

Cook Book

A Miscellany of Recipes Gathered from Good Cooks of Days Gone By in Stephens,

Collected and Published by the Senior Class of 1951 at Old Stephens High

Reproduced from Original Publication in 2018 by Kenneth W. Poindexter, (SHS Class of 1955)



The Houses of Learning at Stephens, Arkansas



*The first school house for Stephens was a wooden structure built in 1889, the same year Stephens was officially incorporated as a town and six years after the town site was laid off by the Cotton Belt. No known picture of that building exists or if one was ever taken. It was replaced with the two-story brick building pictured left, dedicated on July 4, 1917. Classes were held in it for 31 years. The third and final plant for the school is pictured in the aerial snapshot, right, published in 1953's beginning edition of the school's yearbook, *The Roustabout*, and shows the two additions joined to the building a few years after its initial construction in 1948 – cafeteria, left rear; classrooms for elementary students, middle back. The old gymnasium, top in the photo, was replaced with a modern brick structure in 1957. These campuses educated only white students, mandated by the South's Jim Crow laws in effect then, until 1970 when it merged with Carver, the school for black students built in 1951 and located across town facing US 79. After merging, the former all-white school became the district's high school and Carver's school became the elementary school until their last day of operation – June 3, 2014. The graduating class of 1951 was Class No. 3 of 65 that walked across Stephens High School's stage to receive their high school diploma in the 1948 building.*

Stephens High School

Class of 1951

Helen Allen

John Byrd

Helen Carter

Earl Cox

Nona Dalton

Joe Doss

Vivian Drake

Travis Fawver

Charles Hall

David Harwell

Wayne Holt

Emogene Hughes

Nelta Jones

Don Landers

J. P. Landers

Mary Linkous

Melva Martin

John Meadows

Nora Morgan

Robert Neeley

Mary Frances O'Dell

Dorothy Reid

Edna Rhodes

Frances Rowe

Jimmy Shirey

Lamarr Tolson

Edgar Trimble

ABBREVIATIONS

Teaspoon
 Tablespoon
 Quart
 Pint
 Gallon
 Baking Powder
 Pounds
 Ounce
 Package

Tsp.
 Tb.
 Qt.
 Pt.
 Gal.
 B. P.
 Lbs.
 Oz.
 Pkg.

APPROXIMATE EQUIVALENTS

3 teaspoons
 16 Tablespoons
 5 1/3 Tablespoons
 2 cups
 4 cups
 2 pts.

1 Tablespoon
 1 cup
 1/3 cup
 1 pint
 1 quart
 1 quart

1 lb. brown sugar
 1 lb. granulated sugar
 1 lb. powdered sugar
 1 lbs. butter or shortening
 1 lb. cheese
 1 lb. flour
 1 lb. wheat flour
 1 lb. cornmeal
 1 lb. seeded raisins
 1 lb. dates – pitted
 3 lbs. dressed chicken
 1 square chocolate
 1 cup broken, uncooked macaroni
 1 lb. uncooked meat
 1 cup uncooked rice
 1 cup broken, uncooked spaghetti

3 1/2 cups
 2 1/4 cups
 3 3/5 cups
 2 cups
 4 1/2 cups, grated
 3 3/4 cups
 3 1/3 cups
 3 1/4 cups
 3 cups
 2 2/3 cups
 1 1/2 lbs. or 4 1/2 cups
 2 Tablespoons cocoa
 2 2/3 cups – cooked
 2 3/4 cups – cooked
 4 cups – cooked
 2 cups – cooked

SIZES OF CANS AND APPROXIMATE CONTENTS OF EACH IN TERMS OF CUPS

No. 1 can
 No. 2 can
 No. 2 1/2 can
 No. 3 can
 No. 10 can

1 1/2 cups
 2 1/2 cups
 3 1/2 cups
 4 cups
 13 cups

NOTE: *Some recipes call for brand-name ingredients no longer available today. Recipes were not categorized.*

ICE BOX WAFERS
Mrs. Alvin Malone

1 cup brown sugar	5 cups flour, well sifted
1 cup white sugar	2 teaspoons soda
1½ cups melted Crisco	1 teaspoon cinnamon, cloves, etc.
1 teaspoon salt	1 cup chopped nuts
2 eggs, well beaten	

Cream well, add eggs slowly and mix well, then add nuts. Sift all dry ingredients together and add to sugar, egg, etc. Shape into roll and slice and bake at once, or put roll in ice box and bake anytime. 75 cookies

MOLASSES COOKIES
Mrs. Minnie Hodge

1 cup molasses	½ shortening, melted
1¾ teaspoons soda	2 teaspoons ginger
1 cup sour milk	1 teaspoon salt

Use enough flour to make the mixture so you can drop it easily from a spoon. In mixing this batter add the soda to the molasses and beat well. Add the rest of ingredients and let it stand long enough to get chilled through. This may take several hours so it's good to get the batter ready and may take several hours so it's good to get the batter ready the day before or early in the morning. When ready to use, toss one half of the mixture at a time on a floured board and roll to one quarter inch thickness. Shape with a round cookie cutter which is dipped into flour before starting to cut. Bake on a greased baking sheet.

ICE BOX COOKIES
Mrs. Hoke Smith

3 cups flour	1½ cups sugar
1 Tablespoon baking powder	1 egg
½ teaspoon salt	2 Tablespoons cream
1 cup butter	1 teaspoon vanilla

Cream butter and sugar, beat egg and stir in, add flour with salt and baking powder. Cut nuts and raisins into small bits and add if wanted.

SALAD DRESSING CAKE
Mrs. W. A. Valentine

2 cups flour	1 cup salad dressing
2 teaspoons soda	1 cup water
5 Tablespoons cocoa	1 teaspoon Vanilla
1 cup sugar	

Mix and beat well; bake 45 min.

IRISH POTATO CAKE

Mrs. W. A. Valentine

2 cups sugar
1 cup shortening
2 cups flour
½ cup buttermilk
2 teaspoons soda (in milk)
1 teaspoon cinnamon

1 teaspoon allspice
1 teaspoon cloves
½ cup cocoa
3 eggs
1 cup hot mashed potatoes
1 cup nuts (if wanted)

Mix the usual way.

PRUNE CAKE

Mrs. Norma Como

2½ cups flour
¾ teaspoon baking powder
1 teaspoon allspice
½ cup butter
2 eggs well beaten
1 cup sweetened, cooked prunes
(Seed and cut prunes.)

1 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
1½ cups sugar
1 cup sour milk

Sift flour, add baking powder, soda and spices and sift together three times. Mix butter and sugar together until fluffy. Add eggs and prunes. Then add flour alternately with milk, a small amount at a time. Beat well after each addition. Add two cups of nuts and bake in loaf.

ICE BOX COOKIES

Mrs. Fred Ward

½ cup butter
1 cup brown sugar
½ teaspoon soda

1 egg, beaten well
1¾ cups flour
1 cup nuts

Mix well, make in rolls, wrapped in wax paper and place in refrigerator.

COFFEE CREAM CAKE

Mrs. Lola Hodge

2¼ cups cake flour
3 teaspoons baking powder
1 teaspoon salt
1½ cups sugar

2/3 cup cold coffee
2 eggs
¼ cup milk
½ cup shortening

Mix and beat well. Turn into two 8 inch layer pans.

CREAMY ICING

Cream following:

2 Tablespoons butter
2 Tablespoons shortening
1/8 teaspoon salt

1 teaspoon vanilla
1 cup confectioner's sugar

Stir in 2 Tablespoons warm cream. Add another cup confectioner's sugar. Beat until creamy. Top with chopped nuts.

YELLOW ANGEL FOOD CAKE

Mrs. H. H. Hargrave

Boil 1½ cups of sugar in ¾ cup of water until it spins a thread. Pour hot syrup over the well beaten whites of 6 eggs, and beat until moderately cool. Add yolks of eggs well beaten, then fold in 1¾ cups (flour and 1 level teaspoonful of cream of tartar sifted together 3 times). Flavor to taste, and bake in moderate oven 1 hour.

ICING

Boil 1½ cups of sugar in ¼ cup of sweet milk until it will form a soft ball when dropped in cold water. Cream together butter (the size of half an egg) and a rounding Tablespoon of flour. Add this to the hot syrup and beat until thick. Spread on cake quickly. Flavor icing same as cake or differently as preferred.

STRAWBERRY SHORT CAKE

Mrs. C. C. Phillips

Combine 5 cups biscuit mix, 2 beaten eggs, ¼ cup sugar, ½ cup milk, ½ cup melted shortening. Bake in two 8 inch layer cake pans at (450°F.) 15 to 20 minutes. Put together with berries while hot. Top with big dollops of whipped cream.

