

COUNTRY
COOKING



Bea Stringer

COUNTRY COOKING

15

A COLLECTION OF TRIED AND TRUE

RECIPES

COLLECTED BY

the Russells Mills and Smith Neck P.J.G.

1951 - 52

Foreword

Each year our P. T. A. raises money to provide a few of those important extras for the Russells Mills and Smith Neck schools - things like strip film, a phonograph, film strip machine, baseball caps and jerseys. These may not be absolute essentials in the teaching of the three R's, but they do add an element of enjoyment to going to school.

There are various ways of raising this money. This year (1951-52) our project is the compiling and distribution of this book.

The collecting of recipes and advertising meant lots of work for committee members and cooperation by the entire membership. The women of the community were more than generous in giving us access to their files of recipes, many of which have been handed down for several generations. We thank everyone who contributed most heartily.

We wish also to thank our advertisers for their generosity. We feel they were very kind to help along our humble efforts.

It would have been almost impossible to have gotten out the book at all had it not been for the interest of Mr. Thomas Edwards of the Portsmouth School Committee. His help in obtaining supplies, and printing the collection of recipes was invaluable. We want to express our thanks for his help many times!

If you have contributed a recipe and it does not appear in the book, that is because we received a duplicate of your recipe (in that case we use the first one received), or that the stencil was spoiled in printing. We did not intentionally omit any.

Thank You

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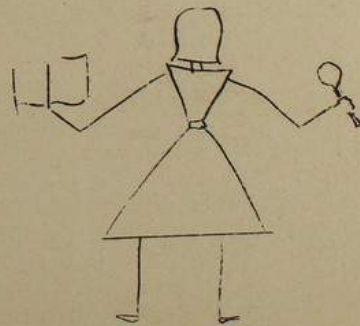
Quantity Cooking

Misc.

The Committee

Isla Curran
Bertha Savares
Nellie Benkenck
Virginia Morrison
Hetty Tripp
Edith Johnson
Nellie Tripp
Esther Hansen
Shirley Pericomi
Julia Hewson
Florence Smith

Dorothy Rowbotham
Mathilda Kirby
Leona Ashton
Margaret Ross
Lillie Perry
Amy Wood
Elizabeth Wilde
Agnes Gill
Bertha Williams
Beatrice Freitas



Delicious Squares

- $\frac{1}{2}$ cup shortening
- 1 cup granulated sugar
- 2 eggs - well beaten
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups sifted flour
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon baking powder

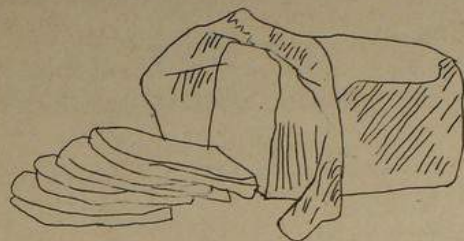
Topping

- 1 egg white
- 1 cup brown sugar, firmly packed
- $\frac{1}{2}$ cup chopped nuts
- 375° oven

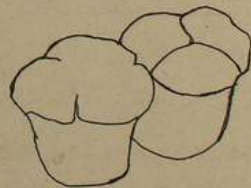
Work shortening 'til light & fluffy, add granulated sugar gradually, continuing to work with spoon 'til light. Add eggs, vanilla & next 3 ingredients sifted together. Mix well. Spread in greased pan.

Beat egg white 'til stiff. Add brown sugar, while continuing to beat. Fold in nuts. Spread over mixture in pan. Bake at 375- 25 minutes. Remove and cut into squares.

Dot Rowbotham



BREADS



Banana Tea Bread

$1\frac{3}{4}$ c sifted flour
 $\frac{3}{4}$ t soda
 $1\frac{1}{4}$ t cr. of tartar
 $\frac{1}{2}$ t. salt
 $\frac{1}{3}$ c sugar
2 eggs, well beaten
 $\frac{1}{3}$ c shortening
1 c. mashed
bananas (2 or 3 ban)

Sift dry ingredients (except sugar)
3 times

Rub shortening to creamy consistency
Stir in sugar, few T. at a time.

Beat 'til light and fluffy.

Add eggs and beat well.

Add flour mixture alt. with
bananas little at a time. Beat

after each addition 'til smooth.

Bake in well greased loaf pan
($3\frac{1}{4} \times 4\frac{1}{4} \times 8$) in moderate oven
(350°) about 1 hr.

(Keeps moist some time.)

Rebecca E. Trask



Nut Bread

$2\frac{1}{2}$ cups flour $\frac{1}{2}$ tsp. salt

1 cup sugar 3 ^{tblsp} baking powder

Sift together the above ingredients;
then add

1 well beaten egg 1 cup milk

1 cup nut meats

Stir only until moist - do not beat. Put
in floured and greased pan and bake 1 hr.
in oven - 350°

Baked Johnnycake

2 cups milk 1 cup corn meal

2 ^{tblsp} butter $\frac{1}{2}$ tsp. salt

1 egg 2 ^{tblsp} sugar

Heat milk. Add meal and stir
until thick. Add salt and sugar.

Add beaten egg - butter.

Place in greased pan and bake until
brown in moderate oven, about

30 - 35 minutes.

Nettie Tripp

Rhode Island Johnny Cake

1/2 c Rhode Island corn meal
1 tbsp. sugar
1/2 tsp salt

Sift ingredients together and
soak thoroughly with boiling water.
Thin down with enough cold
water so that they just hold their
shape when dropped on a hot
skillet. Fry on both sides until
brown.

(Johnny cakes are a subject
of much controversy. Some say they
should be made with milk -
some with water. Some say
they should be baked - some fried.)

This recipe is one used by
my family for several generations.

Florence Howland Smith

Banana Bran Muffins

1 cup sifted flour	1 egg, well beaten
3/4 tsp. soda	2 tbsp. sour milk or buttermilk
1/2 tsp. salt	2 tbsp. melted shortening
1/4 cup sugar	2 cups thinly sliced ripe bananas (3-4 bananas)
1 cup bran	

Sift together flour, soda, salt
and sugar. Add bran and mix
well. Combine egg, milk, short-
ening and bananas. Add to
dry ingredients, mixing only
enough to dampen all flour.
Turn into well-greased muffin
tins. Bake in moderate oven
(375°) 30-35 minutes or until
done. Makes 6 large or 12 small
muffins.

Beatrice B. Freitas

Refrigerator Rolls

Put in large bowl { 1 cup boiling water
1/4 cup sugar
3 Tbsp. yeast
1 tsp. salt.

Dissolve yeast cake in little warm water. Mix with above when cool.

Beat 2 or 3 eggs and add. Add about 4 cups flour, 1/2 cup at a time beating with each addition.

Add enough more flour to enable you to handle dough but keep dough soft enough to knead.

Grease sides of bowl and cover with greased wax paper and towel. Let rise till it doubles in bulk.

(1 hour)
Knead down and put in refrigerator. Knead down night and morning till used and before making rolls.

Grease pan of desired size, make small rolls and let rise till double in bulk. (about 3 hours)
Bake 20-25 min. in med. oven.

Rebecca E. Trask

Oatmeal Muffins

1 cup quick cooking oats	1 cup flour
1 cup sour milk	1/2 tsp. salt
1 egg	1 tsp. bak. powder
1/2 cup brown sugar	1/2 tsp. soda
1/2 cup melted shortening	

Soak oatmeal in sour milk for 1 hour. Add egg and beat well. Add sugar and mix. Add melted and cooled shortening. Add flour sifted with salt, baking powder and soda. Bake in greased muffin tins in a hot oven for 15 to 20 minutes.

Makes 1 dozen muffins.

Betty Trapp

Quick Corn Bread

1 cup yellow corn meal	4 Tbsp. bk. pd.
1 cup sifted flour	1 egg
1/4 cup sugar	1 cup milk
1/2 tsp. salt	1/4 cup shortening (soft)

- (1) Sift together dry ingredients into bowl. Add egg, milk and shortening.
- (2) Beat with egg beater until smooth, about 1 min. Do not overbeat.
- (3) Bake in greased 8 inch square pan or greased muffin tins 425° 20-25 minutes.

Betty Trapp

Brown Bread

2 cups meal
1 cup flour
1 cup whole wheat
or graham flour
 $\frac{1}{2}$ tsp. salt
2 cups milk
1 cup molasses

Stir and let stand
a little while

1 cup boiling water + one rounding
tsp. saleratus added to first
mixture - raisins optional
Steam three hours.

Ethel Hicks

Cream of Tartar Biscuits

3 cups flour
1 tsp. salt
1 tsp. soda
2 tsp. cream of tartar
2 cups sour milk
1 scant tsp. bk. soda
2 tbsps. shortening

Sift together dry ingredients
(except bk. soda). Cut in short-
ening. Add sour milk in which bk.
soda has been dissolved. Mix
well. Roll on floured board.
Cut & lay on baking sheet. Brush
with melted butter. Bake 450°
10-15 minutes.
Marjorie Ross

Confetti Nut Bread

1 egg
1 cup granulated sugar
 $\frac{1}{3}$ cup brown sugar
2 tbsps. salad oil
 $2\frac{1}{2}$ cups sifted
all-purpose flour
1 tsp. bk. pdr.
 $\frac{1}{4}$ tsp. salt
1 tsp. soda
1 cup water
1 cup mixed
canned fruit
1 cup broken
nut meats

Beat egg, gradually add sugars.
Stir in salad oil, sift flour and
measure. Reserve $\frac{1}{4}$ cup flour to
mix with fruit and nuts. Sift
remaining flour again with bk. pdr.
and salt. Mix soda and water
and add alternately with dry in-
gredients to egg mixture. Add fruit
and nuts that have been thoroughly
drained in the $\frac{1}{4}$ cup of flour, so
each piece of fruit is separate. Place
batter in a well greased and floured
loaf pan and bake in mod. oven
 350° 1 hour. Makes 1 loaf.

Delicious when sliced very thin
and made into sandwiches with cream
cheese. Perfect when served as a
select accompaniment or with
afternoon tea.

Beatrice B. Fruttes

corn cake

1 cup flour
1 cup meal
1 cup milk
 $\frac{1}{2}$ cup sugar
1 egg
1 tsp. cream of tartar
 $\frac{1}{2}$ tsp. soda
small piece butter

Bake twenty minutes to a half hour in moderate oven.

Ethel Hicks.

Peanut Butter Bread

$2\frac{1}{2}$ cups flour
3 tsp. bk. powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup sugar
1 cup milk
1 egg
1 cup crunchy peanut butter

Mix dry ingredients and blend in peanut butter. Beat egg, add milk and combine with first mixture. Bake in greased loaf pan at 350° for one hour.

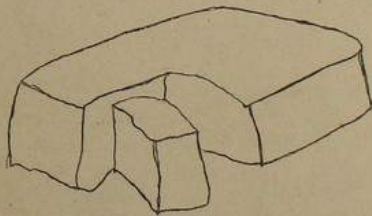
Marjorie Cross.

Favorite Date and Nut Bread

1 cup chopped dates
1 level teaspoon soda
 $\frac{3}{4}$ c boiling water
1 egg
 $\frac{3}{4}$ c brown sugar
1 scant teaspoon salt
1 teaspoon vanilla
 $1\frac{1}{2}$ cups flour
1 teaspoon baking powder
 $\frac{3}{4}$ cup chopped walnuts
 $\frac{1}{4}$ cup melted butter

Stone + cut dates, place in bowl, add soda, pour the boiling water over this. Let stand until cool. Beat egg until light, add sugar, salt and vanilla. Combine with date mixture. Add dry ingredients, lastly melted butter. Bake at 325° for 50-60 minutes.

Agnes G. Gill.



Yeast Bread

1 yeast cake
2 t. sugar
3 qts flour (all purpose)
2 T. shortening

2 t salt
1 qt milk or
water + milk mixed
like warm

work sugar and yeast together till they become liquid add warm milk and set aside. mix the shortening and a little of the flour together sift in remainder of flour and salt and sugar. make hole in the center of dry ingredients and pour in the yeast and milk mixture and mix adding remainder of milk slowly until a elastic dough is formed. knead swiftly for several minutes working in all loose flour adding more if necessary to keep the dough from sticking to the hands set aside in a warm place to rise until double in bulk.

Turn out on a floured board and knead slightly form in to rolls and loaf as desired when risen double again put into oven and bake loafs $3\frac{1}{2}$ hour knead $\frac{1}{2}$ hour remove from pans at once butter top

W. M.

Old-Fashioned Blueberry Muffins

$2\frac{2}{3}$ cups cake flour
1 cup fresh blueberries
2 tps. lemon juice
 $2\frac{2}{3}$ tps. baking powder
1 egg
 $\frac{1}{2}$ cup milk
4 tps. melted butter.
 $\frac{1}{3}$ cup granulated sugar.
 $\frac{1}{8}$ tsp. salt.

Sift flour once and measure. Add lemon juice and salt to berries. Combine with $\frac{1}{3}$ cup flour. Sift remaining flour with bkg. powder and sugar. Beat egg, add milk then flour all at once. Mix just enough to distribute liquid. Add butter and fold in berries. Bake in small greased muffin tins for 10-15 minutes in moderately hot oven.

Marjorie Rose

Plain Muffins

2 cups flour
3 tsp. bk. pdr.
1/2 tsp. salt
1 tbsp. sugar

1 egg
1 cup milk
2 tbsp. melted
shortening

Mix and sift dry ingredients. Combine milk and well beaten egg. Add gradually to dry ingredients, stirring well. Add melted fat. Grease muffin tins, fill 2/3 full.

Bake about 25 minutes in a hot oven (425°)

Yield: 12 medium-sized muffins

Marjorie Ross.

1/2 hour rem.

Quick Fruit Bread

1 egg, beaten
3/4 cup white sugar
1 cup milk
2 tbs. melted butter
2 cups sifted pastry flour
3/4 cup fine wholewheat flour
1/2 tsp. salt
3 tsp. baking powder
1/2 cup mixed peel
1/2 cup seedless raisins
6 maraschino cherries, cut into pieces.

Mix just enough to blend. Use a well greased and floured pan. Oven - 350° 50-60 min.

Julia Henson

Baking Powder Biscuits

2 c. flour
4 t. Baking Powder
3/4 c. Milk or Milk and water mixed

1/2 t. salt
2 T. shortening

Mix and sift dry ingredients. Cut in shortening, add milk slowly while mixing with a knife until right consistency. Press out on a floured board and cut. Bake in a Hot oven 10-15 minutes or until done. Work rapidly.

W. M.

Salt Free Bread

Mix together in large bowl
2 cups lukewarm scalded milk
6 tbsp. sugar
Crumble into this mixture 1 yeast cake.
Stir until yeast is well dissolved.
Add 6 tbsp. of soft shortening.
Mix in with spoon then with hand
6 cups to 6 1/4 flour.
When well mixed remove to floured board. Knead until smooth & elastic.
Place in greased bowl turning once to bring greased side up. Cover with damp cloth and let rise in warm place 80-85° till double in size 1 1/2 - 2 hours. Punch down and turn out on board. Shape loaves. Place in pans and let rise again till double in size.
Bake in 400° oven for 30-35 minutes.
Makes 2 loaves. Mrs. Frank Helen

Sweet Bread

2 cups sugar
6 eggs
1 yeast cake
3 pts. sifted flour
(bread flour)

1/2 cup butter
or shortening
1 tsp. salt

Lukewarm milk to mix (about 2 cups)

Work yeast and sugar together with back of tsp. till they become liquid. Add eggs, flour, milk and knead well. Cover the dough with a cloth, stand in warm place free from draughts and let rise till it has doubled its bulk. In the daytime in a warm kitchen it will take about 4 hours.

In forming into loaves turn the dough out on a lightly floured board; divide into portions, knead slightly and put into greased pans. Cover with a cloth and allow the dough to double its bulk. Cook in a moderate oven about 1 hour.

Mrs. Carl Sylvia

Date Oatmeal Loaf

1 cup quick cooking
rolled oats.

1 cup chopped dates.

1 1/4 cups scalding milk.

2 cups flour.

4 tps. bkg. powder

1 tsp. salt

1 egg

3/4 cup light corn syrup.

Add rolled oats and
dates to the milk.

Let stand for 10 minutes.

Add the egg beaten slightly
and corn syrup. Mix and
sift dry ingredients.

Add the milk mixture
stirring only enough to
blend well. Bake in
greased loaf pan in mod-
erate oven one hour.

Marjorie Ross

Portuguese Sweet Bread

5 lbs. flour

8 eggs

2 1/2 lbs. sugar

3 level tbs.

1/4 lb. butter

salt

1 yeast cake

1 quart milk

Sift flour and sugar together
in large pan. Beat eggs in
separate bowl, melt butter
and add to eggs. Dissolve
yeast in 1/4 cup lukewarm
water and add to eggs and butter.
Heat milk to lukewarm and add
milk and salt to egg mixture, mix
all well and add to flour in pan.
Knead well until together in an
elastic smooth ball. While knead-
ing shake a little flour around the
pan of mixture sticks. Let rise
covered in a warm place until twice
its original size, then break down
and let rise again. After dough
has risen for 2nd time shape into
6 medium loaves and when they
are double their size in pans bake from
40-45 minutes in 350-400 degree oven.
It is important that bread dough be
kept in a good warm place while rising.
Mrs. John Travers

Apricot Bread

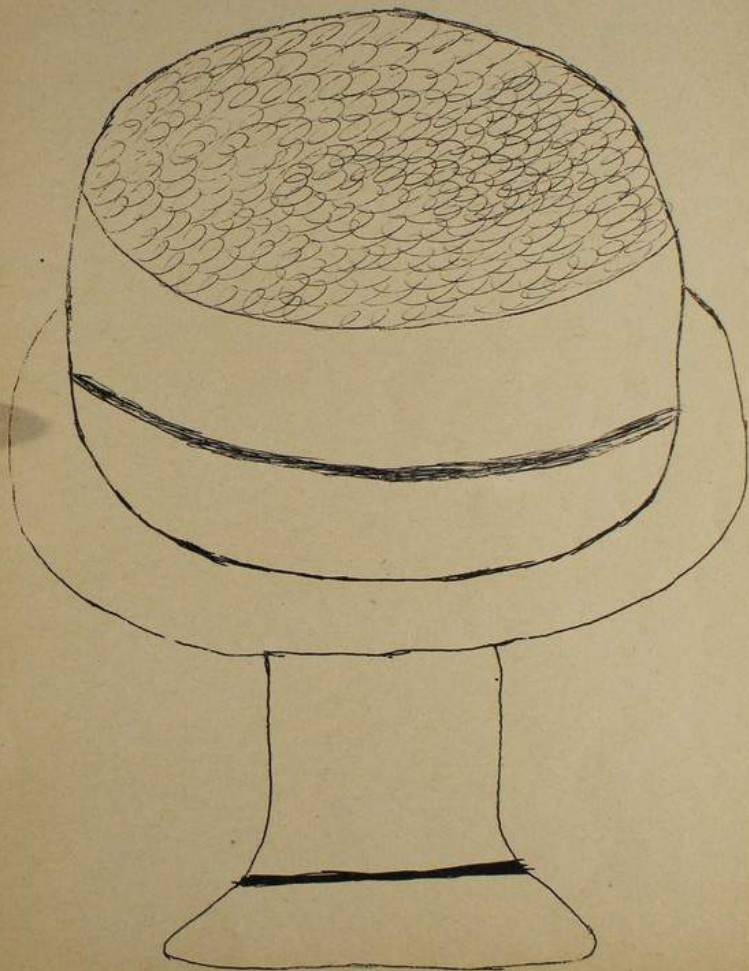
1/2 cups dried apricots	2 1/2 c. flour
1 cup sugar	5 tsp. bh. pd.
1 cup water	1/2 tsp. salt
1/2 cup almonds, blanched, sliced and toasted	1 egg, beaten
1 cup sour milk	2 tbs. melted butter

Wash apricots, cook with water and 1/2 of sugar until soft (about 15 minutes). Drain, cool, and cut in strips. Mix and sift dry ingredients, add remaining sugar, nuts, and fruit. Mix egg, butter, and milk together and add. Pour into greased loaf pan 5x9 and let stand 20 minutes. Bake at 350° for one hour.

