stay for lunch I won't fuss really no trouble at all
really just pot-luck do stay just something easy I
don't know how you do it we should do this more
often so delicious just things I had on hand do stay
no bother
a bite to

STAY

for

LUNCH

at all just
eat nice
a bit of
gather
don't fuss
butter
would do

something light and easy promise not to fuss just a
snack and a cup of coffee it's the companionship
that counts please stay for lunch not a bit of bother
something simple and not too fattening a new recipe
I have been wanting to try so delicious I won't want
any dinner all it takes is a little imagination I
shouldn't stay but you tempt me just a cup of coffee
and a sandwich do stay for lunch hate to eat alone
quick and easy you must give me the recipe stay
Luncheon recipes from the files of the members of the Crippled Children's Hospital and School Auxiliary, Sioux Falls, South Dakota

Illustrations by the students of the Hospital-School

Printing done by the staff of the Hospital-School
First Printing.....November, 1964
Second Printing.....December, 1964
Third Printing.....January, 1965
Fourth Printing.....March, 1965
Fifth Printing.....November, 1965
Sixth Printing.....May, 1967
Seventh Printing.....October, 1970
Eighth Printing.....February, 1974
Ninth Printing.....April, 1982
Somewhere between the peanut butter sandwich and the formal five-course luncheon there is a delicious medium—the simple, attractive, and easy-to-prepare menu.

We present in this book recipes to encourage you to invite friends for lunch more often than you now do. Some of these recipes may be fully or partially prepared ahead of time; some can be quickly done while your guests chat with you in the kitchen.

Instead of serving mid-morning or mid-afternoon coffee with sweets, how much more fun (and practical in this weight-watching world) to entertain at a time when people are eating anyway—at lunchtime!

One woman said, "As long as I have some cheese or a mushroom in the house, I can whip up a tasty luncheon for company." She had the right idea.
# The Students' Favorite Foods

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ENTREES
CCHS CHEESE PIE

This was popular when served at a CCHS luncheon.

1 pkg dry cream-of-leek soup mix
2 cups milk
1 cup light cream
4 eggs
2½ cups grated cheese (¼ lb cheddar and ¼ lb Swiss cheese)
1 tsp dry mustard
1 tsp salt
¼ tsp pepper
1 4½-oz can deviled ham
3 Tbsp dry bread crumbs
1 10-inch pie shell, baked but not browned

In medium saucepan with wooden spoon, blend soup mix with milk. Over medium heat bring to boil, then remove from heat. Cool slightly and stir in cream. Chill until cold, about 20 minutes. Preheat oven to 375°. With rotary beater, beat eggs in large bowl with soup mixture. Mix in cheese, mustard, salt, pepper. Mix deviled ham with crumbs. Spread ham mixture in bottom of pie shell. Pour in filling. Bake 50 minutes until knife in center comes out clean. Cool slightly before cutting.

Variations: Use crisp crumbled bacon, or sliced tomatoes, or dried beef instead of ham.

RICE SOUFFLE

Perfect with salad.

3 eggs beaten very light
2 cups milk, scalded
2 Tbsp butter
2 cups cooked rice, lightly packed
1 cup American cheese, grated

Mix eggs, cheese, butter and rice. Add milk to mixture. Add salt. Bake at 350° for 45 minutes. Serve with tomato sauce (made of 1 cup thick white sauce and 1 cup tomato soup).

Mrs. Robert Quinn
QUICHE LORRAINE

1 9-inch unbaked pastry shell
8 slices bacon, diced
½ lb Swiss cheese, shredded
1 Tbsp enriched flour
½ tsp salt
Dash nutmeg
3 eggs, beaten
1 3/4 cups milk

Bake pastry shell in 450° oven only 7 minutes, until very lightly browned. Remove from oven; reduce temperature to 325°.

Fry bacon until crisp; drain and crumble. Reserve 2 Tbsp bacon for garnish. Place remaining bacon in pie shell; add cheese. Combine remaining ingredients. Pour over top. Sprinkle reserved bacon in circle around edge. Bake at 325° for 35 to 40 minutes or until almost set in center. Let cool for a few minutes before serving. Serves 6.

Terry Dolan

SUPER LIMAS

A delicious meatless casserole.

2 pkgs frozen lima beans
½ cup butter
1 cup celery, cut into match-stick size
½ cup sliced onion
½ tsp nutmeg
1 Tbsp flour
Salt and pepper to taste
1 pint whipping cream

Cook lima beans according to directions. In skillet, saute in butter, the celery, onion, nutmeg, flour and seasonings. Add beans and cream. Place in casserole and bake covered for 1 hour at 325°.

Alice Jennewine
SAN FRANCISCO WILD RICE

Use CCHS wild rice, of course!

1 cup wild rice  2 pimientos, chopped
1 cup plain rice  1 can lobster
2 cans mushroom soup  2 cans crab meat
2 cans whole mushrooms  1 can shrimp

Cook rice in boiling water until tender, about 45 minutes. Blend in rest of ingredients. Bake 45 minutes at 350°. Serve with 4 cups white sauce, with ½ cup blanched almonds. Serves 12-14.

Anna Miller

BASIC WILD RICE CASSEROLE

1 cup wild rice
½ lb fresh mushrooms  (or medium size can)
¼ lb butter
1½ chicken bouillon cubes  (or 1 can chicken consomme)
3/4 can mushroom soup

Cook rice in boiling water until tender, about 45 minutes. Saute mushrooms in part of butter. Add mushroom liquor and cubes to soup. Season to taste. Add butter. In buttered casserole, put layer of rice, then layer of soup mixture. Repeat. Cover with buttered bread crumbs. Bake in 300° oven for 25 minutes. Serves 6-8.

To this basic recipe, you may add any cooked poultry, ham, cooked and crumbled ground beef, or sauteed chicken livers.

Betty Farrell
UNJA’S WILD RICE CASSEROLE

½ cup wild rice (cooked in double boiler for 45 minutes)
1½ cups grated cheddar cheese
3 eggs
¼ cup chopped parsley
1 cup light cream
2 cans mushroom soup (or 1 can soup, 1 can mushrooms)
½ cup chopped onion sauteed in butter

Combine all ingredients in buttered casserole. Bake for 1 hour at 325° until set like custard.

Mrs. C.D. Anton

CHEESE STRATA

12 slices day-old bread with crusts removed
½ lb American cheese
4 eggs
2½ cups milk
1 Tbsp minced onion
½ tsp dry mustard
1 tsp salt
½ tsp pepper

Arrange 6 slices bread in bottom of 8 x 12 x 2-inch baking pan or casserole. Cover with thin slices of cheese, then cover with remaining bread slices. Beat eggs, add milk and other ingredients. Blend and pour over bread. Let stand 1 hour. Bake at 325° until puffed and brown. Serve at once, with hot mushroom sauce if you wish. Serves 6.

Margaret McCahren
"NEVER FAIL" CHEESE SOUFFLE

Perfect complement to a crisp salad.

2 Tbsp flour
2 Tbsp butter
¼ cup soft bread crumbs
1½ cups grated cheese
½ cup cream
5 eggs, separated
Salt
Pepper

Melt butter; add flour and cream. Cook for a few minutes. Add bread crumbs, salt and pepper to taste, grated cheese, and egg yolks that have been beaten to lemon color. Last, fold in stiffly beaten egg whites. Bake in 1½-quart casserole or ring mold, set in pan of water for 1 hour at 300°. This may be served plain, or with mushroom, lobster, shrimp or tomato sauce.

Mrs. Leonard E. Moline

FIVE CAN CASSEROLE

A "dump" recipe!
Just dump all ingredients into baking dish.

1 small can Chinese noodles
1 can tuna or boned chicken
1 can celery soup
1 can chicken rice soup
1 small can evaporated milk
Buttered crumbs or crushed potato chips

Open cans and put them in the order given in layers in a casserole. Top with crumbs or potato chips. Bake at 350° for 30 minutes. Serves 4-6.

Committee
SEA CAPTAIN'S CASSEROLE

Here tuna becomes something special!

1 can mushroom soup
1½ cups rice
¼ cup sliced olives
½ pkg potato chips
½ cup milk
2/3 cup cheddar cheese
1 cup cold water
½ onion, minced
1 lb can tomatoes
2 cans tuna
Pepper

Heat soup, milk and cheese until melted. Combine rice and pepper in greased casserole. Drain tomatoes. Add ½ cup juice to water. Pour over rice. Add tomatoes, onion, tuna and olives. Pour sauce over all. Top with potato chips and bits of tomato. Bake 40 minutes at 375°. Serves 8.

Margaret Anderson

TEMPTING TUNA CASSEROLE

A jiffy recipe!

1 1/3 cups (9¼-oz can) tuna, drained
½ cup (4 oz) sliced mushrooms
1½ cups chow mein noodles
1 cup chopped celery
½ cup sliced cashew nuts
2 cups dairy sour cream
Salt

Combine tuna, mushrooms, noodles, celery and cashews with sour cream. Reserve a few nuts for garnish. Place in baking dish and bake for 20 minutes at 350°. Remaining noodles may be heated and passed as accompaniment.

Eunice Hansen
PARTY CASSEROLE

Unusual and easy!

Crush ½ box triscuits. Divide in half. Spread half in bottom of casserole.

Form in layers in casserole:
1 #2 can cut asparagus, drained
1 can water chestnuts, cut in thirds, drained
2 cups tuna fish, drained

Mix and spread on top:
1 can mushroom or cream of celery soup
½ cup Miracle Whip salad dressing

Cover top with rest of crushed triscuits. Bake at 400° for 30 minutes. Serves 8.

Mrs. P. Simonson

LOBSTER NEWBURG LONDON-STYLE

The touch of sherry does it!

1 lb fresh mushrooms
4 Tbsp butter
2 cups cooked lobster meat
½ cup cream
2 egg yolks
1/3 cup bread crumbs or wheat germ
½ cup bouillon or chicken stock
1½ cups milk
3 Tbsp flour
½ tsp salt
1/8 tsp paprika


Hazel Mackey
LUNCHEON LOBSTER

1 can lobster meat  
2 Tbsp butter  
2 Tbsp flour  
1 1/3 cups cream and lobster stock  
Salt, pepper, cayenne

Cube lobster meat. Melt butter, add flour and blend in saucepan. Add cream and stock while stirring. Simmer for 10 minutes. Add lobster meat and season. Serve on omelet or pastry shells.

Lenore Haber

DEVILED SEAFOOD IN THE SHELL

Mix ahead, chill--then bake when the guests arrive!

1 7-oz pkg frozen shrimp  
1 6-oz pkg frozen crab  
1 frozen lobster tail  
6 fresh mushrooms  
6 Tbsp butter  
3 green onions, chopped  
3 stalks celery  
1 tsp dry mustard  
1 tsp Worcestershire sauce  
1/2 tsp salt  
1/8 tsp pepper  
1/2 cup cream  
2/3 cup mayonnaise  
2 Tbsp sherry  
Breadcrumbs, butter, tarragon, parsley

Cook seafood and cool. Melt butter; saute onions, celery and mushrooms until tender. Stir in seasonings, cream, mayonnaise and sherry. Mix with seafood, saving 8 whole shrimps for garnish. Pile onto shells or ramekins, with whole shrimp on top of each. Cover with breadcrumbs and tsp of butter. Bake at 350° for about 30 minutes.

Betty Cahill
HERBED SEAFOOD CASSEROLE

The herbs make this unusual!

1 can cream of mushroom soup
1 cup evaporated milk
1/8 tsp basil
1/8 tsp thyme
Pepper

Beat milk into soup and simmer gently. Add herbs, and add:

2 pimientos, cut
1 cup drained peas (optional)
1 can crab meat
1 can shrimp

Heat and serve over rice or in patty shells. Serves 6.

Mrs. F.W. Witte

ALMOND SEAFOOD CASSEROLE

A delicious "standard" recipe.

1 cup crab meat
1 cup cleaned cooked shrimp
2 cans undiluted mushroom soup
1 cup finely chopped celery
¼ cup minced onion
1 can (3 oz) crisp fried noodles
1 pkg (2 oz) shaved almonds

Combine first six ingredients, place in buttered casserole. Sprinkle almonds on top and bake at 375° for 25 minutes.

Astrid Stoakes
SCALLOPED CRAB

Another make-now, bake-tomorrow dish.

1 can crab meat  
1 can mushrooms  
1 cup grated cheese (old English)  
1/2 cup green pepper, chopped  
1 can pimiento  
1/2 cup soda cracker crumbs

White sauce, made with 1/4 cup butter, 1/2 cup flour, 1 1/2 cups milk, 1/2 cup white wine or sherry.

Blend all ingredients. Place in buttered casserole; put dabs of butter on top. Bake at 350° for about 1/2 hour.

Elinore Eccarius

CRAB MEAT SOUFFLE

8 slices bread  
2 cups crab meat or shrimp  
1/2 cup mayonnaise  
1 small chopped onion  
1 chopped green pepper  
1 cup chopped celery  
4 eggs  
3 cups milk  
1 can mushroom soup

Grated cheese

Dice half of bread and spread in 9 x 13 inch baking dish. Mix crab, mayonnaise, onion, pepper, and celery and spread over layer of bread. Trim crusts from remainder of bread. Place on top of crab mixture. Beat eggs, mix with milk, pour over crab mixture. Place in refrigerator overnight. Bake for 15 minutes at 325°. Pour soup over mixture, sprinkle with grated cheese and paprika. Bake 1 hour at 325°. Serves 8-9.

Lottie Bancroft
SHRIMP ITALIANO

1 lb shrimp, raw
3 cups cooked rice, white or wild
2 Tbsp butter
1 small onion, finely chopped
1 small green pepper, sliced in rings
1 4-oz can button mushrooms
1 8-oz can tomato sauce
1½ tsp salt
½ tsp pepper


Mrs. C.D. Van de Waa

SHRIMP FONDUE

Perfect for a wintry day!

2 cans shrimp
½ lb grated American cheese
6 slices bread with crusts removed
2 eggs, slightly beaten
2 cups sweet milk

Butter bread and spread very thin with prepared mustard. Cube it. Into greased baking dish, put ½ of the bread in bottom, then ¼ of shrimp, then ¼ of cheese. Repeat. Make liquid of eggs and milk, and pour over mixture. Serve with cream of mushroom or celery soup. Bake 40 minutes at 325°.

Freda Lemke
SHRIMP DE JONGHE

For a "gourmet" luncheon.

1 cup butter, melted
2 to 4 cloves garlic, minced
1/3 cup chopped parsley
1/2 tsp paprika
Dash cayenne
2/3 cup cooking sherry
2 cups soft bread crumbs
7 to 8 cups cleaned cooked shrimp

To melted butter, add garlic, parsley, paprika, cayenne, and cooking sherry. Mix. Add bread crumbs and toss. Place shrimp in 11 x 7 x 1 1/2 inch baking dish. Spoon the butter mixture over top. Bake in 325° oven 20 to 25 minutes, or until crumbs brown. Serves 6 to 8.

Terry Dolan

CHIPPED BEEF SOPHISTICATE

2 Tbsp butter
2 Tbsp flour
1 pint milk
1/3 lb cheese, grated
1/4 lb chopped dried beef
4 hard boiled eggs, sliced
1 green pepper, chopped
1 small jar pimiento, cut up
1 lb fresh mushrooms (or 1 can)
1 cup shell or small macaroni

Make thick sauce of butter, flour, milk and cheese. Cook macaroni until tender, and drain. Saute mushrooms and green pepper in a little butter; add dried beef, cut in pieces. Lightly brown. Add macaroni and sauce. Place in casserole. Cover with bread crumbs and dot with butter. Bake about 45 minutes at 325°. Let set for 5 minutes before serving.

