

THE
- COOK BOOK -

COMPILED BY THE

Ladies Aid Society

OF THE

First Methodist Church

STONY POINT, N. Y.

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A FRIEND

A FRIEND

It seems scarcely necessary that this book of recipes be multiplied in the details of an elaborate introduction, as they will prove reliable -- all of them -- though lightly treated. The good cooks of Stony Point have said so and that is enough. Not even the teaspoon of common sense is required -- a pinch is sufficient.

The compilers gratefully acknowledge the kindness and courtesy of the contributors for permitting their favorite formulas to be published.

Also the advertisers of their various products who, by this means, have largely helped to make this venture a success.

Dear Public, you are introduced to these Good recipes --

Good Recipes -- Dear Public.

The Ladies Aid
August 1943

CAKES and PIES -

Chocolate Cake and Chocolate Filling:

1 cup sugar; 1 cup milk; butter size of an egg; 1 egg; pinch of salt; 1½ cups flour; 1 tsp baking powder; 2 squares chocolate; scant tsp soda.
Sift sugar, flour and baking powder twice. Beat egg and put in milk. Dissolve soda in a tsp of hot water and put this in the milk. Add flour and sugar. Melt chocolate and butter together. Add last and beat.

Filling:
½ cup sugar; 1 tbl cornstarch mixed in sugar; ¼ cup milk; 2 square chocolate; pinch of salt; ½ tsp vanilla. Boil until thick. Heat milk first. Makes three layers.

Mrs. Irving Rose.

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Gingerbread:

½ cup sugar; ½ cup shortening; 1 egg; 1 cup molasses; 2½ cups sifted flour; 1½ tsp soda; 1 tsp cinnamon; ½ tsp cloves; ½ tsp salt; 1 cup hot water.
Cream shortening and sugar; add egg and molasses; mix spices and soda with flour and add to cream mixture; then add hot water. This makes a very soft batter. Bake in shallow pan 35 mins. in moderate oven.

Edna Burres Mackay.

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Apple Sauce Cake:

$\frac{1}{2}$ cup crisco; $1\frac{1}{2}$ cups brown sugar; 1 egg; 1 tsp. soda; 1 cup thick apple sauce; 1 tsp salt; 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves; $1\frac{1}{2}$ to 2 cups flour.
Cream crisco, sugar and egg together. Dissolve soda in apple sauce and add. Sift salt, cinnamon and cloves with part of the flour and add to the first mixture. Add enough flour to make a fairly stiff batter. (The amount depends upon the thickness of the apple sauce.) Pour into a greased loaf pan and bake in moderate oven 50 to 60 mins. 1 cup raisins may be added to the batter.

Mrs. Willis Ambrey.

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Hot Milk Sponge Cake:

4 eggs beaten stiff; 2 cups sugar beaten in eggs; 2 cups flour with 2 tps. baking powder sifted twice, $\frac{1}{2}$ tsp. salt. Last, 1 cup boiling milk, 1 tsp. any flavoring preferred. This is a thin batter but do not add more flour.

Mrs. Edward Ward.

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Chocolate Fudge Cake:

2 cups cake flour; $\frac{1}{2}$ cup shortening; 1 cup sugar; 1 egg, well beaten; 2 squares Bakers chocolate; $\frac{1}{4}$ cup milk; 2 tps. calumet baking powder; 1 tsp. salt; 1 tsp. vanilla. Sift flour once, add baking powder and salt

And sift three times. Cream butter, add sugar gradually and cream together until light and fluffy. Add egg and beat well; then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in a greased pan in moderate oven about 1 hr. Spread fudge frosting over cake.

Mrs. Harrison Youmans.

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Old Fashioned Gingerbread:

$\frac{1}{2}$ cup shortening; $1\frac{1}{2}$ cups molasses; $2\frac{1}{2}$ cups flour, sifted; 1 egg; $1\frac{1}{2}$ tsp soda; 1 tsp cinnamon; 1 tsp ginger; 1 tsp cloves; $\frac{1}{2}$ tsp salt; $\frac{3}{4}$ hot water.

Melt shortening and mix with molasses. Add egg and beat well. Sift flour, soda, spices, and salt together 3 times. Add alternately with hot water, beating after each addition until smooth. Bake in moderate oven about 45 mins.

Dorothy Rose.

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Victory Fruit Cake:

$\frac{2}{3}$ cup shortening; 2 cups brown sugar; 2 cups water; 2 cups sultana raisins; $\frac{1}{2}$ tsp salt; 2 tsp cinnamon; 1 tsp cloves; $\frac{1}{2}$ tsp mace; $\frac{1}{2}$ tsp nutmeg; 4 cups flour (sifted, all purpose) 1 tsp baking powder; 2 tsp soda; 3 tbl warm water; $1\frac{1}{2}$ cups nut meats. Put shortening, sugar, water, raisins, salt and spices in a saucepan and boil

3 mins. Cool thoroughly; then add flour and baking powder which have been sifted together and the soda which has been dissolved in the warm water. Blend thoroughly then add the nut meats which have been chopped. Turn into 2-greased and floured pans and bake in a slow oven (325F) for 1½ hours.

Mrs. Thomas Cochran.

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Crumb Cake:

½ cup shortening; 1 cup sugar; 2½ cups sifted flour; 1 tsp. baking powder; ½ tsp. salt; ½ cup chopped raisins; ½ cup broken nut meats; 1 tsp. cinnamon; 2/3 cup sour milk or buttermilk; 1 egg, beaten well; 1 tsp. soda.

Cream the shortening and sugar in a bowl until fluffy. Mix and sift the flour, baking powder and salt together; add, mixing with a fork until dry and crumbly. Take out 1/3 cup of the mixture and set aside to be used as crumbs over the top of the cake batter before it goes into the oven.

Add the raisins, nuts and cinnamon to the mixture remaining in the bowl. Mix half the milk and beaten eggs; add, beating well until smooth. Dissolve the soda in the rest of the milk and add, beating smooth. Pour into a greased, paper lined square pan (8"X8"X2") having the sides higher than the center; sprinkle the reserved crumbs evenly over the top. Bake in a moderate oven until almost firm; increase the heat to moderately hot and bake until brown. When it shrinks from the pan the cake is done and ready to be removed from the oven. Lift from the pan carefully in a few minutes

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to a rack; cool awhile. Serve warm in squares or cold.

Oven temperature - 360 - 375F
Baking time - 45 mins. or until done.
Servings - 12.

Mary C. Babcock.

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Apple Sauce Cake:

1 cup apple sauce; 1 cup sugar; ½ cup butter; 1 cup raisins and nuts; 1 tsp cinnamon; 1 cup allspice; ½ tsp cloves; 1 tsp soda mixed in apple sauce, sugar and hot water; 2½ cups flour; 1 tsp baking powder; 1 egg. If you care for large cake, make twice the quantity.