Mary Jane Ross



CAKES ^A/_B FROSTINGS



Cheese Cake

1 c. milk
2 c. cottage cheese
3 eggs slightly beaten
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{4}$ tsp salt
1 tsp vanilla
1 tbsp melted butter

Blend sugar, cheese, salt and milk. Add eggs, butter, and flavoring. Pour into deep 8 inch pan lined with crumb crust. Bake in 400° oven for $\frac{1}{2}$ hour.

Crumb crust: -

Mix $\frac{1}{4}$ c. sugar and $\frac{1}{2}$ c. fine bread crumbs. Add $\frac{1}{3}$ cup melted butter. Pack on bottom and sides of deep 8 inch pan.

Mrs. C. J. Benbenek

Depression Cake

Into a large deep bowl measure
 $\frac{2}{3}$ Cups Cold Water

Drop 2 eggs yolks into water

Beat until mixture comes to top of bowl -

Add - $\frac{1}{2}$ Cups Sugar - beat 7 minutes

Sift together:

$\frac{1}{2}$ Cups flour

$\frac{1}{4}$ teaspoon salt

Add to above mixture - beat $3\frac{1}{2}$ min. longer

Beat egg whites separately and cut into
the above mixture - add flavoring.

Bake in Angel Cake tin in slow oven
 $\frac{3}{4}$ to 1 hour.

(No shortening nor baking powder used in this recipe)

Frosting: Chocolate or any favorite frosting.

Julia S. Freitas

Sponge Cake

6 eggs separated

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cups sifted cake flour

6 tablespoons cold water

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

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon baking powder

- 1- Beat egg yolks until thick
- 2- Beat in sugar gradually
- 3- Sift flour and salt together, and add alternately with water.
- 4- Beat egg whites until foamy, and add baking powder. Beat until they hold a peak.
- 5- Pour into an ungreased pan. Bake 50-60 minutes in 325° oven.

Mrs. Richard Lison

Falkner Cake

1 cup sugar
½ cup butter
1 egg
1 cup sour milk (fresh milk)
1 teaspoon soda, dissolved in milk (2 teasp. baking powder)
1 ½ cup raisins
½ cup currants OR ½ pkg. candied fruit
½ cup nuts
¼ teaspoon nutmeg
salt
2 cups flour
1 teaspoon vanilla

Cream sugar, butter, egg - add dry ingredients alternately with sour milk, add fruits and vanilla.

375° oven for 45 min.

Mrs. Thomas Berwick

Fluffy 5 Minute Frosting

(using electric mixer)

2 egg whites, unbeaten - ½ cup sugar - ½ teaspoon salt
¼ teaspoon cream of tartar - ½ cup cold water
1 tablespoon light Corn Syrup - 1 teaspoon vanilla

Place all ingredients except vanilla in top of double boiler over boiling water. Remove mixer from stand. Beat at speed 2 until ingredients are well mixed - then with mixer beat at speed 9 or high speed - for 4 or 5 minutes or until mixture will form a peak when beater is lifted. Remove from water and add vanilla. Spread on cake.

Party Cakes: Color frosting with vegetable coloring and blend well - sprinkle all over frosting - sides and top with colored non-pareils. Very pretty.

For Children's Birthday Cake:

Decorate with colored wafers or chocolate dipped animal crackers - pressing wafers or crackers well into frosting.

Beatrice Freitas

Coconut Slices

$\frac{1}{2}$ cups flour
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ tsp. saleratus
mix and drop in
one egg - work
to-gether to a paste

roll out on cookie or cake tin and
spread with layer of jam (raspberry)

Then spread on top:-

$\frac{1}{2}$ cup sugar - 1 package coconut
Blend with one beaten egg
Bake twenty minutes in moderate
oven.

Ethel Hicks.

My Favorite Cake

Preheat Oven -
2-8 or 9 in layer pans - Grease - line with wax paper

Measure into bowl:

$1\frac{1}{2}$ cups sugar
2 eggs, unbeaten
 $\frac{1}{2}$ cup shortening
1 teaspoon vanilla

Beat - if mixer is used - beat at medium
speed - 3 minutes.

Sift dry ingredients together:

$2\frac{1}{4}$ cups sifted cake flour
 $2\frac{1}{2}$ teaspoon double acting baking powder
1 teaspoon salt.

measure $\frac{3}{4}$ cups milk

Add dry ingredients and milk alternately
to first mixture - mix at low speed 3 min.

Blend thoroughly

Bake - 30 to 35 minutes.

Bittersweet Frosting or
Chocolate Cream Cheese Frosting } sprinkled with
chopped walnuts

Beatrice Freitas

Mother's Shortcake

Cream $\frac{1}{2}$ cup sugar and 2 tablespoons shortening. Add 2 egg yolks, 1 cup milk. Stir.

Mix together - 2 cups flour, 3 teaspoons baking powder, and a pinch of salt. Add vanilla. Mix well and bake.

The egg whites may be beaten and added to the strawberries - if desired.



L.F.

Chocolate Devils Cake

Part I

Combine and beat until well blended:

1 cup sugar

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

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

Part II

Sift 1 cup sugar

Beat until soft $\frac{1}{2}$ cup butter.

Add butter and sugar and blend till creamy.

Beat in one at a time 2 egg yolks.

Sift before measuring 2 cups cake flour.

Resift with 1 tsp. soda and $\frac{1}{2}$ tsp. salt.

Add the flour to the butter mixture alternately with 1 cup sour milk

Beat until smooth. Add 1 tsp. vanilla. Beat in cocoa mixture

Bake in 2 nine inch layer pans 375° for 25 minutes. This cake will keep moist a long time if covered. *Margie Ross*

Devils Food Cake

$\frac{2}{3}$ cup Crisco
 $\frac{3}{4}$ teaspoon salt
1 teaspoon vanilla
1 teaspoon soda
 $\frac{1}{4}$ cups sugar
2 eggs, unbeaten
3 oz melted chocolate
2 cup flour
1 cup milk

Combine Crisco, salt, vanilla and soda -
cream good

Add sugar gradually - cream until fluffy
Add eggs one at a time - beating after each -
Add melted chocolate blend - Add small
amount of flour and milk beating after each
addition.

Pour batter into 2 deep 9" greased pans.

Bake 350°F 30 to 35 minutes.

Spread Boiled Frosting between layers and on
top and sides of cake.

My Favorite Frosting:

Melt (2 squares chocolate - 3 tablespoons butter)
add - 7 tablespoons hot milk - 2 to 3 cups
confectioners sugar + 1 teaspoon vanilla
Spread

Laura Freitas

Never Fail Chocolate Cake

1 egg
 $\frac{1}{2}$ C Cocoa
 $\frac{1}{2}$ C shortening
 $1\frac{1}{2}$ C flour
 $\frac{1}{2}$ C sour milk
1 tsp vanilla
1 tsp soda
 $\frac{1}{4}$ tsp salt
 $1\frac{1}{2}$ C sugar
 $\frac{1}{2}$ C boiling water

Place all the ingredients
into a large bowl in
the order given. Do not
mix until the last item
is added, then beat
well.

Bake in 8x8 pan at
 375° about 35 minutes
45 min

Mrs Frank J. Kolen

My Bride Cake

1 C. butter few grains of salt.
1 $\frac{2}{3}$ C. sugar 2 tbs. of
5 eggs whiskey
2 Cup flour

Cream butter and sugar together. Add eggs, one at a time, giving it a good beating after each egg is added. Add flour and salt. Add whiskey and mix well. Pour into a greased tub pan

Bake in 325 oven about one hour

This cake will keep a week or more in a cake box.

Mrs Frank J. Lolen

Seven minute Frosting

$\frac{1}{2}$ egg white - $1\frac{1}{4}$ cup sugar -
3 tablespoons warm water

Be sure water in bottom of double boiler is boiling.

Mix egg white, sugar + water in top of boiler. Place over hot water + beat with egg beater seven minutes.

Elisabeth Allen

maraschino nut Frosting

2 cups Confectioners sugar - $\frac{1}{4}$ teaspoon salt
3 tablespoons shortening or butter
2 tablespoon cream or tps of milk - 1 teaspoon vanilla
Maraschino Cherries - chopped - add little juice
Chopped nuts

Beat first five ingredients until creamy + thick - then add desired amount of chopped cherries and nuts - blend well.

Julia S. Freitas

Gingerbread

$\frac{1}{2}$ cup brown sugar
1 cup molasses
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
 $\frac{1}{2}$ teaspoon cloves
 $2\frac{1}{2}$ cup flour
1 cup boiling water
2 level teaspoon soda
2 well beaten eggs added last

Cream butter - sugar - molasses in
bowl - Add spices - flour and pour
over it cup boiling water - add 2 well
beaten eggs.

Bake in moderate oven - 30 min.

Mrs. Fred Sylvia

Cherry Cake

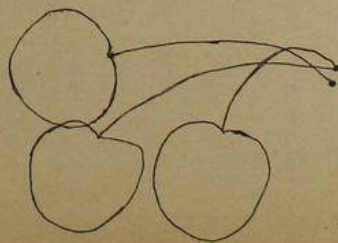
$2\frac{1}{4}$ c sifted cake flour	$\frac{1}{2}$ c shortening
$1\frac{1}{3}$ c sugar	$\frac{1}{4}$ c cherry juice
3 tsp baking powder	16 cherries (cut $\frac{1}{8}$)
1 tsp salt	$\frac{1}{2}$ c milk
4 egg whites unbeaten	

Sift together flour, sugar, baking
powder and salt. Add shortening
juice, cherries and milk, beat
2 minutes. Add egg white beat

2 minutes more

Pour batter into 2 greased
8 in pans Bake 30-35 minutes
in 350 Oven

Mrs Frank J. Holen



Easy Chocolate Cake

2 sq. Chocolate - yolk of one egg + $\frac{1}{2}$ cup milk
boiled up once or twice when cool add
tablespoon melted butter; cup of sugar - $\frac{1}{2}$ cup milk,
level teaspoon saleratus; $1\frac{2}{3}$ cup flour + flavor

Grandma Sloum

Angel Gingerbread

$\frac{1}{4}$ c. molasses 1 egg - salt
 $\frac{1}{4}$ c. butter $\frac{1}{4}$ teasp. Cinnamon
 $\frac{1}{2}$ c. sugar

1 heaping cup sifted flour
1 level tsp. soda

Mix all together and add $\frac{1}{2}$ c. boiling water

Grandma Sloum.

Pineapple Upside Down Cake

In bottom of cake pan melt 4 tablespoons
shortening - blend thoroughly 1 cup brown sugar
and spread evenly in bottom of pan.

Place 1 can sliced pineapple over top of
above mixture - add a cherry to center of each
slice - Cover with batter mixture shown below -
Bake in moderate oven (350°) 30 mins. While hot -
turn cake out of pan upside down on serving
plate. Serve warm - plain or with whipped
cream -

Batter

$\frac{1}{4}$ cup shortening $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup sugar $\frac{1}{2}$ cup pineapple juice
1 egg or milk
 $1\frac{1}{2}$ cups flour 2 teaspoon baking powder

Blend shortening with sugar and egg until
fluffy. Add sifted dry ingredients alternately
with milk or fruit juice to shortening
mixture. Beat until smooth and turn
into pan - covering pineapple slices.

Mary Souza

Danish Apple Cake

Peel, core, and slice 2 lbs. cooking apples. Simmer, covered in a little water until partially cooked - not soft.

Sweeten to taste, add vanilla. Butter a casserole. Alternate layers of dry bread crumbs and sliced apples. Begin and end with crumbs.

Pour 1 cup melted butter down through the apple cake.

Bake for 30 min. in hot oven. Turn out on serving dish.

Decorate with jelly and whipped cream.

Mrs. Palmida Matha

Windblown Cake

3 egg yolks, beaten slightly, and add

$\frac{3}{4}$ cup cold water.

Beat until very fluffy, gradually add

$1\frac{1}{4}$ cups sugar.

Beat well and add

$1\frac{1}{2}$ cups cake flour

1 rounded tsp. baking powder

salt

vanilla.

Fold in stiffly beaten egg whites

Bake in a moderate oven, 350°

Use wax paper in the bottom of the pan.

Julia Henson

Little Chocolate Cake

2 squares chocolate ¼ teaspoon salt
3 tablespoon butter 1 cup sugar
1 cup sifted cake flour 2 eggs beaten
½ teaspoon baking powder ½ cup milk
1 teaspoon vanilla

Melt chocolate and butter together in mixing bowl over warm water, cool to luke warm, stir in sugar, add the beaten eggs and beat hard. Add the milk and the vanilla. Add the flour and beat thoroughly. Pour the very thin batter into a greased 8x8x2 inch pan, and bake in a 350° F oven 30 to 35 minutes. Frost as desired.

Bertha Shaw

Lightning Cake

1 cup sugar
1 cup flour
1 tsp. baking powder
1 tsp. flavoring (vanilla)
1 tbsp. butter or margarine
2 eggs
milk

Put sugar, flour, baking soda in mixing bowl. No sifting. Add melted butter. Break eggs in measuring cup. Fill cup with milk. Beat by hand for a minute, or half in electric beater. Put in greased + floured pan & bake 25 min. 350 oven.

Pussally Hill

Two Egg Gird Cake
(a one bowl cake.)

$\frac{2}{4}$ cups sifted cake flour
3 teaspoon baking powder
1 teaspoon salt
 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup shortening
1 cup milk
1 teaspoon vanilla
2 eggs

- 1- Sift all dry ingredients into bowl. Add $\frac{2}{3}$ of milk and shortening, and beat 150 strokes.
- 2- Add remaining milk, vanilla and eggs and beat 200 strokes.
- 3- Bake in greased 9 inch layer cake pans at 350° for 30 minutes.

(Ingredients at room temperature give best results)

(allow one minute on medium speed with the electric beater for each 100 strokes.)

Bertha Shaw

Orange Frosting

Place into bowl approximately 3 cups
Confectioners sugar - 1 tablespoon lemon juice -
 $\frac{1}{2}$ teaspoon grated orange rind - 2 teaspoons orange
juice - 1 egg yolk - $\frac{1}{8}$ teaspoon salt -
2 tablespoons Butter -
Beat at high speed until creamy and thick
enough to spread - about 3 minutes. Spread cake.

Beatrice B. Freitas

French Cream Frosting

$\frac{1}{2}$ cup butter + $\frac{1}{4}$ cups confectioners sugar
cream thoroughly

Add 1 whole egg, unbeaten

Beat the above ingredients until smooth.

Add gradually and additional $\frac{1}{4}$ cups
confectioners sugar, and beat well.

Add $\frac{1}{2}$ teaspoon vanilla.

Thin with milk (about 2 tablespoons)
Cover and fill two 9 inch layers.

Ruth N. Megathlin

Very Good Doughnuts

2 or more cups flour
3 teaspoon Baking Powder
 $\frac{1}{2}$ cups sugar
3 eggs
 $\frac{1}{2}$ teaspoon salt
1 teaspoon nutmeg
2 tablespoons melted shortening
1 cup milk
 $\frac{1}{2}$ teaspoon ~~teaspoon~~ vanilla

Put dry ingredient together

Beat eggs, add milk, and melted shortening and vanilla. Add to dry ingredients add more flour if needed.

Laura Freitas

Chocolate Pudding Cake

1 pkg Chocolate pudding
1 cup boiling water
2 cups sugar
 $\frac{1}{2}$ cup spray
2 eggs beaten
 $\frac{1}{2}$ cup sour milk
2 cups flour
 $\frac{1}{2}$ teaspoon soda
2 teaspoon baking powder
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt

Pour boiling water over chocolate pudding
Add soda. Let it stand while mixing the
following ingredients:
Cream spray and sugar, add beaten eggs,
sour milk and flour which has been sifted
with baking powder and salt. Combine the
two mixtures, add vanilla. Bake in
moderate oven (350°) for 1 hour.

Mary Souza

Filhos Fried Portuguese Cakes

1 quart flour 2 tbsp sugar
 $\frac{1}{4}$ yeast cake $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tbsp lard melted $\frac{1}{4}$ tsp cinnamon
3 eggs beaten

Enough luke warm water to make mixture like bread dough.

Soften yeast in $\frac{1}{2}$ cup of lukewarm water. Mix dry ingredients in a bowl. Make a well of the mixture. Stir in melted lard, yeast and beaten eggs. Add water to make dough.

Knead and let rise 4 hours. Shape as doughnuts or in ball, shape and fry in deep fat.

Mrs. Julia F. Motha

Chocolate Upside Down Cake

$\frac{1}{2}$ Cup flour 2 tablespoon butter
 $\frac{3}{4}$ Cup sugar $\frac{1}{2}$ Cup milk
2 teaspoon baking powder 1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon salt $\frac{1}{2}$ Cup broken nut meats
1 square melted chocolate

Topping

2 tablespoon cocoa
 $\frac{1}{2}$ Cup brown sugar
 $\frac{1}{2}$ Cup sugar
1 cup boiling water

Sift & measure flour. Then sift flour, sugar, baking powder and salt together into a mixing bowl. Melt together chocolate and butter - mix with milk and vanilla. Stir into dry ingredients. Add floured nuts. Pour into well greased deep pan.

Topping - now mix together dry ingredients. Spread over top of cake batter - over all pour 1 cup of boiling water and place in moderate oven 350° for about $\frac{3}{4}$ hr.

This is a rich chocolate cake with a chocolate sauce underneath. Turn out for serving. It is best when served hot and topped with whipped cream.

Virginia S. Morrison

Sponge Cake

2 eggs
1 cup sugar
1 teaspoon vanilla

1 cup flour
1/2 cup hot milk
1 teaspoon baking powder
salt

Beat egg yolks, add sugar and mix well.
Add hot milk and other ingredients.

Fold in egg whites.

Bake in oven 350°F. about 30 minutes.

Florence Kobak

Lemon Sponge Cake

Preheat Oven - about 350°F
1 1/2" tubed cake pan - do not grease

4 eggs unbeaten
1 tablespoon water
1/4 teaspoon salt
grated rind 1 lemon
1 tablespoon lemon juice
1/2 teaspoon vanilla

Beat at medium mixer speed for 5 minutes. Stop beater.

Measure:

1 cup sugar
1 cup sifted cake flour - remove 3 tablespoons sifted flour to small bowl

Left remaining sugar and flour together - sprinkle flour and sugar mixture evenly over beaten eggs -
Beat at medium speed 1 minute. Stop beater.

Measure: 1/4 teaspoon double acting baking powder
add to the 3 tablespoons flour and mix well -
add flour and baking powder mixture to
batter and beat at low speed 1 minute.

Bake 35-40 minutes.

Frost with Orange Frosting

Beatrice B. Freitas

Spicy Cup Cakes

Put into large bowl:

- 1 1/2 cups sifted all purpose flour
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/8 teaspoon soda
- 1/2 teaspoon cinnamon
- 1/8 teaspoon mace
- 1/8 teaspoon nutmeg

Add: 1/4 cup shortening - soft

- 1/2 cup milk
- 1 egg unbeaten
- 1/2 teaspoon vanilla
- 1/2 cup seedless raisins - (floured)

Mix in mixer - speed 1 for 1 minute -
blend thoroughly. Stop beater -

Add - 1/4 cup molasses

Mix at speed 1 for 1 minute - Pour into
greased cup cake pans.

Bake at 375° about 15 minutes.

