

THE COUNTRY CLUB COOK BOOK — SOME

LIKE IT HOT

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Hors D'Oeuvres

otherwise known as
little things to
munch on & eat

CHEESE ROLL

Dixie Pierson

Soft cheddar cheese
Philadelphia cream cheese
Worcestershire sauce

garlic powder
bacon bits
chili powder

Mix soft cheddar cheese and cream cheese (two parts cheddar cheese to one part cream cheese) until well blended. Add Worcestershire sauce, garlic powder and bacon bits to taste. Mix well. Roll into long cylinder (it will be very sticky). Sprinkle piece of aluminum foil generously with chili powder. Roll cheese cylinder in chili powder. Wrap in tinfoil and chill. Make several days ahead.

DEEP FRIED MUSHROOMS

Karin Flynn

Slowly heat oil or Crisco to a boil. Wash, dice and slice fresh mushrooms and dip them first in slightly beaten egg, then bread crumbs. Fry until golden brown. Serve as appetizer or regular vegetable.

CHEESE BALL

Rita Ross

1/2 lb. sharp cheddar cheese, grated
 2 3 oz. packages cream cheese
 1/4 lb. Roquefort or blue cheese
 1 T. grated onion
 1 T. Worcestershire sauce
 1/2 C. chopped pecans
 1/2 C. minced parsley (add only if cheese ball is not to be frozen for storage.)

Grate cheddar. Let it and other cheese stand at room temperature to soften. Add onion, Worcestershire sauce and half of pecans and parsley. Mix well. Chill about 30 minutes, then form into large ball. Roll in remaining pecans and parsley. Chill in refrigerator until 30 minutes before serving. Spread on crackers. (If desired, make in advance, eliminating parsley and adding all nuts to mixture rather than rolling ball in nuts, and freeze.)

TOPLESS ASPARAGUS

Sandy Topalian

Cut edges from slices of bread and spread with mayonnaise (holandaise to be extravagant). Roll one asparagus (cold) in each slice of bread so that the tips show. Secure with toothpick. Serve with cocktails.

GUACAMOLE

Electa Kane

The hors d'oeuvres for those who do and those who don't like avocado. Do: the flavor wraps itself succulently around other ingredients. Don't: the bland non-taste and mushy texture aren't obvious in a great spicy combination of flavors!

1 large avocado	2 t. chili powder
1/2 ripe tomato, peeled and chopped fine	1/2 t. olive oil
1/2 green pepper, seeded	1 t. lime juice
	mayonnaise

Mash avocado with silver (for any other kind ruins color or taste). Add other ingredients and blend well. Pile into serving dish, cover with thick layer of mayonnaise (to retain avocado's color) and mix this in immediately before serving.

SESAME SCALLOPS

Sandy Topalian

a la Canterling
 Connoisseur

1/4 c. butter (melted)	8 bacon slices
1 T. lemon juice	1 oz. sesame seeds
1 lb. scallops	salt & pepper to taste

Place scallops in mixture made with melted butter, lemon juice, salt and pepper. Wrap bacon around scallops. Secure with toothpick and roll bacon in sesame seeds. Place on a greased oven tray and broil 5" from heat until bacon is crisp (5 min.) Serve with cocktails.

OLIVE FILLED CHEESE BALLS Anne Marie Plasse

- 1 C. cheddar cheese (shredded, about 1/2 cup)
- 2 T. butter
- 25 stuffed olives (small ones)
- 1/2 C. flour

Cream cheese and butter, blend in flour. Drop little more than level teaspoon of dough around an olive, covering completely. Bake for 15 min. Balls puff when baking so use large tin, 8" x 1". Bake at 400°.

CHILI CON QUESO

Ruth M. Buxton

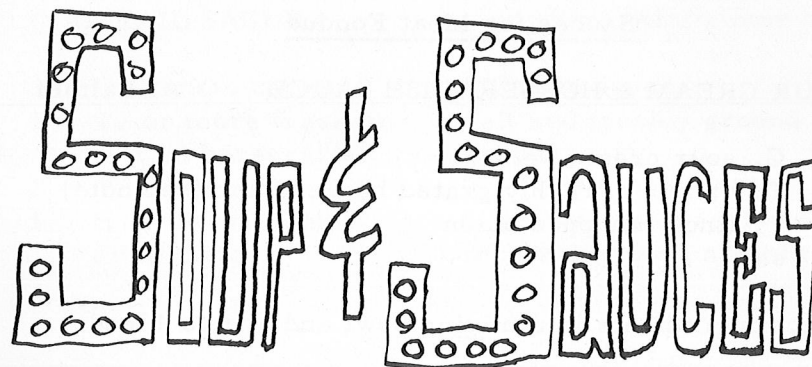
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|--|---------------------------|
| 3 large onions | 3 No. 2 cans tomatoes |
| 3 cloves garlic | 2 lbs. Velveeta cheese |
| 3 small cans green
chili peppers | salt |

Chop finely the onions and garlic and brown. Add the finely chopped peppers. Add drained tomatoes and simmer 1 hour. Chop up cheese and add. Cook until melted. (May be reheated). Serve as a hot dip with chips.

PICKLED MUSHROOMS

Anna Duncan

Boil fresh mushrooms for five minutes in a pan with cover. A lot of water will accumulate. Do not add water. Drain. Immediately dump into commercial Italian salad dressing. Add olive oil and oregano to cover. Store at least 24 hours in refrigerator. Drain to serve.



NORTH ITALIAN SPAGHETTI SAUCE

Katie Barton

- | | |
|-----------------|----------------------------|
| 1 lb. mushrooms | 1 t. salt |
| 4 T. olive oil | 1 t. freshly ground pepper |
| 4 T. butter | juice of 2 lemons |

Slice mushrooms very thin and saute them in oil and butter. Add salt and pepper. (do not overcook) Remove from stove. Add lemon juice.

SPAGHETTI SAUCE
(serves 6)

Brad Sargent

- | | |
|-----------------------------|----------------------|
| 2 lg. cans tomatoes | 2 green peppers |
| 1 can tomato puree | 3 onions |
| 1 lg. size can tomato paste | olive oil |
| salt & pepper | 1-1/2 lbs. hamburger |
| oregano | |

Dice onions and pepper in olive oil in frying pan. Allow to cook for approximately 20 minutes. Add chopped hamburger, salt and pepper. Blend tomatoes, puree and paste, making sure tomatoes are crushed. Allow to simmer - Add the onion, oil, hamburger and peppers to tomato mixture. Allow to simmer 4 - 6 hours, stirring occasionally. Allow to set overnight. Reheat slowly.

Sauces for Meat Fondue

SOUR CREAM & HORSERADISH SAUCE Al Palmer

- 3/4 C. sour cream
- 1 T. or more freshly grated horseradish (see note)
- 1 T. finely chopped onion
- salt

Place ingredients in a mixing bowl and stir to blend.

Note: If fresh horseradish is not available, use the bottled variety. But place the horseradish in a square of cheesecloth and squeeze to extract most of the vinegar in which it is packed.

BORDELAISE SAUCE Al Palmer

- | | |
|----------------------------|-------------------------|
| 4 shallots, finely chopped | 1 c. dry red wine |
| 6 peppercorns, crushed | 1-1/4 C. brown sauce or |
| 2 sprigs parsley | canned beef gravy |
| 1/2 t. thyme | salt & freshly ground |
| 1 bay leaf | pepper |
| 1 t. finely chopped | juice of one lemon |
| garlic | 2 T. butter |

1) combine the shallots, peppercorns, parsley, thyme, bay leaf, garlic and wine in a saucepan. Cook over moderately high heat until reduced by half. 2) stir in the brown sauce and simmer about 10 minutes. Add salt and pepper to taste. Strain this through a sieve and bring just to a boil again. Stir in lemon juice. Remove from the heat. Swirl in the butter and serve hot.

COCKTAIL SAUCE

Al Palmer

- | | |
|-----------------------|-----------------------------|
| 3/4 C. tomato catsup | Tabasco sauce |
| 1 T. or more fresh or | salt and freshly ground |
| bottled horseradish | pepper |
| 1 T. lemon juice | |
| 1 t. Worcestershire , | Combine all ingredients |
| or to taste | in a mixing bowl and blend. |

TOMATO MARMALADE

Harriet Rogers

- 1 quart ripe tomatoes
- (cut and peeled)
- 2 lbs. sugar
- 2 oranges (sliced thin)
- 1 lemon (sliced thin)

Cook slowly until thick or until mixture jellies from a spoon.

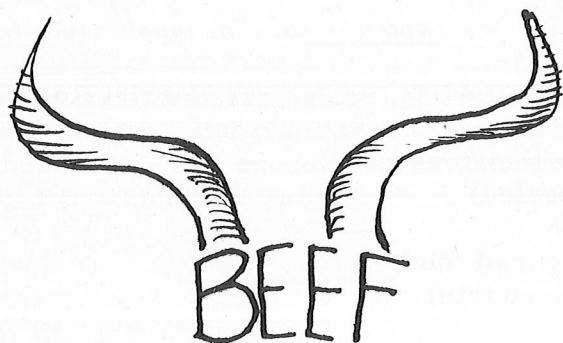
AVYOLEMONO SOUPA (Egg and Lemon Soup)

Sherman Spaulding

- | | |
|-----------------|---------------------|
| 1 c. rice | 1 quart stock |
| 2 c. cold water | 2 eggs, well beaten |
| 1 t. salt | juice of 2 lemons |

Wash the rice, drain, turn into a one-quart saucepan, cover with the cold water, and add the salt. Cover and boil until the rice is tender. Heat stock in two-quart kettle and add the cooked rice to it. Stir in the eggs and add the lemon juice, stirring all the while. Yields six servings.

MAIN DISHES



POTLUCK POT ROAST

Dixie Pierson

Boneless chuck (2 1/2 - 3" thick)
soy sauce
powdered onion soup
1 can cream of mushroom soup

Line a baking dish with aluminum foil and put in the meat. Sprinkle meat with lots of soy sauce about an hour before cooking. Put dry package of onion soup mixture over the meat and on top of that 1 can of cream of mushroom soup. Cover tightly with foil. Bake at 350° until tender (at least two hours). Serve with noodles.

STUFFED CABBAGE

Bobby Lieberman

1 lb. ground beef
1/3 C. uncooked rice
1 egg
salt & pepper to taste
1 med. head cabbage

1 small can tomato paste
1/2 C. raisins
1 large onion, diced
sour salt or
lemon juice

Mix first four ingredients and add enough cold water to make meat soft and tender. Core cabbage head and pour boiling water on leaves until they are transparent and pliable to rolling. Place small quantities of meat in leaves; fold leaves enclosing meat completely. Line small roaster with onion and raisins and place cabbage rolls on them. Add tomato paste which has been thinned with 1/2 can cold water. Add sugar and sour salt (lemon) to taste. Cook in covered roaster in 350° oven 2-1/2 hrs.

BEEF BURGANDY

Marie Ruwet

Ingredients:	2 servings	4 servings
stew beef	3/4 lb.	1-1/2 lbs.
flour	1 T.	2 T.
margarine	1 T.	2 T.
chopped onion	2 T.	1/4 C.
parsley	1 t.	2 t.
crushed garlic	1/2 sm. clove	1 sm. clove
bay leaf	1/2 sm. leaf	1 leaf
salt	1/4 t.	1/2 t.
pepper	dash	dash
wh. mushrooms	3 oz. can	3 oz. can
Burgandy	1/3 C.	1/2 C.
water	1/3 C.	1/2 C.

Cut meat into 1" cubes, flour meat cubes, brown in melted marg. Remove from heat, add onion, parsley, garlic, bay leaf, salt, pepper - stir in mushrooms, wine and water. Heat to boil. Reduce to simmer for 2 hours. (until meat is tender). Remove bay leaf. Serve over noodles.

SWEDISH MEAT BALLS

Larry Davidson

1-1/2 lb. ground chuck or round	1 lb. sliced mushrooms
1 C. milk	1-1/2 T. flour
3 t. grated onions	1/2 C. Undiluted consomme
1/2 C. bread crumbs	1-1/2 C. heavy cream
1-1/2 t. salt	3 T. chopped parsley
1/4 t. black pepper	8 oz. pasta (e.g., rigoletti or torroncini)

Mix the ingredients in the first column well. Make small balls, less than an inch in diameter. Fry these in butter. Meanwhile, saute the mushrooms in butter, and blend in the flour and consomme. Then add the heavy cream and let the mixture come almost to a boil. Pour this sauce over the meatballs and let simmer for three minutes. Sprinkle the parsley over the sauce and serve the meatballs and sauce over the pasta, which (because of your foresight) has been cooked and drained by the time the meatballs and sauce are ready. Serves four.

