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Williamsburg Grange and Community



COOK BOOK



Williamsburg, Massachusetts

1952

DEDICATION

To those who like good things to eat,
And those who like to cook,
In hopes that it will serve them well,
We dedicate this book.

We know that if you'll scan this book,
And do it not in haste,
You'll find here much to please the eye
And gratify the taste.

These recipes are favorites;
Each one is tried and true;
And yet we feel that everyone
Will find here something new.

Some quotes that we have printed here,
We'd like to have you know,
Were used in "Burgy" Grange Cook Book
Some fifty years ago.

Our thanks to those who helped our group,
Whose project this became,
And recipe contributors
Too numerous to name.

We hope you'll use the "ads" as well;
We give our thanks for these;
The service that these folks extend
We know is sure to please.

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BREAD, ROLLS AND BISCUITS

"As Christians, it is our duty to eat cheerfully."

Bread

C. Watling

Mix 2 cups warm water and 1 yeast cake. Mix together 3 cups flour and $\frac{1}{2}$ cup sugar, and water and yeast. Let rise in warm place until double in volume, then add 2 tbsp. shortening, 3 cups flour; $\frac{1}{2}$ tsp. nutmeg. Mix until smooth. Let rise again until double in volume. Makes 2 loaves.

Coffee Bread

Marjorie Ronka

2 cups milk; $\frac{1}{2}$ cup sugar; 6 cups sifted flour (or enough to make soft dough); 1 yeast cake; $\frac{1}{2}$ lb. melted butter or margarine; $\frac{1}{2}$ tsp. cardamon seed (ground); 3 eggs; 1 tsp. salt.

Mix sugar, beaten eggs, milk (scalded and cooled to lukewarm), cardamon seed and melted butter. Add yeast dissolved in 2 tbsp. lukewarm water and flour to make soft dough. Knead well. Cover and put in warm place to rise about 1 hour. Knead and form into loaves or cut into 3 parts, rolling each into long strips, then braid them or roll into $\frac{1}{2}$ inch thick sheet, brush with melted butter, sprinkle with chopped almonds. Roll, place on buttered baking sheet. Let rise. Before putting in oven, brush loaf with beaten egg, add sprinkling of sugar and chopped almonds. Bake until golden brown in 350° F oven. Serve warm.

Oatmeal Bread

Helen S. Kellogg

2 cups rolled oats; $\frac{1}{3}$ cup shortening; $\frac{1}{2}$ cup brown sugar; 1 tsp. salt; pour over this 4 cups boiling water. When cool add 1 yeast cake and flour to knead. Let rise then make into loaves or rolls and let rise again and bake.

Nut Coils

Mary Kellogg

Mix together 1 cup lukewarm milk; $\frac{1}{2}$ cup sugar; 1 tsp. salt. Crumble into mixture 1 yeast cake. Stir until yeast is dissolved. Stir in 1 egg. Add $\frac{1}{2}$ cup soft shortening and mix in with spoon or hands. $3\frac{1}{2}$ to $3\frac{3}{4}$ cups sifted flour; add in 2 additions, amount necessary to make dough easy to handle. Turn onto lightly floured board; cover; let stand 10 minutes to tighten up; then knead until smooth. Place in greased bowl. Cover with damp cloth, let rise until double in bulk. Knead and let rise again about 45 minutes. Knead and roll out on lightly

floured board into a rectangle. Spread with $\frac{1}{4}$ cup melted butter and sprinkle with $\frac{1}{2}$ cup finely chopped nuts. Fold the ends of the dough over in thirds, making an oblong of dough three layers high. With a sharp knife, cut dough into 24 strips about $\frac{1}{2}$ inch wide. With one end of strip in right hand and other end in left, twist in opposite directions and wind into a coil like a snail. Place on greased cooky sheet. Let rise about 30 minutes. Bake 10 to 12 minutes in 425° F oven. While still warm, frost with white icing:— $\frac{3}{4}$ cup confectioner's sugar and about 1 tbsp. milk. Makes 2 doz.

Sweet Roll Dough

Mary Cross

1 $\frac{1}{2}$ cups scalded milk; 6 tbsp. butter or oleo; 6 tbsp. sugar; 2 $\frac{1}{4}$ tsp. salt; 1 $\frac{1}{2}$ yeast cakes; 2 eggs put in with yeast; 4 $\frac{1}{2}$ -6 cups bread flour. Very nice for Swedish Tea Ring; Coffee Ring or Cinnamon Buns.

Rolls

Louise Warner

1 pt. scalded milk; 3 pts. flour (sifted); $\frac{1}{2}$ cup shortening; 2 tbsp. sugar; 1 tsp. salt; 1 yeast cake.

Scald milk, add shortening and sugar, when cool add yeast and salt. Then stir in flour. Knead for 5 minutes, place in greased bowl. Let rise for 2 hours, then place on board and cut out with as little kneading as possible. Let rise again. Bake 15 minutes. Makes 3 doz. large rolls.

Mashed Potato Rolls

Mrs. Alex Ferreira

Mix $\frac{3}{4}$ cup of milk (lukewarm) and $\frac{1}{2}$ cup mashed potatoes. Crumble into mixture 1 cake of yeast; 2 tbsp. sugar and 1 tsp. salt. Stir until dissolved. Add 6 tbsp. soft shortening. Sift and add 2 to 2 $\frac{1}{2}$ cups flour. Mix and knead. Shape and let rise until double in size. Bake at 400° F for 15-20 minutes.

Refrigerator Rolls

Mrs. Evelyn Ranney

1 cup hot milk; 3 tbsp. sugar; 1 $\frac{1}{2}$ tsp. salt; 2 tbsp. shortening; 1 yeast cake; 2 tbsp. lukewarm water; 1 beaten egg; 3 $\frac{1}{2}$ cups flour.

Mix hot milk with sugar, salt and shortening. Soften yeast in water and stir into mixture. Add eggs and stir in flour. Mix thoroughly but do not knead. Place in refrigerator, keep tightly covered. When ready to use let dough come to room temperature. Shape and bake 20 minutes. Can use dough all at once or keep part for later.

This is good. Use all the salt not awfully rich.

Refrigerator Rolls

Mrs. John Ferron

2 pkgs. yeast; $\frac{1}{2}$ cup lukewarm water; $1\frac{1}{2}$ cups milk; $\frac{1}{2}$ cup sugar; 2 tsp. salt; $\frac{1}{4}$ cup shortening; 1 egg; $5\frac{1}{2}$ cups sifted enriched flour.

Soften yeast in lukewarm water. Scald milk, add sugar, salt and shortening, cool. Add 2 cups flour. Beat well, add yeast and egg and mix well. Add remaining flour to make a soft dough. Let stand until double the size, about 1 hour. Bake at 425° F for 15-20 minutes. Makes $2\frac{1}{2}$ doz.

Orange Bread

L. P. Breckenridge

Squeeze the juice of 1 large orange into a cup and fill the cup with boiling water. Put rind through chopper and if desired add enough dates or raisins or nuts to make a cup. Mix the two and add 2 tbsp. shortening; 1 cup sugar; 1 well beaten egg; 1 tsp. vanilla; 2 cups flour; 1 tsp. soda; 1 tsp. baking powder; salt. Pour into greased pan and bake about 1 hour in a moderate oven.

Graham Bread

Anna Sornborger

$\frac{1}{2}$ cup sugar; 4 tbsp. molasses; 2 cups sour milk; 2 tsp. soda; 1 tsp. salt; 1 egg; 2 cups graham flour; 1 cup white flour. Mix and pour into greased pan.

Baking Powder Biscuits

Mrs. Leslie Packard

2 cups flour; 2 tsp. baking powder; 2 tbsp. shortening; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ tsp. salt; 1 egg.

Sift flour, baking powder and salt together and cut in shortening with knife or pastry blender. Beat egg and add milk to egg and mix with dry ingredients. Pat out to $\frac{1}{2}$ inch thickness and cut with biscuit cutter. Place on greased tin and bake 15 minutes in 375° F oven.

Banana Bread

Norma Kellogg

3 large ripe bananas; $\frac{2}{3}$ cup sugar; $\frac{1}{2}$ tsp. salt; 1 egg; 3 tbsp. shortening; $1\frac{1}{2}$ cups flour (sifted); 1 tsp. soda; 1 tsp. baking powder.

Put all ingredients into bowl and mix. Pour into greased bread tin. Bake $\frac{3}{4}$ hour at 325° F.

Johnnycake or Gems

Mrs. Frank Bisbee

1 large cup sour milk (thick); 1 egg; 1 tbsp. lard; 1 cup Indian meal; 1 cup flour; $\frac{3}{4}$ cup sugar; 1 tsp. salt; 1 tsp. soda. Sift dry ingredients. Stir and bake in a moderate oven.

Scotch Shortbread

Harriet Culver

1 cup butter; $\frac{1}{2}$ cup conf. sugar; 2 cups flour; $\frac{1}{4}$ tsp. baking powder; $\frac{1}{4}$ tsp. salt.

Cream butter, add sugar gradually and flour sifted with baking powder and salt. Roll $\frac{1}{3}$ " thick. Prick with fork. Bake on cookie sheet, 20-25 minutes at 350° F or until golden brown.

Steamed Brown Bread

Hattie Clark

1 cup cornmeal; 1 cup graham flour; 1 cup rye meal; 2 level tsp. soda; 1 level tsp. salt; $\frac{3}{4}$ cup molasses; 2 cups sour milk; raisins. Mix and steam 3 hours in 4 baking powder cans or 3 larger cans.

Biscuit Apple Strudel

Connie West

Prepare a biscuit dough, preferably a shortcake dough. Roll out $\frac{1}{4}$ " thick and brush with melted butter. Cover with chopped apple. Sprinkle with a few drops of lemon juice. Roll up tightly as for jelly roll. Cut in 1" slices and place on greased baking sheet. Bake 15 min. at 450° F.

Graham Bread

Doris Loomis

2 cups graham flour, 1 cup white flour; 1 heaping tsp. soda; 1 level tsp. salt; $1\frac{3}{4}$ cups sweet or sour milk; $\frac{1}{2}$ cup molasses. Bake 1 hr.

Dutch Coffee Cake

Vivian Black

1 cup sugar; 1 egg; 1 cup milk; 2 cups flour; 1 tsp. baking powder; $\frac{1}{2}$ cup raisins. Topping: $\frac{1}{3}$ cup butter; 1 cup brown sugar; $1\frac{1}{2}$ tsp. cinnamon. Bake in 400° F oven.

Date Nut Bread

Mrs. Fred Morin

$1\frac{1}{2}$ cups sugar; 1 tbsp. melted butter; $1\frac{1}{2}$ cups boiling water; 1 cup dates; $\frac{1}{2}$ cup nuts; 1 egg; 2 level tsp. baking soda; $2\frac{3}{4}$ cups flour; 1 tsp. vanilla; 1 tsp. salt.

Put dates in a small pan, pour boiling water over them, and let it stand. Add dates last. Mix all ingredients. Bake in oven 350° F for 1 hour in a bread loaf pan.

*Very good.
Just what I need.*

Prune-Nut Bread

Eleanor Soden

Cream 2 tbsp. butter, 1 cup sugar; 1 egg. Add $\frac{1}{2}$ cup prune juice; 1 cup graham flour; $\frac{1}{2}$ tsp. salt. Mix 1 cup sour milk and 1 tsp. soda. Add 1 cup prunes chopped; 1 cup nuts chopped; $1\frac{1}{2}$ cups pastry flour; $1\frac{1}{2}$ tsp. baking powder. Bake at 325° F for 1 hour. Makes 2 loaves.

Quick Cinnamon Bread

Mrs. Ralph O'Brien

Sift together 2 cups flour; 2 tsp. baking powder; pinch salt. Add 1 cup sugar; 1 large tbsp. shortening. Mix like pie crust. Add 1 cup milk. Beat until smooth. Bake about 25 minutes in ungreased pie plates in 350° F oven. Rub with butter while hot and sprinkle with powdered sugar and cinnamon (sifted together) immediately.

Orange Bread

Eleanore E. Mason

Skins of 2 large or 3 small oranges; $1\frac{1}{2}$ cups sugar; 1 cup milk; 3 cups pastry flour; 1 egg; $\frac{1}{4}$ cup shortening; 3 tbsp. baking powder.

Wash orange skins and put through meat chopper—cover with sugar and boil until water is nearly all boiled away. add remaining sugar and boil until syrupy. Cool, add beaten egg and milk, shortening, flour, baking powder and salt. Bake in moderate oven 350° F for 40 to 45 minutes. Vary by adding nuts and raisins.

Date Bread

Louise Porter

$\frac{1}{2}$ lb. dates; 1 tsp. soda rubbed in; $\frac{3}{4}$ cup boiling water, poured over the dates. 1 large tbsp. butter; $\frac{1}{2}$ cup sugar; $1\frac{1}{2}$ cups flour. Add butter to hot ingredients and cool, then add other ingredients and 1 egg and salt.

Banana Bread

Mrs. Malcolm Turner

Mash 3 ripe bananas well with a fork, then add $\frac{1}{2}$ cup brown sugar; 2 cups sifted flour; 1 tsp. soda; 2 tsp. baking powder; 1 egg; 2 tbsp. shortening; 1 cup chopped nuts; dash of salt. Bake 45 minutes at 350° F.

Sour Milk Biscuits

Arlene Clauson

2 cups sifted flour; 1 tsp. salt; $\frac{1}{2}$ tsp. baking soda; 1 tsp. baking powder; 4 tbsp. butter; 1 cup thick sour milk.

Mix and sift dry ingredients together. Cut in butter until texture of corn meal. Add cool milk and mix. Knead lightly and quickly 20 strokes on lightly floured board. Roll out to $\frac{1}{2}$ inch thickness, cut with floured cutter and bake in oven 500° F for 9 minutes. Makes 12-15.

Blueberry Muffins

Alice Damon

$\frac{1}{4}$ cup shortening; $\frac{1}{2}$ cup sugar; 1 egg; $\frac{1}{2}$ tsp. salt; 3 tsp. baking powder; $\frac{1}{2}$ cup milk; 1 $\frac{1}{2}$ cups flour; 1 cup fresh berries.

Cream shortening, add sugar and cream well. Blend in well beaten egg. Add flour, salt and baking powder with milk. Fold in berries. Bake 20-25 minutes at 375° F. Makes 1 doz.

Grapenut Bread

Alice Polmatier

$\frac{1}{2}$ cup grapenuts; $\frac{1}{2}$ cup sugar. Soak both in 1 cup sour milk 16 min., then add 1 egg, 2 cups flour; $\frac{1}{2}$ tsp. soda and 2 tsp. baking powder. Let rise 1 hour. Bake in slow oven. Sweet milk may also be used.

Applesauce Nut Bread

Irene Frost

2 cups sifted flour; $\frac{3}{4}$ cup sugar; 3 tsp. baking powder; 1 tsp. salt; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ tsp. cinnamon; 1 cup walnuts; 1 beaten egg; 1 cup applesauce; 2 tbsp. melted shortening.

Sift together dry ingredients. Add walnuts. In mixing bowl beat egg. Add applesauce and melted shortening. Add dry ingredients. Stir just until blended. Pour into greased loaf pan about 8x4x4". Bake at 350° F for 1 hour. Cool on rack.

Ruby Cranberry Coffee Cake

Mrs. Arthur LaMagdelaine

1 $\frac{1}{2}$ cups sifted flour; 2 tsp. baking powder; $\frac{1}{2}$ tsp. soda; 1 tsp. salt; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup chopped nuts; 1 cup mashed bananas (3); 1 egg beaten; $\frac{1}{2}$ cup melted shortening; 4 slices cranberry jelly; $\frac{1}{2}$ cup sugar; 16 pecan halves.

Sift together flour, baking powder, soda, salt and $\frac{1}{2}$ cup sugar. Add nuts; mix well. Combine bananas, egg and shortening. Mix well. Add to flour mixture. Mix until smooth.

Pour into greased 8x8x2" pan. Cut slices of cranberry jelly $\frac{1}{4}$ " thick and then into quarters. Place pieces of jelly evenly on top of batter. Put a pecan half on top of each piece of jelly. Sprinkle entire top with $\frac{1}{4}$ cup sugar. Bake at 400° F for 30 minutes.

White Loaf Nut Bread

Jean Hemenway

Mix $\frac{3}{4}$ cup of sugar; 2 tbsp. of salad oil; 1 unbeaten egg and $1\frac{1}{2}$ cups of milk. Sift and stir in 3 cups flour; $3\frac{1}{2}$ tsp. baking powder; 1 tsp. salt and $\frac{3}{4}$ cup of chopped walnuts. Let stand in greased tin for 20 minutes. Bake $\frac{3}{4}$ of an hour in moderate oven.

Raisin Nut Bread

Rosalie Connell

2 cups whole wheat flour; 2 cups sifted all-purpose flour; $\frac{1}{2}$ cup sugar; 1 tsp. salt; 1 cup chopped raisins; 1 cup chopped walnuts; $\frac{1}{2}$ cup molasses; 1 cup evaporated milk mixed with 1 cup water and 2 tbsp. vinegar; 2 tsp. soda. We prefer the regular milk mixed with 1 cup water and 2 tbsp. vinegar.

Combine dry ingredients, raisins and nuts. Mix molasses with milk and stir in soda. Add to dry mixture, stirring only until blended. Bake in two 1 lb. loaf pans in moderate oven 350° F for 50 minutes. Serve cold sliced thin. Splendid for sandwiches.

Struesel Field Coffee Cake

A Friend

$1\frac{1}{2}$ cups flour; 3 tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{3}{4}$ cup sugar; $\frac{1}{4}$ cup shortening; 1 egg; $\frac{1}{2}$ cup milk; 1 tsp. vanilla.

Pour half the batter into a pan 8x8". Sprinkle with half the Struesel mixture. Add the remaining dough and sprinkle with remaining Struesel. Bake at 375° F for 25 to 30 minutes.

Struesel Filling (Mixture)

$\frac{1}{2}$ cup brown sugar; 2 tbsp. flour; 2 tsp. cinnamon; 2 tbsp. butter, melted; $\frac{1}{2}$ cup chopped nuts. Mix thoroughly.

Butterscotch Nut Bread

Helen McAllister

1 egg; 1 cup brown sugar; 1 tbsp. melted shortening; 2 cups sifted flour; $\frac{1}{2}$ tsp. soda; $\frac{2}{3}$ tsp. baking powder; $\frac{1}{4}$ tsp. salt; 1 cup sour milk; $\frac{1}{2}$ cup chopped nuts.

Beat eggs, add sugar gradually, beating thoroughly. Add shortening and blend. Sift dry ingredients and add to egg mixture alternately with sour milk. Stir only until mixed. Add nuts. Pour into greased loaf pan and bake about 1 hour at 350° F.

Coffee Cake

Grace West

3 cups flour; 3 tsp. baking powder; 1 tsp. salt; 2 cups brown sugar; 1 tsp. cinnamon; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup butter substitute; 2 eggs; 1 cup milk.

Mix dry ingredients and work the shortening into this mixture thoroughly. Reserve a cup of crumbs, made of this mixture, for top of cake. Add beaten eggs and milk to remainder of mixture. Mix well and put in a greased square pan. Sprinkle top with the crumbs reserved for this purpose, dot with pieces of butter and sprinkle with more cinnamon. Bake in moderate oven 360° F about 45 minutes.

Old-Fashioned Sour Milk Bread

Mrs. Walter Swingleton

Sift the following into 2 cups sour milk; 3 cups unsifted flour; 1 tsp. salt; 1 level tsp. cream of tartar; 1 rounding tsp. soda. Stir mixture but do not beat. Pour into a good size bread tin. Bake about 25 minutes.

Banana Bread

Mrs. F. Vecchione

$1\frac{3}{4}$ cups sifted flour (bread); 2 tsp. baking powder; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ tsp. salt; $\frac{1}{3}$ cut shortening; $\frac{2}{3}$ cup sugar; 2 eggs, well beaten; 1 cup mashed bananas (2 or 3).

Sift together flour, baking powder, soda and salt. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with bananas, a small amount at a time, beating after each addition until smooth. Turn into a well-greased bread pan and bake 1 hour and 10 minutes in 350° F oven.

Grapenut Bread

L. P. Breckenridge

1 cup grapenuts soaked two hours in 2 cups milk. Add 1 cup sugar; 3 cups flour; 3 tsp. baking powder.

Nut Bread

Mrs. Robert Pomeroy

1 cup brown sugar; 1 egg; 1 cup milk; salt; 2 cups bread flour; 2 tsp. baking powder; $\frac{1}{2}$ cup chopped nuts. Let rise in pan 20 minutes before baking. Bake in 375° F oven about 1 hour.

Popovers

Mrs. Silas Snow

1 cup bread flour; 1 cup milk; 2 eggs; salt. Beat hard with beater. Start baking in hot oven until popovers puff. Reduce heat to moderate temp. and brown 30 minutes.

Orange Date Nut Bread

Helen K. Leonard

1 medium orange; 1 cup dates; 2 tbsp. melted shortening; 1 tsp. vanilla; 1 well-beaten egg; 2 cups flour; $\frac{1}{4}$ tsp. salt; 1 tsp. baking powder; $\frac{1}{2}$ tsp. soda; 1 cup sugar; $\frac{1}{2}$ cup chopped nut meats.

Pour juice from orange into measuring cup; add boiling water to fill cup. Remove most of white membranes from orange peel. Put peel through food chopper with dates using coarse blade. Add diluted orange juice. Stir in shortening, vanilla and egg. Add flour sifted with salt, baking powder, soda and sugar, mix well. Stir in nut meats. Bake in 5x9" loaf pan in 350° F oven about 1 hour.

COOKIES

"The smile of the hostess is the cream of the feast."

Date Bars

Viola Bradford

1 cup stoned dates; 1 cup nut meats; 1 cup sugar; 2 eggs; 1 tbsp. melted butter; 1 tbsp. lemon juice; 4 tbsp. flour; $\frac{1}{2}$ tsp. salt.

Put dates and nuts through meat grinder. Add sugar, beaten eggs and mix well. Add melted butter, lemon juice, flour and salt and mix thoroughly. Spread in a shallow pan to bake in a 325° F oven 30 minutes. Cut in strips and roll in powdered sugar. Do not bake too long.

Brownies

Agnes Cone

$\frac{3}{4}$ cup flour; $\frac{1}{2}$ tsp. baking powder; $\frac{1}{3}$ cup butter; 2 sq. chocolate, melted; 1 cup sugar; 2 eggs, well beaten; $\frac{1}{2}$ cup nuts; 1 tsp. vanilla.

Sift flour once, and measure. Add baking powder and salt, then sift again. Add butter to melted chocolate and mix well. Add sugar gradually to eggs beating thoroughly, then add chocolate mixture and blend. Add flour and mix well, then nuts and vanilla. Bake in greased pan 8x8" in moderate oven 350° F for 35 minutes.

Pineapple Cookies

Mrs. Henry Brown

1 cup sugar; 3 tbsp. butter; $\frac{1}{2}$ cup milk; 1 egg; 3 cups flour; 2 tsp. baking powder; 1 tsp. vanilla; 1 cup crushed pineapple. Mix in order given. Roll out and cut.

Vinegar Cookies

Maude Sanderson

2 eggs; 1 cup sugar; 1 cup shortening; $\frac{1}{2}$ tsp. salt; 2 tbsp. vinegar. Beat all together. Add $2\frac{1}{2}$ cups flour; 1 tsp. baking powder; 2 tsp. cream of tartar sifted twice. Roll thin, bake in quick oven.

Oatmeal Cookies with Chocolate Bits

Marilyn Black

$\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup granulated sugar; $1\frac{1}{2}$ cups oatmeal; 1 beaten egg; 1 tbsp. water; $\frac{1}{2}$ tsp. vanilla; $\frac{3}{4}$ cup sifted flour; 1 tsp. salt; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ pkg. chocolate bits. Mix and drop on greased cookie sheet. Bake in hot oven 425° F.

Molasses Drop Cookies

Connie West

$\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup molasses; 1 egg; 1 tsp. baking soda; $\frac{1}{2}$ cup sour milk; $2\frac{1}{2}$ cups flour; $1\frac{1}{2}$ tsp. cinnamon; $\frac{1}{2}$ tsp. ginger; $\frac{1}{2}$ tsp. cloves; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ cup chopped seedless raisins.

Cream together shortening and sugar; add molasses. Beat egg; add dissolved soda in milk. Sift together flour, cinnamon, ginger, cloves and salt; add alternately with mixture to creamed mixture. Add raisins; mix well. Drop by teaspoon on greased baking sheet; bake in moderate oven 350° F for 12 minutes. Makes 42.

Fruit Cookies

Hattie Clark

2 eggs or 4 yolks; 1 cup sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sour milk; $2\frac{1}{2}$ cups flour; 1 tsp. soda; 1 cup chopped raisins; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves.

Mother's Fruit Snaps

Alice Damon

1 $\frac{1}{2}$ cups sugar; 1 cup shortening; 3 eggs; $\frac{1}{2}$ cup molasses; $3\frac{1}{2}$ cups flour, 1 cup raisins; 1 tsp. each cinnamon, cloves, allspice, soda, salt.

Spread thin on large pan. Bake and cut into squares.

Grandma's Old-fashioned Ginger Cookies Mrs. John Breguet

$\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup molasses; 1 heaping tsp. ginger; pinch of salt. Let this come to a boil. Take from fire immediately and add 1 tsp. of soda dissolved in a little water. While foaming, add flour to make stiff batter. Roll very thin and bake.

