

Mrs. Bert Larson
Jan. 1963

C O O K

B O O K



"THE SIMPLEST MEAL IS A FEAST, WHEN
SHARED, IF WITH LOVING HANDS THE FOOD
IS PREPARED."

The following recipes were submitted
by the finest cooks in the world.....
the members of Center Sisterhood.

Sisterhood of the Jewish Educational
Center and Ida Cook Hebrew School
Duluth, Minnesota

EQUIVALENT WEIGHTS AND MEASURES

3 teaspoons.	1 tablespoon
4 tablespoons.	1/4 cup
16 tablespoons	1 cup
2 pints.	1 quart
4 cups	1 quart
4 quarts	1 gallon
2 tablespoons liquid	1 ounce
8 ounces	1 cup
16 ounces.	1 pound
1 tablespoon butter.	1 ounce
4 tablespoon flour	1 ounce
1 cup flour.	4 ounces
1 square unsweetened chocolate	1 ounce
7-8 egg whites	1 cup
1 cup walnut shelled	1/4 pound

SUBSTITUTIONS

- 1 square of chocolate equals 1/4 cup cocoa
- 1 tablespoon cornstarch equals 2 tablespoons of flour for thickening
- 1 teaspoon baking powder equals 1/4 teaspoon soda and 1/2 teaspoon cream of tartar
- 1 teaspoon vinegar added to 1 cup sweet milk equals 1 cup sour milk
- 1 cup sour cream can be substituted for 1/2 cup shortening and liquid
- 1 whole egg equals 2 egg yolks

ABBREVIATIONS

Tbsp. - - -	tablespoon	tsp. -	teaspoon
C. - - -	cup	1 lb. -	pound
lg. - - -	large	oz. - -	ounce
sq. - - -	square		

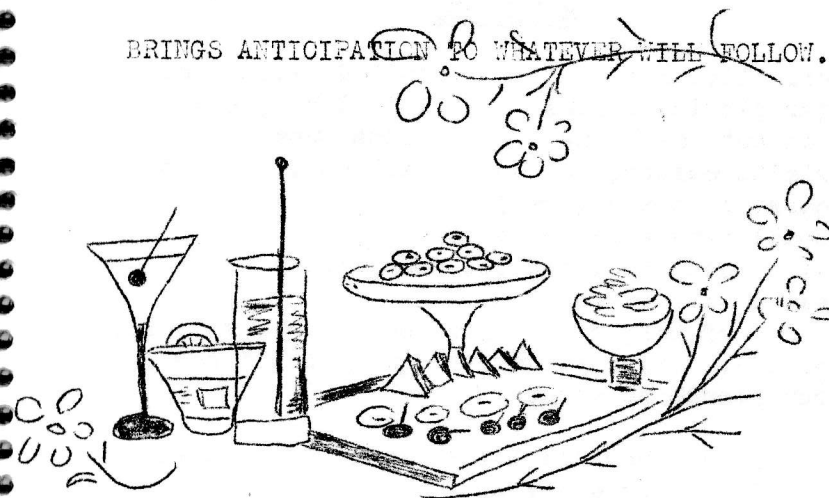
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Illustrations and poetry by Mrs. Wilfred
Brandwein

APPETIZERS

"THE START OF A MEAL, LIKE THE START OF A DAY,
CAN BE GLORIOUS OR SIMPLE, MOST CHEFS OFTEN
SAY. AN ARTFUL DELIGHT, WITH THE VERY FIRST
SWALLOW
BRINGS ANTICIPATION TO WHATEVER WILL FOLLOW."



PARTY DIP

1 small chili pepper $\frac{3}{4}$ tsp. salt
1 tsp. fresh lime or lemon juice
1 medium sized onion Pepper to taste
1 small clove garlic 1 small tomato
2 soft medium sized avocados

Chop chili pepper, onion, garlic and peeled tomato fine, and mash together thoroughly. Cut each avocado into halves and remove seed and skin. Mash with chili mixture. Blend in juice, salt, and pepper. Serve with chips. Makes about 1 $\frac{1}{2}$ Cups.

Mrs. Bernard Slovut

ANTIPASTO

2 oz. olive oil	stuffed olives, cut
1 jar pickled onions	ripe olives, cut
1 can cut wax beans	2 cans tuna
4 stalks celery, cut up	Small amt. ketchup
4 carrots, cut up (raw)	
2 small cans mushroom pieces	
1 jar sweet mixed pickles and juice	
1 can tomato paste	

Pinches of marjoram, chili powder, celery salt, rosemary, garlic powder, oregano, sweet basil, worchestershire sauce

Mix all together and let stand in refrig. for a few days before using.

Mrs. Getchell Widdes

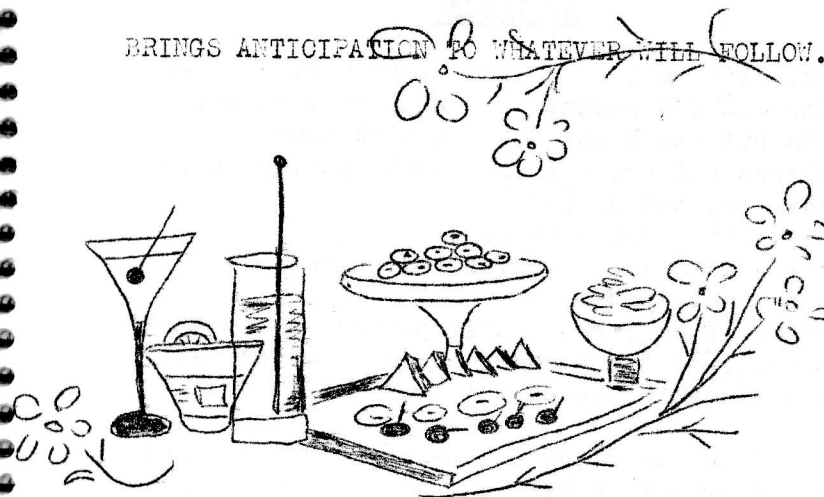
BALONEY SPREAD

Grind $\frac{1}{2}$ lb. baloney with 2 Tbsp. sweet pickle relish, and add enough mayonnaise to keep together. Serve on rye bread or fill tiny cream puff shells.

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CHEESE SPREAD

1 lg. pkg. cream cheese 1 wedge blue cheese
1 jar Krafts Old English cheese salt
1 tsp. grated onion juice 1 tsp. worchestershire

Cream blue cheese, add Old English and cream cheese. Add remaining ingred. Tastes better after a day or two. Keeps for at least a week.

Mrs. Arthur Gurovitsch

LIPPAUER

1 pkg. cream cheese $\frac{1}{4}$ lb. butter
1 level tsp. caraway seed $\frac{1}{2}$ med. onion
1 tsp. capers, chopped 1 tsp. paprika
 $\frac{1}{2}$ tsp. mustard 1 tsp. anchovie paste
Garnish with chives.

Mrs. Arthur Gurovitsch

CHOPPED LIVER

1 lb. beef or calves liver
1 lg. onion slightly sauteed in chicken fat
2 hard cooked eggs

Broil liver, skin and cut out veins. Put through meat grinder twice for smooth paste. Add chicken fat, salt and pepper to taste.

COCKTAIL MIX

1 lb. butter 1 box cherrios
4 cloves garlic (cut) 1 box rice chex
Celery seed 1 box wheat chex
Garlic salt 1 box thin pretzels
Melt above and mix $\frac{1}{2}$ lb. blanched almonds

Mix together in roaster and pour butter mixture over. Stir lightly every 10 min. Bake 250 for 1 hour.

CHILI CON QUESO

2 lbs. Velveeta cheese
1 can green chiles and tomatoes
2 small cans green chiles, chopped
These ingredients in amts. to desired taste:
Tabasco Sauce Cayenne Pepper
Worcestershire Sauce Paprika
Chili Powder

Melt cheese in top of double boiler. Add remaining ingredients, and blend well. Serve hot as a dip.

Mrs. Bernard Slovut

CHEESE CANAPE'

1/2 lb. grated velveeta cheese 1 C. flour
1/4 lb. butter

Mix and make into small balls. Bake on cookie sheet 15-20 min. 400 degrees. This can be made earlier and frozen.

Mrs. Alex Lurye

CHOPPED HERRING

3 Schmaltz herring (each 1/2 lb. or better)
3 medium sized apples
3 slices of white bread soaked in 6-8 Tbsp. vinegar
6 hard boiled eggs
1 medium onion
3 Tbsp. sugar or to taste
1 or 2 Tbsp. cold water if needed

Soak herring over night. Skin and fillet herring. Chop or grind together with all ingredients. Serves 12.

TENDER BEEF KABOBS

(Teriyaki Sticks)

Cut about 2 lbs. beef tenderloin or sirloin into small cubes. Put 5 or 6 cubes on each 6" skewer. Let stand about 2 hrs. in sauce:
2 Tbsp. oil 1/2 C. soy sauce
1 C. sherry wine or rice wine
1/2 tsp. ground ginger 3 Tbsp. sugar

Remove kabobs to broiler rack and broil until meat is browned. Turn and brush frequently with sauce. Serve immediately. 12 appetizers.
Mrs. Nathan Fox

DARBCUED CHICKEN LIVERS

Rinse 1 lb. chicken livers; drain on absorbant paper. Let stand 30 min. in sauce:
2 Tbsp. honey 2 Tbsp. soy sauce
1/4 C. oil 1 Tbsp. white wine
1 clove garlic, crushed

Spoon livers with sauce into greased shallow baking pan. Bake 375 for 25 min., turning livers over once. Insert wood pick into each.
Mrs. Aaron Glazman

FRESH VEGETABLE DIP

1 lb. butter
4 lg. cloves of garlic, sliced fine
1 sm. can salted anchovies, chipped.

Melt butter in electric skillet, add sliced garlic and chipped fish. Simmer 15 min. before serving. Served as dip for: celery, green pepper, lettuce, onion, cabbage. Keep sauce warm constantly. Add butter as it dries out.

Mrs. Gerald Singer

CHICKEN LIVER AND MUSHROOM CANAPES

Cook chicken livers in hot chicken fat a few minutes. Drain and mash. Sauté mushrooms. Mix with livers, add lemon and onion juice, salt, and pepper to taste. Spread on bread or toast.

Mrs. Sam Horowitz

HOT MUSHROOM MERINGUES

1 C. fresh mushrooms or 1/2 C. canned
2 Tbsp. butter Pinch of pepper
1/4 tsp. salt 1/8 tsp. garlic salt
2 slightly beaten egg yolks 2 Tbsp. cream
1 1/2" rounds of bread Parmesan cheese
2 egg whites, stiffly beaten.

Wash and drain mushrooms. Chop fine and sauté in butter, add salt, garlic, and pepper. Combine egg yolks with cream and add to hot cooked mushrooms slowly and stir constantly. Continue to cook over very low heat until thickened about 5 min. Spread on rounds of bread, sprinkle with a little cheese. Beat egg whites until very stiff and spread over entire surface of mushrooms. Bake on lightly greased cookie sheet 10-15 min. or delicately brown. 400 degree oven. Do not broil. Makes 20 appetizers.

Mrs. S. L. Goldish

HORS D'OEUVRES

8 oz. pkg. cream cheese Small jar stuffed
8 oz. pkg. walnuts, crushed olives

Cream cheese with 1 Tbsp. milk. Wrap olive in cheese into small balls. Then roll ball into bowl of crushed nuts.

Mrs. Robert Sigel

DIBBLER'S SPECIAL

1-12 oz. carton (1 1/2 C.) chive cream-style cottage cheese 3-6 drops tabasco sauce
chopped parsley or chives

Place cheese and tabasco sauce in blender, and blend until fluffy and creamy. Garnish with parsley or chives. Serve with chips, crackers etc. Makes 1 1/2 cups.

CHEESE PUFF

1 glass Old English cheese 3/4 C. flour
1/4 C. butter Dash garlic salt
Paprika

Knead together. Shape into balls. Chill until ready to bake. Flatten with hand on greased pan. Bake 350 until brown.

Mrs. Y. B. Davis.

ALICIA FRUIT COCKTAIL

1 C. pineapple, chunks 1 C. oranges, diced
1 C. strawberries 1 C. grapes
12 marshmallows, quartered
2 C. ginger 8 fresh mint sprigs

Combine pineapple, strawberries, oranges, grapes, and marshmallows and chill. Just before serving, pour iced ginger ale over the top. Garnish with mint sprigs. Serves 3.

CUCUMBER DIP

1 jar sour cream 1 tsp. worchestershire
1/2 C. grated cucumber, do not peel
1/4 tsp. garlic salt

COCKTAIL

1 qt. ginger ale
1 qt. vanilla ice cream
1 C. bourbon or 1 1/2 C. wine

Mix just before time to serve in electric mixer.
Mrs. Alex Lurye

ONION PIE

Rich pie crust in a 9" pie plate.
FILLING: Grate 1/4 lb. sharp cheddar cheese
Place on bottom of pie shell
1 or 2 sliced onions
1 small drained can mushrooms and
saute with 2 or 3 Tbsp. butter. Beat 3 eggs,
1 C. half and half cream. Combine with above.
Pour into crust. Bake 20-30 min. until set
350. Cut in small wedges. Serve warm.

Mrs. Morris Passon

CHESTNUT SUPREME

1 can water chestnuts 1 Tbsp. vinegar
Juice from small can pineapple
Generous amount of Soy sauce

Boil vinegar, pineapple juice, and soy sauce in pan. Simmer sauce. Slice chestnuts and place 2-3 on a toothpick and place in mixture, let it soak for about 3 min. Then place Beef-n-ette around toothpick and through both ends. Place in mixture for about 2 min. Bake before serving. Bakes from 5-15 min. or until meat is done. This can be frozen.

Mrs. Robert Sigel

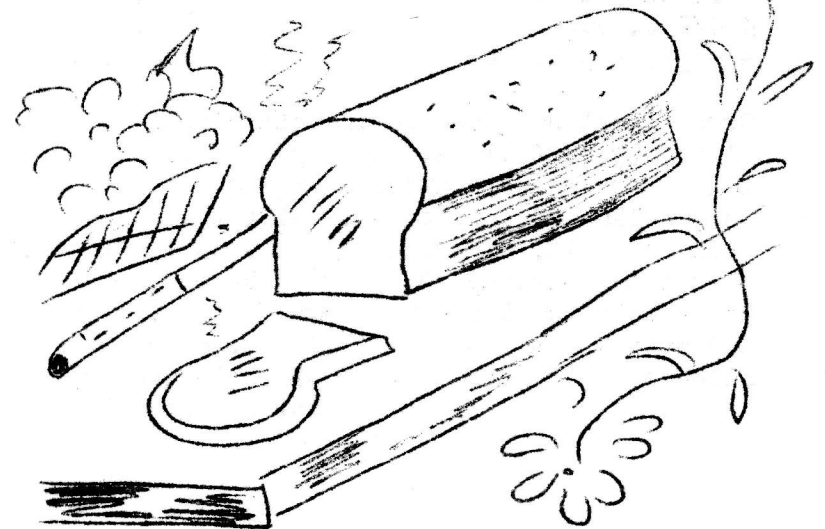
CREAM CHEESE CHIPS

6 oz. cream cheese 1/3 C. chopped stuffed
1 Tbsp. butter olives
1/4 tsp. salt potato chips

Mix together cheese, olives, butter, and salt.
Spread on potato chips.

BREADS

"BREAD, WE ARE TOLD, IS THE STAFF OF LIFE,
PREPARED FOR HER HOME, BY EACH GOOD WIFE.
PRECIOUS AROMA, FRAGRANCE SO RARE,
LINGERING IN THE WARM KITCHEN AIR.
KNEADED BY FINGERS AND FIXED FOR THE BAKING,
SLICED HOT AND TEMPTING AND YOURS FOR THE
TAKING!"



QUICK CINNAMON COFFEE CAKE

1 C. sour cream
1 tsp. baking soda Mix and let stand 1/2 hr.
1/4 lb. butter creamed with 1 C. sugar and 2 eggs.
Add sour cream mixture. Sift together 1 1/2 C.
cake flour and 1 1/2 tsp. baking powder. Add to
above. MIXTURE FOR FILLING AND TOPPING:
1/4 C. sugar 1 Tbsp. cinnamon 2 Tbsp. chopped
nuts (optional)

Pour half the batter into greased 8x8 pan, then
add half the filling mixture. Add the rest of
the batter (it will be thick) and top with re-
mainder of filling. Stir gently through with a
fork and bake 350 for 40 min.

Mrs. Norman Camenker

POPPY SEED CAKE

1 12-oz. can SLO poppy filling	1 tsp. soda
1 C. shortening	1 tsp. salt
1 1/2 C. sugar	1 tsp. vanilla
4 eggs, separated	2 1/2 C. flour

1 cup sour cream

Cream shortening and sugar until light and
fluffy. Add filling. Add egg yolks, one at a
time, beating well after each addition. Blend
in vanilla and sour cream. Sift together flour,
soda and salt, add gradually to poppy mixture.
Pour into a greased 9 or 10" tube pan, which
has the bottom lined with waxed paper. Bake in
350 oven 1 hour and 15 or 20 min. or until done.
Allow cake to cool about 5 min. Remove from pan.

Mrs. Robert Goldish

DILLY BREAD

1 pkg. of dry yeast
1/4 C. warm water
Soften yeast in water, then:
Mix together:
1 carton cottage cheese (previously warmed
in saucepan)
2 Tbsp. sugar 1 small onion cut fine
1 Tbsp. butter 2 tsp. dill weed
1 tsp. salt 1/4 tsp. soda
1 unbeaten egg

Add yeast mixture, then add 3-3 1/2 C. flour,
mix with mixer during first addition. Beat well
with each addition of flour until consistency is
just right, then cover and let rise in a warm
spot, for 1 hour. Stir down, place in a round
buttered casserole, and cover again with a towel
let rise for 1/2 hour. Brush with melted butter,
salt, and bake at 350 for 40-45 min.

Mrs. Norman Camenker

PEETA or FLAT BREAD

1 tsp. granular yeast	1 beaten egg
1/4 C. warm water	2 C. flour
1 tsp. sugar	Pinch salt
3 Tbsp. cooking oil	1/3 C. warm water

Dissolve yeast in 1/4 C. water, add sugar, beat
in eggs. Sift dry ingred., add to dissolved
yeast mixture. Add oil and warm water to form
a soft dough. Cover, let stand at room temp.
until double in bulk. Punch down and form in
12 flat cakes. Put on greased and floured pan.
Flatten each cake and prick with fork. Brush
with oil and bake 375 for 20 min. May use poppy
seeds or onion mixture on cakes before baking.

Mrs. Sam Singer

NUT BREAD

1 C. sour cream 1 C. brown sugar
1 tsp. soda 1 egg
Mix above together:
Add: 2 C. flour 1/8 tsp. salt
1/2 C. nuts 1 tsp. vanilla
Bake 350 for 40 min.

Mrs. Irving Raihill

CRANBERRY BREAD

2 C. sifted flour 1 egg
1 C. sugar 1 1/2 tsp. bk. pd.
2/3 C. orange juice, and grated rind
1/2 tsp. salt 1 C. nuts, chopped
1/2 tsp. soda 3 Tbsp. shortening
1 C. fresh cranberries, chopped

Cream shortening and sugar. Add egg. Then dry ingred. with orange juice. Then add nuts and cranberries and bake in loaf pan for 1 hour at 350.

Mrs. S. L. Goldish

BANANA BREAD

1 C. sugar 1/2 C. shortening
1 Tbsp. sour milk or cream
1 tsp. soda 2 eggs
2 C. flour 3 ripe bananas

Cream sugar and shortening. Add eggs. Alternate sour cream and dry ingredients. Beat in mashed bananas. Bake 325 for 1 hour.

Mrs. Gerald Singer

BLUEBERRY BANANA BREAD

2 C. sifted flour 3/4 C. sugar
2 tsp. bk. pd. 2 eggs
1/2 tsp. salt 1/2 tsp. bk. soda
1 C. ripe mashed bananas (2-3)
1/2 C. butter 1 C. blueberries

Sift together flour, bk. pd., salt, and soda. Cream shortening. Cream in sugar gradually beating until light and fluffy. Add eggs and continue beating until well blended. Add flour mixture alternately with bananas, mix after each addition only enough to moisten dry ingred. Fold blueberries in. Turn into greased loaf pan. 350 for 1 1/4 hours.