Loucille Howalt
SNOWY DAY LUNCHEON STEAK

Come in from the cold and enjoy this!

1 lb cubed round steak
1 cup chopped onion
1 cup cut-up celery

Brown steak, onion, and celery in oil. Add:

1 can mushroom soup
1 can cream of chicken soup
½ pkg frozen peas
2 Tbsp soy sauce
1 small can pimiento, chopped
1 cup uncooked rice
1½ cups water

Place in casserole. Bake at 320° for 1½ hours. Stir twice during baking. When serving, put 1 cup hot mushroom soup on top of casserole.

Maud H. Everitt

HAMBURGER STROGANOFF

For an exciting and hearty lunch, try this!
Men guests will like it.

1 lb hamburger
1 medium onion, chopped
1 can water chestnuts
1 can mushroom soup
¼ cup sherry
1 bay leaf
1 small can mushrooms
1 tsp Accent
1 carton dairy sour cream


Mrs. M.T. Woods
HOT BAKED BEEF RING

2 lbs ground beef
¼ cup diced onion
2 eggs, beaten
1 8-oz can tomato sauce
1 cup quick oatmeal
Salt, pepper, marjoram to taste

Bake in ring mold at 350° for about an hour.

When ready to serve, top with following:
½ can mushroom soup, slightly thinned with milk
10 diced stuffed olives

While meat is baking, make the following to fill the center of the ring mold:

Green Beans Pizzarino

2 cans green beans, heated, then drained

Heat 2 Tbsp olive oil, 2 Tbsp wine vinegar, 2 Tbsp crumbled oregano, 1 tsp garlic salt. Add hot green beans, and ½ cup chopped ripe olives.

Mozzarella cheese may be sprinkled over top. Place whole arrangement of ring mold and filling under broiler just long enough to melt cheese.

Mrs. Verne H. Jennings
**BEEF RICE CASSEROLE**

Cover 1 cup raw rice with boiling water. Let stand 1 hour. Brown 1 lb ground beef and 2 large onions. Add: 2 cups mushroom soup, 1 can mushrooms, 1 1/2 cups water, 1 bunch celery, diced. Bake 1 1/2 hours at 375°.

*Velva Howlett*

**CALIFORNIA PILAFF**

1 lb ground beef
2 1/2 cup rice, uncooked
2 4-oz can tomato paste
1/2 cup rice, uncooked
1/2 tsp salt
1/4 tsp pepper
1/3 cup finely chopped green pepper
1/3 cup finely chopped onion
1/2 cup chopped ripe olives (4 1/2-oz can)


*Mrs. Marc Kuhle*

**HIGH-HAT GROUND BEEF**

1 lb ground beef
1/2 cup rice, uncooked
1 can mushroom soup
1 can chicken soup with rice
1 soup-can water
1 diced onion

1 1/2 cups diced celery
1 small can mushrooms
3 Tbsp butter
1/2 tsp salt
1/8 tsp pepper
1/2 cup almonds, salted

Brown onion, celery and meat in butter. Add rice, soups and water. Season with salt and pepper. Bake 1 1/2 hours at 325°. For last half hour, add 1/2 cup salted almonds.

*Ida Johnson*
HAM AND ASPARAGUS ROLLS MORNAY

For a colorful luncheon, this with molded fruit salad.

2 boxes frozen asparagus spears,  
or the equivalent of fresh  
12 thin slices cooked ham (about 1½ lbs)  
1½ cups chicken broth  
¼ cup butter  
3 Tbsp flour  
½ tsp dry mustard  
½ cup light cream  
½ cup grated parmesan cheese  
1 egg yolk, slightly beaten

Cook and drain asparagus. Arrange 4 spears on each slice of ham. Roll up. Place in shallow pan; pour ½ cup chicken broth over rolls. Cover pan with foil. Heat in moderate oven (350°) for 15 minutes. While ham rolls are heating, make Mornay Sauce.

Mornay Sauce

Melt butter in saucepan; stir in flour and mustard. Slowly add 1 cup chicken broth and light cream. Cook, stirring constantly until thickened and bubbly. Stir in cheese. Beat ½ mixture into egg yolk; return to pan and cook over low heat for 1 minute. Place ham rolls on serving plates. Pour hot sauce over each. Serves 6 generously, or 12 for light luncheon.

Mrs. Claude B. Faber
OLGA'S HAM AND MACARONI

1 cup macaroni
1½ cups grated cheese
1 Tbsp grated onion
1 Tbsp green pepper, chopped
2 pimientos, chopped
1 cup ham, cooked

½ cup cream, scalded
4 Tbsp butter
3 eggs, slightly beaten
Salt (scant amount)
Pepper
½ cup almonds, chopped

Boil macaroni in salted water until tender. Mix with rest of ingredients. Place in buttered casserole, and bake at 300° for 1 hour. Serves 6-8.

Alma Graff

HAM SWIRLS

Attractive and tasty!

Stir 'n' roll biscuit dough
1 cup chopped cooked ham (or chicken or tuna)
½ cup diced celery
¼ cup mayonnaise
1 Tbsp finely chopped onion
1 tsp lemon juice
¼ tsp salt

Heat oven to 450°. Roll dough into oblong, ¼ inch thick, between sheets of waxed paper. Mix rest of ingredients. Place on dough. Roll up, beginning at wide side. Seal by pinching edge of dough into roll. Place sealed edge under, on baking sheet. Bake 15 or 20 minutes. Slice and serve with mushroom sauce. Serves 4.

Stir 'n' roll biscuit dough: 1 1/3 cups sifted flour, 2 tsp baking powder, ½ tsp salt, ¼ cup cooking oil, ½ cup milk. Sift dry ingredients into bowl. Pour oil and milk into measuring cup (don't stir), then pour all at once into flour. Stir with fork until mixture cleans side of bowl.

Mrs. Marc Kuhle
HAM ORIENTAL

Make a day ahead.

2 cups rice, cooked and cooled
2 cups cooked ham, ground
1 cup celery, cut fine
1 cup green pepper, cut fine
1 small onion, cut fine
1 clove garlic
1 can tomato sauce
1 can mushrooms

Mix all ingredients. Put in greased casserole overnight. Then bake 2½ hours at 300°. This is good served with cheese sauce and parsley. Serves 12.

Mrs. John B. Gregg, Sr.

LAMB AND EGGPLANT CASSEROLE

Tuesday's lunch after Sunday's roast lamb.

½ clove garlic, minced
3 small onions, minced
2 cups ground leftover lamb
8 fresh tomatoes (or canned)
1 egg plant
Salt
Pepper
Dash of curry powder
Parsley

Brown garlic and onions in oil. Season with salt, pepper, and curry powder. Alternate layers of meat, tomatoes, seasonings, eggplant and tomatoes in buttered casserole, ending with tomatoes. Cover and bake in 300° oven until vegetables give out their juices. Then bake at 350° until eggplant is tender. Sprinkle with parsley before serving. Serves 6.
CREPES DE VOLAILLE
Chicken Pancakes

The sauce, filling, pancakes, and topping can all be made in advance, then assembled about 40 minutes before serving.

Veloute sauce:

1/3 cup butter
3 1/2 Tbsp flour
1 cup chicken broth

Melt butter; stir in flour; cook slowly; add broth, and stir and cook until thick. Use this sauce in both filling and topping.

Filling:

1/4 lb mushrooms, cubed
Butter
1 Tbsp sherry
2 tsp chopped onion

Brown mushrooms in butter. Add to rest of ingredients, with just enough veloute sauce to moisten (about 2 Tbsp).

Pancakes:

1 cup sifted flour
1 egg
Salt, nutmeg
1 1/2 cups milk

Mix dry ingredients, add to rest and blend with beater. Strain out lumps. Pour 1/4 cup batter on hot griddle for each pancake. Turn once. Makes 10 5-inch pancakes.

Topping:

1 cup veloute sauce
1/4 cup butter
1/4 cup light cream
1 beaten egg yolk

Grated parmesan cheese

In saucepan, combine veloute and light cream. Stir until smooth; add egg yolk and butter. Heat, stirring, but to not boil. Remove from heat. Fold in whipped cream.

To assemble: Put filling across the middle of pancake; fold both sides to the middle. Arrange with folded side down, on baking dish. Cover with topping and parmesan. Put in slow (300°) oven to warm; then broil until the top is golden. Serve hot. Serves 5.

Lucille Johnson
BAKED CHICKEN SOUFFLE

9 slices white bread, crust removed
4 cups diced cooked chicken
½ lb fresh mushrooms, sliced (or small can)
¼ cup butter
1 can (8-oz) water chestnuts, drained and sliced
½ cup mayonnaise
9 slices processed sharp cheese
4 eggs, well beaten
2 cups milk
1 tsp salt
1 can mushroom soup
1 can celery soup
1 jar (2-oz) pimiento, chopped
2 cups buttered coarse bread crumbs

Line a large flat buttered baking dish with bread. Top with chicken. Cook mushrooms in butter 5 minutes. Spoon over chicken with water chestnuts. Dot with mayonnaise, top with cheese. Mix eggs, milk and salt, and pour over chicken. Mix soups and pimiento and spoon over all. Cover with foil and store in refrigerator overnight. Bake at 350° for 1½ hours. Sprinkle bread crumbs on top for the last 15 minutes of baking time. Serves 12.

Alma Graff

TWENTY-MINUTE CHICKEN BROCCOLI

Try using a whole canned chicken with broth, to make this an "instant" recipe.

2 pkgs frozen broccoli, cooked
2 cans mushroom soup
2 cups chicken
½ cup milk or chicken broth
1 tsp Worcestershire sauce
¼ cup parmesan cheese

Combine soup, milk, and Worcestershire sauce. Pour over layered broccoli and chicken in casserole. Sprinkle top with cheese. Bake 20 minutes at 375°.

Helen Dow
NANKING CHICKEN CASSEROLE

The topping is different!

1 can cream of mushroom soup
1 can cream of chicken soup
1 small can evaporated milk
2 cups Chinese noodles
½ cup green pepper, chopped
½ cup pimiento, chopped
1 cup chopped celery
1 cup cooked chicken, cut up in cubes
1 small can mushrooms
Slivered almonds
Hard-cooked eggs

Mix all dry ingredients together. Add liquids, and blend with dry ingredients. Place in buttered baking dish. Set dish in pan of hot water. Bake 1½ hours at 275°, then increase heat to 325° and bake 30 minutes longer. Garnish with hard-cooked eggs (strips of sliced whites, and mashed yolks) and slivered almonds. Serves 6-8.

Irene Fisher Coon

MUSHROOMS AND CHICKEN LIVERS

Try this with salad.

1 8-oz pkg frozen chicken livers, thawed
2 Tbsp butter
1 6-oz can broiled sliced mushrooms, drained, or 1 pint fresh mushrooms, sliced
¼ cup chopped green onion
½ cup dairy sour cream
1⅛ tsp soy sauce
1½ tsp chili sauce
Pepper

Cut chicken livers in large pieces; cover and cook in butter in skillet until almost tender, about 10 minutes. Add mushrooms and green onions; cook just until onions and livers are tender. Combine remaining ingredients; add to livers. Heat and stir just until sauce is hot. Serve over toast points. Serves 4.

Spud Hall
CHICKEN DIVAN

An excellent version of a popular recipe!

1 chicken (4 to 5 lbs)
3 cups water
1 bunch broccoli (2 pkgs frozen)
1 cup light cream
4 Tbsp butter
4 Tbsp flour
¼ cup grated parmesan cheese
¼ cup slivered almonds
Cracker crumbs, buttered

Cook chicken until tender in 3 cups water, to which has been added a stalk of celery, 1 onion, 1 sprig parsley, and 2 tsp salt. Cool and remove meat from bones. Melt butter in saucepan, add flour and stir until smooth. Add cream and cook until it begins to thicken. Add about 2½ cups chicken stock, and cook until creamy and thick. Cook broccoli in salted water until tender. Drain well. Arrange broccoli and chicken in alternate layers in casserole. Pour sauce over all; sprinkle with buttered crumbs, parmesan cheese, and almonds. Bake at 400° until nicely browned, 30 to 35 minutes.

Kay Metz

CANTONESE CASSEROLE

2 cups diced chicken, cooked and seasoned
1 Tbsp soy sauce
1 can cream of chicken soup
1 can mushroom soup
1 can mushrooms
¼ cup chopped pimiento
¼ cup slivered almonds
1 can chow mein noodles
Potato chips


Betts Tollefson
CHICKEN BREASTS SAVOY

For hearty lunch, serve with salad and rolls.

- 1-lb pkg frozen chicken breasts
- 2 Tbsp cooking oil
- 1 Tbsp Kitchen Bouquet
- 2/3 cup dry white wine (or water)
- 1 chicken bouillon cube
- 1 3-oz can sliced mushrooms
- 1 8-oz can water chestnuts
- 1 Tbsp cornstarch
- 2 Tbsp cold water


Hazel Mackey

ORIENTAL CHICKEN

- 1 cup celery, chopped
- ½ cup onion, chopped
- 1 green pepper, chopped
- 2 cans boned chicken
- 2 cans cream of chicken soup
- 1 can mushroom soup
- 1 pkg noodles, cooked
- 1 pkg almonds, blanched
- 1 small can mushrooms, and juice
- 1 Tbsp soy sauce

Saute celery, onion, green pepper in 2 Tbsp butter. Add remaining ingredients, except noodles and almonds. Arrange noodles and chicken in alternate layers in greased casserole. Sprinkle almonds on top. Bake 1 hour at 350°. Serve on top of canned shoestring potatoes or crisp chow mein noodles.

Marianne Naused
BREADS
BISHOP'S BREAD

2 cups brown sugar
½ cup melted butter
1 egg
2 ½ cups sifted flour
2 tsp baking powder
1 tsp cinnamon
½ tsp salt
½ tsp soda in 3/4 cup sour milk
1 cup chopped dates
Sugar and cinnamon mixture

Cream sugar, butter and egg together. Fold in remaining ingredients and pour into 8 x 8 greased pan. Sprinkle with a mixture of sugar and cinnamon. Bake at 375° for 35 minutes. Cut into squares. Serve warm or cold.

Mrs. Lloyd B. Elmen

MAPLE NUT CHIFFON BREAD

1 cup sifted flour
3/8 cup (¼ + 2 Tbsp) sugar
1 ½ tsp baking powder
1 ½ tsp salt
3/8 cup brown sugar
¼ cup Wesson oil

3 unbeaten egg yolks
3/8 cup cold water
1 tsp maple flavoring
½ cup egg whites
½ tsp cream of tartar
½ cup chopped nuts

Sift together flour, sugar, baking powder and salt. Mix in sugar. Add oil, egg yolks, cold water, and flavoring. Whip egg whites with cream of tartar. Gently fold whites into batter and add nuts. Pour into ungreased loaf pan. Bake at 350° for 50 to 55 minutes, or until top springs back. Turn upside down and cool.

Mrs. G.O. Halverson
HOLIDAY BREAD

This freezes well. Slice before quite thawed, for thin slices.

1½ cups apricot nectar
1 cup raisins
½ cup dried apricots, chopped fine

Combine above ingredients and simmer 5 minutes. Add 1 Tbsp grated orange rind. Cool.

Sift together:

2 3/4 cups sifted flour
2 tsp baking soda
1 tsp salt
½ cup chopped nuts

In a separate bowl, blend together:

1 Tbsp shortening
1 cup sugar
1 unbeaten egg
1/3 cup cream

To this creamed mixture, alternately add fruit and dry ingredients, beginning and ending with the dry ingredients. Blend thoroughly after each addition. Put in 2 well-greased 8½ x 4½ x 2½ pans. Bake at 350° for 50 to 60 minutes. Cool thoroughly before slicing.

