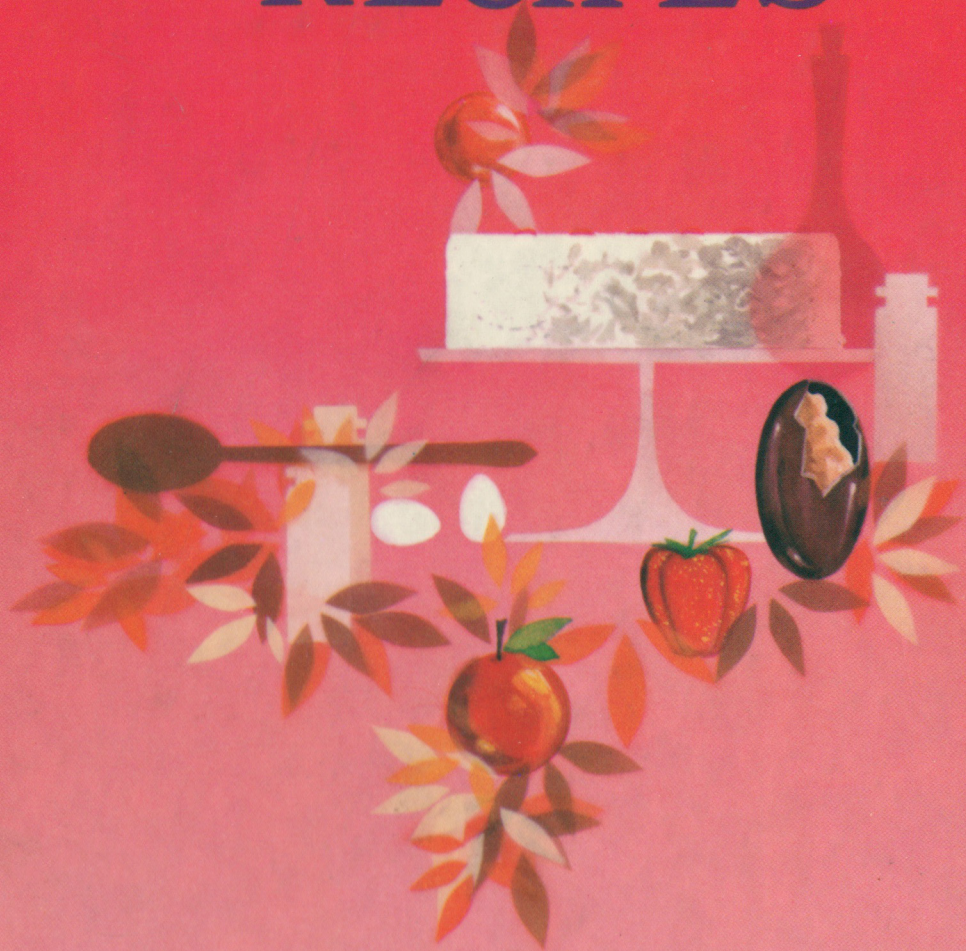


# MISS HULLING'S FAVORITE RECIPES





*“Where  
Cooking and  
Baking  
Is an Art”*

*Stephens. Apted*

SPECIALTY  
OF THE HOUSE

A GOOD  
BEGINNING

ENTREES FOR  
EPICURES



*TO MY HUSBAND,  
STEPHEN R. APTED,  
WHOSE LOVE AND GUIDANCE  
WAS A CONSTANT INSPIRATION  
AND MADE MY EVERY EFFORT  
POSSIBLE*



MISS  
HULLING'S  
FAVORITE  
RECIPES

BY  
FLORENCE HULLING APTED

*Foreword*  
by  
Sue Ann Wood

*Illustrations*  
by  
Don Pallarito



## FOREWORD

Visitors to St. Louis who eat at one of Miss Hulling's establishments, either through the advice of a good guidebook or a knowledgeable friend or through incredibly lucky random choice, might think of the name "Miss Hulling" as that of a nonexistent person, perhaps one of those made-up names that abound in the food industry.

Even regular Miss Hulling's customers in St. Louis, who have good cause to know otherwise, might think the person behind the name has become more legend than real in the nearly 40 years since the first of her restaurants came into being.

Nothing could be further from the truth. We happily report that Miss Hulling is very much a real person and still a guiding force in the kitchens where her prowess has made her seem a legendary figure.

To her devoted employees, she is "Miss Florence," even though she is more accurately "Mrs. Apted," widow of Stephen R. and mother to Stephen J. Apted, both of whom also played a prominent role in building and extending the Hulling's name in the restaurant world.

It was in the Depression year of 1930 that Florence Louise Hulling, a young Illinois farm girl who had come to St. Louis to seek a job as a telephone operator, opened her first cafeteria-style restaurant in the downtown business district.

Finding that telephone jobs were scarce, she had turned to the role she knew best from her farm upbringing—that of cook and housekeeper. This had led her to a job with the Child's restaurant chain in St. Louis, and it was here that she learned her trade, from waitress right up to head of the cafeteria department.

Thrift was another farm heritage that stood her in good stead; she had managed to save \$600 and, when a restaurant in a downtown hotel went under in the Depression tidal wave, she put up her entire savings for the first month's rent to take over the operation.

She has often said laughingly that she went into business "on \$600 and a prayer." In other words, faith. And, of course, talent.

Since young Stephen Apted has carried the Hulling's tradition of fine food into three elegant new restaurants in the St. Louis area, with decors as distinctive and tasteful as the food, even more people have been exposed to the delights of a Hulling's menu.



It used to be that wives in suburban St. Louis had to go on a downtown shopping tour to sample the food that their husbands raved about when they came home evenings after lunch at one of the two Hulling's cafeterias downtown. Now they can wheedle their husbands into taking them to dinner at suburban Cheshire Inn or The Cupboard, or the riverfront Open Hearth, and taste it for themselves.

For the first time, a hardback, comprehensive collection of Miss Hulling's favorite recipes has been compiled in this edition which we proudly present.

In her typical meticulous attention to detail, Miss Florence insisted that every recipe in the book be tested by a novice to see if the instructions were clear and easy to follow and the results as assured as any recipe can make possible.

We are sure that you will be satisfied when you put these recipes to the test in your own kitchen and serve the results to your family and guests.

Why, you may ask, is Miss Hulling willing to share her valuable secrets? The answer is easily found in her personal philosophy:

"I love food. I love people. I want them to enjoy putting their feet under my table."

To all of you who share that philosophy and that joyous view of life, she happily dedicates this book.

THE PUBLISHERS

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*Miss Hulling says  
"Good food is  
Good Health."*

*These  
award-winning  
recipes  
are  
truly  
representative  
of  
"What's Cooking"  
in her  
many, many  
kitchens.*





**SPECIALTY OF THE HOUSE**

**CHAMPIGNON PARISIENNE** (*mushrooms stuffed  
with crabmeat over savory rice*)

**CHESHIRE INN**

7036 Clayton Avenue at Skinker

**BOEUF BURGUNDY**

**THE CUPBOARD**

8215 Clayton Road

**CARROT MARSHMALLOW SALAD**

**MISS HULLING'S**

11th & Locust

**CREAMED SPINACH**

**MISS HULLING'S**

8th & Olive

**CHEESE BLINTZ**

**OPEN HEARTH**

Bel Air East

4th & Washington



## CHAMPIGNONS PARISIENNE

(Mushrooms stuffed with crabmeat with sherry cheese sauce over savory rice)

### CRABMEAT STUFFING

1 tablespoon chopped onion	1 teaspoon Worcestershire
4 tablespoons butter	1/16 teaspoon cayenne pepper
6 tablespoons flour	1 1/2 teaspoons salt
1 1/2 cups hot milk	2 tablespoons chopped parsley
1/3 cup cream	1/2 teaspoon sugar
1 1/2 pounds crabmeat—flaked	1 tablespoon lemon juice
1 egg—beaten	1 cup stale bread crumbs

Saute onions in butter until clear but not brown. Add flour to make a roux. Add hot milk and cream and cook over low heat until thickened.

Add remaining ingredients and mix until well combined.

Refrigerate until ready to assemble.

Select large mushrooms (4 to 5 per person, depending on the size). Remove caps carefully, reserving the stems for SAVORY RICE.

Simmer mushroom caps in butter deep enough to cover (about 3 minutes). Drain in a strainer. Set aside.

### SAVORY RICE

1 small onion—chopped	chopped mushroom stems
1 small green pepper—chopped	3 to 4 cups strong chicken stock
3 tablespoons salad oil	2 tablespoons chopped pimento
1 1/2 cups uncooked rice	

Saute onions and peppers in oil until onions are clear but not brown.

Add rice, and saute until coated with oil.

Add chicken stock, cover, and simmer until rice is done. Do not over-cook.

If rice is too dry, add more stock. Salt and pepper to taste and add pimento last for color.

*Helpful hint:* Chicken bouillon cubes and water may be used to replace chicken stock.

Tired??? Pull up a chair and sit down.

## SHERRY CHEESE SAUCE

1/2 cup butter	1 cup milk
1/4 cup flour	1 tablespoon Worcestershire
1/4 pound grated Cheddar cheese	1/2 teaspoon paprika
	3/4 cup sherry wine

Melt butter, add flour to make a roux.

Add cheese, stirring until cheese is completely melted.

Add milk gradually, mixing until smooth.

Add seasoning.

Add wine last after removing from the heat.

### TO MAKE CASSEROLE DISH

Stuff mushroom caps generously with crabmeat mixture.

Place a bed of savory rice in a shallow casserole or individual serving dishes. Top with mushroom caps (stuffed side down) and press into the rice.

Spoon sherry cheese sauce over each mushroom cap.

Sprinkle lightly with paprika and place under a broiler to heat and until lightly browned. Serve piping hot.

Makes 8 generous servings

## BOEUF BURGUNDY

1 pound lean beef—cut in finger size strips	1 tablespoon flour
1 small onion—cut in 1/2 inch wedges	1/2 cup Burgundy
2 tablespoons butter or margarine	1/2 cup catsup
2 cloves garlic (pressed) or 1/8 teaspoon garlic powder	1 cup water
1/2 pound fresh button mushrooms (if large—cut in quarters)	2 teaspoons salt
	1/2 teaspoon black pepper



Saute onions and garlic in butter or margarine until onions are clear. Remove from pan.

Dredge beef with flour and brown in a sauce pan. Add mushrooms when meat is half browned. Add sauteed onions.

Mix wine, water and catsup and pour over all. Add salt and pepper.

Simmer in an oven at 300° or over low heat until meat is tender (1 to 1½ hours).

Add extra water if it evaporates during cooking.

Serve over savory rice, saffron rice or buttered noodles. Serves 4.

### CARROT MARSHMALLOW SALAD

3½ cups shredded carrots	1 cup seedless raisins
1 cup tiny marshmallows	½ cup shredded cocoanut
¼ cup pineapple (cut in ½ inch pieces)	1 cup mayonnaise
	1 cup whipped cream

Peel carrots. Shred with a coarse shredder into a mixing bowl.

Add marshmallows, pineapple, raisins and cocoanut. Toss lightly to mix.

Combine the mayonnaise with the carrot mixture.

Carefully fold in the whipped cream.

Serve in crisp lettuce cups. Garnish top with additional cocoanut if desired.

This makes 6 to 8 servings.

*Helpful Hint:* If the carrots are very moist, it may be necessary to reduce the amount of mayonnaise.

One pound of carrots should make 3½ cups.

We have found that this salad freezes nicely. Eat it frozen or thaw and serve as fresh.

### MISS HULLING'S CREAMED SPINACH

Defrost two boxes (10-ounce size) of frozen leaf spinach.

Place in strainer or cloth and press out as much juice as possible. Save the juice.

Grind the spinach through a coarse grinder or food chopper.

### Ingredients for Sauce:

1½ tablespoons bacon fat	½ cup milk
1½ tablespoons chopped onion	½ cup spinach water
2 tablespoons flour	1½ teaspoon salt
	⅓ teaspoon white pepper

Saute onions in fat until clear but not brown.

Add flour and blend.

Add milk and spinach water, stirring rapidly until sauce thickens.

Simmer slowly for 5 to 7 minutes. Add seasoning and strain.

Add ground spinach and heat barely to serving temperature.

Overcooking at this point causes spinach to lose its bright green color.

Serves 6 to 8.

### FRENCH PANCAKES FOR CHEESE BLINTZ

3 eggs	½ teaspoon salt
½ cup milk	½ cup milk
5 tablespoons flour	2 tablespoons melted butter
2 tablespoons sugar	

Mix ½ cup milk with eggs.

Add flour, sugar and salt and beat until smooth.

Add remaining milk and butter and mix well.

Spoon or pour ¼ cup batter on griddle or skillet heated to 350°

Turn when golden brown and brown again.

Roll up with a spatula and serve with your favorite butter or sauce.

Yield: about 2 cups batter.

For Blintzes: Stack cakes on an inverted plate, and cool before shaping blintzes.

### CREPES MAGNOLIA

For a truly exquisite dessert, or an item for Sunday Brunch, shape each French Pancake in a roll. (Allow 3 per person).

Place close together in a shallow baking pan.



Brush generously with melted butter, sprinkle with brown sugar and place under a broiler until the sugar bubbles.

Watch closely so the sugar does not burn.

Serve immediately.

#### FILLING FOR CHEESE BLINTZ

1 1/2 cups dry cottage cheese  
4 ounces cream cheese  
1 egg yolk

1 tablespoon sugar  
1/8 teaspoon salt  
1/2 teaspoon vanilla

Press excess water from cottage cheese in a cloth or strainer.

Cream in mixer or beat until cheese is smooth.

Add remaining ingredients and mix to blend well.

Refrigerate for easier handling.

#### TO MAKE BLINTZ

Place 3–4 tablespoons filling in the center of each pancake.

Shape in a 2 1/2–3 inch roll. Fold sides toward center and roll up.

Place close together on a tray. Brush tops with melted butter.

Cover and refrigerate until ready to use.

Heat in a moderate oven 8–10 minutes or in butter in a skillet.

Serve with sour cream topped with sliced sweetened strawberries or orange sauce.

Yield: 8–10 Blintz

#### ORANGE SAUCE FOR BLINTZ

1 cup frozen orange juice  
concentrate

1 cup granulated sugar  
1/2 teaspoon grated orange rind

Mix all ingredients and simmer 3 to 5 minutes. Stir occasionally to prevent burning.

Serve warm.



*Tempting  
appetizers  
to tantalize  
the appetite  
for the feast  
to come.  
Your favorite  
soups . . .  
some hearty  
enough for  
a complete  
meal.*

A GOOD BEGINNING

ENTREES FOR EPICURES

VEGETABLES PLAIN & FANCY

SOUPS 'N' SALADS



## **A GOOD BEGINNING**

**BENEDICTINE DIP  
SHARP CHEESE DIP  
PARTY CHEESE BALLS  
CERVELAT WEDGES**

**PECAN BON-BONS  
CHICKEN LIVER SPREAD  
MUSHROOMS STUFFED WITH CRABMEAT  
SAUERKRAUT BALLS**

**BARBECUED SAUSAGEBURGERS  
COOKED SHRIMP FOR COCKTAILS AND SALADS  
COCKTAIL SAUCE  
WING-DINGS**

**HORSERADISH ORANGE MARMALADE  
BEEF STOCK FOR SOUPS OR SAUCES  
CHESHIRE INN SOUP  
CHICKEN GUMBO**

**CREAM OF GREEN PEA SOUP  
KNICKERBOCKER BEAN  
LENTIL SOUP  
NEW ORLEANS SHRIMP GUMBO**

**MANHATTAN CLAM CHOWDER  
OXTAIL SOUP  
POTATO CHOWDER  
TOMATO BEAN SOUP**



### BENEDICTINE DIP

1 pound cream cheese  
1 medium cucumber  
1 tablespoon grated onion

1/2 teaspoon salt  
6 drops green color

Allow cream cheese to stand at room temperature until soft enough to cream.  
Chop cucumber fine, do not peel.  
Drain in a colander while cheese is softening.  
Blend all ingredients well and chill thoroughly before serving.  
Yield: about 3 cups

### SHARP CHEESE DIP

6 ounces cream cheese  
3/4 cup light cream  
1 cup grated sharp cheese  
1 teaspoon Worcestershire  
2 teaspoons prepared mustard

2 teaspoons onion juice or  
grated onion  
1/4 teaspoon Tabasco  
pinch of black pepper

Bring cream cheese to room temperature.  
Add remaining ingredients and blend thoroughly.  
Chill before serving

#### *For Variety:*

Replace sharp cheese with 2 tablespoons anchovy paste or chopped anchovies and 1 tablespoon lemon juice.

Sprinkle top with crumbled crisp bacon.

Press a clove or two of garlic into Sharp Cheese Dip.

Replace sharp cheese with 1/2 cup crumbled blue cheese and add 1 tablespoon wine vinegar

### PARTY CHEESE BALLS

For all the following recipes:  
Soften cream cheese in a bowl over warm water.  
Add remaining ingredients and blend well.

Chill in refrigerator before shaping.  
All of these recipes yield approximately one pound.

### SHARP CHEESE BALL

12 ounces cream cheese  
1 cup grated sharp cheese  
1 tablespoon onion juice or  
grated onion  
6 drops Tabasco  
paprika if desired (this gives  
a yellow color)

1 teaspoon prepared mustard  
1 tablespoon chopped  
pimento  
1/4 teaspoon coarse black  
pepper  
1/4 teaspoon salt  
1 teaspoon Worcestershire

### SWISS CHEESE BALL

12 ounces cream cheese  
1/2 cup grated Swiss cheese  
1 1/2 tablespoons horseradish

1/4 teaspoon salt  
1 teaspoon Worcestershire

### OLIVE AND PIMENTO

12 ounces cream cheese  
1/2 cup chopped stuffed  
olives

1 tablespoon onion juice or  
grated onion  
extra pimento if desired

### OLIVE AND NUT

12 ounces cream cheese  
1/4 cup chopped stuffed olives

1/4 cup chopped pecans  
1/4 teaspoon salt



### BLACK OLIVE AND BACON

12 ounces cream cheese  
1/4 cup chopped crisp bacon bits  
1/4 cup chopped black olives

### HARLEQUIN

12 ounces cream cheese  
1/2 cup minced cured meat  
(cervelat, bologna, summer  
sausage, italian sausage,  
baked ham etc.)  
1 tablespoon horseradish  
1 teaspoon Worcestershire  
2 tablespoons chopped sour  
or dill pickle  
6 drops Tabasco  
1 tablespoon onion juice or  
grated onion  
1 teaspoon prepared mustard  
2 tablespoons chopped  
pimento

### PIMENTO CHEESE BALL

12 ounces cream cheese  
1/2 cup chopped pimento  
1/2 cup sharp grated cheese  
1 teaspoon prepared mustard  
3 drops Tabasco  
1/4 teaspoon salt  
1 teaspoon Worcestershire

### ANCHOVY CHEESE BALL

12 ounces cream cheese  
3 ounces anchovies (chopped  
fine)  
1 teaspoon prepared mustard  
2 tablespoons lemon juice  
1/4 teaspoon coarse black  
pepper  
1/4 teaspoon salt (if anchovies  
are not too salty)

*Helpful Hint:* Try using the bacon bits for coating for the cheese balls. They are more apt to stay crisp, and they are decorative.

### CERVELAT WEDGES

12 thin slices cervelat  
6 ounces cream cheese  
2 teaspoons prepared  
horseradish  
1/2 teaspoon Worcestershire  
dash of black pepper

Blend cream cheese with remaining ingredients.

Spread evenly on 9 slices of cervelat.

Stack 3 layers, one on top of another and top with plain slice of cervelat.

Press together so top is flat.

Wrap in foil and refrigerate until very firm.

Cut each stack in 12 pieces as you would a cake.

Lay the wedge on the side to show the layers of meat and cheese.

Yield: 36 wedges

### PECAN BON-BONS

Shape cream cheese in 1/2 inch balls or oblongs and roll in finely chopped pecans.  
Serve in paper candy cups. These look exactly like candy.

Cheese may be mixed with chopped stuffed olives, pimento, blue cheese or sharp cheese before shaping.

### CHICKEN LIVER SPREAD

1/2 pound of chicken livers  
1 hard cooked egg—chopped  
fine  
1/2 cup mayonnaise  
1 1/2 tablespoons prepared  
mustard  
1/2 teaspoon grated onion  
1/8 teaspoon salt  
1/16 teaspoon black pepper

Dredge chicken livers in flour. Sprinkle lightly with salt.

Saute until golden brown in a small amount of fat in a skillet.

Cool the livers and chop fine.



Add remaining ingredients, mix well to combine.

Use as appetizers, spread on thin slices of party rye bread or crackers.

Yield: about 2½ cups

### MUSHROOMS STUFFED WITH CRABMEAT

Medium sized mushroom caps	1 egg
Crabmeat filling (see Champignon Parisienne)	flour and bread crumbs for breading
1 cup milk	

Fill mushroom caps with crabmeat stuffing. Shape in a round ball.

Beat egg with milk.

Dip mushrooms in egg mix, roll in flour, moisten again in the egg mix, roll in crumbs.

Fry in deep fat at 365° until golden brown.

Serve hot.

These may be prepared in advance, refrigerated, and fried just before serving.

