

Favorite Recipes '79



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HOW THE CHRISTMAS TREE TRADITION BEGAN

The Christmas tree as Americans know it probably originated at the winter celebrations of pagan German tribes in the Black Forest.

Placing candles on the tree for lighting did not develop until the end of the 17th Century. Using lighted decorations is a practice derived from the custom of putting candles in the window to light the Christ child's way.

There is some evidence that the Christmas tree in this country arrived with German settlers in Pennsylvania as early as 1746. The star, often used on top of the tree, symbolizes that Star of Bethlehem, which guided the shepherds and the Wise Men to the birthplace of Christ.

Safety With Cut Trees

The distinctive aroma that a live Christmas tree brings into a room is carried by the moisture coming from the tree--the same moisture that must be replaced if the tree is to keep from drying out and becoming a safety hazard.

The Christmas tree will stay fresher, more fragrant, and hold needles longer if the base of the tree is kept in water. Cut off a portion of the trunk to expose a new surface to the water before putting up the tree. A cut at a slight angle keeps the trunk from standing flat in the water, keeping more surface exposed. Sometimes the tree owner puts the tree up with water in the holder, but, due to the rush of holiday activities, fails to look at it again. If the tree is not watered until after the water is consumed, it usually is too late. Pitch forms rapidly on the base of the tree and seals water out.

"Choose and Cut" Your Christmas Tree

If you want to cut your own Christmas tree, the Virginia Department of Agriculture and Consumer Services has a free brochure which lists locations where you can "choose and cut" your own Christmas tree. In the Roanoke and Southwest Virginia area there are several growers who have white pine, Scotch pine, Frazer fir, Austrian pine, and Norway spruce.



CARE OF CHRISTMAS PLANTS

Poinsettia

The poinsettia (*Euphorbia pulcherrima*), native of Mexico, is the traditional and most popular Christmas plant. It takes its name from Dr. Joel Roberts Poinsett, who served as United States Ambassador to Mexico. Upon his return in 1829, he brought the plant to his South Carolina home.

Red-flowered varieties are most popular, but white, pink, and semi-double varieties are available. The white variety is attractive by itself or in combination with red plants. The showy, colored structures often called flowers are actually bracts. The flowers are the yellow structures found in the center of each whorl of bracts.

To care for in the home, you should strive for uniform temperature from 60° to 76°F, and always reduce the thermostat setting at night. Place the poinsettia in bright light (but not direct sun) and where the air is not too dry. If placed in a window, the plant should be removed at night if there is danger of chilling. Soil mixture should be maintained at moderate and uniform levels, neither too wet nor too dry. The average length of life in the home is 2 to 3 weeks.

Poinsettias are sensitive plants and often disappoint people because they do not get proper care. Drafts, too cool or too warm temperatures, sudden temperature changes, dry atmosphere, improper watering, and dim light can cause loss of leaves and withering of bracts.

The poinsettia is one of the most difficult plants to rebloom, but it is the one most often attempted. After the bracts and leaves have fallen off, start drying the plant. Store dried-off plants in a cool (50°F), dry, light place until May. Water lightly, just enough to keep the root and stems from drying out excessively. In May, prune the stems to about 6", start watering, fertilize, and place outdoors in June.

Christmas Pepper

Christmas pepper (*Capsicum frutescens*) is quite decorative and fits well into the holiday color scheme. Place the plant where it will receive good light and cool temperatures. This annual is sold when in full fruit, and should be discarded when no longer attractive. Loss of leaves and fruit is often the result of insufficient watering. Edible.

Jerusalem Cherry

Jerusalem cherry (*Solanum pseudocapsicum clevelandi*) is a colorful holiday plant covered with small, round, brilliant-red fruit. Give it bright light and keep it at a cool night temperature (45° to 50° F) for extended life. Keep the soil moist. Inedible.

Azaleas

All azalea varieties sold by florists are handled alike in the home. The plant should be kept in a cool spot while in flower, especially at night. A warm, dry atmosphere will make the azalea bloom quickly and the blossoms will last only a short time. Remove the flowers as soon as they have faded and keep the plant in a cool, sunny location. After the danger of frost, the plant can be placed outside.

HOMEMAKER HINTS FOR CHRISTMAS



- * When you are unwrapping gifts, have a waste paper basket or carton handy for the discarded wrapping and dispose of them as soon as gift unwrapping is over.
- * Thin Christmas ornaments, when shattered produce hundreds of needle-sharp splinters. Be safe - simply pour clear shellac into them, swish it around, and pour it out again. The shellac dried inside a solid film, making them shatter-proof.
- * There are four decorative plants that can be dangerous if not kept out of reach of small children. All four are toxic in various degrees. They are the greenish-white berries of mistletoe, red holly berries, jequirity beans (Indian prayer beads) and the leaves, bark, twigs, and seeds inside the berries of yew.
- * Popped popcorn makes an excellent cushion for sending homemade cookies through the mail. Pack cookies and popcorn in alternate layers in coffee or shortening cans. There will be less cookie breakage.
- * If gift boxes become soiled, cover the lid with wrapping paper. These can be saved and used again. Just add a pretty bow.
- * Save discarded Christmas cards to make into small gift tags. Pick out the most attractive part of the card. Fold card and cut through both thicknesses of paper following the design of card. You will be delighted with the beautiful and unusual gift tags you can make. If you wish, make a small hole in tag and pull a colored cord or narrow ribbon through it. Attach to gift.
- * When taking down your Christmas tree, lay an old sheet on the floor, and place tree on it. Pull the sheet around the tree and carry outside. You'll spend much less time cleaning up needles.
- * Apply clear nail polish or clear plastic tape over the address when mailing packages. The address will be legible even if accidentally left in the rain or snow.
- * Staple your incoming Christmas cards in the shape of a Christmas tree and use as a wall decoration.
- * Baking fruitcakes can become expensive, especially buying the fruits needed. One way to help with this problem is to make your own candied fruits. Here's how: Drain 2 (1 lb. 14 oz.) cans sliced pineapple; reserve syrup. Combine 2 cups sugar, 1/2 cup light syrup, 1 2/3 cups pineapple syrup in a heavy 10-inch skillet. Cook over medium heat stirring constantly, until mixture boils. Cook until temperature reaches 234 degrees F. Add a third of the pineapple slices; bring to a boil. Reduce heat; simmer 25 minutes or until pineapple is transparent around edges. Remove; drain on wire rack. Repeat with remaining pineapple. Then add 3 (8 oz.) jars maraschino cherries, drained. Simmer for 25 minutes. Let dry 24 hours at room temperature.

Main Dishes



Baked Smithfield Ham

Wash ham thoroughly and cover with cold water. Allow ham to soak in water overnight. Place in roaster, add 3 cups water and 2 cups fruit juice (pineapple or orange). Bake slowly at 325°F. for 3½ hours (for 10-12 pound ham). Let ham cool in liquid in which it was baked. Remove skin. Score. Bake in 325°F. oven for 1 hour. Add glaze of brown sugar, mustard and powdered cloves blended together. Decorate with pineapple, whole cloves, and cherries, if desired. Bake 15-20 minutes more.

Guide For Buying and Roasting Turkey

<u>Weight</u>	<u>No. of Servings</u>	<u>Roasting Time at 325°F.</u>
5-8 pounds	6-10	3-3½ hours
8-12 pounds	10-20	3½-4½ hours
12-16 pounds	20-32	4½-5½ hours
16-20 pounds	32-40	5½-6½ hours
20-24 pounds	40-50	6½- 7 hours

Thawing Frozen Turkey:

For safety's sake, do not thaw unwrapped at room temperature. Thaw in refrigerator in original wrap on a tray for 1 to 3 days; with wrap removed thaw 18 hours to 2 days; or thaw bird in original wrap under cold running water; or immersed in cold water-changing water often. It takes 3 to 4 hours for 5 to 8-pounds and 6 to 7 hours for larger birds.

Crab Florentine

Cook 2 packages frozen spinach. Drain. Cool. Make a sauce:

1/4 cup butter, melted	1 1/3 cup milk) add to butter
1/4 cup flour, stirred in with butter	2 chicken bouillion cubes)	and flour

When sauce thickens, add:

2/3 cup white wine	2 (7 oz.) cans crab
1 cup grated cheese	

Mix for top:

1/2 cup fine cheese cracker crumbs	2 tbsp. melted butter
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In an individual serving shell, spread spinach on bottom; spoon sauce over spinach; sprinkle crumb mixture over top.

Bake at 425°F. for 15 to 20 minutes, until bubbly. Serves 8.

