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

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
¼ teaspoon mace
¼ teaspoon nutmeg
¼ teaspoon cloves
¼ 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

1/4 cup sifted flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup chopped candied cherries
1/3 cup butter or margarine

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 350°F for 10-12 minutes or until edges are golden brown.

SWEDISH CHRISTMAS COOKIES  
Mrs. John Grega

1 cup butter or margarine
1/2 cup sugar
2 egg yolks
2 egg whites, stiff but not dry
4 teaspoons vanilla
2 tablespoons grated orange peel
1 teaspoon lemon juice
1/4 teaspoon salt
21/2 cups cake flour
1/2 cup finely chopped or ground walnuts

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 1/2 cherry on each cookie and arrange 1-inch apart on greased cookie sheet. Bake 325°F about 20 minutes.

ORANGE PECAN DELIGHTS  
Mrs. Margaret Zahay

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

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 375°F for 10-12 minutes. Frost while warm. Makes 5 dozen.

ORANGE ICING

2 cups sifted confectioners' sugar
2 teaspoons grated orange rind
1/8 teaspoon salt

Add 2 to 3 teaspoons orange juice until of spreading consistency.
CHERRY WINKS
Mrs. George Medash
1/4 cup shortening
1 cup sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla
2 1/4 cups flour

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
Mrs. John Grega
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

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
Mrs. Albert Corazza
1 cup shortening
1 cup butter
1 cup sugar
1 egg

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
Mrs. James Brogan
2 cups sugar
1/4 cup butter and shortening combined
3 eggs, unbeaten

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
Mrs. Francis Carr
1 cup soft shortening
1 1/2 cups sugar
2 eggs
3 cups flour

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 CAKE
Mrs. Albert Corazza
1 cup butter or margarine
1/2 cup confectioners' sugar
1/4 teaspoon salt
1 egg

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

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
Mrs. A.W. Breznitsky
1 cup butter
1 1/2 cups Wheaties cereal
1 cup brown sugar
1 1/4 cups quick cooking oats
1 cup granulated sugar
2 cups sifted flour
2 eggs, beaten
1 teaspoon baking powder
1 cup chopped vanilla
1 cup chopped peanuts
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
1/2 cup shortening
1/4 cup brown sugar
1 egg yolk
1/2 teaspoon vanilla
1 cup sifted flour
1/4 teaspoon salt
1/4 cup finely chopped nuts

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
1 cup sugar
2 eggs
1 teaspoon vanilla
2 ounces unsweetened chocolate, melted in double boiler
1/3 cup chopped nuts

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
1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 squares unsweetened chocolate—melted
1 cup sour cream
1 teaspoon vanilla
2 1/4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 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 teaspoonsfuls 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
3/4 cup sugar
1 cup cooked, mashed carrots
2 eggs
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 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
3/4 cup shortening
1/2 cup brown sugar
1/2 cup granulated sugar
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 egg
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 1 1/2-inches in diameter. Wrap in waxed paper. Chill several hours. Slice 1/8 inch thick, bake on ungreased cookie sheet 425°F for 6-8 minutes. Add nuts if desired.

WALNUT ICE BOX COOKIES
Mrs. Francis Carr
1 cup butter or margarine
2 cups brown sugar
2 eggs, beaten
1 teaspoon vanilla
4 cups flour
1/4 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup chopped walnuts

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 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 teaspooons baking powder
16 tablespoons oil
1 tablespoon vanilla
12 teaspooons sugar
10-12 cups flour, to mix
1/4 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
4 egg yolks, beaten
1 cup sugar
1 pound butter, soft
5 cups flour
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**

1 cup shortening  
1 cup sugar  
1 cup pumpkin  
1 egg  
1 teaspoon vanilla  
2 cups flour

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 350°F for 12 to 15 minutes.

**GUM DROP COOKIES**

1 cup shortening  
1 cup brown sugar  
1 cup granulated sugar  
2 eggs  
¾ teaspoon salt  
1 teaspoon vanilla

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 coconut and gum drops which have been cut into strips. Drop by tablespoonful onto greased cookie sheet and bake at 400°F for 12 minutes. Place on cooling rack when cookies are baked. Makes about 6 dozen.

**DATE AND NUT COOKIES**

1½ cups sugar  
1 cup butter or margarine  
4 eggs  
1 teaspoon vanilla  
3 cups flour

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

¼ cup butter or shortening  
½ cup brown sugar  
2 eggs  
2½ cups flour  
2½ teaspoons baking powder  
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 coconut. Drop by teaspoon on greased cookie sheet. Bake at 375°F for 12 minutes.

**MICHIGAN ROCKS**

Mrs. Stephen Tancin

1 cup butter (½ pound)  
½ cup sugar  
4 eggs, unbeaten  
1 pound chopped dates  
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.