YELLOW ANGEL FOOD CAKE

Mrs. Tom Boyd

13 egg yolks well beaten. Add 1¾ cups sugar and beat 10 minutes. Then add 2 cups flour, 1/3 teaspoon salt, 1 heaping teaspoon baking powder, vanilla and ¾ cup ice water. Bake 1 hour in stem pan.

LIGHTNING CAKE

Mrs. Tom Boyd

Cream together 1/3 cup butter, 1 cup sugar. Add 2 eggs in cup and finish filling with sweet milk. 1½ cups flour, 3 teaspoons baking powder, salt, and vanilla. An easy quick cake for mixing.

LEMON JELL-O SALAD
Mrs. Chester Poindexter

1 package lemon Jell-O	½ cup diced celery
2 cups boiling water	¼ cup cut green pepper
1 cup finely shredded cabbage	Paprika
½ cup grated raw carrots	

Dissolve Jell-O in boiling water. Pour into a mold, when cool, add vegetables. When firm, serve with salad dressing.

SALAD
Mrs. Gossett

2 packages strawberry Jell-O	2 small cans of crushed pineapple
3 cups of water	10 marshmallows
3 packages Philadelphia cream cheese	

Cream cheese and add ingredients to cheese. Put Jell-O in ice box, when starts to jell, add cheese mixture.

JELL-O PIE
Mrs. James Scroggins

1 Package Jell-O “any flavor”	1 large can evaporated milk
½ cup hot water	½ cup sugar

Dissolve Jell-O in hot water. Whip chilled milk, add sugar and Jell-O mixture. Place in pie crust made with vanilla wafers. Add fruit if desired.

APPLE PIE
Mrs. P. J. Clemons

1 ¼ cups sugar
¼ cup water
Pinch of salt
3 pounds tart apples

1 Tablespoon flour
Pastry (2 cups flour)
½ teaspoon cinnamon
1 Tablespoon margarine

Put sugar, water and salt in large skillet; cover and heat until sugar begins to dissolve. Peel and core apples; cut in eighths. Drop enough pieces of apple in sugar syrup to cover bottom of skillet; cook gently until just tender, leaving cover on until apples begin to get tender. Remove apple pieces carefully to flat pan or tray; continue until all are done. Thicken syrup with flour mixed with a little water; there should be about 1/3 cup of thickened syrup; cool. Roll pastry for 2 crust pie and line deep 9 inch pie pan. Fill with apples; cover with thickened syrup and top with cinnamon and margarine. Moisten edge of crust; cover with top crust which has been slit for steam to escape. Crimp edges firmly. Brush top with undiluted evaporated milk for glaze.

FRUIT DUMPLINGS
Mrs. G. W. Haltom

1 cup flour
1 cup sugar

¾ cup of milk
2½ teaspoons baking powder

Melt ½ cup butter in baking dish. Pour in batter, add sweetened fruit, and sprinkle with sugar and spices. Bake slowly.

PECAN PIE
Mildred Staggs

2 eggs
1 cup sugar
1 cup Karo
1 cup pecans

2 Tablespoons oleo
1 teaspoon Vanilla
¼ teaspoon salt

Beat eggs and add sugar, Karo, oleo, vanilla and salt. Pour into unbaked 9 in. pastry shell. Bake in moderate oven.

SCALLOPED POTATOES
Mrs. Sheldon Davis

Slice 6 potatoes thin. Place layer of potatoes, sprinkle with butter, flour, salt. Do this until dish is almost full. Pour in milk and let cook 60 minutes in oven 350°.

HAMBURGER PIE
Mrs. John M. Davis

Fry 1 chopped onion and 1 lb. of ground beef. Fry until light brown. Put in bottom of deep casserole. Add well-seasoned string beans, making a layer about an 1½ inch thick. Top with creamed potatoes and pour a can of Campbell's tomato soup over all. Bake 30 minutes at 400°.

MEAT PIE
Mrs. John M. Davis

Fry 1 chopped onion and 1 lb. ground beef in 2 Tablespoons of fat. Fry until light brown. Put this into an uncooked pie shell. Make gravy using 2 Tablespoons fat, 1 Tablespoon flour, 1 cup water, ½ teaspoon Kitchen Bouquet. When slightly thick, pour over meat. Add pastry top to pie and bake 30 minutes at 450°.

HEAVENLY HASH
Mrs. Coy Brantum

½ pt. whipped cream
1 can crushed pineapple
3 marshmallows

10 cherries
¼ can pecans
3 Tablespoons sugar

Boil 2 cups sugar and ¾ cup of water to make syrup. While still hot add juice of 4 lemons, 5 Tablespoons tea and 2 qts. boiling water. Steep few minutes, strain, add the lemon syrup mixture, and juice of 1 orange; and ¼ teaspoon whole cinnamon and ¼ teaspoon cloves tied in cloth. Let stay 5 minutes.

BEEF AND RICE SKILLET
Mrs. Chester Poindexter

½ cup dry rice
¼ cup lard or meat drippings
1 medium size onion
½ green pepper

¾ lb. ground beef
2 cups water
2 cups canned tomatoes
Salt to taste

Sort rice, but do not wash. Melt lard in skillet, add dry rice, onion, pepper, and chopped meats. Brown thoroughly to a rich golden brown. Add water, salt and tomatoes. Let simmer slowly in covered skillet about 30 minutes or until rice is tender.

HAMBURGER
Darrell Harmon

1½ lbs. hamburger meat. Add 2 eggs, 1½ slices bread, as much onion as desired, 1/3 cup of milk. Mix well.

COLD POTATO SALAD
Mrs. Albert Slaughter

2 cups diced Irish potatoes	1 small onion, diced
½ teaspoon salt	1 ripe tomato, diced
2 Tablespoons salad dressing	

Cook potatoes till tender and drain. Mix other ingredients. Place in ice box till cold.

24 HOUR SALAD
Mrs. Fred Martin

4 egg yolks)	
Juice of 1 lemon)	
Dash of salt)	Cook till thick. Let cool.
1 cup sugar)	
¼ cup cream)	

¼ lb. pecans, shelled
1 large box marshmallows
1 can (large) pineapple sliced (cut in wedges & let drain.)
1 lb. grapes seeded

Whip 1 pt. cream. Mix dressing and cream. Then add fruit. Place in refrigerator, let stand 24 hours before serving.

BEEF HASH
Mrs. Bobby Doss

Cook 1 lb. beef thoroughly done in water, chop meat fine, add two chopped onions, dash of pepper and salt, put on and cook until onions are done, take off and thicken with 1 cup water and 1 Tablespoon flour.

1-2-3-4 CAKE
Mrs. Frank Landers

1 cup Snow Drift	3 cups flour
2 cups sugar	4 Tablespoons baking powder
4 eggs	¾ Tablespoon salt
1 cup milk	1 Tablespoon vanilla

Add sugar gradually creaming into Snow Drift thoroughly. Add the egg yolks, one at a time and beat well. Sift the dry ingredients together and add alternately with milk to first mixture. Beat the egg whites until stiff and fold in. Turn into greased pans and bake in moderate oven (350°F). Yields two large layers.

ORANGE ICING *illegible*
(Contributor Unknown)

Melt in saucepan ½ cup shortening (one part butter). Add flour. Remove from heat. Blend in 4 Tablespoons cake flour, ¼ Tablespoon salt. Stir in slowly ½ cup (NOTE: May be 1/4. Difficult to decipher from recipe book.) orange juice. Bringing to a boil, stirring constantly. Boil 1 minute. Remove from heat. Stir in 3 cups confectioner's sugar. Set saucepan in cold water. Beat until consistency to spread. Stir in Tablespoon orange rind.

CHOCOLATE CAKE
Mrs. G. J. Arrington

Sift together 1 2/3 cups flour and 1 cup sugar. Add:

1 cup milk (sweet)	1 teaspoon soda
1 teaspoon vanilla	½ teaspoon sal
3 Tablespoons cocoa	

Mix well, then add ½ cup melted shortening. Beat well.

Bake in a greased and floured loaf pan 45 minutes at (350°F) or layer pans for 25 minutes.

ICING

2 Tablespoons cocoa	½ teaspoon cinnamon
2 cups powdered sugar	2 Tablespoons melted butter

Add enough hot coffee to spread. Mix well. Add ½ cup chopped nuts.

