

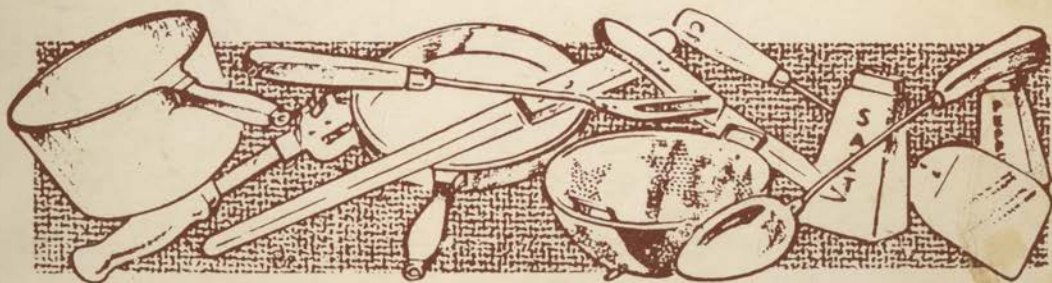
"The Best in Cooking"

in

MT. AIRY



WOMEN OF THE MOOSE
MT. AIRY, NORTH CAROLINA



Gift from, Jean Brannock
Aug 1. 19-70

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

MESSAGE FROM THE PUBLISHER

This book has been published through the combined efforts of our company and the organization whose name appears on the cover.

We sincerely hope that you will enjoy it's use. Should you want extra copies of this publication for your friends, relatives or neighbors, you can purchase them from the organization.

If you know an organization or club that would want a project that would give them a guaranteed profit, without cost or investment, they can obtain full information by writing to our company at the address below. We specialize in the publishing of:

Cook Books
Recipe File Books
Date Books
Birthday & Anniversary Calendars
Police Calendars
Fire Calendars
Civic Directories of your Town
Town Brochures

**YOUR ORGANIZATION CAN MAKE
\$200 to \$2,000
WITH ONE OF OUR PROJECTS**

Write to: Project Department
Women's Clubs Publishing Co., Inc.
323 South Franklin Street
Chicago, Illinois 60606



APPLE RELISH

Claudia Woods

16 red apples
5 red peppers
12 sweet green peppers
2 c. sugar

1 qt. vinegar
1 tsp. salt
1 tsp. allspice
8 onions

Grind apples, peppers and onions, then add salt, sugar, vinegar and allspice. Cook 30 minutes; put in jars and seal.

BREAD AND BUTTER PICKLES

Dorothy Stevens

6 lb. cucumbers
2/3 c. salt & cold water
1 lb. onions, sliced
1 small red pepper
4 c. vinegar (Cider)

4 c. brown sugar
2 Tbsp. celery seed
1 Tbsp. white mustard seed
1-inch piece ginger root
1/2 tsp. tumeric

Preparation time; 1 hour. Select small cucumbers (1 1/2 inch) wash, slice. Put in glass or enamel bowl, sprinkle with salt. Cover with cold water. Cover bowl and leave over night. Have jars ready. Drain the soaked cucumbers 15 minutes. Add onions. Clean seeded red pepper, cut in. Put everything in enamel pan. Heat slowly, then boil 5 minutes. Pack while hot, within 1-inch of top of jar. Pour hot syrup in, seal at once.

PLEASE PATRONIZE OUR ADVERTISERS

CHOW-CHOW

Frances Smith

4 hot peppers	1/2 tsp. celery seed
4 c. onion	1/2 tsp. pickling spice
1 medium cabbage	2 tsp. mustard seed
12 green peppers	4 c. vinegar
10 green tomatoes	2 c. water
6 red sweet peppers	6 c. sugar
1/2 c. salt	

Chop vegetables and sprinkle with 1/2 c. salt. Let stand over night. Take hands and squeeze out. Combine remaining ingredients and pour over vegetable mixture. Heat to boiling and simmer for 3 minutes. Seal in sterile jars.

ICICLE CUCUMBER PICKLES

Frances Smith

1 gal. boiling water	1 box pickling spice
2 Tbsp. alum	1 pt. salt
8 pt. sugar	2 gal. sliced or cube
2 qt. vinegar	cucumbers

Pour boiling water with salt and alum over cucumbers. Let stand 24 hours. Drain and make a syrup of sugar, vinegar and add pickling spice tied in cloth bag. Heat syrup and pour over pickles for 4 days. The fifth day, heat syrup and can. Seal while hot.

PEPPER RELISH

Sylvia Wilson

12 green tomatoes	2 c. vinegar
6 red sweet peppers	1 c. sugar
6 green sweet peppers	1/4 c. mustard
6 medium onions	1 pt. mayonnaise
2 Tbsp. salt	

Grind tomatoes, peppers and onions. Add salt. Let stand 2 hours, drain, add vinegar, sugar and mustard. Boil 2 minutes. Remove from heat and add mayonnaise. Put in jars.

SLICED CUCUMBER PICKLES

Mary Burkhart

1 gal. thin sliced cucumbers	4 1/2 c. sugar
8 small thin sliced onions	5 c. vinegar
2 sweet green peppers, sliced	1 1/2 tsp. turmeric
thin	1/2 tsp. ground cloves
1/2 c. salt	4 tsp. mustard seeds

Mix salt with vegetables. Cover with cold water and add 3 trays of ice, let stand 3 hours. Then drain vegetables until all the water is gone. Make a syrup of vinegar, sugar, cloves, (continued)

SLICED CUCUMBER PICKLES (continued)

turmeric and mustard seed. Bring to a boil, pour over vegetables. Heat stirring (do not boil) fill jars and seal.

SWEET CUCUMBER PICKLE STICKS

Ethel King

3 3/4 c. vinegar	4 1/2 tsp. celery seed
3 c. sugar	4 1/2 tsp. turmeric
3 Tbsp. salt	3/4 tsp. mustard seed

Boil all together 5 minutes, then add to jars. Cut cucumbers into sticks, cover with boiling water, let stand overnight. Next morning drain, pack in jars and cover with mixture and boil in hot water bath 5 minutes.

Write An Extra Recipe Here:

CHERRY SALAD

Mrs. George Lewis

1 box. Knox Gelatin	1 can pin cherries
1 pkg. cherry Jell-O	1/2 pt. whipping cream
1 large pkg. cream cheese	1/2 c. milk
1 c. sugar	

Dissolve gelatin in 1/2 c. cold water. Drain juice from cherries into saucepan. Add sugar and 2 c. water to juice. Bring to boil, add Jell-O and cream cheese. Stir until dissolved. Pour 3/4 of mixture into refrigerator and let set. Pour cherries into remainder of mixture put in refrigerator and let partially congeal. Whip cream and blend in softened cream cheese. Spread over first layer. Sprinkle nuts over this too let set. Spoon cherry mixture over top.

GREEN PEA SALAD

Johnny

1 c. drained green peas	1/2 c. sweet pickles or relish
1/2 c. chopped nuts	1/2 tsp. salt
2 hard boiled eggs	1/2 tsp. pepper
1 sliced carrot	Mayonnaise

Mix all ingredients thoroughly, then add mayonnaise as salad to taste.

KRAUT SALAD

Frances Smith

1 large green pepper	1 c. chopped celery
1 large onion	1 c. white sugar
1 large carrot	1/2 c. water

Write An Extra Recipe Here:



CHERRY SALAD

Mrs. George Lewis

1 env. Knox Gelatine
1 pkg. cherry Jell-O
1 large pkg. cream cheese
1 c. sugar

1 can pie cherries
1/2 pt. whipping cream
1/2 c. nuts

Dissolve gelatine in 1/2 c. cold water. Drain juice from cherries into saucepan. Add sugar and 2 c. water to juice. Bring to boil, add Jell-O and gelatine. Stir until dissolved. Pour 1/2 into container and let set. Pour cherries into remainder of mixture; put in refrigerator and let partially congeal. Whip cream and blend in softened cream cheese. Spread over first layer. Sprinkle nuts over this and let set. Spoon cherry mixture over top.

GREEN PEA SALAD

Johnson

1 c. drained green peas
1/2 c. chopped pimento
2 diced boiled eggs
1 diced carrot

1/2 c. sweet pickles or relish
1/2 tsp. salt
1/2 tsp. pepper
Mayonnaise

Mix all ingredients thoroughly, then add mayonnaise on salad to taste.

KRAUT SALAD

Frances Smith

1 large green pepper
1 large onion
1 large carrot

1 c. chopped celery
1 c. white sugar
1/2 c. water (continued)

KRAUT SALAD (continued)

1 large c. kraut (shredded) 1/2 c. oil
1/2 c. vinegar

Bring sugar, water, vinegar and oil to boil. Remove from stove let cool. Pour over chopped vegetables and store in refrigerator. Keeps several weeks.

LEMON LIME SALAD

Mable Timmons

1 box lemon Jell-O 12 oz. cottage cheese
2 boxes lime Jell-O 2 c. chopped celery
2 c. hot water 1 c. chopped pecans
1/2 c. mayonnaise 1 large can crushed pineapple
1 large can Pet milk Juice of one lemon

Mix lemon and lime Jell-O. Let set until cool; then add; mayonnaise, milk, cheese, celery, pecans, lemon juice and crushed pineapple. Set in refrigerator until firm. Serve on lettuce leaves. (Pecans can be omitted)

PARTY SALAD (Lime)

Ruth Davis

1 pkg. (3 oz.) lime Jell-O No. 2 can pineapple (crushed)
2 pkg. (3 oz.) cream cheese 1 c. whipped cream
16 marshmallows 2/3 c. Hellman's mayonnaise
1 c. milk

Melt in top of double boiler, marshmallows with milk, then pour over Jell-O. Stir until dissolved. Add cream cheese and stir until dissolved. Next add pineapple and cool. Blend in whipped cream. Add mayonnaise. Chill until firm. 12 servings.

SALMON & MACARONI SALAD

Ethel King

4 oz. macaroni 1 c. cooked peas & carrots,
7 3/4 oz. can salmon mixed
1/4 c. chopped dill pickle 1/2 c. mayonnaise
1 small onion, chopped 1/4 tsp. pepper
1/2 c. celery, cut fine 1 tsp. salt

Cook macaroni and drain. Drain and flake salmon. Add pickles, onions, celery, peas, carrots, mayonnaise, salt and pepper. Mix lightly and serve on lettuce.

PLEASE PATRONIZE OUR ADVERTISERS

-6- Mt. Airy, N. C.