**GILBRALETER ROCKS**

Mrs. Aloysius Brogan

1½ cups dark brown sugar  
¼ cup shortening  
3 eggs  
1 teaspoon salt  
1 teaspoon baking powder  
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, coconut 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  
1½ cups brown sugar  
2 eggs, unbeaten  
1 teaspoon vanilla  
2/3 cup walnuts, coarsely chopped

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

<table>
<thead>
<tr>
<th>Amount</th>
<th>Recipe</th>
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<tbody>
<tr>
<td>1 cup shortening</td>
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<tr>
<td>2 sticks margarine</td>
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<tr>
<td>¾ cup white sugar</td>
<td></td>
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<tr>
<td>¾ cup brown sugar</td>
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<tr>
<td>2 eggs</td>
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<tr>
<td>1 teaspoon vanilla</td>
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<tr>
<td>1½ cups flour</td>
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<tr>
<td>1 teaspoon baking soda dissolved in 1 tablespoon hot water</td>
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</table>

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.

**RAISIN DROP COOKIES**

<table>
<thead>
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<th>Amount</th>
<th>Recipe</th>
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<tr>
<td>2 cups flour</td>
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<tr>
<td>1 teaspoon soda</td>
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<tr>
<td>½ cup shortening</td>
<td></td>
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<tr>
<td>¼ cups brown sugar</td>
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<tr>
<td>2 eggs</td>
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<tr>
<td>1 teaspoon vanilla</td>
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<td>½ cup raisins</td>
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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**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Recipe</th>
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<tbody>
<tr>
<td>5 cups sifted flour</td>
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<tr>
<td>1½ cups shortening</td>
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<tr>
<td>1½ cups raisins</td>
<td></td>
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<tr>
<td>3½ teaspoons baking powder</td>
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<tr>
<td>1 teaspoon cinnamon</td>
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<td>½ teaspoon nutmeg</td>
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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.

**COWBOY COOKIES**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Recipe</th>
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<tbody>
<tr>
<td>1 cup shortening</td>
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<tr>
<td>1 cup sugar</td>
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<tr>
<td>1 cup brown sugar</td>
<td></td>
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<tr>
<td>2 eggs, unbeaten</td>
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<tr>
<td>1 teaspoon vanilla</td>
<td></td>
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<tr>
<td>2 cups flour</td>
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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.

**GINGER COOKIES**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Recipe</th>
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<tbody>
<tr>
<td>¼ cup lard and butter combined</td>
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<tr>
<td>⅛ cup brown sugar</td>
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<tr>
<td>1 cup baking molasses</td>
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<tr>
<td>¼ cup sour milk</td>
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<tr>
<td>3 teaspoons baking soda</td>
<td></td>
</tr>
<tr>
<td>2 heaping teaspoons ginger</td>
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<tr>
<td>Flour</td>
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</table>

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.

**APPLE NUTMEG COOKIES**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Recipe</th>
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<tbody>
<tr>
<td>1 cup shortening</td>
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<tr>
<td>4 eggs</td>
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<tr>
<td>⅛ cups sugar</td>
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<tr>
<td>2 cups flour</td>
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<tr>
<td>2 teaspoons baking powder</td>
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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.

**SOFT MOLASSES COOKIES**

<table>
<thead>
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<th>Amount</th>
<th>Recipe</th>
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<tbody>
<tr>
<td>⅓ cup shortening</td>
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<tr>
<td>1 teaspoon baking soda</td>
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<tr>
<td>1 egg</td>
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<tr>
<td>½ cup molasses</td>
<td></td>
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<tr>
<td>2 cups all-purpose flour, sifted</td>
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<tr>
<td>½ teaspoon salt</td>
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</table>

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, ½ cup raisins may be added to this dough. Makes about 4 dozen.

**SOFT MOLASSES COOKIES**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Recipe</th>
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</thead>
<tbody>
<tr>
<td>1 teaspoon baking soda</td>
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<tr>
<td>1 teaspoon ginger</td>
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<tr>
<td>1 teaspoon cinnamon</td>
<td></td>
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<tr>
<td>1 tablespoon vinegar diluted in 1 cup evaporated milk</td>
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</table>

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, ½ 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

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
Mrs. John Davis
1/2 cup shortening
1/2 cup sugar
1/2 cup molasses
1 egg, beaten
1 teaspoon baking soda
1/2 cup sour milk

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 31/2 dozen.

OLD-FASHIONED MOLASSES COOKIES
Mrs. John Ferry
1 egg
1 cup sugar
1 cup baking molasses
(Brbr Rabbit yellow label)

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
Mrs. Neale V. Gallagher
1 cup brown sugar
2 cups shortening
2 cups Brbr Rabbit Molasses
1 cup sour milk
8 cups flour

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

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
Mrs. Edward Thomas
1 1/2 cups sifted flour
1 1/2 teaspoons baking soda
1/2 cup butter or margarine
1/2 cup brown sugar

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
Margaret Maloney
1 cup Eagle-Brand Condensed milk
6 tablespoons peanut butter

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

PEANUT BUTTER COOKIES
Mrs. Edward Quinn
1/2 cup shortening
1/2 cup honey
1/2 cup brown sugar
1 egg, beaten

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
1/4 cup sugar
1 egg, well beaten
1 teaspoon vanilla
tea spoon baking powder
1/2 cup flour
2 1/2 tablespoons milk
1/4 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 1/2 peanut on each. Bake in 375°F oven for 10 minutes.

