

BULLETIN

THE CATHOLIC UNIVERSE

RESEARCH

1968 AND 1969 VOL. IV

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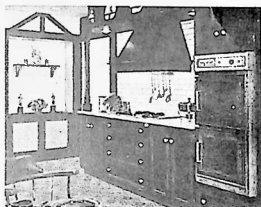
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A COOK BOOK

WHEREIN will be found 707 recipes, the favorites of 104 of the best cooks in the Diocese of Cleveland, published originally in the Universe Bulletin during 1968 and 1969, collected and edited by

*Mary Englert,
Women's Editor*

\$2.75

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BOHEMIAN RYE BREAD

2½ cups lukewarm water
3 teaspoons sugar
1 cake yeast
4 cups rye flour, unsifted
1 cup lukewarm water

1 tablespoon salt
1 tablespoon caraway seeds
5 cups all-purpose flour,
unsifted

Put ½ cup lukewarm water in a cup. Add 1 teaspoon sugar. Crumble yeast, add and let dissolve. Put 2 cups lukewarm water in a bowl. Beat in 1 cup rye flour; add dissolved yeast. Beat well, cover and let stand 1½ hours. Add 1 cup lukewarm water, 2 teaspoons sugar, salt and caraway seeds. Mix well with wooden spoon. Add 3 cups rye flour. Gradually work in all-purpose flour. Mix well to remove all lumps. Turn out on floured board and knead until smooth and dough does not stick to board or hands. Add more flour, if necessary.

Put dough in floured bowl, cover with cloth and let rise about 1½ hours. Turn out on floured board, cut in three parts and shape into round loaves. Place in floured 9-inch pans (do not grease) and let rise again until light, about 35 minutes. Before baking in preheated 350-degree oven, brush loaves with warm water. Bake 1 hour and 5 minutes, or until done. Remove from pans and immediately rub tops with butter. Cool on racks. Do not cut until cold. Note: if rye flour is very dark, use less rye and more white, if preferred. — Mrs. Joseph Kaitman, Independence.

CHOCOLATE CINNAMON BUNS

¾ cup warm water
1 package active dry yeast
¼ cup shortening
1 teaspoon salt
¼ cup sugar
1 egg
½ cup cocoa

2¼ cups sifted all-purpose flour
1 tablespoon soft butter
1½ teaspoons cinnamon
3 tablespoons sugar
Pistachio nuts, almonds or pecans

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar, egg, cocoa, 1 cup flour. Beat 2 minutes at medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl. Stir in remaining flour; blend well. Scrape sides of bowl. Cover with cloth; let rise in warm place until double in bulk, about 1 hour. Stir down by beating 25 strokes. Turn soft dough out on well floured cloth-covered board. Roll into rectangle, 12x9 inches. Spread with butter; sprinkle with cinnamon-sugar mixture. Roll up beginning at wide side. Pinch edge into roll. Cut 12 pieces. Place in greased 9-inch square pan. Let rise in warm place until double, about 40 minutes. Bake 25 minutes in preheated 375-degree oven. Remove from pan; frost top immediately with icing (¾ cup confectioners' sugar moistened with cream or milk to spreading consistency). Sprinkle with chopped nuts. Serve warm. — Mrs. Henry C. McBride, Burton.

CAKE-BREAD

- | | |
|---|----------------------------------|
| 2 packages active dry yeast or
2 cakes compressed yeast | 1 cup butter or margarine |
| ½ cup water (warm for dry
yeast; lukewarm for
compressed) | 1 cup sugar |
| 2 cups scalded milk | 4 eggs, slightly beaten |
| | 4 teaspoons vanilla |
| | 2 teaspoons salt |
| | 8½ cups sifted all-purpose flour |

Soften yeast in water, as directed. Combine milk, butter or margarine and sugar in large mixing bowl. Cool to lukewarm. Stir in eggs, reserving 2 tablespoons, the vanilla, salt and yeast mixture. Gradually add flour, beating well after each addition. Cover and let rise in warm place until light and doubled in bulk, about 1 hour. Beat down and let rise again until doubled, about 45 minutes. Cut in four parts and turn into 4 well-greased 9x5x3-inch loaf pans. Let rise in warm place until light, about 45 minutes. Brush with reserved egg. Bake at 350 degrees F. 25-30 minutes. Makes 4 loaves. — Mrs. Thomas Balbo, Lakewood.

COFFEE CAKE

- | | |
|---------------------------|------------------------------|
| 1½ cups all-purpose flour | 1 teaspoon vanilla |
| 3 teaspoons baking powder | Filling: |
| ¼ teaspoon salt | ½ cup brown sugar, packed |
| ¾ cup sugar | 2 tablespoons flour |
| ¼ cup shortening | 2 teaspoons cinnamon |
| 1 egg, well beaten | 2 tablespoons butter, melted |
| ½ cup milk | ½ cup chopped nuts |

Sift together dry ingredients. Cut in shortening until mixture resembles cornmeal. Blend in well-beaten egg mixed with milk. Add vanilla. Beat just enough to mix well. Turn half the batter into well-greased and floured 6x10-inch heavy pan. Cover with half the filling, then the remaining batter. Spread rest of filling on top. Bake in 375-degree oven 30 minutes, or until done. — Mrs. Albert Damicone, Akron.

CRANBERRY LOAF

- | | |
|---------------------------------------|----------------------------|
| Juice and grated rind of 1
orange | 1 cup sugar |
| Boiling water | 1½ teaspoons baking powder |
| 2 tablespoons vegetable
shortening | ½ teaspoon soda |
| 1 egg, well beaten | 1 teaspoon salt |
| 2 cups all-purpose flour | ½ cup broken nutmeats |
| | 1 cup cranberries |

Combine juice and grated rind of orange, and add enough boiling water to make ¾ cup liquid. Add shortening and beaten egg. Sift together dry ingredients. Add liquid mixture and stir only until dampened. Add nutmeats and cranberries cut in halves. Put in greased 8½-inch loaf pan. Push batter to corners, leaving center hollowed to let loaf rise evenly. Bake in moderate oven (350 degrees) 60-70 minutes. Cool. Serve sliced and buttered with coffee or tea. — Mrs. Joseph Johnson, Akron.

DATE AND NUT BREAD

$\frac{3}{4}$ cup chopped nuts	$\frac{3}{4}$ cup boiling water
1 cup cut up dates	2 eggs
$1\frac{1}{2}$ teaspoons baking soda	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	1 cup sugar
4 tablespoons vegetable shortening	$1\frac{1}{2}$ cups sifted all-purpose flour

Mix first five ingredients with fork. Add water. Let stand 20 minutes. Beat eggs with fork. Add vanilla. Add sugar and flour to egg mixture, beating with fork. Add date mixture and just blend. Turn into greased loaf pan and bake in 350-degree oven 1 hour, or until done. — Mrs. Albert Damicone, Akron.

CARROT ROLLS

2 cakes yeast	Carrot Filling:
$\frac{1}{4}$ cup lukewarm water	3 cups finely grated carrots (about 6 large)
$\frac{3}{4}$ cup milk	$1\frac{1}{2}$ cups sugar
$\frac{1}{2}$ cup sugar	3 teaspoons cinnamon
$\frac{1}{2}$ cup margarine, melted	1 egg, beaten
2 eggs, beaten	4 tablespoons butter
$\frac{1}{4}$ teaspoon salt	
4 cups sifted all-purpose flour	

Dissolve yeast in lukewarm water. Scald milk, add sugar and cool to lukewarm. Add melted margarine, eggs and salt. Combine with yeast and add to flour. Mix and beat with wooden spoon until dough leaves sides of bowl. Let rise, covered, until doubled. Divide in two, turn out on lightly floured board or coarse cloth and knead lightly. Roll out to 15x12-inch rectangles, spread with filling, roll up like jelly roll, place in greased pan and let rise about 45 minutes. Bake at 350 degrees F. 45-50 minutes. Remove from pan, brush tops with butter and cool on racks. Carrot Filling: Squeeze juice from grated carrots thoroughly. Spread each piece of dough with $1\frac{1}{2}$ cups carrots, and sprinkle with $\frac{3}{4}$ cup sugar and $1\frac{1}{2}$ teaspoons cinnamon combined. Drizzle half of the beaten egg over each and dot each with 2 tablespoons of butter. — Mrs. Edward C. Stark.

CRESCENT ROLLS

1 cake yeast	$\frac{1}{2}$ cup sugar
1 tablespoon sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup lukewarm milk	3 eggs, well beaten
$\frac{3}{4}$ cup milk, scalded	4 cups all-purpose flour
$\frac{1}{4}$ pound margarine	

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Pour scalded milk over margarine, $\frac{1}{3}$ cup sugar and salt. Cool and add beaten eggs. Add yeast. Gradually add the flour and beat well. Place dough in a greased bowl and let rise until doubled, about $1\frac{1}{2}$ hours. Turn out on floured board, divide into 3 parts and roll out to size of pie crusts. Cut in wedges and roll up into crescents from the wide part to the point. Place on well-greased cookie sheet, let rise until doubled and bake at 375 degrees 15 minutes, or until done. — Mrs. Ernest Lazin, North Olmsted.

DUTCH APPLE CAKE

- | | |
|------------------------------|-----------------------------|
| 1/4 cup margarine | 3/4 cup milk |
| 3/4 cup sugar | 1 teaspoon vanilla |
| 2 eggs | 6 or 7 large cooking apples |
| 2 1/4 cups all-purpose flour | Sugar-cinnamon mixture |
| 3 teaspoons baking powder | Butter |
| 1/2 teaspoon salt | |

Cream shortening, sugar and eggs together well. Sift together flour, baking powder and salt. Add alternately with milk to creamed mixture. Add vanilla and beat well. Turn into greased oblong pan. Keep batter about 1/2 inch thick in pan. Pare and slice enough apples to cover batter. Arrange overlapping in rows, and press slightly into batter. Sprinkle with sugar and cinnamon to taste and dot with bits of butter. Bake in 350-degree oven for 45 minutes, or until apples are done. Good hot, served with cream, or cold. May be frozen. — Mrs. Robert LaLonde, Avon.

DUTCH TREAT COFFEE CAKE

- | | |
|------------------------|--------------------------|
| 1 cup milk, scalded | 4 cups all-purpose flour |
| 3 tablespoons butter | 2 eggs |
| 1/4 cup sugar | Melted butter |
| 1/2 teaspoon salt | 1 cup sugar |
| 1 cake yeast | 1 teaspoon cinnamon |
| 1/4 cup lukewarm water | 1/4 cup chopped walnuts |

Add butter, sugar and salt to scalded milk and cool. Dissolve yeast in lukewarm water and add to milk mixture. Add 1 cup flour and beat well. Add eggs and beat again. Mix in remaining flour. Cover on board and let stand 5 minutes, then knead until smooth. Let rise until doubled, punch down, break off pieces and shape into size of golf balls. Dip in melted butter, then in sugar mixed with cinnamon. Butter an angel food pan and sprinkle some chopped nuts on the bottom. Arrange balls in pan, sprinkling more nuts between layers. Sprinkle any remaining butter and cinnamon-sugar mixture over top. Let rise 1 hour, or until doubled. Bake at 375 degrees F. 35-40 minutes. Let stand 10 minutes and turn out. When serving, do not slice. Break off pieces. For crisp-sided balls, bake in smaller pan. — Mrs. Homer Clark, Lorain.

FRENCH BREAD PIQUANTE

- | | |
|---------------------|-------------------------|
| 1 loaf French bread | 3 cloves garlic, mashed |
| 1/2 lb. butter | Aluminum foil |
| 1/2 teaspoon salt | |

Cut bread into halves. Slice diagonally in 1-inch thick slices not quite all the way through. Add salt to mashed garlic and work in with tip of knife until smooth and "dissolved". Cream butter well and add the garlic-salt mixture. Spread on both sides of slices. Seal each half loaf in foil and place in 350-degree oven for 30 minutes. Serve hot. — Mrs. A. Karl Stevens, Cleveland Heights.

FRENCH BREAD BRAIDS

1 packet active dry yeast,
or 1 cake compressed yeast
¼ cup warm water (for dry
yeast) or lukewarm water
for compressed
2 cups warm water
¼ cup shortening, melted

1 tablespoon salt
1 tablespoon sugar
7 to 7½ cups sifted
all-purpose flour
Beaten egg
Poppy seeds or sesame seeds

Soften yeast in warm or lukewarm water. In large mixing bowl, combine 2 cups warm water, shortening, salt, sugar and softened yeast. Add sifted flour gradually to form a stiff dough. Knead on floured surface until smooth and satiny, 5 to 8 minutes. Place in greased bowl and cover. Let rise in warm place until light and doubled, 1 to 1½ hours. Punch down and let rise again until light, 30 minutes. Divide into three parts. Divide one part into 3 portions. Roll each strip about 14 inches long. Braid 3 strips together, sealing ends. Place braid on greased baking sheet. Repeat with remaining pieces of dough. Cover and let rise until light and doubled, 45-60 minutes. Brush tops of loaves with beaten egg. If desired, sprinkle with poppy seeds or sesame seeds. Bake in 425-degree oven 15 minutes, then at 350 degrees for 20-25 minutes until deep golden brown. For crusty dinner rolls, divide dough into 24 equal parts, shape into rounds and ovals, let rise and bake as directed. — Mrs. Clifford Godwin, Jr., Cleveland Heights.

FLAKY SWEET BREAD (Colac)

1 cake yeast
1 cup lukewarm milk
½ cup sugar
1½ teaspoons salt

3 egg yolks
4 cups all-purpose flour
¾ cup butter

Dissolve yeast in ¼ cup of the milk with 1 teaspoon of the sugar. Combine rest of the milk, half the remaining sugar, salt and egg yolks. Beat thoroughly. Stir in half the flour. Add yeast mixture and continue beating until dough is smooth and elastic. Mix in remaining flour. Beat again. Stir in ½ cup of butter, a tablespoonful at a time, mixing well after each addition. Cover dough and let rise in warm place 1 hour. Make 2 loaves. Flatten each and stretch until about 1 inch thick. Melt remaining butter and spread over dough. Sprinkle with remaining sugar and roll each piece like a jelly roll. Twist ends in opposite directions. Twine together to form a rope of dough. Place coiled in a greased deep round baking pan or tube pan. Let rise until double. Bake at 350 degrees 30 minutes, or until nicely browned. This should be served torn apart, rather than cut. — Ar-
elia Papp, Cleveland Heights.

FRENCH BREAD

- | | |
|---|-----------------------------------|
| 2½ cups warm or lukewarm water | 7 cups unsifted all-purpose flour |
| 2 packages active dry yeast or 2 cakes compressed yeast | Cornmeal |
| 1 tablespoon salt | 1 egg white |
| 1 tablespoon melted margarine | 1 tablespoon cold water |

Sprinkle or crumble yeast into water (warm for dry yeast; lukewarm for compressed). Stir until dissolved. Add salt and margarine. Add flour and stir until well blended. Dough will be sticky. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in bulk, about 1 hour. Turn dough out onto lightly floured board. Divide into 2 equal pieces. Roll each into an oblong 15x10 inches. Beginning at wide side, roll up tightly toward you. Pinch edges together to seal. Taper ends by rolling gently back and forth. Place loaves on greased baking sheets sprinkled with cornmeal. Cover; let rise in warm place until doubled, about 1 hour. Make 4 diagonal cuts on top of each loaf with sharp knife or razor. Bake at 450 degrees 25 minutes. Remove from oven and brush with egg white mixed with cold water. Return to oven and bake 5 minutes longer. — Mrs. John Motz.

NO RAISE BROWN SUGAR ROLLS

- | | |
|---------------------------------|--|
| 2 cups sifted all-purpose flour | ¾ cup milk |
| ¼ cup sugar | 3 tablespoons melted butter |
| 4 teaspoons baking powder | 1 teaspoon cinnamon |
| 1 teaspoon salt | ½ cup brown sugar, packed |
| ½ cup butter | 2 tablespoons corn syrup, honey or maple syrup |
| ½ cup seedless raisins | |
| 1 egg | |

Sift together dry ingredients. Cut in butter as for pie dough. Add raisins. Beat egg with milk and add. Mix well. Roll out on floured surface to 9x12-inch rectangle. Spread with 1 tablespoon butter and sprinkle with cinnamon. Roll from wide side like a jelly roll. Cut into 9 one-inch slices. Spread remaining butter in 8-inch square pan. Cover with brown sugar. Drizzle corn syrup, honey or maple syrup over sugar. Place rolls cut side down in sugar. Bake at 375 degrees F. about 25 minutes, or until done. Turn out upside down. For pecan rolls, sprinkle 2/3 cup broken pecans over sugar-syrup mixture before putting in the rolls. Or, spread 2/3 cup flaked coconut and 1 tablespoon grated orange rind over sugar-syrup mixture. — Mrs. Paul Pihura.

GOLDEN COFFEE CAKE

- | | |
|--------------------------------|--------------------|
| ½ cup shortening (part butter) | 1 teaspoon soda |
| 1 cup sugar | ½ teaspoon salt |
| 2 eggs | 1 cup sour cream |
| 2½ cups sifted cake flour | 1 teaspoon vanilla |
| 1 teaspoon baking powder | |

Cream shortening thoroughly. Add sugar gradually until light. Add eggs one at a time, creaming until fluffy after each addition.

Sift together dry ingredients. Add alternately with sour cream and vanilla, beginning and ending with dry ingredients. Spread in greased 9-inch square pan. Top with cinnamon nut topping; bake in 350-degree oven 35-40 minutes. Topping: mix well 3 tablespoons brown sugar, 2 tablespoons granulated sugar, ½ teaspoon cinnamon and ½ cup finely chopped pecans. — Mrs. John M. Wittenbrook, Cleveland Heights.

HARD ROLLS

1½ cups hot water
 1 cake compressed yeast
 1 teaspoon salt
 ½ tablespoon sugar

1½ tablespoons shortening
 5 cups all-purpose flour
 1 egg white, slightly beaten
 Poppy seeds or sesame seeds

Cool ½ cup hot water to lukewarm and dissolve yeast. Pour 1 cup hot water over salt, sugar and shortening. Stir. Cool and stir in yeast. Add half the flour. Mix thoroughly, then add rest of flour. Mix well and knead until dough is smooth. (It will be on the soft side.) Place dough in large greased bowl. Let rise until doubled, about 1 to 1½ hours. Turn out on floured board. Form balls about the size of an egg. Sprinkle greased sheet pan with yellow cornmeal. Place rolls on pan and crease each deeply, almost through to pan, using back of a table knife. Paint rolls with slightly beaten egg white. Let rise, uncovered, in warm place about 15 minutes or until light. Paint again lightly with egg white and sprinkle with poppy seeds or sesame seeds. Place a small can filled 1/3 full with very hot water in oven to create steam. Bake rolls at 375 degrees about 30 minutes, or until brown and crusty. Dough makes good French bread also. — Mr. and Mrs. Arthur Gedeon, Parma.

ICE BOX YEAST DOUGH

1 cake yeast
 1 cup milk, scalded
 ½ cup sugar
 4 whole eggs, beaten

½ lb. butter, melted and cooled
 5 cups sifted all-purpose flour
 1 teaspoon salt

Cool milk to lukewarm. Dissolve yeast in 2 tablespoons of the milk. In a mixing bowl, dissolve sugar in remaining milk. Add yeast mixture, beaten eggs, melted butter, flour and salt. Beat well, at least 5 minutes. Cover bowl and refrigerate overnight. Turn dough out on floured pastry cloth and roll or shape into any desired rolls or kuchen. For Hungarian-type kuchen, pinch off pieces the size of a walnut. Dip in melted butter and mixture of sugar and cinnamon (to taste), then in chopped nuts. Stack half to 2/3 full in greased tube pan. Let rise, covered, until doubled. Bake at 350 degrees F. 40-50 minutes. For "pocketbooks," roll thin, cut in 3-inch squares, put spoonful of jam or preserves in center, bring corners to center and pinch together. Let rise until light and bake in greased pan at 350 degrees F. until nicely browned. — Mrs. John O'Neill, East Cleveland.

ICE BOX ROLLS

1 cup milk	½ cup lukewarm water
6 tablespoons vegetable shortening	1 egg, beaten
6 tablespoons sugar	3½ to 4 cups sifted all-purpose flour
1½ teaspoons salt	Melted butter
1 cake compressed yeast	

Scald milk and add shortening, sugar and salt. Dissolve yeast in lukewarm water. Add beaten egg and combine with milk mixture. Add flour and beat until well mixed. Cover and refrigerate 2 or 3 hours, or until doubled in bulk. Remove and punch down to release all gas. Shape into rolls on floured board. Or roll out and cut with biscuit cutter. Dip in melted butter, place ½ inch apart on pan. Let rise until light, about 1 hour, and bake in 400-degree oven for 20 minutes. — Mrs. Clifford Godwin, Jr., Cleveland Heights.

IRISH SODA BISCUITS

2 cups sifted all-purpose flour	¼ pound butter or margarine
1 teaspoon baking soda	1 cup buttermilk
½ teaspoon salt	

Sift together dry ingredients. Cut in shortening until mixture resembles cornmeal. Add buttermilk to make a soft dough. Knead lightly a few seconds, using as little flour as possible on the board. Roll out to ½ inch thickness and cut with floured biscuit cutter. Prick with fork. Bake on greased baking sheet in hot oven (450 degrees) about 12 minutes. Makes 12-14 biscuits. Note: If desired, caraway seeds (2 teaspoons or to taste) may be added as in Graham Bread. — Mrs. Peter J. Lenahan, Cleveland Heights.

IRISH GRAHAM BREAD

1 egg, beaten	1 teaspoon baking powder
1¼ cups buttermilk	½ teaspoon salt
2½ cups white all-purpose flour	½ cup sugar
2 cups graham flour	¼ pound butter
1 teaspoon baking soda	

Combine egg and buttermilk. Sift together the flours, baking soda, baking powder and salt. Add sugar and cut in butter, as for pie dough. Add buttermilk mixture. Mix well. Turn out on lightly floured board. Knead lightly. Shape into round cake and place in greased 10-inch iron pan. Cut a cross on top and prick all over with fork. Bake at 375 degrees 30 minutes, then at 350 degrees for 30 minutes longer. Test for doneness before removing. Turn out on rack and rub lightly with butter. Note: If desired, 3 teaspoons caraway seeds may be added when mixing dough. — Mrs. Peter J. Lenahan, Cleveland Heights.

IRISH SODA BREAD

6 cups sifted all-purpose flour	3 cups buttermilk
3 teaspoons baking powder	½ cup caraway seeds (optional)
2 teaspoons salt	1 cup raisins
1 cup sugar	1 cup dried currants
¼ pound butter	
3 teaspoons baking soda	

Sift together flour, baking powder, salt and sugar. Rub in butter with hands until mixture resembles cornmeal. Dissolve soda in buttermilk and stir in. Add caraway seeds, raisins and currants. Turn out on lightly floured board. Knead lightly. Place in floured 10-inch heavy iron skillet. With a knife, cut a cross in dough to prevent cracking. Bake in 450-degree oven 20 minutes, then reduce heat to 350 degrees and bake at least 1 hour and 15 minutes longer. Remove bread at once and cool. — Mrs. William Mee, Lakewood.

IRISH SODA BREAD

¾ box (15-oz.) seedless raisins	½ cup sugar
4½ cups all-purpose flour	3 teaspoons caraway seeds
1 teaspoon baking soda	¼ pound butter
1 teaspoon baking powder	1 egg, beaten
1 teaspoon salt	1¼ cups buttermilk

Wash raisins in warm water. Drain well. Sift together flour, baking soda, baking powder and salt. Mix in sugar, raisins and caraway seeds. Cut in butter (as for pie dough). Add egg to buttermilk. Mix well and stir into flour mixture. Turn dough out onto lightly floured board. Knead lightly about a minute. Do not overwork. Shape into a round cake and place in greased 10-inch iron pan. Cut a cross on top and prick surface with fork. Bake at 375 degrees 30 minutes, then reduce heat to 350 degrees and bake 30 minutes longer. Remove from pan, rub lightly with butter and cool on rack. — Mrs. Peter J. Lenahan, Cleveland Heights.

IRISH SODA BREAD (Brown)

6 cups seedless raisins	4 teaspoons soda
7 cups sifted all-purpose flour	1 cup butter
1 teaspoon allspice	3 cups sugar
4 teaspoons cinnamon	6 large eggs
2 teaspoons nutmeg	2 cups raisin liquid
2 teaspoons salt	

Cover raisins with water. Bring to a boil, then cook slowly 15 minutes. Drain, but reserve liquid. Set aside to cool. Combine and sift dry ingredients. Cream butter and sugar thoroughly. Add eggs and raisin liquid. Beat well. Pour over dry ingredients. MIX WELL. Add raisins. MIX THOROUGHLY. Turn into four 8-inch greased and floured loaf pans. Bake in preheated oven at 350 degrees F. about 2 hours, or until done. Remove at once. Serve spread with butter. Delicious for a tea. — Mrs. John Conway, Lakewood.

ITALIAN BREAD

10 cups presifted flour	1 tablespoon plus
1 cake yeast, crumbled	1 teaspoon salt
¼ cup sugar	2 eggs
½ cup cooking oil	2¼ to 3 cups lukewarm water
	2 tablespoons oil

Put flour in a large bowl. Make a well and add other ingredients in order given, using 2¾ cups water. Mix with hand, then knead about 12 minutes, working in remaining water as needed. Toward the end of the kneading, work in 1 tablespoon oil. Let dough rise, covered, about 2 hours, or until doubled. Punch down, knead in another tablespoon oil and let rise again, about 45 minutes. Shape into three large loaves and place side by side, barely touching, on oiled 14x17-inch cookie sheet. Let rise until light. Make diagonal cut across each with sharp knife. Bake at 375 degrees 45 to 60 minutes, or until done. After baking, rub top with butter. Note: This dough makes good pizza, but one rising is enough. (See recipe on page 20.) — Mrs. Louis Gamber, East Cleveland.

ITALIAN BREAD

11 to 12 cups unsifted	4 cups lukewarm water
all-purpose flour	2 tablespoons sugar
2 tablespoons vegetable	2 rounded tablespoons salt
shortening	2 eggs, well beaten
2 cakes compressed yeast	Oil

Put 11 cups flour into large pan. Melt shortening and cool. In another bowl, mix yeast with lukewarm water and sugar. Set aside. Add salt and cooled shortening to beaten eggs. Add with bubbling yeast mixture to flour, mixing with hands quickly and thoroughly. Knead until dough is smooth and elastic.

Dough should be on the soft side. Flour may be added if too sticky. (Oil may be used on hands to prevent excessive sticking to pan. A few drops of water sprinkled under the dough and around the sides of the pan also will help keep dough together and smooth.)

Cover and let rise away from drafts for 30 minutes. Knead again for 2-3 minutes with oiled hands. Let rise again for 30 minutes.

Shape dough into small balls and place side by side in greased round, loaf or square pans for buns, or shape into rolls 10-12 inches long and braid for twist breads. Let rise 1½ hours. Bake 30 minutes, or until brown, in 350-degree oven.

While warm, brush with soft butter. Yield: About 6 medium loaves. Note: This dough is good for pizzas.

Variation: Bacon and Cheese Filled Bread. After second rising, oil hands and flatten a ball of dough into rectangle. Spread strips of very lean bacon over most of the area. Sprinkle generously with sharp grated Italian cheese. Roll up like jelly roll. Place, seam down, in greased round pan and form a ring. Let rise 1½ hours. Bake at 350 degrees. — Mrs. Anthony Catalioto, Chesterland.

KUCHEN

1 cake yeast or 1 tablespoon active dry yeast	1/2 teaspoon ground nutmeg
1 cup lukewarm water	12 large, tart apples
1/2 cup skim milk powder	Topping A:
3/4 cup sugar	1 cup sugar
1/2 cup soft shortening (can be margarine)	1 teaspoon cinnamon
1 teaspoon salt	1/4 teaspoon nutmeg
2 eggs, beaten well	Topping B:
3/4 cups all-purpose flour	1/2 cup flour
	1/2 cup sugar
	1/4 cup margarine

Dissolve cake yeast in lukewarm water (dry yeast in warm water). Let stand 5 minutes. Add milk powder, sugar, shortening and salt. Stir until dissolved. Add eggs. Beat in flour sifted with nutmeg, using one-half at a time. Scrape sides of bowl, grease it, cover and let dough rise about 2 hours, or until doubled. Punch down and let rise, covered, 45 minutes longer. Spoon dough into three greased 9-inch, deep pie pans.

Pare, quarter and core apples and blend toppings A and B in separate bowls. Topping B will look like pastry and can be mixed best with a fork. Slice apples 1/4-inch thick and push pieces deep into top of dough in close rows. When dough is covered, sprinkle Topping A over the apples. Cover with crumbs of Topping B. Let kuchen stand 15 minutes and bake in 350-degree oven 35-45 minutes. — Mrs. Robert Simonis, Cleveland Heights.

MLINCES

2 cups sifted all-purpose flour	1 cup milk
2 eggs	

Sift flour into a bowl, make a well and add eggs and milk. Mix and knead to a smooth dough, about 10 minutes. If dough appears too soft, add a little flour. It should be like noodle dough. Cut into 3 or 4 pieces and knead again. Roll into a circle on floured board and prick all over with a fork. May be baked on the bottom of oven (not on racks) or on inverted large pans, in 375-degree oven. Turn over after 5 minutes and bake 5 minutes longer, or until lightly browned. Bring to a boil 2 quarts of water with 2 tablespoons salt added. Break up mlinces in pieces and add. Turn off heat and let stand until mlinces are soft but not mushy, about 10 minutes. Strain and serve in place of potatoes with roast fowl or other meats. Spoon some pea gravy over them. Note: Mlinces may be broken and stored in a bag or paper bag in a dry place for use as needed. — Mrs. George Popovich.

MOM'S RAISED ROLLS

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup vegetable shortening (part margarine)	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup warm mashed potatoes (unsalted)	2 eggs, well beaten
	1 cake yeast, crumbled
	$3\frac{1}{4}$ cups all-purpose flour

Mix well in order given. Let rise, covered, in warm place 2 hours. Drop by spoonful into greased muffin tins, filling $\frac{1}{3}$ full. Let rise $1\frac{1}{2}$ to 2 hours longer. Bake in 400-degree oven about 20 minutes or until golden brown. This recipe also makes good coffee cake, with raisins and nuts added, and doughnuts. One rising's enough for doughnuts. — Mrs. Francis V. May, Lakewood.

REFRIGERATOR ROLLS

1 cup butter	2 cakes yeast
$\frac{1}{2}$ cup sugar	1 cup cold water
1 cup boiling water	4 cups all-purpose flour
2 eggs	2 teaspoons salt

Cream together butter and sugar. Add boiling water; stir to dissolve sugar and cool. Add eggs and beat. Add yeast dissolved in cold water. Add flour with salt. Do not overmix. The less stirring the better. Place in refrigerator, cover with plate and chill overnight. Turn out on floured board and shape as desired. Dough will be soft. Let rise $1\frac{1}{2}$ to 2 hours. Bake in greased pans in 350-degree oven 20 minutes, or until brown. Variation: Roll out to rectangle on floured board. Brush with melted butter ($\frac{1}{2}$ stick), sprinkle with crushed pecans and $\frac{1}{2}$ cup brown sugar. Roll up, cut in slices and squeeze bottoms together to hold in filling; bake in greased muffin tins. — Mrs. Harry Alexander.

REFRIGERATOR ROLLS

1 cake household yeast (2 oz.)	1 cup boiling water
$\frac{1}{2}$ cup lukewarm water	1 cup cold water
$\frac{1}{2}$ cup butter	2 eggs, beaten
$\frac{1}{2}$ cup sugar	8 cups sifted all-purpose flour
2 teaspoons salt	

Dissolve yeast in lukewarm water. Cream together butter, sugar and salt. Add boiling water. When mixture is dissolved, add cold water, eggs and yeast. Stir in flour. Place in greased bowl, cover and refrigerate overnight. Pinch off pieces and shape as desired. Let rise 1 hour. Bake in greased pan at 425 degrees 15-20 minutes. Variation: Roll dough on floured board, spread with a cinnamon-sugar mixture, roll up and cut in slices. Let rise before baking. This dough makes good bread also. Brush loaf with butter before baking. — Mrs. William J. Manning, Jr., University Heights.

ORANGE NUT BREAD

- | | |
|---------------------------|---|
| 2 eggs | 2 tablespoons butter, melted |
| 1 cup sugar | ½ cup walnuts or black walnuts, chopped |
| ¼ cup milk | ½ cup fresh chopped orange rind |
| 3 cups all-purpose flour | |
| 1 teaspoon salt | |
| 4 teaspoons baking powder | |

Beat eggs with sugar. Stir in milk alternately with dry ingredients sifted together. Add butter, nuts and chopped orange rind dredged with a little flour. Turn into greased loaf pan or baking dish, let stand 15 minutes, and bake in 350-degree oven 40 minutes, or until it tests done. May be spread with butter frosting and decorated with chopped orange rind. — Mrs. Helen Urban, Brecksville.

ORANGE CEREAL FLAKE NUT BREAD

- | | |
|--|--|
| 2 cups sifted all-purpose or whole wheat flour | ½ cup chopped nuts |
| 3 teaspoons baking powder | 1 egg, beaten |
| 1 teaspoon salt | 1 cup orange juice |
| ½ cup sugar | 3 tablespoons oil (soya or cooking) |
| 1½ tablespoons grated orange rind | 1 cup bran flakes, corn flakes or whole wheat flakes |

Sift together flour, baking powder, salt and sugar. Stir in orange rind and nuts. Combine egg, orange juice and oil. Add to flour mixture and stir just until well mixed. Blend in cereal flakes. Turn into greased loaf pan. Bake in 350-degree oven about 1 hour, or until done. Cool on rack 10 minutes before removing from pan. — Mrs. F. Pat O'Toole, Lakewood.

PRUNE LOAF

- | | |
|--------------------------|--|
| 2 cups prunes | 3 cups sifted unbleached all-purpose flour |
| 1½ cups water | 2 teaspoons baking powder |
| 1 cup honey | 1 teaspoon soda |
| ½ cup corn oil margarine | 1 teaspoon cinnamon |
| 2 eggs, slightly beaten | ½ teaspoon salt |

Cook prunes in water. Set aside to cool, then pit. Reserve the liquid. Combine liquid with honey. Mix in margarine. Add eggs. Sift together dry ingredients and add. Mix well, or loaf will be heavy as a pudding. Fold in the prunes. Bake in two well-greased loaf pans in 325-degree oven about 50 minutes, or until done. Loaf makes delicious cream cheese sandwiches. — Mrs. Edward J. Kub, West Richfield.

PIZZA

1 No. 2 can plum tomatoes	1 tablespoon oregano
2 cans tomato paste	½ teaspoon pepper
½ onion, chopped fine	½ cup cooking oil
½ green pepper, chopped fine	2 lbs. Italian sausage
1 tablespoon salt	Grated Parmesan cheese

Mix ingredients in order given. Remove sausage from casing, crumble and brown lightly. Oil hands and stretch bread dough after it has risen once to fit oiled cookie pans. Flip over so oiled top is on the bottom. Spread with sauce and crumbled sausage and sprinkle generously with grated cheese. Bake at 400 degrees about 20 minutes, or until lightly browned. Note: Sauce is enough for 2 pizzas, 11x17 inches. Bread dough recipe on page 16. — Mrs. Louis Gamber, East Cleveland.

POGACA

(Croatian Snack Bread)

4 cups boiled water	1 tablespoon honey
2 tablespoons honey	2 packages granular yeast
4 teaspoons sea salt or table salt	½ cup powdered milk
1 stick corn oil margarine	11 cups sifted unbleached all-purpose flour
½ cup warm water	Salted, beaten egg

Combine boiled water, honey and salt. When cool, add margarine. Let stand until softened. Add honey and yeast to warm water. Let stand until dissolved and foamy. Combine with margarine mixture. Add powdered milk and 4 cups flour. Beat thoroughly. (Dough will be sticky.) Cover and set aside about 30 minutes in warm place. Beat or mix in remaining 7 cups flour. Knead dough until smooth and elastic. If sticky, add another cup of flour. Place dough in greased bowl. Grease dough lightly with oil or margarine, cover and let stand in warm place until doubled, about 2 hours. Divide dough in half. Stretch one piece to fit a greased cookie pan. Score dough or make crisscross ridges with sharp knife. Brush with beaten egg with a dash of salt. Let stand 10-12 minutes, uncovered, before baking in moderate oven (350 degrees F.) about 30 minutes. Pogaca may be eaten warm, served with butter and honey. Variation:

Divide remaining piece of dough in half and shape into two loaves. Place in greased pans and let rise before baking in 350-degree oven about 40 minutes, or until crust is golden brown. Loaves need not be brushed with egg before baking. If desired, brush with butter or margarine after baking. — Mrs. Edward J. Kub, West Richfield.

QUICK KUCHEN

1 cake yeast
1 pint scalded milk
 $\frac{1}{2}$ cup sugar
1 teaspoon salt

$\frac{1}{2}$ cup lard
1 egg, beaten
 $5\frac{1}{2}$ cups sifted all-purpose flour
Strawberry topping

Cool $\frac{1}{2}$ cup milk to lukewarm. Add yeast and 1 teaspoon sugar from the $\frac{1}{2}$ cup sugar. Mix remaining milk and sugar, salt and lard. Stir in egg and foamy yeast mixture. Add flour. Mix and beat with wooden spoon until smooth and elastic. Let rise, covered, $1\frac{1}{2}$ hours, or until doubled. Divide in half. Spread in two deep, greased 9-inch pans. Cover with strawberry topping: 3 cups whole berries mixed with $\frac{1}{2}$ cup sugar. If desired, 1 tablespoon vanilla wafer crumbs may be sprinkled over berries. Bake in 375-degree oven 30 minutes. Note: Any desired fruit may be used. — Mrs. James Becka.

QUICK GERMAN COFFEE CAKE

Topping:
 $\frac{1}{2}$ cup dark brown sugar,
firmly packed
2 teaspoons cinnamon
 $\frac{1}{2}$ cup finely chopped nuts
2 tablespoons butter, melted
2 tablespoons flour

Cake:
1 cup sifted all-purpose flour

$\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup dried currants
1 egg, well beaten
 $\frac{1}{2}$ cup milk
1 teaspoon rum flavoring

Topping: Mix together all ingredients and set aside. **Cake:** Sift together dry ingredients, cut in butter as for pie crust. Add currants. Combine egg and milk and add together with rum flavoring. Mix only enough to moisten dry ingredients. (About 15 strokes with a spoon.) Turn batter into greased 9-inch round cake pan. Sprinkle evenly with topping, press down a little. Bake in 375-degree oven 20 minutes or until tester comes out clean. Yield: About 6 servings. — Frank D. Parisi, Cleveland Heights.

SWEDISH RYE BREAD

4 packages active dry yeast, or
4 cakes compressed
1 cup water (warm for dry
yeast, lukewarm for
compressed)
3 cups lukewarm milk

4 tablespoons sugar
2 tablespoons salt
4 tablespoons shortening
1 cup dark molasses
 $6\frac{1}{2}$ cups rye flour
 $6\frac{1}{2}$ cups white flour

Soften yeast in water. Combine milk, sugar, salt, shortening and molasses. Add softened yeast. Mix in rye flour, then white flour. Knead well until smooth. Let rise 1 to $1\frac{1}{2}$ hours. Punch down and let rise again 30-40 minutes. Shape into loaves. Place in greased pans. Let rise until doubled, 1 to $1\frac{1}{2}$ hours. Bake in 375-degree oven 30-35 minutes. — Mr. and Mrs. Arthur Gedeon, Parma.

SPoon ROLLS

1 cake compressed yeast, or
1 package active dry yeast
 $\frac{1}{4}$ cup lukewarm water (use
warm water for dry yeast)
 $\frac{1}{4}$ cup sugar
 $\frac{1}{3}$ cup shortening

1 teaspoon salt
 $\frac{3}{4}$ cup scalded milk
 $\frac{1}{2}$ cup cold water
1 egg (or 2 egg whites)
 $3\frac{1}{2}$ cups sifted all-purpose flour

Dissolve yeast in $\frac{1}{4}$ cup water. Combine sugar, shortening, salt and scalded milk cooled to lukewarm by $\frac{1}{2}$ cup cold water. Mix in egg, or egg whites, and dissolved yeast. Add sifted flour. Mix well. Place in greased bowl and cover. Let rise in warm place until doubled, 45-60 minutes. Stir down dough. Spoon into well-greased muffin tins, filling $\frac{1}{2}$ full. Let rise in warm place until batter has risen to edge of muffin cups and is rounded in center, about 45 minutes. Bake at 400 degrees F. 15-20 minutes. Makes $1\frac{1}{2}$ dozen rolls. — Mrs. Anthony M. DeNova, Fairview Park.

BOHEMIAN HOUSKA

2 cakes yeast
1 tablespoon sugar
 $\frac{1}{2}$ cup evaporated milk
(room temperature)
8 cups sifted all-purpose flour
1 tablespoon salt
 $\frac{1}{2}$ teaspoon mace
1 teaspoon grated lemon rind
 $\frac{1}{4}$ pound butter
 $\frac{1}{4}$ pound margarine

3 eggs plus 1 egg yolk
1 cup sugar
2 cups milk, scalded and
cooled to lukewarm
 $\frac{1}{2}$ cup chopped blanched
almonds
1 cup yellow raisins
1 egg, beaten
Chopped blanched almonds

Dissolve yeast and 1 tablespoon sugar in evaporated milk. In a large bowl, sift together flour, salt, mace and lemon rind. Cut in butter and margarine as for pie dough. Beat eggs and 1 cup sugar until thick and lemon-colored. Add with dissolved yeast and lukewarm milk to flour mixture. Mix well with wooden spoon. Turn out on floured board and knead 15 minutes, adding an additional cup of flour, it needed. Knead in almonds and raisins. When dough is smooth, place in a greased bowl and let rise, covered, for 2 hours. Punch down and divide in two. Divide each piece into 7 parts. Roll 3 pieces back and forth under the hands to 18-inch lengths. Braid and place in a greased 16x10x2-inch pan. Roll 3 other pieces to shorter lengths and braid. With edge of palm, make a depression along the top of braid in pan and lay second braid in the depression. (This is to hold it in place.) Roll last piece of dough, twist it and place in a depression on top of second braid. Make a second houska with remaining dough. Let rise, uncovered, in warm place about $1\frac{1}{2}$ hours. Brush top of each with beaten egg and decorate with chopped almonds. Bake in 350-degree oven for 45 minutes, or until done. Serve sprinkled with confectioners' sugar. Yield: 2 houskas. — Mrs. Joseph Dvorak.

SWEET DOUGH

2 packages active dry yeast
1/2 cup warm water
1/2 cup margarine
1/2 cup sugar

2 eggs
1 1/2 cups lukewarm milk
7 1/2 cups sifted all-purpose flour
2 teaspoons salt

Dissolve yeast in warm water. Beat margarine and sugar together until fluffy. Stir in eggs, yeast, lukewarm milk, flour and salt and beat with wooden spoon until smooth. Cover and let rise 30 minutes. Punch down and let rise 30 minutes longer. One half of dough may be made into dinner rolls such as cloverleaf or Parkerhouse and placed in greased pans. Let rise 20 minutes and bake in 400-degree oven 12 to 15 minutes.

Roll remaining dough out on floured board. Spread with melted butter and sprinkle with mixture of 1 cup sugar and 4 teaspoons cinnamon (or to taste). Roll up like jelly roll, pinching edges together. Cut into 1-inch pieces and place cut-side up in greased muffin tins. Cover and let rise 30 minutes and bake in 375-degree oven for 25-30 minutes. For butterscotch pecan rolls proceed as for cinnamon rolls, but place cut slices in baking pan in which has been melted 1/3 cup butter, 1/2 cup brown sugar and 1 tablespoon corn sirup. Place 1/2 cup pecan halves in the sugar, rounded-side down. Cover and let rise until doubled (35-40 minutes). Bake at 375 degrees 25 to 30 minutes. Immediately turn upside down on a large tray. Let pan stay over rolls a minute so butterscotch runs down over them. Each batch of dough will make 1 1/2 to 2 dozen rolls depending on size. — Mrs. John Olayas, Fairview Park.

WHITE BREAD

2 1/4 cups lukewarm water
3 tablespoons sugar
1 tablespoon salt
2 cakes yeast or
2 packages granular yeast

7 tablespoons oil
7 to 7 1/4 cups sifted
all-purpose flour
Beaten egg yolk

In large bowl, mix together water, sugar, salt and yeast. (If using granular yeast, water should be warm.) Stir until yeast is dissolved. Add oil, then flour, first mixing with a spoon, then with hand. When dough begins to leave sides of bowl, turn onto lightly floured board and knead until smooth and elastic. Place in greased bowl. Grease top lightly. Cover and let rise until doubled, 1 1/2 to 2 hours. Punch down, and let rise again until nearly doubled, 30 to 45 minutes. Shape into 2 loaves and put into greased loaf pans. Let rise until sides of dough reach top of pans and center is well rounded, 50-60 minutes. Brush top with beaten egg yolk (optional) and bake at 375 degrees 1 hour. — Mrs. Anthony Dudsak.

COOKIES AND BARS

ALMOND SLICES

1½ cups unblanched almonds,
finely chopped
2 cups sifted all-purpose flour
1 cup sugar

1 cup soft butter and
margarine (1 stick of each)
1 teaspoon cinnamon
2 eggs

Combine chopped nuts, flour and sugar in a bowl. Cut in butter and margarine with pastry blender. Add remaining ingredients; mix well. Shape into 2 long rolls, 2 inches in diameter, and wrap in waxed paper. Chill overnight. Cut ¼-inch slices and bake on ungreased cookie sheets at 375 degrees F. 12-15 minutes. Remove at once and cool on cake racks. — Mrs. Joseph C. Dvorak.

ANISE CUTOUT COOKIES

2½ cups sifted all-purpose flour
¼ teaspoon salt
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon nutmeg
½ cup butter
2 eggs

1½ tablespoons milk
½ teaspoon vanilla
¾ cup sugar
1 teaspoon anise oil
2¼ cups sifted confectioners'
sugar
3 tablespoons water

Sift together dry ingredients and cut in butter as for pie dough. Beat together eggs, milk vanilla, sugar and anise oil (bought in a drugstore). Mix with dry ingredients and refrigerate overnight. Cut dough in half and roll out on floured board to ⅛-inch thickness. Cut with Christmas cookie cutters and bake on greased cookie sheet at 350 degrees F. for 10 minutes, or until golden brown. Cool on racks, frost and decorate with colored sugar, bits of cherries, or as desired. Frosting: Mix confectioners' sugar and water. Add more water, if needed, for a thin icing. — Mrs. Joseph C. Dvorak.

BACON COOKIES

½ teaspoon soda
½ cup strong black coffee
½ cup bacon fat
1 cup brown sugar, packed
1 small egg

2½ cups (scant) all-purpose
flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon vanilla

Dissolve soda in coffee. Combine bacon fat, sugar and egg. Mix thoroughly. Add dry ingredients alternately with coffee mixture. Add vanilla. Roll out on lightly floured board. Cut with cookie cutter. Bake on greased cookie sheet in 350-degree oven until lightly brown and done, about 15 minutes. — Mrs. Helen Urban, Brecksville.

BANANA NUT BREAD

2 cups sifted all-purpose flour	1 egg, beaten
2 teaspoons baking powder	¼ cup cooking oil
½ teaspoon soda	1 cup mashed bananas
¼ teaspoon salt	(2 large or 3 medium)
½ cup sugar	1 tablespoon lemon juice
1 cup chopped nuts	

Sift together dry ingredients. Add ¾ cup nuts. Combine remaining ingredients and add to dry ingredients. Stir only until flour is moistened. Pour into greased 9x5-inch loaf pan. Sprinkle remaining nuts on top and bake at 350 degrees 1 hour. — Mrs. William J. Burger.

BLUEBERRY COFFEE CAKE

2 cups sifted all-purpose flour	Topping:
3 teaspoons baking powder	2 teaspoons lemon juice
½ teaspoon salt	2 cups blueberries
½ cup shortening	½ cup sugar
½ cup sugar	½ cup flour
1 egg	¼ teaspoon cinnamon
1 cup milk	¼ teaspoon nutmeg
	¼ cup butter or margarine

Sift together flour, baking powder and salt. Cream together shortening and sugar. Add egg and beat until light. Add dry ingredients alternately with milk, stirring after each addition until smooth, but no more. Turn into 9-inch cake pan greased, lined with waxed paper and greased again. Combine lemon juice and blueberries and spread over batter. Mix sugar, flour and spices. Cut in butter or margarine until mixture resembles tiny dry peas. Sprinkle over berries. Bake at 350 degrees F. until cake shrinks from sides of pan, about 1 hour. Serve warm or cold. — Mrs. Paul Pihura.

BREAK-AWAY COFFEE CAKE

1 cake yeast	Grated rind of 1 lemon
1 cup milk, scalded and cooled to lukewarm	3 cups all-purpose flour
1 cup all-purpose flour	Melted butter or margarine
½ cup butter or margarine	1 lb. walnuts, finely chopped
½ cup sugar	¼ cup brown sugar, packed
2 egg yolks	1 or 2 teaspoons cinnamon

Crumble yeast in bowl. Add lukewarm milk and 1 cup flour. Set aside to rise. Cream butter, sugar and egg yolks. Add lemon rind. Add 3 cups flour alternately with yeast mixture. Mix well and knead until dough is smooth. Cover and set aside to rise until doubled. Pinch off pieces of dough and roll into 1-inch balls. Dip in outter, then lightly into nut-sugar-cinnamon mixture. Arrange firmly in layers in 10-inch greased angel food pan. Let rise until light. Bake in 350-degree oven 30-35 minutes. Invert pan on cake rack and let stand a few minutes before removing cake and cooling. — Mrs. Edmund Nowak.

BUTTER RINGS

1 cake yeast	1/4 pound butter
1 teaspoon sugar	1/2 pint sweet cream
1/4 cup lukewarm milk	3 egg yolks
3 cups sifted all-purpose flour	Confectioners' sugar icing
2 tablespoons sugar	Chopped nuts
1 teaspoon salt	

Dissolve yeast with sugar in lukewarm milk. Add 2 tablespoons sugar and salt to flour. Cut in butter as for pie crust. Combine sweet cream and egg yolks and mix well. Add to flour mixture with dissolved yeast. Mix well. Ball up the dough and leave in bowl, covered, overnight in refrigerator. Divide in 3 parts. Cut each in two, making 6 pieces. Roll each piece into a long strip, then twist two together and make a ring. Place in greased 9-inch cake pans. Let rise 2 hours. Bake in 350-degree oven 30 minutes, or until done. While warm, drizzle on confectioners' sugar icing and sprinkle with nuts. Yield: 3 butter rings. — Mrs. Henry Rucinski, Parma.

BUTTER RINGS

1 cake yeast	1/4 cup butter
2 teaspoons sugar	3 egg yolks
1/4 cup milk, scalded and cooled to lukewarm	1 cup evaporated milk
4 cups all-purpose flour	Confectioners' sugar icing
4 tablespoons sugar	Chopped nuts
1 teaspoon salt	Maraschino cherries

Dissolve yeast and 2 teaspoons sugar in lukewarm milk. Sift together flour, sugar and salt. Cut in butter as for pie dough. Beat egg yolks with evaporated milk. Make a well in the flour mixture and put in the egg and yeast mixtures. Stir into flour, mixing thoroughly. Chill overnight. Divide into 6 pieces. With floured hands roll each into long strip 1 inch in diameter. Put 2 together, twist and form ring. Place in 3 greased 9-inch cake pans. Press down slightly, and let rise 2 hours in a warm place. Bake at 350 degrees F. 25 minutes. Frost with thin confectioners' sugar icing, sprinkle with chopped nuts and garnish with maraschino cherries, halved. — Mrs. Paul Pihura.

BUTTER ROLL CRESCENTS

1 package active dry yeast	1/2 cup sugar
2 teaspoons sugar	1/4 teaspoon salt
1/2 cup warm water	1/2 pound butter, softened
1 cup scalded milk	4 cups unsifted all-purpose flour
2 eggs	

Dissolve yeast and 2 teaspoons sugar in warm water. Cool milk to lukewarm. Beat eggs and add sugar, salt, butter, milk, yeast mixture and flour. Mix well. Dough will be soft. Chill several hours or overnight. Divide into 3 or 4 parts, depending on size rolls desired. Roll to 10-inch circles, 1/8 to 1/4 inch thick, and cut 12 wedges from each. Roll up from wide end to point into crescents. Let rise covered until doubled and light. Place on greased cookie sheet, points underneath to prevent unrolling, and bake in 350-degree oven 15-20 minutes. Yield: 3 to 4 dozen. — Mrs. William J. Duhigg, Lakewood.

BEST OATMEAL COOKIES

1 cup vegetable shortening	½ teaspoon cinnamon
1 cup brown sugar, firmly packed	2 eggs, unbeaten
1 cup granulated sugar	½ cup chopped walnuts
½ teaspoon salt	1½ cups sifted all-purpose flour
½ teaspoon vanilla	1 teaspoon soda
	3 cups rolled oats

Combine and beat thoroughly first 7 ingredients. Stir in nuts. Sift together flour and soda and add. Blend well. Add oats and mix well. Place tablespoonfuls of mixture on greased baking sheets, leaving space in between. Press with tines of fork. Bake at 350 degrees F. for 12-15 minutes. Cool slightly before removing from baking sheets. Makes 5½ dozen. — Mrs. William J. Burger.

BLACK WALNUT COOKIES

6 tablespoons butter	¼ teaspoon baking soda
1 cup brown sugar, lightly packed	Pinch of salt
1 egg	½ cup milk
1½ cups sifted all-purpose flour	½ cup coarsely chopped black walnuts

Cream together butter and sugar. Add egg; beat well. Sift together dry ingredients. Add alternately with milk. Add nuts. Drop by teaspoonfuls 1½ inches apart on greased cookie sheet. Bake at 375 degrees F. for 10 minutes. Yield: 4 dozen. — Mrs. Joseph C. Dvorak.

BUTTER BALLS

½ lb. butter	1 egg white, slightly beaten
½ cup sugar	2 cups chopped nuts
2 unbeaten egg yolks	Maraschino cherries
2¼ cups all-purpose flour	

Cream butter and add sugar. Mix in egg yolks and flour. Shape into small balls. Dip in egg white and roll in chopped nuts. Press ¼ cherry on top of each. Bake on lightly greased cookie sheet in 325-degree oven for 30 minutes, or until done. — Mrs. John Nestor, Parma Heights.

BUTTER CHERRY COOKIES

1 cup butter
½ cup sugar
2 eggs, separated
1 teaspoon vanilla
2 tablespoons grated orange
rind

1 tablespoon grated lemon
rind
2 tablespoons lemon juice
2 cups all-purpose flour
1 cup, or more, walnut meats,
coarsely chopped
Maraschino cherries

Cream butter, add sugar and cream together. Add egg yolks and mix well. Add vanilla, grated rinds and lemon juice. Add flour. Mix and shape into balls the size of small walnut. Roll in slightly beaten egg whites, then in chopped nut meats. Space about 3 inches apart on greased cookie sheet. Flatten well with bottom of a glass, dipped lightly in flour, if necessary. Lightly press half a cherry into center of each. Bake in 350-degree oven about 10 minutes. Note: For holiday cookies, use green maraschino cherries also. — Mrs. Anne Koney.

BUTTER COOKIES

1 cup butter
1 cup sugar
2 egg yolks
1 teaspoon vanilla

3 cups sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
3 tablespoons milk or cream

Cream butter, add sugar and stir together. Add unbeaten egg yolks and vanilla. Mix well. Sift together flour, baking powder and salt. Add to creamed mixture alternating with milk. Mix thoroughly. Press through cookie press onto ungreased cookie sheets. Bake at 400 degrees F. for about 10 minutes, or until edges are brown. Makes 8 dozen. — Mrs. Frank Skapin, Fairview Park.

BUTTERSCOTCH BARS

1½ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
1¼ cups brown sugar, packed
½ cup shortening

2 eggs
1 teaspoon vanilla
½ cup flaked coconut
½ cup chopped nuts

Sift together flour, baking powder and salt. Add brown sugar, shortening, eggs and vanilla. Mix well. Add coconut and nuts. Spread in well-greased 13x9x2-inch pan. Bake in 350-degree oven 25-30 minutes. Sprinkle with confectioners' sugar. Cut into bars. — Mrs. Robert Rafferty, Cuyahoga Falls.

BUTTERSCOTCH THUMBPRINTS

$\frac{1}{2}$ cup soft butter
 $\frac{1}{4}$ cup brown sugar
1 egg, separated
 $\frac{1}{2}$ teaspoon vanilla

1 cup sifted all-purpose flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup finely chopped nuts

Cream butter and brown sugar. Add egg yolk and vanilla. Mix. Sift together flour and salt and stir in. Roll teaspoonfuls of dough into balls. Dip in slightly beaten egg white and roll in finely-chopped nuts. Place on ungreased baking sheet and press thumb into center of each. Bake at 350 degrees F. for 10 to 12 minutes. Cool and fill thumbprints with chocolate or lightly-tinted icing, candied cherries, or jelly. Makes about 3 dozen. — Mrs. Walter Podbielski.

BUTTONS

$\frac{1}{2}$ cup butter or other
shortening
 $\frac{1}{3}$ cup sugar
1 egg, separated

$\frac{1}{2}$ teaspoon vanilla
1 cup all-purpose flour
 $\frac{1}{2}$ teaspoon salt
1 cup finely chopped nuts

Cream butter and sugar. Add egg yolk, vanilla and flour sifted with salt. Shape dough into about 24 little balls. Beat egg white until frothy. Dip balls in egg white, then roll in chopped nuts. Place about 2 inches apart on lightly greased baking sheet. Press a deep dent in center of each. Bake in 300-degree oven about 30 minutes. While still warm fill centers with chocolate, apricot or other filling. Candied cherries may be pressed into center of each cookie before baking.

Chocolate Filling: Combine over hot (not boiling) water $\frac{3}{4}$ cup semi-sweet chocolate morsels and 1 tablespoon vegetable shortening. Remove pan from water. Stir in until smooth 2 tablespoons light corn syrup, 1 tablespoon water and 1 teaspoon vanilla. — Mrs. Arthur Matthews, Brecksville.

CHINESE ALMOND COOKIES

(Haug Yuen Ping)

1 cup rice flour
 $\frac{1}{2}$ cup brown sugar
2 cups blanched almonds,
ground

$\frac{1}{2}$ cup softened butter
24 to 36 blanched and
roasted almonds

Sift flour and sugar together. Mix with ground almonds. Work butter smoothly into mixture. If needed, add a few drops of water to hold dough together. Shape in small balls. Place on greased cookie sheet, leaving plenty of space around each. Press an almond in top of each. Bake at 350 degrees F. about 15 minutes. — Mary Lee.

CHERRY PECAN BALLS

1 cup sifted all-purpose flour	¼ cup milk
⅓ cup confectioners' sugar	¼ cup quick-cooking oats
½ teaspoon salt	1 cup finely chopped pecans
½ teaspoon grated orange rind	42 candied cherries
½ cup soft margarine	Confectioners' sugar

Sift flour, sugar and salt into a mixing bowl. Add orange rind. Blend in margarine and milk. Add oats and pecans, mixing until well blended. Form a small piece of dough (about a teaspoonful) into a flat round. Place one candied cherry on dough. Pinch dough around cherry and roll between palms. Place on greased and floured cookie sheets. Bake at 375 degrees F. for 18-20 minutes, or until lightly browned. Do not overbake. Roll in confectioners' sugar and place on racks to cool and dry. — Mrs. Joseph C. Dvorak.

CHOCOLATE CHIP OATMEAL COOKIES

1 cup margarine	2 cups all-purpose flour
1 cup granulated sugar	1 teaspoon soda
1 cup brown sugar, firmly packed	1 teaspoon baking powder
2 eggs	1 teaspoon salt
2 tablespoons milk	2 cups quick oats
2 teaspoons vanilla	1 bag (12 oz.) chocolate pieces
	1 cup chopped nuts (optional)

Combine margarine, sugars, eggs, milk and vanilla and beat in electric mixer until smooth. Sift together dry ingredients and add all at once to egg mixture. Stir by hand until smooth. Add quick oats. Mix well. Add chocolate pieces and nuts and mix. Drop by teaspoonfuls 2 inches apart on greased cookie sheets. Bake at 350 degrees F. for about 12 minutes, or until light brown. Yield: 6 dozen. — Mrs. Thomas Balbo, Lakewood.

CHOCOLATE MINT STICKS

2 eggs, beaten	½ teaspoon peppermint flavoring
½ cup melted butter	½ cup all-purpose flour
1 cup sugar	½ cup shredded almonds
2 squares unsweetened chocolate, melted	

Combine eggs, butter and sugar and beat well. Add melted chocolate and flavoring. Stir until blended. Add flour and nuts. Mix well. Pour into greased 9-inch square pan. Bake at 350 degrees F. for 25-30 minutes. Frosting: Blend thoroughly 2 tablespoons butter and 1 tablespoon cream. Add 1 cup sifted confectioners' sugar and 1 teaspoon peppermint flavoring. Spread over cooled cake. When frosting is firm, spread over it one square unsweetened chocolate melted with one tablespoon butter. Place in refrigerator until chocolate is firm. Cut into strips $\frac{3}{4} \times 2\frac{1}{4}$ inches. — Mrs. Edward Hober, Shaker Heights.

CHOCOLATE MINT SWIRLS

Part 1:

- 1 package (11 oz.) cookie mix
- 1 teaspoon cocoa
- 3 tablespoons milk

Part 2:

- 1 package (11 oz.) cookie mix
- 3 tablespoons milk
- 1 teaspoon peppermint flavoring
- 3 or 4 drops green food coloring

In small mixing bowl, combine thoroughly ingredients for Part 1. Place between 2 pieces of waxed paper. Roll out to 12-inch square. Do the same for Part 2. Pull off the waxed paper on top of each square of dough. Flip mint square onto cocoa square; peel off top paper. Roll dough as for jelly roll. Wrap in waxed paper and chill overnight. Cut in $\frac{1}{4}$ -inch slices. Place on ungreased cookie sheet about 2 inches apart and bake in 375-degree oven 10 minutes. Do not let brown. Remove from cookie sheet and cool on rack. — Mrs. John Nestor, Parma Heights.

CHOCOLATE SQUARES

- 5 tablespoons butter
- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ cup milk

- $\frac{3}{4}$ cup all-purpose flour
- 4 tablespoons cocoa
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla

Cream butter, sugar, add eggs and mix well in electric mixer. Add milk to creamed mixture, then the dry ingredients, sifted together, and lastly the vanilla. Beat well and bake in greased 8-inch square or oblong baking dish in moderate oven (350 degrees) 30 minutes. While warm, sprinkle with confectioners' sugar. Cut in squares and cool. (If using pyrex baking dish, bake 5 minutes longer.) — Mrs. Joseph Johnson, Akron.

CHRISTMAS LACE FRUIT COOKIES

- $\frac{1}{4}$ pound margarine
- $1\frac{1}{2}$ cups sugar
- 1 egg
- $\frac{3}{4}$ cup all-purpose flour
- 1 teaspoon baking powder

- Pinch of salt
- $\frac{1}{2}$ cup coarsely chopped walnuts
- $1\frac{1}{2}$ cups ground seedless raisins
- $\frac{1}{2}$ cup cut up moist figs

Cream together margarine and sugar. Add egg and beat well. Combine remaining ingredients and add. Mix and drop by teaspoonfuls $1\frac{1}{2}$ inches apart on greased cookie sheet. Bake at 350 degrees F. for 12-15 minutes. Cookies will rise, then flatten after they are removed from oven. Let stand on pan about 3 minutes before removing. Store in airtight tin containers. Yield: 5 to 6 dozen. — Mrs. Joseph C. Dvorak.

CHRISTMAS WREATHS

1 cup shortening (half butter,
half margarine)
 $\frac{1}{2}$ cup sugar
1 egg
1 teaspoon vanilla
 $2\frac{1}{2}$ cups sifted all-purpose flour

1 cup ground walnuts
 $\frac{1}{4}$ cup light corn syrup
 $\frac{1}{4}$ teaspoon maple flavoring
Red and green maraschino
cherries

Cream together shortening and sugar. Beat in egg and vanilla. Sift in flour gradually, mixing well to make a soft dough. Remove $\frac{1}{4}$ cup of dough and mix with nuts, corn syrup and maple flavoring. Set aside for filling. Fill star cookie press with remaining dough and press out one long length. Cut into $3\frac{1}{2}$ -inch pieces and place on ungreased cookie sheet. Join ends of each to form a circle. Place a teaspoonful of reserved filling in center of each circle and decorate with cut red and green cherries. Bake at 350 degrees F. for 15-18 minutes. — Mrs. Joseph C. Dvorak.

COCONUT MACAROONS

(Low Calorie)

2 cups shredded coconut
2 tablespoons cake flour
 $\frac{1}{4}$ teaspoon baking powder
2 egg whites

$\frac{1}{4}$ teaspoon cream of tartar
4 teaspoons Sucaryl
sweetening solution

Set oven at 350 degrees F. Combine coconut, cake flour and baking powder. Beat egg whites until foamy; add cream of tartar and sweetening solution. Beat until peaks form. Fold egg whites into coconut mixture. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake 12-15 minutes, or until golden brown. For moist macaroons, store in covered container. Leave uncovered, if you like them crisp. — Mrs. George Popovich.

CRISTILINI

$\frac{1}{2}$ pound butter
2 cups sugar
8 eggs
4 cups all-purpose flour

4 teaspoons baking powder
 $\frac{1}{4}$ pound almonds
1 ounce whole anise seeds

Cream butter and sugar together well. Beat in eggs alternately with flour and baking powder sifted together. Cut almonds in half and add with anise seeds. Mix and chill dough 2 hours. Divide into six parts. On a floured board roll each into a small, long loaf. Place three each on greased cookie sheets. Bake at 350 degrees F. for 35 minutes, or until done and golden brown. While still warm cut into $\frac{1}{2}$ -inch slices. Toast under a broiler lightly on both sides. Cool and store in tins. Nice served with wine at holiday time. — Mrs. Homer Clark, Lorain.

CSARDAS BUTTER CUTOUTS

1 cup ($\frac{1}{2}$ -lb.) sweet butter	2 cups unsifted all-purpose flour
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon baking powder
2 egg yolks	1 teaspoon salt
2 hard-cooked egg yolks, sieved	2 tablespoons sugar
1 teaspoon vanilla	$\frac{1}{2}$ cup coarsely ground nuts

Cream butter well. Add sugar gradually and continue creaming until light. Add beaten yolks and sieved yolks. Add vanilla. Sift together flour, baking powder, salt and add. Mix well and divide dough into a number of pieces. Chill a couple of hours or overnight. Roll thin on floured board and cut with scalloped cookie cutters dipped in flour. Place on ungreased cookie sheets. Brush with slightly beaten egg whites. Sprinkle with 2 tablespoons sugar (or to taste) mixed with nuts. Bake at 375 degrees F. for about 12 minutes.—Mrs. John Szegedi.

DATE BARS

$\frac{1}{4}$ cup shortening	2 cups dates, pitted and cut up
$\frac{1}{2}$ cup sifted all-purpose flour	1 cup walnuts, chopped
$\frac{1}{4}$ teaspoon baking powder	3 eggs, well beaten
$\frac{1}{2}$ teaspoon salt	Confectioners' sugar
1 cup sugar	

Melt shortening and cool. Sift together dry ingredients. Combine dates and nuts with flour mixture and mix well. Add melted shortening to beaten eggs. Add date mixture and mix thoroughly. Spread in 9-inch square pan brushed with shortening. Bake in 350-degree oven 30 minutes. When cool, cut in bars and roll in confectioners' sugar.—Mrs. Joseph Kolick, North Olmsted.

DATE BARS

1 cup sifted all-purpose flour	$\frac{1}{2}$ teaspoon vanilla extract
1 cup sugar	1 lb. dates, cut in small pieces
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup chopped walnuts
1 teaspoon baking powder	1 teaspoon milk
3 eggs, separated	Confectioners' sugar
$\frac{1}{2}$ teaspoon lemon extract	

Sift together dry ingredients. Beat egg yolks until lemon colored. Add extracts, dry ingredients, dates, nuts and milk. Mix well. Beat egg whites until stiff and fold in. Spread in greased 8x11-inch pan and bake in 325-degree oven about 30 minutes, or until golden brown. Remove to cake rack and cool slightly before cutting into bars. When cold, roll in confectioners' sugar or put in bag containing sugar and shake to coat.—Mrs. Thomas Zivko, Euclid.

DATE CRUNCH COOKIES

½ cup margarine
½ cup sugar
¼ cup brown sugar, packed
½ teaspoon salt
1 teaspoon vanilla
1 egg

1 cup all-purpose flour
¼ teaspoon soda
½ cup chopped dates
½ cup chopped nuts
3 cups sugar-coated corn flakes, coarsely crumbled

Combine first six ingredients and beat until smooth. Sift together flour and soda and add. Mix well. Stir in dates and nuts. Mix lightly. Drop level tablespoonfuls of mixture into crumbled corn flakes. Roll to coat evenly. Bake on ungreased cookie sheet in 375-degree oven 12 to 15 minutes. Makes 4 to 5 dozen cookies depending on size. — Mrs. John Olayas, Fairview Park.

DATE LAYER BARS

½ cup shortening
1 cup brown sugar, packed
1½ cups flour
½ teaspoon salt

1 teaspoon soda
1¼ cups quick-cooking oats
Date filling

Cream thoroughly shortening and sugar. Add sifted dry ingredients and the oats. Mix until crumbly. Firmly pat one-half mixture in 9x13-inch pan lined with waxed paper. Spread with date filling. Add remaining crumb mixture and pat smooth. Bake in 350-degree oven 30 minutes. Cut in squares or bars. Date Filling: Cook 1 lb. pitted dates, cut up, with 1 cup water and 1 cup sugar to consistency of jam. Cool and add 1 cup chopped nuts. — Mrs. John Nestor, Parma Heights.

ENGLISH RASPBERRY BARS

1½ cups all-purpose flour
1½ teaspoons baking powder
Pinch of salt
¼ cup butter or margarine
2 eggs, well beaten
2 teaspoons milk
8 oz. jar seedless raspberry jam

Topping:
1½ cups sugar
4 cups flaked coconut
6 tablespoons margarine
2 eggs, slightly beaten
1 teaspoon vanilla

Sift together flour, baking powder and salt. Cut in butter and margarine as for pie dough. Add eggs and milk (2 teaspoons is correct). Mix until smooth. Pat onto bottom and sides of very lightly greased 10½x14-inch cookie sheet. Cover with raspberry jam and topping. To make, mix ingredients in a bowl. Mixture should be moist. Drop by teaspoonfuls onto jam, then spread over entire surface until jam is covered. Bake in 350-degree oven 30 minutes. Serve cut in squares or bars. — Sister Mary Germaine, O.S.F.

FAVORITE BROWNIES

$\frac{1}{2}$ cup vegetable shortening	2 eggs
2 oz. unsweetened chocolate	1 cup sugar
$\frac{3}{4}$ cup sifted all-purpose flour	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon baking powder	1 cup nuts, coarsely cut
$\frac{3}{4}$ teaspoon salt	

Melt shortening and chocolate together over hot water. Cool. Sift flour with baking powder and salt. Beat eggs until light. Add sugar, then chocolate mixture and blend. Add flour mixture, vanilla and nuts. Mix well. Bake in greased 8x8-inch pan in 350-degree oven for 30-35 minutes. Cool and cut in squares. — Mrs. Francis J. Courter, Lakewood.

FESTIVE SWEET BUTTER SHORTBREAD

$\frac{1}{2}$ cup sweet butter	$\frac{1}{4}$ cup rice flour, unsifted
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
1 teaspoon almond or vanilla extract	Nuts, maraschino cherries, peel or colored sugar
1 cup all-purpose flour, unsifted	

Beat butter until thick and creamy. Add sugar and flavoring gradually while beating. Sift the two flours, add salt and gently fold into butter mixture. Roll the dough $\frac{1}{3}$ inch thick and cut into desired shapes. Prick well with fork and decorate with nuts, cherries, peel or colored sugar. (To color sugar put $\frac{1}{2}$ cup granulated sugar in a screw-top jar and a few drops of food coloring and shake well.) Bake on lightly greased cookie sheet at 300 degrees F. for 25-30 minutes, or until delicately brown. For a variety of flavors, try brown sugar instead of white, or a teaspoon of brandy instead of vanilla. Yield: About $1\frac{1}{2}$ dozen. — Mrs. Homer Clark, Lorain.

FILLED PINEAPPLE COOKIES

$\frac{1}{2}$ cup shortening	Filling:
1 cup sugar	1 cup sugar
2 eggs	4 tablespoons flour
2 tablespoons heavy cream	$1\frac{1}{2}$ cups well-drained crushed pineapple
1 teaspoon vanilla	3 tablespoons butter
$2\frac{1}{2}$ cups all-purpose flour	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{4}$ teaspoon soda	$\frac{3}{4}$ cup pineapple juice
$\frac{1}{2}$ teaspoon salt	

Mix together shortening, sugar and eggs. Stir in cream and vanilla. Sift together flour, soda and salt. Add to shortening mixture. Mix well and chill. Roll out on floured board very thin. Cut in 3-inch rounds or squares. Place on lightly greased baking sheet. Place a rounded teaspoonful of pineapple filling on each and fold over like turnover. Press edges together with floured tines of fork. Bake in 350-degree oven 8-10 minutes. Filling: Mix together sugar and flour in sauce pan. Stir in remaining ingredients. Cook slowly, stirring constantly, until thickened (5-10 minutes). Cool before filling cookies. — Mrs. Dominic Carosella, Akron.

