

Slice cucumbers and onions and soak overnight in 1 cup salt and 6 cups water. Drain cucumber and onion slices well and rinse with clear water. Combine other ingredients; add cucumber and onion rings. Bring to a boil and cook for 20 minutes. Put into sterilized jars and seal.

CUCUMBER SPEARS

Mrs. John Grega

3 quarts water
3 cups vinegar
½ cup sugar
1/3 cup salt
Onions, cut in pieces

Garlic, cut in two
Dill
Pickling spice
French's prepared light mustard

Select pickles not more than 4-inches long. Wash and cut into fours, lengthwise. In sterilized pint jars, put several pieces of onion, 2 pieces garlic and a piece of fresh dill. (If dill seed is used instead, add later). Arrange cucumber spears neatly in jars, do not pack too tightly. On top of spears, add ½ teaspoon pickling spice (and dill seed). Place jars in oven to get hot. In a large pot, combine water, vinegar, sugar and salt; bring to a boil. When jars are hot, place 1 teaspoon mustard on top of spears. Now pour boiling diluted mixture over spears and fill ½-inch from top of jar. Seal. Process in simmering or boiling water bath until spears turn color. NOTE: If quart jars are used, add more onion, garlic, pickling spice and mustard.

MINCE MEAT

1 pound lean beef
½ pound beef suet
4 tart apples, peeled and chopped
1 cup granulated sugar
1 cup brown sugar
¼ cup molasses
2 cups cider or apple juice
1 pound currants
1 pound raisins

¼ pound Citron, sliced thin
1 lemon, seeded and ground
¾ teaspoon mace
¾ teaspoon nutmeg
¾ teaspoon cloves
¾ teaspoon allspice
1 teaspoon cinnamon
1 teaspoon salt
1 cup whiskey or brandy

Grind beef and suet. In a large heavy sauce pan, mix ground meat and suet with apples, sugar, brown sugar, molasses and cider. Bring to a boil. Stir in fruit, reduce heat and cook about 1 hour, stirring frequently to prevent sticking. Add spices and salt, continue cooking until very thick, stirring constantly. Stir in whiskey and pack mixture into sterilized jars. Adjust lids and process in hot water bath for 1½ hours. Seal, cool and store. Makes 5 pints.

Cookies



Fresh home-baked cookies deserve to be high on your list of "musts". Because the occasions for which you need cookies are endless, keep a cookie jar filled for your family and guests. Cookies make delicious snacks for your young ones, happy surprises in a lunch box and tempting between-meal fillers. Serve cookie assortments for afternoon tea, after-dinner coffee or unexpected company. And for holidays and special occasions, cookies make charming gifts. On the next pages you will find a wide variety of the finest cookie recipes. If you are an expert, browse through for new ideas; or if you are new at cookie baking, start anywhere and bake your way through. In either case you will find all kinds and all flavors to please all taste. There's no doubt about it, cookies are so much better when you mix them, fix them and bake them yourself!

VELVET COOKIES

Miss Delen Matas

1 $\frac{3}{4}$ cup sifted flour	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ teaspoon salt	1 egg, whole
$\frac{1}{2}$ teaspoon baking soda	1 teaspoon vanilla
$\frac{1}{2}$ cup chopped candied cherries	$\frac{1}{4}$ cup sour cream
$\frac{1}{3}$ cup butter or margarine	$\frac{1}{2}$ cup finely chopped walnuts

Sift together flour, salt, and baking soda. Add cherries and mix. Cream butter and sugar, beat in egg and vanilla. Add sifted ingredients alternately with sour cream to the creamed mixture and blend well. Stir in walnuts. Drop by teaspoonfuls on greased sheet and sprinkle with walnuts. Bake at 350F for 10-12 minutes or until edges are golden brown.

SWEDISH CHRISTMAS COOKIES

Mrs. John Grega

1 cup butter or margarine	1 teaspoon lemon juice
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
2 egg yolks	2 $\frac{1}{2}$ cups cake flour
2 egg whites, stiff but not dry	$\frac{1}{2}$ cup finely chopped or ground walnuts
4 teaspoons vanilla	
2 tablespoons grated orange peel	

Candied cherries, red and green, cut in halves

Cream butter and sugar; add egg yolks and beat well. Add vanilla, orange peel, lemon juice and salt; mix thoroughly. Sift cake flour and add gradually, mixing well. Chill dough for about 2 hours. Mold into small balls, press slightly. Dip into slightly beaten egg white; then into chopped nuts. Place $\frac{1}{2}$ cherry on each cookie and arrange 1-inch apart on greased cookie sheet. Bake 325F about 20 minutes.

ORANGE PECAN DELIGHTS

Mrs. Margaret Zahay

$\frac{3}{4}$ cup butter	3 cups flour
$\frac{1}{2}$ cup sugar	2 teaspoons baking powder
1 cup brown sugar	$\frac{1}{2}$ teaspoon baking soda
2 eggs, unbeaten	$\frac{1}{2}$ teaspoon salt
1 tablespoon grated orange rind	1 cup chopped pecans
$\frac{1}{2}$ cup sour cream	

Cream butter and sugars. Add eggs, orange rind and sour cream. Combine flour, baking powder, salt and soda; add to creamed mixture. Stir in pecans. Drop by rounded teaspoonful on greased baking sheet. Bake at 375F for 10-12 minutes. Frost while warm. Makes 5 dozen.

ORANGE ICING

2 cups sifted confectioners' sugar	2 teaspoons grated orange rind
	$\frac{1}{8}$ teaspoon salt

Add 2 to 3 teaspoons orange juice until of spreading consistency.

CHERRY WINKS

3/4 cup shortening
 1 cup sugar
 2 eggs
 2 tablespoons milk
 1 teaspoon vanilla
 2 1/4 cups flour

Mrs. George Medash

1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 cup chopped walnuts
 1 cup chopped dates
 1/3 cup marischino cherries
 2 1/2 cups corn flakes, crushed

Cream shortening and sugar. Add eggs, milk and vanilla. Sift flour, baking powder, baking soda, and salt and add to creamed mixture; blend well. Stir in walnuts, dates and cherries. Roll each ball in corn flakes and press 1/2 cherry on top of each. Bake at 375 F for 10-12 minutes on slightly greased cookie sheet. Makes 5 dozen.

PINEAPPLE DROP COOKIES

1/2 cup (1/4 pound) shortening
 1/2 cup brown sugar
 1/2 cup granulated sugar
 1/2 cup drained, crushed pineapple
 1 egg, well beaten
 2 cups sifted flour

Mrs. John Grega

1 teaspoon baking powder
 1/4 teaspoon salt
 1/4 teaspoon baking soda
 1/2 cup chopped walnuts
 1 teaspoon vanilla

Cream shortening and sugars thoroughly. Add pineapple and egg and mix well. Sift dry ingredients and add to creamed mixture; blend thoroughly. Stir in nuts and vanilla. Drop by level tablespoonfuls onto greased baking sheet. Bake at 400 F for 8-10 minutes or until lightly browned.

BUTTER COOKIES

1 cup shortening
 1 cup butter
 1 cup sugar
 1 egg

Mrs. Albert Corazza

1 tablespoon vanilla or
 (1 teaspoon Almond extract)
 4 cups flour

Cream shortening, butter and sugar; beat in egg and flavoring; add flour and blend well. Use cookie press. Bake at 350 F about 7-10 minutes on ungreased cookie sheet.

SUGAR OR DROP COOKIES

2 cups sugar
 3/4 cup butter and shortening
 combined
 3 eggs, unbeaten

Mrs. James Brogan

3 1/2 cups flour
 1 teaspoon baking soda
 2 teaspoons baking powder
 1 cup milk

Cream shortening and sugar; add eggs and beat well. Sift and add dry ingredients to creamed mixture alternately with milk, blending thoroughly. Drop by teaspoon on greased cookie sheet and bake at 375 F for 8 minutes.

SNICKER-DOODLES

1 cup soft shortening
 1 1/2 cups sugar
 2 eggs
 3 cups flour

Mrs. Francis Carr

2 teaspoons cream of tartar
 1 teaspoon baking soda
 1/4 teaspoon salt

Mix shortening, sugar and eggs well. Sift together and stir in remaining ingredients. Roll in balls not larger than a shelled walnut. Roll cookie in a mixture of 2 tablespoons sugar and 1 teaspoon cinnamon. Bake 8-10 minutes on ungreased cookie sheet in 400 F oven.

MEXICAN WEDDING CAKES

1 cup butter or margarine
 1/2 cup confectioners' sugar
 1/2 teaspoon vanilla

1 3/4 cups sifted flour
 1/2 cup chopped pecans

Cream butter and sugar. Blend in vanilla, flour and nuts. Shape dough into balls about 1-inch in diameter. Place on ungreased baking sheet and bake 350 F for 15-20 minutes. When cold, sprinkle with confectioners' sugar.

VANILLA KIFFELLS

1 pound butter
 1/2 pound confectioners' sugar
 2 eggs, unbeaten
 2 teaspoons vanilla

1/2 pound almonds, blanched,
 ground
 4 cups flour

Cream butter and sugar; add eggs and vanilla and beat well. Add sifted flour alternately with almonds, blending thoroughly. Shape dough into balls about 1-inch in diameter. Place on ungreased baking sheet and bake at 350 F for 15-20 minutes. While still warm, roll in confectioners' sugar.

SNACKTIME FAVORITE COOKIES

1 cup butter
 1 cup brown sugar
 1 cup granulated sugar
 2 eggs, beaten
 1 teaspoon vanilla
 1 cup chopped peanuts

Mrs. A.W. Breznitsky

1 1/2 cups Wheaties cereal
 1 3/4 cups quick cooking oats
 2 cups sifted flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 1/4 teaspoon salt.

Cream butter and sugars together well; add eggs and vanilla; mix well. Chop peanuts fine; crush Wheaties cereal; In another bowl, sift flour with baking soda and salt. Stir in peanuts, Wheaties cereal and Oats. Add to creamed mixture; blending well. Drop from teaspoon onto lightly buttered baking sheet. Bake at 350 F 12-15 minutes until lightly browned. Makes 7 dozen.

THUMBPRINT COOKIES

Mrs. Margaret Zahay

½ cup shortening	1 cup sifted flour
¼ cup brown sugar	¼ teaspoon salt
1 egg yolk	¾ cup finely chopped nuts
½ teaspoon vanilla	

Cream shortening, sugar, egg yolk and vanilla. Sift together and stir in flour and salt. Roll into 1-inch balls. Dip in slightly beaten egg whites. Roll in chopped nuts. Place 1-inch apart on ungreased baking sheet. Press thumb gently on top of each cookie. Place in thumbprints a bit of preserves, candied fruit or tinted icing. Bake at 375 F for 12 minutes. Makes 2 dozen.

BROWNIES

Mrs. Roy Feussner

1 stick butter or margarine	2 ounces unsweetened chocolate, melted in double boiler
1 cup sugar	1 cup sifted flour
2 eggs	1/3 cup chopped nuts
1 teaspoon vanilla	

Cream butter and sugar. Add eggs, vanilla and chocolate; beat thoroughly. Stir in flour and nuts, blend well. Put into greased pan and bake for 25 minutes or until done at 300 F. Cut into squares when cool.

CHOCOLATE SOUR CREAM DROPS

Mrs. Margaret Zahay

½ cup shortening	1 teaspoon vanilla
1½ cups sugar	2¾ cups flour
2 eggs	½ teaspoon baking soda
2 squares unsweetened chocolate—melted	½ teaspoon baking powder
1 cup sour cream	½ teaspoon salt

Cream shortening, sugar, eggs and chocolate. Stir in sour cream and vanilla. Sift together and stir in flour, soda, powder and salt; blend thoroughly. Chill at least 1 hour. Drop rounded teaspoonfuls about 2-inches apart on lightly greased baking sheet. Bake at 375 F for 8 to 10 minutes. Frost with favorite frosting. Makes 5 dozen cookies.

GOLDEN CARROT COOKIES

Miss Delen Matas

1 cup shortening, part butter	2 cups sifted flour
¾ cup sugar	2 teaspoons baking powder
1 cup cooked, mashed carrots	½ teaspoon salt
2 eggs	¾ cup shredded coconut

Combine shortening and sugar; mix well. Add carrots and eggs; beat well. Sift together flour, baking powder and salt; add to creamed mixture and blend thoroughly. Stir in coconut. Drop by tablespoon 2-inches apart on greased cookie sheet and bake at 400 F for 10 minutes. Add topping if desired.

REFRIGERATOR COOKIES

Mrs. George Ambrose

¾ cup shortening	1 teaspoon baking powder
½ cup brown sugar	½ teaspoon salt
½ cup granulated sugar	1 egg
2 cups flour	1 teaspoon vanilla

Cream shortening and sugars; sift dry ingredients and add to creamed mixture, blending well. Add egg and vanilla, beat well. Divide into 2 equal parts. Place on waxed paper and shape into rolls 1½-inches in diameter. Wrap in waxed paper. Chill several hours. Slice 1/8 inch thick, bake on ungreased cookie sheet 425 F oven for 6-8 minutes. Add nuts if desired.

WALNUT ICE BOX COOKIES

Mrs. Francis Carr

1 cup butter or margarine	¼ teaspoon salt
2 cups brown sugar	1 teaspoon baking soda
2 eggs, beaten	1 teaspoon cream of tartar
1 teaspoon vanilla	1 cup chopped walnuts
4 cups flour	

Cream butter and sugar; add eggs and vanilla. Mix well. Add sifted dry ingredients, blending well. Stir in walnuts. Place on waxed paper and mold into rolls; chill overnight. When ready to use, slice 1/8-inch thick and bake on ungreased cookie sheet at 350 F for 10-15 minutes. This dough may be molded in rolls and frozen to use when needed.

AUNT FANNIES ZU-ZU'S (Viscotti)

Mrs. Joseph Quinn

12 eggs	6 teaspoons baking powder
16 tablespoons oil	1 tablespoon vanilla
12 teaspoons sugar	10-12 cups flour, to mix
¼ teaspoon salt	

Beat eggs until frothy, add oil and mix. Add sugar, salt, baking powder and vanilla, beat thoroughly. Add flour, a little at a time, mixing well after each addition; until consistency of a drop cookie, or just a bit more. Can be dropped from teaspoon on greased cookie sheet or roll into balls slightly larger than shelled walnut. Bake at 400 F for about 10 minutes. Cool. A thin frosting to be used, colored if desired. Dip top of cookie into frosting, then into bowl of coconut. After frosting has set, they can be stored in a covered tin lined with waxed paper to remain soft.

PRETZELS (COOKIES)

Mrs. Anthony DeScipio

3 hard-cooked eggs	1 pound butter, soft
4 egg yolks, beaten	5 cups flour
1 cup sugar	4 egg whites, stiffly beaten

Put hard-cooked eggs through strainer; combine with raw egg yolks. Add sugar and mix well. Add butter and beat well. Add flour; knead thoroughly. Break off by piece and roll to thickness of finger, (if dough is difficult to roll, add ¼ cup milk). Shape into pretzels. Dip into egg whites and place on well greased cookie sheet. Sprinkle with sugar. Bake in 350 F oven until brown.

PUMPKIN COOKIES

Mrs. Francis Carr

1 cup shortening	½ teaspoon salt
1 cup sugar	1 teaspoon cinnamon
1 cup pumpkin	1 teaspoon baking soda
1 egg	1 teaspoon baking powder
1 teaspoon vanilla	½ cup chopped walnuts
2 cups flour	1 cup chopped dates

Cream together shortening and sugar; add pumpkin and mix. Add egg and vanilla and beat well. Add sifted dry ingredients to creamed mixture and blend thoroughly. Stir in walnuts and dates. Drop by tablespoon on ungreased cookie sheet and bake at 350F for 12 to 15 minutes.

GUM DROP COOKIES

Mrs. Thomas Burns

1 cup shortening	2 cups oatmeal
1 cup brown sugar	2 cups flour
1 cup granulated sugar	1 teaspoon baking soda
2 eggs	1 teaspoon baking powder
¼ teaspoon salt	1 cup cocoanut
1 teaspoon vanilla	1 cup colored gum drops

Cream the shortening, add the sugars and cream well. Add the eggs, salt and vanilla and beat well. Stir in the oatmeal. Add the flour sifted with baking powder and soda. Before all flour is mixed in, add the cocoanut and gum drops which have been cut into strips. Drop by spoonfuls onto greased cookie sheet and bake at 400F for 12 minutes. Place on cooling rack when cookies are baked. Makes about 6 dozen.

DATE AND NUT COOKIES

Mrs. Daniel Martin

1½ cups sugar	1 teaspoon baking soda
1 cup butter or margarine	scalded in ½ cup hot water
4 eggs	1 pound dates, cut-up and
1 teaspoon vanilla	floured
3 cups flour	1½ cups chopped nuts

Cream sugar and butter; add eggs and vanilla, mix thoroughly. Stir in flour alternately with water (and baking soda). Stir in dates and chopped nuts. Drop by tablespoon on greased cookie sheet. Bake at 375 F for 10 minutes.

ROCKS

Mrs. Joseph Maloney

¾ cup butter or shortening	½ teaspoon baking soda
1½ cups brown sugar	½ cup milk
2 eggs	1 cup chocolate chips
2½ cups flour	1 cup chopped walnuts
2½ teaspoons baking powder	1 cup cocoanut
½ teaspoon salt	

Cream butter and sugar, add eggs and mix well. Sift dry ingredients and add alternately with milk, blending thoroughly. Stir in chips, walnuts and cocoanut. Drop by teaspoon on greased cookie sheet. Bake at 375 F for 12 minutes.

MICHIGAN ROCKS

Mrs. Stephen Tancin

1 cup butter (½ pound)	3½ cups flour
1½ cups sugar	1 teaspoon baking powder
4 eggs, unbeaten	1 tablespoon cinnamon
1 pound chopped dates	Pinch salt
1 cup chopped walnuts	

Cream butter and sugar; add eggs, one at a time, beating well after each. Add dates and walnuts, mix well. Sift dry ingredients and add to creamed mixture; blending thoroughly. Drop by teaspoonful on greased cookie sheet and bake at 350 F for 10-12 minutes. Makes about 4 dozen.

