



Cooks on Parade

Happy Birthday
Mother 1958



Ecorse Presbyterian Church

Ecorse Michigan

***T**his cook book is dedicated to women who find joy in the faces of healthy children eating wholesome food, who find that friendship is the warmest around the coffee table, and whose delight is the satisfied face of their husband at the end of his meal. They believe that the care of the body is second only to the care of the spirit. They do not pretend that the recipes contained herein are original only that they make for good fun and good eating, and they want to share them with you.*

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Christ is the Head of This House,
The Unseen Guest at Every Meal,
The Silent Listener of Every
Conversation.

The Evening Meal

The preparation of an evening meal
By any woman, anywhere, may be
A ceremony beautiful to see.

Recalling clear, sweet evenings long ago
At Emmaus, or Bethany when One
Beloved Guest had come at set of sun,
And oh, that other quiet evening meal
Within an upper room – the grace He said,
Above the scarlet wine, the broken bread!

An evening meal is such a gracious thing,
It matters not how plain may be the fare
So long as love and loyalty are there.

The supper hour – a magnet drawing home
The ones who have the need of food and rest!
All women know this hour of day is best.

(From This Golden Summit by Grace Noll Crowell.
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A Prayer for the Tots

Lord I thank you for today
For my work and for my play;
Keep me sleeping good and tight

And help to make tomorrow bright.

Table Prayers

Bless us, O Lord, and these Thy gifts

Which we are about to receive

Through Thy bountiful hands.

In Christ's name. Amen.

The eyes of all wait upon Thee O Lord,

And Thou givest them their meat in due season,

Thou openest Thine hand and satisfieth

The desire of every living thing. Amen.

We thank Thee Lord for this food,

For life and health and every good;

May manna to our souls be given

The Bread of Life sent down from heaven. Amen.

God is great and God is good,

And we thank Him for this food;

By His hand must all be fed,

Give us Lord our daily bread.

For what we are about to receive

Make us truly thankful,

In God's name we ask it. Amen.

Bless this home and all who love it,

As we break bread in fellowship with Thee and one another. Amen.

Prayers of Thanks

Father we thank Thee for the night,

And for the pleasant morning light,

For rest and food and loving care,

And all that makes the day so fair.
For flowers that bloom about our feet,
For tender grass so fresh and sweet,
For song of bird and hum of bee,
For all things fair we hear or see,
We thank Thee.

Ralph Waldo Emerson



Ruth Robson holding her daughter Margie, and
her grandchildren Ruth Sanfilippo, Kathy Covert,
Harold Covert, Jr. and Karen Santelli
on Christmas 1952.

Appetizers



A banquet at the 1950s Ecorse Presbyterian Church.

Cheese Appetizers

1 slice bread	Mustard
Butter	Cheese

Cut crusts from slice of bread. Spread crust slightly with butter and mustard. Place a slice of cheese on top. Cut slice of bread in four pieces (any shape), and place on cookie sheet. Place under broiler flame until cheese is melted. Very good!

Orpha Jewell

Cheese Puffs

Temp. 350 degrees F.

Time 30-40 min.

½ cup boiling water

Few grains cayenne pepper

¼ cup butter or margarine

½ cup grated American cheese

½ cup all purpose flour

½ tsp. salt

2 eggs

Heat water to boiling point. Add flour, salt and cayenne stirring constantly. Cook until mixture leaves the sides of the pan. Add cheese mix well. Cool. Add eggs, one at a time beating well after each addition. Drop by teaspoon on buttered cookie sheet, making small balls. Bake. When ready to serve fill with fish salad such as shrimp or crabmeat. Makes 18.

Glenela Fine

Dunked Potato Chips

2 (6 oz) jars Roquefort cheese spread

½ pint 36 percent ream

1 (3 oz) pkg cream cheese

1 tsp. salt

1 Tbsp. finely minced onion

Soften cream cheese and mix with Roquefort spread. Whip cream until stiff and add cheese mixture, onion, and salt. Blend well. Rub bowl with garlic and fill with cheese. Surround bowl with potato chips. This mixture can also be served in a hollowed out eggplant surrounded by crisp fresh vegetables appropriately cut. Use small green beans, strips of celery and strips of carrots.

French Fried Ham Balls

2 cups minced ham	1 tsp. prepared mustard
¼ cup mayonnaise	1 egg
¼ cup chopped pickles or pickle relish	Cracker crumbs
	Shortening for deep fat frying

Mix ham, mayonnaise, pickles and mustard together and shape into balls about 1 to 1 ½ inch in diameter. Beat egg. Roll balls in egg and then in cracker crumbs. Drop in deep fat that has been heated to about 375 degrees F. Fry about 2 to 5 minutes until a golden brown. Drain on brown paper. Serve hot.

Fresh Grapefruit Dip

4 oz. cream cheese	½ tsp. lemon juice
8 drops tobacco	½ grapefruit
½ tsp. Worcestershire sauce	Paprika
	Chopped parsley

Mix cheese, seasonings, and lemon juice until fluffy. Remove grapefruit sections, cut into small pieces. Add fruit and juice to cheese mixture. Spoon into grapefruit shell. Garnish with paprika and parsley. Place in center of hors d'oeuvres dish. Arrange apple wedges, flowerettes of cauliflower, sticks of celery carrots etc., around plate. Approximate yield ¾ cup.

Hazel Stevenson

Frosted Orange Juice

2 cups orange juice	Fresh mint
1 pint lime ice	

Beat orange juice and lime ice together until frothy. Pour into fruit juice glasses and decorate with fresh mint. Serves 6.

Fruit Cup

3 oranges, sectioned-diced
2 slices canned or fresh
Pineapple, diced

2 bananas, sliced
Lemon juice
Sugar

Combine fruits and sprinkle on lemon juice. Sweeten to taste. Chill. If desired, serve in hollowed out halves of orange shells.

Ardith Urich

Guacamole Dip

1 avocado ½ tsp. salt
1 tomato 1 small onion, minced
1 Tbsp lemon juice 2 ashes red hot sauce
1 tsp. Worcestershire sauce

Peel an avocado. Remove pit. Put avocado through sieve. Peel and chop one tomato and mix with avocado. Add rest of ingredients.

Hazel Stevenson

Minced Clam Dip

1 large (6 oz) cream cheese Dash of Worcestershire sauce
1 Tbsp. Minced onion and juice
1/8 tsp. salt 1 small can minced clams

Mix and whip all ingredients together. If it is not quite than enough, add a little milk or coffee cream.

Mildred Bommer

Peanut Butter and Bacon Canapes

1/2 cup peanut butter 4 strips bacon

Fry or broil bacon until rips. Using a fork, break beacon into small pieces. Spread peanut butter on rounds of bread and sprinkle with bacon. Makes 14 to `6 round (2” diameter) canapés.

Perfect Canapes

1/3 cup finely chopped celery 1 hard cooked egg, chopped
1/3 cup chopped stuffed olives
1/3 cup chopped pecans Mayonnaise

Combine celery olives, pecans, and egg. Moisten to spreading consistency with mayonnaise. Spread between thin slices of bread.

Glenela Fine

Prune and Bacon Appetizer

Large prunes
Small strips of bacon
Stuffed Olives

Steam large prunes only until they are almost tender. Remove the seed from prune and stuff it with a small stuffed olives. Wrap it in a tiny strip of bacon (which is just enough for flavor) and secure with a toothpick. Broil until the bacon is crisp. Serve immediately.

Ruth Robson

Sardine Canapes

1 (3 ¼ oz.) can skinless, boneless sardines
2 Tbsp. mayonnaise
½ tsp. lemon juice
1 hard cooked egg yolk

Mix sardines with lemon juice and mayonnaise. Spread on triangles of whole wheat bread. Garnish with hard cooked egg put through a sieve.

Watermelon Boat

½ watermelon
1 large cantaloupe (or 2 small)
1-2 lbs. seedless grapes

Hollow out half a watermelon, cut wedges around outside edge. Fill center with grapes, watermelon balls, and cantaloupe balls. Chill and use as centerpiece.

Breads



Services in the 1950s Ecorse Presbyterian Church

Banana Bread

Temp. 375 degrees to 400 degrees F

Time 30 minutes

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

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

$\frac{1}{3}$ cup shortening

1 $\frac{1}{4}$ tsp. baking power

$\frac{2}{3}$ cup sugar

$\frac{3}{4}$ tsp. salt

1 cup mashed bananas

1 tbsp. Red Karo

2 eggs

Sift flour, soda, baking powder and salt. Add to mashed bananas. Cream sugar and shortening, beat in 2 eggs. Mix in bananas, one half cup broken nuts. Add vanilla (one-half teaspoonful) if desired.

Sallie Kellum

Banana Nut Loaf

Temp. 350 degree F.

Time 60-70 min.

2/3 cup white sugar

2 cups sifted flour

1/3 cup shortening

1 tsp. baking powder

2 eggs

1/2 tsp. soda

3 tsp. sour milk

1/2 tsp salt

1 cup mashed bananas

1/2 cup chopped nutmeats

(or any preferred fruit)

Cream sugar, shortening and eggs. Blend in milk and mashed bananas. Sift dry ingredients and blend into the creamed mixture. Add the nut meats. Let stand 20 minutes in 9x5x3 loaf pan before baking.

Jean Loucks

Blueberry Muffins

Temp. 400 degrees F

Time 20-25 minutes

1 1/2 up sifted flour

1 egg

1/2 cup sugar

1/2 cup milk

1/2 tsp. salt

1/4 cup shortening

3 tsp. baking power

3/4 cup canned blueberries

Sift flour once then measure and add the other dry ingredients. Break egg into bowl, beat slightly. Add ingredients. Break egg into bowl, beat slightly, add milk to egg and stir into the dry ingredients. Mix slightly. Add melted shortening; then add three-fourth slightly. Add melted shortening, then add three-fourth cup drained canned blueberries. Pre-heat oven.

Orpha Jewell

Buttermilk Biscuits

Temp. 425 degrees F

Time: 15-20 minutes

½ cup shortening

1 tsp. soda

3 cups flour

1 tsp. salt

3 tsp. baking powder

2 tbsp. sugar

1 ¼ cup buttermilk

Sift dry ingredients. Cut in shortening. Add buttermilk. Knead lightly on floured board. Roll out to one-half inch thickness and cut. Bake on cookie sheet.

Mary Thompson

Christmas Stollen

Temp. 375 degrees F.

