

Foods around the World



Berlin American High School
Home Ec. Department

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DANISH

Add egg, mix well. Sift together dry ingred. Add to shortening mixture alterately with sour cream. Stir in dates. Drop from tsp. onto greased cookie sheet. Top with ea. cookie a walnut Bake at 400F. about 10min. Makes 3 doz.

PINEAPPLE PECAN

1 roll refrigerated cookies 1/3c. chopped pecans
1/3 c. crushed pineapple, 1/3c. chopped green maraschine
 well drained cherries, drained

Slice cookie dough as directed on the label. Press pieces onto bottom of ungreased 13x9x2" pan. Combine pineapple, nuts and cherries; sprinkle evenly over dough and press lightly. Bake at 375F. for 20 - 25 min.. until golden brown; cool. Cut into bars. Yields. 1 1/2 - 2 doz.

DANISH PECAN CRISPS

1c. butter or marg. 2c. sifted flour
1c. sugar 1 tsp. cinnamon
1 egg, separated 1c. chopped pecans

Cream butter, sugar, and egg yolk thoroughly. Add flour and cinnamon. Mix well. Press dough into well greased 19x13" pan. Beat egg white slightly and brush over dough. Sprinkle pecans on top. Bake at 350F., 30-35 min. Cut into 1" sq. while warm. Makes about 40 sq. or 3 doz.

ENGLAND

LONDON BROIL

1 flank steak (about 2lb.) 1 tsp. salt
1 tbsp. salad oil 1 tsp. lemon juice
2 tsp. chopped parsley 1/8 tsp. pepper
1 clove garlic, crushed Sauted onions

1. Wipe steak with damp paper towels. Trim fat from steak.
2. In cup, combine salad oil, chopped parsley, crushed garlic, salt, lemon juice, and pepper. Brush half of the oil mixture over the top of the steak.
3. Place the steak, oiled side up, on lightly greased broiler pan. Broil, 4" from heat, 5 min. Turn steak; brush with remaining oil mixture, and broil 4-5 min. longer - the steak will be rare, which is the only way London Broil should be served.
4. Remove steak to a board or platter. Spoon Sauted onions along ea. side of it. Place baked potatoes on the platter.
5. To serve: Slice steak very thinly, on diagonal, across the grain. Top ea. serving with sauteed onions. Makes 4 serving

DANISH

DANISH CHERRY CHEESE PIE

2 envelopes unflavored gelatin	1 can cherry pie filling
$\frac{1}{2}$ c. cold water	Baked 9" pie shell
$\frac{1}{2}$ lb. Danish Blue cheese	$\frac{1}{2}$ c. toasted slivered almonds.
1 c. heavy cream	

Soak gelatin in cold water to soften, stir over hot water or low heat until gelatin is dissolved and mixture is clear. Mash cheese well, stir in gelatin, and mix until well blended. Whip cream until stiff and fold in gently.

Pour cherry pie filling into prepared pie shell and spread cheese mixture thickly over it, swirling top with flat of knife for meringue like effect. Chill until firmly set before serving.

PUDDING CHEESE PIE

1 8oz. pkg. cream cheese	9" crumb crust
$\frac{1}{2}$ c. Half & Half	1 1lb. 4oz. can blueberry pie filling
1 $\frac{3}{4}$ oz. pkg instant lemon pudding mix	

Beat cream cheese until soft, add $\frac{1}{2}$ c. Half & Half and beat until smooth. Add remaining Half & Half and pudding mix and beat slowly with rotary beater just until blended about 1 min. Spoon at once into crust. Chill until set, at least 1 hr. Before serving, carefully spread top with pie filling.

BUTTERSCOTCH OAT CRISPS

$1\frac{1}{2}$ c. sifted flour	$\frac{1}{2}$ c. shortening
$\frac{1}{2}$ tsp. salt	1 c. brown sugar
$1\frac{1}{2}$ c. oatmeal	1 egg
$\frac{1}{2}$ c. butter or margarine	1 tsp. vanilla

Sift together flour and salt. Stir in oatmeal. Cream together butter and shortening. Add brown sugar, egg and vanilla, beating until fluffy. Blend in flour mixture. Shape dough into two rolls about 6" long. Wrap in wax paper or transparent plastic film. Chill until firm. Slice $\frac{1}{4}$ " long; place on cookie sheets. Bake at 350F., 8-10 min.

SOUR CREAM DATE DREAMS

$\frac{1}{2}$ c. shortening	$\frac{1}{4}$ tsp. baking powder
$\frac{3}{4}$ c. brown sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{4}$ tsp. cinnamon
1 egg beaten	$\frac{1}{8}$ tsp. nutmeg
$1\frac{1}{4}$ c. flour	$\frac{1}{2}$ c. sour cream
$\frac{1}{2}$ tsp. baking soda	$\frac{2}{3}$ c. chopped dates

Thoroughly cream together shortening, sugar, and vanilla.

ENGLAND

TRIFLE

6 Ladyfingers or 9" sq. sponge cakes, split	$\frac{1}{2}$ c. whipping cream
1/3c. strawberry or raspberry jam	2 tbsp. confectioner's sugar
1/3c. orange juice	$\frac{1}{2}$ tsp. vanilla
3tbsp. sherry flavoring	$\frac{1}{2}$ c. slivered toasted almonds
6almond macaroons, crushed	

SSplit the ladyfinger or cake and spread it with jam. Arrange in single layer in bottom of sq. glass baking dish, 9x9x13/4". Mix sherry and juices ; pour over the cake. Sprinkle with macaroons and cover with rich custard. Allow to set. Whip cream and conf. sugar; add vanilla and spread over custard. Decorate with toasted almonds if desired.

Susan Potter

STEAK - KIDNEY PIE

3/4lb. beef kidney	$\frac{1}{2}$ lb. mushrooms
1tsp. salt	$\frac{1}{4}$ c. minced parsley
1/3c. flour	$\frac{1}{4}$ c. chopped celery
3/4lb. Round Steak	1 Bay leaf 1tsp. salt dash pepper
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. Thyme $\frac{1}{4}$ tsp. marjoram
$\frac{1}{4}$ tsp. pepper	1/3c. water 1tbsp. flour
1c. chopped onion	Topping:
$\frac{1}{4}$ c. shortening	$\frac{1}{2}$ c. flour $\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. sherry	$\frac{1}{2}$ c. shortening 3tbsp. water
$\frac{1}{2}$ c. water	8 $\frac{1}{2}$ " diameter Topping will be thick.

Clean kidney. Cut into 1" cubes. Simmer with 1 tsp. salt 30 min. Rinse in hot water. Drain dry. Cut steak in 1" cubes. Roll steak - kidney in 1/3c. flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper. Cook meat and onion in hot shortening till brown. Add remaining ingred. except topping- 1/3c. water and 1 tbsp. flour. Cover and simmer 1 hr.

Heat oven 400F. Prepare topping adding a few drops of water if dough is too dry. Mix 1/3c. water, 1 tbsp. flour stir into meat mixture. Heat to boiling stirring constantly. Pour into 1 $\frac{1}{2}$ qt. casserole. Top with pastry, sealing to edge. Cut slit in pastry. Bake 30-35 min.

Susan Potter

YORKSHIRE PUDDING

4oz. plain flour	$\frac{1}{2}$ pt. milk
1 egg	$\frac{1}{2}$ pt. water
Meat dripping on oil	$\frac{1}{2}$ tsp. salt

Put the flour and the salt in a basin, Add the egg and then the milk and water gradually. beating to a smooth batter.

ENGLAND

Allow to stavel. Heat the dripping in a flat baking tin, pour in the batter and bake for about 30 min. Preheat oven 450F.

David Castetter

CHEDDAR CHEESE PIE

3/4lb. natural sharp cheddar 3 eggs
shredded - 3c. 9" baked pie shell
1 tsp. instant minced onion 6 med. tomatoes, peeled and
1/2tsp. ea. salt, dry mustard, sliced
worst. sauce

Heat oven 325F. On top of double boiler; combine cheese, onion, salt, mustard, and worst. sauce. Heat over boiling water, stirring until cheese is melted. Remove from heat. In mixer bowl, beat eggs until frothy. On med. speed, gradually beat eggs into cheese mixture, beat just until smooth. Pour into pie shell. Bake 25 min. or until filling is just set. Remove from oven; top with wreath of overlapping tomatoes.

Season with salt and pepper. Garnish with 1-2 tbsp. green peppers. Return to oven 15 min. 6 servings.

Susan Potter

OLD ENGLISH FRUIT CAKE

1 1/2c. butter)
2c. br. sugar) Beat until
soft

Add:

6 egg yolks

1 tbsp. vanilla

1c. molasses

In diff. pan:

2c. seedless raisens

1c. ea. dates, currants

1/2c. ea. citrons, orange,

pineapple, lemon

2tbsp. lemon juice

1/2 ceither wine or fruit juice

1/2tsp. salt

1 1/2tsp. cinnamon

2/3 tsp. ea. cloves, nutmeg, &
mace

Sprinkle over all 1/2c. flour

Mix:

1tsp. soda into 2 1/2c. flour

Add 2/3-1c. sliced candied

cherries, 1c. ea. pecans, walnuts, almonds.

Then add all to butter, mixture and fruit & spices. May have to use hands.

Then fold in 6 stiffly beaten egg whites. Line pans & grease. Set pans in shallow pans of water plus cover tops with foil or wax paper with rubber bands around it. 275F. 3hrs. for loaf cake. 4hrs for tube cake.

Last 20 min. of baking take foil off. Makes 20lbs.

CRANBERRY REFRIGERATOR CAKE

2c. fresh or frozen cranberry 1 lg. banana, diced

ENGLAND

2/3c. sugar	2 eggs
2c. crushed vanilla wafers	1/2c. chopped nuts
1/2c. marg.	1c. whipping cream
1c. powder sugar	

Mix together chopped cranberries, banana, and granulated sugar. Set aside while you prepare rest of recipe. Place 1/2 of the crushed vanilla wafers in bottom of 8x8" pan. Cream marg. and powdr. sugar together, add eggs and beat well. Spread this mixture over the crumbs. Now top with a layer of the cranberry-banana mixture and sprinkle with the chopped nuts. Whip the cream until it peaks and spread over the cranberries and nuts. Cover all with remaining crushed wafers and chill at least 4 hrs. before serving. The best flavor results if chilled overnight. Serves 9-12 depending on size of piece.

CARROT PUDDING

1c. grated raw carrots	1/3c. shortening
1c. grated raw potatoes	1tsp. salt
1c. flour sifted	1tsp. cinnamon
1c. sugar	1tsp. soda
1c. raisins(rinsed & drained)	

Mix as you would a cake recipe or cookies. Turn into a greased 1 qt. mold or coffee can that has a tight lid. Put into lg. pan that has a lid that will fit over the mold or can. Put about an inch of water in bottom of pan & turn heat to simmer after it has started to boil. Steam about 1hr. Pour pudding into heat proof plate and dry in oven a few mins. Serve with favorite sauce or whipped cream.

HOT SPICED CRANBERRY PU CH

1 qt. cranberries	3 sticks cinnamon
3 1/2 qts. water	1 doz. whole cloves
2 lemon and 2 oranges, sliced	

Cook 25 min. or until cranberries are soft. Add 3c. sugar and stir until dissolved. Mash and strain. Serve hot. Make 1 gal.

FRENCH

ESCARGOTS

Garlic butter for snails.
You should wash the shell and snails and drain. Mix soft butter with minced fresh garlic clove and parsley. Rub one snail in ea. Put in shell and cover with more garlic butter. Put in oven.

Bobby Basnett

FRENCH

CHERRY PUDDING

1c. sugar
1c. flour
2tsp. baking powder
3/4c. sweet milk
1can pie cherries

Pour mixture over melted butter. Do not stir. Pour 1 can pie cherries over this. Do not stir. Pour over this 3/4c. sugar. Do not stir. Bake in 325F. for 1hr. Serve warm. This is also delicious with frozen canned peaches instead of cherries.

LEMON PIE

1c. white sugar
1tbsp. butter
1tbsp. flour
juice and rind of 1 1/2 lemons
1c. milk
3 eggs

Separate eggs, add yolks to above ingred. Beat egg whites, and add last. Put in unbaked pie shell and bake for 40 min. at 350F.

TOFFEE DREAM PIE

1/2c. butter
3/4c. allpurpose flour
1/3c. diced, toasted almonds
1/2c. honey

Melt butter in skillet. add remaining ingred. Cook over med. heat, stirring constantly. for 3-4 min. until mixture just begins to brown. Press into bottom and sides of 8" pie pan. cool.

HAWAII

CHICKEN OAHU

1/2c. shortening
6 pieces of chicken
1tsp. salt
1tsp. pepper
2 cloves garlic, minced
1c. chicken stock
1/2c. ginger syrup
2 slices chooped preserved ginger
juice of 1/2 lemon
1tbsp. corn starch
3 tbsp. cold water
2 tbsp. chopped parsley

Fry chicken in large skillet in shortening over med heat. Turn pieces often. Sprinkle with salt & pepper. Add garlic, cook until garlic is transparent. Add chicken stock, cover and cook 30 min. Remove chicken and, to juices in pan add ginger syrup, chopping ginger and lemon, bring to boil. Stir in corn starch with water & cook, stirring until sauce is thickened. Add parsley, put chicken in sauce and cook 5 min.

Serve with dish of rice and spoon the sauce over rice and chicken.

Linda Wright

FRENCH

BREAD PUDDING

6-8 slices stale bread	$\frac{1}{2}$ c. seeded raisins
salt	1 qt. milk
2 eggs	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ c. sugar	1 tsp. lemon extract

Dip slices of bread in slightly salted water until soft. Drain and put into a bowl adding the well beaten eggs, sugar and seeded raisins. Scald the milk flavor it with cinnamon and lemon extract; pour over bread, and fill a greased pudding dish with the mixture. Set in a pan of hot water and cook in oven 250F. for 45-60 min. Serve with hot sauce.