Ruth Guenther
INDIO DATE BREAD

1 tsp soda
1 cup dates
1 cup boiling water

Mix and allow to cool.

3/4 cup brown sugar
¼ tsp salt
1 Tbsp shortening
1 egg
½ cup chopped walnuts
1½ cups flour

Mix these ingredients thoroughly and stir in date mixture. Pour into well-greased loaf pan and bake in moderate oven (350°) for 50 to 60 minutes.

B. Elizabeth Oehmen

ORANGE-APRICOT BREAD

(Makes 3 loaves)

Soak 1½ cups dried apricots in warm water to cover for 1 hour. Drain and reserve liquid. Cut up apricots, not too small. Cream 3 heaping Tbsp butter and 1½ cups sugar. Add 2 eggs.

Sift together:

3 cups flour
3 tsp baking powder
3/8 tsp soda
3/4 tsp salt

Add alternately with:

3/4 cup orange juice and
3/8 cup apricot juice

Add apricots last. When well blended, put into greased and floured tins. Let stand 20 minutes; then bake at 350° for 50 to 60 minutes.

Lillian Nelson
GLAZED APRICOT RING

2 cakes yeast softened in
¼ cup lukewarm water

1 cup milk brought to boil and poured over:
½ cup sugar ]
2 tsp salt ] in large bowl
½ cup butter]

Cool to lukewarm. Add:

3 eggs, beaten, and the yeast

Stir in:

1 tsp nutmeg
½ cup grated lemon rind
4½ cups sifted flour

Beat vigorously by hand for 2 minutes. Dough may be shaped or put in refrigerator overnight. If refrigerated, punch dough down before shaping. Coat inside of Turk's head pan or angel food pan generously with ¼ cup soft butter; sprinkle ½ cup almonds over butter, turning to coat mold evenly. Carefully spoon dough into mold. Brush top with melted butter and let rise until double, about 1½ hours. Bake at 350° about 50 minutes. Immediately turn out on rack with wax paper under it. Make glaze by heating together ¼ cup apricot jam, ¼ cup brown sugar, and ¼ cup butter. Drizzle over top. Serve warm. Makes 2 1-quart molds.

Ruth Coddington
OATMEAL BREAD

This is delicious and crunchy when toasted.

1 cup quick-cooking oatmeal
2 cups boiling water
½ cup molasses
1 Tbsp salt
2 Tbsp melted shortening
1 pkg dry yeast
½ cup warm water
6 cups flour

Place oatmeal and boiling water in a bowl. Stir and cool. Add molasses, salt and shortening. Dissolve yeast in ½ cup warm water. Add to oatmeal mixture; then add flour. Cover and let rise to double in bulk. Knead down and put into two greased tins. Let rise 2½ hours. Bake at 375° for 50 minutes.

Mrs. C.D. Van de Waa

BUTTERHORNs

1 cup milk
½ cup butter
½ cup sugar
4 cups flour, approximately
1 tsp salt
3 eggs
1 cake yeast

Scald milk in saucepan. Cool a small portion of it, and soften yeast in it. Pour the remainder of milk over butter, sugar, and salt in a bowl. Add half the flour and mix well. Add the yeast-milk mixture and the well-beaten eggs. Stir. Add the rest of the flour and mix well. Let dough rise, covered, until about double in bulk. Divide dough into 4 parts. Roll each part into a circle about ¼ inch thick. Cut into 6 pie-shaped pieces. Roll from the wide edge to the point. Arrange on cookie sheet. Brush each roll with melted butter. Let rise until light, soft, and puffy. Bake at 375° to 400° for about 15 minutes. Serve warm.

Ruth Papas
ORANGE BOWKNOTS

Here's a one-bowl dough—so simple!

1¼ cups milk, scalded
½ cup shortening
1/3 cup sugar
1 tsp salt
1 pkg yeast
2 eggs, well beaten
¼ cup orange juice
2 Tbsp grated orange rind
5 cups sifted flour

Combine milk, shortening, sugar and salt. Let cool to lukewarm. Soften yeast in this mixture. Add eggs, orange juice and rind. Beat thoroughly. Add flour and mix to a soft dough. Cover and let rise until double in bulk, about 2 hours. Punch down and let rise again. Roll dough ½ inch thick. Cut in 10-inch strips and tie each strip into knot. Arrange on greased cookie sheet. Cover and let rise until double in size. Bake at 400° for about 15 minutes until a golden brown. While warm, spread with orange icing. Makes about 3 dozen.

Orange Icing

2 Tbsp orange juice
1 tsp grated orange rind
1 cup powdered sugar

Blend until smooth.

Ruth Guenthner
FIRESIDE COFFEE CAKE

Cream:
1/3 cup butter
2/3 cup sugar

Add:
1 beaten egg
1 tsp vanilla

Add alternately:
2 cups flour
3 tsp baking powder sifted together
Pinch salt
2/3 cup milk

Stir in:
1/2 cup walnuts
Small jar of maraschino cherries

Brush on top:
1/3 cup butter, melted
Sugar to make a soft paste
1 tsp cinnamon

Bake in 375° oven for 25 minutes.
Mrs. Robert McDonald

COURTHOUSE COFFEE CAKE

Mix well, and reserve 1/4 for topping:
3/4 cup Mazola
2 cups brown sugar, packed
1/2 cup flour
1 tsp cinnamon
1 tsp nutmeg

Mix:
3/4 cup granulated sugar
1 cup buttermilk
1/2 tsp salt
1 egg
2 tsp soda

Add 3/4 of first mixture and 2 cups flour. Add 1 cup nuts to topping and sprinkle over top of cake.
Bake 40 minutes at 350° in 9 x 13 pan.
Elizabeth Jennings
SPOON BREAD

2 eggs
½ cup corn meal
½ cup boiling water
1 tsp baking powder
½ tsp salt
¼ tsp soda
1 cup buttermilk

Sift dry ingredients together; gradually add boiling water, stirring constantly. Beat eggs until light and add to mixture. Stir in buttermilk and pour batter into a casserole in which you have melted enough butter to grease the pan and also melt into the batter. Set casserole in a pan of water, and bake at 400° for 45 minutes. Serves 6.

Maurine Benz

NEBRASKA CORNHUSKERS

1 egg, slightly beaten
1 cup dairy sour cream
1 pkg (14 oz) corn muffin mix

In large bowl, combine egg with sour cream. Mix well. Add corn muffin mix. Stir until moist. Spoon into 12 lightly greased muffin cups, filling each about half full. Bake about 20 minutes until golden. Serve warm. Makes 12 muffins.

Committee
CRANBERRY MUFFINS

1 cup chopped fresh cranberries
½ cup sugar
1 tsp orange peel
1 beaten egg
¼ cup sugar
½ cup orange juice
2 Tbsp salad oil
2 cups biscuit mix

Mix cranberries, ½ cup sugar, and orange peel. Set aside. Combine egg, ¼ cup sugar, orange juice and salad oil. Add all at once to biscuit mix. Stir just until moist. Fold in cranberries. Fill greased muffin pans, 2/3 full. Bake at 400° for 25 minutes.

Margaret McCahren

GLASGOW SCONES

Serve hot, with Irish jam.

1 3/4 cups flour
3 tsp baking powder
1 Tbsp sugar
4 Tbsp butter
2 eggs
1/3 cup cream
½ tsp salt

Cut butter into dry ingredients, until pebbly. Beat eggs in separate bowl, and set aside 2 Tbsp of this. Add cream to remainder of beaten eggs. Make a well in the dry ingredients, and pour the liquid into it. Mix quickly. Handling dough as little as possible, place on floured board; pat into 3/4-inch thickness. Cut with knife into diamond shapes. Place on greased cookie sheet. Brush with reserved egg and sprinkle with sugar. Bake at 450° for about 15 minutes.

Lucille Johnson
APPLESAUCE PUFFS

Spicy-rich. Exciting and different!

2 cups packaged biscuit mix
¼ cup sugar
1 tsp cinnamon
½ cup applesauce
¼ cup milk
1 slightly beaten egg
2 Tbsp salad oil


Rita Anton

SPIEDINI

(pronounced spee-a-dee-nee)

Cut a loaf of French bread in 3/4-inch slices, but do not cut slices completely through. Place a thin slice of Mozzarella cheese between each bread slice. Tuck tiny bits of anchovy filet and green olives here and there among the cheese slices. Place loaf on baking sheet. Pour ½ cup melted butter over loaf. Bake at 350° until cheese melts, about 10 to 15 minutes. Dust with paprika and minced parsley and serve immediately.

Ella Reagan
MUSTARD BREAD

A *bit of imagination.*

1 loaf French bread

Mix:

- \(\frac{1}{4}\) lb soft butter
- 1 heaping tsp prepared mustard
- 1 small onion, chopped fine
- Parsley flakes

Slice off top of bread; slice down through as usual; spread mix over top and between slices. Sprinkle with sesame or poppy seeds; wrap in foil. Bake in 350° oven for \(\frac{1}{2}\) hour. Just before serving, open foil and put under broiler until golden (add caviar down center if desired)

*Ella Reagan*

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FAST TRICKS WITH BREAD

**Parmesan Sticks**—Cut crusts off sliced white bread. Cut each slice into 5 or 6 sticks. Spread very thinly with soft butter. Sprinkle with parmesan cheese and herb seasoning. Spread on cookie sheet and bake at 325° for about 5 minutes, until golden brown. Turn each stick once during baking.

**Cream Cheese Roll-ups**—Cut crusts off sliced white bread. Spread each slice with soft cream cheese and cut-up chives. Roll slice up firmly. Cut into 4 rolls. Place on buttered cookie sheet, and top each piece with a small dab of butter. Bake at 350° for about 5 minutes, until lightly golden.
CHEESE PUFFS

\(\frac{1}{4}\) lb American cheese
\(\frac{1}{4}\) lb New York cheddar cheese
\(\frac{1}{2}\) tsp baking powder
2 eggs, separated
Rounds of bread
Butter

Cut bread into 2-inch rounds. Toast on one side. Butter. Spread with mixture of grated cheeses, baking powder, and egg yolks blended with stiffly beaten egg whites. Bake at 350° until brown and puffed.

Mrs. A. David Sternberg

MARMALADE MUFFINS

Using canned refrigerator biscuits, place biscuits in greased muffin tins. Press middle of each biscuit with thumb. Put pat of butter and spoonful of marmalade in indentation, and bake at 450° for 12 to 15 minutes.

Committee

CRUNCHY BISCUIT STRIPS

Cut canned refrigerator biscuits in half. Roll each half between hands, to form 5-inch sticks. Dip into mixture of 2 Tbsp melted butter, 1 Tbsp of milk, and 1 Tbsp honey. Then roll in 1 1/3 cups sugar-coated cornflakes. Arrange on greased cookie sheet and bake at 450° for 10 minutes.

Jean Morrison
ROQUEFORT QUICK BISCUITS

Snip canned refrigerator biscuits in half with scissors; overlap around edge of pie pan. Sprinkle with minced parsley. Melt 1/8 lb butter, with half a small wedge of roquefort cheese, and pour mixture over the biscuits. Bake at 450° for 10 minutes.

Jean Morrison

QUICKIE STICKIES

1/3 cup honey
3 Tbsp melted butter
¼ cup broken walnuts
1 pkg refrigerator biscuits
Melted butter
Cinnamon

Blend honey and butter; divide mixture among 7 muffin cups. Sprinkle a few walnuts into each cup. Brush one side of each biscuit with melted butter; sprinkle with cinnamon. Cut biscuits in half. Place 3 halves, cut side down, and buttered sides touching, in each muffin cup. Bake at 350° for about 15 minutes. Remove immediately. Makes 7.

Inola Hill

ROMANO CHEESE ROLLS

Add enough finely grated Romano cheese and garlic salt to mayonnaise to season well. Separate sections of baked flaked butter rolls, and fill sections with mayonnaise. Fasten together with toothpicks. Bake at 400° about 10 minutes until heated.

Mrs. Howard Hagen
SANDWICHES
CHICKEN-CHEESE LUNCHWICHES

A hearty sandwich for hungry guests.

6 slices cooked chicken
6 slices toast
6 slices tomato
1/2 cup finely crumbled blue cheese
1 egg, beaten
1/2 cup minced canned mushrooms
3 strips bacon, halved and partially cooked

Put a slice of chicken on each toast slice. Top with a slice of tomato. Mix cheese, egg, and mushrooms. Spread on tomato and top each with a half strip of bacon. Broil until bacon is crisp.
Serves 6.

Grace Cogley

CHICKEN SANDWICH DELMONICO

4 slices toast
4 to 8 slices cooked chicken
1 can condensed chicken or celery soup, undiluted
1/4 cup milk
1/2 cup grated sharp American cheese
4 slices cooked bacon
4 slices tomato


Eva Morgan
HAM AND TURKEY PRINCESS SANDWICH

This is a hungry bridge-player's whole lunch!

12 slices rye bread, toasted
Butter
12 slices breast of turkey (about 12 oz)
12 slices baked ham (about 12 oz)
1/3 cup flour
2 tsp dry mustard
½ tsp Worcestershire sauce
2 cups beer, chicken broth, or milk
6 oz cheddar cheese, diced
Cooked green asparagus spears
Paprika

Spread toast with butter. Cut 6 slices diagonally into halves. Place 1 whole toast slice with 2 halves on opposite sides, on individual plates. For each sandwich, alternately overlap 2 slices turkey and 2 slices ham. In saucepan combine flour, mustard, Worcestershire sauce, and liquid. Cook over medium heat until thickened, stirring constantly. Reduce heat to low and blend in cheese, stirring until cheese is melted. Arrange asparagus over turkey and ham, about 3 spears for each sandwich. Pour cheese sauce over all. Sprinkle lightly with paprika. Serves 6.

Marvel Redfield
REUBEN'S SPECIAL SANDWICH

\[ \frac{1}{4} \text{ cup mayonnaise} \quad 4 \text{ rye bread slices} \\
2 \text{ Tbsp chili sauce} \quad 2 \text{ slices turkey} \\
1 \text{ tsp grated onion} \quad 2 \text{ slices baked ham} \\
1 \text{ tsp lemon juice} \quad 2 \text{ slices Swiss cheese} \\
1 \text{ cup shredded cabbage} \]

In small bowl, combine mayonnaise, chili sauce, onion, and lemon juice. Mix well. Add cabbage. Toss to coat cabbage well. Refrigerate until well chilled.

For each sandwich: on 1 slice rye bread, place 1 turkey slice. Top with half of drained coleslaw, then with 1 slice ham folded over, then 1 slice cheese, folded over. Place rye bread slice on top. Makes two sandwiches.

Mrs. W.H. Borcherding

EAST-OF-DENVER SANDWICHES

6 hamburger buns, split and toasted 
1 can deviled ham (4 1/2 oz) 
2 Tbsp butter or bacon drippings 
4 eggs 
\frac{1}{4} \text{ cup milk} 
\frac{1}{4} \text{ tsp salt} 
Dash pepper 
\frac{1}{4} \text{ cup chopped green onion} 
6 thin tomato slices 
6 slices sharp cheddar cheese

Spread lower half of buns with deviled ham. Mix eggs, milk, salt and pepper. Beat slightly if a gold and white effect is wanted, or beat thoroughly for all-yellow effect. Heat butter in skillet until just hot enough to sizzle a drop of water. Add onions and cook until just soft; add egg mixture; reduce heat and cook, lifting and folding until eggs are set but still moist. Pile eggs on top of deviled ham and add tomato and cheese slices. Place on cookie sheet and broil until cheese melts. Top with tops of hamburger buns. Serves 6.