Holiday Chicken or Turkey Tetrazzini

2 cups cooked chicken or turkey, diced	1 can evaporated milk
4 tbsp. butter	Salt and pepper
6 tbsp. flour	12 ounce pkg. spaghetti, cooked
2 cups chicken broth	1 cup grated Parmesan cheese
1 tablespoon sherry	Buttered bread crumbs
1 small can mushroom slices (optional)	

Melt butter, add mushrooms and brown. Blend in flour. Add chicken broth. Cook, stirring, until thick and smooth. Gradually stir in milk. Season. Add chicken, cooked spaghetti, grated cheese, and sherry. Place in large buttered baking dish, sprinkle with buttered bread crumbs mixed with grated cheese. Bake at 350° for 20-25 minutes. Serves 8-10. A Good Company Dish!

Swiss Bliss

1/2 tablespoon butter or margarine	2 lb. chuck steak or arm roast (cut 1 inch thick)
1 envelope onion soup mix	1/2 green pepper, sliced
1/2 lb. mushrooms, sliced (Use canned mushrooms and add some of juice to mixture)	Fresh ground pepper
1/4 teaspoon salt	1 1 lb. can tomatoes (in blender)
1 tablespoon steak sauce	1/2 cup juice from tomatoes
1 tablespoon chopped parsley	1 tablespoon cornstarch
	1/2 cup burgundy (optional)

Spread center of 20-inch sheet of heavy duty aluminum foil with butter. Cut steak into serving portions and arrange on foil, slightly overlapping each portion. Sprinkle with onion soup mix, mushrooms, green pepper, tomatoes and salt. Mix 1/2 cup juice, steak sauce and cornstarch. Pour over meat and vegetables. Bring foil up and over steak; double fold edges to seal tightly. Bake 2 hours at 375 degrees. Fold back foil and sprinkle with parsley. Yield: 4 servings. (May be baked in casserole at 325 degrees).

Carol's Texas Chicken

6 large chicken breast - halved	Salt and paprika
1/2 cup chopped onions	3/4 cup butter
1/2 lb. mushrooms (canned ones will do o.k.)	1/2 cup flour
1/4 cup lemon juice	2 teaspoons sugar
	2 cups seedless white grapes

Cut chicken off bones. Sprinkle with salt and paprika. Melt 1/2 cup butter in skillet. Add chicken and brown well on both sides. Remove. Melt remaining 1/4 cup butter in skillet. Add onions and mushrooms. Cook over low heat for 5 minutes. Blend in flour and sugar. Stir in chicken broth and lemon juice. Bring to boil stirring constantly. Put chicken into mixture - cover - simmer 30 minutes. Add grapes last 5 minutes.

To serve: Bake biscuits. Remove from oven. Split in half. Spread with butter and sprinkle parsley flakes on top. Broil under broiler till lightly brown. Place chicken on each biscuit. Spoon gravy mixture on top. Serves 8 to 10.

TRAVIS HOUSE OYSTERS

1 cup butter	1/2 medium green pepper, chopped
3/4 cup all-purpose flour	1 quart fresh oysters
1 1/2 teaspoons paprika	1 tablespoon lemon juice
1/2 teaspoon salt	2 teaspoons Worcestershire sauce
1/4 teaspoon pepper	1/4 cup cracker crumbs
Dash cayenne	
1/2 clove garlic, minced	
1 medium onion, chopped	

Preheat oven to 400 degrees F. Grease a 2-quart casserole or 6 to 8 individual casseroles. Melt butter in a large skillet over medium heat. Remove from heat, add flour, and stir until smooth. Return to heat and cook, stirring constantly, for 5 minutes or until light brown. Add paprika, salt, pepper, cayenne, garlic, onion, and green pepper. Cook 3 to 5 minutes, stirring constantly. Add oysters, lemon juice, and Worcestershire sauce. Stir well. Pour into prepared casserole or casseroles. Sprinkle with cracker crumbs. Bake at 400 degrees F. for 20 minutes.

FRIED OYSTERS

1 pint oysters	Salt and pepper
1 egg	Cracker meal
1/2 cup milk	Shortening

Drain oysters. Beat eggs and milk, and season to taste. Place cracker meal on flat pan or waxed paper. Take single oyster and bread in the cracker meal, then dip in egg mixture and return to cracker meal. Let stand a few minutes before cooking. Heat shortening in fry pan until quite warm, fry until golden brown, turn and brown other side. The oyster is done in 5 to 7 minutes. Drain on paper towel. Serve with catsup or hot sauce.

CHEESE SOUFFLE

4 tablespoons butter or margarine	4 tablespoons flour
1 1/2 cups milk	1 tsp. salt
Dash cayenne pepper (opt.)	1/2 pound (2 cups) sharp cheese (grated)
6 eggs, seperated	

Melt butter or margarine in top of double boiler, add flour and blend with a wooden spoon. Have milk heated and add this slowly to the flour-butter mixture, together with salt and cayenne. Cook until mixture is smooth and thick, stirring constantly. Turn heat off under double boiler and add cheese. Continue stirring until mixture is smooth. Beat egg yolks until frothy and gradually add them to the cheese sauce -- stirring all the time until well mixed. Cool. Just before ready to bake, beat the egg whites until stiff, and peaking. With a fork or spoon, fold the beaten whites into the cheese-egg mixture. Pour mixture into ungreased souffle or casserole dish. Place dish in shallow pan of warm water and place in preheated oven. Bake 1 hour at 300 degrees F.

Appetizers & Beverages



Chicken Tidbits

12 to 14 chicken breasts,
boned
1/2 pound margarine

Juice and grated rind of one lemon
Bread crumbs

Cut chicken breasts in bite-size pieces, about four to each breast half. Melt margarine and add lemon. Dip chicken tidbits into this and roll in bread crumbs. Place on baking sheet. Bake for fifteen minutes at 350 degrees. Be sure both side are browned. Toothpick before serving and pass. This is a good substitute for ham biscuits. Will freeze before baking.

Chutney Cheese

1 bottle chutney

1 (8 ounce) package cream cheese

Pour chutney over cream cheese and surround with crackers.

Crabmeat Pies

8 ounce package cream cheese
6 1/2 ounce can crabmeat
2 tablespoon finely chopped onion
1/2 teaspoon salt

1 tablespoon milk
1/2 teaspoon cream style horseradish
Dash of pepper

Combine softened cream cheese with milk. Then add all other ingredients. Blend well. Spoon into oven-proof dish; sprinkle with toasted sliced almonds. Bake in 375 degree oven for 15 minutes. Serve piping hot in tiny pastry shells, about thimble size. May be served as spread for crackers or icebox rye bread.

Glazed Sausage Bites

1 slightly beaten egg
1/2 cup finely crushed saltine
crackers (14 crackers)
1/3 cup milk
1/2 cup water
2 tablespoons brown sugar
1 tablespoon soy sauce

1 pound bulk pork sausage
1/2 teaspoon rubbed sage
1/4 cup catsup
1 tablespoon vinegar

In mixer bowl, combine egg, sausage, crackers, milk, and sage. Beat at high speed on electric mixer for 5 minutes. Shape into 1 1/4 inch balls. (Mixture will be soft. Wet hands to shape easily). In skilled, brown meat on all sides, shaking pan occasionally to keep balls round, about 10 minutes. Pour off excess fat. Combine water, catsup, brown sugar, vinegar, and soy. Pour over meatballs. Cover and simmer 15 minutes, stirring occasionally. Serve hot from chafing dish. Makes 3 dozen.

Cheese Yummies

1 (8 ounce) carton cottage cheese 2 cups all purpose flour
1 cup butter 15-20 slices of bacon
Spiced mustard

Mash cottage cheese to break up curds, mix in flour. Cut in butter with a pastry blender until mixture resembles coarse crumbs. Form dough into a ball and knead lightly (add additional flour until dough is no longer sticky). Wrap dough in waxed paper; chill at least 2 hours. While dough chills, cut bacon slices in half and cook until limp, drain. Roll chilled dough on lightly floured board to a thickness slightly more than pie crust. Cut into 2 1/2-inch squares; spread with mustard. Place one half slice of cooked bacon on dough; roll from one corner to another and bend into crescent shape. Bake on ungreased cookie sheet, bake at 350 degrees for 15 minutes or until brown.

Variations: deviled ham, ham, or pizza spread may be used in place of bacon. OR omit mustard and spread with jam, bake, dust with powdered sugar.

Easy Cheesey Ball

3 oz. cream cheese 1 tsp. Tabasco sauce
4 oz. sharp cheddar cheese 1/2 tsp. garlic powder
4 oz. processed cheese spread 1/3 cup finely chopped nuts

Combine all of the ingredients with the exception of the nuts. Blend until smooth and form into ball. Roll gently in finely chopped nuts until all sides are covered. Refrigerate until 1 hour before serving.

