

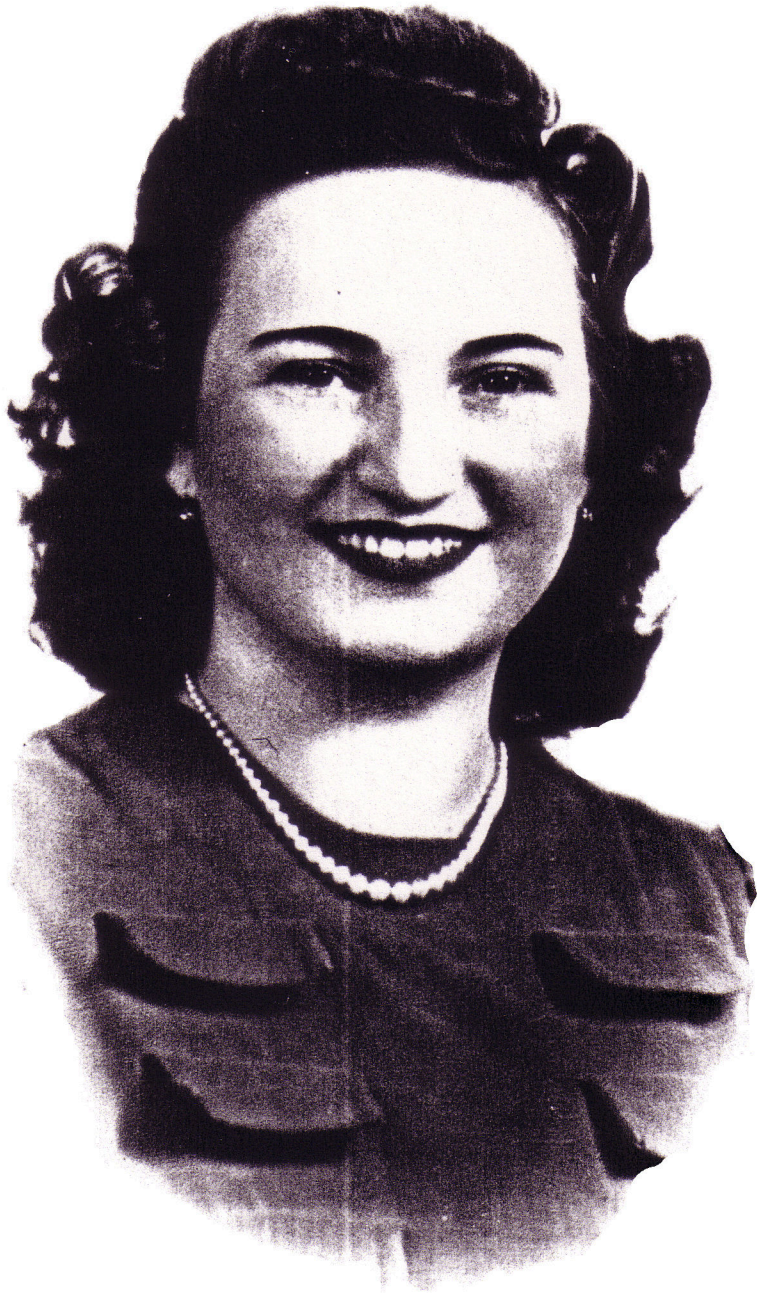


Mom's Cookbook

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"MOM'S COOKBOOK"

JELLO DESERT

1 family size strawberry jello
2 cups boiling water -- 1 cup cold water
1 package frozen strawberries (defrosted)
1 can crushed pineapple (drained)
1 large container sour cream

Disolve jello in boiling water & add cold water. Place in refrigerator until partly jelled, then add strawberries & pineapple. Place half of jello into a 1 1/2 qt. oblong dish. Spread sour cream over top of jello, then add rest of jello over sour cream. Refrigerate.

CHOCOLATE PUDDING

3/4 cup sugar
4 heaping tbsp. cocoa
1 1/2 qt. milk
15 heaping tsp. cornstarch, disolved in 2 cups cold milk
Sprinkle top with cinnamon or grated chocolate.

EGG NOG

1 egg
1 tbsp. sugar
1 tsp. vanilla
1 cup milk
Mix egg, sugar, vanilla & 1/3 cup milk at high speed.
Add remaining milk at low speed. (MAKES 1 SERVING)

IMITATION WHIPPED CREAM

Beat 1 ripe banana with 1 egg white very well.

RUSSIAN ICING (SMELTANA,

1/2 cup sour cream	pinch salt
1 cup pd. sugar	Beat until smooth --
1/2 cup butter	if runny, place in hot
a few drops vanilla	oven until dry.

CHERRY COBBLER

350° 40-45 min.

1 cup sugar

1 tsp. baking powder

1 cup margarine

1 tsp. baking soda

3 eggs

1 cup milk

3 cups flour

Cream first three ingredients. Mix remaining ingredients.

Add to cream mixture. Place in bottom of greased pan.

Add 2 cans of cherry filling.

TOPPING

1 tbsp. margarine

1 egg

pinch salt

1 package shredded coconut

NUT CORNERS

350° 20-30 min.

DOUGH

2 eggs

2 cups flour

8 tbsp. sugar

3 tsp. baking powder

1 1/2 sticks oleo

2 tbsp. milk

Beat eggs, sugar & oleo very well. Add remaining ingredients.

Place in 16X12 greased pan. Spread with apricot marmalade,
(5-6 tbsp.)

FILLING

ICING

1/4 lb. oleo

1 cup pd. sugar

2 tbsp. water

2 heaping tbsp. cocoa

6 tbsp. sugar

3 tbsp. hot water

1 tsp. vanilla

1 tbsp. butter

1/2 psckage coconut

Spread on cake while still hot

2 cups chopped nuts

APPLE MARCARNI PUDDING

350° 35 min. or more

(depends on apples)

1/4 cup flour 1/2 tsp. baking powder 1/4 tsp. salt 1
egg 1/2 cup sugar

1 tbsp. butter (melted)

Sift dry ingredients. Beat egg, sugar & butter. Add to
dry mixture.

5 apples (peeled & sliced)

cinnamon

2 1/4 cups sugar

butter

Place in deep dish buttered pan. Pour batter over apples

6 dot with butter. Sprinkle with cinnamon.

PINEAPPLE UPSIDE-DOWN CAKE

350° 25-35 min.

(could be used for strawberry shortcake or Boston cream pie)

In frying pan, melt 1/4 lb. butter & slightly less than

1 cup dark brown sugar

Place drained pineapple slices (save juice) over bottom,

(cherries & nuts could be added) BATTER 3 eggs 1 cup sugar

5 tbsp. pineapple juice 1 cup flour

1 tsp. baking powder (could be

beaten with egg beater)

Spread over pineapple & bake. Quickly place upside-down

on dish after removing from oven.

PINEAPPLE SQUARES 350° 45 min.

Mix until crumbly:

3 1/2 cups flour	1/4 tsp. baking powder
1 cup sugar	1/4 tsp. baking soda
1/2 lb. butter	1/2 tsp. salt
1 egg	1 tsp. vanilla

Save 1/4 mixture. Place 3/4 mixture on bottom of cookie sheet. Spread 2 cans filling (could be pineapple, cherry or blueberry) Place remaining 1/4 mixture over filling and bake.

CHEESECAKE 375° 8 min.

CRUST

1 1/4 cups graham cracker crumbs
1/4 cup butter or oleo
1/4 cup sugar

Press on bottom of pyrex pan and bake. (ONLY ON BOTTOM)

In Mixing bowl:

2 envelopes Dream Whip
1 tsp. vanilla
1 cup milk

Beat until stiff

Add:

1/2 cup pd. sugar
1 - 8oz. soze package cream cheese (room temp.)

Beat together & pour into pan.

Add 2 cans prepared cherry pie filling. Refrigerate.

CHEESECAKE SQUARES 350° 12-15 min. 8" pan

CRUST

1/3 cup oleo
1/3 cup brown sugar
1 cup flour
1/2 cup finely chopped nuts

Mix like pie crust. Set aside 1/3 cup for top.

Place only on bottom of pan.

Bake.

(CONTINUED)

CHEESECAKE SQUARES (CONTINUED)

FILLING

Beat well:

1/4 cup sugar

1 - 8oz. package cream cheese

Add:

1 egg (beaten)

2 tbsp. milk

1 tbsp. lemon juice

1/2 tsp. vanilla

Pour onto hot crust & sprinkle with remaining crumbs.

Place in oven for 25 min. more. Cool and cut into squares,

WHITE BUTTERMILK CAKE 350° 35 min. (bake
in flat bottom ice cream cones - makes 30)

1 cup butter or oleo

2 cups sugar

4 egg yolks

3 cups flour

1 tsp. cream of tartar 1

tsp. baking soda 1 cup

buttermilk

4 egg whites (beaten stiff)

Mix according to order written. Fold in egg whites.

Place cones on cookie sheet & space. Fill 3/4 full & bake,

BLUEBERRY TART 375° 18 min. until light brown

Place in refrigerator, before making the following:

beaters, Dream Whip & bowl

CRUST

1 1/2 cup flour

pinch salt

3 tbsp. sugar

1 3/4 sticks oleo

Mix and blend well. Press into long pan and bake.

Let stand until cool.

(CONTINUED)

BLUEBERRY TART (CONTINUED)

FILLING

1 package Dream Whip (prepared)

1 - 8oz. package cream cheese (room temp.)

1/2 cup pd. sugar

Beat well. Spread on cooled crust. Spread 2 cans blueberry, cherry or pineapple filling on top & refrigerate.

EASTER EGGS

2 cups sugar

1/2 cup Karo syrup

3/4 cup water

1/4 tsp. salt

Boil until makes soft ball in cold water. Put lid on pan & beat 1 egg white with 1/2 tsp baking powder. Slowly pour syrup into egg whites, beat until peaks form.

Add:

1 or more cups coconut, pineapple, black walnuts, etc.

CREAM CHEESE EASTER EGGS

2 lb. confectioners sugar

1/4 lb. butter

3 tbsp. peanut butter

1 - 8oz. package cream cheese (room temp.)

1/2 cup or 1 can coconut

Mix well, shape & refrigerate until firm.

COATING

1/2 Hershey Kisses & 1/2 semi sweet chips

1/2 sq. parafin

MOLASSES COCONUT CHEWS (EASTER)

1/2 cup corn syrup 1/2 cup
molasses

1 tbsp. vinegar

2 tbsp. butter

2 cups shredded coconut

Combine first four ingredients & place over low flame,
boil until brittle when dropped into cold water.

Remove and add coconut. Shape & chill.

Coat with chocolate.

ROLLED OATS FUDGE (Speak-up)

2 cups sugar

1 stick oleo

3 tbsp. cocoa

1/2 cup milk

Place in saucepan and boil 3 min. Remove from heat

Add:

1/2 cup peanut butter (chunky)

3 cups rolled oats

1 tsp. vanilla

Drop by teaspoonfuls on wax paper. (60 pieces)

FUDGE (Speak-up)

12oz. package semi sweet chocolate

12oz. size chunky peanut butter

4 cups mini marshmallows -- or Puffed Rice

Melt chocolate in double boiler.

Add peanut butter & marshmallows. Place in greased
pan and refrigerate. Cut int squares.

CHERRY-NUT BREAD

350° 50 min. Loaf Pan

Cream together:

1 cup sugar

1/2 cup shortening

2 eggs

Sift together and add to above:

2 1/2 cups flour

2 tsp. baking powder

1/2 tsp. salt

Add:

1/2 cup milk

1/4 cup cherry juice

1/3 cup marachino cherries (chopped)

3/4 cup nuts (chopped)

Bake in greased pan.

EASTER EGGS (MT. TOP LISTENERS PRIZE)

1/4 cup melted butter

2 packages chocolate pudding mix

1/2 cup milk

1 lb. pd. sugar

1 tsp. vanilla

1 cup chopped walnuts

In saucepan, melt butter, add pudding & milk. Bring to boil, stirring constantly for 2 min. or until thick, Remove from heat. Add sugar, vanilla & nuts. Stir until smooth. Shape into balls. Chill for 30 min. Dip into chocolate.

FUDGE

- 1) 2 cups sugar - 3 tbsp. cocoa - pinch salt - 2/3 cup milk
Cook until stiff when tested by stirring on small plate.
(25 min. low heat)
- 2) Pour into another pot and add 2 tbsp. butter &
1 tbsp. vanilla.
- 3) Cool a bit and add 3 large tbsp. marshmallows &
3 large tbsp. peanut butter.
- 4) Beat until thickened.
- 5) Pour into buttered dish.
- 6) Cool
- 7) Cut into squares before it cools altogether.

CANDY (Karo)

2 cups Karo (1 pint)

2 cups sugar

Cook 12 min. on high heat. Let boil until it gets
hard when dropped in water.

Cool 1 min.

Add:

4 tbsp. butter

4 tbsp. vinegar

Put peanuts into buttered pan and pour candy over top

LIME GINGERALE SALAD (Easter-Thanksgiving)

1 package lime jello

pinch salt

1/2 cup boiling water

Cool. When slightly thickened, add:

1 1/2 cups gingerale

When slightly thickened, add:

1/2 cup chopped celery

1/2 cup chopped nuts

1/2 cup chopped apples

SQUARES (AUNT HELEN MUTZY) 350° 45 min.

