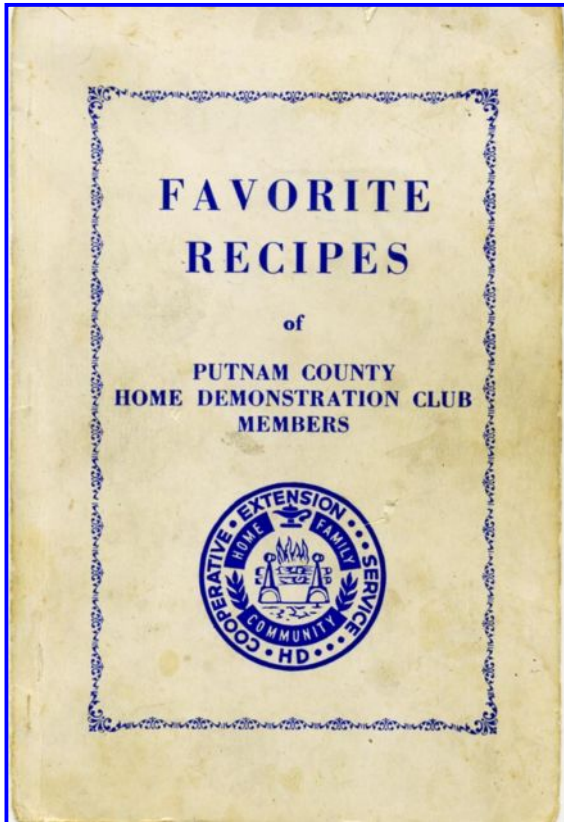


FAVORITE RECIPES OF  
PUTNAM COUNTY  
HOME DEMONSTRATION CLUB MEMBERS

HD COOPERATIVE EXTENSION 1963

Maurine Q. Cassetty  
Home Agent  
Cookeville, Tennessee



Dedication: We gratefully dedicate this book of recipes to the members of the Home Demonstration Clubs of Putnam County, who have served in the various capacities to further the practices of better Homemaking learned through the Home Demonstration Clubs and Cooperative Extension Service.

Preface: The recipes enclosed are considered favorites – having been tried and tested by those who submitted them. Some are original and many have been handed down from mother to daughter and from friend to friend. We are indebted to each Home Demonstration Club Member who contributed to this book.

**ABBREVIATIONS**

t. or tsp.	Means	teaspoon
T. or tbsp.	Means	tablespoon
C.	Means	cup
oz.	Means	ounce
lb.	Means	pound

**FOR SUBSTITUTIONS**

1 square unsweetened chocolate (1 oz.)	Equals	3 to 4 T. cocoa plus 1 T. shortening
1 T. cornstarch (for thickening)	Equals	2 T. flour
1 whole egg	Equals	2 egg yolks (in custards & sauces)
1 cup fresh milk	Equals	1/2 c. evaporated milk plus 1/2 c. water
1 cup fresh milk	Equals	3 T. powdered milk plus 1 C. water
1 cup sour or buttermilk	Equals	1 cup fresh milk plus 1 T. vinegar or lemon juice
1 cup sifted all-purpose flour	Equals	1 C. plus 2 T. sifted cake flour
1 cup sifted cake flour	Equals	1 C. minus 2 t. all-purpose flour
1 t. baking powder	Equals	1 t. soda plus 1/2 t. cream of tartar
1 cup honey	Equals	3/4 C. sugar plus 1/4 C. liquid
1 cup brown sugar (firmly packed)	Equals	1 C. Granulated sugar

## BEVERAGES

### APPETIZER - HOT SPICED CIDER

1 gallon cider                      ¾ tablespoon whole cloves  
½ cup sugar                        ¼ teaspoon allspice  
3 sticks cinnamon

Combine sugar and cider and bring to the boiling point. Let stand for several hours. When ready to serve, tie spices in cheese cloth and add to cider. Reheat cider and remove whole spices. It is ready to serve.

Gerry Cantrell - Suburban Club

### HOT SPICED TEA

1 teaspoon whole cloves    Juice of 1 ½ lemons  
1-inch stick cinnamon    Juice of 3 oranges  
3 quarts water                1 cup sugar  
2 ½ tablespoons black tea

Tie spices loosely in bag and bring to a boil in the water. Add tea tied loosely in a bag. Steep 5 minutes. Remove bags. Heat fruit juices and sugar. Add to tea. Serves 25.

Mrs. Lloyd Murphy - Whitson's Club

### SPICED TEA

2 cups sugar                      ¾ cup lemon juice  
2 cups water                      2 ½ cups orange juice  
6 whole cloves                  1 gallon water  
1 teaspoon allspice

Boil sugar, water, cloves, and allspice for five minutes. Add tea leaves and steep for 10 minutes. Add juice, Strain. Add water and heat to boiling point. Serves 30.

Mrs. H. A. Draper - Algood Club

### SPICED TEA

Boil together for 2 minutes - 15 cups water, 2 ½ cups sugar

Combine: 3 tablespoons tea            4 sticks cinnamon  
3 cups boiling water                ½ teaspoon ginger  
3 tablespoons whole cloves.

Cover and let stand for 15 minutes. Strain and pour in sugar and water. Add juice from:

7 lemons                                1 can pineapple juice  
7 oranges                                Serve hot

Mrs. Bill Anderson - Sycamore Club

### FRUIT PUNCH

2 dozen oranges                      1 pint to 1 quart water (plain)  
½ dozen lemons                      2 cups sugar (more if desired)  
2 small cans pineapple juice      Cherries and crushed pineapple (optional)

1 pint carbonated water

Mix all ingredients. Makes one gallon and one quart,

Mrs. L. D. Nichols - Buffalo Valley Club

#### OLD ENGLISH TEA

1 quart boiled tea	Juice of two lemons
1 can orange juice	1 cup sugar
1 can pineapple juice or small can crushed pineapple	

Boil the above ingredients and strain before serving. Serve while hot. (Some like this iced).

Mrs. Hattie Garner - Algood Club

#### RUSSIAN TEA

3 quarts water	1 cup sugar
3 sticks cinnamon	1 small can frozen pineapple juice
15 whole cloves	1 small can frozen orange juice
7 tea bags (regular size)	

Combine water, cinnamon, clove, tea bags and sugar, simmer 12 to 15 minutes. Remove tea bags, add juices. Serve hot or cold.

Mrs. Amos Spurlock - Suburban Club

#### RUSSIAN TEA

2 small size tea bags (or 1 family size)	2 cups sugar
2 sticks cinnamon	1 large can pineapple juice
15 whole cloves	4 lemons (juice) or 1 can frozen juice
1 package cherry gelatin	

Simmer tea, cinnamon, and cloves in 1 quart water. Dissolve gelatin in 2 cups hot water then add enough cold water to make  $\frac{3}{4}$  gallon. Add sugar, pineapple juice, and lemon juice. Mix all ingredients and serve hot or cold.

Mrs. Bethel Rice - Boiling Springs Club

#### HOT CHOCOLATE

4 tablespoons cocoa	3 cups milk
1 cup hot water	$\frac{1}{8}$ teaspoon salt

Mix cocoa, sugar and salt in sauce pan. Add hot water. Place over low heat; bring to a boil for 2 minutes, stirring constantly. Add milk and heat over slow heat. Do not boil. Beat well and serve hot.

Frosted chocolate or milk shake may be made by using the above recipe. One quart of cold chocolate,  $\frac{1}{2}$  pint vanilla ice cream. Combine ingredients in a large pitcher or jar and blend.

Mrs. Neil D. Alcorn - Buffalo Valley

## OL' EGG NOG

1 cup sugar	6 cups scalded milk
4 eggs, separated	¼ teaspoon vanilla
¼ teaspoon salt	¼ teaspoon rum flavoring

Beat ¾ cups sugar, egg yolks and salt together until lemon colored. Very slowly pour hot milk into egg mixture. Chill. Add flavoring. When ready to serve make a meringue of egg whites and remaining sugar. Fold meringue mixture into chilled mixture. Sprinkle with nutmeg. Serves 10-12

Maurine Cassety - Home Demonstration Agent

## FRUIT JUICE PUNCH

Grate rind of 4 lemons	Cool, add to
Boil 5 minutes with	Juice from the 4 lemons
2 cups sugar	1 quart orange juice
2 cups sugar	1 quart pineapple juice
	2 cups water

Pour all your juice over ½ gallon lime sherbet. Then add 1 bottle of ginger ale. Serves 25.

Mrs. Lola Bell McCormick - Young Homemakers Club

## GRAPE WINE

Mash 20 lbs. grapes	To each gallon juice strained; add 3 lbs. sugar
Add 6 quarts boiling water	Skim each day for 9 days or strain for 9 days
Let stand in stone for 3 days	Put in jar and seal lightly
Stir and strain	

Strain or filter (in milk filter cloth) after about a week, filter the second time after the second week and seal.

Mrs. Emma D. Wade - Salem Club

## SPARKLING RED FRUIT PUNCH

8 oz. pkg. coconut	2 cans pineapple juice (42 oz. size)
2 pkgs red raspberry gelatin	2 bottles ginger ale (large)
1 pkg. red raspberry drink powder	2 cups sugar

Combine coconut and 6 cups water in pan and heat to simmering. Remove from heat; cool. Dissolve gelatin, drink powder and sugar in 4 cups hot water. Dilute with 6 cups cold water. Drain the liquid from the coconut into this mixture. At serving time, combine in one gallon punch bowl, half the mixture, one can pineapple juice and one bottle ginger ale. Stir well and add ice cubes. Repeat procedure for refilling bowl.

Mrs. Ralph Mahler - Suburban Club

## ICED TEA

Put 3 cups sugar in 1 gallon glass jar. Add juice of 6 lemons and 3 oranges. Steep ½ cup tea in 1 quart of fresh boiling water (covered) for 5 to 10 minutes. Strain into jar and stir until sugar is dissolved. Fill jar with cold water. Pour over crushed ice and served.

Mrs. Dora Anderson - Sycamore Club

## FRUIT PUNCH

1 can frozen grape juice (large)    1 small can pineapple juice  
2 cans frozen orange juice (large)    1 ½ gallons water  
1 package each of lemon, lime,  
strawberry and cherry Kool-Aid    4 cups sugar

This is especially good when you need a beverage to serve 50-60 people.

Mrs. Charles Chaffin - Suburban Club

## LIME PUNCH

2 packages lime gelatin                      2 ginger ales (large)  
1 package lime Koo-Aid                      2 cups sugar  
2 cans pineapple juice (large)              10 cups water

Mix water, sugar, Koo-Aid and gelatin over heat and let simmer. Add juice and ginger ale; simmer about 3 or 4 minutes.

Mrs. Peggy Richardson - Suburban Club

## GRAPE OR BLACKBERRY NECTAR

12 pounds berries                              To each pint of juice, add ½ pound sugar  
½ gallon boiling water  
Let stand 28 hours and then drain    Bottle and seal

Mrs. Clarence Whitaker - Boiling Springs Club

## BLACKBERRY NECTAR (very old)

12 lbs. blackberries (2 gal.)                      Let stand 24 hours  
Well, mashed                                      Strain, add 8 lbs. (16 cups) sugar  
Pour ½ gal. boiling water over them              5 oz. tartaric acid

Stir well, set in cool place until fermenting stops. (about 10 days). Bottle or put in jugs. No seal needed. Makes approximately 1 ½ gallons. Dilute with 1 part nectar to 3 parts water, sugar and ice for delicious drink.

Mrs. L. D. Nichols - Buffalo Valley Club

## ELDERBERRY WINE

1 quart fruit                                      6 cups sugar (3 pounds)  
1 gallon water (luke warm)

Wash fruit. Place in stone jars and crush fruit well. Add ½ of the sugar and mix well. Then add remaining sugar and luke warm water. Cover with cloth tied over jar and set in dark place with mild temperature. Stir night and morning for 15 days. Strain and put in jugs with lids placed loosely. When liquid no longer works, seal.

Mrs. L. H. Carr - Holladay Club

## FRUIT PUNCH

1 ginger root (buy in box) boil in 1 quart of water, 5 minutes. Strain to remove skim. Use 2 cups sugar added to the quart of hot liquid, being sure the sugar dissolves. Cool.

Use juice of 12 oranges	1 large can of grapefruit juice
12 lemons	1 small can of crushed pineapple
1 large can pineapple juice	

Mix juices with the syrup above. Add water to make 2 gallons of punch. Serve over crushed ice.

Mrs. Neil D. Alcorn - Buffalo Valley Club

#### PUNCH

1 package of gelatin (cherry)	15 whole cloves
1 pint boiling water	3 tablespoons tea leaves
3 cups sugar	1 large can pineapple juice
3 sticks cinnamon	1 can frozen lemon juice

Bring water to boil and put in gelatin and sugar.

Mrs. Dave Parley - Suburban Club

### BREADS

#### CORN MEAL MUFFINS

2 cups corn meal (plain)	1 egg
1 tablespoon baking powder	1 ¼ cups sweet milk
1 teaspoon salt	3 tablespoons soft or melted fat
1 tablespoon sugar	Preheat oven to 450 degrees

Sift together meal, baking powder, salt, and sugar. Mix together beaten egg, milk and fat. Add all at once, to dry ingredients. Avoid over-mixing. Pour the batter into hot greased muffin pans filling about 2/3 full. Pop quickly into pre-heated oven. Bake 15 to 20 minutes.

Mrs. Geneva Boyd - Buffalo Valley Club

#### HUSH PUPPIES

2 ½ cups self-rising cornmeal	1 egg
3 tablespoons self-rising flour	1 cup milk or water
1 tablespoon finely chopped onion	

Combine cornmeal, flour, and onions. Add eggs. Gradually beat in milk or water. Drop from spoon into hot fat where fish was fried. Fry until golden brown. Drain on absorbent paper. Spread with butter and serve hot with fish. This makes about 16 small hush puppies.

Allie Bambrell - Silver Point Club

#### HUSH PUPPIES

2 cups cornmeal	1 egg, slightly beaten
2 tablespoons flour	1 cup water, or buttermilk

½ teaspoon soda                      2 tablespoons minced onion, if desired  
1 teaspoon salt

Sift meal with flour, salt and soda. Add egg and milk, or water, to dry ingredients. Add onions. Allow batter to stand for a few minutes, then drop by teaspoonful into hot grease where fish is being fried. If grease is shallow, the hush will have to be turned to finish cooking, but with deep fat, turning is unnecessary.

Mrs. Neil D. Alcorn - Buffalo Valley Club

#### HUSH PUPPIES

2 cups self rising meal                      1 onion (chopped)  
1 tablespoon self-rising flour              1 cup buttermilk  
1 egg

Beat egg and add other ingredients. Shape into balls and fry in deep fat (preferable where fish has been fried). When golden brown, remove from fat and drain on paper. Serve hot.

Lora Huddleston - Young Homemakers Club

#### GRITS SPOON BREAD

1 cup cooked grits                      2 eggs, beaten  
¼ cup corn meal                      2 tablespoons melted butter  
1 teaspoon salt                      2/3 cup milk

Mix grits, meal, salt, butter and milk, then add eggs and mix thoroughly. Pour into a deep greased baking dish and bake in a 375 degree oven for 30 minutes. For a fluffy type spoon bread, separate eggs and fold in egg whites last. Serve while hot.

Mrs. Sam Fouts - Young Homemakers Club

#### OLD FASHIONED CORN LIGHTBREAD

This recipe is about 100 years old and very good.

Have 2 cups of water with 1 tablespoon of salt added, boiling in a 4 quart saucepan. Moisten 2 cups cornmeal with 2 cups of cold water and stir into the boiling water, cook for 2 or 3 minutes, or until thick mush. Take from stove, add 3 cups of cold water, 2 cups of cornmeal and 1 cup of flour. Mix well and sprinkle 1 ½ cups of cornmeal over mixture but do not stir. Tie a cloth over the saucepan. Put in a warm place for 24 hours or until sour enough to bubble. Then add 1 cup of molasses (or 2 cups if sugar), ½ cup of melted shortening and mix well. Pour into a greased stem pan and bake for 1 ½ hours in preheated 300 degrees oven. Leave bread in pan until it is almost cold. Slices nicely.

Mrs. George T. Johnson - Salem Club

#### WHITE BREAD

1 cup milk                      1 cup warm (not hot) water  
2 tablespoons sugar              1 package Fleischmann's Active Dry Yeast  
2 teaspoons salt                      6 cups sifted flour (about)  
2 ½ tablespoons shortening  
For faster rising, use 2 packages yeast.

Scald milk. Stir in sugar, salt, and shortening. Cool to lukewarm. Measure warm water into mixing bowl. Sprinkle yeast over water; stir until dissolved. Add lukewarm milk mixture. Stir in 3 cups flour. Beat until smooth. Stir in remaining flour, until dough can be handled easily. Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush lightly with melted shortening. Cover with clean towel. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 20 minutes.

Punch down and divide into 2 equal portions. Roll or pat out dough, removing air bubbles, to a 9x7 inch rectangle. Then roll firmly, as for a jelly roll, starting on a 7-inch side. Place in greased 8x4x3 inch pan. Cover with a clean towel and let rise in warm place, free from draft, until doubled in bulk, about 55 minutes. Brush top crusts with melted butter. Makes 2 loaves.

Upha Ross - Young Homemaker Club

#### YEAST CORN LIGHT BREAD

2 cups plain meal	1 teaspoon salt
½ cup flour	1 teaspoon dry yeast
½ cup sugar	2 cups buttermilk
1 teaspoon soda	2 to 3 tablespoons bacon drippings

Mix dry ingredients; add buttermilk and bacon drippings. Stir lightly. Bake at 375 degrees for 50 to 55 minutes. Good for several days.

Mrs. Owen Parks - Suburban Club

#### ALL BRAN MUFFINS

(Good for Dieting People)

1 egg	1 cup All-Bran
1 cup buttermilk	½ teaspoon baking powder
1 tablespoon melted fat	½ teaspoon soda
½ cup meal	½ teaspoon salt

Mix and bake at 450 degrees. Makes 12 muffins.

Mrs. Dave Farley - Suburban Club

#### APPLE SAUCE MUFFINS

2 cups flour	1 egg, beaten
1 teaspoon salt	¾ cup milk
¼ cup sugar	¼ cup melted butter
4 teaspoons baking powder	
¼ cup applesauce	

Sift flour, salt, baking powder and sugar together. Combine egg, milk and butter. Add to dry ingredients. Add applesauce. Mix well. Fill well-greased muffin tins one-half full. Bake in oven at 425 degrees about 25 minutes, or until done.

Mrs. H. C. McKinley - Buffalo Valley Club

#### BLUEBERRY MUFFINS

1 ½ cups flour	¾ cup milk
1 teaspoon salt	1 ½ cups fresh, canned or frozen blueberries
3 tablespoons sugar	3 tablespoons melted shortening



3 teaspoons baking powder  
1 egg, beaten

Sift flour, salt, sugar and baking powder together. Add beaten egg to milk and stir into flour mixture. Add blueberries and shortening. Mix well and pour into greased muffin pans. Bake in hot oven, 400 degrees, for about 20 minutes. Makes 9-12 muffins.

Mrs. T. D. Alcorn - Buffalo Valley Club

#### CORN LIGHTBREAD

2 cups plain cornmeal      1 teaspoon soda  
½ cup plain flour          1 package active dry yeast  
2/3 cup sugar                2 cups buttermilk  
1 teaspoon salt              3 tablespoons fat

Preheat oven to 375 degrees. Sift together the meal, flour, sugar, salt, and soda. Add yeast, buttermilk, and melted fat. Mix lightly. Pour into hot greased loaf pan and bake about 55 minutes. Cool ten minutes on rack. Remove from pan. Serve hot or cold. Will keep for days if saran wrapped. Very good.

Mrs. A. C. Crowley - Salem Club

#### MY MOTHER'S CORN LIGHTBREAD

Take ½ cup fresh sweet milk, heat until boiling. Stir in enough fresh corn meal to thicken like mush - not too thick of milk and corn meal. Mix this in a small bowl or a large tea cup. Place cup in warm water. Keep this in warm place overnight so it will ferment or sour. Next morning put in 2 cups of warm water, stir in first milk and meal that set overnight. Mix meal to make a rather thick mush or dough. Put 1 teaspoon salt, mix all together. Put in cast iron skillet and set in warm oven to rise until nearly double in size. Then bake in 350 degrees for short while - 10 or 15 minutes, then turn up to 450 degrees for 60 minutes or until very dark brown.

Mrs. Grace Tubb Billingsley - Salem Club

#### RAISED DOUGHNUTS

2/3 cup sugar                2 tablespoons water  
3 tablespoons shortening   5 cups plain flour  
1 teaspoon salt              2 eggs  
1 cup scalded milk          1 teaspoon nutmeg (if desired)  
1 cake or package of yeast

Scald milk, add sugar, shortening, and salt. Let cook to lukewarm. Add yeast which has been mixed with 2 tablespoons lukewarm water. Add about 2 cups flour or enough to make a sponge. Set in warm place to rise. When light add well beaten eggs and remaining flour or enough to make a soft dough. Cover and let rise until double in bulk. Knead until free of large bubbles. Roll out on slightly floured board to ½ inch thickness. Cut with doughnut cutter. Cover and set in warm place to rise again until double in bulk. Drop, topside down, in deep hot fat (370 degrees). Fry until puffy and brown on underside, turn and fry on other side. Drain on absorbent paper.

#### REFRIGERATOR ROLLS

1 cup boiling water\*                      ½ cup lukewarm water  
¾ cup shortening                            1 cup mashed and sieved potatoes\*\*  
½ cup sugar                                  2 beaten eggs  
1 package Fleischmann's yeast          6 cups flour

Combine boiling water, shortening, sugar, and salt in mixing bowl; cool to lukewarm and add yeast, dissolved in water. Mix to smooth thin batter with 1 cup flour. Stir in mashed potatoes and eggs and let rise 2 hours or until light and bubbly. Add flour to make soft dough. Knead lightly on floured surface; let rise again in greased bowl about 2 hours; then work down, cover tightly, and place in refrigerator until ready to use. About 1 ½ to 2 hours before serving, remove a portion of the dough and form into rolls of desired shape. Arrange in shallow greased pan and let rise until double in bulk. Bake in moderately hot oven (375 degrees) 20-25 minutes. (Makes 3-4 dozen rolls).

\*Water in which potatoes have been cooked improves texture of rolls.

\*\*Leftover mashed potatoes may be used. These rolls keep especially well.

Mrs. J. C. White - Young Homemakers Club

#### REFRIGERATOR ROLLS

1 quart sweet milk	1 tablespoon salt
½ cup sugar	2 teaspoons baking powder
1 cup lard	1 teaspoon soda
1 quick acting yeast cake	8 cups enriched all purpose flour, plus 1 cup
¼ cup lukewarm water	

Scald milk with sugar and lard. Cool to lukewarm then add yeast, dissolved thoroughly in ¼ cup lukewarm water, add the 8 cups of flour let rise until double in bulk, then add salt, soda and baking power, add enough flour (1 cup) to make soft dough, place in covered container and put in refrigerator and make rolls as wanted. Cook 20 minutes in oven, heated to 325 degrees.

Mrs. Jeff Warren - Vaden Club

#### REFRIGERATOR ROLLS

½ cup shortening	2 cakes of yeast or 2 pkgs. dry yeast
½ cup sugar	8 cups of flour
½ cup mashed potatoes	1 teaspoon of salt
2 cups potato water	

Cream sugar, fat and potatoes together. Dissolve yeast in ¼ cup warm water; combine the two mixtures and add 4 cups of flour to make soft batter. Let stand one hour in a warm place to rise. Add salt and remaining flour. Make into soft dough; roll out, brush with oil or butter. Let rise two hours and bake.

Pearl Clark - Algood Club

#### REFRIGERATOR ROLLS

Scald 2 cups milk. Put 4 tablespoons sugar, 6 tablespoons shortening, 1 teaspoon salt in milk while warm. Let cool until lukewarm, then add 1 teaspoon baking powder, 1 cake or package of yeast dissolved in ¼ cup lukewarm water. Add to milk mixture. Add 5 cups plain flour. Use a deep bowl for this. When mixed, cover and place in refrigerator until one hour before use. Knead the dough to ½ inch in thickness. Cut rolls, dot with butter and let stand for 1 hour in warm room.

Bake at 400 degrees for 10 to 15 minutes.

Mrs. Dibrell Boyd - Bohannon Club

#### ROLLS

½ cup Crisco	1 teaspoon salt
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¼ cup sugar                      ½ cup cold water  
½ cup hot water                1 yeast cake  
1 egg, beaten                    3 cups flour

Cream sugar and shortening. Add hot water and let cool. Add sugar and salt. Add yeast dissolved in the ½ cup cold water. Add flour gradually. Let stand in refrigerator overnight. Roll out two hours before baking. Bake at 325 degrees. These will keep several days in refrigerator.

Mrs. Dora White - Holladay Club & Mrs. Kate Myers - Algood Club

## ROLLS

First step:                      Pour water over other ingredients and let stand until lukewarm  
1 cup boiling water  
1 cup Crisco or other shortening  
1 cup sugar  
1 tablespoon salt.

Second step:  
1 cup water  
2 packages yeast  
Mix and let stand about five minutes.

Third step:  
Beat 4 eggs, add yeast, then first mixture. Gradually stir in enough flour to make a real stiff dough. Stir well. Place in refrigerator and let stand 12 hours or over night. About 3 hours before ready to bake, remove, knead, roll, cut out and place in pans in a warm place to rise. Bake in 400 degree oven about 15 minutes. Dough may be kept in refrigerator a week or more.

Mrs. Hooper Nash - Boiling Springs Club

## ONE HOUR ROLLS

1 yeast cake                      ½ teaspoon baking powder  
¼ cup warm water               ¼ teaspoon soda  
2 cups plain flour               ¼ cup shortening, plus buttermilk to make 1 cup  
2 tablespoons sugar  
½ teaspoon salt

Dissolve yeast in water. Sift dry ingredients. Add all liquid ingredients. Mix together. Knead well. Roll. Cut in rounds; fold and brush with melted butter. Let rise one hour. Bake at 425 degrees for 10-15 minutes.

Mrs. L. D. Nichols - Buffalo Valley Club

## ONE HOUR BUTTERMILK ROLLS

Sift and measure 2 cups flour and resift 1 teaspoon baking powder, 2 tablespoons sugar, ½ teaspoon salt and ¼ teaspoon soda. Cut in ¼ cup shortening. Dissolve 1 cake yeast in ¼ cup warm water. Add this to ¾ cup buttermilk and stir into dry mixture. Turn dough onto floured board and knead lightly, just as when preparing biscuits. Roll and cut with biscuit cutter. Place on greased cookie sheet and let it rise for one hour before baking in a 450 degree oven for 12 minutes.

Mrs. Larry Gentry - Salem Club

## FLUFFY ROLLS

1 cup shortening	1 cup lukewarm water
¾ cup sugar	7 ½-8 cups flour
1 cup boiling water	1 teaspoon salt
2 eggs beaten	2 tablespoons melted butter
2 yeast cakes	

Cream and blend together the shortening and sugar. Add boiling water and let cool to lukewarm. Add eggs. Dissolve yeast in lukewarm water, and add to mixture. Sift salt and flour together. Add four cups of the flour to the creamed mixture and blend thoroughly until the dough is smooth. Gradually add the balance of the flour. Place dough in a greased bowl; brush with melted butter and cover lightly with waxed paper. Place in refrigerator. Use as needed. When made into rolls, let the dough rise for 2 hours before baking. Bake in 450 degree oven for 15-20 minutes.

Shelie Brewster - Algood Club

#### ICE BOX ROLLS

2 cups boiling water	2 eggs
½ cup sugar	8 cups flour
¼ cup lukewarm water	2 cakes yeast
1 tablespoon salt	¾ cup shortening

Mixing boiling water, sugar, salt and shortening. Let cool to lukewarm. Soften yeast in ¼ cup lukewarm water. Soften yeast in ¼ cup lukewarm water, add 1 teaspoon sugar and stir in first mixture. Add well beaten eggs. Stir in 4 cups flour; beat thoroughly. Stir in 4 more cups flour and mix well, but do not knead. Cover and put in ice box to have on hand. Put in greased pans about 1 ½ hours before baking. Bake at 425 degrees for 15 to 20 minutes.

#### ICE BOX ROLLS

½ cup sugar	2 cakes yeast
½ cup shortening	2 teaspoons brown sugar
1 teaspoon salt	2 teaspoons syrup
2 eggs	2 cups white flour
¾ cup lukewarm milk	2 cups wheat flour

Mix and knead. Let rise until double in size. Bake 12 to 15 minutes in 400 degree oven.

#### BANANA BREAD

1 teaspoon soda	2 eggs
3 bananas, mashed	2 cups flour
½ shortening	1 teaspoon vanilla
1 cup sugar	¼ to ½ cup nuts

Cream shortening and sugar; add beaten egg. Mix and add other ingredients. Mix well and pour into loaf pan. Bake 325 degree for 1 hour

Mrs. Cordell Lundy - Silver Point Club  
 Mrs. Campbell Lee - Salem Club  
 Mrs. Burch McCormick - Suburban Club

#### CRANBERRY NUT BREAD

2 cups sifted flour	¼ cup brown sugar
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1 teaspoon baking powder	1 egg, slightly beaten
1 teaspoon soda	½ cup sour milk
1 cup whole wheat flour	1 can whole cranberry sauce
½ teaspoon cinnamon	4 tablespoons melted fat or oil
1 teaspoon salt	½ cup chopped nuts

Sift dry ingredients, except whole wheat flour. Add brown sugar and whole wheat flour. Combine egg, sour milk, cranberry sauce and melted fat. Mix with dry ingredients. Let stand 20 minutes. Bake in 350 degree oven for 1 hour.

Mrs. Herbert Murphy - Young Homemakers Club

#### CINNAMON ROLLS

1 package yeast	2 cups milk, scalded and cooled
1 teaspoon sugar	1 teaspoon salt
½ cup lukewarm water	1 teaspoon nutmeg
½ cup butter	7 cups flour
¾ cup sugar	

Dissolve yeast in lukewarm water to which 1 teaspoon of sugar has been added. Cream butter and ¾ cup sugar. Add milk, salt and nutmeg. Then add dissolved yeast. Beat in flour. Knead lightly. Place in a greased bowl, cover and set in a warm place until doubled in bulk (1 ½ to 2 hours).

Break off part of the dough and roll oblong ½ inch thick, brush with melted butter. Then sprinkle with cinnamon, sugar and raisins. Roll up length wise, and cut into pieces ½ inch thick. Place in pan, leaving space between each roll. Let rise until light (30 to 40 minutes). Then bake in over 375 degrees, 15 to 20 minutes.

Ice while hot, with 2 cups powdered sugar, 4 tablespoons milk and 1 teaspoon vanilla.

Mrs. Ada Nash - Twin Oak Club

#### MOTHER'S BANANA BREAD

½ cup shortening	2 large ripe bananas (crushed)
1 ½ cups sugar	1 teaspoon soda
2 eggs	1 teaspoon vanilla
2 cups plain flour (sifted)	1/3 cup butter or sour cream

To mix bread, cream shortening and sugar, beat eggs slightly. Put in milk. Mix thoroughly. Add sifted flour, salt, soda. Mix well. Stir in crushed black walnuts. Pour dough in slightly greased loaf pan. Bake at 350 degrees for 45 to 55 minutes. Spread on sauce while very hot.

#### SAUCE

1 cup granulated sugar	¼ teaspoon salt
2/3 cup buttermilk	Pinch of nutmeg
½ cup butter or margarine	

Rub sauce into cake with back of spoon as you dip it on to cake while both are very hot.

#### DATE AND NUT BREAD

½ lb. (1 pkg) dates cut in small pieces	2 eggs beaten
1 cup nuts chopped	2 ½ cups flour (plain)
1 ½ cups boiling water	1 ¼ cups sugar (brown and white)

¾ teaspoon soda  
¾ teaspoon salt

2 teaspoons butter  
1 teaspoon vanilla

Pour boiling water over dates, soda and salt. Cool. Cream butter and sugar. Add beaten eggs, then dates mixed in flour and nuts. Don't beat. Bake at 325 degrees 1 ½ hours in cans.