Time: 40-45 minutes

1 cup milk

½ cup sugar

1 cake compressed yeast

3 egg yolks

1 tsp. sugar

½ tsp. salt

2 cups all purpose flour

¼ tsp. nutmeg

1 cup shortening

2 cups all purpose flour

Scald milk and cool to lukewarm. Mix yeast with sugar and add to milk. Sift flour, measure. Add 2 cups flour to yeast mixture and beat until smooth, Cream the shortening, add sugar and egg yolks and beat well. Add salt, nutmeg, and remaining flour and then add to yeast mixture. Knead until smooth and elastic. Brush with melted butter. Cover closely and store in refrigerator overnight. Divide dough into 3 parts and roll into triangles ½ inch thick. Brush with melted butter, spread with fruit filling and roll like a jelly roll starting with the wide end. Place on a buttered sheet and shape like a crescent. Let rise until light (about 1 to 1 ½ hours.) Bake. Decorate with confectioner's sugar icing and candied cherries.

Corn Bread

Temp. 400 degrees F.

Time: 25 min

1 Tbsp. butter or other shortening

3 tsp. baking powder

2 Tbsp. sugar

1 cup flour

2 eggs, separated

½ tsp. salt

1 cup milk

1 cup cornmeal

Sift flour once then measure. Add baking powder, salt and sugar and sift all dry ingredients again. Add cornmeal, mix well. Combine egg yolks with milk and then add to dry ingredients. Add stiffly beaten egg whites the last thing by gently folding them in. Bake in well greased 8x8x2 pan in hot oven until done.

Loretta Loveland

Corn Fritters

1 no. 2 can white corn

2 tsp. salt

1 cup flour

¼ tsp. paprika

1 tsp. baking powder

2 eggs

Mix and sift dry ingredients and then add to the corn. Add egg yolks beaten until thick and fold in egg whites which have been beaten until stiff. Deep fry. Drain on paper.

Violet Thomas

Doughnuts

3 Tbsp. shortening	¼ tsp. nutmeg
1 cup granulated sugar	4 ½ tsp. baking powder
2 eggs, well beaten	1 cup milk
¼ tsp. cinnamon	1 tsp. salt
4 cups (approximately) sifted all purpose flour.	

Cream shortening and sugar until well blended. Add eggs. Sift 3 ½ cups flour with remaining dry ingredients. Add to egg mixture alternately with the milk. Beat well. Then add enough more flour (about ½ cup) to make a soft dough. Pat of ½ inch thickness on a floured board. Cut out and fry in deep fat heated to 360 to 370 degrees F. Drain on absorbent paper. Makes 2 dozen.

Dessie Trueman

Famous Buttermilk Biscuits

Temp. 425 degrees F.	4 Tbsp. Spry or lard
3 cups flour	
¼ tsp. soda	¼ tsp. salt
2 ¾ tsp baking powder	1 ½ cup buttermilk

Sift dry ingredients. Cut in shortening. (Be sure lard and buttermilk are at room temperature. Add buttermilk. Knead lightly on floured board. Roll out to one-half inch thickness and cut. Bake on cookie sheet. Makes fifteen biscuits.

Ryssah Hawkins

Graham Bread

Temp. 350-375 degrees F.

Time 1 hr

¾ cup white sugar

3 Tbsp dark molasses

4 ½ cups unsifted graham flour

3 cups sour milk or buttermilk

1 ½ cup sifted white flour

3 tsp. soda

½ pkg. raisins (washed)

1 tsp. salt

Mix in order given and bake in greased bread tins in moderate oven for 1 hour. Nuts may be added also.

Lillian Meade

Graham Refrigerator Rolls

Temp. 425 degrees F.

Time: 15-20 minutes

2 cakes yeast

½ cup melted shortening

¼ cup lukewarm water

2 eggs, beaten

1 cup milk

2 cups graham flour (unsifted)

2 tsp. salt

¼ cup brown sugar

2 cups (approx) sifted flour

Crumble yeast into lukewarm water to soften. Scald milk. Add sugar salt and shortening. Cool to lukewarm. Add graham flour. Beat well. Add softened yeast and eggs. Blend thoroughly. Add white flour to make a soft dough. Turn out on a lightly floured board and knead until smooth. Place in a lightly greased bowl. Grease top of dough. Cover well and place in refrigerator. When rolls are wanted, remove dough from refrigerator and punch down. Shape at once in any desired shape, place in greased pan and let rise to double in bulk in warm place about 1 hour. Bake. Yields about 5 doz. rolls.

Lillian Meade

Grape Nuts Bread

Temp. 350 degrees F.

Time: 45 minutes

1 cup Grape Nuts

½ tsp. salt

2 cups sour milk

3 Tbsp. melted shortening

¾ cup granulated sugar

4 tsp. baking powder

1 egg, beaten

3 ¾ cup all purpose flour

1 tsp. soda

Mix Grape Nuts and sour milk and let stand for 15 minutes. Sift dry ingredients together. Mix egg, milk and Grape Nuts. Combine wet with dry ingredients. Pour into two greased loaf pans. Let rise 45 minutes. Bake. Batter will be very stiff. Makes 2 loaves.

Chloe Hart

Jiffy Coffee Cake

Temperature 375 degrees F.

Time: 20 minutes

¼ cup sugar

½ cup cold fat

3 tsp. baking powder

1 cup milk

1 egg

Sift dry ingredients. Rub or cut in fat, and add currants. Beat the egg in the milk and add to flour mixture. Pour into greased pan. Sprinkle top with sugar, and then sprinkle on cinnamon.

Dessie Trueman

Mashed Potato Fried Cakes

1 cup sugar	½ cup water
2 eggs, well beaten	½ tsp. salt
1 cup mashed potatoes	4 tsp. baking powder
2 Tbsp. melted Crisco	Nutmeg
½ cup canned (evap.) milk	Flour to roll out

Mix in order given. Flour to roll out. Fry in deep fat at 365 degrees F. about five minutes. Will keep fresh for several days.

Esther Bewick

Mashed Potatoes Fried Cakes

½ cup sugar	¼ tsp. salt
3 eggs	5 tsp. baking powder
1 ½ cup warm mashed potatoes	vanilla or nutmeg
1 cup milk-sour	
1 Tbsp. melted Crisco or shortening	

Mix in order given. Flour to roll out. Fry in deep fat at 365 degrees F. about 5 minutes. Will keep fresh for several days.

Bessie Schonfeld

Never Fail Rolls

Temperature 400 degrees F

Time: 12-15 minutes

1 cup water

6 Tbsp. shortening

2 cups milk

2 yeast cakes dissolved in ½ cup

Lukewarm water

3 tsp. salt

6 Tbsp. sugar

4 eggs, beaten

10-12 cups sifted flour

Scald milk and heat water. Add shortening, sugar, and salt. Cool to lukewarm. Add two yeast cakes which were dissolved in ½ cup lukewarm water. Add 2 cups flour and beat. Add more flour until dough becomes spongy. Knead. Put in greased bowl and let rise twice (until double in bulk). Shape into rolls and let rise again until double in bulk. (May shape rolls as cloverleaf, butter, etc.) Bake. Makes 4 doz.

Mary Thompson

Nut Bread

Temperature: 350 degrees F.

Time: 1 hour

2 cups brown sugar

1 tsp. soda

2 cups buttermilk

2 tsp. baking powder

2 cups white flour

1 tsp. salt

1 cup graham flour

1 cup nutmeats

Sift flour. Measure and sift with salt and baking powder. Add graham flour. Add sugar to buttermilk. Alternately add flour mixture and milk. Stir in one cup chopped nutmeats. Pour into 7 greased soup cans. Fill on ½ full. Bake.

Ann Betz

Nut Loaf

Temperature: 350 degrees F.

Time: 1 hour

1 cup sugar

½ cup orange juice and rind

2 tbsp. shortening or butter

1 egg, well beaten

1 tsp. soda

1 cup chopped dates

1 cup boiling water

½ cup nut meats

2 cups flour

Salt

pinch of salt

Cream sugar and shortening. Add well beaten egg, dates, nut meats, orange juice and rind. Dissolve soda in boiling water and cool. Sift together the flour, baking powder, and salt. Mix all together and bake.

Kate Harris

Orange Date Bread

Temp. 350 degrees F

Time: 50-55 minutes

2/3 cup sugar

2 cups sifted flour

1/3 cup soft shortening

1 tsp. baking powder

2 eggs

½ tsp. soda

Orange juice and pulp from one orange plus

Enough water to make 1 cup

½ tsp. salt

½ cup chopped nuts

1 cup chopped date

Mix together thoroughly the sugar, shortening and eggs. Stir in orange juice, pulp and water (which equals one cup). Sift together the flour, baking powder, soda and salt and stir in. Blend in nuts and dates. Pour into well greased bread pan. Let stand 20 minutes before baking.

Margaret Johnson

Pancakes

2 cups all purpose flour	2 eggs, beaten
3 tsp. baking powder	1 ½ cup milk
1 tsp. salt	2 Tbsp. melted fat
1 Tbsp. sugar	

Sift dry ingredients into bowl. Add milk and melted fat to eggs and pour all into flour. Stir only until dampened. Do not break. Pour into a pitcher. Pour batter onto hot skillet or griddle. When cake is full of bubbles and a few begin to break, turn and brown other side quickly. Makes 24.

Glenela Fine

Variations for Pancakes

Add 1 cup blueberries or apples, stewed. Fry in butter and then sugar and roll like a jelly roll. Spread jelly between 6 or 8 pancakes. Cut like a pie. Serve with whipped cream mixed with jelly as a dessert.

Quick Blueberry Bread

Temperature: 350 degrees F.

Time: 50 minutes

2 eggs	1 tsp. salt
1 cup sugar	1 cup milk
¼ cup melted shortening	1 cup blueberries
3 cups flour	½ cup nutmeats
4 tsp. baking powder	

Tem

Cream eggs, sugar, and shortening. Sift flour baking powder and salt. Add milk to creamed mixture. Blend baking powder and salt. Add milk to creamed mixture. Blend wet into dry ingredients. Fold in blueberries and nutmeats. Bake in 10 inch loaf pan.

Wilma Wallace

Raisin Nut Bread

Temperature: 350 degrees F.

Time: 1 hour

1 egg

1 ¼ cup milk

¾ cup brown sugar

¼ cup melted shortening

3 cups sifted flour

3 tsp. baking powder

½ tsp salt

½ cup raisins

½ cup chopped nuts

Combine sifted flour, dry ingredients raisins, nuts. Beat egg, add milk, sugar, shortening, and add to flour mixture – mixing well. Bake in greased loaf pan.

Betty Cook

Rich Biscuits

Temperature: 450 -475 degrees F.

Time- 10-12 minutes

2 cups sifted flour

6 tbsp. shortening

1 tsp. salt

½ to 2/3 cup milk

4 tsp. baking powder

Combine dry ingredients, cut in shortening. Add milk. Roll dough one-half inch thick. Cut with biscuit cutter. To make a rich biscuit: Place biscuit top down first to coat with shortening and then place in rows.

Orpha Jewell

*****8

Rich Dinner Rolls

Temperature 450 degrees F.