NUT BREAD

2 eggs
1 cup light brown sugar
1 cup sour cream
2 cups flour
1 tsp. baking soda
juice of 1 orange
1/2 cup chopped walnuts or pecans
10 candied cherries, halved

Cream eggs and sugar
Add orange juice
Blend in flour and soda alternately with sour cream, add nuts and cherries.
Bake in oiled and floured bread loaf pan at 350 for 1 hour. Cool for 15 minutes on rack, turn out. May be served sliced thin with spreads too.

Mrs. Wilfred Brandwein

BLUEBERRY DUCKLE COFFEE CAKE

1/2 C. shortening	TOPPING:
1/2 C. sugar	2 C. fresh or frozen
1 egg	blueberries
2 C. flour	1/2 C. sugar
1/4 tsp. salt	1/2 C. flour
2 1/2 tsp. bk. pd.	1/2 tsp. cinnamon
1/2 C. milk	1/4 C. butter

Cream shortening and sugar, add egg. Sift flour, salt, bk. pd., add to creamed mixture alternately with milk. Pour into greased and waxed lined 9" cake tin. Sprinkle blueberries over batter. Combine until crumbly the sugar, flour, butter and cinnamon and sprinkle over blueberries. Bake 350 for 1 hour.

Mrs. S. L. Goldish

NUT BREAD also HOMAKTOSHEN DOUGH

1 C. sugar	Pinch salt
1/2 C. Crisco	2 tsp. bk. pd.
3 eggs	1 C. broken walnut meats
Rind and juice of 1/2 lemon and 1/2 orange	
2 1/4 C. flour	1/4 tsp. cinnamon

Cream 1/2 C. short., with 1 C. of sugar, add 3 eggs and beat well. Add rind and juice and beat again. Sift flour, salt and bk. pd., and add to first mixture. Mix in nuts. Spread in long loaf pan and reserve 1/2 C. of batter to which add 1/4 tsp. cinnamon blend and place this on top of loaf lengthwise through the center of loaf. Bake 45 min. at 350.

Mrs. S. L. Goldish

To make cake flour from all purpose flour, sift 5 times.

WHEAT FLAKE ROLLS

1 1/2 C. milk, scalded	2 tsp. salt
2 pkg. active dry yeast	1/4 C. sugar
1/2 C. warm water	2 egg yolks, slightly beat
4 Tbsp. melted short.	3 C. crisp wheat flakes
4 1/2 C. sifted flour	Melted butter

Cool milk to lukewarm. Meanwhile dissolve yeast in warm water; add to lukewarm milk. Add salt, sugar, egg yolks and short.; mix well. Add cereal and part of flour; beat thoroughly; add enough remaining flour to make a soft dough; mix well. Turn out on floured board; knead lightly 3 or 4 min. Place dough in well-greased bowl; cover; let rise in warm place until doubled in size. Punch down. Shape into rolls. Place on greased baking sheet; brush with melted butter; cover; let rise until double. Bake 400 12-15 min.

ORANGE BREAD

1 C. sugar	2 C. flour	1/4 tsp. salt
1 Tbsp. short.	1 tsp. soda	1 orange rind
1 egg	1/3 C. orange juice	1 tsp. bk. pd.

Add water to orange juice to make 1 cup of liquid. Grind nuts with 1 orange rind. Mix and bake 350 for 1 hour.

BUTTERHORN ROLLS

1/2 C. butter	1 C. milk scalded	
1 cake yeast	1/2 C. sugar	1/2 tsp. salt
4 C. flour or more	2 eggs	

Mix as you would cake. Let rise. When mixture is double in size, divide dough and roll out on pastry board, then cut like pie and rolls, starting at wide end. Let rise again. Bake when light at 400.

SOUR CREAM COFFEE CAKE

1/2 C. shortening 1 tsp. bk. pd.
1 C. sugar 2 eggs
2 C. flour 1/4 tsp. salt
1/2-1 tsp. vanilla 1 tsp. soda in
1 C. sour cream or buttermilk

Cream shortening and sugar. Add eggs and beat well. Add other ingredients and mix well. Make a filling of the following: 1/4 C. nuts, 1/2 C. sugar, 3 tsp. cinnamon. Sprinkle filling on top and between layers of dough in greased loaf or tube pan. Bake at 350 for 1 hour.

Mrs. Irv Lewenstein

DATE BREAD

2 1/4 cups boiling water pour over 1 lb. dates
(cut up)

Add 3 tsp. soda and let stand until cool or overnight.

2 eggs beaten 2 1/4 cups white sugar
3 Tbsp. Crisco 1 Tbsp. vanilla

Not quite 4 1/2 cups of flour

1 cup nuts

Method: Mix shortening, sugar, and eggs. Add vanilla, add date mixture then flour and nuts. Will make 2 loaf cakes. Grease pans well. Bake 350 for about 1 hour.

Mrs. S. J. Shor

RAISIN BREAD

1 box raisins 2 egg yolks 1 tsp. bk. pd.
1-1/2 C. boiling water 1-1/2 C. sugar 1 tsp. vanilla
 1/8 tsp. salt 3 C. flour
1 tsp. soda 1/2 C. chopped nuts

Let raisins and boiling water stand until cool. Add remaining ingred. and bake 1 hour at 350.

SWEET ROLLS

Dissolve 1 pkg. yeast as directed.
Mix 1-15 oz. can Carnation milk 4 eggs
1 tsp. salt 1 C. sugar
1/2 lb. melted butter

Add yeast, working to 7 C. flour. Dough will be sticky, Let rise till double, overnight. Push down, roll out on floured board. Brush with butter, sprinkle brown sugar, cinnamon and raisins. Roll up and cut 2" pieces. Grease pans well with melted butter, couple drops of corn syrup. Sprinkle brown sugar and arrange cherries, pecans, place cut side down. Let rise again. Bake 350 15-20 min.

Mrs. George Stewart

CHERRY NUT RING BREAD

1 1/2 C. sugar 1/2 C. shortening
1 whole egg 3 egg whites
1/2 tsp. salt 1 C. chop walnuts
1/2 C. marashino cherries, drain and chop
1 C. milk 3 C. flour
1/4 tsp. almond flavoring 3 tsp. bk. pd.

Cream shortening and sugar and add whole egg. Mix dry ingred. with milk alternately. Add flavoring. Fold in cherries and nuts. Fold in egg whites beaten. Bake at 350 for 35-45 min.

Mrs. Eli Kenner

A strong envelope pasted on inside cover of Cook Book, will hold loose recipes, etc.

GERMAN COFFEE CAKE

1/2 C. sugar	4 Tbsp. shortening
1 egg	3/4 C. milk
1 1/2 C. flour	2 tsp. bk. pd.
Pinch salt	

Cream sugar with short., add egg and beat.
Add dry ingred. alternately with milk.

TOPPING: 1/2 C. sugar 1/4 C. flour or less
1/2 tsp. cinnamon 3 Tbsp. butter

Mix into coarse crumbs. Sprinkle over batter.

Bake in greased pan 375 for 25 min. 8x8 pan.

Mrs. Morris Krevitz

BUTTER ROLLS

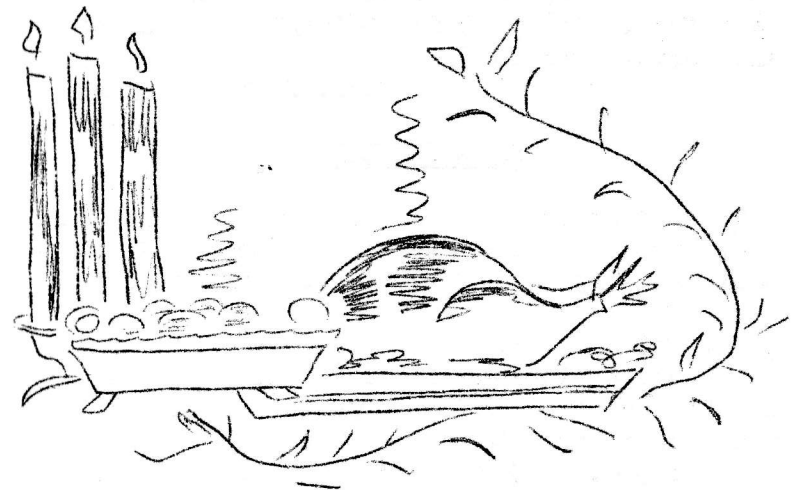
1 pkg. active dry yeast	1/4 C. warm water
1 C. milk scalded	1/4 C. sugar
1 well beaten egg	1 tsp. salt
3 1/2 C. flour	<i>2/3 c. butter</i>

Dissolve yeast in water with 1 tsp. sugar.
Combine milk, sugar, butter, and salt. Cool to lukewarm. Add yeast and egg last. Gradually stir in flour to form soft dough. Beat vigorously with spoon. Place in greased bowl. Turn dough so greased side is up. Cover and let rise in warm place until double. Butter 10" ring mold. Before putting in pan to bake, knead the dough well. Shape dough into small balls. Roll in melted butter. Place 2 rows deep in pan. Let double in size. Sprinkle generously with sugar and cinnamon. Bake in hot oven 400 for 20-25 min. Loosen and turn out quickly.

Mrs. Morris Krevitz

MAIN DISHES AND CASSEROLES

"LOVINGLY PREPARED WITH MEAT OR WITH FOWL,
OR IMBUE IN A SAUCE IN A FINE CASSEROLE,
SAVORY SPICES AND HERBS AROMATIC
MAKES MANY A MAIN DISH LIVELY DRAMATIC."



TUNA MACARONI CHEESE LOAF

TUNA MACARONI CHEESE LOAF

Macaroni Layers: 6 oz. macaroni
1 C. bread crumbs 1 C. milk 1 tsp. salt
3/4 C. grated cheese 1 Tbsp. each parsley-
onion
2 Tbsp. chop pimento 2 eggs, beaten
Tuna Layer: 2 cans tuna 1/2 tsp. salt
2 eggs, beaten 1/4 tsp. paprika
1/4 tsp. pepper 1 Tbsp. chop parsley
2 Tbsp. lemon juice 1/2 C. bread crumbs
1/2 C. milk

Cook macaroni in salted water until tender.
Drain and rinse. Combine bread crumbs, milk,
cheese, parsley, onion, pimento, salt and eggs.
Stir in macaroni. Pour the mixture in greased
5x10" loaf pan. Combine tuna ingred. Pour over
macaroni layer. Pour rest of macaroni mixture
over tuna. Bake 325 for 1-1 1/2 hrs. Slice
and serve. Serves 8.

Mrs. Richard Karon

BARLEY PILAF

1 Chopped onion 6 Tbsp. butter or chicken
2 C. barley 2 sm. cans mushrooms fat
salt and pepper 3 1/2 C. chicken soup

Saute onion and remove into a 3 qt. casserole.
Brown barley in same fat until almond color.
Add barley to onions and mushrooms. Add salt
and pepper and 1 C. soup. Cover and bake 1/2
hour at 350. Add another 1 1/2 C. soup and
bake another 1/2 hour. Add remaining 2 C.
soup and bake.

Mrs. A. L. Garon

PRIGAS (Stuffed Cabbage)

Cut out heart of large cabbage. Put cabbage in
large kettle of boiling water. With fork sep-
arate leaves and cook a few minutes till partly
soft. Remove from water and trim veins.

FILLING: 1 lb. chopped beef (raw)
Salt, paprika, and pepper
2 Tbsp. raw rice

Mix and put some filling in leaf and wrap.

SAUCE: Brown in large kettle onions, celery,
and sliced carrots in a little grease. Place
rolled cabbage in kettle. Pour one large can
tomatoes, juice of 2 lemons, 1/2-3/4 cup brown
sugar and pinch of salt. Cook covered over slow
flame for 4 hrs.

Mrs. Robert Goldish

CHICKEN SWEET 'N SOUR

Mix 1 1/2 C. pineapple tidbits & juice
1/2 C. coarsely chopped green pepper
1/2 C. coarsely chopped pimento
1/2 C. sliced celery 1/4 C. vinegar
1/2 C. water 1/2 C. sugar
1 Tbsp. soy sauce Few drops of tabasco

Put in sauce pan. Bring to boil. Combine
3 Tbsp. cornstarch with water to form paste.
Add to vegetable mixture. Boil one minute.
Add two C. cut up chicken. Heat to serving
temperature. Serve over crisp noodles or rice.
Serves 6.

Mrs. Gerald Singer

To keep rice or noodles from boiling over, grease
the inside of kettle 3 or 4" down, before boil-
ing the rice and it will not boil over.

HOT DOGGITIES

1 lb. frankfurters 1/2 C. ketchup
1/2 C. corn flake crumbs
10-4 1/2" wood skewers

Insert skewers lengthwise into franks leaving about 2" for a handle. Score surface of franks lightly, spiraling from end to end. Roll each frank in ketchup, then coat generously with corn flake crumbs. Place in foil-lined shallow baking pan. Do not crowd. Bake 350 about 15 min. Serves 4-5. May be prepared without skewers, if desired.

Mrs. Albert Abranson

CHICKEN ALMONDINE

1 1/2 C. raw chicken cut in very flat pieces
1/2 C. water chestnuts, peeled and sliced thin
1/2 C. fresh green pepper, cut in sqs.
3 Tbsp. pinonto, cut in 1" sqs.
1/2 C. celery in 1/2" pieces
1/4 C. hot oil and 15-20 blanched almonds
1 1/2 tsp. salt 1/4 tsp. pepper
1/4 tsp. garlic salt 1/2 C. cool chicken stock
1 Tbsp. corn starch 1/2 C. button mushrooms

Fry chicken in hot oil for several minutes. Cover and steam 7-8 min. over med. heat. Add remaining ingred. and combine stock with corn starch.

Mrs. Alex Lurye

To eliminate cabbage odor from cooking cabbage drop a whole walnut into the boiling water.

EGG FOO YOUNG WITH CHICKEN

1/3 C. cooked, shredded chicken
3 Tbsp. slivered celery 3 Tbsp. slivered
1 C. bean sprouts scallions
1/3 C. sliced mushrooms 6 eggs
1/2 tsp. salt 1/3 C. oil

Mix chicken, veg. and mushrooms. Beat eggs and salt until fluffy; combine with chicken mixture. Heat 1 Tbsp. oil in small skillet. Pour 1/4 C. foo-young mixture into hot oil. Cook over medium heat until brown on bottom; turn to brown other side. Remove omelet, drain on absorbent paper, keep warm on serving dish. Continue cooking omelets to use all of mixture. Add 1 Tbsp. oil to skillet to cook each omelet. Stack like pancakes and serve hot with sauce.
9 omelets. 9 oil

RICE PANCAKE

1 C. cooked rice 2 Tbsp. finely chop green
1/4 tsp. salt onions or scallions
2 Tbsp. finely chop green pepper
2 Tbsp. finely chop celery
2 Tbsp. finely chopped water chestnuts
2 eggs, slightly beaten Dash pepper
2 Tbsp. oil

Combine all ingred. except oil. Heat oil in small skillet. Add rice-egg mixture; spread gently to cover bottom of pan. Cook over low heat until eggs are set. Loosen pancake with spatula.

A saucopan rinsed with hot water prevents milk from sticking to the bottom of pan when cooking.

HAMBURGER CASSEROLE

1 lb. hamburger 1 can mushrooms
1 C. diced celery 1/2 C. uncooked rice
2 C. water 3 Tbsp. soy sauce 1 onion
1 can chicken rice soup 2 Tbsp. Worcester sauce

Saute' onions and celery. Brown meat. Add ingredients and bake covered 1 hr. Add 1 can chow mein noodles for topping and bake 1/2 hr. longer

SPANISH TONGUE

1 tongue 3-4 lbs. 1 C. peas
2 onions 2 cloves garlic
1 C. diced carrots cooked 2 bay leaves
2 stalks celery 1/2 tsp. mixed spices
1 green pepper, juice 1 lb. mushrooms
1 can tomato soup 1/2 can tomato puree
Salt, pepper, and paprika to taste

Boil tongue with onion, garlic, spices, bay lvs. and seasoning for 1-3 hrs; or pressure cook for about 1 hr. Remove skin from tongue and cool. When cold, cut in slices 1/4" thick. Strain stock and strain cooked onions through sieve. Saute' one diced raw onion with 1 Tbsp. chicken fat in roaster until golden brown. Add sliced tongue, 2 C. stock, tomato soup and puree, and roast for about 1 1/2 hr. at low heat. Add mushrooms and roast another 10 min.; then add peas and carrots. Serve with broad noodles, rice, or small browned potatoes.

Mrs. Albert Abramson

When cooking vegetables, remember to cook all vegetables that grow above ground uncovered and those that grow underground, covered.

MEAT KREPLACH

DOUGH: 1 1/2 C. flour 2 eggs 1/2 tsp. salt
MEAT FILLING: 1 lb. lean cooked meat (ground)
1 small onion, ground 1 egg 2 Tbsp. chicken fat
Salt and pepper to taste

To make dough, beat eggs in bowl, add salt, flour, and mix. If too sticky add more flour. Roll out on floured board and roll thin. Cut into in. sq. Grind meat and onion. Add egg and seasonings. Add melted chicken fat. Mix. Place a tsp. of meat mixture in center of each sq. and fold dough over meat to shape in triangles and press together firmly. Cook in boiling salted water and boil 20 min. Drain off and add to soup or fry in oil.

CHICKEN CACCIATORIE

Cut 4-5 lbs. roasting chicken into pieces. Cover pieces with olive oil in heavy pot or Dutch oven and brown. Remove chicken and add small can tomato paste. Blend well.

2 bay leaves 1 C. white wine 1/2 tsp. marjoram
Salt and pepper to taste 1/2 C. solid tomatoes
Return chicken, cover lightly and simmer 1 1/2 hrs. If desired add mushrooms, parsley, celery. Serve over rice or noodles.

LAST MINUTE CHILI

1/2 C. chopped onion 2-3 oz. cans tomato sauce
1/4 C. chopped green pepper 1 lb. ground beef
1 #2 can kidney beans 2 Tbsp. fat
1 Tbsp. chili powder 1 tsp. salt

Brown onion, green pepper and meat in hot fat. Add tomato sauce and simmer 5 min., then add kidney beans, chili powder and salt. Heat well.

GOLDEN BAKED CHICKEN

2 lb. fryer Line shallow pan with foil and grease with oil. Preheat oven 350. Place chicken skin side down. Sprinkle with salt.
SAUCE: 1/4 C. honey 1/4 C. prepared mustard
1 Tbsp. lemon juice 1 tsp. salt
Brush part of sauce on chicken. Bake 30 min. Turn. Continue brushing with sauce until well done. Just before serving drizzle with remaining sauce.

Mrs. Robert Karon

CHICKEN OR TURKEY HOT DISH

1/4 C. chop onion 1 Tbsp soy sauce
1 C. chop celery 2 drops tabasco sauce
1 can mushroom soup Pepper
1/2 C. chicken broth 2 C. diced chicken or
1 1/2 C. chowmein noodles turkey
1/3 C. cashews

Saute onions and celery until light brown. Mix soups, sauces, pepper, add to chicken and fried vegetables. Add 1 C. noodles. Place in greased baking dish. Cover with 1/2 C. noodles and nuts. Bake covered for about 20 min. in med. oven. Uncover and bake 10 min. until lightly brown. Serves 4-6.

Mrs. Sam Singer

CORN CASSEROLE

2-1 lb. cans of cream style corn
1/2 C. cream of wheat 2 eggs
1 C. milk 2 Tbsp. melted butter
Salt and pepper to taste

Mix together until smooth and place in buttered casserole, for 1 hr. at 350.

Mrs. Norman Canonker

BARB-B-Q BEEF CASSEROLE

Cut 1 1/2 lb. round steak into 1" cubes. Heat 2 Tbsp. shortening in skillet and brown meat. Sprinkle in a little ground pepper. Add 12 peeled small whole white onions, 2 cloves garlic, minced, 1/2 C. vinegar, 1/4 C. water, 1 Tbsp. brown sugar, 2 Tbsp. Worcestershire sauce, 1/2 C. catchup, 1 tsp. salt and 2 tsp. dry mustard. Bake in covered casserole 1/2 hr. Uncover and stir in 2 C. cooked or canned peas. Bake another 20 min. Serves 4.

Mrs. Melvin Cohen

VEAL CHOPS ESPANOL

6 veal chops (about 2 lbs.) 2 Tbsp. catsup
1/4 C. oil 1 clove garlic, crushed
1/4 C. soy sauce 1 Tbsp. vinegar
Dash pepper

Place chops in a shallow baking dish. Pour over them a mixture of the remaining ingredients. Let stand in refrig. at least 1 hr. Bake 350 for 45 min. Serve with favorite tomato sauce. 6 servings.