DATE AND NUT FILLED COOKIES

Mrs. John DellaCroce

2 cups sugar
1 cup shortening and butter
combined
2 eggs
1 tablespoon vanilla

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 — 1/2 cup sugar — 1/4 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

1/2 cup shortening
1 cup sugar
2 eggs
2 tablespoons milk


PINEAPPLE FILLING

1 cup sugar
4 tablespoons flour
1 1/2 cups drained and crushed pineapple
1/2 cup pineapple juice
4 tablespoons lemon juice
3 tablespoons butter
1/2 teaspoon nutmeg

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

BETHLEHEM COOKIES

Mrs. Rupert Sweet

3 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening or butter, soft

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
1/2 cup sugar
1 tablespoon butter

Combine ingredients listed above and mix well.

FILLED BUTTER HORNS

Mrs. John Grega

4 cups flour
1 cup butter
4 egg yolks
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 1/2-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
1 1/2 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  1 teaspoon baking soda
1/4 cup shortening  1 teaspoon salt
1 cup sour milk or buttermilk  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  1/3 cup sugar
2 tablespoons cornstarch  1 orange, grated rind and juice dissolved in 1/2 cup cold water
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 teaspoon cinnamon
1 1/2 cups sugar  1 teaspoon ginger
1 cup butter  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  4 cups flour
1 1/2 cups chopped nuts  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  Fleischmann’s Yeast Cake
7 cups flour  1 large can evaporated milk
1 teaspoon salt  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  1 teaspoon salt
1/2 cup warm water  1 pound butter or margarine
1 teaspoon sugar  6 eggs, beaten
8 cups flour  1 pint heavy or sweet cream
1/2 cup sugar
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  2 eggs, beaten
1 can angel flake coconuts  1/2 cup milk
1 cup sugar
Combine the ingredients listed above and mix well.

CRESCENTS
Mrs. Margaret Zahay

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

NUT FILLED COOKIES
Miss Anna Marie Gallagher

1/4 pound margarine, soft  3 cups flour
1 8-ounce package cream cheese
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  Sugar and honey to taste about
1 teaspoon vanilla  1/3 cup sugar
3 tablespoons melted margarine  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 350°F 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 1 1/2 x 7 1/2 x 1 1/2-inch baking dish. Bake at 425°F 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
1/4 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 350°F 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 400°F 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 untill 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 400°F 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
2 tablespoons flour
1 teaspoon nutmeg

Topping:

2 tablespoons soft butter or margarine
1/2 cup sugar
2 eggs
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 (350°F) 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

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  ½ teaspoon salt
1 cup flour  ¼ 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

½ cup sugar  1 cup flour
1 ¼ cups water  ½ teaspoon salt
12 marshmallows (quartered)  1 teaspoon baking powder
2 tablespoons shortening  3 tablespoons cocoa
½ cup sugar  ½ cup milk
1 teaspoon vanilla  ½ cup chopped nuts

Boil ½ cup sugar and water for 5 minutes. Pour into casserole; top with marshmallows. Cream shortening and remaining ½ 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

1 cup sugar  ¾ cups flour
1 ¼ cups water  3 tablespoons cocoa
1 ½ cup coarsely chopped nuts  2 teaspoons baking powder
2 tablespoons butter  ¼ cup milk
½ 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. Joseph Maloney

1 cup sugar
1 ¼ cups water
1 tablespoon gelatin
2 oranges, sectioned
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.

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—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

1 cup crushed pineapple  1½ cups coarsely chopped pecans
1/2 pound miniature marshmallows  or walnuts
1/2 pint heavy cream, whipped  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  1/4 cup crushed fresh or frozen strawberries
1/4 cup sugar

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  1/2 cup raisins, if desired
3 cups boiling water  1 or 2 eggs, optional
1 1/2 teaspoons salt  1 teaspoon vanilla
1 cup (15-ounce can) sweetened condensed milk 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 3 eggs
1/2 cup sugar 1/2 cup water
1/2 cup rice 1/2 teaspoon vanilla
Pinch of salt

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

Mix rice, marshmallows, (or coconut), 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
1/4 cup sugar

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 pint heavy cream
1/2 cup sugar
Pinch of salt
1 quart milk

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

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 milk
1 cup sugar
1 egg
1 teaspoon vanilla
2 cups flour
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 an oblong greased baking dish for 30 minutes at 350°F. Serve with your favorite sauce while warm.

CREAM CHEESE PUDDING  
Mrs. Ann Swankoski

1/2 cup sugar
1 package cream cheese, soft
1 cup evaporated milk
Knox gelatin

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

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
5 slices heavily buttered bread
1 quart milk
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

1/2 pound confectioners' sugar
4 egg yolks
1/4 cup wine, white or dry
1/4 cup rum
1 tablespoon gelatin, unflavored.
dissolved in 1/4 cup water
4 egg whites, stiffly beaten
1/2 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

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

Sprinkle gelatin over 1/2 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 1 1/2 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 1/2 lemon
1/4 cup plus 1 tablespoon sugar
1 cup dry Marsala wine
1 teaspoon unflavored gelatin

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.) 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

dash of lemon rind
drop of sweet liquor, 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

1/2 cup sugar
1/4 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 1 1/2 tablespoons gelatin if one large mold is used.

