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DEDICATION

THIS BOOK IS DEDICATED TO THE MODERN HOME. IN OUR HOME TODAY, AS ALWAYS, LIFE IS CENTERED AROUND OUR KITCHENS. IT IS WITH THIS THOUGHT IN MIND THAT WE, THE SPONSORS, HAVE COMPILED THESE RECIPES. SOME OF THEM ARE TREASURED OLD FAMILY RECIPES. SOME ARE BRAND NEW, BUT EVERY SINGLE ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THIS COUNTRY OF OURS.

EXPRESSION OF APPRECIATION

WE WANT TO EXPRESS OUR APPRECIATION TO ALL THOSE MERCHANTS WHOSE GENEROUS COOPERATION IN THIS PROJECT MADE IT POSSIBLE FOR US TO PUBLISH THIS BOOK.

WE ALSO WANT TO THANK ALL THOSE PEOPLE WHO GAVE SO GENEROUSLY OF THEIR TIME AND ENERGY IN COLLECTING AND SUBMITTING RECIPES AND ASSISTED IN THE SALE. WITHOUT THEIR HELP THIS BOOK WOULD NOT HAVE BEEN POSSIBLE.

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GRACE AT MEALS

(To be said responsively)

"The eyes of all wait upon Thee, O Lord:
AND THOU GIVETH THEM THEIR MEAT IN DUE SEASON.

Thou openest Thine hand,
AND FILLEST ALL THINGS LIVING WITH PLENTEOUSNESS.

(from Psalm 145)

(The Following from Book of Common Prayer)

Bless, O Father, Thy gifts to our use and us to Thy service; for Christ's sake. Amen.

Give us grateful hearts, our Father, for all Thy mercies,
and make us mindful of the needs of others; through Jesus Christ
our Lord. Amen.

A Child's Table Grace

God is Great; God is Good;
And we Thank Him for our food.
By His hand we all are fed;
Thank Thee Lord, for daily bread.

EVENTS SPONSORED BY WOMAN'S AUXILIARY

1956-57

September 28th. Salad Smorgasbord - 1:00 P.M.
Parish Hall

October 25, 26th. Rummage Sale

November 14th. Supper and Bazaar, Parish Hall

February 16th. Luncheon, Parish Hall

March 5th. Shrove Tuesday Pancake Supper

April - Rummage Sale (Date to be Announced)

June 12th. Strawberry Festival

Relishes

Pickles

Appetizers

WEIGHTS AND MEASURES

| | |
|---------------------------------------|--------------------------------------|
| 3 teaspoons | 1 tablespoon |
| 2 tablespoons | 1 liquid ounce |
| 4 tablespoons | $\frac{1}{4}$ cup |
| $5\frac{1}{8}$ tablespoons | $\frac{1}{8}$ cup |
| 16 tablespoons | 1 cup |
| 1 cup | 8 ounces |
| 2 cups | 1 pint |
| 4 cups | 1 quart |
| 8 quarts | 1 peck |
| 4 pecks | 1 bushel |
| 2 tablespoons fat | 1 ounce |
| $\frac{1}{2}$ lb. butter or fat | 1 cup |
| 1 lb. water or milk | 1 pint |
| 1 lb. granulated sugar | 2 cups |
| 1 lb. brown sugar | 3 cups |
| 1 lb. confectioners sugar | $3\frac{1}{2}$ cups |
| 1 lb. flour | about 4 cups |
| 1 lb. rice | 2 cups |
| 1 lb. pitted dates | 2 cups |
| 1 lb. cheese | 5 cups, grated |
| 1 sq. bitter chocolate | 1 ounce |
| 1 package cream cheese | 3 ounces or 6 tablespoons |
| 1 c. chopped nutmeats | $\frac{1}{4}$ pound |
| 16 marshmallows | $\frac{1}{4}$ pound |
| 1 cup egg whites | 8 - 12 egg whites |
| $\frac{1}{2}$ pint heavy cream | 1 cup, whipped |
| No. 1 can | $1\frac{1}{2}$ - 2 cups |
| No. 2 can | $2\frac{1}{4}$ - $2\frac{1}{2}$ cups |
| No. $2\frac{1}{2}$ can | $3\frac{1}{4}$ - $3\frac{1}{2}$ cups |
| No. 3 can | 4 cups |
| No. 10 can | 12 - 13 cups |

RELISHES, PICKLES, APPETIZERS

WATERMELON PICKLE - OLD OHIO

| | |
|---------------------------|------------------------------------|
| 7 lb. white part of melon | 4 lb. sugar |
| rind (do not peel) | $\frac{1}{2}$ tsp. oil of clove |
| 1 qt. vinegar | $\frac{1}{2}$ tsp. oil of cinnamon |

Boil the rind in salted water ($\frac{1}{8}$ cup salt to 1 quart water) until rind can be pierced with toothpick. Drain well. Make syrup of vinegar, sugar and all the spices.

Bring rind to a boil in the syrup three successive mornings. The last morning, boil the syrup until thick and can the pickles.

Mrs. Charles Burger

GARLIC DILL PICKLES

Put in bottom of quart jar:

| | |
|-----------------------|----------------|
| lump of alum, size of | 2 heads dill |
| Lima bean | 1 clove garlic |
| 1 tsp. mixed spices | |

Pack pickles into jar and pour brine over.

Brine:

| | |
|----------------------------|-----------|
| 1 qt. vinegar (cider best) | 1 c. salt |
| 1 gal. water | |

Bring to a boil. Brine can be made and used cold, if desired.

M. M. Anke

HOT PICCALILLI

Wash and slice very thin:

| | |
|-----------------------|---------------------------|
| 1 peck green tomatoes | about 4 red peppers (hot) |
| 5 lb. onions | |

Lay alternately in a clean basket. Sprinkle each layer with salt until 1 cup of table salt is used. Weight down and let drain overnight. Next morning, boil together:

| | |
|------------------------------------|---|
| $\frac{1}{2}$ gal. vinegar (white) | 1 c. sugar |
| $\frac{1}{2}$ gal. water | $\frac{1}{2}$ box mixed pickling spices |

When the liquid is boiling, take the green tomato and onion

Write Extra Recipes Here

Mrs. E. Viney

Slice enough big cucumbers to make 1 gallon. Combine them with:

2 shredded sweet peppers 1/2 c. salt
8 small white onions

add: Let stand overnight with a weight on. Drain, rinse, and

| | |
|---------------------|----------------------|
| 5 c. sugar | 2 Tbsp. mustard seed |
| 1 1/2 tsp. turmeric | 2 tsp. celery seed |
| 1/2 tsp. cloves | 5 c. vinegar |

Simmer slowly until transparent. Pack into jars and seal without processing.

Eleanor Meister

| | |
|-------------------------------------|--|
| 1 loaf salty rye bread (not sliced) | 1 pkg. Nippy cheese |
| | 1 3-oz. pkg. Philadelphia cream cheese |

Allow cheese to come to room temperature, then blend together. Slice bread lengthwise, not completely through, scoop out center and fill with cheese. Add stuffed olives through center for color. Close loaf, band tightly and refrigerate for at least 1 hour. Slice thin to serve.

Martha S. Byron

Cut bread in thin slices, spread with a filling of grated cheese mixed with enough cream to moisten, and a small amount of chopped pimento.

Roll each slice of bread. Pack the rolls side by side in a shallow pan, cover with waxed paper, and then with a damp cloth. Just before serving, remove cloth and waxed paper and place rolls under broiler just long enough to toast.

Elizabeth S. Jones

Write Extra Recipes Here

SOUPS

SALADS

BEVERAGES

FROZEN FOODS

Frozen foods are easy to cook. However they do require a little different handling than fresh foods. The following are rules to observe in cooking frozen foods and some suggestions for their preparation.

In using frozen fruits in place of fresh, allow for the sugar used in preparing the fruit for freezing. In general they may be substituted for the equivalent amount of fresh fruit called for in the recipe.

When thawing fruits, leave in package unopened. Exposure to air robs the fruit of some of its color and flavor. Do not remove fruit from the carton until ready to use.

Frozen fruits to be used in pies, cobblers, etc. need only be thawed enough to spread. Those frozen fruits that are to be cooked may be started cooking from their frozen state. Fruits to be served as a chilled dessert should be served partially thawed while still icy.

Frozen vegetables should be started cooking while they are still frozen. They should be cooked quickly. Frozen vegetables need only be cooked $\frac{1}{2}$ to $\frac{1}{3}$ as long as fresh vegetables.

Frozen meats may be started cooking while they are still partially or completely thawed. A quick way of thawing a roast is to place it in an oven at 175 degrees. Do not remove the freezer wrapping.

Frozen poultry may be thawed and cooked or cooked from its frozen state. If cooked from frozen state additional time should be allowed.

Frozen fish may be thawed completely or cooked while still frozen. Allow half again as much cooking time if cooked frozen.

Frozen unbaked pies may be defrosted and baked the same as fresh made pies. Or they may be placed directly in a 400 degree oven and baked. Allow 10-15 minutes additional baking time if baked while still frozen.

Frozen baked pies may be thawed at room temperature while still wrapped (2-3 hours). Mince and apple pies may be thawed and then placed in 375 degree oven for a few minutes to reheat before serving.

SOUPS, SALADS, BEVERAGES

COLE SLAW

| | |
|-------------------------|------------------------|
| 4 c. shredded cabbage | 1/3 tsp. salt |
| 1 can crushed pineapple | 1 pkg. lemon jello |
| 1/2 lb. marshmallows | 1/2 pt. whipping cream |
| (cut small) | 1 c. water |

Drain pineapple, add enough water to make 1 cup juice. Bring to boil and pour over jello, then add 1 cup water and the salt. When set, beat with egg beater until stiff.

Add stiffly beaten cream. Mix thoroughly, add cabbage, pineapple and marshmallows. Serve on lettuce leaf.

Elizabeth S. Jones

MAYONNAISE

| | |
|-------------------------|-----------------------------|
| 1 tsp. mustard (scant) | 1 egg |
| 1 tsp. salt | 1/2 c. vinegar |
| 1 Tbsp. flour (heaping) | 1 small can evaporated milk |
| 1/2 c. sugar | |

Mix mustard, salt, flour and sugar well in top of double boiler. Beat in 1 egg, and the vinegar. Cook until thick. Cool slightly and add the canned milk.

Virginia S. Esser

FRENCH DRESSING

| | |
|-------------------|-------------------------------|
| 1 can tomato soup | 1 tsp. paprika |
| 1 c. sugar | 1 tsp. Worcestershire sauce |
| 1 Tbsp. salt | 3/4 c. vinegar |
| 1 Tbsp. mustard | 1 1/2 c. Mazola or Wesson oil |
| 1 tsp. pepper | 1 onion (grated) |

Makes 1 quart.

Maude W. Geasa

BOILED FRUIT SALAD DRESSING

| | |
|--------------------|------------------------|
| 1 Tbsp. cornstarch | 3/4 c. pineapple juice |
| 2 Tbsp. sugar | 1/2 c. orange juice |
| 1/2 tsp. salt | 1/4 c. lemon juice |
| 2 eggs | 3/4 c. whipped cream |

Add cornstarch, sugar and salt to beaten eggs. Mix well and add pineapple juice. Cook until thickened. Remove from fire, add orange juice and lemon juice. Fold in whipped cream when

BOILED FRUIT SALAD DRESSING (Continued)

ready to use.

Mrs. Harold H. Jones

FROZEN FRUIT SALAD

Mix together:

| | |
|---|--|
| 3/4 c. diced canned pineapple | 1 ripe banana, diced |
| 1/2 c. orange sections, cut into small pieces | 4 marshmallows, snipped into small pieces with scissors (you can use the equivalent in the small ones now available) |
| 12 maraschino cherries, minced | |

Add:

| | |
|--------------------------------|---|
| 1/4 c. coarsely chopped pecans | 1/4 tsp. finely chopped crystallized ginger |
| | pinch of salt |

Soften:

| | |
|-------------------------------|----------------------|
| 1 envelope unflavored gelatin | 2 Tbsp. orange juice |
|-------------------------------|----------------------|

Dissolve in 3 Tbsp. hot pineapple syrup. Let it cool, but don't let it set. Mix the dissolved gelatin with the fruit and nuts. Whip 1 cup heavy cream stiff and sweeten with 2 Tbsp. powdered sugar.

Mix with 1/3 cup mayonnaise, and fold into fruit and gelatin mixture until everything sticks closer than a distant relative waiting for the will to be read.

Fill one large ring mold (lightly greased) or eight individual salad molds. Set in freezing compartment and freeze until firm, about 2 1/2 hours.

When you serve this on lettuce, garnish with watermelon balls or any fruit you like best.

Mrs. Drew Walker

JELLIED HAM SALAD

| | |
|-----------------------------|-----------------------------|
| 1 1/2 pkg. lemon gelatin | 3 Tbsp. mayonnaise |
| 2 1/2 c. boiling water | 1 1/2 Tbsp. horseradish |
| 1/4 c. vinegar | 1/2 tsp. prepared mustard |
| 3 tsp. Worcestershire sauce | 1/8 tsp. pepper |
| 3 c. ground cooked ham | 1 1/2 Tbsp. chopped pimento |

JELLIED HAM SALAD (Continued)

Dissolve gelatin in boiling water. Add vinegar and Worcestershire sauce, mix well. Chill until mixture starts to thicken. Blend remaining ingredients and stir into gelatin mixture.

Pour salad mixture into mold, chill until firm. Unmold, garnish with lettuce or watercress and slices of tomato topped with slices of cucumber pickle. Serve with horseradish sauce. Yield: 8-10 servings.

Horseradish Sauce:

| | |
|-------------------------|-------------------------|
| 3/4 c. cream, whipped | 2 1/2 Tbsp. horseradish |
| 1 1/2 Tbsp. lemon juice | 1/4 tsp. salt |

Mix in order given. Serve on jellied ham salad.
Miss Nellie Viney

CANASTA SALAD

Chicken Layer:

| | |
|---|--|
| 2 envelopes unflavored gelatin | 1/4 c. mayonnaise |
| 1/4 c. cold water | 1 Tbsp. minced parsley |
| 2 cans (2 1/2 c.) condensed cream of chicken soup | 1 c. cooked or canned chicken or turkey, chopped |
| | 1/4 c. chopped blanched almonds or pecans |

Soften gelatin in water. Heat 1/4 can soup, add gelatin, and stir until dissolved. Stir dissolved gelatin into remaining soup; cool. Fold in mayonnaise, parsley, chopped chicken or turkey and almonds.

Pour salad into a deep 1 1/2 quart mold which has been rinsed with cold water; chill until firm.

Cranberry Layer:

| | |
|-----------------------------------|--|
| 1 lb. can jellied cranberry sauce | 1/4 c. chopped celery |
| 1 envelope unflavored gelatin | 1 buffet-size can (7 oz.) jellied cranberry sauce, for cutouts |
| 1/4 c. cold water | |

Crush cranberry sauce with a fork. Soften gelatin in cold water; set in a pan of boiling water and stir until gelatin is dissolved. Mix gelatin and cranberry sauce; stir in chopped celery.

