

FAVORITE RECIPES



By THE WOMEN

of

*Teaneck
Presbyterian Church*

TEANECK, N. J.

1938

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BREADS

Coffee Cake, Rolls, Waffles and Muffins

GRAHAM BREAD

1 cup Graham flour
1 cup white flour
1 egg
 $\frac{1}{2}$ cup molasses, fill cup with sugar
 $\frac{1}{2}$ cup sour milk, fill cup with sour cream
1 teaspoon soda,
1 scant teaspoon salt
Bake slowly approximately 45 minutes

Edna Taylor

APPLE SAUCE ROLL

$1\frac{1}{2}$ cup thick sieved apple sauce
2 cups bisquick
 $\frac{2}{3}$ cup milk
 $\frac{1}{4}$ cup butter
1 cup sugar
 $\frac{1}{2}$ cup water
1 teaspoon vanilla

Make baking powder biscuit dough out of the bisquick and milk. Melt butter in a pan approximately 6" x 8" and at least 2" deep. Boil sugar and water 5 minutes. Add vanilla. Roll out the biscuit dough into a rectangle 7 x 10 inches. Spread with thick apple sauce. Roll up into a roll as a jelly roll. Cut into 8 slices. Place slices cut side up on the hot melted butter in pan. Pour over these slices the boiling syrup. Put at once into hot oven. 450 degrees. Bake 20 minutes or until cake is done. Serve hot or cold with plain or whipped cream.

Miriam Middlemas

DANISH PRETZEL

$\frac{1}{2}$ lb. butter
3 tablespoons sugar
2 eggs
 $\frac{1}{2}$ cup milk
1 lb. flour
4 teaspoons baking powder
1 tablespoon cut citron
Raisins and almonds

Shape into oval loaf and garnish with some of the nut meats and cherries. Sprinkle with sugar.

Bake on cooking sheet in hot oven (375 degrees) 20 minutes.

Adeline Burger

QUICK CINNAMON BREAD

1 cup flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
8 tablespoons melted butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon cinnamon
1 egg
 $\frac{1}{2}$ cup milk

Mix and sift dry ingredients, add $\frac{1}{2}$ cup of milk, 1 egg beaten, melted butter. Spread in greased pan and sprinkle with sugar and cinnamon mixed together. Bake in quick oven 15 minutes. (Crisco Pan).

Page Four

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TEANECK RECREATION

BOWL TO KEEP FIT

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Opp. Teaneck Town Hall

ORANGE BREAD

1 loaf 8x4x3 inches. 350°F, 45-60 min.
I. 2 T shortening
 $\frac{1}{4}$ c sugar
1 egg
II. $1\frac{1}{2}$ c sifted flour
1. Cream sugar into fat, beat in egg thoroughly.
II. Mix and sift dry ingredients.
III. Add dry alternately with wet ingredients, beginning and ending with the dry.
IV. Stir in orange marmalade until rather evenly distributed in dough.
Pour into greased waxed paper.

Miss Estella Littel

GRAPE-NUT BREAD

Soak for 10 minutes.

1 cup grapenuts
1 cup milk
1 cup water

Add.

4 c. flour
4 t. baking powder
1 c. sugar
1 beaten egg.

Let mixture stand one hour in greased pan in which they are to be baked.

Bake 40 min. in moderate oven.

Make 2 small loaves.

Madeline Valentine

WAFFLES

2 tablespoons baking powder
2 cups flour
1 teaspoon salt
3 eggs beaten light
 $1\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup melted shortening
Add liquid ingredients to the sifted dry ingredients and beat until smooth.

Bernice W. Littel

DATE BREAD

1 cup boiling water poured over dates let cool
1 pkg. dates cut in small pieces
Cream butter size of an egg
 $\frac{3}{4}$ cup sugar
1 egg
1 cup nut meats
 $1\frac{1}{2}$ cups flour
1 teaspoon baking soda
Bake about one hour in a slow oven

Mrs. Lottie Treadwell

Page Five

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COFFEE CAKE

1 cup lukewarm milk	4 cups flour after sifting
1 Tablespoon sugar	1/2 lb. Butterine
1 cake yeast	2 tablespoon sugar
Let stand about 10 minutes.	1 tablespoon salt
3 egg yolks	

Mix like pie crust then add milk and let stand in cool place over nite. Roll out spread with butter sugar and cinnamon.

Roll up like jelly roll form in a ring. Let rise to double bulk. Bake in slow oven.

Ruth Lewis

FRIGIDAIRE ROLLS

1 cake compressed yeast	2 cups lukewarm water
1/2 cup sugar	1 egg
1 teasp. salt	7 cups flour
3 tablesp. shortening	

Crumble yeast into large mixing bowl. Add sugar, salt and water. Add well beaten egg. Sift flour once before measuring, add flour and beat well. Add melted shortening and mix in remainder of flour. Let rise to double its bulk. Punch down, cover tightly, and place in refrigerator. About 1 hour before baking remove desired amount of dough. Shape into small rolls and place on greased pan. Let rise slowly to double their bulk, then bake in hot oven (425) for 20 to 25 minutes.

Lita F. Bower

SPOON CORN BREAD 400° F. 25 min.

Mix 2 cups cold water with 1 cup white corn meal, and bring slowly to the boiling point. Cook five minutes.

Add:

1 cup milk
1 Tablespoon shortening
1 teaspoon salt
2 well-beaten eggs, and beat thoroughly.

Bake in a well-greased pan, serve from it with a spoon
Bernice W. Littell

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MUFFINS, HONEY AND RICE KRISPIE

2 cups Rice Krispies	1 egg
4 teaspoons baking powder	1 cup milk
3 tablespoon butter	1/4 teaspoon salt
1/3 cup honey	2 cups flour

Blend butter—honey—egg

Sift dry ingredients—add alternately with milk

Fold in Krispies

Bake 20 minutes in hot oven

Dorothy B. Hook

SOUPS and CHOWDER

CORN CHOWDER

Four medium-sized potatoes, sliced thin, one large onion sliced; cover with boiling water and cook until soft. Add one can corn and one quart sweet milk. Let come to boil, season with pepper, salt and small piece of butter.

Mrs. Martin

CABBAGE SOUP

3 quarts water	2 potatoes
1/2 lb. bacon (lean)	1 clove
1/2 lb. lamb shoulder	4 leeks
or breast	1 turnip
2 carrots	1 cabbage
4 onions	1 piece of yellow squash

Bring to a boil all but cabbage and potatoes and scim; add salt and pepper and cook for 2 hours. Add cabbage cut in big pieces and diced potatoes; cook until well done.

Mrs. H. H. Davis

CREAM OF CLAM SOUP

1 doz. clams chopped fine or	2 hard boiled eggs
1 can minced clams	dash cayenne pepper
1/2 cup rice	parsley and salt
1 potato diced finely	butter size of an egg
1 quart milk	

Cook rice and potatoes in a little water until done. Add minced clams and hot milk and cook a few minutes longer. DO NOT BOIL. Cream butter and egg yolks together and add with the finely chopped whites. Add salt, parsley and pepper

Mabel Cope

Page Seven

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MEAT and MEAT SUBSTITUTES

YORKSHIRE PUDDING

- 2 eggs $\frac{1}{2}$ cup flour
1 cup milk $\frac{1}{2}$ teaspoon salt
1 tablespoon beef dripping

Beat egg and add the milk. Stir in flour and salt. Beat the mixture with egg beater for 3 minutes. Melt dripping in a shallow pan and pour the mixture over it. Bake in a hot oven (450 degrees) until nice and brown, about half hour. Serve with roast beef.

Margaret Clough

MEAT LOAF

- $1\frac{1}{4}$ lbs. round steak 1 can tomatoe sauce
 $\frac{1}{2}$ lb. salt pork 1 cup milk
ground together 2 eggs beaten
 $\frac{1}{2}$ cup cracker crumbs
few shakes of salt and pepper

Mix thoroughly and pack in pan, the bottom of which is lined with sliced onions. Place 3 or 4 strips of bacon on top of meat loaf and bake in a moderate oven $2\frac{1}{2}$ hours.

Helen Weeks

SPANISH NOODLES

- 2 good sized onions $\frac{1}{2}$ can green peas
 $\frac{1}{2}$ lb. ground round steak $\frac{1}{2}$ teaspoon salt and pepper
1 cup cooked wide noodles 1 can tomato soup

Simmer onions — sear steak. Put in baking dish mixed with noodles and peas. Pour tomato soup over top. Sprinkle with crumbs and bake until brown and cooked through.

Jeannette Ecke

CHOP SUEY

- $1\frac{1}{2}$ lb. chopped beef, seared 10 minutes
1 cup celery, chopped
1 green pepper, chopped
1 onion
1 can kidney beans
1 can tomatoes
1 tablespoon salt
1 package noodles, (cooked and drained)
1 cup fine bread crumbs sauted in
 $\frac{1}{4}$ cup butter

Mix and bake in slow oven 1 hour

Bernice W. Littel

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ONE POT MEALS

- NO. 1. 1 lb. round steak cut in cubes
3 to 4 medium onions
above browned in butter
2 lbs. fresh lima beans
2 green peppers
1 large bunch carrots

Put in a tightly covered pot, season well and simmer two hours.

- NO. 2. 1 lb. chopped round steak
 $\frac{1}{4}$ to $\frac{1}{2}$ lb. bacon cut in pieces
above browned
2 large onions
1 can tomatoes or 4 large fresh ones
1 can kidney beans
2 green peppers
 $\frac{1}{2}$ package spaghetti, boiled
Simmer slowly $\frac{1}{2}$ hour.