THE NORTH CAROLINA GRANITE CORPORATION

Quarriers & Manufacturers of Mount Airy Granite

786-5141
MOUNT AIRY

786-5155
NORTH CAROLINA

F. Rees

Mount Airy, N. C.

* MT. AIRY * ELKIN * KING

UNITED SAVINGS

AND LOAN ASSOCIATION



BANNERTOWN SUPERETTE

R. #2 South Main St.

786-6861

Mount Airy, N.C.

OPEN 7 DAYS A WEEK

---- We Give Top Value Stamps

Mt. Airy, N. C.

Moody Funeral Home and CHAPEL



W. Pine at Dixie 786-2165 Mohnt Airy, N.C.
24 Hour Oxygen Ambulance Service - Complete Funeral

Hospital Pharmacy

of Mount Airy, N. C., Inc.

817 Rockford St. Across from Hospital Phone 786-4171

-- FREE DELIVERY SERVICE --

Top Value Stamps

WORKMEN'S FEDERAL SAVINGS

and Loan Association

MOUNT AIRY, NORTH CAROLINA

Home Loans

Insured Savings

Resources Exceed

\$39,000,000



Mt. Airy, N.C.

TROPICAL FRUIT SALAD

Helen Rakes Glover

1 lb. apricots
1 lb. prunes
1 can pineapple tidbits

1 can cherry pie filling
1/2 c. pineapple juice
1/2 c. wine (Sherry or Red Wine)

Soak apricots and prunes in hot water 2 hours. Put all ingredients in baking dish. Cover and bake for 40 minutes at 350 degrees.

POTATOES DAUPHINE

Claudia Woods

1/2 c. boiling water
1/4 c. Wesson oil
1/2 c. flour
1 1/2 c. cooked mashed
potatoes

1/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. pepper
2 eggs
1/2 tsp. salt

Wesson oil depth of 1 inch in skillet, bring water to boil in a saucepan. Reduce heat to very low; add oil, 1/4 tsp. salt and flour all at once. Cook stirring vigorously until mixture leaves sides of pan and forms a compact ball. Remove from heat; cool. Mix slightly, add eggs, one at a time, beating hard after each addition until mixture is smooth and glossy. Add remaining salt, nutmeg and mashed potatoes. Drop by teaspoons into oil heated to 375 degrees. Cook until golden brown. Drain on paper towels. Serve hot with meat dishes. 6 servings.

EASY MADE SALAD DRESSING

Kay Dulaney

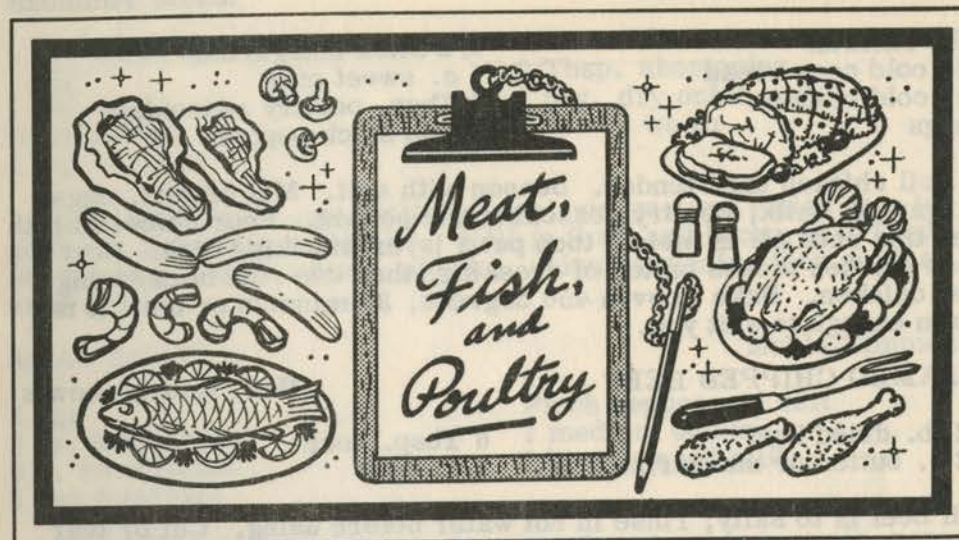
1/2 c. sugar
1 1/4 c. catsup
1/3 c. vinegar
1 tsp. salt

1 onion, finely chopped
3/4 c. salad oil
Dash of Worcestershire sauce

Place in a container large enough to shake well before serving.

Write An Extra Recipe Here:

Write An Extra Recipe Here:



BEEF STROGANOFF

Claudia Woods

3 Tbsp. Wesson oil
1 1/2 lbs. lean beef, cut in
thin strips
1 small onion, minced
1 tsp. salt

Dash pepper
1/2 lb. sliced mushrooms
1 can (4 oz.)
1/2 pt. sour cream

Brown meat in oil. Remove and brown onion. Return meat to pan; season with salt and pepper. Tender cuts of beef need no extra cooking; other cuts require the addition of a little water or juice of canned mushrooms and should cook, covered, over low heat about 30 minutes until tender. Add mushrooms; increase heat and cook 5 minutes. Remove from heat, sour cream. Serve with rice or noodles. 4 to 6 servings.

BOIL SHRIMP & SAUCE

Carma Toler

Shrimp
5 bay leaves

1 tsp. red pepper
1 can beer

Cover shrimp with beer and water, then add pepper and bay leaves. Boil until done. Serve with sauce.
SAUCE: 1 c. catsup, 1 Tbsp. horseradish, 1 tsp. Worcestershire sauce, 1/2 tsp. garlic juice and 1/2 tsp. Texas-pete.

PLEASE PATRONIZE OUR ADVERTISERS

CHICKEN AND DRESSING

Mable Timmons

3 lb. chicken
4 c. cold corn bread
4 c. cold biscuits
2 eggs
1/2 stick margarine
1 c. sweet milk
3 Tbsp. poultry seasoning
Pinch black pepper

Boil chicken until tender. Season with salt. Mix breads, eggs, margarine, milk, poultry seasoning and pepper. Pour chicken broth over this until all is moist, then put a layer in baking dish. Next place chicken pieces on top of dressing, then use rest of dressing over chicken. Bake in oven 450 degrees, 30 minutes or until it is brown enough to suit you.

CREAMED CHIPPED BEEF

Mrs. George Lewis

1/2 lb. dried beef
1/2 c. butter or margarine
6 Tbsp. flour
4 c. milk

If beef is too salty, rinse in hot water before using. Cut or tear beef into small pieces. Brown in the butter until lightly browned. Add flour and mix well. Add milk gradually, stirring constantly. Cook and stir over medium heat until thickened. Makes 1 qt. or 6 to 8 servings.

HOME MEXICANE CHILI

Claudia Woods

1 1/2 lb. ground beef
3 Tbsp. shortening
2 tsp. salt
1 onion
4 Tbsp. Mexene chili powder
2 cans tomatoe soup
3 cans kidney beans
1 can water

Fry ground beef, salt, shortening and chopped onion until brown. Then make a paste of a little flour and chili powder, add to ground beef and onion. Stir and mix well. Next add tomatoe soup, kidney beans and 1 can of water. Cover pan and let simmer for 1 1/2 hour. Serve with crackers.

LIVER 'N' ONIONS

Claudia Woods

1 small onion, sliced
3/4 lb. beef or calf liver
3 Tbsp. Wesson oil
1/4 tsp. salt
1/4 tsp. pepper
1/4 garlic salt
1/2 c. water
1 - 8 oz. can Hunt's Tomato sauce

Cut liver into strips. Brown with onions in hot Wesson oil. Sprinkle with seasonings; add water and tomato sauce. Simmer covered 20 minutes. Makes 3 servings. Delicious with hot cooked rice or noodles.

MEAT BALLS

Dorothy Stevens

1 lb. hamburger
1 egg
1 tsp. salt
Dash pepper
1 tsp. vinegar
3/4 c. rolled oats
2 Tbsp. shortening
1 pkg. dry onion soup
2 1/4 c. water

Mix hamburger, egg, salt, pepper, vinegar and rolled oats together. Make into meatballs. Roll in flour and brown in 2 Tbsp. shortening. Put in water, add pkg. onion soup mix, then simmer until done.

MEAT LOAF

Mable Timmons

1 egg
3 lb. hamburger
3 c. corn flakes
1 can tomatoes
Pinch pepper and salt
1 medium onion
1/2 c. canned milk

Put corn flakes in a large pan, pour tomatoes, egg, salt, pepper, onion, milk and hamburger into pan. Let set for 5 minutes. Then stir with hands until all is mixed real good. Put into baking dish, bake 45 minutes or 1 hour until brown at 450 degrees.

Put catsup on top of meat loaf before baking.

OVEN BARBECUED CHICKEN

Pearlie Gunnell

Martha White pkg. Shaka-Leg (Barbecue)
2 1/4 lb. chicken

Empty package of Shaka-Leg into paper bag. Dip pieces of chicken in milk or water and shake off excess liquid. Drop 2 or 3 pieces of chicken at a time in the bag and shake to coat evenly. Place coated chicken pieces skin side up in a single layer in a shallow baking pan. Barbecue flavor chicken coating will coat and season 2 1/2 lbs. of chicken. Bake at 400 degrees about 45 minutes or until tender.

POTATO-BURGERS

Claudia Woods

1/2 lb. ground beef
1 medium potato pared and grated
1 small onion, grated
1 tsp. salt
Dash of pepper
Wesson oil for pan frying

Combine all ingredients except Wesson oil. Shape into 4 burgers. Pan fry slowly in Wesson oil 6 to 8 minutes on each side. 4 servings.

SPAGHETTI

Gertrude Monday

3 lb. ground beef
3 tsp bacon drippings or
other shortening
2 medium onions, chopped
1 green pepper, chopped

2 large cans tomato sauce
1 lb. pkg. spaghetti
Salt to taste
1 Tbsp. chili powder
1 tsp. black pepper

Fry onions and pepper until tender, add ground beef, fry until done. Add tomato sauce, salt, pepper and chili powder, cook slowly on low heat. Add about 1 can water to this. Cook spaghetti as directed on pkg., then add to spaghetti sauce and simmer.

