



Bucky's favorite foods.

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of Wisconsin, 1955

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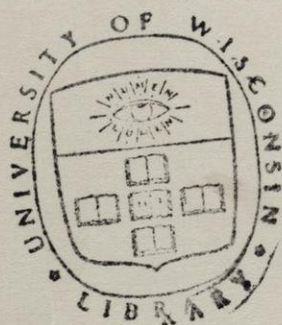
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Bucky's



FAVORITE FOODS

Associated Women Students
THE UNIVERSITY OF WISCONSIN
1955



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Bucky's Favorite Foods

STEENBOCK MEMORIAL LIBRARY

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Something is always cooking on the University of Wisconsin campus, and here's your chance to share in it. This little book contains recipes which are "tried and true" favorites of faculty, students, and staff at the University. The book itself is a new project of Associated Women Students and a new feature of Coeds' Week.

Whatever success this book may have is due first of all to the people who contributed their favorite recipes. To Miss Emily Chervenik, to William Schafer who designed the cover, and to the home economics faculty go very special thanks for their cooperation. And for his invaluable encouragement and advice, we are most grateful to Bob Foss, who like all men is interested in good food.

We hope you too will like "BUCKY'S FAVORITE FOODS".

AWS Cookbook Committee

Shelley Thurman

Susan Bartelt

Vivian Dynek

Marilyn Gotz

Kathy O'Connell

Dedicated
to all those people
who like good foods

Roundy's Corned Beef and Cabbage

Wash well a five pound piece of beef - brisket is suitable. Soak for a few hours. Discard this water.

Cover with cold water. Bring slowly to a boil. Cook about five minutes, then remove the scum. Simmer for about five hours or until tender.

About twenty minutes before serving remove the meat to a platter and keep hot in a low oven or over low heat.

Skim as much fat as possible from cooking liquid. Cut a large green cabbage in wedges and boil uncovered in liquid for twenty to twenty-five minutes. Then place around meat and serve.

It is nice to decorate with tiny bits among the cabbage.

Always serve with mashed or baked potatoes to balance the menu.

When just ready to serve, sprinkle salt and pepper over all.

Mrs. E. B. Fred

Beef Soup with Marrow Balls

Boil desired amount of beef in water at a low heat for several hours or more. The longer the cooking time, the more flavorful the soup.

To make the marrow balls, combine about 1/4 cup fresh marrow with about 2 tablespoons butter. Beat until creamy. Add 3 eggs, 2 tablespoons chopped parsley, and salt and paprika to taste. Add bread crumbs to make the mixture the right consistency to shape into balls.

After the beef has been cooked, remove the meat and drop the marrow balls into the soup. Simmer about 10 to 15 minutes.

Stephan Bock

Wisconsin Sunset Salad
With Fresh Vegetables and Fruit

- | | |
|---|---|
| 1 three ounce package
strawberry gelatin | $\frac{1}{2}$ cup pineapple juice
2 tbs. lemon juice |
| 1 three ounce package
orange gelatin | 1 cup whipping cream
1 tbs. sugar |
| 2 cups hot water | 1 cup cream cheese |
| 1 cup cold water | 1 cup drained pineapple |
| $\frac{1}{2}$ cup finely grated carrots | |

Dissolve the strawberry and orange gelatin together in the 2 cups hot water. Add 1 cup cold water, the pineapple juice and lemon juice. Put about one fourth of this mixture in the bottom of a salad mold and put in refrigerator to set. Pour remainder into bowl and allow to cool until it reaches jelly-like consistency. Then beat until it becomes light and fluffy. Whip cream until it's stiff, add 1 tbs. sugar. The cream cheese must be worked and creamed until it is of the same consistency as the whipped cream. Blend it into the pineapple and put carrots in, and lastly fold in the whipped cream. Pour into salad mold, over the well-set gelatin. Chill for several hours. Unmold on salad plate. Garnish with salad greens and fresh fruit.

Fruit Salad Dressing

- 1 cup of oil base mayonnaise
- $\frac{1}{4}$ cup of coffee cream
- 1 tablespoon fresh lemon juice
- 1 cup of whipped cream

Mix coffee cream into mayonnaise; add lemon juice and fold into whipped cream. Serve on fruit salads.

Carson Gulley

CHILI CON CARNE

1 BUNCH CELERY, CHOPPED
1 GREEN PEPPER, "
1 QT. CANNED TOMATOES
4 CUPS WATER
1 TSP. SALT

} COOK UNTIL CELERY IS TENDER.

3 ONIONS, CHOPPED
1 LB. GROUND BEEF

} BROWN IN BACON DRIPPINGS OR
SHORTENING; ADD TO ABOVE.

1 NO. 2½ CAN KIDNEY
BEANS
2 TSP. SALT
BLACK PEPPER, DASH
RED PEPPER, "
½ to 1 TBSP. CHILI
POWDER

} ADD TO ABOVE MIXTURE AND
BRING TO BOIL.

$\frac{3}{4}$ CUP FLOUR - ADD ENOUGH WATER TO MAKE A
PASTE; ADD TO BOILING CHILI
AND COOK, STIRRING CONSTANTLY
UNTIL IT BOILS; CONTINUE FOR
5 MINUTES.

SIMMER UNTIL READY TO SERVE.

MRS. THEODORE ZILLMAN

STUFFED CABBAGE

1 pound ground beef
 $\frac{1}{4}$ pound ground pork
1 onion, chopped
 $\frac{1}{4}$ cup rice, parboiled
 $\frac{1}{2}$ can tomato sauce
parsley
salt, pepper

Mix all ingredients together. Cut the core from a head of cabbage. Cook cabbage until just heated through and leaves are pliable. Peel off leaves. Put a handful of filling in each leaf and roll up the leaf. Place cabbage rolls in a baking dish.

Mix the other half can of tomato sauce with an equal amount of water. Pour this over cabbage rolls. Cook in moderate oven about one and a half hours. Serve the gravy from this dish on mashed potatoes.

* * * * *

This recipe is from Mrs. Alan Ameche. It's a dish served in her mother's home, and is now a favorite of her husband, Alan, and their son, Brian.

Shrimp Casserole

2 small cans shrimp

3 cups cooked rice

1 pound fresh mushrooms
sautéed in butter

3 T catsup

$\frac{1}{2}$ green pepper diced

$\frac{1}{4}$ tsp. tobasco sauce

$\frac{1}{2}$ tsp. white pepper

Combine and put in
a buttered casserole. Pour
1 pint cream over all.

Bake one hour at 350°

Mrs. Vincent Kiwlin

Crabmeat Bisque

1 can crabmeat ($6\frac{1}{4}$ oz. can)

1 can pea soup

1 can tomato soup

2 C cream or rich milk

$\frac{1}{3}$ C sherry

Combine, heat, and serve.
Top each serving with 1 tsp.
whipped cream.

Mrs. Vincent Kiwlin

RUSSIAN FLUFF

- 1½ lbs. beef and pork, ground, using more
beef than pork
- 4 slices bacon
- 1 small onion, chopped
- ½ cup raw rice
- 1 can peas or the equivalent of peas and carrots
- Mushrooms to suit taste and purse
- ½ can tomato soup, diluted slightly

Cut bacon in small pieces and brown with the onion. Add meat; season and brown. The meat may be cooked in small meatballs if one wishes.

Cook the rice in salted water.

Arrange in a buttered baking dish a layer of meat, then one of rice, then vegetables, and repeat, finishing with a thin layer of rice. Pour the tomato soup on the top.