Lisbeth Thompson

HAM LOAF

- 2 lbs. ground smoked ham, raw, well blended with
 $1\frac{1}{2}$ lb. ground fresh ham 1 cup milk
2 eggs, well beaten 1 cup bread crumbs
seasoning

Mold in loaf. Bake covered in medium oven (350°) 2 hours. When about half done (or slightly brown) baste with following syrup:—

- $1\frac{1}{2}$ cups brown sugar $\frac{1}{2}$ cup water
1 teaspoon mustard $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup vinegar

Combine above and boil five minutes.

Madeline Valentine

LOBSTER a-la-NEWBURGH

- 2 large cans of lobster 1 cup grated swiss cheese
1 lb. fresh mushrooms $\frac{1}{2}$ pint cream
2 teaspoons butter
2 tablespoons flour, salt, and pepper

Make a smooth white sauce with butter, flour, and cream. Cut mushrooms into small pieces and cook for a few moments in butter, add thick to the sauce—break lobster into small pieces simmer, add to the other mixture and cook 20 minutes.

Mrs. Macy

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ROLLED FLANK STEAK

To about 2 lbs. Flank Steak

- | | |
|----------------------|---------------------------|
| 4 tablespoons butter | 2 teas. poultry seasoning |
| 3 sliced onions | salt and pepper |
| 3 cups Bread crumbs | Parsley |

Have butcher cut pockets in steak.

Melt butter and add onions—saute till light brown.

Add bread crumbs, seasoning. Fill pockets with stuffing and fasten with skewers.

Roast in hot oven for about 1½ hours. Make gravy from pan drippings.

Cora Davenport

SAVORY DRIED BEEF AND RICE

- | | |
|----------------------------------|---------------------------|
| 1 seeded green pepper diced | 3 cups hot water |
| 1 medium onion, peeled and diced | 1 cup uncooked white rice |
| 3 tablespoons butter | 1 tablespoon salt |
| 2 cups canned tomatoes | ¼ lb. dried beef |
| | 3 tablespoons butter |

Cook the green pepper and onion in 3 tablespoons of butter until tender. Then add the tomatoes and 1 cup water, and heat to boiling. Then add the rice and salt; cover and cook half hour over low heat, stirring occasionally to prevent sticking. Now add the remaining 2 cups water and cook half hour longer or until the rice is tender. Meanwhile shred the dried beef, cover with boiling water and let stand 2 minutes; then drain and saute in the butter until it begins to crisp. Just before serving, add the dried beef to the rice mixture, blend well and serve. Serves 6. 1 lb. chopped beef or lamb may be sauteed in the butter and substituted for the dried beef. This also makes an excellent dish to serve without the addition of any meat for a meatless meal or with cold cuts.

Stella Jennings

CHEESE SOUFFLE

- | | |
|--|---------------------|
| 1 cup milk (scalded) | 2 tablespoons flour |
| 3 tablespoons butter | ½ teaspoon salt |
| ¼ to 1/3 lb. American cheese (slightly more) | |
| or 3 envelopes Krafts grated American | |
| 4 eggs | 1 pinch soda |

Melt butter, add flour and grated cheese. Add scalded milk and cook until thickened. Add well beaten egg yolks. Allow to stand until cold. Fold in stiffly beaten whites to which soda has been added. Bake in pan of water for 45 minutes. at 350°. Serves 4-5.

Lisbeth Thompson

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CASSEROLE of MEAT and SPAGHETTI

- | |
|------------------------------------|
| 2 lbs. lean beef ground |
| 2 minced onions |
| 1 teaspoon ground celery |
| parsley, sweet marjoram |
| mixed |
| salt and pepper |
| ½ lb. mushrooms |
| 2 cans (more if desired) spaghetti |
| ketchup |

Cook mushrooms in boiling water to which a little lemon juice is added. This will keep them from getting dark. Brown onion in butter add meat and seasonings and cook till meat is finished. Place meat mixture, mushrooms, spaghetti in casserole. Pour ketchup over mixture and reheat in oven.

Cora Davenport

HAM

- | | |
|---------------------|---------------------------|
| 1½-2 inch slice ham | ½ cup brown sugar |
| Put in frying pan | ½ cup raisins |
| place in pan | 1 small bottle ginger ale |
- Cook over a slow fire till ham is tender.

Mrs. J. M. Grady

BLANQUETTE de VEAU (VEAL)

- | | |
|--------------------------------|---------------------|
| 4 oz. butter | ¼ lb. mushrooms |
| 1 tablespoon flour | 6 onions, whole |
| parsley | 1 leaf laurel theme |
| 1 white onion, finely chopped. | |

Melt butter, add flour and cook until lightly browned. Add 1 glass warm water and cook until thick. Add cut mushrooms, salt, pepper, onions, chopped parsley, thyme, laurel and meat cut in pieces. Cook until well done.

Mrs. H. H. Davis

STEAK PIE

- | |
|---|
| 1 lb. round steak sliced thin or shoulder steak |
| or ½ lb. of each or chick. ¼ lb. lamb or beef |
| kidney. |

Melt fat in small pan and brown meat which has been rolled in flour to which salt and pepper has been added. Add 1 cup boiling water and one sliced onion and stew slowly until tender. Allow to cool somewhat or entirely and place in deep baking dish and cover with regular pie crust rolled thick. Recipe for one pie will make sufficient crust.

Edna Taylor

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SALMON MOLD

2 cups salmon, flaked very fine
1/2 tablespoon flour
1 teaspoon mustard
1/2 tablespoon salt
few grains cayenne
1 1/2 tablespoons sugar

Mix and add other ingredients in order given, except that salmon should be added last of all, and after cooking in double boiler until thick.

2 egg yolks
1 1/2 tablespoons melted butter
3/4 cup milk
1/4 cup vinegar
3/4 tablespoon gran. gelatin soaked in
2 tablespoons cold water

Fill molds rinsed with cold water, let stand until set.

Miss Estella Littell

CASSEROLE OF LIMA BEANS

Ingredients:
1 pt. dried lima beans
1/8 teaspoon soda
1 pound stew beef (chuck)
1 1/2 teaspoon salt
boiling water
1/8 teaspoon pepper
3 onions
2 cups stewed tomatoes
4 tablespoons flour
3 tablespoons drippings or bacon fat

Method: Soak beans over night, drain and cover with fresh boiling water, add soda and parboil. Drain again. Cut beef in inch cubes, brown it with onions in drippings and roll in flour and seasoning. Place in casserole in layers, with beans and tomatoes alternating. Barely cover with boiling water and cook two and one-half hours in a slow oven, adding more water if necessary. Any left-over vegetables may be added to this mixture, making a delightful tasty dish.

Miss Allring

TUNA-MUSHROOM LOAF

7 oz. can Tuna fish
1 can condensed mushroom soup
2 cups soft bread crumbs
2 eggs
1 small onion
1 green pepper
1 can pimento add salt

Grind together tuna fish, onion, pepper and pimento, add beaten eggs, bread crumbs, salt and condensed mushroom soup and mix well, pack into greased loaf pan and bake 30 minutes at 350°. Serves about 4 or 5.

Helena M. Rowland

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BAKED HAM VIRGINIA STYLE

Boil ham until tender. Then remove skin or strings and mix together 1 cup brown sugar, 1 teaspoon dry mustard, dash ground cloves. Make this into a thick paste and spread over ham. Put in a hot oven and brown.

Mabel Cope

MACARONI AND EGG

1 package elbow macaroni cooked in salted water. While cooking put in double boiler.

1 quart milk
1/4 lb. cheese sliced thin
rounded teaspoon salt
1/2 teaspoon dry mustard
small lump of butter

and heat until cheese is melted. Put into greased baking dish (large) 3 eggs. Beat well, combine with contents of double boiler then drain and add macaroni. Stir well. Bake in hot oven until firm, about 15 or 20 minutes. This makes about 12 servings.

Mrs. N. R. Romaine

SCALLOPED CRABMEAT

Melt 4 tablespoons butter, add 4 tablespoons flour and stir until smooth. Add 2 cups thin cream and stir constantly until creamy and smooth. Add 1/2 teaspoon salt, a few grains pepper, 1/2 teaspoon Worcestershire sauce and 1 pint crab flakes. Turn into buttered ramekins and sprinkle with buttered bread crumbs. Bake in moderate oven until crumbs are delicately browned

Mrs. Martin

TUNA-MUSHROOM CASSEROLE

1 pkg. noodles, boiled and mix while hot with
1 can mushroom soup
1 cup milk
1 can tuna fish, flaked

Pour into well-greased pan or casserole and bake 30 minutes in a moderate to hot oven.

Mrs. Marion Whiting

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SALADS

SUNSHINE SALAD

- | | |
|------------------------|----------------------------|
| 2 tablespoon gelatin | 1/2 cup nut meats |
| 1/2 cup peach juice | 1 cup chopped peaches |
| 1 cup orange juice | 1 cup chopped red cherries |
| 1/4 cup powdered sugar | 1 cup cream whipped |

Soak gelatin in peach juice cold and dissolve over hot water, then add other ingredients, but in molds to set.

Mrs. Allsop

MOLDED SHRIMP SALAD

- | | |
|--------------------------|-----------------------------|
| 1 small can tomatoes | 1 small onion |
| 2 large pieces of celery | cook 10 minutes and strain. |
- Soak 1 tablespoon gelatine in 2 tablespoons cold water and dissolve in 1 cup of above (hot).
- Add 1 tablespoon vinegar
2 tablespoons sugar 1/8 salt
- To this add
1 can shrimp (flaked)
1 cup diced celery and green pepper or pimento
- Serve 6 small portions

Madeline Valentine

ELBOW MACARONI and TUNA FISH SALAD

- | | |
|---------------------------|--------------------------|
| 1 box elbow macaroni | 2 tomatoes |
| Medium size can tuna fish | 1 hard boiled egg |
| 1 head iceberg lettuce | Salad dressing |
| 1/2 green pepper | Salt and pepper to taste |

Cook and drain macaroni, shred the tuna fish, take the core of the lettuce and cut up the salad on. Cut up the pepper and tomatoes. Mix well all together, season well with salt and pepper and salad dressing, and arrange on lettuce leaves on platter and slice the hard boiled egg on top.