SPICED BEEF WITH DUMPLING

Anna Duncan

3/4 lb. beef pot roast	1/2 t. mixed pickling spice
1 1 lb. can (2 C.) tomatoes	1 t. salt
1/4 C. wine vinegar	1/4 t. pepper
1/4 C. water	1 pkg. refrigerator biscuits
1 clove garlic, minced	1 t. snipped parsley
6 whole cloves	

Trim excess fat from meat. Heat fat in Dutch oven or large skillet. When you have about 2 T. melted fat, remove trimmings. Slowly brown meat in hot fat. Add next 8 ingredients. Cover, cook slowly 2-1/2 hours or until tender. Place biscuits on meat, sprinkle with parsley. Cover tightly and steam 15 minutes or until "dumplings" are done. Remove meat and dumplings to warm platter. Good with sour cream gravy: 1 C. sour cream plus 3 T. flour.

ITALIAN POT ROAST (serves 6)

Electa Kane

This is the perfect all-occasion meal. With variations it fits any purpose - is mindless to prepare, less expensive than, but as delicious as the fanciest roast.

beef roast (preferably boneless) about 3-1/2 lbs.	
2 T. butter	2 T. minced parsley
1 carrot, diced	1 chopped onion
1 clove garlic, minced	1 T. tomato paste
1 celery stock, chopped	2 C. beef bouillon or water
salt & pepper	1/2 C. sherry or red wine
Italian seasoning (or oregano & basil)	

Brown meat in butter on all sides. Add carrot, garlic, celery, parsley, onion. Dilute tomato paste in bouillon or water, add to meat. Add wine and seasonings. Cook covered over low heat until tender (2 - 3 hours). Slice meat and serve with liquid over 1/2 lb. cooked spaghetti. (Liquid may be thickened for gravy).

Variations: for more elegant eating, omit carrot and tomato paste. Use bouillon, add more wine, more celery and onion, plus one can of mushrooms. Serve over white or wild rice.

SWEET SOUR BEEF

Martha Symington

Cut into bite size pieces, shake meat in flour & brown: 2 lbs. beef stew meat, 1/2 C. flour, 1/3 C. fat (shortening, oil or drippings) Add to meat, cover and simmer until tender, about 1-1/2 hours. Add more water if mixture starts to dry: 2 large onions, sliced 1/2 C. water 2 large carrots, sliced 2 T. brown sugar 1/2 C. cider vinegar 3/4 C. catsup 1 T. Worcestershire or Al sauce

Cool and freeze if desired; to serve, heat in double boiler and serve over hot buttered noodles. (Also can be served over mashed potatoes).

BEER STEW

Pat Goldberg

2 lbs. meat cut into cubes(chuck or round)	Bay leaf
12 oz. can of beer	6 onions (chopped)
1/4 to 1/2 T. thyme	lots of sliced mushrooms
flour, salt & pepper	oil
	pinch of parsley
	1 CLOVE GARLIC CHOPPED

Dredge meat in flour, salt and pepper mixture. Brown on all sides. Saute onions until golden. Add all ingredients except mushrooms. Cook until tender (45 to 1 hour or more, depending on meat). Add mushrooms. Heat 15 minutes. Good with white rice or boiled potatoes. Garnish with parsley.

ROULADEN

Karin Flynn

Buy 8 large sandwich steaks. Marinate overnight in red wine. Salt and pepper on each steak. Spread on a little mustard and finely cut onion. Then place one-half slice bacon on top of each piece of meat and 1/4 or 1/2 of a tart apple. Roll up and seal tightly with toothpicks or white thread. Roll in flour and brown on all sides in butter or margarine. Add more wine. Instead of wine, sour cream may be substituted to your liking. You may also use water instead of wine. Bake at 325 - 375° for about an hour. Makes at least four servings. Serve with saurkraut, red cabbage or any other vegetable and mashed potatoes.

POTTED BEEF

Gertrude Patterson

2 lbs. stew beef	2 large T. Worcester-
2 can whole tomatoes (large can)	shire sauce
1 medium onion	1 - 8 oz. can mushrooms
salt & pepper	1 medium green pepper

Put in bean pot and cover with water. Bake at 450° one hour. Cover and bake 350° for three hours.

HAMBURG PIE

Electa Kane

(Hamburg for fancy company?- try it!)

2 T. bacon drippings	1 can tomato soup
1/4 C. minced onion	1 T. Worcestershire
1-1/4 lb. hamburger, ground	1/4 t. each: thyme,
chuck	sage, clove
1-1/4 t. salt	1 pkg. piecrust mix
1/4 t. pepper	

Saute onions in fat until slightly colored. Add hamburger and cook 8 - 10 min., stirring until meat is barely brown. Add salt and pepper, soup, seasonings, Worcestershire. Simmer about 10 min., stirring constantly. Line 9" pie plate with crust, pour in filling, cover with top crust. Prick top, bake in 400° oven for 10 minutes. Reduce heat to 375° and continue baking 30 minutes or until crust is brown.

Note: This pie always drips over. Two things should be done: before placing in shell, spoon off about half of meat fat - put cookie sheet under pie when baking. This reheats beautifully, and makes a good lunch cold (if you like that sort of thing...)

MEATBALLS

Kathleen Murphy

2 lbs. hamburger	Worcestershire sauce
1 C. bread crumbs	2 cans Franco-American
salt & pepper	beef gravy
oregano	1 can pizza sauce

Mix hamburger with bread crumbs, salt, pepper, oregano and Worcestershire sauce. Make into small meatballs. Place on tinfoil on cookie sheet and brown in oven at 500° for 15 minutes. Put 2 cans of beef gravy and one can of pizza sauce in large pan (Dutch oven). When meatballs are browned, put in pan with sauce and simmer two hours. Mild Italian sausage can be cut up and added for more flavor.

ENCHILADAS
(for 1 dozen Tortillas)

Jean Garavano

- | | |
|----------------------------|--------------------------|
| 1 lb. hamburger | 2 lg. cans whole |
| 1-1/3 C. melted shortening | tomatoes |
| 6 onions & 3 raw onions | 2 cans hot tomato sauce |
| 4 T. flour(heaping) | 5 C. water |
| 4 boiled eggs (20 min.) | 1 can ripe olives, black |

Sauce: Use large kettle. Melt shortening, brown 6 onions, remove onions when slightly brown, set aside. Place flour in shortening remaining from browning onions. Add enough flour to thicken, but not too thick. Add cold water until thin and smooth. Add tomatoes and sauce, salt & pepper to taste; return onions and simmer very slowly for one hour. To make a really hot sauce add small chili peppers, if available. Stir frequently.

Place tortillas on table - fill each one as follows:

- 1 T. hamburger, cooked
- 1 or 2 chopped olives
- 1 T. raw onion
- 1 t. chopped hard boiled egg

Pour 1 tablespoon of sauce over above filling in center of tortilla and roll. Place toothpick to hold, if necessary. Place side by side in pan and cover entire pan with remaining sauce. Top with American or cheddar cheese and place in oven until cheese melts, about 20 minutes. This is a full one dish meal and is delicious served with tart cherry salad.

BEEF STEW

Frank Heys

Toss in seasoned flour, salt, pepper, 2 lbs. stew beef cut in 1" cubes; saute in hot oil. Remove from pan and slowly saute 2 chopped medium onions. Sprinkle with 2 tablespoons flour and brown. (continued on next page)

BEEF STEW (Continued)

Replace meat in pan, add: 4 cups water and simmer for 1 hour. Cool, refrigerate overnight.

Next day add:

4-5 medium carrots, diced, 1 medium parsnip, diced, 2 large potatoes, diced, 1 cooking spoonful of cat sup, mushrooms. Simmer until tender.

WILD RICE & HAMBURG CASSEROLE Betsy Colby

- 1 lb. Hamburg, browned with onion
- 1 lb. mushrooms, browned in butter seasoning
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1/2 can water
- 2/3 cup wild rice (or brown rice)

Mix all together and sprinkle top with cheese (optional) Bake at 350° in greased casserole for 3/4 hour. (Ten times recipe baked in bottom of turkey roasting pan enough for about 55 - 58 people).

HUNTER'S CUTLET

Anna Duncan

- | | |
|-----------------------------|------------------------|
| 1 lb. veal cutlet, cut thin | 1 T. flour |
| 2 T. butter for mushrooms | 1-1/2 c. thin cream |
| 2 T. butter for veal | salt & pepper to taste |
| 1 lb. mushrooms | 1 small glass sherry |

Clean mushrooms, slice and fry in butter until butter is brown. Sprinkle with flour, stir in cream. Sauce should be thin now. Pound veal slightly, fry in rest of butter to a light brown. Pour sauce over veal and simmer for 1/2 hour. Just before serving add sherry.

BEEF STROGANOFF a la PORTE Larry Davidson

2	lbs. onions	1/3	C. olive oil
2	lbs. top or bottom round steak (not ground)	1	lb. mushrooms
		1/2	C. Vermouth (dry)
1	can undiluted tomato soup	1-1/2	C. sour cream
1	6 oz. can tomato paste		Accent
1	t. salt		
1	t. Worcestershire sauce		

Chop onions and brown slowly in oil. Cut meat into very thin slices; slice mushrooms. Add meat and mushrooms to onions and cook five minutes, stirring frequently. Combine all other ingredients thoroughly and pour over meat mixture. Cover; simmer for 15 minutes. Serve over rice, noodles, or any kind of pasta. Serves six.

BEEF & NOODLES WITH SOUR CREAM (Poor Man's Beef Stroganoff) Carol Gurney

2	T. butter	1	C. water or mushroom water
1	lb. ground beef		
1	T. instant minced onion	2	C. uncooked wide noodles
1	can sliced mushroom		salt and pepper
1/4	C. red dry wine	1	C. sour cream
	juice of 1 lemon		paprika
2	beef bullion cubes		parsley
1	garlic clove, minced		

Melt butter and add beef, minced garlic and mushrooms. Saute until meat loses redness. Add wine, lemon juice, bullion cubes and water. Simmer uncovered 10 minutes. Add noodles, cover and simmer 15 minutes or until noodles are tender, adding more water if necessary. Season to taste. Stir in sour cream and heat gently (do not boil). Serves 4. Sprinkle parsley.

MANTI (tiny meat boats) Sandy Topalian (my Mom, Mrs. George Tashjian's specialty and my brother, Charlie's favorite).

Dough:

1-3/4	C. flour	1	C. water
1/4	t. salt	2	T. liquid shortening
1	egg		

Filling:

1	small onion, chopped fine	1/2	lb. ground chuck meat
2	T. chopped parsley		salt & pepper to taste

Topping:

1	C. sour cream or yogurt		
1	qt. chicken broth for cooking	1/4	C. crushed dried mint leaves

Dough: mix together flour, salt, egg and water. Dip hands in oil and knead dough until smooth. Shape into 2 balls and place in a covered bowl to stand for 1 hour. Filling: Mix the meat, onions, parsley, salt and pepper. Roll dough out on floured board to about 1/8" thickness either round or rectangular. Cut strips across in a horizontal line 1-1/2" apart. Then cup up and down in vertical strips 1-1/2" apart so that you have a 1-1/2" square of dough. Place about 1/2 t. meat filling on each square. Pinch opposite sides together to resemble a canoe. Place closely together, open side up, on greased baking sheet. Bake at 400° for 20 min. or until slightly browned.

Bring broth to a boil in large pan and salt to taste. Add baked Manti and simmer for 8 min. Serve in soup plates, topped with a rounded T. of sour cream and sprinkle about 1/4 t. crushed mint leaves over top. This is a good main dish soup. These meat boats may be frozen when they come out of the oven after they are cooled and before they are boiled. They may be boiled when taken from the freezer.

SWEET & SOUR SPARE RIBS

Ruth M. Buxton

Place ribs in shallow pan, cover with lemon juice and let stand 1/2 hour. Pour on sauce, cover and bake at 375° for 1 and 1/2 hours, then remove cover and bake at 475° for 15 minutes. Sauce: brown 2 large onions, chopped, and 1 clove garlic, chopped, in 1/3 cup oil. Add 1/4 cup vinegar, juice of 2 lemons and 2 T. dark corn syrup, 1 T. brown sugar, 1 T. Worcestershire sauce, 1/2 cup crushed pineapple, 1 cup catsup, 1 t. ginger, 1 t. salt, 1/2 t. chili powder, pinch of cayenne pepper. Simmer until thick and pour over ribs. Sauce enough for 6 pounds of ribs.