FINLAND COOKIES

½ pound butter	1½ teaspoons baking powder
½ pound sugar	¼ teaspoon salt
2 egg yolks, hard-cooked and put through sieve	1½ teaspoons vanilla
2 egg yolks	1 teaspoon cinnamon
4 tablespoons cream	½ cup sugar
3 cups all-purpose flour	1 cup chopped nuts

Cream butter and add the sugar. Mix together well. Stir in egg yolks (hard-cooked and raw) and cream. Sift together flour, baking powder and salt. Stir in, add vanilla. Mix with hands and divide into 2 pieces. Shape into long rolls. Wrap each in waxed paper and refrigerate overnight. Slice and brush with slightly beaten egg white, and sprinkle with mixture of cinnamon, sugar and nuts. Bake on well-greased aluminum cookie sheet in 350-degree oven 12-15 minutes. Remove when slightly brown on top. — Mrs. Sylvester C. Missal, Gates Mills.

HARD-COOKED EGG COOKIES

Grated rind of 1 lemon	3 cups all-purpose flour
10 tablespoons sugar	1 egg white, slightly beaten
1 cup butter	Sugar
1 egg	Cinnamon
4 hard-cooked eggs	Chopped nuts

Mix grated lemon rind with 10 tablespoons sugar. Beat butter until creamy. Add sugar mixture gradually. Cream together until fluffy. Beat in egg. Put hard-cooked eggs through a ricer and add. Stir in flour. Roll dough into 1-inch balls. Flatten into cakes and dip into egg white, then in mixture of sugar, cinnamon and nuts, to taste. Bake in ungreased pans at 325 degrees F. for 20-25 minutes. If using cookie cutters, roll dough between waxed paper, not too flat, and chill several hours for easier handling. If the children help, plan for a long session. Roll out several small batches ahead of time so that the chilled dough can be worked with when the other dough becomes soft and needs to be re-chilled. Have a bowl of flour handy in which to dip cutters occasionally, and toothpicks to help loosen dough if it sticks. Work on waxed paper. Never use flour on the dough. Roll dough about ¼ inch thick.

For Easter egg holders and place card cookies, use a wreath or doughnut cutter which will make a small hole in the dough for the decorated egg. Or, using a flower-shaped cutter, press down in the center of the flower with a spoon or egg to hollow it out slightly. For seasonal decorative cookies, use the lamb, bell, cock, cross, etc., designs. Dip in egg white and decorate with cake-mate, colored sugar, nuts, etc. — Mrs. John B. Fox, Shaker Heights.

HAY STACKS

3 cups quick oats	1 cup chopped nuts
1 cup shredded coconut	½ cup margarine
1 large package chocolate pieces	½ cup milk
	1 cup sugar

Mix together oats, coconut, chocolate and nuts in a large bowl. In a sauce pan, bring to a boil the margarine, milk and sugar. Pour over oat mixture and mix until chocolate melts. Drop at once by teaspoonfuls on waxed paper. Let set. Place in refrigerator if making these on a hot day. Yield: Approximately 70 cookies. — Mrs. Jean J. Revelt, Cleveland Heights.

HUNGARIAN NUT STICKS

1 cup butter (2 sticks)	½ cup egg whites
½ cup sugar	2¼ cups finely chopped pecans or walnuts
1 egg	1 cup sugar
2¼ cups all-purpose flour	1½ teaspoons cinnamon
¼ teaspoon salt	
½ teaspoon vanilla	

Cream butter and ½ cup sugar thoroughly. Add egg and beat well. Sift together flour and salt. Add, a part at a time, to creamed mixture, mixing well. Add vanilla. Spread into 15x10x½-inch ungreased pan. Bake at 350 degrees F. for 15 minutes. Beat egg whites until stiff. Combine with nuts, sugar and cinnamon. Mix well and cook in top of double boiler over hot water until thickened. Do not overcook. Spread evenly over partially baked dough covering entire surface. Return to oven and bake 15 minutes longer. Cool slightly before cutting into bars. Yield: 4 dozen. — Mrs. Stephen Petras.

HUNGARIAN 'S' COOKIES

1 cup (½-lb.) sweet butter	2 teaspoons lemon juice
¾ cup sugar	3 cups unsifted all-purpose flour
2 egg yolks	1 teaspoon salt
1 whole egg	½ teaspoon baking powder
1 teaspoon grated lemon rind	

Cream butter. Add sugar gradually, creaming continuously. Beat together egg yolks and whole egg. Add and blend thoroughly. Add lemon rind and juice. Sift dry ingredients together twice and add. Mix well. Divide into two balls; wrap in waxed paper and chill a couple of hours. Pinch off small pieces of dough, roll between palms and make "S" shapes. Place on ungreased cookie sheets, brush with slightly beaten egg whites and bake at 375 degrees F. for 10-12 minutes. — Mrs. John Szegedi.

ITALIAN COCONUT SESAME SEED CRISPS

1 cup sesame seeds	¾ cup butter
½ cup flaked coconut	1 cup brown sugar, firmly packed
2 cups all-purpose flour	1 egg
1 teaspoon baking powder	1 teaspoon vanilla
½ teaspoon soda	
½ teaspoon salt	

Toast sesame seeds and coconut in a skillet, stirring until light brown. Sift together dry ingredients. Cream butter and sugar and add the egg, vanilla and toasted sesame seeds and coconut. Gradually add dry ingredients and mix thoroughly. Dough will be stiff. Drop by teaspoonfuls on ungreased baking sheet, flatten and bake at 350 degrees F. for 10-12 minutes. Yield: 4 dozen. — Mrs. Gene Zannoni, Fairview Park.

ITALIAN WEDDING COOKIES

2½ sticks butter or margarine	4 teaspoons baking powder
½ cup sugar	4½ cups presifted all-purpose flour
7 eggs, separated	2 boxes confectioners' sugar
5 eggs, beaten	Colored sprinkles
½ teaspoon salt	
2 teaspoons lemon extract	

Cream butter or margarine, add sugar, 7 egg yolks and 5 beaten eggs, salt, lemon extract, baking powder and 3 cups of the flour. Mix well until dough is workable, adding more flour if needed. Break off large pieces of dough and roll into ropes about 1 inch in diameter. Cut off 1½-inch slices. Bake on greased cookie sheet at 400 degrees F. for about 10 minutes. Beat egg whites to soft peaks, add confectioners' sugar gradually and continue beating until glossy. Spread on cookies and cover with colored sprinkles. — Mrs. Louis Gamber, East Cleveland.

MAPLE OATIES

1 pound margarine	3 cups all-purpose flour
1 pound dark brown sugar	2 teaspoons salt
1¾ cups sugar	2 teaspoons soda
4 eggs, well beaten	6 cups quick-cooking oats
1 teaspoon vanilla	Nut halves
½ teaspoon maple flavoring	

Cream together margarine and brown and granulated sugars. Add eggs and flavorings. Beat well. Sift together flour, salt and soda. Stir into batter. Add the oats and mix well. Shape dough into rolls. Wrap in waxed paper. Chill overnight (or longer, if desired). Dough may be kept refrigerated as long as 3 weeks and used as needed. Slice rolls in ¼-inch pieces. Put a nut half on each, if desired. Bake on ungreased cookie sheet in 350-degree oven for 10 minutes. — Mrs. Robert Simonis, Cleveland Heights.

MOONS

½ pound sweet butter
2 cups sugar
8 eggs, separated
8 tablespoons milk
1¼ teaspoons vanilla

¼ teaspoon lemon juice
2 cups sifted cake flour
2 teaspoons baking powder
1 cup ground walnuts

Beat butter until very creamy. Add sugar. Beat well. Add egg yolks, milk, vanilla and lemon juice. Beat well. Sift together flour and baking powder and add. Fold in stiffly beaten egg whites. Pour into greased and lightly floured 12x18-inch baking pan. Sprinkle ground nuts over batter. Bake in 350-degree oven about 35 minutes, or until done. Cut into crescents while hot. — Mrs. Henry C. McBride, Burton.

NEWFOUNDLAND THIMBLE COOKIES

½ cup butter
¼ cup sugar
1 egg, separated
1 teaspoon vanilla

1 cup sifted all-purpose flour
1 cup chopped nuts
Jelly or marmalade

Cream butter and sugar well. Beat in beaten egg yolk, vanilla and flour. Roll into balls the size of a walnut, dip in unbeaten egg white, then in chopped nuts. Place on greased cookie sheet. Make a depression in center of cookies with a thimble. Bake 5 minutes at 350 degrees F. Remove from oven and renew the depression. Return to oven for 12 minutes more. Remove and put your favorite jelly or marmalade in the depressions. — Mrs. Homer Clark, Lorain.

NUT BARS

2 cups sifted confectioners' sugar
1½ cups ground walnuts or blanched almonds
1 egg white, unbeaten
2 tablespoons water
2 cups sifted all-purpose flour

2 teaspoons double-action baking powder
½ cup sugar
1 cup butter
1 egg, beaten
1 egg yolk, beaten

Combine confectioners' sugar, nuts, egg white and water. Mix well to a stiff paste, adding 1 more tablespoon water, if necessary. Sift together flour, baking powder and sugar. Cut in butter as for pie dough. Add beaten egg. Toss and stir with fork until moist enough to hold together. Form into a ball. Roll out about 2/3 of the dough on well-floured surface to fit bottom of ungreased 12x8x2 or 13x9x2-inch pan. Transfer carefully to pan, pressing together any breaks. Spoon sugar-nut mixture over dough, spreading to cover with spatula. Roll out remaining dough to 1/8 inch thickness. Cut 3/4-inch strips and place latticewise over filling. Brush with beaten egg yolk. Bake at 350 degrees F. for 35-40 minutes. Cool thoroughly. Cut in bars or squares. — Mrs. John Novak, Strongsville.

OATMEAL COOKIES

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup granulated sugar	1 cup all-purpose flour
$\frac{1}{2}$ cup brown sugar, packed	1 cup quick oats
1 egg	1 cup flaked coconut
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{2}$ teaspoon baking powder	

Cream shortening. Add sugars, then egg. Sift together salt, baking powder, soda and flour. Add to creamed mixture. Add oats, coconut and nuts. Mix well. Drop on greased cookie sheet with teaspoon. Bake in 350-degree oven 10 minutes, or until done. — Mrs. Edmund Nowak.

ORANGE COOKIES

1 cup butter or margarine	1 rounded teaspoon baking powder
2 cups sugar	1 cup sour milk or buttermilk
2 eggs	Juice of 1 orange
4 cups sifted all-purpose flour	Orange icing
1 teaspoon baking soda	

Cream together butter and sugar. Beat in eggs. Sift together dry ingredients and add alternately with sour milk or buttermilk. Lastly, add orange juice. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees F. for 8-12 minutes. Ice with juice and grated rind of 1 orange, 1 tablespoon butter and enough confectioners' sugar for spreading. For variation, $\frac{1}{2}$ cup raisins, nuts or chocolate pieces may be added to batter. — Mrs. William J. Manning, Jr., University Heights.

PEANUT BUTTER COOKIES

1 cup margarine	2 $\frac{1}{2}$ cups all-purpose flour
1 cup peanut butter	1 teaspoon baking powder
1 cup granulated sugar	1 $\frac{1}{2}$ teaspoons soda
1 cup brown sugar, packed	$\frac{1}{2}$ teaspoon salt
2 eggs	

Combine margarine, peanut butter, sugars and eggs and mix thoroughly. Sift together dry ingredients and add. Stir well and chill dough in the bowl for about 2 hours. Shape into balls the size of walnuts. Place 3 inches apart on lightly greased baking sheet. Dip a fork in water and flatten cookies criss-cross with tines. Bake at 375 degrees F. for 10-12 minutes. Yield: 6 dozen. — Mrs. Thomas Balbo, Lakewood.

PEANUT CRUNCH COOKIES

3 cups sifted all-purpose flour	2 eggs
1 teaspoon baking powder	1 cup peanut butter
1 teaspoon soda	½ cup coarsely-chopped salted peanuts
1 teaspoon salt	1 tablespoon cold water
1 cup shortening	1 teaspoon vanilla
1 cup sugar	
1 cup brown sugar, packed	

Sift together dry ingredients. Cream shortening and blend in granulated sugar. Blend in slowly brown sugar. Add eggs, one at a time, beating after each addition. Add peanut butter. Blend thoroughly. Stir in dry ingredients gradually. Add chopped peanuts, cold water and vanilla. Shape dough into small balls and place on greased cookie sheet. Press with fork to flatten. Bake in 350-degree oven about 15 minutes. — Mrs. John Nestor, Parma Heights.

PINEAPPLE COOKIES

9 heaping tablespoons lard	4 heaping teaspoons baking powder
2 eggs	Pinch of salt
1 cup sugar	6½ cups, heaping, presifted all-purpose flour
1 cup milk	Pineapple filling
2 teaspoons vanilla	

Combine ingredients in order given. Mix thoroughly by hand until dough is smooth. Roll out thin on floured board. Cut in rounds with glass or cookie cutter. Place pineapple filling on half of rounds. Cover with other rounds, pinch together and make small slit in top for steam to escape. Bake at 400 degrees F. for 10 minutes—5 minutes on bottom rack and 5 on top. Pineapple Filling: Combine 1 No. 2 can crushed pineapple, 3 tablespoons sugar and 1 heaping tablespoon flour. Cook until thick and cool. — Mrs. Louis Gamber, East Cleveland.

PINEAPPLE NUT COOKIES

1 cup brown sugar, firmly packed	2 tablespoons pineapple juice
1 cup granulated sugar	1 teaspoon baking soda
1 cup vegetable shortening	1 teaspoon baking powder
2 eggs	1 teaspoon salt
1 cup drained crushed pineapple	4 cups all-purpose flour
	1 cup chopped nuts

Combine and mix first 5 ingredients. Add the rest, mix and drop by half teaspoonfuls 2 inches apart on ungreased cookie sheet. Bake at 375 degrees F. for 12-15 minutes. Yields approximately 7 dozen. — Mrs. Jean J. Revelt, Cleveland Heights.

ROMANIAN HONEY COOKIES

2 eggs	½ teaspoon (scant) cinnamon
1 cup sugar	Pinch of ground cloves
2 tablespoons honey	Pinch of ground nutmeg (optional)
2 cups all-purpose flour	Blanched almonds
½ teaspoon (scant) baking soda	

Beat eggs with sugar and honey. Sift together dry ingredients, add to egg mixture and mix well. Let stand in refrigerator a few hours or overnight. Roll small portions of dough on well floured board to ⅛-inch thickness. Cut with any shape cookie cutters. Place a blanched almond half in center of each. Bake on lightly greased cookie sheets at 350 degrees F. for 10 minutes, or until lightly browned. To blanch almonds, shell ¼ pound, cover with 1 cup boiling water, let stand 5 minutes, slip off brown skins and separate into halves. Cookies may also be frosted, as desired, after cooling instead of decorating with almonds. One-quarter cup chopped nuts also may be added to dough, if desired. Remove baked cookies from pan at once. — Mrs. Frances Ocneanu, Carmel, Calif.

RUM-FLAVORED WALNUT BARS

1 cup butter	2 cups walnuts, ground
2 cups all-purpose flour	Grated rind of 1 lemon
2 tablespoons sugar	1 tablespoon dark rum
1 egg	1 teaspoon rum extract
Filling:	1 tablespoon vanilla
6 eggs, separated	Evaporated milk
1 cup sugar	Confectioners' sugar

Cut butter into flour as for pie crust. Mix in sugar and egg. Knead to a smooth dough and divide in 2 parts. Roll half on floured board to a rectangle large enough to cover bottom and sides of 12x-10x2-inch ungreased baking pan. Roll out other half and leave on board while preparing filling. **Filling:** Beat egg yolks well. Add sugar gradually and beat until light and fluffy. Add nuts, lemon rind, rum, rum extract and vanilla. Stir in well. Beat egg whites until stiff and fold in. Spread filling in pastry-lined pan. Cover gently with remaining dough and tuck in around sides. Prick top in several places with a fork and brush with a little evaporated milk for shiny crust. Bake 5 minutes in preheated 425-degree oven, then reduce to 375 degrees and bake 20 minutes longer, or until a light golden brown. Bake a little longer, if necessary, but not too long. Remove from oven and place pan on cake rack to cool. When cool, cut into bars and remove from pan with a small spatula. Dust with confectioners' sugar. — Mrs. Thomas Zivko, Euclid.

SCOTCH SHORTBREAD

1 cup butter
¼ cup brown sugar, packed

2¼ cups sifted cake flour
Milk or beaten egg white

Cream together butter and sugar. Mix in flour. Chill for easier handling; then roll out on lightly floured board. Cut with small cookie cutters (tiny cocktail ones are best). Brush with milk or slightly beaten egg white and decorate with colored sugar crystals, red dots, etc. Bake on ungreased cookie sheets in slow oven (325 degrees F.) for about 7 minutes, or until golden brown. Watch carefully. Variations: Add ¾ cup chopped pecans, ½ cup black walnuts or ½ cup flaked coconut. — Mrs. A. J. P. Martini, Brecksville.

SNOW BALLS

1¼ cups margarine
½ cup confectioners' sugar
3½ cups all-purpose flour

2 cups nuts, firmly chopped
2 tablespoons water
4 teaspoons vanilla

Cream margarine and add remaining ingredients to make a firm dough. Shape into small balls, about 1 inch in size. Bake on ungreased baking sheet at 350 degrees F. for 12 to 15 minutes. Roll in confectioners' sugar while still warm. Makes 5 dozen. — Mrs. Gene Boardman, South Amherst.

SOUR CREAM COOKIES

¼ pound butter
1 cup sugar
½ cup sour cream
½ teaspoon soda
2 egg yolks
2½ cups all-purpose flour

½ teaspoon salt
½ teaspoon nutmeg
1 teaspoon vanilla
Strawberry or grape preserves

Cream together butter and sugar. Add sour cream and soda. Blend in egg yolks. Sift together dry ingredients and add. Stir in vanilla. Mix well, ball up and wrap in waxed paper. Refrigerate overnight. Divide dough into four portions, working with one at a time. Keep the rest refrigerated. Roll thin on floured pastry cloth. Cut with round cookie cutter. Cut out the center of half the circles with thimble. Bake on greased cookie sheet at 350 degrees F. for 10-15 minutes, or until edges are delicately brown. Remove and cool. When cold, spread lower circle all over with preserves and top with open center circles. These keep well. — Mrs. Stanley Matt, Garfield Heights.

SPONGE CAKE COOKIES

5 eggs, separated	1 tablespoon margarine
1 cup sugar	Pinch of salt
1 cup sifted all-purpose flour	1 box confectioners' sugar
1 scant teaspoon baking powder	Warm milk
1 teaspoon vanilla	¼ lb. shelled walnuts, finely ground
1 tablespoon vegetable shortening	

Beat egg yolks with sugar until thick and lemon-colored. Add flour with baking powder. Beat egg whites until peaked. Fold in gently, but thoroughly. Add vanilla. Bake in greased 8x10-inch pan in 375-degree oven for 15 minutes, or until cake springs back when touched with forefinger. Cool. Cut in strips ¾x2-inches. Make icing by creaming shortenings. Add salt, sugar and enough warm milk for very soft icing. Hold strips by two ends and ice all sides. Roll in ground nuts, or tinted coconut. — Mrs. Albert Damicone, Akron.

TURTLE COOKIES

½ cup butter	¼ teaspoon soda
½ cup brown sugar, packed	¼ teaspoon salt
1 egg plus 1 egg yolk	Pecan halves, broken in two
1 teaspoon vanilla	1 egg white
1½ cups all-purpose flour	Chocolate frosting

Cream butter and sugar. Add egg, egg yolk and vanilla. Stir in sifted dry ingredients. Dough will be soft. Chill 4 hours. Arrange pecan pieces in groups of 6 to resemble head, limbs and tail of turtle. Mold teaspoonfuls of dough into small balls. Dip bottoms into unbeaten egg white and press lightly onto nuts. Do not cover nuts; tips should show after baking. Bake at 350 degrees F. for 10-12 minutes. Cool and frost generously. Frosting: Melt 2 squares unsweetened chocolate in ¼ cup milk and 1 tablespoon butter over boiling water. Remove and beat in 1 cup sifted confectioners' sugar until glossy. — Mrs. Walter Podbielski.

WALNUT BUTTER BALLS

2 cups butter (4 sticks)	2 teaspoons vanilla
1 cup confectioners' sugar	1½ cups ground nuts
½ teaspoon salt	4½ cups all-purpose flour

Cream together butter and sugar. Add remaining ingredients. Mix by hand and pinch off pieces the size of a walnut. Roll between palms and bake on ungreased cookie sheets at 400 degrees F. for 14-17 minutes. When cool, shake balls in bag containing confectioners' sugar. — Mrs. Edward C. Stark.

LUSCIOUS APRICOT BARS

$\frac{3}{4}$ cup dried apricots	1 cup brown sugar, packed
$\frac{1}{2}$ cup soft butter or margarine	2 eggs, well beaten
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla extract
$1\frac{1}{2}$ cups sifted all-purpose flour	$\frac{1}{2}$ cup chopped pecans or other nuts
$\frac{1}{2}$ teaspoon baking powder	Confectioners' sugar
$\frac{1}{4}$ teaspoon salt	

Rinse apricots, cover with water and boil 10 minutes. Drain, cool and chop. Mix butter, sugar and 1 cup flour until crumbly. Pat into greased 8x8x2-inch pan. Bake at 350 degrees F. for 25 minutes. Sift together remaining $\frac{1}{3}$ cup flour, baking powder and salt. Gradually beat brown sugar into eggs. Stir into flour mixture. Add vanilla, nuts and apricots. Mix and spread over baked crust. Bake at 350 degrees for 30 minutes, or until done. Cool in pan. Cut into 32 bars. Roll in confectioners' sugar. — Aurelia Papp, Cleveland Heights.

SAUCEPAN BROWNIES

$\frac{1}{2}$ pound butter	$1\frac{1}{2}$ cups sifted cake flour
12 tablespoons cocoa	$\frac{1}{2}$ teaspoon salt
2 cups sugar	1 teaspoon vanilla
4 eggs	$1\frac{1}{2}$ cups chopped almonds

Melt butter in saucepan. Add cocoa and stir until smooth. Cool. Add sugar and eggs, one at a time, to mixture in saucepan. Add remaining ingredients. Mix and turn out into lightly greased 13x9x2-inch pan. Bake at 350 degrees F. for 25 minutes. Cool in pan and cut into bars. — Mrs. John J. Hunt, Jr.

WALNUT PUFFS

1 cup sifted all-purpose flour	5 tablespoons cold water
$\frac{1}{2}$ pound sweet butter	Confectioners' sugar icing
1 cup sifted all-purpose flour	Walnut or pecan halves
2 egg yolks	

Cut butter into 1 cup flour as for pie dough. Mix together second cup of flour, egg yolks and cold water. Roll out butter-flour mixture on lightly floured pastry cloth to 10-inch square. Roll out second dough to same size and place on top of the first. Fold up like a letter, then overlap top and bottom to make 9 layers of dough. Repeat 3 times. Wrap in waxed paper and refrigerate overnight. Divide dough in half and keep one piece refrigerated while working with the other. Roll out on floured cloth to $\frac{1}{4}$ inch thickness. Cut with small round cookie cutters. Bake on greased cookie sheets at 375 degrees F. for 15 minutes, or until light brown. Cool and frost with thin confectioners' sugar icing or thin butter frosting and top with walnuts or pecans. — Mrs. Joseph C. Dvorak.

DESSERTS

(Cakes, Frozen, Pastries, Other)

APPLE CAKE

¼ pound butter	½ teaspoon salt
1 cup sugar	2 cups diced apples
2 eggs	½ cup yellow raisins
1 cup sifted all-purpose flour	½ cup chopped nuts
1 teaspoon cinnamon	Whipped cream
½ teaspoon soda	

Cream together butter and sugar. Add eggs, one at time, and beat well. Stir in sifted dry ingredients. Add fruits and nuts. Spread evenly in greased 9-inch square pan. Bake at 350 degrees F. for 45 minutes. Serve warm or cold with whipped cream. — Mrs. Edward C. Stark.

APPLESAUCE HOLIDAY CAKE

1 cup yellow raisins	1 stick margarine, melted
2½ cups unsifted all-purpose flour	½ stick butter, melted
1 cup sugar	2 cups sweetened applesauce
1¼ teaspoons cinnamon	2 teaspoons baking soda
1¼ teaspoons nutmeg	Nut halves
1 cup walnuts, coarsely cut up	Maraschino cherries
	Mixed candied fruits

Wash raisins in warm water and drain thoroughly for a few hours (or overnight). Combine dry ingredients in order given. Add raisins and cut up nuts. Mix thoroughly. Add melted margarine and butter. Lastly, add applesauce combined with soda. Mix thoroughly with wooden spoon. Don't use electric beater. Turn into tube pan or 2 loaf pans lined with double thickness of waxed paper. Decorate with nut halves, maraschino cherries and mixed candied fruit, and bake 1¾ hours in 325-degree oven, or until done. Note: If using tube pan, wrap waxed paper around tube, too. May be stored in freezer, wrapped in waxed paper, then in plastic bag. — Mrs. George Spoth, Parma Heights.

APRICOT ICEBOX DESSERT

1 lb. vanilla wafers	1 lb. marshmallows
1 No. 2½ can apricots	1 cup apricot juice
½ cup finely chopped pecans	1 pint heavy cream, whipped

Roll wafers into crumbs and pat in bottom of 8x13-inch buttered pan. Reserve enough for topping. Drain apricots, pit and cut in halves. Reserve juice. Add nuts to apricots. In top of double boiler, melt marshmallows with 1 cup apricot juice. Cool. Fold whipped cream into cooled marshmallow mixture. Pour half into prepared pan, top with apricots and nuts, then with rest of marshmallow mixture and sprinkle with reserved crumbs. Refrigerate overnight. Yield: 10-12 servings. — Frank D. Parisi, Cleveland Heights.

APPLE SQUARES

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|---|---|
| 3 cups unsifted all-purpose flour | 1 teaspoon vanilla |
| 1 teaspoon baking soda | 6 to 8 apples, pared and sliced |
| 1 teaspoon baking powder | 1½ cups sugar (or to taste) |
| ¾ cup sugar | ½ teaspoon cinnamon |
| ½ pound margarine or vegetable shortening | 6 egg whites, stiffly beaten (optional) |
| 3 eggs | Chopped nuts |

Sift together dry ingredients. Cut in margarine or vegetable shortening as for pie dough. Add eggs and vanilla. Mix well. Spread by hand on ungreased cookie sheet with sides. If dough is sticky, use a little flour. Combine apples, sugar and cinnamon and spread over dough. Bake in 350-degree oven for 30-45 minutes, or until crust is browned. When done, top with beaten egg whites, sprinkle with chopped nuts and return to oven to brown meringue. Variations: Place sliced marshmallows on apple filling and brown under broiler, or serve squares topped with whipped cream. Any fresh or canned fruit may be used for the filling. — Mrs. Robert J. Burger, Fairview Park.

APRICOT CRESCENTS

- | | |
|---------------------------------|-----------------------------------|
| 1 cake yeast | 3 egg yolks, beaten |
| 1 tablespoon sugar | 1 teaspoon vanilla |
| 1 cup sour cream | Granulated sugar |
| 5 cups sifted all-purpose flour | Apricot, poppyseed or nut filling |
| 1 pound margarine | |

Dissolve crumbled yeast and 1 tablespoon sugar in sour cream. Sift flour into a large bowl and cut in margarine as for pie dough. Add yeast mixture, beaten egg yolks and vanilla. Mix well and shape into 5 balls of dough. Refrigerate 5 hours or overnight. Roll out on board sprinkled lightly with a little flour and sugar. Cut in 3-inch squares; place about a teaspoonful of prepared filling in center and roll into crescents or bring together 2 opposite corners and moisten slightly to stick. Bake on lightly greased cookie sheet at 350 degrees about 20-25 minutes. Remove at once. Serve dusted with confectioners' sugar. Apricot and poppyseed fillings may be purchased. Nut filling: Beat 3 eggs slightly, add 1 box brown sugar. Mix well and add 3 tablespoons melted margarine or butter, ½ cups finely chopped nuts and 1 teaspoon vanilla. Mix well. — Mrs. John Novak, Strongsville.

Remove cakes from pans and cool on racks. Wrap them in waxed paper and aluminum foil. Store in airtight containers in a cool place. As you use each cake, keep in the refrigerator. Slice very thin with sharp knife, cutting each slice in half. This recipe is large and makes 20 lbs. or more. If amount or cost is too much, cut down the recipe. — Mrs. Homer Clark, Lorain.

APRICOT PINWHEELS

1 cake yeast	6 tablespoons confectioners' sugar
$\frac{1}{2}$ cup lukewarm water	5 egg yolks
1 tablespoon sugar	1 tablespoon vanilla
2 cups shortening (part margarine, part vegetable)	1 cup milk
6 cups unsifted all-purpose flour	Prepared apricot filling
1 teaspoon salt	Confectioners' sugar

Dissolve yeast in lukewarm water with sugar. Cut shortening into dry ingredients. Mix egg yolks with vanilla and milk. Add yeast mixture to flour mixture and stir in egg mixture. Knead until smooth. Refrigerate overnight or at least two or three hours. Roll out on floured board. Cut in squares, about 3 inches. Cut each corner partway toward center. Put spoonful of filling in center, then bring every other tip of dough to the center to create a pin-wheel. Or shape as desired. Bake on lightly greased pan in 350-degree oven about 10 minutes or until brown on bottom. Any preferred fruit filling may be used. Lekvar is good. — Mrs. Joseph Kolick, North Olmsted.

BANANA CAKE

$\frac{1}{2}$ cup butter	1 cup lightly mashed bananas (2 or 3 ripe bananas)
$1\frac{1}{2}$ cups sugar, sifted	1 teaspoon vanilla
2 eggs	$\frac{1}{4}$ cup sour milk
$2\frac{1}{4}$ cups sifted cake flour	2 bananas
$\frac{1}{2}$ teaspoon baking powder	Chocolate frosting
$\frac{3}{4}$ teaspoon soda	
$\frac{1}{2}$ teaspoon salt	

Cream butter and add sugar gradually. Beat in eggs, one at a time, beating well after each addition. Sift together dry ingredients and add alternately with mashed bananas combined with vanilla and sour milk. Beat after each addition until smooth. Bake in 2 greased 9-inch layer pans at 350 degrees about 30 minutes, or until done. Slice 2 bananas lengthwise and place between frosted layers. Stack together and frost all over. Frosting: Melt 2 squares unsweetened chocolate and blend thoroughly with 2 cups sifted confectioners' sugar, $\frac{1}{4}$ teaspoon salt, 1 egg and $\frac{1}{3}$ cup vegetable shortening. Beat until fluffy. Note: To sour milk, add $\frac{1}{2}$ teaspoon vinegar to $\frac{1}{4}$ cup plain milk. — Mrs. William J. Burger.

BAKED BANANAS

3 ripe bananas
1 teaspoon cinnamon
½ cup sugar

Butter
Toasted coconut
Light cream

Peel bananas and cut in half lengthwise. Combine cinnamon and sugar. Arrange bananas in pyrex baking dish. Sprinkle with cinnamon-sugar mixture. Dot with butter and bake uncovered at 250 degrees F. (slow oven) 30 minutes. Serve with cream and sprinkle with toasted coconut. — Mrs. Louis Miller, Fairview Park.

BERLIN SLICES

½ pound sweet butter
½ cup sugar
4 egg yolks, slightly beaten
3 cups sifted all-purpose flour
1 teaspoon baking soda
Grated rind of 1 lemon
Juice of ½ lemon

½ cup sour cream
1 lb. 8 oz. jar pineapple
or apricot preserves
2 cups ground walnuts
4 egg whites
1 cup confectioners' sugar

Cream together butter and sugar. Add egg yolks. Sift together flour and baking soda. Add and mix. Add lemon rind, juice and sour cream. Mix well. Pat dough on bottom and sides of floured 15x10-inch pan. Bake at 350 degrees 20 minutes. Remove from oven. Spread with pineapple or apricot preserves. Beat egg whites until stiff and glossy, gradually adding confectioners' sugar. Fold in ground nuts, and spread over preserves. Return to oven and bake 20 minutes longer. Serve cut in slices. — Mrs. Anna Boza.

BLACK RASPBERRY TORTE

¼ teaspoon salt
½ teaspoon vinegar
1 teaspoon vanilla extract
½ cup egg whites

½ cup granulated sugar
2 cups confectioners' sugar
Whipped cream
1 quart black raspberries

Add salt, vinegar and vanilla to egg whites. Beat to stiff foam. Add granulated sugar, a tablespoon at a time, and continue beating until mixture forms peaks. Slowly add confectioners' sugar and continue beating until very stiff. Spread evenly in two 7 or 8-inch pans lined with brown paper and bake in very slow oven (275 degrees) 50-60 minutes. Cool. Remove from paper. Spread whipped cream and raspberries between layers and on top. Other fruit may be substituted for raspberries. Torte is delicious also with prepared cherry pie filling. To make individual meringue shells, shape meringue mixture with spoon or pastry tube into rounds on unglazed paper on baking sheet, making each about 3 inches in diameter and 1¼ inches high. Using back of spoon, make a nest-like depression in center of each. Bake in slow oven 30-35 minutes. Cool and remove from paper. — Mrs. Donald Ford, North Olmsted.

BABAS AU RHUM

1 package active dry yeast
¼ cup warm water
¼ cup milk
¼ cup butter or margarine
2 egg yolks
¼ cup sugar

1 egg
Grated rind of ½ lemon
⅛ teaspoon salt
1¾ cups sifted all-purpose flour
Rum syrup

Soften yeast in warm water. Scald milk, add butter or margarine and stir until melted. Cool to lukewarm. Beat egg yolks well; gradually add sugar and continue beating. Beat in the whole egg. Add milk mixture, yeast, lemon rind and salt. Gradually add flour, beating until smooth. Cover and let rise in warm place until doubled. Stir down. Spoon into greased small muffin pans, filling about 2/3 full. Let rise until batter reaches top. Bake at 350 degrees F. about 10 minutes. Cool. Place babas in shallow dish and cover with syrup. Baste several times to soak well. Cover and refrigerate. Yield: 24 to 36. Rum Syrup: Combine 1½ cups water, 1½ cups sugar, ½ sliced lemon, 1 slice orange, 1 stick cinnamon and 1 whole clove. Simmer 5 minutes. Strain and add ¼ cup dark rum. Babas may be served flamed with a spoonful of heated rum after marinating in hot rum syrup. Or, top with whipped cream and maraschino cherries. Still another way is to arrange three on a plate and top with ice cream. Babas may be made ahead and kept covered with syrup in a glass jar. — Mrs. Gene Zannoni, Fairview Park.

BLACK WALNUT CHIFFON CAKE

2¼ cups sifted cake flour
1½ cups sugar
3 teaspoons baking powder
½ cup cooking oil
5 egg yolks
¼ cup cold water

1 cup egg whites
½ teaspoon cream of tartar
1 teaspoon salt
1 cup very finely ground black walnuts

Sift into bowl flour, sugar and baking powder. Make a well. Combine and add oil, egg yolks and cold water. Beat with spoon until smooth. Sprinkle cream of tartar and salt over egg whites and beat to very stiff peaks, or 3-5 minutes at high speed with electric mixer. Pour egg yolk mixture slowly over beaten whites, folding just until blended. Gently fold in finely ground walnuts. Pour into three ungreased 9-inch round pans (or two 9x9x2) and bake at 350 degrees 40-45 minutes, or until top of cake springs back when lightly touched. Turn upside down immediately upon removing from oven and allow to cool. To remove, loosen sides with spatula. Tap pan a few times on edge of table.

Custard Cream Frosting: Combine 1 cup sugar, 3 tablespoons plus 2 teaspoons flour, 2 eggs and 1 cup milk. Cook until thickened. Cool thoroughly. Cream ¼ pound sweet butter with ¼ pound vegetable shortening and add together with 4 tablespoons confectioners' sugar and 1 teaspoon vanilla. Beat until smooth. — Mrs. Sigmund Wazyaniak, Elyria.

BISCUIT TORTONI

¼ cup water
¾ cup sugar
5 egg yolks
1 tablespoon cognac
1 teaspoon vanilla

1 cup ground toasted almonds
or macaroon crumbs
1 pint heavy cream, whipped
Maraschino cherries or
whole almonds

Set refrigerator at coldest point. Boil water and sugar together until sirupy, about 5 minutes. Beat egg yolks in top of double boiler; gradually add the syrup, beating steadily. Place over hot water and stir until thick. Add cognac and vanilla. Cool. Fold in half the almonds and all of the whipped cream. Pour into 9 (4 oz.) paper cups or 12 smaller ones. Sprinkle with remaining almonds. Decorate each with a maraschino cherry or whole almond. Freeze for 3 or 4 hours. Can be made two weeks ahead, placed in freezer and removed 10 minutes before serving. — Mrs. John M. Wittenbrook, Cleveland Heights.

BLACK BLIZZARD CAKE

2 eggs, separated
1 cup sugar
1 cup sour cream
1½ cups sifted cake flour
1 teaspoon baking powder
1 teaspoon baking soda

¼ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
¼ teaspoon ground all-spice
½ cup pecans, chopped

Beat egg yolks until thick. Add sugar and beat until thick and light. Stir in sour cream. Sift together dry ingredients and fold into egg mixture. Add pecans. Beat egg whites until stiff and fold in. Bake in greased 8x8-inch pan at 350 degrees 45 minutes, or until cake tests done. Frost with favorite icing. — Notre Dame College Home Economics Department.

BUTTER CREAM SPONGE CAKE

2 cups sifted cake flour
2 teaspoons baking powder
Pinch of salt
4 eggs

2 cups sugar
1 teaspoon vanilla
1 cup milk, scalded
¼ lb. butter

Sift together dry ingredients 4 times. Beat eggs, gradually adding sugar, until thick and light, about 10 minutes. Add vanilla. Fold in dry ingredients, a small amount at a time. Dissolve butter in hot milk and mix in quickly until batter is smooth. Batter will be quite thin. Pour into two 9-inch cake pans, well greased and floured. Bake in 350-degree oven 25 minutes, or until well done. Cool. Frost with favorite frosting or serve each layer separately, topped with prepared blueberry and cherry pie fillings and ringed with sweetened whipped cream. Delicious also with sweetened strawberries. — Mrs. John C. Ustach.

BOHEMIAN CSICKY (Filled Doughnuts)

1 cake yeast
1 tablespoon sugar
¼ cup lukewarm milk
¼ lb. sweet butter
4 cups all-purpose flour
½ teaspoon salt
¼ teaspoon nutmeg

2 tablespoons sugar
1¼ cups lukewarm milk
2 egg yolks
1 egg
Prune filling
Confectioners' sugar

Dissolve yeast with 1 tablespoon sugar in ¼ cup lukewarm milk. Cut butter into dry ingredients as for pie crust. Add 1¼ cups lukewarm milk, egg yolks and egg and fermented yeast. Mix until well-blended into a soft dough. Roll out on lightly floured board to about 3/8-inch thickness. Cut rounds with small glass or doughnut cutter. Place spoonful of filling in center, bring dough up around the filling, make small ball and seal very carefully. Place on floured waxed paper and let doughnuts rise about 1 hour. Fry in hot oil (400 degrees) about 2 minutes on each side. Doughnuts should turn themselves, but some may not and will have to be turned. When nicely browned, place on brown paper to absorb oil. When cool, sprinkle with confectioners' sugar. Prune filling: Cook 1 lb. pitted and chopped prunes until soft. Combine with ½ cup sugar (or to taste), ½ teaspoon cinnamon, 1 tablespoon flour and 2 tablespoons lemon juice. Mix until well blended. Prepared poppyseed filling also is good. Mix contents of can thoroughly before filling doughnuts. — Mrs. Andrew Kasayka.

BOHEMIAN KOLACHKY

1 cake yeast
¼ cup lukewarm water
1 teaspoon sugar
3 cups all-purpose flour
2 tablespoons sugar

½ lb. margarine
3 egg yolks
½ pint sour cream
Prepared pie or poppyseed filling

Crumble yeast in lukewarm water with 1 teaspoon sugar. Let stand until dissolved. Mix flour, 2 tablespoons sugar and margarine as for pie crust. Add egg yolks, sour cream and yeast. Knead to soft dough. Refrigerate overnight. Roll out on lightly floured board to about ½-inch thickness. Cut small circles with doughnut cutter or small juice glass. Place on cookie sheet, the rounds touching so they will rise up instead of spreading. Let rise until doubled. Make imprint in center of each with two fingers and fill with any pie filling. Bake at 375 degrees about 25 minutes. Serve dusted lightly with confectioners' sugar. For kuchen, divide dough in 3 parts and pat each into pie dish. Let rise until doubled. Pat dough down in center, leaving about 1 inch standing up. Fill with sweetened fresh fruit in season. Bake at 375 degrees 20-25 minutes, or until edges are light brown. — Mrs. Andrew Kasayka.

BRAZIL NUT TROPICAL CAKE

3 cups Brazil nuts (2 lbs.
unshelled, 1 lb. shelled)
1 lb. pitted dates
1 cup (1 8-oz. jar) drained
maraschino cherries
(green or red or both)

$\frac{3}{4}$ cup sifted all-purpose flour
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
3 eggs
1 teaspoon vanilla

Put Brazil nuts, dates and cherries (all whole) into large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit. Mix with hands until nuts and fruits are coated. Beat eggs until foamy; add vanilla. Stir into nut-fruit mixture until well mixed. Turn into greased and waxed paper-lined pan ($9\frac{1}{4} \times 5\frac{1}{2} \times 2\frac{1}{2}$ inches). Spread evenly in pan. Bake in slow oven (300 degrees) 1 hour, 45 minutes. Cool in pan on rack 15 minutes. Remove and peel off paper. Cool thoroughly before slicing. To store, wrap in aluminum foil and refrigerate. Or saturate a cloth with brandy or rum and wrap cake in it first. Will keep three months refrigerated, two weeks unrefrigerated. — Mrs. Stanley Wysocki, Brecksville.

BUTTERFLIES (Hungarian Csoroge)

3 cups all-purpose flour
2 teaspoons sugar
 $\frac{1}{4}$ teaspoon salt
6 egg yolks, slightly beaten

3 tablespoons whisky or
light rum
 $\frac{1}{2}$ pint sour cream

Sift together flour, sugar and salt. Stir in beaten egg yolks and whisky or rum. Add sour cream. Mix and knead thoroughly until dough is smooth and elastic, 15-20 minutes. Cover with a cloth and let stand 20-25 minutes. Roll out thin as noodle dough and cut with pastry wheel into 3-inch squares. Cut a slit in each diagonally. Pull one corner through slit. Drop into deep hot fat and fry until golden, turning once. Drain on absorbent paper and sprinkle with confectioners' sugar. — Mrs. William J. Burger.

CALLA LILIES

4 large eggs
 $1\frac{1}{2}$ cups sugar
2 cups unsifted all-purpose
flour
2 teaspoons baking powder
Pinch of salt
 $\frac{3}{4}$ cup boiling water

1 teaspoon lemon or vanilla
extract
Filling:
1 cup unsweetened applesauce
1 cup sugar
1 egg white

Beat eggs thoroughly. Gradually add $1\frac{1}{2}$ cups sugar and continue beating until thick. Sift flour with baking powder and salt, and add. Beat until well blended. Add boiling water, mixing con-

stantly. Add extract. To bake, use aluminum cake pans turned upside down. Do not grease or batter will run together. Put teaspoonful of dough on pan, spread to a circle with the bottom of the spoon like a large cookie. Put only 3 on a pan. Bake at 350 degrees until straw-colored (about 4-5 minutes). Remove from oven. With pancake turner, quickly remove cakes and at once twist like cone, pinching at bottom to hold together. Work fast as they harden quickly. You can work with four or five pans, putting in each pan 5 minutes after the other. Continue using the same pans without washing. Scrape off any crust. Makes about 90-100 lilies. Fill just before serving.

Filling: Combine applesauce, 1 cup sugar and unbeaten egg white. Beat with electric beater until thick as whipped cream, about 20 minutes. Instead of applesauce, frozen or fresh strawberries or raspberries when in season may be used. If frozen, use less sugar. Whipped cream also is delicious. Spoon filling into lilies leaving edge to be seen. — Mrs. Joseph Kaitman, Independence.

CHERRY NUT PARTY CAKE

2¼ cups sifted cake flour	1 teaspoon vanilla
1½ cups sugar	1 teaspoon almond extract
3 teaspoons baking powder	1¼ cups egg whites
1 teaspoon salt	½ teaspoon cream of tartar
½ cup cooking oil	½ cup finely chopped nuts
½ cup water	½ cup finely chopped maraschino cherries
¼ cup maraschino cherry juice	Cream frosting
5 egg yolks	

In large bowl, sift together flour, sugar, baking powder and salt. Make well in center and add oil, water, cherry juice, egg yolks and flavorings. Beat until smooth. In another bowl, beat egg whites until frothy, add cream of tartar and continue beating until whites form very stiff peaks. Pour egg yolk mixture slowly over the whites, gently folding until mixture is just blended. Gently fold in nuts and cherries. Pour into large ungreased tube pan and bake in 325-degree oven 1 hour; increase heat to 350 degrees and bake about 10 minutes longer, or until cake tests done. Invert pan over a funnel or bottle and let cake cool thoroughly in upside-down position. Loosen with spatula, being careful not to damage cake. Cover with cream frosting prepared as follows: In small saucepan combine ½ cup sugar and 3 tablespoons flour. Slowly add 1 cup milk, stirring to prevent lumps. Cook over medium heat, stirring, until thick as custard. Cool thoroughly. Cream ½ pound margarine with ¼ cup confectioners' sugar. Add 1 teaspoon vanilla and the cold flour mixture. Continue beating until it looks like whipped cream. Scrape down sides of bowl during beating. Decorate cake with a sprinkling of ground nuts and whole maraschino cherries. — Mrs. Andrew Kasayka.

CANADIAN CHERUBS

1½ cups sifted all-purpose flour
½ teaspoon salt
½ cup margarine
½ cup brown sugar, firmly packed

Topping:

½ cup walnut meats
½ cup blanched almonds

½ cup shredded coconut
2 eggs
½ cup granulated sugar
½ cup brown sugar, firmly packed
½ teaspoon salt
1 teaspoon vanilla
Confectioners' sugar

Sift together flour and salt. Add margarine and ½ cup brown sugar. Mix until crumbly. Pack with fingers over bottom of lightly greased, shallow baking pan (about 10x15x2). Spread with topping. Bake in 350-degree oven 15-20 minutes, or until done. Cut into small squares on removing from oven and roll in confectioners' sugar. Topping: Grind walnuts, almonds and coconut in food chopper, using medium knife. Beat eggs until light. Add sugars and salt. Beat well. Add nut mixture and flavoring. — Mrs. Daniel J. Wikisal, Riverside, Calif.

CHEESE CAKE WITH CHERRY TOPPING

Graham Cracker Crust:

½ cup butter or margarine
1¼ cups graham cracker crumbs
(16 graham crackers)
½ cup sugar

Cherry Topping:

¼ teaspoon almond extract
1 can cherry pie filling
(1 lb., 6 oz.)

Cheese Cake Filling:

2 eggs, separated
2 tablespoons sugar
½ cup commercial sour cream
½ cup sugar
1 tablespoon flour
1 package (8 oz.) cream
cheese

Graham Cracker Crust: Melt butter and mix in 1 cup graham cracker crumbs and ½ cup sugar. Press mixture firmly on bottom of 10-inch heat resistant pan.

Cheese Cake Filling: Beat egg whites until stiff. Gradually beat in 2 tablespoons sugar. With the same beater, beat egg yolks until thick. Thoroughly blend in sour cream, ½ cup sugar and the flour. Gradually add cream cheese, beating thoroughly until creamy. Fold beaten egg whites into egg yolk mixture. Pour over graham cracker crust. Bake in slow oven, 325 degrees, about 45 minutes or until firm to the touch. Cool slightly. Sprinkle remaining ¼ cup graham cracker crumbs around edge of cake.

Cherry Topping: Add almond extract to cherry pie filling and spoon over top of cheese cake. Refrigerate 2-3 hours. — Anne Bavec.

CHERRY DELIGHT

$\frac{1}{2}$ lb. margarine
1 cup sugar
4 eggs
1 teaspoon vanilla
2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder

$1\frac{1}{2}$ cans prepared cherry pie filling
Topping:
2 tablespoons margarine
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup all-purpose flour

Cream margarine, add sugar and beat until light. Add eggs, one at a time, beating after each until well blended. Add vanilla and 2 cups flour and baking powder sifted together. Beat until light and fluffy. Spread dough evenly on lightly greased cookie sheet (11x17). Spread with cherry pie filling. Sprinkle on topping made by cutting and blending margarine, sugar and flour. Bake at 350 degrees about 25 minutes, or until edges are light brown. Variations: Defrost a can of frozen cherries. Drain and dry cherries. Press cherries about an inch apart into dough. Sprinkle with topping and bake at 350 degrees 25 minutes, or until lightly browned. Delicious also with prepared black raspberry or blueberry pie fillings instead of cherry. Use remaining filling in kolachky. — Mrs. Andrew Kasayka.

CHERRY SLICES

$\frac{1}{2}$ cup lukewarm milk
1 tablespoon sugar
1 cake yeast
2 $\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ lb. margarine
3 egg yolks
1 teaspoon vanilla
2 cans prepared cherry filling

Add sugar and crumbled yeast to lukewarm milk. Set aside until fermented. Cut margarine into flour as for pie crust. Add egg yolks, vanilla and yeast mixture. Mix well to a soft ball. Divide in 2 parts—one a little larger. Roll larger piece to fit ungreased 10x15-x1-inch pan. Pat dough part way up around sides. Pour in cherry pie filling. Spread evenly. On floured cloth, roll out remaining dough. Cover filling and gently seal edges, trimming off excess dough. Let rise an hour or so and bake at 350 degrees F. about 45 minutes, or until done. Variations: Pineapple filling: Combine $\frac{1}{2}$ cup sugar and 3 tablespoons cornstarch in a pan. Add 1 can crushed pineapple and $\frac{3}{4}$ cup water. Mix until well blended. Cook over medium flame until thick and clear, stirring to prevent burning and sticking. Remove from heat and mix in 1 egg yolk. Cool before using. Apple filling: Mix 2 cans apple pie filling, $\frac{1}{4}$ cup golden raisins and $\frac{1}{4}$ cup chopped nuts. Or substitute prepared blueberry pie filling for cherry. — Mrs. Andrew Kasayka.

CHERRY-PINEAPPLE REFRIGERATOR CAKE

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|------------------------------------|------------------------------|
| 1 can (No. 2½) crushed pineapple | 1 lb. confectioners' sugar |
| 1 jar (10 oz.) maraschino cherries | 6 eggs, separated |
| ½ lb. sweet butter | 1 pint whipping cream |
| | 3 lbs. vanilla wafer cookies |

Drain pineapple thoroughly. Chop cherries and drain on paper towels. Cream butter and sugar until smooth. Add egg yolks, beaten, then fold in stiffly beaten egg whites. Whip ½ pint of cream and fold in. Line sides and bottom of a deep pan with strips of waxed paper extending over edges. Spread cookies with cream filling and place in bottom of pan cream side down. Spread cream filling over first layer of cookies, sprinkle with drained pineapple and cherries and continue to fill the pan with alternate layers of cookies, filling and fruit, ending with a layer of cookies. Chill overnight in refrigerator. Invert pan on serving plate, remove paper strips and frost with remaining ½ pint of cream, whipped. (Do not sweeten cream.) — Mrs. Milan G. Busta, Brecksville.

CHEESE FREEZE

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|----------------------------------|-----------------------------|
| Graham Cracker Crust: | 1 cup sugar |
| 2 tablespoons unflavored gelatin | 1 teaspoon lemon juice |
| ½ cup cold water | 1 lb. dry cottage cheese |
| 2 eggs, separated | ½ teaspoon salt |
| ½ cup milk | 1 teaspoon vanilla |
| | ½ pint heavy cream, whipped |

Make your favorite graham cracker crust and press on bottom of spring-form pan or other deep pan. Soften gelatin in cold water. Beat egg yolks slightly and put in top of double boiler with milk and sugar. Cook over hot water until custard coats a spoon. Remove from fire. Add lemon juice and softened gelatin. Stir until gelatin is thoroughly dissolved. Add cottage cheese, beaten smooth with electric beater, salt and vanilla. Beat egg whites stiff and fold into whipped cream. Add to cheese mixture, pour over graham cracker crust and refrigerate overnight. — Mrs. Helen Urban, Brecksville.

COTTAGE CHEESE KOLACZKI

- | | |
|---------------------------------|------------------------|
| 1 pound margarine | 1 carton whipped cream |
| 4 cups sifted all-purpose flour | cottage cheese |
| | Nut or apricot filling |

Cut margarine into flour as for pie dough. Add cheese and mix well. Shape into a ball and chill in waxed paper or saran-covered bowl 1 to 2 hours. Divide dough into 4 parts. Roll ¼ inch thick on floured board and cut in 2-inch squares. Place a small amount of filling in center and pinch opposite corners together. Bake on ungreased cookie sheet at 400 degrees for 15 minutes. (See Apricot Crescents, page 45, for nut filling, or use your own.) — Mrs. John Novak, Strongsville.

CREAM CHEESE CAKE

2 cups graham crackers, crushed	1 pound cream cheese
1/3 cup sugar (omit if using honey grahams, or use less)	1 cup confectioners' sugar
1 teaspoon cinnamon	1 package dream whip
1/2 cup melted butter or margarine	1 can prepared blueberry pie filling

Prepare dream whip several hours before using, and refrigerate. It must be very cold. Mix crumbs, sugar and cinnamon. Add shortening and mix. Spread in 9x13-inch pan and press down to form a crust along sides also. Beat cream cheese and confectioners' sugar until creamy, about 10 minutes. Fold in whipped and chilled dream whip. Spread evenly in pan and cover with blueberry filling. Chill 6 hours or overnight before serving. Note: Any pie filling may be used. — Mrs. Anthony Dudsak.

CHOCOLATE CAKE

1/2 cup butter	1 teaspoon salt
1 1/4 cups sugar	1 teaspoon baking soda
2 eggs	1 cup milk
6 tablespoons cocoa	1 teaspoon vanilla
2 cups sifted cake flour	

Cream butter and sugar thoroughly. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients and add alternately with milk. Add vanilla. Bake in two greased and floured 8-inch pans in 350-degree oven for 35 minutes. Cool five minutes before removing. Cool on wire racks and frost with favorite frosting. Or prepare a butter cream frosting: 3 1/2 cups confectioners' sugar, 1/3 cup butter or margarine, 2 tablespoons warm cream or milk and 1 teaspoon vanilla. Divide mixture in half. To one part, mix in 2 tablespoons cocoa. Frost half of cake white, the other chocolate. — Mrs. Jerome Liptow, Lyndhurst.

CHOCOLATE NUT CAKE

4 squares unsweetened chocolate, melted	2 teaspoons vanilla
1/2 cup butter	2 cups sifted cake flour
2 cups sugar	2 teaspoons baking powder
2 eggs, beaten	1 1/2 cups milk
	1 cup chopped nuts

Cream together butter and sugar. Add eggs and mix well. Add vanilla and melted chocolate. Mix. Sift together dry ingredients and add alternately with milk. Add nuts. Bake in two 9-inch pans lined with waxed paper on bottom at 375 degrees for 10 minutes, then at 350 degrees 20 minutes longer, or until cake tests done. Turn out on racks and peel off waxed paper. Frosting: Cream together 1/4 pound butter and 2/3 cup confectioners' sugar. Add 2 squares melted unsweetened chocolate, 1 beaten egg, 1 teaspoon vanilla and 1 teaspoon lemon juice. Beat until smooth. Sprinkle 1 cup chopped nuts over cake. — Mrs. George Moldovan, Lorain.

CHOCOLATE MOCHA CAKE

2 squares unsweetened chocolate, melted	1½ teaspoons baking soda
1 cup boiling strong coffee	¼ teaspoon salt
½ cup salad oil	½ cup buttermilk
2 cups sugar	2 eggs, beaten
2 cups sifted all-purpose flour	Flower cream icing

Combine melted chocolate, coffee and oil. Sift together dry ingredients and add together with buttermilk and beaten eggs. Beat mixture 2 minutes. Bake in greased (bottom only) 13x9-inch pan in moderate oven (350 degrees) about 45 minutes, or until done. Or bake in two 9-inch pans 30-35 minutes.

Flower Cream Icing: In large bowl combine 1 pound sifted confectioners' sugar, ¾ cup plus 2 tablespoons vegetable shortening, 2 tablespoons butter, ¾ teaspoon salt, 2 tablespoons milk, 2 teaspoons vanilla and ½ teaspoon almond extract. Beat with electric beater at low speed until smooth. Double the recipe for 13x9-inch cake. — Notre Dame College Home Economics Department.

CROWN JEWEL CAKE

3 packages (3-oz.) cherry, lime and strawberry flavored gelatin	1 package (3-oz.) raspberry- flavored gelatin
3 cups boiling water	½ cup cold water
1½ cups cold water	1 cup cold milk
1 cup pineapple juice	1 teaspoon vanilla
¼ cup sugar	2 envelopes dessert topping mix (dream whip)

Whipped cream topping

Prepare cherry, lime and strawberry flavored gelatins separately, using one cup boiling water and ½ cup cold water for each. Pour into separate 8x8x2-inch pans and chill until firm or overnight, if desired. Combine pineapple juice and sugar. Heat until sugar dissolves.

Remove from heat and dissolve raspberry flavored gelatin in hot liquid. Add ½ cup cold water. Stir until dissolved and chill just until sirupy.

Combine milk, vanilla and dessert topping mix in bowl with narrow bottom. Blend. Beat until mixture forms soft peaks. Fold into the sirupy raspberry gelatin. Cut the firm cherry, strawberry and lime gelatins into cubes of about ½ inch.

Fold into raspberry mixture. Pour into 9-inch tube pan. Chill 8 hours. Unmold.

Cover with this topping: Beat ½ pint heavy cream with sugar to taste and ½ teaspoon vanilla. Beat one envelope dessert topping mix with ½ cup cold milk and ½ teaspoon vanilla and combine with whipped cream mixture. Yield: 14 to 16 servings. — Mrs. Robert Hadney, Fairview Park.

CHOCOLATE PEPPERMINT CAKE

4 squares unsweetened chocolate	2 cups sifted cake flour
¼ cup butter, margarine or vegetable shortening	¾ teaspoon salt
2 cups sugar	1 teaspoon vanilla
2 egg yolks, unbeaten	1 teaspoon soda
1¾ cups milk	Peppermint icing
	¼ cup crushed hard peppermint candy

Melt chocolate and shortening in top of double boiler. Pour into mixing bowl and cool. Add sugar and beat well. Add egg yolks and 1 cup milk. Blend. Add sifted flour and salt. Beat 1 minute with electric beater. Add vanilla and ½ cup milk. Mix until smooth. Dissolve soda in remaining ¼ cup milk. Stir quickly into batter. Grease, line with waxed paper and grease again two 9-inch cake pans or 13x9-inch pan. Pour in batter. Bake at 350 degrees 30 minutes (about 45 for oblong). Cool in pans 10 minutes before removing. Frost with Peppermint Icing: Combine in top of double boiler 2 unbeaten egg whites, 1½ cups sugar, 1/3 cup water and 2 teaspoons light corn syrup. Beat until thoroughly mixed. Place over boiling water and beat 7 minutes at high speed or until frosting stands in stiff peaks. Remove. Add vanilla. Tint pink with food coloring. Add crushed hard peppermint candy. Decorate frosted cake with pink striped peppermint candies alternating with green gum drops.— Notre Dame College Home Economics Department.

CREAM NUT ROLL

6 eggs, separated	½ teaspoon cream of tartar
6 heaping tablespoons sugar	Confectioners' sugar
1 teaspoon vanilla	Cream Filling:
6 heaping tablespoons finely ground nuts	¼ cup sugar
4 heaping tablespoons fine bread crumbs	¼ cup flour
2 level tablespoons flour	1 egg
3 teaspoons baking powder	1 cup milk
	¼ cup vegetable shortening
	1 teaspoon vanilla

Beat egg yolks, gradually adding sugar. Beat until thick and fluffy. Add vanilla. Mix together nuts, bread crumbs, flour and baking powder. Stir into egg mixture. Beat egg whites to a foam. Add cream of tartar and continue beating until stiff. Fold into egg yolk mixture. Grease an 11x17-inch jelly roll pan, line with waxed paper and grease again. Pour in batter. Bake at 350 degrees 15 minutes, or until done. Turn out onto damp towel sprinkled heavily with confectioners' sugar. Peel off paper. Roll up cake in towel. When cool, unroll and fill with cream filling. Re-roll and keep refrigerated until ready to serve. Cream Filling: Combine ¾ cup sugar and ¼ cup flour. Beat 1 egg with 1 cup milk and add. Cook, stirring, until thick as custard. Cool thoroughly. Beat ¾ cup vegetable shortening. Add cold custard a little at a time, continuing to beat until fluffy. Add 1 teaspoon vanilla. If there is any leftover filling, spread it over the roll. Or serve cake sprinkled with confectioners' sugar.— Mrs. Nicholas Sabo.

CUSTARD ANGEL CAKE

1 cup sifted cake flour
¼ teaspoon salt
8 large eggs (at room temperature—¾ cup yolks, 1¼ cups whites)
1¼ cups sugar
½ cup water
1 teaspoon cream of tartar
1 teaspoon orange or lemon extract

Chocolate Cream Frosting:
½ pint heavy cream
2 4-oz. bars German's sweet chocolate
3 tablespoons water
2 egg yolks, beaten
2 egg whites
2 tablespoons confectioners' sugar

Sift flour and salt together three times. Make syrup of sugar and water and boil to long thread or soft ball stage. Do not stir while cooking. Meantime, beat yolks until thick and lemon colored. Gradually add hot syrup, beating constantly until thick. By hand, sift and fold dry ingredients into egg yolk mixture, a little at a time. Beat egg whites until frothy. Add cream of tartar and beat until stiff but not dry. Fold whites and orange or lemon extract into yolk mixture gently but thoroughly. Bake in ungreased tube pan at 300 degrees F. about 1½ hours, or until a light brown and cake tests done. Invert pan until cake is completely cold. Remove and cut horizontally into three layers.

Chocolate Cream Frosting: Whip cream. Melt chocolate in water over low heat or in double boiler. Stir in beaten egg yolks. Beat egg whites until stiff, gradually adding confectioners' sugar. Fold into chocolate mixture and cool slightly. Spread whipped cream lightly over layers, then spoon or spread on the chocolate mixture to coat surface. Stack layers together and spread with remaining whipped cream and chocolate mixture. Note: This amount of whipped cream makes a thin spread, but is sufficient. — Mrs. Stanley Matt, Garfield Heights.

DEVIL'S FOOD CAKE

½ cup butter
1 cup sugar
½ cup boiling water
2 squares (2 oz.) unsweetened chocolate, melted
2 eggs, well beaten

1½ cups sifted cake flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
½ cup sour milk or buttermilk
1 teaspoon vanilla extract

Cream butter until fluffy, gradually adding sugar and creaming until light. Combine boiling water and melted chocolate and stir until smooth. Cool and stir into shortening mixture. Add beaten eggs and beat with a spoon until blended. Sift together dry ingredients 3 times and add alternately in thirds with combined sour milk (or buttermilk) and vanilla. Beat well after each addition. Bake in greased and floured 8x8x2-inch cake pan in 350-degree oven 25-30 minutes, or until done. Frost with any desired icing. — Mrs. Stanley Zablonty, University Heights.

DATE AND NUT CAKE

1 package dates, chopped	1 teaspoon baking powder
1 cup hot water	1 teaspoon baking soda
½ cup butter	1 cup walnuts, chopped
1 cup sugar	1 teaspoon vanilla
3 eggs, separated	Custard frosting
1½ cups sifted all-purpose flour	

Put chopped dates in a bowl. Pour hot water over them and let stand. Cream together butter and sugar. Add egg yolks, one at a time, and beat thoroughly. Sift dry ingredients together three times. Add alternately with dates and water to creamed mixture. Beat egg whites until stiff and fold in. Add vanilla. Bake in two greased and floured 9-inch cake pans or deep oblong pan in 350-degree oven 30 minutes, or until done. Custard frosting: Combine 1 tablespoon cornstarch, pinch of salt and 1 cup milk. Cook until thick. Cool. Cream 1 cup shortening (half sweet butter, half vegetable shortening). Add 1 cup confectioners' sugar and 1 tablespoon vanilla. Mix well. Add cold custard, a little at a time, and beat until fluffy. This makes a lot of frosting. If desired, cut recipe in half, but use 1 tablespoon cornstarch. — Mrs. Walter Podbielski.

DOBOSH TORTE

12 eggs, separated	1½ cups sifted cake flour
1½ cups sugar	2 teaspoons baking powder
2 teaspoons vanilla	Chocolate icing
1 teaspoon orange or lemon extract	

Beat egg yolks with sugar until very light and thick. Beat at least 30 minutes. Add flavorings. Fold in flour and baking powder. Beat egg whites until stiff. Add 1/3 to yellow mixture and mix well. Fold in the remainder gently but thoroughly. Turn 8-inch cake pans upside down. Grease around the outer edges only. Spread on batter ¼ inch thick. Bake about 10 minutes at 375 degrees. Four layers can be baked at a time. When done, carefully slide a sharp knife under cake and turn over onto waxed paper sprinkled with confectioners' sugar.

Icing: Cream together 1 pound sweet butter and 1 pound confectioners' sugar. Add 1 teaspoon vanilla, ½ teaspoon mapleine flavoring and 2 squares melted unsweetened chocolate. Beat well. Spread between layers and outside of cake.

Before icing layers, trim edges so all will be uniform. If desired, cake may be sprinkled with flaked coconut or chopped nuts on top. — Mrs. Paul Mako, Brecksville.

DOBOSH TORTE

Cake:

- 12 eggs, separated
- 1½ cups sugar
- 1 tablespoon vanilla
- 1 teaspoon lemon, orange or almond extract
- 1½ cups all-purpose flour, measured, then sifted
- 2 teaspoons double-action baking powder

Icing:

- 1 lb. sweet butter
- 1 lb. confectioners' sugar
- 2 squares unsweetened chocolate, melted
- 1 tablespoon vanilla
- ½ teaspoon rum flavoring

Beat egg yolks with sugar until thick and very light in color. (Use electric mixer.) Add vanilla and other flavoring. Sift together flour and baking powder and mix in. Set aside and beat egg whites until very stiff and dry. Stir one-third of egg whites into yolk mixture with wooden spoon. Fold in remaining egg whites lightly but thoroughly. Grease 8 or 9-inch smooth bottomed cake pans with attached loosener. Spoon in about ¼-inch of batter into each pan and spread evenly. Bake in 375-degree oven about 10 minutes, or until golden brown. Remove immediately and continue the same way with rest of batter. When layers are cold, stack together with icing between and over entire cake. Icing: Cream butter and beat together with remaining ingredients. Keep cake refrigerated until ready to serve. — Mrs. Anne Koney.

DOUBLE-DECKER PASTRY (Linzer Slices)

- | | |
|------------------------------------|---|
| 5 cups sifted all-purpose flour | 4 egg yolks, beaten slightly |
| 4 teaspoons baking powder | ½ pint sour cream |
| 2 teaspoons baking soda | 1 teaspoon vanilla |
| ¼ teaspoon salt | 2½ cups ground walnuts |
| 1 cup sugar | ½ cup sugar |
| ½ lb. sweet butter | Apricot jam (2 jars) or
lekvar (1½ lbs.) |
| 2 tablespoons vegetable shortening | |

Sift dry ingredients. Add sugar. Cut in shortenings as for pie crust. Add egg yolks, sour cream and vanilla. Mix well. Divide into three parts. Roll out first piece on floured board to thickness of pie crust. Place in ungreased 10x15-inch pan letting dough come up around the sides of the pan. Combine nuts and ½ cup sugar and spread all but a handful over dough. Roll out second piece of dough, place over nut mixture and spread with apricot (or other) jam or lekvar. Sprinkle reserved sugar-nut mixture over jam. Roll out third piece of dough, cut in strips and criss-cross on top. Bake in 350-degree oven 25 minutes, or until done. Cut in squares or diamonds. — Mrs. George Borz.

EASY STRUDEL

$\frac{1}{2}$ pound margarine
2 cups sifted all-purpose flour
2 tablespoons water
2 tablespoons vinegar
3 egg yolks

Filling:
7 apples, pared and grated
2 tablespoons sugar
4 graham crackers, crushed
Chopped nuts, optional
Confectioners' sugar

Cut margarine into flour as for pie crust. Add water, vinegar and egg yolks. Mix and knead until smooth. Shape into 2 balls and chill 2-3 hours. Roll out to rectangles as thin as pie crust. Mix grated apples, sugar, cracker crumbs and nuts (a handful or more). Spread over dough. Roll up like jelly rolls. Bake on ungreased cookie sheet (13x9 inches) in moderate oven (375 degrees F.) for 30 minutes. Remove. Cut and dust with confectioners' sugar.—Sister Mary Ernestine, O.S.F.B.I.K.

EGGLESS CHOCOLATE CAKE

1 cup sugar
 $1\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{2}$ cup cocoa
1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt
1 cup buttermilk or sour milk
 $\frac{1}{2}$ cup margarine, melted
 $1\frac{1}{2}$ teaspoons vanilla

Sift together dry ingredients. Beat in other ingredients and stir until smooth. Spread in 9x12-inch pan, greased and floured, and bake at 375 degrees 30 minutes.—Mrs. William J. Manning, Jr., University Heights.

EGGLESS-BUTTERLESS-MILKLESS CAKE

1 cup firmly packed light
brown sugar
1 cup water
 $\frac{1}{4}$ cup margarine or vegetable
shortening
1 cup seeded raisins

1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon salt
2 $\frac{1}{4}$ cups sifted cake flour
1 teaspoon soda
 $1\frac{1}{4}$ teaspoons baking powder

Combine sugar, water, shortening, raisins, spices and salt in saucepan. Bring to a boil over medium heat and boil slowly 3 minutes, stirring constantly. Cool. Combine flour, soda and baking powder and sift again. Gradually stir into raisin mixture and beat well. Grease and line an 11x6-inch pan with waxed paper, and grease again. Pour in batter and bake at 350 degrees 45-50 minutes. Cool 10 minutes before removing cake from pan. Frost as desired.—Notre Dame College Home Economics Department.

ENGLISH CHRISTMAS CAKE

3 cups all-purpose flour	2 cups butter
2 teaspoons baking powder	2 cups brown sugar, packed
1½ teaspoons allspice	1 tablespoon dark molasses
½ teaspoon salt	4 eggs, well beaten
1 cup candied mixed peel	4 tablespoons milk, brandy or sherry
1 cup candied cherries	Apricot jam, melted
2 cups yellow raisins	Almond paste
1 cup seedless raisins	White icing
1 cup currants	
1 cup almonds	

Sift together dry ingredients. Combine peel, fruit and nuts. Cream butter and sugar well. Add molasses. Add beaten eggs and flour mixture alternately, stirring, but not beating. Add milk, brandy or sherry. Add fruit-nut mixture. Line deep 8 or 10-inch pan with waxed paper. Fill lightly with cake mixture. Around pan, tie a double thickness of brown paper extending 2 inches above rim. Place 2 cups hot water in shallow pan on bottom rack. Bake cake in slow oven (275 degrees) approximately 3 hours or until done. Cover with brown paper as baking progresses to prevent burning. Wrap in brandy-soaked cloth and store in airtight tin. Before serving, if desired, cover with almond paste and white ornamental frosting.

Almond paste: Combine 2 cups ground almonds, 1 cup powdered sugar, ½ cup granulated sugar, 2 egg yolks and few drops almond flavoring. Beat until mixture looks like putty, then knead. (For best results, paste should be stored at least two weeks in airtight tin to dry otherwise it will color the white icing.) White Icing: Beat 2 egg whites until fluffy, then beat in 4 cups sifted powdered sugar gradually until peaked. Flavor with 2 teaspoons lemon juice or to taste. Brush cake all over with melted apricot jam; spread with almond paste, and top with icing. — Mrs. Earl Soukup, Northfield.

FRENCH PASTRY CAKE

7 large eggs or 8 small	1¼ cups sifted granulated sugar
Pinch of salt	1¼ cups sifted cake flour
1 teaspoon cream of tartar	1 teaspoon vanilla

Separate eggs. Beat yolks with rotary beater until light. Add pinch of salt to whites and beat until foamy. Add cream of tartar and continue beating until stiff and glossy. Fold yolks into whites gently, but quickly. Fold in sugar, a little at a time. Fold in flour, sifted three times. Add flavoring. Pour into ungreased angel food pan. Cut through batter or drop pan to remove air bubbles. Bake at 300 degrees about 1 hour, or until done. Raise heat to 350 during the last 15 minutes. Invert pan and cool about 1 hour before removing. Frost with favorite icing or just dust with confectioners' sugar. — Mrs. George Popovich.