Marianne Naused
**BREUBEN SANDWICH**

*This is a gourmet's baked reuben sandwich.*

1 #2 can sauerkraut  
1 carton dairy sour cream  
Rye bread slices  
Sliced Swiss cheese  
Thin-sliced corned beef  
Butter

A day ahead, drain all liquid from sauerkraut. Add sour cream and let stand all night in refrigerator. Next day, butter each slice of bread. On bottom slices put 2 thin slices corned beef. Cover with cheese. Cover with sauerkraut mixture, about \( \frac{1}{2} \) to \( \frac{3}{4} \) inch thick. Put on top slices of bread. Wrap each sandwich in foil. Bake at 325\(^\circ\) for 15 to 20 minutes. Serve hot.

*Janet Rork*

**FROSTED CHEESE LOGS**

2 Tbsp instant minced onion  
3 Tbsp water  
\( \frac{1}{4} \) cup soft butter  
\( \frac{1}{4} \) cup mayonnaise  
2 cups grated American cheese  
Dash tabasco  
1 pimiento  
\( \frac{1}{4} \) cup chopped parsley  
12 slices soft sandwich bread

Combine instant onion and water. Let stand for a few minutes. Soften butter and blend in mayonnaise, cheese and tabasco. Chop pimiento and add with parsley to first mixture. Trim crusts from bread. Spread one side of each slice with cheese mixture, saving about 1/3 cup for top of rolls. Roll each slice tightly, as for a jelly roll, and hold in place with toothpicks. Place rolls close together on baking sheet, spreading top with remaining cheese mixture. Bake at 350\(^\circ\) about 10 minutes until cheese melts and bread is toasted a golden brown. Serve while hot. Makes 12 logs.

*Maude Everitt*
MINUTE BROILED OPEN SANDWICH

Place ham or any luncheon meat on a buttered slice of bread. Cover with following mixture: mayonnaise, mustard, and egg white beaten together. Place under broiler until golden; then serve hot.

Jean Morrison

HEIDI'S BAKED SANDWICHES

\[ \frac{1}{2} \text{ lb sliced boiled ham, diced} \]
\[ \frac{1}{2} \text{ lb cheddar cheese, cubed} \]
\[ \frac{1}{4} \text{ cup sliced green onions} \]
\[ \frac{1}{3} \text{ cup sliced stuffed olives} \]
\[ 2 \text{ hard-boiled eggs, sliced} \]

Toss together with 3 Tbsp mayonnaise, blended with \( \frac{1}{2} \) cup chili sauce. Spread mixture generously on sliced hot dog buns. Wrap in foil; secure ends. Bake 10 minutes at 400°.

Mavis Gabel

GOURMET HAM SPREAD FOR SANDWICHES

1 lb ground lean ham
1\( \frac{1}{2} \) lbs ground lean pork
2 eggs
1 cup cracker crumbs
Salt, pepper to taste

Mix all ingredients, and divide into 2 rolls. Put in cloth bag or cheesecloth. Boil in hot water to cover, to which \( \frac{1}{2} \) cup vinegar has been added. Boil slowly for 3 hours. Serve with horse-radish sauce and buttered thin-sliced rye bread. Let guests make their own sandwiches.

Mrs. H.M. Aistrup
ENGLISH MUFFINS, ITALIAN STYLE

Brush halves of English muffins with butter. Toast under broiler. Cover each with tomato slices, onion rings, salami or pepperoni, and a small quantity of chopped anchovies. Sprinkle with olive oil, salt, pepper, garlic salt, and oregano. Top with slices of Mozzarella or cheddar cheese and a mushroom cap. Return to broiler until cheese melts and bubbles.

Virginia Sigler

BACON PIZZAS

Start heating oven to 450°F. On each toasted half of English muffin, place a slice of Mozzarella or cheddar cheese. Top with spoonful of canned tomato sauce, then a sprinkling of salt, pepper, and oregano. Top with bits of crisp bacon and shredded parmesan cheese. Put on cookie sheets; bake 5 to 10 minutes, until cheese is bubbly and slightly browned. Serve two to each guest. Excellent with small green salad.

Betty Cahill

GOURMET HAMBURGS

Prepare hamburgers your favorite way. Split buns; spread both sides with mixture of soft butter and blue cheese. Broil until bubbly. Insert hamburgs into buns, and serve hot. Delicious!

Committee
RAREBIT, WESTERN STYLE

1 can mushroom soup
2 cups (½ lb) grated sharp American cheese
¼ cup sliced ripe olives
¼ cup diced green pepper

Combine soup and cheese in double boiler or chafing dish. Heat over hot water (not boiling) until cheese is melted, stirring occasionally. Add olives and pepper. Serve over toast or slices of rye bread. Serves 4-5.

JAM SOUFFLE SANDWICH

Sounds strange, but try it!

8 slices bread, toasted
Butter
3/4 cup Irish jam
5 eggs, separated
¼ tsp salt
¼ tsp Worcestershire sauce
Few grains pepper
2/3 cup grated American cheese

Spread toast with butter. Spread an even layer of jam on each slice. To egg yolks, add Worcestershire sauce, salt, and pepper. Beat until thick and lemon-colored. Blend in cheese. Beat egg whites stiff and fold into cheese mixture. Spoon over jam. Bake in moderate oven at 350° 15 to 20 minutes. Serves 8.
MATH TEST FOR SANDWICH MAKERS

For tea sandwiches—Divide the number of guests by 6. The answer is the number of loaves of 1-lb sliced bread needed.

For sandwich loaf—Multiply guest list by 3, then divide by 32. The answer is the number of loaves needed.

SANTA BARBARA SANDWICH

Just reading this recipe makes your mouth water!

1 can mushroom soup
⅛ cup milk
½ tsp Worcestershire sauce
Dash bottled hot pepper sauce
1 cup shredded sharp American cheese
4 large English muffins, split, toasted, and buttered
1 7½-oz can (1 cup) crab meat, flaked
2 avocados, peeled and sliced
½ cup shredded sharp American cheese

Combine first 4 ingredients; heat, stirring occasionally. Add 1 cup cheese; stir until melted. Place muffins on cookie sheet; spread rounded Tbsp sauce on each muffin. Top with crab meat, then avocado slices. Drizzle with remaining sauce. Sprinkle with ½ cup cheese. Broil 4 inches from heat, 3 to 4 minutes, or until golden brown and bubbly. Serves 8.

Committee
OPEN-FACE HOT CRAB SANDWICHES

1 8-oz pkg cream cheese
1 rounded Tbsp mayonnaise
Dash Accent
½ tsp Worcestershire sauce
1 tsp lemon juice
1 tsp finely chopped onion
1 can crab meat, picked over and separated

Mix all ingredients thoroughly. Spread on buttered bread slices; place on cookie sheet and bake in 300° oven for 30 minutes. Cut in quarters or halves, after baking.

Dori Dinsmore

FESTIVE CRAB MEAT SANDWICHES

This will make 150 small open-faced sandwiches.

3 large cans crab meat
6 small pkgs cream cheese
6 Tbsp mayonnaise
3 tsp Worcestershire sauce
3 tsp grated onion
3 tsp onion juice
1 bunch celery, chopped fine
1 green pepper, chopped fine

Mix well. Spread on small buttered rounds of white or whole wheat bread. Mixture can be made ahead and chilled.

Mrs. H.M. Aistrup
SEAFOOD RUSKS

1 can crab meat or tuna
1 3-oz pkg cream cheese
2 Tbsp mayonnaise
1 tsp grated onion
2 tsp lemon juice
½ tsp Worcestershire sauce
Dash tabasco
Dash herb seasoning salt
4 rusks
4 slices tomato
4 slices sharp cheese

Flake fish. Combine other ingredients and then crab or tuna. Spread on Holland rusks. On top of each put a thin slice of tomato and a thin slice of sharp cheese. Put in slow oven to heat through, then under broiler to brown. Serve at once. Serves 4.

Gladys Holman

CRAB LUNCHEON SANDWICH

1 can crab meat (boned)
2 Tbsp finely chopped onion
1 level tsp celery seed
Mayonnaise
½ tsp lemon juice

Mix first 3 ingredients with enough mayonnaise to make a thick consistency. Add lemon juice. Serve on buns. Broil.

B. Elizabeth Oehmen
HOT AVOCADO-CRAB SANDWICH

1 can cream of mushroom soup
\(\frac{1}{4}\) cup milk
\(\frac{1}{2}\) tsp Worcestershire sauce
1 cup shredded cheddar cheese
4 English muffins, split, toasted and buttered

1 7\(\frac{1}{2}\) oz crab meat flaked
2 avocados, peeled and sliced
\(\frac{1}{2}\) cup shredded cheddar cheese

Mix first four ingredients. Heat, and add 1 cup cheese. Stir until melted. Place muffins on cookie sheet. Spread rounded tablespoon sauce on each muffin; top with crab meat, then avocado slices. Drizzle with remaining sauce. Sprinkle with \(\frac{1}{2}\) cup cheese. Broil 4 inches from heat until golden brown and bubbly. Makes 8.

Evva Graff

TUNA SKILLET SANDWICHES

Combine 1 can tuna with \(\frac{1}{2}\) cup chopped celery, 2 tsp lemon juice, \(\frac{1}{4}\) cup mayonnaise, salt and paprika. Place on 4 buttered slices of bread. Top each with a slice of cheese and another slice of bread. Dip these into a mixture of 2 beaten eggs and 1 cup milk. Brown in butter in skillet, turning once. Chicken or turkey may also be used. Serves 4.

Mrs. Frank R. Lemke

SHRIMP AND CUCUMBER PARTY SANDWICH

A perfect summer sandwich, cool and open-faced.

On slices of buttered bread, put:
1. Layer of sliced cucumbers and tomatoes
2. Layer of deviled ham
3. Layer of softened cream cheese
4. Layer of cooked shrimp, mashed and sprinkled with lemon juice

Cut into halves or fourths to serve.

Alma Graff
ELEGANT SANDWICH LOAF

Make this ahead of time, and chill in refrigerator.

Trim crusts from an unsliced loaf of sandwich bread, and cut loaf into 4 lengthwise slices. Spread one side of each slice with 1/2 cup softened butter. Place one slice, butter side up, on serving plate. Spread evenly with shrimp salad filling. Top with second slice and spread with cheese-pecan filling. Top with third slice and spread with chicken-bacon filling. Top with remaining bread slice. Frost top and sides with mixture of 2 8-oz pkgs cream cheese and 1/2 cup cream. Decorate with sliced stuffed olives and toasted almonds. Chill 3 hours or more. To serve, cut with sharp knife into 1-inch slices. Serves 12-14.

Shrimp Filling

1 hard-cooked egg, chopped
1 1/3 cups (7 oz) finely chopped shrimp
1/4 cup finely chopped celery
2 Tbsp lemon juice
1/4 tsp salt
Dash pepper
1/4 cup mayonnaise

Cheese-Pecan Filling

1 3-oz pkg cream cheese, softened
1 cup finely chopped toasted pecans
3/4 cup (9-oz can) well-drained crushed pineapple

Chicken-Bacon Filling

8 slices crisp cooked bacon, crumbled
1 cup finely chopped cooked chicken
1/2 cup mayonnaise
1 Tbsp chopped pimiento
1/4 tsp salt
1/8 tsp pepper

Ella Reagan
BANKERS' SANDWICH LOAF

1 cup tuna
1/3 cup stuffed chopped olives
1 tsp grated onion
1/3 cup undiluted mushroom soup
2 Tbsp mayonnaise
3 eggs, hard boiled and chopped


Eula Voigt

CALIFORNIA PATIO LOAF

1 loaf French bread, cut in half lengthwise and spread with butter

Meat topping: 3/4 lb ground beef
1 Tbsp chopped onion
1 Tbsp Worcestershire sauce
1/2 tsp salt
Dash pepper
1/2 cup chopped walnuts

Cheese topping: 2 3-oz pkgs cream cheese
2 Tbsp mustard
2 Tbsp chopped pimiento
2 Tbsp finely chopped onion
1/4 cup chopped walnuts

Mix beef with next 5 ingredients. Spread on one-half of bread. Soften cream cheese and mix with next 4 ingredients. Spread on remaining half of bread. Broil beef topping about 5 minutes and 2 or 3 minutes for cheese topping, till golden and bubbly. Serve halves side by side on platter.

Helen Dow
CALIFORNIA SANDWICH FILLING

2 avocados, mashed
¼ lb bacon, fried crisp and diced
Salt and pepper to taste
2 green onions, including green parts, diced
Garlic powder to taste

Make creamy mixture of above ingredients. Spread on buttered bread.

Bea Matteson

MUSHROOM FILLING

Clean 1 lb fresh mushrooms. Chop stems, then cook in 2 cups salted water for 15 minutes. Drain; add 4 Tbsp tapioca to stock and cook 15 minutes longer or until tapioca is clear. Stir frequently. Chop mushrooms very fine. Saute 2 Tbsp onion, chopped, in butter until slightly browned. Add mushrooms, cover and simmer until tender. Uncover and cook 2 or 3 minutes until dry. Add 1/8 tsp paprika, ½ tsp Worcestershire sauce, and dash of tabasco. Add tapioca mixture and combine thoroughly. Cool. Makes about 1½ cups filling.

MALIBU HAM FILLING

Combine equal parts of ground ham and crushed pineapple, drained. Season with mustard. Spread this filling between slices of buttered bread. Use French toast batter and proceed as for French toast.

Committee
SALADS
HOT CHICKEN SALAD

Idea: Use turkey or crab meat instead of chicken.

Make a white sauce of:

\[ \begin{align*}
\frac{1}{2} \text{ cup butter} \\
\frac{2}{3} \text{ cup sifted flour} \\
2 \frac{2}{3} \text{ cups milk}
\end{align*} \]

Cook until smooth, about 10 minutes. Blend in:

\[ \begin{align*}
2 \text{ cups celery} \\
1 \text{ Tbsp chopped onion, browned in butter} \\
2 \text{ cups cut-up cooked chicken} \\
\frac{1}{3} \text{ cup minced green pepper} \\
1 \text{ large pimiento, minced} \\
4 \text{ hard-cooked eggs, cut up} \\
2 \text{ tsp salt} \\
\text{Blanched almonds, quartered (optional)}
\end{align*} \]

Pour into a buttered 12 x 7\(\frac{1}{2}\) x 2 baking dish. Sprinkle with buttered fine bread crumbs. Bake at 350° for 35 minutes. Serve hot in crisp lettuce cups topped with mayonnaise, with chopped sweet pickles added.

Mrs. K.J. Benz

HOT CRAB MEAT SALAD

\[ \begin{align*}
2 \text{ cups crab meat} \quad (\frac{1}{2} \text{ shrimp may be used}) \\
2 \text{ cups thinly sliced celery} \\
\frac{1}{2} \text{ cup slivered almonds} \\
\frac{1}{2} \text{ tsp salt} \\
2 \text{ tsp finely chopped onions} \\
2 \text{ Tbsp lemon juice} \\
1 \text{ cup mayonnaise} \\
\frac{1}{2} \text{ cup grated cheese} \\
1 \text{ cup crushed potato chips}
\end{align*} \]

Heat oven to 450°. Combine all ingredients but chips and cheese. Pile lightly in shells or baking dishes and sprinkle with chips and cheese. Bake 10 to 15 minutes. Serves 6.

Mabel Butler
CURRIED HOT FRUIT SALAD

You'll be glad you discovered this recipe!

1 #2½ can whole pears
1 #2½ can chunk pineapple
1 #2½ can whole peaches

Drain fruit well. Dice into squares and place in buttered casserole.

Make paste of:

- ½ cup brown sugar
- ¼ cup butter
- 1 Tbsp cornstarch
- 1 tsp curry powder

Spoon this paste over fruit. **Bake at 350°** for 1 hour. Remove from oven 30 minutes before serving.