Make 12 cup cakes.

Frost with maraschino nut frosting

Beatrice B. Freitas

Easy Party Cake

Use 2-9 in layer pans - line with paper & grease.
Preheat oven, 375°
Have all ingredients at room temperature.

- 2 1/4 cups sifted cake flour
- 3 teaspoon double acting baking powder
- 1 teaspoon salt
- 1 1/2 cups sugar
- 1/2 cup shortening
- 7/8 cups milk (1 cup if vegetable shortening is used)
- 1 teaspoon vanilla
- 2 eggs unbeaten

Sift together dry ingredients

Stir shortening to soften

Add in dry ingredients

Add 3/4 cup milk + vanilla

Beat mixture 2 minutes if mixer is used - low speed

Add eggs and remaining milk - beat 1 minute -
low speed.

Bake 25 minutes or until done. Cool 5 minutes
before removing from pans.

Frosting - Fluffy 5 minute frosting - colored
with vegetable coloring and decorated
with colored non-perishable ornaments
makes a very pretty party cake.

Children's Birthday Cake - Arrange chocolate dipped
animal crackers around cake -
pressing crackers into frosting.

Beatrice B. Freitas

Favorite Orange Cake

- | | |
|----------------------|-----------------------------|
| 1 medium size orange | 3 cups sifted cake flour |
| 1 cup butter | $\frac{1}{2}$ teaspoon salt |
| 2 cups sugar | 3 teaspoon baking powder |
| 3 eggs | 1 cup milk |

Grate rind of orange; add juice & let stand for 5 or 10 minutes. Cream butter; add sugar gradually, beating until light & fluffy. Add eggs one at a time, beating thoroughly after each addition.

Add sifted dry ingredients alternately with milk beating until smooth. Add 4 teaspoons of the orange rind and juice mixture, reserving the remainder for the frosting.

Pour batter into 3 greased and wick paper-lined 9 inch layer tins.

Bake in moderate oven 350°F , for 25 to 30 minutes.

Cool on racks & put layers together & frost top and sides with orange frosting.

Bertha Favores

Dutch Apple Cake

- | | |
|-----------------------------|--|
| 2 cups flour | 1 tablespoon sugar |
| 2 teaspoon baking powder | $\frac{1}{4}$ - $\frac{1}{3}$ cup butter |
| $\frac{1}{2}$ teaspoon salt | $\frac{3}{4}$ cup milk |
| | Few grains nutmeg |

Mix and sift dry ingredients. Work in butter with pastry mixer and add milk gradually. Spread in buttered pan.

Core 5 same apples, core and cut in eighths. Press sharp edges of apples in dough in rows. Sprinkle with $\frac{1}{2}$ cup sugar - mixed with $\frac{1}{2}$ teaspoon cinnamon. Bake in moderate oven 300° . Serve with —

Lemon Sauce

- | | |
|-------------------------|--|
| $\frac{1}{2}$ cup sugar | 2 tablespoons butter |
| 1 tablespoon Cornstarch | $1\frac{1}{2}$ tablespoons lemon juice |
| 1 cup boiling water | Few grains nutmeg |
| | Few grains salt |

Mix sugar and cornstarch, add water gradually, stirring constantly. Boil 5 minutes - remove from fire - add other ingredients.

Edith M. Johnson

Coconut Cake

- 1 cup shortening
- 2 cups sugar
- 4 eggs
- 3 cups pastry flour
- 1 cup milk (coconut milk)
- 3 teaspoonfuls baking powder
- 1 tablespoon lemon



Cream shortening, add sugar gradually while creaming. Beat eggs add to sugar mixture. Sift dry ingredients together. Mix flavoured with milk and add to sugar mixture alternately with sifted dry ingredients. Bake in moderate oven 350° one hour.

Coconut Icing

- 4 tablespoons butter
- 1 cup powder sugar
- 1/2 teaspoon milk
- 1/4 teaspoon lemon

Cream the butter until soft add sugar gradually, when mixture gets stiff add milk and lemon. spread on cake sprinkle with coconut.

Mrs. Fred Preece

Dutch Apple Cake

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

Mix dry ingredients in order given. Rub in butter. Beat egg and mix with milk, stir into dry mixture. Spread 1/2 in. thick in shallow pan. Core, pare and slice apples. Lay in parallel rows on top of dough pointed side down. Sprinkle sugar on the apples. Bake in hot oven serve with hard sauce.

Matilda F. Kirby

Crusty Peach Cobbler (Serres)

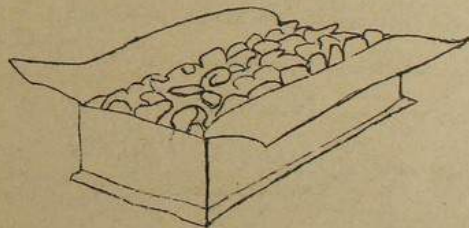
- 3 cups sliced fresh peaches
- $\frac{1}{4}$ cup sugar
- 1 tsp grated lemon peel
- 1 tsp almond extract
- 1 tbsp lemon juice
- $\frac{1}{2}$ c. flour
- $\frac{1}{2}$ tsp salt
- 3 tsp baking powder
- 1 tbsp sugar
- $\frac{1}{3}$ c. shortening
- $\frac{1}{2}$ c. milk
- 1 well-beaten egg
- 2 tbsp. sugar

Arrange peaches in greased 8 in sq. baking pan. Sprinkle with mixture of $\frac{1}{4}$ c sugar, almond ex., lemon juice, and lemon peel. Heat in oven while preparing shortcake. Sift together flour, salt, baking powder, and 1 tbsp sugar; cut in shortening until mixture is like crumbs. Add milk and egg at once, stir until flour is moistened. Spread dough over hot peaches. Sprinkle with 2 tbsp sugar.

Bake in oven (400°) 40 min. mel waite



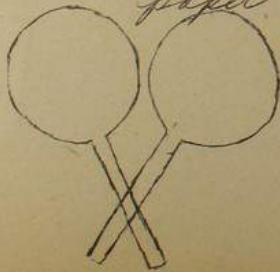
CANDIES



Chocolate Lollipops

- 1 1/2 cups sugar
- 1/2 cup light corn syrup
- 3/4 cup water
- 2 squares chocolate

1. Mix thoroughly sugar, corn syrup and water and bring to boil.
2. Add chocolate, cut up and continue boiling until a little in water reaches the crack stage (290).
3. Pour about 2 tbs. into greased muffin pans.
4. Before hardening begins remove with knife, adjust sticks or skewers and allow to harden on waxed paper.



Mrs. F. J. Golen

Fruit Bonbons

- 1 cup raisins
- 1/2 cup figs
- 1/2 cup dates
- 1 cup walnuts
- 3 tbs. lemon juice
- 1/4 cup conf. sugar

1. Grind raisins, figs, dates and nuts together through the food chopper.
2. Mix well and moisten with lemon juice.
3. Shape in small balls and roll in conf. sugar. (Makes 32-34)

Mrs. F. J. Golen



Walnut Fudge

(Especially easy for children as it requires no cooking or use it as a fudge frosting for cakes.)

2 sq. bitter chocolate
1 tbsp. butter
1/2 cups confectionery sugar
few grains salt
1/4 cup hot milk (about)

Melt together slowly hot chocolate and butter. Remove from stove, add salt, 1/2 of the sugar, and a little milk. Mix together well (this mixture may look sugary, but this will disappear.) Add rest of sugar and enough of milk to make of spreading consistency. Beat well until smooth and glossy. Add walnut meats. Pour into buttered pan. Chill.

To use as frosting. Spread on cake immediately and top with walnut meats. Mrs. Holden Lipp.

Potato Candy

Cut one medium sized potato into cubes. Boil until done. Drain all excess moisture. Place 2 cups Confectionery sugar in bowl - Add 1 bot Coconut and potato - mix until potato absorbs all sugar & Coconut. If too thick to work with spoon - use knife. Butter pan & line with wax paper - allow wax paper to over-lap pan. Pour potato mixture into pan - spread well.

Melt 4 squares Chocolate with piece of butter. Pour layer of Chocolate all over potato mixture. Set in refrigerator until Chocolate has set hard. Lift mixture out of pan with wax paper - turn over and pour another layer of melted Chocolate on other side. Keep in refrigerator a while to set well. Cut into squares or strips.

More Confectionery sugar may be added if needed.

Beatrice B. Freitas

Short Cut Fudge

- 3 squares butter chocolate
- 1 can Eagle Brand cond. milk
- 1 1/2 tbsp. butter
- 1 tbsp. vanilla

Cook 5 minutes, or until thick, in top of double boiler. Remove from fire. Add 2 cups sugar. (conf.)

1/2 cup walnuts (cut) raisins if wished.

Spread in greased pan.

Julia Hewson.

Maple Cream Fudge

- 2 cups brown sugar
- 1/2 cup top milk or cream

Combine and boil 5 minutes. Do not stir while boiling.

Add butter, size of walnut, 1/2 tsp. vanilla, 1/2 cup nut meats. Stir until it starts to thicken.

Pour in buttered tin.

Mrs. Minnie Sylvia

Pop Corn Balls

- 5 quarts popped Corn - 1/2 cup white Corn syrup
- 2 cups sugar - 1/3 teaspoon salt
- 1 1/2 cups water - 1 teaspoon vinegar

1 tablespoon vanilla

Put perfect kernels in large pan. Boil sugar, water and corn syrup without stirring to 260°F or until it cracks when tried in cold water. Add vinegar, salt + vanilla and boil to 264°F. Pour slowly over corn,

stirring and turning with a spoon to coat each kernel evenly. Butter hands - make into balls - let stand in cold

place until brittle. Wrap in wax paper. (Buttering hands slightly makes it easier) (to handle and shape into balls.)

Beatrice B. Freitas

Peggy's Fudge

2 cups sugar } cook to hard
2/3 cup milk } ball stage.

Remove from heat, add

1 cup marshmallow fluff

1 tsp. vanilla

1 cup peanut butter

1/2 cup chopped nuts

Pour at once into greased pan.

This is a sure-fire recipe.

It is never grainy and one
need never resort to a spoon.

Peggy Lemos

Marshmallow Corn Kix

1 lb. marshmallows

1/4 lb. butter

1 pkg. corn kix

Melt marshmallows and
butter. Remove from fire. Add
corn kix and spread in greased
pan.

Cool and cut in squares.
Mrs. Frank Borden

Chocolate Fudge

1 box confectioners sugar

2 sq. chocolate

1 tsp. vanilla

1/4 lb. butter

1 small can evaporated milk

1 cup nuts

1/2 can marshmallow fluff

Mix sugar, butter, milk
and chocolate until it forms
a soft ball when dropped
in cold water.

Remove from fire. Add
vanilla, nuts and marshmallow.

Beat until creamy.

Pour into buttered pan
and cut when cool.

Dorothy Walton
Russell's Mills
P. J. A.

Chocolate Cream Cheese Fudge

1-3oz pkg Cream Cheese - 2 cups Confectioners Sugar
2-1oz squares Chocolate melted - $\frac{1}{4}$ teaspoon vanilla
dash of salt - $\frac{1}{2}$ cup Chopped pecans.

Place cream cheese in bowl - cream until soft
& smooth. Blend in sugar. Add melted chocolate.
Mix well. Add vanilla, salt & nuts - mix
until well blended. Press into a well
greased shallow pan. Place in refrigerator
until firm. (about 5 min.) Cut into squares.
For softer fudge - blend in 1 teaspoon of cream.

Maple Fudge - follow above directions - except
use $\frac{1}{2}$ cup sugar & add 10 drops maple
flavor instead of chocolate & vanilla.

Coconut Fudge - follow directions above for
Chocolate Fudge - $2\frac{1}{2}$ cups Confectioners
sugar - add $\frac{1}{2}$ cup Coconut instead of chocolate
& omit nuts.

Almond Fudge follow directions for
Chocolate Fudge. Except - use $2\frac{1}{2}$ cups
sugar. Add $\frac{1}{4}$ teaspoon Almond flavor -
instead of chocolate & vanilla. Use $\frac{1}{2}$
cup Chopped Almonds instead of pecans

Stella Sybilis

Velvet Chocolate Fudge

4 cups sugar - 8 level tablespoon Cocoa
pinch salt - 1 tall can evaporated milk
3 tablespoon butter - 1 lge fir marshmallow fluff
2 teaspoon vanilla - $\frac{2}{3}$ cups broken nut meats

Combine sugar, cocoa, salt and milk.
Cook over medium flame, stirring constantly,
until a medium firm ball is formed when
tried in cold water (236°). Add butter and
fluff. Beat until well blended. Add
vanilla and nuts. Continue beating
until it starts to thicken. Pour into
a buttered pan. Cut into squares when
set, but not thoroughly cool.



Eleona Tarini

English Toffee

1 $\frac{1}{3}$ cups white sugar
1 $\frac{1}{3}$ cups light brown sugar
1 $\frac{1}{2}$ cups corn syrup
2 cups heavy cream
3 $\frac{1}{4}$ tsp. salt

Second part

$\frac{1}{2}$ cup butter
1 tsp. vanilla
3 $\frac{1}{4}$ cup pecans

Blend sugars, syrup, cream and salt, cook to 248° F., or to hard ball when tested in cold water. Add butter and cook to 256° F., or crack stage.

Remove from fire, add vanilla and nuts.

Pour into well oiled pan $\frac{1}{3}$ inch thick. When cool, cut into squares and wrap in waxed paper.

This will make about 3 pounds of delicious candy.

Grocery Walton
Russell Mills
P. I. A.

Bittersweet Chocolate Frosting

4oz (4 squares) Chocolate
2 tablespoons butter or shortening
 $\frac{1}{4}$ - $\frac{1}{2}$ Cup light cream - (approximate)
1 $\frac{1}{4}$ cups Confectioners sugar

Melt chocolate and butter top of double boiler - remove from heat - add sugar and cream - beat until thick enough to spread - spread on cake - sprinkle with chopped nuts.

Beatrice Sweets

Chocolate Cream Cheese Frosting

3oz pkg. Cream Cheese - 1 or 2 tablespoons milk
2 $\frac{1}{2}$ cups Confectioners sugar -
2 squares unsweetened chocolate melted and slightly cooled.
1 teaspoon vanilla - dash salt

Blend cream cheese + milk - add sugar gradually blending well - add melted chocolate + vanilla - mix well and spread on cake.

Beatrice Sweets

Sugar Cookies

2 cups Sugar

1 cup Butter

2 eggs

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

$\frac{1}{2}$ teaspoon soda - 1 teaspoon Cream Tartar
or

$\frac{1}{2}$ teaspoon of Baking Powder

(nutmeg to taste and flour to roll)

I use -

1 heaping teaspoon nutmeg

3 cups flour

if too sticky add more flour -

Roll and cut with cookie cutter.

Bake in medium oven.

Julia S. Freitas

Ice - Box Ginger Cookies

2 cups sugar 2 teaspoon ginger 1 teaspoon soda
½ cup shortening 4 cups flour ½ cup molasses
½ teaspoon salt 2 eggs, beaten

Cream together sugar and shortening.

Add beaten eggs and molasses.

next add flour and other ingredients

Mold into roll, put into waxed paper and chill.

Slice thin and bake in hot oven (375°F)

Florence Kabak

Oatmeal Cookies

½ cup shortening
½ cup brown sugar (all white may be used)
½ cup white gran. sugar
½ teaspoon vanilla
¾ cup flour
½ teaspoon soda
½ teaspoon salt
1½ cups uncooked Rolled Oats
1 pkg Chocolate chips

Drop by teaspoon on sheet

Cook in 375° oven - 10. to 15 minutes

Julia S. Freitas

Mince-meat Drop Cookies

$\frac{1}{2}$ Cup shortening $1\frac{1}{4}$ Cups sifted flour
 $\frac{1}{2}$ Cup sugar 2 teaspoon Baking Powder
1 egg $\frac{1}{4}$ teaspoon salt
1 cup mince-meat

- 1- Cream shortening, add sugar gradually, creaming until light and fluffy.
 - 2- Add egg and beat well.
 - 3- Fold in mince-meat.
 - 4- Sift flour, Baking Powder and salt together and add to creamed mixture, stirring until well blended.
 - 5- Drop by teaspoonfuls on greased baking sheet and bake in moderately hot oven (400°) about ten minutes.
- make approximately $2\frac{1}{2}$ dozen.

Beatrice B. Freitas

Old Fashioned Ginger Cookies

(These cookies are fine when the budget is a little low)

$\frac{1}{2}$ cup Bacon fat 1 cup dark molasses
 $1\frac{1}{2}$ teaspoon ginger 1 teaspoon soda in 2 teaspoon
2 teaspoon cinnamon warm water
 $\frac{1}{2}$ teaspoon salt 2 cups flour

Cream softened shortening with spices and salt.
Add molasses, soda and water, then flour.
Stir only enough to mix well. Form into small balls and place on cookie sheet.
Mash flat with bottom of glass.
Bake 10 to 15 minutes at 350°.

Florence N. Smith

My
Favorite
Dessert

Date Squares

350 oven

- 1 Cup brown sugar
- 2 1/2 Cups rolled oats
- 1 Cup butter
- 1 cup white flour
- 1 teaspoon soda

Crumb together and put half the crumbs in a pan, pressing down firmly. Spread with filling, then press the other half of the crumbs on top. Bake 30 minutes. Cut into squares while hot and lift when cool.

Filling

- 1 lb dates
- 3/4 cup brown sugar
- 1 cup water

Boil until thick, use when cool.

Mona H. Erickson

Peanut Butter Cookies

- Cream:
- 1/2 Cup butter
 - 1/2 cup gran. sugar
 - 1/2 cup brown sugar
- Add:
- 1 egg (well beaten)
 - 1 teaspoon vanilla
- Add:
- 1/2 Cup peanut butter
- Stiff:
- 1 1/2 cups flour with
 - 1/2 teaspoon baking soda
- Add:
- flour mixture to above mixture

Drop dough from teaspoon on greased baking sheet.

Press down edges with fork.

Bake in 350° oven - 10 or 12 minutes

Dorothy Freitas

Date Specials

1 pkg Dromedary Dates }
1 cup water -
Cook together until mixture is like
paste when cooled.

Cream:
1 Cup shortening
2 cups sugar
1 cup raw milk
2 cups rolled oats
4 cups flour
1 teaspoon soda
1 teaspoon salt

Mix thoroughly and roll to $\frac{1}{8}$ in. thickness
and cut with cookie cutter.

Spread the date butter on one of the cookies
and place another on top.

Bake in fairly hot oven until brown.

Mrs Fred Sylvia

Peter Pan Cookies

1 Cup shortening	2 eggs (well beaten)
$\frac{1}{2}$ teaspoon salt	1 tablespoon milk
1 Cup peanut butter	2 cups sifted flour
1 cup gran. sugar	1 teaspoon soda
1 cup brown sugar	

Combine shortening, salt, peanut butter, mix well.

Add gran. sugar and brown sugar, cream
thoroughly. Add eggs and milk. Sift flour and
soda and add to mixture.

Drop from teaspoon on baking sheet. Press
cookies lightly with fork.

Bake in slow oven (325°) - 15 to 20 minutes.

Makes 5 dozen.

Carol Fernandez

Date Bars

1/4 cup shortening
1/4 teaspoon Baking Powder
1 cup sugar

1/2 cup flour
1 cup Walnut Meats
1/2 teaspoon salt

2 cups dates (pitted and chopped)
2 eggs

Melt shortening and mix with sugar.

Add eggs.

Flour dates and add to mixture, also the remainder of the ingredients.

Bake in moderate oven 350° F. about 30 minutes

Cook, cut and roll in sugar.

Florence Kabak

Butterscotch Wafers

1 1/4 cups sifted flour
1/2 cup shortening
2 cups brown sugar - firmly packed
2 eggs well beaten
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups chopped nuts

Mix & sift flour, baking powder and salt.