Melody Schwab

FRENCH ROLLS

Prepare dough as for cinnamon rolls. Add raisins to sugar and cinnamons mixture, and nutmeats, if desired. Roll up and cut in one inch intervals. Place rolls on buttered cookie sheet. Let rise until double. These may be folded like wings, butterfly fashion. Bake between 350-375F. for 30 min. Sprinkle with powdered sugar when cool.

STUFFED FRENCH BREAD

1 loaf French bread	1 tsp. paprika
$\frac{3}{4}$ c. cottage cheese	1 tsp. prepared mustard
$\frac{1}{2}$ c. butter or marg.	1 tsp. caraway seed
1 tsp. grated onion	

Cut off ends of bread and hollow. Combine cottage cheese butter, onion, paprika, mustard, and caraway with a few spoonfuls of crumbled bread. Stuff bread with mixture and cut into slices. Broil until golden brown or serve cold. Makes 24 slices.

GARLIC BREAD

Mix butter with garlic salt. Enough so that garlic can be tasted. Get French bread and slice it into strips and spread garlic and butter on bread. Wrap in foil and bake at 250F. till toasted.

Leslie Nieb

POTATO PATTIES

6 potatoes	2 tbsp. butter
2 tbsp. flour	1 tbsp. grated cheese
salt	1 can tomatoe sauce

FRENCH

Boil the potatoes in their jackets; then peel and mash them when done. Add flour, butter, cheese and salt. Mix well and shape in round patties, rather thick, making a hole in the middle. Cook in a well greased baking dish, in a hot oven 400-450F. When they are nicely browned pour over them the tomato sauce, and serve hot in baking dish.

Melody Schwab

TOMATOES ALA HOVENEALE

2 med. tomatoes	1/2 c. olive oil
salt and pepper	Heat oven 375F.
1 c. finely chopped parsley	Cut tomatoes in half and place
1 1/2 cloves garlic, crushed	cut side up in a lg. shallow
1/2 c. fine dry bread crumb	baking pan.

Sprinkle with salt and pepper. Mix parsley and garlic, spoon on top of tomato halves. Sprinkle bread crumbs over parsley. Pour olive oil over tomatoes. Bake 20-30 mins.
Serves 8.

Marie St. Pierre

TARTE AUX POMMES

Apple Pie

Crust:

1 stick of marg.
1 1/2 c. of flour

2 or 3 tbsp. of water

Mix:

Flour and marg. (must be hard and cut in small pieces). Then add the water. Form a ball. Roll thin as possible. Put aside (you must use a german pie pan-about 12"x3/4")

Cut about 3 med. apples in small wedges, and cover all the dough. Sprinkle a little sugar over it.

Break 3 eggs in a bowl, and beat well. Add 1/2 pt. sour cream. Beat again well. Add 1/2 c. sugar and 1 c. milk. Mix well. Pour over the apples. Bake until well brown.

Bobby Basnett

MOCH PECAN PIE

2 eggs

2/3 c. sugar

2/3 c. dark corn syrup

1 tsp. salt

1 tsp. vanilla

1/2 c. butter or marg., melted

2/3 c. quick cooking oatmeal

1 unbaked 8" pie shell

Beat eggs. Add sugar corn syrup, salt, vanilla and melted butter. Mix until well blended. Stir in oatmeal and pour mixture into unbaked pie shell. Bake at 350F for 40-45 mins.

FRENCH

COQ AU VIN

(Watch cooking heat)

For 6Kqt. 3 sm. fryers. Brown them well in butter and olive oil, then pour over the chicken $\frac{1}{2}$ c. of brandy and light it with a match. Add 2 KQ of red wine, 12 sm. peeled onions, 1c. diced mushroom caps, and 4 slices of bacon that have been crisped and crumbled. Add salt, pepper and a stingy pinch of thyme. Cover closely and simmer gently until the chicken is tender...probably about 40 min. Remove to hot platter, sprinkle with chopped parsley and serve with it small hot biscuits, green peas in butter and avoca do salad in a tart dressing.

POULET D'ERICE

(Spiced Chicken in Cherry Sauce)

1c. packed br. sugar	1c. white vinegar
3 tbsp. corn starch	1lb. can pitted dark, sweet cherries
2 tbsp. salt	with syrup
$\frac{3}{4}$ tsp. oregano	12-16 pieces chicken (breasts and
$\frac{1}{3}$ tsp. celery salt	thighs preferred)
$\frac{1}{2}$ tsp. grd. cloves	1 lemon cut in half
2 cloves, garlic, crushed	1c. flour
1 sm. piece candied ginger	1 tsp. seasoned salt
1c. dry red wine	Oil for frying

Blend sugar, corn starch, salt, oreg., cel. salt and cloves in sauce pan. Add garlic, ginger, vinegar, wine and cherries with syrup. Blend well. Bring to a boil stirring until smooth. Turn heat to low and simmer for 20 min. (If sauce needs extra thickening, add $\frac{1}{2}$ to 1 tsp. more corn starch dissolved in water and cook until smooth.)

Meanwhile rub chicken with lemon. Shake chicken in bag with flour, seasoned salt and paprika. Brown chicken in oil. Put into deep casserole dish pouring sauce over chicken. Cover and bake at 325F. for 45 min. or until chicken is tender, could be 1hr. Makes 8 servings.

POTATO SOUP PARMENTIER

4 med. potatoes	1 egg yolk or 1 whole egg
3 or 4 leeks without their greens	white bread, cut into sq. and
sweet butter	browned in butter
salt to taste	
1c. milk brought to a boil	

Peel and dice potatoes. Chop leeks fine, browning them very lightly in a little butter. Put both in a covered pot; add water to cover, and salt. Cover pot; let cook on med. to slow heat until both vegetables are done. Pass entire mixture through food mill; add the milk. Add enough water to make soup of the right consistency. Bring to boil. Remove from heat. Beat egg yolk or egg. Add a small amount of soup to egg, stirring constantly. Return mixture to soup in pot. Mix well. Pour into serving bowl; add 1 tbsp. sweet butter and the bread sq. Makes 6-8 servings.

Mrs. DeYoung

GERMAN CHEESE CRUMBLE CAKE

Ingredients for batter:

2 c. flour	juice of 1 lemon
2 tsp. baking powder	1 lg spoon Vanilla extract
3/4 c. sugar	1/2 c. butter
1 egg yolk (use white for filling)	

Sift flour with baking powder into bowl. Add sugar, egg yolk, vanilla extract and lemon juice. Mix well. Cut butter into pea size cubes. Knead all ingredients. Keep in refrig. for 20 min.

Filling:

1/2 c. butter	6 egg whites (beaten)
1 1/2 c. sugar	juice of 1 lemon
1 lg spoon Vanilla extract	2 1/2 lbs. Schichtkaese (german cottage cheese) Use 2 lbs. in a 12 or 13" pan. Can use 2 1/2 lb if make foil rim on pan. Let cheese drain well until dry.
5 egg yolks	

Cream butter, add sugar, egg yolks, vanilla extract and lemon juice. Cream some more. Add strained, dry cottage cheese. Mix egg whites, stiffly beaten, into filling. Pour filling into lined pan.

Crumble remaining batter on top of filling.

Bake at medium heat for 60 - 70 min., until light brown and done.

OBST TORTE

4 eggs separated	1 c. flour
8 tbsp. water	1 tsp. baking powder
1/2 c. sugar	beat egg white stiff

Beat egg yolks, water and sugar until light. Add flour and baking powder, beat well and fold in egg whites.

Bake for 15 min. at 400 F.

Add fruit and glaze. (Fruit can be fresh, frozen or canned)

GERMAN

HOT GERMAN POTATOE SALAD

6 baking potatoes	3/4 c. chopped green onions
1/3 c. vinegar	and tops
1 lb. bacon, chopped	2 tsp. salt
1/4 tsp. pepper	6 eggs

Cook potatoes; peel and dice. Add vinegar and seasonings. Fry bacon until crisp. Cook eggs for just 4 min. Combine potatoes, bacon and 2 tbsp. bacon fat, onion, and soft-cooked eggs. Mix well, sprinkle top with bacon, serve on bed of lettuce. (With big Frankfurters if desired.) Serves 8.

Kelly Sullivan

GERMAN BREAD

In a bowl sift together:

2 c. sifted flour	1/2 tsp. baking powder
3/4 c. sugar	1/4 tsp. salt
1/2 tsp. baking soda	

In a separate bowl combine:

1 egg, slightly beaten	1/2 c. sour milk or buttermilk
1/2 c. mashed ripe avocado	1 c. chopped pecans

Add the avocado mixture to the dry ingred., mixing only until all the flour is moistened. Pour the batter into a greased loaf pan, 9"x5"x3", and bake the bread in a moderate oven (350 F) for about 1 hr., or until the loaf tests done.

RUM COOKIES

1 lb. butter or marg.	4 eggs
1 lb. sugar	2 tbsp. rum
2 lb. flour	

Let dough stay over night in refrig. Flatten out and cut cookies with cutters. Bake at 300 - 350 F till they turn fairly brown. (15 min.)

Rosemary Vassolech

GERMAN

BASIC GERMAN PANCAKES

$\frac{1}{2}$ c. sifted flour	4 eggs
2 tsp. sugar	$\frac{1}{2}$ c. milk
$\frac{1}{4}$ tsp salt	6 tbsp butter

Sift flour, sugar and salt together. Using a rotary beater whip eggs until light and frothy; beat in milk. Turn flour mixture into beaten egg and, still using beater, whip until you have a smooth batter. Melt 2 tbsp. butter in a 10" skillet or a 12" skillet if you can handle it, and pour in just enough batter to bottom with a thin layer.

This should take approx. a fourth to a third of batter. As soon as you pour your batter, tilt and rotate pan so batter will run over it evenly. Cook over moderate heat until pancakes are golden brown on underside; turn and brown second side. Remove to heated platter. Continue to fry rest of pancakes in same way until batter is used up. Add 2 tbsp butter to pan between each pancake. To keep the first pancakes hot while you make the others, arrange them in large open baking dish and place in 250 to 300 F oven until you are ready for them. It's a good idea to keep oven door open so they don't bake. Put final tipping on rolled pancakes when all have been made.

Pat Ipock

NUT PASTRY

1 c. sifted flour	$\frac{1}{2}$ c. oil
1 c. coarsely ground walnuts	1 tbsp cold water
1 tsp. salt	

Mix flour, nuts, and salt in 9" pie pan. Make a well in center and pour in oil and water. Blend with fork. Press firmly onto bottom and sides of pan. Bake at 400 F, about 12 min., or until golden brown. Cool

CARMEL PUDDING

4 tbsp. white sugar	1 c. bread or Graham crackers
1 pt. milk	crumbs
2 eggs	$\frac{1}{2}$ c. brown sugar

Carmelize white sugar, add milk and bring to a boil. Add crumbs, eggs and brown sugar and vanilla. Bake slowly for $\frac{1}{2}$ hr.

GERMAN

KIFFLINGS
(Butter cookies)

1 c. butter or marg.	2 c. flour
1 c. granulated sugar	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ c. chopped peacans	

Mix butter, sugar, and vanilla. Add flour gradually. Add nuts and mix with hands until you can roll the dough without sticking. Roll in palms of hands to form crescent shapes. Grease coolie sheets and bake at 375F. until light (about 25 min) Dip in powdered sugar while hot.

SHERRY BROWNIES SQUARES

1 pkg. fudge brownie mixes	$\frac{1}{2}$ c. German sherry
1 tsp. tant coffee powder	1 - 2 eggs
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ c. chopped nuts

Stir in ingred. except nuts, togehter until blended to stiff batter. Add nuts. Turn into greased 9" sq. pan.

Bake in moderate oven, 350F. for 25 - 30 min. Cool thoroughly in pan before cutting into small sq.

NORWAY

BENLOSE FUGLER

1 $\frac{1}{2}$ to 2 #rd. steak $\frac{1}{2}$ " thick	Salt and pepper to taste
8-12 slices bacon or 1 mar- row bone	2 T butter
1 onion, minced or 2 T	2 c. meat stock or water
minced onion or pasley	Dash of allspice
$\frac{1}{4}$ # grd. beef	Cornstarch
$\frac{1}{4}$ carrot, minced	Cut rd. steak into pieces 4x2".
	Pound slices well.

Place a slice of bacon or marrow, onion, carrot, salt, and pepper, allspice, grd. beef on ea. piece. Roll ea. strip carefully, secure with string. Brown on all sides in melted butter over med. heat. Add meat stock, cover and simmer 45 min. Remove birds to hot platter. Thicken gravy with cornstarch mixed with a lettle water. Bring to boil and pour over birds. Serves 6.

LAISY CAKE

2 eggs beaten	2 tbsp. melted butter
1 c. sugar	5 tbsp. brown sugar
1 c. flour	3 tbsp. cream
1 tsp. pkg. powder salt	2 tbsp. butter (cook until boiling
$\frac{1}{2}$ c. hot milk	then pour over cake)

Bake in a sq. pan in a slow oven for 30 min.

OMNO CHERRY PIE

GERMAN

1 c. cooked rice	$\frac{1}{2}$ tsp. almond flavoring
$\frac{1}{2}$ c. sugar	8 oz. pkg. cream cheese
1 c. milk	1 pkg. cherry pie filling
1 tbsp. Tapioca	

Cook together the first 4 ingred. for about 20 min. than all almond. Soften 1 tbsp. gelatin in $\frac{1}{4}$ c. water and add to above.

Beat together: 8 oz. pkg. cream cheese. Softened rice mixture.