Mrs. Nathan Fox

CHILI SKILLET STEW

2 lbs. ground beef 1 Tbsp. shortening
1 lb. (2 C.) canned tomatoes 1 C. water
1 1/2 C. diced potatoes 1 1/2 C. sliced carrots
1/4 C. minced onion 3 tsp. salt
1 1/2 C. whole kernel corn 1/3 tsp. pepper
5 tsp. chili pd. 1 tsp. oregano leaves

Brown meat. Add tomatoes, potatoes, carrots, water, onion and salt. Cover and cook 25 min. Add remaining ingred. Cover and cook 10 min.

CHOW MEIN

1 lb. cubed veal 1/4 C. oil 1 tsp. salt
1/4 tsp. pepper

Add the above and fry in pan. When veal is tender add 1 medium stalk celery cut in small pieces and cover. Add cut in small pieces: 1 can bean sprouts drained, 1 can water chestnuts, drained and 1 can bamboo shoots, drained.

SAUCE: Mix in bowl, 1 1/2 Tbsp. corn starch to 1/4 C. cold water. 2 C. beef bouillion cubes, 1/4 C. soy sauce, and 2 tsp. Chinese molasses. Mix all in fry pan with meat and celery and let cook till done. For chicken, add same ingred. except add chicken and chicken bouillion cubes. Serves 8.

Mrs. Robert Sigel

SWEET AND SOUR MEAT BALLS

1 bottle 14 oz. chili sauce 1 bottle water
1/4 C. grape jelly Simmer above ingred.
Mix 1 lb. hamburger 1 beaten egg 1/2 tsp. salt
1 sm. onion saute' 1/4 C. bread crumbs

Make into small meat balls. Simmer in sauce 1 hr or till meat balls are done. Serve over rice or noodles.

Mrs. George Stewart

SAUCY HOT DOGS

1/4 C. minced onion 1/2 tsp. sugar 2/3 C. water
1/2 tsp. oregano leaves 2 tsp. chili powder
1 can Spanish type tomato sauce
2 Tbsp. cider vinegar 1 lb. frankfurters & buns

Combine onion, sugar, oregano, chili pd., tomato sauce, vinegar and water in 1 1/2 qt. pan. Mix well and stir and cook 2 min. Add franks. Cover and cook 8-10 min. Serve hot between split warmed buns with some sauce spooned over each. Yields 8-10 servings.

WILD RICE HOT DISH

1 can wild rice dressing 1 C. milk
1 can chow mein noodles (2 oz.) 1 C. grated cheese
1 can mushroom soup

Mix all ingredients together and heat through. Tuna or salmon may be added for main dish.

Mrs. George Stewart

CORN CASSEROLE

1 1/2 can whole kernel corn 1 C. milk
1 C. bread or cracker crumbs 1/2 small onion,
Salt and pepper to taste chopped
3 Tbsp. chop green pepper 2 Tbsp. butter on
top of casserole. Bake 350 for 30 min. Serves 6.

Mrs. Ralph Altman

SPANISH NOODLES

Saute 1 small onion 1 lb. hamburger
2 stalks celery, chopped
Add 1/2 pkg. noodles cooked and drained
1 small can peas, drained 1 lg. can tomatoes
Mix and put in casserole. Sprinkle with 2 Tbsp.
ketchup and salt and pepper. Bake 350 for 1 hr.

Mrs. Marvin Azuz

NOODLE PUDDING

Cook 1g. pkg. of noodles, drain and add to:
1 qt. buttermilk 4 eggs, beaten
Salt to taste 1/2 C. sugar
1/4 lb. butter 1/2 c b. sugar 350 oven
Pour into a greased baking dish and bake 45 min.
TOPPING: 3/4 C. brown sugar 2 Tbsp. butter
1 C. crushed corn flakes
Bake another 1/2 hour.

Mrs. Charles Green

FRIED PEPPERS

8 large green peppers 2 tsp. salt
6 Tbsp. olive oil Pepper if desired
2 cloves of garlic 1 small can white round
1 tsp. oregano onions

Halve peppers and remove seeds. Wash carefully and cut into broad strips, about 3 per half pepper. Heat oil in large skillet, toss in finely chopped or crushed garlic and cook a moment. Add remaining ingred. (except onions) and cook over brisk heat stirring frequently, about 3-4 min. Reduce heat, cover, and cook slowly for 15 min. only. Add onions, toss, allow to stand until onions heat through and serve immediately. Serves 6.

Mrs. Norman Camenker

RICE SOUFFLE

3 Tbsp. raw rice, cooked well 4 Eggs, beaten
1 pt. milk 1/4 C. butter
3 heaping Tbsp. sugar

Fill casserole with milk. Add rice and eggs, butter and sugar. Bake 1 hr. 350 or until browned and milk is absorbed.

Mrs. I. Stulberg

LUNCHEON CHEESE SANDWICH

1/2 cake cream cheese, mix smooth.
1 Tbsp. anchovy paste, mix together
Use small round cuts of bread, butter slice, place slice of tomatoe, 1/2 boiled egg filled with caviar, in which a little grated onion and lemon juice is mixed. Yolk of egg rice on top, edged with cream cheese.

Mrs. H. J. Josephs

EGG ROLL

1 recipe blintzes dough.

FILLING: 1 can washed tuna

4 C. shredded cabbage, slightly steamed

1/2 C. chop green onion and tops

1 1/2 C. diced celery

2 can bean sprouts, strained well

Salt 2 tsp. sugar

1/4 C. soy sauce

Brown all above in 1/4 C. butter. Cool. Roll in blintze dough and deep fry.

SWEET AND SOUR SAUCE: 1/2 C. vinegar

1/2 C. butter 1/4 C. brown sugar

1/2 C. pineapple juice 1/4 C. sugar

Thicken with 1/4 C. corn starch

HOT MUSTARD SAUCE: Prepared dry mustard from
- can and add water to desired thickness.

Mrs. Morris Passon

BLINTZES

3 eggs, beat well 1 1/2 C. water
Gradually stir in 3/4 C. flour

Cover a hot well greased fry pan with a thin layer of the batter (pouring from pitcher) tipping fry pan in all directions to obtain a thin even sheet. Pour any surplus batter back in pitcher. Fry about 2 min. or until set, turn out on towel to cool. Continue until all batter is used. Use small frying pan. Makes about 16 sheets.

Mrs. Morris Passon

If food becomes slightly burned in cooking. set the saucepan in cold water and it will take away burned taste.

SPICY CRANBERRY RELISH

2 C. fresh cranberries 1 Tbsp. lemon juice
1 C. brown sugar 1/4 tsp. cinnamon
1/2 C. seedless raisins 1/4 tsp. allspice
1/4 C. orange juice 1/4 tsp. cloves
1 1/2 tsp. grated lemon peel
1/4 C. broken walnuts

Put cranberries through food chopper, using course blade. Put in refrig. to chill.

Mrs. H. S. Karon

CARROT MOLD

3/4 C. shortening (scant) 1 Tbsp. water
1/2 C. brown sugar 1 egg beaten
1 C. fine shredded carrots 1 C. flour
1 Tbsp. bk. pd. 1 tsp. bk. soda
1/2 tsp. cinnamon 1/2 tsp. nutmeg

Cream shortening and sugar. Add egg, carrots, water. Mix thoroughly. Add sifted dry ingred. Bake 30 min. at 350. Place in a greased and floured 8 1/2" round jello mold.

Mrs. Joe Gershgol

CHEESE NOODLE CASSEROLE

1/2 pkg. wide noodles 1/2 pt. sour cream
3 Tbsp. sugar 1 lb. cottage cheese
2 eggs, beaten

Cook noodles, drain. Mix eggs in cheese and sour cream. Add to noodles. Put in casserole dish and top with chunks of butter. Bake 1 hr. at 350 oven.

Mrs. I. Stulberg

CANADIAN CHEESE SOUP

1/2 C. butter 1/2 C. flour 1 tsp. salt
3 1/2 C. boiling water 1/4 tsp. pepper
Dash of nutmeg Pinch of sage
1 C. grated cheddar cheese

Melt butter, add the flour, and stir together over a medium heat till light golden brown. Add the water, salt, pepper, nutmeg and sage. Stir till smooth. Cover and simmer, over a very low heat for 1/2 hr. When ready to serve, add the cheese, stir till the cheese is melted.

Mrs. Norman Camenker

HOT CABBAGE MEAT BORSCHT

1 1/2 lb. soup meat 1 can whole tomatoes
1 lg. soup bone 1/4 C. sugar
1 lg. onion 4 C. water
2 or 3 sour salt crystals Salt to taste
1 can shredded beets 1 sm. cabbage, cut fine

Cook soup meat, bone, onion and water for 1 hr. Add beets, tomatoes, sour salt, sugar and salt. Cook 20 min. longer. Add cabbage and cook 1/2 hr. longer.

BORACHT--(Beet soup)

1 can shoe string beets 2 egg yolks, beaten
1 tsp. sugar 1 C. milk
1/2 tsp. salt 1 Tbsp. sugar
Citric acid to taste

Cook beets, sugar, salt, citric acid slowly for about 10 min. Beat eggs, milk, and sugar, add quickly to hot beets, and stir. Cool. Serve plain or with sour cream.

Mrs. Sam Singer

BEEF ORIENTAL

2 Tbsp. salad oil 1 lb. sirloin tips, sliced
in strips 1/4" thick (across
the grain)

1/3 C. soy sauce 1/3 C. water
1 Tbsp. sugar 1 tsp. monosodium glutamate
2 C. 1" bias-cut celery slices
2 C. 1" bias-cut green onions
1 green pepper, cut in 1/4" strips

2 5 oz. cans (1 1/4 C.) water chestnuts, drained
and sliced
1 6-oz. can (1 1/3 C.) broiled sliced mushrooms,
drained.

Heat a 12" skillet; add salad oil. Add beef and
cook briskly, turning strips over and over, 1 or
2 min. or just till browned. Pour soy sauce and
water over; stir in sugar and monosodium gluta-
mate. Bring to boil; add celery, onions, and green
pepper; cook and stir over high heat about 3 min.
or till vegetables are crisp cooked. Add water
chestnuts and mushrooms; cook 2 more min. or
until heated through. If desired thicken with
1 Tbsp. cornstarch blended with 2 Tbsp. cold
water. Makes 6 servings.

Mrs. James Glazman

SCHMALTZ

(chicken fat rendered)

1 chicken 1 onion Salt

Remove all fat from chicken, cut into small pieces
place in pan over small fire. Cook until almost
all the fat turns to liquid, then add 1 onion
chopped, cook until onion is brown, add salt and
cool. . . Strain and refrigerate in glass jar.

SHORT CUT ONION SOUP

1 Tbsp. ketchup 3-4 onions
2 cans consomme

Cut onions fine, simmer slowly until soft in
butter. Add ketchup and consomme and put in
pressure cooker. Cook 1 min. Float on top
pieces of French bread etc.

ONION SOUP

3 lg. onions 1 can consomme
1/2 C. milk 1 Tbsp. butter
1 Tbsp. flour 6 slices toast
Salt to taste 6 Tbsp. grated cheese

Slice onions thin, simmer slowly for 3 hrs.
with 6 C. of water, let boil down to 5 C.
then add consomme, milk, flour and seasoning.
Put slice of toast on each plate and Tbsp. of
grated cheese on toast then pour hot soup over.
Serves 6.

PEA SOUP

1 cans peas 1 can water
1 onion 1 tsp. butter
1 sm. potato

Boil small potato in small amt. of water till
soft. Add can of peas and water and after
cooking together for 1/2 hr. put through ricer.
Brown onion in butter and add to soup. Put all
through strainer after boiling a few minutes.

After peeling onions if celery salt is rubbed
over the hands before washing the odor will
disappear.

ORIENTAL CHICKEN SALAD

3 C. cooked chicken, cubed
1 can mandarin oranges 1 tsp. soy sauce
1 C. chopped celery Mayonnaise
1/8 tsp. ginger Salt and pepper to taste
2 C. chow mein noodles

Combine chicken, well drained orange slices, celery, ginger, and soy sauce. Add enough mayonnaise to moisten well. Chill thoroughly. Serve on bed of crisp noodles. 4 servings.

Mrs. Richard Karon

SWEET AND SOUR MEAT BALLS

1 lb. ground beef 1 egg
1 sm. grated potato 1 tsp. salt
1 grated onion Pepper to taste
Mix all ingred. and make small balls. Prepare sauce as follows: 1/2 C. sugar
1 pt. boiling water, 1 2# can tomato juice
1 tsp. chop green pepper, juice of lemon.
When sauce comes to boil, put in meat balls and cook slowly for 1 1/2 hrs. Serves 5.

Mrs. Charles Green

FRICASSEE OF BEEF WITH RICE

Sliced cold roast beef 1 sm. onion
2 Tbsp. butter 1 Tbsp. flour
1/2 can tomato purée 1 tsp. salt
1/2 tsp. pepper 1 C. steamed rice

Slice onion and cook until soft in butter. Add flour and mix thoroughly. Add tomato purée, an equal amt. of water, and seasoning. Cook and stir until sauce is thickened. Add cold sliced beef and cook gently for about 5 min. Serve on hot platter with a border of steamed rice.

BAKED FISH a la CREOLE

3 lbs. fish (haddock, halibut, salmon or cod)
1 large green pepper 1 large onion 1 tsp. salt
4 or 5 stalks celery 1/2 can tomato soup
Fresh or canned mushrooms Dash pepper & paprika
1/2 C. milk or sour cream

Salt fish and let stand 20 min., wash thoroughly and dry. Cut vegetables, add salt and pepper, cover with water and cook about 10 min. Drain off water, place vegetables in a buttered baking dish and place fish on top. Dot with butter and sprinkle with paprika. Bake for 20 min. in 375 then pour tomato soup and milk or sour cream mixture over fish and bake for 20 min. more.

EGG NOODLE TUNA BAKE

2 eggs, well beaten 1 can flaked tuna fish
1 can cream mushroom soup 1/2 tsp. salt
1/4 tsp. pepper 1/2 tsp. Worcestershire
8 oz. cooked noodles

Mix together and bake 350 for 40 min.

Mrs. Erwin London

HOT TUNA BUNS

1 can tuna, drained well 3 hard boiled eggs
1 C. cubed American cheese 2 Tbsp. onion, chop
2 Tbsp. green pepper, chop 2 Tbsp. stuffed
2 Tbsp. sweet pickle, chop olives, chop

Mix all ingredients together, use salad dressing. (1/2 C. thinned with cream). Spread on buns and wrap individually in foil. Bake 250 about 20 min. Makes 10 or 12.

Mrs. Gordon Paymar

CHEDDER TUNA FISH

1 C. pkg. precooked rice 2 Tbsp. instant onion
1/2-10 oz. pkg. frozen peas, thawed and broken
1 can condensed cheese soup (1 C.)
2 cans chunk style tuna fish
1 C. milk 1 C. finely crushed cheese crackers
3 Tbsp. melted butter

Prepare rice, add onion to water. Spread in greased 10x6x1/2" dish. Sprinkle with peas then cover with tuna. Blend soup and milk; pour evenly over tuna. Combine crumbs and butter; sprinkle over casserole. 350 for 35 min.

Mrs. Nathan Fox

SALMON MACARONI

8 oz. pkg. macaroni 1 1/3 C. evaporated milk
2 can condensed cream of celery soup
2-1 lb. cans salmon 1/4 C. pimento
1 C. grated American cheese

Combine soup and evaporated milk. Stir in macaroni, salmon, pimento, and cheese. Bake 350 for 45 min. or until done. Garnish with black olives and serve.

Mrs. Irv Latts

EGGPLANT

Select eggplant that is light, and is smooth and shiny. Pare and cut into 1/4" slices. Season lightly with salt and allow to stand 1/2 hr. Drain. Dip in beaten egg and bread crumbs or flour and fry in deep hot oil.

Mrs. Jacob Halporn

TOMATO CASSEROLE

Wash 8 tomatoes, remove top slices and scoop out pulp, leaving a thick shell. Sprinkle with salt. Place them in deep, greased casserole, and combine:

1 can undiluted cream of mushroom soup
1/4 C. sweet pickle relish
1/2 C. grated cheese
1 lg. can corn, drained
1 can tuna, rinsed and drained, and flaked
1 tsp. prepared mustard. Spoon into tomato shells, sprinkle tops with buttered cracker crumbs and paprika. Bake 325 for 25 min.

Mrs. Wilfred Brandwein

TUNA ROLL

2 C. prepared biscuit mix 1 Tbsp. chop parsley
1/2 C. milk 1/4 C. chop sweet pickle
1-7 oz. can tuna 1/4 tsp. salt

Blend milk with biscuit mix (dough should be soft but not sticky; if too dry, add more milk.) Roll out 1/4" thick. Combine tuna and oil from can with remaining ingredients; spread over dough and roll. Bake on oiled pan in 425 oven for 30 min. Serve with cheese sauce. Serves 6.

Mrs. Ralph Altman

CORN RELISH

1/2 C. sugar 1 Tbsp. cornstarch 1/4 C. water
1/4 C. vinegar 1 can whole kernel corn
1/4 C. chopped green pepper 1/4 C. chop pimento

Mix sugar and cornstarch. Add vinegar and water; boil 5 min. Add corn, pepper, and pimento; mix well. Serve hot or cold. This keeps for several days if refrigerated.

Mrs. H. S. Karon

POTATO KUGEL

8 lge. potatoes 2 eggs 1 tsp. salt
Pepper 1 lge. onion 1/2 C. matzo meal

Peel and grate potatoes. Drain off all juice. Add eggs, well beaten, salt, and grated onion. Add matzo meal last. Melt 1/2 C. shortening in baking dish until bubbling. Add mixture and bake 350 for 1 hr.

Mrs. Cy Goldfine

VEGETABLE CASSEROLE

3 C. fresh green beans or frozen
2 C. tomato sauce 1/2 tsp. sweet basil
2 Tbsp. bottled horseradish 3/4 tsp. salt
1/4 tsp. paprika

To make tomato sauce, use 2 Tbsp. butter and 2 Tbsp. flour cooked until bubbling. Add 2 C. tomato juice. Stir and cook until sauce is smooth. Wash and cut beans or if frozen thaw completely. Put in casserole. Add tomato sauce and seasonings. Top with potato chips. Bake 350 for 1 hour.

FLUFFY TOMATO RABBIT

1 can condensed tomato soup 1/2 tsp. worchest-
2 C. shredded Amer. cheese ershire sauce
1/2 tsp. dry mustard 2 eggs, separated
Toast or crackers
Heat soup slowly; add cheese and heat until melted, stir constantly. Add mustard and sauce to beaten egg yolks; stir into hot mixture. Gently fold in beaten egg whites and heat thoroughly. Serve on toast or crackers.

CREAMY GREEN BEAN CASSEROLE

2-10 oz. pkgs. frozen green beans
1-5 oz. can water chestnuts, sliced; and liquid
1-4 oz. can mushrooms; and liquid
1/4 C. mazela corn oil Milk
2 Tbsp. corn starch 1 tsp. salt and pepper
1-3 oz. chowmein noodles, coarsely crushed
2 Tbsp. grated parmesan cheese

Cook beans as directed on pkg. Drain. Mix liquid from other vegetables; add milk to make 2 C. total liquid. Mix oil, starch, salt and pepper in saucepan, slowly stir in liquid. Stir constantly over med. heat until thickened. Remove and stir in veg. Layer in casserole with 1/2 noodles, top with rest of noodles and cheese. Bake 375 for 20 min. 8 servings.

ONION EGG CAKE

1 C. thinly sliced onion 2 Tbsp. oil
1 Tbsp. flour 1 1/2 C. milk
1 tsp. marjoram 6 eggs
Salt and pepper to taste
2 Tbsp. shredded cheddar cheese
1 C. crushed chow mein noodles

Brown onion until light golden. Blend in flour, and then milk. Bring to boil and stir constantly, until sauce is thickened and smooth. Add marjoram, salt, and pepper. Pour mixture into shallow baking dish. Break eggs separately into a saucer; slip each egg into baking dish leaving space between them. (Be careful not to break yolks.) Sprinkle noodles and grated cheese evenly over mixture. Bake 350 for 20 min. or until eggs are set. 6 servings.

Mrs. Nathan Fox

VERMICELLI

1 pkg. Vermicelli 1 C. minute rice
1 can onion soup 1 1/2 C. boiling water
1 can mushrooms and juice 1/4 lb. butter
Salt and pepper to taste

Melt over med. heat 1/4 lb. butter in large frying pan. Put raw vermicelli in pan without breaking. Let get light brown. Mix remaining ingredients in pan and cover for 20 min. to simmer.

