

WHAT WE "ET"!

Wilmot Congregational Church
Wilmot, New Hampshire

First Edition

1973



David P. Cleveland
May 1973

THANK YOU

We, and the members of the Wilmot Congregational Church, sincerely thank all who have helped by contributing their recipes.

Some of these are old and treasured recipes, from friends who are no longer with us.

Many are recipes that can be made in haste and some are brand new ones, and each reflects the love of good cooking, that is a part of many New England Homes.

Our "Special Thanks" to Mrs. Ruth Lemear who, with much time and thought, compiled our pilot book, also, to Mrs. Heather Hanson for the cover.

Thank you all.

Mrs. Joseph Farnum
Mrs. Henry Patten
Mrs. Allen Rand
Mrs. Richard Hoyt

(The Cook Book Committee)

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Wilmot Congregational Church

First Edition - Printed May]973

Professional Office Services
New London, New Hampshire

HOW TO PRESERVE A HUSBAND

HOW TO PRESERVE A HUSBAND

A good many husbands are spoiled by mismanagement. So women go about it as if their husbands were balloons and blow them up. Others keep them in hot water. Others let them freeze by indifference and carelessness. Some keep them in a stew by irritating ways and words. Others roast them. Some keep them in a pickle all their lives.

It cannot be supposed that any husband will be tender and good if managed in this way, but they are really delicious if properly treated.

In selecting your husband, do not go to market for him as the best are always brought to your door.

It is far better to have none, unless you will patiently learn how to govern him. See that the linen in which you wrap him is properly washed and mended, with the required number of buttons and strings tightly sewed on.

Tie him in the kettle by a strong silk cord called comfort, as the one called duty is apt to be weak. They are apt to fall out of the kettle and be burned and crusty on the edges, since, like crabs and lobsters you have to cook them while alive. If he sputters and fusses, do not be anxious - some husbands do this until they are called done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account.

A little spice improves them, but it must be used with judgment. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently, watching the while lest he adhere to the kettle, and so become useless. You cannot fail to know when he is done.

If this treatment is closely followed, you will find him all that is desirable, but do not be careless with him and keep him in too cool a place.

Copied from
"A Vermont Cook Book"

RECIPE FOR HAPPINESS

Take one ounce of the seeds of resolution, mix well with the oil of conscience, and infuse into it a large spoonful of the salts of patience. Distill very carefully a composing plant which is called "others' woes", which you will find in every part of the garden of life, growing under the broad leaves of disguise. Add a small quantity and it will greatly assist the salts of patience in their operation.

Gather a handful of the blossoms of hope, then sweeten them properly with the balm of prudence. If you can get any seeds of true friendship, you will have the most valuable ingredient that can be added. Be careful to get the seeds of true friendship, as there is a seed much like it called self-interest, which will spoil the whole composition. Make the ingredients into pills, take one night and morning and you will have good results.

Copied from "The Cook Book" Published by -
The Village Improvement Society
of South Lyndeborough
(circa 1912)

TAKE TIME for 10 THINGS

1. Take time to work:
.... it is the price of success.
2. Take time to Think:
.... it is the source of power.
3. Take time to Play:
.... it is the secret of youth.
4. Take time to Read:
.... it is the foundation of knowledge.
5. Take time to Worship:
.... it is the highway of reverence and
washes the dust of earth from our
eyes.
6. Take time to Help and Enjoy Friends:
.... it is the source of happiness.
7. Take time to Love:
.... it is the one sacrament of life.
8. Take time to Dream:
.... it hitches the soul to the stars.
9. Take time to Laugh:
.... it is the singing that helps with
life's loads.
10. Take time to Plan:
.... it is the secret of being able to
have time for the first nine things.

BEVERAGES

INSTANT TANGY TEA

2 cups Orange Tang
 2 cups Sugar
 ½ cup Instant tea (without sugar)
 1 tsp. Cinnamon
 ½ tsp. Ground cloves

Use 2 heaping teaspoons per cup of hot water.

A quick "pick-me-up" on dull days.

Olive Chase

CARLUCCI SPECIAL

1 can Frozen lemonade
 1 tbsp. Frozen orange juice
 4-5 ounces whisky (rye or scotch)
 1 tray Ice cubes

Add all above ingredients into blender and put on high speed. Blend until all the ice is crushed.

Hope Carlucci

BREADS

AND

ROLLS

8.

DATE AND NUT BREAD

1 cup chopped dates 1 tsp. salt
 1 egg 1 tsp. soda
 1½ cups boiling water 1 tsp cream of tarter
 2 tbsp. shortening 1 cup walnuts - chopped
 1½ cups sugar 1 tsp vanilla
 2-3/4 cups flour

Pour the hot water over the dates, sugar, salt and shortening. Set aside to cool, then add egg and dry ingredients and vanilla. Bake in moderate oven.

Grace Gibbs

DARK BREAD

2 cups sour milk
 3 tbsp. soft maple sugar or ¼ cup maple syrup
 1 tsp. soda
 pinch salt
 1 tsp. baking powder
 1 cup bran
 1 cup rolled oats
 1-7/8 cup flour
 Mix in order given. Put in large bread pan, raise one hour, bake one (1) hour.

Emma Stearns

9.

ANADAMA BREAD

Bake - 350° F.

½ cup yellow corn meal
 2 cups boiling water
 Bring these to a boil then add:
 ¼ cup molasses
 ¼ cup sugar or use ½ cup molasses and no sugar
 Cool to lukewarm
 Add ½ cup lukewarm water mixed with 1 pkg. dry yeast
 Pour over 6 cups unsifted flour, knead well.
 Let rise, knead down. Put in pans, and let rise until double. Bake 50 min. Cover with heavy brown paper the last 10 minutes.

Esther Farnum

BROWN BREAD

Steam 3 hours

2 cups sour milk
 1-2/3 cup corn meal
 1½ cups flour
 1 tsp. soda
 ½ tsp. Baking powder
 ½ cup raisins
 ½ cup molasses
 1 tsp. salt

Esther Farnum

GRANNY'S TEXAS BRAN BREAD

3 tbsp butter or oleo
 3 tbsp dark brown sugar
 2 tbsp molasses
 2 tsps salt
 1 cup whole bran (All Bran)
 1½ cups boiling water
 1 pkg. active dry yeast
 5/5½ cups flour

Put first 5 ingredients in mixing bowl, add boiling water and blend well. Cool to lukewarm. Dissolve yeast in warm water. Beat 1 cup flour into bran mixture. Add yeast and beat until smooth. Beat in remaining flour to make a soft, smooth dough. Turn into greased bowl and oil surface of dough. Cover. Let rise in warm place until doubled, about 2 hours. Punch down, divide into 2 portions and shape into loaves. Let rise again until almost doubled. Put in a cold (not preheated) oven. Bake 50-55 minutes at 325° F. When done turn out on rack and brush with melted butter or oleo or Mazola.

Olive Chase

PUMPKIN DOUGHNUTS

4½ cups flour	1¼ cups milk
4 tsps baking powder	1 egg - slightly beaten
¾ tsps salt	2 tsps melted butter/or Mazola
1 cup sugar	½ tsp vanilla
1 tsp nutmeg	¾ cup canned pumpkin
½ tsp cinnamon	¼ tsp ginger

Beat egg in mixing bowl. Add sugar, vanilla, shortening, milk, pumpkin. Sift dry ingredients together and add enough to liquids to make a smooth batter. Beat in remainder of flour to make a soft firm dough. Cut out with any size doughnut cutter and fry in deep fat.

NOTE: Plain doughnuts can be made from this recipe also. I use two eggs, beaten, instead of one - 1 cup of milk instead of 1¼ cups.

Variation of above Pumpkin Doughnut recipe -

1 tsp ginger (keeps doughnuts from soaking fat).

1 tsp vanilla instead of ½ tsp.

Follow mixing directions as above. Makes about 32 to 36 doughnuts depending on size of cutter.

Frying Tip: I turn doughnuts just as they begin to brown on under side and before they begin to really rise. This way they stay smooth on both sides and keep their shape.

Olive Chase

12.

SQUASH MUFFINS

1 cup flour	1 tbsp butter
½ tsp salt	3/8 cup milk
2 tps baking powder	1 egg - beaten
3/4 cup mashed cooked squash	

Beat egg, add squash, milk, butter, then the sifted dry ingredients. Bake 20 - 25 minutes in hot (400°) oven. Sour milk and ½ tsp soda may be used instead of sweet milk and baking powder. Makes 8 large muffins.

Mrs. Eugene Leach

SOUR MILK GRAHAM

½ cup sugar	Shortening size of egg
1 egg	1 tsp soda in,
1½ cup Graham flour	1 cup sour milk
3/4 cup white flour	½ tsp salt

Cream shortening with sugar, add egg, sour milk and soda well mixed. Add graham flour, Unsifted then add white flour sifted together.

Bake in loaf pan in slow oven for 1 hour. Buttermilk may be used for sour milk and raisins and nuts may be added. Bake at 325° for 1 hour.

A friend

13.

BUTTERSCOTCH BISCUITS

2 cups flour	1 tsp salt
2/3 cup milk	4 tsp. baking powder
4 tbsp shortening	½ cup broken nut meats

Mix dry ingredients. Cut in shortening. Add milk gradually to form soft dough. Roll thin, spread with one third cup creamed butter and three fourths cup brown sugar. Cover with nut meats. Roll like jelly roll. Cut into pieces one inch thick and put into greased muffin pans, cut side up. Bake fifteen minutes in hot oven (400°).

Marjorie Tilton

BANANA TOAST

3 ripe bananas	1 tsp lemon juice
½ tsp salt	1 tbsp butter
1 tbsp sugar	6 slices dry toast

Mash bananas, mix them with salt, sugar, juice and butter. Spread the mixture on toast, and place in hot oven (425°) for about 5 minutes. Serve hot with cream, if desired. Serves 6.

Marjorie Tilton

PLAIN MUFFINS

1 egg - well beaten	1 cup flour sifted with
1 tbsp sugar	1 tsp baking powder and
2 tsp melted butter	¼ tsp salt
1 cup milk	

Currents may be added or muffins sprinkled with sugar and cinnamon before baking at 400° until done.

Edith M.G.Campbell

14.

BRAN BREAD

1 heaping cup wheat flour
 1 scant cup Educator bran
 1 tsp soda and $\frac{1}{4}$ tsp salt sifted with flour
 $\frac{1}{2}$ cup molasses
 1 cup milk, sweet or sour.
 Raisins may be added. Bake at 350°.

Edith M. G. Campbell

BANANA BREAD

2 tsp baking powder	2/3 cup sugar
$\frac{1}{4}$ tsp soda	1/3 cup shortening
1 tsp salt	2 eggs
2 cups flour	1 tsp vanilla
3 well ripened bananas	

Mix first four ingredients and sift. Work sugar in. Cream shortening until airy-light. Break eggs into shortening and beat. Mash bananas until creamy, pour into the shortening. Add vanilla. Add this to dry mixture. Beat well. Bake in pan 8 x 4 inches at 350° for 50 minutes.

Marjorie Tilton

15.

ORANGE WHEAT GERM BREAD

1-3/4 cups sifted flour	3 tsp baking powder
$\frac{1}{4}$ tsp salt	3/4 cup wheat germ
juice and grated rind of one orange	1 cup sugar
2 tbsp shortening, melted	1 tsp vanilla
1 beaten egg	

Sift together flour, baking powder and salt. Stir in wheat germ. Add hot water to orange juice to make one cup liquid. Combine with remaining ingredients. Add to flour mixture all at once and stir until well blended and turn into greased 9x5x3 inch loaf pan. Let stand 20 minutes. Bake in moderate oven (350°) for 1 hour. Tastes better sliced and eaten the next day.

Marge Gove

CARROT BREAD or CAKE

2 cups flour	1 tsp baking powder
1 tsp baking soda	1 tsp cinnamon
$\frac{1}{4}$ tsp salt	1½ cups oil
2 cups sugar	4 eggs
2 cups finely ground carrots	

Sift dry ingredients, except sugar together. Mix sugar and oil. Add eggs, one at a time. Add dry ingredients, then add 2 cups finely ground carrots. Bake in angel pan at 350° for 1 hour.

FROSTING FOR CAKE

$\frac{1}{2}$ cup butter	1 8z. pkg. cream cheese
--------------------------	-------------------------

Beat until light, gradually add 1 box frosting sugar, 1 tsp vanilla, 1 cup chopped nuts.