½ cup scalded milk

¼ cup shortening

1 Tbsp. sugar

2 tsp. salt

Time: 20 minutes

1 pkg. yeast, compressed or dry
granular

1 egg

3 cups sifted flour

Combine milk, shortening, sugar and salt. Cool to lukewarm by adding one-half cup water. Add yeast and mix well. Blend in one egg. Add flour gradually mixing well until dough is well blended and soft. Place in greased bowl and cover. Store dough in refrigerator or cold place at least two hours or until needed. Shape the chilled dough on well floured board forming 18 medium rolls. Let rise in a warm place (80 to 85 degrees F) until dough is light, about 1 ½ hours. Bake. When the dough is used without chilling reduce the rising period to 45 min. Very good!

Ida Stevenson

Scones

½ cup bread flour

Pinch salt

1 tsp. baking powder

1 egg

2 Tbsp. butter and 1 Tbsp

Shortening

Use mixing directions which are given under the "Scotch Scones."

Elizabeth Carnie

Scotch Scones

2 cups flour	½ tsp. baking soda
1 Tbsp. sugar	Buttermilk to mix
1 tsp. salt	1 tbsp. lard or shortening
1 tsp. cream of tartar	

Mix all the dry ingredients , rub in the lard or shortening. Mix to a stiff dough with the buttermilk. Turn on to a floured board and roll out to about one-half inch thickness. Cut into rounds and bake on a moderately hot griddle (ungreased) on top of stove for a few minutes and then turn and bake other side for a few minutes. Cool and serve. Delicious with butter, marmalade, jam or other preserves.

Nan Mackay

Yeast Bread

Temperature: 400 degrees F.	Time: 40 minutes
2 cups scalded milk	2 pkg. yeast or 2 cakes of yeast
3 tbsp. shortening	12 cups sifted flour
4 tbsp. sugar	2 cups lukewarm water
2 tbsp. salt	

Combine scalded milk, shortening sugar and salt. Cool to lukewarm. Add yeast which has been softened in the lukewarm water. Blend in sifted flour. Knead on floured board for 10 minutes to obtain fine grain. Place in greased bowl, cover. Let rise in warm place (80-85 degrees) until double in bulk, about 1 ½ hours. Dough should retain impression of finger. Punch down fold over edges, turn upside down, cover and let stand ½ hour in a warm place. Divide in 4 pieces and mold into loaves. Place in 9 x3x4" bread pans and cover. Allow to stand in warm place until the loaves fill the pans and centers are well above top (about 1 ¼ hours). Do not store until cool.

Ida Stevenson

Yeast Rolls

Temperature 450 degrees F

Time: 15 minutes

1 tsp. salt

1 cake yeast

¼ cup sugar

2 tbsp. warm water

2 tbsp. shortening

2 eggs, well beaten

1 cup boiling water

4 cups flour

Mix salt, water, shortening, and boiling water. Then cool. Dissolve yeast in lukewarm water and then add to first mixture and also add two well beaten eggs. Blend in flour. Let rise one hour, then punch down. Knead and shape into rolls or coffee cake. Let rise two hours and bake.

Esther McMahon

Cakes and Frostings, Icings and Fillings



Some of the ladies from the Dorcas Circle. Ruth Robson is third from right and Jeanette Bolthouse is on her left.



Ladies from the Dorcas Circle. Ruth Robson is the fourth from the left.

Apple Cup Cakes

Time 20-25 minutes

Temperature 375 degrees F

1 cup sugar

3 tsp. baking powder

½ cup oleomargarine

½ tsp. soda

½ tsp. salt

½ tsp. cinnamon

1 cup apples, grated

¼ tsp. cloves

½ tsp. vanilla

1 egg

1 tsp. almond

½ cup coffee

2 cups plus 3 tbsp. cake flour

½ cup nut meats

Cream sugar, oleo and salt. Add a few drops to coffee to make it easier to cream. Grate approximately two large apples and add them, vanilla and almond. Sift flour, baking powder, soda and cinnamon. Add dry ingredients to creamed mixture and one beaten egg. Add coffee and nutmeats. Bake in muffin tins.

Wilma Wallace

Apple Nut Delight

Temperature: 350 degrees F.

Time: 45 minutes

¼ cup shortening

1 ½ cup flour

½ cup sugar

½ tsp. baking powder

¼ cup brown sugar

½ tsp. soda

1 egg

½ tsp salt

½ cup milk

½ tsp. cinnamon

1 cup apple finely chopped

Cheese Cake

Cream Cheese Mixture:

2 pkgs. Plain gelatin

½ cup cold water

2 eggs, separated

½ cup milk

1 cup sugar

1 lbs. creamed cottage cheese

1 cup whipping cream

1 tsp. vanilla

1 cup crushed pineapple

Mix gelatin and cold water and let stand. Mix egg yolks milk sugar and add o the gelatin. Boil 20 minutes, stirring often. Cool. Put cottage cheese through sieve. Add this to cooked mixture. Add whipping cream and the two stiffly beaten egg whites. Fold in vanilla and crushed pineapple. Spread between graham cracker crust.

Graham Cracker Crust

20 crushed graham crackers

½ cup melted butter

Combine crackers and butter. Line pan with one half this mixture. Spread cream cheese mixture on this. Then cover with the remainder of the crust. Put in refrigerator.

Muriel Hanser

Chiffon Cake

Temperature: 350 degrees F.

Time: 10-15 minutes

2 ¼ cup cake flour

¾ cup water

1 ½ cup sugar

2 tsp. your favorite flavoring

3 tsp. baking powder

½ cup salad oil

1 cup egg whites

5 unbeaten egg yolks

½ tsp. cream of tartar

Measure and sift together into mixing bowl the flour, sugar and baking powder. Make a well and add in order: salad oil, unbeaten egg yolks, water, and flavoring. Beat with spoon until smooth. Measure into bowl the egg whites, cream of tartar and whip until whites are very stiff. They should be much stiffer than for angel food or meringue. Do not under beat! Pour egg yolk mixture over beaten egg whites, gently folding with rubber spatula just until blended. Do not stir!! Pour into ungreased 10 inch tube pan. Bake. Take out of oven and immediately turn upside down over neck of bottle or funnel. Let hang until cold. Loosen with spatula and turn over on plate.

Makalena Richards

Chiffon Chocolate Cake

Temperature 350 degrees F.

Time: 30-35 minutes

2 eggs, separated

$\frac{3}{4}$ tsp. salt

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

$\frac{1}{3}$ cup Wesson Oil

1 $\frac{3}{4}$ cup sifted cake flour

2 square melted unsweetened

Chocolate

$\frac{3}{4}$ tsp. soda

1 cup buttermilk or sweet milk

Beat whites of eggs until frothy. Gradually beat in $\frac{1}{2}$ cup sugar. Beat until stiff and glossy.

Sift remaining dry ingredients into another bowl. Pour in oil and $\frac{1}{2}$ cup milk. Beat 1 minute. Scrape sides and bottom of bowl constantly. Add $\frac{1}{2}$ cup milk, egg yolks, chocolate. Beat 1 minute, scraping bowl constantly. Fold meringue into batter. Pour into two cake pans which have been greased and floured.

Ida Stevenson

Christmas Fruit Cake

“Cake Dough”

2 cups light brown sugar

2 tsp. soda

1 cup oleomargarine

4 cups flour

1 cup Crisco or lard

3 tsp. baking powder

4 eggs

2 tsp. cinnamon

2 cups buttermilk

2 tsp. nutmeg

Cream brown sugar. oleo and Crisco. Add eggs and two cups buttermilk (save one-half cup buttermilk for soda) Add soda in buttermilk. Sift flour, baking powder, cinnamon and nutmeg and add to wet ingredients. This makes a stiff batter.

“Fruit and Nuts”

1 lb. walnuts, cut up

1 lb. candied mixed fruits such as orange peel,
cherries, citrus and lemon peel.

2 lbs raisins, boiled, drained

And cooled

2 lbs. dates, cut up

1 lb. candied cherries

Mix ingredients thoroughly. Add to cake dough. Line pans with wax paper, dust with flour and Fill pans almost to top. Steam 1 hour and brown in hot oven. Makes 10 lbs. Christmas cake.

Esther Bewick

Date Cake

Temperature: 350 degrees F.

Time: 25 minutes

1 cup chopped dates

¼ tsp. salt

1 cup chopped walnut meats

1 tsp. baking powder

1 cup boiling water

1 egg

1 tsp. soda

1 cup sugar

2 tbsp. butter or margarine

1 tsp. vanilla

1 ½ cup all purpose flour

Combine dates, nutmeats, water, soda and butter and let cool. Sift flour, measure and sift with salt and baking powder. Beat egg, add sugar, gradually add flour mixture. Gradually add fruit mixture and blend well. Add vanilla. Bake in greased loaf pan approximately 8x4 ½ by 3 inches.

Glenela Fine

Dundee Light Pound Cake

Temperature: 275 degrees F.

Time: ¼ hours

7/8 cup butter (1 cup = ½ lb.)

½ tsp. salt

2/3 cup sugar

1 tsp. baking powder

4 eggs

1 cup seedless raisins (blanched if possible)

2/3 cups maraschino cherries, chopped

1 tbsp. lemon juice

2 ½ cups bread flour

½ tsp. almond extract

Drain cherries well and cu in small pieces. Wash raisins, drain and add to cherries. Mix and sift dry ingredients and to fruit. Beat butter until soft and blend in sugar, add beaten eggs. Then blend in dry ingredients and fruit along with juice and flavoring. Pre heat oven. Grease loaf tin – 6x9x3

inches. Spread batter in prepared tin and bake in slow oven. Test. Cool slightly and then remove paper. Then cool immediately.

Betty Duckett

Easter Layer Cake

Temperature 350 degrees F.

Time: 30-40 minutes

8 oz. or 2 cups flour

1 oz. peel, finely chopped, mixed or optional

4 oz. margarine

1 tsp. allspice

4 oz. or ½ cup sugar

Lemon essence

1 tsp. baking powder

Almond essence

2 eggs

Pink or red vegetable coloring

1 oz. Sultana raisins

1 oz. currants

Cream margarine and sugar and add the beaten eggs gradually. Sift flour and baking powder and add to mixture, beating well. Add a little milk if required to make a soft cake consistency. Divide mixture into three equal portions. To one add the sultanas currants, peel and spice. Flavor second part with a few drops of almond essence and then color remaining part pink with vegetable coloring and flavor with lemon essence. Bake each portion in round greased baking tin in a moderate oven. When ready and still hot, place the fruit layer between the other two, brushing each layer with beaten egg white to make them adhere. Allow to cool. Decorate top when cold with a ring of almond paste. Spread center with chocolate icing and add tiny yellow chicks or jelly beans.

Nan Mackay

Almond Paste

8 oz. ground almonds

1 or 2 eggs

12 oz. fine sugar

Lemon juice

Mix ground almonds with the sugar and stir in sufficient beaten egg with a squeeze of lemon juice to make pliable paste. Turn on to a board dusted with sugar (confectioners) and knead to blend thoroughly and be free of cracks. Before spreading on top of Easter Layer Cake spread or brush over with a little melted jelly or apricot jam.