SWISS BLISS

Emma Childress

1/2 Tbsp. butter or
margarine
2 lb. chuck stake cut
1 inch thick
1 env. onion soup mix
1/2 lb. mushrooms, sliced
1 Tbsp. cornstarch

1/2 green pepper sliced
1 can tomatoes, drained and
chopped (reserve juice)
1/4 tsp. salt
1/2 c. juice from canned
tomatoes
1 Tbsp. A-1 steak sauce

Spread center of Reynolds wrap with butter. Cut steak into serving portions, arrange on foil, slightly overlapping each portion. Sprinkle with onion soup mix, mushrooms, green peppers, tomatoes. Mix juice, A-1 sauce and cornstarch. Pour over meat and vegetables. Bring foil up over and double fold edges to seal tightly. Bake 2 hours in moderate oven 365 degrees.

Write An Extra Recipe Here:

VOGUE FLOWER and GIFTS

789-6605

558 W. Lebanon St.

Mount Airy, NC

CLARK & PARKER LUMBER COMPANY

754. N. SOUTH STREET

MOUNT AIRY. N. C. 27030

786-5194

Mount Airy Builders Supply, Inc.

1124 West Lebanon Street

Telephone 786-8301

QUALITY OIL COMPANY

OF MOUNT AIRY, INC.

MOUNT AIRY, N. C.
27030

Compliments Of ..

JOHNSON FURNITURE CO.

JOHN S. CLARK COMPANY, INC.

511 EAST PINE STREET P.O. BOX 1246 - MOUNT AIRY, N.C. 27030 - TEL. 789-2151

N C. License No. 3493

Virginia Lic. No. 8102

Compliments Of...

J. EARL RAMEY

GRANITE CITY INS. AGENCY

210 Moore Avenue
Mount Airy

Phone 789-2121
North Carolina

Lawson Cleaners and Shirt Ldy.

925 N. MAIN ST. MT AIRY, N. C.

DIAL 786-2913

Mt. Airy, N. C.

Ellis Clothing

COMPANY

"Mother & Daughter Store"

Downtown and Mayberry Mall

IDEAL MONUMENTAL WORKS

P. O. BOX 29

MOUNT AIRY, N. C. 27030

Jeffery Blackman, Owner

Woodruff's Flowers

Mount Airy, N. C. 27030

123 Church Street

Dail 786-5105

BLUE RIDGE RESTAURANT

Intersection of US 601 52
We Cater To Parties

LLOYD H. JONES INSURANCE AGENCY

125 ROCKFORD STREET - POST OFFICE BOX 1022
MT. AIRY, NORTH CAROLINA

Ralph Gunnell Grocery

MEATS • SEED GROCERIES • FEED
Route #3 786 6412 Mt. Airy, N.C.

MONTGOMERY WARD SALES AGENCY

423 N. Main St.

Lucille & Laurence Patton, Own.

Phone 786-2196
Over 130,000 Articles

Blu-Vue

MOTEL
& RESTAURANT

789-9213

786-6101

U.S. 52 & 52A



Mt. Airy, N. C.

Mt. Airy, N. C.

VOGUE FLOWER and GIFTS

789-6605

558 W. Lebanon St.

Mount Airy, NC

CLARK & PARKER LUMBER COMPANY

754. N. SOUTH STREET

MOUNT AIRY, N. C. 27030

786-5194

Mount Airy Builders Supply, Inc.

1124 West Lebanon Street

Telephone 786-8301

QUALITY OIL COMPANY

OF MOUNT AIRY, INC.

MOUNT AIRY, N. C.
27030

Compliments Of ..

JOHNSON FURNITURE CO.

JOHN S. CLARK COMPANY, INC.

511 EAST PINE STREET P.O. BOX 1246 - MOUNT AIRY, N.C. 27030 - TEL. 789-2151

N C. License No. 3493

Virginia Lic. No. 8102

Compliments Of...

J. EARL RAMEY

GRANITE CITY INS. AGENCY

210 Moore Avenue
Mount Airy

Phone 789-2121
North Carolina

Lawson Cleaners and Shirt Ldy.

925 N. MAIN ST. MT AIRY, N. C.

DIAL 786-2913

Mt. Airy, N. C.

Ellis Clothing

COMPANY

"Mother & Daughter Store"

Downtown and Mayberry Mall

IDEAL MONUMENTAL WORKS

P. O. BOX 29

MOUNT AIRY, N. C. 27030

Jeffery Blackman, Owner

Woodruff's Flowers

Mount Airy, N. C. 27030

123 Church Street

Dail 786-5105

BLUE RIDGE RESTAURANT

Intersection of US 601 52
We Cater To Parties

LLOYD H. JONES INSURANCE AGENCY

125 ROCKFORD STREET - POST OFFICE BOX 1022
MT. AIRY, NORTH CAROLINA

Ralph Gunnell Grocery

MEATS • SEED GROCERIES • FEED
Route #3 786 6412 Mt. Airy, N.C.

MONTGOMERY WARD SALES AGENCY

423 N. Main St.

Lucille & Laurence Patton. Own.

Phone 786-2196

Over 130,000 Articles

Blu-Vue MOTEL & RESTAURANT

786-6101

U.S. 52 & 52A



Mt. Airy, N. C.

789-9213

Mt. Airy, N. C.



MEXICAN CORN BREAD

Dorothy Stevens

1/2 c. self-rising flour
1 c. self-rising cornmeal
1/2 c. oil
2 eggs

1 onion
1/4 tsp. red pepper
5 slices cheese (grated)
1 c. cream style corn
1 c. buttermilk

Mix together and bake in muffin pan until golden brown at 450 degrees.

FRENCH TOAST

Lillie Fleming

2 eggs, slightly beaten
1/2 to 3/4 c. milk
1/4 tsp. salt

2 tsp. sugar
3 to 4 Tbsp. Wesson oil
6 slices day-old bread

Combine eggs, milk, salt and sugar. Heat 2 Tbsp. oil in large skillet or griddle. Dip bread in egg mixture, then fry in oil over low heat, browning both sides. Add oil as needed. Serve with syrup, jelly or applesauce or sprinkle with cinnamon and sugar. 6 servings.

Make peanut butter sandwiches as usual, dip in French Toast mixture, then fry in oil as directed above. Serve with strawberry preserves for a special treat - Peanut Butter Toast.

ANGEL BISCUITS

Geroline Jones

5 c. unsifted flour
1/4 c. sugar
3 tsp. baking powder

1 pkg. dry yeast
2 Tbsp. warm water
2 c. buttermilk (continued)

-13- Mt. Airy, N. C.

ANGEL BISCUITS (continued)

1 tsp. soda
1 c. shortening

1 tsp. salt

Sift together dry ingredients. Stir in shortening. Meanwhile dissolve yeast in warm water, add to buttermilk. Bake in hot oven, 425 degrees, for 20 to 25 minutes.

CATS HEAD BISCUITS

Emma Childress

1 qt. flour
1 tsp. soda
1 tsp. salt

3 level tsp. baking powder
2 Tbsp. pure lard
1 c. sour buttermilk

Sift dry ingredients together. Work in lard. Make a well in flour and add sour buttermilk to make a soft dough. Knead lightly on floured board. Squeeze out in big biscuits, pat and cut out with big cutter. Bake in a 475 degree oven until done.

DATE ROLL

Blanche Badgett

4 c. sugar
1 pkg. pitted dates
1 c. milk
1/8 lb. butter

1 tsp. vanilla
1/4 tsp. salt
2 c. nuts (pecans or walnuts)

Mix sugar, salt, milk and butter. Cook to make softball in water. Add dates. Cook 2 minutes stirring constantly. Remove from heat and beat until cold, add nuts. Pour on wet cloth make roll and chill. Cut in slices and serve.

DATE CHEESE BALLS

Linda Warren

1/2 c. butter
2 small boxes pitted dates
and pecan halves
2 c. grated cheese (Cheddar
or American)

2 c. sifted flour
1/4 c. milk
1 tsp. salt
Dash of cayenne

Stuff each date with pecan half and set aside. In double boiler melt cheese and butter. Add all other ingredients (except stuff dates) making sure flour is well mixed. Remove from heat and allow to cool until mixture can be handled. Pinch off some cheese mixture and flatten with hands. Place stuffed dates in center and roll making certain to close ends. Bake on lightly greased cookie sheet in 350 degree oven 15 to 18 minutes or until lightly browned.

PEANUT BUTTER CRISS CROSSES

Mable Rose

1 c. shortening
1 c. granulated sugar
1 c. peanut butter
3 c. sifted all-purpose flour

2 eggs
1 tsp. vanilla
1 tsp. soda
1/2 tsp. salt

Thoroughly cream shortening, sugar, eggs and vanilla. Sift dry ingredients, stir into cream mixture. Drop rounded teaspoons on ungreased cookie sheet, press with back of floured fork to make criss cross. Bake in moderate oven 350 degrees. Makes about 5 dozen cookies.

REFRIGERATOR ROLLS

Ruby Warren

1 c. hot water
1/2 stick margarine
2 pkg. yeast
1 egg, well beaten

1 tsp. salt
1/4 c. sugar
2 Tbsp. lukewarm water
3 1/2 to 4 c. flour

Combine hot water, salt, margarine and sugar in large bowl. Cool to lukewarm, add yeast dissolved in lukewarm water. Add egg, half of sifted flour and beat well. Stir in more flour (enough to make easily handled dough). Cover well and store in refrigerator as needed. Make into rolls and allow to rise in warm place about 1 1/2 hours. Bake at 425 degrees 12 to 15 minutes. Yields about 18 rolls. Will keep in refrigerator 4 to 5 days.

SELF-RISING PRE-BAKE YEAST ROLLS

Ruby Warren

1/2 c. shortening
1/4 c. sugar
1 c. boiling water
1 c. scalded milk

2 eggs
1 pkg. dry yeast
6 c. sifted self-rising flour

Mix together boiling water and scalded milk pour over shortening and sugar, which have been creamed together. Stir and mix until dissolved. Cool slightly, add to mixture beaten eggs and yeast, which has been dissolved until foamy in several Tbsp. of warm water; blend, add flour, mixing and blending. Dough will be loose and spongy. Put in large deep greased bowl. Cover and let stand in warm place until doubled in bulk, work down. Cover, place in refrigerator 4 or 5 hours or overnight. Take dough from refrigerator, divide in half and knead each half on slightly floured board until smooth and pliable. Roll on slightly floured board to about biscuit-dough thickness. Cut with small cutter, brush with melted

(continued)

SELF-RISING PRE-BAKE YEAST ROLLS (continued)

turn over, pocketbook style, brush tops with melted butter and place in shallow pan for baking. Cover and let rise 1 to 1 1/2 hours. Bake about 5 minutes at 450 degrees just until they "set up". They will not be brown on top (bottoms may be slightly browned). Remove from oven and cool on rack. Wrap by the dozen in foil or waxed paper and store in refrigerator (or freeze if you want to keep them longer than several weeks.)