Jeannette Ecke

FRUIT SALAD DRESSING

- | | |
|-------------------------|--------------------------|
| 2 eggs beaten | 1/2 cup sugar |
| 1/2 cup lemon juice | 1/2 teaspoon corn starch |
| 1/2 cup pineapple juice | |

Cook together in double boiler until thick. Nice for all fruit combinations. Particularly refreshing in very hot weather.

Stella Jennings

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SALAD DRESSING

To be used for Potato Salad, Cold Slaw or Deviled Eggs.

- | | |
|-----------------------|------------------------|
| Small piece of butter | 1/2 cup strong vinegar |
| Beat 2 eggs | 1/2 cup water |
| 3/4 cup sugar | 1 teaspoon mustard |

Add pinch salt and boil until thick. Add flour if necessary. Keep in ice box.

Miriam Middlemas

SALAD LOAF

Moisten 1 tablespoon of plain gelatin in 1/4 cup cold water. Dissolve in 3/4 cup boiling syrup drained from a No. 2 - 1/2 can Fruit Cocktail. Cool, fold in one package of Cherry gelatin in 1 cup of boiling water. Add 1 cup of cold water and cool. Place half the fruits in loaf pan. Cover with 1 cup of Cherry gelatin. Chill until set; pour in cheese and mayonnaise mixture; chill again until set; top with remaining fruits and gelatin. Chill well and serve with salad greens.

Mrs. H. O. Forrest

PINEAPPLE CREAM FROZEN SALAD

1 package lemon jello to which has been added a pinch of salt.

- | |
|---|
| 1 can crushed pineapple drained. Small size |
| 2 packages Philadelphia cream cheese |

- | | |
|----------------|------------------------|
| 1 pimento | 2/3 cup nuts |
| 1/2 cup celery | 1/4 pint cream whipped |

Mash cheese with pimento and rest of ingredients. Put in freezing tray of refrigerator until frozen. Cut in squares and serve on lettuce. With less cheese and mixed fruit, it is not so rich.

Mabel McCalmont

SALAD DRESSING

- | | |
|----------------------|---------------------------|
| 1 can tomato soup | 3/4 cup vinegar |
| 3/4 cup of olive oil | 1 tablespoon grated onion |
| 1/2 cup sugar | salt, pepper, paprika |

Combine all ingredients and shake well.

Cora Davenport

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MOULDED HAM SALAD

- 1 tablespoon gelatine
- 2 tablespoons cold water
- soak and dissolve in $\frac{3}{4}$ cup hot stock
- 1 cup finely chopped boiled ham
- 1 cup cream, whipped
- $\frac{1}{4}$ teaspoon paprika
- Seasoning as needed

When gelatine mixture has begun to set fold in the other ingredients.

Serve with coral mayonnaise, made by adding the pulp of well drained and sieved pimientos to ordinary mayonnaise.

Lisbeth Thompson

FRUIT CUP

- 2 lemons, juice only
- 6 oranges, pared and sectioned
- 1 No. 2 can (1 lb. 14 oz.) white cherries
- 3 lbs. white or Tokay grapes
- 1 No. 2 can pineapple bits

Miss Estella Littell

VEGETABLES

CARROT MOLD

- 2 cups (mashed) carrots
- (drain, put thru ricer and seasoned)
- $\frac{1}{2}$ cup cracker crumbs
- 1 T. flour
- 4 egg yolks
- $\frac{1}{2}$ pt. cream (whipped)

Mix all, adding cream and beaten egg whites last

Put in buttered and floured mold (preferably a ring mold) and bake in a pan of water for 35 or 40 min. A slow oven.

Madeline Valentine

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CANDIED SWEET POTATOES

- 2 lbs. sweet potatoes or $\frac{1}{4}$ lb. butter
- 1 can whole sweet potatoes $\frac{1}{2}$ cup brown sugar
- Melt butter in heavy frying pan and add the sugar. Slice the potatoes into uniform pieces. Turn in butter and sugar mixture until thoroughly glazed. Place in shallow baking dish and brown under broiler.

Jeannette Ecke

HARVARD BEETS

Cook beets until tender. Remove skins and slice. Make sauce by cooking:

- 1 tablespoon constarch . . . $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup lemon juice or vinegar
- Pour over beets.

Mrs. H. O. Forrest

RED CABBAGE

- 1 head cabbage about 3 lbs.
- 3 tablespoons sugar Dash of pepper
- Vinegar added to taste Tsp. Salt

Wash cabbage, then slice very thin. Put on to cook without water. Cook very slowly about one hour. Add sugar and vinegar to taste when near done, also a small piece of butter and about 1 teaspoon flour mixed with a little water. Cook about 15 minutes more.

Jeannette Ecke

CORN PUDDING

- $\frac{1}{2}$ chopped green pepper $\frac{1}{4}$ teas. paprika
- $\frac{1}{2}$ chopped onion $\frac{1}{4}$ teas. mustard
- 2 heaping tbsp. butter $\frac{1}{2}$ cup milk
- 2 scant tbsp. flour 1 egg
- 1 teas. salt $\frac{1}{3}$ cup dried bread crumbs

To chopped pepper and onion, add butter and cook 5 min. Add flour, salt, paprika and mustard and blend well. Add milk slowly, stirring constantly. Add can corn and slightly beaten egg and bread crumbs. Mix well and turn into buttered crumbs and bake in over 400° for about $\frac{1}{2}$ hr. or until crumbs are brown.

Maud Davis

TEANECK RECREATION

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ICE CREAM and SHERBERTS

STRAWBERRY SHERBET

1 cup granulated sugar 1 cup crushed strawberries
3 cups water 2 tbsp. lemon juice
1 pkg. strawberry gelatine

Boil sugar and 1 cup water for 2 min. add gelatine and stir till dissolved. Add strawberries—lemon juice—2 cups water and cool.

Turn into tray and freeze—beating after mixture has begun to set. Do this every 30 min. until mixture is pretty well set.

Cora Davenport

ORANGE ICE

Serves 15 for dessert; 40-50 in fruit cup. Turn cold control to lowest point.

2 cups water
2 cups sugar
boil 5 min. to make hot sirup
 $\frac{1}{2}$ tbsp. gelatine softened in
2 tbsp. cold water and add to hot sirup
2 tbsp. lemon juice
1 cup orange juice
Grated rind of 1 orange
Add to above and freeze to mush
1 egg white, stiffly beaten, added to above and stirred in until very evenly distributed
Stir again during freezing period, if possible, to improve the texture.

Miss Estella Littel

MAPLE PARFAIT

1 cup maple syrup 1 pint whipping cream
3 eggs $\frac{1}{2}$ cup nut meats chopped fine
 $\frac{1}{2}$ tsp. salt may be added.

Beat egg yolks until thick. Add syrup and beat until mixed. Cook this mixture until thick. Allow to cool. Whip egg whites until stiff. Whip cream and add to beaten whites. Fold this into egg yolk mixture. Place in refrigerator and freeze.

Mabel Cope

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DESSERTS CAKES, ICING and FILLINGS

FROZEN CUSTARD

1 tsp. flour or cornstarch 2 eggs
 $\frac{1}{2}$ cup sugar 1 cup cream whipped
2 cups milk 1 tsp. vanilla

Blend the flour and sugar together with a little of the milk. When smooth, add the rest of the milk and place over flame. Stir until it comes to a boil. Remove from heat for a few minutes. Then add the 2 eggs which have been well beaten. Return to the fire and cook for about three minutes, stirring constantly. When cold, fold in the whipped cream, add the vanilla, and pour into refrigerator tray. Freeze at lowest temperature until frozen, stirring twice during the first hour.

Stella Jennings

ORANGE WATER ICE

1 cup sugar Grated rind of 1 lemon
2 cups water
Boil 5 min. Strain and cool, then add juice of $\frac{1}{2}$ lemon
 $11\frac{1}{2}$ cups of orange juice, pinch of salt. Place in freezing tray of refrigerator. Stir once or twice while freezing and allow about 4 hrs. Makes approx. 6 servings. (Brownies good served with this)

Mrs. Bridge

BISCUIT TARTONI

$\frac{3}{4}$ cup dry macaroon crumbs 1 cup cream whipped
 $\frac{3}{4}$ cup of milk $\frac{1}{4}$ tsp. vanilla
 $\frac{1}{4}$ cup of sugar $\frac{1}{4}$ tsp. almond extract
few grains salt

(1) Soak one-half ($\frac{1}{2}$) cup of macaroon crumbs with the sugar, salt and milk for 1 hour.

(2) Fold in the cream whipped, vanilla and almond extract.

(3) Fill paper cups with the mixture and cover with the remaining macaroon crumbs.

(4) Put cups in tray (freezing unit of refrigerator) and freeze.

Makes 9 portions.

Helen Weeks

TEANECK RECREATION

BOWL TO KEEP FIT

885 Teaneck Road

Opp. Teaneck Town Hall

RAINSFORD ISLAND PUDDING

(delicious and not too rich for children)

- | | |
|--------------------------|-----------------------------|
| 3 cups flour | 1/2 teaspoon salt |
| 1 cup molasses | 1 teaspoon soda |
| 1/2 cup crisco or butter | 1 teaspoon cinnamon |
| 1 cup hot water | and other spices as desired |
| 1 cup raisins (seedless) | |

Combine ingredients adding hot water in which soda has been dissolved last of all. Steam 2 hours or bake at 350 degrees like cake. If steamed place in hot oven a few minutes to dry off.