1 cup sugar
3 cups flour
3 tsp. baking powder
3/4 cup Crisco oil
1/4 tsp. salt
1 tsp. vanilla

Sift dry ingredients. Beat eggs separately. Divide dough into two balls and refrigerate to get cold. Roll between wax paper

HUCKLEBERRY FILLING

1 1/2-2 qts. berries
1/2 cup sugar
3-4 tbsp. cornstarch or tapioca

PINEAPPLE FILLING

2 med. cans crushed pineapple (not drained)
1 cup sugar
3 tbsp. cornstarch

SQUARES (DOROTHY) 350° 30 min.

CRUST

1 cup sugar
3 cups flour
3 tsp. baking powder
1/2 tsp. salt
2 eggs (beaten well), add enough milk to make 1/2 cup
1 1/2 sticks oleo
1/2 tsp. vanilla

Sift dry ingredients. Add oleo and mix like pie crust. Refrigerate dough. Roll out between wax paper.

FILLING

1 qt. berries
1/2 cup sugar
4 tbsp. flour or tapioca
Cook and cool off.

PINEAPPLE-HUCKLEBERRY SQUARES (Speak-up) 350°

CRUST

4 cups flour

1 cup spry

1/4 tsp. salt

1 cup sugar

2 tsp. baking powder

Mix like pie crust, then add:

2 eggs (beaten)

1 cup sour cream

Divide into 2 balls & refrigerate 3 hrs. or overnite.

Roll between wax paper. Make lattice top.

FILLING

2 med.size cans pineapple, blueberries or cherries

1 cup sugar

3 tbsp. cornstarch

Cook until thick. Cool.

FRUIT PUNCH (serves 12 people) 4

cups hot water

2 cups sugar

Make syrup -- boil 15 min. -- cool

Add:

1 small can pineapple (chopped)

3 lemons (juice)

4 oranges (juice)

1 qt. 7-UP (sparkling water)

OLD FASHION ICE CREAM (1 gallon)

2 qts. milk

2 cans milk (cream-13oz.)

3 eggs

6 tbsp. flour

3 tbsp. vanilla

2 cups sugar

pinch salt

1/4 tsp. baking powder

Heat 2 cups milk. Then stir in well beaten eggs, sugar, flour, salt & baking powder. Cook at low heat until thick and let get cold.

Add rest of milk, cream & vanilla. Pour into freezer container and cover.

Add chopped ice & salt around the container. Be sure that top is on so as not to get salt into the ice cream.

DELUXE LEMON CHEESECAKE 425° 35 min.

Mix:

3/4 cup graham cracker crumbs

1 tbsp. sugar

2 tbsp. melted butter

Sprinkle on sides and bottom of greased 9-in.spring-form pan

Cook and stir:

1 package LEMON JELLO PUDDING & PIE FILLING

3/4 cup sugar

1 1/3 cups milk

Bring to full boil.(curdling will disappear)

Remove from heat and cover.

Beat:

1 1/2 lb. cream cheese 1/4 tsp. salt

3 eggs pudding

1 tsp. vanilla

Pour in pan. Bake. Turn off oven and open door. Leave in oven for 30 min. Remove and cool. Makes 10-12 servings.

HUCKLEBERRY PIE (ANN MODROSKY)

FILLING

1 cup sugar

1 cup water

Mix together and put on stove to make syrup.

Take:

1/2 cup water

4 tbsp. flour

Add to top mixture right before it starts to boil

Add 1 qt. berries and let that just come to boil.

Cool 5-10 min. and pour into pie crust.

CRUMB TOPPING (3 pies)

1 1/2 sticks oleo

2 cups flour

1/2 cup sugar

Place in broiler until light brown.

CRUMB TOPPING (1 pie) 1/2 stick oleo

2/3 cup flour 2-3 tbsp. sugar

CRUMB TOPPING (KAY)

4 tbsp. flour 2

tbsp. sugar 1 tbsp.

butter

CHOCOLATE PUDDING

3 1/2 cups milk
4oz. semi sweet chocolate 6
tbsp. sugar (heaping)
1 tsp. vanilla
butter (size of walnut)

Bring to boil. Mix:

4 tbsp. cornstarch (heaping)
2 egg yolks (save whites)
1/2 cup milk

Pour into top mixture.

Remove from stove and fold in egg whites (2)

Rinse bowl or individual dishes in cold water and pour
pudding into them.

SUPERIOR VANILLA BUTTER NUT CAKE 350° 1 hr. Tube Pan

3 eggs separated -- egg whites --- beat stiff
2 sticks margarine
2 cups sugar
3 cups flour (plain)
3 tsp. butter nut vanilla
1 cup buttermilk
 .. (or 1 cup sweet milk & 3 tsp. baking
 powder)
1 tsp. baking soda
1/4 tsp. salt

BANANA LAYER CAKE (FLUFFY) 350° 30-35 min.

2 large bananas (1 cup mashed) set aside

Sift together:

2 cups flour

1/2 tsp. baking powder

3/4 tsp. baking soda

1/2 tsp. salt

Cream together:

1/2 cup shortening

1 1/2 cup sugar

2 eggs

1/4 cup buttermilk

1 tsp. vanilla

Add to dry mixture along with bananas.

FROSTING

4 tbsp. flour

1 cup milk

Cook until thickened and set aside to cool.

Beat 4 min.:

1/2 cup butter

1/2 cup shortening

1 cup granulated sugar

1 tsp. vanilla

Add cooked mixture and beat until smooth.

CHINESE WEDDING CAKE 350° 20-25 min.

1 cup sifted flour

1 tsp. baking powder

Set aside.

In separate bowl, separate 6 eggs. Beat egg whites slowly and add 1 cup sugar. Beat until it forms stiff peaks.

Add egg yolks, one at a time. Beat well. Carefully fold in dry ingredients. Line 2-9" layer cake pans with double thickness wax paper. Cool and frost with whipped cream & crushed pineapple (drained) or strawberries between the layers. Cover entire cake with whipped cream.

BUTTERMILK CAKE (WHITE) 350° 50 min.

Cream together:

1 cup shortening

2 cups sugar

Add:

4 egg yolks (save whites)

3 cups flour

1 tsp. cream of tartar 1

tsp. baking soda 1 cup

buttermilk

4 egg whites (beaten stiff)

Remove from oven and spread with topping.

TOPPING

3 tsp. butter (melted)

1/2 cup brown sugar

1 cup chopped nuts or coconut

3 tbsp. cream

Put under broiler about 3 inches from unit vor 2 or 3 min,

HOT MILK CAKE 350° 45 min.

Cream until fluffy:

4 eggs

2 cups sugar

1 tsp. vanilla

Sift & add gradually to egg mixture:

2 cups all purpose flour

3 tsp. baking powder

1/2 tsp. salt

Heat to boiling point:

1 cup milk

1/4 Ib. margarine

Combine all ingredients. Bake in tube pan, drip pan or layer pans.

CHEESE CAKE (Speak-up)

DOUGH MIXTURE

Combine:

1 cup flour
1/4 cup sugar
1 tsp. grated lemon rind
1/4 tsp. vanilla

Make "well" and add:

1 egg yolk
1/2 cup butter

Wrap in wax paper and chill 1 hour. Roll 3/4 of the dough 1/8" thick and place over bottom of an oiled pan. (9") Trim off and bake at 400° 20 min. or until light brown. Cool. Then butter sides of pan and over bottom dough. Roll remaining dough 8". Cut and fit sides of pan. Fill with firm cheese mixture. Bake 550° 12-15 min. Reduce heat to 400° and bake 1 hour. Let cool and refrigerate at all times. CHEESE MIXTURE

2 1/2 Ib. cream cheese
1 3/4 cup sugar
3 tbsp. flour
1/4 tsp. vanilla

Add:

5 eggs & 2 yolks (one at a time)
1/4 heavy cream

FLUFFY LAYER CAKE (WHITE)

350°

1 cup margarine
2 cups sugar
4 eggs
1 1/2 tsp. vanilla

3 cups cake flour
3 tsp. baking powder
1/2 tsp. salt
1 cup milk

POUND CAKE (VERY GOOD) 325° 1 Hour

Makes 2 loaves

3 cups self rising flour

1 1/2 cups shortening

1 1/2 cups sugar

1 1/2 cups milk

6 eggs

Whip with mixer. Grease pans and bake.

GOOD WHITE CAKE 350° 30 min.

1/2 cup crisco

1 1/4 cup sugar

3 1/2 tsp. baking powder

1 cup milk

2 1/2 cups sifted flour

1 tsp. salt

1 tsp. vanilla

3 eggs (separated and beaten)

Cream shortening and sugar. Sift dry ingredients and add alternately with milk, (egg yolks may be omitted)

POUND CAKE (OLWEN'S) 350° 1 1/2 Hours

1 cup butter or margarine

3 cups flour

2 cups sugar

1 tsp. baking powder

3 eggs (one at a time)

1 tsp. vanilla

1 cup milk

LAYER CAKE 375° 20-25 min.

2 1/2 cups cake flour

1/2 cup shortening

1 1/2 cups sugar

1 cup milk

3 tsp. baking powder

2 eggs

1 tsp. salt

1 tsp. vanilla

CAKE MIX AND PUDDING CAKE (Speak-up) 350° 45-55 min.

1 box yellow or white cake mix

1 box instant lemon or vanilla pudding

4 eggs

1 cup water

1/2 cup salad oil

Mix together and bake.

SPICED BOILED CAKE 350° 1 Hour

Mix and boiled 20 min.: 1

box raisins (small) 1 1/2

cups sugar 1 tsp. nutmeg

1 tsp. cinnamon

1/4 tsp. oleo

2 1/2 cups water

Add:

1 tsp. baking soda 1 tsp.

baking powder

3 cups flour

Grease and flour pan. Could add 2 eggs and some nuts.

POOR MAN'S CAKE (Speak-up) 350° 1 Hour (slow oven)

1 cup spray

1 cup brown sugar

1 cup white sugar

2 cups black coffee

1 box raisins

1 tsp. nutmeg

1 tsp. cinnamon

Boil until spray melts then add:

4 cups flour

1 tsp. baking soda

1 tsp. baking powder

1 can crushed pineapple

Bake in 2 bread pans in slow oven.

JEWISH APPLE CAKE

350° 1 1/2 Hours

1st step (in small bowl) mix together:

5 tbsp. sugar

2 tsp. cinnamon

2nd step:

3 Ib. baking apples (peeled & sliced in wedges)

3rd step (batter):

2 cups sugar

1 cup oil

4 eggs (large)

Combine 1/4 cup orange juice + juice of 1 orange

2 1/2 tsp. vanilla

3 cups flour

3 tsp. baking powder

Mix oil, sugar & eggs (one at a time) with hand mixer.

Mix well. Gradually add flour with baking powder alternately with orange juice & vanilla. Grease and flour 10" tube pan.

Layer (batter -- apples --- cinnamon sugar mixture -- batter)

Cool in pan. No icing

BANANA FUDGE RING CAKE

350° 45-50 min.

1 box Pilsbury chocolate cake mix

1 box instant chocolate pudding

4 eggs

1 cup water

1/2 cup ripe bananas (mashed)

1/4 cup liquid shortening

Mix together and bake in greased and floured 10" tube pan.

Cool 15 min. in pan before removing cake.

FROSTING

1 package Pilsbury Buttercream Milk Chocolate frosting mix

2 cups (1 pt.) whipping cream

Combine and beat until thick.

Fold in 1/2 cup mashed bananas & 1/2 cup nuts (optional)

GERMAN APPLE CAKE

350° 30 min.

Beat together:

- 1 cup sugar
- 1 tbsp. butter or margarine
- 3 egg yolks

Add:

- 3 cups flour
- 3 tsp. baking powder
- 1 1/2 cups milk

Stir in:

- 3 egg whites (beaten stiff)

Spread batter on greased and floured cookie sheet.

Peel and slice 3 or 4 apples. Place in rows on batter

Prepare and sprinkle crumb mixture on top. Bake.

CRUMB TOPPING

- 1 scant cup sugar
- 1 scant cup flour
- 1 tbsp. butter

ORANGE CAKE (AUNT HELEN'S)

350° 35-40 min.

- 2 cups sugar
- 2 sticks margarine
- Cream together and add:
 - 4 eggs (one at a time)
 - 3 tsp. baking powder
 - 1 1/2 tsp. vanilla
- 3 cups flour
- 1 cup orange juice
- 2 tbsp. orange rind (grated)

POUND CAKE (Speak-up) 325° 1 hr. 10 min.

(very good for freezer)

Cream together very well:

1 1/2 sticks oleo

2/3 cup sugar

Add:

5 eggs (one at a time)

2 cups flour (sifted 3 times)

1/2 tsp. salt

Add flour 1 tbsp. at a time (the secret) to make the cake good. Grease bottom of loaf pan slightly.

JEWISH COFFEE CAKE (Speak-up) 350° 50-60 min.

1/2 cup shortening

1 cup sugar

2 eggs

1 cup sour cream

2 cups flour

1 tsp. baking powder

1 tsp. baking soda (dissolved in sour cream)

1/2 tsp. salt

1 tsp. vanilla

In another bowl:

1/2 cup sugar

3 tsp. cinnamon

1 cup chopped nuts

Grease and flour pan. Layer, (batter -- nut mixture batter) Bake.

BLINTZES (PANCAKE)

1 cup flour

1 1/2 cups milk

2 egg yolks (save whites)

1/2 cup shortening

Mix & blend in stiffened egg whites

How to make the pancake: pour batter into pan and tip pan

(CONTINUED)

BLINTZES (CONTINUED)

to spread batter. Place cottage cheese on top and roll
Top with sour cream or fruit.

CHOCOLATE COFFEE CAKE (ANNIE'S) 375° 30 min.

2 cups flour	1 tsp. baking powder
2 cups sugar	2 tsp. baking soda
3/4 cup cocoa	1 tsp. salt

Add:

1/2 cup salad oil
1 cup hot coffee
1 cup milk
1 tsp. vanilla
2 eggs

Grease and flour pan. Batter will be thin.