Shirley Skillin

CAKES
AND
FROSTINGS

SCRIPTURE CAKE

4 cups I Kings 4:22 (first part)
 1 cup Judges 5:25 (last clause)
 2 cups Jeremiah 6:20
 2 cups I Samuel 30:12
 2 cups Nahum 3:12 (found in the Apocryha)
 1 tablespoon Numbers 17:8
 1 large tablespoon I Samuel 14:25
 Season to taste of II Chronicles 9:9
 6 of Jeremiah 17:11
 A Pinch of Leviticus 2:13
 ½ cup Genesis 24:20
 2 teaspoons of Amos 4:5

Follow Solomon's advice for making good boys, Proverbs 23:14 and you will have a good cake.

This recipe dates back many, many years and is found in many of our grandmother's and great-grandmother's cook books. The cake is just as good today.

Copied from: A Vermont Cook book by Vermont Cooks

Condiment bottles (like catsup) may be stores on their heads in the refrigerator for less waste and easier pouring. Just be sure the lids are on tight.

LAZY DAIZY OATMEAL CAKE

1½ cup boiling water	1½ cup flour
1 cup uncooked quick oats	1 tsp soda
½ cup soft margarine	½ tsp salt
1 cup white sugar	¾ tsp cinnamon
1 cup brown sugar	¼ tsp nutmeg
1 tsp vanilla	2 eggs

Pour water over oats, cover, let stand 20 minutes. Beat butter until creamy, gradually beat in sugars. Blend in vanilla and eggs. Stir in oats mixture. Sift flour, soda, salt and spices. Add to creamed mixture, blend well. Pour batter into greased and floured 9 inch square pan. Bake in 350° oven for 50 - 55 minutes. Do not remove cake from pan.

FROSTING FOR LAZY DAIZY OATMEAL CAKE

1/4 cup melted butter
 1/2 cup brown sugar
 1/3 cup chopped nuts
 3/4 cup coconut
 3 tbsps. light cream

Combine melted butter, brown sugar, cream, nut meats, and coconut. Spread over cake. Broil until bubbly.

A friend

PISTACHIO - ALMOND CAKE

- 1 Pkg. Almond cake mix or a Pkg. of White cake mix with $1\frac{1}{2}$ tsp. almond extract
- 1 Pkg. Pistachio Instant Pudding
- 4 Eggs
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ cup oil

Combine all ingredients together and beat for 4 minutes. Pour into a greased and floured 10" tube cake pan. Bake at 350°F. for 45-50 minutes. Cool in pan for 30 minutes. Frost with a white frosting or cover with confectioner's sugar.

Carolyn Ruggles

ORANGE CAKES

- | | |
|--------------------------------|-----------------------------------|
| 1 cup sugar | Grated rind of 1 orange |
| 3 tbsp. butter | $1\frac{1}{2}$ cups flour |
| 2 eggs | $1\frac{1}{2}$ tsp. baking powder |
| $\frac{1}{2}$ cup Orange juice | |

Bake in small cupcake pans. Roll in powdered sugar.

Miss Lillian Ward

Groom's Cake - (Cont'd)

Let shortening stand at room temperature until very soft. Line bottom and sides of pans with paper having 1 inch collar. Sift flour twice with baking powder and salt. Rub shortening against sides of bowl until very soft and creamy. Add sugar slowly, beating until light. Transfer mixture to kettle when bowl gets "too small". Borrow 14 qt. one for the 25 lb. cake. Stir in extracts.

Heat oven to 300°F. Add eggs, one by one, beating after each. Add flour in three parts alternately with cider. Then stir in almonds and fruit, adding cherries last. Place in greased pans.

Bake 6"x3" and 10"x3" for 3 hours

12"x3" for 3 hours, 45 minutes

9"x5"x3" for 2 hours, 40 minutes

or until done.

Bake 12"x3" at neighbors, or let stand until rest bake.

Cool in pans - then remove.

Esther Farnum

DOWN EAST BLUEBERRY CAKE

- | | |
|---|---|
| $\frac{1}{2}$ cup butter | 2 tsp. baking powder |
| 1 cup sugar | $1\frac{1}{4}$ cup fresh/frozen blueberries |
| 2 Eggs | 2 tbsp. flour |
| $\frac{1}{2}$ cup undiluted evaporated milk | $\frac{1}{4}$ cup sugar and
$\frac{1}{4}$ tsp grated nutmeg, mixed |
| 2 cups flour | |

Cream butter and sugar, add eggs and beat until fluffy. Add milk, then flour sifted with baking powder. Blend the 2 tbsp. of flour with the berries carefully, and fold into cake. Sprinkle with sugar/nutmeg mixture. Bake 35 min. at 350°F.

Edith Locklin

Groom's Cake - (Cont'd)

Let shortening stand at room temperature until very soft. Line bottom and sides of pans with paper having 1 inch collar. Sift flour twice with baking powder and salt. Rub shortening against sides of bowl until very soft and creamy. Add sugar slowly, beating until light. Transfer mixture to kettle when bowl gets "too small". Borrow 14 qt. one for the 25 lb. cake. Stir in extracts.

Heat oven to 300°F. Add eggs, one by one, beating after each. Add flour in three parts alternately with cider. Then stir in almonds and fruit, adding cherries last. Place in greased pans.

Bake 6"x3" and 10"x3" for 3 hours

12"x3" for 3 hours, 45 minutes

9"x5"x3" for 2 hours, 40 minutes

or until done.

Bake 12"x3" at neighbors, or let stand until rest bake.

Cool in pans - then remove.

Esther Farnum

DOWN EAST BLUEBERRY CAKE

½ cup butter	2 tsp. baking powder
1 cup sugar	1¼ cup fresh/frozen blueberries
2 Eggs	2 tbsp. flour
½ cup undiluted evaporated milk	¼ cup sugar and
	¼ tsp grated nutmeg, mixed
2 cups flour	

Cream butter and sugar, add eggs and beat until fluffy. Add milk, then flour sifted with baking powder. Blend the 2 tbsp. of flour with the berries carefully, and fold into cake. Sprinkle with sugar/nutmeg mixture. Bake 35 min. at 350°F.

Edith Locklin

GLAZED SPONGE CAKE

Bake - 350°F.

1 cup sifted cake flour	½ cup orange juice
1 tsp. baking powder	¼ tsp. cream of tartar
¼ tsp. salt	2½ cups sifted conf. sugar
5 eggs, separated	2 1 oz. squares semi-sweet chocolate-melted
1 cup granulated sugar	2 tsp. grated orange peel
2 tbsp. light corn syrup	1 tbsp. warm water

Sift together flour, baking powder and salt; set aside. Beat egg yolk until thick and lemon-colored, gradually adding ½ cup of the granulated sugar. Gradually add peel and ¼ cup of orange juice, continue to beat until thick and light in color. Gently stir in flour mixture into the egg yolk mixture. Beat egg whites with cream of tartar until foamy. Gradually add the remaining ½ cup granulated sugar, continue to beat until stiff but not dry. Fold egg whites into flour mixture. Turn batter into an ungreased 10" tube pan. Bake 40-45 minutes, or until done. Cool cake inverted on top of a full soda bottle. When completely cooled, remove cake from pan and place it inverted, on cake plate.

GLAZING FOR SPONGE CAKE

Mix together confectioners' sugar with the remaining ¼ cup orange juice. With a small metal spatula ice the top and sides of cake. Allow icing to set, about 30 minutes, or until firm. Blend together chocolate, corn syrup and warm water. With a teaspoon drizzle some of the chocolate mixture around top edge of cake, allowing it to run down the sides unevenly. Spread rest of mixture evenly over top with a spatula.

PORK CAKE

1 cup chopped salt pork	1 cup molasses
1 cup sugar	1 tsp. ea. cloves, allspice, cinnamon
1 cup chopped raisins	1 tsp. soda
1 cup chopped currants	3 cups flour
1 cup boiling water	1 or 2 eggs

Flour raisins. Mix all ingredients together thoroughly. Bake in moderate oven. This will keep like regular fruit cake.

Margaret Whittier

MAYONNAISE CAKE

1 cup sugar	1 cup mayonnaise
4 tbsp. cocoa	1 tsp. soda dissolved in
Add 1 tsp. vanilla	1 cup cold water

Beat all ingredients together. Bake in moderate oven.

Martha Fifield

CHEAP FRUIT CAKE

1 cup seedless raisins	1 cup sugar
1 cup raw cranberries	3/4 cup water
1/4 cup shortening	2 cups flour
1 tsp. ground cloves	1 tsp. cinnamon
1 tsp. soda	1/2 tsp. salt

Put raisins, cranberries, sugar, spices and water in saucepan and simmer 10 min. Cool, add flour, salt and soda sifted together, beat well. Bake in loaf pan in moderate over 35-40 minutes.

Margaret Whittier

WACKY CAKE

Sift together:	Add:
3 cups flour	2/3 cup plus 1 tbsp. melted butter
2 cups sugar	2 cups water
2 tsp. salt	2 tbsp. vinegar
6 tbsp. cocoa	2 tsp. vanilla
Mix dry ingredients thoroughly -	Mix quickly by folding in and stirring

DO NOT USE ELECTRIC MIXER

Pour into greased and floured 9"x13" pan. Bake at 350°F for 30 min. Frost with favorite frosting.

Mrs. Fleury

TODAY'S GINGERBREAD

1 Egg	1/2 tsp. ea. cinnamon & salt
1/2 Cup sugar	1/4 tsp. ground cloves
1/2 Cup molasses	1/2 cup boiling water
1 1/2 Cup flour	1/2 cup salad oil
1 tsp. ea. soda and ginger	

Beat first 3 ingredients together. Sift flour and soda together with spices, and add to first mixture. Add boiling water and salad oil, beating well.

Bake in 8" pan for 40 min. at 350°F.

Edith Locklin

27.

QUICK POUND CAKE

1 pkg. Duncan Hines Yellow 1 cup water
 1 pkg. Instant Pudding Mix 4 eggs
 ½ cup Wesson oil

Combine all ingredients. Bake at 350°F for 1¼ hour in ungreased angel cake pan.

LEMON CHEESECAKE

Yield 6-8 portions Bake - 350°F

4 - 3 oz. pkgs. cream cheese	<u>Topping</u>
¼ cup lemon juice	1 cup sour cream
2 eggs beaten	1 tbsp. grated lemon rind
½ cup sugar	1 tbsp. sugar

Blend cream cheese and lemon juice well, add eggs, sugar, beat until smooth. Pour into vanilla wafer crust. Bake 15-20 min.

Mix topping ingredients and spread over pie filling. Bake 10 min. longer. Chill in refrigerator 5 hours before serving.

Use the plastic lemon or lime containers, when empty, for your favorite hand lotion and keep on kitchen sink.

Try saving margarine wrappers for wrapping potatoes to be baked. They add a better flavor to the potato and save on foil. Foil covers from TV Dinners also work wonders.

28.

THREE TIERED BRIDE'S CAKE

Yield 150 servings

Bake 350°F

5½ cups sifted superfine cake flour
 2 tbsps. dble acting baking powder
 2 tsps. salt
 10 egg whites
 1 cup granulated sugar
 1-1/3 cups shortening
 2½ cups granulated sugar
 1-3/4 cups milk
 2 tsps. vanilla

This recipe should be mixed twice. Each mixing should be prepared and baked separately. The first mixing should be used to make the 12" layer, the second mixing to be divided between the 10" and 8" layers. Line bottom of pans with paper, then grease. Use round 12", 10" and 8" layer pans. all 3" deep.

Refer to frosting section for ornamental frosting and placement of layers.

Sift flour once, measure, add baking powder and salt, and sift together 3 times. Beat egg whites until foamy, add 1 cup sugar gradually, continue beating only until mixture will hold up in soft peaks. Cream shortening, add 2½ cups sugar slowly, and cream until light and fluffy. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and egg whites and beat thoroughly into batter. Turn first mixing of batter into 12" pan. Bake for 1 hr. and 15 min., or until done. Do not open oven door for at least 1 hour. Mix second batch of batter and pour into 10" and 8" pans, filling each half full. Place 8" layer in front of oven for easier removal. Bake 8" layer 1 hr., and 10" layer 1 hr. and 10 min., or until done.

Cool cakes on racks in pans 15 min., loosen from sides with spatula, turn cake out, remove paper and turn right side up to cool. When cool, remove any loose crumbs.