Nan Mackay

Effie's Devil's Food Cake

Temperature: 350 degrees F.

Time: 30-40 minutes

1 ½ cup sugar

1 cup sour milk

½ cup shortening

2 cups flour

2 eggs

1 tsp. soda

½ cup cocoa in 1/3 boiling water

1 tsp. baking powder

½ tsp. salt

½ or more nut meats

Cream sugar, shortening and eggs. Add cocoa liquid to sour milk. Sift together flour, soda, baking powder and salt. Add to creamed mixture alternately with milk mixture. Fold in nut meats.

Loretta Loveland

Effie's Devil's Food Frosting

1 cup powdered sugar

1 tsp. vanilla

2 tbsp. (heaping) chocolate

Hot water to moisten

1 or 2 tbsp. butter

Blend ingredients in order listed.

Loretta Loveland

Favorite Cake

Temp. 350 degrees F.

Time: 30 minutes

$\frac{3}{4}$ cup shortening

$3 \frac{3}{4}$ tsp. baking powder

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

3 cups sifted cake flour

3 eggs

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

$\frac{3}{4}$ cup salt

1 $\frac{1}{8}$ cup milk

Cream shortening, sugar and eggs. Sift together dry ingredients. Mix alternately with milk to first mixture. Bake. Ice with favorite icing.

Mary Thompson

Fruit Cake Substitute

Temperature : 350 F.

Time: 55-60 minutes

2 eggs

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

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

$\frac{3}{4}$ tsp. salt

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

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

2 cups sifted flour

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

$\frac{3}{4}$ cup dates

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

$\frac{3}{4}$ cup raisins

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

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

2 tbsp. cocoa

$\frac{3}{4}$ cup nutmeats, broken up

Blend shortening, salt, cloves, nutmeg, allspice, cinnamon, and cocoa together. Add sugar, gradually and ream. Add one egg at a time and beat well. Add soda to flour and sift three times. Sprinkle 2 tbsp. of the flour over the fruit. Add flour to the mixture alternately with the applesauce. Add fruit and nuts. Bake in 12" x 8" x 2" pan.

Ann Betz

Fudge Cake

Temperature: 350 degrees F.

Time: 25-30 minutes

2 cups cake flour, sifted before measuring

2 oz. melted chocolate

½ tsp. salt

2 eggs

1 ½ tsp. cream of tartar

1 tsp. vanilla

½ cup shortening

½ cup sweet milk

1 ¼ cup sugar

¾ cup boiling water

1 tsp. soda

Sift and measure flour, then sift four times with salt and cream of tartar. Place shortening and sugar in large mixing bowl. Cream sugar and shortening and sugar in large mixing bowl. Cream sugar and shortening until creamy. Add melted chocolate and mix until blended. Add flour and milk at the same time and mix. Add whole eggs and vanilla and beat about a minute. Add boiling water to soda, and then pour into batter and mix ½ min. Pour into 8" pans. Bake. Cool and spread on "A Very Good Icing."

Mattie Strohm

"A Very Good Icing" (for the Fudge Cake)

2 egg whites

1/8 tsp. cream of tartar

2/3 cup sugar

1 tsp. vanilla

3 tsp. white syrup

Mix in order listed. Place in double boiler and heat until it reaches the boiling point. Remove and beat in mixer until stiff.

Mattie Strohm

Graham Cracker Torte Cake

Temperature: 375 degrees F.

Time” 30-35 minutes

½ cup shortening

¾ cup milk

1 cup sugar

1 ½ tsp. baking powder

5 eggs, separated

¼ cup flour, sifted

½ tsp. salt

1 cup walnuts, chopped

24 graham crackers, rolled fine

1 tsp. vanilla

Cream shortening and sugar until creamy. Add egg yolks and salt and beat until light and fluffy. Mix flour, crackers and baking powder together and add to cream mixture alternately with the milk. Add walnuts and mix lightly. Beat egg whites until stiff but not dry, and fold into mixture. Pour in to two 8 or 9 inch greased and floured cake pans or in a 12” x9”x 2” pan. Bake. Cool cake and slice in half and add cream filling in between each layer. Frost with Butter Cream Filling.

Ann B. Coman

Butter Cream Filling

½ cup sugar

5 tbsp. flour

2 egg yolks

2 cups milk

¼ tsp. salt

1 tsp. vanilla

Blend sugar and flour together and then gradually add milk, egg yolks and salt and cook until thick. Cool and add vanilla.

Ann B. Coman

Lazy Daisy Cake

Temperature: 350 degrees F

Time: 30 minutes

2 eggs

1 tsp. baking powder

1 cup sugar

1/4 tsp. salt

1 tsp. vanilla

1/2 cup milk

1 cup sifted cake flour

1 Tbsp. butter

Beat eggs until thick. Gradually add the sugar beating constantly. Stir in vanilla. Sift together flour, baking powder and salt. Add flour mixture to egg mixture, mixing well. Heat to boiling point the butter and milk. Add milk all at once to batter and beat well. Batter will be thin, but do not add any more flour. Pour into greased 9" square pan. Bake. Remove from oven. While hot spread with broiled icing. Place under broiler to brown slightly. This cake is also good when used as shortcake.

Wilma Wallace

Broiled Icing

3 tbsp. melted butter

2 tbsp. cream

5 tbsp. brown sugar

1/2 cup shredded cocoanut

Mix ingredients in order that they appear.

Wilma Wallace

Lemon Layer Cake

Temperature: 375 degrees F.

Time: 30-40 minutes

½ cup shortening

1 tsp. baking powder

1 ½ cup sugar

½ tsp. salt

2 eggs

1 cup sour milk

2 cups flour plus 2 tbsp.

1 tsp. lemon extract

1 tsp. soda

Cream the shortening, add the sugar and cream thoroughly. Add the well beaten eggs. Sift flour once before measuring. Sift the flour, soda, baking powder and salt together and add to first mixture alternately with the sour milk. Bake. Cool and spread with honey frosting.

Ruth Robson

Honey Frosting (For Lemon Layer Cake)

½ cup sugar

1/3 cup water

Dash of salt

2 tsp. honey

2 unbeaten egg whites

Mix ingredients in double boiler. Place over boiling water and beat with egg beater (or at high speed with electric beater) 7 minutes or until frosting will stand in stiff peaks. Remove from water. Beat 1 minute.

Ruth Robson

Lime Delight Cake

Temperature: 350 degrees F

Time: 30-35 minutes

2 ¼ cup flour

2/3 cup milk

3 ¼ tsp. baking powder

1/3 cup milk

1 tsp. salt

½ cup egg whites

1 ½ cup sugar

1 tsp. vanilla

½ cup shortening

Sift dry ingredients. Add shortening and 2/3 cup milk. Beat and then add the 1/3 cup milk, egg whites, and vanilla. Pour into two layer pans and bake.

Betty Cook

Lime Filling

¼ cup cornstarch

1 cup water

¼ tsp. salt

1 egg yolk

2/3 cup sugar

3 tbsp. lime or lemon juice

Blend together the cornstarch, salt and sugar. Add water. Cook over direct heat until thick. Add little mixture to egg yolk. Mix well. Add lime or lemon juice few drops green coloring and also add few drops to favorite white frosting.

Betty Cook

Ola's Sour Cream Cake

Temperature: 350 degrees F

Time: 30-35 minutes

1 cup sugar

¼ tsp. soda

1 or 2 eggs

1 tsp. baking powder

1 cup cream or 1 cup sour milk and 1

¼ tsp. salt

Tbsp. butter (heaping)

2 cups flour

½ tsp. flavoring

Cream sugar, eggs and cream or sour milk and butter. Sift together dry ingredients. Combine wet and dry ingredients. Pour in 10 ½ x7 cake pan and bake. This is good with whipped cream and served while still warm or just freshly made.

Loretta Loveland

Old Fashioned Brown Sugar Cake

Temperature: 250-300 degrees F.

Time: 35-45 minutes

1 lb brown sugar

¾ cup milk

3 tsp. cocoa

1 cup boiling water

1 cup lard

1 tsp. vanilla

1 tsp. salt

1 tsp. soda

3 eggs, beaten

3 tsp. baking powder

3 ½ cup flour

Cream lard and sugar. Add 3 tsp. cocoa and cream again. Add vanilla and milk. Sift flour, salt, and baking powder and soda three times. Add this to creamed mixture alternately with eggs. Bake. This will make three layers or two very large layers.

Jeanette Bolthouse

Orange Cake

Temperature: 350 degrees F.

Time: 30 minutes

Juice from one large orange

1 tsp. soda

½ cup sugar and 1 cup sugar

½ tsp. salt

1 cup sugar

2 cups flour

½ cup shortening

1 orange peel ground with 1 cup
raisins ground

2 eggs, beaten

1 cup sour milk

Add juice from one large orange to one half cup sugar, stir and set aside. Cream 1 cup sugar, Shortening and eggs and add sour milk and sifted dry ingredients of flour, salt, and soda. Add last the peel of orange and raisins which have been ground together twice. Bake. When done, pour the sugar and juice mixture over cake while hot or leave in oven two minutes. Serve in squares with whipped cream or its good plain. A nice dessert for a group.

Ann Setz

Rainbow Cake

Temperature: 360 F.

Time: 25-30 minutes

3 cups sifted flour

2 cups sugar

$\frac{3}{4}$ cup Crisco

1 tsp. salt

1 cup milk

5 tsp. baking powder

4 egg whites

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

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

3-4 drops yellow coloring

$\frac{1}{2}$ tsp. lemon extract

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

$\frac{1}{8}$ tsp. cloves

$\frac{1}{8}$ tsp. soda

2 tbsp. cocoa

2 tbsp. water

Measure into bowl the flour, sugar, Crisco, salt and milk and mix two minutes. Stir in the baking powder. Add the egg whites and milk and mix two minutes. Divide batter into three parts:

1 White Layer Add $\frac{1}{2}$ tsp. vanilla

2 Yellow Layers Add yellow coloring and lemon extract

3 Dark Layers Add cinnamon, cloves, soda and cocoa blended with water.

Pour into three 8 " square or round layer pans. Bake. Frost with favorite frosting colored to suit.

Muriel Hauser

Rosy Ring Cake

Temperature: 375 degrees F.

Time: 35-40 minutes

½ cup milk

1 cake yeast

¼ cup shortening

1 egg

¼ cup sugar

2 ¼ cup flour

½ tsp. salt

Scald milk and pour over sugar, shortening and salt which have been placed in a mixing bowl. Dissolve crumbled yeast in cooled mixture. Add 1 cup flour and beat with a rotary beater until smooth. Add egg and beat again. Then add remainder of flour. Allow dough to rest. Cover on a lightly floured board, and then knead 5 minutes. Place dough in greased bowl, cover and allow to rise in a warm place. Punch down and flatten dough on board. Let rest 5 minutes. Cut in small balls.