Bleu Cheese Dip

1 pint sour cream 8 ounces yogurt
8 ounces salad dressing 2 tbsp. lemon juice
8 ounces bleu cheese - just 1/2 cup grated Parmesan cheese
 crumbled 1 1/2 tsp. garlic powder

Mix well. Do not put in blender. Serve with raw vegetables.

Evon's Poison (Dip)

1 (8-ounce) pkg. cream cheese 1 small can tuna (drained)
 (soft) 2 tbsp. mayonnaise
1/2 tsp. salt 1/2 tsp. instant onions
1 tsp. parsley flakes 1 tsp. lemon juice
1/4 tsp. celery salt 1/4 cup olives, chopped fine
1 tsp. worstershire sauce

Blend together and spread on crackers or toast points. This is very good put in tiny cream puffs.

Hot Almond Eggnog

6 egg yolks	3/4 tsp. salt
1/2 cup sugar	6 cups milk, scalded
1 tbsp. almond flavoring	1 tbsp. vanilla
6 egg whites	Whipped cream (optional)
Slivered almonds	

Beat egg yolks until light. Add salt and sugar; blend, add hot milk, almond flavoring and vanilla. Beat egg whites until stiff; fold into hot mixture. Pour into cups. Garnish with whipped cream and slivered almonds.

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Coffee Punch

1 quart double-strength coffee, chilled	1 quart chocolate ice cream
1 tsp. vanilla	1 cup whipped cream
1 tsp. cinnamon	Pinch of salt
	1 tsp. nutmeg

Pour chilled coffee into bowl and break ice cream into it. Be sure ice cream is in lumps so that every serving will have a bite. Put other ingredients in and serve. Do not mix beforehand. Serves 12.

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Spiced Mixed Nuts (Makes 3 cups)

3/4 cup sugar	1 egg white
3/4 tsp. salt	2 1/2 tbsp. water
1 tsp. cinnamon	1 cup walnut halves
1/2 tsp. cloves	1 cup pecan halves
1/4 tsp. allspice	1 cup Brazil nut halves
1/4 tsp. nutmeg	

Heat oven to 275°F. Combine sugar, salt, and spices. Stir in slightly beaten egg white and water, till blended. Add nuts, 1/2 cup at a time. Stir with fork until coated, then lift out, draining out excess syrup; place nut by nut on greased cookie sheet. Bake 45 minutes or until golden and crusty. Store in covered container.

Date Nut Roll

2 cups sugar	2/3 cup milk
1/2 pkg. dates, cut up	1 tbsp. butter
1 cup nuts, chopped (any kind)	1 tsp. vanilla

Boil sugar, milk, and dates to soft ball stage on candy thermometer. Remove from stove, add butter, nuts, vanilla, and beat until glossy. Pour on wet tea towel and roll up. When hard, slice.

Party Punch

3/4 cup instant dissolved sugar	6 cups chilled unsweetened pineapple juice
2 bottles (4/5 qt.) chilled sauterne	1 large bottle club soda or sparkling water
1/2 cup lemon juice	

Mix ingredients. Add soda last.

Cheesed Ham Pinwheels

2 (3 oz.) packages cream cheese, softened	1 small onion, grated
1 (5 oz.) jar blue-cheese spread	5 thin slices boiled ham

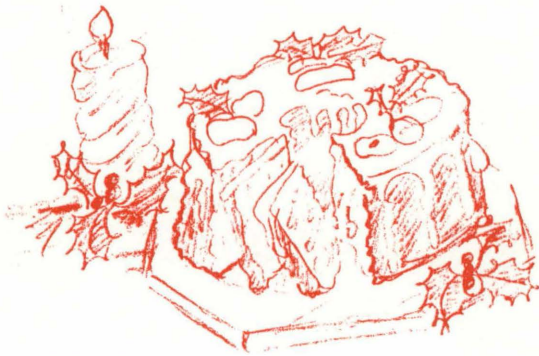
Blend cream cheese, blue cheese and onion until smooth and fluffy. Divide into 5 equal parts; then spread evenly on each ham slice. Roll up each slice tightly in jelly-roll fashion.

To Freeze: Wrap tightly in aluminum foil, label and store in freezer.

To Serve: An hour before serving, unwrap rolls and with sharp knife, slice each roll into 1/2-inch slices. Let stand in refrigerator until thawed. Place pinwheels on thin round crackers and arrange on serving dish.

Yield: About 40.

Sweets



Flaming Plum Pudding

This special holiday plum pudding may be made ahead of time, and frozen, ready to heat and serve for special holiday guests.

Can be reheated in two ways:

1. Wrap in foil. Place on cookie sheet. Heat in 300° oven for about 20 minutes.
2. Place on rack in kettle. Cover and steam for 15 or 20 minutes.

1/2 cup flour	3 eggs
1/2 teaspoon baking soda	1 can (1 pound, 14 ounces) purple plums, drained, pitted and chopped
1 teaspoon cinnamon	1 tablespoon grated orange rind
1/2 teaspoon cloves	1 package pitted dates, cut up
1/4 teaspoon salt	1 cup seedless raisins
3/4 cup fine dry bread crumbs	1 container (8 ounces) mixed chopped candied fruits
1/2 cup (1 stick of margarine or hydrogenated shortening can be used)	1 cup chopped pecans
3/4 cup firmly packed light brown sugar	1/2 cup currants

Grease container (mold, cans, etc.) dust evenly with granulated sugar, tapping out any excess.

Sift flour, soda, cinnamon, clove, and salt into a small bowl. Stir in bread crumbs.

Cream shortening with brown sugar until fluffy light in a large bowl; beat in eggs, one at a time, then stir in plums and orange rind.

Stir in flour mixture until blended, fold in dates, raisins, candied fruits, nuts, and currants. Spoon into prepared mold. Cover with aluminum foil or waxed paper fastened with string.

Place on a rack in a pan. Pour in boiling water to half the depth of pudding mold. Cover with lid which fits tightly on pan.

Steam 3 - 4 hours, or until pudding is firm and a long skewer inserted in center comes out clean. (Keep water boiling gently during entire cooking time, adding more boiling water if needed).

Cool pudding in mold 5 minutes. Loosen around edges with knife. Turn out on serving plate. Garnish with spoonful of rum hard sauce. Trim with red and green cherries.

Hard Sauce

Beat 1/2 cup (1 stick) margarine with 1 1/2 cups confectioner sugar and 2 table-
spoons of rum or rum flavoring until fluffy light in a small bowl. Makes about
1 1/4 cups.

Peddler's Cheesecake

Crust

1 1/2 cups graham cracker crumbs 1/2 cup sugar
1/2 stick melted butter

Lightly oil the bottom of 10-inch springform pan (a must). Combine crumbs, sugar and butter until thoroughly mixed and press mixture into bottom of pan. Bake 5 minutes in 350 degree oven. Cool on rack.

Filling

4 (8 oz.) packages cream cheese 1 teaspoon vanilla
2/3 cup sugar 6 eggs

Bring cheese and eggs to room temperature. Cream the cheese until it is light; add sugar and vanilla and cream again. Add eggs one at a time, beating well after each. Pour into cooled crust and bake 40 minutes at 350 degrees. Cool on rack 15 minutes.

Topping

2 cups sour cream 1 teaspoon vanilla
1 cup sugar Cinnamon

Mix sour cream, sugar, and vanilla thoroughly and pour carefully over baked cheesecake. Sprinkle with cinnamon. Bake 10 minutes at 350 degrees F. Cool to room temperature and then chill 12 to 24 hours before serving. Remove springform side from pan and cut into wedges.

French Silk Chocolate Pie

1 1/2 sticks butter or margarine 2 eggs (unbeaten)
1 1/2 ounce bitter chocolate 1 teaspoon vanilla
3/4 cup sugar

Use electric mixer, medium speed. Cream butter, add sugar gradually, creaming mixture thoroughly. Blend in chocolate (melted and cooled). Add vanilla. Add eggs, one at a time, beating 5 minutes after each addition. Pour into 8 inch pie shell. Chill. Top with whipped cream.

Old Fashion Lemon Pie

1 1/2 cups sugar 1/4 cup lemon juice
1 tablespoon cornstarch 2 tablespoon grated lemon rind
1 tablespoon flour 1/4 cup milk
3 eggs 1 unbaked pie crust
1/4 cup melted butter

Mix dry ingredients in a bowl. Add beaten eggs, butter, lemon juice, lemon rind and milk, and beat until smooth. Pour into unbaked pie crust and bake at 375 degrees for 30 to 40 minutes.