DATE NUT CAKE
Mrs. J. C. Milner

1 package raisins	1 teaspoon soda
1 package dates	1 cup boiling water
1 quart nuts	2 cups sugar
3 eggs	3½ cups flour
¾ cup butter	

Pour water and soda over fruit and let cool before adding to cake mixture. Cream butter, add sugar and then eggs one at a time. Add fruit and nuts. Bake 1 hour in 375°F. oven.

BANANA LAYER CAKE

Mrs. Dolph Stephens

½ cup shortening
1 ½ cups sugar
1 cup mashed bananas
3 egg yolks (added one at a time)
2 cups sifted flour

1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
¼ cup sour milk
3 egg whites
2 teaspoons vanilla

Sift together flour, baking powder, soda and salt. Beat egg whites until stiff then add 3 Tablespoons of the sugar. Cream shortening and add remaining sugar, cream thoroughly. Add mashed bananas and beat to blend. Add egg yolks one at a time, beating after each. Add vanilla. Add flour mixture alternately with milk, work quickly but do not over beat. Fold in egg whites. Bake 30 minutes in 2 layers. Put together with any favorite icing.

FROSTING

Mrs. J. P. Clemens

Unsweetened chocolate, 3 squares
Corn starch, 2 ½ Tablespoons
Milk, 1/3 cup
Salt, 1/8 teaspoon
Confectioner's sugar, sifted, 2 ½ cups

Butter or margarine, 2 Tablespoons
Egg yolks, unbeaten, 2
Cream, light, about 3 Tablespoons
Marshmallows, 8
Vanilla, 1 teaspoon

Melt chocolate and butter in top of double boiler. Blend corn starch with milk. Add slowly to melted chocolate, stirring until thick and smooth. Stir in vanilla; cool. Use 1/3 of this filling between layers of cake. To remaining filling add rest of sugar. Add enough cream for easy spreading; beat smooth. Use about one third to frost sides of cake. With scissors snip marshmallows into remaining frosting. Drop spoonfuls on top; spread.

CREAM-FILLED CAKE

Mrs. L. A. Morgan

3 cups flour
2 teaspoons baking powder
¼ teaspoon salt
2 cups sugar

4 eggs
¼ lb. butter
1 cup milk
1 teaspoon vanilla

Cream sugar and butter adding small amount dry ingredients and milk. Add 1 egg to mixture; continue until all dry ingredients, milk and eggs are used.

BANANA NUT CAKE

Mrs. Helen M. Henry

1 ½ cups of sugar
½ cup of shortening
2 eggs
2 cups of flour
4 Tablespoons of buttermilk

1 teaspoon of soda
3 mashed bananas
½ cup of chopped nuts
1 teaspoon of vanilla

Cream shortening and sugar until fluffy. Add eggs, stir in bananas. Then sift soda with flour, add milk and beat.

ICING

Cream ¼ lb. butter, add 1 box of powdered sugar, add 2 mashed bananas, 1 cup chopped nuts, enough cream for desired consistency. Then add vanilla and lemon.

JAM CAKE

Mrs. L. Green

Cream together:

2/3 cup shortening
1 cup sugar and a pinch of salt. Mix 3 eggs with this mixture (breaking one at a time). Then mix ¼ teaspoon spices.
2 cups flour
1/3 cup thick buttermilk
1 teaspoon soda

Use 1 cup jam with the cake.

FRUIT CAKE

Mrs. Herschel Smart

Mix together:

2 cans Eagle Brand milk
4 packages dates

4 cans coconut
2 cups chopped pecans

Then add milk.

ANGEL FOOD CAKE

Mrs. S. M. Tolson

1 ¼ cups egg whites (11 to 13 eggs)
1 ½ cups sugar
1 cup sifted cake flour

¼ teaspoon salt
1 teaspoon cream of tartar
1 teaspoon Vanilla

Sift sugar. Add ½ ts. flour and sift twice. Beat eggs and salt until foamy. Sprinkle cream of tartar over egg whites and continue beating until stiff, but not dry. Sprinkle small amount of sugar over egg whites, fold in gently, and continue until all sugar is added. Add flour and sugar mixture in same manner, adding flavoring before last addition of flour. Pour into ungreased angel food cake pan. Bake in slow oven (270°) thirty minutes and then increase heat (325°) and bake until done.

DEVIL'S FOOD CAKE

Mrs. G. A. Malone

Cream together: 2 cups sugar, 1 cup of butter, 2 egg yolks.

Dissolve rounding teaspoon of soda in $\frac{1}{2}$ cup of buttermilk. Add 1 cup buttermilk, $2\frac{1}{4}$ cups flour, 4 Tablespoons of cocoa, last add beaten egg whites.

CHOCOLATE ICING

Mrs. G. A. Malone

3 cups of sugar

4 Tablespoons of cocoa

$\frac{1}{2}$ cup butter

1 cup of sweet milk

CHERRY NUT CAKE

Mrs. J. B. McDonald

Sift together into bowl:

$2\frac{1}{4}$ cups sifted SoftasSilk cake flour

1 $1\frac{1}{3}$ cups sugar

Add:

$\frac{1}{2}$ cup high grade vegetable shortening

$\frac{1}{4}$ cup maraschino cherry juice

**3 teaspoons double
action baking powder**

$\frac{1}{2}$ teaspoon salt

**16 maraschino cherries
(Cut in eighths)**

$\frac{1}{2}$ milk

Beat vigorously with spoon for 2 min. by clock (about 150 strokes per min.), or mix with electric mixer on low to medium speed for 2 min. Add $\frac{1}{2}$ to $\frac{2}{3}$ cup unbeaten egg whites (4 large). Beat 2 more min. Fold in $\frac{1}{2}$ cup chopped nuts. Pour batter into prepared pans. Pan size: two 8 inch round layer pans $1\frac{1}{4}$ inches deep. Temp. 350° mod. Oven. Bake 30 to 35 min.

APPLE SAUCE CAKE

Bobbie Jean Wilkie

$\frac{1}{2}$ cup shortening

1 cup sugar

1 egg beaten

4 Tablespoons of hot water

$2\frac{1}{2}$ cups of flour

$\frac{1}{2}$ teaspoon salt

$1\frac{1}{2}$ cups thick apple sauce

1 teaspoon soda

1 cup raisins

$\frac{1}{2}$ cup nuts

$\frac{1}{2}$ teaspoon cloves

$\frac{1}{2}$ teaspoon nutmeg

1 teaspoon cinnamon

Cream sugar and shortening and add egg. Stir in apple sauce and hot water. Add raisins and nuts, then dry ingredients twice.

CREAMY CARAMEL ICING
(Contributor Unknown)

Heat 1/3 cup cream, 6 Tablespoons butter. Place in a heavy skillet over low heat 2 Tablespoons sugar. Stir constantly until sugar becomes golden brown syrup. Stir in until lumps are dissolved in the cream and butter mixture. Remove from heat. Gradually stir in 3 cups sifted confectioner's sugar. Beat until icing is smooth and creamy. If icing becomes too thick add more cream.

FIESTA MEXICAN CAKE
Mrs. Fred Wilson

Have the shortening at room temperature. Line bottoms of pans with paper; grease. Use 2 9-inch layer pans, 1½ inches deep. Start oven temp moderate heat (375°F).

Measure into sifter:

2 cups sifted Swans Down cake flour
1 teaspoon Calumet baking powder
1 teaspoon soda

¾ teaspoon salt
1 1/3 cups sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

Sour milk or buttermilk. Use 1 cup minus 2 Tablespoons. 1 teaspoon vanilla.

Have ready

1 cup mashed fully ripe bananas (2 or 3)
2 eggs unbeaten
½ cup coarsely chopped nut meats

With butter, margarine, or lard, use ½ cup minus 2 Tablespoons sour milk. With vegetable or any other shortening, use ½ cup.

Stir shortening just to soften. Stir in dry ingredients. Add ½ cup of milk, the bananas, and mix until all flour is dampened. Then beat 300 strokes by hand, or 2 minutes in mixer (at low speed). Add eggs, nuts, and remaining milk. Beat 120 strokes by hand, or 1 minute by mixer (at low speed).

Bake in moderate oven (375°F) about 25 minutes, or until done. After done, slice bananas and put on top. Put maraschino cherries on top.

DEVIL'S FOOD CAKE
Mrs. Leon Anderson

½ cup warm water
1½ teaspoons soda
½ cup cocoa
2/3 cup butter
1¾ cups sugar

2 eggs
2½ cups cake flour
½ teaspoon salt
1 teaspoon Vanilla
¾ cup sour milk

Mix first three ingredients together and let stand while mixing the creamed sugar and butter together until light and fluffy – add eggs one at a time then beat well. Sift flour then measure – add alternately with sour milk. Add first mixture then mix thoroughly.

