

from Mary

### Sliced cucumber Pickles

slice pickles  $\frac{1}{2}$  in. thick,  
let stand  $2\frac{1}{2}$  hrs. in a little  
salt. add mixture,  
2 c. vinegar |  $\frac{1}{2}$  vinegar  
 $\frac{1}{2}$  c. sugar |  $\frac{1}{2}$  sugar  
 $\frac{1}{2}$  c. water |  $\frac{1}{2}$  water  
mixed spices & onions  
if desired. Heat together  
in can

from Mary

### Pickled Apple Syrup

2 c. sugar }  
2 c. water } spices if desired  
1 c. vinegar }

from Mary

### Turmeric Pickle

1 doz. cucumbers (medium)

$\frac{1}{2}$  doz. small onions

sprinkle with salt &

let stand 2 hrs, drain

1 c. vinegar

1 c. sugar

1 teaspoon mustard

1 " celery seed

$\frac{1}{2}$  " pepper

$\frac{1}{2}$  " ginger

$\frac{1}{2}$  turmeric

heat all but do not boil & can

from May  
2014  
Green Cucumber Pickles

9 lbs. cucumbers (2 gal. jar) soak in salt water strong enough to float an egg, 3 days. Then drain & soak in clear water 3 days changing water each day. The 3rd day take out, and cook 2 hours in 1 part vinegar and 2 parts water, add alum the size of a hickory nut. Stir often, do not boil hard just simmer, take out of this and pour hot syrup over them.

Syrup

6 cups vinegar (white only)  
3 lbs. sugar  
1 oz. stick cinnamon  
1 oz. whole allspice  
2 cups water pour over the pickles & keep in open jar or can.

from  
Mary

## Chocolate Roll

Beat the yolk of 5 eggs very lightly, using a rotary egg beater. Slowly add  $\frac{1}{2}$  cupful sugar and continue beating until sugar is thoroughly dissolved. The secret of making this recipe is in thoroughly beating eggs & sugar together. Next add 2 tablespoons of cold water & 3 tablespoon cocoa. Continue beating until all ingredients are well mixed. Gently fold in the well beaten egg whites of 5 eggs. Put in a large bake pan that has been lined with heavy wax paper which has been well greased on both sides. Bake at 375 degrees for about 25 min. As soon as it is removed from the oven turn it out on a clean cloth, which has been sprinkled with powdered sugar. Remove the wax paper. Cool slightly. Spread with whipped cream that has been slightly sweetened and flavored with vanilla. Roll immediately. This serves 8 people. Do not despair because there is no flour in the recipe, none is required.

from many

Cocoanut Layer Cake

$\frac{1}{2}$  c. butter  $\frac{1}{4}$  tsp. Baking Powder  
 $\frac{1}{2}$  c. sugar  $\frac{1}{4}$  tsp. salt  
1 c. milk 6 egg whites  
3 cups flour 1 tsp. vanilla,

This makes 3 layers.

from my cookies

shortening  
 Cream  $\frac{1}{2}$  cup butter with 6  
 tbsp. granulated sugar  
 and 6 tbsp. brown sugar.  
 Add 1 egg, beaten whole. Add  
 $\frac{1}{2}$  tsp. Soda,  $\frac{1}{8}$  cups sifted  
 flour and  $\frac{1}{2}$  tsp. salt which  
 have been mixed together.  
 Add a few drops of hot water.  
 Mix together until well  
 blended.

Lastly add  $\frac{1}{2}$  cup chopped  
 nuts & contents of bag of  
 chocolate morsels.  
 Flavor with  $\frac{1}{2}$  tsp. vanilla  
 & drop by half teaspoons  
 on a greased cookie  
 sheet. Bake 10 to 12 min.  
 in  $375^{\circ}$  oven. Makes 50 cookies.

Beans for 1 qt can  
 3 cups cold water  
 2 tablespoons salt  
 1 tablespoon vinegar  
 cook 7 min. with  
 beans and can.

From my

## Salmon Paties

1 can salmon  
 4 eggs  
 2 tablespoons thick sweet cream  
 $\frac{1}{2}$  teaspoon salt  
 1 pinch pepper  
 4 tablespoons cold water  
 sifted bread crumbs  
 2 cups white sauce  
 $\frac{1}{2}$  cup celery finely cut  
 8 slices toast  
 Flake the salmon & add 2  
 eggs slightly beaten, the cream,  
 salt & pepper. Mix &  
 shape into small flat cakes.  
 Coat with 2 eggs beaten  
 with cold water, cover  
 with sifted bread crumbs.  
 Sauté in butter until well  
 browned on both sides. Serve  
 each cake on a slice of hot  
 toast & cover with sauce  
 to which celery has been  
 added; serving 8 persons.

## helpful hints

To beat eggs quickly, add a pinch of salt.

Stale eggs rise in water; fresh eggs are heavy and sink to the bottom.

Boiling eggs makes them tough. Cook just under the boiling point.

Basement kept sweet

If the cellar or basement gets a sort of old dead air odor, or if dampness is there through spring months it is helpful to set a box or two of quicklime or calcium chloride here and there in the corners. This will dry out the basement, make it fresh and sweet for several weeks or months. Set the chloride in a dish as it finally dissolves into water itself.

## Cranberry and Raisin Pie

2c. cranberries

1c. seedless raisins

1c. sugar

3 tablespoon flour

Pinch salt

Mix raisins, sugar, flour and salt. Add to cranberries, which have been washed and picked over. Bake with two crusts. Ten min. in hot oven, then 30 min. in moderate oven.