Pour on top of firm chicken layer; continue to chill until the cranberry layer is firm. Cut into rectangles to serve. Slice buffet-sized can cranberry sauce in 1/2 inch slices. Cut tiny cut-

CANASTA SALAD (Continued)

outs to decorate each salad square (8-12).

Mrs. R. L. Aeberli

MOLDED TUNA SALAD

- | | |
|------------------------------|-------------------------|
| 1 can tuna fish | 2 Tbsp. chopped pickle |
| 2 hard boiled eggs (chopped) | 1/2 c. cold water |
| 1/2 c. stuffed olives | 1 c. mayonnaise |
| (chopped) | 1 envelope Knox gelatin |
| 1 tsp. grated onion | |

Combine fish, eggs, olives, onion and pickle together. Soak gelatin in cold water 5 or 10 minutes. Dissolve gelatin over hot water and add to mayonnaise, stirring constantly.

Dissolve 1/2 package of lime or lemon jello and chill. Add mayonnaise to salad mixture and then jello. Mold. Serves ten.

Beulah Armstrong

SHRIMP MOLD

- | | |
|--|---------------------------------|
| 1 can tomato soup | 1 1/2 c. Blue Ribbon mayonnaise |
| 1 tsp. salt | 1 c. chopped celery |
| 1 Tbsp. gelatin | 1/2 c. chopped onion |
| 1 8-oz. cake Philadelphia cream cheese | 4 small cans shrimp, chopped |

Heat tomato soup. Dissolve gelatin in 1/4 cup water and add to soup. Beat cream cheese and add. Cool. Fold in remaining ingredients. Pour into mold which has been rinsed with cold water.

Mrs. Ernest F. Brant

CRANBERRY SALAD

- | | |
|-----------------------------|-------------------------|
| 3 boxes red jello | 3 c. boiling water |
| juice and rind of 3 oranges | 1 can crushed pineapple |
| | 1 can cranberry sauce |

Dissolve jello in boiling water. Drain pineapple, crush cranberry sauce with a fork. Mix together all ingredients. Mold and refrigerate until firm. Serves 15.

Mrs. A. J. Loch

BAVARIAN SALAD

- | | |
|--------------------|--------------------|
| 1 c. boiling water | 2 chopped pimentos |
|--------------------|--------------------|

-6- Pittsburgh, Pa.

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BAVARIAN SALAD (Continued)

1 pkg. lemon jello
1/2 lb. pkg. cream cheese

1 c. crushed pineapple, drain off
juice
1 c. whipping cream

Cream the cheese to whipped cream consistency. Add lemon jello, pineapple and pimentos. Place in refrigerator overnight. Next morning, add whipped cream.

Place in jello molds and let stand until firm. Serve on lettuce and garnish with stuffed olives.

Mrs. Harriet Hicks

KAPPA DELTA SALAD

1 c. celery
1 large Philadelphia cream
cheese
1 large can pineapple
(drained)

1 large can fruit salad (drained)
1 c. chopped nuts
1/2 pt. cream (whipped)
2 boxes lemon or strawberry jello
1 bottle red cherries

Method:

Mash cherries with cheese. Cut celery fine, add nutmeats, then whipped cream. Add pinch of salt. Dissolve jello in 2 cups boiling water and cool. Mix with pineapple and fruit salad juice. Mix all together.

Put in molds and let stiffen.

Mrs. R. Roderick

MEAT SALAD

(This is made of cold roast beef.)

Cut your slices of beef in small pieces, trim all fat, and take through meat grinder. Place in mixing bowl, add:

salt and pepper
1 small onion, chopped fine

1 hard boiled egg, chopped fine

Mix all well. Place in refrigerator until ready to serve. When ready to serve, mix mayonnaise through it and serve on lettuce cups. Garnish with small stuffed olives and slices of hard boiled egg or chopped hard boiled egg.

Important: Do not make it too damp with mayonnaise. May prefer more dressing when eating.

This is a nice summer dish.

Mrs. Carrie W. Pensom

UNCOOKED SALAD DRESSING (FOR FRUIT)

1 can Eagle Brand milk 3/4 c. cider vinegar
2 eggs

Put in quart jar and shake vigorously.
Martha S. Byron

MOLDED SALAD OR DESSERT

1 pkg. lime jello 1 pt. vanilla ice cream
1 c. boiling water

Dissolve jello in boiling water, add ice cream, and stir until dissolved. Add:

1 large can fruit cocktail 1 small can crushed pineapple

Mix well and put in refrigerator to set (about 45 minutes). When using as dessert, the following sauce is delicious (but optional):

2 Tbsp. butter 1/2 c. sugar (scant)
2 eggs 1 Tbsp. flour
1 c. fruit juice

Mix sugar and flour, add rest of ingredients, and cook in double boiler until thick. When cool, add 1/2 pint whipped cream.
Maude W. Geasa

Write Extra Recipe Here:

Miscellaneous ~ ~

MEAT SUBSTITUTES

VEGETABLES

COOKING TERMS

AU JUS: With natural gravy.

ASPIC: This denotes a savory jelly made from stock or from tomato juice with gelatin.

AU GRATIN: Means covered with cheese or crumbs or both and baked.

BASTE: To moisten food while baking with juices from pan or other liquid or fat.

BAKE UNTIL TENDER: Until a fork or skewer can easily be inserted.

BLEND: To mix well.

BISQUE: A white soup made of shell fish.

BOUILLON: A clear soup stronger than broth, yet not so strong as consommé, which is clear soup.

CAFÉ AU LAIT: Equal parts of coffee and milk.

CANAPE: Small open appetizer, served as first course.

CHARLOTTE: A pudding made of bread or cake covered with fruit or gelatin.

CHILL: To place food in the refrigerator until cold, not frozen.

CREAM: To mix shortening in bowl until it is soft and light.

CROQUETTES: A savory mince of meat or fish made with a sauce into shapes.

CUT AND FOLD: To slice down through a mixture with a spoon and bring it to the top, folding over on the upward stroke.

ENTREE: A light dish served between courses at dinner.

FONDUE: A light preparation of cheese and eggs.

FRAPPE: partly frozen.

FRICASSEE: A dish of any boiled meat served in a rich milk sauce.

GLAZE OR GLACE: Iced or glossed over. Meats are glazed by covering with concentrated stocks or jellies. Fruits may be frozen or covered with a shiny film of hardened sugar syrup.

HORS D'OEUVRES: Appetizing side dishes such as olives, radishes, celery and pickles.

JULIENNE: Cut in fine strips or strings.

KNEAD: To place dough on a flat surface and work it, pressing down with knuckles, then fold over, repeating several times.

MARINATE: To allow fruits or vegetables to stand in dressing or syrup to improve flavor.

PIQUANT: A sharp sauce.

PUREE: Food boiled to a pulp and put through a sieve.

SAUTE: To cook gently in a small amount of fat.

SCALD: To heat milk product until scum forms over top (196 degrees F. — not boiling).

MISCELLANEOUS, MEAT SUBSTITUTES, VEGETABLES

BARBECUE SAUCE

1 c. diced onions

1 c. diced celery

1/4 c. shortening

2 Tbsp. vinegar

1 Tbsp. lemon juice

2 Tbsp. brown sugar

1 tsp. salt

1 Tbsp. Worcestershire sauce

1 c. catsup

1 c. meat stock or 1 bouillon cube dissolved in 1 c. water may be used

Brown onions and celery in shortening in heavy skillet or saucepan. Add remaining ingredients. Cover and cook over low heat about 30 minutes. Makes about 3 cups sauce.

Combine sauce with 2 cups diced cubed beef or pork and heat through; or with 3 pounds chipped spiced or chopped ham for barbecued sandwiches.

Mrs. C. Britsch

SWEET-SOUR RED CABBAGE

Grate one large head of red cabbage. Add:

1 c. vinegar

1 scant c. water

2 Tbsp. sugar

2 bay leaves

1 Tbsp. Crisco

1 apple, pared and sliced

salt and pepper

Cook 1 hour.

Mrs. Frank X. Roche

MEATLESS SPANISH RICE

1 box Minute rice or 3/4 c. boiled rice

Brown in skillet:

1 1/2 c. chopped onions

3 Tbsp. oleo or Crisco

Add:

1 can tomatoes

1 can tomato sauce

1 1/2 tsp. salt

3 tsp. sugar

1 diced green pepper

1 bay leaf

3 whole cloves

Simmer 15 minutes, remove cloves and bay leaf. Add rice and simmer 30 minutes longer.

Mrs. Frank X. Roche

BAKED NOODLE CASSEROLE

Prepare noodles by boiling in salted water until tender.

2 c. noodles before
boiling

1 breast of chicken, cooked and
cubed (other parts of chicken
may be used)

Place a layer of prepared noodles in greased casserole,
then layer of chicken, until casserole is filled. Then dilute
slightly 1 can mushroom soup and pour over all.

Cover with well buttered bread crumbs and bake uncovered
about 1/2 hour at 375 degrees.

Mrs. R. D. Fichthorn

CORN FRITTERS

1 can cream style corn
1 1/4 c. flour
1 tsp. baking powder

1 tsp. salt
2 eggs
1 Tbsp. sugar

Mix well and drop in spoonfuls in hot fresh shortening.
Brown on one side, then turn to brown other side. Deep fat is
not necessary.

Mrs. R. D. Fichthorn

YORKSHIRE ONIONS

6 onions
2 c. flour
1 tsp. salt
1 egg, beaten

3 Tbsp. shortening
4 tsp. baking powder
1 tsp. sugar
1 1/4 c. milk

Slice or mince onions, not too fine, and saute in a little
hot fat. Let cool slightly. Mix batter by adding beaten egg and
milk to sifted dry ingredients.

Batter should be a little softer than biscuit dough. Add
onions to batter, put in greased baking dish, and bake 25-35
minutes at 350 degrees. Serve with roast beef and plenty of
roast beef gravy.

Elizabeth S. Jones

ALSATION ONION PIE

Serve with roast beef and gravy instead of potatoes.

2 c. onions, sliced thin
(including 2 bunches
green onions)

3 well beaten eggs
1 c. cream
salt and pepper

ALSATION ONION PIE (Continued)

1/2 stick butter

Saute onions in butter till very light brown. Add to remain-
ing ingredients. Pour into unbaked 9 inch pie shell. Sprinkle top
with 1 slice bacon, that has been cut in tiny pieces (uncooked).
Bake at 400 degrees 30 minutes.

Jean Wolfe

BRUSSELS SPROUTS AND CHESTNUTS

1 qt. Brussels sprouts
equal number large chestnuts
1 Tbsp. butter

2 c. thin white sauce
1 c. buttered bread crumbs
salt and pepper to taste

Cook chestnuts, and when cool enough to handle, remove
from shells. Clean and wash sprouts. Combine sprouts and
chestnuts in a well buttered casserole, pour on the white sauce,
cover with buttered crumbs.

Put in a moderate oven and cook until sprouts are tender,
about 1 hour. Serve very hot.

Mrs. O. F. Harner

SQUASH CASSEROLE

1 3/4 c. applesauce
1 1/2 c. cooked squash
1/4 c. brown sugar
few grains nutmeg
1/2 tsp. salt

1/4 c. butter
1/2 c. evaporated milk or cream
2 eggs, beaten
1/2 c. slivered toasted almonds
1 1/2 c. buttered bread crumbs

Combine all ingredients but almonds and crumbs, blend
well. Place in baking dish and cover with crumbs and almonds.
Bake 45 minutes at 375 degrees.

Mrs. Robert T. Young

MEXICAN RAREBIT

1/2 Tbsp. butter
1/2 green pepper
2 c. grated cheese
1 egg

1/4 tsp. salt
1/2 c. canned tomatoes
1/2 c. bread crumbs
1 c. canned corn
6 slices buttered toast

Cook pepper in butter until soft, but not brown. Set over
hot water. Add cheese and stir constantly until melted. Mix
beaten egg, salt and corn, and stir until mixed with cheese. Then
add chopped tomatoes and crumbs.

MEXICAN RAREBIT (Continued)

Allow to heat through and serve on toast.

Mrs. Betty Anthony

PEAS IN CASSEROLE

- | | |
|---|-----------------------|
| 2 c. French peas or fresh cooked peas | 1 c. cream sauce |
| 1 can mushrooms, or 1 c. sauteed mushrooms | 1 Tbsp. butter |
| 4 hard cooked eggs, sliced | 1 small onion, grated |
| 1 c. diced celery | 1 can tomato soup |
| | salt and pepper |
| | buttered bread crumbs |

French Peas:

Soak 3 cups fresh green peas in cold water for 1/2 hour. Drain. Melt 3 Tbsp. butter, add 6 shallots, finely chopped, and simmer for 5 minutes.

Saute peas in this until all the butter is absorbed. Add to enough boiling water to cover the peas:

- | | |
|---------------|----------------|
| 1/2 tsp. salt | 1/2 tsp. sugar |
|---------------|----------------|

Boil until tender. Blend:

- | | |
|---------------|--------------|
| 1 tsp. butter | 1 tsp. flour |
|---------------|--------------|

Add to the peas a few minutes before serving, with more seasoning, if desired.

Fill casserole with alternate layers of peas, mushrooms, eggs, celery, and cream sauce. Melt butter and saute onion in it. Add soup and season.

Pour over vegetables, cover with crumbs, and bake in a hot oven for 15 minutes.

Janet A. Huggins

ORANGE SWEET POTATOES

Janet A. Huggins

- | | |
|------------------|-------------------|
| 8 yams | 1 c. orange juice |
| 1/2 doz. oranges | salt and pepper |
| 1/4 c. butter | almonds |

Boil yams till tender. Peel and put through ricer. Cut oranges in halves and remove all of pulp. Crush pulp well to remove all juice.

Combine mashed yams, butter, 1 cup orange juice, salt and pepper to taste. Fill orange shells and decorate with almonds. Bake 15-20 minutes at 350 degrees.

WOODCHUCK

- | | |
|----------------------------------|------------------------------|
| 1/2 lb. butter | 1 lb. sauteed mushrooms |
| 6 Tbsp. flour | 1 can tomato soup |
| 1 pt. milk | 1 Tbsp. Worcestershire sauce |
| 1/2 lb. diced American cheese | salt, pepper, paprika |
| | 8 hard cooked eggs |

Melt butter, add flour and milk. Cook until smooth and thick, stirring constantly. Place in a double boiler and add cheese. Cook until melted, add mushrooms, soup, seasonings, and eggs, sliced lengthwise into thin strips. Heat thoroughly. Serve on toast.

Mrs. R. L. Aeberli

BAKED LIMA BEANS

- | |
|----------------------|
| 1 lb. dry Lima beans |
|----------------------|

Soak overnight. Boil until tender in salted water with whole onions, then drain and remove onion. Add:

- | | |
|----------------------|--------------------|
| 1 1/2 c. brown sugar | 1 can tomato sauce |
| 1 tsp. dry mustard | 2 c. cubed bacon |

Mix well and bake slowly for about 2 hours at 375 degrees.
Mrs. Robert Woodside

SPAGHETTI WITH MEAT

- | | |
|----------------------------------|--------------------|
| 1 pkg. spaghetti | 2 tsp. salt |
| 1/2 lb. pork | 1/8 tsp. pepper |
| 1/2 lb. beef | 1/4 c. olive oil |
| 1 Tbsp. chopped parsley | 1 jar tomatoes |
| 1 clove finely chopped garlic | 1 can tomato paste |

Combine meat, garlic, parsley, salt, pepper, olive oil, and brown meat thoroughly about 20-25 minutes. Add tomatoes and paste and let simmer for 2 hours.