BUTTER FILLING

½ cup butter
2 Tablespoons flour and mix

2 cups sugar
1 cup water

Let sugar and water boil until it forms soft ball in water then pour slowly over butter and flour mixture then beat until fluffy and spread on cake.

OLD FASHION TEA CAKES
Mrs. Tom Boyd

1 cup sugar
1 egg
¼ cup buttermilk with ½ teaspoon soda
About 1/3 cup shortening

Pinch salt
Vanilla
1 teaspoon baking powder

BLACKBERRY JAM CAKE
Mrs. Fred Webb

2 cups sugar
1 cup butter
½ cup sour cream
4 cups flour
2 cups jam

6 eggs
2 teaspoons soda
½ teaspoon cinnamon
½ teaspoon nutmeg

Stack layers with cream filling.

WHITE CAKE
Mrs. Dewey Merritt

1 cup sugar
1 ¼ cups flour
2 Tablespoons baking powder sifted three times together
1 cup scalded sweet milk added to other ingredients. Last add two beaten egg whites – flavor to suit taste. This makes 3 layers.

MAYONAISE CAKE
Mrs. Verna Hodge

2 cups flour	1 ½ teaspoons baking powder
1 cup sugar	1 ½ teaspoons soda
4 Tablespoons cocoa	
<i>Mix and add:</i>	
1 cup cold water	
1 cup salad dressing or mayonnaise	
1 teaspoon Vanilla	

GOLDEN LAYER CAKE
Mrs. S. M. Tolson

¾ cup butter or shortening	3 teaspoons baking powder
1 ½ cups sugar	¼ teaspoon salt
8 egg yolks, beaten	¾ cup milk
2 ½ cups sifted cake flour	1 teaspoon Vanilla

Cream shortening and sugar until light and fluffy. Add egg yolks and continue creaming. Sift dry ingredients together 3 times; add alternately with liquids to creamed mixture. Beat until smooth. Pour into cake pans lined with wax paper. Bake in moderate oven (350°F) 18 to 20 minutes. Makes 3 (9 inch) layers. Top with favorite icing.

CARAMEL ICING
Mrs. S. M. Tolson

3 cups sugar	1 teaspoon Vanilla
1 cup milk	1 cup nuts

Place 2 cups sugar and 1 cup milk in pan. While this is cooking, melt 1 cup sugar, stirring constantly. When it becomes a liquid, stir into first mixture. Cook until lumps are melted to icing stage. Beat, add vanilla and nuts. Spread on cake.

LAYER CAKE OR CUP CAKES

Mrs. Ray Poindexter

**1 cup butter
2 cups sugar
1 cup milk
8 egg whites**

**3 cups sifted pastry flour
3 teaspoons Watkins baking powder
1 teaspoon Watkins Vanilla, lemon
or almond**

Cream butter thoroughly, slowly beat in sugar. Add sifted dry ingredients alternately with milk. Add flavoring. Add beaten egg whites. Bake in greased layer or muffin tins. Use your favorite frosting. Bake in 375°F oven 25 minutes.

HOT ROLLS

Mrs. Cecil Drake

**1 package Fleischmann's dry yeast
1 cup lukewarm water
1 teaspoon sugar
3 cups more lukewarm water**

**4 teaspoons salt
12 scant cups sifted flour
4 Tablespoons melted shortening**

Pour the yeast into cup of lukewarm water, add the teaspoon of sugar, stir and let stand 5 minutes. Meanwhile scald 3 more cups of liquid (water, milk or a mixture of these), and while hot add the salt and remaining sugar. Let cool. Measure 12 scant cups sifted flour into bread bowl. Stir the yeast mixture and pour into center of flour, add remaining liquid (lukewarm) and mix lightly with the flour. Next add the shortening, melted but not hot. Then work into a medium firm dough, adding a little more flour or liquid if required, and knead until smooth and elastic. Cover with lid and place in a warm spot, about 86°F. Let rise until about doubled. Fold dough down and let rise again $\frac{3}{4}$ as much as first time. Make into biscuit shaped rolls and let rise until about doubled and bake until brown in medium hot oven.

STEAK SPAGHETTI

(Contributor Unknown)

**1 lb. ground round steak
2 cups cooked spaghetti
1 large onion and 2 green peppers chopped**

**1 can tomatoes or tomato soup
 $\frac{1}{4}$ lb. cheese grated
Salt, pepper, and chili powder
to taste**

Combine and bake in moderate oven about 45 minutes.

BUSY DAY CAKE

Mrs. J. Y. Moore

1 2/3 cups flour
2½ teaspoons baking powder
¼ teaspoon salt
1 cup sugar
1 egg

1/3 cup shortening
2/3 cup milk (Put in cup and
add shortening. Push
down with finger until
the cup is full.)

Put all ingredients in bowl and beat until smooth. Bake in pan 8x8x2, for about 50 minutes at 350°F.

Spice variation cake:

Add the following to the above mixture, leaving out the vanilla: 1 teaspoon cinnamon, ½ teaspoon nutmeg, ¼ teaspoon cloves.

Broiled Icing: *Put in sauce pan 2 Tablespoons butter. Melt, add 5 Tablespoons brown sugar. Add two Tablespoons cream. Mix well. As soon as cake is removed from oven, spread on icing and put in broiler compartment. When it bubbles and turns brown it is done.*

BANANA CAKE

Mrs. Fred Webb

2 cups flour
1 teaspoon baking powder
1 teaspoon soda
¾ teaspoon salt
1 1/3 cups sugar
½ cup butter

1 teaspoon Vanilla
½ cup buttermilk
1 cup bananas
½ cup nuts
2 eggs unbeaten

Bake in loaf and serve with whipping cream or stack layers with divinity filling.

LADY BALTIMORE CAKE

Mrs. Marvin Davis

1 cup butter
1 cup milk
3½ cups cake flour
1 teaspoon Vanilla flavoring

½ teaspoon salt
4 teaspoons baking powder
1 teaspoon orange flavoring
2 cups sugar

Cream butter. Add gradually sugar which has been sifted before measuring. Beat until smooth and creamy. Sift flour, measure, and sift with baking powder and salt. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites. Pour into well-oiled layer cake pan. Bake in moderate oven (375°F) about 35 minutes. Use fruit and nut filling between layers and a boiled icing for top and sides. 7 minute icing.

CHOCOLATE CAKE
Mrs. Louie Merritt

Measure into mixing bowl:

2 cups sifted cake flour
2 cups sugar
½ cup Crisco

1 teaspoon salt
3 squares melted chocolate
¾ cup milk

Mix thoroughly by hand or mixer (medium speed) 2 minutes.

Stir in:

½ teaspoon baking powder

1 ½ teaspoons soda

Add:

3 eggs
½ cup milk

1 teaspoon Vanilla

Mix thoroughly by hand or mixer (medium speed) for 2 minutes. Pour into two deep 9 inch layer pans (1½ inches deep which have been rubbed with Crisco and lined with heavy paper. (For smaller pans, fill half full, bake remaining batter in cupcakes). Bake in moderate oven (350°F) 35-40 minutes. Cool cake in pan on rack 15 minutes. Loosen cake edges; place rack over top of cake and pan and invert together. (Makes 2 deep 9 in. layers) Ice with orange icing.

AMBROSIA CAKE
Mrs. Leroy Bilberry

½ cup butter or shortening
2 cups sugar
1 cup fresh buttermilk
2 teaspoons soda; Dissolve in milk
3 cups sifted flour
3 eggs (beaten)

1 teaspoonful cinnamon
1 teaspoonful nutmeg
2 Tablespoonfuls cocoa
1 apple chopped fine.

Cook in layers.

ICING

1 pt. sweet milk
1 stick of butter

3 cups sugar
1 teaspoonful baking powder

Grind in chopper:

1 grated coconut
1 cup raisins

1 whole orange
1 cup pecans

Add to sugar and milk after it has cooked to soft ball stage.

CHOCOLATE FUDGE PIE

Mrs. J. P. Clemens

4 squares unsweetened chocolate
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup water
6 Tablespoons flour
 $\frac{1}{2}$ teaspoon salt
2 cups milk

2 eggs, grade B
1 Tablespoon margarine
1 teaspoon Vanilla
1 baked 9-inch pastry shell
1 cup heavy cream, whipped
Shaved chocolate
Walnuts

Melt chocolate in top part of double boiler; add $\frac{1}{4}$ cup sugar and water; cook over direct heat about 5 minutes stirring constantly. Mix flour, salt and remaining $\frac{1}{2}$ cup sugar; stir in milk. Add milk mixture to chocolate and cook over boiling water until thickened, stirring constantly. Cover and cook 10 minutes, stirring occasionally. Beat eggs and add a small amount of chocolate mixture; return to double boiler and cook 1 minute, stirring constantly. Remove from heat and add margarine and vanilla; cool, stirring several times to prevent chocolate mixture drying on top. Pour into baked pie shell. Chill at least 1 hour. Spread pie with whipped cream and garnish each portion with some shaved chocolate and a walnut.