BROWN VELVET CAKE (Speak-up) 350° 35-45 min. 1

1/2 cup cake flour
1 tsp. baking soda
1/4 tsp. salt
2 sq. chocolate, melted with 2 tbsp. butter
1 cup sugar
1 cup buttermilk (milk +1 1/3 tbsp. vinegar)
1 egg
1 tsp. vanilla
Loaf pan

DEVIL'S FOOD CAKE (KAY'S)

375° 25 min.

Single recipe:

1/2 cup shortening

1 1/2 cups sugar

2 eggs

2 cups flour

1/4 tsp. salt

1/2 cup cocoa

(add water to cocoa to
fill cup - smooth paste!

1 tsp. vanilla

1 1/2 tsp. baking soda

1 cup buttermilk

1 1/2 recipe:

3/4 cup

2 1/4 cups

3 eggs

3 cups

1/4 tsp.

3/4 cup

Double

recipe: 1 cup

3 cups

4 eggs

4 cups

1/2 tsp.

1 cup

1 1/2 tsp.

2 tsp.

2 1/4 tsp.

3 tsp.

1 1/2 cups

2 cups

ICING

1/2 cup milk

2 tbsp. flour

Cook until thick.

1/2 cup sugar

Add to hot mixture, Cool, then add 1/2 cup

& 1 tsp. vanilla.

CHOCOLATE CUPCAKES

350° 30 min

Mix and let stand:

1/2 cup water

1/2 cup cocoa

1 1/2 tsp. baking soda

Cream:

2/3 cup shortening

1 3/4 cups sugar

2 eggs

Add:

2 1/2 cups flour

1/2 tsp. salt

3/4 cup sour milk

2 tsp. vanilla

Add cocoa mixture last.

CREAMY CHOCOLATE FUDGE CAKE 350° 30-35 min. 1
2 1/2 cups flour 1/2 cups sugar
1 tsp. baking soda 1 tsp. vanilla
1 tsp. baking powder 2 eggs
1/2 tsp salt 1 cup sour milk
1/2 cup shortening 1/3 cup hot water + 1/2 cup cocoa

CHOCOLATE FROSTING

3 sq. (3 oz.) dk. chocolate dash salt
4 tbsp. butter 1 tsp. vanilla
3 tbsp. water 3 egg yolks
1 1/2 cups pd. sugar

Melt chocolate, butter and water over low heat. Remove and add sugar, salt and vanilla. Beat at low speed and blend well. Add egg yolks, one at a time, beating at high speed. If frosting is too thick, add a little water.

CHOCOLATE SPICE CAKE Beat until 375° 20-25 min.
smooth: 1/2 cup soft butter ICING

1 1/2 cups sugar
Add:
3 egg yolks (well beaten) 3/4
cup buttermilk
2 cups flour
2 tbsp. cocoa
1 tsp. cinnamon
3/4 nutmeg
3/4 tsp. baking soda
3/4 tsp. baking powder
1 cup chopped nuts
1 tsp. vanilla
1 tsp. lemon extract
3 egg whites (beaten stiff)

Melt 1 - 12oz. semi sweet
chocolate in double boiler.
Cool. Add 2 cups sour cream.

Fold egg whites into batter and pour into 2 greased & floured pans. Cool & cut layers in half. Spread apricot preserves between layers and icing top and sides.

COCONUT KISS-ME CAKE (Speak-up) 375° 1 Hour

1 cup butter or oleo
1 box pd. sugar or 2 cups granulated sugar
2 tsp. vanilla
4 egg yolks
4 egg whites (beaten stiff)
1 tsp. salt
2 tsp. baking powder
3 cups cake flour
1 cup hot milk
1 cup grated or canned coconut
Soak coconut in hot milk. Cool. Mix and cream all ingredients. Fold in egg whites.

FROSTING

Cook over medium heat:

3 tbsp. flour
1/2 cup milk

Beat until creamy:

1/2 cup sugar
1/2 cup crisco
1 tsp. vanilla

Then add to cooled flour mixture

SOUR CREAM CAKE 350° 45 min.

Cream together:

1/2 cup shortening or oleo
3/4 cup sugar
1 tsp. vanilla
3 eggs

TOPPING

6 tbsp. soft margarine
1 cup brown sugar
3 tsp. cinnamon
1 cup chopped walnuts

Add:

2 cups reg. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 pint sour cream

Mix all ingredients together. Grease and flour tube pan.

Layer, (batter -- topping -- batter --- topping)

\$100.00 ARMY CAKE (no eggs) 350° 35 min.
(could make as cupcakes)

Mix together:

2 cups flour
1 cup sugar
4 tbsp. cocoa
1 1/2 tsp. baking soda

Add:

1 cup water
1 cup Miracle Whip mayonaise
2 tsp. vanilla

CHOCOLATE CAKE 350° 35 min.

Single recipe: 2

1/2 cups flour
2 cups sugar
3 tsp. baking soda
1 cup buttermilk
1/2 cup shortening
1/4 cup oil
2 eggs
3/4 cup cocoa
1 tsp. vanilla
pinch salt
1 cup boiling water

1 1/2 recipe:

3 3/4 cups
3 cups
4 1/2 tsp.
1 1/2 cups
3/4 cup
1/4 cup + 2 tbsp.
3 eggs
1 1/2 cups
1 1/2 tsp.
pinch salt +
1 1/2 cups

CHOCOLATE ICING

2 cups pd. sugar or 1 box
1/4 tsp. salt
1 large egg
1/2 cup soft shortening
2 sq. unsweetened chocolate (2oz. melted)

PINEAPPLE UPSIDE DOWN DESERT 350° 35-40 min.

1 can pineapple slices (1 lb. 4 oz.) (save juice)

1/4 cup butter

1/2 cup packed brown sugar

Melt butter in pan and sprinkle with brown sugar.

Add pineapple slices.

Batter:

1/4 cup cake flour

1 1/2 tsp. baking powder

1/2 tsp. salt

1/2 cup shortening

1/2 cup sugar

1/4 cup milk

1 tsp. vanilla

1 large egg

1/4 cup pineapple juice

GINGERBREAD TOPPING

2/3 cup flour 1/2 cup

brown sugar 1/4 cup

butter

JUDY'S ICING

1 package Dream Whip

1 cup milk

1 box Jello instant pudding

1 tsp. vanilla

PUMPKIN CAKE (VERY GOOD) 350° 1 Hour

Mix together:

2 cups sugar
1 1/2 cups peanut oil
4 eggs
2 tsp. baking powder
2 tsp. baking soda
1 tsp. cinnamon

Add.

3 cups flour
2 cups pumpkin
1 cup seedless raisins
1 cup chopped nuts (English walnuts)

Bake in dripping pan and sprinkle with coconut.

CARROT CAKE (OLWEN'S) 325° 1 Hour

2 cups raw carrots (grated)
1 1/2 cups salad oil
2 cups sugar
4 eggs (well beaten)
3 cups flour
3 tsp. baking powder
2 tsp. baking soda
2 1/2 tsp. cinnamon
1/2 tsp. salt

1 cup chopped nuts

Bake in greased and floured tube pan.

BOILED CAKE (OLWEN'S) 350° 45 min.

In saucepan:

1 box raisins
2 cups sugar
2 cups sugar
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. cloves

(CONTINUED)

BOILED CAKE (CONTINUED)

1 cup margarine

2 1/2 cups water

Bring to boil, then cool and add:

3 1/2 cups flour

2 tsp. baking soda

1 cup chopped nuts

FROSTING

1 small package cream cheese

1 egg white (unbeaten)

1 1/2 cups pd. sugar

vanilla or almond flavoring

TOMATO SOUP CAKE (M. WALKO) 350'

3/4 cup shortening

1 1/2 cups sugar

2 eggs

Combine and add: 1-

11oz. can tomato soup

3/4 cup water

1 tsp. baking soda

Add;

3 cups all purpose flour

1 tbsp. baking powder

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. cloves

3/4 cup raisins

3/4 cup chopped nuts

HUCKLEBERRY CAKE (MRS. SCHAFER'S) 350° 40-45 min.

Single recipe:	Double recipe:
3/4 cup sugar	1 1/2 cups
1/4 cup butter	1/2 cup
2 cups flour	4 cups
3 tsp. baking powder	6 tsp.
1/2 tsp. salt	1 tsp.
3/4 cup milk	1 1/2 cups
1 egg	2 eggs
1 pint berries	1 quart

Flour berries before folding into batter.

APPLESAUCE CAKE (KAY'S!) 350° 55-60 min.

Single recipe:	1 1/2 recipe:	Double recipe;
1/2 cup spry	3/4 cup	1 cup
3/4 tsp. salt	1 1/4 tsp.	1 1/2 tsp.
1/2 tsp. cinnamon	3/4 tsp.	1 tsp.
1/2 tsp. nutmeg	3/4 tsp.	1 tsp.
1/2 tsp. alspice	3/4 tsp.	1 tsp.
1 1/2 cups sugar	3/4 tsp.	1 tsp.
2 eggs	3/4 tsp.	1 tsp.
1 1/2 tsp. baking soda	2 1/4 cups	3 cups
2 cups flour	3 eggs	4 eggs
1 1/2 cups applesauce	2 1/4 tsp.	3 tsp.
Fold in raisins.	3 cups	4 cups
	2 1/4 cups	3 cups

PUMPKIN SPICED CAKE (Speak-up! 350° 30 min,

1 box spiced cake mix
1lb. can or 2 cups pumpkin
2 eggs
2 tsp. baking soda

BEER CAKE (Speak-up) 375° 40 min.

2 egg whites (beaten stiff)

1 3/4 cup flour

1 tsp. baking powder

1/4 tsp. baking soda

1/2 tsp. salt

1/3 cup shortening

1 cup sugar

2 egg yolks

2 sq. chocolate (melted & cooled) 2 oz. squares

3/4 -i- beer

Fold in egg whites last. Grease and flour tube pan.

FROSTING FOR BEER CAKE

1/2 cup canned cream

2 tbsp. flour

Make paste and cook. Cool.

In separate bowl: mix & add to above

1/4 cup butter

1/2 cup granulated sugar

1/4 cup spry, 3 tbsp. pd. sugar

APPLE CAKE

350° 1 Hour

Beat well:

TOPPING

1/2 cup shortening

3 tbsp. sugar

1 cup sugar

1 tsp. cinnamon

2 eggs

Add:

2 cups flour

1 tsp. baking soda

1/2 tsp. salt

1 full cup grated cooking apple

1 1/2 tsp. canned cream

1/2 tsp. vanilla

1 cup chopped nuts

MOLASSES CAKE (JUDY'S) 350° 1 Hour

4 cups sifted flour

2 cups sugar

1 tsp. salt

1 cup shortening

Mix as for pie crust. Save 1 cup.

1 cup baking molasses

2 cups warm water

1 tsp. baking soda

Put 1 cup of the mixture on top. Bake

PUMPKIN CAKE DESERT (Speak-up) 350° 40-50 min.

1 cup flour
1 cup spry
1/2 cup shortening (margarine)
1 cup brown sugar
3/4 cup canned pumpkin
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. pumpkin pie spice
1 tsp. vanilla
2 eggs
1/2 cup chopped walnuts

Mix well altogether and pour into 9X9" pan, greased and floured
Cool and serve with Cool Whip or ice cream.

CINNAMON-NUT CAKE 350° 55 min.

1 1/2 cups sugar
4 eggs
1 1/2 sticks margarine
1 tsp. anise seed (optional)
1 tbsp.cocoa

Mix well and add to top mixture:

1 1/2 cups flour
3 tsp. baking powder
3/4 cup milk

Grease and sprinkle bread crumbs in a 13X9 pan. Pour
batter into pan.

TOPPING

1/2 cup sugar
1 tsp. cinnamon
3/4 cup chopped nuts
Then dot with butter

WHITE CAKE

375°

1 3/4 cup sugar
1/2 cup shortening
3 eggs
3 cups cake flour

1 cup milk
1 tsp. vanilla
3 tsp. baking powder
salt

STARLIGHT CAKE

350° 30-35 min.

2 1/8 cups flour (2 cups + 2 tbsp.)
3 tsp. baking powder
1 tsp. salt
1 1/2 cups sugar

Add:

1/2 cup shortening
1 cup milk
1 tsp. vanills

Mix with electric mixer, slow to medium for 2 min.

Add 2 unbeaten eggs. Beat 2 more min. Batter will be thin. Pour into pans.

WHITE CAKE

3 cups Pillsbury flour
3 1/2 tsp. baking powder
3/4 tsp. salt
1 cup shortening

1 3/4 cups sugar
4 eggs (one at a time)
1 cup milk
1 tsp. vanilla

WHITE CAKE (AUNT HELEN'S)

(BIRTHDAY CAKE)

(drip pan)

3 cups sifted flour
3 tsp. baking powder
2 cups sugar
1/2 lb. oleo

4 eggs
1 1/2 tsp. vanilla
1 cup milk

Could use banana extract or any other in place of vanilla.

COFFEE CAKE (AUNT MARIE)

2 cups Bisquick
1 package instant pudding
3/4 cup sugar
2 tbsp. oil

1 egg
3/4 cup milk
1 tsp. vanilla

ICING

1/3 cup brown sugar
3 tbsp. soft margarine
Mix well and add 1 cup coconut
Spread on top of cake (warm). Place under broiler
for about 2 min.