SPANISH CREAM

2 cups milk
4 teaspoons Gelatin,
(Knox unflavored)
2 tablespoons cold water

1/2 cup sugar
1/4 teaspoon salt
1 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 cup sour cream
1 #2 can cherry pie filling
1 teaspoon vanilla

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

1/2 cup butter or margarine, melted

1 clove garlic, cut in half

Remove skin from chicken; wash and dry well. Melt butter or margarine with garlic, salt, savory and pepper in medium saucepan. 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

4 sheets aluminum foil, 18 x 12 inches, heavy duty

5-ounce package Minute Rice (cooked)

1 package dried onion soup mix

1 cut up chicken

1/2 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

1/4 teaspoon salt

1/2 teaspoon savory salt

1/2 teaspoon olive oil

1/2 cup Parmesan cheese

1/2 cup white bread crumbs

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.

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 (½ 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 soy sauce
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.

½ cup vinegar
½ teaspoon grated onion
1 clove garlic
¼ teaspoon paprika
1/3 cup ketchup
½ teaspoon dry mustard
Few drops tobacco 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 ¼ of an hour more. Baste occasionally.
OVEN-BROWNED CHICKEN
Miss Anna Marie Gallagher
1 fryer, about 3 pounds, cut in 4
1/4 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper

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 (400°F) 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
Miss Anna Marie Gallagher
1 frying chicken, cut up and cleaned
2 tablespoons olive oil
1 medium clove garlic
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
1 egg, slightly beaten
1/4 cup buttermilk
1 tablespoon oil

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
Cooking oil to depth of 1 inch in skillet
2 green onions, chopped
1 cup chicken broth

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
Mrs. Bernard Carr
2 tablespoons butter
1 tablespoon onion, chopped fine
4 tablespoons flour

Sauté 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.

TERRIARIK STEAK
Mrs. Bernard Carr
MARINATE RIB EYE STEAK IN:
1 medium ginger root or 1 tablespoon prepared ginger
1 garlic bud, shredded

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
1/4 cup cooking oil
1 clove garlic, minced
1/2 cup onion chopped
1/2 pounds steak, diced

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
2 pounds round steak
(cut 1-inch thick)
2 tablespoons all-purpose flour
½ teaspoon dry mustard
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons shortening
Mrs. Ann Swankowski

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
1½ pounds round steak
(cut ⅛-inch thick)
2 eggs, beaten
2 tablespoons milk or water
Mrs. Daniel Gocek

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 STEW
Mrs. Stephen Tancin

1¼ pounds boneless chuck cut in ⅛-inch cubes
⅓ cup flour
¼ teaspoon pepper
⅛ teaspoon celery salt
¼ cup salad oil or fat
¼ cup onion, minced
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

2 tablespoons oil or shortening
2 pounds beef chuck, diced
1 large onion, diced
1 small garlic clove, minced
4 cups boiling water
1 tablespoon lemon juice
1 teaspoon sugar
1 teaspoon Worcestershire sauce
1-2 bay leaves
Dash of allspice
⅓ cup sour cream
1 tablespoon paprika
6 carrots, diced
6 potatoes, diced

In a Dutch oven, heat shortening and add diced beef. Sear until lightly browned, 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 McNeilis

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

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

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 pound beef
1 pound veal
1 medium onion
1 cup celery, diced
1 cup carrots, diced

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

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.

**POK B Butt Barbeque**

Mrs. Joseph Gallagher

2 pounds pork butt
1 tablespoon shortening
1 medium sized onion, chopped fine
1 cup ketchup

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)
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon pepper

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
1/2 cups boiling water
1 bouillion cube or 4 tablespoons pork or chicken gravy

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
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 1 can bean sprouts, optional
8 hot dogs, diced
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. Moisten with soy sauce; add pimento and bean sprouts. Serve warm. 8 servings. NOTE: Shrimp may be substituted if desired.

CHOW MEIN  Mrs. Alex Reczkowski
1 pound beef, diced
1/4 pound pork or veal, diced
2 tablespoons soy sauce
1 cup celery, diced
1 can chicken broth
1 can Chow Mein vegetables or
Chop Suey vegetables
2 tablespoons corn starch
2 tablespoons molasses (Bevel or
Bever Rabbit)
1 can Chow Mein noodles

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
6 1-inch thick pork chops
3 tablespoons oil
1 medium onion, sliced
1/2 teaspoon salt


PORK CHOPS AND APPLES  Mrs. Victor Piazzi
6 pork chops
3 or 4 unpeeled, cored apples, sliced
1/4 cup brown sugar
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
4 shoulder pork chops
2 medium onions, sliced
2 medium tomatoes, sliced
2 tablespoons green pepper,
chopped
1 teaspoon salt
1 cup hot water