Dream Bars

Mrs. Leroy Dansereau ✓

1 cup shortening; $\frac{1}{2}$ cup granulated sugar; 2 eggs separated; 2 cups flour; $\frac{1}{4}$ tsp. salt; 1 tsp. baking powder; $\frac{1}{4}$ tsp. baking soda; 1 tbsp. cold water; 1 tsp. vanilla; 1 pkg. chocolate bits; $1\frac{1}{2}$ cups brown sugar.

Cream shortening until soft. Gradually add the granulated sugar, beating until light. Add egg yolks, water, vanilla and beat well. Sift dry ingredients and add to first mixture. Spread dough on 10x15" pan with spatula dipped in cold water. Sprinkle chocolate bits over the top. Beat egg whites until stiff, add brown sugar gradually and beat until all is added. Spread over the top of the chocolate bits. Bake at 375° F 25 minutes. Cool and cut in squares.

Butterscotch Cookies

Helen S. Warner

Cream together:—1 cup shortening and 2 cups brown sugar. Blend in 2 eggs, beaten and $1\frac{1}{2}$ tsp. vanilla. Add $3\frac{1}{2}$ cups flour, sifted; 1 tsp. soda; 1 tsp. salt; $\frac{1}{2}$ cup chopped nut meats. Press into waxed paper lined bread pan. Keep in refrigerator until needed (at least 4 hours). Then cut into 3 or 4 long rolls of dough. Slice $\frac{1}{8}$ " thick. Bake on cookie sheet about 10 minutes at 375° F.

Sour Cream Cookies

Nellie Wells

$\frac{1}{2}$ cup shortening; 1 cup thick sour cream; $2\frac{1}{2}$ cups flour; $1\frac{1}{2}$ cups brown sugar; 2 eggs, beaten; 1 tsp. soda (in cream); $\frac{1}{2}$ tsp. baking powder.

Cream shortening and brown sugar; add eggs and beat well. Sift together flour and baking powder and add alternately with the sour cream in which the soda has been dissolved. Drop cookies by tbsp. on greased cookie sheet and bake in hot oven until done. When cool frost with the following frosting: Melt a little over $\frac{1}{4}$ lb. butter and scorch it a little. Add confectioner's sugar after taking from stove, until thick enough to spread.

I added salt & 1 tsp. fresh ground nutmeg also 6 post paper & cinnamon on top. Cream 400 5-10 min. watch. I didn't ice

Mince Meat Cookies

Viola Fraser

$\frac{2}{3}$ cup shortening; $1\frac{1}{4}$ cups brown sugar; 2 eggs; $1\frac{1}{2}$ cups mince meat; $2\frac{3}{4}$ cups flour; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ tsp. salt. Drop on greased cookie sheet. Bake about 350° F.

Date Sticks

Maude Sanderson

Beat whites and yolks of 2 eggs separately. Then beat together. Add 1 cup powdered sugar; $\frac{2}{3}$ cup flour; 2 tsp. baking powder; 1 tsp. vanilla; a little salt; 1 cup stoned dates, cut into pieces, and 1 cup broken walnut meats. Spread thin on greased pan and bake 25 minutes in moderate oven 325° F. Sprinkle with powdered sugar and cut in strips.

Swedish Cookies

Mrs. B. A. Reardon

$\frac{1}{2}$ lb. butter; $\frac{1}{2}$ cup powdered sugar; $1\frac{3}{4}$ cups sifted flour; 1 cup nuts, grated; 1 tsp. vanilla.

Cream butter and sugar. Add nuts, vanilla and flour. Chill in refrigerator, then roll dough into small balls the size of a large olive. Press with a glass covered with wet cloth. Bake 12-15 minutes at 350° F until light brown. Don't over bake. While still warm, roll in powdered sugar. These cookies improve with age. Makes 5 doz.

Halfway Cookies

Margaret Madison

$\frac{1}{2}$ cup butter or oleo; $\frac{1}{4}$ cup gran. sugar; $\frac{1}{4}$ cup brown sugar, firmly packed; 1 egg, separated; $\frac{1}{2}$ tsp. vanilla; 1 cup sifted flour; $\frac{1}{8}$ tsp. salt; $\frac{3}{4}$ tsp. baking powder; $\frac{1}{2}$ of 6 oz. pkg. semi-sweet chocolate bits; 2 tbsp. water; $\frac{1}{2}$ cup brown sugar.

Cream butter, add gran. sugar and $\frac{1}{4}$ cup brown sugar. Cream well. Add egg yolk and vanilla. Mix in sifted dry ingredients. Spread out in a greased pan 8×8 " sq. Add the water to chocolate bits and melt over hot water. Spread over mixture in pan. Beat egg white until stiff then beat into it $\frac{1}{2}$ cup brown sugar and spread on top of chocolate. Bake in moderate oven 350° F 30 to 35 minutes. Cool and cut in 1" strips.

Butterscotch Cookies

Dorothy Tiley

$\frac{1}{2}$ cup butter; 2 cups brown sugar; 2 eggs; 1 tsp. vanilla; 2 cups flour; $\frac{1}{4}$ tsp. salt; 2 tsp. baking powder; 1 cup dry, shredded coconut.

Cook butter and sugar over low heat until bubbly. Cool. Add eggs one at a time, beating thoroughly after each addition. Add vanilla, then sifted dry ingredients and coconut. Mix thoroughly. One cup nut meats may also be added. Spread in shallow $10\frac{1}{2} \times 15$ " pan and bake in moderate oven 350° F about 25 minutes. While warm cut in squares. Makes 3 doz.

*S.S.
Don't overbake,
Make them
thicker and
smaller than
the ones I
got from my
Pa.*

Delicious

F. just lovely

Peanut Butter Cookies

Fl
Mrs. Frederick Shea

$\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup shortening
 $\frac{2}{3}$ cup peanut butter; 1 cup flour; 1 tsp. baking soda; 1 egg.

Roll into small balls and flatten with a fork.
Bake in 375° F oven.

Pecan Sticks

Mrs. Donald C. Farnsworth

2 cups brown sugar; 2 eggs; $\frac{1}{2}$ stick butter; 1 cup pecans;
1 cup flour.

Melt butter, add sugar, eggs, flour and nuts. Bake at 375°
F. Cut in strips and roll in powdered sugar. Bake 35 to 40
minutes.

Delicious Raisins Bars

Mrs. Patrick Larkin

$\frac{3}{4}$ cups flour; $\frac{1}{2}$ cup brown sugar; $\frac{1}{3}$ cup melted shorten-
ing. Blend flour, sugar and shortening with a fork until crum-
bly. Pack into bottom of a 9" square pan. Bake at 350° F
for 15 minutes. Beat 2 eggs, slowly add $\frac{1}{2}$ cup white sugar,
stir in $\frac{1}{2}$ cup dark corn syrup. Sift in $\frac{1}{2}$ cup flour and $\frac{1}{2}$ tsp.
salt. Add 1 tsp. vanilla and 1 cup raisins. Pour over baked
layer and bake 35 minutes longer. Cool and cut into squares.

Lemon Filled Cookies

Marion Hosford

$\frac{1}{2}$ cup sugar; 1 egg; 1 cup butter or shortening; 2 cups
flour; 1 tsp. cream of tartar; $\frac{1}{2}$ tsp. soda. Roll and cut.

Filling

1 cup sugar; juice and grated rind of 1 lemon; $\frac{1}{2}$ cup coco-
nut; 1 tbsp. water; 1 egg beaten. Cook until thick and put be-
tween cookies while hot.

Crunchy Coconut Cookies

Mrs. F. Vecchione

1 egg; $\frac{1}{2}$ cup melted margarine; $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup
brown sugar, firmly packed; 1 cup all purpose flour, sifted
first; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ tsp. baking powder; 1 tsp. va-
nilla; $\frac{1}{2}$ cup rolled oats; 1 cup shredded coconut; 1 cup corn
flakes and $\frac{1}{2}$ cup chopped nuts.

Melt shortening, stir in sugars and beat. Add egg and
vanilla. Sift flour with salt, soda, baking powder, add coco-
nut, rolled oats, corn flakes and walnuts. Mix thoroughly.
Shape into small balls and place 2 inches apart on a greased
cookie sheet. Flatten slightly with fork. Makes 40. Bake
at 350° F for 15 minutes.

Butterscotch Brownies

Mrs. Homer Lloyd

$\frac{1}{2}$ cup butter; 1 cup brown sugar; 1 egg; $\frac{1}{2}$ tsp. baking powder; 1 cup chopped walnuts; 1 cup flour.

Mix in order given, bake 30 minutes in a 325° F oven. Use half cup dates and $\frac{1}{2}$ cup walnuts if desired.

Congo Squares

Eleanore E. Mason

2 $\frac{1}{4}$ cups sifted flour; 2 $\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{2}{3}$ cup shortening; 2 $\frac{1}{4}$ cups or 1 pkg. brown sugar; 3 eggs; 1 pkg. chocolate bits; nuts to suit taste.

Melt shortening, stir in sugar, cool slightly, beat in eggs. 1 at a time, then add flour, baking powder and salt, nut meats and chocolate bits. Pour into greased pan 10x15 $\frac{1}{2}$ inches. Bake 25 to 30 minutes at 350° F. Cool and cut in squares.

Chocolate Walnut Wafers

Helen McAllister

$\frac{1}{2}$ cup margarine; 1 cup sugar; 2 eggs; 2 sq. chocolate; 1 cup chopped nuts; $\frac{1}{4}$ tsp. salt; 1 tsp. vanilla; $\frac{2}{3}$ cup flour.

Cream shortening, add sugar gradually and continue creaming; add eggs and beat well, then add melted chocolate. Sift flour with salt and add to butter mixture, add walnuts and vanilla. Drop by teaspoonful onto greased cookie sheet and bake at 350° F about 12 minutes. Makes 4 doz.

Northland Cookies

Grace West

6 tbsp. shortening; 1 cup brown sugar, firmly packed; 1 $\frac{3}{4}$ cups sifted flour; 1 tsp. soda; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{4}$ cup cold water; $\frac{1}{2}$ cup nuts.

Cream shortening, add sugar gradually and cream thoroughly. Sift flour, soda, salt and cinnamon and stir into creamed mixture alternately with the water. Blend in the nuts. Shape into 2 rolls one inch high, 1 $\frac{1}{2}$ inches wide and 9 inches long. Wrap in wax paper and chill until firm. Cut with sharp knife into very thin slices and bake in 400° F oven about 6 minutes. Remove from baking sheet as soon as cookies come from the oven. Amount 8 dozen.

Anise Cookies

Mrs. Henry

4 eggs; 2 cups sugar; 1 lb. flour; 2 tsp. baking powder; $\frac{1}{2}$ to 1 tsp. anise. Beat eggs and sugar until light, add flour and baking powder and anise. Let stand a few hours before baking. Roll out and cut. Bake in 375° oven 10 to 15 minutes.

Cherry Winks

Mrs. Flora Emerick

Sift together $2\frac{1}{4}$ cups enriched flour; 1 tsp. baking soda; $\frac{1}{2}$ tsp. salt. Combine $\frac{3}{4}$ cup shortening and 1 cup sugar, cream well. Blend in 2 eggs; add 1 tsp. vanilla. Stir in sifted dry ingredients; mix well. Add 1 cup chopped nut meats; 1 cup dates; $\frac{1}{3}$ cup chopped maraschino cherries. Shape into balls, using a tsp. of dough for each cookie. Crush $2\frac{1}{2}$ cups corn flakes, roll each ball of dough in the corn flakes. Place on greased baking sheet. Top each with $\frac{1}{4}$ m. cherry. Cool thoroughly before putting away. Bake at 375° F for 10 to 12 minutes. Makes about 5 doz. small cookies.

Patchwork Brownies

Mrs. Donald C. Farnsworth

$\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup sugar; 1 tsp. vanilla; 1 egg, un-beaten; 1 cup sifted all purpose flour; 1 tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ cup milk; 1 pkg. chocolate bits, melted.

Cream shortening, sugar and vanilla. Add egg and beat until light. Mix and sift flour, baking powder and salt. Add to egg mixture alternately with milk and blend well. Pour half of batter in greased 8" square pan. Spread with half the chocolate bits. Top with remaining batter and spread with rest of chocolate bits. Bake 375° F about 30 min.

Filled Cookies

Julia Tower

1 cup sugar; 1 egg; 3 tsp. baking powder; 1 tsp. vanilla; $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup sweet milk; $\frac{1}{4}$ tsp. salt. Pastry flour enough to roll out without sticking to board—about $3\frac{1}{2}$ cups. Roll quite thin. Wet edge of lower cookie and put 1 tsp. filling on and cover with second cookie and pinch edges together.

Filling

1 cup chopped raisins; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup water; 1 tbsp. flour, a little salt. Cook until thick.

Blonde Brownies

Eleanor Symons

1 cup sifted enriched flour; $1\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ cup shortening; $1\frac{1}{2}$ cups brown sugar; 2 eggs beaten; $\frac{1}{2}$ tsp. vanilla; 1 cup chopped nuts; $\frac{1}{2}$ cup chocolate bits.

Sift together flour, baking powder and salt. Melt shortening. Cool and add sugar and eggs. Mix well. Add flour mixture gradually, mixing until smooth. Add vanilla, nuts and chocolate bits. Spread in greased pan 7x11 inches. Bake in moderate oven (350° F) about 30 minutes.

Date Squares

Barbara Smart

Crumbs— $1\frac{1}{2}$ cups white flour; $1\frac{1}{2}$ cups rolled oats; 1 cup brown sugar; $\frac{3}{4}$ cup shortening; 2 tsp. baking powder.

Filling

1 large cup dates; $\frac{1}{2}$ cup brown sugar; 3 tbsp. flour; $\frac{1}{2}$ tsp. salt; 1 cup boiling water; $\frac{1}{2}$ tsp. vanilla. Cook filling for a few minutes, then put half of crumbs in pan and spread the filling over them. Put rest of crumbs on top. Bake in sheet pan.

Ice Box Cookies

Mrs. Winnie

Cream 2 cups sugar; $1\frac{1}{2}$ cups butter; add 1 cup flour and 3 beaten eggs. Sift and add 5 cups flour; 1 tsp. salt; 1 tsp. soda; 1 tsp. cinnamon. Add 1 tsp. vanilla and 1 cup nuts. May use 1 cup coconut or 2 squares of melted chocolate or chopped dates and nuts instead of nuts. Form into rolls. Place in refrigerator. When ready to bake, slice thin and bake at 400° F for 10-12 minutes.

Spice Oatmeal Cookies

Mrs. Kenneth Stone

1 cup leftover fat; $1\frac{1}{2}$ cups brown sugar; 2 eggs (well beaten); 2 cups flour; 1 tsp. cinnamon; 1 tsp. allspice; 1 tsp. nutmeg; $\frac{1}{2}$ tsp. cloves; 1 tsp. salt; 1 tsp. soda; 4 tbsp. sour milk; 2 cups rolled oats; 1 cup raisins (if desired).

Combine fat, sugar and eggs. Sift dry ingredients together and add to mixture. Add milk and mix well. Add rolled oats and raisins. Drop by teaspoonful onto greased cookie sheet. Cook at 375° F for 10-15 min.

Danish Egg Cookies

Mrs. B. A. Reardon

$\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sugar; 3 egg yolks; 2 cups flour; 2 tsp. vanilla; 1 tbsp. cream. Mix well, like butter cake. After working thoroughly, roll out like pencil and cut into 2-3" lengths to form rings. Dip first in melted butter, then in mixture of sugar and cinnamon. Bake 325° F until brown.

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Chocolate Drop Cookies

Mrs. H. Baker

$\frac{1}{2}$ cup shortening; 1 cup sugar; 2 eggs, well beaten; $\frac{1}{2}$ cup milk; $1\frac{1}{2}$ cups flour; 2 tsp. baking powder; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. vanilla; $\frac{3}{4}$ cup nut meats; 3 squares chocolate.

Melt shortening, stir in sugar. Add eggs, melted chocolate and milk. Add flour, baking powder and salt, sifted together. Last add vanilla and chopped nuts. Drop by spoonful on greased tin. Bake in moderate oven (350° F) 10-15 minutes.

Tea Wafers

Marion Purrington

$\frac{1}{4}$ cup shortening; $\frac{1}{2}$ cup confectioner's sugar; $\frac{1}{4}$ cup milk; $\frac{7}{8}$ cup bread flour; $\frac{1}{8}$ tsp. salt; $\frac{1}{2}$ tsp. vanilla.

Cream shortening and sugar, add milk slowly while beating. Add flour, salt and vanilla. Spread very thinly with spatula over entire back of a cookie sheet. Mark into oblongs about 1x3" and sprinkle with chopped nuts. Bake in slow oven until brown. Recut and break apart as soon as taken from the oven.

Oatmeal Scotch Cookies

Gertrude Ramstrom

Mix and sift:— $\frac{3}{4}$ cup sifted flour; $\frac{3}{4}$ cup brown sugar; $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. cinnamon; $\frac{1}{4}$ tsp. nutmeg. Stir in: $1\frac{1}{2}$ cups quick oats; $\frac{1}{2}$ cup chopped nuts. Add: $\frac{1}{2}$ cup melted margarine; $\frac{1}{2}$ cup water; 1 tsp. vanilla. Blend well and form into 1" balls and place on a greased baking sheet. Flatten balls with bottom of glass dipped in flour. Bake in 350° F oven for 8-10 minutes. Remove immediately. Makes 3 doz.

Chocolate Drop Cookies

Mrs. Homer Boisvert

2 oz. bitter chocolate; $\frac{1}{2}$ cup shortening; 1 beaten egg; 1 cup brown sugar; $\frac{1}{2}$ cup buttermilk; $1\frac{1}{2}$ cups sifted all purpose flour; $\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ cup nut meats; $\frac{1}{2}$ tsp. salt; 1 tsp. vanilla.

Melt chocolate over hot water. Add shortening and stir until creamy. Gradually add egg, sugar and buttermilk. Sift dry ingredients together and add to the first mixture. Add nuts and vanilla and drop by tablespoonful onto a greased baking sheet. Bake at 350° F for 10-12 minutes.

Peanut Butter Cookies

Lucille Clark

$\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup peanut butter; $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup brown sugar; 1 egg; $\frac{1}{2}$ tsp. vanilla; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. soda; 1 cup flour.

Cream shortening, beat in sugars, add other ingredients and enough more flour to make mixture stiff enough for drop cookies. Arrange by spoonfuls on buttered cookie sheet. Press flat with floured spoon or fork. Bake in moderate oven 350° F.

Ginger Cookies (soft)

Mrs. Silas Snow

$\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup bacon fat; $\frac{1}{2}$ cup warm water in which dissolve 1 tsp. soda; $\frac{1}{2}$ tsp. ginger; about $3\frac{1}{2}$ cups flour. Make the dough stiff enough to roll $\frac{1}{2}$ " thick. Bake in moderate oven 10 to 12 min.

Brownies

Delia Bickford

$\frac{1}{3}$ cup butter; 1 cup sugar; 2 eggs, beaten; 2 sq. melted chocolate; $\frac{1}{2}$ cup sifted flour; 1 tsp. vanilla; $\frac{1}{4}$ tsp. salt; 1 cup nut meats.

Cream shortening and sugar. Add eggs. Add melted chocolate. Add flour, vanilla and nut meats. Cook about 25 to 30 min. at 275 to 300 F.

Fruit Snaps

Ruth Jorgensen

$1\frac{1}{2}$ cups sugar; 1 cup shortening; 3 eggs unbeaten; $\frac{1}{2}$ cup molasses; $3\frac{1}{2}$ cups flour; 1 cup raisins; 1 tsp. baking powder; 1 tsp. cloves, cinnamon and salt.

DOUGHNUTS

"A kind reception is better than a feast."

Raised Doughnuts (that may be started in the morning)

Mrs. L. A. Merritt

Scald $1\frac{1}{2}$ cups milk. Cool it to lukewarm, dissolve 1 yeast cake with 2 tbsp. sugar in it. Add 2 cups of flour to make a sponge. Let it rise until bubbles burst on the top. (It usually takes one hour.) Mix 4 tbsp. shortening; $\frac{3}{4}$ cup sugar; 1 tsp. salt; $\frac{1}{2}$ tsp. cinnamon and nutmeg. To this mixture add 2 beaten eggs and beat it into the sponge. Add $2\frac{1}{2}$ cups of flour, or enough to handle. Knead well and let it rise about 2 hours. Cut and let rise again, about $1\frac{1}{2}$ hours. Cook in fat at temperature 370° F. I have always used Crisco for the shortening and frying, but good lard is all right.

Doughnuts

Marion Hosford

1 cup sugar; 2 eggs; 1 cup sour milk (or sweet); $\frac{1}{2}$ tsp. nutmeg; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. soda; $\frac{1}{2}$ tsp. baking powder; 2 tbsp. shortening, scant if milk is rich. Add about $3\frac{1}{2}$ cups flour. Roll and cut. Fry in hot fat.

Doughnuts

Mae V. Emerson

1 egg, beaten; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ tsp. lemon extract; pinch nutmeg; pinch ginger; 1 tbsp. melted shortening; $\frac{1}{2}$ cup sour milk. Sift 1 cup flour with $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ tsp. baking powder (rounded). Add to first mixture. Add enough more flour to make a soft dough. Roll and cut. Fry in hot fat. As they are removed from the fat, dunk in boiling water to remove excess fat. Drain, Makes 20.

Raised Doughnuts

A Friend

1 yeast cake dissolved in $\frac{1}{4}$ cup warm water; $1\frac{1}{2}$ cup scalded milk; $\frac{1}{2}$ cup sugar (more may be used); 3 tbsp. shortening; $\frac{1}{4}$ tsp. nutmeg; 1 egg; $\frac{1}{2}$ tsp. salt; $4\frac{1}{2}$ cups flour:

Make a soft dough. Let rise double in bulk. Roll and cut. Handle as soft as possible. Let rise and fry in deep fat. Drain on paper. Can be made in 3 to 4 hours if kept warm.

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Delia's Doughnuts

Majorie Morrey

2 eggs; 1 cup sugar; 1 cup milk; 2 tbsp. melted shortening; 3 to 4 cups flour; 1 tsp. baking powder; 2 tsp. cream of tartar; $\frac{1}{2}$ tsp. vanilla; 1 tsp. nutmeg; $\frac{1}{2}$ tsp. salt.

Put together in order given. Makes about 4 dozen.

Drop Doughnuts

Rosalie Connell

3 eggs; $\frac{1}{4}$ tsp. salt; 1 cup sugar; $\frac{1}{2}$ cup evaporated milk diluted with $\frac{1}{2}$ cup water; 3 tsp. baking powder; $3\frac{1}{2}$ cups flour; $\frac{1}{4}$ tsp. nutmeg.

Beat eggs. Add salt and sugar and beat. Add diluted milk and dry ingredients alternately. Drop small spoonfuls into deep fat and cook slowly. When cool shake in powdered sugar. Makes 2 dozen.

Corn Fritters

Mae V. Emerson

1 pt. corn (canned or fresh); $1\frac{1}{4}$ cups flour; 1 tsp. baking powder; $1\frac{1}{2}$ tsp. salt; 2 eggs. A little milk if needed.

Measure and sift flour; baking powder and salt. Add corn and yolks. Beat well. Add stiffly beaten whites. Fry in deep hot fat. Drain. Serve hot plain or with maple syrup.

Fried Pies

Ethel Howard

1 cup milk; $\frac{1}{2}$ cup sugar; 1 tbsp. butter; 1 egg; 1 tsp. soda; 1 tsp. cream of tartar; flour to roll.

Cut in rounds. Fill with stewed, dried apples sweetened. Fold like a turn over and fry in fat like you do a doughnut.

Doughnuts

Ethel Hathaway

1 cup sugar (large); 2 tbsp. butter; $1\frac{1}{4}$ cups milk; 2 eggs; 1 tsp. soda and 2 tsp. cream of tartar (or 2 heaping tsp. baking powder); $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. cinnamon; $4\frac{1}{2}$ cups bread flour (or mix as soft as can be rolled). Fry in very hot fat.

Apple Fritters

Carrol Tower

1 egg; $\frac{2}{3}$ cup milk; $1\frac{1}{2}$ cups flour; 2 tsp. baking powder; 2 to 3 medium sized apples.

Beat the egg. Add milk, flour and baking powder. Stir well. Cut the apples in small pieces and stir into batter. Drop by spoonfuls into hot fat.

Mrs. Lee's Raised Doughnuts

Olive Damon

Scald 2 cups milk with $\frac{1}{2}$ cup sugar. When cool add 1 yeast cake and flour to make a thin batter.

When raised add 1 cup sugar; 2 eggs; pinch salt; $\frac{1}{2}$ tsp. nutmeg; $\frac{1}{4}$ cup shortening and $\frac{1}{2}$ tsp. soda dissolved in 1 tsp. water. Flour to roll out. Cut and let rise until light and fry in deep fat.

CAKES AND FROSTINGS

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Angel-Sponge Cake

Mrs. Winfield Smith

White part:

6 egg whites; $\frac{1}{2}$ tsp. cream of tartar; $\frac{1}{4}$ tsp. salt. Beat until stiff. Sift 4 times— $\frac{3}{4}$ cup sugar; $\frac{1}{2}$ cup flour. Add $\frac{1}{2}$ tsp. almond and $\frac{1}{2}$ tsp. vanilla.

Yellow part:

Beat 3 minutes—6 egg yolks and $\frac{3}{4}$ cup sugar. Sift 4 times— $\frac{1}{4}$ tsp. salt; $\frac{3}{4}$ cup flour; 1 tsp. baking powder. Add $\frac{1}{4}$ cup boiling water; $\frac{1}{2}$ tsp. lemon extract; $\frac{1}{2}$ tsp. vanilla. Pour white part in pan first, then yellow. Bake about 35 minutes in oven 325° F in tube pan.