GILBRALTER ROCKS

Mrs. Aloysius Brogan

1½ cups dark brown sugar	1 teaspoon cinnamon
¾ cup shortening	1 teaspoon cloves
3 eggs	3 cups flour
1 teaspoon salt	1½ cups seedless raisins
1 teaspoon baking powder	1 cup cocoanut
1 teaspoon baking soda	½ cup chopped walnuts

Cream shortening and sugar; add eggs and mix. Sift dry ingredients and add to creamed mixture; blend well. Stir in raisins, cocoanut and nuts. Drop from teaspoon on cookie sheet (greased and floured only once) and bake at 350 F for about 15 minutes or until lightly browned. Makes 100 cookies. Store in tin.

BUTTERSCOTCH COOKIES

Mrs. Vincent Lowery

½ cup butter	2½ cups flour
1½ cups brown sugar	½ teaspoon baking powder
2 eggs, unbeaten	1 teaspoon baking soda
1 teaspoon vanilla	½ teaspoon salt
2/3 cup walnuts, coarsely	1 cup sour cream
chopped	

Cream butter and sugar; add eggs and beat well. Add vanilla and about half of the walnut meats. Sift dry ingredients and add to creamed mixture alternately with sour cream, blending thoroughly. Drop by teaspoonfuls on a lightly greased cookie sheet, allow room to spread. Pre-heat oven to 400 F, bake for 10 minutes or until done. Cool; frost and press walnut into top of each cookie. Makes about 4 dozen.

BUTTERSCOTCH COOKIES

1 cup shortening or 2 sticks margarine	1/2 teaspoon salt
3/4 cup white sugar	2 cups oatmeal
3/4 cup brown sugar	1/2 cup chopped nuts
2 eggs	6-ounce package butterscotch bits
1 teaspoon vanilla	1/2 cup raisins
1 1/2 cups flour	
1 teaspoon baking soda dissolved in 1 tablespoon hot water	

Cream shortening and sugars; add eggs, vanilla and mix well. Add flour, soda and water, salt, blend thoroughly. Stir in oatmeal, nuts, butterscotch bits and raisins, mix well. Drop by tablespoon on greased cookie sheet. Bake in 350 F oven for 10-12 minutes.

COWBOY COOKIES

Mrs. Leo Thomas

1 cup shortening	1/8 teaspoon salt
1 cup sugar	1 teaspoon baking soda
1 cup brown sugar	1 cup oatmeal
2 eggs, unbeaten	1 package chocolate morsels
1 teaspoon vanilla	
2 cups flour	

Combine shortening and sugars, cream well. Add eggs, vanilla, and mix. Sift dry ingredients and add to creamed mixture, blending thoroughly. Add oatmeal; beat well. Stir in chocolate morsels. Bake at 350 F for 15 minutes on greased cookie sheet.

APPLE NUTMEG COOKIES

Mrs. Eva Kislán

1 cup shortening	1 teaspoon salt
4 eggs	2 teaspoons cinnamon
1 1/2 cups sugar	1 teaspoon nutmeg
2 cups flour	2 cups rolled mothers oats
2 teaspoons baking powder	2 cups canned apples (drained)

Cream shortening, eggs and sugar. Sift flour, baking powder, salt and seasonings and add to creamed mixture; blend well. Add oats and apples, mixing thoroughly. Drop on greased cookie sheet. Bake at 350 F for 15 minutes.

RAISIN DROP COOKIES

Mrs. Edward Quinn

2 cups flour	2 eggs
1 teaspoon soda	1 teaspoon vanilla
1/2 cup shortening	1/2 cup raisins
1/4 cups brown sugar	

Sift flour and soda. Cream shortening and sugar, add eggs and vanilla; beat thoroughly. Stir in flour and raisins. Drop by teaspoonful, 2 inches apart, on a greased baking sheet. Bake at 375 F for 8-10 minutes. Makes 4 dozen.

WELSH COOKY

Mrs. Joan Gatti

5 cups sifted flour	1 1/2 cups shortening
2 cups sugar	1 1/2 cups raisins
3 1/2 teaspoons baking powder	2 eggs, beaten
1 teaspoon cinnamon	1 cup milk
1/2 teaspoon nutmeg	

Sift dry ingredients; add shortening and work as for pie dough. Stir in raisins. Combine eggs and milk, add to flour mixture; mix well. Roll out and cut with glass or round cutter. Fry on lightly greased griddle.

GINGER COOKIES

Mrs. Edmund Smith

3/4 cup lard and butter combined	3 teaspoons baking soda
1 1/2 cups brown sugar	2 heaping teaspoons ginger
1 cup baking molasses	Flour
3/4 cup sour milk	

Mix all ingredients sifting flour, baking soda and ginger; add enough flour to stiffen dough. Roll very thin and cut with glass or round cutter. Bake 10 minutes at 375 F on greased cookie sheet.

SOFT MOLASSES COOKIES

Mrs. Raymond Stefanovich

1/2 cup shortening	1 teaspoon baking soda
1/3 cup sugar	1 teaspoon ginger
1 egg	1 teaspoon cinnamon
1/2 cup molasses	1 tablespoon vinegar diluted in 3/4 cup evaporated milk
2 cups all-purpose flour, sifted	
1/2 teaspoon salt	

Cream shortening and sugar; add egg and beat until very light. Continue to beat as you slowly pour in molasses. Re-sift flour with remaining dry ingredients and add to creamed mixture alternately with evaporated milk; blend thoroughly after each addition to make a smooth dough. Butter and flour cookie sheets and drop by teaspoonful. Bake in pre-heated 375 F oven 8-10 minutes. If desired, 1/2 cup raisins may be added to this dough. Makes about 4 dozen.

GINGER PUFFS

1 cup brown sugar
1 egg
1 teaspoon ginger
1 cup molasses

Mrs. William McNelis

2 teaspoons baking soda
(dissolved in 1 cup hot water)
1 cup melted shortening or lard
4 cups flour

Mix in order given. Drop from tablespoon, to greased cookie sheet, spacing about 2-inches apart. Bake in hot oven about 400 F for 10-12 minutes.

MOLASSES DROP COOKIES

1/2 cup shortening
1/2 cup sugar
1/2 cup molasses
1 egg, beaten
1 teaspoon baking soda
1/2 cup sour milk

Mrs. John Davis

2 1/2 cups flour
1 1/2 teaspoons cinnamon
1/2 teaspoon ginger
1/4 teaspoon cloves
1/2 teaspoon salt
1/2 cup chopped seedless raisins

Cream together shortening and sugar; add molasses and mix well. Stir in egg. Dissolve soda in milk. Sift together dry ingredients and add to creamed mixture alternately with milk; blending thoroughly. Stir in raisins. Drop by teaspoon on greased baking sheet and bake at 350 F for 12 minutes. Makes 3 1/2 dozen.

OLD-FASHIONED MOLASSES COOKIES

1 egg
1 cup sugar
1 cup baking molasses
(Brer Rabbit yellow label)

Mrs. John Ferry

3/4 cup shortening, melted
2 teaspoons baking soda dissolved in 1 cup scalding water
4 cups flour

Beat together egg and sugar; add molasses, shortening, baking soda and water; mix well. Blend in flour. Place by tablespoon on greased cookie sheet. Sprinkle granulated sugar over cookies before baking. Bake at 350 F for 8-10 minutes.

DELICIOUS MOLASSES COOKIES

1 cup brown sugar
2 cups shortening
2 cups Brer Rabbit Molasses
1 cup sour milk
8 cups flour

Mrs. Neale V. Gallagher

2 teaspoons baking soda
1 teaspoon salt
Dash of cinnamon
Dash of nutmeg

Cream sugar and shortening in a large bowl; add molasses, then sour milk and mix well. Sift dry ingredients and add to molasses mixture; blend thoroughly. Add more flour, if necessary, to make the dough easier for handling. Take small amount at a time, roll out to about 1/4 inch thickness; cut out circle with glass or cookie cutter. Bake in 375 F oven for 12 minutes on greased cookie sheet. (grease only once)

MOLASSES COOKIES

2/3 cup shortening
1/2 cup sugar
1 egg
1/2 cup molasses
2 1/2 cups all-purpose flour, sifted
1 teaspoon baking soda

Mrs. Pauline Kobza

1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon salt
1/2 cup buttermilk
1 cup raisins

Cream shortening and sugar; beat in egg. Add molasses and mix well. Sift dry ingredients and add to creamed mixture alternately with buttermilk; blend thoroughly. Stir in raisins. Drop from tablespoon on greased cookie sheet and bake at 350 F for 12 minutes.

PEANUT BLOSSOMS

1 1/2 cups sifted flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter or margarine
1/2 cup sugar

Mrs. Edward Thomas

1/2 cup brown sugar
1 egg
1 teaspoon vanilla
1/2 cup peanut butter

small package semi-sweet chocolate morsels or Hershey candy kisses

Sift together flour, baking soda and salt. Cream butter and sugar; add egg and vanilla; mix well. Stir in sifted ingredients, then peanut butter. Cover bowl and chill. Roll into balls and make an indentation in the center of each ball, place 2 or 3 morsels or one candy kiss in each one. Bake 8-10 minutes on a greased cookie sheet in 350 F oven. Makes about 3 dozen.

PEANUT BUTTER HERMITS

1 cup Eagle-Brand Condensed milk

Margaret Maloney

1/4 teaspoon salt
3/4 cup graham cracker crumbs

6 tablespoons peanut butter

Combine milk and peanut butter, mix thoroughly. Add salt and graham cracker crumbs, blend thoroughly. Drop by teaspoonful on greased cookie sheet and bake at 350 F for 10 minutes.

PEANUT BUTTER COOKIES

1/2 cup shortening
1/2 cup honey
1/2 cup brown sugar
1 egg, beaten

Mrs. Edward Quinn

1/2 cup peanut butter
1/2 teaspoon salt
2 cups flour
1/2 teaspoon baking soda

Cream shortening, honey, and sugar together until light and fluffy. Add egg, peanut butter and salt; mix well. Stir in sifted flour and soda; blending well. Form into small balls of dough. Place on a greased cookie sheet, press with a fork. Bake in 350 F oven 8-10 minutes.

PEANUT COOKIES

Mrs. Joseph Maloney

2 tablespoons butter	1 teaspoon baking powder
¼ cup sugar	½ cup flour
1 egg, well beaten	2½ tablespoons milk
1 teaspoon vanilla	¾ cup chopped peanuts

Cream butter and sugar; add egg, vanilla, and mix. Sift flour and baking powder and add to creamed mixture alternately with milk, blending well. Stir in chopped peanuts. Drop by teaspoonful on a buttered cookie sheet, placing ½ peanut on each. Bake in 375 F oven for 10 minutes.

DATE AND NUT FILLED COOKIES

Mrs. John DellaCroce

2 cups sugar	3 teaspoons cream of tartar
1 cup shortening and butter combined	2 teaspoons baking powder
2 eggs	7 cups flour
1 tablespoon vanilla	1 cup milk

Cream shortening, butter and sugar; add eggs and beat well. Add vanilla, then sifted dry ingredients alternately with milk. Roll out on slightly floured board and cut with round cookie cutter; fill with date and nut filling. Cut a small hole in the top portion of the cookie with a small salt-shaker top. Place on greased cookie sheet. Bake 10-13 minutes in a moderate oven.

FILLING

1 cup cut-up dates — ½ cup sugar — ¼ cup water

Combine ingredients and bring to a boil. Simmer, stirring frequently, for 10 minutes. Cool, add walnuts if desired.

PINEAPPLE FILLED COOKIES

Mrs. Margaret Zahay

½ cup shortening	1 teaspoon vanilla
1 cup sugar	2½ cups flour
2 eggs	¼ teaspoon soda
2 tablespoons milk	½ teaspoon salt

Cream shortening, sugar and eggs. Stir in milk and vanilla. Sift and stir in flour, soda and salt, blending thoroughly. Chill dough. Roll thin, cut into 3-inch rounds and place on greased baking sheet. Fill center, press another cookie on top and press down edges. Bake at 375 F for 8-10 minutes. Makes 4 dozen cookies.

PINEAPPLE FILLING

1 cup sugar	¾ cup pineapple juice
4 tablespoons flour	4 tablespoons lemon juice
1½ cups drained and crushed pineapple	3 tablespoons butter
	¼ teaspoon nutmeg

Combine all ingredients and cook slowly, stirring constantly, until thickened. Cool.

BETHLEHEM COOKIES

Mrs. Rupert Sweet

3½ cups flour	3 egg yolks, slightly beaten
1 teaspoon baking soda	1 cake fresh yeast
½ teaspoon salt	1 teaspoon vanilla
1 cup shortening or butter, soft	½ pint sour cream

Sift flour, soda and salt into bowl; add shortening and mix lightly as for pie crust. Combine egg yolks, yeast, vanilla and sour cream and add to dough; mix gently. If dough is too moist, add more flour. Let stand in refrigerator until chilled. Roll out dough in confectioners' sugar until very thin; the more sugar used, the better and sweeter they will be. Cut into small squares (about 3-inches) and spread desired filling on dough, roll from one end very tight. Bake on greased cookie sheet for 15 minutes at 375 F.

NUT FILLING

1 pound ground walnuts	¼ cup milk
½ cup sugar	1 tablespoon butter

Combine ingredients listed above and mix well.

FILLED BUTTER HORNS

Mrs. John Grega

4 cups flour	½ teaspoon salt
1 cup butter	3 tablespoons sugar
4 egg yolks	½ pint sour cream
2 cakes fresh yeast	

Blend flour and butter; combine egg yolks, yeast, sugar, sour cream; combine the two mixtures lightly as for pie crust. Do not overwork dough. Place in bowl, cover with cloth and let stand in cool place overnight. Can be put into refrigerator but be sure to remove 1 hour before rolling. Using confectioners' sugar, roll dough to ½-inch thickness. Cut into 3-inch squares, spread with 1 teaspoon of desired filling and roll, curve slightly to form horns. Bake on greased cookie sheet in slow oven (350 F). After 6 minutes in oven, brush tops lightly with 1 beaten egg to which a dash of cream has been added. Return to oven for 20 minutes.

NUT FILLING

2 egg whites, stiffly beaten	½ cup sugar
1½ cups chopped walnuts	

Combine ingredients and place 1 teaspoon on each square of dough. This filling is nice because it doesn't shrink while baking. When you bite into a horn, it will be chuck-full of filling. These horns keep indefinitely and the flavor remains. Sweetened lekvar, or prune filling, poppyseed or fruit filling such as apricot may be used.

RAISIN FILLED COOKIES

Mrs. Joseph Maloney

- 2 cups sugar
- 3/4 cup shortening
- 1 cup sour milk or buttermilk
- 1 teaspoon baking soda
- 1 teaspoon salt
- 6-7 cups flour, enough to roll

Cream together sugar and shortening; add milk, soda and salt, mix well. Stir in flour. Roll to desired thickness; cut out circles with a glass or cookie cutter; place 1 tablespoon filling on circle; cover with another circle and press edges together. Bake at 350 F for 12 to 15 minutes on greased cookie sheet.

FILLING

- 1 pound raisins
- 2 tablespoons cornstarch dissolved in 1/2 cup cold water
- 1/3 cup sugar
- 1 orange, grated rind and juice

Cook raisins until puffed; in 1 cup water, add cornstarch and water mixture, sugar, also orange rind and juice. Bring to a boil and simmer 1 minute. Cool. (for Mince Meat filling see Canning, Index).

FRUIT COOKIES

Mrs. Katherine Teliho

- 1 pound raisins
- 1 1/2 cups sugar
- 1 cup butter
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon allspice

Combine the ingredients listed above and add 3 cups boiling water. Boil for 8 minutes. Cool, then add:

- 1 pound candied fruit
- 1 1/2 cups chopped nuts
- 4 cups flour
- 2 1/2 teaspoons baking soda

Drop by teaspoon on lightly greased cookie sheet. Bake at 350 F for 10-15 minutes.

MOONS

Mrs. Francis Carr

- 1 pound shortening
- 7 cups flour
- 1 teaspoon salt
- 1 Fleischmann's Yeast Cake
- 1 large can evaporated milk
- 6 eggs, well beaten

Combine shortening, flour and salt as for pie crust. Dissolve yeast in small amount of evaporated milk. Add eggs to the remainder of the evaporated milk and mix well. Combine both milk mixtures. Blend with flour mixture. Divide dough into 4 parts and roll out to a circumference of about 2-inches. Roll in waxed paper and refrigerate overnight. Slice about 1/4-inch thick. Roll out in powdered sugar and fill with nut, prune or poppyseed filling (see index). Roll and shape like half-moons. Bake at 350 F on greased cookie sheet for 20 minutes or until golden brown.

HUNGARIAN KIFLI

Mrs. Michael Midlick

- 1 large yeast cake
- 3/4 cup warm water
- 1 teaspoon sugar
- 8 cups flour
- 3/4 cup sugar
- 1 teaspoon salt
- 1 pound butter or margarine
- 6 eggs, beaten
- 1 pint heavy or sweet cream

Dissolve yeast into warm water, add 1 teaspoon sugar and stir. Combine flour, sugar, salt and butter as for pie crust. Add eggs, yeast mixture and heavy cream to flour mixture; knead until smooth. Place in greased bowl, cover with cloth and put in refrigerator or cool place overnight. In the morning, cut into two portions, roll out very thin, using confectioners' sugar for handling. Cut into 3-inch squares, spread with desired filling and roll. Place rolls 1/2-inch apart on greased cookie sheet and bake at 350 F for 20 minutes.

FILLING

- 1 pound ground nuts
- 1 can angel flake coconut
- 1 cup sugar
- 2 eggs, beaten
- 1/2 cup milk

Combine the ingredients listed above and mix well.

CRESCENTS

Mrs. Margaret Zahay

- 3 cups flour
- 1/2 teaspoon salt
- 1 cup sugar
- 3 teaspoons baking powder
- 1 cup butter or margarine

Crumble above ingredients as for pie crust. Beat 3 eggs and put in measuring cup. Fill cup with milk. Add to above mixture. Roll out to 1/4-inch thickness in powdered sugar. Cut in 3-inch squares. Fill with your favorite nut filling and roll. Bake at 400 F for 10 minutes. Makes 100.