Bake in a moderate oven about an hour.

This is an excellent casserole for a career girl's use, because it can be prepared to the point of adding the tomato soup the night before it is to be baked and served. With a green salad, hard rolls or bread sticks, a fruit dessert, and coffee, it provides a balanced and attractive meal.

Jessie E. Allan
Head Resident of
Barnard Hall

Arroz con Pollo (Chicken + Rice)

1 chicken	2 tbsp. capers
1½ c. raw rice	1 green pepper
3 c. water	2 tbsp. veg. shortening
1- 8½ oz. can tomatoes	1 tsp. salt
1 bunch baby onions	¼ tsp. pepper
1- 4½ oz. jar olives	

Remove bones from chicken. Cut chicken into chunks of about 1" and fry in shortening. (Save shortening for sauce!) Boil chicken bones in water seasoned with salt + pepper to make a broth. Remove bones from broth. Add uncooked rice and sauce to broth. Cook over high flame till boiling point is reached, then simmer till rice is soft. (Stir occasionally with fork so that rice won't stick to pan.) last, add olives and capers. Serves 4 to 6.

Sauce: Use shortening again to fry finely chopped onions and green pepper. Add tomatoes and cook until completely fried. Add to broth and rice.

This tasty dish is concocted by Cándido Ayllón for the Spanish department's annual Día de la Raza celebration on October 12.

Chow Mein Loaf

- 3 cans mushroom soup
- 1 can mushrooms, sauteed
- 2 beaten egg yolks
- 1 can tuna, well drained
- 1 package or 2 cans chow mein noodles
- 2 egg whites, beaten to form stiff peaks

Dilute the mushroom soup with water till it has the consistency of medium cream sauce. To this, add the can of mushrooms.

Set aside two cups of this sauce. To the rest add the egg yolks, tuna, and noodles. Fold in the egg whites.

$\frac{1}{2}$ cup chopped almonds may be added.

Put mixture in loaf pan and bake for 30 min. at 350° . Use the 2 cups of mushroom soup mixture as a sauce when loaf is served.

Mrs. E. A. Graumnitz

Meat balls

1 lb. ground beef *
3 slices bread, dried and soaked in milk
1 egg
1 heaping tsp. chopped onion
Salt and pepper

Add water to make a fairly wet mixture. Form into meatballs, roll in flour, fry in as little fat as possible (use vegetable shortening or bacon fat.) Set meatballs aside.

Remove excess fat in pan. Mix 1 small can tomato sauce with equal amount water, and season to taste (bay leaf, thyme, marjoram, basil, garlic). Bring to boil. Add sour cream - same amount as tomato sauce - and bring to boiling point. Do not boil. Add a little sugar; and dilute with water if necessary.

Add meatballs to sauce and simmer.

* A mixture of ground pork and venison was used when these meatballs were served at the Russian-Polish Club Christmas party. This is a favorite main dish at the Club's dinners.

Larissa Wilde
Dept. of Slavic Languages

CHEESE SOUFFLE

3 tablespoons butter
3 tablespoons flour
1 cup milk
1/4 teaspoon salt
Dash of cayenne and mustard
1 cup grated cheese
4 eggs, separated

Melt butter in a saucepan. Stir in flour. Add milk gradually, stirring after each addition until smooth. Cook until sauce is thick. Add salt, cayenne, mustard and cheese. Stir until cheese melts.

Separate eggs, beat yolks until lemon-colored. Add gradually to cheese sauce. Stir constantly. Cool. This portion of the soufflé may be made well in advance. Just before baking, beat egg whites until stiff. Fold 2/3 of beaten egg whites in sauce very thoroughly. Add remaining beaten egg whites and fold in very gently. Pour into ungreased 1 1/2 quart baking dish. Bake in pre-heated oven at 350 degrees for 45 minutes. Serve immediately, otherwise it collapses. Makes 4 servings.

Variations:

1. Instead of cheese, add 1 cup of ground left-over meat, poultry or fish. Season according to food.

2. Instead of cheese and spices, melt 2 squares of baking chocolate in the required milk before adding it to sauce. Add 1/2 cup of sugar and 1 teaspoon vanilla. A few tablespoons of liqueur added to the egg whites gives stability and flavor to the soufflé.

Mrs. Hilda Nelson

Veal Birds

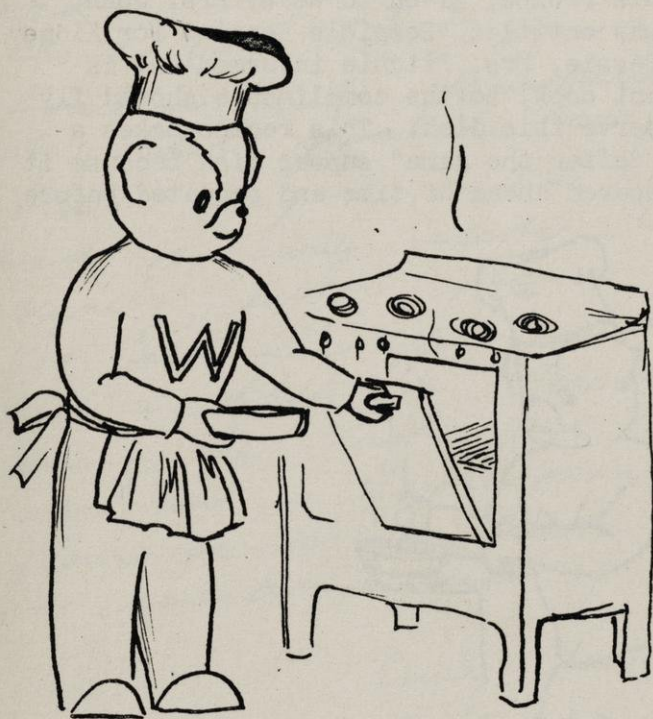
Have the butcher slice veal steak $\frac{1}{4}$ -inch thick, and he will help you decide how many pieces you need, since animals vary in size. Cut into pieces about 4 x 5 inches, flatten each piece, and spread it with the following dressing:

Dry bread crumbs seasoned to your taste with lemon juice (this relieves the general blandness of veal), salt, pepper, onion juice, and melted butter. Moisten with hot meat broth (bouillon cubes may be used) just enough to hold together. Roll each piece, tie with it thread to hold dressing in, fry a light brown in bacon (or other) fat. Remove to baking dish, cover with sour cream, bake in slow oven until tender.

If you are serving potatoes or rice at the same time, you may take out the veal birds, thicken the liquid in the baking dish, and use for gravy. An easy way to serve is to arrange the veal birds in a mound in the middle of a platter, and surround with the potatoes or rice, serving gravy in a separate bowl.

Veal Birds seems like a very old-fashioned dish, since it goes back to the days when ladies entertained at "bridge luncheons." However, I have served veal birds to various student groups this fall, and as they showed their relish by eating them heartily, I give the recipe here.