ENGLISH TRIFLE CAKE

- | | |
|---|-----------------------------------|
| 1 10-inch angel food cake | 1 cup chopped blanched almonds |
| 1 box vanilla pudding mix (not instant) | 1 pint heavy cream, whipped |
| ¼ cup medium dry sherry | 2 teaspoons sugar |
| 1 No. 2 can sliced pineapple (do not drain) | Dash of vanilla |
| ½ cup currant or other jelly | Red and green maraschino cherries |
| | Whole blanched almonds |

Purchase or bake an angel food cake (using your own recipe) a day ahead. Prepare vanilla pudding according to package instructions. Flavor with sherry. Chill. Slice cake horizontally into three layers. Moisten bottom layer with some of the pineapple juice and spread with half the jelly. Next, spread on half of the pudding, pineapple cut in wedges, and chopped almonds. Place second layer on top and repeat. Top with third layer. Moisten with pineapple juice, place cake in refrigerator and chill 4 hours. When ready to serve, cover cake with whipped cream sweetened with sugar and dash of vanilla. Cut red maraschino cherries in half; green ones in "petals". Decorate top and sides of cake with red cherries and some wedges of pineapple circled with green cherry pieces. Surround center with whole almonds. Serves 10. — Mrs. James Seliskar.

FAVORITE APRICOT CRESCENTS

- | | |
|-------------------------------------|----------------------------|
| 1 cake yeast | 3 egg yolks, beaten |
| 1 tablespoon sugar | 1 teaspoon vanilla extract |
| 1 cup sour cream | Granulated sugar |
| 5 cups sifted all-purpose flour | Apricot or nut filling |
| 1 lb. margarine
(or part butter) | |

Crumble yeast and add with 1 tablespoon sugar to sour cream. Let stand until dissolved. Sift flour and cut in shortening as for pie crust. Add sour cream mixture, beaten egg yolks and vanilla. Mix well and shape into 5 balls. Refrigerate about 5 hours, or overnight. Roll out on board sprinkled with a little flour and granulated sugar. Cut in squares (pastry cutter may be used), place about a teaspoonful filling in center and roll up into crescents. Bake on greased cookie sheet at 350 degrees about 20-25 minutes. Remove at once. Serve dusted with confectioners' sugar. Apricot filling: Cook 1 lb. dried apricots in small amount of water until soft. Drain and combine with 1 cup sugar (or to taste) and 1 teaspoon lemon juice (or to taste). Cool before using. Nut filling: Beat 3 remaining egg whites until stiff, gradually adding ½ cup sugar. Fold in 1 cup ground nuts. — Mrs. Joseph Lorincz.

FESTIVE ITALIAN CAKE

1 yellow or sponge cake, 9x13
inches, baked the day before
(may be a box cake)
2 pounds ricotta (Italian-
style cottage cheese)
 $\frac{1}{2}$ cup sugar
2 tablespoons cream

1 large chocolate candy bar
1 large can fruit cocktail,
well drained
1 glass mint jelly
 $\frac{1}{2}$ pint heavy cream, whipped
with 2 scant teaspoons sugar

Cream ricotta by hand thoroughly and gradually add sugar and cream. Cut chocolate bar into small pieces and add. Place in refrigerator. Mash fruit cocktail and set aside. Place cake upside down on waxed paper. With long sharp knife, cut into three layers. Do not remove layers. Cut cake into four parts, then crosswise into another four parts. (More may be cut, if desired.)

Beginning with the top layer, lift off each small piece and spread on all sides with thin layer of mint jelly, $\frac{1}{4}$ teaspoon of the mashed fruit cocktail and top with a teaspoon or more of the ricotta filling. As you work with each piece, place on a serving dish in the same order as you removed it. Continue until all pieces are covered.

When all the pieces are fitted back in place, frost top and sides of entire cake with sweetened whipped cream. If desired, garnish with candied fruit around edge or with nuts, decorator's frosting or shaved chocolate. Refrigerate at least six hours before serving. May be prepared night before. — Mrs. Anthony Catalioto, Chesterland.

FRENCH TEA CAKES

$1\frac{1}{2}$ cups sifted all-purpose flour
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon soda
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
2 eggs, separated

1 teaspoon vanilla
 $\frac{1}{4}$ pound butter, melted
Red raspberry jelly
 $\frac{1}{2}$ cup confectioners' sugar
 $\frac{1}{2}$ cup chopped nuts

Sift together flour, sugar, soda, baking powder and salt. Put into mixing bowl. Drop in egg yolks and mix slightly. Add vanilla. Gradually stir in melted butter. Turn mixture into 7x12-inch ungreased pan. Pat or press into pan. Spread a thin layer of jelly on top. Beat egg whites until foamy. Gradually beat in confectioners' sugar until thick and light. Spread evenly over jelly. Sprinkle chopped nuts on top. Bake in 350-degree oven 15-20 minutes until brown. Cool and cut in squares. — Mrs. Stanley Zablotty, University Heights.

FRESH COCONUT CAKE

3 egg whites	2 1/4 teaspoons baking powder
1 1/2 cups sugar	1/2 teaspoon salt
3/4 cup vegetable shortening	3/4 cup coconut milk or plain milk
1/2 teaspoon vanilla	Butter cream frosting
3 egg yolks, well beaten	Grated coconut
1/4 cup grated fresh coconut	
2 1/4 cups sifted cake flour	

Beat egg whites until they start to peak, then beat in 1/2 cup sugar, 2 tablespoons at a time, and continue beating until stiff, but not dry. Cream shortening. Add vanilla. Beat in 1 cup sugar, then the beaten egg yolks. Beat well. Stir in grated coconut. Sift dry ingredients together three times. Add alternately with coconut milk to creamed mixture. (If there's not enough coconut milk, add plain milk.) Fold in beaten egg whites. Line two 9-inch cake pans with waxed paper and grease. Spoon in the batter and bake in 375-degree oven 25-30 minutes, or until cake tests done. Cool and spread butter cream frosting between layers. Sprinkle with grated coconut. Frost cake and sprinkle all over with more grated coconut. Cake is especially good if chilled 3 or 4 hours before serving.

Butter cream frosting: In large mixer bowl combine 4 cups (1 box) confectioners' sugar, 1/2 cup vegetable shortening, 2 tablespoons butter, 1/2 teaspoon salt, 1/3 cup milk, 1 1/2 teaspoons vanilla and 1/2 teaspoon orange extract. Beat well until smooth.— Mrs. Paul R. Popovic, Gates Mills.

GINGER CAKE

1 1/2 cups all-purpose flour	1/2 cup vegetable shortening
1 teaspoon ginger	Boiling water
1 teaspoon cinnamon	1/2 cup sugar
1/2 teaspoon cloves	Light molasses
1 teaspoon baking soda	1 egg, well beaten
1 tablespoon hot water	

Sift together flour, ginger, cinnamon and cloves. Dissolve baking soda in 1 tablespoon hot water. Add enough boiling water to shortening to fill cup. Add enough molasses to sugar to fill cup. Add all to dry ingredients. Mix well. Mixture might be lumpy, but it won't matter. Pour into well-greased 8-inch square baking pan. Bake in 350-degree oven 25 minutes. Cool in pan. Cut in squares and serve plain or with lemon sauce: Combine 1/4 to 1/2 cup sugar, 1 tablespoon cornstarch and 1 cup water in top of double boiler. Cook stirring, over — not in — hot water until thickened. Remove from heat and stir in 2 to 3 tablespoons butter, 1/2 teaspoon grated lemon rind, 1 1/2 tablespoons lemon juice and 1/8 teaspoon salt.— Mrs. William J. Duhigg, Lakewood.

GOLDEN BUTTER CAKE

$\frac{3}{4}$ cup soft butter
 $1\frac{3}{4}$ cups sugar
2 whole eggs
 $1\frac{1}{2}$ teaspoons vanilla

3 cups sifted cake flour
 $2\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt
 $1\frac{1}{4}$ cups milk

Preheat oven to 350 degrees. Grease and dust with flour three 8-inch layer pans. Beat butter until it looks like whipped cream. Add sugar. Beat until creamy. Add eggs and vanilla. Beat until fluffy. Sift together dry ingredients. Add in four parts, alternating with milk. Start and end with dry ingredients. Mix until smooth. Pour into prepared pans. Bake 35-40 minutes, or until done.

Frosting: Blend $\frac{3}{4}$ cup butter and 1 whole egg. Add 6 cups sifted confectioners' sugar, 3 tablespoons light cream and 2 teaspoons vanilla. Mix until smooth. Spread frosting on each layer; sprinkle part of $\frac{1}{2}$ cup chopped nuts on the layers, put together and frost sides and top. Arrange remaining nuts in circle on top. Pat a 4-ounce can of shredded coconut on sides of cake and up over edges of top layer. Coconut may be tinted by putting 1 or 2 drops of food coloring in plastic bag or bottle and shaking with coconut.—Martha Ann O'Connor.

GOLDEN FIBS (Minciuni)

1 rounded teaspoon lard
1 tablespoon sugar
 $\frac{1}{4}$ teaspoon salt
4 egg yolks

1 tablespoon plus
1 teaspoon light rum
1 cup less 1 tablespoon sifted
all-purpose flour
Fat for deep-frying

Cream together lard, sugar and salt. Add egg yolks. Mix thoroughly. Add rum and mix. Stir in flour and make a ball of dough. Turn out onto an unfloured coarse cloth. Knead well 10-15 minutes, or until smooth and elastic. Rub top lightly with lard and place into a bowl floured lightly on the bottom. Cover bowl and let dough rest 15-20 minutes. Roll out on lightly floured cloth as thin as noodle dough. With pastry wheel cut in strips about $4\frac{1}{2}$ inches long and $2\frac{1}{2}$ inches wide. Cut one or two diagonal gashes in each and pull through one end of dough. Fry 2 or 3 at a time in hot fat (lard preferably). When placing fibs into fat, shake them gently with fork so they will surface quickly. Turn once when golden. Do not brown. Drain on absorbent paper. Sprinkle with confectioners' sugar.—Mrs. Joseph Papp, Cleveland Heights.

GOLDEN DUMPLING CAKE

(Arany Galuska)

4 cups sifted all-purpose flour	1 cake yeast
1 teaspoon salt	3 eggs, well beaten
4 tablespoons sugar	1 cup milk
¼ pound sweet butter	½ pound sweet butter
½ cup milk, scalded	2 cups finely ground walnuts
1 teaspoon sugar	1 cup sugar

Sift together flour, salt and 4 tablespoons sugar. Cut in ¼-pound butter as for pie dough. Cool scalded milk to lukewarm, add 1 teaspoon sugar and crumbled yeast. Let stand 15 minutes, then add to flour mixture with beaten eggs and 1 cup milk. Beat until thoroughly mixed and dough leaves sides of bowl. Dough will be soft. Place in greased bowl, cover and let rise until doubled. Melt ½ pound butter. Pinch off pieces of dough and roll into 1½-inch balls. Dip in melted butter then in nuts mixed with 1 cup sugar. Arrange in layers in ungreased 15x9-inch pan or in 2 tube pans. Let rise, uncovered, about 30 minutes. Bake in 350-degree oven about 35 minutes, or until done. — Mrs. Anna Boza.

GRAHAM CRACKER CAKE

½ cup butter or margarine	1 teaspoon salt
1 cup sugar	2 cups sifted graham cracker crumbs
3 eggs, separated	1 cup milk
6 tablespoons sifted all-purpose flour	1 cup ground nuts
2 teaspoons baking powder	

Cream together shortening and sugar. Add egg yolks, one at a time, and mix well. Sift together dry ingredients and add alternately with milk. Mix in nuts. Fold in stiffly beaten egg whites. Bake in two greased and floured 9-inch pans at 350 degrees 25-30 minutes. Spread with a butter icing flavored with maple extract, and sprinkle ground nuts on top. — Mrs. Nicholas Sabo.

GRATED CHOCOLATE CAKE

12 tablespoons sugar	1 teaspoon baking powder
12 eggs, separated	4 tablespoons grated sweet chocolate
10 tablespoons sifted all-purpose flour	1 teaspoon vanilla

Beat sugar and egg yolks until thick and lemon-colored. Sift together dry ingredients and stir in. Add vanilla. Beat egg whites until stiff and fold into batter. Bake in three 9-inch greased and floured cake pans at 350 degrees for 40 minutes, or until done. Spread with custard frosting. To make, combine ¾ cup sugar, 3 tablespoons flour, 2 eggs and ¾ cup milk. Cook until thickened, stirring. Cool thoroughly. Beat ¼ lb. sweet butter and ¼ lb. vegetable shortening, 4 tablespoons confectioners' sugar and 1 teaspoon vanilla. Add cold custard mixture a little at a time and beat until fluffy. — Mrs. Frank Skapin, Fairview Park.

HEAVENLY ORANGE CAKE

2¼ cups sifted cake flour	½ cup shortening
1½ cups sugar	1 teaspoon grated orange rind
¼ teaspoon baking soda	¼ cup orange juice
1 teaspoon salt	¾ cup water
3 teaspoons baking powder	2 eggs, unbeaten

In large mixing bowl sift together dry ingredients. Add shortening and orange rind. Combine orange juice and water, saving 1/3 cup of the liquid. Add to mixture. Beat at low speed with electric beater 2 minutes. Add rest of orange juice-water mixture and eggs and beat 2 more minutes. Grease, line with waxed paper and grease again two 9-inch pans or 11x6-inch pan. Pour in the batter and bake at 350 degrees 30 minutes (about 45 for oblong). Cool in pans 10 minutes before removing. Frost with Flower Cream Icing (see recipe for Chocolate Mocha Cake, page 58) or any favorite. — Notre Dame College Home Economics Department.

HONEY POUND CAKE

1 pound corn oil margarine	6 eggs, slightly beaten
½ cup raw sugar or light brown sugar	3 cups sifted unbleached all-purpose flour
1 cup honey	4 teaspoons baking powder

Cream margarine and add sugar. Continue beating for 5 minutes. Add honey and mix well. Stir in eggs. Add flour sifted with baking powder. Mix well. Grease the bottom only of tube pan. Turn in batter and bake in moderate oven (350 degrees F.) about 50 minutes, or until cake is done. — Mrs. Edward J. Kub, West Richfield.

HUNGARIAN FLAKY PASTRY

5 cups sifted all-purpose flour	3 egg yolks, slightly beaten
1 rounded tablespoon vegetable shortening	2 tablespoons vinegar
½ teaspoon salt	1½ cups plus 1 tablespoon water
	1 pound vegetable shortening

Place sifted flour in bowl; mix in 1 tablespoon shortening, salt, egg yolks and vinegar combined with water. Beat dough with wooden spoon or knead until blistered. Roll out on floured board to rectangle about ¼ inch thick. Spread completely with 1/3 of the vegetable shortening. Fold bottom half of dough to center, and overlap top half. Overlap the ends. Cover and chill in refrigerator 1 hour. Repeat twice, each time spreading dough with 1/3 of the vegetable shortening and chilling. Dough may be refrigerated overnight. When ready to use, roll on floured board to ¼ inch thickness and cut 3-inch squares. Place a small amount of thick jam, prepared apricot filling, lekvar (prune butter), or nut filling in center and bring two opposite corners together. Moisten to make them stick together. Bake on ungreased cookie sheet in moderate oven (375 degrees) about 25 minutes, or until lightly browned. Sprinkle with confectioners' sugar when cool. — Mrs. John Novak, Strongsville.

HUNGARIAN APPLE-NUT SQUARES

Pastry:

- 1 cup sweet butter ($\frac{1}{2}$ lb.)
- 2 cups all-purpose flour, sifted
- 2 tablespoons sugar
- $\frac{3}{4}$ teaspoon salt
- Grated rind of 1 lemon
- 2 tablespoons milk
- 1 egg

Filling:

- 6 eggs, separated
- 1 cup sugar

- 1 teaspoon lemon juice
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup ground golden raisins
- 3 tablespoons all-purpose flour
- 1 teaspoon baking powder
- 2 tablespoons fine bread crumbs
- 1 cup walnuts, ground
- 2 large cooking apples, pared and grated
- Pinch of salt

To make pastry, sift together dry ingredients and work in butter as for pie dough. Mix together lemon rind, milk and egg. Beat with a fork and add to dry ingredients. (Dough will be somewhat stiff.) Knead well. Divide in two parts, wrap in waxed paper and chill about 2 hours. Roll out on lightly floured board thinner than pie crust. Place one sheet of dough in ungreased 9x13-inch pan. Spread on filling and cover with remaining dough. Brush top with milk and bake in 400-degree oven 10 minutes, then at 350 degrees for 20 minutes. Cut in squares while slightly warm. When cool, dust with confectioners' sugar.

To prepare filling, beat egg yolks until thick and lemon-colored, adding sugar gradually. Add lemon juice, vanilla and raisins. Beat well. Sift together flour, baking powder and bread crumbs. Add ground nuts. Add to egg mixture. Beat in grated apples. Fold in stiffly beaten egg whites with pinch of salt added.—Mrs. John Szegedi.

HUNGARIAN 'CIGARS' (Szivar)

- 2½ cups sifted all-purpose flour
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ pound sweet butter
- 1 tablespoon white vinegar
- 2 tablespoons sour cream
- 6 egg yolks, slightly beaten

Filling:

- 6 egg whites
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup finely ground nuts

Mix together flour, sugar and salt. Cut in butter as for pie dough. Add vinegar to sour cream. Add with beaten egg yolks to flour mixture. Mix until thoroughly blended. (Add a little flour, if needed, to remove dough from hands.) Shape into balls the size of walnuts. Layer between waxed paper in a baking pan, cover and refrigerate overnight or at least 4 hours. Filling: Beat egg whites until stiff and glossy, gradually adding sugar, 2 tablespoonfuls at a time. Add vanilla and fold in the nuts. Roll each ball of dough about 3 inches in diameter on floured board. Place a small amount of filling on each and roll up like cigars. Bake on ungreased baking sheet at 400 degrees about 12 minutes. If pastries brown too quickly, reduce heat to 375 degrees. They'll double in size. Serve dusted with confectioners' sugar. Yield: 75.—Mrs. Anna Boza.

HUNGARIAN CREAM CHEESE CRESCENTS (Kifli Turobol)

3 cups sifted all-purpose flour
½ lb. cream cheese

½ lb. margarine
Nut or jam filling

Mix flour, cream cheese and margarine thoroughly. Pinch off pieces the size of walnuts and make 50 balls. Refrigerate in a bowl covered with waxed paper overnight. Roll out each ball on board covered with powdered sugar. Place small amount nut or jam filling in center and roll up as desired. (For nut filling, use recipe in nut rolls, or your own.) Bake in ungreased pan in 350-degree oven 20-25 minutes. Sprinkle with powdered sugar. — Mrs. George Borz.

HUNGARIAN JAM SQUARES

¼ lb. butter
½ cup sugar
1 tablespoon vanilla
2 eggs, separated
1½ cups sifted all-purpose flour
½ teaspoon baking powder

Pinch of soda
Apricot, peach or raspberry
jam or preserves
1 cup less 2 tablespoons
chopped walnuts
2 tablespoons sugar

Cream butter and sugar. Add vanilla and egg yolks. Cream all. Sift together flour, baking powder and soda, and add. Mix well with hand. Pat dough with heel of hand into 10½x15½-inch pan, dipping hand in a little flour, if necessary. Spread dough with thin layer of jam or preserves. Do not use too much. Sprinkle about ¾ cup chopped nuts over the jam or preserves. Spread stiffly beaten egg whites over this, using back of a teaspoon. It won't matter if some of the nuts mix into the egg whites. Sprinkle 2 tablespoons sugar over egg whites and remaining nuts over all. Bake in 350-degree oven 25-30 minutes. When cold, cut in squares. — Mrs. Anne Koney.

HUNGARIAN PARTY NUT TORTE

1½ pounds unshelled walnuts
3 tablespoons fine bread
crumbs
12 eggs, separated

12 tablespoons sugar
Pinch of salt
1 teaspoon brandy flavoring

Shell and grate nuts. Combine with bread crumbs. Beat egg yolks in electric mixer until thick and lemon colored. Add sugar and salt and continue beating until fluffy. Add brandy flavoring. Beat egg whites until stiff, but not dry. Fold into egg yolk mixture alternately with nut and bread crumb mixture. Bake in three greased and floured 9-inch pans at 350 degrees 20-25 minutes, or until done. Icing: Add 6 tablespoons ready-mix cocoa and 1 teaspoon brandy flavoring to 1½ cups heavy cream. Beat until fluffy. Spread between layers and over cake. — Mrs. Joseph Balint, Lakewood.

HUNGARIAN NUT ROLLS (Dios Kalacs)

3½ sticks margarine
(or half sweet butter)
4½ cups sifted all-purpose flour
2 tablespoons sugar
2 cakes yeast (crumbled fine)
1 cup milk
6 egg yolks, slightly beaten

Filling:
6 egg whites
2 cups sugar
3½ to 4 cups ground nuts
1 teaspoon vanilla

Combine shortening, flour, sugar and yeast as for pie crust. Combine milk and yolks. Add. Beat well for 20 minutes or until dough leaves sides of bowl. Divide in three parts, wrap each in waxed paper, place in plastic bag and refrigerate overnight. Roll each on floured board to rectangle. Make filling by beating egg whites until stiff, then folding in sugar, nuts and vanilla. Cover dough with filling, roll up like jelly rolls, place in ungreased baking pans (2 rolls will fit in 10x15 pan), let rise 1 hour, brush lightly with milk and bake in 350-degree oven 40-50 minutes. Cool in pans on cake racks. Serve sprinkled with powdered sugar, if desired. — Mrs. George Borz.

HUNGARIAN PEACH PRESERVE CAKE

¾ cup lukewarm milk
1 cake yeast
1 teaspoon sugar
3 cups all-purpose flour
½ pound butter
6 egg yolks, beaten

1 jar (2 lbs.) peach preserves
4 cups ground nuts
(1 lb. shelled)
1 cup sugar
6 egg whites
¾ cup sugar

Dissolve yeast and sugar in lukewarm milk. Mix flour and butter together as for pie dough. Combine beaten egg yolks with yeast mixture and add to flour mixture. Mix well, shape into a ball and divide into 3 pieces. Roll one to fit ungreased 11x18-inch cookie pan. Spread with half the amount of preserves. Combine nuts with 1 cup sugar (or to taste). Sprinkle a third of the mixture over the preserves. Roll out second piece of dough and place over the nuts. Spread with remaining preserves, another third of the nut mixture and cover with remaining dough rolled out. Let rise 1 hour. Bake at 375 degrees F. 30 minutes, or until done. Just before cake is done, beat egg whites until stiff, gradually adding ¾ cup sugar. Remove baked cake from oven, top with meringue and remaining nut mixture. Return to oven for 5 more minutes or until lightly browned. Serve cut in diamonds. — Mrs. Raymond G. Mizer, Maple Heights.

HUNGARIAN HONEY NUT CAKE (Mez Dios Torta)

12 eggs, separated	1 teaspoon baking powder
2 cups sugar	2 cups ground nuts
2 cups finely crushed and sifted soda crackers	1 teaspoon vanilla
1/8 teaspoon salt	1/2 cup honey
	1/4 cup water (about)

Beat egg yolks and sugar 30 minutes, until thick and fluffy. Mix in cracker crumbs, salt, baking powder and nuts. Add vanilla. Fold in stiffly beaten egg whites. Pour into lightly greased and floured tube pan. Bake in 350-degree oven about 40 minutes, or until done. Cool 20 minutes. Remove and pour over cake honey with enough water to thin. — Mrs. Steve Kocsis.

HUNGARIAN POPPY SEED CAKE (Makos Torta)

1 cup ground poppy seeds	2 tablespoons baking powder
3/4 cup warm milk	3/4 cup milk
1/2 cup butter	4 egg whites
1 1/2 cups sugar	1 teaspoon vanilla
2 cups sifted all-purpose flour	

Soak poppy seeds in warm milk overnight. Cream butter; gradually add sugar. Sift together flour and baking powder. Add alternately with 3/4 cup milk. Add poppy seed mixture. Beat egg whites until stiff and fold in. Add vanilla. Bake in two greased and waxed paper-lined 9-inch pans in 350-degree oven about 30 minutes. Remove, peel off paper and cool. This cake is unfrosted, but has a thin custard filling between layers. To make custard, scald 3/4 cup milk with 2 tablespoons butter. Beat 4 egg yolks. Add 1/2 cup sugar and a pinch of salt. Combine with hot milk and cook until thickened, stirring. If thicker filling is desired, a little cornstarch may be added to dry ingredients. — Mrs. Frank Skapin, Fairview Park.

HUNGARIAN SPONGE CAKE (Piskota Torta)

2 eggs, separated	1 teaspoon baking powder
8 rounded tablespoons all-purpose flour	1/4 teaspoon salt
	8 rounded tablespoons sugar

Sift flour with baking powder and salt. Combine 1 egg yolk, 1 tablespoon sugar and 1 tablespoon flour mixture and beat well. Proceed in this manner until all egg yolks, sugar and flour mixture are used. Fold in stiffly beaten egg whites. Bake in ungreased tube pan in 350-degree oven about 30-40 minutes, or until done. Invert to cool thoroughly before removing. Cover with favorite icing, if desired, or sprinkle with confectioners' sugar. This is ideal for strawberry shortcake. — Mrs. George Borz.

HUNGARIAN STRUDEL

$\frac{3}{4}$ cup water
1 tablespoon butter
1 tablespoon lard
2 cups sifted all-purpose flour

$\frac{1}{2}$ teaspoon salt
1 egg yolk
Melted butter
Apple or cheese filling

Heat water with butter and lard. Cool to lukewarm. Combine flour, salt and egg yolk. Gradually add the liquid mixture to make a dough. Knead thoroughly on floured board 10 minutes or longer until smooth, elastic and "blistered". Then, toss hard against the board about 30 times. Shape into a smooth round form and cover dough with a hot bowl. Earthenware is best but do not use aluminum. Let stand 30 minutes. Prepare filling.

Apple: Combine 2 pounds pared and sliced cooking apples, $\frac{1}{4}$ cup golden raisins, $\frac{1}{4}$ cup walnuts crushed with a rolling pin and dash of cinnamon. Set aside 2 tablespoons bread crumbs and $\frac{3}{4}$ cup sugar, or more depending on tartness of apples.

Cheese: Mash together 1 pound dry cottage cheese and 3 tablespoons sour cream. When smooth, add a dash of salt, 3 beaten egg yolks and $\frac{1}{2}$ cup golden raisins. Fold in 3 stiffly beaten egg whites. Set aside 2 tablespoons bread crumbs and $\frac{3}{4}$ cup sugar.

Spread a large cloth on kitchen table and dust with flour. Brush ball of dough with melted butter (or lard). Place in center of table and pull out to 12-inch circle. Then, place upturned hands beneath the dough and working outward from the center, very gently stretch and pull walking around the table, if necessary. Continue until dough is paper-thin being careful not to tear it as patching is difficult. Dough should hang at least 10 inches over edge of table. A heavier edge or border will develop as you work. Cut this off before spreading the filling.

Next, with a brush sprinkle the dough lightly with melted butter. Scatter apple filling over half the area, sprinkle with the reserved sugar, then the bread crumbs. Again, sprinkle lightly with melted butter. If using cheese filling, follow same procedure.

Using both hands, pick up long side of tablecloth, give a gentle flip and roll strudel up being careful not to roll it off the cloth. Let the cloth roll it jelly-roll fashion completely enclosing filling. All you do is guide it. Overlap ends. Cut in two. Place in lightly greased 12x18-inch cookie sheet. Brush with melted butter and bake at 375 degrees about 35 minutes, or until lightly browned. Cut in wide diagonal slices and dust with confectioners' sugar. — Mrs. Joseph Balint, Lakewood.

ICE BOX POTICA

Dough:

4 cups all-purpose flour
3 tablespoons sugar
1½ teaspoons salt
¼ lb. butter
1 cake yeast
¼ cup lukewarm water
1 teaspoon sugar
3 egg yolks, beaten
1 cup sour cream

Filling:

1¼ lbs. (or more) nut meats,
ground
1 cup scalded milk
¼ lb. butter
1 cup sugar
4 egg whites, stiffly beaten
½ cup sugar
1 egg yolk, slightly beaten

Dough: Sift flour with 3 tablespoons sugar and salt. Cut in butter as for pie crust. Dissolve yeast in lukewarm water with 1 teaspoon sugar. Stir, place in warm place and let stand until foamy. Mix egg yolks and sour cream. Add yeast mixture. Make well in flour mixture. Add egg-yeast mixture. Knead to smooth and elastic dough. Place in bowl, grease top, cover and refrigerate overnight.

Filling: Pour scalded milk over nuts. Add butter and stir until melted. Add 1 cup sugar and beaten egg whites. Mix until well blended.

Remove dough from refrigerator 1 hour before ready to roll out. Roll out fairly thin to rectangular shape on flour-sprinkled cloth. Spread entire surface of dough with nut mixture. Do not forget the edges. Sprinkle ½ cup sugar over top. To roll up, grasp cloth, lifting up and pushing away from you. Cut in two. Pinch ends together, using flour if sticky. Place in 2 well-greased loaf pans. Cover and let rise at least 1½ hours. Brush with slightly beaten egg yolk just before putting into oven. Prick top to prevent air holes or "tunnel". Bake at 325 degrees 1 hour or a little longer. — Anne Bavec.

ICE CREAM

(American)

1 cup milk, scalded
½ cup sugar
Few grains salt

1 egg or 2 egg yolks
2 cups coffee cream
1 tablespoon vanilla

Mix sugar, salt and egg. Add hot milk gradually, stirring as you add. Cook over hot water, stirring until custard coats spoon. Cool. Add cream and vanilla. Place in freezer and turn until frozen. Note: For variations, melted unsweetened chocolate, mashed berries and peaches, crushed peppermint stick and chopped nuts may be added before freezing ice cream. — Notre Dame College Home Economics Department.

ICE CREAM (Automatic Refrigerator)

4 egg yolks	$\frac{1}{2}$ cup cold water
1 cup sugar	2 cups heavy cream, whipped
1 teaspoon unflavored gelatin	2 teaspoons vanilla

Beat egg yolks and sugar until very thick. Soften gelatin in water and then bring to boil to dissolve. Add to egg mixture and beat with electric beater until thick and fluffy. Fold in whipped cream and vanilla. Pour into freezer tray. Stir several times while ice cream is freezing. — Notre Dame College Home Economics Department.

ICE CREAM (Vanilla)

Formula 1:

1 quart coffee cream
$\frac{1}{2}$ cup evaporated milk
1 cup sugar
1 tablespoon vanilla
1 tablespoon unflavored gelatin

Formula 2:

1 pint heavy cream, whipped
1 pint milk
1 cup sugar
1 tablespoon vanilla

Formula 3:

1 quart coffee cream
$\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ tablespoons vanilla

Follow these directions for all three kinds: Combine ingredients and place in freezer. Turn until mixture is frozen. Remove from freezer and store in deep freezer until ready to serve. Note: If gelatin is used, as in Formula 1, soften first in 2 tablespoons cold water before adding. — Notre Dame College Home Economics Department.

ICES (Lemon, Pineapple or Orange)

4 cups water	$\frac{3}{4}$ cup fruit juice
2 cups sugar	(frozen or canned)

Make a syrup of water and sugar, cooking 5 minutes. Cool and add fruit juice. Place in hand freezer container and turn until mixture is frozen. Remove from freezer and store in deep freezer for use. — Notre Dame College Home Economics Department.

ICE CREAM CAKE

1 cup sifted all-purpose flour	Vanilla ice cream
¼ teaspoon salt	Chocolate ice cream
1 teaspoon baking powder	1½ cups heavy cream
4 eggs, separated	3 tablespoons confectioners' sugar
1 cup sugar	Few drops green food coloring
1 teaspoon vanilla	Chopped pistachios or walnuts
8 tablespoons sweet sherry wine	Zabaione sauce
Currant jelly	
Raspberry sherbert	

Sift together flour, salt and baking powder. Beat egg yolks thoroughly. Add sugar gradually and continue to beat until thick and lemon-colored. Beat egg whites until stiff. Fold into yolk mixture gently but thoroughly. Fold in dry ingredients, a tablespoonful at a time, until evenly blended. Add vanilla. Bake in two well-greased 9-inch cake pans at 375 degrees F. for about 18 minutes, or until done. Remove and turn out onto racks to cool. Split each layer horizontally. Sprinkle each with 2 tablespoons sherry. Spread each evenly with currant jelly. (This will take a 10-ounce jar and a half.) Place ½-inch slices of raspberry sherbert on first layer, smoothing to even out. Spread second layer with vanilla ice cream, the third with chocolate ice cream and the fourth with raspberry sherbert. Stack layers together and freeze 2 hours. Beat cream, adding confectioners' sugar to sweeten it and tint pale green. Spread over top and sides of cake. Sprinkle with chopped nuts. Re-freeze cake until ready to serve. Top servings with Zabaione Sauce prepared as follows:

Beat 6 egg yolks in top of double boiler over hot (not boiling) water. Add 2 tablespoons sugar, beating constantly. Add ¾ cup sweet sherry and continue beating for about 10 minutes, or until mixture doubles in bulk. Remove top of double boiler and place over bowl of ice. Continue beating until mixture is cool. Refrigerate until needed. — Mrs. Stephen Petras, Lakewood.

IRISH TEA CAKE

1½ pounds butter	½ lb. candied cherries, quartered
2 cups sugar	4 cups raisins
10 eggs	2 cups dried currants
¾ cup whiskey	7 cups all-purpose flour
1 lb. chopped candied fruit (lemon peel, orange peel, citron, pineapple)	2 teaspoons salt
	2 teaspoons baking soda

Cream together butter and sugar. Add eggs and beat well. Add whiskey. Coat fruits with a little of the flour to keep from sticking together. Add fruit to egg mixture. Sift together flour, salt and baking soda. Fold into fruit mixture. Turn into well-greased 10-inch pan, four inches high, with removable bottom. Bake in 300-degree oven 3½ hours. Remove and cool. — Mrs. William Mee, Lakewood.

IRISH TRIFLE

- | | |
|--------------------------------------|---|
| 1 package ladyfingers | 1 medium can fruit cocktail,
drained |
| 1 package cherry-flavored
gelatin | ½ pint heavy cream |
| 1 cup dry sherry | Maraschino cherries |

Dissolve cherry gelatin according to directions. Refrigerate until partially set. Arrange half the ladyfingers in a shallow dish. Saturate with half the wine. Add well-drained fruit, top with remaining ladyfingers and remaining wine. Spoon partially set gelatin on top and refrigerate until firmly set. Beat cream and sweeten with about 2 tablespoons sugar, or to taste, and spread over trifle. Garnish with cherries. — Mrs. William Mee, Lakewood.

ITALIAN RICOTTA CAKE

- | | |
|-------------------------------------|--|
| 2 cups sifted all-purpose flour | ¾ cup water |
| 1½ cups sugar | 1 cup egg whites
(about 7 eggs) |
| 3 teaspoons baking powder | ½ teaspoon cream of tartar |
| 1 teaspoon salt | Ricotta cheese filling |
| ½ cup salad oil | Custard frosting |
| Unbeaten yolks of 7 medium
eggs | Maraschino cherries or
chopped nuts |
| 3 tablespoons grated orange
rind | |

Sift dry ingredients into a large bowl. Make a well in mixture and add, in order, the oil, yolks, grated rind and water. Beat with electric beater until smooth. Beat egg whites until foamy. Add cream of tartar and continue beating until very stiff. Pour yolk mixture over whites and fold in gently until well blended. Bake in ungreased 10-inch tube pan in 325-degree oven for 55 minutes, then at 350 degrees for 15 minutes more. Invert pan until cold. Cut cake in three layers and spread with ricotta filling. Stack layers and cover with custard frosting. Decorate with maraschino cherries or chopped nuts.

Ricotta filling: Cream 1 pound ricotta with ¼ to ½ cup sugar, or to taste. Add 1 plain chocolate candy bar, shaved; ½ cup chopped nuts and 10 maraschino cherries, chopped. Mix well.

Custard frosting: Combine 2 heaping tablespoons flour, ½ cup sugar, 1 egg and 1 cup milk. Cook, stirring, until thick. Set aside until cold. Beat ½ pound sweet butter until creamy. Beat in 2 heaping tablespoons confectioners' sugar. Add cold custard, a little at a time, and beat until fluffy. Add 2 teaspoons vanilla. — Mrs. William J. O'Neill, Cleveland Heights.

JELLY ROLL CREAM TORTE

2 envelopes unflavored gelatin	1 cup sugar
½ cup cold water	1 teaspoon vanilla
2 cups evaporated milk (14½-oz. can)	½ cup chopped maraschino cherries
½ cup water	1 jelly roll
4 eggs, separated	Whipped cream

Soften gelatin in cold water. Dilute evaporated milk with water, scald and cool. Combine beaten egg yolks, 2/3 cup sugar and milk. Cook in double boiler, stirring constantly until mixture coats spoon. Add gelatin. Stir until dissolved. Cool until mixture begins to thicken. Beat egg whites until stiff, gradually adding remaining sugar. Add vanilla. Fold into custard. Add cherries. Line sides and bottom of a spring form pan with slices of jelly roll (made or purchased). Add ½ custard mixture and arrange another layer of jelly roll slices on top. Add remaining custard. Chill until firm, at least 4 to 6 hours for best results. Garnish with rosettes of whipped cream. Note: If buying a jelly roll, get a large one or 3 packages of the small ones. Serves 12-14. — Mrs. Paul Pihura.

JEWEL GELATIN TREAT

6 packages assorted fruit- flavored gelatin	1 teaspoon vanilla
½ cup cold water	½ cup instant dry milk
1 tablespoon lemon juice	2 tablespoons sugar

Prepare flavored gelatins according to package instructions. Pour into ice cube trays (with forms removed). Chill until firm. Meantime, combine water, flavorings and dry milk in deep bowl. Beat with electric or rotary beater until stiff, about 6 minutes. Gradually add sugar and beat until blended. Chill. When gelatins are set, cut in small cubes and place in large glass bowl, alternating them with the chilled whipped cream. If desired, crushed pineapple, banana slices, maraschino cherries and miniature marshmallows may be added.

Note: Non-weight watchers can combine the gelatin cubes with whipped cream (1 pint), if desired. — Mrs. Daniel J. Wikisal, Riverside, Calif.

JOE CAKE

1 cup butter	1 teaspoon grated lemon rind
1 cup sugar	1 teaspoon vanilla
5 eggs, separated	1 cup (more or less) broken walnuts, candied cherries and candied pineapple
2 cups sifted cake flour	
1 teaspoon lemon juice	

Cream butter and sugar. Add egg yolks, one at a time, beating after each addition. Dredge fruits and nuts with 2 tablespoons of the flour. Sift half the remaining flour into batter. Add lemon juice, rind and vanilla and remaining half of flour. Beat egg whites until stiff but not dry and fold into the rather stiff mixture. Fold in fruits and nuts. Turn into 2 greased, small ($8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ inches) loaf pans or 9-inch tube pan and bake at 325 degrees one hour or longer. Let stand 5 minutes and turn out on rack to cool. Store in tightly sealed container or wrapped in saran or aluminum foil. Bourbon or light rum may be poured over cakes before wrapping. Cake does not develop best flavor for 24 hours. May be kept as long as 2 weeks. — Mrs. A. J. P. Martini, Brecksville.

KISS CAKE

9 egg whites	$1\frac{1}{2}$ teaspoons vanilla
3 cups sugar	1 quart heavy cream, whipped
$\frac{1}{2}$ teaspoon salt	1 cup chopped nuts (optional)
$1\frac{1}{2}$ teaspoons vinegar	

Beat egg whites until very stiff. Gradually beat in sugar, salt, vinegar and vanilla. Spread in 3 floured 8-inch pans and bake at 300 degrees about 1 hour and 15 minutes. Cool in pans before removing. Spread layers and outside of cake with unsweetened whipped cream. Garnish with chopped nuts, if desired. — Mrs. Paul Mako, Brecksville.

KOLACZKI

1 pound margarine	1 carton whipped cream
4 cups sifted all-purpose flour	cottage cheese
	Nut or apricot jam filling

Cut margarine into flour as for pie dough. Add cottage cheese and mix well. Shape into ball and chill 1 to 2 hours. Divide dough into 4 parts. Roll out on floured board to $\frac{1}{8}$ -inch thickness. Cut into 2-inch squares. Put a small amount of filling in center and pinch together opposite corners. Bake on ungreased sheet in 400-degree oven about 15 minutes. Nut filling: Heat $\frac{1}{2}$ cup milk. Add 1 pound ground walnuts, stirring until milk is absorbed. Remove from heat and add $\frac{1}{2}$ cup sugar or $\frac{1}{2}$ cup honey. Add 1 teaspoon vanilla. Cool before using. — Mrs. Theodore Oleksa, Akron.

KUGELHUPF

$\frac{1}{2}$ cup milk	2 eggs, beaten
$\frac{1}{2}$ cup sugar	2 cups unsifted all-purpose flour
$\frac{1}{2}$ teaspoon salt	2 tablespoons fine bread crumbs
$\frac{1}{4}$ cup margarine	14-16 whole blanched almonds
$\frac{1}{4}$ cup warm or lukewarm water	$\frac{1}{2}$ cup seedless raisins
1 package active dry yeast, or 1 cake compressed yeast	$\frac{1}{2}$ teaspoon grated lemon rind

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Dissolve dry yeast in warm water (compressed in lukewarm) in a large warm bowl. (Rinse bowl with hot water and dry thoroughly.) Stir until dissolved. Stir in lukewarm milk mixture. Add beaten eggs and flour. Beat vigorously about 5 minutes. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1½ hours. Sprinkle fine bread crumbs over sides and bottom of well greased 1½ quart casserole or fancy mold. Arrange almonds on bottom. Stir batter down. Beat thoroughly. Stir in raisins and grated lemon rind. Pour carefully into casserole or mold. Let rise in warm place until doubled, about 1 hour. Bake at 350 degrees about 50 minutes. — Mrs. John Motz.

LATTICE TOP FRUIT PASTRY

4 cups sifted all-purpose flour	$\frac{1}{2}$ lb. margarine (or part butter)
$\frac{1}{4}$ teaspoon salt	2 whole eggs, plus 1 egg yolk
1 teaspoon baking powder	1 cup buttermilk
1 teaspoon baking soda	2 cans prepared pie filling
1 cup sugar	

Sift together dry ingredients. Cut in shortening as for pie crust. Add eggs and buttermilk. Mix well. Shape into a ball. Chill 1 hour or longer for easier handling. Divide in two parts, one larger than the other. Pat larger piece to fit bottom and sides of ungreased 12x-18½-inch pan. Spread with any prepared pie filling. Roll strips between floured palms of hands from other piece of dough and place crisscross over filling. If dough is sticky, add a little more flour. Bake at 350 degrees 25 minutes, or until done. — Mrs. Nicholas Sabo.

LEMON PUDDING CHEESE CAKE

1 package (8-ounce) cream cheese	1 package lemon instant pudding
2 cups milk	Graham cracker crust

Soften cream cheese. Blend with $\frac{1}{2}$ cup milk. Add remaining 1½ cups milk and the pudding mix. Beat slowly with egg beater just until well mixed, about 1 minute. Do not overbeat. Pour at once into 8-inch pie pan lined with graham cracker crust. Sprinkle additional graham cracker crumbs lightly over top. Chill about 1 hour. Graham Cracker Crust: Combine 1¼ cups graham cracker crumbs with 1/3 cup melted butter and press onto bottom and sides of pie pan. — Mrs. Henry Rucinski, Parma.

LAMB CAKE

2 cups sifted all-purpose flour	½ cup vegetable shortening
2½ teaspoons double-action baking powder	1 teaspoon vanilla
¾ teaspoon salt	¾ cup milk
1 cup sugar	3 egg whites, stiffly beaten

Sift dry ingredients together. Cream shortening. Mix in dry ingredients. Add vanilla to milk and stir into mixture. Beat with electric beater 2 minutes. Fold in beaten egg whites gently, but thoroughly. Grease lamb mold heavily, especially face, then flour. Turn batter into top part. Insert a toothpick in nose and place two others across each ear. Put bottom half of mold in place, making sure edges lock. Place on cookie sheet face side down and bake at 375 degrees 50-60 minutes. Cool slightly before pulling mold halves apart carefully and removing cake. Cake must be removed from mold while warm. Frost with Seven Minute Icing, sprinkle with flaked coconut and cut jelly beans in half for eyes and nose and a strip for the mouth. Decorate with jelly beans around neck. — Mrs. Clifford Godwin, Jr., Cleveland Heights.

LEMON-ALMOND CAKE

1 box yellow cake mix	½ cup vegetable oil
1 package lemon-flavored gelatin	¾ cup water
2 teaspoons almond extract	¼ cup butter, melted and cooled
4 eggs	

In large mixing bowl of electric mixer, combine cake mix, dry lemon gelatin and remaining ingredients in order given. Beat 10 minutes at medium speed. Pour into greased and floured loose-bottom 10-inch tube pan. Bake in 325-degree oven 50-60 minutes. Let stand 10 minutes. Lift out carefully and cool. Spread with white fluffy icing: Combine 1 unbeaten egg white, ¼ teaspoon cream of tartar, ¾ cup sugar and 1 teaspoon vanilla in small deep bowl. Add ¼ cup boiling water and beat to stiff peaks. Sprinkle cake with flaked coconut, if desired. — Mrs. Francis V. May, Lakewood.

LINZER

½ pound butter	½ pound shelled and chopped nuts
½ pound sugar	3 tablespoons sour cream
4 egg yolks	1 teaspoon vanilla or grated lemon rind
Pinch of salt	Raspberry or other jam
½ pound all-purpose flour (2 cups)	

Cream butter and sugar. Add remaining ingredients. Mix well. Cut dough in two parts, leaving enough for lattice strips. Spread dough in two 14-inch shallow pans (use floured hands or roll out) and cover with preferred jam. Roll out leftover dough, cut long strips and place crisscrossed over jam. Bake at 350 degrees 45 minutes. Sprinkle with confectioners' sugar when cool. — Mrs. Daniel Cakra, Cleveland Heights.

LIGHT CHOCOLATE CAKE

2¼ cups sifted all-purpose flour
3 tablespoons cocoa
1 teaspoon salt
½ cup vegetable shortening
2 cups sugar
3 eggs

½ cup milk
1 teaspoon soda
1 teaspoon vanilla
1 cup boiling water
Icing

Sift together flour, cocoa and salt. Cream shortening and gradually add sugar. Add eggs, one at a time and beat after each addition. Dissolve soda in milk and add vanilla. Add dry ingredients alternately with liquid to creamed mixture. Mix well. Stir in boiling water. Mix well. Pour into two greased and floured 8-inch cake pans or a 13-inch oblong pan and bake at 350 degrees 30-35 minutes, or until done. Icing: Cream together 1 cup vegetable shortening, 1 unbeaten egg white, 4 cups confectioners' sugar, 1 teaspoon vanilla and ½ cup milk. Mix until it looks like marshmallow cream. Makes enough for 2-layer cake. This recipe also will make more than 3 dozen cupcakes. — Mrs. John M. Brody, Parma.

LIGHT FRUIT CAKE

½ cup all-purpose flour
1 pound yellow raisins
1 pound each glacéed red and green cherries, left whole
½ pound each glacéed red and green pineapple, cut up
2 cups pecans
¼ cup butter

4 eggs
1 teaspoon rum flavoring
2½ cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1½ cups sugar
¼ cup orange juice
1½ cups flaked coconut

Dredge fruits and pecans with ½ cup flour. Cream butter, add eggs, one at a time, and beat until light and fluffy. Add rum flavoring. Sift together dry ingredients and add to creamed mixture alternately with orange juice. Fold in fruits, nuts and coconut. Turn into loaf pans greased and lined with waxed paper. Let paper extend about an inch above the pans to remove cakes more easily. Bake at 250 degrees F. for 2½ to 3 hours, or until cakes test done. Remove from pans immediately. Peel off paper. Cool on racks, wrap in foil, and store in airtight containers in cold place. — Mrs. Edward C. Stark.

LOW CALORIE CHEESE CAKE

1 envelope unflavored gelatin
½ cup sugar
Pinch of salt
2 eggs, separated
¾ cup skim milk
1 teaspoon grated lemon rind

1½ teaspoons lemon juice
½ teaspoon vanilla
1 carton (16 oz.) dry cottage cheese
¼ teaspoon grated nutmeg

Mix gelatin, sugar and salt thoroughly in top of double boiler. Add egg yolks and milk. Blend with hand beater or wire whisk.

Cook over boiling water, stirring constantly, until gelatin is dissolved, about 8 minutes. Remove from heat. Stir in lemon rind. Set aside to cool. Put cottage cheese into colander over a large bowl. Add lemon juice and vanilla. With large spoon, force cheese through colander. Beat egg whites until stiff. Blend gelatin mixture and cottage cheese. Fold in egg whites. Turn into ungreased 9-inch pyrex pie plate and sprinkle lightly with nutmeg. Refrigerate at least 2 hours. Recipe may be doubled and mixture turned into 9x5-inch loaf pan or pyrex baking dish. — Mrs. Robert Bennett, Euclid.

LONDON SLICES

$\frac{1}{4}$ lb. butter	Filling:
$1\frac{3}{4}$ cups all-purpose flour	1 cup apricot preserves
Pinch of salt	1 teaspoon grated lemon rind
6 tablespoons granulated sugar	$\frac{1}{2}$ cup ground blanched almonds
3 egg yolks plus half an egg shell of cold water	
Meringue:	
3 egg whites	
2 cups sifted confectioners' sugar	

Work butter into flour as for pie crust. Add salt, sugar, egg yolks and water. Work to a smooth dough. Roll out on floured board to a rectangle and place in ungreased jelly roll pan. Bake until delicately brown in 325-degree oven. Remove pan and let cool slightly. To prepare meringue, beat egg whites to soft peaks. Add sifted confectioners' sugar gradually and continue beating until stiff and glossy. Filling: Combine apricot preserves and grated lemon rind and spread thinly over cooled pastry. Spoon meringue over preserves, and spread lightly to cover. Sprinkle with ground almonds. Bake in 325-degree oven about 30 minutes, or until meringue is pale brown. Remove and cut into bars or squares immediately. Place on cake racks to cool. — Mrs. Thomas Zivko, Euclid.

MOCK CHEESE CAKE

4 eggs, separated	4 tablespoons melted margarine
1 can condensed milk	1 tablespoon sugar
Juice of 2 lemons	
16 graham crackers, crushed	

Beat egg yolks well. Add canned milk. Beat well. Add lemon juice. Fold in stiffly beaten egg whites. Blend cracker crumbs thoroughly with butter and sugar. Turn into 9-inch square pan and press evenly and firmly over bottom and 1 inch up sides. Pour in milk mixture and bake at 375 degrees 20-25 minutes or until knife inserted in middle comes out clean. — Mrs. John M. Brody, Parma.

MAYONNAISE CAKE

1½ cups sugar
1½ cups mayonnaise or
miracle whip
1½ cups water
1½ teaspoons vanilla

3 cups sifted all-purpose flour
3 teaspoons baking soda
6 tablespoons cocoa
Pinch of salt
Quick chocolate icing

Beat together sugar, mayonnaise, water and vanilla until well blended. Sift together dry ingredients and fold into mixture. Batter will be quite thin. Pour into greased and floured 9x13-inch pan. Bake in 350-degree oven 35-40 minutes. Icing: Combine 2 cups sifted confectioners' sugar, ¼ lb. margarine, ½ teaspoon vanilla, ½ teaspoon maple extract or ¼ teaspoon cinnamon, 4 tablespoons cocoa and 3 tablespoons evaporated milk. Beat with electric beater 10 minutes. Cake may be decorated with chopped nuts or flaked coconut. — Mrs. John C. Ustach.

MILK SHAKES (Blender Method)

Builder-upper:
1 cup milk
1 scoop vanilla ice cream
1 heaping tablespoon instant
cocoa mix
1 egg
1 tablespoon kirsch or
½ tablespoon rum
4 ice cubes
Peanut Butter:
1 cup milk
1 heaping tablespoon peanut
butter

1 scoop vanilla ice cream
1 egg
5 ice cubes
Freshly grated nutmeg
Mocha:
1 cup milk
2 scoops coffee ice cream
1 tablespoon instant cocoa
mix or chocolate sirup
4 ice cubes
Grated nutmeg

Builder-upper: Put all ingredients into blender. Mix at high speed until thick.

Peanut butter and mocha: Mix in blender until thick. Sprinkle with nutmeg. — Mrs. John M. Wittenbrook, Cleveland Heights.

MYSTERY CAKE

1½ cups sifted all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup sugar
1 egg, beaten

2 cups fruit cocktail (1 lb.
1 oz. can), with juice
1 cup brown sugar, packed
½ cup chopped nuts
Whipped cream

Combine dry ingredients, egg and fruit cocktail, and mix thoroughly. Turn into well-greased 8-inch square pan. Spread with brown sugar and nuts. Bake in 325-degree oven 45 minutes. Cool in pan. Cut in squares and serve with whipped cream. — Mrs. Chester Ziemkiewicz.

MOLASSES CAKE

1 cup seedless raisins	1 cup sour milk
1 cup water	$\frac{1}{2}$ teaspoon salt
1 package butterscotch pudding	$\frac{1}{2}$ teaspoon cloves
1 cup molasses	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{2}$ cup vegetable shortening	1 teaspoon cinnamon
2 teaspoons baking soda	3 cups cake flour
	$\frac{1}{2}$ teaspoon baking powder

Boil raisins and water 10 minutes. Cool and add butterscotch pudding, molasses and shortening. Mix well. Add soda to sour milk and fold in. Add dry ingredients, sifted together and mix well. Bake in greased and floured 9x13 pan in 350-degree oven for 45-60 minutes or until cake shrinks from sides of pan. May be sprinkled with confectioners' sugar or covered with thin coat of butter cream icing: Blend together 2 cups sifted confectioners' sugar and $\frac{1}{4}$ cup vegetable shortening or soft butter. Stir in 2 tablespoons cream or canned milk and 1 teaspoon vanilla until smooth. — Mrs. Sigmund Wazyniak, Elyria.

MOCHA TORTE

5 eggs, separated	4 tablespoons strong black coffee
1 cup sugar	1 teaspoon vanilla
1 cup all-purpose flour	Custard filling
1 teaspoon baking powder	
$\frac{1}{2}$ teaspoon salt	

Beat egg yolks until thick and lemon-colored. Gradually add sugar and beat until fluffy. Sift together dry ingredients three times and add alternately with the cold coffee. Mix well. Add flavoring. Beat egg whites until stiff and fold in. Bake in two greased and floured (or greased and waxed paper-lined) 9-inch pans at 350 degrees F. for 20 minutes, or until done. Custard Filling: Beat 2 egg yolks slightly. Add $\frac{1}{4}$ cup sugar and 1 heaping tablespoon cornstarch. Mix and stir in 1 cup scalded milk. Bring mixture to a boil and cook, stirring, until thick. Add 1 teaspoon vanilla and cool before spreading between layers. Frosting: Melt 1 square unsweetened chocolate and 2 tablespoons butter over hot water. Remove from heat and sift in 2 cups confectioners' sugar and a pinch of salt. Mix. Add 2 egg yolks and 1 teaspoon vanilla. Beat and add 2 tablespoons, or more, light cream so frosting will dribble down sides of cake. — Mrs. John J. Hunt, Jr.

NEW ENGLAND BISHOP'S BREAD (Fruit Cake)

2 cups sifted all-purpose flour	½ cup chopped candied citron
1 tablespoon baking powder	⅔ cup semi-sweet chocolate
1 teaspoon salt	pieces
1 cup chopped walnuts	4 eggs, separated
1 cup chopped maraschino cherries, well-drained	1 cup sugar

Sift together flour, baking powder and salt. Combine walnuts, fruits and chocolate. Coat with ½ cup of flour mixture. Beat egg yolks until light, then gradually beat in sugar. Stir in fruit mixture and blend well. Beat egg whites until stiff and fold into egg yolk mixture. Gently mix in remaining 1½ cups flour mixture. Turn into well-greased loaf pan lined on the bottom with brown paper. Bake in preheated 325-degree oven about 1 hour and 20 minutes. Note: If self-rising flour is used, omit baking powder and salt. — Mrs. Theodore Oleksa, Akron.

NUT HORNS

1 lb. sweet butter	7 egg whites
4 cups all-purpose flour	1 lb. sifted confectioners' sugar
½ teaspoon salt	
6 egg yolks	2½ cups ground walnuts
6 tablespoons sour cream	Confectioners' sugar

Cut butter into flour and salt as for pie crust. Beat egg yolks with sour cream and add. Mix to a smooth dough and knead until blistered. Shape into a long roll, then take off small pieces and form balls not quite as big as a walnut. There should be about 95 balls. Place in large glass bowl in layers, with waxed paper in between, sprinkle with a little flour, cover with waxed paper and refrigerate overnight.

To make filling, beat egg whites until softly peaked, then gradually beat in sifted confectioners' sugar and continue beating until stiff. Fold in ground nuts. Work with about 10 balls at a time and keep the rest refrigerated. Roll each ball very thin, spread thinly with nut mixture and roll up like horns. Bake on lightly greased cookie sheet in 400-degree oven for about 15-17 minutes. Do not overbake or they will get too dark. Remove with spatula and cool on cake rack. Dust with confectioners' sugar. Note: There is no sugar in this pastry other than the confectioners' sugar in the filling. — Mrs. Thomas Zivko, Euclid.

NUT CAKE

3 cups all-purpose flour
1/2 pound sweet butter
2 egg yolks
4 to 6 tablespoons light cream
6 egg yolks

2 cups sugar
Grated rind and juice of 1 lemon
8 egg whites, stiffly beaten
3 cups ground walnuts
(1 1/2 lbs. unshelled)

Sift flour into bowl and cut in butter as for pie crust. Add 2 egg yolks and enough cream to make a dough easy to roll out. Take a little more than half the dough and roll out on floured board to line bottom and sides of 12x9x2-inch pan. Spread with nut filling. To prepare, beat 6 egg yolks and sugar until light and fluffy. Add lemon rind, juice and walnuts. Fold in stiffly beaten egg whites. Roll out remaining piece of dough and place over filling. Seal edges and prick top of dough with fork. Bake at 350 degrees 35-45 minutes. Cool, cut in squares and sprinkle with confectioners' sugar. — Mrs. Gene Boardman, South Amherst.

OLD TIME DEVIL'S FOOD CAKE

4 squares unsweetened chocolate
1 cup sugar
1/2 cup buttermilk or sour milk
2 1/2 cups sifted cake flour
1 1/2 teaspoons baking powder
3/4 teaspoon soda
1/2 teaspoon salt

1/2 cup butter or other shortening
3/4 cup sugar
3 eggs, well beaten
1 cup buttermilk or sour milk
1 teaspoon vanilla
Chocolate fluff frosting

Melt chocolate over boiling water. Add 1 cup sugar and 1/2 cup buttermilk and stir over boiling water until sugar is dissolved. Cool. Sift together dry ingredients three times. Cream butter thoroughly, add 3/4 cup sugar gradually and cream together until light and fluffy. Add eggs and beat well. Add one-fourth of the flour mixture. Mix thoroughly. Blend in chocolate mixture. Add remaining flour mixture alternately with 1 cup buttermilk, a small amount at a time, beating well after each addition. Add vanilla. Bake in 3 greased 9-inch pans in 350-degree oven 20 minutes, or until done.

Frosting: Cream 4 tablespoons butter. Add 3/4 cup sifted confectioners' sugar and blend. Add 1 teaspoon vanilla, 3 squares unsweetened chocolate, melted, and 1/4 teaspoon salt. Mix well. Beat 2 egg whites until stiff, but not dry, gradually adding 3/4 cup sifted confectioners' sugar. Fold into chocolate mixture only until blended. Spread small amount between layers and cover top and sides of cake. — Mrs. Stanley Wysocki, Brecksville.

NO-BAKE FRUIT CAKE

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|--|--|
| 1½ cups evaporated milk | 2 teaspoons allspice |
| 6 cups marshmallows,
quartered if large | 2 cups seedless raisins |
| 1 cup orange juice | 2 cups chopped dates |
| 12 cups graham cracker crumbs | 4 cups ready-to-use
candied fruit and peels |
| 1 teaspoon ground cloves | 2 cups walnuts |
| 2 teaspoons cinnamon | |

Combine evaporated milk, marshmallows and orange juice. Let stand 30 minutes. Combine remaining ingredients. Stir in marshmallow mixture. Press into greased and wax paper-lined pans. Store, covered lightly, at least 2 days in refrigerator. Note: Any type pan may be used, but cake should be about 2 inches thick. — Mr. and Mrs. Arthur Gedeon, Parma.

NUT ROLL-UPS

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| ½ cup warm water | ½ cup vegetable shortening |
| 2 packages active dry yeast | 7 cups sifted all-purpose flour |
| 1½ cups milk, scalded and
cooled to lukewarm | Filling: |
| ½ cup sugar | ½ lb. margarine |
| 2 teaspoons salt | 1 box confectioners' sugar |
| 2 eggs | 2 cups nuts, ground finely |

Dissolve yeast in warm water in mixing bowl. Stir in milk, sugar, salt, eggs and shortening. Mix into flour, keeping dough as soft as possible, although, if necessary, ½ cup flour may be added. Turn out onto floured board. Knead until smooth and elastic. Put in greased bowl. Cover and let rise until doubled, about 1½ hours. Divide dough in 4 parts for easier handling. Roll on lightly floured board to rectangle ¼ inch thick. Spread filling over half of dough; cover with other part and seal edges. Cut in inch-wide strips. Twist into circle and seal ends together. Or roll dough into circular shape. Cut into pie-shaped pieces. Spread with filling and roll up, beginning at wide end. Curve into crescents. Let rise on greased baking sheet until doubled. Bake in 375-degree oven about 15 minutes, or until done. Filling: Mix together margarine, confectioners' sugar and ground nuts. — Mrs. Albert Damicone, Akron.

OLD FASHIONED DEVIL'S FOOD CAKE

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|---|--|
| ¼ cup juice from sweet or
candied dill pickles (or ¼
cup cider vinegar) | ½ cup cocoa |
| ¾ cup top milk or light cream | 1½ teaspoons soda |
| 2 cups sugar | 1 cup boiling water |
| 2 eggs | 1 tablespoon vanilla |
| 1 cup margarine or vegetable
shortening | ½ teaspoon salt (omit if
using margarine) |
| | 2 cups cake flour |

Add pickle juice or vinegar to milk. Let stand in warm place. (One cup sour milk may be substituted.) Beat sugar and eggs until

light. Melt shortening and add. Combine cocoa and soda and add boiling water. Mix and add to sugar and eggs. Stir in milk. Add vanilla and salt. Add flour all at once, beating in quickly. Do not overbeat. Pour into two greased and floured 9-inch pans. Mixture will be very thin. Put into COLD oven, light and set at 300 degrees. Bake 1 hour. Cool in pans. Turn out and frost with fudge frosting or any creamy chocolate frosting. For a flavor treat, add rum extract to regular recipe for fudge frosting. — Mrs. Robert LaLonde, Avon.

PANKUSKI (Doughnuts)

1 cake yeast	$\frac{1}{8}$ teaspoon cloves
1 tablespoon sugar	$\frac{1}{8}$ teaspoon cinnamon
1 cup lukewarm milk	$\frac{1}{4}$ lb. margarine
5 cups all-purpose flour	1 cup milk
$\frac{1}{2}$ cup sugar	3 eggs, beaten
1 teaspoon salt	Granulated sugar

Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Sift together dry ingredients. Cut in margarine and mix as for pie dough. Add 1 cup milk, beaten eggs and yeast mixture. Knead 15-20 minutes. Let rise about 1 hour. Roll out on floured board to $\frac{1}{2}$ -inch thickness and let rise 30 minutes longer. Cut with doughnut cutter, and fry in deep hot fat until golden brown. Drain on absorbent paper and sprinkle with granulated sugar. — Mrs. Joseph Lorincz.

PACZKI (Polish Doughnuts)

1 cake yeast	$\frac{1}{2}$ teaspoon vanilla
2 cups milk, scalded and cooled to lukewarm	Grated rind of $\frac{1}{2}$ orange or lemon
2 cups sifted all-purpose flour	1 teaspoon salt
4 egg yolks and 1 whole egg	$\frac{1}{4}$ lb. butter, melted
$\frac{1}{2}$ cup sugar	5 cups sifted all-purpose flour

Dissolve yeast in lukewarm milk in large bowl. Add 2 cups flour. Let rise in warm place 30 minutes. Beat together eggs, sugar, vanilla, grated rind and salt until light. Add to sponge together with melted butter. Mix in 5 cups flour. Beat with wooden spoon or hand until dough is elastic and leaves sides of bowl. Cover and let rise 1 hour, or until doubled. When light, turn out on floured board. Pat with floured hands to $\frac{1}{2}$ -inch thickness. Cut with doughnut cutter and let rise again until light. Fry in deep hot fat and drain on absorbent paper. Dust with confectioners' or granulated sugar. (This dough makes good kuchen. Add $\frac{1}{2}$ lb. yellow raisins to ingredients, let rise, place in greased loaf pan, let rise again and bake in moderate oven about 45 minutes.) — Mrs. John C. Ustach.

PINEAPPLE-COCONUT ROLLS

2 cups all-purpose flour	1 cup pineapple preserves
$\frac{1}{2}$ teaspoon salt	1 cup sugar
$\frac{1}{4}$ pound margarine	1 cup flaked coconut
2 eggs, beaten	1 cup finely chopped walnuts
3 tablespoons soft butter	

Sift together flour and salt. Cut in margarine as for pie dough. Add beaten eggs. Mix well and divide dough into 3 pieces. Roll each on floured board to rectangle $\frac{1}{4}$ inch thick. Spread each with 1 tablespoon soft butter, then with $\frac{1}{3}$ of pineapple preserves, sugar, coconut and nuts, in that order. Roll up from the long side as for jelly rolls. Bake on ungreased cookie sheets at 375 degrees F. 20-30 minutes, or until browned. Remove from pan immediately with pancake turner. Cut in 2-inch slices and serve sprinkled with confectioners' sugar. — Mrs. Lillian Duda Gladysz, Parma.

PINEAPPLE ICEBOX PUDDING

$\frac{1}{2}$ cup butter	1 scant cup chopped pecans or walnuts
$\frac{1}{2}$ cup sugar	30 ($\frac{1}{2}$ lb.) vanilla wafers, crushed
3 egg yolks, slightly beaten	Whipped cream
1 cup shredded pineapple and liquid	

Cream together butter and sugar. Add beaten egg yolks. Beat mixture until creamy. Add pineapple, juice, nuts and crushed wafers. Pour into lightly buttered pyrex loaf pan and chill thoroughly (at least 3 hours). Serve with whipped cream. — Mrs. John J. Hunt, Jr.

PINEAPPLE SLICES

2 cups all-purpose flour	Filling:
2 teaspoons baking powder	$1\frac{1}{2}$ cups pineapple preserves
$\frac{1}{4}$ teaspoon salt	1 cup flaked coconut
$\frac{1}{4}$ pound butter	1 cup chopped nuts
2 large eggs	Confectioners' sugar
Milk	
6 tablespoons butter, melted	

Sift together dry ingredients. Cut in butter until mixture resembles cornmeal. Break eggs into measuring cup and fill with enough milk to make $\frac{3}{4}$ cup. Beat slightly to blend. Add to dry ingredients. Mix well. Divide dough in half. Turn out onto floured pastry cloth and roll each to oblong approximately 8x28 inches. Brush with melted butter. Spread each with half the amount of preserves, coconuts and nuts. Roll up like jelly roll, pinching along edges loosely to seal. Cut in 1-inch slices, flatten slightly with thumb, and arrange in buttered pan $\frac{1}{2}$ -inch apart. Bake at 350 degrees F. 25 minutes. Filling may ooze out slightly, but this does not matter. Serve sprinkled with confectioners' sugar. — Mrs. Stanley Matt, Garfield Heights.

PINEAPPLE MERINGUE TORTE

Filling:		$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup margarine		3 egg yolks
$\frac{1}{2}$ cup brown sugar, packed		1 teaspoon vanilla
2 $\frac{1}{4}$ cups (No. 2 can) crushed pineapple		$\frac{1}{2}$ cup milk
3 tablespoons cornstarch	Meringue:	3 egg whites
$\frac{1}{4}$ cup cold water		$\frac{1}{4}$ teaspoon cream of tartar
2 tablespoons lemon juice		$\frac{1}{8}$ teaspoon salt
Cake:		$\frac{3}{4}$ cup sugar
1 cup all-purpose flour		1 teaspoon vanilla
1 $\frac{1}{2}$ teaspoons baking powder		$\frac{1}{4}$ cup flaked coconut
$\frac{1}{2}$ teaspoon salt		2 tablespoons flaked coconut
$\frac{1}{2}$ cup butter		

Melt margarine and brown sugar in pan. Add crushed pineapple. Bring to a boil, stirring occasionally. Combine cornstarch and cold water. Add to pineapple mixture and cook until thick. Stir in lemon juice. Cool. Sift together flour, baking powder and salt. Cream butter, add sugar, blend in egg yolks and vanilla and beat well. Add dry ingredients alternately with milk. Turn into 13x9-inch well-greased and floured pan. Spread filling over batter. Cover with meringue and sprinkle with 2 tablespoons coconut. Bake in 300-degree oven 50-60 minutes. Meringue: Beat egg whites, cream of tartar and salt. Gradually add sugar and vanilla and beat until stiff. Fold in $\frac{1}{4}$ cup coconut. — Mrs. Robert Rafferty, Cuyahoga Falls.

PINEAPPLE MINT SUPREME

1 cup all-purpose flour	1 cup sugar
$\frac{1}{2}$ cup walnuts, chopped	$\frac{3}{8}$ cup evaporated milk
$\frac{1}{4}$ cup brown sugar, firmly packed	$\frac{1}{4}$ teaspoon peppermint extract
$\frac{1}{2}$ cup butter	Chocolate-Mint Glaze:
Pineapple-Mint Filling:	$\frac{1}{2}$ cup semi-sweet chocolate pieces
1 can (1 lb. 4 oz.) crushed pineapple	$\frac{1}{4}$ cup evaporated milk
1 package (3 oz.) lime gelatin	1 tablespoon butter
1 cup (8 oz.) cream cheese	$\frac{1}{4}$ teaspoon peppermint extract

Combine flour, nuts and brown sugar in bowl. Cut in butter until fine. Press onto bottom of greased 12x8x2-inch baking pan. Bake in 400-degree oven 12-15 minutes. Cool. Drain crushed pineapple into saucepan. Bring juice just to boiling point. Dissolve lime gelatin in hot juice. Cool. Cream the cream cheese with sugar. Blend in gelatin mixture. Stir in pineapple. Chill until thick but not set. Chill $\frac{2}{3}$ cup evaporated milk and $\frac{1}{4}$ teaspoon peppermint extract in small bowl until ice crystals form. Beat until thick. Fold into pineapple cheese mixture. Spoon over baked crust. Refrigerate while preparing glaze. Spoon glaze over filling, spreading carefully. Chill at least 4 hours. Glaze: Melt, stirring occasionally, over low heat chocolate pieces in $\frac{1}{3}$ cup evaporated milk. Add butter and $\frac{1}{4}$ teaspoon peppermint extract. Serves 12. — Mrs. Robert Rafferty, Cuyahoga Falls.

PINEAPPLE UPSIDE DOWN CAKE

$\frac{1}{2}$ cup butter	1 teaspoon vanilla
$\frac{1}{2}$ cup brown sugar, packed	1 cup sifted all-purpose flour
Canned pineapple slices	$\frac{1}{2}$ teaspoon baking powder
2 eggs	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup sugar	Plain or whipped cream
6 tablespoons pineapple juice	

Melt butter in heavy 10-inch skillet or round baking dish. Sprinkle brown sugar over butter. Drain pineapple slices, reserving liquid, and arrange in attractive pattern on sugar and butter coating. Beat eggs thoroughly, about 5 minutes, and gradually beat in sugar until thick. Beat in, all at once, pineapple juice and vanilla. Sift together dry ingredients and beat in at once. Pour batter over prepared fruit and bake in 350-degree oven 30-35 minutes, or until a toothpick comes out clean. Immediately turn upside down on serving plate. Do not remove pan for a few minutes so sugar mixture can run down over the cake. Serve warm with either plain or whipped cream. — Mrs. Dominic Carosella, Akron.

POUND CAKE

1 lb. butter or margarine	6 eggs
1 lb. confectioners' sugar (save the box)	1 boxful cake flour
	2 teaspoons vanilla

Cream butter or margarine well. Mix in confectioners' sugar. Add eggs, one at a time, mixing well after each addition. Fill sugar box with cake flour, then sift. Add to batter. Mix well. Add vanilla. Bake in 10-inch ungreased tube pan in 325-degree oven $1\frac{1}{2}$ hours. Invert and cool. Sprinkle with confectioners' sugar or spread with icing. — Mrs. Chester Ziemkiewicz.