## Sweet Dill Pickle

Use medium sized pickles. Pack one layer of pickles, one layer of dill & one layer of bay leaves into an open jar until nearly full. Add 5 pt. water & one <sup>cup</sup> salt. cover with a plate & let stand 2 wks. Then cut pickles in inch pieces & pack in jars. Take 2c. sugar to 1c. dill's vinegar. Bring to boil & pour over pickles, and seal. A few sliced spears should be added to syrup.

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



Simple Dill Pickles  
 make up a batch of this  
 brine, cool it and put it  
 into jars and seal. Then  
 when you get enough  
 cucumbers you only  
 have to wash them, pack  
 them into jars, add the  
 dill already boiling and  
 cooled and there you have  
 your pickles canned.

Brine: 3 qt. water }  
           1 qt. vinegar }  
           1 cup salt }

Bring to boil & cool.  
 It is then ready to pour  
 over cucumbers and is  
 enough for 6 to 8 qt.  
 Wash cucumbers of dill size.  
 Put into jars placing a  
 dill head in the bottom  
 of jar. Fill with cucumbers  
 put in alum the size  
 of pea, another dill head  
 and a red pepper, if  
 you prefer.  
 Cover with brine &  
 seal.

Open Jar Sweet Pickles  
Fill a two gal. jar with  
quite large cucumbers,  
split lengthwise.  
Cover with brine.  
1 pt. coarse salt  
1 gal. boiling water  
Let stand 1 wk. & drain.  
Next cover with boiling  
water, put <sup>in</sup> a piece of alum  
the size of a walnut and  
let stand 24 hours. Drain  
and cover with boiling syrup  
made of the following:  
5 pts. of cane sugar,  
2 1/2 pts. white vinegar & about  
3 tablespoons mixed spices.  
Reheat and pour over  
cucumbers each morning  
for four mornings. Then  
keep in open jar!

## Honey Fridge Cake

(Swans Down's new "easy mix")

measure into sifter  
 2 cups sifted Swans Down <sup>cake flour</sup>  
 1½ teaspoons soda  
 1 teaspoon salt  
 measure into bowl  
 ½ cup shortening  
 mix in small bowl  
 ¼ cup honey  
 ⅔ cup water  
 1 teaspoon vanilla  
 Have ready  
 2 eggs beating  
 2½ squares Baker's  
 Chocolate, melted.  
 bake in moderate oven (350°F)  
 about 30 min. for layers  
 or 40 min. for square.

### Easy Fluffy Frosting

Beat Egg white with dash salt  
 until stiff enough to hold  
 up in a peak, but not dry.  
 Pour ½ cup corn syrup or honey  
 in fine stream over egg white  
 beating constantly about 4 min.  
 or until frosting holds in shape.  
 add ½ teaspoon vanilla.

## Swans Down Fudge Cake

2 cups c. flour  
 1½ teaspoon soda  
 1 salt  
 1½ cups honey  
 ⅔ cups water  
 1 teaspoon vanilla  
 ½ cup shortening  
 2 eggs unbeaten  
 2½ squares Baker's unsweetened  
 chocolate melted

## Easy Tuffy Frosting

Beat 1 egg with dash of  
 salt until stiff enough  
 to hold peaks, but not dry.  
 Pour ½ cup corn syrup or honey  
 in fine stream over egg white,  
 beating constantly about 4 min.,  
 or until frosting holds its  
 shape. Add ½ teaspoon vanilla

## Corn Pudding

2 tablespoons butter

3 tablespoons flour

1 cup milk

2 eggs, beaten

 $\frac{1}{2}$  teaspoon salt

Dash pepper

2 $\frac{1}{2}$  cups cream style corn  
melt butter, blend in flour,  
add milk & stir over direct  
flame until smooth &  
thickened. Remove from  
heat & slowly stir in eggs,  
seasoning and corn. Pour  
into 6 custard cups, set  
in shallow pan in hot water,  
and bake in a moderate  
oven (400°F) for 20 min.;  
reduce heat to (350°) for 15 min.  
longer. Serves 6

Peas Casserole  
 melt 2 tablespoons butter  
 in frying pan. add  $\frac{3}{4}$  cup,  
 blanched almonds\* cut in  
 small pieces; brown lightly.  
 add 1 tablespoon flour & blend.  
 Add  $\frac{1}{2}$  teaspoon salt,  $\frac{2}{3}$  cup water,  
 $\frac{1}{2}$  cup celery and the liquid from  
 this can of peas. Cook about  
 12 min. Add 1 cup cooked rice  
 and the peas from this can.  
 Place in casserole & heat  
 in medium oven for 10 min.  
 Serves six.  
 \* other varieties of nuts  
 may be substituted for  
 almonds.  
 already cooked - Heat only

Veal Stew with Peas  
 (serves 4-6)  
 2 lbs. veal shoulder  
 salt, pepper  
 1 can green peas - early June  
 onions & pimientos  
 cut meat into pieces, cover  
 with cold water. add a  
 small onion, cut salt, pepper  
 (and a bay leaf if liked). simmer  
 gently about 1 1/2 hours, or until  
 meat is tender. Thicken  
 liquid with flour &  
 add peas which have  
 been drained of liquid, &  
 a canned pimiento cut  
 in shreds. Heat through  
 and serve on a platter  
 with the meat in center  
 and peas and pimientos  
 around it. This is not  
 only attractive, but also  
 very delicious.