JAPANESE PORK

Nancy Roberts

Pork for desired amount of people, sliced thin. To make sauce, 1 bottle soy sauce (for 5 or 6 people) ginger root grated (2" x 1" round), garlic grated, 1 clove), Accent (= monosodium glutamate - Aji-no-moto). Make sauce, let pork sit in it in large covered pan for about 3 hours. Broil for 10 minutes. (see also Japanese rice).

PORK CHOP CASSEROLE

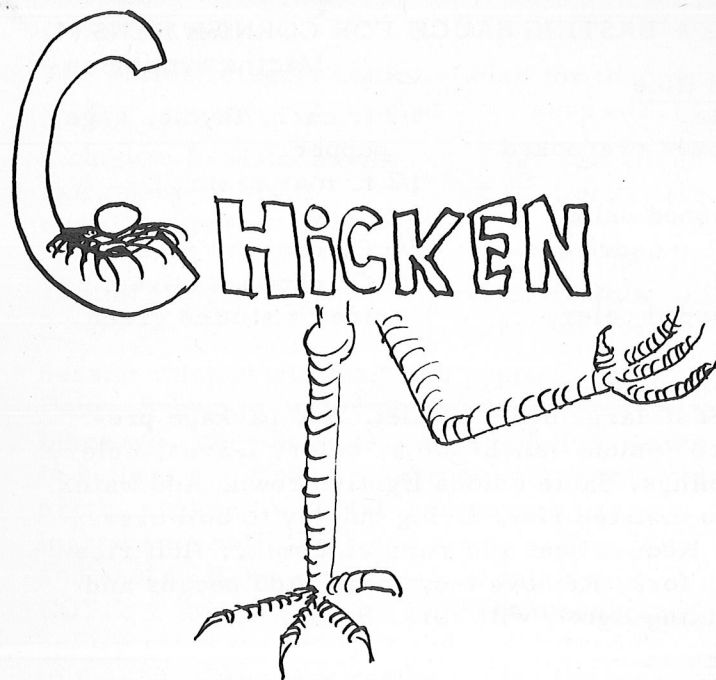
Mrs. Alex Marshall

4 pork chops, browned 1 stewed tomato on each
6 T. raw rice in bottom of 1 ring green pepper on
casserole each
Add 2 of the pork chops 1 slice onion on each
Then another layer of the same (chops, tomato, pepper, onion). Pour 1 can of consomme over all. Bake at 350° for 1 hour.

PORK CHOPS a la BEER

Brad Sargent

Medium thick chops browned at high temperature in butter, salt, pepper and seasonings to taste. Lower heat. Pour in beer to cover chops. Allow to simmer until cooked. Approximately 3/4 hour.



HAWAIIAN CHICKEN

Dixie Pierson

Chicken breasts Lawry's Hawaiian Salad
butter Dressing
onion slices
mandarin orange sections
pineapple slices

Brown chicken breasts in butter. Place in roasting pan. Put a slice of onion and a slice of pineapple on each piece of chicken. Pour mandarin orange sections (without juice) and a generous amount of Lawry's Hawaiian Salad Dressing over the chicken. Bake at 350° covered for 45 minutes and uncovered for 15 minutes. Serve with rice.

STUFFING & BASTING SAUCE FOR CORNISH HENS (4)

Martha Symington

Mock Wild Rice

1/2 C. butter
2 small boxes precooked rice
1/2 C. chopped onions
1 lb. fresh mushrooms
chopped
1/2 C. chopped celery
leaves
1-1/2 C. dried celery

1/8 t. each, thyme, sage, pepper
1/2 t. marjoram
2 t. salt
2/3 C. chopped pecans
2/3 C. chopped olives,
ripe or stuffed green

Melt butter in large heavy skillet. Add package pre-cooked rice, onion, mushrooms, celery leaves, celery and seasonings. Saute onions lightly brown. Add water. Mix just to moisten rice. Bring quickly to boil over high heat. Reduce heat and simmer 2 min., fluff rice gently with fork. Remove from heat. Add pecans and olives, mixing lightly with fork. Stuff bird.

Basting Sauce:

1/4 c. lemon juice
1/2 c. honey
Combine lemon juice, honey and Grenadine syrup. Set aside 1/2 cup for basting; add remainder to softened butter. Spread over surface of birds. Roast in moderate oven, 350° about 1 hour until done, brushing occasionally with honey mixture.

CHICKEN CORDON BLEU

Larry Davidson

4 whole (double) chicken
breasts, boned & skinned
salt, pepper & Accent
flour
1/4 lb. soft butter
tarragon or thyme & parsley
1/2 C. dry white wine

2 slices prosciutto
4 slices fontina or
mozzarella cheese
2 eggs, beaten
bread crumbs

Pound flour into the breasts, season with salt, pepper, and Accent. Blend herbs into butter and spread on inside of the double breasts. Fold 1/2 slice prosciutto and a slice of cheese inside. Dip chicken into egg and then into bread crumbs. Place in refrigerator for 2 hours. Preheat oven to 350°. Grease baking dish and bake chicken for 20 min. Add wine and bake for another hour. Serves four.

CHICKEN VURPILLAT

(serves 6 - 8)

Electa Kane

The perfect elegant company dish for teachers who are sick of chicken, but without the wherewithal for steak..

4 chicken breasts, halved
salt, pepper, flour
butter (or the lower-priced
spread)
12 link sausages
2 onions, chopped

1 lg. can sliced mushrooms
2 C. light cream
4 rounded T. flour
1 C. chicken broth
2 C. Chablis wine
Preheat oven to 350°

Season chicken with salt and pepper, dust lightly with flour. Brown in butter until golden. Fry sausages and place with chicken in large baking dish. Saute onions in butter, add flour, mushrooms, cream, chicken broth, chablis, with salt and pepper to taste. Blend ingredients until thick and smooth. Pour over chicken and saute. Bake at 350° for 45 minutes.

NOTE: - flour should be added to onions and butter before other ingredients and well mixed in. Good way to make chicken broth is by saving the mushroom liquor from the can, and adding 2 bouillon cubes plus as much boiling water as necessary to make up 2 cups. This is superb served over wild rice or wheat pilaf.

POLYNESIAN CHICKEN

Larry Davidson

2 lg. cans fruits for salad
1/3 jar soy sauce
1 jar Saucy Susan
2 T. honey

4 whole (double)
chicken breasts
salt and pepper
Accent

Boil together the soy sauce, Saucy Susan, honey, and juice from Fruits for Salad, but refrigerate the fruits. Season chicken and spread out in a flat pan. Cover with sauce and bake 1 hour in a 350° oven. Now refrigerate chicken, while still in pan and covered with sauce. The next day, bone chicken and cut into large pieces. Replace in pan and bake additional 30 min. Add fruits for last 15 minutes. (Note: any chicken parts can be used, but breasts are easiest to bone.) Serves four.

CHICKEN STEW - CAZUCLA

Nancy Roberts

In heavy deep pan brown in olive oil chicken pieces, (2" cubed veal or beef). Add spices - oregano and thyme, rosemary or whatever. Add water to cover meat only. Add some rice, carrots, green pepper, corn (1/2 cobs), green beans, potatoes, peas. Cook on medium heat for 3/4 hour. Serve as a soup (might have to add more water).

CHICKEN IN WINE SAUCE

Larry Davidson

2 fryers, in parts	3 cans golden mushroom
salt	soup
Accent and paprika	1 C. white wine
3 T. butter	2 t. sugar
1/2 lb. fresh mushrooms	
(you may use up to a pound)	

Preheat oven to 350°. Season the chicken parts with the salt, Accent, and paprika. Brown them on all sides in the butter and place on a paper towel to drain. Saute mushrooms in chicken drippings; add mushroom soup, wine, and sugar. Simmer sauce for a few minutes and put it in a casserole with chicken. Cover and cook in 350° oven for 2 hours. Baste from time to time if chicken seems to be parched. Serves six.

POLLO ALLA DIAVOLA

Nancy Roberts

chicken (2-1/2 - 4 lbs.)	salt and pepper
6 T. olive oil	1/2 C. white wine, dry
1/4 C. butter	juice of one lemon
1 clove garlic(mashed)	

In moderate skillet put oil. Heat and add butter, garlic. Brown chicken 20 minutes. Add salt and pepper. Lower heat and add wine and lemon. Cover and cook 30 min. Uncover and cook 10 minutes. Baste well.

DEVONSHIRE

Bobby Lieberman

(Courtesy of Mrs. Allen Schlosser, Washington, D. C.)

12 slices of bacon	1/3 lb. sharp cheddar
5/6 C. flour	cheese, diced
1 qt. plus 1-1.3 C. milk,	4 slices toast
scalded	1 lb. cooked, sliced
2 t. salt	chicken
2/3 t. dry mustard	1 T. plus 1 t. grated
1/3 t. poultry seasoning	Parmesan cheese
2/3 t. accent	2/3 t. paprika

Cook bacon slowly until crisp. Remove from fat and drain on paper. Stir flour into fat; blend with whisk into a smooth paste. Add milk gradually stirring constantly until sauce thickens and is smooth. Cook over low heat, stirring for 10 minutes. Add salt, mustard, poultry seasoning, accent and cheese. Stir over low fire until cheese dissolves. Blend Parmesan and paprika in small bowl. Toast bread and arrange sandwiches, bacon, chicken, then top with cheese sauce and sprinkle with Parmesan cheese and paprika. Brown in 350° oven for 10 minutes. Serve immediately.

PRETZEL-CRUMBED CHICKEN

Anna Duncan

Buy broiler chicken breasts, split lengthwise in half. Beat 2 eggs (for 4 breasts) until light and foamy. Roll 24 pretzels until finely crushed and pile into mound. Dip each half breast into egg and drain, then dip into pretzels. Shake well. Coating should be light and even. Have generous amount butter in heavy skillet bubbling but never browned. Keep heat low (280°), let chicken brown evenly. Remove each portion to shallow baking dish, remove scorched bits also. Saute 1/2 lb. thinly sliced mushrooms in this and keep heat low. Add 1 t. minced chives and remove to keep warm. Now add 1 cup white wine to hot bubbling leavings in skillet and stir rapidly with wooden spoon for about 3 minutes.

(Continued on next page)

PRETZEL-CRUMBED CHICKEN (Continued)

Pour over and around chicken in baking dish in 350° oven uncovered for 1 hour and 20 minutes. Baste several times. Just before serving, spoon mushrooms and chives over it all and let stay in oven only a few minutes.

CHERRY CHICKEN ORIENTAL Bobby Lieberman (Courtesy of Mrs. Allen Schlosser, Washington, D. C.)

one 2-1/2 lb. to 3 lb. broiler- fryer cut up	1 lb. can red pitted sour cherries
salt and pepper	1/2 C. sugar
flour	1 T. slour
fat or oil for frying	1/2 C. toasted almonds
1/3 C. drippings	cooked rice
1 unpeeled orange in wedges	

In paper bag coat chicken with seasoned flour. Fry in fat until tender. Remove from pan. Pour off drippings and measure 1/3 cup - return this to pan. Add cherries reserving juice (small amount). Stir in sugar, heat to boiling. Combine the reserved juice and 1 T. flour. Stir into cherry mixture. Cook, stirring until thickened and clear. Add orange and almonds. Place chicken pieces in sauce. Spoon sauce over chicken - Simmer for a few minutes. Serve with rice.

BAKED CHICKEN SALAD Lois Rawson

2 C. diced cooked chicken	salt and pepper
1/2 C. slivered almonds	1 T. lemon juice
1 8 oz. can water chestnuts (drained and sliced)	1 C. mayonnaise
1 2 oz. pimento, chopped	1/4 C. F.F. onions, crumbled
1/4 t. celery salt	3/4 C. grated cheddar cheese

Mix all together except cheese and onions in a casserole. Top with the cheese. Bake 15 min. at 350°. Top with onions and bake additional 15 min. (total cooking 30 minutes.)

CHICKEN MUSHROOM RICE CASSEROLE

Carol Gurney

medium chicken cut up	1-1/2 C. mushroom liquid and water
3 T. shortening	1/2 C. mushrooms
1 C. uncooked rice	1 C. top milk (1/2 + 1/2)
2 onions, sliced	

Brown chicken in fat. Spread rice on bottom of greased 2 qt. casserole. Put on chicken and sliced onions. Add mushroom liquid and water to original skillet, bring to boil, pour over ingredients in casserole. Cover and bake at 370° for 1 hour. Add mushrooms and milk. Bake uncovered for 20 minutes longer. (Use Uncle Ben's wild and tame rice mixture instead of tame rice.)