PHILADELPHIA CREAM CHEESE COFFEE CAKE (KAY'S) 350° 25 min,

1/2 cup margarine
8oz. cream cheese
1 1/4 cups sugar
2 eggs
1 tsp. vanilla
2 cups cake flour
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt 1/4
cup milk Bake in
13X9 psn

TOPPING
1/3 cup packed br. sugar
1/2 cup cake flour
1/2 tsp. cinnamon
2 tbsp. butter
(could use 1/2 recipe)

CRISCO YELLOW CAKE

375° 30-35 min

2 1/2 cups cake flour
1 2/3 cups sugar
3/4 cups milk
1 tsp. salt
Beat 2 min. then stir in:
3 1/2 tsp. baking powder
Add:
1/2 cup milk
3 eggs
1 tsp. vanilla

PANCAKES (FLUFFY)

2 cups flour	1 3/4 cup milk
3 1/2 tsp. baking powder	3 tbsp. melted butter
1 tsp. salt	
3 tbsp. sugar	1
egg	

BLUEBERRY MUFFINS

400° 20-25 min.

(makes 1 dozen)

1 1/2 cups flour	1/4 cup shortening
1/2 cup sugar	1 egg
2 tsp. baking powder	1/2 cup milk
1/2 tsp. salt	1 cup berries (fresh or frozen)

FRUIT SQUARES (DATE & APRICOT) 350° 30

min. 1 cup pitted dates (cut in small pieces)
1 3/4 cup drained, cooked, unsweetened apricots
1/2 cup brown or white sugar
2 tbsp. water
Boil 3 min., thicken and cool.

CRUST

3/4 cup shortening
1 cup brown sugar
2 cups flour
2 cups oatmeal
1 tsp. baking soda
1 tsp. vanilla

Work dough. Press half into greased pan. (10X14)
Spread date filling and spread remaining dough over
filling, (pat on top)

WAFFLES (RAISED) (Speak-up)

8 - 7 in. waffles

1 package dry yeast

1/4 cup very warm water (dissolve yeast in water)

Add:

1 3/4 cups milk (scalded) Cool til lukewarm.

2 tbsp. sugar

1 tsp. salt

3 eggs

1/4 cup soft margarine

2 cups flour

Cover. Let rise in warm place for 1 1/2 hours. Stir down and cover. Store overnite until ready to use.

Stir down again and pour into hot waffle iron.

WAFFLES (Sold in the stand on Square)

4 cups wheat flour

1/2 cupful yeast

2 eggs (beaten)

1 tbsp. butter (melted)

1 quart warm milk

1 tsp. salt

Mix all ingredients, all but eggs and butter and let stand overnite. Butter griddle and sprinkle powdered sugar over waffles.

FUNNEL CAKES (6 - SHAPES - PRETZELS OR RINGS ETC.)

Beat together:

1 egg

2/3 cup milk

Sift together:

1 1/4 cups flour

2 tbsp. sugar

1 tsp. baking powder

1/4 tsp. salt

Gradually add the egg mixture and beat until smooth.

(CONTINUED)

FUNNEL CAKES (CONTINUED)

Place 1" of oil or lard in electric fry pan and preheat to 375°. Funnel batter into hot oil and fry 3 min. on each side. Serve hot. Dust with powdered sugar.

TWISTERS or BOWS CAKE DOUGHNUTS

Cream:

1 1/2 cups sugar

1/2 Ib. butter

1/4 Ib. spry

5 eggs

Add to above:

1 1/4 cup milk

7 cups flour

3 tsp. baking powder

1 tsp. salt

1 tsp. vanilla

Knead to soft dough. Roll on floured board to 1/2" thickness. Cut strips 2" long 1" wide - make slit in each square and pull one end of strip through the center. Fry in hot oil and sprinkle with powdered sugar.

WAFFLES (VERY GOOD)

3/4 cup melted butter, margarine, shortening or salad oil

3 cups all purpose flour

5 tsp. baking powder

1 tsp. salt

2 tbsp. sugar

4 large eggs

2 1/4 cups milk

1 1/2 tsp. vanilla

In a separate bowl, beat eggs. Add milk & vanilla.

Add to flour mixture. Add cooled margarine. Use mixer on fold-blend. Bake on preheated waffle iron.

FAST NACHT (DOUGHNUTS) (ASH WEDNESDAY)

2 1/2 cups flour -- divide into half and add 1 tbsp. sugar

3/4 cup milk (scalded & cooled)

1 yeast cake dissolved in 1/4 cup of luke warm water & 1/4 tsp. salt

Beat well and let stand for 1 hour in a warm place.

Add:

1/4 cup sugar creamed with 2 tbsp. butter

2 eggs

rest of the flour

Knead lightly. Place in well greased bowl. Cover and let rise for 45 min. more. Place on floured board. Roll 1/2" thick and cut with cookie cutters and let rise again.

Drop in hot fat -- with part which has been on the board upper most in fat. Sift powdered sugar on them and serve with molasses.

RICE DESERT

1 can (13-1/2 oz. or 15 oz.) tidbit or crushed pineapple

1 cup Minute Rice

3/4 tsp. salt

1 jar marichino cherries

1 cup whipping cream

1 tsp. sugar

Drain pineapple and measure syrup. Add water to make 1 1/4 cups. Bring to boil and stir in Minute Rice. Add salt, cover and remove from heat stand until chilled.

Combine whipped cream and sugar. Whip and fold in pineapple and cherries.

RICE PUDDING (Speak-up) W. Pittston

2 qts. milk (bring to boil)

Add:

1/2 cup rice and stir constantly until rice is done.

In another bowl:

Beat 2 or 3 medium eggs and 1 drop vanilla, and slowly add 3/4 cup sugar. Take about 2-3 cups of the hot rice mixture and slowly pour into the egg mixture, (so as not to curdle) Mix altogether and cook until done.

RICE PUDDING (Speak-up)

Cook to boiling point and turn down heat and simmer 45 min.

5 cups milk

1/4 tsp. salt

1/2 cup rice

In another bowl:

1 cup evaporated milk

2 eggs (beaten)

1/2 cup sugar

1 tsp. vanilla

Pour 1 cup of hot mixture, slowly, into the cold mixture. Then pour all of the cold mixture into the hot mixture and bring to a boil for 3 min.

CHERRY TORTE (CINDY'S)

CRUST

1 3/4 cups flour

2 sticks oleo

3 tbsp. sugar

Mix together. Preheat oven at 425°. Bake 20-25 min.

9"X13" pan

FILLING

TOPPING

1 package Dream Whip

1 can pie filling

8 oz. cream cheese

1 cup powdered sugar

Mix powdered sugar & cream cheese at room temperature.

Add 1 pkg. Dream Whip, (mix as pkg. says)

PEANUT BUTTER COOKIES (CINDY'S)

(single batch - 3 doz.)

1/2 cup shortening (half butter or margarine softened)

1/2 cup peanut butter

1/2 cup granulated sugar

1/2 cup brown sugar (packed)

1 egg

1 1/4 cup flour

3/4 tsp. baking soda

1/2 tsp. baking powder

1/4 tsp. salt

Mix thoroughly, shortening, peanut butter, granulated sugar and egg. Blend in flour, soda, baking powder and salt. Cover and chill

Heat oven to 375°. Shape dough into 1" balls. Place 3" apart on lightly greased baking sheet. With fork dipped in flour, flatten in criss-cross pattern to 2". Bake 10-12 min. or until set but not hard.

CHOCOLATE CHIP COOKIES (CINDY'S)

(7 doz.)

2/3 cup shortening

2/3 cup butter or margarine, softened

1 cup granulated sugar

1 cup brown sugar (packed)

2 eggs

2 tsp. vanilla

3 cups flour

1 tsp. baking soda

1 tsp. salt

1 cup chopped nuts

2 packages (6oz. ea.) semisweet choc, pieces

Heat oven to 375°. Mix thoroughly, shortening, butter, sugars, eggs and vanilla. Stir in remaining ingredients, (for softer cookies, add 1/2 cup flour. Drop dough by round teaspoonfuls 2" apart onto ungreased cookie sheet. Bake 8-12 min. or until light brown. Cool slightly before removing from baking sheet.

PEANUT BUTTER COOKIES (AUNT MARY HERBY) 350

Single recipe:

2 cups peanut butter

2 cups white sugar

2 cups brown sugar

2 cups shortening (Crisco)

4 eggs

2 tsp. vanilla

6 cups flour

2 tsp. salt

4 tsp. baking soda (in a little hot water)

1/2 recipe:

1 cup

1 cup

1 cup

1 cup

2 eggs

1 tsp.

3 cups

1 tsp.

2 tsp.

TASTY PASTRY COOKIE (Speak-up) 375° 12-15 min.

Dissolve and set aside:

1 package dry yeast

1/4 cup warm water

Mix and add to yeast:

2 sticks pie mix

1 tbsp. sugar

1 egg yolk

Roll out the size of walnut and make impression with thumb in center. Place on ungreased cookie sheet and fill with strawberry or apricot preserves. Let rise for 1 hour. Bake. While still warm, blend glaze and dribble over cookie.

GLAZE

1 cup sifted powdered sugar

1 tbsp. milk

1 tsp. vanilla

ANISE COOKIE (Speak-up) 375° 12-15 min.

1 lb. butter

1 lb. sugar

3 eggs

Add enough flour to stiffen dough. Roll out 1/4" thick and cut with cookie cutters.

1 tsp. baking soda

pinch salt

1 tsp. anise oil

ITALIAN WEDDING COOKIE (or for Xmas) 375°-400° 10-12 min.

12 eggs

1 2 tbsp. sugar

12 tsp. baking powder

1 cup shortening (melted)

5 cups flour

1 tsp. anise extract

To eggs add baking powder, sugar and anise. Then add flour and shortening.

ROCKS (ROSE DINAN'S) 350° 8-10 min.

1 Ib. raisins (scalded and drained)

1 Ib. black walnut meats

1 1/2 cups sugar

1 cup butter

3-4 cups flour

1/2 tsp. salt

3 eggs

1 tsp. baking soda

1 cup brandy or white wine

ROCKS (Speak-up)

1 cup butter or 1/2 Ib. oleo

1 1/2 cup brown sugar

3 eggs (well beaten)

2 wine glasses of brandy or 1/2 cup whiskey

3 cups flour

1 tsp. baking soda

1 1/2 cup nuts or 1 Ib. walnuts & 1 Ib. brazil nuts

1 Ib. seedless white raisins

ROCKS (KATIE'S) 2

cups flour 1 tsp.
baking soda 1 tsp.
salt 1/2 tsp.
cloves 1 tsp.
cinnamon 1/2 tsp.
nutmeg 1/2 cup
butter

1/2 cup sugar
1 egg
1/2 cup sour cream
1/2 cup molasses
1/2 cup raisins
1/2 cup nut meats

BROWNIES (PEGGY'S)

2 cups white sugar
2 sticks oleo or 1 cup
4 eggs
1/2 cup can cream
10 level tbsp. cocoa

350° 25-30 min. 1/2
cup chopped nuts 1
1/2 cups flour 1/2
tsp. salt

KNOTS (ANNIE'S)

Single recipe:

6 eggs
6 cups flour
6 tsp. baking powder
3/4 cup sugar
1/2 Ib. margarine
1/2 tsp. lemon extract
pinch salt
milk as needed (about 3/4 cup when 12 cups flour)

400° 10-12 min.
Double recipe:
12 eggs 12 cups
12 tsp. 1 1/2
cup 1 Ib. 1 tsp.

LADY FINGERS (KAY'S)

350° until light brown

Single:

Double:

Triple:

2 cups flour

4 cups

6 cups

1/4 tsp. salt

1/2 tsp.

3/4 tsp.

3/4 cup butter

1 1/2 cups

2 1/4 cups

1/4 cups sugar

1/2 cup

3/4 cup

1 cup pecans

2 cups

3 cups

2 tsp. vanilla

4 tsp.

6 tsp.

Bake until light brown and roll in powdered sugar while still warm.

PECAN COOKIES (KAY'S)

1 cup brown sugar

3 cups flour

1 cup white sugar

1 tsp. cinnamon

1 cup butter

1/2 tsp. nutmeg

1/2 cup lard

1/2 tsp. salt

3 eggs

1 cup chopped pecans

Make dough into roll and freeze overnite. Cut into thin slices and bake.

NUT ROLLS (KAY'S)

Beat well:

1/2 pint sour cream

2 tsp. vanilla

1 cake quick yeast

2 egg yolks

In separate bowl:

1/2 Ib. Crisco

2 tbsp. butter

3 cups flour

1 tsp. baking powder

Pour into first mixture. Place dough in refrigerator overnite. Make balls large enough to work with and leave rest in refrigerator.

NUT FILLING

1 Ib. walnuts (ground fine)

1 cup sugar

enough hot milk to make

soft spread

CANDIED FRUIT CAKE (MARY HEARD) 275° 1 1/4 - 1 1/2 hrs

3-8oz. packages pitted dates 1 Ib. candied pineapple

1 Ib. candied cherries

Mix:

2 cups sifted flour

2 tsp. baking powder

1/2 tsp. salt Beat: 4

eggs

1 cup sugar

2 Ib. pecans (8 cups)

white corn syrup to brush cakes when done

Chop fruit in bowl, sift with flour mixture. Add egg mixture to fruit - then nuts. Pack into pans. Brush with syrup when done.

(for 1971) Line pans with double foil and grease well with Crisco. Makes 6 - 1lb. loaf pans.