Sauce for Pudding

- | | |
|------------------------|--------------------------------|
| 1/2 cup of butter | 2 tablespoons cream (top milk) |
| 2/3 cup sugar | vanilla |
| cream together and add | dash of salt |

Note. The story that goes with this is that a dyspeptic physician was living on Rainsford Island for his health and to find a dessert he could eat, at last concocting this!

Mrs. N. R. Romaine

APRICOT CHARLOTTE

Soften 2 tablespoons of gelatin in 1/2 cup of cold water. Mix 1/2 cup of syrup drained from a can of apricots with 1/2 cup of water and bring to a boil. Add the gelatin and dissolve. Let it stand in a cool place until the mixture is slightly thickened and cold. Add 1 cup pureed apricots (put through a sieve) then beat the mixture until it is light and frothy. Add 2 cups of cream beaten stiff with 1/2 cup of powdered sugar and the grated rind of half a lemon. Fold the mixture over and over until well mixed.

Line the sides of a large mold with halves of ladyfingers, rounded sides out, or with strips of spongecake. Fill the mold with the apricot mixture and congeal in the refrigerator. Unmold and garnish.

Jane Cobbett

MARSHMALLOW-PINEAPPLE PUDDING

- | | |
|---------------------------------|----------------------|
| 4 large slices canned pineapple | 1/4 lb. marshmallows |
| | 1/2 pt. light cream |

Shred pineapple, cut marshmallows in small pieces (scissors may be dipped in cold water to make cutting easier) and pour cream over mixture. Should be made 24 hours before serving, stir several times to mix thoroughly. Serve 4 to 6.

Helena M. Rowland

TEANECK RECREATION

BOWL TO KEEP FIT

885 Teaneck Road

Opp. Teaneck Town Hall

COFFEE FLUFF

- | | |
|---------------------------|----------------------|
| 1/2 lb. marshmallows | 1 cup cream, whipped |
| 1/8 teaspoon salt | 1 teaspoon vanilla |
| 1 cup hot coffee beverage | |

Place marshmallows in top of double boiler. Add coffee and salt. Stir until smooth. Cool and chill in refrigerator until it begins to set. Beat until foamy with a dover beater and fold in whipped cream and vanilla. Pour into individual dessert dishes and return to the refrigerator for several hours.

This recipe may also be used for fruit fluff by substituting milk for the coffee beverage and adding 1 cup very finely chopped or crushed fruit. Peaches, raspberries and strawberries are especially good.

Stella Jennings

BAKED CUSTARD

- | | |
|---------------------|-------------|
| 3 eggs | 3 cups milk |
| 3 tablespoons sugar | Vanilla |
| salt | |

Beat the eggs enough to mix the yolks and whites and add the other ingredients. Pour into custard cups and set in a pan of hot water. Bake in a moderate oven 375 degrees for 40 minutes or until the custard is set. This may be tested by trying with a knife which will come out clean when the custard is baked.

Mrs. Wm. Volz

APPLE CRISP

- | | |
|----------------------|---------------------------|
| 7 tablespoons butter | 1/2 cup raisins |
| 8 large apples | 1 cup brown sugar |
| 1 teaspoon cinnamon | 3/4 cup whole wheat flour |
| 1/2 cup cold water | |

Butter, a casserole. Add sliced apples mixed with raisins. Pour the water and cinnamon over them. Now mix the butter, sugar and flour together with fingers until of a crumb consistency. Spread over the apples. Chopped nuts may be added in place of the raisins if you desire. Bake uncovered for 30 minutes in a moderate oven. Serve warm with a little whipped cream. Baking temperature about 375 degrees.

Mrs. Wm. Volz

TEANECK RECREATION

BOWL TO KEEP FIT

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BAVARIAN DATE SLICES

- | | |
|--|------------------------------|
| 1 pkg. strawberry Jello | 12 marshmallows (finely cut) |
| 1 pt. boiling water | |
| 1/2 cup almonds (blanched and chopped) | 1 cup cream (whipped) |
| | 1/4 teaspoon salt |
| 12 dates (seeded and cut) | 6 drops almond extract |

Dissolve Jello in water. Chill. When slightly thickened, beat with rotary beater until like whipped cream. Fold in nuts, dates and marshmallows, then cream to which salt and extract have been added. Turn into loaf pan. Chill until firm. Slice for 8. 12 English walnuts make good substitutes for the almonds.

Grace Taylor

COFFEE SOUFFLE

- | | |
|---------------------------|--------------------------|
| Mix | 1/3 cup granulated sugar |
| 1 1/2 cups coffee | 1/2 cup milk |
| 1 tablespoon Knok gelatin | Heat in double boiler. |

Slightly beat yolks of 3 eggs and mix with 1/3 cup granulated sugar and 1/4 teaspoon salt. Cook mixture until it thickens. Cool slightly and add whites of eggs beaten stiff and 1/2 teaspoon vanilla. Mould, chill, serve with whipped cream.

Maud Davis

PARADISE PUDDING

- | | |
|-------------------------------|------------------------|
| 1 box lemon jello | 1/2 dozen marshmallows |
| 1 pint hot water | cut fine |
| 1/4 cup sugar | 1/2 pint cream whipped |
| 1 small can crushed pineapple | |

When jello begins to set whip with egg beater, then add remaining ingredients and chill. Juice from pineapple may be used for one half the pint of hot water.

Mabel McCalmont

APPLE OR PEACH COBBLER

- | | |
|---------------------|---------------------------|
| 4 to 6 apples | 1 egg |
| 6 to 8 peaches | 1/2 cup milk |
| 1/2 cup sugar | 1 cup flour |
| 1 tablespoon butter | 2 teaspoons baking powder |
| 2 tablespoon Crisco | 1/2 teaspoon salt |

Rub pan with Crisco, fill 3/4 full with fruit. Sugar & spice if desired dot with butter. Pour cake batter over fruit and bake. Serve warm with whipped cream.

Ma Bridge

TEANECK RECREATION

BOWL TO KEEP FIT

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FIG PUDDING

- | | |
|-------------------------------|-------------------|
| 3 oz. beef suet | 1/2 cup milk |
| 1/2 lb. figs, finely chopped | 2 eggs |
| 2 1/3 cups stale bread crumbs | 1 cup sugar |
| | 3/4 teaspoon salt |

Chop suet and work with hands until creamy, then add figs. Soak bread crumbs in milk, add eggs well beaten, sugar and salt. Combine mixtures, turn into a buttered mold, steam 3 hours. Serve with yellow sauce.

YELLOW SAUCE

- | | |
|------------------------|--------------------|
| 2 eggs | 1 teaspoon vanilla |
| 1 cup granulated sugar | |

This pudding recipe is just enough to steam well in a 1 lb. coffee tin.

Mrs. H. O. Forrest

APPLE MERINGUE

Core, peel, slice thin, enough apples till you fill a pie pan.

- | | |
|-----------------------|-----------------------------|
| 1/2 cup sugar | 1/2 cup flour in a bowl |
| 1 tablespoon cinnamon | mix thoroughly till creamy |
| add to apples | add 1 egg |
| 1/2 cup sugar | 1/2 teaspoon baking powder |
| 1/2 cup butter | add 1/2 cup flour in a bowl |

Drop mixture by spoonfuls on top of apples and bake in slow oven for about 40 minutes.

Cora Davenport

CARAMEL SAUCE

- | | |
|------------------------|-------------------------|
| 2/3 cup corn syrup | 3/4 cup evaporated milk |
| 1 1/4 cups brown sugar | 4 tablespoons butter |

Cook together in a double boiler for 3/4 hour. Cool and then beat for five minutes. Make 2 cups of sauce.

Mabel Cope

CREAMY RICE PUDDING

- | | |
|---------------|-----------------------|
| 1 quart milk | 1/4 teaspoon salt |
| 1/3 cup rice | 1/4 teaspoon cinnamon |
| 1/2 cup sugar | |

Mix together in greased loaf pan and bake, stirring occasionally. Serve hot or cold.

Miss Estella Littell

TEANECK RECREATION

BOWL TO KEEP FIT

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RICE PUDDING

1 cup washed rice	1 tablespoon butter
1 cup milk	2 eggs
$\frac{1}{4}$ cup sugar	vanilla, nutmeg
$\frac{1}{2}$ cup raisins	

In a large sauce-pan boil 2 quarts of water. Add the washed rice. Cook 20 minutes, drain and pour hot water over it. Drain again and return to sauce-pan with the milk. Cook 10 minutes. Remove from fire. Stir in while hot sugar, raisins, butter and egg yolks. Flavor with vanilla and a sprinkling of nutmeg. Put into glasses. Beat the egg whites stiff, add 2 tablespoons of sugar. Flavor with 1 teaspoon vanilla and pile on top of pudding. Serves 6 or more.

Mrs. Allring

PUMPKIN CHIFFON PIE

3 eggs	1 tablespoon gelatine
1 cup sugar	$\frac{1}{4}$ cup cold water
$1\frac{1}{4}$ cups canned pumpkin	1 small pkg. ginger snaps
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup conf. sugar
$\frac{1}{2}$ teaspoon each salt, ginger, nutmeg and cinnamon	$\frac{1}{2}$ cup melted butter

Beat egg yolks and add $\frac{1}{2}$ cup sugar, pumpkin, milk, salt and spices. Cook in top of double boiler until thick. Soften gelatine in water and add to the hot pumpkin mixture. Blend thoroughly and chill. When it begins to set, fold in the egg whites which have been stiffly beaten and the rest of the sugar.