Mrs. Mabel Miller.

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Tomatoe Soup Cake:

½ cup shortening; 1 cup sugar; 1 can tomatoe soup; ½ tsp soda dissolved in ½ cup soup; 2 cups flour; 2 tsp baking powder; ½ tsp salt; ½ tsp cloves; 1 tsp cinnamon. Cream the shortening and sugar. Add soup to which soda has been added. Add the dry ingredients which have been sifted and mixed together. Bake in shallow pan in moderate oven.

Mrs. C.E. Dickinson.

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Crumb Coffee Cake:

4 tbl. sugar; 1 tbl. butter or lard; $\frac{3}{4}$ cup milk; 1 egg; $1\frac{1}{2}$ cups flour; 2 tsp. baking powder. Mix all the foregoing ingredients, and put the batter in a deep pan. For the top dressing which is the very cream of the cake, sift together 3 tbls. sugar, 2 tbls flour and $\frac{1}{2}$ tsp cinnamon; add a small amount of shortening and crumble all up together. Spread over top and bake until nice and brown. It should take from 25 to 30 mins. In moderate oven. It is wise to get dressing ready before mixing batter.

Mrs. E. M. Blanche.

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Quick Coffee Cake:

2 cups flour; 4 tsps. baking powder; $\frac{1}{2}$ tsp. salt; 3 tbls sugar; 2 tbls shortening; 1 cup milk; Sift dry ingredients, add melted shortening and enough milk to make a stiff batter. Mix well and spread one half inch thick on greased pan. Add top mixture and bake 30 mins. In moderate oven.

Top Mixture:

3 tbls. flour; 1 tbl. cinnamon; 3 tbls. sugar; 3 tbls. shortening.

Edna Burres Mackey.

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Coffee Cake:

Beat together 4 tbls olive oil, $\frac{1}{2}$ cup sugar, 1 egg, pinch of salt. Add $1\frac{1}{2}$ cups flour, 2 tsp baking powder and $\frac{1}{2}$ cup milk alternately to the mixture. Put in a greased square pan (8"X8"), pour 6 tbls melted butter on top. Sprinkle on a sugar and cinnamon mixture (about $\frac{1}{2}$ cup) Bake 15 @ 20 mins. at 400F.

Mrs. Irving Rose.

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Sugarless Chocolate Chip Cake:

3 cups sifted cake flour; 3 tsps baking powder; $\frac{1}{2}$ tsp salt; $1\frac{1}{2}$ cups vitaminized margarine; $1\frac{1}{2}$ cups light corn syrup; 3 egg yolks; 2 tsp grated orange rind; 1 cup milk; 3 egg whites; $2/3$ cup semi-sweet chocolate bits. Sift together flour, baking powder and salt. Cream the margarine. Add 1 cup corn syrup gradually and cream until fluffy. Add egg yolks one at a time and beat well. Add sifted dry ingredients alternately with milk, stirring well after each addition. Add grated orange rind and the chocolate bits. Beat egg whites until stiff; add remaining $\frac{1}{2}$ cup corn syrup gradually beating until mixture stands in stiff peaks. Fold into batter until well blended. Bake in 2 greased 9" layer cake pans in a moderate oven 370F. for 25 - 30 mins. Cool and frost.

Mrs. L.S. Hastings.

Baking Powder Biscuits:

2 cups white flour; 4 tsps. baking powder; 1 tsp. salt; 4 tbls. Crisco; $\frac{3}{4}$ to 1 cup of milk.
Sift dry ingredients; cut in shortening with pastry blender. Add milk and mix to a soft dough. Press on slightly floured board, pat into shape and roll to about $\frac{3}{4}$ inches thick and cut with biscuit cutter. Bake 15 mins. in hot oven (450)

Anna Hastings.

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Mexican Tomatoes:

In a baking dish place first a layer of skinned tomatoes, then a layer of sliced peppers (seeds removed) then a layer of sliced onions. Sprinkle with uncooked rice. Season with salt, pepper and sugar and dot of butter or bacon fat. Repeat until dish is full, using tomatoes on the top layer. Sprinkle with bread crumbs and bake one hour in a hot oven. Canned tomatoes may also be used. About three tablespoons of rice is needed for a medium sized dish. Besides being very delicious this makes a cheap and substantial one dish meal that is also an excellent meat substitute.

Anna E. Hastings.

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Lemon Pudding:

Grated rind of 1 lemon; juice of $\frac{1}{2}$ lemon; 1 tbl butter; 4 tbl sugar; 2 eggs. 1 cup milk. Mix together the lemon rind, juice, butter, sugar and egg yolks, Add milk and fold in beaten egg whites. Pour into pudding dish. Set in pan of hot water and bake 30 mins. in a moderate oven.

Esther Ryder.

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Washington Pudding:

2 cups flour; 1 cup molasses; 1 cup milk; 1 tsp cinnamon; $\frac{1}{2}$ tsp cloves; 1 tsp soda; $\frac{1}{4}$ tsp salt; 2 eggs.
Beat eggs, add molasses. Sift flour with spices, salt and soda and add eggs, milk and molasses mixture. Steam 2 hours and serve with liquid sauce.

Mrs. Dorothy Rose.

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Gingerbread:

$\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup butter; beat 1 egg; 2 if small; 1 cup molasses; 2 $\frac{1}{2}$ cups flour; $\frac{1}{4}$ tsp soda; 1 tsp baking powder; $\frac{1}{4}$ tsp cinnamon; $\frac{3}{4}$ tsp ginger; $\frac{1}{2}$ tsp salt; 1 cup hot water; bake in oven, 350F 40 - 45 mins.

Mary B. Duffney.

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Honey Blueberry Cake:
(Saves your sugar and butter)

1 1/4 cups honey; 2/3 cup chicken fat; 2 eggs beaten; 3 cups flour; 2 tps. baking powder; 1/2 tsp. salt; 1 tsp. soda; 1 tsp. cinnamon; 1 tsp. nutmeg; 2/3 cup milk; 1 cup drained blueberries, blackberries or cherries.
Cream fat and honey well; add eggs. Sift dry ingredients together and add alternately with milk. Add fruit. Bake in 2 large (9") layers or 1 square pan and 1 pudding mold, in moderate oven (350F) 35 mins. Serve with following sauce:

Pudding Sauce:

Blend 1 tbl. cornstarch and 1 tbl. sugar; add 1 cup juice drained from fruit. Stir and boil 5 mins. Flavor with orange rind.

Mrs. Thomas Cochrane.