NUT FILLED COOKIES

Miss Anna Marie Gallagher

- 1/2 pound margarine, soft
- 1 8-ounce package cream cheese
- 3 cups flour

Combine ingredients and blend well; chill. Roll out in confectioners' sugar to 1/2-inch thickness; cut in 2-inch squares and fill with your favorite filling.

FILLING:

- 1 pound ground nuts
- 1 teaspoon vanilla
- 3 tablespoons melted margarine
- Sugar and honey to taste about 1/3 cup sugar
- Milk to moisten

Combine nuts with 1/4 cup milk and remaining ingredients. When mixed well, add more milk if necessary for right consistency.

CHERRY CAKE DESSERT

- 1 can sour cherries
- 2 tablespoons corn starch
- 1 cup sugar
- Dash of salt
- 1/2 teaspoon almond extract
- 1/2 teaspoon red food coloring
- 2 teaspoons lemon juice
- 1 tablespoon butter
- 1 package white cake mix

Drain sour cherries, measure juice and add enough water to make 1 cup, put in sauce pan with corn starch. Place over heat and stir until mixture appears clear. Add sugar, salt, extract and food coloring. Bring to a boil, stirring constantly. Remove from heat and add lemon juice, butter and cherries. Set aside. Prepare cake mix as directed on package, pour into well-greased large loaf pan. Spoon cherry mixture over top of cake and bake at 350F for about 45 minutes. Cherry mix will sink to bottom. Serve warm or cold with cream or ice cream.

CHERRY TORTE

Mrs. Bernard Balas

CRUST

- 2 cups sifted flour
- 1 teaspoon salt
- 1 cup shortening
- 1 egg, slightly beaten

Cut shortening into flour and salt. Add egg; stir till a soft dough. Pat over bottom of 11 1/2 x 7 1/2 x 1 1/2-inch baking dish. Bake at 425F about 20 minutes.

FILLING

- 1 1-pound can (2 cups) pitted tart red cherries (water pack) reserve juice
- 3/4 cup sugar
- 3 egg yolks
- 3 tablespoons Quick-cooking Tapioca
- 1/4 teaspoon red food coloring
- 2 teaspoons lemon juice

Drain cherries, reserving juice. Add water to juice to make 1 cup. Combine juice with sugar, beaten egg yolks, tapioca, and food coloring; let stand 5 minutes. Cook and stir until mixture thickens and comes to a boil. Add cherries and lemon juice; cool slightly.

MERINGUE

- 3 egg whites
- 1 teaspoon vanilla
- 1/4 teaspoon cream of tartar
- Dash of salt
- 3/4 cup sugar
- 1 cup walnuts, broken

Beat egg whites with vanilla, cream of tartar, salt until soft peaks form. Slowly add sugar beating to stiff peaks. Fold in walnuts. Pour filling over baked crust; top with meringue. Bake in moderate oven 350F about 20 minutes or until lightly browned. Cool. Cut in 9 or 12 squares.

STRAWBERRY OR CHERRY TORTE

- 1/2 cup margarine
- 1/4 cups flour
- 2 tablespoons sugar
- 1 package vanilla pudding
- 2 cups milk
- 2 tablespoons corn starch
- 1/2 cup sugar
- 1 package frozen strawberries or 1 #2 can cherries

Combine margarine, flour and sugar as for pie crust. Press into pan about 9 x 6-inches. Bake at 400F until brown, about 20 minutes. Mix vanilla pudding and milk as directed on package. When cool put into crust. Mix corn starch and sugar together, add to strawberries or cherries and cook until thick and clear. Cool and spread over custard in crust. Top with whipped cream. Serves 8.

HARVEST TORTE

- 4 cups diced tart unpared apples
- 1 cup sugar
- 1/2 cup sifted flour
- 2 teaspoons baking powder
- 1 egg
- 1 tablespoon melted butter
- 1 teaspoon vanilla
- 1/2 cup coarsely chopped walnuts
- 1/2 cup pitted dates, cut up

Combine all ingredients; stir only until thoroughly mixed. Do not beat. Turn into 8 x 8 x 2-inch greased pan and bake at 400F for 40 minutes or until apples are tender. Cut in squares. Serve hot or cold with whipped cream or vanilla ice cream. Serves 6-8.

APPLE CAKE DESSERT

FILLING:

- 8 cooking apples, peeled, cored, thinly sliced
- 1 cup sugar
- 2 tablespoons flour
- 1 teaspoon nutmeg

TOPPING:

- 2 tablespoons soft butter or margarine
- 1/2 cup sugar
- 2 eggs
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- Whipped cream

In a bowl combine the thinly sliced apples, sugar, flour and nutmeg. Mix well. Pour into a buttered baking pan or dish 8 x 10-inches. In a bowl cream the butter or margarine thoroughly; gradually add the sugar, beating until light and fluffy. Add the eggs, one at a time, beating well after each addition. Slowly add the combined sifted flour, baking powder and salt, blending thoroughly. Spoon batter over apple mixture in baking pan. (This will be a thin crust when baked.) Bake in moderate oven (350F) about 25 minutes or until golden brown. Remove to rack to cool. Serve with whipped cream.

NOTE: Any desired fruit may be used, such as rhubarb, cherries, prunes, etc. It is also good served warm with milk or ice cream.

APPLE CRUNCH

Helen Mazurek

Grease oblong glass dish. Peel and slice apples in dish as deep as desired. Cover with 3 tablespoons of sugar and sprinkle with cinnamon.

CRUMBS:

- | | |
|--------------------------|---------------------|
| 1 cup sugar | 1/2 teaspoon salt |
| 1 cup flour | 1/4 pound margarine |
| 1 teaspoon baking powder | |

Combine ingredients and sprinkle over apples. Sprinkle with cinnamon. Add 1 cup water in bottom for juice. Bake at 400 F for 15 minutes; reduce heat to 350 F until apples are cooked. Test with fork.

BAKED DEVIL'S FLOAT

Mrs. Joseph Maloney

- | | |
|-----------------------------|--------------------------|
| 1/2 cup sugar | 1 cup flour |
| 1 1/2 cups water | 1/2 teaspoon salt |
| 12 marshmallows (quartered) | 1 teaspoon baking powder |
| 2 tablespoons shortening | 3 tablespoons cocoa |
| 1/2 cup sugar | 1/2 cup milk |
| 1 teaspoon vanilla | 1/2 cup chopped nuts |

Boil 1/2 cup sugar and water for 5 minutes. Pour into casserole; top with marshmallows. Cream shortening and remaining 1/2 cup sugar; add vanilla. Sift flour with salt, baking powder and cocoa and add to creamed mixture alternately with milk. Add nuts and stir. Drop from spoon over marshmallows. Bake in 350 F oven for 45 minutes.

BAKED DEVILS FLOAT

Mrs. Bernard Balas

- | | |
|-------------------------------|---------------------------|
| 1 cup sugar | 1 1/4 cups flour |
| 1 1/2 cups water | 3 tablespoons cocoa |
| 1/2 cup coarsley chopped nuts | 2 teaspoons baking powder |
| 2 tablespoons butter | 3/4 cup milk |
| 1/2 cup sugar | |

Add sugar to the water and bring to a boil; pour into baking dish, add nuts. **BATTER:** Cream butter and sugar; sift dry ingredients and add to creamed mixture alternately with milk, blending well. Drop by spoon on hot mixture. Bake at 350 F for about 1 hour or until done. Serve topped with whipped cream.

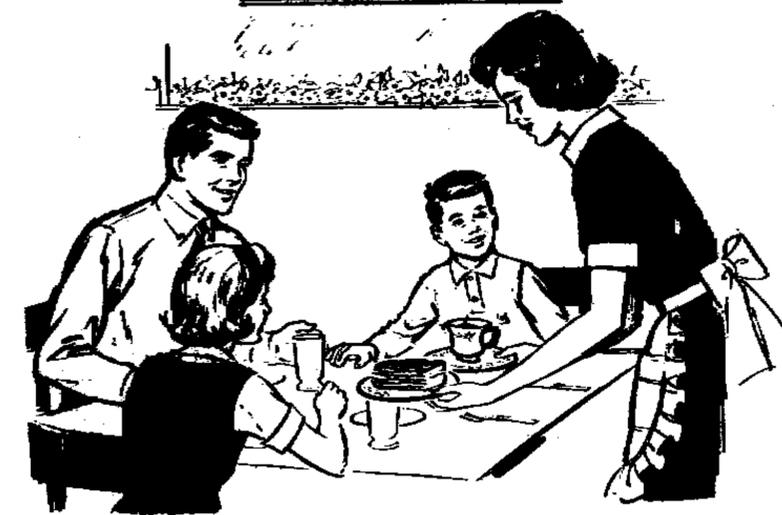
FROZEN FRUIT DESSERT

Mrs. John Jabjiniak

- | | |
|----------------------------------|----------------------|
| 1 cup sugar | 2 oranges, sectioned |
| 1 tablespoon gelatin | Juice of 2 lemons |
| 6 crushed bananas | |
| 2 8-ounce cans crushed pineapple | |

Dissolve sugar and gelatin in 2 cups boiling water. Mix all ingredients with gelatin solution and freeze. A few cherries may be added for color.

Desserts



Dessert gives the finishing touch to a perfect meal, so make it interesting and attractive, colorful and flavorful; for many it is the most important course, the one to savor and relish, and the one without which no dinner is complete. From truly endless possibilities we have selected for this section the most delectable desserts. There are old favorites and new inspirations to fit all tastes and whims; quick-as-a-wink recipes and those that can be prepared a day in advance for even quicker serving. Choose the last course to suit the menu—a light dessert if the meal has been heavy; a richer one if the meal has been light. A dessert should not repeat a food or flavor served elsewhere in the meal. If a fruit cup or fruit cocktail has been served, a fruit dessert should be avoided. Serve a light dessert such as fruit, with a heavy meat dinner and usual accompaniments. Serve a starchy dessert with a meal that has not included potatoes, spaghetti, or a similar starchy food. Serve a protein dessert with a custard foundation, such as baked custard or custard pie with a vegetable luncheon or dinner.

PINEAPPLE NUT BALLS

Anna Marie Gallagher

1 cup crushed pineapple
1/2 pound miniature marshmallows
1/2 pint heavy cream, whipped

1/2 cups coarsely chopped pecans
or walnuts
10 maraschino cherries

Drain pineapple well. Mix pineapple and marshmallows and let stand for 1 hour. Fold in whipped cream. Cover and chill in refrigerator overnight. Shape in small balls (about the size of golf balls) and roll in chopped nuts. Garnish with half of maraschino cherry and return to refrigerator until serving time. Makes approximately 20 balls or 10 servings.

STRAWBERRY FLUFF

1 egg white
3/4 cup sugar

3/4 cup crushed fresh or frozen strawberries

Beat 1 egg white until stiff. Beat in sugar alternately with strawberries with juice (about 2 tablespoons at a time) beating well after each addition and until mixture is very stiff. Serve immediately. Leftover fluff can be rewhipped or frozen.

CREAMY RICE PUDDING

Mrs. Francis Pelot

1/2 cup uncooked rice
3 cups boiling water
1 1/2 teaspoons salt
1 cup (15-ounce can) sweetened condensed milk

1/2 cup raisins, if desired
1 or 2 eggs, optional
1 teaspoon vanilla
1/4 teaspoon nutmeg

Wash rice. Put rice, water and salt in top of double boiler, over rapidly boiling water. Cook rice until tender, about 40 minutes. Stir in canned milk and raisins. If eggs are not used, continue heating over rapidly boiling water until mixture thickens slightly, about 12 minutes. If eggs are used, reduce heat and add eggs slowly, stirring rapidly; continue to heat until mixture coats a spoon, about 6 minutes. Remove from heat and stir in vanilla and nutmeg. Serve warm or cold. NOTE: Eggs make a thicker, richer pudding.

RICE PUDDING

Mrs. Frank Smith

(cook on top of stove)

1 quart milk
1/2 cup sugar
1/2 cup rice
Pinch of salt

3 eggs
1/2 cup water
1/2 teaspoon vanilla

Combine first four ingredients. Cook slowly until rice is tender. Add more milk if too thick. When cooked, beat eggs with water and add rice with vanilla. Cook 2 minutes. Pour into pan and sprinkle with cinnamon and sugar. Chill and serve.

WHIPPED RICE PUDDING

Mrs. Daniel Gocek

1/2 cups cooked rice
 1/2 cups diced marshmallows
 (or) 1 cup cocoanut
 1/2 cup well-drained crushed
 pineapple
 1/4 cup chopped nuts

1/4 cup chopped maraschino
 cherries
 2/3 cup (small can) undiluted
 evaporated milk
 2 tablespoons lemon juice
 1/2 cup sifted confectioners'
 sugar

Mix rice, marshmallows, (or cocoanut), pineapple, nuts and cherries in a bowl. Chill evaporated milk in refrigerator tray until soft ice crystals form around edges of tray (15-20 minutes). Whip until stiff (about 1 minute). Add lemon juice and whip VERY stiff (about 2 minutes longer.) Beat in sugar. Fold WHIPPED evaporated milk into the rice mixture. Spoon into serving dishes. Serves 6.

RICE PUDDING

M.B. Rish

1 cup rice
 1 quart milk
 4 eggs, beaten
 3/4 cup sugar

1 teaspoon salt
 1 teaspoon cinnamon
 1 teaspoon vanilla

Wash rice, partially cook and drain. Mix all ingredients and pour into a buttered casserole. Bake at 350 F for 1 hour.

FLUFFY PINEAPPLE RICE PUDDING

1/2 cup rice
 1/2 cup sugar
 Pinch of salt
 1 quart milk

1/2 pint heavy cream,
 whipped
 1 can (#2) crushed pineapple

Cook rice, sugar, salt and milk until rice is well done. Add a little water during cooking, stir frequently to avoid sticking. When done, mixture should be thick and most of the liquid cooked out. Chill rice mixture until cold. Add pineapple (don't drain). Fold in whipped cream.

CHOCOLATE PUDDING

M.B. Rish

6 tablespoons corn starch
 1 quart milk
 1 cup sugar
 1/4 teaspoon salt

6 tablespoons cocoa
 1 tablespoon butter
 1 teaspoon vanilla
 1 egg, beaten

Dissolve corn starch in 1 cup milk. Slowly add remaining milk to sugar, salt and cocoa, mix until smooth. Bring to a boil over low heat, add butter, then corn starch mixture, stirring constantly until it thickens. Remove from heat, add vanilla and fold in well beaten egg.

HUCKLEBERRY PUDDING

Mrs. John Jabjiniak

1/4 cup shortening
 1 cup sugar
 1 egg
 1 teaspoon vanilla
 2 cups flour

3/4 cup milk
 1/2 teaspoon salt
 3 teaspoons baking powder
 Dash of allspice, cinnamon and
 nutmeg
 2 cups blueberries

Cream shortening and sugar. Add egg and vanilla and mix well. Add sifted dry ingredients alternately with milk, blending well. Dust berries with flour and stir into batter. Bake in a oblong greased baking dish for 30 minutes at 350F. Serve with your favorite sauce while warm.

CREAM CHEESE PUDDING

Mrs. Ann Swankoski

1/2 cup sugar
 1 can crushed pineapple
 Knox gelatin

1 package cream cheese, soft
 1 cup evaporated milk

Combine sugar and pineapple, bring to a boil. Add 1 tablespoon Knox gelatin softened in 1/4 cup cold water. Add package cream cheese, cook about 1 minute. When cold, add whipped cream.

WHIPPED CREAM

Soak 1/4 teaspoon Knox gelatin in 1 tablespoon cold evaporated milk. Heat remaining milk to boiling point. Add gelatin and chill, then whip.

COTTAGE PUDDING

Mrs. David Wagner

1 cup flour
 1/2 cup sugar
 1/8 teaspoon salt
 2 teaspoons baking powder
 1/2 cup milk

1 egg, beaten
 2 tablespoons shortening,
 melted
 1 cup blueberries, optional

Sift together flour, sugar, salt and baking powder. Add milk, egg and shortening; beat well. Add berries. Bake in greased shallow pan in 275 F oven for about 20 minutes. Serve with chocolate sauce; if berries are used serve with milk.

CUSTARD BREAD PUDDING

Mrs. James Brennan

4 eggs
 1 quart milk
 1/4 teaspoon salt
 3/4 cup sugar

5 slices heavily buttered bread
 1 cup raisins (optional)
 Cinnamon

Beat eggs, add milk, salt, sugar and mix together. Cut bread in quarters and put in buttered baking dish; pour mixture over bread and mix slightly; sprinkle with cinnamon. Bake at 375 F for 1 hour and 15 minutes.

RUM CREAM PUDDING

Mrs. John Jabjiniak

½ pound confectioners' sugar
4 egg yolks
¼ cup wine, white or dry
¼ cup rum
1 tablespoon gelatin, unflavored,
dissolved in ¼ cup water
4 egg whites, stiffly beaten
½ pint heavy cream, whipped

Combine sugar, egg yolks, wine and rum together and cook in top of double boiler until thick, stirring constantly. Add dissolved gelatin and remove from heat; cool slightly and add stiffly beaten egg whites and whipped cream. Pour into sherbet glasses and chill. (1 tablespoon each of orange juice, lemon juice and rum flavoring may be used instead of wine and rum.) Quite a delicacy that will long be remembered by guest.

PUFFY CUSTARD

Mrs. John Ferry

½ tablespoons unflavored gelatin
1 quart milk
1 package vanilla pudding mix
2 eggs, separated
Grated rind of 1 lemon
1/8 teaspoon salt

Sprinkle gelatin over ½ cup milk; let stand 5 minutes. Slowly add remaining milk to pudding mix in top of double boiler, stirring until smooth. Add lemon rind, and cook over direct heat, stirring constantly, until mixture thickens and begins to boil. Pour gradually over slightly beaten egg yolks; return to double boiler, and cook over boiling water 2 minutes. Remove from heat; add soaked gelatin and stir until dissolved. Fold in stiffly beaten salted egg whites. Pour into 1½ quart mold rinsed with cold water. Chill until set. Serve with fruit or sprinkle with nutmeg. Makes 6-8 servings.