PUFF PASTE

1 cup butter	10 tablespoons ice water
$1\frac{1}{2}$ cups all-purpose flour	

Wash butter. Do this by holding butter under cold running water and squeezing lightly between fingers until smooth and waxy. Then pat hard to remove water. Chill until firm. Reserve 1 tablespoon and shape remainder into an oblong piece $\frac{1}{2}$ inch thick and place on floured board or cloth. Work the reserved tablespoon of butter into flour with tips of fingers of right hand, 2 knives, or pastry mixer. Moisten to a dough with ice water. Turn out on slightly floured board and knead 5 minutes. Cover with cloth and bowl and let stand 5 minutes.

Pat, lift and roll out $\frac{1}{8}$ inch thick, keeping paste longer than wide and corners square. Draw into shape with fingers, if neces-

sary. Place chilled butter in center of one side of the paste. Fold the other side over butter. Press edges firmly to enclose as much air as possible. Fold one end of paste over enclosed butter, the other end underneath. Turn paste a quarter way around, pat, lift and roll $\frac{1}{8}$ inch thick, having paste longer than wide and lifting often to prevent paste from sticking. Flour board lightly when necessary. Fold from ends toward center, making 3 layers. Repeat 4 times, each time turning paste a quarter way around before rolling. After the fourth rolling, fold from ends to center, then fold double, making 4 layers. Chill. If time allows, dough may be chilled 15 minutes between rollings. If paste is to be kept for several days, wrap in waxed paper and put in refrigerator, but not in direct contact with ice.

To bake: Spread a cookie sheet with 2 thicknesses of brown paper. Roll out puff paste to fit pan. Prick all over. Bake 5 minutes in very hot oven (500 degrees) then reduce heat 50 degrees every 5 minutes down to moderate (350) degrees. Turn cookie sheet as needed to brown evenly. This should bake in 25 minutes.

Remove from pan, cut sheet in half and cool on racks. Spread with prepared cherry filling or custard filling and lay other half on top. With sharp knife, cut into squares and sprinkle with powdered sugar. — Frank D. Parisi, Cleveland Heights.

PINEAPPLE SQUARES

2½ cups unsifted all-purpose flour	1 tablespoon sugar
½ teaspoon salt	1 cake yeast
1 cup butter or margarine (or half and half)	3 egg yolks, beaten
¾ cup lukewarm milk	1 can prepared pineapple pie filling mixed with 2 tablespoons cornstarch

Sift together flour and salt. Work in butter as for pie dough until mixture resembles fine cornmeal. Add sugar and yeast to milk. Add beaten egg yolks. Add liquid mixture to dry mixture. Mix with wooden spoon and knead with hands a few times until smooth. (Dough will be soft.) For easier handling, chill about an hour. Divide into two parts. Roll out on floured board to fit ungreased 9x14x2-inch pan. Put in one sheet of dough, bringing it up around the sides. Spread with pineapple pie filling. Top with other rolled out dough. Seal edges with tines of fork. Let rise about 1 hour. Bake in moderate oven (350 to 375 degrees) about 40 minutes, or until done. While warm, drizzle with thin confectioners' sugar icing flavored with vanilla. Cut in squares when cool. — Mrs. John Szegedi.

POPPY SEED AND NUT ROLLS With Mashed Potato

1 cake yeast
½ cup lukewarm water
¼ cup sugar
¼ cup margarine
½ teaspoon salt
1 cup milk, scalded

2 eggs, well beaten
Grated rind of 1 lemon
1 medium potato, boiled and
mashed
6 cups sifted all-purpose flour
Melted butter

Poppy seed or nut filling

Dissolve yeast in lukewarm water. Put sugar, margarine and salt into a large bowl. Add scalded milk and stir until cool. Add eggs, yeast, lemon rind, cooked mashed potato and flour. Mix. Turn out on board and knead until smooth and elastic. Place in greased bowl, cover and refrigerate overnight. Divide into 3 parts. Roll out on floured board to a rectangle, brush with melted butter, spread with prepared poppy seed filling or nut filling and roll up like jelly roll. Place in greased pans, let rise until doubled, prick top with fork, and bake at 350 degrees 30 minutes, or until done.

This dough makes good small pastries also. Roll out, cut in squares, fill with favorite filling (preserves, lekvar or nuts) and bring together 2 opposite corners. Brush with mixture of beaten egg, 1 teaspoon sugar and 2 teaspoons sour cream. Let rise, then bake at 350 degrees 15-20 minutes, or until done. Filling for nut rolls: beat 6 egg whites until stiff. Fold in 2 cups sugar, 4 cups ground nuts and 1 teaspoon vanilla. — Mrs. Ernest Lazin, North Olmsted.

RUM CHIFFON TARTS

6 to 8 baked 3-inch tart shells
1 tablespoon unflavored
gelatin
¼ cup cold water
1 cup milk
¼ teaspoon nutmeg
3 eggs, separated

½ cup sugar
1 teaspoon vanilla
4 tablespoons light rum
Whipped cream
Grated unsweetened
chocolate

Make your favorite pie crust, using 2 cups of flour, and cut dough into rounds 1 inch larger than tart or muffin pans. Prick with fork to prevent puffing. Fit snugly over outside of pans and trim to fit. Flute edges or pinch dough into about 7 pleats. Bake upside down in 450-degree oven 8-10 minutes.

Soak gelatin in cold water. Heat milk in double boiler with nutmeg. Beat egg yolks. Add sugar gradually and continue beating until thick and lemon-colored. Pour hot milk over mixture, return to double boiler and cook, stirring, until it is the consistency of thick cream. Remove from fire. Stir in gelatin and vanilla. Cool until practically set. Add rum (more, if desired). Beat egg whites until stiff and fold in. Fill shells. Top with whipped cream and sprinkle with grated chocolate. — Mrs. William J. Duhigg, Lakewood.

RASPBERRY TURNOVERS

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| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup warm water |
| 1 pound margarine | 6 cups all-purpose flour |
| 1 teaspoon salt | Raspberry or other preserves |
| 3 eggs | |
| 1 package active dry yeast | |

Cream together sugar and margarine. Add salt and eggs. Dissolve yeast in warm water and let stand 5 minutes. Add to egg mixture with 3 cups flour. Mix. Turn out onto board. Knead in the remaining 3 cups flour, a little at a time. Roll thin and cut into 4-inch squares. Place a teaspoonful of preserves on each, fold over in a triangle and crimp edges with a fork. Bake on ungreased pans at 350 degrees F. about 20 minutes. Yield: 60-70 turnovers. Note: Do not let dough rise. It will keep well in the refrigerator for as long as two weeks. Peach, apricot or pineapple preserves may be used; also prepared poppy seed filling. Children like these in lunch boxes. — Mrs. Jean J. Revelt, Cleveland Heights.

ROHLICKY

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| 4 cups sifted all-purpose flour | Nut Filling: |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup milk |
| 2 eggs, separated | 2 cups ground nuts
(1 pound unshelled) |
| 1 pound leaf lard, ground fine | $\frac{1}{2}$ cup sugar |
| $1\frac{1}{4}$ cups cold water | Grated rind of 1 lemon |
| Juice of 1 lemon | |

Sift together flour and salt. Cut in lard as for pie dough. Mix in egg yolks, water and lemon juice. Beat dough with wooden spoon (or with hand) 15-20 minutes, or until it pulls away from sides of bowl. Chill overnight. Roll out on floured board, cut in 3-inch squares and place a small amount of nut, lekvar or other prepared filling in center. Bring opposite corners together, or roll up and shape into crescents. Bake on ungreased cookie sheets at 350 degrees F. for 20-25 minutes. Nut filling: Beat 2 egg whites until stiff. Combine milk, nuts, sugar and grated lemon rind. Fold in egg whites. Note: This dough can be prepared with unsalted margarine, but lard is better. — Mrs. William Bohac, Lorain.

SHERBETS

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| $\frac{1}{2}$ cup fruit juice (frozen or canned orange, lemon or pineapple) | $\frac{3}{4}$ cup sugar |
| | 2 cups milk |

Mix fruit juice and sugar until sugar is dissolved. Add gradually to the milk, place in freezer container and turn until mixture is frozen. Remove from freezer and store in deep freezer until ready to serve. — Notre Dame College Home Economics Department.

ROMANIAN NUT ROLLS

$\frac{1}{2}$ lb. butter	1 cup ground nuts
$\frac{1}{4}$ cups unsifted all-purpose flour	1 teaspoon cinnamon
$\frac{1}{2}$ teaspoon salt	1 cup sugar
6 eggs, separated	$\frac{1}{2}$ cup grated sweet German chocolate
$\frac{1}{2}$ cup milk	Confectioners' sugar

Cut butter into flour and salt as for pie crust. Add egg yolks and milk. Mix well. Ball up in waxed paper. Chill overnight. Divide dough into 3 pieces. Beat egg whites until stiff and mix in nuts, cinnamon, sugar and chocolate. Roll each piece of dough to an oblong about $\frac{1}{8}$ -inch thick. Work quickly. Spread with egg white mixture, roll up like jelly roll and bake on greased sheet in 350-degree oven 30 minutes or until done. Cut into 1-inch pieces and immediately roll in confectioners' sugar. Note: Work with one piece of dough at a time, keeping the others in the refrigerator. — Frank D. Parisi, Cleveland Heights.

RUSSIAN TEA CAKE

$2\frac{1}{2}$ cups sifted cake flour	$\frac{1}{4}$ cup milk
3 teaspoons baking powder	$\frac{1}{2}$ cup strong cold tea
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup orange marmalade or preserves
$\frac{2}{3}$ cup margarine	Maraschino cherries
$1\frac{1}{4}$ cups sugar	Lemon slices, paper thin
$1\frac{1}{2}$ teaspoon grated lemon peel	Sugar
2 eggs	

Sift flour, baking powder and salt together. Cream margarine with sugar and lemon peel. Add eggs one at a time, beating well after each addition. Combine milk and tea and add to creamed mixture alternately with flour, beginning and ending with flour. Stir smooth after each addition. Pour into two 8-inch layer cake pans greased and lined with waxed paper. Bake at 375 degrees 30-35 minutes. Cool. Spread top of each layer with marmalade or preserves (apricot and pineapple are good). Put layers together and decorate top with halves of cherries and lemon slices dipped in sugar. — Mrs. John Motz.

SAND BAKKELS

(Swedish Tarts)

1 cup shortening (half butter)	1 teaspoon vanilla or almond extract
1 cup granulated sugar	$2\frac{1}{2}$ cups all-purpose flour
1 egg, unbeaten	Lemon tart filling

Cream shortening; add sugar and cream together. Stir in egg and extract. Add flour. Mix well. Pinch off small balls of dough; place in center of ungreased tart tins or small souffle cups and press dough evenly on the inside with thumb, spreading as thin as pos-

sible. Place tins on cookie sheet and bake at 375 degrees 10-15 minutes or until golden brown. Invert tins and tap gently to remove. **Lemon Tart Filling:** Mix 2 eggs, $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup lemon juice in heavy saucepan. Cook until mixture boils, stirring to prevent lumping. Cool. Beat 1 large package (8 oz.) cream cheese, preferably with electric beater, and add lemon custard mixture. Add $\frac{1}{2}$ teaspoon grated lemon rind. Cool until thickened. Fill tarts. Good also with chocolate mint pudding or cherry and blueberry pie fillings. If you have no tart tins, shape dough on bottom of small muffin tins. — Mrs. A. J. P. Martini, Brecksville.

SEVEN-LAYER CAKE

$\frac{1}{2}$ cup plus 2 tablespoons cake flour	1 teaspoon vanilla
6 tablespoons sugar	2 egg whites
1 teaspoon baking powder	$\frac{1}{8}$ teaspoon cream of tartar
$\frac{1}{4}$ teaspoon salt	1 pint pistachio ice cream
2 tablespoons salad oil	1 pint coffee ice cream
2 egg yolks	1 pint strawberry ice cream
3 tablespoons water	$\frac{1}{2}$ cup heavy cream, whipped
	Chopped pistachio nuts

Sift flour, sugar, baking powder and salt into mixing bowl. Make a well in center and add oil, egg yolks, water and vanilla. Beat until smooth. Beat egg whites with cream of tartar until very stiff; do not underbeat. Fold in egg yolk mixture until blended. Grease one 8-inch square pan, line with waxed paper and grease again. Add batter and bake in 350-degree oven 25 minutes. Turn upside down on rack, peel off paper and cool. Cut cake down the middle and split each half to make 4 layers. Slice pistachio ice cream in thirds; place on cake layer and top with second layer. Repeat with coffee and strawberry ice creams. Spread with whipped cream and sprinkle with chopped pistachios. Place in freezing unit until firm. Yield: 10 servings. Note: Any preferred brick ice cream may be substituted. — Mrs. Edward Hober, Shaker Heights.

SOUR CREAM CRUELLERS

1 teaspoon baking soda	1 cup sugar
Pinch of salt	2 eggs, well beaten
$\frac{1}{2}$ pint sour cream	$3\frac{1}{2}$ cups sifted all-purpose flour
2 tablespoons butter	Confectioners' sugar

Mix baking soda and salt into sour cream. Let stand in warm place until it bubbles (about 15 minutes). Cream butter with sugar. Add beaten eggs. Add flour with sour cream mixture to butter mixture. Mix, then knead until well blended. Place in refrigerator for 4 or 5 hours, or overnight. Do not freeze. Divide dough into 3 parts. Roll each on floured board to $\frac{1}{8}$ -inch thickness. Cut strips 1 inch wide and $2\frac{1}{2}$ inches long. Make a $\frac{1}{2}$ inch slit in middle and pull one end through. Fry in deep fat until golden brown and dust with confectioners' sugar while warm. — Mrs. Theodore Oleksa, Akron.

SLOVAK NUT KOLACKY

6 cups unsifted all-purpose flour
1 teaspoon salt
1 teaspoon sugar
1 package active dry yeast
1 pound margarine
3 eggs
¼ cup milk

Filling:
1 pound shelled walnuts, ground
1 cup sugar (or to taste)
Milk
1 teaspoon vanilla
Sugar

Sift together flour, salt and sugar. Mix in yeast and cut in margarine as for pie dough. Add eggs and milk and mix well. Divide dough into 5 large balls and chill 4 to 8 hours, or overnight. Roll out each piece of dough on a board, to ⅛-inch thickness. (Flour board, if necessary.) Sprinkle sugar beneath the dough and cut in 3-inch squares. Place a small amount of nut filling on each and roll up. Bake on lightly-greased cookie sheets in 350-degree oven for 20 minutes, or until lightly browned. Serve sprinkled with confectioners' sugar. Filling: Combine nuts, sugar and enough milk to make a creamy paste. Add vanilla. Kolacky may be filled also with thick preserves or prepared apricot and prune lekvars which can be purchased. Yield: 75-100. — Mrs. Robert J. Burger, Fairview Park.

SPEK-KOOK (Many-layered Cake)

10 eggs, separated
10 tablespoons sugar
10 tablespoons all-purpose flour
Chocolate Filling:
1 bar German's sweet chocolate, melted

1¼ cups sweet butter, chilled
5 tablespoons sugar
4 eggs
1¼ teaspoons vanilla
Glaze:
5 tablespoons sugar

Beat egg yolks until thick and lemon-colored. Add sugar gradually and continue beating until fluffy. Fold in sifted flour slowly until well blended. Beat egg whites until stiff. Fold in gently but thoroughly. Turn 8-inch pans upside down and grease and flour bottoms lightly. Spread batter ¼-inch thick on each.

Bake in moderate oven (350 degrees F.) 10 minutes, or until done. Turn out and cool. Bake 8 layers. Filling: Cream butter and sugar thoroughly. Add eggs one at a time, mixing well after each addition. Add melted chocolate and beat well. Add vanilla. Spread filling on each layer and stack together. Reserve enough chocolate to spread on sides. Leave off top layer until glazed. Melt sugar in small saucepan over low heat. Stir constantly until caramelized and golden. Then pour quickly over top layer and spread with buttered spatula. Let cool a minute. Then with a thin knife, dipped in hot water or heated, divide the glazed layer into desired number of wedges. Otherwise, when glaze hardens, cutting will crush layers. Carefully place the wedges on the cake. Frost sides of cake. Chill until ready to serve. — Mrs. Louis Miller, Fairview Park.

SOUR CREAM SPICE CAKE

3 eggs, separated	½ teaspoon salt
½ cup butter (room temperature)	1 teaspoon soda
2 cups brown sugar, firmly packed	1 teaspoon cinnamon
1 teaspoon vanilla	¼ teaspoon cloves
1¼ cups sifted cake flour	¼ teaspoon allspice
	1 cup sour cream
	Fluffy beige frosting

Cream together butter and sugar until light and fluffy. Beat in vanilla and egg yolks. Sift together flour, salt, soda and spices twice. Add to creamed mixture alternately with sour cream. Beat egg whites until stiff and fold into batter. Bake in two greased and floured 9-inch pans in 350-degree oven for 30-35 minutes. Cool 10 minutes in pans before removing. Cool on cake racks, and spread with fluffy beige frosting, made as follows: Combine 1 cup brown sugar, firmly packed, 1/3 cup water and ¼ teaspoon cream of tartar. Cook in saucepan slowly without stirring to soft ball stage (242 degrees on candy thermometer). Meantime, beat 1/3 cup (about 2) egg whites until stiff. Pour hot syrup in thin stream into egg whites beating constantly. Add 1½ teaspoons vanilla and continue beating until frosting holds shape. — Mrs. William Bohac, Lorain.

SOUR CREAM TWISTS

3½ cups sifted all-purpose flour	1 cake yeast, crumbled
1 cup margarine	1 teaspoon salt
1 cup sour cream	1 teaspoon vanilla
1 whole egg	1 cup sugar
2 egg yolks	

Cut margarine into flour with pastry blender. Add sour cream, eggs, crumbled yeast, salt and vanilla. Mix to stiff dough with mixing spoon. Cover bowl and refrigerate 2 hours. Sprinkle some sugar over a towel on a board. Sprinkle some also on dough and roll out to an oblong. Fold ends toward center, ends overlapping. Sprinkle with a little more sugar and roll again to oblong. Repeat a third time. Roll about ¼ inch thick keeping cloth sprinkled with sugar to prevent sticking. Cut strips 1½ inches wide and about 4 inches long. Twist ends in opposite directions. Place on ungreased pan, pressing ends down so twists won't curl up, and bake in 375-degree oven 20-25 minutes. Note: For easier handling, cut dough in half and keep one part in refrigerator while working with the other. The 1 cup of sugar is enough to use on the cloth as well as on the dough. — Mrs. Edmund Nowak.

SOUR CREAM TWISTS

1 cake compressed yeast or 1 package granular	2 egg yolks
1 cup sour cream	½ teaspoon salt
½ cup butter or margarine	(omit if using margarine)
3½ cups all-purpose flour	1 teaspoon vanilla
1 egg	1 cup sugar

Dissolve yeast in sour cream. Let stand in warm place. Cut shortening into flour as for pie dough. Add eggs, salt and vanilla to yeast mixture. Mix and add to flour. Mix well. Let rise 2 hours. (Mixture will not rise like bread dough, but rather will soften.) Cut in two pieces. Sprinkle some sugar lightly on bread board. Roll each piece of dough to large square. Sprinkle with sugar. Fold ends toward center, ends overlapping. Repeat three times until all sugar is used. Roll about ¼ inch thick. Cut into strips 1x4 inches. Twist ends in opposite directions, stretching dough slightly. Bake on ungreased baking sheet in 375-degree oven 15-20 minutes, or until light tan. Do not overbake. Makes about 3 dozen twists. Note: the 1 cup sugar is enough to use on the board as well as the dough. — Mrs. Robert LaLonde, Avon.

SWEET CHOCOLATE CAKE

1 bar (4 oz.) German's sweet chocolate	2½ cups sifted cake flour
½ cup boiling water	1 teaspoon soda
1 cup butter or margarine	½ teaspoon salt
2 cups sugar	1 cup buttermilk
4 egg yolks	4 egg whites, stiffly beaten
1 teaspoon vanilla	Coconut-Pecan Frosting

Melt chocolate in boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each addition. Add vanilla and melted chocolate; mix until blended. Measure sifted flour, soda, and salt, and sift together. Then add flour mixture and buttermilk alternately to chocolate mixture, beating after each addition until batter is smooth. Fold in egg whites. Pour batter into three 8 or 9-inch layer pans, lined on bottoms with waxed paper. Bake in 350-degree oven for 35 to 40 minutes for 8-inch layers or 30 to 35 minutes for 9-inch layers. Cool. Cake will have a flat contour and a slightly sugary top crust which tends to crack. Frost top and between layers with coconut-pecan frosting, prepared as follows:

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, slightly beaten, ¼ pound butter or margarine and 1 teaspoon vanilla in a saucepan. Cook and stir over medium heat until thickened—about 12 minutes. Remove from heat. Add about 1 1/3 cups flaked coconut and 1 cup chopped pecans. — Mrs. Walter Podbielski.

SUNSHINE CAKE

1½ cups sugar
½ cup water
6 eggs, separated
1 teaspoon vanilla or
orange extract

1¼ cups sifted cake flour
½ teaspoon salt
½ teaspoon cream of tartar

Cook sugar and water to soft ball stage. Beat egg whites until stiff. Gradually add hot syrup and continue beating. Beat egg yolks and add flavoring. Sift dry ingredients together five times and add to egg yolk mixture. Fold in the egg whites, gently but thoroughly. Bake in ungreased 9-inch tube pan at 375 degrees 15 minutes, then at 350 degrees 40 minutes longer or until cake tests done. Invert and cool in pan before removing. Cover with whipped nut frosting. To prepare, bring ½ cup milk to a boil, then cool. Add 1 2/3 sticks of softened sweet butter, 1 cup confectioners' sugar and 1 teaspoon vanilla. Beat until fluffy. Add 2 cups ground walnuts. — Mrs. George Moldovan, Lorain.

STRAWBERRY CREAM ROLL

¾ cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt
4 eggs, separated
½ cup sugar
¼ cup sugar
1 teaspoon vanilla

3 tablespoons water
Confectioners' sugar
½ pint heavy cream
⅓ cup confectioners' sugar
½ teaspoon vanilla
1 pint strawberries

Grease a shallow 10x15-inch pan. Line with waxed paper. Grease paper. Preheat oven to 375 degrees F. Sift together flour, baking powder and salt. Beat egg whites until stiff, but not dry. Gradually beat in ½ cup sugar. Continue beating to stiff meringue. Beat egg yolks until thick and lemon-colored. Add ¼ cup sugar gradually, beating constantly. Beat in 1 teaspoon vanilla and water. Fold into egg whites, then gradually fold in dry ingredients lightly. Spread evenly in pan and bake 20 to 25 minutes. While baking, spread a towel on a flat surface and coat with confectioners' sugar. When cake is baked, quickly turn out onto towel. Remove paper. Trim off edges. Roll up like jelly roll. Cool on rack. When cold, open roll and spread with heavy cream whipped with 1/3 cup confectioners' sugar and ½ teaspoon vanilla. Arrange sliced and sweetened strawberries, drained, on top of cream, roll up and refrigerate. At serving time, coat roll with additional whipped cream or Seven Minute Frosting and garnish with strawberries. Serves 8-10. — Mrs. Sylvester C. Missal, Gates Mills.

STRAWBERRY CAKE

1 cup sugar
½ cup vegetable shortening
1 egg
2 cups sifted cake flour
½ teaspoon soda

1 teaspoon baking powder
½ teaspoon salt
1 cup mashed strawberries
and juice
1 teaspoon vanilla

Cream together sugar and shortening. Add egg and mix well. Sift together dry ingredients. Add berries and vanilla to creamed shortening. Add dry ingredients and mix well. Bake in two greased and floured 8-inch pans in 350-degree oven about 30 minutes, or until done. Cool and frost with whipped cream, or this icing: Cream 1 cup vegetable shortening and add 2 cups confectioners' sugar, 1 teaspoon vanilla, 1 egg and 2 tablespoons milk or berry juice. Tint lightly with red food coloring. — Mrs. James Becka.

STRAWBERRY ROLL

4 eggs
¾ cup sifted cake flour
¾ teaspoon double-action
baking powder
¼ teaspoon salt
¾ cup granulated sugar

1 teaspoon vanilla extract
Confectioners' sugar
1 cup heavy cream, whipped
2 cups sliced fresh
strawberries
Whole strawberries for
garnish

Let eggs stand at room temperature 1 hour. Heat oven to 400 degrees. Lightly grease jelly roll pan (15x10x1-inch) and line bottom with waxed paper cut ½-inch smaller than pan. Sift together flour, baking powder and salt. In bowl, with mixer at high speed, beat eggs until foamy. Continue beating and gradually add ¾ cup sugar. Beat until very thick and light colored. This is important so roll will be light. Fold in flour gently but thoroughly. Fold in vanilla. Spread evenly in pan and bake 13 minutes, or until light brown. Lightly dust clean dish towel with confectioners' sugar. When cake is done, loosen from sides of pan with knife; invert onto towel, lift off pan and peel off paper at once. With sharp knife, cut off crisp edges, if any. Starting at narrow end, roll cake very gently, rolling up the towel in it (this prevents cake from sticking). Cool in refrigerator. About 1¼ hours before serving, unroll cake, lay flat and spread with whipped cream and sliced strawberries. (Note: Frozen berries may be used. Drain two 10-oz. packages very well.) Roll up from narrow end and finish with open end of cake on underside. Place on serving plate and refrigerate about 1 hour. Sprinkle with confectioners' sugar and garnish with whole strawberries. Serves 6-8. — Mrs. Joseph Lorincz.

STRAWBERRY DREAM

1 package strawberry-flavored gelatin
½ cup cold milk
½ teaspoon vanilla

1 package dream whip
½ cup sliced strawberries
Few whole berries

Prepare gelatin according to package instructions. Chill to consistency of unbeaten egg white. Beat with beater until thick and fluffy. Combine milk, vanilla and dream whip in small bowl. Blend and beat until mixture forms soft peaks. Fold into whipped gelatin, add sliced berries. Pour into oblong pyrex baking dish or small dessert dishes, garnish with whole berries and chill until firm. — Mrs. James Becka.

TIPSY SQUIRE

Sponge Cake:

6 eggs, separated
1 cup sugar
¼ teaspoon grated lemon rind
1 tablespoon lemon juice
¼ teaspoon salt
½ teaspoon vanilla
1 cup sifted cake flour

Sauce:

½ cup butter

1 cup sugar
2 tablespoons water
1 egg, beaten
2 tablespoons lemon juice
½ teaspoon grated lemon rind
Dash of salt
¼ cup plain or apricot brandy
Whipped cream topping
½ cup toasted almonds

Cake: Beat egg whites until stiff and fold in ½ cup sugar. Beat egg yolks until lemon colored. Add remaining ½ cup sugar, lemon rind, juice, salt and vanilla. Beat thoroughly about 3 minutes with electric beater. Fold into egg whites lightly but thoroughly until mixture is one color. Fold in flour the same way. Bake in ungreased 8x12-inch pan in 325-degree oven 25-30 minutes, or until done. Cool in pan inverted on wire rack. Remove cake onto a towel.

Sauce: Cream butter and sugar in top of double boiler until light and fluffy. Add water and egg. Beat well. Place over boiling water and cook about 15 minutes, or until sugar is thoroughly melted and sauce is slightly thickened. Stir often to keep smooth. Add lemon juice, rind, salt and brandy. Continue cooking 5 minutes, stirring to blend.

Topping: Beat 1 cup heavy cream in ice-cold bowl until stiff, adding 2 tablespoons sugar gradually. Keep in refrigerator until ready to serve.

Cut cake in squares. Spoon brandy sauce over each piece placed on individual dessert dishes. Top with 1 or 2 tablespoons whipped cream. Sprinkle with toasted slivered almonds. (To toast nuts, spread ½ cup blanched and slivered almonds on cookie sheet. Place in 300-degree oven 5-10 minutes. Watch carefully.) — Mrs. Robert Bennett, Euclid.

THEPLES (Fried Cakes)

6 eggs
1 tablespoon sugar
 Juice of 3 oranges
4 cups all-purpose flour

Honey sirup
Cinnamon
Chopped walnuts

Beat eggs until light and fluffy. Add sugar, orange juice and enough flour so dough can be handled without sticking. Knead until smooth and soft. Cut dough into 4 parts. Roll one part paper thin on floured board. Keep remaining dough covered to avoid drying. With a pastry wheel, cut dough in strips 2x16 inches. Pick up a strip at one end with a fork, then roll the dough around the fork to form a rosette. Pinch the loose end so rosette won't come apart, then drop into hot oil and cook until both sides are lightly browned. Drain on absorbent paper. Make syrup by boiling 2 cups water and 1 cup sugar, then stir in 2 tablespoons honey to make a medium syrup. Dip the cool theples in the warm syrup. Sprinkle with cinnamon and nuts. — Mrs. George V. Marangoni, Macedonia.

VIENNA MOCHA TORTE

½ cup soft shortening
1 cup sugar
2 eggs
2 cups sifted cake flour
2½ teaspoons baking powder
¼ teaspoon salt
2 teaspoons instant coffee

1 teaspoon chicory
1 teaspoon coffee, finely ground
1 cup minus 2 tablespoons milk
1 teaspoon almond extract
1 cup ground pecans

Cream shortening with sugar, then with eggs, until very light and fluffy. Sift together flour, baking powder, salt, instant coffee, chicory and ground coffee. Add alternately, in fourths, with milk and almond extract, in thirds, to creamed mixture. Quickly fold in ground nuts. Turn into well-greased and floured 8-inch pans. Bake in 350-degree oven 25-30 minutes, or until cake tester inserted into center comes out clean. Remove and cool. Cut each layer horizontally to make four layers. Spread Whipped Mocha Cream Frosting between layers and over top and sides. Sprinkle ground coffee on top. Chill well before serving.

Whipped Mocha Cream Frosting: Cook 1 cup milk and 3½ teaspoons flour until thick. Cool thoroughly. Put paste in bowl and beat at high speed with 1 cup firmly packed confectioners' sugar, ¾ cup margarine, ½ teaspoon almond extract, 2 teaspoons instant coffee, ½ teaspoon chicory, and 1 teaspoon finely ground coffee. Beat until fluffy, like whipped cream, about 10 minutes. — Mrs. Mark McColough, Brooklyn.

YEAST DEVIL'S FOOD CAKE

1 cup shortening (part butter)	2½ cups sifted cake flour
2 cups sugar	1 teaspoon salt
3 egg yolks	1 cup milk
3 squares unsweetened chocolate, melted	1 teaspoon vanilla
½ cake yeast	1 teaspoon soda
¼ cup lukewarm water	3 tablespoons hot water
	3 egg whites, stiffly beaten

Cream shortening and sugar together well. Add egg yolks, melted chocolate and yeast dissolved in lukewarm water. Sift flour and salt twice and add alternately with milk to batter. Add vanilla. Dissolve soda in hot water and add. Beat until smooth. Fold in beaten egg whites. Bake in two deep 9-inch pans, greased and floured, or in three regular 9-inch pans, at 350 degrees for 45 minutes. Or bake in 9x13-inch pan 1 hour. Frosting: Beat 2 egg whites stiff and add in order 1 cup confectioners' sugar, 2 tablespoons flour, 2 tablespoons butter, 2 tablespoons milk, ½ cup vegetable shortening and 1 teaspoon vanilla. Beat until smooth. Sprinkle flaked coconut over frosted cake. — Mrs. Anthony Dudsak.

YELLOW CHALICE CAKE

1 cup margarine	3 cups sifted all-purpose flour
2 cups sugar	1 tablespoon baking powder
4 eggs, separated	¼ teaspoon salt
½ teaspoon vanilla	1 cup milk
½ teaspoon lemon extract	

Cream margarine and sugar. Blend in egg yolks and flavorings. Sift together dry ingredients. Add alternately with milk. Mix well. Fold in stiffly beaten egg whites. Bake in 3 well-greased, wax paper-lined 9-inch pans in 350-degree oven about 30 minutes, or until done. Remove from pans after 10 minutes. Stack together and cut down the middle. Half of the cake will become the bowl of the chalice. Next, cut a piece about two inches wide from the other half for the stem. The rest of the cake will be the base. Spread frosting between layers and on outside. The icing may be white or tinted yellow. Decorate as desired. You will need a double recipe of frosting to cover cut surfaces. Here's one: ½ pound margarine, ½ teaspoon lemon extract, 2 pounds confectioners' sugar and enough milk for spreading consistency. — Mrs. Robert Simonis, Cleveland Heights.

ROMANIAN NUT TORTE

9 eggs, separated
1 cup sugar
1 cup ground walnuts

6 tablespoons bread crumbs
 $\frac{1}{2}$ teaspoon vanilla

Beat egg yolks. Gradually add sugar and continue beating until thick and fluffy. (Do not underbeat.) Combine nuts and bread crumbs. Stir into beaten eggs. Add vanilla. Beat egg whites until stiff, but not dry, and fold gently but thoroughly into egg-nut mixture. Bake in ungreased 10-inch tube pan at 350 degrees F. for 50-55 minutes, or until done. Invert pan immediately. When cold, remove cake and frost as desired. — Mrs. Peter Motz. .

WAFFLES GERMAINE

$2\frac{1}{2}$ cups all-purpose flour
 $2\frac{1}{2}$ teaspoons baking powder
Pinch of salt
 $2\frac{1}{2}$ teaspoons sugar
 $1\frac{1}{4}$ cups milk

3 eggs, well beaten
5 teaspoons melted butter
Sour cream and
strawberry preserves

Mix dry ingredients and milk slowly. Add eggs and melted butter. Mix until smooth. Bake in preheated waffle iron and serve with sour cream and strawberry preserves. Frozen precooked waffles may be heated in 400-degree oven for 10 minutes, or they may be heated in a toaster. Yield: 4-6 waffles. — Sister M. Germaine, O.S.F.

ZWIEBACK DESSERT

1 box zwieback, ground fine
 $\frac{3}{4}$ cup melted butter
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon nutmeg
4 eggs, separated
2 cups milk

$\frac{1}{2}$ cup sugar
1 tablespoon cornstarch
1 teaspoon vanilla
 $\frac{1}{2}$ cup sugar
Whipped cream

Combine zwieback crumbs, melted butter, $\frac{1}{4}$ cup sugar and nutmeg. Divide in two parts. Pat half the mixture onto sides and bottom of 9-inch square pyrex baking dish. Combine egg yolks, beaten, milk, $\frac{1}{2}$ cup sugar, cornstarch and vanilla in top of double boiler and cook over hot water, stirring until thickened. Cool. Beat egg whites until stiff, gradually adding $\frac{1}{2}$ cup sugar. Spread custard over crumbs, then the beaten egg whites. Top with remaining crumb mixture. Bake in 375-degree oven 30 minutes. Serve with whipped cream. — Mrs. James Seliskar.

DUMPLINGS

BOHEMIAN POTATO DUMPLINGS

3 cups all-purpose flour	1 teaspoon baking powder
3 cups freshly cooked and mashed potatoes	3 eggs
	1 teaspoon salt

Mix ingredients in a bowl. Mixture will be sticky. Drop by teaspoonfuls into boiling salted water. Boil 7 or 8 minutes, or until dumplings are cooked. Drain and rinse quickly. Spoon gravy over dumplings and toss lightly. Keep warm until served. Yield: About 1 dozen. Good with pork and sauerkraut. — Sister Mary Germaine, O.S.F.

CAVATELLI

2 medium potatoes, boiled	1 egg
$\frac{1}{2}$ teaspoon salt	Beef and Sauce
3 cups all-purpose flour	Grated Parmesan cheese

Mash potatoes on board. Add salt. Add 1 cup flour and egg. Mix together by hand. Add additional flour, gradually working it into mixture just until potatoes absorb flour. Work dough until smooth and like a noodle dough, but not as hard. Roll out 1-inch thick, cut long strips 1-inch wide. Roll by hand to finger-thin rolls on floured board. Cut off $\frac{1}{2}$ -inch pieces and with forefinger press into the pieces and roll toward you so they will be 1-inch long and oval, somewhat like sea shells. Cook in 3 quarts salted, boiling water about 20 minutes, or until done. Drain well. Serve with beef and sauce and grated cheese. Beef: Make a slit in a 2-pound piece of chuck. Chop together $\frac{1}{2}$ clove garlic and 1 teaspoon parsley. Stuff into slit. Salt and pepper both sides of meat. Brown on both sides in small amount of shortening about 30 minutes. Pour off excess fat leaving 1 tablespoon in pan. Add 1 large can tomato puree and 1 small can tomato paste, salt and pepper to taste. Cook slowly 2 hours. Do not cover pan entirely to let sauce thicken. When done, slice the meat and serve with the cavatelli. — Mrs. Dominic Carosella, Akron.

CHEESE DUMPLINGS

$1\frac{1}{2}$ pounds dry cottage cheese	1 teaspoon salt
3 eggs, beaten	Butter
$2\frac{1}{2}$ to $2\frac{3}{4}$ cups all-purpose flour	

Mix eggs with finely crumbled cheese. Add enough flour to make a dough that is not too hard. Drop by rounded teaspoonfuls into boiling, salted water. Boil, uncovered, 15 minutes. Drain, but do not wash dumplings. Place in casserole, dot generously with butter, cover and heat through at 300 degrees F. for 20-25 minutes. — Mrs. Edward Hober, Shaker Heights.

PIROHY

1 cup flour
1 egg
¼ teaspoon salt

4 tablespoons water (about)
Melted butter
Potato and cheese fillings

Combine ingredients and mix with enough water to make a medium soft dough. Knead well and roll out fairly thin. Cut in squares large enough to hold a teaspoonful of filling. Fold over into triangles and seal edges well. Drop into large pot of boiling salted water. When all pirohy have come to the top, cook 5 minutes, or until done. Rinse quickly in cold water and strain in colander. Spread pirohy on board to dry a bit. Place in serving dish and pour over them melted and slightly-browned butter. **Potato Filling:** Cook and mash one large potato, add 1 tablespoon melted, browned butter and salt to taste. Increase amounts as desired. **Cheese Filling:** Combine ½ cup dry cottage cheese, 1 egg yolk, 1 teaspoon butter and pinch of salt. Mix well. Again, increase as desired. — Mrs. Robert J. Burger, Fairview Park.

PLUM DUMPLINGS

16 ripe Italian prunes
1 cup sugar
2 cups sifted all-purpose flour
½ teaspoon salt
1 cup cold mashed potatoes,
unseasoned

2 eggs, beaten
Boiling, salted water
Butter
Buttered bread crumbs

Wash plums and split open just enough to remove seeds. Fill cavity of each plum with 1 tablespoon sugar. Let stand while preparing dough. Sift together flour and salt. Add mashed potatoes and eggs. Mix and knead to a soft dough. Divide in 2 pieces. Roll each on floured board slightly thicker than pie dough. Cut with 3-inch round cookie cutter or floured glass. Place a plum in center of each and seal carefully. Lower gently into boiling, salted water in 6-quart heavy pot. When all the dumplings are in, begin timing and boil 20 minutes. Stir occasionally with wooden spoon. When done, drain dumplings in a colander and rinse with cold water. Drain again. Melt a little butter in a large skillet. Add dumplings and brown slowly 5-10 minutes. Serve sprinkled lightly with buttered bread crumbs. — Mrs. Lillian Duda Gladysz, Parma.

POLISH POTATO DUMPLINGS

2 cups finely grated raw
potatoes (about 3 large)
2 eggs
1 teaspoon salt

2 cups all-purpose flour
½ cup chopped onion
¼ pound butter, melted

Drain liquid from potatoes. Add eggs, salt and flour to potatoes and mix well with wooden spoon. Drop by teaspoonfuls into 2 quarts boiling salted water. Cook until dumplings rise to surface. Drain in colander. Saute chopped onion in melted butter. Pour over hot dumplings. May be served with a pork roast or pot roast. — Mrs. John Olayas, Fairview Park.

MEAT AND POULTRY DISHES

BEEF

BARBECUED HAMBURGERS

- | | |
|--|------------------------------------|
| 3 pounds ground round steak | ½ teaspoon pepper |
| 1 medium onion, diced | 2 cups crumbled,
day-old bread |
| 1½ tablespoons Italian salad
dressing | 1 teaspoon monosodium
glutamate |
| 2 eggs | |
| 2 teaspoons salt | |

Combine all ingredients and mix well. Shape into 6 large patties. Cook 5 minutes on each side (medium done) over a hot barbecue grill. — Mrs. James Seliskar.

BEEF RAGOUT

- | | |
|--------------------------------|------------------------------------|
| 1 pound round steak, cubed, or | ½ cup catsup |
| 1 pound ground beef | 1 teaspoon salt |
| 2 tablespoons shortening | ½ teaspoon pepper |
| 1 medium onion, chopped | 1 teaspoon monosodium
glutamate |
| 2 cups water | ½ cup raw rice |
| 2 beef bouillon cubes | |
| 1 green pepper, chopped | |

Brown meat in shortening. Add onion and brown lightly. Add remaining ingredients. Pour into a 2-quart casserole. Cover and bake at 325 degrees F. for 1 hour. — Mrs. Jean J. Revelt, Cleveland Heights.

BEEF ROLLATINA

- | | |
|----------------------------|---|
| 1 pound sliced round steak | 1 tablespoon grated Italian
cheese |
| Salt and pepper | 3 hard-cooked eggs |
| ¼ pound ground beef | 3 tablespoons olive oil |
| 3 strips bacon, chopped | 2 cups light red wine |
| 1 teaspoon chopped parsley | 2 cups tomatoes and juice
(1 medium can) |
| 1 teaspoon minced onion | |

Pound round steak to about ¼-inch thickness. Sprinkle with salt and pepper. Mix together ground beef, chopped bacon, parsley, onion and grated cheese. Spread mixture on beef. Place hard-cooked eggs along edge of beef and roll evenly. Tie securely with string. Saute on all sides in hot oil in skillet. When browned, add wine and cook gently 6 minutes. Add tomatoes, cover and cook over low heat about 1½ hours. Transfer to serving platter, slice and serve. — Mrs. Mark McCollough, Brooklyn.

BASIC GROUND MEAT MIX

1 pound ground beef	1/2 teaspoon sweet basil
3 tablespoons grated Romano cheese	1/4 teaspoon salt
1 egg	1/4 teaspoon onion salt
1 slice bread, moistened with 1/3 cup milk	1/4 teaspoon garlic salt
1/4 teaspoon parsley	1/4 teaspoon seasoning salt
	Dash of black pepper

Combine ingredients and mix lightly. May be used for meat balls with spaghetti and sauce and in following recipes for Meat Ball and Celery Soup and Oven Meat Balls and Potatoes. Also good for open face sandwiches. To make: toast bread on one side, spread meat mixture on untoasted side and bake 20 minutes at 425 degrees F. Top with sliced mozzarella, cheddar or Swiss cheese and bake five minutes longer.

MEAT BALL AND CELERY SOUP

3 cups chopped celery leaves	1 recipe Basic Ground Meat Mix
6 cups water	
1/2 teaspoon salt	1/2 pound egg noodles, cooked
3 beef bouillon cubes	

Cook celery leaves in salted water 1 1/2 hours. Add bouillon cubes and ground meat mix shaped into small meat balls. Simmer 1 1/2 hours longer. Add cooked noodles and serve. Note: If not enough leaves to make 3 cups, add chopped celery.

OVEN MEAT BALLS AND POTATOES

6 medium potatoes	3 tablespoons melted bacon fat
1 recipe Basic Ground Meat Mix	1 cup tomatoes, (cooked, canned or puree)

Pare potatoes. Cut in half lengthwise. Scoop out center, leaving shell. Shape ground meat mix into balls and place in potato hollows. Put bacon fat in roaster and roll the potatoes in fat. Add chips of potatoes. Cover and bake in moderate oven 1 hour, basting occasionally. Spoon tomatoes over each meat ball and bake an additional 45 minutes. — Mrs. Jerome Liptow, Lyndhurst.

BEEF STEW AND DUMPLINGS

1 to 2 pounds beef stew meat	2 cups cut-up carrots
Salt and pepper	2 cups cut-up potatoes
1 or 2 tablespoons fat	Salt and pepper
2 cups hot water	Dumplings

Cut meat into 1-inch pieces. Season with salt and pepper and brown in fat in Dutch oven. Add hot water and simmer, covered, until meat is nearly tender. Add carrots and potatoes, sprinkle with salt and pepper, and cook until meat and vegetables are done. Add

more hot water, if necessary. There should be enough liquid in stew to barely cover meat and vegetables. To make dumplings, sift together $\frac{3}{4}$ cup sifted all-purpose flour, $2\frac{1}{2}$ teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Combine 1 beaten egg and $\frac{1}{3}$ cup milk. Make well in flour mixture and add egg-milk mixture. Stir until mixed. Drop by tablespoonfuls onto bubbling stew. Cover tightly. Cook 15-20 minutes, without lifting lid. — Mrs. John M. Brody, Parma.

BEEF STEW WITH RED WINE

1½ pounds beef (chuck), cubed	$\frac{1}{4}$ cup water
1 tablespoon shortening	$\frac{1}{4}$ teaspoon basil
1 clove garlic, minced	$\frac{1}{4}$ teaspoon thyme
1 small onion, chopped	$\frac{1}{2}$ cup catsup
$\frac{1}{2}$ teaspoon salt	3 or 4 carrots, cut in
$\frac{1}{8}$ teaspoon pepper	half-inch pieces
1 can tomato soup, undiluted	1 cup celery, cut in 1-inch
$\frac{3}{4}$ cup dry red wine	pieces
(Italian-type)	4 medium potatoes, quartered

Brown meat in shortening. Add garlic and onion and saute over low heat until onion is transparent. Add salt, pepper, tomato soup, wine and water. Cover and simmer about 45 minutes. Add spices and catsup. Arrange vegetables on top of meat. Cover and simmer $1\frac{1}{2}$ to 2 hours, or until done. Serve with French bread or rolls and a salad. If preferred, water may be substituted for the wine. — Mrs. Robert J. Wolf, Cleveland Heights.

BEEF TENDERLOIN WITH BURGUNDY

4 pounds beef tenderloin, well trimmed	$\frac{1}{2}$ teaspoon pepper
2 to 3 cups burgundy table wine	2 tablespoons butter, or to taste
Sauce:	2 to $2\frac{1}{2}$ cups water
$\frac{3}{8}$ cup pan juices	1 medium onion, chopped and sauteed in butter
2 tablespoons flour	1 small can whole mushrooms, drained
$\frac{3}{4}$ teaspoon salt	

Place meat in deep baking dish, just large enough to hold the meat. Pour wine over meat and let stand overnight, turning once or twice. When ready to cook, place meat in broiling pan and pour over it any wine that has not been absorbed. Bake in 350-degree oven, uncovered, $1\frac{1}{2}$ hours, or to desired doneness. Baste occasionally. Sauce: Pour pan juices into skillet and reduce to about $\frac{1}{2}$ cup over low heat. Stir in flour, salt and pepper until smooth. Add butter to taste and water. Cook, stirring, until well blended and smooth. Cook 5 minutes or more as for good gravy. Add onion sauteed in a little butter and mushrooms. Cook a couple minutes longer, adding more water, if necessary. Place tenderloin on heated platter, slice and pour sauce over meat. — Mrs. John J. Hunt, Jr.

BEEF STROGANOFF

- | | |
|---|---|
| 1 medium round steak, about
1 1/4 pounds cut 1/2 inch thick
Flour | 1/2 teaspoon pepper
Garlic salt (to taste) |
| 3 tablespoons fat | 3 beef bouillon cubes |
| 1 large onion, chopped | 4 1/4 cups water |
| 1 box fresh mushrooms | 2 tablespoons flour |
| 1 teaspoon salt | 1/2 cup sour cream |

Cut round steak in strips about 2 inches long. Dip in flour. Brown in hot fat in large skillet. Add onions, sliced mushrooms and seasonings. Cook until onions are tender. Add bouillon cubes and 4 cups water. Cook, covered, over medium heat for one hour or until meat is tender. Add more water, if necessary. Thicken liquid with mixture of 3/4 cup water and flour. Five minutes before serving add sour cream. Serve over buttered noodles or rice. — Mrs. Robert Hadney, Fairview Park.

CABBAGE STEW

- | | |
|-------------------------------|---------------------------|
| 1 pound beef stew meat, cubed | 3 medium potatoes, cut up |
| 1 medium onion, sliced | 1/2 cup canned tomatoes |
| 1 medium head green cabbage | Salt and pepper |
| 3 carrots, cut up | 1/4 teaspoon cayenne |

Brown meat in small amount of fat. Add onion. Cook until meat is about half done. Cut cabbage in chunks and add with carrots; potatoes and tomatoes. Season to taste with salt and pepper and add cayenne. Cook tightly covered over low heat about 2 hours. If cooking stew uncovered, add enough water to cover meat. — Mrs. Joseph Johnson, Akron.

CALABRIAN STUFFED EGGPLANT

- | | |
|--|--------------------------------|
| 2 large eggplants | 2 eggs |
| 1 pound ground beef | 1 teaspoon chopped parsley, or |
| 2 cups bread cubes
(2 days old) | 1/2 teaspoon dried basil |
| 1/4 cup grated Parmesan or
Locatelli cheese | Salt and pepper (to taste) |
| 1 clove garlic, minced | Oil |
| | Tomato sauce |

Wash eggplants. Cut off stems, then cut in halves lengthwise. Scoop out the pulp with a tablespoon leaving 1/2-inch thick shell. Chop the pulp fine and cook together with the shells in boiling water. (Cook the shells 5 minutes and the pulp about 8, or until tender.) Drain well. Soak the bread cubes in water and squeeze dry. Combine ingredients with pulp and pile into shells. Place into oiled 8x12-inch baking dish and sprinkle a few drops of oil on the eggplants. Bake uncovered at 375 degrees for 40 minutes. Pour on

tomato sauce and bake 30 minutes longer, or until done. Tomato Sauce: Saute 1 small onion, chopped, and 1 clove garlic, chopped, in 3 tablespoons oil. Add 1 teaspoon salt and 1 large can Italian plum tomatoes cooked 30 minutes and sieved. Cook mixture 30 minutes before pouring over eggplants. Two small cans (8 oz.) tomato sauce may be substituted for the tomatoes. — Mrs. Anthony Provenzale, Fairview Park.

CHINESE STEAK

1½ pounds round steak	½ can water
Fat	1 teaspoon salt
2 green peppers, chopped	¼ teaspoon pepper
2 medium onions, chopped	1 teaspoon soy sauce
1 clove garlic, minced	2 tablespoons cornstarch
½ cup celery, chopped	¼ cup cold water
1 can chicken rice soup	

Cut steak in serving pieces and brown in small amount of fat in large skillet. Add peppers, onions, garlic and celery. Cook until onions are transparent. Add soup, water, salt, pepper and soy sauce. Cook, covered, 1½ hours. Blend cornstarch and water, add and cook 5 minutes longer. — Mrs. John Novak, Strongsville.

COFFEE-CAN MEAT LOAF WITH CORN RELISH

1 pound round steak	½ cup rolled oats
1 pound smoked ham (uncooked)	2 eggs, well beaten
	Pepper to taste

Have meat ground twice. Mix with other ingredients. (No salt needed.) Pack tightly in 2-lb. coffee can, greased lightly. Set in deep pot with water about two inches from top of can. Cover and steam 2½ hours on top of stove. The water should be at a continuous rolling boil, but should not get into coffee can. To assure tight seal, put masking tape around can. When cooked, open can and slide loaf out. Good hot or cold. Serve with a spicy condiment or corn relish. (Recipe follows.) Cut meat loaf recipe in half if you don't have a 2-pound coffee can.

CORN RELISH

18 ears of corn	1 quart white vinegar
4 large onions, cut in small pieces	1 tablespoon prepared mustard
2 large green peppers with some red on them, cut small	2 cups sugar
1 small head cabbage, cut fine	½ cup flour
½ cup salt	1½ teaspoons turmeric

Cut kernels from cobs. Combine with onions, green peppers, cabbage and salt. Cook with the vinegar 20 minutes. Add prepared mustard and cook 20 minutes longer. Mix together sugar, flour and turmeric. Pour over corn mixture and stir a few minutes until thickened. Fill sterilized jars and seal. May be eaten after one week. — Mrs. Helen Urban, Brecksville.

EASY POT ROAST

4-pound pot roast
1 envelope onion soup mix

½ cup sherry wine

Place pot roast on large piece of heavy-duty aluminum foil. Sprinkle onion soup mix over top. Seal tightly with foil. Place in large cast iron frying pan and bake in 325-degree oven approximately 2 hours. Fifteen minutes before removing from oven, open foil and add sherry wine. — Mrs. Francis J. Courter, Lakewood.

GROUND MEAT CASSEROLE WITH DROP BISCUITS

1 pound ground beef
2 tablespoons onion soup mix
2 tablespoons flour
1½ cups boiling water
1 package frozen peas

Biscuit mix
½ teaspoon dry mustard
1 teaspoon thyme
1 teaspoon poppyseeds

Sprinkle onion soup mix over meat and combine with flour and boiling water. Mix and simmer 5 minutes. Cook peas, drain and add to meat mixture. Place in casserole. Make drop biscuit dough from packaged mix and add mustard, thyme and poppyseed to batter. Mix and drop by spoonfuls on meat. Bake covered in moderate oven for 15 minutes, and uncovered 10, or until done. (For 4 persons, use full recipe of biscuit mix.) — Mrs. Edward Hober, Shaker Heights.

GROUND MEAT AND BEAN CASSEROLE

1 pound ground beef
1 tablespoon chopped onion
Salt and pepper to taste
1 can yellow beans

1 can green beans
2 cans tomato soup
1 cup water or liquid from beans

Season meat and brown with onion. Add beans, tomato soup and liquid. Pour mixture into casserole and bake in 350-degree oven 45 minutes. Good as main dish with mashed potatoes or as a side dish with ham. — Mrs. Joseph Kolick, North Olmsted.

GROUND MEAT CASSEROLE

9 or 10 medium potatoes,
pared and sliced
1 cup raw rice, washed
2 pounds ground beef

2 onions, sliced in rings
Salt and pepper
1 can tomato soup
½ can water

Alternate layers of potatoes, rice, meat and onions in casserole. Season and repeat. Add tomato soup and water. Cover and bake at 375 degrees 1½ hours. — Mrs. John Novak, Strongsville.

FAVORITE MEAT LOAF

- | | |
|---------------------------------------|-------------------|
| 1½ pounds ground beef | 1 egg, beaten |
| 1 onion, chopped | 1½ teaspoons salt |
| ½ cup tomato sauce | ¼ teaspoon pepper |
| 1 cup finely crushed saltine crackers | |

Combine ingredients, mix well and shape into loaf. Put into 350-degree oven and about 10 minutes later cover with tomato sauce, prepared as follows: Mix together ½ cup tomato sauce, 3 tablespoons brown sugar or molasses, 2 tablespoons prepared mustard, 1 1/3 cups water, 2 tablespoons vinegar and 2 tablespoons Worcestershire sauce. Bake about 1 hour, or until done. Serve with buttered noodles. (If desired, tomato sauce may be poured over meat loaf before baking.) — Mrs. Francis J. Courter, Lakewood.

HUNGARIAN STUFFED CABBAGE WITH SAUERKRAUT

- | | |
|-------------------------|--------------------------|
| 1 head cabbage | 1 No. 303 can sauerkraut |
| 1 pound ground chuck | Water |
| 1 cup cooked rice | 4 strips bacon |
| 1 medium onion, chopped | 1 teaspoon salt |
| 1 teaspoon salt | 1 large onion, chopped |
| ½ teaspoon pepper | 1 cup water |
| Garlic salt, to taste | |

Remove core from cabbage and scald in boiling water until leaves are pliable. Drain and cool leaves. Cut off any hard parts. Mix ground meat, rice, onion and seasonings together in large bowl. Place small amount of mixture in center of each leaf, roll up and tuck in ends, or secure with toothpick.

Place sauerkraut in pan with enough cold water to cover. Bring to a boil. Drain off the water. Cover again with cold water and bring to boil. Drain again. Set aside. In frying pan, cook bacon until crisp. Remove from pan and set aside. Add one teaspoon salt and onion to bacon fat. Saute until onion is tender.

Combine sauerkraut with sauteed onion, bacon fat and crumbled bacon. Arrange alternate layers of sauerkraut and cabbage rolls in large pot, beginning and ending with sauerkraut. Add 1 cup water. Cover and cook over low heat 1½ hours, or until done. — Mrs. Robert Hadney, Fairview Park.

MOCK CHATEAU

- | | |
|-------------------------|------------------------|
| 3-pound top round steak | 5-oz. bottle soy sauce |
|-------------------------|------------------------|

Marinate round steak in soy sauce 24 hours. Broil to desired doneness. Serve with whipped potatoes, carrots and green beans. — Mrs. Francis J. Courter, Lakewood.

HUNGARIAN GOULASH

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|---|-------------------------|
| 1½ pounds boneless beef
(rump or chuck), cubed | 1½ teaspoons salt |
| 1 cup chopped onions | ¼ teaspoon black pepper |
| 6 tablespoons margarine or
bacon drippings | 2 cups water |
| 1 tablespoon paprika | ¼ cup flour |
| | ½ cup water |

Saute onions in margarine or drippings until transparent. Remove onions and set aside. Add meat to shortening in pan and brown on all sides. Add onions and sprinkle meat with paprika, salt and pepper. Add 2 cups water. Reduce heat. Cover pan and simmer 2½ hours or until meat is done. Blend flour and ½ cup water and add. Cook 2 or 3 minutes longer or until sauce is thickened. Good served with cooked noodles or potatoes. — Mrs. John Olayas, Fairview Park.

OLD FASHION BEEF STEW

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|---------------------------|--|
| 2 pounds beef chuck | 1 bay leaf |
| 1 tablespoon butter | ½ teaspoon parsley flakes |
| Flour | 4-6 cups water |
| 2 whole onions | 4 carrots, cut up |
| 1 tablespoon salt | 2 stalks celery, cut up |
| 1 tablespoon lemon juice | 4 medium potatoes, cut up |
| ¼ cup sugar | 4 medium tomatoes or
1 small can tomatoes |
| 1 teaspoon pepper | 1 cup peas, fresh, frozen or
canned |
| 1 teaspoon paprika | ½ green pepper, cut up |
| ¼ teaspoon cloves | |
| 1 clove garlic (optional) | |

Cut beef in 1½-inch cubes. Flour and brown on all sides in butter. Combine with onions, salt, lemon juice, sugar, pepper, paprika, cloves, garlic, bay leaf and parsley flakes. Add water and cook very slowly about 1 hour. When beef is tender add vegetables and simmer until vegetables are done. — Mrs. Harry Alexander.

MEAT LOAF

- | | |
|---|----------------------------------|
| 3 pounds lean ground chuck | 1 teaspoon sea kelp (optional) |
| 6 eggs | 1 clove garlic, crushed |
| 4 slices wheat bread,
moistened and pulled apart | Sea salt or table salt, to taste |
| ½ cup powdered milk
(optional) | Pepper to taste |

Combine all ingredients and mix well. Pack into a loaf pan and bake 2 hours, uncovered, at 350 degrees F., or until done to taste. Drain off excess fat. Serve with baked potato and buttered corn. — Mrs. Edward J. Kub, West Richfield.

MEAT LOAF

3 pounds ground beef	1 teaspoon salt
1 box (10-oz.) toasted bread crumbs	½ teaspoon chili powder
½ cup minced onion	1 large can tomato sauce
¼ cup dried pepper flakes	1 small can tomato sauce

Mix together all ingredients except small can tomato sauce. Mold into long loaf and place in pyrex loaf pan. Add small can tomato sauce plus small can water. Bake at 400 degrees F. for 1½ to 2 hours. Baste frequently. — Martha Ann O'Connor.

PORCUPINE BEEF BALLS

½ cup rice	2 tablespoons minced onion
1 pound ground beef	4 tablespoons tomato soup
1½ teaspoons salt	2 cups (2 cans) tomato soup
¼ teaspoon pepper	2 cans water

Wash rice thoroughly. Combine with beef, salt, pepper, minced onion and 4 tablespoons tomato soup. Make 12 balls and place in casserole. Add rest of tomato soup and water. Cover and bake in 350-degree oven 1½ hours. Serve with mashed potatoes, with tomato soup as gravy. — Mrs. Chester Ziemkiewicz.

SAVORY BEEF TENDERLOIN

3 pounds beef tenderloin	3 cups water
1 tablespoon salt	1 cup cider vinegar
1 tablespoon peppercorns	3 tablespoons lard
3 large onions, sliced	3 tablespoons flour
2 large parsley roots, sliced	1 pint sweet cream
6 carrots, sliced	

Wipe meat with damp cloth. Place in large bowl, sprinkle with salt and cover with peppercorns and vegetables. Boil water and vinegar, and pour over meat and vegetables. Place in refrigerator and let stand 2 or 3 days, turning meat twice a day. Place meat in roasting pan with vegetables and marinade and roast in 375-degree oven about 1½ hours. Remove meat and cool. Slice as desired. Strain liquid and rub vegetables through sieve. Melt lard, stir in flour and brown lightly, stirring constantly. Remove from heat, add strained liquid with pureed vegetables and sweet cream. Beat smooth. Pour over sliced meat and reheat. — Belle Jakob, Euclid.

RUSSIAN STROGANOFF

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|------------------------------------|------------------------------|
| 1½ pounds round steak | ½ can tomato soup, undiluted |
| ¼ pound butter | 2 tablespoons vinegar |
| 1 medium onion, sliced | Salt and pepper |
| ½ pound fresh mushrooms,
sliced | ½ pint sour cream |

Cut meat in strips, about 2 by ½ inches. Brown in half the butter. In another pan, saute onion and mushrooms in remaining butter. Do not get too brown. Combine with meat. Add tomato soup and vinegar, and season to taste. Cover and simmer about 30 minutes or until meat is nearly done. Add sour cream and simmer 65 minutes longer. Serve with boiled rice or mashed potatoes. — Mrs. Paul Mako, Brecksville.

SAVORY BEEF

- | | |
|---------------------------------------|------------------------------------|
| 1 tablespoon margarine | 1 teaspoon Worcestershire
sauce |
| 2 pounds lean beef, or
chuck roast | ½ clove garlic |
| ¼ teaspoon salt | 2 beef bouillon cubes |
| ½ cup water | ¼ cup reserved mushroom
liquid |
| 2 sliced onions | 1 tablespoon cornstarch |
| 1 can (4 oz.) mushrooms | |
| ¼ teaspoon sugar | |

Melt margarine in pressure cooker. Add meat and brown all over. Add salt, water, onions, mushrooms, sugar, Worcestershire sauce, garlic and bouillon cubes. Set at 15 pounds pressure and cook 30 minutes. Thicken with mushroom liquid and cornstarch. Bring to a boil before serving. Adjust seasoning to taste. — Mrs. John C. Ustach.

SKILLET BEEF AND BEANS

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|---|------------------------------------|
| ½ pound round steak | 1 tablespoon cornstarch |
| 2 tablespoons oil | 1 tablespoon soy sauce |
| 1 onion, chopped | 4½ ounce can sliced mushrooms |
| 2 cups French cut green beans,
fresh or frozen | ¾ cup mushroom liquid and
water |
| 1 cup sliced celery | Pimiento |

Cut beef in narrow strips, about ¼ inch wide and 2 inches long. Brown in oil. Add onion, beans and celery. Cook 4 to 6 minutes, stirring. Combine cornstarch and soy sauce with liquid and add with the mushrooms. Cook, stirring, until sauce is shiny. Cook until beans are tender. Garnish with strips of pimiento. Serve with hot cooked rice. — Mrs. John Motz.

SLOPPY JOES

- | | |
|---|---|
| 2 pounds ground beef | 1 can condensed tomato soup,
undiluted |
| 1 medium onion, sliced fine | 1 cup chopped green pepper |
| Salt and pepper | 1 cup chopped celery |
| 1 teaspoon garlic salt
(or to taste) | |

Brown meat and drain off excess fat. Add onion, seasonings and soup. Simmer 45-60 minutes. Add green pepper and celery during last 15 minutes. Fills 14-18 sandwich buns. — Mrs. Thomas Balbo, Lakewood.

SLOPPY JOES

- | | |
|----------------------------|-----------------------------|
| 1½ to 2 pounds ground beef | 1 small can spaghetti sauce |
| ½ cup chopped onion | ¼ cup catsup |
| ½ cup chopped celery | 2 teaspoons sugar |
| 1 can tomato puree | Salt to taste |

Brown meat in small amount of fat and add onion and celery. Saute a few minutes and add remaining ingredients. Simmer, covered, at least 1½ hours. Serve hot on buns. Note: One tablespoon instant minced onion and 1 teaspoon celery seeds may be substituted for the onion and celery. — Mrs. Francis V. May, Lakewood.

SPAGHETTI AND MEATBALLS IN MEAT SAUCE

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|--|----------------------------------|
| 2 pounds ground beef | 1 clove garlic, minced |
| 1½ teaspoons salt | 3 eggs |
| ½ teaspoon pepper | 2½ cups grated bread crumbs or |
| 2 heaping tablespoons grated
Italian-style cheese | 1 cup commercial bread
crumbs |
| 1 tablespoon cooking oil | 1 tablespoon oil |
| 2 tablespoons basil | Meat sauce |
| 2 tablespoons chopped parsley | |

Mix together meat, seasonings, cheese, oil, basil, parsley, garlic, eggs and bread crumbs. Add 1 tablespoon oil to meat mixture and work in lightly. Meat then will not stick to hands. Make meatballs and brown in oil. Set aside. Sauce: Lightly brown ½ to 1 pound ground beef in oil. Add 1 No. 2 can plum tomatoes, 2 cans tomato paste and 4 cans water (measured in paste cans), ½ green pepper, minced, 1 tablespoon chopped parsley, 1 tablespoon basil and 1 clove garlic, minced. Cook 2 hours or longer to desired consistency. Add meatballs during last ½ hour of cooking. Serve over 1 pound cooked spaghetti. — Mrs. Louis Gamber, East Cleveland.

SLOVENIAN BEEF GOULASH

2 pounds boneless beef, cubed	3 tablespoons flour
3 medium onions, chopped	¼ cup water
½ green pepper, chopped	1 tablespoon catsup
2 tablespoons lard	Dash of cayenne
3 teaspoons paprika	Salt and pepper to taste
¼ teaspoon minced garlic	4 or 5 potatoes, pared and cubed
⅛ teaspoon caraway seeds	
2 cups boiling water	

Saute onions and green pepper in lard until lightly brown. Add meat, cover, and cook over low heat 1 hour. Add paprika, garlic and caraway seeds. Cook 10 minutes longer. Add boiling water and flour blended with ¼ cup water. Add catsup, cayenne, salt and pepper. Cook until meat is tender. Add potatoes and cook until done. — Mrs. James Seliskar.

STEAK A LA PARISIENNE

8 steaks, preferably Boston strip	4 tablespoons finely chopped parsley
¼ cup cider vinegar	4 tablespoons finely chopped chives
¼ cup sherry wine	2 cloves garlic, mashed
4 tablespoons finely chopped fresh sweet basil, or 1 tablespoon dried	½ cup salad oil

Place marinade ingredients in quart jar and shake thoroughly. Place steaks in flat broiler pan and drizzle marinade over them. Let stand 2 hours, then turn and baste the other side. Let stand about 2 hours. If steaks are frozen, a total of 6 hours will be needed. Broil over charcoal to desired doneness. Baste with marinade. Serve with Mushrooms Francaise.

MUSHROOMS FRANCAISE

2 pounds mushrooms	½ pound butter
2 pounds onions	Salt to taste

Wash and clean mushrooms carefully. Do not peel. Remove stems and slice these horizontally. Leave mushroom cups whole. Peel onions and slice about ⅛ inch thick. Melt butter in skillet and cook onions slowly until golden transparent. Push to one side of skillet and brown mushrooms in the same butter. Mix gently when both are cooked, salt to taste and serve over steaks, — Mrs. A. Karl Stevens, Cleveland Heights.

SPICED STEW

2 pounds beef (chuck), cubed	½ teaspoon cinnamon
Shortening	1 scant tablespoon lemon juice
3 onions, chopped	2 small bay leaves
Water	Salt and pepper
1 teaspoon sugar	

Brown meat in hot shortening. Add onions and enough water to nearly cover. Mix sugar and cinnamon with lemon juice and add with bay leaves and salt and pepper to taste. Cover, bring slowly to boiling point, then simmer until meat is tender, about 2 hours.—Mrs. Anne Koney.

STEAMBOAT STEW

2 pounds boneless beef (chuck), cut in 1½-inch pieces	1 beef bouillon cube
1 tablespoon salt	½ can tomato paste
½ teaspoon pepper	1 small bay leaf
1 teaspoon garlic salt	4 medium potatoes, cut in 1½-inch pieces
6 carrots, cut in 1-inch pieces	½ jar small boiled onions, drained
½ rutabaga, cut in 1-inch pieces	2 tablespoons cornstarch
Water	1 cup cold water
1 teaspoon salt	1 tablespoon Kitchen Bouquet (optional)
½ cup shortening	1 tablespoon Worcestershire Sauce
2 medium onions, cut in 1-inch pieces	

Season beef with salt, pepper and garlic salt. Place carrots and rutabaga in sauce pan. Cover with water and add 1 teaspoon salt. Cook until nearly done, but not soft. Brown meat in shortening in heavy pot or Dutch oven. Add cut-up onions and cook 5 minutes. Add liquid from carrots and rutabaga, beef bouillon cube and tomato paste. Add bay leaf, cover, and simmer slowly 1½ to 2 hours, or until meat is nearly tender. Add potatoes and simmer 15 minutes longer, or until potatoes and meat are tender. Add carrots, rutabaga and boiled onions. There should be enough liquid to cover stew and make plenty of gravy. Add more water, if necessary. Correct seasoning. Blend cornstarch and cold water and add slowly to hot stew until you get a glossy gravy, stirring gently. If not brown enough, stir in gently 1 tablespoon Kitchen Bouquet. For more flavor, add 1 tablespoon Worcestershire sauce. Serve with baking powder biscuits, relishes and kosher dill pickles.—Mr. and Mrs. Arthur Gedon, Parma.

STUFFED GREEN PEPPERS

6 large green peppers
1½ pounds ground beef
1 cup rice, parboiled
1 egg
Dash each of garlic and onion salt

1 heaping tablespoon chopped onion
½ teaspoon black pepper
1 tablespoon salt
1 small can tomato juice
1 can tomato sauce
1 cup water

Wash green peppers. Cut off tops, remove seeds and core. Combine beef, rice, egg, garlic and onion salt, chopped onion, pepper and salt. Fill pepper shells. Arrange upright in baking dish or Dutch oven. Add tomato juice, water and tomato sauce. Bake in preheated 350-degree oven until done, about 45 minutes. If desired, pepper shells may be parboiled 5 minutes in boiling water and drained.—Mrs. Joseph Kolick, North Olmsted.

SWEET SOUR SHORT RIBS

3 pounds lean short ribs of beef
Salt and pepper
Flour
Fat
1 cup thinly sliced onions
1 clove garlic

1½ cups hot water
¼ cup vinegar
2 small bay leaves
3 tablespoons brown sugar
⅓ cup catsup
½ teaspoon salt

Remove excess fat on short ribs. Sprinkle with salt and pepper and roll in flour. Brown well in several spoonfuls of hot fat in skillet. Put meat in Dutch oven or heavy pan with a cover. Add onions and garlic to fat in skillet and cook until soft. Pour over ribs. Combine remaining ingredients and add. Cover and cook slowly 2½ hours, or until done. Check occasionally and add a little water, if necessary. Remove ribs to serving plate and keep warm. Remove bay leaves. Skim fat off top of gravy. Make a thickening by blending 2 tablespoons flour with ½ cup cold water and stir into gravy. Bring to boil and cook about 10 minutes. Pour over ribs and serve with hot cooked broad noodles or rice.—Mrs. Thomas Zivko, Euclid.

SWEET AND SOUR POT ROAST

4 or 5-pound beef pot roast (English cut, chuck, rump, etc.)
Water
4 bay leaves
Salt and pepper

1 dozen large gingersnaps (18 small)
1 cup cider vinegar
1 cup sugar
½ box seeded muscat raisins

Trim fat from roast and brown on all sides in heavy skillet or in hot oven (450 degrees). Place in Dutch oven, cover with water, add bay leaves and cook, covered, over medium heat, about 2 hours.

Add more water, if needed. Add seasonings. Remove bay leaves. Dissolve gingersnaps in vinegar. Add sugar and stir until dissolved and smooth. Pour over meat and continue to cook for 1 hour over low heat, adding water if needed. Gravy will be thick. Separate raisins and add. Cook 15 minutes longer. Serve with mashed potatoes. Serve leftovers sliced and reheated together with hot gravy and more mashed potatoes. — Mrs. Robert LaLonde, Avon.

SWEET-AND-SOUR SHORT RIBS

2 pounds short ribs of beef	1 cup coarsely chopped dried apricots
2 tablespoons flour	1 green pepper, cut in chunks
1 teaspoon salt	2 tablespoons sugar
$\frac{1}{2}$ teaspoon pepper	$\frac{1}{4}$ teaspoon ground cinnamon
1 cup water	$\frac{1}{4}$ teaspoon ground allspice
8 small onions	$\frac{1}{4}$ teaspoon ground cloves
1 cup coarsely chopped dried prunes	3 tablespoons wine vinegar

Trim some of fat from edges of short ribs. Put fat in skillet. Cook until bottom of skillet is shiny with liquid fat. Remove and discard solid pieces of fat. Coat meat with mixture of flour, salt and pepper. Brown meat on all sides in skillet for 10-15 minutes. Add water and lower heat. Cover and continue cooking 45 minutes. Add whole onions, chopped prunes and apricots, green pepper pieces, sugar, spices and vinegar. Cover and cook $1\frac{1}{2}$ hours longer or until meat is tender. Excellent served with crisp Chinese noodles. — Anne Bavec.