Ima Scott Hill - Boiling Springs Club

#### LEMON BREAD

1 ½ cups flour  
1 ½ teaspoons double acting baking powder  
¼ teaspoon salt  
6 tablespoons butter

1 cup sugar  
1 tablespoon lemon extract  
2 eggs  
½ cup milk

Grated rind of 1 lemon

Sift dry ingredients together. Cream butter with sugar. Add extract and eggs, one at a time, beating well after each addition. Stir in sifted ingredients alternately with milk. Add lemon rind. Pour into greased and floured 5 x 9 inch pan. Bake in slow oven 325 degrees for 45 minutes. Remove from oven; top with ½ cup sugar dissolved in 2 or 3 tablespoons hot lemon juice. Bake an additional 5 to 8 minutes.

Mrs. Ethel Warren - Twin Oak Club

#### BANANA NUT BREAD

½ cup butter or oleo  
¾ cup sugar  
2 eggs, separated  
2 medium bananas  
1 teaspoon soda

3 tablespoons buttermilk  
2 cups sifted flour  
½ chopped nuts  
¼ teaspoon salt

Cream butter with sugar, add beaten yolks. Add mashed bananas. Add soda to buttermilk; add to mixture with flour, nuts and salt. Beat egg whites stiff; fold in.

Bake in greased loaf pan 10x5x3 inches in 350 degree oven for 1 hour.

Mrs. Leslie Templeton - Whitson's Chapel Club

#### DATE AND NUT BREAD

1 cup dates  
¼ cup nuts  
¾ cup hot water  
½ teaspoon soda  
1 teaspoon vanilla

3 tablespoons shortening  
1 cups brown sugar  
1 egg  
¼ teaspoon salt  
1 ½ cups flour

Sprinkle soda over diced dates and pour hot water over that. Mix other ingredients and add date mixture. Bake in moderate oven at 350 degrees for 1 hour. Serve with whipped cream.

Mrs. Harold Hassler - Young Homemakers Club

#### ORANGE BREAD

1 orange  
Sugar

2 cups flour  
3 teaspoons baking powder

1 egg, beaten      ½ teaspoon salt  
Milk

Sift dry ingredients together. Put juice and grated rind of orange in measuring cup. Add enough sugar to fill. Put eggs in a measuring cup and fill with milk. Combine contents of cups and mix with sifted dry ingredients. Let stand 10 or 15 minutes. Bake 45 minutes in slow oven.

Mrs. F. L. Hall - Young Homemakers Club

#### HONEY WHOLE WHEAT BREAD

1 cake yeast                      ¼ cup honey  
¼ cup lukewarm water      1 tablespoon salt  
1 cup milk                      4 cups sifted flour  
3 tablespoons shortening    4 cups whole wheat flour

Soften yeast in lukewarm water. Scald milk and add shortening, honey and salt. Cool to lukewarm, add softened yeast and flour. Knead well, cover and let rise in a warm place until double in bulk. Shape into loaves. Place in greased loaf pans, cover and let rise until doubled in bulk. Bake in moderate oven 375 degrees about 1 hour. Makes 2 loaves.

Mrs. E. C. Maddux - Whitson's Chapel Club

#### BISCUITS FOR FREEZING

2 cups sifted flour                      ¼ teaspoon soda  
¼ teaspoon salt                      1 large heaping teaspoon baking powder  
Shortening the size of an egg      baking powder

Enough buttermilk to make a soft dough, roll out, cut and freeze. Put in a container when frozen. When ready to bake, put in oven while oven is cold. Bake 400 to 450 degrees, until done.

Mrs. Dave Farley - Suburban Club

#### RIZ BISCUITS

2 ½ cups flour                      ½ teaspoon salt  
3 tablespoons sugar              1 cake yeast  
½ teaspoon soda                      1 cup buttermilk  
1/3 cup lard

Sift flour, sugar, soda, and salt. Add lard and mix well. Dissolve yeast in lukewarm buttermilk. Add to other ingredients and knead until smooth. Roll to ¼" thickness and cut. Place one on top of another and let rise 1 hour. Bake at 450 degrees.

Mrs. Sam D. Poteet - Algood Club

#### YEAST BISCUITS

Mix:

5 cups flour  
6 tablespoons shortening  
Mix the following with the above:  
2 cups buttermilk  
1 teaspoon salt  
1 teaspoon soda

2 tablespoons sugar  
1 cake yeast (dissolved in 1/3 cup warm water)

Let rise 2 hours. Bake at 450 degrees.

Maniza Huddleston - Salem Club

## CAKES

### PRUNE CAKE

1 cup Wesson oil	1 teaspoon baking powder
1 ½ cups sugar	1 teaspoon cinnamon
3 eggs	1 teaspoon nutmeg
2 cups flour	1 teaspoon allspice
½ teaspoon salt	1 cup cooked prunes, chopped
1 cup buttermilk	1 cup broken nuts
1 teaspoon soda	

Blend oil and sugar; add eggs and beat well. Sift flour, soda, salt, and spices together and add alternately with the buttermilk. Add prunes and nuts. Bake about 1 hour at 325 degrees.

### ICING FOR PRUNE CAKE

1 cup sugar	½ teaspoon soda
½ cup brown sugar	1 stick butter or margarine
½ cup buttermilk	1 teaspoon vanilla

Cook until soft ball stage and pour over cake while hot

Mrs. Stella Montgomery - Salem Club

### GLAZED ORANGE CAKE

1 cup butter or margarine	3 cups flour
2 cups sugar	1 tablespoon baking powder
½ teaspoon vanilla	Pinch of salt
2 tablespoons grated orange rind	¾ cup milk
5 eggs	

Butter and flour a 10-inch tube pan. Cream butter or margarine and sugar until light and fluffy. Add vanilla and orange rind. Add eggs, one at a time, alternately with milk, ending up with flour, beating well after each addition. Spoon into prepared tube pan. Bake in a moderate oven 350 degrees for about one hour or until cake springs back when touched. Cool pan on wire rack for two minutes

### GLAZE FOR ORANGE CAKE

¼ cup butter or margarine	1/3 cup orange juice
2/3 cup sugar	

Heat ingredients for glaze in sauce pan until sugar is dissolved. Pour evenly over cake in pan while cake is still hot. Allow to cool thoroughly in the pan before removing. Make 14 to 16 servings.

Bonnie Bain - Baxter Club

### ORANGE DATE CAKE



1 ½ cups sugar    1 ½ cups nuts  
 ¾ cup butter      1 ½ cups chopped dates  
 3 cups flour      2 ground oranges  
 3 eggs, beaten    1 ½ teaspoons soda  
 1 cup sour milk

Cream butter and sugar. Add eggs, dates, nuts, and oranges. Sift flour and soda together and add alternately with milk. Bake at 300 degrees for 1 hour or longer. While hot, top with mixture of: ¾ cup powdered sugar and juice of 3 oranges. Bake in tube pan for best results.

Gerry Cantrell - Suburban Club

#### ORANGE GUM DROP CAKE

2 cups unsweetened applesauce    2 cups raisins  
 ¾ cup butter                            1 cup pecans  
 2 cups sugar                            2 teaspoons soda  
 3 cups flour                            1 teaspoon allspice  
 20 orange gum drops (cut up)    1 egg

Cream butter and sugar. Add egg and applesauce. Add 2 cups flour, soda and spices. Take raisins, pecans, orange slices and add to the remainder of flour. Add to the first mixture. Bake slowly for about 1 ½ hours.

Lillian Murphy - Young Homemakers Club

#### ORANGE FRUIT CAKE

1 cup sugar                            1 cup raisins  
 ½ cup butter, or other shortening    1 orange  
 2/3 cup buttermilk                    1 teaspoon soda  
 2 cups cake flour                    1 teaspoon vanilla  
 2 eggs beaten                        ½ cup nuts

Cream sugar and shortening; add eggs and beat well. Sift flour and soda together and add mixture alternately with buttermilk. Grate rind of orange. Fold this, raisins, nuts, and vanilla into batter and pour into well-greased tube pan. Bake at 325 degrees for about one hour.

Make a glaze of the juice of the orange and ½ cup sugar. When the cake is removed from pan, pour this glaze over the top and sides while it is still warm.

This cake is easy to make and keeps nicely.

Mrs. Taylor Rhea - Salem Club

#### ORANGE ALASKA CHIFFON CAKE

2 ¼ cups sifted cake flour            6 eggs, separated  
 1 ½ cups sugar                        ¾ cup cold water  
 1 tablespoon baking powder        2 teaspoons orange juice  
 1 teaspoon salt                        1 teaspoon grated orange rind  
 ½ cup Kraft salad oil                ½ teaspoon cream of tartar

Sift flour, sugar, baking powder and salt together in a bowl. Make a well and add in order the salad oil, egg yolks, water, orange juice and rind. Beat with spoon until smooth. Add the cream of tartar to egg whites and beat until very, very, stiff. Pour egg yolk mixture gradually over the whipped egg whites, carefully

folding with a rubber scraper just until blended. Do not stir. Pour immediately into an ungreased 10 by 4 inch tube pan. Bake in moderate oven, 325 degrees for 70 minutes, or until the top springs back when lightly touched.

Cool cake in pan. When cool, remove from the pan and place on a breadboard or cookie sheet. Split the cake cross wise into three even layers with a saw-toothed knife. Spread rich orange filling between the layers; reserving a small amount to garnish the top. Then spread meringue over top and sides. Bake 8 to 10 minutes in moderately hot oven, 400 degrees or until delicately browned. Thin the remaining filling with a little hot water. Spoon over the meringue, letting some run down sides here and there.

#### RICH ORANGE FILLING FOR CHIFFON CAKE

Mix together in saucepan

1 ½ cups sugar

4 ½ tablespoons cornstarch

½ teaspoon salt

1 ½ cups frozen orange juice (use only half as much water as called for on the can to dilute the juice)

2 tablespoons lemon juice

3 tablespoons butter

Bring to a rolling boil 1 minute, stirring constantly. Slowly beat half of hot mixture in to 4 egg yolks, slightly beaten. Blend into remaining mixture in saucepan. Cook 1 minute more, stirring constantly. Remove from heat. Blend in 3 tablespoons grated orange rind. Chill before using.

Beat until frothy throughout -

3 egg whites

¼ teaspoon cream of tartar

Gradually beat in ¾ cup sugar. Continue beating until mixture is stiff enough to hold peaks that do not curl when beater is slowly withdrawn and inverted.

Mrs. Durell Scott - Suburban Club

#### ORANGE DATE CAKE

½ cup butter

1 teaspoon soda dissolved in 2/3 cup buttermilk

1 cup sugar

1 cup chopped dates

2 egg whites

1 teaspoon grated orange peel

2 cups flour

1 cup broken pecans

Cream together butter and sugar. Beat in thoroughly 2 egg whites. Sift together flour and salt. Add alternately with the buttermilk and soda. Add dates, orange peel, and pecans.

Grease and flour pan 13x9. Pour in mixture and bake at 350 degrees for 40 minutes. Immediately after removing from oven, top with the following mixture.

¾ cup orange juice

juice of 1 lemon

1 cup sugar

1 teaspoon grated orange rind

Mabel Bohannon - Young Homemakers Club

#### BLACKBERRY CAKE

2 cups sugar

2 cups blackberries, with juice

½ cup butter

½ cup butter or oleo

1 teaspoon soda                    2/3 cup chopped nuts  
2 cups flour                        2 teaspoon vanilla  
1 cup preserves, cherry or blackberry

Cream butter and sugar. Combine 3 cups sugar and 1 cup sweet milk. Heat to almost boiling. Pour into caramelized sugar and cook until soft ball stage, remove for heat, add 2 or 3 tablespoons butter. When cool, add 1 teaspoon vanilla and beat until or right consistency to spread.

Mrs. Clara Lewis - Holladay Club

#### CARROT CAKE

2 cups sugar                        3/4 cup vegetable oil  
4 eggs, unbeaten                    2 cups flour  
1 teaspoon salt                      1 teaspoon soda  
3 cups grated carrots              2 teaspoons cinnamon  
1/2 cup chopped nuts

Cream sugar and oil until fluffy, add eggs and beat well. Sift flour, baking soda, salt, cinnamon, together. Add first mixture. Fold in carrots and nuts. Pour into long baking dish. Bake in 300 degree oven 1 hour. Leave in pan and pour sauce on top.

#### BUTTERMILK SAUCE FOR CARROT CAKE

1 cup sugar                        2 teaspoons vanilla  
1/2 cup buttermilk add              1/2 stick butter  
1/2 teaspoon soda

Combine all ingredients and boil 1 minute without stirring. Pour over cake

Mrs. Norman Thomas - Silver Point Club

#### CARROT CAKE

2 cups sugar                        1 1/2 cups Wesson oil  
4 eggs                                2 cups self-rising flour  
1 teaspoon cinnamon              1 teaspoon vanilla  
3 cups grated carrots              1 cup chopped walnuts

Mix sugar and Wesson oil. Add 1 egg at a time, beating well. Sift flour and cinnamon, add vanilla. Beat at low speed until well mixed. Add grated carrots and nuts. Bake in a well greased tube pan or long pan at about 300 degrees for 45 to 60 minutes.

#### SAUCE FOR CARROT CAKE

1 cup sugar                        1/2 cup buttermilk  
1/2 teaspoon soda                  1 cup syrup

Mix all and bring to a boil. Pour over cake while cake is still in pan.

Mrs. Clay Farmer - Vaden Club

#### FRUIT COCKTAIL CAKE

1 ½ cups flour	2 cups fruit cocktail, using syrup
1 cup sugar	1 egg, well beaten
1 teaspoon soda	1 cup brown sugar
½ teaspoon salt	1 cup nuts

Mix flour, sugar, soda, and salt. Add fruit cocktail and egg. Mix well. Pour into greased 9x9 pan. Sprinkle with brown sugar; top with nuts. Bake in 350 degree oven for 45 minutes. Serve with whipped cream.

Mrs. Campbell Lee - Salem Club

#### FRUIT COCKTAIL CAKE

2 cups flour	¼ teaspoon salt
1 ½ teaspoon soda	1 No. 2 can fruit cocktail
1 ½ cups sugar	

Sift flour, soda, salt and sugar together. Mix thoroughly. Add cocktail and mix thoroughly again. Bake in a 375 degree oven 30-40 minutes.

Hixie Brown - Holladay Club

#### BANANA CAKE

½ cup shortening	¾ teaspoon soda
1 ½ cups sugar	½ teaspoon salt
2 eggs	1 cup mashed bananas (2 or 3)
2 cups flour	¼ cup sour milk or buttermilk
¼ teaspoon baking powder	1 teaspoon vanilla

With shortening at room temperature, cream shortening and sugar. Add eggs and blend until fluffy. Sift flour, baking powder, soda, and salt. Add to other ingredients. Add mashed bananas, buttermilk, and vanilla. Blend well. Bake 30 minutes at 350 degrees.

#### ICING FOR BANANA CAKE

1 banana	1 cup confectioners sugar
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Beat together and pour over the banana cake.

Mrs. Wiley Reeder - Sycamore Club

#### DRIED APPLE CAKE

2 cups sugar	1 teaspoon cinnamon
1 cup butter	1 teaspoon cloves
2 ½ cups cooked dried apples	1 teaspoon allspice
4 cups flour	1 pkg. dates, chopped
3 teaspoons soda	½ pkg. figs (optional)

Measure apples after being cooked and mashed. While warm, add butter and sugar. Sift flour and spices, and add to the apples gradually. Coat the nuts and fruits with a small amount of the flour. Add to batter. Bake in a slow oven, 250-275 degrees for 3 hours.

Mrs. Clarence Whitaker - Boiling Springs Club

### APPLESAUCE CAKE

3 tablespoons sugar	1 cup applesauce
½ cup lemon juice	1/3 cup melted butter
Grated lemon rind	½ teaspoon cinnamon
3 eggs, separated	3 cups graham cracker crumbs
1 can Eagle brand milk	

Mix cracker crumbs, butter, and cinnamon; spread half of mixture on bottom of pan. Beat egg yolks well; add milk, lemon juice, rind, applesauce, and sugar. Beat egg whites and fold in mix. Pour mixture on crumbs and top with remaining crumbs. Bake in 350 degrees 25-30 minutes.

Mrs. Walter Anderson - Sycamore Club

### CRANBERRY SPICE CAKE

½ cup butter or margarine	1 cup sugar
2 eggs, well beaten	2 cups cake flour
1 teaspoon soda	
1 teaspoon cinnamon	
½ teaspoon cloves	½ teaspoon salt
1 cup cooked cranberries	½ cup chopped nuts

Cream butter and sugar until light, add beaten eggs, sift dry ingredients together; add alternately with cranberries. Add nuts. Bake in two 9-inch greased layer cake pans for 30 minutes at 350 degrees. Cool. Put layers together and frost with cranberry icing.

### CRANBERRY ICING FOR CRANBERRY CAKE

1 ½ cups sugar	½ cup cooked cranberries
1/8 teaspoon cream of tartar	2 egg whites

Boil sugar, cream of tartar and cranberries in sauce pan until syrup forms a soft ball in cold water (238 degrees). Pour slowly into stiffly beaten whites, beating constantly. Do not scrape the pan. Continue beating till icing holds shape; spread on cake.

Mrs. Larry Gentry - Salem Club

### APPLESAUCE CAKE

¾ cup butter	3 tablespoons cocoa
2 cups sugar	2 teaspoons soda
2 cups unsweetened applesauce or cooked apples	2 eggs, well beaten
3 cups plain flour	1 cup nutmeats, chopped
1 teaspoon each applesauce, Nutmeg, cinnamon and cloves	2 cups raisins, chopped
	20 candy orange slices, cut fine

Cream butter and sugar. Add applesauce. Sift dry ingredients together. Add to sugar and butter mixture, gradually. Blend well. Add floured nuts, raisins, and candy. Mix well. Turn into a greased and lined loaf pan. Bake in a 325 degree oven for 1 hour. Cool in pan. Turn out and wrap in foil and store in a cool place.

Mrs. L. H. Carr - Holladay Club

### WALNUT CAKE

2 cups sifted flour	2/3 cup milk
2 ¼ teaspoons baking powder	½ cup butter
¾ teaspoon salt	1 teaspoon vanilla
1 cup plus 2 tablespoons sugar	2 eggs, unbeaten
½ cup finely chopped nuts	

Stir shortening to soften. Add 1 cup firmly packed brown sugar. Cook over low heat 2 minutes, stirring constantly. Add ¼ cup milk and continue to cook and stir until mixture comes to a boil. Remove from fire; cool. Add sifted confectioners sugar gradually until right consistency to spread.

Mrs. Hooper Nash - Twin Oak Club

#### EASY CARAMEL FROSTING FOR WALNUT CAKE

2 cups sifted flour	2/3 cup milk
1 ¼ teaspoons baking powder	½ cup butter
¾ teaspoon salt	1 teaspoon vanilla
1 cup plus 2 tablespoons sugar	2 eggs, unbeaten
½ cup chopped nuts	2 eggs, unbeaten

Melt ½ cup butter. Add 1 cup firmly packed brown sugar. Cook over low heat 2 minutes, stirring constantly. Add ¼ cup milk and continue to cook and stir until mixture comes to a boil. Remove from fire; cool. Add sifted confectioners sugar gradually until right consistency to spread.

Mrs. Hooper Nash - Twin Oak Club

#### PECAN CAKE

2 cups flour	1 teaspoon cinnamon
1 cup sugar	½ teaspoon nutmeg
1 1/8 sticks butter or margarine	½ teaspoon soda, dissolved in ½ cup whiskey
½ lb. white raisins	1 ½ lbs. shelled pecans
3 eggs	1 lb. candied pineapple
¼ cup molasses	½ lb. candied cherries
¼ teaspoon cloves	

Cream shortening with sugar; add eggs and beat. Sift spices with flour; add alternately with the liquid to creamed mixture. Flour nuts and fruits and add last. Bake 250 degrees for 1 ½ hours. This make a very good fruit cake for Christmas!

Mrs. Enloe Speck - Algood Club

#### HICKORY NUT CAKE FOR TUBE PAN

¾ cup butter	1 cup nut kernels (walnut and hickory nuts crushed or chopped fine)
2 cups sugar	1 teaspoon vanilla
1 ½ cups sweet milk	4 cups flour
3 teaspoons baking powder	

Cream butter and sugar, add beaten eggs, then milk. Add flour which has been sifted with baking powder. Add the nut kernels, mix well. Bake in tube or loaf pan for an hour at about 300 degrees. Can also be used as 2 layer cake and caramel icing used.

Mrs. Clay Farmer - Vaden Club

### WHITE FRUIT CAKE

¾ lb. butter	1 lb. white raisins
1 lb. sugar	1 lb. pecans, broken
1 lb. flour	½ lb/ citron, diced
1 lb. pineapple, diced	1 teaspoon baking powder
1 lb. cherries, diced	4 tablespoons vanilla, pinch salt

Cream butter add sugar and cream, add eggs one at a time beating well after each one, add flavoring. Then flour to while baking powder and salt has been added and sifted. Flour fruit and nuts and fold in with hand. Bake 250 degrees for 4 hours.

### PINEAPPLE FILLING FOR WHITE CAKE

Yolk of 12 eggs	1 No. 2 can crushed pineapple
2 cups sugar, pinch salt	2 tablespoons flour

Cook until thick

Mrs. Virgil Timothy Denny - Buffalo Valley Club

### FROZEN FRUIT CAKE

1 pound marshmallows, cut	1 ½ cups drained crushed pineapple
2 cups thin cream, or half and half	1 cup nuts, chopped
1 ½ cups strawberries	1 can frozen, lemonade, as is

Mix ingredients together. Butter a loaf pan and line with graham cracker crumbs. Pour mixed ingredients into lined pan; top with cracker crumbs. Freeze. Serves 10-12.

Bernice Haile - Young Homemakers Club

### EAGLE BRAND FRUIT CAKE

2 cups Eagle brand milk	2 boxes dates
2 cans angel flake coconut	½ lb. candied pineapple
½ lb. candied cherries	1 ½ cups black walnuts

Cut up dates, cherries, and pineapple. Add coconut, walnuts, and Eagle brand milk. Mix well. Bake in loaf pan at 300-350 degrees for 2 ½ to 3 hours. Cover top with aluminum foil until done. Cool. Remove from pan. Wrap in foil. Freeze or store in refrigerator.

Mrs. Joe Buckner - Sycamore Club

### STRAWBERRY JANE CAKE

2 cups strawberry jam	1 teaspoon soda
½ cup chopped nuts	½ cup buttermilk
2 cups flour	½ teaspoon cloves
3 eggs	½ teaspoon nutmeg
1 cup brown sugar	½ teaspoon cinnamon
1 cup butter	1/8 teaspoon salt

Sift flour and spices; resift with sugar. Dissolve soda in buttermilk and add along with shortening and eggs to center of dry ingredients. Stir until well blended, then beat for 5 minutes. Add nuts and jam. Use 2 9-inch layer pans. Bake 40 minutes in 350 degree oven.

Mrs. Dimple Mahler - Suburban Club

#### JAPANESE FRUIT CAKE

Light Layer:

2 cups flour	1 ¼ cups sugar
2 teaspoons baking powder	1 teaspoon vanilla
¼ teaspoon salt	3 egg whites
½ cup butter	¾ to 1 cup milk

Sift flour; add baking powder and salt; sift again. Cream butter and sugar until light. Add flour and milk, alternately. Beat egg whites until stiff. Fold in. Bake in two 8-inch layers 20-25 minutes at 350 degrees.

Dark Layer:

1 cup nuts	1 ¾ cups flour
½ cup raisins	1 cup milk
½ cup candied cherries	1 teaspoon cloves
½ cup butter	1 ½ teaspoons baking powder
1 cup sugar	2 eggs

Cream butter and sugar. Add eggs. Mix well. Sift flour, baking powder, and cloves together, and add alternately with the milk to first mixture. Bake in one 8-inch pan for 30 minutes at 350 degrees.

#### FILLING FOR JAPANESE FRUIT CAKE

1 ¼ cups sugar	4 egg yolks
1 orange rind, grated	1 cup crushed pineapple
2 teaspoons cornstarch	1 cup grated coconut
3 teaspoons butter	

In double boiler, mix sugar and cornstarch; add egg yolks, butter and orange rind. Cook until thick. Add pineapple and coconut. Let boil. Cool and spread between layers and on top. Sprinkle with grated coconut. Eat while fresh.

Mrs. H. A. Draper - Algood Club

#### HOLIDAY JAM CAKE

2 cups sugar	1 teaspoon soda
1 cup shortening	1 cup chopped nuts
3 eggs	1 cup raisins
1 cup buttermilk	1 cup ground, coconut
1 cup berry jam	1 large apple, grated
3 cups sifted flour	Chopped dates, if desired

Cream sugar and shortening, add eggs and mix well. Combine buttermilk and jam. Add alternately with sifted dry ingredients. Add nuts and fruits and stir well. Bake in three 8-inch layer pans or two oblong pans 30-40 minutes, at 350 degrees.

#### FILLING FOR JAM CAKE

2 cups sugar	1 cup nuts
2 tablespoons flour	1 cup raisins
1 ½ cups sweet milk	1 cup grated coconut
1 cup margarine or butter	1 grated apple



Mix sugar and flour; add milk and butter. Cook until thick, stirring occasionally. Remove from heat and add nuts, raisins, coconut, and apple. Spread between layers, on top, and sides. Decorate with maraschino cherries.

Mrs. Dave Farley - Suburban Club

#### UNCOOKED FRUIT CAKE

1 lb. crystallized cherries	1 teaspoon allspice
1 lb. crystallized pineapple	1 lb. pecans
2 lbs. graham crackers	1 lb. raisins
4 cans sweetened condensed milk	1 cup brown sugar
1 teaspoon cinnamon	1 teaspoon cloves

Chop fruit and nuts. Grind graham crackers finely. Add spices to sugar, combine with milk, stirring rapidly. Then add crumbs and blend with hands. Combine with fruits and pack into two loaf pans lined with wax paper (or use one larger pan of comparable size). Allow to stand three days.

Ome Leeno Maynard - Twin Oak Club

#### GRAHAM CRACKER CAKE

½ cup sifted cake flour	¾ cup milk
1 ¼ cups sugar	3 ½ teaspoons double acting baking powder
2/3 cups finely crushed graham cracker crumbs	½ cup milk
1 teaspoon salt	3 eggs

Combine flour, sugar, Crisco, cracker crumbs, salt and ¾ cup milk. Beat 2 minutes. Add baking powder, eggs, vanilla and ½ cup milk and stir 2 minutes longer. Pour into two deep 9" square layer pans or one 13x9x2" pan which has been greased and floured. Bake at 375 degrees for 35 minutes. Remove from pan and frost with creamy lemon icing.

#### CREAMY LEMON ICING FOR GRAHAM CRACKER CAKE

¼ cup granulated sugar	½ cup Crisco
1 egg	1 ½ cups confectioners sugar
2 tablespoons lemon juice	1 tablespoon grated lemon rind

Mix confectioners sugar and egg thoroughly. Bring lemon juice and granulated sugar to boil. Boil 1 minute. Add to sugar and egg mixture and blend well. Add Crisco and lemon rind. Beat until creamy and frost cake.

Verle Irvine - Young Homemakers Club

#### PRUNE CAKE

1 ½ cups sugar	1 teaspoon cinnamon
1 cup Wesson oil	1 teaspoon nutmeg
3 eggs, beaten	1 teaspoon allspice
2 cups flour	1 cup buttermilk
1 teaspoon soda	1 cup cooked prunes, chopped
1 teaspoon salt	1 cup nuts
1 teaspoon baking powder	1 teaspoon vanilla

Blend oil and sugar; add eggs and blend well. Sift flour, soda, baking powder, salt, and spices together, and add to first mixture alternately with buttermilk. Add vanilla, prunes, and nuts. Pour into well-greased stem pan and bake in 325 degree oven for 1 hour. Let cool 10 minutes before removing from pan. Cover with icing while still hot.

#### BUTTER MILK ICING FOR PRUNE CAKE

1 cup sugar                      1 stick butter  
1 tablespoon white syrup   1 teaspoon vanilla

Boil to soft-ball stage and pour over cake without beating and still hot.

Mrs. Joe Nichols - Baxter Club

#### EGGLESS CAKE

Cream together:

2 cups sugar                      1 tablespoon cocoa  
¾ cup butter                      1 teaspoon soda dissolved in tablespoon hot water

Add:

2 teaspoon allspice              2 cups buttermilk  
2 teaspoon cinnamon          1 lb. raisins  
1 teaspoon nutmeg              1 or 2 cups jam  
1 teaspoon vanilla              1 cup nuts  
1 teaspoon orange flavoring   1 cup pear preserves  
4 cups flour

Mrs. Houston Hayes - Buffalo Valley Club

#### SOUR CREAM COFFEE CAKE

Cream together:

1 cup butter  
2 cups sugar  
2 eggs

Then fold in:

1 cup sour cream (commercial)  
1 teaspoon cocoa

Lastly fold in sifted dry ingredients:

2 cups sifted cake flour  
1 teaspoon baking powder  
¼ teaspoon salt

Prepare a 9 inch tub cake pan as for cake, then spoon in ½ of batter. Cover with ½ topping. Repeat at 350 degrees for 50-60 minutes. Cool completely before removing from pan. Sprinkle top with powdered sugar, if desired.

#### TOPPING FOR SOUR CREAM CAKE

Mix together - use as above directed.

½ cup finely chopped nuts      ½ teaspoon cinnamon  
(pecans preferred)

Miss Virginia Boswell, Leader of Home Economic Program, University of Tennessee

Mrs. Clay Loftis - Sycamore Club

#### CHEESE CAKE

Roll about 35 graham crackers: Add 1 stick of butter, 1 cup sugar.

Line two 9" pans, save crumbs for topping. Chill 1 can pet milk and whip like cream. Have ready 1 package lemon jello, made up with one cup boiling water, let cool, (not thick). Now cream one package cream cheese, with 1 cup sugar and one teaspoon vanilla. Add jello, mix well, then add whipped cream to all this; mix well. Pour in to lined pans; sprinkle top with crumbs. Let stand 24 hours. (Freezes well, too).

#### SWEET POTATO CAKE

Cream 2 cups sugar with 1 cup shortening, add 4 egg yolks. Sift together 2 cups flour, 4 tablespoons cocoa, 2 teaspoons baking powder, ½ teaspoon salt, 1 teaspoon each, cinnamon, cloves and nutmeg. Add alternately with 2/3 cup milk to creamed mixture. Add 1 cup hot mashed potatoes; fold in stiffly beaten egg whites (four) then 1 cup black walnuts and 1 teaspoon vanilla. Bake in layers in moderate oven, 350 degrees about 25 minutes. Ice with 7 minute icing.

Mrs. W. L. Swallows - Algood Club

#### SHERBET CAKE

Sift together:

2 ¾ cups flour	½ teaspoon salt
1 ¾ cups sugar	2 teaspoons baking powder

Then add:

1 teaspoon lemon rind	1 cup Crisco
¾ cup milk	½ teaspoon salt
2 teaspoons baking powder	1 ½ teaspoon vanilla
3 eggs and 1 egg yolk	

Add 1 egg, beat 2 minutes, then 2 eggs and yolk of one egg and beat 2 minutes. Be sure to have well mixed cake in greased tube pan. Bake 55-60 minutes at 375 degrees.

Mrs. Walter Murphy - Algood Club

#### PRUNE CAKE

1 ½ cups sugar	1 teaspoon allspice
1 cup Wesson oil	Pinch salt
3 eggs	1 cup buttermilk
(add one at a time until all are well mixed)	1 teaspoon soda in buttermilk
2 cups flour	1 cup cooked prunes but in small pieces
1 teaspoon nutmeg	1 cup nuts
1 teaspoon cinnamon	

Mix in order given. Bake in layer pan 1 hour at 300 degrees. Then top.

#### ICING FOR PRUNE CAKE

¾ cups sugar	½ cup cream
1 ½ cups brown sugar	½ cup coconut

Mix all in order given and spread on top of cake while still warm. Place under broiler and brown until it bubbles all over.

Mrs. Roly Bullington - Bohannon Club

### STRAWBERRY CAKE

1 box white cake mix      3 tablespoons plain flour  
1 box strawberry jello  
Mix the above ingredients and add:  
1 cup Wesson oil      1 cup strawberries  
4 eggs, one at a time

Mix well and bake at 325 degrees 40 minutes.