Add 1 pkg. desert whip. Pour mixture into baked pie shell, leaving slight hollow in center. Fill hollow with cherry pie filling. CHILL.

LECKERLI

Sift together into bowl and reserve:

$2\frac{1}{4}$ c. all purpose flour	$\frac{1}{8}$ salt
1 tbsp ground cinnamon	1 tbsp. baking soda
$1\frac{1}{2}$ tsp. ea. of ground cloves and nutmeg	

In large saucepan heat to boiling:

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. honey
To mixture in saucepan add:	1 c. silvered blanched almonds
$\frac{1}{2}$ grated lemon rine	2 tbsp. fresh orange juice
$\frac{1}{4}$ c. ea. of chopped candied lemon and orange peels	
Reserved flour mixture	

Mix well: Knead on lightly floured board until well blended. Roll to $\frac{1}{8}$ " thickness, use as little flour as is necessary. Put a sheet of wax paper on ungreased cookie sheet ($15\frac{1}{2} \times 12$ "); grease paper. Carefully ligy rolled dough onto greased paper. Bake in preheated slow oven (325 F) for about 25min., or until golden brown. Turn out on wire rack and at once peel off paper. Turn right side up and spread top with glaze. Cool and store. Cut into small diamonds when ready to serve. Makes about 5 doz.

Glaze

In saucepan mix: $\frac{1}{2}$ c. sugar $\frac{1}{4}$ c. water

Cook until mixture spins a thread. To store - keep cookies in airtight container at least 1 week before using. These cookies freeze well and are good keepers and shippers.

LEBKUCHEN

Sift together into bowl and reserve:

$2\frac{3}{4}$ c. all purpose flour	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ tsp. baking soda	1 tsp. ea. of ground nutmeg, cloves cinnamon, & all spice

In saucepan heat to boiling, stirring until sugar is dissolved:

$\frac{1}{4}$ c. honey	$\frac{3}{4}$ c. packed light brown sugar
$\frac{1}{2}$ c. molasses	

Cool and stir in :

GERMAN

1 egg 1 tsp. grated lemon 1 tbsp. fresh lemon juice
Beat in dry ingred. with mixer or spoon, blending until smooth.
Stir in:

$\frac{1}{2}$ c. chopped nuts $\frac{3}{4}$ c. diced candied citron

Wrap dough in moisture-proof paper and chill overnight.
Next day, roll dough a small amount at a time on lightly floured board to $\frac{1}{4}$ " thickness. Cut with round $2\frac{1}{2}$ " cutter. Put on greased cookie sheets. Arrange 3 blanched almonds on ea. and put half of a candied cherry in the center. Bake in preheated hot oven (44F) for 10 - 12 min. While hot, crush with Glaze. Make about $2\frac{1}{2}$ doz.

Glaze:

In a saucepan, mix: 1 c. sugar $\frac{1}{2}$ c. water

Cook until a little of the mixture spins a thread when dropped from a spoon. Remove from heat and stir in: Dash of salt and $\frac{1}{4}$ c. sifted confectioners' sugar.

To store: Keep cookies in airtight container at least 1 week before using. These cookies greeze well and are good keepers and shippers.

GERMAN COOKIES

1 lb. brown sugar	4 eggs
$2\frac{1}{2}$ c. flour	1 tsp. cinnamon
1 pinch salt	$\frac{1}{2}$ tsp. cloves, ground
1 c. walnuts, chopped	$\frac{1}{2}$ tsp. ginger

Beat eggs well; add brown sugar, sift dry ingred.; add to egg mixture with the nuts. Pour into a slightly greased oblong pan. Bake at 375 F. for 20 min. As soon as comes out glaze with powder sugar and water. Use 1 c. pwr. sugar and water so runny like glaze-like frosting.

BANANA NUT CAKE

2c. flour	Then add:
1 tsp. baking powder	$\frac{1}{2}$ c. butter or mar.
1 tsp. soda	$\frac{1}{2}$ c. sour milk or buttermilk
1 $\frac{1}{3}$ c. sugar	

Bake at regular heat until browning accurs. Should be a yellow - brown color when done.

WALNUT SQUARES

1 egg	$\frac{1}{2}$ tsp. salt
1 c. brown sugar	$\frac{1}{8}$ tsp. baking soda
$\frac{1}{2}$ tsp. vanilla	1 c. walnuts
$\frac{1}{2}$ c. sifted flour	

Beat egg until foamy. Beat in brown sugar and vanilla. Sift dry ingred. and add. Mix in walnuts. Spread in well greased 8" pan (square). Bake at 325F. for 25 min. until top has dull crust. Cut into squares while warm.

GERMAN

SOUR CREAM APPLE PIE

Plain pastry
 4 tart apples sliced 1 tsp cinnamon
 2/3 c. sugar 1 c. thick sour cream

Mix apples with sugar and cinn. and put in shell. Pour
 1/2 c. sour cream over this. Top with pie crust.
 Bake for 10 min. at 450 F. then reduce to 350 F. for 30
 min.

RUM PECAN PIE

2 egg yolks 3/4 tsp. vanilla
 2 1/2 c. confectioners sugar 2 c. chopped pecan halves
 6 tbsp. soft butter or marg. 1 tsp. unflavored gelatin
 1/4 c. dark rum 1 tbsp. water
 dash salt 1/2 c. heavy cream
 1/2 tsp. lemon juice 1 9" crumb crust

Combine egg yolk, sugar and butter in small mixer bowl
 and beat until light and fluffy. Add rum, salt, lemon juice,
 vanilla, and pecans and blend thoroughly. Soften gelatin in
 water. Slowly blend into rum nut mixture. Whip cream until
 stiff, fold into rum-nut mixture and turn into chilled crumb
 crust. Chill several hours.

CHOCOLATE ALMOND PIE

Melt together: Then cool and add:
 1/2 c. milk 1/2 pt. heavy cream, whipped
 18 marshmallow
 Add:
 4 small almond Hershey bars

Line pie pan with crushed Graham crackers or vanilla wafers.
 Pour in dilling and top with more crushed crachers or wafers.

LIME YOGURT PIE

1 30z. pkg. lime gelatin 1 tbsp. grated lime peel
 1 c. boiling water 1 9" crumb crust
 1 8oz. pkg. cream cheese, whipped cream
 soft
 1 c. yogurt

Dissolve gelatin in boiling water and chill until consis-
 tency of unbeaten egg white. Beat cream cheese, adding yogurt
 a small amount at a time, and beat until smooth. Add gelatin
 and 1 1/2 tsp. lime peel and mix thoroughly. Turn into crumb
 crust and chill until firm. Garnish with whipped cream and
 sprinkle with remaining 1 1/2 tsp. lime peel.

NORWAY

CARROT COOKIES

$\frac{1}{2}$ c. shortening	2 tsp. baking powder
1 c. brown sugar	$\frac{1}{2}$ tsp. salt
2 tsp. grated lemon peel	1 egg
$\frac{1}{2}$ c. finely shredded carrot	
$1\frac{1}{2}$ c. sifted flour	

Cream together shortening, sugar, egg, and lemon peel until light and fluffy. Stir in a carrot. Sift together flour, baking powder, and salt. Add to carrot mixture, blending well. Drop by teaspoonfuls onto ungreased baking sheet at 400F. for 10 - 12 min. or until lightly brown.

\$1.00 Cake

2 c. sifted flour	$\frac{1}{2}$ tsp. salt
1 c. sugar	1 c. water
2 tsp. baking soda	1 c. mayonnaise
$\frac{1}{2}$ c. cocoa	1 tsp. vanilla

Sift together flour, baking soda, cocoa, salt and sugar, water, mayonnaise, and vanilla. Pour into greased cake pan. Bake at 350F. for 30 mn.

SWEDEN

SCANDIA SAUCE

Excellent with lobster, crayfish, crab or shrimp. Makes $\frac{1}{2}$ c.
Mix together 2 tbsp. mild prepared mustard, 1 tbsp sugar, 3 tbsp. wine vinegar, 1 tsp. salt and a dash of freshly-ground pepper. Gradually add 6 generous tbsp. salad oil, beating hard and constantly. When sauce has the consistency of a light mayonnaise, add a few drops of lemon juice and if available, some finely chopped fresh dill.

SWEDISH MEAT BALL

$\frac{3}{4}$ lb. lean ground beef	$\frac{1}{2}$ c. chopped onion
$\frac{1}{2}$ lb. ground veal	1 egg
$\frac{1}{2}$ lb. ground pork	$1\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ c. soft bread crumbs	Dash pepper and parsley
2 c. light cream	2 tbsp. all purpose flour

Mix meat, bread crumbs which have been soaked in cream, egg, seasonings. Mix till fluffy. Bake at 350F. Check often to tell when done. (About every 10 min.)

Doug Ortwein

SWEDISH SPIRITS

SWEDEN

Sherri Averitt

SWEDISH ALMOND COOKIES

1c. soft butter	2c. regular flour
1c. sugar	1 tsp. salt
1 egg	$\frac{1}{2}$ tsp. almond extract
1c. ground almonds	

Cream the butter until light and fluffy. Gradually beat in the sugar and egg. Stir in almonds. Sift flour, measure and sift with the salt. Stir into creamed mixture. Add the almond extract. Shaped into small balls, the size of walnuts. Flatten with fork. Bake at 350F. for 10 min.

DANISH PUFF

DANISH

$\frac{1}{2}$ c. butter or marg.	2 tbsp. water
1c. flour	Dash of salt

Mix as pie crust, roll into ball, pinch in $\frac{1}{2}$ ". Pat into 2 strips 3 x 12" ea.

Filling:

$\frac{1}{2}$ c. butter or marg.	1c. flour
1c. water	3 eggs
1 tsp. almond extract	$\frac{1}{4}$ tsp. salt

Bring butter, water, salt, and almond extract to a boil. Remove from heat and add 1c. flour. Stir to ball and add 3 eggs, one at a time, mix well, and spread over strips of dough. Bake about 1 hr. in a 350F. oven. Will puff up during baking and settle after removing from oven. Dribble confectioners sugar icing over top and sprinkle generously with chopped nuts. Make two 3 x 12" paties.

Susan Howard

MAIDS OF HONOR

Flaky or rich pie dough.

$\frac{1}{2}$ c. ground blanched almonds	$1\frac{1}{2}$ tbsp. cornstarch
$\frac{1}{2}$ c. sugar	1 tbsp. heavy cream
1 egg slightly beaten	Raspberry or cherry jam

Roll out pastry, cut into circles and fit into tart shells or tiny muffin pans. Combine ground almonds, and sugar. Stir in egg, cornstarch and cream. Place a tsp. of jam in ea. pastry shell, then drop in a tbsp. of almond mixture. Place pastry cutouts or strips on top to decorate tarts, if wanted. Bake at 425F. about 15 min. or until golden brown. Remove from pans to cool.

SWEDISH MEATBALLS

Blend: 1 can celery soup and $\frac{1}{2}$ can water

Mix:

$\frac{1}{4}$ c. soup mixture	1 egg (slightly beaten)
1 lb. hamburger	2 tbsp. minced onion
$\frac{2}{3}$ c. fine dry bread crumbs	1 tsp. salt

Shape into balls, brown in large skillet then add remaining soup and cover. Cook for 20 min.

Mickoe Mahingly

SWEDISH MEAT BALLS

1 carrot	1 lb. ground beef
1 med. size potato	1 can tomatoes
1 med. onion	2 tbsp. sugar
1 egg	$1\frac{1}{2}$ tbsp. Worcestershire sauce
4 crackers	

Grind carrots, potatoes, onion, and crackers. Add salt to taste and a little water if it gets dry. Mix ground beef and egg. Form into meatball and fry in a deep frying pan in a small amt. of fat. Pour tomatoes in with meatballs and simmer for 1 to $1\frac{1}{2}$ hrs. Add sugar and Worcestershire sauce. Stir occasionally until ready to serve.

Debbie Kirby

GUGLIHOPEPoundcake

1 c. soft butter or marg.	2 egg yolks
2 c. sifted flour	1 c. milk at room temp.
1 c. sugar	Grated rind of 1 lemon
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. seedless raisins, finely snipped
$\frac{3}{4}$ tsp. baking powder	with scissors.
2 eggs	

Preheat oven 400F. With back of spoon work butter against the sides of bowl until smooth and creamy. Into butter sift together flour, sugar, salt, and baking powder. Mix until mixture is very crumbly. Add egg yolks and next 3 ingred; beat until smooth. With egg beater beat white until stiff but not dry; fold into batter. Pour into 9" tube pan. Bake 15 min. reduce oven heat to 375F.; bake 30 - 35 min. longer, or until done. Cool pan on rack. Remove from pan; sift on confectioner's sugar.

Debbie Briano

SWEDISH MACAROONS

1 $\frac{1}{3}$ c. blanched almonds	$1\frac{1}{2}$ c. sugar
1 - 2 eggs	

SWEDEN

Grind almond twice, second time with sugar. Work imxture until smooth and firm, adding egg whites gradually. Drop by $\frac{1}{2}$ tsp. on well greased and floured cookie sheets or force mixture through fluted pastry tube may decorate with dyed orange peel, cherries, or nuts. Bake 325F. until light yellow about 20 - 30 min.

Mrs. D. Stanley

PINTO BEAN PECAN PIE

$\frac{3}{4}$ c. corn syrup	1 tsp. lemon juice
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. pecans
3 eggs	$\frac{3}{4}$ c. cooked pinto beans.
2 tbsp. butter or marg.	

Cooked with salt as the only seasoning; drained; chopped on wax paper.