Mrs. Mark G. Toppel
Dean of Women



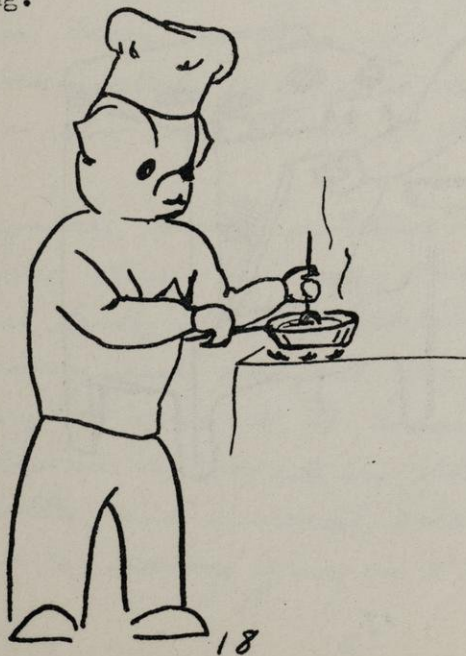
KIDNEY BEANS

6 strips of breakfast bacon
1 onion, size of an egg, chopped
1 pound top round steak, ground
1 can red kidney beans
1 can tomato soup
salt and pepper

Fry bacon, remove from pan. Brown onion in grease, the then add ground steak and cook until it changes color. Add beans and tomato soup, salt and pepper to taste. Cook slowly for 20 minutes; then add bacon (chopped). Serve with steamed rice.

#

This recipe, given to us by Mrs. John Ritchie, was entitled "Bessie's Receipt for Kidney Beans". Bessie, Mrs. Ritchie informed us, is an excellent cook, so the compliments should fly when you serve this dish. This recipe makes a very good "after the game" supper dish because it can be prepared ahead of time and reheated before serving.



Even if "they" don't like
SAUERKRAUT !!

- 1 # ~~2~~^{2 1/2} can sauerkraut
- 2 potatoes
- 2 onions
- 2 tablespoons of brown sugar
- 2 apples
- caraway seeds

Using pork fat saute the onions,
then add the sauerkraut.
After a few minutes of stirring
add a cup of hot meat
stock (or hot water with a
bouillon cube dissolved in
it). Add grated raw potatoes,
brown sugar, diced apples,
and caraway seeds. Cover
tightly, lower flame, and
let simmer for an hour
and a half or thereabouts.
During the last five minutes
stir in a tablespoon of
flour or corn starch dissolved
in small amount of liquid.

Emily Chervenik
Assistant Dean of Women

Shrimp or Meat with Rice

/* - Shrimp (optional with crabmeat) or cut-up left-over meat

1 Cup Rice (uncooked)

Seasonings: Garlic powder - $\frac{1}{4}$ tsp.

Onions - 4 tbsps.

$\frac{1}{2}$ tsp. Tarragon or Curry \rightarrow 1 tbsps.

Parsley

Bouillon stock - 3 cups

Crabmeat - 1 can

Shell raw shrimp, remove the vein, and saute in butter for a minute or two with cut up onions and a pinch of garlic powder.

Seasonings of tarragon and parsley may be added.

Saute rice with chopped onion in butter until light brown, stirring constantly - takes a few minutes only. Meanwhile put on three cups of water to boil. Add if you wish a bouillon cube or if you have meat or vegetable stock use instead of water.

Pour this on sauteed rice, a cup at a time until liquid is absorbed or if you're in a hurry do it all at once. Put sauteed shrimp on top of rice, then cover pan tightly and lower flame until rice is cooked. Takes about 40 minutes.

An added touch when rice is cooked is to stir in a can of crabmeat allowing the lowered flame to remain on a few minutes longer. May also add cooked mushrooms.

For variation on this cut-up left over beef or pork or chicken may be put on top of rice instead of shrimp.

Another touch is to add a tablespoon of curry to the liquid boiled for cooking rice, instead of the tarragon.

Can be cooked the day before and reheated in a casserole in the oven. A little liquid should be added for reheating purposes.

Can be stretched by adding frozen peas to rice while cooking.

-21- Emily Chervenik
Assistant Dean of Women

Chicken Palov

- 1/8 lb. butter
- 3 cloves
- 2 one-inch pieces cinnamon
- 3 pods cardomon
- 1 large onion
- 2 cups raw rice
- 2 small chickens, boiled
and boned
- 4 C. hot water
- salt to taste
- 1/2 tin saffron
- 1 T hot water

Melt butter; add cloves, cinnamon, and cardomon. Add chopped onion, and cook till golden-brown. Add rice; fry for 5 minutes

Cube the boned chicken, and add to first mixture. Add salt which has been dissolved in 4 C. hot water. Bring all to boil. Bake in a 325° oven for 20 minutes. Before serving, add the saffron mixed with 1 T. hot water. Garnish with hard-boiled egg slices and 1/4 cup browned, sliced almonds.

This recipe is from Saranya Reddy, a student from India. She serves finely cut cucumber and onion soaked in sour cream with this dish. 22

STUFFED GREEN PEPPERS

Select 2 large green peppers. Wash, cut off stem and remove seeds. Cook uncovered in boiling salted water about 5 minutes. Drain. Cut in half lengthwise.

Brown 1 stalk celery, finely chopped, with 1 medium onion, chopped, in 2 tablespoons shortening. Add $3/4$ pound ground beef.

In a bowl mix together 1 egg and 1 tablespoon milk. Add about 1 cup cracker crumbs. Season to taste with pepper, celery salt and marjoram (if desired). To this mixture add the browned mixture. Divide mixture equally into 4 parts and fill the green pepper halves.

Place in shallow baking dish to which $1/4$ cup water has been added. Bake at 350 degrees about 15 to 20 minutes. Serves 4.

Florence Dopp

Spanish Rice (4 servings)

1/8 lb. mushrooms

3 T. butter

1 can tomato soup

1 can tomato paste

1 cup water

1/2 lb. ground beef

1 1/2 cups Minute

rice or 1 c. regular
rice

Lightly sauté mushrooms (cut up if desired) in butter; pour off. Brown the ground beef, then add soup, paste, water, and bring to boil & season to taste.

Add rice, bring to boil for one minute with Minute Rice, or two minutes for regular rice. Add mushrooms, stir, and leave sit for five minutes.

Place in a casserole and brown - then serve.

Bob Cape

Pres., Memorial Union
1954-55

Rice Casserole

- 1 large onion, diced
- 2 T. fat
- 1 cup converted rice
- 1 can consommé
- 1 cup water
- 1 tsp salt

Brown the onion in fat. Add other ingredients and cook in Skillet over low flame for one hour. Then add:

- 1 package fresh mushrooms, sautéed
- 1 can mushroom sauce

Cook for ten minutes more on low heat.

This casserole is especially good when served with chicken or other fowl, according to Mrs. F. H. Ellwell who has given us this recipe. The dish is one of her family's favorites.

Southern Corn Bread

To 1 egg, beaten

Add 1 cup of corn meal
1 teaspoon of salt

either $\left\{ \begin{array}{l} \frac{1}{2} \text{ teaspoon of soda} \\ 1 \text{ cup of buttermilk} \end{array} \right.$

or $\left\{ \begin{array}{l} 1 \text{ teaspoon of baking powder} \\ 1 \text{ cup of milk} \end{array} \right.$

Grease an 8" x 8" cake pan by
melting in it 2 tablespoons
of bacon grease.

Add the melted bacon grease to
batter, stir until smooth.
(Batter will not be stiff.)

Pour into the greased pan,
bake at 350° for about
20 minutes, until browned.

Cut into squares, serve hot
with plenty of Wisconsin
butter.

Corn bread is especially good
with pork and green vegetables.

Hot Rolls

1 cup scalded milk

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

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

1 tsp. Salt

Mix and cool

1 comprs. yeast, dissolved in

$\frac{1}{2}$ c. cold water

Add to first mixture.

Add 2 beaten eggs.

4 cups sifted flour

Let rise - roll out in shape
of pie, cut in wedges like
pie - roll each piece, starting
at big end. Let rise awhile

Bake at 450° for 10 min.