Sugar Mixture

¼ up brown sugar

½ cup nuts

1 cup sugar

½ cup raisins

1 tsp. cinnamon

½ cup sliced cherries

Butter

Put sliced cherries in pan. Mix first 3 ingredients together. Roll balls in butter and then in sugar mixture. Sprinkle with raisins. Repeat 2nd layer. Place balls slightly apart. Sprinkle remaining sugar and butter over balls. Allow to raise until light.

Ann B. Coman

Saucy Apple Cake

Temperature: 350 degrees

Time: 45 minutes

2 cups flour

½ cup shortening

1 ½ baking powder

½ cup sugar

1 tsp. soda

½ cup brown sugar-firmly packed

1 tsp. cinnamon

1 egg

½ tsp. nutmeg

1 ¼ cup applesauce

½ tsp. cloves

nuts, dates, or raisins

Dash of salt

Sift flour, baking powder, soda, cinnamon, nutmeg, cloves and salt together. Add shortening, sugar, brown sugar, egg and applesauce and mix two minutes. Add nuts, dates or raisins. Bake.

Millie Monk

Spice Cake

Temperature 350 degrees F.

Time: 30-35 minutes

2 ¼ cup flour

½ tsp. cloves

2 tsp. baking powder

½ tsp. ginger

½ tsp. soda

½ cup butter or oleo

1 tsp. salt

1 cup sugar

1 tsp. cinnamon

½ up brown sugar

Sift flour, baking powder, soda, salt, cinnamon, cloves and ginger. Cream butter, sugar and brown sugar. Blend in two eggs to creamed mixture. Then alternately add sifted ingredients and milk and vanilla. Pour into two greased layer pans. Bake.

Betty Black

Spicy Cup Cakes

Temperature: 375 degrees F.

Time: 15 minutes

1 ½ cup sifted flour

¼ cup shortening soft

½ cup sugar

½ cup milk

½ tsp. salt

1 egg, unbeaten

1 tsp. baking powder

½ tsp. vanilla

1/8 tsp. soda

½ cup raisins

½ tsp. cinnamon

¼ cup molasses

¼ tsp. nutmeg

Sift all dry ingredients. Add softened shortening milk, egg, vanilla and raisins. Mix in electric mixer one minute at low speed. Add molasses and mix one minute more. Pour into pans that have been greased. For best results use cup cake liners. Bake. Yield 12 cup cakes.

Ardith Urich

White Cake

Temperature: 350 degrees F.

Time" 30-35 minutes

1 ½ cup sugar

2 ½ cups flour

¾ cup butter or other shortening

3 ½ tsp. baking powder

3 eggs

1 tsp. vanilla

¾ cup milk

¼ tsp. salt

Frostings- Icings-Fillings

Angle Food Topping

1 tbsp. butter or margarine	¼ cup orange juice
1 up confectioner's sugar	1 egg white
1 egg yolk	½ pint 36 percent cream, whipped
1 tbsp orange rind	

Cream butter and sugar add egg yolk. Add orange rind and juice. Beat egg white stiff and fold into above ingredients. Just before serving fold in whipped cream. (Fruit may be added if desired). Pile on single servings of angel food cake.

Glenela Fine

Broiled Coconut Frosting

1 cup cocoanut	4 tbsp. cream
3 tbsp. melted butter	8 tbsp brown sugar

Mix sugar cream butter, and cocoanut. Mixture should be very thick. Spread on top of cake and lace on rack so top of cake is about four to six inches below broiler unit. Broil until brown.

Mildred Bommer

Butter Cream Frosting

8 tbsp. soft butter (½ cup) 1 cup granulated sugar
7 tbsp. Spry or Crisco 2/3 cup warm milk
1 tsp. vanilla

Beat butter Spry, and sugar in mixer at medium speed until creamy. Add warm milk, adding slowly while beating. Beat about 20 minutes and add vanilla.

Ann B. Coman

Butter Cream Frosting

1 cup sugar 2 egg whites
1/8 tsp. cream of tartar 1 tsp. vanilla or your favorite flavoring
Dash of salt
¼ cup water 2/3 cup butter

Combine sugar, cream of tartar, salt and water in sauce pan. Cook to 240 degrees on candy thermometer or until a little of the syrup dropped into cold water forms a little soft ball that holds its shape. Beat egg whites with rotary beater or electric mixer at high speed until stiff but not dry. Add syrup very slowly to egg whites, beating constantly. Add vanilla. Cool.

Cream butter well. Add egg white mixture to butter, two or three tablespoonfuls at a time, beating well after each addition. Spread on tops and sides of two 9 inch layers. If desired, sprinkle with chopped nuts, shredded coconut, crushed peanut brittle or crushed peppermint candy.

Makalena Richards

Mix sugar and water, boil without stirring for several minutes or until mixture forms a thread. (approximately 242 degrees F.) Meanwhile, beat egg whites until stiff, with cream of tartar added when whites are frothy. Pour cooked syrup slowly over beaten whites, beating constantly until right consistency to spread. Add vanilla.

Lillian Meade

Good Brown Sugar Icing

½ cup brown sugar

2 egg whites

5 tbsp. water

Put all ingredients in top of large double boiler. Keep water boiling under it and beat constantly until icing holds a peak.

Lillian Meade

Honey Icing

2 egg whites

1 cup honey

Beat the egg whites and honey together with electric mixer about ten minutes. Can be kept covered in refrigerator indefinitely.

Loa Veneklasen

Lady Baltimore Icing

2 cups sugar

2 tsp. vanilla

2/3 cup water

½ cup chopped walnuts

4 egg whites

1/3 cups raisins, chopped

½ tsp. cream of tartar

1/3 cup dates, chopped

Mix sugar and water. Boil without stirring for several minutes or until mixture forms a thread. Approximately 242 degrees F. Meanwhile beat egg whites until stiff – with cream of tartar added when whites are frothy. Pour cooked syrup slowly over beaten whites, beating constantly until right consistency to spread. Add vanilla.

Use as filling. Use one third of frosting adding walnuts, raisins, and dates.

Lillian Meade

Lemon Filling

¾ cup sugar	1 lemon rind, grated
3 tbsp. flour	½ cup water
1/16 tsp. salt	3 eggs, beaten
¼ cup lemon juice	2 tbsp. butter

Mix sugar, flour and salt. Add lemon juice, grated lemon rind, water, eggs, and butter. Cook stirring frequently until thick. Cool. Spread between layer cake.

Mary Thompson

Soft Chocolate Frosting

1/3 cup cocoa	1 ½ cup milk
3 tbsp. cornstarch	1 tsp. butter
1 1/3 cup sugar	1 tsp. vanilla
¼ tsp. salt	

Mix together cocoa, cornstarch, sugar and salt. Add milk. Cook until thick, stirring often. Remove from heat and add butter and vanilla. Cool. This is good on white or yellow cake.

Mary Thompson

Strawberry Frosting

1 cup sugar

1 cup fresh or frozen strawberries, cut fine

1 egg white

Put ingredients together in a bowl and beat with an electric mixer until light and fluffy. Frost cake just before ready to serve. (Frosting sufficient for an 8 inch layer cake.)

Glenela Fine

White Icing

½ cup corn syrup

3 tbsp. fine powdered sugar

¼ tsp. cream of tartar

1 tsp. maple flavoring or your favorite flavoring

1 egg white

Put syrup, cream of tartar and egg white in top of double boiler. Beat them with an electric beater (same as for 7 minute) until mixture stands in peaks. Remove from stove and add powdered sugar and flavoring of your own choice. This never gets hard and does not use much sugar.

Wilma Wallace

Candies



Reverend Duckett served Ecorse Presbyterian Church for more than twenty years.

Butter Caramels

2 cups sugar

2 cups light corn syrup

1/8 tsp. salt

1/2 cup butter or margarine

2 cups evaporated milk

2 tsp. vanilla

1 cup nutmeats (if desired)

Boil sugar, syrup and salt together in a saucepan until very thick (245 degrees F.) Add butter and mix well. Then add milk gradually so that mixture does not stop boiling at any time. Stir constantly and cook rapidly until a few drops form a firm ball in cold water (242 degrees F). Mixture will be very thick and sticky. Add flavoring and nuts. Pour into buttered pan and cool thoroughly at room temperature before cutting.

Glenela Fine

Creamy Fudge

4 cups sugar	1 13 oz. can evaporated milk
½ cup flour	1 tsp. vanilla
½ cup cocoa	1 tsp. butter
½ cup white syrup	1 cup nutmeats

Mix flour, sugar, cocoa, syrup and milk. Cook until a soft ball is formed. Remove from heat and add vanilla and butter. Let stand for 45 minutes. Then stir, do not beat until it thickens. Add nutmeats and pour on waxed cookie sheet.

Willie Monk

Divinity for Electric Mixer

3 cups sugar	1/8 tsp. salt
½ cup light corn syrup	½ tsp vanilla
2/3 cup water	1 cup nutmeats
2 egg whites	

Boil sugar, corn syrup and water to hard ball stage. Beat egg whites and salt at high speed for three minutes. Pour syrup slowly into beaten whites while beating at high speed. Continue beating until the mixture forms a peak when beater is raised. Drop on buttered platter. Do not overbeat!

Ardith Urich

English Toffee

1 ¾ cup sugar	½ cup butter or margarine
1/8 tsp. cream of tartar	1 tsp. rum flavoring

1 cup coffee cream

Place sugar with cream of tartar in a deep sauce pan. Add cream and boil, stirring with a wooden spoon two minutes. Add butter and let boil until very thick and light brown in color, stirring constantly. Add flavoring. Pour into shallow pan. Cut.

Glenela Fine

Fruit Paste

1 lb. seeded raisins

1 lb. dates

1 lb. seedless raisins

1 lb. brown figs

1 lb. candied red cherries

4 lbs. confectioner's sugar

First grind all fruit coarsely using food chopper. Next use finer knife and grind again. Knead in sugar. Roll out to ¼ inch thick and cut in squares. Roll in granulated sugar and store in tightly covered container between sheets of waxed paper. This should age at least a month before using. It is particularly suited for Christmas candy.

Glenela Fine

Fudge

4 ½ cups sugar

3 pkgs. Chocolate chips

One 3 oz can evaporated milk

One 7 ½ oz. jar marshmallow fluff

1/3 cup butter or margarine

1 tsp. vanilla

1 ½ cup nutmeats (optional)

Mix sugar, milk, and butter. Bring to boil over medium flame and boil for five minutes, stirring rapidly. Take from heat and add rest of ingredients. Stir until blended and pour into greased 8 x 13 loaf pan or equivalent. Chill until firm.