For Chocolate Meringue Pie, use three egg yolks in filling and save the whites for meringue. To make meringue, allow egg whites to stand at room temperature for at least an hour; add a pinch of salt and beat until stiff but not dry. Continue beating, adding 6 Tablespoons of sugar slowly, 1 Tablespoon at a time. Sugar granules must be thoroughly dissolved before each addition. Extra-fine granulated (powdered not confectioner's) sugar may be used. Pile meringue lightly on pie, being sure to cover rim of pastry shell. Bake in moderate oven, 350°F., about 20 minutes or until lightly browned. Cool before serving.

OATMEAL COOKIES

Mrs. Lester Holden

1 cup white sugar
1 cup lard

$\frac{1}{2}$ cup brown sugar or brown Karo
1 cup raisins cooked until $\frac{1}{3}$ cup
liquid remains, add 1 tsp. soda
to liquid. Pour over ingredi-
ents and stir.

Add:

2 cups flour
2 cups oats
2 eggs (add beaten eggs last)
 $\frac{1}{4}$ teaspoon salt

2 teaspoons cinnamon
1 teaspoon Vanilla
1 cup nuts

Drop by spoonfuls on baking sheet and bake in slow oven.

SUGARED DOUGHNUTS

Mrs. George Hughes

1 cake compressed yeast
1 cup milk
1 teaspoon salt
¼ cup sugar

¼ cup Crisco
3½ cups sifted all-purpose flour
Crisco for frying
1 egg

Heat milk slightly and dissolve yeast. Add 1½ cups flour and beat until smooth. Cover and let rise in a warm place (about 80°F. to 85°F.) until double in bulk of about 2 hours.

Cream ¼ cup Crisco, salt and sugar together, add eggs, and blend. Stir this mixture into the yeast sponge. Add remaining flour and beat well for about 5 minutes. Rub with Crisco and let rise for about two hours, or until double in bulk. Roll about ½ inch thick and cut with a doughnut cutter. Allow to rise about 45 minutes, then fry in deep hot Crisco (365°F.) until brown. Sprinkle with granulated sugar. Yield: 2 dozen doughnuts.

SUGAR COOKIES

Sarah Slaughter

Dry ingredients

1½ cups white sugar
4 cups flour
1 teaspoon salt

Liquid Ingredients

1½ cups shortening
2 eggs
½ cup sour milk
1 teaspoon Vanilla

Sift dry ingredients together. Blend this with shortening. Beat eggs, add sour milk and vanilla. Combine with other ingredients. Cook at 425°F.

MARSHMALLOW FROSTING

Mrs. Norris Miller

¾ cup sugar
2 egg whites
3 Tablespoons water

7 or 8 marshmallows
Dash salt
Vanilla

Combine sugar, egg whites, water, and salt in double boiler, and cook over boiling water, beating constantly with rotary egg beater until the mixture begins to fluff and add marshmallows. Continue beating until mixture will stand in stiff peaks. Remove from heat and add vanilla, beating 1 minute or until cool enough to spread.

SEVEN MINUTE FROSTING

Mrs. Cecil Drake

2 egg whites
1 cup Godchaux granulated sugar
3 Tablespoons water

1/8 teaspoon cream of tartar
1/16 teaspoon salt
1 teaspoon Vanilla

Place all ingredients together in top of double boiler. Place over boiling water and beat vigorously seven minutes, by hand (4 minutes with electric mixer). Spread between layers and over cake. Makes enough for two layer cakes.

MOCHA FROSTING

Violet Tutt

Ingredients

3 Tablespoons strong coffee

¼ cup butter

2 cups sifted confectioner's sugar firmly packed

2 Tablespoons cocoa

1 teaspoon Vanilla

First Step – Prepare strong coffee to give a good mocha taste. Make by pouring ½ cup boiling water over 2 Tablespoons powdered instant coffee or use regular made coffee.

Second Step – Cream butter to a soft and smooth texture. Sift confectioner's sugar with cocoa and gradually blend into softened butter. The mixture will be crumbly and stiff at this point.

Third Step – Little by little, stir in the vanilla and about 3 Tablespoons of the coffee, until frosting is the proper consistency for spreading. Blend carefully until mixture becomes very smooth.

Fourth Step – Spread frosting over your favorite layers or cupcakes. Then “set” in the refrigerator or in a cool spot for an hour or so to harden frosting.

Recipe will frost two 8 inch layers or two dozen cupcakes.

SWISS STEAK WITH PICKLED ONIONS

Mrs. Virgil Rogers

¾ cup flour

2 teaspoons salt

¼ teaspoon pepper

2 lbs. round steak

3 Tablespoons fat

1 10-oz. bottle pickled onions

Mix onion liquid and water to make ¾ cup. Combine flour, salt, and pepper. Cut steak into individual servings. Pound as much of dry ingredients into the steak. Brown in fat. Add onions and liquid.

STUFFED GREEN PEPPERS

Mrs. Virgil Rogers

6 green peppers

1 lb. ground beef

½ cup brown or white rice

1 10½ oz. can tomato soup

1 egg

¼ cup milk

1 small onion chopped fine

1 medium size glass of water

Remove seeds from peppers and wash them. Combine rice, salt, ground beef, pepper, egg, milk, onion (chopped fine). Stuff pepper lightly and place in pan. Add tomato soup and water.

FRENCH DRESSING

Mrs. Alfred Doss

**1 can tomato soup
1 cup oil (mineral)
2/3 cup vinegar
¼ cup sugar
1 teaspoon salt**

**1 Tbsp. Worcestershire
1 teaspoon paprika
1 teaspoon onion juice
Button of garlic**

Put in quart jar and shake. Keep in cool place.

MEAT LOAF

Mrs. G. W. Haltom

**¼ cup catsup
1 cup milk**

Let stand 5 minutes

**2 lbs. ground meat
¾ cup chopped onions**

1 cup bread crumbs

**2 eggs
1 Tablespoon salt**

Mix with above and shape into loaf. Bake 1 hour at 350°. Take out, slice and spread cheese between. Bake about 15 min.

BLACK-EYED PEAS

Mrs. W. G. Taylor

Put peas in one boiler in cold water. Boil 3 minutes then pour water off. Pour peas in boiler with boiling meat. Add red pepper.

STRAWBERRY PRESERVES

Mrs. Effie Rhodes

Wash and drain berries. Measure 5 cups sugar and ½ cup hot water. Bring to a boil. Then add 4 cups berries. When strikes a rolling boil, count time and boil hard 15 minutes, then set aside to cool. Beat occasionally. Pick up the pace and shake them around. When thoroughly cool, can.

CINNAMON ROLLS

Mrs. John Marvin Davis

Take any good roll recipe and add ½ cup sugar to the original amount called for, or if using prepared mix. Add the sugar to the warm water before adding yeast. When the dough is ready to make into rolls, roll into a rectangle 6x10 and spread with the following mixture: ½ C. B. Sugar, 1 teaspoon cinnamon, ½ stick butter, 1 cup red Karo. (Raisins and pecans if desired.) Roll tightly and cut in ½ inch strips. Put into pan which butter has been melted and brown sugar and cinnamon sprinkled. Allow to rise until double and bake at 425° until done.

PEAR RELISH

Mrs. Medlock

8 lbs. pears (peeled)
4 lbs. onions

4 lbs. sweet peppers. Some red ones look pretty.
4 hot peppers (red preferred)

Grind all ingredients. Mix well with 1½ cups salt and let stand overnight. Then place in flour sack and wash from 3 to 5 times.

Make syrup of 2 qts. Vinegar and 4 cups sugar, 1 Tablespoon tumeric and 2 Tablespoons of mustard seed. Allow this to boil 5 minutes. Then add ground mixture, boil 5 minutes or little longer. Put in jars and seal. More sugar can be used if desired.

CRISP SOUR PICKLES

Mrs. Marvin Fawver

Wash fresh picked cucumbers thoroughly and pack whole into sterilized jars. Mix one half gallon vinegar and 2/3 cup salt and pour enough in each jar to completely cover the cucumbers. One half gallon of vinegar will can 3 or 4 quarts of cucumbers. Seal immediately. The whole canning process is cold. The pickles should be very crisp and sour.