When ready to serve, brush tops with butter and bake in 450 degree oven 5 or 6 minutes, or until browned. Yield: 5 or 6 dozen rolls. These will keep for months in freezer and 2 or 3 weeks in refrigerator. Each time you serve these, it will be as if you have made freshly prepared yeast rolls.

STIR-N-ROLL BISCUITS

Charlotte Fleming

2 c. sifted all-purpose flour	1/3 c. Wesson oil
3 tsp. baking powder	2/3 c. milk
1 tsp. salt	

Heat oven to 475 degrees. Sift together flour, baking powder and salt. Pour oil and milk into a measuring cup (but don't stir). Then pour all at once into flour. Stir with fork until mixture cleans sides of bowl and rounds up into a ball. Smooth by kneading dough about 10 times without additional flour, with the dough on waxed papers. Press out 1/4 inch thick with hands, or roll out between waxed paper. For higher biscuits, roll dough 1/2 inch thick. Cut with unfloured cutter. Place in ungreased pan. For all over golden crust, allow space around each biscuit; For higher biscuits, crusted only on top and bottom. Place close together. Bake 10 to 12 minutes. Makes about 16 medium biscuits.

TANGY STRAWBERRY ROLL-UPS

Emma Childress

2 tsp. sugar	1 c. pancake and waffle mix
2 c. sliced fresh strawberries	1 c. milk
1 1/2 c. sour cream	1 pkg. lemon (3 1/2 oz.) pudding
1/2 c. sweetened milk	pie filling mix
2 Tbsp. lemon juice	2 eggs
2 tsp. melted shortening	Whole fresh strawberries

For filling, place sliced strawberries in small bowl, sprinkle with sugar. For topping combine sour cream, condensed milk (which comes condensed and sweetened in the can, not evaporated milk) and lemon juice. For pancake mix pancake and pie filling, milk, eggs and shortening in bowl. Beat with a rotary beater until fairly smooth. For each pancake, pour 1/4 c. batter into hot lightly greased griddle. Makes 8 pancakes. Turn pancakes when tops are covered with bubbles and edges look cooked. Turn only

(continued)

TANGY STRAWBERRY ROLL-UPS (continued)

once. Place filling across the center of each pancake; roll up. Spoon topping over roll ups. Garnish with whole berries. Makes 4 servings of 2 rolls each.

BUTTERSCOTCH REFRIGERATOR COOKIES

Charlotte Fleming

1/2 c. margarine	1/2 tsp. cream of tartar
1 c. light brown sugar	1/2 tsp. baking soda
1 egg	1/2 c. broken nutmeats
1/2 tsp. vanilla	
2 c. sifted flour	

Cream butter and sugar. Add beaten egg and vanilla, blend well. Sift together dry ingredients and stir into creamed mixture. Stir in nutmeats. Form dough into rolls 1 1/2 inch in diameter and wrap in wax paper. Chill and store in refrigerator until ready to bake. Slice in thin slices, place on cookie sheet and bake in preheated oven 425 for 8 to 12 minutes.

CHOCOLATE AND BUTTERSCOTCH COOKIES

Ethel King

1 c. sweetened milk	1 - 6 oz. pkg. chocolate chips
1 stick margarine, melted	1 - 6 oz. pkg. butterscotch chips
1 c. graham cracker crumbs	1 small can coconut
1 c. walnuts, chopped	

In 9x13 inch pan, mix margarine and crumbs. Pat out in layer. Sprinkle in nuts, chips and coconut in even layers. Spread milk on top. Bake at 350 degrees for 30 minutes or until golden brown. Partially cool and cut into squares.

Write An Extra Recipe Here:

Write An Extra Recipe Here:

✓ BRINKLEY HOME IMPROVEMENTS ✓ ✓

— SPECIALIZING IN —

Porch Enclosure, Storm Windows, Doors & Aluminum Siding

BANNERTOWN

Mailing Address, P.O. Box 991
MOUNT AIRY, NORTH CAROLINA 27030

PHONE 786-6688

Compliments Of...

MOUNT AIRY BOWLING LANES

R L. Solomon

SNACK SHACK

All Kinds of Toasted Sandwiches and Favorite Beverages

Mt. Airy, N C.

at Bannertown

Compliments Of...

FOY LUMBER CO.

RUTH'S BEAUTY SHOP

1008 S. South * 786-7813

Compliments Of.....

CAUDLE'S IGA FOODLINER

Choice Meats & Groceries

Bannertown

Compliments Of.....

JONES FUNERAL HOME

940 W. Lebanon St.

"Chapel on the Hill"

Mt. Airy, N. C.

PLEASE PATRONIZE OUR ADVERTIZERS

PHONE 786-5504

BASKET OF FRUIT.....

The Universally

Popular Gift

Lovely To Look At.....

Delightful To Receive.....



WARREN'S FLOWERS AND GIFTS

RUBY WARREN

The **FIRST** ^{1st} **National Bank**

OF...

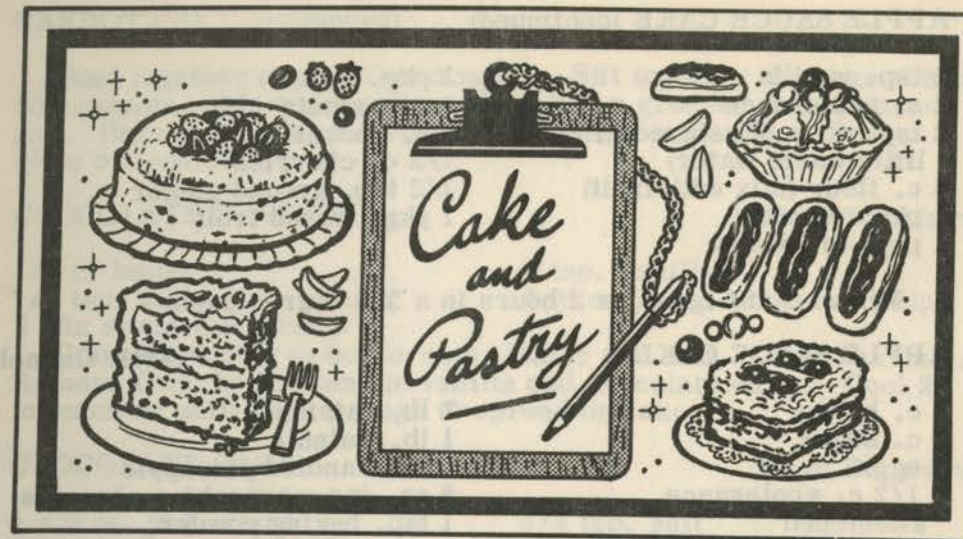
MOUNT AIRY & TOAST, N. C.

Established 1893

Member F. D. I. C.



Mt Airy, N.C.



APPLE DAPPLE CAKE

Janice Younger

3 eggs
1 1/2 c. Wesson oil
2 c. sugar
3 c. plain flour
1 tsp. soda

2 tsp. vanilla
1 c. pecans, raisins or
coconut
3 c. chopped apples

Cream together eggs, oil and sugar. Add flour, soda, vanilla, apples and pecans. Bake 45 minutes in 350 degree oven.

Topping: 1 c. brown sugar, 1 stick margarine, 1/4 c. milk. Put in saucepan and cook 2 1/2 minutes. Pour over cake while hot.

APPLE JOY CAKE

Pauline Puckett

3 eggs, well beaten
2 1/2 c. sugar
1 1/2 c. cooking oil
3 c. plain flour
1 tsp. soda

1 tsp. salt
3 c. chopped apples
1 c. chopped pecans
1 tsp. vanilla

Mix eggs, oil and sugar, add to flour, soda and salt mixture. Then add apples, pecans and vanilla. Bake at 325 for 1 hour.

APPLE SAUCE CAKE

Frances Smith

1/2 lb. butter
2 c. sugar
1 tsp. cinnamon

1 tsp. cloves
1/2 tsp. nutmeg
3 eggs

(continued)

-19- Mt. Airy, N. C.

APPLE SAUCE CAKE (continued)

2 tsp. vanilla	1 pkg. figs
2 c. applesauce	1 c. walnuts
2 tsp. soda (dissolved in a little warm water)	1 c. pecans
4 c. flour (mix with fruit)	1/2 c. cherries
1 pkg. of dates	1/2 tsp. ground ginger
1 pkg. of raisins	1 pkg. mixed fruit

Mix well and bake for 2 hours in a 325 degree oven.

APPLE SAUCE CAKE

Pearlie Gunnell

1 c. butter	1 lb. raisins
2 c. sugar	1 lb. walnuts
3 eggs	6 oz. candied pineapple
2 1/2 c. applesauce, sweetened	8 oz. jar maraschino cherries
2 tsp. soda	1 tsp. baking powder
3 1/2 c. flour	1 tsp. all-spice
1 pt. strawberry preserves	1 tsp. nutmeg
	1 tsp. cinnamon

Sift baking powder, spices with flour twice. Cream butter and sugar. Add well beaten eggs. Mix soda with applesauce, add flour, nuts and raisins, then add pineapple, cherries and preserves. Pour into cake tube and bake 3 1/2 hours at 250 degrees.

APPLE SAUCE CAKE

Ethel King

2 c. sugar	1 c. chopped nuts
1 c. butter	2 c. raisins
1 tsp. cinnamon	2 tsp. soda
1 tsp. cloves	2 c. unsweetened applesauce
3 1/2 c. flour	1 tsp. vanilla
1 tsp. baking powder	

Cream sugar and butter together. Sift all dry ingredients together, sprinkle a little over nuts and raisins. Mix altogether and bake in tube pan at 350 degrees, 1 hour or until done.

CARROT CAKE

Violet Rakes

4 eggs	2 tsp. soda
1 1/2 c. salad oil	2 tsp. cinnamon
2 c. sugar	2 jars carrots (Junior baby foods)
2 c. flour	1/2 c. nuts
2 tsp. baking powder	1 tsp. vanilla

(continued)

CARROT CAKE (continued)

Beat together eggs, oil and sugar. Sift together dry ingredients, add carrots, nuts and vanilla. Turn into a greased floured tube pan. Bake in 350 degree oven for 1 hour or until done. Serve plain or frosted.