TARRAGON CHICKEN

Katie Barton

3 lbs. chicken, breasts and legs	1 C. chicken stock (canned chicken broth)
2 T. salt	1 bay leaf
1 small onion, sliced	1-1/4 t. tarragon leaves
2 T. butter	1/4 t. ground black pepper
3 T. flour	1 C. sour cream

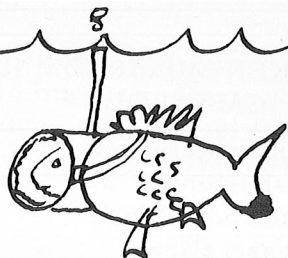
Season chicken with salt. Brown chicken and onion in butter. Blend flour with part of the chicken stock. Add to chicken. Add bay leaf and remaining stock. Cover and simmer 25 minutes or until chicken is tender. Add tarragon and black pepper. Simmer five minutes longer. Stir in sour cream. Cook only until hot. Do not allow it to boil after adding sour cream.

CHICKEN FOR TWO OR MORE

Miriam Coumbs

Boil 2 chicken breasts until meat can be removed from bones and skin. Break chicken into pieces. Place these pieces in a greased casserole dish. Cover with 1 can of cream of mushroom soup, undiluted. Add one package dressing which has been prepared according to directions on the package. Pour one cup of milk over all. Bake 45 minutes at 350°.

SEAFOOD



SHRIMP SUPREME

Carol Gurney

- | | |
|---|-------------------------------------|
| 1/4 C. butter | 1 lb. cleaned shrimp |
| 8 oz. can mushrooms
(drain, save liquid) | 1/4 C. white dinner wine |
| 3/4 C. uncooked rice | 1/2 C. slivered blanched
almonds |
| 1 T. instant onion | |
| 1 10-1/2 oz. can
chicken consomme | |

Saute mushrooms in butter, push aside and brown rice. Take from heat, add 1/4 C. mushroom liquid, instant onion consomme, shrimp and wine. Put in buttered two quart casserole, cover and bake at 350° for 40 minutes. Uncover and fork in almonds and bake 15 minutes more.

CRAB NASHAQUITSA (10 people)

Betsy Colby

- 1 can Alaskan crabmeat and juice
- 1 8 oz. package cream cheese
- juice of one lemon
- 1/2 t. curry powder

Flake crabmeat, take out cartilage. Mix cream cheese with 3 T. crabmeat juice, lemon juice and curry. Add crabmeat, put in small baking dish. Bake about 1/2 hour before serving at 300° - 350° until brown.

GUANAJA TURTLE STEW

Thomas Hooper

Ingredients: One sandy key suitable for turtle- egg-laying, one night near the full of the moon, one turtle (either loggerhead, green, or hawks bill, salt, pepper, tomato paste, onions (a lot) anything else you think would be good, casabas, water.

Method: Get to key shortly after sundown; wait for turtle; wait for turtle to lay eggs; turn turtle; dig up eggs; take eggs and turtle back to camp turtle will keep indefinitely but eggs must either be refrigerated or eaten soon. Slaughter turtle (if turtle contains another batch of eggs (blood eggs) these may be used in stew. Chop meat into chunks; put everything in stew pot over open fire. Cook all day stirring periodically; eat.

OVEN FRIED HADDOCK FILLETS Bobby Lieberman (serves 6)

- | | |
|----------------------------------|-----------------------|
| 1 t. salt | 1/4 t. thyme |
| 1 C. milk | 1/4 c. butter, melted |
| 3 haddock fillets | paprika |
| 3/4 C. fine, dry
bread crumbs | lemon wedges |
| 1/4 C. grated Parmesan
cheese | |

1. Preheat oven to very hot (525° F.)
2. Add salt to the milk. Cut the fillets into serving pieces and dip first in the milk and then in the crumbs, mixed with cheese and thyme.
3. Arrange the fish in a well greased baking dish and pour butter over evenly. Bake on top shelf of the oven about 12 minutes. Garnish with paprika. Serve with lemon wedges.

FILLETS IN SOUR CREAM

Anna Duncan

2 lbs. fresh or
frozen fillets
1/2 small green pepper
1 t. salt
1 medium onion, sliced

1 C. sour cream
1/8 t. pepper

Thaw fillets, pat dry with paper towel. Chop green pepper fine, mix with sour cream. Grease 6" x 8" baking dish. Place onion in bottom, arrange fillets over onion, sprinkle with salt and pepper. Bake 25 minutes at 400°. Remove fish from oven. Preheat broiler. Spread sour cream over fish. Broil 5 minutes or until browned. Serves 4.

BAKED STUFFED SHRIMP

Mrs. Joseph Andelman

400° - 20 - 30 minutes (until tails of shrimp curl).
Recipe for 1 pound jumbo shrimp - 8 shrimp = 1 lb.

salt, pepper, garlic
to taste
1/4 C. Campbell's Beef
Broth consomme
1/2 C. melted butter
1 C. bread crumbs
3 T. minced parsley
jumbo shrimp split, cleaned
and deveined (leave on
shrimp)

Place shrimp in baking dish. Open and season with salt and pepper. Pour consomme over shrimp. Add garlic to melted butter. Combine with bread crumbs and parsley. Stuff shrimp with mixture. Bake at 400° 20 - 30 minutes until brown and tails of shrimp curl.

CRABMEAT CASSEROLE

Jim Newton

1 can cream of shrimp soup
1 can cream of mushroom soup
1/2 lb. cheddar cheese
2 cans crabmeat or 2 frozen
salt

Bake one hour.

HOOPER-WENHAM BROOK TROUT

Thomas Hooper

Ingredients: one clear stream with native Eastern Brook Trout, one portable stove, one iron skillet, one package S. S. Pierce's hush puppy mix, one morning in April, May, or June.

Method: Immediately after catching each trout, place trout on forked stick and immerse in stream; when sufficient trout are collected, heat lightly greased skillet; gut all fish, leaving head and tails on; roll trout heavily in hush puppy mix; cook trout; eat immediately.

CANADIAN FILETS PIQUANTS

Linda Bellotti

2 lbs. fish fillets
1/2 C. fine dry bread crumbs
1/2 C. melted butter or
other fat
1 T. vinegar
1 T. lemon juice
1 T. Worcestershire sauce
1 t. prepared mustard
1 t. salt
1/8 t. pepper
paprika

Fillets may be cut in pieces or left whole. Sprinkle half the crumbs on the bottom of greased baking dish. Place fillets on bread crumbs and sprinkle with remaining crumbs. Mix together melted butter, vinegar, lemon juice, Worcestershire sauce, mustard, salt, pepper. Pour sauce over fish and bake.

Baking hints:

Use very hot oven: (450° to 500° F.) Bake until just done. For frozen fish, 20 minutes per inch of thickness. For fresh fish, 10 minutes per inch of thickness. (Since these fillets are cooked under a blanket of sauce, allow 5 minutes extra per inch of thickness). Fish is cooked when it becomes opaque, flakes readily, and easily pierced by fork. Serve immediately.

SHRIMP FRA DIAVOLO

Electa Kane

not for ulcerous stomachs! this is the best Italian shrimp dish I've found yet.

1 C. olive oil	1/4 t. salt
3 lg. onions	1/8 t. pepper
1 clove garlic	1 small can Italian
1-1/2 lb. uncooked unpeeled shrimp	plum tomatoes
	1/2 small can tomato paste
1 pt. sweet red, Marsala, or dry white wine	1 C. chicken consomme
	1 T. chopped parsley
	4 T. butter

Peel onions and chop fine; mash garlic clove. Saute both in olive oil. When onion is yellow, add shrimps in shells. Let simmer 5 minutes or until shells are pink. Remove shrimp and set aside; add wine to pan. Season with salt and pepper; simmer 10 minutes more over moderate heat. Add tomatoes and tomato paste; mash everything together. Add consomme and let simmer very slowly about one hour until sauce is thick and reduced in quantity. Meanwhile, shell shrimps. When dinner is ready, return shrimps to sauce; add parsley and butter. As soon as butter melts, shrimp is ready. Serve over white rice or spaghetti.

BAKED STUFFED LOBSTERS FOR FOUR Tom Geagon

Boil lobster (4) in salted, boiling water for ten min. Remove from water and cool. When cool enough to handle, split and remove the stomach and intestinal tract.

Stuffing: In fry pan combine:

saute 1/2 lb. butter melted and 1 large green pepper chopped fine. Add lemon juice to taste; 1 small box (2 pkgs.) of premium saltines ground fine. Cook for 15 to 20 minutes. Stuff cavities of lobsters and bake on cookie sheet for 20 minutes at 350°.

Serve with melted butter.

JOHNNY MARZETTI

Gertrude Patterson

6 medium chopped onions	8 oz. shell macaroni
1-1/2 lbs. ground beef	4 C. grated cheese
1-1/2 t. salt	2 - 8 oz. cans tomato
1/4 t. garlic salt	sauce
1/8 t. pepper	2 - 3 oz. cans mushrooms
1/4 C. margarine	(undrained & chopped)

Method: In large skillet saute onions and next four ingredients in 1/4 cup butter 15 minutes. Cook macaroni, drain, toss with 1/4 cup butter. Place in 2 qt. casserole, add 2/3 cheese to meat mixture. Stir until cheese melts. Add 1 can tomato sauce, mushrooms, pour over macaroni. Top with 1 can tomato sauce, sprinkle with remaining cheese. Heat oven to 325°. Bake one hour then uncover 30 - 40 minutes.

LAZAGNA

Mrs. Joseph Andelman

45 minutes at 375°

2 T. olive oil	1 8 oz. can tomato sauce
3/4 C. minced onions	1/2 C. Parmesan cheese
1-1/2 lb. hamburger	1 lb. lazagna
garlic, oregano, salt,	3/4 lb. Mozzarella cheese
pepper (to taste),	sliced
sugar, parsley	1 lb. ricotta cheese
	2 4 oz. cans mushrooms

Meat Sauce: Saute onions in hot oil, add hamburger, cook until red is drained from meat. Add garlic, oregano, salt, pepper, sugar, parsley to meat to taste. Add tomato sauce, 2 T. grated Parmesan cheese. Simmer and cover. Cook 1 hour.

Cook lazagna in salt water until soft. In 12 x 8 x 2 baking dish arrange sauce and lazagna noodles and cheese as follows:

(Continued on next page)

LAZAGNA (Continued)

1. Meat sauce mixture
2. Noodles
3. Ricotta cheese
4. Mozzarella cheese
5. Parmesan cheese

Repeat this, ending with meat sauce on top. Sprinkle top with Parmesan cheese. Bake until brown and cheese is melted.

SPAGHETTI al a CARBONARA Larry Davidson

- | | |
|-------------------------------|-----------------------------|
| 4 T. soft butter | 1 lb. spaghetti |
| 2 whole eggs | 8 slices bacon |
| 2 egg yolks | 1/2 C. heavy cream |
| 1/2 C. grated Parmesan cheese | freshly ground black pepper |

In a small bowl, cream butter by beating it against the sides of bowl with a wooden spoon until it is soft and fluffy. In another small bowl, beat eggs and egg yolks with a fork until well blended; then stir in grated cheese. Heat large serving bowl in a 200° oven. While boiling spaghetti according to instructions on package, cut bacon into small strips (about 1/2" wide) and cook until crisp. (It will be easy to cut if it is frozen.) Pour off half bacon fat and stir cream into remaining fat. Bring mixture to a simmer and keep warm until spaghetti is done. Drain spaghetti and transfer it to heated bowl. Stir in creamed butter, tossing and turning the spaghetti with two forks to coat every last strand. Then stir in hot bacon-and-cream mixture and finally the beaten eggs and cheese, mixing everything together thoroughly. Salt and pepper generously. Serve at once with more grated Parmesan. Note: the heat of the spaghetti cooks the egg and cheese mixture immediately, but it will become gummy if not eaten within 15 min. Serves 5 or 6.

VAUDOIS SPECIALTY

Dale Jacobs

(baked cheese sandwiches from Switzerland)(serves 6)

- | | |
|---------------------------|--------------------------|
| preheat oven to 400° F. | 2 C. grated Swiss cheese |
| 6 slices firm white bread | 2 egg yolks |
| 1 C. dry white wine | 1 t. salt |
| 1/3 C. melted butter | 1/4 t. pepper |
| 2 T. butter | 1/2 t. paprika |
| 2 T. flour | 2 T. melted butter |
| 2 C. milk | |

Soak bread slices in wine for 5 - 7 minutes; bread should be drenched but keep its shape. Grease 13 x 9 shallow baking dish. Place bread slices in it. Pour melted butter over bread. In saucepan, melt 2 T. butter. Stir in flour, gradually stir in milk. Cook over low heat, stirring constantly until mixture is thick and smooth. Remove from heat. Add cheese and stir until it is melted. Beat in egg yolks, salt, pepper & paprika. Spoon sauce over bread slices. Drizzle melted butter over sauce. Bake in hot oven for 10 - 15 minutes, or until top is brown & bubbly. Serve with tossed salad.