EGG IN HIDING

James Hughes

1 Tablespoon butter
1¼ cups condensed tomato soup
¼ cup water
1 Tablespoon melted butter

½ lb. American cheese, diced
6 hard cooked eggs
2 cups crushed corn flakes
1 cup uncrushed corn flakes

Melt butter in top of double boiler. Add tomato soup (or tomato juice thickened slightly with flour) and water, and heat thoroughly. Add cheese and cook until melted, stirring constantly. Arrange halves of hard cooked eggs, cut lengthwise, on bottom of buttered baking dish. Pour cheese mixture over eggs. Combine corn flakes and butter. Sprinkle on top of eggs. Brown under broiler. Makes a fairly substantial breakfast of 6 servings.

POTATO SOUP

Mrs. Gail A. Young

Cook 5 potatoes (diced). Cut them up in small pieces. One onion diced up fine, cook both together. After potatoes get done add milk to fill the pan. Let come to a boil and add a cream thickening and add a boiled egg and butter. Enough to serve five people.

CARACAS
Mrs. Gordon Smith

1 no. 2½ can tomatoes
1 jar dried chip beef
1 lb. sharp American cheese

red pepper
chili pepper (optional)
3 eggs

Allow tomatoes to cook down slightly and add dried beef that has been shredded. After this has cooked gently about five minutes, put in the cheese (cut into cubes). At this time season with pepper. When the cheese melts, stir in eggs that have been beaten only until well mixed. Let bubble up, stirring constantly, until thickened. Serve on crisp crackers.

ITALIAN SPAGHETTI
Mrs. W. A. Valentine

1 lb. ground beef
1 medium size onion
1 bell pepper and hot pepper to taste
1 Tablespoon chili powder

1 small can tomatoes
4 Tablespoons fat
Salt to taste

Brown the ground meat in the fat. Add the other ingredients to meat and simmer until well-cooked about 25 minutes. Add the above ingredients to 1 package of cooked spaghetti. Place in baking dish and top with grated cheese and bake slowly 20 minutes.

GOLD CAKE
Mrs. W. B. Riddick

¾ cup butter or other shortening
1¼ cups sugar
2½ cups sifted cake flour
8 egg yolks, beaten

3 teaspoons baking powder
¼ teaspoon salt
¾ cup milk
1 teaspoon Vanilla

Cream shortening and sugar until light and fluffy. Add egg yolks and continue creaming. Sift dry ingredients together 3 times; add alternately with liquids to creamed mixture. Beat until smooth. Pour into loaf cake pan. Bake in a moderate oven (350°F.)

TWO EGG CAKE
Mrs. Carlton Cook

2 cups sifted flour	½ cup shortening
1 1/3 cups sugar	1 cup minus 2 Tbl. Milk
2½ tsp. baking powder (or 4 tsp. tartrate baking powder)	1½ teaspoons Vanilla
1 teaspoon salt	2 eggs, unbeaten

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in shortening. Add 2/3 of milk, then vanilla, and beat 200 strokes (2 minutes by hand or mixer at low speed). Add eggs and remaining milk and beat 200 strokes.

Bake in two deep 8 inch pans at moderately hot oven (375°F.) 25 to 35 minutes. Spread Minute – Boil Fudge Frosting on layers.

MINUTE – BOIL FUDGE FROSTING
(Contributor Unknown)

2 ounces chocolate	2 Tablespoons butter
1½ cups sugar	1 Tablespoon corn syrup
7 Tablespoons milk	¼ teaspoon salt
2 Tablespoons shortening	1 teaspoon Vanilla

Place chocolate, sugar, milk, shortening, butter, corn syrup, and salt into sauce pan. Bring slowly to a full rolling boil, stirring constantly. Cool to lukewarm. Add vanilla and beat until thick enough to spread. If frosting becomes too thick, add a little cream or soften over hot water.

EASY LEMON CHIFFON PIE
Mrs. S. E. Smeltzer

Baked 9 inch pie shell	1 Tablespoon grated lemon rind
1½ teaspoons unflavored gelatin	¼ cup lemon juice
1/3 cup cold water	1 cup granulated sugar
4 eggs, separated	½ cup heavy cream

Bake pie shell; cool. Meanwhile, add gelatin to water. Let soften 5 minutes. In double-boiler top stir together egg yolks, lemon rind, lemon juice, ½ cup sugar. Stir constantly over boiling water 5 minutes, or till thickened. Add gelatin; stir 1 minute and remove from heat. Beat egg whites with salt until stiff; gradually beat in ½ cup sugar. Fold in hot lemon mixture; pour into baked shell. Chill 3 hours or longer. Spread with whipped cream before serving.

ICE CREAM – FREEZER TYPE
Mrs. John Marvin Davis

Scald 2 qts. Milk – do not boil. Beat 6 eggs until light. Add 2 cups sugar, 2 teaspoons flour, and 2 teaspoons vanilla. Stir into hot milk and cook slowly until it begins to thicken. Remove from stove and add one tall can Carnation milk. This should be enough for a gallon. If not add more evaporated milk.

STRAWBERRY PIE – UNCOOKED

Mrs. John Marvin Davis

Roll out 2½ dozen vanilla wafers into crumbs. Line a pie plate with all but a half cup. On this put a custard made by beating one egg until light, add ½ stick of butter and 1 cup confectioner's sugar. Beat together until smooth. Put a layer of strawberries (1 cup) on this and top with whipped cream. Sprinkle the remaining crumbs on top. Let the pie remain in refrigerator until thoroughly chilled.

PECAN PIE

Ola B. Weathersby

**1 cup chopped pecans
1 cup corn syrup (red)
½ cup granulated sugar
3 eggs**

**½ teaspoon salt
3 Tablespoons shortening
1 teaspoon Vanilla**

Beat eggs; add sugar, syrup, shortening, salt, vanilla, and nuts; mix well. Pour in a partly baked crust and bake in a moderate oven 325° degrees, about 45 minutes. The nuts float to the top, forming a firm crust that will brown nicely if baked slowly.

RAISIN PIE

Mrs. N. S. Yarbrough

**2 cups raisins
1 cup of sugar
2 cups of water
½ teaspoon salt**

**2 Tablespoons of butter
3 Tablespoons of lemon juice
1 teaspoon lemon extract
2 Tablespoons of corn starch**

Cook the raisins, sugar, water, salt, butter and lemon juice for 5 minutes. Dissolve corn starch in 3 Tablespoons cold water, add to raisin mixture, and cook for 5 minutes. Remove it from fire and add lemon extract. Pour into pastry-lined pie pan, make top of strips of pastry in crisscrosses and bake 25 minutes in a hot oven 325°F.

LEMON PIE

Mrs. E. Bradshaw

**2 eggs well beaten
½ cup sugar**

**1 Tablespoon flour
1½ cup sweet milk**

Squeeze one half lemon and grate the rind into the mixture. Bake in pie crust. Use whites of the eggs for filling.

LEMON MERINGUE PIE

Mrs. J. P. Clemons

1½ cups sugar
1/8 teaspoon salt
6 Tablespoons corn starch
2 cups boiling water
Grated rind of 1 lemon

4 Tablespoons margarine
3 egg yolks, grade B
½ cup lemon juice
Pastry
Meringue

Mix sugar, salt and corn starch. Add water and grated lemon rind. Cook gently, stirring until thickened; simmer for 10 minutes. Add margarine but do not stir. Stir hot sugar mixture into egg yolks mixed with lemon juice. Strain into lightly browned 9-inch pastry shell and bake in moderately hot oven, 400°F., for 10 minutes. Top with meringue and continue baking at 350°F., for 18 minutes. Cool.

MERINGUE

3 egg whites, grade B
Pinch of salt

1 teaspoon lemon juice
6 Tablespoons sugar

Beat whites until stiff but not dry. Add salt and lemon juice. Continue beating, adding sugar 1 Tablespoon at a time. Sugar granules must be thoroughly dissolved. Pile lightly on pie, being sure to cover rim of pastry.

BLACK WALNUT PIE

Mrs. I. H. Williams

1¼ cups sugar
½ cup butter or margarine
1/8 teaspoon salt

3 eggs
¾ cup chopped walnut meats
1 teaspoon Vanilla

Cream butter or margarine; add sugar, salt, and cream. Beat eggs and add to mixture. Blend well. Add chopped nuts and vanilla. Mix well. Pour into pie pan lined with pastry. Bake in 450° oven for 10 minutes. Lower temperature to 350° and bake until firm.

KARO NUT PIE

Mrs. A. M. Long

3 whole eggs
1 cup sugar
1 cup Karo

1 cup nuts
2 Tablespoons butter

Mix together and bake in raw pie shell.