Sear chops on both sides in a hot skillet. Place them in a large shallow 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
2 large cans sauerkraut
4 cups cooked pork, diced
6 cups rice, cooked
1 pint sour cream

Brown sauer kraft in butter. Alternate layers of sauer Kraut, rice and pork, ending with sauer kraft 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
1 can sauer kraft
1/4 cup tomato juice
1/3 cup chopped onion
1 tablespoon prepared horseradish

Combine sauer kraft with tomato juice, onions, horseradish and sugar. Mix lightly but thoroughly and turn into shallow baking dish. Place franks on top of kraft 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 kraft. Add enough water to keep moist. Place ribs on top of sauer kraft, cover and let simmer until ribs are tender and the sauer kraft is browned. Lid may be removed during last half-hour of cooking.

PORK and POTATO SCALLOP  Mrs. John Ferry
4 cups potatoes, sliced very
thin
1 small onion, sliced thin
2 tablespoons flour
Salt and pepper to taste
1/2 cups hot milk
4 pork chops

Place potatoes in a large skillet and cover with water. Bring to a boil, then lower heat and simmer until tender. Drain and mash. Meanwhile, brown pork chops in a separate skillet. Place mashed potatoes on bottom of a baking dish and top with pork chops and onions. Add rest of ingredients and bake at 350 F for 30 minutes.
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 a 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 ham (smoked or fresh)  2 pieces celery, diced
1 quart medium white sauce  1 teaspoon onion salt or 1 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 stuffing (or you can use your favorite stuffing)
Flour  Fat
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

1 pint sour cream
¼ 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

1½ pounds veal steak
(or cutlet)
salt and pepper to taste
1 egg, well beaten

bread crumbs
Italian tomato sauce
Longhorne cheese

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 1 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
salt and pepper to taste
1 pound ground meat
1 medium onion, sliced
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 box Hot Roll Mix
1 large head cabbage

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
1¼ cup uncooked rice
6 medium potatoes
1 green sweet pepper
1 small can tomato sauce
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 1¼ hours with cover. Serves 6.
MEATLOAF
Mrs. William McNeils
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
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
1 egg 2 tablespoons instant minced onion
1/2 cup milk 2 tablespoons chili sauce
2 cups soft bread (crumbs and crusts) 1 pound ground beef (with some sausage meat)
1/2 teaspoon salt 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 1/2-inches. Bake in 350°F oven for 1 hour. Allow to stand 10 minutes before serving.

MEATLOAF PERFECTION
Mrs. Francis Pelot
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 1/4 hour.

JUICY MEAT LOAF
Mrs. A.W. Breznitsky
1/2 pounds ground beef 2 teaspoons salt
1/4 cup chopped fresh parsley 1/4 teaspoon pepper
2 eggs, beaten 1 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
1 pound ground beef
1 large onion, chopped
1 medium Bell Pepper, chopped
1 clove garlic, chopped
1 large can tomatoes
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
2 cups cooked rice
1 medium onion, sliced into rings
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 McNeils
Place the following ingredients in two layers in a greased casserole in this order:
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

1 1/2 pounds ground meat
1 green pepper, chopped
1 medium onion, chopped fine
2 tablespoons oil
2 cans tomatoes, or 1 can tomato paste plus 1/2 can water
1 tablespoon salt
1 teaspoon sugar
1/8 teaspoon paprika
1/4 teaspoon pepper
1/8 teaspoon chili powder
2 medium sized cans red kidney beans, drained

Sauce 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 1/2 hour before serving, add kidney beans. Serves 6.

CORNED BEEF CASSEROLE

1 1/3 cup butter
3 cups corn flakes
1 1/4 cups canned green beans
1/2 cup chopped onions
1/2 cup milk
1 cup corned beef hash

1 10-ounce can chicken or celery soup
1 cup chopped American cheese
1/2 teaspoon salt
Dash of pepper

Stir melted butter over corn flakes. Combine all other ingredients in separate bowl. Spread 1/2 corn flakes in casserole, 1/2 of hash mixture, then corn flakes and balance of hash. Top with corn flakes. Bake at 375 F for 40 minutes.

CORNED BEEF HOT DISH

3 tablespoons butter
3 tablespoons flour
3 cups milk
1 can mushroom soup
1/2 pound Velveta cheese
2 cups creamettes (noodles) cooked in boiling water

1 can corn beef, cut fine
2 #2 cans asparagus
Mushrooms, if desired
1 can pimento

DO NOT add salt

Make a white sauce of butter, flour, and milk. After this is cooked add 1 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

12 large cabbage leaves
1 pound ground beef
1 cup cooked rice
1 egg
2/3 cup milk

1/4 cup finely chopped onion
1 teaspoon salt
1/8 teaspoon pepper
1 teaspoon finely chopped parsley

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

2 tablespoons fat
2 tablespoons brown sugar
1 can condensed tomato soup
4 cloves

1/2 can water
1/8 cup finely chopped onion
1 bay leaf

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 1 1/2 hours.