(butter slices before rolling)

Mrs. Schwingel

Date and Nut Bread

- $1\frac{1}{2}$ c. boiling water
- 1 c. chopped pitted dates
- $1\frac{1}{2}$ c. sugar
- 2 egg beaten
- $2\frac{1}{4}$ c. flour
- $\frac{1}{4}$ tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- 1 c. chopped nut meats
- 1 tbl. spoon melted shortening
- 1 tsp. vanilla

Pour boiling water over dates. Let stand 10 minutes. Meanwhile, add sugar gradually to egg. Sift flour, baking powder, salt, soda together. Add nuts. Add date mixture alternately with sifted dry ingredients and nuts to the sugar and egg mixture. Stir in shortening and vanilla and pour into a greased loafpan or small cake pan (10x5x3). Bake in 350° oven for 1 hour 15 minutes, or until done.

Mrs. Arthur H. Uhl

Brown Bread

1 egg
2 cups graham flour
1 cup white flour
1 cup molasses
1 1/2 cups sour milk
1 heaping teaspoon soda
1/2 cup raisins
Salt to taste

Mix and steam 2 1/2 hours
in greased can filled half
full.

The girls at Andersen
House like Brown Bread
served with baked beans for
a hearty lunch.

Mrs. Grace Lord
Housemother of
Andersen House

Baked Pork Chops

one chop ($\frac{3}{4}$ inch thick) for each person to be served. Lay chops flat in roasting pan that can be tightly covered. Cover each chop (raw - no browning required) with a heaping tablespoon uncooked rice, then a generous layer of chopped onion and green pepper, top it all with a tablespoon of the pulp from canned tomatoes, place a ring of green pepper around the tomato, salt and pepper generously, pour liquid from tomatoes over all so that the rice is moistened (one number 3 can of tomatoes is about right for 4 to 6 pork chops.) Bake from $1\frac{1}{2}$ to 2 hours at about 400° .

This recipe makes a colorful, tasty, hearty dish for a main course that can be prepared ahead of time, popped into the oven, and forgotten until time to serve.

Mrs. John W. Fanning
Office, Dean of Women

FANCY FISH BROIL

Choose a large fish, suitable for broiling, and slit lengthwise along the bottom. Open flat. Clean the fish thoroughly. Place on broiling pan, cut sides up. Salt lightly. Prepare the following paste:

- Garlic cloves, mashed
- Curry
- Black pepper
- Salt
- Tomato paste
- Lemon juice

Mix garlic, curry, black pepper, salt and tomato paste in proportion to approximate amount needed for size of fish. Prepare more spread if necessary. Add enough lemon juice to moisten to spreading consistency. Place spread on fish and rub in well with fingertips. This allows the flavor of the mixture to penetrate.

Garnish:

- Tomato slices
- Onion slices
- Green pepper rings

Place the tomatoes, onions and green peppers in a pan and broil at 500 degrees about 8 to 10 minutes. Remove from broiler and arrange on top of fish. Broil garnished fish at 500 degrees until tender and brown as desired.

Note: Cover the fish with aluminum foil if you like a lot of juice!

Fawzia Bahrani
Baghdad, Iraq

B A K E D G R E E N B E A N S

1 pkg. frozen, or one can green beans,
french cut

1 small onion

1 can mushroom soup

American cheese, grated

Put beans in the bottom of shallow
baking dish. Pour soup (undiluted)
over beans and onions till of desired
consistency-- $\frac{2}{3}$ to $\frac{3}{4}$ can is plenty.
Grate cheese over top. Bake at 350
until heated through.

Joanne Jaeger

Memorial Union Staff

Ham Loaf

1 lb. smoked ham }
1 lb. fresh pork } ground
Pinch pepper 1 pint tomatoes
2 eggs 14 crackers, crumbled

Mix together all ingredients except egg whites. Beat the whites stiff and add last. Spread in a shallow pan, and bake one hour at 350°.

Serve with Mustard Sauce

$1\frac{1}{3}$ c. sugar 2 eggs slightly beaten
3 tsp. dry mustard $\frac{1}{2}$ cup milk
1 tsp. salt $\frac{1}{2}$ cup vinegar

Mix dry ingredients together; add eggs. Slowly add milk and vinegar. Cook in double boiler until thick (20 minutes). Add a teaspoon of butter after sauce is cooked.

Mrs. A. W. Peterson

10-Minute Pizza

Split four English muffins in half and toast in broiler.

On each toasted half, make layers of the following:

A slice of mozzarella cheese
one tbsp. Tomato Sauce
one tbsp. salad oil
Garlic Salts - (sprinkle)
Oregano (sprinkle)

Place on a cookie sheet in 450° oven for 5-10 minutes - till ingredients are hot and cheese melted. Makes 8 little Pizzas.

For variety, top with bits of Italian Sausage, anchovies or sliced stuffed olives

Joyce Pellegrino discovered this recipe and tried it out for Sunday night supper recently. It was really a hit!

Spaghetti and Meat Balls

4 onions, cut up fine
2 green peppers
1/4 cup olive oil

Cook until brown. Add 1/4 pound of hamburger meat and brown.

1 can Italian tomato paste
1/2 cup water
1 can mushrooms

Add to meat mixture. Cover and simmer for 3 hours. Season with salt and pepper.

Soak bread in water. Add salt, pepper and poultry seasoning. Add 1/4 cup of grated Italian cheese, 1 egg and hamburger. Make balls and brown in butter. Add balls to sauce and simmer for 1 hour.

Mrs. Ivy Williamson

Fruit Salad Dressing

1/4 cup pineapple juice
1/4 cup orange juice
1/4 cup lemon juice
2 tablespoons sugar
2 tablespoons cornstarch
1 tablespoon prepared mustard
3 egg yolks
1 tablespoon butter
15 marshmallows
1/2 cup whipped cream

Mix cornstarch, mustard and sugar and add enough fruit juice to make a paste. Heat rest of juice and add the above. Remove from heat and fold in beaten egg yolks and marshmallows. When ready to use, fold in whipped cream.

French Dressing (Fruits)

1 cup oil
1/3 cup vinegar
2 teaspoons salt
1/2 teaspoon white pepper
2 teaspoons mustard
2 teaspoon chopped onion
1 cup sugar
Paprika to color

Shake all together.

Miss Schoenfeld

MUSTARD DRESSING

6 EGG YOLKS

2 TBSP. SUGAR

2 TSP. DRY MUSTARD

$\frac{1}{2}$ CUP WATER AND VINEGAR COMBINED

(APPROX. 5 TBSP. WATER TO 3 TBSP.
VINEGAR)

BEAT EGG YOLKS UNTIL LEMON COLORED
AND ADD SUGAR. MIX TOGETHER DRY
MUSTARD WITH LIQUID. ADD TO EGG
MIXTURE. COOK OVER BOILING WATER
UNTIL THICKENED. WHEN READY TO
USE ADD SALT AND PEPPER TO TASTE
AND THIN OUT WITH SWEET CREAM
UNTIL OF DESIRED CONSISTENCY.

MRS. VINCENT L. PIEPER
PRESIDENT, U. OF W.
WOMEN'S SERVICE CLUB

Red Cabbage Salad

- 1 head. red cabbage
- 1 head lettuce
- onions
- tomatoes

Chop up cabbage
and lettuce together.
add sliced onion and
tomatoes.

Russian Dressing:

- 3 T. salad dressing
 - dry mustard
 - Worcestershire sauce
 - Vinegar
- } small amount

Pour over vegetables.