Doris Faber

CURRIED RICE RING WITH SHRIMP SALAD

Here's a good whole-meal salad--cold rice ring makes it new and different.

1½ cups long grain rice
1¼ tsp curry powder
¼ cup butter
1 tsp salt
1 cup pecans, chopped

Boil rice until done in water to which salt, butter and curry powder have been added; add pecans. Press into buttered ring mold. Chill. Serve cold.

Fill ring with following mixture:

- 2 lbs shrimp, boiled and cooled
- ½ cup sour cream
- ½ cup mayonnaise
- 2 tsp salt
- ¼ tsp pepper
- 2 tsp Worcestershire sauce
- 1 cup diced celery

Serves 8-10.

Lucille Johnson
SHRIMP MOLD WITH AVOCADO DRESSING

1 3/4 cups V-8 vegetable juice, or tomato juice
1 pkg lemon jello
1 cup salad dressing
1 cup chopped celery
2 Tbsp green pepper
3 hard-cooked eggs, chopped
1 tsp grated onion
2 cups cooked shrimp (or other seafood)

Heat juice. Dissolve jello in juice, and let set until it thickens but is not firm. Fold in rest of ingredients. Chill until served. Serve with avocado dressing. Serves 8.

Avocado Dressing

2 Tbsp lemon juice 1 tsp prepared mustard
4 Tbsp evaporated milk 6 drops tabasco sauce
½ tsp salt 1 cup sieved avocado

Beat lemon juice and milk together thoroughly. Add seasonings and blend. Beat in avocado until thick and creamy. Makes 1 1/3 cups.

Gunvor Rabe

GOURMET LOBSTER SALAD

The marinating makes this different.

1 cup (½ lb) lobster, marinated in French dressing for 1 hour in refrigerator
1 cup celery
4 hard-cooked eggs, chopped fine
3/4 cup real mayonnaise
½ tsp onion, chopped fine
Salt, pepper

Drain marinated lobster. Mix with rest of ingredients, just before serving on lettuce leaves. Serves 4.

Mrs. C.J. Manderscheid
MOLDED CRAB SALAD

Dissolve 1 pkg lemon jello in 1 cup hot water. Add ½ cup cold water, 1 tsp salt, 3 Tbsp lemon juice. When it starts to congeal, add ½ cup mayonnaise, 1 cup celery cut fine, and 1 6½-oz can crab meat. Chill. Serves 6 generously.

Lottie Bancroft

WHOLE MEAL SALAD

Serve with blueberry muffins.

1 quart Miracle Whip
Juice of ½ lemon
Chives, or grated onion
2 cans crab meat

Mix and chill well. May be made night before, to go over individual salad plates.

Cover each plate with lettuce and endive. Arrange tomato wedges, artichokes, sliced avocado, green beans, shoestring carrots, shoestring beets, and asparagus on plate in small bunches. Pass crab meat dressing. Serves 12.

Shopping list: 1 can artichokes, 2 cans carrots, 2 cans beets, 2 cans beans, 2 cans asparagus, 4 tomatoes.

Gladys Holman

HAWAIIAN CHICKEN SALAD

Mix equal parts of:

Celery
Pineapple chunks
White grapes
Cut-up cooked chicken

Add mayonnaise and season to taste. Serve on crisp lettuce; garnish with small cluster of grapes.

Gladys Holman's mother
CHEF'S SALAD

2 cans small shrimp
½ lb sliced salami
½ lb ham
4 hard-cooked eggs
4 chopped dill pickles
3 medium heads lettuce
1 small pkg cheddar cheese
1 bunch green onions
1 cup Miracle Whip \[ \text{mixed} \]
1 cup French dressing

Cut up ham and salami into narrow strips with scissors. Dice cheese and hard-boiled eggs and dill pickles. Cut onions very small. Add torn lettuce last, then add dressing. Mix well. You may also add diced celery, green pepper, anchovies, tomato. Season with salt and pepper. Serves 12.

Committee

MOLDED CHICKEN SALAD


1 pkg lemon jello
1½ cups hot chicken stock
½ cup cold stock

Put in refrigerator to congeal.

Then add:

½ cup mayonnaise
½ cup cream, whipped
3 cups cold chicken
½ cup celery, cut fine
½ cup slivered almonds


Lottie Bancroft
MANTRAP LUNCHEON SALAD

Mix greens--several kinds of lettuce, bite-size pieces of celery, and slices of green pepper and cucumber. Arrange individual salads, with thin strips of cheese, ham, and chicken on top of greens. Top with garlic-flavored croutons, and pass the following dressing:

Miller Dressing

1 cup real mayonnaise
1 Tbsp lemon juice
2 Tbsp celery seed
Dash of onion or garlic powder

Mix and add a little cream to make thick and creamy.

Betty Cahill

ZESTY HAM SALAD

2 envelopes gelatin
1 can condensed tomato soup
1 3-oz pkg cream cheese
2 Tbsp lemon juice
2 cups chopped cooked ham
2 hard-boiled eggs
1½ cups water
2 tsp prepared mustard
½ cup cooked salad dressing


Margaret Witte
MENU SUGGESTIONS

With a salad, serve hot herb bread, or hot yeast rolls, nut-bread sandwiches, or baking powder biscuits with jam. For dessert--something simple and rich--sherry almond dessert, or lemon bars. Lots of coffee, and your luncheon is a success!

MOLDED HAM LOAF

2 Tbsp gelatin
½ cup cold water
3 cups finely chopped cooked ham
¼ cup minced green onion
¼ cup chopped celery
1 cup cooked salad dressing
2 Tbsp vinegar
2 Tbsp prepared mustard
½ tsp salt, white pepper
1 cup heavy cream, whipped


Margaret Witte

CORNED BEEF SALAD

Easy, but different.

1 can V-8 juice (1½ cups)
1 pkg lemon jello
½ cup cold water

Heat juice, add jello and water, then cool.

1 can corned beef, flaked
½ cup chopped celery
1 Tbsp chopped onion
1 Tbsp chopped green pepper
1 tsp salt
1 cup mayonnaise

Mix and add to jello. Chill until firm.

Harriet Halverson
PANTRY SHELF SALAD

1 can peas, drained
3/4 cup diced American or Longhorn cheese
3 medium size sweet pickles, diced

Mix with mayonnaise or homemade dressing. Chill and serve on lettuce cups.

Hilda Dubbe

WESTERN SALAD

¼ cup salad or olive oil
2 peeled garlic cloves

Stand to season several hours.

2 cups bread cubes (toasted)
2 quarts salad greens
6 Tbsp oil
1 Tbsp Worcestershire sauce
¼ tsp pepper
½ tsp salt
½ cup grated parmesan cheese
¼ cup blue cheese
1 raw egg
3½ Tbsp lemon juice

Toast bread cubes at 300° until golden. Wash greens; cut and chill. Just before serving, combine all ingredients except oil and garlic and bread. Toss until egg is mixed well. Remove garlic from oil. Toss with bread cubes. Add to salad and toss again.

Kay Ogborn
MEXICANA SALAD

½ cup ripe olives
1 ½ cups shredded cabbage
½ cup shredded carrot
1 Tbsp finely chopped green pepper
5 Tbsp mayonnaise
1 tsp vinegar
1 tsp granulated sugar
½ tsp salt
Lettuce


Maud Everitt

VERSATILE EGG MOLD

Make this in a ring mold, and fill with shrimp, crab, tomatoes, or green salad. Excellent!

12 hard-cooked eggs, chopped fine
or put through a grinder
Salt and pepper—use generously
½ cup mayonnaise
1 Tbsp Worcestershire sauce
1 Tbsp catsup
1 small onion, chopped
1 to 1½ bunches parsley, chopped
2 Tbsp chopped chives

Soften 1 Tbsp gelatin in ¼ cup cold water. Add 3/4 cups boiling water, and when cool, add to the egg mixture. Place in ring mold and let stand overnight to season, in refrigerator.

Mrs. H.F. Veenker
THREE-BEAN SALAD

Another make-ahead recipe.

1 can green beans
1 can yellow beans
1 can kidney beans
\( \frac{1}{2} \) cup diced celery

Dressing

\( \frac{1}{2} \) cup minced onion
\( \frac{1}{2} \) cup minced green pepper
\( \frac{1}{2} \) cup vinegar
\( \frac{1}{2} \) cup salad oil

\( \frac{3}{4} \) cup sugar
1 tsp salt
\( \frac{1}{2} \) tsp pepper

Drain beans; cover with dressing and marinate overnight. Drain before serving. Garnish with quartered tomatoes and sliced radishes.

Mrs. Carl Ewaldsen

PENDAR LANE TOMATO ASPIC

2 Tbsp gelatin dissolved in
\( \frac{1}{4} \) cup cold water
1 cup tomato soup
1 small pkg cream cheese
2 Tbsp lemon juice
Dash Worcestershire sauce

Heat soup; add cheese, and beat with beater until smooth. Add gelatin mixture. Mix well. Add lemon juice and Worcestershire. Cool. Then add the following:

1 cup mayonnaise
\( \frac{1}{2} \) cup chopped celery
\( \frac{1}{2} \) cup chopped onion
\( \frac{1}{2} \) cup diced cucumber
1 small green pepper, cut fine
A few capers (optional)

Place in large mold, or individual molds. Chill until set.

Suggestion: A pound of crab meat, shrimp, or lobster can be added to this aspic before it thickens.

B. Elizabeth Oehmen
MOLDED POTATO SALAD

Serve with a thin slice of cold ham, and a spiced apple.

1 pkg of gelatin
¼ cup cold water
1 cup hot water

Dissolve gelatin in cold water; then add hot water and set mixture aside.

¼ cup lemon juice
2 Tbsp sugar
1 tsp salt
8 stuffed olives, sliced
3 hard-cooked eggs, sliced
1 cup diced celery
4 cups diced cooked potatoes
¼ cup green pepper
¼ cup diced pimiento
¼ cup parsley
¼ cup onion
1 cup real mayonnaise
½ cup whipping cream, whipped

Pour thin layer of gelatin mixture into bottom of oiled mold. Arrange olives and egg slices and chill until quite firm. When almost firm, add the other ingredients, blended together. Mold. Make this salad a day ahead. Make in 1½ or 2-quart mold.

Kay Lauer
CARROT ALMOND SALAD

1 cup shredded carrots
1 cup slivered almonds
½ cup Miracle Whip
1/8 cup onion juice or
¼ cup onion, chopped fine
1 cup finely chopped celery
2-3 cups chicken

Mix together. Chill 1 hour. When ready to serve, add 1 cup shoestring potatoes.

Mrs. C.D. Van de Waa

MARINATED TOMATO SLICES

Just right with hot casseroles.

2 large tomatoes
1 medium cucumber
1 medium onion
1/3 cup oil

¼ cup wine vinegar
¼ tsp pepper
½ tsp salt
¼ tsp basil

Cut tomatoes, cucumber, and onion into thin slices. Separate onion slices into rings. Mix remaining ingredients and pour over vegetables in a shallow dish. Marinate in refrigerator for 2 or 3 hours. Serve on large platter or arrange marinated vegetables on crisp greens as individual salads.

Jo Willy

JULY CUCUMBER SALAD

1 pkg lemon jello
1 ¾ cups water, heated
1 cup cucumber, diced
2 stalks celery, diced
2 Tbsp onion, diced

Add hot water to jello; add green coloring. Add vegetables. Cool, then add ½ cup salad dressing. Chill. Serves 6-8.

Mrs. Paul Weber
STUFFED CUCUMBER SALAD

6 cucumbers
½ lb cottage cheese
4 Tbsp chopped chives
1 small jar red caviar
French dressing

Pare cucumbers and split them lengthwise. With a teaspoon, hollow out seeds and enough cucumber to leave a good cavity. Combine cheese, chives, and caviar and mix well. Stuff cucumbers with mixture. Serve on lettuce. Pass French dressing.

Optional: You may add ½ cup crab meat to the stuffing.

Committee

COMPANY CUCUMBER MOLDS

1 pkg lime jello
3/4 cup hot water
2 3-oz pkgs cream cheese
1 cup mayonnaise
1 tsp horse-radish
¼ tsp salt
2 Tbsp lemon juice
3/4 cup drained shredded cucumber
¼ cup finely sliced green onion (optional)

Dissolve gelatin in hot water. Add cheese, mayonnaise, horse-radish and salt. Put in blender or electric beater and beat well until smooth. Add lemon juice. Chill until partially set. Stir in cucumber and onion. Turn into a 3-cup mold, or 9 individual molds. No dressing is needed.

Doris Faber
CUCUMBER MOUSSE

2 cucumbers, grated (discard seeds) and drained
1 tsp Worcestershire sauce
3/4 tsp salt
½ tsp pepper
½ cup mayonnaise
½ cup cream, whipped

Soften 1 envelope gelatin in 1 Tbsp cold water, then dissolve it in 1 Tbsp hot water. Add this to cucumber mixed with seasonings and mayonnaise. Add whipped cream. Blend well and add a few drops of green coloring. Garnish with cucumber slices or parsley.

COOL-AS-A-CUCUMBER SALAD

1 pkg lime jello
3/4 cup hot water
¼ cup lemon juice
1 tsp onion juice
1 cup sour cream
1 cup chopped unpared cucumber


Ruth Coddington
AVOCADO SALAD

1 pkg lime jello
1 cup hot water
1 medium onion, cut fine
1½ or 2 cups ripe mashed avocado
(about 4 avocados)
½ cup mayonnaise
2 Tbsp parsley, chopped fine
¼ tsp salt
3/4 cup sour cream (commercial)

Add hot water to jello. Stir until well mixed.
Add other ingredients. Chill until firm. Serves 8.

B. Elizabeth Oehmen

CRANBERRY FLUFF SALAD

A luscious 24-hour salad that is party pink. Nice to serve as salad or dessert, or let it double for both.

2 cups raw cranberries, ground
2 cups tiny marshmallows
3/4 cup sugar
2 cups diced unpared apples
½ cup seedless green grapes
½ cup broken walnuts
¼ tsp salt
1 cup heavy cream, whipped

Combine and cover; chill overnight.

Fold in whipped cream and chill. Turn into serving bowl, or spoon into individual lettuce cups. Trim with cluster of grapes if desired. Serves 8-10.

Mrs. Frank Hyde
QUICKIE CRANBERRY SALAD

_Frozen cranberries are easy to grind._

- 1 lb cranberries
- 1 lb marshmallows
- 1 cup sugar
- 1 #2 can crushed pineapple
- 1 cup cream, whipped

Grind cranberries and marshmallows together; add sugar, and let stand. Add pineapple and whipped cream. Chill.

*Margaret Witte*

SWEET TOOTH CRANBERRY SALAD

Grind together in food grinder 1 lb cranberries (raw) and 1 lb marshmallows (large size), alternating to keep body. Then add 1 lb red grapes cut in half and seeded. Blend together and add about ½ cup sour cream. Serve on lettuce leaf or in bowl. Keeps several days in refrigerator. Add a few pecans before serving, if desired. So good with meats of all kinds.

*Loucille Howalt*

FESTIVE SALAD

- 1 pkg orange jello
- 1 14-oz jar Ocean Spray Cranberry-Orange Relish
- ½ cup chopped nuts

Prepare jello according to directions on box. Let set to syrupy stage. Add relish and nuts. Pour into large mold or 6-8 individual molds. Use mayonnaise or unsweetened whipped cream for dressing. The recipe may be doubled for a large ring mold. Fill center with mashed (with fork) cottage cheese to which ½ cup mayonnaise has been added. Garnish with fresh orange slices.