## Saccharine Pickles

Wash freshly picked cucumbers in cold water. Pack in sterilized jars. Add 1 teaspoon salt & 1 teaspoon mixed pickling spices to each quart. Cover with vinegar. This may be 2 cup vinegar  
1 cup water. If you don't want them <sup>so</sup> sour then add 4 teaspoon powdered saccharine. Taste the vinegar & if not sweet enough then add a little more saccharine. Seal jar tight.

You may add ground mustard or stalk of dill instead of spices if you wish.



## Ways to Serve Carrots

1. To each cup of carrots add 1 tablespoon butter, 1 tablespoon honey, then flavor with lemon juice.
2. Add peanut butter to cream sauce for carrots.
3. Sliced Carrots - Cook carrots and when water is nearly evaporated add 1 teaspoon sugar and 1 teaspoon butter for each carrot used.
4. Slice carrots and onions fine. Separate onions into rings and cook together in buttered covered kettle until vegetables are just tender. Add salt.

from Mary

### Molasses Cookies

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

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

1 c. molasses

1 egg

scent  $\frac{1}{4}$  c. sour milk

1 teaspoon soda

salt

spices of all kinds

3 c. flour

ways to serve cooked carrots

① To each cup of carrots  
add 1 teaspoon butter,  
1 tablespoon honey then  
flavor with lemon juice.

② Add peanut butter to  
cream sauce for carrots.

③ Glycer carrots - cook carrots  
and when water is nearly  
evaporated add 1 teaspoon  
sugar and 1 teaspoon butter  
for each carrot used.

④ Slice carrots & onions fine.  
Separate onions into rings  
& cook together in buttered  
covered kettle until  
vegetables are just tender. <sup>add</sup> salt.

⑤ Asparagus with cheese  
grated to milk thickened for  
variation is good.

Ways to serve Fresh or Canned  
Green or Wax Beans.

1. Cut two slices bacon in  
small pieces & fry. Pour  
juice from a quart can of  
beans or from fresh cooked  
beans into frying pan. Add  
chopped onion,  $\frac{1}{2}$  green pepper,  
a generous amount of  
parsley & cook rapidly for a  
few minutes. Add  $\frac{1}{4}$  c. sugar,  
 $\frac{1}{4}$  c. vinegar, salt, pepper.  
Add beans. When they are  
hot, serve beans with  
sauce.

- ② Add sour cream & heat.
- ③ Bacon fat & vinegar.

## Harvard Beets

1 tablespoon cornstarch

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

$\frac{1}{2}$  teaspoon salt

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

2 tablespoons fat

3c. diced cooked beets.

Wash beets. Cook in boiling water to which a little vinegar has been added. Let water boil off. Add cooked sauce to hot beets. Simmer gently until ready to serve.

## Five Minute Cabbage

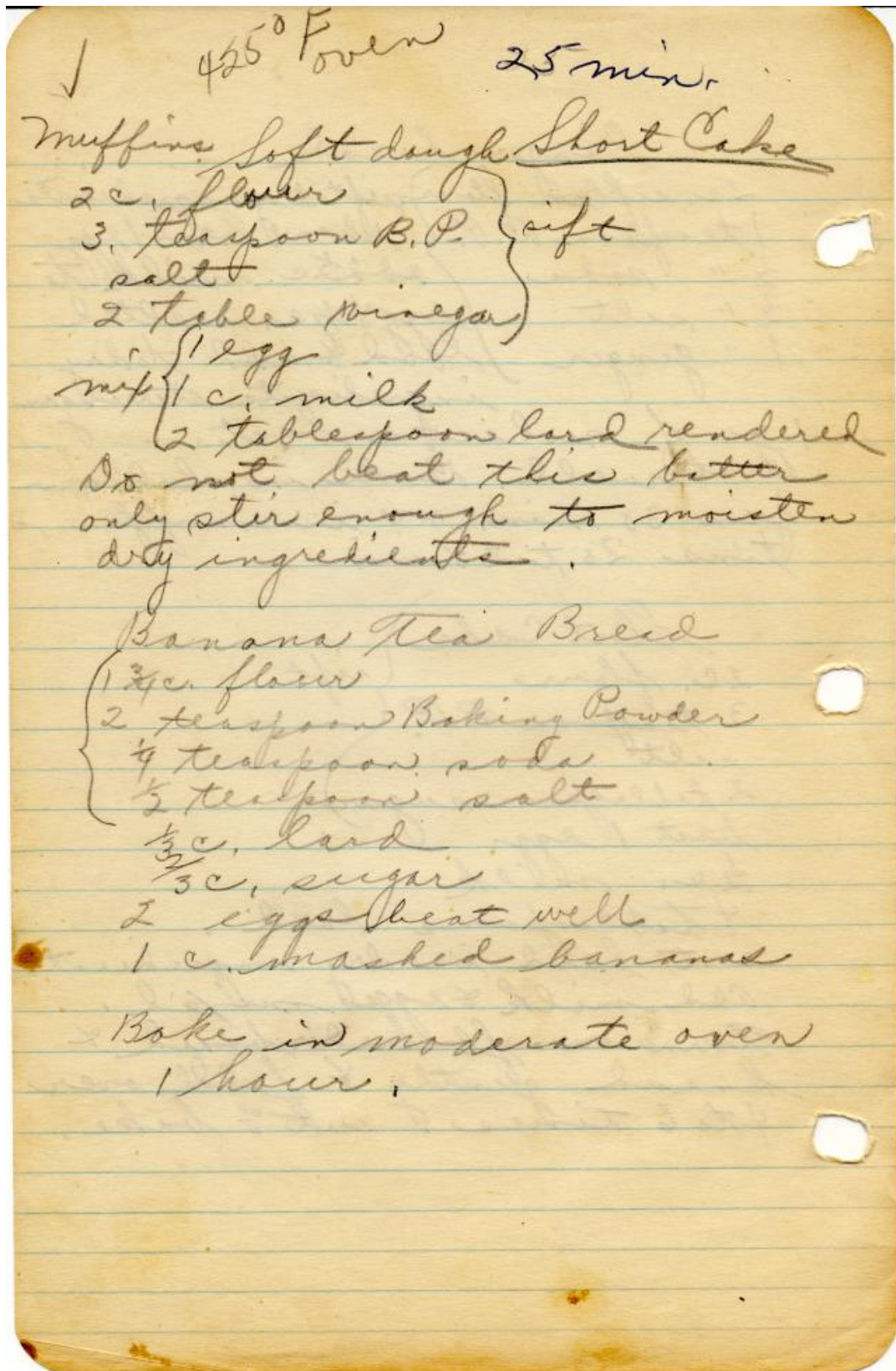
Heat 3c. milk, add 2 qts. shredded cabbage and simmer about 2 mins. Mix 3 tablespoons of flour with 3 tablespoons fat. add to this mixture a little of the hot milk. Stir into the cabbage & cook for 3 or 4 min. stirring all the while. Season to taste with salt & pepper & serve at once.