Mrs. Ivy Williamson



Blarney Stone Salad

- I. Dissolve 1 pkg. lime jello in $1\frac{1}{2}$ c. boiling water. Add 1 c. undrained crushed pineapple. Let cool in large pan or mold.
- II. Dissolve 1 pkg. lemon jello in $1\frac{1}{2}$ c. boiling water. When it is partially set, beat with rotary beater. Beat in $\frac{1}{2}$ c. whipped cream and 1 pkg. cream cheese. Put three rice, or "mash" with a fork. Pour on top of lime-pineapple mixture. Chill.

This is my mother's favorite salad for holiday and special-occasion dinners. It's colorful and refreshing; we all like it.

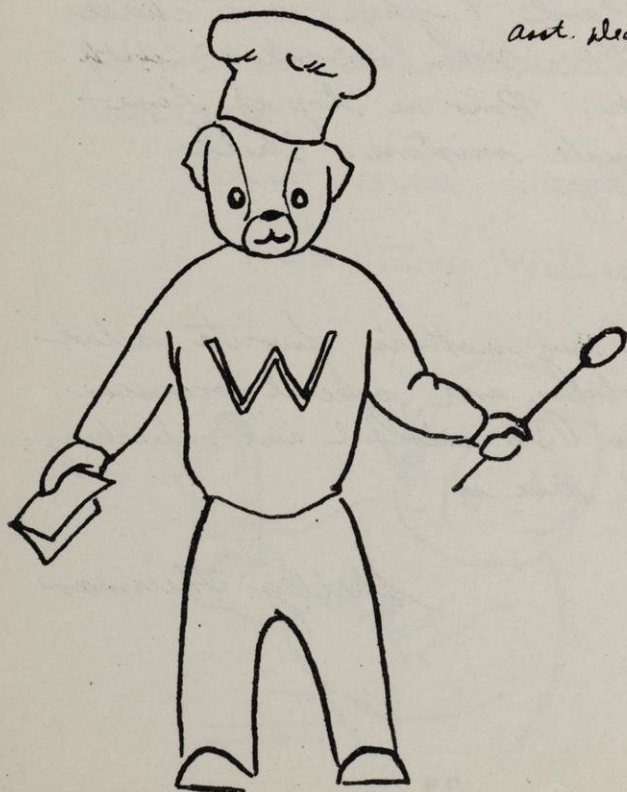
Shelley Thurmer

SALAD DRESSING

- 1 cup mayonnaise
- $\frac{1}{2}$ cup finely chopped parsley
- 3 tablespoons onion juice
- 2 tablespoons anchovy paste
- 1 tablespoon tarragon vinegar
- $\frac{1}{4}$ cup olive oil or cream

Toss green salad in this mixture
just before ready to serve.

Helen Kayser
asst. Secy of Women



Frozen Fruit Salad

2 egg yolks
juice of $\frac{1}{2}$ lemon
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ pint cream, whipped
 $\frac{1}{4}$ lb marshmallows
 $\frac{1}{2}$ ~~lb.~~ grapes
2 cups canned pineapple,
cubed

Cook the egg yolks,
lemon juice, and sugar
till thick, stirring
constantly. Add hot
mixture, a spoonful
at a time, to the
whipped cream. Beat
well, and add fruit.
Chill until set. Serves 10.

This is a perfect
salad to serve for company
dinner. Mrs. Gena Nelson,
cook at the Alpha Gamma
Delta house, gave us
this recipe.

Spinach Salad

- 1 cup spinach, chopped
- 1 orange, sliced
- 1/2 cup coconut

Arrange orange on the spinach.
Add Sweet French Dressing and
sprinkle with coconut. Serves
four.

Sweet French Dressing

- 1/2 cup salad oil
- 1/4 cup mild vinegar or
lemon juice
- 1/4 teasp. white pepper
- 1 teasp. dry mustard
- 1/4 cup sugar
- 1/2 teasp. paprika

Put all ingredients into a tightly
covered container and shake vig-
orously, or beat with rotary
beater for 3 minutes.

Eleanor Medin
Commissary Chairman
Lutheran Student Center



Frozen Cranberry Salad

- 1 lb. cranberries
- 20 marshmallows
- 3 Apples
- $\frac{1}{2}$ cup nuts

Grind above together alternating ingredients. Add 1 cup sugar and let stand in refrigerator $\frac{1}{2}$ hour. Add 1 cup cream whipped, then freeze. Serves 12-15.

Mrs. Arthur H. Uhl

QUICK FRENCH DRESSING

1/2 cup salad oil
1/2 cup cider vinegar
3 tablespoons sugar
1/2 teaspoon salt
1 teaspoon dry or prepared mustard
paprika, if desired

Method:

Combine in a bottle or jar. Shake vigorously before using.

PENNSYLVANIA DUTCH SALAD DRESSING

2 slices bacon
1 egg
1/4 teaspoon salt
1/4 cup sugar
1/4 cup mild vinegar
2 tablespoons water

Method:

Cut bacon in small pieces and fry over low heat until crisp. Remove bacon from fat and drain on absorbent paper. Measure two tablespoons of the drippings and reserve for the dressing.

To the two tablespoons of fat add the other ingredients which have been beaten together thoroughly. Bring to a boil--this will be a fairly thin sauce--avoid overcooking which will cause curdling.

While still warm, pour over crisp leaf lettuce in a salad bowl. Toss lightly to coat each leaf with dressing. Sprinkle crisp bacon on top. Serve at once.
(Serves four to six.)

Maxine McDivitt
Home Ec. Dept.

Frozen Salad Delight

- 8 oz. cream cheese
- 1 cup salad dressing
- 1 cup crushed pineapple
- 24 quartered marshmallows
- 1/4 cup cut-up red maraschino cherries
- 1/4 cup cut-up green maraschino cherries
- 1 cup whipping cream

Beat cream cheese until soft and mix with salad dressing until blended. Add drained pineapple, marshmallows, and cherries. Then fold in whipped cream. Place salad in trays in freezer and freeze. Cut in small squares and serve with lettuce or other garnish.

Ruth Bird

Twenty-Four Hour Salad

- 1 pound Royal Anne cherries (pitted)
 - 1 (No. 2 1/2) can pineapple chunks
 - 1 (No. 2 1/2) can sliced peaches,
cut up
 - 1 (No. 2 1/2) can pear halves, cut
in pieces
 - 1 pound walnuts, chopped
 - 1 quart whipped cream
 - 1 pound marshmallows, cut in pieces
- Cooked Dressing

Cut fruit and marshmallows. Mix and drain well. Mix whipping cream and dressing. Add to fruit. Put in salad pans. Mix cherries and nuts and sprinkle on top. Let stand in the refrigerator for 24 hours.

Cooked Dressing

Heat 3/4 cup vinegar and 1/4 cup water in a saucepan.
Mix together:

- 1/3 cup sugar
- 1 teaspoon salt
- 2 tablespoons cornstarch
- 1 teaspoon mustard

Add to hot mixture and cook until thick. Add 1 beaten egg or 2 egg yolks and 1 tablespoon butter. Cook slightly until clear. Cool and thin with milk. Makes 1 pint after thinning.

Geneva Schanfeld
Dietitian, Central Home

WASHINGTON CREAM CAKE

Cream together $\frac{3}{4}$ cup sugar and $\frac{1}{3}$ cup butter. Add 2 eggs and beat well; add 1 teaspoon vanilla. Mix. Sift $1\frac{1}{2}$ cups cake flour with $1\frac{1}{2}$ teaspoons baking powder and $\frac{1}{4}$ teaspoon salt. Add to sugar and butter mixture, mixing alternately with $\frac{1}{2}$ cup milk. Bake in 2 layers.