Make a crust by rolling the ginger snaps and measure $1\frac{1}{4}$ cups crumbs. Add conf. sugar and melted butter. Press firmly into pie plate. Pour in filling and keep in a cool place to set.

A thin coating of whipped cream over the top adds to its deliciousness.

Mabel Cope

STRAWBERRY MERINGUE PIE

$\frac{3}{4}$ cup sugar	1 pint berries, quartered
3 egg whites	and folded cold into
Beaten as for Meringue	cold meringue

Put into a baked pie shell and bake in slow oven 15 min. Cover with whipped cream.

Lisbeth Thompson

C. RICHTER & SON, Inc.

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PECAN PIE

Slow oven 340 degrees F. 40 minutes

2 eggs well beaten	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ cup sugar	1 cup chopped pecan meats
1 cup dark Karo syrup	

Put pecans in an unbaked pie shell, mix other ingredients and pour on top. Bake, cut pieces about $\frac{2}{3}$ usual size because of richness of this pie.

Bernice W. Littel

COCOANUT BUTTERSCOTCH PIE

1 cup firmly packed brown sugar, 6 tablespoons flour, $\frac{1}{4}$ teaspoon salt, $2\frac{1}{2}$ cups rich milk, 2 egg yolks, slightly beaten; 3 tablespoons butter, 1 teaspoon vanilla, 1 cup coconut, finely cut; 1 baked 9-inch pie shell, 2 egg whites, unbeaten; 4 tablespoons sugar.

Combine brown sugar, flour, and salt in top of double boiler; add milk and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, vanilla and $\frac{1}{2}$ cup coconut. Cool. Turn into pie shell. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining coconut. Bake in moderate oven 15 minutes, or until delicately browned

Mrs. Martin

STRAWBERRY CHIFFON PIE

1 tablespoon gran. gelatin	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup cold water	1 cup crushed strawberries
4 eggs separated	with juice
$\frac{3}{4}$ cup granulated sugar	$\frac{1}{2}$ cup heavy cream
1 tablespoon lemon juice	$\frac{1}{4}$ cup sliced strawberries

Add gelatine to water. Beat egg yolks slightly and add $\frac{1}{2}$ cup sugar, lemon juice and salt. Stir in double boiler until thick. Add gelatin, stir until dissolved. Add crushed berries. Beat 1 minute. Cool. As it thickens fold in the egg whites, beaten stiff into which $\frac{1}{4}$ cup sugar has been beaten. Fill pie shell. Chill and top with whipped cream and sliced berries.

Magaret Clough

G. RICHTER & SON, Inc.

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PEACH MERINGUE PIE

2 tablespoons tapioca 4 cups sliced fresh peaches
1 cup sugar 2 tablespoons lemon juice
1/4 teaspoon salt 2 egg whites
1 tablespoon melted butter 4 tablespoons sugar

Combine tapioca, sugar, salt, butter, peaches, lemon juice. Let stand for 20 minutes. Line a pie pan with pastry. Fill with peach mixture. Bake in hot oven 450 degrees for 15 minutes, reduce heat to 350 degrees and continue another 15 minutes.

Beat egg whites until foamy and add part of sugar.

Cora Davenport

PIE FILLINGS LEMON SPONGE PIE

1 cup sugar 1 teaspoon salt
Butter, size of egg sifted together
cream above 1 cup milk added alternate-
2 egg yolks ly with flour
1 lemon, juice and rind 2 egg whites beaten stiff
4 tablespoons flour and added lastly

Bake in uncooked pie shell in moderate oven about 1/2 hr.

Lisbeth Thompson

PUMPKIN PIE

Mix 2 cups steamed sifted pumpkin with 1/2 cup sugar, 2 slightly beaten eggs, 1/4 teaspoon salt, 1 1/4 cups rich milk, 1/4 cup molasses, 2 tablespoons ginger and 1 teaspoon cinnamon. Beat well. Line a pie plate with pastry, pour mixture into pans and bake, one hour.

Mrs. Martin

LEMON CHIFFON PIE

Use 1/2 recipe for 7" pie shell
9 or 10" baked pie shell
1/2 tablespoon gelatin soaked 10 min in
1/3 cup cold water
Drop 4 egg-yolks into top of double boiler with
1/2 cup sugar
1/4 cup lemon juice
1 grated rind, and cook until thick
Reduce heat, and add gelatin

Beat the 4 egg whites with 1/2 cup sugar until stiff, then fold into above mixture, removed from flame and pour into baked pie shell. Let stand until it has set before cutting.

Miss Estella Littell

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ORANGE MARMALADE

1 orange 1 grape fruit
1 lemon

Thick skinned fruit makes a firmer marmalade because of the additional pectin provided in the skin.

Slice very fine. Add twice the amount of water; let stand overnight. Boil until skins are tender. Measure and add an equal amount of sugar. Boil at a rolling boil, until it jellies on the spoon.

Bernice W. Littell

GRAPE JUICE

Wash and stem full ripened blue grapes. Cover with water and bring to the boiling point for a few minutes. Then put the juice thru a jelly bag, but do not squeeze. Add water and sugar to the cooked juice to taste, stir well and again bring to the boil and seal at once in air tight jars.

Mabel McCalmont

SPONGE CAKE

4 eggs 1 teaspoon baking powder
2 cups sugar Flavoring
2 cups flour 1 cup boiled milk

Beat eggs thoroughly. Add sugar slowly. Sift together flour and baking powder. Add to egg mixture. Add flavoring. Stir in the milk last. Bake in ungreased tube pan. Slow fire 65 minutes.

Mrs. Kornfield

RICE CAKE

1/4 lb. rice 1 small piece of fresh lemon
1 pt. milk skin
1/4 lb. sugar

Boil rice in milk until tender with lemon skin and sugar. Place cooked rice in mould, buttered and sprinkled with fine sweet cracker crumbs, and put in oven or double boiler and cook for 45 minutes. Take out of mould, cool and cover with the following cream.

Beat 4 egg yolks with 1/4 lb. sugar and teaspoon of vanilla. Add pint of milk and thicken in double boiler.

Mrs. H. H. Davis

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CHOCOLATE LAYER CAKE

2 cups brown sugar 1 level teaspoon soda
2 cups flour 1/2 cup butter
1/2 cup sour milk 3 eggs
1/2 cup strong coffee beverage 2 teaspoons vanilla
3 heaping tablespoons cocoa

Cream the butter and sugar together until fluffy. Add the eggs and beat well. Mix the dry ingredients and sift together. Add alternately with the milk and coffee. Put the vanilla in last. Makes two large layers or three small ones.

ICING

3 cups confectioner's sugar 2 tablespoons boiling water
2 tablespoons cocoa 1 teaspoon vanilla
2 tablespoons melted butter

Keep over very low flame while mixing. Heat it through but do not boil.

Stella Jennings

BUSTER BROWN CAKE

2 cups brown sugar 2 cups flour sifted with 1 tsp.
1/2 cup shortening B. P. and 1/4 tsp. salt
1 cup sour milk 1/2 tsp. vanilla
1 tsp. soda in milk

Make two layers. Ice with white boiled icing and spread grape jelly between the layers.

Ma Bridge

WHITE LAYER CAKE

3 cups sifted cake flour 1 1/2 cups powderer sugar
3 tsp. baking powder sifted
3/4 cup butter 1 cup milk
6 egg whites, stiffly beaten 1 tsp. vanilla
1/2 tsp. almond extract

Sift flour once, measure, add baking powder, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and almond extract. Bake in layer pans in moderate oven (375 F.) for 25 minutes. This makes 2 large layers or three small ones. Frost with Coconut Seven Minute Icing.

Stella Jennings

C. RICHTER & SON, Inc.**PLUMBING and HEATING CONTRACTORS****COR. PALISADE AVENUE and CEDAR LANE****Phone: TEaneck 6-0222**

SOFT GINGER CAKES

1 cup shortening 1/8 cup sugar
1 cup milk 1 cup molasses
3 eggs beaten well 3 cups flour
1 teaspoon soda 1 teaspoon cinnamon
1 teaspoon ginger

Cream shortening with sugar. Sift dry ingredients together and add alternately with combined milk, molasses and beaten eggs. Mix well. Bake in greased muffin tins in moderate oven. This batter may be kept in refrigerator if it is desired and bake all or some of the cakes at a later time. May be frosted with orange icing and chocolate sprinkles. (Good for Hallowe'en).

Edna Taylor

SPONGE CAKE

4 eggs rind
1 cup powdered sugar 3/4 cup bread flour
2 teaspoons lemon juice 1 1/2 teaspoons baking powder
1 teaspoon grated lemon 1/2 teaspoon salt

Beat egg yolks thoroughly and add sugar gradually, beating after each addition. Add lemon juice and lemon rind and beat again. Mix flour, baking powder, and salt and sift together twice. Sift into egg mixture and beat three minutes. Fold in stiffly beaten egg whites. Bake 55 minutes at 325 degrees. Serves 8.

Miriam Middlemas

3 EGG SPONGE CAKE

3 eggs, yolks beaten very lightly
add 1 cup sugar, beat again
4 tablespoons water
1 cup flour (sifted) to which 1/2 teaspoon of baking powder
have been added
Fold in stiffly beaten whites
Bake 10 to 12 minutes

If orange cake, use orange juice instead of water.
If mocha, use coffee instead of water.

ICING

1/2 cup sugar scant 1/4 cup water
Boil about 5 minutes and add to 1 egg white that has been beaten hard and stiff. Keep beating for a minute or two.

