilla

Pour 2 c. cold water over entire batter and mix with a fork. Bake 45 to 60 minutes at 350° or until done when tested with finger or toothpick.

Icing

Heat 1/3 c. milk. Cream 1 stick margarine and 2 c. powdered sugar. Drop hot milk with a tablespoon into sugar mixture and beat after each addition. Add 1/2 tsp. vanilla when cool.

-- Gladys Haggie

C O O K I E S

Some easy, munchable goodies for the sweet tooth.

PECAN CUPS

1/4 lb. butter 1 small pkg. cream cheese
1 c. flour

Mix and refrigerate for 1/2 hour. Roll into 24 little balls and then shape each one into cup shape in miniature cup cake tins. Stuff with filling.

Filling

3/4 c. brown sugar 1 1/2 tb. butter
1 egg Dash of salt
1 c. chopped pecans

Put into cups and bake 20-25 minutes at 350°.

-- Jessie Rutherford

(DESSERTS - COOKIES - cont'd.)

ICE BOX COOKIES

1 c. brown sugar	1 c. white sugar
1 lb. butter or margarine	6 c. flour
3 eggs	1 tsp. each cocoa, baking soda and cinnamon sifted with flour
1/2 c. walnuts	

Cream shortening and sugar. Beat in eggs. Add dry ingredients gradually and then nuts. Shape into long rolls and refrigerate. Slice very thin when ready to bake. Bake 10-12 minutes in 375° oven or until brown.

-- Ann Ogilvie

EASY BUTTER COOKIES WITH VARIATIONS

About 80 cookies can be made very easily from these recipes.

Basic Recipe

1/2 lb. butter or margarine soft	1/2 c. sugar
Vanilla	2 c. flour

Cream butter and sugar in mixer; add flour gradually; mix, and add vanilla. Chill dough. Shape into small balls and press into each a candied cherry or half a walnut or pecan. Bake at 375° about 8 to 10 minutes. Watch carefully, as they burn easily.

Brazil Balls

After mixing the dough as stated in basic recipe above, add 1 cup shaved Brazil nuts. Form into balls.

Almond Crescents

Use 1/2 c. powdered sugar in place of granulated sugar. Use almond flavoring instead of vanilla. After mixing ingredients, add 1/2 to 3/4 c. chopped almonds. Shape into small crescents. When cool, roll in powdered sugar.

-- Rita Sleeper

(DESSERTS - cont'd.)

RUM BALLS

1/2 lb. vanilla wafers, 1/2 c. light corn syrup
ground 1/4 c. rum
1 c. confectioner's sugar 2 tb. cocoa
1 c. ground pecans

Blend ingredients. Dip hands in confectioner's sugar and form small balls. They do not require baking. Keep in covered tin.

HELLO DOLLIES

Melt 1/4 c. margarine and put in bottom of 9x13 or 7x11 pan. Add the following ingredients but do not stir. It will be layered:

1 c. graham cracker crumbs 1 c. coconut
1 c. chocolate chips 1 c. butterscotch chips
1 c. chopped nuts

Over all pour one can Borden's Eagle brand milk. Bake in 350° oven for 25 minutes or until milk is brown on top and set. Cool. Cut into squares or fingers.

-- Arlene Reed

BUTTER TOFFEE SQUARES

1 c. soft butter 1 c. plus 1 tsp. brown sugar
2 c. sifted flour 1/4 tsp. salt
1 tsp. vanilla

Mix all together until completely blended. Add:

1 c. chopped pecans 1 - 6 oz. pkg. Nestle's
chocolate morsels

Press dough into 8x14 baking pan and bake at 350° 12 to 15 minutes or until lightly browned. Break a 4 oz. German sweet chocolate bar over top while still hot. When melted, spread chocolate like frosting. Cut into squares and allow to cool.

-- Mary Kelly

(DESSERTS - cont'd.)

O HENRY BARS

1 c. brown sugar (not packed) 1/2 c. butter or margarine
 1/2 c. milk

Bring to a boil and quickly add:

1 c. coconut

Remove from stove and add:

1 c. graham cracker crumbs 1 c. chopped walnuts

1/4 c. glazed cherries
(cut in pieces)

Line 9x11 pan with graham crackers (whole). Pour filling over crackers. Top with more whole crackers. Ice with butter icing. Set. Cut into squares or fingers.