ORNAMENTAL FROSTING for 3-TIERED WEDDING CAKE

- | | |
|----------------------------|----------------------|
| 1 cup butter or margarine | 3/4 cup milk (about) |
| 8 cups sifted confec.sugar | 4 tsps. vanilla |
| | 1/2 tsp. salt |

Cream butter, add part of the sugar gradually, blending well after each addition. Add remaining sugar alternately with milk until of right consistency to spread. Beat after each addition until smooth. Add vanilla, salt and blend. While frosting cake, keep bowl of frosting covered with a damp cloth to prevent drying.

FROSTING OF BRIDE'S CAKE

Place 12" layer on large flat plate. Frost top of layer generously, sides thinly. Adjust 10" layer, covering top and sides with frosting, the top generously and sides thinly. Adjust 8" layer, covering top and sides with a thin layer of frosting. With spatular, smooth sides and top of cake making a smooth base for decorating. Fill pastry tube with remaining frosting and decorate cake with lilies of the valley, roses.

TO SLICE A 3-TIERED CAKE

1. Holding knife vertically, cut around the middle layer through the bottom layer, slice the part of the bottom layer that extends beyond the middle layer, cut in wedges and serve.
2. Cut middle layer as bottom layer was done by holding knife vertically and cutting around top layer only through middle layer, slice the outer edge of middle layer and serve.
3. Return to bottom layer and proceed as in step 1.
4. Three layers the size of the top layer remain. If it's a fruitcake, remove the top layer, and store. Then slice and serve other layers, as if they were individual cakes.

QUICK OATS CAKE

Pour 1/2 cup boiling water over 1 cup quick oats. Let stand 20 minutes.

Mix 1/4 lb. oleo with 1 cup brown sugar and 1 cup granulated sugar, cream together well. Add 2 eggs and beat.

Add oats mixture and 2 cups all purpose flour and 1 tsp. soda.

Optional: 1 tsp. cinnamon and 1/2 tsp. nutmeg.

Bake in long loaf pan or square pan for 30 min. Then pour 1/2 cup chopped nuts and 1/2 cup coconut over cake.

Bring to boil 1/4 lb. oleo, 1/4 cup cream or milk and 1 cup brown sugar. Pour over cake and put under broiler until top is bubbly, and light brown; 2-3 min. Cut in big squares.

From a restaurant in Indiana -
Compliments of Esther Farnum

SCOTCH SHORT CAKE

- | | |
|--------------------|--------------------------|
| 1/2 lb. butter | 1/2 tsp. cream of tartar |
| 1 lb. sifted flour | 1/4 tsp. soda dissolved |
| 1 cup sugar | in 1/4 cup warm water |

Knead on pastry board adding flour slowly. Spread in thin sheets and bake in moderately hot oven.

Josie S. Goodhue

BUSY DAY CAKE

- | | |
|----------------------|-------------------------|
| 3 cups sifted flour | 1/2 cup soft shortening |
| 4 tsp. baking powder | 3 eggs - well beaten |
| 1/4 tsp. salt | 1 1/4 cups milk |
| 1-2/3 cup sugar | 1 tsp. vanilla |

Add raisins or nuts if desired and use any kind of frosting. Bake in 3 - 9" greased layer pans (375°) in moderate oven for 25 minutes, or in loaf pan 40-45 min. Also, this will make about 2 doz. cup cakes.

31.

SIMPLE FRUIT CAKE

2 cups sugar	1 cup water
2 tsps. cinnamon	1 cup cider
1 tsp. clove	4 cups flour
1 tsp. nutmeg	2 tsps. soda
2 tbsps. butter or margarine	1 cup chopped nuts
2 cups raisins	candied fruit

Boil first 8 ingredients together for 3 minutes and allow to cool. Sift flour and soda together and add. Stir in nuts and candied fruit. Bake in 2 loaves at 325°F for about 1 hour. You can use golden raisins for 1 cup if desired.

Mary Webb

Jam or Jelly that is hard or sugary, will be like new if you leave it in a warm oven until the sugar softens.

To prevent jam from burning, rub the bottom of preserving pan with a little oil. It prevents burning.

Roll a pound of bacon from end to end like a jelly roll and the slices will come apart more easily.

BERWICK SPONGE CAKE

3 eggs - beaten	½ tsp. soda
1½ cups sugar	1 cup flour
½ cup cold water	1 tsp. cream of tartar
¼ tsp. salt	

Flavor with vanilla or lemon. Bake slowly at 325°.

Josie S. Goodhue

SOUR CREAM FROSTING

1 cup sour cream	1 tsp vanilla
1 cup sugar	Small piece butter

Boil until it makes a soft ball. Beat and mix in chopped walnut meats if desired.

Edith M. G. Campbell

SPICE CAKE

1½ cups sugar	2 eggs
½ cup shortening	2½ cups flour
1 tsp. nutmeg	4 tsps. baking powder
1 tsp. cinnamon	1 cup milk
½ tsp. salt	

Combine all ingredients and bake in moderate oven.

Grace Gibbs

MARSHMALLOW CAKE

½ cup butter	2½ cups flour
1 cup sugar	3 tsp. baking powder
2 eggs	1/3 tsp. salt
1 cup milk	1 tsp. vanilla

Beat the butter and sugar to a cream, add the yolks of the eggs well beaten, the milk, and then the flour, salt and baking powder sifted together twice. Next, put in the vanilla and beat well, then fold in gently the whites of the eggs whipped to a stiff froth. Bake in two layer-cake pans about 20 min, or in one large pan.

Caroline LaJoie

FUDGE BUTTER MILK CAKE

2 cups sugar	1 cup cooking oil
2 eggs	2½ cups flour
1 tsp. baking powder	½ tsp. salt
1 cup sour or buttermilk	5 tbsps. cocoa
2 tsp. baking soda dissolved in 1 cup hot water	
1 tsp. vanilla	

Combine all ingredients in large bowl. Blend until well mixed. Place in greased and floured angel food pan (tube pan). Bake 1 hour at 350°. The older this cake gets, the better it tastes, as long as it is kept in the refrigerator wrapped in foil. Delicious!!! so good I hardly ever frost it.

Marge Gove

LAST MINUTE CAKE

2 eggs beaten well, add 1 cup sugar and continue beating. Add 1 cup flour, sifted with 1 tsp. baking powder and a pinch of salt. Heat ½ cup milk with a piece of butter the size of a walnut to boiling point. Add to other mixture, add desired flavoring. Pour into oblong pan or two layer cake pans that have been greased and floured. Bake at 350° for 30 - 35 minutes.

Alice Patten

WHISKY CAKE

½ cup butter	1 cup sugar
3 beaten eggs	1 cup flour
½ tsp. baking powder	1 tsp. salt
½ tsp. nutmeg	¼ cup milk
¼ cup molasses	¼ tsp. soda
1 lb. raisins	2 cups chopped nuts
¼ cup Bourbon whisky	

Cream butter and sugar, add eggs. Mix flour, baking powder, salt and nutmeg, add to butter mixture. Add milk, put soda in molasses mix, add to other. Add raisins, nuts and whisky. Put in greased and floured loaf pan. Bake at 300° for 2 hours. Wrap in foil and keep in refrigerator. In a week, stab with ice pick and add a little more whisky. Will keep for a long time.

Shirley Skillin

YELLOW DELICATE CAKE

1¼ cups sugar	2 tsp. baking powder
½ cup shortening	¼ tsp. salt
2/3 cup milk	1 tsp. vanilla
2 cups sifted cake flour	1 tsp. lemon juice
3 eggs - unbeaten	

Cream butter and sugar. Sift dry ingredients three times, add milk and flour a little at a time, then vanilla and lemon. Add eggs one at a time, beat well after each egg. May be baked in square pan or in layers in moderate oven.

Grace Gibbs

ENTERPRIZE CAKE

1 cup sugar	1 tsp. baking powder
½ cup shortening	1 tsp. cinnamon
1 egg	1 tsp. nutmeg
1 cup sour or buttermilk	½ tsp. ground cloves
2 cups flour	½ cup chopped raisins
½ tsp. soda	

Mix sugar, shortening and egg together and mix thoroughly. Add milk and beat. Add dry ingredients and mix well, add raisins last. Bake in moderate oven.

Caroline LaJoie

BEST BLUEBERRY CAKE

2½ cups flour - reserve ½ cup for berries
1 cup sugar
2 tsps. cream of tartar

Mix and sift dry ingredients. Work in ¼ cup shortening. Add ½ cup milk and 1 egg, beaten. Add 1 pint blueberries, floured, and a dash of salt.

Bake at 350° for 45 min. Sprinkle top of cake with sugar after it is baked.

Marge Gove

CHOCOLATE - CINNAMON SHEET CAKE

1/4 cup cocoa	1 tsp. salt
1 cup water	1 tsp. cinnamon
3/4 cup shortening	2 cups sugar
2 1/2 cups sifted flour	2 eggs
1 tsp. soda	1/2 cup buttermilk
1 tsp. vanilla	

Mix cocoa and water in saucepan, add shortening. Bring mixture to a boil. Cool slightly. Sift together flour, soda, salt and cinnamon. Blend together, do not beat, sugar and eggs in large mixing bowl. Blend in cocoa mixture. Add sifted dry ingredients alternately with buttermilk, stirring after each addition until well blended. Stir in vanilla. Pour onto greased jelly roll pan. Bake in hot oven (400°F) for 20 minutes. Cool before frosting.

CHOCOLATE ICING

Melt 1/2 cup butter or margarine in 1/4 cup milk in small saucepan. Mix 1/4 cup cocoa with 3 cups confectioner's sugar and stir into milk mixture. Add one teaspoon vanilla. Spread on cake. Top with 1/2 cup chopped nuts.

To prevent ice cream from dripping through cones, place miniature marshmallows in the bottom of the cone before filling it. This also becomes an extra treat for children.

 ORNAMENTAL FROSTING
for
3-TIERED WEDDING CAKE

1	cup butter or margarine
8	cups sifted confectioner's sugar
3/4	cup milk (about)
4	tsps. vanilla
1/2	tsp. salt

Cream butter, add part of the sugar gradually, blending well after each addition. Add remaining sugar alternately with milk until of right consistency to spread. Beat after each addition until smooth. Add vanilla, salt and blend. While frosting cake, keep bowl of frosting covered with a damp cloth to prevent drying.

FROSTING OF BRIDE'S CAKE

Place 12" layer on flat large plate. Frost top of layer generously, sides thinly. Adjust 10" layer, covering top and sides with frosting, the top generously and sides thinly. Adjust 8" layer, covering top and sides with a thin layer of frosting. With spatular, smooth sides and top of cake making a smooth base for decorating. Fill pastry tube with remaining frosting and decorate cake with lilies of the valley, roses.

TO SLICE A 3-TIERED CAKE

1. Holding knife vertically, cut around the middle layer through the bottom layer. Then slice the part of the bottom layer that extends beyond the middle layer and serv

CANDIES

AND

ICE CREAM

POTATO FUDGE

- | | |
|---------------------------------------|----------------------------|
| 1 medium potato,
cooked and mashed | 2 tsp. butter |
| 1 pkg. confectioners'
sugar | $\frac{1}{2}$ tsp. vanilla |
| 1 pkg. shredded coconut | pinch of salt |

Mix above together. Put in a greased pan. Melt 1 square of chocolate and 2 small Hersey bars. Spread on top of fudge, let set, then cut.

Rebecca Murdough

VANILLA FUDGE

Boil 234°F
Soft ball stage

- | | |
|----------------|-----------------------------------|
| 2 cups sugar | 3/4 cup top milk or
thin cream |
| 1/8 tsp. salt | 2 tbsp. butter |
| 1 tsp. vanilla | |

Cook sugar and milk to soft ball stage. Add other ingredients, mix well. Pour and cool.

Sue Hoyt

PEANUT BUTTER MARSHMALLOW FUDGE

Boil 234°F
Soft ball stage

- | | |
|----------------|-------------------------|
| 2 cups sugar | 1 cup peanut butter |
| 2/3 cups milk | 1 cup marshmallow fluff |
| 1 tsp. vanilla | |

Cook sugar and milk to soft ball stage. Add other ingredients, mix well. Pour and cool.

Sue Hoyt

CHOCOLATE MAPLE CRUNCH

- | | |
|-----------------------------|--|
| 2 cups maple pancake syrup | 2 tbsp. butter |
| $1\frac{1}{2}$ tsp. vanilla | 2 7 oz. pkgs. semi-
sweet chocolate |
| $\frac{1}{2}$ tsp. salt | 1 sq. bitter chocolate |
| 1 cup chopped nuts | |

Cook syrup to brittle stage, add vanilla, salt and butter mix well. Pour into buttered 10" x 15" pan, cool. When cold remove from pan onto waxed paper. Melt chocolate over hot water, spread half the chocolate on one side of the maple brittle, sprinkle half the nuts on the chocolate. Turn brittle over and spread with remaining chocolate and nuts. When dry crack into pieces.