QUICHE LORRAINE

Electa Kane

the peasant variety, with cheese, despite what gourmets insist!

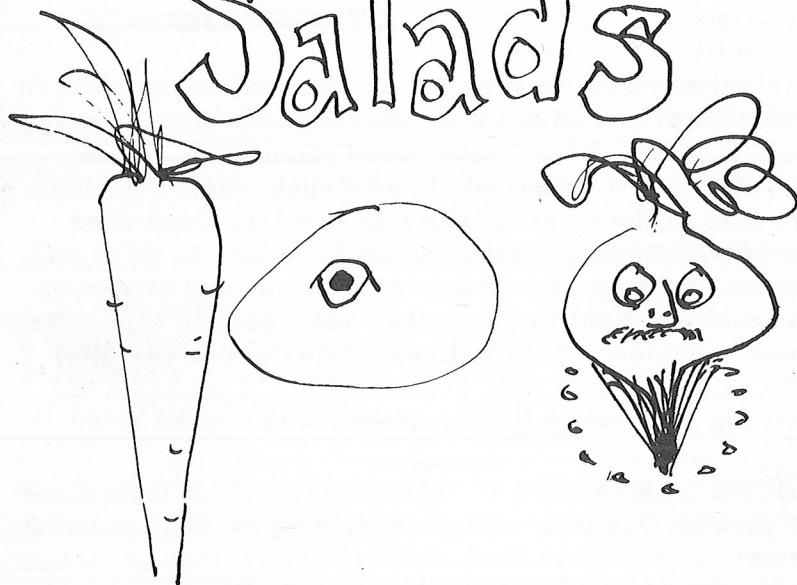
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|-------------------------------------|--------------------------|
| pastry for single crust 9" pie | 1 T. flour |
| 1/2 lb. bacon, but in 1/3s | 1/2 t. salt |
| 1/2 lb. Swiss cheese, course-grated | cayenne pepper |
| 1 t. (or more) chopped onion | 2 C. milk or light cream |
| 4 eggs | 1 T. melted butter |

Preheat oven to 375°. Line 9" pie pan with pastry. Fry bacon until almost crisp. Arrange cheese alternately with bacon over pastry. Add chopped onion. Beat eggs until blended in a bowl with flour, salt, cayenne to taste. Add milk or cream and butter. Blend. Pour custard over cheese and bacon. Bake pie on lower rack of oven for about 40 minutes or until custard is set.

NOTE: Do not fill pie plate to top with custard, since pie rises somewhat. There will probably be some left over, so pour into custard cups and bake along with pie.

VEGETABLES and

Salads



AVOCADO RING

Dixie Pierson

1 pkg. lemon gelatin
1 C. boiling water
1 C. sour cream

1 C. mayonnaise
1 C. mashed avocado

Dissolve gelatin in boiling water. Cool. Add sour cream, mayonnaise and mashed avocado. Pour in circular mold and chill. Garnish with watercress, grapes and sections of unpeeled apples or fill center with sliced tomatoes and decorate with cherry tomatoes, avocado slices and parsley.

FANCY GREEN BEANS

Lois Rawson

1 can whole green beans, drained
1 can mushroom soup, undiluted

Mix together in baking dish. Top with crumbled French fried onions. Bake in moderate oven until hot and bubbling.

CORN PUDDING

Anna Duncan

Beat: 3 eggs
1/2 t. salt
2 T. flour
3 T. sugar

To this add:

1 C. milk

Fol in 1 can cream style corn. Add 3 T. melted butter. Bake 1 hour at 350°. (not in water)

BANANA-PINEAPPLE SALAD

Ouida Bailey

2 boxes lemon Jello
1-1/2 C. hot water - 1-1/2 C. cold water
1 large can strained crushed pineapple
3 bananas sliced
1 C. pineapple juice (scant)
2 T. flour
1 egg
1/2 C. sugar
2 T. butter
juice of 1 lemon

Mix sugar and flour together; add pineapple juice - cook - add butter and lemon juice. Set off a second and add egg that has beaten up. Cook until thick. When cool add 1 C. cream, whipped to dressing. Spread over salad Sprinkle with grated sharp cheese, if desired.

SOUFFLE TURNIPS

Al Palmer

A turnip is not necessarily a depressant. Drain, then mash about: 2-1/2 cups boiled turnips. Melt: 2 T. butter; Saute in it until light brown: 1 T. minced onion; add the turnips and:

3/4 t. salt	few grains cayenne
3/4 t. sugar	2 beaten egg yolks
1/4 t. paprika	

Cool the mixture

Beat until stiff: 2 egg whites and 1/8 t. salt. Fold them into turnip mixture. Place souffle in a greased baking dish. Bake in a moderate oven 325° for about 25 minutes.

HEAVENLY CHEESE SALAD

Ruth M. Buxton

1 box lemon jello (3 oz.)
1 can crushed pineapple and juice-and-water to make one cup liquid
1/2 C. nuts
1 large package of cream cheese
1 C. heavy cream, whipped

Bring juice and water to a boil, and mix with jello. When cool, add cheese, pineapple and nuts. Fold in whipped cream, and chill until firm.

BEAN SALAD

Anna Duncan

1 can each green, wax, kidney beans
1/2 jar pimiento, chopped
1/2 green pepper, chopped
sliced onion
3/4 C. sugar
2/3 C. vinegar
1/3 C. olive oil

1 t. salt
1/2 t. pepper
1 t. salad herbs

Mix together and store in refrigerator at least 24 hours.

CANNED BAKED BEANS AND BACON OR FRANKFURTERS

Al Palmer

To jazz up pepless canned beans add to the contents of one No. 2 can beans (20 ounces) approximately:

4 T. catsup	salt, if desired
2 T. molasses	3 drops Tabasco sauce
2 T. brown sugar	or a few grains of
2 T. bacon drippings	red pepper
minced onion, celery	
and green pepper	

Place beans in a greased shallow oven-proof dish. Cover the top with: bacon, very thin strip of salt pork, skinned slice of frankfurters or knockwurst. Bake the beans in a moderate oven 375° for about 30 minutes.

Note: raw vegetables may first be sauteed in the bacon fat and then added.

SAUERKROUT

Karin Flynn

Want to learn how to prepare real sauerkraut? Take a can of sauerkraut (silver floss). Wash three times thoroughly with cold water, drain; then add about 1" water in pan, 1 medium onion, 2 - 3 slices chopped bacon, salt and pepper. Heat to boil and cook for about 1 hour. (add water if needed to prevent burning.)

SCALLOPED CORN

Ruth Buxton

4 T. melted butter	1 t. salt
2 T. flour	1/2 t. dry mustard
1-1/2 C. hot milk	1/4 t. pepper

Bring this all to a boil and then add 1 can corn and one egg slightly beaten. Put all into a casserole and cover with buttered cubed bread. Half-fry 6 slices of bacon, break into pieces and put on top of casserole. Bake 30 to 40 minutes in hot oven.

URUGUAYAN BEANS

Nancy Roberts

Cook green beans 15 - 20 min. in 1/2" water with salt. Drain. Add unsalted butter, lemon juice & parsley flakes and mix well.

RICE PILAF

Sandy Topalian

1/2 stick butter 2-1/2 C. chicken broth
1/2 C. crushed Vermacelli salt, pepper to taste
1 C. rice (Uncle Ben's)

Saute Vermacelli in melted butter until brown. Add rice, broth and seasonings. Bring to boil, reduce heat and simmer for 1/2 hour. Serves 3.

POTATO SALAD

Brad Sargent

cook & cool 5 potatoes 1 pepper or celery
cook & cool 1 egg salt and pepper
1 onion vegetable oil

Cut potatoes in pieces. Add to pot with sliced eggs, salt, pepper, diced onion, pepper or celery. Blend together with mayonnaise in liberal amounts. Place in refrigerator overnight with a light covering of vegetable oil. Blend & toss - Garnish with cucumber and tomatoes. Eat!

EGGPLANT CREOLE

Anne Marie Plasse

1 medium-sized eggplant 1-1/2 C. fresh or canned
1/2 lb. (2 cups) mushrooms tomatoes
4 T. butter 1/2 t. salt
1 med.-sized onion, minced 1/2 t. sugar
1 green pepper, chopped 1/8 t. pepper

Pare eggplant and chop or dice into small pieces. Wash and slice mushrooms. Melt butter in large skillet, add onions, peppers and mushrooms and saute until onions are yellow - about 3 minutes. Add eggplant and tomatoes, cover and simmer about 20 - 25 minutes, just until eggplant is tender. Add seasoning and serve.

JAPANESE FRIED RICE

Nancy Roberts

Cook rice - add celery, onion, green peppers and small pieces of ham fried in butter - add egg - cook all in olive oil (fry).



CINNAMON ROLLS

Anna Duncan

Dissolve 1 pkg. dry yeast in 3 C. luke warm water
Add and mix -
4 T. sugar melted butter & margarine
4 t. salt
2 T. salad oil
Add gradually and mix thoroughly -
2-1/2 lbs. flour
Cover and let rise, 1-1/2 hours - work down - cover and let rise again.

Pinch off small ball of dough. Dip in melted butter and margarine mixture. Then roll in sugar and cinnamon. (3 rounded teaspoons cinnamon and 4 cups sugar). Fill baking pans. Cover and let rise. Bake 35 minutes in 350° oven. Invert pans immediately.

MAPLE SYRUP MUFFINS

Ruth M. Buxton

2 C. sifted flour
4 t. baking powder
1/2 t. salt
1/4 C. vegetable oil

1 egg, beaten
1/2 C. maple syrup
1/2 C. milk

Sift dry ingredients; combine remaining ingredients and mix well. Pour liquid ingredients all at once into dry ones, and stir until blended. Turn into greased muffin pans and bake at 425° for 25 minutes or until delicately browned. Yield - one dozen.

MAPLE SUGAR BISCUITS

Ruth M. Buxton

2 C. flour
4 t. baking powder
1/2 t. salt

4 T. butter
3/4 C. milk
grated maple sugar

Sift together dry ingredients, add butter, working with a fork. Add milk to make a soft dough. Place on floured board and toss lightly until outer surface looks smooth. Roll out 1/2" thick and cut with a floured cutter. Place on a greased pan, brush tops of biscuits with melted butter and sprinkle generously with grated maple sugar. Bake at 475° for 12 minutes.

CRISPY COOKIE COFFEECAKE

Dot Borg

1 package of dry yeast dissolved in 1/4 cup warm water. (4 cups sifted flour - 1 tsp. salt - 1 tsp. grated lemon ring - 1/4 cup sugar - cut in 1 cup margarine). Two eggs beaten - add yeast and 1 cup scalded and cooled milk - Add to flour mixture - combine lightly - cover tightly - refrigerate overnight. Divide dough in half - roll on floured board to 18" x 12" - sprinkle with one cup of sugar mixed with 1 tblsp. cinnamon - roll tightly beginning at wide end. Cut each roll into 1" slices. Place cut side up on greased baking sheet. Flatten with palm of hand. Bake at 400° F. about 12 minutes. Makes 36.

LEMON BREAD

Jim Newton

3/4 stick butter
1 C. sugar
2 eggs
1/2 C. milk
1-1/2 C. flour

1 t. baking powder
salt
1/2 C. chopped nuts
rind of one lemon

Cream butter and sugar. Break in eggs, one at a time. Alternate milk and flour which has salt and baking powder added to it. Add nuts and lemon rind. Bake in 350° oven one hour in wax paper lined loaf tin. Cool 5 or 10 minutes. Pour over bread following mixture: 1/3 C. sugar - juice of one lemon. Let stand 1/2 hour. Remove from pan.

PUMPKIN BREAD

Ruth M. Buxton

3 C. flour
1 t. baking soda
1 t. salt
3 t. cinnamon
1-1/4 C. oil

2 C. sugar
2 C. pumpkin
4 eggs
1/2 C. chopped nuts

Combine all dry ingredients. Make a well in center and add others. Stir. Bake at 350° for two hours. Yield two loaves.