*Helpful Hint:* Serve Crabmeat Stuffed Mushrooms with savory rice as an entree.

### SAUERKRAUT BALLS

¼ pound lean boneless ham	½ teaspoon salt
¼ pound lean boneless pork	½ teaspoon dry mustard
¼ pound lean boneless corned beef	1 cup milk
½ cup chopped onion	2 cups well-drained sauerkraut
½ teaspoon minced parsley	1 egg beaten with ¼ cup milk
1½ tablespoons shortening	dry bread crumbs
1 cup all purpose flour	

Grind meat, onion and parsley through fine food chopper.

Blend well and saute in a skillet in shortening until lightly browned.

Add flour, mustard, salt, and milk and cook while stirring, until thick.

Add the drained kraut and grind again in food chopper.

Return to skillet and cook again; stirring until very thick.

Chill.

Form into balls the size of walnuts.

Roll in flour, dip in egg and milk mixture and coat with bread crumbs.

Fry in deep fat at 365° until brown.

Yield: 50 sauerkraut balls

### BARBECUED SAUSAGEBURGERS

1 pound of bulk pork sausage	¼ cup catsup
¾ cup chopped onion	1 tablespoon Worcestershire
½ cup water	1 teaspoon salt
1 cup tomato puree or seasoned tomato sauce	tiny buns or sliced party rye

Shape sausage in 1 inch balls or patties. Brown in skillet.

Add onion and saute until clear. Drain off fat.

Add remaining ingredients. Cover and simmer for 30 minutes.

Serve as an appetizer on tiny buns or rounds of party rye.

Yield: about 30 sausage balls or patties.

### COOKED SHRIMP FOR COCKTAILS OR SALAD

1 pound shrimp in the shell (frozen or fresh)	½ clove garlic
1 quart water	¼ cup sliced onion
¼ teaspoon cayenne pepper	1 small bayleaf
1 cup cider vinegar	2 slices lemon
	1½ teaspoons salt

Thaw frozen shrimp in cold water.

Bring remaining ingredients to a rolling boil.

Add shrimp, bring to a boil and boil for 1 minute. Remove from heat and let cool in the liquid.

Peel, de-vein, and rinse in water in which shrimp were cooked.

If shrimp are not to be used at once, store in refrigerator in liquid in which shrimp were cooked.



## COCKTAIL SAUCE

1 cup catsup  
1 cup chili sauce  
1/4 cup grated horseradish  
3 tablespoons lemon juice  
10 drops Tabasco  
1/4 teaspoon sugar

Mix all ingredients to combine. Use as a sauce for boiled or French fried shrimp or other seafoods.

Yield: 2 1/4 cups

## WING DINGS

Disjoint chicken wings; roll in flour seasoned with salt and pepper.  
Fry in a small amount of fat in a skillet, turning so all sides are golden brown.  
Drain well on paper toweling.  
Serve warm as a finger food with:

## HORSERADISH ORANGE MARMALADE

Combine 1 cup orange marmalade with 2 teaspoons prepared horseradish. Use paper frills on each Wing Ding for decoration or for fastidious eaters.

## BEEF STOCK FOR SOUP OR SAUCES

1 pound beef bones—a split shank and veal knuckle are a good combination for stock. Or use the bones cut from meat that is to be cooked, boned.

Heat slowly in stock pot until meat and fat are well browned on all sides.

When browned add:

4 quarts cold water  
4 tablespoons salt

Heat almost to boiling, then let simmer, covered, until meat on bones is almost tender. The objective is to have all of the flavor in the stock with little loss of liquid.

Add:

1 medium onion—peeled and sliced  
2–3 carrots—peeled and sliced  
3 blades celery with leaves—cut in pieces

Continue simmering until vegetables are tender and marrow has loosened from bones. Strain and cool.

The meat and marrow may be taken from bones and used in vegetable soup or added to hash. It requires about 3 hours to prepare stock but takes very little attention if temperature is adjusted to keep under boiling. The stock is used for soup, sauces, or as a base for consommé or aspic. Stock may be stored in covered glass or stainless jars for several days in refrigerator.

## CHESHIRE INN SOUP

3/4 pound lean beef  
1 1/4 cups beef stock or  
bouillon—boiling hot  
1 cup chopped onion  
1/2 cup diced carrots  
1/2 cup diced celery  
1/2 cup canned tomatoes—  
crushed  
1 teaspoon salt  
1/2 teaspoon sugar  
1/4 teaspoon pepper  
1 tablespoon flour  
2 1/2 tablespoons pearl  
barley—steamed or boiled  
until tender  
3/4 teaspoon Kitchen Bouquet

Grind beef through a coarse food chopper.

Braise in very little shortening in a heavy pot until lightly browned. Do not overcook. Leave in lumpy pieces.

Add stock, vegetables and seasonings.

Cover and simmer until vegetables are barely tender.

Skim fat from soup. Mix with flour in a skillet and brown lightly.

Add about 1 cup of broth from soup and cook until clear.

Add to soup pot.

Add cooked barley and Kitchen Bouquet for color and flavor.

Taste and if necessary, add more salt to suit your taste.

Yield: about 1 1/2 quarts



## CHICKEN GUMBO

1 cup chopped onion	1 pound fresh okra—cut in 1/4 inch slices
1 cup cubed carrots	1/3 cup raw rice
1 cup cubed celery	4 teaspoons salt
1 1/2 tablespoons chicken fat or butter	1/4 teaspoon white pepper
3 3/4 quarts chicken stock	1 cup cubed or shredded chicken
2 cups canned tomatoes— crushed	

Saute onion, carrots and celery in fat until onion is clear. Add remaining ingredients and simmer, covered until vegetables are soft and flavors are well blended. (about 45 minutes)

*Note:* If fresh okra is not available, use frozen sliced okra.

Yield: about 4 quarts

## CREAM OF GREEN PEA SOUP

1 cup cubed potatoes	2 cups milk
1 pound frozen green peas	2/3 cup coffee cream
1/4 cup chopped onion	1 1/4 teaspoons salt
2 3/4 cups water	1/8 teaspoon white pepper
3 tablespoons butter	

Boil vegetables with water and butter until potatoes are tender.

Puree mixture in a blender and strain through a sieve.

Add milk, cream and seasonings.

Heat to boiling and top each serving with a spoon of whipped or sour cream.

Yield: about 2 quarts

## KNICKERBOCKER BEAN SOUP

1 pound of Great Northern beans	1/4 teaspoon thyme or 1/2 small bayleaf
3 quarts water	1 teaspoon sugar
1 ham bone	2 peeled diced potatoes
1/4 pound salt pork	1 teaspoon salt
1 cup canned tomatoes— crushed	1 Bermuda onion—sliced
1/2 green pepper	3 or 4 peeled carrots
1 large rib celery	1/2 teaspoon black pepper

Wash beans and soak overnight in cold water.

Cut all traces of brown skin from ham bone.

Leave the salt pork in one piece so it is easy to remove.

Rinse ham bone and salt pork.

Place in a large saucepot, cover with water and bring to a boil. Let water boil for about 1/2 hour, then remove all accumulated foam.

Add beans and cover the kettle. Simmer slowly for about 3 hours.

Add remaining ingredients and cook 1 hour or longer until beans are soft and vegetables are cooked.

Remove from heat and cool; then remove salt pork, ham bone, celery, bayleaf, and, if desired, the onions and carrots. However, the carrots, if mashed, add much to the flavor of the soup.

Taste for seasoning and adjust if needed.

If particles of fat remain floating on top of soup, skim off after soup has cooled.

Reheat and serve piping hot.

Makes about 4 quarts.

## LENTIL SOUP

1 cup lentils	2/3 cup chopped carrots
2 quarts water or beef stock	1/4 teaspoon black pepper
1 small bayleaf	pinch of thyme
2 teaspoons salt	1/2 cup canned tomatoes— crushed
2 tablespoons bacon fat	2 frankfurters—sliced thin
2/3 cup chopped onion	
2/3 cup chopped celery	



Rinse lentils and boil slowly with salt and bayleaf in water 30–40 minutes or until lentils begin to break up.

Remove bayleaf.

Saute onions until clear in bacon fat. Add to soup pot with all remaining ingredients except frankfurters.

Simmer 15–20 minutes longer.

Add sliced frankfurters during last 5 minutes of cooking period.

Yield: about 2 quarts

### NEW ORLEANS SHRIMP GUMBO

1<sup>2</sup>/<sub>3</sub> cups chopped onion  
1<sup>2</sup>/<sub>3</sub> cups chopped celery & leaves  
1/4 cup butter  
1 clove garlic—chopped fine  
1 cup green pepper—cut in 1/2 inch cubes  
3/4 pound fresh okra—sliced in 1/4 inch slices  
1 large tomato—chopped  
1 pound shrimp in the shell or 12 ounces cleaned and deveined—cut in 1/2 inch pieces

1/2 cup chopped green onion tops  
1/4 cup chopped parsley  
1 small bayleaf  
2<sup>1</sup>/<sub>2</sub> quarts hot water  
1<sup>1</sup>/<sub>2</sub> teaspoons salt  
1/4 teaspoon black pepper  
1<sup>1</sup>/<sub>2</sub> teaspoons sugar  
2 cups cooked rice

Saute onion and celery in butter until clear.

Add garlic, green pepper, okra and saute lightly.

Add tomato and shrimp and heat until shrimp is pink.

Add remaining ingredients and simmer until vegetables are soft and flavors well blended (25–30 minutes).

Remove bayleaf.

*To serve:* Place rounded soup spoon of cooked rice in soup bowl. Ladle soup over rice.

*Note:* If fresh okra is unavailable, use frozen, not canned.

Yield: about 3 quarts

### MANHATTAN CLAM CHOWDER

1/4 cup butter  
1/4 cup chopped onion  
2 tablespoons flour  
1 cup water  
pinch of paprika  
pinch of pepper  
1<sup>1</sup>/<sub>2</sub> teaspoons salt  
pinch of thyme

2 cups canned tomatoes—crushed  
2 cups chopped clams  
2 cups clam juice  
1<sup>1</sup>/<sub>2</sub> cups cubed celery  
2 cups cubed potatoes  
1/2 cup cubed green peppers

Saute onion in butter until clear.

Add flour and stir to combine.

Add water and bring to a boil.

Add remaining ingredients and simmer, covered until vegetables are tender. (25–30 minutes)

Yield: about 2 quarts

### OXTAIL SOUP

1/2 pound of oxtails—cut in 1 inch pieces  
2<sup>3</sup>/<sub>4</sub> quarts cold water  
1 tablespoon salt  
2/3 cup pearl barley  
3/4 cup canned tomatoes—crushed  
1/2 cup chopped onion  
1/2 cup diced celery

1/2 cup diced carrots  
1/2 cup potatoes  
1/2 cup cubed cabbage  
1/2 cup cut green beans  
1/4 cup frozen peas  
1/4 cup frozen corn  
1/4 cup frozen lima beans  
1/4 teaspoon black pepper

Add water to oxtails and salt and simmer covered for 1 hour.

Add barley and continue cooking slowly for 1/2 hour, stirring occasionally so barley does not stick.

Add tomatoes, onion, celery, carrots and potatoes and simmer for 15 minutes. Add remaining ingredients and cook only until cabbage is tender (about 15 minutes). Total cooking time is 2 hours.

Add chopped parsley to each serving if desired.

Yield: about 3 quarts



## POTATO CHOWDER

3 tablespoons butter	2 teaspoons salt
1/2 cup sliced onions	1/8 teaspoon black pepper
2 tablespoons flour	1/8 teaspoon monosodium glutamate
3 1/4 cups hot milk	2 tablespoons green onion tops
1 pound potatoes—peeled and sliced thin	2 tablespoons chopped parsley
1/2 cup celery—chopped fine	
1/2 cup shredded carrots	
1/4 cup of water	

Saute onions in butter until clear but not brown.

Add flour and blend.

Add milk and let come to a boil.

Put potatoes, celery, carrots and water in a saucepan and simmer until tender. Add to the cream sauce.

Season with salt, pepper and monosodium glutamate.

Garnish with green onion tops and parsley.

Serves 6 to 8

## TOMATO BEAN SOUP

2 cups Great Northern beans	1/2 small clove garlic—crushed
1 1/2 quarts water	4 tablespoons bacon fat
1 ham bone or small ham hock	1/2 cup crushed canned tomatoes
water to cover	1/4 teaspoon white pepper
2 tablespoons chopped onion	1 teaspoon salt

Wash beans and soak over-night in cold water.

Cover ham hock or ham bone with water and simmer slowly for 2 hours or until meat can be easily separated from the bones.

Strain off stock and pick meat from the bones.

While ham is cooking, simmer beans 1 1/2 to 2 hours or until beans are tender, adding additional water if necessary.

Saute onion and garlic in bacon fat until clear.

Add 1 quart of ham stock and bring to a boil, then the beans and broth, and remaining ingredients.

Bring to a boil and simmer until flavors are well blended.

Taste for seasoning and add extra salt if necessary.

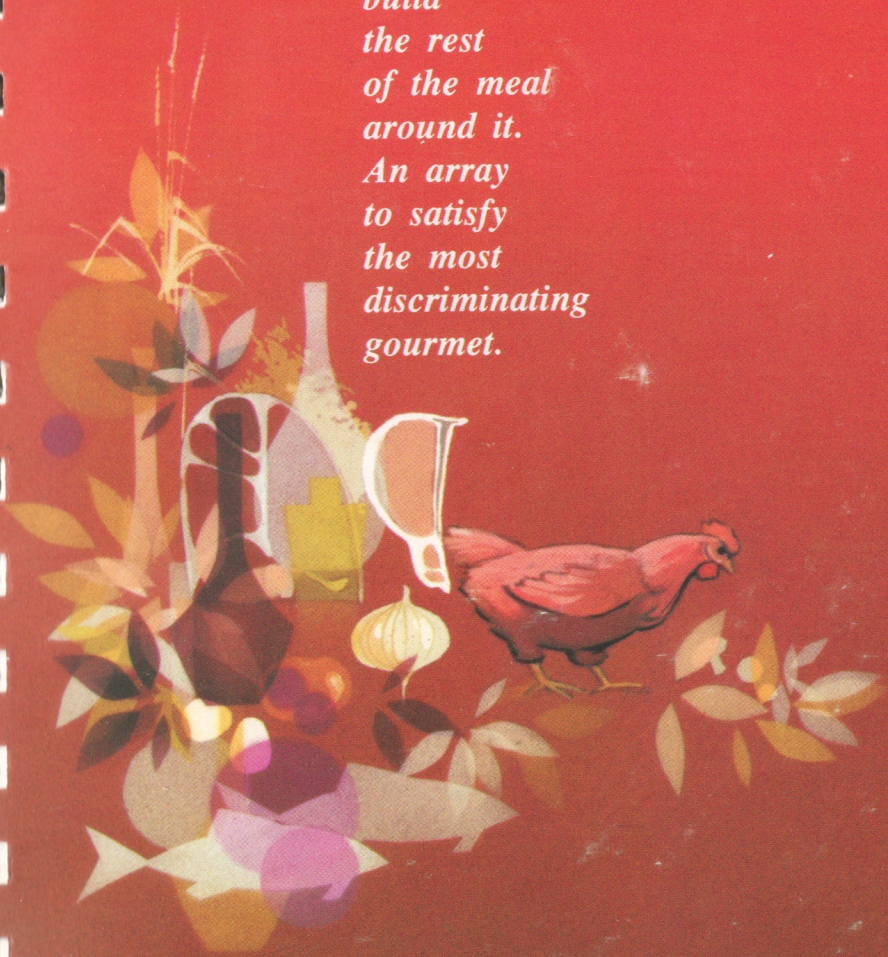
Add flecks of ham that have been picked from the bones.

Yield: about 3 quarts

*Helpful Hint:* Use remaining ham for a casserole dish or minced ham for sandwiches.



*Select the  
entree  
first and  
build  
the rest  
of the meal  
around it.  
An array  
to satisfy  
the most  
discriminating  
gourmet.*



BREAD 'N BUTTER

DESSERTS  
THAT SING

ENTREES FOR  
EPICURES

VEGETABLES  
'PLAIN & FANCY

SALADS THAT  
SATISFY



## **ENTREES FOR EPICURES**

**BEEF MUSHROOM CASSEROLE  
'DOWN ON THE FARM' FRIED CHICKEN  
COUNTRY GRAVY — FOR REAL!!!  
ROAST SPRING CHICKEN**

**CELERY BREAD DRESSING FOR CHICKEN  
TURKEY OR PORK**

**CHILI  
ROAST DUCKLING WITH ORANGE SAUCE  
ORANGE SAUCE FOR ROAST DUCKLING**

**EGGS SUPREME  
MEAT BALLS AND MACARONI  
SAUCE FOR MEAT BALLS AND MACARONI  
SAVORY MEAT LOAF — SAUCE PIQUANT**

**MEAT SAUCE FOR SPAGHETTI  
DEVILED PORK CHOPS  
PORK PAGODA  
POULET CAPITAN**

**SOUR CREAM NOODLE BAKE  
STUFFED PEPPERS SUPREME  
OVEN BAKED DEEP SEA WHITEFISH  
CAPERS VINAIGRETTE**

**STEAKETTE SAUCE FOR HULLINGBURGERS  
CREOLE MUSHROOM WINE SAUCE FOR BAKED FISH  
BARBECUE SAUCE**



## BEEF MUSHROOM CASSEROLE

1 cup fine noodles (broken)  
1 quart boiling salted water  
1 pound of ground lean beef  
1 1/2 cups sliced fresh mushrooms  
1 cup sliced onions  
1 1/2 cups chopped green pepper

1 tablespoon butter  
3/4 teaspoon salt  
1/4 teaspoon black pepper  
1 1/2 cups canned tomatoes—crushed  
1 cup grated Cheddar cheese

Cook noodles in boiling salted water. Drain. Set aside.

Saute beef in a heavy pot until lightly browned.

In a separate skillet, saute mushrooms, onions, and green pepper in butter until onions are clear. Do not brown.

Add to meat with seasonings and tomatoes. Bring to a boil.

Remove from heat, add noodles.

Pour into a 2 quart casserole. Top with grated cheese.

Bake at 350° until cheese is melted and casserole is piping hot (10–15 minutes).

Yield: 6 generous servings

## 'DOWN ON THE FARM' FRIED CHICKEN

Select 2 to 2 1/2 pound spring chickens. Cut into desired pieces.

Dip in milk; lay pieces on a tray to drain.

Sprinkle with salt and pepper. Roll in flour that has been seasoned with salt and pepper. Dust off excess flour.

Heat 1/4 inch melted fat in a heavy iron skillet.

Place floured chicken in hot fat, cover and pan-fry until chicken is brown on one side. Remove lid and turn pieces over. Continue frying until brown.

A few minutes before removing from pan, add 1/4 cup of hot water. Replace lid immediately, and leave on until bubbling stops.

Remove lid and fry until all water is cooked out and crust becomes crisp.

## COUNTRY GRAVY—FOR REAL!!!

Use the same skillet for gravy that was used for frying the chicken.

Pour off all but 2 tablespoons of the fat. Use the drippings and crunchy bits; this is what makes country gravy extra tasty.

Blend 2 tablespoons of flour into the fat and drippings.

Add 1 quart of hot milk gradually, stirring constantly. Bring to a boil and continue cooking 3 to 5 minutes until the gravy is glossy and the desired thickness.

Add a pinch of pepper and enough salt to suit your taste.

Serve "Down on the Farm" Fried Chicken and hot biscuits and hear your guests holler for seconds.

## ROAST SPRING CHICKEN

Use 2 1/2-3 pound fryers. Clean well, removing pin feathers and oil bag. Singe hairs over gas flame or with burning paper. Check to see that windpipe has been removed.

Take giblets from inside chicken and wash and trim as needed. Be certain all of gall is removed from the liver. Remove lungs and kidneys from inside the chicken.

Wash well under running cold water, but do not allow chicken to soak in water.

Dry with paper towels.

Rub lightly with salt.

Place chicken on rack of roasting pan; brush well with melted butter or margarine, being sure that all of surface is well coated.

Sprinkle breast and legs with a light coating of flour.

Roast at 450° for 35 minutes, basting frequently.

Turn heat to 500° for 20 minutes to give a golden brown color to chicken.

Continue basting until roasting is completed.

*Helpful Hint:* Young chickens may be split down the center and roasted on a mound of dressing.



## CELERY BREAD DRESSING FOR CHICKEN, TURKEY OR PORK

1 1-pound loaf stale white bread	1/4 cup chopped parsley
1 1/2 cups chopped onion	1/3 cup chopped celery leaves
3 1/2 cups chopped celery	2 teaspoons salt
6 tablespoons chicken fat or butter	1/2 teaspoon white pepper
	3/4 cup pork or chicken stock
	2 slightly beaten eggs

Tear bread into 1/2 inch pieces.

Saute vegetables in fat until clear. Do not brown. Cool slightly.

Add to bread with remaining ingredients and mix lightly, but thoroughly.

Pile loosely into a buttered baking pan and bake 1/2 hour at 350°.

Loosen with a spoon and turn dressing and continue baking for 15 minutes or until top is lightly browned.

Serve with pork, veal or fowl.

*Helpful Hint:* For celery-apple dressing, replace one-half of the celery with cored and chopped apples. Do not peel. Wonderful with roast pork or to use for stuffed pork chops.