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Gingerbread:

1/2 cup sugar; 1/2 cup molasses; 1 egg; butter size of an egg; 2/3 cup cold water; 1 2/3 cups flour; 1 tsp. soda; 1 tsp. ginger. Mix in order given and bake 20 to 30 mins. in moderate oven (375 F) Thin batter.

Mrs. Thomas Cochrane.

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Sour Milk Chocolate Cake:

1/2 cup butter; 1 1/2 cups sugar; 2 eggs; 2 squares (oz's) unsweetened chocolate, melted; 1 tsp vanilla; 1/2 tsp salt; 2 cups cake flour; 1 cup sour milk or buttermilk; 1 tsp baking soda; 2 tps lemon juice;
Cream butter, add sugar gradually, then add 1 egg and beat in; then the second egg and beat again. Add chocolate and vanilla, then sifted flour and salt alternately with milk. Dissolve soda in lemon juice and add quickly to cake mixture. Bake in greased pan (10" sq) about 40 mins. in a moderate oven, 350F.
Cool and frost with chocolate frosting. This cake is very easily carried in its own pan and cut into squares for service as needed.

Mrs. Frank R. Potter.

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Banana Cake:

1 1/2 cups sugar; 1/2 cup butter; 2 eggs; 1 cup crushed ripe bananas; 1/2 tsp salt; 1/2 cup sour milk; 2 cups flour; 1/2 tsp soda in milk; 1/2 tsp baking powder; 2 tps vanilla. Bake in two layers or a loaf cake.

Mrs. Wm. Gannon.

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Perfect Lemon Pie:

Grated rind and juice of one lemon; 1 cup sugar; yolks of 2 eggs; well beaten. 2 tbl flour; 1 cup milk; small piece of butter; Mix in order stated and lastly add whites of eggs beaten to stiff froth and fold in lightly till well mixed. Bake in one crust in moderate oven 40 mins.

Edna H. Townsend.

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Holland Rusk Pie:

1 box rusk; (rolled fine) 1/2 cup soft butter 1/2 cup sugar; 1 tsp. cinnamon; Save 2/3 cup of crumbs for top. Place remainder in bottom and sides of pie dish. Make a custard as follows: 3 egg yolks; 1 tsp. vanilla; 2 large cups of milk; 2 tbls. cornstarch. Make a meringue of 3 egg whites; 3 tbls sugar. Sprinkle on crumbs and bake 1/2 hr. in moderate oven.

Mrs. Alonzo McElroy.

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Coconut Butterscotch Pie:

1 1/2 cups brown sugar; 1/4 tsp salt; 4 tbls flour; 3 cups milk, scalded; 3 egg yolks, slightly beaten; 1 1/2 tsp. vanilla; 1 cup coconut; 1 baked 9" pie shell. Meringue - 6 tbls sugar; 3 egg whites; stiffly beaten and 1/2 cup coconut. Combine flour, sugar and salt. Add milk gradually. Place in double boiler and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks return to

double boiler and cook 3 or 4 mins. longer. Remove from fire, add small piece of butter, vanilla and 1 cup coconut. Cool and pour into pie shell. Top with meringue, made by folding sugar into egg whites. Sprinkle with 1/2 cup coconut. Bake in moderate oven 12 - 15 mins. or until delicate brown.

Mrs. Alonzo McElroy.

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BREAD - ROLLS and COOKIES

Whole Wheat Refrigerator Rolls:

1 qt. scalded milk; 1/3 cup sugar; 2 tsp. baking powder; 4 cups white flour; 2 yeast cakes; 1 1/2 tsp. salt; 4 cups whole wheat flour; 1/2 cup shortening; 1 tsp soda. Scald milk. Add the shortening. Cool. Add the sugar and yeast cakes - dissolve thoroughly. Add soda and baking powder sifted with 3 cups white flour. Make a spongy and allow to rise 1/2 hr. Add salt and remaining flour. Knead and place in the refrigerator and use as needed. About 1 1/2 hrs. before baking, pinch off enough dough and shape into rolls, let rise until light and bake in oven 400 F. for 20 to 26 mins. NOTE: Sift 2 cups whole wheat flour to obtain bran. As the rolls are shaped, dip top into milk and then into the bran. Allow to rise. This gives a coarse bran appearance.

Mrs. W.H. Lewis.

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Tomatoe Clover Leaf Rolls:

1 cup tomatoe juice; 2 tbl sugar; 1 1/2 tsp. salt; 2 tbl melted shortening; 1 yeast cake; 2 tbl luke warm water; 1 tsp. sugar; 3 1/2 to 4 cups flour. Scald tomatoe juice with 2 tbl sugar, salt and shortening. Cool until luke warm. Meas while soften yeast cake in the luke warm water. Add the 1 tsp sugar, then stir into the first mixture. Add as much flour as can be stirred into the dough without kneading. Brush with melted butter and let rise to nearly double in bulk. Turn out onto a

floured board. Knead until dough can be handled easily. Roll to 1/2" thickness; cut and form in balls; put three in each section of greased muffin pans. Cover with towel and let rise nearly double in bulk. (1-2hrs) Bake in hot oven (425F) for 12-15 mins. Remove from pan-brush with melted fat and cool. Makes about 2 doz. rolls.

Mrs. C.E. Dickinson.

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Oatmeal Cookies:

1 1/2 cups rolled oats; 1/2 cup brown sugar; 1/4 cup white flour; 1 tsp salt; 1/2 tsp cinnamon; 1/2 tsp soda; 1/2 cup boiling water; 1/2 cup melted crisco. Mix oats, flour, salt and cinnamon together. Add soda dissolved in boiling water and crisco. Mix well. Chill. Roll out thin on slightly floured board. Cut with cookie cutter and bake in moderate oven 12-15mins.

Mrs. Willis Ambrey.

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Bread Crumb Cookies:

1 cup fine dry bread crumbs; 1 can condensed milk; 1/2 cup nuts, chopped fine; 1/2 cup chopped raisins; 1/4 tsp salt. Crisp bread crumbs until lightly browned. Gradually stir in condensed milk until of a consistency to drop. Add remaining ingredients. Drop by teaspoon onto greased baking sheet and bake in moderate oven 350F for 10 - 12 mins.

Mrs. Dorothy Rose.

Crescents:

1 cup shortening; 4 tbl sugar; 2 1/2 cups sifted flour; 2 cups chopped nutmeats; 2 tsp vanilla.
Cream shortening and sugar until fluffy. Add flour, nuts and vanilla. Blend thoroughly. This will make a very stiff dough. Pinch off small pieces and roll between floured hands to form 2 inch rolls. Place on greased baking sheet, curving them slightly to form crescents. Bake in hot oven, 400F 10-12 mins. When partially cooled, roll in powdered sugar.
Mrs. Thomas Cochran.