DATE & NUT BREAD

Ann Marie Plasse

1/2 lb. dates
2-1/2 t. soda
3 t. butter
1-1/2 C. boiling water

2 eggs
1-1/2 C. sugar
1 t. vanilla
3/4 lb. nut meats

lastly add 3-1/2 C. flour

Mix dates, soda, butter, water and let stand while you mix eggs, sugar, vanilla, nuts. Add top mixture and flour. Bake at 300° for one hour. Makes large cake.

MRS. FINKLESTEIN'S BRAN MUFFINS

(Boston Kitchen)

Miriam Coombs

(Mrs. Finklestein is real and her recipe is excellent)

- | | |
|---|-----------------------------|
| 1 C. bran cereal, packed
and rounded | 1 t. salt |
| 1 C. buttermilk | 1 t. baking powder |
| 1 large egg, beaten | 1/2 t. baking soda |
| 1/2 C. brown sugar,
packed & rounded | 1/3 C. melted
shortening |
| 1 C. sifted all-purpose flour | (I use margarine) |

Soak bran in buttermilk until soft. Stir in the beaten egg and brown sugar. Mix well. Sift dry ingredients and stir in just enough to blend. Add melted shortening. Mix, but don't beat. Bake 20 minutes in 400° oven. Yield 12 muffins. (Grease muffin tin or use paper muffin cups).

ORANGE MUFFINS

Jim Newton

- | | |
|--|----------------------------|
| 1/2 C. shredded orange rind
(cut with scissors) | 1 C. fresh orange
juice |
| 3/4 C. sugar, divided | 1 egg, well beaten |
| 1/4 C. water | 2 C. flour |
| 1/4 C. shortening | 2 t. baking powder |
| 1/4 t. soda | 1/2 t. salt |

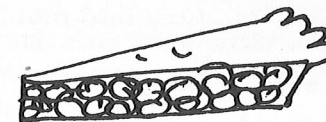
Combine rind, 1/2 C. sugar and water in sauce pan. Cook over low heat 5 min. Remove from heat. Add shortening. Stir until melted. Add orange juice and beaten egg. Sift together flour, baking powder, salt, soda and 1/4 C. sugar. Add orange juice mixture. Stir just enough to moisten ingredients. Bake 25 min. at 425°.

MAPLE TOAST

Ruth M. Buxton

Sprinkle buttered toast with soft maple sugar. Set in oven until sugar melts.

DESSERTS



AUNT MARY'S BANANA SPLIT PIE

(Courtesy of Mrs. Elton K. George)

Sandy Topalian

- 1 baked pie crust (10" pie)
- 2 bananas, sliced
- 1/4 C. lemon juice
- 1 pint strawberry ice cream
- 1 pint vanilla ice cream
- 1/2 pint heavy cream
- 1 small can evaporated milk
- 1 small pkg. (6 oz.) chocolate chips
- 1/2 C. marshmallow fluff

Drop bananas in lemon juice. Soften ice cream slightly. Place bananas on bottom of pie crust. Spread one pint strawberry ice cream over bananas. Spread vanilla ice cream over strawberry. Freeze for several hours or overnight. After frozen, spread whipped cream over pie (if counting calories, "Cool Whip" may be used).

Fudge Sauce:

Put chocolate chips and evaporated milk in sauce pan over low heat until melted. Add marshmallow. Beat 1 minute. Serve immediately over pie.

Pie should be removed from freezer 20 minutes before serving for easy cutting.

JELLO MOLD

Ann Marie Plasse

2 - 3 oz. pkgs. strawberry jello - dissolve in 1 cup boiling water

Add: 1 crushed banana
1 can crushed pineapple
1 small pkg. strawberries

Pour:
one-half mixture into mold and let set

Spread:
with sour cream

Top:
with remaining mixture - set until firm

"WINTER STRAWBERRIES"

Dick Murphy

1 C. fresh cranberries, ground
4 med. applies, ground
(about 2 C.)
2 C. sugar

Put cranberries and cored applies through food grinder. Add sugar and mix thoroughly. Chill in refrigerator for an hour or so. Makes about 4 cups.

IRISH BREAD

Dick Murphy

1 C. sugar
4 T. shortening
3 C. flour (all purpose)
1 t. nutmeg
1 t. salt
3 t. baking powder
3/4 C. dark raisens
1-1/2 C. milk

Cream sugar and shortening - blend in dry ingredients - add raisens - add enough milk to make soft, sticky dough. Use greased deep pan. Bake one hour or one hour and fifteen minutes at 350° F.

MAPLE MOUSSE

Ruth M. Buxton

Beat slightly 4 eggs or 6 egg yolks. Add, little by little, 2/3 cup hot maple syrup. Stir and cook in double boiler until thick. Cool - fold in 1 pt. heavy cream shipped. Freeze. Serve in parfait glasses. Sprinkle with pecan nut meats.

GALA GRASSHOPPER PIE

Dixie Pierson

Mix together:

1 envelope Knox unflavored gelatin, 1/4 C. sugar, 1/8 t. salt, in double boiler.

Stir in: 1/2 C. cold water

Blend in: 3 egg yolks, one at a time. (Reserve whites). Place over boiling water stirring constantly until gelatin is dissolved and mixture thickens slightly (4-5 minutes.) Remove from heat.

Stir in: 1/4 C. green Creme de Menthe and 1/4 C. white Creme de Cocoa.

Chill, stirring constantly until mixture is consistency of unbeaten egg white.

Beat: 3 egg whites until stiff but not dry.

Add: 1/4 C. sugar, gradually, and beat until very stiff.

Fold in gelatin mixture. Whip 1 C. heavy cream and fold this in also. Put in crumb crust. Chill until firm. If desired, top with more whipped cream and chocolate curls.

TRIPLE SEC FRUIT

Paul Mitchell

Peel and slice peaches (as many as desired). Cover with honey. Heat over low heat until it steams - (not boiling). Add one-half as many cut, washed strawberries as peaches that have been stored for one-half hour in green Chartruse. Simmer for 1/2 minute - Add 1/2 C. Triple Sec - Simmer one-half minute more. Serve in a bowl. Cover with Triple Sec. Flame. Put out flame with whipped cream mixed with Triple Sec and enough Creme de Menthe to give the cream a green color.

LEMON SHERBERT

Katie Barton

1 C. granulated sugar
1/3 C. lemon juice
grated rind of 1 lemon
1/4 t. lemon extract
2 C. milk

Combine ingredients. Mix until sugar dissolves. Freeze in ice cube tray until partially frozen. Remove from tray. Beat until smooth with rotary beater. Refreeze.

TOPALIAN'S PAKLAVA

Sandy Topalian

1 lb. paklava dough (buy it, it's not worth making)

This may be bought from an Armenian store.

1 lb. clarified butter (melted)

1 lb. chopped walnuts mixed with 1 t. cinnamon

Brush each sheet of dough with melted butter. Place in a pan as large as sheets of dough. When 1/2 of dough has been used, spread nut mixture on top. Add rest of dough, brushing each sheet with melted butter again. Cut in diamond shapes and bake at 375° until brown. Cover with cold syrup. (Hot syrup may be used when paklava is cold.)

Syrup:

Boil the following ingredients together for five minutes:

2 C. sugar, 1 C. water, 1 T. lemon juice.

MAPLE PARFAIT

Ruth M. Buxton

1/2 C. maple syrup

1-1/2 t. vanilla

4 egg yolks

1-1/2 C. heavy cream

dash of salt

1/2 C. nuts

Heat syrup, but do not boil. Pour over well-beaten yolks, - slowly - - and cook slowly until mixture begins to coat spoon. Chill. Add salt, vanilla and whipped cream. Add 1/2 C. pecan meats.

APPLE PUDDING

Ruth M. Buxton

Pare and slice apples to nearly fill casserole. Beat 1 egg and 1 C. milk. Add 1-1/2 C. flour, 2 t. baking powder and 1/2 t. salt. Spread above over apples, and bake in moderate oven, 350° - 375° until brown crust and apples are soft. Turn out upside down. Sprinkle with sugar and cinnamon. Serve with maple syrup.

WARTIME APPLESAUCE CAKE

Electa Kane

This cake must be tasted to be believed. My mother discovered it during WW II, when eggs, butter and chocolate were solid gold. The combination of ingredients may sound awful, but you must have faith that this is by far the moistest, most delicious chocolate-spice cake I've ever had (and the easiest!)

Sift together:

2 C. flour

1/2 t. nutmeg

1 C. sugar

1 T. cornstarch

2 t. soda

3 T. cocoa

2 t. cinnamon

1 t. salt

1/2 t. cloves

Add:

1-1/2 C. applesauce

1/2 C. cooking oil

nuts and/or raisins

Bake at 375° in bread pan which has been greased and lined on the bottom with wax paper for approximately 50 minutes. (Be sure to test before removing from oven).

Hint: cake-testing is all very well, but after you've put the silver knife in 3 times and it still comes out gloppy, if cake is pulled away from sides and split on top, take it out!

MRS. MURPHY'S FANTASTIC CHEESECAKE

Linda Bellotti

(that's my roommate's mother), the cake is great!

Crust:

10 double graham crackers

4 T. sugar

1/8 lb. butter

Blend and press in pan (10" spring form, or so).

Filling: 3/4 C. sugar and 3 eggs - cream thoroughly.

Add: 2 large Philadelphia brand cream cheese. Mix thoroughly. Pour in shell. Bake 350° about 30 minutes.

Cool 15 min. Topping: beat slightly 1 pt. sour cream, 4 T. sugar and vanilla, (about 1/2 t.) Spread on cake; Return to oven 10 min. Cool before serving.

CRANBERRY CHEESE PIE

Electa Kane

"and all my pies are la creme de la creme, said Miss Jean Brodie".

2-1/2 8 oz. pkgs. cream cheese	2 eggs
1 C. sugar	1 egg white
1-1/2 T. flour	2 T. milk
1/4 t. grated lemon rind	1/2 t. vanilla
1/4 t. grated orange rind	9" half-baked
1/8 t. salt	pie shell

Whip cheese until fluffy. Combine sugar, flour, lemon and orange rind, salt. Add mixture to cream cheese, beat until thoroughly mixed. Add eggs and egg white, one at a time, beating well after each addition. Add milk and vanilla, beat again. Pour into pie shell, bake 7 minutes at 450°. Reduce to 200°, bake 15 minutes more. Cool.

Topping: in saucepan combine 1 lb. can whole cranberry sauce, 2 T. sugar and 1 T. cornstarch. Cook over low heat until thick and clear. Blend in 1 T. lemon juice and 1 t. grated lemon rind. Cool and spread over pie.

Helpful hints: To cook unfilled pie shell, be sure to riddle with fork pricks to avoid bubbles. Cheese pie does not solidify in oven. When the top is brown, the insides will still quiver like jello. Don't be disturbed. Take it out anyway, and in 1/2 hour it will be firm. Don't expect topping to be very "thick". It, too, thickens as it cools (which takes a while).

JELLIED COFFEE RICE

Ruth M. Buxton

1/4 C. rice cooked in 2 C. coffee until soft. 2 T. gelatine soaked for 5 minutes in 1/4 C. cold water. 1/2 C. milk, scalded. Add 2 T. sugar and rice to this mixture and chill. As it begins to thicken, fold in one cup heavy cream, whipped, and 1 t. vanilla. Turn all into mold. Serve with maple syrup and chopped nuts.

WET BOTTOM SHOO FLY PIE

Sandy Topalian

The one with the gooey zone says Mrs. Stulfutz of Kutztown, Pa.

Liquid: 1/2 C. molasses (Brer Rabbit, yellow label)
1 egg yok, beaten
1/2 t. soda dissolved in 3/4 C. boiling water

Crumbs:

Combine
3/4 C. flour
1/2 t. cinnamon
1/8 t. each nutmeg, ginger, cloves
1/2 C. brown sugar
2 T. shortening
1/2 t. salt

Fill an unbaked pie shell (9") with liquid mixture, add crumb mixture. Bake at 400° - 10 minutes. Reduce to 325° and bake until firm.

DATE FILLED COOKIES

Lydia Mailhot

1 C. shortening	1 t. salt
2 C. brown sugar	1/8 t. cinnamon
1/2 C. water	2 eggs
3-1/2 C. flour	1 t. vanilla
1 t. soda	

Mix shortening, sugar, and eggs. Stir in water and vanilla. Sift dry ingredients and add. Drop by teaspoon on ungreased cookie sheet. Place teaspoon of filling on dough. Cover with 1/2 teaspoon of dough. Bake at 375° for about 12 minutes.

Filling:

2 C. dates, cut up
3/4 C. sugar
3/4 cup water
nuts

Cook until thick. Cool.