Miss Hulling recommends baking dressing in a separate pan for more accurate results in roasting meat or fowl.

## CHILI

2 cups dried chili beans	1 1/2 quarts canned tomatoes
1 quart water	— crushed
1 1/2 quarts water	1 quart water
2 pounds ground lean beef	3 1/2 tablespoons chili powder
1 1/2 cups chopped onion	2 tablespoons salt
1/2 cup chopped celery	1/8 teaspoon black pepper
1/3 cup chopped green pepper	3/8 teaspoon Tabasco
1 clove garlic (chopped fine or put through a garlic press)	

Soak beans overnight in 1 quart of water.

Next day—add remaining water and simmer slowly until tender.

Brown meat in a skillet, add vegetables and saute until clear.

Add remaining ingredients and simmer (covered) for 1 hour.

Add beans and liquid and bring to a boil.

If desired, thicken with 2 tablespoons cornstarch mixed with 1/4 cup water.

Yield: about 3 1/2 quarts.

## ROAST DUCKLING WITH ORANGE SAUCE

Select a 3 1/2 pound duckling. Check to see that pin feathers, windpipe and oil bag are removed. Singe hairs over a gas flame or burning paper. Remove lungs and kidneys.

If giblets are used, trim and wash them.

Wash duck under cold running water; do not soak in water.

Dry well with paper towels.

Rub lightly with salt inside and out.

Place duck on wire rack of roasting pan.

Roast at 450° for 1 hour, keeping fat drained from the pan.

Prick the skin with a fork to aid fat to drain while roasting.

Reduce heat to 350° and roast for 30 more minutes, basting every 10 minutes with orange sauce.

Continue cooking until duck is golden brown and the surface has a shiny glaze.

4 generous servings

## ORANGE SAUCE FOR ROAST DUCKLING

1 cup sugar	1/2 teaspoon grated orange rind
1 cup frozen orange juice concentrate	

Bring all ingredients to a boil and simmer over low heat 3 to 4 minutes.

Use for basting duckling during roasting.



## EGGS SUPREME

1/2 pound fresh mushrooms— sliced	1 teaspoon salt pinch of pepper
1/4 cup butter	2 cups medium white sauce
12 hard-boiled eggs	1 cup grated Cheddar cheese

Saute mushrooms in butter for five minutes.

Slice the eggs and add with seasoning to the white sauce.

Drain mushrooms and add to above.

Place in individual casseroles, sprinkle with cheddar cheese and a dash of paprika.

Bake in a slow oven or heat under a broiler until bubbly.

Serve piping hot.

Yield: 8 servings

## MEAT BALLS AND MACARONI

### SAUCE FOR MEAT BALLS & MACARONI

3 3/4 cups canned tomatoes— crush or spin in blender	3/4 teaspoon salt pinch of black pepper
3/4 cup tomato paste	1 tablespoon chopped onion
1 1/2 cups beef stock	1/2 small clove garlic— pressed
3/4 teaspoon basil	1 teaspoon parsley
2 teaspoons sugar	

Simmer all ingredients 30–45 minutes.

Pour over meat balls and let stand while cooking;

1 1/4 cups macaroni in boiling salted water. Cook only until tender. Drain.

Bring meat balls and sauce to a boil.

Spoon over macaroni and serve piping hot.

Pass the Parmesan cheese for those who prefer the flavor.

*Helpful Hint:* If beef stock is not at hand, dissolve 1 bouillon cube in hot water.

## FOR MEAT BALLS

1 pound ground lean beef	1/4 teaspoon black pepper
1/2 pound ground lean pork	1 egg
1 cup bread crumbs	1/4 cup chopped onion
1/4 cup water	1 small clove garlic— pressed
1 teaspoon salt	

Mix all ingredients.

Shape into 32 round balls.

Place on a greased baking pan, barely touching.

Bake at 350° for 45 minutes or until done.

Drain off fat.

## SAVORY MEAT LOAF

1 1/2 pounds lean beef	1/2 teaspoon Worcestershire
1/2 pound lean pork	2 eggs
1/4 cup chopped onion	1/2 cup tomato juice
1 1/4 teaspoons salt	1/3 cup milk
1/4 teaspoon white pepper	3/4 cup dry bread crumbs

Grind meat through a coarse food chopper.

The meat must be lean.

Mix all ingredients except the meat until well combined.

Add ground meat and mix to blend well.

Line a loaf pan with brown paper. Pack the meat mixture firmly in the pan and turn out on a shallow roasting pan. Remove paper.

Bake at 300° for 1 1/2 hours or until done.

Transfer meat to a hot platter.

Drain off fat and use drippings for gravy.

Serves 8

*Helpful Hint:* Add sauteed sliced mushrooms to the gravy made from the drippings. For vegetable gravy, add cooked cubed carrots, diced celery and cubed onion.

Another Helpful Hint: Drizzle SAUCE PIQUANT over the loaf just before serving; or spread the loaf with sauce before baking.



## SAUCE PIQUANT

3 tablespoons brown sugar      1/3 cup catsup  
1/4 teaspoon nutmeg            1 teaspoon dry mustard

Combine all ingredients and heat just before spreading on the loaf.

## MEAT SAUCE FOR SPAGHETTI

1 tablespoon salad oil            1 quart canned tomatoes  
1/3 cup chopped onion            1/2 cup tomato paste  
1/3 cup chopped green pepper    1 tablespoon salt  
1 small clove garlic (chopped    1/4 cup sugar  
or put through a press)          pinch of cayenne pepper  
1 pound of lean ground beef

Saute vegetables in salad oil until clear.

Add beef and saute until meat is lightly browned.

Add remaining ingredients. Bring to a boil, cover, and simmer over low heat until flavors are well blended (45 minutes to 1 hour).

Serve over spaghetti which has been cooked in boiling salted water.

Do not overcook spaghetti.

Yield: about 6 cups meat sauce

Note: 1/2 pound raw spaghetti equals 5 1/2 cups cooked.

## DEVILED PORK CHOPS

6 5-ounce loin pork chops      1/8 teaspoon dry mustard  
1 teaspoon salt                    2 teaspoons Worcestershire  
1/4 teaspoon white pepper       2 teaspoons lemon juice  
2 1/2 cups chili sauce            1 teaspoon onion juice

Mix salt and pepper and sprinkle over the chops.

Mix remaining ingredients thoroughly.

Dip each chop into the sauce and place on a baking sheet.

Let stand 1 hour.

Pour remaining sauce over the chops.

Cover and bake at 300° about 1 hour or until done.

Serves 6

## PORK PAGODA

1 1/2 cups raw rice                    2 cups sliced fresh mushrooms  
3 tablespoons butter                (or 1 cup canned)  
1 pound lean pork, cut in          pinch of ginger  
thin strips                            pinch of nutmeg  
1 teaspoon salt                       2 tablespoons sherry  
1/4 teaspoon white pepper          few drops of soy sauce  
1 medium Bermuda onion —       1 tablespoon cornstarch  
sliced  
3/4 cup celery (cut slanting  
crosswise in strips)

Cook rice in boiling salted water, drain and set aside.

Melt butter in a skillet, add pork and saute, stirring until lightly browned.

Season with salt and pepper. Remove from skillet and set aside.

Place vegetables in skillet with 1/4 cup water, cover and simmer until vegetables are barely tender.

Return meat to skillet, add soy sauce, and cornstarch mixed with 2 tablespoons water.

Bring to a boil and cook until clear and slightly thickened. Add sherry and serve piping hot over rice, with extra soy sauce.

*Helpful Hint:* For a truly elegant entree, breast of young chicken, cut in strips may replace pork. Top with toasted or salted almonds.



## POULET CAPITAN

3 chicken breasts  
flour to coat chicken  
1/2 cup olive oil  
1/2 cup onion—chopped fine  
1/4 cup green pepper—  
chopped fine  
1 small clove garlic—crushed  
1/4 cup currants  
2/3 cup chicken stock or  
bouillon  
2 cups canned tomatoes—  
crushed or chopped

1 tablespoon chopped parsley  
1/4 cup toasted almonds  
1 1/2 tablespoons capers  
1/3 teaspoon curry powder  
pinch of thyme  
pinch of oregano  
1/2 bayleaf  
3/4 teaspoon salt  
pinch of black pepper  
1/2 teaspoon sugar  
1/4 cup sherry

Use chicken breasts from large fryers.

Split in half lengthwise. Dust with flour and shake off excess flour.

Fry golden brown in oil.

Remove from skillet and arrange in baking pan or casserole.

Saute vegetables in oil remaining in skillet until clear but not brown.

Soak currants in stock 30 minutes.

Add chopped tomatoes and currants to vegetables, add seasonings except the sherry, bring to a boil and simmer over low heat for 10 minutes.

Pour sauce over chicken breasts.

Bake at 350° for 30 minutes or until chicken is tender.

Remove from heat, carefully mix sherry into the sauce.

Serve 1/2 chicken breast with 1/2 cup sauce over savory or saffron rice.

Serves 6

## SOUR CREAM NOODLE BAKE

1 8-ounce package medium  
noodles  
1 pound ground lean beef  
1 tablespoon butter  
1 teaspoon salt  
1/8 teaspoon black pepper  
1/4 teaspoon garlic salt  
1 cup tomato sauce or puree  
1 cup creamed cottage cheese  
1 cup sour cream  
1 cup chopped green onions  
1 cup shredded sharp  
Cheddar cheese

Cook noodles in boiling salted water. Rinse in cold water and drain.

Brown meat in butter, then add salt, pepper, garlic salt, and tomato sauce. Simmer for five minutes.

Combine cottage cheese, sour cream, chopped onions and noodles.

Alternate layers of noodle mixture and meat mixture in a two-quart casserole, beginning with noodles and ending with meat.

Top with shredded cheese.

Bake at 350° for 20 to 25 minutes, or until cheese is melted and browned.

This serves 8.

## STUFFED PEPPERS SUPREME

6 medium green peppers  
2 tablespoons chopped onion  
2 tablespoons butter  
1 3/4 cups cottage cheese  
1 7-ounce can tuna  
1 egg—beaten  
1/3 cup bread crumbs  
1/2 teaspoon salt  
1/4 teaspoon white pepper  
1 teaspoon Worcestershire  
1 1/2 tablespoons chopped  
parsley  
3/4 cup cooked rice  
1/2 cup sour cream

Cut peppers in half lengthwise. Remove stem, seed core and membranes.

Par-boil in salted water 5 minutes. Drain.

Saute onions in butter until clear.

Combine with cottage cheese, flaked tuna, beaten egg, bread crumbs, rice and seasonings. Fold in sour cream.

Spoon into pepper halves.

Garnish with pimento strips and black olives.

Bake at 350° for 45 minutes.

Yield: 6 servings



## OVEN BAKED DEEP SEA WHITEFISH

Whitefish filets—three portions per pound  
melted butter  
soft bread crumbs

Cut fish filets in five ounce portions.

Trim crust from stale white bread, and grate or sift to make soft crumbs.

Dip fish in melted butter.

Roll in soft bread crumbs, place in shallow baking pan.

Sprinkle with salt and dust lightly with paprika.

Bake at 350° for 20 to 25 minutes.

Brown slightly under broiler.

Serve with vinaigrette sauce.

## CAPERS VINAIGRETTE SAUCE

1/4 cup olive oil	1/4 teaspoon dry chervil
1/4 cup wine vinegar	1 teaspoon chopped capers
2 teaspoons chopped parsley leaves	1 teaspoon salt
2 teaspoons chopped chives	1/2 teaspoon dry mustard
2 teaspoons chopped pimento	1/8 teaspoon black pepper

Combine olive oil and wine vinegar.

Add remaining ingredients.

Makes about 3/4 cup. This sauce keeps indefinitely if refrigerated.

## STEAKETTE SAUCE FOR HULLINGBURGERS

1 1/2 cups French dressing	2 tablespoons soy sauce
3/4 cup Chili sauce	

Blend ingredients.

Brush on both sides of chopped beefsteaks before grilling or broiling for sandwiches.

Try Steakette Sauce on cube steaks for sandwiches.

## CREOLE MUSHROOM WINE SAUCE FOR BAKED FISH

1/2 cup chopped onion	1 tablespoon sugar
1/2 cup green pepper—cut in 1/2 inch cubes	1 1/2 teaspoons salt
1 stalk celery—cut in 1/2 inch cubes	3/4 teaspoon black pepper
2 tablespoons salad oil	few drops Tabasco
1 cup sliced mushrooms	1 tablespoon cornstarch
3 cups canned tomatoes—crushed	2 tablespoons cold water
	3 tablespoons sherry

Saute onions, peppers and celery in salad oil until transparent.

Add mushrooms and saute 3 to 4 minutes.

Add tomatoes and seasonings and simmer for 30 minutes.

Moisten cornstarch in cold water, add to sauce and cook until clear and glossy.

Remove from heat and add sherry.

Serve hot over baked fish.

Yield: about 1 quart

## BARBECUE SAUCE

3 tablespoons bacon fat	2 tablespoons salt
1/3 cup chopped onion	1/3 cup sugar
2 cups tomato juice	1 1/2 teaspoons black pepper
2 cups catsup	1 teaspoon cayenne pepper
2 cups chili sauce	2 tablespoons Worcestershire
1 1/3 cups beef or pork drippings	1/2 cup vinegar
	2 1/2 tablespoons lemon juice

Saute onions in bacon fat until clear.

Add remaining ingredients except vinegar and lemon juice.

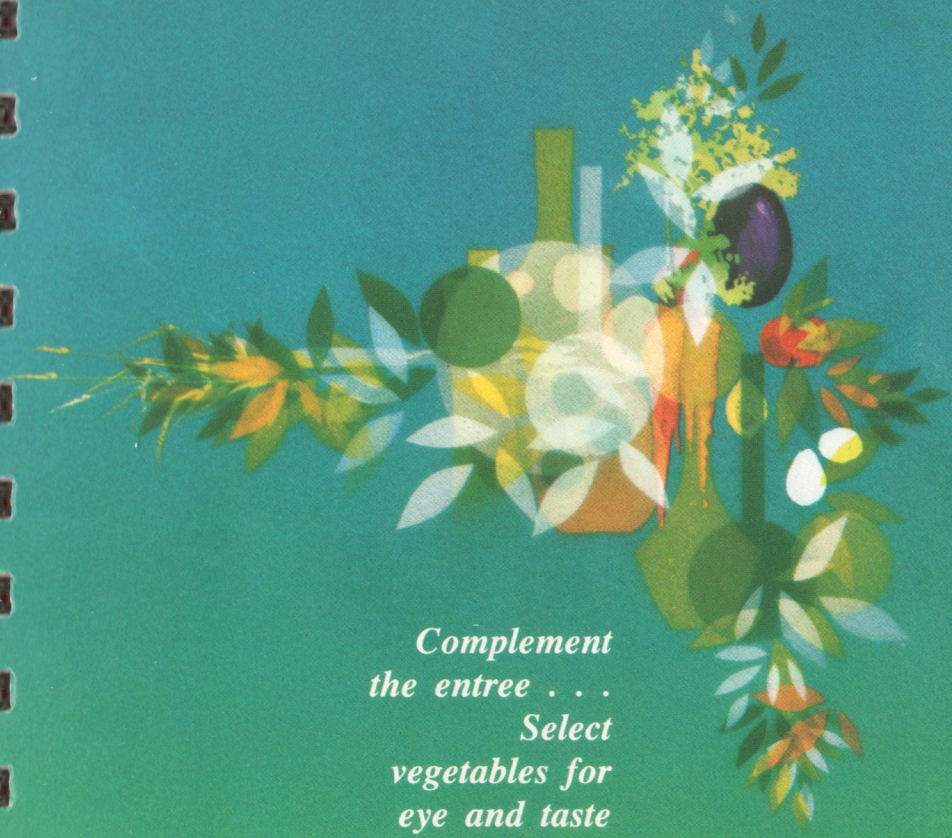
Bring to a boil and simmer over low heat 15 minutes.

Strain through a sieve and add vinegar and lemon juice.

When cool, refrigerate in a covered container for future use.

Yield: about 2 quarts





*Complement  
the entree . . .*

*Select  
vegetables for  
eye and taste  
appeal.*

*Remember  
the rules . . .  
choose carefully  
for freshness . . .  
do not over-cook . . .  
serve piping hot.*

BREAD 'N BUTTER

DESSERTS  
THAT BRING IT

CAKES  
COOKIES

VEGETABLES  
PLAIN & FANCY

SALADS THAT  
SATISFY



**VEGETABLES — PLAIN & FANCY**

**AUTUMN BUTTERNUT  
DUTCH CABBAGE  
EGGPLANT PATTIES  
SESAME EGGPLANT SOUFFLE**

**PARMESAN ONION RINGS  
SPANISH ONIONS en CASSEROLE WITH ALMONDS  
STUFFED BAKED POTATOES  
POTATO PANCAKES**

**SWEET POTATO & APPLE CASSEROLE  
EASY SAVORY RICE  
BAKED ACORN SQUASH WITH ORANGE SAUCE  
WHIPPED SQUASH WITH RAISINS**

**STEWED TOMATOES  
FRESH VEGETABLES en CASSEROLE  
ZUCCHINI PARMESAN**



## AUTUMN BUTTERNUT

1 large Butternut squash (2½ to 3 pounds)	1½ quarts sliced Jonathan apples (about 2 pounds) Do not peel.
¼ cup butter	1½ tablespoons shortening
¼ teaspoon salt	¼ cup sugar
1 tablespoon brown sugar	
pinch of white pepper	

Cut squash in half lengthwise. Scrape out seeds and membranes.  
Steam 30 minutes or bake upsidedown on foil in a moderate oven 350° until tender.

Scrape out pulp and mash or beat in a mixer until smooth.  
Season with butter, brown sugar, salt and pepper. Set aside.

Heat shortening in a small skillet.  
Add apples, sprinkle with sugar, cover and simmer over low heat until barely tender.

Spread in a 9 inch round or 8 inch square casserole.  
Spoon squash evenly over the apples.

Mix cornflakes with remaining ingredients for nutty topping and sprinkle over the squash.

Bake in a moderate oven 325° to 350° for 12 to 15 minutes or until lightly browned.

Serve piping hot.  
Serves 8

## FOR NUTTY TOPPING

3 individual packages or 3 cups cornflakes (crushed coarse)	½ cup chopped pecans 2 tablespoons melted butter ½ cup brown sugar
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*Helpful Hint:* Mashed Hubbard squash or sweet potatoes can be prepared in the same manner.

## DUTCH CABBAGE

1 medium head of red cabbage	1½ tablespoons sugar
1 cup water	1½ teaspoons salt
⅛ teaspoon pepper	2 tablespoons bacon fat

Shred the cabbage fine.  
Place all ingredients in a sauce pan and cook slowly for 15 to 20 minutes, or until cabbage is tender.

Remove from heat and add 3 tablespoons of cider vinegar.

*Helpful Hint:* Try red wine vinegar for a different flavor.

## EGGPLANT PATTIES

1 medium sized eggplant (1½ pounds)	¼ teaspoon salt pinch of pepper
1 egg—slightly beaten	1 tablespoon flour

Peel and cube eggplant.  
Steam or simmer in very little water until tender. Drain well. Mash with a fork.

Add remaining ingredients and mix to combine.

Drop from a spoon on lightly greased griddle or skillet.

Turn when bottom side is brown and continue cooking until brown and crispy.

Serve piping hot.

Yield: Serves 6

## SESAME EGGPLANT SOUFFLE

2 medium or 1 large eggplant (about 1½ pounds)	¼ cup melted butter
4 eggs, beaten	½ teaspoon salt
1 cup half & half cream and milk	¼ teaspoon white pepper
	¼ cup sesame seeds, lightly toasted for topping

Peel and cube eggplant.

Steam or cook in very little water until tender. Drain in a colander and squeeze out excess water by pressing with a spoon. Mash or crush with a whip.



Thoroughly mix remaining ingredients (except sesame seeds) and add to the eggplant.

Mix to combine and pour into a 2-quart shallow casserole or baking dish. Sprinkle sesame seeds over the top.

Set in a shallow pan with 1 inch of hot water and bake for 30 minutes at 350°, or until souffle puffs in the middle.

Serve very hot.

Yield: 6 to 8 servings

### PARMESAN ONION RINGS

Bermuda onions  
egg—milk mixture for  
breading

Parmesan crumbs  
flour

### EGG—MILK MIXTURE

1 cup milk  
1 egg—beaten

1/2 teaspoon salt

### BREADING MIXTURE

2 cups dry bread crumbs      1 tablespoon Parmesan cheese

Cut ends off of large onions, peel and remove all dry skin. Slice crosswise 1/2 inch thick. Separate into rings.

Dip onion rings in milk mixture. Coat with flour, again in the milk mixture and bread with Parmesan crumbs.

Fry in deep fat at 360° until brown and crisp.

*Helpful Hint:* Keep breaded rings separate. They may be prepared in advance and stored in the refrigerator until time for frying. Serve very hot.

### SPANISH ONIONS en CASSEROLE WITH ALMONDS

3 cups Spanish onions cut in 3/4 inch wedges	1/2 teaspoon salt
2 tablespoons butter	1/4 teaspoon pepper
2 tablespoons flour	1/4 cup sliced almonds
1 cup chicken broth	1/2 cup grated Cheddar cheese
1/4 cup light cream	1 cup bread crumbs

Parboil onions in small amount of water. Drain well.