Mrs. Muller

C. RICHTER & SON, Inc.

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BANANA CAKE

Cream $1\frac{1}{2}$ cups sugar with $\frac{1}{2}$ cup of butter
3 bananas mashed with a silver fork
2 eggs well beaten
4 tablespoons sour milk—1 teaspoon soda dissolved in milk
 $1\frac{1}{2}$ cups flour 1 cup chopped walnuts
Bake 45 minutes in moderate oven

FROSTING

2 cups confectioner's sugar 1 whole egg
 $\frac{1}{2}$ cup butter 1 teaspoon vanilla

Beat well

*Mrs. H. O. Forrest***PINEAPPLE ICEBOX CAKE**

1 box (8 oz) graham 12 dates
crackers $1\frac{1}{2}$ doz. ladyfingers
1 No. 2 can (20 oz) crushed $\frac{1}{2}$ pint of cream
pineapple $\frac{1}{2}$ lb. of marshmallows

Crush crackers with rolling pin on board, this should make $2\frac{1}{2}$ cups of crumbs. Add pineapple, cut marshmallows in quarters and cut dates in small pieces. Line a square bread pan with waxed paper, split ladyfingers, line pan with them and fill with graham cracker mixture. Cover top with ladyfingers, put wax paper on top. Place in ice box for several hours.

*Mrs. Macy***CREAM PUFFS**

$\frac{1}{2}$ cup butter 4 eggs
1 cup boiling water 1 heaping teaspoon baking
1 cup flour powder

Heat water and shortening in sauce pan until it boils up well. Add, all at once, flour and stir vigorously. Remove from fire as soon as mixed. Cool and mix in unbeaten eggs, one at a time; add baking powder; mix well and drop by spoonfuls $1\frac{1}{2}$ inch apart on greased tin. Bake about 35 minn. in oven about 400 degrees. (Preheat 15 minn.) Fill with cream.

*Mrs. H. H. Davis***SEVEN MINUTE ICING**

2 egg whites 3 tablespoons water
1 cup sugar 1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon cream tartar a pinch of salt

Put in top of double boiler and beat seven minutes. If electric beater is used only 4 minutes is required.

Mabel Cope

C. RICHTER & SON, Inc.

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WHITE LAYER CAKE

$\frac{1}{2}$ cup butter ($\frac{1}{4}$ lb.)	1 teaspoon soda
2 eggs	1 teaspoon baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	$\frac{3}{4}$ cup sour milk or butter-
2 cups flour	milk

Cream the butter, sugar and eggs together. Sift the dry ingredients together and add to the creamed mixture alternately with the milk. Add the vanilla.

*Mabel Cope***NEVER FAIL CHOCOLATE CAKE**

1 egg	1 teaspoon vanilla
$\frac{1}{2}$ cup cocoa	1 teaspoon soda
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{2}$ cups flour	1 cup sugar
$\frac{1}{2}$ cup sour milk	$\frac{1}{2}$ cup boiling water

Put in bowl in order given. Do not mix until last item has been added. Then beat well and bake in moderate oven.

*Adeline Burger***DEVILS FOOD CAKE**

$\frac{1}{2}$ cup butter	salt
2 cups brown sugar	1 cup sour milk or butter-
2 eggs	milk
2 cups flour	2 squares chocolate melted
1 teaspoon soda	1 teaspoon vanilla
1 teaspoon baking powder	

Cream butter and sugar together and add well beaten eggs. Sift flour, soda, baking powder and salt together and add alternately to first mixture with the sour milk. Add chocolate and vanilla and bake in three layers 30 minutes in a moderate oven. (325 degrees).

*Mabel Cope***ORANGE CAKE FILLING**

1 egg beaten	Juice of $\frac{1}{2}$ lemon
$\frac{1}{2}$ cup sugar	1 heaping teaspoon flour
Juice and grated rind of 1 orange	$\frac{1}{2}$ cup water

Cook until thick and cool before putting between three layer cake. Use orange butter icing on top.

*Edna Taylor**Page Thirty-One*

C. RICHTER & SON, Inc.**PLUMBING and HEATING CONTRACTORS****COR. PALISADE AVENUE and CEDAR LANE****Phone: TEaneck 6-0222**

BRAZIL NUT FROSTING

2 Egg whites, $1\frac{1}{2}$ cup brown sugar (firmly packed), 5 tablespoons of water, pinch of salt. Place over boiling water 7 minutes. Remove from fire. beat until thick enough to spread. Decorate with $\frac{3}{4}$ cup of brazil nuts (cut or whole).

Grace Taylor

LEMON CREAM FILLING FOR CAKE

Combine 1 cup sugar and 5 teaspoons cake flour in top of double boiler. Add 1 slightly beaten egg, $\frac{1}{3}$ cup lemon juice, $\frac{2}{3}$ cup water and 2 teaspoon butter mixing thoroughly. Place over boiling water and cook 10 minutes stirring constantly. Chill. Fold in 1 teaspoon grated lemon rind and $\frac{1}{4}$ cup whipped cream. Use half of filling to spread between sponge layers and to other half add $\frac{3}{4}$ cup whipped cream and use for top and sides of cake.

Helen Veltri

CHOCOLATE BUTTER ICING

12 marshmallows	$\frac{1}{4}$ teaspoon salt
2 oz. bitter chocolate	6 tablespoons butter
12 tablespoons milk	5 cups confectioner's sugar

Heat marshmallows, chocolate, milk and salt until marshmallows are melted add butter and cool. Stir until a smooth paste is formed, then gradually work in sugar. Use enough sugar until mixture is thick enough to spread.

Cora Davenport

CHOCOLATE ORANGE FROSTING

2 teaspoons grated orange rind
4 tablespoons butter
2 cups sifted confectioners' sugar
 $1\frac{1}{2}$ squares unsweetened chocolate, melted
dash of salt
3 tablespoons orange juice (approximately)

Combine orange rind and butter; cream well. Add part of sugar gradually, blending after each mixture. Add chocolate and salt and mix well. Add remaining sugar alternately with orange juice, until of right consistency to spread. Beat thoroughly after each addition.

Jane Corbett

C. RICHTER & SON, Inc.**PLUMBING and HEATING CONTRACTORS****COR. PALISADE AVENUE and CEDAR LANE****Phone: TEaneck 6-0222**

LEMON FILLING

$\frac{1}{2}$ cup of sugar	(1 lemon)
1 egg beaten	grated rind of 1 lemon
$\frac{1}{3}$ cup lemon juice	2 tablespoons butter

Place the ingredients in a double boiler and cook slowly until thick, stirring occasionally. Cool and spread. Cover the cake with boiled or powdered-sugar icing.

Mrs. Lottie Treadwell

FLUFFY MOCHA FROSTING

$\frac{1}{2}$ cup butter
4 cups sifted confectioners' sugar
 $3\frac{1}{2}$ tablespoons Baker's Breakfast Cocoa
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup strong coffee (about)
1 teaspoon vanilla
 $\frac{3}{4}$ cup broken walnut meats, toasted

Cream butter. Sift sugar, cocoa, and salt together. Add part of the sugar mixture gradually to butter, blending after each addition. Add remaining sugar mixture, alternately with coffee, until of right consistency to spread. Beat after each addition until smooth. Add vanilla. Spread on cake. Sprinkle with nuts. Make enough to cover tops and sides of two 9-inch layers (generously), or 3 dozen cup cakes.

Jane Corbett

CHEESE CAKE

Mix ingredients in order given.

4 egg yolk	$\frac{1}{2}$ pint sweet cream
1 cup sugar	4 beaten egg whites
$\frac{1}{2}$ teaspoon salt	Crumbs for top and bottom
juice one lemon	1 pkg. ground zweiback
1 teaspoon vanilla	1 cup sugar
$\frac{1}{4}$ cup flour	1 teaspoon cinnamon
$1\frac{1}{2}$ lb. cottage cheese put thru ricer or crushed well	4 tablespoons melted butter

Spread half of crumbs in bottom of pan, fill with moist ingredients, and sprinkle rest of crumbs on top. Bake in 9 inch spring-form pan. Place in hot oven and turn light down immediately. Bake about one hour. Turn gas off and allow it to remain in oven $\frac{1}{2}$ hour longer.

Madeline Valentine

C. RICHTER & SON, Inc.

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BANANA CAKE

1 1/4 cups sugar	1 (scant) teaspoon baking powder
1/2 cup shortening	1 3/4 cups of flour
2 eggs	1/2 teaspoon salt
1 cup bananas (mashed)	1 cup chopped walnuts
4 tablespoons sour milk	
1 teaspoon soda	

Cream sugar and shortening. Add eggs and mashed bananas. Beat well. Add sour milk with soda, then flour and baking powder. Add walnuts last. Bake in slow oven about 25 minutes.

BOILED ICING

2 egg whites	1/2 cup boiling water
3/4 teaspoon cream	3 drops vinegar
1 cup sugar	

Stir together until sugar is dissolved. Then boil until it spins a thread, then pour gradually into the stiffly beaten egg whites add 1/2 teaspoon vanilla.

Mrs. Lottie Treadwell

ZWIEBACH PEACH CAKE

1/2 box zwiebach ground	1/3 cup butter
1/2 cup sugar	1 teaspoon cinnamon

Press mixture in pan, fill with sliced peaches, pour over the following mixture: 2 eggs beaten, 1/2 cup sugar, pinch of salt, 1 teaspoon flour, juice of 1 lemon. Bake slowly 1 hour.

Dorothy B. Hook

ICE BOX CAKE

1 Egg well beaten, add 1 small can Hersey's Chocolate syrup and beat. Fold into this 1/2 pint of cream (whipped stiff).

Split 2 sponge layers, put this filling between and on top of layers. Put in ice box to set.