### ICING FOR STRAWBERRY CAKE

½ to 1 stick butter      4 tablespoons or more strawberries  
1 box powdered sugar

Lillian Murphy - Young Homemakers Club

### PRUNE CAKE

1 cup Wesson oil      1 cup buttermilk  
3 eggs, beaten      1 teaspoon salt  
1 ½ cups sugar      1 teaspoon nutmeg  
1 ½ cups flour      1 teaspoon cinnamon  
1 cup black walnuts, chopped      1 teaspoon soda  
1 cup stewed prunes, chopped      1 teaspoon vanilla

Blend oil, sugar, and eggs. Beat well. Sift flour, soda, nutmeg, and cinnamon together. Add alternately with buttermilk to first mixture. Add prunes, nuts, and vanilla. Mix well. Pour into pan lined with wax paper. Bake 30-45 minutes at 350 degrees.

### ICING FOR PRUNE CAKE

1 cup sugar      ½ teaspoon soda  
1 stick margarine      1 teaspoon vanilla  
1 tablespoon white syrup      ½ cup buttermilk

Mix and heat; do not boil. Pour over cake while hot, before removing from pan.

Mrs. Charles Carter - Salem Club & Mrs. Margaret Nash - Twin Oak Club

### OATMEAL CAKE

1 ¼ cups boiling water      1/3 cup flour  
1 cup quick-cooking oats      ½ teaspoon soda  
1 stick margarine, or ½ cup butter      2 whole eggs  
1 cup white sugar      1 teaspoon vanilla  
1 cup brown sugar (packed)

Pour boiling water over oats; let stand 20 minutes. Cream margarine and sugar; add unbeaten eggs and vanilla; mix well. Add oats and flour and soda, sifted together. Pour batter into greased 8x16 pan. Bake at 350 degrees for 45 minutes.

While cake is baking, combine for topping:

2 tablespoons butter	1 cup nuts
2/3 cup brown sugar	2 egg yolks
1 can coconut	

Mix well and spread over hot cake. Return to oven and bake about 10 minutes. Cut into squares and serve from pan.

Mrs. Jeff Warren - Vaden Club  
Mrs. C. F. Taylor - Silver Point Club  
Mrs. J. A. McCaleb - Holladay Club

#### JAM CAKE

1 cup butter	1 teaspoon cinnamon
2 cups sugar	1 teaspoon allspice
4 cups flour, sifted	1 teaspoon nutmeg
1 cup buttermilk	1 cup raisins
1 cup jam	1 cup citron or watermelon rind preserves
1 heaping teaspoon soda	1 cup walnuts
4 whole eggs, or 8 yolks, beaten	

Cream butter and sugar. Sift flour, soda, cinnamon, allspice and nutmeg, and add alternately with buttermilk. Add eggs. Mix well. Add raisins, nuts and citron.

Bake in layers in 375 degree oven for about 45 minutes. This is a prize-winning recipe.

Mrs. Kitty Lou Sloan - Salem Club

#### JAM CAKE

¾ cup shortening	1 teaspoon salt
2 cups brown sugar	1 teaspoon cinnamon
3 whole eggs	1 teaspoon nutmeg
3 cups flour, sifted	1 cup milk
5 teaspoons baking powder	1 cup nuts
1 cup jam	1 cup raisins

Cream shortening with brown sugar, add eggs, one at a time, and beat thoroughly after each addition. Add jam and blend well. Add all the other dry ingredients to the creamed mixture alternately with milk. Add nuts and raisins and spoon into 3 9-inch round or 2 squares 9-inch cake tins that have been lined, lightly greased and dusted with flour. Bake in 350 degree oven for about 30 minutes.

Mrs. Burch McCormick - Suburban Club

#### OATMEAL CAKE

1 ½ cups boiling water	½ teaspoon salt
1 cup quick-cooking oatmeal	½ cup butter or margarine
1 ½ cups flour	1 cup brown sugar
1 teaspoon soda	1 cup white sugar
1 teaspoon baking powder	2 eggs
1 teaspoon cinnamon	

Pour boiling water over oatmeal and set aside to cool for 20 minutes. Sift flour, soda, baking powder, cinnamon, and salt together. Cream butter and the brown and white sugar. Add eggs to creamed mixture. Beat well. Add sifted dry ingredients; beat well. Add cooled oatmeal. Grease and flour 13c9x22 pan and pour in cake mixture. Bake 35-40 minutes at 350 degrees.

#### TOPPING FOR OATMEAL CAKE

1 cup brown sugar	2 teaspoons vanilla
1 stick butter, melted	1 ½ cups coconut
(Real butter preferred)	1 cups nuts (optional)

Mix and spread over hot cake and place under broiler just until bubbling. Watch closely; do not leave.

Mrs. Oma Maynard - Twin Oak Club  
Mrs. Amos Spurlock - Suburban Club  
Mattie Foutch Wilhite - Salem Club  
Dimple Mahler - Suburban Club

#### LOVELIGHT CAKE

Beat until frothy 2 egg whites and ½ cup sugar.

2 egg yolks	1 cup buttermilk or sweet milk
1 cup sugar	1/3 Wesson oil
1 ¾ cups self- rising flour	2 squares unsweetened chocolate

Mix and beat with electric mixer 2 minutes. Fold meringue gently into batter. Pour into pans and bake 30 to 35 minutes at 350 degrees.

#### FROSTING FOR LOVELIGHT CAKE

Mix together in a well chilled bowl:

2 cups whipping cream	1 cup sifted confectioner's sugar
½ cup cocoa	Dash of salt

Spread between and on top of cake. Store in the refrigerator until used.

Mrs. Lorne Crossman - Sycamore Club

#### CHOCOLATE POUND CAKE

1 cup butter	Pinch of salt
½ cup Crisco	1 teaspoon baking powder
3 cups sugar	½ cup cocoa
5 eggs	1 cup milk
3 cups flour	1 teaspoon vanilla

Cream together butter and Crisco. Gradually add sugar. Cream well. Add eggs one at a time, beating well after each addition. Sift flour, salt, baking powder and cocoa together and add alternatively with the milk starting and ending with the dry ingredients. Add vanilla. Grease and flour 1 large stem pan, or 3 loaf pans. Bake at 350 degrees about 1 hour and 10 minutes. Do not over bake.

Mattie Foutch Wilhite - Salem Club

#### ARLEA'S FUDGE CAKE

2 sticks butter, melted	½ teaspoon baking powder
4 eggs	2 teaspoons vanilla
2 cups sugar	1 cup nuts (floured)
1 cup flour	1 cup coconut
6 tablespoons cocoa	

Sift together, sugar, flour, cocoa, and baking powder. Add melted sugar and vanilla. Blend well. Fold in nuts and coconut. Bake 35-40 minutes at 375 degrees. Cut while warm, and sprinkle with granulated sugar.

Mrs. A. D. Ferguson - Boiling Springs Club

#### RED DEVIL'S FOOD DELIGHT

1 ½ cups plus 2 tablespoons flour	½ cup shortening
1 ½ cups sugar	1 cup milk
1 ¼ teaspoons soda	1 teaspoon vanilla
½ cup cocoa	2 eggs

Stir together the first five ingredients. Add shortening, milk and vanilla. Beat for 2 minutes. Continue beating vigorously for 2 more minutes and then add 2 eggs and continue beating. Bake at 350 degrees.

Mrs. A. D. Ferguson - Boiling Springs Club

#### GERMAN CHOCOLATE CAKE

2 ½ cups flour	1 pkg. German chocolate dissolved in ½ cups boiling water
2 cups sugar	4 egg yolks, beaten
1 cup buttermilk	4 egg whites, beaten
1 teaspoon soda, dissolved in ¼ cup of the buttermilk	1 teaspoon vanilla

Cream sugar and Crisco. Add beaten egg yolks. Add the ¾ cup buttermilk and flour, alternately. Add the remaining buttermilk (with soda). Stir in chocolate mixture. Fold in beaten egg whites. Add vanilla. Bake at 325 degrees in round layers for 30 minutes, or in sheet pan for 40 minutes.

Mrs. Maurine Cassetty - Home Agent

#### ITALIAN CHOCOLATE CAKE

2 ½ cups flour	1 cup sour milk
2 cups sugar	½ cup cocoa
1 cup Crisco	1 teaspoon soda
¼ cup other shortening	1 cup brewed coffee, boiling

Cream sugar and Crisco. Add eggs, one at a time, and beat well. Sift flour, soda and cocoa together. Add to creamed mixture alternately with milk. Add coffee and beat until well mixed. Bake at 350 degrees for 45 minutes.

Mrs. W. A. Jared - Buffalo Valley Club

#### CHIP CHOCOLATE CAKE

1 cup Crisco	2 ½ cups flour
2 cups sugar	1 teaspoon vanilla

4 squares unsweetened chocolate  
(shaved with knife)  
4 eggs, separated

1 cup milk  
4 teaspoons baking powder  
Pinch salt

Cream shortening and sugar. Add egg yolks. Sift dry ingredients and add alternately with milk. Add shaved chocolate just before folding in beaten egg whites. Add vanilla. Line greased pan with paper and bake at 350 degrees for 45 minutes. Makes 2 regular layers. Let cool on rack about ten minutes before turning out.

#### VANILLA BUTTER FROSTING FOR CHIP CHOCOLATE CAKE

¾ cup butter  
2 cups powdered

½ teaspoon vanilla  
3 squares semi-sweet chocolate

Cream together. May be extended by adding one or two spoons of cream and additional powdered sugar. Melt chocolate and with fork decorate top and sides of cake.

Mrs. Hoke White - Young Homemakers Club

#### CHOCOLATE CAKE

2 cups flour  
6 tablespoons cocoa  
11 tablespoons lard and butter  
2 eggs, unbeaten  
1 teaspoon vanilla

¼ teaspoon salt  
1 teaspoon soda with cake flour  
1 ½ cups white sugar  
½ cup buttermilk  
½ cup boiling water, add last

Sift flour measure and sift 3 times with soda and salt. Cream fat until smooth, add sugar and whole eggs; cream smooth and fluffy. Add cocoa and beat again. Add vanilla and flour alternating with buttermilk; add hot water. Stir until smooth.

#### ICING FOR CHOCOLATE CAKE

2 cups white sugar  
4 tablespoons cocoa  
½ cup sweet milk

½ cup butter  
1 teaspoon white syrup

Cook until it forms a soft ball in water. Cool. Add 3 or 4 tablespoons of confectioner's sugar. Spread between layers and on top and sides.

Mrs. Jeff Warren - Vaden Club

#### MILK CHOCOLATE CAKE

2 cups flour  
½ cup butter  
1 ½ cups sugar  
½ teaspoons salt

1 teaspoon vanilla  
1 cup sour milk  
1 teaspoon soda  
1 tablespoon vinegar

Sift and measure flour; add salt to flour and sift three times. Cream butter; add sugar gradually and beat until creamy. Add beaten eggs, flour and sour milk, making four additions of flour and three of milk. Add melted chocolate last. Dissolve soda in vinegar; add to batter, beating well. Bake in two 8 inch pans at 350 degrees or in loaf pan, about 25 minutes, or until done.

#### ICING FOR MILK CHOCOLATE CAKE

1 box confectioner's sugar, sifted  
4 tablespoons butter



½ cup cocoa

Cream

Melt butter and small amount of cream. Add sugar and cocoa and cream together until or right consistency to spread.

Mrs. K. L. Bilbrey - Algood Club

#### MILK CHOCOLATE CAKE

½ cup butter	½ cakes unsweetened chocolate, melted
1 ½ cups sugar	1 teaspoon vinegar
1 cup buttermilk	1 teaspoon soda
2 cups flour	1 teaspoon vanilla
½ teaspoon salt	

Cream butter and sugar. Add eggs, one at a time. Blend well. Add flour and buttermilk, alternately. Dissolve soda in vinegar and add last. Add vanilla. Bake in moderate oven in two squares cake pans for 20-30 minutes.

#### MILK CHOCOLATE ICING FOR CHOCOLATE CAKE

1 box confectioner's sugar	1 ½ cakes unsweetened chocolate, melted
½ stick butter	

Mix well. Add enough cream to make desired consistency to spread on cake.

Mrs. George T. Johnson - Salem Club

#### POUND CAKE

(This is half the recipe)

1 cup butter	2 cups flour
1 ½ cups sugar	½ teaspoon mace
2 tablespoons milk	1 teaspoon salt
5 eggs	1 teaspoon vanilla

Cream butter and sugar; add milk. Mix well. Add eggs, one at a time, beating after each addition. Sift flour, mace, and salt. Add to creamed mixture. Add vanilla. Bake in a greased tube pan at 325 degrees for 1 hour.

Lela Brown - Salem Club

#### FEATHERY FUDGE CAKE

2/3 cup butter or margarine	½ teaspoon salt
1 ¾ cups sugar	2 ½ cups sifted flour
2 eggs	1 ¼ teaspoons soda
1 teaspoon vanilla	1 ¼ cups ice water
1 (1 oz.) squares unsweetened chocolate, melted	

Cream together, butter, sugar, eggs and vanilla till fluffy. Blend in cooled chocolate. Sift together flour, and salt. Add to creamed mixture alternately with ice water, beating well after each addition. Bake 350 degrees 30 to 35 minutes.

#### FILLING FOR FEATHERY FUDGE CAKE

1 cup milk	1 ½ tablespoons flour
½ cup dates, chopped	1 beaten egg
¼ cup sugar	½ cup nuts

1 tablespoon vanilla

Heat milk in double boiler with dates. Combine sugar and flour and add beaten egg. Add this slowly to milk and dates. Cook until thick; let cool and add vanilla and nuts.

Mrs. Goodwin Harding - Silver Point Club

#### RED VELVET CAKE

½ cup butter	2 whole eggs
2 heaping tablespoons cocoa	2 ¼ cups cake flour
½ teaspoon salt	1 tablespoon white vinegar
1 ½ cups sugar	2 oz. red food coloring (1/4 cup)
1 cup buttermilk	1 teaspoon vanilla
1 teaspoon soda	

Cream shortening with sugar and add eggs. Make a paste of food coloring and cocoa. Add to the creamed mixture. Add alternately buttermilk with sifted flour and salt. Then add the vanilla. Add soda to vinegar. Hold over the bowl as it foams. Then add the soda and vinegar, blending instead of beating. Bake 20 to 30 minutes in two 8-inch greased and floured pans at 350 degrees. Cool on racks. Split each layer into two layers. Frost with the following frosting.

#### FROSTING FOR RED VELVET CAKE

3 tablespoons flour	1 cup butter or margarine
1 cup sugar	1 cup milk
1 teaspoon vanilla	

Blend flour in a little bit of cold milk, then cook, stirring constantly until very thick. Cool. Cream sugar and vanilla until very light and fluffy. Add to first mixture. Mix until well blended like whipped cream. Frost between 4 layers and top and sides.

Mrs. Winnell Stewart - Sycamore Club

#### POUND CAKE

3 cups sugar	3 cups plain flour
5 eggs	½ teaspoon baking powder
1 stick butter	1 teaspoon vanilla
½ cup Crisco	1 cup milk

Cream butter and sugar. Add eggs one at a time, beating well. Add milk alternating with flour. Place cake in tube pan. Bake 1 hour and 15 minutes in 350 degree oven. Start in cold oven.

Mrs. Lillian Lee - Salem Club

#### POUND CAKE

3 sticks margarine	1 box confectioner's sugar
6 eggs	1 teaspoon lemon favoring or 1 teaspoon orange favoring
3 cups cake flour	

Cream the butter and sugar. Add 1 egg and ½ cup flour. Beat well, then add 1 egg and ½ cup flour at a time and beat well until the 6 eggs are used. Pour in large stemmed pan. Bake at 325 degrees for 1 hour.

Mrs. Lola Bell McCormick - Young Homemakers Club

Mrs. Orville Howell - Boiling Springs Club  
Mrs. Enloe Speck - Algood Club

#### POUND CAKE

3 sticks softened margarine	3 cups all purpose flour
6 eggs	1 teaspoon lemon juice
1 box powdered sugar	1 teaspoon vanilla

Cream margarine and sugar. Add eggs one at a time and beat well. Stir in flour and flavoring. Pour into 9 or 10 inch tube pan and bake one hour in 300 degree oven. Good for freezing.

Mrs. Willis Buck - Whitson Chapel Club  
Mrs. Lillian Storie - Salem Club  
Mrs. B. D. Roberson - Holladay Club  
Mrs. Jean Luke - Suburban Club

#### POUND CAKE

1 box powdered sugar	2 teaspoon vanilla
1 ½ cups butter or oleo	1 teaspoon salt
6 whole eggs	Almond extract (optional)
3 cups cake flour, or	
6 tablespoons less if using plain flour	

Cream together sugar and Crisco. Add eggs, one at a time, blending well after each addition. Add flour gradually. Pour into stem cake pan. Bake for 2 hours at 300 degrees.

Mrs. Campbell Lee - Salem Club

#### STANDARD CAKE

1 cup butter	1 teaspoon salt
1 ½ cups sweet milk	3 teaspoons baking powder
2 cups sugar	2 teaspoons flavoring
3 cups flour	4 egg yolks

Cream butter and sugar; add eggs and milk; then dry ingredients. Mix well. Bake 30 minutes at 350 degrees.

Mrs. Vernie Bohannon - Salem Club

#### LEMON CAKE

1 box Duncan Hines lemon cake mix	1 box lemon jello, dry
¾ cup Mazola oil	1 tablespoon lemon extract
¾ cup apricot nectar	4 eggs, separated

Empty cake mix in large electric mixer bowl; add and blend in the next 4 ingredients, using medium speed. Add egg yolks one at a time, beating after each addition. Fold in stiffly beaten egg whites. Bake in greased 10 inch tube pan at 325 degrees for one hour and 10 minutes. Cool in pan on a rack for 10 minutes, then turn out on rack to cool. Serve un-iced or with lemon custard sauce. (Freezes very well.)

Mrs. Irl Bullock - Bohannon Club

#### YELLOW CAKE

2 cups sugar                      3 cups plain flour  
1 cup butter                      3 teaspoons baking powder  
1 cup sweet milk                1 teaspoon vanilla  
6 well beaten eggs

Cream butter and sugar; add milk and flour in which the baking powder has been sifted. Add vanilla and beaten eggs. Beat well for 2 or 3 minutes. Bake in oven 300 or 325 degrees for about 45 to 55 minutes. Can be baked in a tube cake pan or baked as a layer cake. Use any desired icing.

Mrs. Clay Farmer - Vaden Club

#### YELLOW CAKE

1 cup butter                      3 cups flour  
2 cups sugar                      3 teaspoons baking powder  
4 eggs                              ½ teaspoon salt  
1 cup milk                         1 teaspoon vanilla

Cream butter and sugar. Add eggs, one at a time. Add vanilla. Sift flour, salt and baking powder. Add flour and milk alternately. Bake at 350 degrees.

Mrs. Sam D. Poteet - Algood Club

#### YELLOW LOAF CAKE

2 sticks butter                 6 eggs  
2 cups sugar                    1 teaspoon vanilla  
2 cups all-purpose flour

Cream butter and sugar. Add eggs, one at a time, mixing in a part of the flour after each egg until all are used. Add vanilla. Bake at 300 degrees.

Mrs. Maniza Huddleston - Salem Club

#### YELLOW CAKE

1 box yellow cake mix        ½ cup Wesson oil  
1 box lemon jello              ¾ cup water  
4 whole eggs

Mix together all ingredients except water. Beat well. Add ¾ cup water. Beat well. Bake in oven 375 degrees for 25 minutes.

Mrs. E. C. Maddux - Buffalo Valley Club

#### SILVER CAKE

2 cups sugar                      6 egg whites  
1 cup Crisco                      1 teaspoon lemon extract  
½ teaspoon soda                1 cup buttermilk  
2 teaspoons baking powder    ½ teaspoon salt

Cream shortening and sugar until fluffy. Sift flour, salt, baking powder and soda three times. Add alternately with buttermilk and flavoring to the creamed mixture. Fold in the stiffly beaten egg whites. Bake in 3 layers in a moderate oven 350 degrees. Frost with chocolate frosting.

Mrs. Homer Paul - Salem Club

#### WHITE CAKE

8 eggs	¾ cup sweet milk
3 cups flour	1 cup butter
3 teaspoons baking powder	2 cups sugar

Cream sugar and butter. Add flour and milk, a little at a time. Add beaten egg whites and flavoring.

Mrs. Beecher Wallace - Silver Point Club

#### GOLD AND WHITE ANGEL CAKE

White part:

½ cup cake flour	½ teaspoon cream of tartar
6 egg whites	¾ cups sugar
½ teaspoon salt	½ teaspoon vanilla

Sift flour, sugar and baking powder together. Add water and lemon juice. Lastly, fold in egg yolks that have been well beaten. Pour in cake pan that has been greased and floured. Bake in 350 degree oven for 50 minutes. This makes two separate cakes.

Mrs. Harold Hassler - Young Homemakers Club

#### DAGMAR'S WHITE CAKE

Cream together 2/3 cup butter and 2 cups sugar until light and fluffy. Add 2 teaspoon vanilla flavoring. Blend thoroughly. Add 2 tablespoons boiling water. Beat one minute.

Sift 3 ½ cups flour and ½ teaspoon salt together four times. Add alternately with 1 ½ cups cold water to butter mixture, beating well after each addition. Sift beaten egg whites. Pour into 3 well oiled or wax paper-lined 8-inch pans and bake at 350 degrees for 30 minutes until done.

Mrs. Paul G. Brewster - Algood Club

#### ANGEL FOOD CAKE

3 egg whites (pinch of salt)	¼ teaspoon flavoring
1 ½ cups sugar	2 teaspoons cream of tartar
1 teaspoon vanilla	1 cup flour (sifted 5 times)

Beat eggs until stiff, but add cream of tartar and salt in bubbly stage. Add vanilla and almond.

Fold in sugar in small amounts. Fold in flour, too. Bake at 350 degrees for 1 hour or pretty brown; if iced, the divinity candy recipe is good to use.

Edna Hill - Salem Club

#### ANGLE CAKE

1 cup sifted pastry flour	¾ teaspoon salt
1 ½ cups sugar	2 teaspoons cream of tartar
1 ¾ cups egg whites	1 teaspoon vanilla

Sift sugar once. Add ½ cup sugar to the flour and sift together three times. Beat egg whites until frothy. Add cream of tartar and salt and continue beating until eggs are stiff enough to hold shape. Add the sugar gradually, beating thoroughly after each addition. Fold in flour with a whip beater, folding in about ¼ at a time. When all flour is in, fold a few additional times. Pour into a large angel food pan. Bake one hour, the first 30 minutes at 325 degrees. Finish baking at 350 degrees, or slower depending on the oven.

Mrs. T. D. Alcorn - Buffalo Valley Club

## CANDIES

### JUST RIGHT TAFFY

½ cup water	1 tablespoon butter
½ cup corn syrup	1 teaspoon vanilla
2 cups sugar	soda (pinch)
2 tablespoons vinegar	

Boil water, syrup and sugar until a little thick. Add vinegar. When it forms a medium ball in cold water remove from fire and add vanilla. Pour in buttered plate, cool slowly, and pull with buttered fingers.

Mrs. Herbert Murphy - Young Homemakers Club

### DIVINITY FUDGE

2 ½ cups granulated sugar	2 egg whites
2/3 cup white syrup	1 cup chopped nuts
½ cup water	½ teaspoon vanilla
¼ teaspoon salt	

Combine sugar, syrup, water and salt in saucepan over low heat. Stir constantly until sugar is dissolved. Continue cooking until 265 degrees or until a little of the mixture dripped in cold water forms a hard, almost brittle ball. Remove from heat. Pour over stiffly beaten egg whites while continuing to beat until mixture loses its gloss and a small amount dropped from spoon will hold its shape. Add nuts and vanilla and pour into a greased or oiled pan 9x9x2. When cool cut into squares.

Mrs. Winnell Stewart - Sycamore Club

### SEA FOAM CANDY

3 cups sugar	½ cup water
2 teaspoons vinegar	2 egg whites (stiffly beaten)

Boil until harden in cold water. Pour over whites of 2 eggs stiffly beaten. Beat until hard enough to put in spoonfuls on buttered dish.

Mrs. Beta Lee - Silver Point Club

### DIVINITY

2 egg whites, beaten very stiff	½ cup water
3 cups sugar	Flavoring to suit taste
1 cup karo, or other white syrup	

Cook syrup, water, and sugar until it threads nicely. Pour into beaten egg whites very slowly beating rapidly. When quite stiff, drop onto buttered platter, working rapidly. Let set in refrigerator for several hours.

Mrs. Clara Lewis - Holladay Club

#### DIVINITY CANDY

1 ½ cups sugar  
½ cup syrup (white karo)  
½ cup water

2 egg whites  
1 teaspoon vanilla

Put sugar, water and syrup together and boil slowly until it spins a thread. Beat egg whites until stiff. Pour ½ of boiling syrup in slowly. Set other half back and let boil up again or forms a bit that will click on side of cup after having been in cold water. Beat. Add vanilla.

I usually drop about 1/3 from teaspoon and fork and put candied fruit. Then color 1/3 and put nuts on. The last in bowl, now add 2 tablespoons of peanut butter and drop. Make about 30 pieces.

Mrs. Edna Hill - Salem Club

#### FIVE-POUND LOAF CHOCOLATE CANDY

6 cups sugar  
1 pint Karo, or other clear syrup  
2 cups whole milk, or 1 large  
And 1 small can Pet milk

2 heaping tablespoons cocoa  
½ lb. butter  
1 lb. nuts (optional)

Stir all ingredients together thoroughly and cook rapidly until it forms a firm ball when dropped in cold water. Remove from heat and beat until quite stiff. Mold in buttered pan. Mark in squares.

Mrs. L. H. Carr - Holladay Club

#### SNOWBALL FUDGE

1 2/3 cups sugar  
1 small can evaporated milk  
½ teaspoon tiny marshmallows

1 cup semi-sweet chocolate chips  
1 teaspoon vanilla  
½ cup nuts (chopped)

Blend sugar, milk, and salt in medium sized saucepan. Heat to boiling points; boil 5 minutes; stirring constantly. Remove from heat. Stir in half the marshmallows (about 1 ½ cups) chocolate, and vanilla. Stir until ingredients are melted in hot mixture and well blended.

Pout into buttered square pan 8x8x2". Sprinkle remaining marshmallows and nuts on top and swirl lightly into candy. (Marshmallows should not melt completely).

Chill - Cut in squares when firm.

Verlie Irvin - Young Homemakers Club

#### FUDGE CANDY

2 cups sugar  
2 tablespoons cocoa  
1 cup milk

3 tablespoons white syrup  
1 teaspoon vanilla  
1 cup nuts meats

Mix sugar and cocoa, add milk and syrup; cook until soft ball is formed when dropped in water. Let cool; add flavoring, beat and add nuts.

Mrs. Birch McCormick - Suburban Club

#### BUTTERMILK FUDGE

2 cups sugar                      2 tablespoons white Karo  
1 cup buttermilk                1 teaspoon vanilla  
1 teaspoon soda                 1 cup nuts (chopped)  
1/8 pound butter

Mix soda and buttermilk; add to sugar, butter, salt, and Karo. Cook (stirring) until a few drops form a firm ball when dropped into cold water. Remove from heat and cool at room temperature without stirring. Add vanilla and nuts and beat until candy holds shape. Drop rapidly from a spoon on a wax paper.

Lucille Fouts - young Homemakers Club

#### CHOCOLAGTE FUDGE

3 packages of semi-sweet        1/2 pound margarine  
Chocolate chips                 1 large can of pet milk  
1 pint marshmallow cream      Add nuts and flavoring to taste  
5 cups sugar

Empty marshmallow cream and the chocolate chips together in mixing bowl. Combine milk, margarine, and sugar, let boil 8 minutes. After it starts to boil mix with the first mixture and add nuts, flavoring to taste. Makes 5 pounds.

Sylvia Wright - Young Homemakers Club

#### CHOCOLATE FUDGE

4 cups sugar                      2 squares baker's chocolate  
3/4 cup Karo syrup                vanilla  
1 cup evaporated milk (undiluted)    nuts may be added  
3/4 stick of butter (cooked in)

Cook all ingredients together slowly, until forms soft ball when tried in cold water. Beat until thick. Add nuts and pour on buttered dish or dip by spoonfuls. This candy can be made in a few minutes.

Mrs. T. D. Alcorn - Buffalo Valley Club

#### COCOA FUDGE

2/3 cup cocoa                      3 cups sugar  
1 1/2 cups milk                    1/4 teaspoon salt  
1 teaspoon vanilla                4 tablespoons butter

Mix cocoa, sugar and salt. Add milk; boil until forms a soft ball when dropped in cold cold water. Remove from heat. Add butter and vanilla; beat until creamy and thick. Pour on a buttered pan.

Mrs. Flem Garrett - Bohannon Club

## CANNING

#### APPLE MINCE MEAT

2 lbs. apples, pared and chopped    1 tablespoon cinnamon





Combine vinegar, water, and sugar. Bring to boil. Add cinnamon and cloves. Drop peaches in hot syrup and heat for five minutes more, or until peaches are hot through. Remove peaches from syrup and pack in jars. Add 10-12 more peaches to syrup and heat same as first peaches. Place these in jars. Reheat remaining syrup to boiling. Pour over peaches to fill jars. Seal. Store for several weeks before using.

Mrs. A. D. Ferguson - Boiling Springs Club

#### APPLE BUTTER

Peel and slice thin, 1 peck apples	1 teaspoon cinnamon
3 cups sugar	1 teaspoon nutmeg
½ cup apple cider vinegar	More spice if desired

Alternate layer of apples and layer of sugar, having one cup of sugar over top layer of apples. Let stand over night. Next morning, pour vinegar over top and heat to boiling point, turn heat to simmer and cook 4 hours. Do not stir. Add spices and mash with potato masher. Continue to simmer for 1 hour, stirring occasionally.

Lola Bell McCormick - Young Homemakers Club

#### NINE DAY SWEET PICKLES

½ bushel, 3 inch cucumbers	4 level tablespoons powdered alum
5 lbs. salt	grape leaves if desired
2 gallons white vinegar or	white sugar
Pure apple vinegar	3 ounces of mixing pickling spices

First Day: Place washed cucumbers in crock or churn. Add 2 ½ pounds salt and cover with water.

Second Day: Drain off water. Pour on fresh water. Add 1 ¼ pounds salt.

Third Day: Drain off water. Pour on fresh water. Add remaining 1 ¼ pounds salt.

Fourth Day to Sixth Day: Every day drain off water and add fresh water.

Seventh Day: Drain off water and prick blossom end of pickle. Into kettle put vinegar solution made with 1 part vinegar to 3 parts of alum and grape leaves. Cover pickles with this solution and simmer 1 ½ hours. Return pickle and liquid to crock. Let stand overnight.

Eighth Day: Drain off liquid and weigh pickles. To every 7 pounds of pickles, allow 3 pounds sugar, spices and remaining vinegar. Boil liquid for 5 minutes, pour boiling liquid over pickles and let stand overnight.

Ninth Day: Drain off spiced vinegar. Bring to boil. Pour over pickles and let stand until cold. Pack cold into sterilized jars. Seal.

Mrs. Roley Bullington - Bohannon Club

#### PICKLED OKRA

Select small firm pods of okra. Pack in jars, leaving part of the stem. Add to each jar:

1 teaspoon dill seed	1 small hot pepper
1 garlic button	

Bring to boil, ½ gallon vinegar and 1 cup salt. Pour over okra and seal. Let stand 6 weeks before using.

Mrs. Walter Murphy - Algood Club

Mrs. Clara Lewis - Holladay Club

#### BEET PICKLE

2 cups vinegar	2 cups sugar
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2 cups water                      mix and heat

After beets are cooked and peeled, drop in vinegar solution and cook gently 15 minutes. Can

Mrs. Virgil Timothy Denny - Buffalo Valley Club

#### 'HAZEL'S' CUCUMBER PICKLES

To 1 gallon of cucumbers, put 1 cup salt and enough water to make a brine to cover cucumbers. Let stand in this brine 1 week. Then drain off brine and pour boiling water over them for three mornings. On the second morning, slice cucumbers; third morning add 2 tablespoons pulverized alum; fourth morning drain water off. Bring to a boil 5 cups sugar, 5 cups vinegar and 2 tablespoons pickling spice (tied in cheese cloth).