TWO-DAY ROAST BEEF SUPREME

$4\frac{1}{2}$ to 5-pound English-cut or sirloin tip roast, lean	1 cup water
2 teaspoons salt	1 teaspoon beef bouillon granules, or cube
Pepper	1 can (4 oz.) whole or sliced mushrooms
Garlic powder	

Salt meat lightly all over and place in open roasting pan. Sprinkle top lightly with pepper and garlic powder. Place in pre-heated 325-degree oven and allow 35 minutes per pound for medium rare, 40 minutes for well done. Remove meat to platter. Pour juice into pan and add 1 cup cold water. If there is fat in juice and you wish to remove it, add 2 or 3 ice cubes. Fat will adhere to them. Remove ice cubes. Add bouillon granules or cube and simmer. When juice is hot, add mushrooms and simmer again. Cut half the meat in $\frac{1}{4}$ -inch slices. Save the rest for a second-day meal. Place in pan, cover with juice and simmer 5 minutes. (This may be prepared in a chafing dish.) Prepare remaining roast the same way. If not enough leftover juice, make more as given above. — Mrs. Robert Bennett, Euclid.

SWISS STEAK

2-pound round or flank steak,
cut 1½ inches thick
Flour
Salt and pepper

2 cups tomatoes (No. 1 can)
1 onion, sliced
1 stalk celery, diced

Pound flour into both sides of steak. Season and brown in hot fat in heavy skillet. Add tomatoes, onion and celery; cover and cook over low heat or in 300-degree oven until tender (about 2½ to 3 hours). Uncover during last 30 minutes to cook down sauce for thickness. — Mrs. Francis V. May, Lakewood.

SWISS STEAK WITH RICE

¼ cup flour
2 teaspoons salt
2 teaspoons paprika
½ teaspoon black pepper
1 pound round steak, cut in pieces
1 clove garlic, cut in half

2 large onions, sliced
⅓ cup shortening
½ cup uncooked rice
2 cups canned or cooked tomatoes
2 cups hot water

Mix flour with salt, paprika, pepper. Rub steak with garlic and roll in seasoned flour. Saute onions until golden in melted shortening. Remove onions, sear meat on both sides, but do not brown. Place in greased casserole. Put onions, rice and tomatoes on top of meat. Add remaining flour mixture to shortening in skillet and blend until smooth. Add hot water gradually and cook until smooth. Strain over meat in casserole. Cook, covered, in moderate oven (350 degrees F.) for 1½ hours, or until meat is tender. — Mrs. Joseph Johnson, Akron.

ZRAZY (Beef Roll-ups)

2 pounds round steak,
sliced very thin
Salt and pepper
1 cup rye bread crumbs
1 egg, beaten

1 onion, grated
8 tablespoons butter, melted
Flour
2 cups water or beef bouillon
1 tablespoon chopped parsley

Cut steak into 4-inch squares. Season with salt and pepper. Combine bread crumbs, egg, onion and 4 tablespoons melted butter. Spread dressing on each piece of meat; roll up and fasten with toothpicks. Roll in flour, and brown in remaining butter. Arrange in Dutch oven or heavy casserole, add water or bouillon, cover, and bake 1½ hours, or until done. Remove toothpicks. Pour gravy over meat and serve garnished with chopped parsley. — Mrs. Walter Podbielski.

ZRAZY **(Stuffed Round Steak)**

1 pound round steak, sliced very thin	Bread crumbs
1 medium onion, diced	Salt and pepper
4 tablespoons butter	1 can cream of mushroom soup
1 box fresh mushrooms, sliced	1 can water
¼ cup chopped parsley	

Saute onion in butter until golden. Add mushrooms and saute about 5 minutes. Add parsley. Mix. Add enough bread crumbs to hold mixture together. Season with salt and pepper. Spread on meat cut in 4 or 5-inch squares. Roll up and tie with thread. Brown in butter in pan, adding a little more if necessary; place in roaster, cover, and cook at 325 degrees F. for 1½ hours, or until tender. Make either gravy from drippings or add water to mushroom soup, heat and pour over meat before serving. — Mrs. Edward Hober, Shaker Heights.

LAMB

ROAST LEG OF LAMB WITH MINT SAUCE

5 or 6-pound leg of lamb	1 teaspoon garlic powder or
½ cup grated Romano cheese	3 cloves garlic, slivered
1 teaspoon salt	1 teaspoon chopped parsley
	Paprika (optional)

Without removing the fell (the thin papery covering), cut 1-inch slits in both sides of lamb. Mix all ingredients together and insert mixture in slits. If desired, sprinkle lamb lightly with paprika. Place, fat side up, in open roasting pan. Bake in 325-degree oven 3 hours, or until done. If you have a meat thermometer, insert it so it does not touch fat or bone. For medium done, bake until thermometer reads 175 degrees F.; for well-done, 180 degrees. Whole potatoes may be placed around lamb during the last hour and a half. Serve with mint sauce poured over lamb or passed separately. Mint sauce: Combine 1 jar mint jelly, 2 tablespoons vinegar and 1 teaspoon sugar. Heat until sugar is dissolved. — Mrs. William J. O'Neill, Cleveland Heights.

MARINATED LAMB KEBABS

5-pound leg of lamb
½ pound onions, sliced
1 tablespoon salt
½ teaspoon pepper

1 teaspoon oregano
2 tablespoons olive oil
½ cup sherry

The night before a barbecue, trim fat and gristle from leg of lamb and cut lean meat into 2-inch cubes. Put in large bowl and mix with marinade made with remaining ingredients. Marinate overnight. When ready to grill, put 4 to 6 cubes of meat on skewers and grill 15-20 minutes, or until done. Baste with marinade or kebab sauce. Or alternate meat with small peeled onions, squares of bacon, mushrooms and wedges of green pepper. Small ripe, unpeeled tomatoes may be skewered separately since they take less time to cook than the meat.

Kebab Sauce: Empty contents of 1 can condensed tomato soup (10½ oz.) into sauce pan. Fill can ¾ full of water and add enough oil or shortening to fill can. Pour into sauce pan. Add 1 teaspoon dry mustard, 1 teaspoon brown or granulated sugar, 1 teaspoon salt, 2 teaspoons chili powder, 3 to 4 tablespoons wine vinegar, ½ teaspoon Worcestershire sauce, paprika and pepper to taste, 1 tablespoon liquid smoke, 1 onion, chopped fine, 1 clove garlic, chopped, and a pinch of dried rosemary. Heat to boiling and cook about 5 minutes, or until all ingredients are well blended. Makes about 2¾ cups sauce. May be made in quantity and stored in refrigerator. — Mrs. Paul R. Popovic, Gates Mills.

ROAST LEG OF LAMB WITH POTATOES

4 or 5-pound leg of lamb
Salt and pepper
2 or 3 cloves garlic, slivered
1 stick butter

1 lemon
2 cups hot water
4 medium potatoes, peeled and quartered

Wash and place meat in roasting pan. Combine salt and pepper to taste in small bowl, and add garlic. Cut incisions in meat with sharp knife and insert slivers of garlic and a little bit of butter. Rub salt and pepper mixture over meat. Melt remaining butter and brush it over the meat. Squeeze lemon juice over meat. Cover pan and roast meat at 375 degrees 30 minutes. Add hot water, and continue roasting about 3 hours, basting occasionally and adding more water if necessary. When meat is half done, place potatoes around it and continue cooking until potatoes and meat are done. — Mrs. George Marangoni, Macedonia.

MIXED MEATS

BOHEMIAN SEKANICE

(Easter Meat Loaf)

2 pounds boneless veal	Salt
1½ pounds boneless pork shoulder	Pepper
1 large onion	1 tablespoon chopped chives
¼ pound crackers (saltines)	18 eggs
	2 cloves garlic, mashed

Put meat and onion in a pot, cover with water, and cook until meat is tender. Remove meat and discard onion. Reserve broth (about 1 quart) and add crackers to soak. Chop meat with coarse knife or food chopper. Add crackers, salt, pepper (to taste) and chives. Beat in eggs. Add mashed garlic and mix well. Spread $\frac{3}{4}$ full in greased pans and bake, uncovered, at 350 degrees about 1½ hours, or at 275 degrees 2 hours, or until brown and crusty. — Mrs. Joseph Kaitman, Independence.

EASY CHOP SUEY

1 pound cubed veal and pork	1 small can sliced mushrooms
2 tablespoons cooking oil	2 stalks celery, cut in 1-inch pieces
2 or 3 tablespoons dark molasses	½ green pepper, sliced thin
2 cans Chinese mixed vegetables	2 tomatoes, cut in eighths
	Toasted shredded almonds

Brown cubed veal and pork in oil. Add enough molasses to coat meat. Add liquid from mixed vegetables and also from mushrooms. Cover tightly and cook until meat is tender. Add Chinese vegetables and mushrooms. Cook 5 minutes. Add celery, green pepper and tomatoes. Do not cook any longer. Serve with hot rice or chow mein noodles. Toast almonds under low heat in broiler and sprinkle over chop suey. — Mrs. Edmund Nowak.

SAUERKRAUT AND GROUND MEAT CASSEROLE

2 pounds ground beef, pork and veal, combined	Salt, pepper, paprika
1 large onion, minced	1 cup uncooked rice
Fat	1 large can sauerkraut
	½ pint sour cream

Brown meat and onions in small amount of fat. Season with salt, pepper and paprika to taste. Boil rice until done. Drain and rinse under cold water. Squeeze juice from sauerkraut. Arrange layers of sauerkraut, meat and rice in a greased casserole dish beginning with sauerkraut and ending with meat. Spread with sour cream and bake, covered, at 350 degrees F. for 1 hour. Uncover during the last 15 minutes. — Mrs. Ernest Lazin, North Olmsted.

HUNGARIAN STUFFED PEPPERS

1 medium onion, chopped
1 tablespoon bacon grease
1 cup raw rice
1 tablespoon paprika
1 pound ground round steak
1 pound ground pork
1 egg
Salt and pepper

10 medium green peppers
1 large can tomato juice
 $\frac{1}{2}$ can water
1 tablespoon sugar
Pinch of garlic salt
 $\frac{1}{3}$ cup flour blended with
 $\frac{3}{8}$ cup water
 $\frac{1}{2}$ pint sour cream

Saute onion in bacon grease until yellow. Wet rice in water to cover and drain well. Add to sauteed onion. Stir in paprika until pink. Add mixture to beef, pork and egg with salt and pepper to taste. Mix thoroughly. Cut off tops of peppers but do not discard. Wash and remove cores and seeds. Fill peppers lightly with meat mixture. Put tops back, fastening with toothpicks. In large pot, combine and heat tomato juice, water, sugar, garlic salt and flour-water thickening. Put peppers in upright and cook, covered, approximately $2\frac{1}{2}$ hours, or until tender. If any meat mixture has been left over, shape into meat balls and put in with peppers. Before serving, blend sour cream with small amount of pan gravy and pour over peppers. — Mrs. Daniel Cikra, Cleveland Heights.

SPAGHETTI AND MEAT BALLS

Dough:

4 cups flour
4 eggs
 $\frac{1}{4}$ cup water

Meat Balls:

1 pound ground meat
(beef and pork combined)
1 cup bread crumbs
2 eggs
Dash of pepper
1 teaspoon salt
Sprig of parsley, chopped

1 clove garlic, minced
2 tablespoons grated Parmesan
or Romano cheese
 $\frac{1}{2}$ cup water
4 tablespoons olive oil
1 clove garlic
2 cans tomato paste
4 cups water
1 large can Italian plum
tomatoes
Grated cheese

To prepare dough, combine flour, eggs and water. Knead thoroughly until smooth. Roll out on floured board as thin as possible. When dry on top, turn over. Dough should not get so dry it cannot be cut. Fold up, like jelly roll, and cut in $\frac{1}{8}$ or $\frac{1}{4}$ -inch strands. Separate.

Meat Balls: Combine meat, bread crumbs, eggs, pepper, salt, parsley, minced garlic, 2 tablespoons grated cheese, water. Mix well and shape into small balls. Brown in olive oil with clove of garlic. Remove garlic. Remove meat balls and set aside. In same pan put tomato paste mixed with water. Bring to boil, then turn off heat. Strain whole tomatoes through colander, put into a kettle (not aluminum) and simmer 30 minutes. Add tomato paste and water and cook 2 hours or longer. Add meat balls, cover, and cook gently 1 hour longer.

If desired, cook pieces of browned chicken with meat balls. Cook spaghetti in boiling salted water 12-15 minutes. Drain. Rinse in lukewarm water. Serve meat balls and sauce over spaghetti sprinkled with grated cheese. — Mrs. Louis Corsaro.

WIENERS IN BAR-B-Q SAUCE

2 cloves garlic, minced	½ cup sugar
2 cups chopped onion	1 teaspoon salt
¼ cup butter	½ teaspoon cayenne
1 cup catsup	2 teaspoons Worcestershire sauce
1 cup water	24 wieners
2 tablespoons vinegar	

Saute garlic and onion in butter until tender, but not brown. Add remaining ingredients and simmer 30 minutes, stirring occasionally. Add wieners and cook until heated through. Serve in buns. Or serve as party appetizer using tiny cocktail sausages (about 48). Keep hot in chafing dish. Have cocktail picks at hand for serving. — Mrs. Robert F. Hallein, Fairview Park.

PORK

BAKED LIMA BEANS

2 cups dry lima beans	½ cup brown sugar
1 medium onion, chopped	¾ cup ketchup
2 to 3 cups chopped ham and ham bone	Salt and pepper
Small strip salt pork, chopped	Thick bacon strips

Soak beans overnight. Add water to cover and bring to boil. Lower heat and simmer about 30 minutes. Drain, reserving liquid, and place in baking dish. Add chopped onion, chopped ham with bone, salt pork, brown sugar, ketchup, salt and pepper. Pour reserved liquid over all. If more liquid is necessary to cover, add water. Cover with bacon strips and bake, covered, in slow oven (325 degrees F.) 3-4 hours. Remove cover during last half hour. — Mrs. Stanley Zabloutny, University Heights.

BARBECUED PORK CHOPS

8 lean pork chops	1 teaspoon celery seeds
2 tablespoons fat	½ teaspoon nutmeg
½ cup catsup	½ cup white vinegar
1 teaspoon salt	1 cup water

Brown pork chops in hot fat. Combine remaining ingredients in a sauce pan and pour over chops. Bake, covered, in 325-degree oven for 20-30 minutes, then uncover and bake about an hour longer or until done. — Mrs. John J. Hunt, Jr.

BROILED HAM WITH PINEAPPLE

Cooked ham slices, cut	Brown sugar
½-inch thick	Butter
Pineapple slices	

Place ham slices in broiler pan and brown slightly on one side. Turn and top with pineapple slices (one for each serving), sprinkled with brown sugar and dotted with butter. Broil about 5 minutes longer or until slightly browned. — Mrs. Philip J. Prendergast, Fairview Park.

CHINESE BUTTERFLY SHRIMP

(Wor Teap Har)

1½ pounds large fresh shrimp
4 to 5 strips lean bacon, cut
into 1½-inch pieces
2 egg whites

Pinch of salt
½ teaspoon flour
2 tablespoons peanut oil

Wash and shell shrimp. Remove vein and rinse. Make a few gashes crosswise in each shrimp. Mix egg whites, salt and flour smoothly. In long cut, apply a thin coat of this mixture. Lay bacon piece on each and flatten lightly with palm. Heat oil in frying pan. Fry on bacon side until bacon is cooked and almost crisp. Turn carefully with wide spatula and cook other side. Serve when shrimp is pink. — Mary Lee.

HAM DI PARMA

8-oz. package spaghetti
½ cup shredded Parmesan
cheese
½ cup butter or margarine
6 ozs. mushrooms, sliced
lengthwise through stems
and caps
2 tablespoons grated onion
¼ cup flour
2 cups cream

¼ cup dry white wine
1 pound cooked ham, cut in
strips
½ cup sliced green olives
1 pimienta, cut into thin strips
¼ teaspoon oregano, crushed
½ teaspoon black pepper
¼ cup shredded Parmesan
cheese

Cook spaghetti according to package directions. Drain. Toss spaghetti with ½ cup Parmesan cheese and keep warm. Melt butter in large skillet; add mushrooms and onion. Cook over medium heat 5 minutes, stirring occasionally. With slotted spoon, remove mushrooms; set aside. Blend flour into butter in skillet. Remove from heat and gradually add cream, stirring constantly. Continue to stir and bring mixture to boiling. Cook 1 minute longer. Blend in wine, mushrooms, ham, olives, pimienta, oregano and pepper. Put hot spaghetti in large heat-resistant baking dish. Spoon hot creamed-ham mixture over spaghetti and sprinkle with ¼ cup Parmesan cheese. Broil 4 to 6 minutes from heat source until lightly browned and thoroughly heated. About 8 servings. — Mrs. F. Pat O'Toole, Lakewood.

HAM LOAF

4 cups ground cooked ham
½ cup celery, chopped
2 tablespoons chopped onion
2 tablespoons chopped
green pepper

½ cup bread crumbs
1 egg
½ can cream of mushroom
soup

Mix together all ingredients. Pack into loaf pan. Bake in 350-degree oven 50-60 minutes. — Mrs. Robert Rafferty, Cuyahoga Falls.

HAM LOAF

1 pound ground pork, uncooked	Garlic salt (to taste)
4 cups cooked ground smoked ham	½ cup crushed pineapple, drained
1 green pepper, ground	2 eggs
1 large onion, ground	½ cup bread crumbs
1 teaspoon salt	2 slices pineapple
½ teaspoon pepper	2 Maraschino cherries

Combine all ingredients, except pineapple and cherries, and mix well. Place pineapple slices with cherries in centers in bottom of loaf pan (9x5x2¾). Put the ham mixture on top and bake uncovered in 375-degree oven 2 hours. When serving, invert the ham loaf on plate. — Mrs. Robert Hadney, Fairview Park.

HAM PATTIES WITH SOUR CREAM TOPPING

3 cups ground cooked ham	1 egg, slightly beaten
1 teaspoon minced green onion	Dash of pepper
½ cup soft bread crumbs	½ cup sour cream
¼ cup milk	Chopped onion tops

Combine all ingredients except sour cream, mixing lightly. Shape mixture into six patties and brown on both sides in shallow fat in moderately hot skillet. Remove patties to platter and top with sour cream. (If desired, cream may be heated slightly.) Sprinkle a few chopped onion tops over sour cream. Serve on platter with hot buttered lima beans. — Mrs. Philip J. Prendergast, Fairview Park.

HUNGARIAN STUFFED CABBAGE

1 medium head cabbage	1 teaspoon salt
1 onion, chopped	½ teaspoon pepper
Fat or drippings	1 egg
1 teaspoon paprika	1 can sauerkraut
1 cup raw rice	Water
1½ pounds ground pork shoulder	½ pint sour cream

Cut core from cabbage and separate leaves carefully. Parboil in boiling salted water until they can be folded. Trim off thick part. Saute onion in fat until yellow. Stir in paprika. Wash and drain rice. Combine onions, rice, meat, seasonings to taste and egg. Mix thoroughly. Put portions in cup part of each leaf. Roll up, tucking ends in securely. Wash sauerkraut and drain. Alternate layers of sauerkraut and cabbage rolls in pot, cover with water and simmer, covered, about 1½ to 2 hours, or until tender. Serve with topping of sour cream. — Mrs. Daniel Cikra, Cleveland Heights.

HAM MOUSSE PIE

Pastry:

1 cup sifted all-purpose flour
¼ teaspoon salt
½ cup shortening
½ cup finely crushed
potato chips

2½ to 3 tablespoons cold water

Filling:

1 envelope unflavored gelatin
¼ cup cold chicken broth or
bouillon

1¼ cups hot chicken broth or
bouillon

2 tablespoons vinegar
2 teaspoons grated onion
Dash of pepper

1½ cups ground cooked ham
¼ cup finely chopped celery
2 tablespoons chopped green
pepper

2 chopped hard-cooked eggs
1 teaspoon dry mustard
½ cup heavy cream

Pastry: Sift together flour and salt. Cut in shortening until mixture is fine as cornmeal. Stir in crushed potato chips. Add water. Stir with fork until dough forms ball. Roll out ⅛-inch thick to fit 9-inch pie pan. Flute edge and prick well. Bake in 425-degree oven 10-12 minutes until brown. Cool.

Filling: Soften gelatin in cold chicken broth. Dissolve in hot broth. Add remaining ingredients, except mustard and cream. Let set partially. Beat together mustard and heavy cream until stiff. Fold into ham mixture. Turn into cold pie shell. Garnish with slices of stuffed olives and chill 2 hours. — Mrs. William Bohac, Lorain.

PORK CHOP CASSEROLE

6 pork chops (rib or loin)
½ cup flour
1 teaspoon salt
½ teaspoon monosodium
glutamate
¼ teaspoon pepper

½ cup brown sugar, packed
1 teaspoon salt
4 medium sweet potatoes
3 medium apples
½ cup cider, apple juice or
water

Coat chops with mixture of flour, 1 teaspoon salt, monosodium glutamate and pepper. Brown on both sides in greased skillet. While chops are browning, combine brown sugar and 1 teaspoon salt. Wash, pare and slice sweet potatoes in ⅛-inch slices. Wash, core, pare and cut apples in ½-inch slices. Arrange browned chops in greased 2-quart casserole. Place half of the sweet potatoes on the chops. Sprinkle with part of brown sugar mixture. Top with half of the apples and sprinkle with more sugar mixture. Repeat layers. Pour cider, apple juice or water on top of all. Cover and bake at 350 degrees 1 to 1½ hours. Remove lid during last 15 minutes. — Mrs. Gene Boardman, South Amherst.

PORK CHOPS AND SAUERKRAUT WITH POTATO DUMPLINGS

2 pounds lean pork chops
1 teaspoon salt
1 teaspoon caraway seeds
Water
Sauerkraut:
1 can sauerkraut
Water
1 tablespoon sugar
1 teaspoon caraway seeds

1 tablespoon flour
1 small onion, chopped
1 tablespoon fat
Dumplings:
2 pounds potatoes
1½ teaspoons salt
2 eggs
1¼ cups flour

Wash pork chops, place in baking pan, salt and sprinkle with caraway seeds. Add 1 inch of water. Cover and bake at 300 degrees about 1 hour, or until done. Wash sauerkraut, put in kettle with water to cover. Add sugar and caraway seeds. Cook, uncovered, until soft, about 15 minutes. Mix flour with a little of the water in the pot to make a thin paste. Add to sauerkraut to thicken. Cook a few minutes. Saute chopped onion in fat and add to cooked sauerkraut. To make dumplings, cook pared potatoes until done. Put through ricer or mash fine. Add salt, eggs and flour. Mix well. If a little thin, add a little more flour. Shape into roll and cut off 2-inch pieces or whatever size dumplings you wish. Have a kettle of water boiling. Warm a tablespoon by dipping into the water, then spoon up the dumplings and put into boiling water. Boil 5 minutes. With a long spoon loosen dumplings from bottom of kettle as they tend to stick. Cook about 15 minutes longer. To determine doneness, cut a dumpling with fork. Serve with a little fat from the baked pork chops. Serve meat, sauerkraut and dumplings separately.—Mrs. Joseph Kaitman, Independence.

PORK CHOPS IN ORANGE SAUCE

¼ cup flour
1 teaspoon salt
6 pork chops, loin or shoulder
1 tablespoon shortening
1 cup orange juice

1 tablespoon grated or slivered
orange rind
1 teaspoon sugar
1 teaspoon flour

Mix ¼ cup flour and salt together. Coat both sides of chops with mixture. Melt shortening in skillet. Add chops and brown on both sides. Drain off all fat, pour in ½ cup orange juice, and reduce heat. Cover skillet and cook about 1 hour or until chops are tender. Reduce heat a little more to keep chops warm while making sauce. Mix grated or slivered orange rind, sugar, flour and remaining ½ cup orange juice together in sauce pan. Cook over low heat, stirring constantly until sauce thickens. Pour sauce over chops, raise heat a little and cook several minutes longer. Cooking time about 1 hour and 15 minutes altogether.—Mrs. Dominic Carosella, Akron.

PORK CHOPS WITH DRESSING

6 thick pork chops
1 teaspoon salt
1 teaspoon paprika
1 cup tomato soup

Dressing:

2 cups soft bread crumbs

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon ground sage
1 small onion, chopped fine
 $\frac{1}{4}$ cup melted margarine
Water, if needed

Wipe chops, sprinkle with salt and paprika and place over dressing in shallow pan. Put a generous spoonful of tomato soup on top of each chop. Bake in 350-degree oven 1 hour, or until meat is done. Dressing: Combine ingredients. Add a little water, if too dry. Blend lightly with fork. For an oven dinner, bake Sweet Potato and Apple Casserole with this (page 207). — Mrs. Daniel J. Wikisal, Riverside, Calif.

PORK 'N EGGS

2 tablespoons butter
3 tablespoons flour
 $\frac{1}{2}$ cup water
2 cans condensed cream of mushroom soup
4 hard-cooked eggs, chopped
 $\frac{1}{2}$ teaspoon salt

2 cups leftover roast pork, cut up
1 tablespoon chopped parsley
1 teaspoon Worcestershire sauce
Pepper and paprika, as desired

Melt butter in large skillet. Stir in flour until smooth. Gradually add water and soup. Cook until thick. Add remaining ingredients and heat thoroughly. Serve over rice, noodles or toast. Note: Cooked beef is equally good in this dish. — Mrs. John B. Fox, Shaker Heights.

ROMANIAN NAVY BEAN PUREE WITH PORK SAUSAGE

1 pound navy beans
Salt and pepper
1 small clove garlic, crushed
2 pounds pork sausage
(fresh or smoked)

3 large onions, coarsely sliced
3 tablespoons sausage drippings
1 teaspoon paprika

Soak beans a few hours or overnight. Drain, wash and put in soup kettle with water to cover beans about 1 inch. Add salt and pepper to taste, and crushed garlic. Cook 2 hours at moderate heat. As water cooks down, add a little hot water from time to time. When beans are done, there should be only enough water to barely cover them. Strain off water in a bowl and put beans through sieve or strainer. Beat puree vigorously with wooden spoon 1 or 2 minutes, adding a little of the reserved liquid until puree has consistency of soft pudding. Meantime, fry sausage 30 minutes in covered skillet. Strain drippings and fry onions in them until light brown. Add paprika and remove immediately from heat. Pour bean puree on platter, sprinkle with fried onions and drippings and arrange fried sausage around the sides. In Romania, this dish is accompanied with sliced pickled cabbage with olive oil. Sauerkraut is a good substitute. Rinse in cold water first. — Mrs. Nicholas Sabo.

SAUCY SPARERIBS

1½ pounds loin back ribs	½ clove garlic, minced
½ lemon, sliced	2 tablespoons brown sugar
½ orange, sliced	¾ teaspoon salt
½ onion, sliced	2 tablespoons lemon juice
1 tablespoon salad oil	1½ teaspoons Worcestershire sauce
¼ cup chili sauce	¼ teaspoon chili powder
¼ cup plus 2 tablespoons vinegar	

Cut ribs in pieces. Place in shallow roasting pan, meat side up. Roast uncovered in 450-degree oven 30 minutes. Arrange lemon, orange and onion slices on ribs. Combine rest of ingredients. Bring to boil. Pour over ribs. Bake at 375 degrees F. for 1 hour, basting twice. — Mrs. William Bohac, Lorain.

SAUERKRAUT WITH COUNTRY-STYLE RIBS

3 to 4 pounds country-style spareribs	½ cup raw or brown sugar
2 cans sauerkraut	1 onion, sliced thin
1 tablespoon honey	½ bottle catsup

Broil ribs until browned to remove excess fat. Rinse sauerkraut thoroughly. Combine with honey, sugar, onion and catsup. Place in roaster and top with spareribs. Season meat with additional catsup or barbecue sauce. Cover. Bake in moderate oven (350 degrees F.) 1 hour, or until meat is tender. Serve with baked potato and homemade applesauce. For a different flavor, sweeten applesauce with honey instead of sugar and add a little cinnamon and dash of cloves. — Mrs. Edward J. Kub, West Richfield.

STUFFED PORK TENDERLOIN

1 pork tenderloin	1 cup bread crumbs
Dressing:	½ teaspoon poultry seasoning
4 tablespoons butter	½ teaspoon salt
¼ cup diced celery	½ teaspoon pepper
2 tablespoons finely chopped onion	2 or 3 slices salt pork
	½ cup beef consomme

Cut pork tenderloin almost in two. Pound it quite thin. Set aside. Melt butter in frying pan and saute celery and onions. Add bread crumbs and seasonings. Cook 20 minutes. Place mixture carefully on tenderloin, fold over and tie all around. Brown meat in frying pan on all sides. Remove and place in casserole. Place salt pork over tenderloin and pour beef consomme over it. Place in slow oven (300 degrees) for about 1½ hours. Serve with baked or mashed potatoes and applesauce. — Mrs. William Mee, Lakewood.

ROMANIAN STUFFED CABBAGE

(Sarmale)

2 medium heads cabbage
1½ pounds lean pork
¾ cup raw rice
Salt and pepper
4 tablespoons lard

2 small onions, chopped
1 teaspoon paprika
1-pound can sauerkraut
1 quart tomato juice

Core cabbages and place in boiling water. Parboil until leaves are pliable and start to separate. Remove cabbages and separate the leaves. Cut off thick outer parts. Wash and wipe pork. Mince with a sharp knife. (Do not grind.) Wash and drain rice. Add to pork with salt and pepper to taste. Melt lard in a skillet. Saute onions until yellow. Remove pan from heat and stir in paprika (more, if desired). Add mixture to meat and rice, mixing well. Correct seasoning. Place a small amount of filling in center of cabbage leaf; cover with bottom part, then roll up left to right and tuck in open end securely. Drain off sauerkraut juice and rinse sauerkraut with water. Squeeze gently. Alternate layers of sauerkraut and cabbage rolls in a large pot, beginning and ending with sauerkraut. Pour on the tomato juice and cover pot. Cook on top of the stove about 25 minutes, then in 350-degree oven about 1½ hours, or until done. This is even better the second day. — Mrs. Joseph Papp, Cleveland Heights.

SUPREME RAGOUT DE PORC

8 pork hocks
6 whole cloves or ½ teaspoon
ground cloves
2 sliced onions

6 cups water
Salt to taste
1 cup browned flour

Put first five ingredients into kettle and simmer gently until meat is tender. Cool and remove lean meat from hocks. (The rind may be eaten, but is very rich.) Skim broth with slotted spoon. Brown flour on top of stove or in oven, stirring frequently to prevent burning. Color should be golden brown. Stir a bowl of chilled broth into flour until smooth, then add to broth in kettle. Reheat with the meat. Serve with mashed potatoes. This is a stick-to-the-ribs French-Canadian dish. — Mrs. A. J. P. Martini, Brecksville.

TASTY BACON AND BEANS

6 slices bacon, cut up
1 onion, chopped
1 small clove garlic,
chopped fine

1 cup tomato puree
1 can (1-pound) baked or
barbecued beans

Fry bacon. Saute onion and garlic in bacon fat. Add puree and beans. Simmer, covered, 30 minutes, stirring occasionally. Or bake, covered, in 375-degree oven for 45 minutes. Canned navy or pinto beans can also be used. — Mrs. Jerome Liptow, Lyndhurst.

VARIETY MEATS

BEEF KIDNEY STEW

3 large beef kidneys, washed and cubed	1 cup water
1½ teaspoons salt	3 carrots, diced
½ teaspoon pepper	½ cup diced celery
½ teaspoon garlic salt	¼ cup diced green pepper
2 medium onions, chopped	3 large potatoes, cut up
Lard	4 cups water

Brown kidneys with seasonings and onions in small amount of lard. Add 1 cup water and simmer, covered, 15 minutes. Add vegetables and 4 cups water. Simmer about 1½ hours, adding more water if it cooks down. Serve with hot rolls. — Mrs. Joseph Kolick, North Olmsted.

FRITTO MISTO

1 small zucchini, pared and cut in strips	Boiling water
1 package each frozen asparagus, artichokes and cauliflower or broccoli, cut in pieces	½ teaspoon salt
½ pound calf's liver, cut in strips	1 tablespoon lemon juice
½ pound veal steak, cut in strips	3 whole cloves
½ pound calves brains	2 slices onion
1 pair sweetbreads	½ bay leaf
	3 tablespoons olive oil
	3 tablespoons flour
	6 eggs, well beaten
	Salt and pepper
	Lemon wedges

Before using brains and sweetbreads, soak them in cold water for 1 hour, changing the water two or three times, then drain and plunge them into water brought to a boil with ½ teaspoon salt, lemon juice, cloves, onion and bay leaf. Cook 15 minutes, drain and plunge brains and sweetbreads once more in cold water, letting them stand 10-15 minutes. Cut into slices or pieces. Prepare a batter using olive oil, flour, eggs, salt and pepper. Dip vegetables, parboiled 5 minutes, then meats into batter and fry in deep hot oil, vegetables first. Drain on brown paper and serve hot with lemon wedges. Serve as entree or hors d'oeuvres. — Mrs. Gene Zannoni, Fairview Park.

LIVER AND ONIONS ITALIAN-STYLE

1½ pounds liver (beef, lamb, veal or calf)	¼ teaspoon pepper
½ cup flour	½ cup olive oil
1 teaspoon salt	2 medium onions, sliced thin
½ teaspoon monosodium glutamate	½ cup Marsala wine

Wipe liver with a clean damp cloth. Remove tubes and outer membrane. Cut into serving pieces $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. Coat with mixture of flour, salt, monosodium glutamate and pepper. Set aside. Heat olive oil in skillet. Saute onions until transparent. Remove from skillet, put in the liver and brown on both sides. Add the onions and wine. Bring just to a boil and cook 1 minute. — Mrs. Anthony Provenzale, Fairview Park.

POLISH GLAZED TONGUE WITH RAISIN SAUCE

1 large beef tongue, fresh	½ cup brown sugar
1 carrot, cut in half	½ cup seedless raisins
1 bay leaf	Slice of lemon
5 allspice (in cloth bag)	Salt and pepper
1 stalk celery	2 tablespoons cornstarch
1 onion, cut in half	1 tablespoon sherry wine
Flour	(optional)

Wash tongue well in slightly salted water. Cover tongue with fresh water, bring to a boil then simmer 3 hours together with carrot, bay leaf, allspice, celery and onion. No additional salt is required. Remove scum as it rises to surface. When tender, remove tongue and strain liquid. Cool tongue slightly and remove skin. Dip tongue in flour to coat and place in buttered roaster. Add strained liquid which should cover $\frac{1}{2}$ to $\frac{3}{4}$ of the tongue. Spread top of tongue with brown sugar and add raisins and lemon to liquid. Roast, covered, in 350-degree oven $1\frac{1}{2}$ hours, basting two or three times. Uncover during last 30 minutes and season with salt and pepper. When done, thicken liquid with cornstarch. If desired, sherry may be added to gravy. Garnish with spiced apples and Queen Anne cherries. Accompany with buttered carrots, mashed potatoes and tossed salad. — Mrs. Sylvester C. Missal, Gates Mills.

VEAL

BAKED CHOP SUEY

- | | |
|---|--|
| 1 pound veal, cubed | 1 can cream of chicken soup, undiluted |
| 2 medium onions, chopped | 1 cup canned or cooked peas |
| 1 cup chopped celery | 2 cups water, including liquid from peas |
| 2 tablespoons fat | 3 tablespoons soy sauce |
| ½ cup packaged precooked rice | |
| 1 can cream of mushroom soup, undiluted | |

Brown veal, onions and celery in fat. Put in large greased casserole. Add other ingredients and mix well. Bake in 325-degree oven for 1 to 1½ hours. Serve with noodles or as is. — Mrs. Sigmund Wazyzniak, Elyria.

ITALIAN VEAL CHOPS

- | | |
|------------------------------|--|
| 2 pounds veal chops | 2 green peppers, diced |
| Seasoned flour | 2 onions, diced |
| 4 tablespoons butter, melted | 1 can tomato juice or cream of tomato soup |
| 4 stalks celery, diced | |

Roll chops in flour. Fry in butter until golden brown. Place in roaster or casserole. Top with celery, peppers and onions. Pour tomato juice over meat. (If using tomato soup add ½ can of water.) Cover and bake at 375 degrees F. 45-60 minutes, or until vegetables are done. — Mrs. George Moldovan, Lorain.

OSSOBUCO (HOLLOWBONE) MILANESE

- | | |
|--|---|
| 3-pound veal shank, sawed in 2 to 2½-inch pieces | 6 ounce glass dry sherry, sauterne or chablis |
| 1 small onion, chopped | 1 tablespoon butter |
| 1 carrot, chopped | 1 tablespoon flour |
| 1 stalk celery, chopped | Salt and pepper |
| 1 teaspoon chopped parsley | 1 cup tomato juice |
| Butter | Water |

Combine chopped onion, carrot, celery and parsley and insert mixture into slits in cut-up shank. Each piece of meat should have a bone. Brown well on all sides in butter. Add wine, additional butter and stir in flour. Season with salt and pepper; add tomato juice and enough water to cover meat. Simmer, covered, over low heat for 2 hours. Turn bones carefully occasionally, using wooden spoon or tongs, being careful not to separate meat from bones. When meat is tender, serve hot with peas and plain boiled rice covered with sauce. — Mrs. Gene Zannoni, Fairview Park.

STUFFED VEAL BREAST

5 pounds breast of veal with kidney attached	¼ teaspoon pepper
6 slices 2-day-old white Vienna bread	1 tablespoon soft butter
2 cups milk	1 onion, minced
6 eggs, well beaten	1 tablespoon chopped parsley
1 teaspoon salt	Salt and pepper
	½ cup warm water
	6 slices bacon

Have butcher cut a pocket in veal breast. Remove bottom crusts of bread slices and soak in milk 30 minutes. Squeeze dry. Combine beaten eggs with salt, pepper, butter, onion, parsley and bread. Beat thoroughly. Fill pocket with mixture. Sew or skewer opening. Place in roaster, salt and pepper lightly, and add warm water. Brown 10 minutes at 450 degrees F., then reduce heat to 350 and place bacon slices on top of veal. Cover pan and roast 2½ hours, or until done. — Belle Jakob, Euclid.

VEAL CUTLETS PARMESAN

1½ pounds veal steak, ½-inch thick	1 tablespoon water
Salt and pepper	¼ cup hot water
Bread crumbs	Tomato sauce
1 egg, well beaten	Swiss cheese
	Salt

Cut veal into desired pieces and pound with meat tenderer. Sprinkle with salt and pepper. Cover with bread crumbs, dip into egg mixed with 1 tablespoon water, then cover with crumbs again. Let stand on waxed paper about 30 minutes, turning several times while standing. Fry slowly in desired shortening until golden brown on one side, then fry other side. Transfer to a baking dish, put meat on a trivet and add drippings mixed with hot water. Cover and cook slowly in moderate oven about 30 minutes, or until tender. Add more water if it appears dry. Spoon about 2 tablespoons tomato sauce on each cutlet and cover each with a slice of Swiss cheese. Sprinkle with salt. Cover pan again and continue cooking very slowly about 10 minutes more.

Tomato Sauce: In 2 tablespoons shortening, saute 1 tablespoon finely chopped onion. Add 1 can Italian-style tomato paste and 1 can water. Add 1 beef bouillon cube. Season with ¼ teaspoon salt, 2 tablespoons grated Parmesan cheese, pinch of baking soda, and pinch each of nutmeg, allspice and dash of pepper. Cook slowly in covered sauce pan about 15 minutes. Add a little more water toward end of cooking if too thick. Sauce should be about the consistency of a heavy custard. Serve cutlets with additional sauce on the side, if desired. — Mrs. Stanley Zablontny, University Heights.

VEAL BALLS WITH SOUR CREAM

1 pound ground veal	¼ cup shortening
½ cup bread crumbs	½ cup canned sliced mushrooms with liquid
½ cup chopped onion	1 cup sour cream
2 tablespoons chopped parsley	½ cup water
1 egg, well beaten	Cooked broad noodles or whipped potatoes
1 teaspoon salt	
¼ teaspoon pepper	
¼ cup milk	

Combine first eight ingredients and mix well. Shape into medium sized meat balls. Heat shortening in skillet. Brown veal balls, turning occasionally. Add sliced mushrooms with liquid. Cover and simmer slowly 30 to 45 minutes. Turn occasionally, adding water if needed. There should be about $\frac{3}{4}$ cup liquid. When veal balls are done, remove from heat. Drain liquid and reserve. In top of double boiler combine sour cream and $\frac{1}{2}$ cup water plus reserved liquid ($\frac{3}{4}$ cup). Cook over hot water until hot. Serve veal balls and mushrooms over cooked broad noodles or whipped potatoes, and top with sour cream sauce. — Mrs. John Olayas, Fairview Park.

VEAL CHOPS WITH RICE

1 cup raw rice	½ green pepper, diced
3 cups water	1 tablespoon chopped parsley
½ cup tomato juice	Salt and pepper to taste
1 tablespoon lard or other shortening	1 small onion, minced
1 stalk celery, finely sliced	4 veal chops
	White wine (optional)

Wash rice and combine with other ingredients. Place in ungreased 3-quart casserole. Arrange veal chops on top. Cover and place in 375-degree oven. When mixture starts to bubble, stir slowly. Cover and bake about 2 hours. Thirty minutes before it is done, sprinkle with a small amount of white wine. — Mrs. Teresa Kupsa.

POULTRY

CHICKEN GIBLETS AND RICE

1 onion, diced	Salt and pepper
½ pound chicken giblets, cut bite size	½ cup raw rice
2 tablespoons bacon drippings	1 cup water

Saute onion and giblets in bacon drippings until well browned. Season to taste, add rice and water, cover and simmer until tender, stirring occasionally. More water may be added if too thick. — Mrs. Robert J. Burger, Fairview Park.

BARBECUED CHICKEN

3 to 4-pound broiler or frying chicken, split in two or cut in pieces	¼ teaspoon salt
Barbecue Sauce:	½ teaspoon paprika
1 teaspoon grated onion	Dash of pepper
½ cup vinegar	1 teaspoon Worcestershire sauce

Combine sauce ingredients in pan and simmer slowly, stirring until well blended. Lay chicken halves or pieces on wire rack over cookie sheet. Or use broiler pan with drip-through top. With spoon or pastry brush, coat chicken with heated sauce and broil about 3 inches from flame or heat source. When browned on one side, turn and coat with more sauce. After 15 minutes, turn broiler down to 450 degrees F. and broil until chicken is fork tender. Turn chicken from time to time to allow even browning. Chicken may be broiled whole on oven rotisserie and basted frequently with sauce. — Mrs. Robert Bennett, Euclid.

CHICKEN BAKED WITH FRESH TOMATOES

2 or 2½-pound fryer, cut up	¾ cup chopped onion
½ cup flour	¾ cup diced green pepper
3 teaspoons salt	4 medium tomatoes
½ teaspoon paprika	2 cups beer (1 bottle)
¼ cup bacon drippings or salad oil	¼ cup tomato paste
	½ teaspoon thyme

Combine flour, 1 teaspoon salt and paprika. Coat chicken pieces. Brown in drippings. Transfer to a large casserole. Saute onion and pepper until tender. Sprinkle over chicken. Peel and quarter tomatoes and arrange over chicken. Blend beer, tomato paste, 2 teaspoons salt and thyme. Pour over all. Bake, covered, at 350 degrees F. for 1¼ hours. Serves 6-8. Serve with French bread, tossed salad and for dessert creme de menthe parfaits (vanilla ice cream and creme de menthe, topped with whipped cream and maraschino cherry). — Mrs. Jean Revelt, Cleveland Heights.

CRISPY CHICKEN

3-pound fryer	2 cups oven-popped rice cereal, finely crushed
1 cup melted shortening	Salt and pepper

Cut fryer in pieces. Dip each in shortening, then in crushed cereal with seasonings added. Lay in shallow baking dish and bake 1 hour at 350 degrees. Don't turn pieces to brown. They'll brown to a golden crisp on both sides. Serve with parsley potatoes: Boil 12 small potatoes in jackets until done. Peel and put in serving dish with 3 tablespoons butter and ½ cup finely chopped parsley. Stir to coat potatoes and sprinkle with salt. — Mrs. Joseph Johnson, Akron.

CHICKEN MULLIGAN

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| 3 pounds chicken (legs, thighs and breasts, or all wings) | 1 can (4 oz.) mushroom pieces, drained |
| ¼ lb. butter or margarine | 1 can cream of mushroom soup |
| 2 cups flour | 1 can water |
| 1 tablespoon salt | 1 bottle catsup |
| 1 teaspoon pepper | 1 package frozen peas |
| 1 medium onion, diced | |

Melt butter in large skillet. Wash and drain chicken pieces on paper toweling. Combine flour, salt and pepper in paper bag or on waxed paper. Shake or roll chicken pieces in flour mixture. Brown in melted butter. Remove browned pieces. Saute diced onion and mushroom pieces in skillet, adding more butter or margarine, if necessary. Add can of mushroom soup, water, catsup and frozen peas. Stir to mix. Transfer to Dutch oven or roaster. Add chicken pieces, cover and bake slowly 1½ hours at 325 degrees F., or until chicken is tender. Serve with mashed potatoes, buttered noodles or fluffy rice. — Mrs. Donald Ford, North Olmsted.

CHICKEN SICILIANO

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| 4-pound fryer, cut up | ½ to ¾ cup water |
| 3 tablespoons olive oil | 1 tablespoon dried sweet basil |
| 1 small onion, minced | 1 sprig parsley, chopped |
| 2 cloves garlic | Salt and pepper |
| 1 can (No. 2½) Italian-style tomatoes | 4 slices Provolone cheese, broken in pieces |
| ½ can (6 oz.) tomato paste | ½ pound very thin spaghetti |

Brown chicken in oil in Dutch oven. Remove pieces as they brown and put in oblong baking dish or small roaster. When all pieces have browned, saute minced onion and garlic in remaining oil in Dutch oven. Remove garlic. Put tomatoes through food mill and add with tomato paste and water.

Cook 15 minutes. Sprinkle basil, parsley, salt, pepper and cheese over chicken. (Grated locatelli or any other sharp cheese may be substituted for the provolone.) Pour tomato sauce mixture over chicken and bake, covered, in 350-degree oven for 1 to 1¼ hours. Uncover during last 30 minutes. Cook spaghetti as directed on package and serve with sauce and chicken. Chicken may be served with vegetables instead of spaghetti, if desired. — Mrs. Anthony Catalioto, Chesterland.

CHICKEN CACCIATORE WITH MUSHROOMS

$\frac{1}{2}$ cup flour
Salt and pepper
 $\frac{1}{2}$ teaspoon monosodium
glutamate
 $\frac{1}{2}$ cup olive oil
2 cloves garlic, crushed
1 frying chicken, 2-3 pounds,
quartered

Sauce:
1 small onion, thinly sliced

$\frac{1}{2}$ pound fresh mushrooms,
sliced
3 tablespoons butter
6-ounce can tomato paste
2 cups canned tomatoes, sieved
 $1\frac{1}{2}$ teaspoons salt
Pepper to taste
 $\frac{1}{2}$ teaspoon oregano
1 teaspoon chopped parsley

Coat chicken evenly with mixture of flour, salt, pepper and monosodium glutamate. Heat olive oil with garlic in large skillet. Place chicken, skin side down, in skillet and brown all over. While chicken is browning, saute onion and mushrooms in butter until tender. Add tomato paste, tomatoes, salt, pepper, oregano and parsley. Pour sauce over chicken; cover and cook slowly 25-30 minutes, or until chicken is tender. Baste occasionally. — Mrs. James Seliskar.

CHICKEN PAPRIKA

$1\frac{1}{2}$ tablespoons fat
1 small onion, sliced
2 tablespoons paprika
 $\frac{1}{8}$ teaspoon red pepper
 $2\frac{1}{2}$ pounds cut-up chicken

$\frac{1}{4}$ cup water
Salt and pepper
3 tablespoons flour
2 cups warm water
 $\frac{1}{2}$ pint sour cream

Saute onions in fat until yellow. Pull pan aside and stir in paprika and red pepper. Add chicken, washed but not dried, and $\frac{1}{4}$ cup water. Season and simmer until liquid evaporates. Sprinkle flour over chicken and stir constantly to brown flour. Add warm water and cook, covered, slowly until done, about $1\frac{1}{2}$ hours. Add sour cream during last five minutes. Keep heat low so cream won't curdle. (A tablespoon of flour may be mixed with the cream.) Serve with egg dumplings: Beat 2 eggs with 2 tablespoons cold water. Sift 1 cup flour with 1 tablespoon salt and pinch of baking powder. Add to eggs and mix well. Drop in small amounts from teaspoon into boiling, salted water and cook 10 minutes, or until done. — Mrs. James Becka.

CHICKEN PAPRIKAS

Flour
Salt and pepper
6 chicken legs
6 chicken wings
 $1\frac{1}{2}$ tablespoons fat
 $\frac{1}{2}$ onion, chopped

1 green pepper, chopped
 $1\frac{1}{2}$ tablespoons paprika
About 3 cups water
 $\frac{1}{2}$ pint sour cream
Cooked noodles

Roll chicken pieces in seasoned flour. Saute onion and green pepper in fat until onion is yellow. Stir in paprika. Put in chicken and cook, covered, gradually adding water. Stir occasionally to pre-

vent sticking. When done (approximately 1½ hours), blend about 1 cup of the pan gravy with sour cream and pour over chicken. Cook narrow noodles according to package instructions. Arrange on platter with chicken in the center. Good also with cooked rice. Whole chicken may be used instead of pieces, if desired. For veal paprikas, substitute cubed veal for chicken and proceed as above. — Mrs. Daniel Cikra, Cleveland Heights.

CHICKEN WITH PINEAPPLE

1 small fryer	Dash of ground cloves
Salt and pepper	½ cup pineapple juice
½ cup canned pineapple cubes	2 cups chicken stock
2 tablespoons butter or margarine	2 cups diced cooked chicken
1½ tablespoons cornstarch	½ cup sliced celery
1 teaspoon salt	½ cup slivered blanched almonds
Dash of cinnamon	

Cook a small fryer, cut up, in water to cover and salt and pepper to taste, till done. Remove chicken and reserve the stock. Remove meat from bones and dice. Saute pineapple cubes in butter for 5 minutes. Mix cornstarch with seasonings and pineapple juice and add to chicken stock. Pour over pineapple and heat until thickened. Add chicken, celery and almonds. Pour into a 1½-quart casserole. Bake uncovered at 350 degrees F. for 25 minutes. — Mrs. Jean J. Revelt, Cleveland Heights.

CORNISH HENS WITH RICE STUFFING

2 plump Cornish hens	½ teaspoon white pepper
2 cups cooked rice	1 scant teaspoon sage
1 onion, chopped fine	2 teaspoons minced onion
2 stalks celery, chopped fine	Butter
4 tablespoons butter	4 tablespoons medium
1 teaspoon salt	dry sherry

Clean cavities of hens and remove moisture with paper towels. Prepare filling by sauteeing chopped onion and celery in butter until tender. Add to rice (wild rice also may be used) and season with salt, pepper and sage. Toss together with minced onion until blended. Stuff the hens lightly and close openings with skewers and string. Place in pan and rub hens with butter. Roast uncovered in 350-degree oven approximately 1 hour. Baste often with mixture of melted butter (about 1 stick) and sherry. More wine may be used, if desired. — Mrs. John J. Hunt, Jr.

CORNISH HENS WITH PECAN STUFFING

6 Cornish hens (about 1 pound each)	1 cup light red wine
Pecan stuffing	$\frac{3}{4}$ cup chicken bouillon
$\frac{1}{2}$ cup butter, melted	1 tablespoon cornstarch mixed with $\frac{1}{4}$ cup water
Salt and pepper	Kumquat sauce

Fill hens with pecan stuffing. Secure with toothpicks and tie legs together. Place in shallow roasting pan. Pour on butter. Sprinkle with salt and pepper. Roast in 425-degree oven 1 to $1\frac{1}{4}$ hours, basting twice with wine and pan drippings. When done, glaze with hot chicken bouillon thickened with cornstarch and water. Serve with kumquat sauce.

Pecan Stuffing. Saute 1 medium onion, chopped, and $\frac{1}{2}$ cup chopped celery in $\frac{1}{2}$ cup butter about 5 minutes. Add 1 teaspoon salt and $\frac{1}{2}$ teaspoon paprika. Mix lightly with 5 cups diced stale bread, $1\frac{1}{2}$ cups chopped pecans and $\frac{1}{2}$ cup chopped parsley.

Kumquat Sauce: Drain 1 jar kumquats. Cut kumquats in half and remove seeds. Add 1 cup currant jelly, 1 cup dry white wine and 1 tablespoon butter. Heat thoroughly. (Sauce is good also with duck or chicken.) — Mrs. Mark McCollough, Brooklyn.

CORNISH HENS WITH WILD RICE STUFFING

6 frozen Rock Cornish hens (about 1 pound each)	$1\frac{1}{2}$ tablespoons salt
1 package (12-oz.) wild rice	1 tablespoon poultry seasoning
Salt	2 tablespoons chopped parsley
$\frac{1}{4}$ pound butter or margarine	2 tablespoons melted butter
2 medium onions, minced	1 jar (8-oz.) orange marmalade
4 stalks celery and few celery leaves, chopped small	2 tablespoons cornstarch
	$\frac{1}{2}$ cup cold water

Thaw hens. Wash and sprinkle insides with a little salt. Wash rice in plenty of cold water. Discard any floating particles. Wash again. Cook according to package directions. (Do not use precooked wild rice.) Dressing: Melt $\frac{1}{4}$ pound butter or margarine in sauce pan. Add onions and celery, saute until tender, but not brown. Add salt, poultry seasoning and parsley. Combine with rice; taste and correct seasoning, if necessary. Stuff hens lightly with dressing. Truss with string or white thread, tying wings to sides and tips of legs together at tail. Place on rack in shallow roasting pan. Brush with melted butter. Spread marmalade over hens. Roast uncovered in 350-degree oven 1 hour. Baste hens with juice in pan after first 20 minutes and again 20 minutes later. When tender and brown, remove hens to another pan and keep warm. Strain juice from pan to sauce pan. Blend cornstarch and cold water. Add to hot juice. Cook

until slightly thickened and glossy. Pour some hot glaze over hens before serving. There should be about 2 cups of glaze. If not enough juice in roasting pan, add enough hot water with 1 dissolved chicken bouillon cube to make 2 cups. Garnish with parsley. — Mr. and Mrs. Arthur Gedeon, Parma.

GRILLED CHICKEN

Halved or quartered broiler-fryers (1½ to 2½ pounds)
1 cup salad oil

¼ cup lemon or lime juice
Barbecue sauce

Have wire grill at least 10 inches above glowing coals. Place chickens skin side up on grill. Brush with mixture of oil and lemon or lime juice (above amount is enough for 4 chickens). Grill 15 minutes, then start turning, basting often with oil mixture. Grill chickens 45 to 60 minutes. When done, bones move easily at joints. For added flavor touch, grill 10-15 minutes longer, basting with barbecue or kebab sauce.

Barbecue Sauce: Combine 1 can tomato sauce (8 oz.), ¼ cup molasses, 1 tablespoon prepared mustard, 1 tablespoon vinegar, 1 tablespoon Worcestershire sauce and ¼ teaspoon each of seasoning salt, barbecue spice, garlic salt and black pepper. Mix well. Bring to a boil and boil 1 minute. Makes 1 1/3 cups, enough for 2 broilers. — Mrs. Paul R. Popovic, Gates Mills.

HEARTS AND NOODLES CASSEROLE

1 pound chicken hearts
1 pound chicken livers
¼ pound butter or margarine,
or ½ cup bacon drippings
1 large onion, sliced
1 large green pepper, chopped
½ pound fresh mushrooms,
sliced
1 cup water

3 tablespoons flour
1 cup milk
Salt and pepper
Dash of freshly grated
nutmeg (optional)
½ pound broad noodles, cooked
⅓ cup grated sharp cheddar
cheese

Wash chicken hearts and livers. Saute hearts in half the butter, covered, 10 minutes. Add livers and cook 15 minutes longer. In another pan, saute onion, pepper and mushrooms in remaining butter. Stir until lightly browned. Add to hearts and livers. Add water. Cover and simmer gently 15 minutes. Add flour, stir quickly to prevent lumping. Add milk. Blend well. Add seasonings to taste. Pour mixture over cooked noodles. May be served immediately, or placed in casserole, topped with grated cheese and heated in 400-degree oven until cheese melts. Variation: In a hurry? Saute hearts and livers as above. Add ¼ cup pickle relish. When done, add 1 can onion soup and 1 can cream of mushroom soup (both undiluted), blend well and pour over noodles. — Mrs. Robert LaLonde, Avon.

HUNGARIAN SCALLOPED CHICKEN CASSEROLE

(Rakott Csirke)

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| 1 young chicken, about 3 pounds, disjointed, or chicken pieces as desired | 1 green pepper, sliced very thin in rings |
| Salt | 2 large onions, sliced very thin |
| ¼ pound bacon, sliced | 2 large solid tomatoes, sliced very thin |
| 3 or 4 potatoes, sliced medium thick | ½ cup sour cream |
| | Salt and pepper to taste |

Salt chicken. Line bottom of large casserole with bacon. Arrange, in layers, potatoes, chicken, tomatoes, onions and green peppers. Season to taste and repeat layers until dish is filled. Top with sour cream. Cover and bake in 375-degree oven 1½ hours, or until done. — Mrs. Frank Skapin, Fairview Park.

ROAST DUCKLINGS A L'ORANGE

Apricot Stuffing:

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| 1¾ cups cooked rice | 2 tablespoons finely chopped parsley |
| 1 cup finely chopped dried apricots | 2 ducklings, 4 pounds each |
| ¼ cup Cointreau (optional) | 1 to 2 teaspoons salt |
| ¼ cup butter, melted | 1 cup orange juice |
| ½ teaspoon salt | 2 tablespoons butter |
| ¼ teaspoon pepper | 3 tablespoons fat |
| ¼ teaspoon monosodium glutamate | 3 tablespoons flour |
| ⅛ teaspoon thyme | ¼ teaspoon salt |
| ⅛ teaspoon nutmeg | ⅛ teaspoon pepper |
| ⅛ teaspoon ground cloves | 2 cups meat and orange juices |
| ¼ cup finely chopped onion | ½ cup orange marmalade |
| ¼ cup finely chopped celery | Broiled orange slices |
| | Parsley sprigs (garnish) |

Combine rice and apricots and set aside. In a large bowl, mix together Cointreau, melted butter, seasonings and spices. Add rice and apricots, onion, celery and parsley. Toss lightly until thoroughly combined. Rinse and pat ducklings dry with a paper towel. Rub cavities with salt. Put orange juice and butter into a small sauce pan over low heat and stir occasionally until butter is melted. Remove from heat. Using pastry brush, rub cavities of ducklings with orange sauce mixture.

Lightly fill body and neck cavities of ducklings with stuffing. Skewer and lace abdominal opening or sew up to hold stuffing. Place ducklings, breast side up, on rack in baking pan. Brush with orange mixture and roast uncovered at 325 degrees F. for 2½ to 3 hours. Brush ducks frequently with orange mixture during roasting. Remove drippings and fat from roasting pan as they accumulate and reserve for orange sauce. When ducklings are done, place them on a heated platter and remove skewers or cord.

Orange Sauce: Leaving brown residue in pan, pour remaining drippings into bowl containing reserved drippings and fat. Allow fat to rise to surface, skim off and reserve. Remaining drippings are meat juices and orange juice which should be used at part of the liquid for the sauce.

Measure into roasting pan 3 tablespoons of the fat and blend in flour, salt and pepper, stirring constantly, until mixture thickens and bubbles. Remove from heat. Add slowly, stirring constantly and vigorously, 2 cups of the reserved meat and orange juices. (Add more orange juice if needed to make 2 cups.) Return to heat and cook rapidly, stirring constantly until mixture thickens. Scrape bottom and sides of pan to blend in brown residue. When well blended, add orange marmalade, remove from heat and pour into gravy boat. Serve hot. Slip paper frills onto drumsticks and garnish duckling with broiled orange slices and sprigs of parsley.

Broiled Orange Slices: Rinse and cut 3 oranges into $\frac{1}{4}$ -inch slices. Remove seeds and place orange slices on broiler rack. Brush with melted butter and sprinkle with brown sugar. Broil 5 to 7 minutes about 3 inches from heat source. — Sister Mary Germaine, O.S. F.

ROAST GOOSE

Fruit Stuffing:	3 cups dry bread, $\frac{1}{4}$-inch cubes
3 tablespoons butter or margarine, melted	$1\frac{1}{2}$ cups chopped apple
2 tablespoons finely chopped onion	$1\frac{1}{2}$ cups uncooked cut up prunes ($\frac{1}{2}$ to $\frac{3}{4}$ pound)
$\frac{1}{2}$ teaspoon salt	3 tablespoons lemon juice
$1\frac{1}{2}$ cups celery, $\frac{1}{4}$-inch dice	

Saute onion in fat. Combine with other ingredients. Stuff bird—enough for 8 to 10-pound goose. Dried apricots may be substituted for prunes. After goose is stuffed and trussed, roast promptly. Place, breast down, on rack in shallow uncovered pan. Roast in slow oven (325 degrees). Don't add water or fat. No need to baste. During roasting, fat should be spooned or siphoned off as it accumulates in pan. This will assure fat, light in color, not browned or overdarkened. Set this fat aside for use in other cooking and as shortening. When goose is approximately $\frac{2}{3}$ done, turn breast up and finish roasting. Test by moving drumstick up and down. Joints should yield readily or twist out, and the drumstick meat should feel very soft. An 8 to 10-pound ready-to-cook goose takes approximately $3\frac{1}{2}$ to $3\frac{3}{4}$ hours. — Mrs. Earl Soukup, Northfield.

ROAST GOOSE WITH PILAU STUFFING

12 to 15-pound goose	3 cups cracked wheat
2 tablespoons salt	6 cups chicken stock
½ cup melted butter	1½ teaspoons salt
1 medium onion, finely chopped	1 teaspoon marjoram
1 cup finely chopped celery	½ teaspoon basil or thyme
½ pound sliced mushrooms	¼ teaspoon pepper
	1 cup hot water

Clean goose thoroughly. Remove excess fat from body cavity. Rub inside and out with 2 tablespoons salt. Refrigerate overnight. Wipe off salt when ready to stuff. Saute onions, celery and mushrooms in melted butter for 5 minutes. Add cracked wheat and brown lightly, stirring. Add chicken stock, 1½ teaspoons salt and spices. Simmer 30 minutes. Stuff goose with dressing, truss and prick skin all over with fork. Place breast down on rack in roaster. Add hot water. Roast covered for 1 hour at 400 degrees F., lower heat to 350 degrees F., uncover and continue roasting until done, about 4 to 4½ hours. When approximately 2/3 done, turn breast up. Prick skin every 30 minutes to let out fat. Do not baste. Remove accumulation of fat from pan for gravy. Test for doneness by moving drumstick up and down. Goose should be a rich brown in color. Garnish with spiced apples or spiced peaches and parsley. Serves 8 to 10.

ROMANIAN-STYLE CHICKEN STEW WITH DUMPLINGS

1 fryer, about 3 pounds, cut up	1 tablespoon finely chopped fennel, or ½ teaspoon fennel seeds
1 large onion, chopped	1 tablespoon chopped parsley
3 tablespoons shortening	Fresh dill or ½ teaspoon dried dill weed
Salt	Dumplings
½ cup sour cream	
1 cup tomato juice, strained	

Wash chicken pieces, but do not dry. Melt shortening in a pot. Saute onion until golden. Add chicken pieces, cover and cook 10-15 minutes, stirring occasionally. Add sour cream and simmer 5 minutes. Add tomato juice, fennel, parsley and dill. (Add fresh dill to taste.) Cover and cook until chicken is tender. Dumplings: Put 1½ cups unsifted all-purpose flour and ¼ teaspoon salt in a bowl. Make a well in the middle and add 2 whole eggs. Stir with wooden spoon, gradually adding ½ cup milk. Stir until smooth. Pick up very small amounts of batter on edge of tablespoon and put into large pot of boiling, salted water. Dip spoon into water each time so dumplings will slide off. Cook until done, about 5 minutes after all have risen to the surface. Drain in colander and rinse. Add dumplings to pot with chicken and mix with the sauce. — Aurelia Papp, Cleveland Heights.

ROAST DUCKLING WITH APRICOT-RICE STUFFING

3-4 pound Long Island duckling

1 teaspoon salt

Apricot-Rice Stuffing:

¼ cup chopped onion

1 cup chopped celery

¼ cup butter or margarine

3 cups cooked rice

1 cup coarsely chopped dried apricots

1 teaspoon salt

Dash of pepper

2 tablespoons chopped parsley

Remove giblets from body cavity of duckling. Rub inside of cavity with 1 teaspoon salt, and stuff lightly. Stuff neck cavity also. Close body opening with skewers. Roast at 325 degrees F. for 2 to 2½ hours. Stuffing: Saute onion and celery in butter or margarine until soft. Combine cooked rice, apricots, 1 teaspoon salt, pepper and chopped parsley. Add onion-celery mixture to rice, mixing lightly. — Aurelia Papp, Cleveland Heights.

TURKEY RING

1 envelope unflavored gelatin

¼ cup cold mushroom juice

1¼ cups hot turkey broth

¼ teaspoon salt

¼ teaspoon onion salt

½ teaspoon poultry seasoning

3 cups chopped cooked turkey

1 can (4 oz.) sliced mushrooms

½ cup chopped celery

2 tablespoons chopped green pepper

Soften gelatin in mushroom juice (from can). Dissolve in hot broth (made from turkey bones). Add seasonings. Chill. When mixture starts to jell, fold in remaining ingredients. Pour into 8-inch ring mold which has been rinsed in cold water first. Chill until firm. While above layer is chilling, make second layer as follows:

1 envelope unflavored gelatin

¼ cup cold orange juice

½ cup hot orange juice

1 pound can cranberry jelly

¼ teaspoon salt

½ cup chopped apple

½ cup chopped celery

¼ cup chopped nuts (any kind)

Soften gelatin in cold orange juice. Dissolve in hot juice. Turn cranberry jelly into bowl. Break up into small pieces with spoon. Add salt and pour hot liquid over it. Beat with rotary beater until smooth. Chill until mixture begins to jell. Fold in remaining ingredients. Pour on top of turkey layer and chill until firm. When ready to serve, unmold onto platter. Serve with Sauce Liberal: Combine 1 cup mayonnaise, 3 tablespoons ketchup, 1 teaspoon Worcestershire sauce, 1 tablespoon lemon juice, ¼ cup heavy cream or sour cream. Mix and add 2 tablespoons gin. — Mrs. F. Pat O'Toole, Lakewood.

MEATLESS DISHES

BAKED MACARONI WITH TOMATOES

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| 1 package (8 or 9 oz.)
macaroni | 1 No. 2 can tomatoes
(2½ cups) |
| 4 tablespoons butter or
margarine | ¾ teaspoon salt |
| 2 medium onions, chopped | ¼ teaspoon pepper |
| 2 tablespoons minced green
pepper | ¼ pound processed American
cheese (sliced) |

Cook macaroni according to directions. Drain and put in 2-quart casserole. Melt butter or margarine in skillet, add onions and green pepper and saute until partially tender, about 5 minutes. Add tomatoes, salt and pepper, and cook until heated. Pour over macaroni; toss well to mix, and arrange sliced cheese on top. Bake covered in 350-degree oven about 20 minutes, or until cheese melts and gets bubbly. — Mrs. Frank Skapin, Fairview Park.

BLUE CHEESE, SPINACH AND EGG CASSEROLE

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| 3 eggs, hard-cooked | 2 tablespoons flour |
| 1 package frozen chopped
spinach | ½ cup milk |
| 2 tablespoons butter or
margarine | ¼ cup crumbled blue cheese |

Cook spinach according to package directions. Drain well. In small saucepan, melt butter or margarine, blend in flour and gradually add milk. Cook over low heat, stirring constantly, until thickened. Stir in spinach and crumbled blue cheese. Alternate layers of spinach mixture and sliced eggs in greased 1-quart casserole. Cover and bake at 350 degrees F. for 20 minutes. — Mrs. Edward Hober, Shaker Heights.

CHEESE STRATA

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| 12 slices day-old bread | 2½ cups milk |
| ½ pound pasteurized process
cheese | ½ teaspoon salt |
| 4 eggs | Dash of pepper |

Trim crusts from bread and arrange six slices in bottom of baking dish, fitting them in closely. Cover with sliced cheese, then with remaining six slices of bread. Beat the eggs, add milk and seasonings and blend well. Pour this over the bread and cheese and let stand 1 hour. Bake in 325-degree oven about 40 minutes, or until puffed and lightly browned. Serve plain or with your favorite jelly. — Mrs. Henry C. McBride, Burton.

CHOPSTICK TUNA CASSEROLE

1 can condensed cream of mushroom soup
¼ cup water
1 can (3-oz.) chow mein noodles

1 can (6½, 7 or 9¼-oz.) tuna
1 cup sliced celery
½ cup salted toasted cashews
¼ cup chopped onion
Mandarin orange sections

Combine soup and water. Add 1 cup chow mein noodles, tuna, celery, cashews, onion. Toss lightly. Place in ungreased 10x6x1½-inch pyrex baking dish. Sprinkle remaining noodles over top. Bake at 375 degrees F. for 15 minutes or until heated through. Garnish with mandarin orange sections. — Mrs. Theodore Oleksa, Akron.

CRAB MEAT AU GRATIN

4 cups medium white sauce
½ lb. sharp yellow cheese, grated
3 cans crab meat

Salt and pepper to taste
2 pinches of sugar
4-oz. jar pimientos, chopped
Patty shells

Melt cheese in white sauce. Add crab meat, salt and pepper to taste, sugar and pimientos. Heat thoroughly and serve in patty shells. — Mrs. Francis J. Courter, Lakewood.

CHINESE SWEET AND SOUR FISH (Tiem Shuen Yu)

1 pound fresh fish
(pike or other kind)
Oil for deep frying

Batter:

1 egg
½ cup sifted flour
½ teaspoon salt
2 tablespoons water

Sauce:

1 cup vinegar
1 cup brown sugar
1 cup water

3 tablespoons catsup
½ teaspoon salt
½ teaspoon pepper
2 cups canned pineapple, cut into 1-inch pieces
2 green peppers, cut into 16 pieces
2 large tomatoes, peeled and cut into 12 wedges
1 tablespoon cornstarch
2 tablespoons water

Wash and clean fish. Cut into small (2-inch) pieces. Beat egg, add flour, salt and water. Beat until smooth. Dip fish in batter; fry in hot oil until golden. In large enamel saucepan, add all ingredients for sauce except cornstarch and water. Bring to boiling point. Blend cornstarch and water and stir paste into sauce. Cook until thickened. Add fish, mix thoroughly. Cook 1 minute after boiling point is reached. Variation: Sweet and Sour Pork. Cut pork tenderloin into inch squares and proceed as above. Batter-dipped pork will float when done. — Mary Lee.

CHINESE CELERY CABBAGE WITH SHRIMP (Bok Choy Har)

½ pound green shrimp
4 tablespoons oil
(preferably peanut)
1 teaspoon salt
1 pound celery cabbage

1 small can button
mushrooms, drained
½ can bamboo shoots
1 teaspoon cornstarch
3 tablespoons water
2 tablespoons soy sauce

Remove shell and intestinal vein from shrimp. Wash. Cut gash down back of each. Heat oil and salt, add shrimp. Saute until pink. Add washed, but not dried, celery cabbage cut diagonally in small pieces (leafy parts, too), mushrooms and bamboo shoots. Blend cornstarch with water and add with soy sauce. Mix. Cover. Bring to boiling point. Cook and stir 2 or 3 minutes. (If possible to obtain, get Chinese celery cabbage called bok choy, sold in Chinese grocery stores.) — Mary Lee.

CURRIED SCALLOPS

2 pounds scallops
Flour
Salt and freshly-ground
black pepper
8 tablespoons butter

6 green onions, chopped
1½ tablespoons curry powder
⅓ cup dry white wine
Cooked rice
Sautéed almonds

Wash and dry scallops. Dust lightly with flour seasoned with salt and pepper. Melt butter in skillet and saute onions for 3 minutes. Add scallops and cook quickly, turning frequently to brown on all sides. Sprinkle with curry powder and add white wine. Place in serving dish on a bed of rice. Garnish with almonds. Shrimp may be prepared this way also. — Mrs. John M. Wittenbrook, Cleveland Heights.

EASY PIEROGI

2 cups dry cottage cheese
1 tablespoon butter
4 eggs, separated
½ teaspoon salt

1 tablespoon sugar
1 cup sifted all-purpose flour
Browned buttered crumbs

Force cheese through sieve (or mix in blender). Add butter, egg yolks, salt, sugar and flour. Beat thoroughly until light. Carefully fold in stiffly beaten egg whites. Turn out on floured board. Dough will be quite soft. Flour hands and roll into a long, narrow roll. Cut in 2-inch pieces. Cook in salted, boiling water until pierogi rise to the top. Lift out with slotted spoon and drain. To serve, cover lightly with browned, buttered bread crumbs. May also be served with sour cream. — Mrs. Chester Ziemkiewicz.