GERMAN DOUGH (KOLACKY)

1 Ib. Crisco

1 large can milk

1 small yeast

1 tsp. salt

2 tsp. sugar

2 tsp. vanilla

1 tbsp. baking powder

3 eggs (beaten)

6 cups flour or more

FILLING

1 large can pineapple

1 cup sugar

3 tbsp. tapioca

3 tbsp. butter

Mix Crisco, flour, salt and baking powder as for pie crust. Make well and add eggs. Cream. Dissolve yeast and sugar. Chill overnight or 3 hrs. Roll out dough on board with 1 cup flour and 1 sup sugar. Cut into squares.

POUND CAKE (Speak-up) 350° 50-60 min.

1 box white cake mix
1 package lemon jello (3oz.)
(mix jello with 3/4 cup hot water & let cool)
3/4 cup salad oil
1 tsp. lemon extract
1 tsp. orange extract
4 eggs

Bake in tube or drip pan.

FROSTING

1 cup pd. sugar
juice from 1 lemon
2 tbsp. butter
Spread over warm cake.

JEWISH CAKE (Speak-up) 350° 40 min.

Place in pot and bring to boil:

1 1/2 cups water
1 cup raisins

Set aside to cool.

In separate bowl:

1 1/2 tsp. baking soda
2 cups sugar
3 cups flour (reg.)
1 cup oil
3 eggs

1 tsp. vanilla

1 cup chopped nuts

Add to above and beat by hand. Bake in greased and floured drip pan. After baked and cooled, sprinkle with pd. sugar.

SUGAR ROLLS (KOLACKY)

1/2 lb. margarine	3 egg yolks
4 cups flour	1 cake yeast
2 tbsp. sugar	1/4 cup cold milk
1/2 tsp. salt	

HUNGARIAN NUT COOKIE

	350° 8-10 min.
3 cups flour	1/2 pint sour cream
1/2 lb. butter	1 small yeast (mix with
3 egg yolks	sour cream)
1 tsp. baking powder	1 tsp. vanilla

FILLING

1 lb. chopped nuts
1/2 cup sugar
1 tsp. vanilla
enough milk to hold nuts

Chill dough for 3 hrs. in refrigerator. Roll in sugar.
Brush with well beaten egg white before baking in oven.

PUMPKIN COOKIES

350° 5-7 min.

1/4 cup shortening
1 cup sugar
1 egg
1 cup flour
2 tsp. baking powder
1/2 tsp. salt
1 1/4 tsp. cinnamon
1/8 tsp. ginger
1/4 tsp. nutmeg
1/2 cup raisins
1-6oz. pkg. chocolate bits
1/2 large can pumpkin

Cream shortening and sugar. Add egg. Mix flour, baking powder, salt, cinnamon, ginger, and nutmeg. Add to shortening mixture with pumpkin. Stir in raisins and chocolate bits.

If it's a juicy can of pumpkin, add a little more flour.
Drop on greased cookie sheet and bake.

HEAVENLY HALO DESERT

1-1lb. 4 1/2oz. crushed pineapple

2-3oz. pkgs. lemon jello

3 cups Kraft miniature marshmallows

2 1/2 cups boiling water

1 cup heavy whipped cream or 1 1/4 cups Cool Whip

Angel food cake (oblong)

Cut 2" off the one end and cut the balance into cubes.

Drain pineapple and reserve 1 cup liquid.

Dissolve jello and marshmallows in boiling water.

Add reserved liquid syrup and chill until it just begins to thicken. Whip and add (fold) pineapple and Cool Whip.

Add angel food cake and pour into oblong pyrex dish.

Chill until firm. When ready, cut into squares and place on lettuce leaf. Top with a dab of cream and cherry.

POUND CAKE

1 cup shortening

2 cups sugar

4 eggs (unbeaten)

1 tsp. vanilla

1 tsp. lemon rind

1 tsp. lemon extract

3 cups sifted all purpose flour

1/2 tsp. baking soda

1/2 tsp. baking powder

3/4 tsp. salt

1 cup buttermilk

1 cup chopped nuts

4 tsp. cloves

CONTINUED

MOLLASSAS XMAS COOKIE (KATIE'S) (CONTINUED)

1 tsp. nutmeg 2 tsp. nutmeg
1/2 cup buttermilk 1 cup buttermilk

Chill dough 1 1/2 hours. Make cut outs.

FROSTING;

1 1/2 cups sugar and 1/3 cup water in saucepan. Stir until sugar dissolves. Add 1 1/2 tbsp. light corn syrup (Karo). Continue cooking without stirring and forms soft ball stage when dropped in glass of cold water. Beat 2 egg whites in a bowl (stiff). Pour hot mixture into egg whites in a thin stream using mixer until thick. Fold in 1 tsp. vanilla extract. Spread at marshmallow stage. Will stay soft 1 hour, can be reheated.

ROCKS (AUNT HELEN'S)

1 1/2 cups sugar
1/2 lb. oleo
3 eggs
1/2 cup brandy and whiskey
3 cups flour
1 tsp. baking soda

Drop on greased pans.

350° 10-12 min. 1

lb. Brazil nuts 1

lb. walnuts 1 lb.

white raisins

MOLASSES COOKIE (BOSTON STORE)

1 cup sugar
1 cup light brown sugar
1 cup lard
2 eggs
1 cup light molasses
1 cup sour milk

Drop by tsp. on greased cookie sheet.

325° 10 min.

1 tsp. baking soda

1/4 tsp. cloves

2 tsp. cinnamon

2/3 tsp. ginger

vanilla

4 cups flour

EVERYDAY COOKIE DOUGH Makes 4 dozen 350° 8 min.

2/3 cup butter

1 cup sugar 1 tsp. vanilla

1/4 cup milk 1 tsp. soda

2 eggs 1/4 tsp. salt

Cream butter and eggs. Dissolve soda in milk and add vanilla. Stir flour in slowly and add salt.

Chill 1/2 hour. Roll 1/8 inch thick. Dip cutters into flour before every cutting.

PUMPKIN DROP COOKIES

(left over from large can pumpkin!

1/2 cup shortening 1 tsp. vanilla

2 eggs 1 box seedless raisins

1 1/2 cup white sugar pinch salt

1 1/2 cups pumpkin 1/2 tsp. ginger

2 1/2 cups flour 1/2 tsp. nutmeg

4 tsp. baking powder 1/2 tsp. allspice

1 tsp. lemon juice 1 tsp. cinnamon

could add nuts

PEANUT BUTTER AND JELLY COOKIES (PILLSBURY FLOUR)

2 1/4 cups flour 1 cup shortening

1/2 cup sugar 1/2 cup peanut butter

1/2 cup firmly packed brown sugar 1/2 tsp. vanilla

1/4 cup applesauce 1 egg

1/2 tsp. soda 1 cup rolled oats 3

1.2 tsp. salt tbsps. grape jelly

1/2 tsp. cinnamon

1/4 tsp. nutmeg

Heat oven to 350°. Lightly spoon flour into measuring cup; level off- In large bowl, combine all ingredients except 1 cup flour, oats and jelly. Mix well. Stir in reserved 1 cup flour and oats. Shape into 1 inch balls, place 2 inches apart on ungreased cookie sheets. Flatten in criss cross pattern with fork dipped in sugar. Place 1/8 tsp. jelly in center. Bake at 350° for 12-14 min. Makes 60 cookies.

ITALIAN SESAME SEED COOKIES

1 lb. brown sesame seeds
1 1/2 cups sugar
1 1/2 cups crisco
6 eggs
6 cups flour
6 tsp. baking powder
1 tsp. vanilla

Wash sesame seeds thoroughly, look for stones. Dry in pan.
(usually done the day before)

Cream sugar, shortening and eggs together. Add vanilla. Then flour and baking powder. When mixed thoroughly, take pieces of dough the size of a hickory nut. Roll in the palm of hand until it is straw shaped. Do not make too fat. Roll in sesame seeds. Bake 350° for 12 min. Yield 650 cookies.

(sesame seeds can be purchased in the Italian grocery stores in Wilkes-Barre)

CINNAMON APPLE CAKE

350° 1 1/2 hrs.

3 cups flour
2 cups sugar
1/2 tsp. salt
1 tsp. baking powder
1 cup wesson oil
4 eggs
1/2 cup orange juice
2 1/2 tsp. vanilla

In large bowl, beat all ingredients together until smooth. Have ready, three apples, peeled and sliced. Pour half the batter in greased and floured tube pan, lay 1/2 the apple slices on top of batter, sprinkle with sugar and cinnamon (to taste). Cover with rest of batter. Place rest of apples on top and cover with sugar and cinnamon.

POPPYSEED AND NUT ROLLS

350° 40 min.

Single;

Double:

1/2 cup margarine

1 cup margarine

1/2 cup sugar

1 cup sugar

1 tsp. salt

2 tsp. salt

3 eggs

6 eggs

3/4 cup milk (warm)

1 1/2 cups milk (warm)

1 pkg. yeast (dissolved in milk)

2 pkg. yeast (dissolved
in milk)

4 cups flour

8 cups flour

NUT FILLING;

RUSSIAN TEACAKES (MARY MONAHAN)

Mix thoroughly:

1 cup soft butter

1/2 cup sifted confectioners sugar

1 tsp. vanilla

Sift together and stir in:

2 1/4 cup sifted flour

1/4 tsp. salt

Mix in:

3/4 cup finely chopped walnuts.

Chill dough two hours. Roll into 1 inch balls. Place on ungreased cookie sheet. Bake until set but not brown. While still warm, roll in powdered sugar. Cool and roll in sugar again. Bake at 400° for 10-12 min. Makes 4 dozen.

CHERRY DELIGHTS

350° 20 min.

Makes 4 doz.

Mix 1 cup Mazola margarine and 1/2 cup sugar. Stir in 1/2 cup Karo light corn syrup, 2 egg yolks and 2 1/2 cups flour. Chill. Roll into 1 inch balls. Dip into beaten egg whites then 2 cups finely chopped nuts. Place on greased cookie sheet. Press candied cherry halves into centers.

SUGAR COOKIE (FOR SERVICEMEN)

375° 10-12 min.

2 1/2 cups flour

3/4 cup Mazola oil

1 1/2 tsp. baking powder

1 cup sugar

3/4 tsp. salt

2 eggs

Sift dry ingredients. Shape into balls and dip into sugar and press down with fork.

1/4 tsp. nutmeg

1 tsp. vanilla

WELSH COOKIE

10 doz.

Mix like pie crust:

Add enough milk to moisten,

5 cups flour

like pie crust. Roll out

1 1/2 tsp. salt

1/4" thick and cut round

1 cup lard

Do not grease pan. Use

Add:

medium heat. Cook slowly

2 cup sugar

and turn.

1 tsp. nutmeg

2 eggs

1 cup currants

1 tsp. cream of tartar

2 tsp. baking powder

WELSH COOKIE (CHURCH RECIPE)

4 cups flour

1 1/2 cup sugar

4 tsp. baking powder

1/2 tsp. salt

1 tsp. nutmeg

1 lb. currants

1/2 cup butter

1/2 cup lard 3

eggs

Mix dry ingredients like pie crust. Coat currants with some flour. Beat eggs in a large white coffee cup and fill with milk to top.

WELSH (FROICE)

1 cup milk

2 eggs

1/2 tsp. salt

1 tbsp. sugar

1 tbsp. melted butter

1 cup flour

Beat with egg beater and fry in frying pan.

SUGAR COOKIE (JUDY'S) 2

large cups sugar 3/4

cup shortening 1/4 tsp.

salt

1 cup buttermilk

2 eggs

375° 10-15 min.

1 tbsp. baking soda

1 tsp. cream of tartar

1 tsp. vanilla

4 cups flour

Drop by spoonfuls on cookie sheet.

CRUNCH COOKIES (JUDY'S)

1 1/4 cups flour

1/2 tsp. baking soda

1/2 tsp. salt

1/2 cup shortening

375° 10 min.

1 egg

1/2 tsp. vanilla

1/4 cup walnuts

1/2 cup chocolate chips

Form into balls and roll in crushed corn flakes (not too fine)

3/4 cup sugar

marochino cherries (chopped)

PASKA (VERY GOOD) 1962

350° 1 hour

1 qt. milk plus 1 cup

2 1/4 cups water

2 large yeast

4 cups sugar

4 tsp. salt

8 eggs

1 1/2 sticks margarine

30 cups flour (10 lb. bag, all but 4 cups-take out)

1 1/2 boxes raisins (currants-prefer)

In large pot, scald milk then add margarine. When melted, dissolve sugar in it. In another bowl, beat water and eggs well and add salt. Crumble yeast in separate bowl with about 1 cup lukewarm water and about 1 tsp. sugar.

PUMPKIN PIE (KAY)

450° 15 min. 375° 45 min.

2 pies:

1 can pumpkin

1/2 tsp. salt

1 qt. milk

1 tsp. pumpkin pie spice

1 cup sugar

1 heaping tbsp. butter

5 tbsp. cornstarch

(level)

(melted)

5 eggs

Omit spice if using coconut and add 2 tbsp. vanilla.

PUMPKIN CUSTARD

2 cups cooked pumpkin

1/2 cup flour

1 cup sugar

cinnamon

3 cups milk

salt

4 eggs

Add flour, sugar and beaten egg yolks of eggs to pumpkin.

Beat egg whites stiff and add milk.

PIE CRUST

1 cup lard

1/4 tsp. baking powder

3 cups flour

1/2 cup boiling water

1/2 tsp. salt

MIX AND PRESS PIE CRUST

2 crusts Mix in bowl: 2

cups flour

1 tsp. salt

1/2 cup shortening

1/4 cup butter

2 tbsp. cold water

Beat at low speed until fine. With floured fingers press 2 cups of crumb into 9" pie pan. Sprinkle remaining crumb over filling.