## Ginger bread

2 c. sifted flour } sift dry ingredients  
 1 teaspoon B.P. } then beat 1 egg  
 ½ " soda } add ½ c. milk to  
 ½ " salt } egg & ½ c. melted  
 1 " ginger } lard & add to dry  
 ingredients stirring in  
 1 c. of molasses last.  
 Beat well. Bake in shallow  
 pan 30 min. or in muffin  
 tins 20 to 25 min.

## Short Cake

2 c. flour } sift  
 3 teaspoon B.P. }  
 salt }  
 2 tablespoons sugar }  
 beat 1 egg }  
 ½ c. milk }  
 4 tablespoons lard }  
 cut lard in dry ingredients,  
 add milk & egg & mix.  
 Turn on floured board &  
 knead gently & fold over  
 4 to 6 times & cut & bake.



## Chille.

Put 1 tablespoon of lard  
in pan. Cut 1 onion in  
small pieces +  $\frac{1}{2}$  green  
pepper, but not the seeds  
inside. You don't have  
to take the pepper if you  
haven't got it. Fry the  
onion & pepper in the lard  
until brown then put  
in 4 cups of ground hamburger  
& fry until a little brown  
keep on stirring it up so it  
will be in small pieces &  
gets kinda brown. Then put  
in a kettle and add cans  
of kidney beans, 1 can of  
tomato soup, and 1 pt. of  
whole tomatoes, which  
have been canned. Add a  
little water, salt, & pepper  
to taste & about 1 tablespoon  
of chille powder & simmer  
about 2 to 3 hrs. But stir  
up once in a while so  
it won't scorch to the  
kettle bottom.

from Harold's  
sister.

Sliced Cucumbers

5 big cucumbers, peel & slice  
1 tablespoon salt mix & let  
stand for 2 1/2 hours,  
then put on a little  
cold water and squeeze them  
out. Then add it

1/2 c. vinegar

3 tablespoons sugar

water and some pepper.

Mrs.  
Marie L. Mainey

Dill Pickles from Mrs. Lutterman

Use any size cucumbers.  
Wash good. Take 2 onions, 1 bunch  
dill and some horse radish  
roots, wash good & put on  
bottom of jar. Fill with  
cucumbers, stand upside  
down, and let drain on  
turkish towel until all  
the water is drained out.  
Boil 1 pt. vinegar, 2 pt. water  
1/2 c. salt. Pour over  
hot and seal.

These are delicious



Maine Laminery

Corn Relish

18 ears of corn

8 onions,

1 qt Vinegar

1 oz. mustard seed

1 large head cabbage

1½ lbs. brown sugar

Boil all together

until glossy.

## The Perfect Cake, ... and How to make it

A perfect cake has good volume, even shape, attractive color and texture of crust and an even surface. The inside is tender and moist, with a fine, even grain and good color. Such a cake is achieved by proper handling of dependable ingredients, proper baking and cooling.

1. Carefully read recipe and methods of mixing.
2. Preheat oven to specified temperature.
3. Prepare pans. For "shortening cakes" grease sides and bottom of pans. Line bottoms with waxed paper and dust with flour. For angel food and sponge cakes, use tube pans that have never been greased.
4. Assemble all ingredients. Have all ingredients at room temperature. Only quality ingredients make the perfect cake.

(over)

5. Level all measurements,  
use only standard measuring  
cups and spoons.
  6. Use only good quality vegetable  
shortening in quick mix  
cakes. For standard method  
recipes use any favorite  
shortening.
  7. In baking, place pans  
in oven so they do not  
touch each other or sides  
of oven.
  8. When done, cake will be delicately  
browned and slightly shrunk  
from pan. When pressed lightly  
with fingers, top will spring back.
  9. After removing from oven allow  
"shortening cake" to stand 2 or 3 min.,  
then throw out on wire rack to cool.  
Pull off waxed paper immediately.  
Both angel & sponge cake should remain  
in the inverted pans until cold.
  10. All cakes should be cooled  
before frosting.
- Note: When making cakes with  
an electric mixer, avoid  
overbeating the ingredients or  
batter.

## Snow White Cake

(Quick Mix Method)

Temp. 350°F

Time 30 min.