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Gingersnaps:

1/2 cup butter or shortening; 1 tsp salt; 2 tsp baking powder; 1/2 tsp soda; 1 1/2 tsp ginger; 3 cups flour; (sifted) 1 cup molasses. Sift flour, baking powder, salt, soda and ginger together 3 times. Heat molasses to boiling in 2 qt sauce pan. Remove from heat, add shortening and stirred until melted. Cool. Add dry ingredients gradually and mix well. Roll dough 1/8 inch thick on lightly floured board. Cut with cookie cutter and bake in moderate oven about 6 mins.
Mrs. Dorothy Rose.

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Brownies:

1/3 cup shortening; 1 cup sugar; 2 squares

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unsweetened chocolate (melted); 1/2 cup cake flour; 1/2 tsp baking powder; 2 eggs; (beaten) 1/2 tsp salt; 1/2 cup nut meats; 1 tsp vanilla extract.

Blend shortening and chocolate. Gradually add sugar to eggs beating thoroughly. Combine with chocolate mixture. Add flour sifted with salt and baking powder and beat until smooth. Stir in nut meats and vanilla and pour into greased pan. Bake in moderate oven about 35 mins.
Mrs. Dorothy Rose.

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Refrigerator Cookies:

1/2 cup soft butter; 1 egg; 2 cups flour; 1/2 tsp cream of tartar; 1 cup brown or white sugar; 1 tsp vanilla; 1/2 tsp soda; 1/2 cup nuts; Cream butter and sugar. Add egg and beat well. Add dry (sifted) ingredients and nuts. Mold into rolls, wrap in wax paper and place in refrigerator until ready to use. Slice and bake, 8-10 mins in oven 425F.
NOTE: I prefer brown sugar.
Mrs. W.H. Lewis.

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Old Time Soft Ginger Cookies:

1/2 cup boiling water; 1 cup lard or vegetable shortening; 2 cups molasses; 4 cups sifted flour; 2 tsp soda; 1/2 tsp salt; 1 tsp cinnamon 1 tsp ginger.
Beat water, lard and molasses together with rotary beater. Add sifted dry ingredients and mix well. Drop from teaspoon far apart

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on greased cookie sheet. Bake in hot oven 450 F - 8 mins. The batter is very soft. Neither eggs nor sugar in these. Fine "filler uppers" for a family, for they have a homey, satisfying smell and flavor.

Mrs. Geo. Okeson.

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Corn Gems:

Cream 1 cup sugar; $\frac{1}{2}$ cup butter; then add 2 eggs beaten separately. 1 cup water is then added. Then add 1-cup corn meal; 1 cup flour and 2 tsp baking powder. If not stiff enough add a little more flour. Bake in moderate oven, 350F. 15 - 20 mins.

Mary B. Dufiney.

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Lunch Rolls:

1 cake Fleischman's yeast; 2 cups milk; scalded and cooled; 1 tbl sugar; 2 tbl melted butter; 4 cups sifted flour; 2 eggs; 1 tsp salt.

Dissolve yeast and sugar in luke warm milk, add butter and 2 cups flour. Beat thoroughly, then add 2 well beaten eggs and balance of flour gradually and salt. When all of the flour is added or enough to make a dough that can be handled, turn onto a board and knead lightly, using as little flour as possible. Place in a well greased bowl, cover and let rise about 2 hours. When light, just punch down in bowl again. Then when light, form into small biscuits place one inch apart in greased pan, let

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rise until double in bulk (about 1 hour) Brush with egg and milk and bake 10 mins. in hot oven. I sift the flour 3 times, also use my automatic mix-master to beat the whole mixture in.

Mary B. Dufiney.

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Quick Cinnamon Rolls:

2 cups flour; 4 tsp baking powder; 2 tbls butter; 2 tbl lard; 1 tsp salt; $\frac{1}{3}$ cup water; $\frac{1}{2}$ cup milk (about); 2 tbl sugar; 1 tsp cinnamon. Mix and sift flour, salt and baking powder. Work in shortening with finger tips. Cut in liquid with broad bladed knife, using enough to make a soft dough. Turn onto a flour-ed board, flour tips of fingers and knead lightly for 10 - 15 secs. Roll into an oblong sheet about $\frac{1}{2}$ inch thick. Spread with softened butter, sprinkle evenly with sugar and cinnamon mixture and roll like jelly roll. Cut in slices $\frac{1}{2}$ inch thick and bake 15 mins. in hot oven, 425F.

Mrs. C.E. Dickinson.

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Apple Brown Betty:

2 $\frac{1}{2}$ cups sliced apples; 1 cup whole wheat flour; $\frac{1}{2}$ tsp salt; $\frac{1}{2}$ tsp baking powder; $\frac{1}{2}$ cup brown sugar; 1 cup rolled oats; $\frac{1}{2}$ cup shortening; $\frac{1}{4}$ cup seeded raisins; 3 tbl. chopped nut meats; 2 tbl butter or margarine; $\frac{1}{2}$ cup corn syrup/Pare, core and slice apples. Mix flour,

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salt, baking soda and brown sugar. Stir in rolled oats. Cut in shortening until mixture is crumbly. Mix in raisins and nut meats. Spread half the mixture in a buttered 7X11" baking dish and cover with apples. Dot with butter or margarine. Drip corn syrup evenly over the top. Bake in moderate oven (375F) about 35 mins. Just until apples are soft and top is crispy and brown. Cut in squares and serve hot or cold, plain with rich milk, or any dessert sauce.

Mary C. Babcock.

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Crullers:

$\frac{1}{2}$ cup butter; 1 cup light brown sugar; 2 or 3 eggs; 1 large cup milk; 2 tsp baking powder; pinch of salt (very small) 1. tsp ginger; flour enough to roll; Mix in order given and fry in hot deep fat.

Mrs. Alonzo McElroy.

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Fruit Cookies:

2 boxes raisins; 1 box None Such mince-meat 1 glass any kind of jam; $3\frac{1}{2}$ lbs flour; 1 lb spry; $\frac{1}{2}$ lb sugar; 2 cups water; Cook raisins and mincemeat until raisins pop. Add jam and cool. Mix flour, spry and boiling water. Add sugar; roll thin and spread on filling. Fold over like turnovers and bake until brown.

NOTE: These are nice for the holiday season and will keep indefinitely.

Mrs. A. Mendolla.

Lemon Cookies:

Grated rind and juice of 1 lemon (large); 2 cups sugar; $\frac{1}{2}$ cup butter; 3 eggs; 1 tsp soda; a little salt; flour to roll out nicely. The cookies will keep for weeks and improve with age.

Mrs. Frank R. Potter.

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Coconut Macaroons:

$\frac{1}{2}$ cup Eagle Brand condensed milk; 2 cups shredded coconut; 1 tsp vanilla (optional); Mix condensed milk and shredded coconut together. Drop by spoonfull on a buttered pan; about 1" apart. Bake in a moderate oven 250F until a delicate brown.