CRANBERRY RELISH (THANKSGIVING) (Speak-up Dick Witakes)

1 box cranberries

1 peeled apple

1 unpeeled apple

1 peeled orange

1 unpeeled orange

1 cup sugar or more to taste

FROZEN STRAWBERRIES (MARY HERBY)

4 quarts strawberries (big ones, cut up)

1 quart sugar

Stir and pack

DELUXE PUMPKIN PIE

425° 15 min. 350° 25-30
min.

1 cup brown sugar or 3/4 cup white sugar

2 tsp. cornstarch

1 tsp. cinnamon

1/4 tsp. cloves

1/4 tsp. ginger

1/2 tsp. salt

3 eggs slightly beaten

1 1/2 cups canned pumpkin

1 1/2 cups evaporated milk (1 can)

Mix sugar, cornstarch, spices and salt, blend in eggs, add pumpkin, fold in milk and pour into shell.

NEVER FAIL PIE CRUST

3 single 9" pie crusts:

3 cups flour

1 1/4 cup shortening

1 tsp. salt

1 egg beaten

1 tsp. vinegar

5 tbsp. ice water (add last)

Can be rolled and panned. Place in plastic bag and stack with wax paper between. Can be kept 1 month in freezer.

Let stand 10 min./for it is frozen.

PIE CRUST

3 cups flour (heaping)

large pinch salt

1/2 lb. lard

large pinch baking powder

ice water

CRUMB TOPPING FOR PIE

1/2 cup oatmeal

2 tbsp. melted butter or

3 tbsp. flour

oleo

1/4 cup light brown sugar Mix
and sprinkle over filling

PIE CRUST (speak-up)

(SECRET RECIPE)

sift together:

1 cup flour

1/2 tsp. salt

cut into above:

1/3 cup shortening

2 tbsp. ice water

Work with fingers when adding water.

Double recipe for 2 crust pies.

MERINGUE (THE BEST)

350° 12-15 min.

Place in saucepan and stir until thick and clear:

2 tbsp. sugar

1 tbsp. cornstarch

1/2 cup water

Cool,

In another bowl: beat until soft mounds form:

3 egg whites

1/8 tsp. salt

1/2 tsp. vanilla

Add:

6 tbsp. sugar gradually, beating constantly. Add the cornstarch mixture and beat until stiff.

STRAWBERRY RHUBARB PIE

450° 10 min. then

350° 30 min.

1 cup sugar

1/4 cup orange juice

1/4 tsp. salt

3 cups cut rhubarb

1/4 tsp. nutmeg

1 tbsp. butter

2 tbsp. tapioca

Combine and place in 9" pie crust. Top with 1 cup sliced strawberries.

PINEAPPLE RHUBARB PIE

425° 35 min.

Combine:

3 1/2 cups diced rhubarb
1-9oz. can crushed pineapple
1 tbsp. grated orange peel

Combine mixture and mix with fruit:

1 1/4 cup sugar
1/3 cup flour
1/2 tsp. salt
1/4 tsp. cinnamon
dot crust with 2 tbsp. butter
2 crust pie -- make lattice top crust

STRAWBERRY SATIN PIE

1 baked pie crust

FILLING;

Combine and stir constantly. Cook until thick:

1 1/2 cups sugar
3 tbsp. cornstarch
3 tbsp. flour 1/2
tsp. salt

2 cups milk

Combine:

1 slightly beaten egg
1/2 cup whipping cream
1 tsp. vanilla

Pour about 3 tbsp. of hot mixture into egg and then egg mixture into milk mixture. Cook together. Cool. Fold in cream and vanilla. Make glaze.

GLAZE;

3 cups fresh or frozen strawberries

1/2 cup water

2 tbsp. cornstarch

1/4 cup sugar

few drops red food coloring

Strain berries. Thicken juice. Cool and spoon over strawberries

SHORT CAKE FOR STRAWBERRIES

450° 12-15 min.

2 cups flour

6 tbsp. sugar

3 tsp. baking powder

1/4 tsp. salt

Blend in 6 tbsp. shortening. Stir in 1 egg and 1/2 cup milk, to soften dough. Knead lightly and pat 1/2 into 8" round layer pan (well greased). Dot with butter and put the other 1/2 on top then bake.

GRAHAM CRACKER CREAM PIE

Roll 16 crackers (fine)

work in 1/4 cup sugar and 1/4 cup oleo

Press in bottom and sides of a lightly greased 9" pie plate and bake. Cool.

FILLING:

2 cups milk

2 tbsp. cornstarch

1/4 cup sugar

1/4 tsp. salt 1

tsp. vanilla

3 egg yolks

In double boiler, scald milk, add sugar, cornstarch and salt. Smooth and thicken. Cook 10 min. and add yolks. Cook 2 min. more. Cool and add vanilla. Beat egg whites until stiff and add 6 tbsp. sugar (1 at a time).

RHUBARB SPONGE PIE

350° until knife comes
out clean

3 cups rhubarb (cut fine'

pinch salt 2

2 cups sugar

egg yolks

3 soda crackers

2 egg whites (fold in beaten

1 unbaked pie shell

could cover with Cool Whip
when served

RAISIN PIE

425° 25 min.

2 cups raisins

1 tsp. cinnamon

2 cups water

1/8 tsp. salt

1/2 cup brown sugar

1 tbsp. vinegar

2 tbsp. cornstarch

1 tbsp. butter

Boil raisins in 1 3/4 cup water for 5 min. Combine cornstarch, cinnamon, brown sugar and salt. Now, with remaining 1/4 cup water, add to raisins, stirring till mixture boils. Remove from fire and add butter and vinegar. Pour into lined pie pan and cover with pastry.

PINEAPPLE-LEMON PIE (KATIE'S)

450° 5 min.

1 can crushed pineapple, boil with 1 cup sugar. Thicken with cornstarch (like for raisin cookies).

In another pot:

3 pkgs. lemon pie filling (cook as directed)

Put together with the pineapple filling and make come to a boil. Cool thoroughly and pour into cooled pie crust.

Make meringue. Bake.

RICE PUDDING (GRANDMA OSWALD)

400° about 1 hour

1/2 cup rice (reg.)

pinch of salt

2 or 3 scoops sugar

1 tbsp. vanilla

1/2 cup raisins (let stand in hot water)

1 can cream

1 pint milk

Cover rice with water and cook until done. Add salt to rice while cooking. Put rice in bowl (do not rinse rice after cooking) Then add sugar, butter and vanilla in the hot rice. Mix and add cream and milk/ Drain raisins if you boil them, then add to mixture.

CREAM CHEESE COOKIES

350° 10 min.

4 oz. cream cheese

1/8 lb. butter

1 cup flour

9 half walnuts (chopped fine)

9 tbsp. sugar

Cream together cheese and butter and add sugar and walnuts.

Fold into flour and place on sheet and flatten with wet finger until very thin. Bake.

EASY CAKE

1 large cake pan or 2 13X9

Yellow cake

2 boxes vanilla instant pudding

1 cup cold milk per box

Just as pudding starts to thicken, add 8 oz. cream cheese at room temp.

2 cans crushed pineapple (well drained)

1 large container of Cool Whip

sprinkle coconut on top

DELUXE LEMON CHEESECAKE

425° for 30 min. turn off

Mix 3/4 cup graham cracker crumbs, 1 tbsp. sugar and

oven and open door. Leave cake in oven for 30 min.

2 tbsp. melted butter. Sprinkle

on sides and press in bottom of greased 9" springform pan.

Cook and stir contents of Jello pudding and pie filling, (lemon) 3/4 cup sugar and 1 1/3 cups milk to full boil.

(Curdling will disappear) Remove from heat. Cover. Beat

1 1/2 lb. cream cheese; beat in 3 eggs, 1 tsp. vanilla, 1/4 tsp. salt and pudding. Pour in pan. Makes 10-12 servings.

SLOVAK (KOLACHI) (sour cream)

Blend together:

4 cups flour

1 cup butter or oleo

Mix and add to above:

4 egg yolks

1/2 tsp. salt

1/2 pint sour cream

1 cake yeast

3 tbsp. sugar

Chill overnite.

Roll and cut into squares. Spoon filling on each square and press two ends together. Bake at 350° for 5 min. then remove and brush cooky with egg white. Return to oven and bake 15-20 min. more. Sprinkle with pd. sugar when done.

FILLING

1 lb. walnuts (ground)

1/2 cup crushed pineapple (drained)

1/2 cup sugar

grated lemon rind

5 egg whites (beaten stiff)

Can use apricot filling

BEAGELS

400° 30 min.

Mix together:

1/4 cup butter

1 1/2 tsp. sugar

1/2 tsp. salt

Pour over butter mixture:

1 cup scalded milk

Dissolved and sprinkle, to soften it:

1 pkg. dry yeast

Let cool.

Stir in:

1 beaten egg white

3 1/2 cups flour

Knead on floured board until smooth and elastic. Place into greased bowl and turn over top to get it greased. Cover and let raise 2 hrs. Divide into 4 quarters and each quarter into 6 parts. Roll between palms of hands 1/2" thick. Pinch together.

(CONTINUED)

BAGELS (CONTINUED)

2 qts. boiling water, 1 tbsp. salt

Beat egg yolk with 1 tsp. water and set aside, to brush over bagel before baking.

Boil 1/2 min. on each side and place on lightly greased cookie sheet and bake.

BAGALS

400° 25 min.

1/4 cup butter or margarine

1 1/2 tbsp. sugar

1/2 tsp. salt

1 cup scalded milk

1 yeast cake

1 egg (separated), white beaten stiff

3 3/4 cup flour

Scald milk and add your sugar, butter and salt to it. When lukewarm, add yeast and fold in egg white. Add flour.

Knead well and roll as long as your finger + 2" long.

Tapper ends and seal rings. Pinch ends well. Let stand on floured board to rise. Get shallow pan with hot water and drop in one at a time (float), carefully turn and place on cooky sheet. Brush with egg yolk (beaten)

PASKA (very good)

350° 1 hr.

1 quart milk plus 1 cup

2 1/4 cups water

2 yeast

4 cups sugar

4 tsp. salt

8 eggs

1 1/2 sticks margarine

30 cups flour (10 lb. bag, all but 4 cups, take out)

1 1/2 boxes raisins

PASKA (GRAMMY'S NESQ.)

3 quarts milk
1 quart water
5 lb. sugar
handful salt
5-6 yeast
flour
3 dozen eggs
1 lb. butter

PASKA

2 1/2 cups water
2 cakes yeast
2 1/2 cups sugar
8 tsp. salt
6 eggs
1/4 lb. butter
20 cups flour
raisins

HARD ROLLS

450° 20 min.

(2 doz.)

1 cake yeast softened in 1/4 cup water
1 cup water
1 tbsp. sugar
2 tbsp. shortening (spry)
1 tsp. salt
4 cups flour
2 egg whites (stiff)
1/2 cup poppyseed (dry) or sesami seed
Mix first five ingredients and add 1 cup flour and egg white,
Add remaining flour. Knead and place in greased
bowl. Let rise twice to double in size. 2" apart in pan.
To make a crusty crust, place a large pan of water
on bottom of oven while buns are baking.

PIEOGIE (AMERICAN CIGAR)

DOUGH

1 glass sour cream

2 eggs

3 cups flour

1/2 tsp. salt

CABBAGE FILLING

1 small head cabbage, cut it up, cook 15 min., drain,
1 can saurkraut, rinse, mix with sweet cabbage Fry
in pan, onion and margarine, saurkraut and cabbage,
1 cup water and pepper. Cover and let simmer until
water is out. It has to be real cool to put in
dough.

POTATO PANCAKES (AMERICAN CIGAR)

8 medium potatoes

2 eggs

7 tbsp. flour

salt, pepper and sugar

grated onion

alittle milk

tip of tsp. of baking powder

PIZZA (Speak-

425° 20 min.

up) 1 lg. yeast

FILLING

1 tbsp. lukewarm water

1 large can tomatoes

2 1/2 tsp. salt

1/4 cup olive oil

1 1/2 tsp. sugar

1 clove garlic

1/2 cup olive oil

salt and pepper

2 cups warm water

1 tsp. oregano

6 cups flour

1 tsp. sugar

NUT ROLLS & POPPYSEED (MR. NUSS) 350° 40 min.

Makes 9 rolls

DOUGH

1 cup or 1/2 Ib. margarine

1 cup sugar

2 tsp. salt

6 eggs

1 1/2 cups milk (warm)

1 pkg. yeast dissolved

8 cups flour

Roll dough and pick with fork. Let stand covered with cloth, 15 min. Then spread with filling and make rolls. Again pick with fork and let rise. Brush with canned cream and bake.

Line pans with foil and grease with crisco. (bread pans, the 1 Ib. loaf pans) Place in oven this way- jj j 1

Clg. pan^-- 1&3 times

1/2 dough recipe

NUT FILLING

1/2 cup margarine

4 cups chopped nuts

1/2 cup sugar

3 tbsp. melted butter

1 tsp. salt

1 cup sugar

3 eggs

2 tsp. vanilla

3/4 cup warm milk

2 eggs (beaten) & add last

1 pkg. yeast

3/4 cup warm milk

4 cups flour

Warm milk, add margarine and melt, add sugar, then yeast.

In bowl-- 1/2 flour and salt-- add milk mixture, a little at a time. Beat eggs in another bowl and add to above mixture. Add remaining flour.

Make 9 balls, like as large as oranges, & 2 a bit larger for long bread pan. Put the large pan in 1st and 3rd batch.

SWEET BREAD (Speak-up)

375° 35 min. 8-

9 cups flour
2 cups milk
3/4 cup sugar
1/2 cup butter
1 tbsp. salt
1/2 cake household yeast
3 eggs (slightly beaten)
1 tsp. vanilla
1/2 cup lukewarm water

Scald milk, add butter, sugar, salt and cool.