Reheat vinegar mixture for 3 days. Can the third day and cover cucumbers with vinegar.

Mrs. T. D. Alcorn - Buffalo Valley Club

#### BREAD AND BUTTER PICKLES

6 qts. Unpeeled sliced cucumbers	6 cups vinegar
1 qt. onions, chopped or sliced	1 tablespoon tumeric
9 cups water	1 teaspoon mustard seed
1 cup salt	1 teaspoon celery seed

Put cucumbers and onions in large stone jar. Combine water and salt and pour over vegetables. Let stand 3 hours. Drain well. Combine remaining ingredients and bring to a boil. Add cucumbers and onions. Remove from heat and stir until cucumbers are hot through. Put into hot sterile jars and seal.

Mrs. L. H. Carr - Holladay Club

#### LIME PICKLES

7 lbs. cucumbers, cut paper thin      2 gallons water in open container  
2 cups lime  
Let above stand twenty-four (24) hours

Make a solution of:

2 quarts vinegar	1 tablespoon mustard seed
9 cups sugar	1 tablespoon celery seed
1 tablespoon salt	mace and cinnamon bark to taste

Soak in this solution overnight. Boil 45 minutes and seal. (Makes 20 ½ pints.)

Emma D. Wade - Salem Club

#### BREAD AND BUTTER PICKLES

1 gallon cucumbers (small)	2 green sweet peppers
8 onions	½ salt

Slice cucumbers, onions and peppers paper thin. Add salt and cover with ice for three hours. Drain.

SAUCE:

2 cups sugar	1 ½ tablespoons tumeric
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3 cups vinegar  
1 tablespoon mustard seed

½ teaspoon cloves

Boil sauce 5 minutes. Pour over vegetables. Bring to a boil and pour in sterilized jars and seal.

Mrs. Dora Anderson - Sycamore Club  
Mrs. Larry Gentry - Salem Club

#### VIRGINIA CHUNK SWEET PICKLES

2 gallons of cucumbers. Make a brine of a proportion of 2 cups salt to one gallon water. Boil and pour over pickles boiling hot. Let stand one week. Drain and cut into chunks or crosswise. For the next 3 mornings make a boiling hot solution of one gallon of water and one tablespoon powdered alum and pour over pickles. Make this fresh hot bath for three mornings. Be sure cucumbers are covered with liquid in each case.

One the fourth morning, heat:

6 cups vinegar  
5 cups sugar

1/3 cups pickling spices  
1 tablespoon celery seed

Bring to a boiling point and pour over pickles. On the fifth morning, drain this liquid off and add 2 cups more vinegar. Heat again to boiling point and pour over pickles.

On the sixth morning, drain the liquid, add 1 cup sugar, heat, pack into sterilized jars, pour into liquid and seal while hot. Takes 14 days in all.

Mrs. Kate Myers - Algood Club

#### MA FERGUSON'S SLIPPERY JACKS (Made from rip cucumbers)

½ bushel ripe cucumbers  
½ gallon cider vinegar  
2 lbs. sugar

6 sticks cinnamon

2 tablespoons mustard seed

Peel cucumbers and cut into strips. Cover with water. Add 1 tablespoon salt and let stand over night. Bring to a boil ½ gallon cider vinegar, 2 pounds sugar, 6 sticks cinnamon and 2 tablespoons mustard seed. Boil 5 minutes. Take out cinnamon. Squeeze out cucumbers and put in vinegar. Boil until glassy or transparent in each jar, place 1 teaspoon mustard seed. Pack with cucumbers and then fill jars with vinegar to ½ inch of top of jar. Seal.

Mrs. A. D. Ferguson - Boiling Springs Club

#### UNCOOKED MIXED PICKLES

½ sweet peppers (6 red and 6 green)  
3 hot peppers  
4 onions  
1 large head cabbage  
3 cups sugar

1 quart vinegar

3 tablespoons salt

4 teaspoons mustard seed

2 tablespoons celery seed

Mix well and can cold.

Mrs. Nell Holladay - Sycamore Club

#### BREAD AND BUTTER PICKLES

5 medium cucumbers	1 cup water
3 medium onions	½ teaspoons mustard seed
¼ cup salt	¾ cup sugar
1 cup vinegar	½ teaspoon ginger
½ teaspoon celery seed	¼ teaspoon tumeric

Wash cucumbers and cut into slices. Peel and slice onions. Combine onions and cucumbers. Add salt. Let stand 2 hours. Drain.

Heat vinegar, water, celery seed, mustard seed, sugar, ginger and tumeric to boiling. Add cucumbers and onions. Boil slowly until tender. Pack with hot in freshly sterilized jars.

Mrs. Paul Brewster - Algood Club

#### GREEN-RIP TOMATO RELISH

2 cups chopped green tomatoes	1 teaspoon celery seed
2 cups chopped ripe tomatoes	1 teaspoon dry mustard
2 cups chopped cucumbers	2 teaspoon salt
2 cups chopped onions	1 teaspoon oregano
3 or 4 bell peppers	½ teaspoon curry powder

Tie all dry ingredients in bag. Combine all ingredients in large kettle. Cook stirring constantly until thick. Place in sterile jars and seal.

Mrs. Ernest Jones - Silver Point Club

#### CHILI SAUCE

1 gal. chopped peeled tomatoes	½ teaspoon allspice
6 onions, sliced thin	½ teaspoon ground cloves
3 green sweet peppers, chopped	½ teaspoon nutmeg
1 cup brown sugar	1/8 teaspoon cayenne pepper
1 ½ cups white sugar	(more if desired)
1 cup chopped celery	Black pepper to taste
2 ½ cups vinegar	

Combine all ingredients and cook in enameled or aluminum pan over medium heat for 30 minutes. Stir often. Cook over heat for 30 minutes longer, or until sauce is fairly thick. Seal in hot sterile jars. Makes 4 pints.

Mrs. Clay Farmer - Vaden Club

#### CHOW CHOW

4 quarts green tomatoes	1 quart vinegar
¼ cup salt	1 cup brown or white sugar
6 small onions	½ teaspoon ground allspice
1 pint cucumbers	1 tablespoon dry mustard
1 bunch celery	

Chop tomatoes and mix with salt. Let stand over night. Next morning drain tomatoes and add onions, cucumbers, pepper, and celery, (chopped fine), vinegar, sugar and spices. Cook mixture until vegetables are tender and clear, stirring well. Pack in clean sterilized jars and seal. Makes a bout 5 quarts chow chow.

Mrs. Hubert Lafever - Silver Point Club

#### UNCOOKED RELISH

Grind coarsely:

12 carrots	12 red sweet pepper
12 green sweet peppers	12 hot peppers
12 onions	medium head of cabbage

Mix the above chopped vegetables and sprinkle with  $\frac{1}{2}$  cup of salt. Let stand 1 hour.

Sauce:

3 quarts apple vinegar	6 cups sugar
1 tablespoon white mustard seed	1 tablespoon celery seed

Mix these ingredients and let sugar dissolve. Add to the squeezed out vegetables. Fill sterilized jars and seal.

Mrs. Dora Anderson - Sycamore Club

#### PEPPER RELISH

12 red peppers	2 cups vinegar
12 green peppers	2 cups sugar
12 large onions	3 tablespoons salt

Chop or grind peppers and onions. Cover with boiling water and let stand 5 or 4 minutes. Pour into hot sterilized jars and seal.

Mrs. Pearl Clark - Algood Club

#### GREEN TOMATO PICKLES

1 peck green tomatoes	1 pkg. mixed spices
12 large onions	3 lbs. sugar
6 red sweet peppers	3 pts. vinegar
1 cup medium warm or hot peppers	

Wash and slice tomatoes. Skin, wash and slice onions. Place in crock with alternate layers of salt and let stand over night. The following morning place in colander and rise with cold water.

Tie spices in a cheesecloth square and put into a kettle with vinegar and sugar. Bring to a boil. Add chopped tomatoes, onions, and peppers. Celery seed may be added, if desired. Cook until tender. While hot, fill cans and seal.

Ms. Goodwin Harding - Silver Point Club

#### GREEN TOMATO RELISH

12 green tomatoes	1 red pepper
1 cup sugar	4 large onions
1 green pepper	2 cups vinegar
1 tablespoon celery seed	1 tablespoon mustard seed
1 tablespoon salt	

Wash vegetables. Run through food chopper. Squeeze our excess juice. Put in enamel kettle. Bring to a boil. Cook for 30 minutes. Seal in pint jars.

Mrs. John McHenry - Sycamore Club

#### FRESH TOMATO RELISH

1 cup diced tomatoes                      1 small green mango pepper, diced  
1 medium or small onion, diced      salt to taste  
1 small red hot pepper, diced

Sprinkle 2 teaspoons sugar over all and add vinegar to taste.

Mrs. Paul G. Brewster - Algood Club

#### PEAR RELISH

1 peck pears                                  ½ medium onions  
6 red sweet peppers                      4 hot peppers  
6 green sweet peppers

Grind together and add 3 tablespoons salt. Drain for 3 hours. Mix and bring to boil the following ingredients:

1 quart vinegar                              1 tablespoon celery seed  
3 cups sugar                                  1 tablespoon tumeric  
1 tablespoon mustard seed

Add pear mixture. Boil ten minutes and seal in sterilized jars.

Mrs. Dora Anderson - Salem Club

#### PEAR RELISH

1 gallon pears                                4 or 5 hot peppers  
½ gallon onions                              1 cup salt  
14 sweet peppers, part red

Grind pears, onions, and peppers on food chopper. Add salt. Let stand 1 hour. Pour into bag and drain well.

Add:

5 cups sugar                                  2 teaspoons tumeric  
2 teaspoons mustard seed      ½ cup water  
7 cups vinegar

Cook 10-15 minutes. Stir well. Pack in cans and seal.

Mrs. Paul Sevier - Young Homemakers Club

#### PEAR HONEY

11 lbs. ground pears                        1 lb. grated or shredded coconut  
6 lbs. sugar (13 cups)                      2 oranges, ground rind and all  
1 large can crushed pineapple      (remove seeds before grinding)

Cook to thick consistency. Pack in sterilized jars.

Maurine Cassetty - Home Demonstration Agent

## CASSEROLES

### TUNA CURRY CASSEROLE

1 large can tuna	¼ cup chopped onions
1 can mushroom soup	¼ cup chopped green pepper
1 cup milk	¾ teaspoon curry powder
2 cups cooked elbow macaroni	¼ teaspoon oregano

Combine ingredients in casserole.

Bake in moderate oven 350 degrees for 30-35 minutes. Garnish with strips of green pepper and slices of boiled eggs. Serves 6.

Mrs. Harold Hassler - Young Homemakers Club

### CHICKEN SPAGHETTI

1 hen (about 4 lbs.)	2 large stalks celery
1 small bell pepper	2 medium onions
2 pimientos	1 medium size can mushrooms
½ lb. strong cheese	1 pkg. spaghetti (7 or 8 oz.)

Boil hen until tender. Cool and cut from bones in medium pieces. Chop celery, pepper, and onions and cook until tender in chicken broth. Add chopped pimiento, mushrooms, and grated cheese to the above mixture. Add the spaghetti (which has been cooked in boiling, salted water.) Mix well and put in oven to heat through. Freezes well.

Mrs. Hoke White - Young Homemakers Club

### TUNA FISH AND NOODLE CASSEROLE

1 can Tuna	1 can mushroom soup
1 pkg. Quaker Medium Ribbon egg noodles	1 small onion, minced
1/3 lb. American cheese, grated	1 small green pepper (optional)

Cook noodles in salted boiling water 10 minutes. Drain. Cook onion and peppers in butter until tender. Add to noodles. Add soup, diluted with ½ cup water. Flake tuna in large pieces and fold into noodles.

Pour half mixture into buttered casserole; cover with layer of cheese, following with second layer of noodles, topping with remaining cheese. Place in oven until slightly browned. Serve hot. Good meat substitute. Serves hot. Good meat substitute. Serves about 8.

Mary Frances Carter - Salem Club

### TUNA-VEGETABLE CASSEROLE

1 ½ cups cubed carrots	1 can peas (large sieve)
1 ½ cups cubed potatoes	1 can mushroom soup
1 family-size can tuna	salt to taste



½ cups chopped onions

Cook carrots and onions in liquid from peas. When fairly tender, add potatoes and cook until all are tender. Add peas. Place alternate layers of vegetable mixture, tuna, and soup in buttered baking dish. Top with buttered bread crumbs, and bake in fairly hot oven until thoroughly heated and browned on top.

Mrs. Laura Clark - Algood Club

#### TUNA CASSEROLE

1 cup cream of mushroom soup	2 cups crushed potato chips
1 cup milk	½ teaspoon pepper
1 can white tuna	1 tablespoon grated onion
½ teaspoon Worcestershire sauce	paprika

Pour mushroom soup into large bowl, add milk and 1 cup of the potato chips, onion, tuna, pepper and sauce. Mix well. Pour into greased casserole. Sprinkle on remaining potato chips over the top. Sprinkle with paprika. Bake in 450 degree oven for 30 minutes. Serves 8.

Mrs. Walter Anderson - Sycamore Club

#### CHEESE-GRITS CASSEROLE

Cook:

1 cup grits	4 cups water
1 teaspoon salt	

Then beat 2 eggs and add milk to make 1 cup. Add butter and 4 oz. cheese. Mix well and add to cooked grits. Bake 45 minutes in 350 degree oven.

Mrs. Dimple Mahler - Suburban Club

#### MACARONI-MUSHROOM CASSEROLE

1 cap Cream of Chicken soup	1 ½ cups grated cheddar cheese
½ cup milk	2 pimientos, cut in strips
1 small onion, grated	1 pkg. elbow macaroni

Heat soup, milk, and onion, stir in mushrooms and liquid, cheese and macaroni. Season to taste with salt and pepper. Bake in buttered baking dish at 325 degrees for about 40 minutes.

Mrs. Goodwin Harding - Silver Point Club

#### TUNA CASSEROLE

Use the desired amount of egg noodles and cook in boiling salted water until tender. Place in buttered baking dish. Add 1 can of tuna. Salt and pepper to taste. Beat two eggs well and add enough water to fill one measuring cup. Pour egg mixture over the noodles and tuna and mix. Bake until browned. If too dry, more water may be added.

Mrs. Jeff Warren - Vaden Club

#### MACARONI SALAD

Cook desired amount of macaroni as directed on package. Drain. Add: ¼ teaspoon minced onion, desired amount of chopped red and green pepper, and two diced hard-boiled eggs, reserving one yolk, salt and

pepper to taste. Mix with enough salad dressing to moisten and season. Sprinkle with the remaining egg yolk, crumbled.

#### ONE DISH SPAGHETTI

1 lb. ground beef	1 cup spaghetti (uncooked)
3 ½ cups cooked tomatoes	½ cup catsup
1/3 cup chopped onions	1/3 cup chopped sweet green pepper
2 teaspoon salt	pepper

Brown beef lightly over moderate heat.

Add other ingredients. Mix well. Cover and cook over high heat about 5 minutes. Reduce heat and simmer about 30 minutes or until spaghetti is tender. Stir occasionally. Serve immediately.

Mrs. Lorne Crossman - Sycamore Club

#### ALL-AT-ONE SPAGHETTI

1 tablespoon cooking oil	1 large onion, chopped
½ lb. ground beef	1 ½ teaspoons salt
2 cans tomato sauce	pepper
½ of 8-oz pkg. spaghetti (uncooked)	1 ½ cups water
	grated cheese

Cook onion in oil until tender. Crumble beef in onions; sprinkle with salt and pepper. Cook until beef has lost red color. Add tomato sauce and bring to a boil. Break spaghetti in halves. Add a little at a time, to beef mixture. Stir well when oil is added. Cover tightly and simmer 20-30 minutes. Stir once toward end of cooking. Serve with grated cheese on top. Makes 3 or 4 servings.

Mrs. John W. Pointer - Salem Club

#### BAKED SQUASH

4 medium round squash	½ cup rich milk
1 small onion, chopped	6 crackers
2 eggs	

Grated cheese, cracker crumbs broken in pieces. Cook squash and onion in small amount of salted water. Drain well; mash and add butter, pepper to taste, cracker crumbs and cheese. Bake in 450 degree oven until toasted. Eggplant may be used instead of squash.

Mrs. Frances Carter - Salem Club

#### SQUASH CASSEROLE

Select tender yellow squash. Prepare and cook enough in a small amount of salted water to provide 2 cups.

½ can cream of mushroom soup	salt
2 hard-boiled eggs, sliced	pepper
3 tablespoons butter, melted	bread crumbs, about ¾ cup

Combine cooked squash, eggs and butter. Add salt and pepper to taste. Mix gently and pour into greased baking dish. Top with bread crumbs and bake in 350 degree oven until bubbly and brown on top. Makes about six servings.

Mrs. Clarence Whitaker - Boiling Springs Club

#### SQUASH SOUFFLE

Blend together 2 ½ or 3 cups of squash, 1 teaspoon minced onion, 1 cup rich thick white sauce, 2 eggs beaten separately, 1 tablespoon sugar, salt to taste and a dash of black pepper. Pour in a buttered baking dish. Bake for 30 minutes in a moderate oven until set.

Mrs. Campbell Lee - Salem Club

#### SQUASH CASSEROLE

1 pt. squash, cut-up, and Cooked until tender	cracker crumbs margarine
½ onion, chopped	1 can cream chicken soup
¼ cup chopped celery	black pepper (optional)
½ teaspoon salt	

Place squash, onion, celery, and cracker crumbs in layers in baking dish. Top with cracker crumbs; dot with margarine. Add soup. Bake 30 minutes.

Mrs. B. D. Roberson - Holladay Club

#### POTATOES PITTSBURGH

3 cups cubed cooked potatoes	2 cups cheese sauce (made with medium white sauce and grated cheese)
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Combine all ingredients. Put into greased casserole. Bake at 400 degrees until done.

#### LIMA BEAN CASSEROLE

2 cups cooked lima beans	1 cup grated cheese
1 ½ cups thick white sauce	½ cup pimiento (chopped)
1 tablespoon butter	1 cup bread crumbs
4 tablespoons tomato catsup	

Make sauce, add cheese, beans, catsup and pimientos. Pour into casserole. Put crumbs on top and dot with butter. Bake in moderate oven until brown. Serves 6 or 8.

Mrs. E. H. Maddux - Buffalo Valley Club

#### LIMA BEAN CREOLE CASSEROLE

1 package frozen lima beans, cooked as directed.

Mix:

1 can cream of mushroom soup	1 small can pimientos
1 ½ cups grated cheese	2 tablespoons catsup

Pour this mixture over lima beans and bake 10-15 minutes at 325 degrees.

Mrs. Charles Chaffin - Suburban Club

#### SCOTCH EGGS

3 hard boiled eggs	pepper
½ lb. ground beef	1 egg, beaten
1 tablespoon Worcestershire sauce	1 tablespoon water
1 tablespoon steak sauce	cracker meal
½ teaspoon salt	1 tablespoon ketchup

Mix beef, ketchup, sauces, salt and pepper. Wrap around egg. Dip into cracker meal and fry in hot fat.

Mrs. Dave Farley - Suburban Club

#### A BOILED DINNER

2 lbs. spare ribs	1 ½ cups canned or cooked snap beans and liquid
1 ½ cups hot water	salt
4 medium sized potatoes (pared and halved)	pepper

Brown spare ribs in fry pan without added fat. Add water and simmer 1 hour. Add potatoes to meat and cook until tender (about 25 minutes). Add beans and liquid the last ten minutes of cooking. Season with salt and pepper. Skim off excess fat.

Mrs. Flem Garrett - Bohannon Club

#### MEXICAN CHIL CARNE

3 large onions, ground	1 can tomato juice
2 lbs. ground beef	5 tablespoons chili powder
¼ lb. suet (optional, if beef is fat)	2 teaspoons flour
3 cloves garlic, ground	1 lb. pinto beans, cooked
3 large Idaho potatoes, ground	salt and pepper to taste

Put beef in large kettle. Add ground potatoes, garlic and onions. Add 1 quart cold water; stir until blended. Add juice and simmer for 1 hour. Add chili powder and beans. If not thick as desired, add flour mixed with small amount of water to thicken. This is good to reheat after freezing.

Mrs. Dave Farley - Suburban Club

#### MEAT CASSEROLE

2 tablespoons fat	5 oz. pkg. noodles or macaroni
2 lbs. ground beef	1 303 size can cream style corn
¼ cup chopped onions	¼ cup chopped olives
1 cup tomato soup, undiluted	1 cup grated cheese
1 ½ cups water	

Heat fat in frying pan. Add beef and onions; cook until beef changes color and onions softened. Add tomato soup, water and noodles. Cook about 15 minutes, stirring frequently. Add corn, olives and ½ cup cheese. Stir this mixture. Place in greased baking dish and top with remaining ½ cup grated cheese. Bake at 350 degrees for 45 minutes.

#### BARBECUED MEAT BALLS

1 lb. ground beef	1 egg
¾ cup rice krispies	1 teaspoon salt
¼ teaspoon pepper	1 tablespoon chopped onion

3 tablespoons brown sugar      ¼ cup catsup  
1/8 teaspoon nutmeg            1 tablespoon dry mustard

Combine meat, egg, cereal, salt, pepper and onion. Mix well. Mix together sugar, catsup, nutmeg and mustard. Add half to meat mixture. Shape into balls and put into muffin pan. Top with remaining sauce. Bake in a 400 degree oven for 30 minutes.

#### SWEDISH MEAT BALLS

1 lb. ground beef                    1/8 teaspoon ground cloves  
¼ cup chopped onions            1 egg  
1 teaspoon salt                    4 slices bread, dipped in water  
¼ teaspoon black pepper        and squeezed dry  
¼ teaspoon allspice

Combine beef, onion, salt and pepper, allspice and cloves. Add egg and bread crumbs. Mix well and shape into balls. Roll in flour and brown in small amount of fat. Remove balls from fat. Make a very thin gravy by adding 2 tablespoons flour, 1 cup water, and 1 cup milk to the drippings in the skillet. Replace meat balls. Cover and simmer very slowly for 20 minutes. Good with rice on a cold night.

Mrs. Owen Parks - Suburban Club

#### DINNER-IN-A-DISH

5 teaspoons fat                    2 cans corn  
1 medium onion, chopped        4 medium tomatoes, peeled and sliced  
2 green peppers, sliced         ½ cup dry bread crumbs  
1 lb. ground beef                 ¼ teaspoon pepper  
1 ½ teaspoons salt                2 eggs, well beaten

Cook onions and green peppers in 4 tablespoons fat for 3 minutes. Add meat and seasonings. Cook until meat changes color. Remove from heat. Stir in eggs and mix well. Place 1 cup corn in baking dish, then cover with ½ of the meat mixture, flowed by a layer of sliced tomatoes. Repeat. Cover with crumbs. Dot with remaining fat. Bake at 350 degrees for 45 minutes. Serves 4.

Mrs. A. C. Crowley - Salem Club

#### GREEN BEANS CASSEROLE

2 cans French cut green beans    1 can mushroom soup (cream)  
(No. 303) or 2 pkgs. frozen beans    canned or frozen French-fried onions  
2 tablespoons bacon drippings    almond slivers

Cook until tender (beans and drippings). Then in a casserole, alternate layers of beans with cream of mushroom soup, then sprinkle with almond slivers. Repeat layers again, top with French fried onions and almonds. Bake in moderate oven till brown and bubbly.

Mrs. Owen Parks - Suburban Club

#### SWEET-SOUR BARBECUE BEANS

4 1-lb. cans beans (1 lima, 1 kidney,  
1 wax, 1 green) drained            1/3 cup salad oil  
1 small onion (chopped)            2/3 cup vinegar (wine preferred)  
½ green pepper (chopped)         1 teaspoon salt  
¾ cup sugar                            ½ teaspoon black pepper

Heat vinegar, sugar, salad oil, salt and pepper and pour over beans. Toss lightly to mix. Refrigerate several hours before serving and serve cold. This will keep several days if refrigerated.

Mrs. T. D. Alcorn - Buffalo Valley Club

### BANA CROQUETTES

6 bananas                      1 ½ cups finely chopped or ground salted peanuts  
½ cup salad dressing  
2 tablespoon water

Combine salad dressing and water, stirring to mix thoroughly. Peel and halves each banana; roll each half in the salad dressing mixture; then roll in the salted peanuts, completely covering the bananas. Serve at once. Becomes soggy if let stand too long.

Mrs. Arthur Montgomery - Salem Club

### ASPARAGUS AU GRATIN

1 cup buttered bread crumbs              1 can chopped or whole asparagus (No. 2)  
1 ¾ cups white sauce                      ¼ cup slivered almonds  
1 cup grated cheddar cheese  
5 hard-boiled eggs

Add cheese to white sauce. Rub bottom of casserole with butter and sprinkle with buttered crumbs. Sprinkle with almonds. (Almonds may be omitted.) Bake 30 minutes in moderate oven 350 degrees.

Mrs. Ima Scott Hill - Boiling Springs Club

### ASPARUGUS CASSEROLE

1 large can asparagus tips              ½ lb. grated sharp cheese  
2 cups cracker crumbs                      1 can grated pecans  
½ cup butter                                  1 can mushroom soup

Grate cheese, mix well with crumbs. Add liquid from asparagus tips to mushroom soup. Put layer of crumbs with cheese in bottom of a well greased casserole, then layer of asparagus tips. Add butter. Sprinkle with crushed nuts. Cover with soup mixture. Add more butter. Continue this until ingredients are used. Be sure that there's a layer of cracker crumbs and cheese on top. Bake at 350 degrees for 20 minutes.

Mrs. Hoke White - Young Homemaker Club

Mrs. Gerry Cantrell - Suburban Club

## COOKIES

### SWEET MUFFINS

1 egg                      1 ½ teaspoons baking powder  
1 cup sugar              1 teaspoon vanilla  
1 cup milk                flour to make a batter

Beat egg, add sugar, milk and baking powder. Add enough flour to make a batter, then add vanilla. Bake in muffin tins at about 350 degrees.

Mrs. Burch McCormick - Suburban Club

## LUSCIOUS SQUARES

¼ lb. butter      2 tablespoons sugar  
1 cup flour

Sift flour and sugar together, add butter, knead and put this mixture into a greased pan (9-inch square.)  
Bake 15 minutes in a 325 degree oven, or until light brown.

While this is baking, beat 3 eggs, and 1 ½ cups brown sugar, 2 tablespoons flour, 1 teaspoon baking powder, pinch of salt, 1 teaspoon vanilla, 1 cup nuts, ½ cup coconut. Mix well and spread on first mixture. Bake 25 to 30 minutes. Leave in pan to cool. Ice with butter icing, cut into squares before removing from pan.

## ICING FOR LUSCIOUS SQUARES

Cream 4 tablespoons butter, gradually add 1 cup powdered sugar and small amount of cream or top milk.

Mrs. J. O. Paris - Salem Club

## OATMEAL COOKIES

1 cup brown sugar	½ teaspoon salt
½ oil	½ teaspoon soda
¼ cup buttermilk or sour milk	1 teaspoon cinnamon
½ teaspoon vanilla	2 cups quick cooking oats
1 cup sifted flour	

Mix all ingredients except oats. Blend until smooth. Stir oats into batter. Shape by hand size of sausage patties. Put on cookie sheet. Bake 375 degrees for 10 minutes. Let cool few minutes before removing from pan.

Mrs. Dave Farley - Suburban Club

## SAND TARTS

½ cup sugar	3 cups flour
1 cup butter	1 cup nuts, ground

Cream together butter and sugar with hand gradually. Add 3 cups flour and 1 cup nuts, ground. Make into small rolls and bake on greased sheet. Roll in powdered sugar.

Mrs. Dora Anderson - Sycamore Club

## BEST-EVER OATMEAL COOKIES

Assemble the following ingredients:

1 cup shortening	2 cups flour
1 cup brown sugar	1 cup coconut
1 cup white sugar	1 pinch of salt
2 well beaten whole eggs	1 teaspoon soda
2 cups uncooked oatmeal	1 teaspoon baking powder

Blend salt, soda and baking powder with flour. Cream shortening and sugar, stir in eggs, flour mixture and oatmeal.

Shape into small round balls about one inch in diameter and place three inches apart on an ungreased cookie sheet, press out balls with tines of a fork still leaving at least 1 inch between cookies to allow for spreading while baking. Bake in a 375 degree oven for ten minutes. Let cool a few seconds before removing from cookie sheet.

Mrs. John W. Pointer - Salem Club

#### BOILED COOKIES

2 cups white sugar	½ cup peanut butter (optional)
½ cup butter	1 teaspoon vanilla
½ cup sweet milk	1 cup nuts (optional)
3 tablespoons cocoa	3 cups quick cooking oats

Boil first 4 ingredients one minute; remove from heat and quickly beat in oats, vanilla, peanut butter and chopped pecans. Drop by teaspoonsful on waxed paper to cool 20 to 30 minutes.

Mrs. E. H. Maddux - Buffalo Valley Club

#### CHOCO-CHIP BARS

¾ cup soft butter	¼ teaspoon soda
½ cup brown sugar (packed)	¼ teaspoon salt
½ cup granulated sugar	6-oz. pkg. chocolate chips
3 eggs, separated	1 coconut
1 teaspoon vanilla	¾ cup chopped nuts
2 cups sifted flour	1 cup brown sugar
1 teaspoon baking powder	

Heat oven to 300 degrees. Grease oblong pan (13x9x2). Blend butter, ½ cup brown sugar, granulated sugar, egg yolks and vanilla. Beat 2 minutes. Sift in dry ingredients and stir into creamed mixture until thoroughly mixed. Spread or pat dough in pan. Sprinkle with chocolate chips, coconut and nuts. Beat egg whites until frothy; add 1 cup brown sugar and beat until stiff but not dry. Spread on top of chocolate, coconut, nuts mixture. Bake 35 to 40 minutes 350 degrees. Cool and cut into squares.

Mrs. Edd Wallace - Silver Point Club

#### CINNAMON COOKIES

Cream:	Add:
1 cup butter	2 eggs
1 ½ cups sugar	

Blend and add to creamed mixture:

2 ¾ cups plain flour	1 teaspoon soda
2 teaspoons cream of tartar	½ teaspoon salt

Chill. Roll into balls, using 1 teaspoon to each ball. Roll balls in a mixture of 4 tablespoon sugar and 4 teaspoon cinnamon. Put on ungreased sheet and bake at 400 degrees for 8-10 minute. For variety, omit cinnamon and roll in coconut at 400 degrees for 8-10 minutes. For variety, omit cinnamon and roll in coconut.

Mrs. Owen Parks - Suburban Club

#### CHRISTMAS COOKIES



1 cup brown sugar	2 cups flour
4 eggs	3 teaspoons soda
3 tablespoons sweet milk	½ lb. citron, or ½ lb. each of candied orange peel and lemon peel
½ lb. candied cherries	½ cup whiskey
½ cup butter	1 teaspoon each of cinnamon, nutmeg and allspice
1 ½ lbs. pecans	
1 lb. seeded raisins	
1 lb. candied pineapple	

Method: Use ½ of flour to dredge the fruit. Cream butter, sugar, and eggs. Add flour and other ingredients. Lastly, add fruit and whiskey. Drop on greased cookies sheet. Bake in moderate oven 20-25 minutes at 350 degrees.

Ima Scott Hill - Boiling Springs Club

#### SAND TART COOKIES

1 cup butter	Add: 1 teaspoon vanilla
6 teaspoons powdered sugar	2 cups flour
	1 nuts (chopped very fine)

Mix all together, then roll in small balls and bake on ungreased cookie sheet 325 degrees for 30 minutes. Roll in powdered sugar while hot. Makes about 50 cookies.

Mrs. Taylor Rhea - Salem Club

#### CRESCENTS

Cream: 1 lb. margarine  
 16 tablespoons powdered sugar    4 cups flour  
 Add 2 teaspoons vanilla and mix with the above mixture.

Add 3 cups pecans, finely chopped. Roll mixture into shape of crescents and bake on greased cookie sheet at 350 degrees until slightly brown, about 20 or 25 minutes. Roll in powdered sugar when taken from the oven.