Clara B. Favre.

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Sugar Cookies:

$1\frac{1}{2}$ cups brown sugar; $\frac{1}{2}$ cup shortening; 1 egg; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ tsp salt; $\frac{3}{4}$ tsp nutmeg; about 4 cups flour; 3 level tsps baking powder. Let stand overnight and roll out.

Mrs. Murat Halstead.

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Chocolate Drop Cookies:

2 cups sifted flour; 1 1/2 tsp. baking powder
1/2 tsp. soda; 1/2 tsp salt; 1/2 cup chopped wal-
nuts; 1/2 cup shortening; 2/3 cup (firmly
packed) brown sugar; 2 squares unsweeten-
ed chocolate, melted; 1 tsp. vanilla; 1 egg
(unbeaten) 1/2 cup milk.

Mix and sift flour, baking powder; soda
and salt; stir in walnuts. Cream short-
ening until soft and smooth; gradually
beat in sugar, then melted chocolate, van-
illa and egg. Add flour mixture alter-
nately with milk, beating until smooth
after each addition. Drop from a tea-
spoon on to greased baking sheet and bake
in moderate oven (350° F.) about 12 mins.
These cookies are delicious but better
if iced with chocolate or mocha frosting.

Grace Brooks.

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Biscuits:

1 qt. flour; 3 tps. baking powder; 1 tsp.
salt; 2 tbs butter or crisco; 1 pt. milk;
Sift flour, baking powder and salt together.
add butter cold. Add milk. When stiff, cut
and bake.

Mrs. Mabel Miller.

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Date - Nut Bread:

1 box stoned dates (chopped); 1 tsp baking
soda; 1/2 tsp salt; 1 tbl butter; 1 cup
white sugar; 1 egg; 1/2 tsp vanilla; 1 cup
boiling water; 2 cups flour; 1/2 cup walnuts;
Sprinkle soda over dates and nuts.

Mrs. Alonzo McElroy.

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Brown Bread:

1/2 cup corn meal; 1/2 cup whole wheat flour;
1/2 cup white flour; 3/8 cup molasses; 1/2 cup
sugar; 1/2 tsp salt; 1/2 cup sour milk; 1/2 tsp
soda, dissolved in the milk; 1 tbl. butter.
Raisins, floured, or nuts may be added.
Bake 1 hr. in moderate oven in covered cass-
erole.

Mrs. Wm. Gannon.

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Fig and Bran Muffins:

2 tbs shortening; 2 tbs sugar; 1 egg;
1 cup fig & bran cereal; 1 cup sour milk
1/2 tsp soda; 1 tsp baking powder; 1/2 tsp salt

1 cup flour. Cream shortening and sugar; add egg and fig and bran; then the milk alternately with the sifted dry ingredients. Pour into greased muffin tins and bake at 425F. 25 - 30mins.

Clara B. Favre.

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Carrot Muffins:

1/2 cup shortening; 1/2 cup sugar; 1 egg, beaten
2 cups sifted flour; 3 tsp baking powder; 1/2 tsp salt; 1 cup milk; 1 cup grated raw carrots; 1 tsp grated orange rind.
Cream shortening and sugar together until light and fluffy. Beat in the egg. Sift the flour, baking powder and salt together and add alternately with milk, stirring only enough to mix well. Lastly fold in carrots and orange rind. Fill greased muffin tins 2/3 full. Bake in hot oven (400F) 20 to 30 mins.

Mrs. Grace Brooks.

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Quick Dumplings:

1 cup flour; 2 tsps baking powder; 1/2 tsp salt; 1/3 to 1/2 cup milk; 1 egg. Sift the flour with baking powder and salt, mix the beaten egg with the milk and add all at one time. Stir slowly until mixed. Drop by spoonfuls over boiling mixture. Cover and steam 15 mins. before removing lid. Serve at once.

Richard H. Ambrey.

- CANDIES -

Marshmallow Squares:

1/2 cup butter; 1/2 lb marshmallows (about 2 1/2 doz) 1/2 tsp vanilla; 1 pk. Kellogg's Rice Krispies; Melt butter and marshmallows in double boiler. Add vanilla and beat thoroughly to blend. Put rice krispies in large buttered bowl, and pour on marshmallow mixture, stirring briskly. Press into shallow buttered pan. Cut into squares 10 X 10 when cool. Nut meats and coconut may be added or 2oz melted unsweetened chocolate or 4oz of melted semi sweet chocolate may be added to the marshmallow mixture just before pouring over the rice krispies.

H.C. Ambrey.

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Old Time Taffy:

Put 2 cups sugar; 1/2 cup light corn syrup and 3/4 cup of water in saucepan. Stir over low heat until sugar is dissolved. Boil without stirring to hard ball stage (268F) Remove from heat and stir in teaspoon vanilla. Pour on to greased platter and allow to stiffen. Form into ball with spatula. Pull between thumbs and finger tips until light colored then stretch and twist into rope 1 inch thick. Cut into pieces with scissors.

Mrs. T. Cochrane.

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Saffy Popcorn:

1 1/2 cups popped corn or puffed rice; 1 1/2 cups shelled peanuts; 2/3 cup molasses; 1/2 cup sugar; 1 tbl butter; 1 tbl vinegar; 1/3 cup water; 1/8 tsp soda.

Mix molasses, sugar, butter, water and vinegar. Cook slowly and without stirring until the crack stage is reached. Add soda and stir well. Add remaining ingredients and mix well, before pouring into shallow well greased pans. When cold, cut into bars or squares.

Mary B. Duffney.

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Sugared Nuts:

Boil 1/2 cup water, 1 cup of sugar and a 1/4 tsp salt until it will form a soft ball in cold water. Add 1/2-tsp vanilla, then gradually mix in 2 cups nutmeats, stirring until all are coated.

Mary B. Duffney.

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Penuche:

2 cups brown sugar; 1 cup granulated sugar; 3 tbls light corn syrup; 1/2 cup milk; 3 tbls butter; 1 1/2 vanilla extract; 1/4 tsp salt. Combine sugar, corn syrup, milk and salt in a saucepan. Cook over low flame stirring constantly until the sugar is dissolved and the mixture boils. Continue cooking without stirring until soft ball stage is reached (238F). Remove from stove, drop

butter into candy mixture. Let it melt and remain in a layer on top of penuche. Allow candy to cool to body temperature. Add vanilla and beat vigorously until the mixture thickens and loses its gloss. Pour into greased pan. When cold cut into squares.
Mrs. Kabel Miller.