Mrs. W.H. Traxler

Hard Candy

1 ¾ lb. sugar

1 dram oil anise

¾ lb. white Karo

red coloring

½ pt. water

Mix sugar, Karo and water and then cook without stirring until it reaches 300 degrees F. Take off heat and let bubbles subside. Then add oil of anise and red coloring. Stir just enough to mix. Pour into a porcelain topped table that has been covered over evenly with sifted powdered sugar. Pour in strips. As soon as cool enough to handle cut with scissors into bite size pieces. Also the following may be used: oil of cinnamon, oil of cloves, oil of peppermint and oil of wintergreen. Different colors may be used also.

Hazel Stevenson

Penoche

3 cups brown sugar	One 13 oz. can condensed milk (undiluted)
1 tbsp. butter	1 tsp. vanilla
¾ cup chopped nuts	Dash of salt
2 tbsp. corn syrup	

Boil sugar, salt, syrup and milk to 240 degrees F. or until a little of the syrup makes a soft ball when dropped in cold water. Remove from fire and add butter. Cool until lukewarm and beat until creamy. Add nuts and vanilla and turn into buttered pan. Cut into squares.

Anna Fine

Popcorn Balls

5 quarts freshly popped corn	1 tsp. vanilla
2 cups sugar	1 tbsp. lemon juice
½ cup light corn syrup	1 cup peanuts
1 cup hot water	1 cup walnuts

Spread popcorn in a shallow pan and place in a 250 degrees F. oven until crisp. Mix sugar, syrup, water and salt. Cook to 264 degrees F. or until it forms a hard ball when dropped in cold water. Add flavoring. Add nuts to popcorn. Toss to mix them and then shape into balls.

Glenela Fine

Potato Candy

¾ cup mashed potatoes	1 ½ tsp. vanilla
4 cups confectioner's sugar	1/8 tsp. salt

4 cups shredded coconut

4 sqs. Dipping chocolate

Combine potato and sugar and coconut. Add vanilla and salt and let stand in a cool place several hours. Shape into balls and dip in chocolate which has been melted over hot water. Set on wax paper to cool. (For Easter eggs, add fruit or nut centers and decorate top after chocolate has cooled and set.)

Glenela Fine

Pralines

2 cups sugar

Dash of salt

1 tsp. baking soda

2 tbsp. butter

1 cup sour cream

2 cups pecan halves

Combine sugar, soda, sour cream and salt. Stir this mixture over heat until it reaches 210 degrees F. on candy thermometer. Stir constantly. Then add butter and pecan halves. Continue stirring constantly until mixture reaches 230 degrees F. (About 5 minutes) or until it forms a soft ball in cold water. Cool about 5 minutes. Then beat with spoon a few minutes longer until the mixture begins to thicken. Drop by teaspoon on greased cookie sheet or wax paper. This is a delicious candy for gift giving, but not recommended for those who must watch their calories. Taste one although and you're gone! Tomorrow when the Pralines are gone, you can be calorie-wise.

Mattie Montgomery

Cookies



Some of the cooks who contributed to *Cooks on Parade*. Ruth Robson is the third from the left and Jeanette Bolthouse is standing to her left.

Butter Cookies

Temperature: 350 degrees F

Time: 30 minutes

½ lb. sweet butter	4 eggs
2 cups flour	1 grated lemon rind
1 tsp. lemon juice	Pineapple, cut & drained
1 cup sugar	Maraschino cherries, cut and drained

Cream sugar and butter well. Add egg yolks and cream. Add flour slowly, and then add grated lemon rind and lemon juice. Fold in stiffly beaten egg whites. Spread on greased and floured cookie sheet, alternating rows of cherries and pineapple. Bake. Sprinkle with powdered sugar when cool.

Violet Thomas

Butterscotch Fudge Bars

Temperature: 300 degrees F.

Time: 25-35 minutes

¼ cup butter or margarine	1 tsp. baking powder
1 cup brown sugar	¼ tsp. salt
1 egg	½ tsp. vanilla
1 cup flour	¾ cups nutmeats, chopped

Creamed shortening and sugar. Add egg, mix thoroughly. Sift flour, baking powder and salt. Add to mixture. Add vanilla, mix and add nuts. Pour into greased pan so that unbaked batter will be one half inch thick. Bake. Cool. Cut into bars.

Ardith Urich

Canadian Date Squares

Temperature: 350 degrees F.

Time: 30-40 minutes

2 cups flour	1 tsp. soda
2 cups oatmeal	1 tsp. baking powder
1 cup shortening	½ tsp. salt
1 cup brown sugar	

Sift dry ingredients, except the oatmeal. Mix sugar and shortening. Cut in dry ingredients and oatmeal. Soared one half mixture on bottom of long baking dish or square cake pan. Spread date spread on it and then add rest of the mixture and pat down. Bake,

Date Spread (For Canadian Cake Squares)

1 small pkg. dates

Water to smooth

Add small amount of water to dates so that it will make a smooth paste. Boil until it is the right consistency to spread.

Jean Loucks

Chocolate Chip Bars

Temperature: 350 degrees F.

Time: 35 minutes

1/3 cup shortening

1 ¼ tsp. baking powder

1 ¼ cup brown sugar

¼ tsp. salt

2 eggs

½ cup semi sweet chocolate pieces (1/2 of 6-7 oz. pkg.)

1 ¼ cup flour

½ cup nuts, broken coarsely

Cream shortening, brown sugar and eggs. Sift flour, baking powder, and salt together and stir into creamed mixture. Fold in chocolate pieces and nutmeats. Spread into greased 9 inch pan and bake. When almost cool, cut into bars.

Violet Thomas

Chocolate Nut Cookies

Temperature: 375 degrees F.

Time: 10-15 minutes

½ cup melted butter

1 tsp. soda

1 cup brown sugar

1 ½ cup flour

1 egg

2 tbsp. cocoa

½ cup milk

½ cup nuts

½ cup raisins

Mix ingredients in order listed. Let stand twenty minutes before baking. Drop by teaspoon on greased pan. Bake.

Ann B. Coman

Chrusciki (Polish Cookie)

3 tbsp. butter	1 cup thick sour cream
3 tbsp. sugar	¾ tsp. salt
12 egg yolks	1 tbsp. rum
2 eggs	Flour

Cream butter and sugar until smooth. Beat egg yolks and eggs and add to creamed mixture, mix thoroughly. Add sour cream, salt, and rum. Blend. Add just enough sifted flour to make dough light to handle; too much flour will make a hard cookie. Roll dough on lightly floured board until very thin and cut into two inch strips. Cut strips diagonally into 3 inch pieces. Slit the centers of each piece and draw the ends through the slit. Fry in deep fat to a golden color. Lift out carefully and sprinkle with confectioner's sugar.

Glenela Fine

Date Cookies

Temperature: 350 degrees F.

Time: 12 minutes

12 tbsp. white sugar	2 eggs
12 tbsp. dark brown sugar	2 cups plus 2 tbsp. flour
1 tsp. salt	1 tsp. vanilla
1 tsp. baking soda	1 pkg. dates, cut up
1 cup shortening	Nutmeats, if desired

Mix in order listed and drop dough by teaspoon on to a cookie sheet. Nuts may be added if desired. Bake.

Jean Jones

Date Filled Cookies

Temperature: 375 degrees F.

Time: 12 minutes

½ cup shortening

¼ tsp. salt

1 cup sugar

3 tsp. baking powder

1 egg

½ cup milk

3 cups flour

½ tsp. vanilla

Thoroughly cream shortening and sugar, add egg and beat well. Add sifted dry ingredients with milk and vanilla. Mix thoroughly. Roll 1/8 inch thick on lightly floured surface. Cut with circular cookie cutter. Place 1 tbsp. date filling on dough. Cover with another circular piece with a hole cut in center for filling to protrude. Doughnut cutter is excellent for this cookie. Bake on greased cookie sheet until they are a light brown.

Date Filling

1 cup chopped dates

1 tbsp. flour

½ cup sugar

½ cup chopped nuts

½ cup water

Mix all ingredients except nuts and cook until thick. Then add chopped nuts.

Ardith Urich

Date Nut Bars

Temperature: 350 degrees F.

Time: 30-40 minutes

3 eggs

1 cup flour

1 cup brown sugar

1 tsp. baking powder

½ cup nuts, chopped
½ cup dates, chopped

1 tsp. vanilla

Mix eggs, brown sugar, flour, baking powder and vanilla. Add chopped nuts and dates. Bake. Cut into 2 by 4 inch pieces and sprinkle with powdered sugar.

Violet Thomas

Ginger Snaps

Temperature: 375 degrees F.

Time: 12 minutes

3 ¾ cup Crisco

2 cups plus 2 tbsp. flour

1 cup sugar

¼ tsp. salt

¼ cup baking molasses

2 tsp. soda

1 egg

1 tsp. cinnamon

Mix in order given. Sift soda with flour. Pick up one teaspoonful of dough and with hands form it into a ball. Roll each ball, one at a time in a bowl which has one half cup granulated sugar in it. Place ball on cookie sheet and bake.

Chloe Hart

Mexican Wedding Cakes

Temperature: 275 degrees F.

Time: 40-60 minutes

1 cup butter

½ lb. pecans, ground (use medium knife on food grinder)

3 tbsp. sugar

Confectioner's sugar for rolling

2 cups flour

Cream butter and sugar together. Add pecans and mix. Add flour, a small amount at a time, mixing thoroughly. Roll like marbles and place on ungreased baking sheet and bake. When done, roll in confectioner's sugar while warm. Yield 60.

Glenela Fine

Oatmeal Brown Sugar Cookies

Temperature: 350 degree F.

1 cup brown sugar

1 tsp. soda dissolved in ¼ cup hot water

2 cups coarse oatmeal

1 tsp. vanilla

Dash of salt

2 cups flour

Cream shortening and then mix in order listed. Drop in teaspoonfuls on a greased cookie sheet and flatten out very thin with a fork dipped in cold water. Bake. Yield: About 5 dozen cookies.

Ida Stevenson

Oatmeal Cookies

Temperature: 400 degree F.

½ cup butter

½ cup lard

1 cup sugar

2 eggs

1/3 cup milk

Time: 12-15 minutes

½ cup raisins, chopped

1 ½ cup raw oatmeal

2 tsp. baking powder

2 cups flour

1 tsp. vanilla

Cream lard, butter and sugar, add beaten eggs, the raisins, milk, and oatmeal. Bake.

Dessie Trueman

Oatmeal Crispies

Temperature: 350 degrees F.

Time: 12-15 minutes

1 cup shortening
1 cup brown sugar
1 cup sugar
2 beaten eggs
1 tsp. vanilla
1 tsp. salt

½ tsp. baking powder
1 tsp. soda
3 cups quick oatmeal
1 cup nutmeats, chopped
1 ½ cup flour

Cream shortening and sugar, add eggs and vanilla. Beat well. Add sifted dry ingredients. Add oatmeal and nuts. Mix well. Chill overnight wrapped in waxed paper and slice or drop and bake on cookie sheet. Yield: Approximately 5 dozen cookies.