Chocolate Cake

Catherine Merritt

1 egg; $\frac{1}{2}$ cup cocoa; $\frac{1}{2}$ cup soft shortening; $1\frac{1}{2}$ cups sifted flour; $\frac{1}{2}$ cup sweet or sour milk; 1 tsp. vanilla; 1 tsp. baking soda; $\frac{1}{2}$ tsp. salt; 1 cup sugar; $\frac{1}{2}$ cup boiling water.

Put in bowl in order given. Do not stir until last item is added. Square loaf pan 350° F about 50 minutes. Layer cake pans 375° F about 20 min.

Yum Yum Cake

Mrs. Mary Smart

2 eggs; $\frac{2}{3}$ cup water; $1\frac{1}{4}$ cups sugar; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. baking powder; 1 tsp. vanilla.

Beat egg yolks and add water, beat until it makes a qt. Add sugar and beat 7 minutes. Add flour, salt, baking powder and vanilla. Fold in stiffly beaten egg whites. Bake in angel cake pan 45 min. at 350° F. Invert on a rack until cold.

Sunshine Cake

Mrs. Chester Dadmun

3 egg yolks and $\frac{2}{3}$ cup cold water beaten together. Add $1\frac{1}{4}$ cups sugar and beat 6 minutes. Add $1\frac{1}{2}$ cups flour and 1 tsp. baking powder sifted 3 times, 1 tsp. vanilla, 1 tsp. vinegar, 3 egg whites beaten and folded in last.

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Orange Butter Frosting

Mrs. Chester Dadmun

Grated rind of 1 orange and $\frac{1}{2}$ lemon; $\frac{1}{2}$ cup orange juice; 2 tsp. lemon juice; 1 egg yolk, unbeaten; $\frac{1}{2}$ tsp. salt; 3 tbsp. butter; 3 cups conf. sugar.

Add orange and lemon rind to orange juice and allow to stand 10 min. Strain. Combine lemon juice, egg yolk, salt, butter and conf. sugar. Add orange juice until the right consistency to spread. Beat until smooth. Spread between layers and on top and sides of cake. Makes enough frosting to cover tops and sides of two 9" layers.

Chocolate Cake

Mrs. Harvey Cranston

$1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup shortening; 4 tbsp. cocoa; $1\frac{1}{2}$ tsp. baking soda; $\frac{1}{2}$ cup hot coffee or water; 2 eggs; $\frac{3}{4}$ cup buttermilk or sour milk; 2 cups sifted flour; $\frac{1}{2}$ tsp. salt; 1 tsp. vanilla.

Cream sugar and shortening. Push to one side of bowl. Put cocoa and soda in other side of bowl and pour over hot coffee. Let stand while you sift flour and salt. Add eggs, vanilla, beat, add milk and flour. Bake 350° F about 30 min. Use either layer or loaf pan.

White Fruit Cake

Mrs. Ray

Cook $\frac{1}{2}$ box seedless raisins in small quantity of water 5 min. Drain well and cool. Cream 1 cup butter (or margarine); 1 cup sugar. Beat 4 eggs and add to creamed mixture. Stir in 2 cups flour; 6 oz. candied fruit; 2 oz. nut meats. Pour into greased tube pan. Bake 1 hour (or until done) in slow oven 325° F.

My Mother's Auburn Cake

Mrs. John Black

$\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup raisins; 1 beaten egg; $\frac{1}{4}$ tsp. soda; $\frac{1}{4}$ tsp. each cinnamon and cloves; $1\frac{1}{2}$ cups flour.

Waldorf Chocolate Cake

Ruth Lawton

2 cups flour; 1 cup sugar; 2 tsp. soda; 4 tbsp. cocoa; sifted together 3 times. Make a well in center. Add 1 cup salad dressing; 1 tsp. vanilla; 1 cup cold water. Beat until smooth. Bake 350° F for 35-45 min.

Two Egg Cake

Mrs. Stephen Burke

$\frac{1}{2}$ cup shortening; 1 cup sugar and 2 tbsps.; 2 unbeaten eggs; $\frac{3}{4}$ tsp. salt; $\frac{2}{3}$ cup milk; $1\frac{3}{4}$ cups sifted flour; $2\frac{1}{2}$ tsp. baking powder; 1 tsp. vanilla.

Cream shortening sugar and eggs. Add milk, sifted flour, baking powder and salt. Adding $\frac{1}{2}$ flour beat and use remainder. Add vanilla. Beat well. Bake in oven of 375° F for about 35 to 40 minutes.

Lucy Tower's Nut Cake

Clara Tower Lawrence

$1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter; 2 cups flour, $\frac{3}{4}$ cup milk; 1 cup nut meats (cut or ground); $1\frac{1}{2}$ tsp. baking powder; 4 egg whites. Egg whites beaten stiff and folded in last.

Devils Food Cake

Louise Warner

2 cups sifted flour; 1 tsp. soda; $\frac{1}{2}$ cup shortening; $1\frac{1}{2}$ cups brown sugar, firmly packed; 2 eggs, unbeaten; 3 sq. unsweetened chocolate melted; 1 cup milk; 1 tsp. vanilla.

Sift flour and soda together. Cream butter, sugar and add egg. Beat well, then blend in chocolate. Add flour and milk alternately. Beat until smooth, add vanilla. Bake in 2 9" pans in moderate oven 25 minutes. Cool and spread with your favorite frosting.

Tomato Soup Fruit Cake

Barbara Mason

2 cups sifted all-purpose flour; 3 tsp. baking powder; $\frac{1}{2}$ tsp. each of soda, cloves, cinnamon and nutmeg; $\frac{1}{2}$ cup shortening; 1 cup sugar; 2 eggs, well beaten; 1 can tomato soup; 1 cup chopped nut meats; 1 lb. raisins; 1 small can each of citron, cherries, pineapple and lemon peel; 1 or 2 small cans orange peel.

Sift flour, baking powder, soda and spices together. Cream shortening and sugar; blend in well beaten eggs. Add flour mixture alternately with soup; stir until smooth. Mix in fruits and nuts. Pour into greased tube pan (large) or 2 loaf pans. Bake at 350° F from 60-80 minutes. Cool. Frost or serve with hard sauce.

Hot Milk Delight Cake

Mary H. Soderberg

1 cup sugar; 1 tbsp. butter; 2 eggs; $\frac{1}{2}$ cup milk; 1 cup flour; 1 tsp. baking powder; $\frac{1}{4}$ tsp. salt; 1 tsp. vanilla.

Heat milk, add butter, let stand. Beat eggs, add sugar. Sift flour, salt, baking powder, add vanilla, then hot milk. Beat. Pour in greased pan. Bake in 350° F oven for 25 minutes.

Mocha Icing

Mary H. Soderberg

Cream $\frac{1}{2}$ cup of butter with 1 $\frac{1}{2}$ cups powdered sugar; add 2 tbsp. strong cold coffee, 1 $\frac{1}{2}$ sq. melted chocolate, 1 tbsp. vanilla.

Wonder Chocolate Cake (9 ingredients)

Helen McColgan

1 $\frac{1}{2}$ cups sifted flour; 1 cup sugar; 3 tbsp. cocoa, level; 1 tsp. soda; $\frac{1}{2}$ tsp. salt; 6 tbsp. melted shortening or cooking oil; 1 tbsp. vinegar; 1 tsp. vanilla; 1 cup cold water.

Put all dry ingredients into the flour sifter and sift into a square ungreased pan. Make 3 holes in the dry ingredients in the pan. Put the 6 tbsp. of oil or melted shortening in one, the vinegar in the second and the vanilla in the third. Pour 1 cup of cold water over all. Stir with a fork until all the ingredients are thoroughly mixed. Bake for 25 minutes at 350° F. Frost while in the pan. Remove the first slice with a spatula. A 7x7x2" pan is recommended.

Cup cakes 20 min. F.L.

Mock Raised Cake

Alice W. Polmatier

1 cup sugar; $\frac{1}{2}$ cup butter or substitute; 1 egg; 1 cup milk; cinnamon and nutmeg to taste; salt; 2 $\frac{1}{2}$ cups flour; 2 tsp. baking powder; raisins and citron.

Date and Nut Cake

Ruth Loomis

Put into a mixing bowl or large saucepan: 1 pkg. chopped dates; 3 tbsp. shortening; $\frac{1}{2}$ tsp. baking soda; $\frac{1}{2}$ cup chopped nuts; 1 cup less 2 tbsp. hot water. Let cool for 20 minutes, then add: 2 eggs and beat well; 1 $\frac{1}{2}$ cups flour; 1 cup sugar; $\frac{1}{2}$ tsp. vanilla; $\frac{1}{2}$ tsp. salt. Beat well and bake in moderate oven 375° F for 35-40 minutes. (Tube pan)

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BLACK-EYED SUSAN CAKE

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Preparations. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Ingredients:

- 4 squares Baker's Unsweetened Chocolate
- ½ cup hot water
- ½ cup sugar
- 2 cups sifted Swans Down Cake Flour
- 1 teaspoon soda
- 1 teaspoon salt
- ½ cup shortening
- 1¼ cups sugar
- 3 eggs, unbeaten
- Milk (see below)*
- 1 teaspoon vanilla

*With butter, margarine, or lard, use ¾ cup milk. With vegetable or any other shortening, use ¾ cup milk.

The Mixing Method

1. Combine chocolate and water in top of double boiler. Cook and stir over boiling water until chocolate is melted and mixture thickens. Add ½ cup sugar and cook and stir 2 minutes. Remove from heat. Cool to lukewarm.

2. Sift flour once, measure, add soda and salt, and sift together three times.

3. Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add ½ of the flour and beat until smooth. Add milk and remaining flour, alternately, in small amounts, beating after each addition until smooth. Then add vanilla and chocolate mixture and blend.

Baking. Turn batter into pans and bake in moderate oven (350°F.) 30 to 35 minutes, or until done. (If desired, use one 13x9x2-inch pan in place of the two round pans. Bake 40 minutes or until done.)

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with a spatula. Turn out, remove the paper, and turn right-side up on racks to cool before frosting.

Frosting. Spread Golden Orange Frosting between layers and on top and sides. Decorate top of cake with black-eyed Susan design, using thinly sliced orange rind for petals and Baker's Semi-Sweet Chocolate Chips for centers of flowers.

Golden Orange Frosting

Cream together ½ cup butter, 1½ tablespoons grated orange rind, 1 teaspoon grated lemon rind, and ¼ teaspoon salt. Add 1 unbeaten egg yolk and mix well. Then add 3½ cups sifted confectioners' sugar, alternately with 1 tablespoon orange juice and 2 teaspoons lemon juice, beating well after each addition.



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Honey Cake

Mrs. Walter Emerson

Cream $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup honey; $\frac{1}{2}$ cup sugar. Add 2 beaten eggs and beat until thoroughly blended. Sift 2 cups flour, 3 tsp. baking powder; $\frac{1}{4}$ tsp. salt together and add alternately with $\frac{1}{2}$ cup milk. Do not beat after all flour has been added. Merely stir to be sure the mixture is well blended. Add 2 tsp. cream, stir. Pour into 2 layer pans lined with waxed paper and greased well. Bake in oven 350° F.

Boiled Fruit Cake

Sally Adams

1 cup raisins; 1 cup currants; 1 cup chopped nuts; 1 cup water; 1 cup sugar; $\frac{1}{2}$ cup lard; 1 tsp. cinnamon; 1 tsp. cloves; dash of salt. Boil a few minutes. Cool until lukewarm and add: 2 cups flour; 1 tsp. soda; 1 tsp. flavoring. Other fruit can be added. Bake in loaf tin 350° F 1 hour. This was my great grandma's favorite fruit cake recipe and has been handed down through the Adams family.

Schrafft's Chocolate Cake

Arlene Clauson

$\frac{1}{2}$ cup shortening; $1\frac{3}{4}$ cups sifted cake flour; 2 tsp. baking powder; $\frac{1}{4}$ tsp. baking soda; 1 tsp. salt; $1\frac{1}{4}$ cups sugar; $1\frac{1}{4}$ cups evaporated milk; 1 tsp. vanilla; 2 unbeaten eggs; 2 sq. chocolate.

Mix softened shortening, sifted dry ingredients, 1 cup of milk and vanilla. Stir until flour is dampened, then beat for 2 minutes in mixer or about 300 strokes. Add rest of milk, eggs and melted chocolate. Beat 1 minute or 150 strokes. Bake 30 to 35 minutes at 350° F in 9" pans. Cool 5 min. in pan before removing.

Schrafft's Chocolate Frosting

Arlene Clauson

$1\frac{1}{2}$ cups milk; 1 cup granulated sugar; 2 sq. chocolate; cornstarch; vanilla; butter. Combine milk, sugar and chocolate and bring to boil over low heat. Add a rounded tbsp. of cornstarch and cook until thick. Remove from heat and add 1 tsp. vanilla and 1 tbsp. butter.

Coffee Layer Cake

Mrs. Joseph Sullivan

$\frac{1}{2}$ cup butter; 1 cup brown sugar; 2 eggs; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup coffee; 2 cups flour; $\frac{1}{2}$ level tsp. mixed spices; $\frac{1}{2}$ level tsp. salt; 2 level tsp. baking powder.

Beat the butter and sugar until creamy, add eggs; then molasses and coffee, and lastly flour, spices and baking powder sifted together. Bake in layers about 20 min. and put together with frosting.

Sour Milk Cake

Mrs. Fred Weeks

1 cup sugar; 1 cup sour milk; $\frac{1}{3}$ cup butter; 1 egg; $\frac{1}{2}$ cup raisins; salt; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; 2 cups flour; 1 tsp. baking powder; 1 tsp. soda. Bake in loaf tin about 40 min. in medium oven.

Fudge Cake

Mrs. Michael O'Brien

$\frac{1}{2}$ cup sour milk; 5 tbsp. cocoa; 1 egg. Cook until hard. Mix together in bowl 1 cup sugar; $\frac{1}{2}$ tsp. cinnamon; pinch of salt; 2 tbsp. shortening; 1 tsp. soda in a $\frac{1}{2}$ cup sour milk. Add hot mixture to these. Beat well. Add $1\frac{1}{2}$ cups sifted flour and $\frac{1}{2}$ tsp. vanilla. Beat well and cook in med. oven 35-40 min.

Busy Day Cake

Theresa Walpole

$1\frac{2}{3}$ cups flour; 1 cup sugar; $\frac{1}{4}$ tsp. salt; $2\frac{1}{2}$ tsp. baking powder; $\frac{2}{3}$ cup milk; $\frac{1}{3}$ cup shortening; 1 egg; 1 tsp. flavoring.

Measure milk, add shortening until it reaches line indicating 1 cup. Sift flour, sugar, salt and baking powder together. Add shortening, milk, unbeaten egg and flavoring all at once. Beat all ingredients together with a rotary beater for 2 min. Pour into well greased and floured pan. Bake 35 min. at 350° F. Use Broiled Jiffy Frosting.

Broiled Jiffy Frosting

Theresa Walpole

3 tbsp. melted oleo; 5 tbsp. brown sugar; 2 tbsp. cream; $\frac{1}{2}$ cup shredded coconut. Spread this mixture on cake while still warm. Place low under broiler and brown. Watch carefully, when icing begins to bubble so it won't burn.

Sponge Cake

Janice Banister

3 eggs; 1 tsp. baking powder; $\frac{1}{2}$ cup hot milk (scant); 1 cup sugar; 1 cup cake flour; 1 tsp. lemon flavoring.

Beat half the sugar into stiffly beaten egg whites. Beat yolks, add rest of sugar. Beat well. Sift dry ingredients twice. Add lemon and milk. Add dry ingredients. Fold mixture into whites until whites disappear. Put into ungreased angel cake tin. Bake 350° F for $\frac{3}{4}$ hour.

Loaf Cake

Helen Watling

Cream 1 cup gran. sugar and $\frac{1}{2}$ cup shortening. Break in 1 egg and beat thoroughly. Add $\frac{1}{2}$ tsp. each cinnamon and nutmeg; 2 $\frac{1}{2}$ cups flour (scant); 1 heaping tsp. baking powder and $\frac{1}{2}$ tsp. salt. Sift dry ingredients together. Add cherries or pineapple or nuts or raisins. 1 cup milk added alternately with flour. Bake in large loaf pan 1 hour 350° F.

Orange Chiffon Cake

Mrs. F. R. Warren

Measure and sift together into mixing bowl: 2 cups flour; 1 $\frac{1}{2}$ cups sugar; 3 tsp. baking powder; 1 tsp. salt. Make a well and add in order: $\frac{1}{2}$ cup cooking oil; 7 unbeaten egg yolks; $\frac{3}{4}$ cup cold water; grated rind of 2 oranges (about 3 tbsp.). Beat with spoon until smooth. Measure into large mixing bowl: 1 cup egg whites (7 or 8); $\frac{1}{2}$ tsp. cream of tartar. Whip until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped egg whites, gently folding, just until blended. Do not stir! Pour into ungreased tube pan immediately. Bake 10" tube 4" deep 325° F for 55 min., then 350° F for 10-15 min. Turn pan upside down, let hang until cold.

Chocolate Frosting

Norma Kellogg

1 $\frac{1}{2}$ sq. chocolate; 3 tbsp. butter; 3 tbsp. water. Mix, heat and stir constantly until mixture thickens. Remove from heat. Add 1 $\frac{1}{2}$ cups sifted confectioner's sugar, 1 tsp. vanilla and $\frac{1}{2}$ tsp. salt. Beat well and let stand 5 min. Beat again and frost cake.

Chocolate Frosting and Filling

Mrs. William Soden

2 egg whites, beaten. Add 1 cup confectioner's sugar; 2 sq. chocolate melted; salt (few grains); 1 cup whipped cream (stir in with spoon).

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Miracle Whip Mayonnaise Cake

Betty Feiker

2 cups all purpose flour; 1 cup sugar; 4 tbsp. cocoa; 2 tsp. soda; $\frac{1}{4}$ tsp. salt; sift all together 3 times. Beat together 1 cup mayonnaise; 1 cup water. Beat in dry ingredients and add 2 tsp. vanilla. Bake 45 min. in 350° F oven.

Cinderella Cake

Mrs. Mary Gagne

1 cup sugar; $\frac{1}{4}$ cup butter; 2 eggs; $\frac{1}{2}$ cup milk; 1 $\frac{1}{2}$ cups flour; 2 tsp. baking powder; 1 tsp. vanilla.

Cream sugar and butter in a bowl. Beat eggs, then add eggs and milk. Sift flour and baking powder and add vanilla and bake in greased cake tin in moderate oven for 45 min. When cool, frost with Jam Frosting.

Jam Frosting

Mrs. Mary Gagne

4 tbsp. raspberry jam; 1 tsp. water; 1 cup confectioner's sugar. Put jam in pan on stove. Stir until jam is melted, add water, remove from fire. Sift confectioner's sugar, beat hard and spread carefully on Cinderella Cake.

Grandmother's Pork Cake

Mrs. Philip Carnall

$\frac{1}{2}$ lb. salt pork chopped fine; 1 pt. boiling water or coffee poured over it; 1 cup molasses; 3 cups sugar; 1 lb. currants; 1 lb. raisins; $\frac{1}{4}$ lb. citron; 1 tsp. soda; $\frac{1}{2}$ tsp. each all kinds of spices; flour to stiffen. Bake in moderate oven.

Fudge Frosted Cupcakes

Mary Kellogg

$\frac{1}{2}$ cup shortening; 1 tsp. vanilla; 1 $\frac{1}{4}$ cups brown sugar; 2 eggs; 2 sq. chocolate, melted; 2 cups cake flour; $\frac{1}{2}$ tsp. salt; 2 tsp. baking powder; $\frac{1}{8}$ tsp. soda; 1 cup sour cream.

Thoroughly cream shortening, vanilla and sugar. Add eggs one at a time, beating well after each addition. Add chocolate, blend. Add sifted dry ingredients, alternately with sour cream. Fill greased pans half full. Bake at 350° F for 20 min. Makes 18 good sized cupcakes.

Mary Oliver Frosting

Marcia Kellogg

1 cup conf. sugar; 2 tbsp. soft butter. Cream, add 1 egg; 2 tbsp. milk and vanilla. Beat and add 2 sq. melted chocolate. Keep beating until creamy.

Spice Cake

Evelyn W. Boucher

Measure into mixing bowl: 2 cups sifted flour; 1 cup sugar; $\frac{1}{2}$ cup shortening; 1 tsp. salt; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; $\frac{1}{4}$ tsp. nutmeg; $\frac{1}{4}$ allspice, $\frac{1}{4}$ tsp. soda; $\frac{1}{2}$ milk; $\frac{1}{4}$ cup molasses. Blend by hand or mixer (medium speed) for 2 min. Stir in 2 tsp. baking powder. Add 2 eggs and $\frac{1}{3}$ cup milk. Mix and beat for 2 min. Bake in layer or loaf pans which have been rubbed with shortening and lined with wax paper. Layer cake bake at 375° F for 25-30 min. Loaf cake bake at 375° F for 40-45 min. Or make about 20 cup cakes, bake at 400° F for 15-20 min.

Pork Cake

Mrs. Evelyn Ranney

1 lb. salt pork, through food chopper; 1 pt. molasses; 1 pt. boiling water; 2 cups brown sugar; 1 tbs. each cinnamon, nutmeg; cloves; 1 dessert spoon soda; $\frac{1}{2}$ lb. citron; $\frac{1}{2}$ lb. nut meats, if desired; flour to stiffen. Bake 3 hours. Makes 4 loaves.

Raisin Nut Spice Cake

Carrol Tower

Sift together in bowl the following: $2\frac{1}{3}$ cups sifted flour; 1 cup sugar; 1 tsp. soda; 1 tsp. salt; $1\frac{1}{2}$ tsp. cinnamon; $\frac{3}{4}$ tsp. nutmeg; $\frac{3}{4}$ tsp. cloves. Add: 1 cup brown sugar packed; $\frac{2}{3}$ cup shortening; 1 cup buttermilk or sour milk. Beat vigorously with electric beater for 2 min. Add 3 eggs, continue beating for 2 more min. Fold in: $\frac{1}{2}$ cup cut up nuts; $\frac{1}{2}$ cup cut up raisins. Frost with following icing:

Creamy Nut Icing

Carrol Tower

Melt $\frac{1}{2}$ cup shortening (part butter adds flavor). Remove from heat and blend in $2\frac{1}{2}$ tbs. flour and $\frac{1}{4}$ tsp. salt. Stir in slowly $\frac{1}{2}$ cup milk. Bring to a boil and boil 1 min. (If mixture curdles do not be alarmed.) Remove from heat. Stir in 3 cups sifted confectioner's sugar. Beat until consistency to spread with $\frac{1}{2}$ tsp. vanilla and $\frac{1}{2}$ cup nuts coarsely chopped.

White Cake

Hattie Clark

Cream together 2 cups sugar and $\frac{1}{2}$ cup shortening. Then add alternately 1 cup milk and 3 cups flour. Don't under beat. Add $1\frac{1}{2}$ tsp. baking powder. Use electric beater if preferred. Beat stiff 4 egg whites and fold into 1st mixture. Add vanilla.

Five Spice Cake

Florence Payne

2 cups flour; 2 tsp. baking powder; $\frac{1}{4}$ tsp. each salt, ginger and nutmeg; $\frac{3}{4}$ tsp. each cloves and cinnamon; $\frac{1}{3}$ cup shortening; 1 cup sugar; 1 egg; 2 tbsp. molasses; $\frac{3}{4}$ cup milk.

Cream shortening and sugar, add egg and beat well. Add molasses, then dry ingredients alternately with milk and beat well. Bake in moderate oven.

Grandma's Raised Cake

Margaret Madison

1 cup bread dough raised (or hot roll mix); $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter and lard mixed; $\frac{2}{3}$ cup milk; 2 cups bread flour; 2 tsp. baking powder; 2 eggs.

Add raisins and spices to suit or vanilla, nutmeg or 2 sq. melted chocolate or nuts. Mix dough with shortening and sugar using hands, it's quickest and most thorough. Beat eggs and add sifted dry ingredients alternately with the milk. Makes a large cake. Do not let rise before baking.

Buttermilk Chocolate Cake

Mrs. Henry Brown

2 sq. chocolate; good sized piece of butter melted with chocolate; 1 cup sugar; 1 egg; vanilla; 1 cup buttermilk or sour milk; $1\frac{1}{2}$ cups flour sifted twice with salt and an even tsp. soda.

Hot Water Cake

Mrs. Leroy Dansereau

Combine 1 cup sugar; butter size of egg; 1 egg. Then add 6 tbsp. cocoa or 2 oz. chocolate; $\frac{1}{2}$ cup hot water; 1 tsp. baking soda; $1\frac{1}{2}$ cups flour; 1 tsp. baking powder; $\frac{1}{2}$ cup warm water; salt. Mix ingredients in given order adding water last. Bake 375° F about 30 min.

Marble Loaf Cake

Sandra Kellogg

$\frac{1}{2}$ cup shortening; $1\frac{1}{2}$ cups sugar; $1\frac{1}{4}$ tsp. vanilla; 2 cups sifted cake flour; $\frac{3}{4}$ tsp. salt; 2 tsp. baking powder; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ cup egg whites (about 4); $2\frac{1}{4}$ sq. chocolate melted; 3 tbsp. water.

Cream shortening; add $1\frac{1}{4}$ cups sugar gradually, beating until light; add vanilla. Add sifted dry ingredients alternately with milk, beating until smooth. Fold in stiffly beaten whites. Divide batter in half. Add remaining sugar to chocolate and water; stir until thick; cool; blend into half batter. Alternate light and dark layers in greased, waxed-paper lined, 9x5x3" loaf pan. Bake in moderate oven 350 F about 1 hour.