Mrs. Gerald Singer

DELUZE MACARONI SOUFFLE

2 C. cooked elbow macaroni 4 C. scalded milk
1 sm. can pimento 1 C. melted butter
2 C. grated American cheese 12 eggs
14 slices fresh bread, broken up 1 tsp. salt
1 C. melted butter

Beat eggs separately. Mix in order given, fold in stiffly beaten egg whites. Bake in hot butter utility pan for 1 hr. 10x15" pan. 12 servings.

TUNA THERMIDOR

1/2 C. butter Make cream sauce
3 Tbsp. flour 1 lb. mushrooms sauted
1 qt. milk 2 cans asparagus
1/2 lb. cheddar cheese 4 cans tuna
Salt and pepper 1 can peas

Make cream sauce. Place the following in layers in casserole, asparagus, mushrooms, tuna and sauce. Repeat until casserole is filled. Bake 1 hr. 350. Serves 16. Serve with rice or noodles.

To tenderize a tough chicken, put a pinch of soda into the cooking water.

ASPARAGUS ALMOND CASSEROLE

5 Tbsp. butter 4 oz. cheddar cheese
2 1/2 tsp. flour 1/4 tsp. salt
1 1/2 C. hot milk Dash of pepper

Melt butter over low heat. Add and blend in flour. Stir in hot milk slowly. Add cheese, salt, and pepper.

CASSEROLE: #2 can asparagus pieces
1/4 C. sliced mushrooms Cracker crumbs
Sliced black olives (from 13 crackers)
Cashew nuts

Line greased casserole dish with a layer of drained asparagus. Sprinkle mushrooms and olives over this. Pour cheese sauce over to cover lightly. Sprinkle cracker crumbs over all. Repeat layers in order given. Top with cashew nuts. Bake at 350 until thoroughly heated. (About 20 min.)

Mrs. Eli Kenner

Mrs. Wilfred Brandwein

TUNA COBBLER

2 cans cream of celery soup 1/2 tsp. nutmeg
1/2 C. diced green pepper
2 cans chunk style tuna
Mix together and place in casserole. Top with BISQUIT TOPPING below: Bake 25-30 min. at 400

2 C. flour 1/2 tsp. nutmeg 1 C. milk
1/2 tsp. garlic salt 2 tsp. bk. pd.
Chopped parsley 1 tsp. caraway seed
1/2 tsp. sage 1/4 C. shortening

Combine dry ingred., then cut in short. Add milk and mix rapidly until milk is absorbed. Drop by spoonful on hot dish and bake.

SPANISH STYLE TUNA PATTIES

2 cans tuna 1 large grated onion 6 eggs beaten
6 slices white bread (soaked in cold water)

Hash tuna, onion, squeezed bread, fold in beaten eggs, add salt & pepper to taste. 15-16 patties. Fry in part butter & spray. Pour sauce over in shallow baking dish.

SAUCE

1 can tomato soup 1 can diced carrots
1 can peas 2 stalks celery and 1 green pepper
Heat the above. (saute)
Mrs. S. L. Goldish

MIXED VEGETABLE CASSEROLE

1 Can mixed veg. (large) 3 eggs separated
1 C. sauted celery, onions, green pepper
3/4 C. bread crumbs
1/2 can mush. soup and 1/2 can milk

Mix all ingredients together, fold in beaten egg whites. Bake 350 for 1 hr. Use remaining mush. soup for sauce to pour over casserole.
Mrs. George Stewart

GREEN BEANS BAKED LUCETTE

1 can (16 oz.) green beans French style
1 can french fried onions
1 can mushroom soup 1/2 C. grated cheddar cheese

Alternate layers of drained beans (reserve 1/4 C. liquid) and onions in baking dish. Mix mushroom soup and reserved bean liquid. Pour over veg. Sprinkle with cheese. Bake 350 30 min. until heated through.

Mrs. George Stewart

POTATO KNISH DOUGH

1 1/2 C. sifted flour 1/2 C. shortening
1/8 tsp. salt 1 egg
1 tsp. bk. pd. 3/8 C. water

Sift flour, baking powder and salt together. Cut in shortening. Mix 1 egg, beaten with water. Beat and add into flour mixture. Form into 4 balls of dough. Place in covered bowl and refrigerate overnight. Roll out very thin on floured board. Add potato mixture and roll 1 1/2 times. Cut into 1 1/2" pieces. Pinch ends and push down one side so piece becomes round. Bake 30 min. to 45 min. at 375 on greased pan. Spread chicken fat on knishes before baking.

KNISH FILLING: Cook about 5 lbs. potatoes. Hash, adding salt, pepper, and chicken fat to taste. Saute 3 or 4 onions until golden brown. Add to potatoes with 1 egg.

SPAGHETTI DINNER

1 can 15 1/2 oz. Chef Boy-Ar-Dee Sp. Sauce
1/2 can water 1 lb. hamburger
1 medium size onion 1 tsp. salt 1/4 tsp. pepper
1 1/2 tsp. Italian Seasoning or oregano
1 tsp. salt 1 tsp. garlic salt
1/4 C. wine (optional)

Saute onion and brown hamburger. Mix with salt, pepper, seasonings. Drain off all fat. Pour meat into large pan and add Chef Boy-Ar-Dee sauce and 1/2 can water. Add wine. Simmer for 15 min. Scrape bottom occasionally so meat doesn't stick to pan. Minature meat balls can be added to sauce while simmering.

Mrs. Robert Sigel

ONION CHEESE SQUARES

4 Tbsp. butter 3 C. thinly sliced onion
4 eggs, slightly beaten 3 C. scalded milk
1 tsp. salt 1/2 tsp. celery salt
1/4 tsp. paprika 1/2 C. slivered pimento
1 1/2 C. shredded American cheese
1/4 C. minced parsley 1 1/2 C. dry bread crumbs

Melt butter, add onion and cook over low heat until tender. Beat eggs slightly and add hot milk while stirring. Add onions and remaining ingredients and blend. Turn mixture into a buttered utility pan, 6x10x2" and bake 325 over hot water for 50-60 minutes. Cut into sqs. Serves 6-8.

Mrs. Melvin Cohen

CORN PUDDING

1 #303 can creamed corn 1 Tbsp. sugar
1 #303 can whole kernel corn 2 eggs, beaten
2 Tbsp. butter, melted 3/4 C. milk

Mix all ingredients together; put 1/2 mixture into buttered casserole, then layer of bread crumbs, rest of mixture, cover with bread crumbs. Bake 25-30 min. at 350.

Mrs. Edwin Levey

EGG SALAD RING

Shell 12 hard cooked eggs, chop med. fine. Add 1/3 C. chop green pepper, 3 Tbsp. diced pimento, 1/4 C. diced celery, 2 Tbsp. chop parsley, 3 Tbsp. minced onion. Mash a 3 oz. pkg. cream cheese. Stir in 1/3 C. mayonnaise, 2 Tbsp. chili sauce, 1/2 tsp. salt and dash pepper. Blend both mixtures. Put in ring mold; chill overnight.

Mrs. Melvin Cohen

DOMATES YEMISTES (Stuffed Tomatoes)

10 round ripe tomatoes or may substitute green peppers
1 lb. hamburger 1/2-2/3 C. rice
1/4 C. raisins, optional 1 medium size onion
1 Tbsp. parsley 1 1/2 tsp. salt
1 tsp. oregano 2 Tbsp. oil or shortening

Grind and saute' onion in oil. Add hamburger and brown. Add rest of seasoning. Slice tomatoes on top leaving 1/2" intact. Cut around the inside of tomato and remove all of the inside without making holes in tomatoes. Cut fine the insides and drain the juice, throw away seeds. Add this to your mixture all except the juice. Then stuff tomatoes loosely and put in a pan upside down. Add juice from tomatoes, 2 Tbsp. oil over tomatoes. Cut potatoes in slices and add around the pan, salt and pepper them to taste. Bake 350 about 2 hrs. or until tomatoes look wrinkled.

Mrs. Harvey Winthrop

CREAM OF WHEAT BALLS

1/2 C. Cream of Wheat, Regular 3 eggs
1 lb. of dry cottage cheese 4 Tbsp. melted
1/2 tsp. salt butter
1/4-1/2 C. of sugar to taste

Mix with mixer and let stand overnight in refrigerator. Form into balls and put into a pot of salted boiling water. Cover and let boil gently for 15-20 min. Serve with sour cream.

Mrs. Bernard Slovut

A tsp. of vinegar added to boiled meat while cooking makes the meat tender.

MOCK GILFILT FISH
(About 50 small fish balls)

Bring to a boil 6 C. water with a sliced onion, celery tops, 4 whole carrots, salt and pepper.

Mash together: 2 cans white meat tuna
2 small grated carrots
1/2 to 3/4 C. matzo meal

Add 3 lightly beaten eggs, season to taste with salt and pepper. Make into round balls. Put into boiling water mixture. Cook covered for 1 hr. Cool sliced carrots and put on top of each ball with a toothpick.

CHEESE DREAMS

1/2 C. butter	1/2 tsp. bk. pd.
1/2 C. Spry	17 oz. pressed cheese
1/2 pint sour cream	2 eggs
2 1/2 C. sifted flour	1/2 tsp. salt

Add ingredients together, using a pastry blender. Divide dough into 4 balls. Mix cheese, eggs salt, sugar, 1 Tbsp. melted butter and blend until fine. Divide this to 4 parts. Roll out each ball as for pie, brush with melted butter and put cheese mixture on top of dough. Use a pastry cloth. Roll like a jelly roll. Cut each roll into 8 pieces. Be sure to round each one out after it is cut. Bake 375 for 45 min. Bake on well greased jelly roll pan. May be frozen before baking.

HOT SANDWICH LOAF

Mirango Frosting: Whites of 3 large eggs
1/4 C. mayonnaise Dash of salt

Beat whites til stiff but not dry. Fold in mayonnaise and salt. Spread on filled loaf. Bake 450 oven for 10 min. Mrs. Richard Karon

WILD RICE RING

8 oz. raw wild rice or 16 oz. can
2 cans tuna, chunk style, drained

Butter mold. Place one layer cooked rice, tuna on top and cover with rice. Dot with butter. Bake 325 for 15 min. Set in 1" water. Serve with cream of mushroom soup.

Mrs. Robert Goldish

TONGUE SUPREME

1 lg. onion	2 stalks celery
1 pickled tongue	1 med. can carrots and
fat for browning	peas, drained

Cook tongue until tender, but not soft. Remove peel by putting under ice water and skinning. Slice tongue into 1/2" sections. Brown onions, celery until clear. Put in bottom of casserole. Put tongue over it, then carrots and peas and then tomato juice. Bake 1 hr. at 300.

Mrs. Louis Schechter

SPANISH STEAK

2 or 3 lbs. thick sirloin steak
Pat with flour and cover with sliced onions, little green pepper, salt and sliced carrots, round, and celery. Can use chicken fat on top.
1 Tbsp. 1 large can tomatoes. Bake 375 oven for 1 hour. Add water if dry.

Mrs. H. J. Josephs

When boiling rice add 1 tsp. lemon juice to each quart of water; this keeps the rice separate and white.

POULET ROTI en CASSEROLE
(Roast Chicken Casserole)

5 lb. roasting chicken, disjointed
2 1/2 tsp. salt 1 clove garlic, minced
1/2 tsp. freshly ground black pepper
1 tsp. paprika 4 Tbsp. rendered fat
12 small white onions 12 mushroom caps
3 potatoes, peeled and quartered
3 carrots, quartered 1/2 C. chicken broth
2 Tbsp. chopped parsley

Mix together the salt, pepper, garlic and paprika; rub into chicken. Melt the fat in a casserole; brown the chicken in it. Add the onions, potatoes and brown lightly. Add the mushrooms, carrots, and broth; cover and cook over low heat 45 min. or until chicken is tender. To serve, remove cover and sprinkle with parsley Serves 4-6.

Mrs. Stuart Seiler

STUFFED VEAL BREAST

4 lbs. veal breast with pocket 1 egg
1 1/2 C. bread crumbs 2 grated raw potatoes
Salt Pepper
FOR STUFFING USE: 1/2 C. chicken fat
2 onions, grated

Rub salt, pepper, paprika and a little garlic powder over meat. For filling cavity, saute and rest of ingred. and mix thoroughly. Season with salt and pepper; stuff and sew together or use skewers. Place in roasting pan and sear both sides. Add 2 sliced onions, 2 bay leaves and 1/2 C. warm water. Bake 350 until meat is tender, approximately 3 hours.

NOODLE SUPREME

Boil 1/2 pkg. med. size noodles and drain.
1/2 small cabbage, shredded with knife.
Sprinkle 1 tsp. salt on cabbage and let stand
1 hr. Saute cabbage, 1 sm. onion in 1 Tbsp.
Spry. Add noodles and heat until brown. Serve
as side dish. May be served with gravy.

Mrs. Marvin Azuz

SWEET AND SOUR FISH

2 1/2 lb. trout or white fish 1/4 tsp. pepper
1 lg. onion 6 gingersnaps
2 lemons or equal amt. vinegar 1/4 C. raisins
1 1/2 tsp. salt 1/4 C. sugar

Boil onion in water for 10 min. Add fish. Cook
together 30 min. Soak gingersnaps in the
lemon juice and add to fish. Add sugar and
raisins and cook 1 1/2 hrs. slowly.

EXTRA-SPECIAL CREAMED ONIONS

2 lbs. sm. white onions 1 Tbsp. butter
1 can condensed cream of mushroom soup
1/4 C. cream or top milk 1/2 C. chop walnuts
1/4 C. shredded American cheese

Cook onions in lightly salted boiling water
until almost done; drain. Place in a 1 1/2 qt.
casserole; dot with butter. Stir soup; blend
in cream and walnuts; pour over onions.
Sprinkle cheese on top. Bake in 350 oven 30
min. or until cheese is melted and slightly
browned. 6 servings.

Mrs. Bernard Slovut

To hasten the thawing of frozen meat, sprinkle
with the amount of salt used for seasoning.

AMO'S CHINESE DISH

1 1/2 lb. round steak, sliced paper thin across the grain, easier to do if meat is frozen first. Place meat in bowl and pour over it 1/3 cup soy sauce, 1 tsp. sugar. Let marinate for 1/2 hr. turning the meat after first 15 min. Meanwhile cut 3 large peeled, firm tomatoes into eighths and cut 2 seeded green peppers into julienne strips about 1 1/2" long. In large skillet, heat 1/4 C. salad oil. Add 1 clove garlic and 3/4 tsp. ginger and cook for a few minutes. Remove the garlic. Add the green pepper and saute, stirring constantly, for 3 min.; then the beef and its liquid and cook for another 3 min. Add tomatoes and cover. Simmer a few minutes until tomatoes are hot. Blend 2 tsp. cornstarch with 2 Tbsp. soy sauce. Gently stir into the mixture and cook 1 more min. Remove from heat. 6 servings.

Mrs. James Glazman
Mrs. Robert Lurye

To remove excessive salt from soups, drop a sliced potato into soup, boil 5-6 min. The potato will extract the salt.

When cooking cauliflower, place a piece of stale bread on top to eliminate much of the disagreeable odor.

SALMON LOAF

4 eggs separated	1 C. milk
1 Tbsp. butter	1 C. bread crumbs
1 piece thinly diced green pepper	
1 piece thinly diced onion	
1 piece thinly diced celery	
little parsley	1 large can salmon

Beat egg whites till stiff and lay aside. Beat yolks and add to salmon which has been drained and cleaned. Scald milk and add milk, bread crumbs, butter, and diced veg. Last add egg whites. Grease mold and bake in pan of water, so it will unmold easily. Bake 45 min. 350. Unmold and fill center with cream sauce to which has been added a small can of drained carrots and peas. Serves 8.

Mrs. Gordon Paymar

TUNA CHOP SUEY

1 can tuna, drained	1 can mushroom soup
1 can mushrooms and juice	1 C. diced celery
1 sm. green pepper, cut in sm. pieces	
1 sm. onion, cut fine	1/4 C. milk
1 sm. can pimento, cut up	
1/2 C. cashews, cut in half	
1 sm. can chowmein noodles	

Mix in order given and put in greased casserole. Bake covered for 45 min. at 350 and uncovered for 15 min.

Mrs. Harold Cohen

To scald milk, rinse a pan in cold water before scalding milk.

DESSERTS

"THE 'PIECE DE RESISTANCE' IS FRENCH AS YOU KNOW.

IT MEANS A DESSERT THAT IS TRULY A SHOW..

WITH COFFEE OR TEA IT PLAYS SUCH A PART,

AND LEAVES A SWEET TASTE IN YOUR MOUTH AND
YOUR HEART!"



TROPICAL DELIGHT

1 pkg. lemon jello 1/2 C. cold water
1 C. hot coffee 1/2 C. whipped cream
1/3 C. sugar 1 tsp. cocoa
1 tsp. salt 1 C. chopped dates
1/2 tsp. vanilla 1/4 C. chopped nuts

Pour cold water in bowl. Sprinkle jello on top of water. Add sugar, salt, cocoa, and hot coffee. Stir until dissolved. Cool. When begins to thicken add dates and nuts. Fold in whipped cream. Chill.

Mrs. Morris Krevitz

BLUEBERRY TORTE

16 graham crackers, crushed 1/2 C. sugar
1/3 C. melted butter 2 eggs
1-8 oz. pkg. cream cheese 1/2 C. sugar
1 can blueberry pie filling

Mix crumbs and melted butter and 1/2 C. sugar. Pat firmly into 8" pan.

Cream 1/2 C. sugar and cream cheese. Add egg one at a time and beat well. Pour cheese into graham cracker crust. Bake 25-30 min. 350 oven. Cool. Spoon pie filling on top and refrigerate.

Mrs. Cy Goldfine

BROWNIES

1 C. sugar 1/4 C. butter 2 eggs
Cream and mix.
Add: 2 sq. melted chocolate 1 tsp. vanilla
1/4 C. milk 2/3 C. flour 1 C. whole walnuts
 or pecans
8x10 greased pan. Place in cold oven then turn to 275. After 30 min. test with toothpick. Should take around 40-45 min.

Mrs. Palmer Abramson

PEANUT BUTTER LOGS

1 1/2 C. Rice Krispies 1/4 C. butter
1/2 C. chunk peanut butter 1 C. powder sugar

Cream peanut butter, butter, and part sugar. Add Rice Krispies. Chill. Form in 2" logs 1/2" round. Frost with 1 C. pd. sugar and 4 Tbsp. milk, 1 tsp. vanilla. Dip logs in frosting, and then in fine coconut.

Mrs. George Stewart

DATE BARS

1 C. sugar 1 C. flour
1 C. dates 1 C. nuts
3 eggs (separate eggs, fold in whites)
1/2 tsp. salt, drop of vanilla

Beat eggs and add sugar. Mix dry ingred. and add to eggs and sugar and then add dates and nuts. Bake in a greased and lined pan for 35 minutes in a 350 oven.

Mrs. Sidney Garon

CHOCOLATE COVERED RAISIN COOKIES

3/4 C. shortening 1 C. sugar
Cream above together
Beat 1 egg and add, 1 tsp. vanilla
Sift together: 2 C. flour 1/2 tsp. salt
 1 1/2 tsp. bk. pd.
1/2 C. milk 1 1/2 C. cho. covered raisins
1/2 C. walnuts, cut up 1/2 C. choc chips
Drop by spoonfuls. Bake 10-12 min. 375 oven.

Mrs. Morris Gurovitch

To keep fudge bars soft, put a towel over pan as soon as taken from oven.

STRUDLE

2 cups flour

Beat 1 egg Pinch of salt 1/2 C. hot water
3 Tbsp. Mazola oil Mix and knead, until pliable.
Set in double boiler over hot water, while
getting filling ready.

Mix together: thick jam with ground raisins,
rind of 1 lemon. Cut up nuts, maraschino
cherries, coconut; roll out dough on board,
then on table with cloth on it stretch real
thin and sprinkle cinnamon and sugar, put row
of jam mixture on edge of dough. Sprinkle
nuts, cherries, coconut, over dough. Roll up
with edge of dough. Put little oil on top of
rolls, sprinkle sugar and cinnamon on top.
Cut darts in dough. Bake 325 until brown.

LEMON FLUFF

1 14 1/2 oz. can evap. milk (1 3/4 C.)
1 4 oz. pkg. lemon gelatin 1/4 C. lemon juice
1 3/4 C. hot water 1 C. sugar
2 1/2 C. vanilla wafer crumbs

Chill can of milk in refrigerator until icy
cold, about 3-4 hours. Dissolve gelatin in
hot water. Chill until partially set. Whip
until light and fluffy. Add lemon juice and
sugar. Whip milk and fold into gelatin mix-
ture. Line bottom of 9x13" pan with crumbs.
Pour over gelatin mixture. Top with remaining
crumbs. Chill until firm. Cut into squares and
center each with a maraschino cherry. Serves 12.