ICED ZABAGLIONE

8 egg yolks
Grated rind of ½ lemon
½ cup plus 1 tablespoon sugar
1 cup dry Marsala wine
1 teaspoon unflavored gelatin
3 tablespoons cognac
1 pint heavy cream, whipped stiff with ½ teaspoon vanilla and 1 tablespoon sugar

Beat egg yolks, lemon rind and sugar for 3 minutes with electric beater at high speed, or 9 minutes with hand beater. Fold in wine. Place egg mixture on top of double boiler. (The water in the double boiler should be boiling slowly.) Cook for about 6 minutes continuing to beat with beater. Zabaglione is cooked when it stands in soft peaks. Remove from heat. Soften gelatin in 1 tablespoon cold water and dissolve in 2 tablespoons boiling water and add to Zabaglione, stirring slowly. When Zabaglione is at room temperature, blend in cognac and heavy cream. Place in individual glasses or in a crystal or silver bowl and place in refrigerator for 4-5 hours. Serve with cookies or french pastry. Serves 8.

ZABAGLIONE (Italian)

1 egg yolk per person
2 tablespoons marsala or white wine per egg
1 tablespoon sugar per person
Dash of lemon rind
Drop of sweet liquer, optional

Beat the eggs with sugar in a double boiler. When white and fluffy, add wine and lemon rind. Place on low heat, mixing constantly with a wooden spoon. Take off heat at point of boiling. Serve immediately.

SPANISH CREAM

1 tablespoon gelatin
3 cups milk
3 eggs, separated
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla

Soak gelatin in milk for 5 minutes. Place in top of double boiler and when milk is scalded, pour slowly on slightly beaten egg yolks to which sugar has been added. Return to double boiler and cook until slightly thickened, stirring constantly. Remove from heat and add salt and vanilla. Cool and add stiffly beaten egg whites. Turn into molds, which have been dipped in cold water. Chill in refrigerator until firm. Unmold and serve with whipped cream or sliced fruit. NOTE: Use 1½ tablespoons gelatin if one large mold is used.

SPANISH CREAM

M.B. Rish

2 cups milk
4 teaspoons Gelatin, (Knox unflavored)
2 tablespoons cold water
½ cup sugar
¼ teaspoon salt
3 eggs, separated
¼ teaspoon vanilla

Scald the milk. Dissolve the gelatin in cold water and add to scalded milk. Stir until well dissolved. Mix sugar, salt and egg yolks in a bowl. Pour a little of the scalded milk on the egg and sugar mixture and stir well. Add remainder of scalded milk and return to double boiler. Cook for about 10 minutes. Remove from heat, add vanilla and stiffly beaten egg whites. Pour into molds to chill. When firm unmold on flat dish and serve with whipped cream if desired.

CHERRY CREAM PARFAIT

Mrs. Anthony DeScipio

1 cup whipping cream
3 tablespoons sugar
1 teaspoon vanilla
1 cup sour cream
1 #2 can cherry pie filling

Whip cream with sugar and vanilla. Fold in sour cream. Layer in parfait or sherbet glasses alternately with cherry pie filling, beginning with a red layer and ending with a white layer. Garnish with a maraschino cherry. Chill until serving time.

CHICKEN FANCY

Mrs. Francis Boyle

- | | |
|---|----------------------------|
| 1 frying chicken, 3 pounds or more, cut into serving pieces | ½ teaspoon salt |
| ½ cup butter or margarine, melted | ¼ teaspoon savory salt |
| 1 clove garlic, cut in half | Dash of pepper |
| | 1 cup crushed potato chips |
| | 1 cup crushed corn flakes |

Remove skin from chicken; wash and dry well. Melt butter or margarine with garlic, salt, savory and pepper in medium sauce pan. Mix potato chips and corn flakes in pie plate. Dip chicken pieces, one at a time, in melted butter mixture; then in crumbs, coating well. Arrange in a single layer in large, shallow baking pan. Bake at 350 F for 1 hour, turning occasionally. When in oven 30 minutes, pour butter mixture over chicken while turning pieces. (Remove garlic from mixture). NOTE: Chips and corn flakes may be crushed by putting them into a plastic bag, seal and roll out with rolling pin.

PATIO CHICKEN DINNER

Mrs. Bernard Balas

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|--|--------------------------------|
| 4 sheets aluminum foil, 18 x 12 inches, heavy duty | 1 package dried onion soup mix |
| 5-ounce package Minute Rice (cooked) | 1 cut up chicken |
| | ½ cup evaporated milk |
| | 4 teaspoons butter |

Put rice in center of foil. Sprinkle 1 tablespoon onion soup mix on each. Place chicken parts on rice; on each, pour tablespoon milk, 1 tablespoon onion soup mix and 1 teaspoon butter. Bring together the 2 short sides of each piece of foil. Fold under twice and then fold short ends to seal. Place on cookie sheet and bake in center of oven 75 minutes at 350 F. Serve in foil wrap.

PARMESAN CHICKEN SUPREME

Mrs. Joseph Maloney

- | | |
|---|--------------------------|
| 4 Supremes (boned breast from 2 fryers) | |
| 1 egg | ½ cup Parmesan cheese |
| ¼ teaspoon salt | ½ cup white bread crumbs |
| ½ teaspoon olive oil | 1 cup flour |

Combine egg with salt and olive oil and beat with rotary beater. Combine cheese and bread crumbs and mix well. Season Supremes with salt and pepper. One at a time, roll them in the flour and shake off excess. Dip in beaten egg mixture, then roll in cheese and crumb mixture. Lay on waxed paper and allow to set for several hours (refrigerate). Saute on both sides in butter until resilient to pressure of your finger. Serve with butter sauce; 4 tablespoons melted butter, 3 tablespoons minced parsley and 1 teaspoon lemon juice. Rich in flavor.

Main Dishes

Meat - Poultry - Seafood - Lenten Meals



As a modern homemaker you realize full well how the main course for any meal presents the greatest challenge to your cooking imagination and ingenuity. Here's a collection of main course recipes designed to bring a wide variety of delicious dishes to your table. Each has been especially selected for its flavor and family appeal—in addition to its ease of preparation in the midst of a busy day's schedule. You'll find complete instructions for old stand-bys as well as new ideas galore.

BAKED NOODLES AND CHICKEN

Mrs. Joseph Maloney

- | | |
|--|--|
| ½ package Stroganoff or
wide noodles or 3 cups
of cooked noodles | 1 can cream of chicken soup
1 cup cubed chicken
1 can string beans |
|--|--|

Cook noodles according to directions on package, drain. Place in a greased baking dish. Add drained beans and chicken. Mix together lightly. Pour the soup mixed with enough liquid drained from the beans to make two cups of liquid. Bake in 350 F oven for about 30 minutes.

CHICKEN CHOW BAKE

Mrs. Bernard Balas

- | | |
|--|--|
| 2 cups diced chicken
1 can condensed mushroom
soup
1 9-ounce can (1 cup)
pineapple tidbits | 1 tablespoon soy sauce
1 cup celery slices
2 tablespoons chopped green onion
1 3-ounce can (2½ cups) Chow
Mein noodles |
|--|--|

Combine all ingredients except noodles. Mix well. Fold in one cup of noodles. Turn into 8 x 8 x 2-inch baking dish. Sprinkle with remaining noodles. Bake 350 F for 50 minutes.

SWEET-SOUR CHICKEN

Mrs. Bernard Carr

- | | |
|--|---|
| 8 chicken breasts or parts
1 cup chicken broth
2 cups brown sugar
½ cup vinegar | 1 tablespoon soyu
1 small can pineapple slices,
drained
½ cup diced green pepper |
|--|---|

Boil chicken until tender; remove from broth and shred. Set aside to cool. Salt and pepper to taste. Combine remaining ingredients in a sauce pan and thicken with ½ cup cornstarch. Add shredded chicken, and bring to a boil over low heat; remove from heat and serve. Pork may be used instead of chicken.

BAR-B-QUE CHICKEN

Mrs. Joseph Batcha

Sauce—bring to a boil the following ingredients and remove from heat.

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|--|---|
| 1/3 cup vinegar
1 teaspoon grated onion
1 clove garlic
¼ teaspoon paprika | ½ cup ketchup
½ teaspoon dry mustard
Few drops tobasco or
Worcestershire sauce |
|--|---|

3 Chicken Breast and 3 legs

Place chicken in an open roasting pan. Brush with oil and sprinkle with salt and pepper. Bake at 425 F for 20 minutes. Turn chicken and bake for another 20 minutes. Reduce heat to 325 F. Pour sauce on chicken and bake ¾ of an hour more. Baste occasionally.

OVEN-BROWNED CHICKEN

Miss Anna Marie Gallagher

- | | |
|--------------------------------------|------------------------------|
| 1 fryer, about 3 pounds,
cut in 4 | 1 teaspoon paprika |
| ¼ cup flour | ¼ cup butter or margarine |
| ½ teaspoon salt | 1 can cream of mushroom soup |
| ¼ teaspoon pepper | 1 small can mushrooms |
| | ¼ cup sherry wine, optional |

In a paper bag, combine flour, salt, pepper and paprika; add each piece of chicken and shake to coat well. Melt butter in shallow pan or casserole. Lay chicken pieces with skin side down. Bake in hot oven (400F) for 30-40 minutes, or until golden brown on skin side. In a sauce pan, combine mushroom soup, mushrooms (don't drain) and sherry wine. Bring to a boil and remove from heat. When chicken browns, turn; pour soup mixture over and bake 15 minutes more until bubbly. (The beauty of this recipe is that if the meal is delayed, it just gets better with more cooking, in a slower oven of course, and it is so easy.)

EASY CHICKEN CACCIATORE

- | | |
|---|-----------------------------|
| 1 frying chicken, cut up and
cleaned | Salt and pepper |
| 2 tablespoons olive oil | 1-1½ cups sliced mushrooms |
| 1 medium clove garlic | 1 large can stewed tomatoes |
| 1 teaspoon oregano, crumbled | |

Brown chicken in olive oil with clove of garlic. Before turning chicken, sprinkle with oregano, salt and pepper. Remove garlic. Add mushrooms; brown slightly. Add stewed tomatoes, cover and simmer for 30 minutes. Uncover; continue cooking until sauce is reduced to desired consistency and chicken is very tender. Spaghetti or rice go well with this. Serves 4-5.

PLANTATION CHICKEN

Mrs. Stephen Tancin

- | | |
|---------------------------------|-------------------------|
| 1 fryer, disjointed | ½ teaspoon curry powder |
| 1 egg, slightly beaten | 1½ teaspoons salt |
| ¾ cup buttermilk | ¼ teaspoon pepper |
| 1 tablespoon oil | Fat for deep frying |
| 1 cup all-purpose flour, sifted | |

Combine egg, buttermilk and oil. Sift together flour, curry powder, salt and pepper. Blend into milk mixture and beat smooth. Dip chicken parts in batter and drain. Brown in hot fat 12-15 minutes or until done.

FRIED CHICKEN ORIENTAL

Mrs. Stephen Tancin

- | | |
|--|--------------------------|
| 1 fryer, disjointed | 2 tablespoons soy sauce |
| Cooking oil to depth of 1
inch in skillet | ½ lemon, sliced |
| 2 green onions, chopped | 1 tablespoon corn starch |
| 1 cup chicken broth | 1 teaspoon brown sugar |

Brown chicken in oil. Remove chicken and drain off all but 2 tablespoons of oil and browned bits. Add onion, brown lightly. Add remaining ingredients, cook over medium heat, stirring constantly until thickened. Replace chicken, cover, and simmer until done. Serves 4.

TURKEY CROQUETTES

- | | |
|-------------------------------------|-----------------------------|
| 2 tablespoons butter | 1 cup milk or turkey stock |
| 1 tablespoon onion, chopped
fine | Salt and pepper |
| 4 tablespoons flour | 2 cups turkey, chopped fine |
| | 2 eggs, beaten |

Saute onions in butter until golden brown. Add flour and stir until blended; slowly add milk or stock and stir over low heat until thick and smooth, season to taste. Add turkey; chill thoroughly. Shape into croquettes. Dip into beaten egg and roll in crumbs. Fry in deep hot fat 3-5 minutes or until browned. Serve with cream gravy or well seasoned white sauce.

TERRIAKI STEAK

Mrs. Bernard Carr

MARINATE RIB EYE STEAK IN:

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|---|--------------------------------------|
| 1 medium ginger root or 1
tablespoon prepared ginger | ½ cup soy sauce |
| 1 garlic bud, shredded | 1 tablespoon Monosodium
Glutamate |

Add enough water to cover steak. Marinate for 4 hours. Broil lightly to taste. Minute Steaks may be substituted for the rib eye steak. 1 package of Minute Steaks serves 4. Marinate for 2 hours and broil 4 minutes on each side.

PEPPER STEAK

Mrs. Margaret Zahay

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|------------------------|---------------------------|
| ¼ cup cooking oil | Salt and pepper to taste |
| 1 clove garlic, minced | ½ cup green pepper, diced |
| ½ cup onion chopped | ½ cup celery, diced |
| 1½ pounds steak, diced | ½ cup stewed tomatoes |

Saute onions and garlic in oil and add steak and seasoning. Sear until lightly browned. Add pepper and celery and add enough water to cover; cook until done. Add tomatoes and cook 5 minutes. Make thickening of flour and water and add gradually until right consistency is acquired. Serve over hot fluffy rice or whipped potatoes.

CREOLE STEAK

Mrs. Ann Swankoski

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|--|---------------------------|
| 2 pounds round steak
(cut 1-inch thick) | ½ cup onion, diced |
| 2 tablespoon all-purpose flour | ½ cup green pepper, diced |
| ½ teaspoon dry mustard | 1 bay leaf |
| 1 teaspoon salt | 1½ cups tomato juice |
| ¼ teaspoon pepper | 1 tablespoon sugar |
| 2 tablespoons shortening | 6 medium potatoes, diced |

Wipe steak with a damp cloth. Mix flour, mustard, salt and pepper together and rub into steak. Cut into serving pieces. Brown meat in hot shortening in a dutch oven. Add onions, green pepper, bay leaf, tomato juice and sugar. Cover and cook about 1½ hours over low heat. Last half hour add potatoes. Arrange steak and potatoes on hot serving platter. Thicken tomato sauce slightly and pour over hot steak.

CHICKEN FRIED ROUND STEAK

Mrs. Daniel Gocek

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|---|--------------------------|
| 1½ pounds round steak
cut ½-inch thick | ¾ cup fine dry crumbs |
| 2 eggs, beaten | ¼ cup oil |
| 2 tablespoons milk or water | Salt and pepper to taste |

Pound round steak thoroughly with sharp-edged meat pounder or edge of heavy saucer. Cut into serving pieces. Combine eggs and milk; dip steak into mixture, then into crumbs. Brown on both sides in hot oil in heavy skillet. Season. Cover and let simmer over very low heat 45-50 minutes. Serves 6.

BEEF STROGANOFF

Mrs. George Ambrose

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|---------------------------|---|
| 2 pounds lean round steak | ½ teaspoon pepper |
| 2 tablespoons oil | ½ teaspoon paprika |
| 1 pound sliced mushrooms | 1 cup sour cream |
| 1 tablespoon flour | 2 tablespoons cooking sherry,
optional |
| 1 teaspoon salt | |

Cut steak into cubes ¾-inch square. Heat oil in fry pan and add meat; cover and cook SLOWLY for ½ hour, turning meat occasionally. If pan dries out, add more oil. Add mushrooms and cook 10 minutes more. Place meat and mushrooms in top of double boiler. To the juices remaining in fry pan add flour, and seasoning and stir smooth. Stir sour cream into sauce and cook slowly, without boiling. Add sherry at this time. Pour sauce over meat, heat it over boiling water, then serve.

BEEF STEW

Mrs. Stephen Tancin

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|--|--|
| 1¾ pounds boneless chuck
cut in 1½-inch cubes | 3¾ cups boiling water |
| 1/3 cup flour | 4 teaspoons meat extract |
| ¼ teaspoon pepper | ½ teaspoon salt |
| ½ teaspoon celery salt | ½ teaspoon Worcestershire sauce |
| ¼ cup salad oil or fat | 1 dozen each small white onions
and carrots (whole or halves) |
| ¼ cup onion, minced | ½ package frozen peas |
| 1 clove garlic, minced,
optional | |

In a bowl combine flour, pepper and celery salt. Into this seasoned flour drop meat and coat it. Set aside remaining flour. Heat fat in a Dutch oven or deep kettle. Slowly saute the floured meat until richly browned on all sides. Remove browned meat. To the remaining fat add onion and garlic; simmer until just tender. Stir in remaining flour and stir until blended. Add water, meat extract, salt and Worcestershire sauce while stirring. Put back the browned meat, cover and let simmer over low heat for about 2 hours. Add onions and carrots and simmer for 15 minutes. Add peas and continue cooking (covered) for 5 minutes. Serves 4.

BEEF STEW

Mrs. Daniel Gocek

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|---------------------------------|---------------------------------|
| 2 tablespoons oil or shortening | 1 teaspoon sugar |
| 2 pounds beef chuck, diced | 1 teaspoon Worcestershire sauce |
| 1 large onion, diced | 1-2 bay leaves |
| 1 small garlic clove, minced | Dash of allspice |
| 4 cups boiling water | ½ teaspoon paprika |
| 1 tablespoon salt | 6 carrots, diced |
| ½ teaspoon pepper | 6 potatoes, diced |
| 1 tablespoon lemon juice | |

In a dutch oven, heat shortening and add diced beef. Sear until slightly brown, about 20 minutes. Add onion, garlic and all seasonings and boiling water. Cover; simmer for 2 hours, stirring occasionally to prevent sticking to bottom. When beef is tender, add vegetables and simmer 30 minutes longer.

GRAVY

Make thickening of ½ cup cold water and ¼ cup flour. Remove stew from heat and add, stirring constantly. Simmer until it reaches the boiling point. Remove from heat and serve.

IRISH STEW

Mrs. Joseph McNelis

Have meat (desired cut) cut in 1-inch cubes (lamb or beef). Roll in seasoned flour, brown in hot fat, cover with boiling water and simmer until tender—about 1-1½ hours. Add:

- 1 cup cut-up carrots
- 1 cup cut-up celery
- 1 cup turnips, optional
- 1/3 cup cut-up onion
- 4 cups cut-up potatoes
- 2 tablespoons parsley, minced

Simmer with meat until done. Thicken as for gravy. 20 minutes before serving prepare Bisquick Dumplings as directed on package, and serve with stew.