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Rich Chocolate Frosting

Sandra Kellogg

1½ cups sifted confectioner's sugar; 3 sq. chocolate, melted; 2½ tbsp. hot water; ½ tsp. vanilla; dash of salt; 3 egg yolks; ¼ cup soft butter.

Add half the sugar to the chocolate. Mix well, and add salt, water, and remaining sugar. Beat in egg yolks gradually. Add vanilla and butter and beat until well blended. Spread on top and sides of cake.

Mother Kellogg's Raised Cake

Helen Kellogg

2 cups milk; 1 cup sugar; 1 yeast cake; 4 cups flour. Mix and let rise. Then add 1 cup sugar; 1 cup shortening; ½ tsp. salt; ½ tsp. soda; ½ tsp. nutmeg; 1 cup citron and raisins. Mix and then add whites of 3 eggs which have been beaten stiff, then add 2 tbsp. of vinegar. Turn into pans and bake for 1 hour or until done.

Mother's Poor Man's Cake

Mrs. John Breguet

Boil for 3 min. and cool: 1 cup brown sugar; 1 cup coffee (cold); 1 cup seedless raisins; 1/3 cup lard; 1 tbsp. molasses; ¼ tsp. nutmeg; ¼ tsp. cloves; 1 tsp. cinnamon; 1 tsp. soda, dissolved in hot water. Add 2 cups flour and 1 tsp. baking powder which have been sifted together. Bake in moderate oven for about 35 minutes.

Chocolate Cake

Mrs. Ralph O'Brien

1 cup sugar; 1 cup milk; 2 sq. chocolate; 1 egg yolk; 1 tsp. baking soda; 1 heaping cup flour and ½ tsp. cream of tartar, sifted together; vanilla.

Stir egg yolk and just ½ cup milk in double boiler. Add chocolate squares and cook over low flame, stirring constantly. Remove from fire when thickened and add 1 tbsp. butter, 1 tsp. baking soda; 1 cup sugar, and other milk. Add flour and cream of tartar slowly. Add vanilla. Beat well. Bake about 30 min. in 350° F oven. Use white of egg for seven minute frosting.

Sponge Cake

Mrs. Irving Fisher

3 egg yolks; 1 1/3 cups sugar; 1/2 cup boiling water; 1 1/2 cups flour; 1/2 tsp. salt; 1/2 tsp. vanilla; 1/2 tsp. lemon juice; 3 egg whites.

Beat 3 egg yolks well and add 1 1/3 cups sugar. Beat again, then add 1/2 cup of boiling water, 1 1/2 cups flour well sifted, 1/2 tsp. salt, 1/2 tsp. vanilla; 1/2 tsp. lemon juice. Then fold in the well beaten whites of 3 eggs. Bake 45 min. 350° F in angel cake pan. While warm, sprinkle top with sifted confectioner's sugar.

Surprise Coffee Cake

Eleanor Symons

Cream together 3/4 cup shortening; 3/4 tsp. salt; 1 1/2 tsp. vanilla; and 1 1/2 cups sugar. Add to creamed mixture 1 egg or 2 egg yolks. Sift together, add alternately with liquid to creamed mixture:—3 cups flour; 3 3/4 tsp. baking powder; 1 cup coffee. Pour into greased pan. Bake 375° F for 35 min.

Salad Dressing Cake

Betty Rice

Sift and mix: 2 cups flour; 4 tbsp. cocoa; 2 tsp. baking powder; 1/2 tsp. salt; 1 cup sugar. Add 1 cup salad dressing; 1 cup black coffee; 1 tsp. vanilla. Beat thoroughly and place in a pan and bake about 30 min.

"We Three" Icing

Betty Rice

1 cup sugar; 2 egg whites; 3 tbsp. cold water. Place sugar, eggs and water in a double boiler, having water in the lower part boiling rapidly. Beat the mixture constantly for about 7 min. Cool slightly and spread.

Spiced Crumb Cake

Ruth Outhuse

2 cups cake flour; 1 tsp. baking soda; 1 cup sugar; 1 1/2 tsp. cinnamon; 1 tsp. cloves; 1/4 tsp. allspice; 1/4 tsp. salt; 1/2 cup shortening; 1 egg; 2 tbsp. molasses; 1 cup sour milk or buttermilk. Topping: 2 tbsp. butter, melted; 1 tbsp. flour; 4 tbsp. sugar; 1/2 tsp. cinnamon.

Sift, then measure the flour: Sift twice with baking soda, sugar, salt and spices. Cut in shortening until a fine crumb mixture is obtained. Add molasses and well beaten egg. Blend well. Add sour milk or buttermilk and beat until

smooth. Turn into well-greased loaf tin. For a crumb top, mix the flour, sugar and cinnamon. Brush melted butter evenly over top of the batter and sprinkle evenly with the sugar mixture. Bake in a pan 8x12" at 350° F for 45 to 50 min.

Lula's Grandmother's Sour Milk Cake Mrs. M. T. Cook

Cream 1 cup sugar and $\frac{1}{2}$ cup shortening. Add 1 tsp. each cloves, cinnamon, soda; $\frac{1}{2}$ tsp. salt; 2 cups flour; 1 cup sour milk; 1 cup raisins. Bake in moderate oven about 40 min. If preferred leave out the spices and add 1 tsp. vanilla.

Prune Cake Maude Sanderson

1 cup sugar; 2 eggs; 1 tsp. lemon extract; 1 tsp. cloves; 1 tsp. cinnamon; 1 tsp. nutmeg; 1 cup stewed prunes, cut fine; 2 tbsp. butter; $1\frac{1}{2}$ cups flour (more or less to make soft dough); 1 tsp. soda dissolved in $\frac{1}{2}$ cup prune juice.

Frosting Maude Sanderson

1 cup powdered sugar; 1 tsp. cocoa, mix with hot coffee, butter size of an egg.

Chocolate Cake Mrs. Ralph N. Graves

2 cups flour; 1 tsp. soda; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ cup shortening; (scant); $1\frac{1}{2}$ cups brown sugar; 2 eggs; 3 sq. melted chocolate; 1 cup milk.

Sift flour, soda and salt together. Cream shortening, add sugar, cream until light. Add eggs one at a time, beating after each. Add melted chocolate, milk and flour, small portion at a time, beating after each portion. Frost with 7 min. frosting.

Apple Sauce Cake Rosalie Connell

$\frac{1}{2}$ cup butter or other shortening; 1 cup sugar; 1 cup apple sauce; 1 tsp. soda; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. clove; 2 cups flour.

Cream shortening, add sugar gradually. Add soda to applesauce and add to butter and sugar. Add other ingredients and bake in buttered and floured pan 40 min. in moderate oven 350° F.

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Spicy Raisin Cakes

Mrs. Rowland King

Wash in cold water 1 cup seedless raisins. Drain. Add 1 cup water, cover and simmer. Drain and save liquid. Sift together into bowl:—1 cup flour, $\frac{3}{4}$ cup sugar; $1\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ tsp. salt; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; $\frac{1}{2}$ tsp. nutmeg. Add $\frac{1}{4}$ cup shortening and $\frac{1}{2}$ cup raisin liquid. Beat for 2 min. medium speed with mixer or 150 strokes per min. by hand. Add 1 large unbeaten egg. Beat 2 more min. Dredge drained and cooled raisins in 2 additional tbsp. flour and mix with $\frac{1}{2}$ cup chopped nuts. Fold carefully into batter with spoon. Fill prepared muffin cups $\frac{1}{2}$ full. Bake about 20 min. in 375° F oven.

Creamy French Icing

Mrs. Rowland King

2 tbsp. water; $4\frac{1}{2}$ tbsp. granulated sugar; 2 $\frac{1}{3}$ cups confectioner's sugar; 1 egg; $\frac{2}{3}$ cup shortening; 1 tsp. vanilla.

Boil water and granulated sugar together a few minutes. Beat the egg and mix with confectioner's sugar. Blend with syrup. Add shortening and vanilla. Beat until creamy.

Orange Cake

Mrs. Ernest Barnes

$1\frac{1}{2}$ cups sugar; $\frac{2}{3}$ cup butter; 3 cups flour; 1 cup milk; 3 tsp. baking powder. Divide this and into $\frac{2}{3}$ of the mixture, stir in the beaten whites of 4 eggs, and into $\frac{1}{3}$ of it the beaten yolks. Bake the cake in 3 layers.

Custard for Filling

$\frac{2}{3}$ cup milk; $\frac{1}{2}$ cup sugar; yolks of 2 eggs; 2 tbsp. corn starch; the grated rind and juice of 1 orange. Put the layers together using the custard with the yellow layer in the middle.

Hot Milk Sponge Cake

Mrs. Frederick Shea

2 eggs beaten light; 1 cup sugar beaten in gradually; 1 cup flour; 1 tsp. baking powder; 1 tsp. vanilla; pinch salt; $\frac{1}{2}$ cup boiling milk into which has been melted 1 tsp. butter or oleo. Bake in round tin at 350° F.

Fruit Cake

Mrs. Frank C. Graves

2 cups sugar; 2 cups water; 1 lb. raisins; 2 tbsp. lard; 1 tsp. salt; 2 tsp. cinnamon. Boil all for 5 minutes and let cool. Add 3 cups flour and 1 tsp. baking soda.

Sour Cream Frosting

Mrs. Viola Fraser

1 cup sour cream and $1\frac{1}{2}$ cups sugar. Mix and cook about 5 min. Remove and cool slightly. Add 1 tsp. vanilla and $\frac{1}{2}$ cup walnut meats. Spread on cake.

Wedding Fruit Cake

Mrs. Flora Emrick

5 cups flour, 1 tsp. baking soda; 2 tsp. cinnamon; $\frac{3}{4}$ tsp. cloves; 1 lb. seeded raisins; 1 lb. currants; $\frac{1}{2}$ lb. orange peel; $1\frac{1}{2}$ lbs. pineapple; 1 lb. blanched shredded almonds; 1 lb. pecans, chopped; 1 lb. shortening; 1 lb. light brown sugar; 12 eggs separated; 1 cup molasses; 1 pt. strawberry preserves or jam or jelly; $\frac{1}{2}$ cup brandy or wine; $\frac{1}{2}$ cup orange or pineapple juice; 4 tsp. allspice; 1 tsp. nutmeg; 1 lb. seedless raisins; $\frac{1}{2}$ lb. candied lemon peel; $1\frac{1}{2}$ lbs. cherries; $1\frac{1}{2}$ lbs. citron.

Sift flour and measure—add soda and spices. Add prepared fruits and nuts to mix. Cream shortening, add sugar gradually, beat until light. Then add the well beaten egg yolks and molasses and jam. Add liquids. Add flour to fruit mixture and mix until well blended, then fold in stiffly beaten egg whites. Line baking pans with waxed paper. Bake slowly 3 to 4 hours or until tester comes out clean. This makes 15 lbs. of cake. Cake receipt may be divided.

Frosting

Mrs. Flora Emrick

Beat 2 egg whites until stiff, add 1 cup confectioner's sugar. Beat until smooth and thick. Cream $\frac{1}{2}$ cup veg. shortening and add $\frac{1}{2}$ cup conf. sugar and mix until blended. Combine the 2 mixtures and add $\frac{1}{2}$ tsp. almond extract. Add $\frac{1}{2}$ more conf. sugar until frosting holds its shape.

Kentucky Nut Cake

Helen McAllister

2/3 cup margarine 1 2/3 cups sugar; 3 unbeaten eggs; 2 2/3 cups sifted flour; 2 tsp. baking powder; 1 tsp. salt; 1 cup milk; 1 tsp. vanilla; 1 1/3 cups nuts, cut.

Cream margarine and sugar together until fluffy, beat eggs in thoroughly. Sift flour, baking powder and salt together and add alternately with milk and vanilla. Fold in nuts. Pour into two 9" layers and bake 25 to 30 min. at 350° F.

Good White Frosting

Sylvia Clark

1 egg white; 2 cups conf. sugar; 3 tbsp. veg. shortening; 2 tbsp. top milk; vanilla or other flavoring; salt. Mix all together, either by hand or electric mixer, until fluffy.

Jelly Roll

Mrs. Earl Warriner

3 eggs, beaten light, add slowly 1 cup sugar and continue beating. Add 1 tsp. cream tartar mixed with 1 cup flour, 1/2 tsp. soda dissolved in 4 tbsp. hot milk. Fold in flour, then add last the hot milk and soda and fold into mixture carefully. Bake in dripping pan, well greased, in fairly hot oven. Turn out on sugared board. Spread with jelly and roll.

Gingerbread Apple Upside Down Cake

Edna Curtis

Gingerbread mixture—Melt 1/2 cup butter, add 1 cup molasses; 1 egg, unbeaten; 3/4 cup sour milk, mixed with 2 level tsp. soda; 2 cups flour, sifted with 1 tsp. ginger, 1/2 tsp. cinnamon; 1/2 tsp. cloves; 1/2 tsp. salt.

Wash and wipe 4 apples, cut in eights, core and peel. Cook in thin syrup until half done. Arrange apples in buttered baking pan and pour gingerbread mixture over them. Bake in moderate oven. Serve with hard sauce: 1/3 cup butter; 1 cup conf. sugar; 1/3 tsp. lemon or vanilla.

Gingerbread

Phyllis Beals

1/2 cup sugar; 1/2 cup molasses; 1/2 cup shortening; 1/4 tsp. salt; 1 tsp. ginger; 1 tsp. soda; 1/2 cup boiling water; 1 1/2 cups flour; 1 egg.

Cream shortening and sugar. Add molasses. Sift flour, salt and ginger. Add soda to water and add alternately to flour mixture. Add egg last. Bake in moderate oven.

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Gingerbread

Mrs. Silas Snow

$\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup bacon fat; 1 scant cup molasses; 1 cup hot water; 2 level tsp. soda; 3 cups flour; 1 tsp. ginger; 1 tsp. cinnamon; 1 well beaten egg. Pour into hot cake tin.

Soft Molasses Gingerbread

Mrs. Robert Pomeroy

1 cup molasses; $\frac{1}{3}$ cup shortening; $1\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ cup sour milk; 1 egg, well beaten; 2 cups flour; 2 tsp. ginger; salt.

Add shortening to molasses and beat until shortening melts. Add soda and beat hard. Add milk, egg, flour that has been sifted with ginger and salt. Beat well. Bake in slow oven 325 to 350° F 20 to 30 min.

Gingerbread

Mrs. Malcolm Turner

1 egg; $\frac{1}{4}$ cup shortening; $\frac{1}{2}$ cup sugar, stir well. Add $\frac{1}{4}$ cup molasses in which 1 level tsp. soda has been dissolved. Then add 1 tsp. cinnamon and a scant $\frac{1}{2}$ tsp. ginger and 1 cup flour. Last add $\frac{1}{2}$ cup boiling water. This makes a very thin batter.

PIES

"For there are so many
Extraordinary pies.
A fellow'll wish his stomach
Were as hungry as his eyes."

No Guess Work Pastry

Hattie Clark

2½ cups flour and 1 tsp. salt, sifted into mixing bowl. Take out 1/3 cup of the flour, add ¼ cup skim milk, stir to a paste. Cut ¾ cup shortening into the dry flour, then add the paste. Mix thoroughly until dough holds together enough to roll.

Pie Crust

Ethel Hathaway

3 cups flour; ½ lb. lard; 2 heaping tsp. baking powder; 2 tsp. salt; ice water. Sift flour, salt and baking powder. Cut in shortening. Add ice water to form ball of dough. Cut in 4 pieces. Roll to fit plates. Makes two large pies (double crust) or 2 squash and 1 double crust pie.

Pastry

Mae V. Emerson

3 cups unsifted all purpose flour; 1 tsp. salt; 1 tsp. baking powder; 1 cup or ½ lb. lard. Work with fingers or pastry knife. Moisten with water before rolling. This may be stored at room temperature until ready for use. Makes 2 two crust pies or 1 pie and 2 shells.

Mincemeat Squares

Mae V. Emerson

Using plain pastry, roll into large rectangle to fit cookie sheet. Spread with mincemeat, leaving edge clear. Moisten edges with water and roll a second rectangle to fit on top. Pinch edges together. Prick top with fork. Bake at 425° F about 30 minutes. When cool cut into squares.

French Apple Pie

Emily Tower

Line a deep 9" pie plate with pastry. Chill. Mix together the following: 6 cups pared sliced apples; $\frac{2}{3}$ cup white sugar; 1 tsp. cinnamon; 2 tbsp. flour. Place above mixture in chilled crust. Cream together $\frac{1}{2}$ cup softened butter; $\frac{1}{2}$ cup brown sugar. With a fork work in 1 cup flour to make a crumbly mixture. Sprinkle over apples. Bake 15 minutes at 450° F then reduce heat to 350° F and bake 25 to 30 minutes longer.

Date Pie

Blanche Beattie

4 tbsp. butter; 4 tbsp. flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ cup sugar; 2 cups rich milk; 1 cup chopped dates; 2 eggs, 1 tsp. vanilla.

Melt butter, add flour and milk and boil. Add salt, sugar and dates and cook all in double boiler until dates are soft. Add well beaten eggs and vanilla. Pour into plate lined with pastry and bake until top crust is brown.

Mock Cherry Pie Filling

Mrs. Walter Swinington

1 cup cranberries; 1 cup sugar; 1 cup raisins; 1 cup warm water. Stir in a tbsp. of flour mixed with cold water to thicken. Cook until thick, then add 1 tsp. vanilla.

Filling for Rhubarb Pie

Mrs. Harry Wells

1 egg; $1\frac{1}{2}$ level cups sugar (for some rhubarb $1\frac{1}{2}$ cups are needed); 2 level tbsp flour; $\frac{1}{2}$ level tsp. salt; 2 cups sliced rhubarb; 2 level tsp. butter.

Beat the egg; beat in the sugar, flour and salt. Mix with the rhubarb and turn into a plate lined with pastry as for a prune pie. Add the butter in bit, here and there. Cover and bake about 25 minutes. Bake as any pie until top is a nice brown.

Raisin Pie

Mrs. Arthur LaMagdalaine

3 cups raisins; 4 cups water. Soak over night, in the morning, cook in the same water until tender. Mix $1\frac{1}{4}$ cups sugar; $\frac{2}{3}$ cups flour; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; $\frac{1}{2}$ tsp. salt. Add to raisins and cook until thick. Fill lower crust of pie, cover with top crust and bake in hot oven. Makes 2 pies.

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Custard Pie

Mrs. G. Childs

4 slightly beaten eggs; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. vanilla; $\frac{1}{2}$ tsp. almond extract; $2\frac{1}{2}$ cups scalded milk; nutmeg.

Let pie shell chill while making the filling. Blend eggs, sugar, salt, vanilla, almond extract. Gradually stir in scalded milk. Pour into chilled unbaked pie shell. Bake in moderately hot oven (400° F) 25 to 30 minutes. Pie is done when knife inserted halfway between outside and center of custard comes out clean. Remove from oven. Sprinkle with nutmeg. Set on cooling rack 15 to 30 minutes, then chill in refrigerator.

Lemon Pie

Mrs. Ernest Barnes

1 small lemon, juice and grated rind; 1 cup sugar; yolk of 2 eggs well beaten; 2 tbsp. flour; 1 cup sweet milk; small piece of butter.

Stir these together in above stated order lastly add the whites beaten to a stiff froth, stirring lightly until thoroughly mixed. Pour in a custard plate lined with a good pie crust. Bake 40 minutes.

Orange Pie

Arlene Clauson

$\frac{3}{4}$ cup sugar; $\frac{1}{3}$ cup flour; $\frac{1}{2}$ tsp. salt; $1\frac{1}{2}$ cup milk; 3 egg yolks; $\frac{1}{2}$ cup orange juice; 2 tbsp. lemon juice; 1 tbsp. grated orange rind.

Mix flour, sugar, salt and milk. Cook over hot water 20 minutes. Add beaten egg yolks. Cook 5 minutes. Add juices and orange rind. Cool. Pour into baked pie shell and top with whipped cream.

Graham Cracker Pie

Mrs. R. A. MacLeod

$1\frac{1}{2}$ cups graham cracker crumbs; $\frac{1}{2}$ cup melted butter. Mix together, line pie plate with it and save some for top.

Filling

3 egg yolks beaten lightly; 1 tsp. vanilla; $\frac{1}{2}$ cup sugar; 4 tbsp. cornstarch; $2\frac{3}{4}$ cups milk. Cook in double boiler until it thickens. Beat egg whites stiff add 3 tbsp. confectioner's sugar. Put filling into pie shell, then beaten whites and cover with remainder of cracker crumbs. Bake until brown. Thoroughly chill before serving.

Southern Pecan Pie

Mrs. Irving Fisher

1 unbaked pastry shell; 1 cup brown sugar; 1 tbsp. flour; 1 tbsp. butter; 1 cup corn syrup; 3 eggs, beaten; 1 tsp. vanilla; $\frac{1}{2}$ tsp. salt; 1 cup pecan halves.

Mix sugar and flour with butter. Add syrup and eggs to creamed mixture. Beat well. Add vanilla, salt and nuts and mix. Pour into pastry shell. Bake 10 minutes 425 — 325° for 40 minutes.

Macaroon Pie

Helen McAllister

12 Unceda biscuits; 1 cup sugar; $\frac{1}{2}$ tsp. baking powder; 12 dates, cut fine; $\frac{1}{2}$ cup chopped pecans or walnuts; 3 egg whites; 1 tsp. almond extract.

Crush biscuits and mix sugar, baking powder, dates and nuts with crumbs by hand. Beat egg whites stiff but not dry and add almond extract. Fold into crumb mixture and spread on greased pie pan and bake at 300° F for 30 minutes. Serve with whipped cream to which is added 1 tsp. sugar and $\frac{1}{2}$ tsp. almond extract.

Custard Pie

Ruth Gorham

3 eggs; $\frac{1}{3}$ cup sugar; salt; milk; vanilla.

Beat eggs with sugar, vanilla, salt. Mix with enough milk to pour into unbaked shell and then add enough milk to fill shell. Sprinkle with nutmeg.

Pineapple Pie

Mrs. Walter Dansereau

1 medium size can crushed pineapple; $\frac{1}{2}$ cup sugar; $1\frac{1}{2}$ tbsp. corn starch; yolks of 2 eggs.

Separate juice from pineapple. Mix sugar, cornstarch and yolks of 2 eggs with little of juice. Beat together. Add remaining juice. Put in a double boiler, when thickened add pineapple, cool, then pour mixture into baked crust, beat the 2 egg whites with 2 tbsp. sugar for meringue. Set in oven to brown.

Lemon Meringue Pie

Mary Waddell

2 cups sugar; 2 cups water; 6 tbsp. of corn starch; 3 egg yolks; 1½ lemons.

Cook sugar, water and cornstarch together until mixture is thickened and clear. Add egg yolks and the juice and rind of a lemon and one half. Cook all together 5 minutes. Cool and add to baked pie shell.

Meringue

6 tbsp. of sugar to 3 egg whites. Beat well and put on lemon pie.

Chocolate Chiffon Pie

Helen S. Kellogg

1 envelope gelatin; ¼ cup cold water; 6 level tbsp. cocoa; ½ cup boiling water; 1/3 tsp. salt; 4 eggs; 1 cup sugar; 1 tsp. vanilla; 1 baked pie shell.

Dissolve the gelatin in the cold water. Pour the boiling water over the cocoa and blend well. Stir in the gelatin. Cool. Beat egg yolks and add ½ of the sugar. Add salt and vanilla. Beat egg whites stiff and fold in the remaining sugar. Blend all the ingredients. Pour into a baked pie shell. Chill in refrigerator. Serve with whipped cream.

Amber Pie

Mrs. Mary Gagne

2 tbsp. butter; 4 tbsp. flour; ½ cup brown sugar; 1 pt. ginger ale; 3 eggs.

Melt butter, add flour, then stir in ginger ale. Add brown sugar, cook until thick, pour over 3 beaten egg yolks and cook 1 minute longer. Cool and put in a baked pie shell. Cover with meringue made of 3 egg whites well beaten and 6 tbsp. of granulated sugar. Brown in oven.

Lizzie Damon's Custard Pie

Estella D. Warner

Blend 1 cup sugar; 1 tbsp. flour; ½ tsp. salt; ½ tsp. nutmeg. Add 4 eggs, slightly beaten. 1 pt. milk (almost scalded). Bake at 325° F 40 minutes to 1 hour (until silver knife won't stick).

Rhubarb-Strawberry Chiffon Pie Mrs. Margaret Pomeroy

Cook 4 cups of diced rhubarb in $\frac{1}{2}$ cup of water until tender. Cool. Crush 2 cups of strawberries, add $\frac{3}{4}$ cup of sugar, combine with rhubarb, and let stand 30 minutes.

Soften 2 envelopes of plain gelatin in $\frac{1}{2}$ cup of cold water. Dissolve over hot water. Stir into fruit and chill until mixture begins to thicken. Beat 2 egg whites until foamy. Add $\frac{1}{8}$ tsp. of salt and $\frac{1}{4}$ cup of sugar gradually, beating until stiff. Fold egg whites and 2 cups of whipped cream into mixture. Pour into a 10 inch baked pie shell, top with whipped cream, coconut and berries.

Nesselrode Pie Viola Bradford

1 envelope gelatin; $\frac{1}{2}$ cup cold water; 1 cup milk; 1 cup thin cream; 3 egg yolks; $\frac{1}{4}$ cup sugar; $\frac{1}{2}$ tsp. salt; 2 tsp. (rum flavoring or 3 tbsp. of rum or sherry); 3 egg whites; 1 tbsp. maraschino cherries, chopped; $\frac{1}{3}$ cup sugar; $\frac{1}{4}$ cup shaved chocolate.