Melt butter in a sauce pan, blend in the flour.

Add chicken broth and cream, stirring constantly until thickened and smooth.

Combine sauce, onions and almonds.

Pour mixture into a buttered casserole.

Bake in a water bath at 350° for 35 to 45 minutes.

Just before serving sprinkle cheese mixed with bread crumbs over the top and brown under the broiler.

Serves 6 to 8

*Helpful Hint:* Sliced almonds scattered over the top add a festive touch.

### STUFFED BAKED POTATOES

7 medium sized russet potatoes	1 tablespoon chopped parsley
2 tablespoons butter	1 tablespoon chopped celery leaves
1/2 cup hot milk	3/4 cup grated sharp cheese for topping
1/8 teaspoon salt	
pinch of white pepper	

Heat oven to 450°.

Select potatoes of equal size. Scrub thoroughly. Arrange on a baking pan or oven rack and bake until done, (about 45–60 minutes).

Remove from oven and immediately cut a lengthwise slice 1/2 inch thick from each potato.

Scoop out the pulp into a bowl, taking care not to break the skin. Mash well, or put through a ricer. Beat in milk, seasonings and chopped leaves. Spoon lightly into 6 shells.

Top each potato with 2 tablespoons grated cheese. Return to oven and heat until lightly browned.



Serve piping hot.

Serves 6

*Helpful Hint:* Add snipped chives, chopped green onion or grated sauteed onion for variation.

### POTATO PANCAKES

<b>6 medium potatoes</b>	<b>1/4 cup flour</b>
<b>2 eggs—beaten</b>	<b>(about)</b>
<b>1 tablespoon grated onion</b>	<b>1 teaspoon salt</b>
	<b>pinch of white pepper</b>

Peel potatoes, grate or run through fine food chopper.

Add remaining ingredients and mix to combine.

Heat shortening in a skillet (it should be 1/4 inch deep).

Spoon pancake batter into fat.

Saute until brown on one side, turn and brown the other side.

Drain on paper towel or cloth and serve piping hot with applesauce.

*Helpful Hint:* Amount of flour will vary with the water content of the potatoes.

### SWEET POTATO AND APPLE CASSEROLE

<b>6 medium sweet potatoes</b>	<b>3/4 cup hot water</b>
<b>2 cups sliced Jonathan apples</b>	<b>1/2 cup brown sugar</b>
<b>(core but do not peel)</b>	<b>2 tablespoons butter</b>

Steam sweet potatoes until almost tender. Peel and cut in 1/4 inch slices.

Cook apples in hot water, drain off and save the juice, and arrange in a buttered casserole alternately with sweet potatoes.

Sprinkle sugar over all, dot with butter and pour juice over sweet potatoes and apples.

Bake at 350° for 40—45 minutes.

Serves 8

### EASY SAVORY RICE

**4 tablespoons butter**  
**2/3 cup rice**

**2 cans undiluted brown onion soup**

Brown rice in butter in a saucepan.

Add the onion soup.

Cover and cook over low heat until liquid is all absorbed. (about 20 minutes) Do not stir, or rice will become mushy.

Shake the pan occasionally to prevent sticking.

Serves 4 to 5.

### BAKED ACORN SQUASH WITH ORANGE SAUCE

**4 medium acorn squash**  
**Orange sauce**

Cut squash in half lengthwise.

Remove seeds and membranes.

Place cut side down in a baking pan and bake at 300° for 45 minutes.

Turn right side up.

Spoon 1/3 cup sauce over each piece and continue baking until squash is tender.

Brown under broiler if desired.

Yield: Serves 8

### ORANGE SAUCE

**1 cup water**  
**2 cups orange juice**  
**1/2 teaspoon grated orange rind**

**2 cups sugar**  
**1/4 cup butter**  
**3/4 teaspoon salt**

Simmer all ingredients in a sauce pan over low heat about 30 minutes or until syrupy.

Yield: About 2 1/2 cups

*Helpful Hint:* Orange sauce will keep indefinitely if refrigerated. Use the same sauce for orange glazed sweet potatoes or carrots.



### WHIPPED SQUASH WITH RAISINS

2 pounds Butternut or  
Hubbard squash  
1/8 teaspoon salt  
1 tablespoon brown sugar

2 tablespoons butter  
2 tablespoons light cream  
1/4 cup seedless raisins

Wash and cut squash into 3 to 4 inch pieces for cooking. Remove seeds and membranes.

Bake covered or steam until tender.

Scrape pulp from membrane into mixing bowl. Mix at low speed, or beat by hand until smooth.

Add remaining ingredients, spoon into a buttered casserole and bake at 350° for 10 to 15 minutes or until squash is hot.

Serves 6 to 8.

### STEWED TOMATOES

1 tablespoon butter  
2 tablespoons chopped onion  
3 cups canned tomatoes  
2 1/2 tablespoons sugar

1/2 teaspoon salt  
pinch of white pepper  
1 tablespoon cornstarch  
2 tablespoons water

Saute onions in butter until onions are golden in color.

Add tomatoes and seasoning and bring to a boil.

Mix cornstarch with water and add slowly, stirring to prevent lumps.

Continue cooking over low heat until thickened and glossy. (about 5 minutes)

Serves 6

*Helpful Hint:* Sprinkle each serving with toasted croutons to add variety in texture.

### FRESH VEGETABLES en CASSEROLE

2 tablespoons butter  
1 medium onion—sliced  
1 cup sliced carrots  
1 cup sliced celery  
1 medium green pepper—  
seeded and sliced  
3/4 cup sliced fresh  
mushrooms

1 cup fresh green beans  
(cut in 2 inch pieces)  
1 1/4 cups canned tomatoes  
2 teaspoons salt  
pinch of black pepper  
1 teaspoon sugar

Melt the butter in a sauce pan.

Add onion, carrots and celery. Cover and simmer for about twenty minutes.

Add the sliced green pepper and mushrooms, cover and simmer for thirty minutes.

While these are cooking, steam the green beans until tender in a very small amount of water.

Add beans and tomatoes to the cooked vegetables.

Season and heat to boiling.

*Helpful Hint:* For extra eye appeal, slice the vegetables diagonally.

### ZUCCHINI PARMESAN

1 quart sliced zucchini squash  
1/2 cup cooked rice

2 cups stewed tomatoes  
1 1/2 cups Parmesan cheese

Steam zucchini or simmer in very little water in a covered sauce pan until half-cooked.

Drain well and place in a buttered casserole.

Sprinkle cooked rice over the squash.

Spread stewed tomatoes evenly over the rice.

Top with Parmesan cheese.

Bake at 350° for 15–20 minutes.

Yield: Serves 8



*Delicious and  
nutritious . . .  
Good salads  
demand a  
delicate  
touch.  
Use your  
imagination . . .  
add the proper  
dressing  
and wait for  
compliments.*



BREAD 'N BUTTER

DESSERTS  
THAT DELIGHT

CAKES, CANDIES  
COOKIES

SALADS THAT  
SATISFY



## **SALADS THAT SATISFY**

**ALMOND GINGERALE SPARKLE**

**SWEET-SOUR BEETS**

**BERMUDA SALAD BOWL**

**SESAME MELBA**

**CALIFORNIA FRUIT SALAD**

**CHEERY CHERRY SALAD**

**CHEESE CAKE SALAD**

**CIDER WALDORF**

**CRAB LOUIS**

**SLICED CUCUMBERS IN SOUR CREAM**

**FROSTY FRUIT SALAD**

**GREEN BEANS VINAIGRETTE**

**RED KIDNEY BEANS VINAIGRETTE**

**JELLIED MOCHA PECAN**

**SUNSHINE SALAD**

**SLICED TOMATOES MARINADE**

**JULIENNE TURNIPS IN SOUR CREAM**

**TUNA SALAD**

**SOUR CREAM HORSERADISH SAUCE**

**CHESHIREBURGER RELISH**

**CRANBERRY ORANGE RELISH**

**FRENCH DRESSING**

**RUSSIAN DRESSING**

**FRUIT MAYONNAISE**

**SEASONED VINEGAR**

**TARTARE SAUCE**

**SPRING SALAD DRESSING**

**THOUSAND ISLAND DRESSING**



### ALMOND GINGERALE SPARKLE

2 3-ounce packages lemon flavored gelatin	2 cups gingerale
2 cups boiling water	2 cups seedless green or Tokay grapes
1/2 teaspoon salt	1 cup crushed pineapple
1/4 teaspoon paprika	1/2 cup sliced almonds

Pour boiling water over gelatin and stir until clear and gelatin is dissolved. Add seasoning and gingerale. Set pan in crushed ice and cool until syrupy. Add remaining ingredients. Spoon or pour into molds and refrigerate until firm, preferably over night. Unmold and serve.  
Yield: 10 to 12 servings.

### SWEET—SOUR BEETS

1 quart sliced cooked beets	1 cup seasoned vinegar
1/2 cup sliced sweet onions	

Arrange beets and sliced onions in layers in a bowl. Add vinegar and let stand for 30 minutes before serving. Stir carefully once while standing.  
Yield: about 1 quart

### BERMUDA SALAD BOWL

1 1/2 quarts shredded lettuce	3/4 cup sliced stuffed olives
1 quart cauliflower flowerettes (sliced thin so flower shapes show)	crumbled blue cheese
2 medium Bermuda onions— sliced thin	French dressing

Lightly toss lettuce, cauliflower and onions. Heap in salad bowl or individual servings.

Sprinkle top with olives and crumbled blue cheese if desired.  
Pass the French dressing.

Yield: about 3 quarts

*Helpful Hint:* Green onions may be used when in season. Slice them—tops and all

### SESAME MELBA

Cream 1/2 cup soft butter with 1/2 cup Parmesan cheese. Slice day-old bread 1/4 inch thick. Spread with cheese butter, sprinkle with sesame seeds and place on a cookie sheet.

Bake at 325° until lightly browned.

Excellent to serve with Bermuda salad, any tossed greens, or with soups.

*Helpful Hint:* Try poppyseed with cheese butter on thin slices of French bread or caraway on Party rye.

### CALIFORNIA FRUIT SALAD

2 large seedless oranges— peeled and sectioned	1 cup canned peaches—cubed
1 medium banana—cut in thick slices	1 cup canned pears—cubed
1/2 cup pineapple cubes	2 red apples, cored and cubed (do not peel)
1 cup whole green or Tokay grapes	1/2 cup sour cream
	1 cup whipped cream
	shredded coconut for topping

All fruit must be well drained and chilled.

Carefully fold in the sour cream, then the whipped cream.

Pile lightly on a platter and sprinkly with coconut.

Just before serving, decorate with mandarin orange slices, fresh strawberries or any available fresh fruit.

Cantaloupe or honeydew melon chunks may replace part of the fruit.

*Helpful Hint:* Plan to prepare this salad just before serving. Fresh fruit may darken on standing, and cream may become watery.



### CHEERY CHERRY SALAD

- |  |  |
|--|--|
| 2 (3 ounce) packages black cherry gelatin    | 1 #1 can (1 cup) crushed pineapple—drained                   |
| 2 cups boiling water                         | 2 cups cherry and pineapple juice (add water to make 2 cups) |
| 1 #303 can black cherries—pitted and drained |  |

Pour boiling water over gelatin and stir until clear and gelatin is dissolved. Add remaining juice.

Chill until partially set. Add remaining ingredients.

Spoon or pour into molds and refrigerate until firm, preferably overnight. Unmold and serve.

Yield: 10–12 servings

### CHEESE CAKE SALAD

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 2 1/4 teaspoons gelatin         | 1 1/2 teaspoon lemon gratings        |
| 1/2 cup lemon flavored gelatin  | 2 1 tablespoon orange gratings       |
| 6 tablespoons sugar             | 1 1/2 cup cream cheese               |
| 1 cup boiling water             | 2 1 cup cottage cheese               |
| 3/4 cup pineapple juice         | 1 3/4 cup crushed pineapple          |
| 3 tablespoons fresh lemon juice | 6 3 cups green and red gelatin cubes |
|                                 | 2 1 cup whipped cream                |

Mix gelatin with sugar and flavored gelatin.

Add boiling water and stir until dissolved.

Add juices and gratings. Mix until well blended, chill until thick and syrupy but not set.

Cream cottage cheese and cream cheese until smooth. Fold into thickened mixture.

Add pineapple and gelatin cubes.

Carefully fold in whipped cream.

Pour into a two-quart mold and chill overnight.

Unmold. Decorate with whipped cream if desired.

Yield: 8 to 10 servings

*Helpful Hint:* Gelatin for cubes should be made the day before. Use your favorite flavor—pour into pans 3/4 inch deep—chill to set and cut in cubes.

### CIDER WALDORF

- |  |                      |
|--|----------------------|
| 2 (3 ounce) packages lemon flavored gelatin        | 1/2 cup diced celery |
| 1 quart apple cider                                | 1/2 cup pecan pieces |
| 2 cups apples cut in sticks (core but do not peel) |                      |

Heat half the cider with the gelatin until clear and gelatin is dissolved.

Chill until partially set. Add remaining ingredients.

Pour or spoon into molds.

Refrigerate until firm, preferably overnight.

Unmold and serve with fruit mayonnaise.

Yield: 10 servings

### CRAB LOUIS

- |   |   |
|---|---|
| 1 1/2 cups mayonnaise                       | 1 teaspoon Worcestershire                 |
| 1/3 cup French dressing                     | 1/8 teaspoon salt                         |
| 1/3 cup chili sauce                         | 1/8 teaspoon freshly ground pepper        |
| 2 tablespoons minced green onions or chives | 2 drops Tabasco                           |
| 2 tablespoons chopped green stuffed olives  | 3 cups cooked crabmeat—drained and flaked |
| 1 teaspoon prepared horseradish             | 6 cups shredded lettuce                   |
| 1 teaspoon onion juice or grated onion      | 3 hard cooked eggs—quartered              |
| 1 teaspoon lemon juice                      | 12 tomato wedges                          |
|   | 3 tablespoons capers                      |

Combine first twelve ingredients with crabmeat.

Heap shredded lettuce lightly on 6 salad plates.

Top with crabmeat mixture.

Sprinkle with capers.

Garnish with quarters of egg and tomato wedges.

Serves 6



### AUNT LENA'S SLICED CUCUMBERS IN SOUR CREAM

2 cups thinly sliced cucumbers    1/4 cup seasoned vinegar  
1/4 cup sliced Spanish onions    1/4 cup sour cream

Pour vinegar over cucumbers and onions, let stand 15 minutes.  
Drain in a strainer and discard the liquid.  
Combine sour cream with the cucumbers.  
Serve icy cold.  
Serves 4

### FROSTY FRUIT SALAD

1 cup shredded cocoanut    2 cups miniature  
1 cup crushed pineapple    marshmallows  
1 cup diced canned peaches    1/2 cup mayonnaise  
1 cup diced orange sections    2 cups whipped cream  
1 cup seedless green grapes

Drain fruits well.  
Fold in mayonnaise, marshmallows and whipped cream.  
Spoon into molds, cover and freeze until solid.  
Serve frozen.  
Yield: 12 servings  
*Helpful Hint:* Use pitted Royal-Anne cherries when green grapes are not on the market. This salad will keep in the freezer indefinitely if it is carefully covered or wrapped.

### GREEN BEANS VINAIGRETTE

3 1/2 cups cooked green beans    1/3 cup seasoned vinegar  
1 cup celery—cubed fine    2 teaspoons salad oil  
3 tablespoons grated onion    1 teaspoon salt  
1/4 cup chopped pimento

Drain green beans.  
Combine with remaining ingredients.

Toss lightly, chill and serve.  
*Helpful Hint:* Mix green and yellow beans.

### RED KIDNEY BEANS VINAIGRETTE

2 cups red kidney beans    1/2 cup celery—diced fine  
(drained)    2 tablespoons pimento pieces  
1/4 cup chopped Spanish    1/4 cup seasoned vinegar  
onions    3/4 teaspoon salad oil  
1/4 cup chopped green pepper

Mix all ingredients. Serve warm or cold.  
Yield: 6 to 8 servings

### JELLIED MOCHA PECAN

1/2 cup cold water    2/3 cup sugar  
2 tablespoons gelatin    1/4 teaspoon vanilla  
3 cups boiling hot coffee    1/2 cup pecan pieces

Soak gelatin in cold water for 5 minutes.  
Add hot coffee and stir until gelatin is dissolved.  
Add sugar and vanilla.  
Chill until syrupy and fold in the pecans.  
Dip into molds and chill until set.  
Wonderful as a dessert with whipped cream, or as a gelatin salad on crisp greens.  
Yield: 8 servings



### SUNSHINE SALAD

2 (3 ounce) packages lemon gelatin	2 cups pineapple juice
2 cups boiling water	2½ cups grated carrots
	1½ cups crushed pineapple

Pour boiling water over gelatin and stir until clear and gelatin is dissolved. Add pineapple juice.

Chill until partially set.

Add carrots and pineapple. Mix well.

Spoon or pour into molds and refrigerate until firm, preferably over night.

Unmold and serve.

Yield: 10 servings

### SLICED TOMATOES MARINADE

Large ripe tomatoes	Seasoned vinegar
Green onions — sliced, tops and all	Olive oil

Slice large red ripe tomatoes about ½ inch thick (allow 2 slices per person). Place close together in a single layer in a shallow serving dish. Sprinkle with green onions.

Drizzle with olive oil, and add enough seasoned vinegar to almost cover the tomatoes.

Chill in the refrigerator for ½ hour before serving.

### JULIENNE TURNIPS WITH SOUR CREAM HORSERADISH SAUCE

4 medium turnips	½ cup sour cream horseradish sauce
½ cup seasoned vinegar	

Peel turnips, slice in ⅜ inch slices and cut in thin strips.

Marinate for 15 minutes in seasoned vinegar.

Drain well and add the horseradish sauce. Serve at once.

Yield: about 2 cups

### SOUR CREAM HORSERADISH SAUCE

½ cup sour cream	2 tablespoons seasoned vinegar
½ teaspoon salt	
2 tablespoons prepared horseradish	

Combine all ingredients. This sauce is excellent with boiled beef, corned beef or prime rib.

### TUNA SALAD

1 13-ounce can tuna, drained and cut in ¾ inch cubes or flaked with a fork	2 tablespoons chopped pimento
1 tablespoon white vinegar	2 tablespoons chopped sour pickles
½ teaspoon salt	¼ cup chopped sweet pickles
¼ teaspoon white pepper	2 hard-cooked eggs — diced
2 cups diced celery	1¼ cups mayonnaise

Sprinkle tuna with salt, pepper and vinegar and let marinate 15 minutes. Add remaining ingredients, mix lightly and fold in mayonnaise last.

Yield: about 1 quart

### CHESHIRE BURGERELISH

1 cup sweet pickle relish	¼ teaspoon Worcestershire
2 tablespoons horseradish	2 tablespoons chopped onion
1½ tablespoons prepared mustard	6 drops Tabasco sauce
2½ tablespoons chili sauce	1½ tablespoons French dressing
2 tablespoons mayonnaise	pinch of salt

Drain pickle relish well, add remaining ingredients and mix to combine.

Use as a dressing for chopped beef steak or frankfurter sandwiches.

Yield: about 1½ cups



### CRANBERRY ORANGE RELISH

1 pound cranberries  
1 medium seedless orange  
2½ tablespoons frozen orange juice concentrate  
2 cups sugar

Wash and stem cranberries.

Cut oranges (include peeling) and grind in a food chopper.

Add orange juice and sugar. Mix to combine.

Let stand at room temperature and stir occasionally until sugar is completely dissolved.

Store in refrigerator in a covered container. This will keep for several days under refrigeration.

Serve with chicken, turkey or pork entrees.

Yield: about 1 quart

### FRENCH DRESSING

2 eggs  
6 tablespoons sugar  
2 tablespoons salt  
¼ teaspoon garlic powder or 2 cloves garlic pressed  
½ cup chopped onion  
1 tablespoon paprika  
⅛ teaspoon cayenne pepper  
1 tablespoon dry mustard  
⅛ teaspoon white pepper  
1 cup cider vinegar  
1 quart salad oil

This is best if prepared in a blender.

Blend eggs and seasonings, add vinegar and blend.

Add salad oil gradually and continue blending until well mixed.

Yield: about 6 cups

*Helpful Hint:* Add 1½ tablespoons tarragon vinegar if flavor is preferred.

### RUSSIAN DRESSING

1 cup Thousand Island dressing  
¼ cup pickled beets—chopped fine

Mix beets with dressing, adding enough extra beet vinegar to make dressing a light pink.

Use with tossed salad or greens, or as a spread for Ruben sandwiches.

Yield: about 1¼ cups

### FRUIT MAYONNAISE

¼ tablespoons cream cheese  
2 tablespoons powdered sugar  
1 cup mayonnaise  
3 tablespoons orange juice  
1½ teaspoons grated orange rind  
½ cup sour cream

Cream cheese with a fork until smooth.

Blend in sugar and mayonnaise, add orange juice and gratings and beat until smooth. Fold in sour cream.

Serve over fruit salad or fruited gelatin.

This dressing will keep for a day or two if refrigerated.