Melt shortening, stir in sugar & mix well.

Remove from fire & stir in well beaten egg.

Add other ingredients. Cool.

Drop by 1/2 teaspoon on greased baking sheet & bake 15 minutes in slow oven - 325°

makes several dozen.

Wesson Wonder Brownies

1 cup all purpose flour 2 eggs, well beaten
 $\frac{1}{2}$ teaspoon double-action $\frac{2}{3}$ cup Wesson Oil
 baking powder 2 sq. Cooking
 $\frac{3}{4}$ teaspoon salt Chocolate, melted
1 cup sugar 1 teaspoon vanilla
 $\frac{1}{2}$ cup nuts, chopped

Sift flour, baking powder, salt. Beat sugar
with eggs; mix in oil, chocolate, vanilla.
Add flour, all at once, mix well. Add nuts.

Bake in eight inch square pan in moderate
oven (350°) 20 minutes.

Cool in pan about ten minutes then
cut into squares.

Bertha Shaw

Tea Time Meringues

2 egg whites 1 teaspoon vanilla
 $\frac{1}{2}$ cup sugar food coloring

Beat egg whites until stiff and dry.
Add sugar gradually then flavoring and
coloring.

Bake at 250° for about 30 minutes on sheets
of brown paper - not oiled.

(These just aren't popular with husbands!)
Save them for the girls

Florence A. Smith

Sugar Cookies

$\frac{1}{2}$ Cup butter
 $\frac{3}{4}$ Cup sugar
1 egg
vanilla
 $\frac{1}{2}$ teaspoon orange peel
2 cups flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoons baking powder
2 tablespoons milk

Cream butter, sugar, egg, add vanilla and orange peel, add dry ingredients with the milk.

Roll and cut with a large cutter, sprinkle with sugar.

375° oven for 12 minutes.

Mrs. Thomas Berwick

Swedish Nut Treats

$\frac{1}{4}$ Cup Spry
 $\frac{1}{4}$ Cup butter
 $\frac{1}{4}$ Cup brown sugar
1 egg yolk
1 egg white (soak separately)
 $\frac{1}{2}$ teaspoon vanilla
1 cup flour
 $\frac{1}{4}$ teaspoon salt
nuts

Roll batter into very small balls.

Beat egg white with fork and dip in balls. Then roll in finely chopped nuts. Place one inch apart for five minutes on a cookie sheet in a 375° F oven. Remove.

Press down with thumb to make a small hollow in center. Return to oven for eight minutes more. Remove. When cool, fill hollow with jelly. Very attractive.

Virginia Morrison

Brownies - Carol Fernandez

- 1- Thoroughly cream $\frac{1}{2}$ cup butter or shortening and 1 cup sugar. Add 2 eggs and beat thoroughly. Blend in two 1-ounce squares unsweetened chocolate, melted, and 1 teaspoon vanilla. Stir in $\frac{1}{2}$ cup enriched flour, then $\frac{1}{2}$ cup chopped nuts.
- 2- Pour batter into greased $8 \times 8 \times 2$ inch pan. Slick out bowl with rubber scraper. Bake in moderate oven (325°) 35 minutes. When the brownies are done, lightly press around edges of the bottom of a glass to make the top level. Cool.
- 3- Spread with fudge frosting. Combine 1 cup sifted confectioners sugar, 1 tablespoon cocoa, 2 tablespoons butter. Cook till mixture boils around side of pan. Remove from heat, beat till frosting is of spreading consistency.
- 4- Cut into squares while frosting is still warm. This way the frosting will crack less. These brownies are rich and delicious with or without frosting. Super delicious with a big, cool, shock of vanilla or mint ice cream, and a cup of piping hot coffee.

Applesauce Cookies

- | | |
|-------------------------------------|---------------------------------|
| 2 cups flour | $\frac{1}{2}$ cup shortening |
| 1 teaspoon Baking Powder | 1 cup sugar |
| $\frac{1}{2}$ teaspoon Soda | 1 Egg |
| $\frac{1}{2}$ teaspoon Salt | 1 cup unsweetened applesauce |
| $\frac{1}{2}$ teaspoon Cinnamon | $\frac{1}{2}$ cup raisins or |
| $\frac{1}{4}$ teaspoon ground Clove | $\frac{1}{2}$ cup nuts, chopped |

Cream shortening and sugar, add egg, then flour mixture alternately with the applesauce. When well blended, add nuts or raisins. Drop from spoon on greased cookie sheet. Bake in moderate oven 15-20 minutes.

Lydia P. Lemo

Salted Peanut Macaroons

1 egg white beaten stiff

1 cup brown sugar -
added while beating

1 cup salted peanuts - ground fine.

Fold into egg mixture

Drop from spoon one inch apart on buttered
cookie sheet.

Bake in moderate oven until lightly browned.

Helen W. Wade

Chocolate Macaroons

Beat 2 egg whites foamy

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

Beat until smooth and mixture stands up well.

Add - $\frac{1}{4}$ teaspoon salt
1 pkg. chocolate bits melted
1 pkg. Coconut
 $\frac{1}{2}$ teaspoon vanilla

Drop by teaspoonfuls on ungreased brown paper.

Bake 20 minutes in 325° oven.

Cool before removing from paper.

Bertha Shaw

Jumboes

- $2\frac{3}{4}$ cups flour
- $2\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup spray
- $2\frac{1}{4}$ cups brown sugar (1 lb)
- 3 eggs - add one at a time
- 1 cup chopped nuts
- 1 pkg. chocolate bits

Bake in greased pan for 25-30 minutes
in a 350° oven. Remove and cut at
once into small pieces.

Virginia Morrison

Deserts



Lemon Cheese for Filling
(Old English Recipe)

Beat 2 eggs until thick - add 1 cup sugar and juice of 2 lemons. Melt 2 oz. butter in double boiler, add first mixture + stir til thickened.

Dot Rowbotham

Apple Crisp 350° 30 mins.

17 6 medium sized apples, Core, core
- and slice.
34 lbs. 2 tbs. lemon juice 1/2 tsp. vanilla 8 1/2 tbs.
8 1/2 c. 1/2 cup water 3/4 cup flour 12 3/4 tbs.
17 c. 1 cup sugar 1/4 tsp. salt 4 1/4 tbs.
17 tbs. 1/2 tsp. Cinnamon 6 tbs. margarine 3 lbs.

Arrange cut up apples in dish
add lemon juice and water. + Vanilla
Mix cinnamon, 1/2 cup sugar and
sprinkle over apples. Then combine
1/2 cup sugar with flour and salt.
Work in margarine until crumbly.
Spread over apples and pat smooth.
Apples should be cooked and
top browned.
Serve warm with cream.
Serves 6.

Mrs. Fred Sylvia

Zabaglione
(Boston Cook Book)

4 egg yolks 2 tablespoons
 Marsala Wine
2 tablespoons powdered sugar

Beat egg yolks with sugar until thick and lemon-colored. Put in heavy, round-bottomed bowl and set over hot water. Beat constantly with electric beater or rotary hand beater, adding wine little by little, until mixture is beginning to hold its shape but still is smooth. Mixture should not cook too long or crust will form on bowl. If this happens, pour out without scraping bowl.

Remove from heat and pile immediately into thick cups or dessert glasses, heated. Serve warm or very cold with simple water.
Amy Wood

Ozark Pudding

1/2 Cup sifted flour
2 tsp. baking powder
1/4 tsp. salt
2 eggs, beaten
1 Cup dark brown sugar
(well packed)
2 tsp. vanilla
1/2 Cup chopped walnuts
1 cup chopped, peeled apple

Beat the eggs and sugar together until creamy. Stir in the sifted dry ingredients. Add vanilla, nuts and apple and mix well.

Pour mixture into greased large pie pan and bake 35 minutes at 350°.

Cut into wedges and serve warm with ice cream.

Brother Walton
Russell's Mills
P. J. A.

Puffed Rice Buttle

- 1 cup brown sugar
- 1/2 cup water
- 2 tbs. butter
- pinch of salt
- 1/4 tsp. cream of tartar
- 1 tbs. vinegar
- 1 tsp. vanilla
- 3 cups puffed rice
(crisp before using)

Combine all but rice and vanilla. Boil until hard enough to crack.

Remove from fire and add rice and vanilla. Stir well until all grains are coated. Pour into buttered pan and spread into thin sheet. When cold break in pieces.

Cecil Gifford

Special Holiday Pudding

- | | |
|-----------------------|--------------------|
| 1/2 lb. suet (ground) | 1 tsp. baking soda |
| 2 cups raisins | 1/2 cup warm water |
| 1 cup sugar | 1 tsp. nutmeg |
| 1 can citron (small) | 1 tsp. cinnamon |
| 2 cups flour | 1 tsp. allspice |
| 2 tbs. molasses | |

Prepare all ingredients in bowl and moisten lastly with the molasses and warm water. Put mixture into cloth and tie leaving 1 in. air space. Place in boiling water and cover. Boil slowly 2 1/2 hrs. Serve warm with whipped cream or:

Special Holiday Topping

- Beat 2 egg yolks with
1 cup confectioners sugar
add 2 egg whites, beaten stiff
add 1/2 cup whipped cream
and 1/2 tsp. vanilla

Martilda Schiller
Head - Brownell's Car
P. T. A.

Penuche

2 cups brown sugar 2 tbsp. butter
1 cup white sugar 1 tsp. vanilla
1 cup milk 1 cup nut meats
4 tbsp. marshmallow fluff

1. Place sugar and milk in saucepan and cook to soft ball stage. (238°)
2. Remove from fire and add vanilla, nuts (chopped) and marshmallow fluff.
3. Beat until creamy and pour in buttered pan. When cool cut in squares.

Mrs. Frank Selan

Chocolate Fudge

2 cups sugar }
1/2 tsp. salt } Boil until foamy
1/2 cup milk }

Then add 4 squares chocolate. Stir until melted. Add butter size of an egg. Boil 3 minutes. Add 1/2 tsp. vanilla and beat until it begins to thicken.

Virginia Morrison

Apple Crisp Pudding

Peel and core 6 apples, cut into slices 1/4 inch thick, to make 4 cups.

1 tsp. cinnamon
1 tsp. salt
1/2 c. sugar
+
1/2 c. sugar

1/2 c. water

1/2 c. butter

3/4 c. flour

2 tb. Lemon juice

Butter pudding dish, add cut apples. Pour over them the water, cinnamon, and salt. Work together sugar, flour and butter with fingers until crumbly. Spread over the apples and bake in oven 30 minutes. 350°

Mrs. Helen Lawrence

Plum Pudding

1/2 cup molasses
1 tbsp. butter
1 cup cold water
2 cups flour
1 cup chopped raisins
1 tsp. cinnamon
1/2 tsp. clove
2/3 tsp. nutmeg.
1 tsp. baking soda.

Mix and steam 3 hours.
Serve with Sunshine Sauce.

Sunshine Sauce.

1/2 pt. heavy cream beaten stiff.
3 eggs well beaten, 1/2 cup sugar.
Rum to taste.

Matilda F. Kirby,

Raisin - Coconut Pudding

3 eggs
1 cup sugar
1/2 cup milk
vanilla
1 cup raisins
1/2 cup coconut
1 cup bread crumbs
2 tsp. baking powder

Cook raisins, drain and cool. Beat eggs very light, add sugar, milk, raisins and coconut. Combine with vanilla, bread crumbs and baking powder. Beat well. Bake in slow oven.

Three Fruit Sherbert

Grated juice and rind of large lemon;
juice and 1/4 teaspoon grated rind large
Florida orange, 8 oz. can crushed
pineapple, 1 cup sugar, 1 1/2 cups milk
Combine thoroughly and freeze in
refrigerator.

Hettie Tripp

Cranberry Icecream

Cook 4 cups of cranberries in
over a cup of hot water. When
cooked, put them through a
sieve.

Add $1\frac{1}{2}$ cups of orange juice
2 cups white sugar
a little salt

Add 1 tsp. gelatine melted in
a little orange juice.

Add 1 cup of cream, whipped.
Freeze quickly, stirring once.
Set freezing control back
after mixture is frozen.

Julia Hewson

Lemon Bisque

1 lg can evap. milk chilled
1 pkg lemon jello
 $1\frac{1}{4}$ c. boiling water
 $\frac{1}{3}$ c. sugar
 $\frac{1}{8}$ tsp salt
3 tbsp. lemon juice
 $2\frac{1}{2}$ c. vanilla wafer crumbs

Dissolve jello in boiling water + add
sugar, salt and lemon juice. Allow to
cool and congeal slightly. Then beat until
fluffy. Beat chilled evaporated milk and
fold into jellied mixture.

Line baking pan with crumbs of
vanilla wafers, saving some for top. Pour
in mixture and cover with remaining
crumbs. Dot top with maraschino
cherries. Chill until firm.

Serves about eight.

Mrs. John Smith

Chocolate Mellow

2 cups evaporated milk
1 1/2 squares bitter chocolate
16 marshmallows
1 tsp. vanilla

Set refrigerator for fast freezing.
Pour half of evaporated milk
into refrigerator tray and
freeze until mushy. Melt
chocolate in top of double
boiler. Add remaining milk
and marshmallows; cook
over boiling water, stirring until
blended. Cool, add vanilla. Turn
partially frozen milk into cold
bowl and whip until stiff.
Fold into chocolate mixture. Pour
into refrigerator tray and freeze
until firm. Then turn cold
control back to normal. Makes 4 to 6 servings.
Florence H. Smith

Chocolate Bread Pudding

2 cups Bread Crumbs	1 tsp. vanilla
1 qt. milk	2 eggs
3/4 c. sugar	2 tbsps cocoa
1/8 tsp. salt	

Directions

Put bread crumbs in baking dish.
Scald milk. Mix sugar, cocoa and
salt together and mix with a little
scalded milk. Put the rest of the
milk on the bread crumbs and
soak. Then add cocoa and sugar,
then two well beaten eggs and
vanilla.

Cook in moderate oven 1 hr.
Serve with whipped cream

Lydia P. Lemos

Steamed Suet Pudding

- 2 $\frac{1}{2}$ c flour
- 1 tsp soda
- $\frac{1}{2}$ " baking powder
- $\frac{1}{2}$ " cinnamon
- $\frac{1}{2}$ " nutmeg
- 1 c. chopped suet
- 1 c raisins
- 1 can orange rind
- 1 " citron
- 1 c milk
- 1 c. molasses

Sift dry ingredients. Add suet and fruits, mix molasses with milk. Stir well into dry mixture. Steam in a mold 3 hours.

Sauce

- 1 c. sugar
- 2 tbsp butter
- 2 " (level) cornstarch
- 1 pt hot water or milk

Cook in double boiler until thick. Add vanilla. Serve hot.

Mrs. R. D. Tucker

Summer Pudding

Line a pudding dish with slices of bread from which the crusts have been removed.

Bring 1 quart of raspberries & 1 pint of red currants to a boil with 1 Cup sugar.

Pour into bread lined bowl. Cover with bread, place a plate on top & a weight.

Chill in refrigerator for several hours & serve with whipped cream.

In P. Herritt

Date Pudding

- 1 qt. water
- 8 tbsp. minute tapioca
- 1 cup brown sugar
- $\frac{2}{3}$ cup dates
- $\frac{1}{2}$ to 1 cup walnut meats

Cook the tapioca in the water until transparent. Remove from fire and add the sugar, dates and nuts. Serve cold with cream.

Nettie Lipp

Marshmallows
Lemon Marshmallow Sauce

1 egg
2 tbsp. flour
 $\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ cups hot water
Rind of 1 lemon

Juice of 1 lemon
2 tbsp. butter
8 to 10 marsh-
mallow

Directions

1. Beat egg, add sugar and flour. Add hot water gradually. Cook on Low until thick.
2. Add lemon rind, juice and butter.
3. Remove from flame, add cut marshmallows. Dissolve. Serve on pudding or ginger bread.

Florence H. Smith

Lemon Rice Pudding

Boil $\frac{1}{2}$ cup rice in 1 quart salted water. Add $\frac{1}{3}$ cup sugar, yolks of 2 eggs, salt, grated peel of 1 lemon and 1 cup milk.

Bake 20 minutes.

Frosting:

1 cup sugar, whites of eggs beaten stiff, juice of lemon.

Serve cold.

Mrs. John Lima

Christmas Pudding.

(Good Housekeeping Recipe)

4oz. raisins.	4oz. suet.
4oz. currants.	6oz. breadcrumbs.
3oz. sultanas.	2oz. flour.
3oz. peel	1tp. mixed spice.
1oz. cherries.	$\frac{1}{4}$ tp. nutmeg.
1oz. prunes.	2 eggs.
3oz. nuts.	A little milk.
2oz. brown sugar.	

Wash & dry fruit. Chop peel, cherries, prunes, nuts. Put sugar, suet, bread-crumbs, flour & spices in bowl & mix in dried fruit. Add beaten eggs & enough milk to give soft dropping consistency. Mix thoroughly, then $\frac{3}{4}$ fill one large (2 $\frac{1}{2}$ pint) basin or 2 smaller basins. Cover with grease-proof paper & cloth, & steam 6 hours. When cooked, remove cloth & paper & when cold cover with clean paper & cloth for storing. When required, give pudding a further 2 hours' steaming.

Warpot Ensign.

Chocolate Mallow Peach Delight

2 cups evaporated milk
 $1\frac{1}{2}$ c. flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 tbsp. sugar
2 tbsp. fat
 $\frac{1}{2}$ c. milk
Peach halves

Mix and sift dry ingredients, cut in the fat with a knife or rub in with tips of fingers. Add the milk and mix with a knife to keep the dough very light. In the bottoms oframekins place halves of peaches, canned or fresh. On each put a tbsp of the mixture and bake fifteen minutes.

Turn out and serve hot with cream or milk, if fresh peaches are used.

If the peaches are canned, serve with peach syrup.

Serves eight

Ruth Perry

Floating Island

Beat in top of 1 qt
double boiler

2 egg yolks +
1 whole egg

Blend in

{ $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla

Pour in

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

Cook over simmering water, stirring constantly. When custard coats silver spoon (thin coating) remove from heat. If custard should start to curdle, remove from heat and beat vigorously with rotary beater until smooth.

Beat the 2 leftover egg whites stiff. Fold in gradually 4 tbsp sugar. Drop this meringue as "islands" on custard in serving dish. Chill before serving.

Amount: 6 servings

Jennie Smith.

Blueberry Buckle

$\frac{1}{4}$ c shortening

1 c. flour

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ tsp baking powder

1 egg (unbeaten)

$\frac{1}{3}$ c. milk
pinch salt

Cream shortening and sugar, add egg and mix well. Mix flour, baking powder and salt. Add alternately with milk. Pour into 8" greased pan. Pour 1 or 2 c. blueberries over batter.

Mix $\frac{1}{2}$ c. flour, $\frac{1}{2}$ c sugar, $\frac{1}{2}$ tsp cinnamon, 1 heaping tsp. butter. Mix like pie crust until flaky. Put over berries and bake 45 min. in 375° oven.

Serve hot with whipped or ice cream.

NOTE - *any fruit or berries may be used.

Bertha Tavares

Orange Ice Box Dessert

1 c. sugar
5 tbsp. flour
Grated rind of 1 orange
 $\frac{1}{2}$ c. orange juice
1 tbsp. lemon juice
2 eggs slightly beaten
2 tsp. butter

Mix in order given. Cook 15 minutes in double boiler stirring constantly. Cool.

When cool fold in 1 c. heavy cream beaten stiffly. Cover bottom of casserole with lady fingers. Pour filling over this. Arrange more lady fingers on top. Chill 2-4 hours.

Serves 8. Thin slices of sponge cake may be used in place of lady fingers. Garnish with whipped cream.