Madeline Valentine

FOOD FOR THE GODS

6 uneda biscuits broken up	1 cup sugar
1 cup nut meats	2 or 3 eggs mix
1/2 pkg. dates cut up	Bake in pie plate

Mrs. Muller

Page Thirty-Four

LAZY DAISY CAKE

1/2 cup milk	2 eggs
1 tablespoon butter	Beat together with egg beater
heated together	
1 cup sugar	

Stir 1 cup sifted flour with 1 tablespoon baking powder and pinch of salt, two eggs and sugar. Add 1 teaspoon vanilla. Stir in warm milk mixture gradually. Batter thin. Enough for 9 inch square pan. Bake in moderate oven 350 degrees 25 minutes.

ICING:

2/3 cup brown sugar	3 tablespoons cream
1/2 cup melted butter	(top of bottle)
1/2 cup cocoanut	

Mix all ingredients together. While cake is warm (but not hot) spread on top. Put in broiler until light brown.

Mrs. Muller

TOASTED COCOANUT CAKE

1/3 cup milk	1 1/4 tsp. baking powder
1 tablespoon butter	1 1/2 tsp. vanilla
2 eggs	3 tablespoons butter
1 cup sugar	1/3 cup brown sugar
1 cup sifted cake flour	2 tsp. top milk or cream
1/2 teaspoon salt	3/4 cup shredded cocoanut

Scald the milk, add the shortening, and cool to lukewarm. Meanwhile beat the eggs until light; then add the sugar and beat until well blended. Mix and sift together the flour, salt, and baking powder, and stir into the egg mixture. Then add 1 teaspoon vanilla and the lukewarm egg mixture, and blend well. Turn into a greased and lightly floured loaf pan 8" x 8" by 2 inches and bake in moderate oven of 350 degrees F. for 30 minutes or until done. Do not remove from pan. Meanwhile cream together the three tablespoons of butter and the brown sugar; then add the top milk and cocoanut and the remaining 1/2 tsp. vanilla. Dot over the cake, which has been allowed to cool for 5 minutes. Then place the cake under a very low broiler heat until the cocoanut is delicately browned, taking care not to let the sugar mixture burn. Serve hot or cooled, cutting it in the pan.

Stella Jennings

GRAHAM CRACKER CAKE

30 graham crackers	2 eggs
1/2 cup butter	2 teaspoons baking powder
1 cup sugar or honey	1 teaspoon vanilla
1 cup milk	pinch of salt

Let stand five minutes before putting in the oven. Serve with whipped cream.

Mrs. Muller

Page Thirty-Five

BANANA CAKE

1/2 cup shortening (half butter)	1 teaspoon each lemon and vanilla extract
1 1/2 cups granulated sugar	2 cups cake flour
1 egg and 1 egg yolk	1 teaspoon baking soda
1 cup bananas mashed	1/4 teaspoon salt
	1/2 cup sour milk

Cream shortening, add sugar gradually. Beat eggs then combine with first two ingredients, beating all together thoroughly. Add bananas, flavorings and dry ingredients which have been sifted together, alternately with the sour milk. Bake in moderate oven (350) about 30 minutes. This recipe makes 2 large or 3 small layers.

ICING:

Into top of double boiler put: 1 cup brown sugar, 1 egg white, 2 1/2 tablespoons cold water, pinch salt. Place over boiling water and beat until mixture holds its shape, and thick enough to spread. Remove from fire, when cool add vanilla and spread upon cake.

Lita F. Bower

DATE AND NUT CAKE

3/4 cup flour	1/2 cup chopped nut meats
1/2 teaspoon baking powder	1 cup sliced dates
1/2 teaspoon salt	2 eggs
1 cup brown sugar	

Mix and sift baking powder, salt and flour. Mix the dates and nuts through the flour with the finger tips. Beat the eggs until light, beat in the sugar gradually. Stir in the dry ingredients, nuts and dates. Spread the mixture over a shallow pan, lined with paper, well greased and dusted over with flour. Bake in a moderate oven (350 degrees) for 30 minutes.

Mrs. Wm. Volz

YUM YUM CAKE

1 lb. seeded raisins	2 tablespoons butter
2 cups sugar	3 cups sifted flour
2 cups water	1 heaping teaspoon baking soda
1 teaspoon cinnamon	
good pinch salt	

Put the first six ingredients into a sauce pan and boil for five minutes. Cool and add the flour and baking soda. Put in a paper lined well greased pan. Bake for one hour at about 325 degrees Fahrenheit.

Mrs. Wm. Volz

SPICE CAKE

1 teaspoon cloves	2 cups brown sugar
1 teaspoon allspice	1/2 cup butter
1/2 teaspoon nutmeg	1 cup sour milk
2 eggs	2 1/2 cups cake flour
2 teaspoons cinnamon	1 teaspoon baking soda

Mix in usual method for cake

Mabel McCalmont

PEANUT BUTTER COOKIES

Add:	Cream together:
1/2 cup brown sugar	1/2 cup peanut butter
1 egg	1/2 cup sugar
3/4 teaspoon baking powder	1/2 cup butter
1 cup flour	

Wrap in wax paper and chill until firm enough to slice.

Elizabeth Littlefield

NURNBERGER LEBKUCHEN

1 cup honey	1 egg
3/4 cup brown sugar	1 tablespoon cinnamon
1 tablespoon lemon juice	1/4 teaspoon cloves
1 tablespoon grated lemon rind	1/2 teaspoon allspice
	1/2 teaspoon nutmeg
2 1/2 cups flour	1/3 cup chopped citron
1/2 teaspoon baking soda	1/3 cup chopped nuts

Bring honey to a boil, then cool thoroughly. Add brown sugar, beaten eggs, lemon juice and rind, and beat well. Mix flour, soda and spices and sift into honey mixture. Add chopped citron and nuts. Allow to stand over night in ice box. In the morning roll out to about 1/2 inch thickness, and cut into round cakes. If desired decorate with blanched almonds and citron. Bake at about 400 degrees for about 15 minutes. Brush with glazing icing immediately upon removing from oven.

GLAZING ICING

Boil 1 cup of sugar and 1/2 cup water until syrup spins a thread, remove from fire and stir in 1/2 cup powdered sugar and use for glazing cookies. If icing becomes stiff before cookies are all covered, reheat slightly, adding a bit of water so that it can be spread easily with a brush.

Mrs. C. Gloeckler

DATE KRUMBLES

1 1/2 cup rolled oats	1 1/2 cups flour
1 cup brown sugar	1 teaspoon soda
1/8 teaspoon salt	1/3 cup butter

FILLING

1 lb. dates	1 cup brown sugar
1 cup water	juice of 1 lemon

Put 1/2 dry mixture in shallow pan. Add filling cover with remaining dry mixture. Bake 1/2 hour in moderate oven

Magaret Clough

CHEESE-LESS CHEESE CAKE

6 Zwieback rolled fine	juice 1 1/2 lemon
4 eggs	grated rind 1/2 lemon
1 can condensed milk	

Use spring pan. Butter pan well. Line bottom and sides with Zwieback crumbs. Beat egg yolks and mix with milk and lemon juice and rind. Then fold in stiffly beaten egg whites and add to mixture. Bake for 25 minutes at 350°.

Maud Davis

COOKIES

FRENCH ICE BOX COOKIES

1 lb. butter—let it get soft and cream with
 2½ cups sugar 2 tablespoons molasses
 3 eggs (beaten) 1 teaspoon vanilla
 1 teaspoon salt 1 teaspoon vanilla
 1 cup nut meats 5½ cups sifted flour
 1¼ teaspoons baking soda

Mrs. H. O. Forrest

PEANUT BUTTER COOKIES

½ cup butter 1¼ cup flour
 ½ cup peanut butter ¾ teaspoon soda
 ½ cup white sugar ½ teaspoon baking powder
 ½ cup brown sugar ½ teaspoon salt
 1 egg

Cream together first 5 ingredients, sift flour before measuring, then sift dry ingredients together. Form in small balls, flatten with fork. Bake 10 to 12 minutes in oven 375 degrees.

Mrs. Lottie Treadwell

HARD SPICE CAKES

Place in bowl 1 cup shortening (50% olive oil)
 Cream with 1 cup brown sugar
 Add 1 teaspoon vanilla
 And 1 egg yolk (mix light and smooth)
 Sift and measure 2 cups flour
 Resift with ¼ teaspoon each of cloves, alspice,
 cinnamon

Combine the dry and moist ingredients. Work lightly until it sticks together. Grease a pan. Pat or spread out the mixture with a knife to ¼ inch thickness. Spread over top 1 unbeaten egg white. Bake 275 degrees for 30 minutes. Cut into squares before it hardens.

Lita F. Bower

BUTTER COOKIES

1 cup butter 3 cups flours
 1 cup sugar 1 tablespoon cinnamon
 3 eggs grated rind of 1 lemon
 1 cup finely ground almonds or walnuts may be added

Cream butter, add sugar gradually, keep on stirring, add eggs, 1 at a time, beating well after each one; then add flour, cinnamon and lemon rind. Beat well. Put on flour-ed board, roll out very thin, cut in desired shapes, and bake at 325 degrees for about 15 minutes.

Mrs. C. Gloeckler

ANISE SEED COOKIES

3 eggs 1 square Ammoniated salts
 1 cup sugar 1 tablespoon anise seed
 2 cups flour

Beat egg yolks until very light, add sugar and continue beating; add flour and ammoniated salts, also anise seed rolled fine. Beat again; at the last add stiffly beaten egg whites. Drop by ½ teaspoonful on well greased and flour-ed cookie tins 1 inch apart. Leave stand over night, or at least for ten hours at room temperature, to dry. Bake in moderate oven until light yellow, about 10 minutes.