Yield: about 1¾ cups

### SEASONED VINEGAR

2 cups cider vinegar  
1½ cups sugar  
2½ tablespoons salt  
2 teaspoons black pepper

Combine all ingredients.

Mix well so salt and sugar are completely dissolved.

Be sure to stir each time before using.

*Helpful Hint:* This keeps indefinitely. Use for slaws or for marinating salad vegetables.

### TARTARE SAUCE

1 tablespoon chopped sweet pickles  
1 tablespoon chopped stuffed olives  
1 tablespoon chopped capers  
2 teaspoons chopped parsley  
1 teaspoon grated onion  
2 teaspoons Worcestershire  
1 cup mayonnaise

Mix chopped ingredients and seasonings and fold in mayonnaise. Chill.

Serve with seafood.

Yield: about 1¼ cups



### SPRING SALAD DRESSING

1 cup sour cream  
1/2 cup mayonnaise  
2 teaspoons cider vinegar  
1 tablespoon sugar  
1 teaspoon salt  
1/8 teaspoon pepper  
1/4 cup minced green onions

1/4 cup radishes—  
chopped fine  
1/4 cup cucumbers—  
chopped fine  
1/4 green pepper—  
chopped fine  
1 clove of garlic—  
chopped very fine

Blend first six ingredients.

Fold in chopped vegetables.

Excellent on salad greens, tomatoes or crisp lettuce.

This dressing is perishable. Make only what you need for one meal.

Yield: 2 cups

### THOUSAND ISLAND DRESSING

1 cup mayonnaise  
1/4 cup chili sauce  
2 tablespoons chopped  
sweet pickle  
1 tablespoon chopped  
sour pickle

1 tablespoon chopped  
stuffed olives  
1 hard-cooked egg white—  
chopped

Combine all ingredients.

Reserve the hard-cooked egg yolk to crumble over the salad just before serving.

Yield: about 1 1/2 cups



*Hot breads  
created by  
your own hands  
make the  
simplest meal  
a special  
occasion.  
Serve a lot  
from the  
oven hot.*



**BREAD 'N BUTTER**

**BUTTERMILK BISCUITS  
SHORTCAKE BISCUITS  
BUTTERMILK COFFEE CAKE  
CORNBREAD**

**BANANA FRITTERS  
PEACH FRITTERS  
PEACH SAUCE FOR FRITTERS  
QUEEN OF MUFFINS**

**GARLIC BUTTER  
KATIE'S KENTUCKY KORN KAKES  
BRAN MUFFINS  
WHIPPED BUTTER**

**HONEY BUTTER  
SCOTCH OATMEAL BREAD  
EVER-READY ROLLS**



## BUTTERMILK BISCUITS

2 cups sifted all purpose flour    1/4 teaspoon soda  
1/2 teaspoon salt                    5—6 tablespoons shortening  
3 teaspoons baking powder        7/8—1 cup buttermilk

Sift dry ingredients together.

Cut shortening into flour with pastry blender or 2 knives until mixture is like coarse cornmeal.

Add buttermilk and mix only to combine. Do not over mix.

Turn out on a lightly floured board or canvas.

Knead gently 6 or 7 times. Pat or roll dough 1/2 inch thick.

Cut with a floured cutter.

Place biscuits on an ungreased baking sheet 1 inch apart.

Bake at 450° for 12—15 minutes.

Yield: 12 large or 24 small biscuits

*Helpful Hint:* If a very tender biscuit is desired, replace all purpose flour with cake flour and reduce buttermilk to 3/4 cup.

## SHORTCAKE BISCUITS

2 cups sifted all purpose flour    1/2 cup shortening  
3 teaspoons baking powder        1 egg—beaten  
3/4 teaspoon salt                    about 1/3 cup milk  
4 tablespoons sugar                melted butter for topping

Sift dry ingredients.

Cut shortening into flour with a pastry blender or 2 knives until mixture resembles coarse cornmeal.

Beat eggs, add to milk and add to flour mixture, mixing only to combine. Do not over-mix.

Turn on a lightly floured board or canvas and knead lightly 6 or 7 times. Separate into 2 balls. Roll or pat each piece of dough 1/2 inch thick. Brush 1 piece with butter and top with second piece of dough. Roll lightly to 1/2 to 3/4 inch thick. Cut with a 2 1/2 inch floured cutter. Brush tops with butter.

Place on baking sheet 1 inch apart, and bake at 450° for 12—15 minutes or until golden brown.

While still warm, split, add more butter if desired, fill and top with your favorite fruit and serve with whipped cream.



Makes 8 shortcakes.

*Helpful Hint:* Allow 4 cups sweetened crushed or sliced strawberries and 1 cup heavy cream (whipped) for 8 servings.

For a large shortcake—pat one half of the dough in a 9-inch round pan, brush with butter, top with remaining dough, brush with butter and bake until golden brown. Split and fill with sweetened fruit, cut in wedges and serve with whipped cream.

## BUTTERMILK COFFEE CAKE

Use your favorite yeast coffee cake recipe.

Pat and shape the dough into a 9-inch round layer cake pan. The dough should be about 1/2 inch thick.

Mix 1/4 cup buttermilk with 1/4 cup sour cream. Spread generously over top of the dough.

Sprinkle with cinnamon and sugar. Using ends of fingers, make deep indentations in the top of the dough; sprinkle on more cinnamon and sugar.

These dents make nice gooey pockets. Let stand in a warm place until double in bulk and bake according to your coffee cake directions.

## CORNBREAD

1 cup white cornmeal	1 1/2 teaspoons sugar
1 cup yellow cornmeal	1 egg—well beaten
1 1/4 teaspoons baking powder	2 cups buttermilk
3/4 teaspoon soda	1/2 cup bacon fat or melted shortening
1 1/2 teaspoons salt	

Mix or sift dry ingredients.

Add egg and melted fat to milk.

Add liquid ingredients and dry ones all at once and mix only to combine.

Grease a 9 by 9 by 2 pan and dust with cornmeal.

Pour in batter and bake in a hot (450°) oven for 20—25 minutes or until lightly browned.

For an extra crunchy top, sprinkle lightly with cornmeal before placing in the oven.



## BANANA FRITTERS

1 cup sifted all purpose flour	1/3 cup milk
2 teaspoons baking powder	2 teaspoons melted shortening
1 1/4 teaspoons salt	ripe, but firm bananas
1/4 cup sugar	powdered sugar
1 egg — well beaten	

Sift dry ingredients.

Combine remaining ingredients and add all at once to dry ingredients. Mix only until batter is smooth.

Cut peeled bananas in half lengthwise, then 3 pieces crosswise. Dip in lemon juice, then in powdered sugar.

Place on a tray and let stand for 30 minutes. Drain, dip in batter and fry in deep fat at 365° 3–5 minutes or until golden brown.

Drain on a rack or paper towel.

Serve hot with fried chicken or roast pork.

## PEACH FRITTERS

2 1/2 cups all purpose flour	2 cups milk
4 1/2 teaspoons baking powder	1/4 cup melted butter
4 1/2 teaspoons sugar	1 cup chopped peaches —
1/2 teaspoon salt	well drained
3 eggs	

Sift dry ingredients.

Beat eggs and add milk.

Add to dry ingredients and stir only enough to combine.

Add melted butter. Fold in the fruit.

Heat 1/8 inch melted fat in a skillet.

Spoon fritter batter carefully into the hot fat (1/3 cup of batter makes a 3-inch fritter).

Fry until brown on one side, turn and fry until done. Drain on cloth or paper toweling.

Yield: 12 fritters

*Helpful Hint:* Fresh, frozen or canned fruits may be used. Be sure the fruit is well drained. For variation, use the same batter with drained corn, fresh chopped apples, or cooked rice. Red cherries, fresh blueberries or crushed pineapple make a welcome change.

## PEACH SAUCE FOR FRITTERS

2 cups peach juice	1 1/2 tablespoons lemon juice
2 tablespoons cornstarch	pinch of salt
1 cup sugar	

Heat juice.

Mix cornstarch and sugar, add to juice and cook until clear.

Add lemon juice.

Makes 2 1/2 cups.

*Helpful Hint:* Serve apple or corn fritters with maple syrup. For other fritters use the juice from the drained fruit to make the sauce.

## QUEEN OF MUFFINS

1/4 cup melted butter	1/2 teaspoon salt
1/3 cup sugar	1/2 cup milk
1 egg — well beaten	3/4 cup blueberries — (drained,
1 1/2 cups sifted all purpose	if canned or frozen are
flour	used)
2 1/2 teaspoons baking powder	

Cream butter and sugar, add the egg and blend.

Sift dry ingredients and add alternately with milk. Mix only to combine.

Fold in blueberries with last amount of flour.

Bake in greased muffin pans at 400° for 20 minutes or until done.

Yield: 12 muffins

*Helpful Hint:* For variations: replace blueberries with crushed pineapple, chopped sour red cherries, bacon bits, raisins, chopped uncooked prunes or apricots.

## FOR GARLIC BUTTER

Add 1/4 teaspoon garlic powder or press 4 cloves of garlic to 1 pound of whipped butter.

Use as a spread for garlic toast or garlic bread.

*Helpful Hint:* Store all whipped butter in refrigerator in a well covered glass or plastic container.



### KATIES KENTUCKY KORN KAKES

1 cup yellow cornmeal  
1 tablespoon baking powder  
2 1/4 teaspoons sugar  
1/2 teaspoon salt  
1 egg  
1/4 cup melted butter

Mix dry ingredients until well blended.

Beat egg, add milk and shortening. Mix only enough to moisten the cornmeal.

Fry on a lightly greased griddle.

Serve with maple syrup or honey and crisp bacon.

Serves 5 to 6

### BRAN MUFFINS

2 cups sifted all purpose flour  
2 cups bran  
2 teaspoons baking powder  
3/4 cup sugar  
1 cup raisins, chopped dates  
or nuts  
1 egg—well beaten  
1 1/2 cups milk  
1/2 cup molasses  
3 tablespoons melted butter

Mix dry ingredients, add the raisins.

Mix egg with remaining ingredients and add to dry ingredients all at once. Mix only to combine.

Fill greased muffin pans 3/4 full. Bake at 425° for 25 minutes or until done.

Yield: about 2 dozen small muffins

### WHIPPED BUTTER

Whip 1 pound of butter at medium speed until butter is light and fluffy.

Be sure to scrape down the bowl several times while butter is beating. This should double in volume.

### FOR HONEY BUTTER

When butter is well creamed, slowly add 2 pounds (2 3/4 cups) honey and continue beating until light and fluffy. Superb on hot biscuits.

### SCOTCH OATMEAL BREAD

2 cups rolled oats  
2 cups boiling water  
1 cake compressed yeast  
1/2 cup luke-warm water  
1/4 cup molasses  
1/4 cup boiling water  
2 teaspoons salt  
1 tablespoon sugar  
5 cups all purpose flour

Pour boiling water over rolled oats and set aside to cool. When lukewarm, add yeast cake which has been softened in the 1/2 cup of warm water.

Add salt, sugar and molasses which has been mixed with the 1/4 cup of boiling water. Mix well.

Add the flour and knead as for white bread, but do not add any more flour. If the dough should stick to the sides of the bowl when kneading, grease the bowl with a little melted shortening.

Work the dough only until it leaves the sides of the bowl. Cover and let rise until double in bulk.

Shape into three loaves. Let rise in greased loaf pans until double in bulk.

Bake 50 to 60 minutes in a moderate oven (350°).

Delicious toasted!! mmm—good!

### EVER-READY ROLLS

1 cake yeast  
1/2 cup lukewarm water  
2/3 cup shortening  
2/3 cup sugar  
1 teaspoon salt  
1 cup mashed potatoes  
1 cup scalded milk  
2 eggs—well beaten  
4 1/2—5 cups sifted all purpose flour

Soften yeast in warm water.

Add shortening, sugar, salt and mashed potatoes to scalded milk.

When cooled to hand temperature, add yeast and eggs and mix thoroughly. Add enough flour to form a stiff dough.

Turn out on a lightly floured board and knead until smooth and elastic.

Place dough in a lightly greased bowl large enough to allow rising and store in the refrigerator.

Shape rolls as needed. Brush lightly with melted butter or margarine.

Let double in bulk and bake at 425° for 15 minutes or until done.

This dough will keep for several days in refrigerator.

Yield: 20—24 rolls



*Puddings,  
deep-dish  
cobblers . . .  
homemade  
ice creams  
and sauces . . .  
Temptation?  
Of Course.  
There's  
always  
another  
day.*



DESSERTS  
THAT DELIGHT

CAKES, CANDIES  
COOKIES

PERFECT PIES

POPPERS



## DESSERTS THAT DELIGHT

MISS ETHYL'S APPLE CRISP  
APPLE DUMPLINGS  
BREAD PUDDING  
CHERRY PECAN TORTE

CHERRY SAUCE FOR CHERRY PECAN TORTE  
MOLDED CHOCOLATE PUDDING  
BRANDIED CARAMEL CUSTARD  
VANILLA NUTMEG CUSTARD

FLOATING ISLAND  
LEMON ICEBOX PUDDING  
LEMON CUSTARD SAUCE  
RAISIN RICE PUDDING  
CREAMY TAPIOCA

BRANDY SAUCE  
LEMON SAUCE  
RUM SAUCE  
VANILLA SAUCE

DIRECTIONS FOR HOMEMADE ICE CREAM  
BURNT ALMOND ICE CREAM  
BUTTERSCOTCH ICE CREAM  
CHOCOLATE ICE CREAM

ORANGE ICE  
EGG NOG ICE CREAM  
FRUIT SHERBET  
FRESH PEACH ICE CREAM

FRESH STRAWBERRY ICE CREAM  
VANILLA ICE CREAM  
BRANDIED ORANGE SUNDAE  
BUTTERSCOTCH SAUCE

HOT FUDGE SAUCE  
RUMMY PINEAPPLE FOR SUNDAES



### MISS ETHYL'S APPLE CRISP

6 medium apples (we like Jonathans)  
1/4 cup sugar  
cinnamon

1/4 cup butter  
1/2 cup flour  
3/4 cup brown sugar

Peel the apples and slice into a buttered casserole or baking dish. Sprinkle with granulated sugar and cinnamon to suit your taste.

Combine butter, flour and brown sugar. Spread on top of the apples.

Bake in a moderate oven about 30 minutes or until the apples are soft.

Serve with cream.

Yield: 6 servings

### APPLE DUMPLINGS

2 cups sugar  
2 cups water  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 cup butter  
6 peeled, cored apples

2 cups all purpose flour  
1 teaspoon salt  
2 teaspoons baking powder  
3/4 cup shortening  
1/2 cup milk

Boil sugar, water and spices for 5 minutes.

Remove from heat and add butter.

Sift flour, salt and baking powder.

Cut in shortening.

Add milk all at once and stir until flour is moistened. Roll 1/4 inch thick. Cut in 5-inch squares. Place an apple in the center of each square.

Fill cavity of apple with 1 teaspoon sugar and 1 teaspoon butter. Fold corners of pastry to the center. Moisten edge of top with water and fold to hold in place.

Place in greased baking pan 1 inch apart. Pour syrup over dumplings.

Bake at 375° for 35 minutes or until apples are tender.

Serve warm with cream.

*Helpful Hint:* This amount of dough will cover 12 apples if only a top crust is desired.

### BREAD PUDDING

4 cups white bread—cut in 1-inch cubes  
1/2 cup seedless raisins  
2 eggs  
1/3 cup sugar

2 2/3 cups scalded milk  
pinch of salt  
1 teaspoon vanilla  
2 tablespoons melted butter  
sugar or cinnamon for topping

To make custard—beat eggs, add scalded milk, salt and vanilla.

Pour over cubed bread and raisins in a 2-quart casserole.

Dribble butter over the top and sprinkle with sugar or cinnamon sugar if desired.

Bake in a waterbath at 350° for 30 to 40 minutes or until a knife comes out clean when testing center of pudding.

Serves 6 to 8

### CHERRY PECAN TORTE

2 eggs  
2 1/2 cups sugar  
2 cups sifted all purpose flour  
1 teaspoon soda  
1 teaspoon cinnamon

1/2 teaspoon salt  
2 tablespoons melted butter  
2 teaspoons almond extract  
4 cups sour cherries (drained)  
1 cup pecans—chopped coarse

Beat eggs, add sugar gradually and continue beating until foamy.

Sift dry ingredients. Fold into egg mixture. Add melted butter and flavoring. Fold in cherries last.

Spread mixture in a greased and floured 9×9×2 baking pan. Sprinkle with pecans.

Bake at 350° for 45 minutes.

Cut in squares and serve with whipped cream or cherry sauce.

*Helpful Hint:* Use canned or frozen sour cherries. Drain and reserve juice for cherry sauce.

Makes 8 generous servings.



### CHERRY SAUCE FOR CHERRY PECAN TORTE

2 cups cherry juice (add water to make 2 cups)  
sugar to sweeten if necessary  
2 tablespoons cornstarch

1/4 teaspoon salt  
2 tablespoons butter  
few drops almond extract

Mix cornstarch with 1/4 cup cherry juice. Heat remaining juice to a boil. Add cornstarch and continue boiling until sauce is clear and glossy. (3–5 minutes)

Remove from heat, add butter and flavoring and serve over warm Cherry Pecan Torte.

Yield: about 2 cups sauce

### MOLDED CHOCOLATE PUDDING

2 squares unsweetened chocolate (2 ounces)  
6 tablespoons sugar  
7/8 cup water  
3 1/2 cups milk

1/2 cup sugar  
1/4 cup cornstarch  
1/4 teaspoon salt  
1/2 cup milk  
1 teaspoon vanilla

Mix chocolate, water and 6 tablespoons sugar in a sauce pan and cook over low heat, stirring until chocolate is blended. Continue cooking slowly 10–15 minutes.

Add 3 1/2 cups milk and bring to a boil.

Mix remaining milk, sugar and cornstarch and add gradually to boiling mixture, stirring until it thickens.

Continue cooking slowly for 10 minutes. Add vanilla and blend well.

Pour into custard cups.

Store in refrigerator for several hours before removing from molds.

Yield: serves 8 to 9

### BRANDIED CARAMEL CUSTARD

1/2 cup dark brown sugar—  
firmly packed  
2 1/2 cups scalded milk  
3 eggs

1/8 teaspoon salt  
1/2 teaspoon vanilla  
1 tablespoon brandy

Melt brown sugar in a heavy skillet over low heat. Do not brown. Remove from heat.

Add scalded milk and stir until sugar is dissolved.

Beat eggs, add remaining ingredients and combine with milk and sugar.

Pour into custard cups and bake in a waterbath at 350° for 35–45 minutes or until knife comes out clean when testing center of custard.

Yield: 6 to 8 custards

### VANILLA NUTMEG CUSTARD

2 eggs  
1/3 cup sugar  
2 cups scalded milk

1 teaspoon vanilla  
pinch of salt  
nutmeg

Beat eggs and sugar together. Add scalded milk and vanilla.

Pour into buttered casserole or custard cups.

Sprinkle top lightly with nutmeg if desired.

Bake in a waterbath at 350° for 35–45 minutes, or until knife comes out clean when testing center of custard.

Yield: serves 6

### FLOATING ISLAND

4 egg yolks  
1/3 cup sugar  
pinch of salt

3 cups scalded milk  
2 teaspoons vanilla

Beat egg yolks with sugar and salt. Add scalded milk gradually.

Cook in a double boiler until custard coats a spoon.

Cool and add vanilla.



### FOR MERINGUE

4 egg whites  
2 tablespoons sugar

2 tablespoons sifted powdered sugar

Beat egg whites until foamy. Add sugar and continue beating until egg whites peak.

Beat in the powdered sugar and continue beating until sugar is dissolved.

Serve Floating Island very cold with an "Island" of meringue.

Yield: 3½ cups—serves 6 to 8

*Helpful Hint:* Top with grated chocolate. Serve over strawberries or fresh sliced peaches.

### FOR EGG NOG FLOATING ISLAND

Add ⅓ cup brandy to 1 quart of Floating Island.

Top with meringue and a dash of nutmeg.

### LEMON ICE BOX PUDDING

3½ tablespoons gelatin  
1 cup cold water  
3 cups boiling water  
1¾ cups sugar

½ teaspoon salt  
1⅛ cups lemon juice  
¾ cup egg whites  
¾ cup granulated sugar

Soak gelatin in cold water five minutes. Add boiling water and stir until dissolved.

Add salt, sugar and lemon juice. Stir well and chill until slightly thickened.

Beat egg whites and sugar to a stiff meringue. Pour thickened mixture into egg whites and blend.

Line a two-quart mold with lady fingers or strips of angel or sunshine cake.

Pour in the pudding mixture.

Chill overnight.

Unmold and serve with lemon custard sauce.

Serves 10 to 12.

### LEMON CUSTARD SAUCE for LEMON ICE BOX PUDDING

3 egg yolks  
½ teaspoon salt  
1⅛ cups sugar

2¼ cups scalded milk  
2 teaspoons lemon rind  
1 tablespoon lemon juice

Beat egg yolks and salt.

Add milk and mix until well blended.

Cook over hot water until eggs are set, or until the sauce coats a spoon.

Add lemon rind and juice.

Chill.