CABBAGE ROLLS (Mexican Style)

1 medium head cabbage
1 pound Polish sausage, uncooked
2 eggs, beaten
1 medium onion, chopped
1 tablespoon brown sugar
1/4 cup tomato sauce
1/4 cup ketchup
1/4 teaspoon Worcestershire sauce
2 medium sweet peppers, sliced
1 tablespoon butter
1 tablespoon flour

Salt and pepper to taste

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 |
| ½ pound ground pork | 1 egg |
| ½ 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 2½ 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 2½ 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**

| 8 medium green peppers | 1 small clove garlic, smashed |
| ¾ pound ground beef | 2 cups (or more, if desired) |
| ½ pound ground lean pork | strained tomatoes, tomato sauce, or tomato soup; add water to tomatoes for thinner sauce |
| 1 cup cooked rice (or ½ cup uncooked) | 1 tablespoon sugar |
| 1 slice bread, cubed | 1½ teaspoons salt |
| 2 teaspoons salt | 1 teaspoon lemon juice |
| 1 small onion, grated | 1 teaspoon pepper |

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 1½ hours.

**STUFFED PEPPERS (Italian Style)**

| 1 pound ground meat | 1 clove garlic, chopped fine |
| 1 egg, beaten | ¼ cup grated Romano cheese |
| ½ teaspoon salt | 4 medium sized green peppers |
| ¼ 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) | ½ teaspoon allspice |
| 1 cup ground or cracked wheat | ½ teaspooons salt |
| 1 teaspoon black pepper | 3 tablespoons oil |
| 1 teaspoon basil | |

Mix ground meat with a dash of salt and enough water to form a doughy 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**

| 1 pound ground ham | 1 cup brown sugar |
| 1½ pounds fresh ground pork | 1 teaspoon dry mustard |
| 2 cups bread crumbs | ½ cup water |
| 2 eggs, well beaten | ½ 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 1½ hours, basting frequently.

**LUMBERJACK STEW**

| 6 cups diced potatoes | 1½ pounds ground beef |
| 2 teaspoons salt | 1 large can tomatoes, stewed |
| ½ 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 1½ hours. Serves 6. A hearty and satisfying main dish.
STUFFED MANACOTTI SHELLS

Mrs. Anthony DeScipio

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

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):

3 cups flour  
2 tablespoons butter  
1/4 teaspoon salt  
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  
1/2 clove garlic, chopped  
1 cup minced cooked chicken  
1 teaspoon minced cooked spinach  
1/2 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 tablespoons 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:

1 pound Ricotta cheese  
1 egg  
4 tablespoons grated Romano cheese

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

BRACCIOLE

Mrs. Joseph Mattavi

2 cups bread crumbs  
1/2 cup Roman cheese  
2 eggs, beaten  
1 teaspoon parsley  
1 clove garlic, minced  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon oregano  
1/2 teaspoon salt and pepper

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:

1 small onion, chopped  
1 clove garlic, or 1 1/2 cup tomato puree  
1 tablespoon garlic salt  
2 bay leaves  
1 tablespoon oil  
1 teaspoon oregano  
1 pound ground chuck  
1 teaspoon sugar  
1 pound hot sausage  
1/2 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 1 1/2 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, 1/2 teaspoons minced parsley and 1/2 cup milk; mix well. Have ready 1 pound Mzzarella 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 MZZarella cheese. Repeat to make 3 layers, ending with meat sauce and Mzzarella cheese. Bake in oven for 30 minutes or until sauce bubbles. Cut into 12 generous servings; lift-out with wide spatula.
**BAKED LASAGNA**

<table>
<thead>
<tr>
<th>Mrs. Anthony DeScipio</th>
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<tbody>
<tr>
<td>3 tablespoons olive or salad oil</td>
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<tr>
<td>1 pound ground round beef</td>
</tr>
<tr>
<td>2 cloves garlic</td>
</tr>
<tr>
<td>2 6-ounce cans tomato paste</td>
</tr>
<tr>
<td>1 ½ cups water</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>¼ teaspoon pepper</td>
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</table>

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.

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**MEATBALLS AND SAUCE**

<table>
<thead>
<tr>
<th>Mrs. Lucy Kuklis</th>
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<tbody>
<tr>
<td>½ pound ground beef</td>
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<tr>
<td>½ pound ground pork</td>
</tr>
<tr>
<td>1 cup soft bread crumbs</td>
</tr>
<tr>
<td>2 tablespoons grated Parmesan cheese</td>
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</tbody>
</table>

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) |
| ¼ cup chopped onion | tomatoes, sieved |
| 1 clove garlic | 1 tablespoon salt |
| ½ pound beef chuck | 2 bay leaf |
| ½ pound pork shoulder | 1 6-ounce can tomato paste |

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.