Mrs. Paul Brewster - Algood Club

#### BLACK WALNUT BARS

2 eggs	¾ cup flour
1 cup sugar	¾ teaspoon baking powder
½ cup butter	1 teaspoon vanilla
2 squares unsweetened chocolate	1 cup black walnuts, broken

Break egg into bowl. Beat well. Add sugar slowly. Mix well. Melt chocolate and butter together. Add to eggs and sugar. Sift flour with baking powder and add to mixture. Add vanilla. Mix well and add nuts. Bake in thin sheets for 15 minutes at 350 degrees. Cover with fudge frosting and cut in squares.

#### FUDGE FROSTING FOR BLACK WALNUT BARS

2 squares chocolate	2 tablespoons light syrup
2/3 cup cold milk	2 teaspoons butter
2 cups sugar	1 teaspoon vanilla
Dash salt	

Add chocolate to milk and place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup. Stir until sugar is dissolved and mixture boils. Continue cooking without stirring, to the soft ball stage. Remove from heat. Add butter and vanilla. Cool to lukewarm. Beat until consistency to spread.

Mrs. Hurbett Allison - Twin Oak Club

#### CORN FLAKE DROP COOKIES

½ cup shortening	1 cup brown sugar
2 eggs	1 ½ cups flour
½ teaspoon soda	½ teaspoon baking powder
½ teaspoon salt	½ cup chopped dates
1 cup nut meats, chopped	2 cups corn flakes

Cream shortening and sugar together. Add eggs and beat until light and fluffy. Sift flour, baking powder and salt together and add to cream mixture. Add nut meats, dates and cornflakes. Mix well. Drop by spoonful on baking sheet. Flatten out with spatula and bake in oven 375 degrees temperature for 15 minutes.

Mrs. John McHenry - Sycamore Club

#### DATE NUT CRISPIES

Cook 1 pound chopped dates, 1 stick oleo, and 1 cup sugar over low heat until thick. Remove from heat, and add: 1 beaten egg, 1 tablespoon milk, 1 teaspoon vanilla and a dash of salt. Cook 2 minutes longer. Remove from heat. When cool, add 2 cups rice crispies, 1 cup chopped nuts and roll into balls in powdered sugar. Keeps a long time if kept in refrigerator.

Madge Alexander - Bohannon Club

#### BROWNIES

2/3 cup sifted flour	4 tablespoons cocoa
3 ½ teaspoons baking powder	1 cup sugar
¼ teaspoon salt	2 eggs, well beaten
6 ½ tablespoons butter or other shortening	1 teaspoon vanilla
	½ cup broken walnut meats

Sift flour once, measure, add baking powder and salt and sift again. Add butter to cocoa and blend. Combine sugar and eggs. Add the cocoa mixture, beating thoroughly. Then add flour, vanilla and nuts.

Bake in greased pan 8x8x2 inches in moderate oven, 350 degrees for 30 minutes. Cut in squares before removing from pan.

Mrs. Jeff Warren - Vaden Club

#### BUTTER COOKIES

¾ lb. soft butter or margarine	2 egg yolks
1 ¼ cups sugar	1 teaspoon vanilla
Flour to make soft dough	

Cream butter and sugar. Add egg yolks and vanilla and then enough flour to make a soft dough. Pinch off small piece of dough and roll in palm of hand. Press center of ball with thumb. Fill with currant jelly and

sprinkle with finely cut pecans. Bake in preheated oven 350 degrees for about 15 to 20 minutes. Makes 8 dozen cookies.

Mrs. Joe Buckner - Sycamore Club

#### DATE COOKIES

1 cup Crisco	1 cup dates
2 cups brown sugar	3 ½ cups flour
2 eggs	1 teaspoon salt
1 cup nuts	1 teaspoon soda

Cream Crisco and sugar until creamed well. Add eggs one at a time and beat well. Add dates then the dry ingredients which have been sifted together. Shape in rolls and chill in refrigerator. Slice and bake.

Mrs. Walter Murphy - Algood Club

#### DATE BARS

1 pound dates	1 ½ cups flour
1 cup sugar	1 teaspoon soda
1 cup cold water	1 teaspoon salt
Boil until thick	1 cup brown sugar
1 ¾ cups raw rolled oats	¾ cup butter

Cream butter and sugar. Work in flour, soda and salt. Add rolled oats and mix until crumb-like consistency. Spread half on greased pan, add filling then sprinkle rest of crumbs on top of filling. Bake in 350 oven about 30 minutes. Cut in squares. Use pan size 11x6.

Mrs. Kenneth Pullum - Buffalo Valley Club

#### BROWNIES

¾ cup sifted cake flour	1/3 cup shortening
½ teaspoons baking powder	2 eggs
¼ teaspoon salt	1 cup sugar
2 or 3 squares of unsweetened Chocolate	½ cup chopped nuts 1 teaspoon vanilla

Sift flour, baking powder, and salt together. Melt shortening and chocolate together over hot water. Beat eggs well; add sugar gradually, and beat thoroughly. Then add chocolate mixture and blend. Add flour, mix well then stir in nuts and vanilla. Bake in greased pan size 8x8x2 in a moderate oven (350 degrees) 25 minutes, for moist chewy brownies, or 30 minutes for cake-like brownies.

Mrs. Mildred Davidson - Whitson's Chapel Club

Mrs. A. D. Ferguson - Boiling Springs Club

#### CANADIAN COOKIES

Blend ¼ cup butter and 1 cup flour

Press down in pan 5 ½" x 10 ½". Bake about 15 minutes or until loose from side of pan.

Beat 2 eggs well and add:	1 ¼ cups brown sugar
2 tablespoons flour	1 can coconut
½ teaspoon salt	1 cup nuts



Mix all together then add nuts or coconut or if yellow mix, add chocolate chips and nuts. Bake in greased pan 350 degrees 10 to 15 minutes.

An easy to make, chewy cookies.

Mary Frances Carter - Salem Club

#### BROWN SUGAR COOKIES

2 cups sugar	1 teaspoon salt
¾ cup butter	1 teaspoon soda
1 teaspoon vanilla	2 tablespoons buttermilk
2 eggs	1 ¼ cups flour

Mix all the ingredients and drop on greased cookie sheet. Bake in oven at 375 degrees or 10 minutes.

Mrs. Harold Hassler - Young Homemakers Club

#### OLD FASHIONED SUGAR COOKIES

Sift together:	½ teaspoon salt
1 ½ cups flour	½ teaspoon soda
½ teaspoon baking powder	½ cup sugar

Cut in ½ cup shortening until mixture resembles coarse meal. Blend 1 egg, well beaten.  
2 tablespoons milk                      1 teaspoon vanilla or desired flavoring

Roll out to 1/16 inch thick, cut out. Bake at 400 degrees for 6 to 8 minutes. Makes five dozen.

Mrs. L. H. Carr - Holladay Club

#### SWEDISH COOKIES

¾ cup butter	1 ¾ cups sifted flour
¼ cup Carnation milk, undiluted	6 tablespoon powdered sugar
1 ½ teaspoons vanilla	1 cup chopped nuts

Cream butter until light and fluffy. Gradually blend in milk and vanilla, resift flour with sugar and add a little at a time to butter mixture. Add nuts and chill. Roll very small bits of dough to form small balls or crescent shape. Place on floured baking sheet. Bake in oven 350 degrees until golden brown, about 15 minutes. While warm, shake in about ½ cup powdered sugar placed in paper bag.

Mrs. J. C. White - Young Homemakers Club

#### DOUBLE DECKERS (COOKIES)

First Layer:	Second Layer:
½ cup butter or margarine	1 cup brown sugar (light)
2 eggs	1 egg - white
1 cup sugar (white)	½ teaspoon vanilla
1 cup flour	¾ cup chopped nuts for top
½ teaspoon vanilla	
½ teaspoon salt	
1 teaspoon baking powder	

Cream butter and sugar; add eggs, vanilla and dry ingredients. Beat well. Spread on shallow greased pan. Spread to ¼ inch thickness.

Then for second layer, beat egg whites stiffly and add sugar and beat well. Add vanilla and spread on top of first layer. Sprinkle nuts on top and bake 30 minutes in 350 degree oven. Cut in squares while still warm. Do not over cook. Better to be waxey.

Mrs. Lola Bell McCormick - Young Homemakers Club  
Mrs. Enlow Speck - Algood Club

#### STIR-N-DROP COOKIES

2 eggs	¾ cup sugar
2/3 cup Wesson oil	2 cups sifted flour
teaspoons vanilla	2 teaspoons baking powder
1 teaspoon grated lemon rind	½ teaspoon salt

Heat oven to 400 degrees. Beat eggs. Stir in Wesson oil, vanilla, and lemon rind. Blend in sugar until mixture thickens. Sift together flour, salt and baking powder; add egg mixture (dough will be soft). Drop by teaspoonfuls about two inches apart on ungreased cookie sheet. Stamp each cookie flat with bottom of glass dipped in sugar (oil glass bottom first). Decorate with nuts, chocolate bits, etc. Bake 8 to 10 minutes. Remove immediately from cookie sheet. Makes 3 dozen.

Mrs. Dimple Mahler - Suburban Club

#### OLD FASHIONED COOKIES

Mix:	Add:
1 cup butter or shortening	1 ½ cups flour
2 cups sugar	2 teaspoons baking powder
2 eggs	½ teaspoon lemon favoring
And beat	(Bake quickly in 425 degree oven)

Mrs. A. D. Ferguson - Boiling Springs Club

#### "JENNIES" FROZEN COOKIES

1 cup butter or margarine	1 teaspoon salt
½ cup white sugar	1 teaspoon cinnamon
1 cup brown sugar (loosely packed)	½ teaspoon soda
2 whole eggs, unbeaten	1 teaspoon vanilla
2 ¾ cups flour	

Cream butter or margarine and sugar. Add eggs. Sift dry ingredients together. Blend with creamed mixture. Add vanilla. Place in refrigerator until cool. Shape into three small rolls, wrap in waxed paper, and put into freezer. Later slice and bake 350 degrees for 8 to 10 minutes.

Mrs. L. D. Nichols - Buffalo Valley Club

#### SUGAR COOKIES

Measure and sift together:	1 teaspoon baking soda
5 cups sifted flour	1 teaspoon salt
Beat together until light and fluffy	
1 cup shortening	1 cup sour cream
2 cups sugar	1 teaspoon vanilla

2 eggs

Add dry ingredients, stirring well. Chill in covered bowl. Roll out small amount at a time on lightly floured board, cut with decorative cookie cutter. Place on ungreased cookie sheet. Bake in a hot oven (375 degrees) for about 10 minutes.

Makes about 6 dozen cookies.

Mrs. Geneva Boyd - Buffalo Valley Club

#### COOKIES

3 ½ cups self-rising flour	1 egg
¾ cup shortening	1 ½ cups sugar
1 teaspoon vanilla	½ cup sour milk

Beat together all ingredients, except flour. Add flour gradually. Roll on floured board. Add pecans, raisins, walnuts or coconut if desired. Bake in 375 degree oven until brown.

Mrs. Lorne Crossman - Sycamore Club

#### COOKIES

1 cup butter	1 teaspoon vanilla
2 cups light brown sugar	¼ teaspoon salt
1 egg	2 teaspoons vanilla
4 whole eggs	

Mix all ingredients well. Add enough plain flour to make a stiff dough. Bake in 350 degree oven. Makes five to six dozen cookies.

Mrs. A. W. Maxwell - Boiling Springs Club

#### SUGAR COOKIES

½ cup butter	½ teaspoon vanilla
1 cup sugar	½ teaspoon salt
1 egg	1 teaspoon baking powder
1 tablespoon cream or milk	1 ½ cups flour

Cream butter, add sugar, egg, milk and vanilla. Mix well. Sift dry ingredients and add to butter mixture. Mix well. Bake at 375 degrees for 8 minutes.

Dora Anderson - Salem Club

#### COOKIES

1 egg	2 level teaspoons of soda
1 cup sugar	1 teaspoon baking powder
1 cup lard	¼ teaspoon salt
½ cup sour milk	

Make a stiff dough, roll very thin. Cut. Sprinkle with sugar and bake in a moderate oven. This recipe makes 100 cookies.

Nannie P. Johnson - Salem Club

## DESSERTS

### PEPPERMINT DESSERT

6 oz. pkg. mints or ½ lb. stick candy	1 tablespoon cold water
½ cup light cream	1 ½ cups heavy cream (whipped)
½ package unflavored gelatin	Chocolate wafers

Crush candy. Add light cream and heat in double boiler until candy dissolves. Add gelatin which had been softened in cold water.

Chill until partially set. Fold in whipped cream. Place layer of wafers in pan and cover with dessert. Chill 12 hours.

Gerry Cantrell - Suburban Club

### FROZEN ANGEL DESSERT

2 cups Graham cracker crumbs	1 can Eagle Brand milk
6 tablespoons sugar	½ cup lemon juice
3 tablespoons butter (1 stick)	1 cup Baker's coconut
2 eggs, separated	1 pint whipping cream

Use 3 quart pan.

Grease dish or pan well. Combine crumbs and butter. Press mixture and chill. Beat egg yolks until thick and foamy. Combine eggs with Eagle Brand milk. Stir in lemon juice gradually until thick. Stir in coconut. Beat egg whites until stiff. Add sugar. Fold into lemon mixture and top with cream. Freeze overnight.

Mrs. Harold Hassler - young Homemakers Club

### PINEAPPLE OR ORANGE SHERBET

3 pints boiling water	4 egg whites, beaten stiff
2/3 cup flour	Small can crushed pineapple
1 ½ cups sugar	1 cup cream, whipped

Juice of 3 lemons

Mix flour, sugar, and water and cook until thickened. Chill. Put in hand freezer can and add lemon juice, egg whites, pineapple, and whipped cream. Pack with ice and ice cream salt and turn until frozen.

If oranges are used instead of pineapple, add ½ cup sugar. This makes delicious sherbet.

Mrs. Dora Anderson - Sycamore Club

### LEMON MOUSSE

12 Graham crackers	2 lemons
1 large can Pet milk or cream	1 teaspoon grated lemon peel

1 cup sugar

Chill milk in freezing compartment of the refrigerator until there are silvers of ice in it; turn into a cold bowl and whip. To the whipped milk add lemon peel, add slowly the juice of the lemons beating all the time. Continue beating while adding the sugar slowly.



Crush crackers and cover bottom of a 9"x9"x2" pan with half of them. Pour the whipped mixture into the pan. Cover with remaining crackers. Wrap and freeze in home freezer. This mousse will keep several weeks and is ready to serve on a moment's notice.

Mrs. Irl Bullock - Bohannon club  
Mrs. Paul Sevier - Young Homemakers Club

#### TROPICAL FREEZE

1 can evaporated milk (large)	1 can pineapple (crushed)
¼ cup sugar	(crushed peaches may be used if preferred)
¼ cup lemon juice	
1 cup frozen orange juice	

Whip evaporated milk until stiff and add sugar, lemon juice and frozen orange juice. Add pineapple or peaches. Mix all well. Pour into ice trays and freeze.

Mrs. Nina Ellis - Algood Club

#### FRESH PEACH ICE CREAM

2 cups sugar	¼ teaspoon vanilla
4 cups sliced fresh peaches	¼ teaspoon salt
6 eggs	3 cups whole milk
3 tall cans evaporated milk	

Mix sugar and peaches. Mash well. Beat eggs in 3-quart bowl of electric mixer at high speed until lemon colored. Lower speed to slow and add evaporated milk, vanilla, salt, and whole milk. Stir in peach mixture. Pour into a 1-gallon freezer. Freeze, using 8 parts crushed ice and 1 part ice cream salt. When frozen, tip freezer to drain off water. Remove dasher and pack ice cream firmly in can. Replace lid and repack with a mixture of 4 parts crushed ice to 1 part ice cream salt. Cover and allow cream to ripen for 1 ½ to 2 hours.

Mrs. Dimple Mahler - Suburban Club

#### CARAMEL BANANA ICE CREAM

1 cup bananas (mashed)	Salt (pinch)
Lemon juice	1 cup cream, whipped
½ cup brown sugar	2 eggs (separated and whites stiffly beaten)
½ cup milk	
1 teaspoon vanilla	

Combine juice to bananas, then add brown sugar, milk, vanilla, and salt. Add well beaten egg yolks. Fold in beaten egg whites and lastly fold in whipped cream. Freeze.

Mrs. Burch McCormick - Suburban Club

#### HOMEMADE ICE CREAM (1 Gallon)

2 ½ cups sugar	8 eggs (10 if desired)
1 can Carnation milk (small)	Salt (pinch)

Cows milk or whole milk to fill freezer (not full), after 1 small can of Carnation milk has been added.

Vanilla or fresh peach slices, strawberries, bananas or pineapple may be added.

Mrs. Neil D. Alcorn - Buffalo Valley Club

#### ICE CREAM (In Refrigerator)

3 eggs                      4 cups milk  
12 tablespoons sugar      2 teaspoons vanilla  
8 tablespoons white syrup

Beat egg yolks, sugar and syrup until thick and lemon color. Add milk and vanilla. Mix well and pour in tray. Freeze at coldest temperature until firm. Remove to chilled bowl. Add unbeaten egg whites and beat until fluffy. (Do not over-beat). Return to refrigerator until ready to serve.

Mrs. Lorne Crossman - Sycamore Club

#### ICE CREAM

2 whole eggs (beat separately)                      1 cup thin cream  
¼ cup sugar    1 teaspoon vanilla  
¼ cup white corn syrup                              Salt (pinch)  
1 cup whipping cream

Whip cream; add other ingredients and freeze, stirring once. It's very smooth and rich.

#### PINEAPPLE DELIGHT

½ pound vanilla wafers                              1 small can pineapple (crushed)  
1 ½ cups powdered sugar                              1 cup whipping cream (whipped)  
2 eggs (beaten)    1 stick butter

Cream butter and sugar, add beaten eggs. Line oblong pan with wafer crumbs and pour egg mixture over crumbs. Whip cream and add pineapple. Pour over first mixture. Sprinkle crumbs over all. Chill overnight.

Mrs. Amos Spurlock - Suburban Club

#### ICE CREAM

1 egg                      ½ teaspoon vanilla  
½ cup sugar              2 cups whipping cream

Beat egg whites stiffly. Combine sugar and egg yolk and beat. Add vanilla and stiffly beaten cream. Fold in egg whites. Freeze quickly, stirring 2 or 3 times.

Mrs. E. H. Maddux - Buffalo Valley Club

#### BOILED CUSTARD

1 quart whole milk                                      4 whole eggs (well beaten)  
¾ cup sugar    1 teaspoon vanilla

Combine milk and sugar, scald over hot water. Add a bit of hot milk to eggs. Pour into mixture, cook over low heat until coats a spoon. Remove, cool in ice water.

Mrs. L. D. Nichols - Buffalo Valley Club

#### BOILED CUSTARD

1 quart whole milk                      ½ teaspoon lemon extract  
½ cup sugar                                3 tablespoons plain flour  
4 eggs (well beaten)                      Salt (pinch)  
1 teaspoon vanilla

Mix sugar and flour. Pour one cup milk in flour and sugar. Scald remaining milk. Beat eggs swell. Then mix sugar, flour, and egg mixture with hot milk., Put in double boiler and cook over low heat until mixture coats spoon. Remove from heat and cool immediately. After cool beat in vanilla and lemon. Chill well before serving. Makes 6-8 servings.

Mrs. Clay Farmer - Vaden Club

#### BOILED CUSTARD (Granny Scott's)

2 eggs                      2/3 cup sugar  
1 quart milk              2 tablespoons flour

Mix flour and sugar, add eggs and milk, cook until thick as you like. Add vanilla and cool.

Mrs. Burch McCormick - Suburban Club

#### HEAVENLY DESSERT

Crush vanilla wafers to line pan                      1 cup juices  
7 tall can evaporated milk, whipped                      ¾ cup sugar  
1 small can crushed pineapple                      Juice of 2 lemons  
½ can pie cherries, drained                      ½ cup nuts, chopped  
1 large pkg. cherry jello

The night before, cut cherries in fourths. Using a small bowl or cup, place alternate layers of cherries and sugar, using ½ cup sugar and the ½ can cherries. Let stand.

Pour milk in ice trays; freeze until crystals form on edge of tray. Bring pineapple and cherry juice to a boil. Remove from heat. Add jello. Stir until dissolved. Stir in ¾ cup sugar. Chill until mixture mounds slightly. Whip milk until stiff and slowly add lemon juice, beating continuously while adding the juice. Pour on top of jello mixture; beat in slowly, with mixer on low speed. Fold in cherries. Pour over crushed vanilla wafers. Chill until firm. Serves about 15.

Mrs. Paul G. Brewster - Algood Club

#### CHOCOLATE DATE DELIGHT

1 8-oz pkg. date, chopped                      ½ cup chopped nut meats  
¾ cup hot water                                      1 cup whipping cream  
¼ teaspoon salt                                      1 teaspoon vanilla  
2 cups miniature marshmallows                      15 Oriole chocolate cookies

Boil dates, water, and salt, about 3 minutes. Add marshmallows and stir until melted. Add nuts and let cool. Whip cream; add vanilla. Make crumbs out of cookies and line a square pan with the dry crumbs, saving ¼ for the top. Pour date mixture on crumbs and top with whipped cream. Sprinkle with reserved crumbs and chill.

Mrs. A. C. Crowley - Salem Club

#### PINEAPPLE DELIGHT

1 package lemon jello	1 teaspoon vanilla
1 cup hot water	9 ounces Philadelphia cream cheese
1 can millnat (milk) chilled	1 lb. box Graham cracker crumbs
½ cup sugar	1 stick butter

Mix ½ cracker crumbs and melted butter together in pan for crust. Mix jello and hot water (set aside). Cream sugar, cheese, vanilla together. Then add jello mixture. Whip millnat, and add to other ingredients. Stir in pineapple and be sure to mix well.

Line pie pan with crumb and butter mixture and then pour pineapple mixture over crumbs. Sprinkle top with remaining Graham cracker crumbs. Chill before serving.

Mrs. Margaret Nash - Twin Oaks Club

#### SNOWBALL DESSERT

1 package unflavored gelatin	½ cup sugar
4 tablespoons cold water	1 cup cream (whipped)
1 cup boiling water	Small Angel food cake
1 cup orange (with pulp)	Coconut and whipped cream for frosting
Juice of 1 lemon	

Dissolve gelatin in cold water and add boiling water. Let cool. Combine orange juice, lemon juice and sugar. Stir until dissolved and combine gelatin mixtures. Put in refrigerator until jelled.

When set, beat and combine with whipped cream. Line greased bowl with waxed paper, add 2 tablespoons of the gelatin mixture, then layer of small pieces of angel food cake (remove brown from the cake). Alternate until mixture is used. Allow to set over night in refrigerator. Turn out on platter, remove wax paper. Frost with whipped cream, top with coconut. Can be used with round bowl or flat bowl.

Mrs. L. B. Brown - Algood Club

#### RICE AND PINEAPPLE PUDDING

1 cup rice	1 cup pineapple (crushed)
1 cup sugar	3 tablespoons butter

Cook rice and add butter, sugar and pineapple. Bake in moderate oven, 350 degrees.

Nannie P. Johnson - Salem Club

#### PINEAPPLE LOAF

2 small cans crushed pineapple	1 egg
1 box honey Graham crackers	1 cup sugar
1 stick butter or margarine	

Combine pineapple, sugar, margarine, and egg. Bring to a boil. Line pan with crumbled crackers spread in pan and sprinkle top with crumbled crackers. Chill.

Mrs. Lloyd Murphy - Whitson's Chapel Club

#### DANISH PUDDING

1 cup shortening	3 cups sifted self rising flour
------------------	---------------------------------

1 2/3 cups sugar            7 1/2 ounces dates (chopped)  
3 eggs beaten              1 cup pecans chopped  
1 cup milk

Grease and flour stem pan. Flour dates and nuts with 1/2 cup flour from above amount in recipe. Cream together sugar and shortening until light and fluffy. Fold in eggs. Sift in flour alternately with milk. Add floured nuts and dates.

Bake 1 hour. Immediately after removing from oven, spoon the following mixture over the top.

Orange Sauce: 1 cup sugar, 1 cup orange juice, 2 tablespoons grated, orange rind.

Combine above ingredients in small pan and bring to a boil. Remove from heat and cool slightly, before pouring over pudding. Let pudding cook in pan.

Mrs. Hubert Lafever - Silver Point Club

#### BROWN SUGAR PUDDING

1 cup brown sugar            1 cup sifted flour  
1 1/2 cups water              2 teaspoons baking powder  
2 tablespoons butter        1/2 cup seedless raisins  
1/2 cup sugar

Combine the brown sugar and 2 cups of the water in a saucepan. Boil for 10 minutes. Add the butter and turn into a greased 1 1/2 quart baking dish.

Combine the granulated sugar, flour, baking powder, 1/2 cup water and raisins. Pour over syrup. DO NOT STIR.

Bake 25 minutes in a hot oven, (400 degrees). Serve hot or cold. Serves 8.

Mrs. Arthur Montgomery - Salem Club

#### BLUEBERRY PUDDING

1 cup butter or shortening    1/2 teaspoon salt  
1 cup sugar                      1/2 teaspoon soda  
1 teaspoon cinnamon         1/2 cup plain milk  
1 teaspoon nutmeg              2 cups blueberries, rolled in flour  
1 1/2 cups flour                 (saved from the amount of flour in recipe)  
1/2 cup flour

Mix ingredients and bake at 350 degrees.

Sauce:

1 1/2 tablespoons cornstarch or flour    2 tablespoons melted butter  
1/2 cup brown sugar                        1 teaspoon vanilla  
1 cup boiling water

Cook on medium heat until thick. Serve on pudding.

Kathryn Chandler - Suburban Club

#### BAKED FUDGE PUDDING

1 cup sifted self-rising flour                      ½ cup milk  
½ cup sugar    1 teaspoon vanilla  
¾ cup chopped walnuts or pecans                2 tablespoons melted shortening

Heat oven to 350 degrees. Sift together flour, sugar, and cocoa in mixing bowl. Add nuts. Stir milk, vanilla, and melted shortening. Spread in greased 8" square pan. Make topping and pour over batter.

Topping:

¼ cup cocoa    ¾ cup brown sugar  
1 ¾ cups hot water

Mix cocoa and brown sugar; stir in hot water, and pour over batter. Bake about 45 minutes at 350 degrees. As the pudding bakes, the batter rises through the rich chocolate sauce. Serve warm or cold, with whipped cream. Serves 8.

Mrs. Goodwin Harding - Silver Point Club

#### GRATED SWEET POTATO PUDDING

2 cups grated raw sweet potatoes                2 tablespoons melted butter  
1/3 cup sugar    ½ teaspoon salt  
2/3 cup milk    2 eggs, well beaten  
1 teaspoon nutmeg                                      ½ cup chopped nuts

Combine sweet potatoes, sugar, milk, nutmeg, butter, nuts and salt. Add eggs and pour into buttered pan. Bake in moderately hot oven (375 degrees) for 50 minutes.

Mrs. Sam Fouts - Young Homemakers Club

#### BAKED APPLES

8 medium apples (select apples that will hold their shape when cooked)  
2 cups sugar  
1 ½ cups water  
2 tablespoons cinnamon drops  
Marshmallows or coconut

Combine water, sugar and cinnamon in pan large enough to cook apples and let boil a few minutes. Peel and core apples, drop into syrup and continue boiling until syrup is thick and apples are soft. Then place apples in baking dish, place a marshmallow in each apple or sprinkle coconut over apples. Brown in moderate oven.

Mrs. L. H. Carr - Holladay Club

#### APPLE CRUMBLE

¼ cup sifted flour                                      ¼ teaspoon salt  
¾ cup non-fat dry milk                                1 teaspoon cinnamon  
3 tablespoons sugar, either brown or white    1/3 cup butter or margarine  
¼ teaspoon nutmeg                                    3 cups sliced apples

Mix dry ingredients and sift together. Cut fat into dry ingredients. Put apples into a pie pan, which is well-greased. Sprinkle dry ingredients over the apples. Cover with aluminum foil and bake 25 minutes at 350 degrees. Remove foil and bake 10 minutes longer. Serve with whipped topping.

#### TOPPING FOR APPLE CRUMBLE:

½ cup ice water                      2 teaspoons lemon juice  
½ cup sugar                              ½ cup non-fat dry milk

Chill bowl and beater thoroughly. Put ice water in bowl; add sugar and dry milk and beat. Add lemon juice as it continues to beat. Make 2 ½ cups topping. This is a low-calorie topping.

Ima Scott Hill - Boiling Springs Club

#### APPLE CRISP

5-6 cups sliced apples (pared or unpared)                      1 teaspoon salt  
1 cup flour    1 unbeaten egg  
½-1 cup sugar (depending on sweetest desired)                      1 teaspoon baking powder  
1/3 cup shortening    ½ teaspoon cinnamon

Place apples in greased baking dish (6" x 10"). Mix together with fork until crumbly and sprinkle over the apples. (Flour, sugar, salt, baking powder and egg). Pour over all the melted and cooled shortening and sprinkle with cinnamon.

Mrs. Paul G. Brewster - Algood Club

#### APPLE TORTE DESSERT

2 whole eggs                              3 teaspoons baking powder  
1 ½ cups sugar                              ½ teaspoon salt  
2 teaspoons vanilla                              2 cups chopped apple  
¾ cup flour                                      Coconut, raisins, nuts

Combine and beat eggs, sugar, and vanilla until light and fluffy. Then add flour, baking powder and salt to egg mixture. Add apples to mixture and pour into pan (9" x 13"). Sprinkle top of batter with coconut, raisins and nuts. Bake 45 minutes at 350 degrees. Serve with or without cream, or ice cream.

Bette Janes - Silver Point Club

### FROSTINGS

#### POUR-ON FROSTING

1 cup granulated sugar                              ½ teaspoon salt  
½ cup butter    ½ teaspoon vanilla  
½ cup sweet milk    3 cups confectioner's sugar

Combine granulated sugar, butter, milk, and salt in sauce pan. Stir together and bring to boil. Continue boiling for one minute. Remove from heat and add vanilla and confectioner's sugar. Beat well with mixer. Let cool 2 or 3 minutes. Pour over cake.

#### Variations:

For caramel frosting use 1 cup firmly packed brown sugar instead of the granulated sugar.

For chocolate frosting, use 2 squares unsweetened chocolate and 1 teaspoon butter with 2 cups confectioner's sugar instead of the amounts used in the basic recipe.

This frosting can be stored in the refrigerator and reheated before using. It can also be tinted any desired color.

Mrs. Dave Farley - Suburban Club

#### TRUE CARAMEL FROSTING

4 cups sugar	½ teaspoon salt
1 cup milk	¼ teaspoon soda
½ cup hot water	1 teaspoon vanilla
4 tablespoons butter	

Put 3 ½ cups sugar in sauce pan with milk and heat over medium high heat. Place ½ cup sugar in a heavy skillet and heat over medium high heat until sugar melts and becomes golden brown. Add ½ cup hot water to the melted sugar and stir until a caramel syrup is formed. Add this caramel syrup to the boiling sugar and milk combination and cook to the soft ball stage, remove from heat, add butter, salt, soda and vanilla and spread on cake.

Mrs. Burch McCormick - Suburban Club

#### NEVER FAIL FUDGE ICING

½ lb. butter	½ cup cocoa
2 cups sugar	½ cup sweet milk

Melt butter in sauce pan. Add 2 cups sugar, ½ cup cocoa and boil for one minute. Remove from heat. Then add 1 teaspoon almond flavoring. Cool a few minutes then beat well and spread on cake.

Mrs. Clarence Whitaker - Boiling Springs Club

#### UNCOOKED CHOCOLATE ICING

¾ box powdered sugar	½ teaspoon vanilla
3 teaspoons cocoa	5 or 10 teaspoons cold coffee or enough to make icing spread well
1 egg beaten	½ cup melted shortening.

Mrs. Dimple Mahler - Suburban Club

#### FUDGE FROSTING

2 cups brown sugar	1 teaspoon vanilla
4 tablespoons cocoa	¼ lb. butter
4 tablespoons milk	1 cup chopped nuts (optional)

Place all ingredients in open sauce pan and let cook for one minute after mixture comes to a rolling boil, stirring constantly. Remove from heat and add 1 teaspoon baking powder. Mix well before spreading.