Agnes G. Gill

Clam Pie

$1\frac{1}{2}$ cup chopped raw clams
1 egg
2 teaspoon butter
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ cup clam liquid
pinch soda
2 pie crust.

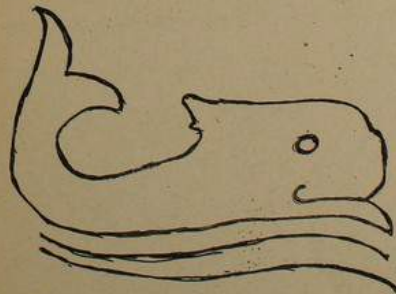
Beat egg, mix in butter, flour, soda and liquid. Last put in clams; pour into pastry shell. Cover with pastry. Bake in a 425 oven for 5 min then reduce heat cook about 30 min. longer.

Emelda Wark

Mock Chicken Pie

- 2 cans Tuna fish - scalded
- 1 cup diced carrots (cooked)
- 2 cups diced potatoes (cooked)
- 1 cup green peas
- white sauce

Combine and top with
bread crumbs, potatoe chips or
pastry and bake in hot oven



Nellie H. Tripp

Baked Fish Fillets - Hallenden Style

Put - rings of sliced onion
1 bay leaf broken in bits
4 or 5 - narrow ($\frac{1}{4}$ or $\frac{1}{2}$ in) strips of bacon
on bottom of a buttered baking dish.
(Use one you can take to the table for serving)
Lay fillets of fish (no skin, please) on these
seasonings. Sprinkle well with salt and
freshly ground pepper - dot with oleo or butter and
repeat the onion ring - bay leaf and bacon
strips - seasoning. Put on second layer of
fish again - salt and pepper. Spread fine bread
crumbs over the top letting some fall in the
dish to thicken the juices as the fish cooks.
Sprinkle generously with oleo dots and bake
in a hot oven for about $\frac{1}{2}$ hour or until fish
feels done when pierced with a fork and
crumbs are nicely brown. Grated cheese added
to the crumb topping is very good as is $\frac{1}{2}$ c.
dry white wine poured in the dish when
you put it in the oven.



V. S.

Roast Venison

This will do for almost
any cut of venison.

Soak meat in water with
a small amount of baking soda.
Dry meat and rub over with
cooking wine.

Place either strips of bacon or
salt pork on meat and roast
in covered roasting pan.

Season to taste.

Roast until tender.

Lucy D. Snell

Eels Baked Eels

Cut either the split or round eels into 3 inch lengths. Roll in corn meal and arrange on baking sheets. Sprinkle with salt and pepper and put quarter inch bacon or salt pork strips across the top. Bake until they are well browned.

Serve with baked or fried Johnny cake.

Edith D. Sheehan

Lucy's Lobster

4 lobsters (med. size) boiled

¼ lb butter

6 milk crackers

milk enough to moisten well

salt & pepper to taste

Take lobsters out of shells and cut in chunks. Put in frying pan with butter, add the crackers crushed, and then add the milk.

Allow to heat through thoroughly and serve immediately.

Lucy D. Snell

Baked Sliced Halibut

Choose a large slice of halibut and dip in melted fat to which a little lemon juice has been added. Place in a pan and bake in a hot oven until the fish flakes when tried with a fork. Remove to a hot platter and have ready slices of lemon dipped in chopped parsley. Garnish with these slices and sprays of parsley on the platter. Other sliced fish may be cooked in this way.

Edith J. Sheehan

Fried Rabbit

Have rabbit cleaned and disjointed. Soak overnight in sol. of 1 T. salt and 1 T. baking soda.

Drain off salt, soda solution and cover with cold water.

Add 1 med. onion minced
1 clove garlic minced
2 t. salt, 1/4 t. pepper
1/8 t. crushed red peppers
dash of curry

Bring to a boil and simmer 'til tender. Remove from liquor, dry thoroughly - (save liquor for Bouillon)

Dredge well with well seasoned flour. Heat 2 or 3 T. fat (I like sausage or bacon fat) in large frying pan

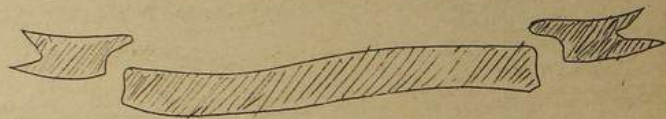
Fry rabbit over med. heat - brown - ing on both sides.

Serve hot.

Rebecca E. Trask

Fillets Almondine

Wonderful for fillets of sole, pike, white fish
Bake, broil or pan fry fish just before
fish is done, add toasted, slivered, blanched
almonds to butter. Pour over fish -
Season with salt and lemon juice -
Serve immediately.
Jennie Smith



Scallop Stew

1 pt bay scallops
1 qt milk
Cook scallops 15 minutes
Heat milk
Add scallops to milk.
Season, serve as
oyster stew

Mary E. Davoll

Fried Brook Trout

Soak cleaned trout 12 to 24 hours
in strong salt solution.
Remove from sol. and dry tho-
roughly on paper towels.
Dredge well with corn meal to
which has been added gen-
erous amt of salt + pepper.
Fry 2 slices of bacon for each
trout - Remove fried bacon
Lay fish in bacon fat -
slowly (med heat) brown-
ing on both sides.
Serve trout at once with
the fried bacon and
buttered toast.
Fine for breakfast!
Rebecca E. Trask

Potted Pigeons

Truss four pigeons, tie two slices of bacon around each pigeon. Put one cup each of carrot and onion cut in dice, in the bottom of a stew pan, place pigeons on vegetables; add two cups of water to stock, cover, and cook in oven until pigeons are tender. One half hour before serving add one tsp. salt.

Serve on buttered toast.

Jennie Smith

LOBSTER NEWBERG (6 SERVINGS)

Melt 4 tbsps butter in a double boiler.

Add 2c. diced lobster meat. Cook + stir 3 min.

Add ½ tsp. paprika + ¼ tsp nutmeg and cook 1 min longer.

Beat and add 3 egg yolks + 1c. cream.

Cook + stir these ingredients over low heat

Do not permit them to boil.

Add ¼c. salted sherry.

Serve at once on toast or in a casserole.

Ella M. Spare



Fish in Batter

Prepare a very stiff, paste-like batter of the following -

2 cups all-purpose flour

½ - ¾ cup cold water

3 teps. Baking powder

Salt and pepper

Completely cover thoroughly dried pieces of Haddock or Salt fillet with batter and drop into hot, deep fat. Turn over only once, being careful not to puncture crust (prevents soaking up of grease)

When golden brown remove from grease and drain on brown paper.

Serve with french fried potatoes, salad, lemon slices and favorite beverage and dessert.

Leady W. Shaver

TOP

Stewed Quail, Pigeon, Rabbit
or Squirrel (for Game of uncertain
age - or old foot!)

Roll game in salted + peppered
(Black pepper) flour drop in deep
iron or heavy skillet containing $\frac{1}{4}$
inch of butter. Brown on all sides.
Almost cover with boiling water.
Cover tightly and let simmer till
meat is meltingly tender! Thicken
gravy with flour. Salt and probably
more pepper will be needed

Mary B. Boyden

Baked Striped Bass
Use fish about 5 or 6 lb
if possible. Have it cleaned
with head off. Season well
with salt and pepper. Make
stuffing as for poultry, about
2 cups. Fill cavity with dressing
and place strips of bacon or
salt pork on top side. Bake at
375 degrees for about 20 minutes
for each pound of fish.

Mary Berwick

Fried Fish with Vinegar Sauce

Use any kind of fish - while the fish is frying you make the sauce.

1 med. onion cut very fine
4 cloves garlic cut fine
1 tsp ground parsley
" red pepper
1/2 tsp black pepper
1/2 tsp ground cumins
1/2 c. vinegar
1/2 c water

Mix everything and pour over fish.

Mrs. Mary S. Perry



- Home style Clam Bake -

5 quarts of clams usually serve 6 people. Amount of other ingredients should be judged by appetites of those to be served.

Place thoroughly cleaned clams in bottom of large kettle. Put following on top of clams in order listed.

Potatoes with jackets on
onions
corn (if desired)

Sausage
Linguice
Fish (if desired)
Brown Bread

} Individually wrapped
in waxed paper.

Potatoes should be cut if not of uniform size. Place one large potato on top of your bake as a test. Sprinkle with powdered or ground marjoram. ADD NO WATER.

Place on stove over medium burner. When large potato on top of bake is cooked, your bake is ready to serve.

Melted butter for clams is a must for the table.

Esther W. Shedd

702
Quick Crat Fournal

1 lb crat meat (broken up) 1/2 cup mayonnaise
1 teasp. black pepper 3 tablespoons capers (drained)
Paprika 1/2 cup dry breadcrumbs
dust on Cayenne pepper

Combine crat + seasonings + mayonnaise
+ capers. Heap in greased crat shells
(use stirred egg dishes or a shallow
or on glass dish) sprinkle with crumbs
+ paprika bake in 350° oven for
25 minutes

Wary B. Boyden

Sea Fowl Stew

Remark! - When your husband brings
home some fishy smelling birds
that look like wild duck but aren't -
don't yell "Out with them". Just get
him to skin them, cut off leg and
breast meat and you can do the
rest! They are delicious if properly
cooked.

Soak legs and breasts of sea fowl
overnight in baking soda and
water. Change the solution a couple
of times. Then soak in clear water
an hour or so.

Stew is a flexible thing but in
this I would add to the meat - 4 or 5
carrots + onions 6 medium
potatoes and dumplings. Cook
the meat slowly two hours before
adding the vegetables. Season to
taste. Florence H. Smith

Sauce for Pork Chops

6 cloves garlic mashed
1 tab ground cumins-level
1 tab black pepper
1 Tbsp red pepper (home canned)
salt to taste
1 part vinegar and 2 parts water enough
to cover pork chops
Allow to stand 3 or 4 days then take
them out and drain before frying.

Mrs. Mary S. Perry



🐟 Fish Puff 🐟 (made from cold cooked fish)

Take one pint cold fish, 1 pint mashed potato, 1 tablespoon melted butter, little salt and pepper; stir into it 2 egg form into roll, brush with a beaten egg roll in bread crumbs and bake in a quick oven until brown.

Grace A. Neild

~ Peppercod Steak ~

Melt 2 tbsp. butter in frying pan. Dice $\frac{1}{2}$ c. celery, $\frac{1}{2}$ c. green peppers, 2 large onions. Add this to melted butter and simmer slowly with a can of tomato sauce until cooked. Cut left over meat into slices, add to sauce and serve hot

Nellie Bennek

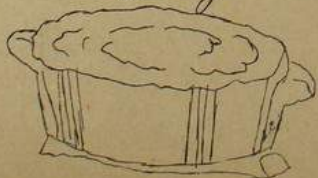


Liver Loaf

1 lb. liver
1 onion
1 cup bread crumbs
1 egg
1 cup milk
1 tsp. salt

Drop the liver in salted boiling water and cook 5-10 min. Grind in a food chopper together with onion; add crumbs, egg slightly beaten milk and salt. Mix well and put in greased baking dish. Set in pan of hot water and bake $\frac{1}{2}$ hour in moderate oven - 350° .

Marjorie Ross.



Chicken Meat Loaf

$1\frac{1}{2}$ cups ground chicken
1 cup rolled oats or bread crumbs
2 well beaten eggs
1 cup top milk
1 tsp. onion juice
1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
1 tsp. prepared mustard

Combine all ingredients and mix well. Pack firmly in well oiled loaf pan.

Bake 1 hour - 350° .

May be served with sauce made by heating undiluted cream of mushroom soup.

Mexican Chicken

1 Chicken cut in pieces
3 or 4 onions - cut in round slices
 $\frac{2}{3}$ lb raw rice - washed
1 large can tomatoes - mashed
Salt + pepper to taste

Lay chicken pieces in bottom of Casserole or small roaster. Sprinkle with salt + pepper. Lay onion slices over chicken. Sprinkle rice over onion slices. Pour tomatoes over all.

Add enough water (if necessary) to have liquid just barely showing. Keep it this way during baking. Cover closely and bake in moderate oven (350°) two hours or until rice is tender. Pork Chops may be substituted for chicken. Sprinkle with salt + pepper before putting into oven.

Eleanor Larini

Shepherd's Pie or Scalloped Meat

2 cups chopped cooked meat $\frac{1}{8}$ tsp. paprika
2 cups mashed potato $\frac{1}{8}$ tsp. pepper
1 tbsp. finely chopped onion
2 cups leftover gravy
1 tsp. salt
1 or 2 tbsp. butter or margarine

Combine meat, gravy and onion. Line bottom of a buttered baking dish with well-beaten, mashed potato. Add a thick layer of the meat mixture, then cover with a layer of potato dust with bits of margarine. Bake in hot oven (400°) until potatoes are brown.

Crumbs, macaroni or rice may be substituted for potatoes.

Marjorie Ross.

Spicy Pot Roast of Veal

Select a 5 lb. rump roast of veal.
Have bone left in. Dredge with

- 1 tbsp. mustard
- 1 tsp. poultry seasoning
- 2 tbsp. flour
- 1 tbsp. brown sugar
- 1 tbsp. salt
- $\frac{1}{8}$ tsp. pepper

Brown on all sides in
3 tbsp. fat in heavy pot.

Put 2 tbsp. vinegar and 1
onion with meat

Cover and simmer about
 $2\frac{1}{2}$ hours or until tender

Whole vegetables seasoned
with salt may be put in
around meat in the last
half hour.

Ogiva Gill

Cape	Cod	Pot	Roast
2T	fat	or drippings	2 C Cranberry Sauce
3 lb	Pot	Roast	$\frac{1}{4}$ C Water
2T	Salt		4 Whole Cloves
$\frac{1}{8}$ t	pepper		6 Sweet Potatoes (Peeled)

Melt fat (or drippings) in roasting pan
On high heat, and sear meat on all
sides. Add all other ingredients, except
sweet potatoes. Cook on low heat
 $2\frac{1}{2}$ hrs. or until meat is tender.

The last hour of cooking, place
sweet potatoes around meat,
turning to high heat until steaming,
Then to low heat to continue
cooking. If desired, juices may
be thickened for gravy.
Serves 6.

Bertha F. Williams

Covered Dish - "Delicious"
Italian Vegetable Dish

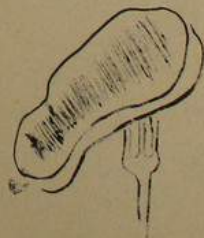
1 lb. hamburger = Pork Chops
1 Onion
Salt + pepper
1/2 qt. Tomatoes
1 qt. Green String Beans

Sauté onion, add tomatoes and string beans. Simmer about 45 min. Season with salt + pepper to taste.

Jennie Protami

Apple and Pork Chops

Brown in frying pan as many chops as are desired. Do not cook until done. Place pork chops in a baking dish. Make brown gravy. Pare good baking apples. Place 1/2 apple on each pork chop. Fill centers of apples with raisins and brown sugar. Pour over all the brown gravy. Bake until apples and meat are well cooked.



Here's a taste that must make you admire, Good thick pork chops hot off the fire.

S. Paracinski

Glorified Candied Sweet Potatoes

1 C Maple Syrup
1/2 C Nut Meats
4-5 Sweet Potatoes
Butter

Cook Syrup - nut meats slowly until almost to the candy stage.

Boil, peel, & slice the Sweet potatoes (or may use canned Sweet potatoes)

Place in flat baking dish. Dot with butter & pour the Syrup over all.

Place in slow oven & heat through.

Very good with baked ham.

Florence Williams

Salmon loaf

1 lg can salmon
2 cups bread crumbs
1/2 tsp. minced onion
1/4 tsp celery salt
1/4 tsp. salt

dash pepper
1 t.bsp. melted butter
1 lg. egg well beaten
3/4 cup milk
1 tsp poultry season.

Combine all ingred. mold into well greased loaf pan Bake 3/4 hr. at 350°.

J. Stowell

Southern Fricassee Rabbit

1 flying rabbit. Marinate 1 hr in following mixture:

2 t.bsp vinegar
1 t.bsp chopped onion
1/2 tsp salt
1/8 tsp pepper

1/4 tsp. nutmeg
1 clove garlic

Melt 4 t.bsp. butter in pan. slice 2 onion slices & brown lightly. add rabbit in marinade. Cover tightly and cook 45 min. Remove pieces to serving dish make gravy by adding flour & water to dripping in pan. Pour over rabbit

S. Peracum



Southern fried.
That's it
Take that down
Memphis money
you're a hit.

Pork Chops With Different Flavor

6 Pork Chops - Salt + pepper
1 Can Chicken Soup with Rice

Brown chops in skillet on both sides. Simmer 15-20 min in slow oven after adding soup.

OR -

Add Can Cream style corn to chops + simmer as above - (instead of soup)

This may or may not be covered, in oven, depending on desired crispness of chops.

Mary Mosher

Stuffed Pork Chops

5 pork chops
10 slices stale bread
1 egg
1 Onion
Salt + pepper
Poultry Seasoning

Moisten bread, add sautéed onion and egg. Season to taste. Place pork chops in baking dish, cover chops with bread dressing. Bake 350° oven one hour

Jennie Protami

Hamburg with Corn

1 lb. Hamburg 1 Can Yellow Corn
1 Onion 3 T Flour
1 C Water Salt + pepper

Brown onion in skillet, add Hamburg and cook until partly cooked.

Sprinkle with flour and stir until it disappears, add water and corn.

Place in baking dish - cover with bread crumbs.

Bake 350° oven - 45 min.

Lillian Cornell

Hamburg Stew

1 lb. Hamburg 5-6 potatoes - cubed
1 Onion Salt + pepper
3-4 large Carrots, cubed

Sauté onion, add Hamburg and brown in skillet. Place Hamburg and onion in saucepan. Add vegetables and season. Cover vegetables and Hamburg with water. Cook till tender. Thicken if desired.

Lillian Cornell

Savory Pork Chops

6 3/4" loin chops
1 tsp. salt
1 Tsp paprika
1/2 c. milk

Wipe chops. Sprinkle with salt and paprika, and place in a shallow pan. Add milk. Cover with savory stuffing.

Stuffing

2 c soft bread crumbs
Few grains pepper
1 Tsp chopped onion
1/4 c. melted butter or margarine
1/2 tsp thyme
or marjoram

Combine ingredients + blend lightly with a fork. Place spoonful in center of each chop. Bake uncovered at 325° for one hour.

Bertha F. Williams

Delight Covered Dish

1 lb. hamburger
Salt + pepper
5 or 6 potatoes
3 small onions

3-4 carrots, cut in quarters lengthwise

Delight Covered Dish

3 Bay leaves
1 c Hunt's
Tomato sauce
1 c Water

Form hamburger into medium size balls + brown in skillet. Cut potatoes in quarters.

Place potatoes, carrots, onions, + hamburger in casserole. Season. Put bay leaves among the vegetables

Pour Tomato sauce + water over vegetables and meat

Bake in covered dish for 1 hr.
@ 350°

Jennie Protami

Mint Lamb Shoulder Chops

- 4 Lamb Shoulder Chops $\frac{1}{2}$ " thick
- 1 t salt
- $\frac{1}{4}$ t black pepper
- 1 t paprika
- 2 T Water
- 2 T Mint Jelly

Brown lamb chops thoroughly on both sides in heavy skillet.

Combine remaining ingredients. Pour over chops. Turn Chops. Cover. Simmer 25-30 min., turning once during cooking. Add more water if necessary. Serve very hot.