PORK STEW

Mrs. Margaret Zahay

- 1 pound pork, diced
- 1 small onion, diced
- 2 stalks celery, diced
- 1 clove garlic
- 1 cup water (about)
- 4 carrots, diced
- 1 small heat cabbage, cut in 4
- 5 potatoes, diced
- 1 medium can peas
- 2 tablespoons ketchup
- Salt and pepper to taste

Saute meat, onion, diced celery and garlic in oil until slightly browned. Add water, remaining vegetables and ketchup (add more water if necessary). Simmer until done.

HUNGARIAN GOULASH

Mrs. Francis Carr

- 4-5 strips bacon
- 1/2 pounds beef
- 1 pound veal
- 1 medium onion
- 1 cup celery, diced
- 1 cup carrots, diced
- 1 cup potatoes, or more, diced
- 1 clove garlic, minced
- 1 small can tomato puree
- Paprika, salt, pepper and parsley to taste

Cut bacon into small pieces; fry in large sauce pan. Add garlic. Dice beef, veal and onion and add to bacon. Sear until slightly brown. Add 1/2 cup water and simmer until done (about 2 hours), adding additional water as required. Add puree, celery, carrots and seasoning, and enough water to cover all ingredients. Boil 10 minutes then add potatoes, (and more water if desired). Simmer until vegetables are tender.

GOULASH

Mrs. B.V. Balas

- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1/2 cup chopped celery
- 1 pound ground beef
- 1 can mushroom soup
- 1 can tomato soup
- 1 can green beans
- Salt and pepper to taste
- 1/2 package thin egg noodles
- 1 bay leaf, optional

Saute onion, green pepper and celery in 1 tablespoon butter until tender. Add ground beef and brown. Add soup, green beans, salt and pepper. Add noodles (dry). They absorb the moisture and cook in the liquid. Simmer 1 hour.

PORK BUTT BARBEQUE

Mrs. Joseph Gallagher

- 2 pounds pork butt
- 1 tablespoon shortening
- 1 medium sized onion, chopped fine
- 1 cup ketchup
- 1 tablespoon vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon yellow prepared mustard
- 1 cup broth saved from pork

Boil pork until well done. Saute onions and shortening in large frying pan until soft. Mix ketchup, vinegar, Worcestershire sauce and mustard in a large bowl. Add broth and mix well. Pour into frying pan. Cut pork into small pieces and pour into sauce. Cook slowly for approximately 30 minutes.

VARIATIONS

Substitute 1 cup of bouillion for broth. Use as basting sauce when roasting chicken or pork chops.

BARBECUED PORK CHOPS

Mary E. Ferry

- 4-6 pork chops (2 pounds)
- 1 tablespoon vegetable oil
- 1/3 cup chopped celery
- 2 tablespoons brown sugar
- 2 tablespoons lemon juice
- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 8-ounce cans tomato sauce

In a large skillet with a tight fitting lid, brown chops in oil over medium heat, approximately 5 minutes on each side. Pour off excess fat. Sprinkle with celery, brown sugar, lemon juice and seasonings evenly over chops. Pour tomato sauce over all. Cover and simmer over low heat 1 hour, or until chops are tender. If desired, a small can of mushrooms may be added with the tomato sauce.

CHINESE PORK AND RICE

Mrs. Maurice G. Ferry, Sr.

- 2/3 cup uncooked rice
- 2 tablespoons cooking or salad oil
- 1 teaspoon salt
- 1 1/2 cups boiling water
- 1 bouillion cube or 4 tablespoons pork or chicken gravy
- 2 teaspoons soy sauce
- 1 medium onion, chopped
- 2 stalks celery, chopped
- 1 green pepper, diced, optional
- 1 cup diced cooked pork. Chicken or shrimp may be substituted

Cook rice in hot oil until golden brown. Add salt, water bouillion cube or gravy and soy sauce. Cover and cook for 20 minutes. Add the remaining ingredients and 1/4 cup more water if necessary. Cover tightly and cook for 10 minutes longer. 4 servings.

FRIED RICE (Japanese or Hawaiian)

Mrs. Bernard Carr

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|--|---------------------------------|
| 3 cups Minute rice, cooked | 1 teaspoon monosodium glutamate |
| 1 green pepper, diced | 3 tablespoons soy sauce |
| 1 green onion, diced | 1 small can pimento, optional |
| 1 cup roast pork, diced, or
8 hot dogs, diced | 1 can bean sprouts, optional |
| 1 teaspoon ground ginger | |

Prepare the rice. In a skillet lightly brown pepper, onion, pork, ginger and monosodium glutamate in the oil. Add this mixture to rice. Moist- en with soy sauce; add pimento and bean sprouts. Serve warm. 8 servings. NOTE: Shrimp may be substituted if desired.

CHOW MEIN

Mrs. Alex Reczkowski

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|-------------------------------|---|
| 1 pound beef, diced | 1 can Chow Mein vegetables or
Chop Suey vegetables |
| 3/4 pound pork or veal, diced | 2 tablespoons corn starch |
| 2 tablespoons soy sauce | 2 tablespoons molassed (Bead or
Brer Rabbit) |
| 1 cup celery, diced | 1 can Chow Mein noodles |
| 1 can chicken broth | |

Brown meat in a tablespoon of oil or shortening. Add 1 tablespoon of soy sauce and saute; add diced celery and chicken broth; cook for 1/2 hour. Then add chow mein vegetables and let cook for 3/4 hour longer. Just before serving add corn starch, molasses and remaining tablespoon of soy sauce and thicken entire mixture. Serve over Chow Mein noodles or rice.

BAKED PORK CHOPS

Mrs. Aloysius Brogan

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|---------------------------|--------------------------|
| 6 1-inch thick pork chops | 1/4 teaspoon pepper |
| 3 tablespoons oil | 2 cans chicken-rice soup |
| 1 medium onion, sliced | 1 cup water |
| 1/2 teaspoon salt | |

Trim fat from chops. Heat oil in skillet. Brown chops with onion, salt and pepper, adding 2 tablespoons water. Cover and simmer 1/2 hour. Place chops and remaining juices into baking dish, adding chicken-rice soup and water. Bake 1 hour at 350 F. Serves 6.

PORK CHOPS AND APPLES

Mrs. Victor Piazza

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|--|-----------------------|
| 6 pork chops | 1/4 cup brown sugar |
| 3 or 4 unpeeled, cored
apples, sliced | 1/2 teaspoon cinnamon |
| | 2 tablespoons butter |

Brown chops on both sides. Line bottom of baking dish with sliced apples sprinkled with brown sugar and cinnamon. Dot with butter. Place chops on top of apples and bake in moderate oven for 1 1/2 hours. Cover tightly while baking.

ARABIAN PORK CHOPS

Mrs. Stephen Tancin

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|---------------------------|--|
| 4 shoulder pork chops | 2 tablespoons green pepper,
chopped |
| 2 medium onions, sliced | 1 teaspoon salt |
| 2 medium tomatoes, sliced | 1 cup hot water |

Sear chops on both sides in a hot skillet. Place them in a large shal- low casserole. Arrange sliced onions and tomatoes on the chops and sprinkle with green peppers. Put salt and water in the skillet and stir while heating to make a brown gravy. Pour over casserole. Cover and bake in a moderate (350 F) oven about 1 hour and 15 minutes.

SAUER KRAUT AND PORK

Mrs. Gabriel Martyak

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|--------------------------|---------------------------|
| 2 large cans sauer kraut | 4 cups cooked pork, diced |
| 6 cups rice, cooked | 1 pint sour cream |

Brown sauer kraut in butter. Alternate layers of sauer kraut, rice and pork, ending with sauer kraut on top layer. Dilute sour cream with equal amount of water and pour over layers. Bake in 375 F oven until warm and top is brown.

SAUER KRAUT AND FRANKS

Mrs. Joseph McNelis

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|-----------------------|--------------------------------------|
| 1 can sauer kraut | 1 tablespoon prepared
horseradish |
| 3/4 cup tomato juice | 1 tablespoon sugar |
| 1/3 cup chopped onion | 6 frankfurters |

Combine sauer kraut with tomato juice, onions, horseradish and sugar. Mix lightly but thoroughly and turn into shallow baking dish. Place franks on top of kraut and bake in 400 F oven for 25 minutes. Serve with baked Idaho potatoes and apple sauce.

SPARE RIBS AND SAUER KRAUT

Mrs. Joseph McNelis

Cut spare ribs into 3 or 4 rib pieces. Season with salt and pepper. Brown in pan; a little oil may be added if needed. Place in this pan a can of drained sauer kraut. Add enough water to keep moist. Place ribs on top of sauer kraut, cover and let simmer until ribs are tender and the sauer kraut is browned. Lid may be removed during last half- hour of cooking.

PORK AND POTATO SCALLOP

Mrs. John Ferry

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|--------------------------------------|--------------------------|
| 4 cups potatoes, sliced very
thin | Salt and pepper to taste |
| 1 small onion, sliced thin | 1/2 cups hot milk |
| 2 tablespoons flour | 4 pork chops |

Place a layer of potato and onion in a 2-quart greased casserole. Sprinkle with flour and seasoning. Repeat; ending with a layer of potatoes. Add hot milk, or enough to almost cover potatoes. Brown pork chops on both sides in hot skillet. Arrange chops on top of potatoes. Bake, covered, about 45 minutes at 350 F. Uncover and continue baking for 15 minutes or until potatoes are tender.

SCALLOPED POTATOES WITH HAM Mrs. John Della Croce

6 medium potatoes, sliced thin 1 cup diced ham, more if desired
Salt and pepper to taste 1 cup milk
Fine bread crumbs

Put a layer of potatoes in a buttered casserole; sprinkle with salt, pepper and fine bread crumbs. A little at a time, add diced ham and dot with butter. Repeat until casserole is almost full. Pour on milk and bake in moderate oven (350 F) about 1½-2 hours. A very delicious way to use your left-over baked ham.

SCALLOPED POTATOES AND HAM Mrs. Joseph McNelis

3 cups sliced potatoes 1½ cups diced ham
½ cup minced onion

Arrange in alternate layers in 1½ quart, buttered casserole. Sprinkle 1 teaspoon flour, salt, pepper, dash of parsley and a dash of dry mustard over each layer. Pour over top 2-2½ cups of milk (just to cover). Sprinkle with paprika, cover and bake in 325 F oven for 1 hour. Remove cover last half-hour. Serves 6.

SCALLOPED POTATO CASSEROLE Mrs. Aloysius Brogan

10 medium potatoes 2 tablespoons parsley
1½ pounds cooked sliced 2 pieces celery, diced
ham (smoked or fresh) 1 teaspoon onion salt or 1
1 quart medium white sauce medium size onion
1 can cream of chicken soup

Slice potatoes thin. Place in buttered casserole alternately with sliced ham. Make white sauce (see index) and add to it chicken soup, parsley, celery and onion. Pour this over potatoes and ham. Dot with butter, cover casserole and bake in 375 F oven 1 hour. Remove cover and continue to bake for an additional ½ hour, or until brown.

BROILED HAM STEAKS Mrs. Aloysius Brogan

¾ cup pineapple juice 2 pre-cooked ham slices, about
½ cup prepared mustard 1-inch thick
5 tablespoons sugar

Preheat broiler. In a sauce pan combine pineapple juice, mustard, sugar and salt to taste. Heat mixture over medium heat for about 5 minutes, stirring occasionally. Place steaks on broiler rack and baste with heated sauce. Grill 12 minutes on each side or until steaks are golden brown, basting frequently with sauce. Reheat remaining sauce and serve with steaks. Serves 6.

HONEY GLAZED HAM SLICES Mrs. Francis Pelot

1½-inch thick slice of ham 1 can pears
½ cup brown sugar Cranberry jelly

Cut slashes in the ham fat and sprinkle with ¼ cup brown sugar. Mix the remaining brown sugar and ½ cup of juice drained from the pears and slowly pour the mixture over the ham. More pear juice may be added if necessary. Bake in a slow oven (325 F) about 1½ hours. Garnish with pear halves filled with cranberry jelly.

SUB-GUM Mrs. Bernard Balas

Brown in 1 tablespoon fat in hot skillet...
½ cup sliced mushrooms

2 cups cubed left-over roast pork or veal
Add, cover, and simmer 30 minutes...

2 cups diced celery
1½ cups well seasoned left-over gravy
1 teaspoon salt Dash of pepper

Add and heat...

2½ cups bean sprouts (#2 can), drained

Serve over mounds or in nest of hot fluffy boiled rice. Serves 6.

VEAL BIRDS Mrs. John Vanek

2 pounds veal steak (cut ¼ inch thick) Salt
1 cup sage or mushroom Flour
stuffing (or you can use Fat
your favorite stuffing) 1 cup milk or water

Cut veal into 2 x 4-inch pieces. Place a mound of stuffing on each piece, fold veal over stuffing and fasten with toothpick. Season, roll in flour, brown in fat and add milk. Cover and simmer or bake in moderate oven (350 F) for 1 hour. Serves 6.

VARIATIONS

Wrap veal around sausage or cooked whole carrots instead of stuffing. Use sage or onion stuffing. Pour mushroom soup over browned meat instead of milk. Wrap veal around uncooked meat balls.

PAPRIKA VEAL

Mrs. Daniel Gocek

1 pound veal
 1 small onion, chopped
 salt, pepper, paprika to taste
 1 egg, beaten

½ pint sour cream
 ¾ cup milk
 1 tablespoon vinegar
 3 tablespoons flour

Cut veal into 1-inch cubes. Saute onions in butter until tender and add meat. Season; cover and let simmer 1 hour or until done, adding ¼ cup water when necessary. Make sauce by combining egg, cream, milk, vinegar and flour. Pour over veal; cover and simmer for a few minutes. Remove from heat and serve.

PARMESAN VEAL CUTLETS

Mrs. John Grega

½ pounds veal steak
 (or cutlet)
 salt and pepper to taste
 flour

bread crumbs
 Italian tomato sauce
 Longhorne cheese

1 egg, well beaten

Cut meat into serving pieces, and if steak, pound meat with a blunt object. Sprinkle with salt and pepper. Cover with flour, dip into egg and cover with bread crumbs. Fry in oil until golden brown on one side, then fry other side. Place on baking dish and bake for 1 hour or until tender at 350 F. (If preferred, place meat on trivet in dutch oven; add a little hot water to drippings; cover and simmer slowly for 1 hour or until tender.) When ready to serve, pour about 3 tablespoons of your favorite tomato sauce on each cutlet, then pour 1 tablespoon melted longhorne cheese. (To melt cheese, melt butter on very low heat, then add diced longhorne cheese, stir constantly until smooth.)

VARIATIONS

When veal has been coated with crumbs and fried, place in baking dish, pour tomato sauce over meat, cover and bake 1 hour at 350 F. At serving time, sprinkle with grated Parmesan cheese. NOTE: When you are having spaghetti and meat balls, reserve 1 cup of the sauce for this recipe.

LAMB AND GREEN BEANS (Lebanese)

2 pounds cubed lamb
 1 large onion, quartered
 2 pounds green beans
 Salt and pepper to taste

1 teaspoon basil
 ½ teaspoon allspice
 1 large can tomatoes

Cube lamb into 1-inch pieces; saute in butter or margarine for about 10 minutes, stirring frequently to keep from sticking to pan. Add onion and simmer on very low heat until light brown; add ½ cup water as needed. Cut string beans to 1½-inch size, add to meat with seasonings. Simmer slowly until cooked partially; then add tomatoes and simmer on low heat until meat and beans are tender.

PASTIES

Mrs. Joseph Maloney

5 potatoes, sliced
 1 pound ground meat
 1 medium onion, sliced

salt and pepper to taste
 parsley
 rich pastry or Hot Roll Mix

Make a rich pastry that measures 5 x 10-inches. On one half make a layer of sliced raw potatoes, a layer of ground meat, chopped onion, and seasonings. Sprinkle about 3 tablespoons water over it. Fold over other half of dough and seal edges. Prick with fork and put into an ungreased baking dish or pan. Bake at 400 F or until potatoes are done.

KRAUTE BEROX

Mrs. Anthony DeScipio

1 pound ground beef
 1 large onion

1 large head cabbage
 1 box Hot Roll Mix

Put ground meat in bottom of skillet (no shortening). Chop onion fine and place on top of meat. Chop cabbage fine and place on top of onion. Add salt and pepper. Cover and let simmer for 2 hours, but do not stir. Put in colander and drain well, approximately 1 hour or until mixture is dry. Prepare hot roll mix according to directions on package. Roll out on floured board to ¼-inch thickness and cut into 6-inch squares. Put 1 tablespoon of meat mixture in center of square. Fold up sides and pinch dough together. Brush with melted butter, place on greased cookie sheet and bake at 375 F until golden brown, 25-30 minutes. Makes approximately 25.

ONE POT DISH

Mrs. Aloysius Brogan

1 pound ground chuck
 1 teaspoon salt
 ¼ teaspoon pepper
 1 medium onion, chopped
 2 eggs
 ¼ cup uncooked rice

6 medium potatoes
 1 green sweet pepper
 1 small can tomato sauce
 1 can tomato soup
 1 cup water
 1 tablespoon sugar

Mix meat, salt, pepper, chopped onion, eggs and rice. Form into balls and put into baking dish. Add potatoes, sliced pepper, tomato sauce, tomato soup, water and sugar. Bake 1½ hours with cover. Serves 6.

MEATLOAF

Mrs. William McNelis

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|------------------------------|-------------------------------|
| 2 pounds ground beef | 1/4 cup chopped fresh parsley |
| 1 cup fine dry bread crumbs | or celery leaves |
| 1/2 cup milk | 1 teaspoon salt |
| 1 egg, well beaten | 1/2 teaspoon paprika |
| 1 medium onion, chopped fine | 1/8 teaspoon pepper |

In a large bowl combine all ingredients and mix well. Place on buttered shallow baking pan and shape into loaf. Mark into 6 or 8 servings, cutting down almost to bottom of loaf with knife. Tuck one process American cheese slice in each cut. Bake in moderate (350 F) oven about 50 minutes.