Octavia Stearns

STUFFED DATES

Remove stone from dates. Insert whole nut meat. Roll in granulated sugar.

Marjorie Tilton

PEANUT BUTTER CHOCOLATE

- | |
|---|
| 1 - 7 oz. package semi-sweet chocolate |
| 1 sq. bitter chocolate |
| $\frac{1}{2}$ tsp. salt |
| 1 tsp. vanilla |
| $\frac{1}{2}$ cup coarsely ground peanut butter |

Melt chocolate in top of double boiler. Add salt, vanilla and peanut butter; mix thoroughly. Pour into buttered 8" pan. Cool, cut and store in refrigerator.

Octavia Stearns

CHOCOLATE FUDGE

3 cups sugar	1 cup chopped nuts
2 sqs. shaved chocolate	$\frac{1}{2}$ jar marshmallow
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla
1 cup evaporated milk	
3 tbsp. butter	

Cook first 5 ingredients until soft ball stage. Cool, add butter, marshmallow and vanilla, beat until gloss is gone, add nuts. Put in buttered pan and cool.

Charlotte Blanchard

MAPLE CREAM CANDY

1 cup maple syrup
 $\frac{1}{2}$ cup coffee cream
 1- $\frac{7}{8}$ cup confectioners' sugar

Boil together until mixture forms a soft ball when dropped in cold water. Remove from heat and beat until creamy. Pour into buttered pan and cut as fudge.

A Friend

CRACKER JACKS

3 tbsps. molasses
 1 tbsp. butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup water

Boil to spin a thread then add - $\frac{1}{4}$ tsp. soda and $\frac{1}{4}$ tsp. salt.

Pour over 1 gallon pop corn.

Sue Hoyt

UNCOOKED FUDGE

Chocolate:

1 egg yolk beaten
 2 tbsp. evaporated milk
 1 Lb. xxx Sugar and
 stir well

Add 4 sq. unsweetened
 chocolate
 Add 3 tsp. melted butter
 Add beaten egg white and
 1 tsp. vanilla

Mix and pat into pan.

Sue Hoyt

Chocolate:

3 sqs. unsweetened
 chocolate
 1 egg
 2 tbsps. butter

$3\frac{1}{2}$ tbsp. milk
 1 lb. xxx sugar
 1 tsp. vanilla

Mix and pat into pan.

Sue Hoyt

PEANUT BUTTER FUDGE

2 cups sugar	$\frac{1}{2}$ stick oleo
4 tbsp. peanut butter	1 cup canned milk
1 box light brown sugar	

Stir and cook until soft ball forms. Take from heat and add 1 small jar marshmallow fluff, 4 tbsps peanut butter and 1 tsp. vanilla. Beat until creamy. Pour into pan to cool.

MAPLE DIVINITY FUDGE

2 cups white sugar 2 cups maple syrup
2 egg whites 1 cup raisins
 1 cup nuts, chopped

Boil sugar and syrup until it threads. Pour over the stiffly beaten egg whites. Beat well. Add nuts and raisins. Turn into pan to cool - cut in squares.

Save plastic bags that bread comes in and use them to hold coffee grounds and other wet throw-aways.

Try using a serrated knife for cookie cutting or cutting brownies into squares. The edges will be more even.

Try warming electric beaters in hot water before starting to cream butter or shortening so it does not stick so much.

When boiling eggs and removing them from water, use an ice cream dipper. The water runs off the eggs before you get them out of the pot.

Soda pop bottle tops make great rests to keep eggs from rolling around on the counter before you are ready to use them.

ORANGE SHERBERT

2 cups boiling water	1½ cups orange juice
1½ cups sugar	1 pint heavy cream
Grated rind of 2 oranges	½ cup sugar
¾ cup lemon juice	2 eggs
pinch of salt	

Dissolve sugar in boiling water, add orange juice. Turn into freezer and freeze into mush, beat cream until stiff, and add sugar and salt. Separate yolks from whites of eggs, and beat until thick and lemon-colored. Beat whites until stiff and add to cream. Turn into freezer and continue to freeze.

PINEAPPLE SHERBERT

1 cup sugar 1 cup water
Cook until it is a syrup.
Add to it when cool, $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup
lemon juice, 1 can grated pineapple. Freeze.
Serves six.

BASIC CUSTARD ICE CREAM (Freezer method)

1½ cups milk	½ tsp. salt
3 eggs	1 tbsp. vanilla
¼ cup sugar	3 cups light cream

Scald milk. Beat eggs, add sugar and salt. Gradually add milk to egg mixture. Cook over hot water, stirring constantly, until mixture thickens and coats spoon. Cool. Add vanilla and cream. Place dasher in freezer can, add custard mixture. Cover, adjust crank. Using 8 parts crushed ice to 1 part ice cream salt, pack around freezer can. Turn crank rapidly, freeze to mush. Remove dasher, cover ice cream. Drain off brine. Using 4 parts ice to 1 part salt, pack firmly around freezer can. Cover freezer with burlap or paper, let stand 3 - 4 hours. Makes 2 quarts.

Coffee Ice Cream: Follow Basic Custard Recipe

Substitute 1 cup strong coffee brew for 1 cup milk.

Mocha Chip Ice Cream: Follow recipe for Coffee (above)

and add 3/4 cup chopped semi-sweet chocolate before pouring into freezer can.

ICE CREAM

1 egg white whipped with 2 tbsp. of sugar. Add 2 egg yolks and 1 tsp. vanilla and 2 cups whipped heavy cream, folded in very carefully, freeze until hard and serve.

Elsy Jensen

Use a paper clip to "flag" the pages in a cookbook so you can easily find frequently used recipes. This is kinder to the book than turning down page corners and book marks often drop out.

COOKIES

AND

BAR S

CHINESE COOKIES

1 pkg. butterscotch bits	Fine nut meats if desired
1 rounded tbsp. peanut butter	1 sm. can Chinese noodles

Melt butterscotch bits in double boiler with peanut butter. Add small can of Chinese noodles. Drop by tablespoonfuls on waxed paper. Cool. No baking.

Carolyn Ruggles

BANANA OATMEAL COOKIES

1½ cups sifted flour	¾ cup shortening
1 cup sugar	1 egg - well beaten
½ tsp. baking soda	1 cup mashed ripe banana
1 tsp. salt	
¼ tsp. nutmeg	1-¾ cups rolled quick oats
¾ tsp. cinnamon	½ cup chopped nuts

Sift flour, sugar, soda, salt, nutmeg and cinnamon into mixing bowl. Cut in shortening. Add egg, bananas, rolled oats and nuts. Beat until thoroughly blended. Drop by teaspoonfuls about 1½" apart, onto ungreased cookie sheet. Bake in moderately hot oven (400°) about 15 minutes or until done. Remove from pan immediately. Yield: about 3½ dozen.

Esther Clarke

PERFECT BROWNIES

½ cup shortening	1 cup flour
2½ sq. chocolate	½ tsp. baking powder
1½ cups sugar	½ tsp. salt
3 eggs	1 tsp. vanilla
½ cup nuts	

Melt shortening and chocolate together, mix eggs into sugar and stir into chocolate mixture. Sift dry ingredients together and beat into mixture. Add nuts and vanilla last. Pour into 9" pan. Bake at 350° F for 30 min. Cut while warm.

Charlotte Planchard

COOKY JAR GINGER SNAPS

2 cups sifted flour	¾ cup shortening
2 tsps. ginger	1 egg
2 tsps. baking soda	¼ cup molasses
1 tsp. cinnamon	
½ tsp. salt	
1 cup sugar	

Sift dry ingredients together. Cream shortening and sugar until soft. Beat egg. Add molasses and add to shortening and sugar. Add dry ingredients and mix well. Make small balls of cookie mix and roll in granulated sugar. Bake in moderate oven on ungreased cookie sheet 12 - 15 min., until slightly rounded and browned.

Martha Fifield

SPONGE DROPS
(Dandy for children)

3 eggs	1 cup flour
¾ cup sugar	1/3 tsp. salt
	1 tsp. baking powder

Beat eggs until very light colored and starting to thicken up. Add sugar and beat again. Fold in gently the flour, salt and baking powder sifted together. Drop by teaspoonful on greased pans, some distance apart. Bake in hot oven (375° F) until set. The recipe is right as is, no shortening, milk or flavoring needed.

Evelyn Whitcher

JOE FROGGERS

1½ cups shortening	2 cups sifted brown sugar
2 cups New Orleans Molasses	1 cup water
10 cups sifted flour	1 tbsp. salt
1 tbsp. ginger	½ tsp. cloves
2 tsp. baking soda	

Cream shortening and brown sugar, add molasses, water, then add the sifted dry ingredients. Mix well. Chill in refrigerator at least 1 hour. Roll ¼" thick, cut in shape desired, bake at 400° about 15 min.

Octavia Stearns

WAFER COOKIES

2 cups flour sifted once	1/3 cup sour milk
3/4 cup sugar	1/3 tsp. soda
3/4 cup shortening	3/4 tsp. baking powder
1 egg	½ tsp. salt
2 tsp. orange extract	

Cream sugar and shortening, then add egg and stir well. Add sour milk, don't stir until flour is added. Put salt, baking powder, soda in flour and sift altogether. Mix well and add extract and mix thoroughly. Roll very thin and bake until brown.

Caroline LaJoie

VANITIES

3 eggs	1 tbsp. cold water
¼ tsp. salt	1 tbsp. sugar
2-3/4 cups flour	

Beat eggs. Add salt, sugar and water. Add flour. Mix well. Dough will be very stiff. Roll thin as possible on floured board. Cut into diamond shape. Fry in deep fat (375° - 380°). Drain. Dust with confectioners' sugar.

Marjorie Tilton

FILLED COOKIES

1 cup sugar, 3/4 cup butter, 1 egg, ½ cup sweet milk, 2 tsp. baking powder, flour to make soft dough (3-3½ cups).

Make filling of: ½ cup dates, ½ cup raisins put through grinder, add 1 cup sugar, 1 tbsp. flour, ½ cup boiling water. Cook until thick. Fill cookies and bake in moderately hot oven.

Blanche A. Stearns

GREAT GRANDMOTHER'S SUGAR COOKIES

2½ cups sugar	1 cup milk
1 cup shortening	1 tsp. soda
3 eggs	¼ tsp. salt

Mix soft dough, roll to ¼ inch thickness and cut.

Edith M. G. Campbell

SNICKERDOODLES

1 cup shortening	2-3/4 cups flour
1½ cup sugar	2 tsp. cream of Tartar
2 eggs	1 tsp. baking soda
	½ tsp. salt

Mix first 3 ingredients together, add all dry ingredients sifted together. Roll dough into walnut sized balls, and roll them in 1 tbsp. sugar and 1 tsp. cinnamon mixed together. Place 2" apart on ungreased baking sheet and bake at 350°F until lightly browned. These will puff up at first, and then flatten out with crinkled tops.

Edith Locklin

BANANA BARS

1½ cups sifted flour	1 egg
1 tsp. baking powder	1 tsp. baking soda dis-
½ cup shortening	solved in 1 tbsp. water
1 cup sugar	1 tsp. vanilla
1-1/3 cup mashed bananas	

Sift together dry ingredients. Cream shortening and sugar. Add egg; beat well. Stir in soda mixture and vanilla. Add dry ingredients alternately with bananas, beating well. Spread in a 15 x 9 in. pan and bake for 30 min. at 350° F. When cool, frost with vanilla icing.

Icing: 2 cups sifted confectioners' sugar
 1 tbsp. butter
 2 tbsp. milk
 1 tsp. vanilla
 Yellow food coloring if desired

Edith Locklin

DATE SQUARES

½ lb. dates	½ cup water
½ cup brown sugar	

Cook all together until dates are mushy and mixture is thick. Set aside to cool.

Mix the following together with hands: 1½ cups rolled oats; 1½ cups flour; 2/3 cup butter; 1 cup brown sugar

Spread half in oblong greased pan, pressing down well. Spread on date mixture, then rest of oat mixture. Bake at 350° F 25 - 30 min. Cut in squares when cool.