Yield two 8 in. layers

Sift  $2\frac{1}{2}$  cups cake flour  
 $4\frac{1}{2}$  tsp. B.P. (or  $3\frac{1}{4}$  tsp.

$1\frac{1}{2}$  c. sugar) double acting)

1 tsp. salt

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

1 cup. milk

4 egg whites (at least  $\frac{1}{2}$  c.)

1 tsp. vanilla

(Quick Mix)

## Devil's Food Cake

temp 350°F, time 30 min., yield 2 9 in. layers

$2\frac{1}{2}$  c. cake flour

1 tsp. soda

3 tsp. baking P. (or 2 double)

1 tsp. salt

$1\frac{3}{4}$  cup. sugar

$\frac{2}{3}$  c. shortening

$1\frac{1}{2}$  c. butter milk

3 squares chocolate, melted

2 eggs 1 tsp. vanilla

Golden Glow Cake  
 (Standard Method)  
 temp. 350°F Time 50-55 min.  
 yield one 8X8X2 in loaf  
 2 cups cake flour  
 3 teasp B.P. (or 2 teasp <sup>double</sup> acting)  
 ½ c. shortening  
 1 cup sugar  
 2 eggs  
 ¾ cup milk  
 1 teasp vanilla  
 This recipe will make  
 18 cup cakes baked at  
 375°F for 20 to 25 min.

## Angel Food Cake

temp. 325° F

time 60 min.

yield 10 in tube pan

1 cup cake flour

1 1/2 cup sugar

1/4 tsp. cream of tartar

1 tsp. vanilla

1/4 tsp. almond

1/4 tsp. salt

cool in inverted pan

## Sponge Cake

temp. 325° F

time 50 to 60 min.

yield 10 in tube pan

1 cup cake flour

1/4 tsp. salt

1/4 tablespoon grated lemon <sup>rind</sup>

1 tablespoon water 5 egg yolks

1 cup sugar

5 egg whites until stiff,  
but not dry.

cool in inverted pan

Betty Crocker gives new 5 in 1 recipe  
for always perfect cream pie!

### Vanilla Cream Pie

9 in. Pie shell

Sift together

1 cup flour

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

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

2 tablespoon water

Bake 8 to 10 min in very  
hot oven ( $475^{\circ}$ )

### vanilla cream Pie

mix {  $\frac{2}{3}$  cup sugar  
 $\frac{1}{4}$  tsp. salt  
 $2\frac{1}{2}$  tablespoon cornstarch  
1 tablespoon flour

stir in 3 cup milk

3 egg yolks slightly  
beaten.

1 tablespoon butter

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

### Meringue

Beat until frothy

3 egg whites  $\frac{1}{4}$  teaspoon

cream of tartar. Gradually

beat in 6 tablespoons

sugar. Continue beating

until meringue is stiff

and glossy. (over)

(copied from Farm Journal)

Banana Cream Pie  
 arrange a layer of sliced  
 banana  $\frac{1}{2}$  in. deep in the pie  
 shell before pouring in the  
 filling (use 3 bananas)  
 Garnish with whipped cream  
 or meringue topping with  
 a ring of bananas sliced.

Almond Cream Pie  
 use  $\frac{1}{2}$  teaspoon almond  
 extract for vanilla. Add  
 $\frac{1}{2}$  cup toasted sliced  
 blanched almonds to  
 the cooled filling. Sprinkle  
 a few toasted sliced  
 almonds over the whipped  
 cream or meringue topping.

Chocolate Cream Pie  
~~Fold in 1/2~~

Increase sugar to  $\frac{1}{2}$  cup  
 Add 3 squares unsweetened  
 chocolate (3 oz.) with milk.

Coconut Cream Pie

Fold in  $\frac{3}{4}$  cup shredded coconuts just  
 before filling pie. Sprinkle ~~the~~ topping  
 with coconuts  $\frac{1}{4}$  cup.

toasted if desired.  
 (Copied from Farm Journal)



Rhubarb Pie  
mix { 4 cup cubed ~~rhubarb~~  
in top { 1 to 1 1/2 c. sugar  
of double { 1/4 c. quick cooking tapioca  
boiler { 3 beaten egg yolks  
          { 1 tablespoon butter.  
Topping beat 3 egg whites  
                  6 tablespoons sugar  
          beat until it forms peaks

Recipes to use in Baking Beans  
 1 lb. (about  $2\frac{1}{3}$  cups) pea or  
 great northern beans overnight  
 in cool water or 5 to 6 hrs. in  
 warm water. Gentle boil  
 in this same water  $1\frac{1}{2}$  hrs.  
 Drain saving the liquid.  
 Arrange the beans in a  
 baking dish; one of glass or  
 earthenware is excellent.  
 Add salt and pepper to  
 taste.

Here are variations to  
 make at this stage,  
 remembering to add additional  
 water during the baking  
 if necessary. Beans should  
 be barely moist when  
 cooked, so do not add too  
 much water.

1. Add  $\frac{1}{4}$  to  $\frac{1}{2}$  cup brown sugar  
 or  $\frac{1}{4}$  to  $\frac{1}{2}$  c. molasses,  $\frac{1}{2}$  lbs. salt  
 pork, pork shoulder, ham or  
 chopped bacon (or a ham bone  
 may be used) and add 1 teaspoon  
 or less, dry mustard.

Cover with water in which  
 the beans were boiling.  
 Bake in <sup>what</sup> oven,  $400^{\circ}\text{F}$ , or longer  
 in a slow oven  $300^{\circ}\text{F}$ .

Chopped dried beef is delicious with beans. One cup tomato pulp or  $\frac{1}{2}$  c. catsup or chili sauce may be added.