CREAMED EGGS

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|---|--|
| 2 cans condensed cream of mushroom soup | ½ teaspoon curry powder |
| 10-12 hard-cooked eggs, sliced | 1 can (16-oz.) asparagus tips (optional) |
| ½ cup grated cheddar cheese | |

Heat undiluted soup. When simmering, add hard-cooked eggs. Serve over melba toast or Chinese noodles, or add cheese, curry powder and asparagus. — Mrs. John B. Fox, Shaker Heights.

EGGS AURORA

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| ¼ cup chopped green pepper | Water |
| ¼ cup chopped onion | ½ teaspoon salt |
| ½ cup chopped celery | Dash of pepper |
| Butter or margarine | 4 slices toast |
| 1 cup cooked tomatoes, fresh or canned | ½ pound pasteurized process cheese |
| 1 teaspoon sugar | 4 poached eggs |
| 1½ tablespoons flour | Parsley |

Make a Spanish sauce by sauteeing green pepper, onion and celery in butter or margarine until tender. Add tomatoes, sugar, flour blended with a little cold water, salt and a dash of pepper. Cook until thick. Cover each slice of toast with slice of cheese and place under moderate broiler heat to melt. Place a poached egg on each portion of toast and cheese, and serve with hot Spanish sauce. Garnish with parsley. — Mrs. Henry C. McBride, Burton.

FRESH MUSHROOM OMELET

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|----------------------------------|---------------------------------|
| 1 cup sliced fresh mushrooms | ¼ cup light cream |
| 1 tablespoon butter or margarine | 2 teaspoons butter or margarine |
| 1 tablespoon fresh lemon juice | Whole mushroom caps for garnish |
| 5 eggs, beaten | Fresh parsley for garnish |
| ½ teaspoon salt | |
| ⅛ teaspoon ground black pepper | |

Saute mushrooms in 1 tablespoon butter or margarine and lemon juice until tender. Beat eggs, add seasonings and cream and mix well. Melt the 2 teaspoons butter or margarine in a large skillet (9 or 10 inches). Add eggs. Cook over low heat. As mixture sets at edges, gently pull edges toward center with a fork, tipping the pan so that uncooked mixture flows under cooked portion. Spoon cooked mushrooms over one half of omelet. Fold over the other half of the omelet. Slip onto a platter. Garnish with whole mushroom caps and fresh parsley. Serves 2 or 3. — Mrs. John M. Brody, Parma.

HALIBUT SOUFFLE

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| 4 cups soft bread crumbs | 1 teaspoon salt |
| 1 cup light cream | $\frac{1}{4}$ teaspoon celery salt |
| 1 pound uncooked halibut,
cut in small pieces | 1 small onion, minced |
| 1 teaspoon butter
(room temperature) | 4 egg whites, stiffly beaten |

Combine all ingredients, folding egg whites in lightly. Pour into greased two-quart casserole. Set in hot water and bake in 350-degree oven 40-50 minutes. Serve, if desired, with undiluted mushroom soup poured over it. (Get brand without chicken fat for a Friday meal.) — Mrs. Sigmund Wazyniak, Elyria.

ITALIAN OMELET

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| 8 tablespoons olive oil | $\frac{1}{4}$ teaspoon parsley |
| 1 medium onion, chopped | $\frac{1}{2}$ teaspoon sweet basil |
| 6 eggs | $\frac{1}{4}$ teaspoon onion salt |
| 3 tablespoons grated Romano
cheese | $\frac{1}{4}$ teaspoon salt |
| 2 tablespoons canned tomato,
cut up | $\frac{1}{2}$ teaspoon seasoning salt |
| | Dash of black pepper |

In 8-inch frying pan, saute onion in olive oil. Combine remaining ingredients in bowl and beat slightly. Pour into frying pan and cook over medium heat. As mixture thickens, draw with fork toward the center so that uncooked portions flow to bottom. Cook until firm (8-10 minutes). Flip over and cook 3 minutes longer, or put in 400-degree oven for 5 minutes. Serve cut in wedges and garnished with parsley or watercress. An easy way to turn over the omelet is to place a flat plate over skillet, turn it upside down, then slide the omelet back into the pan. — Mrs. Jerome Liptow, Lyndhurst.

OYSTERS BONVILLE EN SAUCE

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| 12 oysters (1 large can,
drained) | $\frac{1}{2}$ cup canned shrimp,
chopped fine |
| 1 teaspoon lemon juice | $\frac{1}{4}$ cup mushrooms,
chopped fine |
| Ice cream salt | 1 egg yolk |
| Sauce: | $\frac{1}{4}$ cup white wine (sauterne) |
| 2 tablespoons finely chopped
scallions | $\frac{1}{2}$ cup bread crumbs |
| 1 tablespoon butter | 3 tablespoons grated Parmesan
cheese |
| 1 tablespoon flour | Paprika |
| $\frac{1}{2}$ cup vegetable bouillon | |

Put a few drops of lemon juice on each oyster in shell. Place oyster shells on ice cream salt spread in shallow pan. (Salt keeps shells from tipping.) Bake at 350 degrees F. for 15 minutes. Prepare sauce while oysters bake.

Saute onions in butter. Stir in flour and cook until browned. Stir in bouillon, shrimp and mushrooms. Beat egg yolk with wine and add slowly to sauce. Season to taste. Cook 15 minutes over low heat. Pour sauce over oysters (do not remove from shell). Combine bread crumbs, Parmesan cheese and paprika and sprinkle over sauce. Serves 2 per person. (If oyster or scalloped shells are unavailable, oysters may be baked in lightly greased muffin tins and served attractively.) — Mrs. Mark McCollough, Brooklyn.

HOT RICE AND SHRIMP CASSEROLE

1 tablespoon butter	¼ teaspoon Tabasco sauce
1½ cups light cream	½ teaspoon garlic powder
1 can (5-oz.) shrimp	(or 1 clove garlic, crushed)
2 cups cooked rice	1 teaspoon Worcestershire sauce
¼ cup catsup	

Melt butter in saucepan. Add other ingredients in order listed. Toss together to mix. Turn into well-greased casserole and bake at 350 degrees F. for 15 minutes. — Mrs. Sigmund Wazyniak, Elyria.

SALMON "DOUGHNUTS"

1 can (7-oz.) salmon	½ teaspoon pepper
½ cup mashed potatoes, unseasoned	2 tablespoons grated onion
2 teaspoons lemon juice	1 egg, beaten
½ teaspoon salt	½ cup bread crumbs
	Fat for deep frying

Drain and flake salmon. Mix until smooth with potatoes, lemon juice, salt, pepper, onion and egg. Chill 1 hour. Pat to ½-inch thickness on lightly floured surface. Cut with doughnut cutter. Roll in bread crumbs. Fry in deep hot fat until brown. Serve with creamed cauliflower and peas. — Mrs. Stanley Matt, Garfield Heights.

SALMON LOAF

¾ cup raw rice	3 tablespoons lemon juice
1-pound can red salmon	1 egg, beaten
Evaporated milk	Dash of pepper
2 tablespoons grated onion	

Cook rice. Drain liquid from salmon into measuring cup. Add enough evaporated milk to make 1 1/3 cups liquid. Bone and flake salmon. Combine milk mixture, salmon, grated onion, lemon juice, egg, pepper and cooked rice. Mix well. Turn mixture into greased 9x5x2½-inch loaf pan or in a greased fish mold which can be placed in the oven. Pack mixture lightly. If using loaf pan, shape mixture to resemble a fish. Bake in 350-degree oven 55 minutes, or until knife inserted in center comes out almost clean. When serving, place a slice of stuffed olive as eye of fish and garnish with lemon slices. — Mrs. Henry Rucinski, Parma.

SALMON RING

1-pound can red salmon, drained and flaked	2 tablespoons minced onion
1 cup fine dry bread crumbs	1 tablespoon lemon juice
½ cup chopped celery	1 cup evaporated milk
¼ cup chopped green pepper	1 egg, beaten
	Olive-almond sauce

Combine salmon, bread crumbs, vegetables and lemon juice. Combine milk and egg. Add to salmon mixture, mixing gently. Turn into well-greased, 5-cup ring mold. Bake in moderate oven (350 degrees F.) about 30-35 minutes. Invert on warm platter and serve with olive-almond sauce.

Olive-almond sauce: Combine ¼ cup mayonnaise, 1 tablespoon flour and ¼ teaspoon salt. Blend until smooth. Measure 2/3 cup evaporated milk and add water to make 1¼ cups. Slowly add to mayonnaise mixture. Cook and stir until thick. Add ¼ cup sliced stuffed green olives and ¼ cup chopped salted almonds.—Mrs. Theodore Oleksa, Akron.

SEAFOOD A LA KING

6 tablespoons flour	1½ cups canned shrimp,
6 tablespoons melted butter	crabmeat, lobster or coarsely
1 teaspoon salt	flaked fish, in large pieces, or
¼ teaspoon pepper	a combination
2½ cups milk	¼ cup chopped green pepper
1 tablespoon butter	¼ cup chopped onion
1 cup sliced mushrooms	¼ cup chopped celery
(canned or fresh)	¼ cup slivered pimiento
	Crumbled potato chips

Stir flour into melted butter. Add salt and pepper. Add milk, stirring constantly. Cook until sauce is smooth and thickened. Saute mushrooms in butter for a few minutes and add to sauce with remaining ingredients. Mix and pour into buttered casserole, individual baking dishes or scalloped shells. Top with crumbled potato chips and whole shrimp. Bake in 325-degree oven 30 minutes.—Joan Murphy.

SHRIMP-RICE SKILLET

¼ cup olive or salad oil	1½ teaspoons salt
1 onion, chopped	¼ teaspoon pepper
½ cup chopped green pepper	½ teaspoon dried thyme or
1½ cups raw rice	basil
1 can tomato paste	2 cups cleaned, cooked shrimp
2½ cups chicken stock or bouillon	

Heat oil in a heavy pan that has a tight-fitting cover. Saute onion and green pepper in hot oil until onion is golden. Add rice. Cook stirring until light brown, not dark. Mix together tomato paste, chicken stock or bouillon, salt, pepper and thyme or basil. Stir into rice. Cover tightly. Turn heat to lowest position. Simmer 30 minutes without raising lid or stirring. Stir in shrimp. Cover and heat 10 minutes.—Mrs. William J. Burger.

SHRIMP CREOLE

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|-----------------------------|------------------------------|
| 1 teaspoon salt | 6 olives, shredded, optional |
| 1 tablespoon pickling spice | 1½ cups tomatoes |
| ¼ lemon | ½ green pepper, chopped |
| 2 quarts water | ½ teaspoon salt |
| 1 pound green shrimp | Few grains cayenne |
| Sauce: | Few drops Tabasco sauce |
| 2 tablespoons butter | 1 teaspoon sugar |
| ¼ cup chopped onion | ¼ cup chili sauce |

Add salt, pickling spice and lemon to water. Boil 10 minutes. Rinse shrimp and add. Cook 20 minutes, cover, and cook 15 minutes longer. Cool, remove shells, devein and refrigerate shrimp until needed. Sauce: Melt butter and add onion and olives. Cook covered 2 minutes. Add remaining ingredients and cook until sauce is thick. To hasten thickening process, 1 tablespoon flour blended with 1 tablespoon water may be added. Add shrimp and cook until shrimp are heated thoroughly. Serve with cooked rice.—Mrs. Clifford Godwin, Jr., Cleveland Heights.

SHRIMP A LA MING

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|---------------------------|----------------------------|
| 6 tablespoons butter | 1 (303 size) can chop suey |
| ¼ cup finely minced onion | vegetables, well drained |
| 6 tablespoons flour | 1 cup chopped celery |
| 2 cups milk | Salt and pepper to taste |
| 1½ teaspoons soy sauce | 3 cups cooked rice |
| 2 (4½-oz.) cans shrimp or | |
| 2 cups cooked shrimp | |

Melt butter in saucepan over low heat, add onion and cook until transparent, but not brown. Blend in flour. Add milk slowly, stirring constantly. Cook until sauce is smooth and thickened. Add soy sauce, shrimp (cut in half lengthwise), well drained chop suey vegetables and celery. Season to taste with salt and pepper. Pour into a baking dish. Bake in 350-degree oven for 25-30 minutes, or until thoroughly heated, but not until celery is soft. Serve with fluffy rice.—Joan Murphy.

TUNA CHOW MEIN

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| 1 cup chopped celery | 1 No. 2 can bean sprouts |
| 1 onion, finely chopped | 1 can (7½-oz.) tuna |
| 1 green pepper, finely chopped | 2 tablespoons cornstarch |
| 3 tablespoons butter | blended with ½ cup cold |
| 1 teaspoon salt | water |
| 1 cup hot water | Cooked rice |
| 2 teaspoons soy sauce | Chow mein noodles |

Saute celery, onion and green pepper in butter until soft. Add salt, hot water, soy sauce and simmer for a few minutes. Drain tuna; rinse off with hot water. Break up and add with bean sprouts to sauteed vegetables. Cook 30 minutes. Thicken with cornstarch mixture. Serve over rice and noodles.—Mrs. Anthony Dudsak.

SWORDFISH A LA ROBERT

Swordfish steaks (allow from $\frac{1}{2}$ to $\frac{1}{2}$ pound per person)
Flour (1 tablespoon per pound of fish)
Salt ($\frac{1}{2}$ teaspoon per pound of fish)

Pepper ($\frac{1}{4}$ teaspoon per pound of fish)
4 tablespoons butter or margarine
1 teaspoon lemon juice
Parsley

Wash steaks, drain well and dry. Put in paper bag with flour, salt and pepper. Shake vigorously until fish is well coated. Close bag tightly and place in refrigerator at least 30 minutes before cooking. Preheat broiler at 550 degrees F. Oil broiler rack and place steaks on broiler. Broil 8 to 15 minutes, depending on thickness of fish, turning once. Melt butter in small skillet over low heat. Add lemon juice. Remove steaks from broiler to preheated platter. Pour butter sauce over steaks and garnish with parsley. Serve immediately. — Mrs. Robert J. Wolf, Cleveland Heights.

TUNA BAKE

1 cup ($\frac{1}{2}$ package) elbow macaroni
1 package (3-oz.) cream cheese
1 can condensed cream of mushroom soup (meatless)
1 can ($6\frac{1}{2}$ or 7-oz.) tuna, drained and flaked

$1\frac{1}{2}$ tablespoons chopped pimiento (optional)
1 tablespoon chopped onion
1 tablespoon prepared mustard
 $\frac{1}{4}$ cup milk
Bread Crumb Topping

Cook macaroni according to package directions. Drain. Soften cream cheese. Blend in mushroom soup, using beater. Stir in tuna, pimiento, onion, mustard, milk and macaroni. Put mixture in $1\frac{1}{2}$ -quart casserole. Mix $\frac{1}{2}$ cup dry medium bread crumbs and 2 tablespoons melted butter. Sprinkle over top. Bake, covered, in 375-degree oven 20-25 minutes, or until heated thoroughly. Garnish with pimiento cut like flower petals and parsley, if desired. — Mrs. Anne Koney.

TUNA FISH PATTIES

7-oz. can tuna fish
 $\frac{3}{4}$ cup soft bread crumbs
2 tablespoons finely chopped onion
1 tablespoon chopped celery
1 tablespoon chopped green pepper
 $\frac{1}{4}$ cup grated cheddar cheese

$\frac{1}{4}$ cup mayonnaise
 $\frac{1}{4}$ cup evaporated milk
 $\frac{1}{8}$ teaspoon oregano
1 teaspoon lemon juice
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
Cornflake crumbs

Drain oil from tuna, Flake fish in a bowl. Add remaining ingredients. Mix well and shape into patties. Roll patties in cornflake crumbs. Place on foil-covered baking sheet and bake at 375 degrees F. for 15-20 minutes. Very tasty served with mashed potatoes and green beans in mushroom sauce. — Mrs. Joseph Lorincz.

PANCAKES

COTTAGE CHEESE PANCAKES

6 eggs, separated
¼ teaspoon salt
½ cup flour

2 cups or 1-pound carton
small curd creamed cottage
cheese

Beat egg whites with salt until very stiff. In another bowl, beat egg yolks until light and lemon-colored. Stir flour and cheese into yolks, blending thoroughly. Fold the mixture into egg whites. Bake immediately on medium hot griddle. Makes 12-16 puffy, high-protein cakes. — Mrs. Robert Simonis, Cleveland Heights.

GERMAN APPLE PANCAKES

2 eggs, separated
¼ cup milk
¼ cup sour cream
½ teaspoon salt
½ cup all-purpose flour

1 large or 2 small apples,
grated, or ½ cup applesauce
Sugar
Cinnamon
Confectioners' sugar

Beat egg whites until stiff. Beat egg yolks in a bowl, add milk, sour cream and salt. Add flour. Stir until smooth. Fold in egg whites. Add grated apple or applesauce and ladle onto hot greased griddle. Brown on each side. Sprinkle with mixture of sugar and cinnamon, to taste, and sprinkle with confectioners' sugar. Or serve with pats of butter and maple syrup. — Mrs. Paul R. Popovic, Gates Mills.

LINCOLN PANCAKES

2 cups sifted all-purpose flour
1 cup yellow cornmeal
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons salt

½ cup sugar
2 eggs, slightly beaten
¼ cup butter or margarine,
melted
3 cups buttermilk

Sift together dry ingredients. Combine eggs, melted butter and buttermilk. Mix well. Add to dry ingredients. Mix only until moistened. Pour about ¼ cup batter on hot, lightly greased griddle. Brown on both sides and serve with pats of butter and warm maple syrup. — Mrs. George Moldovan, Lorain.

POLISH POTATO PANCAKES

2 large potatoes
(about 1 pound)
1 tablespoon grated onion

1 teaspoon salt
3 egg yolks
3 tablespoons flour

Peel and grate potatoes. Add onion and salt. Let stand several minutes. Drain off excess water. Add egg yolks and flour. Mix well and fry pancakes in lightly greased pan until done. Variation: Add 2 tablespoons snipped chives to batter. Serve pancakes hot with sour cream, applesauce or sugar and cinnamon. Good also with meat and gravy. — Mrs. Stanley Wysocki, Brecksville.

HUNGARIAN PANCAKES

1 cup milk
2 tablespoons butter
2 eggs, beaten
½ cup flour
1 teaspoon baking powder
½ teaspoon salt

1 pound cream-style cottage
cheese sweetened with sugar
to taste
Sour cream
Jelly
Confectioners' sugar

Heat milk and butter in saucepan. Cool slightly and beat in eggs, flour, baking powder and salt. Beat until smooth. Grease lightly a 4 or 5-inch skillet. Heat and ladle in just enough batter to cover bottom evenly. Tilt skillet. Cook 1 minute, then turn pancake over and cook until delicately browned. Stack and keep warm in oven. Spread with sweetened cottage cheese, roll up and serve spread with sour cream as a main dish. Or spread with jelly, roll up and sprinkle with confectioners' sugar as dessert.—Mrs. Anthony Dusak.

POTATO PANCAKES

6 medium potatoes
2 eggs, separated

2 tablespoons fine dry bread
crumbs
1 teaspoon salt

Grate pared potatoes. Add well-beaten egg yolks, crumbs and salt. Beat egg whites until stiff and fold in. Drop by spoonfuls into hot fat in frying pan. Brown on both sides. Drain on paper toweling. Note: If potatoes are watery, drain excess.—Mrs. Edmund Nowak.

VDOLKY

(Bohemian Pan Cakes)

¾ cup milk
3 tablespoons sugar
1 cake yeast
¼ cup butter or margarine
4 egg yolks, beaten

3 cups all-purpose flour
1½ teaspoons salt
Cooked pitted and chopped
prunes
Cream-style cottage cheese

Scald milk and cool to lukewarm. Put 4 tablespoons in a cup, add 1 teaspoon sugar and crumbled yeast. Let stand until yeast rises to top of cup. Stir butter and remaining sugar into remaining milk. Add beaten egg yolks. Mix well. Add dissolved yeast, flour and salt. Beat until smooth. Cover with cloth and set in warm place to rise like a bread dough. Turn out on floured board, roll out about ½ inch thick and cut with large glass or cookie cutter like biscuits. Place in greased pans, let rise until light and bake at 350 degrees F. until light brown, 12-15 minutes. To serve, top cakes with cooked prunes, sweetened to taste (or other preserves or jelly), and cottage cheese. Good as a Friday dish served with vegetables. To serve as a dessert, spoon whipped cream on cottage cheese.—Mrs. Joseph Kaitman, Independence.

PIES

BLACKBERRY PIE

Pie Crust:	$\frac{3}{4}$ cup sugar
2 cups sifted all-purpose flour	$1\frac{1}{2}$ tablespoons tapioca, or
$\frac{1}{2}$ teaspoon salt	2 tablespoons flour
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ teaspoon nutmeg
10 tablespoons butter or margarine	$\frac{1}{8}$ teaspoon salt
2 egg yolks, beaten	$\frac{1}{4}$ teaspoon cinnamon
Blackberry Filling:	1 teaspoon lemon juice
1 quart fresh blackberries	1 tablespoon butter or margarine

Crust: Sift together flour and salt. Add sugar. Cut in butter or margarine until mixture resembles coarse meal. Add egg yolks and mix together. Dough will be a little softer than the usual pie dough. Cut in 2 pieces. Roll out one piece on lightly floured board to fit 9-inch pie pan. Crimp edges and prick bottom. Bake in 350-degree oven 10-12 minutes. Cool. **Filling:** Combine all ingredients, except butter, with blackberries. Turn into cooled pie shell. Dot with butter. Roll out other piece of dough, place over berries and press it gently against the inside edge of the baked crust. Prick with fork and bake at 400 degrees F. for 45 to 50 minutes, or until nicely browned. — Mrs. Gene Boardman, South Amherst.

CHERRY PIE

Pastry:	$\frac{3}{4}$ cup cherry liquid
$2\frac{1}{4}$ cups sifted all-purpose flour	1 cup sugar
1 tablespoon sugar	3 tablespoons cornstarch
1 teaspoon salt	1 tablespoon butter
$\frac{3}{4}$ cup vegetable shortening	$\frac{1}{4}$ teaspoon almond extract
5 tablespoons cold milk	$\frac{1}{8}$ teaspoon lemon extract
Filling:	$\frac{1}{4}$ teaspoon red food coloring
3 cups sour water-packed cherries (2 cans)	

Pastry: Sift into bowl flour, sugar and salt. Cut in $\frac{1}{2}$ cup shortening until mixture has appearance of cornmeal. Cut in $\frac{1}{4}$ cup shortening until particles are about the size of large peas. Add milk, 1 tablespoon at a time. Mix with light, swift strokes, using fork, until dough holds together, then knead once or twice with palm of hand and shape into a ball. Cut in two pieces, with one larger for bottom crust. Roll out and line pie pan. Roll out smaller piece of dough to $\frac{1}{8}$ -inch thickness and cut long $\frac{1}{2}$ -inch strips.

Filling: Mix $\frac{1}{2}$ cup cherry liquid and sugar in saucepan. Blend $\frac{1}{4}$ cup cherry liquid and cornstarch in small bowl. Add cornstarch mixture to mixture in saucepan. Cook, stirring, until thick and clear. Remove from heat. Add butter, flavoring extracts and food coloring. When cooled, pour over drained cherries and turn into pastry-lined pan. Arrange strips of dough on filling to form a lattice. Trim and flute edge. Bake in 425-degree oven 25-40 minutes, or until crust is golden brown. — Martha Ann O'Connor.

CHEESE PIE WITH SOUR CREAM TOPPING

Crust:

18 graham crackers, crushed
½ cup sugar
½ cup melted butter or
margarine

Filling:

1 pound cream cheese
1 cup sugar
5 eggs

¼ teaspoon salt
1½ teaspoons vanilla

Topping:

1 pint sour cream
½ cup sugar
1 teaspoon vanilla
Sweetened berries or
peaches

Add sugar and melted shortening to crushed crackers. Mix well. Press firmly onto bottom and sides of a 9 or 10-inch pan. Filling: Combine cheese and sugar and mix thoroughly. Add eggs one at a time, beating each one in. Beat in salt and vanilla. Turn into prepared crust. Bake 1 hour in oven preheated to 325 degrees F. Remove from oven. Topping: Combine sour cream, sugar and vanilla. Spread over top of cheese. Return to oven for 5 minutes. Remove and let pie chill. Serve plain or topped with berries or peaches. Note: 2 cartons of cream cottage cheese, sieved, may be substituted for the cream cheese. — Mrs. George Popovich.

CREME DE MENTHE PIE

Crumb Shell:

1¼ cups chocolate wafer crumbs
(about 30 wafers)
¼ cup sugar
½ cup melted butter

Filling:

1 envelope unflavored gelatin
½ cup sugar

¼ teaspoon salt
½ cup cold water
3 eggs, separated
¼ cup green creme de menthe
2 tablespoons white creme
de cacao
½ pint heavy cream, whipped

Mix chocolate crumbs, sugar and butter thoroughly. Press on bottom and sides of 9-inch pie pan. Bake 3 minutes at 350 degrees F. Chill. Combine gelatin, ¼ cup sugar and salt. Stir in water, add egg yolks, one at a time, beating well after each addition. Place over boiling water. Stir constantly until gelatin dissolves and mixture thickens slightly, 4 to 5 minutes. Remove from heat and stir in creme de menthe and creme de cacao. Chill, stirring occasionally until mixture has consistency of unbeaten egg white. Beat egg whites until stiff, but not dry. Gradually stir in remaining ¼ cup sugar. Continue beating until whites are very stiff. Fold into gelatin mixture. Fold in whipped cream and turn mixture into crumb shell. Chill. Garnish with additional whipped cream, if desired. — Aurelia Papp, Cleveland Heights.

CRANBERRY APPLE PIE

Filling:

1 cup cranberries, halved or
ground coarsely
3 cups thin apple slices
1 cup sugar
1/8 teaspoon salt

2 tablespoons quick-cooking
tapioca or flour
1/2 teaspoon grated orange rind
Pastry for 2-crust pie
1 tablespoon butter

Combine cranberries and apple slices. Mix sugar, salt, tapioca or flour and orange rind thoroughly. Add to fruit and mix. Let mixture stand while preparing pastry. Line 9-inch pie pan with crust. Fill with fruit mixture, dot with butter and top with lattice strips. Bake at 425 degrees F. for 45 to 55 minutes. — Mrs. Edward C. Stark.

FRESH STRAWBERRY CHIFFON PIE

9-inch graham cracker crust
1 1/2 cups crushed strawberries
1/4 cup sugar
2 tablespoons lemon juice

1 tablespoon unflavored
gelatin
1/4 cup cold water
1 cup heavy cream, whipped

To make crust, combine 1/4 cup softened butter or margarine in mixing bowl with 1/4 cup sugar and 16 graham crackers, finely rolled. Blend well. Put crumb mixture in a 9-inch pie plate. Set an 8-inch pie plate on top of crumbs and press them firmly into an even layer on bottom and sides of pan.

Combine crushed berries, sugar and lemon juice. Let stand 30 minutes. Soften gelatin in cold water 5 minutes. Dissolve over hot water. Add to fruit mixture and chill until partially set. Fold in whipped cream. Pour into crumb crust. Chill until firm. May be garnished with whole berries and additional whipped cream, if desired. — Mrs. Raymond G. Mizer, Maple Heights.

GLAZED BLACK RASPBERRY PIE

1 baked 8 or 9-inch pie shell
1 quart black raspberries
(fresh or frozen)
1 package (8-oz.) Philadelphia
cream cheese
Milk or cream

Glaze:
1/2 quart black raspberries
1/4 cup water
1 cup sugar
4 or 5 tablespoons cornstarch
1 tablespoon butter
Whipped cream

Wash and drain fresh berries thoroughly. Soften cream cheese with just enough milk or cream to spread easily. Spread evenly on bottom of cooled baked pie shell. Cover with berries. Spoon on hot glaze evenly, making sure all of the berries are covered. Refrigerate. Just before serving, cover with whipped cream. Glaze: Crush 1/2 quart berries. Combine with water, sugar, cornstarch and butter in saucepan. Bring to a boil and boil 2 minutes or until clear. — Mrs. Donald Ford, North Olmsted.

GLAZED FRESH STRAWBERRY PIE

1 baked 9-inch pie shell
1 quart strawberries
3 tablespoons cornstarch
1 cup sugar

1 cup water
Red food coloring
Whipped cream

Wash and hull berries. Set aside $\frac{1}{2}$ cup mashed berries for glaze. Arrange remaining whole berries in baked pie shell. For glaze, combine mashed berries with cornstarch, sugar and water. Bring to a boil and boil 5 minutes, or until thick, stirring constantly. Add a few drops red food coloring. Cool. Pour over whole berries in pie shell. Top with whipped cream.

Pie Shell: Combine 1 cup all-purpose flour, $\frac{1}{8}$ teaspoon salt and 1 tablespoon sugar. Cut in $\frac{1}{2}$ cup vegetable shortening until mixture resembles coarse meal. Add 3 tablespoons (about) ice water and press dough with knife until it just holds together. Form into a ball and roll out on lightly-floured pastry cloth to circle $\frac{1}{8}$ -inch thick and 1 inch larger than pan. To place crust in pan, roll dough over rolling pin, transfer to pie pan and unroll into place. Cut off extra pastry and crimp with fingers. Prick liberally all over with tines of fork and bake at 425 degrees F. for 12-15 minutes or until lightly browned. — Mrs. Raymond G. Mizer, Maple Heights.

LEMON MERINGUE PIE

1 baked 9-inch pie shell
3 tablespoons cornstarch
 $\frac{1}{4}$ cups sugar
 $\frac{1}{4}$ cup lemon juice

1 tablespoon grated lemon
rind
3 eggs, separated
 $\frac{1}{2}$ cups boiling water
6 tablespoons sugar

Combine cornstarch, sugar, lemon juice and lemon rind. Beat egg yolks. Add to cornstarch mixture. Gradually add boiling water, stirring constantly. Place over boiling water in top of double boiler. Cook until thick, about 5 minutes. Pour into baked pie shell. Beat 3 egg whites until stiff, gradually adding sugar. Cover pie with meringue, being careful to bring it well to the edges of the crust to prevent "weeping". Bake in hot oven (425 degrees F.) about 5 minutes, or until meringue is browned. Cool. — Mrs. Ernest Lazin, North Olmsted.

PECAN OR COCONUT PIE

1 unbaked pie shell
2 eggs, well beaten
2 cups brown sugar, firmly
packed
4 tablespoons flour

$\frac{1}{3}$ stick butter, melted
 $\frac{1}{2}$ cup milk
1 cup pecans or flaked coconut
2 teaspoons vanilla

Mix together all ingredients. Pour into unbaked shell and bake in 350-degree oven 45-50 minutes. Note: Pecans and coconut may be combined, if desired. — Mr. and Mrs. Arthur Gedeon, Parma.

OLD FASHIONED SWEET POTATO PIE

Pastry for 1-crust pie	1/2 teaspoon cloves
2 cups cooked sweet potatoes	1/3 cup light cream
1 cup sugar	1/3 cup bourbon
1/4 teaspoon salt	1/4 cup butter, melted
4 egg yolks	4 egg whites
1/2 teaspoon cinnamon	1 tablespoon cornstarch
1/2 teaspoon nutmeg	Pecan halves

Line 9-inch pie pan with pastry. Put sweet potatoes through ricer or sieve and combine with sugar, salt, egg yolks and spices. Heat 5 minutes, stirring. Remove from heat and add cream, bourbon and butter. Beat egg whites with cornstarch until stiff. Reserve enough for topping and fold the rest into sweet potato mixture. Spread into pie shell and bake 10 minutes in 450-degree oven. Reduce heat to 350 degrees and bake about 30 minutes longer. Decorate with blobs of reserved egg whites and a pecan half in each. Return to oven for 5 minutes, or until meringue is browned. — Mrs. Harry Alexander.

PINEAPPLE LEMON PIE

1 baked 9-inch pie crust	1 1/2 teaspoons grated lemon rind
1 1/2 cups sugar	4 tablespoons lemon juice
1/2 cup cornstarch	3/4 cup well-drained crushed pineapple
1 1/2 cups water	3 egg whites
3 egg yolks, slightly beaten	6 tablespoons sugar
3 tablespoons butter	

Combine sugar, cornstarch and water. Cook, stirring, until thickened. Remove from heat. Stir in slightly beaten egg yolks. Cook 1 minute. Add butter, lemon rind and lemon juice. Spread crushed pineapple over bottom of baked pie shell. Pour hot lemon filling over pineapple. Spread with meringue made by beating egg whites and sugar until peaked. Bake in 400-degree oven 10-15 minutes, or until lightly browned. — Mrs. Robert Rafferty, Cuyahoga Falls.

PUMPKIN PIE

1 unbaked 9-inch pie shell	3/4 cup sugar
2 eggs, beaten	1 tablespoon flour
1 cup evaporated milk	1/2 teaspoon salt
1/2 cup milk	1 teaspoon nutmeg
1 cup canned pumpkin	1 teaspoon cinnamon

Combine eggs, 1 1/2 cups milk and pumpkin. Add dry ingredients, sifted together, and mix. Pour into chilled unbaked pastry shell and bake at 425 degrees F. for 20 minutes, then at 325 degrees for 40 minutes. If desired, place a couple of baked pastry cutouts of pumpkin faces on pie when done. — Mrs. William J. Duhigg, Lakewood.

PINEAPPLE PIE

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|---------------------------------|-------------------------------|
| 1 unbaked 8 or 9-inch pie shell | 3 egg yolks, slightly beaten |
| 3 tablespoons flour (heaping) | 1 teaspoon vanilla |
| 1/2 teaspoon salt | 1 No. 2 can crushed pineapple |
| 1 cup sugar | 3 egg whites |

Combine flour, salt and sugar in a bowl. Stir in egg yolks and vanilla. Add crushed pineapple (if it seems to have a lot of juice, drain slightly). Beat egg whites until stiff, but not dry. Fold gently into pineapple mixture. Pour into unbaked pie shell. Bake in 400-degree oven 10 minutes, reduce heat to 350 degrees and bake 35-45 minutes or until knife inserted gently in center of pie comes out clean and sponge topping is golden brown.—Mrs. Donald Ford, North Olmsted.

STRAWBERRY PARFAIT PIE

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|---|---------------------------------|
| 1 baked 9-inch pastry shell | 1/2 cup cold water |
| 1 package (3-oz.) strawberry-flavored gelatin | 1 pint vanilla ice cream |
| 1 cup boiling water | 1 cup sliced fresh strawberries |
| | 1/2 cup heavy cream, whipped |

Dissolve gelatin in boiling water. Add cold water. Add ice cream cut in six chunks. Stir until melted. Chill until mixture mounds slightly when spooned (20-30 minutes). Gently fold in berries. Pour into cooled pastry shell. Chill until firm, 20-25 minutes. Trim with additional whipped cream and whole berries.—Mrs. A. Karl Stevens, Cleveland Heights.

STRAWBERRY-RHUBARB PIE

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|-------------------------------------|--|
| Pastry for 2-crust pie | 3 cups rhubarb, cut in 1/2-inch slices |
| 1 cup sugar | 1 cup sliced strawberries |
| 1/4 teaspoon salt | 1 tablespoon butter |
| 1/4 teaspoon nutmeg | Melted butter |
| 2 tablespoons quick-cooking tapioca | |

Combine sugar, salt, nutmeg, tapioca and rhubarb. Spread in pastry-lined 9-inch pie pan. Top with strawberries. Dot with butter. Cover with top crust and flute edges. Brush with melted butter, or margarine, and prick top. Bake in 450-degree oven 10 minutes, then at 350 degrees 30 minutes.—Mrs. James Becka.

PUDDINGS

APPLE BROWN BETTY DE LUXE

3 cooking apples
 $\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ cup sugar (or to taste)
 $\frac{1}{2}$ teaspoon cinnamon
(or to taste)
1 teaspoon butter

3 graham crackers, coarsely
crushed
3 tablespoons brown sugar
1 tablespoon chopped nuts
1 tablespoon melted butter

Pare and cut up apples. Add to boiling water and cook until tender, about 5 minutes. Do not strain. Add $\frac{1}{2}$ cup sugar, cinnamon and 1 teaspoon butter. Cook 3-4 minutes longer. Cool and spread in round 8-inch pan. Combine cracker crumbs, brown sugar and nuts. Spread over apple sauce and sprinkle with melted butter. Place in hot oven (450 degrees F.) until top is lightly browned and crusty. Serve warm with cream. — Mrs. Philip J. Prendergast, Fairview Park.

APPLE PUDDING

4 cups sliced apples
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon cinnamon
1 tablespoon butter
 $\frac{1}{2}$ cup sugar

1 teaspoon vanilla
1 egg, slightly beaten
 $\frac{1}{2}$ cup sifted all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt

Arrange apple slices in well-greased 8 or 9-inch pie pan. Combine $\frac{1}{4}$ cup sugar and cinnamon and sprinkle over apples. Cover tightly with aluminum foil and bake in 400-degree oven 20 minutes. Meanwhile, cream butter and $\frac{1}{2}$ cup sugar thoroughly. Add vanilla and egg. Beat well. Sift together dry ingredients and blend into creamed mixture. Spread over baked apples and bake, uncovered, at same temperature, 20 to 25 minutes longer until golden brown. Serve warm or cold with cream, ice cream or pudding sauce. — Mrs. Stanley Wysocki, Brecksville.

BREAD PUDDING

$\frac{3}{4}$ cup sweetened condensed
milk
1 $\frac{1}{2}$ cups hot water
1 cup finely diced bread

2 eggs, slightly beaten
 $\frac{1}{2}$ tablespoon melted butter
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla

Combine milk and hot water. Pour over bread and let stand until lukewarm. Stir in slightly beaten eggs, butter, salt and vanilla. Pour into greased 1-quart casserole. Set in shallow pan of hot water and bake, uncovered, at 350 degrees F. for 45 minutes, or until an inserted knife blade comes out clean. — Mrs. Jerome Liptow, Lyndhurst.

CHERRY BREAD PUDDING

2 cups pitted sour cherries	Pinch of salt
$\frac{1}{4}$ cup corn syrup	2 tablespoons melted shortening
$\frac{1}{2}$ cup sugar	
2 eggs, slightly beaten	$1\frac{1}{2}$ cups bread crumbs
$1\frac{1}{4}$ cups scalded milk	

Add corn syrup and sugar to sour cherries. To beaten eggs, add scalded milk, salt and melted shortening. In shallow casserole, put a layer of cherries, then half the crumbs, then half the custard. Repeat. Bake in moderate oven (350 degrees F.) 35-40 minutes, or until set. — Martha Ann O'Connor.

CORN PUDDING

3 eggs	$\frac{1}{4}$ teaspoon cloves
2 cups fresh corn, cut off cob	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{2}$ cup sugar	1 tablespoon flour
4 cups milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ teaspoon cinnamon	

Beat eggs until light. Add remaining ingredients. Stir well. Pour into baking dish, set in pan of hot water and bake uncovered in 350-degree oven about 45 minutes. Serve hot. — Mrs. Harry Alexander.

ENGLISH PLUM PUDDING

$\frac{1}{2}$ cup bread crumbs	Grated rind of $\frac{1}{2}$ orange
$\frac{1}{2}$ cup beer, stout or milk	1 cup blanched almonds
1 cup brown sugar, packed	1 cup flour
2 eggs, beaten	1 cup shredded suet
1 cup grated apple	$1\frac{1}{2}$ teaspoons allspice
1 cup mixed candied peel	$\frac{1}{2}$ teaspoon salt
1 cup currants	1 teaspoon nutmeg
2 cups yellow raisins	Juice of $\frac{1}{2}$ lemon
1 cup seedless raisins	$\frac{3}{4}$ cup fruit juice (apricot or some other)
$\frac{1}{2}$ cup chopped prunes	1 tablespoon dark molasses
1 small carrot, grated	
Grated rind of $\frac{1}{2}$ lemon	

Soak bread crumbs in beer, stout or milk. Add sugar, eggs, fruit, grated carrot, grated rinds and nuts combined with flour. Work in the suet. Add spices, salt, fruit juices and molasses. Mix well and let stand overnight. Put pudding into one large or two small greased pudding molds. Cover with two thicknesses of waxed paper, then with scalded cloth and tie securely with string. Steam for 6-8 hours. Cover with foil when cool, and store. Re-steam 2 hours before serving with hard sauce. To make, cream $\frac{1}{2}$ cup butter; gradually add 3 cups confectioners' sugar and continue creaming until smooth. Stir in 1 beaten egg yolk; add 1 teaspoon vanilla and fold in 1 egg white, beaten stiff. If desired, add 1 cup heavy cream, whipped, instead of the egg yolk and egg white. — Mrs. Earl Soukup, Northfield.

DATE AND NUT PUDDING

Part I:

1 cup brown sugar, packed
3 cups hot water
1 tablespoon butter

Part II:

2 tablespoons butter
 $\frac{1}{2}$ cup brown sugar, packed
1 cup all-purpose flour

2 teaspoons baking powder

1 teaspoon cinnamon
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup seedless raisins
 $\frac{1}{2}$ cup dates, cut up
 $\frac{1}{2}$ cup nuts, cut up
Whipped cream

Part I: Combine 1 cup brown sugar, hot water and 1 tablespoon butter. Pour into 9x12-inch baking pan. Place over medium heat on top burner and bring to a boil. Remove. Part II: Cream together butter and $\frac{1}{2}$ cup brown sugar. Sift together flour, baking powder and cinnamon and add. Mix well. Stir in milk. Add fruits and nuts. Drop by tablespoonfuls into warm, but not hot, syrup. Batter will float. Do not mix or stir in. Bake uncovered in 350-degree oven until golden brown, approximately 30 minutes. Test for doneness. Serve warm or well-chilled with whipped cream. This will keep a week if covered with foil or saran and kept in refrigerator. When serving, spoon the sauce, which will be quite thick, over the pudding. If desired, garnish with maraschino cherries.—Mrs. Thomas Zivko, Euclid.

IRISH COTTAGE PUDDING

$1\frac{1}{2}$ cups sifted cake flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ pound butter or margarine

$\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
1 egg, well beaten
 $\frac{1}{2}$ cup milk

Sift together flour, baking powder and salt. Cream shortening until light and fluffy. Beat sugar in gradually. Add vanilla and egg. Stir in $\frac{1}{2}$ cup flour mixture, then $\frac{1}{4}$ cup milk. Stir in $\frac{1}{2}$ cup more flour mixture and remaining milk. Add remaining flour mixture. Mix and pour into greased 8-inch square pan. Bake in 350-degree oven about 25 minutes. Serve plain or with any pudding sauce.—Mrs. Peter J. Lenahan, Cleveland Heights.

IRISH CUSTARD CRUMB PUDDING

1 quart milk
2 cups soft bread crumbs
2 eggs, slightly beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon salt

1 teaspoon vanilla
 $\frac{1}{4}$ pound butter or margarine,
melted
 $\frac{1}{4}$ teaspoon nutmeg

Scald milk. Add bread crumbs. Combine eggs, sugar and salt. Mix well. Stir in milk mixture, vanilla and butter. Pour into $1\frac{1}{2}$ -quart baking dish. Sprinkle with nutmeg. Set baking dish in pan of warm water. Bake at 325 degrees F. for $1\frac{1}{4}$ hours, or until knife inserted near edge comes out clean. Chill.—Mrs. Peter J. Lenahan, Cleveland Heights.

LEMON CAKE TOP PUDDING

2 tablespoons butter
 $\frac{3}{4}$ cup sugar
2 egg yolks
2 tablespoons all-purpose flour

$\frac{1}{4}$ teaspoon salt
Grated rind and juice of 1
lemon
1 cup milk
2 egg whites

Cream butter and blend in sugar. Add egg yolks. Stir in flour, salt, grated rind and juice and milk. Lastly, fold in stiffly beaten egg whites. Turn into $6\frac{1}{2}$ x10-inch baking dish and place in shallow pan of water. Bake in 350-degree oven 25-30 minutes until brown on top. — Mrs. Stanley Zablotny, University Heights.

OLD-FASHIONED CHOCOLATE PUDDING

4 tablespoons cocoa
 $4\frac{1}{2}$ tablespoons cornstarch
 $\frac{2}{3}$ cup sugar
Pinch of salt

1 teaspoon vanilla
3 cups scalded milk
1 egg, beaten, or 2 egg yolks
Whipped cream (optional)

Combine first five ingredients. Stir in scalded milk. Add egg or egg yolks. Cook over medium heat, stirring, or in double boiler, until thick. (Do not let boil.) Spoon into sherbet glasses and top with whipped cream, if desired. This recipe may be used for chocolate pie for which use 5 tablespoons cornstarch. — Mrs. Francis V. May, Lakewood.

YORKSHIRE PUDDING

1 cup flour
1 teaspoon salt
 $1\frac{1}{4}$ cups milk, plus $\frac{1}{4}$ cup water

3 eggs
 $\frac{1}{4}$ cup hot beef drippings

Mix flour and salt together. Add $\frac{1}{2}$ cup milk and water mixture gradually, beating until smooth after each addition. Add eggs, one at a time, beating 2 minutes with rotary beater until smooth. Add $\frac{1}{2}$ cup more of the milk-water mixture and beat 2 minutes longer. Let stand at room temperature 2 hours. Heat oven to 400 degrees. Melt and heat $\frac{1}{4}$ cup of beef drippings 2 minutes in shallow heat-proof baking dish approximately 7x7x3 inches. Meantime add remaining $\frac{1}{2}$ cup milk-water mixture to batter and beat 2 minutes. Pour into hot baking dish containing beef drippings. Bake 30 minutes at 400 degrees. Cut and serve immediately with hot roast beef. — Mrs. Earl Soukup, Northfield.

HARLEQUIN PUDDING

1 can (1 lb. 4 oz.) crushed pineapple	$\frac{1}{3}$ cup confectioners' sugar
1 cup cold cooked rice (about $\frac{1}{3}$ cup when raw)	$\frac{1}{2}$ cup heavy cream, whipped
	$\frac{1}{2}$ cup crushed strawberries

Drain pineapple thoroughly. Fold 1 cup pineapple, cooked rice and confectioners' sugar into whipped cream. Cover and chill at least 2 hours. At serving time, spoon layers of rice mixture, remaining pineapple and crushed strawberries into individual glass serving dishes or parfait glasses. — Mrs. Stanley Matt, Garfield Heights.

TAPIOCA PINEAPPLE PUDDING

$\frac{1}{2}$ cup quick-cooking tapioca	1 can (1 lb. 4 oz.) crushed pineapple, drained
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup heavy cream, whipped
$1\frac{1}{2}$ cups water plus $\frac{1}{2}$ cup pineapple juice	Fresh strawberries or maraschino cherries

Combine tapioca, sugar and water with pineapple juice in saucepan. Cook, stirring, until tapioca is done. Cool and mix in pineapple and whipped cream. Serve in sherbet glasses and garnish with fresh strawberries or maraschino cherries, halved, and additional whipped cream, if desired. — Mrs. Louis Miller, Fairview Park.

ZABAIONE (Sabayon Dessert)

3 egg yolks	1 tablespoon dark rum
4 tablespoons sugar	$\frac{1}{2}$ teaspoon vanilla
6 tablespoons Marsala, or medium dry sherry	

Beat egg yolks and sugar until lemon-colored. Add wine, rum and vanilla. Beat well, turn into top of double boiler over rapidly boiling water. Stir constantly until mixture starts to swell or to froth. Remove and serve immediately in sherbet glasses. Delicious plain or with finger cakes. — Mrs. Gene Zannoni, Fairview Park.

SALADS AND DRESSINGS

ALL-SEASON BUFFET SALAD

Pineapple-Lime Layer:	
1 package lime-flavored gelatin	2 packages (3 oz.) cream cheese
1 cup hot water	$\frac{1}{2}$ cup mayonnaise
9-ounce can (1 cup) sliced pineapple	Raspberry-Banana Layer:
2 tablespoons lemon juice	1 package raspberry-flavored gelatin
Lemon-Cream Cheese Layer:	2 cups hot water
1 package lemon-flavored gelatin	2 fully ripe bananas
1 cup hot water	1 small can fruit cocktail, drained
	1 small can Mandarin oranges, drained

Dissolve lime gelatin in hot water. Drain pineapple, reserving syrup. Add lemon juice to syrup and enough water to make 1 cup. Add to dissolved gelatin. Chill until partially set. Cut pineapple slices in thirds; arrange in an "S" design, in bottom of 10x5x3-inch loaf pan. (Avocado slices also may be added.) Pour small amount of gelatin mixture over pineapple; chill until set. Add remaining gelatin mixture. Chill until firm.

Dissolve lemon gelatin in hot water. Chill until thick. Then whip until light and fluffy. Blend softened cream cheese and mayonnaise. Fold into gelatin. Pour mixture over lime layer. Chill until firm.

Dissolve raspberry gelatin in hot water. Slice bananas over lemon layer. Add fruit cocktail and Mandarin oranges to dissolved gelatin and pour over firm lime and lemon layers. Chill until firm. Serves 12. — Mrs. Anthony M. De Nova, Fairview Park.

BASIC SALAD DRESSING

$\frac{3}{4}$ teaspoon salt	$\frac{1}{16}$ teaspoon dry mustard
$\frac{1}{4}$ teaspoon pepper (4 or 5 peppercorns, if using blender)	$\frac{1}{2}$ cup olive oil
	$\frac{1}{2}$ cup wine vinegar

Mix ingredients in a bowl or in blender. Add oil and vinegar and beat well or blend 20 seconds on high speed. Store in covered jar in refrigerator. Shake well before using. Variation: French Dressing: To make, combine 1 cup Basic Dressing, $\frac{1}{2}$ teaspoon dry mustard and $\frac{1}{2}$ teaspoon each parsley flakes, dried marjoram and oregano. Mix thoroughly. — Mrs. Robert J. Wolf, Cleveland Heights.

BEAN SALAD

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| 1 can (No. 2) green beans,
drained | 1 large onion, sliced in rings |
| 1 can (No. 2) yellow wax
beans, drained | $\frac{1}{2}$ cup salad oil |
| 1 can (No. 2) red kidney
beans, drained | $\frac{1}{2}$ cup cider vinegar |
| | $\frac{3}{4}$ cup sugar |

Combine beans and onion rings and marinate in oil-vinegar-sugar mixture several hours, or overnight, in refrigerator. Delicious with steak. — Mrs. Paul Mako, Brecksville.

BLACK CHERRY MOLD

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|---|------------------------------------|
| 1 package black cherry-
flavored gelatin | 8 maraschino cherries, halved |
| 1 large jar fruit salad | 1 cup finely chopped walnuts |
| $\frac{1}{2}$ cup lemon juice | 1 carton creamed cottage
cheese |

Dissolve cherry gelatin in 1 cup warmed juice from fruit salad, lemon juice, plus $\frac{1}{2}$ cup remaining fruit juice. If not enough for 2 cups of liquids, add maraschino juice. Place in refrigerator for 30 minutes. Remove and add cherries, nuts and fruit salad. Turn into ring mold. Return to refrigerator and chill for 3 hours. Unmold and fill center with cottage cheese. — Mrs. Francis J. Courter, Lakewood.

BLACK RASPBERRY SALAD MOLD

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|--|--|
| 1 package black raspberry-
flavored gelatin | Dressing: |
| 1 quart black raspberries
(fresh or frozen) | $\frac{1}{2}$ cup heavy cream, whipped |
| 1 cup pecan meats | $\frac{1}{4}$ cup mayonnaise |
| $\frac{1}{2}$ cup finely diced celery | $\frac{1}{4}$ teaspoon orange juice |
| | $\frac{1}{4}$ teaspoon lemon juice |

Prepare raspberry gelatin as directed on package. (If using frozen berries, omit $\frac{1}{2}$ cup cold water. If fresh, omit $\frac{1}{4}$ cup.) Stir in berries, nuts and celery. Pour into ring mold or individual molds. Chill until firm. Unmold. Garnish with lettuce. Dressing: Combine ingredients and stir well. — Mrs. Donald Ford, North Olmsted.

CHICKEN SALAD

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| 2 cups diced cooked chicken
(or turkey) | 1 tablespoon French dressing |
| 1 cup finely sliced celery | $\frac{3}{4}$ cup mayonnaise |
| 1 teaspoon chopped onion | 2 slices bacon, fried crisp and
crumbled |
| Salt and pepper | |

Combine chicken, celery and onion and season to taste. Sprinkle with French dressing. Let stand a few hours. Toss with mayonnaise and sprinkle with finely crumbled bacon. Serve on lettuce. Garnish with olives and radishes or with white grapes and pineapple chunks. — Mrs. Philip J. Prendergast, Fairview Park.

CHICKEN SALAD

6 chicken breasts	2 cups water
Salt and pepper	$\frac{1}{2}$ cup mayonnaise
4 stalks celery	$\frac{1}{2}$ cup heavy cream, whipped
2 small onions, sliced	Lettuce
1 bay leaf	Blanched almonds
1 carrot	

Season chicken breasts with salt and pepper and place in roaster with celery, onions, bay leaf, carrot and water. Cover and steam in oven until chicken is tender. Remove skin, cut breasts in large chunks and mix with mayonnaise and whipped cream. Serve on crisp lettuce. Garnish with blanched almonds. — Mrs. Harry Alexander.

CRISP TOSSED SALAD

Italian Dressing:	$\frac{1}{2}$ head romaine
Salt	$\frac{1}{2}$ head endive
1 clove garlic, cut	3 stalks celery, sliced
1 teaspoon dry mustard	6 green onions, chopped
1 teaspoon sugar	$\frac{1}{2}$ cup green pepper rings
$\frac{3}{4}$ teaspoon salt	1 cucumber, unpared and sliced
$\frac{1}{4}$ teaspoon freshly ground pepper	3 ripe tomatoes, cut in wedges
$\frac{1}{4}$ teaspoon dried basil or a few fresh leaves, chopped	Watercress (optional)
Dash of oregano	1 cup spinach leaves, torn (optional)
$\frac{1}{2}$ cup olive or salad oil	$\frac{1}{2}$ cup sliced radishes (optional)
$\frac{1}{4}$ cup cider vinegar	$\frac{1}{2}$ cup shredded carrots (optional)
Salad:	
$\frac{1}{2}$ head lettuce	

Prepare dressing first. Sprinkle a little salt in a large wooden salad bowl, then rub with garlic. Add remaining ingredients and mix well. Cover dressing with a piece of foil. Wash and drain greens thoroughly. Tear or cut and lay on foil beginning with lettuce. Cover bowl with Saran wrap and crisp an hour or more or until ready to serve. Pull out the foil and toss greens with dressing until glistening. — Mrs. Anthony M. De Nova, Fairview Park.

CUCUMBERS AND ONIONS IN SOUR CREAM

3 cucumbers	$\frac{1}{2}$ cup vinegar (or to taste)
3 large onions (red Bermudas)	$\frac{3}{4}$ cup granulated sugar
1 tablespoon salt	1 teaspoon paprika
$\frac{1}{2}$ pint sour cream	

Slice pared cucumbers and onions very thin. Put in bowl and sprinkle with salt. Set aside for several minutes. Blend sour cream, vinegar and sugar. Squeeze cucumbers and onions and discard water. Stir in sour cream mixture. Sprinkle paprika over salad and serve. — Mrs. Daniel Cikra, Cleveland Heights.

CUCUMBER WITH SOUR CREAM SALAD

1 cucumber	2 teaspoons lemon juice
1 Bermuda onion, sliced thin	(or to taste)
½ cup sour cream	Salt and pepper
	1 teaspoon sugar

Pare and slice cucumber about $\frac{1}{8}$ inch thin. Combine with sliced onion. Blend sour cream with lemon juice, salt, pepper and sugar. Combine with cucumber and onion slices. — Mrs. Philip J. Prendergast, Fairview Park.

FAVORITE TOSSED SALAD

1 head lettuce	¼ cup sliced celery
2 or 3 purple onion slices	½ cup cauliflowerets
¼ cup radish slices	2 or 3 tomatoes, quartered
¼ cup carrot slices	French dressing

Tear lettuce into pieces. Separate onion slices into rings and add with remaining vegetables, except tomatoes. Drizzle on French dressing (page 177) and toss lightly until lettuce glistens. Add tomatoes and serve immediately. — Mrs. Robert J. Wolf, Cleveland Heights.

FROZEN CRANBERRY SALAD

1 pound fresh cranberries, ground	2 cups miniature marshmallows
2 cups sugar	1 cup chopped nuts
½ pint heavy cream	

Combine ground cranberries and sugar. Let stand 20 minutes. Whip cream and fold into mixture with marshmallows and nuts. Turn into individual molds or in paper baking cups and freeze. Makes 18. — Mrs. Robert F. Hallein, Fairview Park.

GOLDEN RICE SALAD

¼ cup salad oil	¼ cup chopped dill pickle
2 tablespoons white vinegar	¼ cup chopped canned pimiento
1½ teaspoons salt	1 small onion, minced
½ teaspoon pepper	½ cup mayonnaise
4½ cups hot cooked rice	2 tablespoons prepared mustard
1 cup ripe olives, sliced	
2 hard-cooked eggs, diced	
1½ cups sliced celery	

Combine oil, vinegar, salt and pepper and pour over hot rice. Toss and set aside to cool. Combine remaining ingredients. Toss lightly with cooled rice. Chill and serve on lettuce leaves with crackers or melba toast for a summer luncheon. Serves 8 to 10. Note: 1 cup raw rice makes about 3 cups cooked. — Mrs. John Olayas, Fairview Park.

GREEK SALAD WITH FETA CHEESE

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|--------------------------------|-------------------------------------|
| 1 clove garlic | 3 stalks celery, chopped |
| 1 head lettuce, torn bite size | 1 teaspoon salt |
| 1 small endive, torn bite size | $\frac{1}{4}$ teaspoon pepper |
| 3 tomatoes, quartered | 4 tablespoons olive oil |
| 1 carrot, shredded | 1 tablespoon vinegar |
| 6 radishes, sliced | 8 slices feta cheese |
| 1 green pepper, diced | 1 cooked beet, sliced |
| 6 green onions, sliced | 8 ripe olives |
| 1 cucumber, peeled and sliced | $\frac{1}{4}$ cup cooked chick peas |
| 2 tablespoons chopped parsley | |

Rub salad bowl with garlic. Combine next 10 ingredients in bowl. Season with salt and pepper. Pour oil and vinegar over salad. Crumble cheese, add and toss lightly. Garnish with beet slices and olives. Sprinkle chick peas over salad. — Mrs. George V. Marangoni, Macedonia.

GREEN BEANS AU VIN

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|--|------------------------------|
| 2 pounds cooked beans
(fresh, canned or frozen) | Pinch of pepper |
| 1 teaspoon oregano | 1 tablespoon wine vinegar |
| 1 teaspoon minced onion | 3 tablespoons light red wine |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons olive oil |

Drain beans. Add oregano, onion, salt and pepper. Pour on vinegar, wine and olive oil. Toss and serve. — Mrs. Mark McCollough, Brooklyn.

HOT CREAMED POTATO SALAD

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|--|---|
| 6 large potatoes (8-10 small) | $\frac{1}{2}$ cup sweet pickle relish |
| 1 cup milk | 2 tablespoons cider or wine vinegar |
| $\frac{1}{2}$ cup salad dressing | 1 small onion, chopped |
| 4 tablespoons flour | $\frac{1}{2}$ green pepper, chopped |
| 1 teaspoon salt | 2 tablespoons butter,
margarine or drippings |
| $\frac{1}{4}$ cup sausage or bacon
drrippings | |

Cut pared potatoes in small cubes and cook until tender. Combine milk, salad dressing and flour. Beat until smooth. Add salt and drippings. Cook over low heat, stirring, until thickened. Add relish and vinegar. Brown onion and green pepper lightly in butter, margarine or drippings. Add to dressing. Pour over hot potatoes and mix well. Serve with liver or chops. — Mrs. Robert LaLonde, Avon.

ITALIAN SALAD DRESSING

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|----------------------------|-------------------------------|
| 6 tablespoons olive oil | Pinch of oregano |
| 3 tablespoons wine vinegar | $\frac{1}{4}$ teaspoon salt |
| 1 clove garlic, crushed | $\frac{1}{2}$ teaspoon pepper |

Combine ingredients in a screw-top jar. Shake well. Chill in refrigerator. Before tossing with salad greens, beat or shake thoroughly. Yield: About $\frac{1}{2}$ cup dressing. — Mrs. Anthony Provenzale, Fairview Park.

JELLIED MELON SALAD

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|-------------------------------|---|
| 1 envelope unflavored gelatin | ¼ cup toasted shredded almonds |
| ¼ cup cold water | 2 cups each watermelon, honeydew melon and cantaloupe balls |
| ½ cup boiling water | Fresh mint |
| 1 cup ginger ale | |
| ¼ cup sherry | |

Soften gelatin in cold water. Dissolve in boiling water. Add ginger ale and sherry. Sprinkle almonds into rinsed ring mold. Add melon balls. Pour gelatin mixture into mold and chill until firm. Garnish with fresh mint. — Mrs. Milan G. Busta, Brecksville.

MELON POLKA DOT LUNCHEON SALAD

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|---|-----------------------------------|
| 2 packages cherry-flavored gelatin | ⅔ cup pecan halves |
| 2 cups hot water | ½ cup sliced stuffed green olives |
| 1¼ cups cold water | Mint for garnish |
| 3 tablespoons lemon juice | Creamy Dressing: |
| 8-ounce package cream cheese | ½ cup heavy cream |
| 1½ cups cantaloupe, honeydew and watermelon balls | 1 cup mayonnaise |

Dissolve cherry gelatin in hot water. Stir in cold water and lemon juice. Pour 1 cup gelatin mixture into 6½-cup ring mold. Chill until partially set. Shape cream cheese into small balls (about 30). Alternate 9 cream cheese balls with 9 melon balls in bottom of mold. Place pecan halves in gelatin clear around outer edge of bottom of mold. Chill until firm. Meantime, chill remaining gelatin until partially set. Add remaining cheese and melon balls, pecan halves and olive slices. Pour over first mixture and chill until firm. Unmold and garnish with mint. Serve with Creamy Dressing: Whip heavy cream. Fold into mayonnaise until well blended. — Mrs. Anthony M. De Nova, Fairview Park.

MOLDED CITRUS SALAD

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|--|--------------------------------|
| 2 family-size packages lemon-lime flavored gelatin | 1 cup coarsely chopped walnuts |
| 2 cups shredded cabbage | 1½ cups salad dressing |
| 1 cup crushed pineapple, drained | ¼ cup pineapple juice |

Prepare gelatin according to package instructions. Chill until syrupy. Add cabbage, pineapple and nuts. Pour into mold and chill until firm. Combine salad dressing and pineapple juice and serve over salad, if desired. — Mrs. Robert Hadney, Fairview Park.

MOLDED FRUIT SALAD

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| 2 packages (3 oz.) lemon-flavored gelatin | ½ red Delicious apple, unpared and diced |
| 2 cups boiling water | 1 orange, peeled and diced in ¼-inch pieces |
| 1½ cups ice water | 4 or 5 outer leaves from Boston bibb lettuce |
| 1½ cups celery, cross-cut in ½-inch slices | 6 maraschino cherries |
| ½ banana, cut in ½-inch rounds | |

Pour boiling water over gelatin and stir until completely dissolved. Add ice water. Place in refrigerator. When partially congealed, add celery and cut-up fruit. Turn into 1-quart fancy mold which has been oiled lightly with ½ teaspoonful corn oil. (Remove excess oil with absorbent paper towel so only a thin film remains in mold.) Refrigerate salad overnight. To unmold, place in pan of warm water for 5 seconds, run sharp knife carefully around top edge and invert onto salad plate covered with lettuce leaves. Garnish with cherries around base. Serve whole at the table, or cut into triangles and serve on lettuce on individual salad plates. Garnish with a cherry. — Mrs. Robert Bennett, Euclid.

MOLDED LIME SALAD

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| 2 packages lime-flavored gelatin | 1 cup crushed pineapple, drained |
| 2 cups boiling water | ½ cup chopped walnuts or pecans |
| 1 cup buttermilk | Whipped cream |

Dissolve lime gelatin in boiling water and let stand until cool, but still liquid. Add buttermilk, drained pineapple and nuts. Pour into mold or square pan and chill until firm. Cut in squares and top with whipped cream. Good plain, also. — Mrs. Joseph Lorincz.

MOLDED PINEAPPLE-MARSHMALLOW SALAD

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|-------------------------------------|----------------------------------|
| 2 packages lime-flavored gelatin | 1 cup crushed pineapple, drained |
| 2 cups boiling water | ½ cup nut meats |
| 1 carton cream-style cottage cheese | 1 cup miniature marshmallows |

Dissolve lime gelatin in boiling water. When cool, add remaining ingredients. Chill in ring mold until firm. Unmold on bed of lettuce. — Mrs. William J. O'Neill, Cleveland Heights.

MOLDED LOBSTER AND CRAB MEAT SALAD

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|-------------------------------|-------------------------------|
| 1 envelope unflavored gelatin | 1 package (9 oz.) frozen |
| ¼ cup cold water | lobster tails, cooked and cut |
| 1 cup hot chicken bouillon | in small pieces |
| 1 hard-cooked egg, sliced | 1 teaspoon Worcestershire |
| Few pieces of cooked lobster | sauce |
| Sliced stuffed olives | ½ cup diced cucumber |
| Thin green pepper strips | 1 tablespoon finely chopped |
| 1 teaspoon catsup | green pepper |
| ½ cup mayonnaise | 1 tablespoon finely chopped |
| 1 tablespoon tarragon vinegar | parsley |
| 1 tablespoon grated onion | 1 tablespoon finely chopped |
| 1 can (6½ oz.) crab meat, | celery |
| carefully picked and flaked | |

Soften gelatin in cold water. Dissolve in hot bouillon. Arrange sliced egg, a few pieces of lobster, olives and green pepper strips in bottom of a rinsed lobster-shaped mold. Add catsup to 1/3 cup of gelatin mixture and pour carefully into mold. Chill until firm. Combine remaining ingredients and mix well. Turn into prepared mold and chill until firm. — Mrs. Milan G. Busta, Brecksville.

PERFECTION SALAD

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|----------------------------------|-------------------------------------|
| 1 package lemon-flavored gelatin | 1 teaspoon chopped onion |
| 1¾ cups boiling water | Salt |
| 2 medium carrots, shredded | 8 or 10 stuffed olives, chopped |
| ¾ cup finely chopped cabbage | 1 tablespoon vinegar or olive juice |
| | Salad dressing |

Dissolve lemon-flavored gelatin in boiling water. Combine carrots, cabbage and onion and salt lightly. Add to dissolved gelatin when partially congealed together with olives and vinegar. Pour into well-oiled mold or 6 individual molds. Chill until firm. Serve on lettuce leaves with salad dressing. — Mrs. Philip J. Prendergast, Fairview Park.

RAINBOW SALAD

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|---------------------------------------|---|
| 1 large package lime-flavored gelatin | 1 small can crushed pineapple |
| 1 carrot, grated | ¼ cup chopped pecans |
| ¼ cup diced celery | 1 large package cherry-flavored gelatin |
| 1 package (8-oz.) cream cheese | |

Dissolve lime gelatin as directed and pour into 9x13 dish. When cool, add carrot and celery. Chill until set. Mash cream cheese with fork and add crushed, drained pineapple and nuts. Spread cheese mixture on lime gelatin and refrigerate. Dissolve cherry gelatin and cool. When cheese mixture is firm, carefully pour cherry gelatin over it and chill. When firm, cut in squares and serve on lettuce leaves. — Mrs. Frank Skapin, Fairview Park.

RICE SALAD

3 cups cold cooked rice
Garlic
Salt and pepper
¼ cup French dressing

6 scallions, finely chopped
3 tablespoons minced parsley
Pimiento
Tomato quarters
Cold artichoke hearts

Put rice in a salad bowl rubbed with garlic. Season with salt and pepper. Stir in French dressing. Add chopped scallions and parsley. Arrange rice in mounds on individual salad plates and garnish with pimiento cut in strips, tomato quarters and cold artichoke hearts. — Mrs. John M. Wittenbrook, Cleveland Heights.

SALADE BOULEVARDIERE

1 clove garlic, cut
Endive
Bibb lettuce
Leaf lettuce
1 bunch radishes
3 stalks pascal celery
4 spring onions

1 cucumber, unpeeled and scored
4 medium tomatoes
½ green pepper
2 beefsteak tomatoes, sliced
Cauliflower separated into flowerets

Rub wooden bowl with garlic. Break washed and dried endive and lettuce into bite-size pieces. Slice other ingredients thin. Sliver part of the pepper for the salad, cut the rest into long strips for garnish. Beefsteak tomatoes and cauliflower also are used as garnish. Toss with French, Italian, Blue Cheese or any desired dressing. — Mrs. A. Karl Stevens, Cleveland Heights.

SPINACH-TOMATO SALAD

1 pound fresh spinach
2 or 3 large tomatoes

Grated Parmesan cheese
Basic Salad Dressing

Wash, clean and drain spinach thoroughly. Chill until ready to serve. Quarter tomatoes and mix with spinach in large salad bowl. Sprinkle liberally with Parmesan cheese. Just before serving add dressing and toss lightly until spinach is well coated. Serve immediately.

Basic Salad Dressing: Combine ¾ teaspoon salt, ¼ teaspoon pepper and 1/16 teaspoon dry mustard in bowl or blender. (If using blender, substitute 4 or 5 peppercorns for ground pepper.) Add 2/3 cup olive oil and 1/3 cup wine vinegar. Beat well or blend 20 seconds on high speed. Store in covered jar in refrigerator. Shake well before using. — Mrs. Robert J. Wolf, Cleveland Heights.

SOUR CREAM POTATO SALAD

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| 7 medium potatoes | 1 cup mayonnaise |
| $\frac{1}{3}$ cup clear French dressing | 1 pint dairy sour cream |
| 1 cup sliced celery | $1\frac{1}{2}$ teaspoon prepared horseradish mustard |
| $\frac{1}{2}$ cup sliced green onions and tops | Salt to taste |
| 5 hard-cooked eggs, chopped | $\frac{1}{2}$ cup peeled, diced cucumber |

Cook and cut up potatoes while still warm. Add French dressing and chill 2 hours. Add celery, green onions and tops and hard-cooked eggs. Combine mayonnaise, sour cream and horseradish mustard. Fold into salad. Add salt to taste and chill. Add cucumber before serving. — Mrs. John B. Fox, Shaker Heights.

SPRING SALAD

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| 1 package lime-flavored gelatin | $\frac{1}{2}$ cucumber, pared and chopped fine |
| $1\frac{3}{4}$ cups boiling water | Maraschino cherries |
| 1 can (8 oz.) crushed pineapple, drained | |

Dissolve gelatin in water and cool. Add pineapple and cucumber. Pour into ring mold outlined with cherries. Chill until firm. If desired, serve with mayonnaise. — Mrs. Stanley Matt, Garfield Heights.

SWEET-SOUR VEGETABLE SALAD

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|------------------------------------|---------------------------|
| 1 No. 2 can asparagus tips | 6 tablespoons salad oil |
| 1 No. 2 can small peas | $1\frac{1}{2}$ cups water |
| 1 No. 2 can tiny whole green beans | 6 tablespoons sugar |
| Dressing: | 2 teaspoons salt, or less |
| $\frac{1}{2}$ cup cider vinegar | 2 medium onions, diced |
| | Pepper to taste |

Drain canned vegetables. Combine dressing ingredients. Mix well. In large bowl, alternate layers of the vegetables starting and ending with asparagus tips. Pour on dressing, making sure vegetables are covered completely. Cover bowl and place in refrigerator at least four hours or overnight. Drain off dressing before serving salad either on individual plates with lettuce or in salad bowl. Delicious with cold cuts or roast beef or with an evening snack. This will keep a week in the refrigerator. — Mrs. Joseph Kolick, North Olmsted.

CRANBERRY JEWEL MOLD

1 package cherry-flavored
gelatin
 $\frac{3}{4}$ cup boiling water
 $\frac{1}{2}$ cup cold water

1 orange, quartered and
seeded, but not peeled
1 can whole cranberry sauce
Whipped Cream Dressing

Dissolve gelatin in boiling water. Add cold water. Chill until partially set. Put orange quarters through food chopper, using coarse blade. Mix with whole cranberry sauce and fold into partially set gelatin. Pour into a rinsed 1-quart ring mold. Chill until firm. Unmold on large salad plate and garnish with salad greens. Serve with Whipped Cream Dressing, prepared as follows:

Combine juice from a can of crushed pineapple and enough water to make 1 cup liquid. Mix with $\frac{1}{3}$ cup sugar, 2 tablespoons flour, 2 slightly beaten eggs and 3 tablespoons lemon juice. Cook in top of double boiler over boiling water, stirring, until mixture coats a metal spoon. Chill thoroughly and fold in $\frac{1}{2}$ cup heavy cream, whipped. — Mrs. Stanley Matt, Garfield Heights.

THREE BEAN SALAD

2 cups canned cut green beans,
drained
2 cups canned cut yellow
beans, drained
2 cups canned red kidney
beans, drained
 $\frac{1}{2}$ cup sliced red onions
1 cup green pepper, slivered

$\frac{1}{2}$ small jar pimiento, chopped
(optional)
 $\frac{1}{2}$ cup salad oil
 $\frac{2}{3}$ cup vinegar
 $\frac{1}{2}$ teaspoon Worcestershire
sauce
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon pepper
1 clove garlic, split

Combine beans, onions, green pepper and pimiento. Combine remaining ingredients and pour over beans. Shake well. Refrigerate several hours before serving. — Mrs. Paul R. Popovic, Gates Mills.