Soften gelatin in cold water. Scald milk and cream. Combine slightly beaten egg yolks, $\frac{1}{4}$ cup sugar and salt. Add scalded milk and cream slowly stirring. Cook over hot water until mixture coats spoon (about 7 minutes) stirring constantly. Remove from heat, add gelatin, stir until dissolved. Cool and add rum. Chill until it begins to thicken. Fold in cherries and stiffly beaten egg whites to which $\frac{1}{3}$ cup sugar has been added. Fill baked pie shell. Sprinkle with shaved chocolate. Chill.

Pumpkin or Squash Pie Mrs. Frank C. Graves

1 egg; 4 tbsp. sugar; 1 tbsp. flour; 1 cup pumpkin; a little salt; nutmeg; enough milk to fill plate. Sprinkle cinnamon after in the plate.

Strawberry Pie Ruth Nash

1 basket of berries. Take $\frac{1}{2}$ of the berries (cut them in half if large). Add 1 cup sugar; 3 tbsp. cornstarch. Cook until thickened. Cool. Put remaining berries in baked pie shell. Over them pour the thickened mixture. Set in refrigerator. Serve with whipped cream.

Sour Cream Pie

Mrs. Margaret Pomeroy

1 cup of sour cream; 1 cup of sugar; $\frac{1}{2}$ cup of seeded raisins, chopped; yolks of 3 eggs; $\frac{1}{2}$ tsp. of cloves; $\frac{1}{2}$ tsp. of cinnamon. Bake with 1 crust and put meringue from whites of eggs, on top and brown.

Pumpkin Chiffon Pie

Marjorie P. McKusick

1 baked 9 inch pastry shell; 1 can "One Can Pumpkin" or equivalent; 2 egg yolks, slightly beaten; 1 cup brown sugar, firmly packed; $1\frac{1}{2}$ tsp. cinnamon; 1 tsp. ginger; $\frac{1}{2}$ tsp. nutmeg; pinch of salt; 1 envelope unflavored gelatin; $\frac{1}{4}$ cup cold water; $\frac{1}{2}$ cup whipping cream.

Combine pumpkin, egg yolks, brown sugar, cinnamon, ginger, nutmeg, salt in top of double cooker; cook 10 minutes over simmering water, stirring often. Soften gelatin in cold water for 5 minutes, then add to hot pumpkin mixture and stir until dissolved. Chill until mixture thickens and starts to set. Beat egg whites until stiff but not dry. Fold lightly into pumpkin mixture. Whip cream until stiff; fold into pumpkin mixture. Pour into pie shell and chill until firm.

Rhubarb Pie DeLuxe (One Crust)

Mrs. Harry Wells

82 (4) 2 cups rhubarb; 1 cup sugar; 2 egg yolks; lump butter; 1 2
tbsp. flour.

Mix and cook slowly until like jelly. Bake shell, put in mixture and cover with meringue made from the whites of eggs. Brown in oven.

Cream Pie

Mrs. Frank C. Graves

$1\frac{1}{2}$ pts. of milk. Using some of same for eggs sugar and flour. 1 cup sugar; 2 egg yolks; 2 heaping tbsp. of flour; butter large as butternut; $\frac{1}{4}$ tsp. of salt; 1 tsp. vanilla.

Frosting

2 egg whites; 8 level tbsp. confectioner's sugar; small pinch salt; 2 drops lemon extract; 4 drops vanilla.

Mince Meat

Clara Tower Lawrence

1 bowl of cooked meat and 2 bowls of apples, chopped; $\frac{1}{2}$ lb. suet; 2 lbs. sugar; 1 lb. raisins; $\frac{1}{2}$ pt. molasses; $1\frac{1}{2}$ pts cider; 2 tsp. nutmeg; 2 tbsp. cinnamon; 1 tbsp. cloves; salt. Left over jelly or juice from canned fruit may be added.

Mince Meat

Barbara Smart

2 qts. cooked ground meat (some suet) ; 4 qts. apples ; 2 lbs. sugar ; 1 pt. boiled cider ; 1 glass jelly ; 2 lemons, rind and juice or 1 each of lemon and 1 orange ; about 2 tbsp. nutmeg ; 2 tbsp. cinnamon ; 1 tbsp. cloves ; 2 tbsp. salt ; $\frac{1}{4}$ tsp. pepper ; 2 lbs. raisins.

Lizzie Damon's Mince Meat

Estella D. Warner

1 cup cooked ground meat ; 2 cups apples ; 1 lemon (juice and rind) ; $\frac{1}{2}$ cup raisins ; $\frac{1}{2}$ cup jelly ; 1 cup brown sugar ; $\frac{1}{2}$ cup molasses ; $\frac{1}{2}$ tsp. cinnamon ; $\frac{1}{2}$ tsp. cloves ; $\frac{1}{2}$ tsp. nutmeg 1 tsp. salt. To moisten add tea, coffee, broth, juice from sweet pickled pears, etc.

My Mother's Mince Meat

Mrs. Lucius Merritt

3 cups cooked beef, chopped ; 2 cups molasses ; 2 cups brown sugar ; 1 cup vinegar ; 1 cup grape juice ; 1 cup coffee ; 1 cup chopped raisins ; $\frac{1}{3}$ cup butter or suet, chopped ; 1 tsp. allspice ; $\frac{1}{2}$ tsp. ginger ; 2 tsp. cloves ; 8 tsp. cinnamon ; 1 tsp. nutmeg ; 3 tbsp. salt ; 12 cups apples, chopped ; any jelly, orange peel or cider you may have.

Cook slowly for several hours in a heavy kettle. Long cooking brings out a delicious flavor.

Graham Cracker Crust

Mrs. Oakley Ames

Mix $1\frac{1}{2}$ cups graham cracker crumbs and $\frac{1}{4}$ cup sugar ; cut in $\frac{1}{4}$ cup softened butter. Add 1 tbsp. water. Press into 8 inch cake pan. Bake in moderate oven 10 min. Cool.

Sour Cream Pie

Ida H. Rhoades

1 cup sugar ; 1 cup sour cream ; 1 egg ; $\frac{1}{2}$ cup chopped raisins, floured slightly ; $\frac{1}{2}$ tsp. cinnamon ; $\frac{1}{2}$ tsp. cloves ; pinch salt. One or two crusts.

DESSERTS, FROZEN DESSERTS AND SAUCES

"The proof of the pudding is in the eating"

Chocolate Meringue Pudding

Mrs. R. A. MacLeod

4 tbsp. cornstarch; $\frac{1}{3}$ cup sugar; $\frac{1}{2}$ tsp. salt; 3 cups cold milk; 2 sq. unsweetened chocolate, cut in pieces; 3 egg yolks, slightly beaten; 1 tsp. vanilla; $\frac{1}{3}$ cup sugar; 3 egg whites, stiffly beaten.

Combine cornstarch, sugar, and salt, and add $\frac{1}{2}$ cup cold milk gradually, stirring well. Add chocolate to remaining milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Add cornstarch mixture and cook until thick, stirring constantly. Cover, cook 10 minutes, stirring occasionally. Pour over egg yolks, beating well. Add vanilla. Turn into greased baking dish, place in pan of hot water, and bake in moderate oven 350° F 20 minutes. Prepare meringue by beating $\frac{1}{3}$ cup sugar into beaten egg whites until stiff. Pile meringue on pudding and bake in moderate oven until brown.

Grapenut Pudding

Mrs. Margaret Pomeroy

2 cups warm milk; $\frac{1}{2}$ cup grapenuts, let stand awhile in warm milk. Beat 2 eggs, $\frac{1}{2}$ cup sugar, pinch of salt together, mix well and add to grapenut mixture. Bake in moderate oven like custard and eat with cream.

Rice Pudding

Bethany Hemenway

Combine 2 cups cooked rice; 2 beaten eggs; $\frac{1}{2}$ cup sugar; 2 qts. of milk; $\frac{1}{2}$ cup raisins; $\frac{1}{2}$ tsp. nutmeg; 1 tsp. vanilla; $\frac{1}{2}$ tsp. salt. Bake one hour in shallow pan. Serve with lemon sauce.

Lemon Sauce

Bethany Hemenway

Mix $\frac{1}{2}$ cup sugar; 1 tbsp. cornstarch and 1 cup boiling water. Boil 5 minutes. Remove from fire and add 2 tbsp. butter; $1\frac{1}{2}$ tbsp. lemon juice; a little nutmeg and a sprinkle of salt.

Apple Macaroon

Irene Frost

Slice 6 tart apples. Place in deep pie tin. Cover with $\frac{3}{4}$ cup sugar and cinnamon. Then cover with batter.

Batter:— $\frac{3}{4}$ cup sugar; $1\frac{1}{2}$ tbsp. butter. Cream the sugar and butter. Add 1 egg $\frac{3}{4}$ cup flour and $\frac{3}{4}$ tsp. baking powder. Mix and place on apples. Bake at 350° — 375° for 30 minutes.

Rhubarb Crunch

Sarah T. Shea

*Good
but
a bit
heavy
to eat*

Mix until crumbly:— 1 cup sifted flour; $\frac{3}{4}$ cup oatmeal; 1 cup brown sugar; $\frac{1}{2}$ cup melted butter; 1 tsp. cinnamon. Reserve enough crumbs for topping. Press rest in the bottom and sides of pan. Cover with:— 4 cups diced rhubarb. Combine:— 1 cup sugar; 2 tbsp. cornstarch; 1 cup water; 1 tsp. vanilla. Cook until thick and clear. Pour over rhubarb. Top with crumbs. Bake in moderate oven 1 hour at 350° F. Cut in squares, serve plain or with cream.

Brown Lucy

Mrs. Frank Bisbee

$\frac{1}{2}$ cup rice; $\frac{3}{4}$ cup sugar; 2 tbsp. cocoa; $\frac{1}{2}$ tsp. salt; 3 cups of boiling water. Cook in double boiler 3 hours. Serve with whipped cream.

Maple Walnut Cream Pudding

Nellie Wells

2 cups milk; 2 tbsp. cornstarch; $\frac{1}{4}$ tsp. salt; 2 eggs; 1 cup cream; 1 cup maple syrup; $\frac{1}{2}$ cup chopped walnuts.

Scald $1\frac{1}{2}$ cups milk with the maple syrup in the top of double boiler. Combine the remaining milk with the cornstarch and salt, and add gradually, stirring constantly, to the hot mixture. Cook 25 minutes then add this mixture to eggs slightly beaten. Cook 5 minutes longer. Pour into serving dish and sprinkle with chopped nuts while the pudding is still hot. When cold, cover with the cream, whipped stiff, and serve. (This is very rich and is excellent served without the cream but with a little top milk poured over it).

Baked Honey Custard

Emily Tower

$\frac{1}{4}$ cup honey; 2 cups scalded milk; $\frac{1}{4}$ tsp. salt; nutmeg; 3 eggs, slightly beaten. Combine milk and honey. Mix slowly into eggs and salt. Pour into buttered custard cups, placed in a pan of warm water. Sprinkle with nutmeg. Bake in moderate oven 325° F for 30 to 35 minutes.

Toasted Snow Squares

Doris E. Nutting

1 envelope plain gelatin; 4 tbsp cold water; 1 cup boiling water; 2/3 cup granulated sugar; 3 egg whites, unbeaten; 1/4 tsp. salt; 1 tsp. vanilla. Use large bowl of electric mixer.

Sprinkle gelatin over cold water. Let soak five minutes. Add boiling water and stir until dissolved. Add sugar and salt, let cool. Add egg whites and vanilla. Beat with highest speed of electric beater for exactly 10 minutes. Mixture resembles whipped cream. Turn into 9 x 9 x 2 pan. Let stand in refrigerator over night. Cut in squares and roll in graham cracker crumbs. Top with butter sauce.

Butter Sauce

3 egg yolks; 1/2 cup granulated sugar; 1/2 cup melted butter; 1 tsp. lemon rind; 2 tbsp. lemon juice; 1/2 cup whipped cream.

Beat egg yolks until lemon colored. Gradually add sugar, continuing to beat. Add melted butter, lemon rind and juice. Fold in whipped cream.

Lemon Sponge Pudding

Mrs. Hugo Stomberg

1/4 cup flour; 1 cup sugar; 2 tbsp. shortening; 1/2 tsp. salt; 3 eggs; 1 lemon; 1 cup milk.

Sift dry ingredients. Cut in shortening. Add well beaten egg yolks. Add juice and grated rind of lemon. Add milk. Fold in stiffly beaten egg whites. Pour into greased baking dish. Place in pan of hot water. Bake in moderate oven until firm (30-35 minutes). Will have tender sponge over sauce.

Glorified Rice

Doris Loomis

1/4 cup uncooked rice boiled in salt water. (I prefer a double boiler). Scald 2 cups milk. Add 1/2 tsp. salt; 1 tsp. vanilla, and 1/2 cup sugar mixed with 1 tbsp. plain gelatin. Then add drained rice. Let it harden. Before serving add 1 cup cream beaten stiff. Serve with Chocolate Sauce.

Chocolate Sauce

Doris Loomis

1 cup sugar; 2 tbsp. cocoa; 1/3 cup milk; 1 tsp. butter. Cook until it forms a soft ball in water.

Steamed Graham Pudding

Mrs. R. Luescher

1½ cups graham flour; ½ cup molasses; 1 cup sweet milk; ½ tsp. salt; 1 tsp. each of cinnamon and soda; ½ tsp. cloves.

Use in this about 2 cups of candied fruit, such as lemon and orange peel, red cherries, raisins, dates, nuts, figs, and 2 or 3 stewed prunes. Steam 3 hours.

Sauce for this pudding

Mrs. R. Luescher

Cream together: 1 cup sugar; 2 tbsp. butter; 1 tsp. flour. Pour over this 1 cup boiling water and let cook until thick, then add 1 tsp. lemon and 1 tsp. vanilla.

Rice Pudding

Miss Louise Porter

1 qt. milk, salt, ½ cup rice, cook in double boiler for 1½ hours. Beat 1 egg and ½ cup sugar and pour custard of rice and milk over it and beat well, put in baking dish and sprinkle ½ cup of sugar and 1 tsp. cinnamon on top. Dot with butter and bake until set and brown.

Lemon Sponge Pudding

Clara Rustemeyer

Cream 1 cup sugar, 1 tbsp. butter. Add 2 tbsp. flour; juice and rind of 1 lemon; 1 cup milk and beaten yolks of 2 eggs. Just before pouring into greased baking dish fold in beaten whites. Set dish in large dish of hot water and bake slowly at 325° F for about 1 hour.

Steamed Carrot Pudding

Florence Payne

1 cup ground raw carrot; 1 cup ground tart apples; 1 cup raisins; ½ cup brown sugar; ½ cup ground suet; ½ cup molasses; ½ tsp. soda; 1 tsp. baking powder; 1 cup flour; ½ cup bread crumbs; ½ tsp. each nutmeg, cloves, cinnamon and salt. Steam 2½ hours. Serve with hard or soft sauce.

Brownie Pudding

Mrs. George Munson

1 cup sifted flour; 2 tsp. baking powder; 1 tsp. salt; $\frac{2}{3}$ cup granulated sugar; 2 tbsp. cocoa; $\frac{1}{2}$ cup milk; 2 tbsp. melted shortening; 1 tsp. vanilla; $\frac{1}{2}$ cup chopped nuts. Sift flour, baking powder, salt, sugar, and cocoa. Add milk, shortening and vanilla, mixing only until smooth. Add nuts and turn into greased 2 qt. baking dish to give room for pudding to float on sauce. Make as follows: " Mix 1 cup firmly packed brown sugar with 4 tbsp. cocoa. Sprinkle this mixture over batter in pan. Now add $1\frac{1}{2}$ cups boiling water, poured over top of sugar and cocoa mixture. This forms a sauce in bottom of pan as it bakes. Bake in moderate oven 30-40 minutes.

Queen Pudding

Miss Margaret Larkin

$\frac{1}{2}$ pint of fine bread crumbs; 1 pt. milk; 1 cup sugar; yolks of 2 eggs; butter the size of an egg. Bake in moderate oven. When done, spread with a layer of jelly, then frost with the whites of eggs and place in oven to brown.

Date Nut Roll

Doris W. Tilley

$\frac{1}{2}$ lb. graham crackers (3 doz.); $\frac{1}{2}$ lb. dates (1 cup sliced); 1 cup ground nuts; 1 cup evaporated milk; $\frac{1}{2}$ lb. marshmallows (30).

Roll crackers fine. Cut dates and marshmallows in small pieces. Combine with nuts and crackers. Add milk and blend well. Shape mixture into roll and chill before serving. May be served with whipped cream.

Steam Pudding

Ethel Hathaway

$1\frac{1}{2}$ cups brown sugar in top of double boiler. 3 slices well buttered bread cut in squares, top of sugar. $\frac{3}{4}$ cup raisins and $\frac{1}{2}$ cup nuts over top of bread. Beat 2 eggs, add to 2 cups milk and pour over the top of bread. DO NOT STIR. Steam 1 hour turn out bottom up. Syrup makes sauce.

Just as luscious as it looks!



RECIPE

Chocolate Coconut Chiffon Ring

1 envelope unflavored gelatine
 $\frac{3}{8}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ cups milk
2 squares Baker's Unsweetened Chocolate

Mix gelatine, $\frac{1}{2}$ cup of the sugar, salt, and milk. Add chocolate. Cook over hot water until chocolate melts and gelatine dissolves. Beat to blend. Pour slowly over egg yolks. Cook and stir 3 minutes longer. Cool 10 minutes. Beat egg whites until foamy. Add

3 egg yolks, slightly beaten
3 egg whites, unbeaten
1 teaspoon vanilla
 $1\frac{1}{2}$ cups Baker's Coconut, cut
 $\frac{1}{2}$ to $\frac{1}{2}$ cup chilled heavy cream
3 tablespoons Baker's 4-in-1 Cocoa Mix



remaining $\frac{1}{8}$ cup sugar; beat to stiff peaks. Blend in chocolate mixture. Add vanilla and half of the coconut. Turn into 1-quart ring mold; chill. Unmold. Spread with cream and cocoa mix beaten together. Sprinkle with remaining coconut. Makes 7 to 9 servings.

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CHOCOLATE PECAN PIE

2 squares Baker's Unsweetened Chocolate	
3 tablespoons butter	1 teaspoon vanilla
1 cup light corn syrup	1 cup coarsely chopped pecans
$\frac{3}{4}$ cup sugar	1 unbaked 9-inch pie shell
3 eggs, slightly beaten	$\frac{1}{2}$ cup cream, whipped

Melt chocolate and butter over boiling water. Boil syrup and sugar together 2 minutes. Add chocolate mixture. Pour slowly over eggs, stirring constantly. Add vanilla and nuts. Turn into pie shell. Bake in moderate oven (375°F.) 45 to 50 minutes, or until puffed across top. Cool. Top with cream.

CHOCOLATE SCOTTIES

1 square Baker's Unsweetened Chocolate	
1 tablespoon butter	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla
1 egg, unbeaten	1 cup quick-cooking oatmeal

Melt chocolate and butter together. Add sugar, egg, salt, and vanilla; beat. Mix in oatmeal. Drop from teaspoon onto greased baking sheet, $\frac{1}{2}$ inches apart. Flatten with fork. Bake in slow oven (325°F.) 15 minutes. Makes about 15.

"GAY NINETIES" CHOCOLATE CAKE

4 squares Baker's Unsweetened Chocolate	
4 tablespoons butter	1 egg, unbeaten
2 cups sifted all-purpose flour	$1\frac{3}{4}$ cups milk
1 teaspoon salt	1 teaspoon vanilla
2 cups sugar	1 teaspoon soda

Melt chocolate and butter in small bowl. Pour into mixing bowl to cool. Sift flour once, measure into sifter, add salt. Add sugar to cooled chocolate and mix well. Add egg and 1 cup of the milk; blend. Sift in flour mixture, mix until all flour is dampened, then beat 1 minute. Add vanilla and $\frac{1}{2}$ cup more milk; blend. Dissolve soda in remaining $\frac{1}{4}$ cup milk and mix quickly into batter. Pour batter into 2 round 9-inch layer pans, $\frac{1}{2}$ inches deep, lined on bottoms with paper. Bake in moderate oven (350°F.) 40 minutes, or until done. Frost with Easy Chocolate Frosting (recipe on Walter Baker Premium package).



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Lemon Bisque

Mrs. Lena Dufresne

1 can evaporated milk (chilled); 1 pkg. lemon jello; $1\frac{1}{2}$ cups boiling water; $\frac{1}{2}$ cup honey; $\frac{1}{4}$ tsp. salt; 3 tbsp. lemon juice and grated rind of one lemon. 1 box vanilla wafers.

Dissolve jello in boiling water. Add salt, honey, lemon juice and rind. When partly set whip 1 can chilled evaporated milk and fold into jello mixture. Add 1 can crushed pineapple juice drained off. Roll vanilla wafers with rolling pin. Line pan with half of wafers. Pour mixture in and put the rest of the crushed wafers on top. Keep in refrigerator. Serve with whipped cream and 1 cherry on top.

St. James Pudding (steamed)

Helen Kellogg

3 tbsp. butter; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup milk; $1\frac{2}{3}$ cups flour; $\frac{1}{2}$ tsp. soda; $\frac{1}{4}$ tsp. each of cloves, allspice and nutmeg; $\frac{1}{2}$ lb. dates cut in pieces. Melt butter and add other ingredients in order given. Steam for $2\frac{1}{2}$ hours. Serve with Sterling Sauce.

Sterling Sauce

Helen Kellogg

$\frac{1}{2}$ cup butter; 1 cup brown sugar; 1 tsp. vanilla or 2 tsp. wine or 1 tsp. brandy; 4 tbsp. cream or milk. Cream butter, add sugar gradually and milk and flavoring drop by drop to prevent separation. If bowl is placed in pan of hot water separation will not occur.

Fruit Bread Dessert

Mrs. Wm. Cumm, Sr.

To 3 cups of prepared biscuit dough add:—1 beaten egg; $\frac{3}{4}$ cup sugar; $1\frac{1}{2}$ cups milk. Then add $\frac{1}{2}$ cup nuts and 12 maraschino cherries to the mixture. Bake in loaf pan in moderate oven for 30 minutes or until golden brown. Serve with whipped cream.

Snow Pudding

Harriet Culver

1tbsp. granulated gelatin; $\frac{1}{4}$ cup cold water; 1 cup boiling water; 1 cup sugar; $\frac{1}{4}$ cup lemon juice; $\frac{1}{2}$ tsp. lemon extract; 2 or 3 egg whites.

Soak gelatin in cold water. Dissolve in boiling water and add sugar and lemon juice. Set aside to cool. Occasionally stir mixture and when thick enough to hold mark of spoon,

beat with fork until frothy. Add egg whites which have been beaten until stiff. Mold or pile by spoonfuls on a dish. Serve cold with soft custard or chocolate sauce.

Chocolate Sauce

Harriet Culver

2 oz. unsweetened chocolate; 1 cup water; 2 tbsp. butter; 2 cups sugar; 1 tsp. vanilla; $\frac{1}{4}$ tsp. salt.

Cook chocolate with water until smooth. Add butter, sugar and salt and beat until sugar is dissolved. Add vanilla.

Vanilla Sauce

Harriet Culver

$\frac{1}{2}$ cup sugar; 2 tbsp. flour; 1 cup boiling water; 2 tbsp. butter; 1 tsp. vanilla; nutmeg to taste; pinch salt.

Mix sugar and flour well. Add boiling water slowly, stirring all the time. Boil 5 minutes. Add rest of ingredients. Serve hot.

Baked Date Pudding

Margaret Madison

1 cup flour; 2 tsp. baking powder; $\frac{1}{2}$ tsp. salt; 1 cup cut up dates; $\frac{1}{2}$ cup chopped nuts; 1 egg; 1 cup sugar; $\frac{1}{2}$ cup milk; 1 tsp. vanilla.

Sift the flour, baking powder and salt. Mix the dates and nuts through the flour with the finger tips. Beat the egg. Continue beating while adding the sugar gradually. Stir in the milk and vanilla. Add the dry ingredients, dates and nuts. Mix thoroughly, spread the mixture over the surface of a well oiled or greased shallow baking pan to form a layer about 1" thick. Bake in moderate oven (350° F) for 1 hour. Cut in squares when cold. Serve with whipped cream or a tiny ball of vanilla ice cream on top.

Blueberry Buckle

Catherine Harlow

$\frac{1}{4}$ cup shortening; $\frac{1}{2}$ cup sugar; 1 egg; 1 cup flour; $\frac{1}{3}$ cup milk; 1 pt. blueberries; pinch salt; $1\frac{1}{2}$ tsp. baking powder.

Cream shortening and sugar. Add egg. Mix and sift flour, baking powder and salt. Add alternately with milk. Pour into greased 8" pan. Spread blueberries on cake mixture. Mix together:— $\frac{1}{2}$ cup sugar; $\frac{1}{3}$ cup flour; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{4}$ cup butter. Rub in butter with fingertips. Sprinkle this over berries. Bake at 375° F for 45 minutes.

Mother's Suet Pudding

Helen Leonard

1 cup chopped suet; 1 cup chopped raisins; 1 cup molasses; 1 cup milk; 1 tsp. salt; 1 tsp. soda; 3 cups flour; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. nutmeg; $\frac{1}{2}$ tsp. cloves.

Sift together flour, salt, soda and spices. Add suet, raisins, molasses and milk and mix well. Pour into greased mold and steam for 3 hours. I use my deep well cooker as a steamer or it can be steamed in a double boiler.