CHOCOLATE CREAM PIE

Mrs. J. A. Holt

3 ounces chocolate cut in pieces
2½ cups milk
3 Tablespoons flour
3 Tablespoons corn starch
1 cup sugar
1 cup heavy cream

½ teaspoon salt
3 egg yolks, slightly beaten
1 Tablespoon butter
2 teaspoons Vanilla
1 baked pie shell

Melt chocolate in milk in double boiler and blend with rotary egg beater. Mix flour, corn starch, sugar, and salt. Add to chocolate mixture and cook 15 minutes, stirring constantly. The mixture should be thick and smooth. Stir a small amount of mixture into egg yolks, return to double boiler, and cook a few minutes longer. Add butter and vanilla. Cool, and then pour into baked pie shell. Before serving, whip cream and spread lightly on filling.

MAGIC LEMON MERINGUE PIE

Mrs. F. D. Glasscock

1 can sweetened condensed milk
½ cup lemon juice
Grated rind of 1 lemon
or ¼ teaspoon lemon extract

2 eggs, separated
2 Tablespoons sugar
1 8-inch baked pie shell

Blend condensed milk, lemon juice, grated lemon rind or lemon extract, and egg yolks. Pour into baked pie shell. Cover with meringue, made by beating egg whites until foamy then adding sugar gradually, beating until stiff but not dry. Bake in moderate oven (350°) 10 minutes or until brown. Chill

SOUTHERN PECAN PIE

Mrs. John Arrington

1 cup sugar
½ cup corn syrup
¼ cup butter (melted)

3 eggs well beaten
1 cup pecans
1 unbaked 9 in. pie shell

COCONUT PUMPKIN CHIFFON PIE

Mrs. Fred Webb

1 envelope unflavored gelatin
1 ¼ cups mashed cooked pumpkin
2 egg yolks, slightly beaten
¾ teaspoon salt
½ teaspoon nutmeg
2 egg whites
1 cup coconut, toasted
1/3 cup cream, whipped and sweetened

¼ cup cold water
¾ cup evaporated milk
¾ cup brown sugar
¼ teaspoon ginger
½ teaspoon cinnamon
½ teaspoon Vanilla
1 baked 9 in. pie shell

Soften gelatin in ¼ cup cold water, combine pumpkin, milk, ½ cup water, egg yolks, and ½ of the sugar, salt and spices in top of double boiler. Cook over boiling water 10 minutes, stirring constantly, add gelatin and stir until dissolved. Remove from boiling water. Chill until slightly thickened.

Beat egg whites until foamy, add remaining sugar gradually and continue beating until stiff. Fold in pumpkin mixture, vanilla, and ¾ of the toasted coconut, turn into cold pie shell. Chill until firm. Before serving, top with whipped cream and remaining toasted coconut.

LEMON ICE BOX PIE

Carolyn Harralson

1 can of Eagle Brand milk
½ cup lemon juice
Dash of salt or pinch of salt

2 egg yolks
1 teaspoon grated lemon rind

Beat egg yolks, mix with milk, add lemon juice – mix well. Line pie plate with vanilla wafers. Pour filling in, put in ice box until chilled. Serve with whipped cream.

APPLE SAUCE CAKE

Mrs. Verna Lee Rogers

½ cup butter
2 cups sugar
1 large egg
1 ½ cup unsweetened apple sauce
½ teaspoon salt
2 ½ cups flour
Filling
2 cups sugar
1 cup sweet milk
Butter

½ teaspoon of cloves,
cinnamon and allspice
1 cup chopped raisins
1 cup nuts chopped
½ cup of boiling water

Boil this mixture till in threads. Then beat.

REFRIGERATOR FRUIT CAKE

Mrs. Arl Fincher

1 ½ cups seedless raisins	½ cup orange marmalade
1 cup prunes	1 teaspoon cinnamon
1 cup pitted dates	½ teaspoon cloves
½ cup butter	½ teaspoon salt
½ cup confectioner's sugar	½ cup chopped walnuts
¼ cup light corn syrup	1 ½ cups mixed candied
5 cups fine graham cracker crumbs	fruits and peels

Rinse and drain raisins and prunes, pour boiling water over prunes, let stand 5 minutes, drain, cool, slice from pits, combine all fruits and peels, cream butter and sugar. Blend in syrup, marmalade, spices and salt. Mix with fruits; let stand 2 hours or longer, blend in walnuts and crumbs, pack into long pan lined with wax paper and chill for 48 hours or longer.

OLD KENTUCKY NUT CAKE

(Contributor Unknown)

For success, do these first:

- 1. Have ingredients room temperature.**
- 2. Preheat oven to 350° moderate.**
- 3. Grease and dust with flour cake pans.**
- 4. Measure level for accuracy.**

Cream together: 2/3 cup shortening (part butter), 1 2/3 cups sugar.

Beat in thoroughly: ½ to 2/3 cups unbeaten eggs (3).

Sift together: 2 2/3 cups sifted flour, 2 teaspoons double action baking powder, 1 teaspoon salt.

Stir in alternately with: 1 cup milk, 1 teaspoon vanilla, 1 1/3 cups walnuts (cut). Pour into prepared pans.

CREAMY CARAMEL ICING

Heat 1/3 cup cream, 6 Tablespoons butter. Place in a heavy skillet over low heat 2 Tablespoons sugar. Stir constantly until sugar becomes golden brown syrup. Stir in until lumps are dissolved in the cream and butter mixture. Remove from heat. Gradually stir in 3 cups sifted confectioner's sugar. Beat until icing is smooth and creamy. If icing becomes too thick, add more cream.

BUTTERSCOTCH BROWNIES

Mrs. Bryan

Melt over low heat ½ cup or 1 stick butter or oleo. Remove from heat and stir in 2 cups light brown sugar (packed in cup). Stir in 2 eggs (well beaten separately). Sift together and stir in 1 cup all-purpose flour, 2 teaspoons double action baking powder, 1 teaspoon salt, sift together and stir into mixture. Stir in 1 teaspoon vanilla and 1 cup coarsely chopped walnuts or pecans. Bake in 2 well-greased and floured pans 8 x 8 x 2 in. Bake 20 to 25 minutes in moderate oven (appears soft when removed from oven because interior is supposed to be soft). Cut while warm into squares and remove from pan.

COCONUT COOKIES

Mrs. E. C. Smart

Work ½ cup shortening, half should be butter, to a soft cream with ½ cup sugar. When well blended, add 1 egg, beat hard a few minutes. Stir in 1 Tablespoon lemon juice and 1 teaspoon grated lemon rind and 4 Tablespoons shredded coconut. Mix and sift 1½ cups flour, ½ teaspoon baking powder and ¼ teaspoon salt. Add this to first mixture and mix to a stiff dough, adding 2 or 3 more Tablespoons flour if necessary. Turn out on a floured board and knead quickly and lightly until smooth. Roll to 1/8 in. thickness, cut with your favorite cookie cutter, sprinkle each cookie with a little coconut and place in a greased cookie pan. Bake 8 to 10 minutes in a moderate oven 375°F. to 400°F.

ROLLS

Mrs. W. A. Valentine

2 cups of warm sweet milk

2 Tablespoons of sugar

1 package of yeast

Add enough flour for soft white, then add flour to make stiff batter, 2 Tablespoons of melted lard, 1 teaspoon of salt. Then add flour enough to make a stiff dough. Let them rise 1 hr. Make into rolls; let rise 2 hrs. and bake.

ROLLS

Mrs. Hoke Smith

Soak 1 cake yeast in ¼ cup cold water for about 30 minutes. Add ½ cup lukewarm of water and ¼ cup of sweet milk, which has been scalded. 1½ teaspoons sugar, ½ tsp. salt, 1½ tbsp. soft shortening. Add 1 cup flour. Beat well and add 1 more cup of flour. Let dough set, knead and make rolls.

CORNBREAD
Mrs. L. H. Jones

1 ¼ cups corn meal
½ tsp. soda
2 tsp. baking powder
Buttermilk

½ cup flour
½ tsp. salt
1 egg

Mix dry ingredients; add egg and enough milk to make stiff batter, cook in oven 350°.

YEAST BREAD
(Contributor Unknown)

Yeast	Milk	Sugar	Salt	Flour	Fat	Eggs
2 cakes	2 cups	½ cup	2 tsp.	6-8 cups	½ cup	2 yolk

Crumble yeast in bowl, add liquid which has been scalded and boiled to luke-warm. Add sugar and eggs (if eggs are to be added). Add flour and melted fat when dough is mixed, lay on a slightly floured board. Set it to rise in ungreased bowl in a warm place. In about 1½ hr. punch down, and let rise again about 30 min. Shape into rolls, place in a greased pan and brush top with butter, and let rise until they double their size. Bake in hot oven until brown.