SWEDISH ALMOND TARTS

1c. butter or marg.	2 egg whites
$1\frac{1}{2}$ c. sugar	2 tbsp. maraschino cherry syrup
1 egg beaten	2 tsp. lemon juice
2c. sifted flour	1 jar 8oz. red maraschino cherries
1c. ground almonds	halved

Cream butter with $\frac{1}{2}$ c. sugar until fluffy; beat in egg. Gradually blen in flour. Wrap dough in wax paper and chill until firm. Using a spatula, spread dough about $\frac{1}{2}$ " thick inside $2\frac{1}{2}$ " tart or muffin pans. Chill about 20 min. Mix together almonds, remaining sugar, egg whites, cherry syrup, and lemon juice. Add a spoonful of almond filling to each tart shell; top with 2 cherry halves. Bake in 350F. for 20 min. or until brown around edges. Cool.

CRACKER PIE

12 unsalted soda crackers, crushed	
2 tsp. baking powder	1c. walnuts, chopped
2 eggs, beaten	1c. sugar

Beat eggs; add sugar, baking powder, crackers and chopped nuts. Blend. Spread mixture in a greased pie pan or any shape flat pan. Bake 20min. at 375F. Cool

SWEDISH SPIRITS

$1\frac{1}{2}$ c. butter or marg.	2 tsp. vanilla
1c. sugar	4c. sifted flour
1 egg, beaten	1tsp. baking powder

Preheat oven to 400F. Thoroughly cream butter, sugar; add egg, vanilla. Beat well. Sift dry ingred; add to creamed mixture; mix to smooth dough. Force through cookie press, forming various shapes. Decorate with colored sugar. Bake on ungreased cookie sheet in oven about 8 - 10 min. Makes 4 doz.

ORIENTAL

QUICK FRIED RICE

Saute 2 T chopped onions in 2 T butter or marg. Add 2 C quick rice, 1 2/3 C water, 2 beef bouillon cubes, 1/2 t. salt and dash of pepper. Bring to vigorous boil. Cover & cook over low heat until all water is absorbed (abt. 5 min.) Stir in 2 slightly beaten eggs and 1/4 chopped green onions. Cook until eggs are set. Stir in 2 t. soy sauce. Serves 4-5.

C. Alderman

SPRING ROLLS

3 C flour
1 egg
3/4 water
1 lb. pork or chicken (shredded)
1 1/4 t salt
1 t cornstarch

1/2 C oil
1 C shredded cabbage
1 t soya sauce
1 C shredded green onion
2 C bamboo shoots
3 C bean sprouts

Knead flour, egg, & water into long soft roll of dough. Cut the size of marshmallows. Flatten each piece like pan cakes, as thin as possible. Fry pork with 1 t salt & cornstarch in oil for 2 min. Add remaining ingred. Stir and fry for a few min. Place 2 T of mixture on ea. piece of rolled out dough. Roll tog. like jelly roll, wrapping, and tucking in the ends and sealing the ends with whites of eggs or water. Deep fry rolls until golden brown. Serve hot. Yields: 6

M. McPherson

SUKIYAKI

6 cubes beef bouillon
2 C water
1/2 C soy sauce
sugar to taste
3 lg. sweet onions,
sliced thin
2 bunches scallions, chopped fine

1 10 3/4 oz. can bamboo
shoots, sliced
1 15 oz. can mushroom slices
1 1 lb. 2 Oz can yam noodles
2 lb. fillet of beef, sliced thin
4 C cooked rice
water chestnuts

In a hot iron skillet make a sauce of bouillon cubes, water, soy sauce & sugar (add to taste.) Add onions to sauce, they take longest. When they are almost cooked, add scallions, then bamboo shoots, mushrooms, noodles. Cook in separate sections of skillet, do not mix. Finally add meat; it cooks rapidly. Serve ea. person bowl of hot rice. As ingredients cook place separately in bowls of rice. Sukiyaki is a continuous process of cooking and serving. Serves 6

Mrs. D. S. Stanley

KOREAN BROILED BEEF OR BUL-GGAKI

1/2 C soy sauce
3 T. sugar
2 scallions chopped
1 clove garlic
1/2 t. pepper
1/2 t. pwd. ginger (opt.)

1 T. sesame seeds
2 lb.s lean beef
1 T. sesame oil (peanut
or other veg. oil may be used)

Combine soy sauce, sugar, scallions, garlic, pepper, sesame seeds, & ginger in a bowl. Stir well. Cut the beef into 1/4" slices and place in the bowl. Marinate at least one hr. Baste the meat

ORIENTAL CONT.

KOREAN BROILED BEEF CONT.

frequently. Remove the meat from the marinade & place it on a lightly oiled broiling pan. Broil for abt. 5 min, on ea. side, or until well browned. Place the marinade in a saucepan and heat to the boiling point while the meat is broiling. Serve it as a sauce with the beef.

Mrs. D. S. Stanley

RUMAKI-MEAT DISH

2 C soya sauce	1 clove garlic
1 C chicken stock	1 piece of fresh, ginger root
1 T sugar	2 T star anise
1 lg. bay leaf.	1 can whole water chesnuts
1 stick of cinnamon	1 lb. chicken livers

Mix seasonings, stock and crushed garlic with soya sauce in saucepan and bring to a boil. Reduce heat and let simmer for 5 min. Add fresh chicken livers & bring to a boil again. Reduce heat & let simmer for 10 min., then remove from sauce & let cool. Meanwhile cut water chesnuts in thirds. When chicken livers are cool enough to handle, slice & wrap a strip of bacon around one piece of chicken liver and one piece of water chesnut. Secure with a toothpick. When the required number of rumakis have been assembled, fry in deep fat until bacon is crisp and serve immediately. serves 6

CHINESE SWEET SOUR PORK

1 C sugar (brown)	1 T soya sauce	$\frac{1}{4}$ C sweet pickles
$\frac{1}{4}$ C vinegar	1 grn. pepper	1 roasted pork 2-3 lbs
$\frac{1}{2}$ C white wine	$\frac{1}{2}$ C pineapple chunks	1 T cornstarch

Bring sugar, vinegar, wine, & soya sauce, along with grn. pepper to a boil with 1 T of cornstarch. (Dissolve the cornstarch in a little water before adding it.) Boil until the liquid is no longer a milky color, but a transparent one. Add pineapple chunks and sliced sweet pickles. After 10 min., remove from heat. Chop up the roast into fairly sm. pieces. Marinate meat in sauce, bring everything to a boil before serving. Serve with rice.

M. Waring

SWEET & SOUR PORK

1 lb. lean pork	1 lg. can pineapple chunks
$\frac{1}{2}$ C brwn. sugar	2 T coarsely chopped grn pepper
$\frac{1}{4}$ C vinegar	dash of catsup & soy sauce

Cut pork in 1" cubes. Coat with 2 beaten eggs then in mixture of flour, salt, pepper. Fry in deep fat. Drain. In pan, pour juice from pineapple, add brown sugar, vinegar, catsup & soy sauce. Cook for 10-15 min. Add green pepper last 5 min. Then add meat & pineapple. Do not cook pineapple. Serves 6.

C. Porter

ORIENTAL CONT.

EGG ROLLS

EGG ROLL SKINS:

$\frac{1}{2}$ C sifted flour	$\frac{1}{4}$ t salt	pinch of sugar
2 t cornstarch	1 egg, beaten	$\frac{1}{4}$ C peanut oil

Sift flour, cornstarch & salt tog. Beat in egg & sugar. Add 1 C water slowly, beating constantly, till batter is smooth and thin. Grease hot 6" skillet with peanut oil. Pour 3 T batter (for 1 skin) into skillet tipping to spread batter over bottom of skillet. Cook till batter shrinks from sides of pan. Turn skin and cook other side. Remove and cool. Makes 8 skins.

FILLING:

$\frac{3}{4}$ C chopped celery	$\frac{1}{2}$ C diced cooked pork,	1 garlic clove minced
1 C shredded cabbage	ham, beef or chicken	4 scallions chopped
2 T peanut oil	$\frac{3}{4}$ C chopped water	4 T soy sauce
	chestnuts	$\frac{1}{2}$ T salt

Have all ingred. diagonally chopped. Then put celery and cabbage in $\frac{1}{2}$ C water; bring to boil. Drain thoroughly. Heat oil in skillet; add shrimps and meat cook for 2-3 min., stirring constantly. Add remaining ingred. and cook, stirring constantly, till delicately browned. Cool.

EGG ROLLS

Place 4 T filling on ea. egg roll skin; fold 2 sides in and roll up. Brush edges to seal with paste made from 1 T flour, 2 T water. Fry in hot peanut oil.

C. Porter

TENPURA (FRIED SHRIMPS)

1 pkg. of Shrimps (unshelled)	2 eggs	vegetable oil
1 C sifted flour	$\frac{1}{2}$ t salt	

Clean & drain shrimps. Mix the cup of flour with eggs, add $1\frac{1}{4}$ C water and salt. In lg. frying pan add oil so it will cover the shrimps, heat oil at med. heat. If the shrimps are not dry yet pat with paper. Dip the shrimps into the mixture and cover it completely. Place 1 shrimp into the frying pan to test the oil, when the shrimp is yellowish-brown. Fry them so the covering turns yellowish-brown. M. Ishamaru & D. Wood

SHRIMP CHINESE

3 C sliced celery	1 can(4 oz) pimentos
1 C chopped onion	1 can (5oz) water chestnuts
$\frac{1}{2}$ C water	$\frac{3}{4}$ -1# cooked, clean shrimp
1 Can(4 oz.) sliced mushrooms drained	3 C med, white sauce
2 T butter	salt & pepper to taste
$\frac{3}{4}$ grn. pepper, chopped	2 cans(3 oz) chinese Noodles
1 can(6 oz.) cashews, chopped	

Combine celery, onion, & water in saucepan. Simmer covered until onion is soft, drain. Lightly brown mushrms, pepper, nuts, & pimentos, water chestnuts, & shrimp. Mix well. Combine with white sauce, season to taste. Pour into greased 6 qu. baking dish, sprinkle few noodles on top. Bake at 350 for 30 min.

ORIENTAL CONT.

CHINESE-FRIED RICE

- | | |
|--|---|
| $\frac{1}{2}$ C finely diced ham, cooked chicken
or cooked pork | $1\frac{1}{2}$ T finely chopped grn onion |
| 2 T peanut or salad oil | 1 qt. cold, cooked rice |
| 1 3-oz. can broiled, sliced mushrooms | 2-3 T soy sauce |
| | 1 well-beaten egg |

Fry meat lightly in oil; add mushrooms, grn onion, rice, & soy sauce. Cont to cook over low heat 10 min. Add well-beaten egg. Cook 5 min., stirring frequently. If darker color is wanted, add more soy sauce. Makes 6 to 8 servings. S. Averitt

VANILLA RICE PUDDING

- | | |
|--|-------------------------------------|
| $\frac{1}{4}$ C uncooked long-grain rice | 1 T butter |
| 2 C hot milk | $1\frac{1}{2}$ pure vanilla extract |
| $\frac{1}{4}$ t salt | 2 lg. egg yolks beaten |
| $\frac{1}{2}$ C sugar | lemon meringue mixture |
| 1 t grated lemon peel | |

Cook rice & milk 20 min. or until rice is tender in the top of a double broiler over hot water. Mix the next 6 ingred. & add gradually to hot rice. Turn into a buttered 1 qt. casserole. Bake in a pan of hot water in a pre-heated mod. oven 350F. 1 hr or until pudding is soft-firm & lightly browned. Top with lemon meringue. Bake in a pre-heated slow oven 325 F for 15 min.

RICE PUMPKIN CREAM TARTS

- | | |
|------------------------------|----------------------------------|
| $1\frac{1}{2}$ C cooked rice | $\frac{1}{2}$ pint whipped cream |
| 1 8 oz pkg. cream cheese | 8 tart shells |
| 2 t pumpkin pie spice | 1 C brwn. sugar, firmly packed |
| $1\frac{1}{2}$ C can pumpkin | 1 envelope unflavored gelatin |
| $\frac{1}{4}$ C water | |

Let cream cheese stand at room temp. for abt $\frac{1}{2}$ hr. In a mixing bowl combine cream, brown sugar and pumpkin pie spice. Beat with a wooden spoon until light and fluffy. Stir in Pumpkin and cooked rice. Soften gelatin in water. Heat over hot water until dissolved. Stir in rice, pumpkin mixture. Refrig until cold but not set. Fold in half of the whipped cream and spoon into tart shells. Garnish with remaining whipped cream.

CHINESE CHEWS

- | | |
|--|--------------------------|
| $\frac{3}{4}$ C sifted all-purpose flour | 1 C chopped dates |
| 1 C sugar | 1 C broken Calif walnuts |
| 1 t baking powder | 3 well-beaten eggs |
| $\frac{1}{4}$ t salt | |

Sift dry ingred. Stir in dates, walnuts, & eggs. Pour into greased & floured $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ " jelly roll pan. Bake in mod. oven (350) abt 15 min. While warm cut on bias. Cool; remove from pan. Roll in sifted confectioners' sugar. Makes 3 doz. D. Tufts

ORIENTAL CONT.

CHINESE FRIED CHICKEN

- | | |
|--|---------------------------|
| 1 chicken (3#) cut into $1\frac{1}{2}$ " cubes | 1 t sugar |
| 30 6" sq. of wax paper or foil | 1 T soy sauce |
| 1 sm. piece of ginger, mashed or
chopped fine | 1 t salt |
| 1 clove garlic, mashed | 1 t chinese plum sauce |
| | 1 tiny piece chili pepper |

Comb. chicken pieces with other ingred. Let stand for 2 hrs.
Wrap ea. piece of chicken in wax paper envelope style tucking in ends.
Fry in deep fat until wax paper is light brown in color. Remv. from
oil. Drain & serve hot or place in 400F oven for appr. 25 min. Do
not unwrap before serving.

