

Vera C. Day's Recipes

Margaret, dear -

Several of the girls have, at times, asked me for certain recipes. So I wanted to make up a loose-leaf recipe folder for each one of you, but with our two moves in eight months, plus many other unexpected things, I just couldn't complete it.

So I chose 15 recipes at random for right now, and then after January I shall try to type more, and send them to you.

I have quite a few but I suppose some of you will not care for all of them. However, I shall continue to send, and if there is any question you have about a recipe, please do not hesitate to write me.

Also if your husband wants some certain thing cooked, write me, and I shall be happy to send it, regardless of how simple, if I have it.

You will, no doubt, wish to put the recipes in groups: salads, desserts, etc., and I hope to get you some dividers sometime, but right now I'm swamped with work.

The green number is only for my own help. The red check-mark means it can be prepared day previous to being served, for YOUR convenience.

Mother

ORANGE - CRANBERRY RELISH

1 pkg. cranberries
4 large oranges
2 c. sugar

Wash cranberries; discard any spoiled ones;
do not peel oranges.

Grind raw cranberries and oranges. Add
sugar and mix well. Let stand a few hours
before starting to use. This will keep
(in a closed jar) for 5 or 6 weeks in
refrigerator.

PINEAPPLE - CRANBERRY

1 pkg. cranberries
1 med. sized can crushed pineapple
1½ c. sugar

After washing cranberries, grind as
before. Add crushed pineapple and
sugar. Keeps very nicely.

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SWEET POTATO PATTIES

Grandma Hendrich

Boil, without peeling, 3 or 4 med. sized sweet potatoes till well done. Peel while still very warm.

Put potatoes in large bowl, add 3 large lumps of butter, salt and pepper, and mash them while hot.

When cool, form into small patties or croquettes; *dip each in beaten egg, then in finely ground bread crumbs.

These can stand in refrigerator until next day before frying.

Fry in Crisco and butter until brown.

SM. MARSHMALLOWS CAN BE TUCKED INTO CENTER OF CROQUETTES, BEFORE DIPPING INTO BEATEN EGGS AND BREAD CRUMBS.

CHINESE CHICKEN CHOW MEIN
Eather Johnson

Cook a 3 lb. (or more) chicken in 2 to 3 cups water until tender. Drain and set stock aside until later.

Remove chicken from bones and cut into small pieces. (I like pieces about 1 1/2 inches long.) Be very careful to check for tiny bones.

Cut into strips 4 good sized onions and simmer in 2 Tbsp. butter for about 3 min. Should be only half-done.

1 c. diced celery -- inch long pieces cut
1 large green pepper in strips.

Into the meat stock put the
chicken
celery
- onions and 1 Tbsp. white sugar
2 Tbsp. soy sauce,
salt and pepper to taste

Let this simmer about 10 - 15 min. or until all is hot.

Blend and stir into this mixture 2 tsp. cornstarch (moistened with a bit of water). This is to thicken the juice slightly. Watch closely that it doesn't stick to pan.

Add 2 cans bean sprouts. Bamboo shoots can also be added if desired. Also can of button mushrooms, if desired.

Serve Chow Mein over hard Chinese noodles & top with almonds for real tastiness.

TOASTED SNOW-SQUARES

Aunt Edna.

1 env. Knox gelatine	4 Tbsp. cold
1 c. boiling water	water
3 egg whites, unbeaten	$\frac{2}{3}$ c. sugar
16 graham crackers	$\frac{1}{4}$ tsp. salt
rolled fine	1 tsp. vanilla

Sprinkle gelatine on cold water and let stand for 5 min. Add boiling water and stir until dissolved. Add sugar and stir. Let cool slightly.

Add egg whites, salt, & vanilla and beat well with egg beater until mixture is light and resembles thick cream.

Turn into pan about 9x9x2 and chill.

To serve, cut in 1 inch squares & roll in graham cracker crumbs. These will keep nicely for several days, if necessary. When serving, pile into dessert glasses and add sauce.

LEMON BUTTER SAUCE

2 egg yolks	. 1 Tbsp. lemon rind
$\frac{1}{3}$ c. sugar	2 Tbsp. lemon juice
$\frac{1}{3}$ c. melted butter	$\frac{1}{3}$ c. cream, whipped

Beat yolks until thick and lemon colored. Add sugar, melted butter, & juice and beat well. Then add rind and blend. Fold in the whipped cream and chill.

Squares serve 8 to 10 but sauce is better for 6 it seems.

GERMAN ENDIVE

Grandma Hendrich

Wash and clean head of endive or lettuce,
or Romaine.