SPOON BREAD
Mrs. Clayton Key

1 ½ cups corn meal
1 teaspoon sugar
5 eggs
1 Tablespoon baking powder

1/8 lb. butter
1 1/3 teaspoons salt
2 cups boiling water

Mix corn meal, salt, sugar together. Scald with boiling water. Add melted butter. Beat eggs and milk to eggs. Put two mixtures together. Add baking powder. Pour into baking pan and bake 30 to 40 minutes in oven of 350° degrees. This will make ten servings.

STUFFED PEPPERS WITH SHRIMP
Mrs. Adkins

6 medium size peppers
2 cups canned shrimp
1 teaspoon minced onion
Salt
1 Tablespoon melted butter

½ cup tomato juice
1 beaten egg
Pepper
3 cups bread crumbs

Cut off tops of pepper at stem end, remove seeds, cover with hot water, and boil 10 minutes. Drain. Mix egg and tomato juice and add bread crumbs, butter, onion, salt, and pepper. Add shrimp to this mixture and place in pepper cups. Place in highly greased casserole and bake in hot oven.

HOMINY AND CHILI

Mrs. James Shirey

(One Dish Dinner)

1 large can hominy
1 lb. chili

½ cup raw chopped onion
½ lb. grated cheese

Add water to chili as directed on pkg. or can. Warm over slow flame. Open hominy and drain (the liquid can be used instead of water in chili). Place a layer of hominy in a baking dish, cover with chili then add a few onions and grated cheese. Start another layer and keep on until all the hominy and chili have been used. Sprinkle grated cheese on top and place in medium oven until cheese melts. Serve hot.

STUFFED PORK CHOPS

Mrs. Virgil Roger

6 pork chops 1½ in. thick,
 Cut pocket along side of bone
1 teaspoon salt
2 cups croutons

¼ teaspoon pepper
2 Tablespoons fat
1 10-oz. can tomato soup
2 Tablespoons chopped parsley

Stuff pork chops with croutons and parsley. Brown chops on both sides in hot fat (grease rather). Season with salt and pepper, add tomato soup.

SPANISH RICE

Mrs. H. G. McClurkin

3 tbsp. bacon grease
½ cup uncooked rice
1 No. 2 can tomatoes
3 large onions, chopped

2 green peppers, chopped
1 cup water
1 tsp. salt
1 tsp. sugar

1 bay leaf
Cayenne
Paprika

Put all together in a baking dish. Cover, and bake 1 hour in moderate oven. Top with 1 cup of grated cheese, return to oven till cheese is melted.

“HAPPY PARTY” CAKE
Mrs. Lester Primm

Sift together in a large bowl:

<i>2½ cups sifted cake flour</i>	<i>1 teaspoon salt</i>
<i>3½ teaspoons double-action baking powder</i> <i>(4½ teaspoons single-action)</i>	<i>1 1/3 cups sugar</i>

Add:

½ cup butter
2/3 cup milk

Mix until flour is dampened. Beat 2 minutes. If you beat by hand and take “rests,” count beating time only. (If you use electric mixer, set at “low speed;” scrape bowl and beaters frequently.)

Add:

4 egg whites (unbeaten)
1/3 cup milk
1 teaspoon vanilla

Beat 1 minute. Turn into 2 greased 8 or 9 inch layer pans, with bottoms lined with thin plain paper. Bake in moderate oven (375°F.) about 25 minutes. Cool on cake racks 5 minutes; turn out of pans, invert and cool. Put layers together with:

PINK PARTY FROSTING

2 egg whites	¼ teaspoon cream of tartar
1½ cups sugar	1/3 cup water
1/8 teaspoon salt	Few drops of red coloring
1 teaspoon Vanilla	

Combine all ingredients except vanilla and coloring in double boiler over boiling water. Beat constantly with rotary beater 7 minutes or until icing “peaks.” Cool, stir in vanilla and enough coloring to make frosting a delicate pink.

PINEAPPLE SPONGE CAKE

Mrs. Lewis Smart

Separate eggs, let stand until room temperature. Assemble all ingredients and utensils needed. Use 10 inch tube cake pan (do not grease). Preheat oven to baking temperature. Sift flour once before baking.

Sift together:

*1½ cups sifted cake flour
1 teaspoon baking powder*

Put into large bowl:

*6 egg whites
½ teaspoon salt*

Beat until moist peaks form, about 1½ minutes.

***Beat in gradually:** ¾ cup sugar. **Put into small bowl:** 6 egg yolks. Beat until thick and fluffy, about 1 minute. **Beat in gradually:** ¾ cup sugar. **Add:** 1 Tablespoon lemon juice, ½ cup unsweetened pineapple juice. Add sifted dry ingredients gradually while beating. Beat only until blended. Add to beaten egg white mixture and beat only until blended. Bake in moderate oven about 1 hour or until golden brown and firm to touch. Invert pan on cake cooler. Loosen sides with wedges of pineapple and maraschino cherries. Pipe rosettes of whipped cream around bottom of cake with pastry tube. Makes 1 large cake.*

SNOW-CAPPED DEVIL'S FOOD

Mrs. J. P. Carpenter

Cake flour, 2 cups
Baking soda, 1 teaspoon
Salt, ½ teaspoon
Unsweetened chocolate, 3 squares
Shortening, ½ cup

Sugar, 1½ cups
Eggs, 2
Vanilla, 1 teaspoon
Buttermilk, 2/3 cup
Boiling water, ½ cup

Grease two round pans (8 by 1½ inches) and line bottoms with waxed paper. Sift flour, measure; add baking soda and salt; sift again. Melt chocolate and cool slightly. Cream shortening and sugar until light and fluffy. Add unbeaten eggs one at a time, beating well after each addition; add vanilla and chocolate; beat until smooth; now the dry ingredients – stirring only enough after each addition to blend. Stir in boiling water. Pour into pans. Bake in moderate oven 350° about 30 minutes. Cool 5 minutes, remove pans, paper.

CHOCOLATE BIT
Mrs. C. L. Smitherman

Cream until smooth and fluffy:

1 cup butter

1 cup white sugar

½ cup brown sugar

(For plain sugar cookies add 2 teaspoons vanilla.)

Stir in one at a time – 2 eggs

Sift together:

3¼ cups sifted all-purpose flour

1½ teaspoons cream of tartar

1 teaspoon soda

Add to creamed mixture, alternately with 1/8 cup milk; mix thoroughly. This makes 4 cups dough. Store unflavored dough in refrigerator. Will keep 6 weeks. Bake cookies as needed on buttered cookie sheet in oven (375°) 10 to 15 minutes. Mix to each cup of dough 1 Tablespoon cocoa, 1/3 cup of nutmeats. Shape into round balls and flatten with fork.

CHOCOLATE FUDGE
Mrs. Clarence Hall

4 cups sugar

6 Tablespoons cocoa

2 cups milk

4 Tablespoons butter

1 teaspoon Vanilla

Mix together sugar, chocolate and milk. Cook until it forms a ball when dropped into cold water. Remove from fire, add butter and vanilla and allow to cool. Then beat vigourously until it begins to set, then pour on to a well-greased pan. Cut into squares while still warm.

PEANUT BRITTLE
Mrs. W. A. Valentine

3 cups sugar

½ cup corn syrup

A lump of paraffin wax (about 1 in. square)

2 cups raw peanuts

Cook until the peanuts quit popping (the syrup will look amber colored). Take off fire and at once add 1 teaspoon of soda and spread on greased platter. When cool enough, break into pieces.

DIVINITY
Mrs. Polly Cribbs

3 cups sugar
 $\frac{3}{4}$ cup Karo

$\frac{1}{2}$ cup water
3 egg whites

Beat the egg whites. Cook your syrup and make 3 different pourings and then beat good and add nuts and flavoring and a pinch of salt.

SEA FOAM CANDY
Mrs. Sheldon Davis

2 cups sugar
 $\frac{1}{2}$ cup corn syrup

$\frac{1}{2}$ cup water
2 egg whites

Boil first three ingredients without stirring until the mixture will form a soft ball in cold water or will spin a thread. Pour part of mixture into the whites of 2 eggs beaten stiffly. Place back on stove. Cook the balance while the first part is being mixed. Continue this until all of the mixture has been added to egg whites. Beat until it starts hardening then dip out with a spoon – drop on wax paper. Nuts may be added.