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**MEATBALLS AND SPAGHETTI**

<table>
<thead>
<tr>
<th>Mr. Vincent Lowery</th>
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<tbody>
<tr>
<td>2 pounds ground meat, steak preferred</td>
</tr>
<tr>
<td>2 eggs, beaten</td>
</tr>
<tr>
<td>1 tablespoon minced parsley</td>
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<tr>
<td>¼ cup grated Italian cheese</td>
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</table>

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 |

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**MEATBALLS AND SAUCE**

Mrs. Aloysius Brogan

**MEATBALLS:**
- 1 1/2 pounds ground chuck
- 1/2 pound ground pork
- 3 eggs
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 medium onion, chopped fine
- 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 large can tomato puree
- 1 6-ounce can tomato paste
- 1 cup Romano cheese
- 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:**
- 3 pounds baked ham
- 3 1/2 pounds dried sausage (pepperoni)
- 1 1/2 pounds scummatz
- 1 1/2 pounds ricotta cheese
- Minced parsley

Salt and pepper to taste
1 1/2 dozen fresh eggs
1 cup milk (about)
1 dozen hard-cooked eggs, chopped
Grated Romano cheese

Cut up ham, sausage and scummatz. 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:**
- 3 cups flour
- 3 tablespoons shortening
- 1 teaspoon baking powder
- 1/2 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 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.

**BREAD STUFFING FOR 12 POUND TURKEY**

Mrs. Stephen Tancin

10 cups stale bread cubes
1 cup butter
1/2 cup finely chopped onion
1/2 cup finely chopped celery
1/4 pound mushrooms, finely chopped

1 tablespoon salt
1/2 teaspoon pepper
1 1/2 teaspoons poultry seasoning
2 beaten eggs
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
2 cups soft bread crumbs or cubes
2 teaspoons minced onion
4 tablespoons melted butter or margarine
Salt and pepper to taste
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
1/4 pound butter or margarine
1 small onion, chopped
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 a mixing bowl. Add eggs, seasoning and sauteed ingredients and mix well. Enough stuffing for one roasting chicken.

DUMPLINGS FOR STEW
1 cup sifted cake flour or pastry flour
1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons butter
1/4 cup milk
Sift dry ingredients, cut in shortening until consistency of coarse corn meal. 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
1 cup flour
1 beaten egg
1 teaspoon salt
2 tablespoons top milk or water
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
1 cup chopped celery
1/4 cup chopped green pepper
1/4 cup finely chopped onion
4 hard-cooked eggs
1 can cream of celery soup
1/2 cup milk
1 cup (1/4-pound) sliced American Cheese
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. Serve Eggs A’la King on toast, hot buttered broccoli, lettuce wedges and cold milk.

EGGS A’LA GOLDENROD
2 cups thin white sauce
6 hard-cooked eggs
1/4 cup milk
Salt and pepper
Paprika
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’
1 cup shredded cheese (1/4-pound)
1/4 teaspoon dry mustard
3 eggs, separated
Salt and pepper to taste
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 1/2-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
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 into 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.

**GNOCCKI (no-key)**

Mrs. Joan Gatti

<table>
<thead>
<tr>
<th>4 pounds potatoes</th>
<th>Salt to taste</th>
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<tr>
<td>5 cups flour</td>
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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 ¼-inch thick, cut into ½-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

<table>
<thead>
<tr>
<th>package medium sea shells</th>
<th>4 tablespoons butter</th>
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<tbody>
<tr>
<td>1 can cooked butter lima beans</td>
<td>Dash of pepper</td>
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<tr>
<td>1 can tomato paste</td>
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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

<table>
<thead>
<tr>
<th>1 cup cooked rice</th>
<th>2-ounces grated Pecorino cheese</th>
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<tr>
<td>3 cups cooked spinach</td>
<td>1/8 teaspoon pepper</td>
</tr>
<tr>
<td>3 eggs, slightly beaten</td>
<td>6 tablespoons olive oil</td>
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<tr>
<td>½ teaspoon salt</td>
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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**

(As A Main Dish)

Mrs. Joseph McNeilis

<table>
<thead>
<tr>
<th>3 egg yolks, beaten</th>
<th>1 tablespoon melted shortening</th>
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<tr>
<td>2 teaspoons salt</td>
<td>2 cups flour, sifted</td>
</tr>
<tr>
<td>1 tablespoon sugar</td>
<td>3 cups grated raw potatoes</td>
</tr>
<tr>
<td>3 cups milk</td>
<td>3 egg whites, stiffly beaten</td>
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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 McNeilis

<table>
<thead>
<tr>
<th>2 pounds finnan haddie</th>
<th>2 cups medium white sauce</th>
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<tr>
<td>Paprika</td>
<td>(see index)</td>
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</table>

Cover finnan haddie 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**

Mrs. Joan Gatti

<table>
<thead>
<tr>
<th>2 tablespoons minced onion</th>
<th>2 cups milk</th>
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</thead>
<tbody>
<tr>
<td>½ cup butter</td>
<td>1 cup grated American Cheese</td>
</tr>
<tr>
<td>4 tablespoons flour</td>
<td>6 slices bread</td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>1 cup flaked, cooked finnan haddie</td>
</tr>
<tr>
<td>Few grains cayenne</td>
<td>Parsley</td>
</tr>
<tr>
<td>½ teaspoon paprika</td>
<td>3 hard-cooked eggs</td>
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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