WILTED LETTUCE

$\frac{1}{4}$ pound bacon, diced
1 cup cider vinegar

$\frac{1}{4}$ cup sugar, or to taste
1 pound leaf lettuce

Fry bacon until crisp. Add vinegar and sugar slowly to bacon and drippings. Pour over lettuce and serve immediately. — Sister Mary Germaine, O.S.F.

SANDWICHES

BAKED TUNA SANDWICHES

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|---|-----------------------|
| 2 cans (6½-oz.) chunk tuna,
drained and flaked | ¼ teaspoon pepper |
| 3 hard-cooked eggs, chopped | 1 teaspoon onion salt |
| ¼ cup finely chopped celery | Sliced rye bread |
| ½ cup mayonnaise | Paprika |

Mix ingredients. Trim crusts from rye bread. Spread with mixture, sprinkle with paprika and bake on cookie sheets in 350-degree oven for 10 minutes. Makes 15 open-face sandwiches. — Mrs. Robert F. Hallein, Fairview Park.

BAR-B-Q BEEF SANDWICHES

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|---------------------------------------|--------------------------------|
| 1½ pounds ground beef | 3 tablespoons brown sugar |
| Fat | 6 tablespoons water |
| 3 tablespoons chopped onion | 2 bottles (12-oz.) chili sauce |
| 3 tablespoons lemon juice | 3 teaspoons salt |
| 3 tablespoons vinegar | Dash of pepper |
| 3 tablespoons Worcestershire
sauce | 12 sandwich buns |

Brown meat in small amount of fat. Add remaining ingredients and simmer 2 hours, stirring frequently. Serve on buttered buns. Serves 12. — Mrs. Robert F. Hallein, Fairview Park.

EGG AND CHEESE SANDWICHES WITH TOMATO SAUCE

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|-----------------------------|---|
| 4 slices of bread | Mayonnaise to taste |
| Garlic salt | 4 cheese slices or 1 cup grated
cheese |
| Olive oil | 1 can condensed tomato soup |
| 4 hard-cooked eggs, chopped | |
| 6 or more olives, chopped | |

Sprinkle bread with garlic salt and dip in olive oil. Place in baking pan and toast both sides lightly. Mix eggs, olives and mayonnaise, and spread on slices. Cover completely with cheese. Bake at 450 degrees F. until cheese is melted. Heat undiluted tomato soup and spoon over sandwiches. Note: Garlic salt may be omitted and bread can be spread with butter or margarine and toasted. — Mrs. John B. Fox, Shaker Heights.

CORNED BEEF SANDWICHES

1 small green pepper, chopped	1 can (12 oz.) corned beef
1 small onion, chopped	½ cup catsup
¼ cup shortening	¼ cup water

Saute green pepper and onion in shortening. Add corned beef, catsup and water. Bring to a boil, then lower heat and simmer 10 minutes. Serve on buns. — Mrs. Dominic Carosella, Akron.

FRIDAY BURGERS

6 cups corn flakes or 1½ cups corn flake crumbs	¼ cup finely chopped celery
2 cups (2 7-oz. cans) tuna	½ teaspoon salt
1 cup mayonnaise	⅛ teaspoon pepper
1 tablespoon finely chopped onion	8 sandwich buns, split and buttered
2 tablespoons chopped dill pickle	8 slices processed American cheese

If using corn flakes, crush into fine crumbs. Drain and flake tuna. Combine with $\frac{3}{4}$ cup corn flake crumbs, mayonnaise, onion, pickle, celery and seasonings; mix lightly. Shape into 8 patties about 3 inches in diameter. Coat with remaining corn flake crumbs. Put bottom halves of buns on broiler rack or baking sheets. Place a patty on each bun. Broil until golden brown, about 5 minutes. Top each patty with a cheese slice. Place bun tops on broiler rack. Return to broiler for about 3 minutes until cheese is melted and buns are toasted. Remove from broiler. Cover with top halves of buns and serve at once. Yield: 8 sandwiches. — Mrs. Robert J. Burger, Fairview Park.

PREPARE-IN-ADVANCE SANDWICHES

1 can tuna, crab meat or corned beef	1 tablespoon chopped green pepper
2 hard-cooked eggs, cut in small pieces	2 tablespoons chopped onion
½ small package pasteurized process cheese, cubed	3 tablespoons sliced stuffed olives
	10 buttered sandwich buns

Combine ingredients, fill buns and wrap individually in foil. Refrigerate until needed. Heat 20 minutes in 350-degree oven before serving. Serves 10. — Mrs. Robert F. Hallein, Fairview Park.

SOUPS

BEAN AND BARLEY SOUP

3 quarts water	1 tablespoon butter, melted
½ cup navy beans	1 medium onion, chopped
¾ cup barley	1 tablespoon flour
2 carrots, diced	1 cup water
2 potatoes, diced	1 tablespoon salt
1 stalk celery, chopped	½ teaspoon pepper

Cook beans in 3 quarts water 1 hour. Add barley and cook ½ hour longer. Add vegetables and simmer 1 hour, or until done. Make a roux by sauteeing onion in melted butter, adding flour and stirring until browned. Slowly add 1 cup water, stirring while adding. Cook about 5 minutes before adding to soup. Season with 1 tablespoon salt and ½ teaspoon pepper, or to taste. — Mrs. Joseph Lorincz.

BEEF SOUP

2½ pounds beef (shank or very lean short ribs)	1 onion, quartered
1 marrow bone	2 tablespoons tomato juice
5 quarts cold water	Salt to taste
2 parsley roots	Farina dumplings, cooked
3 whole carrots	noodles or rice
3 stalks celery, cut in half	Tomato sauce

Cook beef and bone in water 1 hour. Skim off foam as it forms on top. Add vegetables, tomato juice and salt. Cook until meat is done. Strain broth. Save the carrots. Serve soup with dumplings, noodles or rice. Serve meat as a second course with tomato sauce. To make, melt 1 tablespoon butter, stir in 1 tablespoon flour and cook until light brown, stirring. Add 1 small onion, diced, and cook 5 minutes longer. Combine 1 cup soup, ½ cup tomato puree, ½ cup tomato juice and 2 cups water. Stir into roux. Add salt to taste, ½ teaspoon sugar, 1 or 2 small bay leaves and 10 peppercorns. Cook, stirring, until thick. Strain sauce. Add beef, cut in serving pieces. Simmer 10 minutes more. Serve with cut up carrots and mashed potatoes. — Mrs. Nicholas Sabo.

BEEF SOUP

1 can (1 lb.) diced beets	3 tablespoons vinegar
1½ cans water	(or to taste)
Salt and pepper	½ pint sour cream
2 tablespoons sugar	2 tablespoons flour
(or to taste)	

Put beets, their liquid and water in sauce pan. Season to taste with salt and pepper. Add sugar and vinegar to make sweet-sour. Bring to a boil. In a bowl, add flour to sour cream. Pour in some hot soup, a little at a time to prevent curdling. Pour sour cream mixture into remaining soup and bring back to a boil. Serve with cooked elbow macaroni or boiled potatoes. — Mrs. Chester Ziemkiewicz.

CHINESE EGG DROP SOUP (Don Far Tang)

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|--------------------------|--|
| 6 cups chicken stock | ½ teaspoon pepper |
| 3 tablespoons cornstarch | 2 eggs, beaten |
| 3 tablespoons cold water | 2 scallions, minced
(green and white parts) |
| ½ teaspoon sugar | |
| 1 teaspoon salt | |

Heat stock to boiling point. Mix cornstarch smoothly with water. Add sugar, salt and pepper. Stir cornstarch paste slowly into stock until smoothly blended and boiling. Pour in beaten eggs very, very slowly and keep stirring until eggs separate into shreds. Turn off heat. Add scallions, stir and serve at once. — Mary Lee.

CLAM CHOWDER WITH CORN

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| 1 cup diced potato | 4 tablespoons flour |
| ½ cup chopped celery | ¼ cup butter or oil |
| ½ cup chopped onion | ¼ teaspoon monosodium
glutamate |
| 6 cups water | ¼ teaspoon pepper |
| 1 cup whole or cream-style
canned corn | Salt |
| 7½-oz. can minced clams and
liquid | Dash of paprika |
| 14½-oz. can evaporated milk | Dash of garlic salt |

Put first 4 ingredients into a 4-quart pan. Cook until vegetables are tender. Add corn, clams and liquid and evaporated milk. Bring to a boil. Meantime, stir flour into melted butter or oil and brown lightly. Add to chowder. Add seasonings. Simmer 10 minutes, stirring occasionally. Yield: 8 generous servings. Salt pork drippings may be used instead of butter and salt pork pieces may be added to chowder, if desired. — Mrs. Paul Pihura.

CORN AND FISH CHOWDER

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| 1 tablespoon chopped onion | 1½ teaspoons salt |
| 2 tablespoons butter | 2½ cups canned cream-style
corn |
| 1 cup cubed potatoes | 1 cup milk |
| 1 cup diced celery | 1 cup flaked tuna fish |
| ¼ cup water | |

Saute onion in butter until a delicate brown. Add potatoes, celery, water and salt. Cook over low heat until vegetables are tender. Add corn, milk and fish flakes. Heat thoroughly, but do not boil. Serve immediately with hot rolls. If desired, substitute salmon for tuna. — Mrs. Henry Rucinski, Parma.

CREAM OF CHICKEN SOUP

3 pounds chicken (backs, necks, wings, gizzards)	10 peppercorns
6 cups cold water	Salt
1 carrot, diced	1½ tablespoons melted chicken fat, butter or lard
1 kohlrabi, diced	1 tablespoon flour
1 stalk celery, diced	½ teaspoon paprika
1 medium onion, diced	¼ cup cold water
¼ green pepper, diced	Spaetzels
6 mushrooms, diced	1 cup sweet or sour cream

Wash chicken parts and cook in cold water until done. Strain. Bring strained stock to boil and add diced vegetables, peppercorns and salt to taste. Cook 20 minutes. In small pan, heat chicken fat, butter or lard. Add flour and cook, stirring, until lightly browned. Remove from heat, cool slightly and stir in paprika. Stir in ¼ cup cold water. Add to soup. Bring to boil. Add tiny spaetzels (see directions in Veal and Vegetable Soup). Cook 5 minutes. Before serving, add sweet or sour cream to soup and stir briskly to blend. Chopped gizzards may be added to soup, if desired. — Mrs. Joseph Balint, Lakewood.

CREAM OF ONION AND POTATO SOUP

2 tablespoons butter	2 tablespoons butter
2 tablespoons flour	1½ cups milk
3 cups milk	2 cups diced, cooked potatoes
½ teaspoon salt	Salt and pepper
4 medium onions, chopped	

Melt 2 tablespoons butter; add flour and blend. Add 3 cups milk gradually, stirring constantly. Season with ½ teaspoon salt. Cook until slightly thickened. Saute chopped onions in 2 tablespoons butter until yellow. Add 1½ cups milk. Cook in double boiler 30 minutes. Add potatoes and cream sauce. Season with salt and pepper to taste. Heat thoroughly and serve. — Mrs. William Mee, Lakewood.

FISH CHOWDER

3 fish fillets, (perch, pike, sheepshead, or other)	1 carrot, grated
1 medium onion, diced	Dash of pepper
4 tablespoons butter	Salt
3 potatoes, cubed small	Water
	2 cups milk

Brown fish and onion in butter. Add remaining ingredients, except milk, and enough water to cover vegetables. Cook until tender. Stir in the milk. If soup needs thickening, stir in 1 tablespoon flour and cook a little longer. — Mrs. Robert J. Burger, Fairview Park.

HAM AND CABBAGE SOUP

2 tablespoons butter or margarine, melted	2 cups shredded cabbage
¼ cup chopped onion	2 cups diced cooked ham
¼ cup chopped celery	1 bay leaf
¼ cup chopped green pepper	¼ teaspoon salt
3 tablespoons flour	Pepper (to taste)
3 cups boiling water	¼ cup sour cream
	2 tablespoons chopped parsley

Saute onion, celery and green pepper in melted butter or margarine until tender. Remove from heat. Blend in flour. Add boiling water slowly, stirring to blend well. Return to heat. Add cabbage, ham and seasonings. Cook 8-10 minutes, or until cabbage is tender. Remove bay leaf. Add sour cream and sprinkle with chopped parsley. Do not cook after adding cream. — Mrs. George Moldovan, Lorain.

ITALIAN CHICKEN SOUP WITH TINY MEAT BALLS

4 to 6-lb. stewer	3 sprigs parsley or 4 tablespoons (dried)
14 cups water	1 tablespoon salt, or to taste
4 stalks celery	1 pound ground beef, unseasoned
1 onion	
3 carrots	

Place whole chicken in water and cook until tender. Remove. Add remaining ingredients, except ground beef, to pot and cook until vegetables are done. Strain soup and return to heat. Make meat balls the size of marbles and drop into simmering broth. Cook 1 hour longer. Serve the chicken for a second day meal. Keep refrigerated until needed. Cut in pieces and place in broiler pan. Pour over meat a mixture of ½ cup oil, juice of 1 lemon, 1 teaspoon garlic powder and 1 tablespoon oregano. Broil until browned. A Waldorf or gelatin salad is good with this. — Mrs. William J. O'Neill, Cleveland Heights.

KOLBASZ SOUP (Hungarian Sausage Soup)

1½ pounds smoked kolbasz (Hungarian sausage)	3 tablespoons butter
3 quarts water	1 small onion, chopped
1 cup canned tomatoes	3 tablespoons flour
3 or 4 medium potatoes, pared and cut in chunks	1 cup water
½ teaspoon caraway seeds	3 tablespoons vinegar, or to taste

Wash sausage. Cook 1 hour in 3 quarts of water. Add tomatoes, potatoes and caraway seeds. Continue cooking until potatoes are done. Melt butter. Saute onion until yellow. Stir in flour and cook, stirring, until nicely browned. Add 1 cup water and cook, stirring, until thick and smooth, about 5 minutes. Pour into soup. Add vinegar to taste. — Mrs. Raymond G. Mizer, Maple Heights.

KOTOSOUPA AVGOLEMONO (Greek Chicken and Rice Soup)

1 stewing chicken
6 cups broth
1 cup rice

Salt and pepper
3 egg whites
Juice of 1 lemon

Cook chicken in unsalted water until tender. Remove chicken and cool. Bring 6 cups strained broth to a boil and add 1 cup rice. Add salt and pepper to taste. When rice is tender (about 20 minutes), lower heat to simmer. Beat egg whites until light and frothy. Slowly beat in lemon juice. Dilute mixture with about 2 cups hot soup, beating constantly until well mixed. Add the diluted egg-lemon mixture to the rest of the soup, beating constantly. Bring almost to the boiling point, but do not boil or the soup will curdle. Serve immediately. — Mrs. George V. Marangoni, Macedonia.

MEATLESS BEAN CHOWDER

$\frac{3}{4}$ cup navy beans
3 cups water
1 $\frac{1}{2}$ teaspoons salt
 $\frac{3}{4}$ cup diced raw potato
1 small onion, chopped
 $\frac{3}{4}$ cup cooked or canned tomatoes

1 $\frac{1}{2}$ teaspoons flour
 $\frac{1}{4}$ cup shredded green pepper
1 to 2 tablespoons butter
1 $\frac{1}{2}$ cups milk (or $\frac{1}{2}$ cup dry milk mixed with 1 $\frac{1}{2}$ cups water)

Wash beans. Add water and boil 2 minutes. Remove from heat and let stand 1 hour. Add salt, and cook until almost done, 1 to 1 $\frac{1}{2}$ hours. Add potato and onion; cook 30 minutes. You may need to add more water. Mix flour with a little of the tomato and add to the beans with the rest of tomatoes, green pepper and butter. Cook 10 minutes, stirring occasionally to prevent sticking. Stir in milk, and reheat quickly. — Mrs. Nicholas Sabo.

MUSHROOM SOUP

1 pint mushrooms
1 $\frac{1}{2}$ quarts water
1 can (No. 2 $\frac{1}{2}$) tomatoes
Salt and pepper
 $\frac{1}{2}$ teaspoon chopped parsley
1 stalk celery

1 onion
2 tablespoons oil or vegetable shortening
1 tablespoon chopped onion
2 tablespoons flour
Chopped noodles

Wash mushrooms well and chop small. Squeeze to remove any liquid. Add to water with tomatoes, seasonings, parsley, celery and onion. Cook 1 hour. Make a roux by sauteeing onion in shortening until golden, adding flour and stirring until flour is browned. Stir in a ladleful of soup, then add to pot. Cook five minutes longer.

Noodles: Combine 2 cups flour, 1 teaspoon salt and about $\frac{1}{4}$ cup water to make a hard dough. Knead until smooth. Cut off small balls and chop these fine. Cook in pan of boiling water until done. Drain and add to soup. — Mrs. John M. Brody, Parma.

MINISTRONE

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| 1 teaspoon olive oil | 1 cup chopped cabbage (optional) |
| 5 slices bacon, chopped | 3 stalks celery, chopped |
| ½ clove garlic, minced | 2 potatoes, diced |
| ½ medium onion, chopped | 1½ quarts water |
| 1 teaspoon chopped parsley | 1 cup soup-cut macaroni (or tubettini No. 26, or ½ cup elbow macaroni) |
| 1 teaspoon salt, or to taste | 4 tablespoons grated Italian cheese |
| ½ teaspoon pepper, or to taste | |
| 1 rounded tablespoon tomato paste | |
| 1 cup water | |
| 2 cups pea beans (jumbo marrow), soaked overnight and cooked, or 1 can | |

Heat olive oil in a large soup pot and brown the bacon, garlic and onion. Add parsley and seasonings to taste. Stir tomato paste into 1 cup water. Add to browned mixture and cook, stirring, for 5 minutes. Add vegetables and 1½ quarts water. Simmer, covered, for 45 minutes. Cook macaroni in boiling salted water per package directions. Drain and add to soup. Cook 5 minutes longer. Ladle into bowls and sprinkle with grated cheese. For meatless day dish, omit bacon. — Mrs. Anthony Provenzale, Fairview Park.

NEW ENGLAND CLAM CHOWDER

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|----------------------|------------------------------|
| ¼ cup minced onion | 1 cup clam juice |
| ¼ cup butter | 2 cups milk |
| 1 cup diced potatoes | ½ teaspoon salt |
| ¼ cup chopped celery | Few grains pepper |
| 1 cup boiling water | 1 cup minced clams |
| ¼ teaspoon thyme | 2 tablespoons minced parsley |

Lightly brown onion in 2 tablespoons of butter; add potatoes, celery, water, thyme, clam juice. Cover; cook 10-15 minutes or until potatoes are tender. Add milk, salt, pepper and clams. Bring to a simmer. Add remaining 2 tablespoons butter and parsley. — Joan Murphy.

PRUNE SOUP WITH NOODLES

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| 1 pound large prunes | 4 tablespoons brown sugar |
| 8 cups water | 8 or 10-oz. package wide noodles |
| ½ pint sour cream | |

Cook the prunes in 4 cups water until soft. Put liquid and prunes in a colander and press the prunes through with a wooden spoon. Discard pits. Add another 4 cups water to help wash the mashed prunes through the colander. In a large bowl, beat the sour cream with a beater until smooth. Gradually add the prune liquid to the sour cream, continuing to beat. (Sour cream added directly to hot soup will curdle.) Stir in brown sugar. Reheat and serve with noodles cooked in boiling, salted water, drained and rinsed in cold water. — Mrs. Lillian Duda Gladysz, Parma.

OLD-FASHIONED TOMATO SOUP

1 beef soup bone	1 teaspoon salt
2 pounds beef (chuck)	½ teaspoon peppercorns
3 quarts cold water	3 beef bouillon cubes
2 cans condensed tomato soup	3 tablespoons flour
1 small onion	½ pint sour cream
3 sprigs parsley or one parsley root	½ teaspoon salt
1 stalk celery	½ teaspoon sugar
4 carrots	1 cup cold water
	Cooked rice or wide noodles

Put bone and meat in kettle and cover with cold water. Bring to boiling and skim. Add tomato soup, vegetables, seasonings and bouillon cubes. Simmer until meat is tender. Thicken soup with mixture of flour, sour cream, salt, sugar and cold water. (If desired, dilute soup with more water.) Serve with rice or noodles. Serves about 8. — Mrs. John C. Ustach.

PUMPKIN SOUP

1 can (No. 2½) pumpkin	2 or 3 tablespoons sugar,
2 quarts milk	or to taste
½ teaspoon salt	Noodles

Combine pumpkin with milk, salt and sugar and heat thoroughly. Noodles: Combine 2 cups flour, ½ teaspoon salt, 1 egg and ¼ cup milk. Mix together to a hard dough, adding more flour, if necessary. Knead until smooth. With sharp knife, chop up into very small pieces and drop into boiling, salted water. Cook 15-20 minutes, or until done. Drain and add to soup. — Mrs. John M. Brody, Parma.

PUMPKIN SOUP WITH DUMPLINGS

1 pumpkin	¼ teaspoon salt
2 quarts hot water	2 eggs, beaten
Salt	2 tablespoons water
1 quart milk	Salt and pepper to taste
1 cup all-purpose flour	

Buy a pumpkin large enough to make 2 quarts of pared, sliced and cubed pumpkin, about 1-inch in size. Wash and place in a large kettle. Cover with hot water. Cook until soft and mushy. Mash pumpkin well in the liquid. Salt to taste and add milk. Cook to boiling. Prepare dumplings by mixing together flour, salt, eggs and water. Add ¼ teaspoonful at a time to the boiling soup, dipping the spoon into the soup each time. Stir occasionally. Soup must be watched as it burns easily. Cook dumplings 15-20 minutes, or until done. Season with salt and pepper to taste. Serve hot. If too thick, thin with milk. — Mrs. Lillian Duda Gladysz, Parma.

QUICK TOMATO EGG SOUP

1-lb. 4-oz. can condensed
tomato soup
1 can water

Salt and pepper
6 to 8 eggs

Pour soup and water into a large saucepan. Season and bring to a boil. Turn heat down to simmer and quickly slide in eggs, one at a time, from a small dish so they remain whole. Take care not to put them on top of one another. Simmer 10 minutes over low heat or eggs will scorch. Scrape bottom very gently occasionally with slotted pancake turner to loosen eggs if stuck. Serves 6-8. A small can of soup and fewer eggs may be used. — Mrs. Paul Pihura.

SPLIT PEA SOUP

3 quarts water
1-lb. box dried split peas,
rinsed
2 carrots, chopped
2 stalks celery, chopped
1 medium onion

1 meaty ham bone
4 tablespoons bacon
drippings or oil
4 tablespoons flour
1 or 2 cloves of garlic, minced
Salt and pepper

Combine water, peas, carrots, celery and onion in a 4-quart pan. Bring to a boil and skim off foam. Add ham bone. Cook slowly 2 hours, or until peas are mushy, stirring occasionally to prevent sticking. Remove ham bone. Strain soup. Press vegetables through strainer with back of a large spoon. Add to soup with enough water to make 3 quarts. Bring to a boil. Put bacon drippings or oil into a small frying pan. Stir in flour and brown lightly. Add minced garlic and saute with the flour until slightly browned. Add to boiling soup. Season with salt and pepper to taste. Cook 10 minutes longer. Serve garnished with bits of ham, wiener slices or fried bacon. Serves 8 generously. Delicious reheated. — Mrs. Paul Pihura.

SLOVAK CARAWAY SEED SOUP

1 tablespoon caraway seeds
4 cups water, salted to taste
4 tablespoons butter
3 tablespoons flour
1 cup cold water

2 eggs, well beaten
¼ teaspoon salt
1 tablespoon water
½ cup flour

Simmer caraway seeds in salted water 10 minutes. Make a roux by browning 3 tablespoons flour in melted butter. Stir in cold water. Bring to boil, stirring to prevent lumping. Add to caraway seed water. Bring to boil again and add egg drops. Make these by beating together eggs, salt, water and ½ cup flour until smooth. Drop into boiling soup from edge of spoon and cook 3-5 minutes. Note: If roux appears too thick, add a little caraway seed water. — Mrs. William Bohac, Lorain.

SLOVAK-STYLE SOUP WITH STUFFED CHICKEN

- | | |
|---------------------------------|--|
| 1 chicken (5½ to 6 pounds) | 2 tablespoons salt |
| 4 tablespoons butter | 7 whole allspice |
| 1 small onion, chopped | 3 or 4 whole carrots, scraped |
| 8 slices white bread | 2 stalks celery with tops |
| 3 sprigs parsley, minced | 1 cup canned tomatoes |
| ¼ teaspoon pepper | 1 whole onion, medium |
| 2 teaspoons salt | 1 root parsley, scraped, and top leaves |
| Chicken liver and heart, minced | ¼ head cabbage (or 1 or 2 kohlrabi when in season) |
| 12 eggs | 3 or 4 potatoes, pared |
| 5 quarts water | |
| Chicken gizzard and neck | |

Wash and clean chicken thoroughly. Saute onion in butter. Crumble bread fine. Combine with parsley, seasonings, liver, heart and eggs. Add butter and onion. Mash to smooth mixture. Put stuffing inside cavity and also beneath skin on breast. Sew up opening or secure with poultry pins. Put chicken into large pot with 5 quarts water. Add gizzard and neck. Bring to rapid boil. Skim off scum. Add salt and allspice. Lower heat and cook very slowly 2 hours. Add carrots, celery, canned tomatoes, onion, parsley and cabbage. Cook 45 minutes longer. Add potatoes and cook until done. Remove chicken, place in roaster with a small amount of broth and roast about 30 minutes in 400-degree oven, or until browned. Baste with soup while browning. Strain the soup in the pot and serve with cooked noodles as a first course. Cut up the chicken, slice the dressing and serve as a second course with the carrots, celery, cabbage and potatoes. Brown the potatoes, if desired. — Mrs. Raymond G. Mizer, Maple Heights.

SWEET CHERRY SOUP AND DUMPLINGS

- | | |
|-------------------------------|----------------------------------|
| 1¼ pounds large Bing cherries | ¼ teaspoon salt |
| 4 cups water | 2 eggs, beaten |
| ½ pint sour cream | 2 tablespoons water |
| 2 cups water | 2 tablespoons sugar, or to taste |
| ¼ cup all-purpose flour | |

Wash and pit cherries. Cook in 4 cups water until soft. Mash the cherries in the liquid. Beat sour cream and 2 cups water. Gradually add the hot cherry soup to the sour cream, stirring constantly. (Sour cream added to hot soup will curdle.) Prepare dumplings by mixing flour, salt, beaten eggs and 2 tablespoons water. Mix well. Pick up a small amount of batter on the end of a teaspoon and dip into soup re-heated to boiling. Continue until all the batter is used, dipping the spoon each time into boiling soup so dumplings will slide off. Stir occasionally. Cook uncovered 15 minutes, or until dumplings are done. Add sugar to taste. Good hot or cold. — Mrs. Lillian Duda Gladysz, Parma.

VEAL AND VEGETABLE SOUP

1 pound veal round shoulder	1 medium onion
2 knuckle bones	10 peppercorns
6 cups cold water	Salt
1 carrot	1½ tablespoons melted lard
1 parsley root	1 tablespoon flour
1 kohlrabi	½ teaspoon paprika
1 stalk celery	¼ cup cold water

Cut meat in ¾-inch pieces. Put into cold water with bones and cook gently for 1½ hours. Dice vegetables and add with peppercorns and salt. Cook 20 minutes longer, or until vegetables are tender. In a small pan, heat lard, add flour and brown lightly, stirring constantly. Remove from heat, cool slightly and stir in paprika. Add ¼ cup water, stir and pour into soup. Bring to a boil and add tiny matzels. To make these, mix until smooth ¾ cup flour, dash of salt, 1 egg and ¼ cup water. Drizzle into soup from tip of spoon. Cook 5 minutes. — Mrs. Joseph Balint, Lakewood.

VEAL SOUP

1 large onion, chopped	½ cup barley, cooked separately
2 tablespoons oil	2 tablespoons salt
1 teaspoon paprika	2 quarts water
1 pound veal, cubed	1 cup sliced mushrooms, optional
1 large carrot, or 2 small, cut up	2 or 3 tablespoons flour
1 large potato, or 2 small, cubed	2 tablespoons oil
2 stalks celery, chopped	1 clove garlic, chopped, optional

Saute onion in oil until golden. Pull pan aside. Stir in paprika. Add veal and cook until browned. Add vegetables, barley with liquid it cooked in, salt, water and mushrooms, if desired. Cook until done. Brown flour in oil, stirring; add some of the broth and stir until smooth. Add to rest of soup with garlic, if desired. Cook about 20 minutes longer. — Mrs. George Popovich.

VEGETABLE SOUP

¼ pound margarine	3 large potatoes, cubed
2 large onions, chopped	½ cup barley
6 stalks celery, chopped	1 can tomato soup plus
3 large parsnips, cubed fine	2 cups water
¼ cup chopped parsley	Water (to cover vegetables, about 6 cups)
3 large carrots, cubed fine	

Melt margarine, add onions and saute about 5 minutes. Add all vegetables and cover with water. Bring to a boil, then reduce heat to simmer. Cook slowly 1 hour. Add barley and tomato soup with water. Simmer 1 hour longer. — Mrs. Henry C. McBride, Burton.

VEGETABLE DISHES

CABBAGE WITH PEANUT SAUCE

- | | |
|-------------------------------------|-----------------------------|
| 1 medium head cabbage | 2 tablespoons cider vinegar |
| Boiling, salted water | 2 tablespoons water |
| 3 rounded tablespoons peanut butter | Parsley |
| | 1 small can bamboo shoots |

Core cabbage. Remove leaves, cut off hard outer parts and cut leaves in four strips. Cook in boiling, salted water until tender. Drain and cool leaves. Blend peanut butter, vinegar and water until smooth. Top cabbage with peanut sauce and garnish with parsley and bamboo shoots. — Mrs. Louis Miller, Fairview Park.

CANDIED SWEET POTATOES

- | | |
|--------------------------------|--|
| 5 medium sweet potatoes | $\frac{3}{4}$ cup brown sugar, firmly packed |
| $\frac{1}{4}$ cup potato water | 2 tablespoons butter |

Peel and cut potatoes into serving pieces. Cook in boiling, salted water until barely done. Drain, reserving $\frac{1}{4}$ cup water. Place in shallow baking pan. Combine potato water, brown sugar and butter and pour over sweet potatoes. Bake uncovered in 375-degree oven, or until syrup has thickened. Baste and turn potatoes occasionally. Potatoes can be prepared early and glazed at serving time. Allow longer baking time for cold potatoes. — Mrs. William J. Duhigg, Lakewood.

CAULIFLOWER AU GRATIN WITH MUSHROOMS

- | | |
|---------------------------------------|--|
| 1 small head cauliflower | 1 teaspoon salt |
| $\frac{1}{2}$ pound mushrooms, sliced | 1 teaspoon dry mustard |
| 2 medium onions, cut in rings | 2 cups milk |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup shredded American cheddar cheese |
| $\frac{1}{4}$ cup flour | |

Break cauliflower into large flowerets. Cook, uncovered, in boiling salted water until tender; drain well. Sauté mushrooms and onions in $\frac{1}{4}$ cup butter until tender and delicate brown. Melt remaining $\frac{1}{4}$ cup butter in saucepan over low heat. Blend in flour, salt and mustard. Add milk, stirring constantly. Cook until sauce is smooth and thickened. Arrange cauliflower in shallow casserole. Top with $\frac{2}{3}$ cup sauce; sprinkle with cheese. Add mushroom mixture to remaining sauce and pour around cauliflower. Place under broiler to brown cheese. — Joan Murphy.

CORN GOURMET

Have as many cobs of corn as persons to be served. Remove the silk by drawing back the husks. Butter cobs well, then replace husks. Wrap each cob in aluminum foil. Roast over charcoal, about 30 minutes. Salt to taste. — Mrs. A. Karl Stevens, Cleveland Heights.

CREOLE STRING BEANS

1 pound green beans	$\frac{3}{4}$ teaspoon salt
2 tablespoons butter or margarine	$\frac{1}{4}$ teaspoon monosodium glutamate
2 tablespoons chopped onion	$\frac{1}{8}$ teaspoon pepper
1 tablespoon chopped green pepper	$\frac{1}{2}$ cup cracker crumbs
1 can (No. 2 $\frac{1}{2}$) tomatoes	2 tablespoons grated American or Parmesan cheese

Wash beans, cut off ends and cut into 1-inch pieces. Cook, covered, in boiling salted water 15-20 minutes, or until just tender. Drain. Heat butter over low heat, add onion and cook until transparent. Mix together onion, green pepper, tomatoes, beans and seasonings. Turn into lightly greased casserole, sprinkle with cracker crumbs and grated cheese and bake uncovered at 350 degrees 15-20 minutes, or until top is lightly browned. — Sister Mary Germaine, O.S.F.

EGGPLANT CASSEROLE

1 medium eggplant	2 eggs, well beaten
1 small onion, chopped	$\frac{3}{4}$ cup cracker crumbs, or
2 tablespoons butter	$\frac{1}{2}$ cup bread crumbs
1 teaspoon salt	$\frac{1}{4}$ to $\frac{1}{2}$ cup grated cheddar cheese
Pepper to taste	

Select an eggplant that is firm and free from soft spots. Pare and cut in small pieces. Cook in boiling salted water until tender. Drain well. Mash and beat with a fork until fluffy. Saute chopped onion in butter until soft. Add to eggplant together with salt, pepper and eggs. Mix and turn into well-greased quart casserole. Sprinkle with crumbs and grated cheese. Bake uncovered at 375 degrees F. for 30 minutes. Serve with crisp bacon or grilled sausage. — Mrs. Ernest Lazin, North Olmsted.

FRENCH GREEN BEANS

- | | |
|--|------------------------|
| 2 packages frozen green beans,
cut julienne | ½ cup sliced mushrooms |
| 6 strips bacon | 1 small onion, chopped |
| | 1 teaspoon salt |

Cook beans as directed. Cut the bacon in fourths and fry until crisp. Remove and set aside. Saute mushrooms and onion in bacon fat until tender. Add salt. Add cooked beans and bacon. Heat 10 minutes. — Mrs. William J. O'Neill, Cleveland Heights.

GREEN BEAN CASSEROLE

- | | |
|---|---------------------------|
| 2 cans (No. 303) cut green
beans, well drained | ½ can milk |
| 1 can cream of mushroom
soup | ½ can French fried onions |

Combine soup and milk in a 1½-quart casserole. Stir to blend. Add drained beans and half the onions. Bake, covered, in 350-degree oven for 20 to 30 minutes until hot and bubbly. Garnish with remaining onions and heat 5 minutes longer. Serve with broiled ham slices or your favorite roast. — Mrs. Philip J. Prendergast, Fairview Park.

GREEN BEANS SUPREME

- | | |
|------------------------|--|
| ½ cup chopped onion | 2 packages frozen, French-
style green beans, cooked
and drained |
| 2 tablespoons butter | 1 cup shredded sharp cheddar
cheese |
| 2 tablespoons flour | |
| 1 teaspoon salt | |
| ¼ teaspoon pepper | |
| 1 cup dairy sour cream | |

Saute onion in butter. Blend in flour, salt and pepper. Add sour cream, stirring constantly, and cook until smooth and thickened. Add cooked beans and pour into shallow baking dish. Top with shredded cheese. Bake in moderate oven, 350 degrees F., for 15-20 minutes. — Joan Murphy.

GREEN BEAN AND TOMATO CASSEROLE

- | | |
|---|---|
| 2 cans cut green beans,
drained, reserving ½ cup
liquid | 2 tablespoons grated Parmesan
cheese |
| 1 cup Tomato Sauce | ½ clove garlic, chopped |
| 2 tablespoons bread crumbs | Butter |

To prepare tomato sauce, saute 1 small onion, finely chopped, in 2 tablespoons butter. Add 1 can (8 oz.) tomato sauce, ½ cup liquid from beans, 1 teaspoon dried sweet basil, salt and pepper to taste. Simmer until slightly thickened, about 20 minutes. Add beans and pour into ungreased casserole. Top with mixture of bread crumbs, cheese and garlic. Dot with butter. Cover and bake in 375-degree oven 30-45 minutes. — Mrs. John M. Wittenbrook, Cleveland Heights

POLISH ROYAL SWEET-SOUR CABBAGE

3 cups shredded red cabbage	8 pared apple wedges
1½ cups water	½ cup sugar
½ teaspoon salt	4 tablespoons white vinegar
8-10 prunes	2 tablespoons sweet butter

Combine first four ingredients and bring to boil. Simmer 15 minutes. Add apples, sugar and vinegar. Simmer 10 minutes longer. Drain and add butter. Mix lightly and serve. For sweet-sour green beans, proceed as above but omit prunes, apples and butter. Substitute cooked beans for cabbage. When beans are tender but firm, fry 3 strips diced bacon until crisp and add vinegar and sugar. Combine with beans and simmer 10 minutes. Drain and serve. Serve sweet-sour cabbage with turkey, chicken or duck.—Mrs. Sylvester C. Missal, Gates Mills.

REAL ORANGE CARROTS

2 bunches carrots (about 10)	4 tablespoons butter
Water	4 tablespoons sugar
½ teaspoon salt	Dash of cinnamon
1 orange	

Scrape and cut carrots in ¼-inch strips. Cook until tender in small amount of water with salt. Peel and cut orange in ⅛-inch slices. Quarter. Melt butter and add sugar with cinnamon. When sugar has dissolved, add orange slices. Pour over drained carrots.—Mrs. Stephen Petras, Lakewood.

SOUR CREAM PEAS

2 tablespoons shortening	1 can peas, undrained, or 1
¼ cup chopped onions	package frozen peas
¼ cup chopped parsley	2 tablespoons flour
	½ cup sour cream

Saute onions and parsley in shortening until onions are transparent. Add peas. (If using frozen, add 1 cup water.) Cook until tender, about 15 minutes. Blend flour with sour cream. Bring peas to boiling, add sour cream mixture, and remove at once from heat to prevent curdling. Stir. Mixture will thicken.—Mrs. Gene Boardman, South Amherst.

RICE AND MUSHROOM CASSEROLE

2 beef bouillon cubes	1 tablespoon chopped parsley
2 cups boiling water	1 tablespoon chopped green pepper
1 tablespoon butter	1/4 cup butter, melted
1 cup brown rice	Salt and pepper
1 pint mushrooms, thinly sliced	1/16 teaspoon nutmeg
1 tablespoon chopped onion	

Dissolve bouillon cubes in boiling water, add butter and cook washed and drained rice in this liquid, according to package directions. Cook mushrooms, onion, parsley and green pepper in melted butter over low heat until done, about 5 minutes. Season with salt, pepper and nutmeg. Combine with cooked rice. Good with poultry or game. — Mrs. Milan G. Busta, Brecksville.

'SAUCY' SPINACH

2 packages frozen chopped spinach	1 teaspoon Worcestershire sauce
2 slices bacon, cut in halves	1 tablespoon lemon juice or vinegar
2 tablespoons bacon fat	1 tablespoon prepared horseradish
1 teaspoon sugar	
1 teaspoon salt	
1/4 teaspoon pepper	

Cook spinach in 1 1/2-quart saucepan, following package directions. While spinach is cooking, fry bacon until crisp in saucepan or skillet. Drain on paper towel. To two tablespoons of the bacon fat, add remaining ingredients. Cook over low direct heat until thoroughly heated. When spinach is cooked, drain thoroughly. Pour horseradish sauce over spinach; break bacon into bits and sprinkle over spinach. — Anne Bavec.

STUFFED MUSHROOMS

1 pound large fresh mushrooms	3 tablespoons grated Parmesan cheese
2 tablespoons olive oil	1 tablespoon chopped parsley
1/4 cup chopped onion	1/2 teaspoon salt
1/2 clove garlic, minced	1/4 teaspoon oregano
1/4 cup fine dry bread crumbs	2 tablespoons olive oil

Wash mushrooms and drain on a towel. Remove stems and chop them very fine. Set caps aside. Heat 2 tablespoons olive oil in a skillet. Add chopped stems, onion and garlic. Saute slowly until onion and garlic are lightly browned. Combine bread crumbs, cheese, parsley, salt and oregano. Combine with sauteed mixture. Pile lightly into inverted mushroom caps. Coat a shallow 1 1/2-quart casserole with 2 tablespoons olive oil. Put in the stuffed mushrooms and bake uncovered in 400-degree oven for 15-20 minutes, or until mushrooms are tender and tops browned. Delicious with steak, roast beef or any meat dish. — Mrs. Anthony Provenzale, Fairview Park.

STRING BEANS WITH GOLDEN CRUMBS

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|---|---------------------------|
| 2½ cups fresh string beans,
cut diagonally | ¼ cup fine cracker crumbs |
| 4 tablespoons olive oil | ½ teaspoon salt |
| | Pepper |

Cook and drain beans. Combine with remaining ingredients in saucepan or frying pan. Heat, mixing gently until beans are coated with crumbs and crumbs are golden brown. — Mrs. Anthony Provenzale, Fairview Park.

SWEET POTATO AND APPLE CASSEROLE

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|--|--|
| 5 cups sliced cooked sweet
potatoes or yams | 2 tablespoons orange or
lemon juice |
| 3 cup apple slices | ½ cup water |
| ½ cup brown sugar, firmly
packed | ½ teaspoon salt |
| | 2 tablespoons margarine |

Place sweet potato or yam slices in greased casserole. Cover with pared apple slices and sprinkle with brown sugar. Combine fruit juice, water and salt and pour over apples and potatoes. Dot with margarine. Bake at 350 degrees F. along with Pork Chops With Dressing (page 136). — Mrs. Daniel J. Wikisal, Riverside, Calif.

WILD RICE CASSEROLE

- | | |
|---------------------------|-------------------------------|
| 1 medium onion, chopped | 3 cups chicken broth or water |
| ¼ pound butter | Salt and pepper to taste |
| 1 cup wild rice (¼ pound) | |

Saute onion in butter. Wash rice twice, add. Saute until toast color. Place in casserole. Add liquid and season to taste. Cover casserole. Bake at 325 degrees F. for 1 hour. Serve with roasted Cornish hens with a very small onion inside the cavity of each, and a molded fruit salad. — Mrs. Francis J. Courter, Lakewood.

WILD RICE CASSEROLE

- | | |
|---------------------------------------|--|
| 1 cup cooked wild rice
(½ cup raw) | 1 cup milk (or beef or
chicken stock) |
| ½ cup butter | 1 teaspoon salt |
| ½ pound mushrooms, sliced | Pepper |
| 1 tablespoon chopped onion | ½ cup buttered crumbs |
| 2 tablespoons flour | |

Melt butter in skillet. Add mushrooms and onion and saute until onion is golden. Stir in flour, liquid and seasonings. Stir until thickened. Combine with cooked rice and turn into greased casserole. Top with crumbs. Bake, uncovered, in 375-degree oven 25 minutes. — Mrs. F. Pat O'Toole, Lakewood.

WEIGHTS MEASURES EQUIVALENTS

16 ounces		1 pound
3 teaspoons		1 tablespoon
16 tablespoons		1 cup
2 cups		1 pint
4 cups		2 pints or 1 quart
4 quarts		1 gallon
8 quarts		1 peck
A dash		$\frac{1}{8}$ teaspoon

Butter

1 pound		2 cups
1 ounce		2 tablespoons

Cereals

1 cup quick-cooking oats		1 $\frac{1}{2}$ cups cooked
1 cup macaroni		2-2 $\frac{1}{4}$ cups cooked
$\frac{1}{2}$ cup uncooked rice		2 cups cooked
1 cup corn meal		4 cups cooked

Cheese

American (1 pound)		4-5 cups ^{grated}
Cream (3-ounce package)		6 $\frac{1}{2}$ tablespoons

Crackers

18 coarsely crumbled small soda crackers		1 cup
21 finely rolled small soda crackers		1 cup
9 coarsely crumbled graham crackers		1 cup
11-12 finely rolled graham crackers		1 cup
26-30 small finely rolled vanilla wafers		1 cup
9 finely rolled slices of zwieback		1 cup

Eggs

1 medium		2 ounces
8 to 10 medium		1 pound
8 to 10 egg whites		1 cup
12 to 14 egg yolks		1 cup

Flour

Sifted cake flour (1 pound)		4 $\frac{1}{2}$ cups
All purpose flour (1 pound)		4 cups
Graham (1 pound)		3 $\frac{1}{2}$ cups
Rye (1 pound)		5 cups

Fruits (Fresh)

1 pound (3 medium) apples, unpared		3 cups pared and diced
1 quart red cherries		2 cups pitted
1 medium lemon		3 tablespoons juice
rind, grated		1 $\frac{1}{2}$ tablespoons
1 medium orange		$\frac{1}{2}$ cup juice
rind, grated		2 tablespoons

Fruits (Dried)

1 pound (3-3 $\frac{1}{4}$ cups) apricots		4 $\frac{1}{2}$ cups cooked
1 pound (2 $\frac{1}{2}$ cups) unpitted dates		1 $\frac{1}{4}$ cups pitted
1 pound (2 $\frac{1}{4}$ cups) figs		4 $\frac{1}{2}$ cups cooked
1 pound (3 $\frac{1}{2}$ cups) peaches		4 $\frac{1}{2}$ cups cooked
1 pound (2 $\frac{3}{4}$ cups) pears		5 $\frac{1}{2}$ cups cooked
1 pound (2 $\frac{3}{4}$ cups) prunes		4 cups cooked
1 pound (3-3 $\frac{1}{4}$ cups) raisins		4 cups cooked

Nuts, in Shell

Almonds, pecans, walnuts (1 pound)		2 cups nut meats
All nut meats ($\frac{1}{4}$ pound, or 4 ounces)		1 cup chopped nut meats

Sugar

Brown (1 pound)		2 to 2 $\frac{1}{4}$ cups, firmly packed
Confectioners' (1 pound)		3 $\frac{1}{2}$ cups
Granulated (1 pound)		2 $\frac{1}{4}$ cups

CORN AND SAUSAGE TURKEY STUFFING

½ pound bulk sausage	½ cup melted butter
1 cup chopped onions	3 quarts soft bread crumbs
1 cup chopped celery	1 tablespoon salt
1 package frozen corn, thawed (or 1 can whole kernel corn, drained)	½ teaspoon pepper
	1 teaspoon poultry seasoning

Fry sausage, crumbling with fork, until brown but not hard; remove from skillet. Lightly brown onions and celery in drippings. Combine with sausage. Add corn and melted butter. Meanwhile, lightly toast bread crumbs in oven. Sprinkle with seasonings. Gradually add sausage-corn mixture to crumbs; toss lightly to mix. If desired, add additional seasonings, to taste. Mixture will stuff a 14-18 pound turkey. (Note: use 10-ounce package frozen corn, or No. 303 can whole kernel corn.)—Mrs. August Kaucic, Oakwood Village.

HOLIDAY DRESSING

1 package (8-ounce) herb seasoned bread stuffing mix	1 tablespoon coarse-ground pepper
1 package (8-ounce) corn-bread stuffing mix	4 eggs, slightly beaten
1 cup chopped onions	2 cans chicken broth
1½ cups chopped celery (with small leaves)	1 to 2 cups water
¼ cup chopped parsley	1 cup roast turkey drippings
1 cup slivered almonds	¼ pound butter or margarine, melted
	2 cups Sauterne wine

Spiced apple rings

Combine and mix, lightly but thoroughly, all ingredients except wine and apple rings. Place in greased 3-quart casserole. Bake uncovered at 350 degrees for 45 minutes. Cover with foil; continue baking at 375 degrees for 1 hour. Pour wine slowly over dressing. Bake uncovered 15 minutes more. Garnish with apple rings. Serves 12-18.—Mrs. Virgil Dominic, Shaker Heights.

OLD FASHIONED TURKEY STUFFING

¼ pound margarine	¼ teaspoon pepper
Raw turkey liver, chopped	½ teaspoon poultry seasoning
4 stalks celery, chopped	1 loaf (16-ounce) day-old bread, sliced and toasted lightly
2 medium onions, chopped	Water
¼ cup chopped fresh parsley	6 large eggs, beaten
2 teaspoons salt	

Melt margarine. Add liver, celery, onions and seasonings. Saute 5 minutes. In a large bowl, soak bread a few seconds in just enough water to moisten; squeeze out excess liquid. Separate bread and combine with sauteed mixture. Mix well; set aside to cool. Add eggs; mix well. Mixture will stuff 10-12 pound turkey. (It will be moist, but light and fluffy when cooked.)—Mrs. Raymond A. Philips, Parma.

PASSOVER POULTRY STUFFING

- | | |
|---|------------------------------|
| 4 matzos, broken into bits (3 cups) | 2 eggs, slightly beaten |
| ¾ cup water | ¼ cup diced celery |
| 1 medium onion, chopped | 2 tablespoons minced parsley |
| 3 tablespoons chicken fat or margarine | 1 teaspoon salt |
| | ¼ teaspoon pepper |
| ¼ teaspoon ginger (or dash garlic powder) | |

Soften matzo bits in water. In a large skillet, saute onion in fat until golden. Gently press water from matzo bits (do not mash). Add matzos to skillet with remaining ingredients. Mix lightly. Stuff loosely into bird. Yields enough stuffing for a 5-pound chicken.—Leon Paul, Lakewood.

PRUNE TURKEY DRESSING

- | | |
|---------------------------|---------------------------------|
| 2 loaves dry bread, cubed | 1 teaspoon parsley flakes |
| Broth or water | Salt and pepper to taste |
| 1 medium onion, chopped | 1 egg |
| 1 tablespoon bacon fat | 15 to 20 uncooked prunes, diced |
| 4 stalks celery, chopped | 6 tablespoons turkey drippings |

Add enough broth or water to bread to moisten well. Saute onion in bacon fat until tender. Remove onion from pan and add to bread. Brown giblets in same fat then add, with fat, to bread mixture. Add remaining ingredients (except turkey drippings); mix well. Turn into large greased casserole. Cover and bake at 350 degrees 1½ to 2 hours, basting three times with 2 tablespoons turkey drippings. Remove cover during last 15-20 minutes to allow top to brown. Serves 8-10. (Mixture also will stuff a 12-pound turkey.)—Mrs. William Smolarski, Parma.

EGGS POACHED IN TOMATO SAUCE

1 can (No. 2) tomatoes	¼ teaspoon sweet basil
¼ cup water	Dash of garlic powder
Salt and pepper to taste	4 eggs

Mash tomatoes or put through blender. Combine with water and seasonings in a skillet. Simmer 20-30 minutes. Break eggs onto surface of hot mixture. Cover and simmer until eggs are poached. Serves 4.—Mrs. Virgil R. Mastrey, Mayfield Heights.

FAMILY FRENCH TOAST

8 eggs	½ teaspoon salt
1½ cups milk	12 to 16 slices 3-day-old bread
2 tablespoons sugar	Additional butter or margarine
½ cup butter or margarine, softened	Confectioner's sugar

Beat eggs in a large mixing bowl. Stir in milk, sugar, ½ cup softened butter and salt; blend well. Dip bread into mixture, coating slices evenly all over. Fry in butter or margarine until golden brown, about 2 minutes on each side. (Use two skillets in order to serve as many slices as possible at the same time.) Sprinkle with confectioner's sugar and serve warm. Also good sprinkled with cinnamon-sugar mixture, or with maple syrup—Mrs. John L. Angelotta, South Euclid.

BAKED FISH WITH MUSTARD SAUCE

1 pound fish fillets (perch, pike or other)	1 tablespoon flour
1½ tablespoons lemon juice	½ tablespoon dry mustard
Dashes of salt and pepper	Dash of salt
Dash of paprika	Dash of white pepper
1 tablespoon butter	½ cup milk
½ tablespoon minced parsley	¼ cup buttered bread crumbs

Cut fish in serving pieces; place in buttered shallow baking dish. Sprinkle with lemon juice, salt, pepper and paprika. Melt butter in a small saucepan. Blend in mixture of flour, dry mustard, salt and white pepper. Add milk. Cook and stir over medium heat until thick and bubbly. Pour sauce over fish; sprinkle with bread crumbs and parsley. Bake uncovered at 350 degrees 30-35 minutes, or until fish flakes easily when tested with a fork. Serves 2-3.—Mrs. Michael J. Brennan, Euclid.

BAKED HADDOCK, ITALIAN STYLE

1 pound haddock fillets	½ cup water
½ loaf bread, soaked in water	1 clove garlic, minced
1 can (No. 2) tomatoes	½ teaspoon sweet basil
	½ teaspoon oregano
Salt and pepper to taste	

Place fish, skin side down, in lightly-oiled 9x13-inch baking pan. Squeeze water from bread, then crumble over fish. Mash tomatoes or put through blender. Combine with ½ cup water, garlic and seasonings. Pour over bread and fish. Bake uncovered at 350 degrees 45-60 minutes. Serves 4-6.—Mrs. Virgil R. Mastrey, Mayfield Heights.

HADDOCK BAKED IN LEMON BUTTER

4 fillets of haddock	1 tablespoon paprika
1 teaspoon seasoned salt	¼ cup butter
1 teaspoon monosodium glutamate	Juice of ½ lemon
	Additional paprika

Wash fish; dry between paper towels. Sprinkle on both sides with salt, monosodium glutamate and 1 tablespoon paprika. Melt butter in a baking dish; add lemon juice. Place fish pieces in butter, skin side up, then turn pieces over so skin side is down. Sprinkle with additional paprika. Bake uncovered at 350 degrees for 1 hour, basting every 15-20 minutes. Serves 4.—Mrs. Magnolia Floyd, Shaker Heights.

JEWISH MATZO BRIE (Scrambled Eggs or Omelet)

4 matzos	Dash of pepper
Boiling water	4 tablespoons butter
4 eggs	Sugar-cinnamon mixture
½ teaspoon salt	or honey

Break matzos into small pieces; place in colander. Moisten with boiling water; drain quickly to avoid sogginess. Beat eggs well. Season with salt and pepper. Fold in matzos. Melt butter in a skillet. Add egg mixture. Scramble over medium heat; or cook without stirring over low heat until browned on one side, like an omelet, then turn carefully and brown on other side. Serve hot, with a sprinkling of sugar-cinnamon mixture, honey or plain. (Note: if served plain, garlic flavoring, to taste, can be added to mixture.) Serves 4-6.—Leon Paul, Lakewood.

MAGNOLIA'S MACARONI AND CHEESE

2½ cups shell macaroni	1 teaspoon sugar
¾ pound sharp cheddar cheese, grated	1 teaspoon monosodium glutamate
3 eggs, beaten	1 tablespoon Worcestershire sauce
2½ cups milk	

Salt to taste

Cook macaroni, according to package directions, until tender; drain well. Place macaroni and cheese in alternate layers in a buttered baking dish, beginning with macaroni and ending with cheese. Mix together remaining ingredients; pour over macaroni and cheese. Place dish in a pan of water. Bake covered at 350 degrees until set, about 1 hour. Uncover and continue baking until browned. Good with cole slaw. Serves 6-8.—Mrs. Magnolia Floyd, Shaker Heights.

SANDY'S MACARONI AND CHEESE

1 cup elbow macaroni	1 cup milk
1½ tablespoons butter	½ cup grated cheddar cheese
1½ tablespoons flour	1½ tablespoons butter
¼ teaspoon salt	Fine dry bread crumbs
Dash of pepper	

Cook macaroni according to package directions; drain and set aside. In a small saucepan, melt 1½ tablespoons butter over medium heat. Blend in flour, salt and pepper. Remove pan from heat; add ½ cup milk, blending well. Return pan to heat; add remaining milk. Add half the cheese. Cook and stir until cheese is melted. Place macaroni in a buttered 1-quart baking dish. Add sauce. Sprinkle with remaining cheese. Dot with remaining butter. Top with a thin layer of bread crumbs. Bake at 350 degrees 15-20 minutes. Variations: add 1 can drained tuna, or 1 cup diced cooked turkey or cooked chicken. Serves 3-4.—Sandra Tvorik, Cleveland.

FILIPINO OYSTERS GUISADO

1 teaspoon chopped garlic (or to taste)	½ cup sliced tomatoes
2 tablespoons oil	2 cups oysters
½ cup sliced onions	Salt and pepper
	Cooked rice

Saute garlic in oil until brown. Add onions; saute until transparent. Add tomatoes; simmer 3 minutes. Add oysters; simmer until heated through. Season to taste. Serve with hot rice. Serves 2-3.—Mrs. Cesar Gomez, Garfield Heights.

UKRAINIAN PEROHI

8 cups all-purpose flour	Potato Filling:
2 teaspoons salt	10 medium potatoes, cooked
4 teaspoons baking powder	6 slices American cheese
2 eggs	Salt and pepper to taste
1½ cups lukewarm water	Sauerkraut Filling:
(about)	1 can (No. 303) sauerkraut
Additional flour	2 tablespoons onion sauce
Onion Sauce:	3 tablespoons potato filling
4 medium onions, chopped	(about)
1 pound margarine	

Combine flour, salt and baking powder in a large mixing bowl. Make a well in center. Add eggs and enough lukewarm water to form a soft dough; knead in bowl until smooth. Pinch off walnut-sized pieces of dough; roll between palms into balls and dip into flour. Roll out each ball to a 2-inch circle. Place heaping teaspoon of filling in center, then stretch and fold dough over filling; pinch edges to seal tightly. Drop carefully into large kettle of boiling salted water (about 18 at a time). Cook, stirring frequently with a wooden spoon, for 5 minutes after perohi rise to the surface or until they test done. Drain well, then dip each in small amount of onion sauce to keep perohi from sticking together. Serve at once, topping with hot onion sauce; or for later use, brown lightly in margarine just before serving. Yield: about 100. **Onion Sauce:** in a saucepan, simmer onions in margarine until tender. **Potato Filling:** mash hot cooked potatoes with cheese, salt and pepper; cool. **Sauerkraut Filling:** rinse sauerkraut with cold water; drain and squeeze. Place in saucepan with 2 tablespoons onion sauce; simmer 1 hour. Combine with 3 tablespoons potato filling, or enough to bind mixture; cool.—Mrs. William Smolarski, Parma.

PIROHY

1 cup all-purpose flour	Lekvar or prepared
1 egg	prune filling
¼ teaspoon salt	½ cup bread crumbs
¼ cup water (about)	¼ cup sugar
2 tablespoons butter	

Combine flour, egg and salt; mix with enough water to make a medium soft dough. Knead well, then roll out thin. Cut in 2-inch squares. Place a teaspoon of lekvar in center of each. Fold over into triangles, sealing edges well. Drop into large pot of boiling salted water. When all pirohy have risen to top, boil 5 minutes longer. Turn into colander; rinse quickly with cold water. Drain; spread on board to dry briefly, then place in serving dish. Combine bread crumbs and sugar; brown lightly in butter. Pour over pirohy. Serves 2-3.—Mrs. Michael J. Brennan, Euclid.

SHRIMP LUAU

2 pounds raw, unshelled jumbo shrimp	3 cups sifted all-purpose flour
¼ cup lemon juice	3 teaspoons baking powder
¼ teaspoon salt	1 teaspoon salt
¼ teaspoon ginger	2½ cups milk
1 teaspoon curry powder	Yellow food coloring
2 cans (4 ounces each) coconut	Additional flour

Shell shrimp, leaving tails intact. Split backs of shrimp and de vein. Mix lemon juice, ¼ teaspoon salt, ginger and curry powder. Pour over shrimp. Marinate in refrigerator 4-6 hours, turning shrimp occasionally. Place coconut in very slow oven until dry. In a mixing bowl, combine flour, baking powder, 1 teaspoon salt, milk and a few drops yellow food coloring; beat until smooth (batter will be thick). Drain shrimp; dredge in additional flour. Dip in batter; roll in coconut. Deep-fry in hot fat (375 degrees) 3-4 minutes or until batter is golden and coconut deep brown. Serve with shrimp cocktail sauce, Chinese mustard sauce or garlic-soy sauce. Serves 6-8.—Mrs. Richard A. Labas, Fairview Park.

SHRIMP-STUFFED FILLET OF SOLE

6 pieces (serving-size) fillet of sole	1 cup (4 1-ounce wedges) processed Gruyere cheese, shredded
Cream Sauce:	1 tablespoon sherry
3 tablespoons butter or margarine	Stuffing:
3 tablespoons flour	1½ cups cooked shrimp
1 cup cream	¼ teaspoon salt
½ cup milk	Dash of pepper
	2 teaspoons parsley flakes

Sauce: melt butter in small saucepan. Stir in flour until well blended and bubbly. Add cream, then milk. Cook and stir over medium heat until sauce thickens and comes to a boil. Add cheese; stir until melted. Add sherry. **Stuffing:** chop shrimp coarsely, reserving 6 to 8 whole shrimp for garnish. Combine with salt, pepper, parsley and 3 tablespoons cream sauce. Wash and dry fish; spread flat. Spoon shrimp mixture evenly across center of each fillet. Fold ends over stuffing. Place seam side down in a buttered 7½x12x2-inch baking dish. Pour remaining sauce evenly over stuffed fillets. Place reserved whole shrimp around fillets. Bake uncovered at 350 degrees for 30 minutes or until fish flakes easily when tested with fork and sauce is lightly browned.—Mrs. Elmer Preising, Lakewood.

HUNGARIAN POTATO EGG CASSEROLE

6 medium potatoes	Salt to taste
6 hard-cooked eggs, sliced	½ cup butter, melted
½ pint dairy sour cream	Paprika to taste

Cook unpared potatoes in boiling water, then peel and slice. In a buttered casserole, place layer of potatoes and layer of sliced eggs. Dab generously with sour cream. Sprinkle with salt. Drizzle with melted butter. Repeat until dish is full, ending with layer of potatoes and remaining melted butter. Bake, covered, at 350 degrees 20 minutes or until heated through. Uncover, sprinkle with paprika and bake 10 minutes more. Good as main dish, with tossed salad and hot biscuits. Serves 4-6.—Mrs. Frank A. Csizmadia, Lyndhurst.

SLOVAK HALUSHKY

2 large potatoes, pared	½ cup flour (about)
1 egg	¼ cup butter, browned
2 teaspoons salt	1 carton (1-pound) creamed cottage cheese
1 teaspoon soda	

Additional salt

Grate potatoes fine (or use blender). Drain excess liquid. Add egg, 2 teaspoons salt, and soda. Mix well. Add enough flour to form a soft, sticky dough. Working with half the dough at a time, push teaspoonfuls off the edge of a platter into a 6-quart kettle of rapidly boiling salted water. Boil 5 minutes, stirring frequently. Drain; place in serving dish. Add butter; stir to mix. Mix in cottage cheese and salt to taste. Variation: combine 1 small head cabbage, coarsely chopped, with ¼ cup browned butter; cover and cook over low heat 15-20 minutes, stirring occasionally. Mix with dumplings in place of cottage cheese. Serves 4.—Mrs. John E. Kikta, Garfield Heights.

CURRIED TUNA

¼ cup chopped onion	1 teaspoon curry powder
½ cup chopped celery	¼ teaspoon paprika
3 tablespoons butter	2 cans (6½ ounces each) chunk-style tuna, drained
1 can cream of mushroom soup	¼ cup sherry
1 can cream of celery soup	

In a large, heavy skillet, saute onions and celery in butter until tender but not brown. Add undiluted soups, curry powder and paprika. Heat slowly, stirring, until mixture simmers. Stir in tuna and sherry. Heat through. Good over hot cooked rice or Chinese noodles. Serves 6.—Mrs. Kiely Cronin, Beachwood.

SLOVENIAN STRUKLJI

1 cup all-purpose flour	2 tablespoons chopped fresh parsley
1 teaspoon salt	2 tablespoons margarine
2 tablespoons butter, melted	Lukewarm water
½ cup water	Hot buttered bread crumbs
8 eggs	
Salt to taste	

Combine flour and 1 teaspoon salt. Add melted butter and water; mix to form dough. Knead on floured board until smooth. Cover and let rest in warm place 2 hours. In a skillet, scramble eggs with salt (optional) and parsley until cooked through but not dry. Roll dough out thin. Spread with scrambled egg mixture; roll up like a jelly roll. Shape roll into a coil to fit inside a 3-quart saucepan. Place in bottom of pan; add just enough lukewarm water to barely cover coil. Simmer, covered, 1 hour. Drain. Place on warm serving plate; sprinkle with bread crumbs. Good with tossed salad or fish. Serves 6.—Mrs. Louis Rozman, Solon.

TUNA-SALMON LOAF

2 cans (7 ounces each) tuna, water-packed	¼ teaspoon pepper
1 large can salmon	½ teaspoon paprika
2 eggs, well-beaten	4 stalks celery, chopped fine
4 slices bread, cubed	1 medium onion, chopped fine
1 tablespoon parsley flakes	½ cup milk (or more)
1 teaspoon salt	

Drain and flake tuna and salmon; set aside. Combine beaten eggs with remaining ingredients; mix well. Add fish; mix lightly but thoroughly. Bake in buttered loaf casserole at 350 degrees for 1 hour. (Note: if moister loaf is desired, increase milk to ¾ cup.) Serves 8.—Mrs. Robert J. Elmlinger, Rocky River.

SALADS

BANANA PEANUT SALAD

- | | |
|---|------------------------------------|
| 8 tablespoons chopped
salted peanuts | 4 large ripe bananas
Mayonnaise |
| Lettuce leaves | |

Cut bananas crosswise into thin slices. Add peanuts; mix lightly with fork. Gently mix in enough mayonnaise to bind mixture. Serve at once, on crisp lettuce leaves. Serves 4.—Mrs. Cesar Gomez, Garfield Heights.

CARAMEL BANANA SALAD

- | | |
|---------------------------|---------------------------------|
| 1 cup brown sugar, packed | 2 tablespoons cider vinegar |
| 2½ tablespoons water | 10 to 12 bananas |
| 1 egg | 1 cup cocktail peanuts, chopped |

Combine brown sugar and water in a saucepan. Heat until sugar is dissolved. Beat together egg and vinegar. Stir 1 tablespoon syrup into egg-vinegar mixture, then stir this mixture vigorously into syrup in pan. Bring to a hard boil; remove from heat immediately and cool. Just before serving time, cut bananas in chunks into large serving bowl. Pour cooled syrup over bananas; top with nuts. Serve immediately. Serves 16.—Mrs. Wilbur T. Helwig, Cleveland.

CHERRY COLA SALAD

- | | |
|--|---|
| 1 can (No. 2½) crushed
pineapple | 1 package (6-ounce) cherry
or black cherry flavor
gelatin |
| 1 can (No. 303) black
cherries, pitted and
quartered | 1 bottle (12-ounce) cola
beverage |

Drain, combine and heat pineapple and cherry juices. Dissolve gelatin in hot juice. Add cola. Cool until mixture begins to jel. Stir in drained fruits. Chill until set. A good dinner salad with ham, fowl or pork. Serves 8.—Mrs. Frank A. Csizmadia, Lyndhurst.

CHICAGO SALAD

- | | |
|---|--|
| 1 package (3-ounce) lemon
flavor gelatin | 1 pint dairy sour cream |
| 1 package (3-ounce) lime
flavor gelatin | 1 can (No. 2½) crushed
pineapple, drained |

Prepare gelatins, separately, according to package directions. Cool until partly congealed. Combine gelatins in a large mixing bowl. With an electric mixer, blend in sour cream. Beat until creamy. Fold in well - drained pineapple. Pour into mold or 9x13-inch pan. Refrigerate until set. Serves 8-10.—Mrs. Patrick Fahey, Cleveland.

HOT CHICKEN MACARONI SALAD LOAF

- | | |
|---------------------------------------|----------------------------------|
| $\frac{1}{4}$ cup butter or margarine | 4 ounces processed |
| $\frac{1}{4}$ cup flour | American cheese, diced |
| $1\frac{1}{4}$ cups milk | 2 cups cooked elbow |
| 1 chicken bouillon cube | macaroni |
| 1 teaspoon prepared | $1\frac{1}{2}$ cups finely diced |
| mustard | cooked chicken |
| 1 can (3-ounce) chopped | 1 can diced pimiento |
| mushrooms, drained | |

Melt butter in a skillet over medium heat. Stir in flour. Add milk, bouillon cube, mustard and mushrooms; bring to a boil, stirring constantly. Add cheese; continue stirring until melted. Combine macaroni and chicken in a large mixing bowl. Add pimiento. Pour in cheese sauce. Mix thoroughly. Pour into well-greased 8x4-inch loaf pan. Bake at 350 degrees until lightly browned, about 40 minutes. Serve hot. Serves 4-6.—Mrs. James W. O'Donnell, Parma.

MOLDED COLA-FRUIT SALAD

- | | |
|---------------------------|----------------------------|
| 1 can (1 pound) crushed | 1 package (3-ounces) black |
| pineapple | cherry flavor gelatin |
| 1 can (1 pound, 1 ounce) | 1 cup chopped nuts |
| Bing cherries | 1 package (8-ounce) |
| 1 package (3-ounces) | cream cheese |
| strawberry flavor gelatin | 1 bottle (12-ounce) cola |

Drain fruits, reserving juices. Combine juices; heat just to boiling point. Dissolve gelatins in hot liquid. Cool until thick and syrupy. Stir in drained fruits and nuts. Break up cream cheese into small pieces; fold into gelatin mixture. Add cola. Pour into lightly oiled 9x13-inch dish. Chill until firm. (Note: a good dressing is a blend of cream cheese and sour cream.) Serves 10-12.—Mrs. Edward A. Wanstreet, Cleveland.

COLE SLAW

- | | |
|---------------------------|---------------------------------|
| 1 small head cabbage, | Salt and pepper to taste |
| shredded | $\frac{1}{2}$ cup mayonnaise |
| 1 medium carrot, shredded | $\frac{1}{4}$ cup cider vinegar |
| 1 small onion, minced | 2 tablespoons water |
| Dash of garlic powder | 3 tablespoons sugar |

Combine vegetables and seasonings; mix thoroughly. Combine mayonnaise, vinegar, water and sugar; stir until sugar dissolves. Pour over vegetable mixture. Toss until well mixed. Cover and refrigerate until serving time. Serves 4.—Mrs. Francis J. Petrovich, Garfield Heights.

COLE SLAW

- | | |
|-----------------------------------|---|
| 1 small head cabbage,
shredded | 1 cup mayonnaise |
| 1 large onion, grated fine | $\frac{1}{4}$ cup sugar |
| 1 medium carrot, grated | $\frac{1}{4}$ teaspoon dry mustard |
| $\frac{1}{2}$ cup vinegar | $\frac{1}{4}$ cup vinegar |
| Dressing: | Juice of $\frac{1}{2}$ lemon (2
teaspoons) |
| 1 cup dairy sour cream | |
| 1 teaspoon monosodium glutamate | |

Mix together vegetables and $\frac{1}{2}$ cup vinegar. Place in large bowl. Cover with very cold water. Add ice cubes to fill bowl. Let stand 3 hours. Drain well. Combine and mix thoroughly all dressing ingredients. Mix with drained cabbage mixture. Good with fish, macaroni and cheese, ham or poultry: Serves 4-6.—Mrs. Magnolia Floyd, Shaker Heights.

GERMAN COLE SLAW

- | | |
|------------------------------------|---------------------------------|
| 1 medium head cabbage
shredded | 1 hard-cooked egg, minced |
| $1\frac{1}{2}$ strips bacon, diced | 3 tablespoons sugar |
| | $\frac{1}{2}$ cup white vinegar |
| Salt and pepper to taste | |

Fry bacon until crisp. Pour bacon and drippings over cabbage. Mix together remaining ingredients and add. Mix lightly but thoroughly. Serves 6.—Mrs. Eugene J. Beer, Solon.

ELEGANT CRANBERRY-ORANGE CREAM MOLD

- | | |
|--|--|
| 1 package (3-ounce)
cherry flavor gelatin | $\frac{1}{2}$ cup chopped walnuts |
| $1\frac{1}{2}$ cups boiling water | 1 package (3-ounce)
orange flavor gelatin |
| 1 package (10-ounce)
frozen cranberry relish,
thawed | 1 cup boiling water |
| $\frac{3}{4}$ cup finely chopped
celery | 1 cup salad dressing |
| | 1 cup heavy cream,
whipped |
| | Spiced apples |
| Minted pears | |

Dissolve cherry gelatin in $1\frac{1}{2}$ cups boiling water. Chill until slightly thickened. Fold in cranberry relish, celery and nuts. Pour into a large mold; chill until firm. Dissolve orange gelatin in 1 cup boiling water. Cool. Gradually stir in salad dressing. Fold in whipped cream. Pour over molded cranberry layer. Chill until firm. If desired, serve garnished with spiced apples and green minted pears.—Mrs. Peg O'Donnell, Garfield Heights.

CRANBERRY-PINEAPPLE MALLOW MOLD

- | | |
|--|--|
| 1 package (3-ounce) strawberry flavor gelatin | 1¼ cups boiling water |
| 1 cup boiling water | 2 cups miniature marshmallows |
| 1 package (10½-ounce) frozen cranberry-orange relish, thawed | 1 can (13¼-ounce) crushed pineapple |
| 2 to 3 tablespoons lemon juice | 1 package (3-ounce) cream cheese, softened |
| Dash of salt | ½ cup dairy sour cream |
| 1 package (3-ounce) lemon flavor gelatin | Dash of salt |
| | ½ cup chopped nuts |
| | ½ cup heavy cream, whipped |

Dissolve strawberry gelatin in 1 cup boiling water. Add relish, lemon juice and salt. Pour into lightly greased 1½-quart mold; chill until set. Dissolve lemon gelatin in 1¼ cups boiling water. Add marshmallows; stir until melted. Drain pineapple, reserving syrup. Add syrup to gelatin mixture; chill until partially set. Blend in cream cheese, sour cream and salt. Stir in pineapple and nuts. Chill until partially set. Fold in whipped cream. Pour over first layer. Chill again until set. Serves 10-12.—Mrs. Joseph Kuhel, Euclid.