Chopped onions or celery are a pleasing addition with tomatoes or <sup>with</sup> ~~beans~~.

2. Cover beans with sour cream. Bake in a slow oven  $300^{\circ}\text{F}$  for 2-3 hrs. adding water <sup>while baking</sup> if needed.

3. Mix 1 c. chopped raw apples or  $\frac{1}{2}$  c. orange juice with beans adding water in which they were soaked. Bake  $1\frac{1}{2}$ -2 hrs. in hot oven or <sup>longer</sup> ~~in~~ <sup>slow</sup> ~~oven~~.

4. For midwesterners who refuse to relish the sweet flavor from sugar or molasses, distribute 2-4 fork chops through the soaked and preboiled beans in the baking dish. Add enough of the liquid in which they were boiled to cover.  $1\frac{1}{2}$  hr. to 2 hr. in a hot oven or in a slow oven longer.

## Sponge cake

6 eggs 3 tablespoons boiling <sup>water</sup>

1 c. flour ½ teaspoon vanilla

1 c. sugar

¼ teaspoon salt

½ teas. cream of tartar

Separate yolks from whites of eggs, taking care that not a trace of yolk escapes into the white. Beat yolks until thick & lemon color. Gradually add sugar, add boiling water, 1 tablespoon at a time beat with beater, add flour gradually, which has been sifted 6 times, add salt to whites of eggs and beat with wire whisk until frothy. Sift over cream of tartar and beat whites until they stand up in peaks but are not dry. Fold into first mixture. Pour into cake tube and bake 1 hr. (325°F) turn upside down to cool in the pan.

## Nut Puffs

1 c. chopped walnuts or pecan  
nutmeats.

2 eggs

1 c. brown sugar

2 tablespoons melted butter

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

$\frac{1}{4}$  teaspoon B. P.

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

Roll sugar on molding board  
until perfectly smooth.

Beat eggs until very light  
and gradually beat in sugar  
and melted butter.

Mix and sift flour, salt, B. P., and  
nuts to first mixture.

Drop on floured baking sheet  
Bake 12 min. in moderate oven.

green pickles

Sit Day Pickles

Soak 2 gallons of small or medium size pickles in salt water strong enough to float an egg for 3 days. <sup>Wash</sup> Pickles, after 3rd day drain & soak in clear water 5 days changing water each day. After the 3rd day, simmer for 2 hrs. in two parts water and 1 part vinegar to which alum the size of a hickory nut has been added. Stir often.

Remove from fire simmer solution, pack in fruit jars and over with syrup, boiling hot.

3 lbs. white sugar

6 c. white vinegar 1 ounce stick cinnamon, 1 ounce allspice.

2 c. water.

Sliced lunch pickles

20 medium cucumbers sliced

5 c. water

3 c. vinegar

1 teaspoon alum

Mix thoroughly, allowed to come to a boil, remove from fire, let stand 30 min. Pack in jars after draining. Add 2 tablespoons onions to top of jar. Pour over pickle following solution which has

been brought to a boil  
 ½ gal. cider vinegar  
 1 pt. water 2 teaspoons celery seed  
 3 c. sugar 2 teaspoon mustard seed  
 2 teaspoons turmeric  
 Seal jars.

### Sweet Pickles

Place clean cucumbers in  
 a jar & cover with a brine  
 made in the proportions of  
 2 c. water and 1 tablespoon salt  
 Let stand overnight or 12-24 hr.  
 drain & rinse in fresh water

### Syrup

1 c. vinegar  
 1 c. sugar  
 1 c. water and ½ teaspoon  
 whole peppercorns. Let this  
 come to a boil and boil for  
 about 2

my. Best Gingerbread  
 ½ c. sugar  
 ½ c. butter & lard mixed  
 1 egg  
 1 c. molasses  
 2 ½ c. sifted flour  
 1 ½ tsp. soda  
 1 tsp. cinnamon  
 1 tsp. ginger  
 ½ tsp. cloves  
 ½ tsp. salt  
 1 c. hot water

cream shortening & sugar.  
 Add beaten egg, molasses, dry  
 ingredients sifted together.  
 Add hot water last. beat  
 until smooth. Batter is  
 soft but makes a fine cake.  
 Bake in greased pan 35 min.  
 (325° to 350° F) Bake in  
 muffin tins, ice with  
 chocolate. makes good cupcakes.



from  
Mary

## Green Cucumber Pickle

9 lbs. cucumber (2 gal jar)  
soak in salt water strong  
enough to float an egg  
3 days. Then drain & soak  
in clear water each.  
the 3rd day take out &  
simmer 2 hrs. in 1 part  
vinegar & 2 parts water add  
almond the size of hickory  
nut. Stir often do not  
boil hard just simmer  
take out of this & pour  
hot syrup over them.

### Syrup

6 c. white vinegar only  
3 lbs. sugar  
1 oz. cinnamon  
1 oz. allspice  
2 c. water pour over the  
pickles & keep in open  
jar or can.

## Chocolate Cream Pie

2c. milk

2 sq. (2 oz.) unsweetened chocolate

 $\frac{1}{4}$  c. Kaffir red label

4 tabsp. cornstarch

 $\frac{1}{2}$  c. sugar $\frac{1}{4}$  tsp. salt

2 egg yolks

1 tabsp. butter

1 tsp. vanilla

9 in. baked pie shell

Scald  $1\frac{3}{4}$  c. milk with chocolate & kaffir in top of double boiler over boiling water. Measure cornstarch into small mixing bowl & blend with remaining  $\frac{1}{4}$  c. milk, mix in sugar & salt, add egg yolks & beat until well blended. Add quickly all at once to scalded chocolate milk & stir constantly until thick. Cover and cook 5 to 7 min. longer. Remove from heat, add butter & vanilla, cool. Pour into baked pastry shell. Top with stiffly whipped cream or meringue.