Hospitality Fruit Cake

1 cup butter	1 cup sugar
5 eggs	2 cups flour
1 1/2 tsp. baking powder	1 tsp. salt
1/2 cup unsweetened pineapple juice	2 lbs. mixed candied fruit
2 cups golden raisins	2 cups chopped pecans
1 teaspoon rum extract	2 cups fine coconut
1/2 lb. red and green candied cherries	

In large bowl, cream butter and sugar. Add eggs, one at a time. In a second bowl, put fruit, nuts, raisins, and coconut. Mix with 1/2 cup flour. Then sift remaining flour with dry ingredients adding alternately with pineapple juice to the butter, sugar, egg mixture. Mix well; then add flour, fruits and rum extract. Grease and flour pans and use small muffin tin. Fill 2/3 full and top with 1/2 lb. candied cherries. Bake at 300 degrees for 20-30 minutes.

When cool, store in layers with wax paper between in air tight container. Will keep two months.

Mama's Christmas Cake

1/2 cup butter	1/2 cup shortening
3 cups sugar	5 eggs
3 cups sifted all purpose flour	1 teaspoon vanilla flavoring
1 tablespoon rum flavoring	1 cup whole milk
1 cup black walnuts, chopped	1 cup grated coconut (fresh or packaged)
1/2 cup quartered candied red cherries	1/2 cup quartered candied green cherries

Have all ingredients at room temperature. Cream butter and shortening until very fluffy. Add sugar gradually, beat until very light. Add eggs, one at a time, beating well after each addition.

Add flour, milk and flavoring alternately, beating well after each addition. Start and end with flour; fold in nuts, coconut, and cherries. Put cake batter into a greased and paper-lined 10-inch tube pan. Bake in a preheated 325 degree oven for 1 1/2 hours (and perhaps a few minutes longer). Do not open door during the first hour. Remove from oven, let cool for 15 to 20 minutes before inverting cake pan. After cake falls from pan, remove paper and invert cake again. Cake is better if kept wrapped in foil for a few days.

Imitation vanilla and butter-nut flavoring may be used instead of vanilla; more flavoring may be used if desired.

Shaker Lemon Pie

2 lemons
2 cups sugar

4 eggs
Pastry for 2 crusts

Slice two lemons as thin as paper, rind and all. Place them in a bowl and pour over them two cups of sugar. Mix well and let stand for 2 hours or better. Beat 4 eggs together and pour over lemons. Fill unbaked pie shell with mixture and add top crust. Cut small vents in top crust to let out steam. Place in a hot oven 450° for 15 minutes and then lower temperature and bake until a silver knife inserted into custard comes out clean.

Egg Nog Mince Pie

Bake at 400°F. for 20 minutes

Makes 1 9-inch pie

Prepare pastry for one 9-inch pie. Combine 1 cup prepared mincemeat and one medium apple, pared, cored, and diced. Spoon into pastry shell. Bake at 400°F. for 20 minutes. Cool completely.

1 pkg. dessert topping mix
1/2 cup milk
1 tsp. orange extract

1 pkg. vanilla instant pudding mix
1 1/4 cup milk
1/2 tsp. rum extract
2 tbsp. grated orange rind
2 tbsp. sugar

Prepare dessert topping mix with 1/2 cup milk and orange extract according to directions. Measure out 1 cup and combine in medium-size bowl with 1 1/4 cup milk and rum extract. Sprinkle pudding mix over. Beat with rotary mixer 1 minute or until well blended. Pour over cooled mincemeat layer. Garnish with remaining topping mix. Chill thoroughly. At serving time, sprinkle combined grated orange rind and sugar over swirls of topping mix.

Brownie Pie

3 egg whites, beaten stiffly
3/4 cup sugar
1 cup chocolate crumbs (rolled
from chocolate wafers)

1/2 cup chopped walnuts
1/2 tsp. vanilla
Dash salt
Whipped cream

Roll crumbs. Beat meringue. Gradually fold in ingredients. Grease pie pan and bake for 35 minutes at 325°F. Add whipped cream after pie has cooled. Chill pie.

Blackberry Jam Cake

3 cups sifted cake flour	1 tsp. soda
1/4 tsp. salt	1 tsp. allspice
1 tsp. cloves	1 tsp. cinnamon
1 tsp. nutmeg	1 cup chopped pecans
1 cup citron or drained watermelon rind (chopped)	1 cup butter
3 eggs, well beaten	1 1/2 cups sugar
1 cup buttermilk	1 cup blackberry jam

Sift together flour, soda, salt, and spices. Sift a little flour mixture over nuts and citron. Cream butter until soft and smooth. Gradually add sugar and beat well. Add eggs and jam. Add flour mixture alternately with buttermilk, beating until smooth. Fold in nuts and citron. Pour into 3 9-inch layer pans and bake at 350°F. for 20 or 25 minutes. Spread with butter frosting.

Sally White Cake

1 lb. butter	1 wineglass (4 tbsp.) brandy
1 1/4 lbs. sugar (3 cups)	2 or 3 small coconuts, grated (fresh)
1 lb. eggs (8 to 10)	1 lb. citron, chopped fine
1 lb. flour, sifted (4 cups)	1 lb. candied cherries, cut in half
2 tsp. baking powder	1 lb. shelled blanched, chopped almonds (2 1/2 cups)
1 tbsp. nutmeg	1 cup flour to dredge fruits and nuts
1/2 tsp. salt	
1 tsp. vanilla	
1 wineglass (4 tbsp.) sherry wine	

Mix up and over and blend thoroughly. Fold in well beaten egg whites. Line tube pan. (This recipe fills a very large pan with straight sides or 2 smaller ones.) with brown paper - greasing both pan and paper. Bake at 250°F. for about 3 hours. Put pan of clear water on lower shelf in over to keep moisture of cake.

Pennsylvania Hermit Cake

1 lb. butter	1 tsp. vanilla
1 3/4 lb. brown sugar	1 tsp. cinnamon
6 eggs	1 tsp. baking powder
1 lemon	2 boxes pitted dates
1 1/2 lb. flour	1 lb. English walnuts

Cream butter, sugar; add well beaten eggs. Sift dry ingredients and mix with fruit, nuts, and lemon rind. Add alternately with lemon juice, then add vanilla. Pour into greased and floured pan. Bake at 325°F. for approximately 2 hours.

Dr. Bird Cake

3 cups cake flour	1 tsp. soda
1 tsp. cinnamon	2 cups white sugar
1 tsp. salt	1 1/4 cups cooking oil
1 (8-oz.) can crushed pineapple do not drain	1 1/2 tsp. vanilla
2 cups diced bananas	3 eggs, beat with hand beater
	1 cup chopped black walnuts

Preheat oven to 350°F. Grease and flour a tube pan. Sift first 5 ingredients into a large bowl. Add pineapple, cooking oil, vanilla, eggs, bananas, and walnuts. Mix to blend, but do not beat. Bake 1 hour and 20 minutes. Ice with cream cheese icing.

Cream Cheese Frosting

1 (3-oz.) pkg. cream cheese, softened
1 tbsp. soft butter or margarine
1 tbsp. vanilla
2 cups sifted powdered sugar

In bowl, combine cheese, butter and vanilla. Beat until smooth and fluffy. Gradually add sugar, continue beating until fluffy. May add cream, if needed.

Lady Baltimore Cakes

A Lady Baltimore cake is in the special occasion department. This recipe makes three big luscious layers. The cake is white and feathery light.

3 1/2 cups sifted cake flour	1 1/2 cups sugar
4 teaspoons baking powder	1 cup milk
1 teaspoon salt	1 cup egg whites (7 or 8)
1 cup butter	1/2 cup sugar
2 teaspoons vanilla	

Sift flour, baking powder and salt together three times. Cream butter until light and fluffy. Add vanilla. Add sugar gradually and cream together until like whipped cream. Add flour and milk alternately in small amounts beginning and ending with flour. Mix thoroughly after each addition. Beat egg whites until stiff, gradually adding 1/2 cup sugar. Beat until glossy. Fold egg whites into batter and mix thoroughly. Turn into three prepared deep 8-inch or 9-inch layer pans. It is a good idea to line the greased pans with greased and floured brown paper. Bang the filled pans against the table to remove the large air bubbles. Bake at 375 degrees for 25 minutes or until done. Allow to cool in the pans a few minutes before turning out.

Lady Baltimore Frosting

1 1/2 cups sugar	1 teaspoon vanilla, bourbon, brandy, or rum
1/2 teaspoon cream of tartar	
1/2 cup water	1/2 cup each of chopped nuts, seeded raisins, dates and candied cherries
3 egg whites	

Mix sugar, cream of tartar and water. Bring to a boil and stir until sugar is dissolved. Cook, without stirring, to soft ball stage or to 240 degrees on the candy thermometer. Meanwhile, beat egg whites until stiff and gradually pour hot syrup over the egg whites and continue beating until mixture will stand in soft peaks. Add vanilla. Remove about a third of the frosting and to it add the fruits and nuts. Use this part for the filling.