Custard Filling

Scald 1 cup milk. Add $\frac{1}{2}$ cup sugar mixed with $2\frac{1}{2}$ tablespoons flour, 2 egg yolks, beaten, $\frac{1}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon vanilla.

Icing for Top

Boil $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup water until it forms a soft ball in cold water. Beat 2 egg whites and pour above syrup over them, beating constantly. Add $\frac{1}{2}$ teaspoon vanilla.

Put cake layers together with custard, ice and dribble melted chocolate on top.

Geneva Schoenfeld

Currant Pie

1 box currants	3 T. corn starch
$\frac{2}{3}$ c. water	2 T. butter
$\frac{3}{4}$ c. sugar	$1\frac{1}{2}$ T. lemon juice
$\frac{1}{4}$ tsp. salt	

Mix corn starch, sugar, salt, and water. Bring to boil and cook until clear. Add butter and lemon juice. Stir well. Add currants. Bring mixture to a boil. (If it seems too dry after currants "plump up" add equal parts water and lemon juice - one T. at a time.) Cool. Line pie plate with plain pastry. Fill with mixture. Put on an upper crust. Bake at 450° for ten minutes; then reduce heat to 350° until pie is done.

— Mrs. Ira L. Baldwin

"PATIENCE" FUDGE

Never was anything more appropriately named! But it is worth all the trouble.

About fifty years ago a young woman came from Watertown, Wisconsin to my home on the campus of the Virginia Polytechnic Institute. Although her position was that of librarian, she was a talented cook, and she brought with her many wonderful recipes new to us in Virginia. One of these was so popular that it became a tradition for Christmas giving in our family. We would help Mother with the endless beating which had to be--then we would put it in boxes with other candies at which she was expert. Strange that this was my first introduction to the state that was to become my beloved home for so many years.

3 cups granulated sugar
2 cups milk
1 tablespoon butter
1 teaspoon vanilla

Place one and one half cups of sugar in a large clean heavy frying pan. Heat slowly, stirring constantly until it melts. Gradually pour in one cup milk and stir until it melts again. This is the difficult part! Then alternate with the rest of the sugar and the cup of milk until all is thoroughly mixed. Cook until it will form a soft ball in cold water. Add butter and vanilla. Stir and beat until stiff enough to spread in tin. Cut in squares.

Mrs. E. B. Fred

Sour Cream Apple Pie

1 c. sour cream
3/4 c. sugar
2 tblsp. flour
1/4 teasp. salt
1 teasp. vanilla
1 egg
2 c. diced apples
1 recipe plain pastry

Beat together cream, sugar, flour, salt, vanilla, and egg. Add apples. Pour into 8 inch unbaked pie shell. Bake in hot oven (400°) 25 min. Mix 1/2 cup brown sugar, 1/3 cup enriched flour, and 1/4 cup butter sprinkle on top. Bake 20 min. more.

Arlene Henke
President, Omicron Nu

Lemon Cake with its own Sauce

2 tbsp. butter	5 tbsp. lemon juice
1 c. sugar	lemon rind
4 tbsp. flour	3 egg yolks
$\frac{1}{2}$ tsp. salt	3 egg whites
$1\frac{1}{2}$ c. milk	

Put milk in the blender first; then add all other ingredients except egg whites. (The lemon rind is not grated, but dropped in pieces.) Put the egg whites into an electric mixer bowl and beat until stiff. Run the blender at high speed a few seconds and fold this mixture into the egg whites. Pour into greased 2-quart baking dish and bake in a pan of water for 45 minutes at 350°. Serve hot or cold.

This is a blender recipe and is one of my husband's favorite desserts. I also like it especially as it is ready for baking in a very few minutes.

Mrs. W. J. Brogden

BUTTERSCOTCH PATTIES

- 1 c. granulated sugar
- 1/2 c. brown sugar, packed
- 1/3 c. white corn sirup
- 1/8 teasp. salt
- 1/2 c. evaporated milk
- 1/4 c. butter
- 1 teasp. vanilla
- 3/4 c. broken pecan nut meats

Mix sugars, sirup, salt and evaporated milk in a saucepan; stir and heat slowly until sugars are dissolved. Boil, covered, 3 minutes to dissolve crystals that collect on side of pan; then boil, uncovered, slowly to 234 degrees F. or to the medium firm ball stage, stirring occasionally back and forth. (Don't worry if it curdles slightly.) Remove from heat and pour immediately into a shallow pan. Cool to 110 degrees F. or lukewarm; add extract. Work with a wooden spoon until thick enough to handle. Add nut meats gradually as the candy begins to stiffen. Shape into balls and place on baking sheets which have been covered with waxed paper. If desired, place an additional nut meat on each patty before it is set.

This delicious creamy candy is a favorite in our house at Christmas and all year long.

Marilyn Gotz

Chocolate Cookies

2 squares chocolate
1/2 Cup butter
1 Cup sugar
1/2 Cup flour
1 tsp salt
2 eggs, well beaten
1 tsp. vanilla
Nuts, if desired

Melt Chocolate and butter in double Boiler. Sift sugar, flour, and salt. Slowly add eggs and chocolate mixture to dry ingredients. Beat in vanilla.

Spread the mixture as thin as possible on a greased cookie sheet. Sprinkle nuts on top. Bake at 400° for 10 minutes.

* * * * *

This recipe, from Mrs. Naomi Hammon, is a favorite with the girls at the Alpha Xi Delta house.

Cranberry Crunch Squares

- 1 c. quick-cook rolled oats
- $\frac{3}{4}$ c. brown sugar
- $\frac{1}{2}$ c. sifted flour
- $\frac{1}{2}$ c. moist shredded coconut
- $\frac{1}{3}$ c. butter
- 1 one lb. can whole cranberry sauce
- 1 tbl. lemon juice

Mix oats, brown sugar, flour, and coconut. Cut in butter until crumbly. Place half in 8 x 8 x 2 inch greased baking dish. Combine cranberry sauce and lemon juice. Place on top of mixture in baking dish. Top with remaining crumbs. Bake in moderate oven (350°) 40 minutes. Cut in squares and serve hot topped with vanilla ice cream. Makes 9 servings.

Joan Stoltenburg, Hostess
Calvary Lutheran Student
Center

NO-BAKE FRUIT CAKE

3/4 cup milk
1 pound marshmallows
1 pound graham crackers, crushed
1 pound seedless raisins
1 cup cherries
1/2 cup citron
1/2 cup pineapple
4 cups walnuts or pecans
Candied cherries and pineapple
for decoration
Sherry wine

Scald milk at a low heat. Add marshmallows, stir constantly and cook until smooth. Remove from heat.

Mix graham cracker crumbs, raisins, candied fruits and nuts.

Add marshmallow mixture. Blend well.

Pour into an aluminum foil lined 8 x 8 x 2 inch glass baking dish or a 2-quart casserole. Press firmly into dish.

Decorate top with pieces of candied cherries and pineapple.

Let age at least one month. Sprinkle sherry over cake about twice a week while aging.

Makes 1 fruit cake.