CHINESE BEAN SALAD

- | | |
|--|---|
| 1 # sliced cooked roast beef (abt 12 slices) | |
| 1 C salad oil | 1 t salt |
| $\frac{1}{2}$ C cider vinegar | $\frac{1}{4}$ t pepper |
| $\frac{1}{4}$ C soy sauce | 2 (9 oz) pkg. frozen cut
green beans (cooked, drained, cool) |
| $\frac{1}{4}$ C chopped onions | $\frac{1}{2}$ C sliced scallions |
| 2 T chopped chives | |
| 2 cloves garlic, crushed | |

Roll meat in jelly-roll fashion. Place on lg. shallow serving
platter. Combine oil through & including pepper. Pour over beef rolls.
Cover with wrap & chill well. Toss tog. beans & scallions. Arrange
arnd. beef platter. Spoon marinade over all. Return to refrig. Beans
will lose their color, if they sit in the dressing for more than an hour,
so chill and serve soon. Makes 6 servings.

ORIENTAL SALAD

- | | |
|--|------------------------------|
| 2 10 oz pkg. frozen grn. peas with
pearl onions, cooked | lemon juice |
| 1 C diagonally cut celery | $\frac{1}{2}$ C mayonnaise |
| 1 1-lb. can bean sprouts, drained | $\frac{1}{4}$ t curry powdr. |
| 1 7-oz. pkg. frozen shelled,
deveined shrimp, cooked | 1 t soy sauce |
| | 1 t salt |
| | $\frac{1}{4}$ t pepper |

- 1 $7\frac{1}{2}$ -oz can king crabmeat

ABT TWO HOURS BEFORE SERVING

- 1) In lg. bowl combine cooked peas with onions, celery, bean sprouts
shrimp split in half (reserve a few for garnish). well-drained
crab meat; sprinkle with 1 T lemon juice, then toss.
- 2) In sm. bowl, blend mayonnaise with curry powdr., soy sauce, salt,
pepper and 2 t lemon juice; pour over vegetable mixture, toss well.
Refrigerate.
- 3) Just before serving, garnish salad with a few shrimp; serve.
Makes 6 servings.

ORIENTAL CONT.

CHOW MEIN NOODLE CANDY

1-6 oz. pkg. chocolate chips 1 can chinese noodles
1-6 oz pkg. butterscotch chips 1 sm, can nuts, chopped

Melt chocolate & butterscotch chips over low heat. Remove from heat
and add 1 can chinese noodles and nuts. Drop onto waxed tray & chill.

USA

ARIZONA CASSEROLE

1½ #grd. beef	½ t. oregano
1 C coarsely chopped onion	¼ t. pepper
1 cl. garlic, minced	1 #canned tomatoes
1 T shortening	6 oz. can tomato paste
2 t. salt	2 C shredded cheddar or Am.
2 t. chili powder	cheese (abt. ½ lb.)
1 t. paprika	6 oz. bag. corn chips, abt.
	4 cups

Saute beef, onion & garlic in fat until onion is soft & meat lightly browned. Add seasonings, tomatoes & paste; stir.

Cover & simmer til meat is cooked & flavors blended, 25-30 min. Stir in 1 C of cheese; allow cheese to melt.

Just before serving, stir in corn chips & sprinkle with remaining cheese. Makes 6 servings. Mrs. D. S. Stanley

REUBEN'S SANDWICH

1 can sauerkraut, drained (2 C)	½ lb. swiss cheese, sliced
¼ C plus 2 T mayonnaise	1 pkg. corned beef
½ lb. sliced turkey	1 loaf rye bread

Marinate sauerkraut and mayonnaise 30 min. Arrange pieces of turkey, swiss cheese and corned beef on 6 buttered slices of rye bread. Spread 1/3 C marinated sauerkraut on ea. slice of bread. Top with bread slice; cut into halves. Sandwich will be 1½ to 2" high.

Linda Norton

LEMON-PINEAPPLE-ORANGE SALAD

1 can frozen orange juice	2 pkg. lemon jello
1 med. can crushed Pineapple	2 C hot water
	sliced bananas

Mix jello with 2C hot water - add orange juice - add pineapple - slice 2 bananas and let harden. Kelly Sullivan

CREOLE CRAB GUMBO

2 T butter	1 can tomatoes	2 ears of corn - rem. kernels
2 T flour	Water 4-6 C	1 lb. okra
1 onion	1 T salt & pepper	1 - 1 lb can buttered
2 pkg. garlic	6 crabs cleaned	beans
		2 bay leaves

Make past of flour & butter. Add rest of ingred. & cook 20 min. Then add desired amt. of shrimp & cook 20 min longer. Ten min. before serving add 1 T gumbo file. Serve with rice. Susan Blum

USA CONT.

COWBOY COOKIES

1 C shortening	1 t. baking powder
$\frac{1}{4}$ C milk	$\frac{1}{2}$ t. salt
2 eggs	$2\frac{1}{2}$ C flour
1 C brown sug.	2 C oatmeal
1 C white sug.	1-6oz. pkg. chocolate chips
1 t. vanilla	1 sm. pkg. coconut
1 t. soda	

Mix all ingredients. Drop by teaspoon on a greased cookie sheet. Bake in 375 F oven till done. Abt 8-10 min. L. Norton

OLD SOUTH FRUITCAKE COOKIES

1 lb. pecans chopped	2 C flour (or 1 c. vanilla wafers for 1C flour)
1 lb. dates, chopped	1 t. cinnamon
$\frac{1}{2}$ 150 oz. pkg. raisins	1 t. baking soda
$\frac{1}{2}$ lb. mixed candied fruit	1 t. grd. cloves
1 C sugar	$2\frac{2}{3}$ C. cream sherry wine
$2\frac{2}{3}$ C soft butter	
2 eggs	

Beat eggs and add sugar & butter. Mix in flour & spices. Toss fruit & nuts in extra flour & then add to batter. Dissolve soda in water & add mixture, with wine last. Mix well & drop by teas. onto cookie sheet. Bake at 350 for 15 min. or longer. To keep cookies moist, cover & add a little wine as needed. D. Burke

PENNSYLVANIA DUTCH TASSIES

3 oz. pkg. phila. cream cheese	
1 stick butter	Make like pie dough
1 C. flour	
FILLING:	
1 C brown or white sugar	$\frac{1}{4}$ t. salt
2 eggs	1 C chopped nuts
1 t. vanilla	

Mix all tog. Form dough in sm. balls and spread in sm. muffin tins, pit a few nuts on bottom then teaspoon or so of filling and few nuts on top. Bake in 350 oven for about 20-25 min. Makes abt 3 doz. Mrs. D. S. Stanley

MOLASSES COOKIES

$\frac{3}{4}$ C shortening	2 t. molasses	$\frac{3}{4}$ ginger
1 C sugar	2 C flour	$1\frac{1}{2}$ t soda
1 egg	$\frac{3}{4}$ t. salt	$\frac{3}{4}$ cinnamon

Preheat oven to 400 F. Cream shortening & sugar, add egg & and molasses. Sift tog. dry ingred. well. Roll into 1" balls, then roll in sugar and bake 10-12 min. K. Green

RAISEN PEANUT BUTTER COOKIES

1 C sugar
 $\frac{1}{2}$ C shortening
 $\frac{1}{2}$ C peanut butter
 2 eggs, well-beaten
 $\frac{1}{2}$ C evaporated milk

1 C. raisens
 $2\frac{1}{2}$ C flour
 4 t. baking pwdr
 $\frac{1}{2}$ t. salt
 1 t. vanilla

Cream sugar with shortening & p. butter. Add eggs, raisens and mix. Add vanilla, mix thoroughly. Drop by teaspoonfuls on to well oiled baking sheet. Bake at 400 F. for about 12 min. R. Vasselech

PEANUT BRITTLE

2 C sugar
 1 C white karo syrurp
 $\frac{1}{2}$ C water

2 C peanuts
 2 T butter
 2 t. baking soda

Mix sugar, syrurp, water, and peanuts. Boil until mix. turns a light brown color. Then add butter and soda. Mix thoroughly and spread in two cookie sheets. Leave at room temp. until hard. D. Kirby

COTTAGE CHEESE APPLE PIE

2 C thinly sliced apples
 $\frac{1}{2}$ C sugar
 $\frac{1}{2}$ t. cinnamon
 $\frac{1}{4}$ t. nutmeg

$\frac{1}{4}$ t allspice
 1 unbaked pie shell 9"
 3 eggs
 $\frac{1}{2}$ C sugar

$\frac{1}{4}$ t salt
 1 C milk
 1 t vanilla
 1 C cottage cheese

Preheat oven to 425 F. Combine first 5 ingred. mix well. Spoon mixture into prepared pie shell. Bake for 15 min. Combine remaining ingred in a bowl. Beat until smooth. Pour over apples. Reduce heat to 325 F. Continue baking 40 to 45 min., or until a knife inserted in center comes out clean.

UP-PURITAN PUMPKIN SHERRY PIE

$\frac{1}{4}$ t ea. cloves & nutmeg
 $\frac{1}{2}$ t. ea. ginger & cinnamon
 4 T hot water
 2 C milk
 $\frac{1}{4}$ C. black molasses

$2\frac{1}{2}$ C pumpkin
 1 $\frac{3}{4}$ brown sugar
 1 t salt
 $\frac{1}{4}$ C sherry (good kind)
 Grated orange peel
 3 eggs (slightly beaten)

Make a paste of spices and hot water. Scald milk in dbl. boiler. Put pumpkin in lg. bowl & add spice paste, sugar, salt, and eggs. Mix well with mollasses, and scalded milk, sherry & orange rind. Pour into two 8" pastry-lined pie pans. Bake at 400 F 15-20 mins. Reduce heat to 325 F & bake abt 30 min. or until knife comes out clean.

Adults usually love this pie, but kids probably will scream and ask for the old custard-y type. It may be too spicey for some, but we love it.

Mrs. D. S. Stanley

FAMOUS CORSICANA FRUITCAKE

2 # candied cherries	1 # brown sugar
2 # candied pineapple	1 doz. lg. eggs
$\frac{1}{2}$ # citron	1 T. vanilla
$\frac{1}{2}$ # candied orange peel	Juice of lg. lemon
2 # pitted dates	Juice of lg. orange
2 # golden raisins	4 C sifted flour
1 # dark raisins	2 t. baking powder
1 # currants	2 t. soda
$1\frac{1}{2}$ -2 # pecans	1 t. nutmeg
1 # butter	1 t. allspice
$1\frac{1}{2}$ C grape juice, wine or brandy	1 T. cinnamon

Cut fruit into sm. pieces & break nuts. Mix fruit & nuts with additional flour to coat well. Cream butter & sugar until light. Add eggs, one at a time, beating well after each addition. Add vanilla & lemon & orange juices. Sift tog. flour, baking pwdr., soda, nutmeg, allspice & cinnamon. Add alternately with wine. Stir in fruit & nuts.

Grease pans, line with brn. paper & grease paper. Turn batter into pans. Bake at 200F. Leaf pans=abt. $4\frac{1}{2}$ hrs. for 10" tube pan - abt. $6\frac{1}{2}$ hr for 1#-2hrs. Abt 30 mins before cake is done, spread white corn syrup over top and decorate with nuts & fruits. Cool in pans. Pour a little wine over top of cooled cake, wrap & put away in cool place a month before using.

Mrs. D. S. Stanley

SCRIPTURE CAKE

Judges 5:25 (last clause) - $\frac{1}{2}$ C	II Chronicles 9:9 - To taste
Jeremiah 6:20 - 2 C	Leviticus 2:13 - Pinch
I Samuel 14:25 - 2 T	Judges 4:19 1st cl. - $\frac{1}{2}$ C
Jeremiah 19:11 - 6 separated	Nahum 3:12 - 2 C
I Kings 4:22 - $1\frac{1}{2}$ C	I Samuel 30:12 - 2 C
Amos 4:5 - 2 t.	Numbers 17:8 - 2 C

Assemble ingred. Beat tog. Judges 5:25 & Jer. 6:20. Add I Sam. 14:25. Add the 6 beaten Jer 17:11 yolks. Sift tog. I King 4:22, Amos 4:5, II Chron. 9:9 & Lev. 2:13. Add alternately with Judges 4:19 (1st cl.) Add Nahum 3:12 & I Sam. 30:12 and Numbers 17:8. Fold in stiffly beaten whites of Jeremiah 17:11. Place in greased 10" tub pan & bake 3 hours at 275. Final product is a light fruit cake of good flavor & keeping quality. Use water under pan while baking to preserve moisture.

Methodist Church - J. Coughlin

BIBLE CAKE

$4\frac{1}{2}$ C - I Kings 4:22	2 C - Nahum 3:12
1 C - Judges 5:25 (milk)	2 C - Numbers 17:8
2 C - Jeremiah 6:20	2 t - I Samuel 14:25 (plus 2 t
2 C - I Samuel 30:12	baking powder)
	1 t - Leviticus 2:13

Sift 1st Kings, Jeremiah, Leviticus, & bak. pwdr. tog. into a lrg. bowl. Add chopped Nahum & Numbers and the 2 C of I Sam. Mix tog. thoroughly. Then add Judges & the 2 t. of I Sam. (after they are mixed tog.) Mix all tog. well & bake in grsd. paper lined pan in 275 oven abt $2\frac{1}{2}$ hr. D. Kirby

USA CONT.

CARROT CAKE

2 C sugar	2 t soda	$\frac{1}{2}$ t. lemon ext.
$1\frac{1}{2}$ C wesson oil	3 C sifted flour	3 C grated carrots
4 eggs	1 t cinnamon	$1\frac{1}{3}$ C butter milk

Mix soda with buttermilk. Then mix ingred. as listed.
Bake in tube pan $1\frac{1}{2}$ hr. or more at 250 F. Leave cake in pan when done. Icing is shown below.