Mrs. Paul Clouse - Young Homemaker Club

#### DIVINITY FROSTING

2 cups sugar	2 egg whites
½ cup corn syrup	1 teaspoon vanilla
½ cup water	1 pinch salt



Add salt to egg whites, beat stiff. Cook sugar, syrup and water until it spins a thread. Pour syrup mixture into egg whites slowly and beat.

Mrs. Dimple Mahler - Suburban Club

#### DECORATOR'S FROSTING

2 cups white sugar in real heavy pan      2 tablespoons Karo syrup  
¾ cup cold water

Boil until forms a thread 9 inches long when dropped from a spoon. Have 4 egg whites of standard size, if small have 5 eggs. Beat as stiff as can be beaten. Pour syrup slowly into egg whites while the electric mixer is going at high speed. Keeps indefinitely.

Mrs. Wiley Reeder - Sycamore Club

#### BOILED FROSTING (White or Caramel)

1 cup brown or white sugar      2 eggs  
½ cup water      1 teaspoon vanilla

Make a syrup of sugar and water. Cook to soft ball stage. Pour syrup in a thin stream into stiffly beaten egg white. Beat until thick enough to spread. Add flavoring.

Mrs. Bill Anderson - Sycamore Club

#### CARAMEL ICING

3 cups sugar      ½ stick butter  
1 cup milk

Caramelize 1 cup sugar. Add the other 2 cups sugar to milk in a large pan. Cook until forms a hard ball in water. Add butter, beat and spread on cake.

Mrs. Harold Hassler - Young Homemakers Club

#### BUTTER ICING

¼ cup softened butter      1 tablespoon flour  
¼ cup milk      1 cup confectioner's sugar  
1/8 teaspoon salt      1 teaspoon vanilla extract

Cream butter, add other ingredients in order given. Cream until smooth.

Mrs. Allie Gambrell - Silver Point Club

#### BUTTERMILK ICING

1 cup sugar      1 tablespoon Karo syrup  
½ cup buttermilk      1 stick butter or margarine  
½ teaspoon soda      1 teaspoon vanilla

Boil to soft ball stage and pour over cake without beating and while still hot.

Mrs. Joe Nichols - Baxter Club

## VEGETABLES

### GLAZED VEGETABLES

Use whole cooked onions, large or small, cooked carrots, parsnips, turnips or sweet potatoes cut in halves lengthwise. Place in a syrup make by heating together  $\frac{1}{2}$  cup water or meat stock,  $\frac{1}{2}$  cup brown sugar and  $\frac{1}{2}$  cup butter. Cook in a casserole in the oven or in a skillet over the fire until glazed and shining. Add 1 orange rind and orange juice to the sweet potatoes.

Mrs. Flem Garrett - Bohannon Club

### CANDIED SWEET POTATOES

3 sweet potatoes, boil until tender	1 tablespoon flour
1 cup water	3 tablespoons butter
1 cup sugar	1 teaspoon vanilla

Mix together the water, sugar, flour, butter and teaspoon of vanilla. Slice potatoes and pour mixture over them making sure the mixture comes over the potatoes.

Cook one hour in an oven 350 degrees.

Mrs. Nannie P. Johnson - Salem Club

### CREOLE LIMA BEANS

$\frac{1}{2}$ cup diced bacon	$\frac{1}{2}$ teaspoon salt
2 medium sized onions (chopped)	$\frac{1}{4}$ teaspoon pepper
2 cups tomatoes	$\frac{1}{4}$ teaspoon paprika
1 bay leaf	2 cups cooked limas (fresh or frozen)

Fry bacon, remove and brown onions in the fat. Drain limas and add all ingredients. Simmer about 10 minutes. Serves 6.

Lora Huddleston - Algood Club

### CARAMEL SAUCE FOR CREAMED SWEET POTATOES

$\frac{1}{2}$ cup sweet milk	Pinch of salt
$\frac{1}{2}$ cup sugar (browned, put in skilled and melted)	1 cup nuts (optional)
Small lump butter	$\frac{1}{4}$ teaspoon vanilla
2 teaspoons flour	

Mix sugar, salt, sweet milk, flour. Let come to a boil and add browned sugar while boiling; add butter and cook until desired thickness. Add vanilla and spread on top of creamed sweet potatoes and bake in moderate oven.

Mrs. E. H. Maddux - Buffalo Valley Club

### CANDIED SWEET POTATOES

3 medium sweet potatoes	1 cup boiling water
1 cup sugar	4 tablespoons butter
1 tablespoon flour	

Boil potatoes unpeeled until barely tender. Peel and slice into casserole. Makes a sauce with sugar and flour blended together, then add boiling water and butter. Cook until thickened and pour over the potatoes. Bake in a 350 degree oven for 30 to 60 minutes.

Mrs. Taylor Rhea - Salem Club

#### POTATO SALAD

5 cups diced potatoes	1/3 cup chopped onion
1/4 cup vinegar (poured over potatoes)	5 hard cooked eggs
1/4 teaspoon pepper	4 pimientos
3/4 cup chopped celery	Salt, celery salt and paprika to taste

Combine all the ingredients and add the dressing.

#### DRESSING FOR POTATO SALAD

2 tablespoons sugar	2 egg yolks (beaten)
1 teaspoon salt	3/4 cup sweet milk
2 tablespoons flour	1/4 cup vinegar
1 teaspoon mustard	1 tablespoon oil or butter
Dash cayenne pepper	

Beat egg yolks and milk. Add gradually to dry ingredients. Cook over low heat until thick. Add salad oil and vinegar. Chill. Pour over potato salad.

Mrs. Dave Farley - Suburban Club

#### BAKED POTATOES WITH MAYONNAISE

Select 6 medium sized baking potatoes. Bake as usual then cut a slice from the top of each, scoop out the shells and mash the potato. Season with 6 tablespoons real mayonnaise, 6 tablespoons milk, 1 egg yolk, salt and pepper. Mash well and refill shells. Beat egg white with pinch of salt until stiff and heap on potatoes which have been baked 10 minutes. Put back in oven and brown egg whites. Serve hot.

Mrs. Nina Ellis - Algood Club

#### FROZEN BROCCOLI

Place as many packages of broccoli as needed in aluminum foil. Salt and pepper and place a generous amount of butter or margarine on top. Close the foil tightly and place in a 350 degree oven for 30 minutes. A delicious way to cook this vegetable.

Mrs. Laura Clark - Algood Club

#### FRENCH FRIED ONIONS

8 medium sized onions	Milk, flour, salt and pepper
2 beaten eggs	

Cut in 1/4 inch slices, separate in rings. Cover with milk and let stand 30 minutes. Drain, dip in beaten eggs then into mixture of salt, pepper and flour. Fry in hot fat until brown.

Mrs. Taylor Rhea - Salem Club

#### FRIED EGGPLANT

Pare and cut eggplant into ½ inch slices. Make a batter of 1 egg, (beaten), 1 tablespoon water, 1/3 cup flour, salt and pepper. Dip eggplant into mixture and fry until crisp. Do not fry fast.

Lora Huddleston - Algood Club

### STEAMED CABBAGE

2 cups coarsely chopped cabbage	2 tablespoons butter
1 cup milk	Salt and pepper to taste

Combine all ingredients in large saucepan and cover. Cook on medium high temperature until ingredients reach boiling point. Remove lid and boil hard for 5 minutes only. Do not over cook. Ready to serve.

Mrs. Robert Irvine - Young Homemakers Club

### MASHED POTATO CAKES

2 cups seasoned mashed potatoes (Irish)	1 teaspoon chopped onion
1 egg, lightly beaten	Crisco for pan frying

Combine potatoes, egg, onions, shape into round cakes about ¾ inch thick. Brown cakes on both sides in hot Crisco.

Mrs. Burch McCormick - Suburban Club

### BAKED CARROTS

18 small carrots	1 teaspoon salt
1/3 cup butter	1/3 teaspoon cinnamon
½ cup sugar	1/3 cup boiling water

Pare carrots and place in casserole. Cream butter, sugar, salt, and cinnamon together; add water, blend well. Pour over carrots, cover and bake in moderate oven 350 degrees for 1 ½ hours. Serves 6-8.

Mrs. F. L. Hall - Young Homemakers Club

### HARVARD BEETS

3 cups cooked beets	2/3 cup water (if using canned beets, use liquid)
½ cup sugar	2-3 whole cloves
½ tablespoon cornstarch or	2 tablespoons butter
1 tablespoon flour	Salt (as needed)
1/3 cup vinegar	

Mix the cornstarch, sugar, and liquid thoroughly. Add cloves, cook over medium heat stirring constantly until mixture thickens. Add small beets or beets cut in uniform slices and let stand 1 hour. Remove whole cloves; add butter just before serving. Serve hot. Makes 6 servings.

Verle Irvine - Young Homemakers Club

### BAKED PORK AND BEANS

1 large can pork and beans	Pinch of salt
1 medium sized onion (diced or grated)	3 to 4 tablespoons catsup
1 small can tomato juice (about 2 cups)	2 tablespoons bacon drippings (or 3 or 4 slices bacon)

Almost ½ box brown sugar over top of beans)

Mix the above ingredients, place in a baking dish or pan and cook in oven at 350 degrees for 2 ½ to 3 hours until the desired thickness.

Mrs. Neil D. Alcorn - Buffalo Valley Club

#### BAKED BEANS

1 can tomato soup	2 16 oz. cans pork and beans
½ cup brown sugar	2 strips bacon
½ teaspoon dry mustard	½ green pepper
1 tablespoon Worcestershire sauce	½ cup cheddar cheese
½ cup chopped onions	

Cut bacon in pieces and fry. Combine bacon and drippings with all other ingredients except cheese. Bake at 325 degrees for 1 hour. Add cheese over top last 10 minutes.

Lillian Storie - Salem Club

### MEATS

#### BARBECUED BEEF

2 pounds good roast, cooked tender

Sauce:

4 tablespoons minced onions	1 teaspoon paprika
1 cup tomato puree	1 teaspoon chili powder
¼ cup water	½ teaspoon pepper
3 tablespoons vinegar	¼ teaspoon cinnamon
3 tablespoons Worcestershire sauce	Dash of ground cloves
1 teaspoon salt	

Combine all ingredients in order listed. Heat to boiling point, and use over meat. This is good for pork chops.

Mrs. D. W. Wade - Salem Club

#### BEEF BARBECUE

3-4 pounds chick roast	1 bottle catsup
1 tablespoon vinegar	1 cup pickle relish
Salt and pepper to taste	2 tablespoons Worcestershire sauce

Cover meat with water, add 1 tablespoon vinegar, salt and pepper, and simmer slowly until meat is very tender and can be pulled apart with a fork. That will be between 2 and 3 hours depending on the cut of the meat. Tear beef apart with fork until fine and add remaining ingredients. Simmer a few minutes more to blend flavor. Serve on hamburger buns.

Mrs. Clara Lewis - Holladay Club

#### BEEF BARBECUE

1 pound ground beef	1 egg
5 slices bread made into crumbs	Salt, pepper, mustard to taste

1 small onion, diced

Combine the above ingredients. Shape into patties. Roll in flour. Brown in small amount of fat. Make a sauce and simmer for 15 minutes.

Ingredients for sauce:

1 onion, sliced thin                      Salt, pepper, chili powder, etc. to taste  
¼ cup vinegar  
1 tablespoon sugar

Place patties in the sauce in a skillet and simmer for 30 minutes longer.

Mrs. Better Jones - Silver Point Club

#### BARBECUED MEATBALLS

1 lb. ground beef                      1 egg  
¾ cup rice krispies                      1 teaspoon salt  
¼ teaspoon pepper                      1 tablespoon chopped onions  
3 tablespoons brown sugar              ¼ cup catsup  
1/8 teaspoon nutmeg                      1 teaspoon dry mustard

Combine meat, egg, cereal, salt, pepper and onion. Mix well. Mix together sugar, catsup, nutmeg and mustard. Add half to meat mixture. Shape into balls and put into muffin pan. Top with remaining sauce. Bake 400 degrees, 30 minutes.

Gerry Cantrell - Suburban Club

#### BARBECUE SAUCE

½ cup Wesson oil                      3 tablespoons sugar  
¾ cup onions, chopped                  3 tablespoons Worcestershire sauce  
¾ cup catsup                              2 tablespoons mustard  
¾ cup water                                2 teaspoons salt  
1/3 cup lemon juice                      ½ teaspoon pepper

Cook onions until soft in Wesson oil. Add remaining ingredients and simmer 1 hour.

Mrs. Homer Paul - Salem Club

#### SAUERBRATEN

2 cups vinegar                              4 bay leaves  
1 cup water                                1 ½ teaspoons powdered mustard  
3 medium sized onions (sliced)      2 teaspoons salt  
2 tablespoons sugar                      4 lbs. round or boneless rump of beef  
½ teaspoon pepper                        ¼ cup salad oil  
½ teaspoon whole cloves                1/3 cup ginger snap crumbs

Combine first nine ingredients. Mix well and add meat. Cover and chill 2 to 4 days. Turn meat each day. Drain meat, reserve vinegar mixture. Strain the vinegar mixture. Dredge meat in flour, salt and pepper. Cook in oil until brown on all sides. Add ¾ cup vinegar mixture. Cover and cook over low heat 3 to 4 hours or until meat is tender. Remove meat, add crumbs to drippings. Blend. Gradually add rest of vinegar mixture, stirring constantly until thick. Serve meat and gravy over hot cooked noodles or is delicious served with rice or mashed potatoes.

Mrs. Kenneth Pullum - Buffalo Valley Club

### SWISS STEAK

2 lbs. round or chuck steak	3 tablespoons fat (melted)
½ cup flour	1 teaspoon dry mustard or 2 teaspoons horse-radish
2 teaspoons salt	1 small onion chopped
½ teaspoon pepper	

Have steak cut 1 ½ inches thick. Mix flour, salt, and pepper; pound into steak. Brown on both sides in hot fat; spread top with mustard or horseradish, if desired. Sprinkle with onions and add water. Cover and simmer over low heat until tender, or bake in moderate oven 350 degrees for 1 to 1 ½ hours. Serves 6.

Mrs. Kate Myers - Algood Club

### MEAT LOAF

1 pound ground beef	2 cups coarse dry bread crumbs
½ pound ground pork	2 tablespoons finely chopped onion
1 egg, slightly beaten	1 ½ teaspoons salt
2 cups canned or cooked tomatoes	1/8 teaspoons dry mustard, desired
1 cup non-fat dry milk	

Put all ingredients into bowl in order given. Mix well. (This mixture will be sticky). Shape into loaf in a shallow pan. Bake uncovered in a moderate oven (350 degrees), about 1 ½ hours. 8 servings.

This meat loaf can be baked in aluminum freezer pans and frozen. Then to serve, the pan is ready for the oven right from the freezer.

Maurine Cassetty - Home Demonstration Agent

### MEAT LOAF

3 pounds ground beef	4 slices bread
1 cup pork sausage	1 teaspoon black pepper
3 eggs	2 tablespoons minced onions
1 cup canned tomatoes	2 teaspoons salt
2 cups sweet milk with heavy cream	

Mix all ingredients well. Bake in covered casserole one hour at 300 degrees. After removing meat loaf, gravy may be made by adding 4 tablespoons flour in ½ cup water to the liquid left in casserole.

Mrs. A. W. Maxwell - Boiling Springs Club

### MEAT LOAF

1 pound ground beef	1 cup milk
½ pound ground pork	2 cups coarse bread crumbs
1 egg, slightly beaten	2 tablespoons onion (chopped)
2 cups tomato paste	1 ½ teaspoons salt

Put all ingredients into bowl in order listed. Mix well and shape into loaf in a pan. Bake about 1 ½ hours uncovered in a moderate oven (350 degrees). Serves 8.

Mrs. Ernest Jones - Silver Point Club

### MEAT LOAF

1 ½ pounds ground beef	1 cup tomato puree
½ pound ground pork	2 tablespoons onion
2 eggs	1 ½ teaspoons salt
1 cup cracker crumbs	Dash of pepper

Mix ingredients together. Make into loaf. Place in baking dish and bake for 1 hour at 350 degrees. Baste with tomato juice.

Mrs. H. J. Davis - Holladay Club

### MEAT LOAF

2 pounds ground beef	2 stalks celery (finely chopped)
1 pound pork sausage	1 large onion
2 eggs	1 can Pet milk
1 cup bread crumbs	Salt and pepper

Mix all ingredients together. Bake at 350 degrees about 1 ½ hours

Mrs. Jesse Nash - Twin Oak Club

### MEAT LOAF

2 pounds ground beef	2 eggs
2 pounds ground pork	2 cups corn flakes
1 teaspoon salt	½ cup milk (sweet)
¼ teaspoon black pepper	1/3 cup tomato catsup
1 small onion	½ cup hot water

Mix together all ingredients, except water. Sear in hot over 15 minutes or until brown. Pour water around loaf; cover and bake. Make a gravy to serve over the meat using for a base the liquid left in the pan.

Mrs. Venie Bohannon - Salem Club

### QUICK BEEF STEW

2 pounds ground beef	1 can niblet corn
1 cup celery	2 cans creamed tomatoes
1 teaspoon salt	1 envelope Lipton's onions
2 cans tomato water	

Brown beef in skillet, then put beef into kettle. Add celery, salt, corn, creamed tomatoes, onions and tomato water. Bring to a boil and boil 5 minutes.

Mrs. Nina Ellis - Algood Club

### HAMBURGER AND SPAGHETTI

1 pound hamburger	1 can tomato paste or sauce
2 cups cooked spaghetti	1 large onion
½ pound cheese	

Chop onion fine cook in fat, then add hamburger. Cook until tender, cut cheese in and let melt. Then add tomato sauce and pour over the cooked spaghetti, mix well. Serve hot.



Mrs. Cordell Lundy - Silver Point Club

#### BARLEY HARVEST MEATLOAF

1 ½ pounds ground beef                      6 tablespoons catsup  
¾ cup fine dry bread crumbs              ¼ teaspoon sage  
¾ cup canned applesauce

Combine all ingredients in large bowl; mix lightly with fork, shape into a 6 inch square baking pan. Bake for 50 minutes (or until done as you like it); in moderate oven 350 degrees. Place on heated platter to cut and serve in squares.

Sheila Brewster - Algood Club

#### JUICY MEATLOAF

1 ½ pounds ground beef                      ½ can tomato sauce (8 oz. can)  
1 cup fresh bread crumbs                      1 egg (slightly beaten)  
1 cup onion (chopped)                      1 ½ teaspoons salt

Mix above ingredients and form into a loaf. Pour the following sauce in pan.

½ can tomato sauce (8 oz. can)              2 tablespoons brown sugar  
2 tablespoons mustard                      2 tablespoons Worcestershire sause  
2 tablespoons vinegar

Bake in moderate oven 350 degrees for 1 ½ hours.

Mrs. Charles Chaffin - Suburban Club

#### BEEF STORGANOFF

3 tablespoons flour                      ½ pound mushrooms  
1 pound top round or tenderloin              ¼ teaspoon Worcestershire  
Steak (cut ½ inch thick)                      1 cup sour cream  
¼ cup butter or margarine                      1 teaspoon salt  
1 small onion (finely chopped)              1/8 teaspoon pepper

Pound flour well into beef until steak is about ¼ inch thick. Then cut into ¼ inch strips. Add beef strips to butter which has been heated in a heavy skillet. Brown all sides, turning frequently. Remove to bowl and cover to keep hot. Add onions and sliced mushrooms; cover and cook slowly 5 minutes, stirring occasionally. Return meat to skillet, stir in Worcestershire and sour cream. Cover and reheat to boiling point. Season with salt and pepper and serve at once, with hot fluffy, boiled white or wild rice.

Mrs. Verble Richards - Algood Club

#### PICKLED PIGS FEET

6 pigs feet                      2 cloves garlic  
3 bay leaves                      4 stalks celery  
1 large onion                      1 pod red hot pepper

Boil pigs feet until tender. Put into gallon jar. Add vinegar to cover. Add rest of ingredients. Let stand at least 4 hours before serving.

Mrs. Dave Farley - Suburban Club

#### MEAT BALLS AND SPAGHETTI

1 box long thin spaghetti	¼ teaspoon chili powder
1 pound ground beef	1 can tomato juice
1 small onion, grated	canned mushrooms
1 cup quick cooking oats	Green pepper
1 egg	Salt and pepper
½ cup tomato catsup	

Boil spaghetti in water until tender. Rinse with cold water. Mix together ground beef, onion, oats, egg, catsup, chili powder, salt and pepper to taste. Make into meat balls and fry in Mazola or Wesson oil. (Sausage may be used in the meat balls along with the ground beef.) When brown add 1 can tomato juice, more onion if desired. Add canned mushrooms and a little green pepper. Cook covered about half an hour.

If you want just sauce for spaghetti, take the ground beef, onions, and spices; put them in fat and brown. Add the tomato catsup and tomato juice and simmer for a while. Then stir this mixture into your spaghetti.

Mrs. Neil D. Alcorn - Buffalo Valley Club

#### GLORIFIED HAMBURGER

1 pound hamburger meat	1 small onion, cut fine
1 egg	1 tall can condensed milk
½ cup cracker crumbs	Salt to taste
3 teaspoons Worcestershire	1 can mushroom soup (cream)

Mix the ingredients together, using one half of the milk. Shape into patties and fry in 1 tablespoon shortening until well browned. Take remaining ½ can milk and mix with 1 can mushroom soup. Pour mixture over fried hamburgers and simmer until as thick as desired. This make a good gravy for creamed potatoes.

Mrs. Larry Gentry - Salem Club

#### GOOD BEEF ROAST

Approximately a 3 pound round or chuck beef roast	1 envelope dry onion soup 1 can mushroom soup
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Line roasting pan with aluminum foil and sprinkle onion soup in the bottom of the pan. Place roast in the pan and spread over it the mushroom soup. Cover with aluminum foil and cook slowly in oven 250 degrees until tender. (Do not over cook). You will have a big bowl of nice brown gravy. If the gravy is not as brown as you like, remove foil and brown.

Mrs. T. D. Alcorn - Buffalo Valley Club

#### SPAGHETTI SAUCE

1 medium onion, chopped	1 bay leaf
1 medium green pepper	2 cloves garlic
2 or 3 tablespoons fat	1 or 2 teaspoons A-1 sauce
1 lb. hamburger	1 cup water
½ lb. pork sausage	Salt and pepper to taste
1 can tomato sauce	1 can mushrooms
1 or 2 teaspoons chili sauce	¼ teaspoon tumeric

Or catsup  
Juice of one lemon  
¼ teaspoon thyme

¼ teaspoon oregano  
Rosemary to taste

Heat onion and pepper in fat until brown. Add hamburger and sausage. Cook until color changes. Add remaining ingredients and cook 45 minutes. Serve with cooked spaghetti.

Mrs. H. D. Rockwell - Whitson's Chapel Club

#### SWEDISH MEATBALLS

1 pound ground beef  
1 egg  
1 teaspoon salt  
3 tablespoons onion  
(finely chopped)  
4 slices bread (toasted and broken in pieces)

¼ cup water  
2 tablespoons shortening  
2 tablespoons flour  
1 cup milk

Add water to toast, then add to meat. Combine ingredients and shape into balls. Brown in hot shortening. Make gravy and place meat balls in gravy. Simmer about 15 minutes.

#### HAMBURGER SUPREME

2 pounds hamburger meat  
2 medium onions (cut fine)  
1 ½ teaspoons salt  
1 teaspoon pepper  
2 eggs

¼ cup salad oil  
2 tablespoons or more flour  
Salt and pepper to taste  
1 cup milk  
1 cup cream of mushroom soup

Combine hamburger, chopped onions, salt, pepper, and eggs. Mix well and shape into patties about ¾ inch thick. Roll in flour and brown on both sides in hot salad oil.

Remove patties when brown and pour off all but 3 or 4 tablespoons fat. Add flour, salt and pepper and mix well. Add milk and mushroom soup and stir until thick. Return patties to pan and cook 15 minutes longer or place in casserole and bake at 350 degrees for 20 minutes. Yield: 8-10 servings.

Mrs. E. H. Maddux - Buffalo Valley Club

#### HAM LOAF

¾ pound ham (ground)  
1 ¼ pounds pork  
1 cup cracker crumbs  
¼ teaspoon pepper  
2 eggs (beaten)

1 cup milk  
1/3 cup brown sugar  
1 tablespoon dry mustard  
¼ cup vinegar

Combine meat, crumbs, pepper, eggs, and milk. Mix thoroughly. Form into loaf and place in baking dish. Mix sugar, mustard, and vinegar. Pour over meat. Bake in moderate oven 1 hour.

Mrs. F. L. Hall - Young Homemakers Club

#### HAM LOAF

2/3 lb. cured ham (ground)  
1 1/3 lbs. fresh pork (ground)  
1 cup dry bread crumbs

1 cup milk  
1/3 cup brown sugar  
1 tablespoon dry mustard

¼ teaspoon pepper  
2 eggs (beaten)

¼ cup vinegar

Combine meats, crumbs, pepper, eggs and milk. Mix well; form into a loaf in a 4 1/2 " x 8 1/2" baking pan. Combine sugar, mustard, vinegar, spread over meat. Bake for 1 hour at 350 degrees. Serve with horse radish sauce made by folding together:

3 tablespoons drained horse radish

½ cup heavy cream (whipped)

½ teaspoon salt

Mrs. Kate Myers - Algood Club

#### HAMBURGERS

1 pound hamburger meat

2 slices bread

1 onion

Bread and pepper

Simmer onion in fat until tender. Wet bread thoroughly in water and squeeze. Mix all ingredients together and fry.

Mrs. Houston Hayes - Buffalo Valley Club

#### SWEET AND SOUR SPARERIBS

2 lbs. spareribs (cut in 2" strips)

½ cup brown sugar (firmly packed)

1 large onion

¼ cup vinegar

2 strips bacon, diced

2 tablespoons soy sauce

Small can pineapple, diced

3 tablespoons cornstarch

2 green peppers, sliced

2 tablespoons water

Brown spareribs, onion and bacon together in large pot. Add juice from can of pineapple. Cover tightly; simmer 40 minutes. Add peppers, pineapple, brown sugar, vinegar, soy sauce, cornstarch and water.

Cook covered until sauce is thick and well browned (about 20 minutes).

Mrs. Mitchell Judd - Young Homemakers Club

#### BARBECUED PORK CHOPS

½ cup catsup

½ teaspoon nutmeg

1 teaspoon salt

1/3 cup vinegar

1 teaspoon celery seed

1 cup water

Brown chops in hot fat. Mix ingredients, pour over chops and bake in oven for 1 ½ hours at 325 degrees.

Mrs. Burch McCormick - Suburban Club

#### SKILLET BARBECUED PORK CHOPS

4-6 chops (2 pounds)

1/8 teaspoon pepper

1 tablespoon Wesson oil

2 8 oz. cans tomato sauce

1/3 cup chopped celery

2 tablespoons brown sugar

2 tablespoons lemon juice

½ teaspoon dry mustard

Brown chops over medium heat. Drain off excess fat. Sprinkle celery, brown sugar, lemon juice and seasonings over chops. Pour tomato sauce over all. Cover and simmer over low heat 1 hour, or until chops are tender.

Peggy Richardson - Suburban Club

#### CHICKEN AND RICE

1 frying size chicken	1 can mushroom soup
1 cup rice	1 pkg. dry Lipton onion soup
1 ½ cups water (more if cooked fast)	

Mix all ingredients together and put into a large casserole. Place the cut up frying chicken on top of mixture and cook for 1 ½ hours at 300 degrees or until tender.

Mrs. Taylor Rhea - Salem Club

#### BAKED PORK CHOPS

Select 6 large pork chops, cut 1 inch thick.

Have the butcher cut a pocket in each one on the side next to the bone. Place chops in slightly greased skillet and brown on both sides. Remove chops from skillet, sprinkle with salt and pepper. Fill pocket with stuffing and bake in a moderate oven over 350 degrees for 45 minutes.

#### STUFFING FOR PORK CHOPS:

Crumble into a mixing bowl:

1 ½ cups cornbread crumbs	½ cup lightbread crumbs
Blend crumbs with:	
3 tablespoons chopped onion	½ teaspoon pepper
½ cup chopped celery	Pinch of sage to taste
1 teaspoon salt	

Add to the bread crumb mixture 1/3 cup melted butter.

Toss mixture gently and use about ½ cup stuffing for each pork chop.

Lillian Murphy - Young Homemakers Club

#### CHICKEN AND CORNBREAD

1 large hen	1 ½ cups broth
1 large onion	1 teaspoon salt
1 ½ cups milk	Flour to thicken

Cook hen until tender. Remove meat from the bone and chop into small pieces. Chop onion and fry in small amount of butter. Make a sauce of the milk, broth, salt and flour. Add chicken and onion to sauce, then add:

3 teaspoons Worcestershire sauce	¼ teaspoon curry powder
1 tablespoon celery seed	1 teaspoon allspice
1 wine glass sherry	

Make egg bread; split squares and top with chicken.

Mrs. Dora Anderson - Sycamore Club

### STEWED CHICKEN AND DUMPLINGS

3 ½ or 4 pound chicken                      2 teaspoons salt  
Cook until tender then add the dumplings.  
Dumpling    Gravy  
1 ½ cups flour                                      ½ cup cold water  
2 teaspoons baking powder                      ¼ cup flour  
¾ teaspoon salt                                      Mix together and stir into broth  
1/8 teaspoon sage  
1 teaspoon chopped parsley  
1 teaspoon chopped parsley  
¾ to 1 cup milk  
Stir all together and drop into boiling stewed chicken.

Mrs. Dave Farley - Suburban Club

### HANDED DOWN CHICKEN DUMPLINGS

2 cups flour    1 cup shortening  
1 teaspoon baking powder                      ½ cup liquid (milk and water)  
1 teaspoon salt

Combine dry ingredients, cut in shortening, add liquid to make a dough. Roll out paper thin, cut into small pieces and add to the hot chicken broth. This dough keeps well for days. May be used for pie crust.

Mrs. L. D. Nichols - Buffalo Valley Club

### CORN CRISP CHICKEN

1 broiler-fryer chicken                      1 teaspoon Ac'cent  
1 teaspoon salt                                      ½ cup evaporated milk  
¼ teaspoon pepper                                      Corn flakes (crushed)

Rub the chicken well with the salt, pepper, and Ac'cent. Dip chicken into evaporated milk (thin milk will not work) Roll in crushed corn flakes. Place chicken skin side up in a swallow baking pan which has been lined with aluminum foil. Do not crowd.

Bake in a moderate oven over 350 degrees about 1 hour or until tender. If less crisp crust is desired lay a piece of foil over the chicken. No need to turn pieces during baking. (Much fewer calories, than frying).

Mrs. L. H. Carr - Holladay Club

### CHICKEN ITALIAN

1 5-6 hen or roasting chicken                      2 tablespoons chili powder  
12 ounce package noodles                      4 cans tomato sauce  
¼ cup olive oil    2 cans green peas  
3 onions (diced)    2 cans mushrooms (less if desired)  
2 green peppers    ½ can ripe stone olives (purple)  
1 clove garlic or garlic salt

Boil chicken with a few pieces of celery and 1 medium onion. Remove meat from bone in bite-size pieces. Use broth from chicken to cook noodles. Saturate diced onions and pepper in olive oil. Add rest of ingredients. Mix with the noodles, served on table. Add grated cheese on top. Bake about 30 to 45 minutes at 400 degrees. Will serve 25.

This can be made and put freezer. Take out and bake when ready to use.

Mrs. George T. Johnson - Salem Club

#### ORANGE BAKED CHICKEN

1 fryer (cut up)	1 large onion
Salt and pepper	2 cups orange juice
1 teaspoon celery seed	1 orange

Flour chicken, salt and pepper as usual to fry. While in skillet add celery seeds and fry until brown. Remove chicken and place in a casserole. Drain part of the grease and add onion. When the onion is brown, add orange juice and boil 3 minutes. Pour this mixture over the chicken; cover with aluminum foil and bake 1 hour at 350 degrees.

(Garnish with orange sections around casserole and bake.)