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Nut Marshmallow Delight:

12 marshmallows; 1/2 cup Grated coconut; 12 Graham crackers; 1/4 cup pecans. Butter baking dish. Tear or cut marshmallows in pieces. Roll crackers fine and make a layer of them over the marshmallows; next a layer of coconut and pecans chopped fine; alternating until all are used and having a final layer of marshmallows topped with the pecan nuts. Put in oven and bake at 350F for 1/2 hr. If marshmallows are not brown by then put them under broiler flame to brown watching carefully that they do not burn.

Dorothy Rose.

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Popcorn Balls:

1 cup light molasses; 1 cup dark corn syrup; 3 qts salted popcorn; 1 tbl vinegar; 3 tbls shortening (butter)
Combine molasses, syrup and vinegar in saucepan and cook constantly until soft ball stage is reached (238F) Continue cooking, stirring occasionally until the hard ball stage is reached (270F) Remove from heat, add butter and stir only enough to mix.
Slowly pour over popped corn. Form into

balls with hands using as little pressure as possible. Makes 16 to 18.
Mrs. Dorothy Rose.

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Golden Popcorn Patties:

2 cups sugar; $\frac{1}{2}$ cup light corn syrup; 1 cup hot water; $\frac{1}{4}$ tsp salt; 1 tsp vanilla; 1 tbl lemon juice; 5 qts freshly popped corn; 1 cup roasted peanuts, with brown husks removed; 1 cup broken walnuts.

Put the sugar, corn syrup, hot water and salt into a saucepan and cook to soft ball stage (236F) Remove from fire and add vanilla and lemon juice. Return to fire and add cook to hard ball stage (250F) While this is cooking, pick over popped corn and place it in slow oven (275F) to heat slowly. When warm, spread it in large flat pan and sprinkle peanuts and walnut meats over. Pour hot syrup and mix to gether lightly using large fork or spoon. Cut into patties while mixture is still warm. Place on oiled board to cool. Wrap patties individually in yellow cellophane or waxed paper.

NOTE: Make these to send to the soldiers.
Mrs. T. Cochrane.

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Fudge:

3 cups sugar; 1 cup milk or cream; 4 or 5 tbls cocoa; 1 tbl butter; 1 tsp vanilla; 1 cup nutmeats.
Put sugar, milk and cocoa into saucepan, stir and boil until it forms a soft ball when tested in cold water. Take from fire,

add butter, vanilla and nut meats. Stir until creamy. Pour into buttered pan and cut in squares.

Mrs. Henry Lewis.

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Pop Corn Balls:

1 cup sugar; $\frac{1}{4}$ cup butter; $\frac{1}{3}$ cup white corn syrup; $\frac{1}{3}$ cup water; $\frac{1}{2}$ tsp salt; $\frac{1}{4}$ tsp vanilla; 3 qts unseasoned popcorn.

Put sugar, corn syrup, water, butter and salt in a saucepan and cook, stirring until the sugar is dissolved. Continue cooking without stirring until syrup forms a brittle ball in cold water (270F) Add vanilla and stir only enough to mix it through the syrup. Place the popcorn in a bowl large enough for mixing. Pour the cooked syrup slowly over the popcorn and mix well. Wet the hands slightly and shape corn into balls using only enough pressure to make the balls stick together.

This recipe will make 12 medium sized balls.

Mrs. W.H. Lewis.

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- SALADS -

Poinsettia Salad:

Arrange shredded lettuce in a round nest on individual salad plates. In the center place a spoonful of mayonnaise mixed with minced hard cooked egg white and spread thickly with the yolk forced through a sieve. Cut pimento in long strips and arrange around the yellow center. Serve with French dressing made with lemon juice instead of vinegar, and seasoned with onion juice and Worcestershire sauce.

Mrs. C.E. Dickenson.

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Kidney Bean Salad:

2 cups dried kidney beans; 1 clove garlic; 1 Or 2 peppercorns; salt to taste. Pick over and wash beans carefully. Soak overnight in cold water. In the morning add swascings, cover and simmer slowly 3hrs. until beans are tender (add more water during cooking if necessary) Let cool in the liquid, then drain and chill. About an hour before serving mix the following dressing:

$\frac{1}{2}$ tsp salt; pinch thyme; 2 tbs lemon juice; 1 tbl vinegar; $\frac{1}{2}$ cup salad oil; 1 tbl minced parsley; 1 tbl minced onion; $1\frac{1}{2}$ tbs minced green pepper; $\frac{1}{2}$ cup minced celery. Beat salt, herbs, lemon juice, vinegar, and oil together. Add remaining ingredients and blend well. Pour over beans. This dressing is also delicious over sliced tomatoes.

Mrs. Grace Brooks.

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Seafoam Salad:

1 package 14me flavored gelatine; $1\frac{1}{2}$ cups boiling water; 2 tbs vinegar; $\frac{1}{2}$ tsp onion juice; $\frac{1}{4}$ tsp salt; $1/8$ tsp dry mustard; $2/3$ cups salad oil; 1 large cucumber, grated; Dissolve gelatine in boiling water, add vinegar and seasonings. Chill until thick and syrupy; add oil gradually, beating constantly. Fold in grated cucumber. Pour into single individual molds and chill until firm. Unmold on crisp lettuce and garnish with mayonnaise.

Mrs. Raymond Brooks.

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Salad Eggs:

Save vinegar from jar of sweet or dill pickles. Fill jar with hard boiled eggs and set jar in refrigerator. When making salad, eggs will be ready and have a tasty flavor.

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Baked Stuffed Eggs with Cheese Sauce:

Hard cook 6 eggs; shell; cut into halves lengthwise. Put yolks thru sieve. Add one 4oz jar deviled ham; $\frac{1}{4}$ tsp. prepared mustard; a little grated onion; salt and pepper to taste and a little milk to moisten. Heap the stuffing in the whites. Make 1 pint cream sauce and add 1lb grated American cheese or process cheese, cut into pieces. Stir over slow heat until melted. Season. Arrange eggs in a shallow casserole. Pour sauce over them. Bake in moderate oven 350F

Mrs. Grace Brooks.

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about twenty minutes or until sauce is bubbly.

Mary C. Babcock.

Tuna Fish Rice Cakes:

1 can tuna fish; 1 cup boiled rice; salt and pepper to taste; 2 tsp lemon juice; 1 egg, slightly beaten; 2 tbs milk.

Combine ingredients, shape into cakes, roll in bread crumbs and fry in hot fat until brown on both sides.

Mrs. Raymond Brooks.