Put 8 cups flour in large mixing bowl and make a large well. Pour in milk, butter sugar and salt mixture.

Cool. Add eggs and vanilla. Crumble yeast in water.

Soft sticky dough. Add 1 cup more flour. Mix well for 10 min., can add raisins to the 9th cup of flour used in mixing. Butter bowl well--grease side up, cover and place in warm spot and let rise for 1 1/2 hrs.

Punch down, let rise for 1 hr. more. Divide into 4 parts, rest 10 min. Butter pans. Let rise.

BREAD STUFFING (KATIE'S)

1 bag stuffing bread
1 tsp. salt
1/2 tsp. pepper
2 big stalks celery (diced)
1 small onion
1 tsp. poultry seasoning
1 tsp. parsley (flaked)
1/2 cup melted butter or margarine
1 egg

enough hot milk to soften

Let stand 20 min. before stuffing fowl.

hamburg (omitted)

PASKA (EASTER 1/4 RECIPE)

350° 1 hr.

DOUBLE

3/4 - 1 1/2 cups milk	2 1/2 cups
1 - 1 dry yeast packet	2 packets
1/2 - 1 cup sugar	2 cups
1/2 - 1 tsp. salt	2 tsp.
2 - 3 eggs	6 eggs
1/4 - 1/2 stick margarine	1 stick
4 - 8 cups flour	16 cups flour
----- 3/4 box raisins or as desired-----	
1/3 - 2/3 cup water	1 1/3 cups

Heat milk, add margarine, take off heat and let margarine melt. Add sugar and salt.

In separate bowl, beat eggs and water. In cup, mix yeast and about 1/2 cup warm water.

In large container put at least 3/4 of the flour, then add milk and egg mixtures, then yeast and rest of flour. Mix thoroughly, take 1/6 of dough in separate bowl for braids. Add raisins with rest of dough. Let raise 1 1/2 hours, beat down, let raise again. Cut into loaves.

ATTN.: SANDY

GREASE PANS WELL!! (REMEMBER HOW THEY STUCK LAST YEAR!) OR JACK WILL CALL AUNT FAY! 1 1/4 loaves
1 1/2 - 1 3/4 white pans
3/4 little ones

PRUNE BREAD (Speak-up)

350° 1 hr.

grease 3 loaf pans

1 lb. prunes - cover with 4 cups water and simmer until tender, drain and save juice

2 cups sugar 4 cups flour

2 ^e39^s

2 tsp. baking powder

1/2 tsp. salt

2 tsp. baking soda

1 tsp. vanilla

- \ sma n pkg. black walnuts (chopped)¹

1 cup prune juice

UKRAINIAN BREAD - KOLACH (Newspaper recipe)

10" tube pan -- 50 min.

6-7 cups flour	1 cup milk
1/2 cup sugar	1/3 cup water
3/4 tsp. salt	3/4 cup or 1 1/2 sticks margarine
1 tbsp. grated lemon peel	4 eggs
1 pkg. dry yeast	raisins

BREAD - HOAGIES & ETC. (KATIE'S) 400° 45 min.

4 loaves -- 1 lb. loaves

Flour board

2 1/2 oz. sugar (1/4 cup + 1 tbsp.)

1 oz. salt (2 tbsp.)

2 oz. shortening (4 tbsp.)

3 oz. pd. milk (1 cup)

2 oz. or 1 package yeast + 1/4 cup warm water

1 quart water

3 1/2 lb. flour (14 cups)

Beat and cream together first four ingredients. Mix with remaining ingredients. Raise 35 min., punch down, raise 25 min. Let set 5 min. on floured board, cover. Cut into 4 loaves, let rest on board 10 min. Shape into loaves. Raise 1 hr. in pan. Butter crust after baked.

DOUGHNUTS, BUNS, SWEET DOUGH (KATIE'S) 375° 30 min. 4

oz. milk (1 1/3 cup) 1 oz. salt (2 tbsp.) 10 oz. crisco (1

1/4 cups) 10 oz. sugar (1 1/2 cups) pinch mace

4 oz. yeast (2 pkgs.) + 1/2 cup lukewarm water

8 eggs

1 quart water

4 1/2 lb. flour (18 cups or 16 cups or a 5 lb. bag flour)

Flour board, raise 1 hr. -- pans -- buns -- grease with

(CONTINUED)

DOUGHNUTS, BUNS, SWEET DOUGH (CONTINUED)

margarine (melted), sprinkle with brown sugar & drops
of water -- spread dough with butter and cinnamon.

PIEGIES (80) (JEWISH)

Mix as for pie crust: 8

cups flour

1 tsp. salt

1/4 lb. margarine

Add:

2 cups water

2 extra large eggs

(beat eggs and water together)

Boil 10 min.

CHEESE FILLING

1 lb. pressed cow cheese

1 egg

salt to taste

1/4 cup to 1/2 cup sugar

(MAKES 20 HAMBURG BUNS)

375° 35 min

1 1/2 tbsp. sugar

1 1/2 tsp. salt

1 tbsp. shortening (oil)

1/4 cup milk

1 1/2 cup water

1 pkg. dry yeast

4-5 cups flour

PIZZA (Speak-up) (good) 2

1 reg. yeast or 1 dry pk.
2 tsp. sugar
1 1/2 tsp. salt

400° til light brown

4 cookie sheets:
8 cups flour
2 reg. yeast or 2 dry pks.
4 tsp. sugar
3 tsp. salt
2 tbsp. shortening
4 egg whites (unbeaten)
2 tbsp. water

Roll out in corn meal.

PIZZA (Mary's)

Dissolve 1/3 cake yeast in
1/4 cup water
2 cups flour
1/2 tsp. salt
1/2 cup water

425° 20 min.

1 reg. large yeast in
3/4 cup water
6 cups flour
1 1/2 tsp. salt
1 1/2 cups water

Knead 5 min. Let rise to double in bulk. 20 min. to 1/2 hour
Roll out 1/4 inch thick. Sprinkle grated cheese over dough.
Add tomato mixture and mozzarella cheese, 2 tbsp. olive oil,
and oregano.

Filling;

Cook until thick:

2 cups tomatoes
1/4 cup chopped onion
1 tbsp. olive oil
1/4 clove garlic
salt and pepper

PIZZA (Speak-up)

Soften together, 1 lg. yeast
1 tbsp. lukewarm water
2 1/2 tsp. salt
1 1/2 tsp. sugar
1/2 cup olive oil
2 cups warm water
6 cups flour

425° 20 min.

Filling;

1 large can tomatoes
1/4 cup olive oil
1 clove garlic
salt and pepper
1 tsp. oregano
1 tsp. sugar

PIZZA (Sam Lagorie) (could make vread from this dough)

2 cups scalded milk

1/2 cup spry (packed down)

1/2 cup sugar

2 tbsp. salt

Combine in saucepan, stir well until spry melts. Set aside.

1 pkg. dry yeast

1 tsp. sugar

1/2 cup warm water

Put milk mixture into large pan. (in which dough will rise)

Add:

1 1/2 cups cold water

yeast mixture

11-12 cups flour (2 cups at a time)

Stir with fork until smooth. Grease top of dough. Cover and

let rise for 1 hour. Punch down and divide into 4 or 5 balls.

Let rise for 1/2 hour. Roll out in oiled or floured cookie pan.

Filling;

1 can tomato paste

2 cans water

2 1/2 tbsp. olive oil

1 tsp. salt

a few dashes black pepper

1 tsp. oregano

1 scant pinch red pepper

1 1/2 tbsp. romano cheese

IMPORTANT

Grate american cheese on top of dough. Then spoon on sauce on
cheese. Add romano cheese and oregano on top.

IRISH SODA BREAD

375° 45-50 min.

1 qt. greased pan 4

cups flour 1/4 cup

sugar 1 tsp. salt

1 tsp. baking powder

Sift above ingredients and cut in 1/4 cup oleo., like
pie crust. Stir in:

2 cups seedless raisins

Combine and stir into top mixture:

1 1/3 cup buttermilk

1 egg

1 tsp. baking soda

FRENCH BREAD (MARIE'S)

375° with pan of boiling
water

Makes 6 small loaves

2 1/2 cups warm water

2 pkgs dry yeast

1 tbsp. salt

1 tbsp. margarine

7 cups flour

1 tbsp. sugar

Mix 2 min.:

1 1/2 cups flour and yeast

(in pot) water, sugar and margarine

Add rest of flour and knead 10 min. and let rise until double

Punch down and let rise 10 min.

Take 2 pieces and twist together. Oil pan and sprinkle with
cornmeal. Brush dough with milk and water . Let rise until
double. Brush again and bake.

SEAFOOD SPECIAL

4 oz. tuna drained 1 stalk celery diced
1 tsp. onion flakes 1/2 dill pickle diced
1 or 2 tsp. dry mustard

Combine and use as spread on bread for lunch.

TUNA BURGERS (4)

7 1/2 oz. can tuna 2 hard cooked eggs
2 tbsp. diced celery some sweet pickle juice
1 tbsp. diced mango some miracle whip
some onion 4 slices of American cheese

Place mixture on bottom half of bun. Place slice of cheese over mixture. Place under broiler until cheese is melted.

CONEY ISLAND HOT DOGGIES (8)

1 7oz. can tuna 1 cup shredded Amer. cheese
2 tbsp. grated onion 1/2 cup mayo or salad dressing
2 tbsp. chopped sweet pickle
2 chopped hard cooked eggs

Spread on well buttered buns. Wrap each separate in foil and bake 25 to 30 min. in 350° oven.

MEAT LOAF

350° 1 hr.

2 lb. ground round steak
2 eggs
1 1/2 cups bread crumbs
3/4 cup ketchup
1 tsp. Accent
1/2 cup warm water
1 pkg. Lipton onion soup mix

Mix thoroughly. Put into loaf pan. Cover with three strips of bacon. Pour one 8oz. can of tomato sauce over top and bake.

HAMBURGER VEG. SOUP (Speak-up)

Cook until brown:

2 tbsp. shortening

1 lb. hamburger

1 cup onion (chopped)

Add:

1 cup diced potatoes

1 cup shredded cabbage

1 cup sliced carrots

1/2 cup rice

2 lib. cans tomatoes

4 cups water

salt and pepper to taste

Mix and bring to boil. Reduce heat and simmer for 1 hour

BEEF AND NOODLES

Heat in heavy sauce pan:

2 tbsp. oil

2 lb. ground beef

Add:

3/4 cup chopped onion

1 cup sliced celery

1 1/2 tsp. salt

1/4 tsp. pepper

1 can tomatoes (1lb. 4oz.)

3 cups water

1 cup catsup

2 cups uncooked noodles (med.)

Boil and cover. Reduce heat and simmer for 20 min. Add 1 cup diced american cheese.

SWEDISH MEATBALLS

350° 20 min.

Mix together and form into small balls:

2 Ib. ground beef
1 cup bread crumbs
1 onion (grated)
salt and pepper
1 egg

In a pot place 2 cans of steak sauce or tomato sauce and
1 1/2 cups of water and simmer 1 hour.

SWEDISH MEATBALLS (Speak-up)

Fry together until light brown:

1 medium onion and 1 tbsp. oleo

Mix together and set aside:

3 slices of bread (cubed) and 1/4 cup milk

Mix together and shape into 2" balls:

above ingredients

1 Ib. ground steak
1/2 Ib. ground veal
1/2 Ib. ground pork
1 tsp. pepper
1/4 tsp. alspice
1 tsp. salt
2 eggs

Roll balls in 1/3 cup flour and brown in 1/3 cup oleo, on
all sides and simmer in 1 cup water or bulion cube for 30
min.

SWEDISH MEATBALLS

3/4 Ib. ground beef

1/4 Ib. ground veal

1/4 Ib. ground pork

Mix and let stand for 10 min.:

1 egg (slightly beaten)

1/2 cup milk

1 1/2 cups bread crumbs

Fry 1 medium onion in 2 tbsp. butter

Add:

1/4 tsp. nutmeg

1/4 tsp. alspice

1 tsp. salt

1/8 tsp. pepper

Form small balls and chill a few minutes. Roll in flour and fry. Place into pot with some water (boiling), salt and pepper and alittle vinegar. This makes the gravy.

WEINER SAUCE

1 Ib. ground chuck (browned slowly)

Add:

2 tsp. chili powder

1 tsp. oregano

2 tsp. cumin powder

1/2 tsp. red pepper

3 tsp. paprika

2 cups water

1 tbsp. onion

1 tsp. salt

1/4 tsp. black pepper If

watery, add 1/2 cup bread crumbs.

POTATO AND MACARONI SALAD DRESSING (MARY'S)

1/2 cup sugar

1/2 tsp. salt

1/4 cup vinegar

1/4 cup water

pepper to taste

1 1/2 tbsp. flour

1 tsp. mustard (French's)

2 eggs (beaten)

Mix and cook first 8 ingredients. Remove from stove and add 1
tbsp. butter. Cool and add 2 cups sour cream and 1 cup mayo,

DRESSING FOR SALAD (Speak-up) (MRS. ZIPPY)

1/2 cup water

1/2 cup white vinegar

1 tbsp. sugar

1/2 tsp. salt

2 tbsp. crisco oil

1 whole clove garlic

Boil 5 min. Cool and it's ready for use.

LETTUCE AND ETC. DRESSING

1 cup Wesson oil 2/3 cup

1 tsp. salt

ketchup 1/4 cup vinegar

1 tsp. paprika

1/2 cup sugar

3 tbsp. grated onion

some garlic salt (optional)

Beat together and place in jar. Shake everytime before using.