Mrs. Fleury

20 MINUTE BACHELOR CHOCOLATE TORTE

1 All butter pound cake - frozen	1 tsp. Instant coffee
8 oz. chocolate morsels	1 8 oz. cup sour
2 tsp. pure vanilla	cream
1/16 tsp. salt	1 tbsp. cognac (brandy)

Cut frozen pound cake lengthwise into six layers of even thickness. Store in freezer until ready to use. Put chocolate, vanilla, salt, coffee and sour cream in top of double boiler. Cook over gently boiling water, stirring vigorously until chocolate is dissolved, (approx. 5 min.) Remove and cool to room temperature. Brush the layers of cake, before you spread it with chocolate, with the cognac, do that until all six layers are used up. Use the rest of the chocolate to ice the outside of cake, place torte in refrigerator over night before serving. Serves 10 - 12.

Elsy Jensen

APPLE SQUARES

Crust: 2 cups flour	½ tsp. salt
½ tsp. baking powder	3/4 cup Crisco
2 egg yolks	1 tsp. lemon juice
½ cup cold water	

Cut Crisco well, combine all other ingredients.

Filling:
 8 large apples - pared and sliced
 3/4 cup sugar
 2 tbsp. flour
 ½ tsp. salt
 Dash nutmeg

Bake at 375° for 1 hour

Icing: 1 cup XXXX sugar, 1 tbsp. milk, 1 tbsp. lemon juice

Frost while still hot.

Evelyn Whitcher

DANISH TEA CAKES

1/3 cup butter	1/3 cup powdered sugar
1/3 cup molasses	7/8 cup flour
1 egg, beaten 5 min.	1 cup nut meats

Mix in order given and bake in hot oven.

APPLE BROWNIES

2 sticks butter or oleo	2 cups flour
2 cups sugar	1 tsp. baking powder
2 eggs	1 tsp. soda
4 chopped pared apples	1 tsp. cinnamon
1 cup chopped nuts	2 tsp. salt

Bake in 350°F oven in 9 x 15 inch pan.

WALNUT - HONEY TARTS

Bake 350°F

1/2 pkg. pastry mix or pastry for 9" shell	
2 eggs	1/2 cup sugar
1/2 cup honey	1/2 tsp. vanilla

Prepare pastry and divide evenly into 8 balls. Roll each ball into 4" circle. Place each circle into muffin cup. Cover bottom with walnuts, set aside. Beat eggs slightly, mix in sugar, honey and vanilla. Pour equal amounts of egg mixture over walnuts in each cup. Bake 25 - 30 min. or until centers are set. Remove to wire rack to cool thoroughly.

SCOTCH CAKES

1/2 lb. butter	1/4 lb. sugar
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Beat to a cream, add 1 oz. rice flour, 2 cups bread flour, enough to make a firm paste. Roll, cut out and bake. Prick with fork before putting in oven.

HERMITS

2 eggs	1 cup sugar
1/2 cup shortening	1 tsp. soda
1/2 tsp. each of nutmeg, cinnamon and cloves	2 tbsp. sweet milk
1 cup chopped raisins	2 tsp. vinegar
	2 cups flour

Dissolve soda in milk. Combine all other ingredients. Spread thinly on baking sheets and bake at 350°. Cut in squares when baked.

Libbie Goodhue Cass
Springfield, N. H.

APPLESAUCE BARS

1 1/4 cups flour	1/2 cup shortening
1/2 tsp. soda	1 cup sugar
1/2 tsp. salt	1 egg
1/2 tsp. cinnamon	1/2 cup unsweetened applesauce
1/2 tsp. nutmeg	1/2 tsp. vanilla
Dash of cloves	1/2 cup raisins - 1/2 cup nuts

Sift dry ingredients, cream together shortening and sugar. Add egg and beat well until light and fluffy. Add dry ingredients and mix well. Add applesauce and vanilla. Mix well. Stir in raisins and nuts. Bake in moderate oven.

Frost with Icing of -

1/2 cup confectioners' sugar
1 tbsp. hot milk

Mix and spread on cake in pan while warm. Cut into bars or squares.

Esther Clarke

COCONUT SQUARES

1/3 cup butter	1 cup sugar
2 eggs - separated	1 tsp. baking powder
1½ cups flour	2 tbsp. milk
½ tsp. salt	½ tsp. vanilla
½ tsp. lemon	

Mix well and spread in shallow pan, cover with meringue made with the egg whites beaten stiff plus 1 cup brown sugar, 2/3 cup coconut, ½ tsp. vanilla and ½ cup chopped nuts. Bake in moderate oven - then cut in bars or squares.

Grace Gibbs

BUTTERSCOTCH BROWNIES

1-1/3 cups flour	½ tsp. salt
2 tsp. baking powder	2 tsp. vanilla
½ cup butter	2 cups brown sugar
2 eggs	1 cup chopped nuts

Melt butter, add sugar, eggs, vanilla, dry ingredients sifted together, nuts. Spread in pan, well buttered, Bake in moderate oven 15 - 30 minutes. Cut in squares. They want to be soft and chewy.

Miss Lillian Ward

DESSERTS

AND

PUDDINGS

FAVORITE APPLE DESSERT

3 cups flour	3/4 cup milk
2 tbsp. sugar	3 cups sliced apples
3 tsp. baking powder	1½ cups sugar
1 tsp. salt	1½ cups water
6 tbsp. oil	1 tsp. cinnamon

Mix a stiff dough with the 3 cups of flour, 2 tbsp. sugar, baking powder, salt, shortening and milk. Add to this the sliced apples and place in a 3 quart casserole and cover with a syrup made of 1½ cups sugar, 1½ cups water, 1 tsp. cinnamon and boil together for 5 minutes. Place in 400° oven for 20 - 25 minutes or until apples are done. Serve with whipped cream or ice cream while still warm.

A Friend

MOTHER'S PLUM PUDDING

16 Common Crackers - Soak in 1 quart of milk overnight - then add:

½ cup sugar	½ cup molasses
½ tsp. salt	1 tsp. nutmeg
1 lb. seedless raisins	1 pc. butter size of egg

Melt butter and mix all ingredients together. Place in tightly covered greased tins and steam 3 - 4 hours.

Mabelle Wells

BLUEBERRY PUDDING

¼ cup butter	1 cup milk
1 cup sugar	2½ cups flour
1 egg beaten	3 tbsp. baking powder
1½ cups blueberries - floured	

Put in cake pan. Sprinkle sugar on top and bake in moderate oven.

Grace Byrne

SUET PUDDING

2½ cups flour	1 cup chopped suet or
1 tsp. soda	3/4 cup other fat
1 tsp. cinnamon	1 cup raisins
1 tsp. nutmeg	1 cup molasses
	1 cup milk.

Sift dry ingredients. Add suet and raisins. Mix milk and molasses. Combine all mixtures and other ingredients. Steam 3 hours in 1 mould or 2 hours in 2 moulds.

Agnes Bailey

DANISH LEMON FLUFF

Yield 6 - 8 servings

1 envelope Knox Gelatin	1 cup sugar
4 eggs	½ cup cool water
1 lemon	3/4 cup hot water

Whipped cream to decorate

Soak the gelatin in ¼ cup cold water, let stand. Beat 4 egg yolks with 1 cup of sugar adding slowly. Grate lemon peel and add the juice of lemon to the egg mixture, mixing well. Add 3/4 cup hot water and mix with gelatin to dissolve it, then mix gelatin with the egg mixture, blend well and let it cool until it has the consistency of unbeaten egg whites. Then beat the 4 egg whites stiff, but not dry and fold into the yolk and gelatin mixture, only 1 spoonful at a time. Let it completely stiffen, then garnish with whipped cream.

Elsy Jensen

3 LAYER CHOCOLATE PUDDING

3 tbsp. black cocoa	$\frac{1}{2}$ cup cold water
$1\frac{1}{2}$ cups milk	3 eggs separated
1 cup boiling water	1 cup sugar
3 tsp. gelatin	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	

Beat egg yolks and mix with sugar, salt and cocoa. Scald milk and add to egg mixture, cook until thick. Remove from stove, add gelatin dissolved in $\frac{1}{2}$ cup cold water and add to boiling water. Add stiffly beaten egg whites. Beat all together, pour into 2 quart glass dish and chill. The pudding will make 3 layers. Serve with whipped cream.

Charlotte Blanchard

ICE CREAM PIE

1 6 oz. pkg. chocolate bits
1 cup miniature marshmallows
1 small can evaporated milk

Melt bits in double boiler. Add marshmallows and milk. Cook until slightly thickened. Line pie tin with vanilla wafers or halved Hydrox cookies. Spoon ice cream on top. Pour half the sauce on ice cream and press in; add more ice cream and sauce and press in again. Chill.

A Friend

MOTHER'S SNOW PUDDING

1 pt. boiling water	pinch salt
1 cup sugar	4 heaping tsp. flour

Boil slowly for 3 minutes. Remove from heat and stir in juice of 1 lemon. Fold in whites of 3 eggs beaten stiff. Chill. Serve with custard made with yolks of 3 eggs, $\frac{1}{2}$ cup sugar, 2 cups milk, flavor with vanilla.

Edith M.G.C. bell

STEAMED CHOCOLATE PUDDING

1 egg	2 tbsp. melted butter
$\frac{1}{2}$ cup sugar	1 tsp. cream of tartar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ tsp. soda

1 square chocolate or scant $\frac{1}{2}$ cup cocoa

Steam for 1 hour. Serve with sauce made as follows:

2 egg whites beaten stiff	$\frac{1}{3}$ cup sugar
1 tsp. vanilla	

Beat 2 egg yolks well, add $\frac{1}{2}$ cup sugar, than add to beaten whites and mix well.

Blanche A. Stearns

STEAMED PUDDING

$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ cup milk
1 cup flour	$\frac{1}{2}$ cup raisins
2 tbsp. butter	1 tsp. soda

1 egg

Beat egg with molasses and milk. Add melted shortening and raisins. Mix soda with flour. Add the dry ingredients. Mix until smooth. Turn into greased mould and steam one hour. Serve with whipped cream, hard sauce or foamy sauce.

Marjorie Tilton

CHRISTMAS PUDDING

2 cups suet (chopped)	2 cups molasses
1 pkg. raisins (chopped)	2 cups milk
$\frac{1}{2}$ lb. mixed fruit (chopped)	2 tsp. soda
1 egg	$\frac{1}{2}$ tsp. each, nutmeg,
$3\frac{1}{2}$ cups flour or enough to make medium batter	cinnamon and cloves

Steam in greased mould for 4 hours.

Alice Patten

POOR MAN'S PUDDING

1 cup sour milk, 2 eggs, $\frac{1}{2}$ cup molasses, pinch of salt $\frac{1}{2}$ tsp. soda, flour to make thick batter, 1 cup raisins or fresh blueberries. Steam 2 - 3 hours. Serve with sauce made of $\frac{1}{2}$ cup sugar, 2 tbsp. flour, 1 cup boiling water, cook until clear, cool, add 1 tsp. vanilla and 1 cup whipped cream, mix well.

Grandmother Whipple

CRACKER PUDDING

Raisins to cover bottom of baking dish, crumble 2 common (unsalted) crackers on top of raisins. Add 1 pint milk. Let heat on top of stove while mixing rest. Beat one egg, add $\frac{1}{4}$ cup sugar, pinch of salt. Add to milk mixture. Set dish in pan of hot water and bake in moderate oven about 30 minutes.

Grandmother Stearns

DATE and NUT ROLL

12 graham crackers rolled fine - reserve $\frac{1}{4}$ cup crumbs.
 $\frac{3}{4}$ cup dates chopped fine
 14 Marshmallows chopped fine
 1 cup nut meats chopped fine.

Mix above with $\frac{1}{2}$ cup cream (or evaporated milk). Use enough cream to hold the ingredients together, but not enough to make moist. Shape into a roll, then roll in reserved $\frac{1}{4}$ cup of cracker crumbs. Wrap in wax paper and put in refrigerator to chill. (May be kept 2 - 3 days). Slice and serve with whipped cream.

Blanche A. Stearns

JAMS

AND

JELLIES

ORANGE MARMALADE

2 oranges, 1 lemon

Cut in half, take out seeds and squeeze juice into a large pan, grind the rinds and add to the juice, then add 10 tumblers of cold water. Let stand 24 hours. Boil slowly one hour, remove from fire, add 4 lbs. sugar, stir until sugar is dissolved. Let stand 24 hours. Boil 1 to 1½ hours. Watch last boiling so it will not burn or boil over.

Blanche A. Stearns

PEACH CONSERVE

5½ lbs. peaches cut rather fine.

1 lb. chopped walnuts

2 oranges and 1 lb. raisins put through food
chopper

5 lbs. sugar

Mix all together and cook slowly until right consistency. Store immediately in sterilized jars and cover with paraffin.