Cut into bite-size pieces and put in large
bowl.

Over this sprinkle $\frac{3}{4}$ c. sugar,
salt and pepper,
and 3 or 4 green onions, but small

Fry 3 or 4 pieces (slices) of bacon, cut
in small pieces. Fry until done but not
hard.

Pour in with bacon $\frac{1}{8}$ c. vinegar and
 $\frac{1}{4}$ c. warm water.

Pour this over endive, mix lightly, and
serve.

This is tastiest when mixed with the liquid
at the last moment before serving.

GRILLED HAMBURGERS

Dorothy Day

1 lb. hamburger
1 c. chopped onion
1 c. chopped green pepper
1 Tbsp. sugar
1 Tbsp. vinegar
2 Tbsp. prepared mustard
1 c. ketchup
 $\frac{1}{2}$ tsp. ground cloves
1 Tbsp. drippings

Fry hamburger. Salt & pepper to taste.
Add remaining ingredients.
Cook for 1 hr. slowly, or until it is
cooked down. (I always skim the fat, or
grease, off before I serve it) V.C.D.)

Serve on toasted bun. They are delicious.

CHILI CON CARNE

(not mine)

1/2 lb. hamburger (fry brown)
1 can tomato soup
1 can kidney beans
1 c. vinegar
1 green pepper (cut small)
1 onion (dry, cut small)
2 tsp. sugar
1/2 c. water
1/2 tsp. chili powder
salt, pepper, paprika, and a bit of
tobasco sauce.

Combine all ingredients, and cook slowly
for 20 to 30 minutes.

CHOCOLATE COOKIES Marcia's

1 c. shortening
2 c. sugar
2 eggs
2 sq. chocolate (can substitute with
1/3 c. cocoa)

2 tsp. vanilla
1 1/2 c. flour
salt

Bake 9 or 10 minutes.

ITALIAN SPAGETTI

Phyllis Dunsmoor

Brown 2 lbs. hamburger in greased pan.

Add:

3 cans tomato paste
3 cans water
2 cans tomato sauce

Cook 30 minutes.

Add:

1 very large onion, chopped
5 or 6 garlic cloves (if desired)
3 or 4 bay leaves
1 green pepper
salt & pepper
3 stalks celery, cut up
½ tsp. chili powder

Cook 2 to 5 hours on low heat, at small
boil, until mixture boils down and
thickens. Pour over spaghetti and
sprinkle with grated cheese.

GUSTARD WITH CARAMEL SAUCE

Grandma Hendrick

Brown in skillet $\frac{1}{2}$ c. sugar

In large bowl, mix:

2 eggs
 $1\frac{1}{2}$ c. Pet milk
 $\frac{3}{4}$ c. water
 $\frac{1}{2}$ c. sugar
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. vanilla

Grease little custard cups and pour the caramel in cups, dividing it among cups. Depending on the size of your cups, sometimes this will make 8 servings.

After caramel, pour the custard into cups. Set cups in pan of hot water, and bake at 300*, for perhaps 50 min. This depends on size of cup. Can test with a knife blade, if blade comes out clear of custard, it is done. Do not overbake.

CHINESE SLUNGULLION

Faith Jolly
Schroeder

2 lb. pork sausage
1 bell pepper
2 onions
small bunch celery

Brown the above.

Add: 2 c. uncooked rice
3 pkgs. Lipton's noodle soup
1/2 lb. blanched almonds, slivered
2 c. water

Bake 1 1/2 hrs. at 350° or longer.

FRUIT & SOUR CREAM
SALAD OR DESSERT

Ray Schroeder

1 pkg. tiny marshmallows
med. can tid-bit pineapple
2 cans Mandarin oranges
 $\frac{1}{2}$ pt. sour cream

Drain fruit before combining with sour
cream.

Set for a few hours before serving.

Canned apricots are very good added to
this.

CHINESE NOODLES

Juanita Day Daniels

1 c. chopped onions
1 c. chopped celery
1 can hard Chinese noodles
 $\frac{3}{4}$ c. chopped Cashew nuts
1 can tuna fish, drained
1 can mushroom soup
1 can water
small bag potato chips
small can mushrooms, drained, (optional)

Butter casserole dish.

Mix all ingredients except potato chips
which you crush up and put on top.

Add a few pieces of butter on top.

Bake 15 or 20 minutes. 325° oven.

BOSTON BAKED BEANS

Aunt Edna

Soak 1 qt. of white navy beans over night.
Drain; then cook in very deep kettle
(covered with water) about 20 min.
When you see skin breaking, drain.