Meanwhile, cook spaghetti and drain. Pour sauce over the spaghetti in serving dish and serve. Add Italian grated Romano cheese. Add a little more sauce. Serves 4-6.

Mrs. Mary Giglio

MILLER'S HASH OR CASSEROLE

- | | |
|-------------------|---|
| 1 lb. ground beef | 1 small green pepper, cut in 1 inch pieces |
| 1/2 c. suet | |

MILLER'S HASH OR CASSEROLE (Continued)

1 onion, chopped
6 stalks thick green
Pascal celery
1/2 c. water
1 tsp. salt

1 qt. tomatoes (1/2 qt. tomatoes
and 1 can tomato paste and water
may be substituted for the 1 qt.
tomatoes)
1/2 tsp. pepper

Brown suet, beef and onion. Add celery and water and steam for 15 minutes. Add green pepper and steam 10 minutes. Add tomatoes, bring to boil, and turn fire down and simmer 1 hour, stirring occasionally.

Serve over potatoes or rice. May be made with macaroni on top of stove. Combine with cooked elbow macaroni and add a little more tomatoes or water to suit the need.

Mrs. Wm. Miller

GOLABKI (Stuffed Cabbage)

1 1/2 lb. pork, ground
1 lb. beef, ground
2 eggs
1 Tbsp. salt

1/4 tsp. pepper
1/4 lb. rice
1 large head cabbage
1 #2 can sauerkraut

Cook rice, place in colander and rinse. Half cook cabbage and separate into leaves. Combine ground meat, grated onion, salt, pepper, eggs and rice.

Mix well, then stuff cabbage leaves with mixture and roll. Line bottom of a large pot with sauerkraut, filling pot with alternating layers of kraut and golabki.

Add 6 strips of bacon to top, if desired. Add 4 cups water, place on burner, and cook for 1 hour over medium heat.

Two cans tomato soup may be used in place of the sauerkraut.

Margaret Duda

BAKED LASAGNE

Sauce:

2 10-oz. cans Gioia spaghetti sauce

Filling:

1 1/2 lb. Ricotta (Italian
cottage cheese)
3/4 lb. Italian sausage

1 1/2 c. cubed Mozzarella cheese
1 1/2 c. Ginteo Parmesan cheese

BAKED LASAGNE (Continued)

Boil sausage 15 minutes and cut into small pieces. Pour 1/2 cup sauce into bottom of baking pan and cover with layer of cooked Lasagne, a layer of Mozzarella, pieces of sausage, and a Tbsp. of Ricotta here and there.

Repeat this process in layers until all ingredients are used up. Top layer should be sauce and grated cheese. Bake in moderate oven (350 degrees) 15 minutes. When done, cut in serving portions.

Place on individual dishes and serve. Top with more sauce and grated cheese. Serves 8-10.

Mrs. Mary Giglio

VEAL AND BEEF CHOP SUEY

3/4 lb. lean veal
3/4 lb. lean beef
enough flour to roll meat in
1/4 c. hot water
1 1/2 - 2 c. diced celery
1/2 c. diced green pepper
1 1/2 c. diced onions
1 can bean sprouts

1/2 lb. mushrooms or 1 can
mushrooms
1 tsp. salt
1/8 tsp. pepper
1 Tbsp. soy sauce
2 tsp. brown sugar
2 1/2 c. hot water
1 beef bouillon cube (optional)

Cut meat in 1 inch cubes and roll in flour. Brown in Dutch oven or heavy pan. Add the 1/4 cup hot water. Cover and simmer for 25-30 minutes, adding more water, if necessary.

Add the remaining ingredients, except the bean sprouts, cooking for 30 minutes, or until tender. Add bean sprouts and cook 5-7 minutes. Thicken with flour or cornstarch, if desired. Serve over toasted noodles or rice.

Mrs. M. Brittain

POTATO BALLS

Boil 8-10 potatoes with jackets on. Peel and rice. Add:

1 tsp. salt
5 unbeaten eggs

1 Tbsp. flour

Mix well with fork and add 1 1/2 - 2 pints prepared bread crumbs. Roll into 1 1/2 inch balls, then in flour. Drop into boiling salted water and cook 10 minutes.

Potatoes will rise to top. Do not crowd. Remove and sprinkle with buttered bread crumbs.

Doris J. Crawford

TEXAS HASH

| | |
|---------------------------|-----------------------------------|
| 2 large onions, sliced | 2 c. canned tomatoes |
| 2 green peppers, cut fine | 1/2 c. uncooked rice |
| 3 Tbsp. fat | 1 tsp. salt |
| 1 lb. hamburger | 1/4 tsp. pepper |
| | 1/2 tsp. chili powder, if desired |

Cook onions and green peppers slowly in fat until onions are yellow. Add hamburger and saute until the mixture falls apart. Add tomatoes, rice and seasonings.

Put in a large casserole, cover, and bake at 375 degrees for 45 minutes, or until done. Serves 8 (if they're not too hungry).

Eleanor Meister

DUTCH POT PIE

| | |
|--|--------------------|
| 1 4-lb. chicken, cut in serving pieces | 1 c. celery, diced |
| 2 c. potatoes, diced | 4 qt. water |
| | salt and pepper |

Dumplings:

| | |
|-------------------|---------------|
| 2 c. flour | 1 egg |
| 1/2 c. shortening | 1/4 tsp. salt |

Cook chicken in water until tender. Season with salt and pepper. Add potatoes and celery. Cook until vegetables are tender.

Dumplings:

Mix flour and shortening, beaten egg, and salt, and add enough water to make a workable dough. Roll out 1/4 inch thick on floured board and cut in 2 inch squares.

Drop squares into boiling chicken broth and cook about 15 minutes. To have a good broth, select a chicken with a little fat.

Mrs. Steele

ROSY BEEF NOODLE CASSEROLE

| | |
|-------------------------------------|------------------------------|
| 1/2 pkg. wide noodles (about 4 oz.) | 1 can tomato soup (1 1/3 c.) |
| 2 Tbsp. fat | 1 1/4 c. milk |
| 1 lb. ground steak | 2 level tsp. salt |
| 1/2 c. onion, chopped | 1/4 tsp. pepper |
| | 1/2 c. buttered crumbs |

Cook noodles, rinse and drain. Heat fat, add beef and onion; cook until lightly browned, stirring frequently. Add soup, milk and seasonings.

ROSY BEEF NOODLE CASSEROLE (Continued)

Mix sauce with noodles and place in greased casserole (or noodles and sauce may be arranged in layers). Top with buttered crumbs and a dash of paprika. Bake in moderate oven (350 degrees) for about 50 minutes.

Natasha Beardsley

SANDWICH FILLING

| | |
|----------------|-----------------|
| 2 eggs, beaten | 2 Tbsp. vinegar |
| 2 Tbsp. sugar | 1/4 tsp. salt |

Cook in double boiler until thick. Add 2 packages Philadelphia cream cheese. Beat until thick. Add:

| | |
|------------------------------|------------------------|
| 1 medium onion, chopped fine | 1 pepper, chopped fine |
|------------------------------|------------------------|

Mrs. John Stephens

YORKSHIRE PUDDING

Sift together into a mixing bowl:

| | |
|------------|-------------|
| 2 c. flour | 1 tsp. salt |
|------------|-------------|

Slowly stir in 2 cups rich milk, or 1 cup thin cream and 1 cup milk, beating vigorously until it is smooth. Add 4 eggs, one at a time, beating with a rotary beater after each addition for a minute to produce creamy batter. Cover with a cloth and chill in refrigerator for at least 2 hours.

Spoon 8 Tbsp. fat drippings from roast beef into a shallow baking pan and set in oven to become sizzling hot. Beat the chilled batter vigorously a few times and pour into the hot pan about 1/2 inch deep.

Place in very hot oven (450 to 500 degrees) for about 15 minutes, and when the pudding has risen, reduce heat to moderate (350-375 degrees) and bake 10 to 15 minutes longer, or until pudding is light, crisp and brown.

Cut into squares and place on hot platter or around roast.

Mrs. Arthur R. Culler
Charleroi, Pa.

ENGLISH PORK PIE

3 lb. pork, cut into small pieces

Season with salt and pepper, add about 1/2 cup water. Mix

well. Bring to a boil:

1 c. water

3/4 c. lard

Mix liquid with 6 cups flour. Cover a quart jar with waxed paper and shape dough over the bottom of jar to a depth of 5 inches. Chill. Remove from jar and fill with meat. Put pastry lid on and decorate with pastry leaves.

Pin a piece of cotton cloth around pie to keep shape while baking. Bake at 350 degrees for 2 hours. Keep in refrigerator a day or two before serving. Serve cold with mustard. This recipe makes two pies.

Mrs. E. N. Gilling

YORKSHIRE PUDDING

1 c. flour

2 eggs

1/3 tsp. salt

1 c. milk

Mix flour and salt. Drop eggs in and stir. Add milk and stir to a paste (leaving no lumps).

Remove roast beef from pan, pour most of fat off and place on flame until grease "pops". Pour pudding into roast pan and bake in hot oven, 450 degrees, for 30 minutes.

Mrs. Joseph Hatton

Write Extra Recipe Here:

MEAT

FISH

Poultry

ROASTING

| MEAT | Set Temperature | Time in Minutes per Pound | Time in Min. per Lb. Started Cooking from Frozen State |
|-----------------------|--------------------|---|--|
| Beef | | | |
| Standing Rib 6-8 Lbs. | 300 | Rare 18-20 Medium 22-25 Well Done 27-30 | 43 47 55 |
| Less than 6 pounds | 300 | Rare 33 Medium 45 Well Done 50 | 55 60 65 |
| Rolled Ribs | 300 | Rare 32 Medium 38 Well Done 48 | 53 57 65 |
| Rump (high quality) | | | |
| Standing | 300 | 25-30 | 50 |
| Rolled | 300 | 30-35 | 55 |
| Lamb | | | |
| Leg | 300 | 30-35 | 40-45 |
| Rolled Shoulder | 300 | 40-45 | 40-45 |
| Shoulder (bone in) | 300 | 30-35 | 40-45 |
| Veal | | | |
| Leg | 300 | 25-30 | 40-45 |
| Shoulder | 300 | 25 | 40-45 |
| Boned and Rolled | 300 | 40-45 | 40-45 |
| Pork | | | |
| Loin | 350 | 35-40 | 50-55 |
| Fresh Ham | 350 | 30-35 | 50-60 |
| Smoked Pork | | | |
| Ham (New style) | 300 | 15 | |
| Ham (New style) Half | 300 | 18-20 | |
| Ham Butts | 300 | 35/40 | |
| POULTRY | | | |
| Chicken | | | |
| Stuffed 3-4 lbs. | 350 | 45-40 | |
| Stuffed 4-5 lbs. | 350 | 40-35 | |
| Stuffed over 5 lbs. | 325 | 35/30 | |
| Turkey | | | |
| 8-10 lbs. | 325 | 25-20 | |
| 10-14 lbs. | 325 | 20-18 | |
| 14-18 lbs. | 300 | 18-15 | |
| 18-20 lbs. | 300 | 15-13 | |
| Goose | | | |
| 10-12 lbs. | 325 | 30-25 | |
| Duck | | | |
| 5-6 lbs. | 350 | 35-30 | |

SPANISH PORK CHOPS

1 c. rice
4 pork chops
1 onion, sliced

2 c. tomato juice
2 Tbsp. parsley
2 Tbsp. celery, chopped

Wash rice, boil in salted water 10 minutes and drain.
Brown pork chops in frying pan. Remove. Place onion and celery in pan and brown.

Place chops on top of onion. Put a mound of rice on top of each chop. Pour tomato juice around chops and on top. Sprinkle parsley over all and bake at 350 degrees 1 hour.

Mrs. Steele

PORK CHOP CASSEROLE

5 or 6 loin pork chops
salt and pepper

1 can condensed mushroom soup
1/2 c. water

Trim excessive fat from pork chops, season with salt and pepper, and brown on both sides in a skillet. Place in large roaster dish. Pour over the chops the mushroom soup, diluted with the water. Cook 1 hour in preheated oven, 375 degrees.

Natasha Beardsley

EASIEST BAKED CHICKEN

Use cut up chicken parts. Put in shallow baking dish.
Blend:

1 can cream of celery soup
1 minced clove garlic

Pour over chicken. Sprinkle on top:

1 Tbsp. chopped parsley
dash of paprika

Bake in a moderate oven (350 degrees) about 1 hour or until chicken is tender.

Natasha Beardsley

CHICKEN PAPRIKAS

1 onion, chopped
1/4 c. shortening
2 Tbsp. salt
1 Tbsp. paprika
1 tsp. pepper

4 to 5 lb. chicken, cut up
1 1/2 c. water
1/2 pt. sour cream
1/2 pt. light cream

CHICKEN PAPRIKAS (Continued)

Brown onion in shortening. Mix in seasonings. Add chicken and brown 10 minutes. Add water, cover and simmer slowly until tender.

Remove chicken, add sour cream to drippings in pan and mix well. If more gravy is desired, add light cream. Add dumplings. Arrange chicken on top. Heat through and serve. Yield: 4-6 portions.

Dumplings:

| | |
|----------------|-----------------------|
| 3 eggs, beaten | 2 1/2 c. sifted flour |
| 1/2 c. water | 2 tsp. salt |

Blend ingredients together. Drop by teaspoonfuls into boiling salted water. Cook 10 minutes. Rinse with cold water, drain.

Miss N. Viney

CHICKEN PIE

| | |
|--|--|
| 1 - 3 1/2 to 4 lb. chicken (roaster or stewing) | 1 1/2 c. cooked frozen or canned peas |
| 1 Tbsp. salt | 6 Tbsp. butter or margarine |
| 2 stalks celery | 1/2 c. (scant) flour |
| 1 medium bay leaf (optional) | 1 tsp. salt |
| 1 medium onion, diced | dash pepper |
| 3 c. cooked diced potatoes | 1 c. rich milk |
| | about 2 c. chicken broth |

Leave chicken whole and place in Dutch oven or other pot. Add enough water to cover chicken just about half way. Cook until tender (1 1/2 - 2 hours). Cool.

Remove chicken from broth and remove skin. Skim off the fat from broth and add enough water to make 2 cups. Arrange diced chicken and vegetables in a shallow baking dish or casserole.

Melt fat in saucepan, remove from the heat, and add flour, salt and pepper. Add the milk, chicken broth, and cook over low heat until thickened. Pour over the chicken and vegetables and cover with a rich pie crust or rich biscuit dough. (Leftover chicken can be used.) Serves 6.