Mrs. C. Gloeckler

FUDGE SQUARES

1 cup sugar 1 teaspoon soda
 2 eggs 1 cup buttermilk
 1 cup flour 3 tablespoons melted butter
 2 heaping tablespoons cocoa 1 teaspoon vanilla

Mix sugar and eggs. Sift flour, cocoa, soda and a little salt together and put into the bowl with the sugar and eggs. Pour in the milk and mix. Add the melted butter and vanilla. Bake in a pan 8x8x2. Time in oven 35 to 40 minutes. Temperature 350 degrees. Do not use electric mixer.

Use icing given with Chocolate layer cake. Do not remove cake from pan. Spread top with a thick layer of icing. Cut in squares to serve.

Stella Jennings

SAINT JOHN COOKIES

1 cup brown sugar 2 eggs
 ½ cup white sugar 1 teaspoon cinnamon
 ½ cup butter ½ teaspoon cloves
 ½ cup lard 1 teaspoon salt
 1 cup nut meats 1 teaspoon soda
 2½ cups flour

Form with hands into long loaf, and set in ice box over night. Cut in slices ¼ inch thick. Bake on cook-ie sheet.

Adeline Burger

CHOCOLATE COCOANUT COOKIES

2 oz. Chocolate, shaved fine
 1 can condensed milk
 10c worth dry cocoanut

Heat the chocolate and milk together just enough to melt the chocolate. Add the dry cocoanut. Drop by tea-spoonfuls on greased baking sheet and bake 5 to 8 minutes.

Mrs. J. M. Grady

DROP COOKIES

1 cup sugar 2½ cups flour
½ cup butter 1 egg
2/3 cup sweet milk 2½ teaspoons baking powder

Do not roll out but drop on buttered pans and bake until light brown.

Mabel McCa'mont

BOSTON BUTTER COOKIES

1½ cups of brown sugar ½ teaspoon salt
1 cup butter (no substitute) 1 teaspoon soda in 1 table-
3 eggs spoon boiling water
1 teaspoon cloves 1 cup nuts
1 teaspoon nutmeg 2½ cups flour

Do not sift flour before measuring. Bake in very hot oven 500°. Drop by teaspoon. Makes 50 cookies.

Ma Bridge

WALNUT COOKIES

¼ cup butter-creamed 2/3 cup flour
1 cup brown sugar 1 cup chopped nuts
1 egg 1 teaspoon vanilla
¼ teaspoon salt Beat well

Drop from teaspoon on greased baking pan. Bake in moderate oven until brown. Makes about 50 cookies.

Madeline Valentine

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PEANUT BRITTLE

Put cup of granulated sugar in iron skillet and stir until it syrups, being very careful not to burn. Push back from flame and quickly add teaspoon of butter and tiny pinch of soda and pour over 1 cup of peanuts which have been sprinkled over a well-oiled shallow pan. Set aside until cold, then break the brittle into pieces.

Annie E. Forrest

CHOCOLATE FUDGE

2 cups granulated sugar	1 tablespoon butter
1 cup milk	1 teaspoon vanilla
4 level tablespoons cocoa	

Nuts or fruit may be added if desired.

Mix sugar, cocoa, milk and butter and cook until mixture forms a soft ball when dropped in cold water. Take from fire and add vanilla and nuts; beat until thick and smooth; turn into buttered tin and cut in squares.

Annie E. Forrest

FRENCH CREAMS

2 cups granulated sugar	teaspoon any preferred ex-
½ cup sweet milk	tract, nuts, figs, dates and
	coating chocolate

Cook sugar and milk 5 minutes, counting from time mixture begins to boil. Take from fire, set saucepan in pan of cold water and stir quickly until syrup creams. Shape cream into balls with the hands, about the size of walnuts. Press nut halves on sides of some. Others arrange in layers with chopped figs or dates between. Or split dates and figs and insert little rools of the cream. Coat some of the balls with melted chocolate. In others insert blanched almonds or filberts. The creams can also be colored with vegetable coloring, and flavored accordingly. Set the creams in paper frills.

Annie E. Forrest

WEIGHTS and MEASURES

60 drops	1 teaspoon
3 Teaspoons dry material or 4 liquid	1 tablespoon
1 Tablespoon or 4 teaspoon liquid	$\frac{1}{2}$ ounce
4 Tablespoons	$\frac{1}{4}$ cup
Tablespoons	$\frac{1}{2}$ cup
12 Tablespoons dry material	1 cup
16 Tablespoons liquid	1 cup
2 cups	1 pint
2 pints	1 quart
16 Ounces liquid	1 pint
1 Tablespoon salt	1 ounce
1 Square Chocolate	1 ounce
2 Tablespoons butter (or size of an egg)	1 ounce
2 Tablespoons granulated sugar	1 ounce
3 Tablespoons gelatine	1 ounce
4 Tablespoons flour	1 ounce
1 Cup sifted flour	4 ounces
1 Cup crumbs	$\frac{1}{4}$ lb.
1 Cup chopped nut meats	$\frac{1}{4}$ lb.
2 Cups butter or lard (packed)	1 lb.
2 cups milk	1 lb.
2 $\frac{2}{3}$ Cups brown sugar	1 lb.
2 $\frac{1}{2}$ Cups powdered sugar	1 lb.
3 $\frac{1}{2}$ Cups confectioners sugar	1 lb.
4 $\frac{1}{2}$ Cups Graham flour	1 lb.
3 $\frac{7}{8}$ cups whole wheat flour	1 lb.
2 $\frac{2}{3}$ Cups granulated cornmeal or oatmeal	1 lb.
1 $\frac{7}{8}$ cups rice	1 lb.
3 Cups raisins or currants	1 lb.
2 Cups Chopped meat (packed)	1 lb.
3 Large bananas	1 lb.
8 to 10 eggs	1 lb.
5 Cups cranberries	1 lb.
4 Small potatoes	1 lb.
2 Cups English walnuts meats	1 lb.
100 pieces half-size Domino sugar	1 lb.
1 Pound walnuts in shells	1 cup meats
1 lemon (average size)	3 tablespoons juice
No. 1 Can contains	1 cup
No. 2 Can contains	2 cup
No. 2 $\frac{1}{2}$ Can contains	3 cups
No. 5 Can contains	6 cups
No. 10 Can contains	1 scant gallon
1 pound butter	40-56 squares
1 pound loaf sugar	50-60 cubes
1 quart cream	30-35 servings
1 quart brick ice cream	8-10 slices
1 gallon bulk ice cream	25-30 servings
1 gallon fruit	5 pies
4 to 5 gallons soup	50 servings

FIFTY SERVINGS

VEGETABLES (Fresh)

Carrots	12 $\frac{1}{2}$ lbs.
Beets	15 lbs.
Cabbage	10 lbs.
Cauliflowr	6 large or 9 medium heads
Onions	1-1 $\frac{1}{2}$ pecks
Squash	30 lbs.
Potatoes	20 lbs.

MEATS

Roast Beef — 15-20 lbs.	Chicken, roast — 25 lbs.
Boiled tongue — 12 lbs.	Chicken, creamed—18-20 lbs.
Hamburger — 10 lbs.	Chicken, salad — 35-40 lbs.
Lamb — 20-25 lbs.	

COFFEE

1 lb. coffee (4 $\frac{2}{3}$ cups)	1 lb. sugar, 50-60 cubes
2 gallons water	1 $\frac{1}{8}$ quarts cream

VEGETABLE SOUP

2 gallons stock	$\frac{1}{2}$ cup onions
1 cup carrots	2 quarts boiling water
1 cup turnips	$\frac{1}{2}$ cup rice (uncooked)
1 cup celery	3 quarts tomatoes

COLD SLAW

8 lbs. trimmed cabbage	2 tablespoon salt
2 cups vinegar	$\frac{1}{2}$ teaspoon pepper
2 cups sugar	1 teaspoon paprika

POTATO SALAD

5 quarts boiled potatoes	1 cup chopped pimento
1 quart celery	2 tablespoons chopped onions
$\frac{1}{2}$ cup chopped parsley	2 cups or more of dressing
3 tablespoons salt	4 hard-cooked eggs or $\frac{1}{2}$ cup
$\frac{1}{2}$ teaspoon paprika	chopped pickle may be added.

MEAT LOAF

10 pounds raw beef, ground	2 lbs. fat salt pork
6 cups dry bread crumbs	4 cups water or stock
3 tablespoons salt	5 teaspoons mixed herbs
5 tablespoons minced onion	1 teaspoon pepper
8 eggs	

FRUIT COCKTAIL

12 oranges, medium-sized	3 lbs. bananas
2 quarts peaches, canned	4 cups pineapple diced
10 ounces marachino berries	

Combine the fruit and juices and chill thoroughly. Allow from $\frac{1}{3}$ to $\frac{1}{2}$ cup for each serving. Garnish with maraschino cherries.

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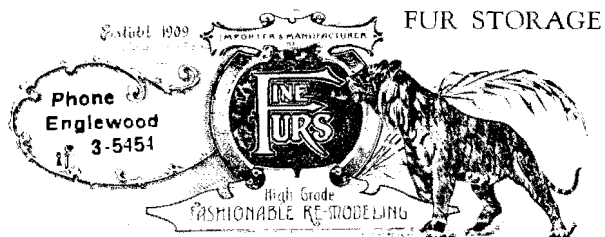
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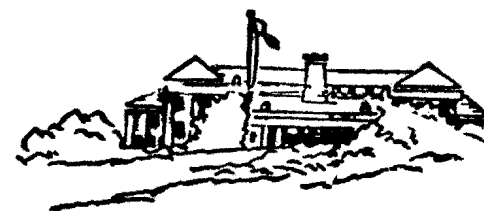
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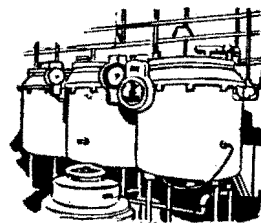
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