Mrs. S. J. Shor

If in separating eggs, a drop of yolk drops
into whites, moisten a cloth with cold water,
touch yolk and it will adhere to cloth.

CHOCOLATE SLICES

1/2 C. butter	5 Tbsp. cocoa
1 egg, unbeaten	1 C. fine coconut
5 Tbsp. sugar	1 tsp. vanilla
2 C. (26) graham crackers, rolled fine	
1/2 C. chopped nuts, optional	

Place butter, cocoa, egg, sugar, vanilla in
bowl over hot water. Stir until butter melts
and mix until consistency of custard. Mix in
crumbs, coconut and nuts. Pat into 8x12"
greased pan. Let harden. Cream 4 Tbsp. butter
add 3 Tbsp. milk, 2 Tbsp. vanilla custard
pudding mix. Add 2 C. pd. sugar. Spread on
base, let set. Melt 1/4 or more of large
choc. bar and 1/2 pkg. choc. chips and 1 sq.
bitter choc., and 1 Tbsp. butter. Melt in
double boiler and spread over custard.
Will set quickly in refig. These freeze well.

Mrs. Y. B. Davis

WACKY CAKE

1 1/2 C. flour	1 tsp. salt
1 C. sugar	1 tsp. soda
3 Tbsp. cocoa	1 tsp. vanilla
1 C. cold water	11 Tbsp. vinegar
6 Tbsp. melted butter	

Sift dry ingred. together into greased pan in
which it is to be baked. Make three impressions
in dry mixture. In one impression put the
6 Tbsp. melted butter; in another the vinegar;
in the other the vanilla. Over all this, pour
the cold water and stir together with fork.
Mix well and bake 350 for 30 min.

Mrs. Bernard Slovut

BAKERY STYLE FROSTING

Boil 2 1/2 Tbsp. flour and 1/2 C. milk.
Set aside to cool.
Cream: 1/2 C. sugar 1/2 C. Spry
1/2 tsp. salt 1/2 tsp. vanilla
Add to the above mixture and fold in 2 C. pd.
sugar. Makes a large amount, but can be
refrigerated in jar.

Mrs. Y. B. Davis

GINGERBREAD RING

1 C. light brown sugar 1 C. sour milk
2 C. flour 1 C. shortening
3/4 tsp. soda 1 1/2 tsp. ginger
1/2 C. molasses 1 tsp. cinnamon
2 eggs, beaten

Sift together sugar and flour with soda, ginger,
and cinnamon. Add remaining ingredients, and
mix well. Turn into well greased pan or mold
and bake for 50 min. 350. When cool remove
from mold, place on platter and fill center
with Orange Marshmallow Fluff.

ORANGE MARSHMALLOW FLUFF

1 C. heavy cream, whipped. 1 C. diced orange
1/2 lb. diced marshmallows pulp
1/4 C. chopped nuts
for topping

Combine cream, marshmallows and orange lightly
but thoroughly and chill.

Mrs. Melvin Kreiman

If lemons are put in the oven and heated a few
minutes before they are squeezed, more juice
will be obtained from them.

PINEAPPLE SQUARES

FILLING: 1/2 C. sugar 3 Tbsp. cornstarch
1/4 tsp. salt 1 egg yolk, lightly beaten
1 #1 14 oz. can pineapple chunks, undrained

Mix sugar, cornstarch, and salt in saucepan.
Stir in egg yolk and pineapple chunks and
cook over medium heat stirring constantly
until thick and smooth about 7 min. Cool to
lukewarm while preparing dough.

DOUGH: 1 tsp. sugar 2/3 C. milk
1 pkg. dry yeast 1/4 C. warm water
4 egg yolks, beaten 4 C. sifted flour
1 C. oleo

Scald milk, add sugar and cool to lukewarm.
Dissolve yeast in warm water and add to luko-
warm milk mixture. Stir in beaten egg yolks,
cut oleo into flour. Stir in yeast and milk
mixture. Dough will be soft and moist. Divide
dough in half. Roll out to fit greased
jelly roll pan. Spread with the filling and
roll out balance and cover. Snip surface to let
steam escape. Let raise 1 hour. Bake 375 for
35-50 min. If you don't want to make this
filling, you can use pie filling.

Mrs. Harold Cohen

GREEN GRAPES SOUR CREAM

3 lbs. large crisp green seedless grapes, washed
1 pint sour cream 1 C. brown sugar
Wash and stem grapes. Dry well. Chill. Place
a layer of grapes, sour cream, and brown sugar
in a pretty bowl. Repeat another layer. Cover
and chill overnight. Can be made in individual
serving dishes. Serve with dainty butter cookie.

Mrs. James Glazman

FUDGE SUNDAY PIE

1 C. pet evaporated milk 6 oz. choc. chips
1 C. miniature marshmallows Vanilla wafers
1 qt. vanilla ice cream or peppermint

Melt choc. in 1 C. evaporated milk until thicken.
Remove from heat. Add marshmallows and stir
until melt and mixture is smooth. Cool to room
temp. Line bottom and sides of 9" pie plate
with vanilla wafers. Spoon half of ice cream
over wafers. Cover with half of choc. mixture.
Repeat with rest of ice cream and chocolate.
Place nut halves on top. Freeze until firm at
least 5 hours. 3-10 servings.

Mrs. Gerald Singer

PEANUT SQUARES

1 C. white syrup 1 C. sugar
Bring to boil and remove from stove.
Add: 1 C. crunch peanut butter and mix well.
4-5 C. Special K or Rice Krispies. Put in long
greased pan. Frost with: 1 pkg. (12oz.) choc.
chips and 1 pkg. (12 oz.) butterscotch chips
melted in double boiler. Refrig. or freeze.

Mrs. George Bernstein

BISCUIT TORTONI

2 C. whipped cream 1/3 C. confection sugar
1 tsp. vanilla 2 egg whites, beat stiff
1 C. macaroon crumbs 1 C. chopped blanched
almonds

Blend conf. sugar and vanilla into whipped
cream. Fold in beaten egg whites, crumbs and
chopped almonds. Line muffin pans with paper
cups. Pour mixture into cups and garnish with
almonds. Freeze rapidly. When ready to serve,
peel off paper from cups.

Mrs. Eli Kenner

FUDGE BATTER PUDDING

2 Tbsp. melted butter 1 C. sugar
1 tsp. vanilla 1 C. sifted flour
3 Tbsp. cocoa 1 tsp. bk. pd.
3/4 tsp. salt 1/2 C. milk
1/2 C. chopped nuts 1 2/3 C. boiling water

Mix butter, 1/2 C. sugar, vanilla together. Sift
Sift flour, 3 Tbsp. cocoa, bk. pd., and 1/2
tsp. salt and add alternately with milk to
first mixture; mix well and stir in nuts. Mix
together 1/2 C. sugar, 5 Tbsp. cocoa, 1/4 tsp.
salt, and boiling water. Turn into 10x6x2" loaf
baking dish and drop batter by Tbsp. on top.
Bake 350 40-45 min. Serve warm or cold. Serve
with whipped cream or milk. 6 servings.

Mrs. Edwin Levey

BUTTERSCOTCH BRICKLE BARS

Preheat oven to 375.

For cookie layer: Combine 1 1/2 C. sifted
flour, 3/4 C. brown sugar, packed, 1/2 C. soft
butter, 1/2 tsp. salt. Mix till crumbly.
Press into 13x9x2" pan. Bake 375 for 10 min.
Meanwhile prepare Butterscotch Brickle: Combine
in top of double boiler 1-6oz. pkg. (1 C.)
Nestle's Butterscotch morsels, 1/4 C. corn
syrup, 2 Tbsp. vegetable shortening, 1 Tbsp.
water, 1/4 tsp. salt. Stir over hot (not
boiling) water till smooth. Remove from water.
Blend in 2 C. coarsely chopped walnuts. Spoon
over top of baked cookie layer and spread
evenly. Bake at 375 for 8 min. Cut in bars
while warm. Makes 2 dozen bars.

Mrs. Aaron Glazman

MOCHA CHIFFON PIE

1 envelope gelatin 1 C. sugar
2 tsp. instant coffee 3/4 C. water
4 eggs, separated 1 tsp. vanilla
2 sq. unsweetened choc. 1/2 tsp. salt
Bake 9" pie shell.

Mix together gelatin, 1/2 C. sugar and instant coffee. Add water and egg yolks. Add choc. and cook in saucepan, stirring constantly, till gelatin is dissolved and chocolate melted. Remove from heat, add vanilla and cool until mixture begins to thicken. Add salt to egg whites and beat until foamy. Gradually add remaining 1/2 C. sugar and beat until stiff. Fold chocolate mixture into egg whites. Pour into baked shell. Chill several hours. Top with whip cream.

Mrs. Edwin Lovey

SILVER DREAMS

CRUST: 1/2 C. shortening 2 Tbsp. brown sugar
1 1/4 C. flour
Mix and spread on bottom of pan. Bake 10 min. at 350. Then mix 2 well beaten eggs 1 1/2 C. brown sugar, 1 C. chopped nuts, 1/2 tsp. bk. pd. and 1 tsp. vanilla. Spread mixture over baked crust. Bake again for 20 min. at 325.

Mrs. Alex Luryo

PINEAPPLE MARSHMALLOW FILLING

Beat 4 egg yolks and 1/3 C. sugar until lemon colored. Add 3/4 C. unsweetened pineapple juice. Cook over low heat until thick about 8 min. Add 16 marshmallows, cut in quarters. Chill. Fold in 1/4 tsp. vanilla and 1 C. heavy cream, whipped.

Mrs. Nathan Kronen

ANISE TEA COOKIES

2 1/2 C. sifted flour 1/2 tsp. salt
1/4 C. finely chop nuts 1 Tbsp. anise seed
2/3 C. oil 3/4 C. confectioners sugar
2 Tbsp. orange juice 1/2 tsp. vanilla

Sift flour and salt into a bowl. Stir in nuts and anise seed. Mix in oil with a fork. Combine sugar, orange juice and vanilla, blend into flour mixture. Dough will appear dry and crumbly. Shape dough into rolls about 3/4" in diameter by 2" long. Bake ungreased cookie sheet 350 for 20-25 min. or until lightly brown. Roll warm cookies in additional confectioners sugar if desired. Cookies improve with storage. 2 1/2 Dozen.

Mrs. Gerald Singer

LEMON LOVE NOTE LEMON BARS

1/2 C. butter 1 C. flour 1/4 C. powder sugar
Mix together and pat into 9" square pan.
Bake 15 min. at 350.
2 Tbsp. lemon juice grated lemon rind (1 lemon)
1 C. sugar 2 beaten eggs 2 Tbsp. flour
1/2 tsp. baking powder Mix all together and place on just baked crust; return to 350 oven and bake 25 min. Cool; frost with 3/4 C. pd. sugar, 1/2 tsp. vanilla, 1 Tbsp. butter and 1 1/2 tsp. milk, well mixed. Cut into bars.

Mrs. Melvin Kreiman

To melt chocolate, grease pot in which it is to be melted.

MACAROON DESSERT

2 Tbsp. sugar 2 C. crumbled macaroon
1/2 C. chopped pecans cookie crumbs
2 C. whipped cream 1 pt. each, raspberry and
 lime sherbet

Fold sugar, cookie and pecans into whipped cream. Spread half of mixture in bottom of a 9x9x2" cake pan. Spoon sherbet on top. Alternating colors. Top with remaining whipped cream mixture. Cover with foil or saran and freeze until firm.

Mrs. Eli Kenner

CHOCOLATE SURPRISES

2 Tbsp. soft butter 1 C. confection. sugar
1 C. creamy peanut butter 1 C. chop dates
3 C. choc. bits (semi-sweet)

Beat butter and peanut butter and sugar until smooth and blended. Stir in dates and nuts. Pat into pan 11x7". Chill overnight. Divide into 60 pieces. Shape into form of dates. Put on sheets of wax paper. Chill again until firm enough to handle. Melt choc. in top of double boiler. Dip each piece in choc. mixture, use 2 spoons and coat good. Arrange on wax paper. Leave set until firm.

Mrs. Eli Kenner

GRAHAM CRACKER COCOANUT CAKE

3 Tbsp. butter 3/4 C. sugar
1 egg 1 tsp. bk. pd.
1 1/2 C. crushed graham crackers
1 C. milk 1 C. cocoanut

Bake in square pan at 350 for 35 min. If desired put on choc. frosting.

Mrs. Charles Green

FARMINGTON BARS

1 C. butter melted 1 egg yolk
1 C. brown sugar 2 C. sifted flour
Salt 1 tsp. vanilla

Mix all ingred. together. Put in 16x10 pan.
Pat in place. Bake 10-15 min. 350 oven. Melt
1 lb. sweet chocolate. Spread on baked mixture
and sprinkle with chopped nuts. Cut in sqs.

Mrs. Richard Karon

FLAT KICHEL

4 eggs, separated 1 1/2 tsp. sugar
4 Tbsp. oil 1 3/4 C. flour 3/4 tsp. salt

Beat yolks, well. Add oil, salt, and sugar.
Beat whites. Fold into yolks by hand. Add
flour. Cut into pieces the size of a large
walnut. Roll flat and brush tops with oil.
Pierce with fork. Sprinkle with sugar and
cinnamon. Place on ungreased sheet on bottom
rack of oven, 2 min. at 400 oven. Remove
from sheet and put on center rack for 2 min.

Mrs. Herb Samuels

NOTHINGS

2 eggs, well beaten Add 2 Tbsp. sugar
3 Tbsp. cream or water 1 3/4 C. flour
1/2 tsp. salt

Roll very thin. Cut in sqs. and drop in hot
fat. Brown on both sides. Drain on brown
paper and sprinkle with powder sugar.

Mrs. Herb Samuels

Mrs. Irv Latts

Mrs. Burton Shapiro

7-UP JELLO DESSERT

1 pkg. lime jello 1-2# can apple sauce
Juice and grated rind from 1 orange
1 sm. bottle 7-up

Heat apple sauce, put in jello, orange juice & 7-up. Sometimes put in cheese balls rolled in nuts. Can add cherries or nuts as desired.

Mrs. Eli Kenner

YUM YUMS

1/2 C. sugar 3 Tbsp. butter
2/3 C. cream or evaporated milk
1 tsp. rum flavoring 3 C. crushed graham crack.
1/2 C. miniature marshmallows

Heat sugar, butter, cream, until butter melts. Cool. Add rum. Save 1/2 C. crumbs for rolling. Put crumbs in large buttered bowl. Add marshmallows. Pour cream mixture over. Mix well. Roll in crumbs.

Mrs. Eli Kenner

MOLASSES CAKE

1 1/2 C. brown sugar 1/2 tsp. salt
1 C. shortening 1 tsp. cinnamon
2 eggs 1/2 tsp. cloves
1 C. molasses 1 C. nuts
1 C. cold coffee 3 1/2 C. flour
1 tsp. soda

Bake in 2 loaf pans about 1 1/2 hr. at 325.

After frosting cakes, dip a knife in hot water and smooth over the frosting to make it glossy.

SQUARE SPONGE CAKE

4 egg whites 2 C. sugar
2 C. flour 2 tsp. bk. pd.
1 C. milk 2 Tbsp. butter
1 tsp. vanilla

Beat egg whites till white, gradually add sugar sift flour, bk. pd., and add to egg mixture.

Heat 1 C. milk till hot, do not boil, add 2 Tbsp. butter, stir till melted. Add vanilla. Add to egg mixture. Blend and pour into large pan and bake 375 for 35-40 minutes.

TOPPING: 6 Tbsp. brown sugar

4 Tbsp. cream or canned milk, heat till butter is melted. Remove from stove. Pour over hot cake, sprinkle on 1/2 pkg. angel flake coconut. Place under broiler and watch carefully so it does not burn.

Mrs. H. Bergal

RED DEVILS FOOD CAKE

3/4 C. milk 3 sq. baking choc. 2 Tbsp. butter
Melt these together until thick. Cool.
1-1 1/2 C. sour cream 4 eggs
1 1/2-2 C. sugar 2 1/2 C. flour, sifted
1 1/2 tsp. baking soda Dash salt

Beat eggs and add sugar gradually. Alternate dry ingred. with cream. Add choc. mixture last. Vanilla added. Bake 350 for 30-40 min.

Mrs. David Gershgol

A tsp. of vinegar added to the cold water in mixing pie crust will make flaky.

FROSTED DELIGHTS

1/2 C. shortening 1/C. sugar 2 eggs
Cream together and add:
1 1/2 C. flour 1 tsp. bk. pd. 1/2 tsp. salt
1/2 tsp. vanilla

Mix well, spread batter on baking sheet as thin as possible. Frost as follows:

1 C. brown sugar folded into 1 stiffly beaten egg whites, spread on batter, sprinkle with 1 C. nuts. Bake 325 for 30 min.

Mrs. George Stewart

CREAM CHEESE COOKIES

1 3 oz. pkg. cream cheese 1/2 C. sugar
1 C. shortening (part butter) 2 C. flour

Mix all ingredients. Chill dough. Form into balls and roll in white sugar. Press down on cookie sheet with sugared fork. Bake 10-12 min. in 400 oven until light brown. Watch they burn easily.

Mrs. Gordon Paymar

OATMEAL CAKE

Pour 1 1/4 C. boiling water over 1 C. quick oatmeal and let stand 20 min. Cream 1/2 C. butter, 1 C. brown sugar, and 1 C. granulated sugar. Add 2 beaten eggs. Sift 1 1/3 C. flour 1 tsp. cinnamon, 1 tsp. soda, 1/2 tsp. salt. Add these ingred. alternately with oatmeal mixture. Add 1 tsp. vanilla. Pour into greased 9x13" pan. Bake 30-35 min. Cool cake about 20 min. and spread with following: 1/2 C. butter, 1 1/2 C. brown sugar, 3/4 C. coconut 1/2 C. chop nuts. Mix and add enough milk to spread. Place under broiler 2-4 min.

Mrs. David Taran

OLD FASHIONED RAISIN BARS

1 C. seedless raisins 1 C. water
1/2 C. oil or shortening 1 slightly beaten egg
1 3/4 C. sifted flour 1/4 tsp. salt
1 tsp. soda 1 tsp. cinnamon
1 tsp. allspice 1/2 tsp. cloves
1/2 C. chopped walnuts

1/2 C. sugar 1/4 C. brown sugar
Combine raisins, and water; bring to boil; remove from heat. Stir in salad oil. Stir in sugar and egg. Sift together dry ingredients; beat into raisin mixture. Stir in nuts. Pour into greased 13x9x2" pan. Bake in 375 oven 20 min. When cool cut in bars and dust with powdered sugar.

Mrs. Edwin Lovoy

JUMBO RAISIN NUT COOKIES

2 C. raisins	1/4 tsp. allspice
C. water	3 eggs
tsp. soda	1 tsp. vanilla
C. shortening	4 C. flour
C. sugar	2 tsp. salt
1/2 tsp. cinnamon	1 tsp. bk. pd.
1/4 tsp. nutmeg	1 C. chopped nuts

oil raisins with water 5 min. Drain. Measure 1/2 C. liquid (add water if needed to make 1/2 C.) Cool. Stir in soda. Cream shortening. Gradually beat in sugar, mix spices. Beat in eggs, one at time. Add vanilla and raisins quid. Sift flour, salt, and bk. pd. and stir. Add raisins and walnuts. Chill until stiff. Drop by flat Tbsp. 1" apart on ungreased sheet. 400 oven 12 min. For larger cookies 375 oven for 15 min.

Mrs. Melvin Cohen

PINEAPPLE PUDDING

1/2 C. sugar	2 Tbsp. cornstarch
1 C. pineapple juice	1 C. water
1 lemon (juice)	2 eggs separated
1 C. pineapple cubes	Whipped cream

Mix sugar and cornstarch in double boiler, stir in pineapple juice, water, & lemon. Cook until smooth and pour into beaten egg yolks. Cool. Fold in beaten whites, then pineapple cubes. Pour into buttered baking dish. Bake 20 min. in slow oven 300. When cool top with whipped cream.

Mrs. Sam Horowitz

MOCK STRUDLE

1 C. chopped cherries red and green
1 C. chopped dates 1 C. nuts
1 Can eagle brand milk 2 lemons grated rind &
2 C. fine coconut juice

Combine all but coconut. Spread coconut on wax paper and drop dough and form into 2 long rolls. Bake 350 for 12 min. Keep in refrig. and slice as needed. Can be frozen.