Apple Marshmallow Pudding

A Friend

Combine 2 cups sweetened applesauce; 2 tsp. butter; $\frac{1}{2}$ tsp. vanilla; $\frac{1}{2}$ tsp. each of cinnamon and nutmeg. Heat until mixture is well blended. Pour into shallow baking dish, top with marshmallows and bake in moderate oven until marshmallows are brown.

Seafoam Refrigerator Cake

Mrs. G. Childs

$\frac{1}{2}$ lb. marshmallows; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ cup drained crushed pineapple; 1 cup whipped cream; $\frac{1}{2}$ tsp. salt; 1 tsp. vanilla; $\frac{1}{2}$ cup walnuts (chopped); 16 graham crackers.

Quarter marshmallows and add to milk. Cook until melted, stirring until smooth. Cool. Fold in walnuts, pineapple, cream, salt and vanilla. Roll crackers to fine crumbs. Place half in pan, pour marshmallow mixture over crumbs. Top with remaining crumbs and place in refrigerator over night. Pan 8x8x2".

Chocolate Delight

Viola Bradford

$\frac{1}{2}$ pkg. semi-sweet chocolate; 4 tbsp. hot water; 3 tbsp. sugar. Mix until smooth. Cool. Add yolks of 3 eggs. Beat 1 pt. heavy cream stiff in one bowl. In separate bowl beat the 3 egg whites. Then combine. Crush box of vanilla wafers in square 9" pan. Cut 1 cup walnuts and place on bottom of pan on top of crushed wafers. Add filling. Chill in refrigerator. Cut in squares to serve. Party dessert. Very rich. Best if eaten the very day it's made.

Rhubarb Ice

Ruth Gorham

4 cups of uncooked rhubarb cut small; $1\frac{1}{2}$ cups sugar; rind of 1 lemon; $\frac{1}{4}$ tsp. salt.

Cook together until tender. Strain through sieve. Add 4 tsp. lemon juice and put in freezing compartment. When partly frozen take out and beat. Return to refrigerator until ready to serve.

Flapper's Delight

Mary Cross

$\frac{1}{2}$ cup crushed graham crackers. Put $\frac{1}{2}$ in bottom of ice cube tray. Cream 1 tbsp. butter; $\frac{1}{2}$ cup sugar. Add 1 beaten egg and beat until creamy. 1 (No. 2) can crushed pineapple, drained. Whip $\frac{1}{2}$ pt. cream (less will do). Add pineapple, stir well and add to butter, egg and sugar. Pour into tray on crumbs. Add remaining crumbs on top. Place in freezing tray and thoroughly chill.

Lemon Sherbet

Mrs. John Webster

Dissolve 1 cup of sugar in 1 cup of milk. Add juice and grated rind of 1 lemon; $\frac{1}{2}$ pt. of cream whipped. Put in freezing unit of refrigerator. Stir once when partly frozen and then continue to freeze.

Frosty Fruit Popsicles

Sylvia Clark

Makes 14 in ice cube tray. Stir together until well blended:—1 lb. frozen red raspberries or $1\frac{1}{2}$ cups orange juice; $\frac{1}{2}$ cup sugar; 1 cup whole milk; 2 tsp. lemon juice; dash of salt. Insert a clean popsicle stick in each cube when partially frozen, (2 hrs.) to freeze solid.

Chocolate Waffles

Mrs. John Webster

$\frac{1}{2}$ cup shortening; $\frac{3}{4}$ cup sugar; 2 eggs; 1 tsp. vanilla; $1\frac{1}{2}$ cups flour; 1 tsp. baking powder; 6 tbsp. cocoa; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{2}$ tsp. salt.

Cream shortening and sugar. Add eggs and sifted dry ingredients. Delicious served with ice cream on top.

Chocolate Delight

Estella Powers

2 sqs. chocolate; 1 cup sugar; 6 eggs; 1 tsp. vanilla; dash of cinnamon.

Melt chocolate, separate eggs, beat yolks well and add sugar, gradually, beating until foamy. Add melted chocolate slowly to beaten eggs. Beat egg whites until very dry and fold into chocolate mixture gently. Flavor with vanilla and cinnamon. Pile into glasses, do not smooth. Place in ice box over night. Serve whipped cream on it.

Biscuit Roll

Iva S. Thayer

After mixing up a 2 cup flour recipe of biscuit dough, roll out on a board, cover with diced apples (or sliced thin). Sprinkle with cinnamon; $\frac{1}{2}$ cup brown sugar; pieces of butter; just a shake of salt. Roll as a jelly roll. Cut in 1 or $\frac{1}{2}$ inch slices, arrange in baking pan. Serve with cream or hard sauce.

Delicious Peach and Red Raspberry Shortcake Winona Filkins

Mash 1 pt. of each kind of fruit; 1 cup sugar; juice of 1 lemon. Let stand 1 hour.

Short Cake

2 cups flour; 4 tsp. of baking powder; $\frac{1}{3}$ cup sugar; 1 tsp. salt; 2 tbsp. of shortening; 2 tbsp. butter; $\frac{3}{4}$ to 1 cup of milk (to form soft dough); 1 egg. Bake in moderate oven for 20 to 25 minutes at 350° F.

Sherbert Three of a Kind

Mrs. Hugo Stomberg

3 bananas; 3 oranges; 3 lemons; 3 cups of water; 3 cups of sugar. Mash and beat ripe bananas to a foam. Add fruit juices, sugar and water. Stir well. Pour into refrigerator tray. Freeze. Stir every 2 hours until mushy.

Chocolate Roll

Iva S. Thayer

3 eggs; 1 cup flour (cake or pastry); 1 level tsp. baking powder; 3 tsp. boiling water. Beat whites until stiff. Add sugar, beaten yolks, flour, baking powder, water and 1 tsp. vanilla.

Filling

Melt 2 sq. chocolate or 2 tbsp. cocoa; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup boiling water; $1\frac{1}{2}$ tbsp. cornstarch dissolved in $\frac{1}{2}$ cup milk; butter size of walnut.

Cook in double boiler. Make filling and cool. Spread on hot cake and roll as jelly roll. Wrap wax paper, that has been dusted with powdered sugar, around roll and wrap in damp towel. Put in refrigerator. Serve with whip cream. Moderate oven.

Cream Puffs

Mary Wells

$\frac{1}{2}$ cup boiling water; $\frac{1}{2}$ cup margarine or butter; $\frac{1}{2}$ cup all purpose flour; $\frac{1}{4}$ tsp. salt; 2 unbeaten eggs.

Boil the water and margarine together for just a minute or two then move to low heat and add all the flour at once and salt and stir rapidly for a few minutes over the low heat, but be sure and not overcook. Stir until you can press a metal spoon into the mixture and it will leave a clear impression. Remove from the fire and add the whole egg, one at a time beating until it is clear and shiny each time. Drop by tablespoons about 3" apart on a greased cookie sheet and bake in an oven 450° F for 10 min., then reduce to a 350° heat and bake for 25 min. more.

Filling

$\frac{2}{3}$ cup sugar; 5 tbsp. flour; $\frac{1}{2}$ tsp. salt; 2 cups milk; 2 beaten eggs; 1 tsp. vanilla.

Frosting If Desired

1 sq. unsweetened chocolate; 1 tbsp. butter or margarine; $\frac{3}{4}$ cup confectioner's sugar; 1 tbsp. boiling water.

If the filling is not desired cut off the top of each cream puff, fill with ice cream, put the top on and pour chocolate sauce over the top.

Chocolate Chip Torte

Mrs. Oakley Ames

2 beaten egg yolks; $2\frac{1}{2}$ tbsp. sugar; $\frac{2}{3}$ cup milk; dash of salt; $\frac{1}{4}$ tsp. vanilla; 1 tbsp. gelatin; $\frac{1}{4}$ cup cold water; 2 beaten egg whites; $\frac{1}{2}$ cup chipped semisweet chocolate; 1 cup cream, whipped.

Beat egg yolks and sugar; add milk and salt. Cook in double boiler until thick, stirring. Add vanilla and gelatin, soft-

ened in water. Chill until partially set. Fold in chocolate. Pour into graham cracker crust (see pie section). Chill until firm. Spread with cream; sprinkle with additional chocolate chips.

Strawberry Fluff

Marjorie P. McKusick

1 egg white; 1 cup fresh or frozen strawberries; $\frac{3}{4}$ cup sugar for frozen berries and 1 cup sugar for fresh berries.

Beat in largest bowl of electric mixed until it almost fills the bowl. About 15 min. Serve on white cake.

Cream Puffs

Marion Holman

$\frac{1}{2}$ cup boiling water; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sifted all purpose flour; $\frac{1}{4}$ tsp. salt; 2 eggs, unbeaten.

Add butter to boiling water, heat until butter melts. Add flour, salt all at once, stirring all at once. Cook until mixture leaves side of pan. Remove and cool 1 min. Add eggs, unbeaten one at a time. Beating until smooth. Drop by heaping tbsp. 2" apart on greased cookie sheet. Bake in oven 450° F for 10 min., then 400° F for 25 min. Cool, slit and fill.

Hot Fudge Pudding

Sondra Black

1 cup flour; $\frac{3}{4}$ cup sugar; 2 tbsp. cocoa; 2 tsp. baking powder; $\frac{1}{4}$ tsp. salt; $\frac{1}{2}$ cup milk; 2 tbsp. melted shortening; 1 cup chopped nuts.

Sift dry ingredients and add milk, shortening and nuts. Turn into greased and flour pan 9x9x2 $\frac{1}{2}$ ". Sprinkle with mixture of 1 cup brown sugar and 4 tbsp. cocoa. Pour 1 $\frac{3}{4}$ cups of hot water over mixture. Bake 40 or 45 min. in a moderate oven 350° F.

Very good.

*Sliced the fruit 2 bananas
about 1/3 2 oranges
cherries
very good.
Paper cups
lose their
shape.*

Frozen Fruit Salad

Viola Bradford

1 medium can fruit salad; 1 banana (cubed); 2/3 cup mayonnaise; 1 jar cream (whipped). Drain fruit salad and cut in cubes. Add fruit to mayonnaise, then fold in whipped cream. Use crinkled cups with rolled edge or ordinary freezer tray. Set control at 4th position. Set back to normal when frozen. Remove from cups a short time before serving. Serve on lettuce **without** mayonnaise. Decorate with a cherry and a bit of green.

Imperial Salad

Miss Margaret Larkin

Juice from 1/2 can grated pineapple; 1 tbsp. vinegar; water to make 1 pt. Heat to boiling and add 1 package lemon jello. Add pineapple, pimento and cucumber (or celery) chopped fine. Chill.

Toss Salad with Cheese

Louise Goodhue

Velvetta cheese (1/2 carton of small pkg. cut in small cubes). Desired amounts of the following: diced celery, shredded lettuce; green peppers; radishes; raw carrot; raw potatoes; raw onions and tomatoes. Serve with oil dressing; 1/2 cup olive oil; 1 tsp. salt; 1/2 tsp. pepper or paprika; 1/4 cup vinegar or lemon juice.

Christmas Salad

Doris B. Menard

2 pkgs. *red jello; 1 cup crushed pineapple; 2 cups chopped raw cranberries; 1 cup chopped celery; 1 cup chopped nut meats; 1 1/4 cups sugar. *Use juice from can of pineapple and balance water. Allow to partially set, then add fruit mixture.

Garden Special Salad

Betty Feiker

1 small head lettuce; sprig parsley; tender beet leaves and stems; a few stems of chard cut fine; 1/2 cup shredded cabbage; few raw string beans; 6 radishes; 2 medium size tomatoes; 1 cup American cheese in small cubes; 1 can (small size) luncheon tongue, cut in chunks (any luncheon meat can be used if tongue isn't preferred); 3 slices crisp bacon chopped (optional). French dressing, garlic, salt, paprika to taste.

SALADS

"The discovery of a new dish does more for the welfare of the human race than the discovery of a star."

Jellied Shrimp Salad

Alice Damon

1 qt. canned tomatoes; $\frac{1}{4}$ tsp. salt, pepper, cloves; 2 bay leaves; 1 tsp. mustard; 1 tbsp. sugar; 1 small onion (grated); $1\frac{1}{2}$ cups water. Cook 15 minutes. Strain and pour over 2 tbsp. gelatin which has been softened in $\frac{1}{4}$ cup cold water. Add $1\frac{1}{2}$ cups shrimps; $\frac{1}{2}$ cup diced celery; and $\frac{1}{4}$ cup diced peppers.

Cranberry-Apple Salad

Esther Warner

Cook gently until skins break, 2 cups cranberries in 1 cup water. Rub through sieve. To pulp add: 1 cup sugar. Boil slowly 5 minutes. Take off heat. Soften 1 envelop unflavored gelatin in 2 tbsp. cold water. Blend into hot cranberry mixture. Let cool until mixture begins to thicken. Add $\frac{1}{4}$ cup chopped peanuts; $\frac{1}{2}$ cup diced apples; $\frac{1}{2}$ cup diced celery. Pour into molds and chill. When stiff unmold and serve on lettuce with mayonnaise.

Salmon Salad

Doris W. Tilley

1 cup cottage cheese; 1 cup salmon; $\frac{1}{2}$ cup chopped celery; $\frac{1}{4}$ cup sweet pickle; $\frac{1}{2}$ cup mayonnaise; salt and pepper to taste.

Hot Potato Salad

Vivian Black

4 or 5 medium sized potatoes peeled and sliced thin. Add 1 lb. frankforts cut in 1 inch pieces; 1 small onion cut fine. Add sauce of $\frac{1}{2}$ cup vinegar; $\frac{1}{4}$ cup sugar; $\frac{1}{4}$ cup Wesson oil; 1 tsp. salt. Cook in pressure cooker at 15 lbs. for 2 minutes. Cool immediately. Add diced parsley and serve.

French Dressing

Helen Leonard

1½ tbsp. salt; 1½ tbsp. sugar; ¼ tsp. dry mustard; ½ tsp. pepper; 1 tsp. paprika; 1 cup vinegar; 1 cup salad oil. Put dry ingredients in quart jar and mix well. Add vinegar and oil, put on top and shake well. Shake before using. Store in refrigerator.

Under-the-Sea Salad

Theresa Walpole

1 pkg. lime gelatin; 1 pkg. cream cheese; 1 can pear halves. Dissolve gelatin with 1 cup hot water and 1 cup pear juice. Place one half the gelatin in mold and let set until firm. When the other half of the gelatin is beginning to set, stir it into the cream cheese which has been creamed until soft and smooth. Place layers of pear halves over the first half of gelatin and pour cream cheese mixture over them. Allow to set. Invert it onto lettuce and serve with favorite dressing.

Woodbine Cottage Caesar Salad Dressing

Nellie Wells

1 egg; ¾ cup salad oil; ¼ cup lemon juice; 1 tsp. salt; ½ tsp. black pepper; 4 tsp. Worcestershire sauce; ¼ cup Parmesan cheese (grated). Submerge egg in boiling water for 1 minute. Break in bowl and whip until fluffy. Continue beating at high speed, slowly adding oil. Reduce speed and add remaining ingredients. Serve on broken endive and lettuce with Garlic Croutons.

Garlic Croutons

Rub each side of toast (while hot) with garlic and cut in tiny squares. Place in pan (can be stored in covered jar).

Summer Salad

Ruth Outhuse

2 cups cooked elbow macaroni; 1 cucumber; 3 to 4 stalks celery; 1 small onion; salad dressing, salt, pepper, a garnish, lettuce.

Pare and dice cucumber into bowl. Add washed and finely cut celery. With this mix peeled and finely chopped onion, macaroni, 1 tsp. salt, 3 tbsp. salad dressing and pepper to taste. Serve on lettuce leaves and garnish with sliced stuffed olives, shaved carrot or small pimento pieces. Chill before serving.

Herring Salad

Marjorie Ronka

1 medium salted milk herring; 6 medium sized beets; 6 carrots; 1 large Bermuda onion; 2 lbs. potatoes.

Boil beets (separately), carrots and potatoes until done. Cool and skin, then dice into large bowl. Add finely minced raw onion. Clean, skin and bone herring and chop fine and add to vegetables. Mix well. Set aside in cool place for about 6 hours to let flavors intermingle. Serve on lettuce with dash of vinegar or mayonnaise on each portion. Serves about 8. Note:—1 can well drained sardines, finely chopped, is a good substitute for herring.

Golden Glow Salad

Phyllis Beals

2 cups grated raw carrots; 1 cup drained crushed pineapple; 1 cup boiling water; 1 cup pineapple juice; 1 pkg. lemon jello.

Let water and pineapple juice come to a boil. Pour over the jello, stir until dissolved. Let cool and when it begins to harden, mix with carrots and pineapple and pour into a mold. Let stand until firm. Serve on lettuce leaves with mayonnaise.

Dressing for Tossed Green Salad

Harriet Culver

$\frac{1}{2}$ cup ketchup; $\frac{1}{2}$ cup chili sauce; 2 garlic buds (grated); 1 large onion (grated); 1 cup salad oil; 1 tbsp. salt; $\frac{1}{2}$ cup vinegar; juice of $\frac{1}{2}$ lemon; $\frac{1}{2}$ cup sugar; celery seed if desired. Add water to desired consistency. Put in jars and shake well.

Thanksgiving Supper Salad

Mary Kellogg

1 pkg. cherry flavored gelatin; 1 cup hot water; 1 cup sugar; 1 tbsp. lemon juice; 1 cup pineapple syrup; 1 cup ground raw cranberries; 1 orange ground; 1 cup drained crushed pineapple; 1 cup chopped celery; $\frac{1}{2}$ cup chopped walnut meats.

Dissolve gelatin in hot water. Add sugar, lemon juice and pineapple syrup. Stir to dissolve. Chill until partially set. Add remaining ingredients. Chill in shallow pan or individual molds until firm. Unmold on lettuce and serve with mayonnaise.

Hot Bacon Dressing (A Pennsylvania Dutch recipe) A Friend

Fry 3 slices of bacon, remove from fat and chop. Beat one egg, add $1\frac{1}{4}$ tbsp. flour; 1 cup milk; $\frac{1}{4}$ cup vinegar; $\frac{1}{4}$ sugar; $\frac{1}{2}$ tsp. salt. Pour into hot bacon fat and cook until thickened. Add bacon bits to salad greens or cubed boiled potato, with onion and green pepper chopped. Many people prefer water instead of milk, but in the true Dutch recipe the milk is used.

Cabbage Salad

Mrs. Mary E. Gale

2 cups finely chopped cabbage; 1 hard cooked egg; $\frac{1}{2}$ tsp. salt; pepper if liked; butter or margarine size of walnut; $\frac{1}{2}$ cup vinegar; $\frac{1}{2}$ cup water; 7 tsp. sugar.

Mash egg with fork and sprinkle over cabbage. Melt butter (but do not brown) add to cabbage, salt. Add sugar to vinegar and water and stir well. Add to cabbage. Stir thoroughly.

MEAT, FISH AND SAUCES

"It is not the quantity of the meat, but the cheerfulness of the guests which makes the feast."

Delicious Hamburger

Mrs. Hastings Hill

1 lb. fresh ground beef; 4 slices white bread; 1 medium onion, minced; milk; salt and pepper to taste.

Soak bread in enough milk to be absorbed. Combine softened bread, minced onion and seasoning into ground beef. Make four patties, fry or broil until brown. Serves 4.

Roast Veal (Lombo De Vitela A Portuguesa) Mrs Alex Ferreira

Place the loin of veal in a deep dish with white wine, a clove of garlic and season with salt and pepper. Let it stand several hours in this marinade, turning it frequently. Remove garlic and half of the wine, brush with melted butter or bacon fat and roast, basting frequently with the wine sauce. Roast at 450° F for 20 min., then reduce heat to 350° F and roast at 25 min. per lb.

Salmon Cakes

Clara O'Brien

1 can pink salmon, pick out skin and bones. Add $\frac{1}{2}$ tsp. salt; juice of half a lemon; small onion, grated; 1 egg and about 10 saltines, broken in small pieces. Mix well, form into cakes and fry a golden brown on each side about 5 min.

Swiss Steak with Onions

Julia S. Lloyd

2 lbs. round steak (1 to 1 $\frac{1}{2}$ " thick); $\frac{1}{2}$ cup flour; $\frac{1}{2}$ tsp. mustard; $\frac{1}{2}$ cup water; 1 $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. pepper.

Sift dry ingredients together. With a saucer or meat mallet gradually beat the flour into the steak until all is absorbed. Brown steak in frying pan and place in baking dish. Rinse pan with water and pour over the steak. Arrange the slices of onion on top of steak. Cover and bake at 325° F for 1 $\frac{1}{2}$ to 2 hours.

Pot Roast Hash

Winona Filkins

Melt $\frac{1}{4}$ cup butter or oleo, add large onion, sliced, fry in a skillet slowly until onion is nicely done. Then add salt and pepper, left over pot roast gravy and 1 can tomato soup. Add $1\frac{1}{2}$ cups each cooked and diced carrots, potatoes and pot roast. Heat well and serve. If there is no leftover gravy, just use the soup.

Hamburg Smothered with Onions

Emily Tower

Grease a deep iron frying pan. Place a thick ($1\frac{1}{2}$ ") layer of sliced onions on bottom. Put in layer of hamburger, then cover with another layer of sliced onions. Salt, pepper and dot with butter. Cover and bake in slow oven for 2 hours.

Veal Cutlets in Sour Cream

Winona Filkins

Brown a sliced onion. Put cutlets in pan with onion. Season with salt, pepper and paprika. Add $\frac{3}{4}$ cup sour cream and cover pan and simmer slowly about 1 hour. *Brown first or roast in oven 1 hr.*

Baked Haddock or Cod

"The Fishman"

2 fillets; $\frac{1}{2}$ cup milk; salt; pepper; $\frac{1}{2}$ cup crumbs (bread or cracker); butter or oleo.

Cut fish into pieces for serving. Dip in salted milk and then into crumbs. Put into lightly greased pan, dot with butter. Bake 20 min. at 450° F.

Mock Lobster

Mrs. John Breguet

1 can crabmeat; 1 can shrimp; 2 tbsp. flour; 3 tbsp. butter or oleo; 2 tsp. Worcestershire sauce; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ cup thin cream; salt; pepper; grated onion.

Make cream sauce of butter, flour, milk and cream and when smooth and thick add all ingredients. Put in buttered casserole covered with buttered crumbs and bake until brown. May be kept in double boiler until ready to serve.

Meat Loaf

Anna Sornborger

2 lbs. hamburger; $\frac{1}{2}$ lb. bag sausage; 2 beaten eggs; 1 cup cracker crumbs; 1 cup milk; 1 tsp. salt; 1 tsp. pepper; dash catsup; 1 small minced onion. Bake 40 minutes.

Shrimp Boats

Ruth Outhuse

1 medium sized onion; 3 tbsp. melted butter or oleo; $1\frac{1}{2}$ cups cooked rice; 1 cup milk; 1 can tomato soup; 1 large or 2 small cans shrimp; salt and pepper to taste.

Fry finely cut onion in butter or other fat. Add tomato soup, rice and shrimp. Mix all together. Add milk slowly, stirring constantly. Keep warm over low heat until ready to serve on plain or toasted saltines. Serves 8 to 10.

Prune and Apple Stuffing

Louise Warner

3 cups bread crumbs; 1 tsp. shortening; 1 tsp. salt; 2 apples, pared and sliced thin; $\frac{1}{2}$ cup stewed prunes; $\frac{1}{2}$ cup raisins; salt and pepper; $\frac{1}{4}$ cup sugar. Nice with Duck, Goose or Roast Pork shoulder.

Salmon Loaf

Lois Turner

Grease well a 1 qt. loaf pan and dust with flour. Mix well in another bowl:—2 cups flaked salmon; 3 tbsp. salmon liquid; $1\frac{1}{2}$ cups soft bread crumbs; 1 unbeaten egg; 2 tsp. grated onion; $\frac{1}{2}$ cup evap. milk; $\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. pepper. Turn into loaf pan. Bake at 350° F for 35 minutes or until firm.

*Good -
But use
red salmon*

Meat Roll

Mrs. David Sikop

Left over meat: lamb or beef, ground. Add onion and seasoning. Moisten with gravy or milk. Spread on baking powder bisquit dough and roll like jelly roll. Slice and bake in hot oven 400° F about 20 min. Serve with left over gravy.

Baked Pork Chops

Mary Waddell

Lay pork chops in casserole and cover each with a slice of the following: lemon, onion and green pepper, then cover all with tomato catsup and bake about 1 hour.

Hamburg Loaf

Ethel Hathaway

1 lb. hamburger; 18 crackers; 1 beaten egg; $\frac{1}{2}$ tsp. sage; 1 tsp. salt; $1\frac{1}{2}$ cups milk; onion if desired, cut fine. Mix and bake 1 hour or until done. I use flat pan 9" square.

Pizza Pie

Laura Parsons

1 pkg. Hot Roll Mix; 1 lb. sausage; 1 large can tomato puree; oregano (Italian dried herb); cheese (Parmesan or American, thinly sliced); 3 tbsp. sausage fat.

Follow directions on package, letting dough rise twice. Break the sausage into small pieces and fry in hot skillet. Roll out dough on floured board until it fits a large cookie sheet or any shallow pan. Spread puree on dough, then add cooked pieces of sausage with oil. Arrange cheese on pies and sprinkle lightly with oregano. Bake pies at 450° F for 20 min. Serve hot.

Tuna Porcupines

Dorothy Tiley

1 can tuna fish; $\frac{1}{2}$ cup washed rice; $\frac{1}{2}$ cup grated carrots; 2 tbsp. onion; $\frac{1}{4}$ tsp. curry powder; 1 slightly beaten egg; 1 can cream of mushroom soup; 1 cup water.