### RAISIN RICE PUDDING

⅓ cup rice  
1 quart milk  
2 eggs  
½ cup sugar

¼ teaspoon salt  
½ cup seedless raisins  
¼ teaspoon nutmeg if desired

Add 1 cup of milk to rice in a double boiler and cook until milk is absorbed.

Add 2 cups milk and cook until rice is tender.

Add sugar, eggs and spice to remaining 1 cup milk. Beat well and pour over rice.

Add raisins.

Pour into casserole or baking dish and bake in a waterbath at 325° for 45 minutes or until knife comes clean when testing center of pudding.

Stir once or twice during early stage of baking to prevent raisins from sinking to the bottom.

Yield: 8 servings



## CREAMY TAPIOCA

1 quart milk  
1/3 cup quick-cooking tapioca  
1/3 cup sugar  
1/4 teaspoon salt

2 eggs—separated  
3 tablespoons sugar  
1 teaspoon vanilla

Scald milk over low heat or in a double boiler.

Mix tapioca with 1/3 cup sugar and salt. Add gradually to hot milk, stirring to prevent lumping.

Stir until pudding starts to thicken and continue cooking until tapioca is clear. (8–10 min.)

Beat egg yolks, blend in a little of the hot mixture and add slowly to pudding.

Remove from heat. Fold in egg whites beaten stiff but not dry with remaining sugar.

Add vanilla.

Yield: about 6 cups

*Helpful Hint:* Replace sugar with crushed peppermint stick candy and serve with chocolate sauce.

For Mocha Tapioca—flavor with 2 teaspoons instant coffee.

## BRANDY SAUCE

1 3/4 cups sugar  
1/4 cup flour  
pinch of salt  
1/4 cup butter

2 cups boiling water  
1/4 cup lemon juice  
1/3 cup brandy

Mix sugar, flour and salt in a sauce pan. Rub in the butter. Add boiling water, stirring vigorously to smooth, and boil 3 minutes. Remove from heat, cool, and add lemon juice and brandy. Use with plum pudding, fruit cobbles or mince pie.

Yield: about 3 cups

## LEMON SAUCE

2 cups water  
1 cup sugar  
2 tablespoons cornstarch

1 lemon—juice & grated rind  
2 tablespoons butter

Bring water to a boil in a saucepan.

Mix sugar and cornstarch, pour gradually into boiling water, stirring briskly.

Boil slowly 8–10 minutes or until clear and glossy.

Remove from heat and add lemon juice, rind and butter.

Serve warm over warm gingerbread or steamed puddings.

Yield: about 2 cups

## RUM SAUCE

6 tablespoons butter  
1/4 cup flour  
3/4 cup sugar  
2 egg yolks

1/2 cup milk  
1 1/2 cups water  
1 cup milk  
6 tablespoons light rum

Melt butter in a sauce pan over low heat.

Add flour & sugar and mix until well combined.

Beat egg yolks with 1/2 cup milk and add to above and mix well.

Add rest of milk and water and bring to a boil.

Cool and add the rum.

Use as a topping for mince pie or plum pudding.

Yield: about 3 1/2 cups

## VANILLA SAUCE

1 quart milk  
2 1/2 tablespoons butter  
6 tablespoons sugar  
1/2 teaspoon salt

1 1/2 tablespoons cornstarch  
1 egg yolk  
2 teaspoons vanilla

Melt butter in a saucepan. Add milk and bring to a boil.

Mix cornstarch and salt with sugar and stir gradually into milk. Cook 3–5 minutes.



Beat egg yolk and mix with a little of the hot mixture.  
Stir into milk mixture and continue cooking until sauce lightly coats a spoon.  
Remove from heat and add vanilla.  
Serve warm over puddings, cobblers or apple dumplings.  
Yield: about 1 quart

### ICE CREAM

The following recipes are designed for use in an electric or hand crank freezer.  
Use 6 to 8 parts of crushed ice to 1 part ice cream salt.

Ice cream increases in volume about  $\frac{1}{4}$  to  $\frac{1}{3}$  during freezing so fill the freezer no more than  $\frac{2}{3}$  full.

Freeze slowly at first, and more rapidly after mixture starts to freeze.

To ripen, draw off water from freezer, wipe lid and remove. Take out dasher, plug opening in lid with a cork or cover with foil. Repack with ice and salt and allow to ripen several hours before serving. Ice cream may be transferred to a covered plastic container and stored in the freezer compartment of a refrigerator for future use.

### BURNT ALMOND ICE CREAM

<b>1 1/2 cups sugar</b>	<b>1 1/2 tablespoons vanilla</b>
<b>1 quart light cream</b>	<b>1/2 teaspoon almond flavoring</b>
<b>2 eggs</b>	<b>1 cup lightly toasted</b>
<b>1 cup sugar</b>	<b>blanched almonds chopped</b>
<b>1 cup hot water</b>	<b>or slivered</b>
<b>1 cup evaporated milk</b>	

Caramelize  $1\frac{1}{2}$  cups sugar in a skillet until golden brown.

Warm the cream and add slowly to caramelized sugar.

Stir to dissolve sugar and let stand to cool.

Beat eggs with remaining sugar, blend in hot water and milk and cook in a double boiler, stirring until mixture coats a spoon.

Remove from heat, add sugar syrup and cool. Add flavoring and almonds and freeze.

Yield: about 3 quarts

### BUTTERSCOTCH ICE CREAM

<b>1 cup dark brown sugar—</b>	<b>1 cup sugar</b>
<b>firmly packed</b>	<b>1/2 teaspoon salt</b>
<b>4 tablespoons butter</b>	<b>1 quart scalded milk</b>
<b>2 cups hot milk</b>	<b>2 tablespoons vanilla</b>
<b>4 eggs</b>	<b>1 cup heavy cream</b>

Cook butter with sugar to  $240^{\circ}$ .

Pour 2 cups hot milk over the sugar and let stand until sugar is dissolved.

Beat eggs with sugar and salt and add 1 quart scalded milk.

Cook in double boiler until custard coats a spoon. Remove from heat and cool.

Add sugar syrup and remaining ingredients and freeze. Serve with butterscotch sauce.

Yield: about 3 quarts

### CHOCOLATE ICE CREAM

<b>3 1/2 squares (3 1/2 ounces)</b>	<b>3 eggs</b>
<b>unsweetened chocolate</b>	<b>1 cup scalded milk</b>
<b>1 1/2 cups sugar</b>	<b>1 1/2 quarts light cream</b>
<b>1/2 teaspoon salt</b>	<b>1 1/2 teaspoons vanilla</b>

Melt chocolate over hot water. Add sugar and salt gradually, mixing well.

Beat in eggs, one at a time, and continue beating until mixture starts to turn light.

Add scalded milk slowly and mix well.

Cool. Add cream and vanilla and freeze.

Yield: about 3 quarts

### ORANGE ICE

<b>1 quart water</b>	<b>1 quart fresh orange juice</b>
<b>3 1/2 cups sugar</b>	<b>1/2 cup fresh lemon juice</b>

Boil sugar and water 10 minutes.

Cool, add juices and freeze.

Yield: about 3 quarts



### EGG NOG ICE CREAM

2 cups scalded milk  
1<sup>3</sup>/<sub>4</sub> cups sugar  
1/2 teaspoon salt  
3 eggs  
1<sup>1</sup>/<sub>2</sub> quarts coffee cream  
1/2 cup brandy  
6 egg whites  
1 cup sugar

Beat egg yolks with 1<sup>3</sup>/<sub>4</sub> cups sugar and salt, add scalded milk.  
Cook in double boiler until custard coats a spoon.  
Cool and add cream and brandy. Freeze. When almost frozen, beat egg whites to a soft peak with remaining sugar and add to the ice cream.  
Freeze only for 1 minute after adding egg whites.  
Serve with a sprinkle of nutmeg if desired.  
Yield: about 3 quarts

### FRUIT SHERBET

3 cups sugar  
2 cups water  
3 eggs  
1/4 teaspoon salt  
1<sup>1</sup>/<sub>2</sub> cups sugar  
3 ripe bananas—crushed  
3/4 cup lemon juice  
1 cup orange juice  
3 cups crushed pineapple

Boil water with 3 cups sugar for 5 minutes.  
Beat eggs, salt and remaining sugar until light, add syrup gradually while beating.  
Cool. Add remaining ingredients, stir to combine and freeze.  
Yield: about 3<sup>1</sup>/<sub>2</sub> quarts

### FRESH PEACH ICE CREAM

1 quart crushed peeled ripe peaches  
1<sup>3</sup>/<sub>4</sub> cups powdered sugar  
1 quart light cream  
1 cup milk  
1/8 teaspoon almond flavoring

Crush the peaches, mix with sugar and allow to stand overnight.  
Blend in remaining ingredients and freeze.  
Yield: about 3 quarts

### FRESH STRAWBERRY ICE CREAM

3 pints fresh ripe strawberries  
2 cups sugar  
1 quart light cream

Crush strawberries, add sugar, and let stand overnight.  
Mix with cream and freeze.  
Yield: about 3 quarts

### VANILLA ICE CREAM

6 eggs—separated  
3 cups sugar  
1 cup water  
2 quarts light cream or half and half cream and milk  
1<sup>1</sup>/<sub>2</sub> tablespoons vanilla  
1/2 teaspoon salt

Boil sugar and water until it spins a thread. (238°)  
Pour over beaten egg whites.  
Add well beaten egg yolks.  
Blend in cream or milk, vanilla and salt and freeze.  
Yield: about 3<sup>1</sup>/<sub>2</sub> quarts

### BRANDIED ORANGE SUNDAE

#### CANDIED ORANGE STRIPS

2 large seedless oranges  
3 cups cold water  
1 teaspoon salt  
2 cups sugar  
1<sup>1</sup>/<sub>4</sub> cups water

Peel orange with a sharp knife, leaving no white membrane on the strips.  
Cut in thin slivers about 1 inch long.  
Add to 3 cups cold water and salt in a sauce pan, bring to a boil and continue cooking for 20 minutes.



Drain and discard the liquid.

Boil sugar and remaining water for 2 minutes, add the orange peel and boil for 5 minutes.

Drain, save the liquid, and roll orange peel in sugar.

Spread on a tray to dry slightly and store in a covered jar until used.

### BRANDIED ORANGE SAUCE

1 1/4 cups syrup from candied orange strips	2 tablespoons brandy
1/3 cup orange juice	1 1/2 tablespoons orange Curacao
1 teaspoon lemon juice	

Add orange juice to syrup and simmer about 5 minutes.

Remove from heat and cool. Add remaining ingredients.

A drop of yellow color may be added at this point if a deeper color is desired.

### TO PREPARE SUNDAE

Fill a large ice cream dipper with half orange sherbet and half vanilla ice cream.

Pour sauce over each serving and top with candied orange strips.

*Helpful Hint:* This sauce will keep indefinitely under refrigeration.

Be prepared for "seconds".

### BUTTERSCOTCH SAUCE

1 cup brown sugar—firmly packed	4 tablespoons butter
1/2 cup light corn syrup	3/4 cup light cream

Heat syrup with sugar, then add butter.

Heat slowly to boiling and continue cooking to 235° or to soft ball stage.

Stir while adding cream gradually.

Remove from heat at once.

Serve warm over ice cream.

Yield: about 2 cups

### HOT FUDGE SAUCE

6 squares (6 ounces) unsweetened chocolate	2 cups sugar
6 tablespoons butter	1 tall can (1 1/3 cups) evaporated milk

Melt chocolate with butter in a saucepan over low heat.

Add sugar gradually, stirring to combine.

Stir in milk slowly.

Bring to a boil and remove from heat.

Serve warm over ice cream.

Yield: about 3 1/2 cups

### RUMMY PINEAPPLE FOR SUNDAES

1 1/2 cups crushed pineapple	1/4 cup sugar
1/4 cup light corn syrup	1/4 cup light rum

Bring pineapple, sugar and syrup to a boil and simmer over low heat until pineapple is clear. (10–15 minutes)

Remove from heat and cool to room temperature.

Add rum and serve over vanilla or coffee ice cream.

*Helpful Hint:* More rum may be added if a stronger flavor appeals.





*Special  
treats and  
goodies galore  
from  
Miss Hulling's,  
where  
"Cooking and  
Baking  
Is an  
Art."*

CAKES, CANDIES  
COOKIES

PERFECT PIES

BEVERAGES



## CAKES — CANDIES — COOKIES

ANGELFOOD  
MOCHA ANGEL  
SPICY APPLESAUCE SQUARE  
GOLDEN BUTTER LOAF

BANANA WALNUT LAYER  
CHOCOLATE FUDGE LOAF  
CHOCOLATE WONDER ICING  
CHOCOLATE JOY CAKE

CHOCOLATE JOY ICING  
GERMAN CHOCOLATE CAKE  
COCOANUT PECAN FROSTING  
HUNGARIAN COFFEE CAKE

COCOANUT MIST LAYER  
FLUFFY MARSHMALLOW FROSTING  
GINGERBREAD  
ORANGE WALNUT LOAF

FLOSSIE'S POTATO WALNUT LOAF  
HOT MILK SPONGE CAKE  
BUTTERED RUM FOR BABA AU RHUM  
STRAWBERRY JAM CAKE

CARAMEL CORN  
CHOCOLATE FUDGE  
DIVINITY  
PEANUT BRITTLE

PRALINES  
PRINCESS SQUARES  
ENGLISH ALMOND TOFFEE  
CHOCOLATE PECAN CHEWS

CHOCOLATE RUM BALLS  
COCOANUT GEMS  
DATE NUT KISSES  
LEMON CUSTARD BARS

HOLIDAY BRANDY BALLS  
CRISP OATMEAL COOKIES  
STEVIE'S OATMEAL COOKIES  
PECAN NUGGETS

BLACK WALNUT PATTIES  
SAND BARS  
GOOD OLD FASHIONED  
SUGAR COOKIES

TOFFEE FINGERS  
TURKISH TWINKS  
WALNUT DATE BARS



## ANGELFOOD

1 cup sifted cake flour	1/2 teaspoon salt
1 cup powdered sugar	1 cup sugar
1 1/2 cups egg whites	1 teaspoon vanilla
1 teaspoon cream of tartar	1 teaspoon almond flavoring

Sift flour and powdered sugar five times.

Beat egg whites (these must be at room temperature) with cream of tartar and salt until stiff but not dry.

Fold in the sugar and flavoring. Then carefully fold in the sifted flour and powdered sugar.

Pour into a hot ungreased 10-inch angelfood pan which has been heating in the oven while mixing the cake.

Bake at 350° for 30–35 minutes or until done.

Invert and let hang in tube pan on the neck of bottle for 1 hour to cool.

Cake will shrink if removed from pan while warm.

When cool, remove from pan and spread with your favorite icing.

## MOCHA ANGEL

Split an angel cake into three layers horizontally.

Mix 1 1/2 tablespoons of instant coffee with one pint of chocolate cream pie filling.

Use this mocha filling between the layers and for icing the outside of the cake.

Sprinkle with chopped nut meats if desired.

## SPICY APPLESAUCE SQUARE

1/2 cup butter	1 teaspoon cinnamon
1 cup sugar	2 teaspoons soda
2 cups sifted all purpose flour	1/2 teaspoon salt
1 1/2 cups canned applesauce	1 cup seedless raisins
1 teaspoon cloves	

Cream butter and sugar until light and fluffy.

Sift salt and spices with flour and add alternately with applesauce.

Dissolve soda in 1 tablespoon hot water and combine with the creamed mixture. Add the raisins.

Pour into a greased and floured 9×9×2 pan.

Bake at 350° for 40 to 45 minutes or until done.

Top with your favorite caramel icing or sweetened whipped cream.

## PLANTATION CAKE

Add enough half and half cream to cream cheese for spreading consistency. Spread on a single thick layer of your favorite spice or applesauce cake and serve with warm lemon sauce.

## GOLDEN BUTTER LOAF

1 cup butter	3 teaspoons baking powder
1 1/2 cups sugar	1 cup milk
3 eggs	1 teaspoon vanilla
3 cups sifted cake flour	

Cream butter and sugar until light and fluffy.

Continue beating while adding eggs one at a time.

Sift dry ingredients and add alternately with milk. Add flavoring.

Pour into a greased and floured 10-inch tube pan.

Bake at 350° for 45–50 minutes, or until done.

Remove from pan when almost cool.

Serve plain, sprinkled with powdered sugar or iced with your favorite icing.



## BANANA WALNUT LAYER

1 cup butter	2 teaspoons baking powder
3 cups sugar	1 teaspoon salt
2 teaspoons soda	1½ cups buttermilk
2 cups mashed ripe bananas	2 teaspoons vanilla
2 eggs	1 cup walnut or pecan pieces (chopped coarse)
2 egg yolks	
4 cups sifted cake flour	

Cream butter, sugar and soda until light and fluffy.

Add the bananas, then the eggs and yolks and continue beating until well mixed.

Sift flour with baking powder and salt and add alternately with buttermilk and vanilla.

Add nuts with last of flour mixture.

Pour into 3 greased and floured 9-inch cake pans and bake at 375° for 25 minutes or until done.

Invert pans on a wire rack to cool.

If entire cake is to be eaten soon, just before serving, ice with sweetened whipped cream and sliced bananas between the layers.

Bananas will darken if standing for a long time.

## CHOCOLATE FUDGE LOAF

1 cup boiling water	2 eggs
2 squares (2 ounces) unsweetened chocolate	1⅞ cups sifted all purpose flour
½ cup soft butter or margarine	1 teaspoon soda
1 teaspoon vanilla	¼ teaspoon salt
1¾ cup brown sugar— firmly packed	½ cup sour cream

Pour boiling water over chocolate in a bowl. Let stand until cool.

Cream butter, sugar and vanilla until light and fluffy.

Add eggs one at a time, beating after each addition.

Sift dry ingredients and blend into creamed mixture.

Add sour cream and chocolate and mix to combine.

Pour into greased, brown paper lined, 9×5×3 loaf pan.

Bake at 325° for 1 hour and 15 minutes or until done.

Let cool on a wire rack for 10 minutes.

Turn cake out of pan and remove paper.

When cool, ice with chocolate fudge frosting or as desired.

## CHOCOLATE WONDER ICING

6 ounces cream cheese	5 cups sifted powdered sugar (about)
6 tablespoons coffee cream	1 teaspoon vanilla
pinch of salt	
3 squares (3 ounces) melted unsweetened chocolate	

Melt chocolate over warm water.

Blend cheese with cream and salt.

Add powdered sugar gradually and continue mixing until smooth.

Add melted chocolate and mix until well blended.

This amount will fill and frost 3 9-inch layers.

Use one half of this recipe for chocolate fudge loaf.



## CHOCOLATE JOY CAKE

3 squares chocolate (3 ounces)    3 teaspoons baking powder  
1/2 cup water    1/4 teaspoon soda  
1/2 cup butter    1/2 teaspoon salt  
1 2/3 cups sugar    1 cup buttermilk  
3 eggs—beaten    1 teaspoon vanilla  
2 1/4 cups sifted cake flour

Melt chocolate with water over low heat.

Cook 3–5 minutes or until the mixture forms a thick paste. Cool.

Cream butter and sugar until light and fluffy.

Blend in beaten eggs and add the chocolate mixture.

Sift dry ingredients and add alternately with the milk and vanilla. Pour batter into 2 9-inch round greased and floured cake pans.

Bake at 350° for 30–35 minutes.

Test for doneness with a toothpick.

Invert pans on a wire rack to cool.

Ice with chocolate joy icing.

## CHOCOLATE JOY ICING

6 tablespoons butter    4 tablespoons cocoa  
1 egg yolk    4 1/2 tablespoons hot water  
3 cups powdered sugar    1 teaspoon vanilla

Cream butter with egg yolk.

Sift powdered sugar with cocoa and add alternately with hot water.

Add vanilla and continue beating until smooth.

## GERMAN CHOCOLATE CAKE

4 ounces sweet cooking chocolate    1 teaspoon vanilla  
1/2 cup boiling water    2 1/2 cups cake flour  
1 cup butter    1 teaspoon soda  
2 cups sugar    1/2 teaspoon salt  
4 eggs, separated    1 cup buttermilk

Melt chocolate in boiling water. Cool.

Cream butter and sugar until light and fluffy.

Add egg yolks, one at a time, beating after each addition.

Add vanilla and chocolate mixture and mix until blended.

Sift flour, soda and salt.

Add alternately with the buttermilk, mixing after each addition until batter is smooth.

Fold in stiffly beaten egg whites.

Pour into 3 9-inch round, greased and floured pans.

Bake at 350° 35 to 40 minutes, or until done.

Cool on a wire rack and frost between layers and on top with Coconut Pecan Frosting.

## COCOANUT PECAN FROSTING

1/2 cup evaporated milk    1 cup shredded or flake  
1 cup sugar    coconut  
3 egg yolks    1 cup chopped pecans  
1 cup butter    1 teaspoon vanilla

Blend milk, sugar, egg yolks and butter in a saucepan and cook over low heat, stirring constantly until mixture thickens (about ten minutes).

Remove from heat, add coconut, pecans and vanilla, and beat until cool and of spreading consistency.

This amount will cover tops of 3 9-inch layers.

Do not frost sides of cake.

*Helpful Hint:* For extra glamour, top the cake with sweet chocolate curls.