Edna Long
Bessie Schonfeld

Pecan Cookies

Temperature: 325 degrees F.

Time: 10-12 minutes

5 egg whites
1 lb. brown sugar

1 lb. pecans, ground

Beat egg whites until stiff. Add brown sugar and pecans. Bake. Yield: Approximately one hundred teaspoon size cookies.

Hazel Stevenson

Pineapple Cookies

Temperature: 375 degrees F.

Time: 15-25 minutes

1 cup sugar
1 cup brown sugar
1 cup lard
2 eggs

3 ½ cups flour, sifted
1 tsp. soda
1 tsp. baking powder
½ tsp. salt

1 tsp. vanilla
½ cup nutmeats

1 cup crushed pineapple

Cream together sugars, lard, and vanilla. Sift together flour, soda, baking powder and salt. Add crushed pineapple and nutmeats when flour is added to creamed mixture. Drop by teaspoon on to a greased cookie sheet. Bake. Roll cookies in powdered sugar while warm. Yield: 65-70.

Pumpkin Cookies

Temperature: 375 degrees F.

Time: 15 minutes

½ cup butter
½ cup sugar
1 egg beaten
½ cup pumpkin
1 cup flour
2 tsp. baking powder

½ tsp. salt
1 ¼ tsp. cinnamon
1/8 tsp. ginger
¼ tsp. nutmeg
½ cup raisins
½ cup nuts

Cream butter, add sugar. Add egg and pumpkin, mix well. Add flour, baking powder and salt and blend. Add raisins and nutmeats. Drop on greased cookie sheet.

Ardith Urich

Scotch Short Bread

Temperature: 250 degrees F.

Time: 1 – 1 ½ hours

1 lb. butter
½ lb. sugar (1 cup)

4 ¼ – 5 cups flour

Have butter at room temperature, add sugar and cream thoroughly (an electric mixer can be used). Add flour gradually. Spread mixture onto a shallow baking tin about 12x16 or 12x18. Dust with flour and use rolling pin to make mixture even in tin. Dab all over with a fork, and Bake in a slow oven until lightly brown. Cut into fingers or square while hot and after it is cool

Store in an air-tight tin.

Nan Mackay

Snowball Cookies

Temperature: 375 degrees F.

Time: 12 minutes

1 cup shortening

½ tsp. salt

¼ cup evaporated milk

6 tbsp. confectioner's sugar

½ tsp. vanilla

1 cup chopped nuts

1 ¾ cup flour

Cream shortening until light and fluffy. Beat in milk gradually until well blended into shortening, Add vanilla. Sift flour, salt, confectioner's sugar and add small amount at a time. Add nuts. Pinch off about 1 teaspoonful of dough and roll between palms to form small balls. Bake on Greased sheet. When baked coat with confectioner's sugar.

Ann B. Coman

Desserts

Apple Nut Torte Or Pudding

Temp. 350 Degrees F

Time: 35-40 minutes

¾ cup sugar

1 cup tart apples finely chopped

1 egg well beaten

½ cup nutmeats chopped

1/2cup flour

1 tsp. almond extract

½ tsp. salt

1 tsp. baking powder

Gradually add sugar to egg beating until sugar is dissolved. Add sifted dry ingredients. Stir in the rest of the ingredients into mixture. Pour into greased 8 inch square pan. Bake.

Evelyn Pfeifer

Apples with Crunchy Topping

Temp. 350 degree F.

Time: 35-40 minutes

3 medium sized cooking apples sliced thin

¾ cup brown sugar

¾ cup quick cooking oatmeal

½ cup flour

½ cup butter

Arrange apples in greased 8 " round pan. Combine oatmeal, sugar and flour; cut in butter. Sprinkle this mixture over apples. Bake. Serve warm with top milk or cream. Serves 6. (Oatmeal is what makes the crusty roof.)

Ardith Urich

Caramel Sauce

1 lb. brown sugar	8 marshmallows
1 1/3 cup corn syrup	1 1/3 cup evaporated milk
2/3 cup water	
6 oz. butter	

Cook sugar, syrup and water until mixture reaches soft ball stage. Add butter and marshmallows and stir until melted. Cool and then add milk. Yield 5 cups.

Hazel Stevenson

Cream Puffs

Temp. 425 degrees F.	Time: 30 minutes
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1/4 cup butter or shortening	1/4 tsp. salt
1/2 cup water	2 unbeaten eggs
1/2 cup flour, sifted	

Before starting be sure eggs are at room temperature, large baking sheet is greased and oven turned on and set for 425 degree baking temperature. Sift flour and salt. Combine fat and water in a sauce pan. Bring mixture to vigorous boil over medium heat, turn low, and add flour all at once. With wooden spoon beat fast until mixture leaves of sides of pan and forms stiff ball (about two minutes.) Take from heat, drop in one egg and beat hard until batter is shiny smooth and then add second egg and beat well. Batter must be stiff. Drop off by tablespoonfuls on baking sheet, two inches apart. Shape into rounds. Bake until puffed high and golden brown. Cool. Makes eight medium sized puffs.

Millie Monk

Date Marshmallow Roll

1 lb. dates, pitted and cut in small pieces	18 graham crackers, rolled fine
1 lb.marshmallows quartered	10 Tablespoons top milk
1 cup walnuts cut fine	1 tsp. vanilla

Mix all ingredients in order given. Form into roll; cover with wax paper and chill in refrigerator. Service with sauce or whipped cream.

Orpha Jewell

Date Nut Pudding

Temp. 350 degrees F.

1 cup walnuts, chopped	1 tablespoon vanilla
1 cup dates, cut	2 tablespoons melted butter
1 cup milk	2 tablespoons flour
1 cup sugar	1 teaspoon baking powder
2 eggs	

Mix in order given. Pour into greased pan. Bake until golden brown. Serve with whipped cream garnish.

Mary Thompson

Date Pudding

2 cups flour	1 egg
2 teaspoons baking powder	1 pkg. dates
¾ cup brown sugar	Little syrup
1 cup (generous) kidney suet, chopped	Milk to moisten

Mix in order given. Put I dumpling cloth. Place in boiling water and boil for about 1 ½ hours.

Elizabeth Carnie

English Mince Meat

1 lb. light raisins	5 lbs. apples (as MacIntosh)
1 lbs. dark seedless raisins	1 tablespoon allspice
1 lb. currants	1 tablespoon cinnamon
¼ lbs. lemon peel shredded	1 tablespoon nutmeg
¼ pound orange peel shredded	1 tsp. mace
¼ pound citron peel, shredded	Lemon juice from 2 lemons
1 lb. beef suet	Brandy
2 ½ lb. sugar	

Mix in order given. Let stand overnight so that apple will juice. Then pack in container or jar which has been sterilized by boiling. Keep in very cool place or in refrigerator.

Ardith Urich

Fresh Fruit Supreme

Temp. 350 degrees F.

Times: 30-40 minutes

2 ½ cups vanilla wafer crumbs

4 egg whites

½ cup butter melted

¾ cup sugar

Mix crumbs and butter pat into square cake pan. Beat egg whites until stiff and then beat in sugar. Spread on vanilla wafer mixture and bake. When cool, cut into squares and top with sweetened fresh fruit – raspberries strawberries or peaches and a dash of whipped cream.

Glenela Fine

Glorified Rice

2 cups boiled rice

1 cup eating apples, chopped

1 cup pineapple, cubed or shredded

½ cup sugar

24 marshmallows, quartered

1 cup whipping cream

Rice should be cooked until it is soft but not mushy. Mix all the ingredients except the whipped cream and let stand for one hour. Fold the whipped cream into the mixture just before serving. Garnish with candied cherries.

Note: Red cherries, strawberries, red raspberries or peaches may be used instead of pineapple.

Yield: 2/3 cup or six servings.

Wilma Wallace

Graham Roll

1 lb. graham crackers
1/2 lb dates chopped
1 lb. marshmallows cut small

1 cup nutmeats, chopped
1 pt (2 cups) milk

Roll crackers very fine. Reserve 3/4 cup for later use. Mix crumbs, dates, marshmallows and nutmeats. Add milk and mix thoroughly. Roll into shape like jelly roll and then in reserved crumbs. Wrap in wax paper and chill for several hours before using (or make day before) Slice and serve with whipped cream.

Yield: 16 servings

Ardith Urich

Hot Fudge Sauce

1 cup sugar
1/2 cup cocoa
2 tablespoons flour
1/4 tsp. salt

1 cup boiling water
2 tablespoons butter
1/2 teaspoon vanilla

Blend sugar, cocoa, flour and salt together. Add boiling water and butter and cook until thick. Remove from fire and add vanilla.

Ann B. Coman

Maids of Honor

Temperature 375 degrees F.

Tie: 10 minutes

½ cup shortening

2 tsp. baking powder

¾ cup sugar

½ tsp. salt

2 eggs

Jam or jelly

2 cups flour

Nutmeats if desired

Beat shortening, sugar, and eggs. Sift in flour, baking powder, and salt. Blend well and form into round balls about an inch and a half across. Put into well greased cup cake pans. Make a deep hole in the center of each and fill with jam or jelly. Bake. To make these extra special, fill holes with jam and nutmeats. When cool, top with whipped cream. Makes about 18 cakes.

Betty Black

Lemon Bisque

1 pkg. lemon gelatin

No. 2 can crushed pineapple or fruit cocktail

Drained

Juice of one lemon

Rind of one lemon

2 ½ cups vanilla wafers or graham crackers,
rolled or crushed

1 13 oz. an evaporated milk

Dissolve gelatin in boiling water and add juice, rind and sugar. Let mixture thicken, and then beat. Add beaten evaporated milk and then fruit. On bottom of oblong pan sprinkle one half of crumbs. Gently pour in mixture and sprinkle with remaining crumbs. Let stand overnight and cut into squares. If desired, top with whipped cream and cherry. His recipe makes quite a large amount of dessert, enough to fill pans 8 ½ x 14 ½ x 2 or two square cake pans. The recipe for Lemon Bisque can be changed into a very good strawberry bisque by using strawberry jello and adding cut up strawberries.

Betty Black

Poor Man's Pudding

Temperature 325 degrees F.

Time: 2 ½ - 3 hours

½ cup rice well washed

1 tsp. butter or margarine

Cold water

1 cup evaporated milk

½ cup sugar

3 cups water

½ tsp. salt

Nutmeg

Soak well washed rice ½ hour in cold water. Mix all ingredients together in well greased baking dish. (Casserole preferred). Place baking dish in a pan of water to bake until thick. Stir once in a while.

Jean Loucks

Quick Brown Sugar Chocolate Sauce

4 oz. chocolate

1 cup brown sugar

½ cup cream

Melt chocolate, stir in brown sugar and cream. Cook until sauce is thick. Stir constantly with a wire whisk. Makes about one cupful.