Combine. Makes 12 balls. Put in buttered dish, pour over soup which has been heated. Bake 350° F for 30 to 40 min. Turn once.

Baked Salmon Loaf

Laura Parsons

$1\frac{1}{2}$ cups milk; 2 slices bread; 4 tbsp. butter; 1 can salmon (red or pink); 2 eggs; $\frac{1}{2}$ tsp. salt.

Heat milk, bread and butter in a pan over low heat. Remove bones from salmon. Beat eggs, and mix with salmon, salt, milk, bread and butter, stirring well. Bake in greased bread pan in moderate oven 350° F for 1 hour. Serve hot or cold.

Hamburg with Corn and Tomato Sauce

Estella Powers

1 medium onion, cut fine; 1 lb. hamburger; 1 can corn; 1 can tomato soup.

Fry onion in fat until tender, but not too brown. Add hamburger, tomato soup and $\frac{1}{2}$ can water and simmer 15 min. Add corn and cook 5 min. more. This can be done in a large spider. Serve with mashed potato.

Italian Meat Balls

Phyllis Webb

1 lb. ground beef; $\frac{1}{2}$ lb. ground pork; 2 cans tomato paste or home canned tomatoes; 1 can tomato juice; salt and pepper to taste; 2 large onions; whole clove or garlic. Cut 2 or 3 pieces of garlic into tomato juice. Add rest of garlic, cut fine into meat, also 4 slices of bread, salt and pepper and 4 tbsp. grated cheese. Make into small balls and fry in olive oil, then add to hot tomato juice and simmer for 2 hours. This is enough for 2 lbs. of spaghetti.

Barbecue Sauce

Rowena Golash

$\frac{1}{2}$ cup vinegar; $\frac{1}{2}$ cup salad oil; 1 tsp. grated onion; 1 tsp. Worcestershire sauce; 1 tsp. salt; $1\frac{1}{2}$ tsp. tomato paste; $\frac{1}{4}$ tsp. dry mustard sauce; $\frac{1}{2}$ clove of garlic minced. Pour over meat and broil or roast.

Spaghetti Sauce

Mrs. Kenneth Stone

1 small can tomato juice; 1 can tomato paste; 2 tbsp. grated cheese; 1 large onion cut in small pieces; 2 cloves of garlic; 2 bay leaves; 1 tsp. salt; $\frac{1}{2}$ tsp. pepper; 1 tsp. red pepper; 1 pinch baking soda; 1 cup water. Combine ingredients and simmer until it is fairly thick (about 3 hours). After sauce has cooked, about 2 hours, add meat balls browned in frying pan or Italian salami cut in small pieces.

Spaghetti Sauce

Mrs. Millard Hathaway

Pork of some kind must be used for flavor. A raw back bone of pork loin or 1 pork chop or if neither are available, a small piece of salt pork is used. It must be chopped fine and rendered in olive oil before any ingredients are used, then remove rendered salt pork. If the other pork pieces are used, they should be browned after the onions.

Put olive oil in skillet, chop 1 good sized onion and brown slightly with 1 good sized clove of chopped fine garlic. Add pork pieces, 1 lb. of hamburger and brown. Add 1 large can of Italian tomatoes, 1 tsp. salt, $\frac{1}{4}$ tsp. black pepper, 1 tsp. sweet basil and a little water. Mash tomatoes in skillet slightly and simmer. Add water occasionally when sauce appears to get thick. Simmer for about 2 hours, then add a cup or more of cut up mushrooms. Simmer 2 more hours and add a can of tomato paste. Cook about 20 min. and it is done.

Yorkshire Pudding (to serve with Roast Beef)

Mrs. Earl Brewer

2 eggs; 1 cup flour; $1\frac{1}{4}$ cups milk; 2 tbsp. juice of roast beef. Beat eggs, add salt, milk and flour and beat thoroughly. Grease a quart baking dish or muffin tin thoroughly. Add the juice of beef. Then pour batter into dish until $\frac{2}{3}$ full. Bake in hot oven 450° F for 15 min. Reduce heat to 350° F and finish baking.

CASSEROLE AND LUNCHEON DISHES

For she must boil
And she must broil
And she must toil
All for the sake of the home.

Skillet Dinner

Mrs. Homer Boisvert

2 tbsp. fat; 1 cup chopped onion; $\frac{1}{2}$ lb. ground beef; 1 cup sliced carrots; 4 ounces noodles; 1 qt. water; 2 tsp. Worcestershire sauce; 1 tbsp. salt; $\frac{1}{2}$ tsp. pepper; parsley.

Melt fat in skillet. Add onion and beef and cook until brown, about 10 min. Add carrots, noodles and water. Cover and simmer over low heat about 45 min. Add sauce, salt and pepper. Mix light. Arrange on hot platter.

Spicy Red Kidney Beans

Mrs. Alex Ferreira

1 lb. dried kidney beans; 2 qt. water; 1 tbsp. bacon fat; 1 med. sized onion; 1 can tomato soup; 3 tbsp. Worcestershire sauce; salt and pepper to taste; clove of garlic, if desired.

Wash beans and soak in water over night, simmer about 2 hours. There should be $1\frac{1}{2}$ cups of liquid left in beans. Add bacon fat, onion cut fine, Worcestershire sauce, salt and pepper. Continue to cook for another hour or until well blended. $\frac{1}{2}$ hour before serving add tomato soup. This is a Portuguese dish and is served as a main course with plain or Western omelets.

One Dish Meal

Doris W. Tilley

Cook 2 cups dried lima beans in salted water until tender and thick. Add 1 cup strained, stewed or canned tomatoes; salt and pepper; 1 tbsp. chopped green pepper. Place in casserole. Top with bacon and bake 30 min. in moderate oven.

Creamed Potatoes Supreme

Mrs. Hastings Hill

4 med. sized white potatoes, peeled and cooked; 1 tbsp. minced onion; 1 can condensed Cream of Chicken soup; $\frac{2}{3}$ cup milk; grated cheese; salt and pepper.

Dice potatoes, combine them with the chicken soup, milk, onion and seasoning. Place potatoes in greased baking dish, sprinkle generously with grated American cheese and bake in 400° F oven until well browned. Serves 4

Braised Liver with Vegetables (Beef or Pork Liver)

Esther Warner

Cut liver into $\frac{1}{2}$ " slices. Roll in seasoned flour. Brown in a small amount of hot fat, with desired amounts of chopped onion, celery and carrots. Add a very little water and cover with canned tomatoes. Season with salt and pepper. Cover and cook in moderate oven 350° F for $1\frac{1}{2}$ hours.

Minnesota Meat Dish

Eleanore E. Mason

1 lb. hamburger and 1 onion sliced thin, brown and cook well. Put in baking dish and add 1 cup raw rice, salt to taste, 1 bunch celery cut in small pieces, 1 can mushroom soup, plus 3 cans water, 1 tbsp. soy or Worcestershire sauce. Mix well, bake 2 hours at 250° F. Stir often.

Cabbage Rolls

Marojrie Ronka

1 head cabbage; 1 lb. ground meat (hamburger); 1 small onion; 2 cups boiled rice; 1 tsp. salt; $\frac{1}{2}$ tsp. pepper.

Remove about 12 leaves from cabbage. Boil them 5 min. in salted water. Mix rice, meat, chopped onion, salt and pepper. Make into small balls. Roll balls in cabbage leaves, fasten with tooth picks and fry in salt pork fat or butter until brown. Pour $\frac{1}{2}$ cup water over, cover and cook slowly 1 hour. More water may be added during cooking if necessary. Sprinkle with parsley and serve.

Noodles and Tuna Casserole

Mrs. Harvey Cranston

Cook 1 pkg. of noodles in 2 qts. water and 1 tsp. salt until tender. Drain. Add 1 can of tuna, $\frac{1}{2}$ can water, 1 can mushroom soup, mix together and sprinkle with grated cheese. Brown under broiler or in hot oven. Serves 5 or 6.

Tomato and Cheese

Estella Powers

1 can tomato soup, heat in double boiler. Add pinch soda and stir. Slice pkg. Velveta cheese and stir in soup until melted. Add $\frac{1}{2}$ cup milk and 1 beaten egg. Serve on crackers.

California Chicken

Helen Drake

1 can tuna fish; 1 can peas, carrots; boiled potatoes; onion; salt and pepper; 2 cups thin white sauce; cracker crumbs. Bake until crumbs are brown.

Very good!
Substitute meat to 1 lb., 1 onion to 2 small or $1\frac{1}{2}$ big.

American Goulash

Mrs. Arthur LaMagdelaine

3 slices bacon; 1 lb. hamburger; 1 large onion; 1 can red kidney beans; 1 pt. tomatoes; salt and pepper.

Cut bacon in small pieces and cook until crisp. Remove bacon and brown the meat in the fat. Add onion, pieces of bacon, beans and tomatoes. Simmer until meat is tender and add salt and pepper.

Ham and Rice Casserole

Mrs. Winnie

2 cups chopped ham; 1 cup boiled rice; 2 eggs; $\frac{1}{2}$ cup milk; 1 tbsp. chopped onion; 2 tbsp. chopped green pepper; $\frac{1}{2}$ tsp. salt and pepper.

Mix, bake in buttered mold set in pan of hot water for 40 minutes.

Hot Dish

Louise Porter

Take any left over bits of meat (beef, ham or lamb) and put through medium food chopper to make 3 cups. Add 1 undiluted can of vegetable soup and a small amount of beef gravy seasoned and mixed. Place in casserole topped with bread crumbs and dotted with butter. Bake 1 hour.

Tuna Fish Casserole

Mrs. H. Baker

4 tbsp. butter; 1 slice onion, chopped (if desired); 5 level tbsp. flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{8}$ tsp. pepper; $1\frac{3}{4}$ cups boiling water; 2 crushed chicken bouillon cubes; $\frac{1}{2}$ cup milk; 1 can tuna fish; 1 cup cooked potato, diced; 3 hard boiled eggs.

Cook onion and butter 2 min., add flour, salt and pepper, and stir until smooth. Add water, bouillon cubes and milk. Stir until sauce boils, then add tuna fish, eggs and potato. Season if necessary. Put in casserole and bake about $\frac{1}{2}$ hour.

Italian Spaghetti

Marjorie Ronka

$\frac{1}{2}$ lb. salt pork; 2 lbs. hamburger; 6 med. onions (chopped fine); 1 clove garlic, finely cut, if desired; 2 tsp. salt; pepper to taste; 1 large can Italian tomatoes or 2 small; 2 cans tomato paste; 1 tsp. crushed chili pepper, or less; fine Parmesan cheese; $1\frac{1}{2}$ lbs. spaghetti.

Render pork. Remove pork and brown onions and meat. Add tomatoes, garlic and paste. Cook slowly 2 hours. Boil spaghetti in salted water. Drain and serve with meat sauce and sprinkle with fine cheese.

Luncheon Meat

Olive Damon

To 2 cups cream sauce add $\frac{1}{2}$ cup grated cheese, and 1 cup drained peas. Fry 6 strips bacon; 3 medium onions sliced; 1 green pepper, chopped; $\frac{1}{2}$ can spam, chopped. Combine all ingredients and serve on hot buttered toast.

Macaroni Fluff

Mrs. Flora Emrick

2 cups dry macaroni; 2 cups bread crumbs; $\frac{1}{2}$ lb. cheese, cut fine; 1 chopped onion; 1 chopped green pepper; butter size of an egg; salt and pepper to taste. Cook and blanch macaroni. Beat well 3 eggs. Add nearly 1 qt. of milk and the rest of the ingredients. Set pan or casserole in pan of hot water and bake 45 minutes.

Egg and Tomato

Louise Porter

8 hard boiled eggs, cut fine and stirred in 3 tbsp. of melted butter and $2\frac{1}{2}$ tsp. of flour; $\frac{1}{2}$ cup cream; salt, pepper and red pepper to taste; $\frac{1}{2}$ pt. strained tomatoes with a little soda stirred in so cream won't curdle. Top with bread crumbs and $\frac{1}{2}$ cup thinly sliced old cheese. Place in casserole. Dot with butter and bake in hot oven for 20 minutes.

Shrimp Creole

A Friend

1 lb. shrimp; 3 tbsp. butter; 1 cup chopped onions; 1 cup chopped green peppers; 1 chopped clove garlic; $\frac{1}{4}$ tsp. paprika; 1 can tomato sauce; salt and pepper.

Peel shrimp, remove sand veins. Mix and stir in melted butter, onion, green pepper and garlic. Let simmer until pepper is tender. Add tomato sauce, salt and pepper and boil 5 min. Add raw shrimp to this and boil not over 10 min. Serve over steamed rice.

Stuffed Green Peppers

Mrs. John Larkin

6 green peppers; 2 cups ground ham or shoulder, that has been baked with brown sugar and cloves; 1 small minced onion; pepper; 1 cup cooked rice; moisten well with ketchup.

Wash peppers, cut piece from stem end of each and remove seeds. Parboil in boiling salted water 5 to 8 min. or until almost tender. Stuff each pepper. Place in shallow baking dish containing a small amount of water. Bake in moderate oven 375° F for 25 to 30 min. or until browned.

Golumpkis (Cabbage Rolls; Pressure Cooker Delia Bickford

1 lb. chopped beef; 1 tsp. salt; $\frac{1}{2}$ tsp. pepper; 2 tbsp. chopped onion; 1 cup rice (cooked); 1 egg; 8 large cabbage leaves; 1 can tomato soup; 1 cup water.

Pour boiling water over cabbage leaves. Let stand for 5 minutes. Season meat, add onion, rice and egg. Roll a portion of filling into each leaf, fasten ends with tooth picks. Place the cabbage rolls in pressure pan. Pour tomato soup and water over rolls. Cover, set control at 10, cook 8 minutes after control jiggles. Let pressure go down normally. Serves 4.

Chicken Casserole

Marion H. Purrington

Cut 1 cooked chicken into cubes and spread in flat pan. Cover with dressing:— $1\frac{1}{2}$ qts. bread, cubed and toasted; 2 tbsp. minced onion; $1\frac{1}{2}$ tsp. sage or poultry seasoning; $\frac{3}{4}$ cup melted shortening or oleo; $\frac{1}{2}$ cup clear broth; pepper and salt to taste. Thicken 1 qt. clear broth to which 4 tbsp. each of chicken fat and flour have been added. Pour hot gravy over dressing mixture just before putting in oven. Bake about 30 minutes. Smaller amounts of left over chicken and less dressing and broth makes a good dish for a small family.

Haddock a la Rarebit

Connie West

1 cup milk; 2 tsp. mustard; 2 cups cheese, cut fine; 1 tbsp. butter; $\frac{1}{3}$ cup flour; $\frac{1}{2}$ tsp. salt.

Heat milk and stir in flour, mustard and salt, sifted together. When thickened a little, stir in the cheese and when that is melted add 1 tbsp. butter. Pour over haddock fillets and bake 30 minutes.

Baked Beans

Lillian Breen

1 lb. pea beans; $\frac{1}{2}$ lb. salt pork; 1 med. sized onion; $\frac{1}{2}$ tsp. dry mustard; dash salt; 1 cup molasses.

Soak beans over night. Rinse, add salt pork and onion and boil until beans are soft. Add mustard, salt and molasses. Put in baking dish and bake 2 hours. Sometimes more molasses is needed. I season mostly to taste.

Baked Cheese Sandwich

Sarah T. Shea

4 slices white buttered bread. Make sandwiches using sliced cheese. Place top slice of bread, butter side up. Cut in wedges and fit into casserole or square dish. Beat 2 eggs into 1 qt. milk; 1 tsp. salt; dash of pepper. Pour over sandwiches and bake at 300° F about 35 minutes or until done. Serve immediately.

Liver Dumplings

Meta Bradford

1 lb. fresh beef liver, with all skin taken off, put through chopper. Soak 1 slice of stale white bread. Squeeze out dry. 3 tbsp. flour; 1 onion, chopped fine; add little parsley, chopped fine; salt and pepper to taste; 2 eggs. Mix all this with a fork, when all mixed scoop out with a spoon and drop in boiling salted water, if it falls apart add more flour. These are good with sauerkraut. If any are left over, slice them and fry. Makes about 12. Fry bread crumbs in butter until light brown, sprinkle on top of dumplings. You can add chopped onion with this and fry.

Chicken Creole

Mrs. Kenneth Taylor

3 tbsp. butter or chicken fat; 4 tbsp. flour; 1 cup chicken stock; 1 cup tomatoes; $\frac{1}{2}$ tsp. salt; $1\frac{1}{2}$ cups cooked chicken; 2 tbsp. chopped green pepper; 2 tbsp. chopped onions; $\frac{1}{2}$ cup cooked rice; $\frac{1}{2}$ cup cracker crumbs; 2 tbsp. butter, melted.

Melt 3 tbsp. of butter and add flour. When blended add stock and tomatoes. Cook until creamy sauce forms. Stir constantly. Add salt, chicken and seasonings. Add rice. Pour into shallow buttered baking dish. Sprinkle with crumbs which have been mixed in the melted butter. Bake 20 minutes in moderate oven.

Golompki

Mrs. David Sikop

Cook 2 cups rice. Fry onions and peppers together and add to rice. Add 1 lb. hamburger. Parboil cabbage leaves and wrap around spoonful of rice mixture. Pour 1 can tomatoes over top of Golompki and bake in slow oven 350° F about 1 hour. Add water if necessary.

Tuna Casserole

Marjorie P. McKusick

1 can mushroom soup; 1 can tuna fish; 1 cup white sauce; 1 can peas (drained) or 1 pkg. frozen peas (cooked); 4 hard cooked eggs; potato chips.

Make white sauce by mixing 2 tbsp. flour with 2 tbsp. melted butter. Add 1 cup milk and stir over low heat until smooth. Add mushroom soup and stir until smooth. Add tuna fish, peas and eggs which have been cut into small pieces. Put in casserole. Break potato chips fine and sprinkle over top. Bake until brown.

Lima Beans Con Carne

Amy F. Ross

Melt 2 tbsp. of butter or other cooking fat in a skillet, add 1 small finely chopped onion, cook until lightly browned and transparent. Add 1 lb. ground beef or shoulder. Add 2 cups canned tomatoes. Cook slowly until onion and meat are tender and thoroughly cooked through. Add 2½ cups of cooked green lima beans and heat for 10 minutes longer. Serve it with hot French bread or rolls preheated in oven. This makes a complete one dish meal.

Luncheon Bread Ring

Mrs. George E. Brown

6 cups soft bread crumbs; 1 tbsp. minced parsley; salt and pepper to taste; 1 onion, minced; 3 eggs, slightly beaten; 3 tbsp. drippings or margarine.

Moisten the crumbs, add seasoning, brown onions in drippings and combine. Add eggs, mix well, fill buttered ring mold and bake in moderate oven 375° F for 25 to 30 min. Unmold ring and fill with creamed meat or vegetables.

Pigs in Blanket

Mrs. Stephen Golash

2 cups flour; ¼ tsp. salt; 1 egg; 4 tbsp. milk.

Sift flour and salt. Beat egg until foamy and add warm milk. Pour into flour and mix. Form into ball like pie crust and roll as thin as possible. Cut out round circles with a large glass and fill with your sauerkraut, cottage cheese or prune filling. Then fold in half and seal both edges. Bring a saucepan of water to a boil and boil each one for 10 min. Be sure the water is boiling. Drain on a dish towel or some absorbent cloth, and fry in melted butter.

Prune Filling

Boil prunes until soft and take out stones. Then they are ready to use for filling.

Cottage Cheese Filling

Add one egg to cottage cheese, and a pinch of salt and beat until creamy.

Sauerkraut Filling

Wash a can of sauerkraut in cold water about 3 times. Melt some butter in a frying pan and season the sauerkraut with salt and pepper and fry with onion cut up in small pieces; until tender about 20 min.

Dinner-in-a-Dish

Mrs. Lena Dufresne

4 tbsp. butter; 1 medium onion, chopped; 2 green peppers, sliced. Boil pepper 10 minutes; 1 lb. hamburger; $1\frac{1}{2}$ tsp. salt; $\frac{1}{4}$ tsp. pepper; 2 eggs; 2 cups fresh cut corn; 4 medium tomatoes, sliced; $\frac{1}{2}$ cup dry bread crumbs.

Put butter in skillet and lightly fry peppers and onion for 3 min. Add the meat and blend thoroughly. Add seasonings. Remove from fire. Stir in egg and mix well. Put 1 cup corn in baking dish, then half the meat mixture, then a layer of sliced tomatoes. Then another layer of corn, meat and tomatoes. Cover with crumbs. Bake in a moderately hot oven 375° F for 35 minutes.

Scrambled Eggs

Connie West

6 eggs; $\frac{3}{4}$ tsp. salt; $\frac{1}{4}$ lb. American cheese; $\frac{1}{2}$ cup cracker crumbs; 1 small chopped onion; 2 tbsp. butter or margarine; $\frac{1}{3}$ cup milk; few grains pepper.

Beat eggs slightly; add onion, milk, salt, pepper. Grate cheese and add. Add cracker crumbs. Mix well. Melt butter or margarine; add egg mixture. Cook over low heat or boiling water, stirring gently, to loosen eggs from bottom and sides of pan during cooking. Serves 4 or 5.

Yummy Brown Potatoes

Sylvia Clark

3 cups finely chopped cold cooked potatoes; 3 tbsp. flour; 1 tbsp. diced onion; 1 tbsps. green pepper; $\frac{1}{2}$ cup top cream; 1 tsp. salt; $\frac{1}{8}$ tsp. pepper; 3 tbsp. butter. Make large patties and put in frying pan with the butter. Cook slow and turn once so both sides are golden brown.

Tuna Fish Casserole

Mrs. F. Vecchione

1 can tuna; 1 can cream mushroom soup; 1 cup milk; 1 cup potato chips (crunched up). Mix ingredients together and bake in buttered casserole 20 minutes in 350° F oven.

Chop Suey Corn Soya

Florence Payne

1 lb. diced, cooked, fresh meat; $\frac{1}{3}$ cup flour; 1 cup sliced onion; 1 cup cooked rice; 2 cups meat stock; 3 tbsp. soy sauce; 3 cups celery strips.

Brown meat in heavy pan. Sprinkle with flour stirring until each piece is covered. Stir in stock and soy sauce. Cook until tender. Add onion and celery. Cover and simmer 30 min. Add 1 cup rice cooked. Serve with corn soya shreds for noodles.

Cheese Souffle

Maude Sanderson

3 level tbsp. flour; 3 level tbsp. butter; 3 eggs; 1 cup milk; 1 cup grated cheese; salt and pepper; $\frac{1}{2}$ level tsp. baking powder.

Melt butter and add flour in saucepan. Add milk slowly; blend, boil. Add cheese, salt and pepper and cool. Beat eggs, yolks and whites separately, add yolks to cheese mixture, blend thoroughly. Add baking powder to egg whites and beat stiff. Fold into first mixture and turn into deep buttered dish. Bake in moderate oven 75 minutes and serve at once.

Tuna Noodle Casserole

Norma Packard

Arrange in layers in buttered casserole dish cooked noodles, tuna fish and cream soup (cream of celery, chicken, mushroom or most any cream soup) diluted with a little milk to give the casserole added flavor instead of plain white sauce.

Lima Beans en Casserole

Mrs. Chester Dadmun

1½ cups lima beans; ¼ lb. sliced bacon; 1 cup milk; 2 medium sized onions; 1 green pepper; salt and pepper.

Soak the beans overnight in water to cover. In the morning boil until soft and drain. Sear the bacon in a hot frying pan; remove from pan and add the onions and seeded green peppers, sliced. Cook these until soft. In a greased casserole place a layer of beans sprinkled with onions, small pieces of the bacon, and sparingly with salt and pepper; repeat until all is used. Over this pour the milk and bake at 400° F for 15 to 30 min. Serves 6 to 8.

Oysters Tettrazzini

Marcia Graves

Thaw 2 pkgs. frozen oysters or 1 qt. fresh; drain, save juice. Cook 8 oz. pkg. spaghetti. Makes 4 cups medium cream sauce, use ½ milk and ½ cream. Add 2 tsp. prepared mustard; ½ cup oyster juice, salt, now sprinkle oysters with salt, paprika, parsley; tabasco; wrap raw bacon (lb.) around and hitch with toothpicks. Put on broiler rack, bake slowly 325° F oven until bacon is crisp. Don't overcook. Remove toothpicks. Grate 1½ cups sharp cheese. Put layer spaghetti in casserole, then oysters, then some sauce, then cheese—repeat. Bake 350° F oven 30 min. Sprinkle with parsley.

Baked Beans

Mrs. Theron Dewey

3 cups beans (soaked over night). Bring to a boil and boil 5 to 10 minutes. Pour off water and rinse with hot water. Cover with fresh hot water and add ½ cup brown sugar, 1½ tsp. prepared mustard; 1½ tsp. salt; ¼ cup maple syrup or little molasses; ⅛ lb. salt pork, if desired. Return to stove and boil until just getting tender. Put in baking dish, cover and bake or complete the entire cooking slowly on top of stove or in deep well. Either method comes out equally well. Add water if necessary.

Scalloped Corn

Helen Drake

Butter baking dish. Arrange layer of canned or cooked corn. Dot with butter, salt and pepper, and sprinkle with bread crumbs, and repeat until dish is full. Add milk to within ½ inch of top layer. (Add onion if desired.) Bake until thoroughly heated and crumbs are brown.

Escalloped Corn

Norma Kellogg

1 pt. corn; $\frac{1}{2}$ cup cracker crumbs; 4 tbsp. grated cheese;
 $\frac{2}{3}$ cup milk; 1 egg; 2 tbsp. butter; paprika; salt.
Mix all thoroughly. Bake 35 minutes in oven 425° F.