MAYONNAISE SALAD DRESSING

1/2 cup mayo 1 tsp.

2 tbsp. vinegar

sugar

1/2 cup cream or milk

ITALIAN MEAT PIE

350° 45 min.

Mix together and press into bottom and sides of 8" pie plate:

- 1 lb. ground steak or good beef
- 1/2 tsp. thyme
- 1/4 tsp. pepper
- 1 tsp. salt

FILLING;

- 1 8oz. can tomato sauce
- 2 fresh tomato (diced small)
- 1 green pepper (diced small)
- 2 medium onions (diced small)
- 1/2 tsp. sweet basil
- 1/4 tsp. oregano
- 1/2 cup swiss cheese (diced)
- 1/2 tsp. salt

Mix together and pour into crust and sprinkle with Italian cheese. Bake.

GERMAN BEEF STEW (Speak-up)

Brown 1 1/2 lb. cube beef in large roaster pan in 2 tbsp. oil. When browned well add 1 or 2 big diced onions, 3 quarts of water, 3 bullion cubes (beef), salt and pepper to taste, 1 tsp. red paprika and 1 can (6oz.) tomato paste. Cover and put in oven at 350°.

Put in oven as soon as you can peel and get them ready:

- 2 green mangoes (diced)
- 6 big carrots (cut in 1/2" pieces)
- 6 celery stalks (cut in 1" long pieces)
- 6 med. potatoes (cut in 8 pieces each)

Let cook 2 1/2 to 3 hours. Then when taken out of oven, add 2 small pkgs. of gravy mix to thicken gravy.

HONEY DIPPED CHICKEN (BROILER) 375° 1 hour

3 Ib. chicken

1/2 stick oleo

1/2 cup honey

1/4 cup prepared mustard

1 tsp. salt

1 tsp. curry powder

Dry parts of chicken and remove skin. Melt butter and stir in remaining ingredients. Roll chicken in mixture and coat both sides. Arrange meaty side up in single layer in pan. Bake.

BAKED BEANS 350° 1 hr.

3 tbsp. dark molasses

3 tbsp. brown sugar

1 can tomato soup

4 tbsp. catsup or 1/2 tsp. mustard

beans

Place in baking dish and cover with bacon.

CORNMEAL GRIDDLE CAKES (INDIAN RECIPE)

1 cup yellow cornmeal

1 cup flour

3 tsp. baking powder

3/4 tsp. salt

1 egg

1 1/2 cups milk

2 tbsp. molasses

1/4 cup melted butter

Drop by teaspoonfuls and spread on greased pan.

Serve with sausages and Karo syrup.

HULUSKI (HUNGARIAN NOODLE FOR CHICKEN SOUP)

Combine with mixer or wooden spoon:

3 1/4 cups flour

3 eggs

1 tsp. salt

1 cup water

Cook in 2 quarts of water and 2 tsp. salt, until they come to top.

Could place mixture in colander and press through with wooden spoon or drop into boiling water with spoon. Rinse with warm water.

CORN PUDDING (FROM LEFT OVER CORN)

2 cups corn

2 cups scalded milk

2 eggs (beaten well separately)

salt, pepper and sugar

1 1/2 tsp. butter

Bake in slow oven.

SAVORY SCRAMBLED EGGS (FOR LENT)

On low heat, melt:

1/2 stick margarine

6 eggs

1/3 cup milk

salt and pepper

Then take 1 3oz. pkg. cream cheese and break it up and stir into egg mixture. Serve with toast and butter.

KACHAUE (POTATO PUDDING) (Speak-up) 350° 45 min.

3-4 Ib. potatoes (peeled and grated) 1 tbsp. salt

4-6 eggs 1 tsp. sugar

1 tall can milk

(if not made for Friday, brown bacon can be added)
margarine, which is placed in drip pan and placed in oven at 400° to melt for a brown crust, then add rest of ingredients

LAZAGNA

350° 1 hour

Mix together:

1 1/2 Ib. ricotta cheese

2 eggs

2 tbsp. sugar

1 tsp. sugar

1 tsp. salt

1 tsp. nutmeg

1 tsp. ground parsley

add milk to spreading consistency

Add 1 tbsp. to water and drop noodles in one at a time.

Cook and drain. In oblong pan, place tomato sauce on bottom, then noodles and then cheese mixture.

LAZAGNA

350° 30 min. cool 10 min.

ingredients:

1/2 Ib. lazagna noodles

2 tbsp. Wesson oil

2 cloves garlic (minced)

1 med. onion (chopped)

1 Ib. ground beef

2 tsp. salt

1/4 tsp. pepper

1/2 tsp. sweet basil

1 tbsp. minced parsley

2 6oz. cans tomato paste

1 1/2 cups hot water

2 eggs (beaten)

1 Ib. ricotta cheese

1/2 Ib. mozzarella cheese (sliced)

1/4 cup parmasano cheese

Cook noodles in salted water with 1 tbsp. oil for 20 min.

Drain. Heat oil and add garlic and onion until soft. Add beef and seasoning. Add tomato paste and water. Simmer 5 min.

Blend egg and ricotta. Layer-sauce-noodles-meat sauce-ricotta
End up with sauce. Sprinkle with parmasano cheese

PIZZA (ITALIAN EASTER PIE) 350° 1-1 1/2 hours

Crust:

4 cups flour

1 tbsp. sry

1 tsp. salt

1 tbsp. sugar

4 eggs

pepper to taste

1/2 cake yeast and 1/2 cup water

Let raise like bread dough. Divide in half and place in greased drip pan.

Filling:

2 Ib. ham (diced)

2 Ib. munster cheese (diced)

1/2 Ib. ricotta cheese

Mix above and put on bottom layer of dough and pour the following over it.

1/2 Ib. parmasean cheese (grated)

10 eggs (beaten)

1 tbsp. sugar and pepper to taste

Brush top crust with egg (beaten)

ITALIAN BISCUIT COOKIE (EASTER) ANISE COOKIE 375° 25 min.

5 cups flour

1/2 tsp. baking powder

8 eggs

1/2 tsp. anise oil

3/4 cup sugar

chopped nuts (optional)

melt together:

1/4 cup sry

1/4 cup butter

Beat eggs, sugar, sry, butter, nuts and anise oil last.

Gradually add flour and baking powder. Roll into 4 loaves;

3"x8" and bake. Remove from oven and slice loaf 1/2" and

return to oven.

PICKLED EGGS (EASTER TIME) (Speak-up) (Polish)

8 eggs (boiled and peeled)

2 cans diced or sliced beets

Place into 1/2 gal. jug and pour this mixture over it:

1 cup vinegar

1/2 cup sugar

1/2 tsp. whole cloves

1/2 whole spice

1 bay leaf

Bring to boil and strain. Pour over eggs and beats.

EASTER CHEESE (HUTAKA)

6 eggs

1 pint milk

1/4 tsp. salt

1/4 or less tsp. sugar

Beat together in saucepan or double boiler. Stir constantly, when milk curdles or forms water, place in cheese cloth and hang up.

POTATO KUGEL

350° 1 hour

Use 1 1/2 qt. greased pan.

3 eggs (beat until thick and add following ingredients)

3 cups grated potatoes (drained)

add 2 tbsp. vinegar as not to turn black

1/3 cup flour

1/2 tsp. baking powder

1 1/2 tsp. salt

1/8 tsp. pepper

3 tbsp. grated onion

4 tbsp. melted butter or other fat

DUTCH POTATO FILLING (MARIE'S)

left over mashed potatoes, toast and butter 4 slices of bread and dice. Put a little amount of oil and 3 tbsp. of oleo in pan and dice onion and fry til brown. Mix all ingredients and put into baking dish. Pour some milk on top and bake until brown.

GERMAN POTATO PANCAKES

2 eggs (separate and beat whites stiff)

1 cup mashed potatoes

1/2 cup flour

1 cup milk

2 tsp. baking powder

Add yolks to mashed potatoes and beat well. Add flour with baking powder and milk to potatoes, alternately, and mix until smooth. Fold in egg whites. Drop by tsp. into small amounts of grease on griddle.

POTATO STUFFING (KATIE'S)

Fry butter with celery for 2 min.

grate:

1 large potato

1 large carrot

Add:

1/3 loaf of bread (crumbled)

1 egg

salt and pepper

poultry seasoning to taste

Do not grease pan.

STUFFING FOR BAKED FISH

3 slices or 1 cup stale bread

3 tbsp. butter

1 small onion

1 tbsp. chopped parsley

salt and pepper to taste

1 egg

little milk if needed

paprika

celery salt

PUNSKIE (SLOVAK DOUGHNUTS) (Speak-up)

1 cake yeast

1 pint milk or 1 can cream and 1 cup water *if* double recipe used

Dissolve yeast in warm milk and add 2 cups flour and let rise for half hour (sponge)

4 egg yolks and 1 whole egg

1/2 cup sugar

1/4 lb. butter

1/2 tsp. vanilla

grated orange rind of 1/2 orange (can use lemon)

7 cups flour

Beat eggs until light with vanilla, salt, and lemon or orange rind and add melted butter. Add to sponge and knead until smooth. Cover and let rise until double in bulk. Flour board and pat down dough until 1/2 inch thick. Cut with doughnut cutter. Take out center and make impressions or whole with thumb. Let rise again and fry in deep pan and icing.

CRAZY CAKE (MARIE'S)

375° 30 min.

Sift together:

1 1/2 cups flour

5 tbsp. cocoa

1 tsp. baking soda

1/2 tsp. salt

1 tsp. baking powder

1 cup sugar

Put above sifted ingredients in pan and make 3 holes

Add:

1 tbsp. vinegar (first hole)

5 tbsp. melted shortening (second hole)

1 tsp. vanilla (third hole)

Pour 1 cup warm water over all and mix well. Bake in same pan.

24 HOUR CUCUMBERS

6-8 cucumbers (cut into fours, lengthwise)

In pan :

2 pt. water

2 cups white vinegar

1 cup sugar

1 1/2 tbsp. salt

Boil well and then cool. Pour over pickles in 1 gallon jug and place in refrigerator with 1 toe garlic and dill and cover for 24 hours.

WHIMPY SAUCE (CANNED SCHOOL RECIPE) (HAMBURGER)

Simmer in 1/2 cup Mazola oil:

2 peppers

4 medium onions

4 cloves garlic

Add:

4 qts. stewed tomatoes

1 can tomato paste

3 tbsp. salt

9 tbsp. sugar

Simmer 6 hrs., can and seal.

CHILI SAUCE (no spices)

30 large tomatoes

3 cups sugar 5

4 bunches celery

tbsp. salt 2

4 green mangoes

cups vinegar

12 onions

Cook until thick and seal.

CHILI SAUCE (for two people

1 peck tomatoes	1 tsp. allspice
2 cups chopped celery	1 tsp. pepper
1 1/2 chopped onion	1 tbsp. mustard seed
1 clove garlic (optional)	1 tsp. celery seed
3 chopped green and red peppers	
1 qt. vinegar (3/4 vinegar and add water to make full quart	
sugar and salt to taste Boil and simmer 4 hours.	

DILL GREEN TOMATOES (KOSHER STYLE)

30 small size green tomatoes place
in bottom of jar:

1 1/2 clove garlic and 1 small hot red pepper
make brine:

2 qts. water
1 qt. vinegar
1 cup salt

Boil 4 to 6 min. and pour over tomatoes in jar and seal.

1 HOUR CHILI SAUCE (Speak-up)

6-8 peeled tomatoes	3 cups sugar
2 cups chopped celery	2 cups vinegar
2 cups onion	1/4 tsp. cinnamon
2 chopped red peppers	1/4 tsp. nutmeg
2 chopped green peppers	3 tbsp. salt
3 cups cooking apples (chopped)	

Mix ingredients together and boil 1/2 hour. Add 1 small can
of tomato paste and boil 1/2 hour more.

JEWISH PICKLES

gallon jar- cover- not tight

1/2 peck small or medium size cucumbers (scrub well

1 pkg. 1oz. pickling spices

1 cup salt

1 full clove garlic (slice each toe in half)

2 qts. water

Mix water, salt and spices and pour over cucumbers. Add garlic and let stand 3 days at room temp, and then may be eaten. Then place in refrigerator.

GREEN TOMATO RELISH

Mix together and let stand 1 hour. Squeeze out liquid and add seasoning, sugar and vinegar.

2 lb. chopped green tomatoes

1 chopped onion

1/2 cup sugar

1/2 cup vinegar

2 tsp. pepper

1 tsp. salt

Place in bag (cheese cloth):

1 tsp. cloves

2 tbsp. mustard seed

Cook 10 min. and jar.

SAUERKRAUT (Speak-up)

3-4 weeks

Chopped cabbage (packed tight into quart jar which has been sterilized. Add 1 tsp. salt and pour boiling water into jar 1/2 inch from top. Seal tight and store in cellar for 3-4 weeks.

HOLY SUPPER (XMAS EVE)

Blessed wafers Hulupki (rice
and meat) Pierogi Mushrooms
Herring Fish sticks
Sauerkraut Peas or mixed veg.
Mashed potatoes Prunes Rolls
Wine

THANKSGIVING DINNER

Turkey
Stuffing
Gravy
Mashed potatoes
Sweet potatoes
Potato salad
Cole slaw
Mixed veg.
Cranberry sauce
Jello salad
Relish dish (carrots, celery,
Pumpkin pie
Bread and butter
Ham

EASTER BASKET

Paska
Hard boiled eggs with shell
Peeled eggs
Pasanky
Easter candy
Butter
Salt
Horseradish
Cheese
Ham
Kiebasi
Red beet horseradish

green and black olives, pickles)