CARROT CAKE ICING

1 C sugar 1 sm can frozen orange juice

Dissolve sugar and juice. Heat and boil for 2 min. Loosen cake from sides & center of the pan with a knife. Pour icing over cake and let stand for several hours before removing from pan. D. Kirby

MARBLE CAKE

Prepare: Oven to 350

Sift before measuring: 2 C flour

Resift with 2 T bkg. powdr.

Cream until fluffy: 1 C sugar, $\frac{1}{2}$ C butter,

Combine: $\frac{3}{4}$ C milk, 2 t. vanilla, 2 egg whites

Before adding egg whites divide batter into 2 parts. Add to $\frac{1}{2}$ of btr.: $1\frac{1}{2}$ oz. cooled chocolate, 1 t. cinnamon, $\frac{1}{4}$ t cloves, $1\frac{1}{8}$ t soda, $\frac{1}{2}$ egg in to drk btr. & $\frac{1}{2}$ to light. Alternating black white
Cook for 1 hr. B. Dane

RED VELVET CAKE

$\frac{1}{2}$ C shortening	1 t. soda	$2\frac{1}{4}$ C cake flour
$1\frac{1}{2}$ C sugar	2 t. cocoa	1 t. vanilla
2 eggs	1 t. salt	1 T vinegar
2 oz. red food coloring	1 C buttermilk	

Cream shortening, eggs, & sugar. Make a paste of food coloring and add to mixture. Add salt, flour, buttermilk, and vanilla. Mix well. Mix in, but do not beat vinegar and soda. 2 - 8" cake tins at 350 for 30-35 min.

FROSTING FOR RED VELVET CAKE

3 T. flour	1 C sugar	1 t. vanilla
1 C milk	1 C butter	

Cook flour and milk until thick. Cool. Then with mixer cream sugar, butter, and vanilla until fluffy. Add to cold mixture. Beat until consistency of whipping cream. K. Sullivan

CHOCOLATE BROWNIES

1 C sugar	2 eggs, slightly beaten	$\frac{3}{4}$ C flour
3 t cocoa	1 t. vanilla	6 t butter, melt.

Mix sugar and cocoa and eggs and vanilla. Beat til smooth. Stir in flour, add butter, mix well. Bake at 350 degrees in oil buttered 8x8 pan for 30 min. Cool slightly. P Martel

HUNGARY

COOKIES

1 $\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. wine
4c. flour	1 egg yolk
6T. sugar	Nuts, chopped
pinch of salt	sugar, pwd.
1 whole egg	

Cut shortening into flour, sugar and salt until like coarse peas. Add eggs and wine. Roll dough $\frac{1}{4}$ " thick. Cut in small shapes. Brush tops with egg yolk beaten with one tsp. water. Sprinkle with mix. of chopped nuts and sugar. Bake at 350F. until brown. Sprinkle with pwd. sugar while hot. 3 doz.

Debbie Vecchi

GOULASH

1 pkg. sea shell macroni	2t. chiki pwd.
1 lg. can tomato	2t. onion salt
1lb. hambg.	2t. garlic salt
dash of salt	

Cook macroni in salted water. Saute hambg.-do not brown; add macroni to hambg. With other ingred. and put in a casserole dish and bke in med oven 325F. for 15 min.

Linda Norton

HUNGARIAN TORT

8 egg yolks	Filling:
1t. vanilla	$\frac{1}{2}$ lb. sweet hershey choc., melted
8 egg whites	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ t. cream of tartar	4 eggs, beaten
$\frac{1}{2}$ c. sugar	1lb. sweet unsalted butter
1c. cake flour	
$\frac{1}{2}$ c. sugar	

Beat egg yolks and vanilla until thick and lemon colored. Beat egg whites until foamy, and cream of tartar, beat until stiff. Gradually add $\frac{1}{2}$ c. of sugar. Fold in yellow into whites. Fold in sifted flour and sugar in gradually. Butter 9" layer pans, cover with wax paper and butcherpaper. Pour in enough dough to cover bottom of pan. Bake for 7 min. at 450F. Makes 7 layers.

Filling:

Mix melted choc. eggs, sugar, and cook until thick. Cool. Add butter and beat until creamy.

HAWAIIAN PORK SKILLET

HAWAII

1lb. boneless pork shoulder, $\frac{1}{4}$ tsp. mace
cubed $\frac{1}{2}$ tsp. salt
1tbsp. butter 2tbsp. lemon juice
2tbsp. chopped onion 2tbsp. br. sugar
1c. green pepper, cut in 2tbsp. corn starch
strips $\frac{1}{4}$ tsp. pepper
1c. water 1tbsp. soy sauce
1 #2 $\frac{1}{2}$ fruitcocktail and juice

Brown pork cubes in butter or shortening in large skillet. Add chopped onion & green pepper strips and saute until tender. Add water, mace, salt and pepper; bring to a boil; reduce heat, cover and simmer about 40 min., or until meat is tender. Combine cornstarch, br. sugar, lemon juice and soy sauce; add fruitcocktail and juice. Pour over meat mixture and cook 5 min. longer, until sauce is smooth and thickened. Serve with rice. 4 servings.

Mickey Mattingly

HAWAIIAN BEANS

$\frac{1}{2}$ c. chopped onions $\frac{1}{2}$ c. drained pineapple chunks
1tbsp. butter or marg. 1 tsp prepared mustard.
1 can Campbell's Pork and Beans

In skillet, cook onion in butter until tender. Stir in remaining ingred. Heat; stir now and then. 2-3 servings.

Victor Lopez

BAKED PAPAYA

1 lg., slightly unripe 1/8tsp. cinnamon
papaya 1/8tsp. nutmeg
 $\frac{1}{2}$ c. br. sugar

Cut papaya in half. Remove seeds and quarter. Place unpeeled quarters in a shallow baking dish. Sprinkle with br. sugar cinnamon, nutmeg. Dot with butter, and bake for 30 min. at 350F. Serve with either a vegetable or dessert.

BAKED LASAGNA

ITALY

Bake 375F.

45 - 60 min.

1lb. lasagna noodles 2 eggs
2tbsp. oil 2c. water
2lb. ground meat $\frac{1}{2}$ t p. salt
1 med. onion, minced $\frac{1}{2}$ tsp. pepper
1 clove garlic, chopped 3/4lb. Mozzarella cheese
2 cans tomato paste 3/4lb. Monterey Jack cheese
1tsp. parsley Parmesan Cheese
 $\frac{1}{2}$ tsp. Italian seasoning crushed red pepper

Brown beef in oil with onion, garlic and parsley. Add tomato paste, 2c. water, salt, pepper and simmer for 1 1/2 hr. Add lasagna noodles to 6qts. salted boiling water, stirring almost constantly to prevent sticking together. Cook until tender.

ITALY

Melt remaining 1T. butter in heavy sauce pan add onion, garlic & cook til tender not brown. Add meat and cook til meat loses red color. Stir in remaining $\frac{1}{2}$ t. salt, tomatoes, paste and sugar. Cover and simmer 2 hrs. adding a little water if needed. Stir in basil and cook 15 min. longer.

Cut cornmeal mix. into 16 sq. and arrange in shallow greased baking dish. Pour sauce over top and sprinkle with remaining 1c. cheese. Bake at 325F. 15-20 mins. til cheese is melted and polenta heated through. Makes 4-5 servings.

ITALIAN STYLE FRIED CHICKEN

1 lg. heavy skillet having a tight fitting cover and filled with olive oil (half-depth) clean 2-4 lb chicken, ready to cook, weight. Disjoint and cut into several sizes, rinse and pat dry with absorbant paper. To coat chicken evenly, shake 2&3 pieces at a time in a bag:

$\frac{1}{2}$ c. flour	$\frac{1}{4}$ t. pepper
$1\frac{1}{2}$ t. salt	2 egg beaten
$\frac{1}{2}$ c. milk	1T. parsley

Set prepared skillet with boil over med. heat when oil is also heated, dip each chicken into egg mix. Roll pieces in $\frac{1}{2}$ grated parmesan cheese starting with meaty pieces, place skin side down in skillet. Put in less meaty pieces, & brown all sides, turn pieces as necessary with 2 spoon or tongs. Cover and cook until tender.

MEXICO & LATIN AMERICA

TACOS

3lb. ground beef	2 button garlic
2lg. onions	1 head lettuce
1lg. can pimentos	2lg. ripe tomatoes
$3/4$ t. salt	3doz. tortillas
3T. chili powder	

Cook meat, onions, pimentos, salt and chili pwd. and garlic together for 30-45 min. Cut up lettuce and tomatoes in bowl together. Fry tortillas in shortening; bend in center while fryin. Drain fried tortillas; fill center with T. meat mix., lettuce and tomatoes. Serve while hot. Makes 12.

Debbie Swails

TACO

1c. catsup	1c. cheese
1can taco flaps	1t. pepper
1lb. hambg. meat	$\frac{1}{2}$ c. hot sauce
1t. salt	1c. crushed jalapenose

After you have everything you cook ground beef add salt, pepper, cheese and hot sauce and crushed jalapenose in sm. skillet pan. Heat your taco flaps and add all the ingred. to you flaps and then heat the tacos but keep the individual flaps in the oven for about five min. until crisp. After the tacos are finished you can put lettuce, tomatoes, and onions if you desire them.

Linda Fulmer

Can cook neck bone in water until meat falls away, then take bone out and boil liquid down to about $\frac{1}{2}$ c. and add to sauce. Best to let sauce stand about 3 days. Then spread sauce on dough.

Pizza Dough:

1pkg. dry yeast	4c. flour
$\frac{1}{2}$ c. warm water	1t. salt
2T. olive oil	

Dissolve yeast, add oil; sift flour and salt, stir into liquid. Knead about 15 min.; then roll out. Can keep dough in refrg. Makes about 2 $\frac{1}{2}$ lg. pizzas.

Can roll dough out and bake 10 mins. at 400F. if want to save time and make for company. Cook at highest temp. possible normally for about 20 mins. Add the following condiments on top of sauce:

Chopped olives, anchovy, sausage, lean is best (uncooked) ground beef (uncooked), pepperoni, shrimp, ham or canadian bacon. Cheese: jack cheese instead of Mozzarella, Romano, or other mild cheeses. Blend in 1:1 ration.

ITALIAN MEAT STEW

1lb. boneless beef, cubed	2T. dried parsley flakes
1lb. lamb shoulder, cut in pieces	1t. mixed Italian seasoning
2T. fat	1t. salt
1med. onion, chopped	$\frac{1}{2}$ t. crumbled basil
1cl. garlic, minced	$\frac{1}{2}$ t. pepper
1 can tomato	3 lg. carrots, pared and cut in 2" pieces
$\frac{1}{2}$ c. water	3 med. potatoes, pared and quartered
1c. diced celery	

Brown beef and lamb well on all sides in fat in lg. heavy kettle. Add onion, garlic, tomatoes, water, celery, parsley flakes, Italian seasoning, salt, basil, and pepper. Cover; simmer 1-1 $\frac{1}{2}$ hrs., or at least meat is tender; add remaining ingred.; simmer 30 min., or until vegetables are tender. Serves 6.

Lickee Mattingly

POLENTA

1qt. milk	1cl. garlic, minced
1c. cornmeal	$\frac{1}{2}$ #1 grd beef
2T. butter	1# can tomatoes
$\frac{1}{2}$ t. salt	1 6oz. can tomato paste
1 egg, beaten	1t. sugar
$\frac{1}{2}$ c. minced onion	$\frac{1}{2}$ t. basil
2c. shredded sharp Am cheese	

Heat milk in top part of dble boiler over direct heat. Place over boiling water and slowly stir in cornmeal. Add 1T. butter, 1t. salt and cook over water, stirring, 15-20 min. or till very thick. Stir in egg & 1c. cheese till cheese is melted. Turn into greased 8" sq. pan & chill till firm.

ITALY

Drain. Mix eggs and Mon. Jack cheese. Arrange lasagna noodles in baking dish in layers, alternating with layers of sauce, mozzarella and Mon. J. cheese, until lasagna is all used. Sprinkle with Parm. cheese. Serves 6-8.

Doug Reid

LASAGNA FOR 16

2 #2½ cans Italian peeled tomatoes
4 8oz. cans tomato sauce
2 tsp. salt, 2c. minced onions, 2 clove garlic
Simmer above all day if possible. Saute 2lb. ground chuck in 2c. salad oil with 2 tsp. accent, 2 tsp. salt. Put layer of top sauce and meat and layer of cooked lasagna noodles and layer of following:
1c. grated Parmesan 1½lb. regatta cheese
1½lb. mozzarella minced parsley
Bake at 300F. for 45 mins.

Cindy Alderman

ITALIAN EGGPLANT

1 lg. eggplant oil for deep fry
salt and pepper 1½c. tomato sauce (heated)
1c. fine dry bread crumbs ½lb. Mozzarella cheese sliced
2 eggs lightly beaten 1tsp. crumbled dried basil
½c. Parmesan cheese, grated
Wash eggplant and cut cross wise into ½" thick. Do not peel. Season with salt and pepper. Dip into bread crumbs and repeat again. Place in refrg., 30 min. Cook in 1/8" of oil in skillet. Fry on both sides or deep fat fryer. Make a sauce to put over them. Then line a dish with sauce put a layer of eggplant sauce, Mozzarella slices and start over eggplant, sauce and cheese. Ontop sprinkle basil, Parmesan. Bake in 350F. for 25-30 min.

Debra Vecchio

PIZZA RECIPE

Sauce:

1cn. Hunt's tomato sauce	1t. ea. Tarragon, Basil & esch-
1 bottle catsup	colot vinegars
2T&1t. Italian seasoning	½t. thyme
1 lg. grated onion	½t. marjoram
3 cl garlic, minced	½t. salt
1t. grd. bay leaf	½t. pepper
1t. br. sugar	*Can add a little anise or chilli
	powder, also add garlic after
	cooking sauce.