## 3 minute salad dressing

1 egg  
 2 tabsp. sugar  
 1/2 teasp. salt  
 2 teasp. dry mustard  
 1/2 teasp. paprika  
 1/4 c. vinegar  
 3/4 c. mayonnaise  
 1 c. water  
 4 tabsp. corn starch

Mix all ingredients except water & corn starch in a mixing bowl. In a sauce pan, mix 1/2 c. of the water with corn starch, then add rest of water. Stir and cook until thick & clear. Add corn starch mixture to ingredients in mixing bowl & beat briskly with rotary egg beater. Cool before serving. 1/2 c. dressing.

## Lemon Meringue Pie

5 tabsp. corn starch  
 2 c. water 3 egg yolks (beaten) <sup>slightly</sup>  
 1 c. sugar 2 tabsp. butter  
 4 teasp. salt 5 tabsp. lemon juice  
 2 teasp. grated lemon rind  
 One 9 in. pie shell  
 to make a slightly stiffer  
 filling increase corn starch to  
 6 tabsp.

## Scalloped Dishes

To each cup of medium white  
 sauce, add 1 to 2 cups cooked  
 vegetables, meat, fish, hard  
 cooked eggs or macaroni.  
 Put in baking dish, sprinkle  
 with buttered crumbs &  
 bake in moderate oven (375°)  
 until brown

## Basic white sauces

thin. (for soups) measure 2  
 teasp. corn starch, mix to a  
 smooth paste in a small  
 amount of milk, combine  
 this with 1 c. of hot milk.  
 Cook over low heat or in  
 double boiler, stirring constantly  
 until mixture thickens or boils  
 (over)

cover and cook 5 to 7 min.  
longer. Add  $\frac{1}{2}$  teasp. salt  $\frac{1}{4}$  teasp.  
pepper, 2 teasp. butter. Mix  $\frac{1}{2}$   
cup sauce.

(medium) (for creamed & scalloped dishes)  
Increase corn starch to  $\frac{1}{2}$  tabsp.

Proceed as above.

(Thick) (for binders in Croquettes &  
scuffles) Increase corn starch  
to 3 tabsp. proceed as above

### Scuffles

Use 1 c. thick white sauce.  
Add 1 to  $\frac{1}{2}$  c. grated cheese,  
flaked sea food or chopped  
vegetables. Add 3 well beaten  
egg yolks. Fold in 3 stiffly  
beaten egg whites. Pour into  
oiled casserole. Bake in a  
slow oven ( $325^{\circ}$ ) 50 min.

For gravy - use  $\frac{1}{2}$  tabsp. corn starch to  
each cup of liquid.

Pudding - use 3 tabsp. corn starch to 2 c. liquid  
Cake & quick breads - replace 2 tabsp. in each  
cup of sifted flour with 2 tabsp. corn starch

Berry Pie mix 2 tabsp. corn starch with  $\frac{2}{3}$  to  $\frac{1}{2}$  c.  
sugar (depending on sweetness of fruit) mix with  
3 cups of canned or 4 c. fresh berries or  
sour pitted cherries.

## Buttermilk Pancakes

1 egg  
 1 c. sour milk or buttermilk  
 1 c. flour  
 1/2 teaspoon salt  
 1 teaspoon sugar  
 3/4 teaspoon soda  
 1 tablespoon cooking oil  
 (like Kraft, Mazda or Wesson)

Separate eggs, beat whites of  
 egg to fluffy stage - set aside.  
 Beat egg yolks of eggs, add  
 butter-milk, combine with  
 dry ingredients, add cooking  
 oil and fold into whites of eggs.  
 Pour batter onto hot greased  
 griddle to form cakes 4" in  
 diameter. Serve with butter,  
 your favorite jelly or syrup and  
 steaming cup of fragrant  
 Buttermilk coffee.

"Yankee" Corn Bread

1 c. enriched white flour  
1 teaspoon salt  
1 Tablespoon baking powder  
2 Tablespoons sugar  
 $\frac{3}{4}$  c. yellow cornmeal  
2 beaten eggs  
1 c. milk  
 $\frac{1}{4}$  c. melted shortening  
Sift flour, salt, baking powder  
and sugar, mix with corn  
meal. Combine eggs, milk &  
shortening; add to dry ~~ingredients~~  
ingredients and beat  
until smooth. Bake in  
greased 9 in. square pan in  
moderately hot oven (400°)  
about 20 min. Makes 16 squares.

## Ice Box Pudding (dessert)

$\frac{1}{2}$  c. sugar       $\frac{1}{4}$  c. butter  
 3 eggs            1 c. nutmeats

1 teaspoon vanilla

$\frac{1}{2}$  lb. vanilla wafers (rolled)  
 small can drained, crushed  
 pineapples.

Cream butter, sugar, add yolks  
 of eggs, vanilla and drained  
 pineapples. Beat egg whites &  
 fold in. Add nuts. Line  
 pan with wafer crumbs &  
 alternate with layers of  
 crumbs and layer of batter.  
 Keep overnight in refrigerator  
 and serve with whipped cream.