*Mrs. George Lucas*
THINK AHEAD FRUIT SALAD

1 large can chunk pineapple, with juice
3 fresh oranges
3/4 cup sugar
2 Tbsp cornstarch
3 bananas

Cut oranges into chunks. Save all juice. Combine pineapple, orange chunks, and all juices with sugar. Chill in bowl overnight. Next day, drain off juices, mix with 2 Tbsp cornstarch, and bring to a boil. Cook until thick, stirring constantly. Cool this sauce, and pour over fruits. Chill overnight or for several days. When ready to serve, add 3 bananas cut into slices. Serves 10-12.

Mrs. Henry Peay

FOUR SEASONS FRUIT SALAD

Combine fresh fruits, and drained canned fruits, to make a colorful mixture. Mound on lettuce leaves and pass this dressing:

1/2 cup whipping cream
1 tsp sugar
1 tsp prepared mustard
1 tsp vinegar
1/2 tsp vanilla

Whip cream until stiff, and add other ingredients, mixing well. Chill.

Ella Reagan
WINTER FRUIT SALAD

A "gourmet" salad!

1 can grapefruit sections
1 can mandarin orange sections
1 can pineapple chunks
1 avocado, sliced
Seeds from ½ pomegranate
Greens--lettuce and romaine
French dressing

Mix everything except dressing, and chill well. Add dressing just before serving. Serves 8.

Hazel O’Connor

RED APPLE SALAD

4 firm tart apples
1½ cups sugar
¼ tsp salt
½ cup red cinnamon candies
3 cups water
½ cup cottage cheese or
3 to 4 oz cream cheese
¼ cup chopped green pepper

Pare and core apples. Add sugar, salt and candies to the water. Put over heat and stir until candies are dissolved. Cook apples slowly in this syrup in covered pan until just tender, turning occasionally to color evenly. Drain and chill. Mix cheese with green pepper and stuff the apples. Serve on water cress or lettuce. Serves 4.

Maud H. Everitt
FAVORITE STRAWBERRY SALAD

Made like a sandwich--and so good!

1 pkg strawberry jello
1 cup boiling water
1 pkg frozen strawberries
1 small can crushed pineapple
2 bananas, mashed
Sour cream

Pour boiling water over jello. Add frozen strawberries immediately and stir. Add crushed pineapple and bananas. Put half the mixture into a separate bowl at room temperature. Fill molds half full with remaining mixture. Chill until firm. Frost with sour cream, then put rest of mixture on top. Chill until firm.

Astrid Stoakes

MINTY MOLDS

1 cup hot water
1 20-oz can minted pineapple
1 Tbsp lemon juice
1 cup cream-style cottage cheese
1 box lemon gelatin

Dissolve gelatin in hot water; drain pineapple, setting aside chunks for next step. Add water to syrup to make 1¼ cups. Stir in gelatin mixture; add lemon juice. Chill until syrupy. Fold in pineapple chunks and cottage cheese. Pour into 6 6-oz molds.

Mrs. John B. Gregg, Sr.
POLKA-DOT CUPS

Olives and cherries? Try this!

1 cup canned pitted bing cherries
1/3 cup lemon juice
1 pkg orange jello
3/4 cup broken pecans
2/3 cups sliced stuffed green olives
1 3-oz pkg cream cheese, made into marble-sized balls

Add enough cherry syrup to lemon juice to make 1 3/4 cups. Heat and dissolve jello in liquid. When partially set, add rest of ingredients and spoon into individual molds. Serve on canned pineapple slices and lettuce. Serves 6-8.

Margaret Witte

CELEBRATION MOLDED SALAD

2 pkgs orange jello
2 cups boiling water
1 cup pineapple and apricot juice, mixed
2 cups mashed apricots
1 large can pineapple, diced
10 marshmallows, cut fine

Mix these ingredients, then chill.

Topping for salad:

1 cup mixed juice
1/2 cup sugar
1 beaten egg
2 Tbsp butter
2 heaping Tbsp flour

Cook these ingredients until thick, then cool. Add 1 cup cream, whipped. Put this topping on the molded salad. Sprinkle with grated cheese and a few cherries. Serve cut in squares, on lettuce.

Mrs. Robert Peterson, Jr.
CHERRY-SHERRY SALAD

1 cup bing cherries
1 cup cherry syrup
2 cups orange juice
1 1/2 cups sherry wine
1 cup sugar
3 Tbsp gelatin
Walnuts

Combine cherry juice with 1 cup orange juice, wine, and sugar. Bring to boil. Soak gelatin in remaining orange juice, then dissolve in hot syrup. When mixture begins to set, put into mold, adding cherries stuffed with walnuts. Serves 8. Serve with mayonnaise thinned with a little cream.

Committee

ORANGE GRAPEFRUIT SALAD

The topping makes it special!

1 can grapefruit sections
1 can mandarin oranges
1 pkg lemon jello

Make jello, using fruit juices and water to make 2 cups. Add fruits. Chill until firm.

Top with following dressing:

Grated rind of 1 lemon
2 Tbsp vinegar
1/2 cup sugar
1 slightly beaten egg

Combine and cook until thick in double boiler. Cool. Fold in 1/2 cup whipped cream. Garnish salad with almonds or parsley.

Anna Miller
FROZEN PINEAPPLE SALAD

3 Tbsp sugar
3 egg yolks
3 Tbsp vinegar
½ lb marshmallows
1 #2 can crushed pineapple
½ pint cream, whipped
Almonds, toasted in butter

Cook sugar, yolks, vinegar and marshmallows in double boiler until thickened. Cool and add pineapple and juice, cream, and almonds. Add green coloring. Freeze until firm.

Elinore Eccarius

FROZEN ALMOND-FRUIT SALAD

This can be kept indefinitely in the freezer. Nice to have on hand.

4 egg yolks] Mix. Cook in double
4 Tbsp sugar] boiler until thick.
4 Tbsp vinegar] Cool.

½ lb blanched toasted almonds
½ lb miniature marshmallows
1 #2 can pitted Royal Anne cherries
1 #2 can pineapple tidbits
¼ jar chopped maraschino cherries
1 pint cream, whipped


Eunie Hansen
FROZEN "SWEET 'N' SOUR" SALAD

How to be a gourmet cool without really trying!

1 pint dairy sour cream
2 Tbsp lemon juice
3/4 cup sugar
1/8 tsp salt
1 9-oz can crushed pineapple
1/4 cup chopped walnuts
1/4 cup chopped maraschino cherries
1 banana, diced

Mix sour cream, lemon juice, sugar and salt. Add remaining ingredients and blend. Pour into medium-sized muffin tins which have been lined with paper cups. Freeze until firm. Serves 8-10.

Mrs. Robert McDonald
OLD FASHIONED DRESSING

\[ \frac{1}{4} \text{ cup sugar} \\
1 \text{ tsp dry mustard} \\
1 \text{ tsp celery seed} \\
\frac{1}{2} \text{ tsp paprika} \\
1 \text{ cup salad oil} \\
4 \text{ Tbsp lemon juice or vinegar} \]

Mix dry, then wet ingredients. Beat well. Makes 1 pint.

BREEZY POINT SALAD DRESSING

\[ \frac{2}{3} \text{ cup vinegar} \\
1 \text{ scant cup Mazola oil} \\
\frac{2}{3} \text{ cup sugar} \\
1 \text{ tsp mustard} \\
2 \text{ Tbsp grated onion} \\
1 \text{ can tomato soup} \\
1\frac{1}{2} \text{ tsp salt} \\
\frac{1}{4} \text{ tsp paprika} \\
2 \text{ Tbsp green pepper, cut fine} \]

Put in a quart bottle and shake well. Keeps very well. Can be served on cabbage and deviled eggs also.

B. Elizabeth Oehmen
RED BARN ROQUEFORT DRESSING

3/4 lb Roquefort or blue cheese
2 cups mayonnaise
1 cup thick sour cream
Juice of one lemon
1 small onion, grated

Combine ingredients and mix until creamy. Makes 1 quart. May be bottled and stored in refrigerator. Keeps well.

Committee

QUICKIE FRUIT DRESSING

½ cup whipping cream
1 tsp sugar
1 tsp prepared mustard
1 tsp vinegar
½ tsp vanilla

Whip cream stiff. Add other ingredients. Mix well.

Ella Reagan

FRUIT SALAD DRESSING

1 small can pineapple juice
1 cup sugar
1 Tbsp cornstarch
Juice and rind of 1 lemon
2 eggs

Mix these ingredients and cook in double boiler over hot water until thick. Cool. Whip ½ pint cream and add to the cooled mixture. Store in refrigerator.

Mrs. David Sternberg
CREAMY FRUIT DRESSING

3 Tbsp lime or lemon juice
\( \frac{1}{2} \) cup honey
2 well beaten eggs

Cook above ingredients over hot water until thick. Cool and fold in \( \frac{1}{2} \) cup whipped cream.

Serve with fresh fruits cut up into bite-size pieces. An excellent summer salad.

*Ida Johnson*

ST. CROIX HONEY DRESSING

*This keeps for weeks in refrigerator.*

*Just stir before serving.*

1/3 cup strained honey
1/3 cup sugar
5 Tbsp vinegar
1 Tbsp lemon juice
1 cup salad oil
\( \frac{1}{2} \) tsp dry mustard
1 tsp celery seed
\( \frac{1}{2} \) tsp paprika
\( \frac{1}{2} \) tsp salt

Mix dry ingredients. Add honey, vinegar, lemon juice. Pour oil into mixture, slowly beating constantly with rotary beater. Mixture becomes thick and waxy.

*Committee*
CRANBERRY DRESSING

3/4 cup salad oil
¼ cup lemon juice
Salt
Pepper
4 Tbsp cranberry jelly

Beat all together with rotary beater just before serving.

Committee

GREEN MAYONNAISE

To your favorite brand of mayonnaise, add finely chopped parsley, spinach, chives, tarragon, and chervil. Mix well, and add a little garlic powder for flavor.

Committee

MILLER DRESSING

See Mantrap Luncheon Salad, page 65, for a delicious celery seed dressing.

AVOCADO DRESSING

See page 62.
GARNISHES
GARNISHES FOR THE "DULL CORNER" OF THE PLATE

Cream Cheese--formed into walnut-sized balls, then rolled in chopped parsley, chopped walnuts, paprika, or raw shredded carrots.

Pitted Ripe Olives--with thin spears of raw carrot threaded through the holes.

Broiled Tomatoes--Cut 4 tomatoes in halves. Make mixture of 1 cup of soft bread cut into tiny cubes, 4 Tbsp chopped chives, ½ tsp thyme, dash of sage, ½ cup melted butter, ½ cup parmesan cheese. Put mixture on top of tomato halves. Let stand for a few hours in refrigerator. Broil 5 minutes. Crumb mixture may be made a day ahead. Serves 8.

Cranberry Sherbet

4 cups raw cranberries  Juice of 2 lemons
2½ cups water  1 tsp gelatin, dissolved
2 cups sugar  in ½ cup cold water

Cook cranberries in water until berries stop popping. Strain, add sugar, and cook until dissolved. Add gelatin. Cool. Stir in strained lemon juice. Pour into refrigerator tray. Stir occasionally as it freezes. Allow 2 or 3 hours. (Gelatin may be omitted to make icier sherbet).

Green Peppers--raw, cut crosswise into rings. Arrange three overlapping rings on each plate.

Orange Halves--hollowed and filled with CCHS Irish jam.

And, of course--Parsley!
SPICED APRICOTS

2 Tbsp sugar
4 whole cloves
1 can (1 lb, 14 oz) peeled whole apricots
1 1-inch piece stick cinnamon

4 whole allspice
2 Tbsp cider vinegar

Drain syrup from apricots into a small saucepan. Add remaining ingredients. Heat to boiling, then simmer, uncovered, 10 minutes. Place apricots in bowl. Pour hot syrup over them. Chill. Store in refrigerator.

Margaret Buck

SPICED PLUMS

1 Tbsp cornstarch
1 Tbsp sugar
1 can (about 1 lb) purple plums

1 tsp salt
¼ tsp ground allspice
1 Tbsp lemon juice

Drain syrup from plums into a small saucepan. Place plums in small bowl. Mix cornstarch, sugar, salt, and allspice in a cup. Stir into syrup. Cook, stirring constantly, just until sauce thickens and boils 3 minutes; remove from heat. Stir in lemon juice. Pour over plums. Chill, or serve warm, as relish.

Marvel Redfield

IRISH PEACHES

On buttered cookie sheet, place canned peach halves, with hollow side up. Fill hollow with CCHS Irish jam of any variety. Heat in 325° oven for about 7 minutes. Serve warm, as garnish.

CLING PEACHES, CONNECTICUT STYLE

On buttered cookie sheet, arrange halves of cling peaches, hollow side up. Into each hollow place 1 Tbsp of mincemeat to which a little brandy has been added. Bake at 325° for about 10 minutes until hot. Serve immediately.

Committee
SPICED GRAPES

Make this in advance, and chill for a day or two.

5 whole cloves  
1½ cups sugar
5 whole allspice  
1 cup white vinegar
2 inches of stick cinnamon
Tokay, Emperor, or Thompson green seedless grapes

Select firm grapes. Snip bunches into small clusters. Wash and drain. Tightly pack grapes and spices into pint jar, but be careful not to bruise fruit. Combine sugar and vinegar; heat, stirring until sugar dissolves. Boil 5 minutes. Pour hot syrup over grapes. Cover tightly. Chill for 1 or 2 days. Drain before serving. Committee

FROSTED GRAPES

Method 1--Dip small bunches of grapes into egg white diluted with ½ tsp water. Roll in granulated sugar. Set grapes on paper towels to dry until coating becomes a candy-like crust.

Method 2--Dip small bunches of grapes into fresh, canned, or frozen lemon juice. Sprinkle with granulated sugar. Chill until serving time.

Method 3--Dip small bunches of grapes into mixture of ½ cup water and ¼ cup white corn syrup. Sprinkle with granulated sugar. Place on paper towels to dry.

Method 4--Dip small bunches of grapes into mixture of 2 egg whites and 1 Tbsp red wine, beaten lightly. Sprinkle bunches with granulated sugar. Chill. Serve cold. Committee

GRAPES, ESKIMO STYLE

Put small bunches of green seedless grapes in freezer. Serve still frozen. Surprisingly good!
DESSERTS
"COUNTRY STYLE" CHOCOLATE CAKE

1½ cups sugar
½ cup butter
2 eggs
pinch salt
2 squares chocolate, melted
1 cup milk
2 scant cups cake flour
½ tsp soda
1 tsp vanilla

Cream sugar and butter; add remaining ingredients. Bake in greased pan for 35 minutes at 350°.

Mrs. Ruth L. Claus

CARROT CAKE WITH CREAM CHEESE ICING

2 cups sifted flour
2 cups sugar
1 tsp salt
2 tsp soda
2 tsp cinnamon
4 whole eggs
1½ cups salad oil
3 cups grated raw carrots (do not pack down)
Nuts and raisins, optional

Sift together the first 5 ingredients. Add the eggs and oil all at one time. Beat well with electric beater. Fold or beat in carefully the raw carrots. Add nuts and raisins. Bake in well oiled 9 x 13 pan 40 minutes at 350°.

ICING

1 3-oz pkg cream cheese
1½ cups powdered sugar
½ stick butter
1 tsp vanilla
½ cup coconut (optional)
½ cup chopped nuts

Beat cheese, sugar and butter with electric beater until smooth and creamy. Beat in vanilla. Stir in coconut and nuts (no broiling or cooking). Spread on cake.

Jone M. Reynolds
AMBROSIA CAKE

2 eggs
2/3 cup sugar
2/3 cup butter
2/3 cup flour
1/2 tsp baking powder

Beat eggs and sugar until fluffy. Cream butter and add. Stir in flour and baking powder. Pour into well buttered cake pan. Bake in slow oven (300°) 30 minutes.