Saute onions in sm. amt. of oil (olive then add other ingr.) stirring to make sure well blended. Simmer for at least 30 min. (instead of tom. sauce, can use fresh tomatoes.)

MEXICAN & LATIN AMERICA
COLOMBIAN CHICKEN

$\frac{1}{2}$ c. flour	1 lb. can tomatoes
2t. salt	1 4oz. can mushrooms
$\frac{1}{4}$ t. pepper	$\frac{1}{2}$ t. oregano
4T. salad oil	$\frac{1}{2}$ t. chili pepper
1 med. onion	1 bay leaf
1 green pepper	1 lb. can chick peas
	1 broiler - fryer chicken

Combine flour, salt-1t., and pepper. Roll chicken (cut in serving pieces) in flour mix. Heat salad oil in lg. skillet, add chicken and brown on both sides turning once about 2 min.; then remove. Add onion (sliced), green pepper (cut in strips), and cook until tender. Add tomatoes, mushrooms, and oregano to liquid. Next add dried chili pepper bay leaf and salt. Cover and simmer over low heat 30 min. Add chick peas (drained) and heat to serving temp. Makes 4-5 servings.

Sonia Hardeman

MEXICAN ORANGE CANDY

3c. sugar	$\frac{1}{2}$ c. butter or marg.
1c. evaporated milk	$\frac{1}{4}$ t. salt
$\frac{1}{4}$ c. white corn syrup	1t. grated orange peel
$\frac{1}{4}$ c. orange juice	

Mix ingred. together.

ATOLE

1 qt. milk	2T. br. sugar
2c. water	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. corn meal	

Moisten corn meal with cold water. Gradually stir the corn meal into 2 c. salted, boiling water. Simmer for 15 min. ADD milk and br. sugar. Heat. Serves 6.

GREECE

HALVAS

1c. butter	1t. vanilla
1c. sugar	1t. cinnamon
8 eggs, sep.	syrup:
1c. enriched flour	2 $\frac{1}{2}$ c. sugar
1c. cream of wheat	peel of 1 lemon
2t. baking pwd.	2c. of water
1c. chopped pecans	

Beat butter with sugar until creamy. Add eggs' yolk; mix well, flour, cream of wheat and baking pwd.; slowly stir into creamy batter. Fold in stiffly beaten egg whites. Add nut, vanilla and cinnamon; mix thoroughly. Pour into 15x12" oblong pan. Bake at 325F. for 45 min.; cool. 24 servings.

Debra Vecchi

GREEK

TIROPITTA

Milk Pie

4 pkg. puff pastry (blatter- 6 eggs
teig)
5c. milk $\frac{1}{2}$ c. + $\frac{3}{4}$ T. butter
1 $\frac{3}{4}$ c. sugar 1c. + $1\frac{1}{2}$ T. butter vanilla to
3/4c. + 1T. semolina taste.
(farina or cream of wheat,
veizen Gries)

Heat milk. Beat eggs with sugar til white; pour in $\frac{1}{2}$ of milk. Beat in semolina; add batter to remaining milk in pan. Bring to boil & cook 5 min. Set aside to cool. Add $\frac{1}{2}$ c + $\frac{3}{4}$ T. butter.

Roll out pastry to thins sheet. Melt remaining butter and butter inside of baking sheet. Put pastry on pan and brush surface well with melted butter. Add second sheet; butter again. Pour in custard. (pastry should extend over edges so filling won't pour out. Fold edges over filling; place third sheet over; butter well and top with last sheet. score top with sizes you want. Top remaining butter. Bake at 375-400F. for 45 mins.

Make syrup of $2\frac{1}{4}$ c. + 1T. sugar and 1 $\frac{3}{4}$ c. water. Pour over. Cover and let stand $\frac{1}{2}$ hr.

Can keep for days.

***-Use largest oblong pyrex dish. If use smaller, deeper dish then butter doesn't absorb and get a good custardy dessert.

DOLMATHES

(Stuffed grape leaves)

2lb. grd. beef $\frac{1}{4}$ c. parsley
1c. raw rice 1t. chopped fresh mint or $\frac{1}{2}$ t.
1 egg, beaten dried mint
2 med. onions, finely chop- salt and pepper
ped $\frac{1}{2}$ c. undiluted canned beef bouil-
2T. olive oil lon
1 $\frac{3}{4}$ c. water or to cover grape or cabbage leaves (2 cans
if don't use bouillon vine leaves)
4T. butter for cooking

Mix beef with egg. Add onion, rice, parsley, mint, oil, and $\frac{1}{4}$ c. water. Season to taste. If using fresh grape leaves or cabbage, soak in hot water for 5 min. to soften (remove core of cabbage and soak whole head) if using canned grape, rinse in warm water.

Place spoonful of meat mix on leaf. Be sure shiny side is down if using grape. Roll, folding ends in to seal mix. in. Place folded side down in pan, making more than 1 layer. Add bouillon and remaining water. Cover with plate then lid. Simmer 45 mins. Serve with sauce. 8-12 servings.

Avgolemono Sauce:

Beat 2 eggs with juice of 1 lemon and 1t. cornstarch. Gradually add liquid from cooked meat. Cook stirring constantly until thickened. May serve yoghurt also as sauce.

ISRAELI

ISRAELI CHOCOLATE DATE NUT PIE

1 pkg. 8oz. pitted dates	1T. sugar
4 oz. milk chocolate	1T. breakfast cocoa
2T. butter	1T. instant coffee powder
1 angle food cake (10oz.) broken into sm. pieces	unsweetened chocolate for topping
1c. chopped nuts	
1 pt. (2c.) whipping cream, divided	

Soak dates in boiling water to cover for 5 min; remove from water and mash. Melt milk choc. and butter over hot water; stir into dates. Combine cake pieces nuts and choc. mix.; pack into buttered 9" pie pan and chill overnight. Combine 1c. of the cream sugar, cocoa, and coffee pwd; bring to a boil. Cool then chill overnight. When ready to serve, whip cream mix. until stiff, spread over top of pie. Whip remaining 2c. cream spread over boiled cream mix. Grate unsweeten cho. over top. Make 6-8 servings. *****Best to have the two layers sit at least 2 days. After both put together in pan. Fairly rich and an unusual taste.

POLISH

PEROGHI

2c. flour	2 eggs
1/2t. salt	

Mix flour, salt, and eggs and add enough water to make a pliable dough. Roll out to 1/8" thickness and cut into 3" sq. Spread with one of the 2 fillings below. Pinching corners well. Drop into boiling water and boil 10 min. Drain and shake them; in 3/4c. melted butter.

COTTAGE CHEESE FILLING:

3/4 lb. dry cottage cheese, drained	1/4t. salt
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1 egg

Mix thoroughly.

PRUNE FILLING:

1/2 lb. prunes	water to cover prunes
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Cook until prunes are done. Drain; then pit prunes. Mash until thickened.

Pat Stewart

PHILIPPINE

MAIN DISH

1T. vinegar	3/4c. water
1 fish, fresh ready for frying	1t. salt
olive oil	1/2t. pepper
1 onions finely chopped	1/3c. water
bacon grease	dash of salt
2T. vinegar	1t. butter
1 chopped green pepper	

INDIA

INDIAN CURRY

In a lg. kettle slowly melt $\frac{1}{2}$ c. butter. Add 2c. cored, peeled and chopped cooking apples and 1c. ea., minced onion and celery. Simmer all together for 10 min. Blend in $\frac{3}{4}$ c. flour, 1T. curry pwd, 1t. salt, $\frac{1}{4}$ t. ca., ginger and pepper. Slowly add 5c. chicken broth and simmer, stirring constantly till thick. Add 3 lb. raw shrimp, cleaned and veined and simmer insauce, 5-10 min. till shrimp are tender and done. Serve over fluffy rice. Makes 10-12 servings.

IRELAND

IRISH STEW

Cut into $1\frac{1}{2}$ " cubes: $1\frac{1}{2}$ lbs lamb or mutton.
Peel and slice into $\frac{1}{8}$ " thickness: $\frac{3}{4}$ c. onions and $2\frac{1}{2}$ lbs. potatoes; a layer of meat, a few slices of onions.
Repeat 2 times.
Add to the pot; 1 bay leaf; pour over the layers:
2c. boiling water, 2T. finely chopped parsley. Bring to a boil then cover closely. Simmer gently over very low heat for about 2 $\frac{1}{2}$ hr. or until done. Check periodically so that potatoes do not stick. When done all moisture should have been absorbed.

Pat Ferriter

IRISH POTATO CAKE

2c. flour	1c. coconut
2c. sugar	1t. soda
4 eggs	1t. vanilla
1c. shortening	1t. cinnamon
1c. dates or raisins	1t. allspice
1c. pecans	$\frac{1}{2}$ c. cocoa
2c. warm cream potatoes.	

Mix in usual order and bake in four layers at 350F. for 30-45 min.

Filling:

2c. sugar	$\frac{3}{4}$ c. rich milk
$\frac{1}{2}$ c. white syrup	1T. butter
1c. coconut	1c. raisin or dates
1c. pecan	

Place sugar, syrup and ilk in pan and boil till it forms soft ball in cup of cold water. Add butter and let sit until butter melts then add coconut, pecans, raisins, and 1t. vanilla. Spread between layers.

Frosting:

1lb. pwd. sugar	3t. cocoa mixed in 3t. coffee
2t. butter	1t. vanilla

1 egg white
Mix all ingred. except egg white. Whip egg white until stiff and then add. Spread over filled cake.

MEXICAN & LATIN AMERICA

CHILI

1lb. ground beef	1t. onion pwd.
1c. water	1t. garlic pwd.
1 $\frac{1}{2}$ t. flour	1t. black pepper
1t. chili pwd.	
1 $\frac{1}{2}$ t. salt	

Brown beef, add spices and stir. Dissolve flour in water and add slowly, stirring occasionally & cover. Let simmer for 30 min.

Mark Caples

BEAN SALADE

2cans 1lb. cut wax beans, undrained	1t. Worcestershire sauce
1t. salt	3/4c. milk
1 pkg. 1 1/8oz. cheese- sauce mix	1c. packed cheddar cheese cubes
	paprika

In med. saucepan, bring beans with their liquid and the salt to boiling. Reduce heat; simmer, cover, 5 min., or until beans are heated through. Meanwhile, in sm. saucepan combine sauce mix, Worc. and milk; bring to boiling, stirring. Add cheese cubes, stirring until they are melted. To serve; drain beans; turn into serving dish. Pour sauce over beans. Sprinkle with paprika. Makes 6-8 servings.

ZALEMA

Spread crackers or toast sq. with peanut butter. Dot with mayonnaise. Sprinkle grated onion on top. Slide under broiler for a few min. before serving.

SOUR CREAM DIP

1 carton sour cream	3T. chopped pimienta
1 can chopped green chiles	dash of paprika

Blend ingred. Sprinkle top with paprika. Serve with potatoe or corn chips.

MEXICO & LATIN AMERICA

CHICKEN ENCHILADA

1 doz. corn tortillas pinch oregano
 1 chicken chili salsa 1 can
 1 lb. longhorn che se (add more salsa is best)
 (can use mix. of longhorn 3T. of red pepper powder;
 and jack cheese) 1 T. of flour
 1 onion, white sm. salt
 1 2can chopped olives

Put tort insm. amot. of short. to soften tort. (1 min ea. side) Same skillet, 2T. shot., put on flour like gravy in water 1c. put in chille pwd. Warm water. Pour into flour mix., right away.

Bone chicken, chop in little pieces, Chop onion very fine (1hr. before mix with chicken put into onion, squeezed lemon and salt, enough so you can squeeze it out of onions later)

Mix olives & oregano in with chicken and onions. Pass tort thru chili salsa. Put chicken mix. in half of tort, & make like roll. Place in pyrex dish in oven. (Put left over sasa in dish) Then grade cheese over the dish. In oven at 300F. for 40 min. Good to cover with aluminum foil.

TAMALA PIE

1/2t. butter 1/2 med. green pepper
 1lb. ground beef 4 oz. can mushrooms
 2 onion 2 8oz. can tomato sauce
 1 cl. garlic 2c. water
 1 piment. chopped 1T. chili powder

Dash to basco.....cook 20 min.

Then add:

1T. flour 2T. cold water
 1c. ripe olives, halved salt and pepper

Cook short time. Place meat mix. alternately with 2c. shredded cheddar cheese and 2c. crushed fritos. Bake at 350F for 25-30 mins.

Sherta Mackey

STUFFED CHILES

1 lg. can green chiles, re-move seed if don't want real hot.
 1 carton lg. sour cream & mix two eggs with this, add salt and pepper.

1lb. sharp cheddar or longhorn cheese; 2-3c. grated = 1lb.
 1lb. jack cheese, it may take more of both cheeses.

Mix the grated cheese together. You may either stuff the chilis with the cheese or make layers of chiles, then cheese mix. and then chilis. Pour over sour cream mix. and bake at 350F. until golden brown on top (about 1 hr. or less)
 Be sure to drain chiles well.

Mrs. D. Stanley

MEXICO & LATIN AMERICA

PESCA DO NARANJADO

6 ind. cod, halibut steaks	3 cloves garlic, minced
flour	$\frac{1}{2}$ c. olive oil
salt	lemon juice
freshly grd. pepper	juice of 4 med. oranges, drained
good handful of parsley	$\frac{1}{3}$ c. per oran.
sprigs, finely chopped	

Dust steaks with seasoned flour. Mix parsley, garlic & olive oil together. Add a good squeeze of lemon juice. Spread mix. over both sides of steaks & arrange ingreased casserole lg. enough for steaks to lie flat. Pour orange juice over all ; cover; & bake for 20 min. in 450 F. or until fish flakes easily with a fork. Ser ves 6. Arroz Verde(green rice) is good with this.