Bernice Haile - Young Homemakers Club

#### BARBECUED CHICKEN IN PAPER BAG

2 teaspoons catsup	2 teaspoons lemon juice
2 teaspoons white vinegar	1 teaspoon prepared mustard
2 teaspoons butter	1 teaspoon salt
2 teaspoons Worcestershire sauce	1 teaspoon paprika
4 teaspoons water	1 teaspoon chili powder
½ teaspoon red pepper	

Mix ingredients and heat. Cut chicken as for frying add salt and pepper. Dip in sauce and put in a well greased paper bag. If any sauce is left put in bag with the chicken. Put bag in roaster with a tight cover. Bake 15 minutes at 500 degrees. Reduce to 350 degrees and continue to bake for an hour and 15 minutes.

Mrs. A. C. Crowley - Salem Club

#### OVEN BARBECUE CHICKEN

1 2 or 2 ½ pound chicken cut into large pieces.

Sauce:

1 stick butter	½ teaspoon mustard
1 cup catsup	1 tablespoon brown sugar
½ cup chopped onion	1 teaspoon salt
1 teaspoon Worcestershire sauce	¼ teaspoon black pepper

Mix ingredients for sauce and place over medium heat until well blended. Place chicken in heavy skillet. Pour sauce over chicken. Cover with tight fitting lid or aluminum foil. Place in 425 degree oven for 10 minutes, reduce heat to 350 degrees and continue cooking for two hours.

Mrs. Winnell Stewart - Sycamore Club

#### FRENCH FRIED SHRIMP

1 ½ pounds boiled shrimp	Flour, corn meal or bread crumbs
1 pint milk	1/8 teaspoon salt
1 egg	Dash of pepper

Mix milk with eggs, add shrimp and let stand for three minutes. Mix equal parts flour and corn meal or bread crumbs enough to flour shrimp well with this mixture. Cook in hot deep fat 375 degrees until brown. Shrimp will rise to the top of fat when done. Drain on absorbent paper.

Mrs. Wheeler Freeman - Algood Club

#### BAKED CHICKEN (FRYER)

Cut chicken in usual way. Salt, pepper and brush with melted butter. Then roll in crushed corn flakes. Place chicken in baking dish and cook for 1 ½ hours at 350 degrees.

Margaret Nash - Twin Oak Club

#### BARBECUED CHICKEN

1 frying chicken (2 or 3 pounds)

Brown chicken pieces fast to a golden brown. Chicken does not need to be completely cooked. Arrange pieces in a baking dish and pour the following sauce over all and bake 1 hour in a moderate oven 350 degrees, or until all the chicken is tender.

Sauce for Chicken:

2 tablespoons drippings	1 cup catsup
3 tablespoons vinegar	½ cup water, more as needed during baking
1 lemon sliced thin (do not peel)	1 onion, chopped finely
1 orange sliced thin (do not peel)	1 stalk celery, chopped finely
½ cup brown sugar	Salt and pepper to taste
3 dashes Worcestershire sauce	

Combine all ingredients in a medium sized sauce pan, simmer in pan about 30 minutes. (It is good to cook the sauce while the chicken is frying).

Mrs. Verle Irvine - Young Homemakers Club

#### SCALLOPED OYSTERS

½ teaspoon salt	Dash nutmeg
1 pint oysters	¼ cup oyster liquid
5 tablespoons melted butter	¼ cup milk
½ cup bread crumbs	2 tablespoons parsley chopped (if desired)
½ cup coarse cracker crumbs	
1/8 teaspoon pepper	

Combine bread crumbs, cracker crumbs and butter. Alternate layers of oysters and crumb mixture. Sprinkle each layer with seasonings. Pour over oyster liquid and milk. Top with crumbs. Bake at 350 degrees for one hour.

Maurine Cassetty - Home Demonstration Agent

#### FRENCH FRIED SHRIMP

1 cup flour	1 cup ice water
½ teaspoon sugar	2 tablespoons melted fat or salad oil
½ teaspoon salt	2 pounds fresh shrimp
1 egg	



Combine ingredients, except shrimp. Peel shell from shrimp, leaving last section and tail intact. Cut slit through center back without severing either end. Remove black line. Dip shrimp into batter, fry in deep hot fat (375 degrees) until golden brown. Drain on absorbent paper. Keep warm. Serve immediately with tartar sauce. Serves 6.

Mrs. Louise Jones - Buffalo Valley Club

## SALADS

### COLD SLAW PARFAIT SALAD

1 pkg. lemon Jello	1 ½ cups finely shredded cabbage
1 cup hot water	½ cup radish slices
½ cup mayonnaise	½ cup diced celery
½ cold water	3 tablespoons deiced green pepper
2 tablespoons vinegar	1 tablespoon diced onion
¼ teaspoon salt	

Dissolve gelatin in hot water. Blend in mayonnaise, cold water, vinegar and salt. Chill mixture until partially set. Then beat until fluffy. Add vegetables. Pour into individual molds or one quart mold and chill till set. Serve on greens and garnish with thin slices of radish and leaves of mint. Serves 6 to 8.

Mrs. Dora Anderson - Sycamore Club

### EGG SALAD

1 tablespoon gelatin	2 tablespoons pickle relish
¼ cup cold water	1 tablespoon ripe pimienta (chopped)
1 cup mayonnaise	1 tablespoon lemon juice
4 hard cooked eggs (sliced)	½ cup celery (chopped)
2 tablespoons green peppers (chopped)	¾ teaspoon slat

Soak gelatin in the cold water 5 minutes. Then place bowl over boiling water and stir until gelatin is dissolved. Cool, then beat into the mayonnaise. Add other ingredients, eggs last, and mix thoroughly. Turn into loaf pan that has been rinsed in cold water, Chill. When firm unmold and slice thin. Arrange sliced egg salad on lettuce and garnish with sliced cucumbers or relish, or, if desired, egg salad may be molded in individual molds.

Mrs. L. H. Carr - Holladay Club

### TUNA SALAD

1 small can tuna	1 ½ cups chopped cabbage
4 ½ tablespoons sweet pickle	1 cup potato chips, crumbled
1 ½ tablespoons onion, cut up	Lettuce and tomatoes to garnish
1 cup mayonnaise	1 ½ tablespoons lemon juice

Combine tuna, pickles, onions, mayonnaise and lemon juice. Chill in covered dish. When ready to serve, add cabbage and potato chips and toss lightly. Heap into lettuce and tomato lined salad bowl. Serve with potato chips. Serves 6.

Mrs. Lorne Crossman - Sycamore Club

### KRAUT SALAD

1 quart kraut                      1 cup sugar  
1/3 cup diced onions          1/2 cup vinegar  
1 cup diced sweet pepper

Mix well and serve.

Mrs. A. C. Clark - Young Homemakers Club

#### CABBAGE PARSELY TOSS

2 cups shredded cabbage          3 tablespoons sugar  
1/2 cup chopped parsley          1 teaspoon salt  
1/4 cup diced onions              3 tablespoons vinegar  
2 tablespoons sweet pepper      2 tablespoons salad oil

Combine the vegetables in order given. Add sugar, salt, vinegar and salad oil. Toss all together and chill before serving.

Mrs. Dave Farley - Suburban Club

#### CUCUMBER-CELERY SOUFFLE SALAD

2 pkgs. lime Jello                  3/4 cup mayonnaise  
1/2 teaspoon salt                  3/4 cup grated cucumber  
1/2 tablespoon vinegar          3/4 cup sliced celery  
1 1/2 cups hot water              1 small grated onion  
1/2 cup cold water                1/2 pint cottage cheese

Dissolve Jello and salt in hot water. Add cold water, vinegar, mayonnaise. Blend well with egg beater. Pour into refrigerator tray and chill until firm, about 1 inch from the edge of the tray. Pour mixture into bowl and whip with egg beater until fluffy. Fold in vegetable and cottage cheese. Pour into molds and chill.

Mrs. Gerry Cantrell - Suburban Club

#### VEGETABLE SALAD

Cook and drain:

1 pkg. green peas                      Salt  
1 pkg. green lima beans              2 cups chopped celery  
3 tablespoons vinegar                1 cup green onion chopped  
1 can artichokes or water chestnuts

Mix with mayonnaise and Tabasco sauce to taste. This is my own salad recipe.

Lillian Storie - Salem Club

#### SLAW

1 quart finely shredded cabbage      2 tablespoons red sweet pepper  
1 teaspoon sugar                      3/4 teaspoon salt  
2 tablespoons chopped green pepper    1 tablespoon onion

Mix vegetables well and serve with any good salad dressing.

Mrs. Solon McDonald - Vaden Club

#### VEGETABLE GELATIN SALAD

1 cup shredded cabbage	2 pimientos, chopped
2/3 cup shredded carrots	1 pkg. plain gelatin
1/2 small green pepper, chopped fine	2 1/2 tablespoons vinegar
1 cup chopped celery	

Dissolve 1 pkg. gelatin in 1/4 cup water. To gelatin, add 1 tablespoon sugar, 2 1/2 tablespoons vinegar, 1 teaspoon salt and bring to a boil. Let cool; add vegetables and mayonnaise, then old. Makes 6 servings.

Mrs. Clarence Whitaker - Boiling Springs Club

#### POTATO SALAD

3 cups boiled potatoes	Salt to taste
1 cup sweet peppers	3 boiled eggs

Mix with 4 tablespoons mayonnaise.

Allie Gambrell - Silver Point Club

#### POTATO SALAD

1 quart diced potatoes	1 cup sweet cucumber pickles, diced
3 hard cooked eggs, chopped fine	
2 teaspoons onion, chopped or ground	

Cook potatoes in salt water until tender. Drain and mix with the other ingredients. Pour over the cooked dressing below and toss lightly.

#### COOKED DRESSING FOR ABOVE POTATO SALAD

1/2 teaspoon ground mustard	2 tablespoons flour
3 tablespoons sugar	1 cup cream or evaporated milk
2 tablespoons butter	2 eggs yolks or 1 whole egg
1/2 teaspoon salt	1/4 cup vinegar

Mix dry ingredients, stir in eggs and milk and cook in double boiler until thick. Add vinegar and butter.

Mrs. A. C. Clark - Young Homemakers Club

#### FRENCH DRESSING

1 can tomato soup	1 cup sugar
1/2 cup vinegar	1/2 cup salad oil
1 teaspoon salt	1 teaspoon paprika
1 onion, diced	

Mix well and store in refrigerator. Use as desired.

Mrs. Larry Gentry - Salem Club

#### LOW CALORIE SALAD DRESSING

Make a creamy salad dressing with few calories by whipping or blending 1 ½ cups cottage cheese until smooth, then adding 2 tablespoons catsup, 2 tablespoons chopped green onion, ¼ cup green pepper, ½ teaspoon salt and ½ can tomato soup, undiluted.

Mrs. T. D. Alcorn - Buffalo Valley Club

#### THOUSAND ISLAND DRESSING

1 cup mayonnaise	½ cup chili sauce
¼ cup chopped celery	1 teaspoon salt
2 tablespoons green pepper	¼ cup sweet pickle
1 hard cooked egg	2 teaspoons finely grated onion

Mix celery, egg, pepper, chili sauce, pickle, onion, salt. Mix well; add mayonnaise. Serve over lettuce.

This will keep in refrigerator for several days.

Mrs. Dave Farley - Suburban Club

#### ROQUEFORT CHEESE DRESSING

1 small can evaporated milk	1 cup mayonnaise
1 3-oz. pkg. cream cheese	1 teaspoon vinegar
1 3-oz. pkg.; Roquefort cheese	

(1961 State Dairy Foods Recipe Contest Winner)

Blend cheese at room temperature with mayonnaise, milk and vinegar. Delicious on any salad. Keeps well under refrigeration.

Mrs. Winnell Stewart - Sycamore Club

#### FRUITED RING WITH COTTAGE CHEESE

1 envelope unflavored gelatin	¼ cup white sugar
¼ cup cold water	1 tablespoon grated orange rind
1 No. 2 can crushed pineapple	2 cups diced celery
1 pkg. orange flavored gelatin	1 lb. cottage cheese
2 cups canned apple sauce	½ pint sour cream
1 lb. can whole cranberry sauce	

Soak unflavored gelatin in cold water. Drain pineapple and add to the syrup enough water to make 1 ½ cups. Heat and pour over orange flavored gelatin, add unflavored gelatin. Stir until both are dissolved. Cool.

Combine pineapple, applesauce, cranberry sauce, sugar and orange rind, mix until blended. Add celery. Add gelatin to fruits and mix well. Pour into 2 quart ring mold, chill until firm, then unmold on salad greens. Combine cottage cheese, sour cream and a little crushed pineapple and place in center of ring mold. Recipe makes 8 to 10 servings. I sometimes use large curd cottage cheese which I have drained and it is real pretty and does fine with the cream and pineapple.

This fruited rings with cottage cheese may be used as a luncheon main dish or the highlight of a buffet supper. I also use in on a salad.

Mrs. Joe Nichols - Baxter Club

#### CHERRY COKE SALAD

1 1 lb. can Bing cherries                      1 6 oz. pkg. cherry flavor gelatin  
1 1 lb. 4 oz. can crushed pineapple

Drain juice from fruit, add water if necessary, to make 2 cups. Heat juice to boiling. Add gelatin, stir until dissolved, cool. Add cola and fruit, pour in 1 ½ quart mold. Chill until set, serve with salad dressing, cream cheese dressing or whipped cream.

Elizabeth Brown - Twin Oak Club

#### MARSHMALLOW SALAD

10 slices pineapple, diced                      1 lb. marshmallows, diced  
1 pint whipping cream                          1 cup chopped nuts

Dressing:

3 whole eggs                                      3 tablespoons vinegar  
6 tablespoons pineapple juice              Dash salt

Beat eggs and add juice, salt and vinegar. Cook in double boiler until thick like honey. Have nuts, pineapple and marshmallows mixed well. Have cream whipped. Add 3 tablespoons cream to dressing when cooled. Pour dressing over mixed fruit. Mix well. Fold in remaining dressing. Chill.

Mrs. Walter Anderson - Sycamore Club

#### PINEAPPLE-MARSHMALLOW SALAD

This salad must be made a day before serving.

Start by making a cooked dressing with:

1 tablespoons flour                          6 tablespoons vinegar  
1 teaspoon salt                                3 cups milk  
2 tablespoons sugar                          1 tablespoon butter  
6 egg yolks, beaten

Combine flour, salt and sugar. Add beaten egg yolks, vinegar, butter and milk. Cook slowly, stirring constantly until mixture thickens. Remove from heat and allow to cool. When dressing has cooled add 2 large cans crushed pineapple, drained, 1 lb. marshmallows, cut ½ lb. pecan nuts, broken. Mix well and fold in 1 pint heavy cream, whipped. Place in large or individual molds. Put in refrigerator for at least 24 hours before serving.

Mrs. W. A. Jared - Buffalo Valley Club

#### BING SALAD

2 packages cherry Jello                      1 can pineapple  
1 can black pitted cherries                1 tablespoon lemon juice

Heat juice from pineapple and cherries with the rest of the mixture. Use on top of Jello.

Mrs. Bill Anderson - Sycamore Club

#### COCA-COLA SALAD

1 package raspberry Jello            1 can Bing (black) cherries  
1 package cherry Jello            1 small can crushed pineapple  
1 large package cream cheese      1 cup nuts

Drain cherries, and pineapple and add enough water to make 1 ½ cups liquid. Heat and pour over Jello. Mix cheese in hot Jello, add other ingredients and let cool. Add 2 Coca-Colas and place in refrigerator.

Lillian Murphy - Young Homemaker Club

#### COCA-COLA SALAD

1 No. 2-1/2 can black cherries      ½ lb. nuts  
1 No. 2 can crushed pineapple      3 small pkgs. cream cheese  
1 pkg. cherry jello                    2 Coca-Colas  
1 pkg. strawberry jello

Drain juice from cherries and pineapple and bring to boil. Pour over jello and dissolve, let cool. Add Coca-Colas. Combine with other ingredients and put in pan, mold or ring and set in refrigerator to congeal.

Mrs. Sam Fouts - Young Homemakers Club

#### CONCEALED COKE SALAD

Dissolve 1 package of orange jello in 1 cup hot water. Add 1 small bottle of Coca-Cola, 1 small can crushed pineapple (drained), and ½ cup pecans, chopped. Place in refrigerator until congealed.

Mrs. Harris Taylor - Bohannon Club

#### FRUIT SALAD DRESSING

1 cup marshmallow cream            2 teaspoons orange juice  
½ cup salad dressing or mayonnaise    2 teaspoons lemon juice

Blend all ingredients together until well mixed. Keep in refrigerator until ready to use.

Mrs. George T. Johnson - Salem Club

#### HONEY FRUIT DRESSING

(Use on Fruit Cocktail or Fresh Fruit)

2/3 cup sugar                            1 teaspoon mustard  
1 teaspoon paprika                    ¼ teaspoon salt  
1/3 cup strained honey                5 tablespoons vinegar  
1 tablespoon lemon juice            1 teaspoon grated onion  
1 teaspoon celery seed or celery salt    1 cup salad oil,

Mix dry ingredients. Add honey, vinegar, lemon juice and onion. Pour oil very slowly, beating constantly with rotary or electric beater. Makes 2 cups.

Mrs. Goodwin Harding - Silver Point Club

Mrs. Mable Bohannon - Young Homemakers Club

#### DRESSING FOR FRUIT SALAD

1 egg                                    1 teaspoon flour  
¾ cup sugar                          1 teaspoon butter

½ cup vinegar     Juice of one lemon

Blend the above ingredients, cook in the top of a double boiler until thick. Add lemon juice. Cool in the refrigerator until ready to use over fruit salad. A tablespoon or two is enough for an average size bowl of salad.

Mrs. Neil D. Alcorn - Buffalo Valley Club

#### PARTY SALAD

1 cup evaporated milk	1 cup cottage cheese
1 package lime gelatin	½ cup chopped nuts
1 tablespoon sugar	½ cup mayonnaise
1 No. 2 can crushed pineapple	8 marshmallows

Place evaporated milk in bowl in freezing compartment of the refrigerator until it begins to freeze around the edge of the bowl. Mix gelatin according to directions on package and chill until thick but not congealed. Whip the chilled evaporated milk along with sugar. Add pineapple, cottage cheese, nuts, mayonnaise, marshmallows, and whipped milk to gelatin and mix thoroughly. Return to refrigerator and let set, preferably over night. Serve on lettuce leaf.

Mrs. Burch McCormick - Suburban Club

#### FLOATING ISLAND SALAD

1 package lemon jello	½ cup mayonnaise
1 package marshmallows	1 cup whipped cream (Dream whip will work fine)
1 small can of crushed pineapple	2 packages cherry jello\
1 large package cream cheese	

Dissolve lemon jello with 2 cups of hot water, add marshmallows to hot mixture and dissolve, let cool. Add pineapple, cream cheese, mayonnaise and whipped cream. Mix well and let congeal. Top with cherry jello. Dissolve cherry jello in hot water as directed on box. Let cool. Pour over lemon mixture.

Mrs. George T. Johnson - Salem Club

#### MAHATTEN SALAD

1 package lemon jello	½ teaspoon salt
1 pint warm water	1 cup tart apples (diced)
1 tablespoon vinegar	½ cup walnut meats (broken)
1 cup celery (diced)	

Dissolve jello in warm water, add vinegar and salt. Pour thin layer in mold. Chill until firm. Combine apples, celery and nuts and place in mold then add remaining jello. Chill until firm, unmold on lettuce and serve with mayonnaise.

Mrs. Frances Carter - Salem Club

#### STRAWBERRY SALAD

2 packages strawberry jello	1 No. 2 can crushed pineapple
2 packages frozen strawberries	1 carton sour cream
2 ripe bananas	Nuts, if desired

Dissolve gelatin in 2 cups boiling water, add frozen berries, stir until thawed. Add drained pineapple and mashed bananas. Pour half of mixture into mold. Let set. Spread sour cream over top and add rest of jello. Let set.

Mrs. Bernice Haile - Young Homemakers Club

#### TAHITI SALAD

1 pgs. (3 oz.) cherry gelatin	Pineapple juice and water to make 1 cup liquid.
1 cup hot water	$\frac{3}{4}$ cup sliced bananas
$\frac{2}{3}$ cup drained crushed pineapple (8 oz)	$\frac{1}{2}$ cup packaged grated coconut

Dissolve gelatin in hot water. Add pineapple juice, mix and chill until slightly thickened. Fold in crushed pineapple, bananas and coconut. Pour into mold and chill until firm.

Mrs. Bethel Rice - Boiling Springs Club

#### PINEAPPLE LIME SALAD

1 small can crushed pineapple	$\frac{1}{2}$ cup nuts (slightly chopped)
1 package lime jello	1 cup whipped cream (not sweetened)
$\frac{1}{2}$ lb. cottage cheese	

Empty pineapple in saucepan and cook 3 minutes. Put in jell and stir 2 minutes. Remove from heat and cool, then add cheese and nuts, and fold in whipped cream. Chill until firm. Serve on lettuce, with a cherry if desired.

Mrs. Clara Lewis - Holladay Club

#### RIBBON SALAD

2 boxes orange jello	2 boxes strawberry jello
2 boxes lime jello	

First chill the following three flavors of jello in separate dishes: Line pan or dish with Graham crackers. Pour the orange jello over crackers. Next mix large can of fruit cocktail with lime jello. Mix 2 cups of stiff whipped cream in the strawberry jello. Pour this over the mixture. Cut up nuts and candied cherries and sprinkle over top. Keep chilled until ready to be eaten.

Mrs. Hooper Nash - Boiling Springs Club

#### TWENTY-FOUR HOUR SALAD

3 beaten egg yolks	2 tablespoons pineapple juice (from can)
2 tablespoons sugar	1 tablespoon butter
2 tablespoons vinegar or lemon juice	Dash of salt

Combine all this in a double boiler; cook over hot water until thick. Cool.

Add this to:

2 cups drained pitted white cherries	2 cups tiny marshmallows
2 cups drained pineapple chunks	Then fold in:
2 cups pared oranges, cut in pieces, drained	1 cup heavy cream, whipped



Halve the grapes. (pecans may be used in halves or cut up). Mix the four ingredients together. Fold in 1 cup of Three Fruits Dressing (see below). Cover and place in ice box for 24 hours. Serve on lettuce and top with Three Fruits Dressings.

Mrs. Lola Bell McCormick - Young Homemaker Club

#### TWENTY-FOUR HOUR SALAD

1 No. 1 ½ can sliced pineapple	1 lb. marshmallows
1 lb. white or purple grapes	1 cup pecans (optional)

Dice the marshmallows into quarters with scissors and dice the pineapple and halve the grapes. (Pecans may be used in halves or cut up). Mix the 4 ingredients together. Fold in 1 cup of Three Fruits Dressing (see below). Cover and place in ice box for 24 hours. Serve on lettuce and top with Three Fruits Dressing.

#### THREE FRUITS DRESSING

2 eggs	¼ cup lemon juice
1 cup sugar	¼ cup pineapple juice
2 teaspoons flour	¼ cup orange juice
1 teaspoon mustard	½ cup whipping cream

Beat eggs very lightly. Mix together with 1 cup of sugar, 2 teaspoon flour. Add dry ingredients to eggs and beat until smooth. Add mustard and fruit juices. Cook over hot water until thick. Cool, then add whipped cream. Put ½ in the salad. Serve the other on top of salad.

Emma D. Wade - Salem Club

#### FROZEN SALAD

2 cups sour cream	¼ cup chopped pecans
¾ cup sugar	1 banana
1 (9 oz.) can crushed pineapple	2 tablespoons lemon juice
¼ cup sliced maraschino cherries	1/8 teaspoon salt

Blend cream, lemon juice, sugar and salt. Stir in remaining ingredients. Pour into 1 quart mold. Freeze.

Mrs. Clay Loftis - Sycamore Club

#### HEAVENLY SALAD

1 large pkg. cream cheese	1 No. 2 can white cherries
1 small pkg. cream cheese	½ pint whipping cream
1 large pkg. marshmallows	Parmesan cheese
1 No. 2 can pineapple chunks	

Drain pineapple and heat juice. Add cream cheese and marshmallows. Let cool and add pineapple chunks and cherries which have been pitted and drained. Fold in whipped cream, sprinkle with parmesan cheese and let set in refrigerator. It is best to let stand overnight.

Mrs. George Carmack - Algood Club

#### THREE DECKER SALAD

Lemon jello	½ pint cream, whipped
Lime jello	1 3-oz. pkg. Philadelphia cheese

Cherry jello                      1 No. 2 can crushed pineapple  
20 large marshmallows      ½ cup salad dressing.

Mix and congeal cherry jello as directed on box. To make middle layer put 1 cup of water in pan over low heat. Add marshmallows. When melted, set off stove, add lemon jello, cream cheese, salad dressing. Mix well. Add pineapple juice. Let cool a few minutes in refrigerator. Add whipping cream, which has been whipped. Let stand a few minutes in refrigerator. Add to cherry jello. Let congeal.

Add lime jello which has been mixed and cooled a while. Serve on lettuce leaf. This salad is especially appropriate for Christmas. It is very delicious.

#### RIBBON SALAD

2 packages lime jello                      1 package lemon jello  
2 packages cherry jello                      1 8 oz. package cream cheese

Dissolve lemon jello in 2 cups of hot water. Add cream cheese, whip until smooth. Set by and let cool. Dissolve lime jello and cherry jello in 2 cups of hot water for each. Use loaf pan and put lime jello in pan. Let chill until firm. Add lemon and cream cheese mix. Let set until firm then add the cherry jello on top. Chill until ready to serve. Slice as you would cake. Serve on lettuce leaf. Top with dressing.

#### RIBBON SALAD DRESSING

(1962 Putnam County Dairy Feeds Recipe Contest Winner)

1 large package cream cheese                      1 pint mayonnaise  
1 pint whipping cream                              1 cup diced marshmallows  
1 cup almonds, chopped

Cream together cream cheese and mayonnaise until smooth. Add almonds and marshmallows. Whip cream until stiff. Fold into cream cheese mixture. Serve on Ribbon Salad or other congealed salads.

Mrs. Joe Buckner - Sycamore Club

#### LIME JELLO SALAD

Simmer one 8 ½ oz. can crushed pineapple for 2 minutes. Add 1 regular size lime jello and simmer 2 more minutes. Set aside to cool, then add 1 cup cottage cheese, ½ cup chopped nuts, 1 cup cut up fruit, such as fresh canned peaches or chopped apples, or fresh or canned pears. Let set up like jello slightly, then add ½ cup cream that has been whipped. Let congeal until firm.

Mrs. Owens Parks - Suburban Club

#### FROZEN SALAD

1 ½ cups sweet milk                              1 cup nuts  
1 lb. marshmallows                              2 cups pineapple  
1 can cherries                                      1 cup whipping cream

Let milk come to a boil and drop marshmallows in and stir until melted. Let cool and mix with cream, fruit and nuts. Pour into tray, sprinkle top with crushed vanilla wafers. Place in the refrigerator and chill.

Mrs. Harold Hassler - Young Homemakers Club

#### FIVE CUP SALAD

1 cup miniature marshmallows                      1 cup coconut

1 cup pineapple chunks                      1 cup sour cream  
1 cup oranges (cut up)

Mix together and place in refrigerator several hours before serving.

Mrs. Edd Wallace - Silver Point Club

#### SIX CUP FRUIT SALAD

1 cup coconut                      1 cup cottage cheese (large curd)  
1 cup crushed pineapple      1 cup marshmallows (miniature)  
(well drained)                      1 cup (1/2 pint/ sour cream

Mix thoroughly and chill several hours. Nuts (optional).

Mrs. Mattie Foutch Wilhite - Salem Club

#### HEAVENLY FROZEN FRUIT SALAD

1 teaspoon unflavored gelatin                      1/4 cup chopped nuts  
2 tablespoons lemon juice                      1/4 cup quartered maraschino cherries  
1 3-oz. pkg. soft cream cheese                      1 drained No. 303 can fruit cocktail or  
1/4 cup mayonnaise                      1 3/4 cups mixed sliced fresh fruit or  
1/4 teaspoon salt                      or 1 drained No. 2 can of crushed pineapple  
2 tablespoons sugar                      1/2 cup heavy cream

Turn refrigerator to the coldest setting. Soften gelatin in lemon juice in glass measuring cup. Set cup in pan of boiling water, stirring occasionally, till gelatin dissolves. Add to combined cheese, mayonnaise, salt, and sugar. Fold in rest of ingredients. Pour into ice-cub tray; freeze just until firm. Slice; serve on crisp greens. Makes 8 servings.

Maurine Cassetty- Home Demonstration Agent

#### JELLO SALAD

2 packages raspberry jello                      3 cups hot water  
1 can cranberry sauce, whipped                      1 bag miniature marshmallows  
4 grated apples                      1 cup chopped nuts  
1/2 pint whipping cream

Dissolve jello in hot water, stir in 1/2 of marshmallows. Stir until melted. Refrigerate till thickened, not congealed. Add apples, nuts, and rest of marshmallows. Whip cranberry sauce and add to first mixture; fold in whipped cream. Refrigerate. This salad freezes very well.

Mrs. J. T. Wright - Young Homemakers Club

Mrs. Hoke White - Young homemakers Club

#### LIME JELLO SALAD

1 package lime jello                      1 small can crushed pineapple  
1 1/2 cups hot water                      1 cup whipped cream  
1 package Philadelphia cream cheese                      1/3 cup broken pecans (or more)

Add water to jello, break cheese into small pieces and let melt in warm jello. Add pineapple and chill until it begins to congeal. Whip cream and fold it and nuts into jello. Pour into tray and finish congealing. Slice and serve.

Mrs. Taylor Rhea - Salem Club

#### CONGEALED SALAD

2 packages lime or lemon jello	½ cup grated cheese
2 cups hot water	6 slices pineapple, chopped
1 cup pineapple juice	1 cup miniature marshmallows
1 tablespoon lemon juice	½ cup nuts
2 tablespoons sugar	6 oz. can condensed milk

Pour hot water over jello, stir until dissolved; add pineapple and lemon juice. Place in refrigerator until partly chilled. Whip chilled milk to which sugar has been added then whip the partly chilled jello. Add the whipped milk and other ingredients. Chill until firm.

Mrs. Fred Brown - Suburban Club

#### CRANBERRY SALAD

2 cups cranberries	1 cup chopped celery
1 cup water	1 cup chopped apples
1 cup sugar	1 cup chopped oranges
15 marshmallows, chopped	1 box raspberry jello
1 cup chopped nuts	

Heat cranberries, sugar and water until cranberries pop. Then add mixture of chopped ingredients. Add to jello mixture. Chill before serving.

Mrs. Lloyd Murphy - Whitson's Chapel Club

#### JELLO SALAD

1 package of orange jello	1 grated carrot
1 small can crushed pineapple	1 ½ cups hot water

Put water in jello and let set. Add carrots and pineapple.

Mrs. Howard Medley - Silver Point Club

#### CRANBERRY SALAD

1 lb. cranberries	1 No. 2 can crushed pineapple, drained
2 cups sugar	2 apples, diced
2 boxes raspberry jello	2 oranges, cut up
2 cups hot water	1 cup nuts
1 pkg. Knox gelatin dissolved in 1/3 cup cold water	

Cover berries with sugar, NO WATER, (just wet from washing). Cook until they pop; do not over cook. Dissolve jello in hot water and add other ingredients and chill.

Mrs. A. D. Ferguson - Boiling Springs Club

#### FRESH CRANBERRY SALAD

1 lb. fresh cranberries	2 cups sugar
-------------------------	--------------

2 whole oranges                      2 packages raspberry jello  
2 apples                                 3 cups hot water

Wash and grind cranberries. Quarter and seed apples and oranges. Grind, add sugar. Keep over night. Dissolve jello and combine the ingredients.

Mrs. Ralph Mahler - Suburban Club

#### ANGEL SALAD

1 can white cherries, No. 2            1 lb. marshmallows  
1 can sliced pineapple, No. 2

Stone cherries, dice pineapple, cut marshmallows in pieces, mix and add mayonnaise made as follows.  
1 cup boiling milk                      Juice 1 lemon  
3 egg yolks  
Beat egg and lemon juice, stir in boiling milk. When cold, stir in to fruits, then add 1 pint whipped cream. Keep cold.