<table>
<thead>
<tr>
<th>1 pound haddock fillet</th>
<th>2 eggs, beaten</th>
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<tr>
<td>¼ cup chopped sweet pickle</td>
<td>4 tablespoons milk</td>
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<tr>
<td>2 tablespoons chopped onion</td>
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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
1 can salmon
½ cup scalded milk
½ cup soft bread crumbs
2 tablespoons melted butter
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
1 can red salmon
10-12 saltine crackers, crushed
Dash pepper and paprika
1 tablespoon lemon juice
1 cup milk
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
1 tablespoon lemon juice
2 cups flaked salmon or tuna
1 cup medium white sauce
(see index)
½ cup top milk
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
2 cups flaked salmon, well drained
1½ cup milk
2 cups small bread cubes
2 eggs, slightly beaten
1 tablespoon grated onion
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
4 tablespoons butter
8 tablespoons flour
1 medium green pepper
(chopped)
1 medium onion (chopped)
1 teaspoon dry mustard
1 teaspoon salt
Pinch of pepper
1 tablespoon Worcestershire sauce
1 tablespoon bread crumbs
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 crab meat 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.

DEVILED CRAB
Mrs. Alex Reczkowski
1 cup flour
2 pounds crabmeat
2 cups milk
Parsley, paprika, and Worcestershire sauce to taste
½ cup melted butter
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.

DEVILED CRAB
Mrs. John McGarey
1 cup milk
6 hard-cooked eggs, diced
1½ tablespoons flour
4 slices bread, wet in cold water
1 tablespoon butter
then squeeze
½ pound crabmeat
Salt and pepper to taste
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
1/2 cup fine bread crumbs
1/4 cup light cream
1/2 teaspoon dry mustard
1 teaspoon Worcestershire sauce
1 teaspoon Sherry (more if desired)
Salt and pepper to taste

Combine ingredients and mix thoroughly. Wash and dry 6 firm, ripe tomatoes. Cut off stem end and scoop out center, leaving tomato shell about 1/4-inch thick. Sprinkle shells with salt inside. Fill tomato shells with stuffing; put in greased baking dish and bake in 350°F oven about 20 minutes or until thoroughly hot. Serve with mushroom sauce. Serves 6.

CASHEW NUT CASSEROLE
Mrs. Anthony DeScipio

1 3-ounce can chow mein noodles
1/4 cup water
1 can (1 cup) chunk style tuna
1 cup celery, diced fine
1/4 cup minced onion
Dash of pepper
1 can cream of mushroom soup, undiluted
1/4 pound Cashew nuts, preferably salted. (Don't substitute any other kind.)

Mix all together, reserving 1/2 cup of noodles for the top of the casserole. Bake 40 minutes in 325°F oven. (Covered casserole).

GWA CASSEROLE
Mrs. George Ambrose

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
1/4 cup chopped pimento

Save 1 cup potatoes for topping casserole. Combine other ingredients, pour into 1 1/4 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
1 clove garlic, cut in half
1/2 cup olive oil
Salt and pepper to taste
1 pound spaghetti
1/2 cup grated Parmesan cheese

Sauté 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

Mrs. John Ferry

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

Dip cod in flour and sauté 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

2 pounds whiting
4 tablespoons parsley, finely minced
7 tablespoons olive oil
1 lemon, cut in wedges
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

2 1/2 pounds smelts
1 clove garlic
Flour, seasoned with salt, pepper and garlic salt

Dip smelts into seasoned flour and deep fry in hot cooking oil. Drain on absorbent paper.

COLCANNON (Irish)

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

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

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

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

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

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 and 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

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

Combine tomatoes, tomato sauce, garlic and seasonings. 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 top of tomato sauce. Sprinkle 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 1/4 teaspoon baking powder
1 teaspoon salt (omit for boiling)
1 egg 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 min-
utes. Allow to rest 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 chopp-
ed 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 1/2 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 teaspoon 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 1/4-pound cottage cheese, add 1 egg yolk, 1/2 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 sub-
stitute.

PIEROGI—Dough #2
6 cups flour 1 1/2 pints sour cream
1 tablespoon salt 2 teaspoons cooking oil
4 egg yolks

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.

LEINIWE PIEROGI (Easy Pierogi) Mrs. George Medash
2 cups dry cottage cheese 1 teaspoon sugar
1 tablespoon butter 1/2 cup flour
4 egg yolks, beaten 4 egg whites, well beaten
1/2 teaspoon salt

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

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 1/2-inch slices.

BOBALKI (Slovak Christmas Eve)
1/4 cup milk (or 2 cups) bread or Kolache dough
2 tablespoons melted butter 1/2 pound ground poppy seed
1/2 cup or 2 tablespoons honey

Follow any bread or kolache dough recipe in preparing the dough.
(The bobalki dough is usually made when other kolache are being pre-
pared 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 1/2 hour; bake on greased cookie sheet at 350°F for 10 minutes or
until light brown. Separate, if bobalki have run together during bak-