## HUNGARIAN COFFEE CAKE

1 pound of brown sugar  
1 cup butter  
3 cups cake flour

1 cup buttermilk  
1 teaspoon baking soda  
2 whole eggs

Cream brown sugar and butter until fluffy.

Add flour and blend.

Take out 1 cup of this mixture and set aside for the crumb topping.

To the remainder add the eggs, then the buttermilk and soda, and mix until the batter is smooth.

Pour into two deep 9-inch round greased layer cake pans.

Top with crumbs made as follows:

Using a pastry blender or fork mix the reserved cup of mixture with . . .

1/4 cup butter  
1/4 cup granulated sugar  
1 cup cake flour

Bake at 375° for 25 to 30 minutes.

## COCOANUT MIST LAYER

3 cups sifted cake flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup butter  
1 pound (3 1/2 cups)  
confectioner's sugar

4 egg yolks—well beaten  
1 cup milk  
1 teaspoon vanilla  
1 cup shredded cocoanut  
4 egg whites—stiffly beaten

Sift flour with baking powder and salt.

Cream butter and sugar until fluffy—add egg yolks and mix well.

Add dry ingredients alternately with the milk, beating after each addition until smooth.

Add vanilla and cocoanut.

Carefully fold in egg whites—bake in three greased 9 inch cake pans at 375° for 25–30 minutes. Cool.

Spread fluffy marshmallow frosting between layers and on outside of cake.

Sprinkle with cocoanut.

*Helpful Hint:* Vanilla cream pie filling with cocoanut added may be used between the layers.

## FLUFFY MARSHMALLOW FROSTING

1 1/4 cups sugar  
1/8 teaspoon cream of tartar  
6 tablespoons water

pinch of salt  
3 egg whites  
1 teaspoon vanilla

Combine sugar, cream of tartar, water and salt in a saucepan.

Boil to 260° or hard ball stage.

Beat eggs until stiff but not dry.

Add syrup gradually while beating.

Add vanilla and continue beating until frosting is stiff and of a consistency to spread.

## GINGERBREAD

1/2 cup shortening or butter  
1/2 cup sugar  
1 egg  
2 1/2 cups sifted cake flour  
1 1/2 teaspoons soda  
1/2 teaspoon salt

1 teaspoon cinnamon  
1 teaspoon ginger  
1/2 teaspoon cloves  
1 cup warm water  
1 cup molasses

Cream shortening and sugar until light and fluffy.

Add slightly beaten egg and continue beating until well mixed.

Sift dry ingredients with cake flour and add alternately with molasses mixed with warm water.

Pour into a greased and floured 9×9×2 pan and bake at 350° for 45 minutes or until done.

Cool on a wire rack. While still warm, cut into squares and serve with sour cream and lemon sauce.



### ORANGE WALNUT LOAF

1 cup butter	2 cups sifted cake flour
1 cup sugar	1 teaspoon soda
1 cup sour cream	1 teaspoon baking powder
3 eggs — separated	grated rind of 1 orange

Cream butter and sugar.

Add beaten egg yolks, sour cream and orange rind. Add sifted dry ingredients and nuts. Fold in egg whites.

Spoon batter into a greased and floured 10-inch tube pan and bake at 350° for 50–60 minutes or until done.

Remove from oven and let stand 10 minutes.

Turn out on a plate and while still warm, pour over it a syrup made by combining the juice of two oranges, juice of 1 lemon,  $\frac{3}{4}$  cup sugar and a dash of salt, boiling hard for 3 minutes.

Pour over the cake slowly so it absorbs all the syrup.

### FLOSSIE'S POTATO WALNUT LOAF

1 cup butter	$\frac{1}{2}$ teaspoon nutmeg
2 cups sugar	1 teaspoon cinnamon
1 cup cold mashed potatoes	1 tablespoon cocoa
4 eggs — separated	$\frac{1}{2}$ teaspoon salt
2 cups cake flour	$\frac{1}{2}$ cup milk
2 teaspoons baking powder	1 cup black walnut pieces

Cream butter and sugar until light and fluffy.

Add the mashed potatoes and egg yolks and blend well.

Sift the dry ingredients and add alternately with the milk.

Add the nut meats with the last of the flour.

Beat the egg whites stiff and carefully fold into the batter.

Pour into a greased and floured 10-inch tube loaf pan.

Bake at 350° for 1 hour.

### HOT MILK SPONGE CAKE

1 cup milk	2 cups sugar
1 tablespoon melted butter	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	2 cups sifted cake flour
4 eggs	2 teaspoons baking powder

Heat milk and butter to boiling and cool to hand temperature. Add vanilla. Beat eggs with sugar and salt until thick and lemon colored.

Sift flour with baking powder and fold carefully into the egg mixture.

Combine with milk and melted butter.

Pour into 2 9-inch round greased and floured cake pans. Bake at 325° for 25 minutes or until done.

Invert on a wire rack to cool.

Excellent for fruit-filled or whipped cream cakes. This batter may also be used for Boston Cream Pie, Baked Alaska or Mary Anns for Baba Au Rhum.

### BUTTERED RUM SYRUP FOR BABA AU RHUM

2 cups sugar	1 tablespoon butter
1 cup cold water	$\frac{1}{3}$ cup rum

Boil sugar and water for 2 minutes. Remove from heat and add butter. Cool and add the rum. Soak individual Mary Anns in rum syrup and place in serving dish. Fill center with vanilla ice cream and serve.



### STRAWBERRY JAM CAKE

<b>3/4 cup butter</b>	<b>1 teaspoon baking powder</b>
<b>1 1/2 cups light brown sugar— firmly packed</b>	<b>2 teaspoons soda</b>
<b>3 eggs—separated</b>	<b>1 teaspoon cinnamon</b>
<b>1 cup strawberry jam</b>	<b>1/2 teaspoon nutmeg</b>
<b>2 cups sifted cake flour</b>	<b>1 cup buttermilk</b>

Cream butter and sugar until light and fluffy. Add the egg yolks, beating until well mixed.

Add the strawberry jam.

Sift dry ingredients and add alternately with buttermilk.

Beat egg whites stiff, but not dry, and fold carefully into the cake batter.

Pour into 9-inch round greased and floured pans.

Bake at 350° for 25 minutes or until done.

Remove from pans when almost cool.

When thoroughly cool, spread sweetened whipped cream between the layers and on top of cake.

### CARAMEL CORN

<b>1 cup sugar</b>	<b>1/2 cup butter</b>
<b>1/2 cup water</b>	<b>1 teaspoon vanilla</b>
<b>1/2 cup sorghum molasses</b>	<b>1 tablespoon sugar</b>
<b>1/4 teaspoon salt</b>	<b>3 quarts popped corn</b>

Mix sugar, water, sorghum and salt in a saucepan. Cook to 240°.

Remove from heat and add butter, vanilla and remaining sugar.

Return to heat and cook to 280° or until brittle when dropped in cold water.

Stir constantly to prevent burning.

Pour over popcorn and toss until the corn is coated and cool.

If not used at once, store in an air-tight container to keep crisp.

Yield: about 3 quarts Caramel Corn

### CHOCOLATE FUDGE

<b>3 squares unsweetened chocolate (3 ounces)</b>	<b>1/3 cup light corn syrup</b>
<b>1/2 cup milk</b>	<b>2 tablespoons butter</b>
<b>pinch of salt</b>	<b>1 teaspoon vanilla</b>
<b>2 cups sugar</b>	<b>1 cup chopped pecans</b>

Combine sugar, salt, chocolate, milk and syrup in a saucepan; stir over low heat until sugar dissolves.

Continue cooking to a soft ball stage. (236-38°)

Remove from heat. Drop in butter. Do not stir.

Cool to 110° or until outside of pan feels lukewarm to the hand.

Add vanilla. Beat with a spoon until candy loses gloss.

Quickly fold in the nutmeats and turn into a greased pan or platter, spreading to three-fourths inch thickness.

Cool and cut.

Yield: about 1 1/2 pounds

### DIVINITY

<b>2 1/2 cups sugar</b>	<b>pinch of salt</b>
<b>1/2 cup light corn syrup</b>	<b>1 teaspoon vanilla</b>
<b>1/2 cup water</b>	<b>1 cup chopped pecans</b>
<b>2 egg whites</b>	

Combine sugar, syrup and water in a saucepan. Stir to dissolve sugar and cook to 265° or hard ball stage.

Beat egg whites and salt until stiff but not dry.

Add syrup slowly to egg whites, beating all the while. Continue beating until mixture begins to lose gloss.

Add vanilla and nuts.

Drop by spoonfuls onto waxed paper or spread in a greased pan and cut when cool.

Yield: about 1 1/2 pounds Divinity



## PEANUT BRITTLE

2 cups sugar  
1 cup light corn syrup  
1 cup water  
2 cups unroasted peanuts

1/4 teaspoon salt  
1 teaspoon butter  
1/4 teaspoon soda

Combine sugar, corn syrup and water in a heavy skillet. Cook slowly. Stir until sugar dissolves. When mixture reaches soft ball stage (236°) remove from heat and add peanuts and salt.

Cook to hard crack stage (290°). Stir constantly to prevent burning. Remove from heat, add butter and soda and stir to blend.

Pour into greased platter. Lift edges as candy cools so it won't stick. When firm, turn over. Break into pieces when cool.

Yield: about 2 pounds Peanut Brittle.

## PRALINES

3 cups sugar  
1/2 cup butter  
1 teaspoon soda  
1 cup buttermilk

2 tablespoons white  
corn syrup  
1 tablespoon vanilla  
3 cups pecan halves

Dissolve soda in buttermilk, add sugar and syrup and stir until thoroughly dissolved.

Place over low heat, and, when mixture is hot, stir in the butter.

Cook until mixture reaches soft ball stage. (236° or 240° if weather is humid)

Cool to hand temperature, beat until creamy, add vanilla and pecans.

Drop on waxed paper in desired size.

Makes about 36 medium Pralines

## PRINCESS SQUARES

Pat any good sugar cookie dough about 3/8 inch thick in a 9-inch square pan.

Spread with apricot filling or thick preserves and top with streussel.

Bake at 350° for 15–20 minutes or until crumbs are golden brown.

Cut into 1-inch squares while still warm.

## APRICOT FILLING

Barely cover 1 cup dried apricots with water and let soak over night.

Simmer over low heat until tender, mash, and add 1/4 cup sugar and continue cooking slowly until thick.

Set aside to cool.

Add 1/4 cup shredded cocoanut (chopped fine) if desired.

## STREUSSEL (CRUMB TOPPING)

1/2 cup all purpose flour  
3 tablespoons sugar

4 tablespoons butter  
pinch of salt

Blend all ingredients until crumbly.

## ENGLISH ALMOND TOFFEE

1 cup butter  
1 1/2 cups sugar  
1/3 cup white corn syrup  
1/3 cup chopped blanched  
almonds

sweet chocolate—melted  
chopped toasted almonds  
for coating

Boil sugar, corn syrup and butter in a saucepan.

When temperature reaches 232° add the blanched almonds.

Continue cooking to 300°. Watch carefully so candy does not burn.

Pour at once on a buttered slab or cookie sheet.

Spread quickly to 1/4 inch thickness.

Score in 1 inch pieces before toffee cools.

When cold, dip pieces in melted sweet chocolate and roll at once in chopped toasted almonds.



### CHOCOLATE PECAN CHEWS

1 cup brown sugar— firmly packed	1 teaspoon cake flour
1/2 cup cake crumbs (or vanilla wafer crumbs)	pinch of salt
2 cups pecans—chopped fine	1/2 cup cocoa
1 teaspoon cinnamon	1/2 cup egg whites
	1 teaspoon vanilla

Blend dry ingredients until well mixed.  
Beat egg whites until stiff but not dry.  
Fold into crumb mixture, add vanilla and chill in refrigerator.  
Drop in small mounds on greased and floured cookie sheets.  
Bake at 350° for 8–10 minutes.  
Do not overbake.  
For special occasions, decorate each cookie with a pecan half before baking.

### CHOCOLATE RUM BALLS

1 1/2 cups dry cake or vanilla wafer crumbs	1 1/2 tablespoons white corn syrup
3/4 cup powdered sugar	3/4 cup cocoa
3/4 cup pecans—chopped fine	powdered sugar for rolling
1/4 cup rum	

Toast crumbs lightly. Add other ingredients, mixing well.  
Add rum and corn syrup and mix until well combined.  
Roll into 1/2 inch balls.  
Place on a bed of powdered sugar, cover with powdered sugar and let stand for 1 hour.  
Remove from sugar and store in a covered container.  
Yield: Makes about 60 chocolate rum balls.

### COCOANUT GEMS

1 cup granulated sugar	4 cups shredded cocoanut
1/2 cup egg whites	1 teaspoon vanilla
pinch of salt	extra cocoanut for rolling

Warm egg whites and sugar over hot water until bowl feels hot to the hand.  
Beat at high speed until stiff.  
Fold in vanilla and cocoanut and mix only until well combined.  
Drop by teaspoonfuls on a tray of shredded cocoanut.  
Roll into balls. Place on lightly greased cookie tray and bake at 275° only until lightly browned.  
*Helpful Hint:* For Christmas—Add a decoration of a tiny piece of red or green candied cherry before cookies are baked.

### DATE NUT KISSES

1 cup sugar	3/4 cup chopped dates
1/2 cup egg whites	1 cup chopped pecans
pinch of salt	3/4 teaspoon vanilla

Mix egg whites, sugar and salt.  
Heat over hot water until a little warmer than hand temperature.  
Place in mixer and beat at high speed until stiff.  
Fold in dates, pecans and vanilla.  
Drop by teaspoonsful on parchment paper or ungreased cookie trays.  
Bake at 275° until the kisses can be lifted from the paper.  
Cool before removing from the tray.  
Yield: about 1 1/4 pounds  
*Helpful Hint:* For variety use chocolate or butterscotch chips in place of dates. Color the kisses pale pastel colors for a party.



### LEMON CUSTARD BARS

$\frac{3}{4}$  cup butter  
 $\frac{1}{3}$  cup powdered sugar

$1\frac{1}{2}$  cups all purpose flour

Mix the above ingredients until crumbly as you would for pie crust and press into the bottom of an oblong baking pan (6×9 inches).

Bake at 350° for 20 minutes.

Remove from oven. Set aside and prepare topping.

### TOPPING FOR CUSTARD BARS

3 eggs—slightly beaten  
1 cup sugar

1 tablespoon flour  
 $\frac{1}{3}$  cup lemon juice

Mix to combine and pour over the baked crumbs.

Return to the oven and bake 20 minutes longer.

When cool, sprinkle with powdered sugar and cut in squares.

Remove from pan with a spatula as soon as cooled.

These squares may be decorated with pink flowers and green leaves for a “party” look.

### HOLIDAY BRANDY BALLS

$9\frac{1}{2}$  cups dry cake or vanilla  
wafer crumbs

$\frac{3}{4}$  cup powdered sugar

$\frac{3}{4}$  cup pecans—chopped fine

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

$1\frac{1}{2}$  tablespoons white corn  
syrup

powdered sugar for rolling

Toast crumbs lightly. Add other dry ingredients, mixing well.

Add brandy and corn syrup and mix until well combined.

Roll into  $\frac{1}{2}$  inch balls. Place on a bed of powdered sugar, cover with powdered sugar and let stand for 1 hour.

Remove from sugar and store in a covered container.

Yield: Makes about 60 Brandy Balls.

*Helpful Hint:* A brandy-soaked glazed cherry in the center of each ball gives added interest and flavor.

### CRISP OATMEAL COOKIES

3 cups rolled oats  
1 cup brown sugar—firmly  
packed

1 cup soft butter  
1 teaspoon soda  
 $\frac{1}{4}$  cup boiling water

1 cup sifted all purpose flour

Mix oats with sugar and flour. Add butter and mix well.

Add soda dissolved in boiling water and mix to form a dough.

Shape into a 2-inch roll and wrap in foil or waxed paper.

Chill thoroughly. Slice thin and bake at 350° for 8–10 minutes, or until lightly browned. Do not overbake.

Makes about 4 dozen medium cookies.

### STEVIE'S OATMEAL COOKIES

$\frac{1}{2}$  cup butter or shortening  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup brown sugar  
1 egg  
1 tablespoon water  
 $\frac{1}{2}$  teaspoon vanilla

$\frac{7}{8}$  cup flour  
 $\frac{1}{4}$  teaspoon soda  
 $\frac{1}{2}$  teaspoon salt  
 $1\frac{1}{2}$  cups rolled oats  
 $1\frac{1}{4}$  cups raisins

Cream the shortening and sugar. Add egg, water and vanilla.

Toast oatmeal in a shallow pan in the oven until lightly browned.

Sift dry ingredients, add oatmeal and raisins and blend with the first mixture until dry ingredients are moistened.

Drop with a teaspoon on greased floured pans.

Bake at 375° for about ten minutes.

Yield: about  $1\frac{1}{2}$  pounds



## PECAN NUGGETS

2 egg whites	2 cups chopped pecans
3 tablespoons sugar	1½ cups brown sugar
2 tablespoons white corn syrup	2⅔ cups cake or cookie crumbs

Beat egg whites, granulated sugar and corn syrup until stiff.

Fold in remaining ingredients.

Drop by teaspoonsful on greased, flour-dusted trays.

Bake at 325° until lightly browned.

Yield: about 1¾ pounds

*Helpful Hint:* Vanilla wafer crumbs may replace cake or cookie crumbs.

## SAND BARS

¾ cup butter	½ teaspoon salt
3 tablespoons sugar	1 cup pecans—chopped coarse
2 teaspoons vanilla	powdered sugar for rolling
2½ cups cake flour	

Cream butter, sugar and vanilla until well blended.

Sift salt and flour, add and mix to combine.

Add pecans with last of flour.

Shape pieces of dough into ½ inch rolls and cut into bars 2 inches long.

Bake on ungreased cookie pans at 350° until very lightly browned (about 10 minutes). Do not overbake.

Roll sand bars in powdered sugar while still warm.

## BLACK WALNUT PATTIES

2 cups brown sugar—firmly packed	1½ teaspoons vanilla
2 eggs	1 cup all purpose flour
½ teaspoon salt	2 cups black walnuts—chopped fine

Beat eggs, brown sugar, salt and vanilla until light and creamy.

Add flour and nuts and mix to combine.

Drop by heaping teaspoonfuls about 2 inches apart on a greased cookie sheet.

Bake at 350° for 10–12 minutes or until lightly browned. Do not overbake.

Yield: about 1½ pounds

## GOOD OLD FASHIONED SUGAR COOKIES

1 cup butter	2 teaspoons vanilla
1½ cups sugar	2½ teaspoons baking powder
2 eggs	¾ cups cake flour
2 tablespoons milk	

Let butter stand in the mixing bowl until soft.

Add, sugar, eggs, milk and vanilla and mix thoroughly.

Sift baking powder with the flour and stir into the mixture. Chill well.

Roll thin on a lightly floured board or pastry cloth. Cut in desired shapes.

Place on greased and flour-dusted cookie trays. Sprinkle with granulated sugar.

Bake at 350° for about 8–10 minutes, or until slightly browned.

Yield: about 2¼ pounds

*Helpful Hint:* Dress these cookies up for the Holidays with colored sugar, cake sprinkles or decoettes.

Press a small metal curtain ring in the edge of each cookie before baking. Hang on the tree for extra decorations.

## TOFFEE FINGERS

½ cup butter or shortening, melted	1 teaspoon vanilla
1 tablespoon light corn syrup	1¾ cups uncooked oatmeal
½ cup brown sugar—firmly packed	¼ teaspoon baking powder
	¼ teaspoon salt
	⅓ cup shredded coconut

Blend butter, syrup, brown sugar and vanilla.

Mix dry ingredients and add to the butter mixture. Combine thoroughly.

Pat thin (about ¼ inch thick) in a greased shallow pan.

Bake 12–15 minutes at 325° or until golden brown. Watch carefully. These brown quickly.

Cut into narrow fingers while still warm.



### TURKISH TWINKS

- |  |   |
|--|---|
| 2 cups dry cereal<br>(wheat flakes, cornflakes<br>or similar ready to eat<br>cereal) | 2 tablespoons honey                     |
| $\frac{3}{4}$ cup pitted dates   | 1 tablespoon butter                     |
| $\frac{1}{2}$ cup pecans   | 2 teaspoons lemon juice                 |
| $\frac{1}{2}$ cup cocoanut   | granulated sugar for coating<br>cookies |
|  | pecan halves if desired                 |

Put cereal, dates, pecans and cocoanut thru a food chopper.  
Add honey, butter and lemon juice and knead until well blended.  
Shape into small balls.  
Roll in granulated sugar or flaked cocoanut. Top each ball with a pecan half if desired.

### WALNUT DATE BARS

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 2 eggs                               | $\frac{1}{4}$ teaspoon salt     |
| 1 cup brown sugar—firmly<br>packed   | 1 cup walnuts—chopped<br>coarse |
| 1 teaspoon vanilla                   | 1 cup dates—cut in<br>quarters  |
| 1 cup cake flour                     | powdered sugar                  |
| $\frac{1}{2}$ teaspoon baking powder |                                 |

Beat eggs with sugar and vanilla until light and fluffy.  
Sift flour with baking powder and salt and fold into egg mixture.  
Add nuts and dates and mix to combine.  
Spread in 2 8-inch square greased and floured pans.  
Bake at 325° for 20–25 minutes or until lightly browned.  
Cut in bars while still warm and roll in powdered sugar.