Brandied Fresh Fruit Pot

2 cups peeled and sectioned oranges	2 cups chopped fresh pineapple
2 cups maraschino cherries, quartered or halved grapes	2 cups pared and chopped fresh peaches
6 inches stick cinnamon, broken up	2 1/2 cups granulated sugar
	2 1/2 cups packed brown sugar
	1 pint apricot brandy

In large bowl, combine fruits and sugars. Let stand 3 hours, stirring once or twice. Tie cinnamon in cheesecloth bag; add to fruit along with brandy. Cover loosely or pour into a jar and cover loosely. Let stand at least one week, stirring once a day. Makes 12 cups.

To keep starter going: Add 1 cup sugar and 2 cups chopped fruit to replace every 2 cups fruit and syrup removed. If only fruit is used and you begin to get too much syrup, try this: add 2 cups of fruit and no sugar. If the brandied mixture will not be used for some time, refrigerate it. Remove and let stand at room temperature to reactivate fermentation.

Frozen Nesselrode Pudding

1 cup sugar	20 maraschino cherries
1 cup water	1 cup heavy cream
1/2 cup honey-flavored rice	1/4 cup golden raisins
2 egg whites	1/4 cup finely chopped nuts
1 tbsp. white corn syrup	1 tsp. rum flavoring
1 can (9-ounce) crushed pineapple, drained	

Combine sugar and water in a saucepan, stirring constantly until sugar dissolves. Cook to 248°F. or hard ball stage. Remove from heat and pour 1/2 of the syrup over cereal. Mix lightly until cereal is coated. Spread on waxed paper to cool.

Beat egg whites stiff and slowly pour remaining hot syrup into egg whites, beating constantly until mixture is cold and stands in sharp peaks. Drain pineapple; cut cherries in half. Whip cream. Stir cream, raisins, pecans, pineapple, cherries, flavoring, and cereal into beat egg white mixture. Spoon mixture into individual molds; freeze until firm. Unmold. Serves 6 to 8.

Date Refrigerator Cookies

2 1/4 cups pitted dates, chopped	1 cup sugar
1 cup water	1 cup chopped nuts
1 cup shortening	2 cups brown sugar, firmly packed
3 eggs, well beaten	4 cups sifted flour
1/2 tsp. salt	1/2 tsp. baking soda

Combine dates, white sugar, and water in a saucepan. Cool over low heat until thick (about 10 minutes). Add nuts and cool. Meanwhile, cream shortening, add brown sugar, creaming until light. Add well beaten eggs and beat well. Add remaining ingredients, sifted together and mix well. Cover and chill thoroughly. Roll out 1/4-inch thick and spread with date mixture and roll up like a jelly roll. Chill overnight. Slice and bake at 400°F. until done. Yield: 5 dozen.

Date Wine Loaf

1/2 cup butter	1 1/2 cups boiling water
2 cups white sugar	2 tsp. soda
2 eggs	2 cups chopped nuts
3 cups flour	1 tsp. vanilla
1/2 tbsp. mixed spices	1 cup wine
2 cups cut dates	

Add boiling water to dates and let soak. When cool, add soda to dates. Cream butter and sugar, add to the well-beaten egg, then add dry ingredients, which have been sifted together, alternately with dates and nuts, which have been rolled in 2 tsp. of flour, then add the wine and vanilla. Bake in a loaf or tube pan to 350°F. for an hour or until done. Ice with caramel icing. It will remain moist for two to 4 weeks, if kept in a tin.

Caramel Icing for Wine Loaf

1 cup brown sugar (dark)	1 cup white sugar
1/2 cup butter	1/2 cup top milk or coffee cream

Mix and boil for 2 minutes; cool and beat until creamy, then spread on cake.

Applesauce Cake

Combine:

4 cups flour	1 cup drained, crushed pineapple
5 level teaspoons baking soda	2 cups raisins, or, 2 cups apricots
1 cup butter	1 tsp. nutmeg
2 cups sugar	1/2 tsp. cloves
4 eggs	1 tsp. allspice
1 cup nutmeats	2 tsp. cinnamon
2 cups applesauce	2 tbsp. strong liquid coffee

Turn into 10-inch tube pan. Bake in slow oven (325°F.) for 2 hours.

Hint: Apricots - fresh apricots make cake most delicious. Make sure amount of juice in apricots is minimum. If necessary, substitute apricot juice in amount of coffee used.

Fig Cake

1/2 cup butter or margarine, softened	1 tsp. ground nutmeg
1 cup sugar	1 tsp. ground cloves or allspice
3 eggs	1 cup buttermilk
1/2 tsp. vanilla extract	1 1/2 cups fig preserves with juice, chopped
2 cups all-purpose flour	1/2 cup chopped nuts
1 tsp. soda	1/2 cup coconut (optional)
1 tsp. ground cinnamon	1 cup raisins (optional)

Cream butter and sugar until light and fluffy; add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine flour, soda, and spices; add to creamed mixture alternately with buttermilk, mixing well after each addition. Stir in figs and nuts; add coconut and raisins, if desired. Spoon batter into a greased and floured 10-inch tube pan or Bundt pan. Bake at 350°F. for 50 minutes or until done. Yield: one 10-inch cake.

Chess Tarts

12 pastry-lined muffin cups	1/2 cup butter
1 cup sugar	3 egg yolks
1 egg white	1 cup chopped raisins
1 cup chopped nut meats	1 teaspoon vanilla

Cream butter and sugar, add the beaten yolks and fold in stiffly-beaten egg white. Stir until it foams. Add raisins and nuts, and stir in vanilla. Divide evenly in pastry-lined muffin cups and bake in a 400°F. oven for 10 minutes, then reduce oven to 350°F. until browned (about 30 minutes). Cool. Yield: 12 servings.

To Freeze: Remove from muffin pan, place in freezer container, seal, label, and store in freezer.

To Serve: Thaw and serve with a dollop of whipped cream, if desired.

Snow-Capped Chocolate Pie

3 egg whites	1 cup Ritz cracker crumbs
1 teaspoon vanilla	1/2 cup chopped pecans
3/4 cup sugar	1 cup whipping cream
1 teaspoon baking powder	2 tablespoons sugar
1 4-oz. bar sweet cooking chocolate, grated	1 teaspoon vanilla

Beat egg whites with vanilla to soft peaks. Combine 3/4 cup sugar and baking powder. Gradually add to egg whites beating to stiff peaks. Reserve 2 tablespoons chocolate. Fold remainder into whites along with cracker crumbs and pecans. Spread in greased 9-inch pie plate. Bake in 350 degree F. oven for 25 minutes or until done. Cool. Whip cream with sugar and vanilla. Spread over meringue. Sprinkle with reserved chocolate. Chill for 6 to 8 hours.

Peppermint Pink Pie

1 cup crushed peppermint stick candy	1/2 teaspoon salt
1 cup granulated sugar	6 egg yolks, slightly beaten
2 tablespoons (2 envelopes) unflavored gelatin	8 or 9 drops red food coloring
2 1/2 cups milk	6 egg whites
	1 cup heavy cream, whipped
	2 baked 9-inch pie shells

Combine peppermint candy, 1/2 cup of the sugar, and the gelatin, milk, salt, and egg yolks in saucepan. Cook and stir over low heat until the candy and gelatin are melted and mixture is slightly thickened. Tint with food coloring. Chill until the mixture begins to thicken. Beat the egg whites until foamy. Gradually beat in the remaining sugar until it is stiff enough to stand in peaks. Fold the egg whites and cream into the peppermint mixture. Spoon into baked pie shells. Chill until firm. Freeze. Makes 2 pies.

To Freeze: Wrap frozen pies in freezer wrap, and seal. Label and date. Store in freezer in box.

To Serve: Partially defrost. Storage Time: Up to 1 month.

Pumpkin Cheesecake

Combine 1 1/2 cups zweiback crumbs, 3 tbsp. sugar and 3 tbsp. melted butter. Press into bottom and 2 inches up sides of 9 inch springform pan. Bake in 325 degrees oven 5 minutes. In large mixer bowl, combine 2 8 oz. pkgs. cream cheese, softened, 1 cup light cream, 1 cup canned pumpkin, 3/4 cup sugar, 4 egg yolks, 3 tbsp. flour, 1 tsp. vanilla, 1 tsp. ground cinnamon, 1/2 tsp. ground ginger, 1/2 tsp. ground nutmeg and 1/4 tsp. salt. Beat till smooth. Fold in 4 stiffly beaten egg whites. Turn into prepared crust. Bake in 325 degree oven for 1 hour. Combine 1 cup dairy sour cream, 2 tbsp. sugar and 1/2 tsp. vanilla. Spread over cheesecake. Bake 5 minutes more. Chill before serving. Makes 12 servings.