-- Arlene Reed

MOIST BROWNIES

1/2 c. butter 1 c. sugar
4 eggs 1 tsp. vanilla
1 can (#1) chocolate syrup 1 c. sifted flour
1/2 tsp. salt 1 c. chopped nut meats

Cream butter and sugar; add eggs, vanilla, and chocolate syrup; beat thoroughly. Add dry ingredients; beat until blended. Stir in nuts. Spread in buttered cookie sheet 1" high. Bake at 350° for 25 minutes. Frost.

Frosting

1 c. sugar 1/4 c. milk
2 tb. butter 1 c. semi-sweet chocolate pieces

Cook milk, sugar, and butter to full boil. Add chocolate pieces. Blend quickly until melted. Spread on brownies quickly and immediately.

Powdered sugar sifted on top of brownies also makes a good topping.

-- Gladys Haggie

(DESSERTS - cont'd.)

BOHEMIAN SQUARES

2 sticks butter	1 1/2 c. sugar
4 eggs, separated	2 c. sifted flour
1 tb. lemon juice	1 can pie filling (prepared)

Beat egg whites very stiff, set aside. Cream butter, add sugar gradually, beat well. Add yolks, beat. Add flour slowly, then lemon juice, then fold in egg whites.

Dough will be thick. Spoon and spread on jelly roll pan, which has been greased. Drop teaspoonful of pie filling on top of dough about an inch apart. Use complete can. Bake at 350° for 1/2 hour. Sprinkle with powdered sugar while warm.

-- Sally Jacob

BREADS, PUDDINGS, AND PIES

For aromatic smells in your home, try any of these.

CRANBERRY FRUIT BREAD

2 c. sifted flour	Juice and grated rind of
1 c. sugar	one orange
1 1/2 tsp. double acting	2 tb. melted shortening
baking powder	1 egg, well beaten
1/2 tsp. soda	1/2 c. chopped nuts (walnuts)
1 tsp. salt	2 c. fresh cranberries, cut
	in halves

Sift together flour, sugar, baking powder, soda and salt. Combine orange juice, grated rind, melted shortening, and enough orange juice (water may be used) to make 3/4 c. juice, then stir in beaten egg. Pour this mixture into the dry ingredients, mixing just enough to dampen.

Fold in halved cranberries and nuts. Spoon into greased loaf pan, spreading it evenly, making corners and sides slightly higher than center. Bake in moderate oven, 350°, for 1 hour and 10 minutes or until cake tester comes out clean. Let cool before removing from pan. Store overnight for easy slicing.

-- Maryruth Sarver

(BREADS, PUDDINGS, AND PIES - cont'd.)

MONDEL BREAD

Blend together:

2 c. sugar
2 sticks butter or margarine

6 egg yolks (one at a time)

Add:

1 tsp. almond extract
1 tsp. vanilla extract

Sift together and add:

5 c. sifted flour
1 tsp. salt
2 c. chopped almonds

2 tsp. baking powder
1 tsp. grated orange rind

Knead and form into long thin rolls and place on greased cookie sheet and bake at 350° until light brown.

Remove from oven and slice about 1 inch wide. Roll slices while warm, in mixture of 1 c. sugar and 1/2 c. cinnamon. Put slices back on cookie sheet and bake until brown.

-- Edith Grafman

RICE PUDDING

3/4 c. uncooked rice
1/2 c. sugar
1/2 tsp. salt
1 tsp. vanilla

4 eggs
4 c. milk
1/4 tsp. almond extract
1 tsp. orange extract

Cook rice until done; scald milk; pour over the beaten eggs and sugar and stir until dissolved.

Combine all ingredients and bake in 300° oven in a pan of hot water. Sprinkle cinnamon or nutmeg on top and test by inserting a knife. If done, it will come clean.

-- Gladys Haggie

(MIRAGE, TUNING AND PAIR - 2007)

INGREDIENTS

1 c. brown sugar
1/2 c. water
1/2 c. oil
1 egg yolk
1/2 c. flour
1/2 c. milk
1/2 c. oil
1/2 c. flour

Heat until thick. Pour into oiled pan. Top with
syrup and bake until mixture is pleasantly coated brown.

-- Miraged Alton

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