- MISCELLANEOUS -

Curry Stew:

1 1/2 lbs beef; 6 tbs flour; 1 1/2 tsps salt; 1 1/2 tsps curry powder; 1/2 cup finely cut carrots; 1/2 cup sliced onions; 1 finely cut green pepper; 1 tbs beef drippings; 1 1/2 tbs vinegar; 3 cups beef stock or water;

Cut the meat in inch cubes and roll in the flour, curry and salt until well mixed. Melt drippings in frying pan, put in the onion, carrots, and green pepper and cook very slowly for five minutes. Then remove the vegetables and brown them in same pan. (It may be necessary to use a bit more of the drippings) If there is any remaining flour, add it to the browned meat and toss about. Now turn in stock or water, and also the vegetables and let mixture come to a boil once. Transfer this to the casserole. Cover and cook slowly for 2 1/2 hours. Add the vinegar just before serving. This is nice with mashed potatoes or boiled white or brown rice.

Mrs. W. H. Lewis.

Pickled Peaches:

20 lbs peaches; 10 lbs sugar; large cup of vinegar; 2 tbs cinnamon; 2 tbs cloves. Put the spices in a cloth bag and cook until thick.

Mrs. Murat Halstead.

"Ends of Garden" Pickles:

2 qts Green tomatoes, quartered; 1 qt string beans; 1 head cauliflower; 1 qt small onion 6 carrots cut in squares; 1 qt sweet pepper cut in large pieces; 1 qt celery cut in pieces; 1 qt small cucumbers. Put all in brine except the carrots (about $\frac{1}{2}$ cup salt to 1 gal. water) and let set over night. In the morning cook vegetables in the brine until done but not soft. Cook carrots and skin, cut in quite large pieces. When vegetables are cooked drain off brine and mix cooked carrots with rest of vegetables. Take 1 gal. cider vinegar; 1 lb brown sugar; 1 tbl celery seed; $\frac{1}{2}$ cup white mustard seed and let come to boiling point. Pour over vegetables. Let all get thoroughly heated. While hot place in glass jars and seal.

Anna E. Hastings.

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Spare Ribs with Barbecue Sauce:

Take $1\frac{1}{2}$ lbs spare ribs. Place in hot oven (400F) for 15 mins. Reduce heat to 350F and cook 30 mins longer. Caramelize $\frac{1}{3}$ cup sugar. Add $\frac{1}{2}$ cup water. Stir until dissolved. Melt 1 tbl butter. Sauté 1 onion, chopped, until brown. Add $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ tsp ginger $\frac{1}{2}$ tsp nutmeg; $\frac{1}{2}$ tsp paprika; $\frac{1}{4}$ tsp red pepper; 1 tbl flour; 1 cup tomatoe juice; 1 tbl vinegar. Blend well. Add sugar syrup. Pour over spare ribs. Bake 30 mins. longer.

Mrs. C.E. Dickinson.

Potatoe Salad:

Boil and slice the desired number of potatoes (or cut into dice shape not too small) add chopped celery, chopped onions and hard boiled eggs. (sliced or chopped) Thoroughly mix with salad dressing. Line a salad bowl with lettuce leaves and toss the salad loosely into the bowl. Decorate the top with sliced boiled eggs and olives.

Anna Hastings.

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Baked Beans with Bacon:

Wash one quart of navy (pea) beans and soak over night in cold water. In the morning drain and rinse again. Cover with fresh water and bring slowly to a boil. Cook very slowly until skins break, or curl. Drain, pour into casserole and add 4 tsps salt; 1 tsp mustard; 4 tbls molasses; mix together. Completely cover top of beans with strips of bacon, place lid on pot and bake in a slow oven 250F, 5 to 6 hrs. During cooking more water may be added if very moist beans are desired. Uncover for last hour to brown.

Anna E. Hastings.

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Beet Relish:

2 qts. Beets; boiled and chopped; 2 qts cabbage; 2 cups vinegar; 2 cups sugar; 1 saucer chopped onion; $\frac{1}{2}$ tsp pepper; 2 tsp salt. Put ingredients together in pan on back of stove and let simmer. Put in jars and seal.
Mrs. Murat Halstead.

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Bordeaux Sauce:

4 qts cabbage; 8 large onions; 2 qts green tomatoes; 3 red peppers. These to be shredded and laid in salt water over night. Drain well in the morning. Add 2oz whole mustard seed; $\frac{1}{2}$ oz tumeric powder; 2 cups sugar and 2 qts vinegar. Mix all together and cook until tender. (Green pepper will do if you have no red.)
Clara B. Favre.

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Cranberry Relish:

1 lb cranberries; $1\frac{1}{2}$ oranges; 2 cups sugar; Put cranberries and oranges through grinder, pour sugar over all and let stand 3 - 4 hrs.

Mrs. Edward Ward.

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Mint Sauce:

1 bunch mint; 1 tbl sugar; $\frac{3}{4}$ cup vinegar; (not too strong) Rinse mint in cold water. Chop very fine. Dissolve sugar in vinegar; add mint and let stand for 1 hour. If wanted

hot; heat vinegar and sugar and stir in mint just before serving.
Mrs. C.E. Dickinson.

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Pineapple - Cottage Cheese Pie:

$\frac{1}{2}$ lb cottage cheese; $\frac{1}{2}$ cup butter or other shortening; $\frac{1}{2}$ cup flour; $\frac{3}{4}$ cup milk; 1 cup sugar; 2 eggs; 1 tsp vanilla.

Filling:

1-#2 can crushed pineapple. 1 tbl cornstarch.
Rub cheese through coarse sieve. Add sugar gradually and then soft shortening. When well mixed add flour and eggs, one at a time and when taken up add milk slowly and then vanilla. Heat pineapple. Add the cornstarch, mixed with a little water. Cool; turn into unbaked pie shell. Pour on cheese mixture. Bake at 450F for 10 mins. Reduce heat to 350 F and bake 30 mins longer or until custard is set.
Edna B. Mackey.

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Cherry Chiffon In Corn Flake Pie Shell:

Melt $\frac{1}{3}$ cup butter in pie pan. Add $\frac{1}{2}$ cup sugar and 1 cup fine corn flake crumbs. Mix thoroughly and press firmly around sides and bottom of pan. Chill while preparing filling. Cook 2 cups sour pitted cherries in $\frac{1}{2}$ cup water until soft. Add $\frac{1}{2}$ cup sugar $\frac{1}{8}$ tsp salt and 1 tbl gelatine softened in $\frac{1}{4}$ cup cold water. Chill until slightly thickened; fold in 1 stiffly beaten egg white

and $\frac{1}{2}$ cup whipped cream. Pour into corn flak shell and chill.

H.C. Ambrey.

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New England Casserole Dish:

1 can tana fish; 1 can mushroom soup; $\frac{1}{3}$ pk noodles; 1 small onion; celery, salt and $\frac{1}{2}$ cup milk.

Put all together, cover with bread crumbs and bake $\frac{3}{4}$ hour.

NOTE: Cream of asparagus or pea soup may be used in place of the mushroom.

Mrs. C.E. Dickinson.