Bertha F Williams

Corn Relish

- 1 doz ears corn
- 5 Red peppers
- 6 onions
- 1 cabbage
- 1 bu celery
- 1 $\frac{1}{2}$ lb sugar
- 2 tbsp salt
- 2 " mustard
- 1 qt vinegar

Cut corn from cobs

Chop all the other ingredients

together & boil 10 minutes

Ida Burren

Cranberry and Date Relish

Simmer for 20 minutes
one quart cranberries with
one pound dates (stoned and
washed) and one pint water.

Press through a sieve, and
add two cups brown sugar
and cook 15 min. longer

Mrs. Herbert Howland

Uncooked Pepper Relish

6 green peppers

3 red pepper

4 white onions

1 medium head cabbage
Chop or grind straw with

$\frac{1}{2}$ cup salt & let stand all
night. Drain, rinse and

add 1 pt. white vinegar

1 tbsp celery seeds

1 tbsp mustard seeds

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

Seal in jars.

Lena A. Gilchrist.

Spiced Pickles

1 qt. bowl of sliced cucumbers (skins
and alling
preferred)

2 medium onions sliced

1 red sweet pepper cut up

1 cup gran. sugar

1 level tablespoon salt

1 " " mustard seed or
mixed spices tied
in bag

1 cup vinegar

Heat very hot (do not boil)

Seal air tight.

Helen Lawrence

Pickled Pears.

8 lbs. pears

1 handful cloves.

1 qt. water

1 oz. cinnamon.

1 qt. vinegar

3 1/2 lbs. brown sugar.

Boil pears in liquid and
spices until soft.

Add brown sugar and boil
20 minutes. Seal in hot jars.

Matilda F. Kirby.

Garden Special

- 4 qts ripe tomatoes
- 1 qt celery
- 1 qt onions
- 6 Sweet peppers
- 3 T salt
- 2 T sugar
- 1 qt water

Dice peppers, onions, celery
(Starts may be used) Add water and
cook together for 20 minutes. Add
tomatoes which have been peeled and
cut up. Add seasoning and bring
to a boil. Put in hot jars and
process in hot water bath - pints 30 minutes
qts 40 minutes

Nellie H. Tripp

Pickled Onions

Peel small white onions and cover
with a strong brine made of a cup of
salt and a qt. of boiling water.
Let them remain over night. In
the morning drain make a fresh
brine and boil the onion in it
for five minutes. Pack onions
into sterilized jars, seasoning
with peppercorns, a few whole
cloves and bits of bay leaves.
Fill jars with slightly sweetened
boiling vinegar. Wipe off sealing
surface of jar, put on rubber and
cover, and seal.

Ruth Perry

Country Garden Pickles

6 qts. sliced unpeeled cucumbers
18 small onions, sliced
2 green peppers, chopped
1/2 cup salt
Ice.

Wash cucumbers, peel onions and slice both paper thin. Mix with chopped green peppers, add salt, and place in a large bowl. Bury in 2 doz. ice cubes or 6 cups of cracked ice and put weighted lid on top. Let stand for 3 hours; then drain thoroughly.

5 cups sugar 3 tbsp. celery seed
1 1/2 tsp. ground cloves. 1/2 tsp. turmeric
3 tbsp. mustard seed 5 cups vinegar.

Mix sugar, spices and vinegar. Place in large kettle with cucumbers, onions and pepper, and heat to scalding point - do not boil. Seal in sterilized jars. Makes approximately 7 1/2 pints.

Matilda F. Kirby.

Dill Pickles

Soak medium-sized cucumbers 24 (about) overnight in a brine made of 1 1/2 cups of salt to 4 quarts of water.

Make a canning brine of 10 quarts of water, 1 quart of vinegar and 2 cups of salt and boil 10 minutes. Let this brine stand overnight.

In morning, drain cucumbers and place in sterilized Kerr jars with small bunches of dill.

Pack cucumbers tight. Add small red pepper and grape leaf to each jar if desired. Cover cucumbers in jars with the cold canning brine, being sure brine covers cucumbers. Put on caps, screwing band tight. They will ferment for 3 or 4 days.

Ada L. Doherty

Chutney "Mrs. Fowler"

4 lbs. ripe tomatoes 2 lbs. apples
1 lb. onions 2 green peppers, all
chopped.
½ lb. seedless raisins, 1 lb. brown sugar
1 lb. white sugar. 1 qt. vinegar.
2 Tbsp. cinnamon, 1 Tbsp. allspice,
½ Tbsp. cloves. 1 Tbsp. salt.
½ Tbsp. ginger 13 mustard seeds.

Mix all ingredients except apples.
Boil one hour then add apples
coarsely chopped + boil until
apples are clear and the
whole mixture is nice and thick,
put in hot jars and seal.

Bertha Tarver

Chili Sauce

1 gallon (or 6 ¼ pounds) ripe
tomatoes (peel and core before
measuring)

1 cup chopped white onions

1 ½ cups white sugar

1 teaspoon grated nutmeg

¾ teaspoon red pepper

2 cups vinegar

5 teaspoons salt

2 teaspoons ginger

1 teaspoon cinnamon

1 teaspoon mustard

Put tomatoes and onions through
food chopper. Add all other ingredi-
ents and boil 2 hours or until
thick, stirring frequently to
prevent burning. As soon as
sauce is of desired consis-
tency, pour into sterilized
kerr jars and seal at once.

Ada L. Gault

Watermelon Pickle

Cut the peeled rind in good sized pieces and cover with boiling water. Boil slowly four or five hours or until transparent. To two quarts of rind add:

1 pt. vinegar 1 qt. granulated sugar
1 tbsp. whole cloves cinnamon bark. Tie cinnamon bark in a cloth. Boil $1\frac{1}{2}$ hrs. the above ingredients. Let stand 5 hrs. Boil again, approximately $1\frac{1}{2}$ hrs. and jar.

Bertha Tavares.

Dutch Salad (9 pints)

4 qts green tomatoes
2 bunches celery
6 green peppers (remove seeds)
1 Cauliflower
1 qt onions

Cut up & cover with 1 cup of salt & let stand 24 hours, then cover with water & cook until tender, then drain

Paste

1 cup flour
6 cups sugar
6 tsp of mustard
1 T turmeric powder

Mix this with water until a thin paste (about 1 cup water)

Heat 3 pints of vinegar, 1 pint water to boiling point, then pour in paste and stir until it thickens, then put in the pickles and stir well

Ida Burran

Pepper Relish

12 Red Peppers
12 Green Peppers
12 Large Onions

Grind, pour boiling water
to cover, let stand 5 minutes.

Strain water off.

Put in big pan - Add -
3 Tablespoons salt
2 1/2 cups sugar
2 cups vinegar
Stir, cook, and boil 10 minutes.

Majorie D. Green

Spiced Crabapples, Pears, Peaches

Syrup: 3 lbs sugar
2 pts water
1 pt vinegar
1 T ginger root
1 1/2 tsp whole cloves
2 T stick cinnamon.

Prepare fruit (if pears are hard
precook 10 min). Boil water, sugar
& vinegar. Tie spices in bag & pound
lightly. Place fruit in syrup and
simmer until somewhat clear & tender.

Cover & let stand overnight
Reheat & if clear pack boiling
hot into jar containers.

Seal at once

Processing 5 minutes insures an
air tight seal.

(if mixture is not clear - simmer
again & let stand 12 hrs)

Nellie H. Tripp

Indian Relish
1 pk green tomatoes chopped
sprinkle with $\frac{1}{2}$ cup salt +
drain overnight.

In morning add -
1 medium cabbage } chopped
2 cubits onions }
3 red + 3 green peppers }

6 cups sugar, 3 pts vinegar

2 tsp celery salt

1 tsp clove

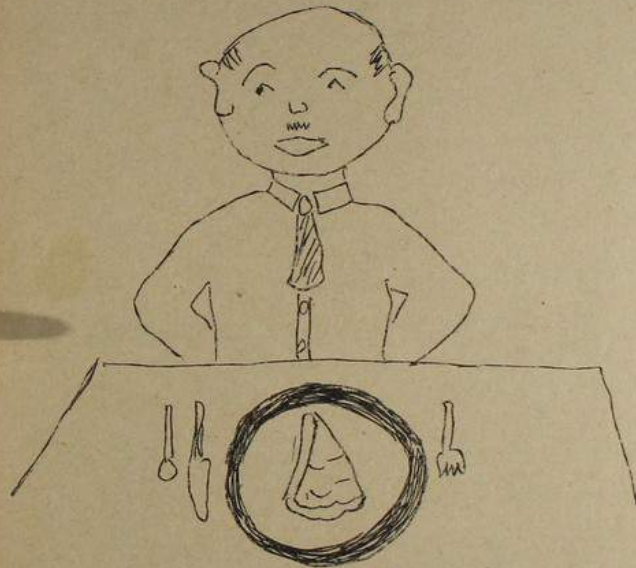
2 tsp mustard seed

1 tsp cinnamon

Cook until tender and
seal in hot, sterilized
jars.

Lena A. Gildcrest

Pies



Pastries

Lemon Pie

2 cups boiling water
2 cups sugar
6 tablespoons cornstarch
8 tablespoons of water
juice of two lemons (8 tablespoons about)
grated rind of two lemons
piece of butter
4 eggs

pinch of salt

Put boiling water in sauce pan, add sugar, 4 well beaten egg yolks, lemon rind, lemon juice to butter and sugar; then add thickening made from cornstarch and 8 tablespoons of water. Add to above ingredients and cook until thickened. Take from stove and add piece of butter to cool. Put in pie shell and make meringue from egg whites.

Meringue

4 egg whites
1/2 teaspoon cream tartar
8 tablespoon sugar

Beat whites until foamy, then add cream tartar and beat until stiff, then add sugar folding in gradually. Elizabeth Cheney

Pastry.

7 cups flour
1/2 lb. butter or margarine
3/4 lb. crisco
1/2 lb. lard
salt

Rub butter, lard and crisco lightly into flour with fingers. Add water; mix with a knife. When rolling out the paste, roll it lightly and quickly.

Julia Henson.



Cherry Pie

2 cups canned cherries sweetened
2 Tablesp. cornstarch
3 Tablesp. sugar
1/8 teaspoon salt
1 cup cherry juice
1 T. butter
1/2 teaspoon almond flavoring
Drain cherries saving juice.
Mix cornstarch, sugar + salt.
Add juice gradually.
Cook till smooth + thick.
Add cherries, butter, almond
flavoring + sweetened cherries.
If cherries are not a nice red
color add ^{red} food coloring.
Cool.
Pour into unbaked pie shell.
Bake in a 350° oven about 30 min.
Cover with a lattice top.
This may also be made up as
a deep dish pie.
Agnes G. Gill

Apple Pie

Pasty - 1 ³/₄ C flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 cup shortening
4 to 6 lbs. cold water

Mix with a silver knife
Roll out on a floured board.

Filling - 2 ¹/₂ C sliced apples
1 cup sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1 lb. butter
1 lb. molasses

Place apples in pie plate. Cover
with sugar and spices. Cut butter
in small pieces and add. Then
pour molasses into middle of pie.
Place on top crust. Brush with 1 tsp.
cream. Bake 40 min. 400°-350°

Mrs. R. S. Incher
for J. H.

Lemon Raisin Pie,

1 cup chopped, seeded raisins,
rind of 1 lemon
1 tsp. butter
1 cup hot water
2 lbs. flour
 $\frac{1}{2}$ cup sugar

Cook together. Add juice of lemon
when mixture starts to thicken,
remove from fire when cooked -
the mixture will thicken a little
as it cools. When ready to serve,
fill a cooked pie crust with
the lemon raisin mixture and
cover with whipped cream.

J.H.

Self Frosting Lemon Pie

Juice and grated rind of 1 large
lemon.

1 cup sugar
Yolks of 2 eggs well beaten
1 big tbsp. flour
1 cup milk
 $\frac{1}{4}$ tsp. salt.

Mix in above order. Add 2 egg
whites beaten stiff.

Bake in 1 crust - over 40 min,
Moderate oven.

Mrs. E. Sheehan
Russells Mills
per J.H.

Late Pie

1 cup dates cut and stewed in a little water. pinch of salt.

1 egg
vanilla

Beat together. Bake in one crust.

J. H.

Meinque Pie

Whites of 3 eggs

1 cup sugar

Beat whites until stiff. Add sugar very slowly. Beat in gradually 1 tbs. vinegar, vanilla.

Cook on wax paper on pie plate 300° for 25 min.

When cool, peel off wax paper. To serve, fill with fruit or lemon raisin filling. Top with whipped cream.

Julia Henson.

Hollywood Pie (Cranberry)

1 1/2 cups sugar

1 tablespoon cornstarch

1/2 cup water

3 cups cranberries

1/2 cup raisins

1/2 cup chopped walnuts

2 tablespoons butter

1 - 8 inch baked pie shell

2 egg whites

4 tablespoons brown sugar

Blend sugar and cornstarch, add water and bring to boil. Add cranberries and raisins; cook until cranberries pop open. Add walnuts and butter. Cool, but do not stir.

Beat egg whites stiff, gradually adding brown sugar.

Pour filling into baked pie shell; pile meinque in a ring around edge of pie.

Bake in slow oven (325°) until golden - about 15 minutes.

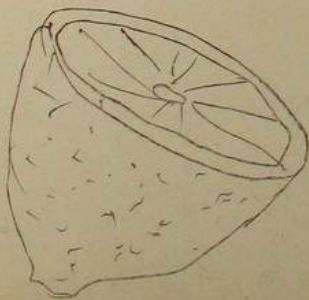
Beatrice Freitas
(J. H.)

Lemon Pie

- 3 eggs
- 3 lemons
- 3 cups sugar
- 2 " water
- 2 crackers - crumbed
- 2 potatoes

Mix juice and grated rind of lemons, and grated potatoes add ^{seeds} salt and stir. Beat eggs add sugar, potatoes and water. Bake 45 min med. oven.

Contributed by Mrs. Charles Crosby.



Graham Cracker Cream Pie

- 1/6 graham crackers
- 1/2 cup sugar
- 1/2 cup shortening
- 1 T flour
- 1 tea cinnamon

Roll crackers out with roller - add dry ingredients - work in shortening. Press firmly into form of pie plate.

Filling:

- 2 eggs - save whites for meringue
- 2 cups of milk
- 1/2 cup sugar
- 1/4 t. salt
- 1 t. vanilla

piece of butter

2 T of corn starch (or flour)

Place filling (made as any cream filling) in pie "crust" top with meringue and brown in hot oven 1450° for about 5-7 minutes. Serve cold

Ethel Hawes

Pumpkin Chiffon Pie

3 egg yolks
1 cup sugar
 $\frac{1}{4}$ cups cooked pumpkin, strained -
or $\frac{1}{4}$ cups canned pumpkin
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ tsp. each - salt, ginger, nutmeg and
cinnamon
1 tbsp. gelatine
 $\frac{1}{4}$ cup water
3 egg whites

Beat egg yolks with $\frac{1}{2}$ cup sugar, add
pumpkin, milk, seasonings. Cook and
stir in double boiler until thick. Add
gelatine, soaked 5 minutes in water
and stir until gelatine is dissolved.
Cool. When beginning to set, fold
in egg whites beaten until stiff with
remaining sugar. Pour into baked 9"
pie shell. Chill. Garnish with whipped
cream.

Beatrice Freitas.
(J.H.)

Lemon Sponge Pie (one crust)

$\frac{3}{4}$ cup sugar
2 Tablespoon Flour
Salt
1 Tablespoon Crisco
juice and rind of 1 lemon
 $\frac{3}{4}$ cup milk
2 eggs (separated)

Mix dry ingredients. Blend in Crisco.
Add beaten egg yolks, juice and
milk. Beat whites and fold into
fruit mixture. Pour into unbaked
crust. Bake 5 minutes at 400° and
about 25 minutes at 325° or until firm.

This makes a smooth lemon custard
with a delicate sponge topping.

Mrs. Anthony Foster

Chocolate Pie Filling

- 1 cup boiling water
- 1 cup sugar
- 3 tbsp. cocoa
- 3 tbsp. flour
- 3 tbsp. melted butter
- 1 egg, separated
- 1 tsp. vanilla
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ cup cream

Mix sugar, flour, cocoa. Pour this into boiling water, stirring constantly. Cook until thick, add beaten egg yolk and butter. Cook 2 or 3 minutes. Remove from heat, add vanilla, salt. Chill; pour into shell before serving. Beat egg white and cream separately and fold together. Spread on pie.
(from a Canadian recipe book.)

Green Tomato Mince Meat

4 qts green tomatoes - chopped + drained
Put in cold water, bring to boil and simmer 30 minutes and drain again.

- 1 lb raisins
- 1 lb currants
- $\frac{1}{2}$ lb citron
- $\frac{1}{4}$ c vinegar
- 2 lb sugar

Cook all together - add spices last

- 1 tsp. clove
- 1 tsp. cinnamon
- 1 tsp nutmeg
- 1 tsp. salt

Store in cool dark place in crock.

(stolen from my mother's notebook.)

Florence H. Smith

Rhubarb Meringue Pie

2 cups dried rhubarb

1½ cups sugar

2 egg yolks

4 tbsp. flour.

¼ tsp. salt,

Beat egg yolks, add salt, flour and sugar. Mix with pastry blender. Sprinkle layer of sugar mixture first on pastry, then rhubarb. Continue with sugar mixture on top. When half cooked, add meringue made from the whites of 2 eggs and 4 tbsp. sugar. Beat whites stiff, gradually add sugar and beat until stiff.

A Canadian recipe.

Cream Pie

1 baked pie shell

Filling:-

2 cups milk

1 cup sugar

3 or 4 eggs

2 tbsp. flour

1 tsp. vanilla

pinch of salt

Scald milk in double boiler. Beat yolks of eggs, add sugar, flour, salt, then add to scalded milk and stir constantly until thickened, add vanilla. Cool. Top with meringue and brown in oven.

Lydia P. Lemos

(J. H.)

Pecan Pie

$\frac{1}{4}$ cup melted butter 3 eggs
1 cup brown sugar $\frac{1}{2}$ tsp. salt
1 cup white corn syrup 1 tsp. vanilla
1 cup broken pecan meats

Beat eggs with salt. Add butter, sugar, and syrup, beating constantly. Add vanilla and nut meats. Pour into a 9-inch pie plate lined with unbaked pastry. Bake at 350° for 45 minutes. Serve with whipped cream on top.

Lucille C. Record

Pineapple Pie

Crust:
 $\frac{1}{2}$ C. sifted flour
 $\frac{1}{2}$ C. vegetable shortening
1 teaspoon salt
9 Tablespoon very cold water (approx.)

Put shortening into flour until mixture is like coarse meal with some pea-size lumps still remaining. Form dough with as little handling as possible. Divide for two crusts. Roll lightly.

Filling:

1 #2 can crushed pineapple
 $\frac{3}{4}$ C. sugar
1 Tablespoon flour
1 beaten egg
salt

Mix dry ingredients and stir into pineapple. Add egg. Pour into unbaked crust. Set top crust, brush with milk, sprinkle with sugar and bake 15 minutes at 425° and 30 minutes at 350°

Mrs. Anthony Foster

Apple Custard Pie

3 eggs

4 tbsp. sugar

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

Grated rind of $\frac{1}{2}$ lemon

cinnamon

1 cup grated raw apple

2 cups milk, scalded

1 - 9 inch pie shell

Beat eggs slightly, add sugar, salt, lemon rind and apple. Add milk and strain the mixture, forcing the apple through the sieve. Pour into unbaked pie shell. Sprinkle a little ground cinnamon on the top.

Bake at 400° for 10 min., then reduce the heat to 300° and bake until an inserted knife comes out clean - bake about 30 to 45 minutes.

Beatrice Freitas

(9.H.)