Fruit Balls

16 oz. package dates 3 tablespoons frozen orange juice
1 cup uncooked pitted prunes concentrate
1/2 cup dried apricots Flaked snipped coconut or
1/3 cup raisins Finely chopped nuts
1 cup chopped nuts

Put fruit through coarse blade of food chopper. Mix well with the cup of nuts and orange juice concentrate. Form into 1-inch balls. Roll in snipped flaked coconut or chopped nuts. (Makes about 48 balls).

Date Loaf Candy

2 1/2 cups sugar 1/2 lb. pecans
3/4 cup milk 1 teaspoon vanilla
1/2 lb. dates 1 tablespoon butter

Boil milk and sugar until forms soft ball, add cut dates and boil until soft ball forms in cold water. Remove from stove and add rest of ingredients. Beat and put on damp cloth and roll. Slice when cold.

Cranberry Fluff

2 cups raw cranberries, ground 1/2 cup seedless green grapes
3/4 cup sugar 1/2 cup English walnuts, broken
2 cups miniature marshmallows 1 cup whipped cream or whipped topping
1/4 teaspoon salt or whipped canned milk may be used
2 cups tart apples, diced

Combine cranberries, marshmallows and sugar. Cover and chill overnight in refrigerator.

Add apples, grapes, nuts and salt. Fold in whipped cream and chill before serving. Garnish with crisp endive. Serve on lettuce.

Christmas Buttered Mints

1 stick butter (melt over water) 2 boxes of sifted powdered sugar
1/4 cup cold water (dissolve 1 package plain gelatin
gelatin in this)
4 drops of peppermint oil

Add sugar to melted butter, mix with mixer, then work with hands until creamy. Add gelatin. Knead, add oil of peppermint. Roll out and cut with cutter shapes. Add red or green food coloring, decorate if desired.

Coconut Pound Cake

2 sticks butter	1 cup dairy sour cream
1/3 cup shortening	1/4 cup whole milk
3 cups sugar	1 teaspoon lemon extract
5 large eggs	1 teaspoon vanilla extract
3 cups sifted all-purpose flour	1 cup flaked coconut
1/2 teaspoon baking powder	

Have all ingredients at room temperature. Cream butter and shortening well. Gradually add sugar and beat until consistency of whipped cream. Add eggs, one at a time, beating well after each. Alternately add the flour with the sour cream and milk; beginning and ending with the flour. Add the extracts and beat until well combined. Stir in the coconut.

Grease with shortening and flour a 10-inch tube pan. Pour batter into pan and bake in a preheated 325 degree oven for 1 1/2 hours. When done, let cool for about 10 minutes before inverting pan. Cake may be frosted or served plain.

Lemon Loves

1 cup flour	1/2 cup butter
2 tablespoons sugar	1 cup sugar
5 tablespoons flour	1/2 teaspoon baking powder
2 eggs	3 tablespoons lemon juice

Mix flour, butter, and 2 tablespoons sugar. Press into a 9 x 9 inch pan and bake at 350 degrees for 15 minutes. Sift sugar, flour, and baking powder. Beat eggs with lemon juice. Mix with flour and pour in crust. Bake at 350 for 25 minutes. Remove from oven and frost with powdered sugar creamed with butter and enough lemon juice to make a spreading consistency.

Cranberry Crunch

1 1/2 cups rolled oats (uncooked)	1 cup margarine, or butter
3/4 cup flour	1 can (No. 303) or 2 cups whole cranberry sauce
1 1/2 cups brown sugar	

Mix oats, flour, and brown sugar; cut in butter. Place half of mixture into 8 x 8 greased pan; cover with cranberry sauce; and top with rest of crumb mixture. Bake 45 minutes at 350°F. Cut in squares while hot. May be served with scoop of vanilla ice cream. Serves 6 to 8.

Pecans Puffs

1/2 cup butter	1 cup pecans
2 tablespoons sugar	1 cup cake flour
1 teaspoon vanilla	Confectioner's sugar

Soften butter, add sugar and blend until creamy. Add vanilla. Add sifted flour to finely chopped pecans; stir this into butter mixture. Roll into small balls. Place on a greased baking sheet. Bake in slow oven 300 degrees for about 45 minutes. Roll puffs while hot in confectioner's sugar. When cold roll them again in confectioner's sugar.

Nut Cookies

2 sticks margarine, room temperature	1 cup granulated sugar
1 egg yolk	2 cups flour (sifted-all purpose)
2 tsp. vanilla	Dash of salt

Cream sugar and margarine, add egg yolk and vanilla. Add flour. Spread very thin on one or two small cookie sheets (ungreased). Beat egg white until slightly frothy; spread on top of cookie mixture. Sprinkle with chopped pecans and bake 1 hour at 250°F.

Peanut Butter Blossoms

1 3/4 cup flour	1/2 cup shortening
1 tsp. soda	1/2 cup peanut butter
1/2 cup sugar	1 egg
1/2 cup brown sugar	2 tbsp. milk
40 candy kisses	1 tsp. vanilla

Combine all ingredients except candy in a large bowl. Mix on lowest speed until dough forms. Shape into small balls using a rounding teaspoon for each. Roll balls in sugar. Place on ungreased cookie sheet. Bake at 375°F. for about 10-12 minutes. Top each cookie, immediately after removing from the oven, with a candy kiss. Press down firmly, so cookie cracks around edge. Cool. Yield: 4 dozen.

Christmas Cake Cookies

8-oz. pkg. candied cherries	8-oz. pkg. sliced candied pineapple
2 lb. box pitted dates	8-oz. shelled almonds
8-oz. shelled Brazil nuts	2 1/2 cups sifted flour
1 tsp. baking soda	1 tsp. salt
1 tsp. cinnamon	1 cup butter
1 1/2 cup sugar	2 eggs

Cut dates in chunks. Quarter candied cherries. Slice pineapple into slivers. Blanch the almonds, chop coarsely and toast until golden; chop Brazil nuts. Sift together flour, baking soda, salt and cinnamon. Start oven at 400°F. or moderately hot. Cream butter, add sugar, and cream until light and fluffy. Add eggs, stir in dry ingredients, fruit and nuts. Drop batter from a teaspoon onto ungreased cookie sheet and bake for 10 minutes. Remove from oven, cool slightly and remove from cookie sheet. Makes about 10 dozen. Stores well.

Meringue Kisses

3 egg whites
1 cup sifted sugar
1/4 tsp. salt
3 drops vinegar
1 tsp. vanilla
1 cup pecan pieces

Beat egg whites until stiff. Gradually add sugar and salt. Stir in vinegar, vanilla, and nuts. Drop from teaspoon on cookie sheet covered with wax paper. Bake at 300°F. for 30 to 40 minutes or until you can lift cookies easily.

Fudge

4 cups granulated sugar
1 can (13 ounce) evaporated milk

Boil 6 minutes at full boil. In large bowl put 1 large and 1 small package chocolate chips (18-ounces) and 2 sticks margarine, 2 tsp. vanilla, pinch salt, 1/2 cup nuts (brazil and walnuts). Pour into saucepan. Mix well. Pour into greased pan. Put into refrigerator for 2 hours.

Peanut Butter Fudge

2 cups sugar
1/2 cup evaporated milk
1/2 stick margarine

Boil at full boil - 3 minutes. Add 1/2 to 3/4 cup peanut butter and 1 tsp. vanilla. Beat until creamy. Pour into greased pan.

Homemade Cracker Jacks

20 cups popped popcorn (about 1 1/2 cups raw corn, popped)
1 small can salted peanuts, with or without skins
1 tablespoon salt
2 cups light brown sugar
1/2 cup light corn syrup
1/2 cup molasses
2 sticks butter
1/2 teaspoon baking soda

Pop the corn and mix with peanuts and salt. Put into large wide, low-sided type cooking pans as the bottoms of broiler pans.

Prepare syrup by putting in a saucepan the brown sugar, corn syrup, molasses, and butter. Bring to a boil and cook for five minutes. Remove from heat and add baking soda; mix well. Pour syrup over the popcorn and peanuts; mix well.

Bake in a preheated 250 degree oven for one hour; stir the mixture every 15 minutes. Store in air-tight bags.