DE HARINA DE TRIGO

Wheat Tortillas

2c. all purpose flour	$\frac{1}{2}$ c. lard
1t. baking powder	$\frac{3}{4}$ c. water
1t. salt	

Sift dry ingred. together into mixing bowl. Cut in lard as when making pie dough, Add enough water to make a soft dough. Roll out thinly on floured board. Cut into 5" rounds. Bake and lightly greased skillet or griddle, turning frequently to cook through. Makes about 16.

Victor Lopez

MEXICAN PASTA

$1\frac{1}{2}$ c. flour	2 eggs
1t. salt	

Combine flour and salt in a bowl. Beat eggs slightly and add to flour. Mix into stiff dough. Roll out to thickness of $\frac{1}{8}$ " on a floured board. Cut into $1\frac{1}{2}$ " sq. Drop these no dles into boiling soup.

MEXICAN CORN BREAD

1 box. corn bread mix	1 can green chili peppers
1sm. can whole kernnel corn	Jack cheese

Mix corn bread according to directions on pkg. Add drained corn inan even layer. Dice green chiles and spread over corn. Arrange cheese slices over all. Spread reaining corn bread mix. over the top and bake about 35 min. at 350F.

ALBONDIGAS

$\frac{1}{2}$ c. celery, chopped	$\frac{1}{2}$ c. green pepper, chopped
$\frac{1}{2}$ c. onion, sliced	$\frac{1}{2}$ c. potaotes, cut lg. dices

MEXICAN & LATIN AMERICA

1-2 clove garlic, minced $\frac{1}{4}$ c. green onion

1 can tomatoes or fresh

Saute the first 6 ingred. in fat then add tomatoes. Add after 5-10 min. about 3-4c. water. Add water slowly when high boil add meat.

Add:

1-2 Ortega chiles or $\frac{1}{2}$ t. cayenne

2t. oregano leaves

$\frac{1}{4}$ c. barley or rice or lettuce

$\frac{1}{2}$ -1t. parsley

2 mint leaves

Meat:

3lb. ground beef

$\frac{3}{4}$ t. oregano leaves

3 eggs

$\frac{1}{2}$ t. parsley

1t. salt

$\frac{1}{2}$ cloves garlic, minced

$\frac{1}{4}$ t. pepper

About $\frac{1}{4}$ c. ea. & can add others below:

$\frac{1}{4}$ c. peas

$\frac{1}{4}$ c. lima beans

$\frac{1}{4}$ c. carrots

squash

$\frac{1}{4}$ c. corn or koming

May have to add more water. Cook for 1 hr.

AVACADO SOUP

2 canned green chiles

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

2 ripe avocados, peeled

$\frac{1}{2}$ sm. onion

seeded, and cubed

6c. chicken stock

Rinse seeds from chiles and put into blender. Add avocado, salt, cut up onion, and 2c. of the chicken stalk. Cover and process at high speed until smooth. Pour into saucepan with remaining chicken stalk. Heat to serving temp. Serve at once with tortados.

CHILI

1lb. ground beef

2 lg. onions

1T. chili powder

2 pcs. garlic

1 can re kidney beans

1 can mushrooms

1 can tomato sauce

2t. salt & pepper

1 pt. boiling water

Cook 1 hr. add 1 T sugar. Brown onion & meat add to boiling water with rest of ingred.

Susan Blum

POLVORNES

1c. butter or marg.

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

conf. sugar

1t. vanilla extract

2 $\frac{1}{4}$ c. unsifted flour

Mix butter, $\frac{1}{2}$ c. sugar, and remaining ingred., until smooth. Chill for 2 hr. Form into 1" balls; turn over and bake on ungreased cookies sheets in preheated oven 315F. until lightly brown 16-20 min. Remove from pan and roll at once in more conf. sugar. Makes 4-5 doz.

Victor Lopez

MEXICAN & LATIN AMERICA

GUACAMOLE

2-3 ripe, med avocados	2 peeled, chopped tomatoes
2½T lemon juice	2-4T chopped gr. chilis
¼t crushed garlic	dash cayenne
2T grated onion	¼t anise opt
½t salt	
¼t fresh grd coarse pepper	1g shredded sharp cheddar cheese
¼ lb crisply fried bacon crumbled;	1 bunch scallions thinly
sliced.	

Sieve avocado or use blender. To 1c avocado add remaining ingred, blending well. Chill. Makes 1½ c. Enough for 10 people plus another dip. Can serve with tortilla chips or raw cauliflower pieces. For milder dip, remove seed from chili before chopping.

CHILI CON QUESO - DIP

2 med bell peppers	2T chili pwd
2 med tomatoes	¼t salt
2 med onions	2T oil
1 terride pepper	2lb velveeta cheese

Dice bell peppers, tomatoes, onions and terrido pepper. Saute in oil. Add chili pwd and salt. Melt cheese in top of double boiler. Add vegetable mix. Serve hot as dip.

Cindy Alderman

GUACAMOLE

2 lg avocado	2T lemon juice
2 green onions	dash of salt
1 can (4 oz) peeled and sliced green chili peppers	

Peel and mash avocados. Chop onions finely. Chop chili peppers finely. Mix with lemon juice and salt leave seed in mixture until ready to serve. This prevents avocado from turning dark. Any dip left over should be stored with seed.

LORRIJAS - HONDURAS

Lady fingers in syrup

1c firmly packed light brown sugar	2 cinnamon sticks
	12 lady fingers
1c water	

Boil sugar, water and cinnamon together for about 10 min. Arrange ladyfingers in shallow dish. Pour syrup over and let it stand for at least 5 min before serving. Serve Hot. Makes 4-5 servings.

Note: This is the traditional Christmas and Easter desert.

MISCELLANEOUS EUROPEAN RECIPES

HONEY-NUT BREAD (AUSTRIA)

2½ C sifted flour
1 t salt
1 t soda

2½ T butter
1 C honey
1 lg. egg

¾ C buttermilk
¾ C raisins
¾ C nuts

Sift flour, salt and soda tog. Cream butter & honey thoroughly; add egg. Add sifted dry ingred. alternately with milk. Add raisins & nuts; pour into greased loaf pan. Bake at 300 F for 1 hr & 40 min.

K. Grien

CRESCENTS (AUSTRIA)

1 C butter or margarine
2/3 C granulated sugar
3 egg yolks
2 t vanilla

3½ C sifted regular flour
1¼ C almonds, ground
10x (confectioners' powdr.) sugar

Cream butter with granulated sugar until fluffy & light in a lg. bowl; beat in egg yolks and vanilla. Stir in flour & almonds, a third at a time, blending well to make a stiff dough. Chill 1 hr. or until firm enough to handle. Pinch off dough, a teaspoonful at a time, & roll between palms of hands to fingerlike strips abt 2" long. Place 2" apart on lg. cookie sheets. Curve ea. into a crescent. Bake in mod. oven (350) 12 min., or until delicately golden. Remove from cookie sheets to wire racks; while still hot dust with 10x sugar to coat generously. Cool completely.

J. Marmor

FRENCH CANADIAN MEAT PIE (TURKEY)

Favorite 2-crust Pastry
1 lb. grd. beef
1 lb. grd. pork
salt & pepper totaste

¼ C onions (chopped)
10 crushed Ritz crackers
¼ t cinnamon (ground)
¼ t cloves (ground)

Cook beef, pork and onion tog. in lg. fry pan, season with salt and pepper. While filling is cooking - heat oven to 400. Start pastry. When meat is cooked, drain off fat. Add cracker crumbs, cinamon and cloves. Fill 8 or 9" pastry lined pie pan with meat, add top crust, flute edges and prick top with fork to let steam escape. Bake at 400 for 30-40 minutes.

Fried Fish:

Place fish in olive oil in a low frying pan. Place over hot burner. Fry until outer layer is crisp. Add onion, chopped green pepper and vinegar. (Do this while fish is frying) Add salt and pepper.

Vegetable:

Saute chopped onion in bacon grease and add any fresh vegetables (chopped) available. Add water and vinegar and cover the pot with a lid. Let cook until tender. Add salt and pepper.

Rice:

Bring water, salt, and butter to a boil. Stir in rice. Cover and remove from heat. Let stand 5 min. Fluff with fork.

Kirsten Wilson

PHILIPPINE

RUSSIAN TEACAKES

1c. soft butter	2 $\frac{1}{4}$ c. flour
$\frac{1}{2}$ c. sifted conf. sugar	$\frac{1}{4}$ t. salt
1t. vanilla	$\frac{3}{4}$ c. finely chopped nuts

Mix butter, sugar and vanilla thoroughly. Measure flour by dip-level-por method or by sifting. Blend flour and salt; stir in. Mix in nuts. Chill. Heat oven to 400F/ Roll into 1" balls. Place on ungreased baking sheet. Bake 10-12min. While still warm roll in conf. sugar again. Makes about 4 doz.

RUSSIA

KULICH

Bread

1c. sugar	4 drops yellow food coloring
2 pkg. dry yeast	8c. sifted flour
$\frac{1}{2}$ c. warm water	1 $\frac{1}{2}$ c. seedless rasins
2t. salt	$\frac{1}{2}$ c. chopped walnuts
4 eggs	confectioners' sugar
$\frac{2}{3}$ c. soft shortening	candied cherries and almond halves
1 $\frac{1}{2}$ c. lukewarm milk	
2t. rum extract	

Mix sugar and yeast in lg. warm bowl. Add water; stir until yeast is dissolved. Add salt unless sweet Kulich is preferred. Add next five ingred. Blend well. Add flour until dough is stiff enough to handle. Work rasins and pecans into dough. Knead on floured board until smooth and elastic; place in greased bowl. Cover; let rise in warm place until doubled in bulk. Punch down; return to floured board. Prepare four or five round loaves. Allow loaves to rise once again until light; brush lightly with melted butter. Bake bread in well buttered 1lb. pan at 350F, for 40 mins. Test for doneness with toothpick. Kulich should be slightly moist. Transfer bread to cooling rack. While still warm, spread tops with conf. frosting. Decorate with fruit and nuts. Serve when cooled. 24 servings.

Kayhy Green

RUSSIA

MUSHROOM KUISHE

cut recipe in $\frac{1}{2}$ serves 3+

Prebake pastry in 8" pie pan 10 min.

$\frac{1}{2}$ lb. fresh mushrooms, sliced thinly	$\frac{1}{2}$ c. heavy (whipping) cream
2 T. butter	2 eggs
1 t. lemon juice	dash nutmeg
1 T. finely chopped shallot or green onion	$2\frac{1}{4}$ t. salt
	$\frac{1}{8}$ t. ground pepper
	2 oz. grated Swiss or better Guryre cheese

Saute onion in butter 1 min., add mush., lemon juice, $\frac{1}{4}$ t. salt. Cover and simmer (low) for 10 min. (Will end with a lot of liquid) Remove cover & bring to boil to evaporate liquid. Stir so won't stick. Beat eggs & cream tog. & add nutmeg, salt, & pepper. Beat. Then add mushroom mix. Pour in pie shell, put grated cheese on top. Place in 350F. for 45 mins. until cuts clean and slightly puffy.

SPAIN

SPANISH RICE WITH BEEF

3 T. butter or marg.	$\frac{1}{2}$ c. slivered green pepper
$3\frac{3}{4}$ c. rice or 1 c. pre-cooked rice	1 lb. ground lamb or beef
1 clove garlic	1 t. salt $\frac{1}{4}$ t. pepper
1 med. onion, sliced	1 can 2# tomatoes

Melt butter or other shortening in lg. skillet; add rice and cook stirring constantly until well browned. Add garlic, onion rings, green pepper and ground meat; saute until browned. Remove garlic; add salt, pepper and tomatoes; cover and simmer 20-25 mins. or until rice is tender and all liquid is absorbed. With pre-cooked rice, simmer 10-15 min.

Mickey Mistingly

SPANISH PEANUT SAUCE

2 gal. mayonaisse	2 qt. half and half
22 grated eggs	1 pt. vinegar
$\frac{1}{2}$ 10# can tomatoe sauce	1 pt. salad oil
$\frac{1}{2}$ c. lawey's seasoning salt	Ground Spanish peanuts to taste

Excellent when served with hamburgers- nutty burgers.

SWITZERLAND

COTTAGE CHEESE APPLE PIE

2 c. thinly sliced apples	3 eggs
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. sugar
$\frac{1}{8}$ t. cinnamon	$\frac{1}{4}$ t. salt
$\frac{1}{4}$ t. nutmeg	1 c. milk
$\frac{1}{4}$ t. allspice	1 t. vanilla
1 unbaked pie shell	1 c. cottage cheese

Pre- heat oven to 425F.

SWITZERLAND

Combine first 5 ingred. Mix well. Spoon mix. into prepared pie shell. Bake for 15 min.

Combine remaining ingred. in a bowl. Beat until smooth. Pour over apples. Reduce heat to 325F. Continue baking 40-45 min. or until a knife inserted in center comes out clean.

Linda Lombardi

Yugoslavia

CHICKEN GOULASH

Take a big pot and put two T. fat into it. Put on range and wait till it warms up. (not too hot)

Take 2big onions, cut them small and put them in the pot. Wait until they are brown but not black. Add $\frac{1}{4}$ t. hot paprika and salt. Put 4c. of tomato juices in the pot. Wait until it boils. Take $\frac{3}{4}$ qt. water and put it in the pot. Wait till boil. Cut a chicken up (wings, drumsticks, breasts,..) and put in pot. Add water whenever needed.

Carol Risse