SALADS

Tomato Rose Salad

(Here is a cute trick for a convalescent's tray on a special occasion)

- 8 small firm tomatoes
- 1 pkg. cream cheese
- 2 hard cooked egg yolks
- milk

Peel and core tomatoes and chill. Soften cheese with milk. Form 2 rows of petals on each tomato by pressing level teaspoons of softened cheese against sides of tomato, then drawing spoon down with a curving motion. Start at top of tomato for first row, alternate second row of petals. Sprinkle the center of each tomato with egg yolk press through a sieve. Serve on crisp lettuce with dressing.

Serves eight.

Mrs. Helen Tripp Jr.

Moulded Chicken Salad

- 1 tablespoon gelatine
- $\frac{1}{4}$ cup cold water
- 1 cup boiling water or chicken broth
- 2 cups chicken, cut in small cubes
- $\frac{1}{2}$ cup celery, chopped
- 1 cup mayonnaise
- $\frac{1}{4}$ cup chopped pimientos

Soak the gelatine in cold water. Dissolve this in the hot broth. Then add the mayonnaise and fold in the chicken, celery and pimientos.

Turn into 8 individual moulds, or 1 large one, and chill.

Serve tinged with cheese-baking powder biscuits with this and you'll be famous.

Dorothy Watson
Russell's Mills
P. J. A.

Hyacinth Salad (serves one)

Take two leaves of French endive, so remain. Cut piece of pineapple the shape of a hyacinth cluster and arrange between the leaves on salad plate. With a pastry bag and star tube, cover pineapple completely with blossoms of softened cream cheese, white and delicately tinted. For a flower pot, use a firm tomato sliced lengthwise $\frac{3}{4}$ inch thick. Cut off a small portion top and bottom to have the shape of a flower pot. Dressing optional.

Mrs. Holder Trepp Jr.

Sister Luis French Dressing

1 cup oil.
1 cup sugar
 $\frac{1}{2}$ cup catsup
1 tsp. dry mustard
 $\frac{1}{4}$ tsp. black pepper
 $\frac{1}{2}$ tsp. salt

Beat well
with a
Dover beater.

Gradually add while beating
 $\frac{1}{2}$ cup vinegar
Juice of $\frac{1}{2}$ lemon.

Use for a tossed salad of all
or a combination of the
following greens:—

Lettuce torn into bite-size pieces.
Spinach (raw) " " " " " "

Cooked peas.

Raw carrot shredded.

Shredded raw or cooked beet.

Cucumber slices

Tomato wedges.

Celery chopped.

Green pepper chopped

Chives or onion chopped.

Agnes Gill



▲ A Loose Cheese Salad ▲

This is really a topping for lettuce and is supposed to be eaten cutting down through the lettuce.

Take 2 packages of cream cheese and mash to a creamy consistency. Whip $\frac{1}{2}$ pint cream stiff and dry. Add enough mayonnaise to taste and fold into the cheese. Drain 3 slices of pineapple cut in large cubes. Slice 6 red and 6 green maraschino cherries, 1 cup pecan meats and fold into the mixture. This salad should stand up firmly and will if cream is whipped very stiff. Mix only a short time before serving.

Edith Cornell Reid

Tomato Aspic Salad.

$2\frac{1}{2}$ cups tomato juice
1 small onion cut up.
3 whole cloves

Celery tops

Sugar + salt to taste.

Cook the above ingredients together about 15 min.

Run through a sieve.

Measure 2 cups strained juice. Pour this over 1 box lemon jello.

When this is slightly set fold in chopped cucumber and celery, shredded cabbage and stuffed olives. Any one or a combination of the vegetables may be used or all omitted for a clear tomato aspic.

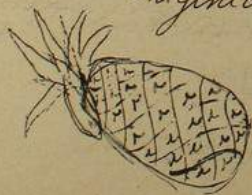
Agnes Gull

Pineapple Salad

- 1 package Lime gelatine
- 1 package Lemon gelatine
- 1 #2 can crushed Pineapple
- 1 1/2 cups boiling water
- 1 cup cottage cheese
- 1/2 cup nuts (optional)
- 1/2 cup heavy cream, whipped

Drain pineapple. Dissolve gelatine in water. Add juice from drained pineapple. Mix in pineapple, cheese. Chill until partially set. Fold in whipped cream, nuts. Pour into mold - chill.

Virginia Cramer
E.H.



Hot German Potato Salad with Frankfurters

Boil 6 medium, unpeeled potatoes until tender.

Fry 6 slices bacon, diced, until crisp. Remove from skillet.

Fry 1 medium onion, minced, and 5 to 6 frankfurters skinned (or skinless) and thinly sliced, in bacon fat.

Peel and cut potatoes into 1/2 inch dice. To the frankfurters add potatoes, 1/3 cup cider vinegar, bacon, 2 sliced hard-boiled eggs and 2 teaspoons salt in order given. Mix well, stirring gently over low heat until all ingredients are heated through.

Serve on platter garnished with lettuce.



Mary Libbra
E.H.

Frozen Pineapple Salad

Mix $\frac{1}{2}$ cup cream cheese
 $\frac{1}{4}$ cup salad dressing
16 marshmallows, quartered
1 small can crushed
pineapple

Beat $\frac{1}{2}$ pt. cream stiff &
fold into above mixture

Let freeze in pan for
3 hours.

Mrs. Raymond E. Harrington



Elbow Macaroni Salad

$\frac{1}{2}$ lb. (about 4 oz) Elbow Macaroni -
cooked according to general
directions. Drain, rinse in cold
water - chill.

1 cup diced celery
1 small onion, chopped
1 green pepper, diced
1 or more piments - cut in
small pieces.

Mix all ingredients - moisten
with favorite salad dressing -
season to taste - salt, pepper,
celery salt - place in individual
molds - or custard cups -
chill until ready to serve.
Unmold and place on
crisp lettuce leaves and
garnish with salad dressing
with a dash of paprika

Beatrice B. Freitas
E.H.

Cranberry and Jello Salad

2 cups cranberries } boil
2 " sugar } together
1 " water - 5 min.

1 1/2 lg. Jello } add
(cherry or cranberry) } this
1 cup boiling water } to
1 tbsp. gelatin } above
dissolved in 1/4 cold } mixtures
water

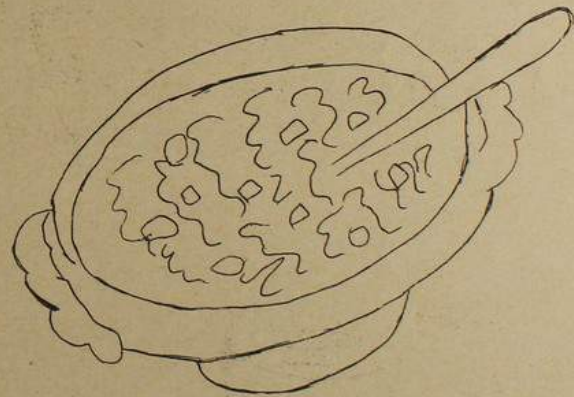
Then add
1 cup dried celery
1 " broken wet meats

Pour in shallow pan or
moulds + place in ice box
Serve with lettuce + salad
dressing -

Esthelle Bradford
(Mrs. H. B.)

SOUPS

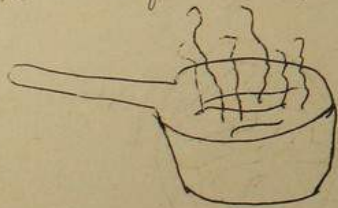
CHOWDERS



Hamburger-noodle Soup

2 c. large noodles
1 lb. ground beef
1 c. chopped onion
3 tbs. drippings
4 c. tomato juice
2 tbs. celery leaves
dash celery salt
3/4 tsp. Worcestershire sauce
Salt

Cook the noodles in salted water until tender; drain. Brown the meat and onion in drippings. Combine with cooked noodles. Add the tomato juice, celery leaves, celery salt and Worcestershire sauce. Salt to taste. Simmer for 15 min. yield: 2 qts soup.



Quick Vegetable Soup

1/2 to 1 lb. beef
2 qts. boiling water
2 stalks celery
2 or 3 carrots
3 or 4 med. potatoes
1 can tomato soup

Grind meat season with salt and pepper and shape into small meat balls. Have water boiling and add meat balls slowly and cook for about half hour. Add vegetables and tomato soup and cook until tender.

Miss Jennie Kucharski

Chicken Soup

1 fowl
4 qts water
 $\frac{1}{2}$ onion
3 stalks celery
1 sprig parsley
1 tsp. salt
6 peppercorns
 $\frac{1}{2}$ c. rice

Dress and cut the fowl in pieces and put into pan. Add water, cover, and bring to the boiling point. Reduce heat and simmer slowly 3 hrs. Add onion, celery, parsley, salt and peppercorns. Cook for another hr. Take out fowl. Strain stock and cool. Remove fat when cold. Cut $\frac{1}{2}$ c. meat from the breast in small cubes and add to the soup. Steam rice in 2 cups water, about 30 mins. Add to the soup. Season more if necessary and serve with crisp crackers.

E. J. B.

Cottage Corn Chowder

1 can corn
2 cups cold water
1 tbsp. chopped onion
3 cups hot milk
2 tbsp. butter
2 tbsp. flour
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. white pepper

Cook corn, onions and cold water together about $\frac{1}{2}$ hour. Scald the milk. Make a medium white sauce. Add this to the milk, and cook it 5 minutes, stirring it constantly.

Mrs Frank Helen

Family Soup

Bones, scraps of roast
or leg of lamb

2½ qts water

1 onion (diced)

½ c. barley

2 med. turnips (white)

2 potatoes (diced)

4 carrots (diced)

½ c. sliced celery

1 tsp. sugar

½ c. parsley chopped

1 tsp. pure monosodium

glutamate

2 tsp salt

¼ t. p. pepper

¼ t. p. powdered cloves

¼ t. thyme

2 cans condensed
tomato soup

Boil bones & scraps with water, carrots
onions and celery. Simmer 1½ hr. add
barley & continue cooking gently until
barley is tender. Remove bones from
stock. Bring to boil & add remaining
ingred. and cook until tender.



Black Bean Soup

1 c. black beans

1½ qts. of water

1 onion

1 tbsp. fat

2 hard-cooked eggs

2 stalks celery

1 lemon

2 tbsp. butter

2 tbsp. flour

½ tsp. mustard

Salt, pepper, and paprika to taste
Soak beans overnight, drain in
the morning and cover with cold
water. Add sliced onion, which
has been sautéed in the fat, and
the stalks of celery broken into inch
pieces. Simmer, adding more water
as needed to cover, until beans
are soft. Press mixture thro sieve.
Again bring to boiling point, and
add mustard, pepper, salt, and
paprika to taste. Combine flour +
butter as for white sauce, and
use to thicken soup. Cut eggs
and lemon into thin slices. Add
to strained soup before serving.

Ham Chowder

3 onions, chopped
3 tablespoons butter
6 potatoes, diced
1 cup boiling water
2 tsp. salt
1/4 tsp. pepper
1 cup cooked ham,
diced

1 tsp. Worcestershire
sauce
1/4 tsp. thyme
1/4 tsp. paprika
2 cups peas (canned
or frozen)
4 cups milk, scalded

Scald milk. Sauté onions in
butter. Put onions, diced
potatoes, seasoning in boiling
water. Cook 15 minutes. Add
scalded milk, peas, and ham.
Cook over low flame at
least 15 to 20 minutes.
Serves 6 to 8.

Virginia Cramer

Lentil Soup

1 lb lentils - picked over and washed
2 qts water
2 cloves garlic
4 tablespoons oil
1 medium onion
1 tablespoon tomato paste
salt & pepper to taste

Combine first three ingredients. Boil slowly.
Sauté onion in oil until tender and
golden brown. Add to soup mixture
along with tomato paste. Boil together
slowly over low flame - 1 to 1 1/2 hours.

Eleanor Tarini

Fish Chowder

Use about 3 to 4 lbs of cod or haddock. This will make chowder enough to serve eight.

Boil fish in salted water until bones separate easily from fish. Cool and remove bones and skin.

Fry out $\frac{1}{4}$ lb. salt pork sliced thinly. Add finely chopped onion and fry until golden brown.

Add about a quart of water and 6 medium potatoes diced. Simmer mixture until potatoes are done, then add fish.

When ready to serve add one quart of warmed milk and season to taste. Serve immediately.

Florence H. Smith

Beef Soup

$\frac{1}{2}$ lb. stew beef (cubed)
1 c. diced carrots
2 c. diced potatoes
 $\frac{1}{2}$ c. diced onions
 $\frac{1}{2}$ c. diced celery
Salt + pepper.

Cook stew beef in 3 qts water. When meat is almost tender add vegetables and continue cooking until tender. Season to taste.

Mrs. E. J. Bennek



Tomato Soup with meat stock

- 2 1/2 to 3 lb soup bone
- 1/2 cup chopped onion
- 1/2 cup sliced celery or celery leaves
- 2 1/2 tomatoes
- 2 tbsp fat
- 1 C cubed carrots
- 8 c water
- 2 tsp salt
- 1/2 tsp pepper

Cut half the meat from the bone and cut into cubes. Brown meat in fat. Brown chopped onion, celery + carrots slightly. Put bone with remaining meat, and the rest of the ingredients in a kettle. Cover - simmer for about 2 hours. Strain. If it is too fat, cool it + skim the fat. Then reheat + serve.

Italian Bean Soup

- 1 lb dried kidney beans (wash well)
- 4 fresh pigs hocks
- 3 1/2 qts water
- 2 teaspoon salt - or - to taste
- pepper to taste
- 1/4 cup salt pork - diced
- 1 large onion - diced
- 1 well rounded tablespoon tomato paste
- 1/2 lb very thin spaghetti - broken into small pieces

Combine first five ingredients. Boil over low flame, covered, for about 2 1/2 hours. Fry out salt pork, add onion and saute until onion is golden brown and tender. Add to soup mixture. Add tomato paste. Cook 1/2 hr. longer. Add spaghetti and cook until tender - 15 to 20 minutes.

Eleanor Tarini

Split Pea Soup

2 qts. water
1 c. green split peas
 $\frac{1}{2}$ c. diced carrots
 $\frac{1}{4}$ c. diced bacon (fried)
1 onion chopped
 $\frac{1}{2}$ chopped celery
Salt + pepper

Put split peas in water, and cook until peas fall apart. Add vegetables and diced bacon and cook until vegetables are done. Season to taste.

Mrs. E. J. Benbenek



Golden Soup

$\frac{3}{4}$ c. cooked squash
1 qt. milk
1 slice onion
2 tbsp. butter
3 tbsp. flour
1 tsp. salt
pepper
celery salt

Rub squash thro sieve before measuring. Combine all ingredients and seasonings. Strain before serving.

Ethel Hicks

Oyster Stew

Heat to scalding

1 pt. milk

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

Just before serving, melt in
saucepan

$\frac{1}{4}$ cup butter

Add

1 pt. oysters (with the liquid)

Cook gently just until oysters
edges curl

Add to scalded milk + cream.

Season with

1 tsp. salt

dash of pepper

Serve immediately.

Offer oyster crackers

Amount: 6 servings.

Mrs. Irene Plehlopek

Tomato Barley Soup

1 Soup bone

$\frac{1}{2}$ c. barley

$\frac{1}{2}$ can tomato onion chopped

Salt + pepper

In pot, put soup bone
and 3 qts water; add
barley and onion and
cook until tender. Add
 $\frac{1}{2}$ can tomato or juice.
Season to taste.

Clam Chowder



1 can minced clams
4 tbsp chopped onions
3 c. potatoes (cubed)
4c. scalded milk

2 tbsp. butter
1 1/2 tsp salt
1/8 tsp. pepper
2 tbsp. flour

Fry onion in butter until delicately brown. Put potatoes, salt, pepper and cook in 1 cup water until pot. toes are tender. Add minced clams and fried onions, + 4 cups scalded milk, + bring to a boiling point. Mix flour with a little cold water to make a smooth paste + add to the chowder. Stir gently until it thickens. Serve at once.

Mrs. Irene Polchlopek

Combine your canned soups —

{ 1 can vegetable
1 can bouillon
1 1/2 cans water

{ 1 can cream of asparagus
1 can bouillon or Consomme
1 1/2 cans water

{ 1 can cream of asparagus
1 can cream of mushroom
1 1/2 cans water

{ 1 can mushroom
1 can cream of chicken
1 1/2 cans water

{ 1 can cream of pea
1 can cream of tomato
1 can water
1 1/2 cup cream

{ 1 can cream of tomato
1 can chicken broth
1 can water

Marie Strain

Portugese Kale Soup

One to two pounds will serve four - depending on quality of leaves - as you want to use only young tender leaves.

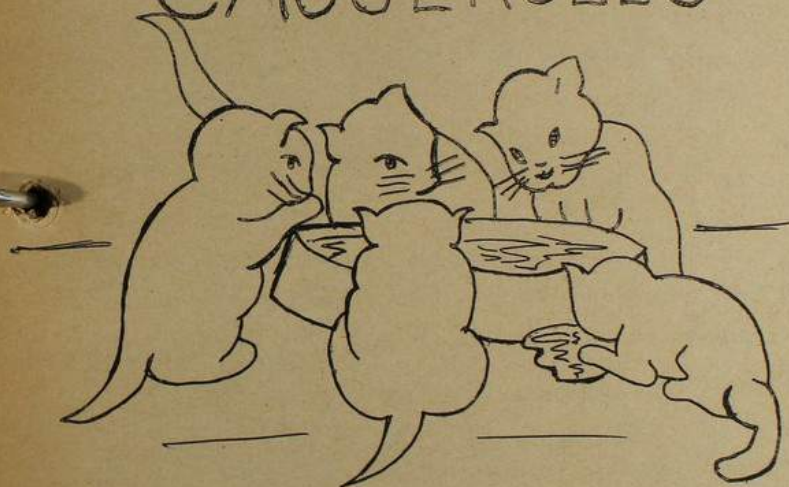
Start cooking linguiza in a large kettle. Remove linguiza from casing and cut up in small pieces. Boil in two or three quarts boiling water. While cooking, prepare kale. Use $\frac{1}{2}$ to 1 lb. of linguiza. The more used - the better the flavor. Cut kale off root and pull leaves off stalks in small pieces. Wash thoroughly several times - use only tender leaves. Add kale to boiling liquor. Add two large onions - cut up - add salt and pepper to taste - if needed - add more boiling water.

When kale is nearly done - add desired amount of potatoes which have been cubed. Boil until potatoes are done.

For a thicker and tasty soup - one or more cups of stewed kidney beans, liquor and all may be added together with potatoes. Boil until potatoes are done.

Serve piping hot.

SUPPER DISHES and CASSEROLES



Crow Barbecued Spare ribs
(serves 6)

2 small sides spare ribs
2 onions sliced
 $\frac{3}{4}$ cup catsup
 $\frac{3}{4}$ cup water
2 tbsp vinegar
2 tbsp Worcestershire sauce
1 tsp salt

1 tsp paprika
 $\frac{1}{4}$ tsp cayenne or several dashes Tabasco
 $\frac{1}{2}$ tsp black pepper
1 tsp chili powder

cut the spare ribs into serving portions or leave whole. Place in a roaster or in utility pan with a cover and arrange sliced onions over the top. Mix together the catsup, water, vinegar, Worcestershire, and seasonings. Pour over ribs. Cover, and bake in moderate oven 350° for $1\frac{1}{2}$ to 2 hours, or until tender, basting occasionally with sauce and turning meat once or twice to brown evenly. Remove cover for last 20 minutes to complete browning.

Mary Lillha

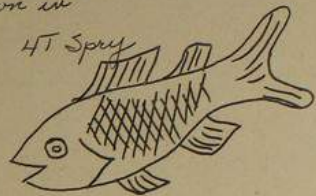
Tuna Baked with Cheese Swirls

3T chopped onion } brown in
 $\frac{1}{2}$ c green pepper }
(may be omitted) 4T Spry

Add 1T salt + 6T flour
Blend
Add

1 $10\frac{1}{2}$ oz. can condensed soup, chicken
 $1\frac{1}{2}$ cup milk, stir until thick, then add
1 7oz. can tuna fish, drained and flaked
1T lemon juice

Pour into baking dish + cover with cheese swirls.
Bake in hot oven 15 minutes, then slower for 15 mins.
Serve hot.