DANISH PUFF

Lydia Mailhot

1 C. flour
1/2 C. butter
2 T. water

Mix flour and butter with a fork. Add water. Form into a ball. Divide into two parts. On a cookie sheet, pat each part into a 3" by 12" strip.

1/2 C. butter
1 C. water
1 t. almond flavoring

1 C. sifted flour
3 eggs

Bring the butter and water to a rolling boil. Add almond flavoring. Remove from heat. Add the flour all at once and stir it in quickly. Add eggs, one at a time, beating well after each addition. Put half of the cooked mixture onto each pastry strip. Cook in a 350° oven for about an hour. Frost with butter icing and sprinkle generously with nuts.

SOUR CREAM COFFEE CAKE

Mrs. Joseph Andelman

325° - 350° - 50 - 60 minutes

1/2 lb. margarine
(melted and cooled)
1 C. sugar
4 eggs
2 t. baking powder

2-1/2 C. flour
1 pt. sour cream
1-1/2 t. vanilla
Combine: 4 T. sugar
1 t. cinnamon, 1/4 C.
finely chopped walnuts

Beat eggs with sugar until light and fluffy. Add sour cream, vanilla, margarine, flour, baking powder, and baking soda. Blend well. Grease and flour tube pan. Pour 3/4 of batter into pan; sprinkle 1/2 of nut and cinnamon mixture. Then add rest of batter and sprinkle remaining nut mixture on top. Bake 50 - 60 minutes at 325 - 350° until brown.

BASIC RECIPE FOR DESSERT CREPES (French-style Pancakes)

Elise Zimmon

Hints: Batter can be made in advance and stored in cool place. Delicious with jams, sugar, butter, coconut, cottage cheese, etc.

Melt 2 T. butter; sift together 1 C. sifted flour, 1/4 C. sugar, 1/4 t. salt. Beat together 3 beaten eggs, 1 C. milk (skim or whole); beat in melted butter to egg and milk. Add 1 t. grated lemon peel and 1/2 t. vanilla. Combine egg mixture with dry ingredients. Beat until smooth. Heat Teflon 6" skillet until fairly hot. Pour in a thin layer of batter, spreading it evenly by tilting skillet. Turn when light brown on bottom and set. Spoon on topping(s) and roll or fold pancake in quarters to eat.

ENGLISH STEAM PUDDING

Jim Newton

1/2 C. butter
1 C. molasses
1 C. milk
3 C. flour
1 t. soda (dissolve in milk)

1 C. raisins
1 t. cinnamon
1/2 t. nutmeg, all spice,
salt and cloves

Steam three hours

"B"'s SPECIAL "K" COOKIES

Ouida Bailey

1/2 C. white sugar
1/2 C. white syrup
Cook in pan to dissolve

3/4 C. peanut butter
1/2 t. vanilla
3 C. of Special "K"

Pat on buttered cookie sheet. Melt 1 pkg. butterscotch chips. and 1 pkg. chocolate chips in double boiler. Spread over cookies.

MAPLE COOKIES

Ruth M. Buxton

Cream 1/2 C. butter. Beat in 3/4 C. maple sugar, finely crushed. Add 1 egg (or 2 egg yolks) and 1/2 t. vanilla. Beat. Add 1 T. cream. Sift in 1-1/4 C. flour, mixed with 1 t. salt and 1/4 t. baking powder. Mix all together and drop on tins or buttered cooky sheet and bake at 375° for 8 minutes. Yield - 50 - 60 cookies.

FRENCH APPLE PIE

Elise Zimmon

a special French-made pie pan or tin with fairly straight sides is recommended. An 8" pie pan can be used, but cooking time must be increased.

Preheat oven to 425°. Sift together 1-1/2 C. flour and dash of salt. Melt 1 stick salted butter and pour into flour and salt. Add 3 T. water, one at a time. Mix. Press into pie pan; trim top. Bake for 9 minutes.

Apple Topping: - peel and cut 3 big applies into thin slices (lemon juice will prevent discoloration. Remove crust from oven at 9 minutes and line with single layer of apple slices. Continue cooking for 5 minutes. Meanwhile mix well-beaten egg, 4 t. sugar and enough milk to make at least 1/2 cup of mixture. After 5 minutes, pour mixture over apples. Continue baking for 3 - 5 minutes. Bon appetit!

MACAROON DESSERT

Pat Goldberg

(Pat says her mother-in-law loved it - and that's quite an endorsement!)

2 C. milk
1 pkg. unflavored gelatin
12 - 24 macaroons

1 t. vanilla
4 eggs separated
6 T. sugar

Line mold with macaroons (sides and bottom); dissolve package of gelatin in 1 cup cold milk. Heat remaining milk (1 cup) over double boiler until warm. Add two well-beaten egg yolks and sugar to cold milk - add to warm milk. Continue to heat until thickened - consistency of custard. Beat egg whites until stiff. Add teaspoon of vanilla. Fold egg whites with custard. Gently pour mixture into mold. Chill. Unmold. Serve with lots of whipped cream. (Best made the day before).

MAPLE CHARLOTTE

Ruth M. Buxton

1 C. maple syrup
Stir over moderate heat until gelatine dissolves. Chill until slightly thick. Fold in 1 pt. heavy cream, whipped. Line mold with lady fingers. Fill with charlotte and chill.

OATMEAL COOKIES

Ouida Bailey

1/4 C. shortening
1/2 C. brown sugar
1/2 C. white sugar
Cream
1/2 C. Quaker oats

1 egg
1 t. vanilla
3/4 C. flour
1/2 t. soda
1/2 C. nuts

Drop - flatten with fork. Bake 375° for 10 to 15 minutes.

MAPLE ICE CREAM

Rita Ross

1 T. (1 envelope) unflavored gelatine
1/4 C. cold water
2 well beaten egg yolks
3/4 C. sugar
1/4 T. salt

3 C. light cream
1-1/2 C. pure maple syrup (preferably Ontario or Quebec)
2 egg whites
1/4 C. sugar

Soften gelatine in cold water; dissolve over hot water. Combine egg yolks, sugar, salt, cream, and maple syrup. Add dissolved gelatine. Beat until thoroughly mixed and smooth. Freeze firm in refrigerator tray. Beat egg whites; gradually add the 1/4 cup sugar; continue beating until stiff, and sugar is dissolved. Break frozen mixture in chunks with wooden spoon; turn into chilled bowl; beat fluffy-smooth with electric or rotary beater. Fold in egg white mixture. Return quickly to cold tray; freeze firm. Serves 8 to 10.

VERMONT BAKED APPLES

Ruth M. Buxton

6 med. sized tart apples
2 T. butter

1/2 C. maple syrup
1/2 C. water

Core apples and pare one-fourth of the way down. Place in baking dish and top each apple with a teaspoon of butter. Pour syrup over apples, and pour water into the baking dish. Bake at 400° F. for 1/2 hour, or until soft, basting every 5 minutes. Serve with heavy cream.

TOLL HOUSE SQUARES

Betsy Colby

1/3 C. margarine (softened) 1 C. Bisquick
 1 C. brown sugar 1 t. vanilla
 1 egg

Mix all ingredients well and flatten into square pan -
 press in 1/2 cup chocolate bits - bake at 350°, 20 min.
 Cut while warm.

SWEDISH ALMOND WAFER

Betsy Colby

1-1/2 C. dark brown sugar 1 t. cinnamon
 1 C. white sugar 1 t. nutmeg
 3 eggs 1 C. chopped almonds or
 1-1/4 C. melted shortening walnuts, or pecans
 (butter or Crisco) 4 C. flour
 1 t. soda sifted with flour 1 t. salt

Mix in given order, form into two rolls and wrap in
 waxed paper. Let stand overnight in ice box. Slice as
 thin as possible, bake 8 minutes at 350° or until brown.

SOUR CREAM COFFEE CAKE

Miriam Coombs

2 C. flour 1 t. vanilla
 1-1/2 t. baking powder 1/2 C. butter
 1/2 t. baking soda
 pinch of salt
 1 C. sugar
 2 eggs
 1/2 pt. sour cream

Filling:
 1/2 C. white sugar
 2 t. cinnamon
 1 C. chopped nuts

Preheat oven to 350°. Grease a tube pan (10"). Sift
 into a bowl the flour, baking powder, soda and salt. In
 another bowl, cream together butter, sugar, eggs and
 vanilla. Add dry ingredients and sour cream. Beat
 until smooth. Pour one-half the batter into pan, sprink-
 ling with half of the filling; add rest of batter and sprinkle
 rest of filling on top. Bake at 350° for one hour.

BROWNIES

Anna Duncan

2 squares chocolate
 1 C. sugar
 1 stick butter

Heat in double boiler until chocolate is melted.
 Add to mixture: 1/2 C. flour, 2 eggs, 1 t. vanilla.

Bake at 400° for 15 - 20 minutes in well greased pan.

POUND CAKE

Frank Heys

Cream together: 1-1/2 T. lemon juice or
 1 C. shortening 1/2 t. extract
 1-2/3 C. sugar 1/2 t. almond flavoring
 Add: 1/2 t. salt
 5 eggs 2 C. flour

Bake in 5 x 10 pan at 325° for 1-1/2 hours or 1-3/4 hrs.

FROZEN FRENCH PASTRY

Mrs. Alex Marshall

1 8 oz. pkg. chocolate ice box cookies
 1 pt. whipping cream
 3/4 C. butter or margarine
 1-1/2 C. confectioners sugar
 3 eggs

Roll cookies and use half to line bottom of 8 x 8, or
 9 x 9 pan. Whip 1/2 pint cream (unsweetened); put on
 top of crumbs. Freeze. Make custard: do in double
 boiler: melt butter, add sugar and eggs, slightly beaten.
 Cook this until dissolved. Cool custard. Pour custard
 over frozen crumbs and cream. Let it set in freezer.
 Whip other 1/2 pint cream; put on top; cover with
 crumbs; freeze. Defrost slightly before serving.

MAPLE FUDGE FROSTING

Ruth M. Buxton

Mix in saucepan 1-1/3 C. white sugar, 2/3 C. grated
 maple sugar, 1/2 C. butter, and 2/3 C. cream. Cook 13
 minutes to soft ball stage, 234°. Cool. Beat until thick
 enough to spread.

APPLE CAKE

Mrs. Alex Marshall

Cream together 1 T. butter or margarine, 1 T. sugar and add 1 egg. Sift together 1 C. flour and 2 t. baking powder. Add alternately with dry ingredients 1/2 cup milk. Spread cake batter in well greased 9 x 9 pan. Peel and core 3 or 4 apples. Slice thin and arrange on top of cake.

Melt 2 T. butter or margarine and add 1 cup sugar and 2 tablespoons cinnamon. Sprinkle this topping over apples. Bake 3/4 hour or until apples are done in a 350° oven. Serve warm, topped with whipped cream.

SNICKERDOODLES

Frank Heys

Preheat oven to 400° Mix together thoroughly:

1 C. soft shortening

1-1/2 C. sugar

2 eggs

Sift together and stir in

2 t. cream of tartar

1 t. soda

1/2 t. salt

Chill dough. Roll into balls the size of small walnuts.

Roll in a mixture of 2 T. sugar and 2 t. cinnamon.

Place about 2" apart on ungreased cookie sheet. Bake 8 to 10 minutes in 400° oven until lightly browned, but still soft. (these cookies puff up at first, then flatten out with crinkled tops). Makes about 5 dozen 2" cookies.

CHOCOLATE SUNDAE CAKE

Sherman Spaulding

Combine 1/2 C. hot water, 1/2 C. cocoa, 1/2 C. sugar; mix and set aside to cool. Cream 1/2 C. shortening, 1 C. sugar, 2 egg yolks; when well creamed, add cooled cocoa mixture. Sift together 1-3/4 C. flour, 1 t. baking powder, 1 t. baking soda, 1/2 t. salt; add to above mixture. Stir in 3/4 C. milk, 1 t. vanilla. Fold in 2 stiffly beaten egg whites. Makes 3 small or 2 large layers. Bake at 350° for 30 minutes.

ALMOND APPLE PIE

Dick Murphy

1 C. sugar

1/2 C. water

7 med. apples

peeled & sliced

2 t. butter

1 t. almond extract

Baked 9" pie shell

1 C. sifted flour

1/2 C. light brown sugar

1/4 C. butter for topping

Make syrup of sugar and water. Add apple slices, 2 teaspoons butter and simmer until apples are tender. Remove from heat and add almond extract; cool. Bake pie shell only until lightly browned. Cool. Pour apples into shell. Blend flour, brown sugar and remaining 1/4 cup butter and sprinkle evenly over apple filling. Bake in 400° oven until top is golden brown - about 20 min. Serve warm.