LEMON DESSERT

1 can Eagle Brand milk Juice of 2 lemons
Rind of 1 lemon 1 C. crushed graham crack-
1/2 pt whipped cream ers

Graham cracker crumbs spread on bottom of ungreased pan 8x8. Mix milk with lemon juice and rind by hand for just a minute. Spread over crumbs. Top with whipped cream and refig.

Mrs. David Taran

LEMON SQUARES

1/2 C. Crisco 2 Tbsp. sugar
1 C. flour 8x3" pan
Cream sugar and Crisco add flour. Bake 15-20 min
375. 1 pkg. lemon filling. Add meringue (2
egg whites and 6 Tbsp. sugar.) Sprinkle coco-
nut and bake till brown at 350.

Mrs. Ralph Altman

HONEY CAKE

4 eggs 3/4 C. coffee Rind of orange
1 C. shortening 1/2 tsp. soda 1/2 tsp.
1 C. sugar 3 tsp. bk. pd. cinnamon
1 C. honey 3 3/4 C. flour Vanilla
1/2 C. chopped dates 1/2 tsp. nutmeg 1/2 C. nuts
1/2 tsp. cloves 1/2 tsp. allspice 1/2 tsp. ging-
1 tsp. aniseed or
Beat eggs, add sugar, shortening, and honey. Mix
soda with coffee. Sift dry ingred. Add to egg
mixture with coffee. Add nuts and dates. Bake
in extra large pan at 350 for about 45 min.
Sprinkle 1/2 of aniseed on top of cake before
baking.

Mrs. Sam Singer

DATE CAKE

2 eggs 3 C. flour 2 C. sugar
2 tsp. bk. pd. 1 3/4 C. hot coffee 1/2 C. nuts
1 pkg. dates, cut in small pieces 1/4 C. oil
1/2 tsp. vanilla 1/4 tsp. salt

Pour hot coffee over dates in bowl and let stand until cool. Add eggs to oil and beat. Sift dry ingredients, add alternately with liquid mixture. Bake in well greased loaf pans. About 45 min.

Mrs. Jack Schaefer

QUICK AND EASY CHOCOLATE FROSTING

4-5 sqs. Bakers Unsweetened Chocolate
2 1/4 C. sifted confectioners sugar
1 egg unbeaten 1/4 C. hot coffee
6 Tbsp. softened butter 1 tsp. vanilla

Melt chocolate, remove from heat. Mix in sugar and coffee. Beat in egg. Add butter a tsp. at a time heating well after each addition. Makes enough for 2 9" layers.

Mrs. Jack Schaefer

CHERRY FLIPS

1 C. butter 2 C. sifted flour
1/2 C. sifted brown sugar, firmly packed
2 tsp. almond flavoring 30-36 maraschino cherries
Crushed nuts or shredded coconut

Cream butter and sugar, blend in flour, add flavoring. Pinch off pieces and roll out flat in palm of hand, insert a cherry and fold dough around it, forming into a ball. Place on greased baking sheet and bake at 325 for 25 min. or until a light brown. When cold dip in thin icing made from 1 1/2 C. icing sugar and 1/2 C. cherry juice. Roll in nuts or coconut.

Mrs. Norman Canonker

BOURBON BALLS

38 vanilla wafers, crushed 2-3-Tbsp. cocoa
7 Tbsp. bourbon 4 Tbsp. syrup
1 C. chopped pecans 1/2 C. sugar

Mix well, form in small balls, roll in powdered sugar. Store in refrigerator.

Mrs. Irving Schneider

YUM YUM CHOCOLATE CAKE

Prepare 1 pkg. choc. pudding as directed on pkg. Add 1 pkg. choc. cake mix to hot pudding mixture. (Use dry mix, do not add liquid or eggs.) Blend thoroughly. Pour into greased 8x11" pan. Sprinkle top with chocolate chips and chopped nuts. Bake at 350 until top springs up when pressed lightly with finger. About 35 min. No need to frost. Makes a large, rich, moist cake.

Mrs. Charles Goldberg

APPLE SQUARES

3 1/2 C. flour 2 tsp. bk. pd.
1/2 C. sugar 3 eggs
1/2 C. Mazola oil 2 tsp. vanilla

Enough juice to moisten. Mix dry ingredients and add other. Add fruit juice if doesn't hold. Apples, cinnamon, sugar, and lemon juice if apples are not tart. Use cookie sheet that is greased and turn up edges. Roll half of dough, sprinkle with flour and cinnamon and sugar then apples. Repeat and add top crust. Sprinkle with sugar. Cut along edge to seal. Cut into sqs. Bake 400 for 15 min. then at 350 for 3/4 hr. Recut.

Mrs. Morris Gurevitsch

RICHMOND CHOC. FROSTING

1/2 C. sugar 1 1/2 Tbsp. cornstarch
1-1oz. unsweetened choc., grated
Dash salt 1/2 C. boiling water
1/2 Tbsp. butter 1/2 tsp. vanilla

Mix sugar, cornstarch, choc., and salt. Add water and cook till thick. Remove from heat and add butter and vanilla. Frost while hot.

Mrs. Irving Sher

SOUR CREAM CRESCENTS

2 C. flour 1 egg 3/4 C. sour cream
1/2 C. butter

Cream flour, butter. Mix egg yolk and cream and add to flour mixture. Knead until texture of pie crust. Refrig. overnight. Divide dough into 3 parts. Roll out to thickness of thick pie crust. Mix together: 3/4 C. sugar, 2 tsp. cinnamon, 3/4 C. chopped nuts. Sprinkle on dough and pat in. Cut in 8 wedges, roll up and shape into crescents. Place on greased baking sheet. Bake 375 for 25-35 min. Can be frosted with plain icing.

Mrs. Charles Goldberg

CHOCOLATE FROSTING

1/2 C. water 4 marshmallows 1 sq. bk. choc.
1 Tbsp. oleo Pinch salt
Melt all these ingred. together. Add:
1 C. pd. sugar 1/2 tsp. vanilla and beat
Add water if thick. Enough for 8" sq. pan.

Mrs. Melvin Cohen

LEMON DREAM BARS

Mix like crust: 1 C. flour 1/2 C. butter
1/4 C. pd. sugar
Spread in 9x9" pan and bake 15 min. 350. (grease pan) Cool slightly.
Beat: 2 eggs, add 3 Tbsp. lemon juice, grated rind 1 lemon, 3 Tbsp. flour, 1 C. sugar, 1/2 tsp. bk. pd., 1/2 C. fine coconut, pinch salt.
Mix and pour over crust. Bake 350 for 20 min.
Cool and frost with: 1/4 C. butter, 1/2 C. pd. sugar and beat for 8 min. Then add:
2 Tbsp. cold water (1 at a time)
2 Tbsp. hot water (1 at a time) Pinch salt.

Mrs. Jack Garber

PINEAPPLE COCONUT SQUARES

1/2 C. soft butter 1 egg, well beaten
3/4 C. sugar 1 Tbsp. melted butter
1 tsp. vanilla
1 1/4 C. sifted flour
1 can (1 lb. 4 oz.) crushed pineapple, drained
1 can (3 1/2 oz.) flaked coconut

Preheat oven 350. In small bowl cream butter with 1/4 C. sugar till light and fluffy. Beat in flour to form a soft dough. Press dough evenly on bottom and 1/2" up sides, of 9x9x13/4" pan. Bake 15 min. or until golden brown. Cool. Spread pineapple evenly over crust. Add rest of sugar to egg; beat just till blended. Add melted butter, vanilla, and coconut. Spread mixture over pineapple; bake 20 min. or till top is golden brown. When cool cut in sqs. 1 1/2" wide. Makes 3 dozen.

Mrs. Aaron Glazman

DANISH PASTRY

1/2 lb. cream cheese 1/8 tsp. salt
1/2 lb. butter 2 C. flour
Nuts and jolly

Cream butter, cheese and flour together. Allow to stand in refrig. overnight. Roll out into 1/4" sheet, spread with a thin layer of jolly, then sprinkle with chopped walnuts. Roll like jolly roll. Cut in 1/2" pieces. Bake in moderate oven 350 till brown.

To make frosting adhere to a cake, dust a little flour over the top of the cake and you will have no difficulty in making the frosting stick.

STEWAL COFFEE CAKE

1/4 lb. butter 2 C. sugar
1/2 lb. oleo 3 C. flour

Cream above ingredients together until fine. Put one cup aside for topping. Add to balance of above, 4 tsp. bk. pd., 2 eggs beaten separately, 1 can (13 oz) evap. milk, 2 tsp. vanilla 1 tsp. salt. Mix well. Add 1/2 C. crushed nuts to batter, then top cake with 1 C. mixture that was set aside to which 1/2 C. nuts has been added. Bake 350, 50-60 min. Pan 10x14

RASPBERRY DELIGHT SQUARES

2 C. moist shredded coconut (8 oz.)
1/2 C. raspberry jam 1/4 C. butter
1 C. sifted flour 1 Tbsp. milk
1 Tbsp. bk. pd. 1 egg
1/2 C. butter 1 tsp. vanilla
1 egg, well beaten 1 C. sugar

Cream 1/2 C. butter. Add 1 egg and beat thoroughly. Blend in 1 Tbsp. milk. Add dry ingredients (flour and bk. pd.) in fourths, blending well after each addition. Spread batter in 9" sq. pan. Cover with raspberry jam. Melt 1/4 C. butter. Beat the remaining 1 egg with 1 tsp. vanilla. Add 1 C. sugar gradually, beating thoroughly. Blend in cooled butter and chop coconut. Spread over mixture in pan. Bake 350 for 30 min. or until golden brown. When cooled, cut in "2 squares.

Mrs. Irving Schneider

To keep the bottom of a berry pie from getting soggy, brush with well beaten white of egg before filling.

SOUR CREAM DATE DREAMS

1/4 C. shortening 1/2 C. sour cream
3/4 C. brown sugar 2/3 C. dates
1/2 tsp. vanilla 1 egg well beaten
1 1/4 C. flour 1/2 tsp. soda
1/4 tsp. bk. pd. 1/4 tsp. salt
1/4 tsp. cinnamon 1/8 tsp. nutmeg
Mix well and top each cookie with walnut. Bake 400 about 10 min.

Mrs. Eli Konner

TOMATO SOUP SPICE CAKE

1 can tomato soup 1/2 C. butter
1 C. sugar 3/4 tsp. soda
2 C. sifted flour 1 tsp. cinnamon
1 C. chop dates or raisins that have been heated
2 tsp. bk. pd. in butter.
1 tsp. cloves 1 tsp. nutmeg
1 tsp. salt 1 C. chop nuts

Cream butter until soft, add sugar gradually beat until creamy. Blend in soup with soda. Sift dry ingred. together. Stir into mixture. Add dates and nuts. Greased 8" layer pans. Bake 45 min. at 375.

ICING: 1/2 C. pd. sugar 1 pkg. cream cheese
1 tsp. vanilla Beat until blended.

Mrs. Isadore London

HONEY CAKE

2 C. honey 1/2 of 1 yeast cake
1 tsp. cloves 1 tsp. ginger 1 tsp. soda
Boil together till comes to boil. Beat 4 eggs in mixer, 3/4 C. sugar. Beat till thick. Add boiled ingredients. Add 6 C. flour sifted. Bake 1 1/2 hr. in 300 oven. Pat dough out in pan with cold water.

Mrs. Jack Flint

BAKED COMPOTE

Drain well: 2 lg. cans pineapple rings
1 lg. can cling peaches, halved
1 lg. can pear halves
18 lg. prunes, raw

Use 5-6 coconut macaroons, butter. Arrange pineapple in 8x12" pan, prunes, crumble couple cookies over, arrange pears and peaches. Alternate in rows, top with more crumbs, put 4 slices pineapple on top decorate with macaroons. Cherries (optional) 1 can black cherries, drained. Dot generously with butter 2/3 of 1/4 lb. stick, bake at 350 for one hour. If necessary spoon a little juice over. Serve warm.

Mrs. James Glazman

BLUEBERRY CREAM PIE

1 baked 9" pie shell
Cream filling: 1/2 C. sugar 2 1/2 C. milk
1/2 tsp. salt 3 egg yolks 1 tsp. vanilla
3 Tbsp. cornstarch 1 Tbsp. butter

Combine sugar, salt, cornstarch with milk over hot water. Cook over hot water until slightly thickened (about 15 min) Beat egg yolks; add a little of hot milk mixture and return to first mixture stirring constantly. Cook until thick (5 min.) and remove from heat. Add vanilla and butter and pour into pie shell. Cool.

Blueberry Topping: 2 C. frozen blueberries
3/4 C. water 1/2 C. sugar 1 Tbsp. lemon
3 Tbsp. flour 1/8 tsp. salt juice
Combine water, sugar, flour, salt and cook until slightly thickened (5-10 min.) Add blueberries and continue cooking until slightly thick. Add lemon juice. Remove from heat. Cool. Pour on top of cream filling.

Mrs. Richard Karon

UNBAKED COOKIES

1 C. cream	2 C. toasted rice cereal
1 C. sugar	1 C. coconut
1 C. white syrup	1 C. salted peanuts

Boil cream, sugar and syrup until soft ball stage. Mix together the other ingred. and pour syrup over them. Pat into pan, cool and cut.

HARLEQUIN DIPPERS

1 C. soft butter	3/4 tsp. salt
1 C. sifted confectioners sugar	2 tsp. vanilla
1 C. Quaker oats, uncooked	2 C. sifted flour
1-6oz. chips	1 tsp. shortening

Heat butter until creamy; add sugar, beating till fluffy. Add vanilla. Sift together flour and salt. Add to mixture. Mix thoroughly. Stir in oats. Shape dough into 1" balls. Place on ungreased cookie sheets. Bake 325 for 25 min. FOR GLAZE: Melt choc. chips and shortening over hot water. Remove from heat and dip top of cooled cookies into glaze, then place a walnut half on each or dip into finely chopped walnuts.

RASPBERRY ICEBOX CAKE

Drain 2 small frozen raspberries pkgs.
Heat juice to boiling
Dissolve 1 pkg. raspberry jellowin juice. Let cool to soft mush. Fold in 1 pint whipped cream. Add drained berries. Line spring form cake pan bottom and sides with 2 pkgs. lady fingers. Pour in mixture. Refrig. Frost with 1/2 pint whipped cream. Serves 10 or more.

Mrs. Robert Goldish

COFFEE SPIRE COOKIES

3 1/2 C. sifted flour 1 tsp. soda
1 tsp. salt 1 tsp. nutmeg
1 tsp. cinnamon

Sift above ingredients together.

1 C. butter or Crisco 2 C. brown sugar
2 eggs beaten

Cream together and add 1/2 C. cold coffee.

Drop by teaspoon on greased cookie sheet.

Bake 350 15 min.

Mrs. S. J. Sher

TAGLACH

1 C. honey 1 C. sugar
1 tsp. ginger 1/4 C. boiling water

Bring to a boil.

DOUGH: 3 eggs 2 Tbsp. oil 2 Tbsp.
 2 C. flour 1/2 tsp. bk. pd. sugar
 1/4 tsp. salt 3/4 tsp. ginger

Beat eggs, add oil, sugar, beat well. Add dry ingredients. Makes soft dough. Break off small pieces, shape in taglach form. A couple of raisins can be placed in center of each taglach. Drop in boiling syrup, boil gently for about 30 min. or could be put in oven during last 15 min. of cooking time. Stir once or twice to bring bottom to top. Pour 1/4 C. boiling water over cooked taglach at end of cooking period.

Mrs. Sam Singer

1 tsp. of vinegar added to the cold water in mixing pie crust will make it flaky.

RAISIN NUT CAKE

2 C. flour 2 tsp. bk. pd.
1 C. oil 6 eggs
2 C. sugar 1 C. chopped nuts
1 C. rasins 1 tsp. almond

Sift flour and bk. pd. Cream oil and sugar until light and fluffy. Add eggs, one at a time beating well after each addition. Add almond extract, nuts, and raisins. Add dry ingred. and mix well. Spread in shallow greased pan 9x13". Bake 350 35-40 min.

Mrs. Jacob Halpern

PETER PAN COOKIES

1 C. brown sugar 2 eggs, well beaten
1 C. white sugar 1 Tbsp. milk
1 C. peanut butter 2 C. sifted flour
1 C. Spry 1 tsp. soda
1/2 tsp. salt

Mix together and cream sugars, peanut butter, Spry and salt. Add other ingred. and mix. Drop on pan that has been greased and press down with fork.

MOCHA CAKE

3/4 C. Wesson oil 1 1/3 C. sugar
Cream until light.
Mix together: 2 eggs and 1 1/2 tsp. vanilla
Add to above mixture beating until fluffy,
Sift together 2 C. flour 1/3 C. cocoa
1 tsp. soda. 2 Tbsp. instant coffee
1 tsp. salt
Alternate with dry ingred. 3/4 C. cold water
1/4 C. vinegar and beat until smooth, pour into foil lined pan and bake 375 for 35 min.
Test with toothpick. Mrs. Y. B. Davis

GRASSHOPPER PIE

Crush 14 hydrox cookies
Add 2 Tbsp. melted butter
Line 9" pie plate
Refrigerate for 1 hour

Melt 24 big marshmallows and $\frac{1}{3}$ C. milk over low heat in a double boiler. Cool well.
Add 2 Tbsp. creme de cacao
Add 2 Tbsp. creme de menthe
A little green food coloring
Fold in $\frac{1}{2}$ pint whipping cream (whipped with a little powdered sugar added)
Pour in shell and freeze.
Bring to room temperature $\frac{1}{2}$ hour before serving.

Mrs. Gerald Singer

FRENCH APPLE PIE

10 apples pared and cut, boiled with $\frac{3}{4}$ C. sugar and $\frac{1}{4}$ C. water. Drain after cooked.
Place in buttered dish. Mix 1 C. flour, $\frac{1}{2}$ C. brown sugar, $\frac{1}{2}$ C. butter. Crumb it and sprinkle on apples. Bake 350 for $\frac{3}{4}$ hour.

Mrs. Ralph Altman.

HERSHEY BAR DESSERT

One 20% Hershey Almond Bar $\frac{1}{2}$ C. milk
12 marshmallows
Melt in double boiler. Cool until almost set. Fold in $\frac{1}{2}$ pint whipped cream. Pour into graham cracker crust. Chill.

Mrs. Morris Gurovitsch

APPLE COOKIE CAKE

Cream: 1 C. sugar 1 C. shortening
2 eggs 1 tsp. vanilla
3 C. sifted flour 1 tsp. bk. pd.
 $\frac{1}{2}$ tsp. soda $\frac{1}{2}$ tsp. salt

Mix only until dough sticks together when patted. Place in refrig. for a few hrs.

FILLING: 8 large green apples

Juice of $\frac{1}{2}$ a lemon

Rind of 1 lemon

Mix 1 C. sugar 2 Tbsp. flour

Mix $\frac{1}{2}$ C. broken nut meats

2 Tbsp. sugar $\frac{1}{4}$ tsp. cinnamon

Pour lemon juice and rind over the peeled and sliced apples. Take half of the dough and pat into bottom of sugar and flour mixture. Place half of apples in prepared pan. Sprinkle with $\frac{1}{2}$ of remaining sugar and flour mixture. Add remaining apples and sugar and flour mixture. Dot with shortening. Sprinkle flour lightly on waxed paper, a little larger than the size of pan. Roll out remaining dough between 2 sheets of floured wax paper to size of pan. Remove top sheet and use other sheet to help place dough on top of pan. Seal edges with fork. Sprinkle with nut sugar and cinnamon mixture. Bake at 350 45 min. NOTE: To use dough for cookies, add 2 Tbsp. fruit juice and a little extra flour to the recipe for the dough.

Mrs. Irving Schneider

BANANA COOKIES

1 1/2 C. sifted flour 1/2 tsp. soda
1 tsp. salt 1/4 tsp. nutmeg
3/4 tsp. cinnamon 1 egg
1 C. mashed bananas (3) 1 3/4 C. oatmeal
1/2 C. chopped nuts
Cream 3/4 C. shortening 1 C. sugar
Mix together. Drop by teaspoon on ungreased
cookie sheet. Bake in 400 oven until done.
(About 15 min.)

Mrs. Eli Kenner

MOUNDS BARS

1 can evaporated milk 1 can coconut
1 sm. pkg. choc. chips 1 tsp. bk. pd.
1 tsp. salt 13 graham crackers, crushed

Mix all to other. Put in greased loaf cake
pan and bake for 25 min. at 350. Cool and
cut in squares. Roll in powdered sugar.