CHOCOLATE FROSTING

Mary Burkhardt

1/4 c. butter	1 tsp. vanilla
1/4 tsp. salt	1 (6 oz.) pkg. chocolate chips
1 can sweetened cream	

Combine, bring to boil cream, butter and salt. Cook 1 minute. Remove from heat, blend in vanilla and chocolate chips. Cool 20 minutes or until thick enough to spread on cake.

CHOCOLATE CAKE

Mary Burkhardt

1 - 6 oz. pkg. chips	3/4 tsp. salt
2 1/4 c. flour	1 tsp. vanilla
1/4 c. water	1 c. buttermilk
1 tsp. soda	3/4 c. butter
1 3/4 c. sugar	3 eggs

Melt chocolate in water. Mix all ingredients. Bake in layers in a 375 degree oven for 25 minutes.

CHOCOLATE MARSHMALLOW CAKE

Helen Rakes Glover

1 1/2 c. butter	1 1/2 c. self-rising flour
1 1/2 c. sugar	1 1/2 c. nuts (pecans)
3 Tbsp. cocoa	1 tsp. vanilla
3 eggs	1 pkg. miniature marshmallows (10 oz.)

Cream butter, sugar and cocoa, add eggs one at a time, beating well after each. Add flour, nuts and vanilla. Mix well. Pour batter into greased and floured pan (13x9x2). Bake 40 minutes at 325 degrees. Remove from oven and immediately spread marshmallows over hot cake. When cake is cool, spread frosting on top. Icing: 1 stick margarine, 4 Tbsp. cocoa, 6 Tbsp. milk, 1 box XX sugar, 1 tsp. vanilla. Combine margarine, cocoa and milk, bring to a rapid boil. Remove from heat, add sugar and vanilla.

CHOCOLATE POUND CAKE

Gertrude Monday

3 c. sugar	3/4 c. cocoa
1/2 lb. butter	1/2 tsp. salt
1/2 c. Crisco	1/2 tsp. soda
6 eggs	1 tsp. vanilla
3 c. flour	1 1/4 c. sweet milk

(continued)

CHOCOLATE POUND CAKE (continued)

Cream together sugar, butter and Crisco; add eggs one at a time. Sift together flour, cocoa, salt and soda. Mix altogether adding milk and vanilla. Pour into tube pan and bake in a 350 degree oven for 1 hour and 30 minutes.

CHOCOLATE POUND CAKE

Dorothy Stevens

1/2 lb. butter	5 eggs
1/2 c. Crisco	1 c. milk
3 c. white sugar	1/2 tsp. baking powder
3 c. cake flour	1/4 tsp. salt
4 heaping Tbsp. cocoa	1/4 tsp. vanilla

Cream butter, shortening and sugar together. Add eggs one at a time, beating after each (save the white of one egg for frosting). Sift flour, salt, baking powder and cocoa together and add alternately with milk and vanilla. Bake in tube pan in a 325 degree oven for 1 hour 20 minutes.

Uncooked chocolate frosting: 1/2 c. butter, 1/4 tsp. salt, 1 egg white beaten, 5 Tbsp. evaporated milk, 1 tsp. vanilla, 3 c. sifted powdered sugar, 3 envelopes of pre-melted chocolate or 3 squares unsweetened chocolate. Stir until smooth, add salt, sugar and milk beating until smooth and well blended. Stir in beaten egg white and vanilla. Beat until cool and thick enough to spread.

HOLIDAY PUMPKIN CAKE

Sylvia H. Wilson

1 c. sugar	1 3/4 c. plain flour
1/2 c. shortening	1 tsp. soda
1 egg	1 tsp. baking powder
1 1/2 c. cooked mashed pumpkin	1 tsp. salt
1 c. seedless raisins	1 tsp. cinnamon
1 c. coarsely broken nuts	1/2 tsp. cloves

Cream sugar and shortening, add egg beating until light and fluffy. Blend in pumpkin, sift dry ingredients together, gradually add to pumpkin mixture, stirring until blended. Fold in raisins and nuts. Pour into greased floured 8 inch tube pan. Bake in slow oven 325 about 1 1/4 hours or until cake is done. Serve plain or frosted. Double recipe for 10-inch pan and bake 1 1/2 hours.

MOLASSES FRUIT CAKE

Ruby Warren

3 c. dried apples	1 tsp. cinnamon
3 c. molasses	1 tsp. nutmeg
3 c. flour	1 c. butter
1 tsp. soda	3 eggs

(continued)

MOLASSES FRUIT CAKE (continued)

This cake was used generations ago when sugar was very scarce. Soak apples over night. Pour off water and chop apples or they may be chopped before soaking. Add to apples, molasses, stew until soft. Watch closely, as this boils over very quickly; cool. Sift together, flour, 1 tsp. each soda, cinnamon and nutmeg. Add to apple mixture. Add butter. Mix well. Add eggs well beaten. Mix all well and bake in slow oven. Nuts, citron or preserves may be added and will make cake much better. If you like a cake with more fruit, or nuts than this calls for, the amount may be increased to almost any amount. Double fruit and add 1 1/2 c. of nuts.

MYSTERY FRUIT CAKE

Violet Rakes

4 c. candied mixed fruit	1 1/2 c. raisins (seedless)
1 pkg. honey spice cake mix, any color	1 c. dates (cut up - 6 1/2 oz. pkg.)
1/2 c. red candied cherries (whole)	4 1/4 c. pecan halves
1/2 c. green candied cherries (whole)	1 pkg. fluffy white frosting mix

Make cake as directed on package, cool. Crumble cooled cake into large bowl, add rest of ingredients. Make frosting according to directions, add to fruit, nuts and cake mixture. Stir or toss together until mixture is damp and blended together. Pack tightly into two foil lined 8x4 or two 9x5-inch loaf pans. Pat down with buttered hands until smooth. Cover cake with foil and chill in refrigerator at least 24 hours. Cake improves if stored longer. Cake should be kept refrigerated. Slice with sharp knife and serve cold. Makes 6 1/2 lb. cake.

NO NAME CAKE

Geroline Jones

1 can coconut	2 c. sugar
1 large can crushed pineapple, drained	5 eggs
1 c. black walnuts	2 sticks margarine
1 box graham crackers	1 tsp. baking powder
	1 tsp. vanilla

Beat eggs, add sugar and melted margarine, then mix altogether with other ingredients. Pour into greased bakine pan and bake 1 hour and 15 minutes at 300 degrees.

Icing: 1 stick margarine, 1 box confectioners' sugar, enough pineapple juice to mix well. Put icing over hot cake that has been left in pan.

PLEASE PATRONIZE OUR ADVERTISERS

ORANGE SLICE CAKE

Thelma McKnight

1 c. margarine
2 c. sugar
4 eggs
1/2 c. buttermilk with
1 tsp. soda dissolved
in it

3 1/2 c. plain flour
1 box dates or prunes, cut up
1 c. angel flake coconut
2 c. chopped nuts
1 lb. orange candy (cut
in small pieces)

Cream margarine and sugar. Add eggs, one at a time, add flour alternately with milk. Roll nuts, candy and dates in flour. Add coconut, then add to batter. Bake at 250 degrees for 2 to 2 1/2 hours in tube pan.

Topping: 1 c. orange juice, 2 c. powdered sugar. Mix well, pour over cake as soon as taken out of oven. Let stand in pan over night.

POUND CAKE

Geroline Jones

5 eggs
3 c. sugar
2/3 c. butter
2/3 c. Crisco
3 1/2 c. plain flour
1 c. sweet milk

1 tsp. baking powder
1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla flavoring
1 tsp. lemon flavoring
1 tsp. almond flavoring

Sift four, salt, baking powder and cream of tartar together. Place butter, Crisco and sugar in bowl. Cream together until light and fluffy. Add whole eggs, one at a time, beat thoroughly between each addition of the eggs. Add flour, salt baking powder and cream of tartar alternately with sweet milk, add flavorings. Pour into well greased tube pan. Start in cold oven. Bake 1 hour and 30 minutes at 325 degrees.

PUMPKIN PIE CAKE

Frances Smith

1/2 tsp. salt
2 c. sifted cake flour
1 1/2 tsp. soda
2 tsp. baking powder
1 tsp. cinnamon

2 c. sugar
1 c. corn oil
4 eggs
1 can pumpkin (303 size)

Combine the above ingredients as they are listed. Bake in loaf pan (approx. 8x12x1 1/2-inch) at 350 to 375 degrees for 35 minutes.

Icing: Cream together 8 oz. cream cheese and 1 stick of butter add 1 box confectioners' sugar and 1 tsp. vanilla.

PLEASE PATRONIZE OUR ADVERTISERS

MOLASSES FRUIT CAKE (continued)

This cake was used generations ago when sugar was very scarce. Soak apples over night. Pour off water and chop apples or they may be chopped before soaking. Add to apples, molasses, stew until soft. Watch closely, as this boils over very quickly; cool. Sift together, flour, 1 tsp. each soda, cinnamon and nutmeg. Add to apple mixture. Add butter. Mix well. Add eggs well beaten. Mix all well and bake in slow oven. Nuts, citron or preserves may be added and will make cake much better. If you like a cake with more fruit, or nuts than this calls for, the amount may be increased to almost any amount. Double fruit and add 1 1/2 c. of nuts.

MYSTERY FRUIT CAKE

Violet Rakes

4 c. candied mixed fruit
1 pkg. honey spice cake mix,
any color
1/2 c. red candied cherries
(whole)
1/2 c. green candied cherries
(whole)

1 1/2 c. raisins (seedless)
1 c. dates (cut up - 6 1/2 oz. pkg.)
4 1/4 c. pecan halves
1 pkg. fluffy white frosting
mix

Make cake as directed on package, cool. Crumble cooled cake into large bowl, add rest of ingredients. Make frosting according to directions, add to fruit, nuts and cake mixture. Stir or toss together until mixture is damp and blended together. Pack tightly into two foil lined 8x4 or two 9x5-inch loaf pans. Pat down with buttered hands until smooth. Cover cake with foil and chill in refrigerator at least 24 hours. Cake improves if stored longer. Cake should be kept refrigerated. Slice with sharp knife and serve cold. Makes 6 1/2 lb. cake.

NO NAME CAKE

Geroline Jones

1 can coconut
1 large can crushed pine-
apple, drained
1 c. black walnuts
1 box graham crackers

2 c. sugar
5 eggs
2 sticks margarine
1 tsp. baking powder
1 tsp. vanilla

Beat eggs, add sugar and melted margarine, then mix altogether with other ingredients. Pour into greased bakine pan and bake 1 hour and 15 minutes at 300 degrees.