Vivian Dynek

Date Cake

- 1 cup butter.
- 1 cup sugar.
- 2 cups flour
- 1 egg, beaten
- 1 tsp soda
- 1 cup sour milk
- 2 tsp. cinnamon
- $\frac{2}{3}$ tsp. cloves
- 1 cup dates or raisins
- 1 cup nuts, if desired

Cut butter into flour and sugar, as if mixing pie crust. Set aside one cup of this mixture. To the rest add egg, soda mixed with milk, and spices. Beat well. Fold in fruit and nuts.

Spread in baking pan. Top with cup of crumb mixture.

Bake at 375° till done.

This cake is a favorite of the Chi Omegas. Their cook, Mrs. Amelia Kjell, gave us the recipe.

Mohogany Cake

1½ Cup sugar

½ Cup butter

2 eggs

½ cup cocoa

½ cup cold water } mix together

1 tsp baking soda } mix together

½ cup hot water } mix together

1¾ Cup all-purpose flour

Cream butter and sugar. Add slightly beaten eggs, and mix well. Add cocoa and cold water; soda and hot water, beating after each addition. Sift in flour, and beat till smooth.

Bake in 2, 8" pans or a 9x13 baking pan. Bake at 350° for 25 minutes, or till done.

This recipe was given to us by Mrs. De Jong, cook at the Alpha Phi house. This cake is a favorite of the Alpha Phis.

Chocolate Parfait

Frozen Dessert

Cook one cup of sugar with a little water until it threads. Pour slowly over the beaten whites of three eggs. Beat until cool. Fold in 2 squares of unsweetened chocolate (melted and cooled) 2 cups of cream beaten until stiff and add 1 Tablespoon of Vanilla.

Pour into freezing tray and let stand three or four hours. Needs no stirring while freezing.

Serves 8

Chocolate Brownies Deluxe

Melt 2 sq. Baker's bitter choc. with
 $\frac{1}{2}$ c. butter, over hot water.

Beat 2 whole eggs (real fluffy)

Add 1 cup sugar to above and beat

Add $\frac{1}{2}$ c flour

Salt and vanilla

Nuts if desired

Bake at 350° 15 min. (chewy, not dry)

Frosting

$\frac{1}{4}$ c butter

$\frac{1}{2}$ c cream or milk

2 c powdered sugar

Cook to soft ball stage, cool,
beat, and spread on brownies. This
can be done while brownies are warm.

Then pour melted choc. over
this (about 2 sq.)

Cut in 1 in. squares as they are quite
rich. They are pretty with colored cookies.

Butter Puff Balls

5 cups flour
2 cups butter
1 cup brown sugar
1 teaspoon vanilla

Cream the butter. Add sugar and continue creaming until smooth. Add vanilla. Gradually add all the flour. Shape into small balls—about 1 inch in diameter, slightly flattened. Place on lightly greased cookie sheet. Bake in 350° F. oven for 10 - 20 min. While still warm roll in powdered sugar. Yield: 70 cookies.

Joan Stoltenburg
President, Phi Upsilon Omicron

Chocolate Dessert

Ingredients:

- 2 bars German Sweet Chocolate
- 1 tablespoon water
- 4 eggs (separated)

Directions:

Heat chocolate and water in double boiler; let cool. Beat egg whites until stiff. Add the egg yolks one at a time to cooled chocolate, mixing well. Fold in whites. Pour into serving cups or bowl; let stand 24 hours. Serve with whipped cream topping. Serves 6 people.

Chocolate Chip Pie

32 marshmallows

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

$\frac{1}{2}$ cup cream whipped stiff

2 squares chocolate grated

1 teaspoon vanilla

Melt marshmallows in milk in a double boiler. Stir until melted. Then cool over a pan of cold water (or put in ice box.) Add grated chocolate and vanilla to cream and add to marshmallow mixture. Be sure it is not melt. Pour into graham cracker crust and sprinkle some crumbs on top. Set in ice box until ready to serve.

Graham Cracker Crust For Both Recipes

Mix one cup of finely chopped or rolled graham crackers with $\frac{1}{3}$ cup melted butter. Press $\frac{3}{4}$ of mixture into pie tin and pour in the filling. Use remaining mixture for the top of the pie.

Quick Lemon Pie

1 can Eagle Brand condensed milk (sweetened)

$\frac{1}{2}$ cup lemon juice

grated rind of 1 lemon

Mix together and pour into graham cracker crust. Bake 30 minutes at 350 degrees F. Cool. Serve with whipped cream. (unsweetened.) This is very rich. Serves seven.

I am always interested in finding recipes that can be prepared the night before so that last minute work can be avoided. Both of these pie recipes are my favorites; they are not only easy to prepare, but taste good and make a very attractive desert.

Rita C. Mears
Freshman Dean of Women

Brownies

(Mix in one pan ; no creaming)

In upper part of double boiler,
Melt :

$\frac{1}{2}$ cup shortening (may be butter,
margarine, or vegetable shortening)
2 squares unsweetened
chocolate.

Add 1 cup sugar and mix well.

Remove from heat and add:

$\frac{1}{2}$ c. flour

$\frac{1}{4}$ tsp. salt

1 tsp. vanilla

2 eggs

nut meats

Mix well and spread thin in a
buttered pan. Bake $\frac{1}{2}$ hour
in very slow oven (275°)

Alice H. Parson

Secretary, Spanish Dept.

Norwegian Tea Cookies

$\frac{1}{2}$ c butter + 1 c sugar, creamed

Add 3 eggs 1 at a time.

Sift in $2\frac{1}{2}$ t. baking powder with
 $2\frac{3}{4}$ c. flour.

Add 1 t. almond extract.

Place dough on a cookie sheet in
three strips shaped like small
loaves of bread. Brush lightly with
milk or egg white. Sprinkle
20 coarsely chopped sugar. lumps and
20 coarsely chopped almonds on top.

Bake 20-25 minutes at 350° = very light
brown.

Cut in slices $\frac{1}{2}$ in. wide while still
hot. If desired, may be spread out and
dried lightly in oven.

Mrs. Linar Naugen

Al's Cookies
(Quick, easy to make for Christmas)

$1\frac{3}{4}$ cups powdered sugar

4 egg whites beaten stiff

$\frac{1}{4}$ tsp salt

$\frac{1}{2}$ cup sliced candied pineapple
(colored)

$\frac{1}{2}$ cup pecans (cut in small
pieces)

$\frac{1}{2}$ cup sliced candied cherries
(red and green look pretty)

Add sugar to stiff egg
whites and add remaining
ingredients. Drop on well
greased cookie sheet. Bake
in 275° oven about 25 minutes.

Makes 2 to 3 dozen.

Can also use mixed fruit.

When cool store in waxpaper
or plastic container. (Do not
put in bread or cake box)

Mountain Pie

- $\frac{1}{4}$ lb. butter
- 1 c. flour
- 1 c. sugar
- $1\frac{1}{2}$ tsp. baking powder
- $\frac{3}{4}$ c. milk
- 1 can blackberries or boysenberries

Melt butter in two quart casserole. Mix flour, sugar, baking powder, and milk together; pour over butter. Then pour can of berries over batter.

Bake in 350° oven for 45 minutes.

Serve warm with ice cream.

Ida Snodgrass (Mrs.)
Office, Dean of Women

CHOCOLAT MOUSSE

6 ounces sweet chocolate
1/2 cup butter
4 eggs, separated
1 teaspoon vanilla
3 tablespoons sugar
1/2 pint heavy cream, whipped

Melt chocolate in top of double boiler. Remove from hot water and add butter gradually. After butter has melted, add egg yolks one at a time. Blend after the addition of each. Add vanilla. Continue stirring about 15 minutes. Fold in stiffly beaten egg whites to which sugar has been added.