FAVORITE BEEF LOAF

Mrs. John Della Croce

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|--------------------------------|--------------------------|
| 2 pounds ground chuck | 1 tablespoon steak sauce |
| 1 can tomato soup | 1 egg, beaten |
| 1/2 cup fine dry bread crumbs | 1 teaspoon salt |
| 1 medium onion, chopped | 1/4 teaspoon pepper |
| 2 tablespoons parsley, chopped | |

Mix together all ingredients and bake in an 8-inch square pan in a 350 F oven for about 1 hour. Serves 6.

MEATLOAF

Mrs. R. Wise

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|---------------------------------------|--|
| 1 egg | 2 tablespoons instant minced onion |
| 1/2 cup milk | |
| 2 cups soft bread (crumbs and crusts) | 2 tablespoons chili sauce |
| 1/2 teaspoon salt | 1 pound ground beef (with some sausage meat) |
| 1/2 teaspoon pepper | |

In a medium sized bowl, beat egg; add milk and beat well. Add bread crumbs; allow to stand 10-15 minutes. Stir in remaining ingredients with a fork; blending well. Rinse a loaf pan 8 x 4 x 3-inch with cold water; pack meat into pan. Turn loaf out onto greased baking pan 11 x 9 x 1 1/2-inches. Bake in 350 F oven for 1 hour. Allow to stand 10 minutes before serving.

MEATLOAF PERFECTION

Mrs. Francis Pelot

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|--------------------------------|--------------------------------|
| 1 pound round steak, ground | 1 cup milk |
| 2 tablespoons melted butter | 1 teaspoon salt |
| 1 egg, slightly beaten | 1/4 teaspoon pepper |
| 2 tablespoons chopped onion | 2 slices bacon |
| 1 cup coarsely broken crackers | 1/2 cup ketchup or chili sauce |

Combine all ingredients except bacon and chili sauce. Form in loaf. Lay slices of bacon across top and bake in 375 F oven for 1 1/2 hours. Pour chili sauce over meat loaf and continue baking 1/2 hour.

JUICY MEAT LOAF

Mrs. A.W. Breznitsky

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|-------------------------------|---------------------|
| 1 1/2 pounds ground beef | 2 teaspoons salt |
| 3/4 cup Mother's Oats (quick) | 1/4 teaspoon pepper |
| 2 eggs, beaten | 1 cup tomato juice |
| 1/4 cup chopped onion | |

Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake in 350 F oven for 1 hour. Let stand 5 minutes before slicing. Serves 8.

TALARINE

Mrs. Anthony DeScipio

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|-------------------------------|---------------------------------------|
| 1 pound ground beef | salt and pepper to taste |
| 1 large onion, chopped | 1 #2 can whole kernel corn |
| 1 medium Bell Pepper, chopped | 1 8-ounce package cooked wide noodles |
| 1 clove garlic, chopped | 1 small can black olives, sliced |
| 1 large can tomatoes | sliced American cheese |
| pinch of sugar | |

Brown meat in skillet; add onion, pepper, garlic, tomatoes, sugar and simmer 10 minutes. Add salt and pepper, corn, noodles and olives. Mix together. Arrange in layers with cheese. Bake 1 hour at 350 F in covered casserole.

FIVE-LAYER CASSEROLE

Mrs. Joseph Maloney

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|-----------------------------------|---------------------------------|
| 2 cups cooked rice | 1 large can Hunt's tomato sauce |
| 1 medium onion, sliced into rings | 1 pound ground meat |
| 1 can whole kernel corn | |

Arrange in layers, beginning with rice, onion rings, and corn. Pour over 1/2 can tomato sauce. Top with ground meat and remaining sauce. Bake in 350 F oven for 45-55 minutes.

SIX-LAYER DISH

Mrs. Joseph McNelis

Place the following ingredients in two layers in a greased casserole in this order:

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|----------------------------|-----------------------|
| 2 cups sliced raw potatoes | 1/2 cup onion, sliced |
| 2 cups chopped celery | 1 large can tomatoes |
| 2 cups ground beef | |

Season layers using in all about 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Garnish with green pepper slices and bake in 350 F oven about 2 hours. Serves 6.

CHILI CON CARNE

Bertha Sloan

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|---|--|
| 1½ pounds ground meat | 1 tablespoon salt |
| 1 green pepper, chopped | 1 teaspoon sugar |
| 1 medium onion, chopped fine | 1/8 teaspoon paprika |
| 2 tablespoons oil | ¼ teaspoon pepper |
| 2 cans tomatoes, or 1 can
tomato paste plus 1½ cans
water | 1/8 teaspoon chili powder |
| | 2 medium sized cans red kidney
beans, drained |

Saute pepper and onion in oil until tender; add ground meat and simmer about 20 minutes, stirring frequently. Add tomatoes and seasonings. Simmer about 2 hours. About ½ hour before serving, add kidney beans. Serves 6.

CORNERED BEEF CASSEROLE

Mrs. Bernard Balas

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|----------------------------|--|
| 1/3 cup butter | 1 10-ounce can chicken or
celery soup |
| 3 cups corn flakes | 1 cup chopped American cheese |
| 1¼ cups canned green beans | ½ teaspoon salt |
| ½ cup chopped onions | Dash of pepper |
| ½ cup milk | |
| 1 cup corned beef hash | |

Stir melted butter over corn flakes. Combine all other ingredients in separate bowl. Spread ½ corn flakes in casserole, ½ of hash mixture, then corn flakes and balance of hash. Top with corn flakes. Bake at 375 F for 40 minutes.

CORN BEEF HOT DISH

Mrs. John Vanek

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|---|---------------------------|
| 3 tablespoons butter | 1 can corn beef, cut fine |
| 3 tablespoons flour | 2 #2 cans asparagus |
| 3 cups milk | Mushrooms, if desired |
| 1 can mushroom soup | 1 can pimento |
| ½ pound Velveta cheese | |
| 2 cups creamettes (noodles)
cooked in boiling water but
DO NOT add salt | |

Make a white sauce of butter, flour, and milk. After this is cooked add 1 can mushroom soup and stir over heat until dissolved. Then cut up Velveta cheese into the sauce and turn off the heat as the sauce will melt the cheese. Grease a good sized cake pan and put layers of Creamettes, corn beef, asparagus, etc. and over this pour the sauce. Top the whole with crushed potato chips. Bake at 350 F for 40 to 50 minutes.

SWEDISH CABBAGE ROLLS

Mrs. Stephen Tancin

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|-------------------------|-----------------------------------|
| 12 large cabbage leaves | ¼ cup finely chopped onion |
| 1 pound ground beef | 1 teaspoon salt |
| 1 cup cooked rice | 1/8 teaspoon pepper |
| 1 egg | 1 teaspoon finely chopped parsley |
| 2/3 cup milk | |

Remove outer leaves from a large head of cabbage, one by one. Drop into boiling salted water and parboil for 5 minutes or until soft. Trim the thick vein portion of rib. Combine remaining ingredients and mix well. Place tablespoonful on each cabbage leaf, roll and tuck in ends.

SAUCE FOR SWEDISH CABBAGE ROLLS

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|--------------------------------|------------------------------|
| 2 tablespoons fat | ½ can water |
| 2 tablespoons brown sugar | 1/8 cup finely chopped onion |
| 1 can condensed tomato
soup | 1 bay leaf |
| | 4 cloves |

Melt fat in a heavy skillet. Brown the cabbage rolls, turning to brown evenly. Sprinkle with sugar and cover with soup and water. Add onion, bay leaf and cloves. Cover and simmer about 1 hour and 15 minutes. More water may be added as needed. If preferred, rolls may be baked. Cover rolls with tomato soup mixture and bake covered in a moderate oven about 1½ hours.

CABBAGE ROLLS (Mexican Style)

Mrs. Aloysius Brogan

- | | |
|-------------------------------------|---------------------------------|
| 1 medium head cabbage | Salt and pepper to taste |
| 1 pound Polish sausage,
uncooked | 1 #2 can tomato sauce |
| 2 pounds ground chuck | ¼ cup ketchup |
| 2 eggs, beaten | 1 tablespoon brown sugar |
| ½ cup rice, uncooked | ¼ teaspoon Worcestershire sauce |
| 1 medium onion, chopped | 2 medium sweet peppers, sliced |
| ¼ cup water | 1 tablespoon butter |
| | 1 tablespoon flour |

Cut deeply around core of cabbage to loosen leaves. Parboil cabbage for 5 minutes. Take leaves apart to cool. Remove thick portion of rib from leaves. Remove casing from sausage; combine with chuck, eggs, rice, onion, water, salt and pepper and mix thoroughly. Fill cabbage leaves with 1/3 cup meat mixture and roll, folding in edges. Line bottom of pot with shredded cabbage and place rolls in pot in alternate layers with remaining shredded cabbage. In a bowl, combine tomato sauce, ketchup, brown sugar, Worcestershire sauce, salt and pepper to taste, and mix well; add to cabbage rolls with sliced peppers. Cook slowly for 2-3 hours or until meat is tender and rice is thoroughly done. Add more water if necessary or desired. Add thickening to cabbage rolls when they are almost done. Melt butter and add flour. Fry slowly until light brown, stirring constantly. Remove

cabbage rolls from heat and add thickening, mix well. Let simmer until completely done.

BOHEMIAN CABBAGE ROLLS

Cut deeply around core of cabbage to loosen leaves. Parboil cabbage for 5 minutes. Take leaves apart to cool. Remove thick portion of rib from leaves. Fill cabbage leaves with 1/3 cup meat mixture, and roll, folding in edges.

MEAT MIXTURE

1 pound ground beef	1 medium onion, grated or chopped fine
1/2 pound ground pork	1 egg
1/2 cup washed and soaked rice	Salt and pepper to taste

Combine ingredients listed above and mix well by hand.

VARIATIONS

SAUER KRAUT:

Spread layer of sauer kraut on bottom of large pot; place cabbage rolls on top of sauer kraut; alternate cabbage rolls and sauer kraut. Add enough water to cover rolls. Cook slowly for 2 1/2 hours.

TOMATO:

Place cabbage rolls in large pot. Add 1 can tomatoes (tomato sauce or tomato soup). Add enough water to cover rolls and cook slowly for 2 1/2 hours. NOTE: Both sauer kraut and tomatoes may be used together. (To use a soup thickening, use 1 tablespoon shortening or butter and 2 tablespoons flour; fry slowly until it is light brown, stirring constantly. Add to cabbage rolls when they are almost done, and let simmer until completely done).

HUNGARIAN STUFFED PEPPERS

Miss Victoria Dvorshak

8 medium green peppers	1 small clove garlic, smashed
3/4 pound ground beef	2 cups (or more, if desired) strained tomatoes, tomato sauce, or tomato soup; add water to tomatoes for thinner sauce
1/2 pound ground lean pork	1 tablespoon sugar
1 cup cooked rice (or 1/2 cup uncooked)	1 1/2 teaspoons salt
1 slice bread, cubed	1 teaspoon lemon juice
2 teaspoons salt	
1 small onion, grated	

Cut tops from peppers; remove seeds and membranes. Cook in boiling water for 5 minutes. Drain. Combine ground meats, rice, bread cubes, salt, onion and garlic; mix thoroughly. Fill peppers with the mixture. Set in sauce pan large enough to permit peppers to stand upright. Mix remaining ingredients. Pour over peppers. Cover pan tightly and simmer 1-1 1/2 hours.

STUFFED PEPPERS (Italian Style)

Mr. Vincent Lowery

1 pound ground meat	1 clove garlic, chopped fine
1 egg, beaten	1/4 cup grated Romano cheese
1/2 teaspoon salt	4 medium sized green peppers
1/4 teaspoon pepper	1 can tomato puree

Combine first 6 ingredients and mix well. Cut tops from peppers; remove seeds and membranes and fill with mixture. Place in large pan big enough to permit peppers to stand upright. Pour puree over top and bake for 1 hour at 300 F. (Preheat oven.)

KIBBEE (Lebanese)

2 pounds round steak, ground (or venison)	1/2 teaspoon allspice
1 cup ground or cracked wheat	1 1/2 teaspoons salt
1 teaspoon black pepper	1 medium onion, minced
1 teaspoon basil	3 tablespoons oil

Mix ground meat with a dash of salt and enough water to form a dough-like mixture. Soak cracked wheat in water for 10 minutes; then squeeze from water and combine with ground meat, seasonings and onion. Pour oil in bottom of 10 x 13-inch baking dish and shape loaf into dish. Bake at 400 F until well done.

SWEDISH MEAT BALLS

Mrs. Vincent Lowery

1 pound ground ham	1 cup brown sugar
1 1/2 pounds fresh ground pork	1 teaspoon dry mustard
2 cups bread crumbs	1/2 cup water
2 eggs, well beaten	1/2 cup vinegar
1 cup milk	

Mix first 5 ingredients together; shape into 16 meat balls and place in baking dish. Combine remaining ingredients and pour over ham balls. Cover and bake in 325 F oven for 1 1/2 hours, basting frequently.

LUMBERJACK STEW

Mrs. Stephen Tancin

6 cups diced potatoes	1 1/2 pounds ground beef
2 teaspoons salt	1 large can tomatoes, stewed
1/2 teaspoon pepper	

Put potatoes in a large pot, cover with water, add 1 teaspoon salt. Cover and bring to a boil; simmer for 15 minutes. Mix lightly the ground beef and remaining salt and pepper; shape into tiny meat balls. Add meat balls and stewed tomatoes to boiling mixture. Cover and simmer for 1 1/2 hours. Serves 6. A hearty and satisfying main dish.

STUFFED MANACOTTI SHELLS

Mrs. Anthony DeScipio

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|---|------------------------------|
| 1½ pounds ground meat | Dash of pepper |
| 2 cloves garlic, or 1
teaspoon garlic powder | 3 8-ounce cans tomato sauce |
| 2 eggs, slightly beaten | ½ cup grated Parmesan cheese |
| 1 teaspoon salt | 12 Manacotti shells |

Brown meat in skillet. If garlic cloves are used, mince and add to meat while it is browning. If garlic powder is used, add with the rest of the ingredients. Combine eggs, salt, pepper, 1/3 cup tomato sauce and 2 tablespoons cheese. Add this to the meat from which excess fat has been drained. Put this mixture in refrigerator until firm enough to handle. (about 1 hour). Drop shells into boiling water, 4 at a time, and boil 3 minutes, no longer. Remove from water and place on waxed paper. Cook 4 more shells in the same water, repeat as above, until all shells are done in this manner. Do not let shells get cold. Fill them as soon as they are cooked. Pour enough tomato sauce into a baking dish to cover the bottom. Arrange stuffed shells in dish, pour remaining tomato sauce over top. Bake, covered, for 25 minutes or until done at 350 F oven.

RAVIOLI

Mrs. Joan Gatti

PASTA (Dough):

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|-----------------|----------------------|
| 3 cups flour | 2 tablespoons butter |
| ¼ teaspoon salt | 1 cup warm water |
| 2 eggs | |

Sift flour and salt together. Place on board, drop eggs in center. Add butter; mix. Gradually add enough water to make a rather stiff dough; knead until smooth. Cover and let stand about 10 minutes. Cut in half; roll on lightly floured board until very thin.

FILLING:

- | | |
|------------------------------|--------------------------------|
| 2 eggs | ½ clove garlic, chopped |
| 1 cup minced cooked chicken | 1/3 cup grated Parmesan cheese |
| 1 cup chopped cooked spinach | 2 teaspoons chopped parsley |
| ½ cup bread crumbs | Salt and pepper to taste |

Beat eggs lightly. Blend all other ingredients, gradually add enough beaten egg to hold firmly together. Drop teaspoonfuls of filling about 2-inches apart on one sheet of dough until filling is used. Then cover with other sheet of dough. With finger tips, gently press around each mound of filling to form a little filled square. Cut squares apart with a pastry cutter. Place in 8 quarts boiling salted water in a deep pot. Cook ravioli about 10 minutes or until dough is tender. Remove carefully with a large perforated or slotted spoon or small strainer, place serving portions on individual plates (heated) and top with your favorite spaghetti sauce, sprinkle with Parmesan cheese. Serves 6.

CHEESE FILLING:

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|------------------------|---------------------------------------|
| 1 pound Ricotta cheese | Salt and pepper to taste |
| 1 egg | 4 tablespoons grated Romano
cheese |

Combine ingredients and flavor with chopped fresh mint, minced parsley or basil.

BRACCIOLE

Mrs. Joseph Mattavi

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|------------------------|--|
| 2 cups bread crumbs | 2 pounds round steak, sliced thin |
| ½ cup Roman cheese | 2 tablespoons shortening or oil |
| 2 eggs, beaten | 1 can tomato paste, diluted with
2 cans water |
| 1 teaspoon parsley | 1 can tomatoes |
| 1 clove garlic, minced | Pinch of basil or marjoram |
| ¼ teaspoon salt | 1 tablespoon sugar |
| ¼ teaspoon pepper | ½ teaspoon salt and pepper |
| ¼ teaspoon oregano | |

Sprinkle steak with salt and pepper. Brown slightly in oil. Remove from heat; cool. Combine first 8 ingredients, and mix well. Spread on steak and roll; tie with string. Fry in 2 tablespoons oil or shortening until brown on all sides. In a bowl, combine remaining ingredients and mix well; pour over steak and simmer for 1 hour or until steak is tender. Serve with cooked spaghetti.

LASAGNE

Mrs. Aloysius Brogan

MEAT SAUCE:

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|--|-----------------------------|
| 1 small onion, chopped | 1 can tomato puree |
| 1 clove garlic, or 1
tablespoon garlic salt | 1 #2 can tomato juice |
| 1 tablespoon oil | 2 bay leaves |
| 1 pound ground chuck | 1 teaspoon oregano |
| 1 pound hot sausage | 1 tablespoon sugar |
| ¼ teaspoon pepper | ½ cup Romano cheese, grated |

To prepare meat sauce saute onion and garlic in oil; add ground chuck. Remove sausage from casing and add. Cook until color in meat disappears. Add remaining ingredients and let simmer for 1½ hours. Heat oven to 350 F. Cook lasagna as label directs, drain, cover with cold water. In a bowl, combine 1 pound Ricotta cheese 2 eggs, 1½ teaspoons minced parsley and ½ cup milk; mix well. Have ready 1 pound **Mazzarella** cheese. Line bottom of greased baking dish (13 x 6 x 2-inches) with a single layer of drained lasagna. Cover with 1/3 of the meat sauce, another layer of lasagna, then a layer of ricotta cheese mixture; layer of lasagna; layer of meat sauce and Mazzarella cheese. Repeat to make 3 layers, ending with meat sauce and Mazzarella cheese. Bake in oven for 30 minutes or until sauce bubbles. Cut into 12 generous servings; lift-out with wide spatula.