Regal Chocolate Sauce

½ cup light corn syrup

1 cup water

1 cup sugar

1 tsp. vanilla

3 oz. sq. unsweetened chocolate

1 cup evaporated milk

Combine corn syrup, sugar, and water. Cook to soft ball stage. (236 degrees F.) Remove from heat, add chocolate and stir until melted. Add vanilla. Slowly add evaporated milk. Mix

thoroughly. Cool. This should be heated over hot water for hot fudge sundae. Make 3 ½ cups sauce.

Hazel Stevenson

Russian Torte

Temperature 275 degrees F.

Time: 45-60 minutes

8 eggs

1 cup flour

1 cup confectioner's sugar

1 tsp. vanilla

Beat eggs until stiff. Fold in sugar, gently but thoroughly. Sift flour four times and fold into egg mixture. Add vanilla and mix lightly. Pour batter into two 9 inch greased layer cake pans and bake. When cake is baked remove from pans and cool. Cut each layer in half, making 4 thin layers, Spread each layer with butter cream frosting and frost top and sides with same.

Glenela Fine

Southern Sherbet

1 cup water

¼ cup lemon juice

½ cup sugar

1/8 tsp. salt

1 banana

1 egg white

½ cup orange juice

Bring sugar, water to the boiling point and then cool. Add mashed banana, orange, and lemon juice, salt. Pour into a refrigerator tray and freeze to a firm mush. Then remove from the refrigerator, beat well, and fold in the stiffly beaten egg white. Return to tray and freeze one to two hours.

Glenela Fine

Scotch Plum Pudding (Dumpling)

2 ½ cup flour	1 tsp. allspice
1 cup suet, chopped	½ tsp. ground ginger
2 cups raisins	½ tsp. cinnamon
2 cups currants	3 tablespoons molasses
½ cup mixed peel, finely chopped	2 eggs
1 cup brown sugar firmly packed	
Buttermilk to mix	

Mix all the dry ingredients; add suet, raisins, currants and peel. Then add molasses and well beaten eggs and enough buttermilk to make a soft dough. Have a large pot about half filled with boiling water. Turn pudding mixture on to a white cloth (flour or sugar bag will do) about 24 inches square that has been dipped in the boiling water and then floured. Tie cloth with tape or string tightly but leave enough room for pudding to swell. Place in boiling water and allow to boil all the time for about three hours. If water has to be added, be sure it is boiling. When ready, remove pudding fro pot, undo string or tape and turn on to a platter. Place in a warm oven for a few minutes. Then cut and serve with hard sauce or whipping cream.

Nan Mackay

Steamed Carrot Pudding

1 cup raw carrots, grated	1 tsp. cinnamon
1 cup raw potatoes, grated	1 tsp. salt
1 cup brown sugar	1 tsp. soda
1 cup flour	½ tsp. cloves
1 cup raisins	½ tsp. nutmeg
½ cup butter	

Mix and sift dry ingredients. Then mix with the other ingredients as given. Pour in molds that have been buttered and dredge with sugar. Steam 3 hours unless small molds are used and then steam 1 ½ hours is long enough. Serve with sauce or whipped cream.

Orpha Jewell

Strawberry Mousse

2 cups strawberries

(1 pkg frozen, 2 cups)

1 cup sugar

1 tablespoon lemon juice

1 cup whipping cream

Mash strawberries with sugar and allow to stand twenty minutes. Rub through sieve and add lemon juice. Add cream which has been beaten until stiff. Put in refrigerator and freeze at highest degree on dial of freezing unit. Stir mixture after it has started to freeze to prevent separation of the cream from the liquid. Serves Six.

Glenela Fine

Casseroles, Cheese, Eggs

Cheese Dishes

Cheese Strata

Temperature: 325 degrees F.

Time: 30-45 minutes

6 slices bread

2 ½ cup milk

¼ cup soft butter

1 tsp. salt

2 ½ cup American cheese, diced

¼ tsp dried mustard

2 eggs, slightly beaten

Spread bread with butter. Alternate layers of bread and cheese in baking dish with top layer cheese. Combine eggs, milk and seasonings. Pour over bread and cheese. Bake until mixture does not adhere to knife.

Hazel Stevenson

Cottage Cheese Noodle Bake

Temperature – 350 F.

Time: 25-30 minutes

5 oz. medium cut noodles

1 tablespoon lemon juice

2 tablespoons butter

1 teaspoon Worcestershire sauce

¼ cup minced green onion

Salt and pepper to taste

2 tablespoons flour

1 cup cottage cheese

Buttered crumbs

Cook noodles in boiling, salted water only until tender and then drain thoroughly. In the meantime melt butter in a saucepan and add onion and cook until tender. Add flour and blend. Add milk and cook and stir until the sauce is smooth and thickened. Add lemon juice and stir briskly. Add Worcestershire sauce, salt and pepper to taste. Combine with the cooked noodles and cottage cheese and pour into buttered baking dish. Cover with buttered crumbs and bake until mixture is thoroughly heated and the crumbs are lightly browned. Serves 6.

Glenela Fine

Manhattan Shrimp

2 tablespoons butter

1 can condensed tomato soup

2 tablespoons flour

Salt and pepper to taste

1 cup milk

2 cups cleaned shrimp

1 cup diced American cheese

Melt butter in top of double boiler. Add flour and blend well. Add milk, stirring constantly until thickened. Stir in diced cheese and when melted add remaining ingredients. Serve in border of steamed rice or toast. One cup cooked peas may be added. Serves 4 to 6.

Glenela Fine

Mushroom Soup Rarebit

2 tablespoons butter or margarine	½ teaspoon salt
2 tablespoons flour	1/16 teaspoon pepper
1 cup milk	1 cup grated sharp American cheese
1 can condensed cream of mushroom soup	Worcestershire sauce

Blend butter and flour together in a double boiler. Add milk and cook until thickened, stirring constantly. Add soup, catsup, salt, pepper and Worcestershire sauce and heat thoroughly. Remove from heat and stir in cheese. Serve on toasted corn bread or plain toasted bread.

Egg Dishes

Deviled Egg and Shrimp Casserole

Temperature: 350 degrees F. Time: 30-40 minutes

8 eggs, hard cooked	Dash of Tabasco
½ tsp. salt	2 lb. shrimp
½ tsp. dry mustard	Lemon slices
¼ cup mayonnaise	4 cups light cream sauce
1 ½ tsp. light cream	½ cup grated cheese
½ tsp. lemon juice	2 cups fine bread crumbs
Salt and pepper to taste	¼ cup butter or margarine

Hard cook, cool and shell eggs. Cut into halves lengthwise. Mash yolks. Season with salt, mustard, mayonnaise cream, lemon juice and add salt and pepper to taste. Add a dash of Tabasco. Fill whites. Cook shrimp in water seasoned with salt, pepper, and a few lemon slices. Cool. Shell and take out dark vein. Make light cream sauce, add grated cheese, and then add shrimp to sauce and eggs. Sauté bread crumbs in butter or margarine, tossing and stirring crumbs in butter or margarine, tossing and stirring crumbs until they are a light golden brown. Sprinkle crumbs over casserole. Bake until sauce bubbles.

Hazel Stevenson

Egg Croquettes

Temperature: 375 degrees F.

Time: 30 minutes

1 tablespoon minced onion

4-6 hard cooked eggs, chopped

¼ cup minced celery if available

1 tablespoon minced parsley

3 tablespoons fat, melted

Salt and pepper to taste

6 tablespoons flour

¼ teaspoon poultry seasoning or thyme

1 ½ cup milk

Fine dry bread crumbs

2 cups cooked macaroni about ½ inch pieces

Cook the onion and celery in the melted fat until lightly browned. Blend in the flour. Add the milk and cook over low heat, stirring constantly until thickened. Stir in the macaroni, eggs, parsley and seasonings and then spread evenly in a shallow pan. When thoroughly chilled, shape into croquettes and roll in bread crumbs. Cook in a little fat in a frying pan until brown on all sides. Or place on a greased baking sheet and bake. Turn the croquettes until brown on all sides. Recipe makes 12 croquettes.

Egg Foo Yong

2 tablespoons butter or margarine

1 cup cooked shrimp

6 eggs slightly beaten

coarsely chopped

½ cup onions, finely chopped

1 can bean sprouts

½ cup celery chopped

1 teaspoon salt

1 tablespoon parsley, finely chopped

Melt butter or margarine in skillet. Add shrimp, onions, celery, and parsley and lightly brown. Cover and cook slowly until done. Drain off juice, reserve liquid for sauce. Add bean sprouts which have eggs and salt mixed in, reserve liquid for sauce. Mix well. Pour ¼ cup of mixture in

hot fat which is ½ inch deep in skillet. Brown well on both sides. Makes 12 to 15 good sized cakes.

Egg Foo Young Sauce

Vegetable and bean sprout liquid	1 teaspoons sugar
2 tablespoons soy sauce	1 tablespoon cornstarch
¼ cup water	

Combine soy sauce sugar and cornstarch in ¼ cup water. Add to the reserved liquid which has been boiling and stir until thick.

Bessie Shonfeld

Egg Foo Yong

5 eggs	½ cup finely chopped bacon, cold meat, or shrimp
½ cup finely chopped onion	
½ cup slices water chestnuts (optional)	1 cup bean sprouts

Beat eggs, add other ingredients and mix well. Divide into 6 portions. Fry in shallow pan. When brown, turn and brown on other side. Serve with Chinese brown gravy. Serves 6.

Chinese Brown Gravy

2 tablespoons soy sauce	½ cup soup stock or bouillon cubes, dissolved in hot water
2 teaspoons brown sauce	
1 teaspoon cornstarch	

Mix sauces and cornstarch together until smooth. Add to boiling bouillon and stir until thick.

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Egg Vegetable Cutlets

3 or 4 eggs, beaten	1 tablespoon chopped onion
3 cups mixed cooked vegetables	1 tsp salt
2/3 cup uncooked oatmeal	Pepper
2 tablespoons fat	

To the beaten eggs, add the vegetables, oatmeal, onion, salt, and pepper. Melt the fat in a frying pan and drop in the vegetable mixture by spoonfuls. Brown on both sides. Makes 12.

Glenela Fine

Scalloped Eggs and Mushrooms

Temperature: 375 degrees F.

Time: 20 Minutes

6 hard cooked eggs, quartered	6 tablespoons butter or margarine
1/2 cup chopped onion	Seasoning
1/4 cup chopped green pepper	2 cups white or cheese sauce
1 pound of mushrooms, sliced	
Grated cheese	1/4 cup buttered bread crumbs

Saute onions, pepper and mushrooms in butter. Season with salt and pepper. Add hard cooked Eggs and place in a greased casserole. Pour white sauce or cheese sauce over eggs and Mushrooms. Sprinkle with grated cheese and bread crumbs. Bake in oven. Serves 6.