Icing: 1 stick margarine, 1 box confectioners' sugar, enough pineapple juice to mix well. Put icing over hot cake that has been left in pan.

PLEASE PATRONIZE OUR ADVERTISERS

ORANGE SLICE CAKE

Thelma McKnight

1 c. margarine
2 c. sugar
4 eggs
1/2 c. buttermilk with
1 tsp. soda dissolved
in it

3 1/2 c. plain flour
1 box dates or prunes, cut up
1 c. angel flake coconut
2 c. chopped nuts
1 lb. orange candy (cut
in small pieces)

Cream margarine and sugar. Add eggs, one at a time, add flour alternately with milk. Roll nuts, candy and dates in flour. Add coconut, then add to batter. Bake at 250 degrees for 2 to 2 1/2 hours in tube pan.

Topping: 1 c. orange juice, 2 c. powdered sugar. Mix well, pour over cake as soon as taken out of oven. Let stand in pan over night.

POUND CAKE

Geroline Jones

5 eggs
3 c. sugar
2/3 c. butter
2/3 c. Crisco
3 1/2 c. plain flour
1 c. sweet milk

1 tsp. baking powder
1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla flavoring
1 tsp. lemon flavoring
1 tsp. almond flavoring

Sift four, salt, baking powder and cream of tartar together. Place butter, Crisco and sugar in bowl. Cream together until light and fluffy. Add whole eggs, one at a time, beat thoroughly between each addition of the eggs. Add flour, salt baking powder and cream of tartar alternately with sweet milk, add flavorings. Pour into well greased tube pan. Start in cold oven. Bake 1 hour and 30 minutes at 325 degrees.

PUMPKIN PIE CAKE

Frances Smith

1/2 tsp. salt
2 c. sifted cake flour
1 1/2 tsp. soda
2 tsp. baking powder
1 tsp. cinnamon

2 c. sugar
1 c. corn oil
4 eggs
1 can pumpkin (303 size)

Combine the above ingredients as they are listed. Bake in loaf pan (approx. 8x12x1 1/2-inch) at 350 to 375 degrees for 35 minutes.

Icing: Cream together 8 oz. cream cheese and 1 stick of butter add 1 box confectioners' sugar and 1 tsp. vanilla.

PLEASE PATRONIZE OUR ADVERTISERS

COMPLIMENTS OF....

RENFRO

HOSIERY MILLS COMPANY

MOUNT AIRY, NORTH CAROLINA

27030

Telephone 919-786-8431



Sands

NORTH CAROLINA
DIVISION
1156 W. LEBANON STREET
MT. AIRY, NORTH CAROLINA 27030

ROBERT L. HAWKS
Manager

TIME-SAVING FOOD SERVICE

NICHOLS CLOTHING CO.

153 North Main Street

Ready-To-Wear For The Entire Family

Lynne Hosiery Mills, Inc.

P O. Box 987

Infants Hosiery

Mount Airy, N.C.

New York Off: 393 Seventh

Phone 786-4134

Mt. Airy, N. C.



THE NORTHWESTERN BANK

Member Federal Deposit Insurance Corporation

POST OFFICE BOX 5

MOUNT AIRY

NORTH CAROLINA



Mt. Airy, N. C.

COMPLIMENTS OF....

RENFRO

HOSIERY MILLS COMPANY

MOUNT AIRY, NORTH CAROLINA

27030



Sands

NORTH CAROLINA
DIVISION
1156 W. LEBANON STREET
MT. AIRY, NORTH CAROLINA 27030

ROBERT L. HAWKS
Manager

TIME-SAVING FOOD SERVICE

NICHOLS CLOTHING CO.

153 North Main Street

Ready-To-Wear For The Entire Family

Lynne Hosiery Mills, Inc.

P O. Box 987

Infants Hosiery

Mount Airy, N.C.

New York Off: 393 Seventh

Phone 786-4134

Mt. Airy, N. C.



THE NORTHWESTERN BANK

Member Federal Deposit Insurance Corporation

POST OFFICE BOX 5

MOUNT AIRY

NORTH CAROLINA



Mt. Airy, N. C.

RAW APPLE CAKE

Frances Smith

2 c. sugar
4 large apples or 3 c.
diced apples
1 c. Wesson oil
1 c. nuts
1 tsp. cinnamon

1 tsp. cloves
1 tsp. nutmeg
1 tsp. salt
1 tsp. soda
3 eggs, slightly beaten
3 c. plain flour

Put sugar over diced apples and let set for 10 minutes. Then add oil and beaten eggs. Sift dry ingredients, nuts and bake at 300 degrees for 1 1/2 hours.

SOUR CREAM POUND CAKE

Gertrude Monday

1 c. shortening
3 c. sugar
6 eggs
3 c. straight (or cake)
flour

3/4 tsp. cream of tartar
1/2 tsp. salt
8 oz. sour cream

Cream together shortening, sugar and add eggs, one at a time beating well after each eggs. Sift together all ingredients and add to sugar mixture.

Bake at 350 about 1 hour 15 minutes or until done.

APPLE PECAN CRUMB TOP PIE

Ruby Warren

1/4 c. chopped pecans
1 c. sugar
2 tsp. flour

1/2 tsp. cinnamon
2 Tbsp. butter
6 c. thinly sliced tart apples

Put apples in pie shell. Mix sugar, flour, cinnamon, butter and pecans together. Pour over apples. Bake 350 degrees until done.

CHOCOLATE PIE

Lillie Fleming

3 c. milk
3 egg yolks
3 Tbsp. sifted flour
1 c. sugar

6 Tbsp. cocoa
1 Tbsp. butter
1 tsp. vanilla
Pinch salt

Cook custard in double boiler, pour into baked pie shell. Cover with meringue, made of 2 stiffly beaten egg whites, 3 Tbsp. granulated sugar, 1/4 tsp. vanilla. Brown lightly in oven.

PLEASE PATRONIZE OUR ADVERTISERS

-25- Mt. Airy, N. C.



THE NORTHWESTERN BANK

Member Federal Deposit Insurance Corporation

POST OFFICE BOX 5

MOUNT AIRY

NORTH CAROLINA



Mt. Airy, N. C.

RAW APPLE CAKE

Frances Smith

2 c. sugar
4 large apples or 3 c.
diced apples
1 c. Wesson oil
1 c. nuts
1 tsp. cinnamon

1 tsp. cloves
1 tsp. nutmeg
1 tsp. salt
1 tsp. soda
3 eggs, slightly beaten
3 c. plain flour

Put sugar over diced apples and let set for 10 minutes. Then add oil and beaten eggs. Sift dry ingredients, nuts and bake at 300 degrees for 1 1/2 hours.

SOUR CREAM POUND CAKE

Gertrude Monday

1 c. shortening
3 c. sugar
6 eggs
3 c. straight (or cake)
flour

3/4 tsp. cream of tartar
1/2 tsp. salt
8 oz. sour cream

Cream together shortening, sugar and add eggs, one at a time beating well after each eggs. Sift together all ingredients and add to sugar mixture.

Bake at 350 about 1 hour 15 minutes or until done.

APPLE PECAN CRUMB TOP PIE

Ruby Warren

1/4 c. chopped pecans
1 c. sugar
2 tsp. flour

1/2 tsp. cinnamon
2 Tbsp. butter
6 c. thinly sliced tart apples

Put apples in pie shell. Mix sugar, flour, cinnamon, butter and pecans together. Pour over apples. Bake 350 degrees until done.

CHOCOLATE PIE

Lillie Fleming

3 c. milk
3 egg yolks
3 Tbsp. sifted flour
1 c. sugar

6 Tbsp. cocoa
1 Tbsp. butter
1 tsp. vanilla
Pinch salt

Cook custard in double boiler, pour into baked pie shell. Cover with meringue, made of 2 stiffly beaten egg whites, 3 Tbsp. granulated sugar, 1/4 tsp. vanilla. Brown lightly in oven.

PLEASE PATRONIZE OUR ADVERTISERS

-25- Mt. Airy, N. C.

BUTTERSCOTCH PIE

Charlotte Fleming

3 egg yolks
1 c. brown sugar
6 Tbsp. flour
2 c. milk
2 Tbsp. butter
1 tsp. vanilla

1/2 tsp. salt
3 Tbsp. caramel syrup
1/2 tsp. nutmeg
1/2 c. sugar
1/3 c. boiling water

Beat egg yolks with sugar; mix flour with little water to make smooth paste; add to first mixture, add milk, salt, caramel syrup. Cook in double boiler until thick. Remove from fire, add butter and vanilla. Cool; add beaten whites of eggs or reserve for a meringue. Pour into bake crust. If meringue is used, add 4 Tbsp. sugar to stiffly beaten whites. Spread on top, return to slow oven to brown. To make syrup, heat sugar in dry skillet until golden brown. Add boiling water, cook to cream stir.

IMPOSSIBLE COCONUT PIE

Annie Stevens

4 eggs, beaten
1 3/4 c. sugar
1/2 c. self-rising flour
2 c. sweet milk

1 tsp. vanilla
7 oz. flaked coconut
1/2 stick butter

Beat eggs, blend together sugar and flour, butter, stir into eggs with remaining ingredients. Pour into 2 round 9 inch pie pans. Bake in 350 degree oven 30 to 40 minutes or until coconut is brown and pie is firm.

IMPOSSIBLE PIE

Geroline Jones

1 3/4 c. sugar
1/2 c. self-rising flour
4 eggs
1/2 stick margarine, melt

1 - 7 oz. can flaked coconut
2 c. sweet milk
1 tsp. vanilla

Beat eggs, blend together sugar and flour, then stir into eggs with remaining ingredients. Bake in 2 - 9-inch pie pans, greased. Bake in a 350 degree oven for 30 or 40 minutes or until coconut is brown and pie is firm.

LEMON RUB PIE

Emma Childress

1 3/4 c. sugar
1 Tbsp. self-rising flour
2 Tbsp. self-rising cornmeal
4 whole eggs, unbeaten
1/4 c. melted butter

1/4 c. milk
2 Tbsp. grated lemon rind
1/4 c. lemon juice
1 unbaked 9-inch pie shell
(continued)

LEMON RUB PIE (continued)

Heat oven to 375 degrees. Combine sugar, flour and cornmeal, add eggs, melted butter, milk, lemon rind and lemon juice. Beat with egg beater until blended. Pour into unbaked pie shell. Bake 35 to 40 minutes or until top is very brown.