Mrs. Isadore London

MOUNDS BARS

2 C. crushed graham crackers
1/2 C. butter, melted 1/4 C. pd. sugar
Mix and bake for 10 min. 350. Use regular
cake pan.
SPREAD: 2 C. coconut, flake
1 can Eagle Brand milk
Mix these ingred. together and bake
10 min. for 350. Melt choc. over top.

Mrs. Y. B. Davis

PAREVE COOKERY

" PAREVE IS NEUTRAL IN ANY DISH,

IT MAY BE USED WITH MEAT OR FISH.

SUCH TEMPTING DELIGHTS ARE HERE WRITTEN DOWN.

TO HELP YOU OUT WHEN MEAL TIMES COMES ROUND.

SO TAKE YOUR CHOICE, 'TIS UNDERSTOOD,

EVERY RECIPE IS ESPECIALLY GOOD!"



GINGERBREAD (PAREVE)

1/2 C. veg. shortening 3/4 C. molasses
1/2 C. sugar 1 egg
1 1/4 tsp. cinnamon 1/2 tsp. bk. pd.
1 tsp. ginger 1 tsp. soda
3/4 tsp. cloves 2 1/2 C. flour
1/4 tsp. nutmeg 1 C. hot water
3/4 tsp. salt

Blend shortening, salt and spices. Add sugar gradually and cream well. Add molasses and blend. Add beaten egg. Sift flour, bk. pd., and soda twice. Add to creamed mixture blending well. Add hot water gradually and beat until smooth. Bake in greased 9" sq. pan 350 45-55 min. Let cool completely before removing from pan. Cut in sqs. and top with fruit.

PINEAPPLE CAKE (PAREVE)

1/2 C. shortening 2 C. cake flour
1 1/4 C. sugar 2 1/2 tsp. bk. pd.
2/3 C. pineapple juice 2 eggs
1/2 tsp. lemon juice

Cream shortening and gradually add sugar. Add eggs, beat well. Add flour sifted with bk. pd. alternately with juice and beat until smooth. Bake in well greased pan for 50-60 min. in a 350 oven. When cool spread with orange icing.

ORANGE ICING

1/4 C. shortening 2 Tbsp. orange juice
2 C. confectioners sugar 1 egg yolk
1 1/2 tsp. orange rind, grated 1 tsp. vanilla

Mix all ingredients and beat for 5 min. Spread on cake when cool.

The following were contributed by the Sisterhood of Temple Mishkan Tefila, Boston, Mass:

CHOCOLATE CAKE (PAREVE)

1/2 C. veg. shortening 1/2 tsp. salt
1 1/2 C. sugar 1 C. orange juice
2 eggs 1 Tbsp. vinegar
2 sqs. choc., melted 1 tsp. vanilla
2 C. flour, sifted 3 times 1 tsp. bk. soda

Cream shortening and sugar. Beat in eggs one at a time, add chocolate, orange juice, flour, salt and vanilla. Dissolve soda in vinegar and beat into the batter. Bake in well greased and paper lined cake pan in 375 oven about 1 hour.

APPLE SAUCE CAKE (PAREVE)

1/2 C. veg. shortening 1 tsp. bk. soda
2 eggs 1 tsp. bk. pd.
2 1/2 C. all purpose flour 1 tsp. cinnamon
1 C. chopped nuts 1/2 tsp. cloves
1 C. raisins 1/2 tsp. nutmeg
1/2 tsp. salt 1 C. sugar
1 1/2 C. thick cold apple sauce, unsweetened

Cream shortening and sugar, add eggs, and beat well. Sift dry ingred. 3 times. Add raisins, nuts, applesauce and dry ingred. alternately. Bake in well greased pan lined with wax paper 375 oven.

ORANGE FROSTING (PAREVE)

1 tsp. grated orange rind 3 Tbsp. shortening
1/2 tsp. grated lemon rind 1 egg yolk
2 tsp. lemon juice 2 1/2 C. confection. sugar
1/8 tsp. salt

Add orange and lemon rind to fruit juices and let stand 10 min. Strain. Cream shortening, add egg yolk and salt. Mix well. Add part of sugar, blending after each addition. Add remaining sugar.

EGGLESS SPICE CAKE (PAREVE)

1/2 C. veg. shortening 1 tsp. cinnamon
1 C. sugar 1/2 tsp. allspice
1 C. applesauce 3/4 tsp. nutmeg
1 tsp. bk. soda 1/2 tsp. salt
2 C. flour 1 C. raisins
1 C. walnuts, chopped

Cream shortening and sugar thoroughly. Put baking soda into applesauce and alternate with flour sifted with spices and salt. Add nuts and raisins. Bake in mod. oven 375 for 1 hr.

CHOCOLATE FROSTING (PAREVE)

1 C. granulated sugar 1 C. boiling water
3 Tbsp. cornstarch 1 Tbsp. veg. shortening
2 sq. chocolate 1 tsp. vanilla
1/4 tsp. salt

Mix dry ingredients in saucepan and stir in water gradually. Cook over low heat until mixture is thick enough to spread. Remove from heat, stir in shortening and vanilla. Spread on cake while hot. This keeps the frosting glossy.

LIGHT FRUIT CAKE (PAREVE)

1/2 # raisins	1/2 tsp. nutmeg
1 C. dates	1/2 tsp. cloves
1/2 C. orange juice	1 # mixed fruit
1/4 C. shortening	1 C. nuts
2 eggs	2 Tbsp. brandy
2 1/2 C. flour	1/2 tsp. soda
1 tsp. bk. pd.	1/2 tsp. salt
1 tsp. cinnamon	

Boil 1 1/2 C. sugar in 1/2 C. water. Add ingredients in order. Grease tin and grease paper. Bake 1 1/2 hr. at 325.

Mrs. Eli Kenner

APPLESAUCE BRAN COOKIES

1/2 C. shortening	1 tsp. cinnamon
1 C. sugar	1/2 tsp. nutmeg
1 egg	1/2 tsp. cloves
1 3/4 C. sifted flour	1 tsp. bk. soda
1 C. applesauce	1 C. raisin bran

Cream shortening and sugar until light. Add 1 egg to above. Add soda to applesauce and mix well. Add applesauce and dry ingred. to above mixture. Add raisin bran. Bake on well greased cookie sheet. Preheat oven 375 and bake 10-12 min.

Mrs. Jacob Traub

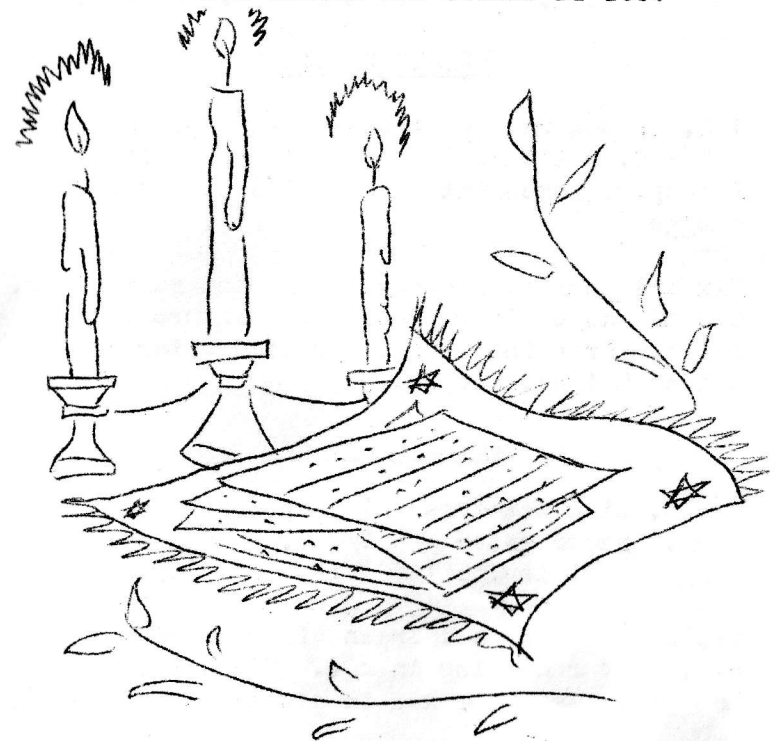
SNOW FLAKES (PAREVE)

2 eggs	1 1/2 C. flour
1 tsp. salt	

Beat eggs, add salt. Add flour gradually and allow dough to stand 15 min. Roll very thin, cut into any desired shapes, fry in deep shortening until brown. Drain on brown paper, sprinkle with sugar.

PASSOVER COOKERY

"TO THE FEAST THAT COMES ONCE EVERY YEAR
SUCH TASTY DELIGHTS ARE WAITING RIGHT HERE.
FROM FIRST COURSE TO LAST,
TILL THE FEAST IS WELL PAST,
YOUR TASTE WILL REMEMBER THE WHOLE YEAR THRU
THE FOOD FOR PESACH WAS COOKED BY YOU!"



PASSOVER NOODLES

3 eggs 1 Tbsp. potato starch 2 Tbsp. water

Mix ingred. thoroughly. Fry in sheets in fry pan like blintzes. Turn each sheet onto board. Fold and cut like noodles.

MATZO MEAL KNADLACH

3 eggs 1 tsp. salt 1/2 C. water
3 Tbsp. chicken fat Pinch of cinnamon
1 1/4 C. matzo meal Dash of pepper

Beat eggs. Add water, cinnamon, salt, and pepper. Add chicken fat and matzo meal. Cover and let stand for about 1 hr. before forming into balls. Drop into boiling salted water or boiling soup. Cook about 20 min. covered.

POTATO KNADEL

1 C. grated raw potatoes 1/8 tsp. pepper
1 1/2 C. matzo meal 1 tsp. salt
2 Tbsp. chicken fat 1/2 C. water
3 eggs

Mix all ingred. thoroughly and let stand 1 hr. Grease hands lightly and form mixture into balls. Drop into boiling salted water or soup and cook 1 hr. covered.

POTATO PANCAKES

4 med. size potatoes 1 Tbsp. fat
1 sm. grated onion 1/2 C. matzo meal
2 eggs 1 tsp. salt 1/8 tsp. pepper

Grated potatoes, and drain off some of the liquid. Add remaining ingred. Mix well. Fry in hot fat. May be baked in greased muffin pans.

CARROT TORTE

5 eggs, separated 3/8 C. matzo meal
1 C. sugar 1/2 C. nuts
1 C. grated carrots 1 tsp. cinnamon
1/2 C. cake meal

Beat egg yolks with sugar until light colored. Mix in grated carrots. Sift dry ingredients several times until well blended. Add nuts to dry ingredients and fold into batter. Bake in greased paper lined pan in 300 oven for 1 hr.

MATZO PIE CRUST

1 1/2 matzos 2 eggs
1 Tbsp. fat or butter 1/8 tsp. salt
1/4 C. matzo meal 2 Tbsp. sugar

Soak matzos in water and squeeze dry. Melt fat and add to the matzos. Add rest of ingredients mix well. Press 1/4" thick into pie plate. Do not try to roll. Use any passover pie filling

COCONUT MACAROONS

1 C. coconut 1/2 C. sugar
3 egg whites 1/2 tsp. lemon juice

Beat egg whites stiff, add sugar gradually, fold in coconut, mix well. Drop from tsp. on greased pan. Bake in mod. oven 350 till light brown about 15 min. Cool for a few minutes and remove from pan.

MATZO BALLS

Beat 4 eggs real good. Add 2 Tbsp. chicken fat
1/2 C. warm water Salt 1 C. matzo meal
Let stand in refrig for 1 hr.

Mrs. Jack Flint

PASSOVER KAMISH BREAD

1/2 C. peanut oil 4 eggs
1 C. sugar 1/2 C. potato starch
1/2 C. cake meal

Remove a few tsp., add cocoa alternately with white and choc. (Use small pans.) Greased.
Bake 1 hr. 325. Mrs. Y. B. Davis

PASSOVER CHEESE BLINTZES

1/2 C. cake meal 1/4 C. potato flour
1/2 tsp. salt 1 1/2 C. water
3 eggs

Alternate water and flour.

CHEESE MIXTURE: 1 carton dry cottage cheese
1 egg Pinch of salt

Mrs. Y. B. Davis

PASSOVER CHEESE CAKE

1 lb. cottage cheese 1/2 tsp. salt
1/2 C. sweet cream 1/2 C. sugar
3 eggs 1 C. matzo meal
1 Tbsp. potato starch 1 1/2 Tbsp. butter
2 Tbsp. raisins

Mash cheese till smooth. Add cream, egg yolks, potato starch, raisins, salt and sugar. Beat egg whites until stiff and fold in very gently. Melt butter, add to matzo meal and mix till there are no lumps. Butter a spring form pan and sprinkle half the buttered meal over bottom of pan. Pour cheese into it, then cover top with remaining buttered meal. Bake 325 for 70 min.

Mrs. Joe Gershgol

PINEAPPLE OR APPLE FRITTERS

1 C. matzo meal 1/2 C. water
3 eggs 1 tsp. salt
2 Tbsp. melted chicken fat
3 or 4 slices of pineapple cut in quarters
2 tart apples, cut in eighths

Beat eggs. Add salt, sugar, water, matzo meal and fat. Mix well. Then dip fruit in batter and fry in deep fat. Drain on brown paper. Sprinkle with cinnamon and sugar.

BAKED MATZO AND CHEESE

6 matzos 2 Tbsp. butter 4 eggs
1 lb. cottage cheese 1/2 tsp. cinnamon
1/2 tsp. salt 1 tsp. sugar

Mix cheese with two eggs and salt. Dip whole matzos in two eggs well beaten. Put matzos and cheese in alternate layers. Sprinkle cheese with cinnamon and sugar and dot with butter. Make top layer of matzo, dot with butter. Bake 350 about 1/2 hour.

CARROT CANDY

3 lb. carrots, grated 1 1/2 tsp. ginger
3 C. sugar 1 lemon (juice)
1/2 C. walnuts, chopped

Cook all ingred. about 2 hours, till liquid is evaporated (stir often to prevent mixture from burning.) Add nuts. Spread on a wet board when cool. Cut in squares.

PASSOVER SPONGE CAKE

8 eggs, separated 1 1/4 C. sugar
1/2 C. boiling water 1/2 C. potato starch
Grated rind and juice of 1/2 lemon and 1/2 orange
1/2 C. cake flour

Beat egg yolks. Add sugar gradually and continue beating until egg yolks are light in color. Add boiling water, juices and rind, and sifted cake and potato starch. Beat egg whites very well, but not too dry and fold into above mixture gently. Bake in ungreased angel food pan 1 1/2 hrs. at 325.

Mrs. Joe Gershgol

PASSOVER SOUR CREAM PANCAKES

1 C. sour cream 2 eggs
1/2 tsp. salt 1/4 tsp. pepper
1/2 tsp. bk. pd. 3/8 C. matzo meal

Beat eggs well, add salt, pepper, and sour cream, then bk. pd., and lastly, add matzo meal slowly. Drop by spoonfuls on a well buttered frying pan and fry until brown on both sides.

Mrs. Joe Gershgol

PASSOVER SPINACH PANCAKES

1/2 C. matzo meal 1/8 tsp. pepper
1 C. cooked or canned spinach 1 1/2 tsp. salt
1/4 C. water or spinach liquid 2 onions
2 eggs, beaten

Chop spinach fine, then add all other ingred. except onions. Slice onions and fry in any desired fat; then drop the pancakes into the same fat with the onions and fry until brown.

Mrs. Joe Gershgol

PASSOVER COOKIES

3 eggs 1 C. grated carrots
1 C. sugar 1/2 C. nuts
1 1/4 C. cake meal 1/2 C. oil
Juice and rind of 1/2 orange

Beat eggs until thick. Gradually add sugar. Remove from mixer and add oil, flour, carrots, nuts, juice and rind. Let stand for 5 min. Drop on greased cookie sheet and bake 350 until brown.

WINE NUT CAKE

6 eggs 1 C. sugar
1/2 C. walnuts, chop fine 3/4 tsp. cinnamon
3/4 C. cake meal 1/4 C. wine

Separate eggs. Beat whites stiff. Beat egg yolks with sugar until lemon color and thick. Add cinnamon and wine. Add sifted cake meal nuts and mix. Fold in egg whites. Line pan with paper and bake 350 for 1 hr.

PASSOVER RASPBERRY CAKE

8 eggs, separated 1 C. sugar
1/2 C. matzo cake meal or plain matzo meal
1/2 C. potato starch 1/2 C. lemon juice
1/2 C. lemon rind 1 C. chop nuts
1/2 Tbsp. raspberry jam

Beat egg yolks, add 1 C. sugar, add 1/2 C. lemon juice, 1/2 of lemon rind, 1/2 Tbsp. jam, and dry ingredients, well sifted. Add 1/2 C. chop nuts. Fold in beaten egg whites. Put in 10" angel food cake pan, ungreased. Sprinkle 1/2 C. nuts over top. Bake 325 for 1 hour to 75 min. Let cool.

Mrs. Isadore London

MATZO PIE CRUST

1 Tbsp. peanut oil 2 Matzo
2 eggs 1/4 C. matzo meal
1/8 tsp. salt 2 Tbsp. sugar

Soak matzo, then press dry. Heat oil and add matzo. When dry add remaining ingredients. Mix well and press in pie plate. Bake 10 min at 375.

CHEESE FILLING

3 eggs, separated 1 lb. dry cottage cheese
2 Tbsp. matzo meal 2/3 C. sugar
1/2 tsp. lemon rind 1/2 C. sour cream
1/8 tsp. salt

Reduce oven to 350. Put cottage cheese thru a sieve. Beat egg whites until stiff and beat in 1/3 C. sugar. Beat egg yolks, then beat in cottage cheese into yolks. Add remaining ingredients and beat until light and fluffy. Fold into pie shell and bake 50 min. or till knife inserted in center comes out clean.

Mrs. Sam Krovitz

PASSOVER PRUNE CAKE

9 eggs separated	3/4 C. potato starch
1 1/2 C. sugar	1 tsp. cinnamon
1/2 C. prunes	1/4 tsp. cloves
1/2 C. prune juice	1/4 tsp. nutmeg
1/4 C. cake flour	1/2 C. nuts
Pinch of salt	1 tsp. lemon juice

Beat yolks thoroughly, add 1/2 C. sugar and beat well. Beat whites with salt till very frothy then add rest of sugar, very slowly and continue beating until thick. Fold yolk mixture into whites. Fold in rest of dry ingred. very lightly. Add nuts last. Bake 1 hr. at 325. Some ovens take more baking time.

Mrs. Joe Gershgol
Mrs. Arthur Gurovitsch

PASSOVER COOKIES

3/4 C. peanut oil	4 eggs
1/2 C. sugar	2 C. matzo meal
2 C. matzo farfel	1/2 C. chop walnuts
Dash cinnamon	

Blend well, drop from spoon on oiled sheet. Bake 12 min. at 375.

Mrs. Wilfred Brandwein

BROWNIES

1/4 C. melted butter, add 1/4 C. cocoa, cool.
Then add: 1 C. sugar 2 egg yolks
1/4 C. milk 1/4 C. cake meal
Scant 1/4 C. potato starch 1/4 C. nuts

Beat egg whites with pinch of salt until they stand in firm peaks. Fold into above mixture. Grease and flour pan. Bake 30 min. at 350.

Mrs. Joe Gershgol

PASSOVER DUMPLINGS

4 eggs	Salt to taste
1 C. cold water	1 large Tbsp. chicken fat

Enough matzo meal till mixture is slightly thick but will not run from spoon. Chill 1/2 hr. Form balls, using cold water on hands. Boil rapidly for 20 min. in chicken stock or salted water.

Mrs. Wilfred Brandwein

PASSOVER EGG BAGELS

4 eggs	1 tsp. oil
4 tsp. sugar	1/2 tsp. salt
2 Tbsp. potato starch	1 C. matzo meal

Mix and let stand 1/2 hr., until dough is handleable. Form long thin strips, rolling in hand till about 6"-8" long, join ends to make bagels. Boil in salted water till they blow up and come to top, drain on towel. Bake on oiled sheet 450 till golden brown, about 10-15 bagels.

Mrs. Wilfred Brandwein

PASSOVER SPONGE CAKE

Separate 10 eggs. Beat yolks till thick, add 1/4 tsp. salt, 1 1/2 C. sugar, 1/2 tsp. lemon juice. Beat whites very stiff. Next add 1 C. potato starch to egg yolks. Beat well. Lastly add whites, folding in carefully. Rinse tube pan in cold water. (Do not grease it.) Pour in batter, bake about 1 hr. at 325. Cool upside down with cake not touching rack. Remove gently.