Icing

1 Tbsp orange juice
1/3 cup powdered sugar
3 Tbsp candied orange peel
and chopped almonds

Blend orange juice and sugar. Spread on cake; sprinkle with orange peel and almonds. Lenore Haber

QUEEN ELIZABETH CAKE

1/2 cup butter
1 cup sugar
1 egg
1 1/2 cups flour
1 tsp soda

1 tsp baking powder
1/2 tsp salt
1/2 cup nut meats
1 tsp vanilla
1 cup dates, cut up


Topping

1 cup fine coconut
6 Tbsp butter
4 Tbsp cream
10 Tbsp brown sugar

(1/4 cup plus 2 Tbsp)

Mix and boil and spread on cake. Mrs. Timm
FRUIT COCKTAIL CAKE

This delicious cake will keep like a fruit cake!

1 1/2 cups sugar
1 3/4 cups flour
1 1/4 tsp baking soda
1/4 tsp salt
2 eggs
2 cups canned fruit cocktail, including juice
1 scant cup brown sugar
1/2 cup chopped nuts


Alpha Peterson

FORGOTTEN CAKE

5 egg whites
1/2 tsp cream of tartar
1 tsp vanilla
1 1/2 cups sugar

Preheat oven to 400°. Beat egg whites until frothy; add cream of tartar, vanilla. Add sugar gradually and beat until stiff but not dry. Pour into a well greased 8 x 8 pan. Place in oven and turn off heat. Leave overnight.

Filling

Beat 4 egg yolks; add juice and rind of 1 1/2 lemons, and 1/2 cup sugar. Cook until thick in double boiler. Cool and spread on cake, first putting on a layer of whipped cream, layer of filling, then final layer of cream. Top with coconut (or nuts). Keep in a cool place. Serves 8 or more.

Mrs. Claude B. Faber
CCHS PASTRY

This is a flaky pastry made in the kitchen of the Hospital and School.

3 cups flour
1 cup plus 1 Tbsp lard
1 Tbsp vinegar
1 tsp salt
5 Tbsp water, boiling
2 eggs

Makes 4 single crusts.  
Mrs. Lena Blackstone

ANGEL FOOD CHOCOLATE DESSERT

1 large angel food cake
½ lb (2 cakes) German sweet chocolate
3 Tbsp sugar
3 Tbsp water
4 eggs, separated
½ pint whipping cream

Melt chocolate in double boiler. Add sugar, water, and beaten egg yolks. Cook until smooth, stirring most of the time. When cold, add stiffly beaten egg whites.

Line bread pan with wax paper, lapping paper over sides far enough to cover top. Break up cake; put layer of cake on bottom of pan; cover with chocolate mixture; add layer upon layer, ending with cake on top. Fold paper over top. Refrigerate overnight. Next morning turn upside down on platter; frost with whipped cream, top and sides. Keep in refrigerator until served.

Mrs. V.L. Crusinberry
ANGELIC CRANBERRY DESSERT

Prepare 1 pkg of angel food cake mix according to directions. Just before putting the cake into the pan, add 1 cup coarsely ground raw cranberries. Bake and cool. Cut cake into 3 layers. Fill with orange filling, and serve with topping of whipped cream.

Orange Filling

1 cup sugar
3 Tbsp cornstarch
½ tsp salt
3/4 cup boiling water
2 Tbsp grated orange rind
3/4 cup orange juice
2 Tbsp butter

Combine ingredients. Bring to a full rolling boil, stirring constantly. Turn down heat and cook 1 minute. Let cool.

Mrs. D.E. Healy

STRAWBERRY LEMON DESSERT

Bake 1 lemon flake cake in large cake pan. When cool, cover with lemon pie filling, made as for regular lemon pie. Partially thaw one large pkg frozen strawberries (should be still mushy). Cover the lemon mixture with strawberries, and then cover with meringue made from 3 egg whites, 6 Tbsp confectioners' sugar and ¼ tsp cream of tartar. Brown in 325° oven and serve. Serves 12. This is best if put together just before serving.

Ann Bailey
DRESS UP A "BOUGHTEN" ANGEL FOOD CAKE

Apricot Glaze--Simmer 1 lb of dried apricots in 2 cups of water in which they have been soaked. Puree them by pressing them through a sieve. Reheat to boiling and add a pkg of lemon jello. Stir until jello is dissolved. Chill until thick but not set. Whip 1 cup cream; sweeten with powdered sugar to taste. Cut an angel food cake to make 3 layers. Put back together again with whipped cream between each layer. Frost the top and sides of the cake with the apricot glaze. Chill. Garnish with a little whipped cream. A pretty dessert to slice and serve at the table.

Mrs. D.E. Healy

Chocolate Fluff--¾ lb soft butter, 1½ cups powdered sugar, 3 egg yolks, blended together. Add to this, 2 squares of melted bitter chocolate and 3 stiff-beaten egg whites. Fold in ½ pint cream, whipped. Split angel food cake into 4 layers, and fill with fluffy filling.

Committee

Waikiki Foam--Fold 3 Tbsp confectioners' sugar, ¼ cup drained crushed pineapple, ¼ cup chopped toasted almonds into 1 cup whipping cream, whipped stiff. Cover small angel food cake, or double recipe for large one.

Eva Morgan
QUICKIE SAUCES FOR ICE CREAM OR CAKE

Marmalade Sauce--2 Tbsp lemon juice, 1 cup orange marmalade, 1 1/2 Tbsp cornstarch, 1 cup cold water, 1 sliced banana. Combine lemon juice and marmalade. Dissolve cornstarch in cold water. Add. Cook over low heat until thick. Add banana slices. Cool.

Honeyscotch Topping--1/2 cup sugar, 3/4 cup honey, 1/4 tsp salt, 1/4 cup butter, 2/3 cup evaporated milk. Combine sugar, honey, salt, butter and 1/3 cup milk. Cook over medium heat, stirring occasionally, to soft-ball stage (234°). Stir in remaining 1/3 cup milk and cook until thick and smooth, about 3 minutes. Makes 1 1/2 cups. Serve hot or cold.

Blueberry Sauce--1 box frozen blueberries, 1 cup water, 4 tsp flour, 3/4 cup sugar, 1/2 tsp salt, dash of clove, 2 tsp butter, 2 Tbsp lemon juice. Bring 1 cup berries and water to boil. Simmer 3 minutes. Combine flour, sugar, salt, and cloves, and add to the hot fruit. Add remaining berries; bring to a boil, and cook for 3 minutes. Add butter and lemon juice. Serve warm.

Chocolate Sauce--Combine 1 cup milk, 2 squares melted chocolate, and 4 Tbsp butter. Cook over very low heat, until it comes to a boil. Add 2 Tbsp white Karo, 2 cups sugar, pinch of salt. Cook until it boils. Cover and cook three minutes. Keeps well.

Polly McCoy
Pineapple Sauce—¼ cup sugar, 1 Tbsp cornstarch, 1/8 tsp salt, ½ tsp ground nutmeg. Mix in small saucepan. Add a small can crushed pineapple and 1 Tbsp fresh lemon juice. Stir and cook over medium heat until mixture clears and thickens. Remove from heat and add a tsp of vanilla.

Eva Morgan

Strawberry Topping—1 cup whole strawberries, 2 unbeaten egg whites, 1 cup sugar. Combine all ingredients in large mixing bowl. Beat until mixture becomes thin. Continue with electric beater, on medium speed, until thick and fluffy. Serve immediately.

Committee

CHERRIES JUBILEE

This exciting topping can be made in quantity and stored.

1 #2 can sweet black cherries
1 Tbsp flour
¼ tsp cinnamon
1/8 tsp nutmeg
3 thin slices lemon
3 thin slices orange

Drain juice from cherries into small saucepan, and add flour. Bring to boil, and stir until thick. Add rest of ingredients and cook over very low heat for a few minutes to blend flavors. When ready to serve, heat, add 1 Tbsp of warm brandy (or Cointreau or other orange liqueur), and flame, if you wish. Spoon over vanilla ice cream.

Gladys Holman
FRUIT FLIP

Here's a combination dessert and drink for an August luncheon.

Combine ½ cup fresh raspberries, ½ cup diced banana, ½ cup diced peaches, ½ cup melon balls, ½ cup unsweetened pineapple juice, ¼ cup sugar. Divide among four tall glasses. Chill. For each glass, just before serving, add 1 scoop of vanilla ice cream. Muddle. Tip glass; slowly pour lemon-lime carbonated beverage down the side. Add second scoop ice cream; trim with fresh mint. Serves 4.

Clara Brewer

LUNCHEON DOUGHNUTS

1 cup sugar
2 eggs, well beaten
½ tsp salt
1 tsp soda
1 tsp baking powder
1 tsp nutmeg
6 Tbsp melted shortening
1 cup buttermilk, or sweet milk
4 cups flour, approximately

Combine all ingredients, using enough flour to make a soft easy-to-handle dough. Roll dough about ½ inch thick and cut with doughnut cutter. Drop into heavy skillet in which 2 lbs of lard or shortening have been heated. (To test, drop small piece of dough into hot fat. If dough rises to top, fat is ready). Turn once while browning. Remove; drain doughnut on paper towels, and roll in sugar.

Vera Sigler
LIME CHEESE CAKE

1 cup shredded coconut
2 Tbsp flour
2 Tbsp melted butter

Press these 3 ingredients on bottom of 9-inch spring pan. Bake at 350° for 12-15 minutes.

1 envelope gelatin
¼ cup cold water
3 eggs, separated
3/4 cup water
3/4 cup sugar
2 8-oz pkgs cream cheese
¼ cup lime juice
1 tsp grated lime rind
Green food coloring
1 cup heavy cream, whipped


Mrs. Clifford J. Dunham
DESSERT WAFFLES

3/4 cup flour
2 tsp baking powder
2 eggs, separated
1 1/4 cups sour cream
1 Tbsp melted butter

Sift flour and baking powder together. Add egg yolks and cream; blend. Add melted butter; fold in stiffly beaten egg whites. Brush waffle iron with butter and bake until golden. Sprinkle with sugar and serve immediately with jam.

Lenore Haber

ANGEL FOOD PIE

1 baked pie shell
1 cup crushed pineapple
1 cup cold water
1 cup granulated sugar
Pinch of salt
2 1/2 tsp cornstarch
3 egg whites
1 cup heavy cream
1/2 cup chopped nuts
1/2 tsp vanilla

Combine pineapple, water, sugar and salt. Place in top of double boiler. When mixture reaches boiling point, add the cornstarch (which has been mixed with a little cold water). When cornstarch is thoroughly cooked, set aside to cool. When cool, fold in stiffly beaten egg whites. Put in baked pie shell. Cover filling with chopped nuts. Chill until ready to serve.

Mrs. J.J. Gobel
**BUTTERSCOTCH DESSERT COOKIES**

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 2\frac{1}{2} \text{ cups sifted flour} \\
1\frac{1}{2} \text{ cups packed brown sugar} & \quad \frac{1}{2} \text{ tsp salt} \\
2 \text{ eggs} & \quad \frac{1}{2} \text{ tsp baking powder} \\
1 \text{ tsp vanilla} & \quad 1 \text{ tsp soda} \\
1 \text{ cup dairy sour cream} & \quad 3/4 \text{ cup chopped nuts}
\end{align*}
\]


**Frosting**

2 Tbsp butter, browned in saucepan
2 cups sifted powdered sugar
1 tsp vanilla
2-4 Tbsp evaporated milk

Beat these ingredients together until smooth.

_Mrs. Clifford J. Dunham_

**APRICOT BARS**

1 cup flour
\(\frac{1}{2}\) cup butter
1 tsp baking powder

Mix like pie crust. Add 1 Tbsp milk and 1 egg, beaten, to flour mixture. Spread in 9 x 9 ungreased pan. Spread 1 cup apricot jam over this. Beat 1 egg with 2/3 cup sugar, 1 tsp vanilla, 4 Tbsp melted butter, and 2 cups coconut. Spread on top. Bake at 350° 25 to 30 minutes.

_Mrs. Carl Ewaldeen_
LEMON BARS

\[ \frac{1}{2} \text{ cup butter} \]
\[ 1 \text{ cup flour, sifted} \]
\[ \frac{1}{4} \text{ cup powdered sugar} \]

Spread this mixture in 9 x 9 pan. Bake 15 minutes at 350°. Cool. Make following filling:

\[ 2 \text{ Tbsp lemon juice} \]
\[ \text{Grated rind of 1 lemon} \]
\[ 2 \text{ beaten eggs} \]
\[ 1 \text{ cup sugar} \]
\[ 2 \text{ Tbsp flour} \]
\[ \frac{1}{2} \text{ tsp baking powder} \]

Combine these ingredients. Pour over crust and bake 25 minutes at 350°. Cool. Spread with mixture of:

\[ \frac{3}{4} \text{ cups powdered sugar} \]
\[ 2 \text{ tsp vanilla} \]
\[ 1 \text{ Tbsp melted butter} \]
\[ 1\frac{1}{2} \text{ tsp milk} \]

Mrs. Walter Leyse

ICE CREAM WAFERS

\[ \frac{1}{2} \text{ cup butter} \]
\[ \frac{1}{3} \text{ cup sugar} \]
\[ \frac{3}{4} \text{ cup flour} \]
\[ 1 \text{ tsp vanilla} \]
\[ 1 \text{ beaten egg} \]

Cream butter; add sugar gradually, then egg, flour and vanilla. Drop from tsp onto ungreased pan, 2 inches apart. Spread each cookie out thin, with knife dipped in cold water. Bake at 350° for about 5 minutes, until edges are very pale golden color.

Ruth Coddington
CREAM CHEESE BROWNIES

1 pkg (4 oz) German sweet chocolate
5 Tbsp butter
1 pkg (3 oz) cream cheese
1 cup sugar
3 eggs
½ cup plus 1 Tbsp unsifted flour
1½ tsp vanilla
½ tsp baking powder
¼ tsp salt
½ cup chopped pecans
¼ tsp almond extract


Spread half of chocolate batter in greased 8-inch square pan. Top with cream cheese mixture. Spoon remaining chocolate batter over top. Then zigzag knife through batter. Bake at 350° for 35 to 40 minutes. Cool. Cut into squares. These can be frosted with butter icing, and frozen.

Hazel Stark
FILLED DATE COOKIES

Filling:
2 cups dates, cut fine
½ cup sugar, either brown or white
½ cup water
Cook until thick. Cool.

Dough:
2 cups brown sugar
1 cup shortening
1 tsp vanilla
1 tsp soda in 1/3 cup hot water
¼ tsp salt
3 eggs, beaten
3½ cups unsifted flour
1/8 tsp cinnamon
Mix dough. Drop 1 tsp of dough on cookie sheet.
Put 1 tsp of filling on top, then put another tsp of dough on top of this. Bake at 375° for 10 to 12 minutes until delicate brown.

MRS. R.L. McCoy

MOUND BARS

2 cups graham crackers
½ cup melted butter
¼ cup powdered sugar
Mix the 3 ingredients and pat firmly in a 9 x 13 pan. Bake at 350° for 8 minutes.

1 can Eagle Brand condensed milk
2 cups snowflake coconut
Spread on baked first layer and bake for 10 minutes.
Melt 6 plain Hershey bars and frost top.

MRS. LLOYD A. SMITH
WILLIAMSBURG SUGAR COOKIES

1 cup butter
1 cup sugar
1 egg
2 cups sifted flour
½ tsp baking soda
½ tsp cream of tartar
Vanilla


Mrs. H.F. Hansen

PERSIAN COOKIES

1 can sweetened condensed milk
1 pound dates, cut fine
1 cup candied fruit mix
½ pound coconut
1 cup pecans, chopped
1 tsp vanilla

Mix together well and pat into a 9 x 12 greased pan. Bake 25 minutes in a 375° oven. Cut into small bars, as these are very rich, sweet and good.