BAKED LASAGNA

Mrs. Anthony DeScipio

3 tablespoons olive or salad oil	1 teaspoon oregano
1 pound ground round beef	1 8-ounce package Lasagna noodles
2 cloves garlic	
2 6-ounce cans tomato paste	½ pound Ricotta cheese
1½ cups water	1 stick Pepperoni, sliced, (optional)
1 teaspoon salt	
¼ teaspoon pepper	½ pound Mozzarella cheese, sliced
	Grated Romano cheese

To make meat sauce, heat oil in skillet, add ground meat and garlic and fry until meat is browned, but not dry. Add tomato paste, water, salt, pepper and oregano. Cover and simmer slowly 1½-2 hours. Stir frequently. Cook lasagna noodles as directed on package, adding 1 teaspoon oil to water. Reserve some meat sauce for serving. Arrange in baking dish in alternate layers of sauce, lasagna, sauce, ricotta, pepperoni, mozzarella, lasagna. Sprinkle with grated Romano. Bake at 350 F for 30 minutes. Let stand 15 minutes after removing from oven to let cheese set. Cut in squares and serve with extra meat sauce and grated cheese.

LASAGNA

Mrs. Margaret Campanella

½ pound sweet Italian sausage	1 pound Lasagna noodles
½ pound ground beef	1 tablespoon olive or salad oil
1 medium sized onion, chopped	2 eggs
1 clove garlic, minced	2 cups (1 pound) cottage cheese
1 can (about 2 pounds) Italian tomatoes	½ cup grated Parmesan cheese
	Mozzarella cheese
1 envelope spaghetti sauce mix	

To make meat sauce remove sausage casing, brown sausage and ground meat in large frying pan, breaking meat up with a fork as it cooks. Move meat to side of pan. Stir in onions and garlic and saute until softened. Stir in tomatoes and spaghetti sauce; mix. Heat to boiling, then simmer, stirring occasionally, for 30 minutes, or until slightly thickened. While sauce cooks, slide lasagna noodles, one at a time so as not to break, into a large kettle of boiling water. Add oil and salt, following label directions. Cook, stirring often with a wooden spoon, 15 minutes or just until tender. Drain and cover with cold water. Beat eggs slightly in medium sized bowl, blend in cottage cheese and beat until smooth. Line bottom of lightly greased baking dish (13 x 9 x 2-inches) with a single layer of drained noodles. (Lift each strip separately from water and hold over kettle to drain.) Cover each layer of lasagna with 1/3 of cottage cheese mixture, meat sauce and Mozzarella and Parmesan cheese. Repeat to make three layers. Bake in 350F oven for 30 minutes or until bubbly hot. Cut into 8 generous servings; lift-out with wide spatula.

MEATBALLS AND SAUCE

Mrs. Lucy Kuklis

MEATBALLS:

½ pound ground beef	2 tablespoons minced parsley
½ pound ground pork	1 egg, well beaten
1 cup soft bread crumbs	1 teaspoon salt
2 tablespoons grated Parmesan cheese	¼ teaspoon pepper

Combine all ingredients and blend thoroughly. Shape meat mixture into balls. Heat in skillet 2 tablespoons olive oil and 1 clove minced garlic. Add meatballs and brown on all sides. Pour off fat as required. Remove meatballs from skillet and add to meat sauce about ½ hour before sauce is done.

ITALIAN TOMATO MEAT SAUCE:

¼ cup olive oil	7 cups (about 2 large cans) tomatoes, sieved
½ cup chopped onion	1 tablespoon salt
1 clove garlic	2 bay leaf
½ pound beef chuck	1 6-ounce can tomato paste
½ pound pork shoulder	

In a large sauce pan heat oil; add onion and clove garlic and saute until lightly browned. Remove garlic. Add chuck and pork shoulder; brown meat, turning occasionally. Add slowly, tomatoes, salt and bay leaf. Cover sauce pan and let simmer over very low heat about 2½ hours. Add tomato paste; let simmer uncovered over very low heat, stirring occasionally, about 2 hours or until thickened. If sauce becomes too thick, add 1 cup water. Remove meat and bay leaf from sauce. Makes 5 cups sauce.

MEATBALLS AND SPAGHETTI

Mr. Vincent Lowery

MEATBALLS:

2 pounds ground meat, steak preferred	¾ teaspoon salt
2 eggs, beaten	¼ teaspoon pepper
1 tablespoon minced parsley	2 cloves garlic, chopped fine
¼ cup grated Italian cheese	6 slices hard bread

In a large bowl, combine first 7 ingredients, but do not mix. Wet hard bread in cold water, squeeze out water and crumble over meat. Mix by hand until thoroughly blended. (The wet bread keeps the meatballs soft). Shape into about 16 balls.

SAUCE:

2 cans tomato paste	1 teaspoon salt
1 large can tomato puree	¼ teaspoon pepper
2 cloves garlic	2 teaspoons sugar

Saute garlic in oil until brown. Remove garlic and add meatballs to oil. Brown on all sides. Remove meatballs and add tomato paste to fry pan. Fill empty cans with water and add to paste. Bring to a boil and simmer for 3 minutes. Pour into large pot in which meatballs are to be cooked. Add puree; bring to a boil and let simmer for 15 minutes. Stir in sugar. Add meatballs and bring to a boil. Cook on low heat for 2-3 hours. Cook spaghetti according to package directions; drain in colender and serve with meat balls.

MEATBALLS AND SAUCE

Mrs. Aloysius Brogan

MEATBALLS:

1½ pounds ground chuck	½ cup milk
½ pound ground pork	½ cup Italian bread crumbs
3 eggs	½ cup grated Romano cheese
1 teaspoon salt	1 teaspoon garlic salt
½ teaspoon pepper	
1 medium onion, chopped fine or 1 tablespoon onion salt	

Combine all ingredients and shape into balls. (Pour a little oil on hands before making meatballs and meat won't stick to your hands.) Fry meatballs in hot oil until brown on all sides. Place in prepared sauce. Makes 40 meatballs.

SAUCE:

1 46-ounce can tomato juice	1 tablespoon oregano
1 large can tomato puree	2 tablespoons sugar
1 6-ounce can tomato paste	1 tablespoon garlic salt or
1 cup Romano cheese	2 cloves fresh garlic
4 bay leaves	

Combine ingredients; bring to a boil and add meatballs. Cook sauce with meatballs on low heat for about 4 hours.

ITALIAN EASTER PIE

FILLING:

1 pound baked ham, diced	1 pound fresh Italian cheese (Tuma), cut up
1 stick pepperoni, cut up	
1 pound fresh sausage	1 pound ground Romano cheese
½ pound cooked zitta macaroni	1½ dozen fresh eggs
1 pound ricotta cheese	Salt and pepper to taste

Using baked whole ham, cut up one pound and sear for 5 minutes on low heat. Cut up pepperoni and sear in separate pan. Remove casing from sausage and pan-fry until meat is well done. In a large bowl combine the meat with remaining ingredients (eggs last) and mix well. Turn into unbaked pie shells.

PIE CRUST:

3 cups flour	3 tablespoons shortening
1 teaspoon baking powder	½ dozen eggs

Make dough as for pie, adding a little warm water if necessary, for handling. Using deep baking dishes, round or rectangular, line with pie crust. Pour filling into unbaked shells and put on top crust, making vents. Brush with milk before putting into oven. Insert pieces of palm (from Palm Sunday) into top crust, before baking, an Italian tradition. Bake at 375 F until golden brown.

ITALIAN EASTER PIE

Mrs. Rocco Lutz

FILLING:

3 pounds baked ham	Salt and pepper to taste
1½ pounds dried sausage (pepperoni)	1½ dozen fresh eggs
½ pound scumutz	1 cup milk (about)
1½ pounds ricotta cheese	1 dozen hard-cooked eggs, chopped
Minced parsley	Grated Romano cheese

Cut up ham, sausage and scumutz. Combine ricotta cheese, parsley, salt and pepper. Beat eggs well; add milk and ricotta cheese mixture. Fold in chopped ingredients and add hard-cooked eggs and Romano cheese. Turn into unbaked pie shells.

PIE CRUST:

7 cups flour	2 eggs
3½ tablespoons soft shortening	1 cup milk
2 teaspoons salt	1 cup water
7 teaspoons baking powder	

Make crust as for pie. Using deep baking dishes, round or rectangular, line with pie crust. Pour filling into unbaked shells and add small pieces of butter on filling. Put on top crust, making vents, and glaze with beaten egg before putting into oven. Bake at 375 F until golden brown. This makes a large quantity.

BREAD STUFFING FOR 12 POUND TURKEY Mrs. Stephen Tancin

10 cups stale bread cubes	1 tablespoon salt
1 cup butter	½ teaspoon pepper
½ cup finely chopped onion	1½ teaspoons poultry seasoning
½ cup finely chopped celery	2 beaten eggs
¼ pound mushrooms, finely chopped	1 cup water

Melt butter in pan, add onions, celery and mushrooms and cook over low heat until soft, but not browned. Add to bread cubes and seasonings, stirring well. Add beaten eggs and water and blend ingredients thoroughly.

BREAD STUFFING

Mrs. Daniel Myers

- | | |
|---|------------------------------|
| 2 cups soft bread crumbs
or cubes | 2 teaspoons minced onion |
| 4 tablespoons melted butter
or margarine | 1 tablespoon chopped parsley |
| | Salt and pepper to taste |
| | Water or stock to moisten |

Brown onion in melted butter. Add bread cubes, seasoning and water or stock. Use for poultry, pork roast or rolled steak.

BREAD STUFFING

- | | |
|-----------------------------|--------------------------|
| 1 loaf dry bread | ¼ cup minced parsley |
| ¼ pound butter or margarine | Salt and pepper to taste |
| 1 small onion, chopped | 3 eggs, beaten |
| 5 stalks celery, diced | |

Saute onion in butter until tender, add celery and parsley; simmer 10 minutes. Soak bread in milk, squeeze from milk, and crumble into large mixing bowl. Add eggs, seasoning and sauteed ingredients and mix well. Enough stuffing for one roasting chicken.

DUMPLINGS FOR STEW

Mrs. John A. Vanek

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|--|----------------------|
| 1 cup sifted cake flour or
pastry flour | ½ teaspoon salt |
| 1 teaspoon baking powder | 2 tablespoons butter |
| | ½ cup milk |

Sift dry ingredients, cut in shortening until consistency of coarse cornmeal. Add enough of the milk, while stirring vigorously to make soft dough. Drop dough by spoonfuls from the tip of teaspoon into boiling stew, being careful to drop each on a piece of meat or vegetable so it will not be immersed in liquid. Cover and boil slowly for 20 minutes.

HOMEMADE EGG NOODLES

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|-----------------|---|
| 1 cup flour | 2 tablespoons top milk or water
can be used, or an additional
egg |
| 1 beaten egg | |
| 1 teaspoon salt | |

Combine egg, salt and milk; add enough flour to make a stiff dough. Knead until dough is very smooth. Let stand 20 minutes, covered. Roll very thin on floured surface; let stand 20 minutes. Sprinkle a little flour over the dough, fold in half, then cut into 2-inch wide strips. Cut strips very thin. Spread out to dry for 2 hours. Cook in boiling salted water until tender.

EGGS A LA KING

Mrs. Anthony DeScipio

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|----------------------------|---|
| 1 cup chopped celery | 1 can cream of celery soup |
| ¼ cup chopped green pepper | ½ cup milk |
| ¼ cup finely chopped onion | 1 cup (¼-pound) sliced American
Cheese |
| 4 hard-cooked eggs | |

Cook celery, green pepper and onion in hot salad oil until tender, but not brown. Stir in cream of celery soup, milk and cheese; heat and stir until cheese melts. Slice eggs and reserve several slices for garnish. Chop remaining eggs and add to sauce and heat. Serve Eggs A'la King on toast, hot buttered broccoli, lettuce wedges and cold milk.

EGGS A'LA GOLDENROD

Mrs. William McNelis

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|-------------------------|----------------|
| 2 cups thin white sauce | Paprika |
| 6 hard-cooked eggs | 8 slices toast |
| Salt and pepper | |

Prepare white sauce (see index). Cook eggs 20 minutes in simmering water. Separate the yolks from the whites of the eggs; chop whites very fine, and add to the white sauce, with salt, pepper and paprika. Arrange 6 slices of toast on a platter and pour over them the white sauce mixture. Press the egg yolks through a sieve and scatter over the top. Cut the remaining slices of toast into small triangles; arrange on platter and garnish with parsley.

CHEESE SOUFFLE'

Mrs. Joseph McNelis

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|-------------------------------|---------------------------------|
| Thick White Sauce (See Index) | 1 cup shredded cheese (¼-pound) |
| ¼ teaspoon dry mustard | 3 eggs, separated |
| Salt and pepper to taste | ¼ teaspoon cream of tartar |

Prepare thick white sauce and add dry mustard, salt and pepper. Stir shredded cheese into hot sauce; remove from heat and add egg yolks (well beaten). Beat egg whites until stiff, adding cream of tartar while beating. Fold into egg mixture. Pour into 1½-quart greased casserole. Bake at 350F until puffed and golden brown. Baking time: 50-60 minutes. Serve immediately. Very good served with mushroom sauce. (Use basic white thin sauce plus mushrooms). Nice served with hashed brown potatoes and crisp salad.

FLUFFY OMELET

Mrs. Joseph McNelis

- Eggs, according to the amount needed
1 tablespoon of milk per egg
salt and pepper to taste

Beat egg whites until stiff. Beat egg yolks until thick and lemon colored. Beat in milk, salt and pepper, and fold in egg whites. Pour into sizzling butter in frying pan. Cook slowly over low heat until light brown underneath, about 10 minutes. Bubbles will appear through uncooked puffy top and mixture will look moist. Place pan in 350 F oven until light brown on top, and when touched by a finger no prints will remain (about 15 minutes). Make ½-inch crease across omelet through the middle. Slip a spatula under one side, tip pan to loosen omelet and fold in half without breaking. Roll omelet, top side down, onto a hot platter. Garnish with hot sauce. NOTE: To help hold up omelet—beat in ¼ teaspoon cream of tartar to 4 egg whites.

GNOCKKI (no-key)

Mrs. Joan Gatti

4 pounds potatoes Salt to taste
5 cups flour

Boil and rice (or mash) potatoes. Gradually add flour. Knead until a smooth manageable dough is obtained. If necessary, add a little more flour. Roll dough into long, rope-like strips, about ¾-inch thick, cut into ¾-inch pieces; dip into flour. Use prong or fork to make dented designs on each piece. Boil in 8-quarts rapidly boiling salted water for about 10 minutes. Drain. Place on large platter or individual plates. Serve with your favorite spaghetti sauce and sprinkle with grated parmesan cheese. Serves 8.

SHELLS AND LIMA BEANS

Mrs. Daniel Myers

1 package medium sea shells 4 tablespoons butter
1 can cooked butter lima beans Dash of pepper
1 can tomato paste

Cook sea shells in water according to package directions. While shells are cooking combine lima beans with tomato paste and 4 paste cans of water and let heat in separate sauce pan. Drain cooked shells and pour bean and paste mixture over shells. Add butter and pepper. Serve when butter has melted and all ingredients are thoroughly mixed.

RICE-SPINACH CROQUETTES

Mrs. Joan Gatti

1 cup cooked rice 2-ounces grated Pecorino cheese
3 cups cooked spinach 1/8 teaspoon pepper
3 eggs, slightly beaten 6 tablespoons olive oil
½ teaspoon salt

Mix all ingredients, except oil, thoroughly until well blended. Heat oil in skillet. Drop heaping tablespoons of mixture into hot oil. Fry about 3 minutes or until each side is golden brown. Serve very hot as a side dish or as a main dish (during Lenten season) with other vegetables. Serves 4-6.

POTATO PANCAKES

Mrs. Joseph McNelis

(As A Main Dish)

3 egg yolks, beaten 1 tablespoon melted shortening
2 teaspoons salt 2½ cups flour, sifted
1 tablespoon sugar 3 cups grated raw potatoes
3 cups milk 3 egg whites, stiffly beaten

Combine egg yolks, salt, sugar, milk and shortening. Gradually stir in flour, blend well. Stir in grated potatoes; fold in egg whites. Bake at once on greased hot pan, about 3 minutes on each side, turning only once. (For best flavor, prepare potatoes just before using). This makes a large quantity.

CREAMED FINNAN HADDIE (Irish)

Mrs. William McNelis

2 pounds finnan haddie 2 cups medium white sauce
Paprika (see index)

Cover finnanhaddie with cold water and let stand 20 minutes. Heat to boiling and simmer for 30 minutes. Drain, separate into flakes and add to hot seasoned white sauce. Sprinkle lightly with paprika. Serves 6.

FINNAN HADDIE CHEESE TOAST

2 tablespoons minced onion 2 cups milk
½ cup butter 1 cup grated American Cheese
4 tablespoons flour 6 slices bread
½ teaspoon salt 1 cup flaked, cooked finnan haddie
Few grains cayenne Parsley
½ teaspoon paprika 3 hard-cooked eggs

Cook onion in ¼ cup butter, blend in flour and seasoning; remove from heat and add milk. Cook until thickened, stirring constantly. Add cheese, remove from heat and stir until melted. Toast bread on one side, butter untoasted side and cover with fish. Heat in broiler. Cover with cheese sauce and garnish with parsley and quartered hard-cooked eggs. Serves 6.

BAKED FILLET

Mrs. Margaret Zahay

1 pound haddock fillet 2 eggs, beaten
¼ cup chopped sweet pickle 4 tablespoons milk
2 tablespoons chopped onion

Place fillet in buttered baking dish; combine the ingredients listed above and pour over fish, and sprinkle with paprika. Bake at 400 F for 25 minutes.