Mrs. Verble Richards - Algood Club

### PIES

#### JELLO PIE

1 package strawberry jello            2/3 cup sugar  
1 cup pineapple juice                 1 large can Pet milk

Mix jello, pineapple juice and sugar and let come to rolling boil, then set off stove and let cool, whip milk, add the above mixture and whip again. Pour into vanilla wafer pie crust and put into refrigerator.

Mrs. J. B. Mullins - Salem Club

#### EASY CHERRY COBBLER

Batter:

1 cup flour                                1 teaspoon baking powder  
1 cup sugar                                ¼ teaspoon salt  
3 tablespoons margarine  
Or butter

Blend ingredients until smooth. Pour batter into a greased baking dish.

TOP WITH:

1 can frozen cherries or 1 No. 2 can pie cherries to which ½ cup sugar has been added. Top with an additional ¾ cup sugar. Dot top with butter.

Bake 1 hour at 375 degrees. Serve plain or with ice cream.

Mrs. Leslie Templeton - Whitson's Chapel Club

#### PECAN PIE

3 eggs                                        1/3 cup melted butter  
2/3 cup sugar                              1 cup light brown corn syrup  
1/3 teaspoon salt                         1 cup pecan halves

Beat together eggs, sugar, salt, melted butter and syrup. Add the pecan halves. Pour into unbaked crust in a 9 inch pan. Bake in a 375 degree oven for 40 to 50 minutes. Bake until set and pastry is nicely browned. Cool. Serve cold or slightly warm.

#### FOOL'S PECAN PIE

2 whole eggs, slightly beaten      1 teaspoon vanilla  
1 cup light brown sugar              1/2 cup pecans  
1/4 cup melted butter

Beat eggs, add sugar, butter, vanilla and 1/2 cup pecans. Bake in 300 degree oven. Sprinkle pecans on top. Use uncooked pie shell, baking both shell and filling at same time.

#### SWEET POTATO PIE

1 1/2 cups cooked potatoes              1/4 teaspoon ground allspice  
2/3 cup dark brown sugar              2 eggs, beaten  
1/2 teaspoon salt                          1 tablespoon lemon juice

Bake all 450 degrees for 15 minutes. Reduce heat to 325 degrees, bake 30 minutes longer. Decorate pie with pecan halves. Makes one pie.

Mrs. Earl Huddleston - Young Homemaker Club

#### PUMPKIN PIE

Cut your pumpkin in two pieces; turn cut sides down on deep baking pan. Cook one hour at 375. Now scrape out seed and use the cooked pumpkin or canned pumpkin.

1 1/2 cups pumpkin                      1/2 teaspoon nutmeg  
1 cup milk                                  1/4 teaspoon cinnamon  
1 cup sugar                                2 eggs (beaten)  
1/4 teaspoon salt                        1 tablespoon butter

Mix all of this together. Pout in unbaked pie shell (use a very large pan). Bake 45 minutes at 375 degrees.

Now add topping:

1/4 cup brown sugar                      2 tablespoons flour  
1/3 cup butter                              1/2 cup nuts

Mix well, add to pie and bake 15 or 20 minutes longer. Serve warm.

Mrs. Lola bell McCormick - Young Homemakers Club

#### PUMPKIN PIE

3 eggs, slightly beaten                      1 teaspoon cinnamon  
1 No. 303 can pumpkin or 2 cups      1/2 teaspoon ginger  
3/4 cup sugar                                1/4 teaspoon cloves  
1/2 teaspoon salt                          1 large can evaporated milk

Mix the above ingredients well. Pour into a 9 inch, unbaked pastry shell. Bake in hot oven 450 degrees for 15 minutes. Reduce heat to 350 degrees and continue baking 45 minutes or until knife inserted in the center comes out clean.

Mrs. Bill Anderson - Sycamore Club

#### PINEAPPLE ICE BOX PIE

1 cup pineapple juice	½ package lime jello
1 egg	½ cup cold evaporated milk
½ cup sugar	

Bring to a boil the pineapple juice, sugar and one egg. Pour over the lime jello. Whip the evaporated milk. Add the hot mixture gradually to the whipped milk or cream. Line the pan with crushed vanilla wafers. Pour into pan and chill.

Mrs. Verble Richards - Algood Club

#### APPLE OR BLACKBERRY PIE

2 cups plain flour	2 tablespoon chopped raisins
1 teaspoon salt	2 tablespoon chopped nuts (if desired)
2/3 cup shortening	1 ¼ cups sugar
6 apples	2 cups water
½ cup sugar	½ teaspoon cinnamon
½ teaspoon cinnamon (omit for blackberries)	¼ cup butter or margarine

Sift flour and add salt into mixing bowl. Cut in shortening. Add 1/3 cup cream, a tablespoon at a time. Mix together. Roll ¼ inch thick. Cut in squares. Place sliced apples on squares, sprinkle with mixture containing ½ cup sugar, ½ teaspoon cinnamon, raisins and nuts and dot with butter. Fold corners and pinch edges. Place in greased baking dish. Make a sauce by cooking 1 ¼ cups sugar, 2 cups water, ½ teaspoon cinnamon, for 4 or 5 minutes and adding ¼ cup butter. Pour this sauce over ingredients in baking dish and bake in oven for 35 minutes at 375 degrees.

Mrs. Dibrell Boyd - Bohannon Club

#### FRUIT COBBLER PIE

(With Butter Instead of Pastry)

¼ pound butter (1 stick or ½ cup)	1 ½ teaspoons baking powder
1 cup sugar	½ teaspoon salt
1 cup flour	¾ cup milk

Melt butter in deep, large baking dish. Mix batter in the order given and pour onto butter. Warm the fruit until it starts steaming and pour onto batter without stirring. Bake in a moderate oven 30-45 minutes.

Mrs. Lillian Murphy - Young Homemaker Club

#### DEEP FRUIT DISH PIE

½ lb. butter or margarine	1/8 teaspoon salt
¾ cup flour	¾ cup milk (about)
2 teaspoon baking powder	1 lb. unsweetened fruit, drained
1 cup sugar	¾ cup sugar

Melt butter in baking dish. Pour ¾ cup sugar over fruit and set aside. Combine dry ingredients. Add milk to make batter. Pour evenly over butter. Do not mix or stir. Spoon fruit over bottom. Do not mix. Bake 1 hour in preheated 350 degree oven. The crust rises to make crisp topping.

Dora Anderson - Salem Club

### SWEET POTATO COBBLER

1 quart sweet potatoes (sliced)

Cook with enough water to cover. Cook down until tender.

Mix the following ingredients with the above:

2 cups sweet milk                      1 stick of margarine or ¼ cup butter

½ teaspoon salt                        1/8 teaspoon nutmeg

1 cup sugar

Make pastry. Pour filling either into pastry lined dish or pour filling in pan and top with pastry. Bake at 350 degrees for 45 to 50 minutes.

Mrs. Grove Tubb Billingsley - Salem Club

### FROZEN LEMONADE PIE

Coconut Crust:

Melt 3 tablespoons oleo in a large frying pan. Add 1 ½ cups of coconut, stir until golden brown. Brown slowly. Press into pie plate or loaf pan. Crust must be cold before filling.

Pie Filling:

Put one cup of Pet milk in the ice tray and place in the freezer until almost frozen around edges. In a 3 quart bowl, put one envelope of plain gelatin. Dissolve in ¼ cup cold water, add ½ cup boiling water. Add 2/3 cup sugar and one 6-oz. can of frozen lemonade. Stir until lemonade thaws. Chill in the refrigerator until very thick but not set. Place Pet milk in a quart size cold bowl and whip until stiff. Fold into chilled gelatin mixture. Pour into crust and chill in the refrigerator about 3 hours before serving.

Mrs. Paul Brewster - Algood Club

### LEMON MERINGUE PIE

1 cup fine Graham crackers (14 to 15 crackers)	½ cup real lemon juice
3 teaspoons butter	¼ teaspoon cream of tartar
1 1/3 cups Eagle Brand milk	2 eggs, separated
	4 teaspoon sugar

Crust: Blend crumbs and softened butter. Press firmly and evenly onto bottom and side of 8 inch pie plate.

Filling: Blend Eagle brand milk and egg yolks. Gradually add the lemon juice, stirring until blended. Pour into crust.

Meringue: Beat egg whites and cream of tartar until foamy. Gradually add sugar, while continuing to beat until stiff, sealing thoroughly to crust. Add remaining meringue swirl as desired. Bake at 400 degrees until brown, about 6 minutes.

Cool at room temperature.

Elizabeth Brown - Twin Oak Club

### LEMON PIE

1 cup sugar	1 tablespoon butter
2 tablespoons cornstarch	3 egg yolks
1 cup boiling water	3 tablespoons lemon juice



Mix sugar and cornstarch in sauce pan, add boiling water, stirring constantly and cook until thick over medium heat. Boil 5 minutes.

Remove from heat and add butter, well beaten egg yolks, lemon juice and a dash of salt. Boil 1 minute. Cool partially and pour into baked crust. Cover with meringue made from egg whites, beaten well with 4 tablespoons sugar added.

Bake in slow oven at 300 degrees until brown.

Mrs. Taylor Rhea - Salem Club

#### LEMON PIE

1 ¼ cups sugar	2 large eggs or 3 small ones
Grated rind and juice from	2 tablespoons butter, add to hot mixture
1 large lemon	
4 level tablespoons plain flour	
1 ¼ cups cold water	

Mix sugar, flour, beaten eggs, mix together. Cook all together in double boiler till thick, let cool, then add the juice and grated lemon rind. Put in baked pie shell. Beat the egg whites, add 4 tablespoons sugar, bake till brown.

Serve while real cold. Makes on large pie.

Mrs. Clay Farmer - Vaden Club

#### FRENCH COCONUT PIE

Mix:

1 cup sugar	½ stick butter
1 tablespoon flour	1 teaspoon vanilla
2 whole eggs, slightly beaten	1 can angel flake coconut
½ cup milk	½ teaspoon salt

Pour into an unbaked pastry shell. Bake at 400 degrees for 10 minutes, then reduce heat to 350 degrees for 30 minutes or until slightly browned.

Pour into an unbaked pastry shell. Bake at 400 degrees for 10 minutes, then reduce heat to 350 degrees for 30 minutes or until slightly browned.

Mrs. Owen Parks - Suburban Club

#### LEMON PIE

7/8 cup sugar	3 tablespoons lemon juice
3 tablespoons soft wheat flour	1 teaspoon grated lemon rind
2/3 cup milk or water	1 tablespoon butter
3 eggs (reserve whites for meringue)	

Mix sugar and flour; add liquid, beaten egg yolks, lemon rind, juice, and butter. Cook over hot water until thick. Turn into a rich baked pastry shell. Cover with meringue and bake in slow oven (275 degrees) 15 to 20 minutes.

MERINGUE:

2 tablespoons sugar for each egg white.

Mrs. E. H. Maddux - Buffalo Valley Club

#### LEMON ICE BOX PIE

Crust:

1 ½ cups Graham cracker crumbs                      1/3 cup melted butter or margarine  
3 teaspoons sugar

Mix cracker crumbs and sugar. Add melted butter, then press into 9 inch pie plate. Bake 12 minutes at 350 degrees. Chill.

Filling:

1 can Eagle brand milk                                      2 egg yolks  
½ cup real lemon juice

Mix well all three ingredients until thickened. Pour into chilled crust. Top with meringue. Brown.

Meringue:

2 egg whites    4 tablespoons sugar  
2 tablespoons cold water

Beat egg whites until frothy. Add sugar and water gradually. Continue beating until stiff as desired.

Mrs. Lorne Crossman - Sycamore Club

#### FRENCH COCONUT PIE

2 eggs    ½ teaspoon salt  
½ cup sugar    1 teaspoon vanilla  
2 tablespoons flour    1 cup coconut (shredded)  
¾ cup Karo (white)

Mix and pour in uncooked pie shell and cook at 350 degrees for 45 minutes.

Mrs. Campbell Lee - Salem Club

#### COCONUT ICE BOX PIE

Mix:	Add:
¾ cup sugar	2 cups scalded milk
5 tablespoons cornstarch	1 tablespoon butter
	¾ can of fine coconut

Combine and cook together in the top of a double boiler until thick. Remove from heat and add 1 teaspoon vanilla. Cool. Beat very stiff 3 egg whites, ½ cup sugar. Fold into cooled mixture. Pour into baked pie shell. Sprinkle with remaining coconut. Brown and then refrigerate.

Mrs. Charles Chaffin - Suburban Club

#### COCONUT PIE

1 cup white syrup    1 cup coconut  
1 cup sugar    3 whole eggs

Mix well. Pour into unbaked pie shell and bake for one hour at 350 degrees.

Mrs. Paul Clouse - Young Homemakers Club

#### COCONUT PIE

3 whole eggs, beaten	3 tablespoons butter, melted
1 ¼ cups sugar	1 teaspoon salt
¾ cup Pet milk	1 can coconut

Combine sugar and butter; add milk and sugar alternately, then add coconut. Bake in an unbaked pie shell. Bake 10 minutes at 400 degrees. Reduce heat to 350 degrees and bake 20 to 30 minutes longer or until firm.

Mrs. Hubert Lafever - Silver Point Club

#### COCONUT CREAM PIE

4 eggs	1 large can Carnation milk
¾ cup flour	1 tablespoon vanilla
½ stick butter	1 can Angel flake coconut

Beat eggs well and add sugar, flour, butter, vanilla, and milk. Cook until thick. Save enough coconut to put on top of meringue.

Mrs. H. L. Breeding - Bohannon Club

#### COCONUT TART PIE

1 cup Graham cracker crumbs	3 egg whites
½ cup chopped coconut (use canned, as is)	¼ teaspoon salt
½ cup chopped pecans	1 tablespoon vanilla
	1 cup sugar

Combine cracker crumbs, coconut and nuts. Beat egg whites. Add sugar gradually as egg whites are beaten and beat until stiff. Add salt and vanilla. Fold Graham cracker mixture into egg whites; spread in well greased pie pan and bake 30 minutes at 350 degrees.

Mrs. Neil D. Alcorn- Buffalo Valley Club

#### ALMOND HERSHEY BAR PIE

6 almond Hershey bars	2/3 cup milk
18-21 marshmallows	½ pint cream, whipped

Combine candy bars, marshmallows and milk in double boiler; heat until melted. Let cool then add whipped cream. Pour into baked pastry shell or crumb crust and chill.

Mrs. Gerry Cantrell - Suburban Club

#### CHOCOLATE PIE

¾ cup sugar	1 ¾ cups milk
6 tablespoons flour (level)	3 egg yolks, whites for meringue
3 tablespoons cocoa (level)	Vanilla to suit taste
¼ teaspoon salt	

Mix sugar, flour and cocoa well and add to the milk. Cook, stirring constantly, till thick. Add 1/3 stick butter and egg yolks. Let cool and put in a baked pie shell and brown the meringue.

Mrs. George Carmack - Algood Club

#### TWO CHOCOLATE PIES

4 heaping tablespoons flour	3 tablespoons cocoa
1 ½ cups sugar	1 teaspoon vanilla
3 ½ cups milk	3 egg yolks

Cook until thick. Place in pie shell already baked. Use the whites of eggs for meringue and brown.

Mrs. Orville Howell - Boiling Springs Club

#### CHOCOLATE PIE

1 cup sugar	Butter size of walnut
1/3 cup flour	2 egg yolks (whites for top)
2 tablespoons cocoa (heaping I like)	1 cup milk or water
½ teaspoon salt	1 teaspoon vanilla

Mix all ingredients and cook until thick as desired. Some use double boiler but I like an old back skillet and stir.

Eda Hill - Salem Club

Mrs. Robert Fisher - Salem Club

#### STRAWBERRY GLAZE PIE

1 quart fresh strawberries	¼ teaspoon salt
¾ cup sugar	1 cup water
2 tablespoons cornstarch	Few drops food coloring

Line a baked pastry shell with strawberries. Combine sugar, cornstarch, salt and water. Cook over low heat slowly until thickened and clear (about 10 to 15 minutes) - Add food coloring. Pour glaze over strawberries. Chill. Just before serving garnish with whipped cream and whole cherries.

Note: Fresh sliced peaches or whole raspberries may be substituted if desired.

Mrs. Walter Anderson - Sycamore Club

#### CHERRY PIE

1 cup sugar	½ teaspoon almond flavoring
2 tablespoons corn starch	1 No. 2 can tart cherries
¼ teaspoon red food coloring	

Pre-cook filling by using ¼ cup of cherry juice with sugar, corn starch and food coloring until thickened. Then remove from heat and add flavoring and drained cherries. Let mixture cool while crust is being made.

#### CRUST FOR CHERRY PIE

1 ½ cups flour	1 small egg
1 teaspoon salt	1 tablespoon lemon juice

½ cup shortening

Combine flour and salt, cut in the shortening, then add mixture of egg, lemon juice and milk. Knead pastry lightly and divide the dough into halves. Use ½ of dough for bottom crust and the other half for bottom crust. Bake 15 minutes at 425 degrees, reduce to 350 degrees for 45 minutes.

Mrs. L. H. Carr - Holladay Club

#### RITZ CRACKER PIE

2 ½ cups water                      2 teaspoon cream of tartar  
1 ½ cups sugar

Bring this to a boil and add 25 ritz crackers. Let boil for 15 minutes NO NOT STIR. Pour into an unbaked pie crust, then dot with butter. Sprinkle with cinnamon and nutmeg. Put on lattice top and bake for 25-30 minutes in a 450 degree oven. This tastes like apple pie.

Mrs. Durell Scott - Suburban Club

#### GRATED APPLE PIE

Mix together:

¾ cup sugar                      1 teaspoon flour  
1 teaspoon nutmeg              2 tablespoons butter

Grate 2 ½ or 3 cups of tart apples on your grater and lightly toss with sugar mixture. Heap in a pastry lined pie tin and cover with a pricked crust or pastry strips. It is ready to freeze or bake in a 400 degree oven for 45 minutes.

Mrs. A. D. Ferguson - Boiling Springs Club

#### APPLE PIE

1 stick butter                      1 well beaten egg  
1 ¼ cups sugar                      1 ½ cups Winesap apples, chopped  
1 teaspoon cinnamon  
¼ teaspoon salt

Melt butter. Mix cinnamon and salt with sugar and add to melted butter. Mix well. Add well-beaten egg and apples and blend well. Pour into unbaked pie shell. Start at 400 degrees for 10 minutes then decrease to 350 and bake until apples are tender.

#### PASTRY

1 cup flour                      2 tablespoons of cold water  
½ cup shortening                  Pinch salt

Mix flour and salt. Cut in shortening. Sprinkle with water, mix with fork. Round into ball. Roll out on a floured board.

Mrs. A. C. Clark - Young Homemakers Club

#### CHESS PIE

5 eggs (save whites for meringue)    1 teaspoon vanilla  
2 cups sugar                      1 cup milk

1 tablespoons meal                      ½ cup butter  
1 teaspoon flour

Mix well; pour into unbaked pie shell and bake slowly.

Mrs. Clara Lewis - Holladay Club  
Mrs. Harold Hassler - Young Homemakers Club

#### CHESS PIE

3 eggs                                      1 tablespoon meal  
1 stick butter                          1 teaspoon vinegar  
1 ½ cups sugar                          1 teaspoon vanilla

Beat eggs. Add sugar and meal. Add softened butter, cream well. Add vinegar and vanilla. Bake 350 degrees about 45 minutes or until firm in worked pastry shell.

Mrs. George T. Johnson - Salem Club  
Mrs. Jo Ruth Carr - Young Homemakers Club

#### CHESS PIE

2 cups sugar                              1 teaspoon meal  
¾ cup milk                                ½ to ¾ stick butter (melted)  
4 eggs                                      1 teaspoon vanilla  
2 tablespoons flour                      Add milk last

Bake in crust 10 minutes at 400 degrees. Bake rest of the time at 300-325 degrees for about 45 minutes, more or less.

Mattie Foutch Wilhite - Salem Club

#### CHESS PIE

9 egg yolks                                1 pinch of salt  
2 ½ cups sugar                          1 teaspoon grated nutmeg  
1 tablespoon flour                      1 teaspoon vanilla  
1 cup butter                              2/3 cup milk

Cream butter and sugar, add beaten eggs, flour, flavoring and milk. Bake in pastry lined individual pie pans. Makes two 9 inch pies. Bake very slowly. Extra delicious.

Dora Anderson

#### CHESS PIE

2 cups sugar                                5 tablespoons flour  
3.4 cup butter                            1 teaspoon vanilla  
4 eggs, save whites for top              1 cup milk or cream

Cream butter and sugar, add other ingredients. Pour into unbaked pie crust and bake at 350 degrees until done.

This makes two small pies or one large one. Delicious.

Mrs. Harvey A. Draper - Algood Club

### BUTTERMILK PIE

2 cups sugar  
2 tablespoons flour  
1 tablespoon lemon flavoring  
Dash salt

4 eggs  
1/8 lb. butter or margarine  
2/3 cup buttermilk

Mix well, pour in unbaked pie shell, cook for one hour at 350 degrees.

Mrs. Larry Gentry - Salem Club

### CORN MEAL PIE

6 eggs yolks  
2 cups sugar  
5 level tablespoons corn meal  
1 teaspoon vanilla

1 heaping tablespoon corn starch  
1 cup sweet milk  
3/4 cup butter

Cream together, butter, sugar, flour, and meal. Add milk, egg and flavoring last. Cook in unbaked pie shell. This will make 3 medium size pies or 2 extra large pies. Beat egg whites for meringue.

Mrs. L. H. Carr - Holladay Club

### OLD TIME EGG CUSTARD

3 eggs  
1/2 cup sugar  
1/4 teaspoon salt

2 cups milk  
1/4 teaspoon nutmeg  
1 tablespoon butter or margarine

Beat the egg yolks until blended. Melt butter until just warm, add sugar, salt, nutmeg. Then pour in cold milk. Pour into uncooked shell. Bake 40-45 minutes. Use egg whites stiffly beaten, put in with other mixture or as meringue.

Mrs. A. N. Taylor - Silver Point Club

### EGG CUSTARD PIE

1 cup sugar  
3/4 to 1 stick of butter  
1 teaspoon vanilla

1 tablespoon flour  
4 egg yolks  
1 cup milk

Place first four ingredients in a mixing bowl, blend, add egg yolks, one at a time. Mix thoroughly at medium speed on electric mixer. Gradually blend in the milk. Pour mixture into 9-inch unbaked pastry shell. Cook in preheated oven at 325 degrees until filling is firm. Delicious at this stage, but if you want meringue you need:

4 egg whites  
8 tablespoons sugar

1 teaspoon nutmeg

Beat the whites until stiff. Gradually beat in the sugar. Add vanilla, spread meringue and brown. This tastes very much like chess.

Mattie Foutch Wilhite - Salem Club  
Mrs. Geneva Boyd - Buffalo Valley Club





Cut rhubarb in small pieces in baking dish, add sugar, spices and butter. Set on stove to simmer, when hot cover, with pastry. Dot with butter, sprinkle with sugar. Cook in bottom of oven. The fruit will cook while pastry browns.

Mrs. Dimple Mahler - Suburban Club

#### RHUBARB COBBLER

3 cups rhubarb, cut into ½ inch pieces      1 cup sugar  
3 tablespoons cornstarch

Combine rhubarb, sugar and corn starch in 8 x 8 inch baking pan. Place in 375 degree oven for 10 minutes. Meanwhile make batter for topping.

#### BATTER

2 cups flour, sifted      1 tablespoon sugar  
½ teaspoon salt      1 egg  
4 teaspoons baking powder      ¾ cup milk  
1/3 cup shortening

Sift dry ingredients together. Cut in shortening. Beat eggs with milk. Add to flour mixture, stirring until just moistened. Cover rhubarb with batter. Return to oven and bake 30 to 35 minutes at 375 degrees. Serve warm with cream.

Mrs. Willis Buck - Whitson' Chapel Club

#### FROZEN STRAWBERRY ICE CREAM PIE

2 cups sliced strawberries      1 2/3 cups Carnation milk  
1 ½ cups sugar      (undiluted)  
1 ½ cups marshmallow whip      ¼ cup lemon juice

Mash strawberries in bowl, add sugar and marshmallow whip. Allow to stand 25 minutes. Stir occasionally to blend. Chill Carnation milk in refrigerator tray until soft ice crystals form around edges of tray 25 to 30 minutes. Whip Carnation until stiff (about 3 minutes). Add lemon juice; whip until very stiff (about 2 minutes longer). Fold strawberry mixture into whipped Carnation. Spoon into refrigerator trays. Freeze until firm (about 3 hours), about 1 hour before serving. Spoon ice cream into 9 inch single crust baked pie shell. Place in freezer until serving time. Garnish with additional berries if desired.

Mrs. Flem Garrett - Bohannon Club

#### STRAWBERRY PIE

1 quart fresh strawberries      1 ½ tablespoons unflavored gelatin  
1 ½ cups sugar      ½ cup cold water  
½ cup whipping cream

Wash, cap and drain strawberries.

Place in sauce pan. Add 1 cup sugar and heat until sugar is melted and the strawberries reach boil. Remove from heat and stir in an additional ½ cup sugar and 1 ½ tablespoons gelatin that has been softened in cold water. Stir until sugar and gelatin have dissolved. Cool until mixture is thick and syrupy before pouring into baked pie shell. Chill until time for serving. Top with sweetened whipped cream.

Mrs. T. D. Alcorn - Buffalo Valley Club

### STRAWBERRY PIE

1 pastry shell, baked	1 cup water
1 cup sugar	1 quart berries
¼ cup corn starch	Red food coloring (as desired)
¼ teaspoon salt	

Mix sugar, corn starch, salt and water. Stir in 1/3 cup crushed berries; cook and stir until thick and clear, about 3 minutes. Add red food coloring, as desired. Remove from heat. Cool. Combine with the remaining berries. Pour into pastry shell. Top with whipped cream. Serve.

Mrs. Geneva Boyd - Buffalo Valley Club

### CHOCOLATE PIE

1 ½ cups sugar	3 eggs yolks
3 tablespoons	1 teaspoon vanilla
3 tablespoons cocoa	Melted butter (size of walnut)
1 cup milk	

Mix dry ingredients, add egg yolks, milk, melted butter, and vanilla. Pour in unbaked pastry shell and bake until firm. Make meringue out of egg whites.

Eva Jackson - Bohannon Club

### FRENCH SILK CHOCOLATE PIE

1 stick butter, or margarine	2 eggs
1 cup sugar	Whipping cream
2 squares baking chocolate, melted	Baked 8-inch pie shell, or crumb crust
1 teaspoon vanilla	

Cream butter and sugar together. Add melted chocolate and vanilla. Blend well. Add 1 egg and beat at high speed for five minutes. Add the other egg and beat again for five minutes. Pour into pie shell. Refrigerate for at least two hours. Serve with sweetened whipped cream sprinkled over the top with grated chocolate.

Emma D. Wade - Salem Club

### CHOCOLATE PIE

1 cup sugar	3 egg yolks
2 tablespoons flour	1 teaspoon vanilla
¼ teaspoon salt	9 - inch pastry shell
3 tablespoons cocoa	3 tablespoons butter
1 cup milk	

Mix flour, sugar and cocoa, add milk. Cook over hot water or in double boiler, stirring constantly until thick. Beat egg yolks slightly; add to mixture. Add one third stick of butter or margarine just before removing from the heat, stirring well. Pour in pastry shell and top with meringue, beat egg whites, add 6 tablespoons sugar to 3 whites. Also one teaspoon vanilla.

Mrs. Sam D. Poteet - Algood Club

### CHOCOLATE PIE

1 ½ cups sugar  
3 or 4 heaping tablespoons cocoa  
3 tablespoons flour

4 eggs  
2 cups milk

Sift sugar, cocoa and flour, 1/8 teaspoon salt together. Mix egg yolks that have been beaten with milk, add to the above mixture. Top with meringue. This makes two pies.

Mrs. Solon McDonald - Vaden Club

#### CHESS PIE

3 egg yolks  
1 cup sugar with 1 tablespoon flour  
½ cup boiling water

1 stick of margarine  
1 tablespoon vinegar

Beat egg yolks. Add sugar, beat well. Add melted margarine and 1 tablespoon vinegar and ½ cup boiling water. Cook in unbaked shell slowly. For meringue beat egg whites and add 6 tablespoons sugar and 1 teaspoon vanilla.

Mrs. W. A. Jared - Buffalo Valley Club

#### CHESS PIE

1 cup butter  
3 cups sugar  
6 egg (beaten)

1 tablespoon vanilla  
2 tablespoons vinegar  
1 tablespoon corn meal

Cream butter and sugar, add beaten eggs. Add vanilla and vinegar. Pour into unbaked pie shell. Start cooking at about 300 degrees, in about 10 minutes raise heat to about 325 degrees and bake in all, about 45 minutes.

Mrs. Clay Farmer - Vaden Club

#### CRUMB CRUST APPLE PIE

6-8 green apples, pared or sliced  
¼ cup water  
Crumb Mixture:  
1 cup sugar  
½ cup flour

Spices to taste  
½ stick margarine

Put the above mixture bowl. Blend with pastry blender until like course meal. Put apples in baking dish; add water and sprinkle with spices. Cover apples in baking pan with this crumb mixture and bake in moderate oven approximately 45 minutes or until apples are done and top is browned. This is extra good with ice cream or whipped cream.

Mrs. A. C. Crowley - Salem Club

#### APPLE PIE WITH CRUMB CRUST

Filling:  
4 cups sliced apples

Top Crust:  
1 cup brown sugar  
1 cup flour

½ teaspoon salt  
1/8 teaspoon nutmeg  
½ cup butter

Fill well greased 9-inch pie plate with apples. Mix sugar, flour, salt and nutmeg together with butter until the mixture is like coarse meal. Put the mixture on top of the apples, this forms top crust of pie. There is no bottom crust. Bake on top of the apples, this forms top crust of pie. There is no bottom crust. Bake. Delicious served with a scoopful of ice cream on each serving.

#### APPLE PECAN PIE

½ cup granulated sugar	½ teaspoon cinnamon
½ cup butter	½ cup brown sugar
¾ cup flour	3 cups tart apples
2/3 cup pecans	

Slice apples to fill buttered baking dish ¾ full. Spread butter, sugar, and flour mixture over apples and sprinkle broken pecan meats on top. Place in moderate oven for 45 minutes or until nicely browned. Serve plain or with whipped cream.

#### HONEY GRAHAM CRACKER PIE CRUST

20 Graham crackers	¼ cup shortening or butter
¼ cup honey	

Crush the crackers and blend with shortening and honey; pack in pie plate and bake in moderate oven for 10 minutes at about 300 degrees or till done.

Allie Gambrell - Silver Point Club

#### PIE CRUST WITH ROYAL CROWN COLA

Make mix, using 12 cups sifted flour. To each cup of flour, add:  
½ teaspoons salt                      1/3 cup shortening

Add salt to flour, and cut in shortening, until it is the consistency of cornmeal. Add salt to flour, and cut in shortening, until it is the consistency of cornmeal. If vegetable shortening is used, store in cabinet; if lard is used, the mix must be refrigerated. When ready to use, to make one 9-inch pie crust, measure:

1 cup of the mix	2 tablespoons Royal Crown Cola
------------------	--------------------------------

Mix lightly. Roll out on floured board.

Mrs. Lorne Crossman - Sycamore Club

#### PLAIN PASTRY

2 cups sifted enriched flour	2/3 cup shortening
1 teaspoon salt	5 to 7 tablespoons cold water

Sift together flour and salt; cut in shortening with pastry blender until pieces of fat are the size of small peas. Add water gradually to form a soft dough. Enough for 2 crusts.

Mrs. Geneva Boyd- Buffalo Valley Club

#### PIE CRUST (Cold Water)

3 cups flour	1 ½ teaspoons salt
1 cup shortening	½ cup ice water

Cut shortening into flour and salt until blended. Add water mix until mixture holds together. Makes one pie crust.

Mrs. Burch McCormick - Suburban Club  
Mrs. A. D. Ferguson - Boiling Springs Club

#### PASTRY

1 $\frac{3}{4}$ cups flour	$\frac{1}{4}$ cup cornstarch
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup ice water	

Combine flour, cornstarch and salt. Cut in shortening with pastry blender until evenly mixed. Add water in small amounts. Use only enough water to make dough hold together, roll out on floured wax paper.

Mrs. Clara Lewis - Holladay Club

**THE END**

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