STRAWBERRY TORT

Karin Flynn

Crust:

1-1/4 C. flour

1/2 t. baking powder

3/4 C. sugar

1/2 C. butter or margarine

1 egg

a bit of salt

dash of vanilla extract

Filling:

1 pt. fresh strawberries

1 reg. size strawberry
jello

Crust: Mix ingredients and knead - add flour until dough is dry enough to be rolled out. Use pan with serrated edge or any high pie dish. Shape like any pie crust. Bake until light brown at 325° to 350°. (about 15 - 25 min.). Cool and place washed and sugared strawberries on crust. Make jello and wait until it starts to jel. Pour over strawberries. (important) You must watch jello when it is still jelling so that it will pour smoothly. But it can't be too thin or it will be absorbed by crust. Place in refrigerator and serve with fresh whip cream.

SQUASH, GURNEY PIE

Carol Gurney

1 can squash
scant teaspoon salt
1 C. sugar

3 eggs
1 pint milk
1 t. cinnamon

Place in pie shell and bake at 375° F. until firm.

Makes two 8" pies.

P.S. STOLEN FROM LEO'S MOTHER

GURNEY'S CRUST

2 C. flour
1/2 t. salt

4 t. baking powder
2-1/2 T. Crisco

1 C. milk

Blend flour, salt, baking powder and Crisco. Add milk and place in pie pan.

P.S. THIS ONE IS STOLEN FROM CAROL'S MOM - THIEF

TOFFEE BARS

Kathleen Murphy

1 C. butter
1 C. brown sugar packed
1 egg yolk

2 C. sifted flour
1 t. vanilla
6 - 5¢ chocolate bars

Cream butter and sugar, mix in egg yolk. Add flour gradually stirring only to blend. Add vanilla. Spread on 10 x 15 pan. Bake at 350° for 20 - 25 minutes. While still hot, put chocolate bars on top. Take back of spoon and spread chocolate. Sprinkle grated nuts on top.

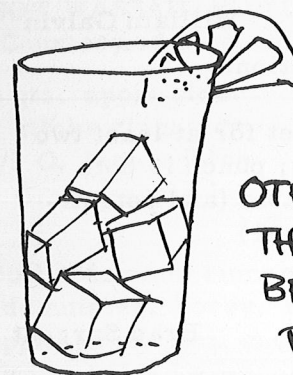
CARAMELS

Anne Marie Plasse

1 can condensed milk (small)
1/2 jar Karo (white)
6 T. sugar

1/2 t. vanilla
1 T. butter
1/2 C. chopped walnuts

Boil together (condensed milk, Karo and sugar). Stir continuously until desired chewiness is reached! Remove from fire. Add butter, vanilla and walnuts. Pour in greased dish. When cold, cut up and wrap in wax paper to prevent sticking together.



DRINKS

OTHERWISE THOSE THINGS
THAT MAKE OTHER THINGS
BEARABLE - LIKE SOME
RECIPES IN THIS BOOK

BRANDY ALEXANDER

1/2 jigger creme de cacao
2 jiggers brandy

1/2 jigger sweet cream

Shake well with cracked ice and strain into cocktail glass.

BLACK RUSSIAN

1 jigger Kalua
2 jiggers Vodka

Pour over ice in old fashioned glass and serve with short staws.

WARD 8

1 t. grenadine
1/4 C. orange juice
2 jiggers whiskey

1 cherry
1 slice orange

Mix together and sip slowly - it hits all at once.

JACQUELINE ROSE

1 part cointreau liqueur
2 parts rum

1 part lime juice
1 pinch sugar

Mix and serve over ice.

FISHERMAN'S PUNCH

William Galvin

Stir over block of ice:

Directions:

1 fifth brandy
1 C. peach brandy
1 fifth Bourbon
2 C. Jamaican (dark) rum
1 qt. soda

Let set for at least two hours; punch is both palatable (and potent - beware!)

MARTINI a la SARGENT

Brad Sargent

Crush ice, add 1/2 jigger dry Vermouth to ice (must be added first) - Add 5 jiggers gin; let sit for 2 minutes. Stir vigorously. Prepare glass by cooling, rubbing with lemon peel. Pour into glass over cracked ice and lemon peel.

PUNCH

Dot Borg

(serves 20 - 8 oz. each)

1 qt. Hawaiian punch (1 can plus water)
1 qt. 16 oz. grapefruit-pineapple juice
16 oz. (3 small cans) concentrated lemonade, pink or white

1 qt. ginger ale) add just before serving
1 qt. soda water)

May be diluted 1 - 7 with Vodka

RUSSIAN TEA (Aunt Betty's Boss')

Sandy Topalian

1) 8 C. water juice of 4 oranges squeezed and strained or
2) 5 whole cloves
3) 1 cinnamon stick juice of 3 lemons squeezed and strained or
4) 1 - 1-1/2 C. sugar
5 small tea bags 1 C. orange juice diluted and strained.

Simmer items one through four for 15 min. Add tea bags and steep for 3 to 5 minutes. Remove cloves, cinnamon stick and tea bags. Add juices and serve with brandy or plain.

HOT WASSAIL BOWL

Bobby Lieberman

(Courtesy of Mrs. Allen Schlosser, Washington, D. C.)

3 qts. apple cider 1/2 t. nutmeg
2 sticks cinnamon 1/2 C. honey
1/3 C. lemon juice 2 t. lemon rind
5 C. pineapple juice cloves
1 C. rum

Boil cider and cinnamon covered for five minutes. Then add nutmeg, honey, lemon juice, lemon rind and pineapple juice. Boil uncovered five more minutes. Float clove studded oranges. Before serving add 1 cup rum.

ICED TEA

Dot Borg

1-3/4 C. sugar
4 sprigs mint (twist)
2 lemons, quartered and "squished"
6 rounded t. tea leaves
2 qts. boiling water. Pour over above mixture, stir. Let sit 3 minutes - strain. Keeps well in refrigerator.

PACENKA - LEE SPECIAL

Mix together: 1 bottle champagne (Mr. Pacenka suggests sparkling Burgundy) - 1 qt. ginger ale - 1 can fruit juice, orange, pineapple or grape. Add: 1/2 c. raisins, two oranges, sliced, 1/2 C. cherries. - cinnamon to taste. Whip 1 C. heavy cream and float on punch.

HOT TODDY

1 lump of sugar, 2 cloves, 1 jigger Bourbon

Stir in toddy glasses with hot water. Decorate with twist of lemon.

STRINGER

PS. NOTE NOT TO BE CONFUSED WITH STINGERS

1 jigger Scotch 1/3 jigger white creme de menthe
Shake well with cracked ice and strain.

HORS D'OEUVRES

Cheese Balls, 2
Cheese Roll, 1
Chile Con Queso, 4
Fried Mushrooms, 2
Guacamole, 3
Olive Filled Cheese Balls, 4
Pickled Mushrooms, 4
Sesame Scallops, 3
Topless Asparagus, 2

SOUPS AND SAUCES

Avyolemono Soupa, 7
Bordelaise Sauce, 6
Cocktail Sauce, 7
North Italian Spaghetti Sauce, 5
Sour Cream & Horseradish Sauce, 6
Spaghetti Sauce, 5
Tomato Marmalade, 7
Fondue Sauces, 6 - 7

MAIN DISHES - BEEF

Beef & Noodles with Sour Cream, 16
Beef Burgundy, 9
Beef Stew, 14
Beef Stroganoff a la Porte, 16
Beer Stew, 12
Enchiladas, 14
Hamburg Pie, 13
Hunter's Cutlet, 15
Italian Pot Roast, 11
Manti, 17
Meatballs, 13
Potluck Pot Roast, 8
Potted Beef, 12
Rouladen, 12
Spiced Beef with Dumplings, 10

I N D E X

MAIN DISHES - BEEF (Continued)

Stuffed Cabbage, 9
Swedish Meatballs, 10
Sweet and Sour Beef, 11
Wild Rice and Hamburg Casserole, 15

MAIN DISHES - PORK

Japanese Pork, 18
Pork Chop Casserole, 18
Pork Chops a la Beer, 18
Sweet and Sour Spare Ribs, 18

MAIN DISHES - POULTRY

Baked Chicken Salad, 24
Cherry Chicken Oriental, 24
Chicken Cordon Bleu, 20
Chicken for Two or More, 25
Chicken in Wine Sauce, 22
Chicken Mushroom Rice Casserole, 25
Chicken Stew - Cazuela, 22
Chicken Vurpillat, 21
Cornish Hens, 20
Devonshire, 23
Hawaiian Chicken, 19
Pollo Alla Diavola, 22
Polynesian Chicken, 21
Pretzel-Crumb Chicken, 23
Tarragon Chicken, 25

MAIN DISHES - SEAFOOD

Baked Stuffed Lobster, 30
Baked Stuffed Shrimp, 28
Canadian Filets Piquants, 29
Crabmeat Casserole, 28
Crab Nashaquitsa, 26
Fillets and Sour Cream, 28

MAIN DISHES - SEAFOOD (Continued)

Guanaja Turtle Stew, 27
Hooper-Wenham Brook Trout, 29
Oven Fried Haddock Fillets, 27
Shrimp Fra Diavolo, 30
Shrimp Supreme, 26

MAIN DISHES - PASTA

Johnny Marzetti, 31
Tazagna, 31
Spaghetti a la Carbonara, 32

MAIN DISHES - CHEESE

Quiche Lorraine, 33
Vaudois Specialty, 33

VEGETABLES & SALADS

Avocado Ring, 34
Banana Pineapple Salad, 35
Bean Salad, 36
Canned Baked Beans, 37
Corn Pudding, 35
Eggplant Creole, 38
Fancy Green Beans, 35
Heavenly Cheese Salad, 36
Japanese Fried Rice, 38
Potato Salad, 38
Rice Pilaf, 38
Scalloped Corn, 37
Sauerkraut (real), 37
Souffle Turnips, 36
Uruguayan Beans, 37

BREADS

Cinnamon Rolls, 39
Crispy Cookie Coffee Cake, 40

BREADS (Continued)

Date and Nut Bread, 41.
Lemon Bread, 41
Maple Sugar Biscuits, 40
Maple Syrup Muffins, 40
Maple Toast, 42
Mrs. Finklestein's Bran Muffins, 42
Orange Muffins, 42
Pumpkin Bread, 41

DESSERTS

Almond Apple Pie, 57
Apple Cake, 56
Apple Pudding, 46
Aunt Mary's Banana Split Pie, 43
"B"'s Special "K" Cookies, 51
Brownies, 55
Caramels, 58
Chocolate Sundae Cake, 56
Cranberry Cheese Pie, 48
Crepes, 51
Danish Puff, 50
Date Filled Cookies, 49
English Steam Pudding, 51
French Apple Pie, 52
Frozen French Pastry, 55
Gala Grasshopper Pie, 45
Gurney's Crust, 58
Irish Bread, 44
Jellied Coffee Rice, 48
Jello Mold, 44
Lemon Sherbert, 45
Macaroon Dessert, 52
Maple Charlotte, 52
Maple Cookies, 51
Maple Fudge Frosting, 55
Maple Ice Cream, 53
Maple Mousse, 44

DESSERTS (Continued)

Maple Parfait, 46
Mrs. Murphy's Fantastic Cheese Cake, 47
Oatmeal Cookies, 53
Pound Cake, 55
Snickerdoodles, 56
Sour Cream Coffee Cake, 50
Sour Cream Coffee Cake, 54
Squash, Gurney Pie, 58
Strawberry Torte, 57
Swedish Almond Wafer, 54
Toffee Bars, 58
Toll House Squares, 54
Topalian's Paklava, 46
Triple Sec Fruit, 45
Vermont Baked Apples, 53
Wartime Applesauce Cake, 47
Wet Bottom Shoo Fly Pie, 49
"Winter Strawberries", 44

BEVERAGES

Black Russian, 59
Brandy Alexander, 59
Fisherman's Punch, 60
Hot Toddy, 61
Hot Wassail Bowl, 61
Iced Tea, 61
Jacqueline Rose, 59
Martini a la Sargent, 60
Pacanka - Lee Special, 61
Punch, 60
Russian Tea, 60
Stringer, 61
Ward Eight, 59

ABBREVIATIONS

t. - teaspoon	pt. - pint
T. - tablespoon	qt. - quart
C. - cup	lb. - pound

THE COUNTRY CLUB COOK BOOK — SOME

LIKE IT HOT