Place a piece of salt pork in bottem of
bean pot.
Alternate beans, brown suger, bit of salt,
tsp. of prepared mustard, Tbsp. of dark
Brer Rabbit Molasses.

On top put either small ham hock or slice
of salt pork. Slightly cover with water.

Bake all day at 200°.

LADY FINGERS
Aunt Edna

3 egg whites	1/3 c bread flour
1/3 c powdered sugar	1/8 tsp. salt
2 egg yolks	1/8 tsp. vanilla

Beat whites until stiff and moist, add sugar gradually and continue beating. Add yolks, beaten until thick and lemon-colored. Add flavoring. Cut and fold in flour sifted with salt.

Bake in lady finger pans or shape 1x2 1/2 in. on a tacky sheet covered with unbuttered paper, using pastry bag and plain hole tube.

Sprinkle with powdered sugar and--

bake 12 min. at 350°.

Remove from paper with knife. Use for lining molds to be filled with whip cream mixtures. Serve lady fingers with frozen desserts, or put together in pairs with a thin coating of whip cream between.

CRANBERRY SALAD

WPs. Snelling

Cover 1 qt. cranberries with cold water.
Cook till tender.
Add 2 c sugar and cook 5 min.
Soften 2 T. gelatine in cold water.
Add gelatine and salt to cranberry.
Chill till partly set then add chopped
celery and nuts to acid.

HOT CHERRY TONY

Fern Lambert

Add 1 1/2 cranberries to 2 qt. water. Boil till berries pop, strain (don't squeeze).

Add to juice:

- juice of 4 oranges
- juice of 2 lemons
- 4 more cups of water
- 1 stick of cinnamon
- 1 tsp. (about) whole cloves
- 1 c. sugar

Boil 5 min. and strain.

CRANBERRY JELLO

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Grind 2 c. cranberries and 1 orange,
add sugar. Cook.

Mix 1 package lemon jello
 $\frac{1}{2}$ c. sugar
2 c. boiling water

Add to jello cooked cranberries and
orange, $\frac{1}{2}$ c nuts, 1c. celery.

CHOCOLATE COOKIES

Mrs. Hammer

Cream $\frac{1}{2}$ c. fat and 1 c. brown sugar.
 Add 2 squares of melted chocolate and
 1 egg.
 Sift together $1\frac{1}{2}$ c. flour, 1 tsp.
 baking powder, $\frac{1}{4}$ tsp salt, $\frac{1}{2}$ tsp.
 baking soda.
 Add $\frac{1}{2}$ c. milk, vanilla.
 Bake 10 to 12 min. at 350°.

FROSTING

1 c. powdered sugar
 1 egg yolk beaten till light
 1 square of chocolate
 $1\frac{1}{2}$ Tbsp. hot cream

MOM'S

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SUGAR COOKIES
Mrs. Cannon

- | | |
|--------------|------------------|
| 4 c. flour | 1/2 c. fat |
| 1 t. soda | 1/2 c. sour milk |
| 1/2 t. salt | 3 eggs |
| 1/2 c. sugar | 1 t. vanilla |

Sift, then measure flour.
 Sift again with soda, salt, and sugar.
 Cut the fat into dry ingredients until it is as cornmeal.
 Combine milk, slightly beaten eggs, and vanilla.
 Add drys to liquids. *Not the other way around* Beat until smooth.
 Cover dough closely with wax paper and chill in refrigerator over night or several hours. (Dough can be kept in ice box.)
 Keep dough cold while working with it.
 Roll very thin.
with rolling pin
 Bake at 425°. Makes 5 dozen. They will crisp as they cool.

LEMON PIE (BORDEN'S)

1 crumb or bake pastry 8" pie shell
1/2 c. lemon juice
1 tsp. Grated lemon rind or
1/4 tsp. lemon extract
1 & 1/3 cups (15 oz. can) Eagle Brand
2 eggs, separated
1/4 tsp. cream of tartar, if desired
4 T. sugar

Combine lemon juice and grated lemon rind or lemon extract; gradually stir into Eagle Brand sweetened condensed milk. Add egg yolks and stir until well blended. Pour into chilled crumb crust or cooled pastry shell. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until stiff but not dry. Pile lightly on pie filling. Bake in slow oven (325°) until lightly browned, about 15 mins. Cool.

OPTIONAL :

After egg whites have been beaten stiff - fold them into lemon mixture and pour into pie shells immediately and chill.

PICKLED CRABAPPLES (SPICED)
Deris Peterson

Wash crabapples (? 6#)
Leave stems on. Do not peel.