## Individual Fruit Shortcake

3 cup biscuit mix

 $\frac{1}{3}$  cup sugar $\frac{1}{2}$  c. butter

1 egg, well beaten

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

1 tablespoon soft butter

frozen strawberries or  
raspberries, defrosted

sweetened whipped cream

Blend biscuit mix with  
sugar in mixing bowl.cut in  $\frac{1}{2}$  c. butter withpastry blender until pieces  
are size of small peas.Combine egg & milk. With fork,  
blend egg mixture into biscuit  
mix. Knead gently 10 ~~times~~on lightly floured surface.  
Pat or roll to about  $\frac{3}{8}$  inches  
thickness. Cut into 6 short-cakes with floured,  $3\frac{1}{4}$  in.  
round cutter. Brush tops  
with soft butter. Place on

ungreased baking sheet.

Bake in hot oven ( $450^\circ$ ) for  
about 10 to 12 min. Split cakes  
& spoon fruit between layers  
and over top. Serve with whipped cream.  
serves 6.

## Meat Loaf

(a juicy, economical  
meat loaf)

1 1/2 lb. ground meat 1 c. tomato juice  
3/4 c. oatmeal 1/2 c. chopped onions  
2 eggs, beaten 2 teasp. salt  
1/2 teasp. pepper

Combine all ingredients  
thoroughly and pack firmly  
into a loaf pan. Bake in a  
moderate oven (350°) 1 hr.  
Makes 8 servings.

## Hamburger omit eggs.

Shape mixed ingredients  
into 8 flat patties. Pan-  
fry slowly in hot fat. Serve  
on hamburger buns.

## Date Nut Bread

1 egg  
1/2 c. brown sugar 1 c. oatmeal  
1 c. buttermilk 1 c. chopped dates  
1 c. sifted flour 1/2 c. chopped nuts  
1/2 teasp. salt 2 tablespoons melted  
1 teasp. soda shortening

Beat egg until light, add  
sugar gradually, beating until  
fluffy. Pour into buttermilk.  
Mix together flour, salt & soda,

add all at once to egg mixture. Add rolled oats, dates & nuts, stirring only enough to mix. Fold in melted shortening. Bake in greased paper lined loaf pan (1 lb. size) in moderate oven (350°) 50 min. to 1 hr. Store in bread box one day before slicing. Makes loaf.

### Oatmeal cookies

(new cookie recipe)

A completely new quick method - <sup>beating</sup> no creaming necessary & only 2 min.  
 1 c. flour 1 t. baking powder,  $\frac{1}{2}$  t. salt,  
 1 t. cinnamon,  $\frac{1}{4}$  t. nutmeg,  $\frac{3}{4}$  c. shortening,  
 1 c. brown sugar, 2 eggs,  $\frac{1}{3}$  c. milk, 1 c. raisins,  
 3 c. oatmeal. Sift together dry ingredients into bowl. Add shortening, brown sugar, eggs, & half the milk. Beat until smooth, about 2 min. Fold in remaining milk, raisins, & rolled oats. Drop from teaspoon onto greased baking sheet & bake in a moderate oven (375°) 12 to 15 min. Makes 4 doz. cookies. Shortening must be room temperature.

One Egg Cup Cakes  
Cream  $\frac{1}{2}$  c. sugar and  $\frac{1}{4}$  c. shortening  
Add 1 egg,  $\frac{1}{2}$  teaspoon vanilla, &  
 $\frac{1}{4}$  teaspoon almond extract,  
beat hard. Sift together  
1 c. flour  $\frac{1}{4}$  teaspoon baking  
powder and  $\frac{1}{4}$  teaspoon salt,  
add alternately with  $\frac{1}{4}$  c. milk.  
Mix well. Fill greased  
muffin pans about  $\frac{2}{3}$  full  
and bake  $375^{\circ}$  (moderate) for  
15 to 20 min.

### 3 min. Chocolate Cake

(the new easy do side way)  
mix in one bowl in 3 min.

Have all ingredients at room temperature. Beat together for 1 min. 2 eggs,  $1\frac{3}{4}$  c. sugar lift together & add 2 cups sifted flour, 1 teaspoon soda,  $\frac{1}{2}$  tsp. salt. Combine  $\frac{1}{4}$  c. vinegar,  $\frac{3}{4}$  c. milk, 1 teaspoon vanilla. Add  $\frac{1}{2}$  of liquid,  $\frac{1}{2}$  c. shortening. Beat vigorously one minute. Add remaining liquid, 3 sq. <sup>(melted)</sup> chocolate. Beat 1 min. Turn into well greased 8 inch layer pane,  $1\frac{1}{4}$  in. deep. Bake at  $350^{\circ}$  F. (moderate oven) 30 minutes.

### Fudge Cake

(3 min) mix in 1. bowl)

Have all ingredients at room temperature. Beat together for 1 min. 2 eggs,  $1\frac{1}{2}$  c. firmly packed brown sugar, 2 sq. melted chocolate. lift together, 2 cups sifted cake flour, 1 teaspoon Baking soda,  $\frac{1}{2}$  tsp. salt. Combine  $\frac{1}{4}$  c. vinegar,  $\frac{3}{4}$  c. sweet milk, 1 tsp. vanilla. Add flour mixture,  $\frac{1}{2}$  of liquid,  $\frac{1}{2}$  c. shortening. Beat vigorously 1 min.

add remaining liquid.  
Beat 1 min. Pour into 13X9X  
2 in. pan. Bake 350° F (moderate  
oven) 45 min.

2 yds. 6 in. l. } dining  
28 in. w. } room  
curtains

38 in. w. }  
2 yds. 6 in. l. } ~~parlor~~ room  
curtains