Mrs. M. Brittain

PARMESAN STEAK

| | |
|-------------------|--------------------------------|
| 3 cube steaks | 1 egg beaten with 1 Tbsp. milk |
| 1 c. bread crumbs | salt and pepper |

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PARMESAN STEAK (Continued)

1/2 c. Parmesan cheese

Mix together bread crumbs and cheese. Dip steak in beaten egg, then in bread crumbs. Brown in small quantity of fat in skillet. When browned, place steak in baking dish.

Pour over 1 can tomato sauce, season, and sprinkle more Parmesan cheese on top. Bake in 325 degree oven 35 minutes.

Elsie Marzalek

PORK-VEAL PAPRIKASH WITH DUMPLINGS (Slovak)

1 lb. pork (1 inch cubes)
1 lb. veal (1 inch cubes)
1 onion, chopped fine
1 clove garlic, minced
fine (optional)

2 Tbsp. shortening
1 Tbsp. salt
1/2 tsp. pepper
1 tsp. paprika

Fry onion and garlic until golden brown. Add paprika, salt and pepper. Add meat and fry for 5 minutes. Add 1 cup water, cover and simmer until meat is tender (about 45 minutes). Then add 3 more cups water and add dumplings.

Dumplings:

1 egg
1/4 c. water
1 c. flour
1/2 tsp. salt

1 Tbsp. grated onion
1 Tbsp. parsley (chopped fine)
1/2 tsp. baking powder

Beat egg and water together. Add remaining ingredients. Drop 1/2 tsp. of batter into the Paprikash. Cook slowly about 20 minutes. Serves 6-8. You may also add your favorite vegetable.

Mrs. J. Kamenar

SMOKED BEEF TONGUE

Scrub 1 beef tongue and let stand overnight in cold water. Drain, cover with fresh water, and simmer for 4 hours. Cool. Remove skin and roots. Prepare sauce as follows:

Brown 1 onion in butter. Add 1 heaping Tbsp. flour. Mix well and add 1 1/2 cups of the tongue stock. Cook till thickened and add:

2 bay leaves
3/4 c. raisins
1 Tbsp. lemon juice

6 small gingersnaps (crushed)
1/2 c. blanched slivered almonds
1 tsp. sugar

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SMOKED BEEF TONGUE (Continued)

1 Tbsp. Kitchen Bouquet 1/2 c. sour milk
1 Tbsp. Lea & Perrins sauce

Let stand until ready to use, then bring to boiling point. If too thick, may be thinned with more stock from tongue. Serve with Potato Balls. Serves 10-12.

Doris J. Crawford

BARBECUED SPARERIBS

4 lb. lean spareribs, 1 c. green pepper, chopped
cut in serving pieces 1 c. chili sauce
pinch garlic salt 2 Tbsp. brown sugar
1 large onion, diced 1/4 tsp. Tabasco sauce
2 Tbsp. fat (margarine 2 bouillon cubes dissolved in
or Spry) 2 c. boiling water
1 c. tomato sauce salt and pepper to taste
1 c. diced celery

Brown onion in fat in heavy fry pan, add remaining ingredients. Stir well and cover. Simmer over low heat for about 1 hour. Place ribs in a shallow baking pan and roast for about 1/2 hour, then pour sauce over them; basting frequently, for 45 minutes or till done.

Mrs. M. Brittain

SPICE MEAT BALLS

2 lb. ground beef 1 1/2 tsp. salt
1 lb. ground pork 1/2 tsp. pepper
2 eggs 1/2 tsp. ginger
1 c. mashed potatoes 1/2 tsp. nutmeg
1 c. bread crumbs 1/2 tsp. allspice
1 Tbsp. brown sugar 1 c. milk
1 pt. cream

Combine all ingredients except cream. Shape into small balls. Roll in flour and brown in small amount of fat. Pour cream over meat and simmer 30 minutes, or place in slow oven for 45 minutes.

Martha S. Byron

MUSHROOM MEAT LOAF

1 lb. ground veal 1 can condensed mushroom soup
1 lb. ground pork 1 c. soft bread crumbs
2 Tbsp. finely chopped pepper 1 tsp. salt

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MUSHROOM MEAT LOAF (Continued)

1 small onion, finely 1/2 tsp. pepper
chopped
2 eggs, beaten

Combine ingredients in order given. Mix lightly but well and pack into a loaf pan. Bake in a moderate oven of 350 degrees for 1 hour and 15 minutes. Serves 8.

Mrs. August Corso

CHICKEN AND HAM CASSEROLE

Sauce 1 chopped onion and brown in butter. Remove onion and brown 1/4 pound mushrooms, sliced. Return onion, add:

1 c. cubed cooked chicken 3/4 c. cubed boiled potatoes
1/2 c. cubed cooked ham

Mix, add:

salt and pepper to taste 1 c. heavy cream

Simmer gently, shaking pan frequently, but do not stir. When smooth, turn into buttered casserole. Cover with grated sharp cheese. Bake in moderate oven (350 degrees) for about 25 minutes, or until brown on top.

Mrs. Harold H. Jones

HAM LOAF

2 lb. fresh pork 1 c. bread crumbs
1 lb. smoked ham 1 c. milk
3 eggs

Beat eggs and add to other ingredients and mix well. Shape into a loaf and place in pan large enough to baste with the following ingredients:

2 1/2 c. brown sugar 1 tsp. dry mustard
1/2 c. vinegar 1/2 c. water

Bake uncovered for 1 hour, basting every 10 minutes. Yield: 10 servings.

Beulah Armstrong

CRAB CAKES

1 lb. crabmeat 1 small onion

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CRAB CAKES (Continued)

2 hard boiled eggs 1/2 bunch celery
1/2 c. milk 1 c. bread crumbs
salt and pepper to taste

Grind crabmeat, eggs, onion and celery in food chopper.
Add other ingredients and shape into patties. Dip patties in egg
and bread crumbs and fry in deep fat.

Mrs. Geo. Studenroth

DEVILED BAKED CRAB

1 1/2 c. soft bread crumbs 5 hard cooked eggs
1 1/2 c. milk 1/2 tsp. dry mustard
2 c. cooked crabmeat 1 1/2 tsp. salt
(13 oz. can) 1/2 c. melted butter

Mix cooked, flaked crab with finely shredded egg whites.
Blend in mashed yolks, and dry ingredients. Add melted butter,
milk, and soft bread crumbs.

Put in shallow, buttered baking pan, or in individual
baking shells, sprinkle coarsely crushed Corn Flakes or Wheaties
on top. Bake at 450 degrees 15 minutes. Serves 6.

Jean Wolfe

SALMON TIMBALES

Serves 4.

2 Tbsp. chopped green 1 1-lb. can (2 c.) salmon
pepper 2 eggs
1/4 c. chopped onion 2 c. soft bread crumbs
2 Tbsp. fat or salad oil salt and pepper

Saute green pepper and onion in fat or salad oil; add to
salmon. (I always scald the salmon with hot water to wash off
the oil with which it has been canned.) Beat eggs; add with
crumbs. Season with salt and pepper.

Pack into greased muffin pans; bake in moderate oven (350
degrees) 30 minutes.

Mrs. John F. Armstrong

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Rolls

Pies

Pastries

HINTS

Greaseless Griddle Cakes: When making griddle cakes grease the pan for the first cake. After that rub a piece of raw potato over hot griddle instead of greasing. The cakes brown nicely and there will be no smoke.

Sugar in Fruit Pies: When making fruit pies sprinkle the sugar under the fruit instead of on top. The juice will boil up through the fruit and not out and over the top.

When the custard pie shrinks away from the crust it has been baked in too hot an oven.

When cutting cream pies dip the knife in warm water and none of the filling will stick to the knife.

To prevent the bottom pie crust from becoming soggy, grease pie pans with butter. The crust will be soft and flaky.

Toast the nut meats and while hot add a little butter. Then your nut bread will take on a new aristocracy.

Meringue will always stand up high and perfect if a generous pinch of baking soda is added to beaten whites.

A few whole cloves in the kettle of frying fat will give the doughnuts a better flavor.

Dry biscuits are caused from baking in too slow an oven and handling too much.

Coarse textured muffins are caused from insufficient stirring and cooking at too low a temperature.

To glaze the top of rolls, cookies or pies brush the top before baking with 1 egg white slightly beaten with 1 Tbsp. milk, then bake.

ROLLS, PIES, PASTRIES

STRAWBERRY PRESERVE PASTRY

1/2 lb. butter
3/4 c. sugar
2 egg yolks

2 c. flour
1/2 tsp. vanilla

Mix well with hands. Pat in sides and bottom of 10 by 10 inch pan. Spread 1 pint strawberry preserves on top. Roll pastry strips in hands, and criss-cross over top. Bake at 375 degrees 45 minutes.

Immediately after baking, sprinkle ground walnuts or pecans on top. Cool and cut in squares.

Jean Wolfe

PINECOTE THREE LAYER PASTRY (Large)

Pastry:

5 c. flour
5 tsp. baking powder

1 3/4 c. Crisco
2 whole eggs plus 2 egg yolks

Mix as pie pastry, using orange juice for liquid. Cover and refrigerate overnight. Line bottom and sides of 10 x 14 x 3 inch pan with above pastry, rolled thin.

Bottom Filling:

2 lb. broken nutmeats
(walnuts)
1 c. sugar

juice of 1 lemon
sprinkle cinnamon
3 egg whites, slightly beaten

Mix together and spread over bottom crust. Roll more pastry, cut exact size of pan. Place on top of egg and nut filling. Put 2 pounds Pinecote preserves (apricot and pineapple) on top of last pastry sheet.

Roll remaining pastry, cutting lattice strips 3/4 inch wide. Arrange strips, latticed over entire top, sealing edges where they join with the sides. Bake at 400 degrees 10 minutes, then at 350 degrees 50 minutes.

Do not cut at once. This is a large pastry. Keeps well, covered, in the refrigerator.

Jean Wolfe

SHOO-FLY PIE

2 pastry-lined tins

1/2 tsp. salt

SHOO-FLY PIE (Continued)

| | |
|-------------------------|---------------------|
| 1 c. sugar (granulated) | 1 c. molasses |
| 1/2 c. butter | 1 c. lukewarm water |
| 3 c. flour | 1 egg |
| | 1 tsp. baking soda |

Mix flour, salt, sugar and butter. This is for crumbs. Dissolve baking soda in lukewarm water. Beat egg and molasses together and add to soda mixture.

Pour liquid into two unbaked pie shells. Top with crumbs, and bake in 350 degree oven until firm.

Mrs. Geo. Studenroth

QUICK COFFEE CAKE

| | |
|--------------------------|------------------------------|
| 2 Tbsp. butter or Crisco | 1 tsp. salt |
| 4 Tbsp. sugar | 2 heaping tsp. baking powder |
| 1 egg | 2 c. flour |
| 1 c. milk | |

Cream butter and sugar. Add egg and milk. Add flour, salt and baking powder sifted together. Spread in large pie pan and cover with sugar, cinnamon and chopped nutmeats. Bake in moderate oven 15-20 minutes.

La Vergne Crawford Sullivan

GREEN APPLE PIE

Pastry:

| | |
|------------------------|-------------|
| 2 heaping c. flour | 1 tsp. salt |
| 5 heaping Tbsp. Crisco | cold water |
| or Spry | |

Mix flour and salt together. Add Crisco and blend until well combined. Add enough water (about 3 Tbsp.) to hold pastry together. Roll out on floured board and fit into 9 inch pie pan loosely. Fill with:

| | |
|---------------------|-----------------|
| 2 lb. green apples, | 1 tsp. cinnamon |
| peeled and sliced | 1 Tbsp. flour |
| 3/4 c. sugar | |

Mix sugar, cinnamon, flour together. Add to peeled, sliced apples, mix well. Fill 9 inch pastry lined pie pan. Cover with pastry which has been perforated to allow steam to escape. Bake at 375 degrees 1 hour.

A browner crust can be obtained by brushing very lightly

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GREEN APPLE PIE (Continued)

with milk across top of pie pastry before baking.
Miss N. Viney

EGG NOG PIE

| | |
|------------------------------|-------------|
| 4 egg yolks, slightly beaten | 1 tsp. salt |
| 1/2 c. sugar | 1/2 c. milk |

Pour cold milk in bowl and sprinkle gelatin on top of milk, using:

| | |
|--------------------|------------------|
| 1 envelope gelatin | 1/4 c. cold milk |
|--------------------|------------------|

Add softened gelatin to hot custard and allow to cool. When mixture starts to congeal, fold in:

| | |
|----------------------------|----------------------|
| 4 egg whites, beaten stiff | 1/2 c. sugar |
| and dry | 2 tsp. rum flavoring |
| 1 tsp. nutmeg | |

Fill baked pie shell and put in refrigerator to cool. When ready to serve, spread with a thin layer of whipped cream and sprinkle with nutmeg.

Mrs. Carrie W. Pensom

PEACH PARFAIT PIE

| | |
|-------------------------|----------------------------------|
| 1 pkg. strawberry jello | 1 c. drained sweetened sliced |
| 1 1/4 c. hot water | peaches, fresh, frozen or |
| 1 pt. vanilla ice cream | canned |
| | 1 baked 8 inch pie shell, cooled |

Dissolve jello in hot water in 2 quart saucepan. Add ice cream by spoonfuls, stirring until melted. Chill until thickened, but not set, about 15-20 minutes.

Fold in drained peaches. Turn into pie shell. Chill until firm, 25-30 minutes. Garnish with whipped cream and additional peaches.

Mrs. Wm. Coppes

LEMON CHIFFON PIE

| | |
|--------------------------|--------------------------|
| 1 baked 8 inch pie shell | 1/2 c. lemon juice |
| 1 Tbsp. plain gelatin | 1/2 tsp. salt |
| 1/4 c. cold water | 1 tsp. grated lemon rind |
| 4 egg yolks | 4 egg whites |
| 1/2 c. sugar | 1/2 c. sugar |

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LEMON CHIFFON PIE (Continued)

Add gelatin to cold water and let stand 5 minutes. Separate eggs and put yolks into top of double boiler. Beat egg yolks well and add first amount of sugar, the lemon juice, salt, and grated rind.

Mix well and cook over hot water until the mixture coats the spoon. Add gelatin and stir in well. Cool mixture. Beat egg whites past froth stage, add remaining sugar gradually, beating each spoonful in as added.

Whisk up egg yolk and lemon mixture and fold into the beaten whites. Turn into baked shell and when serving, coat with whipped cream, or top with large spoonfuls of whipped cream.

Mrs. D. Nightingale

LEMON MERINGUE PIE

| | |
|--------------------|-----------------------------------|
| 1 1/4 c. sugar | 2 egg yolks |
| 5 Tbsp. cornstarch | grated rind and juice of 2 lemons |
| 1 1/2 c. water | |

Combine sugar and cornstarch and add to water, and cook until transparent. Combine egg yolks, juice and rind. Add a small amount of cooked mixture to eggs. Then return all to cooked mixture. Cook to mix thoroughly.

Pour into baked 9 inch pie shell and top with meringue made from the 2 egg whites.