Winifred Tilton Goodhue
Bristol, N.H.

PICKLES

AND

RELISHES

SWEET CUCUMBER PICKLES

6 lbs. cucumbers - peeled and seeded
 2 lbs. brown sugar
 2 tbsps. salt
 1 tbsp. cloves
 1 tbsp. cinnamon
 1 tbsp. all spice
 1 tbsp. pepper
 1 quart vinegar

Boil until tender, but not soft. Can while hot.

Mrs. Fleury

MUSTARD PICKLE

12 cucumbers
 12 onions

Soak in mixture of salt and water

5 lbs. sugar
 2 quarts vinegar
 2 tbsps. tumeric
 3 tbsps. celery seed
 2 tbsps. mustard seed

Boil for 10 minutes

Agnes Bailey

CORN RELISH

1 qt. corn cut from cob and cooked	2 cups white vinegar
1 cup finely chopped cabbage	1½ tsps. celery seed
1 green pepper - chopped	1½ tsps. whole mixed spice
1 cup sugar	2 tbsps. salt
½ cup cooking water from corn	1 tbsp. dry mustard

Combine all ingredients in large kettle. Bring to boil, then simmer 30 minutes. Pack in jars and seal, then process them for 15 minutes.

Agnes Bailey

GOLDEN GLOW PICKLES

6 quarts cucumbers - peeled and cut into 1" pieces.
 1 bunch celery
 12 large onions sliced thin
 3 sweet peppers, cut into cubes or strips
 3 hot peppers, cut into strips
 4 cups green tomatoes, sliced

Sprinkle ¾ cup salt on above mixture and let stand 3 hours. Drain and rinse.

1 quart vinegar
 2 tbsps. mustard seeds
 3 tbsps. tumeric powder
 7 cups sugar

Bring to a boil, add pickles and cook 7 minutes.

Mary Webb

GREEN TOMATO MINCE MEAT

1 peck green tomatoes
 3 lbs. raisins (not ground) 1 lb. (ground)
 5 lbs. apples not peeled
 1 lb. ground suet
 2 tbsps. all spice
 2 tbsps. clove
 2 tbsps. nutmeg
 1 tbsp. cinnamon
 4 lbs. brown sugar
 2 cups vinegar

Drain tomatoes for 3 minutes then put all together.

Agnes Bailey

GARDEN SPECIAL

8 cups ripe tomatoes - cut up 2 tsp. salt
 6 sweet peppers (green) " " 4 tsp. sugar
 1 quart celery - cut up

Cook 20 minutes and seal in jars. Put in a canner and boil $\frac{1}{2}$ hour. May be used in soup or stews, spaghetti and hamburg.

CRANBERRY RELISH

1 Lb. cranberries 1 orange
 4 tart, red apples 2 cups sugar

Wash cranberries, orange, and apples. Core apples but do not pare. Chop fruits finely or grind, add sugar and mix well. Chill and serve. Color and flavor are improved if allowed to stand a few hours. It will keep for weeks in cool place. Serve with fowl, veal or pork.

VERMONT CHUNK PICKLES

7 lbs. cucumbers 2½ lbs. brown or maple
 2 pints vinegar sugar
 1 tbsp. celery seed 1 tbsp. whole all-spice
 1 tbsp. stick cinnamon

Cut green cucumbers in pieces from $\frac{1}{2}$ to 1 inch long or use small ones. Soak in strong brine for three days. Drain and soak in fresh water for three days without changing water. Drain, and simmer slowly for 20 - 30 minutes in cider vinegar which has been diluted one-half with water. Add 2 or 3 large grape leaves (if you have them). Drain. Boil the vinegar, spices and sugar for 3 minutes and pour it boiling hot over the cucumbers. Let stand for 24 hours. Drain off liquid heat it, and pour over pickles. Repeat this process of covering the pickles with the hot liquid for four successive days. Then turn them into clean hot jars and seal.

Octavia Stearns

HOT DOG RELISH

4 cups ground onion 4 cups ground cabbage
 4 cups ground green tomatoes 12 green peppers
 6 red peppers $\frac{1}{2}$ cup salt

Grind vegetables, using coarse blade. Sprinkle with salt, let stand overnight. Rinse and drain. Combine 6 cups sugar, 1 tbsp. celery seed, 1 tbsp. mustard seed, $1\frac{1}{2}$ tsp. tumeric, 4 cups cider vinegar and 2 cups water. Pour over vegetable mixture. Heat to boiling and simmer $\frac{1}{2}$ hour. Seal in hot sterilized jars. Makes 8 pints.

Arlene Currier

KOSHER DILL PICKLES

2 quarts water Fresh dill heads
 1 quart vinegar Garlic
 $\frac{1}{2}$ cup canning salt Celery and Mustard seeds
 small cucumbers

Boil water, vinegar and salt. Fill sterilized jars with small cukes (or slice large ones). Put one or two heads of dill in each jar, two buttons of garlic, (1 tsp. pickling spices may be used in place of celery and mustard seeds). Add good sized pinch of alum in each jar and fill with hot brine. Seal.

Marge Gove

CHERRY CUCUMBER SWEET PICKLES

Pare 8 - 10 ripe cukes, quarter, take out seeds and cut in 1 inch cubes. Cover with boiling water and cook until transparent and tender. Drain well. Make syrup of $3\frac{1}{2}$ pounds white sugar, 1 pint white vinegar, $\frac{1}{2}$ tsp. oil of cloves, $\frac{1}{2}$ tsp. oil of cinnamon. Boil 10 minutes and pour over cukes. Set for one night. In morning pour off syrup and boil syrup for 10 minutes, and pour over cukes and set over night. In the morning add one 8 oz. or 16 oz. jar maraschino cherries, cut in half, plus all the juice, and bring to a boil. Place in hot jars and seal. Pretty and delicious.

Marge Gove

PIES
AND
PASTRIES

GINGER PEAR PIE

Unbaked pie shell

3/4 cup sugar
2 tbsp. flour
3/4 tsp. ground ginger
1/4 tsp. salt

Sprinkle sugar-ginger mixture over pie shell.

3 ripe pears	2 eggs separated
2 tbsps. butter	1 tsp. grated lemon peel
1/2 cup sugar	3 tbsps. lemon juice
1 tbsp. flour	3/4 cup milk

Slice pears into crust. Cream butter, sugar and flour together. Add egg yolks, lemon peel and juice, and beat well. Add milk and stir to blend, then add stiffly beaten egg whites. Pour mixture over pears and bake at 425°F for 10 minutes, then reduce heat to 350°F and bake 30 minutes longer.

Edith Locklin

SOUR CREAM PIE

1 egg	1 tsp. vinegar
1 1/2 cup brown sugar	1 tsp. cinnamon
1 1/2 cup chopped raisins	1/2 tsp. clove
1 cup sour cream	1/2 tsp. allspice
1/2 tsp. salt	

Mix and roll out pastry shell. Put in filling, mixed in order given. Bake in hot oven (450°) for 10 minutes then bake in moderate oven until done.

Lucille Hosmer

PECAN PIE

1 cup light brown sugar	1 cup white corn syrup
1 tbsp. butter creamed with sugar	3 eggs beaten lightly
	pinch of salt

Beat all together. Add 1 cup coarsely cut pecans and 1 tbsp. vanilla. Pour into unbaked pie shell and bake until firm. Top with whipped cream. Mr. Colburn

FRENCH BREAKFAST PUFFS

2 cups Bisquick	2 tbsp. softened oleo or shortening
1/4 cup sugar	
1/4 tsp. nutmeg	3/4 cup milk
	1 egg

Combine bisquick, sugar, nutmeg, butter, milk and egg, beat vigorously with spoon for 1/2 minute. Fill greased muffin tin 2/3 full. Bake at 400° for 15 minutes or until done. Immediately roll in 1/2 cup melted butter, then in a mixture of 2/3 cup sugar and 1 tsp. cinnamon. Serve hot!

Carolyn Ruggles

DATE CRISPS

Put piece of pineapple in each date. Wrap each pineapple filled date in square of pie crust and bake.

Blanche A. Stearns

LEMON SPONGE PIE (uses no lemons)

1 cup sugar	1/3 cup flour
1/4 tsp. baking powder	1/2 tsp. salt
1 tsp. cream of tartar	2 egg yolks
1 cup sour milk	2 tbsp. melted butter
1 tsp. lemon extract	2 egg whites

Beat egg yolks, add sour milk, butter and extract, stir into sifted dry ingredients. Beat egg whites stiff and fold into lemon mixture, mix well. Turn into unbaked pie shell, bake in hot oven 10 minutes, reduce heat and bake 30 minutes more in moderate oven. The egg whites, unbeaten, may be put in with the yolks and the mixture baked in two crusts.

Octavia Stearns

100 YEAR OLD SUGAR PIE CRUST

2½ cups flour	1 cup sugar
½ cup oleo	1 tsp. salt
½ cup shortening	½ cup milk

Sift flour, sugar and salt. Cut in shortening.
Add milk, mix. Roll to fit pie plate.

A friend

MOCK MINCE PIE

2 eggs	1 cup chopped raisins
1 cup sugar	2 tbsp. vinegar
1 cup sour milk	½ tsp. each of - clove, salt, cinnamon and nutmeg

Mix ingredients in a bowl and let stand one-half hour.
Bake like any mince pie.

Edith M. G. Campbell

SOUR MILK PIE FILLING

1 cup raisins	1 cup sugar
1 cup sour milk	¼ tsp. cloves
1 tbsp. molasses	½ tsp. cinnamon
1 tbsp. flour	pinch of salt

Mix all together, then heat until thick, in a double boiler. Let cool and put between crust and bake.

Caroline LaJoie

MOCK CHERRY PIE

1 cup cranberries - cut in half	
½ cup chopped raisins	1 cup sugar
1 tbsp. flour	1 cup boiling water poured over all

Cook until it thickens, being careful not to burn.
Bake in 2 crusts or in 1 crust with lattice top.

Edith M.G. Campbell

SHOO-FLY PIE

1 cup molasses	2/3 tsp. soda
1/2 cup boiling water	1½ cups flour
2/3 cup brown sugar	2/3 cup shortening

Combine molasses and boiling water in which soda has been dissolved. Pour into unbaked pie shell. Mix flour and sugar, blend in shortening until size of tiny crumbs. Place on top of molasses filling. Bake in hot oven 30 to 35 minutes.

Octavia Stearns

MEATS
POULTRY
AND
FISH

JAZZY HASH

1 15 oz. can corned beef hash
 2 tbsp. chopped onion
 1 small clove garlic or garlic powder
 Dash freshly ground pepper
 2 beaten eggs
 ½ cup dairy sour cream
 ¼ cup burgundy
 1 cup bread crumbs - soft
 1 tbsp. butter or oleo melted
 Dash paprika

Combine hash, onion, garlic, pepper, eggs, sour cream and burgundy, mix well. Spoon into 4 individual casseroles or 1 - 8" pie plate. Combine remaining ingredients. Bake at 350° 25 - 30 minutes.

Mrs. Henry Eastman

HARVEST MOON DIP

1 4½ oz. can Underwood Deviled Ham
 1 8 oz. pkg. cream cheese
 2 Tbsp. prepared Hot Mustard

Mix all together for a real hit with snack crackers.

Edith Locklin

HAMBURG SKILLET PIE with SCONE TOPPING

1 lb. Hamburg	2 cups tomato juice
1 tbsp. oil	¼ cup diced green pepper
¼ cup flour	½ cup chopped onion
2 tsp. salt	1 cup diced celery
¼ tsp. pepper	

Brown beef in 10" skillet in oil. Drain off excess oil. Stir in flour, salt, pepper and juice. Add vegetables, bring to boil. Spoon scone topping in 6 mounds on top of mix. Bake 30 to 35 min. in 450 °F. oven or until brown.

Charlotte Blanchard

SCONE TOPPING

1½ cups sifted flour	1/3 cup oil
2 tsp. baking powder	1/3 cup milk
1 tsp. salt	1 egg beaten

Sift dry ingredients together. Add oil, milk and egg. Stir just until blended.

Charlotte Blanchard

STANDING RIB ROAST with YORKSHIRE PUDDING Bake-325°F

1 - 4 to 6 lb. standing beef rib roast
 Brown and season powder (optional)

Sprinkle brown and season powder on roast. Insert meat Thermometer in meatiest part of roast. Place roast on a rack in a shallow pan.

Rare - 26-32 min. per lb. or thermometer reads 140°.
 Medium - 34-38 min. per lb. or thermometer reads 160°.
 Well done - 40-42 min per lb. or thermometer reads 170°.