SALMON LOAF

Mrs. John Della Croce

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|-----------------------------|------------------------------|
| 1 can salmon | ½ teaspoon salt |
| ½ cup scalded milk | ½ teaspoon pepper |
| ½ cup soft bread crumbs | 1 teaspoon sage or parsley |
| 2 tablespoons melted butter | 2 egg whites, stiffly beaten |
| 2 egg yolks, well beaten | |

Drain salmon and reserve juice. Flake salmon with fork. Pour scalded milk over bread crumbs; let cool. Mix all ingredients folding in egg whites last. Pour into buttered casserole; bake 30-35 minutes at 350 F.

GRAVY

Combine juice from can of salmon with flour and water thickening, accent powder, salt and pepper and little sage if it has not been used in the loaf. Bring to a boil in a small sauce pan; serve over the salmon loaf.

SALMON LOAF

Mrs. Leo McDonald

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|------------------|---------------------------------|
| 1 can red salmon | 10-12 saltine crackers, crushed |
| 2 eggs, beaten | Dash pepper and paprika |
| | Butter |

Flake salmon with fork; add beaten eggs, crackers and pepper. Mix together well. Pack into loaf pan. Sprinkle top with paprika and dot with butter. Bake 1 hour at 350 F.

SALMON OR TUNA LOAF

Mrs. Katherine Teliho

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|---|------------------------|
| 1 tablespoon lemon juice | ½ teaspoon salt |
| 2 cups flaked salmon or tuna | 1 beaten egg |
| 1 cup medium white sauce
(see index) | ½ cup chopped celery |
| ½ cup top milk | 1 cup dry bread crumbs |

Add lemon juice to salmon or tuna; add remaining ingredients and mix well. Bake in greased baking dish in 350 F oven until brown and set, about 30 minutes. Serves 6.

OLIVE SALMON LOAF

Mrs. William McNelis

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|------------------------------------|---------------------------------|
| 2 cups flaked salmon, well drained | 4 tablespoons minced parsley |
| ½ cup milk | 2 tablespoons lemon juice |
| 2 cups small bread cubes | 2 tablespoons ripe-olive slices |
| 2 eggs, slightly beaten | ½ teaspoon salt |
| 1 tablespoon grated onion | 1/8 teaspoon pepper |

Combine all ingredients. Mix well. Pour into small loaf pan or fancy mold. Bake in moderate oven (375 F) 40 minutes. Serves 4-6. Sauce: Make medium white sauce (see index) to which the juice of one lemon and 1 tablespoon chopped parsley has been added.

CRABCAKES

Mrs. Joan McAfee

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|------------------------------------|-----------------------|
| 4 tablespoons butter | 8 tablespoons flour |
| 1 medium green pepper
(chopped) | 1½ cups milk, scalded |
| 1 medium onion (chopped) | 1 pound crabmeat |
| 1 teaspoon dry mustard | Crackermeal |
| 1 teaspoon salt | 1 egg |
| Pinch of pepper | Fine bread crumbs |
| 1 tablespoon Worcestershire sauce | |

Saute onion and green pepper in butter; add seasonings, remove from heat. Combine flour and mixture, stirring while slowly adding scalded milk. Cover over medium heat until thickened. Remove from heat and fold in crabmeat (1 tablespoon mayonnaise may be added if desired). Spoon mixture into bowl; cover and refrigerate for 4 hours. Form crabmeat mixture into patties. Cover with cracker meal; then dip each patty into lightly beaten egg, cover thoroughly with fine bread crumbs. Fry in deep fat until well brown. Drain on absorbent paper and serve at once.

DEVEILED CRAB

Mrs. Alex Reczkowski

- | | |
|-------------------------|-------------------------------|
| ¾ cup flour | 2 pounds crabmeat |
| 2 cups milk | Parsley, paprika, and |
| ¼ cup melted butter | Worcestershire sauce to taste |
| 1 teaspoon minced onion | |

Combine flour and milk until well blended; add remaining ingredients and mix thoroughly. Dip in egg and roll in cracker crumbs; fry in deep fat until brown on each side. Drain on absorbent paper and serve.

DEVEILED CRAB

Mrs. John McGarey

- | | |
|-------------------------------------|---|
| 1 cup milk | 6 hard-cooked eggs, diced |
| 1½ tablespoons flour | 4 slices bread, wet in cold water
then squeeze |
| 1 tablespoon butter | Salt and pepper to taste |
| ½ pound crabmeat | |
| 4 stalks celery, grated and drained | |

Make a white sauce of milk, flour and butter; bring to a boil, stir constantly until thick. Set aside to cool. In another bowl, combine remaining ingredients. Add white sauce and mix thoroughly. Form patties and let stand in refrigerator ½ hour. Dip in flour, egg and bread crumbs and fry in deep fat. Drain on absorbent paper and serve.

CRABBY STUFFED TOMATOES

Mrs. John Ferry

STUFFING

- | | |
|-------------------------|-------------------------------------|
| 1 cup flaked crabmeat | 1 teaspoon Worcestershire sauce |
| ½ cup fine bread crumbs | 1 teaspoon Sherry (more if desired) |
| ¼ cup light cream | Salt and pepper to taste |
| ½ teaspoon dry mustard | |

Combine ingredients and mix thoroughly. Wash and dry 6 firm, ripe tomatoes. Cut off stem end and scoop out center, leaving tomato shell about ¼-inch thick. Sprinkle shells with salt inside. Fill tomato shells with stuffing; put in greased baking dish and bake in 350F oven about 20 minutes or until thoroughly hot. Serve with mushroom sauce. Serves 6.

CASHEW NUT CASSEROLE

Mrs. Anthony DeScipio

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|---------------------------------|--|
| 1 3-ounce can chow mein noodles | Dash of pepper |
| ¼ cup water | 1 can cream of mushroom soup, undiluted |
| 1 can (1 cup) chunk style tuna | ¼ pound Cashew nuts, preferably salted. (Don't substitute any other kind.) |
| 1 cup celery, diced fine | |
| ¼ cup minced onion | |

Mix all together, reserving ½ cup of noodles for the top of the casserole. Bake 40 minutes in 325 F oven. (Covered casserole).

GWA CASSEROLE

Mrs. George Ambrose

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|------------------------------|--------------------------------|
| 4 cups shoestring potatoes | 6-ounce can evaporated milk |
| 1 can cream of mushroom soup | 3-ounce can mushrooms, drained |
| 1 7-ounce can tuna, drained | ¼ cup chopped pimento |

Save 1 cup potatoes for topping casserole. Combine other ingredients, pour into 1½ quart casserole. Arrange reserved potatoes on top. Bake uncovered at 375 F for 20-25 minutes, or until thoroughly heated. Makes 4 servings.

SPAGHETTINI AND ANCHOVY SAUCE (Italian Christmas Eve)

- | | |
|-----------------------------|------------------------------|
| 12 fillet of anchovy | Salt and pepper to taste |
| 1 clove garlic, cut in half | 1 pound spaghetti |
| ½ cup olive oil | ½ cup grated Parmesan cheese |

Saute garlic in olive oil until brown, remove garlic and add anchovies, which have been cut in small pieces. Cook for about 2 minutes, stirring constantly. Add seasonings to taste. Cook spaghetti according to directions on package. Put into a large serving dish, and mix in anchovy sauce. Sprinkle individual servings with grated cheese if desired. Cut up roasted chestnuts may be added. Serves 4.

COD (Baccala' Biscaglia) Italian

- | | |
|---|--------------------------|
| 2 pounds salt cod | 2 cloves garlic |
| Flour | 1/3 cup parsley, chopped |
| 2 cups (about) olive oil | Salt and pepper to taste |
| 2 pounds fresh peeled tomatoes, diced or canned stewed tomatoes | |

Dip cod in flour and saute in olive oil until golden on both sides. Place on serving dish and keep warm. Brown garlic in 4 tablespoons of oil in which the cod was cooked. Remove garlic. Add pepper, salt, and tomatoes and simmer slowly for about 20 minutes. The sauce should be thick. Pour over cod and sprinkle with parsley. Serves 6.

BAKED WHITING IN GREEN SAUCE

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|--------------------------------------|--------------------------|
| 2 pounds whiting | Bread crumbs |
| 4 tablespoons parsley, finely minced | 1 lemon, cut in wedges |
| 7 tablespoons olive oil | Salt and pepper to taste |

Mix parsley, salt, pepper and 6 tablespoons olive oil. Place whiting in greased baking dish, pour oil mixture over them, sprinkle lightly with bread crumbs and rest of oil. Bake in 375 F oven for 25 minutes. Remove from oven and serve with lemon wedges. Serves 4.

FRIED SMELTS

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|------------------|---|
| 2½ pounds smelts | Flour, seasoned with salt, pepper and garlic salt |
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Dip smelts into seasoned flour and deep fry in hot cooking oil. Drain on absorbent paper.

COLCANNON (Irish)

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|------------------------------------|--------------------------------|
| 1 pound boiled potatoes | 2 cups boiled cabbage, chopped |
| 1 onion | Salt and pepper to taste |
| 4 tablespoons bacon fat, or butter | |

Mash the potatoes. Mince the onion and fry lightly in the bacon fat or butter. Mix potatoes, cabbage and onion and seasoning. Pour the mixture into a greased baking dish and bake 30 minutes in 350 F oven.

OR

Mash potatoes; while being mashed, parsley, chives or scallions, which have been boiled in milk are added and the whole is topped off with butter.

STUFFED SHELLS

Mrs. Aloysius Brogan

- | | |
|--------------------------------|-------------------------------------|
| 1 large onion, chopped fine | 3/4 pounds large shells or rigatoni |
| 3 tablespoons oil | 1 pound ricotta cheese |
| 2 6-ounce cans tomato paste | 2 eggs, beaten |
| 1 medium size can tomato juice | 2 tablespoons chopped parsley |
| 4 cups water | 2/3 cup grated romano cheese |
| 1 tablespoon sugar | 1 teaspoon salt |
| 1 tablespoon salt | 1/4 teaspoon pepper |
| 1 bay leaf | |
| 1/2 teaspoon oregano | |

To Make Sauce—saute onion in hot oil until soft. Add tomato paste, tomato juice, water, sugar, salt, bay leaf and oregano. Cover and simmer 1 hour. Cook rigatoni or shells in about 5 cups of salted water about 20 minutes. Drain and rinse in cold water. Combine ricotta cheese, eggs, parsley, 1/4 cup romano cheese, salt and pepper. Stuff shells or rigatoni with cheese mixture. Layer stuffed shells in square casserole. Pour sauce over shells, sprinkle with remaining romano cheese. Bake 40 to 50 minutes at 350 F. Serves 6-8.

ITALIAN MACARONI AND CHEESE

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| 4 tablespoons oil | 1 1/2 teaspoons salt |
| 1/2 cup chopped onion | 1 teaspoon sugar |
| 1 clove garlic, minced | 1/4 teaspoon basil or oregano |
| 1/4 cup chopped celery | 2/3 cup grated Parmesan cheese |
| 2 6-ounce cans Hunts tomato paste | 1/2 pound large macaroni, cooked and drained |
| 2 cups water | 2 cups ricotta or cottage cheese |

Saute onion, garlic and celery in oil until soft. Blend in tomato paste, water and seasonings. Bring to a boil, cover and simmer 5 minutes. In a 9-inch square baking dish, put a thin layer of sauce. Sprinkle with Parmesan cheese and top with half the macaroni. Spread ricotta cheese on macaroni and cover with half of the sauce. Sprinkle with Parmesan cheese, cover with remaining macaroni and sauce. Sprinkle with remaining Parmesan cheese. Bake at 350 F until top is brown and sauce bubbles. Serves 6.

CABBAGE, POTATO PIES OR PIZZA

Mrs. Margaret Zahay

DOUGH

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|-----------------|--|
| 3 eggs | 1 yeast cake, dissolve in 1 cup warm water |
| 1 cup sugar | 6 tablespoons shortening, melted |
| 1 cup warm milk | 10 cups flour |
| 1 teaspoon salt | |

Beat eggs, add sugar and cream well. Stir in milk, salt, yeast and shortening. Blend in flour and knead for 15 minutes. Dough is ready to use when double in bulk.

CABBAGE PIES

Divide dough into 4 parts. Roll the dough 1/4-inch thick and large enough to fit on a cookie sheet 12 x 16-inches. Spread the prepared filling over the dough. Place another dough, which is also rolled 1/4-inch thick and the same diameter, on top. Press all around to close. Fork the top and put in oven. Bake for 20-25 minutes or until golden brown in 350 F oven. Melt butter until golden brown and brush on cabbage pies while warm. Makes 2 pies; cut in 3-inch squares.

CABBAGE FILLING

Chop fine, one head cabbage; salt and let stand for a few minutes; press off excess water. Fry onion to a golden brown in 2 tablespoons butter; add cabbage and steam on low heat for about 15 minutes, stirring frequently. Cool.

POTATO-CHEESE FILLING

Cook about 4 potatoes until done; drain water and add 1 1/2 cups diced mild cheddar or American cheese to the hot potatoes. Add 1 tablespoon butter and 1 teaspoon salt. Mash and let cool. Since potato filling is hard to spread, it can be rolled to 1/2-inch thickness with a rolling pin between waxed paper and placed on the dough. Proceed as for cabbage pies.

PIZZA SAUCE

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|----------------------------------|---|
| 2 cups tomatoes, strained | 3 tablespoons olive oil |
| 1 can Italian style tomato sauce | 1/2 cup Parmesan cheese, grated |
| 1 clove garlic, whole | 3/4 pound Mazzarella or processed American Cheddar Cheese, sliced |
| 1/2 teaspoon salt | |
| Dash of pepper | |
| Oregano or basil | |

Combine tomatoes, tomato sauce, garlic and seasoning. Simmer for 15 minutes. Remove garlic and cool. Divide dough into 3 parts; roll out 1/4-inch thick. After dough has raised for 15 minutes, brush with 1 tablespoon olive oil. Sprinkle with Parmesan cheese and arrange 1/3 of Mazzarella or American cheese on dough. Spread tomato sauce over dough. Arrange remaining Mazzarella or American cheese on top of tomato sauce. Sprinkle with oregano. Bake 20-30 minutes at 450 F or until crust is a golden brown.

VARIATIONS

To make a "Burger-Pizza", crumble ground chuck (beef) evenly over the dough after it is brushed with olive oil. Then sprinkle with salt, and pepper and continue as directed above. Pie plates are recommended for burger-pizza.

PIEROGI—Dough #1

3 cups flour
1 teaspoon salt
1 egg
¼ teaspoon baking powder
(omit for boiling)
Warm water, enough to hold
dough together

Sift flour, salt, baking powder; add egg and water to make a soft dough. Turn on lightly floured board and knead gently about 5 minutes. Allow to stand about 10 minutes before rolling. Roll dough very thin, cut into 2-inch squares, place a teaspoonful of filling in center and fold the corners, seal edges well by pinching. Then follow one of the following methods:

BOILED—

Cook in salted boiling water; allow to simmer until they are soft; drain. Pour over pierogi melted butter slightly browned, or fried chopped onions in butter.

FRIED—

Fry in deep fat, serve hot or cold; also delicious if spread with sour cream or brushed with melted butter.

FILLINGS

POTATO—

Mash 4 medium cooked potatoes, add ½ teaspoon salt and 2 ounces mild or sharp cheese; mash until all cheese is melted. Cool.

SWEET CABBAGE—

One small head of cabbage, shredded or chopped fine; salt and let stand 5 minutes. In a saucepan, saute 1 tablespoon chopped onion in 1 tablespoon butter until tender; press off liquid from cabbage and add to onion. Steam for about 15 minutes, stirring frequently; cool. Use on prepared squares of dough.

COTTAGE CHEESE—

Press dry ½-pound cottage cheese, add 1 egg yolk, ½ teaspoon salt and mix well. Use on prepared squares of dough.

STEWED PRUNES OR LEKVAR

Cook prunes until soft with 2 tablespoons sugar and 1 tablespoon of lemon juice. Mash pitted prunes with a dash of cinnamon. Use on prepared squares of dough. Commercial lekvar may be used as a substitute.

PIEROGI—Dough #2

6 cups flour
1 tablespoon salt
4 egg yolks
1½ pints sour cream
2 teaspoons cooking oil

Sift flour and salt. Beat egg yolks and add sour cream; mix. Add

oil and mix well. Add this mixture to the flour and blend; turn on lightly floured board and knead gently about 5 minutes. Allow to stand about 10 minutes before rolling. Pierogi with this dough must be boiled. NOTE: This recipe is most popular in St. Louis.

LENIWE PIEROGI (Easy Pierogi)

Mrs. George Medash

2 cups dry cottage cheese
1 tablespoon butter
4 egg yolks, beaten
½ teaspoon salt
1 teaspoon sugar
½ cup flour
4 egg whites, well beaten

Force cottage cheese through sieve. Rub thoroughly until free of lumps. Add butter, egg yolks, salt, sugar and flour. Beat well until light. Add egg whites and fold in carefully. Turn out on floured board. Roll with hands into long narrow roll. Flatten and cut slant-wise into 2-inch long pieces. Cook in salted boiling water until they rise to the top. Lift with straining spoon and cover with lightly browned buttered bread crumbs. These are delicious, too, with sour cream flavored with cinnamon and sugar.

SLAVIC EASTER CHEESE

24 eggs
1 quart pasteurized milk
(cream on top)
1 pint of water
1 teaspoon salt

Beat eggs with rotary beater thoroughly in a large pot. Add milk, water and salt. Beat well. Place pot into pan of boiling water (as a double boiler) and cook slowly until it coagulates, stirring with a wooden spoon frequently. Drain as dry as possible through a large sheer cloth; press into a ball, doing this while still hot. Tie the cloth and hang up to drip-dry, usually overnight. Remove the cheese from the bag; cut off slightly at the top and place on a baking dish. Brush with beaten egg and bake at 400 F until slightly browned (this is important). When ready to serve, cut into ½-inch slices.

BOBALKI (Slovak Christmas Eve)

1 pound (or 2 cups) bread or Kolache dough
¼ cup milk
2 tablespoons melted butter
2 tablespoons honey
½ pound ground poppy seed

Follow any bread or kolache dough recipe in preparing the dough. (The bobalki dough is usually made when other kolache are being prepared for the holidays, reserving a small portion of the dough for this special treat.) Cut the dough into small pieces so that you can make long strips about 1-inch in diameter. Cut in 1-inch lengths. Let rise for ½ hour; bake on greased cookie sheet at 350 F for 10 minutes or until light brown. Separate, if bobalki have run together during bak-