M. M. Anke

RHUBARB CREAM PIE

| | |
|--------------------------------|--------------------|
| uncooked pie shell, pricked | 1 c. sugar |
| 2 Tbsp. flour | pinch salt |
| | nutmeg, if desired |

Combine flour, sugar, salt and nutmeg.

| | |
|---------------------|--------|
| 3 c. cut up rhubarb | 2 eggs |
|---------------------|--------|

Combine sugar, salt, flour and put over rhubarb. Put in pie shell and pour beaten eggs over it. Bake at 450 degrees 10 minutes, then at 350 degrees 30 minutes. Chill and serve with whipped cream.

Mrs. Betty Anthony

EASY PUMPKIN PIE

| | |
|--------------------------------|-----------------|
| 1 pkg. butterscotch pudding | 1/4 tsp. ginger |
| | 1/2 tsp. nutmeg |

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EASY PUMPKIN PIE (Continued)

| | |
|---------------------|-----------------|
| 1/4 tsp. salt | 1/8 tsp. cloves |
| 1 1/2 tsp. cinnamon | 1 1/2 c. milk |

Cook until thick, then add 1 3/4 cups pumpkin. Stir well and pour into baked pie shell. "Frost" with whipped cream when ready to serve.

Maude W. Geasa

ITALIAN BREAD

| | |
|--------------|-------------|
| 5 lb. flour | 1 c. milk |
| 2 Tbsp. salt | 1 qt. water |
| 1 c. Crisco | 2 eggs |
| 1 cake yeast | |

Mix flour with Crisco and salt, then add water, yeast, eggs and milk. Mix thoroughly until smooth. Cover and let rise for 2 hours. Put in bread pans and let raise for 30 minutes. Bake at 375 degrees for 1 hour.

Mrs. Mary Giglio

WHITE BREAD

| | |
|-----------------------------|---|
| 2 c. scalded milk | 2 Tbsp. sugar |
| 1/2 c. lukewarm water | 1 yeast cake dissolved in luke- warm water |
| 2 Tbsp. butter or margarine | 6 c. sifted flour |
| 1 Tbsp. salt | |

Put butter, salt, sugar and scalded milk in large bowl; cool till lukewarm. Add dissolved yeast and 5 cups flour, beating until smooth. Add remaining flour and turn out on floured board, leaving bowl clean.

Knead well to a smooth and elastic touch, or until small bubbles may be seen under surface. Grease bowl and return dough. Let rise until doubled in bulk.

Punch down and let rest until you have prepared pans. Grease two loaf pans. Shape bread, place in pans, let rise 1 hour. Bake for 1 hour, 20-25 minutes at 400-425 degrees; reduce heat to 300-325 degrees for remaining time.

Mrs. Jenkins

NUT LOAF

| | |
|------------------------|----------------|
| 2 c. sifted cake flour | 2/3 c. butter |
| 2 tsp. baking powder | 1 c. sugar |
| 1/2 tsp. salt | 6 Tbsp. milk |
| 3 eggs | 1 tsp. vanilla |

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1 c. coarsely cut walnuts

Sift flour, then measure. Combine with baking powder and salt, sift again. Cream butter until light and fluffy. Add sugar gradually. Add unbeaten eggs, one at a time, beating thoroughly after each.

Add dry ingredients alternately with milk. Fold in vanilla and nutmeats, blending well. Pour into well greased 4 1/2 x 9 inch loaf pan.

Bake in preheated 350 degree oven 65 minutes. Let cool on wire rack 10 minutes before removing from pan.

Mrs. Edward Fohl

BANANA NUT BREAD

| | |
|----------------------------|------------------------|
| 1/4 c. butter or margarine | 2 c. sifted flour |
| 3/4 c. sugar | 1/2 tsp. baking powder |
| 1 egg | 1/2 tsp. soda |
| 2 medium ripe bananas | 1/2 tsp. salt |
| (mashed) | 3 Tbsp. buttermilk |
| | 1/2 c. chopped nuts |

Cream butter and sugar together. Add egg and beat until light. Beat in bananas. Add sifted dry ingredients and buttermilk and blend. Add nuts.

Put in greased 9 x 5 x 3 inch loaf pan. Bake in moderate oven, 350 degrees, about 1 hour. Cool slightly before removing from the pan to cake rack. Store overnight before slicing.

Mrs. Florence Power

GOLDEN WAFFLES

Serves 6.

| | |
|----------------------|------------------------------|
| 2 c. flour | 2 egg yolks |
| 3 tsp. baking powder | 1 1/4 c. milk |
| 1/4 tsp. salt | 6 Tbsp. melted shortening or |
| 2 Tbsp. sugar | salad oil |
| | 2 egg whites |

Sift together flour, baking powder, salt and sugar. Beat egg yolks, add milk. Combine with dry ingredients, mixing smooth. Add shortening or salad oil.

Beat egg whites stiff, fold in. Bake according to manufacturer's direction for operating waffle iron.

Mrs. John F. Armstrong

BEST DOUGHNUTS

| | |
|---------------------|----------------------|
| 2 eggs | 4 tsp. baking powder |
| 1 c. sugar | 1/4 tsp. nutmeg |
| 4 Tbsp. melted lard | 1/4 tsp. cinnamon |
| 4 c. sifted flour | 1/2 tsp. vanilla |
| 1/2 tsp. salt | 1 c. milk |

Beat eggs and sugar together. Add cooled shortening. Add sifted dry ingredients alternately with milk and vanilla. Chill dough 1 hour.

Roll on lightly floured surface to 1/2 inch thickness. Cut with doughnut cutter. Fry in deep fat, 375 degrees, until brown. Drain on absorbent paper. Makes about 3 dozen.

Mrs. Anne Nycum

DOUGHNUTS

| | |
|---------------------------|-----------------------|
| 4 eggs | 1 c. warm milk |
| 2 c. cold mashed potatoes | 1 yeast cake |
| 1 c. sugar | 1 tsp. salt |
| 1 c. butter | about 4 1/2 lb. flour |

Dissolve yeast cake in warm milk. Mix other ingredients and set overnight to raise. In morning, cut out doughnuts and let raise again. Fry in deep fat. Yield: 5 dozen.

Mrs. John Stephens

GOLDEN CROWN

| | |
|--------------------|-------------------------------|
| 1 c. milk, scalded | 2 cakes fresh yeast or 2 pkg. |
| 1/2 c. shortening | granular yeast |
| 1/2 c. sugar | 2 well beaten eggs |
| 1 tsp. salt | 4 1/2 c. enriched flour |

Method:

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs. Add flour and mix to soft dough.

Knead on lightly floured surface until smooth and elastic. Place in greased bowl. Cover with damp cloth. Let rise in warm place (82 degrees) until double.

Punch down, cover, let rest 10 minutes. Shape balls about golf-ball size. Roll each in melted butter, then in sugar-nut mix. Arrange in well greased large angel cake pan.

Sprinkle with remaining sugar-nut mix. Cover, let rise until double. Bake in moderately hot oven (350-375 degrees) 1 hour. Makes one crown.

Sugar-Nut Mix:

| | |
|-----------------|------------------------------|
| 3/4 c. sugar | 1/2 c. finely chopped walnut |
| 1 tsp. cinnamon | meats |

Combine.

Mrs. Arthur R. Culler
Charleroi, Pa.

APRICOT NUT BREAD

| | |
|-----------------------|------------------------|
| 1 pkg. dried apricots | 1 1/2 c. boiling water |
|-----------------------|------------------------|

Pour boiling water over apricots, let cool. Reserve liquid for batter, grind apricots.

| | |
|--------------------------|------------------------|
| 4 c. flour | 3 eggs, beaten lightly |
| 1 1/2 tsp. salt | 1 1/2 c. sugar |
| 4 1/2 tsp. baking powder | 1 c. chopped walnuts |
| 3/4 tsp. baking soda | |

Method:

Sift flour, baking powder and baking soda. Mix eggs with sugar, then add liquid and ground apricots. Add sifted dry ingredients, mix lightly, then add nutmeats.

Do not beat. Pour into two loaf pans and bake 1 hour in 350 degree oven.

Mrs. Arthur R. Culler
Charleroi, Pa.

ICE-BOX ROLLS

Old Southern

| | |
|--------------------|------------------------|
| 1 c. boiling water | 1 yeast cake |
| 1/4 c. sugar | 1/8 c. water, lukewarm |
| 1/2 tsp. salt | 1/2 tsp. sugar |
| 1 egg, well beaten | 4 c. flour, sifted |
| 2 Tbsp. shortening | |

Cream 1/4 cup sugar, salt and shortening. Add boiling water and cool until lukewarm. Soften yeast in 1/8 cup lukewarm water with 1/2 tsp. sugar. Stir yeast into first mixture, adding the beaten egg. Blend in 1 cup of flour at a time.

Grease dough with melted butter, cover with waxed paper, and refrigerate for at least 7 hours. Pat the dough into rolls, allowing them 2 1/2 to 3 hours to rise before baking.

Bake in a hot oven (400-425 degrees). For a soft crust,

grease the rolls before baking; for a crisp crust, do not grease before or after baking.

Mrs. Charles Burger

SOUTHERN SPOONBREAD

| | |
|--------------------|--------------------------|
| 1 c. corn meal | 1 Tbsp. melted butter |
| 1 c. boiling water | 2 or 3 eggs |
| 2 c. rich milk | 1 1/2 tsp. baking powder |

Scald corn meal with boiling water. Let cool, stirring to prevent lumping. Add milk slowly, mixed with salt and baking powder, well beaten eggs, and lastly, melted butter.

Pour into well buttered baking pan and bake about 40 minutes in a moderate oven, 375 degrees. Spoonbread should be served in the pan in which it is baked. A napkin may be folded around the pan if it is not suitable for public appearance.

Mrs. Ross Davis

DROP BISCUITS

| | |
|--------------------------|--------------------------|
| 1 1/2 c. flour | 3 Tbsp. Crisco (heaping) |
| 1/2 tsp. salt | 1/3 c. milk |
| 3 1/2 tsp. baking powder | 1/3 c. water |

Sift together flour, salt and baking powder. Cut in Crisco, then add milk and water. Drop by spoonfuls into muffin pans which have been greased. Bake at 475 degrees about 12 minutes.

La Vergne Crawford Sullivan

Write Extra Recipe Here:

Write Extra Recipes Here:

CAKES COOKIES

HINTS

Roll raisins in flour before stirring them into a cake to prevent them from going to bottom.

When making cookies add 1 tsp. jam or jelly. The cookies will have a better flavor and stay moist longer.

2 Tbsp. of lemon juice added to 1 c. of milk will sour it immediately.

In making rolled cookies chill cookie dough for about $\frac{1}{2}$ hour. The dough will be much easier to handle and will require much less flour, therefore will make a more tender cookie.

To substitute cocoa for chocolate use 3 Tbsp. cocoa in place of each square (1 oz.) chocolate called for. If substituting cocoa for chocolate in batter, also add 1 Tbsp. shortening for every 3 Tbsp. cocoa used.

Cracks and uneven surface of cakes may be caused by too much flour, too hot an oven and sometimes from cold oven start.

Add several drops of vinegar to icing while beating and it will be soft and seldom grainy.

CAKES, COOKIES

DATE CAKE

| | |
|-------------------------|-------------|
| 1 lb. stoned dates, cut | 1 tsp. soda |
| 1 c. hot water | |

Mix soda and hot water and pour over dates.

| | |
|--------------------------|----------------------------|
| 1 c. brown sugar | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ c. Crisco | 2 tsp. baking powder |
| 2 eggs | 1 c. chopped nuts |
| 1 $\frac{1}{2}$ c. flour | $\frac{1}{2}$ tsp. vanilla |

Cream sugar and shortening. Add eggs. Then add first mixture with flour. Add nuts and vanilla. Bake in moderate oven, 375 degrees.

Mrs. Wm. E. Stephens

APPLESAUCE CAKE

| | |
|------------------------------------|---------------|
| 3 c. hot applesauce | 1 tsp. nutmeg |
| 4 tsp. soda | 1 tsp. salt |
| 1 c. shortening (lard may be used) | 1 c. nuts |
| 2 c. sugar | 1 c. raisins |
| 1 tsp. cinnamon | 1 c. currants |
| 1 tsp. cloves | 4 c. flour |

Mix in order given. Bake in moderate oven, 350 degrees, for 1 hour and 20 minutes. This cake is especially moist, keeps well, and improves with aging a day or so.

Elizabeth S. Jones

CHOCOLATE SNOW BALLS

| | |
|---------------------------|----------------------------|
| 1 $\frac{1}{4}$ c. butter | $\frac{1}{8}$ tsp. salt |
| $\frac{2}{3}$ c. sugar | $\frac{1}{2}$ c. cocoa |
| 2 tsp. vanilla | 2 c. finely chopped pecans |
| 2 c. sifted flour | confectioners sugar |

Cream butter, add sugar gradually, and beat till light and fluffy. Add vanilla. Combine flour, salt and cocoa. Add gradually to the creamed mixture and blend thoroughly. Add pecans and mix well.

Form dough the size of marbles between the palms of the hands. Bake at 350 degrees for 20-25 minutes. Cool. Roll in confectioners sugar. This makes about 6 dozen cookies.

Elizabeth S. Jones

CHOCOLATE DROP COOKIES

Extra good.

| | |
|---------------------------------|-------------------------|
| 1 3/4 c. sifted flour | 1 egg, beaten |
| 3/4 tsp. salt | 2 sq. chocolate, melted |
| 1/2 tsp. soda | 1/2 c. milk |
| 1/2 c. shortening | 1 tsp. vanilla |
| 2/3 c. brown sugar, well packed | 1/2 c. chopped nuts |

Cream shortening, sugar, add egg. Add melted chocolate, then dry ingredients alternately with milk. Add vanilla and nuts. Mix well. Drop from tablespoon on ungreased cookie sheet. Bake for 10 to 12 minutes at 350 degrees.

Frost with uncooked confectioners sugar icing mixed with melted chocolate while cookies are still warm.

Mrs. R. D. Fichthorn

FLUFFY WHITE ICING

| | |
|--------------------------|-----------------------|
| 1 c. sugar | 2 unbeaten egg whites |
| 1/4 tsp. salt | 3 Tbsp. water |
| 1/2 tsp. cream of tartar | 1 tsp. vanilla |

Put all ingredients in top of double boiler. Have water in lower pan boiling. Place entire double boiler on electric mixer base. Beat at whipping speed 4 minutes. Mixer need not be on stove while beating.

Mrs. Frank X. Roche

PINEAPPLE UPSIDE DOWN CAKE

| | |
|------------------|------------------------------|
| 3 Tbsp. butter | 8 slices of canned pineapple |
| 1 c. brown sugar | |

Melt butter and brown sugar in a heavy skillet. Remove from fire and place pineapple in the syrup with a cherry in the center of each slice.

Cake:

| | |
|----------------------|--------------------------|
| 3 eggs | 1 1/2 tsp. baking powder |
| 1 1/2 c. white sugar | 1/2 c. cold water |
| 1 1/2 c. flour | 1 tsp. vanilla |

Beat egg yolks well. Slowly add sugar. Sift flour and baking powder together. Add alternately with water to egg mixture. Beat well and add vanilla. Whip egg whites and fold into

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PITTSBURGH, PA.