Remove roast to a warm platter while baking Yorkshire pudding. Reserve ¼ cup fat dripping for pudding. Gravy may be made from rest of drippings.

See reverse side for Yorkshire Pudding recipe.

YORKSHIRE PUDDING

Bake - 425°F

- ½ cup roast beef fat drippings
- 1 cup flour
- 1 tsp. salt
- 2 eggs
- 1 cup milk

Coat a 8 - 9" pan with fat drippings. Place pan in oven and heat 5 minutes. Sift dry ingredients together. Beat egg slightly and add milk. Mix all together until smooth. Pour batter into heated pan. Bake uncovered 30 minutes or until puffed and brown. Serve immediately.

PORK LOIN ROAST

with

SPICED APPLE - PLUM SAUCE

- 1 3 - 5 lb. center cut pork loin roast
- salt and pepper

- 1 17 oz. can whole purple plums
- 1 15 oz. jar sweetened applesauce
- 1/8 tsp. ground nutmeg
- 1/8 tsp. ground allspice
- 1/8 tsp. ground cinnamon

Sprinkle pork lightly with salt and pepper and place on a rack in a shallow roasting pan. Insert meat Thermometer into meatiest part of the roast. Roast 30 - 35 min. per lb. or until Thermometer registers 170°F. Remove roast to a warm platter and let stand 10-15 min. before carving.

Drain plums and save ¼ cup syrup. Remove pits and place plums and syrup in blender. Blend at medium speed for 60 seconds, or until smooth. In a saucepan, combine plum purée with applesauce, and spices, and salt to taste. Heat to serving temperature.

Serve sauce over carved portions of pork. Makes 6 servings with some leftovers.

MEAT LOAF

- 5 lbs. hamburger

Make a stuffing of 3 heaping cups of bread or cracker crumbs or a mixture of both, 2 tbsp. salt, 2 tsp. pepper, 3 tsp. poultry seasoning, 2 beaten eggs, and water or milk enough to moisten. Add the hamburger, mix well, bake in slow oven 2 hours, covered. Makes 2 loaves in bread tins.

Octavia's Aunt Mary

WELSH RAREBIT

- | | |
|---------------|-----------------------|
| 1 cup milk | ¼ lb. cheese - grated |
| ½ tsp. salt | ¼ tsp. mustard |
| 1 tsp. flour | 1 egg beaten |
| 1 tsp. butter | dash cayenne pepper |

Heat milk. Mix cheese, flour, mustard, salt, pepper, and beaten egg. Heat, then add hot milk slowly. When well mixed and hot, remove from fire, add butter and stir well.

Clara M. Langley

EGG SOUFFLÉ

Cream 1 tbsp. butter and 1 tbsp. flour. Add 2/3 cup scalded milk.

Cook 3 minutes in double boiler and cool. Add beaten yolks of 2 eggs with 1/8 tsp. salt. Beat 2 minutes. Fold in beaten whites of 2 eggs. Turn into buttered casserole, set in pan of hot water and bake slowly until firm. Usually ½ hr. Serves 2 people liberally.

RICE and HAMBURG CASSEROLE

Cook 1 cup of rice 'til tender. Brown 1 medium sized chopped onion in butter. Add 1 lb. of hamburger. Cook until hamburger is done. Add one can cream style corn and one can undiluted cream of tomato soup. Combine with rice and bake in casserole. Place cracker crumbs on top and bake until they are brown.

Martha Fifield

VENISON MEAT LOAF

1½ lbs. ground venison	2 eggs
½ lb. ground pork sausage	1/8 tsp. pepper
½ tsp. salt	1/8 tsp. onion salt
½ tsp. poultry seasoning	1½ cup fine dry bread crumbs
1 cup milk	

Combine all ingredients and mix well. Put in greased loaf pan. Bake 1½ hours at 375°F. This recipe also makes delicious meatballs. Brown, simmer in any tomato sauce.

Richard Hoyt

CHINESE RICE

Salad Oil	1 chopped onion
1 hard fried egg- cut up	1 cup cooked rice
Salt & Pepper to taste	1 tsp. soy sauce
1 can bean sprouts (drained)	

Saute onion in oil, add egg, rice, soy sauce, salt and pepper. Stir all together and brown. Add bean sprouts, cover and steam on low heat about 10 - 15 minutes.

Charlotte Blanchard

MINCEMEAT

1 qt. bowl meat (boiled beef ground)	1 tbsp. cloves
	1 tbsp. allspice
2 qt. bowls apples	1 tbsp. cinnamon
2 cups molasses	2½ cups sugar
3 cups boiling water	½ box raisins
2 cups boiled cider	

Put all together in large kettle. Cook slowly until thick and dark colored. About 8 hours.

Alice Patten

BARBECUED SPARERIBS

4 lbs. spareribs	1 cup sliced onion
1 cup catsup	1 cup water
2 tsps. salt	½ tsp. Worcestershire sauce
¼ cup vinegar	¼ cup brown sugar
2 tsps. dry mustard	
1 tsp. paprika	

Cut spareribs into serving pieces. Brown them in baking pan over top of stove heat. Combine the remaining ingredients and pour over the ribs. Cover. Bake in a moderate oven (350°F) 1-3/4 hours. Spoon the sauce over the ribs two or three times during baking. Bake uncovered 15 minutes.

Evelyn Whitcher

Crab Casserole

4 cups cubed bread	} put in layers
1 can drained crab	
2 tbsp lemon juice	
1 " dry onion	
1 " " parsley	
1 cup shredded cheese	

Beat 4 eggs whipped } pour over
1 cup milk } bread + cheese
onion } + refrigerate

350° for 1 hr covered
+ 10 min without

SALADS
AND
DRESSINGS

CRANBERRY SALAD

3 cups cranberries - ground
 1 cup sugar
 2 pkgs. lemon Jello
 1 cup diced celery
 1/3 cup nuts
 3/4 cup boiling water

Heat cranberries and sugar until dissolved. Pour water over Jello and stir. Add cranberries, celery and nuts. Mold until firm.

A friend

TOMATO ASPIC RING

1 bay leaf
 few drops Tabasco sauce
 4 onion slices
 1/2 tsp. salt
 2 tbsp. vinegar
 3-3/4 cups tomato juice
 2 envelopes (2 tbsp.) unflavored gelatin
 2/3 cup cold water
 Lettuce

Add bay leaf, tabasco, onion and salt to tomato juice, simmer 10 minutes. Soften gelatin in cold water, dissolve in tomato juice mixture. Add vinegar, strain. Pour into 7" ring mold which has been rinsed in cold water. Chill until firm. Unmold on lettuce. Serves 8.

ROQUEFORT CREAM DRESSING

1 onion - chopped fine or grated
 1/2 cup dry or chopped parsley
 2 cups mayonnaise
 1 cup thick soured cream

Crumble in 1/2 lb. blue or roquefort cheese, thin with 1/4 cup red wine vinegar.

Esther Farnum

HOT CHICKEN SALAD CASSEROLE

1 6-7 lb. fowl or chicken equivalent, cooked and meat removed from bones. Cut in small pieces and combine with:

2 cans cream of chicken soup - undiluted
 1 can cream of mushroom soup - undiluted
 3 cups diced celery
 1 cup onion minced
 6 hard cooked eggs sliced
 1 cup sliced almonds
 1 cup mayonnaise or salad dressing
 3 tbsp. lemon juice
 1 tsp. salt
 1/4 tsp. pepper

Place in buttered casserole. Top with crushed potato chips. Bake at 400° for 25-30 minutes. May be mixed day before except for chips.

THOUSAND ISLAND DRESSING

2 tbsp. chili sauce
 2 tbsp. chopped pickle or olives
 2 tbsp. chopped green peppers or pimento
 1 cup mayonnaise

Fold the ingredients into the mayonnaise. Chill.

CABBAGE SALAD DRESSING

1 cup vinegar
 1 cup sugar
 1 tbsp. butter
 1 lg. tsp. dry mustard
 pinch of salt

Boil together 1 minute. Remove from heat and stir in 3 well-beaten eggs. Beat with egg beater.

BOILED SALAD DRESSING

1 cup milk - scalded

Mix 2 eggs, $\frac{1}{2}$ tbsp. salt, $\frac{1}{2}$ tbsp. flour, $1\frac{1}{2}$ tbsp. sugar, 1 tsp. dry mustard, $1\frac{1}{2}$ tbsp. melted butter, $\frac{1}{4}$ cup vinegar. Beat all together well, add to scalded milk and cook until thick. A dash of cayenne pepper's good.

Blanche A. Stearns

S O U P S

AND

S A U C E S

BAKED BEAN SOUP

2 cups baked beans - mashed
 3 cups water
 1 onion - chopped fine

Simmer for one-half hour. Add one can of tomato soup. Season to taste if necessary.

Edith M. G. Campbell

SPLIT PEA SOUP

Leftover ham bone
 2 cups dried split peas
 1 medium chopped onion
 3 medium carrots
 ½ bayleaf

Cover bone with water. Simmer until meat comes off bone. Remove bone. Add remaining ingredients. Cook until tender, approx. 1 hour. Season to taste.

SCOTCH BROTH

Cook a good sized, rich soup bone until meat falls off, then remove the bone and add:

4 medium sized onions sliced fine
 1 pint diced turnips
 1 pint diced carrots
 2 pints diced potatoes
 1 quart diced cabbage
 Salt to taste
 1 pint of peas, if dried, cook until soft
 6 tbsp. barley, cook in double boiler until soft

Cook a long time over a slow fire and when done add peas and barley. This soup is very nourishing.

ONION SOUP with PARMESAN CHEESE

½ cup butter	2 qts. rich beef broth
4 large, white onions	1 pint water
	sprig parsley

Cook onion with butter in sauce pan, add liquids and parsley, simmer a few minutes. Toast round slices of bread, put in casserole, sprinkle with grated Parmesan cheese, pour soup over and place in oven until melted.

MUSHROOM SOUP

Make a rich veal stock the day before. Season with salt, pepper and onion. Prepare mushrooms and chop very fine. Add to stock and cook until very tender. About one-half hour before using, add milk and butter. Season to taste. Thicken with a little flour. Cook in double boiler after milk has been added. Cook in same veal stock, stems of mushrooms. Strain and add to soup. This gives an added richness to your soup. Serve with whipped cream.

POTATO SOUP

2 potatoes	3 cups milk
4 onion slices	1½ tsp. salt
2 cups boiling water	dash of pepper
2 tbsp. butter or margarine	2 tsp. chopped parsley
2 tbsp. flour	¼ tsp. celery salt

Pare potatoes, slice. Combine with onion and water. Cook until tender. Drain, reserving 1 cup liquid. Press potato and onion through fine sieve, should be about 1 cup. Melt butter; blend in flour. Gradually add potato liquid and milk. Cook over hot water, stirring constantly, until thick. Add potato and onion puree, salt, pepper, parsley and celery salt; heat thoroughly. Serves 4 - 6.

BEAN PORRIDGE

After Christmas or New Year's when nothing is left but the turkey carcass, is the best time to make Bean Porridge. A turkey carcass is best but two ducks or two chicken carcasses will do.

Place all the bones (with a little meat left on them) in a large kettle and cover with water. Cook them until the meat literally falls off the bones. When you are done, you should have 3 quarts of stock and 2 cups of meat which you have picked from the bones.

Soak $1\frac{1}{2}$ cups of pea beans overnight, in the morning cook in the prepared stock until they begin to burst their skins, add meat and thicken with $\frac{3}{8}$ cup of yellow corn meal which you have moistened in water. Season to taste (this really is necessary for some like it "more so" than others). Cook 30 - 45 minutes.

Use as a main dish, served in soup plates with common crackers.

The flavor is improved by storing in a cold place for 24 hours, it is even better if the porridge is frozen solid before using.

Copied from:

A Vermont Cook Book by Vermont Cooks.

CORN CHOWDER

3 medium potatoes	$\frac{1}{4}$ cup butter or margarine
1 small onion	$1\frac{1}{2}$ cups cooked/canned whole
1 cup water	kernel corn
4 cups milk	salt and pepper

Pare potatoes; dice. Grate onion. Add water and butter, simmer until tender. Add corn and milk, simmer 15 minutes. Season to taste.