Cheese swirls

$1\frac{1}{2}$ c flour
 $\frac{1}{2}$ t salt
3t baking powder
3T Spry

Sift dry ingredients, then cut in Spry and add

$\frac{1}{2}$ c milk
Roll into rectangular shape and sprinkle with

$\frac{3}{4}$ cup grated cheese.
Roll like a jelly roll, cut in 8 slices and place over tuna mixture.

Virginia Morrison

Cog au Vin (Chicken in Wine)

Dip until well covered in seasoned flour
frying chicken cut in serving size pieces

Place pieces closely in deep frying pan (Reverse
Covered frying pans are perfect for this dish)
Containing about $\frac{1}{4}$ in. hot fat. (I prefer half
bacon or ham fat drippings for flavor). Fry
until brown, turn and brown the other side.

Remove chicken, pour off all but about
2 tablespoon fat - put back chicken and
pour into pan enough dry white wine
(do not use a sweet wine) to cover bottom
of pan well and come up a bit on the
side. Cover tightly - reduce heat to
simmering temperature and cook very, very
slowly for 40 or 45 minutes. Serve with
juices in pan or add 2 tablespoons fat and
2 tablespoons flour to brown essences in pan.
Mix well then add slowly 1 cup or more
milk to make a rather thin gravy -
stirring until smooth.



V. S.

Dinner-in-a-Dish

- 3 tablespoons Crisco
- 1 pound ground beef
- 2 green peppers
- 2 eggs
- 2 cup corn
- 4 medium tomatoes

Lightly fry beef and peppers
(cut into strips) in hot Crisco.
Remove from stove and stir in
eggs. Season with salt and
pepper.

In casserole or baking dish
arrange layers of corn (fresh,
frozen or canned), meat
mixture and sliced tomatoes.
Top with crumbs and butter.

Bake in moderate oven
375° F. for 30 minutes

Lorothy Walton
Russell Mills
P. J. A.

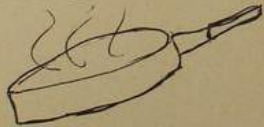
Linguiza Omelet

Remove linguiza from casing and cut up into pieces (not too small) saute slightly.

4 eggs 4 tbsp milk or cream
1/2 tsp salt 2 tbsp butter
dash of pepper

Beat eggs to blend yolks and whites add milk and seasonings - then add saute'd linguiza. Put butter in omelet pan - when melted, turn in mixture and reduce heat slightly. As omelet cooks, lift with spatula letting uncooked part run underneath until cooked delicately brown.

Beatrice Freitas



Tender Brown Scallops

1/2 tsp. salt
7 or 8 grains pepper
7 or 8 grains Cayenne
1 cup fine crumbs

1 beaten egg
2 tablespoon water
1 1/2 lb. scallops
4 tablespoons melted butter

Mix salt, pepper, cayenne, and crumbs. Beat egg and water. Dip each scallop in crumbs, then egg mixture, and then in crumbs. Put in baking dish. Let stand 30 minutes. Start oven at 450° Pour butter over scallops. Bake 25-30 minutes uncovered or until brown.

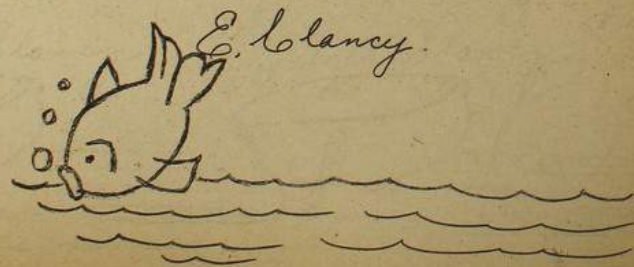


Virginia O. Crane

Baked Salmon Loaf.
1 1/2 c. milk 2 cups canned Salmon
1 slice bread 2 eggs
4 tbsp. butter 1/2 teaspoon salt

Heat milk, bread, and butter,
in double boiler until creamy.
Remove bones from salmon.
Beat eggs and mix with salmon,
salt, milk, bread, and butter,
stirring well.

Bake in greased bread pan in
a moderate oven 350° for 1 hr.
Put cream sauce over and decorate
with peas around platter.



Spanish Casserole
2 lb. beef liver unsliced
1/2 cup chopped carrot
1/2 cup chopped celery
1/2 cup sliced onion
1 No. 2 can cooked tomatoes 2 1/2 cup.
1 tsp. salt.
few grains pepper

Place liver in baking dish.
Combine carrot, celery, onion,
tomatoes, salt, pepper and
pour over liver, cover.
Bake in moderate oven 350. F
for 1 hour. Remove cover
bake 30. minutes. If
desired, garnish with
bacon. Serves 8

Mrs. Palmida Matha

Chili Con Carne

1 lb Kidney Beans - washed and boiled
2 hours

Slice + fry 3 medium onions until nice
+ brown - then fry 1 lb Hamburg until
well browned - salt + pepper to taste -
Add to Kidney beans - add 1 can
tomato paste - $\frac{1}{2}$ teaspoon of red pepper -

Stew about 1 hour - more water may be
added if needed.

Laura Greites

Goulash

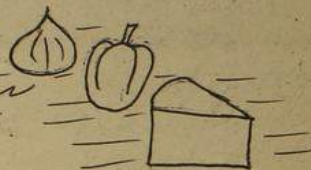


- 1 pound hamburger
- 1 pound cheese, broken up
- 1 pound mushrooms (optional)
- 1 #2 can normal corn including liquid
- 1 #2 1/2 can Tomatoes
- 12 oz. macaroni, broken up
- 1 onion, cut up fine (optional)
- Salt to taste

Mix all ingredients in a large kettle
and cook, stirring frequently, until
macaroni is tender and cheese is fairly
well melted, about 15 min. Pour
into two greased 1 1/2 qt. casseroles
and cook 15-20 min. in 350° oven.
Dilute with tomato juice, if too thick
Lucille C. Record

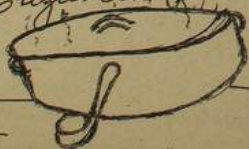
Deviled Spaghetti

3 tbs. butter
1 tbs. chopped onion
1 tbs. chopped green pepper
2 tbs. flour
2 cups milk
1 cup sausage or other meat
grated cheese



Melt butter, add onion and green pepper and cook for a few minutes. Add flour, then stir in milk slowly, and cook, stirring constantly until thickened. Add meat, salt and pepper. Put in baking dish and sprinkle with cheese. Bake in a moderate oven 350° for 20 to 30 min.

Elizabeth Glancy.



Pork Chop Casserole.

4 pork chops
1 tbs. salt
1/8 tbs. pepper
flour
4 slices tomato
2 tbs. shortening
2/3 c. rice
3 c. boiling water
4 slices onion
4 rings green pepper

Sprinkle chops with seasonings and dredge in flour. Brown in hot fat, and place in greased casserole. Wash rice and cook 5 min. in water. Place slices of tomato, a ring of pepper and onion on each chop. Sprinkle with salt and pepper. Pour rice with water around chops. Cover and bake in moderate oven 350°, 1 hr. Add more water if necessary.

Mrs. E. J. Bendeneck.



Turketti

1/4 c. raw spaghetti (not
thin) in 2" pieces
1 1/2 to 2 cups cut-up
cooked turkey or chicken
1/4 c. diced canned
pimentos
1/4 green pepper
1/2 peeled small onion

1 can mushroom soup
undiluted.
1/2 cup turkey broth
or water
1/2 tsp. salt
1/8 tsp. pepper
1 3/4 cups grated
sharp cheddar cheese.

Cook macaroni, drain + rinse.
In casserole put turkey or chicken
and pimentos. Add chopped green
pepper and chopped onion. Pour
over this one can mushroom soup
undiluted. Add turkey broth,
salt + pepper, 1 cup of the grated
cheese + spaghetti. Toss till well
mixed. Add rest of cheese for
topping.

Bake at 350° uncovered for 45 min.
A.G.



One-Dish Meal

Layer of cooked macaroni (1 pkg.)
Layer of hamburger (1 lb.)
Layer of corn (1 can)
1 large onion
1 large green pepper
Sauté onion + pepper in butter.
Season with salt and pepper.
Sprinkle top of each layer
of corn.
Pour over the top, one can of
tomato soup.

Bake one hr. in a 375° oven.

Ruth K. Megathlin

Liver Casserole

1/2 lb. liver

1 can celery soup (Condensed)

1 onion (medium)

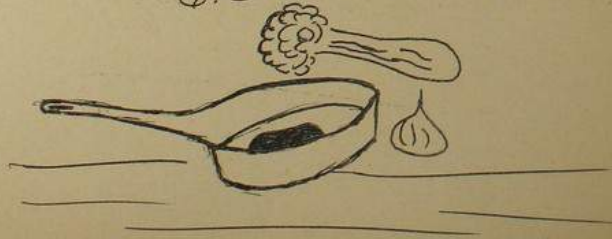
Brown liver which has been coated with flour in greased skillet.

Arrange in casserole

Salt + pepper each piece

Pour contents of can of celery soup over liver. Place onion in centre of casserole. Cover and bake in a moderate oven for 1 1/2 hr. Serves 6-8.

E. Hawes.



Scalloped Potatoes (serves 50)

1 cup butter

1 medium sized onion

3/4 cup flour

1 1/2 pk. potatoes, peeled and sliced

4 tablespoons salt

3/4 teaspoon pepper

3 qts hot milk

Make a thin white sauce with butter, salt, pepper, flour and milk. Place thinly sliced onion in bottom of baking dish, add half of the potatoes. Cover with white sauce. Then add remainder of potatoes and white sauce. Cover and cook one hour at 350°.

Cocoa

(40 to 50 servings)

2 1/2 cups cocoa

2 tsp. salt

2 cups sugar

2 qts. water

1 tsp. flour or cornstarch

8 qts. milk

Cook until well blended the cocoa, sugar, salt, cornstarch and water. Add the milk and heat.

American Chop-Soup (serves 50)

1 lb bacon
8 lbs ground beef
6 cups diced celery

5 cups liquid
3 qts stewed tomatoes
3 lbs macaroni

Cook macaroni. Dice bacon and cook. Add meat and stir until brown. Add onions and celery and liquid and cook 10 to 15 minutes. Stir in tomatoes and season. Continue cooking until thoroughly heated. Add hot macaroni and serve very hot.

Harvard Beets (serves 50)

15 lbs beets
 $1\frac{1}{2}$ lbs butter
1 cup flour
8 cups hot water

$\frac{3}{4}$ cup sugar
1 cup vinegar
2 tbsps salt
 $\frac{1}{2}$ tsp pepper

Cook beets. Skin and cut in slices or cubes. Cream butter, flour, sugar, salt, and pepper. Add to beet water, stirring constantly and boil for 5 minutes, until thick. Add vinegar. Reheat beets in this sauce, using double boiler.

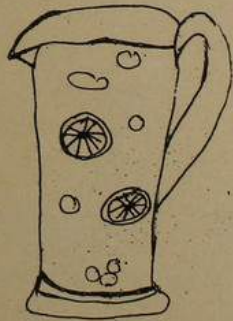
Rhubarbade

8 lbs Rhubarb
7 cups water
5 sticks cinnamon
7 qts water

12 cups sugar
4 c. lemon juice
5 c. pineapple juice

Wash rhubarb and cut in pieces, add cinnamon and 7 cups water, cook for 10 minutes. Strain and add sugar. Chill and add remaining ingredients. Before serving, add 2 small bottles of gingerale.

Serves 50 New and delicious.



Hettie A. Tripp

Meat Loaf (serves 50)

Veal, ground, $1\frac{1}{2}$ lbs.	2 ^o tbsp. salt
Pork, ground, $1\frac{1}{2}$ lbs.	$\frac{1}{2}$ tsp pepper
Beef, ground, 5 lbs.	5 eggs
Onion, chopped, 1 medium	4 cups bread crumbs
Raw carrots grated, 3 cups	$2\frac{1}{2}$ cups milk
6 slices bacon	

Mix the 3 meats together, add remaining ingredients and mix well. Scoop into 3 loaves, place in ground pan, lay 2 slices of bacon over each loaf. Bake 1 hr. at 350°

Coffee.

One pound of coffee should be used with 2 $\frac{1}{4}$ or 2 $\frac{1}{2}$ gallons of water. Place the ground coffee in a cheese cloth bag large enough to hold twice the amount (this allows for expansion) drop this bag into the boiling water, cover kettle tightly and allow to simmer slowly, but not boil, for 10 to 15 minutes. Stir the bag through the water several times. Then remove the coffee bag and keep coffee hot over very low heat. Hot + cool flavor is never so good. ~~It is not~~ ~~at~~

California Chicken (serves 50)

6 lbs carrots, cubed 4 qts. milk
6 lbs potatoes, cubed 3 tbsps salt
2 lbs onions chopped 5 1/3 lbs canned
2 qts peas tuna fish
1 cup butter 2 cups flour

Boil carrots and onions in water from peas. After 15 minutes add potatoes. Cook until tender. Season. Make white sauce with milk, flour and butter. Add peas to other vegetables. Break fish into pieces. Butter baking dish, put thin layer of vegetables, layer of white sauce and tuna fish with oil from fish until all is used. Cover with buttered crumbs, bake until sauce bubbles up around the edges. Biscuits may be baked on top of casserole as for chicken pie.

Cabbage, Carrot, & Pineapple Salad

4 lbs shredded or chopped cabbage
2 lbs ground raw carrot
1 1/2 qts dried pineapple
3 cups dressing
serves 50

Party Tea Punch

1-8oz Can Crushed Pineapple
2 qts Boiling Water
4 cups Sugar
2 cups freshly made Tea
Juice six Lemons
Juice six Oranges
1- No 2 1/2 Can Pineapple Juice
1 qt. Ginger Ale

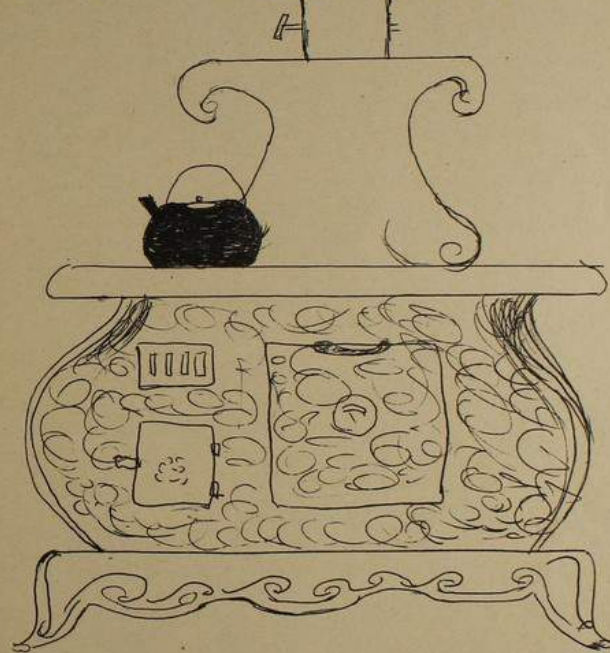
Cook pineapple, sugar, and water for 15 minutes. Strain & Cool. Add tea and fruit juices. About one hour before serving, pour over cracked ice and add ginger ale.

Amount serves - 40 to 50

Nettie A. Tripp



Miscellaneous





Baked Salmon Roll

1 cup salmon or any flaked
cooked fish.

1/2 cup grated raw carrot

1 tbs. minced onion

1/4 tsp. salt

1/3 tsp. pepper

A single crust recipe.

Combine fish, carrot, onion & seasoning.

Make pie crust & roll it in a
rectangle.

Lay fish filling down centre.

Fold dough over sealing edges.

Place on baking sheet.

Bake 40-45 min. at 425°.

Serve with cream/egg sauce.

Serves 4-6.

Helene Bryant



Portugese Clam Boil

2 qts clams

(2 or 3 servings)

4 med. Potatoes

4 med. onions

+ pieces linguica

Pepper + salt

Soak and wash clams well. Place
clams in kettle with no water. Put
unpeeled potatoes, peeled onions, and
linguica (cut in pieces) on top of clams.
Sprinkle with salt and pepper.

After boiling point is reached,
boil about twenty-five minutes, or
until potatoes are done.

Frank B. Mutha
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Cheese Soufflé

5 slices of bread

Cheese

Butter

3 eggs

1 qt. milk

Put in buttered dish first a layer of bread, then cheese & pieces of butter. Keep alternating until your bread is used.

Then beat 3 eggs and add 1 quart of milk. Pour this over ingredients. Set in a pan of hot water. Bake at 350° until golden brown and puffed up - about 1 hr. Serve at once.

Elizabeth Clancy.



Beef and Kidney Pie

1 lb. chuck beef

4 kidneys

2 T. olive oil

2 onions

2 Bay leaves

2 T. Worcester sauce

2 T. ketchup

1 t. salt

Cut kidneys and beef in small pieces. Wash kidneys. Drain. Dip in flour and brown in olive oil. Add onions and enough boiling water to cover. Add seasonings and bay leaves. Simmer about 30 min.

Place in casserole and top with favorite pie topping. Bake about 45 min in 375° oven.

Potatoes may be added for variation.

Mrs. John Clancy

Nov. 13, 1930

Date Nut Bread

1 cup dates, pitted and cut } combine
1/2 cup nut meats chopped } and
1 cup hot water } let stand

1/4 cup shortening } cream thoroughly
1/2 tsp. salt }
3/4 cup brown sugar } add 1 egg
well beaten

Add 1 tsp. soda to date mixture
and add to creamed mixture.

Add 1/2 cup sifted all purpose flour
1/2 cup graham flour

Mix thoroughly.

Bake in 9x5x2 pan in moderate
oven 60 to 70 minutes.

Elizabeth S. Wildes

Old Fashioned Boiled Raisin Cake

One and one-half cups raisins
covered with water. Simmer 20
minutes. 3/4 cup sugar, 1/4 cup
butter, 1 egg, 1/2 cup raisin water,
1 teaspoon soda, 1 1/2 cups flour,
pinch salt, 1 teaspoon cinnamon
and nutmeg. Slow oven.

Bertha Smith

Long Island Lemon Pick
 4 medium onions 1/2 lb. long green
 1/2 t salt 4 T Mayonnaise
 1/4 t pepper 1 No. green Tomatoes
 1/4 t garlic salt 2 C Shredded Cabbage

Slice onions in rings and saute in mayonnaise
 Add shredded cabbage and mayonnaise
 Cut long green in rounds 1/4 in. thick and
 add to the above
 Add rest the shredded cabbage
 and last the tomatoes
 Simmer 1 hour adding small amount
 of water as needed
 Serve with hard rolls.

Benjamin A. Linton

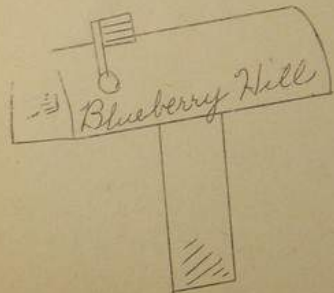
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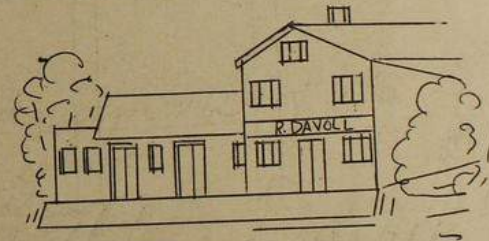
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