Mrs. Wilfred Brandwein

CARROT TORTE

5 eggs, separated 3/8 C. matzo meal
1 C. sugar 1/2 C. nuts
1 C. grated carrots 1 tsp. cinnamon
1/2 C. cake meal

Beat egg yolks with sugar until light colored. Mix in grated carrots. Sift dry ingredients several times until well blended. Add nuts to dry ingredients and fold into batter. Bake in greased paper lined pan 300 oven for 1 hr.

PASSOVER FRUIT PUDDING

1 1/2 C. sugar 4 eggs
3 diced or thinly sliced apples
1/2 C. soaked or cooked prunes
1/2 C. chopped nuts 4 Tbsp. matzo meal
1/2 tsp. cinnamon Pinch salt

Beat eggs until light, add sugar gradually and continue to beat. Add fruit, cut in small pieces. Add salt and cinnamon. Fold in matzo meal. Bake in 350 oven 1 1/2 hr.

APPLE PUDDING

2 matzos 2 Tbsp. almonds, ground
2 Tbsp. fat 1/2 tsp. cinnamon
2 Tbsp. sugar 1 lg. apple, diced
1/2 tsp. salt

Break matzos in pieces and soak in cold water. When soft squeeze dry. Add all ingred. with the beaten egg yolks; then fold in the stiffly beaten egg whites. Grease dish. Bake in moderate oven for 45 min.

SALADS

"A SALAD TO A MEAL IS A LOVELY ADDITION,
THE RECIPE MAY BE NEW OR FAMILY TRADITION.
IN ANY EVENT, IT WILL BE MOST DELICIOUS
WHETHER ITS PLAIN OR FANCY AMBITIOUS."



AMBROSIA (SALAD OR DESSERT)

1 can fruit cocktail or fruits for salad #2 can
2 cans mandarin oranges
1-2 1/2 oz. can crushed pineapple

Drain very well. Fold in 1 C. diced marsh-
mallows and 1 C. coconut and 1 pt. sour cream.
Let stand overnight.

Mrs. Ralph Altman

CINNAMON APPLESAUCE SALAD

2 pkg. lemon flavored gelatin 2 C. boil water
1/2 C. red cinnamon candies 1 Tbsp. lemon
2 C. unsweetened applesauce juice
1/2 C. walnuts, chop 2 Tbsp. salad dressing
2-3 oz. pkg. cream cheese, soften 1/4 C. milk

Dissolve gelatin and candy in boil water. Stir
in sauce, juice. Chill till partially set. S
Stir in nuts. Pour into 8x8x2" pan. Blend
remaining ingred. Spoon on gelatin; swirl
thru salad to marble. Chill firm. Cut in 9 sq.

Mrs. Joe Gershgol

BLUEBERRY PINEAPPLE MOLD

2 pkgs. lemon jello 1/2 C. grape juice
1 #2 can blueberries, drained 4 C. liquid
1 #2 can crushed pineapple drained
Juice of 1/2 lemon 1 pint sour cream

Mix jello with liquid which has been boiled.
Cool until partially set. Whip jello, fold
in sour cream, add berries and pineapple. This
will fill a medium size mold. To fill a large
mold, make 3 pkg. jello, 6 C. liquid, 1 C. grape
juice, and 1 pt. sour cream.

Mrs. S. L. Goldish

CALYPSO SALAD

2 oranges, diced 1 avocado, sliced
2 paper thin slices onion 2 Tbsp. salad oil
1 tsp. lime juice 1/4 tsp. salt
Freshly ground pepper 5 C. salad greens
Few dashes Jamaica rum

Place oranges, onions, and avocado in salad
bowl. Toss with oil. Add ingred. except
greens, marinate 30 min. Add chilled greens,
in bits, toss lightly. Makes 4 servings.

Mrs. James Glazman

ITALIAN RICE SALAD

3 C. cooked rice
2 pimientos, cut in strips
1 green pepper, cut in strips
12 green onions, finely cut, or 2/3 C. chopped
red Italian onions
1 tsp. dried or 2 Tbsp. fresh basil
18 large stuffed olives, sliced
1 1/2 C. chicken or turkey breasts, cut in
julienne strips
18 anchovy fillets, coarsely cut
Garlic-flavored French dressing
Tomato wedges
Hardcooked eggs

Combine the first 8 ingredients. Toss with
dressing. Garnish with tomato wedges and
quartered eggs. Makes 10 to 12 servings. If
prepared a day in advance more flavorful.

Mrs. James Glazman

SALAD DRESSING

salad dressing

1 can tomato soup 1/2 C. vinegar
1 C. oil 1/2 green pepper, chop
1/2 onion, chop 2 cloves garlic, chop
1/2 C. sugar Salt

Shake real well and refrigerate.

Mrs. Max Cherson

GLORIFIED RICE

1 C. cooked rice 1 C. whipping cream
1 can fruit cocktail or varied fresh fruits
Sugar

Whip cream, add sugar and mix with rice and fruits. Chill.

ASPARAGUS SALAD

1 can asparagus tips 1 C. mayonnaise
2 Tbsp. chopped sweet pickle
1 Tbsp. lemon juice 1 chopped hard boiled egg
1/2 C. flaked salmon

Mix together mayonnaise, pickle, lemon juice, egg, and salmon. Make individual salads.
Arrange asparagus tips around salad. Serves 8.

PEAR MACARON SALAD

Halves of canned pears Macaroon crumbs
1 pkg. cream cheese Maraschino cherries

Mash cheese, and spread a thin layer on a half of pear. Cover with another half of pear and dip the whole pear in ground macaroon crumbs. Garnish top with maraschino cherry cut in half.

CRANBERRY-ORANGE SQUARES

1 pkg. orange-flavored gelatin
1 C. hot water 1 can whole cranberry sauce
1 C. bean sprouts, drained and rinsed

Dissolve gelatin in hot water. Stir in cranberry sauce and bean sprouts, mixing thoroughly. Pour into 8" sq. pan. Chill until firm. Cut into squares.

Mrs. Sherman Garon

CHINESE SLAW

1 tsp. salt 1/4 tsp. pepper
1/2 tsp. dry mustard 2 Tbsp. sugar
1/2 tsp. grated onion 3 Tbsp. oil
1/3 C. vinegar 3 C. diagonally cut Chinese
celery cabbage

Mix together all ingredients except cabbage in a large bowl. Add cabbage, toss to mix well. Cover and chill thoroughly. Garnish with watercress if desired. 4 servings.

Mrs. Nathan Fox

CHINESE SALAD

1 can bean sprouts, drained
1 cucumber, cut in cubes
4 green onions with tops, thinly sliced
1/2 green pepper, cut in thin strips
6 radishes, thinly sliced
1/2 C. cream French dressing

Toss salad ingred. together with dressing. Let marinate in refig. Garnish with sprigs of parsley and serve with 2/3 C. mayonnaise mixed with 3/4 tsp. soy sauce. 6 servings.

Mrs. Nathan Fox

THOUSAND ISLAND DRESSING

- 1 1/2 jar of hamburger relish
- 2 C. salad dressing
- 1 hard boiled egg

Mix together and store in jar.

OLD FASHION SOUR CREAM COLESLAW

- 1/2 med. cabbage shredded 1/2 tsp. salt
- 1/2 C. sour cream 1/8 tsp. pepper
- 2 Tbsp. vinegar 2 Tbsp. sugar

Combine sour cream with vinegar and add salt, pepper, and sugar. Pour over cabbage. Let stand for a while. A few drops of onion juice may be added if desired.

STRAWBERRY JELLO MOLD

- 2 pkg. strawberry jello 2 pkgs. cherry jello
- 2 pkgs. frozen strawberries
- Dissolve jello into 4 C. hot water and 3 C. cold water. Add thawed strawberries with juice.
- Place into 4 qt. jello mold.

Mrs. Sherman Garon

MANDARIN SALAD

- 1 pkg. orange jello 1 C. whipping cream
- 1 C. hot water 1 can mandarin oranges
- 1/2 pt. orange sherbet 1 pkg. cream cheese

Dissolve jello in hot water, add juice of oranges to make 2 C. Add sherbet. Refrig. till slightly thick. Beat cream cheese and whipping cream till smooth. Mix and put in mold and drop in oranges. Refrigerate.

Mrs. Sidney Garon

AVOCADO MOLD

- 2 avocados mashed 3 C. water
- 1 lemon juice 1/2 pt. sour cream
- 1 tsp. mayonnaise Parsley chopped fine
- 2 pkgs. lime jello

Dissolve jello in boiling water, when cool and partially set, add the other ingredients. Pour into greased and cooled jello mold.

Mrs. Albert Abramson

SOUR CREAM DRESSING (For Potato Salad)

- 1 C. thick sour cream 2 Tbsp. vinegar
- 1 Tbsp. minced onion or chives
- 1/4 tsp. salt 1/2 tsp. pepper 1/4 tsp. sugar

Mix together all ingred. Fold in 1/2 C. mayonnaise.

HOLIDAY MOLD

1 can crushed pineapple and juice
1 pkg. lime jello 1 Tbsp. sugar
1-16 oz. cottage cheese 1/2 C. nuts
1/4 lb. marshmallows (miniatures)
Cherries for color 1 C. cream, whipped

Drain pineapple. Heat juice to boiling.
Add jello. Add sugar and chill till partially
thick. Then fold in pineapple and remaining
ingredients. Turn into mold and chill until
firm.

Mrs. George Bernstein

CUKE SALAD

3/4 C. hot water 1 pkg. lime jello
4 Tbsp. lemon juice 1/2 C. mayonnaise
1/2 C. sour cream Grated cuke
Grated onion Dash salt
Mold individual or pan.

Mrs. Eli Kenner

LEMON APRICOT MOLD

2 pkg. lemon jello Juice of canned fruit
1 can apricot nectar (small, to equal 4 C.
liquid.)
10 cloves, whole
Boil all liquid with the cloves for 5 min.
Strain over jello. Core and put in fruit.
Set.
Dressing: 1/2 pt. whipping cream
1 sm. pkg. cream cheese 15 marshmallows
Place in refrig. overnight. Whip good. Put
on mold or molds.

Mrs. Eli Kenner

BEET SALAD

1 lg. can cubed beets 1 C. chopped celery
1 apple, chop in cubes 1/4 C. nuts, chopped
Salt to taste
Dip apples in orange or lemon juice. Then add
remaining ingredients. Moisten with mayonnaise
and chill.

Mrs. Robert Karon

TOMATO ASPIC SALAD

2 C. tomato juice, heated 1 pkg. lemon jello
2/3 C. chopped sweet pickles or chopped olives

Put tuna in bottom of jello mold. Then add as-
pic and set.

CRANBERRY TUNA SALAD

2 cans tuna 1/2 C. olives
2 hard boiled eggs 1 Tbsp. onion
1 C. celery 1 C. salad dressing
Salt 1 pkg. Knox gelatin

Dissolve gelatin in 1/4 C. cold water. Add
1/2 C. boiling water to gelatin and add tuna,
diced celery, chopped olives, eggs, grated
onions, dressing and salt. Pour into 9x11"
oiled pan. Put in refrigerator while making
top mixture of the following:
1 pkg. lemon jello 1/2 C. orange juice
1 can jellied cranberry sauce
3/4 C. hot water

Beat with beater until smooth. Pour over tuna
mixture and set.

APRICOT PINEAPPLE SALAD

3 pkgs. orange jello 1 #2 1/2 can apricots
4 C. hot water 1 #2 1/2 can crushed
1 C. combined juices pineapple

Dissolve jello in hot water. Add juices. Cool. Then add drained apricots, and drained crushed pineapple. Add 3/4 C. miniature marshmallows. Combine and set overnight in large cake pan or mold. Frost with the following: 2 Tbsp. butter, 1/2 C. sugar, 3 Tbsp. flour, blend in 1 C. of juice and beaten egg. Cook until thickened. Cool; add 1 C. cream, whipped. Decorate with half apricot and mint leaf.

SNOWBALL SALADS

10 canned peach halves
2-3 oz. pkgs. cream cheese
1/3 C. heavy cream, whipped
1 1/4 C. shredded coconut
1-3 oz. can candied fruit and peels

Drain peaches and dry thoroughly. Mash 1 pkg. cream cheese with fork; add candied fruit and mix well. Fill peach halves with mixture and place two halves together; fasten with toothpicks; add whipped cream to 1 pkg. cream cheese and roll peaches in mixture until coated and then roll in coconut. Chill. Serve on crisp lettuce. Serves 5.

CRANBERRY SOUR CREAM SALAD

2 pkgs. cherry jello 2 C. boiling water
1 tall can cranberry sauce 1 pt. sour cream

Add cranberries to jello and water. After it has been cooled, add sour cream.

VEGETABLE JELLO

1 C. tomato soup, beat 1/2 C. sour cream
1 pkg. lemon jello 1 C. mayonnaise
1 C. celery, cut fine 1/2 C. onion, grated
1/2 C. green pepper, cut fine 1 C. cottage cheese

Mix all and pour into mold. Chill.

Mrs. Richard Karon

CHERRY LIQUOR JELLO MOLD

5 pkgs. raspberry or cherry jello
1 C. liquor 2 cans sweet pitted Bing cherries

Drain 2 cans of cherries and save juice. Soak cherries in 1 cup of liquor. Take 3 C. boiling water and dissolve jello. All liquids combined should make 9 cups, if less add more water. Use large mold. Place about 1" of jello in mold and chill. Then press in cherries. Add rest of liquid and chill till mold is set.

Mrs. Robert Sigol

PEPPERMINT CRISP MOLD

1 pkg. lime jello dissolved in 1 C. hot water
Add 1 pt. peppermint crisp ice cream. Pour into jello mold. Also good with any combination of flavors.

Mrs. Harold Shapiro

GREENGODDESS SALAD for 12

1 pt. Hellman's mayonnaise 3 Tbsp. Tarragon
1 fresh garlic, mashed vinegar
1 bunch of parsley, chop
3 cans rolled anchovies (use oil too)
Stir up and cover in refrigerator.
2 lg. heads of lettuce, broken up in pieces
3 lg. cucumbers sliced thin.

BEAN SALAD

Make 12 to 24 hours ahead.

1 #2 can small whole green beans
1 #2 can small whole wax beans
1 can kidney beans
1 lg. sweet red onion, thinly sliced in rings
1 lg. green pepper, sliced thin
1 C. vinegar
1 C. sugar
1/4 to 1/3 C. salad oil

Drain beans. Add onion and green pepper. Mix together vinegar, sugar, and salad oil. Pour over beans. Mix and refrigerate overnight. Serves 10-12.

Mrs. I. Alpert

BING CHERRY SALAD

1 pkg. lemon jello and 1 pkg. cherry jello mixed together. 4 C. liquid including cherry juice. When congeals add 2 cans #2 Bing Cherries and 1/2 C. cashew nuts.
DRESSING: 1 C. whipped cream 1/4 C. cashews
10 marshmallows cut in small pieces
1/2 C. salad dressing Let stand 1 hour before serving.

Mrs. Ralph Altman

FIVE CUP FRUIT SALAD

1 C. coconut, flaked 1 C. thick sour cream
1 C. pineapple, cut in pieces
1 C. mandarin oranges 1 C. marshmallows
Let stand and chill.

Mrs. H. S. Karon

GREEN GODDESS DRESSING

1 lg. bunch parsley 2 cans anchovies
1 clove garlic 1 pt. mayonnaise
Juice of 1 1/2 lemons

Grind above through fine cutter. Add to mayonnaise; add juice. Serve with any greens.

CHICKEN CRANBERRY PARTY SALAD

Chicken Layer:

2 Tbsp. gelatin 1/4 C. cold water
2 cans cream of chicken soup 1/4 C. mayonnaise
1 Tbsp. minced parsley
Soften gelatin in water. Heat 1/4 C. of soup. add gelatin and dissolve. Stir dissolved gelatin into remaining soup; cool. Fold in mayonnaise and parsley. Pour salad into 6 cup mold. Chill until firm.

Cranberry Layer:

1 15 oz. can jellied cranberry sauce
1 Tbsp. gelatin 1/4 C. cold water
Crush cranberry sauce. Soften gelatin in cold water, and set in a pan of hot water to dissolve. Mix gelatin and cranberry sauce, and pour on top of firm chicken layer. Chill until cranberry layer is firm. Unmold, and serve on greens.

Mrs. Norman Canonker

MINT SHERBET RING

Put 3 pts. slightly softened lemon sherbet in bowl. Beat quickly with mixer. Mix in 3/4 tsp. mint extract and tint a pale green with food coloring. Cut 6 strips wax paper 1" wide 12" long. Lay them in 5 cup ring mold with ends of strips up. Pack sherbet. Freeze firm. Fill center with 1 qt. washed and sweetened strawberries. Garnish mint.

Mrs. Melvin Cohen

TUMBLE JUMBLE SALAD

1 C. cubed tangerines 1/2 C. salted peanuts
1 C. diced grapefruit 1 C. shredded cabbage
1 C. diced apples 1/3 C. walnuts
1 Tbsp. lemon juice 4 Tbsp. salad dressing

Blend and chill before serving.

YUMMY SALAD

2 pkgs. jello 1 pt. cultured cream
1 qt. berries 1 C. crushed pineapple
1 C. miniature marshmallows
10-12 cherries, cut up 2 C. hot water

Make dressing of cream, marshmallows and cherries the day before. Mix and put in refrig. and stir occasionally.

PIMENTO CHEESE MOLD

1 pkg. lemon jello 2-3 tsp. vinegar
1/2 tsp. salt 2-3 dashes Tabasco sauce
1 C. hot water 1/2 C. chopped celery
15 oz. pimento cheese 2 Tbsp. chopped green
3/4 C. water pepper
1/4 C. finely chopped onions
1/2 C. salad dressing

Dissolve gelatin and salt in hot water. Add cheese spread and salad dressing. Beat smooth with electric mixer. Stir in cold water, vinegar and Tabasco sauce. Chill until partially set. Add remaining ingred. Pour into individual molds or 3 cup form. Unmold.

HALIBUT SALAD

1 lb. halibut Pimento
Egg, hard boiled Green pepper
Celery

Miracle whip mixed with chili sauce (1 part dressing to 1/2 part chili) Clean fish and let stand in salt several hours. Boil 1 qt water, 2 Tbsp. vinegar, 1/4 tsp. whole pepper, 1 Tbsp. onion, cut fine until water is well flavored. Add fish and few slices at a time. Let simmer until the flesh is firm and leaves the bones. Remove bones. When cool flake, sprinkling lemon juice over it, plus additional salt and pepper. This can be done the day before using salad. Add eggs, celery, green pepper and pimento, add salad dressing carefully. 4-5 lb. halibut, 1 doz. eggs will serve 18 people. 8 lbs. halibut, 20-22 eggs will serve 30 people
Mrs. S. L. Goldish

SALMON SALAD

1 pkg. lemon jello 1 tsp. salt 1 C. celery
1 3/4 C. hot water 1/2 C. dressing 1 pimento
1 can salmon 1/2 green pepper
1/2 tsp. salad mustard 2 tsp. vinegar
1 C. canned peas 1/2 C. cream

Dissolve jello in hot water. Set and whip. Flake salmon, cut celery and green pepper fine, drain peas. Mix with remaining ingredients, except cream and add to whipped jello. Whip cream and fold in last. Set in flat pan and set overnight in refrig. Cut in squares.

To unmold gelatin salads easily, brush inside of mold with thin film of salad or olive oil.

JELLO SALAD

1 pkg. lime jello 1 pkg. lemon jello
2 C. boiling water
Let cool and partly set.
Add 1/2 pt. cream, whipped
1 C. salad dressing 1 C. cottage cheese
2 tsp. horseradish
Mix with jello. Add 1 can #2 crushed pineapple
juice and all. Do not drain.

Mrs. Eli Kenner

FROZEN SALAD

1/4 lb. cream cheese 1/4 C. green olives
1 C. cream 1 C. mayonnaise
1/4 C. green cherries 1/2 C. crushed pineapple
1/4 C. marschino cherries

Moisten the cheese with mayonnaise, mix until smooth, add cherries and olives, chopped, then the crushed pineapple, and lastly the whipped cream. Mix all together thoroughly and put into freezing tray. Freeze 3 hours.

SWEET AND SOUR SAUCE FOR VEGETABLES

1/2 C. brown sugar 1/3 C. vinegar
3/4 C. liquid from veg. being used
1/8 tsp. each salt, pepper, cinnamon, ginger,
allspice and cloves
8 gingersnaps

Melt brown sugar in saucepan. Add liquid, vinegar and spices and thicken with gingersnaps. Let simmer a few minutes until blended. Add the veg. and heat.

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