OLD FASHIONED CREAM OF TOMATO SOUP

2 1 lb. cans tomatoes	$\frac{1}{4}$ tsp. pepper
2 tbsp. chopped onion	$\frac{1}{8}$ tsp. cloves
1 tbsp. sugar	$\frac{1}{4}$ cup butter or margarine
2 tsp. salt	$\frac{1}{4}$ cup flour
1 Quart milk	

Simmer tomatoes, onion, sugar, salt, pepper and cloves 10 minutes. Melt butter, blend in flour. Gradually add milk, cook over medium heat, stirring constantly until thickened. Slowly add hot tomatoes to milk mixture, stirring constantly. Do not reheat. Serve immediately.

TURKEY SOUP

Turkey carcass	2 cups chopped celery
1 chopped onion	1 cup cooked rice

Cover carcass with water. Add salt and simmer until meat falls off bone, approx. 1 hour. Remove bones, add other ingredients and cook until vegetables are tender. Season to taste.

VEGETABLE SOUP

Soup bone	1 cup peas
1 small chopped onion	1 cup potatoes
1 cup carrots	1 cup tomatoes or other
	vegetables of choice

Cover bone with water. Simmer until meat is tender. Remove bone. Add remaining ingredients. Cook until tender. Season to taste.

VEGETABLES

MARINATED GREEN BEANS

1/4 cup sour cream	1 8 oz. can French
2 tbsp. salad dressing -	style green beans
Italian	drained
2 tbsp. finely chopped	1 Tomato - peeled &
onion	cubed

Thoroughly combine sour cream and Italian dressing. Add beans, tomatoes and onion. Mix well. Chill 3-4 hours before serving. Serve in lettuce cups (2)

Carolyn Ruggles

FESTIVE ONIONS

Fry 4 cups sliced onions until transparent. Beat 2 eggs. Mix in 1 cup cream, salt to taste. Pour custard over onions, sprinkle with 2/3 cup grated Cheddar cheese. Bake uncovered at 425° for 15 min. Serves 4.

Carolyn Ruggles

PARTY POTATOES

Boil 8 - 10 potatoes and drain. Beat 1 cup sour cream and 8 ounces cream cheese until blended. Add hot potatoes gradually, beating constantly until light and fluffy. Season with garlic and onion salt, 1 tsp. of each. Spoon potatoes into casserole, dot with butter, sprinkle with paprika. It is better to refrigerate for 24 hours before baking, or freeze. Bake at 350°F for 45 minutes if chilled. Bake 1 1/2 to 2 hours if frozen.

Helen Light

BAKED TOMATO HALVES

Yield - 6 servings

Bake - 375°F.

3 large tomatoes, halved
Salt and Pepper to taste
1 tbsp. melted butter or
margarine

1/3 cup seasoned fine
dry bread crumbs
Chopped fresh parsley
(optional)

Place Tomato halves in a lightly buttered, shallow baking dish. Sprinkle with salt and pepper to taste. Mix bread crumbs with the melted butter. Spoon equal amounts of the crumb mixture onto each tomato half. Bake uncovered 15 - 20 minutes, or until crumbs are lightly browned and tomatoes are tender. Just before serving, sprinkle tomatoes with chopped parsley if desired.

CAULIFLOWER AU GRATIN

Boil 1 cauliflower until tender. Separate flowerets, chop tough part. Arrange in buttered shells with white sauce. Sprinkle with grated cheese, cover with butter and seasoned crumbs. Brown in quick oven.

BRAISED CABBAGE

Wash cabbage and cook in boiling water with a little salt until tender. Then strain. Butter a small pie dish and cover bottom with cabbage. Then add a layer of sausage meat and then another layer of cabbage. Lay small piece of bacon on top. Sprinkle with a little butter and bake in oven for 20 minutes.

Grace Byrne

STUFFED GREEN PEPPERS

4 green peppers	$\frac{1}{2}$ tsp. poultry season-
Salt	ing
3 tbsp. chopped onion	$2\frac{1}{2}$ cups cooked rice
$\frac{1}{2}$ cup butter or margarine	$\frac{1}{4}$ tsp. salt
dash of pepper	

Wash peppers; cut slice from stem end; remove seeds. Cover with boiling salted water; boil, uncovered 3 - 5 minutes, drain. Halve lengthwise, sprinkle with salt. Brown onion in butter or margarine, add poultry seasoning, rice, salt and pepper. Fill peppers with rice mixture. Place in baking dish, bake in hot oven 400°F 15 - 20 minutes.

GRILLED TOMATOES

Select firm tomatoes, cut in half. Cover them with American cheese (grated). Season with salt and pepper. Put under low flame of broiler until cheese melts and browns. Garnish with parsley.

Marjorie Tilton

"GREEN CORN PUDDING"

Cut the corn from six nice ears of fresh corn. Add 2 beaten eggs, 2 tbsp. of butter and $\frac{1}{2}$ tsp. salt. Break up six crackers. Cover with 1 pint of milk. Leave for 10 minutes, then add to the other ingredients. Bake in moderate oven (350°) about 20 min.

Caroline LeJoie

SWEET POTATO CROQUETTES

1 cup mashed potato	$\frac{1}{2}$ cup ground peanuts
Dash Cayenne	1 egg
1 tbsp. flour	2 tsp. bread crumbs
Salt to Taste	

Mix in order given, roll in bread crumbs and fry in deep fat.

HARVARD BEETS

$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup vinegar
1 tbsp. cornstarch	1 No. 2 can or $2\frac{1}{2}$ cups
$\frac{1}{4}$ cup water	cooked beets
1 tbsp. butter or margarine	Salt & Pepper to taste

Mix sugar and cornstarch, add water and vinegar. Boil 5 minutes. Drain beets and add. Cook slowly, stirring occasionally, until beets are heated. Add butter or margarine, season with salt and pepper.

Esther Clarke

POOR MAN'S ASPARAGUS

2 tbsp. butter or margarine
$\frac{1}{4}$ cup dry crumbs
$\frac{1}{4}$ tsp. salt - dash of pepper
16 medium boiled leeks

Melt butter or margarine, add crumbs, salt and pepper. Place leeks in shallow baking dish, sprinkle with crumb mixture. Brown under broiler unit or burner.

GOLDEN SQUASH CIRCLES

Pare summer squash, slice $\frac{1}{2}$ inch thick. Roll in seasoned flour or corn meal. Saute in fat or salad oil 5 minutes, or until tender.

HELPFUL HINTS

These were copied from the doors of an antique hutch, owned by Agnes Bailey of New Boston, N.H. No date was found, but from the sound, they must be real old.

To Remove Grease Stains:

Cold water and Ivory Soap will remove grease spots from cotton and woolen fabrics. Either is always sure and safe to use.

To Remove Grass Stains:

From cotton goods, wash in alcohol.

For a Burn:

Apply equal amounts of whites of eggs and olive oil mixed together, then cover with a piece of old linen, if applied at once, no blister will form. Or apply at once cooking soda, then cover with a cloth and keep wet with cold water. This removes the pain and prevents blistering.

To Keep a Sink Drain Free from Grease:

Pour down once a week, at night, $\frac{1}{2}$ can of potash dissolved in one quart of water.

To Remove Ink Stains:

Wash in a solution of hydrochloric acid and rinse in ammonia water. Wet the spot with warm water, then put on Sapolio, rub gently between the hands and generally the stain will disappear.

To Remove Fruit Stains:

Pour boiling water over stained surfaces having it fall from a distance of three feet.

To Remove White Spots from Furniture:

Dip a cloth in clear water, nearly at boiling point. Place over spot, remove quickly and rub over spot with dry cloth. Repeat if spot is not removed. Alcohol or camphor quickly applied may be used if above attempt is not successful.

To Remove Iron Rust:

Saturate spot with lemon juice, then cover with salt. Let stand in the sun for several hours, or, a solution of hydrochloric acid may be used.

To Remove Paint:

From silk or any other goods, rub patiently with chloroform. This will not hurt even the most delicate color or fabric.

To Wash Mirrors and Windows:

Rub over surface with wet chamois skin wrung out well, use warm water, then wipe with a piece of dry chamois skin.

WEIGHTS,
MEASURES,
ABBREVIATIONS -

EQUIVALENTS AND
SUBSTITUTIONS

WEIGHTS and MEASURES

Dash	=	2 - 3 drops
3 teaspoons	=	1 tablespoon
4 tablespoons	=	$\frac{1}{4}$ cup
8 tablespoons	=	$\frac{1}{2}$ cup
12 tablespoons	=	$\frac{3}{4}$ cup
16 tablespoons	=	1 cup
2 cups	=	1 pint
4 cups	=	1 quart
4 quarts	=	1 gallon
8 quarts (dry)	=	1 peck
4 pecks	=	1 bushel
16 ounces	=	1 pound

ABBREVIATIONS

Teaspoon	tsp.
Tablespoon	tblsp. or tbsp.
Fluid ounce	fl.oz.
Pint	pt.
Quart	qt.
Ounce	oz.
Pound	lb.
Gallon	gal.
Peck	pk.

TABLE OF EQUIVALENTS

<u>FOOD</u>	<u>QUANTITY</u>	<u>YIELD</u>
Apples	1 medium	1 cup sliced
Bread Crumbs	3-4 slices bread 1 slice	1 cup dry crumbs $\frac{3}{4}$ cup soft crumbs
Cabbage	1 lb.	4 cups shredded
Cheese	$\frac{1}{4}$ lb.	1 cup shredded
Cherries	1 qt.	2 cups pitted
Crackers, graham	15	1 cup fine crumbs
Crackers, soda	16 22	1 cup coarse crumbs 1 cup fine crumbs
Cranberries	1 lb.	3-3 $\frac{1}{2}$ cups sauce
Cream, whipped	1 cup	2 cups whipped
Dried Raisins, Currants	1 lb.	3 cups seedless 2 $\frac{1}{2}$ cups seeded
Dates	1 lb.	2 $\frac{1}{2}$ cups chopped
Dry Beans	1 cup	2 $\frac{1}{2}$ cups cooked
Eggs	5 medium 8 med. whites 12-14 med. yolks	1 cup 1 cup 1 cup
Flour	1 lb. sifted	4 cups
Lemon	1	2-3 tbsp. juice
Macaroni, Spaghetti, Noodles	$\frac{1}{2}$ lb.	4 cups cooked
Nuts-peanuts	5 oz.	1 cup
Pecans-chopped	4 $\frac{1}{4}$ oz.	1 cup
halved	3-3 $\frac{1}{4}$ oz.	1 cup
Walnuts-chopped	4 $\frac{1}{2}$ oz.	1 cup
halved	3 $\frac{1}{2}$ oz.	1 cup

<u>FOOD</u>	<u>QUANTITY</u>	<u>YIELD</u>
Onion	1 medium	$\frac{1}{2}$ cup chopped
Orange	1	$\frac{1}{3}$ - $\frac{1}{2}$ cup juice
Rice- Regular	1 cup	$3\frac{1}{2}$ cups cooked
Precooked	1 cup	2 cups cooked
Conf.	1 lb.	$3\frac{1}{2}$ cups sifted
Sugar-Brown	1 lb.	$2\frac{1}{4}$ cups firm pack.
Gran.	1 lb.	$2\frac{1}{4}$ cups

TABLE OF SUBSTITUTIONS

<u>FOOD</u>	<u>QUANTITY</u>	<u>SUBSTITUTION</u>
Baking Pwdr.	1 tsp. dbl.act.	$1\frac{1}{2}$ tsp. phosphate of tartrate or $\frac{1}{4}$ tsp. baking soda plus $\frac{1}{2}$ cup buttermilk or sour milk
Butter	1 cup	1 cup oleo or $\frac{7}{8}$ to 1 cup hydrogenated fat plus $\frac{1}{2}$ tsp. salt, or $\frac{7}{8}$ cup lard plus 1 tsp. salt
Chocolate	1 sq. unsweetened	3 tbsp. cocoa plus 1 tbsp. shortening
Cream) 1 cup coffee cr.	3 tbsp. butter plus $\frac{7}{8}$ cup milk
) 1 cup heavy cr.	$\frac{1}{3}$ cup butter plus $\frac{3}{4}$ cup milk
Flour - for thickening	1 tbsp.	$\frac{1}{2}$ tbsp. cornstarch or 2 tsp. quick cook. Tapioca
Herbs	1 tbsp. fresh	1 tsp. dried
Honey	1 cup	$1\frac{1}{4}$ cup sugar plus $\frac{1}{4}$ cup liquid
Milk) 1 cup whole fr.	1 cup dry plus 2 tsp. butter
) 1 cup whole	$\frac{1}{2}$ cup Evap. " $\frac{1}{2}$ cup water
) 1 cup sour	1 tbsp. lemon or vinegar pl. 1 cup sweet milk.