NO CRUST COCONUT PIE

Mary Burkhart

4 eggs, beaten
1 3/4 c. sugar
1/2 c. self-rising flour
2 c. milk

1 tsp. vanilla
1/2 stick margarine, melted
1 - 7 oz. can flaked coconut

Blend together sugar and flour. Mix all ingredients together. Pour into 2 greased 9-inch pans. Bake in a 350 degree oven 30 or 40 minutes until brown

PUMPKIN PIE

Mae Moser Hurst

1 1/2 c. pumpkin
1 c. sugar, brown or
granulated or 1/2 of each
2 eggs, well beaten
1/2 c. rich cream or
canned milk

1/4 c. melted butter
1/8 tsp. cinnamon
1/8 tsp. nutmeg
1/8 tsp. cloves
1/4 tsp. salt
Vanilla, if desired

Place filling in unbaked crust and cook for 15 to 20 minutes at 400 degrees. Decrease heat to 350 and continue baking until it sets at least 15 minutes.

SQUASH PIE

Sylvia H. Wilson

1 beaten egg
1 1/2 c. cooked squash
1/2 c. brown sugar
1/2 c. white sugar

1 rounded Tbsp. flour
1 c. undiluted evaporated milk
1/2 tsp. orange extract
1/2 tsp. vanilla

Mix altogether, add a few drops of food coloring if desired. Pour into unbaked pie shell. Bake 425 degrees for 10 minutes, then 325 until filling is set and does not shape.

SPRINGTIME PIE

Claudia Woods

1/2 c. sugar
1 pkg. (8 oz.) cream cheese,
softened
1 pkg. (3 3/4 oz.) whipped lemon
dessert

1 can (No. 2) crushed pineapple
1 ready prepared crumb crust

(continued)

SPRINGTIME PIE (continued)

Whip softened cream cheese with sugar until light and fluffy. Prepare lemon dessert (the kind you whip and chill) by package directions. Blend with cream cheese mixture. Drain pineapple and add crushed pineapple to cheese mixture. Blend and turn into crumb crust, chill. For a quick chill, place in the refrigerator and it will be ready in 20 to 30 minutes. Should you like, place whole strawberries on top of pie before chilling.

STRAWBERRY CREAM PIE

Ethel King

1/2 c. sugar
1/3 c. flour
1/4 tsp. salt
2 eggs, beaten

2 c. milk
1/2 tsp. vanilla
Strawberries

Mix altogether, cook until creamy, stirring constantly. Cool. In a baked pie shell, put a layer of mashed sweetened berries, a layer of custard, then whipped cream on top, garnish with whole strawberries.

Write An Extra Recipe Here:



APPLE CRISP

Emma Childress

1/2 tsp. salt
1 1/2 c. graham cracker crumbs
1 c. firmly packed light brown sugar
1/2 tsp. grated lemon rind

1 tsp. cinnamon
1/2 c. butter
2 Tbsp. lemon juice
6 c. or 2 lbs. sliced apples
Thawed frozen whipped topping

Combine crumbs, sugar, salt, lemon rind, and spices. Add butter and lemon juice, mixing well. Sprinkle half of the crumb mixture into a greased 8 inch square pan. Arrange apple slices over crumb mixture. Top with remaining crumb mixture. Bake at 400 degrees for 30 minutes or until crumb mixture is lightly browned and apples are tender. Serve warm or cold. Garnish with whipped topping. Makes 8 servings.

BANANA PUDDING

Ruby Warren

2 c. milk
1/3 c. sugar
1 Tbsp. cornstarch
1/2 tsp. salt

4 or 5 bananas
1/2 tsp. vanilla
2 eggs
Vanilla wafers

Mix sugar, cornstarch, and salt. Add egg yolks, and pour on scalded milk. Cook in double boiler until custard sets. Line bottom and sides of baking dish with vanilla wafers, and put alternate layers of sliced bananas, custard and wafers, repeating twice. Make meringue of egg whites, 2 Tbsp. sugar and 1/2 tsp. vanilla. Spread on top. Sprinkle with 3 finely crumbled wafers. Bake at 300 degrees for 20 minutes.

CARAMEL BAKED APPLES

Pearlie Gunnell

- | | |
|--------------------------------------|-------------------------------|
| 4 to 6 apples, cored | 3 Tbsp. butter |
| 1/2 c. seedless raisins | 1/4 c. chopped Calif. walnuts |
| 3 Tbsp. flour | 1/2 c. water |
| 1/3 c. light brown sugar
(packed) | 1/2 c. orange juice |
| 1/2 tsp. powdered cinnamon | |

Core apples, strip off around top of each. Place in baking dish and fill centers with raisins. Combine sugar, flour and cinnamon in small mixing bowl, cut butter in with fork until crumbly. Add nuts. Sprinkle mixture over apples. Pour water and juice over apples. Bake in moderate oven, 325 for 1 1/2 hours or until done, basting occasionally with syrup in baking dish. 4 to 6 servings.

EASY FRUIT COBBLER

Claudia Woods

- | | |
|---------------------------------------|------------------------|
| 1 c. sugar | 1 c. self-rising flour |
| 1 large can peaches or
other fruit | 2 1/2 Tbsp. butter |
| | 1 c. milk |

Place butter in casserole and heat in oven at 375. Heat peaches just to boiling point. Sift flour and sugar together, add milk and stir to a smooth batter. Pour batter into hot butter and add heated fruit. Bake in oven for 30 to 45 minutes at 375 degrees.

MARGARET'S GOODIES

Frances Smith

- | | |
|-----------------|------------------------|
| Graham crackers | 1/2 c. evaporated milk |
| 2 sticks butter | 1 c. coconut |
| 1 c. sugar | 1 c. nuts |
| 1 egg | |

Put graham crackers in pan. Boil together butter, sugar, egg and milk, for one minute, then add coconut, nuts and 1 c. graham cracker crumbs. Add another layer graham crackers (whole) and then icing. ICING: 3/4 stick butter, 1 Tbsp. milk (plain) 2 c. confectioners' sugar and 1 tsp. vanilla.

STUFFED APPLES

Claudia Woods

Core tart apples. Fill cavity with 1 Tbsp. brown sugar or maple syrup and 1/2 tsp. of butter. Mince meat may be used. Bake in oven, add little water and baste while cooking. Serve with ham, sausage or roast.

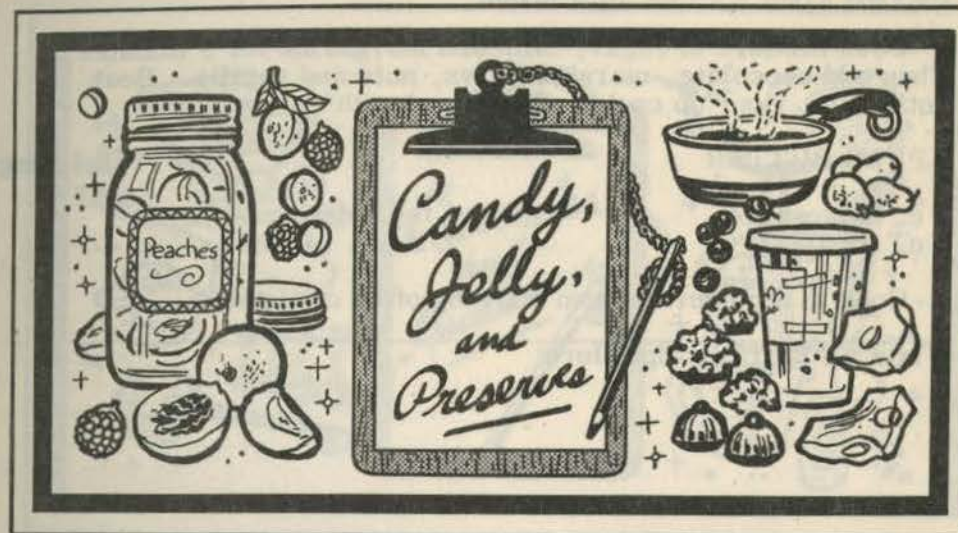
PLEASE

PATRONIZE

OUR

ADVERTISERS

-30- Mt. Airy, N. C.



CREAM-CHEESE FUDGE

Teresa Stevens

- | | |
|---|---|
| 1 lb. confectioners' sugar
(sifted) | 3 Tbsp. water |
| 1 - 3 oz. pkg. cream cheese
(softened) | 1 tsp. vanilla |
| | 3 - 1 oz. squares unsweetened
chocolate (melted) |
| | 1 c. broken walnuts |

Combine cheese, sugar, water and vanilla blending smooth. Quickly stir in melted chocolate and walnuts. Turn into buttered pan. Spread 1 inch thick, then chill.

FESTIVE FUDGE

Mable Timmons

- | | |
|-------------------------|------------------------------------|
| 2 c. sugar | 1/2 tsp. salt |
| 2/3 c. Pet cream | 6 oz. pkg. Semi-sweet
chocolate |
| 12 regular marshmallows | 1 tsp. vanilla |
| 1/2 c. butter | |

Mix in heavy 2 quart pan, sugar, cream, marshmallows, butter and salt. Cook stirring constantly over medium heat bringing to a boil. Boil and stir 5 minutes more. Take off heat. Stir in chocolate until completely melted, then add vanilla. Pour into 8-inch pan and cool. Cut in squares when cold.

NEVER FAIL FUDGE

Ruth S. Short

- | | |
|--------------------------------|-------------------------|
| 5 c. sugar | 1 jar marshmallow cream |
| 2 sticks margarine | 2 c. nuts |
| 1 large can Pet milk | 1 tsp. vanilla |
| 2 bags chocolate chips (8 oz.) | (continued) |

-31- Mt. Airy, N. C.

NEVER FAIL FUDGE (continued)

Cook mixture of sugar, milk and margarine for 8 minutes. Then add chocolate, marshmallows, nuts and vanilla. Beat until thick, pour on cookie sheet lined with wax paper.

APPLE BUTTER

Ethel King

4 c. applesauce	1 tsp. cinnamon
2 c. sugar	1/2 tsp. allspice

Cook in a moderate oven stirring often until thick.

Write An Extra Recipe Here:



ASPARAGUS BAKE CASSEROLE

Beverly Lovill

2 c. asparagus	3/4 box cheese-OK, crushed
1/4 c. juice of asparagus	1 c. mushroom soup

In baking dish put a layer of asparagus and cheese-OK. (2 layers) pour soup and juice over the asparagus and Cheese-OK. Bake 25 minutes at 350 degrees.