*A flaky  
delicate  
crust  
is a "must"  
for a  
perfect  
pie.  
Chill the  
ingredients  
and treat  
most  
tenderly.*





## **PERFECT PIES**

**FLAKY PIE CRUST  
GRAHAM CRACKER CRUST FOR CREAM PIES  
GRASSHOPPER PIE  
CHOCOLATE ANGEL PIE**

**LEMON ANGEL PIE  
DUTCH APPLE PIE  
CHESS PIE  
VANILLA CREAM FILLING**

**BANANA CREAM PIE  
COCOANUT CREAM PIE  
CHOCOLATE CREAM PIE  
COTTAGE CHEESE PIE**

**FRESH CONCORD GRAPE PIE  
LEMON PIE FILLER  
MERINGUE FOR LEMON PIE  
ORANGE AMBROSIA PIE FILLING**

**ORANGE AMBROSIA PIE  
PEACH PIE SUPREME  
SWEETENED WHIPPED CREAM FOR PIES CAKES AND DESSERTS  
PUMPKIN PIE**

**ROYAL RAISIN PIE  
RUM CREAM PIE  
GLAZED STRAWBERRY PIE**



## FLAKY PIE CRUST

**2 1/4 cups sifted all purpose flour**  
**1 teaspoon salt**

**7/8 cup shortening**  
**1/3 cup cold water (about)**

Sift flour and salt; cut in shortening with a pastry blender or 2 knives until crumbs resemble small peas.

Sprinkle water over all—1 tablespoon at a time—stirring carefully with a fork.

Add only enough water to moisten, and do not over-mix.

Form into 2 balls. Cover well and chill before rolling for easier handling.

*For Baked Shell*—Roll on a lightly floured board or canvas from center to outer edges to 1/8 inch thickness.

Pastry should be slightly larger than top of pan.

Cover inverted pie pan with dough and prick with a fork. Cover with a pan of the same size and trim edges.

Bake at 400° for 5 minutes.

Remove top pan and continue baking until golden brown.

Turn right side up in cool pan and let cool before filling.

*Pastry for 2-crust pie:*—Roll dough 1/8 inch thick and slightly larger than pie pan. Place loosely in the pie pan. Press out all air bubbles and fill pie.

Roll the top crust slightly larger than the size of the pan. Cut or prick dough to allow for escape of steam. Moisten edge of lower crust.

Cover with top crust, trim edges and press firmly to seal.

For very juicy pies, cut top crust 1/2 inch larger than pan, turn edge under bottom crust and flute the edges to make a perfect seal.

Baking temperature varies with the type of filling.

## GRAHAM CRACKER CRUST FOR CREAM PIES

**1 1/3 cups graham cracker crumbs**  
**1/3 cup brown sugar—firmly packed**

**1/2 teaspoon cinnamon**  
**1/3 cup melted butter**

Mix all ingredients until crumbly.

With the back of a spoon, press crumbs evenly in bottom and sides of a well greased 9 inch pie pan.

Reserve 3 tablespoons to sprinkle top of pie.

Fill shell with your favorite cream filling (chocolate, vanilla or butterscotch) and top with whipped cream and sprinkle with remaining crumbs.

## GRASSHOPPER PIE

### CRUST

**1 cup chocolate wafer crumbs**  
**1/4 cup sugar**

**3 tablespoons melted butter**

### FILLING

**1/4 cup milk**  
**6 1/2 cups miniature marshmallows**  
**1/2 cup green creme de menthe**

**2 tablespoons white creme de menthe**  
**2 cups whipped cream**  
**green food coloring**

Combine crumbs, sugar and butter.

Press mixture evenly into bottom and sides of a 9 inch pie pan.

Place milk and marshmallows in top of a double boiler. Heat and stir over hot (not boiling) water until marshmallows are melted. Remove from heat and cool.

Add liqueurs to marshmallow mixture and blend well. Tint pale green with a few drops of food coloring.

Fold into whipped cream. Spoon into chocolate crust. Freeze until firm.

Decorate each piece with a rosette of whipped cream and fresh strawberry or a few crumbs reserved from the crust.

This recipe makes a mile-high 9-inch, or, 2 8-inch pies.



## CHOCOLATE ANGEL PIE

4 egg whites	3/4 cup semi-sweet chocolate bits
1 cup sugar	
1/4 teaspoon cream of tartar	3 tablespoons hot water
	1 teaspoon vanilla
1/2 cup chopped pecans	1 cup heavy cream—whipped

*For Meringue Shell:* Sift sugar and cream of tartar.

Beat eggs until stiff but not dry.

Add sugar gradually and continue beating until smooth and glossy.

Line greased 9-inch pie pan with meringue—shaping with a spoon.

Sprinkle with chopped nuts.

Bake at 275° 1 hour or until delicate brown.

*For Filling:* Melt chocolate in a double boiler, stir in water and cook until thick.

Add vanilla, cool and fold into whipped cream.

Fill shell and chill in refrigerator 3 to 4 hours before serving.

## LEMON ANGEL PIE

*For Meringue Crust:* See chocolate angel pie recipe. Prepare a 9-inch meringue shell—omitting the chopped pecans.

4 egg yolks—beaten	1 tablespoon flour
1/2 cup sugar	1/2 cup water
1 lemon—juice and grated rind	1 cup heavy cream—whipped
	1/2 teaspoon vanilla

In a double boiler, cook egg yolks, sugar, lemon juice, flour and water until thick and clear; stirring all the while.

Remove from heat.

Cool. Fold in whipped cream and vanilla and spoon into meringue shell.

Chill for 3 to 4 hours in refrigerator before serving.

*Helpful Hint:* Miss Hulling's Lemon Cream Pie filler makes a heavenly Angel Pie.

*SHAM TORTE:* Prepare a meringue shell. Chill.

Just before serving, fill with scoops of vanilla ice cream.

Pass sweetened red raspberries, sliced strawberries or an ice cream sauce.

## DUTCH APPLE PIE

1 1/2 pounds apples	1/8 teaspoon salt
1 tablespoon butter	1/2 cup water
3/4 cup sugar	one 10-inch, deep unbaked pie shell
1/4 teaspoon cinnamon	
pinch of nutmeg	

Peel and quarter the apples.

Arrange them in circular fashion in the unbaked pie shell.

Sprinkle with sugar mixed with spices and dot with butter.

Pour 1/2 cup of water over all.

Bake at 400° for 50 to 60 minutes.

*Helpful Hint:* To be sure apples are completely cooked, cover with an inverted pie tin during the last 10 minutes of the baking period.

## CHESS PIE

1 8-inch unbaked pie crust	2 cups granulated sugar
6 eggs—well beaten	2 teaspoons vanilla
1 cup soft butter	

Beat eggs until light, add the sugar and continue beating until the sugar is dissolved.

Add butter and vanilla and mix to combine.

Pour into the unbaked crust.

Bake at 350° 40 to 45 minutes or until knife comes clean when testing center of the pie.

Invert a pie pan over pie during last 10 minutes of baking so pie does not become too brown.

*Helpful Hint:* Add 1/2 cup shredded coconut to basic recipe.



### VANILLA CREAM FILLING

2 cups milk  
2 egg yolks — beaten  
7 tablespoons sugar  
2 tablespoons cornstarch

3 tablespoons butter  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{3}{4}$  teaspoon vanilla

Bring  $\frac{1}{2}$  cups milk to a boil over low heat. Add egg yolks, sugar and cornstarch to remaining  $\frac{1}{2}$  cup milk and add to hot milk.

Cook over low heat until thickened, stirring constantly, until glossy.

Add butter and salt. When cool, add vanilla.

Makes filling for 1 9-inch pie.

### BANANA CREAM PIE

1 9-inch baked pie crust  
1 recipe vanilla cream filling

2 bananas  
 $\frac{3}{4}$  cup heavy cream — whipped

Spoon one-third of the filling in a baked pie shell.

Slice 1 banana over the surface of the filler, add another one-third of the filler, and slice the second banana over this.

Cover evenly with remaining filler and top with sweetened whipped cream.

### COCOANUT CREAM PIE

1 9-inch baked pie crust  
1 recipe vanilla cream filling

1 cup fresh grated coconut  
or shredded coconut  
 $\frac{3}{4}$  cup heavy cream — whipped

Fold coconut into filling and spoon into baked pie crust. Top with sweetened whipped cream and sprinkle top lightly with coconut.

For a change in flavor — try toasting the coconut.

### CHOCOLATE CREAM PIE

1 9-inch baked pie crust  
2 cups milk  
2 squares (2 ounces)  
unsweetened chocolate  
 $\frac{7}{8}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt

4 tablespoons cornstarch  
 $\frac{2}{3}$  cup cold milk  
2 tablespoons butter  
2 egg yolks  
 $\frac{3}{4}$  teaspoon vanilla

Heat 2 cups milk over low heat with chocolate, sugar and salt. Beat until well blended.

Mix cornstarch with cold milk, add to chocolate mixture and stir until thickened.

Continue cooking 6–8 minutes or until glossy.

Beat egg yolks, add some of the hot mixture, and then add this to the rest of the chocolate mixture.

Add vanilla, <sup>butter</sup> remove from heat and allow to cool to room temperature, before spooning into baked pie crust.

Top with meringue, or chill thoroughly, spread with 1 cup whipped cream and sprinkle with grated chocolate.

### COTTAGE CHEESE PIE

1 9-inch unbaked pie crust  
1 pound dry cottage cheese  
(2 cups well drained)  
1 cup sugar  
1 tablespoon flour  
 $\frac{3}{4}$  teaspoon salt

3 eggs  
 $1\frac{1}{4}$  cups light cream  
 $\frac{1}{3}$  cup milk  
2 tablespoons lemon juice  
1 teaspoon grated lemon rind  
 $\frac{1}{2}$  cup raisins

Beat cheese with sugar, flour and salt until smooth. Continue beating while adding eggs one at a time.

Add cream, milk, lemon juice and gratings. Mix to blend well.

Sprinkle raisins over bottom of pie shell. Pour in cheese filling. Sprinkle top lightly with cinnamon if desired.

Bake for 10 minutes at 475°, reduce heat to 375° and continue baking for 30 to 35 minutes or until knife comes clean when testing center of pie.

*Helpful Hint:* Omit cinnamon and spread top of pie with pineapple glaze when pie is cool.



## FRESH CONCORD GRAPE PIE

### Pastry for 2-crust pie:

1<sup>3</sup>/<sub>4</sub> pounds Concord grapes  
2 tablespoons white corn  
syrup

1 cup sugar  
1<sup>1</sup>/<sub>2</sub> tablespoons cornstarch  
pinch of salt  
1 teaspoon lemon juice

Wash the grapes, stem and separate skin from pulp. Place pulp in a saucepan and simmer for 5 minutes. Strain through a coarse strainer to remove seeds. Return strained pulp to the saucepan and heat to boiling.

Mix cornstarch, sugar and salt and add to pulp, stirring briskly. Simmer 5 minutes and cool.

Add grape skins and lemon juice.

Pour into a 9-inch unbaked pie shell. Place a lattice of pastry over the top or a full crust if desired. Brush with milk or cream and sprinkle lightly with granulated sugar.

Bake at 375° for 40–45 minutes or until crust is brown and crisp.

## LEMON PIE FILLER

1 9-inch baked pie crust  
1<sup>1</sup>/<sub>2</sub> cups water  
1<sup>3</sup>/<sub>4</sub> cups sugar  
1/4 teaspoon salt  
1 tablespoon grated lemon  
rind

6 tablespoons cornstarch  
1/2 cup cold water  
3 egg yolks  
1 tablespoon butter  
1/4 cup lemon juice

Heat water to boiling with sugar, salt and lemon rind.

Moisten cornstarch with 1/2 cup cold water and add to boiling mixture while stirring to prevent lumping. Continue cooking over low heat until filling is clear and glossy (6–8 minutes).

Beat egg yolks, add a little of the hot mixture and add to the cooked filling. Stir until completely blended and the egg is cooked. Remove from heat and blend with butter and lemon juice. Let cool while making the meringue.

Spoon into baked pie crust and top with meringue. Brown according to directions for meringue.

## MERINGUE FOR LEMON PIE

3 egg whites  
3 tablespoons sugar

3 tablespoons sifted  
powdered sugar

Beat egg whites until foamy. Add sugar gradually, while continuing to beat, then the powdered sugar and continue beating until meringue forms a firm peak, but is not dry.

Spread meringue over pie filling, using care to bring it to the crusts of the pie so all the filling is covered.

Bake in the oven at 350°, only until light brown.

## MISS HULLING'S LEMON CREAM PIE

Chill lemon pie filling and fold in 1 cup of whipped cream.

Spoon into baked pie shell.

Garnish with fresh lemon gratings if desired.

## ORANGE AMBROSIA PIE FILLING

1 cup orange juice  
1 cup water  
1<sup>1</sup>/<sub>2</sub> cups sugar  
1/2 cup cornstarch  
1 cup cold water  
2 whole eggs

3/4 teaspoon salt  
1<sup>1</sup>/<sub>2</sub> tablespoons butter  
1 tablespoon orange gratings  
6 tablespoons orange juice  
2 tablespoons lemon juice

Heat juice, water and sugar until boiling. Mix starch and cold water, add to boiling mixture.

Cook over low heat until clear and glossy (7–10 minutes).

Beat eggs and salt, add a little of the hot mixture and blend.

Stir into the hot mixture and continue stirring until the eggs are cooked.

Add remaining ingredients and stir until well blended.

Cool to room temperature before assembling the pie.



## ORANGE AMBROSIA PIE

1 10-inch deep baked pie shell  
1/2 cup orange slices

orange filling  
meringue  
3/4 cup flaked cocoanut

Pour half the filling into pie shell.  
Arrange half the orange slices over the filling, and a sprinkling of cocoanut.  
Add remaining filling.

Top with your favorite meringue. Decorate top of pie with orange slices and cocoanut.

*Helpful Hint:* Do not brown. This is to be served with an unbaked meringue.

Yield: One deep ten-inch pie that serves eight people generously.

## PEACH PIE SUPREME

1 9-inch unbaked pie crust  
12–14 ripe peach halves  
(2#—do not peel)  
2/3 cup granulated sugar

2 tablespoons all purpose flour  
1/8 teaspoon cinnamon  
1/2 cup light cream

Arrange peach halves in circular fashion in unbaked pie shell.  
Mix remaining ingredients and pour evenly over the peaches.  
Bake at 375° until crust is brown and peaches are tender. About 45–50 minutes.

## SWEETENED WHIPPED CREAM FOR PIES, CAKES AND DESSERTS

Combine 1/2 pint heavy cream with 3 tablespoons powdered sugar and 1 teaspoon vanilla.

Beat until stiff.

Makes about 2 cups whipped cream.

*Helpful Hint:* To freeze extra whipped cream: Drop spoonfuls of whipped cream on foil.

Freeze, then wrap for future use.

## PUMPKIN PIE

1 9-inch unbaked pie crust  
1 1/3 cups canned pumpkin  
6 tablespoons sugar  
1/2 teaspoon salt  
2 1/2 tablespoons flour  
6 tablespoons sugar

1/2 teaspoon cinnamon  
1/2 teaspoon ginger  
1 1/3 cups milk  
1/3 cup light cream  
3 eggs—beaten

Cook pumpkin with 6 tablespoons of sugar and salt in a saucepan for 5 minutes.  
Mix spices and flour with remaining sugar, add to the pumpkin and heat to thicken.

Remove from heat.

Mix beaten eggs with milk and cream and blend into pumpkin mixture.

Cool. Pour into pie shell.

Bake for 10 minutes at 450°, reduce heat to 350° and continue baking for 25–30 minutes or until pie puffs in the center and a knife comes out clean when testing the center of pie.

*Helpful Hint:* For a special treat—serve warm topped with whipped cream and drizzled with honey.

## ROYAL RAISIN PIE

1 1/2 cups sour cream  
2 eggs—separated  
1 cup powdered sugar  
2 tablespoons flour  
2 cups seedless raisins—chopped coarse

2 egg whites  
1 teaspoon vanilla  
1/2 cup toasted pecans—chopped coarse

Heat sour cream over low heat but do not boil. Stir in egg yolks beaten with powdered sugar and flour. Continue cooking until thickened. Add raisins and mix.

Remove from heat, add vanilla and pecans and fold in egg whites (beaten stiff but not dry).

Spoon into baked pie shell, cool, and top with whipped cream.

Makes 1 9-inch pie.



## RUM CREAM PIE

1 9-inch baked pie crust  
6 egg yolks  
1 cup sugar  
1 tablespoon gelatin

1/2 cup cold water  
1 pint heavy cream—  
whipped  
1/2 cup light rum

Beat egg yolks until light; add sugar and beat to combine.

Soak gelatin in cold water 5 minutes and heat to boiling.

Pour over egg and sugar mixture, stirring briskly.

Whip cream until stiff and fold into egg mixture with the rum.

Spoon into baked pie crust. Refrigerate to set the gelatin. Top with sweet chocolate curls.

*Helpful Hint:* Use a vegetable peeler to cut curls from large pieces of sweet chocolate.

The chocolate must be warmed to room temperature. If the curls break the chocolate is too cold.

Use chocolate curls to decorate German Chocolate Cake, Rum Cream Pie or cream puddings.

## GLAZED STRAWBERRY PIE

1 quart ripe strawberries  
1 cup water  
1 1/2 tablespoons cornstarch  
pinch of salt  
3/4 cup sugar

1/4 cup corn syrup  
1 teaspoon lemon juice  
few drops of red color  
1 9-inch baked pie shell

Stem the strawberries, take out one cup of the small or less perfect ones. Crush the cup of small berries, add water and cook two or three minutes, then strain, discard berries.

Add corn syrup. Mix the starch, salt and sugar and stir into the berry juice. Cook until thick and clear, stirring constantly.

Remove from heat, add lemon juice and fruit coloring.

Fill the baked pie shell with the remaining whole berries.

Pour hot thickened sauce over the berries, so that each one is covered.

Decorate with whipped cream if desired.

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*Needs more cornstarch  
used 3 tbs - try less  
6-6-84 good!*



*To cool  
a hot  
afternoon  
or pep up  
a party.  
There's a  
hot  
mulled  
cider  
for a  
cold  
winter's  
day.*



**BEVERAGES**

**FRUITADES**

**LEMONADE**

**LIMEADE**

**ORANGEADE**

**FRESH MINT LEMONADE**

**MULLED CIDER**

**SPARKLING PARTY PUNCH**



## FRUIT ADES

For all fruit ades, combine sugar, fruit juice and water and stir until sugar is dissolved. Serve with crushed ice.

### LEMONADE—About 3<sup>1</sup>/<sub>3</sub> quarts.

3 cups fresh lemon juice      2<sup>1</sup>/<sub>2</sub> quarts water  
2 cups sugar

### LIMEADE—About 3<sup>1</sup>/<sub>4</sub> quarts.

2 cups fresh lime juice      2<sup>1</sup>/<sub>2</sub> quarts water  
2 cups granulated sugar

### ORANGEADE—About 2<sup>1</sup>/<sub>3</sub> quarts.

1 quart fresh orange juice      1 cup granulated sugar  
1 cup fresh lemon juice      1 quart water

### MINT LEMONADE

2 cups fresh mint leaves—      1<sup>1</sup>/<sub>4</sub> cups lemon juice  
wash mint and pick off      1<sup>1</sup>/<sub>4</sub> cups granulated sugar  
leaves. Do not use stems.      2 quarts cold water.

Place mint leaves, lemon juice and sugar in blender. Blend well.

Strain through fine strainer or cheese cloth.

Use water to rinse blender to obtain all the flavor. Strain into mint mixture. Mix well and serve over crushed ice with a sprig of mint.

## MULLED CIDER

6 cups apple cider	1 stick cinnamon
2 cups unsweetened cranberry juice	1 teaspoon whole cloves
2 tablespoons sugar	1 teaspoon whole allspice
2 drops angostura bitters	3 oranges stuffed with whole cloves

Tie spices in a cheese cloth bag. Simmer all ingredients ten minutes.

Remove spice bag and serve hot in mugs or punch cups.

Oranges floating in bowl give a festive air.

*Helpful Hint for Holiday Cheer*—Make a wassail bowl.

Cool the mulled cider slightly and add 1 cup of rum before serving.

Yield: 2 quarts.

## SPARKLING PARTY PUNCH

Recipe for 50

3 cups simple syrup	3 <sup>1</sup> / <sub>2</sub> cups orange juice
1 cup pineapple juice	1 quart cranberry juice
2 <sup>1</sup> / <sub>2</sub> cups lemon juice	2 large bottles of gingerale

Mix all ingredients together. Decorate with thin quartered slices of lemon and orange. In season, float slices of fresh strawberries and mint leaves on top of the punch in the bowl.

## SIMPLE SYRUP

Mix 4 cups of sugar with 2 cups of water and boil for 5 minutes.

Use this syrup for sweetening punch and beverages.

Any remaining syrup may be stored in the refrigerator for future use.

*Helpful Hint:* Use bottled cranberry juice, or, if you prefer, make it this way: boil 1 pound of cranberries with 1<sup>1</sup>/<sub>2</sub> quarts of water for 5 minutes and strain.



## NOTES