PINEAPPLE UPSIDE DOWN CAKE (Continued)

cake mixture. Pour on top of skillet mixture and bake in moderate oven, 300 degrees, for 45 minutes. Yield: 10 servings.
Beulah Armstrong

TOASTED SPICE CAKE

| | |
|--------------------|----------------------|
| 3/4 c. shortening | 2 1/3 c. flour |
| 2 c. brown sugar | 1 tsp. baking powder |
| 2 eggs, separated | 1 tsp. cloves |
| 1 tsp. soda | 1 tsp. cinnamon |
| 1 1/4 c. sour milk | 3/4 tsp. salt |
| | 1 tsp. vanilla |

Mix shortening with egg yolks in brisk beating. Dissolve soda in sour milk. Mix alternately with dry ingredients. Add vanilla.

Brown Sugar Meringue:

Beat 2 egg whites stiff. Slowly add 1 cup brown sugar. Spread over cake batter and sprinkle with nuts. Bake at 350 degrees 35 to 45 minutes.

Mrs. Marge Brinkman

PINEAPPLE CUPCAKES

| | |
|-------------------------|------------------------|
| 1/2 c. shortening | 2 c. flour |
| 1 c. sugar | 3 tsp. baking powder |
| 2 eggs | 1 tsp. lemon juice |
| 4 Tbsp. pineapple juice | 1 c. crushed pineapple |
| 1/3 c. milk | |

Cream shortening and sugar until light and fluffy. Add eggs and blend thoroughly. Then add pineapple juice and mix well. Sift flour and baking powder together and add dry ingredients alternately with milk.

Beat until smooth and add lemon juice and crushed pineapple. Place in greased cupcake pan and bake at 375 degrees for 25 minutes.

Icing:

| | |
|--------------------------|----------------------------------|
| 2 c. confectioners sugar | 1/4 c. drained crushed pineapple |
| 1/4 c. soft butter | |

Mrs. R. Roderick

BUTTERSCOTCH CAKE (Quick and Delicious)

| | |
|----------------------------|------------------------|
| 2 1/4 c. sifted cake flour | 3/4 c. white sugar |
| 4 tsp. baking powder | 2/3 c. soft shortening |
| 1 tsp. salt | 1 c. milk |
| 3/4 c. brown sugar | 3 eggs, unbeaten |
| | 1 tsp. vanilla |

Sift together dry ingredients. Add shortening and milk. Beat 2 minutes. Add eggs and vanilla. Beat 2 minutes. Pour into well greased, lightly floured 13 x 9 x 2 inch pan. Bake in 375 degree oven for 30 to 40 minutes.

Frosting:
Spread on warm or cool cake. Place under broiler until slightly browned. Leave in pan. Combine:

| | |
|----------------------------------|-------------------------|
| 1/4 c. butter, melted | 3/4 c. nuts or cocoanut |
| 1/2 c. firmly packed brown sugar | 3 Tbsp. cream |

Mrs. C. Britsch

CHERRY CAKE

| | |
|------------------------|---|
| 2 c. all purpose flour | 1/4 lb. butter |
| 4 egg yolks | 2 tsp. baking powder |
| 2 Tbsp. sugar | 4-5 Tbsp. sour cream to make medium thickness |
| 1/3 tsp. salt | |

Mix together in order given. Pour into oblong pan. Add 1 can of cherry pie mix on top of batter. Spread evenly over top of batter. Bake 20 minutes at 350 degrees. Make meringue with:

| | |
|--------------|---------------|
| 4 egg whites | 2 Tbsp. sugar |
|--------------|---------------|

Spread over cherries and bake for 5 minutes at 375 degrees.

Mrs. A. Serbin

MOIST DATE CAKE

| | |
|-------------------------------------|------------------------|
| 1 pkg. sticky pitted dates (cut up) | 1 1/2 tsp. baking soda |
| 1/2 c. water | 1/2 tsp. salt |
| 3/4 c. shortening | 1/2 tsp. cinnamon |
| 3/4 c. sugar | 1/2 tsp. cloves |
| 2 eggs | 2/3 c. sour milk |
| | 1 tsp. vanilla |

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MOIST DATE CAKE (Continued)

| | |
|----------------|-------------|
| 2 1/4 c. flour | 1/2 c. nuts |
|----------------|-------------|

Cook cut up dates in 1/2 cup water. Cool. Cream the butter and gradually add sugar and continue stirring until creamy. Add beaten eggs. Mix sifted flour, baking soda, salt, cinnamon, and cloves.

Fold in flour and milk alternately. Add vanilla and nuts. Grease bottom of pan. Bake in a 350 degree oven for about 1 hour.
Elizabeth Milsop

FRUIT CAKE

| | |
|----------------------------|---|
| 4 1/2 c. sifted cake flour | 1 lb. dates (seeded and sliced) |
| 1 tsp. baking powder | 1 lb. raisins |
| 1/2 tsp. cloves | 1 lb. currants |
| 1/2 tsp. cinnamon | 1/2 lb. citron, thinly sliced |
| 1/2 tsp. mace | 1/2 lb. orange and lemon rind |
| 1 lb. butter | 1/2 lb. nutmeats, chopped |
| 1 lb. brown sugar | 1 c. honey |
| 10 eggs, well beaten | 1 c. molasses |
| 1/2 lb. candied cherries | 1/2 c. French brandy (peach or apricot) |
| 1/2 lb. candied pineapple | |

Sift flour once, measure, add baking powder and spices, and sift three times. Cream butter, add sugar gradually, mix until light and fluffy.

Add eggs, fruits, peel, nuts, honey, molasses and brandy. Add flour gradually. Turn into four 8 x 8 x 2 inch pans which have been greased, lined with heavy paper, and again greased.

Bake in slow oven, 250 degrees, from 3 to 3 1/2 hours. Makes 10 pounds.

Mrs. M. Viney

DATE STICKS

| | |
|------------------------------|-------------------------|
| 1 c. sifted flour | 2 eggs, well beaten |
| 1 c. sugar | 1/2 c. nutmeats, broken |
| 2 c. dates, finely cut | 1/2 tsp. salt |
| 1 tsp. Calumet baking powder | 1 Tbsp. melted butter |
| | 1 Tbsp. hot water |

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar gradually to eggs. Add butter. Beat in dates and nutmeats. Add flour, alternately with hot water, beating well after each addition.

Divide mixture into two greased pans, 8 x 8 x 2 inches, spreading dough thin. Bake in slow oven (325 degrees) 30 to 35

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DATE STICKS (Continued)

minutes. Cool. Cut in strips, 3 x 1 inch. Remove from pans to powdered sugar. Makes 2 1/2 dozen sticks.

Mrs. Harold H. Jones

DELICIOUS CAKE

| | |
|-------------------|----------------------|
| 1/4 c. butter | 1 tsp. baking powder |
| 1/4 c. shortening | 1 tsp. soda |
| 1 1/2 c. sugar | 2 tsp. nutmeg |
| 3 beaten eggs | 1 c. buttermilk |
| 2 c. flour | 1/2 tsp. vanilla |
| 1/4 tsp. salt | |

Cream shortenings and sugar, add eggs, beat well. Add sifted dry ingredients alternately with buttermilk and vanilla. Bake in two waxed paper lined 9 inch layer cake pans in moderate oven (350 degrees) 25 minutes.

Frosting:

| | |
|-----------------------|------------------------|
| 6 Tbsp. melted butter | 1/2 c. nutmeats |
| 1/2 c. brown sugar | 1 c. shredded cocoanut |
| 1/4 c. cream | 1/2 tsp. vanilla |

Combine above. Spread over warm cake, and brown under broiler.

Maude W. Geasa

PRUNE CAKE

| | |
|--------------------------------------|----------------------|
| 1/4 lb. butter | 1/2 tsp. allspice |
| 1 c. sugar | 1/2 tsp. cinnamon |
| 2 eggs | 3/4 c. sour milk |
| 1/4 tsp. salt | 1 tsp. baking powder |
| 1/2 lb. cooked and chopped prunes | 1 tsp. baking soda |
| | 2 c. flour |

Cream butter and sugar well. Add eggs, one at a time. Sift dry ingredients together. Add to first mixture alternately with the sour milk. Bake at 350 degrees.

Louise Williams

DEVIL'S FOOD CAKE

| | |
|--|--------------------------------|
| 2 c. sugar | 1/2 c. sour milk or buttermilk |
| 1/2 c. shortening | 2 1/2 c. flour |
| 3 eggs (save whites of 2 for frosting) | |

DEVIL'S FOOD CAKE (Continued)

| | |
|-----------------|--------------------|
| 2 sq. chocolate | 1 tsp. baking soda |
| 1 c. warm water | 1 tsp. salt |
| | 1 tsp. vanilla |

Cream shortening and add sugar gradually, and cream well. Add egg yolks and continue creaming. Sift flour and salt. Add chocolate to 1/2 cup water and cook until thickened, stirring frequently. Add soda to other 1/2 cup water.

Add flour alternately with sour milk and cooled chocolate mixture. Stir until smooth, and add water and soda mixture. Add vanilla. Fold in beaten egg whites. Bake at 350 degrees for 30 to 40 minutes.

Eleanor Meister

CHOCOLATE CAKE SUPREME

| | |
|-------------------|--------------------------|
| 1/2 c. shortening | 1 tsp. salt |
| 2 whole eggs | 1 tsp. soda |
| 1 c. white sugar | 1 tsp. vanilla |
| 1 c. brown sugar | 2 1/2 c. cake flour |
| 1/2 c. cocoa | 1 c. sour milk |
| 1/2 c. water | 1 c. nutmeats (optional) |

Beat together shortening, eggs, white sugar and brown sugar. Mix the water and cocoa together and add. Sift dry ingredients and add with the vanilla and sour milk. Fold in nuts.

Bake at 350 degrees for 25-30 minutes. Do not overbake.

Mrs. Ernest F. Brant

EASY SEVEN MINUTE ICING

| | |
|-------------------------|--------------------------|
| 1/2 c. granulated sugar | 1/3 tsp. cream of tartar |
| 7 Tbsp. water | 2 unbeaten egg whites |
| few grains salt | 1 tsp. vanilla |

Combine sugar and water in a saucepan with a tightly fitting cover. Bring to a boil and cook 2 1/2 minutes with the cover on. Combine egg whites, salt and cream of tartar in quart mixing bowl. When syrup is cooked, pour it into the unbeaten whites, turning mixer to high speed. Beat until stiff enough to spread on cake, about 4 minutes. Add flavoring.

Also makes good caramel frosting by substituting brown sugar for white, and omitting cream of tartar.

Eleanor Meister

BUTTER-CREAM ICING

| | |
|------------------------------|----------------|
| 2 Tbsp. water | 1 egg |
| 4 1/2 Tbsp. granulated sugar | 1/3 c. Crisco |
| | 1/3 c. butter |
| 2 1/3 c. confectioners sugar | 1 tsp. vanilla |

Boil water and granulated sugar together until sugar is dissolved. Mix confectioners sugar and egg; blend with syrup. Add Crisco, butter and vanilla. Beat until creamy.

Eleanor Meister

BUTTERSCOTCH ICING

| | |
|-----------------------|---------------|
| 1 c. dark brown sugar | 1/4 tsp. salt |
| 5 Tbsp. butter | |

Bring to boil, stirring, then add 1/4 cup milk. Boil 3 minutes and when cool, beat in 1 1/2 cups confectioners sugar.

Martha S. Byron

FRUIT COCKTAIL COOKIES

| | |
|---|---|
| 1 c. butter (do not use substitute) | 1 tsp. cinnamon (added to flour) |
| 1 1/2 c. sugar | 1/2 tsp. cloves (added to flour) |
| 3 well beaten eggs | 1 c. raisins (seedless) |
| 3 1/2 c. flour (all purpose), sifted before measuring | 1 1/2 c. chopped walnuts |
| 2 Tbsp. molasses | 1 tsp. vanilla |
| 1 tsp. soda dissolved in 3 Tbsp. warm fruit juice taken from fruit cocktail mentioned at bottom of recipe | 1 large can fruit cocktail (drain and use only the 3 Tbsp. of juice mentioned to dissolve soda) |
| | 1 grated lemon rind |

Method:

Mix in order given. Drop on greased cookie sheet and bake in fairly hot oven. These cookies keep moist and fresh for a long time, and the recipe makes a large number.

Mrs. Arthur R. Culler
Charleroi, Pa.

WALNUT SPONGE DROPS

| | |
|------------------------|----------------------------|
| 2 eggs, separated | 2 c. confectioners sugar |
| few grains salt | 3 c. finely ground walnuts |
| 1/4 c. evaporated milk | 1/2 tsp. vanilla |

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WALNUT SPONGE DROPS (Continued)

Beat egg yolks until thick and lemon colored. Add salt and milk; blend well. Beat in sugar, a little at a time. Stir in the ground nuts, then fold in the stiffly beaten egg whites; add vanilla. The mixture should be VERY stiff.

Drop by teaspoonfuls 2 or 3 inches apart onto a baking sheet covered with unglazed paper. Bake at 325 degrees 8-10 minutes. Makes five dozen 3 inch cookies.

Virginia Riefer

BROWNIES

Melt together in double boiler:

| | |
|---------------|--------------------------|
| 2/3 c. butter | 2 pkg. chocolate tidbits |
|---------------|--------------------------|

Cool.

| | |
|-------------------|----------------------|
| 1 c. sugar | 1 tsp. baking powder |
| 4 eggs | 1 tsp. salt |
| 1 c. sifted flour | 1 tsp. vanilla |

Mix sugar, eggs; add the balance of ingredients. Add cooled chocolate. Bake at 350 degrees about 25 minutes.

Mrs. A. J. Loch

ROSKI

| | |
|----------------------|--|
| 4 c. flour | 1/2 lb. butter |
| 1 tsp. baking powder | 1/2 lb. shortening (lard) |
| 1/2 tsp. salt | 1/2 c. sour cream |
| 1 Tbsp. sugar | 1 cake yeast dissolved in 2 Tbsp. lukewarm water |
| 4 egg yolks, beaten | |

Mix dry ingredients as for pie dough. Add eggs. Mix again, add the sour cream, also the yeast and mix well. Place in refrigerator for 4 hours.

Mix 1/2 cup of flour and 1/2 cup of sugar and use on board to roll your dough. Roll dough about 1/2 inch thick, cut into squares, 4 inches, and fill with nut and date filling. Roll squares and form horseshoes.

Nut and Date Filling:

| | |
|-----------------------|---------------------|
| 1 lb. walnuts, ground | 1 lb. dates, ground |
| 1 c. water | 1/2 c. sugar |
| 4 egg whites | 1 Tbsp. rum extract |

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ROSKI (Continued)

Cook walnuts, dates and water for about 10 minutes, stirring constantly. Cool and add 1/2 cup of sugar. Beat the egg whites and add to date and nut filling. Add the rum extract.

Preheat oven to 375 degrees. Add 1 tsp. of filling to each square. Roll and shape the horseshoes. Bake 15-18 minutes.