- 1 qt vinegar
 - 4 c sugar
 - 1 T cinnamon
 - 1 T cloves
 - 1 T allspice
 - 1 T mace
- Put in a little
cloth bag

Cook syrup until coats a spoon. Add
apples; heat slowly; don't want apples
to burst open. Simmer till tender.
10 minutes should be long enough.
Put in jars and seal quickly while hot.

FRUIT CAKE

Grangeville

Grandma Margaret Day

$\frac{1}{2}$ c butter
 pinch salt
 1 c sugar
 2 eggs beaten
 1 c cold water
 1 tsp soda
 1 tsp cloves
 1 tsp cinnamon
 1 tsp nutmeg
 1 Tbsp molasses
 $\frac{3}{4}$ tsp lemon extract
 $\frac{3}{4}$ tsp vanilla
 $\frac{1}{2}$ lb raisins
 $\frac{1}{2}$ lb walnuts
 $\frac{1}{2}$ lb citron
 1 $\frac{3}{4}$ c flour
 little candied orange peel
 candied cherries
 candied pineapple

Steam it $3\frac{1}{2}$ hrs. Then put in oven
 and dry it for about $\frac{1}{2}$ hr. or bake
 1 hr 20 min to 1 hr 50 min in slow oven.

TAMALES

Vera Day

(Use as much meat as desired - cut meat in strips)

Cooked Beef Roast or Pot Roast (Turkey and Chicken can be used also)

3 cups of gravy (or stock juice)

Onions (sliced) to taste

Small can tomato sauce (not puree) (catsup will do if you don't have)

Salt and pepper to taste

Chili powder (tiny bit)

Chili hot (even less - just a pinch)

(WHEN MAKING A LARGER AMOUNT)

(Chili hot $1\frac{1}{2}$ -2 teasp.)

(Chili powder $\frac{1}{2}$ teasp.)

Tsp. celery salt

Pinch of cloves (if desired) (very little if used)

ripe olives

Take about 3 cups of roast juice (or stock juice) and slightly thicken to make a thin gravy.

Cut beef into bite size pieces and add to it: Sliced onion, tomato sauce, salt, pepper, celery salt, chili hot and chili powder.

Let simmer about 5 mins. before you taste then let simmer a little longer.

After water has come to a boiling point, add cornmeal slowly stirring and simmer until thick.

When both are done and you are ready to serve it, spread the cornmeal about $\frac{1}{4}$ " thick on each plate and spread sauce over it and for the final touch, drop a few ripe olives on top. Then serve.

P. S. If you want them like the real tamales, you would need corn husks. (corn meal would have to have a little bit of flour in it.)

Put cornmeal on 6 or 7 corn husks, then the sauce, roll it together and tie the ends.

APPLETS

Julia Mc Kamey

4 good sized Jonathon or Delicious apples

Peel, core, and cut small

Heat - (no water)

When boiling, take out $\frac{1}{2}$ of sauce. Put 2 envelopes of Knox Gelatine into it.

Into other half of sauce stir

2 c. sugar

pinch of salt

(can color green or red)

and bring to boil.

Mix both together and boil 20 min.

Remove from heat and add 1 c. nuts

Put on buttered pan and let set over night

or 2 days.

Cut and powder with powdered sugar and a little cornstarch.

Can flavor (red colored) strawberry if desired

Can flavor (green colored) pineapple with

$\frac{3}{4}$ c crushed pineapple instead of apples

$\frac{1}{2}$ c pineapple juice and soak gelatine

in juice then boil 20 min.

~~CHERRY~~ COOKIES*Cherry*

Florence Vaughn

2 eggs beaten
1 c brown sugar
1 c flour
1 t baking powder
1 t salt
1 c nuts
1 t vanilla

Bake 350° 8-10 min.
Remove from oven

Mix 5 T brown sugar, 2 T cream, 4 T melted
butter, 1 c coconut
And spread over top and bake a few moments
longer. Watch carefully. It should get a
wee bit bubbly.

BUTTERSCOTCH CHOCES

1 Pkg. butterscotch pudding
1 c Fat milk
1 c sugar

Stir together until powder is dissolved -
no lumps
Put over low heat and stir occasionally
Let boil up - test firm balls
Remove from heat
Add 1 Tbsp. butter
Boil until starts to thicken
Add 1 1/2 c nuts
Drop on wax paper and place in refrigerator.

Doris Peterson

6 lbs crabapples
Wash, but do not take off stems
12 c sugar
1 c vinegar
3 $\frac{1}{2}$ lg oranges ground with juice and rind

Bring to boil orange, vinegar, and sugar
Add whole crabapples and boil about 15 min.
Try not to let apples split much

Place in jars add some juice and seal hot.