MOTHER'S CHRISTMAS PUDDING (with lemon sauce)

1 cup raisins	1/2 cup molasses
1 cup currants	1 tsp. salt
1 cup ground suet	1 tsp. soda (dissolved in milk)
1 cup sweet milk	1/2 tsp. nutmeg
1 cup brown sugar	1 tsp. cinnamon
1/2 cup mixed candied fruit	

Combine all ingredients. Add enough flour to make a real stiff batter. (about 2 or more cups) Steam for 3 hours. Do not raise cover for first hour. This may be wrapped in cheesecloth and then put into steamer.

Lemon Sauce:

1 tbsp. cornstarch	Rind of 1 lemon
1/2 tbsp. sugar	1 egg yolk
Few grains salt	1 tbsp. butter
1 cup water	
2 tbsp. lemon juice	

Mix cornstarch, sugar, and salt in water. Heat to boiling and cook until clear and thick. Stir constantly, adding lemon juice and rind. Pour slowly over beaten egg. Cook another minute and add butter. Makes 1 1/2 cups.

Molded Waldorf Salad

1 package (3 oz.) cherry, strawberry or raspberry flavored gelatin	1 cup cranberry juice or cold water
1 cup boiling water	1 cup (1 medium) apple
1 cup green or white seedless or seeded grapes, whole or halves	1 cup (about 2 medium stalks) chopped or thinly sliced celery
	1/2 cup chopped walnuts or pecans

In medium mixing bowl, dissolve gelatin in boiling water. Add cranberry juice; mix well. Chill until thickened but not set, about 30 minutes. Fold in remaining ingredients. Pour into oiled 6-cup mold or 8-inch square pan. Chill until firm, about 1 1/2 to 2 hours.

Vegetables Salads



Annapolis Salad

1 can (#2 1/2) crushed pineapple	2 tbsp. plain gelatin
1 cup celery, diced fine	1 cup chopped pecans
1 cup green pepper, finely diced	1/8 tsp. salt
1 pint cottage cheese	3/4 cup mayonnaise
1 pint whipped cream mixed with 1/4 cup powdered sugar	

Drain pineapple. Dissolve gelatin in 1/4 cup pineapple juice. Bring remaining juice to boil and pour over gelatin. Put aside to cool. Mix pineapple, nuts, celery, green pepper, and salt with cottage cheese and mayonnaise. Add cooled gelatin mixture. Fold in whipped cream. Pour into ring mold rinsed with cold water. Chill until firm. Serves 15-20.

Cranberry Salad

1 (6 oz.) package cherry gelatin	1 can cranberry sauce
2 cups hot water	1/2 cup chopped nuts (pecans)
1/2 pint sour cream	

Dissolve gelatin in hot water. Let cool. Stir in cranberry sauce. Add chopped nuts.

Place in refrigerator and let congeal. Remove just before gelatin has set; add 1/2 pint sour cream, stirring to marbled point. Replace in refrigerator and let set. Serves 8-10.

Chicken Cranberry Salad

1st Part

1 envelope gelatin (plain)	1/2 cup orange juice
1/4 cup cold water	1/2 cup finely diced celery
1 can cranberry sauce	1/2 cup chopped pecans

Mash sauce with fork. Add orange juice. Heat to boil and add gelatin mix. Cook until slightly thickened. Cool. Add celery and nuts and pour into mold. Allow to become almost firm.

2nd Part

1 envelope gelatin (plain)	2 cups diced chicken
1/4 cup cold water	1 cup diced celery
2/3 cup mayonnaise	1/2 tsp. salt
1/2 cup evaporated milk	

Soften gelatin in cold water then dissolve over boiling water. Mix mayonnaise, milk, chicken, celery and salt together. Add gelatin and spread on top of other mixture which should be almost firm. Allow to chill. Serve on salad greens. Serves 10.

Vegetable Salad With Sour Cream Dressing

Mix:

1 pkg. frozen mixed vegetables (cook, cool, and drain)	1/2 cup diced green pepper
1/4 cup minced pimento	1/2 cup chopped celery
1 cup cheddar cheese, cubed	2 tbsp. chopped onion
	1/2 cup diced pickles

Make dressing with 1/2 cup sour cream; 1/4 cup mayonnaise and 2 tbsp. lemon juice. Mix and pour over vegetables.

Cranberry Salad

1 - #2 can of pineapple (drained)	2 boxes cherry gelatin
1 pound cranberries	1 cup hot water
2 cups sugar	1 cup cold water
2 cups celery	1/4 tsp. salt
1 cup nut meat	1 tsp. lemon juice

Grind the cranberries in the food chopper or blender. Place the sugar, salt, and lemon juice over the cranberries and let stand two hours. Chop the celery and nuts fine. Add cranberry mixture, celery, pineapple, and nut meat to the gelatin when it is slightly thickened. Place in refrigerator for 1 hour before serving. Serves 20. This keeps well, but any extra may be frozen and served later as cranberry relish.

Vegetable Salad Vinaigrette

Use:

1 can kidney beans
1 can wax beans
1 can French cut beans

Or:

1 can lima beans
1 can peas
1 can corn
1 can chick peas

Or, add any of these:

1 bunch raw broccoli, cut
in strips
Pieces of sliced raw cauliflower
Thin slices of raw squash
Sliced slivers of raw carrot,
or cucumber

Heat to boiling:

1/2 cup salad oil	1/2 cup vinegar
3/4 cup sugar	Salt and pepper
1 tsp. dry mustard	

Remove from heat and add 1 cup chopped onions and any of the above combinations. Blend and store overnight refrigerated before serving.

Optional, but give additional flavor:

1/2 tsp. dill weed	1 clove garlic, or 1/2 tsp. garlic salt
Dash worcestershire sauce	1/2 tsp. monosodium glutamate
Pinch of basil	

Sweet Potato Casserole

3 cups mashed, cooked sweet potatoes	2 eggs, well beaten
1 cup sugar	1 tsp. vanilla extract
1/2 cup melted butter or margarine	1/3 cup milk
	Topping (recipe below)

Combine sweet potatoes, sugar, butter, eggs, vanilla and milk; mix well. Spoon into a two-quart casserole. Cover with topping. Bake at 350° F. for 25 minutes. Yield: 8 servings.

Topping

1/2 cup firmly packed brown sugar
1/4 cup all-purpose flour
2 1/2 tbsp. melted butter or margarine
1/2 cup chopped pecans

Combine all ingredients, mixing well; sprinkle on top of potato mixture before baking. Yield: About 1 cup.

Spinach Balls

2 (10 oz.) pkg. frozen chopped spinach	6 eggs, well beaten
3 cups (herb seasoned) stuffing mix	3/4 cup melted butter
1 large onion, chopped	1/2 cup grated Parmesan cheese
1/2 tsp. thyme	1 tbsp. pepper
	1 1/2 tsp. garlic salt

Cook spinach according to package directions. Drain well and squeeze to remove excess moisture. Combine spinach and remaining ingredients, mixing well. Shape into balls about the size of walnuts, place on lightly greased baking sheet. Bake 325°F. for 15 to 20 minutes. Yield: 11 dozen. (Can be frozen).

Potato Casserole

6 medium-sized white potatoes - Boil and cube. Place in a greased casserole dish. Make a sauce:

5 tbsp. flour	4 tbsp. butter
1 cup milk	Salt and pepper to taste
1 cup sour cream	1 small onion, chopped

Add to sauce:

1 large can sliced mushrooms	3 pimentos, diced
3 tbsp. bleu cheese	

Simmer for a few minutes.

Pour sauce over potatoes. Top with bread crumbs. Heat in oven before serving. Serves 6 to 8.

Squash Casserole

Carrots and yellow squash team up in this festive casserole for your holiday menu.

2 pounds yellow squash sliced (6 cups)	1/4 cup chopped onion
1 cup dairy sour cream	1 can cream of chicken soup
1 (8 oz.) package herb-seasoned, stuffing mix	1 cup shredded carrot
	1/2 cup butter or margarine, melted

In saucepan, cook sliced squash and chopped onion in boiling salted water for 5 minutes; drain. Combine cream of chicken soup and sour cream. Stir in shredded carrot. Fold in drained squash and onion. Combine stuffing mix and butter or margarine. Spread half of stuffing mixture in bottom of 12x7½x2-inch baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake in 350°F. oven for 25 to 30 minutes or until heated through. Makes 6 servings.

Holiday Cauliflower

1 large head cauliflower	2 cups milk
1 (4 oz.) can sliced mushrooms	1 teaspoon salt
1/4 cup diced green pepper	1 cup shredded Swiss cheese
1/4 cup butter	2 tablespoons chopped pimiento
1/3 cup flour	

Broccoli Casserole

2 packages chopped broccoli	1 tablespoon lemon juice
1 can cream of mushroom soup	1 egg, beaten
1/2 cup mayonnaise	1 cup grated cheese
1 grated onion	

Cook and drain broccoli. Mix broccoli and other ingredients. Pour into baking dish; sprinkle top with crushed cheese crackers. Bake at 400°F. for 25 minutes.