Williamsburg Clam Chowder

Mrs. Hastings Hill

1 can minced clams; 1 can condensed cream of celery soup;
 $\frac{1}{2}$ tsp. finely minced onion; salt and pepper to taste.

Combine all ingredients, heat to boiling point, serve with
crackers. Serves 3.

Pea Soup

Marion Hosford

Soak 1 cup split peas in 2 qts or more of water over night.
Drain in the morning, add $2\frac{1}{2}$ qts. cold water, small piece of
pork, cut in slices. $\frac{1}{2}$ cup carrots, $\frac{1}{2}$ cup celery, 2 onions, all
cut fine. Put all together and cook 2 or 3 hours. Add 1 tbsp.
flour, $1\frac{1}{2}$ tsp. sugar, 3 tsp. salt. Mix all together and add 1 pt.
top milk. Add to other ingredients.

French Onion Soup

Harriet Culver

3 med. onions, sliced thin; 2 tsp. butter; 4 cups bouillon;
4 slices hard toast; $\frac{1}{2}$ cup cheese; salt and pepper.

Heat onions in fat, over low heat about 10 min. or until
lightly browned. Stir to cook evenly. Add bouillon, simmer
covered about 15 min. Add salt and pepper. Serve in bowls.
Place a round of toast on top and sprinkle with grated cheese.

Parsnip Stew

Doris W. Tilley

1 large potato; 5 parsnips; 1 onion; 4 cups milk; large
piece of butter.

Wash, pare and cut parsnips in 1 inch slices. Cook 15
min. Add sliced, peeled potato and onion, cut in slices. Boil
15 min. longer or until vegetables are done and liquid boils
down to about 1 cup. Add milk, butter and seasoning and let
boil up once. Serve hot.

Beef Stew

Phyllis Lloyd

1 lb. beef stew meat cut in cubes; 2 onions, sliced; 6 potatoes, diced; 6 small carrots, diced; 1 med. can green beans; 4 parsnips, diced; 1 tbsp. chopped parsley; salt, pepper, flour; 2 to 4 tbsp. fat; 1 small cabbage, diced.

Sprinkle the meat with salt, pepper, and flour; brown it in the fat. Add water to cover. Cover pan and cook slowly until meat is beginning to get tender, about 1 hour. Add the cabbage, onions, carrots, parsnips, and green beans and cook $\frac{1}{2}$ hour. Add the potatoes $\frac{1}{2}$ hour before serving. Add parsley. This has been handed down through the years in the Sontag family.

Kidney Bean Soup

Mrs. Alex Ferreira

1 lb. red kidney beans. Soak over night in 3 qts. of water. Boil beans until soft; press through sieve. Add 2 lbs. cabbage, shredded; 8 med. sized potatoes, diced into 1 inch pieces; 1 pt. water; 1 tbsp. bacon drippings. Season with salt and pepper to taste. Cook until cabbage and potatoes are well done. Longer cooking improves the flavor. Note:— This is a Portuguese soup and kale is often used in place of cabbage.

Potato Pancakes

Mrs. Robert Sabo

6 med. sized raw potatoes, grated; $1\frac{1}{2}$ cups of flour; 1 med. onion, grated; 2 eggs; salt and pepper to taste.

Mix altogether. Drop by spoonful into a skillet containing about a quarter of an inch hot fat. Fry until golden brown.

Potato Pancakes

Anna Sornborger

2 cups raw potatoes, grated not too fine; 2 eggs, well beaten; 2 tbsp. flour; 1 tsp. baking powder; 1 tsp. salt.

Pare potatoes, let stand before grating. Grate into mixing bowl. Add eggs and dry ingredients. Drop on hot, well greased griddle. Makes about 12 large cakes.

Welch Stew

Vivian Black

Fry 3 or 4 onions in bacon fat. Add 1 lb. hamburger and fry until brown. Add 1 can kidney beans and 1 can tomato soup undiluted and simmer slowly. Wonderful when cooked out of doors.

CANDY

"Sweets to the Sweet"
Shakespeare

Peanut Butter Fudge

Marion Hosford

4 cups granulated sugar; 1 cup milk; 2 good tbsp. peanut butter; salt. Cook until it forms a ball in water. Take from fire; add small tsp. vanilla. Stir until it begins to thicken; turn into pan.

Maple Candy

Mrs. Percy Culver

1½ cups maple syrup; 2 cups white sugar; 2/3 cups milk or cream. Boil 12 minutes; beat as for fudge.

White Candy

Mrs. Leslie Packard

2 cups granulated sugar; ¾ cups evaporated milk; butter size of an egg.

Let boil 9 minutes stirring constantly. After boiling point is reached count time. Remove from fire and add 2 heaping tbsp. of marshmallow fluff and 1 cup cut up walnut meats. Add 1 tsp. vanilla, stirring constantly. Put in buttered pan and cut when cool.

Peanut Butter Balls

Hallie Kittell

1 cup peanut butter; 1 lb. brown sugar. Mix with fingers; add enough milk or cream to moisten for shaping into small balls in the palm of your hand.

Popcorn Balls

Carrol Tower

10 qts. popped corn; 1½ cups brown sugar; 1½ cups white sugar; 1 cup molasses; 1 cup water; 4 tbsp. butter.

Boil until it forms a hard ball in cold water. Then add: ½ tsp. soda; 2 tbsp. vinegar; 1 tbsp. salt.

Fudge

Olive Damon

3 cups sugar; 2 sq. chocolate; 3 tbsp. butter; ¾ cups milk; 1 tsp. vanilla; 1 cup nutmeats.

Boil until it forms a soft ball or 238° F. Remove from heat and beat; add butter, vanilla and nuts.

Fruit Candy

M. R. Marks

3/4 cup dried apricots; 3/4 cup shredded cocoanut; 1/2 cup nut meats; 1/2 tsp. grated orange rind; 1/2 tsp. grated lemon rind; 1 tbsp. lemon juice.

Wash the apricots and steam for five minutes. Put apricots, cocoanut and nuts through a food chopper. Add the rind and juice and knead until well blended. Shape into balls or patties and roll in granulated sugar. Let stand at least 24 hours for flavors to blend.

Maple Fudge

Marguerite Otis

2 cups maple syrup; 1 tbsp. light corn syrup; 3/4 cup thin cream; 3/4 cup butternut or walnut meats coarsely chopped.

Stir constantly maple, corn syrup and cream in sauce pan over low flame until it boils. Continue cooking without stirring until it forms a soft ball in water. When lukewarm beat until it thickens and loses gloss. Add nuts, pour in greased pan. When cold cut in squares. (I double this).

Fruit Penuche

Emily Tower

4 cups brown sugar; 1 pkg. or can chopped fruits; 1 cup milk; butter the size of a walnut.

Cook sugar and milk until a soft ball forms in cold water. Take from fire; add butter and chopped fruits. Stir until creamy. Drop by spoonful on greased pan.

Peanut Popcorn Squares

Helen K. Leonard

1 cup white sugar; 1/2 cup light molasses; 1/2 cup white corn syrup; 1/2 cup water; 1/4 tsp. salt; 3 tbsp. butter; 1 tsp. vanilla; 4 qts. popped corn (unsalted); 1 cup plain roasted peanuts.

Mix sugar, molasses, syrup, water and salt in 3 qt. saucepan. Cook over medium heat, stirring constantly, until mixture boils. Boil gently until it forms a hard ball in cold water about (260° F). Remove from heat and add butter and vanilla. Stir thoroughly. Mix together peanuts and popped corn. Pour sugar mixture evenly over corn and peanuts and mix well with a wooden spoon. Pack mixture in a buttered oblong pan. Cool and cut in squares.

Never Fail Fudge

Vivian Black

2 cups sugar; 2 heaping tsp. corn starch; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ tsp. salt; 2 rounded tbsp. cocoa; butter size small egg.

Let melt slowly. Bring to hard bubble all over and boil 2 minutes by clock. Stir constantly. Remove from fire, add 1 tsp. vanilla and beat until thick (7 minutes). Add nuts and pour in pan.

Fudge

Louise Warner

2 pkgs. (7 oz.) semi-sweet chocolate; 1 $\frac{1}{3}$ cups condensed milk; 1 tsp. vanilla; 1 cup nut meats (salted Spanish peanuts may be used in place of nut meats).

Melt chocolate in top of double boiler. Add canned milk and stir until well blended. Remove from heat. Add nut meats and vanilla. Pour into buttered pan. Chill for 3 or 4 hours. When firm cut into squares.

Fudge

Mrs. G. Childs

2 cups sugar; $\frac{2}{3}$ cup milk; 2 tbsp. karo; 2 sq. chocolate. Let this come to a boil and then take off. Add 2 tbsp. chocolate. Let this come to a boil and then take off. Add 2 tbsp. oleo; 3 tbsp. marshmallow; nuts; $\frac{1}{2}$ tsp. vanilla. Then beat until it begins to harden. Pour into a pan.

Fudge

Louise Goodhue

3 cups white sugar; either 3 heaping tbsp. cocoa or 3 sq. chocolate; 1 cup milk; 3 tbsp. karo.

Let boil hard. When firm tested in cold water remove from stove and let cool at room temperature until you can hold your hand on the bottom of dish. Then add $\frac{1}{2}$ tsp. salt, lump of butter and 1 tsp. of vanilla. Beat, not stir, until it piles up when a spoon full is poured back into the dish. Then pour into buttered 8 x 8 pan.

Potato Cream Candy

Helen Kellogg

1 medium sized potato, boiled tender and mashed. 1 lb. confectioner's sugar; $\frac{1}{4}$ lb. cocoanut; 1 tbsp. butter. Beat all together with a fork. Add vanilla. Beat again, put in buttered pan. Melt $\frac{1}{4}$ lb. unsweetened chocolate and pour over it.

Penuche

Sandra Kellogg

1 lb. of light brown sugar; 1 cup white sugar; 1 cup light cream; dash salt. Cook until it forms a soft ball in cold water. Cool and beat with electric beater if a smooth candy is desired. Add 1 cup of butternut meats (or any nut meats); vanilla.

PICKLES, RELISHES AND PRESERVES

"Peel your onions and shed a tear
For pickling time is drawing near."

Pepper Relish

Mrs. Walter Swingington

12 green tomatoes; 4 green peppers; 4 onions. Chop fine, put on $\frac{1}{2}$ cup salt and let stand over night. Squeeze dry. Add 1 cup sugar; 2 cups vinegar. Stir well and put in jars. No cooking.

Small Cucumber Pickles

Mary Cross

Put in bottom of quart jar 1 tbsp. sugar; 1 tbsp. salt; 1 tbsp. white mustard seed. Fill jar with freshly washed small cucumbers. Fill jar with vinegar and seal.

India Relish

Hazel Warner

1 peck green tomatoes; 1 large head cabbage; 6 medium onions; 6 to 8 sweet red peppers; 6 sweet green peppers; 1 cup salt.

Chop vegetables, add salt and let stand over night. In the morning place in cloth and squeeze or drain fairly dry. Place mixture in kettle and add: 8 cups sugar; 2 tbsp. mustard seed; 1 tbsp. whole cloves; 1 stick cinnamon (broken). Vinegar to cover (about 2 qts).

Combine ingredients, tie cloves and cinnamon in cloth bag, and cook gently about 25 minutes, stirring often. Seal while hot.

Ice Water Pickle

Barbara Mason

1 qt. vinegar; 1 cup water; $\frac{1}{2}$ cup salt; 1 cup sugar. Boil together and cool.

Cut about 15 medium cucumbers into quarters lengthwise and soak in ice water for three hours. Fill jars with cucumbers and cooled brine. Add slice of onion and $\frac{1}{2}$ tsp. each of celery seed and mustard seed to each pint jar. Seal.

Crisp Sliced Pickles

Phyllis Webb

4 qts. sliced thin cucumbers (medium sized); 6 medium white onions, sliced; 3 cloves garlic; 1 green pepper; 1 sweet red pepper; $\frac{1}{2}$ cup salt; 3 cups distilled white vinegar; 5 cups sugar; $1\frac{1}{2}$ tsp. turmeric; $1\frac{1}{2}$ tsp. celery seed; 2 tbsp. mustard seed. Mix sliced cucumbers, onions, garlic and peppers. Add salt and cover with cracked ice. Let stand 3 hours, drain. Combine remaining ingredients; pour over cucumber mixture. Heat to boiling, seal in sterilized jars. Makes 8 pints.

Kennebunk Pickles

Eva Damon

1 small cabbage; 1 bunch celery; 1 qt. onions; 2 green peppers; 2 red peppers; 2 lbs. green tomatoes; 2 lbs. red tomatoes.

Chop and stand over night with 6 tbsp. salt. Drain and add 3 cups brown sugar; 1 qt. vinegar; 1 tsp. cinnamon; 1 tsp. cloves; 1 tsp. dry mustard (in bag). Boil $\frac{1}{2}$ hour. Seal.

Piccalilli

M. R. Marks

1 pk. green tomatoes ground; 1 small cabbage—white or red, chopped; 3 red and 3 green peppers.

Boil the chopped tomatoes in salt water for 20 minutes and drain. Add other chopped vegetables to the tomatoes and 2 (or 3 to taste) cups of sugar and 2 bags of mixed spices. Add enough vinegar to cover and bring to a boil. Add a little more salt before boiling if desired. Seal hot.

Mustard Pickle

Eva Damon

1 qt. onions (small); 2 qts. green tomatoes; 2 qts. cucumbers (small); 2 heads of cauliflower; 6 green peppers.

Cut into small pieces and let stand over night in brine made from 1 cup salt and water to cover vegetables. Boil in brine $\frac{1}{2}$ hour.

Make a paste of 2 qts. of vinegar; $2\frac{1}{2}$ cups brown sugar; 1 cup flour; 3 tbsp. dry mustard; 1 tbsp. turmeric. Cook 20 minutes.

Pour off brine and drain vegetables. Add vegetables to mustard sauce. Let all come to boil. Place in jars while hot and seal.

Sweet Pickle

Mrs. Earl Warriner

To 1 qt. of medium sized cucumbers sliced thin (not peeled) add 2 onions and 1 sweet green pepper sliced; 1 cup vinegar; 1 cup sugar; $1\frac{1}{2}$ tsp. salt and 1 tbsp. mustard seed. Boil 20 minutes and seal hot.

Pottsville Pickle

Edna Curtis

3 pts. green tomatoes; 3 pts. ripe tomatoes; 1 small cabbage; 1 qt. onions; 3 red peppers; 2 bunches celery.

Use grinder with largest holes for everything except celery. Cut that in small pieces with a knife. Add 1 cup salt and let stand over night. Drain in the morning and add $3\frac{1}{2}$ cups sugar; 5 cups vinegar; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{2}$ tsp. ground cloves; and $\frac{1}{2}$ cup white mustard seed. Cook one hour or until thickened. Stir during cooking. Makes 9 pints.

Sliced Tomato Pickles

Mrs. Robert Otis

$1\frac{1}{2}$ qts. ripe tomatoes, sliced; $1\frac{1}{2}$ qts. green tomatoes, sliced; 3 onions; cover with $\frac{1}{2}$ cup salt. Let stand overnight. Drain. Add: 1 hot pepper; 1 pt. vinegar; 2 cups sugar; $\frac{1}{2}$ tsp. mustard seed; $\frac{1}{2}$ tsp. cinnamon; $\frac{1}{2}$ tsp. cloves. Cook $\frac{1}{2}$ hour.

Pepper Hash

Mrs. Earl Warriner

1 doz. green peppers; 1 doz. red peppers; 1 doz. medium sized onions; $2\frac{1}{2}$ cups sugar; 1 qt. vinegar; $2\frac{1}{2}$ tbsp. salt.

Chop peppers and onions and pour boiling water over them, let stand 5 minutes, and then drain. Put sugar, onions, peppers, salt and vinegar in kettle and boil 15 minutes. Seal in jars.

Mustard Pickle

Carrol Tower

1 qt. onions; 1 qt. green tomatoes; 1 cauliflower; 4 green peppers; 1 stalk celery; 1 qt. cucumbers (midget size).

Wash vegetables before cutting. Mix 2 qts. water and $\frac{1}{2}$ cup salt, pour over vegetables and let stand overnight. Drain. Then cook until tender and add sauce and can.

Sauce: 1 cup flour; 2 cups sugar; 2 tbsp. mustard; $\frac{1}{2}$ tsp. turmeric; 1 qt. vinegar. Bring to boil and continue stirring until thick.

Bread and Butter Pickles

Hazel Warner

30 cucumbers, 1 inch in diameter; 10 medium-sized onions, sliced; 2 large sweet peppers; 4 tbsp. salt.

Slice cucumbers, onions and peppers. Sprinkle with salt and let stand one hour. Drain well in sieve or cheesecloth bag. Make a pickling solution, using these ingredients: 3 cups strong vinegar; 3 cups water 4 cups sugar; 2 tsp. celery seed; 2 tsp. white mustard seed; 1 tsp. turmeric; 2 tsp. ground ginger, if desired. Let spices come to a boil. Add prepared vegetables and bring to a simmer (when bubbles begin to gather on side of pan that is simmering temperature). Simmer 25 minutes, stirring often. Seal in hot, sterilized jars; seal with hot wet rubbers and hot sterilized lids.

Pickled Beets

Norma Kellogg

Trim tops to $\frac{1}{2}$ " above root. Wash thoroughly. Boil until tender. Put in cold water and remove skins with hands. Make a syrup of 1 cup beet water; 1 cup vinegar; 1 cup of sugar. Put on stove until boiling hot. Place beets in fruit jars and pour prepared mixture over them. Seal and process 10 minutes.

Rhubarb Conserve

Estella D. Warner

6 lbs. rhubarb, wipe stalks, cut a lot on board at once. Put 8 lemons, through medium meat cutter. Add to rhubarb. Water to barely cover. Boil for 20 minutes. Add 6 lbs. sugar and 2 oz. (scant) jamaica ginger. Cook 20 minutes. 1 lb. nut meats chopped fine, if added, cook 20 minutes more. Makes 27 jars.

Plum Conserve

Estella D. Warner

6 lbs. plums, cut coarse; 1 to 2 lbs. raisins through coarse cutter; 4 oranges, pulp of 4 through medium cutter, also rind of one. Stew stones and press pulp through colander. Bring all to boil together. Add 6 lbs. sugar. Cook until thick.

Rule No. 2—4 lbs. cut plums; 3 lbs. sugar; 2 lemons' juice.

Cranberry Sauce

Estella D. Warner

1 lb. (4 cups) raw whole cranberries—through meat grinder (save juice); 3 cups boiling water. Cover and boil 8 minutes (at most 10 minutes). Add 3 cups heated sugar. Boil 5 minutes more. Jellies fine! Makes 1 qt. plus.

Sweet Pickled Pears

Mrs. Harry Wells

Ten lbs. of Bartlett pears, not quite ripe; wipe them and remove the blossom end, then cook them in boiling water until tender. Remove fruit and strain the water, take one qt. of this water, add to it 1 qt. of vinegar, 5 lbs. of sugar and $\frac{1}{2}$ cup of mixed:—whole cloves, allspice, mace and stick cinnamon. Put it on to boil for $\frac{1}{2}$ hour, then add the pears and when well scalded, remove them and pack in glass jars. Boil the syrup down until there is enough to cover the fruit, pour it over and seal at once.

Sweet Relish

Sylvia Clark

8 green peppers; 4 red peppers; 20 green tomatoes; 20 medium onions; 3 cups sugar; 2 tbsp. salt; 2 pts. vinegar.

Put above through coarse food grinder. Cook until tender (30 min.). Seal hot. Good on hot dogs.

Chopped Tomato Sweet Pickle

Barbara Smart

$\frac{1}{2}$ bu. green tomatoes; 6 small onions; chop both fine. Stir in 1 cup salt and let stand overnight. In morning cook in its own liquor until tender. Drain until dry. Mix 1 oz. celery seed; 2 oz. mustard seed; 1 tsp. ground mustard; 1 tbsp. ground cinnamon and 4 large green peppers, chopped fine (remove the seeds). Add 2 qts. scalded vinegar; 3 qts. white sugar. Cook about 10 minutes. Will keep without sealing.

Chili Sauce

Mrs. Henry

18 large ripe tomatoes; 2 large onions; 2 large green peppers. Chop or grind peppers, onions. Add 2 tea cups of sugar; 2 tbsp. salt; 4 tbsp. sugar; $\frac{1}{2}$ tbsp. clove; and 1 tbsp. cinnamon. Boil until thick. Put in jars or bottles.

MISCELLANEOUS

"Here a little and there a little."

Tomato Cocktail

Eva Damon

$\frac{1}{2}$ bu. ripe tomatoes cut in pieces, do not peel; 1 bunch celery, use leaves also; 3 onions, sliced; 3 bay leaves. Boil 1 hour. Strain and add 2 cups sugar; 3 tbsp. salt; juice of 3 lemons. Bring to boiling point and seal in jars.

Mulled Cider

Ruth V. Hemenway

1 qt. hot sweet cider; 1 piece stick cinnamon; juice of 1 lemon; $\frac{1}{2}$ cup sugar; 8 cloves; $\frac{1}{2}$ lemon, sliced.

Elderberry Wine

Mrs. Robert Otis

Wash elderberries. To 4 qts. of berries, add 2 qts. boiling water. Let stand overnight. Next day, squeeze berries. To 1 gal. juice add 3 lbs. brown sugar (light). Have sugar well dissolved. Place in a crock, or better, a keg. Let stand 3 weeks in crock or 1 year in keg before bottling.

Marshmallow Fluff

Mrs. Theron Dewey

1 cup sugar; $\frac{1}{3}$ cup hot water; $\frac{1}{8}$ tsp. cream of tartar. Boil above ingredients until it forms a ball when tested in cold water. Beat 2 egg whites until stiff. Pour hot syrup on whites while beating constantly until very thick and add 1 tsp. vanilla. Store in covered bowl in ice box. Nice for cakes, sandwiches, cocoa, or ice cream.

Harvard Beets

Julia Tower

12 small beets; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup vinegar; 2 tbsp. butter. Boil 5 minutes. Put the beets in after it has boiled.

Fruit Punch

M. R. Marks

1 cup pineapple juice; 1 cup orange juice; $\frac{1}{2}$ or 1 cup lemon juice; 1 cup strong tea; 1 qt. sweet cider; 1 qt. ginger ale. Combine and let season for several hours before using. Garnish with orange and lemon peel.

Tomato Cocktail

Carrol Tower

4 cups tomato juice; 1 cup water; 2 tsp. salt; 1 slice onion; 10 whole cloves; 10 celery leaves; 3 tbsp. sugar. Simmer 20 minutes. Make this day before wanted. Just before serving add the juice of one lemon.

Cranberry Relish

Helen K. Leonard

1 lb. cranberries; 2 oranges; 2 cups sugar. Force raw cranberries through medium chopper blade. Peel oranges, remove seeds and white membrane from peel; grind orange pulp and rind. Mix with cranberries and sugar; chill several hours.

LARGE QUANTITY RECIPES

Meat Loaf (200 persons)

Louise Warner

50 lbs. lean hamburger; 10 loaves bread; 1 pkg. poultry seasoning; beat well 12 eggs and 6 qts. milk; mince 2 large green peppers and 6 large onions; 6 tbsp. salt and pepper to taste.

Soak bread in liquid. Mix in well with meat, add seasoning. Mix very thoroughly. Bake in greased pans 2 hours in moderate oven. Slices of bacon placed on top improve the flavor.

Fruit Punch for 150 people

Helen S. Kellogg

Makes two 20 qt. milk cans. 4 doz. lemons; 2 doz. oranges; 2 qts. grape juice; 2 large cans pineapple juice; 2 large cans grapefruit juice; 4 bottles ginger ale added just before ready to serve. Melt almost 5 lbs. of sugar in water and add to the juice. Put 2 tsp. citric acid into each can to give it tang.

Apple Pies (40)

Louise Warner

$\frac{1}{2}$ bag pastry flour; 20 lbs. sugar; 1 small tsp. cassia; 1 small tsp. nutmeg; $\frac{1}{2}$ lb. baking powder; 9 lbs. lard; 2 bu. apples. This makes 40 apple pies.

Pineapple Delicious

Nellie Wells

2 lbs. marshmallows, cut into 4 pieces each; 5 No. 2 $\frac{1}{2}$ cans pineapple cut into $\frac{1}{2}$ " cubes; 1 qt. heavy cream, whipped. Let pineapple and marshmallows stand over night. Feeds 50 people.

POT ROAST SUPPER

(80 servings)

Helen Kellogg

Pot Roast
Potatoes
Gravy
Pickles
Rolls

Butter
Buttered Beets
Tossed Salad
White Cake with Strawberry Fluff

Coffee

3 lbs. coffee
12 dozen rolls
2 pounds butter
4 jars pickles
5 qts. milk
1 qt. cream

7 large cans Tomato Juice
3 gal. cans beets
26 $\frac{3}{4}$ lb. beef boned and rolled
1 $\frac{1}{2}$ lbs. oleo (for Potatoes and beets)
2 pecks potatoes

Green Salad

5 large heads lettuce
3 cucumbers
1 bag spinach
1 bunch celery

3 boxes tomatoes
3 onion (large)
2 bunches radishes

7 large flat cakes

3 recipes of Strawberry Fluff
(See desserts)

Recipe from Old Grange Cook Book

Lemon Pie

Mrs. E. L. Proctor

Two slices wheat bread one-half inch thick, pour on one cup of boiling water, beat thoroughly, add a little butter, one cup sugar, yolks of two eggs, grated rind and juice of one lemon. Use the whites of the eggs with two tablespoons sugar for top.

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