CANNED CORN

Mary Burkhart

Tender fresh corn

Cut fresh tender corn from cob, fill pint jar to 1/2 inch from top. To each jar, add 1/2 tsp. salt, 1/2 tsp. sugar, 2 tsp. lemon juice. Fill each with boiling water and seal. Process in boiling water for 30 minutes. Turn off heat, let corn stay in water until it cools.

5 CAN CASSEROLE

Ruth Davis

1 c. cream of chicken soup	1 small c. milk (6 oz.)
1 small c. turkey, chicken or tuna	1 c. cream of mushroom soup
	1 c. chinese noodles (5 oz. can)

Mix altogether. Bake in buttered 1 quart casserole for 25 minutes at 350 degrees.

PLEASE PATRONIZE OUR ADVERTISERS

CASSEROLE ITALIANO

Kay Dulaney

- | | |
|-------------------------------|--------------------------------|
| 1 lb. ground beef | 1 tsp. salt |
| 1/3 c. chopped onion | 1 can (10 1/2 oz.) tomato soup |
| 1 medium clove garlic, minced | 1/3 c. water |
| 1 tsp. oregano | 2 c. wide noodles |
| | 1 c. shredded cheddar cheese |

In skillet brown beef with onions, garlic and seasonings. Combine mixture in casserole with tomato soup, water and noodles. Place cheese over and around edge of casserole. Bake 350 degrees for 30 minutes.

GROUND BEEF CASSEROLE

Frances Smith

- | | |
|--------------------------|--|
| 2 lbs. ground beef | 1 small jar pimentos |
| 2 large onions, chopped | 1 can cream of mushroom soup |
| 1 green pepper, chopped | 1 small jar stuffed olives (sliced) |
| 1 can tomato soup | 1 - 8 oz. pkg. egg noodles (thin ones) |
| 1 small can tomato sauce | 1/2 lb. medium sharp cheese |

Brown first 3 ingredients, in large skillet. Add next five ingredients and simmer. Cook noodles and drain. Have cheese ready. In large dish put a layer of noodles, then mixture, then cheese. Repeat layering. Bake uncovered in 325 oven for 25 minutes.

Note: This casserole will serve 10 people and can be split into two meals and one can be frozen until ready to bake.

HAMBURGER CORN PONE PIE

Ethel King

- | | |
|-----------------------|-----------------------------|
| 1/3 c. chopped onions | 1 tsp. Worcestershire sauce |
| 1 lb. hamburger | 1 can tomatoes |
| 2 tsp. chili powder | 1 can kidney beans |

Bring to boil, tomatoes, beans, chili powder and sauce. Brown hamburger and onions, add to mixture of beans and tomatoes. Put in baking dish and fix your favorite corn bread recipe and spread over top. Bake 25 minutes at 425 degrees.

HAMBURGER AND MACARONI CASSEROLE

Annie Stevens

- | | |
|----------------------------|----------------|
| 1 1/2 lb. hamburger | 1 box macaroni |
| 1 c. condensed tomato soup | 1/2 tsp. salt |
| 1 c. mushrooms | |

Scramble meat in hot greased pan. Add soup. Mix with mushrooms, boiled macaroni, salt and pepper added. Bake in medium oven for 10 minutes.

MEATBALL CASSEROLE

Ella Bryant

- | | |
|-----------------------|------------------|
| 1 lb. ground beef | 1 c. tomato soup |
| 1/2 c. uncooked rice | 1/2 tsp. salt |
| 2 Tbsp. chopped onion | 1/2 tsp. pepper |

Mix all ingredients except tomato soup. Form into 12 balls, place in greased casserole dish. Pour soup over balls and cover. Bake at 350 degrees for 1 hour.

TROPICAL SWEET POTATOE CASSEROLE

Violet Rakes

- | | |
|---------------------------------|---------------------------|
| 1 c. coconut | 1/2 tsp. maple flavoring |
| 1 c. sugar | 1/4 stick butter (melted) |
| 6 sweet potatoes (medium) | 12 marshmallows |
| 1 small can pineapple (drained) | |

Cook and mash potatoes, add remaining ingredients except marshmallows. Bake at 425 degrees for 20 minutes, add marshmallows last 5 minutes of baking.

GREEN PUNCH

Ruth Davis

- | | |
|--------------------|---|
| 1 pkg. lime Jell-O | 1 c. unsweetened pineapple juice (large size) |
| 1 1/2 c. hot water | 1 c. concentrated lemonade |
| 2 c. sugar | |

Mix Jell-O water and sugar, let cool. Pour pineapple and lemonade into gallon jug, also add the mixture of Jell-O water and sugar when it is cool enough. Finish filling jug with cold water. Serves 20 punch cups.

HOT SPICED TEA

Mary Glover Doss

- | | |
|-----------------------------|--------------------|
| 1 medium Tang | 2 pkg. lemon twist |
| 1 small instant tea (plain) | 2 tsp. cloves |
| 2 c. sugar | 2 tsp. cinnamon |

INSTANT RUSSIAN TEA

Mary Burkhart

- | | |
|-----------------------------------|---------------------|
| 2 c. Tang | 1/2 to 3/4 c. sugar |
| 1/2 c. lemon flavored instant tea | 1/2 tsp. cinnamon |
| | 1/2 tsp. allspice |

To serve use 3 teaspoons mix to a cup of hot water.

PLEASE PATRONIZE OUR ADVERTISERS

INSTANT RUSSIAN TEA

Frances Smith

1 jar Tang (89¢ size)
1/2 c. Nestea plus 2 heaping
tsp.

1 1/2 c. white sugar
1/2 tsp. ground cloves
1 tsp. ground cinnamon

Mix thoroughly together. Use 2 heaping tsp. to each cup of boiling water.

RUSSIAN TEA

Janice Younger

1 qt. water
2 large size tea bags or
5 small tea bags
2 tsp. whole cloves
2 sticks cinnamon

2 c. sugar
1 can frozen orange juice
1 can frozen lemon juice
1 can No. 2 pineapple juice

Bring 1 quart water to boil, add tea bags, cloves, cinnamon and steep for 10 minutes. Next boil sugar in 3 c. of water for 5 minutes. Add orange juice, lemon juice and pineapple juice. Add 1 cup of water to each cup of tea base.

ONION DRESSING

Lena Hege

1/2 gal. chopped onions
2 c. sugar
2 c. vinegar

2 c. Wesson oil
Dash of Worcestershire sauce
1 bottle catsup

Mix well.

PARTY MIX

Linda Warren

4 Tbsp. butter
3 Tbsp. mustard seeds
1 1/2 tsp. curry powder
Dash pepper

2 c. salted nuts
2 large or 4 small cans of
potato sticks

In large skillet or dutch oven, melt butter, add mustard seeds and cover until seeds start popping. Turn heat down and add remaining ingredients. Blend well. Cover and heat over very low heat until flavor is well blended.

YOUR OWN BARBECUE SAUCE

Pearlie Gunnell

1 stick butter
1/2 c. chopped onion
1/2 c. catsup
3 Tbsp. firmly packed brown
sugar

3 Tbsp. lemon juice
1 Tbsp. Worcestershire sauce
1 Tbsp. steak sauce
1/2 tsp. salt
1/4 tsp. Tabasco pepper sauce
(continued)

YOUR OWN BARBECUE SAUCE (continued)

In quart sauce pan, heat butter over medium heat, stirring occasionally, until light amber color, add onion and saute 2 or 3 minutes, add catsup, brown sugar, lemon juice, Worcestershire sauce, steak sauce, salt and Tabasco sauce. Bring to a boil stirring constantly. Use as a basting sauce for broiling hamburger, sufficient sauce for 8 or 12 medium hamburgers. Yield: Approx. 1 1/3 cups.

COCKTAIL SAUCE

Emma Childress

1/2 c. tomato catsup
1/4 c. finely chopped celery
1/2 Tbsp. finely chopped
onion

2 Tbsp. prepared horseradish
1/4 c. lemon juice
1/8 tsp. Tabasco sauce

Combine all ingredients. Chill. Yield: 1 1/2 c. sauce.

RAISIN SAUCE

Emma Childress

1/4 c. seedless raisins
1 3/4 c. water
1 Tbsp. cornstarch
1 tsp. dry mustard

1/3 c. brown sugar
3 Tbsp. vinegar
1/2 tsp. salt
1/2 tsp. pepper

Simmer raisins in water about 10 minutes. Combine cornstarch, mustard, brown sugar, salt and pepper. Stir in vinegar, add to the cooked raisins and water. Cook 3 minutes longer stirring constantly. Serve hot over ham. Yield: 2 cups.

Write An Extra Recipe Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325

PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300

COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350

CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325

MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit ..	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup ..	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

VEGETABLE TIME TABLE

Vegetable	Boiled	Minutes		Baked
		Steamed		
Asparagus, tied in bundles	30			
Artichokes, French	40	45-60		
Beans, Lima, depending on age	20-40	60		
Beans, string	15-45	60		
Beets, young with skins on	45	60		70-90
Cabbage, chopped, cut sectional	10-20	25		
Cauliflower, stem down	20-30			
Carrots, cut across	20-30	40		
Chard	60-90	90		
Celery, cut in lengths 1/2 inch	30	45		
Corn, green, tender	5-10	15		20
Cucumbers, peeled and cut	20	30		40
Eggplant, whole	30	40		45
Onions	45	60		60
Parsnips	60	75		75
Peas, green	20-40	35-50		
Peppers	20-30	30		30
Potatoes, depending on size	20-40	60		45-60
Pumpkin, in cubes	30	45		60
Potatoes, sweet	40	40		45-60
Salsify	25	45		
Spinach	20	30		
Squash in cubes	20-40	50		60
Tomatoes, depending on size	5-15	50		15-20
Turnips, depending on size	30-60			

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball ..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, peneuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.)	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar	- 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar	- 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar	- 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake	. 275-325 degrees - 40 minutes to 1 hour
Loaf cake	... 325-350 degrees - 40 minutes to 1 hour
Cup cakes	... 350-375 degrees - 15 to 25 minutes
Layer cake	.. 375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream

4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage

5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip

4 large cans crushed
pineapple
2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals
3/4-inch biscuits

2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef
60 lb. potatoes
36 pies

Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings

75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce

3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery

