



**THE
CANTEEN CORPS
COOK BOOK**

THE CANTEEN COOK BOOK

Compiled by the Canteen Corps of
The Greater Cleveland Chapter
American National Red Cross

1946

Sold at Printer's Cost

To Dorothy Kazenas

In grateful appreciation of her untiring efforts
and the countless hours which she has given to the
Red Cross Canteen

The recipes given in this book were used in the
Cleveland Red Cross Canteen and for their many outside
assignments during the Second World War

Red Cross Canteen:

"An emergency meal keeps body alive, also helps to revive dis-
couraged souls and builds morale."

—*Red Cross Canteen Book*

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GENERAL INFORMATION

ABBREVIATIONS

pinch equals less than $\frac{1}{8}$ teaspoonful
 tsp. equals teaspoonful
 Tbsp. equals tablespoonful
 lb. equals pound
 oz. equals ounce
 c. equals cup
 pt. equals pint
 qt. equals quart
 gal. equals gallon
 pkg. equals package

WEIGHTS AND MEASURES

3 tsp. equals 1 Tbsp.
 16 Tbsp. equals 1 cup
 4 cups equals 1 qt.
 16 oz. equals 1 lb.

STAPLE FOOD UNITS PER GIVEN WEIGHT

2 Tbsp. butter equals 1 oz.
 2 cups butter equals 1 pound equals 48 pats
 2 Tbsp. sugar equals 1 oz.
 4 Tbsp. flour equals 1 oz.
 $3\frac{1}{4}$ cups flour equals 1 pound
 $4\frac{1}{2}$ cups cocoa equals 1 pound
 8 oz. rice equals 1 cup
 $5\frac{1}{2}$ oz. nut meats equals 1 cup
 1 qt. ice cream equals 7-8 slices
 1 lb. bacon equals 22-28 slices
 $1\frac{1}{2}$ pound pullman loaf bread equals 28 slices
 2 pound Waldorf loaf bread equals 32 slices
 $1\frac{1}{2}$ pound family loaf bread equals 24 slices
 1 case eggs equals 30 dozen

Flour and Baking Powder

All flour used in these recipes is all purpose flour unless otherwise specified.

$\frac{3}{4}$ tsp. double acting baking powder equals 1 tsp. single acting baking powder.

STANDARD SIZES IN CANS

- No. $\frac{1}{4}$ can contains 4 to $4\frac{1}{2}$ oz., approximately $\frac{1}{2}$ c.
sardines, deviled ham, etc.
- No. $\frac{1}{2}$ can contains $7\frac{1}{2}$ to 8 oz., approximately 1 c.
shrimp, salmon, pimeto, condensed milk.
- No. 1 can (small) contains 10 to 13 oz., approximately $1\frac{3}{4}$ c.
canned soup, tuna fish, boned chicken.
- No. 1 can (tall) contains 1 pound or 16 oz., approximately 2 c.
asparagus tips, salmon
- No. 2 can contains 1 pound, 4 oz. or 20 oz. approximately $2\frac{1}{2}$
to 3 c.
peas, corn, beans, some fruits.
- No. $2\frac{1}{2}$ can contains 1 pound, 14 oz., approximately $3\frac{1}{2}$ c.
pineapple, peaches, pears, beets, spinach.
- No. 3 can contains 2 pounds 1 oz., approximately 4 c.
beets, tomatoes, pumpkin, sauerkraut.
- No. 5 can contains 3 pounds, 10 oz., approximately 10 c.
preserves
- No. 10 can contains 6 pounds, 8 oz. for fruits and vegetables.
- No. 10 can contains 7 pounds, 8 oz. to 8 pounds, 12 oz. for mar-
malades and jams, approximately $3\frac{1}{4}$ quarts.

The size of a can is standardized, but there is a variation in weights of cans put up by different canneries due to a more solid pack or a greater density in syrup content.

BEVERAGES AND CANAPES

COFFEE IN URN

100 servings
2 pounds, coffee, medium grind
5 gal. boiling water

Fill water jacket of urn so that glass gauge registers about $\frac{3}{4}$ full. Heat to boiling point. Put coffee in urn bag. Pour briskly boiling water evenly over coffee. Let water drip completely through once. Then pour 4 gallons through again. Remove bag, replace cover of urn, and serve. Replenish water in jacket of urn whenever gauge shows less than $\frac{1}{2}$ full.

BOILED COFFEE

100 servings
2 pounds coffee
5 gal. boiling water

Place coffee in a cloth bag and tie, leaving room for expansion. Boil 10 minutes and remove bag.

SYRUP FOR COCOA

50 servings
 $2\frac{1}{2}$ c. cocoa
 $1\frac{2}{3}$ c. sugar
 $\frac{1}{3}$ tsp. salt
5 c. cold water

Combine cocoa, sugar, and salt. Add water. Bring to a boil, stirring. Boil 5 minutes. Add to $2\frac{1}{2}$ gallons scalded milk. Cook over low heat. Whip with beater to prevent scum. Keep in double boiler until served.

LEMONADE

6 servings		50 servings
$\frac{1}{4}$ c.	water	2 c.
$\frac{1}{2}$ c.	sugar	4 c.
$\frac{1}{2}$ c.	lemon juice	$3\frac{3}{4}$ c.
$\frac{1}{2}$ c.	pineapple juice	$3\frac{1}{2}$ c.
1 qt.	water	2 gal.
$\frac{1}{2}$	orange sliced	4

Boil water and sugar 5 minutes. When cool, add juices and large quantity of water. Sliced oranges optional.

FRUIT PUNCH I

50 servings
2 gal. fresh orange juice
2 qt. ginger ale
2 qt. pineapple ice
strawberry slices

Chill orange juice and ginger ale. Mix ingredients and serve at once.

FRUIT PUNCH II

50 servings
2 oranges sliced thin
1 small bottle maraschino cherries
1³/₄ lemon juice cups
1 pt. apple juice
1 qt. grape juice
1 qt. pineapple juice
1 qt. orange juice
1 pt. tea
1 qt. simple syrup (1¹/₂ pt. water boiled with 4 c. sugar)
3 qt. ginger ale

Chill juices. Add ice before serving.

FRUIT PUNCH III

6 servings		50 servings
1/2 c.	sugar	4 c.
1/2 c.	water	1 qt.
1 tsp.	tea	3 Tbsp.
1/2 c.	boiling water	1 qt.
1/4 c.	lemon juice	1 pt.
1/2 c.	orange juice	1 qt.
1/4 c.	apple juice	1 pt.
3/4 c.	ice water	1 ¹ / ₂ qt.
1 c.	ginger ale	2 qt.

Boil first amount of water and sugar. Cool. Steep tea in boiling water and add to syrup. Cool. Then add juices. Chill juices and ginger ale to prevent dilution. When ready to serve, add ginger ale and ice.

MOCK CHAMPAGNE COCKTAIL

6 servings		50 servings
1/2 c.	sugar	5 c.
1/2 c.	water	5 c.
1/2 c.	grape juice	5 c.
1/3 c.	orange juice	2 ¹ / ₂ c.
1/2 c.	ginger ale	5 qt.

Boil sugar and water 3 minutes. Cool. Add the juices and chill both juices and ginger ale. Add ginger ale and ice when ready to serve.

BREAD AND ROLLS

BANANA TEA BREAD		50 servings
1 loaf		
1 c.	sugar	5 c.
2 Tbsp.	shortening	10 Tbsp.
2	eggs	10
3	crushed bananas	15
	sifted flour, whole wheat or	
2 c.	graham	10 c.
4 Tbsp.	milk, sweet or sour	20 Tbsp.
1 tsp.	salt	5 tsp.
1 ¹ / ₂ tsp.	soda	5 ⁷ / ₈ tsp.

Cream shortening and sugar; add eggs and bananas. Add flour, salt and milk, alternately. Bake at 350 degrees F. about 1 hour.

RICH BISCUIT DOUGH		4 doz. rolls
1 doz. rolls		
2 c.	sifted flour	8 c.
1 tsp.	salt	4 tsp.
3 tsp.	double-acting baking powder	1/4 c.
1 tsp.	sugar	4 tsp.
6 Tbsp.	shortening	1 1/2 c.
1	egg	4
3/4 c.	milk	3 c.

Mix and sift dry ingredients. Cut in shortening. Add egg and milk. Drop by spoon on greased baking pan. Bake at 450 degrees F. for 12 to 15 minutes.

DOUGHNUTS		75
25		
4 c.	sifted flour	12 c.
3 tsp.	double-acting baking powder	9 tsp.
1/2 tsp.	soda	1 1/2 tsp.
1/2 tsp.	cinnamon	1 1/2 tsp.
1/2 tsp.	nutmeg	1 1/2 tsp.
2 Tbsp.	melted butter	6 Tbsp.
2/3 c.	buttermilk	2 c.
2	eggs	6
1 c.	sugar	3 c.

Mix flour, baking powder, soda, and spices. Add melted butter and buttermilk. Beat eggs and add to sugar and combine with first mixture. Roll dough 1/2 inch thick on lightly floured board and cut with doughnut cutter. Fry in deep hot fat, 375 degrees F. until golden brown, turning once.

64 Squares	LEBKUCHEN	125 squares
4	eggs	8
1 lb.	light brown sugar	2 lbs.
1 tsp.	cinnamon	2 tsp.
1/2 tsp.	cloves	1 tsp.
1/2 tsp.	allspice	1 tsp.
1 c.	chopped nuts	2 c.
1/2 c.	coconut or dates	1 c.
2 c.	sifted all purpose flour	4 c.
2 tsp.	double-acting baking powder	4 tsp.

Sift dry ingredients. Beat eggs and add dry ingredients, coconut, and nuts. Spread on shallow greased pan. Bake at 375 degrees F. for 25 minutes. Cut into desired squares or oblongs while warm. Let cool and ice with confectioner's sugar icing. Pour icing over lebkuchen in dribble fashion.

BROWN BREAD		5 loaves
1 loaf		
1 c.	sifted white flour	5 c.
1 c.	sifted graham flour	5 c.
1	egg	5
1 c.	buttermilk	5 c.
1/2 c.	sugar	2 1/2 c.
1/4 c.	molasses	1 1/4 c.
1 tsp.	double-acting baking powder	5 tsp.
1 tsp.	soda	5 tsp.
1 c.	raisins	5 c.
1/2 tsp.	salt	2 1/2 tsp.

Sift the white flour; measure and sift it with the soda, baking powder and salt. Add the graham flour. Beat the eggs and add the sugar. Add the molasses and milk alternately with the dry ingredients. Stir in the raisins and put in greased pans. Let stand one hour, then bake at 350 degrees F. for one hour.

CORN MEAL MUFFINS OR CORN BREAD

48 Muffins
1 pound, 7 oz. sifted flour
1 pound, 11 oz. corn meal
7 oz. sugar
1 Tbsp. salt
6 Tbsp. double-acting baking powder
1 1/2 qt. milk
5 eggs
10 oz. shortening

Mix and sift dry ingredients. Beat the eggs, add the milk and melted shortening, and add all at once to dry ingredients. Stir only until dry ingredients are moistened. Do not attempt to make batter smooth. Bake in greased muffin pans at 425 degrees F. for 20 to 25 minutes. This will make 8 pans of corn bread 8x8 inches and will cut 72 pieces.

BLUEBERRY MUFFINS

15 Muffins		60 Muffins
3 Tbsp.	shortening	$\frac{3}{4}$ c.
$\frac{1}{4}$ c.	sugar	1 c.
1	eggs	4
1 c.	milk	1 qt.
$2\frac{1}{4}$ c.	sifted pastry flour	9 c.
4 tsp.	double-acting baking powder	5 Tbsp.
$\frac{1}{4}$ tsp.	salt	1 tsp.
1 Tbsp.	sugar	$\frac{1}{4}$ c.
1 c.	blueberries	4 c.

Clean and wash berries and drain thoroughly. Sift the flour, baking powder, and salt. Cream shortening and sugar and add beaten eggs. Add alternately the dry ingredients and milk. Add second amount of sugar to berries and fold into batter. Carefully put into greased muffin pans filling them one half full. Bake at 425 degrees F. for 20 to 25 minutes.

DARK BRAN MUFFINS

12 muffins		72 muffins
1 c.	sifted bread flour	6 c.
1 c.	bran	6 c.
2 tsp.	double-acting baking powder	4 Tbsp.
$\frac{1}{2}$ tsp.	salt	3 tsp.
$\frac{1}{4}$ c.	sugar	$1\frac{1}{2}$ c.
$\frac{1}{2}$ c.	raisins	3 c.
1	egg	6
$\frac{1}{2}$ c.	molasses	3 c.
$\frac{3}{4}$ c.	sour milk	$4\frac{1}{2}$ c.
$\frac{1}{2}$ tsp.	soda	3 tsp.
2 Tbsp.	melted shortening	$\frac{3}{4}$ c.

Measure and mix dry ingredients. Mix molasses and milk and shortening. Combine mixtures and add raisins, stirring until blended, but no longer. Bake in greased muffin pans at 425 degrees F. for 20 to 30 minutes.

DELICIOUS BREAKFAST MUFFINS

12 muffins		60 muffins
1	egg	6
$\frac{1}{3}$ c.	butter or shortening	2 c.
$\frac{1}{4}$ c.	sugar	$1\frac{1}{2}$ c.
$\frac{3}{4}$ c.	milk	$4\frac{1}{2}$ c.
2 c.	sifted flour	12 c.
4 tsp.	double-acting baking powder	8 Tbsp.
$\frac{1}{4}$ tsp.	salt	$1\frac{1}{2}$ tsp.

Cream butter and sugar; add beaten eggs. Add milk alternately with the sifted dry ingredients. Bake in greased muffin tins for 20 minutes at 400 degrees F.

BOHEMIAN RYE BREAD

2 loaves

8 c. Bohemian rye flour
2 Tbsp. butter
2 Tbsp. salt
2 Tbsp. caraway seeds
1 (1 oz.) cake yeast
1 qt. lukewarm water.

Dissolve yeast in lukewarm water. Add melted butter and dry ingredients. Rise 3 hours. Knead down into 2 loaves. Grease a skillet; dust with flour. Put in loaves; let rise 1 hour. Bake at 410 degrees F. for 15 minutes. Reduce to 400 degrees F. and bake 45 minutes longer.

SOUTHERN SPOON BREAD

6 servings		50 servings
1 c.	cold water	8 c.
1 c.	corn meal	8 c.
1 c.	hot water	8 c.
$\frac{1}{2}$ tsp.	salt	4 tsp.
1 Tbsp.	shortening	8 Tbsp.
3	eggs	24
1 c.	milk	8 c.

Mix corn meal with cold water; stir into hot water. Cook to a mush. Add salt and shortening. Remove from fire, stir in beaten egg yolks, add cold milk, and mix well. Fold in beaten egg whites. Bake in greased casseroles in pans of hot water at 350 degrees F. for 45 minutes.

ROLLED COFFEE CAKE

10 servings

- 1 oz. butter
- 1 oz. lard
- 3 oz. sugar
- 1/4 oz. salt
- 1/8 oz. nutmeg
- 1/8 oz. mace
- 3 eggs
- 1 tsp. lemon extract
- 1 tsp. vanilla extract
- 1 c. cold milk
- 1 lb., 2 oz. sifted flour
- 2 1/2 oz. yeast cakes

Combine butter, lard, and sugar; add salt, spices, beaten eggs, and flavorings and beat into a smooth batter. Add milk in which yeast has been dissolved. Then add flour and make a smooth dough. Roll out on floured board and spread with 1/2 pound softened butter. Roll into a square and fold from outside to center several times. Then wrap in waxed paper and place in refrigerator for at least an hour. Roll out, put in filling, and let rise again. Bake at 350 degrees F. for 30 minutes.

Use jellies, fruit fillings, or the following:

- 1/2 pound ground nuts
- 1/2 pound sugar
- 2 egg whites
- 2 Tbsp. water
- 1 tsp. bitter almond flavoring

Stir all together on top of stove and just heat. Do not cook as it will harden.

PARKER HOUSE ROLLS

50 rolls

- 2 c. scalded milk
- 3 Tbsp. butter
- 2 Tbsp. sugar
- 1 tps. salt
- 1 oz. compressed yeast
- 1/4 c. lukewarm water
- 5 1/2 c. sifted flour

Dissolve yeast in lukewarm water. Add butter, sugar, and salt to scalded milk. Cool to lukewarm and add yeast. Add 3 cups of flour. Beat thoroughly, and then add rest of flour (2 1/2 c.). ~~Let it will harden.~~ 10 servings.

and roll out to 1/3 inch thickness. Cut round with biscuit cutter, crease in middle, butter and fold over. Place on greased pan, cover, and stand only long enough to begin to rise. Bake at 400 degrees F. for 12 to 15 minutes. Small braids, bow knots, crescents, twists, and other fancy shapes may be made from the same mixture. To make clover leaf rolls, put 3 small balls in each greased muffin pan. To make poppy seed rolls, brush rolls with egg and sprinkle with poppy seed.

REFRIGERATOR ROLLS

60 rolls

- 6 c. sifted flour
- 1 c. Crisco
- 1/2 c. sugar
- 2 tsp. salt
- 2 (1 oz.) cakes yeast
- 1 c. cold water
- 2 beaten eggs
- 1 c. hot water

Dissolve yeast in cold water. Sift flour, add sugar, salt, and cut in the Crisco. Add yeast to flour mixture and beaten eggs. Add the hot water and beat until smooth. Chill over night. Shape into rolls and let rise until very light, about 2 hours. Bake at 400 degrees F. about 20 minutes.

BUTTER HORNS

150-200

- 5 c. flour
- 1 pound Nucoa or butter
- 2 yeast cakes
- 3 egg yolks
- 1/2 pt. sour cream
- 1 tsp. vanilla

Work yeast and butter into flour and into this stir the eggs and cream. Chill. Roll out like noodles and cut into 6 inch squares. Fill with 1 tsp. filling and roll. Brush top with beaten egg white and bake at 400 degrees F. about 20 to 25 minutes.

NUT FILLING

- 1 pound nuts
- 3 egg whites
- 1 pound powdered sugar

Grind nuts, beat egg whites stiff, add powdered sugar, nuts, and 1 tsp. vanilla.

CZECH KOLACKY (plain dough)

70 servings

- 1 cake yeast
- 1/4 c. water
- 3/4 c. sugar
- 1 tsp. salt
- 2 eggs
- 2 c. milk
- 6 or more c. sifted flour
- 1/2 tsp. lemon rind

1/2 c. butter or 1/4 c. butter & 1/4 c. lard

Dissolve yeast in the lukewarm water. Scald the milk and cool. Cream butter and sugar until light and fluffy. Add salt. Place the dissolved yeast in the warm milk; add 3 c. of flour and beat well. Then add the unbeaten eggs and gradually add the balance of flour until dough is smooth enough to handle, then knead in the balance of the flour on a warm board. The dough should be smooth and elastic to the touch, never hard or stiff, yet not sticky. Place in a greased bowl in a warm place, cover, and let rise until double in bulk, about 2 1/2 hours. Then place the dough on a floured board, pat down a little, and cut in rounds 2 to 3 inches in diameter. Pat down in middle of rounds to hold filling. Place Tbsp. of filling in center of rounds and place on a large greased cookie sheet 2 inches apart. Allow to rise in a warm place until double in bulk, about 3/4 hour. Bake at 360 degrees F. for 25 minutes. When cool, sprinkle with powdered sugar.

FILLINGS

PRUNE

- 1 pound prunes
- 1/2 c. sugar
- 1/2 tsp. cinnamon
- 1/4 tsp. cloves

or

- 1 Tbsp. chopped orange peel

Clean and boil prunes until tender. When cool, pit, chop well, and add other ingredients. Mix well.

APRICOT

- 1 pound apricots
- 2/3 c. sugar
- 1 lemon
- 1/2 c. nuts

Boil apricots; cool and chop. Add sugar, rind and juice of 1 lemon (2 Tbsp.), and chopped nuts.

COTTAGE CHEESE

- 1 pound cottage cheese
- 1 c. sugar
- 2 eggs
- 1 tsp. lemon rind
- 1/2 tsp. almond
- 1/2 c. raisins

Beat eggs; add sugar, cheese, and other ingredients.

DATE AND NUT

- 1 pound dates
- 1 Tbsp. sugar
- 1/2 c. chopped nuts

Pit and boil dates, using a small amount of water. Remove from fire, beat slightly, and add sugar and nuts.

POPPY SEED

- 2 c. ground poppy seed
- 1/2 c. milk
- 1/2 c. corn syrup
- 1/2 c. sugar
- 1 Tbsp. butter

Put all ingredients in a sauce pan and cook until soft.

RAISIN

- 1 pound raisins
- 1 1/2 c. water
- 1 lemon
- 1 c. sugar
- 1 tsp. flour

Grind raisins, cover with water, add sugar, and boil 5 minutes. Blend flour with a little cold water. Add to mixture and boil until clear, stirring constantly. Add lemon juice and rind when cool.

DANISH PASTRY

75-100 pieces

- 4 c. sifted flour
- 1 c. sour cream
- 4 egg yolks
- 1 tsp. salt
- 1 c. butter
- 2 whole eggs
- 3 Tbsp. sugar
- 1 cake (1 oz.) yeast

Dissolve yeast in $\frac{1}{4}$ c. lukewarm water. Cream butter into flour. Add eggs, sugar, and sour cream. Add yeast and knead slightly. Lay dough in center of a towel. Put $\frac{1}{2}$ c. warm water in a bowl and set towel with dough in it in the bowl. Let dough rise until light, about 2 hours. Fill with desired fillings or make into small rosettes. Let rise again until light and bake at 350 degrees F. for 20 minutes. Ice the rosettes while hot with icing made from confectioner's sugar, water, and flavoring. Sprinkle with nuts.

ICE KOLATCHEN

35 servings

DOUGH NO. 1 (Rich Pastry)

- 1 c. sifted flour
- $1\frac{1}{8}$ c. butter

Have all materials and utensils ice cold. Chop or rub the butter into the flour; then work into a dough. Set in a cool place to harden. Then prepare the following:

DOUGH NO. 2

- 2 c. sifted flour
- $\frac{1}{2}$ c. lukewarm cream
- 1 cake yeast
- 2 egg yolks
- 1 egg
- 1 Tbsp. sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{8}$ tsp. nutmeg
- 2 egg whites (do not put in dough)

Dissolve yeast in the lukewarm cream, add sugar, eggs, and the rest of the ingredients, and beat until smooth. Roll out dough

No. 1 and dough No. 2 $\frac{1}{4}$ inch thick, each separately. Then place dough No. 2 on top of dough No. 1. Pat and roll into oblong shapes, keeping corners square. Now fold the ends of dough toward the center, making 3 layers. Pat and roll. Repeat twice, turning the paste half way around each time before rolling. Fold into a dampened napkin and set in a cool place over night to chill but not to freeze.

Next morning roll the dough again about $\frac{1}{4}$ inch thick and cut into rounds with biscuit cutter 3 inches in diameter. Place on a floured board and let rise in a warm place until light. This will take several hours.

Place 1 tsp. jam or 1 tsp. of the following fillings: poppy seed, raisin, prune, and apricot on lower half of each piece, then fold over the other half, and press edges together. Brush with stiffly beaten whites of 2 eggs all over the top and sides and roll in granulated sugar. Bake at 350 degrees F. for 20 to 25 minutes or until brown.

SWEDISH TEA RING

10 servings

- 1 (1 oz.) yeast cake
- $\frac{1}{4}$ c. scalded milk
- 2 tsp. sugar
- 3 egg yolks
- 1 c. sour cream
- 2 Tbsp. sugar
- 1 tsp. salt
- 4 c. sifted flour
- $\frac{1}{4}$ lb. butter

Sift the flour, 2 Tbsp. sugar, and salt together. Work the butter into this mixture. Crumble the yeast and add it to the scalded milk which has been cooled to lukewarm. Add the 2 tsp. sugar to this. Beat the sour cream and egg yolks together and add to the yeast mixture when it is foamy. Mix well and add to flour mixture. When well mixed, place in refrigerator over night. Next morning divide into 6 pieces. Roll each piece into a long strip and then twist two together to make a ring. Place on a greased pan and let the twist rise in a warm place for 2 hours. Bake at 350 degrees F. for 25 minutes. Make a frosting of confectioner's sugar mixed with milk. Put frosting on rings while they are still warm and sprinkle with chopped nuts.

CAKES

Fillings and Frostings

ANGEL FOOD CAKE		5 cakes
1 cake		
1 c.	eggs whites	5 c.
pinch	salt	1½ tsp.
1½ c.	granulated sugar	7½ c.
1 c.	sifted cake flour	5 c.
1¼ tsp.	cream of tartar	7½ tsp.
1 tsp.	vanilla	5 tsp.
½ tsp.	almond	2½ tsp.

Beat egg whites until foamy; then add cream of tartar and beat until stiff but moist. Fold in sugar, salt, and then the flour. Add flavorings. Bake in a large ungreased angel cake tin for 1 hour at 325 degrees F.

BANANA CAKE		6-9-inch layers
2-9 inch layers		
½ c.	butter	1½ c.
1¼ c.	sugar	3¾ c.
2	eggs	6
1 c.	banana mashed	3 c.
1 tsp.	vanilla	3 tsp.
2 c.	sifted cake flour	6 c.
1 tsp.	baking soda	3 tsp.
½ tsp.	salt	1½ tsp.
1 c.	sour milk	3 c.
1 tsp.	double-acting baking powder	3 tsp.

Cream butter; add sugar gradually. Add eggs and beat thoroughly. Add banana pulp and flavoring. Sift dry ingredients together 6 times and add alternately with milk. Bake at 350 degrees F. for 25 minutes in 9 inch layer cake pans.

COCONUT CREAM CAKE		50 servings
10 servings		
4	eggs	20
1½ c.	sugar	7½ c.
3 c.	sifted cake flour	15 c.
1 c.	coconut milk	5 c.
1 tsp.	vanilla	5 tsp.
4 tsp.	double-acting baking powder	20 tsp.

Beat eggs, add sugar gradually, and mix well. Add flour, baking powder, and milk. Add vanilla. Bake in square pan at 350 degrees F. for 25 to 30 minutes. Cover with White Frosting (page 33) and sprinkle with fresh coconut.

FRENCH CREAM CAKE		50 servings
8 servings		
3	eggs	18
1 c.	sugar	6 c.
3 Tbsp.	cold water	1¼ c.
1½ c.	sifted flour	9 c.
2 tsp.	double-acting baking powder	4 Tbsp.
1 tsp.	vanilla	2 Tbsp.
½ tsp.	almond	1 Tbsp.
pinch	salt	1 tsp.

Beat eggs, add sugar slowly, beating until thick and foamy. Sift flour twice with baking powder and salt. Add alternately with water to egg and sugar. Add flavorings. Bake in 2 8x8 pans at 350 degrees F. for 30 minutes.

When cool, split and fill with a custard filling or whipped cream, thus making four layers. Cake may be topped with Chocolate Frosting (page 32) or whipped cream.

UPSIDE DOWN CAKE

Use French Cream Cake for top. Grease pan and cover bottom with layer of fruit; cherries, peaches, pineapple, apricots or combination of apricots and prunes. Sprinkle generously with brown sugar and dot with butter or oleo. Pour batter over top. Bake at 350 degrees F. until toothpick inserted in center comes clean (about 30 minutes). Large sheet cake should be baked one hour.

COCOA CUP CAKES

100 cakes	
5 c.	sugar
2½ c.	butter
5	eggs
7½ c.	sifted cake flour
7½ tsp.	double-acting baking powder
1¼ tsp.	salt
2½ c.	milk
2½ c.	cocoa
5	tsp. vanilla

Cream butter and sugar and blend until light and creamy; add beaten eggs. Sift the flour, baking powder, cocoa, and salt together and add to butter mixture, alternately with the milk. Add vanilla and beat until smooth. Fill greased cup cake pans 2/3 full. Bake 20 minutes at 350 degrees F. Cover with Chocolate Frosting (page 32).

1 cake		KARO CHOCOLATE CAKE	5 cakes
2 c.		sifted cake flour	10 c.
1/4 c.		sugar	1 1/4 c.
1 1/2 tsp.		soda	7 1/2 tsp.
1/4 tps.		salt	1 1/4 tsp.
1/2 c.		shortening	2 1/2 c.
1 c.		Karo	5 c.
2/3 c.		milk	3 1/3 c.
2		eggs	10
2 squares		chocolate	10 sqrs.
1 tsp.		vanilla	5 tsp.

Cream shortening and sugar; add eggs and Karo. Sift dry ingredients and add to above mixture alternating with milk. Add melted chocolate and vanilla last. Bake at 350 degrees F. for 30 minutes. Ice with Karo Frosting (page 33.)

12 cup cakes		QUICK CHOCOLATE CAKE	50 cup cakes
1		egg	5
1/2 c.		cocoa	2 1/2 c.
1 1/2 c.		sifted flour	7 1/2 c.
1/2 c.		sour milk	2 1/2 c.
1 tsp.		vanilla	5 tsp.
1 tsp.		soda	5 tsp.
1 c.		sugar	5 c.
1/2 c.		hot water	2 1/2 c.
1/2 c.		shortening	2 1/2 c.

Put in bowl in order given. Beat with electric beater until well mixed. Bake 25 to 30 minutes in moderate oven at 350 degrees F. Use any frosting.

10 servings		EASY CHOCOLATE CAKE	50 servings
1 1/2 c.		brown sugar	7 1/2 c.
1/2 c.		oleo or Crisco	2 1/2 c.
2		eggs (separated)	10
1/2 c.		sour milk or buttermilk	2 1/2 c.
2 sqrs.		chocolate	10 sqrs.
1/2 c.		hot water	2 1/2 c.
2 c.		sifted flour	10 c.
1 tsp.		baking soda	5 tsp.
1/2 tsp.		salt	2 1/2 tsp.
1 Tbsp.		vinegar	5 Tbsp.
1 tsp.		vanilla	5 tsp.

Cream shortening; add sugar and beat well. Add beaten egg yolks. Melt chocolate and add to mixture. Add soda and salt to flour and stir in flour alternately with hot water and sour milk to which the vinegar has been added. Fold in beaten egg whites and vanilla. Bake at 325 degrees F. for about 50 minutes.

FROSTING

10 servings			50 servings
2 Tbsp.		cocoa	10 Tbsp.
3 Tbsp.		hot water	15 Tbsp.
5 tsp.		melted butter	25 tsp.
pinch		salt	1/2 tsp.
		powdered sugar	

Add cocoa to hot water and melted butter and salt. Blend enough powdered sugar to make right consistency to spread.

LAZY DAISY CAKE

1 cake			5 cakes
2		eggs	10
1 c.		sugar	5 c.
1/2 tsp.		vanilla	1 Tbsp.
1 c.		sifted flour	5 c.
1 tsp.		double-acting baking powder	5 tsp.
1/8 tsp.		salt	3/4 tsp.
1/2 c.		milk	2 1/2 c.
1 Tbsp.		butter	5 Tbsp.

Beat eggs well and add sugar and vanilla. Sift dry ingredients and add to first mixture. Add butter to hot milk and bring to boiling point. Add last and beat slightly. Batter is very thin. Pour into greased, floured 8 x 12 pan and bake at 350 degrees F. for 35 minutes.

LAZY DAISY CAKE FROSTING

1 cake			5 cakes
5 Tbsp.		brown sugar	1 2/3 c.
3 Tbsp.		butter	1 c.
3 Tbsp.		cream	1 c.
1/2 c.		shredded cocoanut	2 1/2 c.
1/2 c.		chopped nuts	2 1/2 c.

Mix all together in a sauce pan. Cook just long enough to dissolve the sugar. Pour over cake as soon as it comes out of the oven and place under broiler to toast. Watch carefully.

FEATHER CAKE

3 9 inch layers

- 1/2 c. shortening
- 1 1/2 c. Karo syrup
- 2 eggs
- 3 c. sifted flour
- 4 1/2 tsp. double-acting baking powder
- 1/2 tsp salt
- 1 tsp. vanilla or lemon
- 1 c. plus 1 Tbsp. milk

Beat shortening and syrup together and add beaten egg yolks. Sift dry ingredients and add to first mixture alternating with the milk. Add well beaten egg whites and flavoring last. Bake at 375 degrees F. until cake tester comes out clean when inserted in center of cake.

FROSTING

- 1/2 c. tart jelly
- 1 egg white
- pinch salt

Put in bowl and beat until stiff.

16 servings

GINGER BREAD

- 1/2 c. shortening
- 1 c. brown sugar
- 2 eggs
- 1 tsp. cloves
- 1 tsp. ginger
- 1 tsp. cinnamon
- 2 1/2 c. sifted flour
- 1 c. molasses
- 2 ~~1/2~~ tsp. soda
- 1 c. boiling water

60 servings

- 2 c.
- 4 c.
- 8
- 4 tsp.
- 4 tsp.
- 4 tsp.
- 10 c.
- 4 c.
- 8 tsp.
- 4 c.

Cream shortening and brown sugar. Add beaten eggs. Sift dry ingredients and add to above mixture. Add molasses and boiling water last. Bake at 350 degrees F. for 25 to 35 minutes.

8 servings

JELLY ROLL

- 4 eggs
- 1 c. sugar
- 1 c. sifted flour
- 1 tsp. double-acting baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla

50 servings

- 24
- 6 c.
- 6 c.
- 6 tsp.
- 1 1/2 tsp.
- 6 tsp.

Beat eggs until light, add sugar gradually and continue to beat until thick and smooth. Sift dry ingredients and fold into egg mixture. Add flavoring. Line a shallow pan (10x16) with waxed paper greased on both sides. Spread cake mixture evenly and bake at 400 degrees F. for 12 to 15 minutes. Turn out immediately onto a slightly dampened cloth. Remove paper and quickly cut off the crust edges with a sharp knife. Roll and wrap in cloth until partly cool, then unroll, spread with jelly and roll up again.

Party size

MARASCHINO PARTY CAKE

50 servings

- | | | |
|---------------|------------------------------|------------|
| 2 1/4 c. | sifted cake flour | 6 3/4 c. |
| 3 tsp. | double-acting baking powder | 3 Tbsp. |
| 1/2 tsp. | salt | 1 1/2 tsp. |
| 1 3/4 c. | sugar | 5 1/2 c. |
| 1/2 c. | oleo or Crisco | 1 1/2 c. |
| 1/4 c. | maraschino cherry juice | 3/4 c. |
| 1/4 c. | maraschino cherries (cut up) | 3/4 c. |
| 1/2 c. | milk | 1 1/2 c. |
| 1/2 to 2/3 c. | egg whites (unbeaten) | 1 3/4 c. |
| 1/2 c. | chopped nuts | 1 1/2 c. |

Sift together flour, baking powder, salt and sugar. Add shortening, cherry juice, cherries, milk, and beat for two minutes. Add egg whites and beat two minutes more. Fold in chopped nuts. Bake in 8x8 inch pan at 350 degrees F. for 50 minutes. Use a Pink or White Frosting (page 33).

NUT CAKE

16 servings

- 7 eggs
- 2 c. sugar
- 2 c. sifted pastry flour
- 2 tsp. double-acting baking powder
- 1/2 c. water
- 1 tsp. Mapleine flavoring
- 1 c. ground walnuts

Beat the eggs light then beat in the sugar, using an electric mixer. Sift the flour and baking powder together and add the egg mixture, alternating with the water. Add the flavoring and ground nuts. Bake in three 9 inch tins at 400 degrees F. until the cake rises, then reduce the heat to 350 degrees F. and finish baking. This cake is excellent when put together with strawberry preserve and iced with whipped cream.

NUT SHEET CAKE

30 servings

- 3/4 c. shortening
- 1 1/2 c. sugar
- 3 eggs
- 3 c. sifted pastry flour
- 3 tsp. double-acting baking powder
- 1 c. milk
- 1 1/2 Tbsp. lemon juice
- grated rind 1 lemon
- 1 c. unbroken pecans

Cream the shortening, add sugar and cream again. Add the eggs and beat well. Sift the flour and baking powder together. Add flour and milk to shortening mixture alternately. Add the lemon last. Grease a pan well and sprinkle the bottom with pecans. Pour the batter over and bake at 350 degrees F. for about one hour. This fills an 11x17 inch pan.

ORANGE CUP CAKES

150 cakes

- 20 c. sifted cake flour
- 3/4 c. double-acting baking powder
- 1 1/4 c. butter
- 10 c. sugar
- 10 eggs
- 2/3 c. orange rind
- 2 1/2 c. milk
- 5 c. orange juice

Cream butter, add sugar gradually, cream together and add beaten eggs. Sift dry ingredients together. Add dry ingredients and orange rind, alternating with milk, then with orange juice until all are well mixed. Bake in greased muffin tins at 375 degrees F. for 20 minutes. Ice with Orange Butter Frosting (page 32).

1 cake	PINEAPPLE CAKE	3 cakes
1/2 c.	butter	1 1/2 c.
1 1/2 c.	sugar	4 1/2 c.
1 c.	crushed pineapple	3 c.
2 1/2 c.	sifted cake flour	7 1/2 c.
3 tsp.	double-acting baking powder	3 Tbsp.
1/8 tsp.	salt	3/8 tsp.
1/4 c.	cold water	3/4 c.
1 tsp.	vanilla	3 tsp.
3	egg whites	9

Cream the butter, add sugar, pineapple (just as it comes from the can) and vanilla. Sift the flour, baking powder, and salt and add to above mixture alternating with the water. Fold in the beaten egg whites and bake in a 10x12 inch pan for 30 minutes at 350 degrees F. Ice as desired.

Family size	PRUNE CAKE	50 to 60 servings
2 c.	sifted cake flour	8 c.
1 tsp.	baking soda	4 tsp.
1/2 tsp.	double-acting baking powder	2 tsp.
1 tsp.	cinnamon	4 tsp.
1/2 tsp.	allspice	2 tsp.
1/2 tsp.	salt	2 tsp.
1/2 c.	shortening	2 c.
1 c.	sugar	4 c.
2	eggs	8
3/4 c.	sour milk	3 c.
1 1/4 c.	cooked mashed prunes	4 c.

Sift flour and spices, baking powder, baking soda and salt together. Cream shortening, add sugar. Separate the eggs. Beat yolks and add to sugar and butter. Stir in dry ingredients and add alternately with sour milk. Stir in prune pulp. Beat egg whites stiff and fold into batter. Bake at 350 degrees F. for about 50 minutes.

RAISIN CUP CAKES

24 cakes

- 1 c. sugar
- 1/2 c. butter
- 1 egg
- 1 c. seedless raisins
- 1 tsp. soda
- 1 c. water
- 2 c. sifted flour
- 1 1/2 tsp. cinnamon
- 1 tsp. allspice
- 1 tsp. cloves
- 1/2 tsp. nutmeg
- 1 1/2 tsp. vanilla

Put raisins in a sauce pan and cover with water. Simmer gently until water is evaporated. Cool. Cream butter and sugar, add eggs. Add soda, flour and spices, water and vanilla last. Fill greased muffin pans two-thirds full and bake at 350 degrees F. for 20 to 30 minutes.

Family size	SPICE CAKE—DUTCHESS	50 servings
1/2 c.	shortening	3 c.
1 1/2 c.	brown sugar	9 c.
2	eggs	12
1 c.	buttermilk	6 c.
1 tsp.	soda	3 Tbsp.
1 3/4 c.	sifted flour	8 1/2 c.
1 tsp.	cinnamon	2 Tbsp.
1/2 tsp.	nutmeg	2 Tbsp.
1/2 tsp.	cloves	2 Tbsp.
1/4 tsp.	salt	1 Tbsp.
1 c.	raisins	6 c.
1/2 c.	nuts	3 c.

Cream shortening, add sugar and blend. Beat in eggs one at a time. Sift soda and spices with flour. Add alternately with buttermilk to sugar mixture. Stir in raisins and nuts. Bake in a 9 inch square pan at 350 degrees F. for 25 minutes.

HOT WATER SPONGE CAKE

6	egg yolks
1	c. sugar
1/2	c. boiling water
1/2	tsp. salt
2	tsp. double-acting baking powder
1 1/2	c. sifted cake flour
1	tsp. lemon extract

Beat eggs, add sugar gradually. Add hot water and beat well. Sift flour with baking powder and salt and add to other mixture, add flavoring last. Bake for 1 hour in a tube pan or 45 minutes in two 9 inch layer cake pans at 350 degrees F.

Family size	SPONGE CAKE	50 servings
3	eggs	12
3/4 c.	cold water	3 c.
1 1/2 c.	sifted cake flour	6 c.
1 tsp.	double-acting baking powder	4 tsp.
1/4 tsp.	salt	2 tsp.
1 tsp.	vanilla	4 tsp.
1 1/4 c.	sugar	5 c.

Separate eggs and beat the yolks until thick and lemon colored. Add cold water and beat until light and fluffy, add sugar slowly and beat well. Fold in dry ingredients, then fold in stiffly beaten egg whites. Bake in ungreased angel cake tin for 50 minutes at 350 degrees F.

MARBLE CAKE	
2 layers—8 inches square	
1	c. Crisco
2 1/2	c. sugar
1	tsp. salt
2	tsp. vanilla
4	c. sifted cake flour
4	tsp. double-acting baking powder
1 1/2	c. milk
6	eggs (whites only)
4	squares melted chocolate
4	Tbsp. sugar
4	Tbsp. hot water

Cream Crisco, sugar, salt and vanilla. Sift dry ingredients and add alternately with milk to first mixture. Beat egg whites until they stand in moist peaks; fold in well. Remove a generous third of batter to small bowl. To this add the 4 Tbsp. of sugar, 4 Tbsp. of hot water and the melted chocolate; mix thoroughly into the smaller amount of white batter. Alternate by spoonfuls into two 8x8 inch pans which have been well greased and the bottoms lined with paper. With a knife, cut through the batter several times to give a nice marble effect. Bake at 360 degrees F. for 40 to 45 minutes.

WHITE CAKE

1 cake		3 cakes	
2 1/2	c.	sifted cake flour	7 1/2 c.
2 1/2	tsp.	double-acting baking powder	7 1/2 c.
1	tsp.	salt	3 tsp.
1 1/4	c.	sugar	3 3/4 c.
2/3	c.	shortening	2 c.
1	c.	milk	3 c.
1	tsp.	vanilla	3 tsp.
1/2	tsp.	almond extract	1 1/2 tsp.
5		egg whites	15
1/2	c.	sugar	1 1/2 c.

Have all ingredients at room temperature. Sift first four ingredients together. Cream shortening and add dry ingredients. Add three-fourths of the liquid. Mix until all flour is dampened, then beat for one minute. Add remaining liquid, blend and beat for two minutes longer. Beat the egg whites stiff and add the sugar for a meringue, then add this to the cake and beat another minute. Bake in two 9 inch layer cake tins at 350 degrees F. for 35 minutes.

1 cake	SOUR CREAM CAKE	6 cakes
1 c.	thick sour cream	6 c.
1 c.	light brown sugar	6 c.
1 c.	sifted flour	6 c.
1	egg	6
1 tsp.	soda	2 Tbsp.
Pinch	salt	1 tsp.

Mix in order given. Pour in greased 8x8 inch pan and bake at 350 degrees F. for 20 to 25 minutes. Frost with

1	egg white	6
pinch	salt	1/2 tsp.
1/4 c.	Karo	1 1/2 c.

Beat egg whites stiff, using electric mixer. Add Karo and salt and desired flavoring.

10 servings	TOMATO SOUP CAKE	50 servings
1 c.	sugar	5 c.
2 Tbsp.	oleo	10 Tbsp.
1/2 c.	nutmeats	2 1/2 c.
1 c.	raisins	5 c.
		(26 2/3 ozs.)
1 1/2 c.	sifted flour	7 1/2 c.
1 tsp.	cinnamon	5 tsp.
1/2 tsp.	nutmeg	2 1/2 tsp.
1/4 tsp.	cloves	1 1/4 tsp.
1 tsp.	soda	5 tsp.
1 can	tomato soup (10 1/2 oz.)	5 cans

Cream sugar and shortening, add soup. Sift dry ingredients together and add with raisins and nuts. Bake at 350 degrees F. for 30 to 40 minutes.

15 servings	WHITE SHEET CAKE	60 servings
1/3 c.	shortening	1 1/3 c.
1 c.	sugar	4 c.
2	egg whites	10
1/2	grated lemon rind	2
1 1/2 c.	sifted cake flour	6 c.
1 1/2 tsp.	double-acting baking powder	2 Tbsp.
Pinch	salt	1 tsp.
1/4 c.	milk	1 c.
1/4 c.	water	1 c.
1/2 tsp.	lemon extract	2 tsp.

Cream shortening and sugar and lemon rind. Add egg whites one at a time and beat well. Sift together the dry ingredients and add alternately with liquid. Add flavoring and bake at 350 degrees F. for 30 minutes.

DELICATE YELLOW CAKE

16 servings		50 servings
1/2 c.	butter	1 1/2 c.
1 1/2 c.	sugar	4 1/2 c.
2 1/4 c.	sifted cake flour	6 3/4 c.
3 tsp.	double-acting baking powder	3 Tbsp.
1 c.	skim milk	3 c.
3	eggs	9
2 tsp.	vanilla	2 Tbsp.

Cream butter and sugar until light and fluffy. Sift dry ingredients together three times and add alternately with the milk. Add flavoring and eggs, one at a time and beat slightly. Pour into 9 inch layer cake pans and bake at 375 degrees F. for 25 to 30 minutes.

BROWN SUGAR FROSTING

Six 9 inch cakes

2	pounds light brown sugar
4	c. granulated sugar
1	pt. cream
1	c. water
1/8	tsp. salt
1/4	pound butter

Measure all ingredients into a pan, except the butter, and bring to a boil. Add one-half the amount of butter and cook to 235 degrees F. Cool to lukewarm and add the remainder of the butter. Stir until creamy.

BUTTER CREAM FROSTING

Six 9 inch cakes

2	pounds confectioners sugar
1	c. egg whites
1 1/4	pounds butter
4	oz. cornstarch
1	Tbsp. flavoring
	Pinch salt

Place in electric mixer and beat until light and fluffy. If icing seems thin, add more sugar and beat to right consistency.

CLEVER JUDY FROSTING

1 cake			4—9 inch cakes
1	Tbsp.	butter	4 Tbsp.
1	c.	confectioners sugar	4 c.
1		egg	4
2	squares	melted chocolate	8 sqrs.
1/4	c.	warm milk	1 c.
1/2	tsp.	vanilla	2 tsp.

Cream butter and sugar. Add egg, chocolate, milk and vanilla. Blend well and beat over cracked ice until thick.

CHOCOLATE FROSTING

For 100 cup cakes

10	oz.	chocolate
1/2	c.	butter
1 1/4	c.	cream (or coffee)
1/2	tsp.	salt
5	tsp.	vanilla
10	c.	sifted confectioners sugar

Melt chocolate and butter over a low flame. Add liquid and salt. When cool, add vanilla and sugar, beat well.

CHOCOLATE FROSTING

Three 9 inch layers

1	pkg.	(7 oz.) semi-sweet chocolate bits
1	c.	confectioner's sugar
2	Tbsp.	shortening
		pinch salt
1	tsp.	vanilla
2-4	Tbsp.	hot milk

Melt the chocolate in top of double boiler. Add other ingredients and beat until smooth.

ORANGE BUTTER FROSTING

150 cup cakes

1 1/2	c.	orange juice
20	c.	confectioner's sugar
10	Tbsp.	melted butter
		1/4 tsp. salt
10	Tbsp.	grated orange rind

Add sugar to juice; then add melted butter. Add rind and salt. Place over hot water and let stand 15 minutes.

KARO FROSTING

1 cake			5 cakes
2		egg whites	10
2/3	c.	Karo (white)	3 1/3 c.
		salt	1 tsp.
1/2	tsp.	vanilla	2 1/2 tsp.

Beat whites stiff, add salt. Heat Karo and add to egg whites beating constantly until it stands in peaks. Add vanilla.

STRAWBERRY OR RED RASPBERRY FLUFF

For cake frosting

8 servings			50 servings
1 1/2	c.	fresh fruit	9 c.
1		egg white (unbeaten)	6 c.
1	c.	sugar	6 c.

Place all ingredients in electric mixer and beat for 15 minutes.

WHITE FROSTING

1 cake			3 cakes
1	c.	granulated sugar	3 c.
1/3	c.	water	1 c.
1/8	tsp.	cream of tartar	1/2 tsp.
1		egg white	1/2 c.
1/2	tsp.	vanilla	1 1/3 tsp.

Boil sugar, water, and cream of tartar to soft ball. Beat egg whites stiff and pour syrup slowly over them, beating continually. Add vanilla and spread over cake.

WHITE MOUNTAIN FROSTING

1 cake			3 cakes
1	c.	sugar	3 c.
1	Tbsp.	Karo	3 Tbsp.
1/8	tsp.	salt	1/2 tsp.
1/8	tsp.	cream of tartar	1/2 tsp.
1/3	c.	hot water	1 c.
2		egg whites	6

Combine sugar, Karo, salt, cream of tartar, and hot water in a sauce pan. Boil to a soft ball (236 degrees F.). Pour over beaten egg whites slowly, beating all the time. Flavor, and beat until it peaks.

1. Do not allow syrup to boil until all sugar is dissolved.
2. Do not stir after it starts to boil.
3. Cover pan while boiling.
4. Fruit syrups may be used instead of water.
5. Brown sugar may be used instead of white.

CANDY

PULLED MINTS

- 2 pounds equals 200 mints
- 4 c. sugar
- 1/4 pound butter
- 2 c. boiling water
- 18 drops oil of peppermint

Put sugar and butter in kettle; pour boiling water over it. Cook to 256 degrees F. Pour on slab. Turn in edges as it cools. Put in flavoring and pull until done.

PEANUT BRITTLE

- 3 c. granulated sugar
- 3/4 pound Karo
- 2/3 pt. water
- 4 Tbsp. butter
- 1 pound raw peanuts
- 1 tsp. vanilla
- 1 heaping tsp. soda

Put sugar, Karo, and water in kettle and cook to 275 degrees F. Add butter, peanuts, vanilla, and soda which has been dissolved in only enough water to cover. Stir constantly and cook until 290 degrees F. Pour on slab, turn over, and pull as thin as possible.

COOKIES

ALMOND COOKIES

100

- 1/2 pound almonds (unblanched)
- 1 3/4 c. butter
- 1/2 c. sugar
- 2 1/2 c. flour
- 2 Tbsp. vanilla

Grind almonds and mix with butter and sugar. Add flour and vanilla. Pinch off small amount and roll in palm of hand or shape into crescents. Bake at 350 degrees F. for 20 minutes. Do not brown. Roll while warm in powdered sugar. (Use paper bag.)

APRICOT OATMEAL COOKIES

50

- 1/2 pound dried apricots
- 3/4 c. sugar
- 3/4 c. water
- 1/4 pound butter
- 1 c. light brown sugar
- 1 1/4 c. flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1 1/4 c. quick oats
- 1 c. bread crumbs

Put apricots through the meat grinder. Do not soak first. Add sugar and water and cook this mixture until it will spread when cool. Melt butter and add to sugar. Sift dry ingredients and add to oats; then combine with butter mixture. Reserve crumbs for top. Spread 9x12 inch pan with the mixture and pat firm. Spread apricots over this and cover with crumbs. Bake at 350 degrees F. for about 20 minutes. Cut in pieces 1x2 inches.

16 servings	BUTTERSCOTCH SQUARES	80 servings
1/4 c.	butter	1 1/4 c.
1 c.	brown sugar	5 c.
3/4 c.	sifted flour	3 3/4 c.
1 tsp.	double-acting baking powder	5 tsp.
1	egg	5
1/2 tsp.	vanilla	2 1/2 tsp.
1/2 c.	chopped nuts	2 1/2 c.

Cook butter and brown sugar until smooth. Cool slightly and

add egg. Add dry ingredients, vanilla, and nuts. Bake in a square pan for 20 to 25 minutes at 350 degrees F. Cut into squares.

BASKETS FILLED WITH NUT FILLING

20 baskets

- 1 7/8 c. flour
- 1/3 c. sugar
- 1/4 pound butter
- 1 egg yolk
- 1 tsp. vanilla

Combine ingredients and work into a dough. Roll out and cut size to line small muffin tins.

FILLING

- 1/4 pound butter
- 3 egg yolks
- 2 oz. nuts or almonds (ground)
- 1/3 c. bread crumbs
- 2 Tbsp. flour
- 1 egg white
- 1/2 c. sugar
- 1 tsp. bitter almond flavoring

Cream butter, add sugar, and blend. Add egg yolks and beat well. Add remaining ingredients. Fill the unbaked baskets, making a cross over the top of the basket with plain dough. Bake at 375 degrees F. for 20 minutes. Take from tins with care.

BROWNIES

8 servings

- 1/2 c.
- 2 squares
- 1 c.
- 2
- 3/4 c.
- 1/4 tsp.
- 1 tsp.
- 1 c.
- 3/4 tsp.

- shortening
- bitter chocolate
- sugar
- eggs
- sifted pastry flour
- salt
- vanilla
- chopped nut meats
- double-acting baking powder

50 servings

- 1 1/4 lb.
- 12 oz.
- 2 1/2 lbs.
- 10
- 1 lb.
- 2 tsp.
- 4 tsp.
- 1 lb.
- 4 tsp.

Melt shortening and chocolate and let cool. Sift flour, salt, and baking powder together. Beat eggs and add sugar, chocolate mixture, vanilla, and nuts. Add dry ingredients, mix lightly, spread on greased pan, and bake at 325 degrees F. for 25 minutes.

NELLIE'S BUTTER COOKIES

60

- 1/2 c. butter
- 1 c. sugar
- 4 egg yolks
- 1/2 tsp. lemon extract
- 2 1/2 c. sifted flour
- 2 tsp. double-acting baking powder
- 1/2 tsp. nutmeg
- 1/4 tsp. salt

Cream butter; add sugar, well beaten egg yolks, and lemon extract. Sift dry ingredients and add to mixture. Put in refrigerator to chill. Mixture should be quite stiff. Take out small portion, roll paper thin, and cut with cookie cutter. Bake 8 minutes in a moderate oven. Do not brown.

CHOCOLATE DROP COOKIES

5 dozen cookies

- 2 c.
- 3/4 c.
- 4 squares
- 3 c.
- 1/2 tsp.
- 2 tsp.
- 1/2 tsp.
- 3/4 c.
- 1 tsp.
- 1 c.

- light brown sugar
- melted shortening
- chocolate (melted)
- sifted flour
- soda
- double-acting baking powder
- salt
- nut meats
- vanilla
- sweet milk

125 cookies

- 4 c.
- 1 1/2 c.
- 8 sqrs.
- 6 c.
- 1 tsp.
- 4 tsp.
- 1 tsp.
- 1 1/2 c.
- 2 tsp.
- 2 c.

Melt shortening and chocolate together and add brown sugar. Sift dry ingredients and add to chocolate mixture, alternating with milk. Add vanilla and nut meats. Drop by teaspoonful on greased cookie sheet. Bake at 375 degrees F. about 10 minutes.

FROSTING

- 2 Tbsp.
- 1 Tbsp.
- 1 c.
- 1/2 tsp.

- cocoa
- melted butter
- powdered sugar
- vanilla
- hot coffee

- 4 Tbsp.
- 2 Tbsp.
- 2 c.
- 1 tsp.

Mix cocoa, add melted butter, then powdered sugar. Add vanilla and moisten to right consistency with hot coffee.

CHOCOLATE CHIP COOKIES WITH OATMEAL

50 cookies		200 cookies
3/4 c.	sifted flour	3 c.
1/2 tsp.	soda	2 tsp.
1/2 tsp.	salt	2 tsp.
1/2 c.	shortening	2 c.
3/8 c.	brown sugar	1 1/2 c.
1	egg	4
1 Tbsp.	hot water	4 Tbsp.
1/2 c.	nut meats	2 c.
1 pkg. (7 oz.)	Nestle's semi-sweet chocolate bits	4 pkg.
1 c.	raw oatmeal	4 c.
1/2 tsp.	vanilla	2 tsp.

Sift dry ingredients; cream shortening with sugar until light. Add eggs one at a time and blend thoroughly. Add hot water and dry ingredients. Add chocolate bits, oatmeal, nuts, and vanilla. Mix well and drop by 1/2 teaspoonful on greased tins. Bake at 375 degrees F. for 8 minutes. Chocolate may be omitted and raisins added.

CHOCOLATE COOKIES

50 cookies		150 cookies
1 1/2 c.	brown sugar	3 1/2 c.
1/2 c.	butter or Crisco	1 1/2 c.
1/2 c.	sour cream	1 1/2 c.
1	egg	3
2 sqrs.	melted chocolate	6 sqrs.
1/4 tsp.	soda	3/4 tsp.
1/4 tsp.	double-acting baking powder	3/4 tsp.
1/2 tsp.	salt	1 1/2 tsp.
1 1/2 c.	sifted flour	4 1/2 c.
1/2 c.	nuts	1 1/2 c.

Cream shortening and sugar, add beaten egg and sour cream, and add dry ingredients and chocolate last. Drop by teaspoonful on greased baking sheets. Bake at 350 degrees F. Frost while warm.

FROSTING

1	egg (beaten)	3
1 Tbsp.	cream	3 Tbsp.
1 3/4 c.	powdered sugar	5 1/4 c.
2 sqrs.	melted chocolate	6 sqrs.

More sugar or cream may be added to get the right consistency.

CHOCOLATE COOKIES

60 cookies

1	can Eagle Brand milk
2	squares melted chocolate
1	c. chopped nut meats
1	c. coconut

Mix all together and drop by teaspoonful on greased cookie sheet. Bake in 325 degree F. oven for about 10 minutes.

CHRISTMAS CHERRIES

60

1	c. butter
1/2	c. sugar
2	eggs
1	tsp. vanilla
2	Tbsp. grated orange rind
1	Tbsp. grated lemon rind
2	Tbsp. lemon juice
2	c. sifted pastry flour
1	c. chopped walnuts
12	candied cherries

Cream butter, add sugar, then add beaten egg yolks. Stir in flavorings and flour. Chill. Shape into tiny balls, roll first in slightly beaten egg whites, and then in the walnuts. Press a section of cherry on top. Bake at 350 degrees F. for about 20 minutes.

COCONUT STICK COOKIES

4 dozen

1/2	c. butter
1	c. sugar
1	egg
1	egg yolk
3/4	c. shredded coconut
1/8	tsp. salt
1 3/4	c. sifted flour
1/4	tsp. vanilla

Cream butter and sugar. Beat in eggs. Add coconut, flour, salt, and flavoring. Put through cooky press, using large star. Cut 1 1/2 inches to 2 inches. Bake at 350 degrees F. for about 15 minutes.

COCONUT PUFFS

30 cookies

- 3 egg whites
- 2½ tsp. cornstarch
- 1 c. sugar
- 2 c. shredded coconut
- ½ tsp. vanilla

Beat egg whites stiff; then beat in cornstarch and sugar. Cook in a double boiler, stirring all the time, until thick around the edges. Remove from heat and add coconut and vanilla. Drop by teaspoonful on buttered tin and bake 15 minutes at 275 degrees F.

CORNFLAKE KISSES

30		150
2	egg whites	10
½ c.	sugar	2½ c.
½ tsp.	almond flavoring	2½ tsp.
2 c.	cornflakes	10 c.
1 c.	coconut	5 c.
1 c.	chopped nuts	5 c.

Beat egg whites until stiff and fold in sugar. Beat again and fold in remaining ingredients. Wet hands and make into small balls (size of walnut). Place on greased tin and bake at 325 degrees F. for 20 minutes.

DATE BARS

36		75
2 Tbsp.	butter	4 Tbsp.
1 c.	light brown sugar	2 c.
2	eggs	4
1 c.	sifted flour	2 c.
2 tsp.	double-acting baking powder	4 tsp.
1 c.	chopped dates	2 c.
½ c.	chopped nuts	1 c.
1 tsp.	vanilla	2 tsp.
1 Tbsp.	lemon juice	2 Tbsp.
¼ tsp.	salt	½ tsp.

Cream butter and sugar and add well beaten eggs. Sift dry ingredients and add to above mixture. Add flavoring, dates, and nuts. Mix well. Spread on 8x10 inch shallow greased pan. Bake at 275 degrees F. for 45 minutes.

DATE SQUARES

24

- 1¾ c. rolled oats
- 1 c. sifted flour
- 1 c. sugar
- ¾ c. butter
- ½ tsp. salt
- 1 tsp. double-acting baking powder
- 1 lb. dates
- 1 c. sugar
- 1 c. boiling water

Put the oats through the food chopper and sift the baking powder and salt with the flour. Crumb together the butter, oats, 1 cup sugar and flour mixture. Reserve 1 cup of this mixture for sprinkling on top, and put remainder in a 9x9 inch greased pan. Make filling of dates, sugar and boiling water. Cook 20 minutes, stirring continuously. Spread on top of crumbs in pan and cover with rest of crumbs. Bake slowly at 325 degrees F. for 20 minutes. Cut in squares while warm but leave in pan until cold.

DREAM BARS

50

- 1½ c. sifted cake flour
- ½ c. light brown sugar
- ½ c. butter

Blend flour and sugar. Add butter and mix to a crumbly mass, using pastry blender or finger tips. Pat into greased 6x12 inch pan and bake at 375 degrees F. for 10 minutes.

- 2 eggs
- 1 c. light brown sugar
- 2 Tbsp. sifted cake flour
- 1 tsp. vanilla
- ½ tsp. double-acting baking powder
- ¼ tsp. salt
- 1½ c. coconut
- 1 c. nuts

Beat eggs and then beat in the sugar and vanilla. Mix dry ingredients and sift over the chopped nuts and coconut. Add to egg mixture and blend thoroughly. Spread over the previously baked crust and return to the oven and bake for 20 minutes at 375 degrees F. Cool slightly and cut into 2½x1 inch bars, using a sawing motion, as you cut so that coconut will not tear the bars.

FILBERT MOONS (MOGYOROS-KIFFLI)

100-125

- 1 lb. filbert nuts
- 2/3 c. confectioner's sugar
- 4 c. sifted flour
- 3/4 lb. butter or crisco
- 2 tsp. vanilla
- 1/2 tsp. salt

Mix 3 cups of flour with the sugar, salt and nuts. Cut in the shortening and add vanilla. Then add the last cup of flour. If salted butter is used, omit the salt. Roll out 1/8 inch thick and cut into moon shapes. Bake at 400-425 degrees F. for 20 minutes.

HUNGARIAN DOUBLE DECK COOKIES

100

- 1 lb. butter
- 5 eggs yolks
- 1 c. sugar
- 1/2 c. sour cream
- 2 tsp. vanilla
- 6 c. sifted flour
- 3 tsp. double-acting baking powder

Mix butter, sugar, eggs, baking powder, vanilla and 3 cups of flour. Then add sour cream and other 3 cups of flour. Mix well. Roll out and cut into small rounds for bottom of cookie and cut rounds with a hole in center for top. Fill center with preserves, nut filling and brush top of cookie with slightly beaten egg white. Bake at 400 degrees F. for 12 to 15 minutes.

NUT FILLING

100

- 2 1/2 lbs. ground walnuts
- 6 c. milk
- 1 c. honey
- 2 c. sugar
- 1/2 lb. butter
- 6 eggs
- 1 tsp. almond flavoring

Mix all ingredients except the eggs. Bring to a boil and add eggs well beaten. Cook until thick, cool. This is enough for 4 nut rolls or 100 small pieces.

DATE BARS

24 servings

- 1 pkg. (8 oz.)
- 1 c.
- 1 c.
- 1
- 1 1/2 c.
- pinch
- 2 tsp.
- 1/4 tsp.

- dates
- nuts
- sugar
- egg
- sifted flour
- salt
- double-acting baking powder
- cinnamon

100 servings

- 4 pkgs.
- 4 c.
- 4 c.
- 4
- 6 c.
- 1 tsp.
- 8 tsp.
- 1 tsp.

Mix egg and sugar and sift dry ingredients. Combine all ingredients and put into shallow greased pan. Bake at 350 degrees F. for 20 minutes. While baking, shake down 3 times. Cut in strips and roll in confectioner's sugar.

KRISS KRINGLES

25

- 3/4 c. sifted flour
- 1/2 tsp. salt
- 1 tsp. double-acting baking powder
- 2 eggs
- 1 c. sugar
- 1 c. pecans (chopped)
- 1 c. dates (ground)
- 1/2 lemon (rind and juice)

Sift dry ingredients. Beat eggs until light and combine all ingredients. Spread on a small baking sheet, well greased, and bake at 350 degrees F. until edges begin to brown—about 10 minutes. Remove from oven and immediately take up a teaspoonful and roll into a small ball. Use entire panful in this manner and roll in chopped nuts, coconut, or confectioner's sugar.

LILY COOKIES

50

- 3 eggs
- 3/4 c. sugar
- 1 c. cake flour
- pinch salt
- 1 tsp. double-acting baking powder
- 1 tsp. vanilla

Sift sugar, beat eggs until very light and add sugar a little at a time, and keep up the beating while you add sugar. Sift dry ingredients. Sift half the dry ingredients over the egg and sugar

mixture and beat well. Add rest of dry ingredients and beat for 2 minutes. Add vanilla. Drop by teaspoonful on greased cookie sheet. Have cookies 3 inches apart. Bake at 375 degrees F. for about 8 minutes. Roll like a Calla Lily, one at a time, while hot. Put a long gum drop in center of each roll to resemble a lily.

MARGUERITES

12 servings		60 servings
1 c.	brown sugar	5 c.
2	eggs	10
1/4 tsp.	double-acting baking powder	1 1/4 tsp.
pinch	salt	1/2 tsp.
1 c.	nuts (chopped)	5 c.
1/2 tsp.	vanilla	2 1/2 tsp.
1/2 c.	sifted flour	2 1/2 c.

Beat eggs, add sugar and beat well. Add remaining ingredients. Bake in well greased muffin tins at 350 degrees F. for 10 to 12 minutes.

MERINGUE GLACE

10 servings		50 servings
4	egg whites	20 (2 c.)
1 1/2 c.	granulated sugar	2 lbs.
1/2 tsp.	vanilla	2 tsp.
1/2 tsp.	almond extract	2 tsp.
pinch	salt	1/8 tsp.
1/2 tsp.	cream of tartar	2 1/2 tsp.

Beat egg whites until stiff and dry, using high speed of electric mixer. Add cream of tartar and sugar very gradually and continue beating until mixture will hold its shape. Add flavoring and salt. Shape with small scoop (3 Tbsp. size). Place on well greased, floured baking sheet and bake at 250 degrees F. for 60 to 90 minutes, depending on how you like meringues. The long baking will give a dry crumbly cookie, and shorter baking will leave them chewy.

Suggestions

1. Fill with ice cream and cover with sauce or sweetened fresh fruit.
2. Crush shells and sprinkle over ice cream.
3. Meringue flowers, hearts, sticks may be formed by putting mixture through pastry tube.
4. Mixture may be colored for special parties and sprinkled with nuts.

OLD FASHIONED MOLASSES COOKIES

75 cookies

3/4 c.	sifted flour
1 c.	sugar
1 c.	shortening
2	eggs
1 c.	New Orleans molasses
4	tsp. soda
3/4	tsp. salt
1	Tbsp. cinnamon
1	tsp. cloves
1	tsp. ginger
6	Tbsp. sour milk

Cream sugar and shortening. Add eggs one at a time and beat after each addition. Put molasses and soda in a bowl and beat until foamy, add to sugar mixture and beat again. Add dry ingredients alternately with liquid, beginning and ending with flour. Roll and cut and bake at 375 degrees F. 8 to 10 minutes.

NUT TWISTS

60

3 1/2 c.	sifted flour
1/3 c.	sugar
2	egg yolks
1	tsp. salt
1/2	tsp. vanilla
7	oz. butter
1	cake (1 oz.) yeast
1/2	c. milk
1/2	tsp. lemon rind

Scald milk, cool to lukewarm and add yeast. Work butter into flour and sugar, add egg yolks and milk and other ingredients. Make a smooth dough, roll out, cut into stripes 3/4x6 inches. Put filling on half the strip, cover with the other half, twist twice, put on greased baking sheet, let rise 1 hour and bake at 350 degrees F. for 20 minutes.

NUT FILLING

1/2	lb. ground pecans
1/2	lb. sugar
2	egg whites
2	Tbsp. water

1 tsp. bitter almond extract

Put ingredients in a pan, cook until sugar is dissolved and filling is like a paste—stirring constantly.

MERINGUE COOKIES

50 servings

1/2 c.	shortening	200 servings	2 c.
1 c.	sugar		4 c.
1/2 tsp.	almond extract		2 tsp.
2	eggs		8
2 c.	sifted pastry flour		8 c.
1 tsp.	double-acting baking powder		4 tsp.
1/2 tsp.	salt		2 tsp.

Cream butter, and blend sugar gradually. Add flavoring and mix until fluffy. Add the whole eggs one at a time and beat thoroughly after each addition. Add sifted dry ingredients and spread on greased 8x12 inch pans. Cover with meringue:

2	eggs	8
1 c.	sifted brown sugar	4 c.
1 tsp.	almond extract	4 tsp.
pinch	salt	1/2 tsp.

Beat egg whites until stiff, add salt and sugar gradually and add flavoring. Cover the cookie dough and bake at 325 degrees F. for 30 minutes. Cool. Cut in strips.

ORANGE COOKIES

100

1 1/2 c.	sugar
1 c.	shortening
2	eggs
1 c.	sour milk
1	tsp. soda
3	tsp. double-acting baking powder
4	c. flour (Henkels)
2	small oranges (rind and juice)

Cream sugar and shortening, add beaten eggs. Add sour milk which has had soda dissolved in it. Sift dry ingredients and add to above. Add orange rind and juice and let stand 15 minutes. Stir down. Drop by teaspoonful, 2 inches apart on greased cookie sheet. Bake at 375 degrees F. about 15 minutes. Ice while hot with the following:

1	lb. confectioner's sugar
1	Tbsp. butter (heaping)
1	orange (juice and rind)

75 cookies

OATMEAL DROP COOKIES

150 cookies

2 1/2 c.	rolled oats	5 c.
1 c.	dark brown sugar	2 c.
1	egg	2
1/2 c.	melted oleo or butter	1 c.
2 tsp.	double-acting baking powder	4 tsp.

Blend dry ingredients and add melted oleo and beaten egg. Mix well. Drop by tps. on buttered cookie sheet, leaving room to spread. Bake 10 minutes at 350 degrees F. Let stand a minute to harden before removing from cookie sheet.

OATMEAL COOKIES

75

2	c. light brown sugar
1	c. crisco
2	eggs
	pinch salt
2	Tbsp. boiling water
1	tsp. soda
2 1/2 c.	quick oats (Mothers Oats)
2 1/2 c.	flour
1	c. seedless raisins
1	tsp. vanilla

Mix sugar and shortening. Beat eggs and add salt to sugar mixture. Add raw oats and boiling water and soda. Then add flour, raisins and vanilla. Drop by spoonful on greased cookie sheet. Flatten out and bake at 350 degrees F. for 15 minutes.

PEANUT BUTTER COOKIES

100

2 1/2 c.	sifted flour
3	tsp. double-acting baking powder
1	c. shortening
1	c. peanut butter
1	c. sugar
1	c. brown sugar
2	eggs
	1/2 tsp. salt
1	tsp. vanilla

Cream shortening, add sugar and cream thoroughly. Add eggs and peanut butter. Sift dry ingredients together and add. Next add vanilla. Make into small balls, and flatten with a fork (+++) on greased cookie sheets. Bake at 375 degrees F. for 12 to 15 minutes.

PECAN MACAROONS

100

- 6 egg whites
- 4 c. brown sugar
- 5 c. pecan meats

Grind nuts. Beat egg whites stiff, and combine ingredients. Drop on greased baking sheet and bake at 275 degrees F. until brown and set, about 20 minutes.

PECAN PUFFS

75

- 1 c. shortening
- 2 c. sifted flour
- 2 tsp. water
- 2 tsp. vanilla
- 4 Tbsp. confectioner's sugar
- 1 3/4 c. ground nuts

Cream shortening, add other ingredients. Form into small rolls and bake on ungreased pan in a moderate oven for 20 minutes. Roll carefully in powdered sugar and roll again in sugar when cold.

25

PENUCHE COOKIES

100

- | | | |
|----------|-----------------------------|--------|
| 1 lb. | brown sugar | 4 lbs. |
| 4 | eggs | 16 |
| 1 1/2 c. | sifted flour | 6 c. |
| 1 tsp. | double-acting baking powder | 4 tsp. |
| 1/4 tsp. | salt | 1 tsp. |
| 1 c. | nut meats | 4 c. |

Put the sugar and slightly beaten eggs in the double boiler and cook for 20 minutes. Cool. Add dry ingredients. Pour into greased pan and bake at 350 degrees F. for 15 to 20 minutes. Cut in squares when cool.

PEPPERMINT PATTIES

24

- 5 peppermint patties (5c size)
- 1 c. milk
- 1/3 c. shortening
- 3/4 c. sugar
- 1 tsp. salt
- 3 tsp. double-acting baking powder
- 3 Tbsp. cocoa
- 3 eggs
- 1 3/4 c. sifted flour

Melt patties in double boiler with mik. Cook until blended.

48

Cool. Cream shortening and sugar. Add peppermint mixture, egg yolks, and dry ingredients. Beat egg whites and add last. Bake in large cookie sheet at 350 degrees about 10 to 20 minutes. When cool, spread with more peppermints melted in double boiler with enough cream for spreading. Cut in squares.

115 cookies

- 1/2 lb.
- 2 c.
- 4
- 4 1/2 c.
- 1/4 tsp.
- 1 tsp.
- 1/4 tsp.
- 1/4 tsp.
- 1 tsp.
- 1 tsp.
- 2 Tbsp.
- 1/4 tsp.
- 1 c.
- 1 c.

PFEFFERNUSE

- shortening
- brown sugar
- eggs
- sifted flour
- soda
- cloves
- pepper
- salt
- nutmeg
- allspice
- anise seed
- cinnamon
- chopped nuts
- raisins

225 cookies

- 1 lb.
- 4 c.
- 8
- 9 c.
- 1/2 tsp.
- 2 tsp.
- 1/2 tsp.
- 1/2 tsp.
- 2 tsp.
- 2 tsp.
- 4 Tbsp.
- 1/2 tsp.
- 2 c.
- 2 c.

Cream shortening and sugar. Add eggs and remaining ingredients. Make into small balls. Bake 15 minutes at 350 degrees F. on greased cookie sheets. When baked, put hot cookies a few at a time into a bag with confectioner's sugar. Shake until well coated.

50 cookies

- 1/2 c.
- 1/2 c.
- 1/2 c.
- pinch
- 1 c.
- 1
- 1 c.
- 1/2 tsp.
- 1/2 tsp.
- 3/4 c.
- 1/2 c.
- 3/4 c.

RANGER COOKIES

- shortening
- brown sugar
- sugar
- double-acting baking powder
- oatmeal
- egg
- sifted flour
- vanilla
- soda
- cocoanut
- nut meats
- Rice Crispies

200 cookies

- 2 c.
- 2 c.
- 2 c.
- 1 tsp.
- 4 c.
- 4
- 4 c.
- 2 tsp.
- 2 tsp.
- 3 c.
- 2 c.
- 3 c.

Cream shortening and sugar. Add well beaten eggs. Add remaining ingredients, nuts and cocoanut. Shape into balls the size of walnuts. Space well apart on greased cookie sheets and bake at 350 degrees F. for 12 or 15 minutes.

49

PRALINE COOKIES

80

- 3 Tbsp. butter
- 1 c. brown sugar
- 1 egg
- 1 c. toasted pecans
- 2 Tbsp. sifted flour

Melt butter, blend in the sugar, add beaten eggs, vanilla, nuts, and flour. Drop by half teaspoonful on greased and floured cookie sheet, four or five inches apart. Bake at 350 degrees F. about 8 to 10 minutes. Cook only until cookie is firm and remove immediately.

RAISIN AND NUT COOKIES

25 cookies

- 1/3 c.
- 1/2 c.
- 1
- 1/3 tsp.
- 1 tsp.
- 1 c.
- pinch
- 1/2 tsp.
- 1/3 c.
- 1/3 c.

- butter or oleo
- sugar
- egg beaten
- soda
- hot water
- sifted flour
- salt
- cinnamon
- chopped nuts
- chopped seeded raisins

100 cookies

- 1 1/3 c.
- 2 c.
- 4
- 1 1/3 tsp.
- 4 tsp.
- 4 c.
- 1 tsp.
- 2 tsp.
- 1 1/3 c.
- 1 1/3 c.

Cream butter. Add sugar and eggs. Add soda dissolved in hot water. Add half the flour, mixed and sifted with salt and cinnamon. Then add nuts, raisins and remaining flour. Drop by spoonfuls one inch apart on buttered sheet and flatten with knife. Bake at 350 degrees F. for 12 to 15 minutes.

RIBBON COOKIES

75 cookies

- 1 c. butter or shortening
- 1/4 c. candied cherries
- 1/4 c. broken pecans
- 1 oz. milk chocolate (melted)
- 1 tsp. grated orange rind
- 1 tsp. vanilla
- 2 1/2 c. sifted flour
- 1/2 tsp. salt
- 1 1/2 c. sugar
- 1 egg beaten
- 1 1/2 tsp. double-acting baking powder

50

Sift flour, measure, sift twice. Add baking powder and salt. Cream shortening and sugar. Add egg and beat until smooth. Add flour a little at a time, vanilla. Divide dough into three parts, add cherries to one, chocolate and nuts to second, and grated orange rind to third. Line small bread pan with waxed paper. Pack chocolate mixture as evenly as possible, over this the cherry mixture, then the orange mixture. Chill over night in refrigerator. When ready to bake, turn out and slice very thin. Bake on lightly greased sheet at 400 degrees F. for 10 minutes or until lightly browned.

60 cookies

- 3/4 c.
- 1/2 c.
- 2
- 1/2 tsp.
- 2 tsp.
- 1 5/8 c.
- pinch
- 1/2 c.
- 1/2 c.
- 1/2 tsp.

ROCKS

- brown sugar
- shortening
- eggs
- double-acting baking powder
- hot water
- sifted flour
- salt
- chopped nuts
- raisins
- cinnamon

600 cookies

- 7 1/2 c.
- 5 c.
- 15
- 5 tsp.
- 7 1/2 Tbsp.
- 16 1/4 c.
- 2 1/2 tsp.
- 5 c.
- 5 c.
- 5 tsp.

Cream shortening and sugar. Add eggs. Mix dry ingredients and add nuts and raisins and combine with creamed mixture. Drop by teaspoonful on greased cookie sheet, one inch apart. Bake at 350 degrees F. for 15 minutes.

GRANDMOTHER'S SUGAR COOKIES

50 cookies

- 1 c. Crisco
- 1 1/2 c. sugar
- 2 eggs
- 3 c. sifted flour
- pinch salt
- 3/4 c. thick sour milk
- 1/2 tsp. soda
- 1/2 c. sugar
- 1 tsp. nutmeg
- 1/2 c. figs

Blend Crisco and sugar. Add beaten eggs. Add sour milk with soda dissolved in it and stir in flour and salt. Do not roll dough. Drop by spoonful on greased pan. Sprinkle with sugar and nutmeg mixture. Bake at 350 degrees F. for 10 minutes. Figs may be added if desired.

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RUSSIAN TEA COOKIES

60 cookies

- 1 c. butter
- 1/2 c. confectioner's sugar
- 2 1/2 c. sifted flour
- 1/4 tsp. salt
- 1 tsp. vanilla
- 3/4 c. finely chopped nuts

Cream butter and sugar. Add flour and salt and work in thoroughly with hands. Blend in vanilla and nuts. Form into balls about one inch in diameter. Place 2 1/2 inches apart on greased cookie sheet. Bake at 400 degrees F. for 14 to 17 minutes. Watch carefully. While still warm roll in confectioner's sugar and when cool roll again.

75 cookies

SOUR CREAM COOKIES

150 cookies

- | | | |
|--------------|-----------------------------|--------------|
| 1/2 c. | butter | 1 c. |
| 3/4 c. | sugar | 1 1/2 c. |
| 2 | egg yolks | 4 |
| 1 tsp. | vanilla | 2 tsp. |
| 1/2 c. | sour cream | 1 c. |
| 3 c. | sifted flour | 6 c. |
| 1 Tbsp. tsp. | double-acting baking powder | 2 Tbsp. tsp. |

Cream butter and sugar and beaten egg yolks, sour cream and dry ingredients. Chill dough. When ready to roll, use small pieces at a time, roll very thin. Cut with fancy cookie cutter. Bake at 350 degrees F. for 8 to 10 minutes. Can be iced or decorated.

SOUR CREAM JAM CAKES

12 cakes

- 1/3 c. shortening
- 1/3 c. sugar
- 1 c. sour cream
- 6 egg yolks
- 1 1/2 c. sifted flour
- 1/4 tsp. soda
- 1 c. jam
- pinch salt

Cream shortening and sugar. Add sour cream, egg yolks and salt. Add sifted flour and soda. Fill greased muffin tins half full. Bake at 350 degrees F. about 15 minutes. Split cakes while warm and spread with jam and press layers together. Sprinkle with powdered sugar.

TOLL HOUSE COOKIES

100 cookies

- 1 c. shortening
- 3/4 c. brown sugar
- 3/4 c. sugar
- 2 eggs
- 1 tsp. soda
- 1 tsp. hot water
- 2 1/4 c. sifted flour
- 1 tsp. salt
- 1 c. chopped nuts
- 2 (7 oz.) pkgs. chocolate bits
- 1 tsp. vanilla

Cream shortening. Add sugar and eggs beaten whole. Dissolve soda in hot water and mix alternately with flour and salt. Add nuts and chocolate bits and vanilla. Drop by one-half teaspoonful on greased cookie sheet. Bake at 375 degrees F. for 10 to 12 minutes.

Note: Additional water up to 1 Tbsp. may be added if dough seems too thick.

VALENTINE DAINTIES

100 cookies

- 1 c. shortening
- 3/4 c. sugar
- 2 eggs
- 3 1/2 c. sifted flour
- 1 tsp. vanilla
- 1 tsp. salt

Cream shortening and sugar. Add eggs. Add flour, salt, and vanilla. Chill. Roll out thin and cut into heart shapes. Bake at 375 degrees F. for 10 minutes. One-half cup of chopped nuts may be added to dough.

VANILLA STRIPS

35

- 1 lb. confectioner's sugar
- 1/2 lb. ground nuts
- 1/2 c. fine bread crumbs
- 2 tsp. vanilla
- 4 egg whites

Sift sugar six times. Beat eggs till quite stiff. Add sugar. Take one cup of this out for icing. Add remainder of ingredients. Roll out one-fourth inch thick. Cut in one inch squares. Put on well greased pan one inch apart. Frost top. Bake until light brown 10 to 15 minutes at 350 degrees F.

SPONGE DROPS

12 cookies		48 cookies
3	egg whites	12
4	egg yolks	16
1/2 c.	sugar	2 c.
1/2	grated lemon rind	2
1/2 c.	sifted pastry flour	2 c.
2 Tbsp.	melted butter	8 Tbsp.

Beat egg whites stiff. Beat egg yolks thick and add the sugar to yolks. Add grated rind and fold in one-half of egg whites. Add flour and remaining egg whites. Drop on greased sheet by spoonful. Bake at 325 degrees F. for 12 to 15 minutes. Put together in pans with currant jelly.

CHRISTMAS CUT OUT COOKIES

60 cookies		125 cookies
3 c.	sifted flour	6 c.
1 c.	sugar	2 c.
1/2 c.	butter	1 c.
1/2 tsp.	soda	1 tsp.
1 tsp.	cream tartar	2 tsp.
2	eggs	4
2 Tbsp.	milk	4 Tbsp.
1 tsp.	vanilla	2 tsp.

Mix first five ingredients as for pie crust. Add the eggs, milk, and vanilla. Roll thin and cut into Santas, Christmas trees, stars, etc. Bake at 350 degrees F. for 10 to 12 minutes.

DESSERTS

APPLE BROWN BETTY

10 servings		50 servings
8	apples	40
1 2/3 pt.	bread crumbs	4 qts.
1 1/5 c.	sugar	6 c.
2 tsp.	cinnamon	3 Tbsp.
3/4 c.	water	4 c.
3 Tbsp.	butter	1 c.

Pare and cut up apples. Put layers of crumbs and apples into greased baking pan. Sprinkle with sugar and cinnamon. Dot with butter. Pour water over it and bake slowly until apples are soft. Serve warm with cream. Serve with Foamy Sauce (Page 63).

APPLE CRISP

9 servings		50 servings
Half fill a 7x9 pan	apples	10 lbs.
Sprinkle	sugar	3/4 c.
1 c.	brown sugar	5 c.
1 c.	sifted flour	5 c.
1/2 c.	shortening	2 1/2 c.
1 tsp.	cinnamon	5 tsp.
1 tsp.	salt	2 tsp.

Work together brown sugar, flour, shortening, salt, and cinnamon. Spread over apples. Bake at 375 degrees F. about 40 minutes. Serve warm.

BUTTERSCOTCH-NUT PUDDING

8 servings		50 servings
1/2 lb.	brown sugar	(scant) 3 lbs.
1/8 lb.	butter or oleo	3/4 lb.
1 qt.	milk	6 qts.
1	egg	6
1/4 c.	cornstarch	1 1/2 c.
few drops	vanilla	1 tsp.
1/4 c.	nuts	1 c.

Mix dry ingredients and milk and blend. Cook in double boiler until thick. Beat egg yolks and pour cornstarch mixture into them. Return to double boiler and cook until it thickens. Remove from fire, add vanilla, nuts, and beaten egg whites. Serve warm with cream.

8 servings	CHOCOLATE CAKE PUDDING		50 servings
3/4 c.	sugar		4 1/2 c.
2 Tbsp.	butter		3/4 c.
1 tsp.	vanilla		2 Tbsp.
1 1/2 Tbsp. (1 sq.)	cocoa or chocolate	9 Tbsp. (6 sq.)	
1/4 tsp.	salt		1 1/2 tsp.
1/2 c.	milk		3 c.
1 c.	sifted flour		6 c.
2 tsp.	double-acting baking powder	4 Tbsp.	
1/2 c.	walnuts—cut up	3 c.	

Mix in order given. Spread in 13x9 pan. Mix and pour over top of cake the following mixture.

4 Tbsp.	cocoa	1 1/2 c.
1 c.	brown sugar	6 c.
3/4 c.	hot water	4 1/2 c.

Bake at 350 degrees F. for 40 minutes. Turn out immediately. Serve warm.

Alternate mixture for pouring over cake.

3/4 c.	granulated sugar	4 1/2 c.
3/4 c.	brown sugar	4 1/2 c.
pinch	salt	1 tsp.
1/2 c.	cocoa	3 c.
1 1/2 c.	hot water	9 c.
	flavoring	

10 servings	MOCK CHEESE PIE		50 servings
1 pkg.	lemon jello		5 pkg.
1/2 c.	sugar		2 1/2 c.
1 lemon	lemon juice		5 lemons
1 lemon	lemon rind		5 lemons
3/4 c.	boiling water		3 3/4 c.
1 lge. can (13 Fl. oz.)	evaporated milk		5 lge. cans

Boil water, add jello, juice and rind. Freeze jello until mushy and beat till frothy. Chill milk in refrigerator for 24 hours. Whip milk and sugar and whip again. Combine mixtures. Make graham cracker crust.

16	graham crackers	80
3 Tbsp.	Crisco or oleo	15 Tbsp.

Roll out crackers, melt shortening and add to crackers. Grease a 12 inch pyrex pie pan, line with crumbs. Add filling and save some of the crumbs for topping. Freeze.

	FRENCH CHEESE CAKE		25 servings
Dough for cheese cake			
	1 c. sugar		
	1/2 c. butter		
	1 egg		
	1/2 tsp. baking soda		
	1/2 tsp. cream of tartar		
	3 Tbsp. water		
	2 1/2 c. sifted flour		
	flavoring		

Cream butter and sugar. Add egg and dry ingredients, plus water. Knead until smooth. Chill over night. In the morning pat dough into a 11x11 inch pan. Sprinkle with currants or raisins and fill in with the following mixture:

1/2 c. sugar
1 lb. cream cheese
3 Tbsp. sifted flour
1 tsp. vanilla
1/4 tsp. salt
3 eggs
3/4 c. cream

Sift flour, salt, and sugar. Add softened cream cheese, cream, beaten egg yolks, and flour. Beat until smooth and creamy. Fold in stiffly beaten egg whites. Bake at 400 degrees F. for 15 minutes, then at 325 degrees F. for 45 minutes, turn up to 375 degrees F. and bake 10 minutes more. Cool.

6 servings	CHERRY COBBLER		50 servings
1 c.	sifted flour		12 c.
2 tsp.	double-acting baking powder	16 tsp.	
1/2 c.	sugar		4 c.
1/2 tsp.	salt		4 tsp.
1/4 c.	shortening		2 c.
1/3 c.	milk		2 2/3 c.
1	egg (beaten)		8
2 c.	cherries (sweetened)		16 c.
1 Tbsp.	tapioca		8 Tbsp.

Cook cherries and tapioca until tapioca is clear. Place cherry mixture in pan. Mix flour, baking powder, sugar, and salt; cut in shortening. Combine eggs and milk and add to dry ingredients. Pour over cherries. Bake at 400 degrees F. for 15 minutes, then 350 degrees F. for 25 to 30 minutes longer. Serve warm with whipped cream.

CREAM PUFFS

10 servings		50 servings
1/2 c.	shortening	2 1/2 c.
1 c.	boiling water	5 c.
1 c.	sifted flour	5 c.
4	eggs	20

Heat water and shortening in sauce pan. Add flour all at once. Stir until mixture leaves side of pan. Remove from fire. Cool slightly. Add unbeaten eggs, one at a time, beating hard after each one is added. Drop by spoonfuls on buttered pan two inches apart. Bake 45 minutes at 350 degrees F. Fill with cream filling or whipped cream. Sprinkle with powdered sugar or ice with chocolate frosting.

CREAM FILLING

1/3 c.	sugar	1 2/3 c.
1/3 c.	sifted flour	1 2/3 c.
1/2 c.	butter	2 1/2 c.
1 tsp.	vanilla	5 tsp.
2 c.	milk	10 c.

Mix sugar and flour. Pour on gradually the scalded milk, stirring. Cook in a double boiler until thickened. Add butter and beat well. Cool and add flavoring.

RAISIN PUDDING

Family size		50 servings
1/2 c.	brown sugar	3 c.
1/4 c.	melted oleo	1 1/2 c.
2 c.	sifted flour	12 c.
1 1/2 tsp.	double-acting baking powder	9 tsp.
1 tsp.	salt	6 tsp.
1 c.	milk	1 1/2 qts.
1 c.	raisins	3 lbs.

Cream sugar and shortening. Mix dry ingredients and add alternately with milk to first mixture. Add raisins. Beat well and pour into greased pans. Pour sauce over the batter.

SAUCE

1 qt.	boiling water	6 qts.
1/4 c.	oleo	1 1/2 c.
2 c.	brown sugar	12 c.
1 tsp.	cinnamon	6 tsp.
1 tsp.	nutmeg	6 tsp.

Boil brown sugar and water for three minutes. Add oleo and spices. Bake pudding at 375 degrees F. for 30 minutes.

FRIUT PUDDING (ANY FRUIT DESIRED)

5 servings		50 servings
1 c.	sifted flour	10 c.
2 tsp.	double-acting baking powder	20 tsp.
1/2 tsp.	salt	5 tsp.
1/2 c.	milk	5 c.
1 Tbsp.	butter (melted)	10 Tbsp.
1/2 c.	sugar	5 c.
2 c.	fruit	20 c.

Mix dry ingredients. Add milk and melted shortening. Put in baking dish. Warm and sweeten fruit to taste and pour over top of batter. Bake in a moderate oven for 30 to 40 minutes or until browned. The fruit will be on the bottom and the dough on top. Serve with plain or whipped cream or powdered sugar sprinkled on top.

FRUIT WHIP

5 servings		50 servings
1 c.	fruit pulp	2 lbs., 4oz.
1/2 c.	sugar	1 lb., 14 oz.
1	egg white	10
1 Tbsp.	lemon juice	10 Tbsp.

Put fruit pulp, sugar, and unbeaten egg whites into mixing bowl. Beat at high speed until stiff. Add lemon juice. Serve with custard sauce (page 62).

PEACH DESSERT CAKE

6 servings		50 servings
3/4 c.	sugar	6 c.
1	egg	8
4 Tbsp.	shortening	2 c.
4 tsp.	double-acting baking powder	11 Tbsp.
3/4 c.	water	6 c.
2 c.	sifted flour	16 c.

Combine the ingredients. Beat just enough to mix then pour into a deep, well-greased 6x12 inch pan. Cover the top thickly with sliced peaches or any fruit desired. Then mix the following in a small bowl:

6 Tbsp.	sifted flour	3 c.
4 Tbsp.	sugar	2 c.
2 Tbsp.	butter	1 c.
pinch	salt	1 tsp.
1 tsp.	cinnamon	8 tsp.

Rub to a crumbly mass; spread over the peaches and bake at 400 degrees F. for 30 minutes. Serve with lemon sauce (page 64).

BAKED CUSTARD

5 servings		50 servings
2	eggs	18
1/4 c.	sugar	2 1/2 c.
1/8 tsp.	salt	1 1/2 tsp.
2 c.	milk	4 1/2 qts.
1/2 tsp.	vanilla	1 1/2 Tbsp.
1/8 tsp.	nutmeg	3/4 tsp.

Scald milk. Beat eggs, sugar, salt. Add milk and vanilla. Pour into pans. Sprinkle nutmeg on top. Set in pan of water and bake at 325 degrees F. for 30 to 40 minutes or until custard is firm when a case knife is inserted into the custard and comes out clean.

GRAHAM CRACKER TORTE

10 servings		60 servings
1 1/2 c.	graham cracker crumbs	9 c.
1 c. (scant)	sugar	6 c.
1/2 c.	nuts	3 c.
1 1/2 tsp.	double-acting baking powder	3 Tbsp.
3	eggs	18
pinch	salt	1/2 tsp.
1 tsp.	vanilla	2 Tbsp.

Mix graham cracker crumbs, sugar, salt, baking powder and nuts. Add well beaten eggs and vanilla. Put in buttered pan, spread mixture one-half inch thick. Bake at 350 degrees F. for 20 minutes. Cut in large squares and serve warm with whipped cream or Lemon Sauce (page 64).

GRAPENUT PUFF PUDDING

6 servings		60 servings
1 tsp.	lemon rind	10 tsp.
4 Tbsp.	butter	2 1/2 c.
1 c.	sugar	10 c.
2	eggs	20
3 Tbsp.	lemon juice	1 3/4 c.
2 Tbsp.	sifted flour	1 1/4 c.
4 Tbsp.	grapenut cereal	2 1/2 c.
1 c.	milk	10 c.

Add lemon rind to butter. Add sugar and cream well. Add well beaten egg yolks, lemon juice, flour, grapenuts and milk. Mix well and fold in beaten whites. Put in greased dish and place in a pan of water. Bake one hour and 15 minutes at 325 degrees F. Serve warm with cream.

LEMON SPONGE PUDDING

6 servings		50 servings
1 c.	sugar	8 c.
4 Tbsp.	sifted flour	2 c.
1/4 tsp.	double-acting baking powder	2 tsp.
pinch	salt	1 tsp.
2	eggs	16
2 c.	milk	1 gal.
1 tsp.	lemon rind	8 tsp.
2 Tbsp.	lemon juice	1 c.

Blend egg yolks into milk and gradually beat in sifted dry ingredients. Add lemon juice and rind and beaten egg whites. Pour into greased baking dish and set in pan of water. Bake for 30 to 35 minutes at 350 degrees F. until golden brown.

PRUNE WHIP

6 servings		40 servings
1 c.	prune pulp	6 c.
1/2 c.	sugar	3 c.
1/2 tsp.	cream of tartar	3 tsp.
1 Tbsp.	lemon juice	6 Tbsp.
6	egg whites	36

Cook prunes, mash and add sugar and lemon juice. Beat egg whites stiff and add cream of tartar. Combine mixtures and pile in greased baking dish. Place dish in pan of water and bake for one hour at 350 degrees F. Serve with Custard Sauce (page 62).

SNOW PUDDING

6 servings		50 servings
1 Tbsp.	gelatine	1/2 c.
1/4 c.	cold water	2 c.
1 c.	boiling water	8 c.
1 c.	sugar	4 lbs.
1/4 c.	lemon juice	2 c.
3	egg whites	24
1/4 tsp.	grated lemon rind	2 tsp.

Soak gelatine in cold water. Add sugar to the boiling water and pour over softened gelatine, stirring until gelatine is dissolved. Cool and add lemon juice. When gelatine has set to a soft jelly, beat egg whites stiff and add jelly slowly. Continue beating until pudding thickens. Chill thoroughly in shallow pans, which have been rinsed in cold water. When set, cut in squares and serve with Custard Sauce (page 62).

Dessert Sauces

BUTTERSCOTCH SAUCE

10 servings		60 servings
2 Tbsp.	butter or oleo	$\frac{3}{4}$ c.
$\frac{1}{2}$ c.	corn syrup	3 c.
$\frac{1}{3}$ c.	brown sugar	$2\frac{1}{4}$ c.
$\frac{1}{2}$ c. 2 tsp.	cream	3 Tbsp.
1 Tbsp.	cornstarch	6 Tbsp.

Mix cornstarch in cold water. Boil syrup, sugar and butter for five minutes. Remove from fire; beat in cream and cornstarch mixture. *and cook 10 minutes longer.*

CUSTARD SAUCE I

6 servings		50 servings
3	egg yolks	24
1 c.	milk	8 c.
1 tsp.	sugar	8 tsp.
pinch	salt	1 tsp.
$\frac{1}{2}$ tsp.	vanilla	4 tsp.

Scald milk. Beat egg yolks and sugar and salt. Pour milk over egg mixture and cook in a double boiler until thick. Add flavoring. Serve cold.

CUSTARD SAUCE II

6 servings		50 servings
2	egg yolks	16
2 c.	milk	4 qts.
$\frac{1}{2}$ Tbsp.	cornstarch	4 Tbsp.
$\frac{1}{3}$ c.	sugar	$2\frac{2}{3}$ c.
pinch	salt	1 tsp.
1 tsp.	vanilla	8 tsp.

Scald milk. Mix dry ingredients and add to beaten egg yolks. Pour milk over egg mixture gradually, stirring constantly. Cook in double boiler until mixture coats the spoon. Chill and flavor.

CHOCOLATE SAUCE

6 servings		60 servings
4 oz.	chocolate	2 lbs.
1 c.	brown sugar	8 c.
$\frac{1}{2}$ c.	cream	4 c.

Melt chocolate. Stir in sugar and cream. Cook until the sauce is thick. Stir constantly with a wire whisk.

8 servings

CUSTARD SAUCE III

2 tsp.	cornstarch	50 servings
$\frac{1}{4}$ c.	sugar	4 Tbsp.
2 c.	milk	$1\frac{1}{2}$ c.
2	egg yolks	3 qts.
pinch	salt	12
$\frac{1}{2}$ tsp.	vanilla	$\frac{1}{2}$ tsp.
3 drops	almond	1 Tbsp.
		1 tsp.

Scald milk. Mix cornstarch and sugar. Add hot milk. Cook over boiling water 7 to 10 minutes, stirring continuously. Add well beaten egg yolks. Cook three minutes, stirring with French whip. Remove from fire. Add salt and flavoring.

12 servings

FOAMY SAUCE

1 c.	sugar	50 servings
$\frac{1}{4}$ c.	sifted flour	4 c.
2	eggs	1 c.
1 c.	water	8
$\frac{1}{4}$ c.	butter	4 c.
2 Tbsp.	lemon juice	1 c.
		8 Tbsp.

Mix sugar and flour thoroughly. Add egg yolks mixed with water. Cook in a double boiler until mixture thickens, stirring constantly. Add butter and lemon juice. Cool. Just before serving, stir in stiffly beaten egg whites.

6 servings

FOAMY SAUCE NO. 2

1	egg	50 servings
$\frac{1}{4}$ c.	sugar	8
3 Tbsp.	hot water	2 c.
$\frac{1}{4}$ tsp.	nutmeg	$1\frac{1}{2}$ c.
1 tsp.	vanilla	2 tsp.
		8 tsp.

Beat eggs and sugar until light and foamy. Add water, nutmeg and vanilla. Beat well. It is best to use an electric mixer.

YELLOW SAUCE FOR GINGER BREAD

12 servings		50 servings
1	egg	4
$\frac{1}{2}$ c.	confectioner's sugar	2 c.
$\frac{1}{4}$ tsp.	vanilla	1 tsp.

Beat egg whites stiff, add half the sugar gradually. Beat egg yolks thick, add remaining sugar. Combine mixtures, add vanilla, $1\frac{1}{2}$ tsp. per serving.

FUDGE SAUCE

6 servings		50 servings
1/4 c.	butter	2 c.
1 sqr.	chocolate	8 sqrs.
1/4 c.	cocoa	2 c.
3/4 c.	sugar	6 c.
1/2 c.	thin cream	4 c.
pinch	salt	1 tsp.
1/2 tsp.	vanilla	4 tsp.

Melt butter in sauce pan, add chocolate. When smooth add cocoa mixed with sugar. Add cream, salt and vanilla. Bring to boiling point. Chill—Reheat as needed.

LEMON SAUCE

6 servings		50 servings
1 Tbsp.	cornstarch	1/2 c.
1 Tbsp.	butter	1/2 c.
1/2 c.	sugar	4 c.
2 Tbsp.	lemon juice	1 c.
1 c.	hot water	2 qts.
pinch	salt	2/3 tsp.
1 Tbsp.	grated lemon rind	1 whole lemon

Mix sugar, cornstarch and salt. Add boiling water, stir well, cook until clear, remove from fire and add butter, lemon juice and rind.

VANILLA SAUCE

8 servings		50 servings
1/8 tsp.	salt	1 tsp.
1 Tbsp.	cornstarch	3 oz.
1/2 c.	sugar	2 lb.-6 oz.
1 c.	water (boiling)	2 qts.
2 Tbsp.	butter or oleo	12 oz.
1 tsp.	vanilla	1/8 c.
1	egg yolk	6

Mix dry ingredients and one half sugar. Add boiling water, stirring rapidly. Cook 7 to 10 minutes. Beat egg yolks add to remaining sugar. Add slowly to the above mixture—stirring constantly. Remove from fire, add butter and vanilla.

FISH

FISH—CHANTILLY

6 servings		50 servings
2 c.	flaked fish	20 c.
2 1/2 Tbsp.	lemon juice	1 pt.
3	eggs	30
1 c.	milk or fish stock	2 1/2 qts.
1 c.	white sauce	2 1/2 qts.
2 Tbsp.	chopped onion	1 1/2 c.
2 Tbsp.	chopped parsley	1 1/2 c. (3 bch.)
2 Tbsp.	chopped pimento	1 1/2 c.
pinch	salt	1 1/2 Tbsp.
	pepper to taste	

Make white sauce first.

2 Tbsp.	oleo	3/4 lb.
2 Tbsp.	flour	1 1/2 c.
1 c.	milk	2 1/2 qts.

Blend oleo and flour scald milk and combine. Cook until thick.

Flake fish and sprinkle lemon juice over it. Beat egg yolks and to them add fish, milk or stock, white sauce and other ingredients. Beat whites until stiff and fold into fish mixture. Put in pans and bake in hot water for 1 1/4 hour at 375 degrees F.

SHRIMP AND RICE

6 servings		50 servings
1/2	onion	5
1/2 c.	mushrooms	5 c.
2 Tbsp.	butter	1 1/4 lb.
2 Tbsp.	sifted flour	1 1/4 c.
1 c.	mushroom broth	10 c.
1 c.	water	10 c.
1/8 tsp.	pepper	1 1/4 tsp.
1/2 tsp.	salt	5 tsp.
pinch	cayenne	1/2 tsp.
1	bayleaf	10
2	pimentoes	20
2 c.	cooked shrimp	20 c.
3/4 c.	rice, uncooked	7 1/2 c.

Saute chopped onions and mushrooms in butter for 3 minutes. Stir in flour and cook 1 minute. Then add liquid gradually and cook until thickened stirring constantly. Add seasonings, chopped pimento and shrimp, cook 5 minutes. Remove bay leaf. Serve on steamed rice, garnish with parsley.

6 servings	COD FISH BALLS	50 servings
6 oz.	cod fish—dried	3 lb.
3 c.	potatoes—raw diced	10 lb.
3	eggs	30
1½ Tbsp.	fat	6 oz.
pinch	paprika	2/3 tsp.

Grind cod fish and steam with potatoes in small amount of water. Beat yolks until thick and beat whites until stiff. Mash potatoes and cod fish in electric beater for 8 minutes or till fluffy, and all lumps are removed. Add fat and paprika, beaten egg yolks and fold in whites. Drop by spoonfuls into deep fat at 360 degrees and fry until brown. Serve with parsley cream sauce (page 50).

6 servings	TUNA SCALLOP—NOODLES	50 servings
1 can	Tuna Fish (7 oz.)	8 cans
2 Tbsp.	Pimentos (8 oz.)	2 cans
2 Tbsp.	green pepper	6
2 Tbsp.	onions	3
¼ lb.	mushrooms	2 lb.
3 oz.	pimento cheese	1½ lb.
1 can (8 oz.)	mushroom soup	1 can (No. 5)
4 Tbsp.	oleo	1 lb.
4 Tbsp.	sifted flour	2½ c.
2 c.	milk	4 qts.
1 pkg.	noodles (medium)	8 pkgs.
2 Tbsp.	parsley	2 bchs.
½ tsp.	salt	1 Tbsp.

Heat milk melt ¾ of the oleo, blend in flour, stir in hot milk, salt and cook until thickened. Stir in cheese and soup and blend. Saute mushrooms in rest of oleo. Cook noodles in boiling salted water until tender. Drain. Combine fish, chopped peppers, parsley and ground onions; add cream sauce and mix well. Place in baking pans and bake for 1 hour at 350 degrees F.

6 servings	TUNA SCALLOP—POTATO CHIPS	50 servings
1 can	Tuna Fish	8 cans
4 oz.	potato chips—rolled	2 lb.
1 c.	mushrooms chopped	2½ lb.
4 Tbsp.	flour	4 c.
4 Tbsp.	oleo	1 lb.
2½ c.	milk—hot	1 gal.
½ tsp.	salt	4 tsp.

Melt oleo, sauté mushrooms, blend in flour and add hot milk. Cook to cream sauce consistency. Add flaked Tuna and rolled potato chips—keeping out enough to sprinkle over top of pan. Bake in greased casserole or baking pan 30 minutes at 350 degrees F.

8 servings	TUNA FISH CASSEROLE	50 servings
1 can (7 oz.)	tuna fish	6 cans
pinch	salt	1 tsp.
½ c.	pimento	3 c.
¾ lb.	mushrooms	4½ lb.
½	green pepper	3
2	hard cooked eggs	12
1 pt.	medium white sauce	3 qts.
¼ lb.	New York State cheese	1½ lb.
1 pkg. (8 oz.)	broad noodles	6 pkgs.
¼ c.	butter	1½ c.

Cook noodles 20 minutes in salted water. Drain. Chop eggs, put cheese through the medium grinder, saute in butter chopped mushrooms and green pepper for 5 minutes. Make white sauce and combine all ingredients. Put in buttered casserole with buttered crumbs on top. Bake 45 minutes at 225 degrees F.

6 servings	FISH SOUFFLE	60 servings
1⅛ c.	milk	9 c.
1 tsp.	ground onion	2½ Tbsp.
1 Tbsp.	butter	½ lb.
3 Tbsp.	flour	1½ c.
5	eggs	30
½ lb.	flaked fish	4 lb.
¼ tsp.	salt	2½ tsp.

Scald milk. Saute the onion in the butter. Add the flour. When blended, add the scalded milk, stirring vigorously. Beat egg yolks and add to small amount of white sauce and combine with remaining sauce. Add flaked fish and salt. Fold in stiffly beaten egg whites. Bake in greased pan or ring mold in hot water for 1 hour at 350 degrees F. Serve with Cheese Sauce (page 101).

LUNCHEON DISHES

STUFFED CABBAGE LEAVES AND SAUERKRAUT

5 servings		50 servings
1 1/4 lb.	ground meat	12 1/2 lb.
1 c.	raw rice	10 c.
1 small can (4 oz.)	tomato puree	10 cans
2 lb.	sauerkraut	20 lb.
1 large loose head	cabbage	8 heads
Take off 10 leaves		
2 Tbsp.	bacon fat	1 1/4 c.
1 large	onion	10

Wash rice and drain. Mix meat, rice, salt, pepper and fat. Put cabbage in boiling water to wilt down. Carefully remove leaves, cut out center or hard part. Hold cabbage leaf in the palm of hand. Place large spoon of meat mixture on leaf, then roll tight, and push in ends. Toothpicks may be used to hold ends together. Brown onions with 1 Tbsp. fat until light brown. Cover bottom of roaster with half of sauerkraut. Lay on cabbage rolls cover with remaining kraut, cover with browned onions, pour over tomato puree, and cook for 2 hours at 325 degrees F.

CHEESE FONDUE (RICE)

6-8 servings		50 servings
1 c.	dry rice	8 c.
1/2 lb.	cubed cheese	4 lb.
1 pt.	milk	4 qts.
6	eggs	48
1/4 c.	melted oleo	1 lb.
1 1/2 tsp.	salt	4 Tbsp.

Cook rice and add to cheese and milk. Beat egg yolks until thick. Add to mixture. Stir in melted oleo and salt. Beat egg whites until stiff and fold into mixture. Bake over hot water for 1 hour at 350 degrees F. Serve with mushroom sauce (page 103).

CHEESE FONDUE

5 servings		50 servings
2 1/4 c.	soft break pieces (no crust)	3 qts. (15 oz.)
1 tsp.	salt	2 1/2 Tbsp.
5 oz.	cheddar cheese	2 3/4 lb.
1 pt.	milk	4 1/2 qts.
3	eggs (separated)	30
1 tsp.	dry mustard	2 Tbsp.

Heat milk slightly in double boiler and add soft bread pieces, cheese, and salt. Remove from fire. Beat egg yolks until thick and lemon colored. Fold into mixture. Beat egg whites until stiff but not dry and fold into mixture. Pour into buttered pans and bake in pan of hot water at 325 degrees F. to 350 degrees F. for 45 minutes to 1 hour. Serve with Spanish Sauce (page 102).

CHEESE FRENCH TOAST

4-6 servings		50 servings
1 1/3 c.	grated American Cheese	12 c.
4 slices	1/2 inch thick toast	36 slices
4	eggs	36
2 c.	milk	2 1/2 qts.
1/2 tsp.	salt	1 Tbsp.
pinch	pepper	1 tsp.

Toast bread on one side and sprinkle toasted side of slices generously with grated cheese. Cover with toasted side of other slice. Place in baking dish. Beat eggs slightly; add milk and seasonings. Pour over bread and cheese and bake in moderate oven at 350 degrees F. for about 20 minutes or until golden brown. Serve with Mushroom Sauce (page 103).

CORN OYSTERS

5 servings		50 servings
1 c.	corn (cut)	10 c.
2	eggs	20
6 Tbsp.	flour	4 c.
1/2 tsp.	double-acting baking powder	2 Tbsp.
1/8 tsp.	salt	2 1/4 Tbsp.
1 Tbsp.	fat (melted)	5 oz.

Chop corn (frozen or fresh, uncooked, cut off cob). Mix and sift flour, baking powder, and salt. Mix corn and slightly beaten eggs. Combine with dry ingredients. Add melted fat. Fry on griddle.

CHICKEN AND NOODLES

10 servings		50 servings
5 oz.	noodles (uncooked)	1 1/2 lb.
3 lb.	chicken (raw)	15 lb.
or	or	or
3/4 lb.	chicken (cooked)	3 1/2 lb.
3/4 bch.	celery	4 bchs.
2 tsp.	salt	2 Tbsp.
pinch	pepper	1 tsp.
3 c.	chicken broth	4 qts.

Cook chicken. Skim fat from broth. Cook celery. Cook noodles slowly in chicken broth. Grease pans with chicken fat.

Make a sauce of chicken fat, flour and broth (8 oz. flour, 8 oz. fat, 3 1/2 qts. chicken broth, for 50). Put a layer of cooked noodles in each pan, and then on it put a layer of cooked chicken, a layer of cooked celery and a layer of noodles. Pour sauce over this and sprinkle buttered crumbs on top. Bake for 30 to 40 minutes at 350 degrees F.

CREAMED DEVEILED EGGS ON RICE

5 servings		50 servings
5	hard cooked eggs	50
2 1/2 c.	med. white sauce (page 101)	6 qts.
2/3 c.	rice (raw)	4 lbs.
2 1/2 Tbsp.	salad dressing	1 1/2 c.
pinch	salt	1 Tbsp.

Peel hard cooked eggs and cut in half. Remove yolks and mash with salt and salad dressing. Refill the whites, arrange in baking pans and pour sauce over eggs and sprinkle with parsley. Heat through in oven and serve on cooked rice.

DEVEILED EGGS

10 servings		50 servings
10	hard cooked eggs	50
1 tsp.	salt	1 2/3 Tbsp.
5 Tbsp.	salad dressing	1 1/2 c.
1/4 tsp.	onion juice	2 tsp.
1/2 tsp.	mustard	1 Tbsp.

Split eggs in half lengthwise. Remove yolks and mash well. Add other ingredients and blend thoroughly. Refill whites. Shake paprika on top and garnish with parsley.

MACARONI AND CHEESE

6 servings		50 servings
1 c.	macaroni	2 lbs.
2 Tbsp.	sifted flour	4 oz.
2 Tbsp.	butter	4 oz.
1 c.	milk	4 qts.
1/4 tsp.	salt	2 tsp.
pinch	pepper	1/2 tsp.
1/4 lb.	American Cheese	2 lbs.

Cook macaroni in salted water for 15 minutes. Drain. Make white sauce of other ingredients and add cheese; Cook until cheese is melted. Mix sauce and macaroni and put in baking dish. Sprinkle bread crumbs paprika, and celery salt on top. Bake for 15 to 20 minutes at 350 degrees F.

MACARONI MOUSSE

6-8 servings		50 servings
1 1/2 c.	cooked macaroni	3 qts.
1 c.	soft bread crumbs	2 qts.
1 1/2 c.	scalded milk	3 qts.
1/4 c.	melted butter or oleo	2 c.
1 Tbsp.	pimento	1/2 c.
1 Tbsp.	chopped parsley	1/2 c.
1 Tbsp.	chopped onion	1/2 c.
1 Tbsp.	green pepper	1/2 c.
1 1/2 c.	cubed sharp cheese	3 qts.
3/8 tsp.	salt	3 tsp.
1/2 tsp.	pepper	4 tsp.
3	beaten eggs	2 doz.

Mix macaroni, crumbs, cheese, and chopped vegetables. Stir in hot milk, melted oleo, seasonings, and beaten eggs. Place in buttered baking dish. Bake over hot water for 1 hour at 350 degrees F. Serve with Mushroom Sauce (page 103).

SAVORY RICE

6 servings		40 servings
3 Tbsp.	bacon fat	18 Tbsp.
1	onion	6
1 c.	raw rice	6 c.
1 qt.	tomatoes	6 qts.
1 c.	water	6 c.
1 tsp.	salt	6 tsp.
3/4 lb.	sausage meat	5 lbs.

Heat bacon fat. Add sliced onions and raw rice; brown in fat. Add tomatoes, water, and salt. Try out sausage, adding more sage if desired. Add to rice and simmer for 20 minutes. Place in baking dish and bake for 1 hour at 350 degrees F., stirring from the bottom occasionally and adding more water if needed.

RICE MOLD

6 servings		50 servings
3/4 c.	uncooked rice	2 lbs.
1 1/2 c.	peas	3 qts.
1 1/2 c.	corn	3 qts.
1 pt.	strained tomatoes	4 qts.
1 Tbsp.	grated onion	8 Tbsp.
1 tsp.	salt	8 tsp.
3	beaten eggs	24
1/4 c.	melted butter	2 c.

Boil rice, drain, and add rest of ingredients. Place in greased

baking pans and bake for 1 hour at 350 degrees F. Serve with Cheese Sauce (page 101).

SPANISH RICE

6 servings		50 servings
1/2 c.	rice	4 c.
1/8 lb.	bacon	1 lb.
2 1/2 Tbsp.	bacon fat or shortening	1 1/3 c.
3/4	onions	6 (chopped)
1 1/2 c.	tomatoes	3 qts.
3/4	green peppers	6 (chopped)
3/4 tsp.	salt	6 tsp.
pinch	pepper	3/4 tsp.
2 c.	meat stock	1 gal.

Wash rice and drain thoroughly. Brown with fat, stirring constantly. Add onion, green pepper, and cooked diced bacon, and sauté for a few minutes. Add tomatoes, seasonings to the rice and part of the stock. Cook in a greased casserole in a moderate oven at 350 degrees F. until rice is tender. Add remaining stock as the mixture is cooking.

SPANISH RICE NO. 2

12 servings		50 servings
1 1/2 lbs.	ground meat	6 lbs.
4	medium sized onions	16
1	green peppers	4
1 1/2 c.	cooked rice	6 c.
small bottle	stuffed olives	2 med. sized bottles
1/2 can	peas	2 cans
1 can (No. 2 1/2)	tomatoes	4 cans (No. 2 1/2)
1	bay leaves	4
1 Tbsp.	shortening	4 Tbsp.
to taste	salt and pepper	to taste
dash	celery salt	1 Tbsp.
	grated cheese for top	

Cook rice, rinse and drain. Chop onions and green pepper and sauté in shortening. Add meat to onion and pepper and fry until done. Cook tomatoes with bay leaf for about 3 minutes; then remove bay leaf. Combine rice, and meat mixture, tomatoes, olives, peas and seasonings. Pour into greased casserole and sprinkle top with grated cheese. Bake at 350 degrees for 45 minutes to 1 hour.

RICE AND CHEESE SOUFFLE

5 servings		50 servings
1 1/2 c.	cooked rice	16 c.
1 1/2 c.	milk	16 c.
3	eggs	32
1/2 tsp.	dry mustard	5 tsp.
2/3 tsp.	salt	8 tsp.
1 1/2 c.	cheese	4 qts.

Wash rice, cook in boiling salted water until tender. Moisten mustard with a little milk and cut cheese fine. Mix all ingredients together including the beaten egg yolks. Fold in beaten egg whites last. Pour into a greased baking dish and bake at 350 degrees F. until set, about 30 minutes. For a sauce, take 1 can (10 1/2 oz.) cream of mushroom soup and add 3/4 c. of milk and bring to a boil. This will serve the small recipe.

RICE JAMBOLAGA

8 servings		48 servings
2 slices	bacon	12 slices
1/4 c.	onion	1 1/2 c.
1 Tbsp.	flour	6 Tbsp.
1 c.	tomato pulp	6 c.
1/3 c.	water	1 2/3 c.
1/4 tsp.	paprika	1 1/2 tsp.
1/4 tsp.	salt	1 1/2 tsp.
3 c.	cooked rice	18 c.
	cooked ham or chicken or shrimp	12 c.
2 c.	Worcestershire Sauce	2 1/2 tsp.
1/2 tsp.	thyme	1 1/2 tsp.
1/4 tsp.		

Dice bacon and sauté with onion. Add flour and brown. Add tomato pulp, water, paprika, and salt and bring to the boiling point. Stir in rice and meat. Add other ingredients and stir over a very low heat for 10 minutes or cook over boiling water for 1/2 hour. Sprinkle each serving with chopped parsley.

NOODLE LOAF

6 servings		48 servings
1 c.	dry medium noodles	1 1/2 lbs.
1 c.	milk	2 qts.
1/2 c.	bread crumbs or corn flakes	2 1/4 pts.
1/4 c.	melted butter or oleo	1 c.
1 tsp.	pimento	1/2 c.
1 tsp.	chopped parsley	1/2 c.
1 tsp.	chopped onion	1/2 c.
1/4 lb.	American Cheese	2 lbs.
2	eggs	16
1/2 tsp.	salt	4 tsp.
pinch	pepper	1 tsp.

Cook noodles in salted water and drain. Scald milk and pour over crumbs. Add well beaten eggs, ground cheese, and other ingredients and pour over noodles. Mold into a loaf and place in well greased pan. Place in pan of water and bake for 1 hour at 350 degrees F. Serve with Mushroom Sauce (page 103).

ITALIAN SPAGHETTI WITH MUSHROOM SAUCE

5 servings		50 servings
3/4 lb.	spaghetti	7 lbs.
1 No. 1 can	tomato puree	1 gal.
1/2 No. 1 can	tomatoes	1/2 gal.
1 Tbsp.	shortening	8 Tbsp.
1/4	large onion	2
1 sprig	chopped parsley	1 bch.
1/2	diced celery stalk	5
1 pt.	sliced mushrooms	4 qts.
1 Tbsp.	salt	10 Tbsp.
1/2 tsp.	Oregano (thyme)	5 tsp.
1/4 tsp.	Italian spice	2 1/2 tsp.
	(preferably Vasileo)	
1 oz.	Roman Cheese	3/4 lb.

Sauté onions and celery. Add puree, tomatoes, shortening, parsley, sliced mushrooms, salt, Oregano and Italian spice. Cover and cook over a low fire for about 1 hour.

Cook spaghetti in salted water for 12 to 15 minutes. Then pour 2 c. cold water over it. Drain. Combine by pouring part of the sauce and grated cheese over half the spaghetti. Then put remaining spaghetti, sauce and cheese over this, making 2 layers when serving.

SPAGHETTI LOAF

6 servings		50 servings
1 1/3 c.	spaghetti	11 c.
2 qts.	boiling water	16 qts.
1 c.	milk	8 c.
4 Tbsp.	butter	2 c.
3	eggs	24
1 c.	American cheese	2 qts.
1 Tbsp.	minced parsley	8 Tbsp.
1 Tbsp.	grated onion	8 Tbsp.
1 Tbsp.	chopped pimento	8 Tbsp.
1/2 tsp.	salt	4 tsp.
shake	pepper	1/2 tsp.
5/8 c.	soft bread crumbs	5 c.

Cook spaghetti in boiling salted water. Drain. Heat milk and butter over hot water until milk is scalded. Pour gradually over beaten egg yolks. Add crumbs, grated cheese, parsley, onion, pimento, seasoning and spaghetti. Fold in stiffly beaten whites. Pour in buttered loaf pan and set pan in hot water. Bake at 325 degrees F. for about 1 hour. Serve with Shrimp Sauce (page 102).

SCOTCH WOODCOCK

6 servings		50 servings
1 c.	celery	2 qts.
8 Tbsp.	butter or oleo	2 1/4 lb.
6 Tbsp.	flour	3 1/4 c.
1/8 tsp.	dry mustard	4 tsp.
pinch	chili powder	3 tsp.
1/2 lb.	sharp cheese	3 lb.
1/3 c.	stuffed olives	3 c.
1/2 tsp.	onion juice	2 Tbsp.
1/4 tsp.	salt	2 tsp.
2 c.	milk	1 gal.

Cut celery fine and cook in boiling salted water until tender. Grind cheese and chop olives. Melt butter; add the flour, mustard, chili powder mixed well together. When blended, add the scalded milk. When this has thickened, add cheese, olives, celery, onion juice, and salt. Serve on toast.

MEAT

8 servings	BEEF ORIENTAL	50 servings
1/2	onions (large)	3
1/2	green pepper	3
1/2 lb.	dried beef	3 lb.
3 Tbsp.	butter	1 c.
1 c.	flour	1 1/2 qts.
1 c.	whole kernel corn	3 cans (1 lb. 4 oz.)
2 c.	milk	3 qts.
1 tsp.	pimento	1 (small can)

Dice and sauté onions and green pepper. Add dried beef. Make a cream sauce of butter, flour and milk. Combine all ingredients and heat thoroughly. Serve hot on 1/2 cup Chinese noodles per serving.

8 servings	CHILI BALLS	50 servings
1 1/4 lb.	ground beef	7 lb.
1/2	onion (large)	3
1/2	green pepper	3
1/3 c.	corn meal	2 1/2 c.
1/3 tsp.	salt	2 tsp.
1/3 tsp.	dry mustard	2 tsp.
1/3 tsp.	chili powder	2 tsp.
1 c.	milk	6 c.
2	eggs	10
2 1/2 c.	tomato juice	1 gal.

Mix all ingredients except tomato juice. Form into balls about the size of a walnut. Roll in flour. Brown in pan and cover with hot tomato juice. Simmer 30 minutes. Serve on cooked spaghetti.

10 servings	CHILI BALLS II	50 servings
1 lb.	ground beef	5 lb.
1 lb.	ground pork	5 lb.
1	egg (beaten)	5
1/2 c.	milk	2 1/2 c.
2/3 c.	uncooked rice	3 1/3 c.
1 tsp.	chili powder	5 tsp.
2 tsp.	salt	3 Tbsp.

Mix and form into balls. Drop into following mixture, cover and cook over low fire 1 1/2 hours.

MIXTURE

2 1/2 c.	canned tomatoes	1 (No. 10 can)
2 1/2 c.	water	12 1/2 c.
2 Tbsp.	onion	3/4 c.
1 tsp.	salt	5 tsp.
1 tsp.	chili powder	5 tsp.

CHILI CON CARNE

8 servings		50 servings
1/4 lb.	beef suet or other fat	1 1/3 lb.
1 3/4 lb.	coarsely ground beef	10 lb.
1/4 lb. 1/2	onions (chopped)	3 6 1/3 lb.
1 pt.	stewed tomatoes	2 3/4 qts.
2/3 c.	green pepper (chopped)	1 pt.
2	bay leaves	8
2 1/2 c. 1 1/4 c.	water	4 2 qts.
2 Tbsp.	browned flour	3/4 c.
3 tsp.	chili powder	6 Tbsp.
1 can (No. 1)	red kidney beans	1 1/4 can (No. 10)
	salt	

Put fat in pan, add other ingredients except beans, and sauté. Add water. Cover and cook until tender, about 1 1/2 hours. Thicken with browned flour. Season to taste. Just before taking from fire add beans drained well. Reheat and serve at once.

HAMBURGERS

10 servings		50 servings
1 1/2 lb.	ground beef	7 1/2 lb.
5 Tbsp.	cornflakes	1 1/2 c. (12 oz.)
1/8 tsp.	pepper	1 tsp.
1 1/2 tsp.	salt	3 oz.
1 tsp.	onion (finely ground)	1/2 large
1	egg	6
5/8 c.	liquid	3 c.
	(water, milk, tomato juice)	

Mix ingredients, handling as little as possible, shape into patties. Place in pan with a tsp. of the following sauce on the top of each patty.

1 c.	stock	1 qt.
1/2 c.	Bob sauce or catsup	1 pt.

Bake at 400 degrees 25 minutes.

CREAMED DRIED BEEF

12 servings		50 servings
1/2 lb.	dried beef	2 lb.
3-4 oz.	melted fat	12-16 oz.
2 oz.	flour	8 oz.
pinch	salt	1 tsp.
pinch	pepper	1 tsp.
1 qt.	milk	4 qts.

Freshen beef, add to melted fat. Remove from fire. Add flour, stir until smooth. Add salt, pepper. Add the scalded milk gradually, stirring constantly. Cook until smooth and thick. Serve on toast, 1/3 cup for each serving.

HAM LOAF

8 servings		50 servings
3/4 lb.	ground ham	4 1/2 lb.
1 1/2 lb.	ground pork	9 lb.
2	eggs	12
1 c.	dry bread crumbs	6 c.

Mould into loaves. Pour over the following sauce and bake for 2 hours at 350 degrees F.

MIXTURE—SAUCE

3/4 c.	vinegar	4 1/2 c.
1/4 c.	water	1 1/2 c.
3/4 c.	brown sugar	4 1/2 c.
1 Tbsp.	dry mustard	1/3 c.

LIMA BEAN STEW WITH WIENERS

5 servings		50 servings
1/2 lb.	lima beans (dried)	5 lb.
1/2	green pepper	5
1/2 c.	celery	2 1/2 lb.
1/4 lb.	bacon	2 1/2 lb.
1/2	onion	5
2 Tbsp.	parsley	1/2 c.
5	wieners	50
1/2 tsp.	paprika	2 Tbsp.
1/2 tsp.	salt	2 Tbsp.

Soak lima beans overnight. Drain and cover with fresh water and cook until soft. Fry bacon over medium fire until almost crisp. Remove bacon from pan for later use. Sauté chopped vegetables in bacon fat until soft. Season. Add vegetables and bacon to drained lima beans. Add enough bean stock for a moist stew. Split and quarter wieners and add to stew. Pour into pan and bake at 350 degrees F. for 1 hour.

MARZETTI with pork

15 servings		60 servings
3 lb.	lean pork, fresh shoulder	12 lb.
7	large onions	30
1 lb.	mushrooms	4 lb.
1 1/2 lb.	mild cheese	6 lb.
3 cans	tomato soup (10 1/2 oz.)	12 cans
1/2 tsp.	salt	2 tsp.
1/4 tsp.	pepper	1 tsp.
1 lb.	noodles	4 lb.

Put pork and onions through the food chopper and cook without extra fat for 45 minutes. Add sautéed mushrooms and cheese which has been put through coarse chopper. Add soup and seasonings. Mix with cooked noodles. Cook stems of mushrooms 1/2 hour in 1 1/2 c. (per pound) of water and add stock to mixture. Bake for 1 hour at 350 degrees F.

MARZETTI with beef

15 servings		60 servings
2 lb.	ground beef	8 lb.
1 can	tomatoes (1lb., 4 oz.)	4 cans
1 1/2 lb.	cheddar cheese	6 lb.
1 lb.	noodles	4 lb.
1 tsp.	chili powder	4 tsp.
1 tsp.	garlic salt	4 tsp.
1 tsp.	onion salt	4 tsp.
1 tsp.	celery salt	4 tsp.

Brown beef and cook noodles in salted water. Cut cheese into small pieces. Combine all ingredients and bake at 350 degrees F. for 30 minutes or longer.

MEAT BALLS AND SPAGHETTI

5 servings			50 servings
		MEAT BALLS	
1 lb.	ground beef		10 lb.
1/4 lb.	pork trimmings (ground fine)		2 lb.
1/2 c.	soft bread crumbs		3/4 lb.
1 tsp.	onions		1/4 lb.
1 tsp.	salt		1/4 c.
1 1/4 c.	canned tomatoes		1 1/2 qts.

Mix all ingredients thoroughly. Shape into balls. Place in greased baking pan and brown in oven. Add enough water to cover the balls and bake at 350 degrees for about 1 hour.

SPAGHETTI

1/2 lb.	spaghetti	4 lb.
3 qt.	boiling water	3 gal.
1 tsp.	salt	3 Tbsp.

Cook spaghetti in boiling water. Drain and rinse thoroughly. Add tomato sauce and bake at 350 degrees F. for 30 minutes. Serve two meat balls on top of each portion of spaghetti.

TOMATO SAUCE

for Spaghetti

50 servings

2	No. 10 cans tomatoes
1	lb. minced onion
	1/2 lb. minced green peppers
	1/2 c. bacon fat
	1/2 c. salt
1	c. sugar
2	c. flour

Heat tomatoes. Sauté onions and peppers in fat and add to the tomatoes. Mix flour to a smooth paste with cold water. Add to tomatoes and season with sugar and salt.

MEAT LOAF

5 servings			50 servings
		MEAT LOAF	
1 1/4 lb.	ground beef		10 lb.
1/4 lb.	pork trimming ground fine		2 lb.
1/3 c.	dry bread crumbs		4 1/2 c.
1 small	onions		1/4 lb.
2 tsp.	salt		1/4 c.
1	eggs		2
3/4 c.	liquid		3 pts.
	(water, milk, tomato juice)		

Mix all ingredients thoroughly. Pack into loaf pans. Bake in a slow oven at 300 degrees F. for about 2 hours or until done. Unmold and slice. May be baked with tomato sauce poured over it.

TOMATO SAUCE

1/2 c.	tomato puree	1 qt.
1 c.	water	2 qts.
1/2 tsp.	salt	1 1/2 Tbsp.
1 tsp.	sugar	2 Tbsp.

Mix all ingredients and heat. Pour over meat loaves in open roasting pan just before baking.

6 servings MACARONI-BEEF-CHEESE-CASSEROLE 50 servings

2	diced onions	16
1	diced green pepper	8
3/4 lb.	ground beef	6 lb.
1/2 lb.	American Cheese	4 lb.
1 c.	elbow macaroni	8 c.
1 can (10 1/2 oz.)	tomato soup	8 cans

Brown onions and green pepper; add beef, and brown. Cook macaroni and add to above mixture. Add tomato soup and cheese. Bake in casserole for 45 minutes at 350 degrees F.

10 serving: PORK AND VEAL CHOP SUEY 50 servings

1/2 lb.	pork	2 1/2 lb.
1 1/2 lb.	veal	7 1/2 lb.
1 1/2 lb.	celery	7 1/2 lb.
1 1/4 lb.	mushrooms	6 lb.
1 lb.	onions	5 lb.
1/4	green pepper	1
3 c.	stock	1 gal.
1/3 c.	soy sauce	1/2 qt.
1/3 c.	cornstarch	1 1/3 c.
1 lb.	bean sprouts	5 lb.
3/4 lb.	{ rice and }	4 1/2 lb.
1 Tbsp.	{ butter }	1/4 lb.
	or	
1 1/2 lb.	noodles	7 1/2 lb.

Cut raw pork and veal into strips and braise in oven until brown and tender. Cut celery in strips. Cut mushrooms, onions, and green pepper very fine and sauté until well cooked. Make sauce of seasoned stock, soy sauce, and cornstarch. Add bean sprouts. Combine meat, vegetables, and stock. Serve on buttered rice or Chinese noodles.

7 servings

2 lb.	tongue
2 Tbsp.	bacon fat
1/2 c.	onions—diced
1 c.	carrots
3/4 c.	celery
1/2 c.	mushrooms
1/2 c.	green pepper
1 c.	cooked green peas
1 c.	tomato soup
1 tsp.	salt
1/4 tsp.	pepper

Cook tongue until tender. Skin and cube. Sauté onions, peppers, celery and add boiled carrots and peas, meat, and soup. Thicken with flour if needed. Put in meat pan and cook in oven long enough to heat through thoroughly, about 20 minutes.

10 servings

BARBECUED SPARERIBS

5 lb.	spareribs
1/2 c.	chili sauce
2 tsp.	Worcestershire sauce
1/4 c.	lemon juice
1/2 c.	horse radish
1/2 tsp.	salt
1/2 c.	chopped celery
2 Tbsp.	chopped onions

Bake spareribs in slow oven. Combine rest of ingredients to make sauce. When meat is partially browned pour sauce over spareribs. Bake until tender.

8-10 servings

VEAL TIMBALE

1 Tbsp.	butter
6 Tbsp.	bread crumbs
1 1/2 c.	veal stock
3 c.	ground veal (cooked)
4	eggs
1	ground onion

Brown crumbs in butter. Add stock, cook 10 minutes. Add veal, eggs, seasoning. Bake in buttered pans in hot water, 3/4 hour at 350 degrees F. Buttered crumbs on top if desired. Serve with Mushroom Sauce (page 103).

SPANISH TONGUE

50 servings

14 lb.
14 Tbsp.
3 1/2 c.
7 c.
5 1/4 c.
3 1/2 c.
3 1/2 c.
7 c.
7 c.
7 tsp.
1 3/4 tsp.

PIES AND PASTRIES

GRATED SWEET APPLE PIE

6 servings

1 c.
1 c.
2
2 Tbsp.
3/4 c.
1 tsp.
1/4 tsp.

sweet apples, pared and grated 8 c.
(or through food chopper)

sugar	8 c.
eggs	16
flour	1 c.
milk	6 c.
cinnamon	8 tsp.
nutmeg	2 tsp.

Beat eggs very light, add sugar, flour and milk, lastly the grated apples.

Line a deep pie dish with rich pie crust. Pour in above mixture and bake at 425 degrees F. for 20 minutes, then 325 degrees F. for 25 minutes.

For 50 make eight rich pie crusts in eight pans.

BANBARY TARTS

30 tarts

1 c.
1 c.
1
1 Tbsp.
1 tsp.
3 c.
1 c.
1/2 c.

Filling

seeded raisins	2 c.
sugar	2 c.
egg, slightly beaten	2
cracker crumbs	2 Tbsp.
lemon, juice and grated rind	2 tsp.
PIE CRUST	
flour	6 c.
shortening	2 c.
ice water	1 c.

Roll out and cut in three-inch squares. Put teaspoon of filling in each square. Fold over and press with fork. Bake 20 minutes at 350 degrees F.

FRUIT TARTS

100

6 c. sifted flour
3/4 tsp. salt
1 lb. lard
2 eggs
1 cake Kitchen Pak yeast
1 c. warm milk

Sift flour and salt and cut in lard as for pie crust. Then add two eggs and yeast dissolved in warm milk. Mix well. Let stand over

night in refrigerator. Take small pieces off and roll as pie dough very thin, using granulated sugar to roll in. Cut in small squares. Add one-half teaspoon of filling, fold over, pinch sides together and bake in a hot oven (400 degrees F.) for about 10 minutes. Sprinkle with powdered sugar.

FILLING

1½ lb. apricots
1 c. sugar

BUTTERSCOTCH PIE

6 servings

1 pie shell (baked)
¾ c. brown sugar
2 Tbsp. flour
2 Tbsp. butter
¼ tsp. salt
1 c. milk (scalded)
3 egg yolks
½ tsp. vanilla

50 servings

8
6 c.
1 c.
1 c.
2 tsp.
8 c.
24
4 tsp.

Mix brown sugar and flour. Cook with butter and salt in double boiler until blended. Add scalded milk. Beat egg yolks until light. Pour a little of the milk mixture over them and beat into milk. Return to double boiler and cook until thickened. Cool and add flavoring. Pour into pie shell and cover with meringue.

MERINGUE

3 egg whites
6 Tbsp. sugar
¼ tsp. cream of tartar
½ tsp. vanilla

24
3 c.
2 tsp.
2 tsp.

Beat whites until frothy, add cream of tartar and beat until stiff. Beat sugar in slowly. Add vanilla and spread lightly on top of pie. Bake at 300 degrees F. for 15 to 20 minutes. Cool slowly.

CREAM PIE

6 servings

1 pie shell (baked)
3 egg yolks
1/3 c. sugar
¼ tsp. salt
2½ Tbsp. cornstarch
1 Tbsp. butter
2 c. milk (scalded)
1 tsp. vanilla

50 servings

8
24
2 2/3 c.
2 tsp.
1¼ c.
½ c.
4 qts.
8 tsp.

Beat egg yolks, add sugar gradually mixed with salt and cornstarch. Add butter to hot milk and stir into yolks. Cook in double boiler, stirring constantly, until it thickens. Cool, add flavoring and pour into pie shell. Top with Meringue (Recipe under Butterscotch Pie).

PASTRY I

1-2 crust pie
2½ c. sifted flour
1 c. Allsweet oleo or butter
¼ tsp. salt

Cut shortening into flour and salt with a pastry blender. Add as little water as possible to moisten dough. Pat gently into ball, wrap in waxed paper and chill. For a two-crust pie, divide chilled pastry into two portions, one slightly larger than the other. Place on floured board or pastry cloth and roll lightly until about one-eighth inch thick. Have pastry one inch larger than pie tin. Fit lightly into pie tin and trim edges, allowing one extra inch around edges. Fill crust, put on top crust and press edges together and bake.

PASTRY II

1 pie (2 crusts)

1 c.
½ c.
3 Tbsp.
¼ tsp.

unsifted flour
lard
iced water
salt

8 pies (2 crusts)

2 qts.
2 lb.
1½ c.
2 Tbsp.

Chop lard, flour and salt until lumps of flour and lard are large as peas. Add water slowly, stirring in lightly. Avoid mashing or pressing down, a fork is best to use. Dough should roll up around fork leaving side of bowl. Handle as little as possible. Follow directions in Pastry recipe preceding.

FILLINGS

Peaches—2 pounds per pie
Apples—2 pounds per pie
Blueberries—1 quart per pie—Frozen, 1 pkg. per pie
Cherries—1 quart per pie—Frozen, 1 pkg. per pie
Blackberries—1 quart per pie—Frozen, 1 pkg. per pie
Sugar—1 c. per pie
Flour—2 Tbsp. on bottom crust
Flour—2 Tbsp. sprinkled over top of fruit

Bake 40 minutes at 450 degrees F.

CUSTARD PIE

6 servings		50 servings
1	pie shell (unbaked)	8
3	eggs	24
1/2 c.	sugar	4 c.
1/4 tsp.	salt	2 tsp.
2 c.	milk (scalded)	4 qts.
1 tsp.	vanilla	2 1/2 Tbsp.

Beat all ingredients together and have ready to pour into shell. Prick the crust of unbaked pie shell and bake at 500 degrees F. for 10 minutes. Remove from oven long enough to fill with custard. Sprinkle top with nutmeg. Return to oven and bake 30 minutes at 325 degrees F.

LEMON PIE

6 servings		50 servings
1	pie shell (baked)	8
1 1/2 c.	sugar	12 c.
6 Tbsp.	cornstarch	3 c.
1/8 tsp.	salt	1 tsp.
1 1/2 c.	boiling water	3 qts.
3	egg yolks	24
3 Tbsp.	butter	1 1/2 c.
1/3 c.	lemon juice	2 2/3 c.
2 tsp.	lemon rind	5 Tbsp.

Combine sugar, cornstarch, salt, and boiling water in top of double boiler. Stir until smooth. Place over direct heat. Cook and stir until mixture thickens and boils. Place over boiling water and cook 10 minutes. Beat egg yolks. Stir a little of the mixture into yolks, then combine. Cook and stir five minutes longer. Remove from fire and beat in butter, lemon juice and rind. Cool and pour into pie shell. Cover with meringue (recipe under Butterscotch Pie).

PUMPKIN PIE

6 servings		50 servings
1	9-inch pie shell (unbaked)	8
1 1/2 c.	pumpkin	12 c.
3/4 c.	brown sugar	6 c.
1/2 tsp.	salt	4 tsp.
1/2 tsp.	ginger	4 tsp.
1 tsp.	cinnamon	8 tsp.
1/2 tsp.	nutmeg	4 tsp.
3	eggs	24
1 1/2 c.	milk	12 c.
1/2 c.	cream or evaporated milk	4 c.

Beat egg yolks and add rest of ingredients. Beat whites stiff and fold in. Line pan with crust and prick. Brush with white of egg. Pour in filling and bake at 450 degrees F. for 15 minutes. Reduce heat to 325 degrees F. and bake additional 30 minutes.

PECAN PIE

6 servings		60 servings
1	pie shell (unbaked)	10
1 c.	Karo	10 c.
1/3 c.	sugar	3 1/3 c.
1/4 c.	butter	2 1/2 c.
3	eggs	30
1 tsp.	vanilla	3 Tbsp.
pinch	salt	1 tsp.
1/2 c.	nuts	5 c.

Cream butter and sugar, add Karo syrup. Beat. Add beaten eggs, salt, and nuts. Pour into unbaked pie shell. Bake at 350 degrees F. for 45 minutes. Chill. Cover with whipped cream.

SALADS AND SALAD DRESSINGS

COOKED SALAD DRESSING

3 gal.
 3 lb. sugar
 1 lb., 8 oz. flour
 6 oz. salt
 4 oz. dry mustard
 1 qt. water
 4 qts. hot milk
 2 qts. hot water
 1 lb. butter
 3 qts. hot vinegar
~~50~~ 36 egg yolks

Sift together sugar, flour, salt and dry mustard. Add the quart of water and stir until a smooth paste is formed. Add hot milk and hot water and cook 20 minutes in a double boiler, stirring constantly. Add butter and hot vinegar. Add very slowly to beaten egg yolks, stirring briskly while adding. Cook 7 minutes more in double boiler. Remove from fire and cool.

FRENCH DRESSING I

1 quart		1 gallon
1 tsp.	salt	4 tsp.
1 tsp.	paprika	4 tsp.
1 tsp.	dry mustard	4 tsp.
3/4 c.	sugar	3 c.
1 can	tomato soup (8 oz.)	4 cans
3/4 c.	vinegar	3 c.
1 1/2 c.	oil	6 c.

Combine all ingredients and shake well.

FRENCH DRESSING II

10 servings		50 servings
1/2 c.	Wesson oil	3 c.
1/4 c.	vinegar	1 c.
1 tsp.	salt	1 1/2 Tbsp.
1/2 tsp.	sugar	1 Tbsp.
1/2 tsp.	dry mustard	1 Tbsp.
shake	paprika	1 tsp.
1 tsp.	lemon juice	2 Tbsp.
1/2 clove	garlic	2 cloves

Combine all ingredients and shake well. Chill thoroughly and shake vigorously one or two minutes before using.

ITALIAN DRESSING

1 qt.
 1/3 c. sugar
 1/2 c. powdered sugar
 2 Tbsp. paprika
 2 Tbsp. dry mustard
 1 Tbsp. salt
 1 Tbsp. Worcestershire Sauce
 2 c. salad oil
 1 c. vinegar

Mix all ingredients and beat until thick. Keep in a covered jar.

MAYONNAISE

1 gal.
 11 egg yolks
 2 Tbsp. salt
 3/4 tsp. paprika
 1 1/2 tsp. dry mustard
 1 1/2 c. vinegar
 1 gal. salad oil

1. Beat egg yolks in electric mixer at high speed, until they are thick and lemon colored.
2. Mix salt, paprika, mustard and dissolve in the vinegar.
3. Add this mixture slowly to the egg yolks and continue beating.
4. When the vinegar is well blended, add the oil, pouring slowly in a thin stream.
5. When all the oil has been added, beat from 3 to 5 minutes.
6. Store in a covered jar in a cool place.

POTATO SALAD DRESSING

10 servings		50 servings
4	egg yolks	20
2/3 c.	Wesson oil	3 1/3 c.
1/2 lemon	juice	2 1/2 lemons
1 1/2 Tbsp.	vinegar	1/2 c.
1/4 tsp.	salt	1 1/4 tsp.
1/4 tsp.	dry mustard	1 1/4 tsp.
1/4 tsp.	paprika	1 1/4 tsp.
pinch	white pepper	1 tsp.

Beat yolks until thick. Add oil slowly. Add lemon juice, vinegar and spices. Mix well.

HONEY DRESSING		50 servings
12 servings		
1 pt.	salad oil	2 qts.
1/2 c.	sugar (confectioner's)	2 c.
1 tsp.	dry mustard	4 tsp.
1 tsp.	salt	4 tsp.
1 tsp.	paprika	4 tsp.
1/4 c.	vinegar	1 c.

Beat with electric mixer. Mix dry ingredients. Add oil slowly alternating with vinegar. When all ingredients are combined, beat for three minutes longer.

SOUR CREAM DRESSING		25 servings
6 servings		
1/2 c.	sour cream	1 pt.
1/3 c.	vinegar	1 1/3 c.
1/3 c.	sugar	1 1/3 c.
pinch	salt	1 tsp.
pinch	paprika	1/2 tsp.
pinch	celery salt	1/2 tsp.

Combine ingredients in order given and beat well.

THOUSAND ISLAND DRESSING		50 servings
10 servings		
1 1/3 c.	mayonnaise	7 c.
2 1/2 tsp.	minced onion	1/4 c.
5 tsp.	chopped pimento	1/2 c.
1/3 c.	chili sauce	1 3/4 c.
2	hard cooked eggs, chopped	10
5 tsp.	sweet pickle or olive, chopped	1/2 c.
3 tsp.	parsley, chopped	1/3 c.
few grains	cayenne	pinch

Combine all ingredients and mix well.

APPLE AND CELERY SALAD		50 servings
6 servings		
1 1/2 c.	apples	4 1/2 qts. (6 pounds)
1 c.	celery	6 1/2 c. (2 bunches)
pinch	salt	1 oz.
1 tsp.	sugar	6 oz.
1/4 c.	mayonnaise	1 pt.
1 Tbsp.	whipping cream	1/2 c.

Mix mayonnaise and cream. Cube apples and chop celery fine and toss all ingredients lightly together. Serve on lettuce. Chopped nuts may be sprinkled on top if desired.

FRUIT SALAD DRESSING		75 servings
15 servings		
2	eggs	10
2 tsp.	flour	10 tsp.
2/3 c.	sugar	3 1/3 c.
1	lemon	5
1	orange	5
1 c.	pineapple juice	5 c.
1/2 c.	whipping cream	2 1/2 c.

Beat eggs well. Add flour and sugar. Add fruit juice and cook in double boiler until thick. Cool. Add whipped cream and continue beating until thoroughly blended.

APPLE AND RAISIN SALAD		50 servings
6 servings		
1 1/2 c.	apples	4 1/2 qts. (6 pounds)
1 c.	celery	6 1/2 c. (2 bunches)
2 Tbsp.	seedless raisins	1 lb.
pinch	salt	1 Tbsp.
1/4 c.	salad dressing	2 c.
2 Tbsp.	whipping cream	1 c.
1 Tbsp.	vinegar	1/2 c.
1 1/2 tsp.	sugar	1/4 c.

Cube apples and dice celery. Wash raisins and drain and dry thoroughly. Marinate apples and celery in vinegar and sugar. Add salad dressing mixed with cream. Just before serving combine all ingredients and toss lightly. Serve on lettuce.

CABBAGE AND PEANUT SALAD		50 servings
5 servings		
2 c.	shredded cabbage	4 1/2 qts.
1/2 c.	diced apples	5 c.
1 1/2 oz.	shelled peanuts (coarse ground)	1 lb.
1 tsp.	sugar	3 Tbsp.
1/2 tsp.	salt	1 1/2 Tbsp.
1 tsp.	vinegar	3 Tbsp.
1/4 c.	salad dressing	1 1/2 c.
1/2 lb.	lettuce	5 lb.

Mix well and serve on lettuce.

6 servings

1/2 head
1 tsp.
3 Tbsp.
3 Tbsp.
pinch
pinch
1/2 c.

3/4 c.

COLE SLAW

cabbage
salt
sugar
vinegar
dry mustard
paprika
salad dressing
or
sour cream

50 servings

8 lb.
2 Tbsp.
1 1/2 c.
1 1/2 c.
1/2 tsp.
1 tsp.
1 qt.

3 pts.

Mix salad dressing or sour cream with sugar, salt, vinegar, mustard, paprika and pepper. Toss shredded cabbage in this dressing.

CRANBERRY AND ORANGE SALAD

12 servings

1 1/2 lb.
3
3 pkgs.
3 pts.
3 c.

cranberries
oranges
cherry jello
water and juice
sugar

50 servings

6 lb.
12
12 pkgs.
12 pts.
12 c.

Wash oranges and berries. Put whole oranges and berries through grinder and save the juice. Add water to juice and bring to a boil. Dissolve jello in liquid. Cool and when slightly thickened add fruit and sugar. Chill in a refrigerator. Cut in squares and serve on lettuce.

MOULDED EGG SALAD

6 servings

2 Tbsp.
1 1/2 c.
1 c.
6
2 Tbsp.
1 Tbsp.
2 Tbsp.
2 1/2 Tbsp.
pinch

gelatin
water
mayonnaise
hard cooked eggs
green pepper (diced)
pimento chopped
pickle relish
lemon juice
salt

50 servings

4 oz.
3 qts.
2 qts.
48
1 c.
1/2 c.
1 c.
1 1/4 c.
3 tsp.

Soak gelatin in part of the water (cold) then boil the rest of the water and dissolve gelatine in it. Chop the eggs. When gelatine is cool add the mayonnaise and lemon juice and salt. When mixture is slightly thickened add other ingredients and pour into a pan. Chill in refrigerator. Cut in squares and serve on lettuce.

HEALTH SALAD

5 servings

2 c.
2 c.
1/3 c.
1/2 c.
1/3 c.
1/2 c.

cabbage
apples
dried prunes
raisins
raw carrots
salad dressing

50 servings

2 1/2 qts.
2 1/2 qts.
2 2/3 c.
1 qt.
2 c.
2 c.

Cook prunes in water, remove stones and chop fine. Wash raisins and drain. Shred cabbage, dice apples and chop carrots. Combine with salad dressing. Serve on lettuce.

WILTED LETTUCE

5 servings

2 lb.
4 oz.
1/4 c.
7 tsp.
1/2 tsp.
4 Tbsp.
3 Tbsp.
1 c.

lettuce-leaf
bacon, cooked
bacon fat
flour
salt
sugar
vinegar
water

50 servings

10 lb.
1 lb.
1 c.
4 Tbsp.
1 Tbsp.
1 1/2 c.
1 c.
3 c.

Wash lettuce. Cut in one-inch shreds. Chop bacon, add to lettuce. Make sauce by melting bacon fat, stirring in flour mixed with salt and sugar and adding the boiling vinegar and water. When sauce has thickened pour hot over shredded lettuce, tossing lightly to wilt lettuce.

POTATO SALAD

6 servings

6
1
1/2 c.
1/4 c.

2 Tbsp.
1 Tbsp.
1/2 Tbsp.

1/2 c.

medium potatoes
hard cooked eggs
celery
chopped pickles
or
onion
chopped parsley
salt
pepper
mayonnaise

50 servings

48
8
4 c.
2 c.

1 c.
8 Tbsp.
4 Tbsp.

4 c.

Boil potatoes, cool and cube. Dice celery and hard cooked eggs. Mix all together and put in covered container in ice box.

GRAPEFRUIT AND ORANGE SALAD

5 servings		50 servings
1	grapefruit	10
1	orange	10
1/2 head	lettuce	5 lb.
1 c.	French dressing	1 qt.

Use two orange and three grapefruit sections for each serving.

GERMAN POTATO SALAD

5 servings		50 servings
6	potatoes	10 lb.
2	hard cooked eggs	12
1/4 c.	celery (chopped)	2 c.
1 tsp.	parsley (chopped)	3 Tbsp.
1/4 lb.	bacon	2 lb.
1/2 c.	vinegar	1 qt.
3 Tbsp.	sugar	1 1/2 c.
2 Tbsp.	flour	1 c.
1 tsp.	onion (minced)	1/4 c.

Boil potatoes and dice. Fry bacon, cut in small pieces. Add flour to fat in pan. Add vinegar and sugar and pour over other ingredients. Mix lightly and serve warm.

PINEAPPLE SALAD

5 servings		50 servings
1 Tbsp.	gelatin	1/2 c.
1/4 c.	cold water	1 pt.
1 1/2 c.	pineapple juice	3 qts.
2 Tbsp.	sugar	1 1/4 c.
1/2 tsp.	salt	1 Tbsp.
1 1/2 Tbsp.	vinegar	1 c.
1 can	pineapple (9 oz.)	10 cans
1	cucumber	10
2 Tbsp.	pimento	1 1/2 c.
2 Tbsp.	celery	1 1/2 c.

Soak gelatin in cold water and dissolve in hot pineapple juice. Add sugar, salt, vinegar, and stir until dissolved. Add diced fruit, cucumber, pimento, and celery. Pour into moulds rinsed in cold water. Chill unmould and serve on lettuce.

JELLIED TOMATO SALAD

8 servings		50 servings
1 can	Campbell's tomato soup (10 oz.)	6 cans
1/3 lb.	cream cheese	2 lb.
1 Tbsp.	minute gelatin	6 Tbsp.
2/3 c.	celery (chopped)	1 qt.
1 1/2 Tbsp.	stuffed olives (sliced)	1/2 c.
1/4 tsp.	salt	1 tsp.
pinch	pepper	1/2 tsp.

Soak gelatine in one cup of cold water which has been used to rinse soup cans. Heat soup to boiling point and dissolve gelatine in it. Add cheese and stir until smooth. Cool and when it starts to thicken add celery and olives. Pour into moulds or pans which have been rinsed in cold water. Chill. Unmould and serve on lettuce.

TOSSED VEGETABLE SALAD

5 servings		50 servings
1/2 head	lettuce	5 heads
6 leaves	endive	3 heads
6 leaves	escarole	3 heads
6 leaves	romaine	3 heads
6 leaves	spinach	3 lb.
1/2 bunch	water cress	3 bchs.
5	radishes (sliced)	6 bchs.
1/2	cucumber	3
2	spring onions	6 bchs.
2	tomatoes	10

Toss together the following dressing:

1 Tbsp.	vinegar	2/3 c.
2 Tbsp.	Wesson oil	1 1/3 c.
1/2 tsp.	pepper	1 1/2 Tbsp.
1 tsp.	salt	3 Tbsp.

SANDWICHES

CREOLE DRIED BEEF SANDWICH

50

- 1 lb. dried beef ground
- 2 cans tomatoes or tomato soup (1 qt.)
- ½ lb. cheese (2 c.) grated
- 1 grated onion (small)

Cook beef, tomatoes, and cheese until thick enough to spread. Add onion. Cool. The above recipe may be used omitting the cheese, and chopped celery may be added after cooking beef and tomato.

CHEESE SANDWICH

10 servings

- 1 pkg. cheese (velvetta)
- 3 hard cooked eggs—chopped
- 1 onion—ground
- 2 Tbsp. butter
- 3 Tbsp. cream

50 servings

- 5 pkgs. cheese (velvetta)
- 15 hard cooked eggs—chopped
- 5 onion—ground
- 10 Tbsp. butter
- 15 Tbsp. cream

Cook onion in shortening in double boiler fifteen minutes. Add cheese and cream. Stir until melted. Add chopped hard cooked eggs. Cool.

CHEESE SANDWICH II

40

- 1 lb. Longhorn cheese
- 1 c. milk
- 3 eggs
- ½ tps. mustard
- 1 can (small) pimento

Melt cheese, milk, mustard in double boiler. Add beaten eggs. Cool.

SWISS CHEESE AND OLIVE SANDWICH

50

- 2 lb. Swiss cheese
- 1 pt. stuffed olives
- 1 qt. mayonnaise

Grind cheese and olives. Combine with mayonnaise and blend well.

CHEDDAR CHEESE AND GREEN PEPPER

50

- 5 lb. cheddar cheese
- 18 green peppers

Grind peppers and cheese and mix with mayonnaise to spread.

DEVEILED CHEESE SANDWICH

50

- 3½ lb. American cheese
- 1 c. catsup
- 1 tsp. paprika
- 2½ c. mayonnaise
- pinch cayenne

Grind cheese and add rest of ingredients. Blend well.

EGG AND BACON SANDWICH

50

- 2½ doz. hard-cooked eggs
- 1¼ lb. bacon
- 1½ c. celery
- 1½ tsp. onion juice
- 1 tsp. salt
- 1¼ c. cooked dressing
- 1/3 c. mayonnaise

Chop eggs and dice celery. Cook bacon crisp and crumble when cool. Combine all ingredients and mix well.

EGG RELISH SANDWICH

50

- 27 hard-cooked eggs
- 1 c. pickle relish (drained)
- 2 c. celery
- 1¼ c. cooked dressing
- 1/3 c. mayonnaise
- 2 tsp. onion juice
- 1 Tbsp. salt

Chop eggs and dice celery. Combine all ingredients and blend well.

GOOSE LIVER SANDWICH

50

- 2 c. chili sauce
- 2/3 c. mayonnaise
- 3½ lb. goose liver

Mash liver and add mayonnaise and chili sauce. Mix well. One pound of cooked diced bacon may be added if desired.

HAM SALAD SANDWICH

50

- 2 lb. ground ham
- 1 1/4 c. pickle relish
- 2 1/2 c. celery
- 2 c. mayonnaise
- 2 c. cooked dressing
- 2 Tbsp. prepared mustard
- 2 tsp. onion juice

Dice celery and combine all ingredients.

HOT MUSHROOM SANDWICH

- | | | |
|------------|-----------------|------------|
| 10 | | 50 |
| 3/4 lb. | fresh mushrooms | 3 lb. |
| 1 1/2 tsp. | onion | 12 oz. |
| 1/4 c. | butter | 3/4 lb. |
| 1 tsp. | flour | 2 oz. |
| pinch | salt | 1 1/2 tsp. |
| 1/3 c. | milk | 1 1/2 c. |
| 20 | slices of bread | 100 |
| 1/4 lb. | butter | 1 lb. |

Wash and chop the mushrooms. Sauté with grated onion in butter until a golden brown. Add the flour and salt to the mushrooms. When well blended, add the milk. Cook for 5 minutes. Cool. For each sandwich butter 1 slice of bread and spread 1 oz. of filling on the other slice. Put together and toast on both sides. Cut and garnish with a sprig of parsley.

PEANUT BUTTER AND APRICOT SANDWICH

50

- 3 c. peanut butter
- 3 c. milk
- 6 Tbsp. honey
- 3 c. finely chopped apricots

Blend well.

PEANUT AND CARROT SANDWICH

50

- 3 lb. peanuts
- 3 lb. carrots
- mayonnaise

Grind nuts and carrots and moisten with mayonnaise. Make filling a good consistency to spread easily.

98

RUSSIAN SANDWICH

50

- 5 lb. cream cheese
- 3 1/2 c. butter
- 2 c. green pepper
- 2 c. stuffed olives
- 2 c. chili sauce
- 2 c. mayonnaise
- 2 tsp. salt

Soften butter and blend with cheese. Chop green pepper and olives and combine all ingredients.

TUNA FISH SANDWICH

50

- 5 cans tuna fish (13 oz.)
- 1/3 c. lemon juice
- 1 tsp. onion juice
- 1 c. celery
- 1 1/4 c. salad dressing
- 1 1/4 c. mayonnaise

Drain and flake tuna fish. Chop celery and mix all ingredients.

SLOPPY JOE SANDWICH

20

- 1 c. onions
- 1 c. celery
- 2 green peppers
- 3 lb. ground beef
- 1 can (10 oz.) tomato soup
- 1/4 c. catsup

Brown beef. Chop and brown onions, celery, and green pepper. Add soup and combine with meat. Cook slowly 2 hours. Add catsup, and flour if necessary to thicken. Cook 10 minutes more. Season to taste. Serve on buns.

TOASTED SPECIAL SANDWICH

36

- 36 hamburg rolls
- 2 lb. cooked ham, wieners, bologna, or sardines
- 2 lb. sharp cheese
- 3 tsp. mustard
- chili sauce

Grind meat and cheese; add mustard and chili sauce to moisten. Split rolls and spread with above mixture and toast under boiler.

99

SALMON SALAD SANDWICH

50

- 2 cans salmon (16 oz.)
- 9 hard cooked eggs
- 2½ c. celery
- 2 Tbsp. lemon juice
- 2 tsp. onion juice
- ¾ c. mayonnaise
- ¾ c. salad dressing
- 1 tsp. salt

Drain and flake salmon; chop eggs and celery. Combine all ingredients and mix well.

VEGETABLE SANDWICH

50

- 4 lb. raw spinach
- 4 c. celery
- 4 lb. bacon
- 4 c. green pepper
- 2 c. mayonnaise

Wash, dry, and chop spinach. Sauté bacon, drain, and cut fine. Chop celery and green pepper. Combine all ingredients.

WESTERN SANDWICH

10

- 5
- 3 Tbsp.
- 1¼ c.
- 1 Tbsp.
- ¾ tsp.
- ¼ tsp.

- eggs
- water
- chopped cooked ham
- onion
- salt
- pepper

50

- 25
- 1 c.
- 6¼ c.
- 5 Tbsp.
- 4 tsp.
- 1¼ tsp.

Combine beaten egg and water; add meat and seasonings. Drop from spoon into greased pan or onto a grill. Spread in the form of a pattie. Brown on both sides and serve on buns.

SAUCES

BARBECUE SAUCE FOR WIENERS

10 servings

- 1
- 2 Tbsp.
- 1 Tbsp.
- 2 Tbsp.
- ¼ c.
- 1 c.
- 3 Tbsp.
- ½ Tbsp.
- ¾ c.
- ½ c.
- pinch
- ½ tsp.
- 1½ lb.

- onion
- butter
- vinegar
- brown sugar
- lemon juice
- catsup or chili sauce
- Worcestershire Sauce
- dry mustard
- water
- parsley
- cayenne
- salt
- wieners

50 servings

- 5
- 10 Tbsp.
- 5 Tbsp.
- 10 Tbsp.
- 1¼ c.
- 5 c.
- 15 Tbsp.
- 2½ Tbsp.
- 3¾ c.
- 2½ c.
- ⅛ tsp.
- 2½ tsp.
- 7½ lb.

Chop and sauté onion in butter. Chop parsley, combine ingredients, and simmer for 15 minutes. Do not boil. Split wieners and place in pan. Pour sauce over them and cook in a moderate oven for 45 minutes.

CHEESE SAUCE

8 servings

- 1 pt.
- ¼ c.
- ½ c.
- ¼ lb.
- ½ tsp.
- shake
- ¼ tsp.

- milk
- butter
- flour
- cheese
- salt
- cayenne
- mustard (optional)

60 servings

- 1 gal.
- 1 lb.
- 4 c.
- 2 lb.
- 1 Tbsp.
- ⅛ tsp.
- 2 tsp.

Heat milk. Melt butter; blend in flour. When well blended, stir in hot milk, stirring constantly. Cook until thickened and stir in cheese and seasonings. Stir until blended.

WHITE SAUCE (MEDIUM)

5 servings

- 3 Tbsp.
- 2½ Tbsp.
- ⅛ tsp.
- 1 c.
- pinch

- butter
- flour
- salt
- milk
- pepper

50 servings

- 1 lb.
- 1½ c.
- 1½ Tbsp.
- 1 gal.
- 1 tsp.

Melt butter. Remove from fire and add flour. Stir until smooth. Add seasonings. Add gradually the scalded milk, stirring constantly. Cook until smooth and thick.

HORSERADISH SAUCE FOR MEATS

40 servings

- 1 qt. cooked beets
- 1 large cabbage
- 1 c. grated horseradish
- 1 Tbsp. salt
- 2 c. sugar
- 2 tsp. mustard seed
- 2 tsp. celery seed
- 1 pt. vinegar

Grind beets and cabbage fine. Mix with other ingredients. Let stand 12 hours in refrigerator before serving.

SHRIMP SAUCE

6 servings

- 3 Tbsp. butter
- 3 Tbsp. flour
- 1 1/2 c. milk
- 1/8 tsp. salt
- 1 can shrimp (5 oz.)

50 servings

- 1 1/2 c.
- 1 1/2 c.
- 3 qts.
- 1 tsp.
- 8 cans

Melt butter over slow fire and blend in flour. Gradually add milk. Cook over hot water until thick and creamy. Add salt and quartered shrimp. Cook 3 minutes longer.

SPANISH SAUCE

8 servings

- 1 c. tomatoes
- 2 Tbsp. onions
- 1 Tbsp. green and red peppers
- 1 Tbsp. butter
- pinch salt
- 3/4 tsp. sugar
- 2 tsp. flour

50 servings

- 1 (No. 10 can)
- 1/4 lb.
- 1 lb.
- 1/4 lb.
- 1 Tbsp.
- 2 Tbsp.
- 1/4 c.

Heat tomatoes, dice onions and peppers, and sauté in butter. Add to tomatoes. Mix salt, sugar, and flour with enough cold water to make a thin paste. Add this slowly to the tomatoes and cook until it thickens and is well blended.

CELERY SAUCE

50

Add 8 oz. celery, diced and cooked, to White Sauce.

EGG SAUCE

50

Add 8 hard cooked chopped eggs to White Sauce.

PARSLEY SAUCE

50

Add 1 c. minced parsley to White Sauce.

MUSHROOM SAUCE

5 servings

- 3/4 lb. mushrooms
- 1/4 c. onions
- 1 1/2 pt. white sauce

50 servings

- 6 lb.
- 30 oz.
- 1 gal.

Sauté sliced mushrooms and chopped onions in fat for sauce. Remove from fat and proceed with white sauce. Add to finished sauce and let stand in double boiler until ready to serve.

SOUPS

CLAM CHOWDER

6 servings		50 servings
1/2 pt.	clams	2 qts.
1/2 lb.	potatoes	4 lb.
1	onion	8
2 c.	boiling water	4 qts.
2 Tbsp.	fat—bacon or salt pork	1 c.
1 qt.	milk	2 gal.
1 Tbsp.	flour	8 Tbsp.

Grind clams. Cube potatoes and cook until tender in boiling water. Sauté onion in fat. Blend in flour. Add potatoes and water. Put in double boiler with clams and sautéed onion. Heat milk and combine just before serving. Season. If bacon is used, the bacon may be drained from fat, chopped, and added to chowder.

CORN CHOWDER

6 servings		50 servings
1 qt.	milk	2 gal.
1 1/2 tsp.	butter	1/4 lb.
2 Tbsp.	flour	1 c.
2 slices	salt pork or bacon	1 lb.
1	onion	1/2 lb.
1 c.	diced potatoes	2 qts.
1 can (No. 1)	corn	1 can (No. 10)
pinch	salt	1/4 c.
pinch	pepper	1/4 c.

Cut pork into small pieces and fry it out. Cook sliced onion in this. Strain the fat into another pan and put potatoes into strained fat. Add boiling water to cover potatoes and simmer until potatoes are cooked. Make a roux of the butter and flour, add hot milk, and cook until slightly thickened. Add potatoes, water they were cooked in, onion, corn, and seasonings. Bring to a boiling point and serve. Crisp salt pork may be used as a garnish.

SPLIT PEA SOUP

5 servings		50 servings
3/4 c.	quick cooking peas	7 1/2 lb.
1 qt.	water	2 1/2 gal.
1	carrot	10
1	onion	10
1	celery stalk	10
	ham bone or	
2 slices	bacon	10 slices
1 tsp.	salt	10 tsp.

Wash and drain split peas. Put into a kettle with diced celery, carrots, and onion and ham bone. Boil slowly until done (about 2 hours) and strain. Rinse bits of ham in hot water and return to soup. Diced bacon may be used in place of ham bone. Wieners cut in small pieces may be served in the soup.

POTATO SOUP

5 servings		50 servings
3	potatoes	4 lb.
1/2	onion	1 lb.
2 c.	water	5 qts.
1/2 tsp.	salt	1 1/2 Tbsp.
1 Tbsp.	butter	1/2 lb.
2 c.	milk	5 qts.
pinch	pepper	1/2 tsp.
1 tsp.	parsley	1/2 c.

Cook grated onion and potatoes in boiling, salted water. When soft, rub through strainer. Scald milk and add to potatoes. Add remaining ingredients and bring to a boil. Sprinkle with parsley as served.

VEGETABLES

BARBECUED LIMA BEANS

8 servings		50 servings
2 c.	dried beans	12 c.
1/4 lb.	salt pork	1 1/2 lb.
1	onion (chopped)	6
1 clove	garlic (chopped)	6 cloves
1/4 c.	fat	1 1/2 c.
1 1/2 tsp.	prepared mustard	3 Tbsp.
2 tsp.	Worcestershire sauce	4 Tbsp.
1 1/2 tsp.	chili powder	3 Tbsp.
1 tsp.	salt	2 Tbsp.
1	tomato soup (10 oz. can)	6 cans
1/3 c.	vinegar	2 c.
1/4 lb.	salt pork (chopped)	1 1/2 lb.

Cut salt pork in 1/2-inch slices. Soak limas, drain, add water to cover beans and add salt pork. Cook until tender. Reserve 1 1/2 cups liquid. Brown onions and garlic in fat. Add remaining ingredients except limas and pork. Cook 5 minutes. Alternate layers of limas and sauce in greased casserole. Put rest of pork over top. Bake 30 minutes at 350 degrees F.

VEGETABLE BAKED BEANS

8 servings		50 servings
1 lb.	marrow fat beans	6 lb.
1 can (No. 1)	tomatoes	1 can (No. 10)
1 bunch	celery	6 bchs.
1 bunch	carrots	6 bchs.
1 bunch	parsley	6 bchs.
2	onions	12
1/2 c.	brown sugar	3 c.
2 Tbsp.	molasses	3/4 c.
1 tsp.	salt	2 Tbsp.
1 1/2 Tbsp.	dry mustard	1/2 c.
2	green peppers	12
1/2 lb.	salt pork	3 lb.

Wash beans, cover with cold water and soak overnight. Drain, add fresh water and heat slowly and cook until skins will burst. Drain. Grind all vegetables except celery and dice the celery. Mix dry ingredients with molasses and tomatoes. Cook as any other baked beans in a bean pot with salt pork on bottom and top of pot. Put beans and vegetables in alternate layers and pour other ingredients over them. Bake at 300 degrees F. for 6 to 8 hours. Add boiling water if needed while cooking.

CASSEROLE OF LIMA BEANS

8 servings		50 servings
3 c. (1 pound)	cooked lima beans	18 c.
1/2 lb.	pork sausages	3 lb.
2 Tbsp.	chopped onion	3/4 c.
2 Tbsp.	green pepper	3/4 c.
1 Tbsp.	brown sugar	6 Tbsp.
1 tsp.	salt	6 tsp.
1/4 tsp.	poultry seasoning	1 1/2 tsp.
1 Tbsp.	butter	6 Tbsp.
1 c.	milk	6 c.

Parboil sausages 5 minutes in a little water. Combine cooked beans, sausages and seasonings. Place in a greased casserole, add onions, peppers and milk. Dot with butter. Bake in a moderate oven for 25 minutes.

CREOLE LIMA BEANS

5 servings		50 servings
2 slices	bacon	1/2 lb.
1/2	onion	6
1/2	green pepper	6
1 c.	celery	10 c.
1 can (No. 1)	lima beans	6 cans (No. 2)
1 can (No. 1)	tomatoes	6 cans (No. 2)

Dice bacon and fry. Add chopped onions, green pepper, diced celery and sauté until brown. Add juice from limas and heat well. Add tomatoes and beans and bake one hour at 400 degrees.

Can be used as a main dish by pouring into center of a noodle ring.

BEETS WITH ORANGE SAUCE

5 servings		50 servings
1 Tbsp.	butter	12 Tbsp.
4 Tbsp.	brown sugar	3 c.
1 1/2 Tbsp.	flour	1 1/8 c.
3/4 c.	orange juice	9 c.
1/8 tsp.	salt	2 tsp.
shake	paprika	1 tsp.
dash	pepper	1/2 tsp.
2 1/2 c.	diced cooked beets	30 c.

Melt butter in double boiler, add sugar mixed with flour and orange juice. Cook until thick, stirring constantly. Add seasonings and beets. Heat thoroughly.

BAKED CORN NOODLES

5 servings		50 servings
4 oz.	broad noodles	2 lb.
1 tsp.	green pepper	5 oz.
1 tsp.	pimento	2 oz.
1	egg	5
2 c.	cream style corn	7 cans (No. 2)
1/2 c.	milk	5 c.
1/4 c.	bread crumbs	1 1/2 c.
1/8 tsp.	salt	1 Tbsp.

Cook noodles in boiling salted water. Drain. Chop peppers and pimento and beat eggs. Combine all ingredients and add to noodles. Pour into greased pans and cover with buttered bread crumbs. Bake 1/2 hour at 350 degrees F.

SCALLOPED POTATOES

10 servings		50 servings
3 lb.	potatoes	15 lb.
1 3/4 c.	milk (hot)	2 qts.
1/3 c.	shortening	1 1/2 c.
3/4 Tbsp.	salt	3 Tbsp.
1/4 tsp.	pepper	1 tsp.
2 Tbsp.	flour	1/2 c.

Parboil potatoes 2 minutes. Drain and slice into baking dish. After a layer of potatoes dredge lightly with flour and seasonings. Repeat until all potatoes are used. Add shortening to hot milk and pour over potatoes. Cover and cook at 325 degrees for 1 1/2-2 hours. Remove cover and sprinkle with buttered crumbs and bake at 375 degrees F. until brown.

SWEET POTATO AND APPLE SCALLOP

10 servings		50 servings
3 lb.	sweet potatoes	15 lb.
1 lb.	apples	5 lb.
1/2 c.	brown sugar	1 lb.
1 1/2 Tbsp.	sugar	8 oz.
1 tsp.	salt	2 1/2 Tbsp.
1 1/2 Tbsp.	shortening	8 oz.
2/3 c.	water	2 qts.

Peel and slice apples. Cook potatoes, peel and slice. Place alternate layers of apples and potatoes in pan. Make a syrup of sugars, shortening, salt and water and pour over apples and potatoes. Bake at 350 degrees F. for 45 minutes.

PEA CROQUETTES

5 servings		50 servings
3 Tbsp.	butter	1 lb.
4 Tbsp.	flour	2 1/2 c.
1 1/2 c.	milk	15 c.
1/4 tsp.	salt	1 Tbsp.
pinch	pepper	1 Tbsp.
1 tsp.	mayonnaise	10 tsp.
1 c.	peas (cooked)	10 c.

Melt butter, add flour, pour in milk all at once. Stir continually until thickened. Add seasoning and cooked seasoned peas. Chill. Shape into croquettes. Coat croquettes with beaten eggs (mixed with 1 Tbsp. water). Roll in bread crumbs. Let stand awhile to dry before frying. Fry in deep fat until brown. Drain on absorbent paper. Serve 2 small croquettes per serving.

STUFFED PEPPERS

6 servings		50 servings
3	green peppers	25
1/3 lb.	macaroni (elbow)	5 lb.
1/2 lb.	sharp cheese	7 lb.
1/2 to 1 c.	milk	2 qts.

Cook macaroni in boiling salted water until tender. Cut cheese in small pieces. Stir cheese into hot-drained macaroni, add milk. Wash and split peppers lengthwise. Lay in greased pan. Salt and pepper slightly and fill with macaroni and cheese. Put small amount of hot water in pan and bake at 350 degrees F. until peppers are tender and cheese lightly browned.

STUFFED TOMATOES

10 servings		50 servings
1/2 lb.	ground beef	5 lb.
3 slices	buttered bread	15 slices
1/2 c.	celery	2 1/2 c.
1/2 c.	green pepper	2 1/2 c.
1	onion	5
1/2 tsp.	salt	2 1/2 tsp.
1/2 tsp.	pepper	2 1/2 tsp.
10	tomatoes	50

Brown the beef, add the bread which has been buttered and cubed. Add seasoning and finely chopped celery, green pepper and onion. Hollow out tomatoes and stuff with filling. Cover with buttered bread crumbs and bake at 300 degrees F. for 30 minutes.

SPINACH RINGS

10 servings

1 1/2 lb.	spinach
1 tsp.	onion
1/2 c.	bread crumbs (fine)
1 Tbsp.	butter
2 c.	medium white sauce
3	eggs
3 tsp.	paprika
1 tsp.	salt
1/6 tsp.	pepper

Cook spinach, either fresh or frozen, chop fine. Add grated onion, add seasoning and beaten egg yolks. Mix spinach with medium white sauce, fold in beaten egg whites. Pour in well buttered ring moulds or baking dish. Cover with buttered bread crumbs. Bake in pans of hot water at 350 degrees F. for 40 minutes. Centers may be filled with mushroom sauce (page 103).

VEGETABLE LOAF

8 servings

5	carrots (chopped fine)
2	onions (chopped fine)
2 Tbsp.	parsley (minced)
1 c.	celery (chopped)
1 c.	dried bread crumbs
2	eggs (unbeaten)
3 Tbsp.	shortening (melted)
1 tsp.	salt

Cook vegetables until tender in small amount of water. Add bread crumbs, shortening and unbeaten eggs. Mix thoroughly. Shape into a loaf and bake 20 minutes at 375 degrees F. Serve with cheese sauce (page 101).

50 servings

7 1/2 lb.
5 tsp.
2 1/2 c.
5 Tbsp.
2 1/2 qts.
15
15 tsp.
5 tsp.
1 2/3 tsp.

Quantities for 50

FIFTY SERVINGS

2 cans No. 10 apple sauce
2 cans No. 10 apricots
2 cans No. 10 cherries
2 cans No. 10 grapefruit
2 cans No. 10 peaches
3 cans No. 10 pears
3 cans No. 10 plums
3 cans No. 5 orange, grapefruit, tomato juice
2 cans No. 10 peas
2 cans No. 10 diced beets
3 cans No. 10 corn
3 cans No. 10 tomatoes
4 cans No. 10 tomato, pea, vegetable soup
3 cans No. 10 baked beans
1 1/2 lbs. butter for rolls
1 qt. and 1/2 pt. cream for coffee
1 pound sugar for coffee
2 gal. ice cream (bulk)
8 pies (9-inch)
4 cakes (large)
1 peck potatoes (for mashing)
5 pounds leaf lettuce (for garnish)
10 pounds frosted peas
35 pounds fresh peas
12 pounds carrots
18 to 20 pounds beef
10 pounds beef (for meat loaf)
8 to 10 pounds frankforts (2 per serving)
28 pounds lamb (6 to 7 pounds a leg)
18 pound ham
13 pounds sausage
40 pounds turkey
2 pounds cheese (to go with pie)
2 qts. olives or pickles
1 1/2 pounds salted nuts (for a tea)