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Baked Corn and Tomatoes:

2 cups canned corn; 2 cups canned tomatoes;

1 tsp salt; $\frac{1}{2}$ tsp pepper; 1 tsp sugar;

1 cup fresh bread crumbs; 3 tbs shortening;

Mix seasonings with corn and tomatoes and pour all in a greased baking dish. Spread crumbs over top, drizzle with shortening and bake in moderate oven (350F - 375F) for 1 hour.

Mrs. David Peterson.

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Spanish Rice:

2 onions; chopped; 2 tbs cooking fat or diced bacon; 3 cups cooked rice; $\frac{1}{4}$ tsp mustard; $2\frac{1}{2}$ cups tomatoes; 1 cup grated cheese; salt and pepper; 4 cloves.

Brown onions in fat; add remaining ingredients. Season, pour in well oiled baking dish. Bake in moderate oven 35 mins.

Esther Ryder.

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Kidney Bean Casserole:

$1\frac{1}{2}$ cups (about $\frac{1}{2}$ lb) dried kidney beans; $1\frac{1}{2}$ cups sliced apples; 2 large onions; thinly sliced; 6 or 8 thin slices salt pork cut in small pieces; $\frac{3}{4}$ cup tomatoe juice or sauce;

$\frac{1}{2}$ cup brown sugar; $1\frac{1}{2}$ tsp salt; $\frac{1}{4}$ tsp pepper; Pick over and wash beans carefully. Soak over night in cold water. In the morning cover and cook slowly in the soaking water for 1 hour.

(Add water during cooking if necessary)
Drain beans, reserving $\frac{1}{2}$ cup of the liquid. Put half the beans in a large casserole, add half the apples, half onion and salt pork.

Repeat layers with remaining amounts. Mix together the bean liquid, tomatoe juice, sugar, salt and pepper and pour over all. Cover and bake in a moderate oven (350F) for 2 hours.

Mrs. Raymond Brooks.

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Lima Scallop:

$1\frac{1}{2}$ cups dried lima beans; 3 cups water; 3 cups boiling water; 1 small onion; (sliced thin)

1 tsp salt; 1 cup diced celery; 2 tbs.

chopped green pepper; 1 can condensed tomatoe soup; $\frac{1}{2}$ cup water; 3 tbs butter or fat;

$1\frac{1}{8}$ tsp pepper.

Measure the washed beans into a saucepan; cover with cold water and let stand over night. In the morning add the boiling water and the onion.

Cook until tender. Add the salt, celery, Green pepper, tomatoe soup, mixed with the water., fat and peoocer. Pour into a greased baking dish or casserole. Bake in moderate oven for 50mins. or until brown. Slices of bacon may be used over the top before bakinf the beans.

Mrs. C.E. Dickinson

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Baked Macaroni with Franks:

Put a box of macaroni in water with a little salt and while it is cooking, fry in butter and small amount of water, 2 large onions and 2 large peppers, until brown and well done. When macaroni is done drain the water off and combine with onions and peppers al-ready fried. Add 1 can tomatoe soup, a little cheese, Grated. Place franks on top and bake

Mary B. Dufiney.

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Rice and Splnach Armentian:

½ cup olive oil; 1 cup sliced onion; 2 lbs splnach; 1 cup raw rice; ½ cup fresh or canned tomatoes; 2 cups boiling water; salt and pepper to taste.
Heat oil in deep sauce pan, add onions. Cover and braise for 15 mins. Wash splnach well and cupt up in large pieces, stems and all. Put splnach on top of onions, add rice, then tomatoes and water. Season to taste with salt andpepper. Cover and cook over low heat for 45 mins. or until rice is tender.

Mrs. Raymond Brooks.

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Potatoe Pancakes:

2 eggs, beaten; 2 cups milk; 1 tbl melted shortening; 2 cups flour; 1 tsp salt; 1 tbl. baking powder; 1 tsp sugar; 2 cups grated raw potatoes.
Combine eggs, milk and shortening. Sift flour and salt, baking powder and sugar. Add and beat smooth. Add potatoe and blend well. Bake on hot griddle.

Clara B. Favre.

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Cream of Potatoe Soup:

1 large potatoe, peeled and diced; 1 large onion, thinly sliced; 2 cups boiling water; 2 slices bacon, cut in small pieces; 3 cups evaporated milk; 1½ tsps salt; 1/8. tsp pepper; 2 or 3 generous dashes nutmeg. Add potatoe and onion to boiling water; cook, covered until vegetables are tender; mash mixture with wooden or wire potatoe masher until smooth. Add bacon, simmer, covered 15 mins., longer. Add evaporated milk and seasonings; heat thoroughly, but do not boil. Serve with croutons.

Mrs. Raymond Brooks.

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Tomatoe Soup:

1 peck tomatoes; ½ cup rice; salt. Boil Tomatoes until done; strain, add salt to taste, Put pulp on to boil; add rice and cook until rice is done. This may be sealed in jars while hot and opened for use whenever needed.

Mrs. Richard Ambrey.

Harvard Beets:

Cook beets as usual and slice or cut in any desired shape. Make a dressing as follows: Mix $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ tbl cornstarch pour on, stirring constantly, $\frac{1}{2}$ cup vinegar Boil for a few minutes. Add beets and let stand on back of stove about 30 mins. Before serving, add 2 tbls butter. (Canned beets, already sliced are very nice for this recipe.)

Mrs. C.E. Dickinson.

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Salad Dressing:

1 $\frac{1}{2}$ cups Wesson Oil; 1 can Campbell's Tomato soup; $\frac{3}{4}$ cup vinegar; 2 tsp. Worcestershire Sauce. 1 cup sugar (scant according to taste) 1 tsp salt; (or more) 1 tsp. dry mustard; pepper to taste; dash paprika; shake well; store in covered quart jar.

Mrs. Frank R. Potter.

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Home Made Soap:

6 lbs melted grease; (strained) 1 can Rabbits Lye; 1 qt. cold water; 2 tbls sugar.

First - dissolve lye in cold water and set aside to cool. (Use enamel pan)

Second - Melt Grease and strain to free it from lumps. Pour into enamel dish pan.

Third - Add sugar to lye water and stir well. Pour into warm grease and mix well. Stir with enamel spoon for about 7 to 10 mins. By that time soap will be quite heavy. When heavy like cake batter, pour into large square pan and set in cool place to harden. This will take about one day. When quite hard, cut into squares and return to cool place again. In about two weeks time, soap will be ready for use.

NOTE:

I use 2 crisco cans, 3 lb size to get right amount of grease. Pour any kind of drippings in until filled. Use double thickness of cheese cloth to strain Grease. Use only enamel pans and spoon while making soap. Use only Rabbits Lye.

Mrs. Grace Brooks.

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