CUCUMBER SOUFFLE SALAD

- | | |
|--------------------------------|--------------------------------|
| 2 envelopes unflavored gelatin | ¼ teaspoon white pepper |
| ½ cup cold water | ¼ teaspoon green food coloring |
| 5 medium cucumbers | ½ pint dairy sour cream |
| 1½ cups mayonnaise | Additional cucumber slices |
| 2 tablespoons grated onion | Lettuce leaves |
| 1 teaspoon salt | |

In a small bowl, sprinkle gelatin over cold water; place bowl over hot water until gelatin is completely dissolved. Pare cucumbers; cut into halves lengthwise. Remove and discard seeds. Grate cucumbers fine or put through blender; result should be 3 cups pulp. Add dissolved gelatin to pulp, with all remaining ingredients (except sour cream and additional cucumber slices); mix thoroughly. Chill until slightly thickened. Fold in sour cream. Pour into lightly oiled 2-quart fancy mold. Chill until firm. Unmold on lettuce leaves and garnish with additional cucumber slices.—Mrs. Peg O'Donnell, Garfield Heights.

DELICIOUS CRANBERRY-SOUR CREAM MOLD

- | | |
|--|--|
| 3 packages (3 ounces each)
any flavor red gelatin | 1 can (1-pound) whole
cranberry sauce |
| 2½ cups hot water | 2 cups dairy sour cream |

Dissolve gelatin (strawberry or cherry or raspberry, etc.) in hot water. Stir in cranberry sauce and sour cream. Rinse two 1-quart fancy molds with cold water; pour in mixture. Chill until very firm.—Mrs. Michael W. Nagy, Cleveland Heights.

ERIN'S DELIGHT SALAD

- | | |
|---|--|
| 1 package (8-ounce) cream
cheese | 2 cans (1-pound, 1-ounce
each) fruit cocktail,
drained |
| 2 packages (3 ounces each)
lime flavor gelatin | ½ pint heavy cream |
| ½ cup chopped walnuts | Green food coloring |

Maraschino cherries

Bring cream cheese to room temperature; cut into small pieces. Prepare gelatin according to package directions. Stir in cheese and nuts. Chill until partly set. Fold in drained fruit cocktail. Pour into 9x13-inch dish. Chill until firm. Whip cream until stiff, adding enough coloring to make it pastel green. Spread over gelatin. Garnish with maraschino cherries. Refrigerate until serving time. Serves 10-12.—Sister Mary Denise O'Riordan, S.I.W., Cleveland.

FESTIVE MOLDED SALAD

- | | |
|---|-------------------------------|
| 2 packages (3 ounces
each) lemon flavor
gelatin | 2 large bananas, mashed |
| 2 cups boiling water | Topping: |
| 2 cups 7-Up beverage | ½ cup sugar |
| 1 can (No. 2) crushed
pineapple | 2 tablespoons flour |
| 1 cup miniature marsh-
mallows | 1 cup pineapple juice |
| | 2 tablespoons butter |
| | 1 egg, well beaten |
| | 1 cup heavy cream,
whipped |

Dissolve gelatin in boiling water. Add 7-Up beverage. Chill until partly set. Drain pineapple well reserving 1 cup juice. Fold drained pineapple, marshmallows and bananas into gelatin mixture. Pour into 9x12-inch dish. Refrigerate until set. Spread with cooled topping mixture. Chill again until firm. Topping: in a saucepan, blend sugar, flour, reserved pineapple juice and butter. Add egg; mix well. Cook and stir over low heat until smooth and thickened. Turn into bowl; immediately place waxed paper on entire surface of custard to avoid "skin" forming. Cool thoroughly. Fold in whipped cream (or 1 package prepared whipped topping mix). Serves 12-15.—Mrs. Richard A. Labas, Fairview Park.

SALLY'S FRUIT BOWL

- | | |
|---------------------|----------------------|
| 1 cantaloupe | 1 quart strawberries |
| 1 honeydew melon | 1½ cups water |
| ½ medium watermelon | 1 cup sugar |
| 1 pineapple | 1½ ounces Cointreau |

Cut melons and pineapple into balls and chunks. Arrange attractively, with whole strawberries, in large glass bowl. Meanwhile, combine water and sugar in small saucepan. Bring to a boil; set aside to cool. Add liqueur. Pour over fruit. Toss gently. Serve chilled. Serves 8.—Mrs. Sam Costa, Fairview Park.

FRUIT MOSAIC

- | | |
|--|---|
| 2 to 3 unpeeled oranges,
sliced thin | 2 envelopes unflavored
gelatin |
| ½ cup EACH (about) straw-
berries, honeydew melon
balls, sliced plums, mandarin
orange sections, cherries,
cantaloupe balls and blackberries | 1 cup cold water
¾ cup sugar
¼ teaspoon salt
2 cups boiling water
½ cup lemon juice |

Place an orange slice in center of round, shallow glass platter (16-inch diameter or similar). Decorate top with a sliced strawberry, then surround with whole strawberries. Add a ring of alternately placed honeydew melon balls and plum slices, then a ring of mandarin orange sections. Circle with rings, in order, of cherries, strawberries, honeydew and cantaloupe balls. Arrange halved thin orange slices to form a scalloped border and alternate strawberries and blackberries around outside. Refrigerate. Soften gelatin in cold water. Add sugar, salt and boiling water. Stir until dissolved, then add lemon juice. Refrigerate until consistency of unbeaten egg white. Pour slowly or ladle evenly over fruits. Refrigerate until set. Serve cut in wedges. (Note: any variety of fresh or canned fruits can be used, but arranged so colors form a pretty pattern.) Serves 12.—Mrs. Robert R. Short, Cleveland.

JAZZY GRAPEFRUIT SALAD

- | | |
|--|---|
| 3 medium grapefruit,
halved | 1 can (No. 303) pitted
Bing cherries |
| 1 package (3-ounce) black
cherry flavor gelatin | Leaf lettuce |

Remove fruit from grapefruit halves. Remove membranes and dice fruit; set aside. Cut thin slice from bottom skin of each half so it will stand upright. Scallop edges all around by notching with a sharp knife. Prepare gelatin as directed on package, using Bing cherry juice with water as liquid ingredient. When partially set, fold in drained cherries and drained, diced grapefruit. Fill shells with mixture. Refrigerate until set. Serve on leaf lettuce.—Mrs. Sylvester Javorek, Cleveland.

HOLIDAY DREAM SALAD

- | | |
|--|----------------------------------|
| 1 large package (6-ounce)
lemon or orange flavor
gelatin | 2 apples, pared and diced |
| 2 cups boiling water | Topping: |
| 1½ cups cold water | ¼ cup sugar |
| 3 tablespoons sugar | 3 tablespoons flour |
| ¼ teaspoon salt | 1 egg, well beaten |
| 1 can (No. 2) crushed
pineapple | 1 cup pineapple juice |
| 2 bananas, sliced | 1 package dessert topping
mix |
| | Chopped walnuts or
pecans |

Dissolve gelatin in boiling water. Add cold water, sugar and salt. Cool until slightly thickened. Drain pineapple, reserving 1 cup juice for topping. Combine pineapple, bananas and apples. Fold into gelatin mixture. Pour into 12x8-inch dish; refrigerate until set. Topping: combine sugar, flour, egg and pineapple juice in a saucepan. Cook over medium heat, stirring constantly, for 5 minutes or until thick. Cool in pan. Prepare whipped dessert topping as directed on package. Fold into cooled custard. Spread over firm gelatin. Sprinkle with nuts. Refrigerate until firm. Serves 12.—Mrs. Stanley B. Ebin, North Olmsted.

HOLIDAY FRUIT AND NUT MOLD

- | | |
|--|--|
| 1 can (No. 2) crushed
pineapple | ¼ cup water |
| 1 package (3-ounce) lime
flavor gelatin | 3 packages (3 ounces each)
cream cheese |
| 1 cup boiling water | ½ cup chopped maraschino
cherries |
| 1 envelope unflavored
gelatin | ½ cup chopped walnuts
or pecans |
- ½ pint heavy cream, whipped

Drain pineapple well, reserving juice. Dissolve lime gelatin in boiling water; add reserved juice. Soften unflavored gelatin in ¼ cup water; mix well with lime gelatin mixture. Cool until partly set. In a large bowl, beat cream cheese well. Mix in pineapple, cherries and nuts, then cooled gelatin mixture. Fold in whipped cream. Turn into 1½-quart fancy or ring mold. Refrigerate until firm, at least 3 hours. Serves 6-8.—Mrs. James F. Stanton, Lakewood.

LAMB SALAD

- | | |
|-----------------------------------|-------------------------------------|
| 2 cups cold cooked lamb,
diced | 1 cup crushed pineapple,
drained |
| ½ cup diced celery | Salt |
- Mayonnaise

Combine lamb, celery and well - drained pineapple. Season with salt to taste. Mix with enough mayonnaise to bind. Serve in crisp lettuce cups. Serves 4.—Mrs. Kathryn Boysen, Lakewood.

ITALIAN TOSSED SALAD

- | | |
|-----------------------------------|-----------------------------------|
| 1 head lettuce | ½ can chick peas (cecce), drained |
| 1 head escarole | 6 tablespoons olive oil |
| 1 head curly endive | 3 tablespoons wine vinegar |
| 2 large tomatoes, cut up | Salt and pepper to taste |
| 1 cucumber, sliced | ¼ cup oregano leaves |
| 1 large Italian red onion, sliced | 1 tablespoon grated Romano |

Break up crisp lettuce, escarole and endive into bite-size pieces. Place in large salad bowl with tomatoes, cucumber, onion and chick peas. Just before serving, add oil and toss lightly. Sprinkle with vinegar, seasonings and cheese. Toss lightly again. Serves 8.—Mrs. Sam Costa, Fairview Park.

LIME ICE CREAM MOLD

- | | |
|---|--|
| 1 large box (6-ounce) lime flavor gelatin | 1 pint vanilla ice cream |
| 2 cups boiling water | 1 can (No. 2) crushed pineapple, drained |

Dissolve gelatin in boiling water. Add ice cream; stir until dissolved. Stir in drained pineapple. Chill in 1½-quart fancy mold until set. Unmold and serve as salad or dessert. Serves 8-10.—Sister Alberta, C.S.A., St. Luke Parish, Lakewood.

ORANGE BUNNY MOLD

- | | |
|---|-------------------------------|
| 1 can (No. 2) crushed pineapple | 2 cups boiling water |
| 1 package (6-ounce) orange flavor gelatin | Cold water |
| | 1 teaspoon grated orange rind |
| | 2 cups grated raw carrots |

Drain pineapple, reserving juice. Dissolve gelatin in boiling water. Combine reserved juice with enough cold water to make 2 cups; add to dissolved gelatin mixture with orange rind. Chill until slightly thickened. Fold in well-drained pineapple and carrots. Pour into 2-quart mold. Refrigerate until firm. Turn mold over onto serving plate; wrap briefly in hot towel to unmold salad. Serves 12.—Mrs. Joseph J. Mohar, Lakewood.

ORANGE SHERBET MOLD

- | | |
|--------------------------------------|---|
| 1 small can mandarin orange sections | 1 large package (6-ounce) orange flavor gelatin |
| 1 can (No. 211) pineapple tidbits | 1 pint orange sherbet, softened |

Drain juice from fruits; add enough boiling water to make 2 cups liquid. Dissolve gelatin in hot liquid. Add sherbet; stir to blend. Chill until slightly thickened. Fold in fruit; mix well. Pour into large glass serving bowl; chill until firm. A pretty salad for a buffet. Serves 10-12.—Mrs. Edward W. Bourguignon, Euclid.

ORANGE SHERBET MOLD

- | | |
|--|---|
| 1 large package (6-ounce)
orange flavor gelatin | 1 pint orange sherbet |
| 2 cups boiling water | 2 small cans mandarin
orange sections, drained |

Dissolve gelatin in boiling water. Add sherbet; stir until dissolved. Stir in drained orange segments. Chill in 1½-quart fancy mold until set. Unmold and serve as salad or dessert. Serves 8-10.—Sister Alberta, C.S.A., St. Luke Parish, Lakewood.

LAYERED PINEAPPLE SALAD

- | | |
|---|---|
| 1 package (3-ounce) lime
flavor gelatin | 1 cup hot water |
| 1 cup hot water | ¾ cup cold water |
| ¾ cup canned pineapple
juice | ½ cup heavy cream,
whipped |
| 1 cup crushed pineapple,
drained | 1 package (3-ounce)
cream cheese, softened |
| 1 package (3-ounce) lemon
flavor gelatin | Crisp salad greens |

Dissolve lime gelatin in 1 cup hot water. Add pineapple juice and crushed pineapple. Pour into 8x8x2-inch pan; chill until firm. Dissolve lemon gelatin in 1 cup hot water; add cold water. Pour into medium bowl; chill until slightly thickened. Place medium bowl in a large bowl of ice and ice-water, making sure it rests firmly. Whip lemon gelatin until fluffy and thick. Gradually blend whipped cream into cream cheese, then whip mixture until thick and smooth. Fold into whipped gelatin; pour over firm lime-pineapple layer. Chill until firm. Cut into 9 squares. Serve on crisp salad greens.—Mrs. Edward W. Bourguignon, Euclid.

MOLDED PINEAPPLE RINGS

- | | |
|-------------------------------------|---|
| 1 can (1-pound) pineapple
slices | 1 package (3-ounce) lime
or lemon flavor gelatin |
| Pinch of salt | ¾ cup boiling water |
| | ½ teaspoon vinegar |

Drain pineapple, leaving slices in can, and reserving juice. Dissolve salt and gelatin in boiling water. Add reserved juice and vinegar; mix well. Pour gelatin mixture into can with pineapple slices. Chill until firm. To unmold, make small puncture in bottom of can, then dip briefly in warm water. Slice and serve on lettuce leaves, with dab of salad dressing or cottage cheese.—Mrs. Donald Szymanski, Brecksville.

POLYNESIAN TOSSED SALAD

1 package (10-ounce) raw spinach	Dressing:
1 small can sliced water chestnuts, drained	1 cup oil
1 small can bean sprouts, drained	½ cup cider vinegar
4 hard-cooked eggs, chopped	¼ cup honey (or ½ cup sugar)
8 slices crisp-fried bacon, crumbled	½ cup catsup
	1 tablespoon Worcestershire sauce
	1 medium onion, grated
	Salt to taste

Tear spinach into bite-size pieces. In a salad bowl, toss spinach lightly with chestnuts, bean sprouts, eggs and bacon. Mix together dressing ingredients. Toss salad with dressing just before serving. (Note: especially good with leg of lamb. Also, romaine, Bibb or other leafy lettuce, or combination, can be substituted for spinach.) Serves 6-8.—Mrs. Peter Rusnov, Brecksville.

POTATO SALAD

8 to 10 medium potatoes, cooked, cooled and diced	1 cup salad dressing
1 large stalk celery, chopped	¼ cup milk
1 small onion, chopped	1 tablespoon prepared mustard
Salt	4 hard-cooked eggs, sliced
	Paprika

In a large bowl, place a layer each of potatoes, celery and onion. Sprinkle lightly with salt. Repeat until all vegetables are used. Cover and let stand 1 hour at room temperature. Blend salad dressing, milk and mustard. Add to potatoes. Add sliced eggs. Mix gently but thoroughly. Sprinkle with paprika. Cover and refrigerate. Serves 6-8.—Mrs. William S. O'Brien, Cleveland.

SLOVENIAN POTATO SALAD

6 medium cooked potatoes, cooled and cubed	½ bottle capers, drained
2 medium onions, diced fine	½ cup oil
½ green pepper, diced	¼ cup cider vinegar
	Salt and pepper to taste
	Paprika

Lightly mix together first 4 ingredients. Mix well with blend of oil and vinegar. Season to taste. Sprinkle with paprika. Chill at least 6 hours. Serves 4-6.—Mrs. Neil P. Rackliffe, Northfield.

RHUBARB SALAD

- | | |
|--|--------------------------------------|
| 1 package (3-ounce)
orange flavor gelatin | 1 cup cooked rhubarb,
unsweetened |
| 1 cup boiling water | Sugar (optional) |

Dissolve gelatin in boiling water. Add rhubarb and, if desired, sugar to taste. Pour into mold; refrigerate until set. Serves 4.—Mrs. John E. Kikta, Garfield Heights.

RIBBON SALAD

- | | |
|---|--|
| 1 package (3-ounce)
lemon flavor gelatin | 1½ cups cold water |
| 1 package (3-ounce) lime
flavor gelatin | 2 packages (3 ounces each)
cream cheese, softened |
| 1 package (3-ounce) rasp-
berry flavor gelatin | ½ cup mayonnaise |
| 3 cups boiling water | 1 cup heavy cream,
whipped |
| 1 cup miniature or diced
marshmallows | 1 can (1 pound, 4½
ounces) crushed
pineapple |

Dissolve gelatins separately, using 1 cup boiling water for each. Stir marshmallows into lemon gelatin; set aside. Add ¾-cup cold water to lime gelatin; pour into a 13x9x2-inch pan; chill until set but not firm. Add ¾-cup cold water to raspberry gelatin; set aside at room temperature. Add cream cheese to lemon mixture; beat until blended; chill until slightly thickened, then blend in mayonnaise, whipped cream and crushed pineapple. Chill until very thick, then spoon gently over lime gelatin in pan; chill until set but not firm. Meanwhile, chill raspberry gelatin until thickened; pour over lemon layer. Chill until firm. Serve cut in squares. Serves 12-15.—Mrs. Joseph Kuhel, Euclid.

MOLDED RIBBON DESSERT-SALAD

- | | |
|--|---------------------------------------|
| 1 package (6-ounce) black
cherry flavor gelatin | 1 package strawberry
whip 'n chill |
| 1 envelope whipped topping mix | |

Prepare gelatin as directed on package. Pour into 9x13-inch pan; refrigerate until firm. Prepare whip 'n chill according to package directions; pour over gelatin. Refrigerate while preparing whipped topping as directed on package. Spread topping over whip 'n chill. Serve cut in squares.—Mrs. Virgil R. Mastrey, Mayfield Heights.

SAUERKRAUT SALAD

- | | |
|--|--------------------------------|
| 2 cups sugar | 2 cups chopped celery |
| 1 cup cider vinegar | 1 cup chopped onions |
| 1 can (1 pound, 11 ounces)
sauerkraut, well drained | ½ cup chopped green
peppers |
| 1 can bean sprouts,
drained | 2 medium carrots,
grated |

Combine sugar and vinegar in small saucepan. Boil 2 minutes; set aside to cool. Mix remaining ingredients in a large bowl. Pour cooled syrup over mixture. Cover and refrigerate at least 24 hours.—Mrs. Anthony Pappalardo, Maple Heights.

SAUERKRAUT SALAD

- | | |
|---|--------------------------------|
| 1 can (1 pound, 11 ounces)
sauerkraut, drained | 1 medium onion, sliced
fine |
| 1 medium green pepper,
sliced fine | 1½ cups sugar |
| 1 cup sliced celery | ½ cup salad oil |
| | ¾ cup white vinegar |
| 1 cup water | |

Combine and mix all ingredients. Refrigerate until chilled. Serves 6-8.—Mrs. James R. Shook, Painesville.

SCARLETT O'HARA MOLD

- | | |
|--|--|
| 1 package (3-ounce)
cherry flavor gelatin | ¾ cup sugar |
| 1½ cups cranberry juice,
heated | 1 cup halved seedless
grapes |
| ¾ cup Southern Comfort | ½ cup chopped celery |
| 3 tablespoons lime or
lemon juice | 1 cup canned Bing
cherries, pitted and
drained |
| ½ cup chopped walnuts | |

Dissolve gelatin in hot cranberry juice. Stir in Southern Comfort, lime juice and sugar. Cool until mixture begins to congeal. Fold in remaining ingredients. Chill until firm in lightly buttered mold. Serves 8.—Mrs. Peter Rusnov, Brecksville.

SEAFARER'S WALDORF SALAD

- | | |
|------------------------|-----------------------------------|
| ½ cup seedless raisins | ¾ cup coarsely chopped
walnuts |
| Apple cider | Salad dressing |
| 3 Red Delicious apples | Lettuce leaf cups |
| 1 cup diced celery | |

Cover raisins with apple cider; let stand until plump. Drain and dry on paper toweling. Dice unpared apples. Combine with celery, walnuts and raisins; mix lightly but thoroughly. Add just enough salad dressing to bind mixture. Serve in lettuce cups. Serves 4-6.—Ed the Cook, Matt Talbot Inn, Cleveland.

SHRIMPY DELICIOUS SALAD

- | | |
|---|--------------------------------------|
| 1 package (10-ounce)
frozen peas, cooked | 2 tomatoes, cut in
wedges |
| 1 pound medium shrimp,
cooked | 2 hard-cooked eggs,
cut in wedges |
| Green Goddess dressing | Leaf lettuce |

Chill cooked peas and shrimp. Combine and mix with just enough dressing to moisten. Place mixture on individual lettuce-covered, salad plates. Garnish with tomato and egg wedges. Serve with additional dressing on the side. Serves 4.—Mrs. George L. Walsh, Parma.

MIXED VEGETABLE SALAD

- | | |
|--|---------------------------------|
| 4 packages (10 ounces
each) frozen Fordhook
lima beans | 2 quarts diced celery |
| 4 packages (10 ounces
each) frozen whole kernel
corn | 2 tablespoons minced onion |
| | ½ cup sliced pimento |
| | 2 cups clear French
dressing |
| | Crisp lettuce leaves |

Cook lima beans and corn, separately, according to package directions. Drain and cool. Combine with remaining ingredients (except lettuce). Mix well. Chill thoroughly. Serve on crisp lettuce. Serves 25.—Mrs. Neil P. Rackliffe, Northfield.

FRUIT SALAD DRESSING

- | | |
|--|--|
| 1 cup sugar | Juice and grated rind
of 1 lemon (or lime) |
| 1 egg | 1 teaspoon additional lime
juice (optional) |
| Juice and grated rind of 1
large orange | |

In a heavy saucepan, combine and mix all ingredients except 1 teaspoon additional lime juice. Boil over medium heat 6-7 minutes, stirring constantly. Refrigerate until serving time (mixture thickens as it cools). If desired, at serving time stir in 1 additional teaspoon lime juice, or to taste.—Catherine Bell, Cleveland.

HOMEMADE FRENCH DRESSING

- | | |
|-------------------|-------------------------------------|
| 1 can tomato soup | 2 teaspoons Worcestershire
sauce |
| 1½ cups oil | 1 teaspoon dry mustard |
| 1 cup sugar | Grated onion (to taste) |
| 1 teaspoon salt | Minced garlic (to taste) |
| 1 teaspoon pepper | |
| | ¾ cup cider vinegar |

Mix together first 7 ingredients. If desired, add onion and garlic. Beat well. Add vinegar. (This dressing keeps well.) Yield: 2 pints.—Mrs. Joseph J. Dolesh, Middleburg Heights.

HOMEMADE SALAD DRESSING

- | | |
|-------------------------------|---|
| ½ cup cider vinegar | ½ teaspoon dehydrated sweet pepper flakes |
| 1 tablespoon oil | ¼ cup sugar |
| 1 teaspoon dried onion flakes | 6 to 7 mustard seeds |

Combine all ingredients; stir to blend. Let stand at room temperature at least 20 minutes. Stir again before serving. Good over a tossed green or mixed vegetable salad including lettuce, tomatoes, cucumbers, radishes and carrot curls. Serves 4-6 -Mrs. Edmund O'Brien, Bay Village.

MAYONNAISE

- | | |
|------------------------|----------------------------|
| 1 teaspoon salt | 1 tablespoon boiling water |
| 1 teaspoon paprika | 1 cup olive or salad oil |
| 1 teaspoon dry mustard | 1 tablespoon lemon juice |
| 2 egg yolks | 1 tablespoon wine vinegar |

In a small mixing bowl, mix together salt, paprika and mustard. Add egg yolks; beat well with electric or rotary hand beater. Beat in boiling water. Gradually add oil, 1 tablespoon at a time, beating well after each addition. Add lemon juice and vinegar. Store in refrigerator.—Catherine Bell, Cleveland.

PASSOVER SALAD DRESSING

- | | |
|--------------------------|-------------------------------|
| 3 tablespoons beet juice | ½ teaspoon pepper |
| Juice of 1 to 2 lemons | 2 teaspoons sugar or to taste |
| 1 teaspoon salt | 1 cup oil |

Beat together all ingredients. Serve at once. Yield: 1½ cups.—Leon Paul, Lakewood.

PINEAPPLE DRESSING FOR FRESH FRUIT SALAD

- | | |
|--------------------------|--|
| 2 tablespoons cornstarch | 1 can (13¼-ounce) crushed pineapple, with liquid |
| 2 tablespoons sugar | Few grains salt |
| 2 egg yolks | |
- ½ pint heavy cream, whipped

Blend together first 5 ingredients in top of double boiler. Cook over boiling water, stirring occasionally, until thick and clear. Cool. Gently fold cooled pineapple mixture into whipped cream. Serves 6.—Mrs. Harlan E. Hummer, South Euclid.

SALAD DRESSING DELIGHT

1½ tablespoons celery seed	1½ teaspoons salt
2 cups sugar	1 cup cider vinegar
1 tablespoon dry mustard	1 quart salad oil
1½ tablespoons paprika	1 small onion, peeled

Mix together first 6 ingredients. Slowly blend in oil, 1 or 2 drops at a time. Add whole onion. Cover and let stand at room temperature for 24 hours. Store in refrigerator, sealed. (Remove and discard onion before storing.)—Mrs. Harlan E. Hummer, South Euclid.

THOUSAND ISLAND DRESSING

¼ cup salad dressing	½ cup chili sauce
¼ cup dairy sour cream	2 tablespoons sweet pickle relish
½ cup catsup	

Blend together all ingredients. Spoon over head lettuce or tossed green salads, or over open-face meat or poultry combination sandwiches. If desired, crumble blue or roquefort cheese on top.—Mrs. Charles V. Lapham, Cleveland Heights.

SANDWICHES

BARBECUED BEEF SANDWICHES

- | | |
|-----------------------------------|--|
| 1 cup catsup | 1 tablespoon brown sugar |
| 1 cup chili sauce | Water |
| 1 cup bottled barbecue sauce | 4 to 5 medium onions chopped |
| 3 tablespoons vinegar | 3 pounds lean beef chuck (or pork), cut up |
| 1 tablespoon Worcestershire sauce | Sandwich buns |

Combine first 6 ingredients in a heavy skillet or saucepan. Add water until mixture is consistency of broth. Add onions and meat. Simmer until meat is fork-tender and shreds easily (4 hours or more), adding water if mixture becomes too thick. Serve in sandwich buns. Serves 8.—Mrs. Joseph H. Hyland, Lakewood.

BARBECUE SAUCED SLOPPY JOES

- | | |
|----------------------------------|---------------------------------|
| 2 pounds ground chuck | 2 tablespoons chopped onion |
| Salt and pepper to taste | $\frac{1}{2}$ cup catsup |
| $\frac{1}{4}$ cup brown sugar | $\frac{1}{2}$ cup cider vinegar |
| 1 tablespoon flour | $\frac{3}{4}$ cup water |
| 3 tablespoons dry mustard | 20 sandwich buns |
| $\frac{1}{2}$ cup chopped celery | |

Brown beef. Season with salt and pepper. Mix together next 8 ingredients. Pour over meat. Simmer, stirring occasionally, until well blended and thickened. Serve in sandwich buns.—Mrs. Robert J. Elmlinger, Rocky River.

CHEESEY TUNA BUNS

- | | |
|--|--------------------------------------|
| $\frac{1}{4}$ pound American cheese, cubed | 1 tablespoon chopped onion |
| 3 hard-cooked eggs, chopped | 2 tablespoons chopped stuffed olives |
| 1 can (7-ounce) tuna, drained and flaked | 2 tablespoons chopped sweet pickle |
| 1 tablespoon chopped green pepper | $\frac{1}{2}$ cup salad dressing |
| | 8 frankfurter buns, split |

Combine and mix 8 filling ingredients. Spread between split buns. Wrap individually in aluminum foil. Heat in oven at 250 degrees until filling is hot and cheese melted, about 30 minutes. Serve hot.—Leona O'Donnell, Cleveland.

GOOFY BUNS

- | | |
|-------------------------------------|-------------------------------------|
| 1 pound bologna | 1 tablespoon minced onion |
| $\frac{3}{4}$ pound American cheese | 2 tablespoons chopped sweet pickles |
| $\frac{1}{4}$ cup prepared mustard | Wiener buns |
| $\frac{1}{2}$ cup mayonnaise | |

Grind bologna and cheese together. Mix with mustard, mayonnaise, onion and pickles. Spread in split wiener buns. Wrap in foil and bake at 325 degrees for 25 minutes. Yield: 16 sandwiches.—Mrs. Michael Wasilko, Avon.

GRILLED DOGGIE TAILS

- | | |
|---------------------------------------|--|
| $\frac{3}{4}$ cup dairy sour-cream | $\frac{1}{4}$ cup crumbled blue cheese (or more) |
| $\frac{1}{4}$ cup sweet pickle relish | 8 split hot dog buns |
| $\frac{1}{4}$ cup prepared mustard | 8 wieners |

Blend together sour cream, relish, mustard and blue cheese. If desired, blend in additional blue cheese, to taste. Spread mixture on both inner sides of split buns. Place wieners in buns. Place sandwiches on aluminum foil rectangles, leaving more foil at one end than the other. Seal tightly, twisting longer end of foil and curling it up to look like a doggie tail. Roast on outdoor grill 15-20 minutes, turning two or three times. Or place in 350-degree oven for 15-20 minutes.—Mrs. George L. Walsh, Parma.

HAM SANDWICHES (With Poppyseed Spread)

- | | |
|---|--|
| 12 sandwich buns | $\frac{1}{4}$ pound soft butter |
| 1 $\frac{1}{2}$ pounds shaved ham | 1 teaspoon Worcestershire sauce |
| $\frac{3}{4}$ pound grated Swiss cheese | 1 small onion, grated |
| Spread: | 1 $\frac{1}{2}$ tablespoons prepared mustard |
| 1 tablespoon poppyseed | |

Blend together spread ingredients. Spread on both halves of buns. Fill buns with layers of ham and grated cheese. Wrap each sandwich in foil. Heat in oven at 350 degrees for 30 minutes.—Mrs. Eugene E. Basch, Lakewood.

MOCK PIZZAS

$\frac{1}{2}$ pound American cheese, cut up	1 package (6 to 8 ounces) dried beef
$\frac{1}{2}$ pound butter	2 eggs, beaten
1 cup drained whole tomatoes	12 sandwich buns

Combine cheese, butter, tomatoes and beef in a saucepan. Heat until cheese is melted. Stir eggs into mixture; heat just until egg whites begin to cook. Chill overnight. At serving time, spread mixture on bun halves. Broil, open-faced, 3 to 5 minutes.—Mrs. Joseph E. Sedlock, Lakewood.

OPEN FACE HAMBURGER ON RYE

1 $\frac{1}{2}$ pounds ground chuck	10 slices sour rye bread
1 can tomato soup	Salt
Onion salt	10 slices American cheese
Garlic salt	10 slices onion
Worcestershire sauce	10 slices green pepper

Combine beef, one-third of the undiluted soup, and seasonings to taste. Mix well. Toast bread. Spread with meat mixture. Sprinkle with salt. Broil until meat is cooked almost to desired doneness. Spoon remaining undiluted soup over meat. Top with cheese, onion and green pepper slices, in order. Broil just until cheese starts to melt, watching carefully.—Mrs. Eugene J. Beer, Solon.

OPULENT BURGERS

9 slices bacon	1 teaspoon instant minced onion
3 pounds ground chuck	1 teaspoon prepared horseradish
1 tablespoon salt	1 teaspoon prepared mustard
$\frac{1}{4}$ teaspoon pepper	9 sandwich buns, toasted
1 package (4-ounce) blue cheese	
$\frac{1}{2}$ package (8-ounce) cream cheese, softened	

Simmer bacon in water to cover 15-20 minutes. Drain well; set aside to cool. Lightly mix beef, salt and pepper. Without working meat too much, shape into 18 thin patties. Divide blue cheese in two. Crumble half and set aside. Blend remaining half with cream cheese (4 ounces), onion, horseradish and mustard. Top patties with 1 tablespoon mixture. Cover with remaining patties; seal edges. Encircle each double pattie with bacon slice; secure with toothpicks. Grill or broil 8-15 minutes, depending on desired doneness, turning once. Toward end of cooking time, top patties with reserved blue cheese. Serve on toasted buns.—Emilie A. Lehr, Lakewood.

PIZZA BURGERS

1 round loaf white bread	½ cup grated Parmesan
1 pound ground chuck	1 teaspoon salt
⅓ cup chopped onions	1 teaspoon oregano
⅓ cup chopped green pepper	Dash of pepper
Butter	1 can (6-ounce) tomato paste
¼ cup chopped black olives	Mozzarella cheese

Cut loaf crosswise in ¾-inch thick slices. Toast on both sides. Saute onions and green pepper in small amount of butter until soft. Combine with meat and all other ingredients except mozzarella, mix well. Spread mixture on toast. Broil 7-9 minutes, or until done. Top with mozzarella slice. Return to broiler until cheese melts. (Note: 1 can (8-oz.) tomato sauce with mushrooms can be substituted for tomato paste.)—Mrs. Kiely Cronin, Beachwood.

REUBEN SANDWICHES

Corned beef, cooked	Swiss cheese slices
Sauerkraut	Rye bread, sliced
Butter	

Slice corned beef thin. Rinse sauerkraut with cold water; drain well. For each sandwich, layer meat, sauerkraut and cheese between two slices of bread. Butter outside of bread. Wrap in foil; seal tightly. On hot grill or fry-pan, heat about 5 minutes on each side.—Mrs. Joseph H. Hyland, Lakewood.

SOUPS

BEEF SOUP DINNER

3 pounds round-bone or shank beef	½ medium green pepper
3 additional round or other soup bones	2 tomatoes, fresh or canned
1 pound chicken wings	2 sliced parsley roots, with tops
5 quarts cold water	Salt and pepper to taste
1 large onion	½ teaspoon paprika
3 medium carrots, split lengthwise	Dash of garlic salt
3 stalks celery, with tops	Pinch of saffron
1 kohlrabi (or small cabbage core)	2 medium potatoes
	Cooked noodles

In a large kettle, bring beef, soup bones, chicken wings and water to a boil, skimming frequently. Reduce heat; simmer 10 minutes. Add remaining ingredients, except potatoes and noodles. Simmer, with lid cocked, 2 hours. Add potatoes; simmer 1 hour longer or until meat is tender. Strain. Pour over cooked noodles in individual soup plates. Serve meat and vegetables separately. Serves 6.—Mrs. Joseph Andrejkovics, Euclid.

CHICKEN SOUP

6- pound stewing or roasting chicken	2 cans chicken broth
2 cloves	4 medium carrots, sliced
1 medium onion	3 stalks celery, sliced
1 bay leaf	¼ cup chopped parsley
4 celery tops	1 teaspoon salt
1 tablespoon salt	¼ teaspoon pepper
1 package (8-ounce) fine noodles	

Cut chicken into large pieces. Place in Dutch oven; add water to cover. Stud onion with cloves and add, with bay leaf, celery tops and salt. Bring to a boil, then simmer, covered until chicken is tender (2 hours or more). Place colander over a large bowl; drain hot broth into bowl. Remove and discard chicken skin and seasonings. As soon as chicken is cool enough to handle, remove meat from bones. Cool Dutch oven by running cold water over pan's outside bottom, then return broth from bowl to pan; place meat in bowl. When cool, cover both; refrigerate overnight. 45 minutes before serving time, skim fat from broth and discard. Add canned broth to broth in pan and bring to a boil. Add next 5 ingredients; simmer 10 minutes. Add noodles; cook until tender (time according to package directions). Meanwhile, cut chicken into small pieces and add just at end of cooking time. Serve with hard rolls. Serves 8.—Mrs. Edward V. Ehrbar, Lyndhurst.

OLD FASHIONED BEAN SOUP

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|-------------------------------|---|
| 1 large, meaty ham bone | 1 package (8-ounce) kluski noodles |
| 1 medium onion, whole | |
| 4 to 6 quarts water | 2 cans (No. 300) navy beans with liquid |
| 2 medium potatoes, diced fine | |

Simmer ham bone and onion in water 1 hour. Remove bone from kettle. Remove meat from bone; put through coarse chopper and return to kettle; discard bone. Add potatoes and noodles to kettle; boil 10 minutes. Add beans. Heat through. Serves 12.—Mrs. R. E. Lawler, Mentor.

BAVARIAN 'LIVER BUTTONS' WITH BEEF-VEGETABLE BROTH

- | | |
|-----------------------------|--------------------|
| 4 to 6 quarts beef broth | 3 slices toast |
| 2 carrots, pared and sliced | 6 saltine crackers |
| 2 stalks celery | 4 eggs |
| 1½ pounds beef liver | ½ teaspoon salt |
| Suet | Juice of 1 lemon |
| 1 medium onion | Flour |
- 1 can (No. 2½) tomatoes

In a large kettle, cook carrots and celery in broth until tender. Meanwhile, grind beef liver with a piece of suet (the size of an egg), onion, toast and saltines. Add salt and lemon juice. Stir in enough flour to bind mixture and form a soft, sticky dough the texture of dumpling dough. Drop by teaspoonful into boiling broth. Cook over medium heat, covered, for 20 minutes. Turn off heat. Stir in tomatoes. (Note: only beef liver should be used in this recipe — not pork or lamb.) Serves 12.—Mrs. R. E. Lawler, Mentor.

FRENCH ONION SOUP WITH CHEESE

- | | |
|------------------------------|---|
| 5 medium onions, sliced thin | Dash of pepper |
| 3 tablespoons butter | 6 slices French bread |
| 6 cups beef bouillon | Butter |
| ½ teaspoon salt | Coarsely grated Gruyere or cheddar cheese |

In a 3-quart saucepan, over low heat, saute onions in butter until golden, stirring frequently (about 10 minutes). Gradually stir in bouillon and seasonings. Simmer covered 15 minutes. Meanwhile, on a broiler rack with bread 3 inches from heat source, toast French bread on one side. Spread untoasted sides with butter; cut slices in half. Sprinkle each piece with 1 teaspoon cheese. Return to broiler until cheese melts. Pour soup into hot soup plates, earthenware bowls or a tureen. Float toast on top of each serving. Serve additional cheese on the side. Serves 6.—Mrs. Robert Cummings, Strongsville.

GREEN BEAN SOUP

$\frac{1}{2}$ pound green beans	2 tablespoons flour
2 quarts water	$\frac{1}{4}$ cup dairy sour cream
1 small onion, sliced thin	$1\frac{1}{2}$ tablespoons flour
2 tablespoons bacon drippings	Salt and pepper to taste

Wash beans, cut off ends, slice into 1-inch pieces. Cover with water; simmer, covered, 20-25 minutes or just until tender. Do not drain. Meanwhile, saute onion in bacon drippings (or other fat) until golden. Gradually add 2 tablespoons flour, stirring until lightly browned. Blend in enough bean cooking liquid to form a smooth paste. Stir into cooked beans. Blend sour cream and $1\frac{1}{2}$ tablespoons flour. Add a little hot liquid from bean mixture; stir until blended. Gradually stir this mixture into soup. Season with salt and pepper. Heat through a few minutes but do not let soup return to a boil. Serves 4.—Mrs. Michael Bushi, Cleveland.

CREAMY GREEN BEAN SOUP

2 pounds green beans	6 tablespoons flour
Salted water to cover	1 cup dairy sour cream
2 eggs	1 quart milk

Cook green beans in salted water until tender; do not drain. Beat eggs. Blend in flour and sour cream. Slowly stir in milk. Add to beans and water. Bring mixture just to a boil, then remove from heat and serve. (Further cooking will cause soup to curdle.) Serves 8.—Mrs. Steve J. Halasz, Garfield Heights.

GRANDMA'S DILLED ZUCCHINI SOUP

2 pounds zucchini squash, shredded	$\frac{1}{2}$ pint dairy sour cream
6 cups water	$\frac{1}{4}$ cup milk
Salt and pepper to taste	1 tablespoons chopped fresh dill (or to taste)
6 tablespoons flour	2 tablespoons butter

Place squash and water in a kettle. Cook over medium heat until squash loses color. Add salt and pepper. Cook 10 minutes more. Meanwhile, in a mixing bowl, blend flour into sour cream. Gradually add milk; stir until well blended. Stir slowly into hot zucchini. Add dill and butter. Heat soup just to boiling point (do not let boil), then remove from heat at once to prevent curdling. Serves 6.—Mrs. Francis J. Petrovich, Garfield Heights.

QUICK MANHATTAN FISH CHOWDER

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|---|-------------------------|
| 1 pound haddock fillets | 1 cup diced celery |
| 1 quart water | ½ cup sliced carrots |
| 1 teaspoon salt | 1½ cups stewed tomatoes |
| 2 tablespoons oil | ½ teaspoon sugar |
| ¼ cup minced onion | ½ teaspoon paprika |
| 1 raw potato, pared and cut in ½-inch cubes | ½ teaspoon salt |
| | Grated Parmesan cheese |

Combine water and 1 teaspoon salt; bring to just below boiling point. Add fish; simmer about 12 minutes or until fish flakes easily. Remove and flake fish; set aside. Strain stock, reserving 3 cups. Heat oil in a deep saucepan. Add onion, potato, celery and carrots; saute lightly. Add tomatoes, reserved fish stock, sugar and seasonings. Simmer 15 minutes. Add fish. Heat through and serve topped with a sprinkling of Parmesan cheese. Serves 4-6.—Mrs. James W. O'Donnell, Parma.

MEAT BALL SOUP WITH DUMPLINGS

- | | |
|-----------------------------|--------------------------|
| 1½ pounds ground chuck | 1 medium onion, chopped |
| 1 cup fine dry bread crumbs | 4 medium potatoes, diced |
| 1 medium onion, grated | 1 can (No. 2) tomatoes |
| 2 teaspoons chopped parsley | 8 peppercorns |
| Salt and pepper to taste | 4 whole allspice |
| 2 eggs | Few sprigs parsley |
| 4 quarts water | Salt and pepper to taste |
| 2 to 3 beef soup bones | Dumplings: |
| 4 stalks celery, diced | 3 eggs |
| 4 carrots, sliced | 1½ cups water |
| | 2 teaspoons salt |
| | 3 cups all-purpose flour |
| | 6 quarts boiling water |

Mix together first 6 ingredients. Shape into 1-inch meat balls. Bring water to a boil in an 8-quart kettle. Add soup bones and meat balls. Add remaining soup ingredients. With lid cocked, boil gently for 2 hours. Dumplings: in a mixing bowl, beat eggs well with a fork. Add water and salt; stir until well mixed. Stir in flour with fork, one cup at a time, until well blended. Grease a teaspoon with butter, then drop dumpling batter, one spoonful at a time, into boiling water. After dumplings rise to surface, cook 5 minutes, uncovered. Drain and blanch with cold water. Drop dumplings into hot soup 5 minutes before serving time. Serves 8.—Mrs. Francis Petrovich, Garfield Heights.

OYSTER BISQUE

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|--|-------------------------------|
| 1 pint fresh or frozen oysters | 1 bottle (8-ounce) clam juice |
| 3 tablespoons minced onions | 1 cup light cream |
| $\frac{1}{4}$ cup butter or margarine | 4 egg yolks |
| 2 cans (10 $\frac{1}{2}$ -ounce) chicken broth | 2 tablespoons minced parsley |
| | 2 tablespoons chopped chives |

Salt and white pepper

Drain oysters; reserve liquid. Puree oysters in blender; set aside. In a large saucepan, saute onions in butter until tender. Add chicken broth, clam juice and reserved oyster liquid. Bring just to boiling point; remove from heat. Lightly beat egg yolks; blend with cream. Stir a little hot mixture into yolks and cream. Stir this mixture into soup. Cook and stir, over very low heat, until soup is consistency of heavy cream (do not allow to boil). Add parsley, chives, pureed oysters and seasonings to taste. Serve hot. Serves 8-10.—Mrs. George L. Walsh, Parma.

POTATO-TUNA CHOWDER

- | | |
|---|---------------------------------------|
| 4 cups diced raw potatoes | 1 teaspoon dry mustard |
| 1$\frac{1}{2}$ cups minced onions | 1 tablespoon bottled thick meat sauce |
| 1 cup coarsely diced celery | 4 cups milk |
| 1 $\frac{1}{2}$ teaspoons salt | 3 cups grated American cheese |
| 5 cups boiling water | 2 tablespoons minced parsley |
| 6 tablespoons margarine | 2 cups canned tomatoes |
| $\frac{1}{2}$ cup flour | |
| 1 tablespoon salt | |
| $\frac{1}{2}$ teaspoon pepper | |

2 large cans tuna

Combine first 5 ingredients in a kettle. Cover and simmer until potatoes are tender, 10-15 minutes. Meanwhile, melt margarine in double boiler. Stir in flour, then next 5 ingredients. Cook until thickened. Add cheese; stir to melt. Stir into kettle mixture, with parsley and tomatoes. Drain and flake tuna and add. Heat through. Serves 8-10.—Mrs. Edward V. Ehrbar, Lyndhurst.

MEATLESS MARVEL SOUP

4 tablespoons butter	1 cup tomatoes
$\frac{3}{4}$ cup chopped cabbage	1 $\frac{1}{2}$ quarts boiling water
$\frac{1}{4}$ cup chopped onions	2 whole cloves
$\frac{1}{2}$ cup diced carrots	1 teaspoon sugar
1 cup diced potatoes	2 teaspoons salt
$\frac{1}{2}$ teaspoon parsley flakes	

Melt butter in a kettle. Mix together cabbage, onions and carrots and add. Cook over medium heat 10 minutes. Add potatoes and tomatoes; cook 20 minutes longer. Add water and remaining ingredients. Simmer 60-90 minutes. Good with hot rolls or potato pancakes. Serves 4-6.—Mrs. August Kaucic, Oakwood Village.

POTATO SOUP WITH EGGS

6 medium potatoes, pared and cubed	1 clove garlic, minced
1 large onion, diced	1 teaspoon salt
1 carrot, pared and sliced	$\frac{1}{4}$ teaspoon pepper
1 stalk celery, chopped fine	$\frac{1}{2}$ teaspoon seasoned salt
3 sprigs parsley, chopped	1 tablespoon butter
	1 teaspoon flour
	6 eggs

Combine vegetables and seasonings in a 4-quart kettle. Add cold water to 2 inches from top of pot. Simmer, covered, 3 hours. Drain liquid into a second pot. With electric mixer at low speed, beat cooked vegetables as if mashing potatoes, gradually returning drained liquid to mashed vegetable mixture. Melt butter in small skillet. Stir in flour; cook until lightly browned. Dribble into soup, stirring. Bring soup to a boil, then remove from heat. Drop eggs, one by one, into hot soup. Cover and let stand 15 minutes, when eggs will be hard-cooked. Serves 6.—Mrs. Edward W. Tuttle, Cleveland.

SPLIT PEA SOUP

1 pound dried split peas	1 stalk celery, chopped
1 ham bone	3 sprigs parsley, chopped
1 medium onion, chopped	1 teaspoon salt
2 carrots, pared and chopped	$\frac{1}{2}$ teaspoon seasoned salt
2 cloves garlic, minced	$\frac{1}{4}$ teaspoon pepper
	Pinch of basil

Check through peas, discarding any that are defective. Rinse and drain. Place, with all remaining ingredients, in a 4-quart pot. Add cold water to 2 inches from top of pot. Simmer, with lid cocked, 4-5 hours, stirring occasionally. Serves 10.—Mrs. Edward W. Tuttle, Cleveland.

UKRAINIAN CABBAGE SOUP

2 pounds spare ribs	Salt and pepper to taste
1 pound neck bones	1 can (No. 303) sauerkraut, rinsed and drained
4 stalks celery, chopped	1 small head cabbage
4 carrots, pared and sliced	1 cup flour
1 large onion, chopped	

2 cups water

Rinse ribs and neck bones. Place in a 6-quart kettle; add water to 1½-inches from top of kettle. Bring to a boil; skim foam. Simmer 30 minutes. Add celery, carrots, onion and seasonings. Simmer 2½ hours more. Add sauerkraut; cook 30 more minutes. Cut cabbage into 6 or 8 wedges; again simmer 30 minutes. Blend flour and water and add; cook until thickened. Serves 8-10.—Mrs. William Smolarski, Parma.

CREAMY VEGETABLE SOUP

2 tablespoons bacon drippings	2 small parsley roots, with cut-up tops
3 tablespoons flour	1 cup cut-up celery, with tops
1 medium onion, chopped	1 quart water
1 teaspoon paprika	1 teaspoon salt
1 medium potato, pared and cubed	1 large egg
2 carrots, pared and sliced	2½ to 3 tablespoons flour
1 parsnip, pared and sliced	¼ teaspoon salt
1 cup cut-up green beans	½ can (14½-ounce) evaporated milk

Melt drippings in a kettle. Stir in 3 tablespoons flour and onion. Cook and stir until golden brown. Add paprika, remaining vegetables, water and 1 teaspoon salt. Simmer, covered, 45-60 minutes or until vegetables are tender. Blend egg with remaining salt and flour to make a very soft dumpling batter. Let fall from spoon, in small drops, into soup. Simmer, covered, until puffy. Add evaporated milk; heat through. Serves 4.—Mrs. James H. Given, Westlake.

VEGETABLES

MARINATED ASPARAGUS

- | | |
|---------------------------------------|--|
| 1 can white asparagus spears, drained | Water |
| ¼ cup vinegar | 1 teaspoon chopped chives (or minced green onion tops) |
| ¼ cup oil | |
- Lettuce leaves

Place drained asparagus in a shallow dish. Add mixture of vinegar, oil and enough water to cover spears. Cover and refrigerate overnight. Drain spears and serve on lettuce leaves, with sprinkling of chives and a few drops of the marinade. Serves 5.—Mrs. Edward J. Hudson, Willowick.

EASY BROCCOLI AU GRATIN

- | | |
|--------------------------------------|---|
| 1 package (10-ounce) frozen broccoli | ¼ pound pasteurized process American cheese, cut up |
| Salt and pepper to taste | |
| 2 tablespoons margarine | |

Place unfrozen broccoli in a small greased casserole. Sprinkle with salt and pepper. Dot with margarine and cheese. Cover and bake at 325 degrees until bubbly, about 45 minutes. Uncover and continue baking until broccoli is tender. Serves 3.—Mrs. Edmund O'Brien, Bay Village.

BROCCOLI WITH BLACK OLIVE SAUCE

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|---|--------------------------------|
| 1½ pounds fresh broccoli (or 2 packages frozen) | ½ cup chopped black olives |
| 1 clove garlic, crushed | Salt and freshly ground pepper |
| ½ cup melted butter | 1 teaspoon lemon juice |

Cook broccoli in boiling salted water until tender (or according to package directions); drain. Steep garlic in hot melted butter 2 minutes; remove and discard garlic. Stir olives into butter. Season with salt and pepper to taste. Stir in lemon juice. Pour over hot broccoli. Serves 6-8.—Mrs. Virgil Dominic, Shaker Heights.

FLEUR DE BROCCOLI CASSEROLE

- | | |
|--|---|
| 2 packages (10 ounces each) frozen broccoli spears | 1 tube (6-ounce) garlic flavored cheese spread |
| 1 tablespoon instant minced onion | 1 small can mushrooms (pieces and stems), drained |
| 3 tablespoons butter | 2 teaspoons monosodium glutamate |
| 1 can condensed cream of mushroom soup | $\frac{1}{4}$ cup fine bread crumbs |
| $\frac{1}{4}$ cup sliced blanched almonds | |

Cook broccoli, according to package directions, only until partially tender; drain. Arrange in bottom of 2-quart casserole. Sauté onions in butter. Add undiluted soup, cheese, mushrooms and monosodium glutamate. Simmer and stir until cheese is melted and ingredients well blended. Pour over broccoli. Sprinkle with bread crumbs and nuts. Bake uncovered at 300 degrees 15-20 minutes or until bubbly. Serves 6.—Emilie A. Lehr, Lakewood.

COMPANY BROCCOLI

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|---|--|
| 1 pound broccoli (or 2 packages frozen), cooked | 1 package (3-ounce) cream cheese, cut up |
| $1\frac{1}{2}$ cups milk | 2 ounces Roquefort cheese, crumbled |
| 2 tablespoons flour | |
| $\frac{1}{2}$ cup cheese-cracker crumbs | |

Blend milk and flour in a small saucepan. Place over low heat until hot. Add cream cheese and Roquefort cheese; stir, over heat, about 1 minute. Arrange well-drained cooked broccoli in a buttered casserole. Pour over cheese mixture. Bake uncovered at 350 degrees 10 minutes. Cover with cheese-cracker crumbs. Bake 10 more minutes. (Note: this sauce also good over green beans or cauliflower.) Serves 6.—Mrs. Peter Rusnov, Brecksville.

BOURBON BAKED BEANS

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|-----------------------------------|--|
| 3 cans (1 pound each) baked beans | $\frac{1}{4}$ cup strong coffee beverage |
| $\frac{1}{4}$ cup bourbon | 1 small can pineapple slices |

Place beans in casserole. Stir in bourbon and coffee beverage. Cover and let stand at room temperature 2 to 3 hours. Bake uncovered at 375 degrees for 1 hour. Cut pineapple slices in halves; stand around edge of dish. Bake 15 minutes longer. Serve at once. Serves 8-10.—Mrs. Sylvester Javorek, Cleveland.

HOME-BAKED BEANS

- | | |
|---------------------------|-----------------------------|
| 1 pound marrow fat beans | ½ green pepper, chopped |
| 2 tablespoons brown sugar | fine |
| ½ medium onion, chopped | 1 bottle (14-ounce) ketchup |
| fine | Bacon strips |

Soak beans at least 1 hour (preferably overnight) in hot water to cover; drain. Cover with fresh cold water. Simmer, covered, 1½-2 hours, or until tender. Drain. Mix with brown sugar, onion, green pepper and ketchup. Place in a casserole; top with bacon strips. Bake uncovered at 350 degrees 60 minutes or until browned and bubbly. Serves 8-10.—Mrs. William Bitner, Cleveland.

BEAN CASSEROLE

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|--------------------------------------|--------------------------------------|
| 1 can white Navy beans, drained | Dash of pepper |
| 2 cans (1 pound each) pork and beans | ¼ cup light brown sugar |
| 1 package frozen lima beans, cooked | 2 teaspoons dry mustard |
| ½ teaspoon salt | 3 tablespoons chili sauce (optional) |
| | ½ cup catsup |
| | 3 strips bacon |

Combine beans, salt and pepper in a large casserole. Add brown sugar, dry mustard, chili sauce and catsup; mix well. Top with bacon strips. Bake uncovered at 325 degrees for 1 hour. Serves 8.—Mrs. Thomas A. Angelone, Mayfield Heights.

EGGPLANT PARMESAN

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|-------------------------------------|------------------------------|
| 2 to 3-pound eggplant | ½ medium onion, chopped |
| 2 eggs, well beaten | 1 can (8-ounce) tomato sauce |
| Italian style seasoned bread crumbs | Salt and pepper to taste |
| Margarine or oil | Grated Parmesan cheese |

Wash eggplant. Slice in ¼-inch rings. Dip in beaten eggs, then in bread crumbs to coat on all sides. Saute in margarine until browned. Separately, saute onion in margarine until golden. Combine onion, tomato sauce and seasonings. In a buttered casserole, place alternate layers of eggplant, sauce mixture and cheese. Cover dish with foil; bake at 350 degrees for 20 minutes. (Note: eggplant can be used either peeled or unpeeled; it remains firmer if unpeeled. Leftover eggplant also good cold, in sandwiches.) Serves 6.—Mrs. Joseph Cirillo, Lyndhurst.

CARROTS (OR BEETS) IN ORANGE SAUCE

1 medium bunch carrots	Juice and grated rind
Boiling salted water	of 1 lemon
Juice and grated rind	$\frac{1}{2}$ cup sugar
of 1 orange	$\frac{1}{4}$ cup water
	$\frac{1}{4}$ cup butter

Paré carrots: slice as desired. Cook in boiling salted water until tender but firm; drain. Combine remaining ingredients in small saucepan. Cook and stir over low heat until syrupy. Pour over carrots, heat through. Serves 4. Beets: Place sliced cooked beets in buttered casserole. Top with sections of 2 oranges. Cover with sauce. Bake uncovered at 350 degrees 20 minutes.—Mrs. Frank Zelazny, Brecksville.

SCALLOPED CORN

1 can (No. 2) whole kernel corn	1 tablespoon flour
1 egg, beaten	1 cup milk
2 tablespoons sugar	1 tablespoon vanilla Cinnamon

Drain about half the liquid from corn, reserving kernels and remaining liquid. Mix together egg, sugar and flour. Add corn and reserved liquid; mix well. Add milk and vanilla. Pour into greased 1-quart casserole. Sprinkle with cinnamon. Bake uncovered at 350 degrees for 45 minutes. Serves 6.—Mrs. Stanley B. Ebin, North Olmsted.

SOUTHERN FRIED CORN

1 dozen ears corn	$\frac{1}{2}$ medium onion, grated
2 tablespoons flour	$\frac{1}{2}$ green pepper, slivered
$\frac{1}{4}$ cup water	Salt and pepper to taste
	6 strips bacon

Remove corn husks. Brush ears with a vegetable brush to remove all silk, then rinse with cold water. With a sharp knife and using an upward motion, cut corn from cob, half-way through the kernels, into a bowl. Then with a downward motion, scrape cob with knife to extract juice. Knead and press kernels and juice with knuckles or rounded bottom of a jar. Add remaining ingredients (except bacon); mix well. Fry bacon in skillet; remove bacon from pan, leaving drippings. (The bacon is not used.) Stir corn mixture; add to drippings. Cook over low heat 30 minutes, stirring frequently. Good with southern fried chicken or pork chops. Serves 6.—Mrs. Herman Gibson, Cleveland.

TANGY GREEN BEANS

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|---|-----------------------|
| 6 strips bacon | ½ small onion, sliced |
| 1 package frozen French-cut green beans | thin |
| | ¼ cup white vinegar |
| Salt and pepper to taste | |

Fry bacon until crisp. Drain and crumble. Cook green beans, with onion, according to package directions; drain. Toss lightly with vinegar, salt, pepper and bacon bits. Good hot or cold. Serves 3.—Mrs. Richard M. Case, Cleveland.

SOUR CREAM CABBAGE

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|--|------------------------|
| 1 medium cabbage, medium-chopped or shredded | Paprika to taste |
| 2 tablespoons lard | ¼ cup cider vinegar |
| ½ teaspoon salt, or to taste | ½ cup flour |
| | ¼ cup hot water |
| | 1 cup dairy sour cream |

Melt lard in a kettle. Add cabbage, salt and paprika. Simmer 10 minutes. Stir in vinegar. Sprinkle flour over mixture; stir to mix. Add hot water (increase or decrease hot water as necessary; mixture should be consistency of creamed cabbage). Simmer 10-15 minutes, stirring frequently. Add sour cream and serve. Serves 4-6.—Mrs. Sylvester Javorek, Cleveland.

RUBY'S CABBAGE

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|-----------------------|----------------|
| 1 medium head cabbage | ½ green pepper |
| 1 medium onion | 1 stalk celery |
| 6 slices salt pork | |

Cut cabbage into quarters; remove core. Cut each quarter into 4 slices. Place in colander; rinse with cold water and set aside to drain. Cut onion into thick slices. Cut green pepper into medium strips. Cut celery crosswise, ¼-inch thick. Fry salt pork in a kettle; remove pork (only drippings are used). Add vegetables to drippings in kettle. Cook over low heat, uncovered, for 20 minutes, stirring frequently. Serves 6.—Mrs. Herman Gibson, Cleveland.

BASIL CARROTS

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|-----------------------------------|------------------|
| 2 tablespoons butter or margarine | 6 medium carrots |
| | ¼ teaspoon salt |
| ¼ teaspoon basil, crushed | |

Pare carrots, then slice thin on the bias. Melt butter in a medium skillet; add carrot slices. Sprinkle with salt and basil. Cover skillet and simmer 10-12 minutes, just until carrots are tender. Serves 4-6.—Mrs. James O'Donnell, Parma.

GREEN BEAN BAKE

- | | |
|------------------------------------|---|
| 1 can cream of celery soup | 1 can (3½-ounce) French-fried onion rings |
| ½ soup can milk | Grated Parmesan cheese |
| 1 pound cut-up green beans, cooked | Fine dry bread crumbs |

Paprika

Blend soup and milk. Combine and mix with green beans and onion rings. Turn into buttered 1½-quart casserole. Sprinkle liberally (or to taste) with Parmesan cheese. Top with layer of bread crumbs and sprinkling of paprika. Bake uncovered at 350 degrees 20 minutes or until browned and bubbly. Serves 4-6.—Mrs. John L. Angelotta, South Euclid.

GREEN BEANS LYONNAISE

- | | |
|--|-----------------------------|
| 1 pound French-cut green beans, cooked | ¼ teaspoon pepper |
| 3 tablespoons butter | ¼ teaspoon nutmeg |
| 2 medium onions, sliced thin | 3 tablespoons butter |
| ½ teaspoon salt | 1 tablespoon lemon juice |
| | 1 tablespoon minced parsley |

In a skillet, over low heat, saute onions in 3 tablespoons butter until transparent, stirring occasionally. Add drained cooked beans and mixture of salt, pepper and nutmeg. Saute 5 minutes. Add remaining ingredients. Toss well. Serves 4.—Mrs. Robert Cummings, Strongsville.

GREEN BEANS NAPOLI

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|---|--------------------------------------|
| 1 tablespoon butter | 1 package frozen green beans, cooked |
| ¼ cup coarse bread crumbs | 1 tablespoon olive (or salad oil) |
| ½ teaspoon paprika | ¼ teaspoon garlic salt |
| 2 to 4 tablespoons grated Parmesan cheese | |

Melt butter. Add bread crumbs; stir over medium heat until golden. Blend in paprika. Remove from heat. Add Parmesan cheese; toss lightly. Combine hot cooked beans with oil and garlic salt; toss lightly. Place in serving dish; top with crumb mixture. Serves 2-3.—Mrs. Kiely Cronin, Beachwood.

GREEN BEANS IN SOUR CREAM

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|---|---------------------------|
| 1 can (4-ounce) sliced mushrooms, drained | 4 cups cooked green beans |
| 2 tablespoons margarine | ¼ teaspoon salt |
| 1 cup dairy sour cream | ½ teaspoon pepper |

Brown mushrooms lightly in margarine. Add beans, seasonings and sour cream. Heat through without boiling. Serves 6.—Mrs. Emanuel A. Krysiak, Parma.

ROASTED HOT PEPPERS

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|--------------------------|------------------------------|
| 24 Hungarian hot peppers | 1 clove garlic, minced |
| ½ cup oil | 2 tablespoons oregano leaves |

Place peppers under broiler until skin is darkly browned (almost burned). Peel and discard skins while still hot. Place peppers in strainer to drain. Turn drained peppers into large salad bowl. Sprinkle with remaining ingredients. Toss and serve. Good either chilled or at room temperature. Serves 6.—Mrs. Sam Costa, Fairview Park.

FRENCH FRIED MUSHROOMS

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|--------------------------------|-----------------------------|
| 20 medium-size fresh mushrooms | ¼ cup flour |
| 1 egg | ½ cup crushed cornflakes |
| ½ cup milk | Oil or vegetable shortening |
| ½ teaspoon salt | Additional salt |

Lemon wedges

Wash and dry mushrooms; trim stems to ¼-inch in length. In a shallow dish, beat egg with milk and salt. Shake mushrooms in flour in a plastic bag; dip in egg mixture, then roll in cornflake crumbs to coat thoroughly. Meanwhile, in an electric skillet or heavy saucepan, slowly heat oil (1½ to 2 inches deep) to 375 degrees. Gently drop mushrooms, a few at a time, in hot oil. Deep-fry until golden brown, about 1 minute. Remove with slotted spoon; drain on absorbent paper. Sprinkle with additional salt; serve with lemon wedges. Good with steak, or hamburgers.—Mrs. Clement Miller, Strongsville.

COMPANY POTATOES

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|------------------------------------|---|
| 1 medium onion, chopped fine | 2 cups milk |
| 3 tablespoons chopped green pepper | Salt and pepper |
| ¼ cup butter or margarine | 4 cups cooked potatoes, cubed |
| 1 tablespoon chopped pimento | ½ cup pasteurized process cheese spread (or cut-up American cheese) |
| 2½ teaspoons flour | |

In a saucepan, saute onion and green pepper in butter 5 minutes. Stir in pimento and flour. Gradually stir in milk. Cook and stir over low heat until thickened. Season with salt and pepper to taste. Add potatoes. Pour into 1½-quart buttered casserole; top with cheese. Bake uncovered at 350 degrees for 30 minutes. Serves 6-8.—Mrs. Thomas A. Angelone, Mayfield Heights.

COWBOY SPUDS

$\frac{1}{2}$ pound bacon	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ cups sliced onions	$\frac{1}{2}$ cup milk
2 pounds scrubbed, unpeeled potatoes	$\frac{1}{2}$ cup water
$\frac{1}{4}$ teaspoon salt	1 tablespoon chopped parsley

Cut bacon into $\frac{1}{2}$ -inch pieces. In a large skillet, fry until crisp; remove to drain on paper toweling. Saute onions in bacon fat just until tender. Remove half the onions from skillet. Cut unpeeled potatoes into $\frac{1}{8}$ -inch thick slices (yield about 5 cups). Arrange half the slices on top of onions in skillet. Sprinkle with half the salt and pepper. Add remaining onions, then remaining potatoes and seasonings. Pour milk and water overall. Sprinkle with half the bacon. Cover; heat just to boiling. Reduce heat to simmer for 25 minutes or until potatoes are tender. Sprinkle with remaining bacon and parsley. Serves 6.—Sister Holly Kukla, C.S.J., Cleveland.

IRISH POTATO CAKES

1 cup all-purpose flour	2 tablespoons butter, softened
$\frac{1}{2}$ teaspoon soda	1 cup mashed potatoes
$\frac{1}{2}$ teaspoon cream of tartar	$\frac{1}{2}$ cup buttermilk (about)
1 teaspoon salt	
1 teaspoon caraway seeds (optional)	

Sift together dry ingredients. Add caraway seeds if desired. Rub in butter until smooth. Add potatoes and enough buttermilk to make a soft dough. On a lightly floured board, roll out $\frac{1}{4}$ -inch thick. Cut into 8 pieces. Brown well in lightly greased, pre-heated skillet, about 10 minutes on each side. Also good for breakfast, browned in bacon drippings and served with bacon and eggs.—Sister Mary Denise O'Riordan, S.I.W., Cleveland.

POTATO PANCAKES

10 medium potatoes	$\frac{1}{2}$ cup flour
3 eggs	2 teaspoons salt
	Lard

Peel potatoes; rinse with cold water. Grate fine. Drain off excess water. Add eggs; mix well. Add flour and salt; mix thoroughly. Increase flour if necessary until mixture resembles a thick batter. In a very hot skillet, melt enough lard to form a thin film on bottom of pan. For each pancake, drop 2 tablespoons potato mixture into skillet; flatten with spatula. Fry on both sides until golden brown. Drain on brown or absorbent paper. Good with applesauce on the side. Yield: about 25 pancakes.—Mrs. Charles Cangemi, Cleveland.

PARMESAN POTATO BAKE

4 medium potatoes, cooked	1 tablespoon chopped parsley
1 can frozen condensed cream of potato soup	Dash of pepper
1 soup can milk	$\frac{1}{2}$ cup shredded Parmesan cheese
1 tablespoon instant minced onion	Additional parsley

Cool cooked potatoes; dice fine. Combine next 6 ingredients in a saucepan. Heat until soup thaws. Add to potatoes; mix gently. Turn into oiled 10x6x1 $\frac{1}{2}$ -inch baking dish. Sprinkle with cheese. Bake at 350 degrees 35 minutes or until lightly browned. Garnish with additional parsley. Serves 4-6.—Mrs. Charles V. Lapham, Cleveland Heights.

BAKED RICE

1 cup raw rice	$\frac{1}{2}$ cup butter or margarine
1 box ($\frac{1}{2}$ -pound) fresh mushrooms, sliced	1 cup beef bouillon
	1 can onion soup

In a skillet, saute rice and mushrooms in butter until rice is well browned. Turn into casserole. Add soups. Cover and bake at 400 degrees for 1 hour. (Note: 1 small can mushrooms, drained, can be substituted for the fresh.) Serves 6.—Mrs. Harlan E. Hummer, South Euclid.

GREEN-CHEESE RICE

1 $\frac{1}{2}$ cups packaged pre-cooked rice	$\frac{1}{2}$ teaspoon salt
2 cups milk	Pepper to taste
1 egg, slightly beaten	1 tablespoon instant minced onion
$\frac{1}{2}$ cup shredded cheddar cheese	$\frac{1}{2}$ cup chopped parsley
	$\frac{1}{4}$ cup butter, melted

In a 2-quart casserole, combine and mix rice (right from the box) with next seven ingredients. Pour melted butter overall. Bake uncovered at 350 degrees for 30 minutes. Serves 6.—Emilie A. Lehr, Lakewood.

MOCK WILD RICE

$\frac{1}{4}$ cup margarine	1 cup diced celery, with leaves
1 $\frac{1}{2}$ cups packaged pre-cooked rice	$\frac{1}{2}$ cup chopped pecans
$\frac{1}{4}$ cup chopped onion	1 $\frac{1}{2}$ teaspoons salt
1 pound mushrooms, chopped	Dash of pepper
	1 $\frac{1}{2}$ cups water

Melt margarine in a large saucepan. Add rice (right from the box), onion, mushrooms, celery, pecans, salt and pepper. Saute until onion is light brown, 8-10 minutes. Add water. Bring to a boil, uncovered. Remove from heat, cover tightly and let stand 5 minutes. Fluff gently with fork and serve at once. Serves 4-6.—Mrs. Edmund O'Brien, Bay Village.

YEE'S FRIED RICE

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|--|-------------------------------------|
| 1 pound rice (not pre-cooked) | 3 eggs |
| Water | 1 tablespoon soy sauce |
| 1 cup cooked pork, turkey, chicken or shrimp, chopped fine | Monosodium glutamate |
| | Salt |
| | 1 small bunch green onions, chopped |
| | Additional soy sauce |

Wash rice until water is clear; drain. Place in 2-quart saucepan; cover with water to a level $\frac{1}{2}$ -inch above rice. Cover and cook over high heat until rice crackles; reduce heat to low and cook 15 minutes or until rice is quite dry. Meanwhile, beat eggs with 1 tablespoon soy sauce and a dash of monosodium glutamate. Turn into lightly greased skillet and fry like an omelet. Remove from pan; cut into small pieces and set aside. Regrease pan; add meat, with a dash of salt and monosodium glutamate, and fry until browned, stirring constantly with fork. Add rice, onion, cooked eggs and soy sauce to taste. Heat through, stirring. Serves 6-8.—Mrs. Stanley B. Ebin, North Olmsted.

SOUTHERN STYLE RUTABAGA

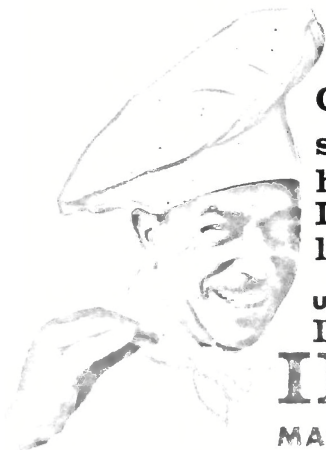
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|-----------------------------------|---------------------------------|
| 4 strips medium-sliced bacon | 2 tablespoons sugar |
| 3 cups water | 1 teaspoon monosodium glutamate |
| 1 large rutabaga, pared and diced | $\frac{1}{4}$ teaspoon pepper |

In a heavy saucepan or kettle, simmer bacon in water 30 minutes. Add rutabaga. Cover and boil over medium heat 1 hour. Add remaining ingredients. Continue cooking, uncovered, until turnip is tender and water is boiled off (watch carefully). Remove and discard bacon. Serve turnip hot. (Note: a ham bone or piece of ham can be substituted for bacon.) Serves 6.—Mrs. Magnolia Floyd, Shaker Heights.

SPECIAL SAUERKRAUT

- | | |
|---------------------------|------------------------|
| 1 can (No. 2½) sauerkraut | Water |
| 1 medium potato, grated | 1 large onion, chopped |
| | 1 tablespoon bacon fat |

Drain sauerkraut. Combine with potato in saucepan. Add water to barely cover mixture. Simmer 15 minutes, stirring occasionally. Meanwhile, saute onion in bacon fat until golden. Add to sauerkraut mixture. Simmer 15-20 minutes more. Serves 4-6.—Mrs. Louis Rozman, Solon.



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