Pour into buttered pudding form or individual small molds. Refrigerate until chilled. Serve with whipped cream. Makes 6 servings.

Mrs. Hilda Nelson



Almond Gel ($\frac{7}{12}$ $\frac{1}{2}$ $\frac{1}{2}$)

Ingredients (for about 6 servings)

- 2 c. homogenized milk
- 1 pkg. unflavored gelatin
- 2 tsp. almond extract
- 2 tbsp. sugar
- Maraschino cherries

Procedure:

Warm the milk and add it to the gelatin which has been dissolved in warm water. Stir.

Add 1 tsp. almond extract. Pour into pan and leave in refrigerator to gel.

Make syrup: Dissolve 2 tbsp. sugar in a glass of water. Chill.

Just before serving, pour the remaining tsp. of almond extract over the gel. Cut into small pieces. Pour part of syrup over gel so that the pieces will separate and can be more easily removed from pan. Place the pieces in serving dish, add more syrup, and top with one or two cherries as desired.

A typical Chinese desert, light and delicate.

contributed by
Emily Sun

Lemon Cheese Cake

- 1 12 oz. package cottage cheese
- 1 T. lemon juice
- 1 teaspoon lemon rind
- $\frac{1}{8}$ teaspoon salt
- 1 Tablespoon unflavored gelatin
- $\frac{1}{4}$ cup cold water
- 2 egg yolks, slightly beaten
- 2 tablespoons milk
- $\frac{1}{2}$ cup sugar
- 1 cup whipping cream
- 2 egg whites

Rub the cottage cheese through a sieve. Add the lemon juice, lemon rind and salt and blend.

Soften the gelatin in cold water.

Combine the egg yolks, milk, and sugar, and cook in a double boiler until thick, stirring constantly. Add softened gelatin and stir until dissolved. Cool slightly and add the cheese

mixture. Whip the cream and fold in. Beat the egg whites to soft peak stage and fold in. Place in a spring form pan or angel food pan lined with a graham cracker crust. Chill several hours. Serves 8.

Graham Cracker Crust.

1 $\frac{1}{2}$ c. graham cracker crumbs

$\frac{1}{4}$ c. confectioners sugar

$\frac{1}{2}$ c. melted butter

Mix the cracker crumbs and sugar together. Stir in the melted butter. Line the pan with the crumb mixture and chill before adding the cottage cheese mixture.

Hershey Pie

- 1-10 oz. pkg. marshmallows
- 5-5¢ Hershey bars with almonds
- 1 cup milk
- $\frac{1}{2}$ pt. whipping cream

Heat milk in a double boiler. Add candy and marshmallows. Stir once in a while until all melted; cool thoroughly. Whip cream and add to above. Put in pie shell and put in ice box overnight.

Pie Shell

- $\frac{1}{4}$ cup butter melted
- 16 graham crackers - rolled into crumbs

Shape in pie pan. Need not bake.

★ ★ ★ ★ ★

This is a favorite dessert of Bob Foss at the University News Service. He had to mimeograph copies for his office-mates because they liked the samples of Hershey Pie he brought in his lunch box. It's so easy and so good.

Fruit Parfait Pie (Langdon Hall's favorite)

- 1 cup canned crushed pineapple (juice, too!)
- $\frac{1}{2}$ cup ($2\frac{1}{2}$ oz.) lime jello
- $\frac{2}{3}$ pint vanilla ice cream
- 1 baked + cooled 9-inch pie shell

- ① Drain pineapple. Add enough water to the juice to make 1 cup liquid. Heat.
- ② Dissolve jello in the hot liquid. Chill until slightly thickened, then whip with electric mixer at medium speed until mixture has doubled in bulk and is thick and fluffy.
- ③ Turn mixer to low speed, add soft ice cream and pineapple, mix until evenly distributed.
- ④ Fill pie shell at once. (If mixture thickens too quickly, warm slightly or stir vigorously). Chill until firm. Serve topped with whipped cream.

This is a nice cool summertime dessert, but is equally good at any time of the year.

CRANBERRY PUDDING

(from Gamma Phi Beta)

BEAT: 1 egg

ADD: 1 heaping tbsp. sugar

$\frac{1}{4}$ c. corn syrup

$\frac{1}{4}$ c. (scant) molasses

$\frac{1}{3}$ c. hot water with

1 tsp. soda

$\frac{1}{2}$ tsp. salt

$1\frac{1}{2}$ c. flour

1 heaping cup cranberries, cut in half

$\frac{1}{2}$ c. walnut meats

STEAM: $1\frac{1}{2}$ hours.

SERVE: hot, with hot sauce.

SAUCE:

$\frac{1}{2}$ c. butter

$\frac{1}{2}$ c. cream

1 c. sugar

Vanilla

Stir and heat - serve hot on pudding.

Γ Φ Β

Frozen Lemon Crunch

(6 - 8 servings)

Cereal Crumb Crust:

1½ cups finely crushed
corn or rice flakes
(about 4 cups of cereal before
crushing)

½ cup butter, melted

To make crust, combine crushed
cereal and butter and press into
refrigerator tray. Add filling
and sprinkle the
remaining crust crumbs on top.

Lemon Filling:

2 eggs separated

$\frac{2}{3}$ cup sugar

½ tsp. salt

¼ c. lemon juice

1 c. whipping cream

3 tps. grated
lemon rind

To prepare filling, beat egg yolks
slightly, add sugar, salt, lemon juice
and rind. Cook in double boiler
until mixture thickens (5-7 minutes)
stirring all the time. Chill. Then
add the beaten egg whites. Fold
in the beaten cream. Pour mixture
into crumb-lined tray. Place in
freezing unit of refrigerator or
in deep freezer.

Hawaiian Onion Soup

6 cups beef or chicken stock
3 tablespoons soy sauce
1 tablespoon sesame seed, toasted
and pulverized
1/2 teaspoon salt
3 cups green onions, with tops, cut
in 1/2 inch pieces
Dash of pepper

Heat the beef or chicken stock. Add soy sauce, pulverized sesame seed and salt. Simmer for about 1/2 hour.

Add onions and cook 10 minutes longer. Add pepper just before serving. Serve hot.

Vivian Dynek

If you feel like eating something different and delicious, this is it!

Lemon Crumb Crust Pie

Crust:

1½ c. graham cracker crumbs

½ c. sugar

¼ c. melted butter

Mix these well and press mixture into bottom and sides of pie pan. Bake 7 to 10 min. at 350°.

Filling:

12 marshmallows cut fine

1 c. whipping cream

1 tb. unflavored gelatine

¼ c. cold water

¾ c. water

¾ cup sugar

¼ c. lemon juice

Soak marshmallows in whipping cream for 30 min.

Soak gelatine in cold water for 5 min. Mix sugar and ¾ cup water and bring to boil. Add this to gelatine mixture, then add lemon juice. Let cool until it begins to thicken.

Then fold in cream and marshmallows which have been stiffly beaten. Pour into crumb pie shell. Chill and decorate with additional whipped cream.

Steamed Cranberry Pudding

1 heaping c. cranberries, washed and cut in half

½ c. molasses

2 level tsp. soda dissolved in 1/3 c. water.

1½ c. sifted flour.

Put ingredients together in order given. Steam

1½ hrs. for loaf or 1 hr. for individual cups.

Serve with Sauce: ½ c. butter

1 c. sugar

½ c. cream

Boil all together, thicken slightly if desired.

This recipe makes 8 servings.

Mrs. R. K. Froker

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