Egg Asparagus

1 (10 oz.) package frozen cut asparagus	4 hard cooked eggs, sliced
1 (10½ oz.) can condensed cream of mushroom soup	1 teaspoon minced onion
2 tablespoons melted butter or margarine	3/4 cup milk
	1 cup coarse soft bread crumbs
	1/2 cup grated processed cheese

Cook asparagus. Slice eggs. Combine onion, undiluted soup, and milk; beat to blend. Heat soup mixture until smooth. Combine bread crumbs, butter and cheese. Cube toast into one-inch pieces. Arrange 1/2 of toast cubes across bottom of a 1½-quart baking dish. Arrange cooked asparagus over toast, then top with remaining toast cubes and sliced eggs. Pour soup mixture over all. Top with cheese-bread crumb topping. Bake in a moderate oven (350°F.) for 15 minutes. Serves 6.

Parslied Zucchini

2 lbs. zucchini squash	1/4 teaspoon salt
Salted boiling water	1/4 teaspoon grated lemon peel
2 tablespoons unsalted margarine or butter	1 to 1½ tablespoons lemon juice
1 tablespoon instant minced onion	1/2 cup minced parsley

Slice the zucchini one-half inch thick. Cook in salted boiling water until tender, about 10 minutes. During the last few minutes that squash is cooking, combine margarine, onion, salt, lemon peel and juice in a small saucepan and heat until margarine is melted. Pour over drained squash. Add parsley and toss gently to mix well. Makes 6 servings, about 1/2 cup each.

French Peas

1½ tablespoons butter or margarine	1½ cups fresh peas or 10-ounce package frozen peas
2 tablespoons water	1 small onion, thinly sliced
1/2 cup thinly sliced mushrooms	
1/2 teaspoon salt	

Melt butter or margarine and add the other ingredients. Cover the pan tightly and cook over moderate heat until the peas are tender, shaking the pan occasionally to prevent sticking. Cook fresh peas until tender, 8 to 20 minutes. For frozen peas, begin counting time when steam begins to escape. Cook 5 to 10 minutes. Makes 4 servings, about 1/2 cup each.

Breads



Brioche

3/4 cup milk, scalded	1/4 cup warm water
6 tbsp. sugar	2 eggs
1/2 tsp. salt	2 egg yolks
1/2 cup butter or margarine	4 cups sifted flour
2 pkgs. active dry or compressed yeast	Butter or margarine

Combine milk, sugar, salt and butter; cool to lukewarm. In a large bowl, crumble yeast over water and stir until dissolved. Stir in milk mixture, eggs, egg yolks and flour, beating with a spoon until well combined. Turn out onto a floured board and knead until smooth and elastic. Place in a large greased bowl, oil top of dough.

Cover with a damp cloth and refrigerate several hours or overnight. Pinch off piece of dough large enough to make a 2½-inch ball; roll in a little flour to hold shape. Fit rest of dough evenly into a 1½ quart-brioche pan. Make a shallow indentation in center of dough; insert ball of dough. Cover loosely with waxed paper then damp cloth; let rise in a warm place until dough just fills pan. Bake in hot oven (400°F.) 35 minutes or until done in center. Brush top with butter while still warm.

Bishop Bread

2 cups brown sugar	1 teaspoon cinnamon
1/2 cup butter, melted	1/2 teaspoon salt
1 egg	1/2 teaspoon soda
2 1/2 cups sifted flour	3/4 cup sour milk
2 teaspoons baking powder	1 cup dates, chopped

Cream sugar and butter. Add egg, beat until smooth. Sift dry ingredients, add alternately with milk. Fold in dates and pour into greased 9 x 9 pan. Bake at 325 degree oven 20 minutes. Sprinkle with sugar and cinnamon. Good served warm.

WHOLE WHEAT BREAD

3 3/4 cups warm water	3 cups white flour
2 pkgs. dry yeast	5 to 6 cups whole wheat flour
1/2 cup sugar	1/4 cup molasses
1 1/2 cups dry milk	1/4 cup butter, melted and cooled
1 tablespoon salt	

Dissolve yeast in warm water. Mix sugar, milk, salt, 1 cup white and 2 cups whole wheat flour in a bowl. Add yeast, molasses and butter to dry ingredients. Stir well. Add remaining flour, 1/2 cup at a time, mixing. When it forms a not-too-sticky mass, knead for 10 minutes on a well-floured board or until dough is smooth and elastic, and then place in greased bowl and turn dough to coat all over. Cover and allow to rise in warm place until double in bulk, about 1 1/2 to 2 hours. Punch down. Divide dough in half and place in two well-greased loaf pans. Cover and allow to rise again until double in bulk. Bake at 350 degrees for 45 to 50 minutes, until golden and bread sounds hollow when tapped. Makes 2 loaves.

Danish Cool Braid

(Makes four large loaves for holiday giving. Just store after baking in freezer. Heat and serve. Can be cut in half to make less).

Scald 1 quart milk, except for 1 cup which is heated to lukewarm. Dissolve 3 pkgs. dry yeast in it.

To the 3 cups scalded milk remaining, add:

1 cup margarine or other shortening	1 cup sugar
1 tbsp. salt	1 tsp. cardamom seeds or 1 tbsp. powdered cardamom
6 whole eggs, beaten	

Add about 15 cups sifted flour to make rather stiff dough. Knead well. Let rise for 2 hours. Divide dough into 4 parts. Roll out in rectangles. Fill with prune--apricot, or other preferred filling (down center). Cut in strips along sides and fold over filling. Brush with beaten egg, sprinkle with sugar. Let rise in warm place for 1/2 to 1 hour. Bake at 375°F. for 25-30 minutes, or until done.

HOMESTEADER'S QUICK BREAD

2 cups sifted flour (all purpose)	2 eggs, slightly beaten
1 cup sugar	2/3 cup molasses
1 tsp. salt	2 cups buttermilk
1 tsp. baking powder	1/2 cup chopped walnuts (black or hickory)
1 1/2 cups oats	1 1/2 cups raisins

Mix flour, sugar, salt, baking powder and soda and oats in a bowl. Add eggs, molasses, and buttermilk. Mix well. Stir in nuts, raisins. Turn into two 8½ x 4½ x 2½ inch loaf pans. Bake at 350 degrees for 1 hour. Cool. Yields: 2 loaves.

Apricot Oatmeal Bread

2 cups biscuit mix	1 cup quick cooking oats
1/4 teaspoon salt	1 teaspoon baking powder
1/2 cup dried apricots, chopped	1/4 cup chopped walnuts
4 1/2 teaspoons artificial sweetener	1 egg beaten
1 1/4 cups skim milk	

Combine biscuit mix, oats, salt, baking powder, apricots and walnuts. Combine sweetener, egg and milk, blending well. Add to dry mixture, stirring only to mix. Pour into greased floured loaf pan. Bake 350°F. one hour.

Date Oatmeal Nut Bread

1 egg, beaten slightly	1 tsp. baking soda
1 cup sour milk or buttermilk	1/2 tsp. salt
2 Tbsp. vegetable oil	1 cup rolled oats
1/2 cup firmly packaged brown sugar, sieved	1 7-1/4 oz. pkg. (1 cup) dates, chopped
1 cup sifted all-purpose flour	1/2 cup chopped nuts

Mix together egg, milk and oil. Stir in sugar. Sift together flour, baking soda and salt; add rolled oats. Add to egg mixture; stir only enough to blend. Stir in dates and nuts. Pour in greased 9 x 5 x 2-3/4 inch loaf pan. Bake in 325° oven about 1-1/4 hours. When cold, wrap in waxed paper. Let stand 1 day before slicing.

Christmas Pumpkin Bread

1/2 cup vegetable oil	1/2 teaspoon cinnamon
2 eggs	1/2 teaspoon nutmeg
1 cup canned pumpkin	1/4 teaspoon salt
1-2/3 cups sifted all-purpose flour	1/2 cup candied cherries, cut up
1-1/4 cups sugar	1/2 cup chopped nuts
1 teaspoon baking soda	

Combine oil, eggs, 1/3 cup water and the pumpkin. Sift together next 6 ingredients. Gradually beat into first mixture. Stir in cherries and nuts. Pour into greased and floured 9" x 5" x 3" loaf pan or two 7-3/8" x 3-5/8" x 2-1/4" pans or 20 fluted cupcake pans. Bake all sizes in moderate oven (350°) 1 hour, or until done.



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