Mrs. J. Kamenar

SNICKERDOODLES

Mix together thoroughly:

| | |
|----------------------|--------|
| 1 c. soft shortening | 2 eggs |
| 1 1/2 c. sugar | |

Sift together and stir in:

| | |
|---------------------------|---------------|
| 2 3/4 c. Gold Medal flour | 1 tsp. soda |
| 2 tsp. cream of tartar | 1/2 tsp. salt |

Chill dough. Roll in balls. Roll in mixture of:

| | |
|---------------|-----------------|
| 2 Tbsp. sugar | 2 tsp. cinnamon |
|---------------|-----------------|

Place 2 inches apart on baking sheet. Bake at 400 degrees 8 to 10 minutes.

Mrs. Korinsky

MINT HIDEAWAYS

| | |
|-----------------------|------------------------------|
| 1 c. butter | 3 c. sifted flour |
| 1 c. granulated sugar | 1 tsp. soda |
| 1/2 c. brown sugar | 1/2 tsp. salt |
| 2 eggs | 1 - 8 1/2 oz. pkg. chocolate |
| 2 Tbsp. water | mint wafers |
| 1 tsp. vanilla | California walnut halves |

Cream butter to soften, add sugars gradually. Cream well. Beat in eggs, one at a time, then water and vanilla. Sift dry ingredients, add to creamed mixture, and mix thoroughly.

Cover and refrigerate at least 2 hours. Enclose a chocolate wafer in about 1 Tbsp. of chilled dough. Place on greased cookie sheet about 2 inches apart. Top each with a walnut half.

Bake in moderate oven (375 degrees) 11 to 12 minutes. Makes 3 dozen.

Mrs. Steele

CHEESE DOUGH FOR FILLED COOKIES

| | |
|---------------------------------|-------------------|
| 1/2 lb. margarine | 3 c. sifted flour |
| 6 oz. Philadelphia cream cheese | |

Mix well, chill. Shape and fill with any desired filling. Bake at 350 degrees 15 to 20 minutes.

Mary Ellen Sherwin

SWEDISH NUT WAFERS

| | |
|----------------|---------------------------------|
| 1/4 c. butter | 1 tsp. baking powder |
| 3/4 c. sugar | 1/2 tsp. salt |
| 1 egg | 1 tsp. vanilla |
| 2 Tbsp. milk | 1/3 c. chopped nutmeats or fine |
| 1 1/3 c. flour | candy mix |

Cream butter and sugar, then add egg (well beaten), and milk. Sift flour with baking powder and salt, and add with the vanilla.

Roll thin, cut with cookie cutter, and place on greased pan. Sprinkle with sugar and nutmeats. Bake at 375 degrees for 12 minutes.

Mrs. Kenneth Allen

VANILLA DROP COOKIES

| | |
|----------------|------------------------|
| 2/3 c. butter | 1/2 tsp. salt |
| 2/3 c. sugar | 1/2 tsp. baking powder |
| 2 eggs | 1 tsp. vanilla |
| 1 1/2 c. flour | |

Cream butter, add sugar, and cream thoroughly. Add unbeaten eggs to sugar mixture. Add flour, baking powder and salt, sifted together. Add vanilla.

Beat thoroughly and drop by teaspoonfuls on greased sheets. Bake 12 or 15 minutes at 350 degrees.

Mrs. M. Shoemaker

SCOTCH CHRISTMAS COOKIES

| | |
|----------------|------------------------|
| 1 c. sugar | 3 c. flour |
| 1/2 lb. butter | 1/2 tsp. baking soda |
| 2 eggs | 1 tsp. cream of tartar |

Cream sugar and butter. Add eggs. Sift flour, soda and cream of tartar. Beat in dry ingredients. Roll on floured board to 1/8 inch thickness.

Place on cookie sheet and bake in 350 degree oven for 15

SCOTCH CHRISTMAS COOKIES (Continued)

minutes. Use cookie cutters.

Mrs. Marge Brinkman

MOLASSES GINGERSNAPS

- | | |
|--------------------|-------------------------------|
| 1 c. molasses | 2 level tsp. ground ginger |
| 1 c. shortening | 1/2 tsp. ground cloves |
| 1/2 c. white sugar | 1 tsp. salt |
| 1 egg | 4 c. sifted all purpose flour |
| 3 Tbsp. vinegar | 4 level tsp. baking soda |

Put molasses and shortening in saucepan on hot stove and let boil up, being careful not to boil over. Remove from fire and let cool.

Now, put in mixing bowl, sugar and egg, beat thoroughly. Add vinegar and soda, and beat again, then salt and spice, and mix. Now, add the molasses mixture to above mixture and beat, then add the flour.

Let this stand overnight in a cool place. In morning, roll out on a floured board very thin. Cut in shapes, and bake in a quick oven until brown. This makes about 6 dozen.

Mrs. M. Shoemaker

CONGO SQUARES

- | | |
|----------------------------------|--------------------------|
| 1 box brown sugar | 2 1/2 tsp. baking powder |
| 3 whole eggs | 1/2 tsp. salt |
| 2/3 c. melted, cooled shortening | 1 c. nutmeats |
| 2 3/4 c. sifted flour | 1 pkg. chocolate chips |

Beat eggs and brown sugar together. Add cooled, melted shortening. Sift flour, baking powder and salt. Add to mixture. Fold in nutmeats and chocolate chips.

Spread in two 9 x 9 inch square pans, and bake in moderate oven 50 minutes, or till done.

Mrs. Ernest F. Brant

PENUCHE COOKIE BARS

- | | |
|-------------------|------------------------------------|
| 1/2 c. shortening | 1/2 c. brown sugar (firmly packed) |
| 1/2 tsp. salt | 1 c. sifted all-purpose flour |

Combine shortening and salt. Add sugar and cream thoroughly. Add flour and blend. Spread mixture in 8 x 12 x 2 inch greased pan. Bake in a 325 degree oven for 15 minutes, or until

PENUCHE COOKIE BARS (Continued)

delicately browned.

Topping:

- | | |
|--------------------|----------------------------|
| 1 c. brown sugar | 1/2 tsp. baking powder |
| 1 tsp. vanilla | 1/4 tsp. salt |
| 2 well beaten eggs | 1 1/2 c. shredded cocoanut |
| 2 Tbsp. flour | 1 c. chopped nuts |

Add sugar and vanilla to beaten eggs, beating until thick and foamy. Add remaining ingredients and blend. Spread over baked mixture.

Return to 325 degree oven and bake 25 minutes. Cool and cut in small rectangles. Makes 3 dozen bars.

Mrs. Harold H. Jones

CHEREGIES

- | | |
|----------------|---------------------------|
| 3 c. flour | 1/2 c. milk or sour cream |
| 4 Tbsp. sugar | 3 eggs |
| 1/4 lb. butter | 1 tsp. vanilla or wine |
| 1/8 tsp. salt | |

Combine flour and shortening, and mix as for pie crust. Add eggs, sugar and salt. Blend well. Add vanilla or wine. Turn out on floured board, roll very thin. Cut into 5 inch diamond-shaped pieces.

Fry in deep fat till golden brown. Roll in powdered sugar.

Mrs. Korinsky

HONEY-NUT FILLING FOR COOKIES

- | | |
|----------------|---------------------|
| 2 c. nuts | 1/3 c. honey |
| 1 c. hot milk | 2 eggs, well beaten |
| 1/4 c. sugar | 1/4 tsp. salt |
| 3 Tbsp. butter | |

Grind nuts. Add milk, sugar, butter and honey. Bring to boil, stirring constantly. Add eggs and salt. Reduce flame and cook until thick. Cool before using.

Martha S. Byron

ORANGE DELIGHT CAKE

- | | |
|--------------------|--------------------------|
| 3/4 c. shortening | 3 1/2 tsp. baking powder |
| 1 1/2 c. sugar | 3/4 c. cold water |
| 3 beaten egg yolks | 1/4 c. orange juice |

ORANGE DELIGHT CAKE (Continued)

2 1/4 c. cake flour 3 stiffly beaten egg whites
1/2 tsp. salt

Cream together shortening and sugar. Add egg yolks and beat. Add sifted dry ingredients, alternate with liquid. Fold in stiffly beaten egg whites.

Bake in 350 degree oven 30 to 35 minutes.

Elizabeth Milsop

ORANGE LAYER CAKE

2 1/4 c. sifted Softasilk 1 tsp. salt
cake flour 1/2 c. shortening (Crisco)
1 1/2 c. sugar grated rind of 1 orange
2 tsp. double action 1/4 c. unstrained orange juice
baking powder 3/4 c. milk

Sift flour, sugar, baking powder and salt together. Add shortening and grated orange rind. Combine orange juice and milk. Add 2/3 cup of liquid to dry ingredients and beat with electric beater 2 minutes.

Add remaining liquid and 2 whole eggs. Beat 2 more minutes. Pour into two 8 inch greased pans. Bake at 350 degrees 30-35 minutes. Ice with cocoanut icing.

Mrs. Anne Nycum

BLACK JOE CAKE

2 c. brown sugar 1/2 c. sour milk
1/2 c. shortening 2 eggs
1/2 c. cocoa 1 c. boiling water
2 c. flour 2 tsp. soda

Cream sugar and shortening. Add soda to sour milk. Sift flour and cocoa and add to creamed mixture with sour cream and eggs. Add boiling water last.

Makes a very thin batter. Add vanilla to taste. Bake at 375 degrees.

Mrs. Wm. Coppes

SPICE CAKE (MILD)

2 1/4 c. sifted cake flour 3/4 tsp. cinnamon
1 tsp. baking powder 3/4 tsp. cloves
3/4 tsp. soda 1 c. granulated sugar
1 tsp. salt 3/4 c. brown sugar

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SPICE CAKE (MILD) (Continued)

Sift together these first ingredients. Add:

1/2 c. vegetable shortening 1 c. buttermilk

Beat 2 minutes. Add 3 unbeaten eggs (medium). Beat 2 minutes. Pan size: round, two 9 inch layers, deep, greased and floured, or one large 13 x 9 x 2 inch pan.

Temperature: 350 degree oven. Time: 20 to 25 minutes for layers, 30 to 40 minutes for large pan.

Mrs. C. Britsch

CAMPBELL'S TOMATO SOUP DESSERT

| | |
|----------------|------------------------------|
| 1 c. sugar | 1 tsp. nutmeg |
| 1 1/2 c. flour | 1 tsp. cloves |
| 1 Tbsp. butter | 1 tsp. cinnamon |
| 1 c. raisins | 1 tsp. baking powder |
| 1 c. nuts | 1 can Campbell's tomato soup |
| 1 tsp. soda | |

Cream butter and sugar. Add soup to which the soda has been added. Sift dry ingredients and add gradually. Beat well, add raisins and nuts. Bake at 350 degrees in a 9 inch square pan.

Frosting:

| | |
|---------------------------|------------------------|
| 1 pkg. Philadelphia cream | 1 tsp. vanilla |
| cheese (3 oz.) | 1 tsp. milk, if needed |
| 1 c. powdered sugar | |

You may omit frosting and serve with whipped cream.
Elizabeth S. Jones

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK

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DESSERTS

FOODS TO SERVE 25 PEOPLE

| | |
|---|-------------------------------|
| Cream for Coffee..... | 1½ pints |
| Whipping Cream | 1 pint |
| Rolls | 50 |
| Preserves or Jelly | 1½ pints |
| Butter in Squares | ½ pound |
| Salad Dressing | 1 pt. or ½ lb. |
| Pickles | 1½ pints |
| Potatoes, diced or mashed or sweet..... | ½ peck |
| Asparagus, scalloped | 1 No. 10 can |
| Carrots, creamed | 3 No. 2 cans |
| String Beans | 5 lbs. or 1 gallon |
| Beets | 5 lbs. or 2 No. 10 cans |
| Cabbage | 5 lbs. |
| Lettuce, medium heads for salad cups..... | 3 heads |
| Peas | 18 lbs. fresh or 4 No. 2 cans |
| Ham, baked (low heat) | 8 lbs. |
| Beef Roast | 10 lbs. |
| Pork Roast | 10 lbs. |
| Meat Loaf, | |
| Pork | 1½ lbs. |
| Beef | 3½ lbs. |
| Swiss Steak | 10 lbs. |
| Ice Cream, brick | 4 bricks |
| Ice Cream, bulk | 1 gallon |

DESSERTS

ORANGE PUDDING

| | |
|-----------------------------------|------------------------|
| 1/2 c. Crisco | 1/2 tsp. salt |
| 1 c. sugar | 1/2 tsp. vanilla |
| 1 egg | 1 c. raisins (plumped) |
| 1 c. sour milk (plus 1 tsp. soda) | 1 orange rind |
| 2 c. sifted flour | 1/2 c. walnuts |

Grind raisins, orange rind and walnuts together. Cream Crisco and sugar together. Add egg. Sift flour and salt together and add with milk. Stir in the ground fruits and nuts. Bake at 350 degrees for 1/2 hour.

| | |
|-------------------|--------------|
| juice of 1 orange | 1/2 c. sugar |
| juice of 1 lemon | |

Mix juice and sugar together and pour over cake when baked. Serve whipped cream on top of sauce, if desired.

Mrs. Anne Nycum

LEMON CAKE TOP PUDDING

Cream together:

| | |
|---------------|-------------------------------------|
| 2 Tbsp. flour | 1 Tbsp. shortening (butter or Spry) |
| 3/4 c. sugar | |

Beat 2 egg yolks and mix in well. Then add:

| | |
|--------------------|-----------|
| 1/4 c. lemon juice | 1 c. milk |
|--------------------|-----------|

Beat egg whites stiff, but not dry, and fold in last. Bake in ungreased casserole or cupcake tins. Set in pan of water and bake 35 minutes in moderate oven, 375 degrees. Serve with whipped cream.

Mrs. Harold H. Jones

PARADISE PUDDING

| | |
|------------------------|---------------------------|
| 18 graham crackers | 1 c. chopped dates |
| 1 c. crushed pineapple | 1 c. chopped marshmallows |
| 1 c. chopped nuts | |

Roll out 18 crackers to fine crumbs. Mix in fruit, nuts and marshmallows. Form in a loaf and roll in 8 rolled out graham crackers. Place in refrigerator 48 hours. Slice. Top with whipped

PARADISE PUDDING (Continued)

cream and cherry.

Mrs. E. Viney

JELLO FRAPPE

| | |
|---------------------------------|---------------------|
| 1 pkg. lemon or raspberry jello | 4 macaroons, rolled |
| 1 c. fruit cocktail, drained | 1 c. chopped nuts |
| | 1 pt. whipped cream |

When jello is almost set, whip. Add whipped cream, fruit, nuts and macaroons. Cover bottoms of frappe glasses with sliced bananas, then add above mixture.

Mrs. Harriet Hicks

CHERRY PUDDING

| | |
|---------------------|-------------------------------------|
| 1 c. sugar | 3 tsp. baking powder |
| butter, size of egg | flour enough to make a stiff batter |
| 1 c. milk | 1 pt. cherries |

Dressing:

| | |
|--------------------|--------------------|
| 1 c. sugar | 1 c. boiling water |
| small piece butter | |

Mix first six ingredients together and pour into loaf pan. Mix dressing ingredients together and pour over cake batter. Bake at 375 degrees.