Mrs. D.E. Healy
APPLE TORTE

1 egg, beaten
1 cup sugar
½ cup melted butter
2 cups raw chopped apples
(or use 1 can pie-sliced apples)

Mix above ingredients together.

1 cup flour
1 tsp soda
½ tsp nutmeg
1 tsp cinnamon
1 tsp salt
¼ cup chopped nuts

Mix and add to first mixture. Bake at 350°.

Sauce: ½ cup each: brown sugar, white sugar, butter, and cream. Bring to boil and add 1 tsp vanilla. Or, serve with whipped cream or ice cream.

Helen Dow

MACAROON TORTE

1 Tbsp unflavored gelatin
¼ cup cold water
½ cup hot water
½ cup sugar
½ cup drained pineapple
2 egg whites, beaten
1 cup heavy cream
1 8-oz pkg buttered macaroons

Soften gelatin in cold water; dissolve in hot water. Chill until set. Line sides of pan (8 or 9-inch square) with cookies. Roll remaining cookies. Cover bottom of pan with crumbs, saving ¼ cup for topping. Add pineapple to the gelatin. Add sugar, while beating, to egg whites; fold this mixture into gelatin mixture. Fold into whipped cream and add ½ tsp vanilla. Chill 12 hours. Serves 12.

Mrs. C.D. Van de Waa
CHERRY PECAN TORTE

Top this with whipped cream, if you wish.

1 egg
1 cup sugar
1 cup flour
1 scant tsp baking soda
¼ tsp salt
1 can sour cherries, drained
1 Tbsp butter
1 scant tsp cinnamon
½ cup chopped pecans

Beat egg with sugar. Mix dry ingredients and add to egg mixture. Blend thoroughly. Add cherries and nuts, then butter. Bake in greased 8 x 8 pan at 350° for 30 minutes.

Top with the following sauce, served hot:

½ cup sugar
1 Tbsp cornstarch
1 cup cherry juice (add water to make enough juice)
Pinch salt
Almond flavoring
Red coloring

Mix all ingredients well, and cook about 1 minute.

Mrs. Leonard Moline

RHUBARB SCURRY

Place 4 cups chopped rhubarb in bottom of greased 8 x 8 pan. Sprinkle 1 cup sugar over rhubarb. Crumble 1 small pkg spice cake mix on top of sugar. Dribble ¼ to 1/3 cup melted butter over all. Bake at 350° for 40 minutes or until rhubarb is tender.

Irene Fisher Coon
RHUBARB DELIGHT

1 cup flour
2 Tbsp sugar
½ cup butter

Mix like pie dough; pat into 9 x 9 pan. Bake at 350° 20 to 25 minutes. Cool.

Custard

1¼ cups sugar
3 egg yolks
2¼ cups chopped rhubarb
1/3 cup cream
2 Tbsp flour

Beat egg yolks until thick; gradually add sugar, then other ingredients. Cook until thick, stirring constantly to prevent scorching. Cool. Pour custard over crust. Pile lightly with a meringue of the 3 egg whites made with 6 Tbsp sugar gradually added. Bake at 375° for 6-8 minutes.

Mrs. V.L. Crusanberry

HURRY-UP CHERRY DESSERT

Spread can of cherry pie mix (or blueberry) into 8 x 8 pan. Sprinkle small pkg of yellow cake mix on top. Chop ¼ lb butter over top. Bake at 350° about 50 minutes until fruit bubbles. Serve warm with cream.

Committee

QUICK CREME BRULEE

In 6-inch shallow baking dish or 12-oz casserole, place 1 12-oz pkg frozen peaches or 1 10-oz pkg raspberries, thawed and drained. Spread with ½ cup chilled commercial sour cream. Sift ¼ cup brown sugar, packed, over sour cream. Broil about 3 inches from heat, until sugar caramelizes, about 1 to 2 minutes. Serve at once.

Committee
Mix cake mix with butter. Pat half of mixture in 9 x 9 pan. Cover with peach pie mix. Top with rest of cake mixture. Let set until firm. Serve with whipped cream. Serves 8. No baking!

Ida Johnson

WINE CREAM

1 cup sugar
1/2 cup butter
1 can peach pie mix
Whipped cream

Mix cake mix with butter. Pat half of mixture in 9 x 9 pan. Cover with peach pie mix. Top with rest of cake mixture. Let set until firm. Serve with whipped cream. Serves 8. No baking!

Ida Johnson

WINE CREAM

1 cup sugar
Juice and rind of 1 orange
Juice and rind of 1 lemon
2 cups white wine
1 tsp cornstarch
7 egg yolks, lightly beaten
2 egg whites

Combine sugar, rinds, and juice in saucepan. Add wine and bring to boil. Dissolve cornstarch in a little cold water and stir into boiling mixture. Cook, stirring, for 1 minute. Cool slightly and pour mixture gradually over beaten egg yolks, stirring rapidly. Strain cream into bowl and cool. Before serving, fold in two beaten egg whites. Serve with fruit compote. Serves 6-8.

Jean Morrison
POTS DE CREME AU CHOCOLAT

Melt over hot water, ¼ lb German chocolate. Gradually stir in until smooth, 1 Tbsp sugar, ½ cup cream. Remove from heat. Slowly blend into 2 slightly beaten egg yolks, and ½ tsp vanilla. Pour into small dessert dishes or demitasses and chill. Serve with whipped cream. Serves 4. Use demitasse spoons. Gladys Holman

CRUSTLESS DATE PIE

1 cup dates, chopped ½ cup sugar ] Com-
1 cup nuts, chopped 1 tsp baking powder] bine.
3 eggs, well beaten 1 tsp vanilla

Mix all ingredients in order given (be sure to mix baking powder and sugar). Put into buttered pie plate or oblong pan. Bake at 350° for ½ hour. Cut when cool and serve with whipped cream, maple nut or butter brickle ice cream.

Eunie Hansen

APPLE DELIGHT DESSERT

1 cup sugar ½ tsp nutmeg
¼ cup butter ½ tsp cinnamon
1 egg ¼ tsp salt
1 cup flour 1½ cups chopped apple
1 tsp soda ½ cup nuts

Cake method. Bake at 350° for 45 minutes. Serve warm or cold with hot vanilla sauce or whipped cream. Sauce: 1 cup white sugar, 3 Tbsp cake flour. Mix and add 2 cups boiling water, 2 Tbsp butter, 1 or 2 tsp vanilla.

Mrs. Frank Hyde
QUICK DESSERT APPLE DUMPLING

4 large apples, sliced  
1 cup sugar  
3 cups water

Cook sliced apples until tender in sugar and water; then add 1 Tbsp butter, pinch salt, 1 tsp cinnamon. Mix together and add the following batter:

1 egg  
½ cup sugar  
¼ tsp salt  
2 Tbsp milk  
1 cup flour  
1 tsp baking powder  
Sprinkle of nutmeg

Drop in with hot apples, cover tightly, and cook 15 minutes. Serve warm with cream.  

Mrs. Loren Antritter

THINK-AHEAD CHOCOLATE DESSERT

Melt the following in a double boiler:

4 or 5 5-cent Hershey almond bars  
1 square cooking chocolate  
16 marshmallows  
½ cup milk

Whip 1 cup cream until very stiff. Add cooled chocolate mixture. Pour into baked vanilla-cookie or graham cracker crust. Freeze.

This can be made ahead and wrapped in foil. It keeps very well. Serve with topping of whipped cream. Serves 8-10.  

Eunie Hansen
FROZEN RAISIN CUSTARD

1 cup milk, scalded
2 eggs, slightly beaten
½ cup sugar
1/8 tsp salt
2 cups heavy cream, whipped
1/3 cup sugar
1 cup seedless raisins
1 tsp vanilla

Pour milk gradually over eggs mixed with sugar and salt. Cook in double boiler until thick, stirring constantly. Fold in cream, sugar, and vanilla. Freeze in freezer pan.

Mrs. Paul Weber

SHERRY ALMOND FROZEN DESSERT

¼ cup toasted almonds
1/3 cup sugar
2 Tbsp water
2 Tbsp sherry
3 egg yolks
1 cup heavy cream, whipped

Chop almonds fine. Combine sugar and water in small saucepan; boil 3 minutes. Place sherry and egg yolks in blender; turn to high speed, with cover on. Remove cover, and with switch on, gradually pour in the hot syrup in a steady stream. Turn off the switch. Gently fold mixture into whipped cream until well combined. Spoon into 8 paper cups. Sprinkle ground almonds over top of each. Set cups on tray; cover with foil, and freeze 2 to 3 hours. Serves 8.

Betty Cahill
FROZEN LEMON CUSTARD

Combine 3 egg yolks, 3/4 cup sugar, and 4 Tbsp lemon juice, and cook over low heat until thick. Whip 1/2 pint cream. Fold into 2 stiffly beaten egg whites. Fold in lemon mixture which has cooled. Line aluminum ice-cube tray with vanilla wafer crumbs; pour in custard and top with more crumbs. Make night before. Serves 8.

Mrs. Claude B. Faber

CHOCOLATE CHIP TORTONI

1 egg white
4 Tbsp sugar
1 cup heavy cream
2 tsp vanilla
1/2 cup semi-sweet chocolate morsels
1 tsp shortening
1/4 cup toasted almonds, finely chopped

Beat egg white until stiff but not dry. Gradually add 2 Tbsp sugar, and beat until stiff and satiny. Beat cream, remaining sugar, and vanilla until stiff. Fold cream mixture into egg white mixture. Pour into freezing tray and chill until the mixture has frozen 1/2 inch from sides of tray. Melt chocolate morsels and shortening over hot water (not boiling). Turn frozen mixture into chilled bowl and stir until smooth but not melted. Fold in nuts. Fold in melted chocolate as you drizzle it over slowly. This "chips" the chocolate. Pour into 8 2-oz paper cups. Continue to freeze until firm. Serves 8.
LEMON CHIFFON DESSERT

3 large or 4 medium eggs, separated
½ cup butter, not too soft
1 cup granulated sugar
1 lemon (juice and rind)

Cream butter and sugar until very light; add beaten egg yolks and lemon juice and rind. Fold in beaten egg whites. Cut an angel food cake into 4 layers. Spread the cream mixture between the layers and put a thin coating on the outside. Refrigerate for 12 hours. Frost all over with slightly sweetened whipped cream. Serves 12-16.

June Aistrup

BROWNIE MOCHA

1 pkg brownie mix
2 eggs
¼ cup water
¾ cup coarsely chopped nuts

Put brownie mix in 2 9-inch pans. Bake 20 minutes at 350° and cool on rack.

Filling

2 cups whipping cream
½ cup firmly packed brown sugar
2 Tbsp instant coffee

Whip cream until it begins to thicken; gradually add brown sugar and coffee; beat until thick. Spread between layers and on top and sides. Let stand in refrigerator at least 6 hours.

Betty Cahill's Mother
AVOCADO WHIP

Juice of 1 lime
4 Tbsp sugar
1 pint vanilla ice cream
2 avocados

Peel avocados and sieve. Add lime juice and sugar. Mix well. Let ice cream soften a little and add to mixture. Beat with rotary beater until smooth. Place in freezing tray and chill until firm. Do not freeze. Serves 6-8. Serve with cookies or petit fours.

Bonnie Williams

PINEAPPLE LUNCHEON SQUARES

1 cup brown sugar
½ cup butter
3 eggs, separated
¾ cup nuts
1 cup crushed pineapple, drained
Vanilla wafer or graham cracker crumbs

Cream sugar and butter together until fluffy. Add beaten egg yolks. Add pineapple and nuts. Fold in stiffly beaten egg whites. Roll out crumbs. Put mixture in layers with crumbs in between, in 9 x 9 pan. Top with a few crumbs. Chill in refrigerator until firm. This may be made a few days ahead--no cooking involved! Serves 8-10.

Mrs. Marc Kuhle
FROSTY RASPBERRY DESSERT

1 pint whipping cream
2½ cups miniature marshmallows
1 can raspberry pie mix
24-30 coconut ripple bars
1/3 cup sugar
½ cup butter

Whip the cream and add marshmallows. Crush cookies to make fine crumbs. Add sugar and butter, melted. Mix until crumbly. Line a 9 x 13 pan with half the crumb mixture. Spoon half of cream mixture over crumbs. Spread pie mix over mixture. Next spread remaining half of cream mixture over this, and top with remaining crumb mixture. Chill several hours or overnight. Serves 8-10.

Mrs. Rose Winterfeld

DODE SHAW'S WONDERFUL DIVINITY

3 cups sugar
3/4 cup white corn syrup
3/4 cup water
3 egg whites
1 Tbsp vanilla
Nuts

Boil sugar, syrup and water to 244°. Remove from heat and let stand. Beat egg whites very stiff; add syrup gradually, using electric mixer for a short time. Add nuts and vanilla and mix by hand with large mixing spoon. Drop on wax paper (don't drop while it is still shiny).

Committee
AVOCADO WHIP

Juice of 1 lime
4 Tbsp sugar
1 pint vanilla ice cream
2 avocados

Peel avocados and sieve. Add lime juice and sugar. Mix well. Let ice cream soften a little and add to mixture. Beat with rotary beater until smooth. Place in freezing tray and chill until firm. Do not freeze. Serves 6-8. Serve with cookies or petit fours.

Bonnie Williams

PINEAPPLE LUNCHEON SQUARES

1 cup brown sugar
½ cup butter
3 eggs, separated
3/4 cup nuts
1 cup crushed pineapple, drained
Vanilla wafer or graham cracker crumbs

Cream sugar and butter together until fluffy. Add beaten egg yolks. Add pineapple and nuts. Fold in stiffly beaten egg whites. Roll out crumbs. Put mixture in layers with crumbs in between, in 9 x 9 pan. Top with a few crumbs. Chill in refrigerator until firm. This may be made a few days ahead—no cooking involved! Serves 8-10.

Mrs. Marc Kuhle
FROSTY RASPBERRY DESSERT

1 pint whipping cream
2 1/2 cups miniature marshmallows
1 can raspberry pie mix
24-30 coconut ripple bars
1/3 cup sugar
1/2 cup butter

Whip the cream and add marshmallows. Crush cookies to make fine crumbs. Add sugar and butter, melted. Mix until crumbly. Line a 9 x 13 pan with half the crumb mixture. Spoon half of cream mixture over crumbs. Spread pie mix over mixture. Next spread remaining half of cream mixture over this, and top with remaining crumb mixture. Chill several hours or overnight. Serves 8-10.

Mrs. Rose Winterfeld

DODE SHAW'S WONDERFUL DIVINITY

3 cups sugar
3/4 cup white corn syrup
3/4 cup water
3 egg whites
1 Tbsp vanilla
Nuts

Boil sugar, syrup and water to 244°. Remove from heat and let stand. Beat egg whites very stiff; add syrup gradually, using electric mixer for a short time. Add nuts and vanilla and mix by hand with large mixing spoon. Drop on wax paper (don't drop while it is still shiny).

Committee
APRICOT CANDY

1 pkg dried apricots, washed and ground
1½ cups sugar
1 whole orange, ground
½ cup lemon juice

Bring to boil and boil 8 minutes, stirring constantly. Pour into pan to cool. Form into small logs and roll in granulated sugar. These keep a long time in refrigerator.

Mrs. Lloyd V. Elmen

DATE NUT ROLL

3 cups sugar
1 cup milk
1 Tbsp butter

Cook over low heat to soft ball stage. Add 1 lb dates, pitted and cut up. Cook to hard ball stage. Cool and beat; add chopped nuts (pecans or walnuts). Roll into several rolls on waxed paper lined with powdered sugar. Chill and cut into thin slices when serving.

Mrs. Lloyd V. Elmen