Mrs. John Stephens

PEANUT BRITTLE SURPRISE

| | |
|-----------------------------------|----------------------|
| 1 large c. crushed peanut brittle | 1 pt. whipping cream |
| | 1 lb. Lady Fingers |

Roll peanut brittle to a fineness. Fold into the whipped cream. Line sherbet glasses with Lady Fingers. Pour in the peanut brittle and cream mixture.

Place in refrigerator, chill for several hours, and when serving, a large cherry garnish. Makes eight servings.

Mrs. Harriet Hicks

SEA FOAM SAUCE

| | |
|----------------|-------------------|
| 2 Tbsp. butter | 1 egg (separated) |
|----------------|-------------------|

SEA FOAM SAUCE (Continued)

| | |
|---------------|----------------|
| 2 Tbsp. flour | 1/2 c. water |
| 1/2 c. sugar | 1 tsp. vanilla |

Cream butter, add flour mixed with sugar gradually while stirring, then add beaten egg yolk, water and vanilla. Cook in double boiler until mix thickens, stirring constantly. Cool and add egg white, beaten stiff.

Very good over leftover cake and on canned date and nut loaf. Remove from can and steam for 15-20 minutes over hot water. (A quickie for busy days.)

Mrs. Jenkins

STEAMED CRANBERRY PUDDING

| | |
|----------------------------|------------------|
| 2 c. cranberries (halved) | 1/4 tsp. mace |
| 1 1/2 c. all purpose flour | 2 tsp. soda |
| 1/2 tsp. salt | 1/2 c. hot water |
| 1/4 tsp. cinnamon | 1/2 c. molasses |
| 1/4 tsp. cloves | |

Sift flour, measure, and resift with salt, spices and soda. Add berries to flour mixture, then hot water and molasses. Place in well greased molds and steam 2 hours in covered kettle (do not cover molds, just the kettle). Serve with the following sauce.

| | |
|---------------|------------------|
| 1 c. sugar | 1/2 c. butter |
| 1 Tbsp. flour | 1/2 tsp. vanilla |
| 1 c. cream | |

Blend flour and sugar together, add to remaining ingredients and bring to boiling point. Serve hot over pudding. La Vergne Crawford Sullivan

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JELLY, CANDY
PRESERVES

Take time for 10 things

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

JELLY, CANDY, PRESERVES

RASPBERRY JAM

Put 6 quarts of raspberries in porcelain kettle. Add 2 quarts and 1 pint of sugar. Mash fruit with a long wooden spoon. Stand over a quick fire, boil and stir continually 40 minutes.
Mrs. M. Shoemaker

SEA FOAM

| | |
|-----------------------|----------------|
| 2 c. granulated sugar | 1 tsp. vanilla |
| 1/2 c. molasses | 2 egg whites |
| 2/3 c. boiling water | |

Boil sugar, molasses and water until it forms a medium soft ball in cold water. In meantime, beat egg whites until stiff, but not dry. Add molasses mixture to egg whites, and beat until stiff enough to drop from spoon.

Mrs. Charles Shinkosky

BRAZIL NUT BRITTLE

| | |
|----------------|--------------------------|
| 1/2 c. butter | 1/2 Tbsp. vinegar |
| 1 1/4 c. sugar | 1/2 tsp. soda |
| 1/4 c. water | 1/4 c. Brazil nut crumbs |
| 1/4 tsp. salt | 3/4 c. Brazil nut pieces |

Melt butter slowly in heavy saucepan. Add sugar, water, salt and vinegar. Stir and heat slowly to boiling point, stirring constantly.

Stir occasionally after mixture boils, and cook rapidly to 292 degrees (very brittle when tried in cold water). Add soda and Brazil nut crumbs, which have been mixed, and stir just enough to mix.

Pour over Brazil nut pieces which have been spread on buttered pan (12 x 18 inches). Score while cooling.

Margaret Harner

SHERRY PRALINES

| | |
|------------------------|----------------|
| 1 c. light brown sugar | 2 c. pecans |
| 1 c. white sugar | 2 Tbsp. sherry |
| 1/2 c. evaporated milk | |

Mix brown sugar, white sugar and milk and heat slowly to boiling point, being sure that all sugar crystals are dissolved before mixture boils.

Cook to soft ball stage (236 degrees). Cool till hand

SHERRY PRALINES (Continued)

can be held comfortably on bottom of pan. Add sherry and nuts and beat till creamy. Pour about 3/4 inch deep into paper baking cups.

Margaret Harner

CARAMELS

| | |
|-----------------------|------------------------|
| 1 c. sugar | 4 Tbsp. condensed milk |
| 1 c. evaporated milk | 1/4 c. butter |
| 1 c. light corn syrup | 1 tsp. vanilla |

Cook sugar, milk and corn syrup to 230 degrees. Add condensed milk without allowing mixture to stop boiling. Cook to 240 degrees (firm ball stage).

Remove from heat and add butter and vanilla, stirring just enough to mix, and pour into buttered pan to cool.

Margaret Harner

Write Extra Recipes Here:

Write Extra Recipes Here

Write Extra Recipes Here

CALORIE COUNTERS

BEVERAGES

| | | |
|----------------------------|------------------|--------|
| Carbonated Water | | xxx c. |
| Coffee, black, unsweetened | | xxx c. |
| Cocoa, All Milk | 1 cup..... | 230 c. |
| Cola Beverages | 1 sm. glass..... | 100 c. |
| Lemonade | 1 sm. glass..... | 75 c. |
| Tea, plain, unsweetened | 1 cup..... | xxx c. |

BREADS, CRACKERS, ROLLS, ETC.

| | | |
|------------------------|-------------------------|--------|
| Gluten Bread | 1 slice..... | 30 c. |
| Raisin Bread | 1 slice..... | 100 c. |
| Rye Bread | 1 slice..... | 70 c. |
| Enriched White Bread | 1 slice..... | 65 c. |
| Melba Toast | 1 slice..... | 25 c. |
| Whole Wheat Bread | 1 slice..... | 75 c. |
| Baking Powder Biscuits | 1 large or 2 small..... | 100 c. |
| Saltines | 1 double..... | 40 c. |
| Soda Crackers | 1..... | 25 c. |
| Bran Muffin | 1..... | 50 c. |
| Corn Bread | 1 small square..... | 130 c. |
| French Hard Roll | 1 small..... | 80 c. |
| French Toast | 1 slice..... | 130 c. |
| Gingerbread | 1 slice..... | 150 c. |

CANDIES

| | | |
|-----------------------|-------------------|--------|
| Chocolate Bar - Nut | 1..... | 400 c. |
| Chocolate Bar - Plain | 1..... | 350 c. |
| Chocolate Cream | 1..... | 100 c. |
| Mints | 5 very small..... | 7 c. |
| Popcorn, Plain | 1 cup..... | 65 c. |
| English Toffee | 1..... | 25 c. |

CEREALS

| | | |
|-------------------------|----------------------|--------|
| Corn Flakes | 1 cup..... | 132 c. |
| Cream of Wheat | $\frac{3}{4}$ c..... | 100 c. |
| Oatmeal | $\frac{3}{4}$ c..... | 100 c. |
| Shredded Wheat, biscuit | 1..... | 100 c. |

DAIRY PRODUCTS AND EGGS

| | | |
|-----------------|---------------------------------|--------|
| Butter | 1 level Tbsp..... | 100 c. |
| American Cheese | 1 cube $1\frac{1}{8}$ inch..... | 100 c. |
| Cream | 1 Tbsp..... | 30 c. |
| Cream, whipped | 1 Tbsp., heaping..... | 50 c. |
| Eggs, boiled | 1 average..... | 70 c. |
| Eggs, fried | 1 with 1 tsp. butter..... | 110 c. |
| Egg white | 1..... | 14 c. |
| Egg Yolk | 1..... | 56 c. |
| Buttermilk | 1 c..... | 88 c. |
| Whole Milk | 1 cup..... | 170 c. |
| Oleomargarine | 1 level Tbsp..... | 100 c. |

DESSERTS

| | | |
|----------------------------|---------------|--------|
| Angel Food Cake with Icing | average slice | 150 c. |
| Chocolate Cake — 2 layers | average slice | 350 c. |
| Cup Cake, plain | 1 | 100 c. |
| Fruit Cake | average slice | 350 c. |
| Shortcake, with fruit | average slice | 300 c. |
| Chocolate Cookie | 1 | 125 c. |
| Ice Box Cookie | 1 | 150 c. |
| Chocolate Ice Cream | 1/2 cup | 250 c. |
| Sodas — all flavors | 1 glass | 350 c. |
| Vanilla Ice Cream | 1/2 cup | 100 c. |
| Lemon Ice | 1/2 cup | 110 c. |
| Chocolate Eclair | 1 small | 150 c. |
| Cream Puffs | 1 | 250 c. |
| Apple Pie | 1/6 of pie | 350 c. |
| Berry Pie — all kinds | 1/6 of pie | 350 c. |
| Custard Pie | 1/6 of pie | 150 c. |
| Pumpkin Pie | 1/6 of pie | 150 c. |
| Bread Pudding | 1/2 cup | 150 c. |
| Jello — all flavors | 1 cup | 75 c. |
| Tapioca Pudding | 1/2 cup | 200 c. |

FISH AND SEAFOODS

| | | |
|-----------------|---------------------|--------|
| Haddock | average helping | 100 c. |
| Halibut | average helping | 115 c. |
| Lobster | 1/2 cup | 125 c. |
| Oysters | 1/3 cup | 50 c. |
| Perch | 3 medium | 80 c. |
| Salmon (canned) | 1/2 cup | 100 c. |
| Salmon (fresh) | 1 slice | 100 c. |
| Sardines | 4 3-inches long | 100 c. |
| Scallops | 6 large | 100 c. |
| Shrimps | 10 | 50 c. |
| Trout (brook) | 2 | 75 c. |
| Tuna (canned) | 1/2 cup without oil | 100 c. |

FLOUR FOODS

| | | |
|---------------------|---------|--------|
| Dumplings | 1 | 100 c. |
| Macaroni and Cheese | 3/4 cup | 280 c. |
| Noodles (cooked) | 1/2 cup | 60 c. |
| Pancakes | 1 | 100 c. |
| Waffles | 1 | 225 c. |

FOWL

| | | |
|-----------------|----------------------|--------|
| Chicken (fried) | 1 small thigh or leg | 150 c. |
| Chicken (fried) | 1 piece breast | 150 c. |
| Turkey (roast) | 1 slice white meat | 100 c. |
| Turkey (roast) | 1 slice dark meat | 125 c. |

FRUIT

| | | |
|--------------------------|-------------------------|--------|
| Apple (raw) | 1 large | 100 c. |
| Banana | 1 medium | 100 c. |
| Cantaloupe | 1/2 — 5 inches diameter | 50 c. |
| Cranberries (sauce) | 1/2 cup | 100 c. |
| Dates | 3 to 4 | 100 c. |
| Grapefruit (unsweetened) | 1/2 | 100 c. |
| Oranges | 1 average | 80 c. |

MEAT

| | | |
|--------------------|-----------------|--------|
| Bacon (crisp) | 4 slices | 100 c. |
| Hamburger | 1 patty | 200 c. |
| Beef Roast | 1 slice | 100 c. |
| Round Steak (lean) | 1 piece | 100 c. |
| Fried Ham | 1 piece | 200 c. |
| Meat Loaf | 1 slice | 150 c. |
| Pork Chop | 1 medium, lean | 200 c. |
| Spareribs | 1 piece, 4 ribs | 150 c. |
| Frankfurter | 1 small | 100 c. |

SALADS

(Without Dressing)

| | | |
|----------------------------|-----------------|--------|
| Cabbage, celery, pineapple | average helping | 70 c. |
| Cabbage Slaw | average helping | 35 c. |
| Fruit Gelatin | average helping | 110 c. |
| Potato | average helping | 220 c. |
| Tomato and Lettuce | average helping | 35 c. |
| Waldorf | average helping | 100 c. |

SALAD DRESSINGS

| | | |
|-----------------|---------|--------|
| Boiled Dressing | 1 Tbsp. | 50 c. |
| Cream Dressing | 1 Tbsp. | 50 c. |
| French Dressing | 1 Tbsp. | 75 c. |
| Mayonnaise | 1 Tbsp. | 100 c. |
| Thousand Island | 1 Tbsp. | 175 c. |

SOUPS AND CONSOMMES

| | | |
|-------------------|-------|--------|
| Bean (Navy) | 1 cup | 200 c. |
| Bouillon | 1 cup | 25 c. |
| Chicken with Rice | 1 cup | 100 c. |
| Potato | 1 cup | 275 c. |
| Tomato (clear) | 1 cup | 50 c. |
| Vegetable | 1 cup | 100 c. |

VEGETABLES

| | | |
|-------------------------|--------------|--------|
| Asparagus (canned) | 6 stalks | 50 c. |
| Beans (baked) | 1/2 cup | 300 c. |
| String Beans | 1 cup | 25 c. |
| Beets (cooked) | 1/2 cup | 45 c. |
| Cabbage (raw) | 1 cup | 25 c. |
| Cabbage (cooked) | 1 cup | 25 c. |
| Carrots (cooked) | 1/2 cup | 35 c. |
| Carrots (fresh) | 1 cup | 50 c. |
| Corn (on cob) | 1 ear | 60 c. |
| Lettuce | 1 large head | 50 c. |
| Peas (canned) | 1/2 cup | 55 c. |
| Potatoes (french fried) | 4 pieces | 100 c. |
| Potatoes (mashed) | 1/2 cup | 100 c. |
| Sweet Potatoes | 1 small | 150 c. |
| Radishes | 5 | 15 c. |
| Sauerkraut | 1 cup | 40 c. |
| Spinach | 1 cup | 40 c. |
| Tomatoes (raw) | 1 | 35 c. |
| Tomatoes (stewed) | 1/2 cup | 65 c. |

SUGARS

| | | |
|-------------------------|--------------|-------|
| Beet | 1 tsp. | 25 c. |
| Brown | 1 tsp. | 17 c. |
| Cane (granulated) | 1 tsp. | 25 c. |
| Powdered | 1 Tbsp. | 35 c. |

JUICES

| | | |
|------------------------|-------------------------|--------|
| Grape Juice | 1/2 cup | 70 c. |
| Grapefruit Juice | 1 cup unsweetened | 100 c. |
| Orange Juice | 1/2 cup | 55 c. |
| Pineapple Juice | 1/2 cup | 65 c. |
| Tomato Juice | 1/2 cup | 25 c. |

NUTS

| | | |
|---------------------------|--------------|--------|
| Almonds (salted) | 10 | 100 c. |
| Cashew | 4 to 5 | 100 c. |
| Cocoanut (shredded) | 3 Tbsp. | 100 c. |
| Peanuts (salted) | 18 | 100 c. |
| Pecans | 12 | 100 c. |
| Walnuts | 10 | 100 c. |

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